

1992 Crazy Quilters Quilt Guild Cookbook

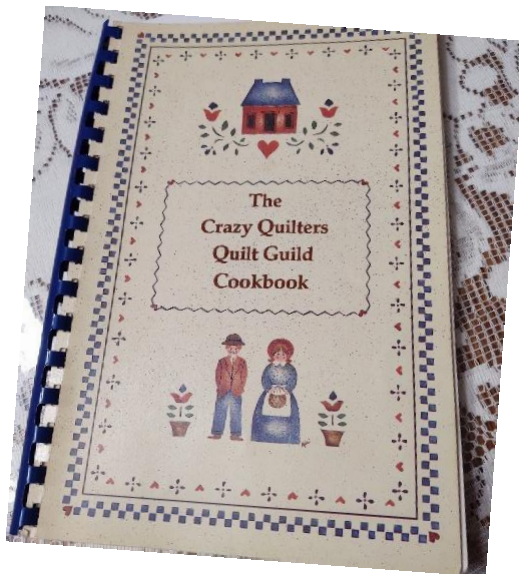
Published shortly after the guild was formed in September of 1990, the original
Contributing Charter Members are in alphabetical order:

* Marilyn Banta
Joanne Barnes
Alison Berger Boor
Jean Bryan
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Mava Case
Arlene Clower
Liz Dimmich
Beryl Faryna
Christine Gilbert
Shirley Gober
Sandra Hammann
* Tami J. Hoch (Jones)
Patricia Karo
Mary Ann McLaughlin
* Gloria V. Roth
* Joan Diane Roth
Eleanor Shupp
Rachel Tamm
Pamela Thyng
Lillian Ward
* Carole Whaling
Stacye White
Laura Zumberge

Also:

* Joyce B. Haeflinger (not a charter member)
* Kathryn Meyer (not a charter member)

*indicates cookbook committee



POTATO PANCAKES (Tami J. Hoch (Jones))

- 1 C. flour
- 2 tsp. salt
- 2 tsp. baking powder
- 2 eggs
- 1 C. milk
- 4 T. melted butter
- 2 T. grated onion
- 3 C grated potatoes, drained

Mix and drop by spoonful into lightly greased pan or fry at 350° for 2 to 3 minutes. Makes 24 pancakes

VELVEETA CHEESE SOUP (Jean Bryan)

- 3 Chicken Bouillon Cubes
- 4 C. Cold Water
- 1 C. Celery, Diced
- 1 C. Onion, Diced
- 2 C. Cubed Potatoes
- 10 OZ (1C) Frozen Mixed Vegetables
- 2 Cans Cream of Chicken Soup
- 2 Soup Cans of Milk
- 1 Lb. Velveeta Cheese

Cook and simmer for 20 min. the first four ingredients. Add potatoes and vegetables. Cook 30 min. Add rest of ingredients and stir until cheese is melted. Simmer until ready to serve.

SPEEDY SPINACH LASAGNE (Janet Groh)

- Spaghetti sauce
- ½ C. grated Parmesan Cheese
- 2 eggs
- ½ lb. shredded Mozzarella Cheese
- 1(15oz) Ricotta or 1lb. creamed cottage cheese
- ½ lb. uncooked lasagne noodles, broken in halves
- 1 (10)oz frozen chopped spinach or broccoli, thawed and drained

Beat eggs in a large bowl and add cottage cheese (or Ricotta), spinach, and ¼ C. Parmesan cheese. Lightly grease bottom of 13x9x2 inch baking dish; cover with a little sauce. Layer noodles, half of the cheese, and half the sauce. Repeat layers. Sprinkle with ¼C. Parmesan Cheese. Cover dish with aluminum foil. Bake at 350 for 60 min. or until noodles are done . Let stand 10 min. Cut and serve. Makes 8.

APPLE CHIP CAKE (Pat Stahley)

Mix:

- 1 ½ C. salad oil
- 2 eggs
- 2 C. sugar
- Add remaining ingredients by hand:
- 1 C. chopped nuts
- 1 tsp. cinnamon
- ¼ tsp. salt
- 1 tsp. vanilla
- 1 tsp. baking soda
- 3 C. flour
- 3 C. diced apples with skin

Spread batter in a greased and floured 9 x 13 inch pan. Bake at 350° for 1 hours. Serve plain with ice cream or dusted with confectioners sugar before serving

ZUCCHINI PIE (Joyce Haeflinger)

Mix together:

- 3 small squash
- 1 C Bisquick
- 3 eggs
- ½ C Parmesan Cheese
- ½ C oil

Bake at 375° for 30 min.

Serve at once.

LEMON CAKE (Sandra Hammann)

1 Pkg. Lemon Jello
 $\frac{3}{4}$ C. Water
4 Eggs
 $\frac{3}{4}$ C. Oil
1 Lemon Cake Mix
3 C. Powdered Sugar
 $\frac{1}{3}$ C. Lemon Juice

Combine 1 Pkg. Of Lemon Jello With $\frac{3}{4}$ C. Water And 4 Eggs . Add Lemon Cake Mix And $\frac{3}{4}$ C Oil. Beat Until Smooth. Bake 35 TO 45 Min.
Then, Jab Holes In Cake. Drizzle With 3 C. Powdered Sugar Mixed With $\frac{1}{3}$ C. Lemon Juice. (Assume Use Of 13X9X2 Pan)

HOLIDAY SQUARES (Anne March)

1 $\frac{1}{2}$ C sugar
1 C. butter
4 eggs
2 C. flour
1 T lemon juice
Cherry pie filling

Gradually add sugar to butter/cream at medium speed until light and fluffy. Add eggs one at a time. At low speed add flour and lemon juice. Pour batter into well greased, 15 x 10 x 1 inch jelly roll pan. Mark into squares. Place a cherry filling into the center of each square. Bake at 350 degrees for 35 minutes.
While warm sprinkle confectioners sugar over cake. Cut into squares.

SOUR CREAM COOKIES (Rachel Tamm)

1 C brown sugar
 $\frac{1}{2}$ C margarine
1 egg,
 $\frac{1}{2}$ C sour cream
1.4 tsp salt
2 C. flour
 $\frac{1}{2}$ tsp baking powder
1 C. nuts, raisins, or both

Cream the margarine and sugar. Add egg. Mix dry ingredients and add them alternately with the sour cream. Add nuts and raisins. Drop on greased baking sheet and bake in 350 degree oven for 12 to 15 minutes.

DROP A PIES (Joan Diane Roth)

$\frac{3}{4}$ C. unsalted butter
1 $\frac{1}{2}$ C sugar,
2 $\frac{1}{2}$ C flour,
 $\frac{1}{2}$ tsp baking soda,
 $\frac{1}{3}$ C. dairy sour cream,
2 eggs
pinch of salt

Cream butter and sugar until light and fluffy in a medium size bowl. Add eggs and beat until thoroughly blended. Sift flour with baking soda and salt. Stir into batter gradually, alternately with sour cream and stirring well after each addition. Drop from teaspoon onto a greased cookie sheet.

Bake in 350 degree oven for about 10 minutes or until cookies are crisp and sand colored. Cool slightly before removing from cookie sheet.

Makes about 5 $\frac{1}{2}$ dz cookies. These cookies were first made by Ann Page, a well known local cook, who used to stamp her initials A.P. on the cookies, thus giving them their name.*

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I was curious about the reference to Ann Page naming this cookie AP. There was a most interesting story regarding this and also referencing Apie Cake. The "history" can be found at: www.acoalcrackerinthekitchen.com 2020/08/06 apie-cake-ap-cake-apeas-cake. The article also mentions The Morning Call, June 12, 1954.



Holiday Squares – Photo by manilaspoon.com

CHICKEN IN SAUCE (Pat Stahley)

1 pkg. onion soup mix
8 oz. jar apricot preserves
1 jar Kraft or Wishbone Red Russian Dressing
Chicken Pieces

Mix all ingredients together and pour over chicken pieces. Marinate 1 hour. Bake at 350 for 1 hour, covered, and ½ to ¾ hour, uncovered.

SPICY BAKED SHRIMP (Gail Erich)

2 cloves garlic, peeled and minced
1/4 C margarine
1 C. fine bread crumbs
½ tsp. dried thyme
1/2 tsp. freshly grated orange peel
Pinch of cayenne pepper
dash of salt
2 lbs shelled raw shrimp
3 T. white wine

Preheat oven to 350 and grease shallow casserole dish. Saute garlic in margarine until garlic is pale gold in color. Remove saute pan from heat and add bread crumbs and seasonings. Mix thoroughly. Spread shrimp evenly in casserole dish. Sprinkle with crumb mix and add wine. Bake for 15 minutes.

Marshmallow Strawberry Cake - Photo by indianconnection



MEXICAN CASSEROLE (Stacye White)

1 lb ground beef - browned and drained
1 can pinto beans
1 pkg. taco seasoning mix
1 to 1 ½ C. shredded Monterey Jack or Colby cheese,
sour cream - about 2 C
tortilla chips (more or less to taste)
shredded lettuce
chopped tomatoes, salsa

Stir taco seasoning over ground beef that has been browned and drained. Follow the directions on the taco seasoning package. In a large casserole dish layer the meat, beans, and tortilla chips on top. Cover with cheese and bake at 350 for 20 to 25 minutes. Casserole should be heated through and cheese melted. Garnish with chopped lettuce and tomatoes and serve with salsa and sour cream.

MARSHMALLOW STRAWBERRY CAKE (Kitty Meyer)

Mini marshmallows, small box strawberry Jello
2/3 to ¾ C water
pkg of yellow cake mix
16 oz frozen sliced strawberries with syrup

Spray with Pam or grease a 9 x 13 pan, cover bottom of pan with marshmallows. Pour cake batter on top. Sprinkle dry Jello on top. Spoon berries with juice on top. Pour water careful over top Do not overflow. Do not mix or stir ingredients in pan. Layer only. Bake at 350 for 55 min. Marshmallows float to top, strawberries to bottom. May garnish with fresh sliced berries or whipped cream or Cool Whip, if desired.

HOMEMADE ICE CREAM (Gloria Roth)

1 T. cornstarch mixed with a little milk
1 pt. milk
1 C. sugar
1 small can condensed milk
2 T. vanilla
1 egg
1 pt. milk

Put cornstarch and 1 pint of milk in double boiler and cook until thickened. Remove from heat and cool slightly before adding rest of ingredients. Mix well; pour through sieve into ice cream freezer. Add condensed milk, 1 pint of milk, and vanilla. Double recipe for 4 quart freezer.

BLUEBERRY COFFEE CAKE (Tami Jones)

½ C. margarine
2 eggs
2 C. flour
½ tsp. salt
1 C. sugar
1 C. sour cream
1 ½ tsp. baking powder
1 ½ tsp. baking soda
1 tsp. vanilla

Topping:

1/3 C. margarine,
½ tsp. cinnamon,
½ C. sugar
¾ C. flour

Cream shortening with sugar. Add eggs and sour cream. Sift flour, baking powder, baking soda, and salt. Add to creamed mixture. Add vanilla. Place ½ dough in a greased and floured 13 x 9 inch pan. Spread 1 can blueberry (cherry or strawberry) pie filling over dough. Add remaining batter and sprinkle with topping.

Bake at 350 for 40 – 45 min.



Blueberry Coffeecake – photo by once upon a chef

Easy Chicken Recipes

LUCIOUS CHICKEN (Joyce Haeflinger)

½ C. margarine
½ C. grated parmesan cheese
1 clove garlic, minced
½ C. dry bread crumbs
1/3 C. chopped onion
2 T. lemon juice
1/4 tsp. salt
1 ½ lbs chicken breasts, cut into bite-size pieces

Combine all ingredients. Mix with Chicken. Bake 30 minutes at 350, in 1 qt. casserole.

LICKIN GOOD CHICKEN (Rachel Tamm)

Place ingredients in a 9 x 12 inch pan in the order given

1 pkg. dry onion soup mix
¾ C uncooked rice (not instant)
1 chicken, cut up or chicken thighs or chicken parts,
1 can cream of mushroom soup
1 can cream of chicken soup
2 cans of water

Cover and bake at 350 for 1 hour. Uncover and cook for 30 to 45 minutes longer.



Carrot Ambrosia – photo by S. Jane Merkel

GRILLED CHICKEN CACCIATORE (Patricia Karo)

1 can tomato paste
½ C. olive oil
¼ C. red wine vinegar
½ tsp. cayenne pepper
½ tsp. salt
½ tsp black pepper
1 tsp. Cajun spice
1 lb. chicken pieces

Make the marinade: mix all ingredients except chicken.

Place chicken in non-aluminum pan, add marinade, cover, and refrigerate for 24 hours. Grill chicken basting several times until juices run clear (approximately 30 minutes). Taken from House Beautiful. This recipe has become a family favorite for the grill.

Salads

CARROT AMBROSIA (Laura Zumberge)

4 C. Shredded Carrots
¼ C. Lemon Juice
1 C. Orange Sections
3 ½ oz. Can Coconuts
1 ½ C. Mini Marshmallows
2 T. Honey
½ C. Sour Cream
¼ C. Mayonnaise

Mix all ingredients and chill.

Three Bean Salad **(Janet Groh)**

- 1 Can Kidney Beans
- 1 Can Green Beans
- 1 Can Yellow Wax Bean
- 1 Med. Onion, Diced
- 1 Green Pepper, Diced
- ½ C. Sugar
- ½ C. Olive Oil
- ½ C. Vinegar
- Season to Taste

Combine beans, onion, and pepper in large bowl. Add sugar, oil, vinegar, and seasonings. Mix well and chill several hours before serving.



Photo from 'Home Made Interest'

Five Cup Salad **(Tami J. Hoch (Jones))**

- 1 C. Sour Cream
- 1 C. Mini Marshmallows
- 1 C. Mandarin Oranges, Drained,
- 1 C. Fruit Cocktail, Drained
- 1 C. Crushed Pineapple

Mix and serve. Maraschino cherries, nuts, or raisins may be added.

SOUP'S ON

LENTIL SOUP

(Sandra Hammann)

- 1 lb. Bag Lentils
- 2 cans Beef Consommé
- 2 to 3 Cans of Water
- 1 lb. or more Slab Bacon
- Smoked Turkey, or Ham Butt
- 16 oz. Sour Cream
- 1 Envelop Brown Gravy Mix (Serv-a-Gravy)

Check lentils in colander for small stones; rinse and drain. Put in large pot with consommé water and meat (if uncooked). Simmer 1 to 1 1/2 hours or until tender. If meat is fully cooked, put in for last half hour. Remove meat, cut up and return to pot. Mix envelope of gravy mix with sour cream. To prevent curdling, add 2 -3 T. of broth to sour cream and stir well. Repeat several times to raise temperature of sour cream; add mixture to pot and mix well. Do not allow to boil.

CREAM OF POTATO SOUP (CROCK POT)

(Kitty Meyer)

- 6 potatoes, peeled and cut into bite-size pieces
- 2 med. Onions, chopped
- 1 carrot, peeled and diced
- 1 stalk celery, chopped
- 4 chicken bouillon cubes, dissolved
- 5 C water
- 1 T. parsley flakes
- 1 T. salt
- 1/3 C. margarine
- Dash of pepper
- 1 large can evaporated milk

Put all ingredients except milk, into crock pot. Cover and cook on Low (10 hrs.) or on High (3-4hrs).

Heat milk before adding to soup or it may curdle. Stir in heated milk and serve.

TURKEY GUMBO SOUP

(Kitty Meyer)

- 3 C. turkey or chicken broth
- 1/2 C. chopped onion
- 1/4 C chopped celery
- 1-10ozpkg cut frozen okra
- 1 (16Oz) can tomatoes
- 1/8 tsp pepper
- 1/4 C. uncooked rice
- 2 C. chopped leftover turkey or chicken

Heat broth to boiling. Add rest of ingredients. Cover and simmer slowly 15 minutes, until vegetables and rice are tender.

Desserts

Rhubarb Delicious (Rachel Tamm)

2 C. Water
2 C. Chopped Rhubarb
1/3 C. Minute Tapioca
1 ¼ C. Sugar
1 Orange, Ground or Orange Juice and Rind

Put water on to boil and combine other ingredients. Add to water and bring to a boil. Put over hot water to finish cooking. Cool 5 to 15 min. Cool slightly and serve with cream. 1qt. of canned rhubarb may be substituted for water and rhubarb.

FROZEN DESSERT (Rachel Tamm)

1 Qt. Buttermilk
1 ½ C. Sugar
1 Tsp. Vanilla
1 Lg. Can Crushed Pineapple

Thoroughly mix all ingredients together and put in trays to freeze.

CHOCOLATE SAUCE FOR ICE CREAM (Gloria Roth)

3 T. Cocoa
1/3 C. Boiling Water
½ Tsp, Vanilla
1 T. Melted Butter
1 C. Sugar

Mix sugar and cocoa. Add water, then butter and vanilla. Boil 10 min. in a double boiler being careful not to overcook or it will crystalize.



Frozen Dessert (Photo by Taste of Home)

GARDEN EGG SALAD**Tami J. Hoch (Jones)**

½ c. mayonnaise or salad dressing
1/3 c. sweet relish
½ tsp. celery salt
½ tsp. instant minced onion
8 hard cooked eggs, chopped
1 (10oz) bag frozen peas
¼ c. chopped celery
lettuce leaves (optional)

In medium bowl stir together mayonnaise, relish, celery salt, and minced onions until blended.

Toss with eggs, peas, and celery until combined. Cover and chill to blend flavors. Serve on lettuce leaves

MARINATED FLANK STEAK OR LONDON BROIL**(Pat STahley)**

½ c. Soy sauce
2 T. Honey
2T. Vinegar
1 tsp Ginger spice
sprinkle of garlic powder
¼ c. Oil

Mix all ingredients. Marinate at least 4 to 6 hours, the longer the better. Makes enough marinate approx. 2 lbs. of meat.



PhotoTaken from 'Crazy for Crust'

FRESH STRAWBERRY PIE**(Shirley Gober)**

1 baked pie shell
½ Qt. strawberries, crushed
1 c. sugar
1 T. butter
1 Qt. strawberries, washed and hulled
2 ½ T. cornstarch
½ c. water
whipped cream (optional)

Spread whole berries in pie shell. In a saucepan mix crushed berries, sugar, water, and cornstarch and boil for about 2 min. until glaze is clear. Remove from heat and add butter. You may also add 2 drop of food coloring if you wish. Pour the glaze over the berries in the pie shell. Chill and keep refrigerated. Before serving top with whipped cream.

GERMAN RED CABBAGE (Kitty Meyer)

1 lb. red cabbage, shredded
½ C. water
1 small apple, peeled and cubed
1 T. sugar 1 tsp salt

Place all ingredients in a pot over medium high heat. Cover and bring to boil. Reduce heat and simmer 15 to 20 minutes. Stir occasionally.



German Red Cabbage

CRAB PATTIES

4 oz. mayonnaise
2 tsp. yellow mustard
2 tsp. Worcestershire sauce
2 eggs
¼ C. minced parsley
salt and pepper
10 slices crustless bread, cubed
1 lb. crabmeat (special)

Mix together mayonnaise, mustard, sauce, eggs, parsley salt and pepper. Add bread and crabmeat. Chill at least 6 hours or overnight. Form into patties and coat with bread crumbs.

Fry in oil until golden brown



Crab Patties – Photo by Betty Crocker

ZUCCHINI PINEAPPLE BREAD (Jean Bryan)

3 eggs
1 C. oil
2 C. sugar
2 tsp. vanilla
2 C. zucchini, coarsely grated
1 (8oz) can crushed pineapple, drained
2 tsp. baking soda
1 tsp. salt
½ tsp. baking powder
1 ½ tsp cinnamon
¾ tsp. nutmeg
1 C. chopped walnuts
1 C. raisins
3 C. flour

Beat eggs. Add oil, sugar, and vanilla; beat until foamy. Stir in zucchini and pineapple. Combine remaining ingredients and stir into zucchini mixture. Blend well. Bake in 2 greased and floured 9 x5 loaf pans. Bake at 350 for 1 hour. Cool 10 minutes in pans, then cool completely on wire rack.
