

# **Our Family Cookbook**

**Making memories around the table**

Thank you...

Special thanks to everyone that allowed me to use and or change their recipes. This book was created as a method to pass down favorite recipes and memories. With everything, there will be more memories and recipes to add as time goes on. My very first cookbook was when I was eight years old. I started collecting recipes and pasting them or writing them on notebook paper. The second cookbook, (still in print) was much more polished. This one was created with love and many family memories in mind. It is my hope that each of you will find something that speaks to you in this book. May you have lots of meals and memories of love to come.

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# **Appetizers, Relishes and Pickles**

## **Quick Salsa**

4 – Large cans of whole tomatoes

2 – cans Rotel

½ bunch fresh cilantro – chopped

2 Tbsp granulated garlic

2 Tbsp garlic

Juice of ½ lemon

1 Tbsp salt

2 medium onions – coarsely chopped

8-10 Jalapenos (optional, if you like it hot)

In blender, put one can of tomatoes and one can Rotel. Use the pulse button to blend. Add cilantro, other seasonings, and lemon juice. Blend until the cilantro is chopped well. Set this aside. Blend the remaining tomatoes and Rotel until well blended. Be sure to leave it a little chunky. Mix with the other tomatoes and spices. This can be set at room temperature for several hours before serving. It can also be put into sealed container and refrigerated for several days.

## **Cheese Balls**

½ pound Velveeta

½ pound cream cheese

1 teaspoon garlic powder

½ cup pecans, chopped

½ cup chili powder

Soften cheeses. Mix cheeses together. Add garlic powder and pecans. Form into two balls. Pour chili powder onto aluminum foil. Roll balls in chili powder. Wrap in plastic wrap and chill. Serve with Ritz crackers. You may roll cheese balls in chopped pecans instead of chili powder if you prefer.

## **Dried Beef Cheese Ball**

3 – 8 oz packages of cream cheese

3 – pkg dried beef OR 2 jars dried beef – chopped

3-4 green onions – chopped

2 tablespoon ACCENT (optional)

2 Tbsp Worcestershire Sauce

Chop everything and combine well. Roll into a log or a ball. Roll in pecans or finely chopped beef. Great with crackers or celery.

## **Spinach Dip**

10 oz. pkg frozen, chopped spinach – thawed and drained

1 – pkg. dry vegetable soup mix

1 cup sour cream

1 cup mayonnaise

1 can water chestnuts, drained and chopped

Mix all ingredients and let set overnight. Serve with chips, bread, crackers or vegetables.

## **Guacamole**

2 ripe avocados

3 tbsp minced onion

1 Tbsp lemon juice

1Tbsp salad dressing

2 drops hot sauce

½ tsp. salt (or to taste)

2 tomatoes cut into wedges

Chips of your choice.

Peel and mash avocados. Add everything else except tomatoes, mix well. Serve with tomatoes or chips.

### **Bobby's Barbeque Sauce**

1 cup yellow mustard

1 cup vinegar

¼ cup honey

¼ cup sugar

½ tsp black pepper

½ tsp chili pepper

¼ tsp cayenne pepper

Mix all ingredients in a medium saucepan and bring to a boil. Use with chicken or pork.

### **Spiced Pecans**

3 cups pecans

1/3 cup water

1 Tbsp cinnamon

1 ½ teaspoon vanilla

1 cup sugar



½ tsp salt

½ tsp cloves

Set aside pecans. Grease cookie sheet and set aside. Preheat oven to 275 degrees. Combine all ingredients except pecans. Bring to a full boil. Remove from heat. Stir in pecans to coat. Spread the mixture on pre-greased cookie sheet. Let dry and harden for ten (10) minutes. Put in oven and bake for ten (10) minutes. Remove and let cool completely. Serve as a quick snack or great as a gift.

## **Fruit Dip**

1 (7 oz) jar marshmallow crème

1 (8 oz) package cream cheese, softened

Blend together until smooth. Serve with favorite fruits.

## **Chex Party Mix**

6 Tbsp margarine

5 tsp Worcestershire sauce

1 ½ tsp seasoned salt

¼ tsp garlic powder

2 2/3 cup corn Chex

2 2/3 cup rice Chex

2 2/3 cup wheat Chex

1 cup pretzels

1 cup pecans or mixed nuts

1 cup cheese tidbits

Melt margarine in roasting pan in 250-degree preheated oven. Stir in seasonings. Gradually add remaining ingredients and stir to coat evenly. Bake one hour, stirring every 15 minutes. Spread on paper towels to cool. Store in airtight container.

## **Chili Cheese Dip**

2 lb. Velveeta cheese

2 cans Rotel

1 can chili, no beans

Heat together until cheese melts, stir thoroughly.  
Serve with chips.

## **Seafood Dip**

½ cup catsup

1 tsp lemon

2 tsp ground horseradish

½ tsp chili powder

Mix all together and use as shrimp or fish dip.

## **South Western Pinwheels**

8 oz cream cheese = room temp

4 oz can diced green chilies, drained

1 cup shredded cheddar cheese

4 oz can diced mushrooms (optional)

1 ½ cup sour cream

4 oz can diced olives 1 pkg. Ranch dressing mix

10 large flour tortillas

In a mixing bowl, beat cream cheese until smooth. Add chilies, cheese, mushrooms, sour cream, olives and ranch dressing mix. Once this is well combined, spread onto tortilla. Roll up tortilla. Wrap each roll in plastic wrap and refrigerate at least one hour or overnight. Slice into one-inch slices to serve. Good plain or with salsa. My sister likes these with a hint of heat. The nice thing about these is that you can put any kind of spread on these and make them your own.

This dish is great for those quick, last-minute company is coming over type dish. Great for summer if you want to add tuna or chicken salad for a quick kid snack also.

## **Deviled eggs with Bacon**

12 hard-cooked eggs

1 cup mayonnaise or Miracle Whip

3 bacon strips cooked and crumbled

3 Tbsp finely chopped red onion (optional)

3 Tbsp sweet pickle relish

¼ tsp smoked paprika

Cut in half lengthwise, remove egg yolks. Set whites aside. In a small bowl, mash yolks. Add mayonnaise, bacon, onion and pickle relish. Mix well. Pipe or spoon into egg whites and sprinkle with paprika. Refrigerate until serving.

## **Sausage Balls**

1 – 10 oz pkg shredded Cheddar cheese

1-pound pork sausage

3 cups Bisquick

¼ cup water

Mix all ingredients. Make it into balls. Bake 15 to 20 minutes in a 375-degree oven on a baking sheet.

### **Wanda's Picante Sauce**

10 tomatoes                      ½ tsp black pepper

1 large onion                    1 ½ tsp salt

5 hot peppers (optional)

1 Tbsp garlic

Use blender and mix all ingredients. Cook 30 minutes. Put in jars and seal.

### **Fruit Dip**

1 – 8 oz box cream cheese

1 large jar of Marshmallow cream

Assorted fresh fruits

Mix the first two ingredients together and serve with fresh fruit. If using fresh strawberries, remember to wash and remove the caps prior to eating. This can also be used as a cake frosting.

**Worry is like a rocking chair**

**It gives you something to do**

**But gets you no where**

### **Green Tomato Pickles**

1 gal green tomatoes, cut up

½ cup hot peppers, chopped

3 cups sugar

3 cup vinegar

2 Tbsp salt

1 tsp black pepper

Sterilize pints jars and set aside. Mix all the ingredients and bring barely to a boil. Immediately pour into hot, clean jars and seal. Remember when canning to always use new seals. Makes about 7 pints.

### **Homemade Pickle Relish**

1 ½ cups cider vinegar

1 tsp mustard seeds

1 tsp coriander seeds

2 Tbsp sugar

8 large dill pickles (sour, not half-sour) finely diced

1 small red pepper, grilled, peeled, seeded and finely diced

1 small yellow pepper, grilled, peeled, seeded and finely diced

1 small white onion, finely diced

2 Tbsp chopped fresh dill

Bring vinegar, mustard seeds and coriander to a boil in a medium non-reactive saucepan. Cook until reduced by half and slightly syrupy. Remove from heat, add the remaining ingredients, and gently toss to coat. (Preferably grill the red and yellow peppers, peel and seed and dice.) Season with salt and pepper to taste. Cover and refrigerate for at least 1 hour before serving.

### **Pear Preserves**

10 cups Pears, peeled cut like French fries

½ cup water

Cook these with lid on for about 15 minutes, until slightly tender. Be sure to use a large enough pan to hold all the ingredients. Then add:

8 cups sugar

5 cinnamon sticks

1 tablespoon red hots. Pour this syrup over the pears and let cool for about one hour and twenty minutes. Don't let syrup get too thick. Remove cinnamon stick. Place into sterilized canning jars and seal.

### **Pretzels snack**

1 bag of pretzels

1 16 oz jar Orville Redenbacher popcorn oil

1 pkg dry ranch mix

¼ tsp each of the following:

Garlic salt, onion salt and dill weed

Mix ranch mix, oil, and seasonings together

### **Divide pretzels into 2 one-gallon bags**

Pour ½ of the mix into each bag

Turn pretzel bags frequently for about 12 hours to be sure it is properly mixed. Enjoy. I got this recipe from Nita Taylor.

### **Candied Pecans**

2 cups Pecans



1 cup brown sugar

1 tsp salt

½ tsp cinnamon

3 Tablespoon water

Cook mixture on medium high until melted.

Add in pecans, cooking for 2 minutes. Cool on parchment paper. Great for gift giving or snacking.

### **Crab Puppies**

1 lb. Crabmeat

1 egg, beaten

1 cup Ritz crackers, crushed

1 tsp. Yellow Mustard

2 tbsp. Fresh lemon juice

2 tbsp. fresh parsley, chopped

1 tsp. Old Bay Seasoning

1 tbsp. Worcestershire Sauce

Place crab meat in a mixing bowl, removing any stray shell fragments. Add crackers, Old Bay Seasoning and parsley to the crab. In a separate bowl, combine egg, mustard, lemon juice and

Worcestershire sauce. Whip until smooth. Pour egg mixture over the crabmeat mixture and gently mix, being careful not to break up the lump crabmeat. Form it to golf ball size balls and place on a cookie sheet. Bake at 350 degrees for 30 minutes. Drizzle with melted butter and allow to cool. Dipping sauce optional.

# **Breakfast and Brunch**

## Family Granola

3 cups old-fashioned rolled oats\*

1 cup pecan pieces

1 cup unsweetened shredded coconut

½ cup sliced almonds

½ cup hulled sunflowers

½ cup pure Maple syrup\*

1/2 teaspoon salt

2 Tbsp canola oil or neutral tasting oil

Preheat the oven to 300 degrees. Line a baking sheet with parchment paper. In a large bowl, mix all the ingredients together until well blended. Spread the granola onto the pan and cook. Stir once or twice while cooking. For lightly toasted, bake 40 minutes, for more deeply toasted cook for 60 minutes. Allow the granola to cool. The granola will crisp as it cools.

Notes: you can use quick oats in a pinch. Also, to make it a little more diabetic friendly I used sugar free syrup.

To refrigerate place in refrigerator in sealed airtight container. Will keep for 2 weeks. Freeze: Place in a sealable freezer bag, label and date. Will keep for 3 months. Thaw at room temperature for 1 hour before using.





# **Soups, Salads and Sauces**

## **Taco Soup**

1 lb. ground beef

1 can Texas style beans or pinto beans, do not drain

1 onion, chopped

1 pkg. Hidden Valley Ranch Dressing

1 package Taco seasoning

1 can kidney beans, do not drain

1 small can white corn, drained

1 can mild Rotel

3 cup water

Brown meat and onion together. Drain. Stir the Hidden Valley Ranch dressing into the meat mixture. Add the remaining ingredients and stir well. Let simmer 1 hour before serving. Serve with tortilla chips or crackers.

## **Potato Soup**

2 stalks celery, sliced

1 medium onion, chopped



2 Tbsp butter, melted

6 med potatoes, cubed

2 carrots, sliced

3 cup water

5 chicken bouillon cubes

$\frac{3}{4}$  tsp seasoned salt

$\frac{1}{2}$  tsp dried thyme

$\frac{1}{2}$  tsp rosemary leaves

Dash of garlic powder and pepper

2 cups milk

1 cup shredded cheese

Sauté celery and onion in butter in a large Dutch oven until tender. Add next 9 ingredients. Cover and simmer about 20 minutes or until vegetables are tender. Remove from heat and mash vegetables with a potato masher. Add milk and cheese. Cook on low heat and stir constantly until cheese is melted. Serve garnished with chives and crumbled bacon. Great with salad, and crusty bread.

## **Hungarian Potato Soup**

½ lb. bacon, chopped

½ lb. onions, chopped

¼ cup flour

¼ c. paprika

1 bay leaf

¼ tsp white pepper

Salt to taste

5 cup chicken broth

1 ¾ lb. potatoes, chopped

Cook bacon in stock pot until crisp. Add onions. Cook until onions are tender. Stir in flour. Add seasonings and broth. Bring to a boil. Add potatoes. Cook until tender; remove bay leaf. Serve 8 – 10.

## **Zuppa Toscana**

1 lb. Italian Sausage

8 oz. smoked bacon, chopped

4 cups water

Two 14.5-ounce cans chicken broth

2 large russet potatoes, scrubbed and cubed

2 cloves garlic, crushed

1 medium onion, chopped

2 cups chopped kale or Swiss chard

1 cup heavy cream

Salt and pepper to taste

In a skillet over medium heat, brown the sausage, breaking it into pieces; drain and set aside. In a separate skillet, fry the bacon until brown, drain and set aside. Combine the water, broth, potatoes, garlic, and onion in a pot; simmer over medium heat until the potatoes are tender. About 10-15 minutes. Add the sausage and bacon; simmer for 10 minutes. Add the kale and cream. Season with salt and pepper to taste and simmer until the soup is heated through. Do not allow to boil. Note: you can use half-and-half instead of heavy cream, if desired. Goes well with salad.



# Main Dishes

## **Bernie's Hot Tamales**

### **Meat Mixture**

4 lbs. hamburger meat (can do half pork and half beef)

4 medium onions, finely chopped (minced onion, use 1 Tbsp per 1/3 onion)

4-6 garlic pods, minced (if using garlic salt ½ tsp = 1 clove, garlic powder 1/8 tsp = 1 clove)

3-4 Tbsp salt, season to your taste

3-4 teaspoon ground red pepper

1 cup cornmeal

1 cup water

2 cups tomato sauce

6 tsp chili powder

Mix these ingredients well. Set aside

### **In a separate bowl mix (meal**

4 cups cornmeal

5 teaspoon salt

2 teaspoons ground red pepper

Wet 6 coffee filters (regular size) lay on a flat working surface. Spread approximately 1 teaspoon of meal mixture in the center of the paper. Roll your meat mixture about the width of two thumbs. Lay on top of cornmeal mixture, top this with a little more cornmeal mixture. Pull the bottom flap up and

cover the meat, then fold in each side section. Now roll this up like a burrito. Place these with flap down, in a pot and cover with the cooking juice.

### **Cooking Juice**

1 cup tomato sauce

4 Tbsp chili powder

3-4 tsp salt – omit this if you are using tomato juice instead of water. Completely cover the tamales. Weigh down the tamales with a heavy plate so they do not float. Bring to boil, reduce to simmer. Simmer for 3 hours or so. Cool in pot until tamales are cool enough to handle. To freeze, place in container and add juice. To serve (if frozen) defrost the night before or microwave. Unwrap and serve, discard the wrappers. Makes 3-5 dozen, depending on how big you make them.

# Meat, Poultry and Seafood



# Vegetables

# Bread, Rolls, Pies and Pastries

## CREAMY PINEAPPLE CHEESECAKE

- 1 (8 ounce) package cream cheese, softened
- ½ cup white sugar
- 2 (15 ounce) cans crushed pineapple, drained
- 1 ¾ cups frozen whipped topping, thawed
- 1 (9 inch) prepared graham cracker crust

### Step By Step :

Step 1: In a large bowl, mix cream cheese and sugar together. Stir in 1 can of crushed pineapple (drained) and whipped topping to cream cheese mixture. Mix until smooth.

Step 2: Pour mixture into crust and top with other can of crushed pineapple (drained). Cover and chill for 2 hours.

# Cakes, Cookies and Confections

# Desserts

# Beverages, Sandwiches and Miscellaneous

