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1 whole chicken (or 4 breasts)

Place in stock pot and cover with water. Season with garlic powder and Tony's. Boil 1 hour until done. Cool. Shred chicken  
And reserve broth.

Sauce: ½ stick butter                      1/3 c. flour  
         2 c. chicken broth                1 c. milk  
         1 tsp. salt                              ½ tsp. pepper  
         8 oz. Old English cheese      8 oz. American cheese

Melt butter in sauce pan. Add flour. Stir 1 min. Add chicken broth and stir until thickened. Add milk and seasonings. Add grated cheese. Cook over low heat until melted.

Veggies: ½ stick butter                      1 onion, chopped  
            1 bell pepper, chopped      ½ lb. mushrooms, sliced

Sauté in skillet until tender

In remaining broth, add enough water to cook noodles and bring to a boil to cook ½ lb. thin spaghetti. Drain.

Assemble: Pour ½ of cheese sauce over drained pasta. Add veggies and stir. To other ½ of sauce, add chicken.

Place ½ of spaghetti in sprayed 9 X 13 pan. Top with chicken mixture. Finish with spaghetti. Top with parmesan. Bake 350 degrees for 45 min. until bubbly. (Can be made ahead or frozen. Don't top with parmesan until ready to cook)

### **Leslie's Green Beans**

1 lb. frozen Italian green beans      4-5 slices uncooked Apple wood  
¼ c. water                                      smoked bacon  
Salt & pepper to taste                      1 (15 oz) can diced tomatoes, drained

Put beans, water, S & P, and bacon in pot on stove. Cook until just done and add tomatoes.

### **Leslie's Bleu Cheese Dressing**

**Leslie Kvidhal**

½ lb. Stilton Bleu cheese, crumbled

1 T. red or white wine vinegar

1 T. lemon juice

1 cup Daisy sour cream

1 T. Colman's dry mustard

1 cup Hellman's mayonnaise

Place all ingredients in a large bowl. FOLD together until blended. (Folding keeps chunks together) Refrigerate for at least 1 hour before serving. Makes approximately 5 + cups of dressing. Enjoy, on many things!

### **Pumpkin Dump Cake**

**Leslie Kvidahl & Kellye Glass**

1 (15 oz.) can pumpkin puree

1 tsp. ground cinnamon

1 (12 oz.) can evaporated milk

1 box Spice Cake Mix

3 large eggs

1 cup butter, melted

1 cup sugar

Preheat oven to 350°. Spray 9X13 with cooking spray.

In a medium bowl, combine pumpkin puree, evaporated milk, eggs, sugar and cinnamon until well blended. It will be very liquid-y. Pour mixture into baking dish. Sprinkle with dry cake mix on top of pumpkin mixture. Drizzle top with melted butter. Bake 55-60 minutes. It might be a bit jiggle in the middle when done. It will continue to set up as it cools. Let it cool for at least 30 minutes before serving. Be sure to refrigerate any leftover.

Heat leftovers for a few seconds and add a dollop of whipped cream on top. Enjoy!

### ***\*Ginger-Spice Topping***

*1 (8oz) Cool Whip, thawed*

*¼ tsp. ground cinnamon*

*¼ tsp. ground ginger*

*Mix together for topping.*

**“A Table in the Presence” by Lt. Carey H. Cash September 11, 2019**

**Seafood Lasagna**

**Melanie Moore**

1 T. margarine	1 (10 ¾ oz) can cream of mushroom soup
1 cup chopped onion	1/3 cup white wine
1 (8 oz) pkg cream cheese	1 lb. shrimp, cooked and peeled
1 ½ cup cottage cheese	1 (6 ½ oz) can crabmeat
1 large egg, beaten	1 cup Parmesan cheese
2 tsp. dried basil, crushed	½ cup grated cheddar cheese
12 lasagna noodles, cooked	

Melt margarine in sauce pan over medium heat. Add onion and sauté until tender. Add cream cheese, cottage cheese. Stir until melted. Add basil and egg. Remove from heat.

Cover bottom of greased 9 X 13 dish with 4 lasagna noodles. Spread 1/3 of cream cheese mixture over noodles.

Combine soup, wine, shrimp and crabmeat. Spread 1/3 over cream cheese mixture. Repeat layers twice using remaining noodles, cream cheese mixture and shrimp mixture.

Top with Parmesan cheese and bake 350 degrees for 45 minutes. Sprinkle with cheddar cheese and bake 2 more minutes. Let stand at room temperature 15 minutes before serving.

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**Lemon Pepper Asparagus**

Asparagus, trimmed

Olive Oil

Lemon Pepper

Sprinkle asparagus with olive oil. Toss to coat. Sprinkle with lemon pepper. Bake at 400 degrees for 15-20 minutes.

## Spinach Salad

Pam Perkins

5-6 cups fresh baby spinach  
2 cups strawberries, sliced  
5 oz. Gorgonzola cheese

8 strips cooked bacon, chopped  
½ cup dried cranberries  
½ cup pecans, chopped & toasted

### *Dressing:*

½ cup vegetable or canola oil  
1/3 cup sugar  
3 T. balsamic vinegar

1/8 tsp. dry mustard  
1/8 tsp. black pepper

Whisk together until sugar and oil are blended. Serve over salad.

## Chocolatetown Pie

9 inch unbaked pie shell  
1 ½ stick butter, softened  
3 eggs  
2 tsp. vanilla

1 ½ cup sugar  
3 T. flour  
1 cup chocolate chips  
1 cup chopped pecans

Cool Whip to garnish

Cream butter. Add eggs and vanilla. Combine sugar and flour; add to creamed mixture. Stir in chocolate chips and nuts. Pour into unbaked pie crust. Bake 350 degrees for 45-50 minutes until golden and set. Cool about an hour. Serve warm with garnish of Cool Whip. Yield: 8-10 servings

**Chicken Azteca**

1 (15 oz) can black beans, drained & rinsed  
1 (15 oz) can whole kernel corn, drained  
1 clove garlic, minced  
½ tsp. ground cumin  
1 (16 oz) jar salsa

**Leslie Kvidahl**

5 chicken breasts, chopped  
1 (8 oz) pkg. cream cheese  
Cheddar cheese for topping  
Rice or Fritos for serving

Layer beans, corn, garlic, cumin and half of salsa in slow cooker. Arrange chicken pieces on top and pour remaining salsa over chicken. Cover and cook on HIGH 2-3 hours or 4-6 hours on low, until chicken is tender and cooked through. Add cream cheese to slow cooker and cook on HIGH until it melts and blends into sauce. Spoon mixture over Spanish rice, cooked rice or Fritos and top with cheddar cheese.

Serves: 8-10

**Spanish Rice**

2 T. oil  
2 T. chopped onion  
1 ½ c. uncooked white rice

2 c. chicken broth  
1 c. chunky salsa

Heat oil in a large, heavy skillet over medium heat. Stir in onion and cook until tender, about 5 minutes. Mix rice into skillet, stirring often. When rice begins to brown, stir in chicken broth and salsa. Reduce heat, cover and simmer 20 minutes, until liquid has been absorbed.

**Corn Salad**

2 cans white shoepeg corn, drained  
1 large tomato, diced  
1 green bell pepper, diced

**Jane Askew**

1 bunch green onions, chopped  
several tsp. mayonnaise  
salt and pepper to taste

Mix all ingredients together and chill.

## Avocado Ranch Dressing

Ami Mitchell

1 cup mayonnaise  
1 cup whole milk

1 package Ranch dressing mix  
1 (8 oz) Wholly Guacamole pkg.

1 T. salsa (optional)

Mix Ranch dressing according to package. Mix in guacamole package. Stir in salsa. Cover and store in refrigerator.

## Chocolate Charlotte with Strawberries

Serves 8-10

### Chocolate layer

8 oz. German's sweet chocolate  
3 Tablespoons water  
4 large eggs, separated  
3 Tablespoons sugar  
½ teaspoons vanilla extract  
28 ladyfingers split

### Strawberry layer

1 pint sliced strawberries  
2 Tablespoons sugar

### Topping

1-pint heavy cream  
¼ cup sugar  
1-teaspoon vanilla extract

Fresh whole strawberries for garnish

Begin chocolate layer by heating chocolate with water in top of double boiler. Beat egg yolks with sugar and slowly add egg mixture to melting chocolate, whisking continuously until mixture begins to thicken. Remove from heat and cool. Beat egg whites until stiff and fold into cooled chocolate mixture, then add vanilla. Line bottom and sides of charlotte mold or spring form pan with ladyfingers. Pour in half of chocolate mixture. Layer with ladyfingers and top with remaining chocolate mixture. Refrigerate until firm. For the strawberry layer, mix strawberries with sugar and spoon over chilled chocolate layer. Cover with plastic wrap and refrigerate. Two hours before serving, prepare topping by whipping cream with sugar and vanilla. Spread topping over charlotte and refrigerate until serving time. Garnish with fresh whole strawberries.