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Clergy's (Church's) Fried Chicken

Yield: 6 Servings

COATING MIX =====

1 T sugar
1 1/2 c self-rising flour
1/2 c cornstarch
4 t seasoned salt
2 t paprika
1/2 t baking soda
1/2 c biscuit mix
1 pk italian dressing mix
1 pk onion soup mix

FRIED CHICKEN =====

2 eggs
1/4 c cold water
1 c oil
2 1/2 lb chicken parts

Combine all ingredients. Mix to blend. Store tightly covered at room temperature.

To use mix:

Beat eggs with cold water. Dip cut-up chicken in egg mixture and then into dry coating mix, then back into egg and back into mix. Heat oil in a heavy skillet. Brown chicken skin side down for 4 -6 minutes on medium-high heat. Turn and brown other side. Transfer to an oiled or Pammed 9x12x2 baking pan. Cover pan in foil sealing on 3 sides. Bake at 350 degrees for about 45-50 minutes. Remove foil. Bake another 5 minutes to crisp coating.

"Good As Gold" Chicken. (Like Kfc And Boston's)

Yield: 4 Servings

- 1/4 c oil
- 1 T honey
- 1 T lime juice
- 1/4 t paprika
- 1 seasoned salt (to taste)
- 4 chicken breast halves

Mix ingredients (except chicken) in a saucepan and warm just to melt honey. Arrange chicken breast-side-up in a square baking dish or pan and bake uncovered at 400 degrees about 35 - 40 minutes, basting pieces without turning them, 3 or 4 times during baking. Immediately upon removing from oven, seal baking dish or pan tightly in foil and let stand 15 to 20 minutes before serving.

"Loudly's" Seasoned Salt

Yield: 1 Servings

2 T pepper
1 T chicken bouillon powder
1 t onion salt
1 t onion powder
1 T garlic salt
1 t cumin powder
1 t dry marjoram leaves
1 T parsley, Minced
1 t paprika
1/2 t curry powder
1 T chili powder
1/3 c salt

Mix all ingredients together thoroughly, or put all ingredients in 1 qt. mayonnaise jar with tight fitting lid, shaking until blended well. Keep at room temperature. Use within 3 months
. Makes about 1 cup.

4 B's Restaurant Tomato Soup

Yield: 8 Servings

1 cn 28 Oz tomatoes,Diced
1 c chicken broth
1/4 c butter
2 T sugar
1 T onion,Chopped
1/8 t baking soda
2 c milk

In a saucepan, combine the first 6 ingredients. Cover and simmer for 1 hour. Heat milk, add to tomato mixture just before serving. Makes about 1 1/2 quarts.

7-Eleven Cherry Slurpee

Yield: 1 Servings

2 c cold club soda
1/2 c sugar
1/4 t cherry kool-aid mix
 -unsweetened,plus 1/8 tsp
1/2 t cherry extract
2 1/2 c ice,Crushed

1. Pour 1 cup of the club soda into a blender. Add the sugar, Kool-Aid mix, and cherry extract. Blend this until all of the sugar is dissolved.
2. Add the crushed ice and blend on high speed until the drink is a slushy, smooth consistency, with no remaining chunks of ice.
3. Add the remaining club soda and blend briefly until mixed. You may have to stop the blender and use a long spoon to stir up the contents.
4. If necessary, put the blender into your freezer for 1/2-hour. This will help thicken it up. After 1/2-hour remove blender from freezer and, again, blend briefly to mix.

7-Up Bread

Yield: 1 Servings

1 c 7-up
1 egg
1 T vanilla (or any extract or
-liquid f,avoring you wish
1 ds nutmeg
3 c bisquick

In 1 1/2 quart mixing bowl, using wire whisk or mixing spoon, beat 7-Up with egg and vanilla (or extract/avoring of your choice) and beat in nutmeg (or any other powdered spice) to taste, till thoroughly combined. Dump in the Bisquick. Stir to mix well, but do NOT overbeat or bread will be heavy! Batter will be lumpy -- but all dry particles well moistened by liquid ingredients. Scrape batter down into Pam sprayed 8" Pyrex loaf dish.

Let stand 10 minutes to "proof" (give batter chance to rise a bit) and bake in preheated 400 degree F oven 50 to 55 minutes -- or till tests done. Best way to test it for doneness is to insert a paper-covered wire trash bag "twist" through center of bread till it touches the bottom of dish. When it come out clean of any wet batter, remove to wire rack to cool 1 hour.

Remove from baking dish & allow bread to cool another 3 hours before attempting to slice it. Store in plastic bags at room temperature to use within 3 days. Freeze bread to use within 3 months -- slicing it before you freeze it, though.

VARIATION: Using Vernor's Gingerale in place of the 7-Up worked every bit as well as with the 7-Up. Follow recipe exactly as given above, but you may use pumpking pie spice in place of nutmeg and lemon extract instead of vanilla when you use the gingerale. Or use Squirt.

7-Up Drop Biscuits

Yield: 7 Servings

2 c bisquick mix
2/3 c 7-up

Mix together with rubber bowl scraper until thick, sticky and moist. Grease a 9" round layer cake pan or spray in Pam and drop dough into pan by tablespoonful, making 7 portions -- one in the center & 6 other portions equally spaced around that. Bake at 400 degrees F for 24 minutes or till golden brown. Serve warm, splitting each biscuit with your thumbs, rather than cutting them in half.

Makes 7 large biscuits.

A & W Root Beer

Yield: 1 Servings

3/4 c sugar

3/4 c hot water

1 l cold seltzer water

1/2 t root beer concentrate

1/8 t root beer concentrate

Dissolve the sugar in the hot water. Add the root beer concentrate and let cool. Combine the root beer mixture with the cold seltzer water, drink immediately or store in refrigerator in tightly covered container. Makes 5 cups.

A1-Sauce

Yield: 1 Servings

1/2 c dark molasses
2 green onions -- chop
3 T coarse salt (kosher)
3 T dry mustard
1 t paprika
1/4 t cayene
1 clove garlic -- crush or
1 t garlic powder
1 anchovy fillet, chop -- or
1 T anchovey paste
6 T fresh taramind -- or
1 T taramind extract
1 t pepper
1/2 t fenugreek
1/2 t powdered ginger
1/2 t cinnamon, Ground
1 t powdered cloves
1/2 t caradamen seeds
3 dr tabasco
6 oz rhine wine
2 oz rose wine
1 pt white vinegar
1 T kitchen bouquet
1 T postum powder

Put all spices (except last 6 ingr.) through blender till fine powder.

Place over low heat with half vinegar and simmer 1 hr; adding rest of vinegar alittle at a time as mixture is reduced in bulk. Stir in tabasco, wines, kitchen bouquet. Cook 3 min to dissolve. Remove from heat. Pour into crock or tuperware container (2qt) Let stand covered for 1 week. Then strain thru cheese- cloth, six times. bottle and cap tightly. Keep refrigerated indefinely. Freeze to keep for years.

All-Purpose Ground Meat Mix

Yield: 1 Servings

5 lb beef -- (or turkey or)
-Ground
1 chicken
1 T salt
2 c celery,Chopped
2 c onion,Chopped
1 c green pepper,Diced

In a large pot or Dutch oven, brown the ground meat, stirring to break up any large pieces. Drain off excess grease. Stir in salt, celery, onion and bell pepper. Cover; simmer until vegetables are crisp/tender, about 10 minutes. Remove from heat; set

Ladle meat mixture into six 2-cup freezer containers with tight-fitting lids; leave 1/2" of space at the top of each. Draw a knife several times through the mixture in each container to prevent air pockets. Secure lids on the containers; label with date

Makes 6 packages, or about 12 cups, of All-Purpose Ground Meat Mix.

Almond Joy Candy Bars

Yield: 3 Servings

5 oz Sweetened condensed milk
1 t Vanilla extract
2 c Powdered sugar
14 oz Premium coconut OR, Shredded
- flaked
24 oz Milk chocolate chips
1 c Whole dry roasted almonds

Blend the condensed milk and vanilla.

Add the powdered sugar to the above mixture a little at a time, stirring until smooth.

Stir in the coconut. The mixture should be firm.

Pat the mixture firmly into a greased 9x13x2-inch pan.

Chill in the refrigerator until firm. In a double boiler over hot, not boiling water, melt the chocolate, stirring often. You may also use a microwave.

Remove the coconut mixture from the refrigerator and cut it into 1x2-inch bars.

Put 2 whole almonds atop each bar. Set each coconut bar onto a fork and dip it into the chocolate.

Tap the fork against the side of the pan or bowl to remove any excess chocolate.

Air dry at room temperature on waxed paper for several hours.

You may speed up the process by putting in the refrigerator for 30 minutes.

Almost Coco's Sour Cream Dressing

Yield: 24 Servings

- 1 1/4 c milk
- 1 c buttermilk
- 2 1/4 c mayonnaise
- 1/4 c cider vinegar
- 1/2 c parmesan cheese --,Grated
- 1/4 t pepper
- 1 T garlic salt
- 1 1/2 c sour cream

In a mixing bowl, combine milk, buttermilk, mayonnaise, vinegar, Parmesan cheese, pepper, and garlic salt. Mix well with wire whisk. Fold in sour cream, leaving lumps intact. Refrigerate in a tightly closed container. Makes 6 cups.

Almost Impossible Basic Baking Mix

Yield: 1 Servings

2 3/4 c all-purpose flour*
1/3 c nonfat dry milk powder
1 T sugar
1 T double-acting baking powder
1 t salt
6 T solid vegetable shortening

*To vary the mix, replace half of the flour with whole-wheat flour or cornmeal. Combine flour, dry milk, sugar, baking powder, salt and shortening in food processor. Pulse until mixture is well blended and smooth. Store in container with tight-fitting cover in cool place for up to 4 weeks. Stir well before using.

:

Almost Kentucky Fried Chicken

Yield: 4 Servings

3 lb Chicken
2 pk Italian salad dressing mix
3 T Flour
2 t Salt
1/4 c Lemon juice
1 c Milk
1 1/2 c Pancake mix
1 t Paprika
1/2 t Sage
1/4 t Pepper

Make a paste out of the marinade ingredients. Coat chicken evenly.

Stack chicken pieces in a bowl. Cover and refrigerate overnight or at least for several hours.

Mix pancake mix with other seasonings.

Dip pieces of chicken in milk, then in pancake coating. Dust off excess. Lightly brown in skillet with 1/2 inch vegetable oil in it. Brown for 4 minutes each side.

Remove and place in a single layer on shallow baking pan. Seal with flour. Bake for 1 hour at 350. Uncover and baste again with milk. Return, uncovered, to oven heated to 400, to crisp for 10 minutes.

Almost Marie Callendar's Potato Cheese Soup

Yield: 8 Servings

8 c potatoes -- and, Peeled
1 c cubed
2 c onion, Chopped
4 c celery, Chopped
2 t salt
4 c water
4 c half-and-half
6 T butter (or margarine)
1 c sharp cheddar, Shredded
1 c cheese

Place potatoes, onions, celery, and salt in the 4 c of water in a large pot. Simmer about 15 minutes until vegetables are tender. Put in blender and puree until chunky. Return soup to pot and add half-and-half, butter, and cheese. Simmer until hot. Do NOT

Almost Marie Callender's Corn Bread

Yield: 18 Servings

1 1 9 ounce box

1 1 9 ounce box

: jiffy corn muffin mix

: yellow cake mix

In a bowl prepare the corn muffin mix following directions on the box. In another bowl make the cake mix following directions on the box. Combine the 2 mixes and mix well. Pour batter into a 9-by-12-inch pan. Bake in 350-degree oven for 30 to 35 minutes or until a wooden pick inserted in the center comes out clean.

Applebee's Baked French Onion Soup

Yield: 10 Servings

3 T vegetable oil
6 md white onions, sliced
8 c beef broth, (Swanson is
-best)
1 c water
2 1/2 t salt
1/2 t garlic powder
1/4 t black pepper, Ground
5 plain hamburger buns
10 sl provolone cheese
10 t parmesan cheese, Shredded

1. Add 3 tablespoons oil to a large soup pot or saucepan over medium/high heat. Add the sliced onions and saute for 20 minutes until the onions begin to soften and start to become translucent. You don't want them to brown.
2. Add the beef broth, water, salt, garlic powder and black pepper to the pan and bring mixture to a boil. When soup begins to boil, reduce heat and simmer for 45 minutes.
3. To make the croutons cut off the top half of each top of the hamburger bun so that the bread is the same thickness as the bottom half of each bun. Throw the tops away. Now you should have 10 round pieces of bread -- 5 bottom buns, and 5 top buns with the tops cut off. Preheat oven to 325 degrees. Place the bread in the oven directly on the rack and bake for 15 to 20 minutes or until each piece is golden brown and crispy. Set these croutons aside until you need them.
4. When the soup is done, spoon about 1 cup into an oven-safe bowl. Float a crouton on top of the soup, then place a slice of provolone cheese on top of the crouton. Sprinkle 1/2 teaspoon of shredded parmesan cheese over the provolone.
5. Place the bowl into your oven set to high broil. Broil the soup for 5 to 6 minutes or until the cheese is melted and starting to brown (you may need to broil longer if you are making more than one bowl at a time). Sprinkle an additional 1/2 teaspoon of shredded parmesan cheese over the top of the soup and serve. Repeat process to prepare remaining servings.

Makes 10 servings.

Applebee's Bananaberry Freeze

Yield: 2 Servings

- 2 c ice, Crushed
- 1 ripe banana
- 3/4 c strawberry puree, (drink
-mixer)
- 1/4 c pina colada mix
- **Garnish****
 - whipped cream
 - 2 fresh strawberries
 - 2 banana, Slices

1. Combine all ingredients in a blender on high speed. Mix for 10 to 15 seconds, or until smooth.
2. Pour into two wine glasses. Swirl whipped cream on top of each glass.
3. Slice each strawberry halfway up through the middle and add one to the rim of each glass.
4. Cut a banana slice halfway through the middle and add one to the rim of each glass next to the strawberry. Serve with a straw.

Makes 2 servings.

Applebee's Blonde Brownies

Yield: 1 Servings

1 c flour,Sifted
1/2 t baking powder
1/8 t baking soda
1/8 t salt
1/2 c walnuts,Chopped
1/3 c butter (or margarine)
1 c brown sugar,Packed
1 egg,beaten
1 T vanilla extract
1/2 c white chocolate chips

Preheat oven to 350. Measure 1 cup sifted flour. Add baking powder, baking soda and salt. Sift again. Add chopped nuts. Mix well and set aside. Melt butter. Add brown sugar and mix well. Add egg and vanilla. Blend well. Add flour mixture, a little at a time, mixing well. Stir in white chocolate chips. Spread in a 9x9x2-inch pan. Bake for 20-25 minutes or until toothpick inserted in center comes out clean or with slightly fudgy looking crumbs. Serve blondies warmed so they will be soft with ice cream and maple butter sauce.

Maple butter sauce:

3/8 cup maple syrup
1/4 cup butter
3/8 cup brown sugar
8-oz cream cheese, softened
1/4-1/2 tsp maple extract or flavoring

Combine syrup and butter, cook over low heat until butter is melted. Stir in brown sugar until dissolved. Remove from heat and beat in cream cheese and maple extract until smooth. Heat again either over low heat or in the microwave at short intervals to reach desired sauce consistency. Serve over blondies topped with vanilla ice cream. Should be enough sauce to generously top a 9x13-inch pan recipe.

Applebee's Low-Fat Asian Chicken Salad

Yield: 1 Servings

- 1 c teriyaki marinade
- 4 chicken breast fillets
- **Fat-Free Asian Dressing**
- 2 c water
- 1/2 c granulated sugar
- 3 T dry pectin
- 1 T white vinegar
- 1/2 t soy sauce
- 1 t salt
- 1/4 t garlic powder
- 1/4 t black pepper, Ground
- 1/4 t paprika
- **salad**
- 8 c romaine lettuce, Chopped
- 8 c iceberg lettuce, Chopped
- 3 c red cabbage, Shredded
- 3 c green cabbage, Shredded
- 2 c carrots, Shredded
- 1 c green onion, Chopped
- 1 1/3 c crispy chow mein noodles

1. Combine teriyaki marinade and chicken breasts in a medium bowl or resealable plastic bag. Marinate chicken for 3-4 hours.
2. Prepare the dressing by combining all of the ingredients in a small saucepan over medium heat. Bring mixture to a rolling boil while stirring often with a whisk, then remove the pan from the heat to cool. When dressing has cooled, pour it into a covered container and chill.
3. When chicken breasts have marinated, preheat barbecue grill to high heat. Grill chicken for 3-4 minutes per side, or until done.
4. Combine the romaine and iceberg lettuce, red and green cabbage and 1 cup of shredded carrots in a large bowl with the dressing. Toss well.
5. Divide the tossed greens among four plates. Sprinkle 1/4 cup of green onions over each salad, followed by 1/3 cup of crispy chow mein noodles.
6. When the chicken breasts are done, slice each one, widthwise, into bite-size pieces. Sprinkle the sliced chicken breasts over each salad.
7. Place a 1/4 cup pile of shredded carrots in the center of each salad.

Applebee's Low-Fat Blackened Chicken Salad

<p>**Dressing** 1/4 c fat free mayonnaise 1/4 c Grey Poupon Dijon mustard 1/4 c honey 1 T prepared mustard 1 T white vinegar 1/8 t paprika</p> <p>**Salad** 8 c iceberg lettuce, Chopped 1/2 c red cabbage, Shredded 1/2 c carrot, Shredded 1/2 c fat free mozzarella, Shredded 1/2 c fat free cheddar, Shredded 1 lg tomato, diced 1 hardboiled egg white, diced</p>	<p>**Chicken Marinade** 1 c water 3 T lime juice 2 T soy sauce 1/2 T Worcestershire</p> <p>**Cajun Spice Blend** 1/2 T salt 1 t sugar 1 t paprika 1 t onion powder 1 t black pepper 1/2 t garlic powder 1/2 t cayenne pepper 1/2 t white pepper</p> <p>**other** 2 boneless, skinless chicken breast halves 2 T light butter</p>
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1. Make dressing by combining ingredients in a small bowl. Mix well by hand. Store in a covered container in the refrigerator until salad is ready.
2. Combine water, lime juice, soy sauce, and Worcestershire in a medium bowl, and stir. Add the chicken breasts to the marinade, cover bowl and keep in refrigerator for several hours. Overnight is even better.
3. When chicken is marinated, preheat a frying pan or skillet (an iron skillet, if you've got it) over medium/high heat. Also, preheat your barbecue grill to medium/high heat.
4. Combine the spices for the Cajun spice blend in a small bowl. Sprinkle a teaspoon of the spice blend over one side of each of the chicken breasts. Cover the entire surface of the chicken with spice.
5. Melt the butter in the hot pan, then sear the chicken breasts for 2-3 minutes on the side with the spices. While first side cooks, sprinkle another teaspoon of spice over the top of each chicken breast, coating that side as you did the other. Flip the chicken over, and sear for another 2-3 minutes. The surface of the chicken will be coated with a charred, black layer of flavor. This is exactly what you are shooting for.
6. Finish the chicken off on your barbecue grill. Grill each breast on both sides for 2-3 minutes, or until they are done.
7. While chicken is cooking prepare the salads by splitting the lettuce into two large bowls. Toss in the red cabbage and carrots. Mix the cheeses together, then top the salad with the cheeses and hard boiled egg. Sprinkle the diced tomato on each salad.
8. Slice the chicken breast, across each breast in 1/2-inch-thick slices. Spread the chicken over the top of the salad and serve immediately with dressing on the side.

Serves 2 as an entree.

Applebee's Oriental Chicken Salad

Yield: 1 Servings

dressing:

- 3 TB Honey
- 1 1/2 ts White Vinegar
- 4 ts Mayonnaise
- 1 TB Dijon Mustard
- 1/8 ts Sesame Oil

Salad:

- Vegetable Oil -- For Frying
- 1 Egg
- 1/2 c Milk
- 1/2 c Flour
- 1/2 c Corn Flake Crumbs
- 1 ts Salt
- 1/4 ts Pepper
- 1 Skinless Boneless Chicken Breast Halves
- 3 c Romaine Lettuce -- Chopped
- 1 c Red Cabbage -- Chopped
- 1 c Napa Cabbage -- Chopped
- 1/2 Carrot -- Shredded
- 1 Green Onion -- Sliced
- 1 TB Almonds -- Sliced
- 1/3 c Chow Mein Noodles

Using an electric mixer, blend together all the ingredients for the dressing in a small bowl. Put the dressing in the refrigerator to chill while you prepare the salad. Preheat the oil in a deep fryer or frying pan over medium heat to 350. Oil needs to be at least 1/2" deep. In a small, shallow bowl beat the egg, add the milk and mix well. In another bowl, combine the flour with the cornflake crumbs, salt and pepper. Cut the chicken breast into 4 to 5 long strips. Dip each strip into the egg mixture then into the flour mixture, coating each piece completely. Fry each chicken finger for 5 minutes or until the coating has darkened to brown. Prepare the salad by tossing the romaine with the red cabbage, napa cabbage and carrot. Sprinkle the green onion on top of the lettuce mixture. Sprinkle the almonds over the salad, then the chow mein noodles. Cut the chicken into bite-size chunks. Place the chicken on the salad, forming a pile in the middle. Serve with salad dressing on the side.

Applebee's Quesadillas

Yield: 2 Servings

- 1 2 flour tortilla -- 10 size
- 2 TB Butter -- Softened
- 1/3 c Monterey Jack Cheese --
 - : Shredded
- 1/3 c Cheddar Cheese -- Shredded
- 1/2 md Tomato -- Chopped
- 2 ts Onion -- Diced
- 1 ts Jalapeno -- Diced
- 1 sl Bacon -- Cooked
- 1/4 ts Fresh Cilantro -- Finely
 - : Chopped
 - : ds Salt
 - : Sour Cream
 - : Guacamole
 - : Salsa

Heat a large frying pan over medium heat. Spread half of the butter on one side of each tortilla. Put tortilla, butter side down, in the hot pan. Spread the cheeses evenly onto the center of the tortilla in the pan. Sprinkle the tomato, onion and jalapeno over the cheese. Crumble the bacon and sprinkle it over the other ingredients. Sprinkle the cilantro and dash of salt over the other ingredients. Top with the remaining tortilla, buttered side up. When the bottom tortilla has browned, flip the quesadilla over and grill the other side. Remove from pan and cut into 6 slices, using pizza cutter.

Applebee's Tequila Lime Chicken

<p>**Marinade** 1 c water 1/3 c teriyaki sauce 2 T lime juice 2 t garlic, Minced 1 t mesquite liquid smoke -flavoring 1/2 t salt 1/4 t ginger, Ground 1/4 t tequila 4 chicken breast fillets **Mexi-Ranch Dressing** 1/4 c mayonnaise 1/4 c sour cream 1 T milk 2 t tomato, Minced 1 1/2 t white vinegar</p>	<p>1 t minced jalapeno, Canned slices, (nacho slices) 1 t onion, Minced 1/4 t parsley, Dried 1/4 t Tabasco pepper sauce 1/8 t salt 1/8 t dill weed, Dried 1/8 t paprika 1/8 t cayenne pepper 1/8 t cumin 1/8 t chili powder 1 ds garlic powder 1 ds black pepper, Ground **other** 1 c cheddar/monterey jack cheese - blend, shredded 2 c crumbled corn chips or, (see tidbits) fried tortilla strips</p>
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1. Prepare marinade by combining marinade ingredients in a medium bowl. Add the chicken to the bowl, cover and chill for 2 to 3 hours.
2. Make the mexi-ranch dressing by combining all of the ingredients in a medium bowl. Mix well until smooth, then cover dressing and chill it until needed.
3. When you are ready to prepare the entree, preheat the oven to high broil. Also, preheat your barbecue or indoor grill to high heat. When the grill is hot cook the marinated chicken breasts for 3 to 5 minutes per side, or until they're done.
4. Arrange the cooked chicken in a baking pan. Spread a layer of mexi-ranch dressing over each piece of chicken (you'll have plenty left over), followed by 1/4 cup of the shredded cheese blend. Broil the chicken for 2 to 3 minutes, or just until the cheese has melted.
5. Spread a bed of 1/2 cup of the tortilla strips or crumbled corn chips on each of four plates. Slide a chicken breast onto the chips on each plate and serve with your choice of rice, and pico de gallo, or salsa. Serves 4.

Tidbits: Crumbling store-bought tortilla chips is the easy way to make the bed of crunchy chips that the tequila lime chicken rests on. But, you can make tortilla strips like those served at the restaurant by cutting a stack of eight 6-inch corn tortillas in half. Stack the halves on top of each other and slice the tortillas into thin strips. Fry the tortilla strips in 2 cups of oil preheated in a large skillet for 3-5 minutes or until crispy. Salt lightly and cool on paper towels to drain.

Arby's Bronco Berry Sauce

Yield: 1 Servings

3/4 c water
1/3 c sugar
1/4 c corn syrup
3 T pectin
2 t cornstarch
1 t vinegar
50 dr or 1/4 teaspoon red food
-coloring
1/8 t onion powder
dash cayenne pepper
dash garlic powder
dash paprika
1/4 c red bell pepper, Minced
1/2 t minced jalapeno, Canned
-peppers

1. Combine all the ingredients except the bell pepper and minced jalapeno in a small saucepan. Whisk well.
2. Set saucepan over medium/high heat, uncovered. Add peppers and bring mixture to a full boil, stirring often.
3. Reduce heat and simmer sauce for 5 to 7 minutes, or until thick. Remove from heat and let sauce sit for about 10 minutes. Stir and cover.
4. Use sauce when it reaches room temperature or cover and chill until needed.

Arby's Horsey Sauce

Yield: 1 Servings

1 c Mayo
3 T Bottled Horseradish Sauce
1 T Sugar
2 pk Equal

Mix all well. Keep refrigerated, tightly covered to use in 2 weeks.
Do not freeze.

Arby's Jamocha Shake

Yield: 2 Servings

1 c cold coffee
1 c low-fat milk
3 T granulated sugar
1 ds salt
3 c vanilla ice cream
3 T chocolate syrup

1. Combine the coffee, milk, sugar and salt in a blender and mix on medium speed for 15 seconds to dissolve the sugar.
2. Add ice cream, and chocolate syrup then blend on high speed until smooth and creamy. Stop blender and stir mixture with a spoon if necessary to help blend ingredients.
3. Pour drink into two 16-ounce glasses. Makes 2 large drinks.

Arby's Sauce

Yield: 1 Servings

1 c ketchup
2 t water
1/4 t garlic powder
1/4 t onion powder
1/4 t pepper
1/4 t salt
1/2 t Tabasco pepper sauce

1. Combine all the ingredients in a small saucepan and cook over medium heat, stirring constantly, until the sauce begins to boil, 5 to 10 minutes.
2. Remove the sauce from the heat. Cover and allow to cool.
3. Pour into a covered container for storage in your refrigerator. Keeps for a month or two. Makes 1 cup.

Arizona Green Tea With Ginseng And Honey

Yield: 2 Servings

2 qt water
1 lipton green tea bag
1/2 c sugar
2 T honey
3 T lemon juice
1/4 t ginseng extract

Hard to believe it takes only one regular-size green tea bag to make this entire 2-quart clone of the popular iced tea in the foam green bottles. Find the liquid ginseng for this recipe in your local health food store. Be sure to get American ginseng if you can -- since the Chinese stuff can taste pretty rank.

1. Heat water in a large saucepan until it boils. Turn off heat, put the teabag in the water, then cover the pan and let the tea steep for 1 hour.
2. Pour the sugar and honey into a 2-quart pitcher. Pour the tea into the pitcher and stir to dissolve sugar.
3. Add lemon juice and ginseng and stir. Chill and serve.

Arthur Treacher's Fish Batter

Yield: 1 Servings

3 lb Fish Fillets
2 c All-purpose flour
3 c Pancake mix
3 c Club soda
1 T Onion powder
1 T Seasoned salt

Dip moistened fish pieces evenly but lightly in the flour.

Dust off any excess flour and allow pieces to air dry on waxed paper, about 5 minutes.

Whip the pancake mix with the club soda to the consistency of buttermilk- pourable, but not too thin and not too thick. beat in the onion powder and seasoned salt.

Dip floured fillets into batter and drop into 425 oil in heavy saucepan using meat thermometer. Brown about 4 minutes per side.

Arrange on cookie sheet in 325 oven until all pieces have been fired.

Aunt Jemima Maple Syrup

Yield: 1 Servings

2 c water
1 c granulated sugar
2 c dark corn syrup
1/4 t salt
1 t maple flavoring

Combine the first four ingredients in a saucepan over medium heat.

Stir occasionally, until the mixture comes to a full boil. Let it boil for 7 minutes.

Turn the heat off and let the syrup cool for 15 minutes.

Add the maple flavoring and stir.

When completely cool, transfer the syrup to a covered plastic or glass container.
Makes 1 quart.

For syrup with a butter flavor, just add 3tablespoons of butter to the mixture before heating.

For a lighter syrup, use a sugar substitute instead of the granulated sugar.

Aunt Pajama's Pancake Mix

Yield: 8 Servings

THE MIX =====

2 c self-rising flour

2 c bisquick

1/2 c sugar

1/2 c non-dairy creamer powder

TO USE THE MIX =====

1 egg

8 oz 7-up

1 3/4 c prepared pancake mix

THE MIX-In an 8-cup container, stir together flour, Bisquick, sugar and creamer. Cover tightly. Refrigerate mix to use within 3 months. Makes 7 cups of mix. TO USE-Into blender, put egg, 7-up and prepared pancake mix. Blend at high speed until smooth, 1 minute. Allow 1/3 c batter for each 6" pancakes. Makes 8 pancakes. .

Auntie Anne's Pretzels

1 1/4 c water, Warm
1 T plus 1/4 teaspoon yeast
3 3/4 c all-purpose flour
3/4 c plus 2 tablespoons powdered
-sugar
1 1/2 t salt
2 t vegetable oil
Bath =====
4 c water, Warm
1/2 c baking soda
Other =====
1/4 c butter, melted
kosher (or pretzel salt)
Cinnamon Topping =====
1/2 c granulated sugar
2 t cinnamon

1. Dissolve the yeast in the warm water in a small bowl or cup. Let it sit for a few minutes.
2. Combine flour, powdered sugar and salt in a large mixing bowl. Add water with yeast and vegetable oil. Stir with a spoon and then use your hands to form the dough into a ball. Knead the dough for 5 minutes on a lightly floured surface. Dough will be nice and smooth when it's ready. Place the dough into a lightly oiled bowl, cover it and, and store it in a warm place for about 45 minutes or until the dough doubles in size.
3. When dough has risen, preheat oven to 425 degrees.
4. Make a bath for the pretzels by combining the baking soda with the warm water and stir until baking soda is mostly dissolved.
5. Remove the dough from the bowl and divide it into 8 even portions. Roll each portion on a flat non-floured surface until it is about 3 feet long. Pick up both ends of the dough and give it a little spin so the middle of the dough spins around once. Lay the dough down with the loop nearest to you. Fold the ends down toward you and pinch to attach them to the bottom of the loop. The twist should be in the middle.
6. Holding the pinched ends, dip each pretzel into the bath solution. Put each pretzel on a paper towel for a moment to blot the excess liquid. Arrange the pretzels on a baking sheet sprayed with non-stick spray. If you want salt, sprinkle pretzels with kosher or pretzel salt. Don't salt any pretzels you plan to coat with cinnamon/sugar. You will likely have to use two baking sheets, and be sure to bake them separately. Bake the the pretzels for 4 minutes, then spin the pan halfway around and bake for another 4 to 5 minutes or until the pretzels are golden brown.
7. Remove the pretzels from the oven, and let them cool for a couple minutes. If you want to eat some now, brush 'em with melted butter first, if desired, before serving. If you want the cinnamon/sugar coating make it by combining the 1/2 cup sugar and 2 teaspoons cinnamon in a small bowl. Brush the unsalted pretzels you plan to coat with a generous amount of melted butter. Sprinkle a heavy coating of the cinnamon/sugar onto the entire surface of the pretzels over a plate.

Baby Ruth Candy Bar (Nestle)

Centers 1/4 c whole milk 5 unwrapped caramels 1 T light corn syrup 1 t butter 1/4 t vanilla 1/8 t salt 1 1/4 c powdered sugar	**Outside** 20 unwrapped caramels 1 1/2 t water 2 c dry roasted peanuts 1 12-ounce bag milk chocolate-chips
---	--

1. Combine all ingredients for the centers, except the powdered sugar, in a small saucepan over low heat. Stir often as the caramel slowly melts. When the mixture is smooth, add 3/4 cup of powdered sugar. Stir. Save the remaining 1/2 cup of powdered sugar for later.
2. Use a candy thermometer to bring the mixture to exactly 230 degrees, stirring often, then turn off the heat.
3. When the temperature of the candy begins to drop, add the remaining 1/2 cup powdered sugar to the pan, then use a hand mixer on high speed to combine. Keep mixing until the candy cools and thickens and can no longer be mixed. That should take a minute or two.
4. Let the candy cool in the pan for 10 to 15 minutes, or until it can be touched. Don't let it sit too long -- you want the candy to still be warm and pliable when you shape it. Take a tablespoon-size portion and roll it between your palms or on a counter top until it forms a roll with the width of your index finger, and measuring about 4 1/2-inches long. Repeat with the remaining center candy mixture and place the rolls on wax paper. You should have 8 rolls. Let the center rolls sit out for an hour or two to firm up.
5. Combine the 20 caramels with the 1 1/2 teaspoons of water in a small saucepan over low heat. Stir often until the caramels melt completely, then turn off the heat. If you work fast this caramel will stay warm while you make the candy bars.
6. Pour the peanuts onto a baking sheet or other flat surface. Using a basting brush and working quickly, "paint" a coating of caramel onto one side of a center roll. Quickly turn the center over, caramel-side-down, onto the peanuts and press gently so that the peanuts stick to the surface of the candy. Paint more caramel onto the other side of the roll and press it down onto the peanuts. The candy should have a solid layer of peanuts covering all sides. If needed, brush additional caramel onto the roll, then turn it onto the peanuts to coat the roll completely. Place the candy bar onto wax paper, and repeat with the remaining ingredients. Place these bars into your refrigerator for an hour or two so that they firm up.
7. Pour the milk chocolate chips into a glass or ceramic bowl and zap it in the microwave for 2 minutes on 50% power. Gently stir the chips, then heat for an additional 30 seconds at 50% power. Repeat if necessary, stirring gently after each 30 seconds. Don't over cook the chips or the chocolate will burn and seize up on you.
8. Drop a candy bar center into the melted milk chocolate. Cover the candy bar with chocolate using two forks, one in each hand. When the candy is covered with chocolate, balance the bar on both of the forks, one at each end of the candy bar, and tap the forks on the top edge of the bowl so that much of the chocolate drops off. Carefully place the candy bar onto wax paper and remove the two forks. Repeat with the remaining ingredients, and then chill the candy bars until firm. Makes 8 candy bars.

Bailey's Original Irish Cream

Yield: 1 Servings

- 1 c light cream
- 1 cn eagle sweetened condensed
-milk (14,oz.)
- 1 2/3 c irish whiskey
- 1 t coffee,Instant
- 2 T hershey's chocolate syrup
- 1 t vanilla extract
- 1 t almond extract

1. Combine all the ingredients in a blender set on high speed for 30 seconds

Bake And Baste Chicken

Yield: 4 Servings

1/4 c canola oil
1 T honey
1 T lime juice
1/4 t paprika
4 chicken breast halves.
-washed and patted dry

In a small bowl, combine oil, honey, lime juice and paprika. Place chicken, skin side up, in a single layer in 7-inch by 11 inch baking dish. Spread with some of oil mixture.

Bake in a preheated 400 F oven 35 to 40 minutes, basting every 8 to 10 minutes with remaining oil mixture, or until well browned and juices run clear when thickest part of chicken is cut. Remove from oven. Cover with foil and let stand 15 minutes. This softens chicken and keeps it hot until served. Makes 4 servings.

Baked Beans Like Boston Chicken

Yield: 6 Servings

14 c onions, Dried
1 reconstitute in 1/4 c hot
1 water 5 minutes
24 oz-jar great northern beans
1 c hunt's ketchup
1/2 c open pit hickory flavored
1 bbq sauce
1 lg can baked beans

While onions are softening, empty jar of northern beans into a 4-quart baking dish or pan. Add pork and beans to northern beans. Stir in onion, ketchup, BBQ sauce and ham. Bake, uncovered at 350 about 30-35 minutes or until piping hot. Stir 2-3 times during baking. Refrigerate covered, to use in 1 week. Freeze to use in 4 months.

Baskin Robbins B.R. Blast

Yield: 1 Servings

****Cappuccino****

- 1 c cold espresso
 - 1 c whole milk
 - 1/3 c granulated sugar
 - 1 heaping cup vanilla ice cream
 - 2 c ice (or ice cubes), Crushed
- ### ****Garnish****
- whipped cream
 - cinnamon

1. Combine the espresso, milk and sugar in a blender and mix on medium speed for 15 seconds to dissolve sugar.
2. Add ice cream and ice then blend on high speed until smooth and creamy.
3. Pour drink into two 16-ounce glasses. If desired, add whipped cream to the top of each drink followed by a sprinkle of cinnamon.

Makes 2 large drinks.

Mocha For this version, add 2 tablespoons of chocolate syrup to the recipe above and prepare as described.

Baskin Robbins Ice Cream Cake

--cake--

- 1 box white cake mix
- 1 1/4 c water
- 1/3 c vegetable oil
- 3 egg whites
- other ingredients--
- 1/2 -gallon box praline ice
-cream
- 4 c vanilla ice cream
- 1 12 -ounce container white
-frosting
- optional--
colored frosting

1. Make your cake following the directions on the box. If you are making the white cake you will likely blend the cake mix with water, oil and 3 eggs. Pour the batter into a greased 9x13-inch baking pan and bake at 350 degrees for 30 to 35 minutes. When cake is done, let it cool to room temperature.
2. When the cake has cooled, slice it in half and place each half on a wax-paper covered cookie sheet, or a platter or tray that will fit into your freezer.
3. Use a sharp serrated knife (a bread knife works great) to slice the ice cream through the middle, box and all, so that you have two 2-inch thick sheets of ice cream. Peel the cardboard off the ice cream and lay a half upon each of cakes. Slice the edges of the cake all the way around so that the cake is the same size as the ice cream on top. Work quickly so that the ice cream doesn't melt. When both cake have been trimmed, place them into the freezer for an hour or two.
4. When you are ready to frost the cake, take the two pints (4 cups) of vanilla ice cream out of the freezer for 20 to 30 minutes to soften. Stir the ice cream so that it is smooth, like frosting. Use a frosting knife or spatula to coat each cake with about 2 cups of ice cream. Cover the entire surface thoroughly so that you cannot see any of the cake. Pop the cakes into the freezer for an hour or so to set up.
5. When the cakes have set, fill a pastry bag (with a fancy tip) with white frosting to decorate all around the top edge of the cake. Also decorate around the bottom of the cake. Use colored frosting and different tips to add inspired artistic flair and writing on the cake, as needed. Cover the cakes and keep them in your freezer until party time.
6. When you are ready to serve the cakes, leave them out for 10 to 15 minutes before slicing. Cut the cakes with a sharp knife that has been held under hot water.

Bbq Sauce Like Kenny Rogers

Yield: 3 Servings

1 c applesauce
1/2 c heintz ketchup
1 1/4 c light brown sugar -- pack
6 T lemon juice
1 salt and pepper
1/2 t paprika
1/2 t garlic salt
1/2 t cinnamon

In heavy saucepan bring mixture to boil. Stir constantly about 4 to 5 minutes. Turn heat to low and continue to stir (about 3 to 5 minutes) making sure sugar is completely dissolved. Allow to cook without stirring for 15 minutes on lowest possible heat, uncovered. Transfer to top of double boiler over simmering water if to be used as a basting sauce for ribs or chicken during baking; or cool sauce and refrigerate covered to use in 30 days. Sauce freezes well.

Belgian Fries

Yield: 1 Servings

Start by peeling some potatoes. Cut them in slices 1 cm (3/8") thick and finally cut them into fries of 1 cm square. Dry the fries well in paper or a towel before putting them into the oil.

Heat the oil in a hot frying pan or deep fryer to a temperature of 160C (320F). Put in a hand full of fries: not more at once because the oil will cool down too much. Fry for a few minutes (4-8 depending on the thickness and the kind of potatoes), stir.

Finally heat to 190C (375F) and fry for 2 minutes until crispy and golden brown. This way the fries will be crispy on the outside and soft on the inside, the way they should be.

Ben & Jerry's Fresh Georgia Peach Ice Cream

Yield: 1 Servings

2 c ripe peaches, finely chopped
1 1/4 c sugar
1/2 juice of lemon
2 lg eggs
2 c heavy (or whipping cream)
1 c milk

Combine the peaches, 1/2 cup of the sugar, and the lemon juice in a bowl. Cover and refrigerate for 2 hours, stirring the mixture every 30 minutes. Remove the peaches from the refrigerator and drain the juice into another bowl. Return the peaches to the refrigerator. Whisk the eggs in a mixing bowl until light and fluffy, 1-2 minutes. Whisk in the remaining 3/4 cup sugar, a little at a time, then continue whisking until completely blended, about 1 minute more. Pour in the cream and milk and whisk to blend. Add the peach juice and blend. Transfer the mixture to an ice cream maker and freeze following manufacturer's instructions. After the ice cream stiffens (about 2 minutes before it is done) add the peaches, then continue freezing until the ice cream is ready. Makes 1 quart.

Ben & Jerry's Heath Bar Ice Cream

Yield: 1 Servings

- 5 heath candy bars
- 3 eggs
- 1 c granulated sugar
- 3 c whipping cream
- 1 1/2 c half-and-half
- 3 t vanilla extract

1. Freeze the candy bars. 2. Beat the eggs by hand until fluffy. 3. Slowly beat in the sugar. 4. Add the cream, half-and-half, and vanilla, and mix well. 5. Pour the mixture into an ice cream maker and freeze. 6. While the ice cream is freezing, place the frozen candy bars in a plastic bag and break them into small pieces with a knife handle. 7. When the ice cream is done, remove it from the ice cream maker and add the candy pieces. Mix well with a large spoon and store in the freezer.

Makes 1 quart.

Benihana Ginger Salad Dressing

Yield: 1 Servings

1/2 c onion,Minced
1/2 c peanut oil
1/3 c rice vinegar
2 T water
2 T fresh ginger,Minced
2 T celery,Minced
2 T ketchup
4 t soy sauce
2 t sugar
2 t lemon juice
1/2 t garlic,Minced
1/2 t salt
1/4 t black pepper

1. Combine all ingredients in a blender. Blend on high speed for about 30 seconds or until all of the ginger is well-pureed.
Makes 1 3/4 cups.

Benihana Ginger Sauce

Yield: 6 Servings

1/4 c Onion, chop
1 sm Ginger root, or
1/8 t ginger, Ground
1/2 c Soy sauce
1/4 c Rice wine vinegar

Combine all ingredients in blender container and process until smooth . Serving: 2-1/3 tb each Serving suggestions:
Dip shrimp in Benihana Ginger Sauce.

Benihana Hibachi Chicken And Hibachi Steak

Yield: 4 Servings

- 1 4 skinless boneless chicken breast halves
- 1 lg Onion
- 2 md Zucchini
- 2 c Mushroom
- 2 TB Vegetable Oil
- 6 TB Soy Sauce
- 4 TB Butter
- : Salt
- : Pepper
- 2 ts Lemon Juice
- 3 ts Sesame Seeds
- 6 c Bean Sprouts
- : Mustard Sauce
- : Ginger Sauce

Slice chicken, onion, zucchini and mushrooms into bite-size pieces. Spread 1 tbsp oil in a large frying pan over medium high. Spread another tbsp oil in another pan over medium high heat. Begin by sauteing the sliced chicken into one of the pans. Add 1 tbsp soy sauce, 1 tbsp butter and a dash of salt and pepper to the chicken. Add the onion and zucchini to the other pan. Add 2 tbsp soy sauce, 1 tbsp butter and a dash of salt and pepper. Saute the vegetables as long as the chicken is cooking, being sure to stir both pan often. When the chicken has sauteed for about 2 minutes or when it appears white on all sides, slide the meat to one side of the pan, pour lemon juice on it, then add the mushrooms to the other side of the pan. Pour 1 tbsp of the soy sauce over the mushrooms, then add 1 tbsp butter plus a dash of salt and pepper. Continue to stir both pans. After 6 to 8 minutes, or when the chicken is done, sprinkle 1 tsp sesame seeds over the chicken, then mix the chicken with the mushrooms. Spoon the chicken mixture in 4 even portions on 4 plates next to 4 even portions of the vegetables from the other pan. Pour the bean sprouts into the same pan in which you cooked the vegetables and cook over high heat. Add 2 tbsp soy sauce, 1 tbsp butter and a dash of salt and pepper. Cook the sprouts for only a minute or two, or until they have tenderized. Just before you serve the sprouts, sprinkle 2 tsp sesame seeds on them. Serve the sprouts next to the chicken and vegetables with mustard sauce and ginger sauce on the side.

Benihana Hibachi Steak

Yield: 4 Servings

20 oz sirloin steaks, bone; 5oz ea

4 t soybean oil

8 lg mushroom, sliced thick

4 ds salt

4 ds pepper

Broil steak until rare (do not broil too much).

Benihana Japanese Fried Rice

Yield: 1 Servings

4 c converted or, Cooked
-parboiled rice, (1 cup unco
1 c frozen peas, thawed
2 T carrot, Finely Grated
2 eggs, beaten
1/2 c diced onion, (1/2 small
-onion)
1 1/2 T butter
2 T soy sauce
salt
pepper

1. Cook rice following instructions on package (Bring 2 cups water to a boil, add rice and a dash of salt, reduce heat and simmer in covered saucepan for 20 minutes). Pour rice into a large bowl to let it cool in the refrigerator.
2. Scramble the eggs in a small pan over medium heat. Separate the scrambled chunks of egg into small pea-size bits while cooking.
3. When rice has cooled to near room temperature, add peas, grated carrot, scrambled egg and diced onion to the bowl. Carefully toss all of the ingredients together.
4. Melt 1 1/2 tablespoons of butter in a large frying pan over medium/high heat.
5. When butter has completely melted, dump the bowl of rice and other ingredients into the pan and add soy sauce plus a dash of salt and pepper. Cook rice for 6-8 minutes over heat, stirring often. Serves 4.

Benihana Magic Mustard Sauce

Yield: 6 Servings

3 T Powdered mustard
2 T Hot water
1/2 c Soy sauce (or tamari sauce)
2 T Sesame seeds, toasted
1 Garlic clove

In a small bowl, blend mustard and water into a paste.
Pour paste into blender container; add remaining ingredients and process about 1 minute or until smooth.
Makes 6 servings, about 2 Tb. each.

Serving suggestion for Sauces:

Use as a dipping sauce for chicken or steak, or as a dressing for bean or alfalfa sprout salad.

Benihana Salad Dressing

Yield: 4 Servings

- 1/4 c Onion, chop
- 1/4 c Peanut oil
- 2 T Rice wine vinegar
- 2 T Water
- 1 T Ginger root, chop
- 1 T Celery, chop
- 1 T Soy sauce
- 1 1/2 t Tomato paste
- 1 1/2 t Sugar
- 1 t Lemon juice
- 1 ds Salt & pepper

Combine all ingredients in blender or food processor; process until almost smooth.

Bennigan's Broccoli Bites

Yield: 1 Servings

- 3 eggs
- 6 oz monterey jack, Shredded
-cheese
- 6 oz colby cheese, Shredded
- 1 16 oz. box frozen, Chopped
-broccoli, thawed, drained a
--, Dried
- 2 1/2 oz bacon pieces
- 1/2 oz yellow onion, Diced
- 1 oz all purpose flour
Italian bread crumbs as
-needed

Drain thawed broccoli thoroughly by pressing through a strainer. Beat eggs in a mixing bowl with a whisk until well blended. Place all the ingredients into a plastic container, except the bread crumbs. Stir together with a spatula until thoroughly combined. Refrigerate mixture for about 1 hour. This will help to bind the mix making preparation much easier. Heat about 4 cups oil in a fryer or deep pan for frying at 350* Set up a shallow pan with bread crumbs. Scoop about 1/2 oz. portion of the broccoli mixture into the bread crumbs. Form each portion into a ball and coat it well.

Place broccoli bites into the fry basket or frying pan. Make sure they do not stick together. Fry for one minute, then remove and place onto a plate lined with paper towels to absorb excess oil. Serve with Honey Mustard Dressing

Bennigan's Buffalo Chicken Sandwich

Yield: 1 Servings

oil for deep frying

1/2 c all-purpose flour
1/2 ts salt
1/2 c whole milk
1 boned and skinned chicken
: breast halves
1 hamburger bun
1 leaf
2 sl tomato
1 sl red onion
2 TB Louisiana Hot Sauce or
: Frank's Red Hot
: bleu cheese salad dressing
: on the side
: green leaf lettuce

Preheat the oil to 350 degrees F in a deep fryer or a large frying pan over medium heat. Use just enough oil to cover the chicken breast. Stir together the flour and salt in a medium bowl. Pour the milk into another medium bowl. Trim the chicken of any fat. Cut the thin, pointed end off the breast. Pound on the chicken with a meat-tenderizing mallet to flatten the breast and shape it to fit better on the bun. Dip the chicken in milk, then in the flour, being sure to coat the entire surface of the chicken. Take the coated chicken breast and repeat the process. Let the chicken sit in the refrigerator for 10 to 15 minutes.

Drop the chicken breast into the hot oil and fry for 10 minutes or until the outside becomes golden brown. Drain on paper towels. As the chicken is frying, toast or grill the face of the hamburger bun until light brown. The sandwich is served open face, so place the bun face up on the plate. On the face of the top bun place the leaf of lettuce. On the lettuce stack two slices of tomato. Separate the slice of red onion and place 2 to 3 rings of onion on the tomato slices. When the chicken breast has cooked and drained, place it in a plastic container that has a lid. Pour the hot sauce into the container, put the lid on top, and shake gently to coat the chicken with hot sauce. Be sure to shake only enough to coat the chicken. If you shake too hard, the crispy coating will fall off the chicken. Stack the chicken breast on the bottom half of the hamburger bun and place it on the plate beside the top half of the sandwich. Serve open face, with bleu cheese dressing on the side.

Bennigan's Onion Soup

Yield: 8 Servings

1/2 lb Firm white onions, sliced
1/4 c Butter
2 T Corn oil
3 T Flour
1 qt Chicken broth
1 qt Beef broth
8 French Bread, Slices
Swiss cheese, shredded
Parmesan, grated

Saute onions in butter and oil until onions are transparent, but not well browned.

When tender, turn heat to lowest point and sprinkle with flour, stirring vigorously.

Pour into Dutch oven and stir in broths. Heat thoroughly and divide among 8 oven-proof bowls.

Float a slice of bread atop each serving. Mix equal parts of cheese to smooth paste and spread over bread.

Place all bowls on oven rack 4" from broiler heat and broil until cheese melts.

Serve at once. Leftover soup freezes well up to 6 months. r

Bennigan's Potato Soup

Yield: 8 Servings

- 1 3/4 oz Ham base
- 2 qt Chicken stock
- 8 oz Yellow onion,dice
- 3 oz Margarine
- 2 lb Potatoes,bite size
- 1 1/2 t Black pepper
- 2 c Milk
- 3 oz Flour
- 3 oz Margarine

Combine chicken stock in sauce pan with ham base.

Stir until lumps are gone. In separate stock pot: melt first margarine measurement; add onion and sautee until transparent. Add potato bite size pieces and pepper.

Add chicken stock mix and stir until well mixed. Bring mixture to a boil. In small pan, melt second margarine measure and add flour to create a roux. It should be light brown in color.

When stock comes to a boil, add roux with a wire whisk. This will cause the soup to start thickening. Return to a boil. Slowly add the milk. If the soup is too thin, make additional roux and add it to the soup.

If you need to do this, be sure to cook the roux until a tan color. This will get rid of the raw flour taste. If the soup is too thick, thin it out with more milk.

Berry's Brownies

Yield: 16 Servings

- 3 c basic brownie mix, see
-recipe
- 3 eggs
- 1 1/2 t vanilla extract
- 3/4 c walnuts, chopped

1. Preheat oven to 350 degrees F. In an 8- or 9-inch square pan, stir together Basic Brownie Mix, eggs, vanilla, and nuts until dry ingredients are well moistened.
2. Bake until a toothpick inserted in the center comes out barely moist, 20 to 25 minutes. Do not overbake.
3. Cool brownies on a wire rack, then cut into squares.

Double Chocolate Brownies: Stir 1 package (6 oz) semisweet chocolate chips into the batter.

Quick-Iced Brownies: Break up 1 or 2 milk chocolate bars into squares. After removing brownies from oven, place chocolate pieces on top and spread chocolate as it melts.

Better Crocker Cake Mix

Yield: 1 Servings

2 c flour
1 1/2 c sugar
3 1/2 t baking powder
1 t salt
1/2 c butter
1 dash nutmeg

combine flour and sugar, sift twice. Sift again and add baking powder and salt. Cut in butter add or omit nutmeg. store in covered container in Refrigerator up to 1 month. or freeze up to one 1yr.

To use mix

Combine 3 eggs , 1 1/2 ts vanilla and 1 c whole milk beat well and add all of the mix. Beat 4 min. medium speed. Divide into 2 greased 9' layer pans. Bake 350 30-35 min.

Big "Match" Sauce

Yield: 2 Servings

1 c miracle whip
1/3 c creamy french dressing
1/4 c sweet pickle relish
1 T sugar
1/4 t pepper
1 t dry onion, Minced

Stir together. Makes 2 cups.

Big "Match" Special Sauce

Yield: 1 Servings

1 c miracle whip salad dressing
1/3 c creamy french dressing
1/4 c sweet pickle relish
1 T sugar
1/4 t pepper
1 t dry onion,Minced

Stir all ingredients together with spoon, as listed. Makes 2 cups sauce. Keeps for one week if refrigerated and well covered. Do Not Freeze.

Big Boy's Blue Cheese Dressing

Yield: 2 Servings

1/2 c sour cream

1/2 c milk

1 c kraft mayo

4 oz blue cheese -- crumble

1/8 t onion powder

Use electric mixer to combine all ingredients until smooth. Tightly cover and refrigerate. Use within 10 days.

Big Boy's Chicken Gravy

Yield: 1 Servings

28 oz Chicken broth
1/2 t Onion powder
1 T Chicken bouillon powder
2/3 c Bisquick

In blender, combine broth, onion powder, bouillon powder and Bisquick. Blend at high speed, about 1/2 minute or until smooth. Pour into saucepan and stir constantly over medium high heat, about 4 or 5 minutes until it comes to a boil, is smooth and thickened a bit. Serve at once. Can freeze up to 4 months.

Big Boy's Tomato And Spice Dressing

Yield: 1 Servings

1/2 c Miracle whip salad dressing
2 T Ketchup
1 T Heinz 57 Sauce
1 T Light Karo Corn Syrup

Combine salad dressing, ketchup, Heinz 57 and corn syrup.
Stir it with rubber bowl scraper till thoroughly blended.
Keep refrigerated up to 30 days.

Big Bucket In The Sky Chicken (K F C)

Yield: 6 Servings

3 c self rising flour
2 pk lipton's tomato cup of soup
1 T paprika
2 pk good season italian dressing (dry)
1 t salt 1/4 pound butter or marg

Mix all together then place some in a plastic bag and shake chicken pieces in it. Melt butter and place in pan. Bake for 1 hour 350 degrees. Make sure you coat the chicken twice. Can also be done skinless.

Big Bucket In The Sky!

Yield: 8 Servings

3 lb chicken fryer parts, cut
-small
2 pk good seasons dressing mix
3 T flour
2 t salt
1/4 c lemon juice
2 T butter (or margarine)
1 pt corn oil
2/3 c crisco solid shortening
1 c milk
1 1/2 c boxed pancake mix combined
-with
1 t paprika
1/2 t sage, powdered
1/4 t pepper

Wipe Chicken pieces dry. Make paste of first 5 ingredients. Brush to coat chicken evenly with paste. Cover skin-side and underside well. Stack pieces in large refrigerator container. Cover or seal in foil. Refrigerate several hours or better yet -- overnight.

1 and 1/2 hours before serving, heat oil and Crisco till melted in heavy saucepan. Put just enough of this into 2 large heavy skilletts that it covers the bottom of the pans 1" deep. The shortening will have to be replaced as you remove the fried pieces and continue to fry other pieces. Once it is melted, just set it aside.

Dip each paste covered piece of chicken first in milk and then into pancake mixture, having combined it as directed above with the last 3 ingredients. Dust off excess and place skin-side down first in the very hot oil mixture, browning the pieces on each side till golden blond.

Place browned pieces in shallow baking pans in single layer, skin-side up. Spoon remaining milk over pieces. Seal with foil on 3 sides o pan, leaving 1 side unsealed. Bake about 40 minutes at 375 degrees F -- or till chicken is fork tender. Remove foil entirely and bake another 8 to 10 minutes or till coating is crispy. Baste with milk and pan drippings ever few minutes.

Serves 6 to 8. Leftovers keep up to a week refrigerated.

Big Buy Double Decker Hamburger

Yield: 4 Servings

- 1 lb chuck, Ground
- 8 hamburger buns
- 3 T big buy hamburger sauce per
-patty (,see below)
- 1 lettuce, shredded
- 1 american cheese
- 1 pickles (optional)

BIG BUY HAMBURGER SAUCE =====

- 1 c mayonnaise
- 1/4 c heinz chili sauce
- 1/4 c ketchup
- 3 T sugar
- 1/2 c pickle relish & do not drain
- 1 ds garlic salt

Divide ground chuck into 8 equal portions and shape into patties, keeping each quite thin. Sear briskly on lightly greased hot grill or griddle, turning only once, till medium well. Arrange each patty on bottom half of hamburger buns. Apply 2 or 3 tablespoons of Big Buy Hamburger Sauce to each patty and then arrange a little shredded lettuce over each. Place one atop the other and a slice of American cheese over the top patty. Apply top of hamburger bun and serve at once. Makes 4 double-deckers.

BIG BUY HAMBURGER SAUCE: Stir all ingredients together with fork. Refrigerate in covered container to use within 2 weeks. Makes about 2 cups. (Recipe may be divided in half.)

Big Mack Sauce

Yield: 2 Servings

1 c miracle whip
1/3 c pickle relish
1/3 c kraft french dressing
1 T sugar
1/4 t black pepper
1 t dry onions, Minced

Mix ingredients well. Allow flavors to blend for at least 1 hour.

Big Match Attach

Yield: 1 Servings

- 2 all beef patties
- 1 special sauce (see below)
- 1 lettuce
- 1 cheese
- 1 onions
- 1 pickles
- 1 sesame seed bun

SPECIAL SAUCE =====

- 1 c miracle whip salad dressing
- 1/3 c creamy french dressing
- 1/4 c sweet pickle relish
- 1 T sugar
- 1/4 t pepper
- 1 t dry onion, Minced

Sear the patties in a bit of oil on a hot griddle, both sides to medium well. Place patties each on bottom halves of buns. To each of these add a few tablespoons of Special Sauce, then lettuce, Cheese, Onions, pickle, and assemble 1 atop the other, placing top of sesame seed bun on top of this. Serve at once to anyone having a Big Match Attach.

SPECIAL SAUCE: Stir all ingredients to gether with spoon as listed. Makes 2 cups sauce. Keeps up to a week if refrigerated & well covered. Do not freeze it.

Big Mouth Sandwich

Yield: 6 Servings

1/2 lb lean beef, Ground
1 t chili powder
1/2 t salt -- (or seasoned salt)
2 california avocados --
1 sliced
1 french bread loaf -- (or
-long)
1 loaf
1 garlic salt --, To Taste
8 oz refried beans -- 1 can
1 lettuce, Shredded
1 tomato --, Sliced
2 green onions --, Sliced
1/2 c cheddar cheese --, Shredded
1 taco sauce -- optional

1. Brown ground beef very thoroughly; drain well. Stir in salt and chili powder; keep hot.
2. Halve, peel and slice avocados into flat slices.
3. Split French bread in half lengthwise. Lightly toast cut sides under broiler.

Big-Mac Sauce

Yield: 2 Servings

1 c miracle whip
1/3 c pickle relish
1/3 c kraft french dressing
1 T sugar
1/4 t black pepper
1 t dry onions,Minced

Mix ingredients well. Allow flavors to blend for at least 1 hour.

Bill's Carrot Souffle From Chasen's

Yield: 6 Servings

1 lb Carrots
 cooked,peeled
3 eggs
1/3 c granulated sugar
3 T flour
1 t vanilla extract
1/2 c butter,melted
1 ds nutmeg
1/4 c cornflakes OR,Crushed
 walnuts
2 T brown sugar
2 t soft butter

Puree carrots, eggs, sugar, flour, vanilla, 1/2 cup melted butter and nutmeg in blender until smooth.

Pour into 1 1/2-quart greased souffle dish or pan. Bake at 350 degrees 40 minutes.

Mix cornflakes, brown sugar and 2 tablespoons soft butter and sprinkle on top of souffle.

Bake 10 minutes longer to brown slightly.

Bis-Quick-As-A-Wink

Yield: 1 Servings

8 c flour,all-purpose
1 1/4 c milk,nonfat, dry --
1 carnation
1/4 c baking powder
1 T salt
2 c shortening

Combine flour, milk, baking powder, and salt in a very large bowl.
Cut in shortening until it resembles coarse cornmeal. Store in
tightly closed covered container in a cool place.

Biscuit Mix (All Purpose Baking Mix)

Yield: 1 Servings

4 1/2 c all-purpose flour
5 t Baking powder
1 t Salt
5 T Solid shortening
3 T Unsalted butter, cut up

In a large bowl whisk together dry ingredients.

With electric mixer on low or #2 of a 3 speed mixer, cut in fats until uniform in texture and fat particles are no longer visible. Remove from mixer. Divide among 3 air tight containers.

Yield 3 batches mix, scant 2 c. ea. Keep refrigerated for up to one month.

Bisquick

Yield: 1 Servings

9 c flour
1/3 c baking powder
1 c powdered milk
2 T powdered milk
4 t salt
1 1/2 c veg oil

Sift all dry ingredients, cut oil into flour until mixture resembles coarse cornmeal. Store, well covered in cool dry place. makes 13 cups. Use just like you would bisquick, or pancake mix.

Bisquick Mix

Yield: 13 Servings

9 c flour --,Sifted
1/3 c baking powder
1 c powdered milk + 2 tb
4 t salt
1 3/4 c vegetable shortening

Sift all dry ingredients. Cut shortening into flour until mixture resembles coarse cornmeal. Store well covered in a cool, dry place. You can use this for waffles, pancakes, biscuits and for coating chicken. No sugar has been added to this recipe so that

Bisquick Mix II

Yield: 13 Servings

9 c flour --,Sifted
1/3 c baking powder
1 c powdered milk -- plus 2
1 tablespoons
4 t salt
1 3/4 c vegetable shortening

Sift all dry ingredients. Cut shortening into flour until mixture resembles coarse cornmeal. Store well covered in a cool, dry place. You can use this for waffles, pancakes, biscuits and for coating chicken. No sugar has been added to this recipe so that

Black-Eyed Pea's Baked Squash

Yield: 10 Servings

5 lb medium-size yellow squash
2 eggs,beaten
1 c bread crumbs plus additional
- for to
1 stick butter (or margarine)
1/4 c sugar
salt,to taste
2 T onion,chopped
1 ds pepper

Cut tips off squash and cut each squash into 3 or 4 pieces.
Drop squash into a large saucepan with enough boiling water to cover.
Return to boil, reduce heat and cook until tender. Drain in colander
and mash.

Combine with beaten eggs, 1 cup bread crumbs, butter, sugar, salt,
onion and pepper. Turn into 3-quart casserole that has been lightly greased or
sprayed with nonstick spray. Cover with light layer of bread crumbs.

Bake at 350 degrees for 20 to 25 minutes or until lightly browned.

Black-Eyed Pea's Broccoli-Cheese Soup

Yield: 8 Servings

1 1/2 lb broccoli, fresh
2 c water
3/4 t salt
1/2 c Cornstarch
 Mix With 1 Cup Cold Water
1 pt half and half
1 lb Velveeta
1/2 t pepper

Steam broccoli until tender.

Place half-and-half and water in top of double boiler.

Add cheese, salt and pepper. Heat until cheese is melted.

Add broccoli. Mix cornstarch and water in small bowl.

Stir into cheese mixture in double boiler and heat over simmering water until soup thickens.

Bob "Oven's " Colonial Dressing

Yield: 1 Servings

1 c water
1/8 c cornstarch
1/2 c vinegar, light or dark
1 c sugar
1 t onion powder
1 T salt
1/4 c butter (or margarine)
1/2 t pepper
1 t celery salt
1 T celery seed

Put water and cornstarch into blender on High speed for 1 minute or until smooth. Transfer to a 2 1/2 qt. saucepan. Cook mixture over Medium High heat, stirring constantly as you begin to add each of the remaining ingredients, stirring well after each addition. Cook and continue stirring until it begins to thicken and become quite smooth. Let it cool complete before pouring into a refrigerator container. Cap tightly.

Borden Cracker Jack

Yield: 4 Servings

4 qt popcorn, Popped
1 c spanish peanuts
4 T butter
1 c brown sugar
1/2 c corn syrup -- light
2 T molasses
1/4 t salt

Preheat oven to 250 degrees.

Combine popcorn and peanuts in a metal bowl or on a cookie sheet and place in preheated oven. Combine all remaining ingredients in a saucepan.

Stirring over medium heat, bring the mixture to a boil.

Using a cooking thermometer, bring the mixture to the hard-ball stage (260-275 degrees).

This will take about 20 to 25 minutes.

Remove the popcorn and peanuts from the oven and, working very quickly, pour the caramel mixture in a fine stream over them. Then place them back in the oven for 15 minutes.

Mix well every five minutes, so that all of the popcorn is coated.

Cool and store in a covered container to preserve freshness.

Borden's Sweetened Condensed Milk

Yield: 1 Servings

3/4 c sugar

1/2 c water

1 c plus 2 tb powdered milk

Combine all ingredients, heat to boiling. Cook till thick, 15 to 20 mins.

Boston Chicken & Kfc Rotisserie Style Chicken

Yield: 4 Servings

1/4 c Oil
1 T Honey
1 T Lime juice
1/4 t Paprika
Season salt
4 Chicken breast halves w/skin

Mix all ingredients well in saucepan and warm just to melt honey.

Arrange 4 chicken breast halves, skin-side-up in a square baking dish or pan, sprayed with Pam.

Bake uncovered at 400 about 35 to 40 minutes, basting chicken without turning them, 3 or 4 times during baking or until nicely browned.

Immediately upon removing from oven, seal baking dish tightly in foil and let stand 15 to 20 minutes before serving.

Boston Chicken & Kfc Rotisserie Whole Chicken

Yield: 1 Servings

- 3 1/2 lb whole chicken
- 1 onion chunks
- 1 apple wedges, Unpeeled
- 1 chunks celery

Fill the cavity with apple, onions and celery. Place it in a Pam-sprayed Dutch oven or a roasting pan deep enough that it can later be sealed in foil without the foil touching the skin of the chicken. Follow the recipe as given in Rotisserie Chicken (Boston Chicken & KFC) for chicken breasts. but use 350 oven for an hour plus 15 to 30 minutes depending on the size of the chicken. Be sure it is nicely browned. Or use Reynold's Oven Bags per directions that accompany the bags.

Boston Chicken Baked Beans

Yield: 6 Servings

14 c Dry Chopped Onions,* See
-Note
24 oz Great Northern Beans,Canned
Drain/Rinse/Drain Again
28 oz Campbell's Pork & Beans
1 c Hunt's Ketchup
1/2 c Open Pit hickory flavored
Bbq Sauce
3 sl Boiled ham,chopped fine

* reconstitute in 1/4 cup hot water for 5 minutes.

While onions are softening, empty jar of northern beans into a 4-quart baking dish or pan.

Add pork and beans to northern beans. Stir in onion, ketchup, BBQ sauce and ham.

Bake, uncovered at 350 about 30-35 minutes or until piping hot.

Stir 2-3 times during baking. Refrigerate covered, to use in 1 week.

Freeze to use in 4 months.

Boston Chicken Creamed Spinach

Yield: 4 Servings

10 oz Can cream celery soup
1 T Flour
4 T Butter/Margarine (Or Canola)
-Oil
1/2 t Garlic Salt
Salt And Pepper
20 oz Frozen Spinach, Chopped
And Drained, Cooked
1 sm Onion, diced

In a saucepan, on medium heat, stir together with wire whisk soup, flour, butter, garlic salt, salt and pepper until smooth and piping hot. Combine with spinach and onion.

Boston Chicken Dill Potato Wedges

Yield: 1 Servings

1 md new potato/whole
unpeeled,cooked
Pam
Garlic salt
Dry dill weed

Cut potato into lengthwise wedge and spray the cut sides in Pam.

Dust in garlic salt and a little dry dill weed and keep warm in Pam-sprayed baking dish, placed inside a slightly larger baking pan (metal, not glass) that contains about an inch of water.

Keep warm in 300 oven up to an hour. Use 1 potato per serving. Do not freeze.

Boston Chicken Marinade/Basting Sauce

Yield: 1 Servings

1/4 c canola oil
1 T honey
1 T lime juice
1/4 t paprika

Mix all ingredients well and apply to skin-side-up chicken in a single layer in greased baking dish or pan. Bake at 400 35-40 minutes. Baste every 8-10 minutes during the baking time

Boston Chicken Saucer Sized Chocolate Chip Cookie

Yield: 1 Servings

4 oz nestle's milk chocolate
1 bars
4 oz baker's german sweet choc
4 oz dove milk chocolate
1 cookie dough (your recipe)

Melt 3 chocolates, stirring until smooth. Pour into greased 9" metal pie pan and refrigerate until hard. Hammer into pea-sized bits. Store refrigerated until ready to use. Use 1/3c cookie dough, flattening to a 3-1/2 to 4" round. Bake at 375 for 16 to 18 minutes or until golden brown but not over baked or cookies will be hard as rocks when cooled. The cookies will look almost "raw" at the end of 16 minutes if you make them big enough and will continue to bake in their own heat as they cool on the sheets a few minutes.

Boston Chicken Squash

Yield: 6 Servings

2 butternut squash -- halve
1 remove seeds
1 margarine (or butter)
1 salt
1/2 c brown sugar --,Packed
1/2 c honey
1/2 t ginger,Ground
1 t pumpkin pie spices
4 T butter (or margarine --)
1 melted

Preheat oven to 400. Place squash cut-side down on Pam-sprayed shallow baking pan. Bake uncovered about 45 minutes or until fork tender. Wipe cut surface with a little butter and sprinkle with salt. Return to bake cut-side up about 10 minutes longer or until browned and soft. Scrape out the meat into a mixing bowl. Add sugar, honey, ginger, pumpkin pie spice and butter. Beat with electric mixer at med speed until smooth. Return to oven, covered in foil, just to keep warm until time to serve, 325 for 30 minutes. Refrigerate leftovers for about a week or freeze up to 4 months.

Boston Chicken Style Chicken

Yield: 4 Servings

1/4 c oil
1 T honey
1 T lime juice
1/4 t paprika
1 season salt
4 chicken breast halves
1 w/skin

Mix all ingredients well in saucepan and warm just to melt honey. Arrange 4 chicken breast halves, skin-side-up in a square baking dish or pan, sprayed with Pam. Bake uncovered at 400 about 35 to 40 minutes, basting chicken without turning them, 3 or 4 times.

Boston Chicken's Cucumber Salad

Yield: 4 Servings

2 md cucumbers w/skin, half, seed
1/2 slices
1/4 red spanish onion -- 1/2
1 dice
1 lg ripe tomato -- dice
8 oz paul newman's olive oil and
1 vinegar dressing
1 t dry dill weed
1/2 t dry parsley -- mince
1/4 c olive oil

Combine cucumbers with the rest of the ingredients in non-metal refrigerator container, tightly covered. Marinate for 24 hours in fridge before serving. Do not freeze.

Boston Market Meatloaf

Yield: 1 Servings

- 1 c tomato sauce
- 1 1/2 T Kraft original barbecue
-sauce
- 1 T granulated sugar
- 1 1/2 lb ground sirloin,(10% fat)
- 6 T all-purpose flour
- 3/4 t salt
- 1/2 t onion powder
- 1/4 t black pepper,Ground
- 1 ds garlic powder

1. Preheat oven to 400 degrees.
2. Combine the tomato sauce, barbecue sauce and sugar in a small saucepan over medium heat. Heat the mixture until it begins to bubble, stirring often, then remove it from the heat.
3. In a large bowl, add all but 2 tablespoons of the tomato sauce to the meat. Use a large wooden spoon or your hands to work the sauce into the meat until it is very well combined.
4. Combine the remaining ingredients with the ground sirloin-- flour, salt, onion powder and ground pepper. Use the wooden spoon or your hands to work the spices and flour into the meat.
5. Load the meat into a loaf pan (preferably a meatloaf pan with two sections which allows the fat to drain, but if you don't have one of those a regular loaf pan will work). Wrap foil over the pan and place it into the oven for 30 minutes.
6. After 30 minutes, take the meatloaf from the oven, remove the foil and, if you aren't using a meatloaf pan, drain the fat.
7. Using a knife, slice the meatloaf all the way through into 8 slices while it is still in the pan. This will help to cook the center of the meatloaf. Pour the remaining 2 tablespoons of sauce over the top of the meatloaf, in a stream down the center. Don't spread the sauce.
8. Place the meatloaf back into the oven, uncovered, for 25-30 minutes or until it is done. Remove and allow it to cool for a few minutes before serving.

Serves 4.

Bran Muffins (Mcdonald's)

Yield: 30 Servings

3 c Buttermilk
3 Eggs
1/3 c Oil
1 1/2 t Baking soda
1 1/2 t Baking powder
1 t Salt
1 t Vanilla
1 c Sugar
3 c Bran flakes, slightly crush
3 c All-purpose flour

Put first ingredients through blender on high speed 20 seconds.

Pour into bowl and beat in remaining ingredients at low speed of mixer until completely mixed.

Cover and refrigerate 24 hours.

Fill greased muffin well almost full and bake 400 20 to 25 minutes or until cracked on top and a toothpick inserted in center comes out clean.
1 tb plumped raisins can be added to each well of batter before baking.

Breakfast Castle Casserole

Yield: 6 Servings

10 white castle cheeseburgers
3 eggs,beaten
2 c milk
1/2 c onion,Chopped
1/2 c green peppers,Chopped
1 t dry mustard
3/4 t garlic salt
1/4 t pepper
1 taco cheese,Grated
1 paprika

Cut White Castle cheeseburgers in half and place in 13" x 9" baking dish or pan. Mix all above ingredients in a bowl (except the cheese) until frothy. Pour over White Castles. Sprinkle with taco cheese and paprika. Cover with plastic wrap and refrigerate overnight or until thoroughly chilled. Bake at 350 deg F. uncovered for 40-45 minutes or until custard is set. Serve hot or cold.

Brickquick

Yield: 1 Servings

6 c flour
3 T baking powder
3 T sugar
1 t salt
1 t crisco

In a roomy mixing bowl combine the dry ingredients thoroughly.

Sift mixture together about 6 or 8 times and then work in the Crisco.

Broccoli Cheese Soup (Mcdonald's)

Yield: 4 Servings

2 c water
1/2 c flour
12 c dry milk powder
3 T chicken bouillon powder
1 t dry onion, Minced
1 black pepper
5 oz frozen broccoli --, Chopped
1 cook
1 T sour cream
1 T butter
1 sl kraft singles cheddar --
1 cut bits

Into blender put first 6 ingredients. Blend on high until smooth. Pick out larger pieces of broccoli and put in blender. blend those until tiny bits. Put aside 3/4 c cooking water from broccoli and discard rest of water. Pour blender mixture into top of double boiler over simmering water, stirring until smooth and thickened. Stir in cooking water and broccoli, diced fine. Add remaining ingredients.

Buffalo Chicken Pizza Recipe

Yield: 1 Servings

- 2 boneless,skinless chicken
-breasts
- 1 c franks (or louisiana hot)
-sauce
- 1 c butter
- 1 pizza crust (use your
-favorite (or make yo),ur
-own
- 1 jar of pizza sauce
-mozzarella cheese

Trim the chicken and cut into bite size pieces. Melt the butter and hot sauce in a saucepan over medium heat. Next, saute the chicken over medium-high heat and add half of the hot sauce after about 1 minute. Saute the chicken in the hot sauce until no longer pink. Combine the remaining hot sauce mixture with equal part of the pizza sauce.

Spread on pizza crust. Sprinkle a little cheese on top of sauce(prevents toppings from sliding off after cooking). Add the chicken with sauce and then cover with cheese. Bake at 375 until cheese browns a little (approx 20 minutes).

Buffalo Wing Pizza

Yield: 1 Servings

- 1 boboli pizza crust
- blue cheese salad dressing
- 4 oz mozzarella cheese,shredded

- 1-2 boneless chicken breasts,
-cut into 1/4' cube; s
- 1-2 tbsps. butter (or mixture of
- olive oil and; butter, if
frank's red hot sauce to
-taste

Spread blue cheese dressing on the pizza crust. Sprinkle as much shredded Mozzarella cheese as desired on top of that. Saute chicken in butter, adding Red Hot Sauce to coat, and to taste. Spread chicken over mozzarella. Bake at 450 for 10 -12 minutes.

Bullseye Bbq Sauce

Yield: 1 Servings

1 c water
3/4 c light corn syrup
1/2 c tomato paste
2/3 c vinegar
1/3 c dark brown sugar
3 T molasses
1 1/4 t liquid smoke
1 t salt
1/4 t onion powder
1/4 t black pepper,Ground
1/4 t mustard,Ground
1/8 t paprika
1/8 t garlic powder
dash cayenne

1. Combine all ingredients in a medium saucepan over high heat and whisk until smooth.
2. Bring mixture to a boil, then reduce heat and simmer uncovered for 45 minutes or until thick.
3. After the sauce cools you can use it immediately, but it's best to store it in a covered container in the refrigerator overnight where the flavor improves.

Burger King Big King

Yield: 1 Servings

Spread

- 1/4 c mayonnaise
- 2 t French dressing
- 2 t sweet pickle relish
- 1 t white vinegar
- 1/2 t sugar
- 1/4 t lemon juice
- 1/8 t paprika

other ingredients

- 4 sesame seed hamburger buns
- 1 1/2 lb beef, Ground
- 1 ds salt
- 1 ds pepper
- 8 sl American cheese
- 1 1/3 c lettuce, Chopped
- 1 sl white onion, separated, up
-to 2
- 8 dill pickle, Slices

1. Prepare the spread by combining the ingredients in a small bowl. Set this aside until you are ready to use it.
2. Preheat your barbecue or indoor grill to high heat.
3. Divide the ground beef into 8 even portions (3 ounces each). Roll each portion into a ball, then press each ball flat to form a patty about the same diameter as the bun.
4. Grill the beef patties for 2-3 minutes per side, or until done. Lightly salt and pepper each side of the patties.
5. As the meat cooks, brown the faces of the buns in a hot skillet, toaster oven or face-down on the grill. Watch the buns closely so that they do not burn.
6. Build each burger by first spreading a tablespoon of the spread on the face of the top bun. Arrange about 1/3 cup of lettuce evenly over the spread.
7. On the bottom bun stack a patty, then a slice of American cheese, another patty, and another slice of cheese.
8. On the top slice of cheese arrange 2-3 separated onion slices (rings), then 2 pickle slices.
9. Turn the top part of the burger over onto the bottom and serve. You may also want to zap the sandwiches in the microwave, individually, for 15-20 seconds each. Serves 4.

Burger King Biscuit Breakfast Sandwich

Yield: 1 Servings

- 1 sm can,(5 biscuits)
 - Pillsbury Grands
 - Buttermilk Biscuits
- butter,Melted
- 5 eggs
- salt
- black pepper,Ground
- 10 oz breakfast sausage,Ground
 - (such as Jimmy Dean)
 - (or 10 of),Slices
 - bacon
- 5 sl American Cheese

1. Prepare biscuits following instructions on the can (350 degrees for 15-18 min.). When you remove the biscuits from the oven brush the top of each with melted butter.
2. Spray a skillet over medium heat with non-stick cooking spray. Open both ends of a clean, small sliced pineapple can. Spray the inside of the empty can with the non-stick spray, and then place the can in the pan to heat up. Use more than one can if you'd like to speed up the cooking process.
3. Beat an egg, then pour it into the empty can mold, add a bit of salt and pepper, and cover with a saucepan lid. Cook for a couple minutes, then scrape a knife around the edge of the egg to release it. Remove the can then turn the egg over and cook it for another minute or two. Repeat with the remaining eggs.
4. If using sausage, form 2-ounce portions of sausage into patties with the same diameter as the biscuits. Cook the sausage in another hot skillet over medium heat until brown. If using bacon, cook the bacon and drain on paper towels.
5. Slice a biscuit in half through the middle. Build each sandwich by first stacking egg on the bottom half of the biscuit. Next arrange sausage (or 2 slices of bacon) on the egg, then a slice of American cheese. Top off each sandwich with the top biscuit half, then zap it in the microwave for 15-20 seconds to help melt the cheese. Repeat with the remaining ingredients.

Makes 5 sandwiches.

Burger King Bk Broiler

Yield: 1 Servings

Marinade

3/4 c water
2 t ketchup
1 t salt
1/4 t liquid smoke
1/8 t pepper
1/8 t oregano
1 ds onion powder
1 ds parsley

other ingredients

2 chicken breast fillets
4 sesame seed hamburger buns
1 1/3 c lettuce, Chopped
1/4 c mayonnaise
8 tomato, Slices

1. Make the marinade by combining the ingredients in a medium bowl.
 2. Prepare the chicken by cutting each breast in half. Fold a piece of plastic wrap around each piece of chicken and pound the meat with a tenderizing mallet until it is about 1/4-inch thick and about the same diameter as the hamburger buns. Place the chicken into the marinade, cover it, and chill for at least four hours. Overnight is even better.
 3. Preheat your barbecue or indoor grill to high heat. Grill the chicken for 3 to 4 minutes per side or until done.
 4. Toast the faces of the hamburger buns in a pan or griddle, in a toaster over, or facedown on the grill. Watch the buns closely to be certain that the faces turn only light brown and do not burn.
 5. Build each sandwich from the top down by first spreading about a tablespoon of the mayonnaise on the toasted face of a top bun.
 6. Spread about 1/3 cup of chopped lettuce over the mayonnaise.
 7. Arrange two tomato slices on the lettuce.
 8. Place a chicken breast on the toasted face of the bottom bun.
 9. Flip the top part of the sandwich over onto the bottom.
- Serves 4.

Burger King Croissan'wich Breakfast Sandwich

Yield: 1 Servings

- 1 8-ounce can Pillsbury
 - Original Cres
 - Rolls
- 4 eggs
 - salt
 - black pepper,Ground
- 8 oz breakfast sausage,Ground
 - (such as Jimmy Dean)
 - (or 8 of),Slices
 - bacon
- 4 sl American Cheese

1. Prepare the rolls by first unrolling the dough out of the can. Separate the dough into four sections, each made up of two triangles. Detach the triangles by tearing along the diagonal perforation, then reattach the dough along the outside parallel edges, pinching the dough together along the middle. This will make making one bigger triangle. Loosely roll the dough from the wide end, all the way up. Now, bring the ends around so that they overlap and the roll is in the shape of a circle. Press the ends together and place roll onto a baking sheet. Repeat with the remaining dough, then bake following the directions on the package (375 degrees for 11-13 min.).
2. When the rolls are done baking build the sandwich using the above steps 2 through 5 in the recipe for the biscuit sandwich clone. . Makes 4 sandwiches.

Burger King Whopper

Yield: 1 Servings

1 sesame-seed hamburger bun
1/4 lb beef, Ground
1 ds salt
3 dill pickle chips (or)
-Slices
1 t catsup
4 onion rings
2 tomato, Slices
1/4 c lettuce, Chopped
1 T mayonaise

- 1) Preheat barbecue grill--hot fire
- 2) Toast both halves of the bun, face down, in hot skillet. Set aside.
- 3) Form beef into thin patty (use hamburger press, or bottoms of 2 butter plates) slightly larger than bun.
- 4) Lightly salt patty and cook on grill for 2 to 3 min. per side.
- 5) Build burger in following stacking order from bottom up: bottom bun-patty-pickles-catsup-onion rings-tomatoes-lettuce-mayo-top bun.

Yield: 1 hamburger

Cadbury Creme Egg

Yield: 2 Servings

1/2 c light corn syrup
1/4 c butter, softened
1 t vanilla
1/4 t salt
3 c powdered sugar
4 dr yellow food coloring
2 dr red food coloring
1 12 ounce bag milk chocolate
-chips
2 T vegetable shortening

1. Combine the corn syrup, butter, vanilla, and salt in a large bowl. Beat well with an electric mixer until smooth.
2. Add powdered sugar, one cup at a time, mixing by hand after each addition. Mix well until creamy.
3. Remove about 1/3 of the mixture and place it into a small bowl. Add the yellow and red food coloring and stir well to combine.
4. Cover both mixtures and refrigerate for at least 2 hours, or until firm.
5. When mixtures are firm, roll a small, marble-size ball from the orange filling, and wrap around it a portion of the white filling that is roughly twice the size. Form this filling into the shape of an egg and place it onto a cookie sheet that has been brushed with a light coating of shortening. Repeat for the remaining filling ingredients, then refrigerate these centers for 3-4 hours or until firm.
6. Combine the milk chocolate chips with the shortening in a glass or ceramic bowl. Microwave chocolate on high speed for 1 minute, then stir and microwave again for 1 more minute, and stir.
7. Use a fork to dip each center into the chocolate, tap the fork on the side of the bowl, then place each candy onto wax paper. Chill.
8. After 1-2 hours of chilling, dip each candy once more and chill for several hours, or until completely firm.

Cafe Cappuccino Mix

Yield: 18 Servings

1/2 cup instant coffee	3/4 cup sugar
1 cup nonfat dry milk	1/2 tsp dried orange peel

Mash orange peel with a mortar and pestle. Stir ingredients together. Process in a blender until powdered. Use 2 Tablespoons for each cup of hot water. Makes about 2 1/4 cups of mix.

Cafe Cappuccino--International Coffees

Yield: 1 Servings

1/2 c coffee, Instant

3/4 c sugar

1 c nonfat dry milk

1/2 t orange peel, Dried

Crush in mortar and pestal

Use 2 T. for each cup of hot water

Cafe Vienna--International Coffees

Yield: 1 Servings

1/2 c coffee,Instant
2/3 c sugar
2/3 c nonfat dry milk
1/2 t cinnamon

Use 2 ts. per cup of hot water.

California Pizza Kitchen Dakota Smashed Pea & Barley Soup

Yield: 1 Servings

2 c split peas
6 c water
2 14.5-ounce cans chicken
-broth,(4 cups)
1/3 c onion,Minced
1 lg clove garlic,minced
2 t lemon juice
1 t salt
1 t granulated sugar
1/4 t parsley,Dried
1/4 t white pepper
1 ds thyme,Dried
1/2 c barley
6 c water
2 md carrots,diced (about 1 cup)
1/2 stalk celery,diced (1/4
-cup)
Garnish
green onion,Chopped

1. Rinse and drain the split peas, then add them to a large pot with 6 cups of water, chicken broth, onion, garlic, lemon juice, salt, sugar, parsley, pepper, and thyme. Bring to a boil, then reduce heat and simmer for 75 minutes or until the peas are soft.
2. While the peas are cooking, combine the barley with 6 cups of water in a saucepan. Bring to a boil, then reduce heat and simmer for 75 minutes or until the barley is soft and most of the water has been absorbed.
3. When the split pea mixture has become a thick soup, use a hand held blender to puree the peas until the mixture is smooth. You may also use a standard blender or food processor for this step, pureeing the soup in batches. Alternately, if you like, you may skip this step, keeping the soup rather chunky. It's still good this way, just not as smooth as the real thing.
4. Drain the barley mixture in a sieve or colander and add it to the split pea mixture. Add the carrots and celery and continue to simmer the soup for 15 to 30 minutes or until the carrots are tender. Stir occasionally. Turn off the heat, cover the soup, and let it sit for 10 to 15 minutes before serving. Garnish each serving with a little chopped green onion.

Makes 8 servings.

Carl's Jr. Bacon Swiss Crispy Chicken Sandwich

Ranch Dressing	**other ingredients**
1/3 c mayonnaise	6 c vegetable oil, up to 8
2 T sour cream	1 egg
1 T buttermilk	1 c water
1 1/2 t white vinegar	1 c all-purpose flour
1 t sugar	2 1/2 t salt
1/4 t lemon juice	1 t paprika
1/8 t salt	1 t onion powder
1/8 t parsley	1/8 t garlic powder
1/8 t onion powder	4 chicken breast fillets
1 ds dill weed	4 sesame seed hamburger buns
1 ds garlic	4 lettuce leaves
1 ds black pepper, Ground	4 tomato, Slices
2 t hot water	Kraft Swiss cheese Singles
1/2 t unflavored gelatin	8 sl bacon, cooked

1. Preheat 6-8 cups of oil in a deep fryer to 350 degrees.
2. To prepare the ranch dressing, combine all of the ingredients except the water and gelatin in small bowl. Mix the water with the gelatin in a small cup until all of the gelatin is dissolved. Add this gelatin solution to the other ingredients and stir. Cover and chill the dressing until it's needed.
3. Beat the egg and then combine with 1 cup water in a small, shallow bowl. Stir.
4. Combine the flour, salt, onion powder and garlic powder in another shallow bowl.
5. Pound each of the breast fillets with a mallet until about 1/4-inch thick. Trim each breast fillet until it is round.
6. Working with one fillet at a time, first coat each fillet with the flour, then dredge it in the egg & water mixture. Coat the chicken once again in the flour and set it aside until all of the fillets have been breaded.
7. Fry the chicken fillets for 8-12 minutes or until light brown and crispy.
8. As chicken is frying, prepare each sandwich by grilling the face of the hamburger buns on a hot skillet over medium heat. Spread about 1 1/2 teaspoons of the ranch dressing on the face of the top and bottom buns.
9. On the bottom bun, stack a leaf of lettuce and a tomato slice.
10. When the chicken is done frying, remove the fillets from the fryers and drain them on paper towels or a rack for a couple of minutes.
11. Stack one fillet onto the bottom of the sandwich (onto the tomato), then stack a slice of the Swiss cheese onto the chicken.
12. Arrange the bacon, crosswise, on top of the Swiss cheese, then top off the sandwich with the top bun. Repeat the stacking process for each of the remaining sandwiches.

Makes 4 sandwiches.

Carl's Jr. Chicken Club

Yield: 4 Servings

- 2 whole chicken breasts
 - skinned,bone,d, & halved
- 1 c teriyaki marinade lowry's is
 - best
- 4 whole wheat burger buns
- 8 bacon,Slices
- 1/4 c mayonnaise
- 1 c alfalfa sprouts loosely
 - packed
- 4 lettuce leaves
- 4 lg tomato,Slices
- 4 kraft swiss cheese,Slices
 - singles

Marinate the chicken in th eteriyaki marinade in a shallow bowl for 30 minutes.

Preheat a clean bbq to medium grilling heat.

Brown the faces of each bun in a frying pan on the stove. Keep the pan hot.

Cook the bacon in the pan until crisp, then set aside.

Grill the chicken breasts 5 to 8 minutes per side, or until cooked through.

Spread about 1/2 tb. of mayonnaise on the face of each bun, top and bottom.

Divide the sprouts into 4 portions and mound on each bottom bun.

On the sprouts, stack a lettuce leaf, then a slice of tomato.

Place one chicken breast half on each of the sandwiches, atop the tomato.

Next, stack a slice of swiss cheese on the chicken, and then the 2 pieces of bacon, crossed over each other.

Top off the sandwich with the top bun.

Microwave for 15 second on high.

Carl's Jr. Crispy Chicken Sandwich

<p>**Ranch Dressing**</p> <p>1/3 c mayonnaise 2 T sour cream 1 T buttermilk 1 1/2 t white vinegar 1 t sugar 1/4 t lemon juice 1/8 t salt 1/8 t parsley 1/8 t onion powder 1/16 t dill weed 1 ds garlic powder 1 ds black pepper,Ground 2 t hot water 1/2 t unflavored gelatin</p>	<p>**rest of ingredients**</p> <p>6 c vegetable oil,up to 8 1 egg 1 c water 1 c all-purpose flour 2 1/2 t salt 1 t paprika 1 t onion powder 1/8 t garlic powder 4 chicken breast fillets 4 sesame seed hamburger buns 4 lettuce leaves 4 tomato,Slices</p>
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1. Preheat 6-8 cups of oil in a deep fryer to 350 degrees.
2. To prepare the ranch dressing, combine all of the dressing ingredients except the water and gelatin in small bowl. Mix the water with the gelatin in a small cup until all of the gelatin is dissolved. Add this gelatin solution to the other ingredients and stir. Cover and chill the dressing until it's needed.
3. Beat the egg and then combine it with 1 cup water in a small, shallow bowl. Stir.
4. Combine the flour, salt, onion powder and garlic powder in another shallow bowl.
5. Pound each of the breast fillets with a mallet until about 1/4-inch thick. Trim each breast fillet until it is round.
6. Working with one fillet at a time, first coat each fillet with the flour, then dredge it in the egg & water mixture. Coat the chicken once again in the flour and set it aside until all of the fillets have been breaded.
7. Fry the chicken fillets for 8-12 minutes or until light brown and crispy.
8. As chicken is frying, prepare each sandwich by grilling the face of the hamburger buns on a hot skillet over medium heat. Spread about 1 1/2 teaspoons of the ranch dressing on the face of the top and bottom buns.
9. On the bottom bun, stack a leaf of lettuce and a tomato slice.
10. When the chicken is done frying, remove the fillets from the fryers and drain on paper towels or a rack for a couple of minutes.
11. Stack one fillet onto the bottom of the sandwich (onto the tomato), then top it off with the top bun. Repeat the stacking process for each of the sandwiches. Makes 4 sandwiches.

Carol Lombards' Barbecued Spareribs

Yield: 6 Servings

1/2 c soy sauce
3/4 c honey
2/3 T prepared mustard
10 ml garlic, chop fine
5 lb spareribs, Lean
4 T water
2 T flour

Mix together soy sauce, honey, mustard & garlic. Place spareribs in roasting pan. Bake at 300 for 45 minutes. Pour off grease. Bake 1 & 1/4 hours until tender, basting constantly to keep the ribs covered with sauce. When done remove ribs. Add 1/4 cup water to sauce. Cook on top of stove, stirring until blended. Make a paste with flour, & add to sauce. Cook until thick. Replace ribs in gravy. Return to warm oven. Keep hot until serving time.

Castle Loaf Supreme

Yield: 2 Servings

- 4 white castle hamburgers
- 1 (pickles & ketchup included)
- 1/3 lb pork, Ground
- 2/3 cloves garlic
- 2 2/3 sprigs parsley, Chopped
- 3/16 t pepper
- 1/8 c milk
- 1/3 pn oregano
- 3/16 cn tomato sauce
- 1 salt, To Taste

Mix all ingredients except tomato sauce in a large bowl. Grease loaf pan. Shape mixture and place in pan; smooth meat with oiled hands. Pour tomato sauce over meat loaf. Bake at 350 deg F. for one hour.

Chasen's Restaurant Carrot Souffle

Yield: 6 Servings

1 lb carrots
and sliced, Peeled
Salt
3 eggs
3 T granulated sugar
3 T flour
1/2 t vanilla extract
1/4 t nutmeg, Ground
3 T butter, melted
1/2 c walnuts, chopped fine OR
1/4 c cornflakes, Crushed
1 T brown sugar

Cook carrots in boiling salted water until very tender.

Puree carrots in food processor or blender with eggs, granulated sugar, flour, vanilla and nutmeg.

Add 2 tablespoons melted butter and process again.

Turn mixture into buttered 1-1/2 quart souffle dish or straight-sided casserole and bake at 350 degrees until souffle is slightly puffed and golden, 35 to 40 minutes.

Sprinkle chopped walnuts and brown sugar over top of souffle.

Drizzle with remaining 1 tablespoon melted butter and return to oven 10 to 15 minutes longer or until top is crisp and golden.

Chaya Brasserie Corn Chowder

Yield: 8 Servings

3/4 lb chicken breast, Boned
1 lg onion
1 lg leek, white part only
1 lg celery stalk
1 lg carrot
1/2 lb mushrooms
1 Clove garlic
1/4 c butter
1/4 c flour
11 oz Sweet Corn, Canned
-Kernels/Whole
2 qt chicken stock
1/2 c milk
1 bay leaf
Salt, pepper
1/4 c whipping cream

Chop chicken, onion, leek, celery and carrot to large dice. Thinly slice mushrooms and garlic.

Melt butter in large pot. Add onion, leek, celery and carrot and saute over medium heat 10 minutes.

Add garlic and mushrooms and cook until mushrooms soften, 6 to 8 minutes.

Add chicken and cook until chicken is heated through, about 5 minutes.

Stir in flour until smooth and cook, stirring, 5 minutes.

Add 3/4 of the corn. Gradually stir in stock and milk. In electric mixer, coarsely blend remaining corn at medium speed.

Stir blended corn into soup mixture. Add bay leaf and salt and pepper to taste.

Simmer 10 minutes. Discard bay leaf. Stir in cream and heat through.

Chef Paul Prudhomme's Poultry Magic

Yield: 4 Servings

1 1/2 t salt
1/2 t paprika
1/4 t cayenne
1/4 t onion powder
1/4 t garlic powder
1/4 t black pepper, Ground
1/4 t thyme, Dried
1/4 t oregano, Dried
1/4 t rubbed sage
dash cumin

Combine all ingredients in a small bowl. Store in a covered container. Sprinkle on any poultry to taste.

Chevy's Fresh Salsa

Yield: 1 Servings

6 md tomatoes
10 jalapenos,(red is best)
1/4 a medium Spanish onion
2 cloves garlic
2 T fresh cilantro,Chopped
2 T white vinegar
2 t salt
1 1/2 t mesquite-flavored liquid
-smoke

1. Preheat your barbecue grill to high temperature.
2. Remove any stems from the tomatoes, then rub some oil over each tomato. You can leave the stems on the jalapenos.
3. Place the tomatoes on the grill when it's hot. After about 10 minutes, place all of the jalapenos onto the grill. In about 10 minutes you can turn the tomatoes and the peppers. When almost the entire surface of the peppers has charred black you can remove them from the grill. The tomatoes will turn partially black, but when the skin begins to come off they are done. Put the peppers and tomatoes on a plate and let them cool.
4. When the tomatoes and peppers have cooled, remove most of the skin from the tomatoes and place them into a food processor. Pinch the stem end from each of the peppers and place them into the food processor as well. Toss out the liquid that remains on the plate.
5. Add the remaining ingredients to the food processor and puree on high speed for 5-10 seconds or until the mixture has a smooth consistency.
6. Place the salsa into a covered container and chill for several hours or overnight while the flavors develop. Makes approximately 2 cups.

Chevy's Garlic Mashed Potatoes

Yield: 1 Servings

4 medium/large russet potatoes
1 T butter
1 T minced fresh garlic,(3-4
-cloves)
3/4 c water
1/2 c cream
3/4 t salt
1/8 t black pepper

1. Preheat oven to 400 degrees.
2. Bake the potatoes by first rubbing them lightly with oil and then baking them in the preheated oven for 1 hour until they are tender. Cool.
3. Mash potatoes and remove about half of the skin. You want to leave the rest in.
4. Melt the butter in a large saucepan over medium heat, then add garlic and saute for 5 minutes.
5. Add the remaining ingredients to the pan and cook for 5-10 minutes while stirring often until garlic mashed potatoes are very hot.

Serves 4.

Chevy's Mesquite-Grilled Bbq Chicken Quesadilla

Yield: 1 Servings

****Mesquite Marinade ****

1/2 c water

1 t mesquite-flavored liquid
-smoke

1/2 t salt

1 ds black pepper,Ground

****Spicy BBQ Sauce ****

1/2 c Bull's-Eye Original BBQ
-Sauce

1/4 t cayenne pepper

1 ds chili powder

****Other Ingredients****

1 boneless chicken breast

1/3 c red bell pepper,Sliced

1/3 c green bell pepper,Sliced

1/3 c Spanish onion,Sliced

2 lg fat-free flour tortillas
-(12-inch)

1 1/3 c Monterey Jack,Shredded
-cheese

1. Prepare the marinade by combining the ingredients in a medium bowl. Add chicken breast fillet to the bowl, cover, and chill for one hour.
 2. When the chicken is finished marinating, preheat your grill to high temperature.
 3. As grill is heating, prepare the spicy BBQ sauce by mixing the ingredients in a small bowl.
 4. Throw the chicken on the grill and cook it for 4 to 5 minutes per side or until it's done. When the chicken is done cooking, chop it into bite-size pieces.
 5. Spray a light coating of nonstick cooking spray on a medium skillet over medium heat. Saut the sliced peppers and onion in the pan for 4 to 5 minutes or until the veggies start to brown.
 6. Set a large skillet over medium/low heat.
 7. Put one flour tortilla in the skillet and sprinkle 1/3 cup of cheese over half of the tortilla. Spoon half of the vegetables over the cheese, followed by half of the chicken.
 8. Spoon a generous portion of the spicy BBQ sauce over the chicken, followed by another 1/3 cup of cheese.
 9. Fold the other side of the tortilla over the filling, and press down so that it stays in place.
 10. By this time, the cheese on the bottom should be melted. If not, wait another minute or so, then flip the quesadilla over and heat for another couple minutes or until all of the cheese has melted.
 11. Slide the quesadilla onto a plate and slice it into 4 pieces. Repeat for the second quesadilla and serve immediately with salsa on the side.
- Serves 4 as an appetizer.

Chi Chi's Mild Salsa

Yield: 1 Servings

1 cn Stewed Tomatoes (14 Oz.)

-sliced

2 lg Green onions,snipped*

1 lg Ripe Tomato,cored and

-diced

1/2 t Salt

1/2 t Black Pepper

1 ds Tabasco® Sauce,or to taste

Cut up stewed tomatoes and combine in saucepan with onions, fresh tomato, salt and pepper. Bring just to a boil. Boil hard 1 minute and remove at once from heat. Put half of mixture through blender just to mince fine but not to puree. Return to remaining half of mixture.

Cool and refrigerate in tightly covered container to use with a few weeks. Freezes well to use within 6 months.

Chi-Chi's Mexican "Fried" Ice Cream

Yield: 2 Servings

1/2 c vegetable oil
2 6-inch
1/2 ts ground cinnamon
2 TB sugar
1/4 c cornflake crumbs
2 lg scoops vanilla ice cream
1 cn whipped cream
2 maraschino cherries with
: stems
: flour tortilla

Prepare each tortilla by frying it in the hot oil in a frying pan over medium/high heat. Fry each side of the tortilla for about 1 minute until crispy. Drain the tortillas on paper towels. Combine the cinnamon and sugar in a small bowl. Sprinkle half of the cinnamon mixture over both sides of the fried tortillas, coating evenly. Not all of the sugar mixture will stick to the tortillas, and that's okay. Combine the other half of the cinnamon mixture with the cornflake crumbs in another small bowl. Pour the cornflake mixture into a wide, shallow bowl or onto a plate. Place a large scoop of ice cream in the cornflake crumbs, and with your hands roll the ice cream around until the entire surface is evenly coated with cornflake crumbs. You should not be able to see the ice cream. Place the ice cream scoop on the center of a cinnamon/sugar-coated tortilla. Spray whipped cream around the base of the ice cream. Spray an additional pile of cream on top of the ice cream. Put a cherry in the top pile of whipped cream. Repeat for the remaining scoop of ice cream. Serve with a side dish of honey, chocolate syrup, or strawberry topping, if desired.

Chi-Chi's Sweet Spanish Corn Cake

Yield: 8 Servings

1/2 c butter (or margarine --)
1 softened
1/3 c masa harina -- *see note
1/4 c water
10 oz pkg corn -- thawed,Frozen
1/3 c sugar
3 T yellow cornmeal
2 T whipping cream
1/4 t baking powder
1/4 t salt
1 chili peppers,Sliced
1 parsley,Chopped

With an electric mixer, beat butter or margarine until fluffy. Gradually beat in masa harina. On low speed, beat in water. Place corn in the bowl of a food processor and pulse until chopped coarse. Stir in masa mixture. In a small bowl, stir together sugar, cornmeal, cream, baking powder, and salt. Stir into corn mixture. Spread in a greased, 8-inch-square baking pan. Cover with foil. Place in a larger pan and pour boiling water half way up the side of the smaller pan. Bake at 350 degrees for 50 minutes or until set. Remove smaller pan from water, uncover, and let stand 15 minutes. Sprinkle with chilies and parsley, if desired.

Makes 8 servings.

Chi-Chi's® Baked Chicken Chimichangas

Yield: 8 Servings

- 1/2 c onion, Chopped
- 1 T garlic, Minced
- 2 T olive oil
- 1/2 T chili powder
- 16 oz salsa
- 1/2 t cumin, Ground
- 1/2 t cinnamon, Ground
- 1 pn salt
- 2 1/2 c chicken -- shredded, Cooked
- 8 flour tortilla
- 1 c refried beans
- olive oil -- for brushing

- In large saucepan, saute onion and garlic in oil until tender.
 - Stir in chili powder, salsa, cumin, cinnamon, and salt.
 - Stir in shredded chicken.
 - Let cool.
 - Heat oven to 450 degrees.
 - Grease rimmed 15' X 10' X 1' baking pan.
 - Working with one tortilla at a time, spoon a heaping tablespoon of beans down center of each tortilla.
 - Top with a scant 1/2 cup of the chicken mixture.
 - Fold up the bottom, top and sides of tortilla.
 - Secure with wooden toothpicks if necessary.
 - Place chimichangas in greased baking pan, seam side down.
 - Brush all sides with the oil.
 - Bake 20 to 25 minutes or until golden brown and crisp, turning every 5 minutes.
- NOTES : Serve with sour cream and guacamole.

Chick-Fil-A Chicken Sandwich

Yield: 1 Servings

- 3 c peanut oil
- 1 egg
- 1 c flour
- 1 c milk
- 2 1/2 T powdered sugar
- 1/2 t pepper
- 2 T salt
- 2 skinless, boneless chicken >>>
- 1 breasts-halved
- 4 plain hamburger buns
- 2 T butter, Melted
- 8 dill pickle chips/slices

- 1) Heat oil in a pressure cooker over med. heat to about 400 F.
- 2) In small bowl, beat egg and stir in milk.
- 3) In separate bowl, combine dry ingredients.-mix well.
- 4) Dip each piece of chicken in milk until it is fully moistened.
- 5) Roll moistened chicken in flour mixture until completely coated.
- 6) Drop all 4 chicken pcs. into hot oil and close pressure cooker. When steam starts shooting through the pressure release, set timer for 3 1/2 min.
- 7) While chicken is cooking, spread a coating of melted butter on face of each bun.
- 8) When chicken is done, remove from oil and drain on paper towels. Place two pickles on each bottom bun; add a chicken breast, then the top bun.

Yield: 4 sandwiches

Chicken Like The Colonel's

Yield: 20 Servings

ELEVEN SECRET SPICES =====

- 1 T rosemary
- 1 T oregano leaves
- 1 T powdered sage
- 1 t powdered ginger
- 1 t marjoram
- 1 1/2 t thyme
- 3 T brown sugar,Packed
- 3 T dry parsely,Minced
- 1 t pepper
- 1 T paprika
- 2 T garlic salt
- 2 T onion salt
- 2 T powder chicken bouillon*
- 1 pk lipton tomato cup-a-soup
- 1 mix

* or 4 cubes mashed There are actually 11 spices in the above combination, but an additional 3 ingredients were necessary to derive that special flavor. Place all ingredients in blender with on\off speed for 3-4 minutes to pulverise, or rub through a fine strainer. Store in an airtight container so it will not lose potency. Makes about 3/4 cup. To use with flour: Add 1 oz. mix to cup of flour for coating chicken.

Chicken Like The Colonel's(Mix)

Yield: 20 Servings

- 1 T rosemary
- 1 T oregano leaves
- 1 T powdered sage
- 1 t powdered ginger
- 1 t marjoram
- 1 1/2 t thyme
- 3 T brown sugar,Packed
- 3 T dry parsely,Minced
- 1 t pepper
- 1 T paprika
- 2 T garlic salt
- 2 T onion salt
- 2 T powder chicken bouillon*
- 1 pk lipton tomato cup-a-soup
- 1 mix

* or 4 cubes mashed. There are actually 11 spices in the above combination, but an additional 3 ingredients were necessary to derive that special flavor. Place all ingredieints in blender with on\off speed for 3-4 minutes to pulverise, or rub through a fine strainer. Store in an airtight container so it will not lose potency. Makes about 3/4 cup. To use with flour: Add 1 oz. mix to cup of flour for coating chicken.

Chicken Taquito Ideas

Yield: 1 Servings

Boil boneless, skinless chicken breasts in water with salt, pepper, garlic, slices of onion and celery tops until cooked. Remove chicken and remove fat, etc and tear meat into shreds. (What I do at this point is stop for the day--I take the meat out, put it in a storage bag and then strain the broth and refrigerate them both. The next morning I remove the separated top (fat) that has hardened. I then put the broth in a pan, put the shredded chicken in it, chop up a green pepper (deseeded), an onion, a couple of jalapenos (deseeded), all cut in small pieces, some garlic, more salt and pepper, and then depending on the amount of chicken I put in one or two packs of Taco Bell or your favorite taco seasoning packets. Then I just let it slowly cook for a couple of hours (until the peppers and onion basically disintegrate into the meat), then turn up the heat and boil until all the fluid is boiled away, stirring almost continuously at the end so the meat doesn't burn. Let meat cool so you can touch it. In the meantime take corn tortillas and dip in hot oil just a few seconds to make them limp and drain on paper towels. Then working in an assembly line fashion, pick up enough meat to hold in your three fingers (like your making a homemade cigarette) and put it on one end of a tortilla and roll it up tight and secure it with a toothpick in the middle. I make a bunch and freeze them. Make them all before you cook them because it's too hard to make and cook at the same time. Then just fry in a couple of inches of hot oil and take out and drain on paper towels and salt while warm. Take the toothpicks out after they're cooked. You can also use this meat to make shredded chicken and cheese enchiladas or flautas (taquitos made with flour tortillas). Enjoy--these are really good. I also make these with shredded roast beef and have also made them with shredded pork from pork tenderloin roast.

Chili Like Frisch's

1 lb beef, Ground
1 T onions, Minced
1 t salt
1 t pepper
1 t cumin, Ground
1 t chili powder
1 6 oz can tomato paste
1 cn tomato soup
1 soup can water
1 15 oz can chili beans

Brown ground beef with minced onions. Add spices and mix well. Stir in paste, soup, and beans. Add 1 soup can full of water. Add more water if you chili a little soupier; the less water, the thicker it will be - like Frisch's. Cook on low heat for about 2 1/2 hours, stirring occasionally.

Chili's Boneless Buffalo Wings

Yield: 1 Servings

1 c all-purpose flour
2 t salt
1/2 t black pepper
1/4 t cayenne pepper
1/4 t paprika
1 egg
1 c milk
2 chicken breast fillets
4 c vegetable oil, up to 6
1/4 c Crystal (or Frank's
-Louisiana)
- hot sa
1 T margarine
On the side
bleu cheese dressing, (for
-dipping)
celery sticks

1. Combine flour, salt, peppers and paprika in a medium bowl.
2. In another small bowl, whisk together egg and milk.
3. Slice each chicken breast into 6 pieces. Preheat 4-6 cups of vegetable oil in a deep fryer to 375 degrees.
4. One or two at a time, dip each piece of chicken into the egg mixture, then into the breading blend; then repeat the process so that each piece of chicken is double-coated.
5. When all chicken pieces have been breaded, arrange them on a plate and chill for 15 minutes.
6. When the chicken is done resting, drop each piece into the hot oil and fry for 5-6 minutes or until each piece is browned.
7. As chicken fries, combine the hot sauce and margarine in a small bowl. Microwave sauce for 20-30 seconds or just until the margarine is melted, then stir to combine. You can also use a small saucepan for this step. Just combine the hot sauce and margarine in the saucepan over low heat and stir until margarine is melted and ingredients are blended.
8. When chicken pieces are done frying, remove them to a plate lined with a couple paper towels.
9. Place the chicken pieces into a covered container such as a large jar with a lid. Pour the sauce over the chicken in the container, cover, and then shake gently until each piece of chicken is coated with sauce. Pour the chicken onto a plate and serve the dish with bleu cheese dressing and sliced celery on the side. Serves 2- 4 as an appetizer.

Chili's Calypso Cooler

Yield: 1 Servings

- 2 shots Captain Morgan Spiced
-Rum
- 1 shot peach Schnapps
- 1 shot grenadine
- 1 c orange juice
- ice
- orange wedge
- maraschino cherry

1. Combine the rum, peach schnapps orange juice and grenadine in a shaker. Shake well.
2. Pour drink over ice cubes or crushed ice in a big glass. Add an orange wedge and a cherry.

Makes one drink.

Chili's Chicken Enchilada Soup

Yield: 1 Servings

1 T vegetable oil
1 lb chicken breast fillets
 -(approx. 3 fillets)
1/2 c onion,Diced
1 clove garlic,preserved
4 c chicken broth
1 c masa harina
3 c water
1 c enchilada sauce
16 oz Velveeta
1 t salt
1 t chili powder
1/2 t cumin
 Garnish
 cheddar cheese,Shredded
 corn tortilla chips,Crumbled
 pico de gallo

1. Add 1 tablespoon of oil to a large pot over medium heat. Add chicken breasts to pot and brown for 4-5 minutes per side. Set chicken aside.
2. Add onions and garlic to pot and saut over medium heat for about 2 minutes, or until onions begin to become translucent. Add chicken broth.
3. Combine masa harina with 2 cups of water in a medium bowl and whisk until blended. Add masa mixture to pot with onions, garlic and broth.
4. Add remaining water, enchilada sauce, cheese and spices to pot and bring mixture to a boil.
5. Shred the chicken into small, bite-size pieces and add it to the pot. Reduce heat and simmer soup for 30-40 minutes or until thick.
6. Serve soup in cups or bowls, and garnish with shredded cheddar cheese, crumbled corn tortilla chips, and pico de gallo.

Makes approx. 12 servings.

Chili's Chocolate Chip Paradise Pie

<p>**Cookie Layer**</p> <p>1 c all-purpose flour 1/2 t baking soda 1/4 t baking powder 1/2 c butter,(1 stick), softened 1/3 c granulated sugar 1 egg 1 T milk 1/2 t vanilla extract 1/2 c coconut,Shredded</p> <p>**Crust Layer**</p> <p>6 T butter 1/4 c sugar 1 1/2 c graham cracker crumbs</p>	<p>**Other ingredients**</p> <p>1 1/4 c semi-sweet chocolate chips 1/2 c walnuts,Chopped</p> <p>**Cinnamon Butter**</p> <p>1/2 c butter,(1 stick), softened 3 T granulated sugar 1 1/2 t cinnamon</p> <p>**Other ingredients**</p> <p>9 scoops vanilla ice cream chocolate syrup caramel syrup 6 T walnuts,Chopped</p>
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1. Preheat the oven to 325 degrees.
2. Combine the flour, baking soda and baking powder in a medium bowl.
3. In a separate large bowl, beat together the butter and sugar with an electric mixer. Continue beating for about 30 seconds or until mixture turns lighter in color. Add the egg, milk, and vanilla and beat until smooth.
4. Slowly mix the dry mixture into the wet mixture. Beat until well-combined and then mix in the coconut flakes. Set this cookie dough aside for now.
5. Melt 6 tablespoons of butter in a medium bowl in the microwave on high temperature for about 30 seconds. Add the sugar and stir well for 30 seconds. Add the graham cracker crumbs and stir. Press this mixture into the bottom of a 9x9- inch baking dish or pan.
6. Sprinkle the cup of chocolate chips evenly over the graham cracker crust.
7. Press the cookie dough into the dish, covering the chocolate chips. Use flour on your fingers to keep the soft dough from sticking.
8. Sprinkle the chopped walnuts over the dough Use your fingers to press the nuts into the dough.
9. Bake for 40-45 minutes or until the edges of the pie become light brown.
10. Prepare the cinnamon butter by creaming together the butter, sugar and cinnamon in a small bowl with an electric mixer on high speed.
11. When you are ready to make your dessert, heat up a small skillet over medium heat. When the skillet is hot, remove it from the heat then add about 1 tablespoon of the cinnamon butter to the pan. It should quickly melt and sizzle. Slice the pie into 9 pieces and place one into the hot skillet. If the pie has cooled, you can reheat each slice by zapping it in the microwave for 30- 40 seconds.
12. Place a scoop of ice cream on top of the pie. Drizzle chocolate and caramel syrup over the dessert and then sprinkle about 2 teaspoons of chopped walnuts over the top. Repeat for the remaining ingredients and serve sizzling in the skillet.

Makes 9 desserts.

Chili's Grilled Caribbean Salad

HONEYLIME DRESSING =====

- 1/4 c grey poupon dijon mustard
- 1/4 c honey
- 1 1/2 T sugar
- 1 T sesame oil
- 1 1/2 T apple cider vinegar
- 1 1/2 t lime juice

PICO DE GALLO =====

- 2 md tomatoes,diced
- 1/2 c spanish onion,diced
- 2 t jalapeno pepper,seeded and
1 ,de-ribbed
- 2 t cilantro,finely minced
- 1 pn salt

SALAD =====

- 4 chicken breast halves
- 1 ,boneless and skinless
- 1/2 c teriyaki marinade
- 4 c iceberg lettuce,chopped
- 4 c green leaf lettuce,chopped
- 1 c red cabbage,chopped
- 1 cn pineapple chunks in juice
- 1 ,drained (5.5 oz. can)
- 10 tortilla chips

Make the dressing by blending all the ingredients in a small bowl with an electric mixer. Cover and chill.

Make the Pico de Gallo by combining all the ingredients in a small bowl. Cover and chill.

1. Marinate chicken in the teriyaki for at least 2 hours. You can use a resealable plastic bag for this. Put the chicken into the bag and pour in the marinade, then toss it into the fridge.
2. Prepare the barbecue or preheat a stovetop grill. Grill the chicken for 4 to 5 minutes per side or until done.
3. Toss the lettuce and cabbage together, then divide the greens into 2 large individual-serving salad bowls.
4. Divide the pico de gallo and pour it in 2 even portions over the greens.
5. Divide the pineapple and sprinkle it on the salads.
6. Break the tortilla chips into large chunks and sprinkle half on each salad.
7. Slice the grilled chicken breasts into thin strips,and spread half the strips onto each salad.
8. Pour the dressing into 2 small bowls and serve with the salads.

Chili's Lettuce Wraps

<p>Stir Fry Sauce =====</p> <p>1/4 c water 1 t arrowroot 1/3 c soy sauce 1/4 c granulated sugar 1/4 c white vinegar 1 T chives,Dried 1 T vegetable oil 2 t sesame seeds 1 t red pepper flakes 1 t chili oil 1 t peanut butter 1/2 t ginger,Finely Minced</p> <p>Sesame =====</p> <p>1/4 c water 3/4 t arrowroot 1/3 c granulated sugar 1/3 c white vinegar 1/4 c soy sauce 1 t ginger,Finely Minced 1 t vegetable oil 1/2 t sesame seeds 1/4 t garlic powder dash red pepper flakes dash parsley</p>	<p>Peanut Dipping Sauce =====</p> <p>1/2 c peanut butter 1/3 c water 2 T white vinegar 1/2 t ginger,Finely Minced 1/8 t red pepper,Crushed 1/4 c granulated sugar 1/4 t garlic powder 1/2 t chili oil 1/2 t vegetable oil 1 T brown sugar</p> <p>Other Ingredients =====</p> <p>1 T vegetable oil 4 chicken breast fillets 4 green onions 1/4 c water chestnuts,Minced 1/4 c almonds,Sliced 1 head butter lettuce</p> <p>Garnish =====</p> <p>fried bean threads (see -note) carrots,Shredded</p>
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1. To prepare the stir fry sauce, combine the water and arrowroot in a small bowl and stir until arrowroot is dissolve. Add this solution to the other stir fry sauce ingredients in a small saucepan over medium heat. Bring to a boil, then reduce heat to low and simmer for 5 to 6 minutes, or until thick.
2. To make the sesame-ginger dipping sauce combine the water and arrowroot in a small bowl and mix until arrowroot is dissolved. Combine this solution with the other dipping sauce ingredients in small saucepan over medium heat. Bring to a boil, then reduce heat to low and simmer for 2 minutes.
3. Combine all ingredients for the peanut dipping sauce in a small saucepan over medium low heat. Heat while whisking until sauce becomes smooth. Remove from heat when done.
4. To prepare the chicken heat 1 tablespoon of vegetable oil in a large skillet over medium heat. Cook the chicken breasts until done --3 to 5 minutes per side -- turning every couple of minutes. You can tell when the chicken is done by pressing down on the middle of each chicken breast. It should be firm.
5. Remove the cooked chicken breast to a cutting board and slice it into strips with a sharp knife. Keep the pan hot. Load the chicken back into the same pan over medium/high heat, and add the water chestnuts. Heat for 1 minute.
6. Add 5 tablespoons of the stir fry sauce to the chicken and heat for 2 minutes, stirring often. The sauce should be bubbling.
7. Add the slice green onions and stir. The chicken is done.
8. Prepare each serving plate with a bed of bean threads. Spoon one-fourth of the chicken onto the bean threads. Sprinkle the chicken with about a tablespoon of sliced almonds. Add three leaves of butter lettuce to the plate, along with a garnish of shredded carrots. Repeat for the remaining servings. Serve with the sesame-ginger dipping sauce and peanut dipping sauce on the side.

Chili's Margarita Presidente

Yield: 1 Servings

1 oz Sauza Commemorativa Tequila
1/2 oz Cointreau
1/2 oz Presidente Brandy
1/2 oz Rose's lime juice
1/3 c sweet & Sour mix

1. Combine all ingredients in a shaker with crushed ice. Shake
 2. Pour drink into a martini glass rimmed with salt. Serve the remainder of the drink in the shaker on the side.
- Serves 1.

Chili's Nacho Burger

<p>**Pico de Gallo** 2 md tomatoes,diced 1/2 c Spanish onion,Diced 2 t fresh jalapeno,Chopped -pepper,seeded and -- de-ribbed 2 t fresh cilantro,Finely Minced 1 pn salt **Guacamole** 2 sm or 1 large Haas avocado 2 T sour cream 1/4 c tomato,Diced 1/2 t jalapeno,Diced 1/4 t fresh cilantro,Chopped 1/4 t lemon juice 1/8 t salt</p>	<p>**Chili Queso** 3 oz beef,Ground 1 t all-purpose flour 1 pn salt 1 pn black pepper,Ground 16 oz bottle Cheez Whiz 2 T milk 1/2 t chili powder 1/2 t cumin 1/2 t paprika **Other** 2 lb beef,Ground 4 lg sesame seed buns 2 c iceberg lettuce,shredded or -,Chopped -- thin 2 T mayonnaise 1 green onion,chopped 16 tortilla chips,up to 20 2 fresh jalapenos,sliced, up</p>
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1. First make the pico de gallo. This is easy. Just combine all of the ingredients for the pico in a small bowl and mix well. Cover bowl and chill in the refrigerator.
2. Now we'll make the guacamole. In a small bowl, smash up most of the avocado, but be sure to leave several unsmashed chunks. Add the remaining ingredients for the guacamole to the avocado and mix well. Cover bowl and chill in the refrigerator, next to the pico.
3. Next we'll make the chili queso. In yet another small bowl, mix together ground beef, flour, a pinch of salt, a pinch of black pepper, and a pinch of chili powder. Use your hands to work the dry ingredients into the ground beef. Brown the beef in a small skillet over medium heat for about 5 minutes. Use a spoon or spatula to crumble the beef as it cooks. Cook until it's brown, then set aside.
4. Melt the Cheez Whiz with 2 tablespoons of milk over low heat. When milk and cheese has been combined, add the remaining queso ingredients. Heat while stirring often until cheese is smooth and creamy, then cover saucepan and remove it from the heat.
5. Pre-heat a griddle or large frying pan over medium heat. Lightly butter the face of each bun and brown the buns face-down on the heat.
6. Separate the ground beef into four 1/2-pound portions. Roll each portion of meat into a ball and then pat the meat down into a circular patty slightly larger in diameter than the hamburger buns. Cook the hamburger patties for 5-10 minutes per side, until done. Lightly salt and pepper each burger patty.
7. Build the burger open-faced in the following order starting with the bottom bun: On Bottom Bun 1/2 cup shredded lettuce hamburger patty 2 tablespoons chili queso 4 or 5 crumbled tortilla chips 2 teaspoons green onion On Top Bun 1/2 tablespoon mayonnaise 2 tablespoons pico de gallo 2 tablespoons guacamole 4 jalapeno slices

Serve burger with extra queso and guacamole. May also serve french fries on the side and use the chili queso for dipping. Makes 4 burgers.

Chili's Peanut Buttercup Cheesecake

1 c Graham Cracker Crumbs
1/4 c Chocolate Wafer Cookies --
: Crumbled
1/3 c Butter -- Melted
1/4 c Smooth Peanut Butter
24 oz Cream Cheese -- Softened
1 c Sour Cream
1 c Sugar
1 1/2 ts Vanilla
1/4 c Chocolate Syrup
1 c Fudge Topping
4 Peanut Butter Cups --
: Chilled

Preheat the oven to 375. In a medium bowl, combine the graham cracker crumbs, chocolate crumbs and melted butter. Press the crumbs firmly over just the bottom of an 8" springform pan. Bake for 6 to 8 minutes. When the crust is cool, spread the peanut butter in a circle in the center of the crust. Leave about an inch margin at the sides. In a large bowl, beat together the cream cheese, sour cream, sugar and vanilla until smooth. Remove 1 cup of the cream cheese mixture and pour it into the another bowl. Add the chocolate syrup and combine. Pour the first cheese mixture into the springform pan and spread it evenly over the crust. Pour the chocolate filling onto the other filling and spread it out. Using the tip of a knife swirl the chocolate into the white filling beneath it. Lower the oven temperature to 350. Bake the cake for 60 to 70 minutes. Remove from the oven and allow it to cool. When the cheesecake is completely cool, soften the fudge topping in the microwave for about 45 seconds, then spread it out evenly over the cheesecake. Be sure to cover the entire surface of the filling. Unwrap the peanut butter cups and chop them into small chunks. Sprinkle the peanut butter cup pieces and any crumbs over the top of the cheesecake. Chill.

Chili's Southwestern Eggrolls

<ul style="list-style-type: none"> 1 chicken breast fillet 1 T vegetable oil 2 T red bell pepper, Minced 2 T green onion, Minced 1/3 c corn, Frozen 1/4 c canned black beans, rinsed -and, Drained 2 T frozen spinach, thawed and -drained 2 T diced, canned jalapeno -- peppers 1/2 T fresh parsley, Minced 1/2 t cumin 1/2 t chili powder 1/4 t salt 1 ds cayenne pepper 3/4 c Monterey Jack, Shredded -cheese five 7-inch flour tortillas 	<ul style="list-style-type: none"> **Avocado-ranch dipping sauce** 1/4 c smashed, fresh avocado -- (about half of an -- avocado) 1/4 c mayonnaise 1/4 c sour cream 1 T buttermilk 1 1/2 t white vinegar 1/8 t salt 1/8 t parsley, Dried 1/8 t onion powder 1 ds dill weed, Dried 1 ds garlic powder 1 ds pepper **Garnish** 2 T tomato, Chopped 1 T onion, Chopped
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1. Preheat barbecue grill to high heat.
2. Rub the chicken breast with some vegetable oil then grill it on the barbecue for 4 to 5 minutes per side or until done. Lightly salt and pepper each side of the chicken while it cooks. Set chicken aside until it cools down enough to handle.
3. Preheat 1 tablespoon of vegetable oil in a medium-size skillet over medium-high heat.
4. Add the red pepper and onion to the pan and saute for a couple minutes until tender.
5. Dice the cooked chicken into small cubes and add it to the pan. Add the corn, black beans, spinach, jalapeno peppers, parsley, cumin, chili powder, salt, and cayenne pepper to the pan. Cook for another 4 minutes. Stir well so that the spinach separates and is incorporated into the mixture.
6. Remove the pan from the heat and add the cheese. Stir until the cheese is melted.
7. Wrap the tortillas in a moist cloth and microwave on high temperature for 1 1/2 minutes or until hot.
8. Spoon approximately one-fifth of the mixture into the center of a tortilla. Fold in the ends and then roll the tortilla over the mixture. Roll the tortilla very tight, then pierce with a toothpick to hold together. Repeat with the remaining ingredients until you have five eggrolls. Arrange the eggrolls on a plate, cover the plate with plastic wrap and freeze for at least 4 hours. Overnight is best.
9. While the eggrolls freeze prepare the avocado-ranch dipping sauce by combining all of the ingredients in a small bowl.
10. Preheat 4-6 cups of oil to 375 degrees.
11. Deep fry the eggrolls in the hot oil for 12-15 minutes and remove to paper towels or a rack to drain for about 2 minutes.
12. Slice each eggroll diagonally lengthwise and arrange on a plate around a small bowl of the dipping sauce. Garnish the dipping sauce with the chopped tomato and onion. Serves 3-4.

Chili's Southwestern Vegetable Soup

Yield: 1 Servings

- 6 c chicken broth,(Swanson is
-best)
- 1 14.5-ounce can,Diced
-tomatoes,with juice
- 1 c water
- 1 c dark red kidney,Canned
-beans,with liquid
- 1 c yellow cut corn,Frozen
- 1 c cut green beans,Frozen
- 1 4-ounce can green,Diced
-chilies
- 1/2 c Spanish onion,Diced
- 1/2 c tomato sauce
- 6 corn tortillas,minced
- 1 1/2 t chili powder
- 1 ds garlic powder
- **Garnish****
- 1 c cheddar/jack cheese,Grated
-blend
- 1 c corn tortilla chips,Crumbled

1. Combine all the soup ingredients in a large saucepan or soup pot over high heat. Be sure to mince the corn tortillas into small pieces with a sharp knife before adding them to the soup.
 2. Bring soup to a boil, then reduce the heat and simmer for 45 minutes to 1 hour, or until the soup has thickened and tortilla pieces have mostly dissolved.
 3. To serve soup ladle 1 1/2 cups into a bowl. Sprinkle a heaping tablespoon of the grated cheddar/jack cheese blend over the top of the soup, and then a heaping tablespoon of crumbled corn tortilla chips over the cheese.
- Makes 6 servings.

Chili's Twisted Lemonade Twist

Yield: 1 Servings

1 oz vodka
1/2 oz triple sec
1/3 c sweet & sour mix
lemon wedge

1. Fill a glass with crushed ice and add vodka and triple sec. 2. Top off the drink with sweet & sour mix 3. Add a lemon wedge for garnish and serve. Serves 1.

Chili's Honey Mustard Dressing

Yield: 1 Servings

2/3 c mayonnaise

1/4 c honey

2 T grey poupon dijon mustard

1 t white vinegar

pinch paprika

pinch salt

Combine all ingredients in a medium bowl and whisk until combined.

Chili's Salsa

Yield: 1 Servings

14.5 -ounce can tomatoes,Diced
3 T diced jalapenos,Canned
1 T white vinegar
1 tesapoom salt
1/4 t cumin
1/4 c thinly spanish onion,Sliced

1. Combine diced tomatoes, jalapenos, vinegar and spices in a food processor. Run food processor on high speed for just a few moments until the tomatoes have been nearly pureed, yet still chunky. The jalapenos should be chopped into visible minced bits. Be careful not to over process.
2. Pour the mixture into a bowl and add the sliced onion. Stir well, cover and store overnight for the flavors to properly develop.

Chocolate Almond Coffee-Grounds

Yield: 1 Servings

1/3 c coffee beans,Ground

1/4 t nutmeg

1/2 t chocolate extract

1/2 t almond extract

1/4 c almonds,Toasted

Blend first 4 ingredients together in food processor or blender, then stir in the toasted almonds. Place mixture in coffee filter of coffee machine and add enough water to make 6 cups.

Store in refrigerator.

Chocolate Cream-Filled Cookie Sandwich

Yield: 30 Servings

COOKIES =====

- 2 c flour
- 5 T unsweetened cocoa powder
- 1 1/4 t baking soda
- 1/4 t salt
- 4 T butter, in chunks
- 2 T shortening
- 1 c sugar
- 1 lg egg
- 1 1/2 t vanilla
- 1 c milk

FILLING =====

- 12 T butter (or margarine)
-softened
- 3/4 c confectioner's sugar
- 6 T marshmallow cream
- 1 1/2 t vanilla (or any other
-extract)
- that goes with chocolate

In a small mixing bowl, stir to uniformly combine the flour, cocoa, soda, and salt. In a larger mixing bowl, use an electric mixer to beat butter, shortening, and sugar until just blended; add the egg and vanilla; beat mixture until smooth and creamy. By hand, add the flour mixture to the creamed mixture alternately with the milk; beat just until smooth. By rounded teaspoonfuls, drop the dough about 2" apart onto a greased cookie sheet. Bake at a preheated 400 for about 10 minutes or until cookie centers are firm to the touch. Cool on wire racks. While cookies cool, make the cream filling. Place the softened butter or margarine in a mixing bowl; by hand, vigorously beat in the confectioner's sugar and extract. Then beat in the marshmallow cream until blended. When cookies are completely cooled, generously spread half the cookies with the cream filling. Top with the remaining cookies.

Church's Fried Chicken

1 T sugar
1 1/2 c self-rising flour
1/2 c cornstarch
3 t seasoned salt
2 t paprika
1/2 t baking soda
1/2 c biscuit mix
1 env italian dressing mix
1 env onion soup mix
TO USE =====
2 eggs -- mix with
1/4 c cold water
1 c corn oil

Combine all ingredients in a 4-cup container. Mix to blend the ingredients thoroughly. Store tightly covered at room temperature up to 3 months. TO USE-Dip the chicken pieces in egg mixture and then into dry coating mix and back into egg to coat the pieces evenly but lightly and finally back into dry mix. Have oil piping hot in heavy skillet. Brown pieces skin-side down for 4 to 6 minutes. Use medium high heat. Turn and brown underside of pieces a few minutes. Transfer to an oiled or Pam-sprayed 9x12x2 pan. Cover pan in foil, sealing it on only 3 side of pan. Bake 350 for about 45 to 50 minutes. Remove foil. Bake another 5 minutes just to crisp the coating. Serves 4

Cinnabon Cinnabonstix

Yield: 8 Servings

- 1 tube pillsbury crescent
-dinner rolls (8)
- 1 stick (1/2 cup) margarine
-melted
- 2 t granulated sugar
- 1/4 t cinnamon
- 1/4 t vanilla
- non-stick cooking spray

Coating =====

- 1/2 c granulated sugar
- 1 T cinnamon

1. Preheat oven to 400 degrees.
2. Separate the dough into eight portions. Fold over two of the corners of the triangular dough piece so that it forms a rectangle. Roll the dough on a flat surface to make a tube, then twist the tube a couple of times, and stretch it a little longer. Repeat for all the dough triangles.
3. Combine the melted margarine, 2 teaspoons sugar, 1/4 teaspoon cinnamon and 1/4 teaspoon vanilla in a small bowl.
4. Combine 1/2 cup sugar and 1 tablespoon cinnamon for the coating in another small bowl.
5. Brush the melted butter mixture over the top and bottom of the dough sticks. Toss the dough into the sugar and cinnamon coating mixture. Roll the dough around with your fingers so that it is well-coated. Place the coated dough sticks on a cookie sheet that has been sprayed with non-stick cooking spray. Spray the top of the sticks with a light coating of the spray.
6. Bake for 8 minutes or until the sticks are golden brown. Serve hot or reheat them in the microwave before serving if the sticks have cooled.

Cinnabon Cinnamon Rolls

Yield: 12 Servings

1 rolls
1 pk yeast
1 c milk, Warm
1/2 c sugar
1/3 c margarine --, Melted
1 t salt
2 eggs
4 c flour
1 filling
1 c brown sugar
2 1/2 T cinnamon
1/3 c margarine --, Softened
1 icing
8 T margarine --, Softened
1 1/2 c powdered sugar
2 oz cream cheese
1/2 t vanilla extract
1/8 t salt

For the rolls, dissolve the yeast in the warm milk in a large bowl. Add the sugar, margarine, salt, eggs and flour and mix well. Knead the dough into a large ball, using your hands dusted lightly with flour. Put in a bowl, cover and let rise in a warm place about 1 hour, or until the dough has doubled in size. Roll the dough out on a lightly floured surface. Roll the dough flat until it is about 21" long and 16" wide. It should be about 1/4" thick. Preheat oven to 400. For the filling, combine the brown sugar and cinnamon in a bowl. Spread the softened margarine evenly over the surface of the dough and then sprinkle the cinnamon and sugar evenly over the surface. Working carefully from the 21" side, roll the dough down to the bottom edge. Cut the rolled dough into 1 3/4" slices and place 6 at a time, evenly spaced, in a lightly greased baking pan. Bake for 10 minutes, or until light brown on top. While the rolls bake, combine the icing ingredients. Beat well with an electric mixer until fluffy. When the rolls come out of the oven, coat each generously with icing.

Cinnabon Cinnamon Rolls Clone

Yield: 12 Servings

DOUGH

- 1/4 c water, Warm
- 1 c milk, room temperature
- 1 lg egg, beaten
- 1/4 c butter, softened
- 1 T sugar
- 1/2 t salt
- 4 c all purpose white flour
- 1/2 pk vanilla pudding mix, Instant
(3.4 oz box)
- 1 T bread machine yeast

FILLING

- 1 c brown sugar, packed
- 1 T cinnamon
- 1/4 c butter, softened

CREAM CHEESE CINNAMON

-FROSTING

- 4 oz cream cheese, softened
- 1/4 c butter, softened
- 1/2 t vanilla
- 1/2 T milk
- 1 1/2 c powdered sugar
- 1/2 t cinnamon

Dough Add the dough ingredients, in the order listed, to the bread machine and prepare using the dough setting. On a lightly floured surface, roll out to an 18" by 30" rectangle. The dough can also be handmade. If you use regular yeast, you may want to let the rolls proof for 15-30 minutes after assembly.

Filling In a small bowl, mix brown sugar and cinnamon. Spread the softened butter over the dough and evenly sprinkle on the sugar and cinnamon mixture. Starting at the long edge of the dough, roll up tightly. Mark the roll every 2 inches. With a thread cut the roll by placing the thread under the roll at your mark, crisscross over and pull to cut. Place rolls into greased 8" or 9" baking pans 2" apart. Cover and let rise in a warm, draft free place until almost double, approximately 1 hour. After rising, rolls should be touching each other and the sides of the pan. Bake at 350 degrees F. for 15 to 20 minutes, or until golden brown.

Cream Cheese Cinnamon Frosting: In a small bowl, mix cream cheese, butter, vanilla and milk. Add powdered sugar and cinnamon and mix until smooth. Spread on warm rolls and serve immediately.

This recipe has been adjusted so that the dough can be prepared in your bread machine.

Cinnabon Mochalatta Chill

Yield: 1 Servings

1 c brewed coffee,cold (French
-roast
-- is best)
1 c half and half
1/2 c Hershey's chocolate syrup
Topping
whipped cream

1. Combine all ingredients in a small pitcher. Stir well or cover and shake. Pour over ice in two 16 ounce glasses, and top with whipped cream.

Makes 2 large drinks.

Cinnabon Mochalatta Icescape

Yield: 1 Servings

3 c ice,Crushed
1 1/2 c TSR version of Mochalatta
-Chill
1/2 c half-and-half
2 T chocolate syrup

1. Mix all ingredients in a blender set on high speed until smooth and creamy. Serve in two 16-ounce glasses.

Makes 2 large drinks.

Cinnabon Orange Icescape

Yield: 1 Servings

3 c ice,Crushed
1 c water
2/3 c orange juice
1/2 c half-and-half
3 T Tang orange drink mix

1. Mix all ingredients in a blender set on high speed until smooth and creamy. Serve in two 16-ounce glasses. Makes 2 large drinks.

Cinnabon Strawberry Icescape

Yield: 1 Servings

1 c water
1/4 c granulated sugar
3 c ice,Crushed
4 oz frozen strawberries,(4
-large
-- strawberries)
1/2 c half-and-half
1/4 c lemon juice
1/4 c Hershey's strawberry syrup

1. Combine the water and sugar in a cup and stir until the sugar is dissolved. 2. Add this sugar syrup to other ingredients in a blender. Blend on high speed until the drink is smooth. Serve in two 16-ounce glasses. Makes 2 large drinks.

Cinnabon Strawberry Lemonade

Yield: 1 Servings

Strawberry Lemonade

1/2 c lemon juice,(from 3-4 fresh
-- lemons)
1/4 c sugar
2 c water
2 T Hershey's strawberry syrup

1. Mix ingredients together in a pitcher. Serve over ice. Makes 2 drinks.

Cinnabon's Cinnamon Rolls

<p>dough</p> <p>=====</p> <p>1 c water, Warm 3 pk active dry yeast 1/2 c granulated sugar 1/3 c butter, softened 1 c milk, scalded and cooled 3 lg eggs</p> <p>1-1/4 ts salt 3-1/2 c all-purpose flour; unsifted 1/2 c raisins, optional 3-1/2 c whole wheat pastry flour, -unsifted</p>	<p>----filling----</p> <p>2 c butter; melted 3 c dark brown sugar; packed 6 tb ground cinnamon 3/4 c chopped walnuts; optional</p> <p>----frosting----</p> <p>1 lb butter or margarine 1 lb cream cheese 2 lbs powdered sugar 2 ts lemon juice 2 ts vanilla extract</p>
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Combine water, yeast and sugar in large mixing bowl and let stand 5 minutes. Add butter to cooling milk to soften. When cool, add milk mixture to yeast mixture and stir well. Add eggs and salt and stir well with wire whisk. Begin adding all-purpose flour, mixing well with wooden spoon until mixture resembles thick cake batter. Add raisins. Add 2-1/2 cups whole wheat pastry flour. Mix well again until dough is quite sticky and begins to leave sides of bowl. Place 1/2 cup remaining whole wheat pastry flour onto board. Turn dough out and knead about 10 minutes until smooth and shiny, slowly adding more flour if needed. (Dough should be somewhat soft and resilient, almost sticky.)

Shape dough into ball and place in large greased bowl, turning to grease top. Cover with damp towel. Let rise in warm place about 45 minutes or until doubled in bulk. Turn dough onto large floured board. Roll out to 24x20' rectangle. (Dough will be quite thin.)

For filling mix together melted butter, brown sugar and cinnamon. Spread entire rectangle of dough with mixture (it should be very glossy in order to produce syrup). Sprinkle with walnuts. Roll rectangle tightly from long side (filling will be slightly runny and dough will be soft). Make sure seam side is on bottom. Shape with hands to make roll uniform in size from end to end. With very sharp knife, cut roll into 16 equal portions. Place side by side, cut sides up, in 2 well-greased 13'x9'3" metal baking pans. (Glass pans will tend to caramelize syrup too quickly.) Cover with warm, damp towel and let rise in warm place 30 to 40 minutes or until almost doubled in size. Bake at 350 degrees until nicely browned and filling is bubbly, about 35 minutes. Immediately invert onto serving platter or baking sheet, allowing syrup to drip from pan onto rolls .

To make frosting: Allow butter and cream cheese to reach room temperature. Beat cream cheese and margarine together in a bowl with a mixer. Slowly add in all powdered sugar. Once all of the sugar is in the bowl, mix for at least an additional 12 minutes. When almost done, add the extracts.

Cinnabon's For The Bread Machine

1 lb loaf =====
1 c milk
1 egg, beaten
4 T butter, Melted
4 T water
1/2 box vanilla pudding, Instant (3.4 oz box,)
4 c bread flour
1 T sugar
1/2 T salt
2-1/2 tb bread machine yeast

----Filling-----

1/2 c butter; softened
1 c brown sugar
2 tb cinnamon
1/4 c chopped walnuts; optional
1/4 c raisins; optional

--Real Cinnabon Frosting---

4 oz cream cheese; room
-temperature
1/4 c butter; softened
1-1/2 c powdered sugar
1/2 tb vanilla
1-1/2 tb milk
3 tb real maple syrup

Place all ingredients in your machine in order recommended by your machine's manufacturer. Place the pan in your machine. Select the dough cycle and press start. When cycle is finished, remove the dough, knead enough to punch down and roll to 17X10. Combine first three filling ingredients and mix well. Heat in microwave 10 seconds to make it spreadable. Spread over rolled out dough with rubber spatula. Get as close to the edges as possible. Sprinkle nuts or raisins over dough. Starting with widest end, roll the dough into tight log. Cut into 1/2' slices. Place in a lightly greased baking dish with sides. Put in warm draft-free place and allow them to rise until double. (I turn my oven on warm and place them inside. When the temperature light goes off, turn off the oven. I let them rise 20-30 minutes this way. Take out to heat oven to baking temperature). Bake at 350 for 15-20 minutes. When the rolls are done top with frosting of your choice.

Cinnabons - Cinnamon Buns From Heaven

DOUGH =====

- 2 pkg. active dry yeast
- 1 c warm water,(105-115 degree)
- 2/3 c plus 1 tsp. granulated-sugar,divided
- 1 c milk,Warmed
- 2/3 c butter
- 2 t salt
- 2 eggs,slightly beaten
- 7 c all-purpose flour,or more-if needed- up to 8

FILLING =====

- 1 c melted butter,divided (2 -sticks)
- 1 3/4 c granulated sugar,divided
- 3 T cinnamon,Ground
- 1 1/2 c chopped walnuts,optional
- 1 1/2 c raisins,optional

CREAMY GLAZE =====

- 2/3 c melted butter,(1 stick plus - 2 -- tsp.)
- 4 c powdered sugar
- 2 t vanilla
- 4 T hot water,up to 8

To prepare dough: In a cup, combine yeast, warm water and 1tsp sugar, stir and set aside. In a large bowl, mix milk, remaining 2/3 cup sugar, melted butter, salt and eggs; stir well and add yeast mixture. Add half the flour and beat until smooth. Stir in enough of the remaining flour until dough is slightly stiff (dough will be sticky). Turn out onto a well-floured board; knead 5 -10 minutes. Place in well-buttered glass or plastic bowl, cover and let rise in warm place, free from drafts, until doubled in bulk, about 1 to 1 1/2 hours. When doubled, punch down dough and let rest 5 minutes. Roll out on floured surface into a 15 x 20 inch rectangle.

To prepare filling: Spread dough with 1/2 cup melted butter. Mix together 1 1/2 cups sugar and cinnamon; sprinkle over buttered dough. Sprinkle with walnuts and raisins, if desired.

Roll up jellyroll-fashion and pinch edge together to seal. Cut into 12 slices. Coat bottom of a 13-by-9-inch baking pan and an 8-inch square pan with remaining 1/2 cup melted butter, then sprinkle with remaining 1/4 cup sugar. Place cinnamon roll slices close together in pans. Let rise in warm place until dough is doubled in bulk, about 45 minutes.

Preheat oven to 350 degrees. Bake 25 to 30 minutes, or until rolls are nicely browned. Cool rolls slightly.

To prepare glaze: Meanwhile, in medium bowl, mix melted butter, powdered sugar and vanilla; add hot water 1 Tbsp. at a time until glaze reaches desired spreading consistency. Spread over slightly cooled rolls.

Cinnamon-Graham Crackers

Yield: 24 Servings

2 c whole wheat flour
1 c all-purpose flour
1 t baking powder
1/2 t baking soda
3/4 c brown sugar,Packed
1/2 c shortening
1/3 c honey
1 t vanilla
1/2 c milk
3 T granulated sugar
1 t cinnamon,Ground

Stir together whole wheat flour, all purpose flour, baking powder, baking soda, and salt. Cream together brown sugar and shortening till light. Beat in honey and vanilla till fluffy. Add flour mixture alternately with milk to creamed mixture, beating well after each addition. Chill dough several hours or overnight. Divide chilled mixture into quarters. On well-floured surface roll each quarter to 15x5-inch rectangle. Cut rectangle crosswise into 6 small rectangles measuring 5x2 1/2 inches. Place on ungreased baking sheet. Mark a line crosswise across center of each small rectangle with tines of fork; score a pattern of holes on squares with fork tines. Combine granulated sugar and cinnamon; Sprinkle over crackers. Bake at 350 for 13-15 minutes. Remove from sheet at once.

Claim Jumper® Fire-Roasted Artichoke

Roasted Garlic Mayonnaise =====

1/3 c mayonnaise
1 head garlic
1 T olive oil
1/4 t lemon juice
dash salt

Tomato Relish =====

1 md tomato, diced (about 1/2
-cup)
1 clove garlic, minced (about
-1 teaspoon)
1 t onion, Minced
2 basil leaves, minced
1/2 t olive oil
1/2 t balsamic vinegar
1/4 t salt
dash black pepper, Ground

Other ingredients =====

1 lg artichoke
1 T butter, melted

1. Roast the head of garlic by preheating your oven to 325 degrees. Cut the top off of a head of garlic and cut the bottom (the root end) so that the garlic will sit flat. Remove most of the papery skin from the garlic, but leave just enough to hold the garlic together. Drizzle 1 tablespoon of olive oil over the garlic, then place it in a small oven-safe casserole dish. Cover it with a lid or aluminum foil and bake for 1 hour or until the garlic begins to brown.
2. While the garlic is roasting prepare the tomato relish by combining all of the ingredients in a small bowl. Stir well, then cover and refrigerate until needed.
3. Prepare the artichoke by cutting about an inch off the top with a sharp knife. Use scissors to clip the thorny tips off of all the outer leaves so no one gets poked. Cut the artichoke in half down through the middle, then bring some water to a boil in a large saucepan to steam the artichokes. The water should be a couple inches deep in the pan, but not so much as to cover the artichokes. If you have a steamer, that will work as well. When the water is simmering, add the artichokes, cover, and steam for 40 to 45 minutes or until the artichoke is tender. Preheat your barbecue grill to high heat.
4. Squeeze about 1 tablespoon of roasted garlic from the head and combine it with the mayo, lemon juice and salt. Stir well.
5. When the steamed artichokes are cool enough to handle, use a spoon to scrape out the fuzzy choke inside each half. Brush melted butter over the entire surface of each steamed artichoke half and place each half, flat side-down on the preheated grill. Grill for 4 to 6 minutes or until dark charring marks appear on the face of each half. Serve grilled-side-up with tomato relish (strain the liquid from the relish before serving) and roasted garlic mayonnaise on the side.

Clam Chowder (Red Lobster)

- 1 qt clam juice
- 1 c non-fat dry milk powder
- 2/3 c flour
- 1 cn chicken broth -- (14
1 ounces)
- 2 ribs celery -- chop fine
- 1 T dry onion, Minced
- 1 cn clams -- (10 ounces), Minced
- 1 well
- 1 pn dry parsley flakes
- 2 baked potatoes -- cook
- 1 peel
- 1 crumbled

In blender put clam juice, milk powder and flour, blending smooth. Pour into 2-1/2 qt saucepan and stir in chicken broth, stirring constantly on medium-high heat until thick and smooth. Turn heat to low. Stir in celery, onions, clams, parsley and potatoes. Keep on low heat up to an hour and season with salt and pepper. Freezes well.

Clone Of Cinnabon Cinnamon Rolls

DOUGH

(bread machine-- recipe)

- 2 eggs, room temperature
- 1 c milk, Warm
- 1/3 c margarine, Melted
- 1 t salt
- 1/2 c granulated sugar
- 4 1/2 c bread flour
- 2 1/2 t bread machine yeast

FILLING

- 1 c brown sugar, Packed
- 2 1/2 T makara cinnamon, (cinnabon -brand)
- 1/3 c butter, Softened

CREAM CHEESE ICING

- 4 T butter, Softened
- 3 oz cream cheese
- 1 1/2 c powdered sugar
- 1/2 t vanilla extract
- 1/8 t salt

Dough

Add ingredients in order listed to bread machine baking pan. Insert pan into bread machine and start "dough" cycle on machine. When dough is done, turn out onto floured rolling board and allow dough to rest for ten minutes. Roll dough out into a 16" wide and 21" long rectangle, with a dough thickness of about 1/4 inch.

Filling

Combine brown sugar and cinnamon in a bowl until well mixed. Spread softened butter over the surface of the dough and sprinkle sugar-cinnamon mixture evenly over the dough surface. Roll dough jelly-roll fashion along the 16" wide side of the rectangle. Cut dough roll into 12 slices. Place 12 rolls into a 9" by 13" baking pan and bake at 400 degrees for approximately 15 minutes or until light brown on top. Remove baking pan and allow to cool.

Cream Cheese Icing

Combine in a mixing bowl until well blended. Frost cinnamon rolls with icing while rolls are still in the baking pan.

Close To Kfc Original Recipe

Yield: 1 Servings

3 c self-rising flour
2 pk good seasons italian dressin
2 env lipton cup-a-soup tomato
1 T paprika
1 t seasoned salt
1 butter

Spray pan with PAM or grease pan Coat chicken in flour mixture.

Brush with melted butter, let dry. Bake at 350 degrees until done about 45 minutes to an hour.

Coleslaw/Famous Favorites

8 oz Bottled Italian Dressing
3 T Lemon juice
1/4 c Corn oil
1 t Dry parsley,Minced
1/4 t Dry marjoram leaves
1 ds Tabasco Sauce
1 t Onion Powder
1 md Cabbage,finely chop
1 sm Carrot,finely grated

Combine all ingredients, add to cabbage and toss lightly.

Refrigerate at least 4 hours before serving.

Condensed Milk

3/4 c sugar

1/2 c water, Warm

1 c plus 2 tbsp. powdered milk

Combine all ingredients. Heat to boiling. Cook until thick, about 15 to 20 minutes. Equals 1 can.

Constant Comment Tea

2 T tea
10 sm cloves
1 t cinnamon, crushed not ground
3/4 t orange peel

Mix together and store in glass container.

Kfc Fried Chicken

3 lb fryer parts
2 pk good seasons italian salad
1 dressing mix
3 T flour
2 t salt
1/4 c lemon juice
2 T butter
8 oz corn oil
2/3 c shortening
1 c milk
1 1/2 c boxed pancake mix
1 t paprika
1/2 t powdered sage
1/4 t pepper

Wipe chicken pieces dry. Make a paste of salad dressing mix, flour, salt, lemon juice and butter. Brush on to coat chicken evenly with paste. (Cover both sides of chicken) Refrigerate chicken pieces several hours or overnight. 1 1/2 hours before serving, heat oil and shortening till melted in a heavy saucepan. Pour part of this into two heavy skillets so each is covered about 1" deep. (After each batch of chicken replace oil in each skillet.) Combine pancake mix with paprika, sage and pepper. Dip each paste covered chicken piece first in milk and then in pancake mixture. Dust off excess and place skin side down in the very hot oil mixture, browning on each side until golden blonde. Place browned pieces in shallow baking pans in single layer, skin side up. Spoon remaining milk over pieces. Seal with foil on 3 sides of pan, leaving one side unsealed. Bake about 40 minutes at 375 degrees. Remove foil entirely and bake another 8 to 10 minutes or till coating is crispy. Baste with milk and drippings every few minutes. Serves 6-8.

Kraft Catalina Dressing

1 cn campbells tomato soup
1/2 c oil
1/2 c white vinegar
1/2 c sugar
1 salt and pepper, To Taste

Mix all ingredients in a blender or shake them up in a jar

Corn Bread From Mix

4 c corn bread mix
1 1/3 c water
1/3 c sugar
1 egg

Heat oven to 425. Grease baking pan, 9x9x2 inches. Stir Corn Bread Mix, water, sugar and egg just until mix is moistened. (Batter will be lumpy.) Pour batter into pan. Bake until wooden pick inserted in center comes out clean, 20 to 25 minutes.

Corn Cob Maple Syrup

Yield: 1 Servings

1 pk corn cobs

1 water

1 sugar

: Take a peck of nice, clean corn cobs after the corn has been cut off of the cob. Put cobs in a large kettle of water, enough to cover cobs. Boil for 2 hours, then strain off juice. Make a syrup of brown sugar for dark syrup or white sugar for light syrup.

: Mix 1 part sugar to 2 parts juice. Cook slowly until it becomes slightly thick. Bottle tightly.

Cornbread From Homemade Cornbread Mix

1 egg --, Beaten
1/2 c water
2 T butter --, Melted
1 1/4 c homemade cornbread mix

Preheat oven to 425. Butter a 5" x 3" loaf pan.

In a bowl, beat together egg, water, butter; stir in homemade cornbread mix just until moistened. Do NOT overmix. Batter will be lumpy. Pour into prepared baking pan. Bake for 20-25 minutes. Makes 1 loaf.

Cracker Barrel Biscuits

2 c Bisquick
2/3 c Real buttermilk

Work together Bisquick and buttermilk to smooth dough.

Dip hand in just enough Bisquick to knead dough in bowl until smooth and elastic.

Shape dough into 16 thin patties, placing 1 atop another forming 8 biscuits in greased 9" round baking pan.

Bake at 450 16 to 18 minutes or until golden. Wipe tops at once in butter.

They split easily because of the way you formed them with the 2 pieces.

To make BONANZA s, add 4 ts sugar. Shape into 6 patties, 1" thick, 3" round.

Place close together in greased round baking pan.

Wipe tops in soft butter. Bake 450 18 minutes or until brown.

Cool 10 minutes before serving. Split with thumbs instead of cutting with knife.

Cracker Barrel Fried Apples

2 c Apple juice
4 lg Golden Delicious apples
 -with, peel, 1/2" wedges
1/2 c Apple juice
3 T Cornstarch
1 t Apple pie spice
4 T Sugar

Combine apple juice and apples in a medium skillet.

Simmer gently and turn apples often with spatula until fork tender but not mushy.

Remove with a slotted spoon to oven dish. In blender pur 1/2 c apple juice, cornstarch, spice and sugar.

Blend a few seconds until smooth.

Stir into hot juice in skillet and cook, stirring constantly on med-high until it bubbles

and becomes thickened and smooth. Turn heat off. Pour over apples.

Serve warm as side dish or dessert.

Refrigerate to use in a few days or freeze.

Cracker Barrel Hash Brown Casserole

2 lb Hash brown Potatoes,Frozen -thaw
1/2 c Margarine,melt
1 t Salt
1/2 t Black pepper
1/2 c Onion,chop fine
1 cn Cream of chicken soup
2 c Colby Cheese,grate

Preheat oven at 350. Spray a 9x13 baking pan with non-stick cooking spray.

Combine soup, margarine, salt, pepper, onions and cheese.

Gently mix in the potatoes and pour into prepared pan or dish.

Bake uncovered at 350 for 35 minutes.

Cracker Barrel's Hashbrown Sidedish

2 lb Bag frozen hashbrowns -- thaw
1 medium Onion -- chop fine
6 tablespoons Margarine -- melted
1 pound Sour cream
8 ounces Cheddar cheese -- shredded
10 ounces Cream chicken soup
Corn flakes -- crushed
4 tablespoons Margarine -- melted

In a 9x13 pan, make single layers of the following: potatoes, onions, 6 TB melted margarine, sour cream, cheddar cheese and soup. Sprinkle top with corn flakes. Drizzle 4 TB margarine over top. Bake 350 for 1 hour or until bubbly and piping hot. s

Cracker Jack

Yield: 4 Servings

4 qt popcorn,Popped
1 c Spanish peanuts
4 T Butter
1 c Brown sugar
1/2 c Corn syrup,light
2 T Molasses
1/4 t Salt

Preheat oven to 250 degrees.

Combine popcorn and peanuts in a metal bowl or on a cookie sheet and place in preheated oven. Combine all remaining ingredients in a saucepan.

Stirring over medium heat, bring the mixture to a boil.

Using a cooking thermometer, bring the mixture to the hard-ball stage (260-275 degrees).

This will take about 20 to 25 minutes.

Remove the popcorn and peanuts from the oven and, working very quickly, pour the caramel mixture in a fine stream over them. Then place them back in the oven for 15 minutes.

Mix well every five minutes, so that all of the popcorn is coated.

Cool and store in a covered container to preserve freshness.

Crazy Bread

10 oz tube pizza dough

2 T butter

1 t garlic salt

Lay dough out and spread on butter and garlic salt. Top with Kraft 100 % grated parmesan cheese. Cut in slices and bake until done. I would say about a 375 oven for maybe 10 minutes or so.

Crazy Chicken

- 9 chicken pieces (3 lb cut-up
-broiler,/fryer w/skin on)
- 1 chicken broth
- 1/3 c lemon juice
- 1/3 c lime juice
- 1/3 c canola (or vegetable oil)
- 1 t turmeric (don't leave,Ground
- this o,ut! it adds a yell
color and a little nip.)
- 1/2 t garlic salt
- 1/4 t black pepper

In a deep-sided skillet, simmer the chicken pieces with skin intact in a single layer without crowding in chicken broth to cover, only until the chicken meat appears milky white and the juices run clear and are no longer pink. Allow to cool, uncovered in broth.

Meanwhile, prepare the basting mixture by mixing together lemon and lime juices, oil, turmeric, garlic salt and pepper.

Arrange chicken pieces, skin side up, in a single layer on a broiler pan. Brush with basting mixture to evenly coat skin. Turn and baste underneath side.

Turn chicken skin side up. Broil 6 inches from heat, brushing with basting mixture every few minutes until skin is crispy and golden brown, about 5 to 8 minutes total for large chicken pieces and 4 to 6 minutes total for smaller pieces. Makes 9 chicken pieces.

Daniel Boone Tavern Spoon Bread

2 c milk
1 c creamed corn --,Canned
1 c yellow cornmeal -- water
1 ground
3 egg --,Beaten
1 T baking powder
1 t salt
2 T butter

Stir 2 cups milk, 1 cup canned cream corn with 1 cup water ground (yellow) cornmeal over med. heat to make a mush. Add 3 well beaten eggs, removing from heat at once. Beat well and add 1 TB baking powder, 1 tsp. salt, 2 TB butter (melted). Beat 3 min

Dave's Rich & Meaty Chili From Wendy's

2 lb beef, Ground
1 qt tomato juice
29 oz can tomato puree
15 oz can red beans, drained
1 md onion, chopped
1/2 c celery, Diced
1/4 c green bell pepper, Diced
1/4 c chili powder
2 t cumin
1 1/2 t garlic powder
1 t salt
1/2 t black pepper
1/2 t oregano
1/2 t sugar
1/8 t cayenne pepper, or more to
-taste

Brown beef in large skillet; drain. In 6-quart pot, combine beef, juice, puree, beans, onion, celery, bell pepper, chili powder, cumin, garlic powder, salt, pepper, oregano, sugar and cayenne; cover pot. Simmer 1 1/2 hours, stirring every 15 minutes. Makes 16 (9-ounce) servings.

Denny's Cheese Soup

4 T butter (or margarine)
10 oz cream of chicken soup
10 oz cream of celery soup
1/2 soup can kraft's mayonnaise
8 oz jar cheese whiz
14 oz can chicken broth
1 salt and pepper

Put butter, soups, mayo and Cheez Whiz in 1-1/2 quart saucepan, stirring constantly over medium heat, until smooth. Stir in broth and season to taste with salt and pepper. Stir occasionally until piping hot - but do not let it boil. Do not freeze because of the mayo. Use within a week.

Dent Knee's Cheese Soup

Yield: 4 Servings

4 T butter (or margarine)
10 oz cream of chicken soup
10 oz cream of celery soup
1/2 soup can kraft's mayonnaise
1 jar cheese whiz -- (8
1 ounces)
1 cn chicken broth -- (14
1 ounces)
1 salt and pepper

Put butter, soups, mayo and Cheez Whiz in 1-1/2 quart saucepan, stirring constantly over medium heat, until smooth. Stir in broth and season to taste with salt and pepper. Stir occasionally until piping hot - but do not let it boil. Do not freeze because of the mayo. Use within a week.

Dent-Knees Chicken Fried Steak

- 4 steaks, Cubed
- 1 corn oil
- 1 season salt
- 2 T or 3 lambrusco's red wine --
- 1 or
- 1 juice
- 2 c bisquick
- 1/4 lb butter (or margarine --)
- 1 melted
- 1/3 c cooking oil
- 1 season salt and pepper

The night before, put the steaks in a dish in single layers. Wipe them on both sides with an even coating of corn oil. Dust them on both sides with a generous amount of season salt. Drizzle each steak with wine or juice. Seal the dish in doubled foil or plastic wrap and refrigerate it for about 24 hours prior to preparing the final dish. Remove the steaks from the fridge and coat both sides well in the bisquick mix. Combine the butter with the oil in a large skillet until melted. Brown both sides of each steak, till crispy. Transfer right back to the same baking dish and seal in foil. Bake at 375 about 30 minutes.

Di Saronno Amaretto

1 c water
1 c granulated sugar
1/2 c brown sugar
2 c 80-proof vodka
2 T almond extract
2 t vanilla

1. Combine water and sugars in a saucepan over medium heat.
2. Heat until boiling, and all sugar is dissolved. Remove from heat and let mixture cool for about 10 minutes.
3. Add vodka, almond extract and vanilla. Store in a sealed bottle.

Makes 3 cups.

Brick Oven Mushroom And Turkey Cheese Sub

- 1 4 mushrooms --, Sliced
- 1 TB Butter
- : Salt And Pepper
- 6 oz Roasted Turkey
- 1/4 c White Cheddar Dipping Sauce
- 7 Inch Baguette -- Sliced
- 2 oz Swiss Cheese -- Sliced

Preheat the oven to 450. Saute the mushroom slices in the butter. Season with salt and pepper. Heat the roasted turkey breast in a microwave until warm. Heat the white cheddar dipping sauce until hot. Slice the baguette without cutting all the way through. Hinge the bread open and spread some of the cheese sauce on the faces of the bread. Load the turkey breast into the sliced baguette. Salt and pepper it. Pour the remaining cheese sauce over the turkey. Spread the mushrooms over the cheese sauce. Bake the open sandwich for 4 minutes. Put the swiss cheese on top of the other ingredients and bake for 2 minutes more. Slice the sandwich in half before serving.

Dive! S'mores

- 2 whole graham crackers,(4
-sections,not
--),Separated
- two 1 1/2-ounce Hershey milk
- chocol
-- bars
- 16 lg marshmallows
- 2 T Hershey's chocolate syrup
-in squirt bottle

1. Preheat the broiler. Arrange the graham crackers side by side on an oven-safe plate (such as ceramic). You can also use a baking sheet.
2. Stack the milk chocolate bars side by side on top of the graham crackers.
3. Arrange the marshmallows on the chocolate in 4 rows -- 4 across, 4 down.
4. Broil the dessert on the middle rack for 1 to 3 minutes or until the marshmallows turn light brown on top.
5. Remove the dessert from the oven. If you used a baking sheet, carefully slide the dessert onto a serving plate. With the squirt bottle, immediately drizzle the chocolate syrup over the marshmallows in a sweeping back-and-forth motion. Drizzle the chocolate diagonally across the dessert one way, and then the other, creating a cross-hatch pattern. Allow the chocolate to over-shoot the dessert so that it creates a decorative pattern on the serving plate as well. Serves 2-4.

Dolly Madison Zingers (Devil's Food)

--cake--
duncan hines devil's food
-cake mix
1 1/3 c water
1/2 c oil
3 lg eggs
--filling--
2 t hot water
1/4 t salt
2 c marshmallow creme (one
-7-ounce jar)
1/2 c shortening
1/3 c powdered sugar
1/2 t vanilla
--frosting--
1 c powdered sugar
1/4 c hershey's chocolate syrup
2 T shortening
1/2 t vanilla
dash salt

1. Prepare the cake batter following the directions on the box. If you use Duncan Hines brand, you will need 1 1/3 cups of water, 1/2 cup of oil and three eggs. Preheat oven to 350 degrees.
2. To prepare the cake pans that will make cakes the size of Zingers, tear off 20 pieces of aluminum foil that are each about 8 inches wide. Fold the foil in half and then in half once more so that you have a rectangular piece of foil. Wrap this piece of foil around a small prescription medicine bottle. Tuck in the ends and take the bottle out, leaving the foil open at the top. This will form a little pan. Flatten the bottom so that the mini pan stand up straight. Place this into a baking pan and repeat with the remaining pieces of foil. When you have arranged all of the foil pans in a baking pan, spray the inside of all the pans with non-stick cooking spray. Fill each little pan about halfway with cake batter. Bake cakes for 15- 17 minutes or until a toothpick stuck in the center comes out clean. Remove the cakes from the oven and allow them to cool completely.
3. To make the filling, combine the hot water with the salt in a small bowl and stir until the salt is dissolved. Let this mixture cool.
4. Combine the marshmallow creme, shortening, powdered sugar, and vanilla in a medium bowl and mix well with an electric mixer on high speed until fluffy. Add the salt mixture to the bowl and mix.
5. To make the chocolate frosting, combine all the frosting ingredients in a medium bowl and mix well with an electric mixer until smooth.
6. To assemble your snack cakes first poke three holes with a toothpick or skewer in the top of a cake and swirl around inside the holes making little caverns for your filling.
7. Use a pastry bag with a small tip to squeeze some filling into each hole. Careful not to overfill, or your cake will burst open.
8. Once the cake is filled, use a butter knife to spread frosting on top of the cake over the holes. Drag a fork lengthwise over the frosting making groves, just like the real thing.

Doubletree Hotel Chocolate Chip Cookies

Yield: 1 Servings

- 1/2 c rolled oats
- 2 1/4 c all-purpose flour
- 1 1/2 t baking soda
- 1 t salt
- 1/4 t cinnamon
- 1 c butter,softened (2 sticks)
- 3/4 c brown sugar,packed
- 3/4 c granulated sugar
- 1 1/2 t vanilla
- 1/2 t lemon juice
- 2 eggs
- 3 c semi-sweet chocolate chips
- 1 1/2 c walnuts,Chopped

1. Preheat oven to 350 degrees.
2. Grind oats in a food processor or blender until fine. Combine the ground oats with the flour, baking soda, salt and cinnamon in a medium bowl.
3. Cream together the butter, sugars, vanilla, and lemon juice in another medium bowl with an electric mixer. Add the eggs and mix until smooth.
4. Stir the dry mixture into the wet mixture and blend well. Add the chocolate chips and nuts to the dough and mix by hand until ingredients are well incorporated.
5. Spoon rounded 1/4-cup portions onto an ungreased cookie sheet. Place the scoops about 2 inches apart. You don't need to press the dough flat. Bake for 16-18 minutes or until cookies are light brown and soft in the middle. Store in a sealed container when cool to keep soft. For the best results, chill the dough overnight in the refrigerator before baking the cookies.

Makes 20 cookies.

Drake's Devil Dogs

Cake

- 1 egg
- 1/2 c shortening
- 1 1/4 c granulated sugar
- 1 c milk
- 1 t vanilla
- 2 1/3 c all-purpose flour
- 1/2 c cocoa
- 1/2 t salt
- 1/2 t baking powder

Filling

- 2 c marshmallow creme,(1
-7-ounce jar)
- 1 c shortening
- 1/2 c powdered sugar
- 1/2 t vanilla
- 1/8 t salt
- 2 t very hot water

1. Preheat oven to 400 degrees.
2. In a medium bowl, blend together the egg, shortening and sugar with an electric mixer. Continue beating while adding the milk and vanilla.
3. In another bowl sift together remaining ingredients -- flour, cocoa, salt and baking powder.
4. Combine the dry ingredients with the wet ingredients and beat until smooth.
5. Spoon about a tablespoon of the batter in strips about 4 inches long and 1 inch wide on a lightly greased cookie sheet. Bake for 5-6 minutes or until the cakes are done. Cool.
6. In another bowl combine the marshmallow creme, shortening, powdered sugar and vanilla. Dissolve the 1/8 teaspoon of salt in the 2 teaspoons of very hot water in a small bowl. Add this salt solution to the filling mixture and beat on high speed with an electric mixer until the filling is smooth and fluffy.
7. When the cakes have cooled, spread about a tablespoon of filling on the face of one cake and top it off with another cake. Repeat with the remaining ingredients.

Makes 20-24 snack cakes.

Dried Cornmeal Sourdough Starter, No Yeast

- 1 hand full of hops
- 2 qt water
- 4 spoonfuls of flour
- 1 spoonful of sugar
- 1 cornmeal

TO MAKE AND DRY STARTER:

Add 2 cups hops to 2 qts. of boiling water. Cook down to 1 quart or less. Strain through a seive, return to heat and bring back to boiling, turn off, and stir in 4 heaping tablespoons of flour, and 1 heaping tablespoon of sugar. Put in a non metal container, cover with a dishtowel, and let stand overnight in a warm place while it works. In the morning, mix with enough cornmeal to make small biscuits. Let dry, store in a dry place.

To Use for biscuits: Dissolve dry biscuit in warm water, let stand about a half hour to dissolve. Add 1 qt. flour, let it stand to rise over night. Next morning add about another quart of flour and a little salt to make a stiff dough, form into rolls and bake.

Durkee's Famous Sauce

1/2 c cold water
4 T cornstarch
1/2 c plus 2 tb dark vinegar
2 T salt
1/2 c sugar
1 whole egg
4 T french's prepared mustard
4 T margarine -- tiny bits

Place all ingredients as listed in blender on high speed until smooth (2 minutes). Transfer to top of double boiler and cook over gently boiling water, stirring often for 12 to 15 minutes or until thickened and smooth. Once more put mixture back through blender 30 seconds or till smooth, using high speed. Refrigerate in covered container 24 hours before using. Keep refrigerated 3 months.

Eager Brand Sweetened Condensed Milk

1/4 c hot water
3/4 c sugar
1 1/4 c non fat dry milk
4 T soft butter

Directions: Put water and sugar in blender, blend 1 min. till sugar is partially dissolved. Add dry milk, a little at a time till smooth. Add butter, 1 T at a time, blending and scraping sides of blender till mixture is smooth. Refrigerate at least 24 hrs before using to allow to thicken. Keeps in refrigerator up to a month, and freezes up to a year.

Makes 1 1/2 cups

Easy Cheesecake (Red Lobster)

10 oz Lorna Doone Cookies, crush
1/4 lb Butter, melted
1/4 c Sugar
1 Envelope Knox Unflavored
-Gelatin
Filling
16 oz Cream cheese, room temp
8 oz Sour cream
2 lg Eggs
2 T Butter
2 T Cornstarch
1 c Sugar
1 t Vanilla
cookie crumbs, Crushed

CRUST-Mix crumbs with butter, sugar and gelatin.
Pat out evenly over bottom of greased 9" springform pan.
Bake at 350 exactly 8 minutes.

FILLING-Beat with electric mixer cream cheese, sour cream, eggs,
butter, cornstarch, sugar and vanilla.

When the filling is perfectly smooth and creamy pour into crust.

Return to 350 oven and bake 30 to 35 minutes or until a knife inserted
comes out clean

Cool in pan on rack 20 minutes before releasing springform from the
cake. Cool another 20 minutes before cutting. Sprinkle top with cookie
crumbs.

El Pollo Loco (Pollo Asada)

1 c white wine vinegar
1 c olive oil
1/2 c white wine
1 oregano
1 thyme
1 salt
10 garlic,mince
1 1/2 t hot sauce

Mix all ingredients and marinate two whole chicken which have been cut in half. Marinate several hours in refrigerator. Grill chickens slowly until done.

El Pollo Loco Chicken

- 1 chicken -- cut pieces
- 1 w/skin
- 1 broiler basting sauce
- 1/3 c lemon juice
- 1/3 c lime juice
- 1/3 c canola (or vegetable oil)
- 1 t turmeric, Ground
- 1/2 t garlic salt
- 1/4 t black pepper

Briefly simmer the cut-up chicken in a deep-sided skillet, keeping pieces in single layer without crowding them, until the meat appears milky white and the juices run clear, no longer pink. Allow to cool in the broth, uncovered, while you prepare the basting sauce. Arrange the chicken pieces skin-side up on broiler pan in single layer and baste with enough of mixture to evenly coat skin side. Turn and baste other side. Turn again to skin side up and broil 6" from the heat, brushing with additional sauce every few minutes until skin is really crispy and golden brown, approximately 5 to 8 minutes for large pieces. BASTING MIXTURE-Mix juices, oil, turmeric, salt and pepper. This makes enough to baste nine pieces. .

El Pollo Loco Flame-Broiled Chicken

2 c water
4 t salt
2 t pepper
1 clove garlic
1 t yellow food coloring
1 frying chicken --,Quartered

In a blender, combine the water, salt, pepper, garlic and food coloring. Blend on high speed for 15 seconds. Marinate the chicken in the liquid in a bowl or pan for 45 minutes. Turn and marinate for 30 minutes more. Preheat a clean barbecue to medium low grilling heat. Cook the chicken on the open grill for 45 minutes to 1 hour, or until the skin is golden brown and crispy. Be sure the flames are not scorching the chicken, or the skin may turn black before the center is done. Lower the heat if necessary. Turn the chicken often as it cooks. Cut the chicken into 8 pieces, with a large, sharp knife, cutting the breast in half and cutting the thighs from the legs.

El Torito's Sweet Corn Cake

1/4 c butter,unsalted
2 T shortening
1/2 c masa harina
3 T cold water
10 oz frozen corn kernels,* See
-Note
3 T cornmeal
1/4 c sugar
2 T whipping cream
1/4 t baking powder
1/4 t salt

1) Whip butter and shortening in mixing bowl until fluffy and creamy. Add masa harina gradually and mix thoroughly. Add water gradually, mixing thoroughly.

2) Blend corn kernels until coarsley chopped. Stir into masa mixture.

3) Mix cornmeal, sugar, whipping cream, baking powder and salt in large bowl. Add butter-masa mixture; mix until blended.

4) Pour masa mixture into 8" greased baking pan. Cover with foil and bake at 350 degrees until corn cake is firm, 40 to 50 minutes.

Allow to stand at room temperature 15 minutes before cutting into squares. Or use ice cream scoop to serve.

* or use canned cream corn

Elephant Stew

3 1/2 lb boneless elephant (or heel
-of)- boneless round beef roast
10 oz can of tomato soup
1 1/2 of-a-soup can of
-lambrusco wine, or sweet ve
1 pk onion soup mix
8 oz can of mushrooms, Drained

Cut the roast into serving size pieces to accommodate 4, perhaps 5 people. Arrange meat pieces in 2 1/2 qt. baking dish and combine remaining ingredients. Pour over beef -- or elephant as you wish -- and seal in foil, or cover with a tight fitting lid. Bake at 375 degrees F. -- for 20 minutes. Reduce temperature at once to 275 degrees F. -- and let it bake undisturbed for 3 1/2 to 4 hours or till meat is fork-tender. Serve with sliced buttered carrots, baked potatoes and a tossed green salad for 4.

Entenmann's Apple Crumb Cake

1/3 c Butter
4 Granny Smith Apples
3/4 c Sugar
1 t Lemon peel
1/2 t Cinnamon
1/8 t Mace
1/3 c Currants
2 1/2 c Flour
3 T Sugar
1/2 t Salt
1 pk Active dry yeast
3/4 c Water
1/3 c Butter
1 Egg
1 t Lemon peel
3/4 c pecans,Chopped
6 T Flour
1/4 c Confectioner's sugar
3 T Butter
1/4 t Cinnamon

Melt butter in large skillet. Pare,core and slice apples to 1/2" pieces. Add apples to butter and cook, stirring, 8 minutes until tender. stir in sugar, peel, cinnamon, mace and currants.

Cook 15 minutes, stirring until thickened. Cool.

In large bowl, combine 1 cup flour, sugar,salt and yeast. In small saucepan, combine water and butter. Heat on low flame until 120 F Gradually add to dry ingredients. Beat 2 minutes, Beat in egg, peel and 3/4 cup flour. With mixer, beat 2 minutes. Add remaining flour, stir in. Cover, let rest 20 minutes.

Grease 2 baking sheets. Place half the dough on well floured work surface, roll to 14"x12". Place on sheet. Spread 1/2 filling lengthwise down center of the dough. Starting about 3/4" from filling, cut 1" wide strips diagonally from filling to edges of dough. Alternately fold opposite strips of dough at angles across filling. Fold ends over filling. Brush large piece of waxed paper with vegetable oil. Loosely cover sheet. Top with plastic wrap. Refrigerate 2 hours. Uncover, let stand at room temperature 10 minutes.

Preheat oven to 375 F. Combine rest of ingredients for topping. Sprinkle over loaves. Bake 30-25 minutes until lightly browned. Remove from sheet. Cool.

Entenmann's Fat-Free Chocolate Cupcakes

1 sm Jello cook and serve
Chocolate Pudding
1/2 c Non-fat dry milk powder
1 T Unsweetened Hershey's cocoa
1/2 c Sugar
1 c Self-rising flour
4 Egg whites, beat with
1 pn Salt in 1-1/2 qt bowl
1 t Vanilla
4 oz Applesauce
1/4 t Baking soda

In medium mixing bowl combine jello powder, dry milk, cocoa, sugar and flour. Set aside. With electric mixer, beat alternately into the egg white mixture a cup at a time with the vanilla, applesauce and baking soda, which have been mixed together. Beat 2 minutes after last addition. Divide batter equally between 12 paper-line cupcake wells. Bake at 350 about 18-20 minutes or until tester comes out clean. Cool in pan on wire rack 10 minutes then remove.

Entenmann's Fat-Free Oatmeal Raisin Cookies

- 1 T molasses
- 3 raw egg whites
- 1 c dark raisins
- 1 1/2 t vanilla
- 1 c light brown sugar, packed
- 1 c granulated sugar
- 1/2 c non-fat dry milk powder
- 1/2 t cinnamon
- 1 1/2 t baking powder
- 2 1/2 c quaker brand quick-cooking
-rolled oats
- 1 c all-purpose flour

Put molasses, egg whites and raisins into blender and blend on high speed just to mince but not to puree (about 5-10 seconds). Empty mixture into medium mixing bowl. With mixer beat in on medium speed each of the remaining ingredients, beating well after each addition, adding both the oats and flour in small portions. Switch to mixing spoon if dough becomes too stiff for mixer. Lightly spray cookie sheet with Pam and wipe off excess lightly with paper towel; any excess of the cookie sheet may burn while cookies are baking. You need only a very light film of the Pam just to keep cookies from sticking. Use 1 measuring teaspoonful of dough for each cookie and place 2" apart on prepared cookie sheet. Bake in preheated 350 oven 6-8 minutes. Do not overbake. Cool on paper towels, removing from cookie sheets carefully.

Entenmann's Fat-Free Oatmeal Raisin Cookies

1 tb molasses
3 raw egg whites
1 c dark raisins
1 1/2 ts vanilla
1 c light brown sugar -- packed
1 c granulated sugar
1/2 c non-fat dry milk powder
1/2 ts cinnamon
1 1/2 ts baking powder
2 1/2 c quaker brand quick-cooking
1 rolled oats
1 c all-purpose flour

Put molasses, egg whites and raisins into blender and blend on high speed just to mince but not to puree (about 5-10 seconds). Empty mixture into medium mixing bowl. With mixer beat in on medium speed each of the remaining ingredients, beating well after each addition, adding both the oats and flour in small portions. Switch to mixing spoon if dough becomes too stiff for mixer. Lightly spray cookie sheet with Pam and wipe off excess lightly with paper towel; any excess of the cookie sheet may burn while cookies are baking. You need only a very light film of the Pam just to keep cookies from sticking. Use 1 measuring teaspoonful of dough for each cookie and place 2" apart on prepared cookie sheet. Bake in preheated 350 oven 6-8 minutes. Do not overbake. Cool on paper towels, removing from cookie sheets carefully.

Entenmann's Pound Cake

1/2 lb Real butter (or margarine)
2 c Powdered sugar
3 lg Eggs
1 2/3 c Flour
1 T Lemon extract (or vanilla)

Preheat oven to 325.

Spray an 8-1/2" Pyrex loaf dish with Pam.

Cream butter with sugar on high speed of mixer for 5 minutes.

Add 1 egg and then a little flour, beating 2 minutes.

Add 2nd egg and half of remaining flour and beat 2 minutes.

Add 3rd egg, rest of flour and extract, beating 2 minutes.

Spread thick and creamy batter evenly in prepared loaf dish.

Bake 65 minutes or until tester inserted into center comes out clean.

Cool in baking dish on wire rack 30 minutes.

Remove from dish. Slice 1/2" thick.

If freezing, be sure to slice before freezing loaf. Thaw to use within 6 months.

Fake Almond Roca

1 c butter
1 c sugar
3 T water
1 t light corn syrup
1 c fine chop almonds, Toasted
1 c milk-chocolate chips

Melt the butter in a saucepan. Add the sugar, water, and corn syrup.

Cook the mixture over med. heat, stirring. When the sugar dissolves and the mixture begins to boil, raise the heat and bring the mixture to 290F degrees on a cooking thermometer. This is called the soft-crack stage. It will be light brown in color, and syrup will separate into threads that are not brittle when dribbled into cold water. Quickly stir in 1/2 cup chopped almonds. Immediately pour the mixture onto an ungreased baking sheet. Wait 2 or 3 minutes for the candy surface to firm, then sprinkle on the chocolate chips. In a few minutes, when the chips have softened, spread the chocolate evenly over the surface. Sprinkle the remaining almonds over the melted chocolate. When the chocolate hardens, crack the candy into pieces. Store covered. VARIATIONS: To get a candy more like the Heath bar or Hersheys Skor, follow the same directions above except omit step 9.

Fake Aunt Jemima Maple Syrup

2 c water
1 c sugar
2 c dark corn syrup
1/4 t salt
1 t maple flavoring

Combine the first four ingredients in a saucepan over med. heat. Stir occasionally, until the mixture comes to a full boil. Let it boil for 7 min. Turn the heat off and let the syrup cool for 15 min. Add the maple flavoring and stir. When completely cool, transfer the syrup to a covered plastic or glass container. VARIATION: For syrup with a butter flavor, just add 3 tbsp. of butter to the mixture before heating. For a lighter syrup, use a sugar substitute instead of the regular sugar.

Fake Ben & Jerry's Heath Bar Crunch Ice Cream

- 5 health candy bars
- 3 eggs
- 1 c sugar
- 3 c whipping cream
- 1 1/2 c half & half
- 3 t vanilla extract

Freeze the candy bars. Beat the eggs by hand until fluffy. Slowly beat in the sugar. Add the cream, half & half, and vanilla and mix well. Pour the mixture into an ice cream maker and freeze. While the ice cream is freezing, place the frozen candy bars in a plastic bag and break them into small pieces with a knife handle. When the ice cream is done, remove it from the ice cream maker and add the candy pieces. Mix well with a large spoon and store in the freezer.

VARIATIONS: Try substituting other ingredients for the Health bar chunks, just as Ben & Jerry have. Try Reese's Peanut Butter Cups, Oreo cookies, Kit Kat bars, Rollo cups, M& Ms, and chunks of raw cookie dough.

Fake Borden Cracker Jack

4 qt popcorn,Popped
1 c spanish peanuts
4 T butter
1 c brown sugar
1/2 c light corn syrup
1/8 c molasses
1/4 t salt

Preheat oven to 250F. Combine the popcorn and peanuts in a metal bowl or on a cookie sheet and place in the preheated oven. Combine all of the remaining ingredients in a saucepan. Stirring over med. heat, bring the mixture to a boil. Using a cooking thermometer, bring the mixture to the hard-ball stage (the point at which the syrup, when dripped into cold water, forms a hard but pliable ball). This will take about 20 to 25 minutes (or until you notice the mixture turning dark brown). Remove the popcorn and peanuts from the oven and , working quickly, pour the caramel mixture in a fine stream over them. Then place them back in the oven for 15 minutes. Mix well every five minutes, so that all of the popcorn is coated. Cool and store in a covered container to preserve freshness.

Fake Burger King Whopper

1 sesame-seed hamburger bun
1/4 lb beef, Ground
1 ds salt
3 dill pickle, Slices
1 t catsup
4 onion rings
2 tomato, Slices
1/4 c lettuce, Chopped
1 T mayonnaise

Preheat a barbecue grill on high. Toast both halves of the bun, facedown, in a hot skillet. Set aside. Form the beef into a thin patty slightly larger than the bun. Lightly salt the hamburger patty and cook on the barbecue grill for 2 to 3 minutes per side. Build the burger in the following stacking order from the bottom up: bottom bun, hamburger patty, pickles, catsup, onion rings, tomatoes, lettuce, mayonnaise, top bun.

Fake Carl's Jr. Famous Star

- 1 sesame-seed hamburger bun
- 2 onion rings
- 1/2 t sweet pickle relish
- 1 1/2 t catsup
- 1/4 lb beef, Ground
- 1 ds salt
- 2 t mayonnaise
- 3 dill pickle, Slices
- 1/4 c coarsely lettuce, Chopped
- 2 tomato, Slices

Preheat a clean barbecue grill on high. Toast both halves of the bun, face down, in a skillet over medium heat. Set aside. Cut each of the 2 onion rings into quarters. Mix the catsup and relish together. This is your "secret sauce." Form the ground beef into a thin patty slightly larger than the bun. Grill the meat for 2 or 3 minutes per side. Salt slightly. Build the burger in the following stacking order from the bottom up: bottom bun, half of the mayonnaise, pickles, lettuce, tomato slices, onion, beef patty, remainder of mayonnaise, special sauce (catsup and relish), top bun.

Fake Chick-Fil-A-Chicken Sandwich

- 3 c peanut oil
- 1 egg
- 1 c milk
- 1 c flour
- 2 1/2 T powdered sugar
- 1/2 t pepper
- 2 T salt
- 2 skinless, boneless chicken
-breasts, halved
- 4 plain hamburger buns
- 2 T butter, Melted
- 8 dill pickle, Slices

Heat the peanut oil in a pressure cooker over med. heat to about 400F. In a small bowl, beat the egg and stir in the milk. In a separate bowl, combine the flour, sugar, pepper, and salt. dip each piece of chicken in milk until it is fully moistened. Roll the moistened chicken in the flour mixture until completely coated. Drop all four chicken pieces into the hot oil and close the pressure cooker. When steam starts shooting through the pressure release, set the timer for 3-1/2 minutes. While the chicken is cooking, spread a coating of melted butter on the face of each bun. When the chicken is done, remove it from the oil and drain or blot on paper towels. Place two pickles on each bottom bun; add a chicken breast, then the top bun. To make a deluxe chicken sandwich, simply add two tomato slices and a leaf of lettuce. Mayonnaise also goes well on this sandwich--it is a side order at the restaurant.

Fake Dairy Queen Blizzard

- 1 health candy bar
- 1/4 c milk
- 2 1/2 c vanilla ice cream
- 1 t fudge topping

Freeze the Heath bar. Break the candy into tiny pieces with a knife handle before removing form wrapper. Combine all of the ingredients in the blender and blend for 30 seconds on med. speed. Stop the blender to stir the mixture with a spoon; repeat unti

Fake Hardee's French Fries

6 c vegetable oil
1/3 c sugar
2 c water, Warm
2 lg russett potatoes, peeled
1 salt

Heat the oil in a deep saucepan over low-med. heat for about 20 minutes. In a med. bowl, mix the sugar into the water until dissolved. Cut the potatoes in half lengthwise, and then into 1/4" strips. Put the potatoes into the sugar solution and soak for 15 minutes. Remove the potatoes and dry them thoroughly on paper towels. The right oil temperature is crucial here. To test the oil, fry a couple of potato slices for 6 minutes. Remove and cool, then taste. The fries should not get too dark too soon and should be soft in the middle. If the oil is too hot, turn it down and test again. The fries should not be undercooked, either. If they are, turn up the heat. When the oil temperature is just right, put all of the potato slices in the oil for 1 minute. This is the blanching stage. Take the fries out of the oil and let them cool. When the fries have cooled, place them into the oil again for 5 minutes, or until golden brown. Remove from the oil and place on a paper towel-covered plate. Salt to taste.

Fake Kahlua Coffee Liqueur

- 2 c 80-proof vodka
- 2 c water
- 1 1/4 c sugar
- 1 1/2 T vanilla extract
- 1 1/2 T coffee, Instant
- 1 bottle to store liqueur

Combine all of the ingredients in a saucepan. Cover and cook over medium heat, stirring occasionally, until the sugar has completely dissolved. Remove the mixture from the heat and let it cool. Be sure to keep it covered. Store in any empty bottle with a screw top or another bottle with a resealable lid. Note: It is very important that you use a covered saucepan when making this drink. the alcohol will boil away if the solution is not covered when it gets hot. Also, the longer this drink is bottled and stored in a dark, cool place, the better it will taste. For the best flavor, store it for at least thirty days before drinking.

Fake Kentucky Fried Chicken

3 lb chicken fryer parts
1 seasoning paste
2 pk italian dressing mix**
3 T flour
2 t salt
1/4 c lemon juice (or vinegar)
2 T margarine (or cooking oil)
1 coating mix
2 c milk, club soda or beer
1 dry pancake mix
1 for frying
1 1/2 pt cooking oil

**Note: Use the Good Seasoning brand Italian or Mild Italian Dressing Mix right from the package.

Begin with about 3 lbs fryer parts. Cut the breast pieces in half. Fries much quicker when pieces are small.

Combine Seasoning Paste ingredients (dressing mix, flour, salt, lemon or vinegar, and margarine or oil) . Spread this paste evenly over chicken pieces. Stack in a bowl; cover and refrigerate at least two hours or better yet, overnight. About 1 hour before serving, heat about 1 1/2 pints cooking oil in a heavy saucepan (9 inches in diameter, with the depth of oil of about 3 inches) to a temperature of 425 degrees.

Using an electric deep fryer at about 400 degrees. Put about 2 cups milk or club soda or beer in a deep, narrow bowl & dip each piece chicken in the liquid, let the excess drip off. Dust lightly but evenly in Aunt Jemima Pancake Flour (or a good brand).DO NOT OVERCOAT!!! Dry pieces a few minutes without letting them touch each other. Fry a few pieces at a time. Place on a cookie sheet without letting them touch each other and bake at 350F uncovered for 30 minutes. Serves 6-8 persons.

Fake Kentucky Fried Chicken Gravy

1 c water
1/4 c cornstarch
10 oz chicken broth
2 chicken bouillon cubes
20 oz beef gravy
1 pn sage

Blend till smooth 1 c water & 1/4 cup cornstarch (in blender). In sauce pan over medium heat combine this with 10-oz can Banquet Chicken Broth or home made stock, 2 chicken bouillon cubes, two (10-oz ea) cans Franco American Beef Gravy. Stir until thick & clear.

Serve over chicken, thoroughly heated. Serves 6 nicely. A PINCH of sage to this does wonders for flavor. Bouillon powder may be substituted for the cubes if you wish."

Fake Orange Julius

1 c orange juice
1 c water
2 egg whites
3/4 t vanilla
1/4 c sugar
1 heaping cup ice

Blend all in blender. Serve. Source: Top Secret Recipes by Todd Wilbur

Fake Orange Julius #2

Yield: 4 Servings

1 c orange juice
2 T simple syrup
1 T powdered vanilla pudding
6 ice cubes

Blend all ingredients in mixer.

Fake Reese's Peanut Butter Cups

1 c peanut butter
1/3 c powdered sugar
12 oz hershey's milk-chocolate
--chips
1/4 t salt

In a small bowl, mix the peanut butter and powdered sugar until firm.

Melt the chocolate chips in a double boiler over hot, not boiling, water.

You may also melt them in a microwave oven set on HIGH for 2 minutes, stirring halfway through the heating time. Add the salt. Grease the muffin-tin cups and spoon some chocolate into each cup, filling halfway. With a spoon, draw the chocolate up the edges of each cup until all sides are coated. Cool in the refrigerator until firm.

Spread about a teaspoon of peanut butter onto the chocolate in each cup, leaving room for the final chocolate layer. Pour some chocolate onto the top of each candy and spread it to the edges. Let sit at room temperature, or covered in the refrigerator. Turn out of the pan when firm.

Fake Reeses Pieces

1 lb Powdered sugar
1 c Butter -- melted
1 1/2 c Chunky peanut butter
1 c Graham crackers -- crushed
6 oz Chocolate chips

Mix all ingredients, except the chocolate chips together, and press into a 9x13-inch wax paper-lined pan or dish. Melt chocolate chips, and spread over top. Cool until chocolate is well set. Cut into small squares.

Fake Wendy's Frosty

3/4 c milk

1/4 c hershey (or nestle
-chocolate)

--drink,powder

4 c vanilla ice cream

Combine all of the ingredients in a blender. Blend on medium speed until creamy. Stir if necessary. If too thin, freeze the mixture in the blender or in cups until thicker.

Fake Yoo-Hoo Chocolate Drink

1/2 c hershey (or nestle
-chocolate)
--drink,powder
1 1/2 c nonfat dry milk powder
3 c water

Mix all the contents in a blender for about 30 seconds. Refrigerate until cool.

Famous Amos Chocolate Chip Cookies

1/2 lb Butter (or margarine)
1 c Light brown sugar,packed
1 c Sugar
3 Eggs
3 c Bisquick
1 c Cornstarch
1/2 c Nonfat milk powder
2 T Sanka (or coffee powder)
1 T Unsweetened cocoa powder
1 T Vanilla
12 oz Semi-Sweet Chocolate Pieces
4 oz Pecans,well-chopped

With electric mixer, high speed, cream butter until light and fluffy.

Beat in sugars, beating until very creamy.

Beat in eggs, then each remaining ingredient, except chips and pecans

When dough is smooth, work in chips and pecans with spoon.

Make grape-sized pieces of dough for each cookie, placing 1" apart on ungreased sheet.

Bake at 350 for 14 minutes or until golden brown. 12 dozen itsy bitsy cookies.

Freeze unbaked cookie dough to thaw, shape and bake in 4 months.

Famous Amos Chocolate Chip Cookies #2

3/4 lb butter (or margarine)
3/4 c crisco (or corn oil)
1 1/2 c brown sugar --,Packed
2 c sugar
2 eggs
1 1/2 t baking soda
3/4 t baking powder
1/4 t salt
1 1/2 t vanilla
4 c flour
7 oz flaked coconut
12 oz pk semi-sweet chocolate
1 chip
6 oz pecans --,Broken

Combine as listed and shape into 2" balls 2" apart on ungreased cookie sheets. Bake at 375 for 15 minutes. Transfer at once from baking sheets to paper toweling to cool. These freeze well either before or after baked.

Fatburger

- 1/3 lb lean beef, Ground
- seasoned salt
- black pepper, Ground
- 1 plain hamburger bun
- 1/2 T mayonnaise
- 1/4 c iceberg lettuce, Chopped
- 1 tomato slice
- 1/2 T mustard
- 1/2 T sweet pickle relish
- 1 T onion, Chopped
- 3 dill pickle, Slices
- (hamburger), Slices
- Optional =====
- 1 sl american cheese

1. Form the ground beef into a patty that is about 1 inch wider than the circumference of the hamburger bun.
2. Preheat a non-stick frying pan to medium/high heat. Fry the patty in the pan for 3 to 4 minutes per side or until done. Season both sides of the beef with seasoned salt and ground black pepper.
3. As the meat cooks prepare the bun by spreading approximately 1/2 tablespoon of mayonnaise on the face of the top bun.
4. Place the lettuce on the mayonnaise, followed by the tomato slice.
5. When the beef is done place the patty on the bottom bun.
6. Spread about 1/2 tablespoon of mustard over the top of the beef patty.
7. Spoon about 1/2 tablespoon of relish over the mustard.
8. Sprinkle the chopped onion onto the relish.
9. Arrange the pickles on the chopped onion.
10. Bring the two halves of the burger together and serve with gumption.

Fiddle Faddle And Screaming Yellow Zonkers

****Fiddle Faddle,(butter-toffee with-- almonds)****

- 3/4 c granulated sugar
- 1/4 c brown sugar
- 1/2 c butter,(1 stick)
- 1/2 c corn syrup
- 1/2 c water
- 1/2 t salt
- 1/2 t vanilla
- 1 1/3 bags plain or -natural-flavored microwave -- popcorn
- 1/2 c roasted almonds

****Zonkers****

- 1 c granulated sugar
- 4 T butter
- 1/2 c corn syrup
- 1/2 c water
- 1/2 t salt
- 1/2 t vanilla
- 1 1/3 bags butter-flavored -microwave popcorn

1. For either recipe, combine sugar, butter, corn syrup, water and salt in a large saucepan over medium heat. You're going to bring the candy to 265-275 degrees, or what is known as the hard ball stage. For this it's best to use a candy thermometer. If you don't have one, don't worry. Drip the candy into a small glass of cold water. If the candy forms a very hard yet slightly pliable ball, bingo, you're there. Watch your mixture closely so that it doesn't boil over.
2. While candy cooks, pop both bags of popcorn and spread about 2 quarts or 1 1/3 bags of popcorn (plus almonds for Fiddle Faddle) on one large or two small cookie sheets. Put the popcorn in your oven set on its lowest temperature. This will keep the popcorn hot so that the candy will coat better.
3. When your candy has reached the hard ball stage, add the vanilla.
4. Pull the popcorn from the oven and, working quickly, pour the candy over the popcorn in thin streams. Mix the popcorn so that each kernel is coated with candy, put the popcorn back into the oven for five more minutes, then stir once again. This will help to coat each kernel. You can repeat this step once more if necessary to get all of the popcorn coated. Pour popcorn onto a large sheet of wax paper to cool. Spread the popcorn out, but be careful...it's hot.
5. When popcorn is cool, break it up and immediately put it into a tightly sealed container, such as Tupperware. This will ensure that it stays fresh. This stuff gets stale very quickly in moist climates if left out. Makes about 4 quarts.

Fireside Coffee Mix--Flavored Coffee Creamer

2 c nestle's quick
2 c powdered coffee creamer
1/2 c powdered sugar
3/4 t cinnamon
3/4 t nutmeg

Five Spice Powder Substitute

1 t cinnamon,Ground

1 t cloves,Ground

1 t fennel seed

1 t star anise

1 t szechwan peppercorns

Flavored Coffee

1 -
1/2 c instant coffee
1/2 c sugar
1 c powdered milk
2 tb cocoa
1/2 c instant coffee
1/3 c sugar
1 c powdered milk
1/2 ts dried orange peel
1/2 c instant coffee
2/3 c sugar
2/3 c powdered milk
1/2 ts cinnamon

Can substitute the appropriate amounts of artificial sweetener for sugar, if desired. One recipe will yield about 20 cups.

Put two tsps of your favorite mix in a cup of boiling water and stir.

French Dip Gravy

- 1 cn beef broth,(10 ozs)
- 1 cn franco am beef gravy,(10
-ozs)
- 1 10 ozs ca,¥
- 1 c mush soup

Combine ingredients & warm in MW 6 min, covered. To serve, place in cup in

French Fries

- 1 potatoes
- 1 water
- 1 white vinegar
- 1 oil
- 1 crisco

To make French Fries at home, use only long white Burbank Russets. Peel and cut in half lengthwise. It will be easier to manage them when you cut each then into strips with a sharp knife. Place cut sides of potatoes on a board and remove a thin slice from each end and a slice from the rounded longside of it, too. You now have almost a rectangle shape to work with. Slice this into 1/4" thick strips. Place in a deep refrigerator container.

Mix 1 quart water with 1/2 cup white vinegar, repeating it until you have enough to cover potatoes. Cover the container and chill the submerged potatoes several hours. This draws out the starch that makes a fried potato, otherwise limp and holds the grease. Drain them well on paper toweling.

Drop a few at a time, using a French frying basket, into 425 degrees F -- oil, at least 4" deep in heavy 2 1/2 quart saucepan. Let them "blanche" in the oil rather than fry completely, removing the potatoes after 1 minute. At once drop them into a freezer container or on a cookie sheet & place in your freezer for 10 minutes. Return them to the oil to fry till golden brown at that time, draining them well on paper toweling.

Salt them as you wish, which also helps to evaporate any excess grease on the finished potatoes. Most of the salt will fall off when the potatoes are transferred to serving plates.

If the oil is not hot enough the potatoes will be greasy. A good combination is 1 pint corn oil to 1 cup Crisco shortening, using as much as is needed for the amount you are preparing, keeping it 4" deep at 425 degrees F -- in the pan.

French's Classic Yellow Mustard

Yield: 1/4 Servings

4 t dry mustard, Ground
1/4 c water
3 T white distilled vinegar
1 t wondra flour
1/4 t plus 1/8 teaspoon salt
1/8 t turmeric
pinch garlic powder
pinch paprika

1. Combine all ingredients in a small saucepan over medium heat. Whisk until smooth.
2. When mixture comes to a boil, reduce heat and simmer for 5 minutes, stirring often.
3. Remove pan from heat. and cover until cool. Chill in a covered container.

Getty Center Mexican Black Bean Burgers

3 lb cooked black beans -- rinsed
: and drained
1/4 c diced onion
1/2 c diced red bell pepper
1 ts cayenne pepper
1 egg substitute
1 c bread crumbs
2 TB cilantro
2 TB olive oil
8 hamburger buns; mixed grain
: ***OPTIONS***
: Salsa
: guacomole

Put beans, onion, bell pepper, cayenne pepper, egg, bread crumbs and cilantro in food processor. Process, adding more bread crumbs as needed to make a mixture dry enough to form into patties. Shape into 8 patties. Patties may be made a day ahead and refrigerated to allow them to set well.

Heat 1 tablespoon of the olive oil in a large skillet over medium heat. Add 4 patties and fry 2 minutes per side, turning once. Add remaining tablespoon of olive oil and the remaining 4 patties and cook.

Place each patty in a hamburger roll and serve with salsa and guacamole, if desired.

[Makes 8 burgers

Excerpt Riverside (CA) Press Enterprise Cook and Tell 5/6/98. Busted by Hanneman. Variation: 1/4 cup egg substitute (440 cal, 9g fat, 17%cf)

Getty Center Mexican Black Bean Burgers

3 lb cooked black beans -- rinsed
: and drained
1/4 c diced onion
1/2 c diced red bell pepper
1 ts cayenne pepper
1/4 c egg substitute
: or 1-large egg
1 c bread crumbs
2 TB cilantro
2 TB olive oil
8 hamburger buns; mixed grain
: ***OPTIONS***
: Salsa
: guacomole

Put beans, onion, bell pepper, cayenne pepper, egg, bread crumbs and cilantro in food processor. Process, adding more bread crumbs as needed to make a mixture dry enough to form into patties. Shape into 8 patties. Patties may be made a day ahead and refrigerated to allow them to set well.

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Place each patty in a hamburger roll and serve with salsa and guacamole, if desired.

[Makes 8 burgers,

Girl Scout Cookies Shortbread

- 1/2 c butter-flavored shortening
- 1 c powdered sugar
- 1/2 t vanilla
- 1/4 t salt
- 2 T egg, Beaten
- 1/2 t baking soda
- 2 T buttermilk
- 1 1/2 c all-purpose flour, (plus an
-extra 1/4
-- cup reserved for
-- rolling)
- 1/8 t baking powder

1. In a large mixing bowl, cream together the shortening, sugar, vanilla, and salt with an electric mixer
2. Add the egg and beat mixture until it's fluffy. Add the baking soda and mix for about 20 seconds, then add the buttermilk and mix for an additional 30 seconds.
3. In another bowl, combine the flour and baking powder.
4. Pour dry ingredients into wet ingredients and mix well with an electric mixer until flour is incorporated.
5. Roll the dough into a ball, cover it with plastic wrap and then chill it for 1 hour.
6. Preheat oven to 325 degrees.
7. Roll dough out on a well-floured surface to 1/8-inch thick and punch out cookies with a 1 1/2 to 2-inch cutter (a medium-size spice bottle lid works well). Arrange cookies on an ungreased cookie sheet.
8. Bake for 12-15 minutes or until golden brown.

Makes 60 cookies.

Girl Scout Cookies Thin Mints

- 3 10-ounce bags Nestle Mint
 - Chocolate
 - Morsels
- 6 T shortening
- 108 chocolate wafers,(from TSR
 - improved
 - version of Nabisco
 - Oreo)

1. Combine mint chocolate chips with shortening in a large microwave safe glass or ceramic bowl. Heat on 50% power for 2 minutes, stir (with a plastic or wooden spoon), then heat for an additional minute. Stir once again, and if chocolate is not a smooth consistency, continue to zap in microwave in 30 second intervals until smooth.
2. Use a fork to dip each wafer in the chocolate, tap the fork on the edge of the bowl so that the excess chocolate runs off, and then place the cookies side-by-side on a wax paper lined baking sheet. Refrigerate until firm.

Makes 108 cookies.

Glores

Yield: 1 Servings

Cookie

18 oz Devils Food Cake Mix
2 Eggs Plus 2 Tb Water
2 T Oil
1/4 c Bitter cocoa powder

Filling

1 pk Unflavored gelatin
1/4 c Cold water
1 c Crisco
1 t Vanilla
1 lb Plus 1 cup powdered sugar

Mix cookie ingredients and spread in cookie sheet. bake 350 for about 15 min (check to make sure not burning)

You can use a round cookie cutter or glass to cut cookie and then spread with filling that has been mix together.

Glorio Cookies

Yield: 1 Servings

COOKIES =====

- 1 18oz devils food cake mix
- 2 T water
- 2 T cooking oil
- 1/4 c bitter cocoa powder

FILLING =====

- 1 envelope unflavored gelatin
- 1/4 c cold water
- 1 c crisco
- 1 t vanilla
- 1 lb powdered sugar +1 cup

Mix up cookies take small balls roll them in your hands place in cookie sheet bake 350 for 10 to 15 minutes let cool and put in filling.

Glorio Cookies (Oreo Cookies)

COOKIE =====

18 oz devils food cake mix
2 T water
2 T cooking oil
1/4 c bitter cocoa powder

FILLING =====

1 envelope unflavored gelatin
1/4 c cold water
1 c crisco
1 t vanilla
1 lb powdered sugar +1 cup

Mix up cookies take small balls roll them in your hands place in cookie sheet bake 350 for 10 to 15 minutes let cool and put in filling.

Golden Corral Rolls

- 1 envelope active dry yeast
- 1/4 c very warm water
- 1/3 c sugar
- 1/4 c butter (or margarine)
- 1 t salt
- 1 c scalding hot milk
- 1 egg, lightly beaten
- 4 1/2 c all-purpose flour, Sifted
- 2 T butter (or margarine), Melted
-for brushing rolls

Sprinkle the yeast over very warm water in a large bowl (Very warm water should feel comfortably warm when dropped on wrist.) Stir until yeast dissolves. Add sugar, the 1/4 cup butter or margarine and salt to hot milk and stir until the sugar dissolves and butter or margarine is melted. Cool mixture to 105 to 115 degrees. Add milk mixture to yeast, then beat in egg. Beat in 4 cups of the flour, 1 cup at a time, to form a soft dough. Use some of the remaining 1/2 cup of the flour to dust a pastry cloth. Knead the dough lightly for 5 minutes, working in the remaining flour (use it for flouring the pastry cloth and your hands). Place dough in a warm buttered bowl; turn greased side up. Cover and let rise in a warm place until doubled in bulk, about 1-1/4 to 1-1/2 hours. Punch dough down and knead 4 to 5 minutes on a lightly floured pastry cloth. Dough will be sticky, but use as little flour as possible for flouring your hands and the pastry cloth, otherwise the rolls will not be as feathery light as they should be. Pinch off small chunks of dough and shape into round rolls about 1-1/2 to 1-3/4 inches in diameter. Place in neat rows, not quite touching, in a well-buttered 13 x 9 x 2 inch pan. Cover rolls and let rise in a warm place until doubled in bulk, 30 to 40 minutes. Brush tops of rolls with melted butter or margarine, then bake in a 375 degree oven for 18 to 20 minutes or until nicely browned. Serve warm with plenty of butter.

This recipe yields about 2 dozen rolls.

Good Reasons Italian Dressing

1 T garlic salt
1 T onion powder
1 T sugar
2 T oregano
1 t pepper
1/4 t thyme
1 t basil
1 T parsley
1/4 t celery salt
2 T salt
1 envelope cream of chicken
-cup of so,up, mix
1/4 c cider vinegar
2 T water
2/3 c oil

Combine all ingredients. Shake well.

Good Reasons Italian Dressing Mix

1 T garlic salt
1 T onion powder
1 T sugar
2 T oregano,Dried
1 t black pepper
1/4 t thyme,Dried
1 t basil,Dried
1 T parsley,freeze-dried
1/8 t mustard powder
1 Envelope Lipton Cup-A-Soup
-Cream of Chicken
= (* See Note
1/4 t celery salt
2 T seasoned salt (or Mrs. Dash)
1 T grated lemon peel,Dried

Mix all ingredients together and force through a fine mesh sieve with back of a large spoon. Store covered and use within 4-5 months.

For use: Combine 2 tablespoons of mix with 1/4 cup vinegar, 2/3 cups oil, 2 tablespoons water. Shake mixture vigorously. Makes 1 cup.

NOTES : * Use 1 envelope of the soup mix or 2 square soda crackers well crushed- plus 1.5 teaspoon chicken bouillion powder plus 1 teaspoon non dairy creamer powder

Good Seasons Italian Salad Dressing Mix

1 t carrot,grated and chopped
1 t red bell pepper,finely
-minced
3/4 t McCormick lemon pepper
1/8 t parsley flakes,Dried
1 t salt
1/4 t garlic powder
1/8 t onion powder
2 t sugar
1/8 t pepper
2 t dry pectin
1 pn oregano,Ground

1. Place the carrot and bell pepper on a baking pan in the oven set on 250 degrees for 45-60 minutes, or until all of the small pieces are completely dry, but not browned.
2. Combine the dried carrot and bell pepper with the other ingredients in a small bowl. Mix can be stored in a sealed container indefinitely until needed.
3. When ready to use, pour 1/4 cup of vinegar into a cruet or jar. Add 3 tablespoons of water, then the dressing mix. Seal and shake vigorously. Add 1/2 cup of oil and shake until well-blended. Serves 8-10.

Grace & David's 25th Sauce

1 1/2 c water
1 c brown sugar
5 oz vinegar
2/3 c ketchup
2 T soya sauce
TO THICKEN SAUCE =====
2 T cornstarch
3 T water

Cook meat(meatballs,spareribs,pork buttons,chicken drumettes etc...)
and drain off excess fat

Mix & heat the first 5 ingredients.

Simmer with meat for 1 hour.

ADD cornstarch mixed with water to thicken.

Graham Cracker Crust Made W/Homemade Crust Mix

Yield: 1 Servings

1 1/2 c homemade graham cracker
1 crust mix
1/3 c butter (or margarine --)
1 melted

To make a crust for a 9" pie plate, springform pan or baking dish:
Combine graham cracker crust mix with melted butter or margarine.
Press mixture over bottom and sides of pan. Refrigerate for at least
45 minutes before filling.

Makes one 8" or 9" crust.

Grandma Hoffman's Tomatoe Catsup

8 lb firm ripe tomatoes
1 coarsely, Chopped
4 lg onions, sliced
1 clove garlic, finely minced
2 bay leaves
2 red pappers, fresh or dried
3/4 c brown sugar, Firmly Packed
2 T whole allspice
1 1 length of stick cinnamon
1 t cloves, Ground
1 1/2 T salt
1 t black pepper, Freshly Ground
2 c cider vinegar

: Place the tomatoes in a large kettle with the onions, garlic, bay leaves and red pepper pods. Cook until soft and strain through a seive or put through a food mill. This should yield about 2 quarts of tomato puree.

: Return the puree to the kettle and add the brown sugar. Tie the allspice and cinnamon in a small cheesecloth bag and add it to the kettle along with the cloves, salt and pepper. Cook quickly, stirring frequently, until reduced to about half the original volume.

: Season the mixture to taste with additional salt, if needed. Remove the spice bag and add the vinegar. Simmer ten minutes longer and pour at once into hot sterilized bottles. Seal the bottles with paraffin.

Grandma's Oatmeal Raisin Big Cookies

1/2 c raisins
1/3 c water
1/2 c vegetable shortening
1 egg
1 1/2 c dark brown sugar
1 1/2 t vanilla
2 c all-purpose flour
1 1/4 c oats,(not instant)
2 t baking soda
3/4 t cinnamon
1 t salt
1/2 c raisins

1. Preheat oven to 275 degrees.
2. Combine raisins with water in a food processor and blend on high speed for about 1 minute or until very smooth.
3. Combine this raisin puree with the vegetable shortening, egg, brown sugar and vanilla in a large bowl. Mix well with electric mixer until smooth.
4. In a separate bowl, combine the flour with the oats, baking soda, cinnamon and salt. Pour this dry mixture into the wet mixture and mix well until ingredients are incorporated. Mix in raisins.
5. Roll 3 tablespoon portions of the dough into a ball in your hands and press to 1/2-inch flat on an ungreased baking sheet. Bake for 18-20 minutes. Be careful not to overcook, or the cookies will not be chewy. Store in a sealed container.

Makes 16 to 18 cookies.

Grandma's Peanut Butter Big Cookies

1/2 c vegetable shortening
1/2 c Peter Pan peanut butter
1 1/4 c dark brown sugar, Packed
1 egg
1 t vanilla
3/4 t salt
1 1/2 c all-purpose flour
2 t baking soda

1. Preheat oven to 275 degrees.
2. Beat shortening, peanut butter, brown sugar, egg, vanilla and salt together in large bowl until smooth.
3. In a separate bowl combine the flour and baking soda. Slowly add the dry mixture to the wet mixture while beating.
4. Roll 3 tablespoon-size portions of the dough into a ball in your hands and press to 1/2-inch flat on an ungreased baking sheet. Bake for 18-20 minutes. Be careful not to overcook, or the cookies will not be chewy and you may negatively impact the full enjoyment potential of the product.

Makes 14 to 16 cookies.

Great American Cookies Snickerdoodles

1/2 c butter,(1 stick), softened
1/2 c granulated sugar
1/3 c brown sugar
1 egg
1/2 t vanilla
1 1/2 c flour
1/4 t salt
1/2 t baking soda
1/4 t cream of tartar
Topping
2 T granulated sugar
1 t cinnamon

1. In a large bowl, cream together the butter and sugars with an electric mixer on high speed. Add the egg and vanilla and beat until smooth.
2. In another bowl, combine the flour, salt, baking soda and cream of tartar.
3. Pour the dry ingredients into the wet ingredients and mix well.
4. Preheat oven to 300 degrees while you let the dough rest for 30-60 minutes in the refrigerator.
5. In a small bowl combine the sugar with the cinnamon for the topping.
6. Take about 2 1/2 tablespoons of the dough and roll it into a ball. Roll this dough in the cinnamon/sugar mixture and press it onto an ungreased cookie sheet. Repeat for the remaining cookies.
7. Bake the cookies for 12-14 minutes and no more. The cookies may seem undercooked, but will continue to develop after they are removed from the oven. When the cookies have cooled they should be soft and chewy in the middle.

Makes 16-18 cookies.

Great American Cookies White Chunk Macadamia

- 1/2 c butter,(1 stick), softened
- 1 c brown sugar
- 1/2 c coconut flakes,finely
-minced
- 1 egg
- 1 T milk
- 1 t vanilla
- 1 1/2 c flour
- 2 t baking soda
- 1/2 t baking powder
- 1/2 t salt
- 8 oz solid white chocolate,cut
-into chunks
- 1 c macadamia nuts,chopped

1. Cream together the butter and sugar in a large bowl with a mixer on high speed.
2. Add the coconut, egg, milk and vanilla and mix well.
3. In another bowl combine the flour, baking soda, and salt.
4. Add the dry mixture to the wet mixture and mix until dough forms. Mix in the white chocolate and macadamia nuts.
5. Preheat oven to 300 degrees while you let the dough rest for 30-60 minutes in the refrigerator.
6. Measure out about 2 1/2 tablespoons of the dough and form a ball. Drop each ball of dough onto an ungreased cookie sheet about 3 inches apart and bake for 12-14 minutes. Do not over bake! Cookies should come out of the oven appearing slightly browned, yet undercooked. When cooled the cookies will be soft and chewy like the original.

Makes 16-18 cookies.

Green Goddess Dressing

- 1 clove garlic,pressed or
-minced
- 2 ozs anchovy paste
- 1/4 c green onions,finely chopped
- 2 T fresh lemon juice
- 2 1/2 ozs tarragon vinegar
- 1/2 pt sour cream
- 2 c mayonnaise
- 1/2 c finely parsley,Chopped
- salt & pepper,To Taste

Combine above ingredients in blender and blend until well-mixed, or mix together thoroughly. Chill.

Hamburgers At Home

hamburger (1/4 pound per
-person
1 T oil

Use only ground round. Allow 1/4 lb. per person. Shape that much into 2 thin patties (use the lid to an 8 oz. margarine cup in which to shape the patties). Press hamburger into lid evenly. Makes it very flat & uniform in size. It drops right out when you bend the lid a bit. Place each patty on a square of waxed paper, stacking these in a coffee can, with a tight fitting lid. Freeze them this way to use within 3 months, removing only as many patties as you need at a time. Lightly oil a flat grill, the kind you would ordinarily use for making pancakes. Get the grill HOT and sear each patty quickly in about 1 Tablespoon oil -- turning only once to sear the other side. Then depending on the degree of doneness, adjust heat to medium-low for additional cooking. Do not use a skillet with collared sides or you'll trap in vapors, moisture and you will be "frying" the hamburgers rather than searing them.

Hard Rock Cafe Bar-B-Que Beans

- 2 15-ounce cans pinto beans
-(with liquid)
- 2 T water
- 2 t cornstarch
- 1/2 c ketchup
- 1/3 c white vinegar
- 1/4 c brown sugar
- 2 T onion,Diced
- 1 t prepared mustard
- 1/2 t chili powder
- 1/4 t salt
- 1/4 t black pepper,Coarse Ground
- 1/2 c shredded pork,(from last
-week's
-- recipe)

1. Preheat oven to 350 degrees.
2. Pour entire contents of the can of pinto beans into a casserole dish (with a lid).
3. Dissolve the cornstarch in a small bowl with the 2 tablespoons of water. Add this solution to the beans and stir.
4. Add the remaining ingredients to the dish, stir well and cover.
5. Bake for 90 minutes or until the sauce thickens. Stir every 30 minutes. After removing the beans from the oven, let the beans cool for 5 to 10 minutes before serving.

Serves 6 to 8 as a side dish.

Hard Rock Cafe Cole Slaw

- 1 1/3 c mayonnaise
- 3 T white vinegar
- 2 T plus 2 teaspoons granulated
-sugar
- 2 T milk
- 1 ds salt
- 8 c chopped cabbage,(1 head)
- 1/2 c carrot,Shredded

1. Combine all ingredients except the cabbage and carrots in a large bowl and blend until smooth with an electric mixer.
2. Add cabbage and carrots and toss well.
3. Cover and chill overnight in the refrigerator. The flavors fully develop after 24 to 48 hours.

Serves 6 to 8 as a side dish.

Hard Rock Cafe Grilled Vegetable Sandwich

6 TB Mayonnaise
1/2 ts Fresh Parsley -- Chopped
: pn Dried Oregano
:
: Salt
1 Red Bell Pepper
1 sm Zucchini
1 Yellow Summer Squash
1/4 Eggplant
1/4 c Olive Oil
2 Sourdough French Roll
1 TB Parmesan Cheese -- Grated
8 Onion Ring Slices
4 sl Tomato
2 Pieces Red Leaf Lettuce

Preheat the barbecue or stovetop grill. To prepare spread, put 3 tbs of the mayo into a small bowl and add the parsley, oregano, and a pinch of salt. Set this and the remaining mayo aside until you're ready to make the sandwich. Prepare the bell pepper by cutting it into quarters and seeding it. Brush the entire surface with olive oil. Slice the zucchini, squash, and eggplant into lengthwise slices with oil as well. Cook the red pepper on a hot grill for 2 or 3 minutes. At that point add the remaining vegetables to the grill and cook everything for 4 to 5 minutes or until all the vegetables are tender. Be sure to salt the vegetables and turn them halfway through the cooking time. When the veggies are tender and begin to char, remove them from the grill and prepare each sandwich by first cutting the french rolls in half lengthwise through the middle. Spread the parsley-mayo mixture over the bottom of the rolls. Arrange the zucchini onto the rolls. Stack the yellow squash and then the eggplant. Peel the skin off the red peppers and then add to the sandwiches. Arrange the onions over the peppers. Divide the parmesan cheese and sprinkle it over the peppers. Arrange the onions and tomato slices next. Add the lettuce and spread the mayo on the top of the rolls. Close sandwiches and cut in half. Pierce each half with a toothpick and serve.

Hard Rock Cafe Homemade Chicken Noodle Soup

1 lb chicken breast fillets
1 lb chicken thigh fillets
vegetable oil
2 T butter
1 c onion, Chopped
1/2 c celery, Diced
4 c chicken stock
2 c water
1 c carrot, Sliced
1 t salt
1/2 t black pepper, Cracked
1/2 t fresh parsley, Minced
2 c egg noodles
Garnish
fresh parsley, Minced

1. Preheat oven to 375 degrees.
2. Rub a little vegetable oil over the surface of each piece of chicken and arrange them on a baking sheet. Bake for 25 minutes. Remove the chicken from the oven when it's done and set it aside to cool.
3. Melt the butter in a large saucepan or dutch oven over medium heat. Saute the onion and celery in the saucepan for just 4 to 5 minutes. You don't want to brown the veggies.
4. Dice the chicken and add it to the pot along with the remaining ingredients, except the noodles.
5. Bring the soup to a boil, reduce the heat and simmer for 30 minutes or until the carrots are soft.
6. Add the noodles and simmer for an additional 15 minutes, or until the noodles are tender. Serve with a pinch of minced fresh parsley sprinkled on top.

Makes 6 servings.

Hard Rock Cafe Orange Freeze

- 2 c orange sherbet (or sorbet)
- 1 c fresh squeezed orange juice
- 1/4 c milk
- 1 sprig fresh spearmint

1. Put the sherbet, juice, and milk in a blender and blend for 15 seconds or just until the sherbet is smooth. You may have to stop the blender and stir the sherbet up a bit to help it combine.
2. Pour the orange freeze into a tall, chilled glass. Place a sprig of fresh spearmint in the top and serve immediately.

Serves 1 as a dessert or beverage.

Hard Rock Cafe Pig Sandwich

<p>**Marinated Cabbage** 2 T white vinegar 1 T granulated sugar 4 c thinly-sliced cabbage 4 c hickory smoking chips **Spice Rub** 2 T kosher salt 2 t black pepper, Cracked 1 t paprika 1/2 t onion powder 1/2 t sage, Ground 1/2 t thyme 1/4 t cayenne</p>	<p>**other** 1 boneless pork loin roast, (3 - to 4 pounds) vegetable oil **Sauce** 2 15-ounce cans tomato puree 1 c white vinegar 3/4 c brown sugar 2 T vegetable oil 1/2 t onion powder 1/2 t liquid smoke, (hickory) 1 clove garlic, minced 1/4 t salt 1/4 t black pepper, Coarse Ground 8 Kaiser rolls</p>
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1. Make the marinated cabbage at least one day prior to building your sandwiches. Like cole slaw, this garnish needs some time to develop in the fridge. Combine the vinegar and sugar in a medium bowl. Add the cabbage, stir, cover the bowl and store it in the refrigerator until you are ready to make the sandwiches.
2. Put the wood chips in a bowl and cover with water. Let the wood soak for at least 1 hour. Light the charcoal after it has been arranged around the inside edge of your grill. You don't want coals directly under your pork. When the coals are hot, drain the water from the wood chips and sprinkle the chips over the top of the coals. You should now have smoke.
3. Combine the spices for the rub in a small bowl and mix well.
4. Rub some vegetable oil over the surface of the pork roast. Sprinkle the spices over the entire surface of the roast.
5. Place the roast in the center of your grill and put the lid on. Let the pork cook for 3 to 4 hours or until the internal temperature of the roast reaches 175 to 180 degrees.
6. As the pork cooks, make the sauce by combining the ingredients in a medium saucepan over medium/low heat. Let the sauce simmer for 15 to 20 minutes, then cover and remove from heat. Set this aside until your pork is ready.
7. When the pork is done, remove it from the grill and let it sit to cool for 15 to 20 minutes or until you can handle it. Now you want to tear the meat along the grain, making bite-size strips of shredded pork.
8. Put the shredded pork into a large saucepan over medium heat. Add 2 cups of the sauce to the pan and stir. Keep the rest of the sauce for later to serve on the side. Cook the pork for 15 minutes or until it is heated through.
9. Grill the faces of the rolls and stack about 1 cup of pork onto the bottom half of each roll. Add a rounded tablespoon of marinated cabbage on top of the pork, add a tablespoon or so of extra sauce on top of that, then cap off each sandwich with the top half of the roll.

Hard Rock Cafe Tupelo Style Chicken

- 4 c vegetable oil, up to 6
- **Honey Mustard Dipping
 -Sauce**
- 1/4 c mayonnaise
- 1 1/2 t prepared mustard
- 2 t honey
- 1 pn paprika
- **Apricot Dipping Sauce **
- 2 T Grey Poupon Dijon mustard
- 1 T apricot preserves
- 2 T honey
- **other ingredients**
- 1 c corn flake crumbs
- 2 t red pepper flakes, Crushed
- 1 1/4 t cayenne pepper
- 1 t cumin
- 1 t salt
- 1/2 t paprika
- 1/4 t onion powder
- 1 ds garlic
- 1 egg
- 1 c milk
- 1 c flour
- 1 lb chicken breast fillets

1. Preheat oil in a deep fryer to 350 degrees.
2. Make the honey mustard dipping sauce by combining the ingredients in a medium bowl. Cover and refrigerate. Make the apricot dipping sauce by combining those ingredients in a medium bowl. Cover and refrigerate this sauce as well, until your chicken is ready.
3. Prepare the breading by combining the corn flake crumbs, crushed red pepper flakes, cayenne pepper, cumin, salt, paprika, onion powder, and garlic in a medium bowl.
4. Beat the egg in a medium bowl, add the 1 cup of milk and stir.
5. Pour the flour into another medium bowl.
6. Slice each chicken breast lengthwise into strips approximately 1/2-inch wide.
7. When the oil is hot, bread your chicken by first coating each strip with flour. Dip the chicken into the egg/milk mixture and then back into the flour. Dip each chicken strip back in the egg/milk mixture and then in the corn flake crumb mixture. Be sure to coat each chicken piece thoroughly with the corn flake crumbs.
8. Fry 6 to 8 coated chicken strips at a time in the oil for 4 to 5 minutes or until the chicken is golden brown. Drain and serve chicken with the dipping sauces on the side.

Serves 6 to 8 as an appetizer.

Hardee's 1/4 Pound Hamburger

- 1 sesame seed hamburger bun
- 1/4 lb beef, Ground
- 1 ds salt
- 2 onion rings
- 3 dill pickles, Sliced
- 1 lg tomato slice
- 1 lettuce leaf
- 1 t low-cal mayo
- 1 t catsup

1) Preheat griddle or frying pan. 2) Toast both halves of hamburger bun, face down. Set aside. 3) Form ground beef into patty slightly larger than bun. Use burger press for best results. 4) Cook patty 2 to 3 min. per side. 5) Build burger in following stacking order from bottom up: bottom bun--beef patty--onion rings--pickles--tomato slice--lettuce leaf-- mayonaise--catsup--top bun.

Hardee's French Fries

6 c vegetable oil
1/3 c granulated sugar
2 c water, Warm
2 lg russet potatoes
1 salt, To Taste

1) Heat the oil in deep saucepan over low-med. heat for abt. 20 min.
2) In med. bowl, mix sugar into water until dissolved. 3) Cut potatoes in half lengthwise, and then into 1/4" strips. 4) Put potatoes into the sugar solution and soak for 15 min. 5) Remove potatoes and dry thoroughly on paper towels. 6) The right oil temp. is crucial. To test oil, fry a couple of potato slices for 6 min. Remove and cool, then taste. The fries should not get too dark too soon and should be soft in the middle. If oil is too hot, turn it down and test again. The fries should not be under cooked, either. If they are, turn up heat. 7) When oil temp. is just right, put all of the potatoes in the oil for 1 min. This is the blanching stage. 8) Take fries out of the oil and let them cool. 9) When the fries have cooled, place them into the oil again for 5 min., or until golden brown. 10) Remove from oil and place on paper towels to drain. Salt to taste.

Yield: 4 to 5 dozen french fries

Hardly's Charcoal Broiled Burgers

- 1 lb ground round beef
- 1 salt & pepper, Freshly Ground
- 2 T butter (or regular
-margarine)
- 1 c onion, thinly sliced
- 3 T catsup
- 1 1/2 T prepared mustard
- 4 hamburger buns, split,
1 and buttered, Toasted
- GARNISHES =====
- 1 pickle, Slices
- 1 onion, Slices
- 1 lettuce leaves
- 1 tomato, Slices

Mix the ground beef and the salt and pepper together in a bowl, blending well. Shape into 4 patties about 1/4-inch thick. Place the patties on a grill 4 to 6 inches from the heat over grey-hot coals. Grill about 4 minutes on each side or to the desired doneness. Meanwhile, on the same grill in a small saucepan, melt the butter and add the 1 cup of sliced onion. Cook until crisp tender. Remove the onion with a slotted spoon and reserve. Stir the catsup and mustard into the butter left in the sauce pan and heat to serving temperature. When the hamburgers are done, place each one on a toasted bottom, and top first with some of the cooked onion and then a dollop of the catsup-mustard mixture and then garnish as desired. Makes 4 Hamburgers.

Harley Davidson Cafe Harley Hog Sandwich

6 lb boneless pork butt,tied, up
- to 8
Rub
1 c Kosher salt
1 c course black pepper,Ground
1 c paprika,(sweet Hungarian is
-- best)
2 c hickory wood chips
1 c apple wood chips
Hog Sauce
2 lg onions,chopped
3 T vegetable oil
1 T paprika
1 T chili powder
1 T red pepper flakes
1/2 t cayenne pepper
1/2 t cumin,Ground
5 1/4 c canned tomatoes,with juice
-(42
-- ounces)
3 c cider vinegar
1 3/4 c ketchup
1/2 c orange juice
1/4 c dark brown sugar,packed
1/4 c brown mustard
1 T salt
1 T coarse black pepper
Other
12 lg round rolls

1. Combine all of the rub ingredients. Coat the pork butt evenly with mixture, shaking off any excess.
2. Soak wood chips in water 30 minutes. Place pork butt in a smoker on rack at 220 degrees for 8 hours, with smoke going for 2 hours. Let it cool slightly. Break the meat apart with your hands.
3. Saut' onions in oil in heavy saucepan until translucent. Add the remaining ingredients and cook until mixture is thick and coats the back of a spoon. Puree the sauce and let it cool. (Sauce can be made 2 to 3 days in advance and refrigerated.)
4. Combine the pork and the sauce (to taste) in a heavy saucepan. Cook until it is heated through.
5. To serve: Pile the pork on the rolls. Serve with french fries and cole slaw if desired.

Yields 12 servings.

Hashbrowns Like The Waffle House

Open a bag of frozen hash browns. Prepare the amount you need and while they are browning, dice and saute a little fresh onion in a bit of olive oil and a dab of butter until onions are limp. Add to hashbrowns. Cook until done.

Heath Bar Candy

1/2 lb butter

1 c sugar

1/2 c nuts, finely chopped

1/3 c chocolate chips

Combine first 3 ingredients and boil, stirring constantly until it thickens and looks like a brown paper bag. Pour on greased cookie sheet. Sprinkle the chocolate chips on top. Let melt and spread smooth over the mixture. Then spread the nuts over top.

Let cool and harden. Break into pieces.

Heinz 57 Sauce

1/2 c Raisins
2/3 c Heinz ketchup
1 t chili powder
1 t seasoned salt
4 oz applesauce
2 T Wish Bone Italian Dressing

1. Put all ingredients in a blender and blend on/off for 2 minutes on high or until smooth.

Heinz 57 Steak Sauce

Raisin Puree

1/2 c raisins

1/2 c water

other ingredients

1 1/3 c white vinegar

1 c tomato paste

2/3 c malt vinegar

2/3 c sugar

1/2 c water

1 T yellow prepared mustard

2 t apple juice concentrate

1 1/2 t salt

1 t vegetable oil

1 t lemon juice

1/2 t onion powder

1/4 t garlic powder

1/8 t turmeric

1. Make the raisin puree by combining the raisins with the water in a food processor or blender. Blend on high speed for 1 minute or until the puree is smooth. Measure 1/4 cup of this puree into a medium saucepan.
2. Add the remaining ingredients and whisk until smooth.
3. Turn heat up to medium/high and bring mixture to a thorough boil. Reduce heat to low and simmer, uncovered, for 1/2 hour or until thick.

Let sauce cool and then refrigerate it in a covered container for at least 24 hours.

Makes 3 cups.

Heinz Ketchup

6 oz can tomato paste
1/2 c light corn syrup
1/2 c white vinegar
1/4 c water
1 T sugar
1 t salt
1/4 t onion powder
1/8 t garlic powder

1. Combine all ingredients in a medium saucepan over medium heat. Whisk until smooth.
2. When mixture comes to a boil, reduce heat and simmer for 20 minutes, stirring often.
3. Remove pan from heat and cover until cool. Chill and store in a covered container.

Herbal Astringent For Oily Skin

1 oz chamomile
3 T witch hazel
1/2 t cider vinegar
1 oz peppermint extract
8 oz water
1 few drops of peppermint --
1 extract
1/4 t boric acid -- optional

Boil chamomile, witch hazel, vinegar, peppermint and water. Cool and strain. Add remaining ingredients in a spray bottle and shake. Keep refrigerated.

Hershey Payday Candy Bar

Centers

- 1/4 c whole milk
- 5 unwrapped caramels
- 1 T light corn syrup
- 1 t peanut butter
- 1/4 t vanilla
- 1/4 t salt
- 1 1/4 c powdered sugar

Outside

- 20 unwrapped caramels
- 1 1/2 t water
- 2 c dry roasted peanuts

1. Combine all ingredients for the centers, except the powdered sugar, in a small saucepan over low heat. Stir often as the caramel slowly melts. When the mixture is smooth, add 3/4 cup of powdered sugar. Stir. Save the remaining 1/2 cup of powdered sugar for later.
2. Use a candy thermometer to bring the mixture to exactly 230 degrees, stirring often, then turn off the heat.
3. When the temperature of the candy begins to drop, add the remaining 1/2 cup powdered sugar to the pan, then use a hand mixer on high speed to combine. Keep mixing until the candy cools and thickens and can no longer be mixed. That should take a minute or two.
4. Let the candy cool in the pan for 15 to 20 minutes, or until it can be touched. Don't let it sit too long -- you want the candy to still be warm and pliable when you shape it. Take a tablespoon-size portion and roll it between your palms or on a countertop until it forms a roll about 4 1/2-inches long. Repeat with the remaining center candy mixture and place the rolls on wax paper. You should have 8 rolls. Let the center rolls sit out for an hour or two to firm up.
5. Combine the 20 caramels with the 1 1/2 teaspoons of water in a small saucepan over low heat. Stir often until the caramels melt completely, then turn off the heat. If you work fast this caramel will stay warm while you make the candy bars.
6. Pour the peanuts onto a baking sheet or other flat surface. Using a basting brush and working quickly, "paint" a coating of caramel onto one side of a center roll. Quickly turn the center over, caramel-side-down, onto the peanuts and press gently so that the peanuts stick to the surface of the candy. Paint more caramel onto the other side of the roll and press it down onto the peanuts. The candy should have a solid layer of peanuts covering all sides. If needed, brush additional caramel onto the roll, then turn it onto the peanuts to coat the roll completely. Place the candy bar onto wax paper, and repeat with the remaining ingredients. Eat when completely cool.

Makes 8 candy bars.

Hickory Bbq Sauce

1 T butter (or margarine)
1 sm onion, chopped
2 c ketchup
1/2 c vinegar (cider (or
-flavored))
1/4 c brown sugar, Firmly Packed
2 T worcestershire sauce
2 t chili powder
1/2 t hot sauce

Melt butter in a saucepan over low heat; add onion and cook until tender, stirring frequently. Add remaining ingredients, stirring well.

Hidden Valley Ranch Dressing Mix/Dressing

1 mix
15 square saltines,(2)
2 c dry parsley flakes,Minced
1/2 c dry onions,Minced
2 T dry dill weed
1/4 c onion salt
1/4 c garlic salt
1/4 c onion powder
1/4 c garlic powder
1 salad dressing
1 T mix
1 c mayo
1 c buttermilk

Put crackers through blender on high speed until powdered. Add parsley, minced onions and dill weed. Blend again until powdered. Dump into bowl. Stir in onion salt, garlic salt, onion powder and garlic powder. Put into container with tight-fitting lid. Store at room temp for 1 year. Makes 42 1 tb servings. TO USE MIX-Combine mix, mayo and buttermilk. Yield 1 pint.

Chili, Original Recipe

1 ingredients
3 lb ground (or chuck),Cubed
1/4 c oil
1 qt water
1 t of salt (or),To Taste
10 garlic cloves,chopped
3 oz chile powder...i like
-mccormicks
1 t cumin (comino),Ground
1 t oregano
1 t cayene pepper...more (or
-less)
1/2 t black pepper
1 T sugar
3 T paprika
3 T flour
6 T masa (fine corn meal),Ground

In a large skillet, saute meat in oil until browned. Add water and simmer 1 1/2 to 2 hours. In a small bowl, mix chili powder, salt, garlic, cumin, oregano, cayene pepper, black pepper, sugar and paprika. Add to skillet. Simmer 30 minutes...cooking longer will cause spices to lose flavor. In a small bowl mix flour and masa. Wisk flour masa mixture into chili...stirring constantly to prevent sticking. Bring mixture back to simmer until thickened. Remove from heat. Serve over beans, rice, hot dogs, enchiladas, burritos, or eat plain. Cheese (cheddar, longhorn, queso blanco,etc.) goes well on top.

Homemade Baking Mix

3 c whole wheat flour
7 c all purpose flour
6 T baking powder
1 1/2 T salt
1 1/2 t cream of tartar
1/4 c sugar
2 c shortening
2 c nonfat dry milk, Instant

1. Mix together flours, baking powder, salt, cream of tartar and sugar.
2. With pastry cutter cut in shortening until the mixture is the consistency of cornmeal. Gently stir in the dry milk.
3. Store in tight container in cool place. Yields 4

Homemade Breadmaker Mix

13 c bread flour
2 T salt
1/2 c sugar
1/2 c nonfat dry milk --, Instant

Combine all ingredients in a large bowl. Stir together to distribute evenly. Divide and package in quantities of 2 1/4 cups (for use in a 1 pound breadmaker) or 3 1/3 cups (for use in larger capacity machines). Seal well and label with date and content

Makes about 14 cups of Breadmaker Mix. Yield: Six 2 1/4 cup packages or four 3 1/3 cup packages.

Homemade Buttermilk Pancake & Waffle Mix

2 c dry buttermilk powder
8 c unbleached flour
1/2 c sugar
8 t baking powder
4 t baking soda
2 t salt

In a large bowl, combine all ingredients. Stir with a wire whisk until evenly distributed. Pour into a 12-cup container with a tight fitting lid. Seal container. Label with date and contents. Store in a cool, dry place. Use within 6 months.

Makes about 10 1/2 cups of Homemade Buttermilk Pancake & Waffle Mix.

To use mix: To 2 cups mix, add 1 cup water, 1 egg and 2 tablespoons oil (optional). Makes 6-8 good-sized pancakes or waffles.

Homemade Chocolate Syrup Mix

- 1 1/3 c unsweetened cocoa powder
- 2 1/4 c granulated sugar
- 1/4 t salt -- if desired
- 1 1/3 c water, Boiling
- 1 1/2 t vanilla extract

In a heavy saucepan, combine cocoa powder, sugar and salt (if using).

Gradually stir in boiling water. Stir frequently over medium heat until smooth and slightly thickened, about 10 minutes. Remove from heat; stir in vanilla extract. Pour mixture into a

Homemade Cornbread Mix

4 c unbleached flour -- or
1 all-purpose
4 c yellow cornmeal
2 c nonfat dry milk --,Instant
1 or
2 c dry buttermilk powder
2/3 c granulated sugar
4 T baking powder
1 T salt
1 T baking soda

In a large bowl, combine all ingredients. Stir with a wire whisk until evenly distributed. Pour into a container with a 10-cup capacity and a tight fitting lid. Seal container; label with date and contents. Store in a cool, dry place. Use within 10-12

Makes about 10 cups of Homemade Cornbread Mix.

Homemade Hot Roll Mix

5 lb unbleached flour -- or
1 all-purpose
1 1/4 c sugar
4 t salt
1 c nonfat dry milk --,Instant

Combine all ingredients in a large bowl. Stir together to distribute evenly. Put in a large airtight container. Label with date and contents. Store in a cool, dry place. Use within 6-8 months.

Makes about 22 cups Homemade Hot Roll Mix.

Whole Wheat Hot Roll Mix Variation: Use 9 cups of whole-wheat flour and 8 cups of unbleached flour; decrease sugar to 1 cup. Substitute packed brown sugar for granulated, if desired.

Homemade Low-Calorie Salad Dressing Mix

2 t minced onion, Dried
2 t parsley flakes, Dried
2 t green pepper flakes, Dried

Combine all ingredients in a small until evenly distributed. Put mixture in a foil packet or small glass jar. Label with date and ingredients. Store in a cool, dry place. Use within 6 months.

Makes 1 packet, or about 2 tablespoons, Homemade Low-Calorie Dressing Mix.

Homemade Mexican Meat Mix

5 lb beef roast -- or
5 lb combination of beef and pork
1 roasts
3 onions --,Chopped
1 cn green chilies -- 4,Chopped
1 ounces
2 cn green salsa -- 7 ounces
1 each
1/4 t garlic powder
4 T unbleached flour
4 t salt -- (or),To Taste
1 t cumin,Ground

Preheat oven to 275. Place the meat in a large roasting pan or Dutch oven. Do NOT add salt or water. Cover with a tight lid and roast for 8-10 hours, or until well done.

Spray a large skillet with nonstick cooking spray. Saute onions and green chilies for 1 minute. Add salsa, garlic powder, flour, salt and cumin. Reduce heat and cook for 1 minute. Stir in reserved meat and meat juices. Cook for 5 minutes until thickened

Put about 3 cups of meat mixture into each of three 1-quart freezer containers, leaving 1/2" space at the top. Seal and label container with date and contents. Freeze. Use within 6 months.

Makes about 9 cups of Homemade Mexican Meat Mix.

Homemade Muffin Mix

8 c unbleached flour -- or
1 all-purpose
3 c sugar
3 T baking powder
2 t salt
2 t cinnamon, Ground
2 t nutmeg, Ground

In a large bowl, combine flour, sugar, baking powder, salt, cinnamon and nutmeg. Mix well. Put into a large airtight container. Seal and label with date and ingredients. Store in a cool, dry place. Use within 6-8 months.

Makes about 11 cups of Homemade Muffin Mix.

Homemade Oriental Stir Fry Mix

6 T cornstarch
3/4 t garlic powder
2 1/4 t beef bouillon, Instant
-granules
3/4 t onion powder
6 T wine vinegar
6 T water
1 1/2 t fresh ginger root, grated
3/4 c soy sauce, or tamari
3/4 c dark corn syrup
2 2/3 c water

Combine cornstarch, garlic powder, bouillon granules and onion powder.
Combine with rest of ingredients in blender until mixed.

Pour into a 5-cup container with a tight fitting lid. Label with date

Makes about 5 cups Homemade Oriental Stir Fry Mix.

Homemade Quick Mix

- 8 1/2 c unbleached flour -- or
- 1 all-purpose
- 4 T baking powder
- 1 T salt
- 2 t cream of tartar
- 1 t baking soda
- 1 1/2 c nonfat dry milk --, Instant
- 1 or
- 1 1/2 c dry buttermilk powder
- 2 1/4 c vegetable shortening

In a large bowl, sift together all dry ingredients. Blend well.

Cut

in shortening by hand or with a heavy-duty mixer until the mixture resembles cornmeal in texture. Put into an airtight container; label with date and contents. Store in a cool, dry pl

Makes about 13 cups of Homemade Quick Mix.

Variation: Use 4 1/4 cups unbleached flour and 4 1/4 cups whole wheat flour. Increase baking powder to 5 tablespoons.

Homemade Shake 'n Fake

4 c flour
4 c cheap crackers, Ground
4 T salt
2 T sugar
2 t garlic powder
2 t onion powder
3 T paprika
1/4 c vegetable oil

Mix well, store in fridge in covered container. Makes the equivalent of about 20 of them fancy store-bought packets, but at a quarter of the price.

Homemade Sweet Quick-Bread Mix

12 c unbleached flour -- or
1 all-purpose
2 T baking powder
2 T baking soda
1 T salt
3 c granulated sugar
3 c light brown, Firmly Packed
1 sugar

In a large bowl, stir flour, baking powder, baking soda, salt, granulated sugar and brown sugar with a large wire whisk until well blended. Spoon into a container with a 24-cup capacity and a tight fitting lid. Seal container and label with date and con

Makes about 20 cups of Homemade Sweet Quick-Bread Mix.

Honey & Mustard Nugget Sauce

1/4 c honey
2 T prepared mustard.

Mix. makes 1/3 c sauce. Refg. covered. Use within 1 month.

Honey And Almond Scrub

1/2 cold cream -- small jar

1 T honey

1 almonds, Slivered

Whirl slivered almonds in a blender until they're as fine as freshly ground pepper. Mix with cold cream and add honey. Keep refrigerated.

Honeybaked® Ham Glaze

- 1 fully-cooked shank half ham
 - bone-in (pre-sliced, is be
- 1 c sugar
- 1/4 t cinnamon, Ground
- 1/4 t nutmeg, Ground
- 1/4 t clove, Ground
- 1/8 t paprika
 - dash ginger, Ground
 - dash allspice, Ground

1. First you must slice your ham. Use a very sharp knife to cut the ham into very thin slices around the bone. Do not cut all the way down to the bone or the meat may not hold together properly as it is being glazed. You want the slices to be quite thin, but not so thin that they begin to fall apart or off the bone. You may wish to turn the ham onto its flat end and cut around it starting at the bottom. You can then spin the ham as you slice around and work your way up.
2. Mix the remaining ingredients together in a small bowl.
3. Lay down a couple sheets of wax paper onto a flat surface, such as your kitchen counter. Pour the sugar mixture onto the wax paper and spread it around evenly.
4. Pick up the ham and roll it over the sugar mixture so that it is well coated. Do not coat the flat end of the ham, just the outer surface which you have sliced through.
5. Turn the ham onto its flat end on a plate. Use a blow torch with a medium-size flame to caramelize the sugar. Wave the torch over the sugar with rapid movement, so that the sugar bubbles and browns, but does not burn. Spin the plate so that you can torch the entire surface of the ham. Repeat the coating and caramelizing process until the ham has been well-glazed (don't expect to use all of the sugar mixture). Serve the ham cold or re-heated,

Hooter's Pasta Salad

Dressing:

2/3 c Vegetable Oil
1/3 c Red Wine Vinegar
1/2 TB Sugar
1 TB Dijon Mustard
2 ts Shallot -- Minced
1 ts Lemon Juice
1/2 ts Dried Thyme
1/4 ts Dried Parsley
1/4 ts Garlic Powder
1/8 ts Salt
1/8 ts Black Pepper
1/8 ts Dried Basil
1/8 ts Dried Oregano
: ds Onion Powder
1 lb Rainbow Rotini
2 ts Vegetable Oil
1 lg Tomato
1 Green Onion
1/4 c Cucumber -- Minced
: Salt
: Green Leaf Lettuce

Make the dressing using an electric mixer on high speed for 2 minutes or until thick and creamy. Put in sealed container and store in fridge. Bring 4 qts water to a boil over high heat and add pasta. Cook for 12 to 14 minutes and then drain. Rinse gently with cold water. Drizzle oil over pasta to keep from sticking together. Gently toss the pasta, then put it into a covered container and let it cool in the fridge for 30 minutes or so. While the pasta is cooling, prepare the vegetables. Remove the seeds from tomato and dice. Mince green part of green onions and dice cucumber in small mince. When pasta is cooled add vegetables and sprinkle salt over the salad to taste and put back in fridge until well chilled. When pasta has chilled, spoon it onto lettuce-lined plates and serve dressing on the side. You can also toss the salad with dressing but do not do it until just ready to serve.

Hopeless Fudge Frosting

1/4 c butter
1/3 c milk
1/4 c brown sugar,packed
1/4 c cocoa
1 ds salt
1 lb powdered sugar
1/2 t vanilla

In a small saucepan, butter. Add milk, brown sugar (firmly packed), a dash of salt, and unsweetened cocoa. Cook and stir over medium-high heat until the mixture boils. Remove from the heat at once. Beat in powdered sugar, using an electric mixer set on high speed, until smooth. Add vanilla extract. Sufficient for a 9 X 13-inch cake or 2 nine-inch layers.

Hopeless Twinkles (Hostess Twinkies)

1/2 c margarine
1/2 c crisco
1 c sugar
3/4 c evaporated milk
1 T vanilla

CAKE =====

3 lg eggs
3 1/2 t baking powder
1 1/2 t vanilla
2 c flour
1 c milk
1/2 c butter
1 1/2 c plus 1/2 cup sugar
1 sugar
1 t salt

FILLING:

Mix together and bake in 13 x 9 pan cut cake into sections and layer with cake, filling and more cake.

Hopkins House Tomato Rubaiat

2 oz butter -- melt
4 T flour
2 c half and half
1 salt -- pepper, garlic salt
1 onion salt
12 oz peas -- cook, Frozen
20 tomatoes
1 parmesan cheese -- grate

Cook butter and flour together until flour is well blended. Add half and half. Cook until sooth and thickened, stirring constantly. Season with salt, pepper, garlic salt, and onion salt. Add peas. Cut the tops off the tomatoes and hollow out each tomato.

Hostess Twinkie Creme Filling

2 t very hot water
 rounded 1/4 teaspoon salt
2 c marshmallow creme, (1
 -7-ounce jar)
1/2 c shortening
1/3 c powdered sugar
1/2 t vanilla

1. Combine the salt with the hot water in a small bowl and stir until salt is dissolved. Let this mixture cool.
2. Combine the marshmallow creme, shortening, powdered sugar, and vanilla in a medium bowl and mix well with an electric mixer on high speed until fluffy.
3. Add the salt solution to the filling mixture and combine.

Makes 1 1/2 cups.

Hot Dog On A Stick Hot Dog

- 2 c flour
- 3/4 c corn meal
- 1/2 c sugar
- 1 3/4 t salt
- 1 t baking soda
- 1 3/4 c fat-free milk
- 2 egg yolks, slightly beaten
- 10 turkey hot dogs
- 8 c vegetable oil, up to 10
- 5 pairs of chopsticks

1. Preheat oil in a deep pan or fryer to 375 degrees.
2. Combine the flour, corn meal, sugar, salt and baking soda in a large bowl.
3. Combine the milk and egg yolks to the dry ingredients and mix with an electric mixer on high speed until batter is smooth.
4. Dry off the hot dogs with a paper towel. Jab the thin end of a single chopstick about halfway into the end of each hot dog.
5. When the oil is hot, tip the bowl of batter so that you can completely coat each hot dog. Roll the hot dog in the batter until it is entirely covered with batter.
6. Hold the hot dog up by the stick and let some of the batter drip off. Quickly submerge the hot dog in the oil and spin it slowly so that the coating cooks evenly. After about 20 seconds you can use a lid to the deep fryer or pan to put weight on the stick, keeping the hot dog fully immersed in the oil. You can cook a couple dogs at a time this way. Cook for 5-6 minutes or until coating is dark brown. Turn them once or twice as they cook. Drain on paper towels while cooling, and repeat with remaining hot dogs.

Makes 10 hot dogs.

Hot Dog On A Stick Muscle Beach Lemonade

- 1 c fresh-squeezed lemon juice
-(about 6 lemons)
- 7 c water
- 1 c granulated sugar

1. Combine the lemon juice with the water and sugar in an 2 quart pitcher. Stir or shake vigorously until all the sugar is dissolved.
2. Slice 2 of the remaining lemon rind halves into fourths for a total of eight pieces, then add the rinds to the pitcher. Add ice to top of the pitcher and chill.
3. Serve lemonade over ice in 12-ounce glass and add a lemon rind slice to each glass.

Makes 2 quarts, or 8 servings.

Houlihan's Houli Fruit Fizz

- 1 12-ounce can cold Sprite
- 1/2 c cold pineapple juice
- 1/4 c cold orange juice
- 1 c cold cranberry juice

1. Combine all of the ingredients in a pitcher and pour into two glasses over ice. Be sure all of the ingredients are cold when combined.

Houston's Canadian Cheese Soup

- 1/2 c margarine
- 1 c carrots, 1/8 cube
- 1/2 c celery, 1/8 cube
- 3 c chicken broth
- 3 c half-and-half
- 2 lb velveeta cheese, sm cubes
- 1 T fresh parsley, chop fine
- 1 diced tomatoes, or
- 1 jalapeno chiles as, Diced
-garnish (o,pt)

Melt the margarine in a Dutch oven. Add the carrots, onions and celery all at once and saute until soft but not brown. Add flour and stir to combine. Cook until mixture begins to turn a light-brown color. Over medium high heat, add the chicken broth a little at a time. Stir and continue to cook and stir with a whisk until a thick base is formed. Add half and half being careful not to let it boil. Add cheese, stirring until melted. Just before serving add parsley. Garnish with diced tomatoes and jalapenos, if desired.

How To Make Real Belgian Fries!

Start by peeling some potatoes. Cut them in slices 1 cm (3/8") thick and finally cut them into fries of 1 cm square. Dry the fries well in paper or a towel before putting them into the oil.

Heat the oil in a hot frying pan or deep fryer to a temperature of 160C (320F). Put in a handfull of fries: not more at once because the oil will cool down too much. Fry for a few minutes (4-8 depending on the thickness and the kind of potatoes), stir regularly to prevent sticking. Put the fries into a large bowl with kitchen paper and let them 'sweat' for at least 1/2 hour.

Finally heat to 190C (375F) and fry for 2 minutes until crispy and golden brown. This way the fries will be crispy on the outside and soft on the inside, the way they should be!

Howard Johnson Spicy Mustard

1/4 c dijon mustard

1/4 c french's prepared mustard

1/4 c honey

Makes 3/4 c.

Howard Johnson's Boston Brown Bread

1 c Unsifted whole wheat flour
1 c Unsifted rye flour
1 c Yellow corn meal
1 1/2 t Baking soda
1 1/2 t Salt
3/4 c Molasses
2 c Buttermilk

Grease and flour a 2 qt. mold. Combine flours, corn meal, soda , salt. Stir in molasses, buttermilk. Turn into mold, cover tightly. Place on trivet in deep kettle. Add enough boiling water to kettle to come half way up sides of mold; cover. Steam 3 1/2 hr., or until done.

Remove from mold to cake rack. Serve hot with baked beans.
Makes 1 loaf

Hudson's Chocolate Dessert

12 regular marshmallows
1/3 c milk
1/2 c milk chocolate bars, Broken
 -with almonds (2 1/2 oz.)
1/2 c whipping cream
1/4 c coarsely vanilla, Crushed
 -wafers
1 T butter, melted

In small saucepan combine marshmallows and milk; stir over medium heat till marshmallows are melted. Remove from heat. Add chocolate to marshmallow mixture, stirring until chocolate is melted. Cool. Whip cream; fold into chocolate mixture. Combine the vanilla wafers and melted butter. Spoon chocolate mixture into 4 sherbet glasses. Top with the crumb mixture. Chill 3 to 4 hours. Serves 4.

I.H.O.P. Country Griddle Cakes

nonstick spray
1 1/4 c all-purpose flour
1 1/2 c buttermilk
1/3 c Cream of Wheat, Instant
-(dry)
1 egg
1/3 c sugar
1 t baking powder
1 t baking soda
1/4 c vegetable oil
1/2 t salt

1. Preheat a skillet over medium heat. Apply nonstick spray.
2. Combine all ingredients in a large bowl with a mixer set on high speed. Mix until smooth.
3. Pour the batter by 1/3-cup portions into the hot pan and cook pancakes for 1-2 minutes per side or until brown. Repeat with remaining batter.

Makes 8-10 pancakes.

I.H.O.P. Pumpkin Pancakes

- 2 eggs
- 1 1/4 c buttermilk
- 4 T butter, melted
- 3 T pumpkin, Canned
- 1/4 c granulated sugar
- 1/4 t salt
- 1 1/4 c all-purpose flour
- 1/2 t baking powder
- 1/2 t baking soda
- 1/4 t cinnamon
- 1/4 t allspice

1. Preheat a skillet over medium heat. Coat pan with oil cooking spray.
2. Combine eggs, buttermilk, butter, pumpkin, sugar, and salt in a large bowl. Use an electric mixer to blend ingredients.
3. Combine remaining ingredients in a small bowl. Add dry ingredients to wet ingredients and blend with mixer until smooth.
4. Pour the batter in 1/4 cup portions into the hot pan. Should form 5-inch circles.
5. When the batter stops bubbling and edges begin to harden, flip the pancakes. They should be dark brown. This will take from 1 to 2 minutes.
6. Flip the pancakes and cook other side for the same amount of time, until dark brown.

Serves 3 to 4.

Ihop Pancakes Cheese Blintz

1 crepes
1 1/2 c flour
2 c milk
3 T margarine --,Melted
2 T sugar
2 eggs
1/2 t vanilla
1/2 t baking powder
1/2 t salt
1 filling
1 c cottage cheese
1 c cream cheese
1/4 c powdered sugar
1/4 t vanilla
8 T lowfat sour cream
4 T strawberry jam
1 powdered sugar

Combine all ingredients for crepes using a mixer. Over medium heat, pour 1/3 cup batter into a 10-inch nonstick skillet. Melt 1/2 teaspoon margarine in pan to prevent sticking, if needed. Cook crepes until light brown on both sides. Combine Filling ingredients in a microwave safe bowl. Mix together by hand. Heat in microwave oven 2 minutes, or until cheese mixture is hot. Fill each crepe with 2 tablespoons filling and place on plate. Neatly place 2 dollops strawberry jam on plate. Place a couple dollops of sour cream on plate. Dust with powdered sugar and serve. Serves 3 to 4.

In-N-Out Double-Double

- 1 plain hamburger bun
- 1/3 lb beef, Ground
- 1 ds salt
- 1 T Kraft Thousand Island
-dressing
- 1 lg tomato slice, (or 2 small
-slices)
- 1 lg lettuce leaf
- 4 sl American cheese, (Singles)
-or- 2 re, Slices
- 1 whole onion slice, (sliced
-thin)

1. Preheat a frying pan over medium heat.
2. Lightly toast the both halves of the hamburger bun, face down in the pan. Set aside.
3. Separate the beef into two even portions, and form each half into a thin patty slightly larger than the bun.
4. Lightly salt each patty and cook for 2-3 minutes on the first side.
5. Flip the patties over and immediately place two slices of cheese on each one. Cook for 2-3 minutes.
6. Assemble the burger in the following stacking order from the bottom up: bottom bun dressing tomato lettuce beef patty with cheese onion slice beef patty with cheese top bun.

Makes one hamburger.

International House Of Pancakes Harvest Grain 'n Nut Pancake

3/4 c quaker oats
3/4 c whole wheat flour
2 t baking soda
1 t baking powder
1/2 t salt
1 1/2 c buttermilk
1/4 c vegetable oil
1 egg
1/4 c granulated sugar
3 T finely chopped,Blanched
-almonds
3 T finely walnuts,Chopped

1. Lightly oil a skillet or griddle and preheat it to medium heat.
2. Grind the oats in a blender or food processor until fine, like flour.
3. Combine oat flour, whole wheat flour, baking soda, baking powder and salt in a medium bowl.
4. In another bowl combine buttermilk, oil, egg and granulated sugar with an electric mixer until smooth. Combine dry ingredients with wet ingredients, add nuts and mix well with mixer.
5. Ladle 1/3 cup of the batter onto the hot skillet and cook the pancakes for 2 to 4 minutes per side or until brown.

International House Of Pancakes Pancakes

nonstick spray
1 1/4 c all-purpose flour
1 egg
1/4 c granulated sugar
1 t baking powder,(heaping)
1 t baking soda
1/4 c cooking oil

1. Preheat a skillet over medium heat. Use a pan with a nonstick surface or apply a little nonstick spray.
2. In a blender or with a mixer, combine all of the remaining ingredients until smooth.
3. Pour the batter by spoonfuls into the hot pan, forming 5-inch circles.
4. When the edges appear to harden, flip the pancakes. They should be light brown.
5. Cook on the other side for same amount of time, until light brown.

Makes 8 to 10 pancakes.

Irish Coffee Mix--Flavored Coffee Creamer

- 1 pk butter mints,crushed
- 2 c chocolate malt mix
- 1/2 c nestle's quick
- 2 c powdered coffee creamer

Islands China Coast Salad Dressing

1/2 c mayonnaise

5 T rice vinegar

2 T sugar

2 T sesame oil

1 T soy sauce

1/4 t garlic powder

Combine all ingredients in a medium bowl and mix with an electric mixer until well-blended and sugar is dissolved. Chill.

Italian Herb Seasoning

1 t oregano

1 t marjoram

1 t basil

1 t rosemary

1 t thyme

1 t sage

Italian Seasoned Coating Mix (And Cooking Method)

4 c fine bread crumbs
: put toast in blender to
: yeild -- 4 cup fine powder
1/2 c grated Parmesan cheese
1/2 c corn oil
3 sm cloves garlic -- sliced very
: fine
1 c chopped fresh parsley
1 ts seasoned salt
1 ts black pepper
1/2 ts powdered oregano
1/2 ts sweet basil leaves --
: crushed

Combine all ingredients in large mixing bowl, mixing well. Stir the mixture several times through a sieve, rubbing the larger pieces of the ingredients through the holes of the sieve with back of the spoon OR put it all through your blender, a little at a time, until powdered, using high speed. Store in refrigerator in covered container to use within a week, or can be frozen for up to one year. To Use: Put 1 1/2 cups (approx.) in a food bag. Moisten chicken pieces in water. Coat by dropping into a bag of mix. Shake until coated. Place in a single layer in greased baking pan. Drizzle in melted butter, about 1 tablespoon per piece and bake at 400 F. uncovered, without turning pieces, about 40 minutes or until tender.

Jack Daniel's Honey Mustard

Yield: 1 Servings

1/2 c Honey
1/2 c Dark vinegar
1/2 c Dark brown sugar,packed
2 Eggs
2 T Flour
2 T Prepared French's yellow
-mustard
1/2 c Jack Daniel's whiskey
9 oz Bottle Kraft's horseradish
-cream

Put honey, vinegar, sugar, eggs and flour into blender a few seconds to blend at high speed until smooth. Transfer to a 2-quart saucepan. Cook on medium high whipping briskly with whisk to prevent it from sticking to bottom of pan. It will thicken just as it comes to a boil. Quickly add mustard and whiskey. Continue to cook and stir briskly only 1/2 minute. Remove from heat. Add the horseradish. Beat well. Cool completely. Bottle and cap tightly. Can store refrigerated 6-8 weeks. Freezes for months. Recipe can be halved.

Jack In The Box Oreo Cookie Shake

3 c vanilla ice cream
1 1/2 c whole milk
8 Oreo cookies

1. Combine the ice cream and milk in a blender and mix on low speed until smooth. Stir with a spoon, if necessary, to mix.
2. Break Oreo cookies while adding them to the blender. Mix on low speed for 5 to 10 seconds or until cookies are mostly pureed into the shake, but a few larger pieces remain. Stir with a spoon if necessary to help combine cookies.
3. Pour shake into two 12-ounce glasses.

Makes 2 shakes.

Jack-In-The-Box Taco

1 lb beef, Ground
1/3 c Refried beans
1/4 t Salt
2 T Chili powder
1/4 c Ortega Taco Sauce, Mild
12 Soft corn tortillas
3 c Cooking oil, Crisco
6 sl American cheese
1 Head lettuce, chop fine

Slowly brown the beef over low heat, using a wooden spoon to chop and stir the meat, keeping it very fine and smooth.

When the beef is brown drain the fat. Add the refried beans and use the wooden spoon to smash the whole beans into the mixture creating a smooth texture. Add the salt chili powder and 2 T of the taco sauce to the mixture. Remove from the heat. In another skillet heat 1/4 inch of oil until hot.

Test with a small piece of tortilla-it should bubble when dropped into the oil. Spread 1/2 of the beef mixture on the center of each corn tortilla. Fold the tortillas over and press so that the beef filling acts as an adhesive and holds the sides together.

Drop each taco into the pan of hot oil and fry on both sides until crispy.

When cooked remove the tacos from the oil and place them on a rack or some paper towels until they are a little cooler. PRY open slightly add 1/2 slice American cheese and some lettuce Top with about 1/2 tsp of the remaining taco sauce.

Jacquin's Peppermint Schnapps Liqueur

1/3 c granulated sugar
1 16-oz bottle light corn
-syrup
2 c 80-proof vodka
2 t peppermint extract

1. Combine sugar and corn syrup in a 2 quart pan over medium heat. Heat until sugar dissolves, stirring regularly (about 5 minutes).
2. When sugar has dissolved, add vodka and stir well. Remove mixture from heat and cover tightly with lid. Let cool.
3. Add peppermint extract to mixture and pour into a sealable bottle.

Makes 4 cups.

Junkfood Cookbook Kfc

3 lb chicken pieces
1/2 c flour
1 pk dry italian-style salad dressing
1 salt
1 egg
2 T club soda
1 c (or more) pancake mix
1 t poultry seasoning
1 t paprika
1/4 t pepper
1 oil for deep frying (the rea

Rinse chicken pieces; pat dry with paper towels. Mix flour with dry salad dressing mix & salt to taste. Dip chicken pieces in this mixture and let sit for a couple of minutes. Beat egg and club soda; in another shallow bowl, blend pancake mix with poultry seasoning, paprika and pepper. Dip flour-coated chicken pieces in egg mixture, then in pancake mix mixture. Let sit on wire rack while heating deep fat to 375 degrees. Cook chicken pieces, turning once, until a rich golden brown, about 20-25 minutes. Drain on paper towels.] Yield: 4 servings. Variation: To prepare EXTRA CRISPY CHICKEN, dip the chicken (after it has been coated in the pancake mixture) back in the egg mixture and again in the pancake mixture. Fry until done.

K.C. Masterpiece Original Barbecue Sauce

2 c water
3/4 c light corn syrup
1/2 c tomato paste
1/2 c vinegar
3 T molasses
3 T brown sugar
1 t liquid smoke
1/2 t salt
1/4 t onion powder
1/4 t pepper
1/8 t paprika
1/8 t garlic powder

1. Combine all ingredients in a medium saucepan over high heat and whisk until smooth.
2. Bring mixture to a boil, then reduce heat and simmer for 45 to 60 minutes or until mixture is thick.
3. Cool then store in a covered container in the refrigerator overnight so that flavors can develop.

Makes 1 1/2 cups.

Keebler Pecan Sandies

1 1/2 c shortening
3/4 c sugar
1 1/2 t salt
2 eggs
4 c flour
1/4 t baking soda
2 T water
1 c pecans

Preheat the oven to 325. In a large bowl, cream together the shortening, sugar and salt with an electric mixer on medium speed. Add the eggs and beat well. While mixing, slowly add the flour, baking soda and water. Chop the pecans into very small bits using a food processor on low speed. The pieces should be about the size of rice grains. Add the pecans to the dough and knead with your hands until the pecans are well blended into the mixture. Roll the dough into 1" balls and press flat with your hands onto ungreased baking sheets. The cookies should be about 2" in diameter and 1/2" thick. Bake for 25 to 30 minutes or until the edges of the cookies are golden brown.

Keen-Tucky Coleslaw

6 c cabbage,Chopped
1 c carrots,Finely Shredded
1/4 c Sugar
1/2 t Salt
1/4 t Pepper
1/2 c Milk,-dressing
1 c Mayo (not salad dressing)
1/2 c Buttermilk
1/2 t Celery seed
3 dr Hot pepper sauce
3 T Dry onion,Minced

Toss chopped cabbage lightly with sugar, carrots, salt & pepper.
Drench all with milk. Cover & refig about 15 min.

Meanwhile, combine mayo, buttermilk, celery seed, pepper sauce and onion.

Mix well with cabbage. Refg again at least 1 hour before serving.

Drain some of dressing first and serve it separately.

Settles quite a bit. Keeps 24 hrs. only.

Kellogg's Cocoa Rice Krispies Treats

3 T margarine
1/4 t salt
5 c miniature marshmallows
1/2 t vanilla
4 t cocoa
6 c Cocoa Krispies cereal
non-stick cooking spray

1. Combine margarine and salt in a large saucepan over low heat.
2. When margarine has melted, add marshmallows and vanilla and stir until marshmallows have melted. Add cocoa and stir well. Remove from heat.
3. Add Cocoa Krispies and stir until the cereal is well-coated with the melted marshmallow mixture.
4. Spray a 9x13-inch baking dish with a light coating of non-stick cooking spray. Pour the mixture into the dish and, using wax paper or lightly greased hands, press down until it's flat in the dish. Cool. Slice into 16 bars.

Makes 16 bars.

Kellogg's Peanut Butter Chocolate Rice Krispies Treats

1 T margarine
3 T peanut butter
1/8 t salt
5 c miniature marshmallows
1/2 t vanilla
6 c Rice Krispies cereal
1 12-ounce bag milk chocolate
-chips
non-stick cooking spray

1. Combine margarine, peanut butter and salt in a large saucepan over low heat.
2. When peanut butter and margarine have melted, add marshmallows and vanilla and stir until marshmallows have melted. Remove from heat.
3. Add Rice Krispies and stir until cereal is well-coated with the melted marshmallow mixture.
4. Spray a 9x13-inch baking dish with a light coating of non-stick cooking spray. Pour the Rice Krispies mixture into the dish and, using wax paper or lightly greased hands, press down until it's flat in the dish. Cool.
5. Prepare the topping by pouring the chocolate chips into a glass dish. Microwave for 2 minutes on 50% power. Stir gently. Microwave for an additional minute on 50% power. Stir gently once more until smooth. If the mixture hasn't completely melted, zap it again for another 30 seconds.
6. Use a spatula to spread a thin layer of chocolate over the top of the Rice Krispies mixture. Cool at room temperature (at least 72 degrees), or chill until firm. Slice into 16 bars.

Makes 16 bars.

Kenny Roger's B-B-Q Sauce

1 c applesauce
1/2 c Heinz ketchup
1 1/4 c packed light brown sugar
6 TB lemon juice
: salt and pepper
1/2 ts paprika
1/2 ts garlic salt
1/2 ts cinnamon

In heavy saucepan bring mixture to boil. Stir constantly about 4 to 5 minutes. Turn heat to low and continue to stir about 3-5 minutes, making sure sugar is completely dissolved. Allow to cook, without stirring, for 15 minutes on lowest possible heat, uncovered. Transfer to top of double boiler over simmering water if to be used as a basting sauce for ribs or chicken during baking; or cool sauce and refrigerate covered to use within 30 days. Sauce freezes well.

Kenny Rogers Roasters Corn Muffins

1/2 c butter
2/3 c sugar
1/4 c honey
2 eggs
1/2 t salt
1 1/2 c all-purpose flour
3/4 c yellow cornmeal
1/2 t baking powder
1/2 c milk
3/4 c yellow corn, Frozen

1. Preheat oven to 400 degrees.
2. Cream together butter, sugar, honey, eggs and salt in a large bowl.
3. Add flour, cornmeal and baking powder and blend thoroughly. Add milk while mixing.
4. Add corn to mixture and combine by hand until corn is worked in.
5. Grease a 12-cup muffin pan and fill each cup with batter. Bake for 20-25 minutes or until muffins begin to turn brown on top.

Makes 12 muffins.

Kentucky Biscuits

1 c bisquick
1 T (rounded) sour cream
1/4 c club soda
1/2 t sugar
1 pam cooking spray

Mix together in a bowl all ingredients. Dip hand into just enough Bisquick that you can knead dough right in the bowl until smooth and elastic. Shape into 6 patties equal in size, 1-1/2" thick. Put close together in Pam-sprayed 8" round baking pan. Spray tops with Pam. Bake 450 degrees F. (HOT) for 18-20 minutes, or until golden.

Kentucky Fried Chicken

2 T salt
2 c flour
2 T pepper
4 T paprika
1 t garlic salt
1 T mustard,Ground
1 T french thyme,Ground
1 T sweet basic leaves
1 t oregano,Ground
1 T jamaica ginger,Ground

Mix all spices and flour together. Take pieces of cut-up chicken and dip in raw egg (slightly beaten). Roll in spices. Fry chicken in oil. Bake in 350 F oven for 45 minutes in foil.

Kentucky Fried Chicken Cole Slaw Dressing

- 4 1/2 T tarragon vinegar
- 6 1/2 T vegetable oil
- 3/4 c onion, Chopped
- 2 1/2 c miracle whip
- 1 c sugar
- 2 carrots, peeled
- 2 medium-large heads cabbage

Mix oil and onions, add sugar and Tarragon Vinegar. Fold in Miracle Whip. Can be made with Miracle Whip Fat Free (I have tried this and it still tastes the same). Do not substitute Tarragon Vinegar with plain vinegar. The Tarragon is the secret seasoning. Best if made the night before serving so the flavors all blend well. Will keep a long time in refrigerator.

Kentucky Kernels

4 T butter (1/2 stick)
1 box powdered sugar
1/3 c bourbon
1 c pecans --, Chopped

Cream butter by hand. By hand, alternately blend in powdered sugar and bourbon. DO NOT USE MIXER. Fold in pecans. Drop by 2/3 teaspoonful onto wax-paper lined cookie sheets. Cover with wax paper. Refrigerate until set. Cover and store in refrigerator.

Kfc Bbq Baked Beans

2 15 -ounce cans small white
-beans (with liquid,)
2 T water
1 T cornstarch
1/2 c ketchup
1/2 c dark brown sugar
2 T white vinegar
4 t fresh onion, Minced
2 pieces bacon, Cooked
-crumbled
1/2 t dry mustard
1/4 t salt
dash pepper
dash garlic powder

1. Preheat oven to 350 degrees.
2. Pour entire contents of two 15-ounce cans of beans into a covered casserole dish.
3. Combine the water with the cornstarch in a small bowl until cornstarch dissolves. Stir mixture into the beans.
4. Stir the remaining ingredients into the beans and cover the dish.
5. Bake for 90 minutes or until sauce thickens. Stir every 30 minutes. Let beans sit for 5 to 10 minutes after removing them from the oven before serving.

Kfc Big Bucket In The Sky Chicken

2 pk Lipton Cup Soup Tomato,*

-See Note

And Add 2 Tb Paprika

3 c Self rising flour

2 pk Good Season Italian(dry)

1 t Salt

1/4 lb Butter in pan,Melted

* or cream of chicken or cream of mushroom.

Mix dry ingredients together and place some of mixture in a bag and add pieces of chicken and shake, then repeat again.

Bake at 350 for 1 hour.

Kfc Biscuits

- 2 cups self-rising flour
- 1 tablespoon sugar
- 1 cup milk
- 1/3 cup mayo

Combine flour, sugar, milk and mayo into smooth dough. Divide batter equally between 10 paper-lined cupcake wells and bake 350 about 30 minutes or until golden brown.

Kfc Buttermilk Biscuits

- 1/2 cup butter
- 2 1/2 tablespoons granulated sugar
- 1 egg --, Beaten
- 3/4 cup buttermilk
- 1/4 cup club soda
- 1 teaspoon salt
- 5 cups bisquick biscuit mix

Preheat oven to 450. Combine all of the ingredients and knead by hand until smooth. Flour your hands, pat the dough flat to 3/4 inch thickness on waxed paper and punch out biscuits with a biscuit cutter. Bake on greased sheet for 12 minutes or until golden brown.

Kfc Cole Slaw

8 c finely cabbage,Chopped
-(about 1 head)
1/4 c shredded carrot,(1 medium
-carrot)
2 T onion,Minced
1/3 c granulated sugar
1/2 t salt
1/8 t pepper
1/4 c milk
1/2 c mayonnaise
1/4 c buttermilk
1 1/2 T white vinegar
2 1/2 T lemon juice

1. Be sure cabbage and carrots are chopped up into very fine pieces (about the size of rice).
2. Combine the sugar, salt, pepper, milk, mayonnaise, buttermilk, vinegar, and lemon juice in a large bowl and beat until smooth.
3. Add the cabbage, carrots, and onion, and mix well.
4. Cover and refrigerate for at least 2 hours before serving.

Serves 10-12.

Kfc Cole Slaw #2

6 c cabbage -- chop
1 c carrots -- shred fine
1/4 c sugar
1/2 t salt
1/4 t pepper
1/2 c milk
1 c mayo
1/2 c buttermilk
1/2 t celery seed
3 dr hot pepper sauce
3 T dry onion, Minced

Toss cabbage lightly with sugar, carrots, salt and pepper. Drench all with milk. cover and refrigerate about 15 minutes. Meanwhile combine the mayo, buttermilk, celery seed pepper sauce and onion. Mix well with cabbage. Refrigerate again at least 1 hour. Before serving drain some of the liquid. This settles quite a bit. Keeps for 24 hours.

Kfc Cole Slaw (Fat Free)

1 c fat free Miracle Whip
1/4 c sugar
8 c cabbage, finely minced
1/4 c carrot, shredded then
-- , Minced
2 T onion, Minced

1. Combine Miracle Whip with sugar in a large bowl. Mix well with electric beater until sugar is dissolved.
2. Add cabbage, carrot, and onion, and toss well. Be sure cabbage and carrot are chopped into very small pieces, about the size of rice.
3. Cover and chill for at least two hours before serving.

Serves 8.

Kfc Coleslaw

8 c cabbage -- very fine chop
1 3/8 c milk
1/4 c carrot --,Shredded
1/2 c mayonnaise
1/3 c granulated sugar
1/4 c buttermilk
1/2 t salt
1 1/2 T white vinegar
1/8 t pepper
2 1/2 T lemon juice

Chop cabbage and carrot. Mix sugar, salt, pepper, milk, lemon juice, and beat until smooth. Add the cabbage and carrots. Mix well Cover and refrigerate for at least 2 hrs. before serving.

Kfc

3 lb fryer parts
2 pk good seasons italian salad
1 dressing mix
3 T flour
2 t salt
1/4 c lemon juice
2 T butter
8 oz corn oil
2/3 c shortening
1 c milk
1 1/2 c pancake mix
1 t paprika
1/2 t powdered sage
1/4 t pepper

Wipe chicken pieces dry. Make a paste of salad dressing mix, flour, salt, lemon juice and butter. Brush on to coat chicken evenly with paste. (Cover both sides of chicken) Refrigerate chicken pieces several hours or overnight. 1 1/2 hours before serving, heat oil and shortening till melted in a heavy saucepan. Pour part of this into two heavy skillets so each is covered about 1" deep. (After each batch of chicken replace oil in each skillet.) Combine pancake mix with paprika, sage and pepper. Dip each paste covered chicken piece first in milk and then in pancake mixture. Dust off excess and place skin side down in the very hot oil mixture, browning on each side until golden blonde. Place browned pieces in shallow baking pans in single layer, skin side up. Spoon remaining milk over pieces. Seal with foil on 3 sides of pan, leaving one side unsealed. Bake about 40 minutes at 375 degrees. Remove foil entirely and bake another 8 to 10 minutes or till coating is crispy. Baste with milk and drippings every few minutes. Serves 6-8.

Kfc Extra Tasty Crispy Chicken

Yield: 1 Servings

1 whole frying chicken, cut up

6 c vegetable oil, up to 8

****Marinade****

4 c water

1 T salt

1/2 t MSG, (see Tidbits)

****Coating****

1 egg, beaten

1 c milk

2 c all-purpose flour

2 1/2 t salt

3/4 t pepper

3/4 t MSG

1. Trim any excess skin and fat from the chicken pieces. Preheat the oil in a deep-fryer to 350 degrees.
2. Combine the water, salt and MSG for the marinade in a large bowl. Add the chicken to the bowl and let it sit for 20 minutes. Turn the chicken a couple times as it marinates.
3. Combine the beaten egg and milk in a medium bowl. In another medium bowl, combine the remaining coating ingredients (flour, salt, pepper and MSG).
4. When the chicken has marinated, transfer each piece to paper towels so that excess liquid can drain off. Working with one piece at a time, first coat the chicken with the dry flour mixture, then the egg and milk mixture, and then back into the flour. Be sure that each piece is coated very generously. Stack the chicken on a plate or cookie sheet until each piece has been coated.
5. Drop the chicken, one piece at a time into the hot oil. Fry half of the chicken at a time (4 pieces) for 12-15 minutes, or until it is golden brown. You should be sure to stir the chicken around halfway through the cooking time so that each piece cooks evenly.
6. Remove the chicken to a rack or towels to drain for about 5 minutes before eating.

Serves 3-4 (8 pieces of chicken).

Kfc Fried Chicken

- 1 broiler-fryer --,Cut Up
- 3 cups water
- 1 tablespoon salt
- 2 teaspoons fines herbs
- 2 teaspoons onion powder
- 2 packages chicken,Instant
- 1 broth
- 2 teaspoons seasoned salt
- 1/4 teaspoon seasoned pepper
- 1 cup flour

Cover chicken with mixture of water and salt. Chill in bowl for at least 1 hr. Whirl herbs; onion powder, seasoned salt, instant chicken broth, and pepper in blender. Combine with flour mixture while still wet until thickly coated with flour. Melt enough shortening or salad oil to make 1" depth large skillet. Heat to 375. Fry chicken pieces, turning once, 5 min. on each side. Lift, drain on paper towels. When pieces are fried, drain fat from skillet. Add one cup chicken broth to skillet, add chicken pieces, cover skillet. Cook 15 min. or until fork tender.

Kfc Honey Bbq Wings

Sauce

- 1 1/4 c ketchup
 - 1/3 c white vinegar
 - 1/4 c molasses
 - 1/4 c honey
 - 1 t liquid smoke flavoring
 - 1/2 t salt
 - 1/4 t onion powder
 - 1/4 t chili powder
- ### **other**
- 6 c vegetable oil, up to 8
 - 20 chicken wing pieces
 - 1 egg, beaten
 - 1 c milk
 - 2 c all-purpose flour
 - 2 1/2 t salt
 - 3/4 t pepper
 - 3/4 t MSG

1. Combine the sauce ingredients in a small saucepan over medium heat. Stir until ingredients are well-combined and bring to a boil. Then reduce heat and simmer uncovered for 15-20 minutes.
2. As sauce is simmering, heat up 6 to 8 cups of oil in a deep fryer set to 350 degrees.
3. Combine the beaten egg with the milk in a small bowl.
4. In another small bowl, combine the flour, salt, pepper and MSG.
5. When oil is hot, dip each wing first in the flour mixture, then into the milk and egg mixture, and back into the flour. Arrange wings on a plate until each one is breaded.
6. Fry the wings in the oil for 9-12 minutes or until light, golden brown. If you have a small fryer, you may wish to fry 10 of the wings at a time. Drain on paper towels or a rack.
7. When the sauce is done, brush the entire surface of each wing with a light coating of sauce. Serve immediately.

Makes 2-4 servings (20 wings).

Kfc Macaroni & Cheese

- 6 c water
- 1 1/3 c elbow macaroni
- 4 oz Velveeta cheese
- 1/2 c cheddar cheese, Shredded
- 2 T whole milk
- 1/4 t salt

1. Bring water to a boil over high heat in a medium saucepan. Add elbow macaroni to the water and cook it for 10 to 12 minutes or until tender, stirring occasionally.
2. While the macaroni is boiling, prepare the cheese sauce by combining the remaining ingredients in a small saucepan over low heat. Stir often as the cheese melts into a smooth consistency.
3. When the macaroni is done, strain it and then pour it back into the same pan, without the water.
4. Add the cheese sauce to the pan and stir gently until the macaroni is well-coated with the cheese.

Serve immediately while hot.

Makes about 3 servings.

Kfc Macaroni/Potato Salad

1 dressing mixture
1/2 c sour cream
1/2 c miracle whip
1 c hellman's mayo
2 T prepared mustard
3 T sugar
1 t onion salt
1/2 t pepper
1 salad
2 T dry onion, Minced
2/3 c celery --, Chopped
2/3 c sweet midget pickles, chop
-not use, relish
2 T pimienta -- or, Chopped
1/2 sm tomato, seed -- chop
8 c elbow macaroni, cook, drain
- cool well be

DRESSING-Combine dressing ingredients and set aside.

MACARONI SALAD- Combine remaining ingredients in large bowl. Coat well with the dressing. Refrigerate at least an hour before serving.
POTATO SALAD-Substitute 8 c cooked, peeled, cubed cold potatoes for the macaroni. Increase the celery to 1 cup and substitute snipped green onions for the dried. Can add 1 c of pitted black and/or stuffed green olives in either salad.

Kfc Original Recipe Fried Chicken

3 lb chicken pieces
1/2 c flour
1 pk dry italian-style salad dres
1 salt
1 egg
2 T club soda
1 c (or more) pancake mix
1 t poultry seasoning
1 t paprika
1/4 t pepper
1 oil for deep frying (the rea

Rinse chicken pieces; pat dry with paper towels. Mix flour with dry salad dressing mix & salt to taste. Dip chicken pieces in this mixture and let sit for a couple of minutes. Beat egg and club soda; in another shallow bowl, blend pancake mix with poultry seasoning, paprika and pepper. Dip flour-coated chicken pieces in egg mixture, then in pancake mix mixture. Let sit on wire rack while heating deep fat to 375 degrees. Cook chicken pieces, turning once, until a rich golden brown, about 20-25 minutes. Drain on paper towels.] Yield: 4 servings. Variation: To prepare EXTRA CRISPY CHICKEN, dip the chicken (after it has been coated in the pancake mixture) back in the egg mixture and again in the pancake mixture. Fry until done.

Kfc Original Recipe Fried Chicken # 2

- 6 c crisco cooking oil
- 1 egg, beaten
- 2 c milk
- 2 c flour
- 4 T salt
- 2 t black pepper
- 1 t msg
- 2 frying chickens, with skin
 - cut into 6 piec

Bring oil in pressure cooker over medium heat to about 400 deg F.

In a small bowl, combine the egg and milk. In a separate bowl, combine the remaining four dry ingredients. Dip each piece of chicken into the milk until fully moistened, then roll in flour mixture until completely coated. In groups of four or five, drop the covered chicken pieces into the oil and lock the lid in place.

When steam begins shooting through the pressure release, set the timer for 10 min. After 10 min, release pressure according to manufacturer's instructions, and remove the chicken to paper towels or metal rack to drain. Repeat with remaining chicken.

Kfc Potato Salad

2 lb russet potatoes
1 c mayonnaise
4 t sweet pickle relish
4 t sugar
2 t white onion,Minced
2 t prepared mustard
1 t vinegar
1 t celery,Minced
1 t pimentos,Diced
1/2 t carrot,Shredded
1/4 t parsley,Dried
1/4 t pepper
1 ds salt

1. Lightly peel the potatoes (you don't have to get all of the skin off) then chop them into bite-size pieces and boil in 6 cups of boiling, salted water for 7-10 minutes. The potato chunks should be tender, yet slightly tough in the middle when done. Drain and rinse potatoes with cold water.
2. In a medium bowl, combine remaining ingredients and whisk until smooth.
3. Poured drained potatoes into a large bowl. Pour the dressing over the potatoes and mix until well-combined.
4. Cover and chill for at least 4 hours. Overnight is best.

Makes 6 cups (about 8 servings).

Kfc Style Coleslaw

8 c cabbage -- finely, Chopped
1/4 c carrot --, Shredded
1/3 c sugar
1/2 t salt
1/8 t pepper
1/4 c milk
1/2 c mayonnaise
1/4 c buttermilk
1 1/2 T white vinegar
2 1/2 T lemon juice

Cut cabbage and carrots into small pieces about the size of rice kernels. (The food processor is great for this!) In salad bowl, combine the sugar, salt, pepper, milk, mayonnaise, buttermilk, vinegar and lemon juice. Beat until smooth. Add the cabbage and carrots. Mix well. Cover and refrigerate for at least 2 hours before serving. Serves 6 to 8.

Koo Koo Roo Santa Fe Pasta

- 1 16-ounce package Rotini
-pasta
- 4 qt water, up to 5
- **Dressing****
- 1 1/4 c V-8 juice
- 1 1/2 T olive oil
- 1 T red wine vinegar
- 1 1/2 t chili powder
- 3/4 t paprika
- 1/2 t salt
- 1/4 t black pepper
- **other ingredients****
- 1/2 c Parmesan cheese, Grated
- 1/2 c yellow corn kernels, Cooked
- 1/3 c cilantro, Chopped
- 1/4 c green onion, Chopped
- 2 T red bell pepper, Diced
- 2 T green bell pepper, Diced
- 1 chicken breast fillet
-cooked and, Diced

1. Prepare the pasta by bringing 4-5 quarts of water to a rolling boil in a large saucepan. Add pasta to the pan, and when water begins to boil again, cook for 8-11 minutes. Pasta should be al dente, or mostly tender but with a slight toughness in the middle.
2. Whisk all of the dressing ingredients together in a small bowl. Cover and chill the dressing until you're ready to use it.
3. When pasta is done, pour it into a large bowl. Add the dressing, then toss.
4. Add the remaining ingredients to the pasta, and toss until combined. Cover and chill for several hours before serving.

Serves 8.

Kraft Deluxe Original Macaroni & Cheese Dinner

8 c water
2 c elbow macaroni, Uncooked
1/3 c cheddar cheese, Shredded
1/2 c Cheez Whiz
2 T whole milk
1/4 t salt

1. Bring 8 cups (2 quarts) of water to a boil over high heat in a large saucepan. Add elbow macaroni to water and cook for 10 to 12 minutes or until tender, stirring occasionally
2. As macaroni boils, prepare sauce by combining cheddar cheese, Cheez Whiz, and milk in a small saucepan over medium/low heat. Stir cheese mixture often as it heats, so that it does not burn. Add salt. When all of the cheddar cheese has melted and the sauce is smooth, cover pan and set aside until macaroni is ready.
3. When macaroni is ready, strain water, but do not rinse the macaroni.
4. Using the same pan you prepared the macaroni in, combine the macaroni with the cheese sauce, and mix well.

Makes about 4 cups.

Kraft Shake'n Bake (Original)

1/2 c plus 1 tablespoon corn flake
- crumbs
2 t all-purpose flour
1 t salt
1/4 t paprika
1/4 t sugar
scant 1/4 teaspoon garlic
-powder
scant 1/4 teaspoon onion
-powder

1. Combine all ingredients in a small bowl and stir to combine.
2. Prepare chicken following the same technique as described on the box of the original mix using 2 1/2 lb. of bone-in chicken (6 to 8 pieces, with or without skin) or 2 lb. boneless skinless chicken breast halves Preheat your oven to 400 degrees, then moisten the chicken with water. Use a large plastic bag for the coating and use the same steps as described on the original package:

"Shake moistened chicken, 1 to 2 pieces at a time, in shaker bag with coating mixture. Discard any remaining mixture and bag. Bake at 400 degrees in ungreased or foil-lined 15x10x1-inch baking pan until cooked through -- BONE-IN: 45 minutes/BONELESS: 20 minutes"

Serves 4.

Kraft Thousand Island Dressing

1/2 c mayonnaise
2 T ketchup
1 T white vinegar
2 t sugar
2 t sweet pickle relish
1 t white onion, Finely Minced
1/8 t salt
1 ds black pepper

1. Combine all of the ingredients in a small bowl. Stir well.
2. Place dressing in a covered container and refrigerate for several hours, stirring occasionally, so that the sugar dissolves and the flavors blend.

Makes about 3/4 cup.

Lawry's Mexican Lasagne

- 1 1/2 lb beef, Ground
- 1 t seasoned salt
- 1 1/4 oz taco seasoning mix
- 1 c diced tomatoes, fresh or
-canned
- 2 cn tomato sauce, 8 oz. each
- 4 oz green chilies, Diced
- 8 oz ricotta cheese
- 2 eggs
- 9 corn tortillas
- 10 oz jack cheese, shredded

Brown ground beef in large skillet until crumbly. Drain fat.

Add seasoned salt, taco seasoning mix, tomatoes, tomato sauce and chiles. Blend well. Bring to boil. Reduce heat and simmer, uncovered, 10 minutes. In small bowl, combine ricotta cheese and eggs .

In bottom of 13x9-inch baking dish, spread half of meat mixture.

Top with half of tortillas. Spread half of ricotta cheese mixture over tortillas and top with half of Jack cheese. Repeat once more, ending with grated cheese. Bake, uncovered, at 350 degrees for 20 to 30 minutes. Let stand 10 minutes before cutting into squares.

Lawry's Seasoned Salt

2 T salt
2 t sugar
1/2 t paprika
1/4 t turmeric
1/4 t onion powder
1/4 t garlic powder
1/4 t cornstarch

1. Combine all ingredients in a small bowl and mix well. 2. Pour blend into an empty spice bottle to store.

Makes 1/4 cup.

Lawry's Taco Spices & Seasonings

1 T flour
1 t chili powder
1 t paprika
3/4 t salt
3/4 t onion, Minced
1/2 t cumin
1/4 t cayenne pepper
1/4 t garlic powder
1/4 t sugar
1/8 t oregano, Ground

1. Combine all of the ingredients in a small bowl.
2. To prepare the meat filling for the tacos as described on the original package instructions: "In large skillet, brown 1 pound ground beef until crumbly; drain fat. Add spices & seasonings and 2/3 cup water; mix thoroughly. Bring to a boil: reduce heat to low and cook, uncovered, 7 to 10 minutes, stirring occasionally. Spoon meat filling into warmed taco shells or tortillas. Top with shredded lettuce, grated cheddar cheese and chopped tomato. Use fresh salsa and guacamole if desired."

Makes meat filling for 12 tacos (about 3 tablespoons each).

Legal's New England Clam Chowder

- 4 qt Littleneck clams, scrub well
- 1 c Water
- 1 Garlic Clove, mince
- 2 oz Salt pork, chop fine
- 2 c Onions, chop
- 3 T All-purpose flour
- 4 1/2 c Clam broth
- 3 c Fish stock
- 1 1/2 lb Potatoes, peel; dice
- 2 c Light cream
- Oyster crackers, opt

In a large covered saucepot over med-high heat, heat the water to boiling. Add the clams and garlic and cook for 6 to 10 minutes, or until the clams have just opened.

Drain the clams, reserving the broth. Strain the broth through coffee filters or several layers of cheesecloth to remove any traces of grit.

Remove the clams from their shells and chop them finely. In a large heavy saucepot, cook the salt pork over low heat until the fat is rendered and becomes liquid.

Using a slotted spoon, remove the "cracklings" and reserve them. Add the onions to the fat and cook over med-high heat for 5 to 7 minutes, or until softened but not browned.

Stir in the flour and cook for 3 minutes, stirring constantly.

Add the reserved clam broth, the 4-1/2 c of clam broth and the fish stock, whisking to remove any lumps. Bring the liquid to a boil, then add the potatoes, reduce the heat and simmer for about 15 minutes, or until the potatoes are cooked through. Stir in the clams, salt pork and the light cream.

Heat the chowder until it is the temperature you prefer. Serve with oyster crackers.

Little Caesar's Crazy Bread

10 oz Pillsbury Pizza Dough Tube
2 T butter
1 t garlic salt
Kraft 100% Parmesan, Grated
-Cheese

Preheat the oven to 425 degrees F.

Unroll the dough on a cutting board.

Position it lengthwise (longer from left to right than from top to bottom). With a sharp knife, cut the dough in half down the middle. Then cut each of those halves vertically in half, and then in half once more so that you have 8 even strips of dough.

Being careful not to stretch the dough, place each strip on a lightly greased cookie sheet and bake for 6 to 8 minutes, or until the top just turns golden brown.

While the dough bakes, melt the butter (on the stove or in the microwave on high for 15 to 20 seconds), then add the garlic salt and stir until it dissolves. Remove the browned dough from the oven and with a pastry brush or spoon spread a coating of garlic butter over each piece.

Sprinkle a generous amount of Parmesan cheese on each.

Little Caesar's Crazy Sauce

15 oz Tomato Paste,Canned
1/2 t salt
1/4 t pepper
1/4 t garlic powder
1/4 t basil,Dried
1/4 t marjoram,Dried
1/4 t oregano,Dried
1/4 t thyme,Ground

Combine all the ingredients in an uncovered saucepan over medium heat.

When the sauce begins to bubble, reduce the heat and simmer for 30 minutes, stirring often. Remove the sauce from the heat and let it cool. Store in a tightly sealed container in the refrigerator; it will keep for 3 to 4 weeks.

Makes 1 1/2 cups.

Little Debbie Oatmeal Creme Pies

Cookies

- 1 c margarine
- 3/4 c dark brown sugar
- 1/2 c sugar
- 1 T molasses
- 1 t vanilla
- 2 eggs
- 1 1/2 c all-purpose flour
- 1/2 t salt
- 1 t baking soda
- 1/8 t cinnamon
- 1 1/2 c 1-minute Quaker Oats

Creme Filling

- 2 t very hot water
- 1/4 t salt
- 2 c marshmallow creme, (1 -7-ounce jar)
- 1/2 c shortening
- 1/3 c powdered sugar
- 1/2 t vanilla

1. Preheat oven to 350 degrees.
2. In a large bowl, cream together margarine, sugars, molasses, vanilla and eggs.
3. In a separate bowl combine the flour, salt, baking soda and cinnamon.
4. Combine the dry ingredients with the wet ingredients. Mix in the oats.
5. Drop dough by tablespoonfuls onto an ungreased baking sheet. Bake for 10-12 minutes, or until cookies are just starting to darken around the edges. They will still appear moist in the center. Be careful not to overcook -- when cooled, the cookies should be soft and chewy.
6. While the cookies bake, prepare the filling. Use a small bowl to dissolve the salt in 2 teaspoons of very hot water. Set this solution aside to cool.
7. Combine the marshmallow creme, shortening, powdered sugar, and vanilla in a medium bowl and mix well with an electric mixer on high speed until fluffy. Add the cooled salt solution to the filling mixture and combine with the mixer.
8. Assemble each creme pie by spreading the filling over one side of a cookie (the flat side) and press another cookie on top, making a sandwich. Repeat for the remaining cookies and filling.

Makes 2 dozen creme pies.

Lone John Sliver

2 1/2 lb fish fillets
1 oil
1/2 c beer
1/2 c self-rising flour

THE BATTER =====

2/3 c beer
1/3 c lemon juice
1 egg
1/2 c bisquick
1/2 c self-rising flour

THE BATTER: In a 1 1/2 quart mixing bowl, with wire whisk, whip 2/3 cup beer, lemon juice, egg, Bisquick, and 1/2 cup self-rising flour together till smooth. Then let it stand ten minutes at room temperature before using. Meanwhile place two soup or cereal bowls on counter near the stove so that you can work quickly in coating food and getting it into the hot oil.

In one small bowl put 1/2 cup beer and into the other put 1/2 cup self-rising flour. Have a cookie sheet on hand. Cover half of it with paper towels for draining the fried foods. The other half leave plain for drying the coated food before you dip it into batter.

Allow 1 1/2 to 2 1/2 lbs. fish fillets to serve 4 people. Cut each fillet in half to resemble triangles. Dip 1 piece at a time, first into beer. Let excess drip off. Coat lightly then in the self-rising flour.

Place floured pieces on cookie sheet to dry 2 or 3 minutes. Then spear piece with 3-tined fork or tip of sharp knife & coat in prepared batter...evenly but lightly, letting excess drip back into bowl of batter.

Fry few pieces at a time in 385 to 400 degrees F oil, at least 2 1/2" to 3" deep in heavy saucepan or use electric fry pan with temperature control dial to regulate heat of oil.

Allow about 3 or 4 minutes per side for each piece of batter-coated fish, turning once to brown other side. Remove from oil with tip of sharp knife. Drain on paper towel. Keep warm on cookie sheet in 300 degree F oven till all pieces have been fried.

SHRIMP-DEEP FRIED: Substitute large or jumbo shrimp preferably frozen, cooked, ready to serve shrimp, that have been completely thawed, following the Lone John Sliver recipe exactly, using the shrimp in place of the fish triangles. Be sure to dip the shrimp 1st in the beer and then into the self-rising flour before coating in prepared batter. Fry as directed for fish in above recipe. 1 pound serves 4.

Lone Star Steakhouse Baked Sweet Potato

- 4 garnet yams
- 3 T granulated sugar
- 1 1/2 t cinnamon
- 1/2 c whipped butter

1. Preheat oven to 400 degrees. Bake yams for 1 1/2 to 2 hours. When they are done, they will be very soft in the center, and you will see liquid from the potato oozing out and charring. When the potato is sliced open, the inside of the skin will be charred black from the caramelizing sugar in the potato. This is a perfectly cooked potato.
2. Combine the cinnamon and sugar in a small bowl.
3. To serve, slice a potato down the center. Add two tablespoons of whipped butter, then sprinkle some cinnamon/sugar over the top.

Lone Star Steakhouse Chili

- 1 lb beef, Ground
- 1 onion, Diced
- 1 T fresh jalapeno pepper, Diced
- 1 15 -ounce can kidney beans with
- liquid
- 1 14.5 -ounce can peeled, Diced
-tomatoes
- 1 8 -ounce can tomato sauce
- 1 c water
- 1 T white vinegar
- 1 t salt
- 1 t chili powder
- 1/4 t garlic powder
- 1 bay leaf
- garnish--
cheddar cheese, Grated
- onion, Diced
- whole jalapeno chili, Canned
-peppers

1. Brown ground beef in a large saucepan over medium heat. Drain fat.
2. Add onion and pepper and saut for about two minutes.
3. Add remaining ingredients and simmer for 1 hour, stirring occasionally. Serve one cup in a bowl with the optional cheese, diced onion and whole jalapeno garnish on top.

Lone Star Steakhouse Lettuce Wedge Salad

--bleu cheese dressing--

- 3/4 c mayonnaise
- 1/2 c buttermilk
- 1/4 c bleu cheese, Crumbled
- 1/2 t sugar
- 1/4 t black pepper, Ground
- 1/4 t garlic powder
- 1/8 t onion powder
- 1/8 t salt

--other ingredients--

- 1 head iceberg lettuce
- 1 c bleu cheese, Crumbled
- 1 c tomato (1 large, Diced
-tomato)

1. Use an electric mixer to combine all ingredients for bleu cheese dressing in a medium bowl.
2. Slice a head of iceberg lettuce into quarters through the stem end. Cut the stem off of the wedges and arrange each one on a plate.
3. Spoon about 1/4 cup of bleu cheese dressing over each lettuce wedge.
4. Sprinkle 1/4 cup of crumbled bleu cheese over the dressing.
5. Sprinkle 1/4 cup of diced tomato over the top and serve.

Long John Silver's Batter Dipped Fish

3 c Soybean oil
2 lb Fresh cod fillets
1 c Self-rising flour
1/3 c Dry Mustard
1 c Water
1 Egg
2 t Granulated sugar
2 t Salt

Sift together mustard and flour.

Heat oil to 400. Cut the fish into approximately 7x2" wedges.

With a mixer blend the flour mixture, water, egg, sugar, and salt.

Dip each fillet into the batter coating generously and quickly drop in the oil.

Fry each fillet until dark golden brown about 5 minutes.

Remove and drain.

Long John Silver's Tartar Sauce

1/2 c mayonnaise
3 T creamy horseradish sauce
1/2 c sour cream
1/4 c dill pickles, Minced
1 or sweet gherkins
1/2 t dry dill weed if using dill
1 pickles
1 t onion powder

Mix all well and refrigerate in covered container till time to serve.

Makes 2 cups.

M&M/Mars 3 Musketeers

- 3 c granulated sugar
- 3/4 c light corn syrup
- 3/4 c water
- 1/8 t salt
- 3 egg whites
- 1/3 c semisweet chocolate chips
- 2 bags milk chocolate chips
- 1 (12-ounce bags)

1. In a large saucepan over medium heat, combine the sugar, corn syrup, water, and salt. Heat, stirring, to boiling, then continue to cook, using a candy thermometer to monitor the temperature.
2. Beat the egg whites until they are stiff and form peaks. Don't use a plastic bowl for this.
3. When the sugar solution comes to 270 degrees F, or the soft-crack stage, remove from the heat and pour the mixture in thin streams into the egg whites, blending completely with a mixer set on low speed.
4. Continue to mix until the candy begins to harden to the consistency of dough. This may take as long as 20 minutes. At this point, add the semisweet chocolate chips. Remember that the candy must already be at the consistency of dough when you add the chocolate; the nougat will thicken no more after the chocolate is added.
5. When the chocolate is thoroughly blended and the nougat has thickened, press it into a greased 9x9-inch pan. Refrigerate until firm, about 30 minutes.
6. With a sharp knife, cut the candy in half down the middle of the pan. Then cut across into 7 segments to create a total of 14 bars.
7. Melt the milk chocolate chips in the microwave for 2 minutes on half power, stirring halfway through the heating time. Melt completely, but be careful not to overheat.
8. Resting a bar on a fork (and using your fingers if needed), dip each bar into the chocolate to coat completely and place on wax paper. Cool till firm at room temperature, 1 to 2 hours.

Makes 14 candy bars.

M&M/Mars Snickers Bar

1/4 c light corn syrup
2 T butter, softened
1 t vanilla extract
1/8 c creamy peanut butter dash
-salt
3 c powdered sugar
35 unwrapped kraft caramels
1 c dry-roasted peanuts, Unsalted
12 oz milk-chocolate chips

With the mixer on high speed, combine the corn syrup, butter, vanilla, peanut butter, and salt until creamy. Slowly add the powdered sugar. When the mixture has the consistency of dough, remove it from the bowl with your hands and press it into a lightly greased 9x9" pan. Set in the refrigerator.

Melt the caramels in a small pan over low heat. When the caramel is soft, mix in the peanuts. Pour the mixture over the refrigerated nougat in the pan. Let this cool in the refrigerator.

When the refrigerator mixture is firm, melt the chocolate over low heat in a double boiler or in a microwave oven set on high for 2 minutes. Stir halfway through cooking time.

When the mixture in the pan has hardened, cut into 2x1" sections.

Set each chunk onto a fork and dip into the melted chocolate. Tap the fork against the side of the bowl or pan to knock off any excess chocolate. Then place the chunks on waxed paper to cool at room temperature (less than 70 degrees.) This could take several hours, but the bars will set best this way. You can speed up the process by placing the bars in the refrigerator for 30 minutes.

Makes: 2 dozen bars

Macaroni Salad ()

- 1 elbow macaroni,(7 ozs)
-cooked
- 2 celery fine,Minced
- 1 T dry onion,Minced
- 1/3 c sweet pickles,Diced
- 1 1/2 c fat free miracle whip
- 1/2 c fat free mayo
- 1/4 t black pepper
- 1/4 t dry mustard
- 1 t sugar
- 1 salt,To Taste

Combine everything just as listed. Refg. salad tightly covered several hour

Margarita Pie1

- 1 crust
- 1 1/4 c pretzels, finely crushed
- 1/2 c butter (or margarine), melted
- 1/4 c sugar
- 1 filling
- 2 limes
- 1/4 c orange juice
- 1 cn condensed milk, sweetened
- 8 oz whipped topping, Frozen
-thawed

Crush pretzels in plastic bag with Dough and Pizza Roller. Combine all crust ingredients in Batter Bowl. Press crust mixture onto bottom and upsides of 9-inch Pie Plate; set aside. Zest both limes with Lemon Zester/Scorer. Juice both limes using Lemon Aid.

Combine lime zest and juice with filling ingredients and fold together with Super Scraper in clean Batter Bowl. Pour filling into crust. Chill 25-30 minutes.

Marie Callendar's Cake Like Corn Bread

9 oz Corn Muffin Mix
9 oz Yellow Cake Mix

Prepare corn muffin mix just as box directs.

Set aside. In another bowl prepare yellow cake mix per box directions.

Pour prepared cake mix into prepared corn muffin mix and stir well.

Turn batter into greased 9x12x2 pan.

Bake at 350 for 30 to 35 minutes or till toothpick comes out clean.

Serve warm with Honey Butter.

Marie Callendar's Honey Butter

1/4 lb Butter

1/2 c Honey

6 Bacon, Slices

Crisply And Crumbled, Cooked

Beat butter in a 1-1/2 qt bowl with electric mixer, high speed, till light and fluffy.

Gradually on reduced speed, beat in honey and bacon, beating till thoroughly combined and smooth

Keep refrigerated in covered container to serve within a week.

Marinade (Steak & Ale)

FOR STEAKS =====

1/2 c Ketchup

2/3 c Tomato juice

1/4 c Red wine,or
grape juice

FOR CHICKEN OR PORK =====

1/2 c Soy sauce

1/2 c Pineapple juice

1/4 c White wine,or
grape juice

Mix ingredients for each marinade and marinate steaks or chicken up to 24 hours in the fridge.

Mars Almond Bar

2 c granulated sugar
1/4 c light corn syrup
1/2 c + 2 tb. water
1 pn salt
2 egg whites
35 kraft caramels
2/3 c whole roasted almonds
24 oz milk chocolate chips

In a large saucepan over medium heat, combine the sugar, corn syrup, 1/2 cup of the water, and the salt. Heat to boiling, then cook using a candy thermometer to monitor the temperature.

Beat the egg whites until they are stiff and form peaks. Don't use a plastic bowl for this.

When the sugar mixture reaches 270F, or the soft crack stage. Remove from the heat and pour the mixture in thin streams into the egg whites, blending completely with an electric mixer set on low.

Continue to mix about 20 minutes or until the nougat begins to harden and thickens to the consistency of dough. Mix in the almonds.

Press the nougat into a greased 9 x 9 inch pan and chill until firm about 30 minutes.

Melt the caramels with the remaining 2 tb. water in a small saucepan over medium heat.

Pour the caramel over the nougat and return the pan to the refrigerator.

When the caramel and nougat are firm (about 30 min), slice down the middle of the pan with a sharp knife and then slice across into 7 segments to make a total of 14 bars.

Melt the milk chocolate chips in a microwave for 2 minutes on half power, stirring halfway through the cooking time. Melt completely, but be careful not to overheat.

Resting the bar on a fork (and use fingers if needed) dip each bar into the chocolate to coat completely and tap the fork against the side of the bowl to knock off the excess chocolate. Place on waxed paper and let cool at room temperature until the chocolate is firm 1-2 hours.

Mcdonald's Apple Mcmuffins

1/2 c Skimmed (or reconstituted)
Nonfat Dry Milk
1/2 sm Egg Beaters Carton (=1Egg)
4 t Non-fat plain yogurt*
2/3 c Sugar
1 c Peeled Apples, Grated
1/2 t Cinnamon
1 1/2 c Self-rising flour

*Can use 2 ts yogurt and 2 ts applesauce for more moist muffins.

Grease 12 muffin wells. Preheat oven to 400.

Combine in medium mixing bowl using mixer on medium speed all ingredients.

When completely combined, stir into it self-rising flour only until flour is completely moistened and dissolved. Do not overmix. You don't want to beat this like a cake batter or muffins will be heavy and maybe dry after baked.

Divide batter equally among the 12 prepared muffin wells

Bake about 18-20 minutes until a tester comes out clean.

Cool a few minutes before loosening and removing from muffin tins

Mcdonald's Apple Muffins

21 oz apple pie filling
3 eggs
2 t apple pie spice
18 oz yellow cake mix

Beat all together with electric mixer on medium-speed. Divide batter equally between 24 paper-lined cupcake wells. Bake 350 25 to 30 minutes or until knife inserted comes out clean. Cool before peeling off paper liners.

Mcdonald's Arch Deluxe

1 T mayonnaise
1/2 t brown mustard,(French's "Hearty Deli" is good)
1 sesame seed hamburger bun
1/4 lb beef,Ground
1 sl American cheese
1 tomato slices,up to 2
1 lettuce leaves,chopped, up
-to 2
1/2 T ketchup
2 T onion,Chopped

1. In a small bowl, mix together the mayonnaise and the brown mustard. Set aside.
2. Grill the face of each of the buns on a griddle or frying pan over medium heat.
3. Roll the ground beef into a ball and pat it out until it's approximately the same diameter as the bun.
4. Cook meat on hot griddle or frying pan for about 5 minutes per side or until done. Be sure to lightly salt and pepper each side of the patty.
5. Build the burger in the following order, from the bottom up:

On Bottom Bun beef patty American cheese slice 1-2 tomato slices lettuce
On Top Bun mayo/mustard ketchup onions
6. Slap the top onto the bottom and serve hot.

Makes one burger.

Mcdonald's Big Mac Sauce

- 1 c Miracle whip
- 1/2 c Relish
- 1/3 c Kraft creamy french dressing
Orange Kind--Not Red Kind
- 1 T Sugar
- 1/4 t Black pepper
- 1 t Dry onion, Minced

Stir together and chill.

Mcdonald's Big Mac Sauce ("Special Sauce")

1/2 c mayonnaise
2 T French dressing
4 t sweet pickle relish
1 T white onion, Finely Minced
1 t white vinegar
1 t sugar
1/8 t salt

1. Combine all of the ingredients in a small bowl. Stir well.
2. Place sauce in a covered container and refrigerate for several hours, or overnight, so that the flavors blend. Stir the sauce a couple of times as it chills.

Makes about 3/4 cup.

Mcdonald's Bigxtra!

- 1 lg sesame seed bun,(4 3/4-inch
-- diameter)
- 5 oz beef,Ground
seasoned salt
black pepper,Ground
- 2 t ketchup
- 1 T mayonnaise
- 1 T onion,Chopped
- 3 pickle slices,(hamburger
-style)
- 1/2 c lettuce,Chopped
- 1 lg tomato slice
non-stick cooking spray

1. Form the ground beef into a very large patty on wax paper. Make it approximately 5 1/2 to 6 inches in diameter (the meat should shrink to the perfect size for the buns when cooked). Freeze this patty for a couple hours before cooking.
2. Grill the faces of the hamburger bun in a hot skillet over medium heat. Grill until the buns are golden brown. Leave pan hot.
3. Grill the frozen patty in the pan for 2-3 minutes per side. Sprinkle one side with seasoned salt and ground black pepper.
4. Prepare the rest of the burger by first spreading the 2 teaspoons of ketchup on the face of the top bun. Follow the ketchup with the tablespoon of mayonnaise.
5. Stack the onion onto the top bun next, followed by the pickles and lettuce. Add the tomato slice to the top of the stack.
6. When the beef patty is done cooking, use a spatula to arrange it on the bottom bun. Turn the top of the burger over onto the bottom and serve.

Makes 1 hamburger.

Mcdonald's Biscuit

2 c self-rising flour
1 tb sugar
1 c milk
4 tb mayonnaise -- rounded

Combine all ingredients. When dough is worked smooth, divide among 10 paper-lined muffin wells. Bake at 350 for about 30 minutes, until golden brown.

Mcdonald's Biscuits

2 T margarine, melted & divided
2 c Bisquick baking mix
2/3 c buttermilk
2 t sugar
1/4 t salt

1. Preheat oven to 450 degrees.
2. Combine the baking mix, buttermilk, sugar, salt, and half of the melted margarine in a medium bowl. Mix until well-blended.
3. Turn dough out onto a floured surface and knead for about 30 seconds, or until dough becomes elastic.
4. Roll dough to about 3/4-inch thick and punch out biscuits using a 3-inch cutter. Arrange the punched-out dough on an ungreased baking sheet, and bake for 10-12 minutes or until the biscuits are golden on top and have doubled in height.
5. Remove the biscuits from the oven and immediately brush each one with a light coating of the remaining melted margarine. Serve warm.

Makes 8 biscuits.

Mcdonald's Bran Muffins

3 c buttermilk
3 eggs
1/3 c oil
1 1/2 t baking soda
1 1/2 t baking powder
1 t salt
1 t vanilla
1 c sugar
3 c bran flakes -- slightly
1 crush
3 c all-purpose flour

Put first ingredients through blender on high speed 20 seconds. Pour into bowl and beat in remaining ingredients at low speed of mixer until completely mixed. Cover and refrigerate 24 hours. Fill greased muffin well almost full and bake 400 20 to 25 minutes or until cracked on top and a toothpick inserted in center comes out clean. 1 tb plumped raisins can be added to each well of batter before baking.

Mcdonald's Broccoli Cheese Soup

2 c water
1/2 c flour
12 c dry milk powder
3 T chicken bouillon powder
1 t dry onion, Minced
1 black pepper
5 oz frozen broccoli, Chopped
-cook
1 T sour cream
1 T butter
1 sl kraft singles cheddar, cut
-in bits

Into blender put first 6 ingredients. Blend on high until smooth. Pick out larger pieces of broccoli and put in blender. blend those until tiny bits. Put aside 3/4 c cooking water from broccoli and discard rest of water. Pour blender mixture into top of double boiler over simmering water, stirring until smooth and thickened. Stir in cooking water and broccoli, diced fine. Add remaining ingredients.

Mcdonald's Egg Burrito

4 oz breakfast sausage
1 T white onion, Minced
1/2 T mild green chilies, Minced
-(canned)
4 eggs, beaten
salt
pepper
4 8-inch flour tortillas
4 sl American cheese
On the side
salsa

1. Preheat a skillet over medium heat. Crumble the sausage into the pan, then add the onion. Saute the sausage and onion for 3 to 4 minutes or until the sausage is browned.
2. Add the mild green chilies and continue to saute for 1 minute.
3. Pour the beaten eggs into the pan and scramble the eggs with the sausage and vegetables. Add a dash of salt and pepper.
4. Heat up the tortillas by steaming them in the microwave in moist paper towels or a tortilla steamer for 20 to 30 seconds.
5. Break each slice of cheese in half and position two halves end-to-end in the middle of each tortilla.
6. To make the burrito, spoon 1/4 of the egg filling onto the cheese in a tortilla. Fold one side of the tortilla over the filling, then fold up about two inches of one end. Fold over the other side of the tortilla to complete the burrito (one end should remain open). Serve hot with salsa on the side, if desired.

Makes 4 burritos.

Mcdonald's Filet-O-Fish

2 T Mayonnaise 2 t Sweet relish 2 t Minced onion pn Salt 2 Plain
hamburger buns 2 Mrs. Paul's breaded- Fish portions (square) 1 sl
American cheese

1. In a small bowl, mix together the mayonnaise, relish, minced onion, and salt and set aside. This is your tartar sauce.
2. Lightly grill the faces of the buns.
3. Cook the fish according to the package instructions. You can bake the fish, but your sandwich will taste much more like the original if you fry it in oil.
4. Divide the tartar sauce and spread it evenly on each of the top buns.
5. Slice the cheese in half and place a piece on each of the bottom buns.
6. Place the cooked fish on top of the cheese slice on each sandwich, and top off the sandwiches with the top buns.
7. Microwave each sandwich on high for 10 seconds.

Mcdonald's French Fries

2 lg russet potatoes
1 48 -ounce can shortening
salt

Recommended: 1/4-inch potato slicer

1. Peel the potatoes, dry them and slice using a mandolin or other slicer with a setting as close to 1/4-inch square strips as you've got.
2. Rinse the fries in a large bowl filled with around 8 cups of cold water. The water should become milky. Dump the water out and add another 8 cups of cold water plus some ice and let the fries sit for an hour.
3. Spoon the shortening into your deep fryer and set it to 375 degrees. On many fryers this is the highest setting.
4. Remove the fries from the water and spread them out on a towel to dry for 10-15 minutes. Don't let them sit much longer than this or they will begin to turn brown.
5. The oil should now be hot enough for the blanching stage. Split up the fries and add them to the oil for 1 1/2 minutes at a time. Watch them carefully to be sure they don't begin to brown. If they start to brown on the edges, take 'em out. Remove the fries to paper towels to drain and cool. When the fries have cooled, put them into a resealable bag or covered container and freeze for 4 to 5 hours or until the potatoes are completely frozen. As the fries freeze you can turn off the fryer, but turn it back on and give it plenty of time to heat up before the final frying stage for your fries.
6. Split up the frozen fries and add one half at a time to the hot oil. Fry for 4 1/2 to 6 minutes or until the fries have become a golden brown color and are crispy on the outside when cool. The second batch may take a tad longer than the first, since the oil may have cooled. Drain the fries to paper towels and salt generously.

Mcdonald's Ham And Egg Breakfast Bagel Sandwich

****Sauce ****

2 T mayonnaise

1 t creamy dill mustard

****other****

4 eggs

1 t butter

salt

black pepper,Ground

8 -ounces deli-sliced ham -(2-3 per,Slices -- sandwich)

4 plain bagels

8 sl Kraft Singles American cheese

1. First prepare the sauce by combining the mayonnaise with the dill mustard in a small bowl. Set this aside until you are ready to use it.
2. To prepare the eggs it's best to make one at a time in a small 6-inch skillet. If you have more than one of these small pans, you can save a little time.
3. Beat an egg in a small bowl with a whisk until it is smooth, but not foamy. Add a pinch of salt and pepper to the egg. Heat a small 6-inch skillet over low heat. Add 1/4 teaspoon of butter to the pan. When the butter has melted add the egg to the pan. Swirl the pan so that the egg spreads evenly. As the egg begins to cook, use a spatula to pull in a couple of the edges so that raw egg flows from the top onto the hot pan. Cook for 2 to 3 minutes, then fold over one of the edges of the egg using a spoon or fork. Fold it down about an inch. Fold the opposite end over as well. Then fold the remaining two edges over, creating a small rectangular or square mini-omelette. Flip the little omelette over and turn off the heat.
4. Heat up the ham in a covered dish in the microwave for 1 minute. This will make it hot, and keep it from drying.
5. Slice a bagel in half and place it with the faces up on a baking sheet. Grill the faces of the bagel halves in your oven set on broil until golden brown. You may also use a toaster oven for this step, but be sure to place the sliced bagel halves onto a small baking sheet or on aluminum foil.
6. When the bagels are toasted, spread about 1/2 tablespoon of the sauce onto the face of the top bagel half.
7. Place a slice of cheese onto the face of each bagel half.
8. Place the finished omelette onto the cheese on the bottom half of the sandwich.
9. Place the ham onto the egg.
10. Finish by flipping the top half of the sandwich over onto the bottom. Heat for 15 seconds in microwave if needed to warm.

Makes 4 servings.

Mcdonald's Hot Apple & Cherry Pies

4-6 c vegetable oil (in fryer)
1 pk pillsbury apple or cherry
-turnover; in refrigerated section

Preparation:

1. Unroll the Pillsbury turnover dough. You will have six 3'x3' pieces. You will use four of them. Stretch them out to about 4'x5' rectangles. Do this on waxed paper.
2. Spread 1/2 of the pie filling on one dough, and the other half on another, leaving about 1/2' of dough around edges. Clear a 3/4' space lengthwise down the middle of both.
3. Place the remaining two doughs on top of the two with the filling. Crimp the edges. You'll have what looks like two giant pop-tarts.
4. Cut both of them precisely down the middle, in that 3/4' space you created. Crimp those two edges.
5. Manipulate as needed to form an attractive, uniform shaped pie. They should look like small burritos, only crimped around the edges.
6. Place all four, flat on waxed paper, in the freezer. After about 45 minutes, spray all sides of each pie with water mist. Return to the freezer for at least another hour.
7. Place in a freezer bag and seal for future use, or get ready to deep-fry them.

Cooking Your Pies

1. Pre-heat your deep fryer to 375. Also pre-heat your oven to warm.
2. Quickly dip a frozen pie in cold water, making sure to immerse it entirely.
3. Drop the pie into the hot oil. Be careful---it will most likely splatter. After all the pies are in the fryer, place your spare fryer basket over the top. ('Sandwiching' the pies between the two baskets.) This ensures the pies are fully submerged. It is important that the pies are fully submerged or a good portion of it won't cook correctly.
4. Cook 5-7 minutes. Check after 5 minutes---the color should be a golden brown. The older the oil, the sooner the it will turn brown, and that may give you a false reading. 6 minutes is generally right.
5. After deep frying, carefully remove the cooked pies and drain for 1 minute on paper towels. Then place directly on the oven rack in your warmed oven. Warm for at least 10 minutes, and as long as 30 minutes.

Mcdonald's Hot Mustard Sauce

1/2 c water
1/2 c corn syrup
1/3 c plus 1 tablespoon white
-vinegar
2 T ground mustard,Dried
4 t corn starch
1 T granulated sugar
1 T vegetable oil
1/2 t turmeric
1/2 t salt
10 -14 drops habanero hot sauce

1. Combine all ingredients in a small uncovered saucepan. Whisk until smooth.
2. Turn heat to medium and bring mixture to a boil, stirring often. Sauce should thicken in 2 to 3 minutes after it begins to boil. Remove sauce from heat and chill in refrigerator in a covered container.

Mcdonald's Hot Mustard Sauce For Nuggets

- 1 T Dijon mustard
- 2 T French's prepared mustard
- 2 T Heinz 57 sauce
- 1/4 c Mayonnaise
- 1/4 c Sour cream

Mix all, cover and refrigerate to use within 30 days

Mcdonald's Lobster Sandwich

1/2 c cooked Maine Lobster,(fresh
- is best)

1/2 T mayonnaise

1 pn salt

1 lettuce leaf

sm hoagie roll

1. Mix together lobster, mayonnaise and salt.
2. Slice hoagie roll length wise, and spread the lettuce leaf on the bottom half.
3. Spread lobster over lettuce. Top off sandwich with top half of the roll.

Makes 1 sandwich.

Mcdonald's Oriental Dressing

7 oz babyfood strained apricots
3 tb heinz 57 sauce
3 tb bottled italian dressing
3 tb honey
3 tb sugar
3 tb soy sauce
1/2 c bottled apple butter
1/2 c catalina dressing
1/2 c ketchup

As listed, mix all ingredients well with wire whisk. Refrigerate, tightly covered, to use in 4 to 6 weeks. Do not freeze.

Mcdonald's Peppercorn Dressing

- 1/2 c bottled buttermilk (or
-ranch)
- 1/4 c kraft's mayo
- 1 1/2 t dijon mustard
- 1/2 t coarse black pepper
- 1 ds worcestershire

Mix all ingredients. Keep refrigerated and tightly covered to use in 10 days.

Mcdonald's Quarter Pounder (With Cheese)

1 sesame-seed bun
1/4 lb beef, Ground
1 salt, To Taste
1 T ketchup
1/2 t prepared mustard
1 t onion, Chopped
2 dill pickle, Slices
2 sl american cheese

1. Brown the faces of the bun in a large frying pan over medium heat.
2. Roll the ground beef into a ball and then flatten on wax paper until about 1/2 inch thick.
3. Cook the burger for 3 to 4 minutes per side. Salt each side during the cooking
4. Spread Ketchup and then the mustard on the top bun, then add the onion and pickle.
5. Place 1 slice of cheese on the bottom bun, then the beef patty, then the other slice of cheese.
6. Top off the sandwich with the top bun.
7. Microwave on high for 15 seconds.

Mcdonald's Shakes

****Vanilla Shake****

- 2 c vanilla ice cream
- 1 1/4 c low fat milk
- 3 T sugar

****Chocolate Shake****

- 2 c vanilla ice cream
- 1 1/4 c low fat milk
- 2 T chocolate flavor Nestle Quik
- Powder

****Strawberry Shake****

- 2 c vanilla ice cream
- 1 1/4 c low fat milk
- 3 T strawberry flavor Nestle
-Quik Powde

1. Combine all ingredients for the shake flavor of your choice in a blender and mix on high speed until smooth. Stop blender, stir and blend again, if necessary to combine ingredients.
2. Pour into two 12-ounce cups. Serves 2.

Mcdonald's Shamrock Shake

- 2 c vanilla ice cream
- 1 1/4 c low fat milk
- 1/4 t mint extract (not
-peppermint)
- 8 dr green food coloring

1. Combine all ingredients in a blender and blend on high speed until smooth. Stop blender to stir with a spoon if necessary to help blend ice cream.
2. Pour into two 12-ounce cups and serve each with a straw.

Mcdonald's Spanish Omelet Breakfast Bagel Sandwich

****Sauce ****

- 2 T mayonnaise
- 1 t creamy dill mustard
- **other ingredients****
- 2 t green pepper, Minced
- 2 t white onion, Minced
- 4 eggs
- 1 t butter
- salt & black pepper, Ground
- 8 oz breakfast sausage
- 4 plain bagels
- 4 sl Kraft Singles American-cheese
- 4 sl Kraft Singles Monterey Jack-cheese

1. First prepare the sauce by combining the mayonnaise with the dill mustard in a small bowl. Set this aside until you are ready to use it.
2. To prepare the eggs it's best to make one at a time in a small 6-inch skillet. If you have more than one of these small pans, you can save a little time.
3. First preheat pan over low heat. Add 1/4 teaspoon of butter. Add 1/2 teaspoon of minced green pepper along with 1/2 teaspoon minced white onion to the pan and saut for a couple minutes, or until softer.
4. Beat an egg in a small bowl with a whisk until it is smooth, but not foamy. Add a pinch of salt and pepper to the egg. Add the egg to the pan with the vegetables. Swirl the pan so that the egg spreads out. As the egg begins to cook, use a spatula to pull in a couple of the edges so that raw egg flows around from the top onto the hot pan. Cook for 2 to 3 minutes, then fold over one of the edges of the egg using a spoon or fork. Fold it down about an inch. Fold the opposite end over as well. Then fold the remaining two edges over, creating a small rectangular or square mini-omelet. Flip the little omelets over and turn off the heat.
5. Press the sausage into four 2-ounce patties approximately the size of the bagel. Cook the sausage in a large skillet over medium heat until brown. Drain when done.
6. Slice a bagel in half and place it with the faces up on a baking sheet. Grill the faces of the bagel halves in your oven set on broil until golden brown. You may also use a toaster oven for this step, but be sure to place the sliced bagel halves onto a small baking sheet or on aluminum foil.
7. When the bagels are toasted, spread about 1/2 tablespoon of the sauce onto the face of the top bagel half.
8. Place a slice of American cheese onto the face of the top bagel half.
9. Place a slice of Monterey Jack cheese over the face of the bottom bagel half.
10. Place a sausage patty on the cheese on the bottom bagel half.
11. Place the finished omelet onto the sausage on the bottom half of the sandwich.
12. Finish by flipping the top half of the sandwich over onto the bottom. Heat for 15 seconds in microwave if needed to warm.

Mcdonald's Steak & Egg Breakfast Bagel Sandwich

****Sauce ****

- 2 T mayonnaise
- 1 t creamy dill mustard
- **other ingredients****
- 1 sl white onion, quartered
- 1 14-ounce pkg. Steak-Umm -chopped,(7-steaks)
- 4 eggs
- 1 t butter
- salt
- black pepper, Ground
- 4 plain bagels
- 8 sl Kraft Singles American-cheese

1. First prepare the sauce by combining the mayonnaise with the dill mustard in a small bowl. Set this aside until you are ready to use it.
 2. Heat 1 teaspoon of vegetable oil in a medium skillet over medium heat. Separate the onion slices and saut in the oil until light brown.
 3. Heat a large skillet over medium/high heat. Break up the sandwich steak into the hot pan and cook until brown. Drain off fat. Add the grilled onions to the meat and stir.
 4. To make the eggs it's best to make one at a time in a small 6-inch skillet. If you have more than one of these small pans, you can save a little time.
 5. Beat an egg in a small bowl with a whisk until it is smooth, but not foamy. Add a pinch of salt and pepper to the egg. Heat a small 6-inch skillet over low heat. Add 1/4 teaspoon of butter to the pan. When the butter has melted add the egg to the pan. Swirl the pan so that the egg spreads evenly. As the egg begins to cook, use a spatula to pull in a couple of the edges so that raw egg flows from the top onto the hot pan. Cook for 2 to 3 minutes, then fold over one of the edges of the egg using a spoon or fork. Fold it down about an inch. Fold the opposite end over as well. Then fold the remaining two edges over, creating a small rectangular or square mini-omelette. Flip the little omelette over and turn off the heat.
 6. Slice a bagel in half and place it with the faces up on a baking sheet. Grill the faces of the bagel halves in your oven set on broil until golden brown. You may also use a toaster oven for this step, but be sure to place the sliced bagel halves onto a small baking sheet or on aluminum foil.
 7. When the bagels are toasted, spread about 1/2 tablespoon of the sauce onto the face of the top bagel half.
 8. Place a slice of cheese onto the face of each bagel half.
 9. Divide the meat into four portions and stack one portion onto the cheese on the bottom bagel half.
 10. Place the finished omelette onto the meat on the bottom half of the sandwich.
 11. Finish by flipping the top half of the sandwich over onto the bottom. Heat for 15 seconds in microwave if needed to warm.
- Makes 4 servings.

Mcdonald's Sweet & Sour Dipping Sauce

1/4 c peach preserves
1/4 c apricot preserves
2 T light corn syrup
5 t white vinegar
1 1/2 t corn starch
1/2 t soy sauce
1/2 t yellow mustard
1/4 t salt
1/8 t garlic powder
2 T water

1. Combine all ingredients except the water in a food processor or a blender and puree until the mixture is smooth.
 2. Pour mixture into a small saucepan over medium heat. Add water, stir, and bring mixture to a boil. Allow it to boil for five minutes, stirring often. When the sauce has thickened, remove it from the heat and let it cool. Store sauce in a covered container in the refrigerator.
- Makes about 3/4 cup.

Mcdonald's Sweet And Sour Sauce For Nuggets

1 c Apricot Preserves
3 T Heinz 57 Sauce
3 T Italian Dressing
3 T Soy Sauce

Makes about 2 cups. Refrigerate up to 2 weeks.

Mcdonald's Yogurt Parfait

4 c vanilla-flavored low-fat
-yogurt,(or 8 6-oz. Yoplait
2 10-ounce boxes,Sliced
-strawberries,thawed
-- sugar added
1/3 c frozen blueberries,thawed
1/2 c crunchy,sweet granola

1. Pour 1/2 cup of yogurt into a parfait cup or tall glass.
2. Add 1/2 cup of strawberries into the glass on top of the yogurt.
3. Add 1 tablespoon of blueberries to the glass.
4. Pour 1/2 cup of yogurt over the fruit.
5. Sprinkle granola over the top and serve. Repeat for remaining 3 servings.

Makes 4 servings.

Mcfabulous Special Sauce

- 1 c miracle whip salad dressing
- 1/3 c bottled creamy french
1 . dressing
- 1/4 c sweet pickle relish
- 1 T sugar
- 1/4 t dry onion, Minced

Use fork to stir well. Keep refrigerated, tightly covered to use within 2 to 3 weeks.

Mchamburger Cookies

- 1 box vanilla wafers
- 1 c flaked coconut
- 1 green food coloring
- 1 pk chocolate coated keebler --
- 1 grasshopper cookies
- 1 cn vanilla frosting
- 1 yellow food coloring
- 1 egg white --,Beaten
- 1 slightly
- 2 T sesame seeds

Place vanilla wafers on surface, flat side up. In a plastic food bag knead coconut with just enough green food coloring to tint it the color of shredded lettuce. Put 1/3 of frosting into small bowl with just enough water to thin to consistency of buttermilk (pourable). Add a few drops yellow food coloring to resemble color of American cheese. Place a dab of frosting on flat side of each vanilla wafer and then a bit of tinted coconut. Place a Keebler cookie on top of that with a little bit of frosting and cover with flat side of another vanilla wafer, using a little pressure to force some of the frosting to drip over sides resembling melted cheese. Wipe top of each assembled cookie in beaten egg white and sprinkle with a few sesame seeds before egg white can dry. Let stand at room temp until firm or set and wrap each in paper used to wrap the McDonald's hamburgers in. Store at room temp, covered, to use in a week or two.

Meaty Chili From Wendy's

2 lb beef, Ground
1 qt tomato juice
29 oz can tomato puree
15 oz can red beans, drained
1 md onion, chopped
1/2 c celery, Diced
1/4 c green bell pepper, Diced
1/4 c chili powder
2 t cumin
1 1/2 t garlic powder
1 t salt
1/2 t black pepper
1/2 t oregano
1/2 t sugar
1/8 t cayenne pepper, or more to
-taste

Brown beef in large skillet; drain. In 6-quart pot, combine beef, juice, puree, beans, onion, celery, bell pepper, chili powder, cumin, garlic powder, salt, pepper, oregano, sugar and cayenne; cover pot. Simmer 1 1/2 hours, stirring every 15 minutes. Makes 16 (9-ounce) servings.

Mexican Seasonings Mix

1 c minced onion,Dried
1/3 c beef bouillon powder
1/3 c firehouse hot chili powder
2 T cumin,Ground
4 t red pepper,Crushed
1 T oregano
2 t garlic powder

Mix all and store in pantry up to 4 months

Mimi's Cafe French Market Onion Soup

1/4 c butter
3 md white onions, sliced
3 14 -ounce cans beef broth
 -(swanson is best)
1 t salt
1/4 t garlic powder
3 T kraft parmesan cheese, Grated
6 to 12 french bread, Slices
 -(baguette)
6 sl swiss cheese
6 sl mozzarella cheese
6 T parmesan cheese, Shredded

1. Saut onions in melted butter in a large soup pot or saucepan for 15 to 20 minutes or until onions begin to brown and turn transparent.
2. Add beef broth, salt and garlic powder to onions. Bring mixture to a boil, then reduce heat and simmer uncovered for 1 hour. Add the grated parmesan cheese in the last 10 minutes of cooking the soup.
3. When soup is done, preheat oven to 350 degrees and toast the French bread slices for about 10 to 12 minutes or until they begin to brown. When bread is done, set oven to broil.
4. Build each serving of soup by spooning about 1 cup of soup into an oven-safe bowl. Float a toasted slice or two of bread on top of the soup, then add a slice of Swiss cheese on top of that. Place a slice of mozzarella on next and sprinkle 1 tablespoon of shredded parmesan cheese over the top of the other cheeses.
5. Place the soup bowl on a baking sheet and broil for 5 to 6 minutes or until the cheese begins to brown.

Mint Chocolate Mousse Cake

- 1 prepared angel food cake
- 1 pk chocolate pudding, Instant
- 2/3 c milk
- 8 oz whipped topping, Frozen
-thawed
- 6 round peppermint candies
- 1/4 t peppermint extract

Slice angel food cake horizontally into thirds on Grooved 18"x12" Cutting Board with Serrated Bread Knife; set aside.

Combine pudding and milk in Batter Bowl with 10" Whisk; add half of the whipped topping. Spread chocolate mixture between layers using Icing Spreader. Chop candies with Food Chopper. Combine remaining whipped topping, candies and extract in Batter Bowl. Frost cake with topping mixture. Slice with Serrated Bread Knife.

Mr & Mrs T Rich & Spicy Bloody Mary Mix

- 1 46-ounce can tomato juice
- 4 T lime juice
- 3 T juice from jalapenos, Canned
- (nacho), Slices
- 3 T vinegar
- 2 T sugar
- 2 t prepared horseradish
- 1/4 t salt
- 1/4 t pepper
- 1/8 t onion powder
- 1 ds garlic

1. Combine all ingredients in a 2-quart pitcher. Store covered in the refrigerator.
2. Directions for mixing a drink, as per the original mix:
"Add 3 parts Mr & Mrs T Rich & Spicy Bloody Mary Mix to 1 part vodka, gin, rum or tequila, over ice. Mr & Mrs T Rich & Spicy Bloody Mary Mix is also delicious by itself. Simply pour over ice and serve."

Makes 52 ounces.

Mr. & Mrs. T Sweet & Sour Mix

3 c water
3/4 c lime juice
1/2 c corn syrup
1/4 c granulated sugar
1/4 c lemon juice
1 dr yellow food coloring

This recipe makes a little more of the popular mixer than you'll get in the 34-ounce plastic bottles at the store. So now when you crave that frosty margarita or snappy whiskey sour and don't have any sweet & sour mix on hand, you can pop together a batch of your own. Just mix this stuff as you would the real sweet & sour mix in your favorite cocktails and party libations. Here's to ya! Combine all ingredients in a 2 quart pitcher and mix until sugar is dissolved. Store covered in refrigerator.

Mrs. Dash Salt Free Seasoning Blend

1/4 c dried minced onion,Crushed
-flakes*
4 t dried vegetable,Crushed
-flakes,(Schilling)*
1 T garlic powder
1 T orange peel,Dried
2 t black pepper,Coarse Ground
1 t parsley,Dried
1/2 t basil,Dried
1/2 t marjoram,Dried
1/2 t oregano,Dried
1/2 t savory,Dried
1/2 t thyme,Dried
1/2 t cayenne pepper
1/2 t cumin
1/2 t coriander
1/2 t mustard,Dried
1/4 t celery seed
1/4 t Kool-Aid unsweetened
-lemonade drink
1 ds dried rosemary,Crushed

1. Combine all of the ingredients in a small bowl and stir well.
As you stir, crush the leafy spices for a finer blend.
2. Store the spice blend in a covered container or a sealed shaker bottle.
Makes about 2/3 cup.

Mrs. Fields Carrot Cake

CAKE =====

2 1/2 c all-purpose flour
2 T baking soda
1/4 t salt
2 t cinnamon
1 c light brown sugar,packed
1 c white sugar
1 1/2 c butter,softened
3 lg eggs
2 t pure vanilla extract
3 c carrots,Grated
1/2 c crushed pineapple,drained
1 c (6-oz.) raisins
1 c (4-oz.) walnuts,Chopped

ICING =====

16 oz cream cheese,softened
1/2 c salted butter,softened
1 T fresh lemon juice (about 1
-large lemon)
2 t pure vanilla extract
3 c confectioners' sugar

Preheat oven to 350-degrees. Grease and flour two 9-inch cake pans.

In a large bowl stir together flour, baking soda, salt, cinnamon and sugars. Add butter, one egg and vanilla; blend with electric mixer on low speed. Increase speed to medium and beat for 2 minutes.

Scrape down sides of bowl. Add remaining eggs, one at a time, beating 30 seconds after each addition. Add carrots, pineapple, raisins and walnuts. Blend on low until thoroughly combined.

Pour batter into prepared pans and smooth the surface with a rubber spatula. Bake in center of oven for 60-70 minutes. Toothpick inserted into center should come out clean. Cool in pans for 10 minutes. Then invert cakes on rack and cool to room temperature.

TO PREPARE ICING: On a medium bowl with electric mixer on medium speed, beat cream cheese and butter until smooth add lemon juice and vanilla; beat until combined. Add sugar gradually, mixing on low until smooth.

TO ICE THE CARROT CAKE: Place one layer on a cake platter, and with a metal spatula spread icing over the top to form a thin filling. Place second layer over the first, rounded side up. Coat the top and sides of the cake evenly with remaining icing. Refrigerate 1 hour to set icing.

Mrs. Fields Chocolate Chip Cookies

- 1 c softened butter,(2 sticks)
- 1/2 c granulated sugar
- 1 1/2 c brown sugar,Packed
- 2 eggs
- 2 1/2 t vanilla extract
- 2 1/2 c all-purpose flour
- 3/4 t salt
- 1 t baking powder
- 1 t baking soda
- 1 1/2 twelve-ounce bags semisweet
-chocolate chips

1. Preheat oven to 350 degrees.
 2. In a large mixing bowl, cream together the butter, sugars, eggs, and vanilla.
 3. In another bowl, mix together the flour, salt, baking powder and baking soda.
 4. Combine the wet and dry ingredients.
 5. Stir in the chocolate chips.
 6. With your fingers, place golf ball-sized dough portions 2 inches apart on an ungreased cookie sheet. 7. Bake for 9-10 minutes or just until edges are light brown.
- Makes 30 cookies.

Nabisco Cheese Nips

- 1 c all-purpose flour, Sifted
(plus 1/2 cup &, Divided
-reserved for
-- kneading and rolling)
- 1 t baking soda
- 1/4 t baking powder
- 1/2 c Kraft Macaroni & Cheese
-Cheese Topp
-- powder
(or 2 packages dry cheese
-powder for
-- boxes Kraft macaroni &
-cheese)
- 3 T shortening
- 1/3 c buttermilk
- 1/2 t salt, (for tops, optional)

1. Sift together 1 cup flour, baking soda, baking powder and cheese powder in a large bowl.
2. Cut in the shortening with a fork and knife with a crosswise motion until dough is broken down into rice-size pieces. Mixture will still be very dry.
3. Stir in buttermilk with a fork until dough becomes very moist and sticky.
4. Sprinkle a couple tablespoons of the reserved flour over the dough and work it in until it can be handled without sticking, then turn it out onto a floured board, being sure to keep 1/4 cup of the reserve flour for later. Knead the dough well for 60 to 90 seconds, and the flour is incorporated. Wrap the dough in plastic wrap and chill for at least one hour.
5. Preheat oven to 325 degrees. Spray a light coating of cooking spray on a baking sheet.
6. Remove the dough from the refrigerator and use the remaining reserve flour to dust a rolling surface. Roll about one-third of the dough to just under 1/16th of inch thick. Trim the edges square (a pizza cutter or wheel works great for this), then transfer the dough to a lightly greased baking sheet. Use the rolling pin to transfer the dough. Simply pick up one end of the dough onto a rolling pin, and roll the dough around the rolling pin. Reverse the process onto the baking sheet to transfer the dough.
7. Use a pizza cutter to cut across and down the dough, creating 1-inch square pieces. Use the blunt end of a skewer or broken toothpick to poke a hole in the center of each piece.
8. Sprinkle a very light coating of salt over the top of the crackers (crackers will already be quite salty) and bake for 8-10 minutes, mix the crackers around (so those on the edge don't burn) and bake for another 3-5 minutes, or until some are just barely turning a light brown. Repeat the rolling and baking process with the remaining dough.

Makes approximately 300 crackers.

Nabisco Chips Ahoy!

1 1/2 c shortening
1 c brown sugar
1 c sugar
2 t salt
1 1/2 t vanilla extract
1 t baking soda
4 c flour
1/4 c water
12 oz miniature chocolate chips

Preheat the oven to 325. In a large mixing bowl, combine the shortening and sugars and blend with an electric mixer until smooth. Add the salt, vanilla and baking soda. While beating at low speed, slowly add the flour. Then add the water. Mix thoroughly. Stir in the chocolate chips. Form the cookies by breaking off bits of dough and patting them out with your fingers into 2" rounds about 1/4" thick. Place the cookies on ungreased cookie sheets and bake for 15 to 20 minutes, or until golden brown on the top and around the edges.

Nabisco Nilla Wafers

1/2 c powdered sugar
1/3 c sugar
1/3 c shortening
1 egg
1 t vanilla
1/8 t salt
1 1/2 c cake flour
1 1/2 t baking powder
1 T water

1. Preheat oven to 325 degrees.
2. Cream together sugars, shortening, egg, vanilla, and salt in a large bowl.
3. Add the the flour and baking powder. Add 1 tablespoon of water and continue mixing until dough forms a ball.
4. Roll dough into 3/4-inch balls and flatten slightly onto a lightly greased cookie sheet. Bake for 15-18 minutes or until cookies are light brown.

Makes 50-56 cookies.

Nabisco Nutter Butter

1 cookies
1/2 c shortening
2/3 c sugar
1 egg
1/2 t salt
3 T peanut butter
1/2 c oats,rolled (raw)
1 c flour
1 filling
1/2 c peanut butter
3/4 c powdered sugar
1 T graham cracker crumbs --
1 fine,Ground

Preheat the oven to 325. In a large bowl, cream together the shortening and sugar with an electric mixer. Add the egg, salt and peanut butter and beat until well blended. Put the oats in a blender and blend on medium speed until they are almost as finely ground as flour. Add the oats and flour to the mixture and blend well. Pinch out small portions of dough and roll into 1" balls in the palm of your hand. Press these flat on ungreased cookie sheets so that they form 2" circles. Bake for 8 to 10 minutes, or until light brown around the edges. While the cookies bake, combine the filling ingredients in a small bowl. When the cookies are cool, use a butter knife to spread a thin layer of filling on the flat side of a cookie and press another on top. Repeat.

Nabisco Old Fashioned Ginger Snaps

1 c dark brown sugar,Packed
3/4 c sugar
1/4 c molasses
1/4 c shortening
1 T butter,softened
1 egg
1/2 t vanilla
2 1/2 c all-purpose flour
2 t baking soda
2 t ginger,Ground
1 t salt
1 t cinnamon,Ground
1/2 t cloves,Ground
1/4 c water

1. Preheat oven to 350 degrees.
2. Cream together the sugars, molasses, shortening, butter, egg, and vanilla in a large bowl. Beat with an electric mixer until smooth.
3. In another large bowl combine the flour, baking soda, ginger, salt, cinnamon, and cloves.
4. Pour the dry mixture into the wet mixture and beat while adding the water. Continue to mix until ingredients are incorporated.
5. Measure a heaping teaspoon of dough at time. Roll the dough into a sphere between the palms of your hands then press the dough onto the cookie. Flatten to about 1/8-inch thick.
6. Bake cookies for 10-14 minutes or until edges begin to brown and cookies are crispy when cool.

Makes 120 (10 dozen) cookies.

Nabisco Oreo (Wafers)

- 1 18.25-ounce pkg. Betty
-Crocker choc
-- fudge cake mix
- 3 T shortening,melted
- 1/2 c cake flour,measured then
--,Sifted
- 1 egg
- 3 T water
- 2 T brown paste food coloring
-(optional)*

1. Combine the cookie ingredients in a large bowl. Add the water a little bit at a time until the dough forms. Cover and chill for 2 hours.
2. Preheat oven to 350 degrees.
3. On a lightly floured surface roll out a portion of the dough to just under one 16th of an inch thick. To cut, use a lid from a spice container with a 1 1/2-inch diameter (Schilling brand is good). Arrange the cut dough rounds on a cookie sheet that is sprayed with a light coating of non-stick spray. Bake for 10 minutes. Remove wafers from the oven and cool completely.
4. As the cookies bake, make the filling .
5. When the cookies have cooled, roll a small portion (heaping 1/4 teaspoon) of the filling into a ball (just over 1/4-inch in diameter), and press it between two of the cookies. Repeat with the remaining cookies.

Makes 108-116 wafers; for 54-58 sandwich cookies.

Nabisco Oreo Cookie

1 cookie
1 18 25 oz
1/3 c water
2 T shortening
1 filling
3 1/2 c powdered sugar
1/2 T sugar
1/2 t vanilla extract
1/2 c shortening
3 T hot water
1 dark dutch fudge cake mix

Preheat the oven to 325. Blend all the cookie ingredients with an electric mixer, then knead with your hands until it reaches the consistency of dough. Form the dough into balls about 3/4" in diameter and press flat 1/2" apart on greased cookie sheets. Bake for 4 to 6 minutes, or until the cookies are crunchy. Let the cookies cool on the sheets. As the cookies cool, combine the filling ingredients well with an electric mixer. With your hands form the filling into balls about 1/2 to 3/4" in diameter. Place a filling ball in the center of the flat side of a cooled cookie and press with another cookie, flat side down, until the filling spreads to the edge.

Nabisco Snackwell's Banana Snack Bars

- 2 egg whites
- 1 c plus 5 tablespoons sugar
- 2 T brown sugar
- 2 T molasses
- 1 1/2 c banana puree*
- 3 T shortening
- 1/4 c whole milk
- 1/2 t vanilla butter nut extract
- 1 1/2 c all-purpose flour
- 1/2 t salt
- 1/4 t baking soda

1. Preheat oven to 350.
2. In a large bowl, whip the egg whites with an electric mixer until they become thick. Do not use a plastic bowl for this.
3. Add the sugar to the egg whites and continue to beat until the mixture forms soft peaks.
4. Add the brown sugar, molasses, banana puree, shortening, milk and vanilla butter nut flavoring to the mixture, beating after each addition.
5. In a separate bowl, combine the remaining ingredients.
6. While beating the wet mixture, slowly add the bowl of dry ingredients.
7. Lightly grease a 9x14-inch pan with a light coating of non-stick cooking spray. Be sure to coat the sides as well as the bottom of the pan. Dump about 3 tablespoons of sugar into the pan, then tilt and shake the pan so that a light layer of sugar coats the entire bottom of the pan, and about halfway up the sides. Pour out the excess sugar.
8. Pour the batter into the pan, and spread it evenly around the inside of the pan. Sprinkle a light coating of sugar -- about two tablespoons -- over the entire top surface of the batter. Gently shake the pan from side-to-side to evenly distribute the sugar over the batter. Bake for 25-28 minutes or until the cake begins to pull away from the sides of the pan.
9. Remove the cake from the oven and turn it out onto a cooling rack. When cake has cooled, place it onto a sheet of wax paper on a cutting board and slice across the cake 6 times, creating 7 even slices. Next cut the cake lengthwise twice, into thirds, creating a total of 21 snack bars. When the bars have completely cooled, store them in a resealable plastic bag or an airtight container.

Nestlays 100 Grand Bar

30 unwrapped kraft caramels --
1 room temp
1 bag milk chocolate chips
1 (12-ounce bag)
3/4 c rice krispiesae

1. With your fingers, flatten each caramel into a rectangle about 1/4-inch thick. 2. Melt the chocolate chips in a microwave-safe bowl in a microwave set on half power for 2 minutes. Stir halfway through the heating time. Melt thoroughly, but do not overheat. 3. Add the Rice Krispies and stir just until blended. 4. Dip each caramel into the chocolate to coat completely and then place on waxed paper. Cool until firm at room temperature, 1 to 2 hours.

Nestle 100 Grand Bar - Microwave

Yield: 1 Servings

30 unwrapped kraft caramels --
1 ,room temp
1 bag milk chocolate chips
1 ,(12-ounce bag)
3/4 c rice krispiesae

1. With your fingers, flatten each caramel into a rectangle about 1/4-inch thick. 2. Melt the chocolate chips in a microwave-safe bowl in a microwave set on half power for 2 minutes. Stir halfway through the heating time. Melt thoroughly, but do not overheat. 3. Add the Rice Krispies and stir just until blended. 4. Dip each caramel into the chocolate to coat completely and then place on waxed paper. Cool until firm at room temperature, 1 to 2 hours.

Nestle's Toll House Cookies

The exact recipe is: Heat oven to 375 degrees F. Sift together 2 1/4 sifted flour, 1 tsp. baking soda, 1 tsp. salt; set aside. Combine 1 cup softened butter or shortening, 3/4 cup granulated sugar, 3/4 cup firmly-packed brown sugar, 1 tsp. vanilla,

Newman's Own Creamy Caesar Dressing

1 c mayonnaise
3 T distilled white vinegar
2 T kraft parmesan cheese, Grated
2 t worcestershire sauce
1/2 t lemon juice
1/2 t dry mustard, Ground
1/4 t salt
1/4 t garlic powder
1/4 t onion powder
1/4 t black pepper, Ground
pinch basil, Dried
pinch oregano, Dried

Combine all ingredients in a medium bowl and mix with an electric mixer for about 30 seconds. Chill the dressing for a couple hours before serving.

Oatmeal Citrus Scrubbing Grains

1 c orange and lemon peel, Dried

1 c oatmeal, Cooked

1 c almonds, Blanched

Place peels, oats and almonds in a blender and whirl until the mixture is a fine powder. Store in container. To use: Place a bit of the scrub in the palm of your hand and moisten with a few drops of water. To dry citrus peels, place a basket in a sunny window.

Old Bay Seasoning

1 T celery seed
1 T whole black peppercorns
6 bay leaves
1/2 t whole cardamom
1/2 t mustard seed
4 whole cloves
1 t sweet hungarian paprika
1/4 t mace

In a spice grinder or small food processor, combine all of the ingredients. Grind well and store in a small glass jar.

Old Fashioned Hamburgers

1 1/2 lb lean beef, Ground
3 T butter (or regular
-margarine)
1 t salt
1/8 t pepper
1/2 t dry mustard
1/2 t paprika
1 t worcestershire sauce
2 T lemon juice

Shape the beef into 6 thick patties. In a large heavy skillet heat 1 Tbls of the butter or margarine and add the patties and cook to the desired doneness.

Meanwhile stir the remaining ingredients together adding 2 Tsp of water to them. Remove the patties to hot plates and cut 2 gashes in each and sprinkle with the spice mixture. Top each patty with a Tsp of butter or margarine. Stir 2 Tbls of water into the skillet and bring to a boil then pour over the burgers. Serve at once.

Old Spaghetti Factory Original Clam Sauce

3 oz Butter
2 Garlic cloves, fine chopped
1/2 md Onion, finely chopped
3 md Celery Stalks,* See Note
3 T Flour
2 cn Chopped clams,(6 oz ea)
1 qt Half and half
1/4 t thyme,Ground
1 t Salt

* peel stalks then finely chop.

Combine butter, garlic, onion and celery in a saucepan.

Braise over medium-low heat until tender but not brown.

Add the flour, and mix to make a roux. Drain clams, reserving juice.

In a separate saucepan, combine clam juice, half-and-half, thyme and salt. Heat until just below boiling. Add to roux, and cook until sauce thickens. Add clams, stirring gently to mix through out the sauce.

Serve over noodles.

Old Spaghetti Factory's Creamy Pesto Salad Dressing

3/4 c of oil
1 c of mayonnaise
3/4 c of buttermilk
2 T romano cheese, Grated
2 T dried basil, Crushed
1/2 t salt
1 clove garlic, minced
hot pepper sauce

Whisk together oil & mayonnaise. Add buttermilk, cheese, basil, salt, garlic and hot sauce, to taste. Mix thoroughly. Cover and let flavors meld overnight in refrigerator. This also makes an excellent chicken marinade.

Olive Garden 5-Cheese Lasagna

- 1 cream sauce
- 1/4 c butter
- 1/4 c flour
- 2 c milk cheese
- 1 filling
- 1/4 c sun-dried tomatoes, oil
-packed, min, ced
- 1 T fresh garlic, minced
- 3 1/2 c ricotta cheese
- 3 eggs
- 1 c parmesan cheese, Grated
- 1/2 c romano cheese, Grated
- 1/2 t salt
- 1 t black pepper
- 1 other
- 4 c mozzarella cheese, shredded
- 1 c spinach lasagna noodles
- 1 marinara sauce
- 1 extra parmesan cheese

To make sauce melt butter with medium heat in heavy, 1 quart saucepan. Add flour and stir until well-blended; cook until frothy. Add milk, stirring constantly with wire whisk as mixture comes to a simmer. Cook and stir until thickened (3-4 minutes). Chill while mixing other ingredients. Drain and mince tomatoes and garlic. Place other cheese filling ingredients in 3-quart mixing bowl with tomatoes and garlic. Add 1-1/2 cups of cooled cream sauce and mix until well blended. Refrigerate, reserving 1/2-cup for later use.

Cook lasagna noodles according to package directions. Cool under cold water and drain. Place 3 lasagna noodles in a 9x13x2 lightly oiled baking dish, overlapping slightly. Spread 1-1/2 cups cheese filling over noodles; sprinkle with one cup mozzarella and 1/4-cup fontina cheese. Repeat pasta and cheese layering three more times; top with remaining three lasagna noodles. Spread 1/2-cup of reserved cream sauce over top and cover lightly with foil. Preheat oven to 350 and bake for 1 hour. Remove from oven and keep warm at least 30 minutes before serving.

Serve topped with hot marinara and Parmesan cheese. (Can be refrigerated a day before baking if desired.)

Olive Garden Alfredo Fettucine

8 oz cream cheese, cut in bits
3/4 c parmesan cheese, grated
1/2 c butter (or marg)
1/2 c milk
8 oz fettuccine, cook, drain

In large saucepan combine cream cheese, Parmesan, butter and milk, stirring constantly until smooth. Toss pasta lightly with sauce, coating well. Leftovers freeze well.

Olive Garden Apple Praline Cheesecake

CRUST

- 1 c Graham cracker crumbs
- 2 T Sugar
- 2 T Butter

APPLE MIX

- 1/4 c Butter
- 1/2 c Light brown sugar
- 2 lb Red delicious apples
 - peeled,cored, dice 1/2" pc
- 1 t Cinnamon
- 1/2 t Nutmeg
- 1/2 t Allspice

PRALINE TOPPING

- 1 1/2 c Dark brown sugar
- 1/2 c Butter,softened
- 1 c Pecan pieces

APPLE CHEESECAKE

- 16 oz Cream cheese,softened
- 1/2 c Granulated sugar
- 3 lg Eggs
- 1 c Heavy whipping cream

CRUST-Melt butter. Stir in the crumbs and sugar until thoroughly blended. Press into the bottom of a 9" springform pan. Set aside.

APPLE MIX-In a Dutch oven, melt butter over low heat, add brown sugar, apples, cinnamon, nutmeg and allspice. Simmer over low heat until apples are soft, but still hold their shape.

Cool mixture to room temperature and reserve.

TOPPING-In a small bowl, mix all ingredients together with a fork until well incorporated. Reserve.

CHEESECAKE-In a large bowl with an electric mixer cream together sugar and cream cheese on medium speed until light and fluffy.

Beat in the eggs one at a time until smooth.

Add the cream and continue beating until the mixture is thick and creamy. Gently stir in the cooled apple mix by hand.

Pour into the prepared spring form pan.

Spread praline topping over the top. Bake at 350 for 1 hour and 20 minutes.

Allow to cool to room temperature before removing the sides of the pan. Refrigerate until ready to serve. Garnish with whipped cream.

Olive Garden Capellini Primavera

- 1/4 lb Butter
- 1 1/2 c Onion, chop
- 3/4 c Carrots, julienne
- 12 oz Broccoli florets, 1" pcs
- 8 oz Mushrooms, slice
- 1 1/4 c Yellow squash, slice thin;
-and halve
- 1 t Garlic, mince
- 1 1/2 c Water
- 1 T Beef bouillon granules
- 1/4 c Oil-pk sun-dried tomatoes
-mince
- 1 1/4 c tomatoes in puree, Crushed
- 1 T Fresh parsley, chop fine
- 1/4 t Oregano
- 1/4 t Rosemary, ground
- 1/8 t red pepper flakes, Crushed
- 1 lb Fresh angel hair pasta, cook
- 1/2 c Parmesan cheese

Melt butter in a Dutch oven over medium heat.

Saute onions, carrots and broccoli for 5 minutes.

Add mushrooms, squash and garlic and squat for 2 minutes longer.

Add remaining ingredients, stir well and bring to a simmer.

Cook for 8 to 10 minutes or until veggies are tender

and flavors are well-blended. Serve over cooked pasta.

Sprinkle Parmesan over the top and serve.

Olive Garden Chicken

Chicken breasts Soy sauce Pineapple juice Onion Garlic

Marinate chicken for 24 hours and then grill.

Olive Garden Eggplant Parmigiana

- 1 Eggplant, peel; slice 1/4"
- Flour
- Oil
- Seasoned salt
- 1 lb Jar meat-flavored prego
- 1/4 c Grape jelly
- 14 oz Can sliced-style stewed, tomatoes
- 8 sl Mozzarella cheese

Moisten eggplant and coat lightly in flour.

Quickly brown slices in hot oil, dusting each side generously with seasoned salt.

When fork tender and golden brown transfer to jelly roll pan.

Cover loosely with foil and bake at 375 about 20 to 25 minutes or until tender. Use 8 slices for this amount of sauce.

SAUCE-Combine sauce, jelly and tomatoes that have been broken up with a fork.

Heat on medium until piping hot. Do not boil Be sure jelly is melted. Arrange 2 sl eggplant on each of 4 plates.

Cover each with 1 sl of mozzarella. Ladle sauce over all, not to cover completely.

Place plates in 375 oven just to melt cheese and serve promptly.

Olive Garden Florentine Lasagna

- 1 lb fresh spinach
- 1 lb fresh mushrooms, chop coarse
- 1 c onion, chopped
- 1 cl garlic, minced
- 2 T olive oil
- 3 c ricotta cheese
- 1 2/3 c parmesan cheese, divided
- 1 egg
- 1/2 t salt
- 1/2 t black pepper
- 3/4 t basil, Dried
- 3/4 t oregano, Dried
- 16 lasagna noodles
- 4 1/2 c mozzarella cheese, shredded
- 1 marinara sauce or
- 1 tomato-cream sauce
- 1 extra parmesan cheese

Steam spinach until tender; press out excess moisture and chop coarsely. Chop mushrooms and onions and mince garlic over medium-high heat until onions are tender; drain excess liquid and cool. Mix ricotta cheese, 2/3 cup Parmesan, egg, salt, pepper, basil and oregano in large bowl. Add cooled spinach and mushroom-onion mixture and mix on low speed until just blended. Cook lasagna according to package directions; rinse under cool water and drain thoroughly. Place four lasagna strips in bottom of lightly oiled 9x13" pan, overlapping slightly. Top with 2 c of spinach filling.

Sprinkle with 1-1/2 c shredded cheese and 1/3 c Parmesan. Repeat layering two more times and top with remaining four lasagna strips. Spread 1 cup of marinara or tomato-cream sauce over top and cover tightly with foil. Preheat oven to 350 and bake, covered, for 1 hour. Remove from oven and keep warm at least 30 minutes before cutting. Top with extra Parmesan cheese. (Can be refrigerated a day in advance of baking if desired.)

Olive Garden Hot Artichoke And Spinach Dip

8 oz light cream cheese
1 cn 14 oz. progresso artichoke
-hearts,,drained, coarsely
1/2 c spinach frozen chopped,or
-steamed
1/4 c mayonnaise,(do not use
-miracle whip)
1/4 c parmesan cheese
1/4 c romano cheese,(you can use
-all parmesa
1 clove garlic,finely minced
1/2 t basil (dry 1 tbsp. basil
-fresh)
1/4 c mozzarella cheese,grated
1/4 t garlic salt
salt and pepper, To Taste

Allow cream cheese to come to room temperature. Cream together mayonnaise, Parmesan, Romano cheese, garlic, basil, and garlic salt. Mix well. Add the artichoke hearts and spinach (careful to drain this well), and mix until blended. Store in a container until you are ready to use. Spray pie pan with Pam, pour in dip, and top with cheese. Bake at 350 degrees for 25 minutes or until the top is browned. Serve with toasted bread.

Olive Garden House Dressing

8 oz Paul Newman's Vinegar and --
Oil Dressing
10 ml Garlic, peel -- halve
1/2 t basil, Dried
1/2 t oregano, Dried
3 pk Sweet and Low, or
1 T Sugar

Put ingredients into the bottle of dressing and shake well.
Refrigerate 24 hours before using

Olive Garden House Dressing (Updated)

8 oz paul newman's vinegar and
-oil dress,ing
1 cl garlic,peel, halve
1/2 t basil,Dried
1/2 t oregano,Dried
3 pk sweet and low,or
1 T sugar

Put ingredients into the bottle of dressing and shake well.
Refrigerate 24 hours before using.

Olive Garden Mostaccioli Quatro Formaggio

1 c Cooked mostaccioli per,pers
1/2 t Salad oil per 1c pasta
1/2 c Heavy cream per person
Parsley
Parmesan,grate
1/2 c Quatro formaggio mix per,pe
Quatro formaggio mix
2 oz Mozzarella,shred; per persn
1 oz Provolone,shred; per person
1 oz Parmesan,grate; per person
1 oz Romano,grate per person

QUATRO FORMAGGIO MIX-Blend 4 cheeses thoroughly and place in a covered container in fridge.
Preheat a non-stick or heavy pan on medium heat.
Add the cream and cheeses; mix and heat, stirring until cheese is completely melted and sauce is hot.
Add the pasta, turn off the heat and blend the pasta into the sauce.
Remove the sauced pasta to serving plates and garnish each plate with a parsley bouquet.

Olive Garden Pasta E Fagioli

- 1 lb beef, Ground
- 1 sm onion, diced (1 cup)
- 1 lg carrot, julienned (1 cup)
- 3 stalks celery, chopped (1 cup)
- 2 cloves garlic, minced
- 2 14.5-ounce cans, Diced tomatoes
- 1 15-ounce can red kidney beans, (with liquid)
- 1 15-ounce can great northern beans, (with liquid)
- 1 15-ounce can tomato sauce
- 1 12-ounce can V-8 juice
- 1 T white vinegar
- 1 1/2 t salt
- 1 t oregano
- 1 t basil
- 1/2 t pepper
- 1/2 t thyme
- 1/2 lb ditali pasta, (1/2 pkg.)

1. Brown the ground beef in a large saucepan or pot over medium heat. Drain off most of the fat.
2. Add onion, carrot, celery and garlic and saute for 10 minutes.
3. Add remaining ingredients, except pasta, and simmer for 1 hour.
4. About 50 minutes into simmer time, cook the pasta in 1 1/2 to 2 quarts of boiling water over high heat. Cook for 10 minutes or just until pasta is al dente, or slightly tough. Drain.
5. Add the pasta to the large pot of soup. Simmer for 5-10 minutes and serve.

Serves 8.

Olive Garden Pasta Fagioli

- 1 lb can northern beans, Undrained
- 2 cn sliced-style stewed tomatoes
- 14 oz, each
- 1 lb jar prego spaghetti sauce
- 2 ribs celery, slice thin
- 1 sm onion, chopped
- 2 c small spiral pasta, uncooked
- 1 salt and pepper

Combine everything in Dutch oven on medium-high. Bring just to a boil; turn to low. Cover pan with lid and allow to cook gently 30 minutes or until pasta is tender. Source: Gloria Pitzer
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Olive Garden Pasta Fajoli Soup

- 1 40 oz can clamato juice
- 1 lb lean beef (cooked), Ground
- 1 26 oz can pureed tomatoes
- 1 md onion (finely), Chopped
- 1 14 oz can consomme
- 4 stalks celery (chopped)
- 1 14 oz can water
- 4 carrots (thinly), Sliced
- 3 T chicken soup base
- 1 half a medium cabbage
-(shredded)
- 1 19 oz can kidney beans
- 1 19 oz can navy beans
- 1 t oregano
- 1 t basil
- 1/4 t hot paprika
- 1/4 t garlic powder
- 1 1/2 c corkscrew pasta (cooked)

1. Bring Clamato juice, tomatoes, consomme and rest of ingredients from the first column to a boil. Simmer for half an hour. 2. Saute ground beef until browned thoroughly and set aside. 3. Saute vegetables (onion, celery, carrots and cabbage) until soft. Add to soup and simmer for another half an hour. 4. Add kidney beans, navy beans, cooked pasta and meat. Continue to simmer for another 20 minutes.

Olive Garden Raviolotti In Mushroom/Walnut Cream

12 oz raviolotti (or tricolored)
1 tortellini --, Cooked
2 T extra virgin olive oil
8 oz mushrooms --, Sliced
1/4 c walnuts --, Chopped
3/4 c heavy whipping cream
1/4 t black pepper
2 c fresh parmesan --, Grated

Heat olive oil in large skillet over medium heat. Saute mushrooms and walnuts until mushrooms are golden. Add cream and cook stirring frequently for 5 minutes until slightly thickened. Turn heat to warm and when cream stops simmering, add pepper and Parmesan and stir until sauce is smooth. Do not boil. Serve pasta with sauce.

Olive Garden Salad

Into blender put:

1- 1/2 cups bottle Italian dressing, 2 TB grated Parmesan, 2 TB sugar, 1 lg. raw egg. Blend high speed 1/2 minute or till smooth. Lightly moisten mixed greens of fresh spinach leaves, iceberg lettuce & romaine with dressing & let stand 5 mins before adding other salad ingredients. Serve with more dressing if desired. (The fresh egg in the dressing is treated by the vinegar in Italian dressing so that it has the same composition as when making mayonnaise with fresh eggs.) Refrigerate tightly covered to use in 3 or 4 days. Do not freeze.

Olive Garden Salad Dressing

- 1 1/2 c bottled italian dressing
- 2 T parmesan --, Grated
- 2 T sugar (or equivalent equal)
- 1 lg raw egg (or egg beaters)
- 2 T mayonnaise

Blend in blender on high speed 1/2 minute or until smooth. Pour this mixture into the top of a double boiler and add 1/4 c oil. Stir gently with a whisk over gently boiling water until it begins to thicken and egg is completely cooked. Chill several hours or overnight before using. If the dressing is too thick, add more Italian dressing as needed. Mix together equal amounts of fresh spinach, iceberg and romaine lettuce. Allow 2 C for each salad. Moisten leaves in dressing, do not saturate; let stand 5 minutes. Add onion rings, radish, etc.

Olive Garden San Marco

- 1 c Green bell pepper,julienne
- 1 c Red bell pepper,julienne
- 1 3/4 c Broccoli florets,cut small
- 1 c Zucchini
(slice 1/4 then halve),"
- 1 c Yellow squash,slice 1/4"
(then halve
- 3 T Pure olive oil
- PASTA
- 6 c Fresh fettuccine,cook;-drain
- 1 T Pure olive oil
- SAN MARCO SAUCE
- 3 T Pure olive oil
- 2 lb Chicken thigh meat -skinless/boneless cut in,1" Cubes
- 2 lg Yellow onions,1/8" dice
- 1 c Carrots,peel; julienne
- 1 T Garlic,chop fine
- 1 c Chicken broth
- 28 oz Can Italian plum tomatoes
w/juice
- 1 t Dry oregano
- 1 t Dry rosemary
- 3/4 t Salt
- 1/2 t Black pepper
- 2 t Wondra flour

SAUCE-Preheat a heavy non-aluminum Dutch oven or similar 6-qt pot over moderately high heat and add the olive oil. When the oil is fragrant, add the chicken meat pieces and saute, turning frequently for 5 or minutes until lightly browned on all sides.

Add the onions and carrots and saute, stirring constantly, until the onions are translucent, about 2 minutes. Add the garlic and saute about 30 seconds. Do not allow the garlic to brown. Immediately add the broth to the pot. Stir bits and pieces loose from the bottom of the pot. Add all additional ingredients, lower the heat to a gently simmer and cover the pot. Simmer gently, stirring occasionally, until the chicken meat pieces are tender, but not soft, about 5 to 10 minutes.

As the sauce is finishing cooking, add 3 tb oil to a heavy skillet and saute the bell peppers, squashes and broccoli over medium heat until just crisp-tender. Add the veggies to the sauce when the chicken meat is tender, blend all together and turn off the heat. Adjust the salt, pepper and herb levels to taste. Toss the cooked pasta with 1 tb oil to prevent sticking and add to the sauce; blend chicken, veggies and sauce thoroughly and serve along with Parmesan cheese.

Olive Garden San Remo

- 1 1/2 lb Green bell peppers, strips
- 8 oz Yellow onion, 1/2" strips
- 1 lb Mushrooms, halve
- 1/4 c Olive oil
- 1 T + 1 ts garlic, mince
- 32 oz tomatoes w/juice, Canned
cut 1/2" pcs
- 16 oz Tomatoes, crushed in puree
- 1 1/2 t Thyme
- 1/2 t Marjoram
- 3/4 t Black pepper
- 1/4 t red pepper, Crushed
- 1/2 c White wine
- 1 T + 1 ts chicken bouillon
granules
- Flour, for dredging
- 2 lb Chicken breast halves, bone
skin, cut in thirds
- Olive as needed
- 1 lb Fresh spaghetti, cook

Heat oil in Dutch oven over medium high heat.

Add peppers, onions and mushrooms and saute, stirring constantly for 15 to 20 minutes.

Add garlic and cook 2 more minutes.

Stir in tomatoes, herbs, wine and bouillon.

Lower heat and let simmer while preparing chicken.

Heat 1 tb olive oil in a large non-stick skillet.

Dredge chicken in flour and saute until golden.

Do not crowd skillet; add more olive oil as necessary.

As pieces are browned, add to tomato-pepper sauce.

When all pieces have been added,

cover and simmer 10 minutes to finish cooking chicken.

Serve sauce over pasta.

Olive Garden Seafood Pasta Chowder

6 oz Small shells (or bowties)
3 oz Crab meat
6 T Butter
1/2 lb fresh mushrooms, Sliced
2 pk (1oz each) Newburg sauce
Mix
3 c Milk
1 1/2 c Water
1/4 c Dry white wine
1/4 c green onions, Sliced

Cook pasta according to package directions.
Sort crab meat to remove any shell pieces.
Melt butter in 3-quart non aluminum saucepan.
Add mushrooms; saute for 3 minutes.
Add sauce mix; stir well. Add milk, water and wine;
stir well with a wire whisk until mixture comes to a boil.
Reduce heat; simmer 5-8 min; stirring constantly.
Add green onions, pasta and crab; stir to combine.
Heat through.

Spoon into serving bowls and garnish each serving with chopped parsley.

Olive Garden Shrimp Scampi Sauce

1/2 c bottled wishbone italian --
1 dressing
1/4 t dry mustard
1 tabasco
1/3 c ketchup

With wire whisk combine all ingredients until smooth. Keep refrigerated, tightly covered, to use within a week. Freeze to thaw and use within 4 months.

Olive Garden Spaghetti Carbonara

8 oz Mushrooms w/stems,slice-1/4"
6 T Shallots,mince fine
1/4 c Rendered bacon drippings,or Olive Oil
24 sl Bacon,ex-thick, cooked;-slice 1/2" strips
2 lb Spaghetti,cook
4 T Olive oil
2 t Parsley,chop fine
3 Grinds black pepper
Salt,To Taste
4 T Parmesan,grate
3 c LIGHT BECHAMEL SAUCE,hot
6 T Butter (or margarine)
6 T All-purpose flour
3 c Whole milk

Add the reserved bacon drippings of the olive oil to a heavy skillet over medium heat until fragrant, then add the mushrooms and shallots and saute until they are golden, but not brown. Add the cooked bacon strips, stir well and turn off the heat. Add the warm spaghetti and blend all ingredients together thoroughly. Add the warm bechamel sauce, pepper, parsley and salt and blend thoroughly. Serve immediately with Parmesan.

SAUCE-In a heavy non-aluminum pot, melt butter and add flour and cook on moderate heat for 2 minutes, stirring constantly with a wire whisk. Do not allow the roux to color more than blond. Add milk (no skim or low-fat) and bring to just below the boiling point. Remove from heat immediately and keep warm (180).

Olive Garden Spaghetti Sauce

1 * 2 pounds ground round

1 * 2 tablespoons oil

* 14 ounces Can stewed tomatoes -- cut up * 6 ounces V-8 juice * 1
pound Jar Prego Spaghetti Sauce * 1 Env onion soup mix * 1/2 cup
Grape jelly

Brown meat in oil until pink color disappears. Crumble with fork.
Stir in tomatoes, V-9 juice, Prego, soup mix and grape jelly. Cook,
stirring often, 15 to 20 minutes or until jelly melts and sauce is
piping hot.

Olive Garden Spinach/Artichoke Dip

2 pk cream cheese
3/4 c parmesan cheese
1 c mozzarella cheese --
1 shredded
4 T mayonnaise
1/4 c skim milk
3 pk frozen spinach --,Chopped
1 thawed,dry
1 cn artichoke hearts,plain --
1 cut in 1 pieces

Preheat oven to 350 degrees fahrenheit.

Place first 5 ingredients in a microwave- and oven-proof dish with lid (such as a corningware).

Heat in microwave for one minute increments until all ingredients are easily incorporated.

Once this is done, mix the spinach and artichoke heart pieces into the cheese mixture. Bake 50 minutes covered, then 10 minutes uncovered.

Best served with a good, mild sourdough.

Olive Garden Tiramisu Dessert

1 Sponge cake 3 ounces Strong black coffee or instant espresso 3 ounces Brandy or rum 1 1/2 pounds Cream cheese or mascarpone -room temp 1 1/2 cups Superfine/powdered sugar Unsweetened cocoa powder

Cut across middle of sponge cake forming two layers, each about 1 1/2 inches high. Blend coffee and brandy. Sprinkle enough of mixture over bottom half of cake to flavor it strongly. Don't moisten cake too much or it may collapse on serving. Beat room-temperature cheese and 1 cup sugar until sugar is completely dissolved and cheese is light and spreadable. test for sweetness during beating, adding more sugar if needed. Spread cut surface of bottom layer with half of the cheese mixture. Replace second layer and top this with remaining cheese mixture. Sprinkle top liberally with sifted cocoa. Refrigerate cake for at least 2 hours before cutting and serving.

Olive Garden Tomato/Basil Crostini

- 1 similar italian flat bread
- 2 tb ex-virgin olive oil with
- 1 clove garlic
- 2 tb fresh parmesan -- grate
- 1 1/2 c tomato/basil topping
- 1 1/2 c roma tomatoes; seed -- dice
- 1 tb fresh basil -- chop
- 1 tb ex-virgin olive oil
- 1/4 ts salt
- 1 boboli bread shells or

Preheat oven to 400. GARLIC-OIL-Let 1 clove garlic soak in 2 tb olive oil for 1 hour before using. Line a sheet pan or cookie sheet with foil. Dribble 2 tb garlic oil over Boboli, sprinkle with cheese and bake for 4 to 5 minutes, until hot, but not crisped or dried. Cut the Boboli into 6 wedges or 2x2" squares. Remove to a serving plate and cover, generously, with a cold tomato/basil topping, serve immediately. TOPPING-Blend all ingredients thoroughly and refrigerate for 2 hours before serving. Just prior to serving, drain in a colander or strainer to eliminate excess liquid.

Olive Garden Toscana Soup

- 1 1/2 c spicy sausage links
- 1 (12 links)
- 3/4 c onions, Diced
- 1 1/4 t garlic, Minced
- 2 T chicken base
- 1 qt water
- 2 medium potatoes, cut in half
- 1 lengthwise then cut into 1/4
- 1 inch, Slices
- 2 c kale leaves, cut in half,
- 1 then, Sliced
- 1/3 c heavy whipping cream

Preheat oven to 300 degrees. Place sausage links onto a sheet pan and bake for 25 minutes, or until done; cut into half lengthwise, then cut at an angle into 1/2 inch slices.

Place onions and bacon in a large saucepan and cook over medium heat until onions are almost clear. Add garlic and cook an additional 1 minute.

Add chicken base, water and potatoes, simmer 15 minutes. Add sausage, kale and cream. Simmer 4 minutes and serve.

Ollie Burgers

- 3 T lemon juice
- 1 1/2 t no salt seasoned salt
- 1 T worcestershire sauce
- 1 T soy sauce
- 1 T A-1=AE Steak Sauce
- 1 T corn oil
- 1/2 c beef broth,Canned
- 1 t Heinz 57 sauce
- 1/4 t garlic salt
- 1 t pepper,Coarsely Ground
- 1 t vinegar

Mix the above ingredients. Take 1 1/2 to 2 pounds of ground round and shape meat into round patties, 3/4" thick and 3 1/2" round. Place in a covered container and pour the marinade mixture over them. Cover tightly and refrigerate 12 hours or overnight. turn the patties frequently. Remove from marinade and sear over high heat to seal in the juices, then turn down heat and cook to your desired doneness. For more flavorful burgers, double the ingredients except the broth, and reduce it by half.

Onion Blossom Dips

CREAMY SALSA DIP-Combine 1/2 c bottled buttermilk dressing w/ 1/2 cup bottled ranch and 1 cup salsa.

Onion Ring Loaf (Ala Tony Roma's)

- 4 white onions,(4 to 6)
- 1 c Milk
- 3 Eggs,beaten
- Salt
- 2 c Pancake mix,about
- Oil
- Parsley

Slice onions crosswise and separate into rings.
Combine milk, eggs and salt to taste in mixing bowl.
Soak onion rings in mixture 30 minutes.
Place pancake mix in shallow bowl.
Heat oil for frying in skillet to 375 degrees.
Remove onion rings from milk mixture, dip in pancake mix
and place in hot oil. Fry rings until golden brown.

Drain fried onion rings on paper towels.
Pack fried onion rings solidly, but loosely, without pressing,
into 8x4-inch loaf pan
. Bake at 400 degrees 10 to 15 minutes.
Turn onto serving plate. Garnish with parsley.

Orange Brutus (Orange Julius)

6 c orange juice
1 envelope cream whip powder
1/2 t vanilla
1 pk (3.4 oz) instant vanilla
-pudding & pie filling mix

In a blender, puree 3 cups orange juice and all remaining ingredients until smooth. Stir in remaining 3 cups orange juice. Serve over cracked ice. Makes 6 drinks.

Orange Julius

- 1 c Orange juice
- 1 c Water
- 2 Eggs
- 3/4 t Vanilla extract
- 1/4 c Granulated sugar
- 1 Heaping cup of ice

Combine all of the ingredients in a blender set on high speed for exactly one minute.

Orange Julius 1

1 qt orange juice, fresh pasturizd
1 from concentrate
1 sm non-instant vanilla pudding
1 sm dream whip envelope
1 ice, Crushed

Combine all of the ingredients in a blender set on high speed for exactly one minute.

May substitute 10 oz. strawberries diluted for orange juice.

Original Recipe Kentucky Fried Chicken

- 6 c crisco cooking oil
- 1 egg, beaten
- 2 c milk
- 2 c all-purpose flour
- 4 T salt
- 2 t black pepper
- 1 t msg (you can use accent)
- 2 frying chickens with skin
 - each cut, into 6 pieces

Pour the oil into a pressure cooker and heat over medium heat to about 400 degrees. In a small bowl, combine the egg and milk. In a separate bowl, combine the remaining four dry ingredients. Dip each piece of chicken into the milk until fully moistened. Roll the moistened chicken in the flour mixture until completely coated. In groups of four or five, drop the covered chicken pieces into the oil and lock the lid in place. When steam begins shooting through the pressure release, set the timer for 10 minutes. After 10 minutes, release the pressure and remove the chicken to paper towels or a metal rack to drain. Repeat with the remaining chicken.

Original Tommy's World Famous Hamburgers

<p>**Chili**</p> <p>1 lb ground beef,(not lean)* 1/4 c flour plus 1 1/4 cups flour 1 1/3 c beef broth 4 c water 3 T chili powder 2 T grated,(and then chopped) carrot 1 T white vinegar 2 t minced onion,Dried 2 t salt 1 t granulated sugar 1 t paprika 1/4 t garlic powder</p>	<p>**Burger**</p> <p>3 lb beef,Ground 8 hamburger buns 16 sl Kraft cheddar cheese Singles 1/2 c onion,Diced 32 hamburger pickles,(slices),- up to 40 8 sl large beefsteak tomato -(1/2-inch thick) 1/4 c yellow mustard</p>
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1. Prepare the chili by first browning the meat in a large saucepan over medium heat. Crumble the meat as it browns. When the meat has been entirely cooked (7 to 10 minutes), pour the meat into a strainer over a large cup or saucepan. Let the fat drip out of the meat for about 5 minutes, then return the meat back to the first saucepan. Cover and set aside.
 2. With the fat from the meat, we will now make a roux Heat the drippings in a saucepan over medium heat (you should have drained off around 1/2 cup of the stuff). When the fat is hot, add 1/4 cup flour to the pan and stir well. Reduce heat to medium/low, and continue to heat the roux, stirring often until it is a rich caramel color. This should take from 10 to 15 minutes. Add the beef broth to the pan and stir. Remove from heat.
 3. Meanwhile, back at the other pan, add the water to the beef, then whisk in the remaining 1 1/4 cups flour. Add the roux/broth mixture and the other chili ingredients and whisk until blended. Make sure your grated carrot is chopped up to the size of rice before you add it.
 4. Crank the heat up to medium/high. Stir often until you see bubbles forming on the surface of the chili. Turn the heat down to medium/low, and continue to simmer for 15 to 20 minutes, or until thick. The chili should be calmly bubbling like lava as it simmers. When it's done cooking, take the chili off the heat, cover it, and let it sit for 30 minutes to an hour before using it on the burgers. It should thicken to a tasty brown paste as it sits.
 5. To make your hamburgers, you'll first divide 3 pounds of hamburger into 16 portions of 3 ounces each. Grill the burgers on in a hot skillet or on an indoor griddle for 4 to 5 minutes per side or until done. Use some salt and pepper on each patty.
 6. Build the burgers by lightly toasting the faces of the hamburger buns. Turn them over into a hot skillet or a griddle on medium heat.
 7. Place one patty onto the bottom bun.
 8. Position two slices of cheese on the meat.
 9. Place another beef patty on the cheese.
 10. Spoon about 1/3 cup of chili onto the beef patty.
 11. Sprinkle about 1 tablespoon of diced onion onto the chili.
 12. Arrange 4 to 5 pickle slices on the onion.
 13. Place a thick slice of tomato on next.
 14. Spread mustard over the face of the top bun and top off your hamburger by turning this bun over onto the tomato.
- Makes 8 burgers. (6 cups of chili.)

Outback Bloomin' Onion

1/3 c Cornstarch, more if needed
1 1/2 c Flour
2 t Garlic, mince
2 t Paprika
1 t Salt
1 t Pepper
24 oz Beer
4 Vidalia (Or Texas Sweet)
-Onions
=4 Inch Diameter
Seasoned Flour,, as needed
2 c Flour
4 t Paprika
2 t Garlic powder
1/2 t Pepper
1/4 t Cayenne
Chili Sauce
1 pt Mayonnaise
1 pt Sour cream
1/2 c Tomato chili sauce
1/2 T Cayenne

Mix cornstarch, flour and seasonings until well blended.
Add beer, mix well. Cut about 3/4" off top of onion and peel.
Cut into onion 12 to 16 vertical wedges but do not cut through bottom
root end.

Remove about 1" of petals from center of onion. Dip onion in seasoned flour and
remove excess by shaking. Separate petals to coat thoroughly with batter.

Gently place in fryer basket and deep-fry at 375 to 400 for 1-1/2 minutes. Turn
over and fry 1-1/2 minutes longer or until golden brown. Drain on paper towels.
Place onion upright in shallow bowl and remove center core with circular cutter or
apple corer.

SEASONED FLOUR- Combine flour, paprika, garlic powder,
pepper and cayenne and mix well.

CREAMY CHILI SAUCE-Combine mayo, sour cream,
chili sauce and cayenne and mix well.

Outback Bread

3 pk dry yeast
1/2 c water, Warm
1 T sugar
1 c water, Warm
1/2 c dark molasses
1 T salt
2 T oil
2 c rye flour 3 cups all-purpose
-flour

Soften yeast in 1/2 cup warm water. Stir in sugar. Let stand 6 minutes or till bubbly. Meanwhile in large mixing bowl combine 1 cup warm water with molasses, salt, oil and rye flour. Beat to smooth batter. Then work in all-purpose flour till dough is smooth and no longer sticky, very pliable and elastic. Knead a few minutes. Let rise till doubled in greased bowl. Punch down. Shape into 2 large round loaves placed a few inches apart on greased and cornmeal dusted cookie sheet or fill 6 mini foil loaf pans, greased and dusted in cornmeal, with the dough, dividing it evenly between these little pans. Either way let loaves rise till doubled in warm place. Bake large loaves 375 about 30 minutes or till crust makes hollow sound when tapped with knuckles. For tiny loaves place pans on dry ungreased cookie sheets, a few inches apart. When doubled in size, bake at 375 for 20 minutes or till crust makes that hollow sound when tapped. Bread freezes beautifully.

Outback Steakhouse Alice Springs Chicken

- 1 ***honey mustard
- 1 marinade***
- 1/2 c dijon mustard
- 1/2 c honey
- 1 1/2 t vegetable oil
- 1/2 t lemon juice
- 4 skinless boneless chicken
-breast
- 1 T vegetable oil
- 2 c mushrooms,Sliced
- 2 T butter
- 1 paprika
- 8 sl bacon --,Cooked
- 1 c monterey jack,Shredded
-cheese
- 1 c cheddar cheese,Shredded
- 2 t finely fresh parsley,Chopped

Use an electric mixer to combine the mustard, honey, 1 1/2 t oil and lemon juice in a small bowl. Whip the mixture for about 30 seconds. Pour about 2/3 of the marinade over the chicken breasts and marinate them, covered, in the refrigerator for about two hours. Chill the remaining marinade until later. After the chicken has marinated, preheat the oven to 375F and heat up an oven-proof frying pan large enough to hold all four breasts and 1 T oil over medium heat. (if you don't have an oven-proof skillet, transfer the chicken to a baking dish for baking). Sear the chicken in the pan for 3-4 minutes per side or until golden brown. Remove the pan from the heat, but keep the chicken in the pan.

As the chicken is cooking, saute the sliced mushrooms in butter in a small pan. Brush each chicken breast with a little of the reserved marinade (NOT the portion the chicken soaked in), being sure to save a little extra that you can serve on the side later. Season the chicken with salt, pepper and a dash of paprika. Stack two pieces of bacon, crosswise, on each chicken breast. Spoon the sauteed mushrooms onto the bacon, being sure to coat each breast evenly.. Sprinkle 1/4 c of Monterey Jack cheese onto each breast followed by 1/4 c of Cheddar. Bake the pan of prepared breasts for 7-10 minutes or until the cheese is thoroughly melted and starting to bubble.. Sprinkle each breast with 1/2 t parsley before serving. Put extra honey mustard marinade in a bowl to serve on the side.

Outback Steakhouse Aussie Fries

2 lb bag of french fries,Frozen
1 c colby jack cheese,Shredded
6 pieces of bacon,cooked

Dipping Sauce =====

1 16 oz bottle ranch dressing
2 t paprika
1 t cayenne pepper
1 t thyme,Dried
1 t oregano,Dried
1 t white pepper
1 t black pepper
1 T kosher salt
1 T garlic powder
1 T onion powder

Mix together ingredients for dipping sauce, and chill. Divide the fries into half, and use the other half later. Heat oil to 350 degrees. If you do not have a thermostat, make sure the oil is hot enough, so that when you set a French fry in there it will cook immediately. If the French fry sinks to the bottom, and barely bubbles, it is not hot enough.

Fry the potatoes in small batches, they are done when they are golden brown, and float to the top of the skillet. (I like to use a Dutch Oven). Be sure to drain the potatoes on paper towels. You can keep them warm in the oven while the other fries are done. When all French fries are done cooking and drained place them onto a platter. Salt the French fries if you like, and sprinkle on cheese and cooked bacon. Pop these back into a warm oven until the cheese begins to melt.

Outback Steakhouse Bleu Cheese Dressing

1 c mayonnaise
2 T buttermilk
1 T bleu cheese, Crumbled
1/8 t black pepper, Coarse Ground
1/8 t onion powder
1/8 t garlic powder

1. Mix all ingredients together by hand in a small bowl until smooth.
2. Cover and chill for 30 minutes before serving.

Makes 1 cup.

Outback Steakhouse Caesar Salad Dressing

1 c mayonnaise
1/4 c egg substitute
1/4 c parmesan cheese, Grated
2 T water
2 T olive oil
1 1/2 T lemon juice
1 T anchovy paste
2 cloves garlic, pressed
2 t sugar
1/2 t pepper, Coarse Ground
1/4 t salt
1/4 t parsley flakes, Dried
-crushed fine

1. Combine all ingredients in a medium bowl. Use an electric mixer to beat ingredients for about 1 minute.
2. Cover bowl and chill for several hours so that flavors can develop.

Makes approximately 2 cups.

Outback Steakhouse Cinnamon Oblivion

<p>**Candied Pecans** 1/2 c granulated sugar 2 T water 1/2 t cinnamon 1 t butter 1 1/4 c pecans, Chopped</p> <p>**Cinnamon Croutons** 2 c Bushman Bread, Cubed 1/3 c salted butter 2 T sugar 1/2 t cinnamon</p>	<p>**Cinnamon Apples** 1 20-ounce can apple pie -filling 1/4 t cinnamon 1 T brown sugar **other ingredients** 4 c vanilla ice cream 1/2 c caramel topping, (Smucker's -is good) 1 1/2 c whipped cream 4 fresh strawberries</p>
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1. For candied pecans, combine 1/2 cup granulated sugar, 2 tablespoons water, 1 teaspoon butter, and 1/2 teaspoon cinnamon in a small saucepan over medium heat. Heat until mixture boils and all sugar granules are dissolved.
2. Add chopped pecans to mixture and stir for 1 to 2 minutes over heat. Be sure that all pecans are well-coated.
3. Pour mixture onto a large plate and continue to stir until mixture hardens and begins to break up. You should be able to separate all of the nuts.
4. For the croutons, preheat the oven to 300 degrees. Pour the slice bread cubes onto an ungreased cookie sheet and bake for 15 to 20 minutes or until the bread has turned light brown. Stir halfway through cooking time.
5. Melt the butter in a skillet over medium heat. Pour baked croutons into the pan and saute until the bread is well-coated with butter. Combine the 2 tablespoons of sugar and 1/2 teaspoon of cinnamon in a small bowl. Sprinkle this mixture over the croutons while stirring so that the croutons are well-coated with cinnamon/sugar. Remove croutons from the heat and pour them onto a plate to cool.
6. Prepare apples by carefully mixing them with 1/4 teaspoon cinnamon and 1 tablespoon of brown sugar in a large bowl. You want to be sure you don't stir hard enough to break up the apples. Microwave the apple for 1 to 2 minutes or until hot.
7. To assemble the dessert for serving, first roll four cup-size scoops of ice cream in the pecan pieces. You can do this step ahead of time if you like, keeping the pecan-covered scoops in your freezer.
8. Place an ice cream scoop onto a small plate, then pour about a tablespoon of caramel over the ice cream. Dribble another tablespoon around the base of the ice cream onto the plate.
9. Spread the hot apples around the base of the ice cream being sure to divide them evenly amongst the four servings.
10. Divide the croutons into four portions and sprinkle them on the apples around the base of the ice cream scoop on each plate.
11. Spread a generous portion of whipped cream onto the top of each scoop of ice cream.
12. Top off each dish with a fresh strawberry.

Makes 4 servings.

Outback Steakhouse Coconut Shrimp

1 c flat beer
1 c self-rising flour
2 c sweetened coconut flakes --
: [7 ounce package]
2 TB sugar
1/2 ts salt
12 jumbo shrimp
: paprika
: Marmalade sauce for dipping
2 ts stoneground mustard ***
1 ts prepared horseradish
: ds salt
1/2 c orange marmalade

*** Stone-ground mustard with whole-grain mustard seed. For the batter, use an electric mixer to combine the beer, flour, 1/2 cup coconut flakes, sugar, and salt in a medium sized bowl. Mix well, then cover and refrigerate at least 1 hour. Prepare your marmalade sauce by combining all four ingredients in a small bowl. Cover and refrigerate this for at least 1 hour as well. Prepare the shrimp by deveining and peeling off the shell back to the tail. Leave the last segment of the shell plus the tailfins as a handle. When the batter is ready, preheat oil in a deep pot or deep fryer to about 350. Use enough oil to completely cover the shrimp. Pour the remainder of the coconut into a shallow bowl. Be sure the shrimp is dry before battering. Sprinkle each shrimp lightly with paprika before the next step. Dip one shrimp at a time into the batter, coating generously. Drop the battered shrimp into the coconut and roll it around so that it is well coated. Fry 4 shrimp at a time for 2-3 minutes or until the shrimp become golden brown. You may have to flip the shrimp over halfway through cooking time. Drain on paper towels briefly before serving with marmalade sauce on the side.

Outback Steakhouse Coral Reef 'rita

1 1/2 oz Margaritaville gold tequila
- (1 shot)
3/4 oz Triple Sec,(1/2 shot)
1/3 c sweet and sour mix
1/3 c cranberry juice
3/4 oz Grand Marnier,(1/2 shot)
wedge of lime
****Optional****
margarita salt,(for rim of
-glass)

1. If you want salt on the rim of your glass, moisten the rim of a 16-ounce mug (or glass) and dip it in margarita salt.
2. To make the drink, fill the glass with ice.
3. Add a shot of tequila, a half shot of Triple Sec, then some sweet and sour mix and cranberry juice (in equal amounts -- about 1/3 cup each should do it) to within a half-inch of the top of the glass. Stir.
4. Splash a half shot of Grand Marnier over the top of the drink.
5. Add a wedge of lime and serve with a straw.

Makes 1 serving.

Outback Steakhouse Grilled Shrimp On The Barbie

Remoulade Sauce =====

3/4 c mayonnaise
5 t stone mustard,Ground
4 t buttermilk
2 t celery,Minced
2 t green pepper,Minced
2 t onion,Minced
2 t sauerkraut
1 t white vinegar
1/2 t paprika
1/8 t black pepper,Ground
fresh parsley,Minced

Shrimp seasoning =====

1/2 t salt
1/4 t garlic powder
1/4 t onion powder
1/4 t black pepper,Ground
1/4 t chili powder
1/4 t granulated sugar
1/8 t cayenne pepper
dash allspice

Other ingredients =====

6 lg shrimp (21 to 25 per pound)
fresh lemon juice
1 T butter,melted
fresh parsley,Minced

1. Preheat your grill to high heat.
2. Make the remoulade sauce by mixing the ingredients together in a small bowl. Cover and chill this sauce until you are ready to use it.
3. Prepare the shrimp seasoning by mixing the spices together in a small bowl.
4. Remove the shell from the shrimp. Keep the last segment of the shell and the tail. Remove the black vein that runs down the back of the shrimp. Stick a skewer through the middle of each shrimp. Push them together on the skewer so that they are 'spooning' each other.
5. Squeeze some fresh lemon juice over the cuddling shrimp.
6. Brush melted butter generously over the top of the shrimp.
7. Sprinkle a bit of the seasoning on next. Don't use a heavy coating of seasoning
8. Place the shrimp onto your hot grill with the seasoning side down. Brush some more butter over the other side of the shrimp -- the flames should jump up from the butter. Sprinkle a light coating of seasoning over the shrimp (you should have lots of seasoning left over).
9. After 3 minutes or so the face-down side of the shrimp should be browned and showing some light charring. Flip the shrimp over and grill for an additional 2-3 minutes or until browned on the other side.
10. Remove the shrimp from the grill and slide them off the skewer onto a slice of garlic butter coated bread.* Sprinkle with a pinch of fresh parsley.

Outback Steakhouse Honey Wheat Bushman Bread

Dough

- 1 1/2 c water, Warm
- 2 T butter, softened
- 1/2 c honey
- 2 c bread flour
- 1 2/3 c wheat flour
- 1 T cocoa
- 1 T granulated sugar
- 2 t coffee, Instant
- 1 t salt
- 2 1/4 t yeast, (1 pkg.)

Coloring

- 1/4 c water
- 75 dr red food coloring
- 45 dr blue food coloring
- 30 dr yellow food coloring
- cornmeal for dusting

1. If using a bread machine, add all of the ingredients for the dough in the exact order listed into the pan of your machine. Set it on "knead" and when the machine begins to mix the dough, combine the food coloring with 1/4 cup of water and drizzle it into the mixture as it combines. After the dough is created let it rest to rise for an hour or so. Then remove it from the pan and go to step #3.
2. If you are not using a bread machine, combine the flours, cocoa, sugar, coffee and salt in large bowl. Make a depression or "well" in the middle of the dry mixture. Pour the warm water into this "well," then add the butter, honey and yeast. Combine the food coloring drops with 1/4 cup of water and add that to the "well." Slowly mix the ingredients with a spoon, drawing the dry ingredients into the wet. When you can handle the dough, begin to combine it by hand, kneading the dough thoroughly for at least ten minutes, until it is very smooth and has a consistent color. Set the dough into a covered bowl in a warm place for an hour, to allow it to rise.
3. When the dough has risen to about double in size, punch it down and divide it into 8 even portions (divide dough in half, divide those halves in half, and then once more). Form the portions into tubular shaped loaves about 8 inches long and 2 inches wide. Sprinkle the entire surface of the loaves with cornmeal and place them on a cookie sheet, or two. Cover the cookie sheet(s) with plastic wrap and let the dough rise once more for another hour in a warm location.
4. Preheat the oven to 350 degrees. Uncover the dough and bake it for 20-24 minutes in the hot oven. Loaves should begin to darken slightly on top when done. Serve warm with a sharp bread knife and butter on the side. If you want whipped butter, like you get at the restaurant, just use an electric mixer on high speed to whip some butter until it's fluffy.

Makes 8 small loaves.

Outback Steakhouse Kookaburra Wings

- 10 chicken wing drumettes,(see
- Tidbits)
- 48 oz Shortening,or 6-10 cups oil
- Wing coating =====
- 2 T all-purpose flour
- 1 T kraft macaroni & cheese
-cheddar,cheese topping
or
- 1 T molly mcbutter cheese
-sprinkles
- 1 1/4 t salt
- 1 t chili powder
- 3/4 t black pepper,Ground
- 1/2 t cayenne pepper
- 1/4 t paprika
- 1/4 t onion powder
- 1/4 t garlic powder
- 1/8 t cumin,Ground
dash clove,Ground
- 2 T crystal louisiana hot sauce
- 1 t water
- On the side =====
- bleu cheese dressing
- celery sticks

1. Preheat 48 ounces of shortening (1 large can), or 6 to 10 cups of vegetable oil (use the amount required by your fryer), to 350 degrees.
2. Make the spiced breading for your wings by combining the wing coating ingredients (flour through clove) in a medium bowl. Stir well.
3. Dip each wing, one at a time into the breading. Give each one a light coating of the stuff. Arrange the breaded wings on a plate and let them sit uncovered in the refrigerator for about 15 minutes.
4. When the oil is hot, lower the wings into it. Fry for 7 to 10 minutes, or until the wings are brown.
5. While the wings are frying, mix the hot sauce and water together in a small bowl.
6. When the wings are done, drain them for a moment on paper towels or a rack. Drop the hot wings into a large plastic container with a lid. Pour the sauce over the wings. Cover the container and shake it to coat the wings with sauce.
7. Use tongs to remove the wings from the container. Arrange them on a plate with bleu cheese dressing and celery sticks on the side.

Outback Steakhouse Ranch Salad Dressing

1 t Hidden Valley Ranch salad
-dressing, mix (buttermilk r
1 c mayonnaise
1/2 c buttermilk
1/4 t coarse grind black pepper
1/8 t paprika
1/8 t garlic powder

1. Combine all ingredients in a medium bowl. Mix well.
2. Cover bowl and chill dressing for at least 30 minutes before serving.

Makes 1 1/2 cups.

Outback Steakhouse Steak Seasoning

2 t salt
1 t paprika
1/2 t black pepper,Ground
1/4 t onion powder
1/4 t garlic powder
1/4 t cayenne pepper
dash coriander
dash turmeric

1. Mix all ingredients together in a small bowl.
2. To prepare steaks with this seasoning: Preheat a flat grill or large frying pan over medium/high heat. Sprinkle some of the seasoning blend over both sides of each cut of beef. Grill the steaks on each side to your desired level of doneness. Be sure to use tongs to sear all the edges of each steak to a rich brown color.

Outback Steakhouse Sydney's Sinful Sundae

- 1 c coconut, Shredded
- 4 lg scoops vanilla ice cream
- 1/2 c Hershey chocolate syrup
- whipped cream, (in a can)
- 4 large, ripe strawberries

1. Preheat the oven to 300 degrees.
2. Spread the coconut over the bottom of the inside of a large oven pan. Shake the pan a little to spread the coconut evenly.
3. Bake the coconut for 25-30 minutes or until the coconut is a light, golden brown. You may have to stir or shake the coconut in the last 10 minutes to help it brown evenly.
4. When the coconut has cooled, pour it onto a plate, or into a large bowl. Roll each scoop of ice cream in the coconut until it is well coated. Press down on the ice cream to help the coconut stick. Put the ice cream into four separate bowls.
5. Heat up the chocolate syrup for 10-15 seconds in the microwave. Pour about two tablespoons over each scoop of ice cream. Try to completely cover the ice cream with chocolate.
6. Spray some whipped cream on the top of each scoop of ice cream.
7. Cut the stems from the strawberries and place one on each serving; upside down on the whipped cream.

Serves four.

Outback Steakhouse The Wallaby Darned

8 oz sliced peaches, Frozen
1/2 c Bacardi fuzzy navel, Frozen
-mix
1/2 c ice
1/2 c champagne
2 shots water
1 shot peach schnapps
1 shot vodka
1 T sugar

1. Combine all of the ingredients in a blender. Blend on high speed for approximately 30 seconds or until ice is completely crushed and the drink is smooth.
2. Pour into two 10-ounce glasses and serve immediately.

Makes 2 drinks.

Oven Fried Kentucky Chicken

3 c self-rising flour
1 T paprika
2 pk lipton tomato cup a soup
-powder
2 pk good seasons italian
-dressing mix powder
1 t seasoned salt
1 pam (or oil)
1/4 lb margarine (or butter)
3 lb fryer chicken

In doubled plastic food bag combine well the flour, paprika, Lipton Tomato Cup A Soup powder, Good Seasons Italian Dressing mix powder and seasoned salt.

Shake the mixture well to combine it in the bag, having twisted the end the bag tightly until the air inside the bag create an inflated balloon affect.

Spray a jelly roll pan (10x15x3/4") with Pam or wipe it well with oil. Run a cut-up chicken fryer under cold water and let excess water drip off, or put all of the wet pieces of chicken into a colander to drain a few minutes.

Dredge pieces in the flour mixture, by placing the pieces, one at a time, in the bag of seasoned flour and shaking it to coat each piece. Arrange the coated pieces, skin-side up on prepared pan. Melt margarine or butter and use a 1" wide soft bristled pastry brush (or one from a paint store with soft hair bristles -- rather than plastic bristles) and dab the melted margarine over the floured surface -- skin-side only -- of each piece of chicken. When all of the melted margarine has been divided between chicken pieces, bake it uncovered - without turning the pieces -- 350 degrees F -- for 1 hour or till golden brown and tender.

FOR CRISPY COATING: After applying melted margarine, dust each piece with a few tablespoons more seasoned flour mixture and dab again in additional melted margarine before baking.

Serves 4 to 6.

P. F. Chang's Chicken In Soothing Lettuce Wraps

Special Sauce ===== 1/4 c sugar 1/2 c water 2 T soy sauce 2 T rice vinegar 2 T ketchup 1 T lemon juice 1/8 t sesame oil hot stuff ===== 1 T chinese hot mustard 2 t water 1 to 3 teaspoons garlic chili-paste lettuce ===== 4 to 5 iceberg lettuce,Sliced-cups	Stir Fry Sauce ===== 2 T soy sauce 2 T dark brown sugar 1/2 t rice vinegar sticks ===== 1 c fried maifun (rice sticks) other ingredients ===== 3 T vegetable oil 2 chicken breast fillets 1 c water chestnuts,Minced 2/3 c straw mushrooms,Canned 3 T green onion,Chopped 1 t garlic (1 clove),Minced
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1. Make the special sauce (for spooning over your lettuce wraps) by dissolving the 1/4 cup sugar in 1/2 cup water in a small bowl. Add 2 tablespoons soy sauce, 2 tablespoons rice vinegar, 2 tablespoons ketchup, 1 tablespoon lemon juice and 1/8 teaspoon sesame oil. Mix well and refrigerate this sauce until you're ready to serve the lettuce wraps. Combine the 2 teaspoons water with the Chinese hot mustard and set this aside as well. Eventually you will add your desired measurement of Chinese mustard and garlic chili sauce to the special sauce mixture to pour over your lettuce wraps. In the restaurant chain, skilled master craftsmen prepare the sauce at your table the same way, depending on your desired heat level. We'll talk more about that later.
2. To prepare the filling for your lettuce wraps, bring 2 tablespoons of vegetable oil to high heat in a wok or large frying pan. Saute the chicken breasts for 4 to 5 minutes per side or until done. Remove chicken from the pan to cool. Keep the oil in the pan and keep the pan hot.
3. As the chicken cools be sure your water chestnuts and mushrooms have been minced to about the size of small peas.
4. Prepare the stir fry sauce by mixing the soy sauce, brown sugar, and rice vinegar together in a small bowl.
5. When you can handle the chicken, hack it up with a sharp knife so that no piece is bigger than a dime. With the wok or pan still on high heat, add an additional tablespoon of vegetable oil. Add the chicken, garlic, water chestnuts and black mushrooms to the pan. Add the stir fry sauce to the pan and saute the mixture for a couple minutes then serve it onto into a dish lined with a bed of fried rice noodles (maifun).
6. Serve chicken with a side of lettuce cups. Make these lettuce cups by slicing the top off of a head of iceberg lettuce right through the middle of the head. Pull your lettuce cups off of the outside of this slice.
7. Make the special sauce at the table by adding your desired number of mustard and chili sauce to the special sauce blend: 1 teaspoon mustard and chili sauce for mild, 2 teaspoons each for medium and 3 teaspoons of each for hot. Stir well.
8. Assemble lettuce wraps by spooning filling into a lettuce cup, adding special sauce over the top, folding the sucker up like a taco, then munching down upon it with reckless abandon.

Pace Picante Sauce (Medium)

1 10.75-ounce can tomato puree
1 cn full of water,(1 1/3 cups)
1/3 c Spanish onion,Chopped
1/4 c fresh jalapeno,Chopped
-peppers,with seeds (3-4
-- peppers)
2 T white vinegar
rounded 1/4 teaspoon salt
1/4 t minced onion,Dried
1/4 t minced garlic,Dried

1. Combine all ingredients in a saucepan over medium/high heat.
2. Bring to a boil then reduce heat and simmer for 30 minutes or until thick.
3. When cool, bottle in 16-ounce jar and refrigerate overnight.

Makes 2 cups (16 oz.).

Pal's Sauceburger

1/8 lb beef, Ground
1 sm sesame seed bun
salt
2 T ketchup
1 t sweet pickle relish
1/2 t yellow mustard

1. Pat out the ground beef until about the same diameter as the bun. If you like, you can freeze this patty ahead of time to help keep the burger from falling apart when you cook it.
2. Brown or toast the faces of the top and bottom buns. You can do this in a frying pan over medium heat or by toasting them in the oven (or toaster oven).
3. As the buns are browning, grill the hamburger patty, either in a hot frying pan over medium heat...or you can use a barbecue grill. Salt the meat generously.
4. Combine the ketchup, relish and mustard in a small bowl.
5. When the meat is cooked to your liking, place it on the face of the bottom bun.
6. Slather the sauce on the face of the top bun and place it onto the meat.

Pancakes From International House Of Pancakes

Yield: 1 Servings

1 nonstick spray
1 1/4 c flour
1 egg
1 c buttermilk
1/4 c sugar
1 t (heaping) baking powder
1 t baking soda
1/4 c cooking oil

Preheat a skillet over medium heat. Use a pan with a nonstick surface or apply a little nonstick spray.

In a blender or with a mixer, combine all of the remaining ingredients until smooth. Pour the batter by spoonfuls into the hot pan, forming 5" circles. When the edges appear to harden, flip the pancakes. They should be light brown. Cook on the other side for same amount of time, until light brown.

Makes: 8 to 10 pancakes

Panda Express Mandarin Chicken

2/3 c sugar
1/4 c soy sauce
1 T lemon juice
1 t vegetable oil
1 t fresh garlic, Minced
1/2 t fresh ginger, Minced
1/4 c water
4 t arrowroot
6 skinless chicken thigh
-fillets

On the side =====
steamed white rice

1. Combine sugar, soy sauce, lemon juice, oil, garlic and ginger in a small saucepan. Combine water with arrowroot in a small bowl and stir until arrowroot is dissolved. Add to saucepan and turn heat to high. Stir often while bringing mixture to a boil, then reduce heat and simmer for 4 to 6 minutes or until sauce is thick.
2. Preheat your grill on high for the chicken.
3. When the grill is hot, rub each chicken piece with oil and cook the chicken for 4 to 6 minutes per side or until done. Chicken should have browned in spots.
4. When chicken is done, chop it into bite-size pieces. Pour the chicken pieces into a large frying pan over medium heat. Heat until chicken sizzles then reduce heat and cover chicken until ready to serve. Spoon chicken into a medium bowl, then pour all the sauce over the chicken and stir until well-coated. Serve with steamed white rice.

Panda Express Orange Flavored Chicken

Sauce

- 1 1/2 c water
- 2 T orange juice
- 1 c dark brown sugar,Packed
- 1/3 c rice vinegar
- 2 1/2 T soy sauce
- 1/4 c plus 1 teaspoon lemon juice
- 1 t water chestnuts,Minced
- 1/2 t fresh ginger,Minced
- 1/4 t garlic,Minced
- 1 rounded teaspoon,Chopped -green onion
- 1/4 t red pepper flakes,Crushed
- 5 t corn starch
- 2 t arrowroot

Chicken

- 4 chicken breast fillets
- 1 c ice water
- 1 egg
- 1/4 t baking soda
- 1/4 t salt
- 1 1/2 c unsifted cake flour
- 2 c vegetable oil,up to 4

1. Combine all of the sauce ingredients -- except the corn starch and arrowroot -- in a small saucepan over high heat. Stir often while bringing mixture to a boil. When sauce reaches a boil, remove it from heat and allow it to cool a bit, uncovered.
2. Slice chicken breasts into bite-size chunks. Remove exactly 1 cup of the marinade from the pan and pour it over the chicken in a large resealable plastic bag or other container which allows the chicken to be completely covered with the marinade. Chicken should marinate for at least a couple hours. Cover remaining sauce and leave it to cool until the chicken is ready.
3. When chicken has marinated, preheat 2-inches of vegetable oil in a wok or skillet to 350 degrees.
4. Combine corn starch with arrowroot in a small bowl, then add 3 tablespoons of water. Stir until corn starch and arrowroot have dissolved. Pour this mixture into the sauce and set the pan over high heat. When sauce begins to bubble and thickens cover and remove from heat.
5. Beat together the ice water and egg in a medium bowl. Add baking soda and salt.
6. Add 3/4 cup of the flour and stir with a fork just until the flour is blended into the mixture. The batter should still be lumpy.
7. Sprinkle another 1/4 cup of flour on top of the batter and mix with only one or two strokes. Most of this flour will still floating on top of the mixture. Put the remaining flour (1/2 cup) into a medium bowl.
8. Dip each piece of chicken first into the flour, then into the batter. Let some of the batter drip off and then slide the chicken into the oil. Fry up to 1/2 of the chicken pieces at a time for 3-4 minutes, or until golden brown. Flip the chicken over halfway through the cooking time. Remove the chicken to a rack or paper towels to drain.
9. As the chicken cooks, reheat the sauce left covered on the stove. Stir occasionally.
10. When all of the chicken is done, pour it into a large bowl, and cover with the thickened sauce. Stir gently until all of the pieces are well coated.

Papa John's Pizza Cheese Dipping Sauce

1/2 c milk
2 t cornstarch
1/4 c Cheez Whiz
2 t juice from jalapenos, Canned
- (nacho), Slices

1. Combine cornstarch with milk in a small bowl and stir until cornstarch has dissolved.
2. Add Cheez Whiz and stir to combine. Microwave on high for 1 minute, then stir until smooth.
3. Add juice from jalapeno slices, and stir.

Makes 1/2 cup.

Papa John's Pizza Pizza Dipping Sauce

Special Garlic Sauce

1/2 c margarine spread

1/4 ts garlic powder

1. Combine ingredients in a small bowl.
2. Microwave on 1/2 power for 20 seconds. Stir.

Makes 1/2 cup.

Pappa's Italian Anchovy Garlic Spread

- 1 tin
- 1 tb olive oil
- 5 milliliters
- 1 parmesan cheese
- 1 anchovies
- 1 garlic

Saute garlic in oil. Add anchovies and cook for a few minutes. Put in blender and puree. Spread on pieces of Italian bread, sprinkle with Parmesan cheese and place under broiler for a minute or until cheese is bubbly.

Pate De Chateau Blanc

- 12 white castle hamburgers
- 4 eggs
- 2 c milk
- 1 cream cheese

Remove half the bun from each White Castle hamburger and discard. Place three of the remaining half-sandwiches in a food processor (pickle optional) and add one egg and 1/2 cup milk. Pulsate until the ingredients are chopped, but be careful not to puree. Empty into a bowl and repeat the process three more times. Pack the mixture into an ungreased, standard-sized bread pan. Place pan into a larger pan and pour boiling water into the larger pan to a level half the depth of the bread pan. Bake in 350 deg F. oven for one hour. Cool loaf in refrigerator; overnight is best. Turn it out on a plate, decorate with cream cheese and cut pate into slices.

Pepperidge Farm Chesapeake/Sausalito Cookies

Simply follow the recipe for the Keebler soft batch cookie with these exceptions: 1. omit the water 2. omit the molasses 3. add 3 cups of chopped pecans or if you are making sausalito cookies use macadamia nuts. Bake at the same temp but for 10-11 minutes rather than 8 minutes. This will make the cookies crisper.

Pepperidge Farm Ginger Man Cookies

1 c dark brown sugar,Packed
3/4 c granulated sugar
1/2 c shortening
1/4 c molasses
2 eggs
1/2 t vanilla
2 c all-purpose flour
1 t baking soda
1 t baking powder
1 t ginger,Ground
1 t salt
1 t cinnamon,Ground
1/4 t cloves,Ground
red sugar crystals (cake
-decorating,decors)
<http://www.topsecretrecipes.com>
back

1. Preheat oven to 300 degrees.
2. Cream together the sugars, shortening, molasses, eggs, and vanilla in a large bowl. Beat with an electric mixer until smooth.
3. In another large bowl, combine flour, baking soda, baking powder, ginger, salt, cinnamon, and cloves.
4. Add the dry mixture to the wet mixture, stirring while you add it.
5. Roll a portion of the dough out on a heavily floured surface. Roll to under 1/4-inch thick. Cut the cookies using a man-shaped cookie cutter, or any other cookie cutter shape you've got in the bottom drawer.
6. Place cookies on an oiled cookie sheet and bake for 15 to 18 minutes.

Bake only one cookie sheet of cookies at a time.

Peter Paul Mounds And Almond Joy

5 oz sweetened condensed milk
1 ts vanilla extract
2 c powdered sugar
14 oz premium coconut --
: shred/flake
1 pk semisweet chocolate chips --
: (24 ounces)

Blend the condensed milk and vanilla add the powdered sugar to the above mixture a little bit at a time stirring until smooth. Stir in the coconut. The mixture should be firm. Pat the mixture firmly into a greased 9 x 13 x 2 inch pan chill in the refrigerator until firm IN a double boiler over hot not boiling water melt the chocolate stirring often. You may also use a micro. Remove the coconut mixture from the refrigerator and cut it into 1 x 2 inch bars. Set each coconut bar onto a fork and dip it into the chocolate. Tap the fork against the side of the pan or bowl to remove any excess chocolate. Air dry at room temp on waxed paper for several hours, you may speed up the process by putting in refrigerator for 30 min 3 dozen bars And if you feel like a nut follow the above recipe with these changes add 1 cup dry roasted almonds to the list of ingredients, substitute milk chocolate chips for semisweet chocolate, at the end put 2 almonds atop each bar before dipping.

Pillsbury Crescent Rolls

2 pk active dry yeast
3/4 c water (105 degrees), Warm
1/2 c sugar
1 t salt
2 lg eggs
1/2 c shortening
4 c unbleached flour
 butter (or regular
 -margarine)
 -softened

In a large mixing bowl, dissolve the yeast in the warm water. Stir in the sugar, salt, eggs, shortening and half of the flour into the yeast mixture. Add the remaining flour blending until smooth. Scrape the dough from the sides of the bowl and cover with a cloth dampened in warm water. (The cloth should feel wet, but not be so wet that water drips onto the dough.) Let rise in a warm place (85 degrees F.), until doubled, about 1-1/2 hours. Divide the dough in half, rolling each half into a 12" circle 1/4 inch thick. Spread with the soft butter and cut each circle into 16 wedges. Roll up each wedge beginning at the largest end. Place, point side down, on a greased baking sheet. Curve to form crescents. Cover and let rise until double, 1 hour. Preheat the oven to 400 degrees F and bake for 12 to 15 minutes, or until they are a rich golden brown. Brush with soft butter.

Pizza Bread Appetizers

1 pk frozen bread dough, 3 --
1 lb
1 loaves
1/4 lb swiss cheese --, Shredded
1/4 lb provolone cheese --
1 shredded
1/2 lb mozzarella cheese --
1 shredded
2 lb pepperoni --, Sliced

Thaw bread dough; roll out into three rectangles. Put a layer of Swiss, Provolone, Mozzarella and pepperoni on each rectangle; roll up. Slit top of each bread roll in 4-5 slashes. Bake at 350 until golden brown, about 20-25 minutes. Slice as you would bread

Pizza Chain Style Dough Mix

8 c unbleached bread flour
4 c unbleached all-purpose
1 flour
1 c cornmeal
1/4 c sugar
3 T salt
3 T baking powder

In a large bowl, whisk together bread flour, all purpose flour, cornmeal, sugar, salt and baking powder very well. Store in well-sealed plastic bags. Keeps four months.

To Make Pizza Dough (one large or several smaller pizzas)

1 cup water 1- 1 1/2 tsps. fast rise yeast 3 cups pizza dough mix 2
tbsps. olive oil

Can be made as a regular dough by hand or in a stand up mixer with dough hook or bread machine on dough cycle, following manufacturer's instructions. For electric mixer, place water in a bowl with yeast. Mix a moment and allow mixture to sit about five minutes to allow yeast to expand. Add pizza mix and oil, then knead, until smooth and elastic on slow speed, about five to seven minutes. Once dough is made, cover well with oiled plastic (or refrigerate) and allow to rest one hour. Deflate before proceeding to make pizza.

Pizza Hat Crust

- 1 van geffen vghc42a
- 2 pk dry yeast
- 2/3 c water, Warm
- 2 t sugar
- 2 c cold water
- 3 T corn oil
- 2 T sugar
- 1/4 t garlic salt
- 1 t salt
- 1/2 t dry oregano leaves
- 6 1/2 c all-purpose flour, (6 1/2 to
- 7)

Sprinkle yeast over warm water and stir in the sugar. Let stand about 5 minutes or until very bubbly. Combine the remaining ingredients with about half of the flour, beating to a smooth batter. Beat in the yeast mixture and then with a sturdy spoon work in remaining flour until you can toss it lightly on a floured surface and knead it until it feels elastic in texture. The kneading may require about 2/3 cup additional flour, that you will be coating your hand with as you knead the dough. Don't let the dough become too stiff and yet you don't want it to stick to your hands. Place it in a large plastic food bag, which you can spray inside with Pam or wipe the inside of it with oil and place the ball of kneaded dough in this to rise until doubled in bulk. Be sure the plastic bag is large enough that it will permit the dough to double without splitting the bag. You can place the bag of dough on a warm, sunny spot on the table or kitchen counter which helps it to raise quickly and if it's summertime, place the bag of dough (with open end sealed tightly with tape) in your car with the windows up! When dough has doubled, punch it down and shape it to fit two 15" round pizza pans that have been greased and dusted in cornmeal. Add the sauce and topping ingredients exactly in the order listed above, spreading each ingredients evenly over the dough. Let this rise about 20 minutes in a warm place and then bake at 450, about 20 to 25 minutes, putting one pizza at a time on center rack of the preheated oven. If you don't want a pizza-pizza and you can only handle one of them, wrap the second pizza in foil or plastic and seal it with tape to lock out all air. Freeze it before it rises the last time. After letting it thaw 30 minutes, you can bake as directed above.

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Pizza Hat Sauce And Toppings

- 1 10 1/2 oz tomato soup
- 1 T dry oregano leaves
- 1/2 t garlic salt
- 1 toppings
- 8 oz mozzarella,shred
- 8 oz meunster,shred
- 1/3 c parmesan,grate
- 8 oz pepperoni,slice thin
- 1 8 ozs can mushrooms,drain

Pizza Hut Crust

2 pk dry yeast
2/3 c water, Warm
2 t sugar
2 c cold water
3 T corn oil
2 T sugar
1/4 t garlic salt
1 t salt
1/2 t dry oregano leaves
6 1/2 c all-purpose flour -- (up to 7)

Sprinkle yeast over warm water and stir in the sugar. Let stand about 5 minutes or until very bubbly. Combine the remaining ingredients with about half of the flour, beating to a smooth batter. Beat in the yeast mixture and then with a sturdy spoon work in remaining flour until you can toss it lightly on a floured surface and knead it until it feels elastic in texture. The kneading may require about 2/3 cup additional flour, that you will be coating your hand with as you knead the dough. Don't let the dough become too stiff and yet you don't want it to stick to your hands. Place it in a large plastic food bag, which you can spray inside with Pam or wipe the inside of it with oil and place the ball of kneaded dough in this to rise until doubled in bulk. Be sure the plastic bag is large enough that it will permit the dough to double without splitting the bag. You can place the bag of dough on a warm, sunny spot on the table or kitchen counter which helps it to raise quickly and if it's summertime, place the bag of dough (with open end sealed tightly with tape) in your car with the windows up! When dough has doubled, punch it down and shape it to fit two 15" round pizza pans that have been greased and dusted in cornmeal. Add the sauce and topping ingredients exactly in the order listed above, spreading each ingredients evenly over the dough. Let this rise about 20 minutes in a warm place and then bake at 450, about 20 to 25 minutes, putting one pizza at a time on center rack of the preheated oven. If you don't want a pizza-pizza and you can only handle one of them, wrap the second pizza in foil or plastic and seal it with tape to lock out all air. Freeze it before it rises the last time. After letting it thaw 30 minutes, you can bake as directed above. Source:

Pizza Rolls

- 2 lb beef, Ground
- 3 cn tomato paste -- (6 oz)
- 3 t fennel seed
- 2 t salt
- 1/4 t pepper
- 1 1/2 t oregano
- 1 garlic salt
- 1 1/2 t accent
- 1 lb american cheese (or 12-oz)
- 1 pk sliced
- 1 dozen
- 2 c milk
- 2 loaves
- 1 eggs
- 1 sandwich bread

Brown meat, drain and add tomato paste and seasonings. Simmer 30 minutes. Lay cheese on top and allow to melt, then mix in. Cool while doing bread. TO DO BREAD: Beat eggs with milk. Dip bread in egg mixture and cook like French toast; stack.

Planet Hollywood Cool Running

1/2 oz Captain Morgan spiced rum
1/2 oz Malibu rum
1/2 oz Bacardi Limon
2 oz pineapple juice
1 oz cranberry juice
1 oz orange juice
 splash of grenadine
 splash of Rose's lime juice
 splash of Bacardi 151

1. Combine crushed ice with all ingredients, except Bacardi 151, in a tumbler.
2. Shake.
3. Pour a splash of Bacardi 151 on top and serve with a straw.

Serves one.

Planet Hollywood Pot Stickers

1/4 lb turkey, Ground
1/2 t fresh ginger, Minced
1 t green onion, Minced
1 t water chestnuts, Minced
1/2 t soy sauce
1/2 t black pepper, Ground
1/4 t red pepper flakes, Crushed
 -(no seeds)
1/4 t salt
1/8 t garlic powder
1 egg, beaten
Vegetable oil for frying
12 wonton wrappers, (3 x 3-inch
 - size)
 On the side
Hoisin sauce

1. In a small bowl, combine all the ingredients except the egg, wrappers and oil. Add 1 tablespoon of the beaten egg. Save the rest of the egg for later. Preheat oil in a deep fryer or a deep saucepan to 375 degrees. Use enough oil to cover the pot stickers -- 1 to 2 inches should be enough.
2. Invert a small bowl or glass with a 3-inch diameter on the center of a wonton wrapper and cut around it to make a circle. Repeat for the remaining wrappers.
3. Spoon 1/2 tablespoon of the turkey filling into the center of one wrapper. Brush a little beaten egg around half of the edge of the wrapper and fold the wrapper over the filling. Gather the wrapper as you seal it so that it is crinkled around the edge. Repeat with the remaining ingredients.
4. Deep-fry the pot stickers, six at a time in the hot oil for 3 to 5 minutes or until they are brown. Drain on a rack or paper towels. Serve with hoisin sauce for dipping. If you want some crushed red pepper or cayenne pepper to the sauce.

Serves 3 to 4 as an appetizer.

Planet Hollywood The Terminator

1/2 oz vodka
1/2 oz white rum
1/2 oz gin
1/2 oz Grand Marnier
1/2 oz Kahlua
2 oz sweet and sour mix
1 oz cranberry juice
splash of beer

1. Combine crushed ice with all ingredients, except beer, in a tumbler.
2. Shake.
3. Pour a splash of beer on top and serve with a straw.

Serves one.

Planet Hollywood's Cap'n Crunch Chicken

2 cup cap'n crunch cereal
1 1/2 cup cornflakes
1 egg
1 cup milk
1 cup all purpose flour
1 t onion powder
1 t garlic powder
1/2 t black pepper
2 lb chicken breast

: - cut in 1-oz. tenders

: Vegetable oil for frying

Coarsely grind or crush the two cereals and set aside. Beat the egg with milk and set aside. Stir together the flour, onion and garlic powders and black pepper. Set this aside also. Dip the chicken pieces into the seasoned flour. Move around to coat well, then shake off the excess flour. Dip into the egg wash, coating well, then dip into the cereal mixture, coating well. Heat oil in a large heavy skillet to 325 degrees. Drop coated chicken tenders carefully into the hot oil and cook until golden brown and fully cooked, 3 to 5 minutes depending on size. Drain and serve immediately with Creole mustard sauce.

"Red, White & Blue Potato Salad"

- 10 md red potatoes, chunked and
-cooked, unpeeled
- 1 onion, to taste, minced
- 1 lg red bell pepper, seeded and
-chopped
- 1 c ripe olives, chopped
- 8 strips bacon, cooked and
-crumbled
- 1 mayonnaise
- 1 blue cheese dressing

Toss potato, pepper, and olives with dressing made of equal parts of mayo and blue cheese dressing. Chill, top with crumbled bacon before serving.

Ponderosa's Steak Sauce

1/3 c Heinz 57 Sauce
1/3 c Worcestershire Sauce
1/3 c A-1 Steak Sauce
2 T Light corn syrup

Combine as listed and funnel into bottle with tight fitting cap.
Keep refrigerated to use in a few months. Shake well before using.

Poormans Shake N Bake

- 4 c flour
- 2 t cayenne pepper
- 1 c bran flake cereal,crushed
- 2 T parsley flakes
- 2 t garlic powder
- 1 T onion powder
- 2 t chili powder
- 2 T taco seasoning
- 1 t season pepper
- 1 t curry (or more)
- 1 t sweet basil
- 1 t oregano

Mix all together and use for coating any and all types of meat. Use a large size ZipLoc and just keep it in the freezer.

Popeye's Dirty Rice

1 lb spicy bulk breakfast sausage
14 oz can clear chicken broth
1/2 c long-grain rice
1 t dry onion, Minced

Brown sausage in skillet until pink color disappears, crumbling with fork. Stir in broth, rice and minced onion. Simmer gently, covered, 18 to 20 minutes or until rice is tender and most of broth is absorbed.

Popeye's Famous Fried Chicken

6 c oil
2/3 cn flour
1 T salt
2 T white pepper
1 t cayenne pepper
2 t paprika
3 eggs
1 frying chicken --,Cut Up

Heat the oil in a deep fryer to 400. In large, shallow bowl, combine the flour, salt, peppers and paprika. Break the eggs into a separate shallow bowl and beat until blended. Dip each piece of chicken into the eggs, then coat generously with the flour mixture. Drop each piece into the hot oil and fry for 15 to 25 minutes, or until it is a dark golden brown. Remove the chicken to paper towels to drain.

Popeye's Fried Chicken

3 c self-rising flour
1 c cornstarch
3 T seasoned salt
2 T paprika
1 t baking soda
1 pk italian salad dressing mix
1 powder
1 pk onion soup mix -- (1 1/2
1 ounces)
1 pk spaghetti sauce mix -- (1/2
1 ounce)
3 T sugar
3 c corn flakes -- crush
1 slightly
2 eggs -- well be beaten
1/4 c cold water
4 lb chicken --,Cut Up

Combine first 9 ingredients in large bowl. Put the cornflakes into another bowl. Put eggs and water in a 3rd bowl. Put enough corn oil into a heavy roomy skillet to fill it 1" deep. Get it HOT! Grease a 9x12x2 baking pan. Set it aside. Preheat oven to 350. Dip chicken pieces 1 piece at a time as follows: 1-Into dry coating mix. 2-Into egg and water mix. 3-Into corn flakes. 4-Briskly but briefly back into dry mix. 5-Drop into hot oil, skin-side-down and brown 3 to 4 minutes on medium high. Turn and brown other side of each piece. Don't crowd pieces during frying. Place in prepared pan in single layer, skin-side-up. Seal in foil, on 3 sides only, leaving 1 side loose fro steam to escape. Bake at 350 for 35-40 minutes removing foil then to test tenderness of chicken. Allow to bake uncovered 5 minutes longer to crisp the coating. Serves 4. Leftovers refrigerate well up to 4 days. Do not freeze these leftovers. Leftover coating mix (1st 9 ingredients) can be stored at room temp in covered container up to 2 months.

Popeye's Red Beans And Rice

1 beans
30 oz red kidney beans
1 1/2 t white pepper
1/4 t paprika
4 T butter
1/4 t garlic powder
1 rice
1 1/2 c quick-cooking rice
1 1/2 c water
2 T butter
1/2 t garlic salt

Pour the beans with their liquid into a large saucepan. Turn the heat to medium. Add the pepper, paprika, butter and garlic powder. When the beans begin to boil, use a fork to mash some of them against the side of the pan. Stir the mixture constantly. In about 20 minutes, the beans will reach the consistency of refried beans. Prepare the rice, using the 2 tbsp butter and and 1/2 tsp garlic salt instead of following package

Pork Chop Sauce Like The Outback

1/4 c Honey

1/4 c Sweet orange marmalade

1/2 t Dry mustard

Mix all ingredients together. Heat and serve with pork chops or other meats.

Potato Chip Cookies 2

1 c butter
1/2 c sugar
1 t vanilla
2 c white flour
1/2 c potato chips,Crushed
1/2 c pecans,chopped

Cream together until light and fluffy, Butter, sugar, and vanilla extract. Blend in Unbleached Flour, Crushed Potato Chips and Chopped Pecans. Drop by tsp on an ungreased baking sheet 2-inches apart. Flatten with a greased and sugared glass bottom. Bake in a preheated 350 degree F. oven for 10 to 12 minutes. Makes about 5 dozen cookies.

Poultry Seasoning Mix

- 1 T salt
- 2 t black pepper, Freshly Ground
- 1 t msg (optional)
- 1 t paprika
- 1 t dry mustard
- 3 bay leaves, finely crumbled
- 1 and, Stems Removed
- 1 clove garlic, minced

Combine all of the ingredients and blend well. Store in an airtight container. Rub on chicken or other poultry before grilling.

Progresso Italian Style Bread Crumbs

1 c plain bread crumbs
1/2 t salt
1/2 t parsley flakes
1/4 t garlic powder
1/4 t onion powder
1/4 t sugar
1 ds oregano

Combine all ingredients in a small bowl. (<http://www.topsecretrecipes.com>)
Makes 1 cup.

Just throw all of the ingredients into a small bowl, mix it up, and you're done. Use the finished product for an Italian- style breading -- when frying or baking chicken, fish, pork chops, eggplant, etc.

Prudhomme's Cajun Seasoning Mix

- 1 T Paprika,sweet
- 2 1/2 t Salt
- 1 t Onion powder
- 1 t Garlic powder
- 1 t red pepper (cayenne),Ground
- 3/4 t White pepper
- 3/4 t Black pepper
- 1/2 t thyme leaves,Dried
- 1/2 t oregano leaves,Dried

Mix all ingredients well.

Quacker Jacks

1 c peanuts
1/2 lb butter
5 c corn,Popped
2 c brown sugar
1/2 c light corn syrup
1/2 t baking soda.

Mix nuts with corn. Melt butter and sugar and syrup. When melted add baking powder then pour over corn and mix.

Quaint Seas Dinner Rolls

1/3 c water,Warm
2 pk dry yeast
3 T sugar --,Divided
2/3 c water,Warm
1/2 c mayonnaise
1 1/2 t salt
4 c all-purpose flour --
1 divided

Combine warm 1/3 cup water, yeast, and 1 T. sugar till bubbly. In mixing bowl combine 2 T. sugar, 2/3 cup warm water , mayonnaise, salt and 2 cups of the flour. Beat until smooth. Beat in Yeast Mixture, then 2 MORE cups of flour to smooth batter. Let rise in greased bowl, covered, till doubled. Stir down hard and divide batter between 12 greased muffin wells. Let rise 45 min. Bake 400 degrees 18-20 min. till brown. Spray tops with Pam. Makes 12.

Quick Chili W/Homemade Chili Seasoning Mix

1 lb lean beef, Ground
2 cn kidney beans --, Drained
2 cn tomatoes -- 16 ounces each
1 pk homemade chili seasoning
1 mix

Brown meat in a skillet over medium heat. Drain excess fat. Add beans, tomatoes, and homemade chili seasoning mix. Cover, reduce heat and simmer for 10-15 minutes.

Rally's Seasoning Mix

1/4 ts dry mustard
1/4 ts ground ginger
1/2 ts black pepper
2 tb season salt

Combine well and use as a seasoning on fried food as soon as you remove from hot oil. Apply to food according to taste and store at room temperature to use in 1 year.

Ranch Style Dressing Mix W/Variations

6 tb creamora
4 tb lemonade drink powder
1 tb onion salt
1 tb onion powder
1 tb homemade gravy mix powder
1 tb salt spice (separate
1 recipe)
1 tb dry minced parsley
1/2 ts garlic salt
1/2 ts dry dill weed
1/2 c mayonnaise
2 tb ranch dressing mix
1/4 c milk
1 ts lemon juice

----Dressing----

MIX-Combine the ingredients together well, using a fork to blend.
Store in covered container at room temp up to 1 year. Makes 1 cup
mix. TO USE-Blend the mayo and powder mix well. Combine milk and
lemon juice. Let stand 2 to 3 minutes

Really Easy Red Beans And Rice

- gravy--1,lb each
- 1/4 t cumin
- 1 c uncle ben's long grain rice
- 2 cn red chili beans in chili
- 1 t chili powder
- 1 dash garlic salt

In saucepan heat beans without letting it boil and stir in chili powder, cumin and garlic salt. When piping hot, spoon chili mixture into 6 small dishes, adding a few tb of hot, cooked rice to each serving. Season with Chili Seasoning Mix, if desired.

Recess Peanut Butter Cups

6 oz Pkg semi sweet chocolate
-chips
4 Nestles milk chocolate bars
1 1/4 c Peanut butter

Directions: Put choc chips, choc bars, and 1/4 c peanut butter in top of double boiler over HOT, not boiling water, stirring till smooth.

Use small muffin tin liners, or cut regular cupcake liners down to a 1" depth.

Spoon HALF of the chocolate mixture equally into the liners. Melt the rest of the peanut butter over hot water, and spoon this equally over the chocolate layer.

Top with remaining chocolate.

Refrigerate to allow cups to set up before serving.

Makes: 24 tiny/12 large

Recess Peanut Butter Cups (Reeses)

Yield: 6 Servings

8 oz hershey's chocolate
1/2 c peanut butter
1 c peanut butter

Melt 1 cup peanut butter in measuring cup set in a pan of boiling water. Cut cupcake papers down to about the size for the Reese's cups and place in cupcake tin. Put about 1 T. of melted choc mixture, let set for 20 min then place 1 T peanut butter on choc. let set for 10 minutes then place 1 more T of choc on top and let set.

Recess Peanut Butter Cups (Reeses)

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Red Lobster Bacon Wrapped Stuffed Shrimp

--seasoning--

1/4 t salt

1/4 t paprika

dash black pepper,Ground

dash cayenne pepper

dash allspice

--dipping sauce--

1/3 c ranch dressing

1/4 t cilantro,Dried

5 pieces bacon

5 lg shrimp

3 sl fresh jalapeno

1 oz pepper jack cheese

1. Preheat oven to broil.
2. Make the seasoning blend by combining the ingredients in a small bowl. Set this aside.
3. Make the dipping sauce by combining the ranch dressing with cilantro in a medium bowl.
4. Cook the bacon in a frying pan over medium/high heat, but don't cook it all the way to crispy. You want undercooked bacon that, when cool, will easily wrap around the shrimp. Cook the bacon about 3 minutes per side, and don't let it brown. When the bacon is done lay it on paper towels to drain and cool.
5. Shell the shrimp, leaving the last segment of the shell and the tail. Remove the dark vein from the back of the shrimp, and then cut down into the back of the shrimp, without cutting all the way through, so that the shrimp is nearly butterflied open. This will make a pocket for the pepper and cheese.
6. Pour 1 cup of water into a small bowl. Add the shrimp and jalapeno peppers and microwave for 60 to 90 seconds. Shrimp should be starting to firm up and change color. Immediately pour the water out of the bowl, remove the jalapeno slices and pour cold water over the shrimp. Place the the shrimp and jalapeno pepper slices onto paper towels to drain off excess water.
7. Build the appetizer by cutting the jalapeno slices in half and removing the seeds. You should now have 6 jalapeno slices -- you'll need 5 of these. Place one slice into the slit on the back of a shrimp. Cut an inch-long chunk of cheese (about 1/4-inch thick), and place it on the jalapeno slice. Wrap a piece of bacon around the shrimp, starting where the cheese is. Start wrapping with the thinnest end of the bacon. Go 1 1/2 times around the shrimp and then cut off the excess bacon and slide a skewer through the shrimp, starting with the end where the cheese is and piercing the cut end of the bacon on the other side. Repeat with the remaining shrimp and slide them onto the skewer with the tails facing the same direction.
8. Put the skewer onto a baking sheet or broiler pan and sprinkle a very light coating of the seasoning blend over the shrimp, then broil for 3 to 4 minutes or until the bacon begins to brown and the cheese begins to ooze. Serve over a bed of rice if desired. .

Red Lobster Bbq Sauce

1/2 c chunky-style prego sauce
1/2 c del monte ketchup
1 tb dijon mustard
1 tb vinegar
1/8 ts dry mustard
1 ts chili powder

Combine thoroughly and refrigerate, tightly covered, to use within 90 days or freeze to thaw and use within 1 year. Serve with chicken sandwich.

Red Lobster Bbq Sauce 2

1 c onion
1 T vinegar
1/8 t dry mustard
1 t chili powder

1/2 c chunky-style prego sauce
1/2 c del monte ketchup
1 T dijon mustard

Combine thoroughly and refrigerate, tightly covered, to use within 90 days or freeze to thaw and use within 1 year.

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Red Lobster Cheddar Bay Biscuits

2 1/2 c bisquick baking mix
1 c cheddar cheese, Finely Grated
3/4 c whole milk
2 T butter, melted
1/8 t garlic powder
Brush on Top =====
1/4 c butter, melted
1/2 t garlic powder
1/2 t parsley flakes, Dried
dash salt

1. Preheat your oven to 400 degrees.
2. Combine Bisquick with cheddar cheese, milk, 2 tablespoons of butter that has been melted in the microwave, and 1/8 teaspoon garlic powder in a medium bowl. Mix until well-combined.
3. Drop approximately 1/4-cup portions of the dough onto an ungreased cookie sheet.
4. Combine 1/4 cup butter with 1/2 teaspoon garlic powder, parsley flakes and salt. Brush this mixture over the tops of each unbaked biscuit.
5. Bake for 14 to 16 minutes or until the tops of the biscuits begin to turn light brown. Serve warm.

Red Lobster Cheddar Bay Crab Bake

- 2 c Bisquick baking mix
- 1 3/4 c cheddar, Finely Shredded
-cheese
- 2/3 c milk
- 2 T butter, melted and divided
- 1/4 t garlic powder
- 1/2 t fine parsley flakes
- 1/3 c crab meat, (fresh or canned
-- lump)

1. Preheat oven to 450 degrees.
2. Combine baking mix, 1 cup of the cheddar cheese, milk, and 1 half of the melted butter in a medium bowl. Mix by hand until well-combined.
3. Pat out the dough into circle approximately 8 inches in diameter, with a slight lip around the edge, like a pizza crust.
4. Sprinkle the parsley over the top of the dough. Be sure the dried parsley flakes are crushed fine. You can easily crush the flakes in a small bowl with your thumb and forefinger.
5. Sprinkle the crab over the top of the dough.
6. Sprinkle the remaining cheese over the crab. Don't go all of the way to the edge of the dough leave a margin of a half-inch or so around the edge.
7. Bake for 14-16 minutes or until the cheese on top begins to slightly brown.
8. Combine the remaining butter with the garlic powder and brush it over the top of the bake as soon as it comes out of the oven. Slice it like a pizza into 8 pieces and serve hot.

Makes 8 pieces.

Red Lobster Cheese Biscuits

1 c Milk
1/3 c Mayo
1 T Sugar <<Or>>
3 pk Sweet & Low
2 c Self-rising flour
1/4 c Kraft's American cheese
-grate
Liquid margarine
Garlic powder
Kraft American Cheese food

Combine milk, mayo, sugar and flour. Beat with mixer at high speed, not quite 1 minute until smooth and completely combined. Remove beaters. Use rubber spatula to streak the dough with 1/4c cheese food. Drop batter equally between 10 paper-lined muffin wells. Drizzle top of each with 1 teaspoon liquid margarine and dust each with a little garlic powder plus 1 scant teaspoon additional cheese food. Bake 350 25 to 30 minutes or until golden brown and tripled in size. Cooling pan on racks for 30 minutes. Add only enough flour so batter drops from spoon.

Red Lobster Cheese Biscuits Clone 1

2 c flour
3 ts baking soda
1 ts salt
1/2 c shortening -- (Crisco)
2/3 c buttermilk
1 ts garlic powder
1 c American cheese --
: (sharp)(grated)

Preheat oven to 425 degrees. Sift dry ingredients together. Add 1/2 of grated cheese to Crisco, and mix well then cut the shortening into the dry ingredients. Mix everything in until it becomes coarse. Add buttermilk, and mix until it becomes uniform. Drop biscuits into greased muffin tins. This will make about 12 or so. When you have completed this sprinkle over the rest of the cheese, a little extra garlic powder, and some dried parsley. Bake for 12 - 15 minutes. When done remove from oven, and brush on a little butter.

Serve while still warm.

Red Lobster Cheese Biscuits Clone 2

2 c Bisquick? baking mix
1/2 c cold water
3/4 c sharp cheddar cheese --
: grated
1/4 c butter
1 ts parsley
1/2 ts garlic powder
1/2 ts Italian seasoning

Bake 450 for 8-10 minutes, brush with the butter and spices

Red Lobster Cheese Biscuits Version 2

1 t garlic salt or powder
1 T Parsley flakes
1 t italian seasonings
5 lb bisquick
44 oz -- water, cold
1 lb cheddar, sharp -- grated
1/2 c butter

Preheat oven to 450 degrees. Mix bisquick, water and cheese. Drop by large spoonfuls onto greased baking sheet. Bake for 8-10 minutes. After baking, (while hot) brush on melted butter or margarine mixed with garlic powder, parsley flakes and Italian seasoning. (Amounts will vary)

Red Lobster Cheese Biscuits Version With Mays

1 c milk
1/3 c mayo
1 TB sugar -- or
3 pk sweet & low
2 c self-rising flour
1/4 c kraft's american cheese -- grate
: liquid margarine
: garlic powder
: kraft american cheese food

Combine milk, mayo, sugar and flour. Beat with mixer at high speed, not quite 1 minute until smooth and completely combined. Remove beaters. Use rubber spatula to streak the dough with 1/4c cheese food. Drop batter equally between 10 paper-lined muffin wells. Drizzle top of each with ts liquid margarine and dust each with a little garlic powder plus 1 scant ts additional cheese food. Bake 350 25 to 30 minutes or until golden brown and tripled in size. Cool in pan on racks for 30 minutes . Add only enough flour so batter drops from spoon.

Red Lobster Clam Chowder

- 1 qt clam juice
- 1 c non-fat dry milk powder
- 2/3 c flour
- 1 cn chicken broth -- (14
1 ounces)
- 2 ribs celery -- chop fine
- 1 T dry onion, Minced
- 1 cn clams (10 1/2 oz.) --
1 minced
- 1 pn parsley, freeze-dried
- 2 baked potatoes -- &, Peeled
- 1 crumbeled

In blender put clam juice, milk powder and flour, blending smooth. Pour into 2-1/2 qt saucepan and stir in chicken broth, stirring constantly on medium-high heat until thick and smooth. Turn heat to low. Stir in celery, onions, clams, parsley and potatoes. Keep on low heat up to an hour and season with salt and pepper. Freezes well.

Red Lobster Creamy Caesar Dressing

3/4 c bottled italian dressing
1 tb parmesan -- grated
1 tb sugar
1/3 c mayo
1 ts anchovy paste -- or
1 soy sauce

Combine all with wire whisk. Keep refrigerated. Use in a week.

Red Lobster Easy Cheesecake

CRUST =====

- 1 pk lorna doone cookies -- (10
- 1 ounces) crush
- 1/4 lb butter --,Melted
- 1/4 c sugar
- 1 env Knox unflavored gelatin

FILLING =====

- 16 oz cream cheese -- room temp
- 8 oz sour cream
- 2 lg eggs
- 2 T butter
- 2 T cornstarch
- 1 c sugar
- 1 t vanilla
- 1 cookie crumbs --,Crushed
- 1 for

CRUST-Mix crumbs with butter, sugar and gelatin. Pat out evenly over bottom of greased 9" springform pan. Bake at 350 exactly 8 minutes.

FILLING-Beat with electric mixer cream cheese, sour cream, eggs, butter, cornstarch, sugar and vanilla. When the filling is perfectly smooth and creamy pour into crust. Return to 350 oven and bake 30 to 35 minutes or until a knife inserted comes out clean. Cool in pan on rack 20 minutes before releasing springform from the cake. Cool another 20 minutes before cutting. Sprinkle top with cookie crumbs.

Red Lobster Inspired Garlic Cheese Biscuits

1 c milk
1/3 c mayonnaise
1 T sugar**
2 c self-rising flour*
1/4 c kraft american cheese**
1/2 t garlic powder -- not salt
3 T butter (or margarine), Melted
1 muffin paper liners

*You may use all-purpose (regular) flour, however biscuits will not rise much and have a denser texture; flavors should be about identical. **Can substitute 3 packets of Sweet & Low for the sugar. Use the cheese in the gold cardboard container. Original recipe does not say, but I would think you will want to shred it.

In a 1 1/2 qt mixing bowl combine the milk, mayo, sugar, and flour. Beat on high speed with electric mixer for almost a minute, until smooth and completely combined. Using a rubber bowl scraper, streak the dough with the cheese. Batter should NOT be thin enough to pour; if necessary, add only enough additional flour so batter will "drop" from spoon. Drop batter into 10 paper-lined muffin tins, or a greater number of tiny muffin cups. (Muffins tend to triple in size when baked; fill lightly.) Melt butter; mix in garlic, and brush tops of dough. You may shake 1 tsp additional cheese on each muffin if you wish. Bake for 25-30 minutes, or until golden. Cool in pan on rack for 30 minutes.

Red Lobster Sweet And Sour Sauce

1 cn tomato paste,(6 ozs)
2 T lemon juice
2 T dijon mustard
2 T horseradish cream sauce

Mix all ingredients together well. Refrigerate, tightly covered, to serve a

Red Lobster Tartar Sauce

1/2 c Kraft's mayo
1/4 c Sweet pickle relish
2 TB Miracle whip salad dressing
1 TB Sugar
1/2 ts Dry minced parsley
1/4 ts Onion powder

Mix all and store in the fridge.

Red Lobster's Cheddar Biscuit Recipe

2 c bisquick
1/2 c sharp cheddar, Shredded
2/3 c milk
1/4 c butter, Melted
1/4 t garlic powder

Mix Bisquick, cheddar and milk into soft dough. Beat with a wooden spoon for about 30 seconds. Spoon on to greased cookie sheet. Smooth down tops. (Bisquick forms sharp hard points otherwise) Bake for 8 to 10 min at 450 degrees.

While baking, melt butter in pan and stir in garlic powder. Take biscuits from oven when done and brush butter on tops and serve hot.

Red Robin Seasoning

3 T salt
1 T tomato soup mix, Instant
2 t chili powder
1/4 t cumin
1/4 t black pepper, Ground

Combine the ingredients in a small bowl and stir well. Store in a covered container.

Reese's Peanut Butter Cups

- 12 paper muffin cups
- One 12-ounce pkg. milk
-chocolate ch
- 1 c reduced-fat peanut butter
- 1/2 c powdered sugar
- 1/4 t salt

1. Cut the top half off of the muffin cups so that they are shallower.
2. Pour the chocolate chips into a glass bowl and melt them in the microwave: Microwave at 50% power for 2 minutes. Stir the chips gently, and let them sit for a minute or so. If the chocolate needs more melting, microwave those chippies again at half power for 30 seconds. Stir gently. Continue the process, stirring gently as you go. But be very careful not to overcook the chocolate or it'll seize up on you
3. Using a teaspoon, spoon a portion of the chocolate into the middle of a muffin cup. Draw the chocolate up the edges of the cup with the back of the spoon. Coat the entire inside of the muffin cup with chocolate and place it into a muffin tin. Repeat with the remaining muffin cups and then put the whole muffin tin in the fridge so that the chocolate hardens.
4. Combine the reduced-fat peanut butter, powdered sugar and salt in a medium bowl.
5. When the chocolate in the muffin cups has hardened, pop the sweetened peanut butter into the microwave oven on full power for 1 minute. This will soften up the peanut butter so that it easily flows into the cups.
6. Spoon a small portion of peanut butter into each of the chocolate-coated cups. Leave room at the top for an additional layer of chocolate, which we'll add later. Pop the candy back in the refrigerator to harden the peanut butter. This should take an hour or so.
7. When the peanut butter filling has hardened, re-melt the chocolate chips in the microwave on half power for 30 to 60 seconds. Use a teaspoon to spread a layer of chocolate over the top of each candy. Chill the candy once again to set up the chocolate.

Makes 12 candies.

Rehabbed Cheese Coney

- 1 fat-free hot dog
- 1 hot dog bun
- 3/4 t prepared mustard
- 1/4 c rehabbed cincinnati chili
-(see next recipe)
- 3/4 oz finely shredded low-fat, (5
-fat grams per ounce) c

Cook hot dog according to package directions and place in bun.
Spread mustard on hot dog and top with chili; cover with cheese. Makes 1 serving.

Rehabbed Cincinnati Chili

- 1 1/2 lb 93 percent lean beef, Ground
- 46 oz tomato juice
- 1 t each, allspice, cinnamon,
-cayenne, black
- 1/8 t garlic powder
- 1 1/2 t vinegar
- 1 md onion, chopped
- 2 T chili powder
- 2 ds worcestershire sauce
- 5 bay leaves

Brown ground meat, stirring with fork to break into small pieces in Dutch oven or soup pot over medium-high heat. Drain fat well and blot meat with paper towels. Add remaining ingredients and stir. Bring mixture to boil; reduce heat and simmer, uncovered, 2 hours.

Makes 9 servings.

Rib Shack Bar-B-Q Sauce

1 c catsup
1 T worcestershire sauce
1 c water
1/4 c vinegar
1 T sugar
1 t salt
1 t celery seed
3 ds bottled hot pepper sauce

Combine all of the ingredients in a small saucepan. Heat to boiling, then reduce the heat and simmer for 30 minutes. Makes enough sauce for basting pork loin back ribs, pork chops or roast, chicken or hamburgers.

Rib Shack Barbecue Sauce

1 c catsup
1 T worcestershire sauce
1 c water
1/4 c vinegar
1 T sugar
1 t salt
1 t celery seed
2 ds hot pepper sauce

Combine all of the ingredients in a small saucepan. Heat to boiling, then reduce the heat and simmer for 30 minutes. Makes enough sauce for basting pork loin back ribs, pork chops or roast, chicken or hamburgers.

Rich Brownie Mix

4 c Sugar
2 c Flour
1 1/3 c unsweetened cocoa powder
2 ts Baking powder
2 ts Salt
1 c Vegetable shortening

Put all ingredients except the shortening in a large bowl; use a spoon to mix until uniform. Cut in shortening using either a pastry blender or your fingertips until mixture looks like chocolate cornmeal. Seal tightly in a plastic bag or jar, label and store at room temperature. Makes 8 cups of mix; enough for 4 pans of brownies

TO USE: Put 2 eggs and 1 teaspoon vanilla or orange extract in a mixing bowl; beat slightly. Stir in 4 tablespoons melted butter or margarine which has been cooled. Lightly spoon 2 cups of the mix into the mixing bowl; do not pack the mix when measuring. Beat well with a spoon to make a somewhat smooth batter; stir in 1/2 cup chopped nuts, if desired. Spread into a greased and floured 8 x 8 x 2 inch pan. Bake in a preheated 350 degree F. oven for 30 to 35 minutes or until a knife inserted in the center comes out clean. Cool in pan then cut into squares.

Roadhouse Grill Baby Back Ribs

2 lg racks pork baby back ribs

salt

black pepper, Coarse Ground

sauce =====

2 T vegetable oil

1/4 c fresh onion, Minced

1 1/2 c water

1/2 c tomato paste

1/2 c white vinegar

1/2 c brown sugar

2 T honey

1 T worcestershire sauce

1 3/4 t salt

1 t liquid smoke

1 t jim beam whiskey

1/4 t black pepper, Coarse Ground

1/8 t garlic powder

1/8 t paprika

1. To make the ribs, cut each large rack of ribs in half so that you have 4 half-racks. Sprinkle a light coating of salt and a more generous portion of coarse pepper over the top and bottom of each rack. Wrap the ribs in aluminum foil and bake in a preheated 300 degree oven for 2 1/2 hours.
2. As the ribs cook, make the sauce by heating the oil in a medium saucepan over medium/high heat. Saut the onions for 5 minutes or until they start to brown. Add the remaining ingredients and bring mixture to a boil then reduce heat and simmer for 1 1/4 hours, uncovered, or until sauce thickens. Remove from heat and set aside until the ribs are ready. Preheat your barbecue grill.
3. When ribs are finished in the oven, the meat should have pull back about 1/2-inch from the cut-ends of the bones. Remove the ribs from the oven, let them sit for 10 minutes or so, then remove the racks from the foil and put them on the grill. Grill the ribs for 3 to 4 minutes per side. They should be slightly charred in a few spots when they're finished. Brush barbecue sauce on the ribs while they're grilling, just before you serve them. Don't add the sauce too early or it will burn.

Roadhouse Grill Roadhouse Cheese Wraps

- 8 thin monterey jack,Slices
-cheese
- 8 thin cheddar cheese,Slices
- 1 jalapeno pepper,seeded and
-diced
- 1 t fresh chives,Minced
- 4 lg spring roll wrappers
- 1 egg,Beaten
- 6 c vegetable oil,up to 10
On the side
Marinara,(pasta) sauce

1. Use a sharp knife to make 8 thin slices each from the end of standard-size hunks of cheddar and monterey jack cheeses.
2. Arrange 2 slices of cheddar and 2 slices of jack on your hand, then sprinkle about 1 teaspoon of diced jalapeno on top of the cheese. Sprinkle 1/4 teaspoon of minced chives on next. Sandwich the peppers and chives between the cheese and roll it all up. Fold the cheese and squeeze it all together so that the peppers and chives are well sealed into the middle of the cheeses.
3. Lay a spring roll wrapper with one corner pointing away from you. Arrange the cheese lengthwise on the center of the wrapper.
4. Fold one of the side corners over the cheese filling. Brush a little beaten egg on the tip of the other side corner and fold it over the first corner so that it sticks. Brush some beaten egg on the corner pointing away from you. Fold the bottom corner up and over the filling. Roll the wrapper up, keeping it tight, until it rolls over the top corner with the egg on it. It should stick. Repeat with the remaining rolls, then cover them all and chill for at least 30 minutes. This will be long enough to heat up the oil in a deep fryer or large saucepan to 350 degrees.
5. When the oil is hot, fry the rolls for 2 1/2 to 3 minutes or until the outside is golden brown. Drain the rolls on a rack or paper towels for 2 minutes before serving with your favorite marinara sauce on the side for dipping.

Serves 2.

Rock Candy For Kids

- 1 2 c granulated sugar
- 1 heavy cord
- 1 1 c water

The book says to put one cup of water into a small saucepan, pour 2 cups of granulated sugar into the water, heat the water and sugar on the stove over a medium heat, continue stirring until the sugar melts, keep adding sugar and stirring until it melts, stop adding sugar when you see that it will no longer dissolve in the water (that is until you see sugar lying on the bottom of the saucepan). Remove the pot from the stove, let the liquid cool until it is just warm. Pour the liquid into a clean glass jar. Tie one end of a piece of heavy cord around the middle of a pencil. Place the pencil over the top of the glass jar letting the cord fall into the liquid. Crystals will begin to form in a few hours. The next day, remove the cord from the jar, pour the sugar liquid back into the saucepan, reheat and cool it just as you did before. Pour the liquid back into the jar and reinsert the cord with the crystals into it. More crystals will form. If you repeat this procedure every day the crystal candy will grow bigger and bigger. When it has reached a size that pleases you, snip off any excess string and enjoy.

Sabretts Onions In Sauce (For Hot Dogs)

- 1 1/2 t olive oil
- 1 md onion, sliced thin &
--, Chopped
- 4 c water
- 2 T tomato paste
- 2 t corn syrup
- 1 t cornstarch
- 1/2 t salt
- 1/4 t red pepper flakes, Crushed
- 1/4 c vinegar

1. Heat the oil in a large saucepan over medium heat.
2. Saut sliced onion in the oil for 5 minutes, until onions are soft, but not brown.
3. Add water, tomato paste, corn syrup, cornstarch, salt and red pepper flakes, and stir.
4. Bring mixture to a boil, then reduce heat and simmer for 45 minutes. Add vinegar. Continue to simmer for an additional 30 to 45 minutes or until most of the liquid has reduced and the sauce is thick.

Makes about 1 cup.

Sailorman's Fried Chicken

- 3 c self-rising flour
- 1 c cornstarch
- 3 T seasoned salt
- 2 T paprika
- 1 t baking soda
- 2/3 oz italian salad dressing mix
-powder
- 1 1/2 oz onion soup mix
- 1 1/2 oz pkg. spaghetti sauce mix
- 3 T sugar
- 3 c corn flake crumbs slightly
-crushed
- 2 eggs well, Beaten
- 1/4 c cold water
- 3 to 4 lb. chicken, Cut Up
-fryer

Combine first 9 ingredients in a large bowl. Put the cornflakes into another large bowl. Put eggs and water in a third bowl. Put enough oil into a heavy roomy skillet to fill it 1" deep. Get it H-O-T! Grease a 9x12x2" baking pan. Set it aside. Preheat oven to 350 degrees. Dip chicken pieces one at a time as follows: (1) Into dry coating mix (2) Then into egg and water (3) Next into corn flakes (4) Briskly but briefly back into dry mix. (5) Drop into hot oil, skin-side-down and brown 3 to 4 minutes on medium-high. Turn and brown other side of each piece. Don't crowd pieces during frying. Place into prepared baking pan in single layer, skin-side-up. Seal pan in foil, on 3 sides only, leaving one side loose for steam to escape. Bake at 350 degrees, about 35 to 40 minutes removing foil then to test tenderness of chicken. Allow to bake uncovered 5 minutes longer to crisp the coating. Serves 4 to 6. Leftovers refrigerate well up to 4 days. Do not freeze the leftovers.

Salt-Spice

1/4 c kosher (or sea salt)
1 T accent
1 t dill weed
1 t black pepper
1 t onion powder
1/4 t garlic salt
1/4 t curry powder
1 lemon -- rind only, Grated
1/4 t chili powder
1/4 t paprika
1/4 t oregano leaf
1/4 t marjoram leaves, Dried
1/4 t rubbed sage

Mix all ingredients and store in a pepper grinder or put through blender to a very fine powder, using high speed. Makes about 1/2 cup. Keeps indefinitely at room temp.

Sander's Hot Fudge

13 oz pet milk
1 lb kraft's caramels
1/2 lb butter (or margarine)
12 oz nestles milk chocolate
1 (do not substitute on the
-candy)
recipe #2
14 oz can eagle brand sweetened
-condensed,milk
14 oz light karo syrup
1/2 lb butter
12 oz nestles milk chocolate

Recipe #1 (preferred)

Method for either recipe:

Using either of the above ingredients combinations, put all ingredients in the top of double boiler over simmering water; stir until smooth. Continue to cook 30 minutes. Stir to keep from scorching. Put hot sauce through blender or beat at high speed with electric mixer for a few minutes. Pour into refrigerator containers with lids, refrigerating sauce between usage up to 2 weeks.

Sara Lee Original Cream Cheesecake

CRUST =====

1 1/2 c Fine graham cracker crumbs
1/4 c Granulated sugar
1/2 c Butter,softened

FILLING =====

1 lb Cream cheese
1 c Sour cream
2 T Cornstarch
1 c Granulated sugar
2 T Butter,softened
1 t Vanilla extract,or flavor

TOPPING =====

3/4 c Sour cream
1/4 c Powdered sugar

Preheat oven to 375 F. For crust combine crumbs, sugar and butter and mix well. Press firmly into 9" pie-pan covering bottom only. Bake for 8 min., or until the edges are slightly brown. Reduce oven to 350 F. For filling, combine cheese, sour cream, cornstarch, and sugar in bowl of mixer Mix until sugar has dissolved. Add the butter and vanilla and blend until smooth. Be careful not to over mix, or the filling will become too fluffy and will crack when cooling. Pour the filling over the crust. Bake for 30 to 35 min., or until knife inserted 1" from edge comes out clean. Cool 1 hr. For topping, mix sour cream and powdered sugar. Spread mixture over top of cooled cheesecake. Chill or freeze until ready to eat.

Sara Lee'e Pound Cake

- 1/2 lb Real butter (or margarine)
- 2 c Powdered sugar
- 2 lg Eggs
- 3 T Sour cream
- 1 2/3 c Flour
- 1 T Lemon extract (or vanilla)

Preheat oven to 325. Spray 8-1/2" Pyrex loaf dish with Pam.
Cream butter with sugar on high speed of mixer for 5 minutes.
Add 1 egg and then a little flour, beating 2 minutes.
Add 2nd egg and half of remaining flour and beat 2 minutes.
Add sour cream, rest of flour and extract, beating 2 minutes.
Spread batter evenly in dish.
Bake for 65 minutes or until tester comes out clean.
Remove from dish. Slice 1/2" thick.
Be sure to slice before freezing loaf. Thaw to use within 6 months.

Sara Lee's Carrot Square Cake

- 2 Eggs
- 1 t Vanilla
- 6 oz Oil
- 1 t Salt
- 1 1/2 t Baking powder
- 2 t Cinnamon
- 1 c Sugar
- 1 1/4 c All-purpose flour
- 1 c Carrots, grate fine
- 1 c Walnuts, well-chopped
- 1/2 c Light raisins, optional
- CREAM CHEESE ICING
- 6 oz Cream cheese, softened
- 1/4 lb Butter
- 1 lb Powdered sugar
- 1 1/2 t Orange extract
- 1 t Spice Island orange peel
- 1 T Light corn syrup (or
-pancake
-syrup)
- 1 T Cornstarch (or flour)

Combine first 8 ingredients with electric mixer on medium-high. Beat 3 minutes scraping down sides of bowl often. Remove beaters. Stir in last 3 ingredients. Grease and flour 9" square pan. Spread batter evenly in pan. Bake at 325 about 50 minutes. Cool in pan about 30 minutes.

Frost with Cream Cheese Frosting and sprinkle with additional walnuts

ICING-Cream the cream cheese with the butter until light and fluffy, using med-high speed of electric mixer. Add half of the sugar, increasing speed to high. Add extract and peel and beat about 1 minute. scrape down sides of bowl often. Resume beating adding remaining powdered sugar. Beat smooth. Frost sides and top of cake.

Schilling Salad Supreme Seasoning

2 T Romano cheese
1 1/2 t sesame seeds
1 t paprika
3/4 t salt
1/2 t poppy seeds
1/2 t celery seeds
1/4 t garlic powder
1/4 t black pepper, Coarse Ground
1 ds cayenne pepper

1. Combine all ingredients in a small bowl and mix well.
2. Pour blend into a sealed container (such as an empty spice bottle) and store chilled.

Makes 1/4 cup.

Schlotsky's Rolls

1/2 c water -- lukewarm
1 T sugar
1 pk active dry yeast
3/4 c milk -- lukewarm
1/2 t salt
1/4 t baking soda
2 1/2 c bread flour
1 yellow cornmeal --
1 stone-ground

In 8 oz. measuring cup, stir together first 3 ingredients and let mixture stand until it bubbles to top of cup. Dissolve baking soda in 1/2 Tbs. warm water. In medium bowl, combine warm milk, salt and soda-water mixture with 1 cup flour, beating with wire whisk until smooth. Beat in yeast mixture and then remaining flour, switching to sturdy spoon. Batter should be thick and sticky but smooth, with all flour thoroughly dissolved. Put dough in 2 small pie pans that have been sprayer with non-stick spray and dusted with cornmeal. Cover with wax paper or plastic wrap that has also been sprayed. Let rise about an hour.

Remove plastic wrap and discard. Spray tops of buns with non-stick spray and bake on center rack at 375F about 20 min. or until golden brown. As rolls cool in containers on rack for 20 min., spray tops with more non-stick spray to keep crust soft. Let cool 1 hour before slicing and filling with sandwich meats and cheeses.

Schlitzky's Sandwich Rolls

1/2 c water, Warm
1 T sugar
1 pk rapid rise dry yeast
6 oz very milk, Warm
1/2 t salt
1/4 t baking soda, softened in
1 T water
2 1/2 c flour

In large mixing bowl combine warm water, sugar and yeast. Let stand about 5 minutes till very bubbly. With wire whisk add the rest with only 1 cup of the flour, beating to smooth dough. Beat in rest of flour till batter is thick and sticky but smooth, all flour being dissolved. Divide dough between 5 oven-proof, Pam-sprayed, cornmeal dusted (let excess shake out) soup bowls (each 5" in diameter). OR FOR MORE authentic shape divide batter equally between 5 greased cans from 1-1/2 lb Dinty Moored Stew, insides also dusted in cornmeal. Cover each one in a square of Saran wrap sprayed in a bit of Pam and that side down. Let raise almost an hour or till above rim of bowls or cans. Discard Saran pieces. Bake on center rack of 375 oven about 20 minutes or till golden brown. Let cool in containers on rack, spraying tops each in a bit of Pam while they cool to keep crusts soft.

TO USE FOR SANDWICHES-slice in half horizontally and grill on lightly buttered hot griddle as you would for grilled cheese sandwich or broiler toast till golden. Then fill with lettuce and assorted lunch meats and cheese or sandwich fillings. .

Scottish Butter Cookies

1 c butter, Unsalted
2/3 c sugar
2 t vanilla extract
2 c flour
1/4 t salt

Preheat oven to 350 degrees F.

1. In large bowl of electric mixer, cream butter, sugar, and vanilla until light and fluffy. Mix in flour and salt.
2. Pat mixture evenly into an ungreased 10- by 15-inch jelly roll pan.
3. Bake until pale in color, but not browned (16 to 18 minutes). Do not overbake. Cool about 5 minutes, then cut into squares while still warm. (Cookies will be thin.)

Seasoned Fries Like Hardee's And Rally's

- 1 bag frozen plain french fries
- 1 fries
- 1 plain flour
- 1 batter
- 1 c boxed pancake mix
- 2 c club soda
- 1 seasoning
- 1/2 ts black pepper
- 1/2 ts ground ginger
- 1/4 ts dry mustard
- 2 tb seasoned salt

Prepare batter. Combine seasoning mixture and store in a tightly covered container. Allow 1 ts seasoning for each cup of prepared batter. POTATOES- Without thawing, open bag of fries and dust them lightly but evenly in flour, letting them dry on waxed paper lined cookie sheet for a few minutes. Coat the floured French fries evenly in the batter and fry in small portions at a time in 385 oil at least 2" deep in an electric fry pan. Turn fries once to brown evenly. Remove with tongs to drain on paper towel lined plate. Serve at once. The batter can be repeated as needed to coat the frozen fries. FAJITA FRIES-Add 1/2 ts ground cumin in each cup of prepared batter that includes the seasoning mix given above.

Seasoned Long Grain & Wild Rice Mix (Uncle Ben's)

1 tb chicken bouillon powder
1 ts dry chopped onion
1/2 ts dry minced parsley
1/4 ts garlic powder
1/4 ts onion powder
1 ts ground turmeric
1/2 ts ground cumin
1/4 ts ground ginger
1/2 ts black pepper
1 1/2 ts season salt -- to 2 ts
2 c water
2 tb butter or margarine
1 c premium minute rice
1/3 c dry wild rice

Combine all of the ingredients as listed in medium saucepan. Add to this water, butter, rice and dry wild rice. Bring to boil. Stir once or twice just to combine. Cover pan with lid tightly. Simmer gently 8 to 10 minutes or until almost all liquid is gone.

See's Butterscotch Lollipop

- 1 c sugar
- 1 c heavy cream
- 3 T light corn syrup
- 2 T butter (or margarine)
- 1 t vanilla extract
- 1 nonstick spray

Combine the first 4 ingredients in a saucepan over medium heat. Stir until sugar has dissolved. Let the mixture boil until it reaches 310 degrees on a candy thermometer (hard-crack stage), or until a small amount dropped in cold water separates into hard, brittle threads. Stir in the vanilla, then remove from the heat.

Coat the molds with nonstick spray and pour the mixture in. (If using shot glasses, be sure to cool the mixture first so that the glass won't crack .) Place a small piece of aluminum foil over each mold and press a lollipop stick or popsicle stick in the center. When cool, remove from molds.

Self Rising Flour

1/2 c baking powder

1/4 c baking soda

1/4 c salt

5 lb flour.

Add baking powder, baking soda and salt to flour. Using 2 large bowls, sift the mixture 3 to 4 times, using the largest sifter that you have, or use a large strainer and a wooden spoon to sift it. Store at room temperature and use in any recipe that calls for self-rising flour.

Seven Seas Free Viva Italian Fat-Free Dressing

- 1 1/3 c water
- 1 1/2 T granulated sugar
- 2 t cornstarch
- 1 t salt
- 1/2 t minced onion, Dried
- 1/2 t minced garlic, Dried
- 1/2 t red bell, Finely Minced
-pepper
- 1/2 t Italian seasoning
- 1/4 t gelatin
- 1/2 c white vinegar
- 1 t dry nonfat buttermilk

1. Combine water, sugar, cornstarch, salt, onion, garlic, bell pepper, Italian seasoning, and gelatin in a small saucepan. Whisk to dissolve cornstarch, then set pan over medium/low heat.
2. Heat mixture until boiling, stirring often. When mixture begins to boil, cook for 1 additional minute, stirring constantly, then remove from heat.
3. Add vinegar and dry buttermilk to saucepan and stir. Transfer dressing to a covered container and refrigerate--preferably overnight--before serving.

Makes 1 1/2 cups.

Sheila's Backyard Bbq Sauce

2 T vegetable oil
1 md onion,peeled and slivered
4 whole cloves garlic,peeled
-- and h,alved
1 cn peeled plum tomatoes,crushd
- - w/ j,uice (28 oz.)
1 1/2 c ketchup
1 c fresh orange juice
6 T fresh lemon juice
6 T red-wine vinegar
1/2 c water
1/4 c honey
1/4 c (packed)dark-brown sugar
3 T crystalized ginger,finely -
- choppe,d
2 T dark molasses
1 T worcestershire sauce
1/4 t tabasco,or more to taste
2 T chili powder
1 T coriander,Ground
1 T dry mustard
1 t salt,or more to taste
SEE NOTE =====

1. Place the oil in a medium-sized heavy pot. Add the onion and cook for 5 to 7 minutes over medium heat until golden brown. Stir in the garlic during the last minute. 2. Add all of the remaining ingredients to the pot and combine well. 3. Bring to a boil, reduce heat to very low and cook, stirring often, for 45 minutes to an hour, or until the sauce thickens and has a smooth texture. 4. Remove the onion and garlic with a slotted spoon; discard. Adjust seasonings to taste. If the sauce is too thick, add a small amount of water. Cool to room temperature and refrigerate in covered containers for up to two weeks.

Shoney's Tomato Florentine Soup

2 cn clear chicken broth, 14oz ea
14 oz can stewed tomatoes, Sliced
12 oz v-8 juice
10 oz cream of tomato soup
1 T sugar
10 oz frozen spinach, Chopped
1 ds nutmeg
1 salt and pepper

Combine broth, tomatoes, juice and soup in a saucepan with a wire whisk over medium heat. Add remaining ingredients, without even thawing spinach. Allow to heat gently 30 minutes on medium-low until spinach is tender. Keep hot without letting it boil. Freeze leftovers.

Shook And Cook Coating Mix (And Cooking Methods)

1/2 c fine dry breadcrumbs
1 1/2 oz pkg.(dry)
1 1/2 oz envel. dry onion soup mix
2 c self-rising flour
: spaghetti sauce mix --

Combine the first 3 ingredients in a blender, using and on/off speed on High until thoroughly mixed. Dump it into a 1 1/2 quart mixing bowl, and stir in the self rising flour. When well mixed, place in a container with a tight fitting lid, such as a 12 ounce Cool Whip container. You can then store it at this point until ready to use.

For Chicken: Oven Bake: Run 1 piece of chicken at a time from 3 lbs. cut up under cold water. Shake off excess water. Place one piece at a time into a bowl containing the coating mixture. Secure the lid in place. Shake bowl a few times to coat pieces. Arrange pieces after coating on Pam sprayed 10x15x3/4" jelly roll pan about 1 inch apart. Set aside. Melt 1/4 pound of butter or margarine in small skillet or saucepan. "Lap" it on top side only of each piece of coated chicken arranged on the prepared pan. (keeping pieces skin-side up.) Use only enough of the melted butter or margarine to evenly and lightly caress each piece. Then place 1/2 cup of th coating mixture in a small flour sifter. Sift ot all over the margarine covered chicken pieces. Bake, uncovered, without turning the pieces at 400 F. for about 1 hour.

Skillet Method: Melt equal parts margarine and oil sufficient to cover the bottom of a roomy skillet, keeping oil mixture at least 1/4" deep. Coat pieces of chicken as directed above for oven method. Brown about 2 minutes on each side on Medium-High heat. Don't over-brown these or meat will be tough. Transfer browned pieces to greased baking pan and continue heating in oven at 400 F. about 10-15 minutes or to desired doneness.

For Pork: Allow 4 center cut pork chops for amount given in the chicken coating recipe, but add to the coating mixture in a bowl: 1 tsp. chili powder, 1/2 tsp. paprika, 1/4 tsp. cumin powder. Proceed as recipe directs for coating and baking.

For Cube Steaks or Chicken Fried Steak: (such as Denny's) Follow directions for either the oven or skillet method for chicken pieces but to the coating mix in the bowl, before applying to moistened steaks, add 1 tsp. brown sugar, 1/2 tsp. bottle lemon peel or finely grated lemon rind. Follow recipes as otherwise directed.

For Coating Fish Fillets: follow recipe for either method of preparing chicken, but to the coating mixture, add 1 tsp. paprika nd 1 tsp. finely grated lemon rind or bottle peel (zest). Proceed as recipe otherwise directs.

For Coating Veal Cutlets" Add 1 tsp. dry marjoram leaves to coating mixture and follow recipes as given for preparing chicken.

Sloppy Joes W/Homemade Sloppy Joe Seasoning Mix

1 lb lean beef, Ground
1 pk homemade sloppy joe
1 seasoning mix
1/2 c water
1 cn tomato sauce -- 8 ounces
6 hamburger buns --, Toasted

Brown ground beef in a skillet over medium high heat. Drain excess grease. Add sloppy joe seasoning mix, water and tomato sauce. Bring to a boil. Reduce heat and simmer for 10 minutes, stirring occasionally. Serve on toasted hamburger buns.

Makes 6 sandwiches.

Snapple Iced Tea

LEMON =====

8 c Water

3 Lipton tea bags (orange Pekoe and pekoe cut black Tea blend)

3/4 c Granulated sugar ***OR*** 16 oz Bottle light corn syrup

1/3 c Plus 2 T lemon juice

DIET LEMON =====

8 c Water

3 Lipton tea bags (orange
Pekoe and pekoe cut black
Tea blend)

12 1-gram envelopes Sweet'nLow OR Equal sweetener.

1/3 c Plus 1 T Lemon juice

ORANGE =====

8 c Water

3 Lipton tea bags (orange Pekoe and pekoe cut black Tea blend)

3/4 c Granulated sugar ***OR***16 oz Bottle light corn syrup

1/3 c Lemon juice

1/8 t Orange extract

STRAWBERRY =====

8 c Water

3 Lipton tea bags (orange Pekoe and pekoe cut black Tea blend)

3/4 c Granulated sugar ***OR***16 oz Bottle light corn syrup

1/3 c Plus 1 T lemon juice

1 T Strawberry extract

CRANBERRY =====

8 c Water

3 Lipton tea bags (orange Pekoe and pekoe cut black Tea blend)

3/4 c Granulated sugar ***OR*** 16 oz Bottle light corn syrup

1/3 c Plus 2 T lemon juice

2 T Ocean Spray cranberry
Juice cocktail concentrate

1. For any of the flavors, boil the water in a large saucepan.
2. When the water comes to a rapid boil, turn off the heat, put the tea bags into the water, and cover.
3. After the tea has brewed about 1 hour, pour the sugar or sweetener into a 2-quart pitcher, then add the tea. The tea should still be warm, so the sugar or sweetener will dissolve easily.
4. Add the flavoring ingredients(plus additional water if needed to bring the tea to the 2-quart line). Chill.

Snapple Iced Tea (Lemon Flavor)

- 2 qt water,(8 cups)
- 3 Lipton tea bags,(orange
-pekoe and
-- pekoe cut black tea
-- blend)
- 3/4 c granulated sugar
- 1/3 c plus 2 tablespoons lemon
-juice

1. Boil the water in a large saucepan over high heat.
2. When the water comes to a rapid boil, turn off the heat, put the tea bags into the water, and cover.
3. After the tea has steeped about 1 hour, pour the sugar into a 2-quart pitcher, then add the tea. The tea should still be warm, so the sugar will dissolve easily.
4. Add the lemon juice.

Chill.

Makes 2 quarts.

Sonic Cherry Limeade

- 1 c Sprite
- 1/4 c cherry juice,(Libby is
-good)
- 2 lime wedges,(each 1/8
-lime),up
-- to 3

1. Pour Sprite into a glass over ice.
2. Add cherry juice.
3. Add 2-3 lime wedges, squeezing slightly before dropping each one in.

Serves 1.

Sonic Ocean Water

3 T water
2 T sugar
1 t imitation coconut extract
2 dr blue food coloring
2 12-ounce cans cold Sprite
ice

1. Combine the water and the sugar in a small bowl. Microwave for 30-45 seconds, then stir to dissolve all of the sugar. Allow this syrup to cool.
2. Add coconut extract and food coloring to the cooled syrup. Stir well.
3. Combine the syrup with two 12-ounce cans of cold Sprite. Divide and pour over ice.

Makes two 12- ounce servings.

Sour Cream Chocolate Frosting

6 oz semi sweet choc chips
4 T butter
1/2 c dairy sour cream
1 t vanilla
1/4 t salt
2 1/2 c powdered sugar

Melt one 6-oz package of semisweet chocolate chips and 4 Tbls of butter or regular margarine over low heat. Remove from the heat and blend in 1/2 cup of dairy sour cream, 1 Tsp Vanilla extract and 1/4 Tsp Salt. Gradually add enough sifted powdered sugar (2 1/2 to 2 3/4 cups) to reach a spreading consistency. Beat well.

Spaghetti Sauce (Olive Garden)

2 lb ground round
2 T oil
1 cn stewed tomatoes -- (14
1 ounces), Cut Up
6 oz v-8 juice
1 lb jar prego spaghetti sauce
1 env onion soup mix
1/2 c grape jelly

Brown meat in oil until pink color disappears. Crumble with fork. Stir in tomatoes, V-9 juice, Prego, soup mix and grape jelly. Cook, stirring often, 15 to 20 minutes or until jelly melts and sauce is piping hot.

Spanakopeta

6 lb fresh spinach
2 c olive oil
2 lb feta cheese --,Crumbled
1 lb filo dough
2 bn green onion
1 c parsley --,Minced
6 egg --,Beaten
1 c butter --,Melted

Wash spinach, cut off stems, dry completely, then chop. Saute green onions in 1/4 c. olive oil until tender. Combine spinach, parsley, eggs and cheese. Add cooked onions and mix well.

Butter 12 x 18" baking pan. Separate filo sheets, brush 10 sheets with melted butter mixed with 1/4 c. olive oil. Place in bottom of pan, then spread spinach mixture evenly. Cover with 10 or more individually buttered sheets, brushing thoroughly top layer. Bake at 350 degrees about one hour or until golden brown. Cut in squares and serve as appetizer or entree.

Spells Berry Crescent Dinner Rolls

2 pk active dry yeast
3/4 c water (110 to 115, Warm
-degrees f.)
1/2 c sugar
1 t salt
2 lg eggs
1/2 c shortening (part butter)
4 c unbleached flour

Butter Or Regular Margarine, Softened

In a large mixing bowl, dissolve the yeast in the warm water. Stir in the sugar, salt, eggs, shortening and half of the flour into the yeast mixture. Add the remaining flour blending until smooth. Scrape the dough from the sides of the bowl and cover with a cloth dampened in warm water. (The cloth should feel wet, but not be so wet that water drips onto the dough.) Let rise in a warm place (85 degrees F.), until doubled, about 1 1/2 hours. Divide the dough in half, rolling each half into a 12-inch circle 1/4 inch thick. Spread with the soft butter and cut each circle into 16 wedges. Roll up each wedge beginning at the largest end. Place, point side down, on a greased baking sheet. Curve to form crescents. Cover and let rise until double, 1 hour. Preheat the oven to 400 degrees F and bake for 12 to 15 minutes, or until they are a rich golden brown. Brush with soft butter. Makes 32 crescent rolls.

Spicy Hot Dog Mustard

1/4 c dijon mustard
1/4 c prepared mustard
1/4 c honey

Stir together 1/4 cup Dijon mustard, 1/4 cup French's prepared mustard, and 1/4 cup honey. Refrigerate.

Starbucks Frappuccino

1/2 c fresh espresso
2 1/2 c lowfat milk,(2 percent)
1/4 c granulated sugar
1 T dry pectin*

Combine all of the ingredients in a pitcher or covered container. Stir or shake until sugar is dissolved. Chill and serve cold.

Makes 24 ounces.

Starbucks Frappuccino (Frozen)

Coffee

- 1 1/2 c cold coffee
- 1/2 c whole milk
- 1/2 c granulated sugar
- 1 t chocolate syrup
- 1/4 t salt
- 1/8 t vanilla extract
- 3 c ice (or ice cubes),Crushed

1. Combine the coffee, milk, sugar, chocolate syrup and salt in a blender and mix on medium speed for 15 seconds to dissolve sugar.
2. Add the vanilla extract and ice then blend on high speed until smooth and creamy. Stir with a spoon if necessary to help blend.
3. Pour drink into two 16-ounce glasses.

Makes 2 large drinks.

Steak & Ale Hawaiian Chicken

6 Chicken breasts, boneless
2 c Pineapple juice
2 T Worcestershire Sauce
1/4 c Soy Sauce
2 T Sugar

In a bowl combine all ingredients except for chicken. Stir.
Using a fork, poke about 5-8 sets of holes in each chicken breast.
Put chicken in marinade, making sure it is covered in the mixture.
Add more pineapple juice if necessary. Cover and refrigerate for 24-36 hours. Grill.

Steak & Ale Marinade

1 for steaks
1/2 c ketchup
2/3 c tomato juice
1/4 c red wine, or purple grape
-juice
1 for chicken (or pork)
1/2 c soy sauce
1/2 c pineapple juice
1/4 c white wine, or white grape
-juice

Mix ingredients for each marinade and marinate steaks or chicken up to 24 hours in the fridge. Add a dash of worcestershire sauce to steak marinade.

Steak Sauce

1/3 c ketchup
3 T orange juice
1 T soy sauce
1 T vinegar
1 T dark molassees
1 T worcestershire

Mix all ingredients with a spoon just as they are listed. Keep in covered container in refrigerator to serve spooned on steaks or hamburgers. Keeps for months and months.

Stouffer's Corn Soufflé

2 Eggs
2 T Cornstarch
2 T Sugar
Salt and pepper
Nutmeg
1 lb Creamed Corn, Canned
1/2 c Sour Cream
1/2 c Milk

With electric mixer beat eggs until foamy.
Beat in remaining ingredients as listed.
Pour into Pam-sprayed 8" square baking dish.
Bake on center rack of preheated 400 oven
35 minutes or until knife inserted comes out clean.

Stove Fur's Honey French Dressing

1 t salt
1/4 t pepper
1 t dry mustard
1/3 c cider vinegar
2 T honey
1 c vegetable oil

In a small bowl, mix the salt and pepper and dry mustard, blending well, then stir in the vinegar and honey. Slowly, while beating at high speed on an electric mixer, add the salad oil. Makes about 1-1/2 cups of dressing.

Stove Fur's White French Salad Dressing

1/2 c vegetable oil
1/4 c vinegar
1 T sugar
1 1/2 t salt
1/4 t celery seed
1/4 t dry mustard
1/8 t onion,grated
1 sm garlic clove,peeled

Mix all of the ingredients together except the garlic. Add the garlic and let stand in the dressing for about 1 hour. Remove the garlic. Makes about 3/4 cup of dressing.

Sunshine Lemon Coolers

- 1/2 c powdered sugar
- 1/3 c sugar
- 1/3 c shortening
- 1 egg
- 1/2 t vanilla
- 1/8 t salt
- 1 1/2 c cake flour
- 1 1/2 t baking powder
- 1 T water
- **Lemon Powdered Sugar**
- 1 c powdered sugar
- rounded 1/2 teaspoon
- unsweetened Ko
- lemonade drink mix

1. Preheat oven to 325 degrees.
2. Cream together sugars, shortening, egg, vanilla, and salt in a large bowl.
3. Add the flour and baking powder. Add 1 tablespoon of water and continue mixing until dough forms a ball.
4. Roll dough into 3/4-inch balls and flatten slightly onto a lightly greased cookie sheet. Bake for 15-18 minutes or until cookies are light brown.
5. As cookies bake combine 1 cup powdered sugar with the lemonade drink mix in a large plastic bag and shake thoroughly to mix.
6. When the cookies are removed from the oven and while they are hot, add 4 or 5 at a time to the bag and shake it until the cookies are well coated.

Repeat with the remaining cookies.

Makes 50-56 cookies.

Sweetened Condensed Milk

1 c powdered milk
1/3 c water, Boiling
2/3 c granulated sugar
3 T butter

Put all ingredients in a blender and blend until all of the sugar is dissolved. If the mixture is too thick for your purposes, add a few drops of water and blend. Equals approx. 1 can sweetened condensed milk.

Swiss Miss Fat-Free Tapioca Pudding

2 T cornstarch
2 1/2 c fat-free milk
1/2 c sweetened condensed skim
-milk
1 ds salt
2 1/2 T tapioca, Instant
1/2 t vanilla extract

1. Combine the cornstarch with the fat-free milk in a medium saucepan and whisk thoroughly to dissolve the cornstarch.
2. Add the condensed milk, salt, and tapioca to the pan. Stir until smooth and then set the pan aside for 5 minutes.
3. After 5 minutes, bring the mixture to a boil over medium/low heat, stirring constantly until it thickens, then cover and remove from the heat. Let the pudding sit, covered, for 20 minutes.
4. Stir in the vanilla, then transfer the pudding to serving cups. Cover the cups with plastic wrap and let them chill for at least 2 to 3 hours before serving.

Sylvia's Orange Julius

3 c orange juice, fresh is best
1/2 cn cream of coconut, sweetened
1/4 pk vanilla pudding mix, Instant
1 pk dream whip

Combine ingredients in a blender.

T.G.I. Friday's Broccoli Cheese Soup

4 c chicken broth
1 c water
1 c half & half
4 sl Kraft Cheddar Singles
1/2 c all-purpose flour
1/2 t minced onion, Dried
1/4 t black pepper, Ground
4 c broccoli florets
 -(bite-size)
 **Garnish **
1/2 c cheddar cheese, Shredded
2 t fresh parsley, Minced

1. Combine chicken broth, water, half & half, cheese, flour, onion and pepper in a large saucepan. Whisk to combine and to break up any lumps of flour, then turn heat to medium/high.
2. Bring soup to a boil, then reduce heat to low.
3. Add broccoli to soup and simmer for 15-20 minutes or until broccoli is tender but not soft.
4. For each serving spoon one cup of soup into a bowl and garnish with a tablespoon of shredded cheese and a pinch of parsley.

Makes 6 servings.

T.G.I. Friday's Flings

November Sea Breeze =====

1 1/2 oz cranberry juice

1 1/2 oz apple juice

1 1/2 oz sweet & sour mix

1/2 oz simple syrup (see note)

1 1/2 oz club soda

Garnish =====

lime wedge

1. Fill a 14-ounce glass with ice.
2. Pour juices, sweet & sour mix and simple syrup into a shaker and shake well.
3. Pour drink over the ice, add a lime wedge and the soda on top and serve with a straw.

T.G.I. Friday's French Onion Soup

2 T butter (or margarine)
4 c onion, Sliced
3 c beef broth -- lowfat okay
1 1/2 c water
1 T cooking sherry -- optional
1 T worcestershire sauce
1/4 t black pepper
1 ds thyme, Dried
1 c soft croutons -- optional
1/2 c mozzarella cheese, Shredded
lowfa =====

- Melt butter in saucepan over low heat.
- Add onions and cook 20 minutes, stirring occasionally.
- Add beef broth, water, sherry, Worcestershire sauce, pepper, and thyme to pot.
- Increase heat and bring to boil, then reduce heat.
- Cover and simmer for 5 minutes.
- Divide into bowls.
- Top with croutons, then mozzarella.
- Broil until cheese melts and begins to brown.

T.G.I. Friday's Jack Daniels Grill Glaze

- 1 head garlic
- 1 T olive oil
- 2/3 c water
- 1 c pineapple juice
- 1/4 c teriyaki sauce
- 1 T soy sauce
- 1 1/3 c dark brown sugar
- 3 T lemon juice
- 3 T white onion, Minced
- 1 T Jack Daniels Whiskey
- 1 T pineapple, Crushed
- 1/4 t cayenne pepper

1. Cut about 1/2-inch off of top of garlic. Cut the roots so that the garlic will sit flat. Remove the papery skin from the garlic, but leave enough so that the cloves stay together. Put garlic into a small casserole dish or baking pan, drizzle olive oil over it, and cover with a lid or foil. Bake in a preheated 325 oven for 1 hour. Remove garlic and let it cool until you can handle it.
2. Combine water, pineapple juice, teriyaki sauce, soy sauce, and brown sugar in a medium saucepan over medium/high heat. Stir occasionally until mixture boils then reduce heat until mixture is just simmering.
3. Squeeze the sides of the head of garlic until the pasty roasted garlic is squeezed out. Measure 2 teaspoons into the saucepan and whisk to combine. Add remaining ingredients to the pan and, stir.
4. Let mixture simmer for 40-50 minutes or until sauce has reduced by about 1/2 and is thick and syrupy. Make sure it doesn't boil over.

Makes 1 cup of glaze.

Taco 5 Alarm Sauce

1 cn tomato paste -- (6 ounces)
1 t chili powder
1 t soy sace
1 ds tobasco sauce
1 pn pepper
1 t onion salt
1/4 c pickle relish, Undrained
1 T postum drink powder, Instant
-for col,oring
1 t dark molasses
1 t dry mustard
1/4 c ketchup
1/2 c water
1/2 t cumin powder
10 1/2 oz tomato soup

In saucepan combine all ingredients. Stir over low heat to blend all flavors. Makes enough sauce to cover 18 to 20 tacos. Freeze unused portion in family sized containers.

Taco Bell Burrito Supreme

1 lb lean beef, Ground
1/4 c all-purpose flour
1 T chili powder
1 t salt
1/2 t minced onion, Dried
1/2 t paprika
1/4 t onion powder
1 ds garlic powder
1/2 c water
1 16-ounce can refried beans
eight 10-inch flour
-tortillas
1/2 c enchilada sauce
3/4 c sour cream
2 c lettuce, Shredded
2 c cheddar cheese, Shredded
1 md tomato, diced
1/2 c yellow onion, Diced

1. In a medium bowl, combine the ground beef with the flour, chili powder, salt, minced onion, paprika, onion powder, and garlic powder. Use your hands to thoroughly mix the ingredients into the ground beef.
2. Add the seasoned beef mixture to the water in a skillet over medium heat. Mix well with a wooden spoon or spatula, and break up the meat as it cooks. Heat for 5 to 6 minutes, or until browned. The finished product should be very smooth, somewhat pasty, with no large chunks of beef remaining.
3. Heat up the refried beans in a covered container in the microwave set on high temperature for 1 1/2 to 2 minutes.
4. Place the flour tortillas on a plate and cover with plastic wrap. Heat the tortillas for 30 to 45 seconds in the microwave on high temperature.
5. Build each burrito by first spreading about 1/4 cup of refried beans on the center of a heated flour tortilla. Spread one-eighth of the meat mixture over the beans, then pour about a tablespoon of the enchilada sauce over the meat.
6. Stir the sour cream well, so that it is smoother, then spread about 1 1/2 tablespoons onto the burrito. Arrange some of the lettuce, cheese, tomato and onion onto the tortilla, and then you're ready to roll.
7. Fold the end of the tortilla closest to you over the filling ingredients. Fold either the left or right end over next. Then fold the top edge over the filling. You will be leaving one end of the burrito open and unfolded. Repeat with the remaining ingredients and serve immediately. Makes 8 burritos.

Taco Bell Chicken Fajita! Seasoning Mix

seasoning mix

- 1 T corn starch
- 2 t chili powder
- 1 t salt
- 1 t paprika
- 1 t sugar
- 3/4 t chicken bullion cube, Crushed
- 1/2 t onion powder
- 1/4 t garlic powder
- 1/4 t cayenne pepper
- 1/4 t cumin

fajita ingredients

- 4 boneless, skinless chicken
 - breasts (1 to 1 1/4
 - lb.), cut into thin
 - strips
- 2 T oil
- 1/3 c water
- 1 green bell pepper, cut into
- strips
- 1 md onion, sliced

Combine all of the ingredients for seasoning mix in a small bowl. Prepare the fajitas using the same directions found on the package of the original seasoning mix:

1. COOK and stir chicken in hot oil in a large nonstick skillet 5 minutes on medium-high heat. Add TACO BELL Fajita Seasoning Mix, water, green pepper and onion; cook and stir on medium heat 5 minutes or until chicken is cooked through and the vegetables are tender.
2. PLACE tortillas on microwavable plate. Cover with plastic wrap. Microwave on high 1 minute.
3. SPOON chicken mixture onto each tortilla. Top as desired with TACO BELL salsa. Roll up tortillas.

Makes 5 servings.

Taco Bell Enchirito

1 lb beef, Ground
1/4 c all-purpose flour
1 T chili powder
1 t salt
1/2 t minced onion, Dried
1/2 t paprika
1/4 t onion powder
dash garlic powder
1/2 c water
1 16 -ounce can refried beans
10 12 small flour tortillas, up
- to 12 (fajita size)
1/4 onion, diced (about 1/2 cup)
1 10 ounce can la victoria red
- chile sauce
2 c cheddar cheese, Shredded

1. In a medium bowl, combine the ground beef with the flour, chili powder, salt, minced onion, paprika, onion powder, and garlic powder. Use your hands to thoroughly mix the ingredients into the ground beef.
2. Add the seasoned beef mixture to the water in a skillet over medium heat. Mix well with a wooden spoon or spatula, and break up the meat as it cooks. Heat for 8 to 10 minutes, or until browned. The finished product should be very smooth with no large chunks of beef remaining.
3. Heat up the refried beans in a medium sauce pan over medium heat, or in the microwave for a couple of minutes on high.
4. Warm the tortillas in a steamer, or wrap them in a moist towel and microwave for 1 minute on high. You may also heat up the tortillas individually by placing them in a hot pan over medium heat for about 15 seconds per side.
5. Spoon about 3 tablespoons of refried beans down the center of each tortilla. Spoon 3 tablespoons of beef on top of the beans followed by a couple teaspoons of minced onion.
6. Fold the two sides of the tortilla over the beans and meat and flip the tortilla over onto a plate.
7. Spoon a couple tablespoons of red sauce over the top of the tortilla, then sprinkle on a couple tablespoons of the shredded cheddar cheese.
8. Heat up the dish for 30 to 45 seconds in the microwave, or until the cheese on top begins to melt. Repeat with the remaining ingredients.

Taco Bell Fire Border Sauce

One 6-ounce can tomato paste
3 c water
3 T vinegar
3 T finely minced, Canned
-jalapeno slice
1 T chili powder
1 T minced onion, Dried
2 t salt
2 t corn starch
1 t cayenne pepper
1 t sugar
1/4 t onion powder
1 ds garlic powder

1. Combine the tomato paste with the water in a medium saucepan and whisk until smooth.
2. Add remaining ingredients and stir until combined.
3. Heat mixture over medium/high heat until it begins to boil. Continue to cook for about 3 minutes, stirring often. Remove from heat.
4. When sauce has cooled, poured it into a sealed container and refrigerate.

Makes 3 cups.

Taco Bell Hot Taco Sauce

6 oz tomato paste can
3 c water
2 t cayenne pepper
1 1/2 T chilli powder
2 1/2 t salt
2 t cornstarch
2 t distilled white vinegar
1 T minced onion,Dried
2 T jalapeno slices,Canned
1 (nacho),Slices

1. Combine the tomato paste with the water in a saucepan over medium heat. Stir until smooth.
2. Add the cayenne pepper, chilli powder, salt, cornstarch, vinegar, and dried onion and stir.
3. Chop the jalapeno slices very fine. You can use a food processor, but don't puree. The best kind of jalapenos to use are those bottled for nachos or pizza. Add them to the mixture.
4. Heat the mixture to boiling. Continue to stir about 3 minutes and remove from the heat.
5. Let the sauce stand until cool, and then put in a tightly sealed container and refrigerate. This will last for 1 to 2 months.

Makes 3 1/2 Cups.

Taco Bell Meat Seasoning

1 T chili powder
1 1/2 t cumin,ground
1/2 t coriander,ground
1/2 t cilantro leaves
1 t tea powder,Instant
1/2 t dry parsley,Minced
1/2 t black pepper
1/4 t garlic salt
1/4 t onion salt

COMBINE WITH =====

1 t dry mustard
1 t tumeric,Ground
1 t sugar
1 T paprika
1 T seasoned salt

Combine first group of ingredients and sift together 3 times. Funnel into bottle with tight fitting cap. Keep out of direct sunlight and use within 6 mos, or refrigerate to use in one year. Makes 3T of seasoning.

For taco seasoning, use 2T of last group of ingredients <mixed together> added to the 3T of above seasoning mixture for 1-1 1/2 pounds ground beef.

Taco Bell Mexican Pizza

1/2 lb. round beef 2 tablespoons

-all-purpose flour 1 1/2

1. In a medium bowl, combine the ground beef with the flour, chili powder, salt, dried onion, paprika, garlic powder and onion powder. Use your hands to thoroughly incorporate everything into the ground beef.
2. Preheat a skillet over medium heat. and add the ground beef mixture to the pan along with the water. Brown the beef mixture for 5-6 minutes, using a wooden spoon or spatula to break up the meat as it cooks.
3. Heat oil or Crisco shortening in a frying pan over medium-high heat. If oil begins to smoke, it is too hot. When oil is hot, fry each tortilla for about 30-45 seconds per side and set aside on paper towels. When frying each tortilla, be sure to pop any bubbles that form so that tortilla lays flat in oil. Tortillas should become golden brown.
4. Heat up refried beans in a small pan over the stove or in the microwave. Preheat oven to 400 degrees.
5. When meat and tortillas are done, stack each pizza by first spreading about 1/3 cup refried beans on the face of one tortilla. Next spread 1/4 to 1/3 cup of meat, then another tortilla. Coat your pizzas with two tablespoons of salsa on each then split up the tomatoes and stack them on top. Next divide up the cheese, onions and olives, stacking in that order.
6. Place pizzas in your hot oven for 8-12 minutes or until cheese on top is melted.

Makes 4 pizzas.

Taco Bell Sauce

6 oz can tomato paste
3 c water
2 t cayenne pepper
1 1/2 chili powder
2 1/2 t salt
2 t cornstarch
2 t white vinegar
2 T minced onion, Dried

Cook for 10 minutes. Cool

Taco Bell Taco

1 lb lean beef, Ground
1/4 c all-purpose flour
1 T chili powder
1 t salt
1/2 t minced onion, Dried
1/2 t paprika
1/4 t onion powder
1 ds garlic powder
1/2 c water
12 taco shells
2 c lettuce, Shredded
1 c cheddar cheese, Shredded

1. In a medium bowl, combine the ground beef with the flour, chili powder, salt, minced onion, paprika, onion powder, and garlic powder. Use your hands to thoroughly mix the ingredients into the ground beef.
2. Add the seasoned beef mixture to the water in a skillet over medium heat. Mix well with a wooden spoon or spatula, and break up the meat as it cooks. Heat for 5 to 6 minutes, or until browned. The finished product should be very smooth, somewhat pasty, with no large chunks of beef remaining.
3. Heat up the taco shells in a 375 degree oven for about 5 minutes.
4. Build each taco by spooning 2 to 3 tablespoons of the meat into a warm shell. Spread some of the shredded lettuce over the meat and then sprinkle some cheese over the top. Repeat with the remaining ingredients and serve immediately.

Makes 12 tacos.

Taco Bell Taco! Seasoning Mix

2 T flour
2 t chili powder
1 1/2 t minced onion, Dried
1 1/4 t salt
1 t paprika
3/4 t beef bullion cube, Crushed
1/4 t sugar
1/4 t cayenne pepper
1/4 t garlic powder
1 ds onion powder

1. Combine all of the ingredients in a small bowl.
2. Prepare taco meat using 1 pound of ground beef and following the same spunky directions as on the original package:
 1. BROWN ground beef; drain. Add seasoning mix and 3/4 cup of water. Bring to a boil; reduce heat. Simmer uncovered, 10 minutes, stirring occasionally.
 2. HEAT taco shells or tortillas as directed on package.
 3. SERVE bowls of seasoned ground beef, lettuce, tomato and cheese.

Makes 12 tacos.

Taco Bell's Cinnamon Twists (Angel Wings)

5 eggs yolks -- well beaten
5 tb sour cream
5 tb sugar
1 tb almond extract
1/4 ts salt
2 1/2 c flour

Combine all, adding each item as listed, and enough more flour so that dough is no longer sticky, but still very soft. Roll small portions of dough at a time to paper-thin. Use lightly floured working surface. Cut into strips 2"x5" and arrange in single line on cookie sheet. Bake at 350 degrees for 15-20 minutes.

Taco Shells

3/4 c yellow cornmeal
1 1/4 c all purpose flour, Sifted
1 T salt
2 T shortening
1 c water, Boiling

In a small mixing bowl mix together cornmeal, flour and salt. Stir in shortening and boiling water, mix well. Shape to form 12 balls. Flatten each ball between 2 sheets waxed paper to make a 5 inch circle. Bake on a hot ungreased griddle until cooked. Place each one in hot oil about 1 inch deep and fold over with tongs. fry until crisp.

Taco Take-Out Filling

- 2 lb chuck, Ground
- 1 c onion -- chop
- 1 green pepper -- chop
- 1 t mustard seeds
- 3 T beef bouillon powder -- or
- 1 t chili powder
- 1/8 t tabasco
- 1 t cumin powder
- 1 1/2 c bottled chili sauce
- 1/3 c sweetpickle relish
- 1 sm can tomato paste
- 6 oz water tomato paste can
- 3 T dark molasses
- 10 1/2 oz beef broth
- 1 hot fried taco shells
- 1 lettuce -- shred
- 1 monterey jack cheese-grate

Pack beef into ungreased 10" skillet on medium heat. Cover and let simmer, reducing to low heat after 5 minutes. You don't really want to overbrown the beef, but to allow some moisture to combine with the natural fat in the chuck to create a broth while it simmer. Depending on the percentage of fat content in the beef, I'd let it steam like this for about 12-15 minutes. Turn off heat. Drain liquid from beef into blender with HALF of the beef. With on/off speed blend this mixture until it resembles a brick-layer's mortar. To the mixture of pulvarized beef and the remaining half which you did not put into the blender, add onion, green pepper, mustard seed, bouillon powder and chili powder. Stir in hotpepper sauce, cumin powder, chili sauce, sweet pickle relish, tomato paste, water, molasses and beef broth. (If you like a thinner sauce, add more beef broth). Simmer this uncovered, stirring frequently to prevent scorching or use your slow cooker on "high" for about 2 hours. On top of the range, simmer 1 hour, adding additional liquid as necessary tokeep sauce consistency. Spoon it into the fried taco shells. Top it off with lettuce, grated cheese and Taco 5 Alarm Sauce.

Tastycake Peanut Butter Kandy Kakes

4 egg whites
16 oz pound cake mix
2/3 c water
1 c peanut butter
1/2 c powdered sugar
1 1/2 oz milk chocolate chips

Preheat the oven to 325. Beat the egg whites until fluffy. Blend the egg whites with the cake mix and water. Pour TBSP size dollops of batter into each cup of a greased muffin tin. Bake for 10 minutes. Make 5 batches. Clean muffin tin for later use. Do not grease. Combine peanut butter and sugar. While the pound cake rounds cool, melt the chocolate chips in microwave. When chocolate is soft, line the bottom half of each muffin cup with shortening; then use a spoon to spread a thin layer of chocolate in each cup. With your fingers spread a thin layer of peanut butter over the chocolate. Place a cake round on the peanut butter layer. Spread a layer of chocolate over the top of each cake, spreading to the sides to cover the entire surface. Cool in the refrigerator for 10 minutes and turn out of the tin.

Tastykake Butterscotch Krimpets

- 1 cake
- 4 egg whites
- 1 box golden pound cake mix --
- 1 (16-ounce)
- 2/3 c water
- 1 frosting
- 1/8 c nestle butterscotch morsels
- 1 (40 chips)
- 1/2 c butter --,Softened
- 1 1/2 c powdered sugar

1. Preheat the oven to 325 degrees F.
2. Beat the egg whites until thick.
3. Blend the egg whites with the cake mix and water.
4. Pour the batter into a greased 9x12-inch baking pan. Bake for 30 minutes, or until the top is golden brown

Tastykake Chocolate Cupcakes

3 eggs
1/2 c oil
1 1/3 c water
1 chocolate icing
5 1/3 T butter --,Softened
1/2 c semisweet chocolate chips
1 1/2 t vanilla extract
1 T milk
2 1/4 c powdered sugar
1 buttercream filling
5 1/3 T butter --,Softened
1 1/2 t vanilla extract
2 1/2 T milk
1/8 t salt
3 c powdered sugar
1 filling
1/2 c shortening
1/2 t vanilla extract
1 pn salt
1 c powdered sugar
1 duncan hines devils food
1 cake mix

Preheat the oven to 350. Make the cupcakes according to the directions on the box. While the cupcakes bake, make the chocolate and/or butter cream icings. Chocolate Icing--In a mixing bowl, combine the butter with the chocolate chips melted in a microwave set on high for 30 to 45 seconds. Blend in the vanilla, milk and powdered sugar and beat with an electric mixer until smooth and creamy. Butter cream Icing--Combine all the ingredients in a mixing bowl and beat until smooth. If you're making the filled cupcakes, combine the ingredients for the filling in another mixing bowl and beat until fluffy. When the cupcakes are cool, complete each by following these directions. CHOCOLATE-ICED: First spread a layer of chocolate frosting on each cupcake. Then, using a pastry bag with a small, round tip, draw a single straight line of buttercream icing down the middle of the chocolate icing. BUTTERCREAM-ICED: First spread a layer of buttercream icing evenly over the top of each cupcake. Then, using a pastry bag with a small round tip, draw a straight line of chocolate icing down the middle of the buttercream icing. CREME-FILLED: If you want the cupcakes filled you need to do it before you frost them. Use a toothpick or skewer to make a hole in the top of the unfrosted cupcake. Stick the toothpick into the middle of the cupcake and then swirl it around to carve out a cavity in the middle of the cake. This is where the filling will go. Use a pastry bag to inject about 1 tsp of filling into each cupcake, to fill the hole. When you ice your cupcakes, the icing will neatly hide the hole you made.

The Machine Shed's Baked Potato Soup

2 1/2 lb baby red potatoes --
: quartered
1/2 lb raw bacon -- diced
1 jumbo yellow onion -- diced
1/4 bn celery -- diced
1 qt milk
1 qt water
2 TB chicken base
1 ts salt
1 ts black pepper
3/4 c margarine -- (about) (1 1/2
: sticks)
3/4 c flour -- (about)
1/4 bn parsley -- chopped
1 c whipping cream
: Shredded Colby cheese --
: fried bacon bits
: and/or chopped
: green onions for
: garnish

Boil potatoes in water to cover 1 minute. Drain; set aside.

In large, heavy pot, saute bacon, onions and celery over medium-high heat until celery is tender. Drain grease and return bacon, onions and celery to pot.

Add milk, water, chicken base, salt and pepper. Heat over medium-high heat until very hot but do not let soup boil.

In heavy, large saucepan over low heat, melt margarine. Stir in flour to make a roux. Mix well and let bubble, stirring 1 minute. If desired, a larger amount of roux can be made to produce a thicker soup.

Gradually add roux to soup, stirring constantly. Continue to cook, stirring, until thick and creamy.

Stir in potatoes, parsley and cream. Serve hot, garnished with cheese, bacon bits and/or onions. Makes 6 to 8 servings.

The Real Neiman Marcus Chocolate Chip Cookie

1/2 c unsalted butter, softened
1 c brown sugar
3 T granulated sugar
1 egg
2 t vanilla extract
1/2 t baking soda
1/2 t baking powder
1/2 t salt
1 3/4 c flour
1 1/2 t instant coffee, slightly
-crushed
8 oz semisweet chocolate chips

1. Cream the butter with the sugars until fluffy.
2. Beat in the egg and the vanilla extract
3. Combine the dry ingredients and beat into the butter mixture.
4. Stir in the chocolate chips.
5. Drop by large spoonfuls onto a greased cookie sheet.
6. Bake at 375 degrees for 8- 10 minutes, or 10-12 minutes for a crispier cookie.

Makes 15 large cookies.

The Soup Nazi's Crab Bisque

- 4 lb snow crab clusters,(legs)
- 4 qt water,(16 cups)
- 1 sm onion,chopped
- 1 1/2 stalks celery,chopped
- 2 cloves garlic,quartered
- 2 potatoes,peeled and chopped
- 1/4 c fresh Italian,Chopped
 - parsley
- 2 t mustard seed
- 1 T pimento,Chopped
- 1/2 t pepper,Coarse Ground
- 2 bay leaves
- 1/3 c tomato sauce
- 2 T half and half
- 1/4 c butter,Unsalted
- 1/4 t thyme
- 1/8 t basil
- 1/8 t marjoram

1. Remove all the crab meat from the shells and set it aside.
2. Put half of the shells into a large pot with 4 quarts of water over high heat. Add onion 1 stalk of chopped celery, and garlic, then bring mixture to a boil. Continue to boil for 1 hour, stirring occasionally (The white part of the shells will start to become transparent), then strain stock. Discard the shells, onion, celery and garlic, keeping only the stock.
3. Measure 3 quarts (12 cups) of the stock into a large sauce pan or cooking pot. If you don't have enough stock, add enough water to make 3 quarts.
4. Add potatoes, bring mixture to a boil, then add 1/2 of the crab and the remaining ingredients to the pot and bring it back to boiling. Reduce heat and simmer for 4 hours, uncovered until it reduces by about half and starts to thicken. Add the remaining crab and simmer for another hour until the soup is very thick.

Makes 4-6 servings.

The Soup Nazi's Cream Of Sweet Potato Soup

- 4 sweet potatoes,(about 1
-pound each)
- 8 c water
- 1/3 c butter
- 1/2 c tomato sauce
- 2 T half and half
- 2 t salt
- 1/8 t pepper
- 1 ds thyme
- 1 c cashews,(split in half)

1. Preheat oven to 375 degrees. Bake the sweet potatoes for 45 minutes or until they are soft. Cool the potatoes until they can be handled.
2. Peel away the skin, then put the potatoes into a large bowl. Mash the potatoes for 15-20 seconds, but you don't need to mash them until they are entirely smooth.
3. Spoon the mashed sweet potato into a large saucepan over medium/high heat, add the remaining ingredients and stir to combine.
4. When the soup begins to boil, reduce the heat and simmer for 50-60 minutes. Cashews should be soft. Serve hot with an attitude.

Makes 6-8 servings.

The Soup Nazi's Indian Mulligatawny Soup

4 qt water,(16 cups)
6 c chicken stock
2 potatoes,peeled & sliced
2 carrots,peeled & sliced
2 stalks celery,with tops
2 c peeled & eggplant,Diced
-(about 1/2 of an
-- eggplant)
1 md onion,chopped
1 c yellow corn,Frozen
2/3 c roasted red pepper,Canned
-diced
1/2 c tomato sauce
1/2 c pistachios,Shelled
1/2 c roasted cashews
1/2 c fresh Italian,Chopped
-parsley
1/4 c lemon juice
1/4 c butter
3 T sugar
1/2 t curry powder
1/2 t pepper
1/4 t thyme
1 bay leaf
1 ds marjoram
1 ds nutmeg

1. Combine all ingredients in a large pot over high heat.
2. Bring to a boil, then reduce heat and simmer for 4-5 hours or until soup has reduced by more than half, and is thick and brownish in color. It should have the consistency of chili. Stir occasionally for the first few hours, but stir often in the last hour. The edges of the potatoes should become more rounded, and the nuts will soften. Serve hot.

Makes 4-6 servings.

The Soup Nazi's Mexican Chicken Chili

- 1 lb chicken breast fillets,(4
-fillets)
- 1 T olive oil
- 10 c water
- 2 c chicken stock
- 1/2 c tomato sauce
- 1 potato,peeled & chopped
- 1 sm onion,diced
- 1 c yellow corn,Frozen
- 1/2 carrot,sliced
- 1 celery stalk,diced
- 1 c diced tomatoes,Canned
- 1 15-ounce can red kidney
-beans,plus liquid
- 1/4 c diced pimento,Canned
- 1 jalapeno,diced
- 1/4 c Italian parsley,Chopped
- 1 clove garlic,minced
- 1 1/2 t chili powder
- 1 t cumin
- 1/4 t salt
- 1 ds cayenne pepper
- 1 ds basil
- 1 ds oregano
- **On the side**
Sour cream
- 1 pn Italian parsley,Chopped

1. Saut the chicken breasts in the olive oil in a large pot over medium/high heat. Cook the chicken on both side until done -- about 7- 10 minutes per side. Cool the chicken until it can be handled. Do not rinse the pot.
2. Shred the chicken by hand into bite-sizes pieces and place the pieces back into the pot.
3. Add the remaining ingredients to the pot and turn heat to high. Bring mixture to a boil, then reduce heat and simmer for 4-5 hours. Stir mixture often so that many of the chicken pieces shred into much smaller bits. Chili should reduce substantially to thicken and darken (less orange, more brown) when done.
4. Combine some chopped Italian parsley with sour cream and serve it on the side for topping the chili, if desired.

Makes 4-6 servings.

Thin Mints

- 3 10-ounce bags Nestle Mint
 - Chocolate
 - Morsels
- 6 T shortening
- 108 chocolate wafers,(from TSR
 - improved
 - version of Nabisco
 - Oreo)

1. Combine mint chocolate chips with shortening in a large microwave safe glass or ceramic bowl. Heat on 50% power for 2 minutes, stir (with a plastic or wooden spoon), then heat for an additional minute. Stir once again, and if chocolate is not a smooth consistency, continue to zap in microwave in 30 second intervals until smooth.
2. Use a fork to dip each wafer in the chocolate, tap the fork on the edge of the bowl so that the excess chocolate runs off, and then place the cookies side-by-side on a wax paper lined baking sheet. Refrigerate until firm.

Makes 108 cookies.

Three Ingredient Muffin Bread

12 oz 7-up
2 eggs
4 c bisquick baking mix

Use wire whisk to beat 7-UP & eggs about 5 or 6 times & dump in biscuit mix, stirring with sturdy spoon only till it is completely moistened. Batter will be a bit lumpy. Pour into a greased 9" metal bread loaf pan. Let stand 10 minutes. Bake at 400 degrees F. nearly an hour or until it tests done as suggested in the Two Ingredient Biscuit Bread recipe.

Options: Because the bread has very little flavor of its own, you may add 1 tablespoon of any flavoring or extract to the 7-UP when you beat in the eggs. OR you can add 1 tsp of any powdered spice -- such as nutmeg or cinnamon.

Blueberries in the batter makes a lovely tea bread, if you will stir into the batter before you let it stand those 10 minutes -- 1 cup frozen (unthawed) blueberries -- having added the flavoring or extract of your choice -- or even bottled grated orange or lemon peel in place of the spice. Bake as directed in recipe above.

Tomato Soup 4 B's

Yield: 8 Servings

1 cn 28 Oz tomatoes,Diced
1 c chicken broth
1/4 c butter
2 T sugar
1 T onion,Chopped
1/8 t baking soda
2 c milk

In a saucepan, combine the first 6 ingredients. Cover and simmer for 1 hour. Heat milk, add to tomato mixture just before serving. makes about 1 1/2 quarts.

Tony Roma's Baked Potato Soup

- 2 md potatoes,(about 2 cups --),Chopped
- 3 T butter
- 1 c white onion,Diced
- 2 T flour
- 4 c chicken stock
- 2 c water
- 1/4 c cornstarch
- 1 1/2 c mashed potatoes,Instant
- 1 t salt
- 3/4 t pepper
- 1/2 t basil
- 1/8 t thyme
- 1 c half and half
- **Garnish**
- 1/2 c cheddar cheese,Shredded
- 1/4 c crumbled bacon,Cooked
- 2 green onions,chopped (green - part -- only)

1. Preheat oven to 400 degrees and bake the potatoes or 1 hour or until done. When potatoes have cooked remove them from the oven to cool.
2. As potatoes cool prepare soup by melting butter in a large saucepan, and saut onion until light brown. Add the flour to the onions and stir to make a roux.
3. Add stock, water, cornstarch, mashed potatoes, and spices to the pot and bring to a boil. Reduce heat and simmer for 5 minutes.
4. Cut potatoes in half lengthwise and scoop out contents with a large spoon. Discard skin. Chop baked potato with a large knife to make chunks that are about 1/2-inch in size.
5. Add chopped baked potato and half-and-half to the saucepan, bring soup back to a boil, then reduce heat and simmer the soup for another 15 minutes or until it is thick.
6. Spoon about 1 1/2 cups of soup into a bowl and top with about a tablespoon of shredded cheddar cheese, a half tablespoon of crumbled bacon and a teaspoon or so of chopped green onion. Repeat for remaining servings.

Serves 6 to 8.

Tony Roma's Blue Ridge Smokies Sauce

- 1 c ketchup
- 1 c apple cider vinegar
- 1/2 c sugar (brown),packed
- 1/4 c molasses
- 1 1/2 t liquid smoke,very optional
- 1/2 t salt
- 1/4 t pepper (black),rounded
- 1/4 t garlic powder
- 1/4 t onion powder

1. Combine all of the ingredients in a medium saucepan over high heat, and whisk until smooth.
2. Bring sauce to a boil, then reduce heat and simmer uncovered for 30-40 minutes or until sauce has thickened. Use on pork spareribs

Tony Roma's Ribs Clone

4 lb baby back pork ribs
: barbecue sauce for coating
1 c ketchup
1 c vinegar
1/2 c dark corn syrup
2 ts sugar
1/2 ts salt
1/4 ts garlic powder
1/4 ts onion powder
1/4 ts Tabasco sauce

Ribs: When you buy ribs at the butcher counter, you often get a full rack of ribs that won't fit on a plate. Usually you have to cut these long racks in half to get the perfect serving size (about 4 to 6 bones per half rack.) You'll get 4 such half racks from 2 full racks of ribs.

Preheat the oven to 300 F. Tear off 4 pieces of aluminum foil that are roughly 6 inches longer than the ribs. Coat the ribs, front and back, with the barbecue sauce. Place a rack of ribs, one at a time, onto a piece of foil lengthwise and wrap it tightly.

Place the ribs into the oven, with the seam of the foil wrap facing up. Cook for 2 to 2 1/2 hours or until you see the meat of the ribs shrinking back from the cut ends of the bones by about 1/2 inch. This long cooking time will ensure that the meat is tender.

Toward the end of the cooking time, prepare the barbecue grill. Remove the ribs from the foil and smother them with additional barbecue sauce. Be sure to save some of the sauce for later.

Grill the ribs on the hot barbecue for 2 to 4 minutes per side, or just until you see several spots of charred sauce. Watch for flames and do not burn.

When the ribs are done, use a sharp knife to slice the meat between each bone about halfway down. This will make it easier to tear the ribs apart when they are served. Serve the ribs piping hot with additional sauce on the side, if desired.

Sauce: Combine all of the ingredients in a saucepan over high heat. Use a whisk to blend the ingredients until smooth. When the mixture comes to a boil, reduce the heat and simmer uncovered. In 30 to 45 minutes, when the mixture thickens, remove it from the heat. If you want a thicker sauce, heat it longer. If you make the sauce too thick, thin it with more vinegar.

Top Secret Ihop Pancakes

- 1 nonstick spray
- 1 1/4 c flour
- 1 egg
- 1/4 c sugar
- 1 heaping tsp. baking powder
- 1 t baking soda
- 1/4 c cooking oil

Preheat a skillet over medium heat. Use a pan with a nonstick surface or apply a little nonstick spray. In a blender or with a mixer, combine all of the remaining ingredients until smooth. Pour the batter by spoonfuls into the hot pan, forming 5" circles. When the edges appear to harden, flip the pancakes. They should be light brown. Cook on the other side for same amount of time, until light brown.

Top Secret Mcdonald's Mcd.L.T.

- 1 sesame seed hamburger bun
- 1/8 t prepared mustard
- 1 t catsup
- 2 md onion rings, chopped
- 3 dill pickle, Slices
- 1/4 c lettuce, Chopped
- 1 T mayonnaise
- 1 sl american cheese
- 2 tomato, Slices
- 1/4 lb beef, Ground
- 1 ds salt

Lightly brown both halves of the hamburger bun, face down, in a hot pan. Set aside; keep the pan hot. Build the cool side of the sandwich in the following stacking order from the bottom up: bottom bun, mustard, catsup, chopped onion, pickle slices, chopped lettuce, mayonnaise, American cheese slice, tomato slices.

With your hands, form the ground beef into a thin patty slightly larger in diameter than the bun. Cook the patty in the hot pan for 2-3 minutes per side. Salt lightly

Build the hot side in the following stacking order from the bottom up: top bun, beef patty.

When you are ready to eat, slap the cool side and the hot side together.

Top Secret Mrs. Fields Chocolate Chip Cookies

1 c butter, Softened
1/2 c sugar
1 1/2 c brown sugar, Packed
2 eggs
2 1/2 t vanilla
2 1/2 c all purpose flour
3/4 t salt
1 t baking powder
1 t baking soda
18 oz semisweet chocolate chips

Preheat the oven to 350. In a large mixing bowl, cream the butter, sugars, eggs, and vanilla. Sift together the flours, salt, baking powder, and baking soda. Combine the wet and dry ingredients. Stir in chocolate chips. With your fingers, place golf-ball-size dough portions 2" apart on an ungreased cookie sheet. Bake for 9 minutes, or until edges are light brown. Note: Do not exceed baking time even if they look underbaked. Finished product should be soft in the middle and crunchy around the edges. Variations: Substitute milk chocolate for the semisweet and/or add 1-1/2 cups of chopped walnuts or macadamia nuts to the recipe before baking. For the best cookie, don't substitute margarine for the butter.

Top Secret Mrs. Fields Peanut Butter Dream Bars

- 8 Mrs. Fields chocolate chip
-cookies,(see recipe)
- 5 T butter,Melted
- 3/4 c peanut butter
- 1 1/2 c powdered sugar
- 12 oz milk-chocolate chips

Preheat the oven to 350.

Crumble the cookies into a medium mixing bowl. Add the melted butter; stir until the mixture darkens and the butter is evenly mixed in. Pour the mixture into a ungreased 9x9" baking pan. Press the dough down solidly into the pan and bake for 10 minutes, or until firm around edges. When done, cool in the refrigerator.

Mix the peanut butter and sugar until blended. The mixture should have a doughy texture that allows you to knead it with your hands.

Melt the chocolate chips in a double boiler over low heat, stirring often. You may also melt them in a microwave oven set on high for 2 minutes, stirring halfway through the heating time.

When the dough is cool, spread half of the melted chocolate over the surface. Cool in the refrigerator for 20-30 minutes, or until hardened. Spread the peanut butter mixture evenly over the surface of the chocolate.

Spread the remaining chocolate over the peanut butter, covering to the edges of the pan. Cool the finished product in the refrigerator or let it sit at room temperature until hardened. Slice into five even rows and then once down the middle.

Trader Joe's Heroic Baklava

- 1 lb phyllo dough
- 1/2 lb butter, melted
- Nut Filling
- 1 1/2 lb Walnuts, Unsalted
- Toasted/ Coarse, Chopped
- 1 c sugar
- 1 1/2 t cinnamon, Ground
- 1/2 t cloves, Ground
- SYRUP
- 1 c honey
- 3/4 c water
- 1/4 c sugar
- 2 T lemon juice
- 1 sm lemon peel
- 1 sm orange peel
- 1 cinnamon stick, 1 Inch

Combine nuts, sugar, ground cinnamon and cloves. Set aside.
Combine honey, water, sugar, lemon juice, lemon and orange peels
and cinnamon stick in saucepan.

Simmer 10 minutes.

When syrup has cooled, discard peels and cinnamon stick. Set aside.
Unwrap phyllo dough and fold entire amount in half, like pages of book.
Keep covered with dry kitchen towel while working. Turn over one sheet as if
opening "book". brush with melted butter, using soft brush. Continue turning
sheets and brushing with margarine until 1/3 have been brushed with butter.

Lay flat in bottom of buttered 13"x9" baking pan. Cover with 1/2 of nut filling.
Brush another 1/3 of pages and place over nuts in pan, laying flat. Top with
remaining nut filling. Brush remaining pages and lay flat on top.
Brush top sheet with remaining margarine. With sharp knife, score pastry into
diamonds, without quite cutting through to bottom.

(To make diagonals, cut parallel horizontal cuts across pan, then cross
diagonally from one end of each horizontal line).

Bake at 350 degrees, 35 to 40 minutes or until puffed, crisp and deep golden in
color. Immediately remove from oven and pour cooled syrup over baklava.

Let stand 4 hours. When cool, cut through to bottom layer in scored cuts

Makes about 24 pieces.

Trader Vic's Mauna Kea Chicken

- 1 lb chicken breasts
Boneless/Skinless
- 8 oz Water Chestnuts/Whole,Canned
- 1/4 lb mushrooms
- 1 lg yellow onion
- 1/4 lb fresh spinach
- 1 red pepper
- 1/2 c bamboo shoots,Canned
-drained
- 1 sl gingerroot (1/4 inch thick)
-OR
- 2 t red ginger
- 3 Stalks celery
- 2 T vegetable oil (or peanut
-oil)
- 2 T oyster sauce,(2 to 3)
- 1/4 t salt
- 1 1/4 c chicken broth
- 1 8 Oz. Can pineapple chunks
-in unsweetened
juice (drain,but reserve
-liquid)
- 1 1/2 T corn starch
- 1 banana

Prepare ingredients: Slice chicken into 1 1/2 inch long pieces. Slice the water chestnuts, mushrooms and yellow onion. Wash the spinach; remove and discard tough stems, slice the leaves. Thinly slice red pepper; reserve for garnish. Julienne the bamboo shoots, gingerroot and celery. Heat a wok or large skillet until very hot. Add the oil. When the oil is very hot, add the sliced chicken. Toss the chicken with chopsticks or two wooden spoons; stir-fry for about 2 minutes or until chicken starts to lose its pink color.. Add the bamboo shoots, water chestnuts, celery, gingerroot, mushrooms, onion, oyster sauce and salt to the chicken in the wok. Stir-fry a few minutes longer, tossing with two chopsticks until the chicken is thoroughly cooked. Add the chicken broth; cover the wok and steam the chicken and the vegetables for about 1 minute over high heat. Remove from heat. Tip wok over a medium-sized bowl, keeping the wok partially covered with the lid. Let the excess liquid drain into the bowl. Add the reserved pineapple juice and cornstarch to the liquid in the bowl. Stir to combine. Stir the cornstarch mixture back into the chicken mixture in the wok. Cook over medium heat, stirring, about 2 minutes or until the sauce is thick and translucent. Peel and slice the banana. Remove wok from heat and add the chicken mixture; toss gently with the chopsticks.

Serve over fluffy white rice; garnish with red-pepper strips.

Turtle Cookies

1/2 c butter (or margarine)
1/2 c light brown sugar --
1 packed
1 whole egg
1 egg yolk
1 egg white
1/4 t vanilla
1/8 t maple flavoring
1 1/2 c all-purpose flour
1/4 t salt
1/4 t baking soda
1 pecan halves
2 oz solid baking chocolate
1/4 c milk
1 T butter
1 lb powdered sugar.

FROSTING =====

Cream butter with sugar until light and fluffy. Beat in egg, egg yolk, vanilla and maple flavoring. Set aside. Sift together flour, salt, and baking soda. Add dry ingredients gradually to the creamed mixture until you have smooth dough and then chill 2 hours. Shape 1 ts dough into balls. These should be oval shaped like a turtle body. Dip bottoms into little of egg white. Press slightly onto greased cookie sheet on which groups of 5 pecan halves have already been placed to form a head and 4 feet of turtles. Bake at 350 10 to 12 minutes or until set and when cool, frost.

FROSTING-Melt chocolate, milk and butter. Beat in the powdered sugar until smooth.

Two Ingredient Biscuit Bread

12 oz 7-up
4 c bisquick baking mix

Stir the 2 ingredients together just till moistened & still a bit lumpy. dump batter into a greased 9" metal bread loaf pan. Let it stand 10 minutes to "proof" -- (get a head-start on rising) -- and bake in preheated 400 degree F. oven nearly an hour.

To test bread for doneness -- even-though the crust appears brown and you think it's done -- insert a paper-covered wire trash bag "twist" through center of the loaf till tester touches bottom of pan. Be sure it is removed with no trace of wet batter before removing bread to cool in the pan on wire rack for at least 2 hours before removing it from pan & then another 2 hours before you attempt to slice it.

Makes one 9" loaf.

Uncle Ben's Seasoned Long Grain & Wild Rice

1 tb chicken bouillon powder
1 ts dry chopped onion
1/2 ts dry minced parsley
1/4 ts garlic powder
1/4 ts onion powder
1 ts ground turmeric
1/2 ts ground cumin
1/4 ts ground ginger
1/2 ts black pepper
1 1/2 ts season salt -- to 2 ts
2 c water
2 tb butter or margarine

1 c Premium Minute Rice 1/3 c Dry wild rice Combine all of the ingredients as listed in Dry Mix in medium saucepan. Add to this water, butter, rice and dry wild rice. Bring to boil. Stir once or twice just to combine. Cover pan with lid tightly.

V-8 For Canning

8 qt tomatoes,Cut Up
2 md onions,diced
1 1/4 c celery,Diced
1 green pepper,large, seeded
-and
--,Chopped
3 bay leaves
3 T sugar
10 basil leaves
1/2 t pepper
2 t worcestershire sauce
-(optional)
4 t salt,if desired

In a large enameled kettle, simmer the tomatoes over low heat until soft. Put through a fine sieve or food mill to remove skins and seeds and set the strained juice aside. Rinse the kettle and into it measure 2 cups of the tomato juice. Add the onions, celery, pepper, etc. Boil over medium heat, stirring and adding extra juice as needed to keep the mixture from sticking - until soft enough to strain through your sieve or food mill. Add 3 1/2 teaspoons citric acid (or 2/3 cup bottled lemon juice OR 3/4 cup white vinegar) and the rest of the tomato juice. Bring to simmering. Pack hot, leaving 1/2 inch of headroom. Process in a BW bath: 15 minutes for pints, 20 minutes for quarts. Remove jars. Alternate: We use 3-5 Hungarian wax peppers instead of the green pepper for added kick. Makes a spicy, hot juice. Or you could use jalapenos, but not too many.

Waffle House Waffles

1 1/2 c all-purpose flour
1 t salt
1/2 t baking soda
1 egg
1/2 c plus 1 tablespoon granulated
- sugar
2 T butter, softened
2 T shortening
1/2 c half & half
1/2 c milk
1/4 c buttermilk
1/4 t vanilla

1. Combine flour, salt and baking soda in a medium bowl. Stir to combine.
2. Lightly beat the egg in another medium bowl. Add the sugar, butter, and shortening and mix well with an electric mixer until smooth. Add the half & half, milk, buttermilk and vanilla. Mix well.
3. Add the dry flour mixture to the wet mixture while beating. Mix until smooth.
4. Cover and chill overnight.
5. Rub a light coating of vegetable oil on a waffle iron. Preheat the waffle iron. Leave the batter out of the refrigerator to warm up a bit as your waffle iron is preheating.
6. Spoon 1/3 to 1/2 cup of batter into the waffle iron and cook for 3 to 4 minutes or until the waffles are light brown.

Makes 6 waffles.

Weight Watchers Smart Ones Banana Muffins

- 1 1/4 c sugar
- 1/2 c banana, Mashed
- 1/2 c milk
- 1/3 c buttermilk
- 1 T egg substitute
- 1 t oil
- 1 t vanilla
- 1/2 t banana flavoring
- 1/4 t lemon extract
- 1 1/2 c all-purpose flour
- 1/2 t baking soda
- 1/2 t baking powder
- 3/4 t salt

1. Preheat oven to 350 degrees.
2. Combine sugar, banana, milk, buttermilk, egg substitute, oil, vanilla, banana flavoring and lemon extract in a large bowl. Mix well with electric mixer on high speed.
3. In a medium bowl combine flour, baking soda, baking powder, and salt.
4. Mix the dry ingredients into the wet ingredient with the electric mixer.
5. Pour batter into muffin cups in a muffin pan until each cup is about 2/3 full.
6. Bake for 25 to 30 minutes or until muffins turn light brown on top.

Wendy's Chicken Caesar Fresh Stuffed Pita

Dressing

- 1/2 c water
 - 1/8 t dry, unflavored gelatin
 - 1/3 c white vinegar
 - 1/2 c olive oil
 - 1/2 t red bell, Finely Minced-pepper
 - 1/2 t salt
 - 1/4 t garlic powder
 - 1/4 t worcestershire sauce
 - 1/8 t black pepper, Coarse Ground
 - 1 ds parsley
 - 1 ds oregano
 - 1 ds thyme
 - 1 ds basil
 - 1 T Romano cheese, Grated
 - 1 T Parmesan cheese, Grated
 - 2 T egg substitute
- **other****
- 2 boneless, skinless chicken-- breasts
 - salt
 - pepper
 - 6 c romaine lettuce, chopped
 - 1/4 c red cabbage, shredded
 - 1/4 c carrot, shredded
 - 4 pita breads
 - 4 t shredded, fresh parmesan

1. Make the dressing by first dissolving the gelatin in the water. Heat the mixture in the microwave on high for two minutes or until it begins to rapidly boil. Add the vinegar, then whisk while adding the oil. Add bell pepper, salt, garlic powder, worcestershire, black pepper, parsley, oregano, thyme and basil. Let dressing cool for about 15 minutes before adding cheeses and egg substitute. Whisk until slightly thicker, then chill. Overnight refrigeration makes the dressing thicker.
2. Preheat a barbecue or indoor grill to medium heat. Salt and pepper the chicken, then grill it for 5 minutes per side, or until done. Remove chicken from the grill and dice it.
3. While chicken cooks, prepare the salad by combining the romaine lettuce, red cabbage and shredded carrot in a large bowl and toss.
4. Prepare the sandwiches by first microwaving each pita for 20 seconds.
5. Fold each pita in half like a taco, then add 1 to 1 1/2 cups of the romaine salad into the bread.
6. Add about 1/3 cup of diced chicken on top of the salad in the pita.
7. Pour about a tablespoon of dressing over each sandwich.
8. Sprinkle about a teaspoon of shredded fresh parmesan on top of each one and serve.

Serves 4.

Wendy's Chili

- 2 lb beef, Ground
 - One 29-ounce can tomato-sauce
 - One 29-ounce can kidney-beans, (with liquid)
 - One 29-ounce can pinto-beans, (with liquid)
- 1 c diced onion, (1 medium onion)
- 1/2 c diced green chili, (2 chilies)
- 1/4 c diced celery, (1 stalk)
- 3 md tomatoes, chopped
- 2 t cumin powder
- 3 T chili powder
- 1 1/2 t black pepper
- 2 t salt
- 2 c water

1. Brown the ground beef in a skillet over medium heat; drain off the fat.
2. Using a fork, crumble the cooked beef into pea-size pieces.
3. In a large pot, combine the beef plus all the remaining ingredients, and bring to a simmer over low heat. Cook, stirring every 15 minutes, for 2 to 3 hours.

Makes about 12 servings.

Wendy's Chili Seasoning

- 2 T red pepper flakes
- 1 T seasoned salt
- 1 T dry onions -- crush, Minced
- 1 hammer very fine
- 1 t dry parsley flakes --
- 1 rubbed
- 1 fine dust
- 1 t granulated garlic -- hammer
- 1 to
- 1 bits
- 1 env taco sauce mix

Stir all ingredients well together and store in a bottle with tight cap. Keep at room temp and use within 6 months.

Wendy's Classic Greek Fresh Stuffed Pita

Dressing

- 1/2 c water
- 1/8 t dry, unflavored gelatin
- 1/3 c white vinegar
- 1/2 c olive oil
- 1/2 t red bell, Finely Minced-pepper
- 1/2 t salt
- 1/4 t garlic powder
- 1/4 t worcestershire sauce
- 1/8 t black pepper, Coarse Ground
- 1 ds parsley
- 1 ds oregano
- 1 ds thyme
- 1 ds basil
- 1 T Romano cheese, Grated
- 1 T Parmesan cheese, Grated
- 2 T egg substitute

Other

- 1 c feta cheese, Crumbled
-(4-ounce package)
- 1/2 c tomato, seeded and diced
- 1/4 c cucumber, thinly sliced and
--, Chopped
- 1/4 c red onion, diced
- 6 c romaine lettuce, chopped
- 1/4 c red cabbage, shredded
- 1/4 c carrot, shredded
- 4 pita breads

1. Make the dressing by first dissolving the gelatin in the water. Heat the mixture in the microwave on high for two minutes or until it begins to rapidly boil. Add the vinegar, then whisk while adding the oil. Add bell pepper, salt, garlic powder, worcestershire, black pepper, parsley, oregano, thyme and basil. Let dressing cool for about 15 minutes before adding cheeses and egg substitute. Whisk until slightly thicker, then chill. Overnight refrigeration makes the dressing thicker.
2. Make the Greek topping for the sandwiches by combining the crumbled feta cheese, tomato, cucumber, and red onion in a small bowl.
3. Prepare the salad by combining the romaine lettuce, red cabbage and shredded carrot in a large bowl and toss.
4. Prepare the sandwiches by first microwaving each pita for 20 seconds.
5. Fold each pita in half like a taco, then add 1 to 1 1/2 cups of the romaine salad into the bread.
6. Add 1/2 to 1/3 cup of the greek topping to each sandwich.
7. Pour about a tablespoon of dressing over each sandwich and serve.

Wendy's Frosty

3/4 c Milk
1/4 c Chocolate drink powder
 -(Hershey (or Nestle))
4 c Vanilla ice cream

Combine all of the ingredients in a blender. Blend on medium speed until cream. Stir if necessary.

If too thin, freeze the mixture in the blender or in cups until thicker.

Wendy's Spicy Chicken Fillet Sandwich

6 c vegetable oil, up to 8
1/3 c Frank's Original Red Hot
-Pepper Sau
2/3 c water
1 c all-purpose flour
2 1/2 t salt
4 t cayenne pepper
1 t black pepper, Coarse Ground
1 t onion powder
1/2 t paprika
1/8 t garlic powder
4 chicken breast fillets
4 plain hamburger buns
8 t mayonnaise
4 lettuce leaves
4 tomato, Slices

Preheat 6-8 cups of oil in a deep fryer to 350 degrees.
Combine the pepper sauce and water in a small bowl.
Combine the flour, salt, cayenne pepper, black pepper, onion powder, paprika and garlic powder in another shallow bowl.

Pound each of the chicken pieces with a mallet until about 3/8-inch thick. Trim each breast fillet if necessary to help it fit on the bun. Working with one fillet at a time, coat each piece with the flour, then dredge it in the diluted pepper sauce. Coat the chicken once again in the flour mixture and set it aside until the rest of the chicken is breaded. Fry the chicken fillets for 8-12 minutes or until they are light brown and crispy. Remove the chicken to a rack or to paper towels to drain. 8. As chicken is frying, prepare each sandwich by grilling the face of the hamburger buns on a hot skillet over medium heat. Spread about 2 teaspoons of mayonnaise on the face of each of the inverted top buns. Place a tomato slice onto the mayonnaise, then stack a leaf of lettuce on top of the tomato. On each of the bottom buns, stack one piece of chicken. Flip the top half of each sandwich onto the bottom half and serve hot.

Makes 4 sandwiches.

White Castle Vidalia Dip

- 14 white castle hamburgers
- 1 chopped fine, buns set aside
- 2 1/2 c vidalia onions, Chopped
- 1 3/4 c hellmann's (r) mayonaise
- 2 c swiss cheese, Shredded
- 1/2 c bacon, Crumbled
- 1 crackers (topping), Crushed

Mix all above ingredients (except buns and crackers). Bake in casserole dish at 350 deg F. for 30-35 minutes. Let stand for 10 minutes. Put open buns under broiler until toasted. Serve dip on buns or crackers.

White Cheddar Dipping Sauce

1/2 c Heavy Cream
2 oz White Cheddar Cheese --
: Grated
1 TB Butter

Combine all ingredients in a small saucepan over medium heat. Bring the mixture to a boil, then reduce the heat and simmer for 10 minutes or until thickened. Serve hot.

Whitehouse Chicken Coleslaw

1 1/4 lb cabbage (about 8 c.)
3/4 c vinegar
1/2 c oil
1/2 c plus 1 t. sugar
1 salt, To Taste

Shred small head of cabbage. Combine vinegar, oil, and sugar, beat with whisk til well mixed. Pour over cabbage, then salt to taste. Mix well. Refrigerate at least 2 hours, stirring occasionally.

Wienerschnitzel Chili Sauce

3/4 lb beef,Ground
1/4 lb pork,Ground
6 c water
1/4 c cornstarch
1/2 c wondra flour*
6 oz can tomato paste
1/4 c chili powder (mccormick)
3 T white vinegar
1 T salt
1 T minced onion,Dried
1 1/2 t granulated sugar
1/4 t garlic powder
1/4 t black pepper,Ground

1. Brown ground beef and ground pork in a large saucepan over medium heat. Crumble and chop the meat with a spoon or spatula as it cooks. When the meat is completely browned cover saucepan and turn heat to low. This way the ground meat will slowly simmer in it's own juices.
2. After ten minutes, remove the ground meat from the heat and drain off most of the fat. Keep some of it in the pan.
3. While the meat is still off the heat add the water and the cornstarch. Whisk the cornstarch thoroughly as it's added until it's dissolved into the water. Do the same for the Wondra flour.
4. You can now set the pan over medium heat and add the remaining ingredients. Bring mixture to a boil stirring often.
5. When chili begins to boil, reduce heat and simmer for 30 minutes.

Yonah Schimmel Low-Fat New York City Knish

- 6 md russet potatoes
- 2 1/2 T low-fat butter
- 1/4 onion, Minced
- 3 T fat-free chicken, (or
-vegetable) broth
- 1/2 t salt, or more to taste
- 1/8 t ground black pepper, or more
-, To Taste
- Seasoning blends, chives or
-pepper
- flakes, To Taste
- (optional)
- 6 sheets phyllo dough

1. Peel, halve and boil potatoes until tender, 15-20 minutes. Mash in a large bowl.
2. Saute onion in 1 1/2 tablespoons butter until translucent but not brown. Add to mashed potatoes with broth, salt, pepper and spices. Stir well.
3. Melt remaining tablespoon of butter. Pre-heat oven to 375 degrees.
4. Layer 3 sheets of phyllo dough and cut in half. Repeat with remaining 3 sheets. Spoon 1 cup of potato mixture on each section of phyllo, mold into a large ball and position off-center at one end of strip of dough. Roll ball along the length of phyllo, folding dough over bottom of filling and leaving some filling poking through the top. (Trim and discard excess dough.)
5. Brush melted butter over edges of knish to seal the seams and press down onto an ungreased baking sheet. Repeat with other knishes. Bake 30-40 minutes, until golden brown.

Makes four knishes.

Yoo Hoo

1/2 c Nestle chocolate powder
1 1/2 c Nonfat dry milk powder
3 c Water

Mix all contents in a blender for 30 seconds.
Refrigerate till cool. Makes 2 drinks.

Yoo-Hoo Mix-Ups

Chocolate-Banana

1 c non-fat dry milk
1/2 c Nestle' Quik chocolate drink
- powder
3 c water
1 T sugar
1 t banana extract

Chocolate-Strawberry

1 c non-fat dry milk
1/2 c Nestle' Quik chocolate drink
- powder
3 c water
2 T sugar
1 T strawberry extract

Chocolate-Mint

1 c non-fat dry milk
1/2 c Nestle' Quik chocolate drink
- powder
3 c water
1/2 T sugar
1/8 t mint extract

1. Combine all the ingredients in a blender for the flavor of your choice and mix on low speed for 10-15 seconds or until sugar is dissolved.
2. Allow foam to settle, then stir before drinking. Drink is best if served cold or over ice.

Makes 2 drinks.