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Basic Sweet Dough

2 cups flour	1 1/4 cup milk
1/2 cup sugar	1/2 cup margarine
2 packages yeast	2 eggs
2 teaspoons salt	about 4 more cups flour

In a large bowl, thoroughly mix 2 cups of flour, sugar, salt, and yeast*. Combine milk and margarine and heat until liquid is warm. Gradually add to dry ingredients. Beat for 2 minutes. Add eggs and beat well.

Beat in additional flour to make dough. Knead until smooth and elastic—about 10 minutes. Place in a greased bowl and turn over. Cover and let rise until doubled in size. Punch down and let rest several minutes. Shape into loaves. Place in greased pans and let rise until doubled in size again.

Bake at 350° for 35-40 minutes.

*Bran and cracked wheat can be added here (about 1/3 cup each).

Whole Wheat Bread

3/4 cups milk	1 1/2 cups warm water
3 Tablespoons Sugar	2 packages yeast
4 teaspoons salt	4 1/2 cups whole-wheat flour
1/3 cup shortening	2 cups plain flour
1/3 cup molasses	

Scald milk. Stir in sugar, salt, shortening, and molasses. Cool to lukewarm. Sprinkle yeast into warm water in large bowl. Stir until dissolved. Stir in milk mixture. Combine flours and add 1/2 to liquid mixture. Beat until smooth.

Stir in remaining flour. Turn dough out on lightly floured board. Knead until smooth and elastic. Place in greased bowl. Turn over. Cover and let rise in warm place until doubled in size. Punch down. Let rest. Put into loaf pans. Let rise for a second time.

Bake at 375° for 35-40 minutes.

Potato Flakes Bread Starter Instructions

Starter:	1/2 cup sugar
1/2 cup sugar	1/3 cup oil
3 Tablespoons potato flakes	6 cups bread flour
1/2 cup warm water	1 cup starter
To bake:	1 1/2 cup warm water
1 Tablespoon salt	

Banana Bread

2 very ripe medium bananas, peeled, cut in 1-inch pieces	2 eggs
1/2 cup butter or margarine, chilled, cut in 6 pieces	1/4 cup milk
1 1/2 cups all-purpose flour	2 teaspoons lemon juice or vinegar
3/4 cup sugar	1 teaspoon baking soda
	1/2 teaspoon salt
	1/2 cup walnuts or pecans, optional

Preheat oven to 350 degrees. Position knife blade in bowl. Add bananas and butter; process until finely chopped, about 20 seconds. Add remaining ingredients; process 10 seconds. Turn off. Scrape down sides of bowl with rubber spatula. Add nuts, if desired. Process 2-3 seconds longer. Do not over process, this will make bread course. Turn into greased 9x5-inch loaf pan. Bake until bread springs back when touched lightly in the center, about 55-60 minutes. Cool before removing from pan.

Old Fashioned Sugar Cookies

1/2 cup softened margarine	1/2 teaspoon baking powder
3/4 cup sugar	1/4 teaspoon salt
1 egg	2 cups sifted flour
1/2 teaspoon vanilla	2 Tablespoons milk

Cream margarine and sugar. Add eggs and beat well. Add vanilla and sift remaining ingredients together and add alternately with milk. Mix well. Chill 2 hours or overnight. Roll 1/8" thick on lightly floured surface. Cut with cookie cutters. Sprinkle with sugar. Bake at 375 degrees about 10 minutes.

Platinum Blonde Blondies

3/4 cup plus 2 Tablespoons packed light brown sugar	1 1/2 cup all purpose flour
1 large egg	1/2 teaspoon baking soda
2 teaspoons vanilla extract	1/8 teaspoon salt
1 stick melted butter	1 cup chopped toasted pecans
	3/4 cup white chocolate chips

Beat together sugar and egg until light and fluffy. Add vanilla and butter and mix more. Mix together dry ingredients then add to wet beating until just incorporated. Stir in the pecans and chocolate chips. Pour into an 8" square pan and bake at 325° for 25-30 minutes.

Chocolate Delight

1 stick softened margarine
1 cup self-rising flour
1/2 cup chopped nuts

Mix together, pat in dish, bake 20 minutes at 350 degrees.

8 ounces cream cheese
1 cup 4X sugar
1/2 carton large cool whip

Beat together and spread on crust.

1 package chocolate instant pudding
1 package vanilla instant pudding
3 cups cold milk

Mix and pour onto the other layers. Spread the remaining cool whip on top and sprinkle with chocolate shavings, nuts, etc.

Pound Cake

2 sticks butter	1/2 teaspoon salt
3 cups sugar	1 teaspoon vanilla
6 eggs	1 teaspoon lemon juice
3 cups plain flour	1 cup milk
1/4 teaspoon baking powder	

Combine sugar and softened butter. Add eggs one at a time. Add dry ingredients alternating with wet and beat well. Bake at 350 degrees for 1 hour and 15 minutes in a greased and floured tube pan.

Dixie Bars

2 sticks margarine	1/2 teaspoon salt
1 cup dark brown sugar	1 teaspoon vanilla
1 cup white sugar	1 cup chopped nuts
2 eggs	4X powdered sugar
2 cups sifted plain flour	

Melt margarine. Add sugars to melted margarine. Beat eggs into mixture. Sift flour and salt together. Add to liquid mixture. Add nuts and vanilla. Pour into greased and floured 13 x 9 pan. Bake at 350 degrees for 30 minutes. Cut and roll in powdered sugar while warm.

Hot Fruit Compote

1 large can mixed fruit	1/2 cup light sherry
1 small can pineapple, peaches, pears	1/2 cup melted butter
1 large can apricots	brown sugar
cherries for color	toasted almond slices
8 coconut macaroons	

Butter dish. Crush 4 cookies into bottom. Drain and mix fruit. Put into dish. Top with 4 cookies and brown sugar. Pour melted butter and sherry over fruit. Sprinkle with almonds. Bake at 350 degrees for 35-45 minutes.

Fried Apple Pies

12 ounces dried apples
2 cups water
3/4 cup sugar
Pastry recipe below
Vegetable oil

Combine apples and water. Bring to a boil. Reduce heat, cover and simmer about 30 minutes. Cool and mash slightly. Stir in sugar. Set aside.

Pastry for Fried Apples
3 cups all purpose flour
1 teaspoon salt
3/4 cup Crisco
1 egg, beaten
1/4 cup water
1 teaspoon vinegar

Combine flour and salt. Cut into shortening until mixture resembles coarse meal. Combine egg and water. Sprinkle over flour mixture. Add vinegar and lightly stir until it forms a ball. Wrap in wax paper and chill.

Divide pastry into thirds. Roll each to 1/4" thick. Cut into 5 circles. Place about 2 Tablespoons apple mixture on half of each circle. To seal pies, dip fingers in water and moisten edges of circles. Fold in half and seal using a fork dipped in flour. Heat 1/2" oil to 375 degrees in a large skillet. Cook pies until golden brown turning only once. Drain well on paper towels. Yields 1 1/2 dozen.

Lazy Gal Cobbler

1 cup sugar	1/2 cup milk
1/2 cup flour	1 can or 2 cups fruit
1 stick margarine	

Melt margarine in glass cobbler dish. Combine sugar, flour, and milk. Pour over margarine. Pour fruit into middle. Bake at 350 degrees.

Strawberry Pies (makes 2)

2 baked pie shells	1 cup sugar
1 1/2 cups water	cool whip or whip cream
1 small box strawberry jello	1-1 1/2 quart strawberries
2 Tablespoons cornstarch	

Slice strawberries into pie shells. In sauce pan mix together water with already mixed sugar, cornstarch, and jello. Heat until thick. Pour over strawberries. Chill and top with whip cream.

Buttermilk Pie

1 1/4 cup sugar	2 extra large eggs
2 Tablespoons all purpose flour	1/4 cup melted butter
1 cup buttermilk	unbaked pie crust
2 teaspoons vanilla	

Oven 325° Combine sugar and flour. Mix buttermilk, vanilla, eggs, and butter and stir into dry ingredients. Beat one minute. Pour into an uncooked pie shell and bake for 40 minutes until just set.

Fruit Pizza

Pat 1 roll sugar cookie dough into pizza pan (sprayed with Pam). Bake at 375 degrees about 12-14 minutes and then let cool.

Combine 8 ounces cream cheese, 1/3 cup sugar, and 1/2 teaspoon vanilla. Beat until smooth.

Cover pizza crust.

Cut and arrange fruit over cream cheese mixture.

Make a glaze combining 1/2 cup mandarin orange juice, 1/2 cup frozen OJ concentrate, 1/4 cup sugar, and 1 1/2 Tablespoons cornstarch and pour over fruit. Chill before serving.

Apple Fritters

1 cup self rising flour
2 eggs
1/2 cup milk

Thoroughly mix ingredients into small bowl to make batter. Core and slice 6 apples. Meanwhile, heat oil in fry pan to 350 degrees. When oil is hot, drop dipped apples into oil and cook about 3 minutes in each side or until golden brown. Drain on paper towels. Roll in cinnamon sugar and serve warm.

Caramel Icing

1/2 cup light brown sugar	1/2 cup margarine
1 1/2 cup sugar	1 teaspoon vanilla
2/3 cup evaporated milk	

Mix all but vanilla together in large boiler. Bring to a boil and let boil for 8-10 minutes. Add vanilla. Beat 4-5 minutes with electric beater. Nuts are optional.

Large Chocolate Chip Cookies

1 box yellow cake mix	1/2-1 cup chocolate chips
1/2 cup oil	3/4 cup oatmeal
2 Tablespoons water	1/2 cup pecans
2 eggs, beaten	

Combine all until moistened. Place on lightly greased pizza pan. Bake at 350 degrees for 20-25 minutes.

Caramel Sauce

1 stick real butter	3/4 cup light karo
1 box light brown sugar	1 teaspoon vanilla
1 can eagle brand milk	

1 minute - 2 minutes.

Cindy's Shortbread Cookies

2 sticks margarine- Beat
1/2 cup + 2 Tablespoons sugar- Add

2 Tablespoons cornstarch- Add
2 cups flour- by hand

Chill 2 hours. Bake at 300 degrees for 20 minutes. Confectioners sugar, flavor, milk.

Oatmeal pie

2 eggs, well beaten
2/3 cup melted butter
2/3 cup sugar
2/3 cup white corn syrup

1/4 teaspoon salt
2/3 cup uncooked oatmeal
1/2 teaspoon vanilla

Mix all ingredients. Pour into an unbaked pie shell. Bake at 350 degrees about 40-45 minutes—until firm and brown.

Pink Freeze

1 8 ounce cream cheese
1 1/2 Tablespoon Mayo
2 Tablespoons sugar
1 can whole berry cranberry sauce

1 can pineapple-well drained
1/2 cup chopped nuts
4 ounces cool whip

Cream cream cheese, mayo, and sugar. Add pineapple and walnuts and blend. Add cranberries on pulse. Fold in cool whip and freeze in a 5-6 cup mold.

Divinity

2 egg whites
3 cups sugar
1/2 cup karo

1/2 cup water
1 teaspoon vanilla

Cook sugar and karo in water to hard ball stage. Beat egg whites slowly and add cooked sugar water. Add vanilla. Continue beating until cooked enough to hold shape when dropped onto waxed paper.

Banana Pudding

1 large instant vanilla pudding- mix as directed	4 bananas
1 8-ounce cool whip	vanilla wafers
1 8-ounce sour cream	

Mix pudding. Add 1/2 of cool whip and sour cream. Layer bananas, vanilla wafers, and pudding. Top with remaining cool whip.

Hot Fudge Sunday Cake

1 cup all purpose flour	2 Tablespoons vegetable oil
3/4 cup sugar	1 teaspoon vanilla
2 Tablespoons cocoa	1 cup chopped nuts
2 teaspoons baking powder	1 cup brown sugar
1/2 teaspoon salt	1/4 cup cocoa
1/2 cup milk	1 3/4 cup hot water

Combine first 5 ingredients in an ungreased 9" square pan. Add milk, oil, and vanilla. Mix well. Stir in pecans. Sprinkle brown sugar and more cocoa. Pour hot water over batter. Bake at 350 degrees for 40 minutes. Cool in pan 15 minutes. Spoon into dessert dishes. Top with ice cream.

Pecan Pie

1 1/2 cup flour-plain	1/4 cup oil
1/2 teaspoon salt	2 Tablespoons milk
1 teaspoon sugar	

Use these ingredients to make the crust. Pour the oil and milk on top and press in.

1 cup sugar	3 eggs
1/2 cup blue label- dark karo	1 cup chopped nuts
1/2 stick butter	vanilla

Light Georgia Apple Cake

3 cups all purpose flour	1/3 cup vegetable oil
1 1/2 teaspoons baking salt	1 cup unsweetened applesauce
1/2 teaspoon salt	2 teaspoons vanilla extract
2 teaspoons cinnamon	5 cups peeled and chopped apples
2 eggs	1/2 cup finely chopped pecans, toasted
1 1/2 cups sugar	

Preheat oven to 350 degrees. Sift together twice, the flour, baking soda, salt and cinnamon. In a separate bowl, beat eggs and sugar until creamy with a wire whip. Add oil, applesauce and vanilla; beat until smooth. Add dry ingredients and mix until a stiff dough forms. Stir in apples and pecans. Pour into a 10-inch tube pan coated with vegetable cooking spray and lightly dusted with flour. Bake for 1 hour and 10 minutes or until brown.

Walden Pond Trifle

16-20 ice cream sandwiches	3/4 cup butterscotch topping
1 large Cool Whip	1 cup buttered, toasted, chopped pecans
1/4 cup Kahlua (optional)	

Place one layer ice cream sandwiches in rectangular glass casserole. Mix Cool Whip and Kahlua. Cover layer of ice cream sandwiches with 1/2 Cool Whip mixture. Pour butterscotch topping over Cool Whip layer. Sprinkle 1/2 nuts on top of butterscotch layer. Layer all again excluding butterscotch topping. Freeze 1 hour before slicing. Keeps well for special treat for unexpected guests.

Fluffy Pumpkin Pie

1 cup canned pumpkin	1 teaspoon allspice
32 large marshmallows	1/2 pint whipping cream
1 teaspoon cinnamon	1 baked pie shell
dash of salt	

Heat pumpkin and marshmallows over double boiler until melted. Add cinnamon, salt, and allspice. Put in refrigerator until cold. Whip Cream. Whip cool pumpkin mixture until light. Fold both together and pour into baked shell. Chill at least 3 hours.

Coconut Cream Pie

1/4 cup butter	16 ounces Cool Whip
7 ounce package coconut	12 ounce jar caramel topping
1/2 cup chopped pecans	2 deep dish pie shells (graham cracker or shortbread)
8 ounce package cream cheese	
14 ounces sweetened condensed milk	

Melt butter in large skillet. Add coconut and pecans; cook until golden, stirring frequently. Set aside. Combine cream cheese and condensed milk, beat until smooth. Fold in whipped topping. Layer 1/4 cream cheese mixture in each pie shell. Drizzle with 1/4 caramel over each. Sprinkle 1/4 coconut mixture on each. Repeat layers. Cover and freeze until firm. Let stand at room temperature for 5-10 minutes before slicing. Makes 2 pies.

Coconut Cake

1 box white moist cake mix
4 eggs
1 cup milk
1/2 cup oil

Mix all ingredients together completely. Pour into 3 cake pans, distribute batter as evenly as possible. Cook at 350 degrees for 15 minutes. Let cool for 30 minutes before icing.

Coconut Icing
18 ounces frozen coconut
12 ounces sour cream
1 cup sugar
1 1/2 cups Cool Whip

Mix well. Spread a layer on each cake top and stack them one on top of the other. When finished, ice the entire cake, top and sides. Let icing set on cake for 3 days.

Double Decker Fudge

1/2 cup sugar	dash of salt
1 7-ounce jar marshmallow cream	1 6-ounce package semi-sweet chocolates
2 6-ounce cans evaporated milk	1 6-ounce package butterscotch pieces
1/2 cup margarine	

In 3-quart saucepan combine sugar, marshmallow cream, milk, margarine, and salt. Cook and stir over medium heat until mixture boils. Boil gently, stirring frequently, for 6 1/2 minutes. Divide mixture in half. To one half add chocolate and to the other add butterscotch until melted and blended. Pour chocolate first onto buttered 13x9x2 inch pan. Pour the butterscotch layer on top of the chocolate. Cool and cut into pieces.

Swedish Cream with fresh berries

1 envelope unflavored gelatin	2 cups sour cream
1/4 cup cold water	1 1/2 teaspoon vanilla
2 cups heavy whipping cream	fresh berries
1 cup sugar	

Soften gelatin in water. In a sauce pan heat the cream and sugar; add gelatin heating until gelatin dissolves. Cool until slightly thickened; fold in sour cream and vanilla. Pour into a serving bowl to mold. Refrigerate several hours. Serve with berries.

Boursin Cheese Quiche

1 cup shredded swiss cheese	3 eggs
1/4 cup chopped green onions	1/2 cup whipping cream
1/4 cup chopped ripe olives	5 ounces boursin spice cheese/ pastry
2/3 cup halved cherry tomatoes	

Sprinkle 3/4 cheese in bottom of pastry. Sprinkle onions, olives and tomatoes over swiss cheese. In medium bowl, mix eggs, cream, and cheese. Pour over vegetables. Sprinkle with remaining swiss cheese. Bake at 375 degrees for 35 minutes. Let stand for 5 minutes before cutting.

Judy's Breakfast Casserole

Butter bread on 2 sides and line 9 x 13 pan with bread. Add 10-12 ounces of grated cheese and 1 pound of sausage or ham. Add another layer of bread and pour 6-8 eggs beaten with 2 cups of milk on top. Sprinkle with 1/2 teaspoon curry, 1/4 teaspoon dry mustard, and horseradish sauce, poppy and sesame seeds.

Angel Biscuits

1 package yeast
1 teaspoon sugar
2 Tablespoons tepid water

Combine above in a small bowl and let sit.

5 cups plain flour	1 teaspoon salt
4 Tablespoons sugar	1 cup (2 sticks) softened butter
1 Tablespoon baking powder	2 cups buttermilk
1 teaspoon baking soda	

Combine flour, sugar, baking powder, baking soda and salt. Cut in butter. Add buttermilk then yeast mixture. Mix thoroughly. Knead a few times on floured surface until smooth. Place in a buttered, covered bowl and let stand for 1 hour or until doubled. Punch down and roll out 1/2" thick. Cut into biscuits. Bake at 400 degrees for 10-12 minutes. (Dough can be stored in tightly covered container in refrigerator for 2 weeks.

Garlic Cheese Grits

1 cup grits	1 stick butter
4 cups water	1 roll garlic cheese
1 Tablespoon salt	1/2 pound sharp cheese
2 Tablespoons Worcestershire sauce	3 well beaten eggs

Cook grits in salted water. Add butter, garlic, and Worcestershire sauce. Stir well. Add eggs and cheese. Bake in casserole at 350 degrees for 20-30 minutes.

Break Sausage Casserole

1 pound mild sausage	3/4 cup milk
1 8-ounce can crescent rolls	2 teaspoons minced onion
1 pound shredded Mont. Jack cheese	garlic salt to taste
5 eggs	

Fry and drain sausage. Flatten dough into bottom of 9 x 13 pan. Sprinkle cheese over dough. Mix eggs, milk, onion, and garlic salt together. Pour over cheese and sausage mixture. Bake at 350 degrees for 20-25 minutes.

Kashi Almond Crispy Treats

1 box almond flaxseed Kashi cereal	1 cup whole almonds
1 bag miniature marshmallows	3/4 cup flaxseed
1 stick butter	1 cup pumpkin seed
1/8 teaspoon salt	1 package dried cranberries, cherries, raspberries, or blueberries
2 cups puffed rice cereal	

Melt butter, add marshmallows and melt, add salt cereals then nuts. Press into a buttered jellyroll pan and let cool.

Ever Ready Bran Muffins

3 1/2 cups sugar	2 tablespoons cinnamon
1 cup corn oil	1 quart buttermilk
4 eggs, beaten	1 15-ounce 100% bran or 15-ounce Raisin bran
5 cups self rising flour	1/2 cup fruit and fiber
5 teaspoons baking soda	1/2 cup raisins
1 1/2 teaspoon salt	

Blend sugar and oil. Add beaten eggs. Sift dry ingredients together. Add alternately with buttermilk. Stir in cereal. Keep refrigerated in a tightly closed container. Stir well before each use. Stir in a little more buttermilk with each batch. Bake in greased muffin tins 20-25 minutes at 350 degrees.

Hot Mulled Wine

5 cups water
1 1/2 cup sugar
15 whole cloves

2 cinnamon sticks
1/2 gallon burgundy

Combine water, sugar and spices. Bring to a boil. Simmer for 20 minutes stirring occasionally. Heat until just hot. Serve hot.

Melanie's Punch

Fresca
Frozen strawberry daiquiri mix

White grape juice

Mix and enjoy.

Buttered Rum

1 pound butter
1 box brown sugar
1 box powdered sugar

Cream these together. Add...

1 quart softened vanilla ice cream
1 teaspoon nutmeg

2 teaspoons cinnamon
dash of cloves

Keep in the freezer. Add large dollop to hot rum.

Russian Tea

1/2 large jar Tang
1 cup instant tea
1 cup sugar

1 teaspoon cloves
1 teaspoon cinnamon

Susan's Broccoli Soup

- | | |
|-------------------------------------|--------------------------------|
| 1 10-ounce frozen, chopped broccoli | 1 can cream of chicken soup |
| 2 Tablespoons chopped onions | 1 10-ounce can evaporated milk |
| 4 Tablespoons margarine | |

Cook broccoli in microwave in 2 Tablespoons of water. Drain and take out. Melt butter and onions and sauté. Add soup and milk and stir well. Pour broccoli back into mixture. Cook 10 minutes.

Cajun Chicken Soup

- | | |
|-------------------------------|-------------------------|
| 3-4 Tablespoons butter | 1 teaspoon black pepper |
| 2 cups diced carrots | 1 teaspoon salt |
| 1 cup diced onions | 4 cups chicken broth |
| 1 cup diced green pepper | 6 cups tomato juice |
| 3 stalks celery | 1 cup rice |
| 2 Tablespoons Cajun seasoning | 2 cups diced chicken |
| 2 Tablespoons garlic powder | |

Melt butter and sauté vegetables and seasoning. Add chicken broth and boil 10 minutes. Add tomato juice and boil. Add rice and cook until tender (20 minutes). Add chicken and serve.

Chicken and Wild Rice Soup

- | | |
|---|--|
| 1 onion, chopped | 2 cups chopped chicken or meat from 1 rotisserie chicken |
| 1 cup sliced carrots | 1 can cream of chicken soup |
| 5 cups water | 10 oz frozen broccoli |
| 1 package heat and serve long grain wild rice | 8 oz Velveeta cheese loaf |

Melt butter and sauté vegetables and seasoning. Add chicken broth and boil 10 minutes. Add tomato juice and boil. Add rice and cook until tender (20 minutes). Add chicken and serve.

Hot Tomato Aspice

- | | |
|----------------------------|--|
| 1 quart tomato juice | chopped cucumber, bell pepper, onion, celery |
| 2 packages lemon jello | Cajun spices |
| 1/2 envelopes know gelatin | |

Blueberry Salad

- | | |
|-------------------------------|------------------------|
| 1 can blueberry pie filling | 1 8-ounce cream cheese |
| 1 small can crushed pineapple | 1/2 cup sugar |
| 1 large package cherry jello | 1 cup sour cream |

Drain pineapple and add water to make 2 cups. Heat mixture until boiling and dissolve jello. Add pie filling and pineapple. Mix well. Chill until firm. Top with remaining ingredients, beaten together. Top all with cool whip and nuts for garnish.

Black Eyed Pea Salad

- | | |
|--|----------------------------|
| 1 8-ounce can pineapple tidbits | 1/3 cup cider vinegar |
| 1 16-ounce can black eyed peas-drained | 1 Tablespoon vegetable oil |
| 1 Medium green pepper, chopped | 1/4 teaspoon black pepper |
| 1 jalapeno pepper, seeded and minced | |

Use the first 3 ingredients to make the salad and the following four for the dressing. Pour dressing over salad and toss well. Refrigerate several hours. Drain and serve over lettuce. Makes 6 servings.

Hot Chicken Salad

- | | |
|------------------------------------|------------------------------|
| 2 cups cooked, diced chicken | 1 Tablespoon lemon juice |
| 1 cup celery, chopped | 1 can sliced water chestnuts |
| 1 cup cooked rice, cooked in stock | 3 eggs, boiled and chopped |
| 1/2-3/4 cup mayo | 1 can cream of chicken soup |
| 1 Tablespoon chopped onions | salt and pepper to taste |

Mix all. Pour into 13 x 9 pan. Add more broth-crushed corn flakes and 3/4 stick margarine. Bake at 350 degrees for 30 minutes.

Beaufort Shrimp Salad Dressing

- | | |
|---------------------------------------|-----------------------------------|
| 6 Tablespoons mayo | 3/4 cup finely diced pepperoncini |
| 2 Tablespoons sour cream | 1 1/2 stalks celery finely diced |
| 1 1/2 Tablespoons Dijon style mustard | 2 Tablespoons lemon juice |
| 1 1/2 teaspoons horseradish | |

Serve over lettuce.

Rainbow Salad

5 3-ounce packages of jello
6 1/4 cups boiling water

5 teaspoons vinegar
1 cup mayonnaise

Dissolve 1 color jello in water. Add vinegar. Pour 3/4 cup into pan. Let chill. Add 3 Tablespoons mayo to jello left. Spoon over set jello. Chill. Repeat with all colors.

Arizona Salad

1 bunch broccoli, washed and separated
1/4 cup raisins

8 strips bacon, crisp and crumbled
1/2 cup chopped pecans

dressing:
1 cup mayonnaise
1/4 cup sugar
2 Tablespoons vinegar

Make one day ahead.

Festive Cornbread Salad

1 pan cornbread-cool and crumble
2 cups mayonnaise
2 celery stalks
1 green pepper

1 4-ounce jar chopped pimento
3/4 cup onions
3/4 cup chopped pecans
1 large diced tomatoes

Cool 2 1/2 hours in the refrigerator.

Ham and Cheese Tortellini Salad

2 cups cheese tortellini (cooked and drained)
2 cups cubed ham
4 oz cheese cubed
Red bell pepper
Green bell pepper

Small can sliced drained black olives
1 cup frozen peas
Minced onion to taste
1 Tablespoon milk
1 Tablespoon lemon juice

Combine all. Refrigerate 2-3 hours or overnight to blend flavors. Just before serving sprinkle with parmesan cheese.

Noodle Salad

1 head cabbage, sliced finely
tops of green onions

2 packages Ramen noodles sautéed with
butter, sliced almonds, and 2 T sesame
seeds

Dressing:

1/2 cup sugar
1/4-1/2 cup rice vinegar
3/4 cup peanut oil
dash of soy sauce
salt and pepper to taste

Green and Red Salad

Green leafy lettuce
Red leafy lettuce
Red wine vinegar dressing
Red onion

Green and red peppers
Grape tomatoes
Hearts of palm

Marinate onion, peppers, tomatoes, and hearts of palm in red wine vinegar dressing overnight. At the last minute toss with red and green lettuce.

Vegetable Coleslaw

1 large bag of broccoli coleslaw
1 bunch green onions
2 packages chicken ramen noodles

1/2 cup sunflower seeds
1/2 cup sliced almonds

Dressing:

3/4 cup vegetable oil
1/2 cup vinegar
1/2 cup sugar
1 packet of chicken flavoring from noodles

Run noodles under hot water in a strainer to soften them. Mix all ingredients together in bowl using only 1/2 of the dressing.

Chicken Curry Fruit Salad

2 fresh pineapples, cut up or 20 ounce can pineapple chunks, well drained	1/2 teaspoon curry
1 1/2 cups chicken, cooked and diced	1/2 cup coconut
3/4 cups diced celery	1/3 cup salted peanuts
3/4 cup mayonnaise	1 banana, sliced (dip in pineapple juice to prevent darkening)
2 Tablespoons Major Grey's chutney	1 11-ounce can mandarin oranges, drained well

Mix pineapple, chicken, celery and chill overnight. Mix mayo, chutney, and curry and chill as well. Just before serving add these two mixtures with coconut and peanuts. Top with banana slices and oranges. You may use fresh mango slices or avocado slices. Serves 4-6.

Make Ahead Oriental Salad

1 17-ounce can peas, drained	1 4 1/2-ounce jar sliced mushrooms, drained
1 16-ounce can bean spouts, drained	1 4-ounce jar chopped pimento, drained
1 12-ounce can shoe peg corn, drained	1 large green pepper, chopped
1 8-ounce can sliced water chestnuts, drained	1 large onion, thinly sliced
	1 cup sliced celery
marinade:	1 Tablespoon soy sauce
1 cup sugar	1 teaspoon dry mustard
1 cup oil	1/2 teaspoon salt
1/2 cup vinegar	1/4 teaspoon pepper
1/2 cup water	1/2 teaspoon paprika
2 Tablespoons red wine vinegar	1 clove garlic, crushed

Combine canned and fresh vegetables. Make marinade and pour over vegetables. Chill overnight.

Gulf Coast Salad

1 pound cooked shrimp	1/2 teaspoon horseradish
1 cup cooked rice	1/2 teaspoon mustard
1/2 cup chopped green onions	1/4 teaspoon Tabasco sauce
1/2 cup chopped celery	1 Tablespoon lemon juice
1/2 teaspoon salt	1/2 cup mayonnaise
1/8 teaspoon pepper	2 Tablespoon catsup

Toss first four ingredients together. Mix the remaining ingredients together and add to shrimp mixture.

Raw Curry Vegetable Dip

1 1/3 cup Hellmann's Mayonnaise	2 Tablespoons catsup
2 Tablespoon honey	2 Tablespoons grated onion
7 drops Tabasco	1 Tablespoon lemon juice
salt to taste	1 Tablespoon curry powder

Mix all together and chill overnight.

Jesabelle Sauce

1 smuckers jar apricot preserves	1 jar horseradish
1 smuckers jar pineapple preserves	1 small jar mustard
1 larger jar apple jelly	

Mix all in a blender.

Adrian Delight

12 ounce cream cheese	1/4 cup cold water
1 stick butter	1/2 cup white raisins
1/2 cup sour cream	1 cup slivered, toasted almonds
1/2 cup sugar	grated rind of 2 lemons or
1 envelope gelatin	juice of 1 lemon

Let first three ingredients come to room temperature. Cream well and add sugar. Dissolve gelatin in cold water. Over hot water, add to cream cheese mixture. Add lemon juice. Fold in raisins and almonds. Mold. Serve with plain crackers, kiwi fruit on a bed of lettuce, red and green apples, and strawberries.

Sausage Pinwheels

4 cups Bisquick
1 1/2 sticks margarine
1 cup milk

1 pound hot and 1 pound mild sausage,
mixed

Mix the first 3 ingredients and refrigerate. Roll 1/4" thick and put sausage on. Roll up and freeze for 1 hour. Slice. Freeze individual pinwheels. Bake at 400 degrees for 20 minutes.

Josephina

1 4-ounce can chopped chilies
1 cup butter, softened
1 clove minced garlic

1 cup mayonnaise
8 ounces Monterey Jack cheese

Spread on sliced French bread and broil.

Chili Con Queso Dip

1 clove chopped garlic
1 1/2 pounds ground beef
2 medium onions
1 4-ounce can chopped green chilies

1 Tablespoon Worcestershire
2 8-ounce cans tomato sauce
1 pound Velveeta, diced

Sauté the first 3 ingredients and then add the rest. Serve hot with Fritos.

Cajun Cheex Mix

1 box crispix	1 can sesame stix- "flavor tree"
2 cups pecans	3 cups cheetos
3 cups broken taco chips	9 Tablespoons Worcestershire
17 ounces mixed nuts	9 Tablespoons Creole seasoning
3 cups pretzels	1 1/2 sticks margarine
3 cups cheese crackers	1 teaspoon celery salt
1 box of round croutons	1 teaspoon garlic powder
1 large can shoe string potato sticks	3 teaspoons hot sauce

Cook in microwave and stir. Repeat 3 times. If not spicy enough, sprinkle more Cajun or Creole seasoning as you stir.

Borsini Cheese

8 ounces butter	1/4 teaspoon marjoram
16 ounces cream cheese	1/4 teaspoon white pepper
2 crushed garlic cloves	1/4 teaspoon thyme
1/4 teaspoon oregano	1/4 teaspoon dill weed
1/4 teaspoon basil	

Mix all together with beaters. Make one day before you want to use.

Cheese Ball

2 8-ounce packages cream cheese	1/2 small can crushed pineapple, drained
2 Tablespoons grated onion	3 teaspoons nature seasonings salt
2 Tablespoons grated bell pepper	

Make into a ball. Roll in nuts if desired. To make dip, add small amount of pineapple juice.

Shrimp Mold

1 can tomato soup	1 1/2 cup finely chopped onions
2 small packages cream cheese	2 cups finely chopped celery
1 1/2 Tablespoons gelatin	2 cups finely chopped shrimp
1/4 cup cold water	1/4 teaspoon pepper
1 cup mayonnaise	1 Tablespoon Worcestershire

Dissolve gelatin in cold water and set aside. Boil tomato soup and add cream cheese. Beat until smooth. Add gelatin mixture and blend well. Let cool. Add remaining ingredients. Mold and chill.

B.L.T Dip

9 Roma tomatoes, chopped
2 pounds bacon, broken
1 cup mayonnaise

1 cup sour cream
dash of cayenne pepper
green onions

Combine the last four ingredients to be 1/2 inch thick. Top with tomatoes and bacon. Serve with butterfly crackers.

Curry Chutney Mold

8 ounces cream cheese
2 Tablespoons heavy cream
1/2 Tablespoon curry powder

3/4 cup chutney
1/2 cup pecans
1/2 cup raisins

Combine all into mold. Garnish with peanuts and onions.

Party Chicken

8-10 boned chicken breast	1 can cream of mushroom soup
1 can chipped beef, soaked in hot water for 5 minutes and then dried bacon	1 pint sour cream
	fresh mushrooms, optional

Wrap bacon around the chicken and place over the dried beef in a buttered casserole. Cover with combined mushroom soup and sour cream. Bake in slow oven at 250 degrees for 2 1/2 hours covered then 30 minutes uncovered.

Bar-B-Q Black Beans and Rice

2 cans of black beans, drained	4 Tablespoons Bar-B-Q sauce
1 can stewed tomatoes	3/4 teaspoons cumin
1 can chopped green chilies	freshly ground black pepper
1 can vacuum packed corn, drained	

Combine all. Heat through and serve over rice.

Red Beans and Rice with Sausage

2 Tablespoons butter	1/4 cup water
1/2 cup chopped celery	1 teaspoon garlic powder
1/4 cup chopped onion	1 teaspoon dried oregano
1/4 cup chopped green pepper	1/4 teaspoon white pepper
1 16-ounce can kidney beans, drained	1/4 teaspoon black pepper
smoked sausage, 1" cubes	1 1/2 cup minute rice
1 can beef broth	

Melt butter and sauté vegetables until soft. Stir in beans, broth, water, and seasonings. Bring to a boil and stir in rice. Cover and remove from heat. Let stand 5 minutes.

Easy Easter Egg Pot Pie

4 hard-cooked eggs, chopped	1 cup shredded cheddar cheese
1 8-ounce can corn, drained	1 5-ounce can shredded chicken
1 8-ounce can peas, drained	1 can cream of mushroom soup
1 Tablespoon pimentos	2 can ready-to-bake crescent rolls

Preheat oven to 350 degrees. In a medium bowl, mix first seven ingredients. In a medium casserole dish, press first container of crescent roll dough on bottom and sides of dish. Empty egg mixture into casserole dish and top with second crescent roll dough. Bake 40-45 minutes.

Olive Garden Style Chicken Marsala

4 chicken breast halves; boneless, skinless, pounded to 1/4 inch thickness	4 Tablespoons oil
1/4 cup Wondra flour	4 Tablespoons butter/margarine
1/2 teaspoon salt	1 cup fresh mushrooms, sliced
1/2 teaspoon oregano	1/2 cup marsala wine

Combine flour, salt, pepper and oregano and blend well. Heat the oil and butter in a skillet until bubbling lightly. Dredge the chicken in flour and shake off the excess. Cook the chicken on medium heat for about 2 minutes on the first side, until lightly brown. As you turn the breasts to the second side to cook, add the mushrooms around the chicken pieces. Cook about 2 more minutes, until lightly browned on the second side. Stir in the mushrooms. When the second side is lightly browned add the wine around the pieces, cover the pan and simmer for about 10 minutes.

Barbecue Shrimp

4 pounds unpeeled, large fresh shrimp or 6 pounds shrimp with heads on	2 Tablespoons Creole seasoning
1/2 cup butter	2 Tablespoons lemon juice
1/2 cup olive oil	1 Tablespoon chopped parsley
1/4 cup chili sauce	1 teaspoon paprika
1/4 cup Worcestershire sauce	1 teaspoon oregano
2 lemons, sliced	1 teaspoon ground red pepper
4 garlic cloves, chopped	1/2 teaspoon hot sauce
	French bread

Spread shrimp in a shallow, aluminum foil-lined broiler pan. Combine butter and next 12 ingredients in a saucepan over low heat, stirring until butter melts, and pour over shrimp. Cover and chill 2 hours, turning shrimp every 30 minutes. Bake, uncovered, at 400 degrees for 20 minutes; turn once. Serve with bread.

Barbecued Ribs

Allow 1/2 to 1 rack per person	1/4 cup chili powder
1/2 cup brown sugar	1/4 cup salt
1/2 cup coarsely ground black pepper	2 Tablespoons garlic powder
1/2 cup paprika	

Combine the dry ingredients and mix well. Store in a plastic bag. Add the rib portions and shake one at a time until well coated. Layer the ribs in crisscross pattern in a covered roaster with a rack in bottom of pan to which 1/2 cup water has been added. Cover and cook at 275 degrees for approximately 3 hours. Ribs should be very tender at this point. Serve as is or with Barbecue sauce.

Taku Glacier Lodge Salmon Baste

1/3 cup butter	1 Tablespoon dry white wine
2/3 cup brown sugar	8 10-12 ounce salmon fillets
2 Tablespoons lemon juice	

In a medium saucepan melt butter over medium heat. Stir in brown sugar until dissolved. Add lemon juice and wine. Stir and heat through, about 5 minutes. Place filets in a well-greased grill basket. Grill on an uncovered grill directly over medium coals (we use alderwood) for 4-6 minutes per 1/2 inch thickness, or until fish flakes when tested with a fork. Turn often basting with each turn.

Joan's Chicken Casserole

3 pounds boneless chicken breasts	8 ounces sour cream
1 cup celery, chopped	2 Tablespoons lemon juice
1 can sliced water chestnuts	1/4 teaspoon salt
2 Tablespoons minced onion	liberal dash pepper
1 can cream of chicken soup	crushed potato chips
1 cup light mayonnaise	paprika

Cut cooked chicken into bite-size pieces. Mix remainder of ingredients, except potato chips and paprika, with chicken. Pour chicken mixture into greased 2-quart casserole. Top with potato chips and paprika. Bake, uncovered at 350 degrees until bubbly, about 30 minutes.

Gratin de Ranes us Beaufort or Turnip Casserole

1 1/2 lbs turnips, peeled, sliced to 1/4"	1 medium onion, sliced
salt and pepper	2 medium cloves garlic, minced
1/4 cup butter	1 cloved garlic, halved
3 T minced fresh parsley	1 teaspoon cornstarch
1 1/4" thick slice prosciutto ham cut into 1/4" cubes (optional ingredient)	1 1/2 c whipping cream
	1 1/2 c grated mozzarella cheese

Blanch turnips in boiling salted for about 10 minutes. Drain and pat dry. Sprinkle with salt and pepper. Melt butter in large skillet over medium heat. Sauté onion, parsley garlic and prosciutto ham until garlic is golden. Mix in turnips. Rub casserole with garlic halves. Layer turnips no higher than 1 1/2" in casserole. Scald cream with salt and pepper. Blend in cornstarch. Pour evenly over turnips. Bake in 325 degree oven for one hour or in microwave for 20 minutes. Cover with cheese and bake until cheese melts. Do not brown cheese.

Carrot Casserole

1 pound carrots, cooked in salt water until tender	1/3 teaspoon salt
1/2 cup chopped onion	2/3 cup mayonnaise
1 cup cheese, grated	1 teaspoon sugar
	buttered breadcrumbs

Combine all and place in a buttered casserole and bake at 350 degrees until bubbly.

Savory Rice

1 cup rice
1 can French onion soup
1 can water
1 stick margarine
1 onion
mushrooms or water chestnuts

Place one stick of margarine in casserole and melt in oven. Add other ingredients. Bake at 350 degrees for about 45 minutes.

Summer Veggie Medley

2 yellow squash	1/4 cup butter
4 zucchini	1 can cream of celery soup
1 onion	1 can chopped tomatoes
1 teaspoon dill	salt and pepper
1/2 teaspoon garlic salt	4 slices swiss cheese

Slice squash in 1/2 inch pieces and sauté with onion, dill, and garlic salt in butter until tender. Stir in soup and tomatoes. Heat, stirring occasionally. Put into casserole topped with cheese and bake until melted. Serves 6-8.

Tomato Pie

1 Pie crust (unbaked)	3 or 4 tomatoes
1 large chopped onion	1 cup whipping cream
1/2 pound swiss or gruyere cheese	

Spread onions over crust, then thin strips of chesses, then tomato slices dipped in flour. Pour cream over everything and bake at 325 degrees for 45-50 minutes. Let cool before serving.

Wild Rice Salad

1 6-ounce package quick cooking long-grain and wild rice mix	1/3 cup white balsamic vinegar
2 cups chopped cooked chicken	4 Tablespoons olive oil
1/2 cup dried cranberries	1/4 teaspoon salt
1 granny smith apple, peeled and diced	1/4 teaspoon pepper
1 medium carrot, grated	2 green onions, chopped
	1 package sliced almonds, toasted

Cook rice according to package directions and let cool. Stir together chicken, next 8 ingredients, and rice in a large bowl. Cover and chill 8 hours. Sprinkle with almonds just before serving.

Broccoli Salad

1 bunch, copped fresh broccoli	3/4 cup mayonnaise
4 hard boiled eggs, dried	3/4 cup chopped green olives
1/2 cup chopped onion	

Mix all ingredients and leave in refrigerator overnight for flavors to blends. You may want to lightly blanch broccoli in microwave.

Betty's Chicken Salad

4 chicken breasts, broiled and shredded or chopped	2-3 spring onions finely chopped
juice of one lemon	1/2 - 1 cup toasted, chopped pecans
1 pint of low fat sour cream	mayonnaise
4 boiled eggs, chopped	salt and freshly ground pepper

Mix all together and adjust for your taste.

Chicken Curry Fruit Salad

1 12-ounce can pineapple chunks, drained	1/2 teaspoon curry
2 1/2 cup diced chicken or curry	1/2 cup coconut (optional)
3/4 cup diced celery	1/3 cup salted peanuts
3/4 cup mayonnaise	1 banana, sliced
2 Tablespoons chutney	1 11-ounce can mandarin oranges, diced

Mix drained pineapple, chicken, and celery and chill. Mix mayonnaise, chutney and curry and chill at the same time. Just before serving combine the two mixtures and add peanuts, oranges, and bananas. Top with coconut.

Old South Cucumber Lime Pickles

7 pounds cucumbers (sliced crosswise)	8 cups sugar
1 cup Mrs. Wages Pickling Lime	1 Tablespoon salt (optional)
2 gallons water	2 teaspoons mixed pickling spices
8 cups distilled white vinegar, 5% acidity	

Soak clean cucumbers in water and lime in mixture in crockery or enamel ware for 12 hours or overnight. Do not use aluminum ware. Remove sliced cucumbers from lime water. Discard lime water. Rinse 3 times in fresh cold water. Soak 3 hours in fresh ice water. Combine vinegar, sugar, salt and mixed pickling spices in a large pot. Bring to a low boil, stirring until sugar dissolves. Remove syrup from heat and add sliced cucumbers. Soak 5-6 hours or overnight. Boil slices in the syrup 35 minutes. Fill sterilized jars with hot slices. Pour hot syrup over the slices, leaving 1/2 inch headspace. Cap each jar when filled. Process pints 10 minutes, quarts 15 minutes in a boiling water bath canner. Test jars for airtight seals according to manufacturer's instructions. Refrigerate unsealed jars.

Peach Butter

12 quarts peaches, about 1/2 bushel
2 cups water
8 cups sugar

Peel and dice peaches. Put into two large dutch ovens. Put 1 cup water into each large pan. Bring to boil without stirring-shake pan after to keep from sticking. When fruit has cooked tender process through sieve or blender. Pour back into dutch ovens. Add sugar and stir to dissolve. Bake in oven at 325 degrees about 1 hour or until golden in color. Pour into sterilized jars.

Apple Butter

6 pounds apples, peeled, cored and sliced	1 teaspoon cinnamon
2 quarts apple cider	1/2 teaspoon cloves
4 cups sugar	1/2 teaspoon allspice

Fill blender with sliced apples. Pour in 1-2 cups cider and blend. Pour into large dutch oven. Cook at 350 degrees for 3 hours, or until cooked halfway down. Put in remaining ingredients and cook another 2 hours. Pour into sterilized jars and seal.