



JOIN
US

Recipe Club

Sunday, September 7th
5:00pm in the

Clubhouse

This month's theme is
"Recipes from the 60's"

Appetizers



Bacon Wrapped Smokies

These sweet and salty bacon-wrapped smokies are a quick and easy holiday party appetizer. Serve them straight from the oven or keep them warm in a slow cooker. Assembling these smoky bacon wraps may take some time, but it's well worth it!

Submitted by **JILL1018** Tested by Allrecipes Test Kitchen

Prep Time: 20 mins

Cook Time: 40 mins

Total Time: 1 hr

Servings: 16

Ingredients

- 1 pound sliced bacon, cut into thirds
- 1 (14 ounce) package beef cocktail wieners
- toothpicks
- $\frac{3}{4}$ cup brown sugar, or to taste

Directions

Step 1

Gather all ingredients.

Step 2

Preheat the oven to 325 degrees F (165 degrees C). Line a large, rimmed baking sheet with parchment paper or aluminum foil.

Step 3

Wrap each cocktail wiener with a piece of bacon; secure with a toothpick. Place bacon-wrapped wieners on the prepared baking sheet.

Step 4

Evenly sprinkle brown sugar over the tops of the bacon-wrapped wieners.

Step 5

Bake in the preheated oven until bacon is crisp and sugar is bubbly, about 40 minutes.

Step 6

Serve immediately, or place in a slow cooker set on Low to keep warm.

Main Dishes

USMC SOS

My dad was in the Marine Corps and remembers eating this dish often. It's a simple recipe consisting of ground beef mixed with milk, margarine, and beef broth. USMC SOS is also good using ground sausage. Serve this dish over toast.

Submitted by **flossi**

Prep Time: 10 mins

Cook Time: 20 mins

Total Time: 30 mins

Servings: 4

Ingredients

- * 1 pound ground beef
- * 1 ½ tablespoons butter
- * 3 tablespoons all-purpose flour
- * 1 cup beef broth
- * ½ cup evaporated milk
- * salt and ground black pepper to taste

Directions

Step 1

Brown ground beef in a medium skillet over medium-high heat until no longer pink. Drain excess fat; set beef aside.

Step 2

Melt butter in a medium saucepan over medium heat. Slowly add flour, stirring constantly, to form a brown roux.

Step 3

Stir in beef broth and milk until well combined. Add ground beef; season with salt and black pepper.

Nutrition Facts

Chicken Cordon Bleu

This easy Chicken Cordon Bleu recipe has ham and cheese inside a piece of chicken then rolled in a crunchy coating and served with a simple sauce. You won't believe how easy and delicious it is!

Prep Time	Cook Time
15 mins	30 mins

Course: Main Course Cuisine: American Serving: 4
Calories: 513kcal Author: Lauren Allen Cost: \$14

Equipment

- Rolling Pin , or mallet
- Baking Sheet
- Food Processor
- Meat Thermometer
- Meat Tenderizer

Ingredients

- 8 thin slices ham
- 8 oz Swiss cheese sliced or shredded
- 4 boneless skinless chicken breasts , about 2 pounds
- salt and freshly ground black pepper
- 3 cups corn flakes cereal , crushed (or substitute breadcrumbs)
- 6 Tablespoons butter , melted

For the sauce:

- 1 cup mayonnaise
- 1-2 teaspoons yellow mustard , to taste

Instructions

1. Pat the chicken dry with paper towels. Use a sharp knife to cut each chicken breast in half horizontally to create two chicken breast halves.

Place the chicken breast halves between two sheets of plastic wrap and use a meat mallet or rolling pin to pound them into thin and evenly (be careful not to pound so hard that the meat tears.).

4 boneless skinless chicken breasts

2. Top each pieces of chicken with a slice of ham and a ham handful of shredded cheese. Roll tightly, tucking the sides a little, and place on a new piece of plastic wrap.

8 thin slices ham, 8 oz Swiss cheese

3. Wrap the chicken tightly in the plastic wrap, pinching the excess plastic on the sides to create a tootsie-roll shape and twisting them to create a firm chicken roll. Refrigerate the wrapped chicken bundles for at least 30-minutes or up to one day in advance.

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4. Preheat oven to 400 degrees F. Remove chicken from fridge, unwrap and season with salt and pepper. Add cornflakes to a food processor and pulse into fine crumbs. Add crumbs to a shallow dish or pie plate. Melt butter in a separate shallow dish.
salt and freshly ground black pepper, 3 cups corn flakes cereal, 6 Tablespoons butter
5. Dip the chicken bundles in melted butter, and then into the cornflake crumbs, pressing lightly to help the crumbs stick to the chicken. Transfer to a lightly greased baking sheet.
6. Bake on the center oven rack for about 30 minutes, or until chicken is cooked through (160 degrees on a thermometer inserted into the chicken, not the filling.)
7. Make the sauce by stirring the mayo and mustard together. Taste and add more mustard, as needed, to taste.
1 cup mayonnaise, 1-2 teaspoons yellow mustard

Notes

Variations:

- o **Cheese:** Usually chicken cordon bleu is made with Swiss cheese, and I love that flavor combination. If you want to use a different cheese, feel free to swap it for any other cheese and it will still be delicious!
- o **Cornflakes:** Swap it out for regular breadcrumbs, Panko, crushed ritz crackers, or gluten free breadcrumbs.
- o **Sauce:** If you want a more traditional chicken cordon bleu sauce recipe feel free to make it! In my family, we love the simplicity and flavor of mixing mayonnaise and mustard together.

Make Ahead Instructions: Follow the recipe instructions through step 4 (wrapping stuffed chicken breasts and refrigerating). Refrigerate for up to one day then continue the recipe as instructed.

Freezing Instructions: Follow recipe instructions through step 4 then place wrapped chicken breasts in a freezer safe container or bag. Keep in the freezer for up to 3 months. Let thaw overnight in the refrigerator before continuing with step 5 of the recipe.

Nutrition

Calories: 513kcal | Carbohydrates: 9g | Protein: 24g | Fat: 42g | Saturated Fat: 15g | Polyunsaturated Fat: 14g | Monounsaturated Fat: 11g | Trans Fat: 0.4g | Cholesterol: 106mg | Sodium: 613mg | Potassium: 296mg | Fiber: 0.4g | Sugar: 1g | Vitamin A: 721IU | Vitamin C: 3mg | Calcium: 262mg | Iron: 3mg



Recipe Link



Recipe Video



Grandma's Sloppy Joe's

1 # hamburger
1 small/medium onion, chopped
1 red or yellow pepper, chopped
2 cloves garlic, minced
1 tsp smoked paprika
Cayenne pepper, dash (optional)
1 Tb worchestershire sauce
3 Tb ketchup
2 tsp yellow or brown mustard (whatever you like)
1 can Campbell's Chicken Gumbo soup
½ can water or unsalted chicken stock (adjust for consistency)
Salt and freshly ground pepper to taste

Brown meat, onions and peppers. Stir in garlic. Turn off heat and add remaining ingredients. Return to heat and simmer for 10-15 minutes (adjust water/stock as needed). Grandma said, "simmer 'til right". Serves 8-10 (large hamburger buns). Freezes beautifully.

I doubled the batch for Recipe Club.

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Copied from 1968
mag Ad for

Fleischmann's Yeast
original used SPAM

4 cups all-purpose flour
2 Tablespoons sugar
1/2 teaspoon salt
2 packages RapidRise Yeast
1 cup water
1/4 cup Dijon Mustard

DIJON HAM 'N SWISS
MEAL IN A LOAF

2 Tablespoons margarine
1 1/2 cups chopped cooked ham (8 oz)
1 cup shredded Swiss cheese (4 oz)
1/2 cup chopped dill pickle
egg, beaten

Set aside 1 cup flour. Mix remaining flour, sugar, salt and yeast. Heat water, mustard and margarine to 125° to 130°F; stir into flour mixture. Mix in enough reserved flour to make soft dough. Knead 4 minutes.

On greased baking sheet, roll dough to 14 x 12 inches. Sprinkle ham, cheese and pickle down center third of dough length. Make cuts from filling to dough edges at 1-inch intervals along sides of filling. Bring strips from opposite sides of filling together; twist and place ends at an angle across filling; cover. Place large shallow pan on counter; half-fill with boiling water. Place baking sheet over pan; let dough rise 15 minutes.

Brush loaf with egg. Bake at 375°F for 25 minutes. Serve warm. Refrigerate leftovers; reheat to serve.

Makes one loaf in approximately 60 minutes.

Variation: For an even heartier loaf, ham may be increased up to 1 pound. Increase baking time to about 35 minutes.

Prepared by: Theresa Stravic, Program Associate
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Source: Fleischmann's Yeast, Inc.

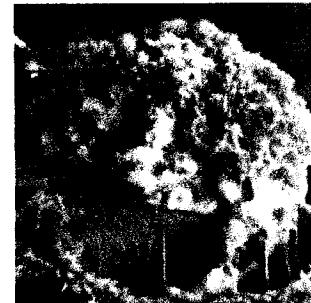
MACARONI & CHEESE WITH HAM

- **1 lb Elbow macaroni**
- **2 – 3 cups cooked, cut up ham**
- **1 and ½ cups sharp, grated cheese**
- **5 TBSP. butter**
- **5 TBSP. flour**
- **½ tsp salt**
- **¼ tsp pepper**
- **2 and ½ cups milk**
- **Bread crumbs**

Melt butter in pan, stir in flour, pepper and salt. Add milk gradually and continue cooking until thickened. Add cheese & continue to cook until cheese is melted. Cook macaroni for 5-6 minutes. Combine sauce with drained macaroni, ham and pour into GREASED casserole. If too thick, add a little more milk. Top with more grated cheese and bread crumbs. Bake at 350 degrees for 30 minutes.

The BEST Homemade Baked Mac and Cheese

The BEST Homemade Mac and Cheese of your LIFE. Outrageously cheesy, ultra creamy, and topped with a crunchy Panko-Parmesan topping, this mac and cheese recipe is most definitely a keeper. I used three different cheese and a homemade cheese sauce to take this macaroni and cheese recipe over the top.



4.99 from 3541 votes

Course	Dinner
Cuisine	American
Keyword	cheese, dinner, kid friendly, mac and cheese, macaroni and cheese
Prep Time	20 minutes
Cook Time	30 minutes
Total Time	1 hour
Servings	12
Calories	642kcal
Author	Trish - Mom On Timeout

Ingredients

- 16 oz elbow macaroni, cooked (or other tubular pasta)
- 1 tbsp extra virgin olive oil
- 6 tbsp unsalted butter
- 1/3 cup all purpose flour
- 3 cups whole milk
- 1 cup heavy whipping cream
- 4 cups sharp cheddar cheese shredded
- 2 cups Gruyere cheese shredded
- salt and pepper to taste
- 1 1/2 cups panko crumbs
- 4 tbsp butter melted
- 1/2 cup Parmesan cheese shredded
- 1/4 tsp smoked paprika (or regular paprika)

Instructions

1. Preheat oven to 350F. Lightly grease a large 3 qt or 4 qt baking dish and set aside. Combine shredded cheeses in a large bowl and set aside.
2. Cook the pasta one minute shy of al dente according to the package instructions. Remove from heat, drain, and place in a large bowl.
3. Drizzle pasta with olive oil and stir to coat pasta. Set aside to cool while preparing cheese sauce.
4. Melt butter in a deep saucepan, dutch oven, or stock pot.

5. Whisk in flour over medium heat and continue whisking for about 1 minute until bubbly and golden.
6. Gradually whisk in the milk and heavy cream until nice and smooth. Continue whisking until you see bubbles on the surface and then continue cooking and whisking for another 2 minutes. Whisk in salt and pepper.
7. Add two cups of shredded cheese and whisk until smooth. Add another two cups of shredded cheese and continue whisking until creamy and smooth. Sauce should be nice and thick.
8. Stir in the cooled pasta until combined and pasta is fully coated with the cheese sauce.
9. Pour half of the mac and cheese into the prepared baking dish. Top with remaining 2 cups of shredded cheese and then the remaining mac and cheese.
10. In a small bowl, combine panko crumbs, Parmesan cheese, melted butter and paprika. Sprinkle over the top and bake until bubbly and golden brown, about 30 minutes. Serve immediately.

Nutrition

Calories: 642kcal | Carbohydrates: 40g | Protein: 26g | Fat: 41g | Saturated Fat: 24g | Cholesterol: 125mg | Sodium: 550mg | Potassium: 256mg | Fiber: 1g | Sugar: 4g | Vitamin A: 1325IU | Vitamin C: 0.1mg | Calcium: 650mg | Iron: 1.4mg



CHICKEN AND BISCUIT CRACK CASSEROLE

2 cans (10.5 oz) Cream of Chicken soup

1/4 c. cooked & crumbled bacon

1 1/2 c. sour cream

2 T. ranch seasoning mix (1 pkt)

3 c. cooked chicken, cubed

2 c. shredded cheddar cheese, divided

12 oz. biscuits (not jumbo), cut into quarters

Preheat the oven to 350 degrees.

In large mixing bowl, combine soup, bacon, sour cream & ranch seasoning and mix well.

Add in chicken & 1 cup cheese and mix well.

Add quartered biscuits & gently fold in. Place in a greased 9 x 13 casserole.

Top with remaining cheese.

Bake – 40 minutes.

Cool slightly before serving.

(For reheating: bake at 350 degrees, 15-20 minutes)



Karen Arnold
6968 Pine Ln
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4 servings

Beer Cheese Fondue

Ingredients

Recipe yields 6 servings

- 8 ounces shredded sharp Cheddar cheese
- 8 ounces shredded Swiss cheese
- 2 tablespoons all-purpose flour
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground black pepper
- 1 clove garlic, halved
- 1 (12 fluid ounce) can or bottle beer
- 1 dash hot pepper sauce (such as Tabasco®)

Directions

1. Rub cut side of garlic clove around bottom and sides of heavy saucepan. Discard garlic.
2. Pour beer into saucepan and slowly bring to a simmer over medium-low heat, about 5 minutes.
3. Coat cheeses with flour.
4. Stirring constantly, gradually stir cheese mixture into beer, adding small amounts at a time, until mixture thickens and bubbly, 10 to 15 minutes.
5. Stir in hot pepper sauce.
6. Serve with French bread, carrots, celery, and other desired dippers.

CHICKEN TETRAZINI

1 CUP DICED CELERY	1 CLOVE GARLIC, CRUSHED.
1 C. DICED GREEN PEPPER	2 T. WORCESTERSHIRE.
1/2 C DICED ONION	6 WHOLE CHICKEN BREASTS, BOILED
1/2 lb. SLICED MUSHROOMS	BONED, AND CUT UP.
1/2 C. BUTTER	1/2 CUP WHITE WINE.
1/4 C. FLOUR	1 PKG. 8 OZ. SPAGHETTI 1 lb.
1 C. MILK	BROKEN & COOKED.
1/2 lb. GRATED SHARP CHEDDAR CHEESE	3/4 CUP GRATED PARMESAN CHEESE
2 T. SALT	
1/4 T. PEPPER	

COOK CELERY, PEPPER, ONION, AND MUSHROOMS IN BUTTER UNTIL
ONION IS TRANSPARENT. BLEND IN FLOUR; ADD MILK
STIRRING CONSTANTLY. BLEND IN CHEESE, SALT, PEPPER, GARLIC,
WORCESTERSHIRE SAUCE, CHICKEN AND WINE.
STIR UNTIL CHEESE IS MELTED. FOLD COOKED SPAGHETTI
INTO MIXTURE.

PLACE IN GREASED 9" X 13" CASSEROLE, AND SPRINKLE
WITH PARMESAN CHEESE. BAKE COVERED AT 350° FOR
45 MIN. TO AN HOUR OR UNTIL CASSEROLE IS BUBBLING.

YIELD 8 TO 10 SERVINGS.

FROM THE KITCHEN OF:

RECIPE

Jalapeno popper cheese Ball

INGREDIENTS

INSTRUCTIONS

8 oz cream cheese

3 TBS sour cream

1/4 teaspoon garlic powder

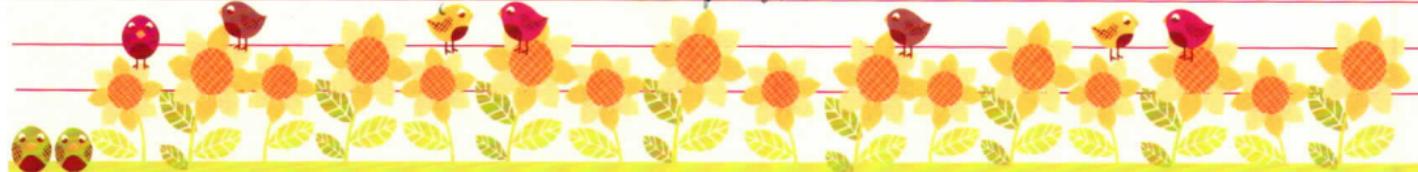
1/4 teaspoon black pepper

1/2 lb bacon chopped

1 1/4 cup sharp cheddar cheese

2 Diced jalapenos

3 green onions



FROM THE KITCHEN OF: CANDIED BACON CRACKERS

RECIPE Club Crackers - Parm Cheddar cheese - bacon
brown sugar - pepper flakes

INGREDIENTS

INSTRUCTIONS BAKE 300°-325° for 25 minutes or
until bacon is crisp



1 cup milk

1 cup sugar

1 cup flour

1 stick butter

350° until done.

Melt Butter in Baking dish and first 3

ing.

Horizon Group USA, Inc.

Lot # 25550

Date of Manufacture: 08/11

Country of Origin: Wenzhou, China

add Black
berries.

Easy Chili Mac Recipe

Easy Chili Mac is a one pot recipe made in minutes. It's flavorful ground beef chili cooked with macaroni noodles and topped with cheese.



★★★★★

5 from 32 votes

Prep Time

5 mins

Cook Time

20 mins

Total Time

25 mins

Course: Dinner, Entree Cuisine: American

Keyword: American goulash, chili mac recipe, one pot chili mac Servings: 8 servings

Calories: 257kcal Author: Amanda Finks

Ingredients

- 1 pound 90-93% lean ground beef
- 1/2 cup chopped onion
- 4 cups beef broth
- 15 ounce can petite diced tomatoes
- 15 ounce can tomato sauce
- 1 1/2 Tablespoons chili powder
- 2 teaspoons ground cumin
- 1 teaspoon garlic powder
- 1 teaspoon salt
- 1 teaspoon sugar
- 1/4 teaspoon ground black pepper
- 8 ounces uncooked elbow macaroni about 2 cups
- For serving: shredded cheddar cheese, sour cream, etc.

Instructions

1. Add the ground beef and onion to a large soup pot and place it over medium-high heat. Break the beef apart with a wooden spoon. Cook for 6-7 minutes, stirring occasionally, until the beef is browned and the onions are soft.
2. Add the broth, diced tomatoes (with their juices), tomato sauce, chili powder, cumin, garlic powder, salt, sugar, and pepper to the beef. Stir well. Bring the liquid to a simmer.

- 3. Add the macaroni. Simmer, stirring occasionally, until the pasta is tender, about 12 minutes.**
- 4. Serve topped with shredded cheddar, sour cream, etc.**

Did you make this recipe? Don't forget to leave a review/star rating! Star ratings help everyone know how good a recipe is.

Desserts

Easy Pineapple Upside-Down Cake

You need only 5 ingredients to make my easy pineapple upside-down cake, which includes a super moist cake with juicy glazed pineapple slices and a cherry on top.



4.59 from 17 votes

Course: Dessert Cuisine: American Keyword: cake, pineapple
Servings: 4 Calories: 58.1kcal

Ingredients

- 1 box yellow cake mix or pineapple supreme cake mix
- 1 can pineapple slices
- 1 stick butter
- 1 jar cherries optional
- 1 cup brown sugar

Instructions

1. Preheat the oven to 350 degrees. Place the stick of butter in a 9x13-inch baking dish and put this in the oven while it preheats for just a few minutes until the butter is melted.
1 stick butter
2. Once the butter is melted, carefully remove the pan from the oven and sprinkle brown sugar all over the top of the melted butter. Place the pineapple slices on top of the brown sugar, reserving the pineapple juice. Place a cherry in the center of each pineapple slice.
1 can pineapple slices, 1 jar cherries, 1 cup brown sugar
3. Prepare the cake mix as directed on the package, substituting pineapple juice for some of the water. Slowly pour the cake batter over the pineapple slices and cherries.
1 box yellow cake mix
4. Bake at 350 for 45 minutes or until a toothpick inserted in the cake comes out clean.
5. For an even more moist cake, place toothpicks in the corners and center of the cake and cover it with cling wrap or aluminum foil before it has cooled completely.

Nutrition

Calories: 58.1kcal

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TUNNEL OF FUDGE CAKE

4.0 ★★★★☆ (228) [38 Questions](#)

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[Pillsbury Kitchens](#) Updated Aug 26, 2009



Bake-Off® Contest 17, 1966

Ella Helfrich
Houston, Texas

SAVE This recipe, arguably the recipe most closely identified with the Bake-Off® Contest, mysteriously develops a "tunnel of fudge" filling as it bakes. Don't scrimp on the nuts, or it won't work!



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JUMP TO
RECIPE



TUNNEL OF FUDGE CAKE

4.0 ★★★★☆ (228) [38 Questions](#)

Prep Time	35 Min
Total	4 Hr 30 Min
Ingredients	10
Servings	16

Cake

1 3/4 cups sugar

1 3/4 cups margarine or butter, softened

6 eggs

2 cups powdered sugar

2 1/4 cups Pillsbury BEST® All Purpose or Unbleached Flour

3/4 cup unsweetened cocoa

2 cups chopped walnuts*

Glaze

3/4 cup powdered sugar

INGREDIENTS

[SHOP RECIPE](#)



SAVE



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INSTRUCTIONS

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Step 1



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ON

Heat oven to 350°F. Grease and flour 12-cup fluted tube cake pan or 10-inch tube pan. In large bowl, combine sugar and margarine; beat until light and fluffy. Add eggs 1 at a time, beating well after each addition. Gradually add 2 cups powdered sugar; blend well. By hand, stir in flour and remaining cake ingredients until well blended. Spoon batter into greased and floured pan; spread evenly.



Step 2

Bake at 350°F. for 45 to 50 minutes or until top is set and edges are beginning to pull away from sides of pan.** Cool upright in pan on wire rack 1 1/2 hours. Invert onto serving plate; cool at least 2 hours.



Step 3

In small bowl, combine all glaze ingredients, adding enough milk for desired drizzling consistency. Spoon over top of cake, allowing some to run down sides. Store tightly covered.



NUTRITION

MORE NUTRITION

Calories	570
Total Fat	32g
Protein	8g
Total Carbohydrate	62g
Sugars	43g

RECIPE TIPS

TIP 1

* Nuts are essential for the success of this recipe. ** Since this cake has a soft filling, an ordinary doneness test cannot be used. Accurate oven temperature and baking times are essential.

FAMILY-FRIENDLY MEALS MADE EASY!

Chocolate Icebox cake

- 1st - 2 layers of graham crackers
- 2nd - 3 boxes of (softened) chocolate pudding
- 3rd - slices of banana
- 4th - graham cracker squares
- 5th and half of
pudding
- 6th whipped cream
with 1T. ~~sugar~~
and vanillia

*the
"Q.D.S."*

Chocolate Graham Ice Box Cake

2/3 c. sugar

1/2 c. cocoa

2 c. heavy cream, chilled

1 tsp. vanilla

16 plain graham crackers (may use more)

Whip cream until slightly thickened

Add cocoa and sugar - mix, add vanilla, whip until stiff

Spread the crackers placing one in front of the other, then ice top and sides.

Sprinkle top with shaved chocolate if desired

Chill 4 hours, and then slice diagonally, or lengthwise

Enjoy! ☺

Marsha