

Harrison Family Cooking Volume 3

By Candace June

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ALSO AVAILABLE BY CANDACE JUNE:

HARRISON FAMILY COOKING: VOLUME 1 & 2 AND HARRISON FAMILY DESSERTS.

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BREAKFAST

ALL IN ONE BREAKFAST

16 Slices of white bread (cut of crusts)
16 slices of Canadian back bacon
16 slices of medium cheddar cheese
6 large eggs
½ tsp pepper
1 tsp of dry mustard
¼ cup onion (finely chopped)
½ cup green pepper (finely chopped)
2 tsp Worcestershire Sauce
3 cups of milk (2%)
2 shakes of Tabasco Sauce
1 ½ cups Crushed Cornflakes

In a 9x11 glass baking dish, grease the dish with butter and add half of the slices of bread to cover the bottom of the dish. Then add the bacon over top of the bread. Finally add the cheddar cheese evenly over the bacon and then top with the remainder of the bread. In a separate bowl, mix together the eggs and the pepper. Then add mustard, onion, green pepper, Worcestershire sauce, milk and hot sauce. Give it a stir and pour over the top of the bread. Let sit over night in the fridge. Melt the butter and pour over the casserole and add the crushed cornflakes to the top. Bake in a 350f oven, uncovered for 1 hour. Remove from oven and let stand for 15 minutes.

CINNAMON LOAF

1 ½ tsp of cinnamon
¼ cup brown sugar (firmly packed)
2 cups of flour (sifted)
1 tsp baking powder
½ tsp baking soda
½ tsp salt

¼ cup butter (softened)
1 cup of brown sugar
2 eggs (large)
1 tbsp vanilla
1 cup of sour milk (add 1 tbsp lemon juice to make the sour milk. Let stand for 1 minute)

In a small bowl, mix together the cinnamon and the ¼ cup of packed brown sugar and then set aside.

In another small bowl, mix together flour, baking powder, baking soda and salt and also set it aside.

In a large bowl, blend butter and 1 cup of brown sugar together until its is nice and fluffy. Beat in 1 at a time the eggs. make sure they are well blended after each one goes in. Finally add the vanilla.

Add flour in 3 sections, alternating with the sour milk in 2 sections, beginning and ending with the flour mixture. Pour ½ the batter into a greased loaf pan and smooth mixture out. Then sprinkle over the batter ½ of the cinnamon mixture. Finally, spoon over the rest of the batter on top. Smooth out carefully and take a knife and gently run it through the batter creating a swirl effect. Bake in a 350F oven for an hour. Insert a toothpick in the center and make sure it comes out clean. Remove from oven and let cool for 15 minutes and then pop it out of the loaf pan. Slice and serve.

CREPES

¼ cup flour (shifted)
1 ½ tsp white sugar
1/8 tsp salt
1 egg
¼ cup milk (2%)
1 ½ tsp water and butter
1 tsp vanilla

Topping:

2 tbsp butter
2 tbsp sugar or maple syrup
1 cup of any choice of fruit you want

In a bowl, mix together the Crepe ingredients. In a frying pan over medium heat, add enough batter to thinly line the pan. Cook for 2 minutes and flip and cook for another minute. Remove from pan. For the topping, use another frying pan and melt the topping ingredients together and add fruit. Cook till fruit is soft. Pour topping over Crepes and serve.

APPETIZERS

SHRIMP WITH MUSTARD GARLIC DIP

- ¼ cup of mayonnaise
- 3 tsp of fresh lemon juice
- 1 tsp of Dijon mustard
- ¼ tsp pepper
- 1 large garlic clove (minced)
- 1 green onion (chopped)
- 1 fully cooked shrimp ring

In a bowl, mix together the first six ingredients. Place in the fridge for 3 hours to chill. In the meantime, thaw out the shrimp ring and drain excess juice.
Serve the mustard sauce as a dip for the shrimp.

LOBSTER AND CRAB DIP

- 1- 8oz regular cream cheese
- 1 cup sour cream (14%)
- ½ cup medium cheddar cheese
- 1 tbsp Worcestershire sauce
- 1 tsp Tabasco sauce
- 1 lobster (fully cooked and meat removed from shell and chopped)
- 1 ½ cup of real crab meat
- 1 green onion (chopped)
- 1 tsp lemon juice
- A dash of salt and pepper

In a bowl, blend the cream cheese until smooth. Use electric hand mixer for this step or you will kill your hands add the sour cream. Blend thoroughly. Now by hand, mix in the lobster meat, crab meat, cheddar cheese, Worcestershire sauce, lemon juice and Tabasco sauce. Make sure it is mixed well. Finally add the green onion and the dash of salt and pepper. Place in a small baking dish and heat in oven at 325F for 10 minutes. Serve with pita bread or tortilla chips.

DRY GARLIC RIBS

YOU WILL NEED A DEEP FRYER FOR THIS RECIPE

4 pounds of pork ribs (cut into 2 inch pieces)
1 tbsp brown sugar
¼ tsp ground ginger
3 tbsp soy sauce
2 tsp salt
½ cup water
2 tbsp cornstarch
2 cloves of garlic (minced)
1 cup of fine bread crumbs
2 tbsp vegetable oil (for frying pan)
1 ½ tsp garlic powder

In a large bowl, marinate ribs in soy sauce, brown sugar, salt, cornstarch, and ginger for 2 hours in the fridge. Drain off marinade. In a large frying pan, pour 2 tbsp of vegetable oil and brown the ribs and place into a roaster. Add water and minced garlic to the ribs. Bake for an hour at 350F in the oven. Remove from oven and drain off fat. While the ribs are cooking in the oven, mix together in a large bowl bread crumbs and garlic powder. Coat the ribs in the bread crumb mixture and deep fry for 2 minutes and remove and serve.

SWEDISH MEATBALLS

Meatballs:

½ pound of ground pork
2 eggs
½ cup of fine dry bread crumbs
1 tsp salt
½ tsp pepper

Mix together all the ingredients and roll into 1 inch balls. Place on to baking sheet and bake for 10 to 15 minutes in a 350F oven.

Sauce:

1 tsp dry mustard
½ cup ketchup
½ cup chili sauce
½ cup water
¼ cup cider vinegar
1 tbsp Worcestershire sauce
1 small onion (chopped finely)
1 clove of garlic (minced)

Add all the sauce ingredients into a saucepan and bring to a boil, then reduce heat to a simmer. Add cooked meat balls and simmer for 1 to 2 hours.

BACON VEGETABLE DIP

5 slices of bacon (your choice of flavor)
1 - 8oz brick of regular cream cheese (softened)
½ cup of sour cream (14%)
2 green onions (chopped)
1 tsp horseradish (regular heat)
1 garlic clove (minced)
Sprinkle of cayenne

Fry the bacon until it is crisp, remove from pan and place bacon on a paper towel to remove excess drippings. Then crumble up the bacon. In a bowl, combine all the ingredients and chill in the fridge for 4 hours and serve with tortilla chips.

SALADS AND SAUCES

CRAB PASTA SALAD

2 cups of uncooked macaroni
1 ½ cups of celery (chopped)
1 tomato (chopped)
¼ cup carrot (shredded)
¼ cup green onion (chopped)
2 cups of cooked crab meat

Dressing:

1 cup sour cream (14%)
1 cup of French salad dressing
2/3 cup mayonnaise
½ cup ranch salad dressing
½ tsp salt
½ tsp pepper

Fully cook the macaroni and drain. In a large bowl, blend together all the remaining salad ingredients and stir in the hot macaroni. In another bowl combine all the dressing ingredients and pour over the macaroni. Stir until pasta is well coated. Place in fridge for 6 hours and serve.

ALFREDO SAUCE

1/3 cup butter
1 ½ cups whipping cream
4 cups of cooked pasta (your choice)
¼ cup milk (2%)
1 cup parmesan cheese (freshly grated)
1 tsp salt
½ tsp pepper
¼ tsp nutmeg

In a large frying pan, melt butter until it turns light brown, usually use a medium heat for this. Add ½ a cup of the whipping cream, bring to a boil and stir constantly until large bubbles form. Remove from heat.

Cook pasta and drain. Place pasta in the frying with the sauce. At a medium heat, add parmesan cheese, remaining cream, milk and nutmeg. Stir well until, pasta and sauce are nicely heated. Season with salt and pepper and serve.

DINNER

HAMBURGER CASSEROLE

2 large red potatoes (peeled and sliced)
3 medium carrots (peeled and sliced)
1 large onion (sliced)
1 cup of frozen peas
1 ½ pounds regular ground beef
2 stalks of celery (chopped)
1 can of tomato soup
1 can of water (use the tomato soup can)
Salt
Pepper

In a casserole dish layer the vegetables, season each layer lightly with salt and pepper. In a frying pan, fry up beef till it is nice and brown and drain off fat. Add the beef to the vegetables and then mix in tomato soup and water. Place in a 350F oven for 2 hours. Stir occasionally. Make sure the vegetables are cooked through. Serve.

MEXI HASH

(NEED A CROCKPOT FOR THIS RECIPES)

2 pound of regular ground beef or stewing meat
2 medium onions (chopped)
2 green peppers (seeded and chopped)
2 large can of diced tomatoes
1 ½ tsp chili powder
2 ½ tsp salt
1 tbsp Worcestershire sauce
1 cup raw rice (converted)

Brown the beef in a frying pan and drain off fat. Add all of the ingredients to the CROCKPOT. Mix thoroughly. Add the cover and cook on low for 6 to 8 hours.
(high for 4 hours)

STROGANOFF (GROUND BEEF)

(CROCKPOT NEEDED FOR THIS RECIPE)

2 pounds of regular ground beef
1 large onion (chopped)
3 cloves of garlic (minced)
1 can of sliced mushrooms (drained)
2 ½ tsp salt
¼ tsp pepper
1 cup of beef broth
3 tbsp of tomato paste
1 ½ cups sour cream mixed with 4 tbsp of flour

Brown the beef in a frying pan and drain off fat, add onions, garlic and mushrooms. Fry until onions are nice and brown. Remove from heat and put it in the CROCKPOT. Add all the remaining ingredients and cook on low for 6 to 8 hours. Serve with hot buttered noodles.

PORK RIBS

$\frac{3}{4}$ cup white vinegar
 $\frac{1}{2}$ cup ketchup
2 tbsp brown sugar
2 tbsp Worcestershire sauce
1 clove of garlic (minced)
1 tsp dry mustard
1 tsp paprika
 $\frac{1}{2}$ tsp salt
 $\frac{1}{4}$ tsp pepper
2 pounds of pork spareribs
1 tbsp vegetable oil

In a bowl, mix together all the ingredients except for the ribs and the oil. Take a large frying pan and add the oil, heat at medium high and add the ribs. Fry the ribs for 15 minutes and then add them to a roaster. Then add the sauce on top. Cover and bake in a 325 oven for 3 to 4 hours or until nice and tender. Rice and a vegetable are an excellent side that goes with it.

EGG NOODLE PRIMAVERA

½ pound of asparagus
1 medium sized package of fresh sliced mushrooms
1/3 cup of Prosciutto or ham (chopped)
¼ cup butter
1 carrot (peeled and thinly sliced)
1 small zucchini (chopped)
8 oz of thin egg noodles
3 green onions (chopped)
½ cup of frozen peas (thawed)
1 tsp dry basil
½ tsp salt
Dash of nutmeg and ground pepper
1 cup of whipping cream
¼ cup Parmesan cheese (freshly grated)
Additional grated Parmesan cheese for the top

First snap of the bottom ends of the asparagus and cut into 1 inch pieces. In a large frying pan, melt butter over a medium-high heat and add prosciutto/ham, mushrooms, asparagus, carrot, zucchini. Stir occasionally for 5 minutes. Add the lid and cook for another 2 minutes. While that is cooking, boil noodles until they are cooked. Drain them well and set aside. Add to the vegetable mixture the green onion, peas, basil, salt, nutmeg, pepper and the whipping cream. Increase the heat to high and bring to a boil, let liquid form large shiny bubbles. Place noodles in a large bowl and add the vegetable mixture to it. Stir well to make sure noodles are coated and then add the ¼ cup of Parmesan cheese and mix again. Finally sprinkle over the top some additional Parmesan cheese and serve.

SLOPPY JOES

1 pound of regular ground beef
1 small onion (chopped finely)
1 tbsp brown sugar
1 tsp salt
1 tbsp Worcestershire sauce
½ cup ketchup
½ cup water
1 clove of garlic (minced)

In a medium sized frying pan, brown the beef and drain off fat. Add the onion, salt and garlic and continue to fry until the onions are soft. Add the remaining ingredients and simmer for 25 minutes. Serve on a bun of your choice.

SHEPARD'S PIE

1 pound of regular ground beef
1 medium onion (chopped)
1 clove of garlic (minced)
1 can of mushroom soup
¼ cup beef broth
1 cup of fresh mushrooms (sliced)
½ cup frozen corn
½ cup frozen peas
5 large red potatoes (peeled and chopped)
¼ cup milk (2%)
2 tbsp butter

In a frying pan, fry the beef until it is nice and brown and drain off fat. Add in onion, mushrooms and garlic, fry until onions and mushrooms are golden. Remove from heat and stir in mushroom soup, beef broth, corn and peas. Place mixture into a casserole dish and smooth out evenly. Boil potatoes until they are cooked and mash them. Mix in the butter and the milk during this process. Spoon out mashed potatoes onto the beef mixture and spread out evenly. Bake in a 325F oven for 45 minutes until potatoes are golden in color. Serve with a salad.

SCAMPI SHRIMP

6 tbsp butter
1 green onion (finely chopped)
1 tbsp olive oil
5 garlic cloves (minced)
2 tsp lemon juice
¼ tsp grated lemon peel
¼ tsp salt
30 raw medium sized shrimp (shelled and de-veined)
2 tbsp fresh parsley (minced)
Dash of Tabasco sauce

In a large frying pan on a medium heat, melt the butter. Stir in green onion, olive oil, garlic, lemon juice and salt. Cook until bubbly. Add the shrimp to the pan and cook, stirring occasionally until the shrimp turn pink. Finally mix in parsley, lemon peel and Tabasco sauce. Remove from heat and place into a serving dish.

MOM'S STEAK

4 pounds of cubed stewing beef
2 tbsp vegetable oil
½ cup ketchup
¼ cup white vinegar
¼ cup regular BBQ sauce
1 tbsp yellow mustard
¼ cup liquid honey
¼ tsp garlic powder
1 tbsp Worcestershire sauce

Place the steak into a roaster pan. Mix the rest of the ingredients together and pour over the steak. Bake in a 350F oven for 2 ½ hours. Serve with rice or potato and a salad. Serves 6 to 8 people.

ISLAND RIBS

2 pounds of pork spareribs
½ cup liquid honey
½ cup canned cream of coconut
1 tsp lime peel
4 green onions (chopped)
1/3 cup fresh lime juice
4 cloves of garlic (minced)
1 jalapeno pepper (seeded and minced)
½ tsp salt

Cut ribs into serving sizes and place into a big pot, fill with water to cover the ribs and boil. Reduce heat and simmer for 1 hour or till ribs are tender. Drain well. Place the ribs in a 9x11 baking pan. In a bowl, blend together the remaining ingredients and pour over the ribs making sure that they are well coated. Place in the fridge for 10 hours. Remove from fridge 45 minutes before you cook them. Heat BBQ to 350F, grill ribs basting them twice the marinade they were in. BBQ for 10 minutes or until browned and glazed. These can be broiled or baked also. Throw away left over marinade.

Serve with basmati rice and a vegetable.

CHICKEN CUTLETS

4 boneless and skinned chicken breasts
1/3 cup flour
1/2 tsp salt
1/8 tsp each of pepper, ground nutmeg and marjoram leaves
1 egg beaten with 1 tbsp of water
1/3 cup of fine dry bread crumbs
1/4 of fresh grated Parmesan cheese
1/4 cup butter
2 tbsp olive oil
1/2 cup of dry white wine
Lemon wedges

Place chicken breasts, one at a time in between 2 pieces of wax paper and pound down flat with a meat mallet to 1/4 inch thick. Mix in a bowl, flour, salt, pepper, nutmeg and marjoram. In another bowl, place the egg mixture in it. In a third bowl, mix together bread crumbs and cheese. Then coat chicken light first with the flour mixture. Second coat it with the egg mixture and finally coat it with the bread crumbs. In a large frying pan on medium heat, add the butter and oil. When the butter has melted, add the chicken. Fry, turning once until golden brown on each side. Remove from heat and keep chicken warm. Add to the frying pan that you cooked the chicken in, the white wine. Bring to a boil and scrape all the brown particles free from the pan. Boil until wine is slightly reduced. Pour over the chicken and place the lemon wedges with it.
Serve.

MAC AND CHEESE

2 ½ cups macaroni
¼ butter
¼ flour
2 cups milk (2%)
1 tsp salt
1 tsp sugar
½ pound of mozzarella (shredded)
2/3 cup sour cream (14%)
1 1/3 cup cottage cheese
2 cups sharp cheddar cheese
1 ½ cups of soft bread crumbs
2 tbsp butter
Paprika

Cook and drain macaroni, and place in a large greased casserole dish. In a saucepan melt butter and stir in flour. Mix well. Add milk and cook over medium heat, stirring constantly till sauce thickens. Add salt, sugar, and sharp cheddar cheese. Mix well. Finally mix in sour cream and cottage cheese into sauce. Pour over the macaroni and mix well. Sprinkle with mozzarella and bread crumbs. Dot the butter over it and sprinkle lightly some paprika. Bake in a 350F oven for 50 minutes. Serve.

CHOP SUEY

1 pound of regular ground beef
4 cups of water
¼ cup soy sauce
1- 10 oz can of mushroom soup
1 package of chicken noodle soup mix
2 cups of bean sprouts
1 cup of fresh mushrooms (sliced)
¾ cup celery (chopped)
1 medium onion (chopped)

In a frying pan, brown the beef and drain off fat. In a pot, mix together water, soy sauce and mushroom soup and bring to a boil. Add chicken noodle soup mix, bean sprouts, mushrooms, celery, onion and beef. Cook on low heat until vegetables are tender and serve over cooked white rice.

CHICKEN STROGANOFF

2 tbsp butter
2 tbsp vegetable oil
1 large onion (chopped)
2 cloves of garlic (minced)
8 chicken thighs (boneless)
1 cup fresh mushrooms (sliced)
1 tsp sweet paprika
1 cup sour cream (14%)
¼ cup tomato paste
¼ tsp pepper

In a large frying pan, heat butter and vegetable oil together and fry onions and garlic. Fry until onions are tender. Add the chicken thighs to the onions. Cook until chicken is tender. About 20 minutes. Stir in mushrooms and paprika. Continue to cook till mushrooms are soft. Add the sour cream, tomato paste and pepper and simmer gently for another 10 to 15 minutes. Serve with your choice of pasta.

BBQ BEEF ROAST

3 to 4 pound beef roast (your choice of cut)
1 package of dry onion soup mix
1 ½ cup water
1 cup ketchup
1/3 cup Heinz 57 sauce
1/3 cup regular BBQ sauce
1 tbsp of yellow mustard
1 tbsp Worcestershire sauce
1 tsp lemon juice
1 tsp chili powder
Salt and pepper

Take the roast and rub salt and pepper all over it. Place in a roasting pan and pierce with a fork numerous time. In a bowl, combine together the rest of the ingredients, except the chili powder and pour the sauce over the roast. Sprinkle the chili powder on top of the sauce. Bake in a 350F oven for 3 to 4 hours. Serve.

BAKED STEAK WITH MUSTARD SAUCE

2 - ½ inch thick steak (your choice of cut)
Ground pepper to taste
1 medium onion (finely chopped)
1 cup ketchup
3 tbsp butter (melted)
1 tbsp lemon juice
1 small green pepper (seeded and chopped)
1 tsp Worcestershire sauce

MUSTARD SAUCE:

2 tbsp butter
2 tbsp regular BBQ sauce
2 tsp Worcestershire sauce
2 tsp dry mustard
2 tbsp cream

Pre-heat oven to broil. Place steaks in a broiler pan and stick them in the oven 4 inches under the heat. Sear both sides. Remove from oven and drain off fat. Season with pepper. Mix all the rest of steak ingredients together and pour over the steak. Reduce heat in oven to 425F and bake the steak for another 30 minutes. Remove and serve.

TO MAKE THE MUSTARD SAUCE: melt the butter in a sauce pan and mix in the rest of the ingredients except the cream. Heat over a medium heat. Then remove from the heat and add the cream. Put back on the heat and warm it. Finally pour over the steak or use it as a dipping sauce.

SERVE WITH POTATO AND SALAD

APPLE PORK TENDERLOIN

1 to 2 pounds of pork tenderloin

THE GLAZE:

1 tsp vegetable oil
2 cloves of garlic (minced)
1 small onion (finely chopped)
½ cup unsweetened apple sauce
¼ cup soy sauce
¼ apple cider
½ tsp ground ginger
½ tsp pepper

Pre heat the oven to 350F. To make the glaze take a small frying pan and heat the vegetable oil over a medium heat. Add the garlic and onions and fry until onions are soft. Remove from heat and place onions in a bowl. Then add to the onions, apple sauce, soy sauce, apple cider, ginger and pepper. Blend the ingredients well. Place, pork tenderloin in a shallow baking dish and brush some of the glaze over it. Roast the meat in the oven until the center of the meat reaches 170F. Baste the pork every 10 to 15 minutes with the glaze while its cooking. Remove from oven and let stand for 10 minutes and then slice and serve.

VEGETABLES AND SIDES

SCALLOPED CHEESE CARROTS

¼ cup onion (chopped)
¼ cup butter
¼ cup flour
¼ tsp salt
¼ tsp pepper
2 cups milk (2%)
12 medium carrots (peeled, sliced and cooked)
2 cups medium cheddar cheese (grated)
1 cup of buttered bread crumbs

In a frying pan fry the onions in the ¼ cup of butter, until soft. Then stir in the flour, salt and pepper. Cook over medium heat for another minute. Remove from heat and gradually mix in the milk. Return to heat and bring to a boil and stir for 1 minute. Remove from heat once again. Take a casserole dish and alternate carrots and sauce and then top with bread crumbs. Bake in a 350F oven for 45 minutes.

CREAMY WHIPPED POTATOES

8 medium red potatoes (peeled and sliced)

1 tsp salt

1 cup whipping cream

1 cup of medium cheddar cheese

In large pot, add the sliced potatoes and the 1 tsp of salt. Then fill the pot with water covering the potatoes. Boil until tender and cooked through. Drain and return the potatoes to the pot. Mash the potatoes and add the 1 cup of whipping cream. Mix till the potatoes are thick and creamy you may use an electric hand mixer for this. Add salt and pepper to taste. Place potatoes in a 9x13 casserole dish and sprinkle the grated cheese all over the top. Bake in a 300F oven for 45 minutes.

DESSERTS

PUMPKIN ROLL

¼ cup of icing sugar
¾ cup flour
½ tsp baking powder
½ tsp baking soda
½ tsp cinnamon
½ tsp ground cloves
¼ tsp salt
3 eggs (large)
1 cup white sugar
2/3 cup pumpkin puree
1 cup walnuts (chopped /optional)
1- 8oz package of cream cheese (softened)
1 cup icing sugar (sifted)
6 tbsp butter (softened)
1 tsp vanilla

Pre-heat oven to 375F. Take a 15x10 inch jelly-roll pan and grease it with butter. After greasing it, line the pan with wax paper and then grease and flour the wax paper. Take another sheet of wax paper and sprinkle it with ¼ cup of icing sugar. In a medium size mixing bowl, combine, flour, baking powder, baking soda, cinnamon, cloves and salt. In a separate large mixing bowl, beat eggs and the 1 cup of white sugar until thick. Then beat in the pumpkin. Finally, add the dry flour ingredients to the pumpkin mix. Spread evenly into the pan. Sprinkle on top, the walnuts. Bake for 15 minutes or until the top of the cake springs back when it is touched. Remove from oven and immediately loosen from the pan and turn cake on to the sheet of wax paper that has the icing sugar on it. Remove the wax paper that was on the cake. Roll up the cake in the sheet of wax paper, starting with the narrow end. Then allow it to cool.

THE CREAM CHEESE ICING:

Beat together the cream cheese, 1 cup of icing sugar, butter and vanilla until smooth.

Unroll the cake and remove the wax paper. Spread the cream cheese icing over the cake. Re-roll the cake back up. Wrap in plastic wrap and place in the fridge for at least an hour. Sprinkle with icing sugar before you serve it.

RUM CAKE

CAKE INGREDIENTS:

1 cup pecans (chopped)
1 package of vanilla cake mix
1 package of instant vanilla pudding
4 eggs
½ cup cold water
½ cup vegetable oil
½ cup of rum

Pre-heat the oven to 325F. Grease and flour a bundt pan. Sprinkle the pecans all over the bottom of the pan. In a large bowl, blend together the rest of the cake ingredients. Then pour the batter into the bundt pan. Place in the oven and bake for an hour. Test cake to make sure it is cooked. Remove from oven.

Invert onto a plate. Prick the to with a fork or tooth pick. Drizzle the glaze over the top and sides. Allow the cake to absorb the glaze and repeat until the glaze is gone.

THE GLAZE:

¼ cup of butter
¼ cup water
¼ cup white sugar
½ cup rum

Melt butter in a saucepan, then mix in water and sugar. Allow to boil for 5 minutes and stir constantly. Remove from heat and add the rum.

TRIFLE

1 jelly roll cake / pound cake (vanilla)
1 to 2 packages of instant vanilla pudding (prepared to the instructions on the package)
1 can of cherry pie filling
Whip cream

Line bowl with cake slices, then add a layer of pudding, a layer of pie filling and repeat this process till you run out of ingredients. Top with whip cream.

TOFFEE BARS

1 cup butter
1 cup brown sugar
1 tbsp vanilla
2 cups of flour
1 - 6 Oz package of semi-sweet chocolate chips
1 cup walnuts or pecans (chopped)

Cream together the butter and the brown sugar. Add the vanilla and flour. Blend together well. Stir in the chocolate chips and nuts. Press into an ungreased 9x13 bake pan. Bake at 350F for 30 minutes and remove from oven. Cut into bars while it is still warm.

PEANUT BUTTER KRISPIE SQUARES

½ cup brown sugar
½ cup corn syrup
1 cup peanut butter
3 cup rice krispie cereal

Heat brown sugar, corn syrup and peanut butter in a saucepan. Then add the cereal and press into a lightly greased bake pan. Chill for 3 hours.

SPIDER COOKIES

- 6 squares of semi-sweet chocolate (chopped)
- 2 cups of Chow Mein noodles (un-cooked)
- 1 cup of butterscotch chips
- 1 cup of salted peanuts
- 1 cup mini marshmallows

Melt together the chocolate and butterscotch chips. Allow to cool. Add the noodles, peanuts and marshmallows. Stir until everything is well coated. Drop tablespoon full onto wax paper. Chill in the fridge for 4 hours.

SMARTIE COOKIES

1 cup of butter
1 cup of brown sugar
½ cup white granulated sugar
2 eggs
1 tbsp vanilla
2 ¼ cups flour
1 tsp baking soda
1 ¼ cup Smarties or M&M's

In a large bowl, blend the butter, brown sugar and white sugar together until smooth. Then add vanilla and the eggs. Mix on high for 2 minutes. In a medium bowl, mix together the flour, baking soda, salt and Smarties. Then add the dry ingredients to the wet ingredients and mix thoroughly. Use a teaspoon and drop the cookie dough onto an un-greased cookie sheet. Bake in a 350F oven for 10 to 15 minutes or until lightly brown.

