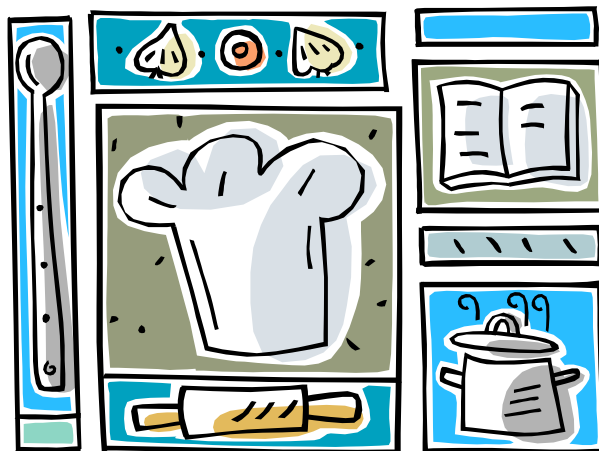


THE
WILLIAMS-GUEST
FAMILY RECIPE
COLLECTION

First Edition, 2006



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APPETIZERS

CHEESE BALL FROM SUZANNE (WHITE) BURNS
Aunt Sara Williams

(CRESS) TENNA GUEST STANFILL'S CHEESEBALLS
Kimberly Cromer, daughter

CRAB CREAM CHEESE DIP
Aimee Williams Larson

BRET CROMER'S BOURSIN BREAD DIP
Kimberly Stanfill Cromer

DILL DIP FOR VEGETABLES
Roger Williams

MEAT BALLS
Barb Williams

DENNIS KROLCZYK'S SAUSAGE
Melissa Williams Krolczyk, daughter in law

SALMON SPREAD
Madelene Williams



Cheese Ball from Suzanne (White) Burns

submitted by Aunt Sara Williams

- 2 (8 oz) pkgs. cream cheese, softened
- 6 small green onions finely chopped
- 2 pkgs. chopped beef
- 2 T Worcestershire sauce

Mix creamed cheese, onion and chopped beef with hands. When thoroughly mixed, add sauce and continue mixing until color is even. Roll in nuts if desired. Chill overnight.

(Cress) Tenna Guest Stanfill's Cheeseballs

submitted by Kimberly Cromer, daughter

- 8 Oz Philadelphia Cream Cheese
- 10 Oz Cracker Barrel Cheddar Cheese (shredded)
- 2 tsp. Margarine
- 2 tsp. Diced onion
- 2 tsp. Diced green pepper
- 2 tsp. Pimento
- 1 tsp. Worcestershire sauce

Blend all items in mixer until smooth. Roll into a ball and roll into cut pecan pieces.

Crab Cream Cheese Dip

submitted by Aimee Larson

- 2 lg. bars cream cheese
- 2 or 3 imitation crab legs chopped up or use a small can of crab meat
- Garlic powder to taste
- 1 jar cocktail sauce
- Soften cream cheese; stir in crabmeat and sprinkle with garlic powder. Blend well and form into a ball. Make a large indentation in top of ball and pour cocktail sauce in. Serve with crackers to dip.

Bret Cromer's Boursin Bread Dip

submitted by Kimberly Cromer

- > 1 Boursin cheese serving
- > 1 c. Parmesan cheese
- > 1 c. mayo
- > 1 1/2 c. artichokes
- > 1 tsp garlic
- >
- > Combine Parmesan and mayo, add garlic and artichokes.
- > Bake at 350 for 20 minutes.

Dill Dip for Vegetables

submitted by Roger Williams

"Excellent for all vegetables or as cold garnish for salmon.

A favorite of Martin."

½ c. Hellman's mayo
½ c. sour cream (may use Imo)
1 T. dill weed, crushed
2 t. onion flakes, crushed

Mix, blend and chill 2-3 hours.
Best if chilled overnight.

Meat Balls

submitted by Barb Williams

1 package of frozen meatballs

Combine in small bowl:

½ bottle Open Pit barbecue sauce 1 tsp.
mustard
(original or onion)
 1 tsp. vinegar
Dash of Tabasco
 Dash of Worcestershire sauce
½ c. catsup
 1 to 2 Tbsp. brown sugar

Pour sauce over meatballs and simmer for 1 hour.
Before serving, add the following: green olives,
pineapple tidbits, and sautéed green pepper chunks.
Serve in fondue pot or chafing dish.

Dennis Krolczyk's Sausage

submitted by Melissa Krolczyk, daughter in law

5 # hamburger/venison
5 tsp. Morton's Tender Quick Salt (go easy)
5 tsp. regular salt (go easy)
2 ½ tsp. garlic salt
¾ tsp. crushed red pepper flakes
2 tsp. coarse pepper
1 tsp. liquid smoke
2 ½ tsp. mustard seed

Mix all. Knead like bread until all ingredients are mixed well. Refrigerate 24 hours. Knead again. Refrigerate another 24 hours.

Shape into 5 rolls/logs. Bake for 8 hours at 150 degrees on broiler pan, turning after 4 hours. Wrap sausages and store in the refrigerator.

Salmon Spread

submitted by Madelene Williams

1 can salmon, boned
1 pkg. cream cheese (try 302 pkg.)
½ t. liquid smoke (more if desired)
Horseradish to taste
Pack in mold
Garnish with parsley
Serve with crackers

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BEVERAGES

WILD PLUM TEA

Sara Williams



Wild Plum Tea

submitted by Sara Williams

From a delightful little tearoom, that serves delectable lunches near Gatlinburg, The Wild Plum Inn.

4 family-sized tea bags
2 Quarts water
2 C sugar
2 C orange juice
1/2 C lemon juice

In one-gallon pitcher, steep tea bags and 1 qt. hot water. Mix the remaining quart of water with sugar, heat over high heat until sugar is dissolved. Pour over tea and water in pitcher and steep 15 min. Strain out tea bags and add orange and lemon juice and enough cold water to make one gallon.

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SALADS

CHERRY BLOSSOM MOLD

Barbara Williams

EDITH SWIGART'S CHRISTMAS SALAD

Sara Williams, daughter

DEVEILED POTATO SALAD

Sara Williams

HAWAIIAN GREEN DELIGHT FROM OPAL WILLIAMS

Sara Williams

PARTY FRUIT SALAD

Barb Williams

TEXAS SALAD

Sara Williams

BREADS AND MUFFINS

Cherry Blossom Mold

submitted by Barbara Williams

(Daughter Aimee's favorite dish at Christmas dinner)

(If using canned cherries, be sure to use the cherry syrup in the liquid. You'll get a richer color and flavor.)

2 cups boiling liquid (water or fruit syrup)
1 pkg (6 oz) cherry-flavored gelatin
2 cups dairy sour cream
2 cups pitted dark sweet cherries or 1 can (1 lb.) dark sweet cherries, drained
1/3 cup slivered blanched almonds, optional

Pour boiling liquid over gelatin in small mixer bowl, stirring until gelatin is dissolved. Cool. Add sour cream; beat until smooth. Chill until slightly thickened but not set.

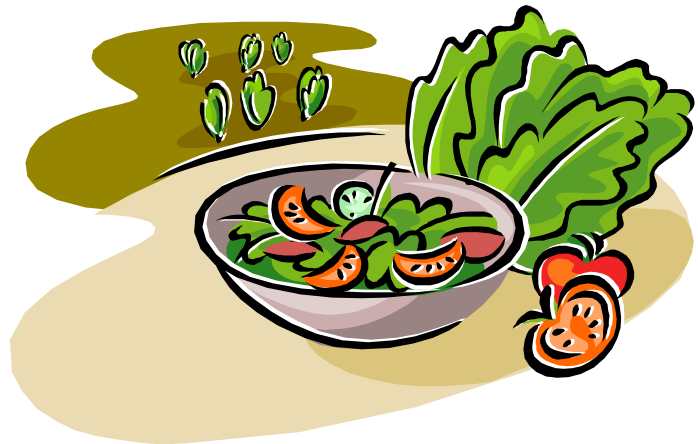
Stir in cherries and almonds. Pour into 6-cup ring mold or into 10 individual molds. Chill until firm. If desired, garnish unmolded salad with additional cherries.

Edith Swigart's Christmas Salad

submitted by Sara Williams, daughter

2 C raw cranberries
1/2 c crushed pineapple
1 C water
1 tart apple, finely chopped
1 C sugar
1/2 C chopped nuts (black walnuts give best taste)
1 pkg cherry Jell-O

Add water to cranberries in saucepan, heat to just about to boil and then simmer 10 minutes. Add sugar, stir and add Jell-O. Remove from heat and cool. Add drained



pineapple, chopped apple and nuts. Chill until set or overnight. Serve with whipped cream if desired.

Deveiled Potato Salad

submitted by Sara Williams

1/3 C dijonaise
1/2 C real mayonnaise
1/3 C chopped red onion
1/2 C chopped celery
1 T cider vinegar
1 t sugar
1/2 salt
2 # potatoes cooked, peeled and cubed (@5 cupe)
2 hard boiled eggs coarsely chopped

Blend all the first ingredients together (except the eggs and potatoes).

Add to eggs and potatoes, toss gently, cover and chill until ready to serve. Garnish with fresh dill.

Hawaiian Green Delight from Opal Williams

submitted by Sara Williams

1 small box Cool Whip
1 box pistachio instant pudding and pie filling
1 16 1/2 oz. can crushed pineapple

Put crushed pineapple in bowl right from can—do not drain off juice.

Mix pistachio pudding thoroughly with the crushed pineapple.

Add Cool Whip, stir in well.

Chill completely.

Party Fruit Salad

submitted by Barb Williams

- 1 can mandarin oranges
- 1 can pineapple bits
- 1 cup grape halves
- 1 cup marshmallows (small)
- 1 cup sour cream
- ½ cup coconut
- ½ cup slivered almonds

Combine drained fruit and marshmallows.
Add sour cream, coconut and slivered almonds. Mix well.
Put into serving dish; top with a little coconut and a few almonds.
Set overnight, if possible.

Texas Salad

submitted by Sara Williams

- 1 bag fresh spinach, torn

- 1 head lettuce, torn
- Chopped celery
- Chopped cauliflower
- 4 carrots, shredded
- 1 small sweet onion or fresh green onions
- 1 small green pepper
- 1 can water chestnuts, sliced and drained
- 1 pkg. frozen uncooked green peas or #303 can Le Seur peas, drained
- #303 can pickled beets, drained
- ¾ lb. grated Swiss cheese or
- 6 oz. cheddar cheese, shredded
- 1 lb. bacon, fried, drained, crumbled
- 5 hard boiled eggs, sliced
- 1 pint mayonnaise

- 2 T. sugar
- 1 t. lemon pepper

- ¼ c. milk
- 1 t. salt

In very large, glass serving bowl or 2 13x9x2" baking dish, layer all ingredients starting with spinach or lettuce, alternate layers. Mix sugar, milk, lemon pepper, and salt. Pour over entire salad. Cover tightly with plastic wrap and refrigerate over night. Do not toss. (I would suggest tossing in any little bit of left over raw vegetable you may have in the refrig.: tomato, broccoli, squash, etc!) "Happy Eating!"

In very large, glass serving bowl or 2 13x9x2" baking dish, layer all ingredients starting with spinach or lettuce, alternate layers. Mix sugar, milk, lemon pepper, and salt. Pour over entire salad. Cover tightly with plastic wrap and refrigerate over night. Do not toss. (I would suggest tossing in any little bit of left over raw vegetable you may have in the refrig.: tomato, broccoli, squash, etc!) "Happy Eating!"

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BREADS

NO FAIL PUMPKIN BREAD

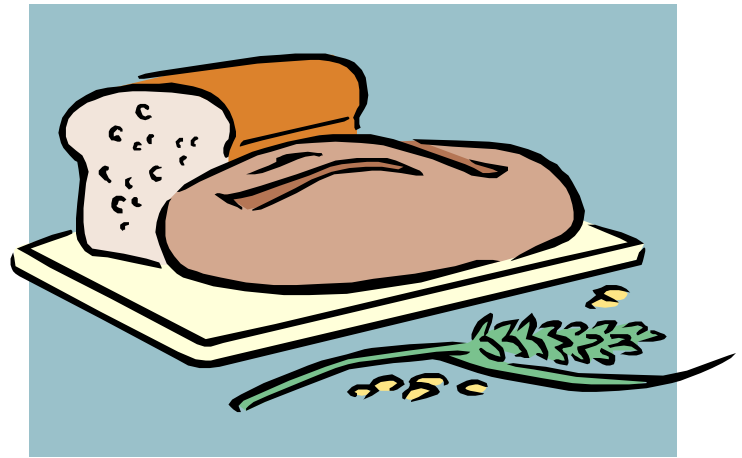
Martin Williams

PUMPKIN BREAD

Genevieve Guest

GRACE MCCORMICK'S NUT BREAD

Madelene Williams, daughter



Pumpkin Bread

submitted by Genevieve Guest

No Fail Pumpkin Bread

submitted by Martin Williams

In bowl I, mix:

3 cups flour
3 cups sugar
2 tsp. baking soda
2 tsp. baking powder
1 tsp. cloves
1 tsp. cinnamon
¼ tsp. salt

In bowl II, mix:

4 eggs beaten well
1 cup oil
1 cup canned pumpkin
1 cup water
Raisins, optional

Combine content of bowls. Stir
Grease or line 5 small loaf pans with wax paper.
Fill ½ full.
Bake at 350 degrees for 45 minutes.

"Make this every Christmas and give out about 30 loaves for gifts."

1 ½ C sugar
½ C. oil
1 C. pumpkin
½ C, water
2 eggs
1 tsp. cinnamon
½ tsp. nutmeg
¾ tsp. salt
1 tsp. soda
1 ¾ C. flour
1 C. nuts

Mix and bake at 325 degrees until done (when a silver knife comes out clean.) Makes one loaf.

Grace McCormick's Nut Bread

submitted by Madelene Williams, daughter

½ cup sugar
2 tbsp. butter
1 egg and dash of salt
1 cup milk
2 ½ cups flour
2 tsp. baking powder

Cream sugar and butter together.
Mix in other ingredients.
Let stand ½ hour.
Bake in large pans for 1 hour at 375 degrees.
(May add finely chopped nuts or fruit)

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BREAD DISHES

BREAKFAST STRATA

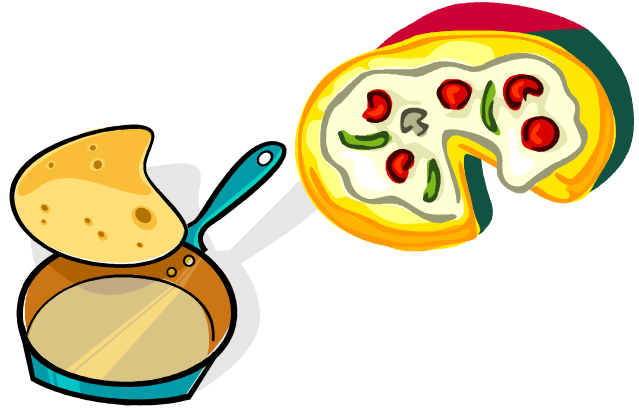
Melissa Krolczyk

CARAMEL FRENCH TOAST

Cindy Williams

KIDDIE PIZZA

Sara Williams



Breakfast Strata

submitted by Melissa Krolczyk

16 slices bread
Thinly sliced ham
Slices of cheddar cheese (or 1 cup grated)
6 eggs
½ tsp. salt
¼ tsp. pepper
1 tsp. dry mustard
¼ cup minced onion
¼ cup finely chopped red or green pepper
1 tsp. Worcestershire sauce
dash of red pepper sauce
3 c. milk
¼ c. butter
½ c. crushed cereal (optional)

Butter a 9x13 baking dish. Arrange 8 slices of bread in the bottom of the dish. Top each slice of bread with 1 or 2 slices of ham, and slices of cheddar cheese. You can also use grated cheddar and sprinkle it evenly over the top. Cover with the remaining 8 slices of bread. Beat eggs, add salt, pepper, mustard, onions, chopped pepper, Worcestershire sauce, and red pepper sauce. Stir in milk. Pour this mixture over the bread. Cover and refrigerate overnight.

Caramel French Toast

submitted by Cindy Williams

1 ½ c. packed brown sugar
¾ c. butter
¼ c. + 2 Tbsp light corn syrup
10 slices French toast or Texas toast
4 eggs, beaten
2 ½ c. milk or half & half
1 Tbsp. vanilla
¼ tsp. salt
3 Tbsp. sugar
1 ½ tsp. ground cinnamon

Combine brown sugar, butter, and corn syrup in saucepan. Cook over medium heat, stirring constantly, for 5 minutes or until mixture is bubbly. Pour syrup into a greased 13x9 dish. Arrange bread slices over syrup. Combine eggs, milk, vanilla, and salt. Stir well. Pour over bread slices. Cover and chill at least 8 hours or overnight.

Combine 3 Tbsp. sugar and cinnamon. Sprinkle over bread. Bake uncovered at 350 degrees for 45 to 50 min until golden brown and bubbly. Serve immediately.

Kiddie Pizza

submitted by Sara Williams

English muffins, split (1 per serving) (or biscuit dough flattened for pizza crust)
Pepporoni
 bacon pieces
Spaghetti sauce
 Canadian Bacon
Hamburger (cooked)
 Shredded mozzarella cheese

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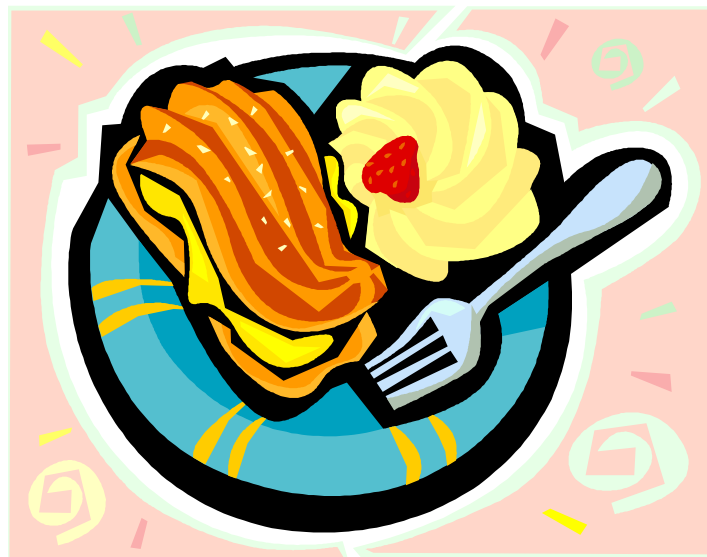
DAIRY

BERNADINE GUEST'S DEVILED EGGS

Kimberly Cromer, granddaughter

ZIPLOC BAG OMELET

Phil Williams



Ziploc Bag Omelet

submitted by Phil Williams

Phil's buddy, Bob White, gave him this recipe...

1. Write the name of each person having an omelet on a quart-size Ziploc freezer bag with permanent marker.
2. Crack 2 large or extra-large eggs (not more than 2) into the bag, roll the top over a couple of times and shake them so they are mixed thoroughly.
3. Place a variety of ingredients such as cheese, ham, onion, green and/or red peppers, tomatoes, hash browns (cooked), salsa, etc., into your individual bag. Shake it thoroughly again, then try to get as much air out of the bag before you zip it closed.
4. Place the bags into rolling, boiling water for exactly 13 minutes.
Note: You can cook up to 6-8 omelets in one large pot for 13 minutes.
5. Open the bags and, at the amazement of everyone, the omelet will roll out easily.
6. Serve with a bagel or some toast with orange juice or fresh fruit on the side.

Bernadine Guest's Deviled Eggs

submitted by Kimberly Cromer, granddaughter

Boil as many eggs as you want.
Cut each one lengthwise.
Scrape out the yellow centers.
Mash all the yolks fine.
Add salt and pepper to taste, 1 tsp. mustard, 1/2 tsp celery seeds, 1/2 chopped onion, relish to taste, and Kraft salad dressing till semi-thick.
Fill the eggs whites with "stuffing" and serve.

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SOUP, STEW AND CHILI

BEAN SOUP

Madelene Williams

CROCK POT CHILI

Joann K. Williams

HOBO STEW BY REBEKAH WILLIAMS

Aunt Sara Williams

NEW ENGLAND CLAM CHOWDER

Madelene Williams



Bean Soup

submitted by Madelene Williams

“Another favorite of Martin’s...”

2 C. dried white beans
6 c. water
1 onion, chopped
1 clove garlic, minced
2 T. olive oil
1 ham bone or ¼ lb. diced salt pork, or ham bone
1 tomato, peeled and chopped
½ t. dried thyme
1 T. wine vinegar
Salt and pepper

Cover washed beans with water, bring to boil and boil 2 minutes.

Cover and stand 1 hour.

Cook onion and garlic in oil 5 min. (if you use salt pork, sauté until brown along with onion and garlic.)

Add to beans with remaining ingredients, except vinegar, salt and pepper.

Cover and cook until beans are tender.

Mash beans slightly, add vinegar and season.

Makes about 1 ½ qts. Serves 6

Crock Pot Chili

submitted by Joann K. Williams

This recipe requires a little prep work. This work can be done the night before or even days before and frozen. If you freeze the meat, you can put it into the crock-pot frozen. It will be ready in the evening. I make my chili mild with hot sauce on the side. You can make it as spicy as you want or make two pots – one mild, one spicy.

Ingredients

Ground Beef
Onions
Garlic Powder
Kidney Beans (drained)
Canned chopped tomatoes
Frozen Corn (optional)
Black Beans (optional)
Chili Con Carne block (found in meat section or freezer section of store) or favorite chili seasoning packet (Knorr, McCormick etc.) I you want a spicy chili. I recommend Two- Alarm Chili seasoning mix. It can make it quite hot.

Hobo Stew by Rebekah Williams

submitted by Aunt Sara Williams

This gem was written by Rebekah when she was a very young girl for her aunt. Our guess is you combine all ingredients and cook until done.

Hamber (hamburger) patty not cooked
Celery
Carrots
Broccoli
Potato slices
Salt
Chopped onion
Corn
Green pepper

New England Clam Chowder

submitted by Madelene Williams

"One of Martin's favorites."

¼ lb. diced salt pork
2 medium onions, sliced
2 T. flour
½ t. seasoned salt
¼ t. pepper
½ t. monosodium glutamate
1 ½ t. salt
¼ t. dried savory Chopped onion
Green pepper
¼ t. dried thyme
4 medium potatoes, pared and cut into ½ inch cubes
1 ½ c. milk
1 ½ c. light cream
(2) 7 ½ oz. cans minced clams, drained (reserve liquid)
1 ½ t. salt
1 T. butter or margarine
1 T. snipped parsley
Reserved clam liquid

In large kettle, sauté salt pork in small amount of butter, until golden.

Add onions and cook until tender.

Stir in flour, seasoned salt, pepper, mon. glutamate, 1 ½ t. salt, savory, thyme, reserved clam liquid and potatoes.

Bring to boil, cover, and simmer over low heat until potatoes are tender.

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BEEF

**SANDY WILLIAMS' ARMENIAN MARINADE
FOR LAMB/BEEF ON SKEWERS WITH RICE PILAF**
Madelene Williams

YANKEE "CROCK POT" BARBECUE
Joann Williams

MARY ROSE'S BEEF STEW
Barb Williams

OPAL WILLIAMS' GOULASH
Barbara Williams

CROCK POT MEATBALLS
Joann K. Williams

YANKEE CROCK POT ROAST.
Joann K. Williams

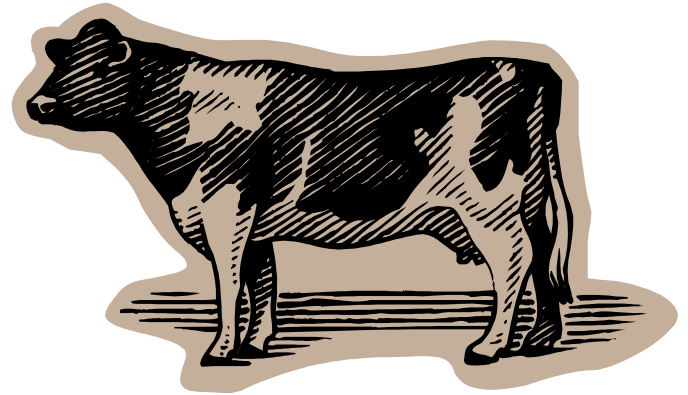
CHRIS' RED BEANS AND RICE
Chris Williams

DETROIT LIONS FOOTBALL STEAK
Phil Williams

OPAL'S ROUND STEAK
daughter in law, Barbara Williams

SHERRIED BEEF
Genevieve Guest

SWEDISH MEAT IN THE CROCK POT
Joann K. Williams



**Sandy Williams' Armenian Marinade
for lamb/beef on skewers with Rice Pilaf**

submitted by Madelene Williams

½ c. olive or salad oil
¼ c. lemon juice
1 tsp. salt
1 tsp. marjoram
1 tsp. thyme
1 clove garlic minced
½ c. chopped onions, chopped fine
¼ c. parsley flakes, or less
2T. red wine vinegar
Optional-¼ c. sweet or dry vermouth
Marinate beef or lamb for 4-6 hours before grilling.
Baste with leftover marinade while cooking over coals.

Rice Pilaf
1 cup Uncle Ben's Converted Rice
½ cup water
½ cup water
1 T. oil
¼ tsp. salt
2 cups chicken broth
1 cup fine egg noodles

Soak rice in warm water for 20 minutes.
Melt shortening to cover bottom of pan.
Add noodles and brown on medium high.
Stir consistently. Drain soaking rice above.
Add drained rice and noodles and stir.
Add 2 ½ cups of liquid and salt. Bring to boil.
Simmer for 20 min. covered.
Take off lid, add butter and cover pan with a towel and then a lid.
Leave on simmer for 5 more min. (towel removes moisture).
Remove covered rice and serve.

Yankee "Crock Pot" Barbecue

submitted by Joann Williams

"I know the following recipe is sacrilegious in the south but I have had a lot of success with it and it is easy to change regarding the number of people."

Ingredients

Beef or Pork with or without bones. (I have used ribs, chops, and loins. If you are using pork loin or cut of beef slice into $\frac{3}{4}$ to 1 inch thick pieces.)

Slice Onion(s)

Brown Sugar

Garlic Powder

Coke product (I have done it with Diet, Regular and Dr. Pepper)

Your favorite barbecue sauce.

Rub the brown sugar on your meat

Pour the coke product so that the bottom of the crock pot is covered (1/2 – 1 inch deep)

Layer the meat and onion within your crock pot— between each layer sprinkle with garlic powder.

For ribs

Cook on low for 7 hours or high for 4 hours.

Drain liquid.

Return meat and onions to crock-pot.

Covered with favorite barbecue sauce and set on low till heated through 30 to 60 minutes.

For loins or boneless cuts of meat

Cook on low for 8 hours or high for 5 hours. The meat should be falling apart. You should be able to use a fork to shred it for sandwiches.

Drain liquid

Return meat and onions to crock-pot.

Served on buns for a great barbecue sandwich.

Covered with favorite barbecue sauce and set on low till heated through 30 to 60 minutes.

Mary Rose's Beef Stew

submitted by Barb Williams

"Our neighbor Mary introduced us to her favorite recipe for a group; easy and hearty."

- 1 large can onion rings
- 1 package onion soup mix
- 1 can beef gravy
- 1 can beer, regular or NA
- 1 package cooked green beans
- 1 stew meat (I use a tri tip beef roast, any other tender cut of meat)

Lightly brown meat

Stir in $\frac{1}{2}$ can of onion rings, beef gravy, beer, green beans.

Put in crockpot for the day, or bake in slow oven for approx. 2 hours or until tender.

Place in serving dish and top with other $\frac{1}{2}$ of onion rings. Serve with rice or potatoes

Opal Williams' Goulash

submitted by Barbara Williams

- 1 lb. hamburger
- 1 c. diced onions
- 1 c. celery
- 1 c. macaroni
- 1 can tomatoes
- 2 T. Butter
- 1T. sugar
- Salt and pepper

Cook macaroni until tender.

Fry hamburger, onions and celery in butter until tender.

Combine with other ingredients and simmer 45 min.

Crock Pot Meatballs

submitted by Joann K. Williams

This is the simplest recipe that I have.

Ingredients

Frozen Italian Meatballs

Your favorite spaghetti sauce

Put frozen meatballs in crock-pot and covered with spaghetti sauce. Cook on low for 4 – 5 hours. Serve with favorite pasta.

Brown ground beef and onions – season with garlic powder.

Mix in crock-pot ground beef mixture and remaining ingredients. Do not worry if anything is frozen, it will cook in plenty of time.

Cook on low 8 hours or high for 5 hours.

Yankee Crock Pot Roast.

submitted by Joann K. Williams

I would recommend this recipe for a smaller group of individuals. It provides you with a wonderful meal with minimal work.

- McCormick or Knorr's or other pot roast seasoning mix
- One Can Tomato Paste
- Beef for normal pot roast
- Potatoes (peeled and cut into chunks)
- Onions (cut into quarters or eights)
- Carrots (peeled and cut into chunks)
- Whole Mushrooms (Optional)
- Roma Tomatoes (Optional – cut into quarters))

Following packet instructions mix seasoning mix with water and add tomato paste

Place meat in bottom of pot

Add vegetables

Cook on low for 7 – 8 hours.

Chris' Red Beans and Rice

submitted by Chris Williams

submitted by daughter in law, Barbara Williams

Here's one of her originals...

1 pound andouille sausage (spicy Cajun sausage)
1 medium onion chopped
2 stalks of celery chopped
4 cloves of garlic
2 tbsp olive oil
1 can diced tomatoes
1-2 cans chicken broth
2 tsp Creole seasoning
½ tsp red pepper or Cajun seasoning
4 bay leaves
1 tsp dried thyme
2 tsp dried oregano
½ tsp ground cloves
½ tsp allspice
white pepper

3 cans of red kidney beans or one pound dried, cooked.

Sauté sausage, onion, garlic, celery for 10 minutes or until starting to brown. Mix in beans, tomatoes, spices and chicken broth, bring to boil and then simmer for 45 minutes. Serve with rice. Scoop rice in bowl, add ladle of bean mixture.

** can add some shrimp at the last 2-3 minutes, do not cook but a couple of minutes as the shrimp will get hard.

Detroit Lions Football Steak

submitted by Phil Williams

"This recipe is from a Lions program."

1 chuck roast (we used London Broil) 2 inches thick
Meat tenderizer
¼ c. salad oil
1 small onion, chopped
6 tbsp. lemon juice
2 c. beer
2 c. chili sauce
1 tbsp. Worcestershire sauce
1 tsp. salt

Slash fatty edge of steak; sprinkle both sides with meat tenderizer. Let stand one hour. Heat oil and sauté onion and garlic until soft. Add lemon juice, beer, chili sauce, Worcestershire and salt. Cook over medium heat until sauce bubbles.

Place steak in a shallow pan and cover both sides with sauce. Let stand for at least an hour. When ready to cook, remove steak and place on grill about six inches above gray-hot coals (although we use a gas grill). Broil about 20 minutes on each side, brushing with reserved sauce frequently. Heat remaining sauce and serve with steak cut in thin slices. Serves eight.

1 slice round steak
1 onion, chopped
Salt and pepper
1 can mushroom soup (tomato soup can be used)

Pound flour into round steak.
Brown onions in skillet in a small amount of shortening. Remove onions and brown meat on both sides. Season. Put onion on top of steak.
Mix soup with 1 can of water and pour over meat and onions.
Simmer about 1 ½ hours.

Sherried Beef

submitted by Genevieve Guest

3 lbs. stew meat
3 cans mushroom soup
1 pkg. Lipton onion soup
¾ cup sherry or wine

Mix and place in casserole.
Cook covered at 325 degrees for 3 hours.
Serve over rice, mashed potatoes or noodles.
(If you want more gravy, add one more can of mushroom soup.)

Swedish Meat in the Crock Pot

submitted by Joann K. Williams

I have yet to try this recipe but it is easy and sounds delicious. It also requires no prep work.

Beef Stew Meat
Cream of Mushroom Soup
French onion Soup

Mix beef stew meat, and soup mixtures in crock-pot.
Add half the portion of water required by recipes.
Cook on low for 8 hours. Serve over rice.

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Opal's Round Steak

CHICKEN

CHICKEN ENCHILADAS

Joann K. Williams

GAYLE KNIBBE'S (GARY'S MOM) FAMOUS CHICKEN BROCCOLI CASSEROLE

Aimee Williams Larson

CHICKEN DIVAN

Sara Williams

KEITH'S CHICKEN

Keith and Gail Williams

EASY CHICKEN PARMESAN

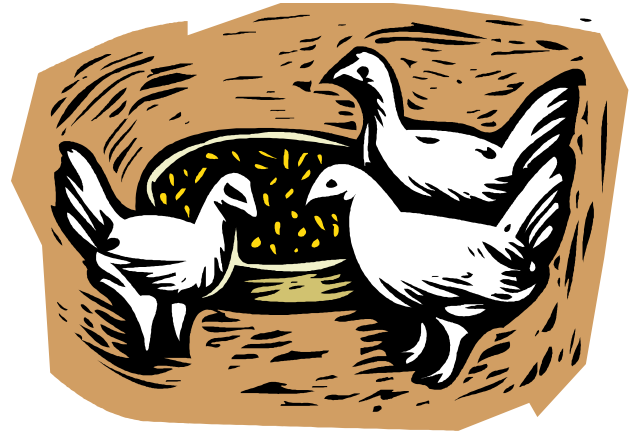
Aimee Williams Larson

CHICKEN POT PIE

Aimee Larson

HERB SEASONED ROAST TURKEY BY GARY LARSON

wife, Aimee Williams Larson



Chicken Enchiladas

submitted by Joann K. Williams

"This recipe take a little bit of prep work but some of it can be done the day before."

Ingredients

Boneless Chicken (You can use bone in chicken but you will need to debone it after cooking)

Onions

Green Peppers

Salsa

Can Enchilada Sauce

Shredded cheddar or Mexican cheese mix

Small flour tortillas

Boil chicken to cook. When cooled, cut into chunks or tear into shreds with fork.

Sauté onions and green peppers mix with chicken.

At this point, you can set aside for later or freeze the meat. If you decide to freeze, you will need to defrost before you.

Mix chicken with salsa (to taste), a little of the cheese and enough enchilada sauce for moisture.

Wrap chicken mixture in tortillas and place in baking dish (I would spray the dish with Pam first)

Cover tortillas with enchilada sauce

Layer cheese on top of sauce.

Bake at 350 till sauce is bubbly and cheese has melted (approximately ½ hour)

Gayle Knibbe's (Gary's Mom) Famous Chicken Broccoli Casserole

submitted by Aimee Williams Larson

Heat oven to 375

Boil 4 chicken breasts and chop or shred.

Cook 1 frozen bag broccoli (2 heads fresh)

Prepare stovetop stuffing mix according to box directions

Mix 2 cans cream of chicken soup with cooked chopped chicken.

Put broccoli in bottom of 9x13 pan

Spread soup/chicken mixture over top of broccoli.

Spread prepared stuffing on top of that

Bake for 30 minutes, uncovered

Feeds: 1 hungry Gary

Chicken Divan

submitted by Sara Williams

"This is Laura's favorite main dish and I usually prepare it for her when she comes home."

6 whole chicken breasts, cooked and bones
3 pkgs. frozen broccoli cooked (or use fresh)
2 T butter or margarine
6 T grated parmesan cheese
12 T sherry
1 # grated Velveeta cheese

Mornay sauce:

4 T butter or margarine
4 T flour
2 1/2 C chicken stock
Salt and pepper

Make a white sauce of butter, flour, stock, salt and pepper.

In flat baking dish, arrange broccoli in single layer.
Melt butter and pour over the broccoli.
Sprinkle with 2 T parmesan cheese and 4 T sherry.
Add layer of chicken.
Sprinkle w/2 T parmesan cheese and 4 T sherry.
Pour Mornay sauce over all and sprinkle w/2 T parmesan cheese and 4 T sherry.
Bake at 375 for 20-30 minutes.
Just as baking is finished, turn off oven; cover completely w/Velveeta cheese.

Chicken Divan by Brenda Reid

submitted by Barbara Williams

Barb's cousin, Greg, loves this dish his wife, Brenda has developed. We think you'll enjoy this twist on a classic dish. Looks pretty and reheats well.

6-8 boneless chicken breasts (Can use smaller chicken pieces, like tenders)
16 oz. Broccoli florets (can use more)
Juice from 1 lemon
1 can Cream of Chicken soup
1 cup of mayo
1 cup of cream/milk
2 t. curry powder
1 brick cheddar cheese
1 pimento slices jar (4 oz.)

Drizzle lemon on chicken breasts, bake 1 hour, covered.
Microwave or cook florets until barely tender.
Arrange baked chicken in bottom of baking dish.
Layer florets on top of chicken.
Mix soup, mayo, milk and curry together to make sauce.
Pour on dish.
Slice cheese and arrange on top of sauce.
Arrange pimento slices on top of cheese.
Cover and bake 1 hour.

Keith's Chicken

submitted by Keith and Gail Williams

4 boneless, skinless chicken breasts
1 cup bread crumbs
2 cans cream of chicken soup
1 can milk
1/4 cup butter or margarine
Salt
Pepper
Garlic

Place chicken breast between wax paper and pound to about 1/3 in. thickness. Soak in milk while preparing breadcrumb mixture. In zip-loc type gallon bag, pour breadcrumbs and add salt, pepper, garlic to taste. Melt butter or margarine in large fry pan. Place chicken breasts in bag and shake until well coated. Place chicken in hot, melted butter on low heat. Cover. Cook for 20 -30 minutes, turning every 8 – 10 minutes.

Remove chicken to shallow dish, keep warm. In same pan, pour in soup and milk. Stir until well mixed and heat thoroughly. Pour over chicken.

Easy Chicken Parmesan

submitted by Aimee Williams Larson

Ingredients:

- 4 boneless chicken breasts, pounded to 1/2 inch thickness
- 1 egg
- 1/2 cup milk
- seasoned bread crumbs
- 8 slices mozzarella cheese, or more
- 1 jar (16 oz) spaghetti sauce
- Parmesan cheese

Preparation:

Whisk together the egg and milk. Dip the chicken breasts in milk and egg mixture and then in bread crumbs. In a skillet with a little olive oil over medium-high heat, brown on both sides until golden.
Set chicken in a baking dish.

Slice 8 pieces of mozzarella cheese and put two on each chicken breast. Pour 1 jar of your favorite spaghetti sauce over all. Sprinkle with Parmesan cheese and a little more mozzarella and bake at 350° for about 25 to 30 minutes, or until bubbly. Serve with spaghetti, garlic bread and a nice green salad.
From Colleen Haass

Chicken Pot Pie

Printed from COOKS.COM

submitted by Aimee Williams Larson

2 (10 oz.) cans Campbell's Cream of Chicken Soup or Campbell's Chicken or Turkey Pot Pie Soup
2 (about 9 oz) packages frozen mixed vegetables, thawed
2 cups cubed, cooked chicken
1 cup chicken broth combined with 2 tablespoons flour
2 Pillsbury pie shells
Preheat oven to 400°F.
Mix soup, vegetables, chicken, and broth. (The mixture should be sort of thick.) Place in pie shell.
Bake for 35 minutes until golden. (Cover pie edge if it begins to brown too quickly).

When melted and slightly browned, serve immediately or make up a day ahead and store in refrigerator until time to serve. In which case, remove from oven before completely cooked and add cheese when it is being reheated. It freezes well.

Herb Seasoned Roast Turkey by Gary Larson

submitted by wife, Aimee Williams Larson

Gary discovered this recipe for an earlier Thanksgiving and it has been a hit since that initial tender turkey

Set your oven to 350 degrees F., allowing it to come to full temperature while you prepare the bird and the seasoning rub.

Herb Seasoning Rub:

1 T. poultry seasoning
3 T. corn (or vegetable) oil
2 T. extra-virgin olive oil
2 t. dried rosemary
3 cloves peeled garlic
1 t. salt
Black pepper, generous grating
2 bay leaves
1 turkey: 12-13 lbs.

Make the Herb Seasoning Rub:

Combine all ingredients in the mixing cup of a hand blender and blend thoroughly. (Or, chop ingredients finely by hand and mix together with the oil.) Set aside.

Preparing the Turkey:

Prepare the turkey by removing the wire that holds the legs in place. Take out the neck and giblets and set aside. Remove any fatty deposits around the body cavity and excess skin around the neck cavity.

Rinse the turkey, neck and giblets thoroughly in cool water, running your hands over each piece as you rinse them. Dry the turkey and parts thoroughly. Fold the wings under the bird with the tips resting against the back.

Line the roasting pan with heavy foil. Place the rack inside. Set the bird breast side down on the rack. Rub some of the seasoning rub into the back and sides of the turkey. Flip the bird over and continue with the remaining rub on the top and all interiors of the bird.

Roasting the Turkey:

Place the bird in the 350 degree oven. Start the timer for 2-1/2 hours. The bird is done when a meat thermometer registers 175 to 180 degrees at the thigh. If you don't have a thermometer, then the juices should run clear when you prick the bird between the thigh and body. Let the bird rest 20 minutes before carving. If you discover the breast is done and the dark meat is undercooked, then simply use your microwave to finish cooking any underdone pieces.

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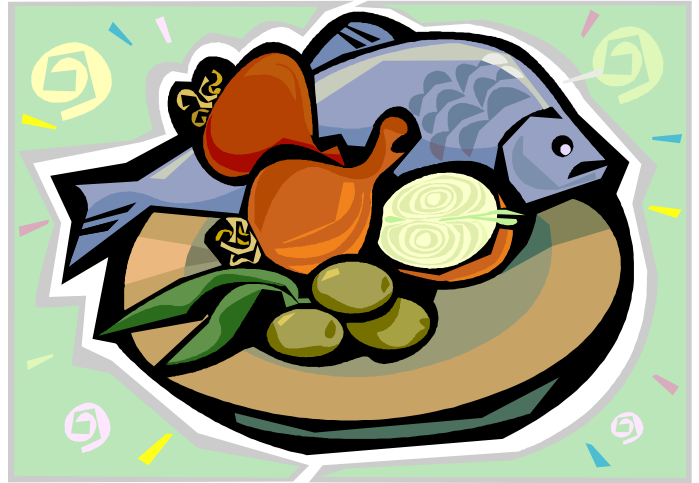
FISH

SALMON PATTIES A LA OPAL WILLIAMS *Barbara Williams*

OVEN FRIED TILAPIA

Aimee Williams Larson

TUNA MOUSSE FROM OPAL WILLIAMS *Sara Williams*



Salmon Patties A la Opal Williams

submitted by Barbara Williams

1 can salmon
3 slightly beaten eggs
1 c. bread or cracker crumbs
2 T. flour
Salt and pepper

Fry until brown on one side.
Turn and brown the other side.

Oven Fried Tilapia

submitted by Aimee Williams Larson

Tasty tilapia fillets are deliciously coated, seasoned, then baked in the oven.

INGREDIENTS:

- 1 to 1 1/2 pounds tilapia fillets
- 2/3 cup flour
- 3/4 cup plain bread crumbs
- 1/4 cup cornmeal
- 1/2 teaspoon Creole seasoning
- 1/2 teaspoon salt
- 1 teaspoon dried parsley flakes
- 1/2 teaspoon dried leaf thyme, crumbled
- 2 large eggs
- 2 tablespoons milk
- 2 to 3 tablespoons melted butter, optional

Rinse tilapia fillets with cold water; pat dry.
Put flour in a shallow bowl or plate.
In another shallow bowl or pie plate, combine bread crumbs, cornmeal, seasonings, and herbs.
In another shallow bowl or pie plate, whisk eggs with cream or milk.
Dip fillets into the flour, then into the egg mixture, then dip in seasoned crumb mixture.
Place on a baking sheet sprayed with butter-flavored nonstick cooking spray. If desired drizzle each fillet with a little melted butter.
Bake at 400° for 10 to 15 minutes, or until fish flakes easily with a fork.
Serves 4 to 6.

Tuna Mousse from Opal Williams

submitted by Sara Williams

Mix the first six ingredients and set aside:

½ c. chopped celery
½ c. chopped onion
Dash of Tabasco
1 T. lemon juice
1 c. mayonnaise
2 cans flaked tuna

Heat one can tomato soup.
Cut up large cream cheese, melt in soup
Dissolve 2 pkg. plain jello in ¼ c. cold water.
Add this to soup with above ingredients.
Put in mid refrig. For 3-4 hours.

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PASTA

FETTUCCINI

Ellen and Peter Hansen and Madelene Williams

KIMBERLY (STANFILL) CROMER'S LASAGNA

CROCK POT SPAGHETTI SAUCE

Joann K. Williams



Fettuccini

submitted by Ellen and Peter Hansen and Madelene Williams

2 lb. flat, quality fettuccini noodles
2 ½-3 cups imported, hand shredded parmesan cheese
2 pints of heavy cream
1 tsp. nutmeg
½ lb. butter
salt to taste
Serves 6

Melt butter over med. heat in saucepan, add heavy cream and stir until blended. Set aside
Cook and drain noodles, rinse in hot water, first.
Heat cream, butter mixture, and parmesan until cheese is blended
Pour over noodles and toss. Serve immediately.

You may add shrimp to the last step, before you pour mixture into noodles. Add the shrimp uncooked to the bubbling sauce. Do not leave sauce.
Stand and stir 1-2 min. until shrimp are cooked. Other meats, dried tomato may be substituted.

Kimberly (Stanfill) Cromer's Lasagna

1 lb hamburger
1 lb ground Italian sausage
1 cut onion
Salt/Pepper to taste
approx. 10 noodles.
2 packages of sliced mozzarella
1 Large Jar of Ragu (with meat sauce included)

Cook meats, onion, salt/pepper together, drain and add Ragu sauce. Cook noodles. In large baking dish, on bottom layer place 1 layer of cooked noodles, then cover with sauce and meat mixture and top with one layer of cheese slices. Repeat layers. Bake at 350 for 45 minutes or until cheese melted on top.

Crock Pot Spaghetti Sauce

submitted by Joann K. Williams

This recipe requires a little prep work. This work can be done the night before or even days before and frozen. If you freeze the meat, you can put it into the crock-pot frozen. It will be ready in the evening. If you have two crock-pots, you can do one fully loaded with vegetables and the other just meat. It is your choice.

Ingredients:

Ground Beef
Chopped Onions
Chopped Mushrooms
Chopped Green peppers
Any other chopped vegetable that you may wish to add.
Oregano
Italian Seasoning
Garlic Powder (may substitute fresh garlic. If you do, brown with meat)
Chopped Roma Tomatoes
Tomato Paste (optional: for a thicker sauce)
Your favorite Tomato Sauce

Prep work:

Brown ground beef with onions, mushrooms and other vegetables. Season to taste with Oregano, Italian seasoning and Garlic Powder. Store or immediately put into crock-pot.

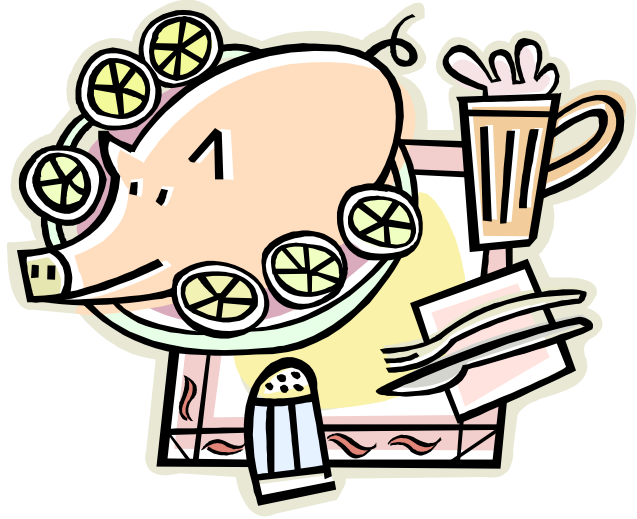
Once in crock-pot, add chopped tomatoes, tomato paste and spaghetti sauce. Cook on low for 7- 8 hours or high for 4 hours. Serve with favorite pasta.

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PORK

HAM AND CHEESE CREPES

Genevieve Guest



Ham and Cheese Crepes

submitted by Genevieve Guest

- 12 flour tortillas
- 12 thin ham slices
- 1 lb. Jack cheese cut in ½ in. sticks
- 1 small can (4oz.) chile peppers

Cheese Sauce

- ½ c. flour
- ¼ lb. butter
- 1 qt. milk
- ¾ lb. sharp cheese
- 1 tsp. dry mustard
- 1 tsp. salt, dash of Accent
- Dash of pepper

Place ham slice on tortilla, center stick of Jack cheese and strip of chile pepper. Roll, close with toothpick. Place side by side in buttered 9X13 pan.

Cheese Sauce

Blend flour and butter, stir together on heat, add milk and grated cheese and seasonings. Stirring until smooth. Pour over crepes. Bake 350 degrees for 45 minutes. Serve 12. Can make in the morning and cook later.

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VEGETABLES

CHEESY POTATO CASSEROLE

Aimee Williams Larson

BREAD AND BUTTER PICKLES FROM OPAL WILLIAMS

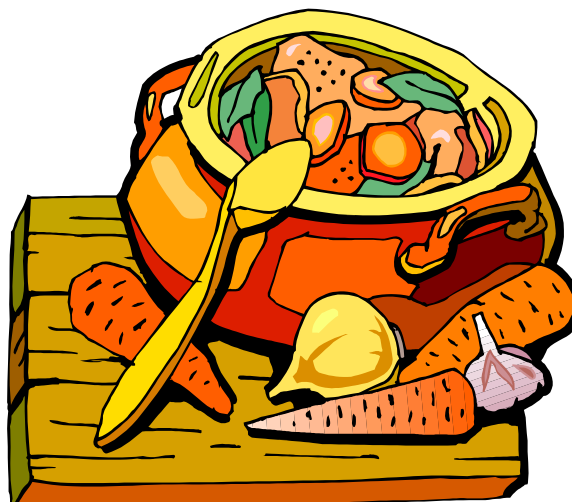
Sara Williams

POTATOES DELUXE

Barb Williams

BETTY'S BAKED BEANS

Pam Blore



Cheesy Potato Casserole Printed from Cooks.com

submitted by Aimee Larson

1 bag of tater tots
1 can of cream of chicken soup
2 sm. containers of sour cream
8 oz. of shredded Cheddar cheese
Let tater tots thaw and crumple into a large bowl. Mix in soup and sour cream and 1/2 the Cheddar cheese. Spread into a baking dish and sprinkle the remaining cheese on top.

Bake covered at 350 degrees for 45 minutes. Serve and enjoy.

Bread and Butter Pickles from Opal Williams

submitted by Sara Williams

25-30 medium cukes
8 lg. white onions
2 lg. sweet peppers
1/2 c. salt
5 c. cider vinegar
5 c. sugar
2 T. mustard seed
1 t. tumeric
1/2 t. cloves

Wash and slice cukes.

Chop onions and peppers and combine with cukes and salt.

Let stand 3 hours.

Drain—Combine vinegar, sugar and spices in large kettle and bring to boil.

Add drained cukes.

Heat thoroughly. Can while hot.

Potatoes Deluxe

submitted by Barb Williams

From MeadowBrook (the elementary school of Melissa and Aimee) cookbook—was served at many family gatherings.

2 lb. frozen hash browns, thawed for about 1 hour or until it breaks apart
1/2 c. diced onion
1 can cream of mushroom soup
1 (1 lb.) carton sour cream
1 stick butter or margarine, melted
8 oz. sharp cheese, grated * (often used mozzarella)
Salt and pepper to taste
Mix well in large bowl and place in 9 x 13 inch Pyrex baking dish. Bake at 375 degrees for 1 hour, uncovered. Serves 12-15. Can be frozen, or placed into two dishes to serve one, freeze the other.

Betty's Baked Beans

submitted by Pam Blore

"Everyone always raved about my Mom's baked beans, so I thought I'd send it in for you to include with the family collection."

Ingredients:

1 3/4 c pea beans	5 c cold water
1/4 lb salt pork	1 peeled small onion
2 1/2 tsp salt	1/4 tsp dry mustard
1/8 tsp pepper	1/4 c molasses

Wash beans, pick over, and soak in cold water overnight, cover and bring to a boil in the same water. Skim then simmer covered until easily pierced with a fork (about 30 minutes). Drain, reserving liquid. Pour boiling water over salt pork; scrape rind until white; then cut almost through at 1/2" intervals. Place beans in 2 qt bean pot, tucking in onion. Bury pork in beans so only rind is exposed, put salt, mustard, pepper & molasses in

measuring cup and fill with about 2 c of bean liquid. Stir, pour over beans. Bake at 300° for 3 ½ hr.

Stuffed Mushrooms

submitted by Barb Williams

“This recipe is from a mushroom farm where we would pick up a box for this dish.”

Sauté mushroom caps lightly in butter until golden color.

Sauté 3 finely minced scallions, using a bit of the green with all the chopped mushroom stems, until soft.

Add salt, pepper and ¼ c. white wine or sherry.

Turn heat off and slowly add enough fine herb breadcrumbs to make a light fluffy stuffing.

Fill caps (not to full) and heat in 375 degree oven until piping hot.

These are delicious for cocktails and a nice addition to meat servings, chicken, fish or for a luncheon extra.

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CAKES

APPLE CAKE

Melissa Williams Krolczyk

BLUEBERRY CAKE

Barb Williams

CARROT CAKE

Genevieve Guest

CARROT CAKE FROM HAWAII

Madelene Williams

OPAL WILLIAMS' CHEWY CAKE

Sara Williams

CREOLE CAKE

Genevieve Guest

OPAL'S NO-BAKE HOLIDAY CAKE

daughter in law, Barbara Williams

GOOEY BUTTER CAKE

Cindy Williams

HARVEY WALLBANGER CAKE

Madelene Williams

PUMPKIN CRUNCH CAKE

Nancy Williams

RUM CAKE

Cindy Williams



Apple Cake

submitted by Melissa Krolczyk

1 ¼ c. oil
3 c. sifted flour
1 ½ t. soda
2 c. sugar
½ t. salt
2 eggs
1 t. nutmeg
1 t. vanilla
1 t. cinnamon
3 c. sliced or chopped apples

Preheat oven to 350 degrees. Beat oil, sugar and eggs together until well blended. Stir in vanilla and apples. Sift together dry ingredients. Stir batter until well blended. Batter will be fairly stiff. Spoon into bundt pan. Bake for 50-60 minutes.

“ I find that I have to test it from 50 minutes on...the outside will be crispy. I have tried making this with half the oil and substituting applesauce. It is good, but the texture is spongier. This makes a great breakfast cake when served without the glaze.”

Caramel Glaze

½ c. margarine or butter
1 c. packed brown sugar
¼ c. milk
1 c. powdered sugar

Heat margarine over medium heat until melted. Stir in brown sugar. Heat to boiling, stirring constantly. Reduce heat to low. Boil and stir 2 minutes. Stir in milk. Heat to boiling, remove from heat. Cool to lukewarm. Gradually stir in powdered sugar. “Viola!”

Blueberry Cake

submitted by Barb Williams

"This coffee cake freezes well."

¼ lb. butter or margarine
1 t. vanilla
¾ c. sugar
2 c. flour
1 egg
2 t. baking powder
½ c. milk
½ t. salt
1 pt. blueberries

Cream butter or margarine until soft. Beat in sugar and add egg until fluffy. Stir in milk and vanilla until blended. Stir in flour, salt and baking powder. Fold in blueberries. Spoon into a greased 9 x 9 inch cake pan.

Topping

½ c. sugar
1/8 stick butter or margarine
½ t. cinnamon

Mix all ingredients together lightly with a fork until crumbly. Spread on top of cake batter. Bake at 350 degrees for 50 minutes.

Carrot Cake

submitted by Genevieve Guest

2 C. flour
2 tsp. baking powder
1 ½ tsp. baking soda
1 tsp. salt
2 tsp. cinnamon
2 C. sugar
1 ½ C. oil
4 eggs
2 Cups shredded carrots
1 small crushed pineapple, drained
1 C. nuts

Beat eggs, stir in sugar, oil, carrots, pineapple. Add dry ingredients and nuts. Bake at 350 degrees for 35 to 45 minutes.

Carrot Cake from Hawaii

submitted by Madelene Williams

"Martin's favorite"

Hawaiian pineapple carrot cake, a version of the old-fashioned favorite is lighter in texture and color than that of the traditional carrot cake. It is topped with Lemon Mace Icing. Drain well 1 can (1 lb. 4 oz.) crushed pineapple. Reserve ¼ c. fruit for icing. Beat ¾ c. oil, 1 1/3 c. sugar and 1 tsp. vanilla well together. Beat in 3 eggs, 1 at a time, beating well after each addition. Resift 2 ½ sifted flour with 1 tsp. salt, 1 tsp. nutmeg. Stir into

creamed mixture alternately with 2 c. finely shredded carrot (about 6 medium), and 1 c. flaked coconut. Fold in drained pineapple (except reserved). Turn into greased and floured 9-inch tube pan. Bake below oven center at 350 degrees for 45-50 minutes, until cake tests done. Cool in pan. When cool, turn out and frost: Cream 2 tbsp. soft butter, 1 ½ c. sifted powdered sugar, 1 tsp. grated lemon peel and ¼ tsp. mace together. Stir in the ¼ c. well drained pineapple.

Opal Williams' Chewy Cake

submitted by Sara Williams

1 box yellow cake mix
2 eggs
1 stick melted butter
Mix and spread on greased cookie sheet

1 8 oz. pkg. cream cheese
Two eggs
One box powdered sugar
Mix and spread on top.
Bake at 350 degrees for 30 min.

Creole Cake

submitted by Genevieve Guest

Genevieve got this recipe from Laveda Guest.

2 C. sugar
½ C. salad oil
2 eggs
2 C. flour
2 T. cocoa
Dash salt
½ C. buttermilk
1 tsp. vanilla
1 tsp. soda
1 C. boiling water
Cream sugar and oil. Beat in eggs. Mix in flour and cocoa with buttermilk. Mix soda with boiling water. Add vanilla and salt. Add water last. Bake 300 degrees for one hour or more.

Topping

6 T. melted butter
1 C. brown sugar
½ C. can milk
1 C. nuts
½ pkg. coconut
Heat together for about 1 minute on low heat. Set aside. When cake is done, pour over cake. Broil a few minutes until bubbly.

Opal's No-Bake Holiday Cake

submitted by daughter in law, Barbara Williams

1 lb. Graham crackers
1 lb. raisins
1 lb. citrus mix
1lb. whole Brazil nuts
1 lb. marshmallows
¾ C. milk

Mix marshmallows with the milk in a double boiler. Mix with the crackers, fruit and nuts.
Place other candied fruits (reserve a few cherries for decoration) and nuts in a batter.
Line the bottom of the pan with reserved cherries.
Pour cake mixture over the cherry decorations and pack down.
Cover and turn upside down in a covered pan for a few days, two weeks is even better.
This cake improves with age. Makes 5 lbs. of fruit cake.

Gooley Butter Cake

submitted by Cindy Williams

"Keith loved this cake one time when down which is an old standby."

1 yellow cake mix
2 eggs
1 stick butter or oleo
Mix and spread in greased sheet cake pan or jelly roll pan

1 lb. box powdered sugar
1 8 oz. pkg cream cheese
2 eggs
Mix and pour on top of cake mixture.
Bake jelly roll pan at 400 degrees for about 20 min.
Bake sheet cake pan at 350 for 30-35 min.

Harvey Wallbanger Cake

submitted by Madelene Williams

1 pkg. yellow cake mix
1 pkg. jello instant pudding (vanilla)
½ C. cooking oil
4 eggs
¼ C. vodka
¼ C. Galliano
¾ C. orange juice

Mix together all ingredients until smooth. Pour into a well greased, and floured bundt pan.
Bake at 350 degrees for 45-50 min.

Orange Glaze

1 C. confectioner's sugar
1 T. butter
2 T. orange juice
Mix till smooth then drizzle over cake.

Pumpkin Crunch Cake

From the Bluebonnet Café, Old Town Spring, Texas
submitted by Nancy Williams

"It's so easy to make and is a nice Thanksgiving alternative for those who don't care for pumpkin pie. I have served it several times and it tastes great every time. "

1 can pumpkin (small 15 oz size)
1 large evaporated milk
1 ½ cups sugar
2 tsp. pumpkin pie spice (or mix a bit of cinnamon, ginger, allspice)
1 tsp. salt
4 eggs

Beat together until well mixed and pour into a 13 X 9 greased pan.

Add:

Sprinkle 1 box of yellow cake mix (dry) over pumpkin mixture.

Add:

Melt 2 sticks of butter or margarine. Reserve a few tablespoons of this melted butter in a bowl. Pour remaining melted butter evenly over the dry cake mix. Bake in a 350 degree oven for 50 minutes.

Toss 1 cup of pecans (chopped or halves) with reserved butter to coat the pecans. Spread pecans over the top of the cake during the last 10 to 15 minutes of the baking time.

Rum Cake

submitted by Cindy Williams

1st step...3/4 cup chopped pecans & ½ cup coconut-
-put in bottom of a greased bunt pan.

1 box-- 2 layer size yellow cake mix--follow instructions on cake mix except when it calls for 1 ¼ cup of water, put 1 cup of water and the ¼ cup RUM instead of water.

Sprinkle the coconut and pecans in the bottom of a greased flour bunt pan. Pour prepared cake mix on top of the coconut and pecans.

Bake 350 degrees for 40 to 45 min.

Meanwhile, for the glaze---in a small saucepan, combine 1 cup sugar, ½ cup of butter, ¼ cup of water. Bring to a boil. Boil 5 min and stir. Occasionally after the 5 min remove from the stove and add ¼ cup RUM.

When cake is done do not remove from bunt pan. Prick holes with a fork several times. Slowly pour half of the glaze over warm cake. Let stand 40 min, allowing glaze to soak in. Then run over cake from pan inverting the cake on the cake plate and pour remaining glaze over the cake and cover it with a cake cover.

GLAZE

1 cup sugar
½ cup of butter
¼ cup of water
¼ cup of RUM (add after you have cooked the other.)

Cook 5 min after it comes to a boil. Stir occasionally after 5 min remove from heat and add the ¼ cup of RUM and set aside until cake is done.

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COBBLERS AND CRISPS

BLACKBERRY CRISP

Aimee Williams Larson

Blackberry Crisp

submitted by Aimee Larson

FILLING

- 3 cups blackberries
- 3 tablespoons sugar -- up to 4
- 1 teaspoon fresh lemon juice
- 1 tablespoon flour
- 1 tablespoon butter

TOPPING:

- 1/2 cup flour
- 3 tablespoons brown sugar -- packed
- 1/4 teaspoon cinnamon
- dash salt
- 2 tablespoons butter -- cut in small pieces

In shallow 1-quart oven-proof casserole dish, toss together blackberries, sugar, lemon juice and flour. Cut butter into small pieces and sprinkle over blackberries.

To prepare topping, in small bowl, stir together flour, brown sugar, cinnamon and salt. Combine butter into flour mixture using fingertips. When crumbly, sprinkle over blackberries.

Bake at 375F until berries bubble and topping browns, about 40 minutes.

NOTE : If desired, serve with ice cream.



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COOKIES

OATMEAL CHOCOLATE CHIP COOKIES

Melissa Williams Krolczyk

OATMEAL FUDGE COOKIES

Gail Williams

OPAL WILLIAMS' HAYSTACK COOKIES

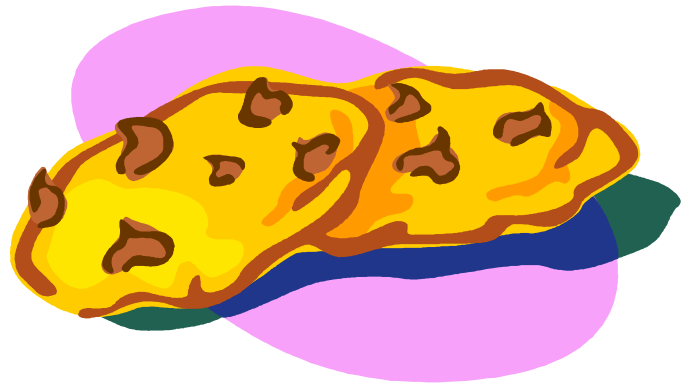
Barbara Williams

SPECIAL K BARS

Melissa Krolczyk

OPAL WILLIAMS' TREASURE CHEST BARS

Barbara Williams, daughter in law



Oatmeal Chocolate Chip Cookies

submitted by Melissa Krolczyk

1 cup (2 sticks) margarine, softened
1 ½ cups flour
1 cup packed dark brown sugar
1 tsp. baking soda
1 cup sugar
½ tsp. salt
2 large eggs
3 cups uncooked oatmeal, quick or old-fashioned
1 tsp. vanilla extract
12 oz. **miniature** chocolate chips

Preheat oven to 375 degrees. In a large bowl, beat margarine until light. Add sugars; beat until fluffy. Add eggs and vanilla, beat well. Add flour, baking soda and salt; mix well. Stir in oatmeal and chocolate chips until thoroughly combined. Drop by rounded tablespoonfuls onto a cookie sheet. Bake 10 to 12 minutes or until cookies are just set. Do not overbake. Makes about 5 dozen.

Oatmeal Fudge Cookies

submitted by Gail Williams

2 cups sugar
4 tablespoons cocoa
1/2 cup milk

2 ½ - 3 cups oatmeal
½ cup peanut butter
1 teaspoon vanilla

In large saucepan, mix sugar, cocoa and milk. Cook at a low boil until sugar is dissolved, stirring often.

Remove from heat. Add vanilla and peanut butter; stir until peanut butter is melted and well mixed. Slowly add oatmeal and mix well. Drop by spoonfuls onto waxed paper. Cookies should be firm within 15 – 20 minutes.

Opal Williams' Haystack Cookies

submitted by Barbara Williams

Opal was given this recipe by Mrs. Lois Coan, a teacher at Emerson Elementary where they both were employed and the Williams boys went to school.

2 pkgs. Butterscotch morsels

1 3oz. can chow mein noodles

1 c. peanuts

Melt butterscotch morsels in top of double boiler over low heat.

Drop onto wax paper. Let stand until firm.

Special K Bars

submitted by Melissa Krolczyk

1 c. sugar

1 c. Karo Syrup

Mix above ingredients and bring to a boil. Add in:

2 cups peanut butter

After that is mixed, remove from heat. Stir in:

5 cups Special K Cereal

Press the mixture into a greased cake pan.

Mix: 1 c. chocolate chips
1 c. butterscotch chips

Melt chips in microwave on low. Spread on Special K mixture. Allow to cool, cut into bars. Serves anywhere from 12 to 64, depending on how you cut them!

Opal Williams' Treasure Chest Bars

submitted by Barbara Williams, daughter in law

Cream:

½ c. brown sugar

½ c. white sugar

½ c. oleo (margarine)

2 eggs

Vanilla

Add 2 c. flour, 1 ½ tsp. baking powder, and salt.

Alternate with ¾ c. milk. To this mixture, add 1 c.

quartered maraschino cherries, 1 c. chopped nuts, 1 c. chocolate chips.

Pour in a greased and floured roll jell cake pan or (2) 9 x 9 in pans. Bake at 325 degrees for 25 to 30 minutes.

Frost while warm. Cool and cut in bars or squares.

Frosting

½ c. oleo melted golden brown

2 c. powdered sugar

2 Tbsp. milk

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CANDIES AND FUDGE

FAUX TOFFEE

Melissa Williams Krolczyk

GOLDEN BUTTERSCOTCH FUDGE

Sara Williams



Faux Toffee

submitted by Melissa Krolczyk

- 1 sleeve unsalted saltine crackers
- 1 c. brown sugar, packed
- 1 c. butter
- 1 bag chocolate chips, any type

Preheat oven to 400 degrees. Line a cookie sheet with foil. Make a large rectangle with the saltines on the foil. Fold the foil up on all four sides of the saltines, pinching at the corners. Melt the butter and brown sugar in a saucepan over medium-low heat. Once melted, let it bubble for one minute. Pour mixture over the saltines. Bake for 6 minutes. Remove from oven and pour chocolate chips on top. Spread with spatula when they start to melt. Put cookie sheet in fridge or freezer until the chocolate sets. Break into pieces. Keep in fridge or freezer for best results.

Golden Butterscotch Fudge

submitted by Sara Williams

Here is one recipe from Edith Swigart published in our church cookbook printed in 1995 started as a fund raiser for our trip to Russia, but not out in time. So the money went to the Missionary Society.

- 1 # brown sugar
- 1 c chopped English walnuts
- 1 c sugar
- ½ c golden raisins
- ½ c butter
- 1 t rum extract
- 1 c evaporated milk
- ½ t vanilla
- 12 butterscotch chips
- 1 jar marsh mallow crème (7-10 oz)

Combine the sugars, butter and milk in a 2½ quart saucepan. Place over medium heat and stir until butter is melted. Cook over medium heat, stirring occasionally until soft ball stage (or 238 degrees—15 to 18 min). Remove from heat; stir in butterscotch pieces and marsh mallow creme until well blended. Add walnuts, raisins and flavorings. Pour into 2 greased 8 inch square pans. When cold, cut into squares. Makes about 3½ pounds.

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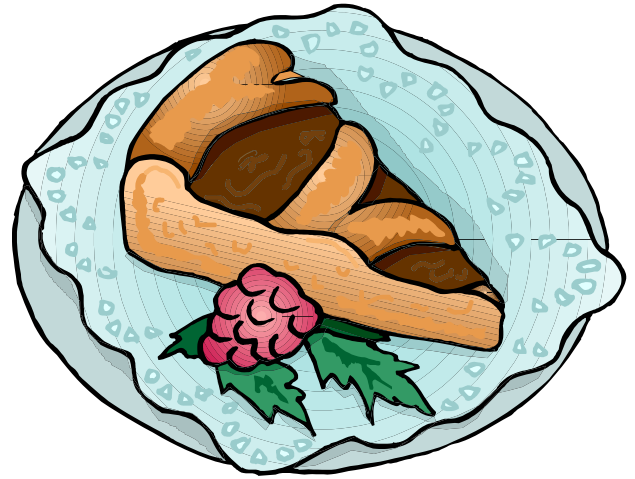
PIES

OATMEAL PIE FROM OPAL WILLIAMS

Sara Williams

OPAL WILLIAMS-AMAZING COCONUT PIE

Sara Williams



Oatmeal Pie from Opal Williams

submitted by Sara Williams

Cream together well:
2/3 c. sugar and one stick butter
Add beaten eggs

Stir in:
2/3 c. dark corn syrup
2/3 c. oatmeal (uncooked)
1 tsp. vanilla
Pour into 9 in. pie shell.
Bake 325 degrees for 40 min.

Opal Williams-Amazing Coconut Pie

submitted by Sara Williams

2 C. milk
1/2 C. oleo
3/4 C. sugar
1tsp. vanilla
1/4 C. Bisquick
1 C. coconut
4 eggs
Put everything but coconut in blender. Pour into a greased 9" pie plate.
Let stand about 5 min.
Sprinkle coconut on top.
Bake at 350 degrees for 40 min.

Oreo Pie

submitted by Betty White-Allen, Sara's sister

24 Oreo cookies
1/2 gallon vanilla ice cream
1/2 c melted butter
6 oz chocolate chips
1T butter
1/2 c sugar
1 (5 oz) can evaporated milk
medium container Cool Whip

Crush Oreos and combine with melted butter. Press into bottom of 9x13 inch pan. Bake 7 minutes at 350 degrees. Cool. Cover with softened ice cream. Freeze. In heavy saucepan or double boiler, combine chocolate chips, butter, sugar and evaporated milk. Cook until thick. Cool and add to top of ice cream. Freeze 1 hour. Cover with Cool Whip and serve.

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MUFFINS

BANANA CHOCOLATE CHIP MUFFINS

Chris Williams

CRUMBLE TOPPING FOR MUFFINS

Aimee Williams Larson

EVER READY MUFFINS

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RAISIN BRAN MUFFINS

Melissa Williams Krolczyk

WILD PLUM MUFFINS

Sara Williams



Banana Chocolate Chip Muffins

submitted by Chris Williams

One of her very own concoctions...

Two extra-ripe, medium bananas, peeled

Two eggs

One cup brown sugar

½ cup butter, melted

1 tsp. vanilla extract

*2 ¼ cups of all purpose flour

2 tsp. baking powder

½ tsp. ground cinnamon

½ tsp. salt

1 cup chocolate chips

½ cup chopped walnuts

Mash bananas fine with fork or puree in blender, should have about one cup. Beat pureed bananas, eggs, sugar, butter and vanilla until well blended. Combine flour, baking powder, cinnamon and salt. Stir in chocolate chips and nuts. Make a well in the center of the dry ingredients. Pour in banana mixture, mix until just blended. Spoon into greased muffin pan. **Bake at 350 for 25-30 minutes.** Makes one dozen muffins

*I imagine you could use self-rising flour, if so, leave out the salt and baking powder. Use all-purpose if you have it.

Crumble Topping for Muffins

submitted by Aimee Larson

1/2 c. flour

1/2 c. packed brown sugar

1/2 tsp. cinnamon

3 tbsp. butter

1/2 c. chopped pecans (opt.)

Combine flour, brown sugar and cinnamon. Cut in butter. Stir in chopped pecans, if desired. Sprinkle over muffins before baking.

Ever Ready Muffins

submitted by Sara Williams

This recipe was given to Opal Williams by friend, Betty Johnson.

Pour 2 C. boiling water over 2 C. 100% Bran and let stand until cool.

Cream 3 C. sugar and 1 C. shortening.

Add 4 eggs, 1 C. buttermilk, 1 t. salt and 5 t. soda.

Fold into 5 C. All-Purpose flour, 4 C. All-Bran and the 100% Bran and water mixture.

Pour into muffin tin. Bake 375° in preheated oven for 15 min.

Makes 5-6 dozen. Batter may be stored in refrigerator for several weeks.

Raisins may be added.

Raisin Bran Muffins

submitted by Melissa Krolczyk

¾ c. milk

¼ c. vegetable oil

1 egg, beaten

1½ c. raisin bran

1 c. flour

2/3 c. sugar

2 tsp. baking powder

½ t. cinnamon

Preheat oven to 400. Combine milk, oil, and egg, stir in cereal. Let sit 10 minutes, stir to break up flakes.

Combine flour, sugar, baking powder, and cinnamon in large bowl. Add cereal mixture all at once to flour mixture, stirring just until moistened. Divide evenly among muffin cups. Bake 20 minutes or until inserted toothpick comes out clean.

Wild Plum Muffins

submitted by Sara Williams

This recipe comes from a delightful little tea room that serves delectable lunches near Gatlinburg, The Wild Plum Inn.

2 C self-rising flour
2 C sugar
1 C crushed walnuts
2 t allspice
3 eggs
1 C oil
2 small jars plum baby food.

Stir together dry ingredients. Add eggs, oil and baby food. Stir just until mixed. Spray mini-muffin pans with Pam. Fill pans with batter. Bake at 350 for 10 min. Yields 8-10 dozen muffins.

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