

# Aunt Ellen's Cheese Ball

Ellen Chance

*Picton get-togethers wouldn't be complete without Aunt Ellen's cheese ball.*

**1 10 oz Cracker Barrel Sharp or Extra Sharp-Cheddar Cheese**

**2 packages (3 oz) Philadelphia Cream Cheese**

**2 jars Kraft Old English Cheese**

**3 pickled jalapeno chile peppers, finely chopped**

**3 cloves garlic, crushed**

**1 tablespoon Tabasco sauce**

**paprika**

Seed and finely chop jalapenos. Let cream cheese and Old English cheese soften to room temperature. Grate Cracker Barrel cheese. Press or finely chop garlic. Mix all ingredients together. Form 2 balls or 4 balls. Sprinkle with Paprika. Chill. Will keep well in refrigerator, or freeze. Serve with crackers.

# Crab and Mushroom Hors D'oeuvres

Grace Wise

**2 jars (2 1/2 oz. each) sliced mushrooms**

**2 tablespoons scallions, sliced**

**1/2 stick margarine**

**1 tablespoon flour**

**1/2 cup heavy cream**

**1 tablespoon lemon juice**

**1 teaspoon finely chopped parsley**

**1 1/2 teaspoons prepared mustard**

**1/2 teaspoon salt**

**1/8 teaspoon cayenne**

**1/8 teaspoon paprika**

**12 ounces crabmeat (1 1/2 cup)**

**2 egg whites, stiffly beaten**

**parsley, finely chopped**

**12 scallop shells**

Saute mushrooms and scallions briefly in margarine. Add flour and cook over very low heat, stirring constantly, for about 1 minute. Remove from heat. Add cream, lemon juice, 1 teaspoon parsley, mustard, salt, cayenne, and paprika. Cook over low heat until sauce is thickened, stirring constantly. Remove from heat and gently stir in crabmeat. Fold in egg whites. Fill scallop shells with 1/4 cup of

mixture. Sprinkle with parsley. Place on baking sheet. Bake at 350 degrees for 15 minutes or until hot.

## Crab Mousse

Julia Wallace

**2 tablespoons unflavored gelatin**

**1/4 cup water**

**1 can (10 1/2 oz.) condensed cream of mushroom soup**

**2 pkgs. (3 oz.) cream cheese**

**1 cup mayonnaise**

**1 pound lump crabmeat, jumbo lump the best**

**1 cup finely chopped celery**

**1 small onion, finely chopped**

**1 tablespoon Worcestershire sauce**

**pinch salt**

**dash Tabasco sauce**

Soften gelatin in cold water in double boiler. Add soup and softened cheese. Beat with rotary beater to remove lumps. Add mayonnaise. Cook until smooth. Remove from heat. Stir in crab and all other ingredients. Spray 2-qt. mold with Pam and pour in mixture. Chill several hours and serve, unmolded on salad greens. Serve with crackers.

## George's Guacamole

George Craig

**ripe avocados, mashed**

**cilantro, finely chopped**

**garlic, finely chopped**

**onion, minced**

**lemon juice**

**salt**

**tomato, finely chopped**

**jalapeno, finely chopped**

Mix together all ingredients, to taste.

Serving Ideas: Serve with tostados, or on lettuce as a salad.

## Hot Cheese Wafers

**2 sticks butter**

**1 pound rat cheese (or cheddar)**

**2 1/2 cups sifted all purpose flour**

**1 1/2 teaspoons cayenne**

**1 teaspoon salt**

**1 cup pecans, chopped**

Grate cheese. Let cheese and butter come to room temperature. Mix well, using your hands. Add sifted dry ingredients. Add pecans. Make into rolls as for ice box cookies. Wrap in waxed paper and chill. When ready to serve, slice and bake at 425 degrees about 10 minutes. Do not let brown.

## Layered Bean Dip

Nance Osburn

**2 large cans bean dip**

**avocados**

**lemon juice**

**1 cup sour cream**

**1/2 cup mayonnaise**

**1 package taco seasoning mix**

**2 medium tomatoes, chopped**

**1 bunch green onions, chopped**

**2 small cans sliced black olives**

**1 pound sharp cheddar cheese, grated**

**salt & pepper**

Mash avocados with salt, pepper and lemon juice. Spread bean dip on the serving platter. On top of that, layer mashed avocado. Mix together sour cream, mayonnaise, and taco seasoning. Spread that on top of the avocado. Sprinkle onions on top, then tomatoes, olives, and top with grated cheese. Serve with Doritos.

# Egg Nog

Mama Pic

*Mama Pic served egg nog every New Year's Eve, a tradition that everyone looked forward to. However, no one seems to have her exact recipe. This recipe was taken from The Junior League of Dallas cookbook, and we think it is a close match.*

**10 eggs, separated**

**10 tablespoons sugar**

**10 jiggers bourbon**

**2 cups whipping cream**

Add sugar gradually to egg yolks and beat until smooth and thick. Mix in whiskey very slowly, while continuing to beat. Fold in whipped cream and then egg whites. Mama Pic served from a silver punch bowl into lovely silver and white porcelain cups.

# Judi's Champagne Punch

Judi Suttles

*This was served at a few Suttles and Hilliard New Year's Eve parties.*

**1 dozen lemons, juiced**

**powdered sugar**

**1 cup maraschino**

**1 cup Triple Sec**

**1 pint brandy**

**2 bottles Champagne**

**1 pint carbonated water**

**1 pint strong tea (optional)**

**block of ice**

Stir in powdered sugar to lemon juice, just enough to sweeten. Pour over block of ice in punch bowl. Stir in remaining ingredients. The tea makes the punch a little less sweet and helps serve more people.

Delicious and powerful!

# Milk Punch

Grace Wise

*This was the staple drink at the Wises' Thanksgiving open house. For that party, the recipe was multiplied by 6.*

**16 teaspoons sugar**

**1 quart brandy**

**16 ounces rum**

**4 quarts whole milk**

Mix together. Put in punch bowl with block of ice to chill. Serve with nutmeg sprinkled on top. silver punch bowl and beau

**Serving Ideas:** Grandma served this in her silver punch bowl on Christmas eve.

## Mulled Wine

Grace Wise

**2 cups sugar**

**2 oranges, sliced thin**

**1 lemon, sliced thin**

**1 teaspoon ground cinnamon**

**1 teaspoon ground cloves**

**3 sticks cinnamon**

**5 whole cloves**

**2 cups water**

Bring these ingredients to a boil. Simmer for at least 5 minutes, mashing fruit with spoon. Strain into 1 gallon of red Burgundy wine, that has been warmed, but not boiled.

# Artichoke Soup

Alice Craig

**1 can (14 1/2 oz) artichoke hearts (10-12 count), drained, smaller size is preferable**

**2 tablespoons chopped celery**

**1/4 cup chopped carrots**

**3 stems thyme (small)**

**2 cans chicken broth**

**2 tablespoons chopped onion**

**1 cup light cream**

**salt & cayenne**

Simmer everything but the onion and cream about 15-20 minutes. Pour in blender and blend with onion. Return to pot. Add 1/2-1 cup light cream. Add salt and dash cayenne. Serve hot, or chill and serve cold.

# Avocado Soup

Alice Craig

**1 avocado**

**1 can condensed cream of potato soup**

**1 soup can half & half**

**2 tablespoons chopped onion**

**2 tablespoons Spice Island chicken stock powder, dissolved in hot water**

**white pepper**

Whiz all ingredients in blender. Serve cold.

# Booz's Seafood Gumbo

Lida Suttles

*Booz Beach was the Suttles' next-door-neighbor on Del Monte and a good friend.*

**3 quarts water (or ham or beef stock)**

**2 cans, 1 lb each tomatoes**

**1 can, 10 oz. Rotel tomatoes and green chiles**

**1/2 cup catsup**

**2 tablespoons Worcestershire sauce**

**1 tablespoon salt (or more)**

**1/2 teaspoon Tabasco sauce**

**5 drops Louisiana hot sauce**

**cayenne**

**1/2 teaspoon black pepper**

**2 cloves garlic, peeled and chopped**  
**1 1/2 cups flour**  
**1/2 cup butter**  
**2 1/2 large onions, coarsely chopped**  
**1 large green pepper, chopped**  
**1 cup chopped celery**  
**1/2 cup chopped parsley**  
**1 pound okra, sliced**  
**1 pint oysters (may substitute 1 pound crab or crab claws)**  
**2 pounds raw shrimp, shelled**  
**1 pound fresh crabmeat (not lump)**  
**1 pound salt pork, chopped fine**

In a large deep pot combine water (or stock), tomatoes, catsup, Worcestershire sauce, salt, Tabasco, cayenne, black pepper and Louisiana hot sauce. Simmer slowly about 1 hour. Meanwhile, chop salt pork into very small pieces. Put in skillet with chopped garlic and fry until brown. Remove all pieces of pork. Discard all but 1 1/2 cups of fat (or supplement with cooking oil if there is not enough fat). Add flour and brown slowly in the fat. Stir constantly over low heat until mixture turns a deep mahogany color, about 30 to 40 minutes. Set aside to cool. In another large skillet, fry onions, green pepper, celery, parsley and okra. Add the roux and the sauteed vegetables to the tomato mixture and simmer at least 1 hour. Return salt pork to gumbo if desired. Add seafood and simmer 30 more minutes.

## **Cream of Celery Soup**

**1 stalk celery**  
**water to cover**  
**milk**  
**flour**  
**butter**  
**red pepper**  
**parsley, chopped**

Cover celery with water, just covering, and cook until tender. Run through sieve, and add as much milk as you have celery juice. Add 1 heaping teaspoon of flour (make a paste in a little milk), and butter. Add red pepper, if desired. Serve with paprika and parsley.

## **Cream of Tomato Soup**

**1 cup fresh, chopped tomatoes (or 1 can peeled tomatoes)**  
**pinch baking soda**

# Vegetable Soup #2

Lida Suttles

*This is a second version of vegetable beef soup from Aunt Lida.*

**1 large soup bone (or many small ones)**  
**2 medium onions (or 3), chopped**  
**2 ribs celery (or 3), chopped small**  
**2 large carrots (or 3), chopped**  
**1 small potato, cut into small pieces**  
**1 medium turnip, peeled and cut small**  
**1/2 cup cabbage, slivered**  
**1 can tomatoes**  
**corn (optional)**  
**green beans (optional)**  
**peas (optional)**  
**beef (optional), cut in 1" cubes**  
**1 can beef consomme (optional)**

Cover bones with water and salt to taste (clove of garlic optional). Boil about 20 minutes. Add onions and celery. Shortly later add carrots, turnip and potato. Lastly, add the tomatoes (cut tomatoes into small pieces). You also can add corn, beans and/or peas. If you like more meat, include a inexpensive cut of roast. For more beef flavor, can add a can of beef consomme. Cook until vegetables and meat are tender. Season with salt and pepper to taste.

**2 cups milk**  
**1 teaspoon flour**  
**1 tablespoon butter**  
**salt and pepper**

Cook tomatoes and soda until they come to a good boil. Take off heat. Heat up milk until it comes to a boil. Make paste of 1 tablespoon of flour and a little milk. Mix with hot milk. Add tomatoes to milk. Mix together and season with salt, pepper and butter.

# Grace's Crab Bisque

Grace Wise

*This is Grace's recipe and also appears in the 1st Junior League of Houston cookbook.*

**1 can condensed cream of mushroom soup**  
**1 can condensed cream of asparagus soup**  
**1 soup can milk**  
**1/2 pound King crabmeat**  
**2 tablespoons sherry**  
**cayenne**  
**whipped cream , with a little salt added**  
**parsley**

Mix soups and milk in blender until smooth; combine with crabmeat, which has been cut into small pieces. Add sherry and cayenne; heat. Serve piping hot, topped with a spoonful of whipped cream and a sprig of parsley if desired. This soup takes only 5 minutes to prepare.

# Mushroom Soup with Chicken Stock

Mama Pic

**1 hen**  
**1 pint whole milk**  
**1 can mushrooms, chopped**  
**1 tablespoon flour**  
**1 bay leaf**  
**cayenne to taste**  
**salt**

Just cover hen with water. Add seasoning and cook until all falls to pieces, making 1 quart stock. Remove chicken. To stock add milk, mushrooms and half chicken breast, chopped. Simmer all together and

add flour for thickening. Taste for seasoning. Serve with a spoon of whipped cream on each cup.

## Okra Gumbo

Picton Family

*This is one of those recipes with no exact amounts. I guess it is just what you think!*

**1 heavy beef soup bone**

**onions**

**okra**

**crabmeat or crab fingers**

**bacon grease**

**1 can (14 oz.) tomatoes**

**shrimp**

Cover soup bone with cold water and boil down, about 2 hours, leaving about 2 to 3 inches of stock in the pot. Fry onions and okra in bacon grease; add can tomatoes and simmer covered 20 to 30 minutes. Add this mixture to beef stock and simmer lightly. Add cleaned shrimp and simmer about 8 to 10 minutes. Add crabmeat and let stand several hours for good flavor.

## Oyster Soup

Alice Craig

**2 tablespoons butter**

**2 tablespoons green onions with tops, minced**

**2 tablespoons parsley, minced**

**2 tablespoons flour**

**1 pint fresh oysters, drain and reserve liquid, cut in small pieces**

**3 1/2 cups half & half, heated**

**1 teaspoon salt**

**cayenne**

**paprika**

Saute onions and parsley in butter until tender; add flour and blend; then add oysters and cook until edges curl. Stir in oyster liquid, then 3 to 3 1/2 cups hot half & half, salt and cayenne. Top with paprika.

## Split Pea Soup

Grace Wise

**1 ham bone**

**1 large onion, chopped**

**2 stalks celery, chopped**

**1 potato, peeled and chopped**

**1 carrot, sliced**

**1 package split peas**

**salt & pepper to taste**

Boil bone, covered with vegetables for an hour (or until tender). Put vegetables through a strainer or ricer. Return to soup. Wash and drain split peas and add to soup. Simmer for 2 more hours, watching that it doesn't scorch on bottom (add water if it gets too thick). Add salt and pepper to taste. Cool. Remove bone and return meat from bone to soup. Soup really tastes best on second day. If there is too much fat it will congeal on top in refrigerator and you can scrape it off before heating. You might also want to add some herbs such as parsley, thyme and bayleaf. Also a little garlic is good!

## Vegetable Soup

Alice Craig

**2 pounds soup bones, knuckles if possible; also additional meaty soup bones**

**1 onion (or more), chopped**

**2 ribs celery (or 3), sliced diagonally**

**green beans, cut 1/2" pieces**

**3 carrots, sliced in small circles**

**okra, sliced thinly**

**1 potato, peeled, cut 1/4" cubes**

**rice (optional)**

**parsnips (optional)**

**cabbage (optional)**

**3 cans tomatoes**

Put soup bones in pot with about 3-4 quarts water and 1 tablespoon salt. Cook at rolling boil 1 to 1 1/2 hours. Add 3 cans (14 1/2 oz.) tomatoes. Continue cooking 1/2 hour or so, then add okra, chopped onion, and as you prepare other vegetables, add them to the pot. Cook for about 1/2 hour longer. Add salt and pepper and check for seasoning. All portions are flexible. Add other vegetables as desired.



# Alligator Pear Jellied Salad

Mama Pic

**1 package lime gelatin powder (Jello)**

**1 cup boiling water**

**3 alligator pears (avocados)**

**1 small can crushed pineapple**

**1 cup whipped cream**

**1 cup mayonnaise**

Dissolve jello in 1 cup boiling water. Allow to cool. Mash avocado. Drain pineapple juice into jello. Mix pineapples into avocado. Mix mayonnaise and whipped cream. Fold all together. Chill. When serving, top with whipped cream.

# Artichoke Bottoms

Alice Craig

**1 can artichoke bottoms, smallest size artichokes**

**1 package (8 oz.) Philadelphia Cream Cheese with chives**

**2 oz. jar black caviar**

**1 egg, hard boiled**

**mayonnaise**

**lemon juice**

Mix cream cheese with a little mayonnaise and lemon juice to a spreadable consistency. Spread smoothly over artichokes. Cover with caviar and top with grated egg. Serve very cold. May be passed as an appetize, or served as a salad on lettuce, or a side dish with entrée.

# Black Cherry Salad

Lida Suttles

**1 large can black cherries**

**1/2 cup canned diced pineapple**

**1/2 cup chopped blanched almonds**

**1/4 cup grated carrots**

**1 box raspberry Jello**

Use cherry juice and pineapple juice and enough water to make 1 pint liquid. Cook jello as directed using fruit juice. Mix warm jello with other ingredients in bowl. Pour into molds.

# Cooked Salad Dressing

*Use with Frozen Fruit Salad, one of Aunt Hon's recipes.*

**1/4 cup flour**

**1 tablespoon sugar**

**1 teaspoon salt**

**1 teaspoon dry mustard**

**cayenne**

**2 eggs**

**1/4 cup butter or margarine**

**1 1/2 cups milk**

**1/2 cup vinegar**

Combine flour, sugar, salt, mustard, cayenne, in top of double boiler. Stir in eggs, butter, milk, vinegar. Cook over boiling water, stirring constantly until it thickens. Cool.

# Curried Fruit

Mama Pic

*Look in the 1st Junior League of Houston cookbook for another good curried fruit recipe.*

**3 cans mixed fruit for salad (size 3 can)**

**1/3 cup butter**

**3/4 cup brown sugar, packed**

**4 teaspoons curry powder**

Several hours before serving, melt butter, then mix in brown sugar and curry powder. Drain and dry fruit and put in 1 1/2 quart casserole. Pour sugar mixture over fruit and let set. About 1 hour before serving, preheat oven to 325 degrees and bake uncovered for 1 hour. Serve warm. This can be made a day ahead then just warmed before serving.

# French Dressing

**2/3 cup Wesson oil**

**juice of 1/2 lemon**

**1 teaspoon paprika**

**onion juice or a piece of onion**

**1/3 cup vinegar**

**1/2 teaspoon salt**

**1/8 teaspoon pepper**

Place in dressing jar and shake well. Taste for seasoning.

Oil bottom of mold and line with artichoke hearts and avocado slices. Salt lightly. Soften gelatin in 1/4 cup of cold water. Bring tomato juice to a boil with lemon juice, onion, salt, Worcestershire sauce, and cayenne. Add boiling mixture to softened gelatin. Stir until gelatin is dissolved. Spread cream cheese over artichokes and avocado. Cool some of the hot liquid and pour enough to cover vegetables in mold. Cover and put in refrigerator until it gels slightly (this is to make it stay in the bottom of the mold). Mix celery with the remaining liquid and pour in mold. Chill for at least three hours. Serve on lettuce with mayonnaise.

## Vegetable Salad

Alice Craig

**green beans, cooked or canned**  
**celery, slightly cooked, cut in bite-sized pieces**  
**sliced beets, canned or cooked**  
**tomato, cut in wedges**  
**onion rings (optional)**  
**cooked carrots, sliced**  
**salt and pepper**

Arrange vegetables on lettuce leaves. Serve with oil and vinegar dressing (see: French Dressing).

## Fresh Tomato Cup

Helen Corbitt

**4 large, ripe tomatoes**  
**2 tablespoons minced celery**  
**1 tablespoon minced green pepper**  
**dash Tabasco sauce, per tomato**  
**CURRY MAYONNAISE TOPPING**  
**1 cup mayonnaise**  
**1/2 teaspoon curry powder**

Peel tomatoes, chop to a puree; add celery, green pepper, Tabasco and salt (about 1/4 teaspoon salt per tomato) and pepper to taste. Chill at least 4 hours; serve in soup cup with a teaspoon of Mayonnaise Topping.

Mayonnaise Topping: Mix together 1/2 teaspoon curry powder in 1 cup mayonnaise.

## Frozen Fruit Salad

*Aunt Hon served this to her bridge club, with her cheese straws.*

**1 can (1 lb. 4 oz.) apricot halves in syrup, reserve juice**  
**1 can (1 lb. 4 oz.) pineapple chunks in syrup, reserve juice**  
**1 can (1 lb. 4 oz.) white cherries in syrup, reserve juice**  
**2 large oranges**  
**1 large grapefruit**  
**1 pound marshmallows**  
**1 pound sliced almonds, toasted**  
**2 cups cooked salad dressing (see recipe)**  
**1 pint whipped cream**

Cut up fruit; combine with dressing and whipped cream. Freeze in ice cream freezer. Serve on crisp lettuce with a dab of mayonnaise.

## Mango Salad

Martha Craig

*While Martha wasn't the originator of this recipe, it was a tradition that she bring it to family dinners. Recipe originally was from Cooking Collectibles, Greater Houston Unit of the American Cancer Society.*

**3 pkgs (3 oz.) lemon gelatin**  
**2 cups hot water**  
**1 cup mango juice**  
**1 16 oz can mangoes, drained**

1 pkg. (8 oz. ) cream cheese

#### **DRESSING**

1/2 pint sour cream

2 tablespoons mayonnaise

2 tablespoons wine vinegar

dash salt

dash cayenne

Dissolve lemon gelatin in hot water. Add mango juice (that has been drained from mangoes). In blender, combine mangoes and cream cheese. Stir the blended mixture into gelatin and pour into a 2-qt. ring mold that has been sprayed with Pam. Refrigerate 6-8 hours.

Dressing: Blend sour cream, mayonnaise, wine vinegar, salt and chill.

Serve: Unmold on serving platter. Serve with a dab of the dressing on top and sprinkle with a little dash of the cayenne.

## Mayonnaise

*This was Mama Pic's recipe that Aunt Alice says was "the first thing I ever learned in the kitchen. Susie taught me when I was 7 or 8, before mixmasters or electric beaters."*

4 egg yolks

1 pint Wesson Oil

juice of 2 lemons

salt

cayenne

pepper

Beat eggs and VERY slowly add oil, drop-at-a-time. Then add lemon juice and seasonings.

## Sally's Tossed Green Salad

Sally Wise Hilliard

#### **DRESSING**

1 teaspoon salt

1/2 teaspoon pepper

1 cup olive oil

1 teaspoon dry mustard

6 tablespoons balsamic vinegar

2 tablespoons honey

1 clove garlic, crushed

#### **SALAD**

1 head bibb lettuce

1 head romaine lettuce

purple onion, slivered

Craisins

feta cheese

toasted pecans, chopped

avacado (optional), chopped

Wash and chill lettuce. In large bowl tear up desired amount of lettuce leaves. Sprinkle with onion slivers, Craisins, crumbled feta cheese, and toasted pecans. Pour on desired amount of dressing; toss and serve.

Dressing: Put all ingredients in a large jar and shake vigorously. Use desired amount of dressing on salad. Dressing will last for several days in the refrigerator; the olive oil will congeal, so bring to room temperature to serve.

## Thousand Island Dressing

chili sauce

mayonnaise

hard boiled egg, chopped

celery, chopped fine

onion, grated

salt and pepper

paprika

Mix together, taste for seasoning and serve on crisp iceberg lettuce.

## Tomato Aspic

Lida Suttles

2 cups tomato juice

1 envelope gelatin

3 ounces cream cheese, mashed

1 stalk celery, minced

juice of 1/2 lemon

1/2 teaspoon salt

2 teaspoons Worcestershire sauce

1 teaspoon grated onion

1/4 teaspoon cayenne or red pepper

artichoke hearts

avocado slices

# Batter Cakes (pancakes)

Mama Pic

**3 eggs, lightly beaten**

**1 1/2 cups buttermilk**

**1 teaspoon salt**

**3 tablespoons cooking oil**

**flour - enough sifted flour to make thin batter**

**3 teaspoons baking powder**

**1 teaspoon baking soda dissolved in a little cold water**

Sift together baking powder and flour. Mix together wet ingredients, then add flour until right consistency. Cook on hot, lightly greased griddle until bubbles form on top. Flip, brown and serve.

# Cheese Biscuits

Nellie

**2 cups flour**

**3 teaspoons baking powder**

**pinch salt**

**1/2 cup grated cheese**

**2 tablespoons butter, chopped**

**1 cup milk**

Cut together fat and flour, salt, and baking powder. Mix in milk and cheese. This makes a soft dough. Drop by spoonfuls on a baking sheet or biscuit pan. Bake like biscuits.

# Corn Bread

Alice Craig

**2 cups cornmeal (stone ground and white, if possible)**

**1 teaspoon salt**

**1 egg, beaten**

**2 cups buttermilk**

**1/2 teaspoon baking soda**

**3 tablespoons bacon grease**

Add baking soda to milk and mix well. Put corn meal and salt in mixing bowl; mix. Add milk, and egg. Melt bacon grease in iron skillet (8") and pour 2 tablespoons of grease into batter. Return skillet to oven until very hot. Pour batter in hot skillet and cook about 25-30 minutes at 425 degrees until lightly browned.

# Corn Pones

Mama Pic

**1 cup cornmeal**

**1/2 teaspoon salt**

**2 teaspoons baking powder**

**1 tablespoon shortening (heaping), melted**

**boiling water**

**milk**

Mix cornmeal, salt, baking powder and shortening. Pour boiling water over it to make a stiff batter. Add very little milk. Pat into cakes and bake on greased sheet at about 400 degrees until lightly brown, about 20 minutes; or, they may be cooked in a skillet with a little grease, on the top of the stove, turning once to brown.

# Jalapeno Corn Bread

Mary Beth Caspary

**1 1/2 cups cornmeal**

**3 teaspoons baking powder**

**1/2 teaspoon salt**

**3 eggs, beaten**

**1 cup sour cream**

**1 cup cheddar cheese, grated**

**1/2 cup oil or bacon grease**

**1 can (4 oz.) jalapeno chile peppers, chopped**

**1 can (8 oz.) cream style corn**

**1/2 cup onion, chopped**

Mix all. Cook 30 minutes at 450 degrees in greased pan, spread thin.

# Mama Pic's Cheese Straws

Mama Pic

**1 1/2 cups grated cheese**

**1 cup flour**

**1/2 teaspoon salt**

**dash cayenne**

**butter size of an egg**

**cold water**

Cut together ingredients, then use enough water to make dough. Roll on floured board; cut in strips. Bake at 375 degrees for about 15 minutes or until slightly browned.

# Nellie's Rolls

Contributed by Judi Suttles

*These were an important part of Thanksgiving, Easter, and Christmas dinners. Delicious rolls! The dough freezes well.*

**1 cup milk, scalded**

**1/4 cup sugar**

**1 packet dry yeast**

**1 1/2 teaspoons salt**

**2 eggs, beaten**

**4 cups flour, sifted**

**3/4 cup melted butter**

Scald milk and let cool to luke warm. Add salt, sugar, and yeast. Let sit until foamy. Add eggs and flour to make a soft dough. Knead until slightly elastic. Put in buttered bowl, turning once, and cover with plastic wrap. Let rise in a warm place until doubled. Punch down dough. Wrap dough in plastic wrap and refrigerate overnight. Dough can be frozen at this point for later use.

Roll out on floured board and cut using a biscuit cutter. Dip each cut roll in melted butter and fold over in half. Place desired number on buttered cookie sheet and let rise until doubled. Bake at 350 degrees until light golden brown.

If using rapid rise yeast, mix dry ingredients (including yeast); add wet ingredients. Knead, cover with Saran Wrap and refrigerate overnight. Then follow directions as above.

# Sour Dough Pancakes

Grace Wise

**1 package yeast**

**2 cups warm water (110 degrees)**

**2 cups flour**

**1 teaspoon salt**

**1 tablespoon sugar**

**1/2 teaspoon baking soda**

**2 eggs, beaten**

Night before: Sprinkle 1 package yeast on warm water in large mixing bowl. Dump in flour. Mix thoroughly. Put plate on top and leave overnight.

Morning: Add salt, sugar, soda dissolved in 1 tablespoon water, eggs. Cook on hot, greased griddle.

## Southern Spoon Bread

Willeen Schmidt

*The recipe notes that this can be made with leftover grits- substitute for cooked cornmeal.*

**1 pint whole milk**  
**1/2 cup cornmeal**  
**1 teaspoon salt**  
**2 tablespoons butter**  
**1 teaspoon baking powder**  
**3 eggs, separated**

Put milk in double boiler; when very hot stir in corn meal and salt, and cook until thickened. Remove from fire; add shortening. Add well-beaten egg yolks and baking powder. Fold in stiffly beaten egg whites. Grease baking dish and place it in oven until hot. Pour in batter into hot baking dish and bake about 30 minutes at 350 degrees.

Serving Ideas:

## Uncle Harvey's Corn Bread

Harvey Suttles

**1 cup corn meal**  
**1/4 cup flour**  
**2 teaspoons baking powder**  
**1/2 teaspoon (rounded) salt**  
**2 tablespoons melted shortening**  
**1 teaspoon sugar**  
**1 egg, beaten**  
**1/2 cup milk**

Mix ingredients thoroughly. Put in greased pan. Bake 15 minutes at 400 degrees, or until golden brown.

Serving Ideas:

## Whole Wheat Biscuits

Alice Craig

**2 cups flour, whole-grain wheat**  
**1 teaspoon salt**  
**4 teaspoons baking powder**  
**3 tablespoons shortening**  
**3/4 cup milk**  
**melted butter**

Stir 1/2 minute; knead 1/2 minute. Roll on floured board, but not too thin. Cut with small biscuit cutter. Bake on greased cookie sheet. Brush tops with melted butter. 425 degree oven for 12 minutes or until done.



# Aunt Julia's Lasagne

Julia Wallace

*This recipe appeared in the 1st Junior League of Houston Cookbook.*

**2 cans (1 lb. each) tomatoes**

**4 cans (8 oz.) tomato sauce**

**2 tablespoons sugar**

**1 tablespoon salt**

**1 tablespoon oregano**

**1/4 teaspoon pepper**

**2 teaspoons onion salt**

**1 can (4 oz.) mushrooms, drained**

**1/2 cup minced onion**

**2 cloves garlic, crushed**

**2 pounds ground beef**

**1 can (6 oz.) tomato paste**

**1 tomato-paste can water**

**1 pound lasagne noodles**

**2 egg whites**

**1 1/2 pounds ricotta cheese**

**1 1/2 cups grated parmesan cheese**

**1 pound mozzarella cheese, thinly sliced**

**olive oil**

Combine tomatoes, tomato sauce, 1 tablespoon sugar, salt, oregano, pepper, onion salt and mushrooms; simmer uncovered for 10 minutes. Pour olive oil into heavy skillet and saute onions, garlic and meat. Add tomato paste and water. In large, heavy pan, combine tomato mixture with meat mixture; simmer slowly 2-3 hours, or until thick. Meanwhile, cook lasagne noodles in salted water and drain. Combine egg whites, remaining 1 tablespoon sugar and Ricotta cheese. In large, deep rectangular casserole, layer noodles, Ricotta cheese mixture, meat sauce, Parmesan cheese, and Mozzarella cheese. Repeat layers. Cover casserole and bake at 350 degrees for 1 hour. Uncover for last 15 minutes of baking. Let stand for 15 minutes before serving. This casserole may be prepared ahead and baked just before serving.

# Aunt Martha Ann's Chili

Martha Ann Hines

*The recipe calls for one package of chilis, but doesn't say what size package. We made this recipe using about 1/4 - 1/2 pound of chili peppers. We didn't use all the pureed chilis - just as much as it appeared was needed, looking at the color of the chili.*

*Remember, it does get darker as it cooks. The rest of the pureed chilis can be saved for use in another dish. Venison can also be substituted for round steak.*

**1 package dry chili peppers**  
**salt and pepper**  
**2 medium onions, chopped**  
**2 large cloves garlic, chopped**  
**bacon grease**

Put dry chili peppers in one quart pot and cover with water. Bring to a boil and simmer until peppers are tender. Set aside to cool (reserve liquid).

Saute onions and garlic in bacon grease until limp. Salt and papper the meat, then sprinkle with flour. Add meat to skillet and cook until meat is browned.

Peel chili peppers (sometimes the skin isn't very easy to peel, but don't worry because it will be strained out in the next step). Put peppers in food strainer and mash back into the liquid. Slowly add the pepper liquid to the skillet until it looks "chili-colored." Simmer until the meat is tender; the mixture will darken some as it cooks.

## Barbecued Venison Ham

Alice Craig

**Uncle Doug's Famous Barbecue Sauce (see recipe)**

**1 venison ham**

Wipe with a damp rag. Rub heavily with black pepper and salt. Sear on all sides on barbecue pit then move meat to opposite end from coals, but under an open vent in the lid. Close lid so that meat is smoked throughout cooking. Turn often and baste with sauce each time. Meat will take four to six hours to cook, depending on size and intensity of heat. Long and slow usually keeps it tender BUT too long dries it out. To add a little moisture to the cooking, put a can half filled with water inside the grill with the meat.

## Calves Liver

Alice Craig

*Good with grits or mashed potatoes.*

**6 slices bacon**

**calves liver**

**1 large onion, sliced**

**salt and pepper**

**flour**

Fry bacon and set aside. Salt and pepper both sides of liver and dust each side with flour. Brown for a minute or two on both sides in moderately hot bacon grease (don't over cook - it should still be a little

## Tamale Pie

Mama Pic

**1 dozen Colorado tamales**

**2 cups chopped onions**

**2 cans (~12 oz.) Mexican style corn ( Green Giant's Mexicorn)**

**2 cans (19 oz.) Iron Kettle chili (or your favorite brand)**

**2 cups grated sharp cheddar cheese**

Layer half of the tamales in the bottom of a 9 x 13 inch pan. Spinkle with half of the onions, then half each of the corn, chili, and cheese. (Pyrex pans are too shallow so you might want to use an aluminum roasting pan.) Cover with foil. Cook one hour at 325 degrees. Remove foil to bake 30 more minutes. Do not overcook (gets dry).

**Serving Ideas:** This is an easy dish for a large crowd. Serve with beer and margaritas, guacamale dip, pinto beans, green salad, bolos, and pralines & brownies for dessert.

## Venison Chili

Bass Wallace

**5 pounds venison, coarsely ground for chili**

**2 pounds beef, coarsely ground for chili**

**1/2 pound fat/suet**

**6 1/2 tablespoons chili powder**

**1 teaspoon coriander**

**2 tablespoons ground cumin**

**1 tablespoon salt**

**2 onions, chopped**

**1 small green pepper, chopped**

**6 cups hot water**

In large pot, cook pieces of beef fat over medium-high heat for 5-10 minutes. Discard pieces of fat. Add venison and beef meat to pot and brown. Add chili powder, coriander, cumin, salt, chopped onions, chopped green pepper, and 4 cups of hot water. Continue cooking over low to medium low heat for 2-4 hours, stirring as needed to prevent bottom from burning. Add remaining 2 cups water, as needed, during cooking to maintain consistency.

legs 3 tablespoons butter. Stuff bird with dressing (see accompanying recipe) leaving a little room for the dressing to expand as it cooks. Place in oven at 450 degrees; reduce heat to 300 degrees and baste frequently with 1/4 cup of butter melted in 2/3 cups boiling water. After this is gone use the liquid in the roasting pan. If you think the turkey will be too brown, cover it with a tent of aluminum foil, but a loose one; or a thin cloth moistened with fat. If you wish, Helen Corbitt says that you can mix a little flour with the butter that you rub on the turkey to give it a crustier skin. Whether a small or large turkey the best temperature is 300 degrees, never 350. The turkey is done when you can move the leg joints easily and the flesh of the legs and breast is soft. A 24 pound turkey should take from 7 1/2 hours to 9 hours (20 pound turkey from 6 to 7 1/2 hours; 16 pound turkey from 5 to 6 hours). Plan to have your turkey come out of the oven 20 to 30 minutes before serving; carving is easier if you wait these few minutes.

To make gravy, use the drippings left from the cooking. Pour off all but 4 tablespoons of the fat in the pan the turkey cooked in, brown with it 4 tablespoons of flour. Add 2 cups of juice from the pan and the stock made from boiling the giblets and neck together. Cook gravy until thick; add giblets finely chopped, neck meat, and hard boiled eggs, chopped. Taste to adjust salt and pepper. Add additional water, if desired, to thin gravy.

## Spaghetti

Will Rogers School PTA

*An easy recipe for a great, reliable dish. All ages love it.*

**2 pounds ground meat**  
**2 medium onions, chopped**  
**2 cloves garlic**  
**2 cans tomatoes (14 1/2 oz.)**  
**2 cans tomato soup, condensed**  
**1 green pepper, chopped**  
**2 tablespoons bacon drippings**  
**4 tablespoons chili powder**  
**1/2 cup water**  
**1 pound thin spaghetti**  
**3 teaspoons salt**

Saute onions, garlic and green pepper in bacon grease until onions are lightly browned. Add meat, and cook until brown. Add tomatoes, tomato soup, and salt. Mix chili powder with water and add. Simmer 30 minutes (or more). Boil spaghetti 10 minutes. Rinse in cold water and add to meat mixture. Simmer 10 minutes. Serve with parmesan cheese. (Or, serve sauce over spaghetti).

pink in the middle). Remove from pan and saute onion slices, in pan. Serve a slice of bacon and some onions on each piece of liver. Don't forget the grits!

## Chicken Spaghetti

*This recipe came from Gladys, Jesse Jone's secretary and a friend of Harvey Suttles. This was a favorite of the Suttles' family.*

**2 young hens**  
**1/2 pound bacon**  
**1 onion, chopped fine**  
**1 can mushroom slices**  
**1 clove garlic**  
**1 tablespoon chili powder**  
**1 can (14 1/2oz.) tomatoes**  
**spaghetti**  
**parmesan cheese**

Cover hens with water, a little onion, celery and salt, cover with lid, and simmer very slowly until chicken is tender. Remove chicken from the bones and cut in strips. Reserve broth.

Saute bacon a little, but not too crisp. Add onion to pan, mushrooms and garlic. Simmer for a few minutes. Press tomatoes through a sieve. Add tomato puree, chili powder, and enough chicken broth to make a sauce. Simmer until sauce is thick and tastes done (Aunt Lida says "several hours.") Add chicken in the last 20 minutes of cooking. Salt to taste.

Use remaining broth to cook the spaghetti, according to directions on package. Put drained spaghetti on platter and pour sauce over top. Sprinkle with parmesan cheese. Can garnish with stuffed olives.

## Chicken with Chipped Beef

Julia Wallace

**8 chicken breasts, boned and skinned**  
**8 strips bacon**  
**1 pint sour cream**  
**1 can cream of mushroom soup**  
**1 jar (5 oz.) chipped beef, dried**

Cut chicken breasts and bacon strips in half. Line bottom of 2 or 3 quart casserole with beef. Wrap chicken breast halves with 1/2 strip bacon and lay on beef. Combine sour cream and mushroom soup (undiluted) and pour over chicken. Bake for 3 hours at 250 degrees,

uncovered.

Serving Ideas: Good party dish!

## Doves or Quail

Lida Suttles

*This is another recipe without the specifics of amount. It must be good no matter what the proportions!*

salt  
paprika  
white pepper  
butter  
oil  
green onions, chopped  
garlic, chopped  
parsley, chopped  
Worcestershire sauce  
lemon juice  
1/2 cup sherry  
flour  
cream

Split birds down the middle and spread apart. Sprinkle with salt, paprika and white pepper. Saute in a mixture of butter and oil until they are brown all all sides. Add 1/2 - 3/4 cup of water or white wine, cover and simmer for one hour. Then add, green onions, garlic, chopped parsley, Worcestershire sauce, lemon juice, and sherry. Cook uncovered until most of the moisture has evaporated. Remove the birds. Add a little flour; cook until bubbly. Add cream and cook until sauce becomes thick. Add birds; reheat and serve.

## Fried Chicken

Mama Pic

*Mama Pic would get her lard in large (10 gallon?) containers from Kyle - rendered fat from the hogs that Grandpa Nance slaughtered for sausage. Mama Pic would use it for frying and for lots of other things that called for fat - biscuits for one.*

Chickens  
salt  
flour  
lard

Wash and cut up chicken into small pieces. Pat dry. Sprinkle with salt, and roll in flour. Heat lard up in large, heavy pot (about 2 inches deep) to medium-high heat. Put 1 layer of chicken in pot (don't over-crowd).

1/2 cup corn oil

### DRESSING

cornbread from above recipe  
8 green onions with tops, finely chopped  
2 large white onions, finely chopped  
2 stalks celery, finely chopped  
8 tablespoons chopped parsley  
1 pound butter (3 to 4 sticks)  
2 cups broth from cooking giblets  
black and red pepper to taste

### GIBLETS

neck, liver, heart, and gizzard from turkey  
onion  
salt

Cornbread: Make cornbread as a first step to making cornbread dressing. Mix cornbread ingredients (except corn oil) together. Heat large iron skillet in oven with 1/2 cup corn oil. Pour hot oil into batter, mix, then pour batter back into skillet. Bake at 450 degrees for 25 minutes or until golden brown.

Dressing: Mix hot cornbread (right from oven) with butter, chopped into pieces. Mix in the rest of the vegetables. Use broth from the cooked giblets to moisten the dressing mixture (about 2 cups). Stuff into the turkey cavities or bake in separate pan at 350 degrees for about 45 minutes.

Giblets: Put giblets in pan and cover with water. Add a few slices of onion and celery, and a teaspoon salt. Cover with lid and cook over low heat until meat is tender. Reserve 2 cups liquid for cornbread, and remaining liquid and giblets for gravy.

## Roast Turkey, Large

Martha Ann Hines

*This is the mainstay of the Picton family holiday dinners. Aunt Martha Ann is famous for a golden brown turkey, that is almost bigger than she is. The cooking time in this recipe was taken directly from Helen Corbitt's Cookbook. Her cookbook is a favorite of the Picton family. The best turkey is a fresh one - one that has never been frozen.*

24 pounds turkey  
butter, melted  
salt & pepper  
giblets  
eggs, hardboiled

Place the cleaned, dry fowl on its back in the roasting pan and rub the entire surface with salt. Also salt the cavity. Spread over the breast and

Mix salt petre with salt. Cut up meat into small pieces, 2 to 3 inches long. Spread on table, making sure to have about 1/3 of the meat fat. Mix seasoning with meat well before grinding. Stuff and smoke 4 to 5 days with live oak, mesquite or hickory. Meat should be thoroughly cooled out over night before being cut up for sausage.

## Rice Mold

Lida Suttles

**4 chicken breasts**  
**2 tablespoons salt**  
**1 ginger root slice**  
**2 cups uncooked rice**  
**1 cup chopped celery**  
**1 bunch green onions, chopped**  
**1 1/2 cups mayonnaise**  
**1/4 cup soy sauce**  
**2 tablespoons vinegar**  
**1 tablespoon curry powder**  
**chutney**

Cover chicken breasts with water and add salt and ginger root. Bring to a boil, skim foam off top, cover, and set aside for two hours. Remove chicken from bone and chop into small pieces. Cook rice in the chicken broth and, when done, add chopped chicken, celery, and onions. Mix soy sauce, vinegar and curry powder into mayonnaise and then fold into chicken and rice mixture. Spray a mold with Pam, and then pack mixture into mold. Refrigerate for several hours. Unmold on platter. Pour chutney in the center.

This recipe can also be serve hot. Pack into mold, then unmold onto platter.

## Roast Turkey Cornbread

### Dressing

Martha Ann Hines

#### CORNBREAD

**4 cups corn meal (Lamb's preferred)**  
**4 cups buttermilk**  
**2 teaspoons baking soda**  
**2 teaspoons salt**  
**4 teaspoons baking powder**  
**4 eggs**

60

Cook until golden brown, turning once. Drain on paper towels.  
Gravy: Pour off all the fat except two tablespoons. Add 1 tablespoon of flour and cook until brown and bubbly, scraping custy bits from pot bottom. Stir in 1 cup cold milk, and cook until warm and thick. Taste for salt and pepper.

## Green Enchiladas

Helen Storey

**1 large hen or fryer**  
**1 stick butter**  
**2 cups green onions (and tops), chopped**  
**2 cans (28 ounce) green tomatoes "tomatillos" with liquid, chopped**  
**1 small can green chiles, chopped**  
**1 medium onion, grated**  
**2 dozen corn tortillas**  
**2 cups sour cream**  
**1 cup grated parmesan cheese**  
**1 pound Monterey Jack cheese slices**  
**2 teaspoons salt**

Steam chicken in very little water with salt, onion, celery, and pepper, until tender. Cut into bite-size pieces.

Filling: Drain tomatillos and reserve liquid. Saute green onions in melted butter. Add green tomatillos (mash in), green chiles, grated onion, salt, and saute for ten minutes. Add liquid from tomatillos to get desired consistency. Add half of parmesan cheese. Don't cook anymore! Stir in chicken.

Soften tortillas in hot oil. Dip in sour cream, then fill with chicken filling and a thin slice of Monterey Jack cheese. Roll and place in flat cooking pan. When finished, place another strip of cheese on top of each enchilada and any remaining cream. Sprinkle with the rest of the parmesan cheese. Cook in 350 degree oven until bubbly, about 15 minutes. Serve with hot sauce. Makes two large, rectangular pyrex pans.

## Kidney Hash

Alice Craig

**2 veal kidneys**  
**salt and pepper**  
**bacon grease**  
**1/2 onion, chopped**

### **Worcestershire sauce**

Wash and cut up one or two veal (calf) kidneys. Salt and pepper meat, roll in flour and brown in bacon grease. Add chopped onion and saute a minute or two. Add water enough to cover, and simmer 20 minutes more, stirring often. Add more salt if needed.

Steak and Kidney Pie: You may make this by adding a little cut up round steak. Season with some Worcestershire sauce. Make a paste of butter, flour and water and add to gravy to thicken. Pour into a casserole; cover with a pie crust or baking powder biscuits and bake at 450 degrees until pastry is done. A splash of red wine may be added for a special flavor.

Serving Ideas: Serve over grits.

## **Margie Cashman's Spanish Chicken**

Lida Suttles

- 1 hen**
- onion**
- celery**
- seasoning**
- 1 can condensed cream of mushroom soup**
- 1 can green chilis**
- 1 large onion**
- 1 cup cheddar cheese, grated**
- 1 package corn tortillas**

Cook hen in water to cover, with chopped onion, celery, salt and pepper. Cool and debone chicken, cutting meat into small pieces. Saute onion in butter. Add soup, chilis, grated cheese, and a little chicken stock. Stir until well blended. Soften tortillas in warm stock. Cut into quarters and line greased casserole with tortilla pieces. Place a layer of chicken on top, then a layer of sauce. (Alternate layers ending with sauce.) Cover casserole, and bake at 350 degrees about 35-30 minutes.

## **Meat Loaf**

- 1 cup fresh bread crumbs**
- 1/2 cup minced onion**
- 2 tablespoons minced green pepper**
- 1 egg, beaten**

- 1 pound ground beef**
- 1 tablespoon horseradish**
- 1 1/2 teaspoons salt**
- 1/2 teaspoon dry mustard**
- 2 tablespoons milk**
- 2 tablespoons ketchup**
- 1 1/2 teaspoons flour**
- 1 strip bacon**

Make bread crumbs by putting fresh bread in blender after drying slowly in oven for a few hours. Mix together onion, green pepper, egg, meat, horseradish, salt, dry mustard, and milk. Mix in bread crumbs. Form loaf and put in greased loaf pan. Mix flour with ketchup and spread on top. Lay a strip of bacon across top. Bake at 325 degrees for 45 minutes.

## **New England Boiled Dinner**

Alice Craig

- 1 package corned beef brisket**
- small boiling potatoes**
- small boiling onions**
- several carrots, cut in thirds**
- 2 or 3 turnips, quartered**
- 1 small head of cabbage, cut in wedges**
- Coleman's Dry Mustard**

Boil meat slowly according to package. Thirty to forty minutes before it is done, add potatoes, onions, carrots and turnip. Fifteen minutes before it is done, add cabbage. When done, let meat sit for several minutes before carving, then slice thinly on diagonal.

Make a thin paste with Coleman's Mustard and water. Serve with meat.

Serving Ideas: Serve with hot cornbread.

## **Pork Sausage**

Mr. Ezekiel Nance, Kyle, Texas

- 50 pounds pork meat, 1/3 being fat**
- 2 cups salt (scant)**
- 1 cup red pepper (dried chili petin) wild**
- 1/2 - 3/4 cup black pepper**
- 1 teaspoon salt petre**

# Hash

Alice Craig

*Our family always was happy to get through the real thing so that then we could have HASH!*

**Left over beef roast or leg of lamb**

**Left over juices and gravies**

**onions**

**potatoes**

**carrots**

**parsley, chopped**

**flour**

**salt and pepper**

**grits**

Cut up meat and put on to boil with just enough water to cover. Add gravy, cut up onion, potato/or carrot, and parsley. Simmer until done. Add salt and pepper; mix a little flour with enough water to form a thin paste. Stir this in to gravy to thicken. Serve with grits.

Pork may also be done the same way and is good served over noodles.

# Jambalaya

Alice Craig

**left-over ham slices, cut into bite-sized pieces**

**1 cup rice**

**2 tablespoons bacon grease**

**1 medium onion, chopped**

**2 cloves garlic, finely chopped**

**1 16 oz can stewed tomatoes**

**1 teaspoon black pepper**

**1 teaspoon salt**

**1 1/2 cups water**

Fry rice in bacon grease until browned. Add onion and garlic and saute with rice a minute or two. Add remaining ingredients, cover and simmer about 20 minutes. Add cut-up ham; Fluff with a fork.

**Serving Ideas:** Good with a salad and hot French bread.

# Monday Meat Pie

Grace Wise

*A Monday staple at the Wise house.*

**1/2 cup celery, diced**

**1/2 cup onion, diced**

**1/2 cup green pepper, diced**

**2 cups left over roast beef, cubed**

**1 cup left over potatoes, cubed**

**1 cup left over carrots, cubed**

**1 can peas**

**1 cup gravy**

**2 slices bread, cubed**

Brown celery, onion, and green pepper in hot oil. Add meat, potatoes, carrots and peas. Add gravy and season to taste. Pour into casserole; top with buttered bread cubes. Bake at 375 degrees for 30 minutes.

# Turkey Hash

Mama Pic

*Some of us think that the best part of cooking a turkey is being able to have hash.*

**left-over turkey carcass**

**onion, chopped**

**1 potato, peeled and cubed**

**left-over gravy**

**left-over turkey stuffing**

**salt & pepper**

**Tabasco sauce**

Cut all meat off of the carcass; reserve. Put carcass and onion in big pot and barely cover with water. Simmer over low heat until the carcass falls apart - an hour or more. Cool and take meat off of bone, and discard bones. Add stuffing, gravy, and potato to pot, cook for 1/2 hour or more. Taste for seasoning. Serve over hot grits.



Dredge filets in flour. Fry in skillet in hot olive oil over medium-medium/high heat until done, turning only once.

## Aunt Martha Ann's Crab Casserole

Martha Ann Hines

**1 pound lump crabmeat**  
**1 pint whipping cream**  
**4 eggs, boiled and chopped**  
**12 Saltine crackers, crushed**  
**1/2 onion, grated**  
**2 teaspoons chopped parsley**  
**paprika**  
**salt**  
**pepper**  
**2 lemons, juiced**  
**2 tablespoons Worcestershire sauce**  
**green onions, chopped**  
**butter**

Mix all ingredients together. Season to taste with salt and pepper and Worcestershire sauce. Pour into casserole. Crumble some extra Saltines on top. Dot with butter. Cook for 45 minutes at 350 degrees or until browned.

Tip: If you double the recipe it fits into large, rectangular pyrex dish. Reduce amount of cream if doubling recipe.

Serving Ideas: Serve with new potatoes, peas, tomato aspic salad.

## Baked Oysters Grand Isle

Alice Craig

**4 dozen (1 qt.) oysters, wash to remove grit**  
**1/4 pound butter**  
**1 onion, grated**  
**2 stalks celery, finely chopped**  
**1 can sliced mushrooms, sauted in butter**  
**1 teaspoon parsley, chopped**  
**1 clove garlic (large), crushed**  
**1 tablespoon flour**  
**3 tablespoons Worcestershire sauce**  
**cayenne pepper and salt to taste**  
**1 (4 oz. can) tomato sauce**

### **cracker crumbs**

Put oysters in sauce pan and cook slightly to remove liquid. Drain. Set aside. Melt butter in frying pan. Add onion, celery, and garlic - saute until clear. Stir in flour, tomato sauce, salt, pepper, Worcestershire sauce, mushrooms and oysters. Pour into buttered baking dish; sprinkle with cracker crumbs. Dot with butter and bake 15 to 20 minutes at 350 degrees until hot and bubbly, and slightly browned.

## **Crab Fricassee**

Noni, as told to Lida Suttles

**salt pork**

**onions**

**flour**

**crabs, cleaned**

Clean crabs. Chop off lower segment of legs. Crack claws. Set aside. Cut salt pork into small pieces and saute to render fat. Remove pieces of browned pork from pan. Stir in onions and saute until transparent; sprinkle in flour and slowly brown. Add hot water to make gravy. Stir until thick and bubbly. Add salt and pepper to taste. Add crabs and cook, covered about 30 minutes. Serve over rice.

## **Creamed Oysters**

Martha Ann Hines

*A Hines family favorite.*

**1 quart oysters**

**1 stick butter**

**8 green onions with tops, finely chopped**

**8 tablespoons finely chopped parsley**

**8 tablespoons flour**

**1 pint whipping cream**

Saute finely chopped green onions in butter until limp. Add parsley and simmer a few minutes. Sift flour into skillet and mix to a thick paste. Add drained oysters, stirring to make a smooth mixture. Cook until oysters are firm. Season to taste with salt, ground pepper and cayenne. Serve over toast.

**parsley**

**rice**

Shell and devein shrimp. Cut salt pork in very small cubes and fry slowly in heavy pan until brown and crisp. Remove pork and set aside. Add flour to drippings; cook and stir over low heat until dark brown in color. Add onion and cook until tender. Add about 1/2 cup boiling water and stir until gravy is thick; add shrimp, salt, several dashes cayenne, cooked salt pork, and a little chopped parsley. Cover and simmer about 15-20 minutes, stirring occasionally. Gravy will thin as shrimp cooks (more hot water may be added, cautiously). Serve over rice.

## **Shrimp Saute**

Alice Craig

**2 pounds shrimp, shelled**

**1 stick butter**

**2 cloves garlic (or 1 clove), minced**

**1 lemon, juiced**

**salt**

**cracked pepper**

**1 dash Worcestershire sauce**

**1/3 cup minced parsley**

**1 1/2 tablespoons minced chives**

Melt butter in iron pot, saute garlic. Add shrimp, lemon juice, salt, pepper and Worcestershire sauce. Cook on high heat, stirring to cook evenly. (Should be done in 3-5 minutes). Toss in parsley and chives before serving and heat thoroughly. Serve over rice.

## **Trout Laguna**

Bass Wallace

*Adapted from a Laguna Madre Club recipe in Port Mansfield, Texas.*

**trout filets**

**Trappey's jalapeno sauce**

**lemon pepper**

**dried dill weed**

**garlic salt**

**flour**

**olive oil**

Marinate filets in Jalapeno sauce for 20-30 minutes (the longer marinating, the hotter they get), along with a few shakes of dill. Remove filets from marinade and sprinkle with lemon pepper and garlic salt.

# Oyster Hash

Picton Family

*An old-time recipe that isn't too specific!*

**bacon**

**onion, chopped fine**

**flour**

**oysters**

**salt & pepper**

**cayenne**

**grits**

Chop and fry bacon until completely rendered; remove pieces. Chop onion, and saute until soft. Stir in flour, then oysters and cook until done. Add salt, pepper, and cayenne, returning bacon bits to mixture. Serve over grits.

# Redfish or Red Snapper on the Half Shell

Bass Wallace

**Redfish or Snapper filets with the skin and scales left on one side**

**melted butter**

**oriental oyster sauce**

**lemon pepper**

Brush melted butter over flesh side of filet. Sprinkle with lemon pepper on buttered side. Spread 1 Tablespoon of oyster sauce over each filet.

Cook filets, skin-side down, over hot charcoal fire, cover with lid, cook until done (about 10-15 minutes). Remove filets from skin with spatula.

Serve as is or with Mango Salsa (see recipe in Sauces and Relishes).

# Shrimp Fricassee

Alice Craig

*Also found in 1st Junior League of Houston Cookbook.*

**2 pounds shrimp, unshelled**

**1/3 pound salt pork**

**1/2 cup flour**

**1 large onion, chopped**

**1 teaspoon salt**

**cayenne**

# Creole Shrimp

Lida Suttles

**1 medium onion, chopped**

**1 clove garlic, chopped**

**1/2 cup chopped celery**

**2 tablespoons butter**

**1/2 green pepper, chopped**

**1 can tomatoes (1 lb.)**

**1 cup water**

**2 pounds shrimp, peeled**

Saute onions, green pepper, garlic and celery in butter until transparent. Put tomatoes through a strainer (or puree in Cuisinart), and add to pan with water. Simmer until vegetables are tender. Add shrimp, cook until pink and firm (about 10 minutes). Season with salt and pepper, and cayenne. Serve with white rice.

# Deviled Crab

Martha Ann Hines

**4 pounds crab meat**

**16 tablespoons lemon juice**

**8 teaspoons onion juice**

**8 tablespoons finely chopped onion**

**8 tablespoons finely chopped bell pepper**

**8 tablespoons butter**

**4 tablespoons finely chopped parsley**

**6 teaspoons dry mustard**

**2 cups mayonnaise**

**2 cups thick cream sauce**

**8 teaspoons catsup**

**4 teaspoons Worcestershire sauce**

**2 teaspoons curry powder**

**Individual baking shells**

Mix crab with lemon juice and onion juice and set aside. Saute the onions and bell pepper in butter. Add the remaining ingredients and mix well. Combine with the crab mixture and gently mix well. Stuff in individual shells. Bake at 350 degrees until hot (15-20 minutes).

# Freddie's Baked Crab Casserole

Freddie Dudley

*Freddie was a long-time friend and neighbor of Mama Pic.*

**1 pound crabmeat**  
**4 eggs , hardboiled**  
**1/2 small onion, grated**  
**paprika**  
**salt and pepper**  
**Worcestershire sauce**  
**1 pint whipping cream**  
**12 saltine cracker**  
**2 teaspoons chopped parsley**

Mix all ingredients together. Taste for seasoning. Pour into greased pyrex dish. Bake until hot and bubbly and beginning to brown.

# John Suttles' Barbecued Shrimp

John Suttles

*If you have ever had the pleasure of being in Rockport with John when he cooks barbecued shrimp or crab, you know how good it is. What a great Rockport experience!*

**1 cup oil and vinegar dressing ( french dressing)**  
**2 1/2 tablespoons Worcestershire sauce**  
**2 tablespoons brown sugar**  
**2 tablespoons teriyaki sauce**  
**2 lemons, juiced**  
**1/2 onion, sliced**  
**4 pounds jumbo shrimp (or 5 pounds), shelled**

Marinade: Mix oil, Worcestershire sauce, brown sugar, teriyaki sauce, lemon juice and onion. Cook in sauce pan until onion is tender. Pour marinade over shrimp and marinate at least one hour. Lay shrimp over hot barbecue coals. It cooks quickly. Turn shrimp once. Simmer remaining marinade in pan for 5-10 minutes. Serve with shrimp.

**Serving Ideas:** Serve with hot crusty french bread and tossed green salad.

# John Suttles' Broiled Crab

John Suttles

*If you were lucky, you were in Rockport with John when a tub of crabs was caught, and he prepared this luscious feast.*

**1 dozen cleaned, uncooked crabs**  
**1/2 cup bacon grease**  
**5 ounces Worcestershire sauce**  
**4 lemons, juiced**  
**2 tablespoons teriyaki sauce**  
**salt & pepper**

Heat together all ingredients (except crabs) in sauce pan. Can add 1/2 cup water to stretch.

Put cleaned crabs in flat, shallow pan. Sprinkle with salt and pepper. Put under broiler and cook until pinchers start to turn pink. Pour sauce over crabs. Continue to broil until crabs start looking toasted and burned on the tips, basting frequently, about 20 minutes.

# Lemoned Crabmeat

Alice Craig

*Appeared in 1st Junior League of Houston Cookbook.*

**1 pound crabmeat**  
**Juice of one lemon**  
**1 medium onion, minced**  
**1/4 cup chopped green pepper**  
**1/4 cup butter**  
**3 tablespoons flour (scant)**  
**1 cup milk**  
**1/4 teaspoon salt**  
**1/2 teaspoon dry mustard**  
**dash white pepper**  
**1 teaspoon Tabasco sauce**  
**1 teaspoon Worcestershire sauce**  
**buttered breadcrumbs**  
**paprika**

Marinate crabmeat in lemon juice while you prepare the rest of the recipe. Cook onion and green pepper in butter until transparent. Stir in flour; gradually add milk. Cook over low heat, stirring constantly, until mixture is thick and bubbly. Remove from heat and add salt, mustard, pepper, Tabasco, and Worcestershire sauce. Fold in crabmeat. Spoon into baking dish or individual shells. Top with buttered bread crumbs; sprinkle with paprika. Bake in 375 degree oven for 20-30 minutes.

## Baked Cheese Grits

*The advent of quick cooking grits has made this dish a little different to make. If you use quick cooking grits, follow box instructions for the amount of water for 1 cup dry grits. Instead of adding grits to "rapidly boiling water" Aunt Alice finds it works better when grits are added just before the water starts to boil. This is a great side dish with pork or ham, or great under creamed chicken as the main dish at a luncheon. If you can find the original grits (cooks in 15 to 20 minutes), that is the best!*

**1 cup original grits (not quick cooking)**

**4 cups water**

**1 teaspoon salt**

**1 stick butter**

**1 stick jalapeno or garlic cheese roll**

**1 beaten egg + enough milk to measure 2/3 cup**

**cheddar cheese, grated**

**paprika**

Bring water to boil with salt, then stir in grits. Cook until thick stirring frequently; remove from heat and add butter and cheese, stirring until melted. Beat egg in a cup measure and add enough milk to make 2/3 cup. Stir into grits. Pour into buttered 1 1/2 quart casserole (double recipe for 9x13 inch casserole); sprinkle with paprika and grated cheese on top. Bake for about 30 minutes at 325-350 degrees, or until lightly browned.

## Cheese Soufflé

**2 tablespoons butter**

**1 tablespoon flour**

**1 cup whole milk**

**1 cup grated American cheese**

**3 eggs, separated**

**salt**

Melt butter in small sauce pan. Stir in flour until hot and bubbly. Slowly add warm milk; stir and cook until thick. Salt to taste. Beat egg yolks in a bowl until thick and lemon-colored. Stir cheese into hot cream sauce until melted, and then stir in well-beaten egg yolks. Beat egg whites until stiff and fold into cream mixture. Pour into buttered souffle dish; put in pan with about an inch of hot water. Cook in oven at 325 degrees for about one hour. Can sprinkle with Parmesan cheese before baking.

# Consomme Rice

Lida Suttles

*When making a large amount, you can cut down on amount of butter and also substitute water for some of the cans of consomme. It comes out a little lighter and not so heavy and rich. Can be cooked completely in heavy iron Dutch oven on top of stove (covered), or for large amounts, in a roasting pan in oven, uncovered.*

**2 cups Uncle Ben's long grain rice**

**4 cans Campbell's beef consomme, condensed**

**1 stick butter or margarine**

Saute rice in butter in oven-proof casserole until rice is golden brown. Mix in cans of soup (no water). Cook slowly, covered, on top of stove until all liquid is absorbed, stirring occasionally, or put in casserole in oven and cook slowly (300 degrees), uncovered until all liquid is absorbed, about 30-45 minutes, stirring occasionally.

# El Paso Rice with Chiles

Liz Craig

**1 1/2 cups uncooked long grain white rice (Uncle Ben's has a good consistency)**

**1 pint Sour cream**

**3 Cans long green chiles**

**1/2 pound Monterey jack cheese, cubed**

**1/2 pound Monterey jack cheese, grated**

Cook rice. Combine with sour cream and season with salt. Arrange half the mixture in buttered 2-quart casserole. Layer with cubed Monterey Jack cheese and the chopped chilies. Top with remaining rice mixture. Sprinkle shredded cheese on top. Dot with Butter. Bake 30 minute. May be made ahead or frozen then thawed 1 hour before baking. Can use roasted poblano or Hatch chiles, too, for a variation.

Serving Ideas: Great with barbecued chicken!

# Macaroni and Cheese

Mama Pic

*This recipe was made by "guesstimating" the amounts. Feel free to adjust the amount of cheese or milk to your personal taste. We have also used different kinds of cheese, but sharp cheddar is what Mama Pic used for her Sunday dinners.*

**1 package large shell macaroni**

**2 cups grated sharp cheddar cheese**

**butter**

**salt**

**saltine crackers, crumbled**

**milk**

Cook macaroni according to package directions. Drain. Stir in two tablespoons of butter with hot pasta to keep from sticking together. Salt lightly. Layer pasta with cheese in pyrex casserole, with two layers of each, ending with cheese. Pour milk over top, enough to come up about half way on casserole. Dot with butter and sprinkle with crumbled crackers. Bake at 350 degrees for about 30 minutes, until hot and bubbly and milk has almost completely absorbed.

# Broccoli

Alice Craig

*Overcooked broccoli turns olive green. Be sure and include any fresh broccoli leaves in pot. Cauliflower may be cooked in the same fashion.*

**1 bunch broccoli**

**salt and pepper**

**butter**

Wash. Cut off tough stem ends and cut head into serving size sections while soaking vegetable. Arrange in pot, stem side down if possible; pour boiling water over the sprouts to cover. Cover with lid and boil gently. Add salt. When fork tender (at stem), drain, add butter and pepper. Can also be cooked in microwave. Put pieces in Pyrex dish with a little water. Cover with Saran Wrap and cook on high for 2-3 minutes.

Serving Ideas: Broccoli can be made fancier by serving with hollandaise or cheese sauce (or ranch dressing if served cold).

# Eggplant

Alice Craig

*Buy ones that are slick, shiny and firm.*

*There are many other good recipes for eggplant in casseroles.*

**1 eggplant**

**butter**

**salt and pepper**

**oregano**

If small, cut lengthwise; if large, cut in 1/2 to 3/4 inch cross slices. Score surface with a knife and spread generously with butter or margarine. Season with salt, pepper, and a sprinkle of oregano. Place in a shallow baking dish, add a little water and place in 350 degree oven for 20-30 minutes or until tender.

# Fluffy Eggplant

*Found in the 1st Junior League of Houston Cookbook, this was a Sunday dinner favorite.*

**1 large eggplant (or 2 small), peeled and cubed**

**1 medium onion, minced**

**2 eggs, beaten**

**1/3 cup milk**

**1/4 cup butter, melted**

**1 1/2 teaspoons lemon juice**

**salt and pepper**

**1 cup bread crumbs**

**1/2 cup grated cheddar cheese**

Peel and cube eggplant; cook until tender. Drain well and mash. Add onion. Beat eggs and milk together and stir into eggplant. Add butter, lemon juice, mustard, salt and pepper. Stir in 1/2 cup, or more, of bread crumbs. Combine remaining bread crumbs with grated cheese for topping. Bake in a buttered 1 1/2 quart casserole in 325 degree oven for 30-40 minutes.

## Greens

Alice Craig

*Pick only fresh, tender, young dark-green greens. Wash thoroughly several times as necessary to get clean of all dirt, sand, and grit. This recipe is for cabbage, mustard, collard and turnip greens.*

**1 mess collard, mustard, cabbage or turnip greens**

**salt and pepper**

**salt pork, ham hock, or bacon**

**salt and pepper**

Put on to boil a small piece of salt pork, a ham hock, or a few pieces of bacon, and cook in a pot about 1/3 full of water. Meanwhile wash the greens and discard any tough stems. Add greens to water, pressing down into the water. (Water should be almost all cooked away at this time, or just barely enough to cover the vegetables.) Lower the fire, cover, and boil gently until tender. Collards take the longest to cook. Turnip greens may be cooked with the roots if preferred. Peel and slice or cut turnips in cubes and add during the last 10-15 minutes of cooking. Flavor is enhanced by adding a little chopped or sliced onion and a little sugar. When done, correct seasoning with salt and pepper, as desired.

Serving Ideas: Hot pepper vinegar sauce adds a spicy finish at the table for those who like it hot.

## Scalloped Potatoes

Judi Suttles

**4 pounds red potatoes**

**whole milk**

**cream**

**salt & white pepper**

**butter**

**garlic powder**

Peel and thinly slice potatoes. Put in bowl and cover with milk, mixing



Cook turnips in 1" of boiling, salted water until tender. Drain thoroughly and mash. Add other ingredients and blend well. Pile lightly into greased, 1-quart casserole. Bake at 350 degrees for 40 minutes.

## Turnips

Alice Craig

*Select only turnips that are fresh - whitish/purplish roots. None that look tired, soft or discolored.*

**turnips**

**salt**

**white pepper**

**sugar**

**butter**

**cream or milk**

Peel and slice or cut into pieces. Boil in water until tender. Drain, then mash and season with salt, pepper, sugar, butter and a little cream for desired consistency. Leftovers can be made into delicious soup, just by adding a cream. Taste for seasoning.

and making sure slices are coated with milk. Grease large pyrex baking dish. Place one layer of potatoes on bottom of pan; salt and pepper thoroughly; sprinkle lightly with garlic powder; dot with butter. Repeat layers and seasoning until pan is full. Pour milk and a little cream over potatoes to a level about 2/3's up the side of the dish (almost to the top of the potatoes). Cover with foil and cook for one hour at 350 degrees; remove foil and cook an additional 30 minutes.

## Schnapp Beans

Alice Craig

*Use young, fresh, crisp green beans.*

**green beans**

**Lawry's Seasoning Salt**

**1 pat butter**

Wash and snap off stem ends and then snap in half, if desired. Pour boiling water over and boil rapidly until just tender (don't overcook or they will lose their pretty green color). Drain and season with butter and Lawry's Seasoning Salt and pepper (optional).

## Spinach Souffle

**1 pound spinach**

**1 small onion**

**3 tablespoons butter**

**3 tablespoons flour**

**1/2 cup New York or Parmesan cheese**

**3 eggs, separated**

**1/4 teaspoon salt**

**1/4 teaspoon pepper**

**1/4 teaspoon ground nutmeg**

**1 cup light cream or whole milk**

**cracker crumbs**

Cook spinach with onion in salted water. Remove onion and drain spinach very dry. Puree spinach in food processor; it should make about 1 cup. Melt butter; sprinkle in flour, salt, pepper, and nutmeg. Cook until bubbly. Gradually add cream or milk and cook until thickened. Add spinach and 3 egg yolks that have been beaten until thick and lemon colored. Fold in freshly grated cheese and thickly beaten egg whites. Pour into a buttered souffle dish. Sprinkle with buttered cracker crumbs. Set in a pan of hot water and put in a 350 degree oven. Cook for about 50-60 minutes or until slightly browned. Serve with hollandaise or mushroom sauce.

# Squash Casserole

Evelyn Pearce, a family friend

*When making for a large get-together, 4 pounds of squash will fill one large rectangular casserole. This casserole will freeze well. Cook slightly, cool, then freeze.*

**4 pounds yellow squash, sliced**  
**1 medium onion, chopped**  
**8 ounces sharp cheddar or velveeta cheese, grated**  
**1 egg, beaten**  
**1 stick butter, cut into slices**  
**salt & pepper**  
**Ritz Crackers (12-24)**

Boil squash and onion in a little water with salt, pepper and a little cayenne, until tender. Drain well, pressing out excess liquid, then mash. Add butter and seasoning, and stir in beaten egg. In buttered casserole, layer squash, grated cheese and crumbled Ritz crackers. Bake in oven until warm, 350 degrees about 15 minutes.

Note: If using velveta cheese, can also cut into cubes and mix in with hot squash and butter. Pour into casserole and sprinkle with cracker crumbs.

# Stuffed Eggplant a la Creole

Lida Suttles

**1 eggplant**  
**1/2 onion**  
**1/2 pound shrimp, shelled**  
**garlic**  
**2 slices toast**  
**parsley, chopped fine**  
**celery, chopped fine**  
**green pepper, chopped fine**  
**1 egg (optional)**

Boil whole eggplant until tender, slice in two, scoop out the inside and put in a mixing bowl. Reserve shells to fill later. Soak toast in water, drain and press excess water out. Stir softened toast into eggplant. Saute onion, parsley, celery, green pepper and garlic in butter. When tender, stir eggplant into vegetables. Clean and shell shrimp and stir into mixture. Beat egg slightly and stir into mixture (Aunt Lida thinks it is better without it.) Stuff into the eggplant shells. Sprinkle with cracker or

bread crumbs. Dot with butter. Bake at 350 degrees for 20-30 minutes.

# Stuffed Mushrooms

Grace Wise

*Delicious and attractive side dish.*

**18 large mushroom caps**  
**1 box Stouffer's Spinach Souffle, thawed**  
**6 green onions, minced**  
**1/2 stick butter**

Saute green onions in butter. Add thawed spinach and stir a few minutes over low heat. Saute mushroom caps lightly in butter until heated through. Stuff caps with spinach mixture. Arrange in shallow pan and run under broiler just enough to heat well. May sprinkle with parmesan cheese before broiling. These can be made ahead and put under broiler right before serving.

# Tomato Casserole

Alice Craig

**1 can (2 lbs) tomatoes**  
**5 1/2 slices bread, crumbled**  
**1/4 cup sugar**  
**1/4 teaspoon red pepper**  
**1/4 teaspoon salt**  
**1 medium onion, chopped**  
**3/4 stick butter**

Use some of butter to grease oven-proof casserole and to dot on top. Mix all ingredients and bake at 350 degrees for 35-40 minutes.

**Serving Ideas: A great side dish with meats!**

# Turnip Fluff

Alice Craig from Grandma Nance's recipe

*From original Junior League of Houston cookbook.*

**2 pounds turnips, pared and cubed**  
**1/4 cup cream**  
**1 egg, beaten**  
**2 tablespoons butter**  
**2 tablespoons light brown sugar**  
**2 tablespoons uncooked cream of wheat**  
**salt and pepper**

## Chili Sauce

Mrs. W. H. Smith

**32 cups ripe tomates**

**8 onions**

**4 red peppers**

**3 coffee cups vinegar**

**1 tablespoon cloves**

**1 tablespoon allspice**

**1 tablespoon cinnamon**

**1 tablespoon celery seed**

**1 tablespoon salt**

**1/2 teaspoon nutmeg, grated**

Peel tomatoes by dipping in boiling water then removing skin. Chop onions and peppers until very fine and add to tomatoes and cook until tender. Add salt to taste. Put spices and celery seed in a muslin bag and boil with other ingredients for about 2 hours. Put up in sterilized mason jars.

## Cranberry Chutney

Jackie Wallace

**4 cups fresh cranberries**

**1 cup fresh orange sections**

**1/4 cup orange juice**

**2 cups sugar**

**1 cup chopped apple, unpeeled**

**1/2 cup golden raisins**

**1 tablespoon vinegar**

**1/2 teaspoon ground ginger**

**1/2 teaspoon ground cinnamon**

**1/4 cup chopped walnuts, optional**

In a large saucepan combine all ingredients. Bring to a boil over medium-high heat. Reduce heat and simmer for five minutes or until the berries begin to pop. Serve warm or cold with ham, poultry or pork.

## Easy Cranberry Jelly

**4 cups cranberries**

**1 cup water**

### **2 cups sugar**

Clean jelly glasses. Pick over and wash four cups of berries. Place in pan, and add one cup of water. Boil 8 to 10 minutes. Take off the fire. Push all contents through a sieve. Stir in sugar. Pour into jelly glasses and let gel in refrigerator. Cool completely before serving.

## **Jezebel Sauce**

*A wonderful condiment recipe found in the San Antonio "Flavors" cookbook.*

**1 18 oz. jar pineapple preserves**

**1 18 oz. jar apple jelly**

**1 5 oz. jar horseradish**

**1 ounce dry mustard**

**1 teaspoon black pepper**

Combine all ingredients and whirl in blender. Keeps indefinitely in refrigerator, but horseradish mellows, so add more if necessary. A hot sweet sauce that is delicious with lamb, pork, venison and beef.

## **Judi's Barbecue Sauce**

Judi Suttles

**1 cup ketchup**

**10 shakes Worcestershire sauce**

**6 dashes Tabasco sauce**

**2 teaspoons horseradish sauce**

**2 tablespoons mustard**

**10 dashes liquid smoke flavoring**

**8 tablespoons molasses**

**1 lemon, juiced**

**1/2 onion, grated**

**2 cloves garlic, crushed**

Heat in a small sauce pan and simmer for a few minutes. Use to baste sausage over grill; serve extra sauce with the sausage. Makes a great appetizer cut into bite-size pieces with toothpicks, with sauce for dip.

## **Mango Salsa**

Jackie Wallace

**1 1/2 cups chopped, peeled mango (2 medium)**

**1 clove garlic, crushed**

**1/2 jalapeno chili pepper, seeded and minced**  
**1 1/2 teaspoons chopped parsley**  
**1/4 cup sugar**  
**1/4 cup sliced green onions**  
**1/4 cup white vinegar**  
**2 tablespoons lime juice**

Combine mango, garlic, jalapeno and parsley in a medium bowl. Set aside. Combine sugar, green onions, vinegar and lime juice in a saucepan. Bring to a boil, stirring until sugar dissolves. Pour hot mixture over the mango mixture, stirring gently. Cover and chill. Serve with grilled fish, ham or pork.

## **Marinade for Fajitas**

Judy & David Suttles

**1 cup oil**  
**3/4 cup soy sauce**  
**1/4 cup Worcestershire Sauce**  
**1/4 cup prepared yellow mustard**  
**2 cloves garlic, crushed**  
**1/2 cup lemon juice**

Put all ingredients together in a big jar with a tightly fitting lid. Shake well to mix. Pour over skirt or flank steaks. Marinate in refrigerator a few hours; best overnight. Grill steaks, slice thin and at an angle. Unused marinade will last for a few weeks in the refrigerator.

Serving Ideas: Serve in warm flour tortillas with sauted onions and sweet peppers, or with pico de gallo sauce and avacados.

## **Marinade for Flank Steak**

Junior League of Corpus Christi, "Fiesta" Cookbook

**1/4 cup soy sauce**  
**2 tablespoons honey**  
**2 tablespoons vinegar**  
**1/2 teaspoon ginger**  
**1/4 teaspoon garlic powder or salt**  
**2 cloves garlic, pressed**  
**1/4 cup cooking oil**

Combine ingredients and marinate steak for at least 5 hours, preferable overnight. Barbecue over hot coals and slice at an angle when serving. Delicious with Consomme Rice.

## Orange Sauce for Wild Game

Mrs. Charles Towery

**3 tablespoons butter**  
**3 tablespoons Cognac**  
**duck liver (optional)**  
**2 tablespoons chopped shallots**  
**1 tablespoon lemon rind**  
**3 tablespoons flour**  
**1/2 teaspoon pepper**  
**1/2 teaspoon tomato paste**  
**1 teaspoon meat extract paste (substitute: beef bouillon cube)**  
**1/2 cup orange pieces**  
**1/4 cup claret wine**  
**1 cup chicken broth (canned)**  
**1/4 cup orange marmalade**  
**3 large oranges, sectioned**

Heat butter in skillet. Add liver and brown. Add brandy, shallots and lemon rind. Simmer 3 minutes. Remove liver; chop and reserve. Into the same skillet add flour, pepper, tomato paste, and meat extract (or bouillon cube). Gradually add broth, orange pieces, claret and marmalade. Bring to a boil. Reduce heat and simmer for 12 minutes. Add orange sections and liver. Serve hot over duck or goose. Makes 3 cups.

## Pear Relish

Lida Suttles

**2 quarts ground pears**  
**2 quarts ground onions**  
**8 sour pickles**  
**4 bell peppers**  
**4 hot chile peppers**  
**4 teaspoons flour**  
**1/2 cup sugar**  
**1 teaspoon tumeric**  
**1 1/2 teaspoons celery seed**  
**1 tablespoon salt**

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**2 cups vinegar**

Boil all ingredients together for 10 minutes. Preserve in mason jars. Makes about 18 jars.

## Uncle Doug's Famous Barbecue Sauce

Alice Craig

**1 small bottle Heinz ketchup**  
**1 stick butter**  
**1 bottle (12 oz.) Heinz chili sauce**  
**1/2 bottle (5 oz.) Lee & Perrins Worcestershire sauce, more or less, to taste**  
**juice of 4 lemons**

Melt butter in small pan. Add all other ingredients, including a little water used to rinse out bottles. Drop in a couple of lemon rinds and simmer for 10 to 15 minutes. Remove rinds. Season for taste. May need a little salt and pepper.

Keep hot while basting barbecues chicken, venison, etc. while grilling outside.

# Aunt Martha Ann's Carrot Cake

Martha Ann Hines

**1 1/4 cups vegetable oil**  
**1 3/4 cups sugar**  
**4 eggs**  
**2 cups sifted flour**  
**2 teaspoons baking powder**  
**2 teaspoons baking soda**  
**1 teaspoon salt**  
**2 teaspoons cinnamon**  
**3 cups grated carrot**  
**1 cup raisins**  
**1 cup chopped pecans**

## ICING

**2 teaspoons vanilla**  
**1 box (1 lb.) powdered sugar**  
**1 stick butter**  
**1 package (8 oz.) cream cheese**  
**1 can (small) crushed pineapple, drained**

Beat the sugar and oil. Beat in eggs one at a time. Sift together dry ingredients. Slowly blend dry ingredients into sugar and oil mixture. Mix in grated carrots, then raisins and pecans. Grease and flour 3, 9" cake pans. Pour in batter and bake at 350 degrees for about 30 minutes.

Icing: Cream butter and cream cheese. Mix in powdered sugar and then vanilla. Add enough pineapple to reach a spreading consistency. Ice cake when it is cool.

# Aunt Pumma's Pound Cake

Velma Picton

*Lida Suttles remembers learning how to make this cake while sitting in the Rockport Picton kitchen with Aunt Pumma.*

**5 eggs**  
**1 stick butter**  
**1 stick margarine**  
**1 3/4 cups sugar**  
**2 cups sifted Swans Down cake flour**  
**2 teaspoons vanilla extract**

Have all ingredients at room temperature. Cream butter and margarine and slowly add sugar using a Mix Master. When all sugar is added, add 1

egg at a time, blending each in well, until all are added. After last egg is added, beat hard to thoroughly mix for a minute or two. Stir in vanilla. Slowly fold in sifted flour in 4 batches. Turn batter into a greased and floured tube pan. Bake 1 hour at 350 degrees. Aunt Pumma thought that using a mix of butter and margarine makes a lighter cake.

## Blackberry Jam Cake

Alice Craig from Grandma Nance's recipe

**1/2 cup butter**

**1 cup sugar**

**2 cups sifted cake flour**

**1 1/2 teaspoons cinnamon**

**1 1/2 teaspoons allspice**

**1 1/2 teaspoons ground cloves**

**1/2 teaspoon baking powder**

**1 teaspoon baking soda**

**1/2 cup sour cream**

**3 eggs, separated**

**1 1/4 cups blackberry jam**

**FILLING AND TOPPING (makes enough for both filling and topping)**

**1/2 cup butter**

**3/4 cup sugar + 1 tablespoon flour**

**1 cup whipping cream**

**GLAZE**

**1/2 cup sugar**

**1/2 cup sour cream**

**1/4 cup butter**

Cream butter and sugar. Sift together dry ingredients. Add flour mixture and sour cream alternately to creamed butter and sugar, mixing well after each addition. In a small bowl, beat egg yolks until lemon-colored and stir in jam. Add beaten egg yolks mixture to batter. In another bowl beat egg whites until stiff; fold into batter. Grease and flour 2, 8" or 9" cake pans or a single loaf or bundt pan. Pour batter into pans and bake 35-50 minutes at 350 degrees, until done. Cool before icing.

Filling and Topping: Mix ingredients together and boil gently, stirring often until thick and reaching softball stage. Remove from heat and beat to cool. When it reaches a good consistency, spread between layers and on cake. You might rather use this just for the filling, and then ice the cake with a 7-minute white icing (that's how it was listed in the original Houston Junior League cookbook). For a smaller amount of filling use the following amounts: 1/4 cup butter, 1/2 cup sugar, and 1/2 cup sour cream, and follow the above directions.

Beat egg yolks until creamy. Cream butter and sugar. Stir in egg yolks. Sift together baking powder and flour; mix into batter alternately with milk, beating well after each addition. Beat in lemon extract. Bake in three greased and floured cake pans; 375 degrees for about 20 minutes. Alternate: Bake in two loaf pans, 375 degrees for 30-35 minutes.



## TOPPING

**1 cup dark Karo syrup**  
**1 cup brown sugar**  
**1 cup cream**

Grease and flour a rectangular (8x10 in.) pan. Sift flour, measure out 3 cups, then sift the 3 cups again with spices; set aside. Stir baking soda into sour cream and set that aside. Cream butter and sugar. Stir molasses into butter and sugar. Mix in eggs, one at a time, beating well after each addition. Add sour cream and flour mixture alternately into batter. Pour into greased pan and bake at 350 degrees for about 30 minutes.

Topping: Melt Karo, sugar and cream in sauce pan. Don't boil. Serve over warm cake.

## White Cake

Mama Pic  
*Delicious!*

**1 cup unsalted butter**  
**2 cups sugar**  
**3 cups flour**  
**8 egg whites, beaten**  
**1 cup milk**  
**3 teaspoons baking powder**  
**1 teaspoon salt**  
**1 teaspoon vanilla**

Cream butter and beat in sugar gradually. Mix baking powder with flour and salt; add to butter mixture alternately with milk. Stir in vanilla and fold in well beaten egg whites. For 3 layers bake at 350 degrees for 25 minutes. For 2 layers - 375 degrees for 25 minutes.

## Yellow Cake (8-Yolk Cake)

Mama Pic  
*Traditionally this cake was made with a lemon filling and iced with a boiled white icing.*

**8 egg yolks**  
**1 1/4 cups sifted sugar**  
**3/4 cup butter**  
**3/4 cup milk**  
**2 1/4 cups cake flour**  
**2 heaping teaspoons baking powder**  
**1/2 teaspoon lemon extract**

120

Glaze for Bundt Cake: Melt butter in pan and stir in sugar and sour cream. Bring to a soft boil and simmer 6 to 7 minutes. Cool. Pour over bundt cake.

## Candy & Confetti Torte

McAllister Family

*This is a recipe from the McAllister family. There is a similar one in the San Antonio Jr. League cookbook (Flavors). It is one we have made for Easter gatherings in Houston.*

**1 1/2 cups sifted all purpose flour**  
**3/4 cup sugar**  
**8 egg yolks**  
**1/4 cup cold water**  
**1 teaspoon salt**  
**1 tablespoon lemon juice**  
**1 teaspoon vanilla extract**  
**8 egg whites**  
**1 teaspoon cream of tartar**  
**3/4 cup sugar**

### ALMOND-BRITTLE TOPPING

**1 1/2 cups sugar**  
**1/4 teaspoon instant coffee**  
**1/4 cup light corn syrup**  
**1 tablespoon sifted baking soda**  
**WHIPPED CREAM ICING**  
**2 cups whipping cream**  
**2 tablespoons sugar**  
**2 teaspoons vanilla extract**  
**almonds, blanched and toasted**

Into a medium-size bowl, sift flour, salt and 3/4 cup sugar. Make a well in the center. Mix together egg yolks, water, lemon juice and vanilla; pour into flour and sugar. Beat until smooth. In a large bowl, beat egg whites and cream of tartar until soft peaks form; add remaining sugar, 2 tablespoons at a time. Beat until stiff. Fold batter into egg whites. Pour into ungreased 10 inch tube pan. Cut through the batter with a knife, going around the pan 5 or 6 times to break up air bubbles. Bake at 350 degrees on the bottom rack of oven for 50-55 minutes. Remove cake from oven and cool upside-down, an hour or so. (Inverted on a wine bottle is a good cooling method.) Remove cake and slice into 4 equal layers using cake or bread knife.

Candy Brittle Topping: Can fix the day ahead or while cake is baking. In a medium, heavy sauce pan combine 1 1/2 cups sugar, coffee, corn syrup, and water. Stir well. Cook to hard crack stage (290 degrees).

Remove from fire and immediately add soda. Stir vigorously - mixture will foam up. When mixture begins to pull away from the sides of the pan, pour into ungreased shallow pan. Let cool. Knock out of pan and with rolling pin, crush candy into coarse crumbs.

Icing: An hour or two before serving, whip cream. Fold in sugar and vanilla. Spread half of cream between layers, reserving half for the sides and top. Cover whipped cream on top and sides with crushed candy and toasted almonds. A very impressive cake! Store in refrigerator.

## Caramel Icing

Alice Craig

**3 cups sugar, divided**  
**2 tablespoons flour**  
**1 cup heavy cream**  
**1 tablespoon butter**  
**1 tablespoon vanilla**

In a saucepan, mix flour into 2 cups of the sugar, stir in cream and put over medium heat stirring until it reaches a boil. Melt 1 cup of sugar in an iron skillet over low heat stirring constantly. When the sugar is melted stir into cream mixture. Continue cooking until the soft ball stage is reached. Remove from heat and beat in butter and vanilla. Continue beating until reaching a spreading consistency.

## Chess Pie

Alice Craig

*If you use a Pyrex pan it will take a little longer to cook. Cook until lightly brown.*

**2 cups sugar**  
**2/3 cup butter**  
**1 1/2 tablespoons flour**  
**4 eggs, separated**  
**1 can evaporated milk (5 1/3 oz) OR 3/4 cup heavy cream**  
**2 teaspoons vanilla**  
**1 pastry shell (9-10"), unbaked**

Have eggs, butter and milk at room temperature. Cream butter; mix flour with sugar and add slowly to butter, creaming thoroughly. Add egg yolks and beat well. Add milk slowly and mix well. Beat egg whites to soft peak and fold in with vanilla. Pour in pastry shell and bake 60-70 minutes, or longer, in slow oven (275 degrees in gas oven or 325 in electric).

oven about 10 to 15 minutes.

## Spice Cake With Sour Cream Icing

Rockport Cookbook, Mrs. Clara Barnard Johnson

**1/2 cup butter**  
**1 1/2 cups brown sugar**  
**2 eggs, beaten**  
**1/2 cup sour milk (or buttermilk)**  
**1/2 teaspoon ground cloves**  
**1 teaspoon allspice**  
**1 teaspoon cinnamon**  
**1 teaspoon soda**  
**1 1/2 cups sifted flour**

### SOUR CREAM ICING

**2 cups sugar**  
**2 cups sour cream**  
**2 teaspoons vanilla extract**  
**1 cup pecans, chopped**

Cream butter and sugar thoroughly; add well beaten eggs. Sift together dry ingredients and add to the butter mixture alternating with milk.

Pour into two well-greased and floured 8 inch cake pans and bake at 350 degrees for approximately 30 minutes. Ice with Sour Cream Icing (see recipe).

Sour Cream Icing: Boil sugar and sour cream to soft-ball stage. Cool until luke warm, then beat until creamy. Add vanilla and nuts.

## Spice Ginger Cake

Lida Suttles

**1 cup butter**  
**1 cup sugar**  
**1 cup molasses**  
**1 teaspoon baking soda**  
**1 cup sour cream**  
**3 cups sifted flour**  
**1/2 teaspoon nutmeg**  
**1 teaspoon ground cloves**  
**1 tablespoon ginger**  
**3 eggs**

1 cup sour cream  
1 teaspoon baking soda  
3 eggs  
raisins  
nuts, chopped

Mix baking soda into sour cream; set aside. Cream butter and sugar thoroughly. Beat in eggs, one at a time. Sift together dry ingredients and add alternately to batter with sour cream, mixing well after each addition. Mix in raisins and nuts as desired. Bake in greased and floured loaf pan, 325 degrees for 1 hour.

## Sour Cream Icing

Mama Pic

2 cups sugar  
2 cups sour cream  
2 teaspoons vanilla extract  
1 cup chopped pecans (optional)

Boil sugar and sour cream to soft-ball stage. Cool until lukewarm, then beat until creamy. Add vanilla and nuts, if desired.

## Sour Cream Pie

Aunt Martha Ann

*An old fashioned favorite.*

3 eggs, separated  
1 cup sour cream  
1 cup sugar  
1 cup raisins  
1 tablespoon flour  
1 baked pie crust  
MERINGUE  
3 egg whites ( see above)  
4 tablespoons sugar  
1/4 teaspoon cream of tartar  
1/2 teaspoon vanilla

Beat yolks of eggs and sugar together. Sprinkle flour over raisins. Add sour cream, and raisins to egg mixture. Cook in double boiler until thick. Pour into baked pie crust. Cool.

Meringue: Whip egg whites until frothy. Add cream of tartar, whip until stiff. Beat in, a little at a time, 4 tablespoons sugar. Last, beat in 1/2 teaspoon vanilla. Spread over pie. Bake in preheated 325-350 degree

## Chocolate Praline Cake

Lida Suttles

4 eggs  
2 cups sugar  
1 cup melted Crisco  
2 cups sifted flour  
1 pinch salt  
1 teaspoon baking soda  
4 heaping tablespoons cocoa  
1 cup buttermilk  
2 teaspoons vanilla  
ICING  
1 cup sugar  
1 cup brown sugar, firmly packed  
2 egg whites  
7 tablespoons water  
2 teaspoons vanilla

Grease and flour two nine-inch cake pans. Preheat oven to 350 degrees. In small dish mix vanilla and buttermilk; set aside. Beat eggs in a large bowl. Add sugar and beat well. Mix in melted shortening, and then dry ingredients alternating with buttermilk and vanilla, beating well after each addition. Pour into cake pans and bake for about 25 minutes.

Icing: Mix sugars, egg whites and water together. Cook over boiling water in top of double boiler, beating constantly for about 5 minutes. Remove from heat and beat in vanilla. Continue to beat until a spreading consistency is reached.

## Divine Devils Food Cake

*A chocolate feast!*

1 1/2 cups sugar  
1 cup butter  
1 cup buttermilk  
1 1/2 teaspoons baking powder  
1 teaspoon baking soda  
5 eggs, separated  
2 1/2 cups cake flour (sift before measuring)  
4 ounces semi-sweet chocolate, melted  
2 teaspoons vanilla  
DEVILS FOOD CAKE FILLING  
1 1/2 cups milk  
1/2 cup sugar

**3 egg yolks**  
**2 ounces unsweetened chocolate**  
**2 heaping tablespoons flour**  
**2 tablespoons butter**  
**1 teaspoon vanilla**  
**1 pinch salt**

#### **DEVILS FOOD CAKE ICING**

**2 1/2 cups sugar**  
**1 cup milk**  
**4 ounces unsweetened chocolate, grated**  
**1/2 baking soda**  
**1 pinch salt**  
**1 pat butter**  
**2 teaspoons vanilla**

Cream butter and sugar. Sift flour, baking powder and baking soda together. In another bowl, beat egg yolks till creamy; stir in buttermilk. Add buttermilk mix to the creamed butter and sugar, alternately with flour. Melt chocolate in microwave, then stir into batter with vanilla. Fold in stiffly beaten egg whites. Bake in 3, 9-10" round cake pans (greased and floured). 350 degrees for 20-30 minutes, until center springs back softly. (It cooks quickly, so don't overcook.) Spread Devils Food filling between layers, and ice with Devils Food Chocolate Icing.

Filling: Melt chocolate in a double boiler over hot water. Scald milk and stir into melted chocolate. Add well beaten yolks, sugar and flour mixed together. Cook, over simmering water, stirring constantly, until very thick. Add butter, vanilla, salt. Cool. Spread between layers.

Icing: In a large saucepan (at least 3 qts.) bring to a boil 1 cup milk. Mix together dry ingredients - sugar, salt and baking soda plus 4 ounces of grated chocolate. Remove milk from heat and stir in sugar and chocolate mixture. Return to heat and bring to a boil; cover for 2 to 3 minutes until steam washes down the sides of the pan and removes any crystals that have formed. Uncover and cook to a soft ball stage (234-240 degrees). Cool slightly. Add vanilla and butter. Beat until a spreading consistency. If the icing hardens too much, add a little milk by the teaspoonful until it reaches the right consistency.

## **Easy Spice Cake & Caramel Icing**

Grace Wise

**1 yellow cake mix**  
**1 teaspoon cinnamon**

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in ice cream freezer.

Crusts: Make (and bake) 2 rich pie crust shells (9"); cool.

Fill pie crusts with ice cream. If ice cream is too hard, let sit at room temperature a few minutes while you are making the meringue (it can be lumpy because it will smooth out in oven).

Meringue: Top filled pies with meringue made from stiffly beaten whites plus 1/4 cup sugar. (6 whites plus 6 tablespoons sugar will make higher meringue if preferred.) Brown quickly in hot oven, 400 degrees. Serve at once!

## **Rum Cake**

Grace Wise

**1 box yellow cake mix (Duncan Hines)**  
**1 box (small) instant vanilla pudding and pie filling**

**4 eggs**

**1/2 cup oil**

**1/2 cup water**

**1/2 cup dark rum**

**1 cup pecans, finely chopped**

#### **TOPPING**

**1 cup sugar**

**1/2 cup butter**

**1/4 cup dark rum**

**1/4 cup water**

Mix cake mix, pudding, eggs, oil, 1/2 cup water and rum. Beat as per directions, mixing thoroughly. Grease tube or bundt pan, sprinkling the chopped pecans on the sides of the pan. Carefully pour in the batter. Bake about 45 to 60 minutes at 325 degrees. Let stand in pan 5 minutes. Drizzle topping over cake while still warm. Can pierce cake with fork to facilitate absorption.

Topping: Boil sugar, butter and 1/4 cup water together for 2 minutes. Add rum. Drizzle over cake.

## **Sour Cream Cake**

Martha Ann Hines

**2 cups sugar**

**2 cups flour**

**1 1/2 cups butter**

**1 teaspoon cinnamon**

**1 teaspoon cloves**

**1 teaspoon nutmeg**

**1 cup brown sugar**  
**1 cup crushed pineapple**  
**whipped cream**

Cream butter and sugar. Mix in egg, then mix in dry ingredients alternately with milk. Put aside.

Topping: In iron skillet, melt butter. Stir in brown sugar until melted. Add pineapple. Pour batter over the topping in the skillet. Bake in oven at 350 degrees for 30 minutes. Turn over onto plate to serve. Can also add pecans, or maraschino cherry halves in topping. Serve with whipped cream.

## Pound Cake

Mrs. Clyde Armstrong  
*A good rendition of an old-time favorite.*

**1 cup butter**  
**1 cup sugar**  
**2 cups sifted cake flour**  
**5 eggs**  
**2 teaspoons vanilla**

Cream butter and sugar. Add eggs, one at a time beating well after each addition. Fold in sifted flour and vanilla. Cook in greased and floured tube cake pan for 1 hour at 350 degrees, or 325 degrees for a bundt pan. Cool in pan for 5-10 minutes before turning out.

## Pumpkin Ice Cream Pie

Mama Pic  
**3/4 cup canned pumpkin**  
**1 cup milk**  
**1 pint cream**  
**1 cup sugar**  
**1 teaspoon cinnamon**  
**1/2 teaspoon cloves**  
**1 teaspoon vanilla**  
**MERINGUE TOPPING**

**4 egg whites**  
**1/4 cup sugar**

Make ice cream ahead of time. On day of serving, make pie crusts and cool. Right before serving, fill crusts with ice cream, put meringue on top, brown and serve.

Ice Cream: Mix spices with pumpkin then add other ingredients; freeze

**1 teaspoon ground cloves**  
**1 teaspoon allspice**  
**1 teaspoon nutmeg**  
**1/2 cup dark Karo syrup or light molasses**

### ICING

**2 cups brown sugar**  
**1 cup milk or cream**  
**3 tablespoons butter**  
**1 teaspoon vanilla**

Make mix according to directions, substituting dark Karo or molasses for 1/2 cup of the water, and adding cloves, allspice, nutmeg and cinnamon. Bake according to directions on the box.

Icing: Mix brown sugar, milk and butter together. Heat over low fire until dissolved then boil to soft ball stage. Take off fire and add 1 teaspoon vanilla. Beat until cool and creamy. Spread on cake. (Sufficient for 9", 2-layer cake.)

## Fresh Orange Cake

Aunt Pumma's Recipe

**1 tablespoon grated orange rind**  
**1/4 cup strained fresh orange juice**  
**3/4 cup shortening**  
**1 1/2 cups sugar**  
**3 eggs, separated**  
**2 1/4 cups flour**  
**3 1/2 teaspoons baking powder**  
**1/4 teaspoon salt**  
**3/4 cup milk**

### FILLING

**1 cup sugar**  
**5 tablespoons flour**  
**1 tablespoon grated orange rind**  
**1 tablespoon lemon juice**  
**2 eggs, slightly beaten**  
**2 teaspoons butter**  
**orange pulp (optional)**

Put grated orange rind in the juice. Let stand while proceeding with cake mixing. Save orange pulp for the filling. Cream shortening; add sugar gradually and cream thoroughly. Beat egg yolks until thick and creamy, then add to the creamed butter and sugar. Sift flour once before measuring. Sift baking powder, flour and salt together. Then add to the creamed mixture alternately with the liquids (orange juice and milk). Fold in the stiffly beaten egg whites and pour into 2 well greased and

floured 9 inch round layer cake pans. Bake at 350 degrees for 25 to 30 minutes.

Filling: Mix ingredients in double boiler in order given. Cook until it thickens, stirring constantly. Cool before spreading. May add orange pulp before spreading. Sprinkle finished cake with powdered sugar.

## Fudge Pie

Lida Suttles

- 1 cooked pie shell
- 4 eggs
- 2 cups sugar
- 1/4 teaspoon salt
- 1 teaspoon vanilla extract
- 3 squares bitter chocolate
- 2/3 cup butter
- 2/3 cup chopped nuts (pecans)

Beat in bowl the eggs, sugar, salt and vanilla. In saucepan melt chocolate and butter. Slowly stir chocolate mixture into eggs and sugar. Stir in nuts. Pour in baked pie shell. Bake at 350 degrees for 40 minutes. Serve with vanilla ice cream or a dab of whipped cream.

## Fudge Pie #2

- 1 unbaked pie shell
- 2 squares bitter chocolate
- 1/2 tablespoon butter
- 3/4 cup flour
- 1 tablespoon baking powder (plus 1/2 teaspoon more)
- 8 tablespoons sugar
- 1/3 cup chopped pecans
- 5 1/2 tablespoons milk
- 1/2 teaspoon vanilla
- TOPPING**
- 1 square bitter chocolate
- 1 cup water
- 3/4 cup sugar

Melt together 2 squares of chocolate and butter. Let cool. Sift together flour, baking powder, salt and sugar. Add nuts to the sifted dry ingredients, then add milk and vanilla mixing until smooth. Add cooled chocolate mixture and spread over the bottom of an unbaked pie shell. Topping: Combine 1 square chocolate, water and sugar in sauce pan.

Place over medium heat and stir until sugar is dissolved. Bring to a boil

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Another good dessert for a crowd.

## Pie Crust

Nellie

- 1 cup flour
- pinch salt
- 1/3 cup shortening
- 1/4 cup ice water (or less)
- 1 tablespoon butter (optional)

Cut together flour, salt and shortening (add butter for richer crust that browns well). Using fork, mix in water quickly. Put on floured board, knead 2-3 times, then roll out to fit tin.

To bake: prick bottom of pan; press lightly on edges. Bake 12 minutes at 400 degrees.

## Pie Crust #2

A Nance Recipe

- 1 3/4 cups flour
- 1/2 cup Crisco
- 2 tablespoons butter
- 1/3 cup ice water

Mix dry ingredients; cut in shortening and butter. Mix in ice water - don't handle too much. Roll very thin. Can keep in refrigerator for a long time.

## Pineapple Upside-Down Cake

Martha Ann Hines

*A favorite in Rockport.*

- 1 egg
- 1 1/4 cups flour
- 1 1/4 teaspoons baking powder
- 4 tablespoons butter
- 1/2 cup milk
- 3/4 cup sugar
- TOPPING**
- 4 tablespoons butter

sugar and vanilla and salt. Pour batter into crust. Bake 15 minutes at 325 degrees

Topping: Cool cake. Mix together sour cream, sugar and vanilla. Spread on top of filling. Sprinkle with 1/3 cup of Zwieback crumbs. Bake 5 minutes in 425 degree oven.

Variation: Use a graham cracker crust: 1 1/4 cup crushed graham crackers, 1/2 cup melted butter, 1/2 cup sugar.

## Pecan Karo Pie

Mama Pic

**2 eggs**

**1/4 cup brown sugar**

**1/4 cup white sugar**

**1 cup Karo syrup**

**2 heaping tablespoons flour**

**2 tablespoons butter**

**pecan halves**

**1 uncooked pie crust**

Combine all ingredients and mix well. Pour into an uncooked crust.

Top with pecan halves. Bake in a slow oven.

## Pecan Tarts

Grace Wise

*"I believe this is Jessie's recipe," Grace.*

**1 box pie crust mix ( Betty Crocker's preferred)**

**3 eggs, beaten**

**1 cup Karo syrup**

**1/4 cup brown sugar**

**1/4 cup white sugar**

**1 tablespoon butter, melted**

**1 pinch salt**

**1 teaspoon vanilla**

**1 tablespoon flour**

**1 cup pecans, broken in pieces**

Make pie crust according to box. Use round cookie cutter to cut out pie crust to fit tart pans. Prick with fork. Mix flour together with sugar. Mix all other ingredients together. Fill tarts 2/3's full. Bake in 350 degree oven for approximately 15 minutes.

Serving Ideas: A staple of the Wise's Thanksgiving party in Hartsdale, and later at Grace's family parties in Houston.

without stirring. Pour over mixture in pie shell. Bake at 375 degrees until done.

## Lemon Cake

*Our family calls this the "Apricot Nectar Cake."*

**1 package Duncan Hines yellow cake mix**

**1 small, 3 ounce lemon jello**

**1 can (5 oz.) apricot nectar**

**3/4 cup Wesson oil**

**1 teaspoon lemon juice**

**1 teaspoon lemon rind**

**1 teaspoon lemon extract - optional**

**4 eggs, separated**

**1 cup powdered sugar**

**3 Tablespoons lemon juice**

Mix together cake mix, lemon jello, apricot nectar, oil, 1 teaspoon lemon juice, lemon rind and extract, and 4 egg yolks. Beat egg whites until stiff and fold into batter. Pour into greased and floured bundt pan, and bake for one hour at 300 degrees.

Glaze: Mix powder sugar and 3 tablespoons lemon juice. Dribble on cooled cake.

Alternate recipe: Sherry cake. Use 3/4 cup cream sherry instead of apricot nectar, and one teaspoon vanilla in place of lemon juice, rind, and extract. For glaze: use sherry and milk instead of lemon juice, mix with powdered sugar, in any combination.

Another alternate: A second version of this recipe doesn't call for separating the eggs. It reads: Mix together ingredients; add liquids, then eggs, one at a time. Beat 2 minutes on medium setting of mixer. Bake 1 hour at 325 degrees.

## Lemon Cake Filling

Mama Pic

*Delicious! Enough to fill 2 layers ( a three layer cake).*

**6 egg yolks**

**1 cup sugar**

**1/2 cup butter**

**1/2 cup lemon juice**

**grated lemon rind from one lemon**

Cream egg yolks and sugar thoroughly. Add butter and other ingredients. Cook in double boiler, stirring constantly until thick. Cool

before using on the cake.

## Mama's Pumpkin Pies

Grace Wise

2 unbaked pie crusts  
4 eggs, beaten slightly  
1 1/2 cups dark brown sugar  
1 1/2 cups pumpkin (canned)  
1 1/2 cups milk  
1/2 cup cream  
1/4 teaspoon salt  
3/4 teaspoon ginger  
1 teaspoon cinnamon  
1 teaspoon nutmeg  
1 teaspoon allspice  
1 cup whipped cream  
maple syrup, heated

Mix together all ingredients except whipped cream and syrup. Pour into unbaked pie shells. Cook 20 minutes at 400 degrees, reduce heat to 325 degrees and cook an additional 30 minutes. Serve with a piece of frozen whipped cream over which you pour a little hot maple syrup.

Frozen whipped cream: Whip cream with a little sugar and vanilla. Drop by tablespoons onto cookie sheet covered with waxed paper. Put in freezer until frozen. Or, can freeze in ice cube trays.

## Martha Ann's Boiled White Icing

Martha Ann Hines

*For 2-layer cake.*

2 egg whites  
1 1/4 cups sugar  
1/3 cup water  
1 tablespoon Karo syrup  
1 teaspoon vanilla

Beat egg whites until stiff. Boil sugar, Karo and water in a saucepan over medium heat until it strings when it drips from a spoon (and bottom of the string flips up, says Aunt Lida). Immediately remove from fire and slowly mix hot sugar syrup mixture into the beaten egg whites, beating with mixer continuously. Continue to beat until it

reaches a spreading consistency.

For a three-layer cake use: 3 egg whites, 1 7/8 cups sugar (30 tablespoons), 1 1/2 tablespoons Karo, 1/2 cup water, and 2 teaspoons vanilla.

## Mocha Cake Filling

Grace Wise

*An easy, uncooked cake filling.*

1/2 square bitter chocolate  
1/4 teaspoon vanilla  
1/4 cup strong cold coffee  
4 tablespoons butter  
2 cups confectioner's sugar

Melt chocolate and butter. Mix in the vanilla, coffee, and finally, the confectioner's sugar.

## Mrs. Kelly's Cheese Cake

Lida Suttles

*Mrs. Kelly was Uncle Harvey's secretary at Ingleside Land Company. This dessert was a favorite among the boy cousins.*

### CRUST

6 ounces zwieback, crushed  
1/3 cup butter, melted  
1 teaspoon vanilla extract  
1/4 cup sugar

### FILLING

12 ounces cream cheese, softened  
2 eggs  
1/2 cup sugar  
1 teaspoon vanilla extract  
dash salt

### TOPPING

2 tablespoons sugar  
1 teaspoon vanilla  
1/2 pint sour cream

Grease 8x8 inch pyrex pan. Reserve 1/3 cup of cracker crumbs for topping. Mix the remaining crumbs with all the other crust ingredients. Press mixture into the sides and bottom of the pan. Bake 10 minutes at 325 degrees and set aside.

Filling: Soften cream cheese. To softened cheese stir in 2 whole eggs,



# Apple Crisp

Mama Pic

**large apples, 3-6, peeled**

**1/2 cup sugar**

**cinnamon**

**3/4 cup brown sugar**

**3/4 cup oatmeal**

**1/2 cup flour**

**1/2 cup butter**

**1/4 teaspoon baking soda**

**1 teaspoon baking powder**

**whipping cream**

Cut up apples and mix with sugar and cinnamon. Spread evenly in square pyrex dish. Mix together oatmeal, flour, brown sugar, soda and baking powder. Cut butter into these dry ingredients. Sprinkle oatmeal and butter mixture on top of apples. Bake for 30 minutes at 300 degrees. Serve hot with cream.

# Apricot Sherbet

Alice Craig

**2 cans (1 lb.) apricot halves (or whole) in heavy syrup**

**1 quart apricot nectar**

**juice of 2 lemons (or more, to taste)**

**1 1/2 cups sugar (or more, to taste)**

**1/2 pint whipping cream**

**1/2 pint half and half**

Puree apricots in food mill or put through sieve. Mix all ingredients together. Freeze in ice cream freezer. This recipe can also be made with just apricot nectar and no fruit.

# Baked Custard

Lida Suttles

**4 eggs**

**1/2 cup sugar**

**3 cups whole milk**

**1 teaspoon melted butter**

Blend together the milk and sugar. Beat eggs, and stir into milk mixture along with melted butter. Beat well. Stir in vanilla. Pour into a pyrex dish. Dot the top with a little additional butter and sprinkle with

nutmeg. Place the dish into a pan with 1 inch of hot tap water. Put in 300 degree oven for an hour or more. (According to The Joy of Cooking, test for doneness by sticking a knife in near the edge of the custard. If it comes out clean, the custard is done.) Run under broiler for a few minutes to brown.

## Banana Pudding

**2 cups milk**

**3 eggs**

**1 1/2 cups sugar**

**3 tablespoons cornstarch**

**2 teaspoons vanilla extract**

**bananas**

**vanilla wafers**

**nutmeg**

Scald 2 cups milk. Add sugar, then let cool a little. Slightly beat eggs and stir into milk and sugar. Dissolve cornstarch in 1 cup of milk mixture. Heat remaining egg and milk mixture; when it is close to boiling, stir in milk with cornstarch. Let come to a boil and boil for 1 full minute, stirring constantly. Add 2 teaspoons vanilla before taking off fire. In a flat bowl, place alternately a layer of wafers, sliced bananas, pudding mixture and a sprinkle of nutmeg.

## Cheese Cake Tarts

Grace Wise

**4 eggs**

**1 cup sugar**

**24 ounces cream cheese, softened**

**1 teaspoon vanilla**

**48 small foil baking cups**

**48 vanilla wafer cookies**

**ICING**

**3 tablespoons sugar**

**1 1/2 cups sour cream**

**1 teaspoon vanilla**

**strawberries**

**Comstock cherry pie filling**

**crushed pineapple, drained**

Beat all eggs, 1 cup sugar, cream cheese and 1 teaspoon vanilla at high speed. Place one vanilla wafer in bottom of 2" foil baking cup. Spoon in filling. Repeat until filling is gone. Bake 8-10 minutes at 350 degrees.

Cool slightly and then ice (see icing recipe below). Return to oven after icing and cook for an additional 3 minutes. Cool. Top with 1/2 fresh strawberry, or cherry, or crushed pineapple.

Icing: Mix together sour cream, 3 tablespoons sugar and 1 teaspoon vanilla.

Serving Ideas: A great pick-up dessert when you have a big crowd.

## Chocolate Ice Cream

Martha Ann Hines

**6 egg yolks**

**2 cups sugar**

**1 quart whole milk, scalded**

**5 squares chocolate**

**1/2 stick butter**

**1/2 teaspoon salt**

**1 tablespoon vanilla**

**1 quart coffee cream (or 2 cups whipping, and 2 cups coffee cream)**

Beat egg yolks with 1 cup sugar. Slowly stir in scalded milk. Melt the chocolate, butter and salt. Add to milk and eggs. Stir in 1 more cup of sugar, and vanilla. Finally, add the cream. Freeze in ice cream freezer.

## Chocolate Icebox Pudding

*A favorite dessert at family get-togethers. There are several variations on this recipe. This one is in the Junior League of Houston cookbook (first) as Chocolate Icebox Cake.*

**24 ladyfingers (2 1/2 packages)**

**3 bars German's Sweet Chocolate (4 oz. each)**

**4 1/2 tablespoons hot water**

**8 1/2 tablespoons sugar**

**6 eggs, separated**

**1 tablespoon Grand Marnier or vanilla**

**2 1/2 cups whipping cream**

Line bottom and sides of a large spring-form pan with halved lady fingers. Melt sweet chocolate in top of a double boiler over hot water. Add water and 4 1/2 tablespoons of the sugar, mixing until smooth. Add 2 tablespoons of the chocolate mixture to beaten egg yolks; return to double boiler and stir well. Cook, covered, over boiling water for 8 minutes; let cool. Stir in vanilla or Grand Marnier. Whip cream; stir in remaining 4 tablespoons sugar. Reserve a cup of sweetened whipped

cream for topping. Fold remainder of whipped cream into chocolate. Very gently, fold in stiffly-beaten egg whites. Slowly pour half of the filling over lady fingers. Add a second layer of halved lady fingers; cover with remaining filling. Chill for 2 hours. Top with reserved whipped cream and sprinkle with grated chocolate. Chill for another 3 hours. (If your mold is wide and shallow, you may choose to put ladyfingers only on the bottom and sides - not in the middle.)

## Chocolate Sauce

Lida Suttles

**1 pint whipping cream**  
**1 pound bitter chocolate**  
**2 1/4 cups sugar**

Dissolve sugar in cream in double boiler. Melt chocolate in another pan and then stir into sugar and cream. Heat thoroughly. Can add more cream to thin.

## Coffee Ice Cream

Sallie Judd

**2 cups strong coffee**  
**2 cans sweetened condensed milk**  
**1 quart cream (1/2 whipping and 1/2 coffee cream)**  
**2 teaspoons vanilla extract**  
**FOR GALLON-SIZED FREEZER**  
**3 cans sweetened condensed milk**  
**3 cups strong coffee**  
**3 pints whipping cream**  
**3 pints coffee cream**  
**3 teaspoons vanilla extract**  
**FOR 5-QUART FREEZER**  
**4 cans sweetened condensed milk**  
**4 cups strong coffee**  
**4 pints coffee cream**  
**3 pints whipping cream**  
**4 teaspoons vanilla extract**

Mix together, chill, and freeze in ice cream freezer.

### vanilla wafers

Beat egg whites until foamy. Add cream of tartar and salt, then beat until very stiff. Stir in vanilla. Reduce mixer speed and very slowly add sugar. Pour into two buttered round cake pans (8" or 9"), or a 9x13" pan, and cook very slowly, about 250 degrees for 1 hour. Invert pans to cool.

When ready to serve, put slightly crushed berries (sprinkled with just a little sugar) between 2 meringue layers and on top. Cover with whipped cream; sprinkle crushed vanilla wafers over this and decorate with several whole berries.

## Vanilla Ice Cream

Lida Suttles

**2 cups whole milk**  
**1 cup sugar**  
**1 tablespoon flour**  
**1 egg, beaten slightly**  
**1 quart cream**  
**2 teaspoons vanilla**  
**1 pinch salt**

In double boiler, heat milk until bubbly hot. Mix flour with sugar, then stir into hot milk, slowly. Stir in lightly beaten egg and cook for 20 minutes, stirring occasionally. Cool. Add cream, vanilla and salt. (If the mixture curdles, beat with an egg beater, and freezing will remove the curdling.) Freeze in ice cream freezer.

For chocolate ice cream, add 4 squares of melted bittersweet chocolate to the hot milk before adding the sugar. Proceed as for vanilla ice cream.

mixture, before folding in whipped cream.

## Sticky Toffee Pudding

Alice Craig

*This was an adaptation of a Welsh recipe by friend Mary Peterson.*

**1/2 cup soft butter**  
**3/4 cup sugar**  
**1 1/2 cups flour**  
**1 teaspoon baking powder**  
**1 egg, lightly beaten**  
**1 box dates (6 to 8 oz.)**  
**1 cup boiling water**  
**1 teaspoon baking soda**  
**1 teaspoon vanilla**

### TOPPING

**1 cup light brown sugar, packed**  
**1 stick butter**  
**6 tablespoons heavy cream**  
**whipping cream, whipped**

Flour dates lightly and dice on lightly floured board. (Dole now makes already-chopped dates in an 8 oz. bag that works great.) Pour boiling water over them; mix in soda and vanilla. Set aside. Cream butter and sugar. Beat whisked egg into butter and sugar. Sift flour and baking powder together. Add date mixture to the butter and sugar alternately with flour and baking powder. Pour into buttered 8x10" cake tin (or pyrex). Bake at 350 degrees for about 40 minutes, or until cake looks done.

Topping: Heat all topping ingredients together for about 3 minutes. Pour over hot pudding. Place until broiler until it bubbles (don't burn!) Serve with whipped cream.

## Strawberry Meringue

Mama Pic

*Aunt Martha Ann perfected this beautiful dessert.*

**8 egg whites**  
**3/4 teaspoon cream of tartar**  
**pinch salt**  
**1 1/2 teaspoons vanilla**  
**1 cup sugar**  
**1 pint strawberries**  
**1 pint whipping cream**

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## Egg Nog Ring

Mama Pic

**8 eggs, separated**  
**1 cup sugar, sifted**  
**1/4 cup cold water**  
**1/2 cup water**  
**1 envelope gelatin**  
**3/4 cup whiskey**  
**2 teaspoons vanilla extract**  
**1/2 pint whipping cream**  
**2 dozen lady fingers**  
**8 almond macaroons, rolled into crumbs**  
**chopped almonds**

Line bottom and sides of a large ring mold with lady fingers. In a large mixing bowl beat the whites very stiff and add sugar gradually. Dissolve gelatin in water and heat until melted; add to egg whites. In smaller bowl, beat egg yolks until light and thickened. Very slowly stir in Bourbon. Fold yolks into whites and add vanilla. Pour into mold.

When chilled and ready to serve, turn out on a tray, fill center with stiffed whipped cream in which crushed macaroons and almonds have been added. Garnish with strawberries or some other berry.

## Heath Bar Molded Dessert

Grace Wise

**2 pints whipping cream, whipped**  
**3 dozen lady fingers (unfilled)**  
**1 package (6 oz.) Heath Bar toffee chips or 5-6 Heath Bars, crumbled**  
**1 tablespoon vanilla**  
**SAUCE**  
**sugar**  
**2 small packages frozen raspberries (or one large package)**  
**2 tablespoons butter**  
**2 tablespoons cornstarch**

Flavor whipped cream with a little sugar and 1 tablespoon vanilla (alternate: 2 tablespoons rum). Layer split lady fingers in a spring mold pan. Cover with a layer of whipped cream. Sprinkle with toffee chips. Continue layering ending with a layer of lady fingers. Place in refrigerator overnight to set.

Sauce: Defrost raspberries and put through strainer or foodmill to remove seeds. Cook in saucepan with a little water, butter, cornstarch,

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and a little sugar until slightly thickened.

Serve: Unmolded dessert with raspberry sauce and chocolate curls.

## Lemon Icebox Pudding

Martha Ann Hines

**1 cup whole milk**

**1 tablespoon butter**

**1 teaspoon cornstarch**

**1/2 cup sugar**

**3 eggs, separated**

**juice of one lemon**

**3 dozen lady fingers**

**1 pint whipping cream**

**1 pint strawberries**

Mix milk, butter, cornstarch, sugar and egg yolks. Cook in top of double boiler over hot water, stirring constantly, until thick and smooth.

Remove from heat and stir in lemon juice. Let cool slightly. Beat egg whites until stiff. While custard is still warm, fold in egg whites. Line spring form pan with lady finger halves. Pour pudding on top. Chill overnight. Serve with whipped cream and strawberries.

## Lemon-Meringue Dessert

Mama Pic

*This recipe appears in the first Junior League of Houston cookbook but is entitled there Lemon Angel Pie.*

### MERINGUE CRUST

**4 egg whites**

**3/4 cup sugar**

**1/4 teaspoon cream of tartar**

### LEMON FILLING

**4 egg yolks**

**1/2 cup sugar**

**3 tablespoons lemon juice**

**1 teaspoon grated lemon rind**

**1 cup whipping cream, whipped**

Beat 4 egg whites until foamy. Add cream of tartar, then continue beating until stiff. Reduce mixer speed and slowly mix in 3/4 cup of sugar, beating until soft peaks are formed. Pour in buttered Pyrex pie plate (9 or 10 inch), and bake 1 hour at 275 degrees. Set aside to cool.

FILLING: In top of double boiler (and before putting over hot water)

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Custard sauce: Beat egg yolks lightly; mix in sugar. Slowly mix in scalded milk. Cook in double boiler stirring until it thickens enough to coat a spoon. Remove from heat. Cool. Stir in vanilla. Whip egg whites until dry, gradually adding 6 tablespoons sugar. Fold in small jar of prune puree and juice of one lemon. Pour into buttered pyrex dish and bake in 300 degree oven for about 30 minutes. Serve baked prune meringue with custard sauce on top.

## Regal Chocolate Sauce

**2 squares unsweetened Bakers chocolate**

**6 tablespoons water**

**1/2 cup sugar**

**dash salt**

**3 tablespoons butter**

**1 teaspoon vanilla**

Melt chocolate and butter together with water in pan. Add the rest of the ingredients. Serve warm.

## Rum Pudding

Mama Pic

*This recipe has the deserved reputation of being a little "tricky." It often remains "soupy." The gelatin addition was suggested to remedy the problem.*

**2 eggs, separated**

**1/2 cup sugar**

**1/2 pint whip cream**

**4 tablespoons rum**

**1 1/2 dozen lady fingers**

### GELATIN ADDITION

**1 package gelatin**

**1/2 cup milk**

Beat yolks of eggs and add sugar, thoroughly mixing. Gradually add rum. Set aside. Whip cream. Beat egg whites with a pinch of salt until stiff. Fold egg whites into sugar, egg, and rum mixture, then fold in whipped cream. Line mold pan with lady fingers. Pour mixture into the pan. Chill for at least 2-3 hours. Turn out onto a platter and garnish with strawberries and whipped cream.

To be more assured the mixture will hold together, the addition of gelatin was suggested, as follows:

Sprinkle gelatin over 1/4 cup cold milk. Let it soak for about 3 minutes. Stir in rest of the milk, slightly warmed. Stir gelatin into egg yolk

# Peppermint Ice Cream

Mama Pic

**1 pound Redbird peppermint candy, cracked**  
**1 quart milk**  
**2 cups whipping cream (not heavy)**  
**2 cups half and half**

Unwrap peppermints and weigh out 16 ounces. Put peppermint candy in milk and soak overnight (or for several hours). Add creams and freeze in ice cream freezer. Serve with Regal Chocolate Sauce (see recipe). Best with the round peppermints that melt in your mouth, available at Wlagreens in a plastic bucket, called Redbird. Can crush a few more candies to throw in at the end of the freezing process to add crunchiness.

# Pineapple Ice Cream (or Sherbet)

**1 can crushed pineapple ( medium size)**  
**1 can pineapple juice ( large)**  
**2 cups sugar (or more)**  
**juice of 3 or 4 lemons**  
**3 cups light whipping cream**  
**3 cups coffee cream**

Mix ingredients together. Chill. Freeze in ice cream freezer.

# Prune Whip

Lida Suttles

*The original Prune Whip recipe called for cooking prunes and making your own puree. This modern version was developed by Aunt Lida with the advent of prepared baby food.*

**2 cups milk, scalded**  
**3 eggs, separated**  
**1/4 cup sugar**  
**1/8 teaspoon salt**  
**1 teaspoon vanilla**  
**6 tablespoons sugar**  
**1 small jar prune puree ( baby food)**  
**juice of 1 lemon**

beat 4 egg yolks. Add 1/2 cup sugar, lemon juice, and lemon rind. Cook for 8 minutes stirring constantly on top of simmering water (or until it begins to thicken). Remove from heat and allow to cool. Whip cream until stiff. Fold half of the whipped cream into cooled lemon custard, blending gently. Pour into cooled meringue crust. Sweeten remaining whipped cream slightly and spread over filling. Refrigerate several hours before serving. Before serving sprinkle with toasted almonds, or decorate with a few berries. This pie may be frozen, if desired.

# Lime Ice Cream

Julia Wallace

**1 1/2 cups sugar**  
**1 1/2 cups water**  
**1 cup fresh lime juice**  
**1/2 teaspoon salt**  
**4 cups cream ( table cream)**  
**1 teaspoon vanilla**

Mix together sugar and water and boil until thick. Add salt and cool. Add all other ingredients and freeze.

Tips: Don't over-squeeze the limes or the lime juice will contain oil from the rind that is bitter. The quality of the limes can make or break this recipe!

# Mango Ice Cream

Martha Ann Hines

**8 or more ripe mangos (2 cups of fruit), mashed**  
**4 cups sugar**  
**4 lemons, juiced**  
**pinch salt**  
**3 1/2 pints whipping cream**  
**3 1/2 pints half and half**

Peel, cut off seed of mangoes and run fruit through a food grinder/sieve. Add sugar, lemon juice, salt and cream. Mix well and pour into ice cream freezer. Freeze in ice cream freezer using ice and rock salt. Store in freezer.

# Mother's Cranberry Pudding

Mama Pic

**1 1/3 cups flour**  
**1/2 cup dark molasses ( B'rer Rabbit green label if available)**  
**2 teaspoons baking soda**  
**1/3 cup hot water**  
**1/2 pound cranberries, cut crosswise**  
**VANILLA CREAM SAUCE**

**1 cup sugar**  
**1 stick butter**  
**1/2 cup cream**  
**1/2 teaspoon vanilla**

Dissolve soda in hot water. Mix flour, molasses, baking soda and water, and cranberries in order given. Grease mold with shortening then dust with sugar. Pour batter into mold, about 2/3 full. Cover mold with a tightly fitting lid. Place on rack in large saucepan containing at least 1 1/2 inch water. Cover pan and steam over low heat for 1 1/2 - 2 hours.

Vanilla Cream Sauce: Heat sugar, butter, vanilla, and cream until all is dissolved. Serve hot over pudding slices.

# Orange Charlotte

Lida Suttles

*The trick to this dessert is to use flavorful and sweet oranges.*

**1 cup freshly squeezed orange juice**  
**1 cup sugar**  
**1 lemon, juiced**  
**3 egg whites, beaten**  
**1 tablespoon Knox gelatin**  
**1/4 cup cold water**  
**1/4 cup boiling water**  
**oranges, peeled and sliced**  
**Custard Topping**  
**2 cups whole milk**  
**2 egg yolks, beaten**  
**3 tablespoons sugar**  
**1/2 cup whipping cream**

Soak gelatin in cold water for several minutes. Stir in boiling water. Then stir in sugar, lemon and orange juices. Put bowl in refrigerator to

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chill. Beat egg whites until stiff. When gelatin mixture begins to gel, remove from refrigerator and beat until it foams. Then fold in egg whites. Pour into a mold that has been lined with thin slices of peeled orange. Chill thoroughly.

Custard: Mix together milk, beaten egg yolks and sugar. Cook on top of hot water in a double boiler until thick. Remove from heat. When cool, whip whipping cream and fold into custard. Unmold Orange Charlotte on platter and serve with custard on top.

# Peach Ice Cream

Alice Craig

**Ripe peaches, enough to almost fill large mix-master bowl, about 12 large, peeled and sliced**  
**2 1/2 cups sugar**  
**pinch salt**  
**juice of one lemon**  
**4 cups whipping cream**

Good fresh peaches are a must! And they must be ripe. Cover peaches with sugar and let set several hours, enough time to soften and make their own juice. Stirring hastens process. Run through a collander or sieve. Add juice of 1 or 2 lemons, dash of salt, and then 1 quart of regular whipping cream (not heavy). Taste for seasoning to determine if more sugar is needed, or lemon juice. Freeze in ice cream freezer.

# Peach Shortcake

Grace Wise

*This was a favorite Rockport dessert. Bananas can be used in place of the peaches.*

**1 yellow cake mix**  
**ripe peaches, peeled and sliced**  
**1 cup whipping cream, whipped**  
**sugar**  
**vanilla**

Cook cake as directed. Bake in 7x11" baking pan. When done and cool, slice into 2 layers. Spread the peaches between the layers (and also on top if there are enough peaches). Stir a little sugar and vanilla into whipped cream. Ice cake with sweetened whipped cream.

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roll.")

Cream butter and sugar. Add eggs. Combine flour and baking powder. Mix into butter & sugar. Then add vanilla. Chill dough - or freeze. Roll out; cut out; sprinkle with sugar (and cinnamon- optional) and bake at 350-375 degrees about 10 minutes. Can be rolled on floured board, or between 2 pieces of waxed paper.

Alternate: Make dough into rolls; chill or freeze; slice thin and bake at 350-375 degrees for about 10 minutes.

## Chocolate Chip Cookies

Granny Wise

**1 cup butter or margarine**

**3/4 cup brown sugar**

**3/4 cup white sugar**

**1 3/4 cups flour**

**1 teaspoon salt**

**2 eggs**

**1 teaspoon baking soda**

**1 tablespoon boiling water**

**2 cups oatmeal (" quick cooking")**

**2 teaspoons vanilla**

**1 package (12 oz.) semisweet chocolate chips**

Cream butter and sugar. Add eggs, flour and salt. Mix boiling water with baking soda and mix into batter. Mix in vanilla, oats, and then chocolate chips.

Drop by teaspoonful on greased cookie sheet. Bake at 350 degrees until lightly browned. Cook on cookie rack.

## Date Cookies

Mrs. Corey (Mrs. Dudley's sister)

*Mrs. Dudley was Mama Pic's good friend and neighbor. Mrs. Corey, her sister, would visit from time-to-time.*

**1 package (8 oz.) dates, pitted**

**1 stick butter**

**2/3 cup sugar**

**1 cup pecans, chopped**

**1 cup Rice Krispies®**

**1 teaspoon vanilla**

**powdered sugar**

Cook together dates, sugar and butter. Bring to a boil and simmer for 3 minutes. Immediately add nuts, Rice Krispies, and vanilla. Pour into ungreased 8x10" pan. Cut when slightly cooled and roll in powdered sugar. Keep in refrigerator or freeze.

# Divinity

Alice Craig from Nellie Scranton

*Don't attempt this recipe when it is raining outside! Needs a dry environment to work (even then it is risky!).*

**5 cups sugar**  
**1 cup light Karo syrup**  
**1 cup water**  
**3 egg whites**  
**2 teaspoons vanilla**  
**4 cups pecan halves**

Put sugar, Karo syrup and water on to boil. Beat egg whites until very stiff. When sugar and Karo reach a soft ball stage, add a little of sugar mixture to egg whites, beating constantly. Keep cooking the Karo and sugar mixture and when it forms a hard ball in cold water, pour it slowly over whites and continue beating until thick. Add 2 teaspoons vanilla and 4 cups pecan halves. Pour in buttered pan. Cut in squares when cool.

# Fruit Cookies

Mama Pic

**1 cup light brown sugar**  
**1/2 cup butter, beaten**  
**4 eggs beaten together**  
**3 tablespoons milk, warmed a little**  
**3 teaspoons baking soda**  
**1 teaspoon cinnamon**  
**1 teaspoon allspice**  
**1 teaspoon nutmeg**  
**3 cups flour, sifted**  
**1/2 pound red cherries**  
**1/2 pound green cherries**  
**1 pound candied pineapple**  
**1 pound seeded raisins**  
**1 1/2 pounds pecan pieces**  
**1 cheese whiz glass Bourbon whiskey (5 oz.)**

Have fruit ready: chop into pieces and mix with pecans and Bourbon. Sprinkle one cup of flour over the fruit and mix well. Sift remaining two cups flour with spices. Stir soda into warm milk. Cream butter and sugar. Combine milk mixture with beaten eggs. Stir into butter and sugar alternately with flour and spices. Then stir in fruit mixture. Drop by teaspoonful on greased cookie sheet; bake at 300

butter. Remove from heat. Stir or beat gently until thick and still warm. Put wax paper on wood surface like pastry board or cutting board. Drop candy in small amounts. Cool before removing from wax paper. Store in a airtight tin (or eat!).

# Sand Tarts

Lida Suttles

**1 cup butter**  
**3 tablespoons powdered sugar**  
**2 cups flour**  
**1 cup chopped nuts**  
**1 teaspoon vanilla**

Soften butter. Mix together sugar and butter, then flour. Stir in vanilla and nuts. Shape with hands into crescents or round cookies. Bake in 350 degree oven until barely brown. Roll in powdered sugar while still warm.

# Sugar Cookies

Lida Suttles

**1/2 cup butter**  
**2 cups sugar**  
**4 eggs**  
**5 teaspoons vanilla extract**  
**flour enough to roll (try 2 cups)**

Cream butter and sugar. Add eggs one at a time. Mix in baking powder, flour and vanilla. Dough should be too sticky to roll out at first. Chill it and then roll it. Cut with cookie cutters and bake at 350 degrees until lightly brown.

# Tea Cakes

Nellie (Mama Pic)

*It could be that Mama Pic's kitchen added its magic to make these so delicious.*

**4 eggs, lightly beaten**  
**2 cups sugar**  
**1 cup butter**  
**5 teaspoons baking powder (or 4)**  
**2 teaspoons vanilla (or 3)**  
**5 cups flour (Approximately. The recipe states "enough flour to**

**1/4 teaspoon baking soda**  
**2 tablespoons orange juice**  
**1 tablespoon grated orange rind**  
**1/2 cup chopped pecans**

Cream butter and sugar; add egg, orange juice, and rind. Sift flour; mix with soda and add to first mixture, then add pecans. Form into rolls. Wrap in waxed paper and chill; slice thin and bake 10 minutes at 350 degrees.

## Pecan Slices

Emmie Townsend, Mrs. Hilliard's sister visiting from England

**1 cup flour**  
**1/2 cup butter**  
**2 eggs, beaten**  
**1 1/2 cups light brown sugar**  
**1 teaspoon vanilla**  
**1/2 cup grated coconut**  
**1 cup chopped pecans**  
**2 tablespoons baking powder**  
**1/2 teaspoon salt**  
**1 1/2 cups powdered sugar**  
**lemon juice**  
**yellow food coloring**

Blend flour and butter together. Spread on the bottom of an 8 x 12 pan. Bake at 350 degrees for 12 minutes.

Mix together eggs, brown sugar, vanilla, coconut, pecans, baking powder, and salt. Spread over baked layer and cook 20 minutes at 350 degrees. Cool. Thin powdered sugar to spreading consistency with lemon juice. Add 1 or 2 drops of food coloring. Spread over cooled cookies. Cut into squares.

## Pralines

Alice Craig

*This recipe has been revised since the 1st edition of this cookbook. Alice thinks this version is superior!*

**3 cups light brown sugar**  
**1 cup whipping cream**  
**2 cups pecan halves**  
**butter**

Put brown sugar and cream in medium saucepan. Bring to a soft boil, stirring constantly. Add two cups of pecan halves, and 1 small lump of

degrees for 20 minutes.

(Can substitute a pound of mixed fruitcake fruit for the red and green cherries.)

## Grace's Chess Brownies

Grace Wise

**1 Duncan Hines Cake Mix ( Chocolate, lemon, vanilla, etc.)**  
**1 stick butter**  
**1 egg**  
**1 pkg (8 oz.) cream cheese**  
**1 box powdered sugar**  
**3 eggs**

Mix together cake mix, butter and 1 egg. Press into a greased and floured jelly-roll pan.

Icing: Mix together softened cream cheese and powdered sugar. When blended mix in 3 eggs. Pour over cake. Cook for 25-35 minutes at 350 degrees, until slightly browned. Cut while still warm. Cool.

## Granny Wise's Homemade Fudge

Granny Wise

**1 stick butter**  
**4 1/2 cups sugar**  
**1 can (12 oz.) evaporated milk**  
**1 package (12 oz) chocolate chips**  
**1 jar marshmallow fluff**

Melt butter in large, heavy pan. Stir in sugar and milk. Bring to full boil over medium heat, stirring constantly. Boil for 8 minutes, stirring occasionally. Remove from heat and beat in chocolate chips and marshmallow fluff. Pour into butter pan to cool. Slice into squares.

## Icebox Cookies

Martha Ann Hines

**1/2 pound butter**  
**1 cup white sugar**  
**1 cup brown sugar**  
**2 eggs**

1 teaspoon cinnamon  
4 cups flour  
1 cup chopped nuts  
1 teaspoon baking soda, dissolved in a little water  
1 teaspoon cream of tartar, dissolved in a little water  
2 teaspoons vanilla

Cream butter and sugar. Add well-beaten eggs. Stir in flour and other ingredients. Shape into 3 rolls. Put in ice box until firm. Slice and bake at 350 degrees until slightly browned.

## Lace Cookies

Mama Pic

2 sticks butter  
2 cups sugar  
1 cup brown sugar  
1 teaspoon vanilla  
2 eggs  
2 cups oatmeal ( quick cooking kind)  
1 teaspoon baking powder  
2 cups finely chopped pecans

Mix together in order given. Drop "marble sized" balls on parchment paper on cookie sheet. Cook 6 to 15 minutes at 370 degrees. (Start at 375 degrees). When cool, peel parchment paperoff and store in cookie tin.

## Lemon Jumbles

Aunt Hon

1/3 cup butter  
1/2 cup sugar  
1 egg  
lemon zest  
1 cup flour  
1/3 teaspoon salt  
1 teaspoon baking powder

Cream butter and sugar. Add beaten egg and grated lemon rind from 1/2 lemon. Sift together dry ingredients and stir into creamed butter and sugar. Drop by teaspoonful on to greased cookie sheet. Bake 6-8 minutes at 350 degrees. Makes 3 dozen cookies.

## Lemon Squares

1 cup butter  
1/2 cup powdered sugar  
2 cups flour  
dash salt  
4 eggs  
2 cups sugar  
6 tablespoons flour  
1 tablespoon grated lemon rind  
8 tablespoons lemon juice

Crust: Mix butter, powdered sugar, 2 cups flour and salt as for a pie crust. Press into a 12x15" pan. Bake 20 minutes at 350 degrees.

Filling: While crust is baking, mix eggs, sugar, 6 tablespoons flour, lemon rind, and lemon juice together. Pour over warm crust and bake 25 minutes more.

## Martha's Caramels

Martha Craig

*This recipe may have originated with Sallie Judd.*

2 cups sugar  
2 cups cream  
1 can Eagle Brand Sweetened Condensed Milk  
2 1/2 cups Karo syrup  
chopped pecans

Mix all ingredients except pecans together in a large sauce pan and cook to soft ball stage, stirring constantly (If you are a caramel fan, it is well worth it!). Remove from heat and stir in pecans. Pour into a buttered pan. Cool; cut with scissors or knife and wrap individually in wax paper.

## Orange Pecan Ice Box Cookies

Aunt Hon

1 cup butter  
1/2 cup light brown sugar  
1/2 cup white sugar  
1 egg  
2 3/4 cups sifted flour