

Lemon Chess Pie ——— Mary Ann Blankenship

- 3 cups sugar.
- 3 tablespoons flour.
- 3 tablespoons self-rising corn meal.
- 5 eggs (6 if small).
- 1 stick margarine (melted).
- 1½ cups butter-milk.
- 2 tablespoons lemon flavoring.
- 2 pie crust.

Add Margarine and mix well.

Add Butter Milk and flavoring.

Combine the sugar, flour, and corn meal.

Pour into pie crust and bake at 350 ° 30-35 minutes.

Lemon Chess Pie ——— **Mary Ann Blankenship (continued)**

For one large pie use:

2 cups sugar, 2 tablespoons flour, 2 tablespoons corn meal, 3 eggs, 1 stick margarine, 1 cup butter milk and 1 tablespoon lemon flavoring.

Rice Casserole ——— **Mary Ann Blankenship**

- 1 cup raw rice.
- 1 cup onion.
- 1 stick margarine.
- 1 can beef consommé.
- 1 can bouillon
(may use one bouillon cube and boiling water equaling about one can liquid or canned beef broth).
- 1 Small can mushrooms (including liquid).

Combine all ingredients in a baking dish.

Bake at 325 ° for one hour. Stir once, half way through baking time.

Chicken Rice Soup ——— **Mary Ann Blankenship**

- 4 large chicken breast.
- 1 stalk celery, chopped.
- 1 large or, 2 medium carrots.
- 1 ½ cups raw rice.
- ½ teaspoon poultry seasoning.
- 1 teaspoon salt.
- 1 teaspoon black pepper.
- ½ teaspoon garlic salt of fresh garlic to taste.
- ¼ teaspoon thyme.
- ¼ stick “low-fat” margarine.

Chicken Rice Soup ——— **Mary Ann Blankenship (Continued)**

Stew Chicken breast covered in water in a large pan with added poultry seasoning, salt, pepper, garlic salt, thyme and margarine.

When the chicken comes to a boil, reduce heat to medium-high. With lid partially opened, continue cooking about 25 minutes.

Lift chicken onto plate to cool.

Add remaining ingredients to liquid and bring to a boil. Reduce heat to medium. Simmer until vegetables and rice are done.

Add de-boned chicken or boneless chicken breast cut into pieces to soup stock. Simmer 20 minutes. Add more water if desired.

Orange Delight Salad — Mary Ann Blankenship

- 1 large package orange JELL-O®.
- 2 cups boiling water.
- 1 small bag marshmallows.
- 1 cup sour cream.
- 1 can mandarin orange slices.
- Whipped topping.
- Coconut.

Dissolve JELL-O® in boiling water.

Add marshmallows and sour cream and let partly melt.

Add pineapple and orange slices. Let congeal.

Top with whipped topping, and sprinkle with coconut.

Refrigerate.

Rolls ——— **Debbie Hanyes**

- 1 package yeast.
- ½ cup warm water.
- 1 cup warm buttermilk.
- 1 egg, beaten.
- 2 tablespoon shortening.
- 2 tablespoons sugar.
- 1 teaspoon baking powder.
- ¼ teaspoon baking soda.
- ¾ teaspoon salt.
- 3-3½ cups flour.

Rolls ——— Debbie Hanyes (continued)

Heat buttermilk and shortening in a Saucepan until warm. (Shortening will not be melted).

In a large mixing bowl, dissolve yeast in warm water. Add buttermilk and shortening. Add the egg.

Sift together the sugar, baking powder, baking soda and salt. Add to buttermilk mixture.

Sift flour and gradually add to buttermilk mixture.

Knead dough. Roll out and cut with a biscuit cutter.

Let Rise 40 minutes.

Bake in preheated 450 ° oven 10-12 minutes or until brown.

Chocolate Chip Cookies ——— **Debbie Hanes**

- 1 box chocolate or plain cake mix.
- ½ cup cooking oil.
- 2 tablespoons water.
- 2 eggs.
- 6 ounce package chocolate chips.

Combine all ingredients and bake on ungreased cookie sheet at 350 ° 10-12 minutes.

Chocolate Chess Pie ——— **Debbie Haynes**

- 4 eggs.
- 3 cups sugar.
- 3 tablespoon flour.
- 3 tablespoons cocoa.
- 1 stick margarine, melted.
- 1½ cups canned milk, undiluted.
- 1 tablespoon vanilla.
- 2 unbaked pie shell.

Combine all ingredients and pour into pie shells.
Bake at 325 ° for 30 minutes.

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