Perfect Party Buffets

C. japonica ‘Pirate’s Gold Variegated’

Delicious Favorites
from the World of Camellias

Tidewater Camellia Club
Wilmington, North Carolina
AN INTRODUCTION:

Yes, this is another cookbook. Your question – why publish another cookbook? – is easy to answer. This cookbook is unique, especially in its approach. It will help you with planning for one or multiple dining events for a very special weekend. Many people who are passionate about flowers will recognize the layout of this cookbook for entertaining for floral show weekends. This cookbook will become your guideline.

The three main sections follow the schedule for a camellia show weekend: “After Five” Judges’ Parties, “Rise and Shine” Breakfasts, and “Thank You” Luncheons. Each section will be followed by two short sections where you will be able to add your own party ideas and recipes.

Each recipe was selected by a committee of myself and plus two club members. Recipes were typed in an easy-to-read style. Only a few recipes were kitchen-tested by the committee. All contributors will be listed at the end of this introduction.

Some recipes will include their contributor’s name, city and state at the end of the recipe. When recipes have “Anonymous” as their author, then they will be presented without a credit.

In case, you submitted a recipe and for whatever reason, it was not selected for this first edition, then please add it and many others in the spaces provided. The main object of this cookbook project is the current and future exchange of recipes between members and friends. The exchange itself promotes friendship and interest in the world of camellias.

Although the basic outline for this cookbook is mine, the creation of this collection of recipes has only been possible because of the many club members and friends contributions. Thanks to all of you as follows (alphabetically):
Camellia Club Members and Friends of the Camellia World:

Suzanne & Benjamin Allaire
Jan Allaire
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Kathy Connolly
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**AFTER FIVE JUDGES' PARTY**

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Prayers of Blessing

Our Father God,

We thank you for the rich blessings that you grant us every day – more numerous than we can ask or think.

As we look forward to the camellia season we are particularly grateful for this marvelous part of your creation. Camellia blooms give our gardens color all winter long. They give us meaningful hobbies, opportunities for social events, camaraderie and FUN!

And now we ask that you bless this food that is set before us.

We pray in Jesus name, Amen.

Bill Wilcox
Wilmington, NC

Bless this food before us,
The friends beside us
and the love among us.
In Jesus' name we pray.
Amen.

Peggy Camp
Leesville, SC

For these and all other blessings, Lord, we thank you.
Amen.

Frances Harrell
Wilmington, NC
Artichoke Appetizer

Ingredients:

1 can artichoke hearts, drained and chopped
1 cup Parmesan cheese
1 cup mayonnaise
1 medium onion, chopped

Instructions:

Mix all ingredients together.
Bake in small ovenproof casserole dish at 350 °F for 20-25 minutes.
Serve with fresh vegetables or crackers.

Appetizers
Artichoke Frittata

Ingredients:

- 2 6 oz. jars marinated artichoke hearts
- 12 individual soda crackers, crumbled
- 4 eggs
- 4 green onions, chopped
- 1/4 cup fresh chopped parsley
- 1 clove garlic, minced
- 2 cups grated cheddar cheese

Instructions:

Empty a little of the oil from one of the artichoke jars into a frying pan. Sauté the green onions, clove of garlic, and chopped parsley in the oil. Beat the eggs, add the crumbled crackers into the eggs and then add the sautéed ingredients. Chop the artichoke hearts finely, and add with the grated cheese to the egg mixture. Pour into a greased 8x8 pan, and bake at 325 °F for 35-40 minutes. Cut into small squares and serve warm or at room temperature.

Appetizers

Diane Smith
Wilmington, NC
Black Olive Tapenade

Ingredients:

About 2 cups Kalamata olives pitted and drained
About 4 cups black olives drained
2 1/2 heads garlic roasted
2 cloves raw garlic
About 1 cup pine nuts
One carrot
Two anchovies
Zest of one lemon
1/2 cup Romano cheese
One cup Parmesan cheese
2 T. basil (fresh if available)
1 tsp. oregano
1/2 bunch Italian parsley (Flat Leaf)
Olive oil (a Lot)

Instructions:

In food processor: Mince carrot, parsley, garlic, anchovy, lemon zest.
Cube cheese, process to small chunks.
Pine nuts – Lightly process.
Olives – Process to desired chunkiness. Process with approximately 1/2 cup
of olive oil.
In a mixing bowl: fold everything together, add lots of olive oil until it
swims.
Serve with your favorite type of crackers

Makes One quart.

Appetizers

Bonnie Serpas
Santee, SC
Cheddar Sticks

Ingredients:

1 loaf good quality white bread (Arnold's or Pepperidge Farm)
1 small onion, minced
3 oz. slivered almonds
8 oz. good quality cheddar cheese, grated
1 cup regular mayonnaise (Hellmann's)
6 slices bacon, cooked and chopped

Instructions:

Cut crusts from each piece of bread.
In a bowl, mix together cheese, cooked bacon, onion, almonds, and mayonnaise.
Spread mixture on the bread.
Cut each slice into 3 "fingers".
Quick-freeze on a cookie sheet.
Bag the sticks and store in the freezer.
When ready to serve: bake cheddar sticks in a 400 °F oven for 10 minutes.

Appetizers
Cheese Straws

Ingredients:

1/4 lb. Cheddar cheese, grated
1 cup flour
1/2 cup butter
1/8 tsp. salt
1/8 tsp. paprika

Instructions:

Mix together thoroughly.
Roll or cut into straw shapes.
Bake 12 minutes in a 350 °F oven.

3 dozen

Appetizers
Chutney Cream Cheese

Ingredients:

8 oz. cream cheese, softened
1/4 cup mango chutney

Instructions:

Blend together cream cheese and chutney.
Serve with ginger cookies, crackers or bread.

Appetizers
Cranberry Cheese Ball

Ingredients:

- 2 – 8 oz. packages cream cheese, softened
- 2 T. olive oil
- 3 T. chopped fresh basil
- 1 T. minced garlic
- 2/3 cup dried cranberries
- 2/3 cup chopped walnuts

Instructions:

Combine all ingredients and shape into a ball.
Refrigerate overnight and roll in more dried cranberries and walnuts before serving.

Appetizers
Bonnie Serpas
Santee, SC
Cucumber Canapes

Ingredients:

- 3 tbs. mayonnaise
- 1/2 tsp. hot sauce
- 8 oz. cream cheese softened
- 1 large cucumber, thinly sliced into 36 slices
- Cocktail rye bread slices (12 oz.)

Instructions:

- Beat at medium speed.
- Spread on bread slices.
- Top with cucumber slices.

Makes 3 dozen.

Appetizers

Cookie Kremer
Pinehurst, NC
Ham and Fresh Basil Pinwheels

Ingredients:

6 (10 inch) flour tortillas
1 (8 oz.) package cream cheese, softened
12 thin slices ham
4 oz. fresh basil
1 cup sun-dried tomatoes- finely diced
12 leaves red leaf lettuce, rinsed and dried

Instructions:

Spread each tortilla lightly with cream cheese.
Arrange two ham slices across the middle of each tortilla.
Add a layer of fresh basil, then a sprinkle of tomatoes.
Do not place ingredients too close to tortilla edges.
Add lettuce.
Starting at one end, tightly roll up each tortilla.
Wrap each roll tightly in plastic wrap and chill for at least an hour.
Slice into 5 inch pieces.
Discard end pieces that will be uneven.
Use toothpicks to secure rounds, if necessary.

Serves 12

Appetizers

Noreen Stokes
Wilmington, NC
Ham Cheese Ball

Ingredients:

16 oz. cream cheese
4 oz. can deviled ham
Chopped nuts
Maraschino cherries

Instructions:

Soften cream cheese.
Combine all ingredients and form into a ball.
Roll in chopped nuts and decorate with maraschino cherries.

Appetizers
Leland's Perfect Party Dip

Ingredients:

- 8 oz. whipped cream cheese
- 1/2 cup Heinz Chili Sauce
- 8 oz. cooked and drained, small shrimp (or crabmeat)
- Hot sauce to taste, 1 or 2 T. - (I use Jackson's BBQ sauce, a local favorite)
- 6 spring onions, chopped
- 1/2 to 1 cup mozzarella cheese, grated

Instructions:

Spread the cream cheese in a pie plate or quiche pan.
Lightly "dash" the hot sauce of your choice over the top.
Sprinkle the chopped onions over the top.
Then serve with your choice of taco chips or corn chips or toasted pita chips

Appetizers

Leland Williams
Columbia, SC
Marinated Shrimp

Ingredients:

- 2 lbs. cooked medium shrimp, peeled and deveined
- 1 medium red onion
- 2 medium lemons, cut into slices
- 1 cup pitted black olives
- 1/2 cup olive oil
- 1/3 cup minced fresh parsley
- 3 tsp. red wine vinegar
- 3 tsp. lemon juice
- 1 garlic clove minced
- 1 bay leaf
- 1 tsp. salt
- 1 tsp. ground mustard
- 1/4 tsp. black pepper

Instructions:

In a 3-quart glass serving bowl, combine the shrimp, onion, lemons and olives.
In a jar with tight-fitting lid, combine the remaining ingredients.
Shake well.
Pour over shrimp mixture and stir gently to coat.
Cover and refrigerate for 24 hours, stirring occasionally.
Discard the bay leaf before serving.

Makes 14 servings.

Appetizers

Judy Segasture
Wilmington, NC
Mediterranean Dip

Ingredients:

1 (7-oz.) container red pepper hummus
1/4 cup red onion, chopped
1 cup fresh baby spinach, coarsely chopped
1/4 cup feta cheese, crumbled
2 T. Kalamata or black olives, sliced
1/2 cup tomatoes, chopped (place on paper towels to drain)
1/2 cup cucumber, chopped (dry on paper towels)

Instructions:

Spread the hummus on a 9-inch plate.
Layer rest of ingredients in order, ending with olives.
Refrigerate until serving time.
Serve with pita chips or bread wedges.

Appetizers
Olive Cheese Snacks

Ingredients:

One 5 oz. jar of Kraft bacon –cheese spread
4 T. butter or margarine
Dash of Tabasco or other bottled hot pepper sauce
Dash Worcestershire sauce
3/4 cup sifted all-purpose flour
One small jar (about 30) medium-size stuffed green olives

Instructions:

Blend cheese and butter or margarine together till light and fluffy.
Add hot pepper sauce and Worcestershire; mix well.
Stir in flour; mix to form dough.
Shape around olives, using about one tsp. of dough for each.
Place on ungreased baking sheet.
Bake in hot oven (400 deg.) for 12 to 15 minutes, or until golden brown.

Makes about 30 snacks.

Appetizers

Bonnie Serpas
Santee, SC
Phyllo - Wrapped Asparagus with Prosciutto

Ingredients:

3 oz. thinly sliced prosciutto, cut into 30 long, thin strips
30 asparagus spears, trimmed
10 (14" x 9") sheets frozen phyllo dough thawed
Cooking spray

Instructions:

Preheat oven to 450 °F
Wrap 1 prosciutto strip around each asparagus spear, barber pole style.
Place 1 phyllo sheet on a work surface (cover remaining phyllo to prevent drying); coat phyllo with cooking spray.
Cut crosswise into thirds to form 3 (4 1/2" x 9") rectangles.
Arrange 1 asparagus spear across 1 short end of each rectangle; roll up jelly-roll fashion.
Arrange rolls on a baking sheet; coat rolls with cooking spray.
Repeat procedure with remaining phyllo, asparagus, and cooking spray.
Bake at 450 °F for 10 minutes or until phyllo is golden and crisp.
Serve warm or at room temperature.
Note: Make-ahead tip: Arrange assembled rolls on a baking sheet, coat with cooking spray, and cover; store in the fridge for up to four hours. Bake an hour or two before the party.

Yield: Serves 10 (serving size: 3 pieces)

Appetizers

Noreen Stokes
Wilmington, NC
Pickled Mushrooms

**Ingredients:**

- 1 1/2 lb fresh small whole mushrooms
- 1/2 cup Wesson Oil (must be Wesson Vegetable Oil)
- 3/4 cup vinegar
- 1 tsp. minced onion
- 1 tsp. minced garlic
- 1 tsp. oregano (can be dried)
- 1 tsp. Italian Spice
- 1 tsp. thyme (can be dried)
- 1 tsp. celery seed
- 1 tsp. parsley flakes (can be dried)
- 1 tsp. salt
- 1 tsp. ground fresh pepper

**Instructions:**

Mix oil and vinegar, add all ingredients except mushrooms, whip with wire whisk.
Place mushrooms in gallon Zip-Lock bag, pour mixture over mushrooms, place in refrigerator for at least one week, rotate bag daily to get complete coverage.
Drain before serving.

**Appetizers**

**Bonnie Serpas**
Santee, SC
Rotel Dip

Ingredients:

1 lb. ground beef or sausage
1 16 oz. pkg. Velveeta cheese
1 can Rotel tomatoes (may be original or spicy)

Instructions:

Brown meat and drain.
Add all ingredients to a pot over low heat.
Cook, stirring frequently until cheese melts and ingredients blend together.
Serve with tortilla chips or scoops.
For big crowds you might want to double the recipe

Serves 10.

Appetizers

Tyler Mizzell
Santee, SC
Shrimp Dip

Ingredients:

- 2 lbs. boiled shrimp, coarsely chopped
- 2 8oz. package, cream cheese, softened
- Juice of one lemon
- 10 green onions, minced
- 1 tsp. salt
- 1 tsp. Splenda
- 2 hard boiled eggs, chopped
- 1 T. Miracle Whip FAT FREE salad dressing
- 1 tsp. Worchester sauce
- 1 tsp. pepper
- 1 tsp. garlic powder

Instructions:

- Soften cream cheese with lemon juice.
- Add shrimp, eggs, and green onions.
- Add enough Miracle Whip to made the right spreading consistency.
- Season to taste with Worchester sauce, salt, peeper and sugar.
- Some hot sauce maybe added.
- Chill, at least, 8 hours.
- Taste and adjust seasonings if necessary.
- More cream cheese may be added to extend this recipe.

Half gallon of dip for 1 1/2 recipes.

Appetizers

Cheryl & Matt Hunter
Wilmington, NC
Smoked Turkey Fingers

Ingredients:

100 thin slices smoked turkey
1 8 oz. pkg. cream cheese
Paprika

Instructions:

Spread thin slices of smoked turkey with cream cheese.
Roll up each slice.
Sprinkle with paprika and serve.

Serves 100

Appetizers
Spiced Oyster Crackers

Ingredients:

- 2 boxes oyster crackers
- 1 package Hidden Valley Ranch Buttermilk Salad Dressing Mix (dry)
- 1 T. dill weed
- 2 tsp. lemon pepper
- 1/4 - 1/2 cup canola oil
- 1 tsp. garlic salt or powder

Instructions:

- Mix together dill weed and oil.
- Add lemon pepper, dry ranch dressing mix and garlic salt or powder, mixing well.
- Pour over crackers, stirring to coat all crackers.
- Bake in broiler-sized pan in warm oven at 275 °F for 15 minutes.
- Cool well.
- To store, place in air-tight container.

Appetizers
Spinach Balls

Ingredients:

- 2 (10 oz. packages) chopped spinach
- 3/4 cup melted butter or oil
- 2 cup Pepperidge Farm Herb Stuffing Mix
- 1/2 cup Parmesan cheese
- 1 T. garlic salt or fresh minced garlic
- 2 medium onions, chopped fine
- 1/2 cup chopped celery or water chestnuts
- 1/2 tsp. thyme
- 1/2 tsp. Tabasco Sauce
- 6 eggs, beaten or 4 Egg Beaters + 2 eggs

Instructions:

Cook spinach; drain well and squeeze dry.
Mix together spinach, stuffing mix, onions, celery or water chestnuts, eggs, butter or oil, Parmesan cheese, garlic salt or fresh garlic minced, thyme and Tabasco Sauce.
Shape into small bite-size balls and place on a cookie sheet.
Balls may be baked right away in a 350 °F oven for approximately 20 minutes.
For later use, freeze balls on a baking sheet until solid and then store in a freezer bag, uncooked, in the freezer until needed.
Bake frozen balls at the same temperature but keep an eye on them, the time may be slightly different.
Look for brown and crispy balls.
Serve hot.

Appetizers
Stuffed Mushrooms

Ingredients:

1 T. oil
Salt and pepper to taste
1 T. butter
Milk
1 T. minced onion
3 dozen Mushrooms
2 T. dry bread crumbs

Instructions:

Wash and wipe mushrooms carefully.
Remove centers and stems.
Heat oil and butter in heavy skillet.
Place mushrooms in skillet, hollow side up, season with salt and pepper.
Cook over medium heat 10 minutes.
Drain on toweling.
Saute onion, chop stems and centers in butter about 5 minutes.
Add dry bread crumbs, salt and pepper and just enough milk to moisten.
Fill mushroom caps with stuffing of thyme, covered and refrigerated until ready to serve.
Heat 15 minutes in a 350 °F oven.

3 dozen.

Appetizers
Stuffed Mushrooms by Carole

Ingredients:

1 lb. fresh Mushrooms
2 oz. Swiss cheese
3 T. bread crumbs
2 T. butter, softened
4 T. butter, melted
1 hard boiled egg, finely chopped
1/2 clove Garlic, minced

Instructions:

In mixing bowl, combine cheese, eggs, crumbs, garlic and softened butter. Blend Thoroughly.
Remove stems from mushrooms and brush top of cap with melted butter.
Broil for 1 or 2 minutes, cap up.
Turn upside down and stuff.
Brush with melted butter and broil for a few minutes more.
Serve hot.

Serves 10.

Appetizers

Carole Magyar
Wilmington, NC
Stuffed Mushrooms by Toni

**Ingredients:**

- 1 1/2 lbs. mushrooms
- 3/4 cup mayonnaise
- 10 slices of bacon cooked crisp and crumbled
- Season salt to taste
- Medium onion chopped fine
- 1/2 cup sharp cheddar cheese grated

**Instructions:**

- Wash mushrooms and remove stem.
- Mix mayonnaise, bacon and onions.
- Stuff mushrooms and place in greased baking dish.
- Sprinkle cheese on top.
- Cover with foil and bake 325 °F for 15 to 20 minutes.

Appetizers

Toni McKenna
Chesapeake, VA
Tex-Mex Pimiento Cheese Dip

Ingredients:

- 1 1/2 cups mayonnaise
- 1/2 (12 oz.) jar roasted red bell peppers, drained and chopped
- 1/4 chopped green onions
- 1 (8 oz.) sharp Cheddar cheese, shredded
- 1 (8 oz.) pepper jack cheese, shredded
- Garnish: fresh cilantro leaves or parsley

Instructions:

Preheat oven to 350°F.
Stir together first 3 ingredients in a large bowl; stir in cheeses.
Spoon mixture into a lightly greased one 2 quart baking dish (or two 1 quart. baking dishes).
Bake at 350°F for 20 to 25 minutes or until dip is golden and bubbly.
Garnish as desired.
Serve with French bread cubes or corn chips or toasted pita triangles.

Makes 1 or 2 baked casseroles

Appetizers

Vickie & John Terry
Sanford, NC
Vidalia Onion Appetizer

Ingredients:

- 5 Vidalia onions thinly sliced (place onions in a large bowl)
- 1 cup water
- 1 cup sugar
- 1/2 cup cider vinegar
- 1 cup mayonnaise
- 2 large packages softened cream cheese
- 1 tsp. celery seed

Instructions:

Mix together water, sugar & vinegar and bring to a boil.
Pour hot liquid over onions.
Seal and refrigerate overnight.
Next Day:
Drain onions and mix and fold in mayonnaise, cream cheese and celery seed
Serve with Wheat thins or Triscuits

Serves 10.

Appetizers

Peggy Camp
Leesville, SC
Miniature Crab Cake Sandwiches

Ingredients:

2 cups biscuit mix
1 tsp. dried dill weed
1 (8-oz.) container sour cream
1 cup butter or margarine, melted
4 1/2 dozen miniature Crab Cakes - see next recipe

Instructions:

Combine first 4 ingredients, stirring until blended
Turn dough out onto a lightly floured surface, and knead lightly 5 or 6 times.
Roll to 1/2 inch thickness; cut with a 1-inch cutter and place on lightly greased baking sheets.
Bake at 450 °F for 6 to 8 minutes or until lightly browned.
Cool.
Split biscuits, and place a Miniature Crab Cake in each.
Serve with tartar sauce.
Bake the biscuits and freeze up to 1 week.
Thaw them at room temperature for 2 hours before serving.
The day of the party, make the crab cakes and place on baking sheets.
Cover and chill until ready to bake.

Yields 4 1/2 dozen.

Entrees

Noreen Stokes
Wilmington, NC
Miniature Crab Cakes

Ingredients:

1 lb. fresh lump crabmeat
1 cup fine, dry breadcrumbs
2 T. mayonnaise
2 tsp. Old Bay seasoning
2 tsp. chopped fresh parsley

Instructions:

Drain and flake crabmeat, removing any bits of shell.
Combine crabmeat and remaining ingredients; shape into 1-inch patties, and place on lightly greased baking sheets.
Bake at 400 °F for 8 to 10 minutes or until golden.

Yields 4 1/2 dozen.

Entrees

Noreen Stokes
Wilmington, NC
Parmesan Chicken Wings

Ingredients:

- 4 lbs. chicken wings – split
- 1/2 cup butter or margarine
- 1 cup Parmesan cheese
- 2 T. parsley flakes
- 1 T. oregano
- 2 tsp. paprika
- 1 tsp. salt
- 1/2 tsp. pepper

Instructions:

- Melt butter.
- Mix all dry ingredients.
- Dip wings in butter and roll in dry mixture.
- Place in foil covered cookie sheet and drizzle rest of butter over chicken wings.
- Bake at 350 °F for 1 hour.

Serves 20

Entrees

Carole Magyar
Wilmington, NC
Spiced Peaches

Ingredients:

1 can cling peach halves
3/4 cup packed brown sugar
1/2 cup white vinegar
2-3 1 inch cinnamon sticks
1 tsp. whole cloves
1 tsp. allspice

Instructions:

Heat syrup from peaches, brown sugar, vinegar, and spices.
Pour over peaches.
Store in refrigerator up to one week.
If recipe is doubled – don’t use all of the second can’s syrup.

Entrees

Janelle Frazier
Piedmont Triad Camellia Society
Ultimate Party Meatballs

Ingredients:

- 2 1 lb. bags frozen pre-cooked cocktail-sized meatballs
- 1 16 oz. can cranberry sauce
- 1 12 oz. bottle of Heinz Chili Sauce

Instructions:

- Combine sauces, cook over medium-low heat, stir until smooth.
- Add prepared meatballs
- Stir about 15 minutes or until meatballs are heated through
- Tip: to spice it up add 1 tsp. of cumin and 1/4 tsp. of cayenne to the sauce while cooking.

Makes 30 appetizer servings.

Entrees
Corn Pudding

Ingredients:

1 can kernel corn – drained ~15 oz.
1 can creamed corn
1 stick melted margarine
1 package of Jiffy corn muffin mix
1 cup sour cream

Instructions:

Mix and bake in a casserole dish at 350 °F for 45 minutes.

Makes 8 servings

Sides, Salads and Soups

Betty Gail Buggeln
Wilmington, NC
Deviled Eggs

Ingredients:

- 12 hard broiled eggs, peeled and halved
- 1/4 + cup mayonnaise - to taste
- 1/2 - 1 tsp. mustard - your choice - My favorite: Durkee Sandwich & Salas Famous Sauce
- paprika or curry powder

Instructions:

In a small bowl, mash the egg yolks and mix with mayonnaise and mustard salt until smooth.
Spoon the mixture into each egg half and sprinkle with paprika or curry powder.

Serves 24.

Sides, Salads and Soups

Betty Gail Buggeln
Wilmington, NC
Deviled Eggs - Spinach Bacon

Ingredients:

12 hard cooked eggs, peeled, cut in half, and yolks mashed in a bowl
1/2 cup frozen chopped spinach, thawed, drained and squeezed dry
1/4 cup mayonnaise
1/4 cup real bacon bits
2 1/2 T. cider vinegar
2 T. butter, softened
1 T. sugar
2 tsp. black pepper
1/4 tsp. salt

Instructions:

Combine the thoroughly mashed yolks with the remaining ingredients and mix well.
Fill the whites evenly with the mixture.

Yields 24 1/2 eggs

Sides, Salads and Soups

Sharon Keheya
Wilmington, NC
Sweet and Sour Dressing

Ingredients:

1 cup of oil
1 cup sugar
2 T. soy sauce
¼ cup vinegar

Instructions:

Blend oil, sugar, soy and vinegar.
Just before serving coleslaw add sweet and sour dressing and noodle

Sides, Salads and Soups

Toni McKenna
Chesapeake, VA
Tiny Tomato Tarts

Ingredients:

1/2 (14.1-oz.) package refrigerated piecrusts
1 (14.5-oz.) can petite diced tomatoes
1 T. chopped fresh basil
2/3 cup mayonnaise
1/2 cup grated Parmesan cheese
1/4 cup (1 oz.) freshly shredded Cheddar cheese
1/4 cup (1 oz.) freshly shredded mozzarella cheese
Garnish: fresh basil leaves

Instructions:

Preheat oven to 425 °F.
Unroll piecrust on a lightly floured surface; roll into a 12-inch circle.
Cut into 24 rounds using a 2-inch scalloped-edge round cutter.
Press rounds into bottoms of ungreased miniature muffin cups. (Dough will come slightly up sides, forming a cup)
Prick bottom of dough once with a fork.
Bake at 425 °F for 4 to 5 minutes or until set.
Cool in pans on a wire rack 15 minutes.
Reduce oven temperature to 350 °F
Meanwhile, drain tomatoes well, pressing between paper towels.
Combine tomatoes and chopped basil in a small bowl; season with desired amount of salt and pepper.
Stir together mayonnaise and next 3 ingredients in a medium bowl.
Divide tomato mixture among pastry shells, and top with mayonnaise mixture.
Bake at 350 °F for 18 to 20 minutes. Serve immediately
Garnish, if desired.
Note: To make ahead, bake and cool pastry shells as directed in Steps 1 and 2. Remove from muffin pans, and store in an airtight container up to 3 days. Return pastry shells to muffin pans, and fill and bake as directed.

Makes 24 tartlets.

Sides, Salads and Soups

Noreen Stokes
Wilmington, NC
Chocolate Heaven Cake

Ingredients:

1 package chocolate instant pudding
1 package chocolate cake (Without pudding)
12 oz. chocolate chips
1 3/4 cup milk
2 eggs

Instructions:

Add all ingredients in bowl.
Mix by hand for 2 minutes.
Pour into greased Bundt pan.
Bake at 350 °F for 50-55 minutes.
Cool 15 minutes then remove from pan.
Sprinkle with confectioners' sugar.

Desserts
Cold Oven Pound Cake

Ingredients:

- 1/2 lb. butter
- 1/2 cup margarine or Crisco
- 5 eggs
- 3 cups, all-purpose flour with 1 tsp. salt and 1/2 tsp. baking powder stirred in
- 3 cups sugar
- 2 tsp. lemon extract
- 1 tsp. vanilla extract
- 1 cup milk

Instructions:

Cream together butter and margarine.
Add sugar, and cream together.
Add eggs, one at a time, mixing well after each addition.
Mix 1/2 of the flour, salt and baking powder mixture, and all of the milk.
Mix well.
Add remaining flour mixture, beating well.
Add extracts to this mixture, then beat until well mixed.
Place cake mixture in desired size pan.
Place in a cold oven for 1 hour and 20 minutes, at 350 F.

One Bundt cake or one tube pan cake or two loaf pan cakes.

Desserts

Carla Strickland
Hampstead, NC
Congo Squares

Ingredients:

- 1 1/2 sticks margarine (melted)
- 1 box of light brown sugar
- 3 eggs
- 2 3/4 cups sifted self-rising flour
- 1 teaspoon vanilla
- 1 cup chopped pecans
- 12-oz. package of semi-sweet Nestles chocolate chips

Instructions:

- Stir in brown sugar with melted margarine.
- Beat eggs and add to sugar mixture.
- Add flour, vanilla, pecans and chocolate chips. and vanilla
- Spread in greased dish.
- Bake in Pyrex dish, 10 1/2" x 14 3/4", 40 minutes at 350 °F.
- You don't want to overcook--you want them moist like brownies.

Makes about a dozen bars

Desserts

Leona Lilly
Jacksonville, NC
Golden Layer Cake

Ingredients:

1 cup unsalted butter or margarine
5 eggs
1 cup milk
2 cups sugar
2 tsp. pure vanilla and 1/2 tsp. salt
3 cups sifted cake flour
1 Tbsp. baking powder
1 recipe Chocolate Frosting

Instructions:

Let butter, eggs, & milk to come to room temperature for 30 minutes.
Line five 9" x 1 1/2" round baking pans with wax paper.
Butter each pan and lightly flour.
Preheat oven to 350 °F.
In a large mixing bowl, beat butter with an electric mixer on medium high speed for 30 seconds.
Gradually add sugar, beating until well combined.
Add eggs, one at a time, beating well after each addition.
Add the salt and vanilla to this mixture and beat 30 seconds.
Combine flour and baking powder.
Alternately add this combination with the milk to the butter mixture.
Spread the batter in the prepared pans, using about 1 1/3 cups of batter per pan.
Bake about 15 minutes or until the tops spring back when lightly touched.
Cool the pans on wire racks for 5 minutes. Remove cakes from pans; discard the waxed paper.
Cool cakes completely on wire racks. Frost with Chocolate Frosting - SEE NEXT RECIPE for frosting.

1 Cake - Serves 10

Desserts
Golden Layer Cake - Chocolate Icing

Ingredients:

- 5 cups sugar
- 1/3 cup unsweetened cocoa powder
- 1/2 tsp. Kosher salt
- 1/2 cup margarine or butter
- 1/2 cup whole milk
- 1 12 oz. Can of evaporated milk
- 1 - 2 tsp. pure vanilla

Instructions:

In a 4 or 5 quart Dutch oven stir together sugar and cocoa. Add margarine and milk. Cook and stir over medium heat until sugar is dissolved. Bring to boil over medium-high heat, stirring occasionally. Boil gently for 4 minutes, stirring often. Reduce heat, cook another 15 minutes. Remove from heat; stir in vanilla. Cool slightly for 20 minutes. Icing should be pourable not runny. Generously ice between layers and then the top insides of the cake.

Desserts
Hummingbird Cake

Ingredients:

- 3 cups all-purpose flour
- 2 cups sugar
- 1 tsp. baking soda
- 1 tsp. salt
- 1 tsp. ground cinnamon
- 3 eggs beaten
- 1 cup vegetable oil
- 1 1/2 tsp. vanilla
- 1 (8 oz.) can crushed pineapple, un-drained
- 1 cup chopped pecans
- 2 cups chopped bananas
- 1/2 cup chopped pecans
- Cream Cheese Frosting - see next recipe

Instructions:

Combine first 5 ingredients in a large mixing bowl; add eggs and oil, stirring until dry ingredients are moistened. Do not beat. Stir in vanilla, pineapple, 1 cup of pecans and bananas. Spoon batter into 3 greased and floured 9-inch round cake pans. Bake at 350 °F for 25 to 30 minutes or until a wooden pick inserted in center comes out clean. Cool in pans for 10 minutes; remove from pans, and cool completely. Spread frosting between layers and on top and sides of cake; then sprinkle 1/2 cup chopped pecans on top.

Desserts

Toni McKenna
Chesapeake, VA
Hummingbird Cake - Cream Cheese Frosting

Ingredients:

- 1 (8 oz.) package cream cheese, softened
- 1/2 cup butter or margarine, softened
- 1 (16-oz.) package powdered sugar, sifted
- 1 tsp. vanilla extract

Instructions:

Combine cream cheese and butter, beating until smooth.
Add powdered sugar and vanilla; beat until light and fluffy.

Desserts

Toni McKenna
Chesapeake, VA
John Talley's Chess Pie

Ingredients:

5 eggs beaten
1 1/2 cups sugar
1 T. cornmeal
1/4 cup plus 2 T. butter or margarine, melted
1 T. vinegar
1 tsp. vanilla extract
1 unbaked (9 inch) pastry shell

Instructions:

Combine first 3 ingredients; beat well.
Add butter, vinegar, and vanilla, beating well.
Pour into pastry shell.
Bake at 350 °F for 50 minutes.
Cool before slicing.

Makes 1 pie.

Desserts

John Talley
Wilmington, NC
Just Plain Great Brownies

Ingredients:

1 T. shortening
1 cup plus 1 T. sugar
1/2 cup (1 stick) lightly salted butter
2 (1 ounce) squares unsweetened chocolate
2 large eggs
1 tsp. vanilla extract
1/2 cup all-purpose flour
1 cup semisweet chocolate chips
1 cup chopped walnuts (optional)

Instructions:

Preheat the oven to 350 °F.
Grease an 8 or 9-inch square pan with shortening and coat with 1 T. sugar.
Melt the butter and unsweetened chocolate in a small saucepan over low heat.
Allow it to cool for 5 minutes.
In a large mixing bowl lightly beat together the eggs and the remaining 1 cup sugar with a whisk.
Add the vanilla.
Gradually whisk the chocolate mixture into the egg mixture.
Add the flour and stir until just blended.
Add the chocolate chips and nuts (if desired).
Pour the batter into the prepared pan. Bake for 25 to 30 minutes.
Cool and cut into 12 squares.

Makes 12 brownies.

Desserts
Lemon Poppy Seed Cake

Ingredients:

- 1/2 pound unsalted butter, at room temperature
- 1 1/2 cups granulated sugar
- 4 large eggs
- 2 cups cake flour
- 1/4 tsp. salt
- 1 1/2 T. Poppy seeds
- Grated Zest of 2 Lemons
- 1 1/2 tsp. vanilla extract
- Confectioners’ sugar

Instructions:

Preheat an oven to 350 °F.
Butter and flour a 9x4-inch loaf pan.
Place the butter in a bowl and, using a heavy-duty stand mixer fitted with the paddle attachment or a handheld electric mixer, beat on medium speed until creamy, 2-3 minutes.
Gradually add the granulated sugar and continue to beat until the mixture is very pale--almost white--and has doubled in volume, 4-5 minutes.
Add the eggs one at a time, beating well after each addition.
Sift together the flour and salt into a bowl, then sift together again into another bowl.
Add the poppy seeds.
Gradually add the sifted mixture to the butter mixture, beating until smooth.
Beat in the lemon zest and vanilla.
Spoon the batter into the prepared pan.
Bake until a toothpick inserted into the center comes out clean, 1 hour 15 minutes.
Remove from the oven and let cool for 10 minutes.
Invert onto a rack, lift off the pan and let cool completely.
Sift confectioners' sugar over the top.

Makes 1 cake - serves 10.

Desserts

Carole Magyar
Wilmington, NC
Lemon Trifle - Lo-Cal

Ingredients:

- 8 oz. fat free lemon yogurt
- 1/3 cup lemon juice
- 1 can fat free sweetened condensed milk
- 2 cups fat free cool whip
- 1 angel food cake

Instructions:

Mix together first three ingredients.
Fold in cool whip.
Cut angel food cake into 1 inch cubes
Put 1/2 the cake squares into a trifle dish.
Pour 1/2 yogurt mixture on top.
Repeat layers.

Serves 10

Desserts

Jan Allaire
Charlottesville, VA
Secret Pound cake

Ingredients:

2 sticks margarine
4 eggs, slightly beaten
2 cups sugar
1 small can evaporated milk
2 cups flour
1 tsp. vanilla

Instructions:

DO NOT PREHEAT OVEN.
Grease and flour a tube cake can.
Cream margarine and sugar together.
Add eggs and blend.
Add sifted flour and evaporated milk alternately until all is added.
Add vanilla with the last bit of milk.
Blend until smooth.
Bake for 1 hour at 325 °F.
Place in cold oven, do not preheat.
Test for doneness before taking out.
Cool before serving.

1 cake - serves about 8.

Desserts

Melissa Beale Talley
Wilmington, NC
**Very Southern Pineapple Cake**

**Ingredients:**

**CAKE:**
1 standard-size box of yellow butter-recipe cake mix  
1/2 cup, canola oil  
4 eggs  
1 eleven-ounce can of Mandarin oranges with juice, drained  

**FROSTING:**
1 twenty ounce can crushed pineapple with juice  
1 four serving size vanilla instant pudding  
1 nine ounce container of frozen whipped topping, thawed

**Instructions:**

Combine dry cake mix, oil, eggs, and juice from the oranges and beat by hand.  
The batter will be somewhat lumpy.  
Fold in the drained oranges.  
Heat oven to 350 °F.  
Prepare a 9” x 13” pan.  
Cut a piece of wax paper to fit the bottom of the pan.  
Then grease and flour this paper and the sides of the pan.  
Bake for 35 to 40 minutes if the pan is metal, 25 to 30 minutes (at 325 °F) if the pan is a Pyrex one.  
Cool just 10 minutes before removing the cake to a cooling rack.  
Make the frosting by combining the pineapple with juice and the dry pudding mix.  
Fold in the whipped topping.  
Spread over the entire top of the cake and then the sides.  
Chill thoroughly before serving.

Makes 12 servings or more depending on the cuts.

**Desserts**

**Betty Gail Buggeln**  
**Wilmington, NC**
Winning Glazed Lemon Bars

Ingredients:

1 cup butter (2 sticks)
2 1/4 cups unsifted flour
2/3 cup confectioners' sugar (plus 1 cup for glaze)
4 eggs, lightly beaten
2 cups sugar
4 T. flour
1 tsp. baking powder
1/3 cup fresh squeezed lemon juice (plus 2 T. for glaze)
1 T. finely grated lemon rind

Instructions:

Heat oven to 325 °F.
Blend butter, 2 1/4 cup flour and confectioners' sugar.
Pat into bottom of ungreased 13" x 9" pan.
Bake 18-20 min.
For filling, blend eggs, sugar, 4 T. flour, baking powder, juice, and rind.
Pour over crust and bake at 325 °F for 25-30 minutes until top is light golden brown.
Cool.
Glaze: Combine 1 cup powdered sugar & 2 T. lemon juice.
Drizzle on top.
Cut into 1 1/2 inch squares.

Desserts

Noreen Stokes
Wilmington, NC
Nancy's Chocolate Cake

**Ingredients:**
- 1 cup water
- 4 T. cocoa
- 1 stick butter or margarine - melted
- 2 cups sugar
- 2 cups sifted flour
- 1/4 tsp. salt
- 1/2 cup buttermilk
- 1 tsp. soda
- 2 eggs - beaten
- 1 tsp vanilla

**Instructions:**
Use two 8 1/2" x 8 1/2" pans or one 13 1/2" x 10" pan.
Put cocoa, butter/margarine and water in pot and heat to boiling
Pour contents of pot over sugar, flour and salt
Mix and add buttermilk, soda, beaten eggs and vanilla
Bake at 350°F for 30 minutes

Nancy's Chocolate Cake Icing

**Ingredients:**
- 6 T. milk
- 4 T. cocoa
- 1 stick butter or margarine - melted
- 1 box confectioner's sugar
- 1/2 cup chopped nuts

**Instructions:**
Mix cocoa, milk and melted butter or margarine
Bring to boil for 1 minute
Set aside and add sugar and nuts - beat well
Cool cake before icing.
Leave in open

Serves 8.

Nancy Ballew
Salley, SC
SHORT CUTS for “After Five” Judges’ Parties

Some ideas for saving time with your party planning and preparations; add your own favorite foods at the bottom of this list.

KEEP THESE ITEMS ON HAND:

Mrs. Fanning’s – The Original Bread ‘n Butter Pickles

Your Favorite Pickles/Olives/other condiments

Pepperidge Farm Goldfish – Baby Cheddar; simply serve them in a fancy dish or bright plastic bowl!

Pepperidge Farm Goldfish – Grahams Fudge Brownie. They can be enjoyed in individual serving size bowls OR as a topping over vanilla ice cream

Cathy’s Homemade Biscuits (www.cathyshomemadebiscuits.com) Find them at Whole Foods

Pimiento Cheese; my favorite is Star Pimiento Cheese (Burlington, NC); delicious on a Ritz cracker or Mini Toast (Minigrill is one brand) or perhaps a Sweet Potato & Cinnamon Cracker (Back to Nature brand).

WASA crackers are available in many varieties; one favorite is Crisp’n Light – no fat, only 20 calories per cracker.

Sunshine Cheez-It – Reduced Fat White Cheddar crackers – delicious just by themselves.

Triscuit minis – Original; whole grain wheat with excellent fiber.
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Crab and English Muffin

Ingredients:

- One stick of butter (1/4 Lb.)
- One 5 oz. Jar of Kraft Old English Cheddar Cheese Spread
- 1/2 tsp. garlic powder
- 1/2 tsp. Morton's Season Salt
- 2 T. mayonnaise
- One 6 1/2 oz. can of crab meat
- 2 packages of English Muffins
- Paprika (optional)

Instructions:

Combine first 6 ingredients; mix well.
Spread on each muffin half, sprinkle with paprika, cut each muffin half into quarters.
Broil 3 minutes or until light brown.
Note: Crab snacks may be frozen.
Wrap each muffin half in aluminum foil and freeze.
Remove from freezer, and thaw.
Cut into quarters before broiling.

Makes 4 dozen.

Entrees

Bonnie Serpas
Santee, SC
Banana Bread

Ingredients:

- 4 T. sour cream
- 1 tsp. baking soda
- 1 1/4 cup sugar
- 1/2 cup butter
- 2 eggs (slightly beaten)
- 1 1/2 cup flour
- 1 tsp. vanilla
- ¼ tsp. salt
- 1 cup mashed bananas

Instructions:

Combine first 6 ingredients; mix well.
In a separate bowl cream together butter and sugar and slightly beaten eggs to butter mixture.
Add soda and sour cream mixture that is well blended to the butter mixture; beat well.
Add salt, bananas, flour and vanilla – nuts if desired.
Mix well
Pour into ungreased loaf pan.
Bake at 350 °F for 1 hour.
Test with pick for “doneness”.

Makes 1 loaf.

Breads and Coffee Cakes

Sally Van Gorder
Jacksonville, NC
Blueberry Muffins

Ingredients:

Muffin
2 cups flour
1 egg, well beaten
1/2 cup sugar
3/4 cup milk
3 T. baking powder
1/2 cup melted butter
1/2 tsp. salt
1 cup fresh blueberries

TOPPING:
1/4 cup butter, softened
1/2 cup sugar
1/2 cup flour
1 tsp. cinnamon (optional)

Instructions:

Heat oven to 375 °F.
Grease bottoms of muffin pan.
In medium bowl, combine flour, sugar, powder and salt.
Stir in egg, milk and butter until all dry ingredients are moistened.
Batter will be lumpy.
Fold in blueberries.
Fill pan with batter.
Mix topping ingredients: butter, flour, sugar and cinnamon until crumbly.
Cover batter with topping and bake 20-25 minutes until brown.
Run knife around edge of muffins to loosen.

Breads and Coffee Cakes
Chocolate Chip Coffee Cake

Ingredients:

- 1/2 cup packed brown sugar
- 1/2 cup flour
- 1/4 cup margarine
- 1/4 cup chopped walnuts (optional)
- 1 cup mini semi sweet chocolate chips
- 1 (8 oz.) package cream cheese, softened
- 1 1/2 cups sugar
- 3/4 cup margarine
- 3 eggs
- 3/4 tsp. vanilla
- 2 1/2 cups flour
- 1 1/2 tsp. baking powder
- 3/4 tsp. baking soda
- 1/4 tsp. salt
- 3/4 cup milk

Instructions:

Combine brown sugar and flour; cut in margarine until mixture resembles coarse crumbs.
Stir in walnuts and chocolate chips.
Combine cream cheese, sugar and margarine, mixing at medium speed on electric mixer until well blended.
Blend in eggs and add combined dry ingredients alternately with milk, mixing well after each addition.
Batter will be lumpy.
Sprinkle with crumb mixture.
Bake at 350 °F, 1 hour or until wooden toothpick inserted into center comes out clean.
Cool thoroughly before removing cake from pan.
Variation: substitute 13" x 9" baking pan for tube pan bake at 350 °F for 50 minutes.

Breads and Coffee Cakes

Jennifer Solomon
Wilmington, NC
Cinnamon Toast Fruit Topped

Ingredients:

2 cups pancake mix
1 1/2 cups water
1 tsp. vanilla extract
1/4 tsp. ground cinnamon
2 T. butter
2 T. vegetable oil
8 cinnamon bread slices
2 bananas, sliced
1/4 cup chopped pecans, toasted
maple syrup
Garnish, fresh strawberries

Instructions:

Whisk first four ingredients together.
Melt butter in microwave and mix with oil.
Brush butter and oil mixture on skillet or griddle.
Dip bread slices in batter and cook 2 minutes each side or until golden.
Top with bananas and pecans if desired, serve with maple syrup and strawberries to garnish.

Serves 8.

Breads and Coffee Cakes

Sharon Keheya
Wilmington, NC
Corn Muffins

Ingredients:

- 2 packages Jiffy cornbread mix
- 1 can cream-style corn
- 2 eggs
- 1 cup milk

Instructions:

- Mix together.
- Grease muffin tins.
- Sprinkle with sugar.
- Bake at 350 °F for 30 minutes.

Breads and Coffee Cakes
Crunchy Cheese Biscuits

Ingredients:

- 1/2 cup butter
- 1/2 tsp. salt
- 1 cup grated sharp cheddar cheese
- 1 cup plain flour
- 1 cup crispy rice cereal

Instructions:

- Blend butter and flour.
- Add cheese and salt.
- Mix well.
- Add rice cereal.

Breads and Coffee Cakes
Pumpkin Bread

Ingredients:

- 1/2 cup butter
- 4 T. warm water
- 1/2 cup canola oil
- 2 eggs
- 1 cup pumpkin (fresh or canned)
- 1/2 tsp. salt
- 1/2 tsp. nutmeg
- 1/2 tsp. cinnamon
- 1 tsp. baking powder
- 1 tsp. baking soda
- 2 1/2 cups flour
- 1/2 cup Nuts (optional)

Instructions:

Sift together all the dry ingredients except sugar.
Mix sugar, water & oil in bowl.
Stir until sugar is dissolved.
Add eggs & pumpkin.
Mix well and add sifted dry ingredients a small amount at a time.
Beat well.
Bake 350 °F in preheated oven for about 50 minutes or until tester comes out clean.

This makes 2 loaves of bread or 15 muffins.

Breads and Coffee Cakes
Sour Cream Coffee Cake

Ingredients:

- 1 cup sour cream
- 1 cup sugar
- 3/4 tsp. soda
- 2 eggs
- 1/2 cup brown sugar
- 1 1/2 cups all purpose flour
- 1/2 cup chopped pecans
- 1 tsp. cinnamon
- 1 1/2 tsp. baking powder
- 1 cup butter
- 1 tsp. vanilla

Instructions:

- Mix sour cream and soda and let stand 1 hour.
- Mix brown sugar, pecans and cinnamon for topping.
- Cream butter and sugar.
- Add eggs and vanilla and beat.
- Add sour cream mixture.
- Stir in sifted flour and baking powder.
- Beat until smooth. Grease and flour tube cake pan.
- Alternate layers of batter and topping.
- Start with batter and end with topping.
- Bake for 40 minutes in a 350 degree oven.
- Cool in pan 15 minutes, then remove.

Breads and Coffee Cakes
Southern Sweet Potato Bread

Ingredients:

- 2 1/2 cups unbleached flour
- 1 tsp. baking powder,
- 1 tsp. baking soda
- 1/4 tsp. salt
- 4 T. warm water
- 1/4 cup canola oil
- 1/4 cup grated zucchini, coarsely grated
- 1/8 cup carrots, finely grated
- 2 eggs
- 1 cup Bruce’s Sweet Potato Pie Filling
Optional: 1/2 cup chopped walnuts

Instructions:

Combine all dry ingredients in a medium bowl and blend together until mixed.
Mix sugar, water and canola in a large bowl.
Stir together until sugar is dissolved. Add zucchini and carrots.
Add eggs and sweet potato pie filling and mix well.
Add dry ingredients, a small amount at a time.
Blend all ingredients together, add 1/2 cup nuts, if you wish.
Bake at 350 °F in a preheated oven for 30 minutes or until golden brown.

This recipe makes two large loaves of bread or five mini-loaves.

Breads and Coffee Cakes

Betty Gail Buggeln
Wilmington, NC
Frittata with Asparagus, Tomato, and Fontina

Ingredients:

- 6 large eggs
- 2 T. whipping cream
- 1/2 tsp. salt, plus a pinch
- 1/4 tsp. freshly ground black pepper
- 1 T. olive oil
- 1 T. butter
- 12 oz. asparagus, trimmed, cut into 1/4 to 1/2-inch pieces
- 1 tomato, seeded, diced
- Salt
- 3 oz. Fontina, diced

Instructions:

Preheat the broiler.
Whisk the eggs, cream, 1/2 teaspoon salt, and pepper in a medium bowl to blend.
Set aside.
Heat the oil and butter in a 9 1/2-inch-diameter nonstick ovenproof skillet over medium heat.
Add the asparagus and sauté until crisp-tender, about 2 minutes.
Raise the heat to medium-high.
Add the tomato and a pinch of salt and sauté 2 minutes longer.
Pour the egg mixture over the asparagus mixture and cook for a few minutes until the eggs start to set.
Sprinkle with cheese. Reduce heat to medium-low and cook until the frittata is almost set but the top is still runny, about 2 minutes.
Place the skillet under the broiler.
Broil until the top is set and golden brown on top, about 5 minutes.
Let the frittata stand 2 minutes.
Using a rubber spatula, loosen the frittata from skillet and slide the frittata onto a plate.

Serves 6.

Eggs of All Kinds

Judy Segasture
Wilmington, NC
Mini Frittatas

Ingredients:

- 8 large eggs
- 1/2 cup milk
- 1/2 tsp. black pepper
- 1/4 tsp. salt
- 4 oz. thinly sliced ham, chopped
- 1/3 cup freshly grated Parmesan
- 2 T chopped fresh Italian parsley leaves

Instructions:

- Preheat oven to 375 °F.
- Spray mini muffin tins (will take about 40 muffins) with nonstick spray.
- Whisk the eggs, milk, pepper, and salt in a large bowl to blend well.
- Stir in the ham, cheese, and parsley.
- Fill muffin cups almost to the top with the egg mixture.
- Bake until the egg mixture puffs and is just set in the center, about 8-10 minutes.
- Loosen frittatas from pans using a small knife.
- Serve immediately or refrigerate until ready to serve.
- Good warm or cold.

Serves 40.

Eggs of All Kinds

Noreen Stokes
Wilmington, NC
Breakfast Casserole

Ingredients:

1 lb. browned sausage
3 slices bread crumbs
1 to 1/2 cup grated cheese
6 eggs
1 tsp. salt
2 cups milk
1 tsp. dry mustard

Instructions:

Mix sausage, crumbs, and cheese.
Pour in 9 x 13 inch or 8 x 11 inch baking dish.
Mix eggs, salt, milk, and mustard and pour over sausage mixture.
Refrigerate overnight
Cook at 350 °F for 45 minutes to 1 hour.
Do not cover.

Serves 6.

Casseroles

Melissa Beale Talley
Wilmington, NC
Egg and Bacon (or sausage) Casserole

Ingredients:

- 1 dozen eggs
- 1 quart milk
- 4 cups seasoned croutons
- 8 oz. shredded cheddar cheese
- 1 T. minced dry onions
- 1 tsp. dry mustard
- 1 lb bacon or sausage cooked drained and crumbled

Instructions:


Casseroles

Judi Collins
Jacksonville, NC
Sausage and Cheese Grits Casserole

Ingredients:

1 lb roll sausage (browned, drained and crumbled)
2 cups water
2 cups evaporated milk
1 cup Quick grits (not instant)
8 oz shredded cheddar cheese
1/2 cup butter
1 cup whole milk
4 eggs (beaten)
1/4 tsp cayenne pepper

Instructions:

Preheat oven to 350.
Spray 2 qt casserole with Pam.
In large saucepan, combine the water and evaporated milk and salt. Just before it comes to a boil, whisk in grits.
Mix well and reduce heat to low.
Cover and simmer 5 min. stirring occasionally.
Remove from heat and add 1 1/2 cups of cheese and the butter.
Stir until melted.
Combine the cup of mil and the 4 beaten eggs and pepper.
Stir into the grits. Stir in the cooked sausage.
Spread in casserole. Bake at 350 45 minutes.
Remove and sprinkle with remaining cheese, return to oven and bake 15 more minutes.
Let stand 15 minutes, cut into squares, serve and enjoy.

Casseroles

Judi Collins
Jacksonville, NC
Zucchini Sausage Casserole

Ingredients:

- 2 lbs. zucchini ends trimmed
- 1/4 cup chopped onion
- 1/2 lb. hot Italian sausage and 1/2 lb. sweet Italian sausage (no msg)
- 1/2 cup fine Italian bread crumbs
- 2 eggs, slightly beaten
- 1/2 cup grated Parmesan Cheese
- Pinch thyme, rosemary and garlic powder
- Salt and pepper to taste

Instructions:

Cook whole zucchini in boiling salted water until just tender, about 10 minutes.
Drain and chop coarsely.
Brown onion and sausage and drain off fat.
Add zucchini and remaining ingredients, except two tablespoons Parmesan cheese.
Mix well.
Put in deep dish pie plate.
Sprinkle with reserved Parmesan cheese.
Bake at 350 °F for 45 minutes or until firm and brown.

Serves 12

Casseroles

Sharon Keheya
Wilmington, NC
SHORT CUTS for “Rise and Shine” Breakfasts

A few items to have on hand so your party planning will be easy.

One box of dark raisins and one box of raisins.

One bag of walnuts.

One bag of dried cranberries.

One or more boxes of Nature’s Path Organic Instant Hot Oatmeal Flax Plus; so delicious and so fast to prepare.

One shaker of cinnamon and one shaker of cinnamon sugar.
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Chicken and Grapes with Creamy Mustard Sauce

Ingredients:

- 1 1/2 lbs. chicken tenders
- 1/3 cup flour
- 3/4 tsp. salt
- 1/4 tsp. pepper
- 1 T. olive oil
- 2 T. butter
- 1/2 cup white wine
- 3/4 cup half and half
- 3 T. Dijon mustard
- 1 cup seedless red grapes, halved

Instructions:

- Combine flour, salt, and pepper in a shallow bowl.
- Place a large skillet over medium heat; add olive oil and the butter.
- Drench chicken tenders in flour.
- Add chicken to skillet and cook until browned, 7-8 minutes.
- Add wine and scrape up browned bits as wine comes to a boil; cook the liquid down for 1 minute.
- Combine half and half and mustard and pour the mixture over the chicken.
- Add grapes to the pan and shake to coat chicken and grapes in sauce.
- Reduce heat to low and simmer 3-5 minutes more.
- Serve with noodles or couscous.

Serves 6-8.

Entrees

Jessica & Eric Buggeln
Glastonbury, CT
Chicken Casserole

Ingredients:

- 1 large fryer, cooked & deboned
- 1 package (8 oz.) medium egg noodles (cooked in broth from cooked chicken)
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 (8 oz.) carton sour cream
- 1/2 stick margarine
- Bread Crumbs (Mix bread crumbs with margarine)
- Salt & pepper to taste

Instructions:

Cook chicken until tender.
Remove from container and cook noodles in chicken broth.
Remove chicken from bones and cut in small pieces.
Mix chicken, noodles, soups, sour cream, salt and pepper.
Pour in 9" X 13" buttered casserole.
Put crumbled bread crumbs on top.
Pour melted margarine over crumbs. (May be frozen at this point)
Bake at 350 °F until bubbly and top begins to brown.

Serves 4-6.

Entrees

Peggy Camp
Leesville, SC
Chicken Tetrazzini

Ingredients:

- 1 1/2 lbs. diced chicken
- 1/2 lb. spaghetti
- 6 T. butter
- 3/4 lb. of mushrooms, thinly sliced
- 1 medium onion, diced
- 1/2 tsp. black pepper
- 3 T. all purpose flour
- 1 cup whole milk
- 3 tablespoon dry sherry
- 2-3 cups warmed chicken stock

Instructions:

Preheat oven to 350 °F
Butter a shallow glass or ceramic 9" x 13" pan
Heat 2 T. of butter and saute mushrooms, salt and pepper until lightly browned.
Place aside.
Heat 1 T. of butter and saute onion until lightly browned.
Melt remaining 3 T. over low heat, then add flour and cook roux, whisking constantly for 2 minutes.
Add warmed chicken stock, whisking constantly, and bring to a boil.
Simmer for 5 minutes, whisking occasionally.
Then add milk, sherry and continue whisking over low heat for 10 minutes until thickened.
Cook spaghetti in large pot of boiling salted water until al dente.
Drain and place aside.
Toss spaghetti, mushrooms, onions, sauce and chicken in pan and transfer to baking dish.
Bake until sauce is bubbly and top is lightly browned, about 30 minutes.

Serves 6-8.

Entrees

Suzanne & Benjamin Allaire
Raleigh, NC
Hot Chicken Salad

Ingredients:

- 2 cups cooked, diced chicken
- 2 cups celery, chopped
- 1 medium onion, chopped
- 1/2 green pepper, chopped
- 1 cup slivered almonds
- 1 medium jar pimento
- 2 cups cream of chicken soup
- 3 hard boiled eggs, chopped
- 3/4 cup mayonnaise
- 2 T. lemon juice
- 1 tsp. salt
- 1/2 tsp. pepper

Topping - Swiss cheese, shredded and Ritz crackers, crushed

Instructions:

Mix ingredients well and place in greased 9" x 13" casserole dish. Cover with shredded Swiss cheese and then cover with crushed Ritz crackers.

Bake for 30-40 minutes.

Makes 12 or more.

Entrees

John & Shirley Maddry
Chapel Hill, NC
Sweet & Tangy Barbecued Chicken

Ingredients:

1 cup ketchup
2 T. grated onion
2 T. Worcestershire sauce
2 T. Dijon mustard
3 T. molasses
2 T. maple syrup
3 T. cider vinegar
1 tsp. chili powder
1/4 tsp. cayenne pepper
4 boneless, skinless chicken breasts 6 to 7 ounces each (with tenderloins), patted dry with paper towels
Table salt and ground black pepper
1 T. vegetable oil

Instructions:

Adjust oven rack to upper-middle position, about 5 inches from upper heating element; heat oven to 325 °F.
Whisk ketchup, onion, Worcestershire, mustard, molasses, maple syrup, vinegar, chili powder, and cayenne in small bowl; set aside.
Season chicken with salt and pepper.
Heat oil in heavy-bottomed, nonreactive, 12-inch ovenproof skillet over high heat until beginning to smoke.
Brown chicken skinned-side down until very light golden, 1 to 2 minutes; using tongs, turn chicken and brown until very light golden on second side, 1 to 2 minutes longer.
Transfer chicken to plate and set aside. Discard fat in skillet; off heat, add sauce mixture and, using a wooden spoon, scrape up browned bits on bottom of skillet.
Simmer sauce over medium heat, stirring frequently with heatproof spatula, until sauce is thick and glossy, and spatula leaves clear trail in sauce, about 4 minutes.
Off heat, return chicken to skillet, and turn to coat thickly with sauce; set chicken pieces skinned-side up and spoon extra sauce over each piece to create thick coating.
Place skillet in oven and cook until thickest parts of chicken breasts register 130 °F on instant-read thermometer, 10 to 14 minutes.
Set oven to broil and continue to cook until thickest parts of chicken breasts register 160 °F, 5 to 10 minutes longer.
Transfer chicken to platter and let rest 5 minutes.
Meanwhile, whisk to combine sauce in skillet and transfer to small bowl. Serve chicken, passing extra sauce separately.
Real maple syrup is preferable to imitation syrup, and "mild" or "original" molasses is preferable to darker, more bitter types. If you are content to use bottled sauce, we had the best luck with Bull's-Eye Original, winner of a blind tasting.
Use 1 3/4 cups of sauce and, in step 2, reduce the sauce cooking time from 4 minutes to 2 minutes.

Serves 4.

Entrees

Suzanne & Benjamin Alliare
Raleigh, NC
Swiss Chicken Cutlet

Ingredients:

5 chicken breasts, skinned & boned
2 beaten Eggs
1 cup fine dry bread crumbs
1/4 cup cooking Oil
3 T. butter
1 cup (4oz.) shredded Swiss cheese
salt
tomato wedges
1 1/4 cup flour
1/8 tsp. pepper
2 1/2 cups milk
1/2 cup dry white wine
Parsley for garnish

Instructions:

Pound cutlets between waxed paper to ¼ inch.
Salt, dip in egg, then bread crumbs.
Heat 2 T. oil and brown chicken about 2 minutes on each side.
Set aside.
In a saucepan, make white sauce with butter, flour, milk and pepper.
Add wine.
Pour 1/2 of sauce in 13" X 9" X 2" glass baking dish
Arrange chicken on top of sauce and top with remaining sauce.
Cover with foil and chill overnight.
Bake covered at 350 °F for 50 minutes
Sprinkle with cheese, top with tomato wedges, and return to oven for 5-10 minutes, uncovered.
Garnish with parsley.

Serves 6 - 8.

Entrees

Carole Magyar
Wilmington, NC
Beet Salad

**Ingredients:**

- 3 Cans of chopped or sliced beets
- 3 T. Balsamic vinegar
- 1/4 cup chopped Pine Nuts
- 4 oz. goat cheese
- salt and pepper to taste
- 12 oz. of Arugula

**Instructions:**

Mix first five items until well blended then mix in or place on the Arugula.

Serves 10

Sides, Salads and Soups

Mike Andruzyk
Chesapeake, VA
Best Baked Beans

Ingredients:

- 6 slices bacon
- 2 green peppers, chopped fine
- 1 small onion, chopped fine
- 1/2 cup brown sugar
- 1/2 cup catsup
- 1 T. mustard
- 1 T. Worcestershire sauce
- 1 large can pork and beans

Instructions:

Combine all ingredients,
arrange bacon across top of mixture.
Bake uncovered 1 1/2 - 2 hours in a 325 degree oven.

Sides, Salads and Soups
Broccoli Salad by Janice

Ingredients:

- 1 head broccoli
- 6 to 8 slices cooked bacon, crumbled
- 1/2 cup chopped red onion
- 1/2 cup raisins, optional
- 8 ounces sharp Cheddar, cut into very small chunks
- 1 cup mayonnaise
- 2 T. white vinegar
- 1/2 cup walnuts
- 1/2 cup halved cherry tomatoes
- Salt and freshly ground black pepper

Instructions:

Trim off the large leaves from the broccoli stem.
Mix mayonnaise, bacon and onions.
Cut the head into flowerets and the stem into bite-size pieces.
Place in a large bowl.
Add the crumbled bacon, onion, raisins if using, and cheese.
In a small bowl, combine the remaining ingredients, stirring well.
Cool slightly, without stirring for 20 minutes until frosting thicken to the
consistency of hot fudge sauce (pourable, not runny).
Generously frost between layers, and on top of the cake.

Serves 8.

Sides, Salads and Soups

Janice Brotherton
Wilmington, NC
Broccoli Salad by Carole

Ingredients:

2 bunches of Broccoli - Florets cut small
1/2 red Onion
10 slices bacon cooked, and broken into pieces
1/2 cup raisins
1/2 cup sunflower seeds

DRESSING:
1/2 cup mayonnaise
1/2 cup sugar
1 T. vinegar

Instructions:

Combine and chill dressing ingredients
Cut Broccoli florets into small pieces
Mix with chopped red onion, bacon, sunflower seeds and raisins.
Dress with dressing and serve.

Serves 8.

Sides, Salads and Soups

Carole Magyar
Wilmington, NC
Carolina Caviar

Ingredients:

- 2 (16-oz.) cans black-eyed peas (without pork), rinsed and drained
- 4 scallions, chopped
- 1 (10 oz.) jar drained pimento stuffed green olives, sliced thin
- 1 (10-oz.) can white shoe peg corn
- 2 cloves of garlic, minced
- 1 cup fresh parsley, chopped
- 1 (16-oz.) bottle Italian salad dressing (may substitute 10 oz. extra virgin olive oil and 4 T. red wine vinegar)
- 1 green pepper, chopped
- 1/2 red pepper, chopped
- 1 small red onion, chopped

Instructions:

Combine the black-eyed peas, corn, tomato, green and red bell peppers, onions, scallions, parsley and minced garlic in a large bowl. Add the salad dressing (or oil and vinegar), using just enough to coat mixture. Toss gently. May be served as a side dish or as an appetizer with tortilla chips.

Sides, Salads and Soups
Classic Potato Salad

Ingredients:

2 lbs. red potatoes, cut into small-sized cubes
1/4 cup chopped scallions
1/2 cup Hellman's Mayonnaise
1 T. Dijon mustard
1 or 2 hard-boiled egg chopped
2 T. Italian salad dressing

Instructions:

Bring a large pot of water to a boil; add potatoes and cook 12 minutes or until tender
Drain potatoes; toss with Italian dressing.
Allow potatoes to cool.
Then toss potatoes with scallions, mayonnaise and mustard; adjust mayonnaise to taste.
Refrigerate for 1 hour.

Serves 6.

Sides, Salads and Soups

Betty Gail Buggeln
Wilmington, NC
Cream of Pumpkin Soup

Ingredients:

1 large can of packed pumpkin
1 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. cloves
1/4 - 1/2 cup of sugar
1 can of evaporated milk
1 1/2 cup half and half cream
6-8 cup chicken broth
1/2 tsp. almond extract (if desired)

Instructions:

Combine all ingredients and simmer on medium heat until well heated. Serve with a dollop of whipped cream or spoon full of cream. Add more sugar or some brown sugar to taste. To reduce calories, use 2% milk and Splenda or Splenda-sugar combination.

Serves 6 - 8.

Sides, Salads and Soups

Melissa Beale Talley
Wilmington, NC
Festive Cranberry Salad

Ingredients:

1 3 oz. package orange gelatin
1 16 oz. can whole berry cranberry sauce
1 3 oz. package raspberry gelatin
1 14 oz. can crushed pineapple

Instructions:

Dissolve gelatin in 2 cups boiling water.
Add the cranberry sauce and crushed pineapple with juice.
Mix well.
Put in individual molds or 9" x 9" dish.
Congeal.

Sides, Salads and Soups
German Cole Slaw

**Ingredients:**

- 1 head cabbage
- 2 carrots
- 1 cup Hellman’s Classic Mayonnaise
- 1/4 cup apple cider vinegar
- 2 T. Coleman’s Dry Mustard
- 2 T. sugar

**Instructions:**

Grate cabbage with a hand grater.
Grate carrots in with cabbage.
Mix together mayonnaise, vinegar, dry mustard and sugar.
Stir this mixture in with the cabbage and carrots.
Put in refrigerator overnight.
Taste next morning and add additional mayonnaise, vinegar and mustard to taste.

Sides, Salads and Soups

Richard & Betty Gail Buggeln
Wilmington, NC
Joan's Fresh Snap Bean Salad

Ingredients:

1 T. bacon fat
1/3 cup mayonnaise
2 T. fresh lemon juice
1 1/4 T. salt
1/8 tsp. freshly ground black pepper
1/8 tsp. garlic powder
1 lb. cooked fresh snap beans cut in pieces
4 medium cooked and diced potatoes
1/2 cup diced celery
1 medium onion
4 slices bacon

Instructions:

Combine first 6 ingredients; mix well.
Heat to make hot dressing.
Mix snap beans, potato, celery and onion.
Toss lightly with hot dressing.
Garnish with crisp bacon crumbled over top.

Sides, Salads and Soups

Joan Boyer
Wilmington, NC
Marinated Broccoli (Cauliflower)

Ingredients:

Broccoli – One bunch or cauliflower
MARINADE:
1/2 cup oil
1/2 cup vinegar
Little Salt
Onion & Garlic powder (optional)
Fresh Dill
CURRY SAUCE:
1 cup mayonnaise
1 tsp. Worcestershire sauce
1 tsp. curry powder
Salt and pepper
3 T. catsup
1 clove garlic, minced
1 T. onion juice

Instructions:

Mix together ingredients for marinade
Strain broccoli or cauliflower on paper towels after marinating it in above mixture for at least eight hours.
Store drained vegetables in a plastic bag in the refrigerator.
Mix ingredients with curry sauce and refrigerate a couple of hours before serving.

Serves 10.

Sides, Salads and Soups

Carole Magyar
Wilmington, NC
Marinated Carrots

Ingredients:

- 1 lb. carrots, sliced
- 1/2 green bell pepper, seeded and diced
- 1/2 small onion, diced
- 1/4 cup white vinegar
- 2 T. vegetable oil
- 1/2 (10.75 ounce) can condensed tomato soup
- 1/4 cup and 2 T. sugar

Instructions:

Place the carrots in a saucepan with enough lightly salted water to cover. Bring to a boil, and cook until almost done, about 5 minutes depending on how thick you slice them. Drain, and transfer to a large bowl. Add the bell pepper and onion to the bowl with the carrots. While the carrots are cooking, combine the vinegar, oil, tomato soup and sugar in a saucepan. Bring to a boil, and cook for 1 minute. Pour the hot dressing over the vegetables. Serve immediately, or store in the refrigerator in a covered container and serve within 1 week.

Serves 8.

Sides, Salads and Soups

Linda MacRae
Wilmington, NC
Mom's JELL-O Salad

Ingredients:

1 6 oz. box, JELL-O, cherry or strawberry
2 cups, boiling water
1 cup, cold water
1 cup, vanilla yogurt, non-fat (your local store is fine)
1 - 1 1/2 cups, diced peaches (1 can of peaches in lite packed in lite juice - drained)

Instructions:

Empty the JELL-O mix into a medium to large mixing bowl. Pour 2 cups of boiling water over this mix. Use a whisk to stir this mixture until JELL-O dissolves. As this mixture cools, drain and dice the peaches; set aside. Mix 1 cup of coldwater with 1 cup of vanilla yogurt. Add the cold yogurt mixture to the warm JELL-O mixture. Blend these altogether. Pour the entire mixture into your JELL-O mold (which you have lightly sprayed with canola oil). After chilling your mold with mixture for one half hour, not longer than an hour, stir in the peaches to your JELL-O salad. Chill your JELL-O mold for 3 hours, at least. Can be prepared a day ahead of your lunch or dinner party. To unmold your salad, simply slide a dinner knife between the mold and the salad - all around the edges of the mold and centerpiece if your mold has one. Then place a large serving plate over the top the mold. Turn the plate and the mold over and your JELL-O salad should gently fall out of the mold onto the serving plate. Enjoy the compliments!

Serves 8.

Sides, Salads and Soups

Betty Gail Buggeln
Wilmington, NC
Oriental Coleslaw

Ingredients:

- 1 - Large head of Green Cabbage chopped
- 3 - Green onions chopped
- 1 - Cup of purple cabbage chopped (optional)
- 2 - 3 oz. packages of Ramen noodles
- 1 cup sliced almonds
- 2 - 1.87oz. containers of sesame seeds
- ¼ cup of olive oil

SWEET AND SOUR DRESSING

- 1 cup of oil
- 1 cup sugar
- 2 T. soy sauce
- ¼ cup vinegar

Instructions:

In a large bowl add chopped cabbage and onions.
Mix and place in refrigerator.
In a large skillet add oil, ramen noodles, almonds and sesame seeds.
Stir constantly until lightly toasted.
Remove from skillet and let cool.
SWEET AND SOUR DRESSING
Blend oil, sugar, soy and vinegar.
Just before serving coleslaw add sweet and sour dressing and noodle

Sides, Salads and Soups

Toni McKenna
Chesapeake, VA
Party Squash

**Ingredients:**

- 1 lb. yellow squash sliced
- 1 tsp. sugar
- 1/2 cup mayonnaise
- 1/2 cup minced onion
- 1/2 cup chopped pecan
- 1/4 cup finely chopped green pepper
- 1/2 cup chopped pecans
- 1 egg, slightly beaten
- 1/2 cup grated Cheddar cheese
- Salt and pepper to taste
- Bread or cracker crumbs
- 1/4 cup butter

**Instructions:**

Cook squash, drain and mash.
Add other ingredients except butter and crumbs.
Put in 2 quart casserole, top with crumbs, dot with butter.
Bake for 35 - 40 minutes in a 350 degree oven.

Sides, Salads and Soups
Sausage Corn Chowder

**Ingredients:**

- 1/2 lb. ground pork sausage
- 1/2 chopped onion
- 1/2 chopped green bell pepper
- 2 garlic cloves minced
- 1/4 cup all-purpose flour
- 3 cups milk
- 3/4 tsp. salt and 1/4 tsp. pepper or more to taste
- 1 (15-oz.) can cream-style corn and 1 (15 ¼ ounce) can whole kernel corn, drained
- 1/4 cup diced pimento, drained (optional)
- 1 T. Chopped fresh parsley

**Instructions:**

Brown first four ingredients in a large Dutch oven, stirring until sausage crumbles.
Add flour, and cook, stirring constantly, 1 minute.
Gradually add milk and next 6 ingredients; cook chowder over medium heat, stirring occasionally, 10 minutes or until heated thoroughly.

Serves 6.

**Sides, Salads and Soups**

Sharon Keheya
Wilmington, NC
Seven Cup Salad

Ingredients:

1 cup grated coconut
1 cup cottage cheese
1 cup sour cream
1 cup chopped nuts
1 cup crushed pineapple
1 cup fruit cocktail
1 cup miniature marshmallows

Instructions:

Combine all ingredients and put in refrigerator.
This salad improves after it sets a day or two.

Sides, Salads and Soups
Taco Soup

Ingredients:

- 1 lb. ground beef
- 1 onion, diced
- 1 pkg. ranch-style dressing mix
- 1 pkg. taco seasoning mix
- 2 15 oz. cans pinto beans
- 1 15 oz. can black beans
- 1 15 oz. can cream-style corn
- 2 14 1/2 oz. cans diced tomatoes/green chilies

Instructions:

- Brown beef with onions.
- Drain excess grease.
- Set aside.
- In a big pot add remaining ingredients - juice and all from the canned beans.
- Add the beef and onions.
- Mix well.
- Freezes well.

Serves 6-8.

Sides, Salads and Soups

Dianne Mitchell
Venice, FL
Tortellini Soup

**Ingredients:**

- 1 lb. sweet Italian turkey sausage
- 1 small onion – chopped
- 1 large carton chicken broth (organic)
- 2 cans 8 oz. diced tomatoes
- 3 stalks celery – chopped
- 2 cloves garlic – chopped
- Parsley and oregano

**Instructions:**

Sauté turkey sausage in lightly oiled large sauce pan or Dutch oven. When browned, drain in a drainer to rid sausage of any grease. While sausage drains sauté celery, onions and garlic in a Dutch oven or sauce pan until softened, then add the sausage, chicken broth, cans of tomatoes, herbs and cook until desired flavor. Don’t add tortellini until ready to serve and cook until tender. Serve with Parmesan cheese and hard bread.

Serves 8.

**Sides, Salads and Soups**

**Sally Van Gorder**

Jacksonville, NC
Waldorf Salad

Ingredients:

- 8 cups chopped Red Delicious apples
- 1 cup walnuts
- 1/2 cup mayonnaise
- 2 cups celery
- 1/2 cup sour cream

Instructions:

Mix all ingredients together.
Make into balls and bake for about 10 minutes in a 350 degree oven.

Sides, Salads and Soups
Alma's Thin Layer Chocolate Cake

Ingredients:

- 2 cups sugar
- 1/3 cup cocoa
- 1/2 cup milk
- 1 stick maragarine
- 1 tsp. vanilla
- 1 box yellow cake mix

Instructions:

Grease 6 eight inch round cake pans with Crisco, dust with flour.
Prepare cake mix by the directions on the cake mix box.
Divide cake mix batter into the six pans.
Bake at 350 °F for 14 minutes. Check cake pans at 12 minutes; ovens can vary.
Put sugar, cocoa, milk & margarine in a 4 quart sauce pan.
Cook until you cannot stir bubbles down, then cook for 1 more minute.
Take the sauce pan off the stove and add 1 tsp. vanilla.
Allow to cool down until just warm.
Beat the mixture with a mixer for a few minutes.
Then spread a thin layer of icing on each layer of the cake, top and sides.
If icing get too thick, add a few drops of milk and beat again.

Serves 10.

Desserts

Alma Buffkin
Leland, NC
Banana Pound Cake

Ingredients:

- 1 (18 1/2 oz.) package yellow cake mix
- 1 (3 3/4 oz.) package instant vanilla pudding mix
- 4 eggs, at room temperature
- 1/3 cup salad oil
- 1/2 tsp. cinnamon
- 1/2 cup water
- 1/2 tsp. nutmeg
- 1 1/2 cup mashed banana (4 medium)

Instructions:

Combine all ingredients in large bowl.
Mix until blended, then beat at medium speed for 4 minutes.
Turn batter into greased and lightly floured 10-inch tube pan.
Bake at 350 °F for 1 hour or until cake tester inserted in cake comes out clean.
Cool in pan for 10 minutes, then turn out onto rack and cool completely.
If desired, dust with powdered sugar.

Serves 16.

Desserts
Betty Gail's Apple Crisp

Ingredients:

5 cups sliced apples  
2/3 cup all-purpose flour  
1 tsp. cinnamon  
1 cup quick oatmeal  
1/2 tsp. nutmeg  
1 stick margarine  
1 cup brown sugar

Instructions:

Place apples in a greased 9 in. round or square baking pan.  
Sprinkle cinnamon over the apples.  
Combine brown sugar, sifted flour and oatmeal in a bowl.  
Cut in 2/3 stick of margarine until the mixture is crumbly and spread over apples.  
Cut thin slices of remaining margarine and place on top.  
Bake 40 min. at 375 °F, or until crisp and brown.

Makes 1 crisp.

Desserts

Betty Gail Buggeln
Wilmington, NC
Chess Pie

Ingredients:

- 1/2 cup butter, melted
- 1 tsp. cornmeal
- 1 T. vinegar
- 1 1/2 cups sugar
- 3 eggs, beaten well
- 1 unbaked 9 inch pie crust
- 1 tsp. vanilla
- 1 tsp. flour

Instructions:

Combine ingredients and bake until brown in a 300 degree oven. Continue baking for 40 minutes in a 200 degree oven.

Desserts
Chocolate Mayonnaise Cake

Ingredients:
2 cups all-purpose flour
1 tsp. baking soda
1 cup granulated sugar
4 heaping teaspoons cocoa
1 cup mayonnaise
1 cup milk
1 tsp. vanilla extract

FROSTING
2 tablespoons butter, softened
2 cups confectioners' sugar
2 heaping teaspoons cocoa
1 tsp. vanilla extract
1/4 cup coffee or milk

Instructions:

Preheat the oven to 350 °F.
For the cake, sift the flour with the baking soda.
In a large bowl combine the sugar, cocoa, mayonnaise, milk, vanilla, and flour mixture.
Pour the batter into two 8-inch greased round cake pans.
Bake for 25 minutes. Cool.
For the frosting, beat the butter with the sugar, cocoa, and vanilla.
Gradually add the coffee or milk to moisten and make the frosting spreadable.
Spread on top and sides of cake.

Makes 10 servings.

Desserts
Chocolate Peanut Butter Squares

Ingredients:

- 2 cups all-purpose flour
- 4 cups confectioners’ sugar
- 2 cups peanut butter
- 1 1/2 cups graham cracker crumbs
- 1/2 cup butter
- 1 cup semisweet chocolate chips

Instructions:

Melt butter or margarine over low heat.
Remove from heat and stir in confectioner’s sugar, peanut butter and
graham cracker crumbs.
Spread mixture in a jelly roll pan.
Pat down evenly.
To make topping: melt together 1/2 cup butter or margarine with 1 cup
chocolate chips.
Spread this mixture over peanut butter mixture.
Refrigerate 1/2 hour.
Cut into squares.

Makes about 12-15 squares

Desserts

Jennifer Solomon
Wilmington, NC
Dump Cake

Ingredients:

1 20 oz. can crushed pineapple
1 3 1/2 oz. can angel flake coconut
1 cup brown sugar
1 box yellow cake mix
1 cup butter
1 cup chopped nuts

Instructions:

Oil 13" x 9" pan.
Dump can of pineapple with juice and spread over bottom of pan.
Sprinkle coconut, then brown sugar, then yellow cake mix and spread evenly.
Cut butter into thin slices and dot over cake.
Sprinkle nuts over top.
Bake in preheated 300 degree oven for 1 hour.
Cut into squares and serve with vanilla ice cream.

12 to 16
Desserts
Alma Buffkin
Leland, NC
Ginger Cake

Ingredients:

5 T. shortening
1/2 cup sugar
1 egg
1/2 cup molasses
1 tsp. soda
1/2 cup sour milk
1 3/4 cup flour
2 tsp. ginger
1 tsp. cinnamon
1/2 tsp. salt

Instructions:

Cream shortening, sugar, and egg together. Stir in molasses. Dissolve soda in the sour milk. Mix and sift flour, ginger, cinnamon, and salt. Add alternately with the sour milk to the first mixture. Turn into a greased 9-inch square pan. Bake in hot oven (400 °F) 25-30 minutes. Serve hot with whipped cream.

Desserts

Jane Wellberg
Lillington, NC
Sour Cream Pound Cake

Ingredients:

1 cup soft butter
1/2 tsp. salt
2 cups sugar
1/4 tsp. baking soda
6 eggs
1 cup sour cream
3 cups sifted flour
1 tsp. vanilla

Instructions:

Cream butter and sugar until light.
Add eggs one at a time, beating thoroughly after each.
Sift dry ingredients 3 times and add alternately with sour cream to first mixture, beating until smooth.
Add flavoring.
Pour into 9 inch tube pan which has been greased.
Bake at 350 °F for 1 hour and 20 minutes.
Let stand in pan on rack about 5 minutes.
This cake freezes well.

Desserts
Zucchini Cake

Ingredients:

1 1/2 cups oil
4 T. hot water
2 cups sugar
1 1/2 cups grated zucchini
2 1/2 cups flour
3 tsp. baking powder
1 tsp. salt
1 tsp. vanilla
1 tsp. cinnamon
1/2 tsp. nutmeg
4 eggs, separated
Confectioners' sugar

Instructions:

Mix together all ingredients except egg whites and confectioners' sugar in a large bowl.
Beat for 2 minutes.
Beat egg whites until stiff and fold into mixture.
Pour into greased and floured Bundt cake pan.
Bake at 350 for 45 minutes.
Cool and remove from pan.
Sprinkle with confectioner's sugar.

Desserts

Diane Clark
Hampstead, NC
SHORT CUTS for “Thank You” Luncheons

A few ideas for last minute additions to your luncheon table.

Large container of small curd cottage cheese.

Several cans of chilled chunk pineapple.

One jar of marinated artichokes.

A variety of condiments, including various mustards, Heniz ketchup, Hellman’s mayonnaise.

Your favorite frozen southern biscuit.

Nonni’s Biscotti
YOUR FAVORITE RECIPES

Write out your own or simply punch three holes in a typed copy of your recipe