

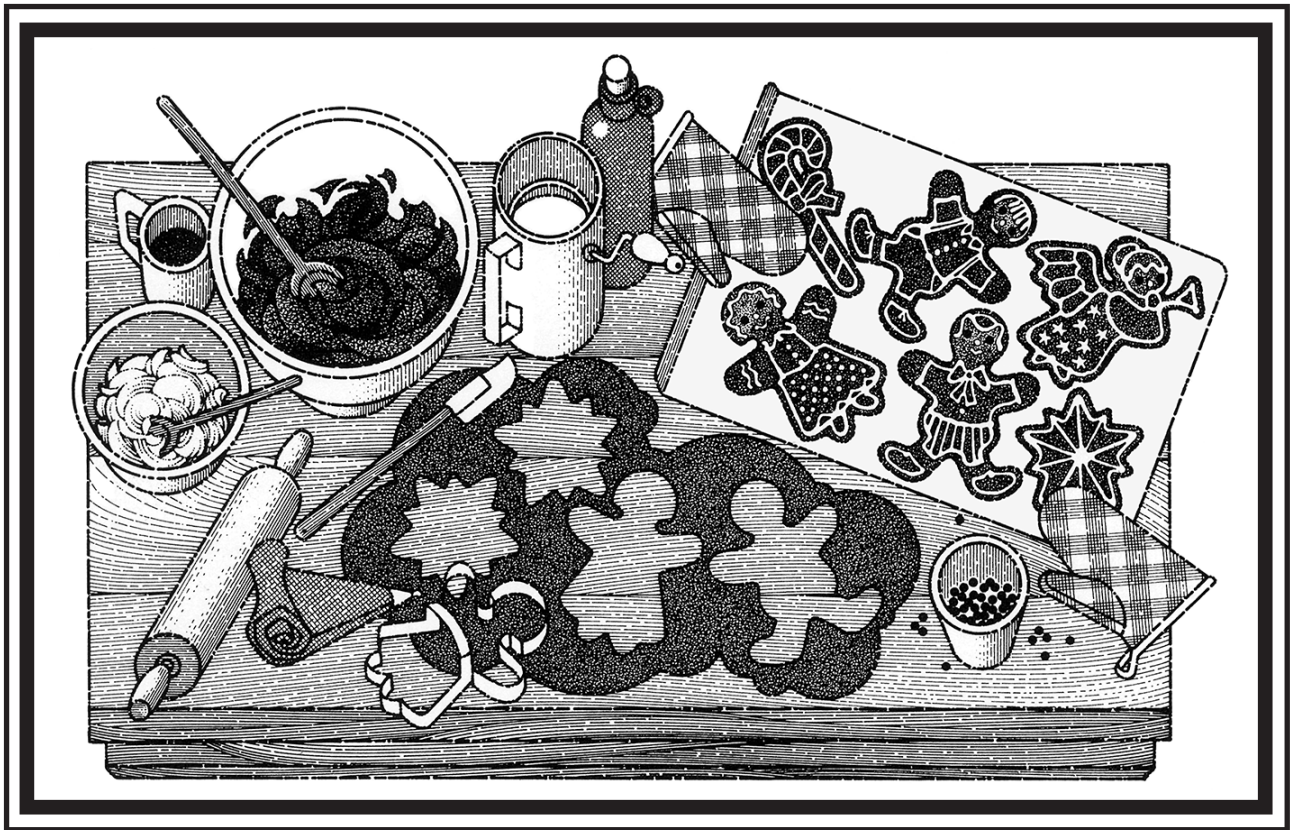


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AE APPLIED ENGINEERING[®]

Employee Cookbook



1988

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Image scans and OCR by
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Almond Joy Cake

John Hoskins, Engineering

Ingredients

1 box chocolate cake mix with pudding

Filling

1 cup evaporated milk

1 cup sugar

1 (10 oz.) package large marshmallows

1 (14 oz.) package flaked coconut

Topping

1-1/2 cups sugar

1/2 cup evaporated milk

1 stick margarine

1 (12 oz.) package chocolate chips

1-1/2 cups toasted almonds, chopped

Directions

Prepare cake mix as per package directions. Bake in a 11-1/2" x 17-1/2" pan.

For Filling, combine milk and sugar. Add marshmallows and heat until melted. Add coconut and pour over cake while cake is still hot.

For Topping, combine sugar, milk and margarine. Bring to a boil. Add chocolate chips, stir until melted. Stir in almonds. Pour over warm cake and serve.

Apricot and Peach Cheesecake*

John Stephen, Engineering

Ingredients

1-1/2 cups flour, sifted
1/4 cup sugar
1/4 lb. sweet butter, softened
1 egg
1 cup canned apricot puree
1-1/2 lbs. cream cheese, softened
3/4 cup sugar
3 eggs
1 cup heavy cream
1 tsp. vanilla
1 Tbsp. apricot nectar
1-1/2 cups sour cream
2 Tbsp. sugar
1-1/2 cups canned, sliced peaches, drained

Directions

Shell: In large bowl, combine flour, sugar, butter & egg. Blend well with fingers. Form dough into ball, knead lightly for a few seconds, then reform into ball. Wrap in wax paper and chill for 1 hour. When chilled, rollout on floured surface until 1/8" thick. Fit dough into springform pan and bake at 350° for 15-20 min. Let cool. Pour apricot puree into bottom of chilled shell and refrigerate.

Filling: In large bowl, beat cream cheese, sugar & eggs until very smooth. Add cream, vanilla and nectar and beat until creamy. Pour mixture into chilled shell over apricot puree and bake at 350° for 75 min. Let cool on wire rack for 30 min.

Topping: In bowl, beat sour cream & sugar until smooth, spread mixture evenly over the top of cake and bake at 350° for 5 min. Transfer cake to wire rack and let cool.

Remove from pan and garnish cake with peaches.

*Winner, Best Looking Pie, 1988 Æ Pie Contest

Armadillo Eggs

Harvey Wende, Manufacturing

Ingredients

- 2 dozen jalepeno peppers
- 1/2 lb. of Cheddar cheese (cut in wedges)
- 1/2 lb. of Monterrey Jack cheese (cut in wedges)
- 1 lb. hot & spicy breakfast sausage
- 4 cups (approx.) bread crumbs

Directions

Clean and seed jalepeno peppers. Slice open. Put wedge of each cheese in every pepper.

Cover outside of pepper with hot & spicy breakfast sausage. Roll peppers in bread crumbs.

Bake at 350° for 15-20 minutes or until golden brown.

Aunt June's Morning After Breakfast

Bruce Benesh, Advertising

Ingredients

8 eggs, beaten
10 slices bread, cubed
1 lb. Velveeta
1 stick margarine
3 cups milk
1 lb. sausage, cooked and crumbled
1 tsp. parsley flakes
1/2 tsp. dried mustard
1/2 cup onion, finely chopped

Directions

Line bottom of a 13x9" pan with bread cubes, pour over this melted combination of Velveeta, margarine, parsley and mustard. Top with mixture of eggs and milk, add sausage and onion.

Prepare before party, refrigerate overnight, drag out the morning after and bake at 350° for 30 minutes. Yields 6-8 happy campers.

Note: Ham or bacon may be substituted for sausage.

Bob's Apple-Nut Jell-O

Bob Sander-Cederlof, Engineering

Ingredients

- 1 3 oz. package of lemon Jell-O
- 6 oz. (1/2 can) frozen, concentrated apple juice - do not dilute!
- 1 cup applesauce
- 1/2 tsp. ginger
- 1/2 cup chopped pecans
- 1 cup boiling water

Directions

Put jello mix in saucepan, add boiling water and stir until dissolved.

Add frozen apple juice, stir until well mixed (make sure juice is completely thawed).

Add ginger, applesauce and nuts. Stir and chill until set.

Buttermilk Candy

Barbara Mayville, Shipping

Ingredients

2 cups sugar
1 cup buttermilk
1/4 tsp. baking soda

1 stick butter
1 tsp. vanilla
whole pecans

Directions

Mix together in a saucepan, sugar, buttermilk and baking soda. Cook for 10 minutes over medium heat.

Add: pecans, butter and vanilla. Stir. Return to heat and cook for 8 minutes.

Remove from heat and stir until mixture is slightly thickened (and will hold shape).

Spoon out mixture onto wax paper lined cookie sheet. Makes 15 - 18 pieces of candy.

Buttermilk Pie

Linda Davis, Shipping

Ingredients

1 9 inch unbaked pie shell
1 cup buttermilk
1/2 cup butter (not margarine)
1/2 cup sugar
3 rounded Tbsp. flour
3 eggs - beaten
1 tsp. vanilla
1/4 tsp. nutmeg

Directions

Cream soft butter with sugar; add eggs and flour, then beat well.

Stir in buttermilk and vanilla.

Pour into unbaked pie shell; sprinkle nutmeg on pie before baking.

Bake for 40-50 minutes at 350°. Let cool before serving.

Chicken Aurelio

Dee Caruso, Accounting

Ingredients

1-2 packages boneless chicken breasts
1 1 can artichoke hearts
flour
salt & pepper
Kaluha
olive oil

Directions

Cut chicken into bite sized chunks.
Dredge chicken bites in flour and brown in olive oil.
Drain and quarter artichokes. Add to chicken.
Add salt & pepper (to taste).
Add Kaluha - enough to make a sauce.
Cook with low heat until chicken is cooked.

Serve with rice or noodles.

Chocolate Pie

Pat Bynum, Shipping

Ingredients

3/4 cup flour
2 cups sugar
4 cups milk
1/2 cup cocoa
3 eggs (separate whites & yolks)
1 tsp. vanilla
pinch of salt (optional)
1 stick of butter or margarine
1 9" baked pie crust

Directions

Combine dry ingredients.
Gradually add milk and egg yolks until smooth.
Cook mixture until desired thickness is reached,
then, slowly add butter, vanilla and salt. Beat until
butter is completely mixed into batter.

Whip egg whites into meringue.

Pour into baked pie crust and top with meringue.
Put in 350° oven until peaks of meringue are
browned.

Christmas Candy

Greg Thomas, Technical Support

Ingredients

- 1 box Honey Graham crackers
- 1 cup light brown sugar
- 1 cup margarine (two sticks)
- 1 cup nuts, chopped
- 6 Hershey bars

Directions

Line cookie sheet with graham crackers and set aside.

Heat brown sugar and margarine to boiling.

Boil two minutes.

Stir in nuts.

Pour the hot mixture over the graham crackers and bake 10 minutes at 350°.

Remove from oven and place Hershey bars over top. Spread melted chocolate evenly with a knife. When candy is cool, break into pieces or cut into squares.

The best way to cool the candy is in the refrigerator.

Cream Cheese Pound Cake

April DiPasquale, International

Ingredients

3 cups sugar
3 cups sifted cake flour
3 sticks butter (not margarine)
6 eggs
8 oz. cream cheese
2 tsp. vanilla
1/2 tsp. salt

Directions

Cream butter, cream cheese and eggs together until smooth.

Gradually add sugar followed by the flour. When sugar and flour are mixed into batter, add vanilla and salt.

Take care not to overbeat.

Bake for about 1-1/2 hours at 315°.

Death Nachos

Bruce Benesh, Advertising

Ingredients

- 1 large bag Tostitos
- 1 lb. hamburger, cooked and crumbled
- 1 lb. sausage, cooked and crumbled
- 1/2 large white onion, chopped
- 2 cans refried beans
- 1 lb. cheddar cheese, grated
- 1 lb. Monterrey Jack cheese, grated
- 1 medium tub, sour cream
- 1 can Clement Jaques jalapenos, chopped
- 1 can black olives, sliced
- 1 medium bowl guacamole (real stuff only)

Directions

Cover oven rack with foil, spread Tostitos to completely cover rack. In a large bowl, mix beans with hamburger and sausage then use hand (yes, your hand!) to drip blobs of mixture evenly over Tostitos. This stage is pretty disgusting so forewarn the weak of stomach. Wash hand, then sprinkle onions, jalapenos, olives and both cheeses over pile. Bake at 350° for 20-25 minutes and smear with sour cream and/or guacamole. Serve with forks and plenty of napkins.

Serves 10-12 munchers or 3 serious football addicts.

Deep-Dish Brownies

Roger Kidson, Engineering

Ingredients

3/4 cup butter or margarine
1-1/2 cups sugar
3/4 cup all purpose flour
1/2 cup cocoa
3 eggs
1-1/2 tsp. vanilla
1/2 tsp. baking powder
1/2 tsp. salt

Directions

Mix all ingredients and spread in a greased 8-inch square pan.

Bake at 350° for 40 - 45 min. or until brownie begins to pull away from the edges of the pan.
Cool. Cut into squares. (A double batch needs 2 3/4 to 3 tsp of water added.)

Easter Bread

Roger Kidson, Engineering

Ingredients

1 cup milk
1 cup water
2 Tbsp. margarine
1 cup sugar
2-1/2 tsp. salt
4 tsp. whole allspice (ground in a blender)
1-1/2 pkg of yeast dissolved in 1/4 cup warm (110°) water
6-1/2 cups all purpose flour, sifted

Directions

Scald the milk and add water, margarine, sugar, salt and allspice (pre-ground allspice can be used but grinding it fresh has a much better flavor).

Cool to around 110° and add yeast in the 1/4 cup of warm water.

Gradually add flour to mixture. Knead dough 10 min. Cover with a damp cloth in a warm place and let rise until double. Knead down and let rise again until double.

Make into 2 large or 4 small loaves and place in bread pans (should half fill pans). Let rise until double again.

Bake at 350° until it shrinks from the edges of the pan (about 40 min).

Oil the tops with butter and let cool. (Tips: thorough kneading will avoid large holes in the bread and avoid adding too much flour while kneading as this will make the bread tough. This bread is especially good served as buttered toast with eggs.)

Elephant Ears

Kevin Bailey, shipping

Ingredients

- 1 package dry yeast
- 1/4 cup warm water (105° -115°)
- 2 cups flour
- 1-1/2 Tbsp. sugar
- 1/2 tsp. salt (optional)
- 1 cup butter or margarine
- 1/2 cup milk, scalded
- 1 egg yolk
- 2 Tbsp. butter or margarine, melted
- 2 cups sugar
- 3-1/2 tsp cinnamon
- 1/4 cup butter or margarine, melted
- 1/2 cup chopped pecans or walnuts

Directions

Dissolve yeast in 1/4 cup warm water; let stand 5 min. Combine flour, 1-1/2 Tbsp. sugar, and salt in a large mixing bowl. Cut 1 c. butter into flour mixture with a pastry blender until mixture resembles coarse meal. Combine milk, egg and yeast mixture; add to flour mixture, mixing well. Chill dough 2 hours. Turn dough out onto a floured surface; knead 1 to 2 minutes. Cover and let rest 10 min. Roll dough into a rectangle on a lightly floured surface; brush with 2 Tbsp. melted butter. Combine 2 c. sugar and cinn.; sprinkle 1 c. of mixture over dough. Roll up jellyroll fashion, starting at long side; pinch long edge (don't seal ends). Place roll seam side down, and cut into 18 (1") slices. Sprinkle a portion of remaining cinn-sugar mixture lightly over waxed paper. Roll each slice out to 1/8" thickness, turning over once. Carefully transfer slices to an ungreased baking sheet. Spread each pastry with remaining melted butter; sprinkle with remaining cinnamon-sugar mixture and pecans. Bake 400° for 10 minutes or until lightly browned.

Fat Pills

Steve Adams, Technical Support

Ingredients

2-1/2 large Milky Way bars
2 sticks margarine
2 cups sugar
4 eggs
1/2 tsp. baking soda
1-1/4 cups buttermilk
2 cups flour, sifted 3 times
1 cup pecans
1 tsp. vanilla

Icing

1 8 oz. package cream cheese
2 lbs. powdered sugar, sifted
1 cup coconut
1 tsp. vanilla

Directions

Melt Milky Way bars and 1 stick margarine over low heat or in double boiler and set aside.

Cream sugar and margarine until fluffy, add eggs one at a time, beating after each egg.

Dissolve baking soda in buttermilk and beat into egg and sugar mixture. Add flour, pecans and vanilla and mix well.

Pour into three, greased and floured, 9" round cake pans.

Bake at 300° for 30 minutes.

Icing: blend cream cheese, powdered sugar and vanilla together until smooth, stir in coconut. Frost each layer with icing and serve.

Fruit Cocktail Pie

Linda Davis, shipping

Ingredients

- 1 can Eagle brand milk
- 1 can (No.2) can fruit cocktail and juice
mashed out of fruit.
- 1/4 cup lemon juice
- 1/2 up pecans, chopped
- 1 8" graham cracker crust
- 2 bananas, sliced
- 1 8 oz. Cool Whip

Directions

Mix milk, lemon juice, pecans and fruit cocktail together. Pour into pie crust. Place banana slices on top of mixture and top with Cool Whip.

Keep in refrigerator until ready to serve.

Hamburger - Cheese Casserole

Linda Davis, Shipping

Ingredients

- 1 lb. ground beef
- 3 Tbsp. melted butter
- 2 (8 oz.) cans tomato sauce
- 1 cup cottage cheese
- 1 package cream cheese
- 1/4 cup evaporated milk
- 3 Tbsp. onion
- 8 oz. noodles or macaroni

Directions

Preheat oven to 350°. Combine meat and 1 Tbsp. of butter in a skillet. Cook, stirring with a fork to break up meat until browned. Add tomato sauce; mix well and set aside.

Cook the macaroni in boiling water for 10 minutes; drain. Spread 1/2 of the macaroni in a greased 2 quart dish.

Combine cottage cheese, cream cheese, milk and onion and spread on top of macaroni. Add to this the remaining butter.

Spoon meat mixture on top. Top with remaining macaroni, cover dish and bake for 20-30 minutes.

Hamburger Stroganoff

Noel Holmes, Documentation

Ingredients

- 1 lb. ground beef
- 1/2 cup minced onion
- 1 clove of garlic, minced
- 2 Tbsp. flour
- 1 Tbsp. paprika
- 1 tsp. salt
- 1 cup sour cream
- 1 4 oz. can of mushroom pieces
- 1 can cream of chicken soup

Directions

Brown meat - drain.
Add onions and garlic - cook for a few minutes.
Add dry ingredients - cook for 10 minutes.
Add mushrooms and soup - simmer.
Add sour cream - simmer until sour cream is fully mixed in.

Serve on a bed of egg noodles or rice.

Hot Corn Casserole

Leigh Walsh, Sales

Ingredients

- 1 8 oz. package of cream cheese
- 2 15 oz. cans of corn, drained
- 1 Tbsp. of butter
- 2-4 jalapeno peppers, sliced or chopped

Directions

Mix all ingredients together.

Heat in a casserole dish until corn is cooked.

Ice Ball Lemon Pie

Kay Whitworth, Sales

Ingredients

1 graham cracker pie shell
1 can Eagle brand milk
1 egg yolk
1/2 cup real lemon juice

Directions

Beat all ingredients together with fork until thick.

Top with Cool Whip.

Let sit for 1 hour in refrigerator before serving.

MeMa's Plain Cake

Mike Kilgore, Techincal Support

Ingredients

2 sticks margarine
1/2 cup Crisco
3 cups sugar
5 eggs
3-1/4 cups plain flour (sifted)
1 tsp. baking powder
1/2 tsp. salt
1 cup sweet milk (whole, not low-fat or skim)
1 tsp. vanilla extract
1 tsp. lemon extract

Directions

Sift flour, salt and baking powder twice. Cream the margarine and Crisco. Add sugar and eggs (one at a time) alternately. Then add vanilla and lemon flavoring. Add milk and flour alternately. Stir butter in until thoroughly blended and smooth.

Pour batter into greased and floured pan. Put in cold oven. Set oven to 325° and bake 1 hour - 15 minutes to 1 hour - 30 minutes.

Mexican Layered Dip

Shelly Bennett, Sales

Ingredients

- 2 cans refried beans
- 3 avocados, chopped. Sprinkle lemon juice and pepper on chopped avocado
- 4 medium tomatoes, peeled, chopped
- 2 cups sour cream
- 1/2 cup mayo
- 1 package Lawry's taco mix
- 1 bunch, chopped, green onions
- 1 can drained, chopped, green chili peppers
- 2 cups shredded cheddar cheese
- 1 small can black olives

- 1 bag of your favorite chips

Directions

Mix together sour cream, mayo & taco mix. Set aside.

Layer, in order, in a 9"x11" pan; refried beans, avocados, tomatoes, sour cream mixture, onions, peppers, olives and cheese.

Mexican Salad

Roger Kidson, Engineering

Ingredients

1 head of lettuce
1 onion
4 medium tomatoes
1 medium avocado
4 oz. grated cheese
8 oz. Thousand Island Dressing
1 bag Dorito chips
1 lb. ground beef
1 can (15 oz.) of kidney beans
1/4 tsp. salt

Directions

Chop onion, tomatoes and lettuce.
Toss with cheese and dressing, add hot sauce to taste.
Crush Dorito chips, slice avocado and mix into salad.
Brown ground beef, drain and add beans and salt.
Simmer 10 minutes then add to salad.

Serve immediately.

Mother's Rolled Sugar Cookies

April DiPasquale, International

Ingredients

4 cups flour
1/2 tsp. salt
2 cups sugar
1 cup shortening
3 eggs
1 tsp. vanilla
1 tsp. baking soda, dissolved in 1 Tbsp. hot water.

Directions

Sift flour, salt and sugar together into a bowl; cut in shortening until mixture is fine as meal. Add eggs and vanilla; mix slightly. Add soda. Knead well and roll thin; cut with assorted cookie cutters.

Bake at 350° for 10-15 minutes on a greased cookie sheet.

Makes about 5 dozen cookies.

Onion Cheese Supperbread

Susie Green, Shipping

Ingredients

- 1/2 cup chopped onion
- 1 egg, beaten
- 1/2 cup milk
- 1-1/2 cups packaged biscuit mix
- 1 cup shredded sharp cheese
- 2 Tbsp. snipped parsley
- 2 Tbsp. melted butter

Directions

Cook onion in a small amount of hot fat until tender, but not brown. Combine egg and milk. Add to biscuit mix, stir until mix is moistened. Add onion, half the cheese and parsley. Spread dough in greased 8" round cake pan. Sprinkle with remaining cheese. Drizzle melted butter over top.

Bake at 400° for 20 minutes or until toothpick comes out clean.

Makes 6-8 servings.

Oven Crisp Chicken

Ann Pote, General Manager

Ingredients

- 1 cup sour cream
- 4 Tbsp. lemon juice
- 4 Tbsp. Worcestershire sauce
- 2 tsp. paprika
- 1 tsp. garlic salt
- 1 tsp. salt
- 1/8 tsp. pepper
- 2 tsp. celery salt

- 8 chicken breast halves, skinned
- 1 pkg. (8 oz.) herb seasoned stuffing mix
- 4 Tbsp. butter, melted

Directions

Mix sour cream, lemon juice, Worcestershire sauce, paprika, salts, and pepper together. Marinate chicken overnight in this mixture.

Roll chicken in stuffing mix. Arrange chicken in shallow baking dish.

Brush with melted butter and bake uncovered at 350° for 1 hour.

Makes 8 servings.

Pasta con Broccoli

Harvey Wende, Manufacturing

Ingredients

16 oz. cream
15 oz. tomato sauce (see Spaghetti Sauce
Magnifico)
2 cloves garlic
1 lb. broccoli florets
4 Tbsp. butter
12 oz. shell macaroni
1/2 cup grated parmesan cheese

Directions

Cook broccoli and drain.
Boil noodles Al dente & drain.
Melt butter and add garlic cloves. Saute butter
mixture for 2 minutes. Remove garlic cloves.
Next, add cream, tomato sauce and noodles to the
butter mixture and bring to a boil.
Add broccoli and cook 1 minute. Toss in parme-
san cheese and black pepper to taste.

Peanut Butter Balls

Linda Davis, Shipping

Ingredients

2 sticks softened butter
1 box powdered sugar
2 cups crunchy peanut butter
1 6 oz. pkg. of semi-sweet chocolate chips
1 6 oz. pkg. of milk chocolate chips
1/2 cake paraffin wax

Directions

Mix butter, powdered sugar and peanut butter together and chill.
Roll chilled mixture into small balls.

Chocolate coating:
Melt chocolate chips and paraffin in top half of a double boiler.

Use a toothpick to dip peanut butter balls into melted chocolate. Set dipped balls on cookie sheet lined with wax paper to cool.

Try using fondue picks instead of toothpicks.

Pecan Pie*

Tony Phan, Testing

Ingredients

3 eggs, slightly beaten
1/2 cup brown or white sugar
1/4 tsp. salt
1 cup light corn syrup
1 cup pecans, broken in pieces
1 9" pie shell
1/2 cup heavy cream

Directions

Mix eggs, sugar, salt, com syrup, vanilla and pecans. Pour mixture into pie shell.

Bake 10 minutes at 450°, reduce heat to 350° and bake for an additional 35 minutes.

Chill. Cover with thin layer of whipped cream. Garnish with pecan halves.

Makes 9" pie.

Pepperoni Frittata

Susie Green, Shipping

Ingredients

1/2 cup onion, chopped
1 cup cooked sliced zucchini or cut broccoli
1/2 cup cooked cauliflower
2-3 Tbsp. olive oil
5 eggs, slightly beaten
1/3 cup grated parmesan cheese
3-1/2 oz. package sliced pepperoni

Directions

In medium skillet, saute onion in oil until tender. Add zucchini (or broccoli) and cauliflower.

In bowl, beat eggs and cheese until blended. Add pepperoni. Pour over vegetables in skillet.

When only surface is moist, run skillet under broiler 1 minute or less to set the surface.

Serve from skillet or slide onto serving plate. Cut into pie-shaped wedges to serve.

Pop-up Bread

Kevin Bailey, Shipping

Ingredients

4 cups sifted flour
1 package active dry yeast
1/2 cup milk
1/2 cup water
1 stick butter or margarine.
1/4 cup sugar
1 tsp. salt
2 eggs

Directions

Sift flour onto piece of waxed paper. Measure 1-1/2 cups of this flour into large bowl; stir in yeast. In saucepan, place milk, water, butter, sugar and salt. Set over low heat and heat only until warm, stirring to blend. Add liquid ingredients to flour and yeast in bowl and beat until smooth. Blend in eggs. Add enough additional flour to make a stiff batter, beating until smooth and elastic.

Spoon batter into two well greased one pound coffee cans. Cover with plastic snap-on lids and place in warm spot to rise.

When dough has almost reached top of cans (about 1 hour), remove lids and bake in 375° oven for 35 minutes, or until bread is high and well-browned. Let cool in cans for 10 minutes before turning out on rack to cool completely.

Pork Chops with Rice

Spencer Thompson, Technical Support

Ingredients

1 tsp. butter
1/2 cup uncooked rice
2 medium onions, sliced
4 pork chops, loin or center cut
1 can tomato soup
1/2 cup water

Directions

Grease the bottom of a 1-1/2 quart casserole dish with butter.

Cover bottom of dish with rice and top with a layer of onions.

Pour tomato soup and water over meat.

Bake at 350° for 1-1/2 hours or until pork chops are done.

Pork or Steak Vegetable Bake

Spencer Thompson, Technical Support

Ingredients

- 4 medium potatoes, peeled & cut lengthwise in 1/4" slices
- 1 large carrot, sliced
- 4 4 pork chops or steaks, cut 1/2" thick
- 1/2 cup water
- 1/2 envelope onion soup mix (1/4 cup)
- 2 tsp. soy sauce

Directions

Preheat oven to 350°. Place potatoes and carrot slices in the bottom of pan.

Trim fat from the steaks. Brown steaks well on both sides.

In a small saucepan combine water, onion soup mix and soy sauce. Bring to a boil.

Spoon half of the soup mixture over the potatoes and carrots. Place the steaks on top of the vegetables and spoon remaining soup over them.

Cover and bake at 350° for 1 hour. Uncover and bake for an additional 10 minutes.

Makes 4 servings.

Potpourri

Greg Thomas, Technical Support

Ingredients

1/4 cup cinnamon
1/4 cup whole cloves
1 whole lemon - quartered
1 whole orange - quartered
3-4 cups water

Directions

Squeeze lemon and orange quarters into a saucepan or teapot. Next, add cinnamon, cloves and water in a saucepan and bring to a boil.

Turn heat down and let simmer. (You can also put this in a potpourri pot.) Add more water as needed.

The aroma will fill the room and should last for 3-4 days.

Pumpkin Nut Bread

Tom Milks, Sales

Ingredients

2 2 cups sifted flour
2 2 tsp. baking powder
1/2 1/2 tsp. baking soda
1 1 tsp. salt (optional)
1 1 tsp. cinnamon
1/2 1/2 tsp. nutmeg
1 1 cup solid pack pumpkin
1 1 cup sugar
1/2 1/2 cup milk
2 2 eggs
1 1 cup chopped pecans
1/4 1/4 cup softened butter

Directions

Sift together: flour, baking powder, baking soda, salt, cinnamon and nutmeg. In a separate bowl, combine pumpkin, sugar, milk and eggs. Add dry ingredients and butter to pumpkin mixture; mix until well blended. Stir in nuts. Spread batter into well greased 9x5x3" loaf pan.

Bake in 350° oven for 45-55 minutes or until a toothpick inserted in bread comes out clean.

Roast for Idiots

Bruce Benesh, Advertising

Ingredients

2-3 lb. roast
2 cans of cream of mushroom soup
1 package of Lipton Onion soup mix

Directions

Cut fat off Roast and put it in an over sized baking dish, dump the cream of mushroom soup and package of onion soup mix on top, cover tightly with foil and bake all day at 300° (house will smell real nice all day).

After about five hours, take out roast and whisk drippings for gravy.

Seafood Linguine

Christine Ruprecht, Accounting

Ingredients

- 1 28 oz. can crushed tomatoes
- 1/2 cup dry white wine
- 1/2 cup chopped parsley
- 2 Tbsp. olive oil
- 1 tsp. salt
- 1/2 tsp. basil
- 1/4 tsp. ground pepper
- 1/2 lb. halibut, cut into chunks
- 6 oz. shrimp, peeled & deveined
- 6 oz. scallops, halved
- 12 oz. linguine, cooked
- 1/3 cup grated parmesan cheese

Directions

In large saucepan combine tomatoes, wine, parsley, oil, salt, basil and pepper. Bring to a boil over medium heat. Reduce heat to low, simmer uncovered for 20 minutes, stirring occasionally.

Add fish; cook 5 minutes.

Add shrimp and scallops; cook 2 to 3 minutes or until shrimp turns pink and scallops are opaque.

To serve, in large bowl toss linguine with 1-1/2 cups sauce and 2 Tbsp. parmesan. Pour remaining sauce on top and sprinkle with remaining cheese.

Makes 6 servings.

Southwest Salad

Chuck Carpenter, Customer Support

Ingredients

- 1 can fresh black-eyed peas
- 1 can yellow hominy (whole)
- 1 can white hominy (whole)
- 1 can dark red kidney beans
- 1 small jar pimento, chopped
- 1 medium jar/can mushrooms, sliced
- 1 jar/can black olives, sliced
- 1 small onion (white or red), diced
- 1 small bell pepper, diced
- 1 bottle Herbs & Spices dressing

Directions

Drain and rinse canned items and place in large bowl.

Add chopped and diced ingredients.

Pour entire bottle of dressing over salad.

Season to taste with Lowry's seasoning salt and black pepper.

Note: you can substitute another type of bean or leave out the hominy as desired.

Spaghetti Sauce

Magnifico

David Wier, Technical Support

Ingredients

6-7 white onions
24 oz. tomato sauce
16 oz. tomato paste
2-1/2 Tbsp. oregano
1 can rotel (8 oz.)
1/2 cup olive oil
3/4 cup sugar (use 1/2 - 1 cup to taste)
1 Tbsp. garlic

Directions

Simmer onions in oil in covered pan (3-4 quart size) for 15 minutes. Slowly stir in the garlic. Stir in the remaining ingredients. Simmer for about 45 minutes.

Mix in cooked ground beef or meatballs.

Strawberry Bread

Tom Milks, Sales

Ingredients

1 tsp. red food coloring
3 cups flour
1 tsp. baking soda
1 tsp. cinnamon
2 cups sugar
1 20 oz. pkg. thawed, unsweetened strawberries (reserve 1/2 of the juice for filling)
1 cup cooking oil
4 eggs, beaten well
1 cup chopped nuts

Filling

1 8 oz. package cream cheese
remaining strawberry juice

Directions

Mix dry ingredients. Make hole in the center and pour in strawberries, oil and eggs. Mix by hand with spoon until well blended. Add food coloring, pour into 3 loaf pans.

Bake 1 hour at 350°.

For filling, mix cream cheese with remaining strawberry juice. Use as a spread for bread.

Strawberry Daiquiri Pie*

Dale Therio, Technical Support

Ingredients

- 1 pkg. (4 serving size) Jell-O pudding and pie filling, vanilla flavor (not instant)
- 1 pkg. (4 serving size) strawberry Jell-O
- 1-1/2 cups boiling water
- 1/3 cup light rum
- 1 cup sliced strawberries
- 1 large, whole strawberry (for garnish)
- 2-1/2 cups thawed Cool Whip
- 1 9" baked graham cracker pie crust

Directions

Combine pudding mix, gelatin and water in saucepan. Cook and stir over medium heat until mixture comes to a full boil and is thickened and clear. Remove from heat.

Stir in rum (mix well). Chill until slightly thickened.

Blend Cool Whip into chilled pudding mixture. Spoon into pie crust. Freeze overnight.

Just before serving, top with Cool Whip and garnish with large strawberry in the center and place sliced berries around outer edge.

Keep refrigerated.

Sweet & Sour Sausage

Christine Rupprecht, Accounting

Ingredients

3 tomatoes
1 Tbsp. starch
1/2 tsp. ginger
2 cups drained pineapple chunks
1 onion
1 lb. smoked sausage
1 Tbsp. vinegar
1 Tbsp. soy sauce

Directions

Chop & saute green pepper, onion, tomatoes and smoked sausage for 5 minutes.
Combine cornstarch, ginger, vinegar and soy sauce. Stir into sausage mixture.
Heat to thicken. Add pineapple chunks.
Heat and serve over rice.

Texas Tacos

Troy C. Potts, Technical Support

Ingredients

1 cup mesa flour
2 cups red chili powder
18-36 taco shells (corn or flour)
3-5 lbs. lean sirloin or hamburger
1 garlic bulb
3-4 bay leaves
3-4 medium white or purple onions
1/4 cup dill pickle juice
1/2 tsp. cumin
3-4 ripe tomatoes
1 head iceberg lettuce
1 lb. sharp Cheddar cheese, grated
1 lb. Monterrey Jack cheese, grated
3-6 jalapeno peppers
salt & pepper to taste

Directions

Dice all vegetables and place in individual bowls.
Shred garlic.
Mix garlic, bay leaves, cumin and salt & pepper to meat.
Brown meat mixture. Now add pickle juice, chili powder, jalapenos and mesa flour (just enough flour to thicken mixture).
Simmer over low heat for 30-40 minutes.

Warm tortillas in 350° oven for 6-8 minutes.

Drain meat. Serve in separate bowls.

Serves 6-8

Tex-Mex Dip

Roger Kidson, Engineering

Ingredients

- 2 cans (10-1/2 oz.) bean dip
- 3 medium avocados
- 2 Tbsp. lemon juice
- 1/2 tsp. salt
- 1 cup sour cream
- 1/2 cup mayo
- 1/2 pkg. taco seasoning (optional)
- 1 large bunch green onions, chopped
- 3 medium tomatoes
- 1 can (3-1/2 oz.) pitted ripe olives
- 3-1/2 oz. stuffed green olives
- 8 oz. grated cheese (Cheddar and/or Monterey Jack)
- 1 large bag of Dorito chips

Directions

This is a layered dip best served in a shallow dish.

First, chop and drain the tomatoes and olives.

Layer 1- spread bean dip on large dish.

Layer 2- combine avocados, salt and lemon juice and spread mixture.

Layer 3- combine sour cream, mayo and taco seasoning and spread mixture.

Layer 4- sprinkle on all chopped ingredients.

Layer 5- top with grated cheese.

Serves 12.

(Sometimes people are unsure how to attack this dip so you might cut out a wedge to expose the layers)

Veal Scaloppini a la Marsala

Dee Caruso, Accounting

Ingredients

1 lb. veal
1 cup fresh or canned mushrooms
1-2 cups marsala wine
flour
salt & pepper
olive oil

Directions

Rinse veal. Sprinkle salt and pepper on veal.
Cut veal into bite sized pieces.
Dredge veal pieces in flour.
Brown in olive oil.
Add marsala wine and mushrooms.

Cover and simmer 15-20 minutes.

Serve on separate dish with spaghetti, garlic bread
and your favorite wine.

Watermelon Cake

John Hoskins, Engineering

Ingredients

1 18 oz. box white cake mix
1 3 oz. package mixed fruit gelatin
1-1/3 cup seedless watermelon cubes
3 egg whites
1 Tbsp. oil

Frosting

2 3 oz. packages cream cheese, softened
1/4 cup margarine
2-3 cups powdered sugar
1/4 cup watermelon juice

Directions

In a large bowl, combine all cake ingredients; beat with mixer on medium speed for 2 minutes. Pour into a greased, floured Bundt pan. Bake at 350° for 35 minutes or until cake is done. Remove from pan; cool completely.

Frosting:

Beat cream cheese and margarine until fluffy. Add powdered sugar and watermelon juice to cream cheese mixture. Beat until well blended.

Frost completely cooled cake.

White Icing

Barbara Mayville, Shipping

Ingredients

3 egg whites
2/3 cup Karo (com syrup)
1 tsp. vanilla
1 8 oz. shredded coconut

Directions

Beat egg whites until stiff.
Add Karo to egg whites and beat until mixed.
Add vanilla - beat.
Mix in coconut.

Yum, Yum Cake

Kay Whitworth, Sales

Ingredients

- 1 box yellow cake mix with pudding
- 1 small box instant vanilla pudding
- 1 cup milk
- 1 8 oz. soft cream cheese
- 1 large container Cool Whip
- 1 large can crushed pineapple, drained
- 1 cup coconut
- 1 cup walnuts

Directions

Prepare cake as directed on box.

Cake topping:

Mix vanilla pudding with cup of milk. Beat in cream cheese and Cool Whip until fluffy.

Sprinkle top of cake with coconut, walnuts, pineapple and maraschino cherries.

Serve.

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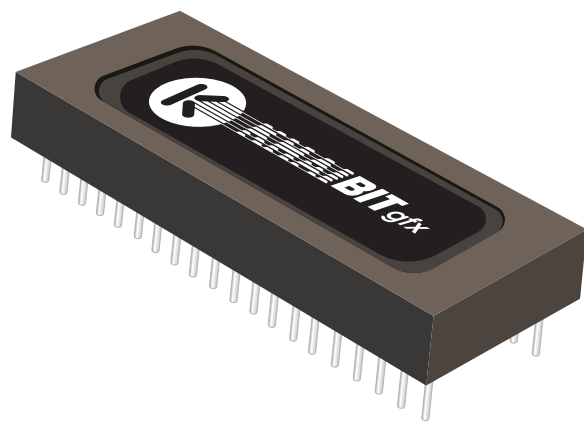
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