



FAVOURITE FAMILY RECIPES

Submitted by Seniors to
Family and Community Support Services
(FCSS)

December 2021



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Welcome!

The recipes within these pages were submitted by seniors who live in the County of St. Paul, Town of St. Paul and Town of Elk Point. In December 2021, seniors were invited to submit their favorite recipes to FCSS as a way to connect with seniors during the COVID-19 pandemic.

The recipes have been printed as submitted, many in the individual's handwriting, with names where included and, occasionally, personal notes about the recipe.

I would like to thank everyone who submitted recipes for all to enjoy. The recipes were, initially, posted on the FCSS Facebook page. This recipe collection is a result of many requests for the recipes and/or a recipe book.

My wish is that you enjoy the family favorites, and traditional and new recipes. Please note that none of the recipes have been tested by FCSS staff.

Please enjoy!!

Regards,

Janice Fodchuk
Director

St. Paul Regional Family & Community Services (FCSS)



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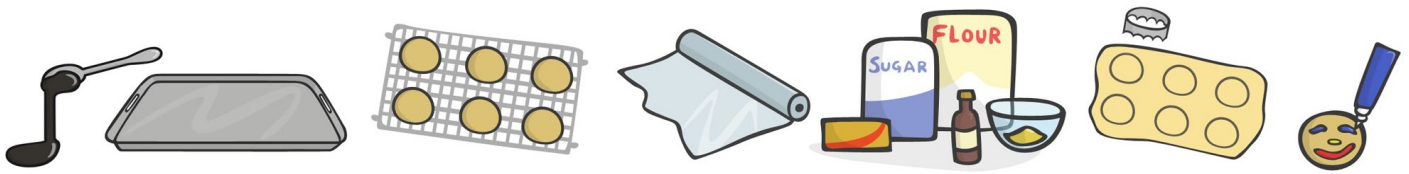
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Appetizers



Cheddar Bacon Ranch Pinwheels

Prep time

15 mins

Total time

2 hours 15 mins

Serves: 50 pinwheels

Ingredients

- 2 packages (8 ounce each) cream cheese, regular or light, softened
- 1 cup mild cheddar cheese, shredded
- ½ cup cooked bacon, crumbled (about 5 slices)
- ½ teaspoon parsley flakes
- ½ teaspoon dill weed
- ½ teaspoon garlic powder
- ¼ teaspoon onion powder
- Salt and pepper to taste
- 5 (10 inch each) flour tortillas



Instructions

1. Add all ingredients except tortillas to a large bowl.
2. Using an electric mixer beat on low until creamy. Season with salt and pepper.
3. Divide mixture between tortillas and spread evenly.
4. Tightly roll tortillas and wrap in saran wrap. Place in the refrigerator for a few hours or overnight.
5. When ready to serve, cut off ends and cut into slices.

Notes

Bacon tip: For crisp bacon without the splatter place bacon slices on a foil lined baking sheet. Bake in a 375 degree oven for 18-20 minutes until crispy.

Freezer tip: Place slices on a baking sheet lined with parchment paper and place in freezer until frozen. Transfer to a freezer safe container or freezer bag. To thaw, place desired amount of pinwheels on counter for about 30 minutes before serving.

Recipe by Mother Thyme at <http://www.MotherThyme.com/2013/08/cheddar-bacon-ranch-pinwheels.html>

Submitted by R. & A. Brousseau



Crab Mousse

1 can cr. mushroom soup	$\frac{1}{2}$ c. chopped celery
1- 6 oz. pkg. ev. cheese	$\frac{1}{2}$ c. Chopped gr. onion
1 envelope plain gelatin	1 c mayonnaise
$\frac{1}{4}$ c. cold water	1-5 oz can crabmeat

Heat cheese & soup stirring til smooth. Add gelatin to cold water to soften (5 min). Add to soup mixture. Cool. Add remaining ingredients. Mix well. Pour into oiled mold (4 co) Chill overnight. Unmold on plate. Serve with crackers.

A Note was added that says,
 "I add about 1 tsp of Worchester Sauce
 and lemon juice."

Submitted by Margaret Lindberg



Surprise Spread

1 8oz cream cheese

$\frac{1}{4}$ c. miracle whip

$\frac{1}{2}$ c. sour cream

blend together until smooth. Put on
pizza pan.

add in order:

1c. seafood sauce

3 4oz. cans drained broken shrimp

3 green onions

1 tomatoe

1 green pepper

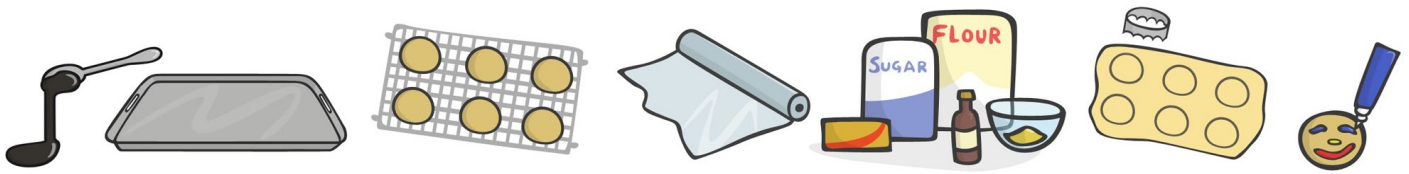
$\frac{1}{4}$ c. grated cheese

Thank you for gift bags
and
Wishing you a Merry Christmas
and Happy New Year.

Elroy and Dolly Roeder



Mains



Bannock -

All purpose flour - 3 cps

Salt 1 tsp

Baking powder 2 tbsps

Butter or marg melted $\frac{1}{4}$ cps

Water $1\frac{1}{2}$ cps

Measure flour, salt, BP into large bowl

Pour melted butter and water over flour mixture, stir with fork to make a ball. Knead on working surface (gently) about 10 times

Preheated flat pan $\frac{3}{4}$ -inch thick
 350° for 25-30 mins
maybe used instead of butter

Priscilla Brault



Basic Biscuits

2 c all-purpose flour

1 tbsp baking Powder

$\frac{1}{2}$ tsp Salt

$\frac{1}{2}$ c Shortening or ($\frac{1}{2}$ c Unsalted Butter)

$\frac{3}{4}$ c milk

- ① Preheat oven to 450 degrees
- ② In large mixing bowl Sift together flour, baking powder and Salt, Cut in Shortening with fork or pastry blender until mixture resembles ~~coarse~~ ^{coarse} crumbs.
- ③ Pour milk into flour mixture while stirring with a fork. mix in milk until dough is soft, moist and pulls away from the side of the bowl.
- ④ Turn dough out onto a lightly floured surface and toss with flour until no longer sticky. Roll dough out into a $\frac{1}{2}$ inch thick sheet and cut with a floured cutter. Press together unused dough and repeat rolling and cutting procedure.

**Hope you enjoy every moment
of this very merry season.**

- ⑤ Place Biscuits on ungreased baking sheets and bake in preheated oven until golden brown, about 10 minutes.

making



Chicken Hurry

2½-3 lbs Chicken parts
cup ½ Ketchup
¼ cup water
¼ cup packed brown sugar
1 envelope dry onion soup

Arrange chicken parts in small
roaster or casserole.

In small bowl, combine Ketchup,
water, sugar, and soup mix. Mix
together well. Spoon over chicken
making sure some is on every
piece. Bake covered in 350°F
(180°C) oven for at least 1 hour
until very tender. Serves 4-6

*May your home be filled
with all the happiness
Christmas can bring.*

Merry Christmas

Myrtle Bidlock



CHICKEN HURRY

1 pkg. ONION soup mix

$\frac{1}{2}$ C. BR. SUGAR

$\frac{1}{4}$ C. KETCHUP

2 T. WATER. OR TOM JUICE

MIX AND SPOON OVER

CHICKEN PIECES

BAKE 1 HOUR @ 350°

EUNICE WOYCENKO



Corn Casserole (suggested title)

2 cups thawed frozen corn or
drained canned corn

1 cup milk

2 eggs, beaten

4 tbs. butter, melted

1 tbs. all-purpose flour

1/2 tsp salt

1/2 tsp. ground pepper

Heat oven to 325° F.

lightly grease 8" square baking dish.

In large bowl, combine corn,
milk, eggs, butter, flour,
sugar, salt and pepper, stir
until well mixed.

pour into baking dish

Bake for 45 min.

To up the yum, stirred 1 cups
thawed frozen spinach into
corn mixture and topped the
casserole with 2 cups shredded
cheddar cheese during the
last 10 min of baking time



Corn Fritters.

1 cup all-purpose flour
1 teaspoon baking powder
 $\frac{3}{4}$ teaspoon salt.

2 eggs, well beaten
 $\frac{1}{4}$ c. milk.

$1\frac{1}{2}$ c. fresh, frozen, or canned corn
2 teaspoons melted shortening

$\frac{1}{2}$ c. grated cheese (optional)

Fat or oil for deep frying

Sift flour; add baking powder & salt.
Stir in eggs & milk.

Add corn, shortening & cheese & mix.
Drop by tablespoons into hot
fat & fry until golden.

Drain & eat hot. Makes about 12.

Submitted by Alexandra Boratynec



Corn-meal Griddle Cakes

1 cup boiling water
3/4 cup yellow cornmeal
1 cup buttermilk or sour milk
2 eggs
1 cup sifted all-purpose flour
3 tps baking powder
1 tps salt
1/4 tps soda
1/4 cup oil

Pour water over corn meal; stir till thick. Add milk; beat in eggs.
Sift flour, baking powder, salt, and soda; add to corn-meal mixture. Stir in oil. Bake on hot ungreased griddle.
Makes about 14 pancakes. Enjoy with syrup, fruit, or yogurt.

Nelson Lund



Dinner Rolls

$3\frac{1}{4}$ cups flour

$1\frac{1}{2}$ tsp salt

$\frac{1}{4}$ cup sugar

$\frac{1}{4}$ cup oil

$1\frac{1}{4}$ cup water

2 tsp yeast

1 beaten egg

Mix for 10-15 minutes, Roll,

Bake at 375°F for 10-15
minutes or until brown.

Remove from pan + serve
warm

Warm wishes
for a jolly holiday
and a happy year
ahead.

Merry Christmas
Henri
Paulette
Amyette



ELSIE'S POTATOES

5 lb. potatoes
8 oz. low-fat cream cheese
1 c. fat-free sour cream
2 tsp. onion salt
1 tsp. salt
Pinch of pepper
2 Tbsp butter

Cook and mash potatoes. Add all ingredients, except butter, and combine. Put into large greased casserol. Dot with butter. Bake, covered, at 350°F. for 30 minutes. If making ahead, cover and refrigerate or freeze. Thaw before baking.

Serves 10-12.

EVELYN COLLINS



Ham Meat Balls

1 lb. g. ham	2 eggs (beaten)
2 c dry bread crumbs	1 lb. g. pork
1 c milk	$\frac{1}{2}$ t. salt
	(g) ground.

Sauce

1 c. brown sugar	$\frac{3}{4}$ c water
$\frac{3}{4}$ c. vinegar	1 tsp. dry mustard

Mix together in a pan, bring to a boil and boil for a minute then pour over meat balls

Combine meat, bread crumbs milk & eggs & salt. Form into balls - Bake uncovered for 40 min. at 375. Baste often with sauce.

Jeannine St. Arnault



Hawaiian Meatballs

1 1/2 lb ground beef
15 oz can drained pineapple
1 onion

Combine beef, salt onions
pepper & shape into balls
& brown in oil.

Put meatballs into a
casserole dish.

Add pineapple.

Make Sauce:

Saute more onions in oil &

Combine with juice, vinegar,

BBQ sauce, salt, sugar,
drippings & cornstarch

Cook & stir until thickened.

Pour over meatballs & pineapple &
bake in 350° oven for 30 minutes

Clarence Johnson.

Sauce

2 tbsp barbecue
sauce or ketchup

1 tsp seasoning
salt

1/2 cup brown
sugar

1 cup pineapple
juice

1/4 cup vinegar

3/4 cup drippings
& water from
browned beef

2 tbsp cornstarch



Merry Christmas to all
of you.

Thanks.

Maurice & Luanne
Dubois

Honey Garlic Chicken Wings

350°-375°

45-55 min

2 doz chicken wings

2 tbsp br. sugar

2 tbsp honey

½ cup soya sauce

garlic salt.

Mix all together salt, honey,

br. sugar, soya sauce.

Pour over wings & toss

Set aside for 2 - 2½ hr, or

overnight Mix every now & then

Bake.



Honey Garlic Spareribs

1.5 kg spareribs

Salt

Pepper

125 mL liquid honey

50 mL lemon juice

125 mL water

50 mL ketchup

2 cloves garlic, minced

5 mL salt

5 mL ginger

Season ribs with salt and pepper. Cover and bake in a gas oven at 180 degrees until almost tender, about 1 hour. Combine remaining ingredients and pour over ribs. Marinate 2 hours at room temperature or overnight in the refrigerator.

Drain off sauce and heat for basting. Place ribs on greased grill 12 cm from GAS FLAME. Grill 30 minutes turning 3 to 4 times during cooking and baste with warm sauce.

Yield: 6 servings

Submitted by Joanne Bates



Lazy Cabbage Roll Casserole (continued.)

$\frac{1}{2}$ small cabbage head.
1 cup canned tomatoes
 $\frac{1}{2}$ cup sour cream
 $\frac{1}{2}$ tsp. pepper.
 $\frac{1}{2}$ cup boiling water.

~~Wash cabbage~~
Mic all ingredients

~~for 10 minutes~~
together & bake in 350° F.

It ~~in a casserole~~
oven for about 1 hour

x. or until done.

you may substitute
 $1\frac{1}{2}$ cups sauerkraut for
the fresh cabbage. Omit
the sour cream and add
another $\frac{1}{2}$ cup boiling water.
— enjoy.

Lazy Cabbage Roll Casserole.

$1\frac{1}{2}$ c. rice (Boil until rice
is almost done.)

1 t. salt.

3 Tablespoons lard

1 small onion (brown in the lard)

Add a few strips of finely
cut browned bacon.

→ continued.

Submitted by Alexandra Boratynec



LAZY LEFSE (SCANDANAVIAN) NOT AS
GOOD AS ♥ MOM'S OR ♥ GRANDMAS, BUT IT'S
NOT TO (O?) BAD! BUY TORTILLAS (FLAT BREAD)
~~WASH~~ ADD MASHED POTATOE TO TORTILLA
AND BUTTER, SALT + PEPPER. EAT + ENJOY.
(STEWART JOHNSON'S LAZY RECIPE.)

Buckingham Elk Point



Meat Pies

4 lb ground pork 1 1/2 tsp sage
 2 lb ground beef 1 tsp cloves
 Onion chopped 1 tsp allspice
 1 1/4 tsp Celery salt 2 cups boiling
 Salt + pepper Water

2 cups fine bread crumbs

Cook first 9 ingredients over
Low heat. Simmer 45 minutes.

Mix in bread crumbs. Let cool.

Mix pie dough. Make into meat pies.
Cook 1 hour at 375 F.

Hope you have
a warm and cuddly Christmas.

Have a happy Holiday

Simonne Carrière



Miniature Pizzas

Base:

2 cups flour

3 tsp. baking powder

$\frac{1}{2}$ tsp. salt

$\frac{1}{3}$ cup shortening

$\frac{1}{2}$ cup milk

450°F 8-10 minutes

topping:

tomato sauce

mozzarella cheese

garnish:

shrimp

ham

onions

16 small pizzas



Old Time Dumplings
 3 T. shortening
 2 T. baking powder 1 T. salt
 1 1/2 T. sugar 2 C. milk
 3 1/2 C. flour parsley flakes

Cut shortening into dry ingredients
 as you would for pie crust. Add
 crust. Add milk (slightly warm or
 room temp). Stir until blended. Drop
 spoons full into broth or gravy that
 is boiling rapidly. Cover tightly.
 Cook 14 min without peeking. Serve
 immediately. Be sure to use a large
 pot, to avoid crowding & boiling over.
 Good for stews & toppings.

Merry Christmas
 & Happy New Year!
 2022

Sending you wishes
 for each happy thing
 A wonderful season
 like Christmas can bring!

Ken and Audrey Bidlock
 Terence & Rhonda Katerenchuk
 Ashtant, Mallard, St. Paul, AB.



Pepper Rice

4 cups cooked rice

1 lb bacon > cook together
1 large onion > mix w rice

1 lb sharp cheese (grated)
(mix in) add pepper to
taste

1 can tomatoes (diced)

$\frac{1}{2}$ lb butter - mix all

put in booster

Cook until heated

Karen Stafford.



Perogy Cheese Dumplings

dough:

2 1/2 c. all purpose flour

1 tsp. baking powder

1/2 tsp salt.

3/4 c. warm potato water (pre-boil

2 T oil potatoes + save water)

1 egg (well beaten)

Sift dry ingredients together. Add oil, water and beaten egg. Mix. Place on floured board and knead well. Roll into a ball and let stand in a warm place about 1/2 hr. to soften and rise a little. you may cover it with a bowl.

Roll out on slightly floured board (or table) till about 1/8" thick. Cut in circles. Place a tablespoon of filling in each. Fold dough in half and seal edges well. Press very firmly with floured fingers, so not

water can seep in during cooking. Fill a large kettle (pot) half full of water. Add 2 T. salt and 1 T. oil. Bring to a rolling boil. Drop in perogies a few at a time (maybe 10 or 12 per batch.) Boil 7-10 min. until dough is cooked; stirring with a wooden spoon. Lift out gently with slotted spoon, into a colander to drain. Serve hot with sour cream.

Optional: fry bacon bits and onion (grated) to pour over with butter. Enjoy!

Filling: 1 1/2 cups dry cottage cheese, 1/3 cup pre-boiled potatoes, mashed but no cream or butter. Add an egg or two to make it stick together better.



Reformed Hash Browns

1 pkg (1 kg) hash browns
500ml Sours Cream
2 cups grated cheddar cheese
Minced onion to taste
2 cans Mushroom soup
Mix together and place in a
Casserole or 9x13 pan.
Top with parmesan
cheese and bake,
uncovered, at 350 for
1 1/2 to 2 hours until brown.
Note: This is great served
with either hot or cold ham.

Warm wishes
for a jolly holiday
and a happy year
ahead.

Doreen Fedorus



Rosemary sweet-potato sausage roast

- 1 large Sweet potatoes, peeled
- 1 Granny Smith apple
- 1 tsp olive oil
- $\frac{1}{2}$ tsp rosemary, crumbled
- $\frac{1}{4}$ tsp each dried thyme leaves and salt
- 2 to 4 Italian sausages

Preheat oven to 425°F (220°C.)

Slice sweet potato into rounds ($\frac{1}{2}$ " thick)

Slice unpeeled cored apples into wedges.

Set aside. Place Place potato in a bowl.

Drizzle with oil. Sprinkle with dried rosemary, thyme and salt. Toss until coated. Place in large baking pan. Add apple wedges to bowl and stir coat with leftover oil & spices. Set aside

Nick sausages and arrange around

Deck the dog

with Christmas jolly!

potato slices. Roast uncovered, 20 min. Turn potato and sausages. Add apple to pan. Continue to cook until sausages are cooked and potato is tender, 10 to 15 more minutes.

Nick Kaby n



Scalloped Tomatoes

1 $\frac{1}{2}$ slice cubed bread.
Salt, Pepper
Onion diced
1 can tomatoes Stewed

Fry Onions in margarine
add ^{dry} cubed bread. Fry longer
Watch so it doesn't burn.
Then add 1 can stewed
Tomatoes - Salt Pepper
Simmer in Low

Happy Holidays

Merry Xmas
and Happy New Year
Betha, Oscar Paul.



Shake + Bake

2 cups flour
 1 tsp celery salt
 1 tsp onion powder
 2 Tablespoon paprika
 1 tsp ginger
 $\frac{1}{2}$ tsp Basil
 2 tsp salt
 1 tsp pepper
 2 Tlbs dry mustard
 2 Tlbs garlic powder
 1 tsp thyme
 $\frac{1}{2}$ tsp oregano
 Store in a dry area.

Xmas Meal - Made ^{me} ~~be~~
 fell - people care do care for
 Seniors

Bernice Sedor
 Warm wishes ^{Thank - you}
 for a jolly holiday
 and a happy year
 ahead.



Sweet and Sour Meatball Sauce

$\frac{1}{2}$ cup (125ml) water

$\frac{1}{2}$ cup (125ml) brown sugar

$\frac{1}{4}$ cup (60ml) vinegar

$\frac{1}{4}$ cup (60ml) ketchup

1 Tbsp (15ml) soya sauce

1 Tbsp (15ml) cornstarch

Mix together all ingredients into saucepan. Boil together. Pour over meatballs. Stir. Bake at 375° for 30-35 minutes.

Enough sauce for 1 pound (454 gram) hamburger prepared as per taste into meat balls.

Merry Christmas to all
at FCSS

Season's Greetings

Best Wishes for 2022

Adeline Smuk



Sweet & Sour Ribs

2lb. spare ribs.
1 1/2 tsp. salt
1 1/2 tsp. sugar
2 Tbsp. Lea & Perrin Sauce
4 Tbsp. flour
1 Tbsp. corn starch
1 1/2 cup. Brown sugar
3/4 cup. vinegar
1 1/2 cup. water

Roll ribs in flour &
brown in pan.

Mix the other ingredients
and heat. Add Browned
ribs and cook for 1/2 hr
or till done.

Happy New Year
Mary Witekowski



Sweet & Sour Sauce

1 cup sauerkraut - drain & chop
1 can whole cranberry sauce
12 oz. chili sauce, rinse jar
with water and add $\frac{1}{2}$ jar water
1 tablespoon brown sugar

Bring to boil and cook 10 mins.

Cook meat balls - drain fat

Pour over meat balls.

You can use this sauce
over ribs.

Enjoy all the fun
and excitement
of the season.

Livy Jarence



Tourtière

- 6 - slices bacon
- 1 - lb lean minced pork
- $\frac{1}{2}$ - lb lean minced veal
- 1 - small onion finely chopped
- $\frac{1}{2}$ cup boiling water
- 1 - garlic clove minced
- $\frac{1}{2}$ - tsp salt
- $\frac{1}{4}$ - tsp pepper
- $\frac{1}{4}$ - tsp celery salt
- $\frac{1}{4}$ - tsp sage
- $\frac{1}{4}$ - tsp clove
- 1 - cup mashed potatoes
- Pastry for double pie crust

Cut Bacon in small pieces and fry over moderate heat until cooked. Add pork, veal and onion, cook until meat is browned. Add water and spices, reduce heat cover pan and cook 45 min. Combine meat with Mashed potatoes. Line pie plate with pastry, fill with meat, cover with

pie crust, seal and flute edges. Bake 450°F for 15 min, reduce heat to 350°F and bake 40 min longer.

Juliette Penkley

Happy Holidays



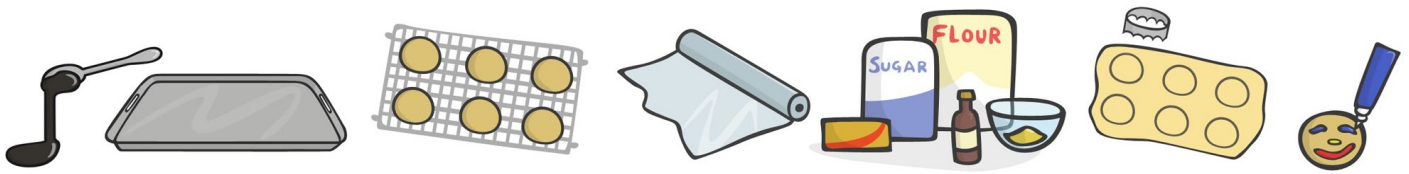
Tuna Casserole

5 med. potatoes
7oz. solid tuna or Salmon
1 can cream of mushroom soup
1 cup milk
2 tbsp minced onions
Salt & Pepper to taste

Season's Greetings

Slice potatoes into 2qt. casserole
and cover with layer of tuna.
repeat procedure. Mix soup,
milk & onions. Add salt & pepper
and pour over potatoes & tuna
Bake at 375° for 1 hr.

Enjoy
Louise Dunning



Turkey Stuffing

~~Goat~~ Chop Gizzard (remove outer muscle), liver & kidneys (if supplied)

Puree above meats, 1 cup fine crumbs & 1 cup hot water

Fry puree in 1 or 2 Tbsp. of butter or margarine until all pink is cooked.

Add Fried puree to the rest of the stuffing mixture mixing well. Add Poultry seasoning ~~as~~ to taste.

Cook stuffing either in the turkey cavity or dry cooking in the oven.

Edna Edge



YUMMY CHICKEN 375°

4 CHICKEN BREASTS 25 MINUTES
 1 T. OLIVE OIL UNCOVERED
 1 tsp PAPRIKA
 1 tsp SALT, DIVIDED
 1/4 tsp GARLIC POWDER, 1/4 tsp ONION POWDER
 4 OZ CREAMED CHEESE, SOFTENED
 1/4 C PARMESAN CHEESE
 2 T. MAYONNAISE
 1 1/2 C CHOPPED FRESH SPINACH
 1 tsp GARLIC MINCED (OR MORE)
 1/2 tsp RED PEPPER FLAKES

DRIZZLE CHICKEN BREASTS WITH OIL
 MIX TOGETHER PAPRIKA, 1/2 SALT,
 GARLIC & ONION POWDER AND SPRINKLE
 EVENLY OVER BOTH SIDES OF
 CHICKEN.

CUT POCKET IN BREASTS

MIX CREAM CHEESE, PARMESAN, MAYO,
 SPINACH, GARLIC, RED PEPPER & 1/2 SALT

SPOON MIXTURE INTO BREASTS

PLACE ON 9X13 BAKING DISH
 SANDY LORENSON

Warm wishes
 for a jolly holiday
 and a happy year
 ahead.

MERRY CHRISTMAS TO
 YOU & HAPPY

NEW 2022

THANKS FOR ALL
 YOU DO

SANDY LORENSON



Zucchini Casserole

4 zucchini slice & peel
boil in salted water 8-10 mins till tender
drain & set aside

melt 6 tbs marg in frying pan
add 1 cp chopped onion, 1/2 cp grated carrot
saute until tender transfer to large bowl

mix 1/2 cps stove top stuffing in a
separate bowl
measure 1 cup - reserve 1/2 cp for topping

Happy Holidays

Add 10oz can mushroom soup
1/2 cp sour cream & stuffing
to onion mixture

Add Zucchini stir!!

turn into ungreased - 8 role

melt 2 tbs marg in frying pan
add remaining 1/2 cp stuffing mix
Sprinkle over top of ingreds in
casserole

Bake 350 30-40 mins

Priscilla Brault



Salads



Apple Grape Salad

- 1 c. seedless red grapes,
halved
- 2 stalks celery, diced
- $\frac{1}{4}$ c. dried apricots,
quartered
- 1 large granny smith
apple, diced
- 2 T. apple juice
- $\frac{1}{3}$ to $\frac{1}{4}$ c. mayo
- 2 t. toasted almonds
(optional)

Mix. Add almonds before
serving. Watch the juice,
you often don't need it.



Chicken, Pineapple Salad.

3 cups diced chicken
or turkey.

1 cup shredded almonds

1 small ^(browned in butter) chopped onion (optional)

1 cup diced celery

Salad dressing (Miracle whip)

1 cup canned pineapple chunks
or tidbits

Combine all ingredients
+ let stand 1 hour.

Serve on lettuce.

Submitted by Alexandra Boratynec



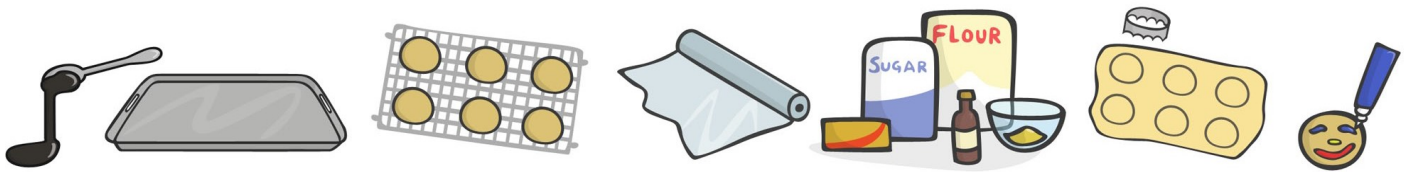
Cucumber SALAD

- 1 English Cuke - Sliced Thin
- 2 pkg lime Jello
- 1 1/2 cups boiling water
- 1/4 tsp Real lemon Juice
- 1 Tbsp. Sweet Grated Onion

Chill until almost set, Fold in
1 cup sour cream, 1/2 cup mayo
+ 1 1/2 cups cucumber

Chill until set.

V. Stackhouse



Shrimp Pasta Salad

(Pictured below)

Prep: 20 min. + chilling

I adore shrimp, so to have it sneak into a pasta salad is a real treat for me. The combination of lemon-dill sauce over chilled pasta is a refreshing taste in the hot summer.
—Traci Wynne, Bear, Delaware

☒ **Uses less fat, sugar or salt. Includes Nutrition Facts and Diabetic Exchanges.**

- 4 cups cooked small pasta shells**
- 1 pound cooked large shrimp, peeled, deveined and cut into thirds**
- 1 cup frozen peas**
- 1/2 cup chopped green onions**
- 1/4 cup minced fresh parsley**
- 1 cup (8 ounces) plain yogurt**
- 1 cup mayonnaise**
- 1/4 cup lemon juice**
- 2 tablespoons snipped fresh dill**
- 1/2 teaspoon salt**
- 1/4 teaspoon white pepper**

In a large bowl, combine the pasta, shrimp, peas, onions and parsley. In a small bowl, combine the yogurt, mayonnaise, lemon juice, dill, salt and pepper. Pour over pasta mixture and toss gently. Cover and refrigerate for at least 2 hours before serving. **Yield: 10 servings.**

Nutrition Facts: 3/4 cup (prepared with reduced-fat yogurt and fat-free mayonnaise) equals 158 calories, 1/3 CUP GREEN OLIVES CUT

Gaelene & Denis Chretien



Truly Green Salad

1. lettuce (couple heads)
2. celery (sliced & chopped)
3. green peppers
4. green onions sliced & diced
5. large cucumbers
6. small bags frozen frozen peas

- 1 cup sour cream
- 1 cup whipped cream
- 2 T. whipped sugar.

Top with grated cheese & cooked with
pieces broken bacon.

Place into a large green bowl layered
the rest, mix this all together.

Merry Christmas
and happy New Year!!



Fill each day with laughter,

fill each day with fun,

and make this holiday season

a very happy one!

Ashmont Community School
County of St. Paul &

Ken & Audrey Birdbook

Rhonda & Terence Katerinchak



Soups



Bean Soup.

1 pork hock or ham bone.
1 1/2 cups white beans.
1 small chopped onion.
1/2-1 cup celery
1 cup diced potatoes
1 or 1/2 cup tomato juice
2 tps. salt.
pepper to taste.
10 cups water

Simmer the pork hock, beans and onion in the water for 2 1/2 hours.

Add the vegetables and simmer another 1/2 hour or until done.
Add more water if necessary.

Submitted by Alexandra and Steve Boratynec



Cream of Celery Soup

2 cups diced Celery stalks & leaves.
1 finely-chopped onion.
1½ cups boiling water.

**Hope you enjoy every moment
of this very merry season.**

3 tablespoons butter or margarine.
4 tablespoons flour.
3 cups milk
1½ tsp. salt, ¼ tsp. pepper.

Cook the celery & onion in the water for 10 minutes or until done.
Melt the butter, blend in the flour.
Add the milk & stir constantly while cooking until thick. Combine with the cooked vegetables, seasonings & water.
- Serves 6)

Submitted by Alexandra and Steve Boratynec



Cookies



Agassion Cookies

3 cups brown sugar
3 cups margarine
6 cups rolled oats

1 tbsp baking soda
3 cups flour

Mix with hands. The more batter is worked the better the cookies are. Roll into balls and flatten with a glass dipped in sugar.

Bake 10 minutes in medium oven.

Marlynn Hyvonen



Almond Crisp

Line cookie sheet (9x12) with aluminum foil
then with whole graham wafers. Sprinkle
1 pkg. sliced almonds over wafers.

Boil for 4 minutes

1 cup butter

$\frac{3}{4}$ cup brown sugar

Stir constantly until caramelized. Spread
syrup over graham wafers

Bake 8 minutes at 350°

Cut while warm

Marilyn Kryonchuk



Buck Eyes

- 1 cup peanut butter
- 1/2 cup butter or margarine
- 2 cups icing sugar

Mix thoroughly, roll into small ball.
Place on cookie sheet and place
into fridge or freezer until well set.

Melt small bag of chocolate chips
& 1/4 cube paraffin wax.

Melt slowly in double boiler of water.
Dip each peanut butter ball in
chocolate until only a bit of the
peanut butter ball is showing.

Cool & place into a container.
Can be frozen.

Norothy Johnson



Choc Choc Chip Cookies

1c butter
1 1/2 c sugar
2 eggs
2 tsp vanilla
2 c flour
2/3 c cocoa
3/4 tsp baking soda
1/2 tsp salt
2 c choc. chips

Cream butter, sugar, eggs
and vanilla until light & fluffy.
Combine flour, cocoa, baking
soda and salt
Add to creamed mixture
Stir in choc. chips
Bake at 350° for
8 to 10 min.

Deck the dog
with Christmas jolly!

Merry Christmas and
all the Best in 2022

Hennia Paulette
Amyotte



Chocolate Chip Cookies

1 c. butter or marg.	3 $\frac{1}{2}$ c. flour
$\frac{1}{2}$ c. peanut butter	1 $\frac{1}{2}$ tsp. bak. soda
1 c brown sugar	$\frac{3}{4}$ tsp. salt
$\frac{1}{2}$ c. white "	2 c. choc. chips
1 tbsp. vanilla	1 pkg. reeses pieces
3 eggs	

- Preheat oven to 350° F.
- Beat softened butter or marg., sugars, vanilla & eggs till light & fluffy.
- Mix in flour, soda & salt until well blended. Stir in ch. chips & reeses.
- Drop by heaping tsp. onto ungreased cookie sheet 2 inches apart.
- Bake for 8-10 mins. until lightly browned.
- Makes about 7 dozen.

Amber Jackson



Chocolate No Bake Cookies

Boil:

- 2 c sugar
- $\frac{1}{2}$ c butter
- $\frac{1}{2}$ c milk
- 1 tsp vanilla

Mix: 3 cups oatmeal
 $\frac{1}{2}$ c. cocoa
1 c coconut

Mix and drop by tsp
on to wax paper let
set.

*Hope you have
a warm and cuddly Christmas.*

Merry Christmas

*Monique
Martin*



Christmas IceBox Cookies

1 cup butter, softened
 1 cup white sugar
 1 cup brown sugar
 2 eggs
 1 Tbsp grated lemon rind
 1 tsp almond extract
 3 cups flour
 1 tsp baking soda
 1 tsp baking powder
 1/2 tsp salt

1/2 cup candied red cherries
 1/2 cup candied green cherries
 1/2 cup chopped Brazil nuts
 1/2 cup candied pineapple
 1 egg white, slightly beaten
 1 cup sweetened, flaked coconut

Makes approx 5 dozen cookies.

Warm wishes
 for a jolly holiday
 and a happy year
 ahead.

Cream butter + sugars, beat in eggs one at a time. Mix in lemon rind and almond extract. Mix dry ingredients together and stir into creamed mixture. Add fruit and nuts. Shape dough into two rolls about 11 inches long. Brush with egg white, roll in coconut. Wrap in plastic wrap, then foil. Roll to reshape log. Refrigerate at least 2 hours. (Dough can be frozen for 1 month - let stand 15 min before cutting) Cut into 1/4 inch slices + place 1 inch apart on lightly greased cookie sheet.

Bake in 350°F oven for 10-12 min. Take from oven + let cool for a few minutes.

Laverne Wilson



Coconut Cookies

$\frac{1}{2}$ c. shortening
1 c. sugar
1 egg
1 tsp. vanilla
 $\frac{1}{4}$ c. milk or orange juice
1 c. coconut
2 c. flour
2 tsp. baking powder
 $\frac{1}{4}$ tsp. salt

Cream shortening and sugar together. Beat in egg and vanilla. Mix in milk or orange juice. Stir in flour, coconut, baking powder, and salt. Mix well. Place dough on parchment lined pans by spoonfuls. Bake at 350°F for 10-12 min.



Cuban lunch

350 gr. chocolata chip 1pkg

300 gr. Butter scotch chip 1pkg

100 " peanut butter chip $\frac{1}{2}$ pkg

1 tbsp peanut butter

$\frac{1}{2}$ cup walnut crushed

1 ~~pkg~~ bag ripple potatoes chip crushed

Melt all chip & peanut butter together
then put the walnut crushed with the
potatoes chip

Then poor the melt chocolate chip over
the crushed potatoe chip
then drop with a spoon on a wax paper

this is my recipe
Annette Gervais



Double Chocolate Chip Cookie

2 cups white sugar

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

$2\frac{1}{2}$ cups margerene

2 tsp vanilla

5 eggs

Beat well together until creamy

$5\frac{1}{4}$ cups flour

$1\frac{1}{4}$ cup baking cocoa

$1\frac{1}{2}$ Tsp. salt

2 Tsp. Baking powder

1 Pkg instant pudding

3 cups chocolate chips

Mix all together Form into balls

Deck the dog

Flatten with a
fork

with Christmas jolly! Bake 350

Gilberte Guilbault



Fancy Chinese Cookies

7oz choc. chips

7oz butterscotch Chipits

7oz Chinese noodles

7oz Peanuts

Melt chipits and noodles, then
nuts.

Drop from spoon

Refrigerate

Enjoy!

*Sending you wishes
for each happy thing
A wonderful season
like Christmas can bring!*

Terri Schell



Flub Dubs

These were Auntie Carol's favorite treat, and Grandma Brooker always made them at Christmas time.

- 1 cup sugar
- 1/4 cup butter
- 1/4 cup milk
- 3 Tbsp.. cocoa
- 1/2 tsp. vanilla
- 1/2 cup chopped walnuts (optional)
- 1/2 cup flaked coconut
- 1/2 cup rolled oats

In saucepan, combine sugar, butter, milk and cocoa. Bring to a boil, remove from heat and stir in vanilla. Add nuts, coconut and oats. Drop from a teaspoon onto wax paper and chill. Makes 3 dozen.

Decorate your Christmas
with every kind of joy.

This recipe is from
the
"What's Cooking Back
at the Ranch"
family cookbook,
2000 edition!

Melki Brooker



Fran's Oatmeal Cookies

Cream together: 1c br. sugar, 1c
margarine, then add in order given:

2 eggs, $\frac{1}{2}$ c nuts, $\frac{1}{2}$ c raisins, 1c.

Oatmeal, 1c cornflakes, $1\frac{1}{2}$ c flour

$\frac{1}{4}$ tsp Soda (baking) $\frac{1}{4}$ tsp baking

Powder, 1tsp vanilla.

* Form cookies about the size of a
walnut, flatten with a glass.

Bake 10 min @ 350°.

Jack Mahon.



Fryingpan Cookies

These are from the old Purity Flour cookbook. I usually double the recipe.

Combine in cast iron fryingpan:

1/2 cup margarine

3/4 cup sugar

2 beaten eggs

1 cup chopped dates

1/2 cup chopped walnuts

Cook over low heat for 10 minutes.

Remove from heat and add:

1 tsp. vanilla

Cool for 5 minutes and fold in:

2 cups Rice Krispies

Form into 1" balls and roll in

1 1/2 cups coconut

Chill on a platter and keep in a covered container in the fridge.

Makes 3 dozen.

May your home be filled

with all the happiness

Christmas can bring.

All the best in 2022

Mem

The Brookers



Molasses Cookies (soft)

- ① 1 cup Lard (must be lard)
1 cup sugar
3 eggs
1 cup molasses - mix 1 tsp sod with molasses

Sift together

4 cups flour
1 tsp cinnamon

- ② 1/2 tsp ginger
1/2 tsp cloves
1/2 tsp salt

mix this into A mixture - with cap of milk

Pat a good Tsp of batter on cookie sheet
and pat down. cook at 325° - 350°F
For about 10 - 15 mins.

Ice with choc.
Icing

Janet Cusineau



PEANUT BUTTER BALLS

1 c. icingsugar
1 c. peanut butter
2 tbs margarine
1 tsp vanilla

Cream together & add
1 $\frac{1}{2}$ cup "rice crispies",
form into balls, put into
fridge, when cool roll in
icing sugar and then
in coconut (if wanted).
Enjoy.

Submitted by Jim



REFRIGERATOR COOKIES (5 doz.)

$\frac{2}{3}$ c butter (marg)
1 c brown sugar
1 egg
1 tsp vanilla

2 c flour
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{2}$ tsp. baking soda

Cream butter, gradually add brown sugar and cream well. Add egg, vanilla and beat well. Mix flour, salt and baking soda together in separate bowl. Once mixed stir into the batter. Shape dough into long rolls 2" diameter. Wrap in wax paper and chill in fridge till hard (1-2 hours). Slice thinly and place on ungreased pan. Bake 350° 8-10 min. Made these a lot as a teenager. Patsy Sorenson



Snickerdoodles

Fast, easy, tasty

1c soft shortening

1½c sugar

2 eggs

Mix
2tsp cream of tartar

1tsp baking soda

¼ tsp salt.

Cream sugar, shortening, eggs

Add dry ingredients a little at a time

Form dough into balls.

Roll them in 2tbsp sugar and 2tsp cinnamon.

Bake 400°F 8-10 minutes.

Balls flatten as they bake

Found in newspaper. Recipe by Angela Spencer

**Hope you enjoy every moment
of this very merry season.**

Vivian Smereka



Whipped Shortbread

1 lb. butter (whip it first)

Add $\frac{1}{2}$ cup corn starch

1 cup icing sugar

3 cups flour

Add the dry ingredients
first the icing sugar,
cornstarch and flour. Mix
then use mixmaster about
12-15 minutes speed #7
Bake in 300 F oven for
20 minutes or until brown.

Bernice Capjack



Desserts



Apple Crisp

- 4 cups sliced cooking apples
(4-6 medium size)
- 1 tablespoon lemon juice
- 1/3 cup sifted flour
- 1 cup Quaker or Maltin's Oats
(quick or old fashion, uncooked)
- 1/3 cup brown sugar
- 1/2 tsp salt
- 1 tsp cinnamon
- 1/3 cup melted butter or margarine

Place apples in a shallow baking dish.
Sprinkle with lemon juice.
Combine dry ingredients, add melted butter
mix until crumbly. Sprinkle crumb
mixture on top of apples.
Bake in a moderate oven (375°F) 30 minutes
or until apples are tender. Serve warm or
cold. Makes 6 servings.
If apples are very tart, sweeten slightly.
—X can be doubled or tripled Yum yum

December 2021

Happy Holidays

Thanks for the
meal.
Marvette

Ms. M Chamberland



ARE YOU KIDDING CAKE

3 large eggs
 1 box cake mix (any flavor)
 1 can pie filling (any flavor)

DIRECTIONS:

Put the 3 ingredients into a bowl;
 mix well. Pour into a 9x13 pan;
 Bake at 350° for 35 minutes.

It has a pudding cake kind of consistency,
 lighter than a pound cake.

Options: chocolate cake + pie cherry filling.
 yellow cake + blueberry filling.
 Spice cake + apple filling.
 Butter pecan + apple filling.

Decorate your Christmas
 with every kind of joy.

Julie Zawadoski



arrowroot Cookie Squares

Mix 48 arrowroot cookies.

(crumbled to a size of a fingernail)

6 cups mini marshmallows

1 cup sliced almonds

melt

1 cup sugar

1 cup butter

Cool a bit + add 1 beaten egg

Return to heat + slowly bring to a boil. add 1 Tsp Vanilla

Pour hot mixture over
Cookie mix + stir to melt
marshmallows

Pack into 13 x 9" pan

Cool completely

Icing 125g cream cheese

$\frac{1}{2}$ butter cup

$1\frac{1}{4}$ cups icing sugar

Whip together + spread on squares
Freezes well

We had the Xmas meal
new years day.

Thank you

Walter Sedor



Banana Bread

1 1/2 cup sugar	1/2 tsp salt
3 eggs	1 tsp cinnamon
3/4 cup oil	1 tsp allspice
2 cup flour	2 cups mashed bananas
2 tsp. baking soda	1/2 cup raisins

Beat sugar and eggs until creamy.
Mix in oil. In separate bowl, sift
dry ingredients together, then add
to creamed mixture. Mix in
bananas and raisins. Pour into a
greased and floured bundt pan or
2 8"x4"x3" loaf pans. Bake at 350°F
for one hour or until done.
Turn out of pans when cooled.

Doris Wilson



BEST EVER BANANA MUFFINS

1 cup flour
½ cup rolled oats
1 tsp baking powder
1 tsp baking soda
½ tsp salt
1 egg
¾ cup sugar
1/3 cup melted margarine
1-1 ½ cups mashed banana (3-4)
¾ cup raisins (optional)

Combine flour, oats, baking powder and soda and salt in a bowl.

Beat egg, sugar, margarine, banana and raisins together thoroughly.

Add banana mixture to dry ingredients. Stir until just moistened.

Fill greased muffin cups ¾ full.

Bake at 375°F for 20-25 minutes, or until top springs back when lightly touched.

Makes 12 muffins.

chocolate chip Banana

4 Bananas ripe
1/3 cup melted butter
2/3 cup sugar

1 egg

1 tsp vanilla

1 tsp baking soda

pinch of salt

1 1/2 cups of flour

1 cup choc. chips

Submitted by Don Zawodoski



Brownies

2 cups flour
 2 cups sugar
 1 cup butter
 1 cup water
 4 tbsp cocoa
 1/2 cup sour milk
 2 beaten eggs
 1 tsp baking soda
 1 tsp vanilla

Sift flour and sugar. Boil butter, water and cocoa. Pour over flour and sugar while hot. Add milk, eggs, soda, and vanilla. Spread on large cookie sheet. Bake @ 375° for 30 minutes

While hot ice with

1/2 cup butter
 4 tbsp cocoa
 6 tbsp milk
 2 cups icing sugar
 1 tsp vanilla
 1 cup chopped walnuts

Bring to a boil, butter, cocoa and milk. Remove from heat. Add icing sugar, vanilla and nuts. Pour over base. Cool and cut into squares.

Wishing you
 a HEARTWARMING,
 MEMORY-making,
 JOY-FILLED
 CHRISTMAS.

I make these brownies every Christmas. A family favorite.

Levinia EWasiuk



This is a "no fuss" recipe
CARAMEL PUDDING **NOTES**
Mix ingredients right into the baking dish. 1c flour 2tsp baking powder a pinch of salt. Add 1/2c milk 1tsp vanilla 2Tbsp soft butter Mix well. In a measuring cup mix 1c brown sugar 2Tbsp butter + 2c boiling water. Pour over batter + stir lightly Bake @ 400° for 40 minutes.
©DKCDB71 Litho in U.S.A. (04-03)

Margaret Lundberg

Added note:

You can add raisins or apple chunks for a variation.



Carrot Cake

2 cups Sugar
4 eggs beaten
 $1\frac{1}{2}$ c vegetable oil
2 tsp cinnamon
2 cups Flour
2 tsp baking Soda
1 tsp Salt
3 cups grated carrots

Mix sugar and eggs together
add the rest and mix
Fruit or raisins added
Bake 300 in greased
pan
around 40 min.

*Hope you have
a warm and cuddly Christmas.*

*Merry Xmas
and Happy New Year
From
Pamela & Oscar
Paul.*



Chiffon (poppy seed cake)

- Soak $\frac{1}{2}$ cup poppy seed in one cup of water for about 2 hours. In a bowl sift together:

- 2 cups sifted all purpose flour
- 3 tsp. baking powder
- $\frac{1}{2}$ cup white sugar
- 1 tsp salt (optional)

Form a well and add:

- $\frac{1}{2}$ cup salad oil
- Poppy seed with water
- 2 tsp. vanilla
- 7 unbeaten egg yolks
- $\frac{1}{4}$ tsp soda

Beat till smooth. In another bowl put...

- 7 egg whites
- $\frac{1}{2}$ tsp cream of tartar

Beat until very stiff peaks form. Pour yolk mixture over whites gently folding in (don't stir)

Pour into ungreased tube pan 4 inches deep. Bake for 50 minutes at 325°F

Then increase to 350°F for 10-15 minutes. Turn pan upside down to

* ↓ cool.

Bake cake on bottom rack in oven

Enjoy!

MERRY CHRISTMAS

and

A HAPPY NEW YEAR (2022)

Happy Holidays

Haie Plante



Chocolate brownies

In med bowl put:

$\frac{3}{4}$ cup flour

1 cup sugar

7 T. cocoa

$\frac{1}{2}$ t. baking powder

$\frac{3}{4}$ t. salt

mix well

add $\frac{2}{3}$ cup shortening
mix

add 2 eggs (whole)

1 T. corn syrup.

1 cup chopped nuts
(optional)

Beat 2 min.

Pour in 8" X 10" pan.

Bake 35 min. at 325°
(cut while still warm.)

I sure appreciate this program
that you got together and sponsored.
Thank you for the volunteers, too.

*Hope you have
a warm and cuddly Christmas.*

Vicky Slowski
(Victoria)
(Mrs. Henry) (deceased)



Cranberry Pie..

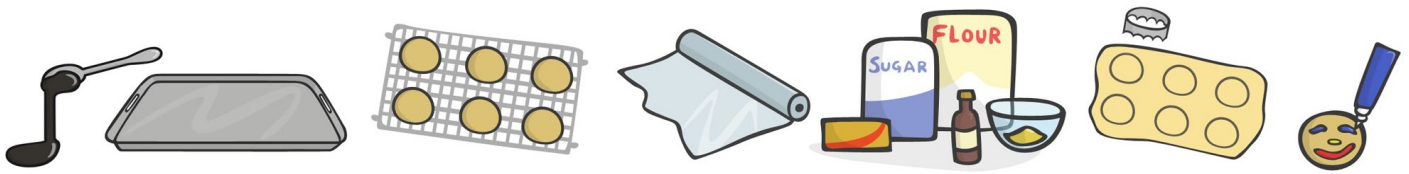
1 cup cranberries 1 cup sugar
 or $\frac{3}{4}$ cup
1 Tablespoon flour $\frac{1}{2}$ cup water
1 tsp. vanilla 1 egg.
1. pie crust.

In unbaked pie crust
Spread cranberries.

In a bowl mix sugar with
flour, add water and beaten
egg. Pour over cranberries
Cook in 350 oven till set.

Cranberries do not cover
all the space in crust.

George St. Arnaud



Crumb Cake

2c. flour 3/4 c. butter or margarine

1c. sugar.

Rub to crumbs. Reserve 1 cup for topping

1 egg

1 tsp. cloves

1c. sourmilk

1 tsp. cinnamon

1/2 tsp. b. soda

1c. raisins

2 tsp. b. powder

Top with crumb mixture.

**Hope you enjoy every moment
of this very merry season.**

Thank you for the gift bags.
What a nice gesture on your
part.

Ernie & Gladys Lilje



Frozen Raspberry Dessert

Crust: 2 cups graham crumbs
 $\frac{1}{2}$ cup melted butter
 3 tsp sugar

Combine ingredients and spread
 in a buttered 9x12 in. pan,
 reserving $\frac{1}{4}$ cup to garnish top

Filling:

8 oz cream cheese

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ tsp salt

Cream together then add:

1 tsp. lemon juice

1 tsp. vanilla

1 large container Cool Whip
 slightly thawed

Cream and add 3 cups fresh
 or frozen raspberries +

2 cups miniature marshmallows

Spread over crust. Add
 reserved crumbs. Freeze until firm
 Cut into squares and enjoy

Decorate your Christmas
 with every kind of joy.

*This is our grandchildren
 absolute favorite!*

Anita Kabyr



fudge brownies

One bite will tell you that this recipe doesn't fudge with the chocolate!

Hard margarine (or butter)	3/4 cup	175 mL
Unsweetened chocolate baking squares (1 oz., 28 g, each), chopped	4	4
Large eggs	3	3
Granulated sugar	1 1/2 cups	375 mL
Vanilla extract	1 1/2 tsp.	7 mL
Salt	1/2 tsp.	2 mL
All-purpose flour	1 1/4 cups	300 mL
Chopped walnuts (or pecans), optional	1/2 cup	125 mL

Heat margarine and chocolate in small heavy saucepan on lowest heat, stirring often, until chocolate is almost melted. Do not overheat. Remove from heat. Stir until smooth. Cool.

Beat next 4 ingredients in medium bowl. Add chocolate mixture and flour. Beat until well combined. Spread evenly in 9 x 9 inch (22 x 22 cm) pan, lined with greased foil. Bake in 350°F (175°C) oven for about 35 minutes until wooden pick inserted in centre comes out moist but not wet with batter. Do not overbake.

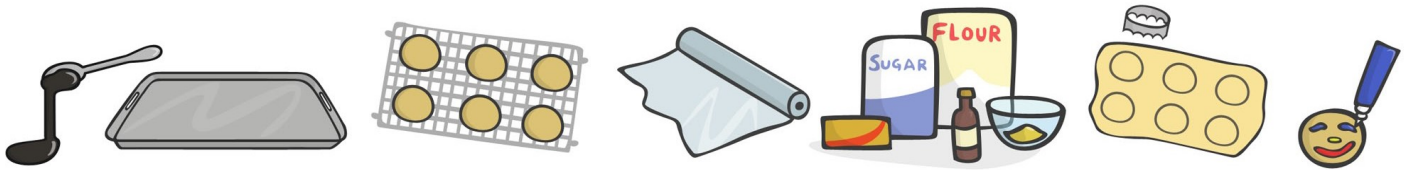
Sprinkle walnuts over top. Cuts into 36 squares.

1 square: 110 Calories; 6.2 g Total Fat (3.5 g Mono, 0.5 g Poly, 2.3 g Sat); 18 mg Cholesterol; 13 g Carbohydrate; 1 g Fibre; 1 g Protein; 86 mg Sodium



*Your Christmas
with every kind of joy.*





Jennie's Cheese Cake

- ① Crust: $1\frac{1}{2}$ cups graham wafer crumbs.
 $\frac{1}{3}$ cup softened butter
 $\frac{1}{2}$ cup sugar
 optional: 1 egg to make it hold together.
 Thoroughly mix, then press firmly on bottom of 8" X 10" pan.
 Refrigerate at least 15 min,
 or Bake 10 min at 325° Cool.
- ② dissolve 4oz. pkg. of lemon jello in 1 cup boiling water. Cool till it starts to jell.
- ③ 4 oz. cream cheese.
 Blend with 1 cup white sugar and 1 tsp vanilla
- ④ in third bowl, beat 1 pkg. Dream Whip with $\frac{1}{2}$ cup cold milk
 Beat until thick.

When jello starts to jell,
 add the jello to the cream
 cheese mixture and dream whip.

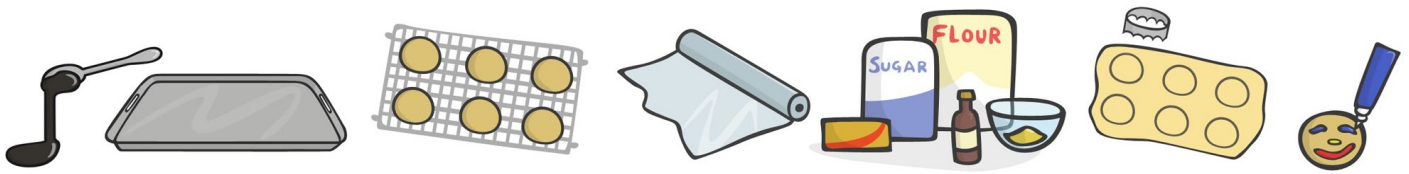
Beat until well blended.

Pour over cooled graham
 wafer layer.

Refrigerate.

Top with Cherry Pie filling
 (or any other flavor if
 preferred)

Serve! Enjoy!



JIFFY CINNAMON ROLLS

Something so easy shouldn't be so good. A single recipe won't be enough.

All purpose flour	2 cups	500 mL
Granulated sugar	2 tbsp.	30 mL
Baking powder	4 tsp.	20 mL
Salt	1 tsp.	5 mL
Cold butter or margarine	¼ cup	50 mL
Cold milk	1 cup	250 mL
Butter or margarine	⅓ cup	75 mL
Packed brown sugar	1 cup	250 mL
Cinnamon	3 tsp.	15 mL
Currants or cut up raisins	⅓ cup	75 mL

In large bowl put flour, sugar, baking powder and salt. Cut in butter until crumbly. Make a well in center.

Pour milk in well. Stir to form soft dough adding a bit more milk if needed. Turn out on lightly floured surface. Knead 8-10 times. Roll into rectangle about ⅓ inch (1 cm) thick and 12 inches (30 cm) long.

Cream butter, brown sugar and cinnamon together well. Drop 1 measuring teaspoon (5 mL) into each of 12 greased muffin tins. Spread the remaining cinnamon mixture over dough rectangle. Sprinkle currants over top. Roll up as for jelly roll. Mark first then cut into 12 slices. Place cut side down in muffin pan. Bake in 400°F (200°C) oven for 20-25 minutes. Turn out on tray. Makes 12.

GLAZE: To ½ cup (125 mL) icing sugar, add enough milk or water to make a thin glaze. Drizzle over cinnamon rolls.

Submitted by Shirley



Lemon Squares with Soda Crackers

1 $\frac{3}{4}$ cups crushed soda crackers

$\frac{1}{2}$ cup white sugar

1 cup flour

1 tsp. baking powder

$\frac{1}{2}$ cup shredded coconut

$\frac{3}{4}$ cup (12 Tbsp) margarine

1 - (212g) pkg. lemon pie filling

Cook pie filling as directed on package
Let cool.

In meantime in mixing bowl, combine cracker crumbs, sugar, flour, baking powder and coconut, work in the margarine. To make crumbs. Pat $\frac{3}{4}$ of these crumbs in 9X9 greased pan then spread the cooled lemon pie filling, sprinkle remaining crumbs on top. Bake 350° for 30 mins or until light brown

Fast and Easy Dessert

Mix 3 cans (398 ml) fruit cocktail

Beat in 1 - (99g.) Vanilla Instant Pudding

Pour into a bowl and serve.

Olga Seniuk



Lynnie Squares

- 1 cup graham wafer crumbs
- $\frac{1}{2}$ cup melted butter
- 1 cup fine coconut
- 1 cup chocolate chips
- 1 cup eagle brand milk
- $\frac{1}{2}$ cup walnuts (optional)

Mix all together & put
into a 8" x 8" pan.

Bake at 350°
30 mins

Kenna C. Delisio



From Dolores Lancel

marmalade carrot cake.
 $\frac{3}{4}$ cup oil
1 cup Sugar
4 eggs
 $2\frac{3}{4}$ cups flour
2 thespoon soda -
2 thespoon Baking powder
 $\frac{1}{2}$ thespoon Salt.
 $2\frac{1}{2}$ cups of grated Carrots
 $\frac{1}{2}$ cup of Orange Marmalade
Cook 325 on glass pan
or 350 metal pan - 1 hour
1 thespoon of nutmeg



Mom's Rice Pudding Connie Mahon
Combine $\frac{2}{3}$ c. of minute rice, $3\frac{1}{2}$ c. milk
 $\frac{1}{4}$ tsp salt, 1 tsp vanilla, $\frac{1}{3}$ c brown sugar, $\frac{1}{8}$ tsp
nutmeg, 1 tsp of butter in a sauce pan. Add
 $\frac{1}{2}$ c raisins. Bring to a boil, cook over med.
heat for 30 min, stir every 10 min. Remove
from heat, add a beaten egg yolk & a little
mixture & then heat to boiling. Serve
warm or cold.



My favourite Puffed wheat squares

Passed down from a friend
who passed away about
20 yrs. ago. They were great when
we went ice fishing

$\frac{1}{2}$ cup butter
1 cup white sugar
1 cup honey or syrup
5 heaping tablespoons Fry's Cocoa

Mix all + heat till it comes to a boil
Boil about 1 1/2 minutes. Pour over
1 1/2 cups puffed wheat. Mix well till all
coated. I also add about a cup of peanuts also.
Press well

Cut in squares when cool. Enjoy

Decorate your Christmas
with every kind of joy.

Edna Lynchuk



No BAKE Squares.

1 egg

$\frac{1}{2}$ cup butter

1 tbspcocoa

$\frac{1}{2}$ cup brown sugar

Mix the above together.

Cook & stir on stove but do not boil.

Remove from stove... add 1 tsp. vanilla
and 2 cups of graham wafer
crumbs & mix.

Press into a 8x8" greased pan.

Cool. Ice with chocolate
icing.

Mang Saranchuk.



Old-Fashioned Rice Pudding

Rich, creamy, and thick. Serve with Strawberry Rhubarb Compote (p. 294) or Ginger Spiced Pears or Plums (p. 294) on top.

1	1/4 cup	white rice	125 ml
		(preferably jasmine)	
2	2 cups	whole milk	500 ml
1	1 cup	10% cream	250 ml
1		cinnamon stick	
		(3"/8 cm)	
2		egg yolks	
1	1/2 cup	35% cream	125 ml
1	1/4 cup	sugar	60 ml
	pinch	salt	
	pinch	freshly grated nutmeg	

VARIATION:

- For a fragrant, East Indian-style pudding, use rinsed and soaked basmati rice. Lightly crush the grains first to release the starch. (This creates a creamier consistency.) Flavour the milk with green cardamom pods and cinnamon.

1. Rinse rice and drain well. Combine in the top of a double boiler with the milk, 10% cream, and cinnamon stick. Set over simmering water and cook uncovered, stirring occasionally, for 30–40 minutes, until rice is just tender and creamy.
2. In a small bowl, whisk egg yolks with 35% cream and ladle in a few spoonfuls of hot, creamy rice. Stir the mixture back into the pot of rice, adding the sugar, salt, and nutmeg. Continue to cook gently in the double boiler for 5 minutes or so. Remove the cinnamon stick.
3. Set aside, covered, for 15 minutes. Serve warm or at room temperature.

Serves 4–6.

TIPS:

- For a lighter pudding, replace the whole milk and creams with 2 cups whole milk and 1 cup of water.
- When refrigerated overnight, the pudding becomes very thick; thin out with additional milk or cream.
- Instead of topping the pudding with fruit, add 1/4 cup (60 ml) raisins, dried cranberries or dried cherries during the last 5 minutes of cooking.

Gaelene & Denis Chaiten



✓ Stackhouse
Elk Point

Picnic Cake

- 1/2 cup margarine
- 1 1/4 cups sugar
- 1/4 cup Smooth Peanut Butter
- 1 teaspoon Vanilla
- 2 eggs
- 2 cups Flour
- 1 tablespoon - baking powder
- 1/2 tsp. salt
- 1 cup milk.

Cream margarine & sugar. Add peanut butter, vanilla & eggs, beat well. Blend together flour, baking powder & salt. Add to creamed mixture alternating with milk mixing well after each addition. Pour batter into a greased 13x9 pan. Bake at 350 30-35 minutes. Cool, leave cake in pan. I prefer glass pan. When cold spread with Peanut Butter Frosting & drizzle with Strawberry or Rasp.

Pg 2.

Jan.

Carry the cake to Buffet or Pot Luck
Cut in 18 - 24 Pieces.

Frosting

- 1/4 cup Marg.
- 1/4 cup Peanut Butter
- 1 tsp Vanilla
- 2 1/2 cups icing Sugar
- 1/4 cup milk.

Cream marg., peanut butter & vanilla. Add sugar alternating with milk beating until light & fluffy. (if needed use additional milk sparingly)

(After frosting drizzle jam on cake & draw a wain (water) knife through jam to make designs.



Pudding in a cake mix

4 eggs.

1 cup warm water

$\frac{1}{2}$ cup oil

1 pkg instant pudding.

1 cake mix

Very moist. !

Note: Baking instructions were not provided with this recipe.
Suggested - The cake should be baked/ready as per the cake mix directions.



RAISIN PUDDING

1 CUP BROWN SUGAR $\frac{1}{2}$ CUP RAISINS
 1 TBSP BUTTER 2 CUPS BOILING WATER
 PINCH OF SALT

MIX & COOL WHILE PREPARING BATTER
BATTER:

1 TBSP BUTTER 2 TBSP BAKING POWDER
 $\frac{1}{2}$ CUP WHITE SUGAR 1 CUP FLOUR
 $\frac{1}{2}$ CUP MILK
 BAKE 25 minutes @ 350°F

*May your home be filled
 with all the happiness
 Christmas can bring.*

Mary Demsyka



Washington Pudding

1 cup brown sugar
2 Tbsp. butter
2 cups hot water
 $\frac{1}{4}$ tsp. salt.

Prepare in a large heavy
saucepan with a tight cover:

Make the following batter
and drop by spoonfuls into
the hot sauce

$\frac{1}{2}$ cup sugar
 $\frac{1}{2}$ cup milk
1 cup flour
 $\frac{1}{2}$ cup dates
or cup raisins

2 Tbsp. butter
2 Tbsp. cocoa
1 tsp. cinnamon
2 tsp. baking powder

Bake on top of stove covered
tightly, for 35 minutes
Serve hot or cold.

Hope you have
a warm and cuddly Christmas.

George Wilkouski



Other Delicious Recipes



Caramel Popcorn Twists

Place 1-175 gram bag of
Old Dutch Popcorn Twists in
a large roast (Foil works)

In a large 2qt. saucepan,
melt $\frac{1}{2}$ lb butter

1 cup brown sugar

$\frac{1}{2}$ c. corn syrup.

Bring to a boil for 2 min.

Remove from heat and add

1 tsp. baking soda,

stir while it foams,

Pour over the twists.

Stir to cover popcorn.

Place in 250° oven.

Mix every 15 min. for

1 hour. Cool. Enjoy.

Thanks
FCSS.

Enjoy all the fun
and excitement
of the season.

Merry Christmas.

Lyn Young



Dipped Marshmallows
Dissolve 3 toffee bars, 1 can
eagle brand milk, $\frac{1}{2}$ cup butter
mix well
clip marshmallows & toothpick in mix
then roll in 3 cups of rice krispies
let dry & cool

Priscilla Brault

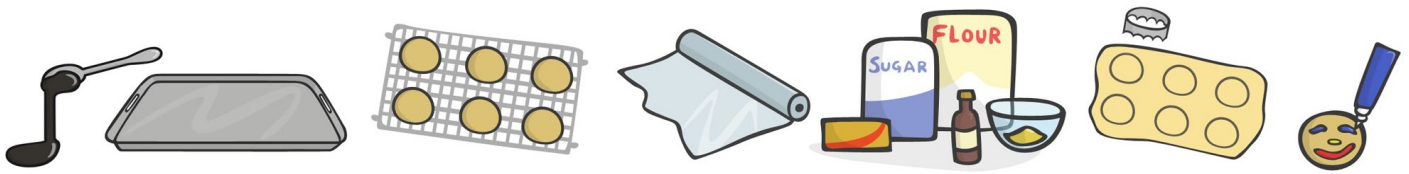


Fudge

2 c. sugar
 $\frac{1}{2}$ c. cocoa
1 c. milk
2 tbs tsp. butter
1 tsp. vanilla
 $\frac{1}{4}$ tsp. salt

Put sugar & cocoa in double boiler. Add milk a little at a time & stir. Let boil do not stir once it boils. Take off stove add

butter, vanilla & salt. Set in pan of cold water for 10 min.



Gumdrop Nougat

2 tbsp butter.

2 packages white chocolate chips
(225 m)

2 bags white mini marshmallows

2 cups gumdrops.

Melt first three ingredients in
microwave or non stick pan

Remove from heat

Add gumdrops - stir in

Pour into 8x8 pan lined with
parchment paper.

Once set cut into pieces
& enjoy.

Deck the dog
with Christmas jolly!

Alma Conrad



Nougat Candy

2 T butter
16 oz. bag of mini marshmallows
18 oz white chocolate
2 cups Gumdrops

Put first three ingredients
in a bowl. Heat until you
can stir all together.

Add gumdrops. Leave cool
for 2 hrs. Cut in squares
and enjoy!

Hope you have
a warm and cuddly Christmas.

Merry Christmas Everyone!
Much peace & love

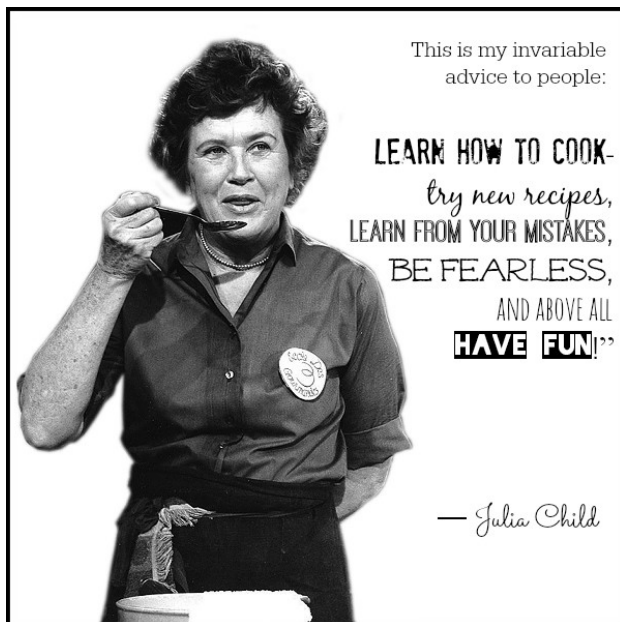
Therese Amyotte
Puse Dechaune
Charlie Dechaune



Quotes on Recipes



"I hate the notion of a secret recipe. Recipes are by nature derivative and meant to be shared - that is how they improve, are changed, how new ideas are formed. To stop a recipe in its tracks, to label it 'secret' just seems mean."
- Molly Wizenberg



"Cooking is not a science but an art, mistakes are okay, messes are fine - the pleasure is in the creating and the sharing of the result."
- Lori Pollan, *The Pollan Family Table: The Best Recipes and Kitchen Wisdom for Delicious, Healthy Family Meals*

"It is important to view a recipe book as one that you use daily and what we in our family call 'a living book' - a book that you use all the time, not just read once and discard on the shelf."
- *The Silver Elves, The Elf Folks' Book of Cookery: Recipes for a Delighted Tongue, a Healthy Body and a Magical Life*



Don't be afraid to adapt new ingredients into your own techniques, and traditional ingredients into new recipes.
- Jose Garces

I think sharing recipes is such an important part of baking and the baking world.
- Christina Tosi

There's something brilliant about a recipe that doesn't ask too much of you; a recipe, in fact, where getting it exactly right would be exactly wrong; a recipe you can fiddle with, and tend to when you remember."
- Ella Risbridger, *Midnight Chicken: & Other Recipes Worth Living For*



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