



Recipe



TITLE GRANDMA'S TAFFY
APPLE SALAD SERVES 12

PREP TIME 30 MINUTES COOK TIME _____ TOTAL TIME 3 HOURS

Ingredients

8 JONATHAN OR MCINTOSH APPLES

1/2 CUP SUGAR

1 CAN (8 OZ) CRUSHED PINEAPPLE
(SAVE JUICE)

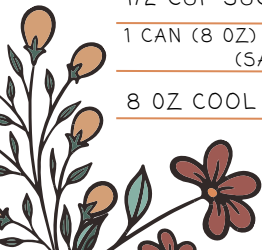
8 OZ COOL WHIP

1 TABLESPOON FLOUR

1 EGG

2 TABLESPOONS APPLE CIDER VINEGAR

1/2 CUP DRY ROASTED PEANUTS
(CHOPPED)





Directions



- IN SAUCEPAN, BLEND SUGAR, FLOUR, PINEAPPLE JUICE, EGG, AND VINEGAR
- BLEND WELL THEN COOK OVER MEDIUM HEAT UNTIL IT THICKENS, STIRRING CONSTANTLY
- AFTER THICK, REFRIGERATE UNTIL COMPLETELY COOL
- PEEL APPLES, CUT INTO SMALL PIECES. MIX WITH PINEAPPLE
- ADD REFRIGERATED MIXTURE, THEN COOL WHIP AND NUTS. STIR.
- SPRINKLE TOP OF SALAD WITH NUTS. SERVE COLD.

FROM THE KITCHEN OF LINDSEY





Recipe



TITLE SWEET POTATO CASSEROLE WITH PINEAPPLE SERVES 6

PREP TIME 40 MINUTES COOK TIME 30 MINUTES TOTAL TIME 80 MINUTES

Ingredients

1 40 OUNCE CAN COOKED YAMS, DRAINED

½ TEASPOON CINNAMON

¼ CUP UNSALTED BUTTER MELTED

¼ TEASPOON SALT

¼ CUP BROWN SUGAR

8 OUNCES LARGE MARSHMALLOWS CUT IN HALF (OR BAG OF MINI-MARSHMALLOWS)

1 CUP CRUSHED PINEAPPLE DRAINED

¼ CUP CHOPPED PECANS


1 EGG BEATEN (OPTIONAL)





Directions



- PREHEAT THE OVEN TO 350 DEGREES F.
 - SPRAY A 1-QUART BAKING DISH WITH COOKING SPRAY AND SET ASIDE.
 - DRAIN THE CANNED YAMS, TRANSFER THEM TO A LARGE MIXING BOWL, AND MASH THEM WITH A POTATO MASHER OR THE BACK OF A WOODEN SPOON
 - ADD THE MELTED BUTTER, BROWN SUGAR, EGG, CINNAMON, AND SALT, MIXING WELL.
 - FOLD IN THE CRUSHED PINEAPPLE.
 - SPREAD THE MASH EVENLY IN THE PREPARED BAKING DISH
 - BAKE UNCOVERED FOR 30 MINUTES
- REMOVE THE DISH FROM THE OVEN AND TOP WITH THE MARSHMALLOWS AND CHOPPED PECANS.
 - TURN ON THE OVEN BROILER AND RETURN THE DISH TO THE UPPER MIDDLE RACK.
 - BROIL FOR 1 TO 2 MINUTES, OR UNTIL MARSHMALLOWS ARE LIGHTLY BROWNED.
 - REMOVE FROM OVEN
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FROM THE KITCHEN OF MAGGIE



Recipe



TITLE AUNT MARY'S
POTATOES SERVES _____

PREP TIME _____ COOK TIME 45 MINUTES TOTAL TIME _____

Ingredients

32 OZ OF FROZEN DICED POTATOES

1 CAN (10.5 OZ) CREAM OF CHICKEN
SOUP

2 STICKS MARGARINE OR BUTTER

1/2 PINT (80Z) SOUR CREAM

1 1/2 CUPS CRUSHED CORN FLAKES

2 CUPS CHEDDAR CHEESE

1 MEDIUM WHITE ONION CHOPPED





Directions



- MELT ONE STICK MARGARINE/BUTTER. SAUTE ONION UNTIL SOFT
- MIX ONION MIXTURE WITH CHICKEN SOUP, SOUR CREAM, CHEDDAR CHEESE, AND ADD SALT AND PEPPER TO TASTE
- ADD MIXTURE TO DICED POTATOES AND POUR INTO 9X13 DISH
- MELT SECOND STICK OF MARGARINE/BUTTER AND MIX WITH CORN FLAKES CRUMBS
- SPREAD OVER TOP OF POTATO MIXTURE AND BAKE AT 350 DEGREES F FOR 45 MINUTES
- REMOVE FROM OVEN

FROM THE KITCHEN OF ERIN



Recipe



TITLE OREO TRUFFLES

SERVES 50-60

30-45
PREP TIME MINUTES

10-15
COOK TIME MINUTES

40-60
TOTAL TIME MINUTES



Ingredients

8 OZ CREAM CHEESE, SOFTENED

ENOUGH BEST QUALITY WHITE CHOCOLATE, CHOPPED TO MEASURE APPROX. 2 CUPS

16 OZ OREOS, BROKEN INTO QUARTERS

(OPTIONAL) MILK OR DARK CHOCOLATE, SPRINKLES, ETC. TO PIPE
ON/DECORATE TRUFFLES IF DESIRED





Directions



- IN LARGE MIXING BOWL, BEAT CREAM CHEESE FOR A COUPLE MINUTES TO SMOOTH. ADD IN JUST OVER 1/2 OF BROKEN OREOS & MIX THOROUGHLY UNTIL COMBINED
 - ADD REMAINDER OF OREOS AND MIX UNTIL JUST COMBINED - SOME BIGGER PIECES IS OKAY.
 - COVER BOWL & CHILL AT LEAST 2-3 HOURS.
 - SCOOP DOUGH W/ A HEAPING TEASPOON & ROLL INTO 50-60 BALLS. COVER & PLACE IN FRIDGE TO FIRM UP.
 - SLOWLY MELT WHITE CHOCOLATE IN DOUBLE BOILER, STIRRING OCCASIONALLY, UNTIL MOST CHUNKS ARE SMOOTH. REMOVE & STIR TO MELT THE REST OF THE CHOCOLATE UNTIL SMOOTH.
 - DIP EACH TRUFFLE BALL AND SET ASIDE ON SILPAT OR PARCHMENT PAPER. (OPTIONAL) IF DECORATING, ADD SUGAR/SPRINKLES WHILE STILL WET. WAIT UNTIL DRY IF DECORATING WITH PIPED CHOCOLATE.
 - STORE FINISHED TRUFFLES IN THE FRIDGE. CAN PUT IN A BAG ONCE FULLY HARDENED.
- NOTE: IF WHITE CHOCOLATE FIRMS WHILE DIPPING, GENTLY REMELT IN MICROWAVE OR ON DOUBLE BOILER.

FROM THE KITCHEN OF JENNA





Recipe



TITLE GRANDMA T'S PARTY MIX SERVES _____
PER LAQUITA... "THE BEST IN THE WEST"

PREP TIME 10 MINUTES COOK TIME 45 MINUTES TOTAL TIME _____

Ingredients

SMALL BOX OF CORN CHEX, RICE CHEX, WHEAT CHEX, CHEERIOS

1 PACKAGE OF PRETZEL STICKS

3 TSP GROUND ROSEMARY

3 TBSP SEASONED SALT

3 TSP GROUND SAVORY

1/2 TSP CHILI POWDER (OR CAYENNE)

3 STICKS OF BUTTER

*OPTIONAL: 3-4 CUPS OF PEANUTS OR MIXED NUTS





Directions



- COMBINE AND MIX EQUALLY BETWEEN 2 LARGE ROASTING PANS
- ALL INGREDIENTS EXCEPT SPICES
- MIX SPICES IN SMALL BOWL
- LAY SLICES OF BUTTER ACROSS THE TOP OF INGREDIENTS IN PANS
- SPRINKLE SPICES OVER THE BUTTER
- BAKE AT 250 DEGREES FOR 45 MINUTES - STIR EVERY 15 MINUTES TO COAT WELL

FROM THE KITCHEN OF SARA