

Pumpkin Pie Cake

350 – about 1 hour- knife will come out clear when done

1 yellow cake mix 1 tsp ginger
1 ½ sticks butter ½ tsp cloves
6 eggs, beaten 2 tsp cinnamon
1 – 16oz. can pumpkin 2 C milk
1 ½ C sugar
½ tsp salt

Preheat oven to 350. Mix all but cake mix and butter and pour into 9x13 dish. Cut butter sticks into cake mix and sprinkle on top. Add nuts if desired. Bake for 1 hour. Test center to be sure pumpkin is set. Serve warm with whipped cream.

Pumpkin Fudge

3 C sugar
¾ C butter
1 can (5 oz) evaporated milk
½ C pureed pumpkin
1 tsp pumpkin pie spice
1 bag butterscotch bits (12 oz)
1 jar marshmallow cream (7 oz)
1 c chopped pecans
1 tsp vanilla

In a large, heavy saucepan, combine the first 5 ingredients. Stirring constantly, bring to a boil, then reduce the heat and cook to the soft ball stage (234 degrees) about 25 min.

Remove from heat and stir in the butterscotch bits. Add the remaining ingredients. Blend well and spread evenly in a buttered 13x9 in pan.

Cool and cut into squares. Wrap tightly and store in frig. 3 ¼ pounds.

Ooey Gooley Butter Cake

35035-40min
1 Box yellow cake mix
2 eggs
1 stick margarine or butter

Mix & pat into 9x13 pan.

Mix
1 box (3Cups) pwd sugar
2eggs
1 large cream cheese.

Pour in pan on top of first mixture. Bake.

Lemon Snow with Grand Marnier Sauce

2/3 C sugar
1 envelope gelatin
1 1/2 C boiling water
1/3 C lemon juice
1/4 t grated lemon peel
3 egg whites

Combine sugar and gelatin. Add boiling water, stir until gelatin dissolves. Stir in juice and lemon peel. Stir until syrupy. Beat egg whites until stiff. Add syrupy mixture beating until it thickens. Place in a pretty mold and chill 2 hours

Grand Marnier sauce

1/4 C sugar
1/3 C butter, melted
3 T lemon juice
3 T Grand Marnier
1/2 C heavy cream
1 t lemon peel
Beat yolks until light colored. Beat in sugar, butter, lemon juice and Grand Marnier.
Beat cream until thick and glossy but not stiff. Fold in egg mixture with lemon peel. Chill.

Unmold Lemon snow, pass sauce or drizzle underneath on plate.

Chicken roll-ups

4 boneless chicken breasts, pounded thin
2 4 1/2 oz cans deviled ham
1 small diced onion
1 8 oz. pkg. cream cheese
1 #2 can chicken broth

Spread each breast with liberal amount of deviled ham, 3 strips of narrowly sliced cream cheese and a sprinkle of onion.(don't skimp it is a really good filling) Roll the breast jelly roll style and place in a baking dish seam side down. A toothpick can be used to secure the breast if needed. Pour the can of chicken broth over all and bake covered 350 for 45 min. Do not overcook.

Tarragon cream sauce

2 T butter
1 T flour
1/2 C white wine
1 C 1/2 & 1/2 OR heavy cream if you're daring
3 T fresh chopped tarragon

This is made like a white sauce. Melt butter, sprinkle in the flour and incorporate, add white wine slowly while stirring to discourage lumps, return to heat and stir until thickens. Add 1/2 & 1/2 OR cream. Heat but don't boil. Add tarragon and heat through. Serve each chicken breast with liberal amounts of cream sauce. I am all about the sauce. Yum.

Alternate sherry/gravy sauce.

Plese don't judge me for using packaged gravy mix :)
2 pkgs. mushroom gravy mix
1/2 C white wine or sherry (depending on your mood and what you have on hand)
1/2 C water
1/2 # sliced mushrooms
Sprinkle sauce pan with gravy mix, slowly stir in wine/sherry until thickened, add water. Throw in the mushrooms and simmer until mushrooms are done. Serve over each chicken breast. Enjoy!

Crookies

42 Club crackers

1/2 C butter, melted

1/2 C sugar add to butter, boil 2 min

1 t vanilla, add to butter/sugar mix

1 1/2c almonds, ground kind of fine

Put foil in bottom of a jelly roll pan, the crackers should fit perfectly.

Boil the butter, sugar for 2 min. then add the vanilla. Pour over the crackers, sprinkle with the almonds. Bake 10 min. Yum and oh so easy.

Chinese Fried Walnuts

6 C water

4 C walnuts

1/2 C sugar

veg. oil

salt

Pour water into 4 qt. pan, boil. Add walnuts & allow to return to a boil.

Cook 1 min. Drain. Rinse under hot water. Drain. Combine hot nuts

& sugar in bowl and stir until sugar dissolves. Heat 1 in. of oil & fry

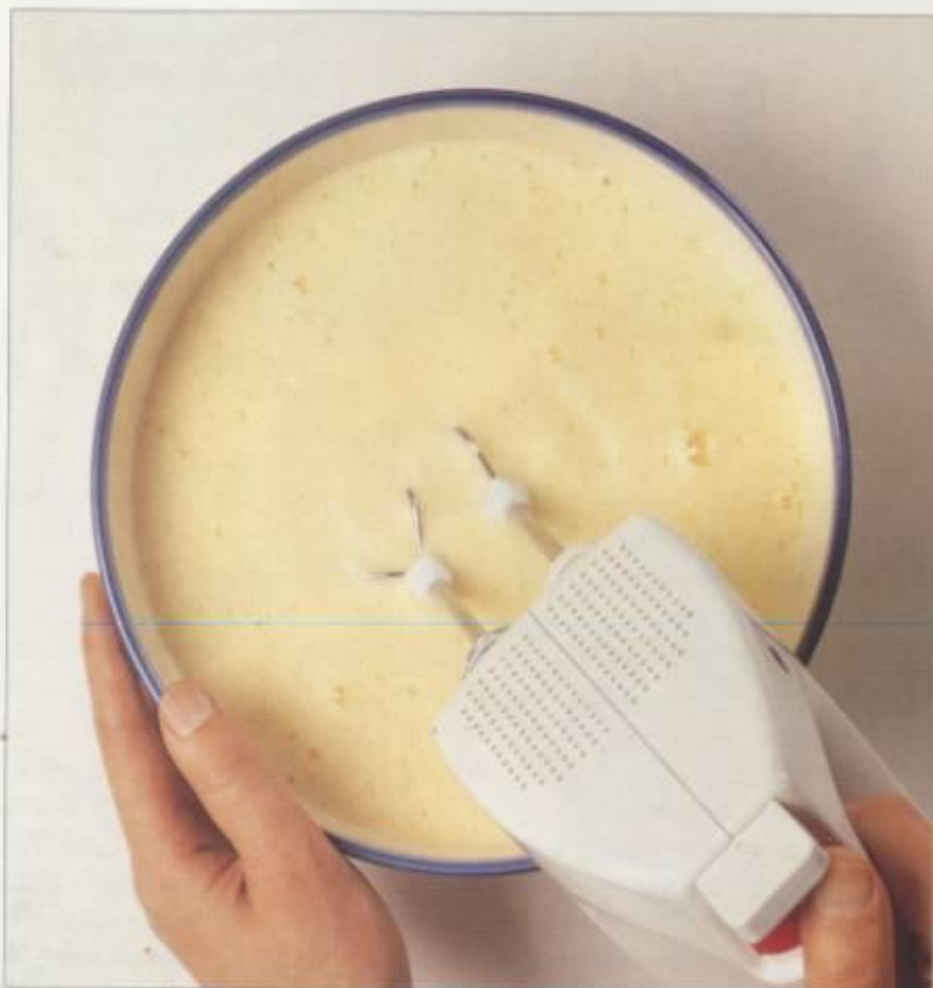
nuts 5 min. or until golden brown. Drain on brown paper. sprinkle

with salt. Store in tight container. I love them best from the freezer.

makes 4 cups. Delicious and so quick. takes about 10 min.

spoon, press the raspberries through the strainer into the bowl. Stir to combine the purée with the juice.

Run a knife around the edge of the torte to loosen it, then remove the sides of the springform pan. Serve the chilled torte with the raspberry sauce. Garnish with whipped cream, fresh raspberries, and Chocolate Leaves.



After gently warming eggs over simmering water, beat them with an electric mixer until they are tripled in volume and cool to the touch.



Far left, pour hot water into the roasting pan to come halfway up the sides of the springform pan. Near left, before pouring on the glaze, use a knife to loosen the edges of the torte from the springform so that when the pan is removed later it will not stick to the glaze.

Chocolate Caramels

A Chocolate topping, caramel center and shortbread base make these mouth watering.

Shortbread Base

1 ¼ all purpose flour
½ tsp salt
¼ C sugar
½ C butter

Filling

½ C butter
2/3 C dark brown sugar
2T light corn syrup
7 oz can condensed milk (1/2 C)
vanilla extract

Topping

4 squares semisweet choc. Broken up

Grease an 8" square shallow bake tin. Sift the flour and salt into a bowl. Add the sugars until the mixture resembles breadcrumbs, then knead into a smooth ball. Press evenly into the tin. Bake 350 for 25 min. or until pale, golden brown, cool.

Filling, put all ingredients into saucepan until melted. Boil gently 7-8 min. Stirring occasionally. Add vanilla and beat until smooth and beginning to thicken. Pour over the shortbread and chill.

Melt choc., spread over top. Cut into squares and remove from tin after set.

Here is the recipe for the mango salsa.

2 mangos, peeled and diced
2 jalapenos, seeded and diced
1 small orange bell pepper, diced
1/2 small red onion, diced
1/2 cup chopped fresh cilantro
1 clove garlic, minced
1 Tbsp olive oil
1/2 tsp salt
Juice of 1 lime

Combine all ingredients in a small bowl, tossing gently to coat. Cover and refrigerate.

This was also good with the blackened fish. The sweetness of the mangos went well with the spiciness of the fish.