



I think this was served at pretty much every meal

Cabbage Patch Stew

Ingredients

- 1 pound of hamburger
- 1 large onion chopped
- 1 bell pepper
- 2 ribs of celery
- 1 - 15 ounce can of tomatoes
- 1 - 15 ounce can of ranch style beans
- 1 can of corn
- 1 teaspoon of chili powder
- 1 jalapeno pepper chopped
- 1 can of Rotel tomatoes
- Salt and pepper
- 1 small head of cabbage chopped

Directions

1. Sauté first 4 ingredients(chopped).
2. Add remaining ingredients.
3. Simmer until the cabbage is done.

Cabbage Patch Stew

1 # Hamhanger
 1 lg. onion, chopped
 1 Bull pepper
 2 ribs celery (or 1 can celery soup)
 Garlic or garlic salt to taste
 1-15 oz can tomatoes
 1-15 oz can Ranch Style Beans
 1 can Niblets corn
 1 T. Chili powder
 1 Jalapeno pepper chopped
 1 can Rotel tomatoes
 salt + pepper
 1 - Small head cabbage (chopped)
 Saute first 4 ingredients till
 meat loses its color. Add remaining
 ingredients and simmer till cabbage
 is done

Dill Pickles

Ingredients

- 6 cups of water
- 2 cups of barrel vinegar
- 2/3 cup of pickling salt

Directions

1. Pack cucumber in jars.
2. Bring vinegar, water and salt to a boil.
3. Pour over cucumbers.
4. May add dill, garlic, jalapeno peppers to taste
5. Bay leaf in each jar

P.S.

- Put grape leaf in each jar.

Dill Pickles

6 c. water

2 c. Barrel vinegar

$\frac{2}{3}$ c. salt (gickling a must)

1. Pack cucumbers in jar
2. Bring vinegar, water & salt to a boil and pour over cucumbers in jar.

Note: May add dill (fresh)
Garlic, jaleno pepper to taste
and 1 Bay leaf to each qt. jar

P.S. Put grape leaf in each jar,

Sweet Peach Pickles

Ingredients

- 1 cup of vinegar
- 2 cups of water
- 2 teaspoons of whole cloves and allspice
- 2 sticks of cinnamon
- 8 pounds of peaches

Directions

1. Bring vinegar, water, sugar and spices to a boil.
2. Drop in who peaches which have been peeled in syrup for around 5 minutes.
3. Pack into warm clean jars and pour syrup over.

Sweet Peach Pickles

1 cup vinegar
2 c. water
8 c. sugar
2 teas. whole cloves + allspice
2 sticks cinnamon
8 lbs. peaches (cling)

Bring vinegar, water, sugar
& spices to boil. Drop in whole
peaches which have been peeled.
Simmer peaches in syrup for about
5 min. Then pack in warm clean jars
& pour syrup over.

Aunt Eva's Dumplings

Ingredients

- 2 cups of flour
- 1 teaspoon of salt
- 1 teaspoon of baking powder
- 2 tablespoons of shortening
- 1 cup of milk
- Chick Broth

Directions

1. Mix flour, salt, baking powder and shortening
2. Add milk.
3. Roll thin
4. Cut into small squares
5. Drop into boiling chicken broth
6. Let cook slowly until done.

Uncle Earl

Dumplings

Measure 2 cups flour, 1 tsp salt, 1 tsp baking powder. Add 2 level tablespoons shortening. Mix with 1 cup milk. Roll thin, cut into small squares, & drop in boiling chicken broth. Let cook slowly until done.

Tomato Jalapeno Sauce

Ingredients

- 16 cups of tomatoes, diced
- 4 cups of onions sliced
- 1 cup of jalapeno peppers
- 2 ½ cups of vinegar
- 1 cup of sugar
- ½ cup of salt
- 3 Tablespoons of garlic salt
- 2 Tablespoons of chili powder
- 2 teaspoons of Cumin
- 1 teaspoon of alum
- 1 can of tomato paste

Directions

1. Blend tomatoes and onions in blender
2. Combine all ingredients in large saucepan
3. Bring to boil
4. Reduce heat and allow to cook to desired consistency
5. Seal in jars

Delores
Houser

Tomato Jalapeño Sauce

1/6 c. tomatoes, diced
 4 c. onions, sliced
 1 c. jalapeño peppers?
 2 1/2 c. vinegar
 1 c. sugar
 2/3 c. salt (I use 1/2 c.)
 3 T. Garlic salt
 2 T. chili powder
 2 teas. Coriander
 1 teas. Alum
 1 can tomato paste

Blend tomatoes, onions & pepper
 in blender. Combine all ingredients
 in large saucepan. Bring to boil.
 Reduce heat & allow to cook to
 desired consistency, then seal in jars

Chicken Pot Pie

Ingredients and Directions

- Cook chicken with just enough water to cover and add
 - 4 stalks of chopped celery
 - 2 carrots, chopped
 - 1 onion, chopped
 - 1 teaspoon of salt
 - $\frac{1}{2}$ teaspoon of pepper
 - 1 can of English peas
 - 1 can of cream of chicken soup
- Cook until tender enough to take off the bone
- Put meat in bottom of buttered casserole dish
- Pour white sauce over chicken
 - 3 Tablespoons of fat
 - 3 Tablespoons of flour
 - 2 cups of milk
- Pour juice and vegetables from cooking the chicken over the chicken and white sauce.
- Make Biscuit dough, roll out thin and put over pie, cook until crust is brown at 400 degrees.
 - 2 cups of flour
 - 2 teaspoons of baking powder
 - 1 teaspoon of salt
 - $\frac{1}{4}$ cup of shortening
 - $\frac{3}{4}$ cup of milk

Aunt Essie

Chicken Pot Pie

Cook chicken with just enough water to cover & add:

4 stalks celery (chopped)
 2 carrots (chopped)
 1 onion (chopped) 1 can english;
 1 teas. salt
 1/2 " pepper

I use 1 fryer & add 1 can Cream of Chicken
 Cook until tender enough to take off by
 Put meat in bottom of buttered casserole, &
 white sauce over chicken 3 T. fat, 3 T. flo
 2 cups milk.

Pour juice & veg. from Chicken over chicken &
 white sauce. Make biscuit dough, roll as
 thin & put all over pie. Cook until crust
 is brown

Biscuit Dough

2 cups flour
 2 teas baking powder
 1 teas salt
 1/4 c. shortening
 3/4 c. milk

Chow Chow

Ingredients

- 4 cups of ground white onions
- 4 cups of ground cabbage
- 4 cups of ground green tomatoes
- 12 green peppers
- 6 sweet red bell peppers
- $\frac{1}{2}$ cup of pickling or canning salt
- 6 cups of white sugar
- 1 tablespoons of celery seed
- 2 tablespoons of mustard seed
- 1 $\frac{1}{2}$ teaspoons of turmeric
- 4 cups of cider vinegar
- 2 cups of water

Directions

1. Grind or coarsely chop all vegetables.
2. Sprinkle with $\frac{1}{2}$ cup of salt.
3. Let stand overnight. Rinse and drain.
4. In a boiling water canner, bring water to a full boil, reduce then simmer.
5. Combine remaining ingredients in a bowl.
6. Pour over vegetable mixture.
7. Heat to a boil, simmer 3 minutes, seal in hot jars.

Chow Chow

4 c. ground white onions
 4 c. green cabbage (ground)
 10 (4 c.) green tomatoes (ground)
 12 green peppers
 6 sweet red bell peppers
 1/2 c. pickling or canning salt
 6 c. white sugar
 1 lbs. celery seed
 2 lbs. mustard seed
 1 1/2 t. turmeric
 4 c. cider vinegar
 2 c. water

Grind or coarsely chop all veg. Sprinkle with 1/2 c. salt. Let stand overnight. Rinse & drain.

In a boiling water canner, bring water to a full boil & then reduce to simmer. Combine remaining ing. (6 c. white sugar, 1 lbs. celery seed, 2 lbs. mustard seed, 1 1/2 t. turmeric, 4 c. cider vinegar, 2 c. water).

Pour over veg mixture. Heat to a boil. Simmer 3 min & seal in Hot jars. Process 10 min.

Chow Chow is a relish. It was on the table at pretty much every meal. You put a teaspoon or two of it on top of your beans or peas.

Seven Layer Dip

Ingredients

- 1 - 5 oz cans of refried beans
- 2 cups of sour cream
- 1 - 1 ¼ package of taco seasoning
- 1 - 8 oz jar of picante/salsa
- 4 ripe avocados, mashed
- 2 teaspoons of lemon or lime juice
- 2 medium tomatoes, chopped
- 1 bunch of green onions with tops, thinly sliced
- 8 oz of cheddar cheese grated
- 1 - 4 oz can of ripe olives, chopped

Directions

1. Spread refried bean on bottom of 2-quart glass bowl.
2. Mix sour cream and taco seasoning. Spread on top of bean layer.
3. Spread salsa on top of sour cream layer.
4. Spread avocado layer on top of salsa layer, mixed with lime/lemon juice.
5. Continue layers the next ingredients.
6. Refrigerate, covered.