The Smith-Hall-Dew Cookbook

Compiled by: Deborah Worth Range Schmidt

Introduction

This is a collection of all that I could find from the family. Happy browsing and cooking.

Aunt Betty's Surprise

Description

A one skillet meal for the family.

Ingredients

Chocolate Caramels

Source: Aunt Helen and probaley (Great)Grandmother Smith

Description

This candy is worth all the trouble. I have never served it that everyone did not rave and want more to take home.

Ingredients

- 2 cups sugar granulated
- 1 2/3 cups white karo
- 2 1/2 ozs squares of chocolate
- 2 sticks butter
- 1 cup half and half
- 4 tbsps vanilla

Instructions

Mix everything well except for the half and half in a heavy sauce pan. Let come to a rolling boil and then add the half and half. Turn to low heat and very slowly cook to 245 degrees or will form a firm ball in cold water. Remove from heat and add vanilla.

Pour in a buttered glass cassarole to cool. Do not beat. Once cooled, cut and wrap in small pieces of waxed paper for individual pieces.

Chocolate Pie with Merrigue

Source: (Great)Grand-mother Smith-Martha

Description

This is worth the trouble.

Ingredients

- 1 9 inch pie shell cooked following package directions and cooled
- 1 cup sugar
- 1/2 cup flour (all purpose)
- 2 squares of bitter chocolate, chopped
- 3 egg yolks, well beaten
- 2 1/4 cups cold water
- 1 tsp pure vanilla

Instructions

Bake pie shell and cool. In the top of a double boiler, mix sugar and flour together well and add chocolate, eggs, 2 1/4 cups water and cook in double boiler stirring 2 to 3 times while cooking to prevent lumps. Cook until thick. Remove from stove and add 1 to 2 teaspoons very cold water. Add vanilla and cool.

Pre-heat oven to 350 degrees. Pour cooled filling into cooled pie shell. Spread merange on top of pie and spread to edge of crust sealing in filling. Put immediately into pre-heated oven and bake for 15 minutes or until merrange is golden brown. Put pie immediately into refrigerator to prevent soggy crust.

The original recipe says vanilla to taste; we like it with one teaspoon.

Easy Scallope Potatoes

Source: Aunt Helen

Description

This is an easy recipe that goes with any meat.

Ingredients

- 1 pkg frozen hashbrowns
- 1 onion chopped
- 1 can cream of mushroom soup
- 1 can cream of celery soup
- 1 can cheddar cheese soup
- 2 cups sherred cheddar cheese

Instructions

Preheat oven to 350 degrees. Use large oven-proof bowl sprayed with oil. Mixed all ingredients in bowl and cook for 1 hour 15 minutes or until bubbley.

Forgotten Cookies

Source: Aunt Helen

Description

A light cookie that you can walk away and forget

Ingredients

- 8 egg whites
- 2 cups sugar
- 1 tsp vanilla extract
- 1 pkg 8 oz chocolate chips
- 1 cup pecans-chopped

Instructions

Preheat oven to 450 degrees. Spray cookie sheet with non-stick spray. Beat egg whites and sugar till very stiff. Fold in chocolate, vanilla and pecans. Spoon 1 teaspoon of batter onto cookie sheet. Place cookie sheet into oven and immediatly turn oven off. Leave in oven at least four hours or over night. Do not open oven.

Notes

We leave the nuts out-you never know who cannot have them.

Lemon Squares

Source: Aunt Helen from Helen Jones

Description

Of all the lemon squares I have tried in my time, this is the best one!

Ingredients

- 2 cups all purpose flour
- 1/2 cup powdered sugar
- 5 tbsps lemon juice
- 2 cups sugar granulated
- 1 tsp baking powder
- 2 sticks butter (softened)
- 4 eggs, beaten
- 1 tsp lemon zest
- additional powdered sugar for sprinkling (optional)

Instructions

Preheat oven to 350 degrees. Mix flour, powdered sugar and soften butter and press into 13 x 9 pan. Bake for 20 minutes. Mix eggs, lemon juice, lemon zest, sugar, baking powder and 4 T flour (extra). Pour over crust and bake at 350 degrees for 25 minutes. Cool and sprinkel with powdered sugar. Cut into squares.

Notes

I find it better to spray my pan but this wasn't mentioned in the original recipe.

Merrague

Source: Aunt Helen

Ingredients

- 3 egg whites
- 1/4 tsps cream of tartar
- 1/3 cup sugar granulated

Instructions

Beat egg whites and cream of tarter. While beating add sugar slowly. Beat until stiff but not dry. When done, spread on pie and bake in pre-heated 350 degree oven for 15 minutes or until golden brown.

Egg whites beat better when eggs are at room temperture.

Minute-Boil Fudge

Source: Mabel Range Hunnicutt

Description

I enter this recipe although I have had no sucess with it. Everyone else who trys it has had no trouble.

Ingredients

- 2 ozs chocolate
- 1 1/2 cups sugar
- 7 tbsps milk
- 2 tbsps dark corn syrup
- 1 tbsp light corn syrup
- 2 tbsps butter
- 1/4 tsp salt
- 1 tsp vanilla extract

Instructions

Place all ingredients in a sauce pan. Bring slowly to rolling boil and boil briskly for 1 minute. On a rainy day boil for 1 1/2 minutes. Cool to luke warm and add vanilla and beat until thick enough to spread. If it becomes to thick add a little cream. Pour in pan.

Notes

Instead of chocolate, you may use 2 1/2 tablespoons of cocoa.

Diana and Martha put pan down in a sink of cold water (about an inch) and it thickens as they beat the fudge. Works for them--give it a try.

Pecan Fingers

Source: Aunt Joyceie Hall

Description

This is an old recipe that has been handed down from the 19th centurey. They also called these Moldy Mice.

Ingredients

- 2 sticks soften butter
- 4 cups all-purpose flour
- 8 tbsps 10x sugar
- 4 tbsps vanilla extract
- 2 cups pecans
- powdered sugar

Instructions

Preheat oven to 275 degrees. Mix all ingredients except for powdered sugar. Form fingers and bake for 1 1/4 hours. Remove from oven and cool 15 minutes. Dredge in powdered sugar and let cool completely. Store in air tight container when cold.