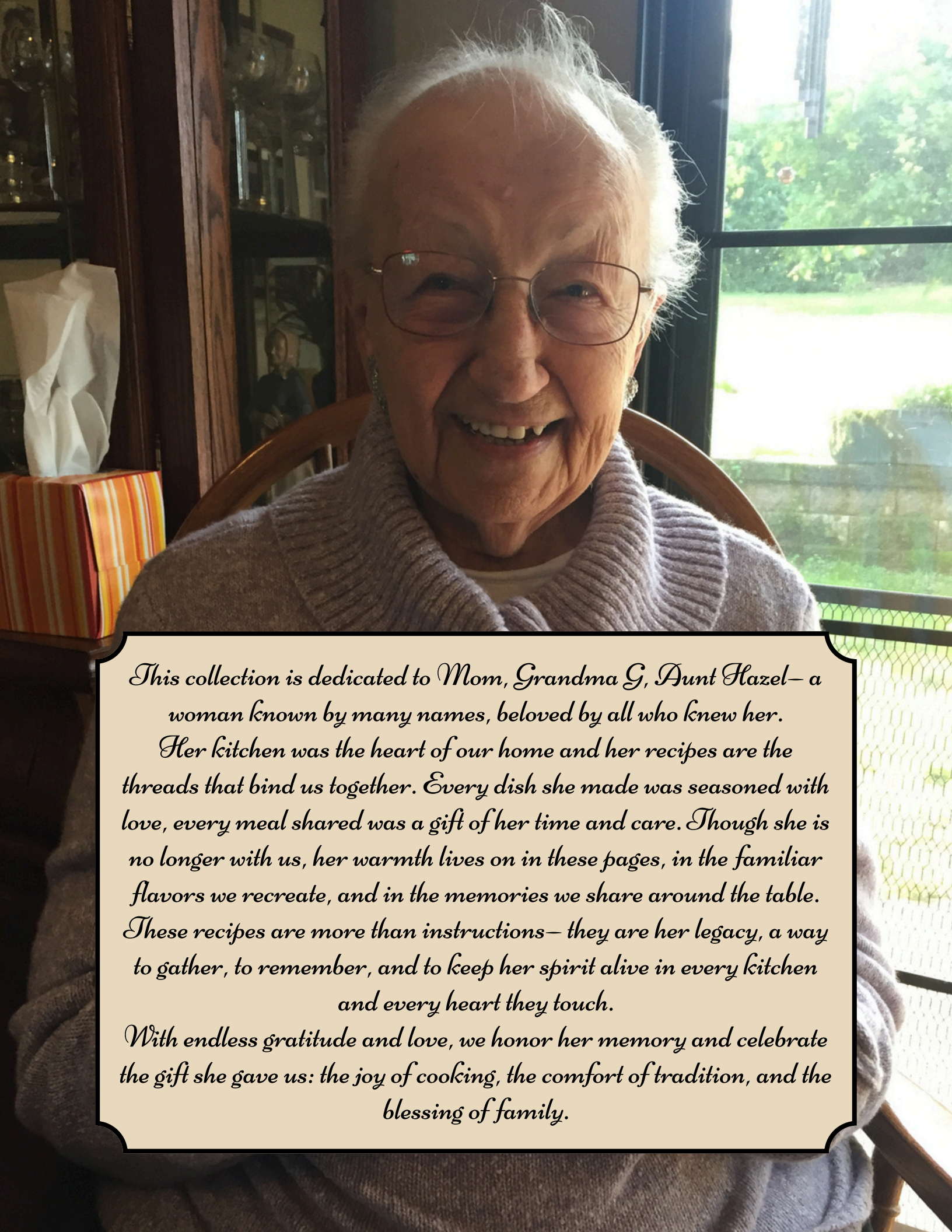
From the Kitchen of



Hazel Goss



This collection is dedicated to Mom, Grandma G, Aunt Hazel– a woman known by many names, beloved by all who knew her.

Her kitchen was the heart of our home and her recipes are the threads that bind us together. Every dish she made was seasoned with love, every meal shared was a gift of her time and care. Though she is no longer with us, her warmth lives on in these pages, in the familiar flavors we recreate, and in the memories we share around the table.

These recipes are more than instructions– they are her legacy, a way to gather, to remember, and to keep her spirit alive in every kitchen and every heart they touch.

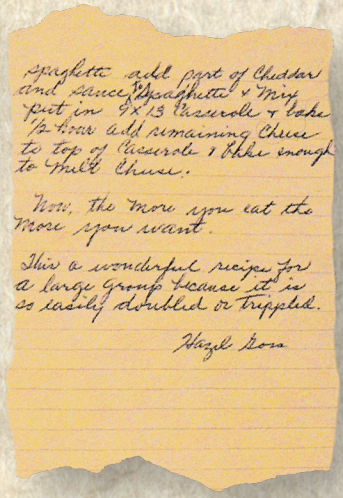
With endless gratitude and love, we honor her memory and celebrate the gift she gave us: the joy of cooking, the comfort of tradition, and the blessing of family.



Spaghetti More

1 lb. Gr. beef or turkey
1 onion
3 Cloves garlic
1 large Can tomatoes
1 Can tomato sauce
1 lb spaghetti
1 lb Cheddar Cheese
½ tsp Italian seasoning + ½ tsp Oregano
1 Can olives
1 Can peas
1 Can whole Kernel Corn
2 tbs prepared Mustard
juice of 1 lemon

Sauté onions and garlic add Gr. beef & brown slightly add tomatoes & sauce add season-ing to taste and simmer for awhile. Then add Corn, peas, mustard, lemon juice and let cook while Cooking Spaghetti not quite done, and drain


Spaghetti add part of Cheddar and sauce. Spaghetti & Mix put in 9x13 Casserole & bake ½ hour add remaining Cheese to top of Casserole & bake enough to Melt Cheese.

Now, the more you eat the more you want.

This a wonderful recipe for a large group because it is so easily doubled or trippled.

Hazel Goss

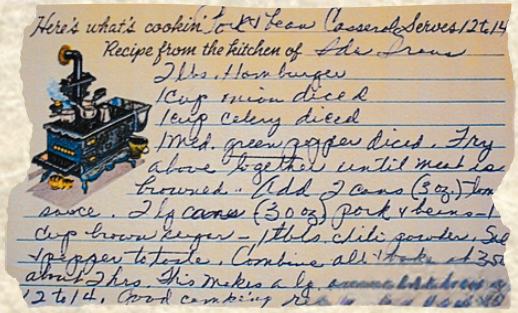
Spaghetti More

Ingredients: 1 lb Ground Beef or Turkey | 1 Onion | 3 Cloves Garlic | 1 Large Can Tomatoes | 1 Can Tomato Sauce | 1 lb Spaghetti | 1 lb Cheddar Cheese | 1 Can Olives | 1 Can Peas | 1 Can Whole Kernel Corn | 2 tbs Prepared Mustard | Juice of 1 Lemon | ½ tsp Italian Seasoning | ½ tsp Oregano

Directions: Sauté onion and garlic. Add ground beef and brown slightly. Add tomatoes and sauce. Season to taste and simmer. Add corn, peas, mustard, lemon juice and cook while cooking spaghetti till not quite done. Drain spaghetti, add part of cheddar and sauce, mix. Put in 9x13 casserole and bake ½ hour. Add remaining cheese to top and bake to melt.

The more you eat, the more you want. Wonderful for a large group—easily doubled or tripled.

-Hazel Goss

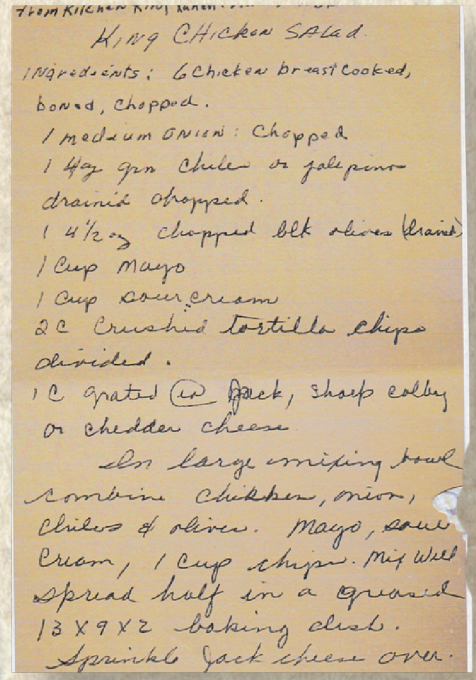


Pork & Bean Casserole

Ingredients: 2 Lbs Hamburger | 1 C Onion Diced | 1 C Celery Diced | 1 Med Green Pepper Diced | 2 3oz Can Tomato Sauce | 2 30oz Cans Pork and Beans | 1 C Brown Sugar | 1 Tbls Chili Powder

Directions: Fry above together until meat is browned. Add tomato sauce, pork and beans, brown sugar, chili powder, and salt and pepper to taste. Combine all and bake at 350° for about 2 hours. This makes a large amount. Will serve 12-14. Good camping recipe.





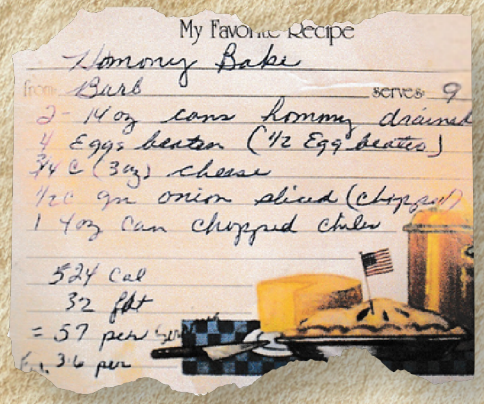
King Chicken Salad

Ingredients: 6 Chicken Breast, Cooked, Boned, Chopped | 1 Medium Onion Chopped | 1 4oz Green Chiles or Jalapeños, Drained, Chopped | 1 4oz Olives, Drained, Chopped | 1 C Mayo | 1 C Sour Cream | 2 C Crushed Tortilla Chips, Divided | 1 C Grated Jack, Sharp, Colby or Cheddar Cheese

Directions: In a large mixing bowl, combine chicken, onion, chiles, and olives. Add mayo, sour cream, 1 cup of chips. Mix well. Spread half in a greased 13x9x2 baking dish. Sprinkle jack cheese over. Spread remainder of mix, cover with Colby or cheddar cheese. Top with remaining chips. Bake at 400° for 10 minutes or until hot and bubbly. Yummy! 6-8 servings.



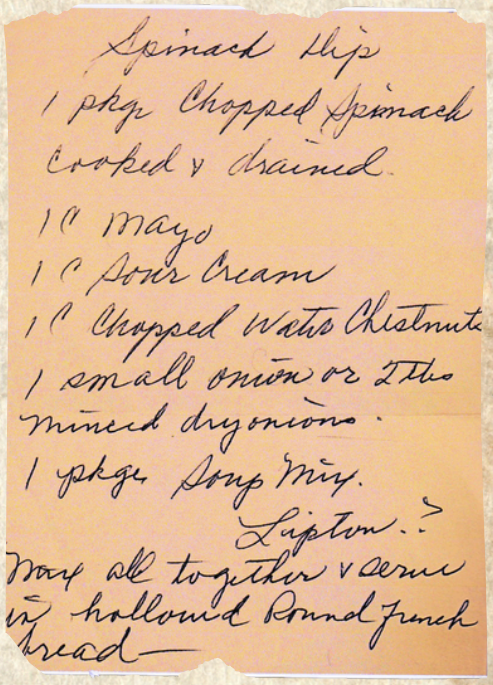




Hominy Bake

Ingredients: 12 14oz Can Hominy Drained | 4 Eggs Beaten | ¾ C Cheese | ½ C Green Onion Chopped | 1 4oz Can Chopped Chiles

Directions: Put eggs in a bowl and whip. Stir in other ingredients. Put in a 9" baking dish. Bake at 350° for 30-35 minutes. Let stand at least 5 minutes before serving.


Spinach Dip
1 pkg Chopped Spinach
Cooked & drained.
1 C Mayo
1 C Sour Cream
1 C Chopped Water Chestnuts
1 small onion or 2 Tbs
minced dry onions.
1 pkg Soup Mix.
Lipton.?
Mix all together & serve
in hollowed Round French
bread

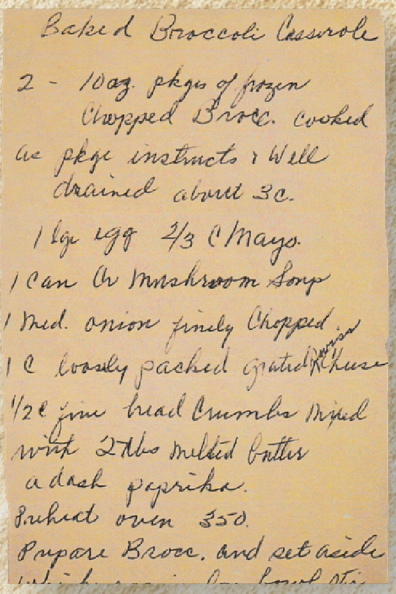
Spinach Dip

Ingredients: 1 Package Chopped Spinach, Cooked and Drained | 1 C Mayo | 1 C Sour Cream | 1 C Water Chestnuts | 1 Small Onion or 2 Tbs Minced Dried Onions | 1 Package Lipton Onion Soup Mix

Directions: Mix altogether and serve in hollowed round French bread







Baked Broccoli Casserole

2 - 10oz. pkgs of frozen Chopped Broc. cooked as pkge instructs & Well drained about 3c.

1 lge egg 2/3 C Mayo.

1 Can Cr Mushroom Soup

1 Med. onion finely Chopped

1 C loosely packed grated Swiss Cheese

1/2 C fine bread Crumbs Mixed with 2 Tbs melted butter a dash paprika.

Preheat oven 350.

Prepare Broc. and set aside

Baked Broccoli Casserole

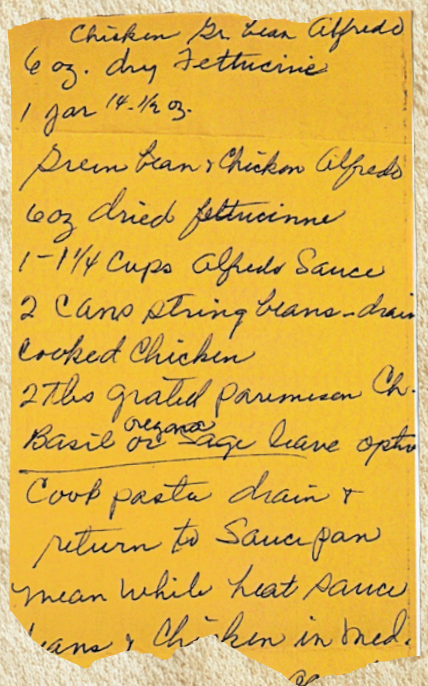
Ingredients: 2 10oz Package Frozen Chopped Broccoli, Cooked and Well Drained | 1 Large Egg | ⅔ C Mayo | 1 Can Cream of Mushroom Soup | 1 Medium Onion Finely Chopped | 1 C Loosely Packed Grated Swiss Cheese | ½ C Fine Bread Crumbs Mixed with 2 Tbs Melted Butter and a Dash of Paprika

Directions: Preheat oven to 350°. Prepare broccoli and set aside. Whisk egg in a large bowl. Stir in soup and mayo. When blended, add cooked broccoli, onion, and cheese. Pour into 1 ½ quart oblong baking dish. Sprinkle with crumbs and paprika. Bake until the sides bubble. About 35 mins.

Chicken & Green Bean Alfredo

Ingredients: 6oz Dried Fettuccine | 1 - 1 ¼ C Alfredo Sauce | 2 Cans String Beans Drained | Cooked Chicken | 2 Tbs Grated Parmesan Cheese | Basil, Oregano, or Sage Leaves - Optional

Directions: Cook pasta, drain and return to sauce pan. Meanwhile, heat sauce, beans & chicken in medium sauce pan. Stir occasionally. Toss well with cooked pasta. Put in serving dish. Sprinkle with cheese.



Chicken Gr. Bean Alfredo
6 oz. dry Fettuccine
1 jar 14-1/2 oz.

Green Bean & Chicken Alfredo
6oz dried fettuccinne
1-1/4 Cups Alfredo Sauce
2 Cans String beans-drain
Cooked Chicken
2 Tbs grated parmesan Ch.
Basil or Oregano Sage leave optio

Cook pasta drain &
return to Saucepan
mean while heat Sauce
beans & Chicken in bred.

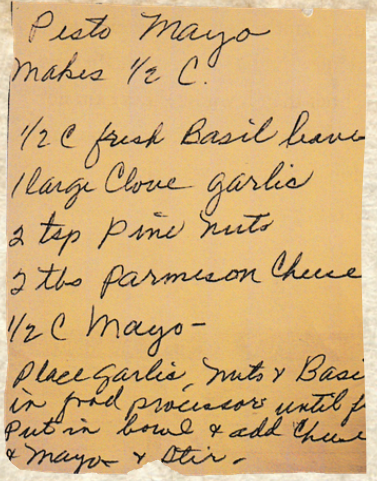


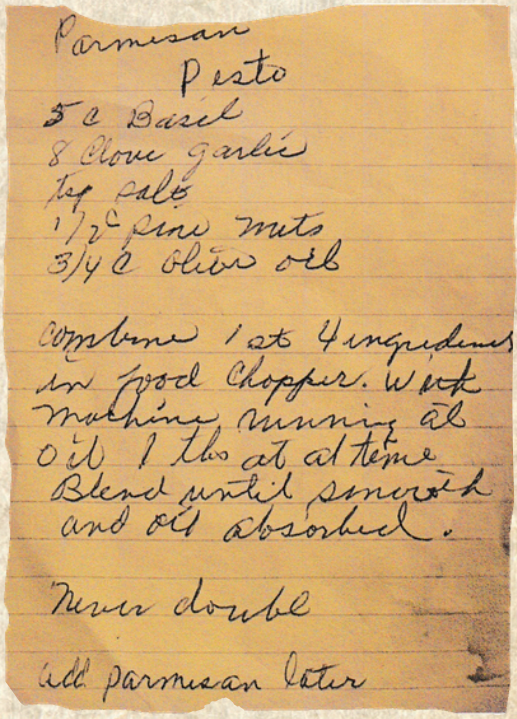
Pesto Mayo

Makes ½ cup

Ingredients: ½ C Fresh Basil Leaves | 1 Large Clove Garlic | 2 Tsp Pine Nuts | 2 Tbs Parmesan Cheese | ½ C Mayo

Directions: Place garlic, nuts & basil in food processor until fine. Put in bowl and add cheese and mayo. Stir.


Pesto Mayo
Makes ½ C.
½ C fresh Basil leaves
1 large Clove garlic
2 tsp pine nuts
2 tbs parmesan Cheese
½ C Mayo -
Place garlic, nuts & Basil
in food processor until f
Put in bowl & add Chee
& Mayo & stir -


Parmesan
Pesto
5 c Basil
8 Clove garlic
tsp salt
1/2 c pine nuts
3/4 c olive oil

Combine 1st 4 ingredients in food chopper. With machine running add oil 1 tbs at a time. Blend until smooth and oil absorbed.

Never double

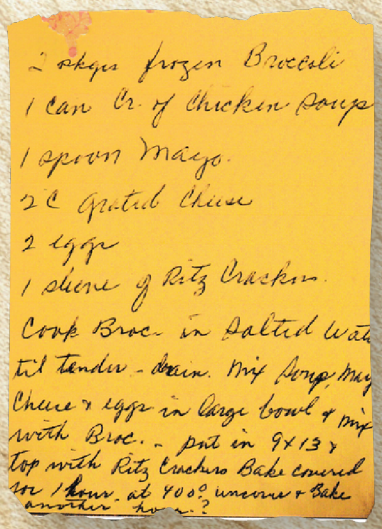
Add parmesan later

Parmesan Pesto

Ingredients: 5 C Basil | 8 Cloves Garlic | 1 Tsp Salt | ½ C Pine Nuts | ¾ C Olive Oil

Directions: Combine 1st four ingredients in food chopper. With machine running, add oil 1 tbs at a time. Blend until smooth and oil absorbed. Never double. Add Parmesan later.




2 pkgs frozen Broccoli
1 can Cr. of Chicken Soup
1 spoon Mayo.
2 C Grated Cheese
2 eggs
1 sleeve of Ritz Crackers
Cook Broc in salted wat
til tender - drain. Mix Soup, May
Cheese + eggs in large bowl + mix
with Broc. - put in 9x13 x
top with Ritz Crackers Bake covered
for 1 hour at 400° uncover + Bake
another hour.?

Broccoli Cheese Casserole

Ingredients: 2 Packages Frozen Broccoli | 1 Can Cream of Chicken Soup | 1 Spoon Mayo | 2 C Grated Cheese | 2 Eggs | 1 Sleeve of Ritz Crackers

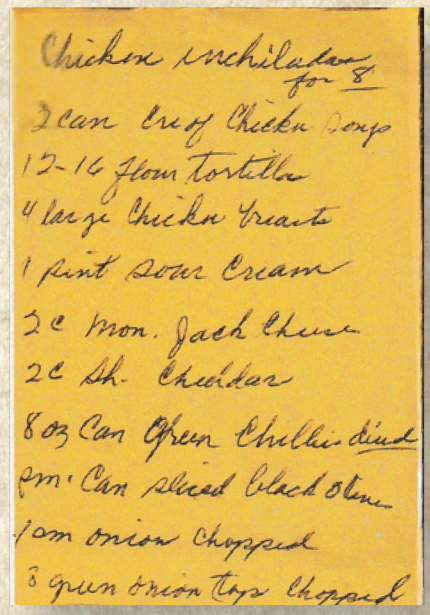
Directions: Cook broccoli in salted water til tender, drain. Mix soup, mayo, cheese & eggs in large bowl and mix with broccoli. Put in 9x13 baking dish and top with Ritz crackers. Bake covered for 1 hour at 400°. Uncover and bake another hour.



Chicken Enchiladas for 8

Ingredients: 2 Cans Cream Of Chicken Soup | 12-16 Flour Tortillas | 4 Large Chicken Breast | 1 Pint Sour Cream | 2 C Monterey Jack Cheese | 2 C Sharp Cheddar | 8 Oz Can Green Chiles Diced | 1 Small Can Sliced Black Olives | 1 Small Onion Chopped | 8 Green Onion Tops Chopped

Directions: Combine soup, onion, green tops, sour cream, chiles, and olives. Add most of the cheese, saving some for the top. Set aside 1 cup of mixture, then add chicken. Fill tortillas and roll up. 9 x 13 dish bake at 350° for 45 minutes.


Chicken Enchiladas for 8
2 can Cr of Chicken Soup
12-16 Flour Tortillas
4 large Chicken Breasts
1 pint Sour Cream
2c Mon. Jack Cheese
2c Sh. Cheddar
8 oz Can Green Chilies diced
sm. Can sliced Black Olives
1 sm onion Chopped
8 green Onion Tops Chopped

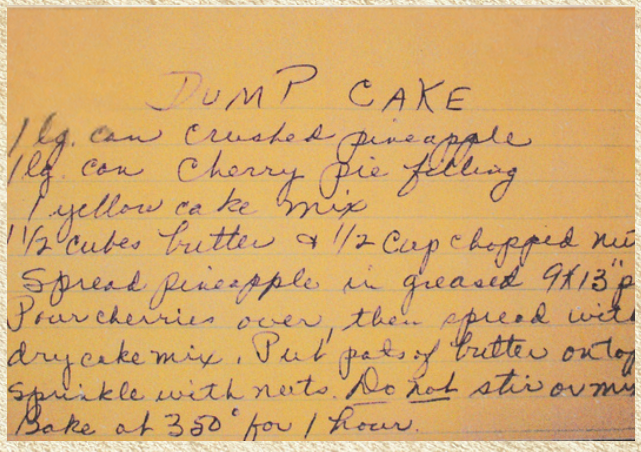




Dump Cake

Ingredients: 1 Large Can Crushed Pineapple | 1 Large Can Cherry Pie Filling | 1 Yellow Cake Mix | 1 ½ Cubes Butter | ½ C Chopped Nuts

Directions: Spread pineapple in greased 9 x 13 pan. Pour cherries over them, spread with dry cake mix. Put pats of butter on top & sprinkle with nuts. Do not stir or mix. Bake at 350° for 1 hour.



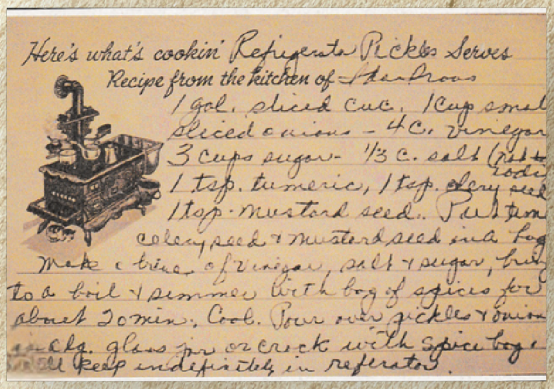
DUMP CAKE
1 lg. can crushed pineapple
1 lg. can Cherry Pie filling
1 yellow cake mix
1 1/2 cubes butter & 1/2 Cup chopped nu
Spread pineapple in greased 9x13 p
Pour cherries over, then spread wit
dry cake mix. Put pats of butter on to
Sprinkle with nuts. Do not stir or mi
Bake at 350° for 1 hour.

Green Jello

Ingredients: 1 Package (3 Oz) Lime Gelatin Mix | 1 Cup Boiling Water | ½ Cup Cold Water | ½ Cup Reserved Pineapple Juice | 1 Can (8 Oz) Crushed Pineapple, Drained | 1 Cup Shredded Carrots | Optional: ⅓ C Chopped Pecans or Walnuts

Directions: Dissolve gelatin in boiling water, stir 2-3 minutes. Add cold water and pineapple juice. Chill 45-60 minutes until slightly thickened. Fold in pineapple, carrots, and nuts. Pour into 8x8 dish. Refrigerate 4 hours or overnight until firm.




Here's what's cookin' Refrigerator Pickles Serves
Recipe from the kitchen of
1 Gal. sliced cuc. 1 cup small
sliced onions - 4 C. vinegar
3 cups sugar - 1/3 C. salt (
1 tsp. turmeric, 1 tsp.
1 tsp. mustard seed.
celery seed & mustard seed in
Make a brine of vinegar, salt & sugar,
to a boil & simmer with bag of spices for
about 20 min. Cool. Pour over pickles & onion
Qt. glass jar or crock with spice bag
Will keep indefinitely in refrigerator.

Refrigerator Pickles

Ingredients: 1 Gal Sliced Cucumbers | 1 C Small Sliced Onions | 4 C Vinegar | 3 C Sugar | ⅓ C Salt (Not Iodized) | 1 Tsp Turmeric | 1 Tsp Celery Seed | 1 Tsp Mustard Seed

Directions: Put turmeric, celery seed and mustard seed in a bag (for filtering). Make a brine of vinegar, salt and sugar, bring to a boil and simmer with bag of spices for about 20 minutes. Cool. Pour over pickles and onions in a large glass jar or crock with spice bag. Will keep indefinitely in refrigerator.



Tamale Pie

Ingredients: 1 C Chopped Onion | 1 C Chopped Green Pepper | ¾ Lb Hamburger or Ground Turkey | 2 8oz Cans Seasoned Tomato Sauce | 1 12oz Can Whole Kernel Corn, Drained | 1 C Chopped Ripe Olives | 1 Clove Minced Garlic (Add More to Your Taste) | 1 Tbsp Sugar | 1 Tsp Salt | 2 or 3 Tsp Chili Powder | Dash of Pepper | 1 ½ C Shredded Sharp Cheese

Corn meal topper:
¾ C Yellow Corn Meal | ½ Tsp Salt | 2 C Cold Water | 1 Tbsp Butter or Margarine

Directions: Cook onion and green pepper in a little hot fat until tender. Add meat, brown lightly. Add next 8 ingredients. Simmer 20 to 25 minutes until thick. Add cheese, stir till melted. Pour into greased baking dish.

Make corn meal topper. Stir corn meal and salt into cold water. Add butter when water gets warm, when butter is melted, spread corn meal over meat mixture. Bake casserole at 375° for 40 minutes.



Potato Salad

Ingredients: 7-9 Medium Potatoes | 1 9oz Can Sliced Olives | ¾ of 10oz Jar Dill Pickle Relish | 3 Tbsp Oil | 5 Tbsp Apple Cider Vinegar | 2 Tbsp Mustard | 1 C Mayo | 7 Hard Cooked Eggs | Salt, Pepper, and Paprika to Taste

Directions: Fill a pot with whole, washed potatoes and water, bring to a boil. Test potatoes about 20 minutes after the water starts to boil. If not completely cooked, but close, drain the water and let the potatoes sit for 15 minutes. Put potatoes out to cool. Once cooled, peel potatoes and cut into cubes.

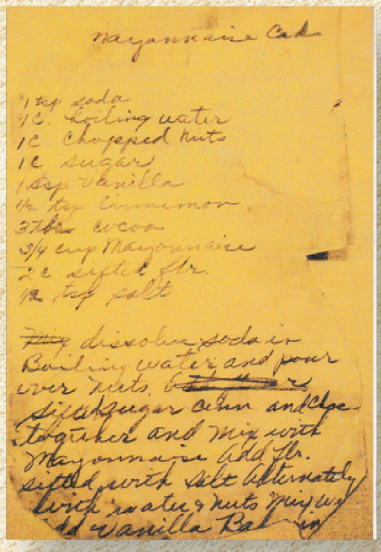
Add can of olives, dill pickle relish, salt, pepper, oil, apple cider vinegar and mustard.

Slice and square 5 hard boiled eggs, add to mixture. Add mayo.

Fold everything together. Slice the last couple of eggs on top and sprinkle with paprika.



Mayonnaise Cake



Ingredients: 1 Tsp Soda | 1 C Boiling Water | 1 C Chopped Nuts | 1 C Sugar | 1 Tsp Vanilla | ½ Tsp Cinnamon | 3 Tbsp Cocoa | ¾ C Mayonnaise | 2 C Sifted Flour | ½ Tsp Salt

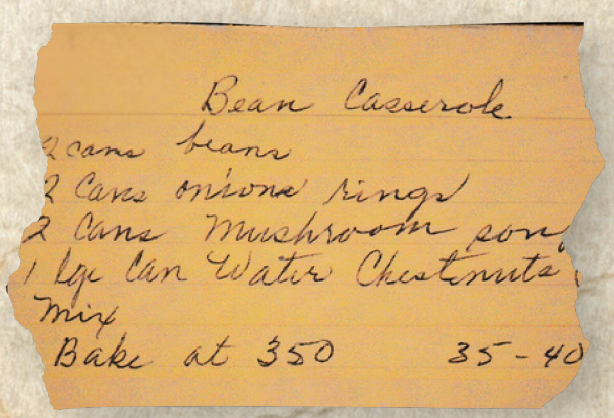
Directions: Dissolve soda in boiling water and pour over nuts. Sift together the flour and salt. In a separate mixing bowl, blend the sugar, vanilla, cinnamon, cocoa, and mayonnaise together until smooth. Gradually add the flour mixture and the dissolved soda-nut mixture to the mayonnaise base, mixing just until combined. Pour batter into a greased and floured baking pan. Bake at 350° for about 30 to 35 minutes, or until a toothpick inserted into the center comes out clean



Green Bean Casserole

Ingredients: 2 Cans Green Beans | 2 Cans Onion Rings | 2 Cans Cream of Mushroom Soup | 1 Large Can Water Chestnuts (Sliced)

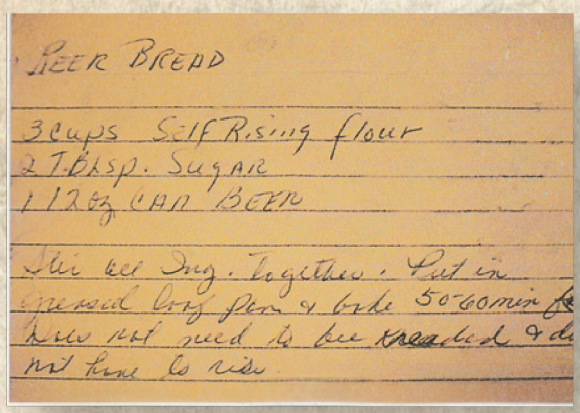
Directions: Mix. Bake at 350° for 35 - 40 minutes.


Bean Casserole
2 cans beans
2 Cans onions rings
2 Cans Mushroom soup
1 Lge Can Water Chestnuts
Mix
Bake at 350 35-40

Beer Bread

Ingredients: 3 C Self Rising Flour | 2 Tbsp Sugar | 1 12oz Can Beer

Directions: Stir all ingredients together. Put in greased loaf pan and bake 50 - 60 minutes at 350°. Does not need to be kneaded and does not have to rise.


BEER BREAD
3 cups Self Rising flour
2 Tbsp. Sugar
1 12oz CAN BEER
Stir ing. together. Put in greased loaf pan & bake 50-60 min
does not need to be kneaded & do
not have to rise



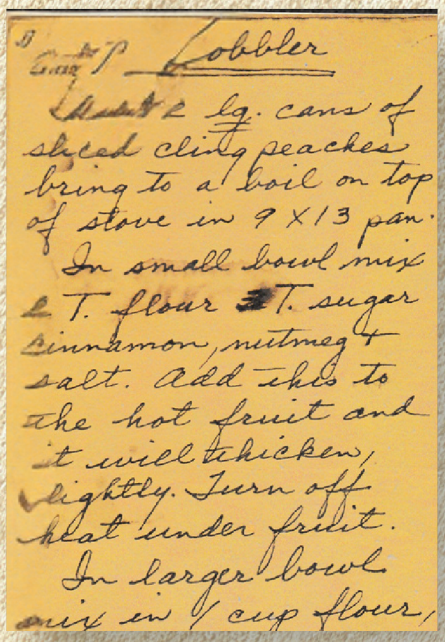
Peach Cobbler

Ingredients: 2 Large Cans Peaches | 1 C & 2 Tbsp Flour | 1 C & 3 Tbsp Sugar | 3 Tsp Baking Powder | 1 C Milk | ½ C Butter | ¼ Tsp Salt | ½ Tsp of Vanilla (Optional)

Directions: Add peaches to a 9 x 13 glass pan and bring to a boil on top of stove.

In a small bowl, mix 2 tbsp flour, 3 tbsp sugar, cinnamon, nutmeg and salt. Add this to hot fruit and it will thicken slightly. Turn off heat under fruit.

In a larger bowl, mix 1 c flour, 1 c sugar, baking powder and milk. This mixture will be very thin. Pour back and forth over fruit and spot with thin slices of butter and sprinkle with cinnamon. Bake at 400° for 20 - 25 minutes.


Peach Cobbler
2 lg. cans of sliced cling peaches bring to a boil on top of stove in 9 X 13 pan.
In small bowl mix 2 T. flour 3 T. sugar cinnamon, nutmeg + salt. Add this to the hot fruit and it will thicken, slightly. Turn off heat under fruit.
In larger bowl mix in 1 cup flour,

Oatmeal Cookies

Ingredients: 1 C Butter | 1 C Firmly Packed Brown Sugar | ½ C Granulated Sugar | 2 Eggs | 1 Tsp Vanilla | 1 ½ C Flour | 1 Tsp Baking Soda | 1 Tsp Cinnamon | ½ Tsp Salt | 3 C Oats | 1 C Raisins | 1 C Nuts

Directions: Combine flour, baking soda and salt. Beat butter, sugar and vanilla until creamy, then add eggs one at a time. Gradually add flour mix. Stir in oats, nuts and raisins. Bake at 350° for 10 - 15 minutes.

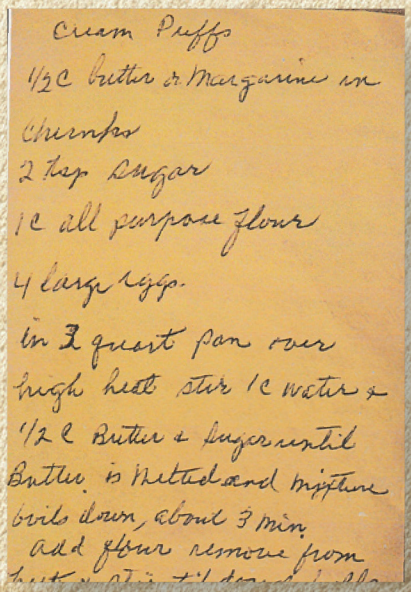




Cream Puffs

Ingredients: ½ C Butter or Margarine in Chunks | 2 Tsp Sugar | 1 C All Purpose Flour | 4 Large Eggs

Directions: In 3 quart pan over high heat, stir 1 c water, butter and sugar until butter is melted and mixture boils down, about 3 minutes. Add flour, remove from heat and stir till dough holds together. Add eggs one at a time, beating vigorously after each addition until smooth. Let cool to room temp. Spoon dough in 2 tsp portions 1" apart on two buttered 12 x 15 baking sheets. Bake in 375° oven until brown and firm to touch 25 - 30 minutes.



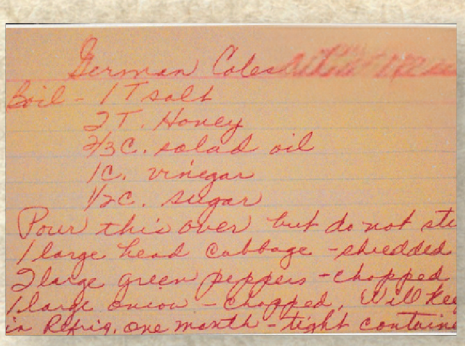
Cream Puffs
1/2 C butter or Margarine in
Chunks
2 Tsp Sugar
1 C all purpose flour
4 large eggs.
In 3 quart pan over
high heat stir 1 C water +
1/2 C Butter + Sugar until
Butter is Melted and mixture
boils down, about 3 min.
Add flour remove from

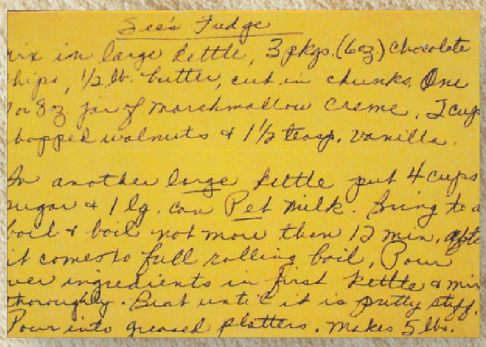


German Coleslaw

Ingredients: 1 Tsp Salt | 2 Tsp Honey | ⅔ C Salad Oil | 1 C Vinegar | ½ C Sugar | 1 Large Head Cabbage, Shredded | 2 Large Green Peppers, Chopped | 1 Large Onion, Chopped

Directions: Boil vinegar with sugar, salt, honey, and salad oil. Pour this over the cabbage, peppers and onions but do not stir. Will keep in refrigerator one month in a tight container.


German Coles
Boil - 1 T salt
2 T. Honey
⅔ C. salad oil
1 C. vinegar
½ C. sugar
Pour this over but do not st
1 large head cabbage - shredded
2 large green peppers - chopped
1 large Onion - Chopped. Will ke
in Refrig. one month - tight contain


See's Fudge

mix in large kettle, 3 pkgs. (6oz) chocolate chips, 1/2 lb. butter, cut in chunks. One 7 or 8 oz jar of marshmallow creme. 2 cups chopped walnuts & 1 1/2 tsps. vanilla.

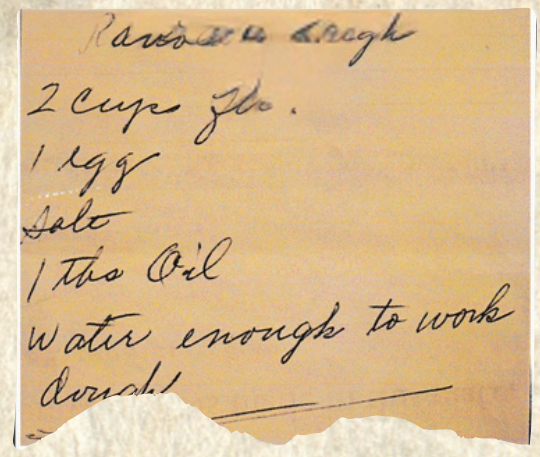
In another large kettle put 4 cups sugar & 1 lg. can Pet milk. Bring to a boil & boil not more than 12 min. after it comes to full rolling boil. Pour over ingredients in first kettle & mix thoroughly. Beat until it is pretty stiff. Pour into greased platters. Makes 5 lbs.

See's Fudge

Ingredients: 3 Packages (18oz Total) Semi-Sweet Chocolate Chips | 1/2 Lb (2 Sticks) Butter, Chunked | 1 Jar (7 or 8oz) Marshmallow Cream | 2 Cups Chopped Walnuts | 1 ½ Tsp Vanilla Extract | 4 Cups Granulated Sugar | 1 Large Can (12 Fl Oz) Evaporated Milk

Directions: Combine your chocolate chips, butter, marshmallow cream, walnuts, and vanilla in your large bowl or pot. Set aside.
Combine the sugar and evaporated milk in a heavy-bottomed pot over medium heat. Stir constantly until it reaches a full rolling boil.
Once the rolling boil starts, set a timer for exactly 5 minutes (or until a candy thermometer reads 234°F). Keep stirring constantly so the milk doesn't scorch. Pour the hot milk syrup immediately over the chocolate and marshmallow mix. Stir quickly and vigorously until completely smooth and melted. Transfer into greased platters or a lined 9x13-inch baking pan to set.
Makes 5 lbs.





Ravioli Dough

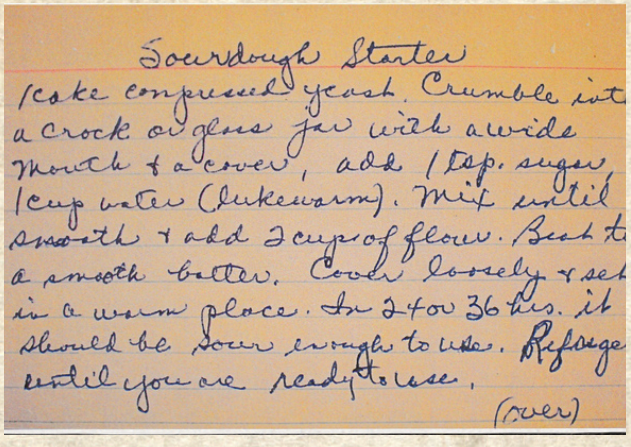
Ingredients: 2 C '00' or All-Purpose Flour | 3 Eggs | ½ Tsp Salt | 1 Tbsp Olive Oil | Water Enough to Work Dough (1-2 Tsp)

Directions: After kneading the dough into a smooth ball, wrap it tightly in plastic wrap and let it rest for 30 minutes at room temperature. Roll the dough down to about 1mm thick.



Sourdough Starter

Directions: Crumble one cake compressed yeast into a crock or glass jar with a wide mouth and a cover. Add 1 tsp sugar and 1 c water (lukewarm). Mix until smooth and add 2 c flour. Beat to a smooth batter. Cover loosely and set in a warm place. In 24 to 36 hours it should be sour enough to use. Refrigerate until you are ready to use.

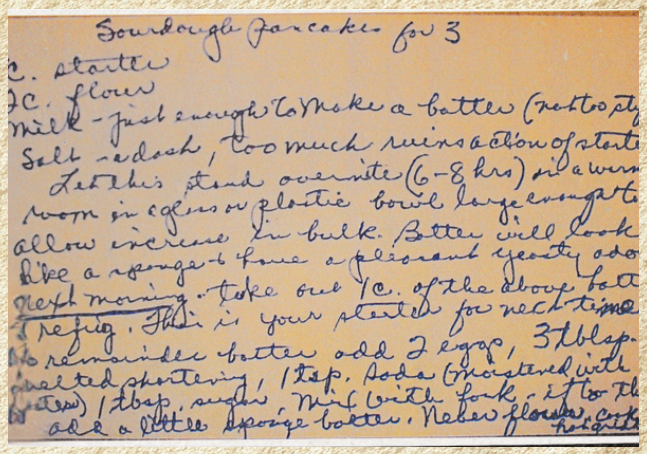


Sourdough Starter
1 cake compressed yeast. Crumble into a crock or glass jar with a wide mouth & a cover, add 1 tsp. sugar 1 cup water (lukewarm). Mix until smooth & add 2 cups of flour. Beat to a smooth batter. Cover loosely & set in a warm place. In 24 or 36 hrs. it should be sour enough to use. Refrigerate until you are ready to use.
(over)



Sourdough Pancakes for 3

Ingredients: (Starting Batter) 1 C Starter | 2 C Flour | Milk - just enough to make a batter (not too stiff) | Dash of Salt - too much ruins the starter. Let this stand overnight (6-8 hours) in a warm room in a glass or plastic bowl large enough to allow increase in bulk. Batter will look like a sponge and have a pleasant yeasty odor.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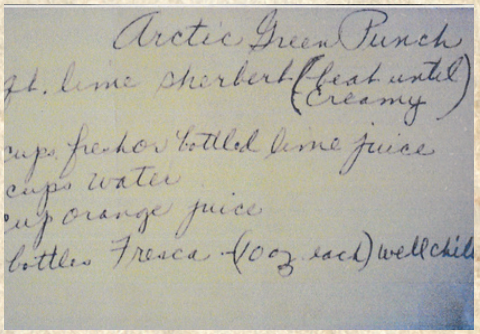
Next morning - take out 1 c. of the sloop batt
& refrig. This is your starter for next time
To remainder batter add 2 eggs, 3 tblsp.
melted shortening, 1 tsp. soda (moistened with
water) 1 tbsp. sugar, Mix with fork - if too th
add a little sponge batter. Never flour. Cook

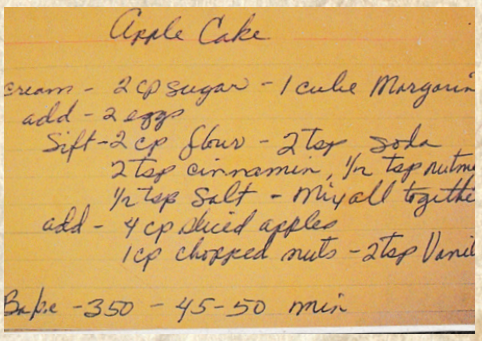
Next morning: Take 1 c of the batter and refrigerate. This is your starter for next time. To remainder batter add 2 eggs, 3 tbsp melted shortening, 1 tsp soda (moistened with water), 1 tbsp sugar and mix with fork. If too thin add a little sponge batter, never flour. Cook on a hot griddle.



Arctic Green Punch

Ingredients: 1 Qt Lime Sherbet | 2 C Fresh or Bottled Lime Juice | 6 C Water | 1 C Orange Juice | 6 10oz Bottles Fresca, Well Chilled

Directions: Mix sherbet until creamy and add all ingredients.



Apple Cake

Ingredients: 2 C Sugar | 1 Cube Butter | 2 Eggs | 2 C Flour | 2 Tsp Soda | 2 Tsp Cinnamon | ½ Tsp Nutmeg | ½ Tsp Salt | 4 C Apples Sliced | 1 C Chopped Nuts | 2 Tsp Vanilla

Directions: Cream sugar, butter and eggs. Sift flour and add all dry ingredients together. Add apples, nuts and vanilla. Bake 350° for 45 - 50 minutes in 9 x 13 greased baking sheet.



Polenta and Gravy

Polenta Ingredients: 1 C Coarse Yellow Cornmeal (Labeled "Polenta") | 3 C Water + 1 C Chicken or Vegetable Broth (for Flavor) | 1 Tsp Salt | 2 Tbsp Butter | ¾ C Grated Parmesan, Sharp or Gouda Cheese

Directions: Bring water, broth, and salt to a rolling boil. Slowly stream in cornmeal while whisking constantly to prevent lumps. Reduce heat to low; cook 30–40 minutes, stirring frequently until very thick. Stir in butter and cheese until melted. Pour into a greased 8x8-inch pan and smooth the top. Cool 20–30 minutes until firm, then slice into wedges.

Gravy Ingredients: 2 Lbs Beef Chuck Roast (Cut into 1.5-inch Chunks) | 3 Tbsp Olive Oil | 1 Large Yellow Onion (Finely Chopped) | 3 Medium Carrots (1 Finely Chopped for the Gravy; 2 Cut into Thick Coins) | 3 Ribs Celery (1 Finely Chopped for the Gravy; 2 Cut into Thick Slices) | 3 Cloves Garlic Minced | 2 Tbsp Tomato Paste | 1 ½ C Dry Red Wine (like Chianti, Merlot, or Cabernet) | 2 to 3 C Beef Broth | 2 Bay Leaves | 2 Sprigs Rosemary or Thyme | Salt and Black Pepper to Taste

Directions: Season the dried beef chunks with salt and pepper, then sear them in olive oil over medium-high heat until browned on all sides and set aside. Lower the heat to medium, sauté the finely chopped onion, carrot, and celery for 5 minutes, then stir in the garlic and tomato paste for 2 minutes. Pour in the red wine to deglaze the pot, scraping up the browned bits, and simmer until reduced by half. Return the beef to the pot, add the broth, bay leaves, and herbs, then bring to a boil before covering and simmering on low for 2 hours. Finally, stir in the thick chunks of carrots and celery, cover, and simmer for another 45 minutes until the vegetables are tender and the meat flakes easily.



Spaghetti Sauce

Ingredients: 2 Lbs Ground Beef | 1 Large Bell Pepper | 1 Medium Red Onion | 3 Cloves Garlic | 15 Mushrooms | 2 Large Cans Tomato Sauce (15oz or 29oz) | 1 Can Stewed Tomatoes | 1 Can Tomato Paste | 1 Tbsp Italian Seasoning | 1 Tbsp Black Pepper | 1 Tbsp Garlic Powder | 1 Beef Bouillon Cube | ½ Tsp Ground Cinnamon | Salt to Taste (Added at the Very End)

Directions: Heat a splash of olive oil in a large pot over medium heat. Add your diced red onion and bell pepper. Sauté for 5 minutes until soft. Add the mushrooms and minced garlic, cooking for another 2 minutes until fragrant. Push the vegetables to the side of the pot (or remove them) and add the 2 lbs of ground beef. Cook until completely browned, breaking it up with your spoon. Drain off most of the excess grease so your final sauce isn't oily. Stir the can of tomato paste directly into the meat and vegetable mixture. Let it cook and darken for 2 minutes. Pour in the 2 large cans of tomato sauce and the can of stewed tomatoes. Stir in spices (except the salt). Bring the sauce to a boil, then immediately turn the heat down to low. Cover the pot with a lid left slightly ajar.

Let the sauce simmer on low for at least 45 to 60 minutes (2 hours is even better). After it has simmered, taste it. Add salt to taste.

In Loving Memory of

Hazel Elizabeth Goss

January 22, 1919 - September 11, 2018

