

Bingo Hall's Recipe Book

By our members



Mom's Comfort Soup

"My mother has made this soup for as long as I can remember. She swears that it is the perfect solution to a bad day."

Ingredients:

1 lb. sweet Italian sausage, cases removed

2 cloves of garlic, chopped

3-4 scallion chopped

2 carrots, peeled and chopped

1 bag of cheese tortellini

1 large can of chicken broth

1 can Italian style stewed tomatoes

1 medium zucchini, chopped

1 tsp. basil

Steps:

Brown sausage, garlic and onions, drain

Add chicken broth and carrots and cook for 15 minutes

Add tomatoes and zucchini and cook for another 15 minutes

Add tortellini and cook until vegetables are soft and tortellini is done

Top with grated parmesan cheese and of course lots of bread for added carbs!!.

"Enjoy!"

Quakerparrot

Strawberry Pizza

Ingredients:

1 tube of sugar cookie dough

1/4 cup chopped pecans

1 8oz package cream cheese

1/4 cup sour cream

1/2 cup Whipped Topping

1 teaspoon vanilla extract

1/2 cup of sugar

Pint of Strawberries

Steps:

Spread cookie dough into a large pizza pan. Sprinkle pecans over the top, and press in.

Bake at 350 degrees about 10 mins, or until cookie crust is golden brown, Cool.

Cut up strawberries and add 1/4 cup of sugar. Mix and chill.

Mix softened cream cheese, sour cream, vanilla, and whipped topping, Blend until smooth, then chill.

Spread the topping on cooled cookie crust. Chill. Cut with pizza cutter into 8 slices. Top each piece with strawberry topping when ready to serve

"This recipe has been a huge hit in my lil concession/restaurant kitchen, and Bingo chatters have been asking me to post. I did not invent strawberry pizza, but, I did create my own recipe for it."

SmaartOne

"this is a quick and easy dinner and very tasty,"

Pork Chop Dinner in a Skillet.

Ingredients:

4-6 pork chops
3-4 med size potatoes,(cut in chunks)
1 onion chopped
1 cup ketchup
1/4th cup white wine(use the kind u like to drink,and enjoy a glass while cooking,lol)
1/4th cup lemon juice
3 TBsp oil

Steps:

lightly brown pork chops on both sides in skillet with oil,add potatoes and onions,then in seperate bowl,mix together the,ketchup,wine and lemon jc,pour over pork chops,onion,potatoes,cover and simmer on low heat for about an hour,,no peeking or it will take longer to cook,,i serve with a veggie and roll,very good,,also you can put this in a crock pot,and let cook while away,i loved this meal,,now im hungry,may have to make some tonite,lol

Judi's Confetti Pepper Steak

Serves 6

Ingredients:

- 1 lb. round steak (partially frozen)
- 2 Tbsp. olive oil
- 1 green bell pepper, coarsely chopped (1" pieces)
- 1 red bell pepper, coarsely chopped (1" pieces)
- 1 yellow bell pepper, coarsely chopped (1" pieces)
- 1/4 cup finely chopped onion
- 4 cloves garlic finely minced (or to taste)
- 2 10 1/2 oz. cans beef consomme
- 1 cup water
- 1/4 cup flour
- 1/4 tsp. ground ginger
- 1/4 tsp. freshly ground black pepper
- 2 Tbsp. browning sauce (i.e. GravyMaster, Kitchen Bouquet, etc.)
- 3 Tbsp. soy sauce

Steps:

If steak is not partially frozen, freeze for one hour. Remove all visible fat and slice as thin as possible, into 2" long strips. Heat oil in 12" skillet over high heat. Add beef and brown quickly, scraping up browned bits. Add onion and bell peppers and continue cooking until onion is translucent. Add garlic and stir until fragrant. Remove from heat and stir in flour, coating all pieces. Lower heat to medium high and stir mixture constantly until flour is slightly browned. Add consomme, water, soy sauce, ginger and black pepper and stir constantly until boiling. Boil and stir one minute. Add browning sauce and mix well. Mixture should be the consistency of a thick gravy. If mixture is too thick, add more water. Serve over hamburger buns or rice, if desired.

"I started a diet and my friend told me go natural with recipes and I can eat Yummy things, so here is my"

Applesauce Bread

Ingredients:

1 cup unsweetened applesauce

½ cup peanut oil

½ cup honey

1 teaspoon organic vanilla

2 brown eggs or white eggs

1 ½ cup whole wheat flour

1 ½ cup rolled oats

1 teaspoon baking soda

1 teaspoon baking powder

½ teaspoon cinnamon

¼ teaspoon nutmeg

½ cup raisins

½ cup sunflower seeds or chopped nuts

Steps:

Beat together butter and honey. Add eggs, mix well. Add vanilla and applesauce. Then combine dry ingredients, raisins and nuts, add to liquid ingredients. Bake in greased loaf pan at 350 degrees for about 55 minutes.

"Thank you for your time"

Suzqblue

"Here is my recipe"

Mexican Beef stew

Ingredients:

1-2 Tri Tip(depending how many your feeding)
2cans Elpato tomato sauce (yellow can with duck on it)
5 Potatos
bag of carrots chopped
2 Zucinni
salt and pepper

Steps:

Cut up Tri tip in cubes
set pot with water to boil
when water is hot drop in tri tip
let tri tip cook about 45 mins
with a cup take all extra fat off top of water.
then after the 45 mins drop in carrots and put in 2 cans of El Pato sauce cook for 30 mins then drop in potatoes let cook about 30 mins and then drop in sliced zucchini let cook for 20 mins and it is ready to eat with tortillas flour or corn.
Its easy and can be made early in morning and be ready for lunch.

"My family can eat this anytime they love it and the hardest thing for this is cutting the tritip"

chacha1965

Grandma Anna's Coffee Cake

Ingredients:

1 can Carnation evaporated milk
3/4 cup butter
4 cups flour
2 cups sugar
2 tbs lemon juice
3 eggs
4 tsp baking powder
1 cup of pecans seasoned with sugar and cinnamon

Steps:

Cream butter and sugar. Add eggs and mix. Alternatively add flour, milk and remainder of ingredients except pecans.

Take a bundt pan and lightly grease and flour. Place half the pecans on the bottom of the pan forming a layer. Pour half the batter into the pan. Add another layer of pecans and top with remaining batter.

Bake at 350 degrees for about 45 min
let cool and serve

alltalk1

No water Pot Roast

You will need:

1 roast

2 cans of Cream of Mushroom soup

2 packages of lipton beefy onion soup

Preparation:

In crock pot.

Put one can of mushroom soup on bottom, one package of beefy onion soup and then your roast.

On top of roast use one can of creamy mushroom soup and other package of beefy onion soup. Add your potatoes, onions and carrots. Let cook all day In crock pot on High.

When you come home you will a juicy tender roast that will melt in your mouth...

Good Eating..

Dmnsd01

"This is an excellent recipe that can be made with brown sugar Splenda or regular brown sugar. Its a big hit and very easy to make and if you have diabetes its an excellent dessert for you."

CARAMEL APPLE CAKE

Ingredients:

2Cups flour

2 Cups peeled apples, sliced thin

1 $\frac{3}{4}$ cups brown sugar or splenda brown

$\frac{3}{4}$ cup butter, softened

2 tsps. Cinnamon

1 tsp. salt

1 tsp baking powder

$\frac{1}{2}$ tsp baking soda

1 $\frac{1}{2}$ vanilla

3 eggs

1 cup chopped nuts

Steps:

Heat oven to 325*. Generously grease and flour a 12 cup bundt pan.

In large mixing bowl mix all ingredients except nuts; mix 2 min. at high speed. Stir in nuts and spoon batter into pan.

Bake for 50-55 min, test with toothpick. Cool and remove from pan. Drizzle with glaze.

SUGAR FREE GLAZE

Ingredients:

1 $\frac{1}{2}$ CUPS SPLENDA

$\frac{1}{4}$ CUP cornstarch

5 tsps water.

Steps:

Put splenda and cornstarch in blender jar and blend until very fine. Add ½ tsp cinnamon if wanted
Add water, stir well drizzle on cake.

zotty

"This is my macaroni salad that i never can make enough ofmy daughters eat it faster than i can make it".

Ingredients:

1 lb macaroni (small shells work the best)
1/2 lb block cheese grated
olives (you can add black and green olives if you like)
onion(purple)
sweet pickles
dill pickles
home made mayo (recipie lower in note)
4 stalks of celery

Steps:

cook mac to your taste
chop all other ingreitents add to cooled macaroni
mix tougher

homemade mayo

Ingredients:

2 eggs
cooking oil (criso works best)
3 fresh garlic cloves minced
2 teaspoons onion powder
salt and pepper to taste

Steps:

place eggs ,and garlic in blender, blend and start drizzling oil into the mixture about 1 cup of oil the mix should tighten up and look like mayo thickness. add onion poder and salt and pepper to taste.

add mayo to all other ingredints mix well and let refridate about 1 hour then enjoy.

zextra29

“As I am a mother of 6 children. I have had to make up dishes that will feed several people. This one has been the most favored of all my kids. Even to this day when we all get together this is a must have dish. I always serve it with a baked potato and cauliflower and cheese sauce. If you try it, I hope you will enjoy it as much as we do.”

Polynesian Spare Ribs

Ingredients:

4 or 5lb. Of Pork Spare Ribs. (2 slabs) Baby Back is best.

2 jars of Lawry's Sweet and Sour Sauce

1 can of Condadina Sweet and Sour Sauce.

1 can of Crushed Pineapple (heavy syrup)

Steps:

Combine all ingredients in a large baking dish and cover. Cook at 350degrees for at least 2 hours. Remove cover and cook for 45 minutes uncovered.

crazylady42p

Mini Reubens

Ingredients:

One large pkg. Swiss Cheese
One pkg Budding Corned Beef (can use two if desired)
1/4 cup Thousand Island Dressing
One can Sauerkraut
Mini Rye Bread

Steps:

Cube the Swiss Cheese and Corned Beef, drain juice from the Sauerkraut. Add all ingredients to slow cooker or pan and heat slowly to melt cheese. Serve on mini rye bread.

"Delicious and quick to make."

Kiddo1947

“DID YOU EVER WONDER WHAT TO DO WITH ALL THOSE OPEN PACKAGES OF MACARONI. I USE ONLY HALF PACKAGE MOST TIMES AND END UP WITH A VARIETY OF OPENED MACARONI TYPES. MY MOM USED TO MAKE WHAT SHE CALLED MACARONI EASTER PIE - HERES THE RECIPE:”

Ingredients & Steps:

*about two pounds of assorted macaroni - use any type penne, rigatoni, elbow, etc. - cook mac in boiling water or 10-15 mins with salt added to water.

*take a dozen eggs, 1 cup milk, and 2 tsp vanilla and mix together

*add salt to taste to egg mixture

*add pepper to taste to egg mixture (my mom used a lot but you can add how ever much you like)

*place cooked macaroni in baking dish and pour egg mixture over macaroni

*sprinkle bread crumbs on top

*bake at 350 degrees for 2 hours

*let pie rest 1/2 hour - serve with mixed salad

“WE USED TO MAKE THIS JUST AT EASTER TIME BUT NOW ANY TIME WE HAVE ACCUMULATED ENOUGH MACARONI WE MAKE IT - ITS A GD INEXPENSIVE DINNER”

FROM **gail1951**

"Hi How are you doing I really wanted to share this recipe with all. I love to cook for my boys and my family and this one is particularly interesting and special to me. I got inspired for this while watching food network these moist delicious bars contain baby food and you would never know it but it is the secret to the flavor and moistness please dont be put off by this secret ingredient and give it a try I hope some one enjoys this as much as we do"

baby bars with frosting

Ingredients:

3 eggs
1 1/4 cups oil
2 cups sugar
2 teaspoons cinnamon
2 teaspoons soda
1 teaspoon salt
1 1/4 teaspoons vanilla ex
4 1/2 oz jar baby food carrots
4 1/2 jar of apricots with tapioca
4 1/2 oz jar plain apple sauce (baby food jar)
2 cups flour

Steps:

(some times it is hard to find the exact ounces of the baby food it varies from store to store selection so dont go crazy hunting for it also I could not find the apricots with the tapioca and will use just apricots)

Mix first seven ingredients. add baby food jars and mix in the flour. bake in a 10x 15 cookie sheet at 350 for 20-25 minutes cool and frost with the following;

mix 3 cups powdered sugar, 1/2 butter or margarine 3 oz pks of cream cheese and 1 tsp vanilla extract beating well add nuts if desired.

thank you so much for taking the time to read this cooking is my passion

I love you bingo hall and my roomies

Carmine!

"VERY SIMPLE" CHEESE BALL
"ALWAYS A HIT AT POT LUCKS"

Ingredients

3 packages cream cheese
1/4 pound deli roast beef
1 bunch scallions

Steps:

soften cream cheese, dice roast beef saving one piece to put on top of cheese ball, dice scallions 1/2 way up green part. Mix all together and serve with crackers

debdonuts

*"I dont know if this is an actually original but I know it is in our family...
its called **Seafome saliad**"*

you need:

1 container of cottage cheese
1 container of cool whip
1 can of your fav fruit (i like the fruit coctail)
1 box of jello (uncooked)

Steps:

You drain the juice from the fruit and set aside
take the cottage cheese and whip cream and mix them together then add your jello (as powder do not cook) then add your fruit, mix it all together let it chill in the fridge for at least an hour and enjoy.

find this a nice refreshing salad on the hot summer days it is also great quick salad for those last minute BBQ's that u get invited too

thanks,

FatalDazed

PARMESIAN ITALIAN MEATLOAF

Ingredients:

2 pounds hamburger
3 eggs
1/2 pack crackers or 1 1/2 cups bread crumbs
1/2 cup parmesian
4 tbsp italian seasoning

Steps:

Mix it all together
bake at 350 for 45 min or till done

when 10 min before done sprinkle with more parmesian
let set 15 min for cooling

enjoy,

PAR4

STROGANOFT

around 25 mins
makes 4 servings

Ingredients:

1 pound of ground round tip steak cut 1/8 inch thick
1 cove of garlic minced
4 teaspoons of veggy oil
1/4 teaspoon of salt
1/4 teaspoon of pepper
1/2 pound of mushroom if you wish to add then
make sure they are sliced (1/2) inch
1 package (3/4 once) brown gravy mix
4 cups uncooked egg noodles perfer wide noodles and cooked
1/2 cup of dairy sour cream

Steps:

1. cut the steak to size of choice in smaller pieces

2. heat 2 teaspoons of oil in large non stick pan over med heat
until hot.

Add 1/2 of beef stir-fry for 1 min or until outside of beef is no longer pink. Please do not over cook beef, Then the same thing repeat with remaining beef. Season with salt and pepper.

3. Heat remaining 2 teaspoons of oil in same pan over med heat. Add mushrooms-cook and stir 2 mins or until tender. REMOVE FROM HEAT- Add gravy mix and 1 cup of cold water blend it well-bring to a boil. Reduce the heat simmer 1 minute until sauce is thickened. stirring frequently. Stir in beef, heat through. Serve over the noodles. Pass the sour cream.

BEANSINTHEBAG

Low Calorite Parfait

Ingredients:

1 4 Oz serving low fat vanilla yogurt
1 Tbl Orange Sugar-Free Jello mix
1/2 cup diced fresh fruit or one single serve lite mixed fruit -- drain syrup
1/4 cup granola or honey bunches of oats cereal

Steps:

in a parfait cup, clear mug or ice cream dish mix jello and yogurt then layer alternating all ingredients at less than 200 calories per serving its a nutritious meal or snack.

bareminimum

Oven Fried Coconut Chicken:

Ingredients:

1 and 1/2 cups loosely packed flaked coconut
1 cup seasoned bread crumbs
2 eggs
4 T. butter or margarine melted
(3 lbs.) chicken cut up

Steps:

Preheat oven to 350 Mix the coconut and bread crumbs in a shallow dish. Beat the eggs until foamy in a separate dish. Pour melted butter into a large baking pan. Dip chicken in egg, one piece at a time, then roll in the coconut mixture. Arrange chicken skin side down in pan. Bake for 25 min. Turn Chicken, bake another 25 minutes, until tender and lightly browned. And then.....Enjoy

Whynotredme

Kool-Aid Pie: *"The kids love this"*

Ingredients:

1 pkg. of your favorite sugar free kool-aid
1 can sweetened condensed milk
1 package cool whip
Shortbread or graham cracker crust

Steps:

Mix kool-aid, condensed milk, and cool whip. Pour into crust. Refrigerate and enjoy!

whynotredme

Moonchick's Chicken w/Pasta

Ingredients:

1 Pkg. Boneless Chicken (White,Dark or Mixed)
1 Med. Sweet Onion
3 Cloves Garlic
1 Med. Can Chicken Broth
1 Pkg. Mushrooms (Sliced)
1 Pkg. Frozen Calif. Blend Veggies (Carrots, Broccoli, Cauliflower)
1 Pkg. Spaghetti Noodles
4 Tbs. Butter
Salt
Pepper
Parmesan Chese

Steps:

Wash and pat dry chicken. Cut into bite size pieces. In large skillet add 2 tbs. butter and chicken pieces, cook until done stirring often. Drain and set aside.

Slice onion in half and then into thin slices. Finely chop garlic. Add to same skillet along with 2 tbs. butter, cook until tender.

Add the chicken broth and mushrooms and continue cooking over med. heat for 3-4 mins. Add 1/2 bag of Calif. Blend veggies and cook until tender, should take 4-8 mins. Add cooked chicken and salt/pepper to taste.

Serve over your favorite cooked spaghetti noodles and be sure to sprinkle with Parmesan cheese. Great served with garlic bread and a salad.

Hope you enjoy.....**moonchick256**

Ruben Bake

Ingredients

1 pkg egg noodles, cooked and drained
1 lb can sauerkraut
2 pkgs deli corned beef, chopped
1 pkg swiss cheese
1 cup Miracle Whip

Steps:

Put cooked noodles in baking dish, mix in saurkraut,beef,and Miricle whip and spread over noodles. Cover with cheese and bake 15 min at 350.

avajanelle

“The most dangerous cake recipe”

5 MINUTE CHOCOLATE MUG CAKE

Ingredients:

4 tablespoons flour

4 tablespoons sugar

2 tablespoons cocoa

1 egg

3 tablespoons milk

3 tablespoons oil

3 tablespoons chocolate chips (optional)

a small splash of vanilla extract

1 large coffee mug

Steps:

Add dry ingredients to mug, and mix well. Add the egg and mix thoroughly. Pour in the milk and oil and mix well. Add the chocolate chips (if using) and vanilla extract, and mix again.

Put your mug in the microwave and cook for 3 minutes at 1000 watts (high). The cake will rise over the top of the mug, but don't be alarmed! Allow to cool a little, and tip out onto a plate if desired.

“EAT! (this can serve 2 if you want to feel slightly more virtuous). And why is this the most dangerous cake recipe in the world? Because now we are all only 5 minutes away from chocolate cake at any time of the day or night!”

You are going to print this out straight away, aren't you!”

elaine

MY SPAGHETTI BACON

YOU WILL NEED

lb bacon
1 onion lb
spaghetti
parmaseen cheese
garlic (optional)
butter or olive oil

Steps:

CHOP ONION...SLICE BACON INTO ABOUT 1 INCH PIECES,,,BROWN.....COOK SPAGHETTI TILL DONE....mix bacon onion mixture into spaghetti....add parmaseen cheese ,,2 tsp butter or olive oil....mix well...i add a little parsley before i serve with hot garlic bread.

SHOOTERGUY

Ingredients & Steps:

Select large white peaches and place them in a wire basket. Plunge the basket into boiling water for 2 minutes. Remove the skins from the peaches, when cool and drop them into cold water to keep them from losing color. Make a syrup of 1 pound of sugar and a little water to each pound of fruit. When it boils, drop peaches in, a few at a time. Cook until they look clear, lift them out carefully and put in a glass jar. Fill jars with 1/2 syrup and 1/2 brandy

Preciousgrl4u83

Coffee Delight

Ingredients:

20 marshmallows, chopped 1/2 pint whipping cream, whipped
1 cup hot strong coffee 1/2 cup chopped maraschino cherries
1 envelope gelatin 1 cup chopped pecans
1/4 cup coffee

Steps:

Put marshmallows in double boiler. Add 1 cup coffee. Melt. Soften gelatin in 1/4 cup coffee and add to mixture above. Cool until jelly-like consistency. Fold in whipped cream and add remaining ingredients (pecans and cherries). Pour into 8"x8" pan and chill several hours. Yield 6

Submitted by **konaace**

Thank you

You will need:

4 catfish filets
4 peeled and sliced potatoes
1 small onion chopped
1/2 bell pepper chopped
2 stalks of celery chopped
4 pieces bacon
butter or margarine
salt and pepper

Steps:

fry bacon and set aside, pour out dripping. layer all ingredients in pan in this order, 1/2 of the potatoes, 2 filets, onions, bell pepper and celery. add salt and pepper to taste. repeat second layer. add butter or margarine on top. crumble cooled bacon and add to pan. cover and cook on low heat until potatoes are done. enjoy

SCOTTLI

Kielbasa Bake

Ingredients:

1 lb. rotini pasta
1 lb. shredded mozzarella
1 lb. kielbasa
1 jar favorite spaghetti sauce

Steps:

cook pasta according to directions - make sure to leave "al dente". Slice kielbasa into coins. In 8x13 casserole combine sauce, pasta, kielbasa, and 3/4 of the cheese. Bake at 350 for 20 minutes. Sprinkle remaining cheese on top and bake another 10 minutes or until bubbly. Serve with garlic bread and salad.

lolly13

Puerto Rican Beef or Pork Turnovers (Empanadas)

*"This has been a family tradition for many generations. You can also use fruits.
Very quick and easy to make Ingredients"*

Ingredients:

½ lb. ground Beef or Pork
Cooking Oil or Olive Oil for frying
Dash of Salt
Dash of Black Pepper
Dash of Garlic Powder
Stuffed Olives, drained
1 med Potatoe (Cooked & Diced)
¼ Cup of Tomato Sauce
1 package (Frozen turnover dough) in your Frozen section. Let sit 45 min to 1 hour at room temp.

Steps:

In a skillet, (Low to medium heat) put your meat in. cook until browned .remove from heat, drain grease, return to stove , Add your Dice Potato, Stir in all dry ingredients, next add Olives and Tomato sauce. Lower heat and cook for 15 to 20 min's or until mixture start to thicken .Remove from heat.

Take your turnover dough apart one at a time, spoon in about 1 tbsp. meat mixture into the middle of your dough, fold over in half, moisten the edges with a little water and seal the edges with a fork.

Put your Oil in a frying pan on medium heat, cook your empanadas in threes and fours, brown a
On both sides, take out and drain on paper towels.

Alias: **surefireRe**

"Hello,

Here is a great recipe for over roasted potatoes."

Ingredients

3 lbs Yukon Gold Potatoes cut into bite size pieces
2 tbsp (25ml) Olive Oil
2 tsp (10ml) Salt

Dressing Ingredients

"ALL ingredients are approx and can be adjusted to taste preference"

1 tbsp (15ml) sherry vinegar
2 cloves garlic, minced
2 tbsp (25ml) chopped fresh parsley
½ tsp (2ml) salt
1 tbsp (15ml) grainy mustard ** any mustard powder will do)
¼ cup (50ml) Olive Oil

Steps:

- 1.a Toss potatoes with Olive oil and salt.
- 1.b Spread in a single layer on a baking sheet lined with parchment paper.
- 1.c Roast @ 425F/210C for 40-45 minutes until browned, crisp and tender inside.

Dressing

In a large bowl combine vinegar, garlic, parsley, salt, and mustard.
Whisk in Olive oil. Toss with potatoes as soon as they come out of the oven. Serve warm or at room temperature.

Makes approx 6-8 servings.

"My kids love this type of potatoes.

ENJOY!!!"

123Pick*ME (aaachoo)

Homemade Jalopeno Poppers

Ingredients & Steps:

Start with about 12-15 jalopenos
cut the tops off and take a potato peeler
and core out the insides , being careful to
not puncturing the sides of the pepper.

Then take a package of cream cheese, any flavor,
I just use plain. My friends use pineapple.

Fill each pepper with cream cheese.

Then take good salty bacon and wrap each jalopeno with bacon and use a toothpick to
keep the bacon around the pepper.

Cook in oven til bacon is done to your liking.

You can also use cheese sauce like cheese wiz too. These are a great appetizer at a
BBQ. Or wherever.

Thanks enjoy!!

juledawnb

kiki's beans

Ingredients:

1 lb ground meat
1/2 lb bacon chopped
1 medium onion chopped
1 tbs. garlic salt
1 tbs pepper
5 cans of beans- can be any beans but 2 should be pork n beans
1/2 c ketchup or bbq sauce
palm size amount of brown sugar
squirt of mustard- about nickle size
1/2 c water

Steps:

cook bacon, meat, onion, garlic pepper in skillet till done drain
pour cans of beans into crock pot
add cooked meat to crock pot
add remaining ingredients
cook on low till beans are done

can eat by itself but also good with rice or noodles

kikirog

Here is a delicious Casserole for Zucchini..

Ingredients:

1 1/2 lbs zucchini, sliced
1 med onion chopped
1 tsp garlic salt
1 tsp crushed oregano
1 cup instant rice
1 cup grated sharp cheese
1 can mushroom soup
1 lb ground beef
1 can (4 oz) Ortega chilies diced
1 lb carton curd cottage cheese

Steps:

Cook zucchini in salted water until tender. Drain. Saute beef and onion until browned. Add rice and seasonings. Place half zucchini in 3 1/2 qt shallow casserole. Cover with beef mixture, spoon on cottage cheese and add Ortega chilies. Add rest of zucchini, spread soup over all. Sprinkle with cheese. Bake uncovered, 350 degrees, 35 minutes.

My father started making this casserole for the family when he had so many zucchini coming out of his garden he had ran out of ways to fix it.. We loved it and it is a cherished dish since he had left us.

Confused513

How to Bake a Grandchild's Birthday Cake

"This is a fun recipe!"

Light the oven. Get out bowl, spoons and ingredients. Grease the pan. Crack walnuts.

Remove 18 blocks and 7 toys from the table.

Measure 2 cups of flour.

Remove grandchild's hand from the flour. Wash flour off.

Measure 1 more cup of flour to replace the flour on the floor. Put the flour, baking powder and salt in a sifter.

Get the dustpan and brush up pieces of bowl which grandchild knocked on the floor.

Get another bowl.

Answer doorbell.

Return to the kitchen and remove grandchild's hands from bowl. Wash grandchild.

Get out egg.

Answer phone. Return.

Take out greased pan. Remove pinch of salt from the pan.

Look for grandchild.

Get another pan and grease it.

Answer the phone.

Return to the kitchen and find grandchild. Remove grimy hand from the bowl. Wash off shortening.

Take up greased pan and find 1/2 inch of nutsheels in it.

Head for grandchild who flees, knocking bowl off the table.

Wash kitchen floor, wash the table, wash walls, wash the dishes.

Call the bakery.

Lie down or better yet log on to computer and play bingo at bingohall!

If I had known grandkids were so much fun, I would have had them FIRST...

Confused513

Hi,

This is a family recipe that is a big hit. I'm not allowed at holiday gatherings without it!!

Doc Laughter's Spinach Salad

Salad

1 bag baby spinach leaves
6 slices of fried crumbled bacon
3 chopped hard boiled eggs
1/4th cup chopped red onion
6 fresh button mushrooms (portobella can be used also) sliced thin
1 small can drained and sliced water chestnuts
toss all ingredients together for salad

Dressing

1 cup vegetable oil
1 cup sugar
1/4 cup apple cider vinegar
1/3 cup ketchup
2 tablespoons Worcestershire sauce

Steps:

Mix dressing ingredients together in blender (tastes even better after a night in refrigerator!!)

The dressing recipe makes enough for a double batch of salad. I have also substituted

Splenda for the sugar to make this diabetic friendly.

Enjoy!

Doclaughter

CHEESEBURGER PIE

Ingredients:

1 lb ground beef
1 1/2 c. chopped onion
1/2 tsp. salt
1/4 tsp. pepper
1 c. grated cheese
1 c. milk
1/2 c. bisquick or tea-bisk
2 eggs
c.= cup

Steps:

Heat oven to 400 degrees. Lightly grease 9 in. pie plate.

Cook and stir beef and onion until brown. Drain, stir in salt and pepper. Spread beef in pie plate, sprinkle with cheese. Beat remaining ingredients until smooth, 1 minute with hand mixer (high). Pour into pie plate. Bake until golden brown. About 30 min.

Let stand 5 min. before cutting.

elaine

FIVE STAR COOKIES

Ingredients:

2 cups coconut
1 tsp. vanilla
1/2 cup melted butter
2 cups graham wafer crumbs
6 aero bars
1 can sweetened condensed milk

Steps:

Mix the coconut, vanilla, sweetened condensed milk, melted butter and graham wafer crumbs.

Spread in 9 in by 11 in baking dish. bake at 400 degrees for 14-15 min. melt aero bars spread on top while still hot.

elaine

CREAMSICLE PIE

Ingredients:

1 can frozen orange juice
1 prepared graham cracker pie crust
1 1/4 pints vanilla ice-cream

Steps:

Set frozen orange juice & ice-cream aside let stand 20 mins. until both are soft. Mix together in a bowl. Pour into pie crust and freeze overnight. (Excellent summer dessert.)

elaine

Ingredients:

3 lbs lean ground beef
1 cup bread crumbs
1 onion chopped finely
1 green pepper chopped finely
2 cloves garlic chopped finely
2 eggs
2 T. finely chopped fresh parsley
1 T. worcestershire sauce
2 T. grated Parmesan cheese
Salt and pepper to taste

Steps:

Mix all ingredients together and form into patties.
Brown in skillet until browned on both sides. Do not cook completely.
1 small can Cream of Condensed Chicken soup
1 small can Cream of Celery soup
Salt and pepper soup mixture to taste
Mix both soups together and then add two cans of milk.
Pour soup mixture over patties and lower heat to simmer
Simmer for 30 minutes.
The soup mixture makes an incredible gravy. Serve over mashed potatoes or buttered noodles.

Submitted by **mamareg**

This is a curry flavored vegetable dish: (Eastern flavor)

Ingredients:

1pk frozen vegetable mix
Half cup vegetable broth
Half cup chick peas (canned/drained)
1 Jar (341ml) Masala cooking sauce.
Three quarter cup baby spinach (fresh)

Steps:

Combine veggies, broth ,chick peas and sauce in a saucepan and cook til heated thru..
(8-10min)
Stir in spinach and cook just until spinach is slightly wilted.

Serve over rice...

The Masala sauce is available at Indian Market Stores if not available at your regular grocer.

Hugiegirl

Here is a Kaser Family recipe.

Ingredients:

Fried Cabbage
1 Head Cabbage (Large)
1 lb bacon
1 package wide egg noodles

Steps:

dice up the lb of bacon and fry.
Once the bacon is done strain reserving the bacon grease.
chop the cabbage up and fry in the bacon grease.
Cook the pasta according to directions.
Toss all 3 together salt and pepper and serve.
YUMMY!!!!

kasermom

“this is a recipe for tater tot casserole! I know it probably doesn't sound like something someone would normally concoct, but its been in our family recipes for as long as I can remember. Cheap and easy!”

What you will need:

13x9 baking pan, or glass baking dish
1lb ground beef
a bit of milk (enough to fill up half a soup can worth)
Water (again half a can or a bit less, use best judgement) optional maybe
1 medium onion chopped
2 cans cream of mushroom soup
Durkee Fried onions (the ones that go on greenbean casserole at thanksgiving time) optional
bag of ore-ida tater tots (anyones will do, but I find these to give best flavour)
Salt, garlic powder, a bit of chili powder (these are for season to taste before baking)

Steps:

Preheat oven to 350 degrees F
Brown ground beef, onion and spices (the season to taste ones) together in a frying pan
when beef is browned, drain off any grease leaving a small bit for flavour
line bottom of baking tray with tater tots in single layer
In a bowl, mix your ground beef, half a soup can full of milk, and the two cans of cream of mushroom soup.
blend well, add a bit more of your seasonings if you wish, and if its a bit too thick, you can add a half a can of water.

pour your mixture over the top of the tatertots you have in bottom of pan, any remaining tatertots can be placed on top of your mixture.
You can now top it with the durkee fried onions, if you wish, or with more tatertots, really doesnt matter or more of both! Fun recipe!
And then, you bake it in the preheated oven at 350 F, for like 45 mins, until tatertots are done. and mixture is heated through. Let stand 5 mins, goes good with ketchup on top if you like.. Kids love it. Cheap easy and makes a lot!

Recipe submitted by **Melician**

"i have a lot of recipes that were ones my son was used to as a child - i put them in a notebook and gave them to my daughter in law."

"here is one of my 'company' dishes –"

Ribs and Kraut

Ingredients:

1 bag saurkraut (or can if you don't have bagged kraut - don't drain)
2 medium apples
1 medium onion
5 peeled potatoes
3/4 cup apple juice (or one small can)
1/2 cup packed brown sugar
3 tsp caraway seed
salt/pepper
package country ribs.

Steps:

Salt and pepper the ribs and put them on a rack in a real hot oven (400 degrees) - cook them about 10 - 15 minutes - turning once - so that they have a nice brown outside (seals in the juices)

meanwhile - cut the peeled apples, onions, and potatoes in chunks and mix with the other ingredients and put in a rectangle cake pan. Turn oven down to 325 - place the ribs on top of the saurkraut mixture. cover with foil and cook for about 60 - 90 minutes (stick a fork in the ribs) it really depends on the size of the ribs.

we love this - an extra tasty addition is to brown the ribs on a charcoal grill first instead of on the rack in the oven.

shesaysRED

sugar plum cake

Ingredients:

2 Cups sugar
1 Cups Flour
1 teaspoon of baking soda
1/2 teaspoon salt
1 teaspoon of cinn.
1 teaspoon of ground cloves
1 Cup of oil
3 beaten eggs
1 small jar of baby food plums - usually comes mix with other fruit
1 small jar of baby food apricots - usually comes mix with other fruit

Steps:

mix all together.. mix 30 seconds at low speed...then 2 mins at medium speed

spray bundt cake pan.....then sprinkle sugar all over pan....shake out excess

bake 1 hour at 325....(my electric oven takes about 1 hour and 15 mins)

JudithkkP

"This was one of my mom's favorites. It is both delicious and attractive as an appetizer or on an hors d'ouvres table. And it is sooooo easy to make."

Ingredients:

Can of Chunky Pineapple
Brick of Cheddar Cheese (cut into chunks)
Jar of Green/ Pimento olives
Toothpicks
Grapefruit (One)

Steps:

Slice a small slice off of the grapefruit, so it will have a flat side, and stand without rolling. Drain olives and pineapple.

On each toothpick, put a chunk of pineapple, then chunk of cheese, then an olive. (Olive should be at the top, then cheese, then pineapple.) Slide up so that small bit of toothpick sticking up above olive, poke bottom of toothpick into grapefruit. Continue doing this until your grapefruit looks a bit like a sputnik. Makes a nice display, and is delicious to boot. One bite and you have your sweet and sour mixture for your tastebuds to enjoy!

(Can also be done, and just placed on a plate, rather than in the grapefruit, but much more attractive poked into the grapefruit)

IrishElf

Pistachio Salad

Ingredients:

1 lg can crushed pineapple
1 pkg instant pistachio pudding
1 cup miniature marshmallows
1 8oz cool whip
1 Tbs. lemon juice

Steps:

Mix crushed pineapple with juice & pudding
Add marshmallows, lemon juice and cool whip

Let stand long enough to set in refrigerator
Add nut meats if desired

"Very easy and refreshing.... ENJOY!"

cdk8897

melt 1 8-oz brick of cream cheese in a sauce pan,add 1-can of tomato soup,1 in a half packages of knox gelatin mixed with a half cup of cool water,then add 2-cans of tiny shrimp and mix all together.finally lightly grease the inside of jello mold or ring and pour all contents into ring. Let chill for 2-3 hours and then serve with your favorite crackers. enjoy!!!!!!!!!!!!!!!!!!!!!!

daycareduck

"HERE IS MY RECIPE-"

BINGI'S COOKIES

Ingredients:

6 CUPS FLOUR
1 CUP SUGAR
5 EGGS
1/2 CUP MILK
4 TABLESPOONS CRISCO
2 TABLESPOONS VANILLA
4 OZ'S CREAM CHEESE-1/2 BAR
6 TEASPOONS BAKING POWDER

Steps:

MIX CREAM CHEESE,CRISCO AND SUGAR AND IN ANOTHER BOWL MAKE A WELL OF FLOUR AND BAKING POWDER ADD ABOVE MIXTURE TO FLOUR AND BAKING POWDER MAKE A WELL AGAIN AND ADD EGGS AND VANILLA. ADD MILK A LITTLE AT A TIME TO FORM DOUGH. ROLL INTO STRIPS AND CUT TO SHAPE SHAPE BY TWIRLING EACH STRIP. BAKE ON UNGREASED COOKIE SHEET AT 375 DEGREES UNTIL THEY START TO GET SLIGHTLY BROWN. COOL THEN ICE THEM WITH CONFECTIONARY SUGAR AND WATER TILL U GET A KIND OF THICK TEXTURE AND PUT COLORED SPRINKLES ON TOP

Bingi821

"I have real easy recipe for bread and it is very good. Try it."

You need:

3 cups self rising flour
2 tablespoons of sugar
1 12 oz. can of domestic beer
1/4 cup melted butter

Mix:

Flour, sugar and beer

pour 1/2 of butter in bottom of bread pan

pour mixture in pan

pour remainder of the butter on top of mixture

bake at 350 degrees for 1 hour.

judyg81us

EASY CHICKEN POT PIE

INGREDIENTS

1 CAN WHITE MEAT CHICKEN OR CHICKEN BREAST COOKED AND CUT IN PIECES

1 BAG OF FROZEN VEGGIES

1 CAN CAMPBELLS CREAM OF CHICKEN SOUP

2 TO 3 CUPS OF BISQUICK

MILK TO MAKE BISQUICK TOPPING

IN A BAKING DISH PUT THE CHICKEN VEGGIES ADD THE SOUP AND MIX THE MIX THE BISQUICK AND MILK TO MAKE IT THE CONSISTENCY OF DUMPLINGS AND SPOON ON TOP OF THE MIXTURE COVERING THE WHOLE TOP POP IT IN THE OVEN FOR 30 MINUTES GREAT AND EASY POT PIE MY GRAND KIDS LOVE IT SET TEMP OF OVEN AT 350 DEGREES

Bigmansmom16

Bacon wrapped Shrimp on a skewer

Ingredients:

1 lb raw shelled and deveined large shrimp (can use jumbo but will need at least 2lbs then)
1 bottle of honey mustard
1 16oz pkg bacon (I used hickory)
1 pkg of skewers

Steps:

This can be cooked on a grill or in your oven using the broiler

First shell and devein your shrimp (if not already done for you). Wash the shrimp off with cold water, drain and place in a bowl. Squeeze the entire bottle of honey mustard over the shrimp and gently fold a few times to evenly coat the shrimp. Put aside for a few minutes.

Grab your package of bacon. Do not open it yet. Get out your kitchen shears and cut the package of bacon in half. (this now gives you double the amount of bacon slices) Now take out one half the bacon and separate (you can do this all at once or you can be like me and just grab a slice when you need it)

Grab one piece of shrimp coated with the honey mustard and wrap it with one piece of bacon. Stick the bacon wrapped shrimp on the skewer. Repeat this 3 more times on the same skewer. (may be 4 or 5 shrimp for each skewer—if you bought the jumbo shrimp then you may only be able to fit 2-3 per skewer)

Repeat this process until all your shrimp is on skewers.

Bake in an oven broiler on high. 2-3 minutes on each side.

You can eat the cooked bacon wrapped shrimp straight from the skewer or you can make a BLTS sandwich. (bacon, lettuce, tomato, shrimp)

Enjoy its delicious!

balmedina

