Rhea's favorite Receipes

Compiled by: Rhea

Introduction

Apple Crisp

Source: Betty Crocker cookbook

Ingredients

- 8 cups sliced apples
- 1 1/2 cups brown sugar
- 1 cup flour
- 1 cup oats
- 2/3 cup butter, softened
- 1 1/2 tsp cinnamon
- 1 1/2 tsp nutmeg

Instructions

Heath oven to 375. Grease 9 x 13 pan. Arrange applies in pan. Mix remaining ingredients. Sprinkle over apples. Bake about 30 minutes or until topping is golden brown and apples are tender. Serve warm and, if desired, with ice cream.

Apple Snicker Salad

Ingredients

- 6 granny smith apples
- 1 box instant vanilla pudding
- 2/3 cup milk
- 12 oz cool ship
- 5 Snicker bars

Instructions

Mix pudding, millk and cool whip. Add diced apples and crushed or cut up snickers.

Banana Bread

Source: Climax Church Cookbook

Ingredients

- 3/4 cup sugar
- 1/2 cup vegetable oil
- 2 eggs
- 1 cup mashed bananas (about 2 bananas)
- 1 3/4 cups flour
- 2 tsp baking powers
- 1/2 tsp baking soda
- 1/2 tsp salt

Instructions

Combine sugar, oil and eggs. Beat until frothy. Add bananas and blend thoroughly. Fold in dry ingredients. Pour into greased loaf pan. Bake for 1 hour at 325 degrees. Let stand 10 minutes before removing from pan. I also add a cup of chocolate chips.

If you want to make muffins from recipe, it makes about 16 muffins and bake about 20-25 minutes.

Better Than Sex Cake

Ingredients

- 1 pkg German Chocolate cake
- 1 can butterscotch or caramel ice cream topping
- 1 can sweetened condensed milk
- 1 pkg cool whip
- 3 Heath Bars (crushed) or Heath bits

Instructions

Make cake accoding to package instructions and bake. Remove from oven and poke holes with wooden spoon. Let cool. Pour milk over cake, spread caramel topping. Frost with Cool Whip and top with crushed Heath Bars or Bits.

Cheesey Chicken & Rice

Ingredients

- 1 can Cream of Chicken soup - 10.5 ozs
- 1 1/3 cup water
- 3/4 cup white rice, uncooked
- 1/2 tsp onion powder
- 1/4 tsp pepper
- 1 cup Cheddar cheese
- 4 chicken breasts

Instructions

Preheat oven to 375 degrees.

Mix soup, water, rice, onion powder, and pepper in 2 quart shallow baking dish. Top with chicken. Sprinkle contents of dish with additional peper and cheddar cheese. Cover and bake 45 minutes until chicken is no longer pink and rice is done.

Chicken Tortilla Soup

Ingredients

- 2 cans cream of chicken soup
- 2 cans Nacho Cheese soup
- 2 cans chicken
- 1 can Enchilada Sauce (I use mild)
- 2 cans milk

Instructions

Mix together and simmer in crock pot until hot. Serve with crushed nacho chips and shredded cheddar cheese.

Cookie Salad

Ingredients

- 1 pkg instant vanilla pudding mix (3 oz)
- 1 cup buttermilk
- 1 can crushed pineapple (small can)
- 1 can mandarin oranges
- 1 Cool Whip (12 ozs.)
- 10 Fudge striped cookies, crumbled

Instructions

Mix pudding and buttermilk. Add pineaple, drained mandarin oranges and cool whip. Place in fridge to chill. Shortly before serving, add the cookie crumbs, leaving a few crumbs to sprinkle on top. This may be placed in a pan and frozen as a dessert also.

Enchiladas

Ingredients

- 2 lbs hamburger
- 1 pkg taco seasoning
- 6 Tortillas
- 2 cups Cheddar cheese
- 2 cans Enchilada sauce (10 ozs)
- 2 cans Cream of Chicken soup (10.5 ozs
- 2/3 cup milk

Instructions

Brown hamburger and add taco seasoning. Mix soup, enchilada sauce and milk in sauce pan and heat. Place tortillas in bottom of 9x13 pan. Add taco meat, then layer with tortillas again until you've used all the taco meat. Pour sauce over and top with cheese. Bake for 30 minutes at 350 degrees until cheese is bubbly.

Italian Beef Roast

Source: Elaine Fetsch

Ingredients

- 1 6 lb. beef roast
- 3 large onions
- 1 tsp salt
- 1/2 tsp garlic salt
- 1 tsp oregano
- 1/4 tsp basil
- 1/2 tsp salt
- 1 tsp accent
- 1/2 tsp italian seasoning
- green pepper slices

Instructions

Place beef in roaster 1/2 filled with water. Add 1 tsp salt and onions. Cover roast in a 500 degree oven 1/2 hour. Reduce heat to 325 degrees and continue roasting till tender (about 3 hours). Remove from oven let stand overnight. Next day, remove fat and slice very thin. Strain liquid and add rest of ingredients to liquid. Bring all to boiling poitn. Place sliced beef and liquid in flat pan. Place in oven at 350 degrees for 30 minutes. Stir a couple of times to combine well. Serve on hard rolls, warm or as roast beef dinner. I've also placed in crockpot and simmered all day.

Kadolfils

Source: Amy Reitmeier (Tyler's grandma)

Ingredients

Kadofil dough
- 4 eggs
- 2 cups water
- 1/2 tsp salt
- Add enough flour to roll out (almost 8 cups)

Filling
- 5 lbs potatoes, cooked and mashed
- 3 onions, medium size, and fried
- 1/2 cup butter

Instructions

Mix kadofil dough together. Mix potatoes, onion and butter. Roll dough out and cut into squares. Fill one big spoon of potatoe filling and bring up all four corners and pinch the seams shut good or filling will boil out.

Boil and simmer kadofils for 10 minutes. I've also put the kadofils on cookie sheets and frozen them for later use.

Slightly brown 4 medium onions in 1 c. butter and pour on top of Kadofils when putting on your plate.

Be sure to cook the "rags" too (the ends and funfilled dought).

Serve with cream, butter and onions.

Madi's Meatloaf

Source: Beth Fanfulik's recipe

Ingredients

- 1 lb hamburger
- 1/2 cup quick oats
- 1 egg
- 2 tbsp milk
- 1 tsp onion flakes
- salt and pepper to taste

Instructions

Mix together and press into a loaf pan (about 4x8). Bake 1 hour at 350 degrees.

Monster Cookie Bars

Ingredients

- 1/2 cup butter
- 1 cup sugar
- 1 cup brown sugar
- 1 1/2 cup peanut butter
- 3 eggs
- 1 tsp vanilla
- 2 tsp baking soda
- 4 1/2 cups oatmeal
- 1 cup M & M's
- 3/4 cup chocolate chips

Instructions

Mix first 7 ingredients, then add oatmeal, M & M's and chocolate chips. Put into greased jelly roll pan and bake at 350 for 15-20 minutes.

Peanut Butter Cups

Source: Climax church cookbook

Ingredients

- 1 cup peanut butter
- 2 cups powdered sugar
- 1/2 cup butter, melted
- 1 pkg chocolate almond bark

Instructions

Mix together peanut butter, powdered sugar, and melted butter. Roll into balls. Melt chocolate and put a small amount in liners, then add peanut butter ball, then more chocolate on top to cover.

Scotcheroos (with filling)

Ingredients

First Layer
- 1 cup corn syrup
- 2 cups peanut butter
- 1 cup brown sugar
- 3 cups Rice Krispies
- 3 cups Special K/Corn Flakes

Second Layer
- 1 cup melted butter
- 4 cups powdered sugar
- 2 instant vanilla pudding (small boxes)
- 6 tbsp milk

Third Layer
- 1 1/2 cups chocolate chips
- 1/2 cup butter

Instructions

First Layer: Melt corn syrup, peanut butter, and brown sugar for 4 minutes in microwave stirring occasionally. Mix in the Rice Krispies and Corn Flakes. Press into jelly roll pan.

Second Layer: Add powdered sugar, pudding, and milk to melted butter. Spread on first layer. Refrigerate to set.

Third Layer: Melt in microwave and spread on second layer.

Sweet and Sour Meatballs

Source: Aunt Kathy Larson's recipe

Ingredients

Meatball
- 2 lbs hamburger
- 1 cup milk
- 1 tbsp Grated Onion
- 1 cup saltine crackers (crushed)
- salt & pepper

Sauce
- 1/3 cup vinegar
- 1 cup ketchup
- 2 tbsp minced onion
- 3/4 cup brown sugar
- salt & pepper

Instructions

Mix hamburger, milk, crackers, onion, salt & pepper (I just sprinkled salt & pepper in meat mixture) together. Form mealballs about the size of golf balls (don't brown them) and put them in a 9x13 pan. Make SAUCE - Combine vinegar, ketchup, minced onion, and brown sugar (add salt and pepper to taste) and pour over meatballs. Leave uncovered and bake 1 hour at 325 degrees.

Sweetened Condensed Milk

Ingredients

- 1 cup dry milk
- 2/3 cup sugar
- 3 tbsp margarine or butter
- 1/3 cup boiling water

Instructions

Combine all and blend until nice and smooth. Makes enough for 1 can of sweetened condensed milk to use in a recipe.

Taco Pie

Ingredients

- 1 pkg crescent rolls
- 1 1/2 lb hamburger
- 1 pkg taco seaoning
- 1 cup sour cream
- 1 cup hot sauce (I don't use this much)
- 1 cup Cheddar cheese
- Nacho cheese chips

Instructions

Brown hamburger, drain, and add taco seasoning. Press crescent rolls into 9x13 pan. Add taco meat. Spread on sour cream and add hot sauce on top. Sprinkle cheese on top and add crushed nacho cheese chips on top. Bake 20-30 minutes at 350 degrees. Serve hot and top with lettuce, tomatoes, cheese and more taco sauce if desired.

Taco Soup

Source: Anita Brekken

Ingredients

- 1 1/2 hamburger (browned, and drained)
- 1/2 onion (diced)
- 1 can whole tomatoes (28 oz)
- 1 can kidney beans & juice (14 oz)
- 1 can corn & juice (17 oz)
- 1 can tomato sauce (8 oz)
- 1 pkg taco seasoning
- 1 cups water

Instructions

Put all in crockpot and simmer for 8 hours. Serve with crushed Doritos and cheddar cheese.