

From the kitchen of:
Recipe for:
Ingredients:

Kay's Recipes

Oven temp:

Time:

Serves:



Baked Peach Oatmeal

Ingredients:

1/3 cup oil

2/3 cup sugar

2 eggs (beaten)

1 teaspoon vanilla

Mix 4 ingredients above together

2 cups oatmeal

1 teaspoon baking powder

1/2 teaspoon salt

Mix 3 ingredients above in another bowl.

Directions:

Combine two mixes together with 2/3 cup milk.

Add 2 cups chopped peaches (or any fruit).

Bake at 350 degrees for 35 minutes.

Hash Brown Casserole

Ingredients:

2 pounds frozen hash brown potatoes
1 stick butter
(melt and then pour in mixture)
1 can cream of chicken soup
1 pint sour cream
2 cups grated cheddar cheese
½ cup chopped onions

Directions:

Mix above together and put into 9 x 13
baking dish.

Then mix together 1 ½ cups crushed corn
flakes and ½ cup melted butter.

Spread over top of potatoes and bake 1 hour
at 350 degrees.

Green Fried Tomatoes

Ingredients:

5 unripe green tomatoes
1 cup flour
salt and pepper

Directions:

Slice green tomatoes for frying.
Flour both sides of tomato.
Fry in oil in pan. Salt to taste. Fry until golden brown on both sides.

Pumpkin Soup (Australian Style)

Ingredients:

1 pound of butternut squash
½ pound of potatoes
1 packet chicken noodle soup
or 4 chicken stock cubes
2 onions
2 cups water
1 cup cream
nutmeg

Directions:

Peel and chop all veggies. Place veggies and chicken soup/ chicken stock cubes and water in saucepan. Cover and bring to boil. Take off lid and simmer for 25 minutes. Blend in cream (if desired) and serve with a sprinkle of nutmeg.

Squirrel Stew

Ingredients:

Fresh squirrel meat
Veggies of your choice

Directions:

Put squirrel meat into crock pot and cook until tender. Remove meat from bones. Use broth and meat. Add vegetables that you like to crock pot and cook until vegetables are tender. Check to make sure you have enough broth. You may need to add water.

Vance's Pheasant Stew

Ingredients:

2 pheasants
6 tomatoes (chopped)
1 bag of frozen corn
or 2 cans of whole kernel corn
5 potatoes (cubed)
2 cans 15.5 oz. of butter beans
1 jalapeno (diced)
1/2 cup favorite bar-b-q sauce
salt and pepper to taste

Directions:

Boil the pheasants until meat is tender and falls off the bone. Remove the bones. Add pheasant meat back into the broth and add the chopped tomatoes, corn, potatoes, butter beans, jalapeno, bar-b-q sauce and salt and pepper to taste. Let simmer until it thickens. Enjoy!

Homemade Noodles

Ingredients:

2 well-beaten eggs
Pinch of salt
1 teaspoon baking powder
2 cups flour

Directions:

Mix ingredients and add enough milk to stick ingredients together for dough.

Roll out, let dry, and then cut into strips for noodles.

Meat Loaf

Ingredients:

- 1 small onion (chopped into small pieces)
- 1 pound ground beef
- 1 pound ground sausage
- 1 ½ cups soft bread crumbs
- 2 eggs
- ¾ cup water
- ⅓ cup ketchup

Directions:

In large bowl, thoroughly combine all ingredients. In baking pan, shape into loaf. Bake 1 hour at 350 degrees.

Lydia's Homemade Chili

Ingredients:

5 cans of black beans
4 cans of kidney beans
1 can of white kidney beans
3 cans diced tomatoes
1 can of diced tomatoes with green chilis
(this is spicy)
4 cups of cooked ground beef
3 stalks of celery
1 large onion
1 tablespoon butter
Minced garlic to taste
Taco seasoning to taste
Garlic salt to taste

Directions:

Cut up celery and onions into small pieces, add the minced garlic and sauté in the butter.

Place cooked ground beef in a pot and then add all the tomatoes and beans (including the juice). When the celery, onions, and garlic are cooked, add them to the pot.

Simmer for several hours for best results.
Add taco seasoning and garlic salt to taste.

Mayonnaise Cake

Ingredients & Directions:

1 1/2 cups sugar
6 heaping tablespoons cocoa
3 cups flour
3 teaspoons vanilla
1 1/8 cup mayonnaise
3 teaspoons baking soda
1 1/2 cup hot water (not boiling)

Cream sugar and mayonnaise. Sift cocoa, soda, and flour into mixture. Add water and vanilla. Bake at 350 until done. (325 if in a glass baking dish)

Double boiler frosting (7 minute frosting)

Combine in top of deep double boiler:

2 unbeaten egg whites
1/4 teaspoon salt
2 teaspoons white corn syrup
1 1/2 cup white sugar
1/3 cup water

Place over rapidly boiling water. Use beat-whip speed on mixer and boil until mixture holds a peak—about 4 min. Remove from heat and add 1 teaspoon vanilla, continue beating until spreading consistency.

Cappuccino Brownies

Ingredients:

8 oz. bittersweet chocolate, chopped
¾ cup butter, cut up
2 tablespoons instant coffee granules
1 tablespoon hot water
4 eggs
1 ½ cups sugar
2 teaspoons vanilla extract
1 cup all-purpose flour
½ teaspoon salt
1 cup chopped walnuts

Topping:

1 pkg. (8 oz) cream cheese, softened
6 tablespoons butter, softened
1 ½ cups powdered sugar

Directions:

In microwave or double boiler, melt chocolate and butter; stir until smooth. Cool slightly. Dissolve coffee granules in hot water. In a large bowl, beat eggs and sugar. Stir in vanilla, chocolate mixture, and coffee mixture. Combine flour and salt; gradually add to chocolate mixture until blended. Fold in walnuts.

Transfer to greased and floured 9x13 baking pan. Bake at 350 degrees for 25-30 min or until toothpick inserted near the center comes out clean. Cool completely on a wire rack.

Cherry Bars

Ingredients:

1 cup butter or margarine, softened
2 cups sugar
4 eggs
1 teaspoon vanilla
1/4 teaspoon almond extract
3 cups flour
1 teaspoon salt
2 cans (21 ounces each) cherry pie filling

Glaze:

1 cup powdered sugar
1/2 teaspoon vanilla
1/2 teaspoon almond extract
2 to 3 tablespoons milk

Directions:

In a large mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Beat in the extracts. Combine flour and salt; add to the creamed mixture and mix until combined.

Spread 3 cups of batter into a greased 15 in. x 10 in. by 1 in. baking pan. Spread with pie filling. Drop the remaining batter by teaspoonfuls over filling. Bake at 350 for 30-35 minutes or until toothpick comes out clean. Cool. Combine the glaze ingredients; drizzle over bars.

Snow Ice Cream

Ingredients:

1 cup milk

½ cup sugar

1 teaspoon vanilla

1 egg well beaten (optional if you don't like raw egg)

Directions:

Mix ingredients.

Add clean dry snow until thick.