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Aunt Barbara's Cocktail Weenies

- 1 package cocktail weenies
- 1 bottle chili sauce
- 1 jar red currant jelly

Mix & heat

Denny's Deviled Eggs

- 3 dozen extra large or jumbo eggs (hard boiled)
- 4 small cans deviled ham
- 1/2 cup mayo
- 2 T mustard; 1/2 t paprika; dash pepper
(add no salt)

Blend yolks & ham with fork or pastry blender.
Add remaining ingredients and blend well.
Fill egg white halves using spoon or pastry bag.
Sprinkle lightly with paprika for attractive look.

Extra large or jumbo eggs look the most attractive
Garnish with lettuce leaves.

When peeling hard boiled eggs, use a teaspoon dipped in water; crack outside of shell by rolling gently; using tip of wet teaspoon, get under the membrane and gently go around the egg under the shell; shell will easily come off; may need to wet spoon more than once.

Hard Boiled Eggs: Place eggs in single layer in saucepan; add water just to cover the eggs; bring to boil; cover saucepan & remove from heat. Let stand 20 minutes. Drain & return to pan; gently shake so shells crack, then peel under cold running water ... also see above instructions.

Ken Buhler's Cheeseball

8 ounces cheddar cheese, grated
2 -- 6 ounce packages cream cheese, softened
1 Tablespoon chopped green pepper
1 Tablespoon chopped onion
1 Tablespoon chopped pimento
1 Tablespoon fresh lemon juice
2 Tablespoons Worcestershire
dash Tabasco (optional)
chopped pecans

Mix together; form ball; roll ball in pecans
Chill at least 2 hours
Take out 2 hours before serving

Makes one very large cheeseball or 2 medium size ones

Banana Bread

1 cup sugar
½ cup shortening
2 eggs
1 t baking soda in 3 T hot water
2 cups flour
¼ t salt
3 mashed bananas

Mix sugar, shortening, eggs (use electric mixer if you prefer)
Add soda dissolved in hot water
Add bananas and then add dry ingredients

Pour in greased loaf pans
Bake at 375° for 45-60 minutes

Mini loaf pans for 30-40 minutes
Mini-muffins for 10 minutes

Banana Mini Muffins ~ Double Batch

2 cups sugar
1 cup shortening
Speed 6 for 1 minute
Scrape bowl
Speed 6 for 1 minute
4 eggs
2 t baking soda in 6 T hot water
(Optional: ½ t banana flavoring)
Speed 4 for 30 seconds
Scrape
Speed 6 for 1 ½ minutes
4 cups flour
½ t salt
6 mashed bananas (or a bit more)

Add half of dry ingredients & bananas
Stir speed for 30 seconds
Add rest of flour & bananas
Stir speed for 45 seconds

Lightly grease muffin pan ...
Mini-muffins @ 350 for 10 minutes (makes @ 110)
(Use convection; bake no longer than 10 minutes; let sit in pan for @1 minute or so)

Beer Bread

3 cups self-rising flour
1/4 cup sugar
1 can beer

Mix together.

Put in greased loaf pan.

Bake at 350° for 45-55 minutes.

Manya's Zucchini Bread

2 eggs
2 cups sugar
1 cup oil
2 ½ cups grated zucchini
3 t vanilla
3 cups flour
1 t salt
1 t baking soda
3 t cinnamon
1/4 t baking powder
½ cup nuts (optional)

Beat eggs, sugar, oil, zucchini & vanilla.

Add dry ingredients.

Fill greased loaf pans ½ full.

Bake at 350° for 45-60 minutes.

(Makes two loaves)

Crunchy Caramel Apple Pie

Pastry for one 9-inch pie crust

1/4 cup sugar

3T flour

1 tsp cinnamon

1/8 tsp salt

5 1/2 cups peeled & thinly sliced apples

Mix these 5 ingredients together

Pour into prepared pie crust.

Crumb Topping:

1/2 cup brown sugar

1/2 cup flour

1/2 cup quick oats

1/2 cup butter

Blend with pastry blender & sprinkle over the apple mixture.

Bake at 375 degrees for 20-30 minutes, then cover with foil and bake another 20 minutes until apples are tender.

Remove from oven and sprinkle on 1/2 cup chopped pecans and 1/2 cup caramel ice cream topping.

Gramma Leola's Peanut Butter Bars

1 cup sugar
1 cup white syrup
2 cups peanut butter (Reese's)

*Heat until melted

Pour over 6 cups cornflakes and put into 9x13 pan.

Melt large package of milk chocolate chips & pour over top.

Refrigerate and cut

Andy's Venison Casserole

1 lb ground venison
1 onion, finely chopped
1 bell pepper (green pepper), finely chopped
Minced garlic
1 can tomato soup
1 can cr mushroom soup
1 can Cheddar soup
1 can peas, drain (optional)
1 sm can mushrooms, drain (optional)
1 can water chestnuts, chopped (optional)
1 small package spaghetti or other pasta
Grated cheese for topping (optional)

Brown meat, onions & garlic; use your choice of seasonings. Drain well. Cook pasta. Mix soups together, then add meat, pasta and optional ingredients if desired. Heat until hot. Cook on top of stove or bake in 350° oven. Top with cheese if desired.

Armenian Rice and Noodles from Lisa Solum

1 cup fine egg noodles, uncooked
1/4 cup butter
2 1/2 cups water
1 cup long grain rice, uncooked (or wild rice)
1 1/4 t salt
dash pepper
parsley, snipped

Break noodles into 1-inch pieces. Cook and stir noodles in butter in 2 qt saucepan for 5 minutes. Stir in remaining ingredients except parsley. Heat to boiling, stirring once or twice; reduce heat.

Cook until rice is done. Fluff mixture lightly with fork; cover and let steam 5-10 minutes. Sprinkle with parsley.

Chicken Souffle

Meat from cooked chicken breasts (4) cut up
1/2 lb grated American or Cheddar cheese
1 1/2 cups macaroni (uncooked measure) Cook before using
1 can cr celery soup
1 beaten egg
1 1/2 cups milk
1/2 cup onion, minced or finely chopped
6 oz can evaporated milk
mushrooms

Mix all ingredients together and pour into 9x12 baking pan.

Top with crushed potato chips.

Bake uncovered at 350° for 1 1/2 hours.

Jenny Joes or Sloppy Joes

1 lb ground beef

brown w/minced garlic and finely chopped onion or
onion powder & garlic powder

1-2 cans chicken gumbo soup

Optional: Fresh baby bella mushrooms, sliced very thin

Sweet Baby Ray's BBQ sauce

or

1/4 cup catsup & 1T mustard

Salt & Pepper

After browning hamburger, mix rest together.

Heat on stove top or in Nesco roaster or crockpot until hot.

Add more or less of catsup and mustard depending on
personal preference; same w/BBQ sauce

Macaroni Hot Dish

1 lb of ground meat (beef, buffalo, deer, etc.)

Brown with minced garlic and onion (fresh or powdered)

Drain any grease

Add: Cooked macaroni of your choice (most of a small box)

1 can tomato soup

1 or 2 cans vegetable soup

1 can peas, drained

1 small can lima beans, drained (optional)

1 sm can sliced mushrooms (optional)

1 can water chestnuts, chopped (optional)

Cook on stove top til heated through and flavors blend (30-45 minutes)

OR

Bake in 350° oven for 30-45 minutes. If you like, add some
grated cheese on top.

Mary Anne's No Peek Brisket

Put trimmed beef brisket in baking pan (pork tenderloin is also very good)

Season meat with your favorite seasonings (garlic, onion, etc)

Place sliced onions on top if you wish

Cover with 1 to 3 cups of your favorite barbeque sauce depending on size of meat

(we like Hunt's Hickory and Brown Sugar)

Cover tightly with heavy duty foil

Bake for about 10 hours at 225 degrees for a small brisket and at 250 degrees for a piece of meat 5 pounds or larger.

**** Absolutely NO PEEKING ****

The meat is easy to pull apart. Place on buns and enjoy!

This is even better the second day.

Notes: I prefer a glass baking pan, metal can react with the acidity of the BBQ sauce. Have tried using a Nesco roaster, but it doesn't turn out as nice. Pan needs to be not much bigger than the meat & the foil seal needs to be tight so the meat doesn't dry out. I don't use the juice as it will have some fat in it; I prefer to add fresh BBQ sauce to the pulled meat. Freezes great.

Nancy's Breakfast Bake

Use 9 x 13 inch casserole/baking pan
(deeper one works best)

Shredded hash browns to cover bottom of pan
(I like the unfrozen Simply Potatoes rather than frozen)

Garlic or Garlic Powder

Onion Powder or finely diced onion

~ Mix garlic & onion with the potato layer

2 lbs of Jimmy Dean Hot sausage, brown and drain grease
(Put paper towel in colander & pour in browned sausage to really get the grease out)

2 ½ cups shredded Cheddar cheese (or a bit more)

1 green pepper, finely diced

Fresh mushrooms, finely sliced

8 eggs

1 ¾ cups milk (1% works fine)

Salt & Pepper (omit salt if you like)

½ cup butter or a bit more, melted (for topping)

Bread crumbs, 6 to 8 ounces, (for topping)

Start with well greased 9x13 pan (I like to grease with butter). Layer hash browns across bottom of pan & mix with garlic and onion. Sprinkle on browned sausage, green pepper, mushrooms and cheese. Mix eggs, milk, salt & pepper. Pour over top of all. Toss bread crumbs with melted butter and spread over top. It works best to prepare this the day before and refrigerate.

Bake uncovered at 350 degrees for about 1 ½ hours or longer if needed. I baked for 1 ½ hours at 350 and then turned oven down to 200 degrees for another 30 minutes. This allowed the casserole to firm up well, allowing it to be cut into pieces rather than spooned out.

Nancy's Spaghetti Sauce

This is the basic recipe that you can experiment with by adding or deleting according to your own tastes.

Minced garlic

Onion, finely chopped

Saute garlic and onion in a little olive oil

Add meats to brown or brown meats separately

2 lbs ground beef, brown & drain

2 lbs ground buffalo, brown & drain

1 lb garlic sausage or Jimmy Dean Hot sausage, brown & drain

Put in big Nesco roaster (18 quart) and add:

green peppers, finely chopped (3 large)

or also use orange and yellow peppers, finely chopped

5 big cans dices tomatoes with juice

Tomato sauce

tomato paste

fresh mushrooms, thinly sliced, 4 to 6 cartons depending on how well you like them

Sugar to take away the acidity of the tomatoes, about 3 T or so

Can also add 2-3 cups of shredded zucchini

Nancy's Lasagna

Use spaghetti sauce recipe (make thick)

Lasagna noodles (cook per package directions)

12-18 oz Ricotta cheese (cottage cheese works if no Ricotta)

Mozzarella & Monterey Jack cheese, shredded

Slices of cheese for top if you want

Lightly grease bottom of 9x13 pan or whatever smaller pans you are using; deep pans work best.

Layer: noodles – ricotta & shredded cheeses – sauce – noodles – cheeses – sauce

Layer of noodles to top – more sauce on top. (Use more or less layers according to pan depth.)

Cover with foil and bake at 350° for 45-50 minutes or more until hot.

Remove foil; put shredded or sliced cheese on top & bake until cheese melts.

Tips: Lasagna freezes great! Do not put cheese on top if freezing – Thaw before cooking – Takes about the same amount of time to cook – Amount of noodles and cheeses depends on amount of sauce and how much lasagna you want.

Option: Add canned spinach (chopped up and well drained); it goes in the Ricotta cheese/shredded cheese layer and adds a pretty coloring and tastes good.

Nancy's Spaghetti Sauce Seasoning

For years I used Spice Islands Spaghetti Sauce Seasoning, but it was discontinued; so I emailed the company and they gave me a "close" version of the seasoning which I have since "perfected". I use all of this for an 18-quart Nesco size batch of sauce using 4 lbs of meat.

3-1/2 teaspoons	salt
4 teaspoons	sugar
1 teaspoon	summer savory
1-1/2 teaspoons	rosemary
1-1/2 teaspoons	ground black pepper
4-1/4 teaspoons	onion powder
1-1/2 teaspoons	ground marjoram
2-1/2 teaspoons	garlic powder
1/4 teaspoon	ground cloves
4 teaspoons	ground basil
4 t	mushroom powder
1/2 t	celery powder
1/2 t	oregano

Store in tightly capped container.

Parmesan Ranch Chicken

(Very Easy)

3/4 cup crushed cornflakes (bread crumbs work well also)
3/4 cup Parmesan cheese
1 envelope dry ranch mix
4 boneless, skinless chicken breasts
1/2 cup melted butter

Combine the cornflakes, Parmesan cheese, and ranch mix. Dip chicken in melted butter and roll in the dry mixture. Place chicken in a greased 9x13 pan and bake *uncovered* at 350° for 45 minutes.

Phyllis George's Hot Chicken Casserole

Preheat oven to 350°

In large bowl, combine:

- 2 cans cream of chicken soup
- 1 cup mayonnaise
- 1 ½ cups grated cheddar cheese (more is ok)

Stir until smooth; Then mix in:

- 4 cups bite-size cooked chicken
- 2 cups celery, chopped (more ok)
- 1-8oz can water chestnuts, sliced & drained
- 1-8oz can mushrooms, drained (fresh ok)

Put in shallow baking dish. Top with a thick layer of chow mein noodles or crushed potato chips. (It's good without the topping also.) Bake for 45 minutes or until hot and bubbly.

For low fat version, use reduced calorie or no fat soup, mayo, cheese, etc.

This recipe makes a lot; it can be easily cut in half.

Roast

Beef roast (buffalo, deer, etc)

- 1 packet of Lipton Onion soup mix
- 1 can cream mushroom soup
- 1 can beef broth
- salt, pepper & other desired seasonings

Season roast and coat in flour. Seasonings: salt, pepper, HyVee Chef's Secret Seasonings or other favorite seasoning. Brown in a little olive oil and minced garlic. (If preferred, you can skip the browning step. Just season roast and then proceed ...)

Mix dry soup mix into mushroom soup and then pour all ingredients over roast and bake in roaster at 325° for several hours; may want to lower to 300° after about an hour. The lower the temp, the long time needed to cook and the roast will be more tender. Can also use crock pot and cook all day.

Swedish Cardamom Meatballs

2 cups fine bread crumbs
½ cup milk
1 ¾ to 2 lbs ground beef
1 lb ground pork (Jimmy Dean Hot)
3 eggs
salt, pepper
1 T ground cardamom
½- ¾ T onion powder
½-¾ T Chef Secret Seasoning
Beef Bouillon soup (1)
Cream of Mushroom soup (2)
Melted butter, 1 stick
Mix in mixer and shape into uniform size meatballs
Use yellow melon scoop @ 100 balls

Baste with melted butter and Bake on cooking sheet
325 degrees/convection for 15 minutes; turn and shut off
oven and leave in 5 more minutes

Put in crockpot or Nesco with soups; Cook in soups until
done. OR Put in casserole; add rest of butter, 1 can beef
broth & 2 cans cream of mushroom soup. FREEZE

Thaw in frig; warm in oven a bit, then put in chafing dish to
warm & serve.

Wild Pheasant Stroganoff

From: KSFY – Joanie Olson, Sioux Falls
Makes 4 large servings

2 small pheasants, cleaned, boned, skinned and
cut into bite-size pieces
4 cups milk
2 T butter
salt & freshly ground pepper to taste
onion powder to taste
garlic powder to taste
or use minced garlic when browning meat
8 ounces fresh mushrooms, thickly sliced
2-10 ¾ oz cans cream mushroom soup
½ cup dry sherry or cooking sherry
1 T paprika
½ cup dry sherry or cooking sherry
½ cup of half and half
1 cup sour cream
Buttered noodles

Soak pheasant pieces in milk for 4 hours in refrigerator.

Remove pheasant and pat dry; discard milk. In large skillet,
melt butter and saute pheasant pieces until lightly browned.
Sprinkle with salt, pepper, onion powder and garlic powder.
Add mushrooms and saute for 2 minutes. Add soup and stir
to coat. Pour in ½ cup sherry, making sure all pheasant
pieces are covered with sauce. Sprinkle with paprika.
Cover and simmer for 1 hour.

Add remaining ½ cup sherry and stir well. With slotted
spoon remove pheasant and mushrooms to hot platter. Mix
half and half and sour cream into sauce. Stir until well
blended. Spoon over top of pheasant and serve
immediately, accompanied by buttered noodles or pasta of
your choice.

Fruit Salad

Apples; Banannas; Oranges; Grapes
Whipping Cream

Cut up fruit and mix with whipped cream

Peggy's Five Cup Salad

- 1 cup mandarin oranges, drain
- 1 cup pineapple tidbits, drain
- 1 cup seedless grapes, cut in halves (or cherries, fresh or canned)
- 1 cup mini-marshmallows
- 1 cup sour cream or plain low-fat yogurt

Mix together and refrigerate for a couple of hours
(Using sour cream will make it thicker than using yogurt)

Snicker or Milky Way Salad

- 2 Snicker or Milky Way bars
- 3 apples (use a tart apple, not Delicious)
- 1 small package vanilla Instant pudding
- 1 cup milk
- 1 (8 oz) carton Cool Whip

Mix the milk and pudding together. Add Cool Whip. Cut apples and candy bars in small pieces. Mix them with the pudding mixture.

Waldorf Fruit Salad

Apples, cut up
Pineapple tidbits, drained (save a little of the juice)
Mini-marshmallows
Miracle Whip salad dressing

Combine fruit and marshmallows; Mix with salad dressing & a little pineapple juice

Boxed AuGratin Potatoes

1 box of AuGratin Potatoes
1 can cr mushroom soup
Fresh baby bella mushrooms, sliced thin or
1 small can sliced mushrooms (optional)

Prepare according to directions on package adding the soup and mushrooms.

May need to bake/cook a bit longer than package directions to get the sauce thick.

Substitute 1 can chicken broth for equal parts of water for a richer taste

This also works well in a Nesco roaster. Once they are done you can turn down the temp and just keep them warm until ready to serve.

Nancy's Honey Baked Beans

4 - 16 oz cans Bush original baked beans or other favorite baked beans
½ cup BBQ sauce (we like Hunts Hickory & Brown Sugar)
2 T finely chopped onion or substitute appropriate amount of onion powder
1 jar canned bacon bits (Oscar Meyer or other brand)(the soft kind)
(Use whole jar or just ½ to 2/3 if you prefer; depends on amount of beans)
2 T honey or a bit more
¾ t paprika
¼ t dry mustard

Bake in oven at 350° for about 1 hour or longer
or
Cook in Nesco roaster at 300° or so for 2 hours or more

These amounts are not exact – use more BBQ sauce if you like that taste or use more honey if you like a sweeter taste. These can be cooked for a long time and kept warm for a long time. They are very easy and hard to mess up.

Scalloped Corn

2 cans creamed corn
1 ½ packages crackers, crushed to crumbs
(a package means one of the long packages of Premium saltines)
1 egg, beaten
salt & pepper
Milk til mushy, if needed

Do not usually need milk for 2 cans or corn.
If making 4 cans of corn, use 2 packages of crackers, 2 eggs and may need a little milk

Combine all ingredients and add milk, if needed, until mushy.
Dot top with pats of butter.
Bake at 350° for about one hour ...
Bake Covered and uncover last 5-15 minutes to brown