



Friends and Families Cookbook Volume III

Category: (Please check one category)

Recipe Collection

- | | | |
|--|---|---|
| <input checked="" type="checkbox"/> Appetizers and Beverages | <input type="checkbox"/> Outdoor Cooking | <input type="checkbox"/> Kid's Favorites |
| <input type="checkbox"/> Soups and Salads | <input type="checkbox"/> Breads and Rolls | <input type="checkbox"/> Sauces, Marinades and Rubs |
| <input type="checkbox"/> Vegetables and Side Dishes | <input type="checkbox"/> Desserts | <input type="checkbox"/> This and That |
| <input type="checkbox"/> Main Dishes | <input type="checkbox"/> Cookies/Candy | <input type="checkbox"/> Wild Game and Fish |

Please print or type all

Recipe Title: Crab Dip

Submitted By: _____

Please indicate exactly how you would like your name to appear

Ingredients: Use abbreviations: pt. qt. pkg. env. c. tsp. T. oz. lb. gal. doz. sm. med. lg

2 c. white crab meat

2 tsp. horseradish

6 T. french dressing

1/2 c. finely grated Cheddar Cheese

Directions:

Combine all ingredients and mix well. Serve with crackers.

One recipe per sheet!

Please mail to Catch-A-Dream Foundation, PO Box 6280, Mississippi State, MS 39762
Email rondag@ext.msstate.edu or Fax (662) 325-5870



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Recipe Title: Coconut Pie

Submitted By: _____

Please indicate exactly how you would like your name to appear

Ingredients: Use abbreviations: pt. qt. pkg. env. c. tsp. T. oz. lb. gal. doz. sm. med. lg

<u>1/2 c. Coconut</u>	<u>1 tsp. Vanilla</u>
<u>1/2 c. Sugar</u>	<u>2 eggs</u>
<u>1 c. milk</u>	<u>1 T. flour</u>
<u>1/4 Stick butter</u>	

Directions:

Mix all ingredients together in a bowl.
Place into a pie dish. Bake at 350° for
45 mins. Makes 1 pie.

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Recipe Title: Peanut Butter Pies

Submitted By: _____

Please indicate exactly how you would like your name to appear

Ingredients: Use abbreviations: pt. qt. pkg. env. c. tsp. T. oz. lb. gal. doz. sm. med. lg

1 (8)oz. cream cheese Softened

1 c. Crunchy peanut butter

1 (16oz) Container frozen Cool Whip

1 1/2 c. Sifted powdered sugar

2 (9 in) graham cracker crusts (chocolate)

Directions:

Combine Cream Cheese and peanut butter.

Beat well with electric mixer on med. Speed until

light and fluffy. Gradually add cool whip and

powdered sugar. Beat until smooth. Put into

Graham cracker crusts and freeze at least 8 hour

or overnight.

Yields: 2-(9 inch) pies

One recipe per sheet!

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Recipe Title: Homemade Pimento Cheese

Submitted By: _____
Please indicate exactly how you would like your name to appear

Ingredients: Use abbreviations: pt. qt. pkg. env. c. tsp. T. oz. lb. gal. doz. sm. med. lg

1 lb. velveeta cheese

3/4 c. mayonnaise

Salt to taste

1 jar pimentos, drained

Directions:

Grate cheese. Add pimentos and mayonnaise

Salt and pepper. Mix well.

One recipe per sheet!

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Please print or type all

Recipe Title: Fried Green Tomatoes

Submitted By: _____

Please indicate exactly how you would like your name to appear

Ingredients: Use abbreviations: pt. qt. pkg. env. c. tsp. T. oz. lb. gal. doz. sm. med. lg

3 or 4 firm green tomatoes

Salt

2 c. vegetable or peanut oil for deep frying

1 c. buttermilk

2 c. self rising flour

fresh ground black pepper

Directions:

Slice the tomatoes 1/4 inch thick. Lay them out in a shallow baking pan and sprinkle with salt. Place tomatoe slices in a colander and allow time for salt to pull the water out of the tomatoes. (Approx. 30 mins.)

In a skillet, heat the oil for deep frying over med.-high heat.

Dip the tomatoes in buttermilk then dredge them into flour with a dash of pepper. Deep fry until golden brown. Keep warm.

One recipe per sheet!

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Recipe Title: Meatloaf

Submitted By: _____

Please indicate exactly how you would like your name to appear

Ingredients: Use abbreviations: pt. qt. pkg. env. c. tsp. T. oz. lb. gal. doz. sm. med. lg.

Glaze: 1/4 c. ketchup, 1 T Dijon mustard, 2 tsp. packed light brown sugar

meatloaf: 2 lbs. ground beef, 1 med. onion finely chopped, 3 T. ketchup, 2 large eggs, 1 slice white bread torn into pieces, 1 tsp. salt, 3/4 tsp. ground black pepper

Directions: Preheat oven to 350°

In a small bowl, whisk together all the glaze ingredients & set aside

In a large bowl, combine all the meatloaf ingredients & mix well.

Press the mixture into a 9x5 inch loaf pan and bake for 30 mins.

Remove from oven and brush some of the glaze over the top of the meatloaf. Bake for 30 more mins. Remove from oven and let stand for 5 mins. Turn the meatloaf out onto a serving platter and spoon the remaining glaze over the top of the meatloaf before serving

One recipe per sheet!

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Recipe Title: Broccoli Cheddar Soup

Submitted By: _____
Please indicate exactly how you would like your name to appear

Ingredients: Use abbreviations: pt. qt. pkg. env. c. tsp. T. oz. lb. gal. doz. sm. med. lg

<u>4 T. butter</u>	<u>Salt + pepper to taste</u>
<u>6 T. flour</u>	<u>1 pkg. frozen broccoli thawed</u>
<u>2 C. heavy cream</u>	<u>2 Cup Cheddar Cheese</u>
<u>2 C. Chicken Stock</u>	
<u>1 C. evaporated milk</u>	
<u>1 C. water</u>	

Directions:

Melt butter in sauce pan. Add flour, salt and pepper.
Best to use white pepper. Stir to make a smooth
paste. Do not brown. Add cream, chicken stock,
evaporated milk and water. Blend well. Add broccoli
and cheddar cheese. Stir thoroughly.

One recipe per sheet!

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Outdoor Cooking

Kid's Favorites

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Breads and Rolls

Sauces, Marinades and Rubs

Vegetables and Side Dishes

Desserts

This and That

Main Dishes

Cookies/Candy

Wild Game and Fish

Please print or type all

Recipe Title: Broccoli Casserole

Submitted By: _____

Please indicate exactly how you would like your name to appear

Ingredients: Use abbreviations: pt. qt. pkg. env. c. tsp. T. oz. lb. gal. doz. sm. med. l.

Rice

1-onion diced small

1 (10 oz.) pkg. frozen broccoli

1- stick butter

1 (8oz.) jar Cheez whiz

1- stalk celery diced

1 can cream of mushroom soup

Directions:

Cook rice and set aside.

In skillet, combine butter, diced onions and celery.

Simmer. Add broccoli and stir. Add Cheez whiz

and cream of mushroom soup. Stir until well blended

Pour mixture into bowl with rice and mix well.

Place mixture into casserole dish.

Bake at 350° for about 30 mins.

One recipe per sheet!

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