



Cooking *it up*

CNB Style



Citizens
NATIONAL BANK

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Aunt Linda's Taco Dip

Faye W. – Elida

A quick appetizer with enough to share.

8 ounces cream cheese
1 can no bean chili

2 cups shredded cheddar cheese
tortilla chips

Layer cream cheese, chili and cheddar cheese, in that order, into a shallow dish. Microwave for 3 to 4 minutes until warm. Serve with tortilla chips.

Bavarian Meatballs

Jane D. – Bluffton

Use frozen meatballs to save time.

2 pounds ground beef
1 $\frac{2}{3}$ cups catsup

1 can ginger ale

Form ground beef into small meatballs, about the size of a quarter. Brown lightly. Mix catsup and ginger ale together and add to meatballs. Simmer for 1 hour.

Cheese Ball

Linda A. – Bluffton

Serve with an assortment of crackers.

16 ounces cream cheese
8 ounces shredded cheddar cheese
1 envelope dry onion soup mix

1 teaspoon lemon juice
3 tablespoons horseradish

Let cream cheese sit at room temperature for 1 hour to soften. In a large mixing bowl, mix softened cream cheese and cheddar cheese. Add onion soup mix, lemon juice and horseradish. Mix well and chill. Roll mixture into a ball or place in a serving bowl without rolling. Cover and refrigerate overnight. Remove from refrigerator 1 hour before serving.



Christmas Wreath

Margery M. – Celina

A festive holiday treat.

2 tubes crescent rolls
8 ounces cream cheese
1 jar maraschino cherries
 $\frac{1}{3}$ cup granulated sugar

powdered sugar
milk
green food coloring
chopped pecans

Open crescent rolls. Lay dough in a circle on a pizza pan. Seal perforations. Mix cream cheese, granulated sugar, chopped cherries (reserve a few whole ones for "holly" on top of wreath), chopped pecans (reserve some for on top of the wreath) and a little of the maraschino cherry juice. Spoon this mixture in the center of the crescent roll dough circle. Wrap the dough over and around the mixture and seal, forming a round, tubular wreath. Bake 15 minutes at 350 degrees. Make an icing with powdered sugar, a little milk and green food coloring. Garnish with maraschino cherries and pecans.

Cranberry Spread

Pat A. – Bluffton

Can serve with homemade bread.

8 ounces cream cheese, softened
2 tablespoons frozen orange juice
1 tablespoon sugar
2 teaspoons grated orange peel

$\frac{1}{8}$ teaspoon cinnamon
 $\frac{1}{4}$ cup dried cranberries, finely chopped
 $\frac{1}{4}$ cup chopped pecans

Mix cream cheese, thawed orange juice, sugar, orange peel and cinnamon at medium speed until fluffy. Stir in cranberries and pecans. Refrigerate and serve with crackers.

Gary's Party Cracker Mix

Kate G. – Bluffton

Substitute your favorite snack crackers to taste.

1 can mixed nuts, or dry roasted peanuts
1 box Wheatables
1 bag butter braid twisted pretzels
1 box Munch-ems, or Flipside Crackers
16 oz bottle Orville Redenbacher's Popping and Topping Buttery Flavor Popcorn Oil
1 to $1\frac{1}{2}$ packs of dry ranch salad dressing

1 bag Fritos
1 box Wheat Thins
1 box Bugles
1 bag oyster crackers

Mix oil and dry ranch dressing together, then microwave on high for one to two minutes. It does not need to be too hot. Stir again.

Combine all crackers, pretzels and nuts in a large mixing bowl. Pour heated oil/ranch mix over cracker mix and stir gently to coat. Bake the cracker mixture at 250 for an hour, stirring every 15 minutes. Spread on paper towels to cool. Serve alone or with dip.

Meatballs

Linda K. – Van Wert

Use a slow cooker in place of baking if you prefer.

Meatballs

2 pounds ground beef
1 cup cornflake crumbs
2 eggs
 $\frac{1}{3}$ cup dried parsley flakes
2 tablespoons soy sauce

$\frac{1}{4}$ teaspoon black pepper
 $\frac{1}{2}$ teaspoon garlic powder
 $\frac{1}{3}$ cup catsup
2 tablespoons minced onion

Mix above ingredients, form into balls and brown.

Sauce

1 can cranberry sauce
12 ounces chili sauce

2 tablespoons brown sugar
1 tablespoon lemon juice

Heat all ingredients and stir until blended and smooth. Pour over meatballs. Bake in oven at 350 degrees until browned throughout or in a slow cooker.

Taco Dip

Cindy S. – Bluffton

A party favorite!

1 package taco seasoning
16 ounces sour cream

16 ounces cream cheese, softened
tortilla chips

Additional Topping Options:

shredded lettuce
diced tomatoes
green chilies

shredded cheddar cheese
diced onions
taco sauce

Blend cream cheese, sour cream and taco seasoning together in a large bowl until fluffy. Spread evenly at the bottom of a 9x13 baking dish. Layer on additional toppings as desired. Chill for 2 hours. Serve with tortilla chips.

Very Simple Dip Recipe

Mercer Development – Bluffton

Arrange on a party tray with a cracker assortment to share.

16 ounce container sour cream
1 cup shredded cheddar cheese

¼ cup bacon bits
1 packet dry Hidden Valley Ranch Dressing

Mix all ingredients together and refrigerate for at least one hour. Serve with crackers.

Apple Lettuce Salad

Patty B. – Bluffton

Use orchard apples during the fall for this colorful and festive dish.

Dressing

$\frac{3}{4}$ cup sugar	1½ tablespoons poppy seeds
1 cup salad oil	$\frac{1}{3}$ cup vinegar
1 teaspoon salt	1 teaspoon dried onion flakes
1 teaspoon dry mustard	

Combine all ingredients except oil and poppy seeds. Mix, then gradually add oil. Stir in seeds.

Salad

$\frac{1}{2}$ or whole head of lettuce	8 ounces Swiss cheese, cubed
$\frac{1}{2}$ bag spinach	$\frac{1}{2}$ or whole can cashew pieces
2 to 4 apples	

Chop apples and wash and chop lettuce. Wash spinach. Combine all ingredients and drizzle with dressing when ready to serve.

Chicken Salad with a Twist

Diane M. – Lima

No bread needed.

6 ounce package corkscrew macaroni	3 cups cooked chicken
$\frac{1}{2}$ cup Italian dressing	1½ cups mayonnaise
3 tablespoons lemon juice	1 tablespoon prepared mustard
1 medium onion, chopped	$\frac{3}{4}$ cup ripe olive wedges
1 cup diced cucumber	1 cup diced celery
salt and pepper to taste	

Cook macaroni as directed on the package. Mix cooked chicken and Italian dressing with hot macaroni. Set aside to cool. Blend mayonnaise, lemon juice, mustard, onion, olives, cucumber, celery, and salt and pepper to taste. Add to cooled macaroni mixture. Mix well. Chill 2 hours or longer to blend flavors. Serves 4-8 people.

Crunchy Pea Salad

Donna C. – Bluffton

Substitute fat free mayonnaise, light ranch and turkey bacon for a healthier twist.

$\frac{1}{2}$ cup mayonnaise or Miracle Whip	1 cup peanuts
$\frac{1}{4}$ cup Italian dressing	6 bacon slices, cooked, crumbled
10 ounces peas, thawed, drained	$\frac{1}{4}$ cup red onion, chopped
1 cup chopped celery	

Combine mayonnaise and Italian dressing; mix well. In a separate bowl, combine remaining ingredients. Add salad dressing and toss.

Gazpacho Salad

Edith R. – Lima

A great way to use fresh garden vegetables.

Salad

4 tomatoes, seeded, diced	1 can sliced olives, drained
2 cucumbers, peeled and diced	1 teaspoon salt
2 green peppers, seeded and diced	½ teaspoon pepper
1 medium onion, diced	

In a large glass jar or bowl, layer one third of the tomatoes, cucumbers, green peppers, onion, olives, salt and pepper. Repeat layers two more times.

Dressing

½ cup olive oil	2 garlic cloves, minced
¼ cup vinegar	2 teaspoons chopped green onions
juice of 1 lemon	½ teaspoon salt
1 tablespoon chopped fresh parsley	¼ teaspoon ground cumin

In a small bowl combine all dressing ingredients. Pour over vegetables. Cover and chill several hours before serving.



Oriental Salad

Gena M. – Elida

Crunchy, tangy and sweet.

1 bunch green onions	1 cup sunflower seeds
1 cup cashews (or other nut)	2 packages Ramen Noodles, crunched up
½ cup cider vinegar	½ cup sugar
⅔ cup light oil	black pepper to taste
1½ packages Ramen Noodle flavoring packets – chicken flavored	
1 package shredded coleslaw or broccoli slaw	

Mix coleslaw, green onions, sunflower seeds, cashews and Ramen Noodles in a large bowl. Set aside. In a separate bowl, mix vinegar, sugar, flavoring packets, oil and pepper. Combine all ingredients together 2-3 hours before serving.

Tangy Greens and Potato Salad

Janis H. – Findlay

This tangy dressing pairs well with fresh salad greens.

Dressing:

10 large garlic cloves

1 ¼ cup fresh lemon juice

5 teaspoons sea salt

4 cups olive oil

5 teaspoons dried oregano

2½ teaspoons dried thyme

1 ¼ cup mayonnaise

black pepper to taste

Mix all ingredients together, blending well. Can be prepared in advance and stored in the refrigerator.

Potato Prep:

6 red skin potatoes, washed

2 tablespoons melted butter

½ teaspoon sea salt

¼ teaspoon paprika

Steam potatoes for 20 minutes, then cube them into ½ inch pieces. Pour melted butter over top and sprinkle with sea salt and paprika. Broil for 5-10 minutes.

Salad Fixings:

1 bag salad mix with spinach leaves

2 cups broccoli florets

1 cup shredded red cabbage

Toss greens, broccoli and cabbage in a large bowl. Fold in potato cubes and drizzle dressing on as you toss salad together. Serve promptly.

Breakfast Egg Casserole

Beth V. – Lima

Great with coffee, juice, fresh fruit and muffins.

1 pound sausage, cooked, drained
15 eggs, beaten
½ cup chopped onions
½ cup chopped green pepper

2 cups shredded cheddar cheese
16 ounces frozen hash browns, shredded
1 can country style sausage gravy
salt and pepper to taste

Crumble sausage and set aside. In a Dutch oven pan, beat the eggs, then combine all ingredients. Mix well. Transfer into a greased 9x13 cake pan. Bake uncovered at 350 degrees for 55-60 minutes or until a knife inserted near the center comes out clean. Serve warm.

Cheesy Pasta Bake

Marty M. – Lima

This recipe freezes well – just hold the condensed milk until you are ready to bake.

1 box seashell pasta
1 can cream of mushroom soup
1 package diced ham

½ block Velveeta cheese
1 can condensed milk

Cook seashell pasta according to the directions on the box. Place a layer of cooked pasta in an oven safe casserole dish. Then, add a layer of sliced Velveeta cheese, cream of mushroom soup and diced ham. Repeat layering until all ingredients are used. Once completed, pour condensed milk over the top and bake at 350 degrees for 30-35 minutes. Stir and serve.

Chicken Stir Fry

Laurel L. – Elida

Budget friendly.

4 cups chicken, cubed, boneless
⅔ cup oyster sauce
½ cup chicken broth
4 teaspoons corn starch

1 teaspoon garlic powder
3 tablespoons vegetable oil
6 cups stir fry vegetables

Whisk together oyster sauce, corn starch and garlic powder. Stir in chicken broth and set aside. Brown chicken in 2 tablespoons oil and set aside. Heat remaining oil and stir fry vegetables for 1 to 2 minutes. Add sauce and chicken. Stir over heat until thick and bubbling. Add soy sauce as desired and serve over rice.

Cranberry Chicken

Anita A. – Bluffton

Garnish with a sprig of parsley for the perfect festive touch.

4 pounds chicken pieces, thawed
1 can whole berry cranberry sauce

8 ounces Catalina dressing
1 envelope onion soup mix

Preheat oven to 350 degrees. Place chicken in a 9x13 baking dish. In a separate bowl, combine remaining ingredients and spoon over chicken. Bake 50 minutes. Garnish with a sprig of parsley.

Dutch Casserole

Maureen S. – Bluffton

A hearty one dish meal.

3 tablespoons butter or margarine
3 tablespoons poppy seeds
8 ounces German noodles, cooked, drained

$\frac{3}{4}$ cup slivered almonds
salt and cayenne pepper to taste

Sprinkle cayenne pepper over slivered almonds and bake at 350 degrees for 10 minutes. Melt margarine and combine with roasted almonds. Toss with German noodles; add salt, poppyseeds and more cayenne pepper as needed. Serve warm.

Enchilada Casserole

Karen B. – Lima

A quick meal idea with little preparation.

2 pounds hamburger
1 medium onion, diced
1 can tomato soup
1 can cream of mushroom soup

1 can enchilada sauce
1 bag tortilla corn chips
2 cups shredded cheddar cheese

Break up tortilla chips. Place a layer in the bottom of a 9x13 baking dish, saving some crushed chips for the top. Brown hamburger; add onion, tomato soup, mushroom soup and enchilada sauce to hamburger. Simmer for a few minutes. Pour on top of chips. Cover with cheese and top with the remaining chips. Bake at 350 degrees until cheese melts.

Gertrude's Great Salmon Cake

Kay S. – Van Wert

Cook this dish in the microwave, in a pan or in your oven.

14 ounces canned salmon, drained
1 egg
 $\frac{1}{2}$ cup catsup
 $\frac{1}{4}$ cup chopped green pepper (optional)

2 tablespoons grated onion
 $\frac{2}{3}$ cup cracker crumbs
1 teaspoon lemon juice
salt and pepper to taste

Mix all ingredients together.

To cook in the microwave: Put a layer, about $\frac{1}{2}$ inch thick, into a shallow casserole dish. Cover and microwave on high for 9-15 minutes. Slice and serve.

To cook in a pan: Form patties using your hands. Brown patties in shortening over low heat.

To cook in the oven: Place in a non-stick loaf pan and bake one hour at 350 degrees.

Ham Balls in Hawaiian Punch Sauce

Pat P. – Celina

Place ham balls and sauce in your crock pot for parties and potlucks.

1 cup brown sugar	$\frac{2}{3}$ cup Hawaiian Punch
2 tablespoons flour	2 tablespoons vinegar
1 tablespoon dry mustard	6 whole cloves
$\frac{1}{3}$ cup dark corn syrup	

Buy or prepare 2 pounds of your favorite hamloaf recipe. Roll into 1 inch balls and bake on an ungreased cookie sheet at 350 degrees for 20 minutes. Turn and bake 10 more minutes or till brown.

To prepare sauce:

Mix together brown sugar, flour and dry mustard. Add Hawaiian Punch, vinegar, cloves and corn syrup; mix well. Cook over medium low heat, stirring constantly. Sauce will be thick and clear. Place ham balls in serving dish and pour sauce on top.

Herbed Pork

Glen E. – Lima

Serve with spaghetti noodles, salad and garlic bread.

4 to 6 pork chops or steaks	1 teaspoon Italian seasoning
$\frac{1}{2}$ cup flour	or oregano, basil and ground fennel
2 tablespoons parmesan cheese	salt and pepper to taste
marinara sauce	

Cut almost all the fat off the meat. In a bowl, mix flour, parmesan cheese, Italian seasoning, salt and pepper. Put on a plate and press meat firmly into flour mixture. Sauté both sides of pork on medium heat until golden brown. Remove from pan and place into a baking dish. Cover with marinara sauce. Bake at 350 degrees until done.

Noodle Casserole

Pat A. – Bluffton

Add spinach to this recipe for a different twist.

1 can corned beef	1 can condensed milk
$\frac{1}{2}$ cup chopped onion	$3\frac{1}{2}$ ounces noodles
1 can cream of mushroom soup	2 cups shredded cheese

Cook noodles and drain. Mix in all remaining ingredients and place in greased casserole dish. Bake at 350 degrees for 1 hour.

Sausage Casserole

Brenda M. – Bluffton

Only three ingredients needed to complete this tasty dish.

2 tubes crescent rolls	2 pounds sausage, browned, drained
16 ounces cream cheese	

Mix together browned sausage and cream cheese. Layer all ingredients in a 9x13 baking dish, starting with the first tube of crescent rolls, then the cream cheese and sausage mixture and topping with the second tube of rolls. Bake at the time and temperature specified on the crescent roll package.



Pizza Casserole

Sharon G. – Elida

Add olives, banana peppers or your other favorite pizza toppings.

- | | |
|--------------------------|-----------------------------------|
| 1 pound ground beef | 1 medium onion |
| 1 jar spaghetti sauce | 1 green pepper |
| ½ teaspoon garlic powder | 2 cups shell macaroni, cooked |
| ½ teaspoon oregano | 2 packages pepperoni |
| ½ teaspoon basil | 8 ounce package mozzarella cheese |

Brown meat with green pepper and onion. Mix in spaghetti sauce, garlic powder, oregano, basil, and macaroni. Put in casserole dish and top with cheese and pepperoni. Bake 20 to 25 minutes at 350 degrees.



Taco Rice

Amanda M. – Bluffton

Use for a snack or for dinner.

- | | |
|----------------------------|--------------------------------|
| 1 pound hamburger | bag of nacho cheese Doritos |
| 2 cups cooked instant rice | tomato (optional) |
| 1 jar taco sauce | lettuce (optional) |
| 1 packet taco seasoning | 2 cups shredded cheddar cheese |
| 16 ounces sour cream | |

Brown hamburger and drain. Add taco seasoning and prepare as directed. Set aside. Boil rice and drain. Combine with hamburger and place in a bowl. Crush Doritos and add to hamburger. Mix in cheese, sour cream and taco sauce. Top with tomatoes and lettuce, if desired, and serve.

Turkey Meatloaf

Megan M. – Bluffton

A healthy alternative to a classic.

- | | |
|----------------------------------|-----------------------------|
| 1 pound ground turkey | ½ cup ketchup |
| 1¼ cups oatmeal | ¾ cup onion, finely chopped |
| 1 teaspoon dried basil | 2 teaspoons dried oregano |
| ½ teaspoon garlic powder | 1 large egg or 2 egg whites |
| ½ cup carrots, shredded | salt and pepper to taste |
| 3 tablespoons ketchup (optional) | |

Preheat oven to 350 degrees. Combine all ingredients, except for extra ketchup, in a large bowl. Place the mixture in a non-stick loaf pan and bake uncovered for one hour. Let stand 10 minutes then spread extra ketchup on top, if desired. Cut into slices and serve.

Turkey Soufflé

Linda H. – Lima

Great meal idea for your holiday leftovers!

10 slices bread
3 cups milk
½ cup chopped celery
1 small onion, chopped

4 eggs
2 cups turkey, chopped
1 can cream of chicken (or mushroom) soup
½ cup shredded cheddar cheese

Break apart 4 slices of bread into cubes and spread in the bottom of a baking dish. Layer on turkey, celery, onion and the remaining bread (crumbled). Beat eggs and milk together in a separate bowl; pour over dish. Refrigerate entire dish overnight.

Heat oven to 350 degrees and let dish bake for 15 minutes. Remove from oven and pour soup and cheese evenly over mixture; return dish to oven and bake for 1 hour.

Dinner Potatoes

Rhonda L. – Springfield

Hearty and satisfying.

8 medium red potatoes, unpeeled, cubed
1 pound colby jack cheese, cubed
½ medium onion, chopped
1 cup mayonnaise

1 pound bacon, cooked and crumbled
½ cup stuffed olives, sliced
salt and pepper to taste
green onions (optional)

Boil potatoes, peel on, for 10 minutes. Drain excess water. Grease a 9x13 baking dish with butter. Mix cheese, onion, mayonnaise, salt, pepper and potatoes together and place in the greased dish. Bake at 325 degrees for 45 minutes. Stir twice during cook time. Remove the dish from the oven and add extra bacon, olives and green onions; bake for another 10-15 minutes.

German Baked Beans

Sharon B. – Defiance

Try this side dish at your next cookout.

1 - 28 ounce can baked beans
1 cup applesauce
1 teaspoon mustard
1 pound hamburger

½ cup onion
½ cup brown sugar
1 cup ketchup
salt to taste

Brown hamburger and onion together, then drain. Combine all ingredients together in a large casserole dish. Bake at 350 degrees for 30 to 45 minutes.



Homestyle Macaroni and Cheese

Jewell K. – Van Wert

Add diced ham to make a complete meal.

1 pound elbow pasta
6 slices bread, cubed
8 tablespoons butter
½ cup flour
5½ cups milk

4 cups shredded cheddar cheese
2 cups parmesan cheese
¼ teaspoon pepper
¼ teaspoon cayenne
¼ teaspoon nutmeg

Preheat oven to 375 degrees. Cook pasta per package directions, but leave undercooked by 3 minutes. While pasta is boiling, make the white sauce by heating butter, flour and milk together (mixture will be thin). Add cheeses and stir or whisk slowly to combine. Add spices and stir well. Grease or spray a large baking pan, then add pasta and pour sauce mixture overtop. Stir well. Bake bread cubes until crisp; spread on top of your pasta and sauce. Bake the entire dish for 30 minutes.

Macaroni and Cheese

Pat A. – Bluffton

Cottage cheese and sour cream make for a creamy dish.

1 cup dry macaroni
1 cup cottage cheese
1 cup sour cream

1 cup cheese spread
1 cup shredded cheddar cheese
2 eggs, beaten

Cook macaroni and drain. Combine all cheeses, sour cream and eggs in a casserole dish. Add cooked macaroni and stir thoroughly. Bake at 350 degrees for 45 minutes.

Make-Ahead Mashed Potatoes

Jane M. – Celina

Can be made several days in advance.

5 pounds potatoes
8 ounces cream cheese
1 cup sour cream

2 teaspoons onion powder
1 stick butter
salt and pepper to taste

Boil potatoes then mash until smooth with some of the potato water (at least 1 cup). Add remaining ingredients while potatoes are still hot and beat with a hand mixer until smooth and fluffy. Serve immediately or cool, cover, and place in the refrigerator. Reheat in the microwave or oven.

Note from the cook: This will keep for up to 2 weeks in the refrigerator. It also freezes well.

Scalloped Corn

Heather B. – Springfield

Pair with any main dish for a complete meal idea.

1 can regular corn
1 can creamed corn
1 box Jiffy Corn Muffin Mix
1 stick butter, melted

2 eggs
8 ounces sour cream
salt and pepper to taste

Combine all ingredients and mix well. Put in a casserole dish and bake at 350 degrees for one hour, or until a toothpick inserted in the middle comes out clean.

Sweet Holiday Carrots

Verne B. – Lima

Be careful – do no over bake.

8 medium carrots, sliced
½ cup water
1 can crushed pineapple
½ cup chopped apples
½ cup dried cranberries
⅓ cup honey

1 tablespoon lemon juice
½ teaspoon salt
1 tablespoon melted butter
1 tablespoon flour
½ teaspoon cinnamon
½ cup chopped walnuts

Place carrots and water in a large saucepan. Bring to a boil, reduce heat and simmer about 5 minutes. Add pineapple, apples, cranberries, honey, lemon juice and salt. Cook 3-4 minutes more or until carrots are tender, stirring occasionally. Combine butter, flour and cinnamon and stir into the pan. Bring to a boil and cook 2 minutes longer until sauce is thickened. Sprinkle with walnuts before serving.

Veggie Casserole

Belinda L. – Elida

A hot meal with almost no cleanup.

1 can French style green beans
1 can white corn
1 can water chestnuts
½ stick butter

1 can cream of celery soup
8 ounces sour cream
1 sleeve butter crackers
2 cups shredded cheddar cheese

Mix ingredients in a bowl. Spread into a 9x13 pan sprayed with nonstick cooking spray. Melt butter in the microwave. Crush sleeve of butter crackers and sprinkle onto mixture. Drizzle butter over mixture. Bake at 350 degrees for 40 minutes.

Vegetable Casserole

Cheryl M. – Lima

A quick and easy meal if you are short on time.

10 ounce package of lima beans
10 ounce package of broccoli
1 can water chestnuts, sliced
1 package dry onion soup mix

1 cup sour cream
1 can cream of mushroom soup
2 cups Rice Krispies cereal,
sautéed in butter (lightly brown)

Cook all vegetables first. Mix all ingredients together, except for Rice Krispies, and place in a baking dish. Top with sautéed Rice Krispies cereal. Bake at 350 degrees for 20 minutes.

Vegetable Medley

Mary R. – Bluffton

Use reduced fat cream of mushroom soup and sour cream for a healthy variation.

2 cans cream of mushroom soup
2 cups shredded mozzarella cheese
1 cup sour cream
2 bags frozen broccoli, carrots, and cauliflower
combination, thawed, drained

1 can French fried onions
¼ teaspoon pepper

Combine vegetables, soup, sour cream, pepper, half the cheese and half the fried onions. Pour into a 9x13 casserole dish. Bake covered at 350 degrees for 50 minutes. Top with remaining cheese and fried onions. Bake uncovered an additional 5 minutes.

7UP Cake

Carol K. – Van Wert

Real lemon adds extra zest to this cake recipe.

7UP Cake

3 cups flour	3 cups sugar
1½ cups butter	5 eggs
¾ cup 7UP	1 tablespoon lemon extract

Cream sugar and butter together; beat till light and fluffy. Add one egg at a time and beat. Add flour, lemon extract and 7UP and mix well. Pour batter in well greased and floured angel food cake pan or 2 loaf pans. Bake 325 degrees for 1 hour 35 minutes. Let cool.

Lemon Glaze

½ cup oleo	2 cups confectioners sugar
½ teaspoon grated lemon peel	2-4 tablespoons lemon juice

Melt oleo; blend in sugar and lemon peel. Stir in lemon juice - one tablespoon at a time till proper consistency. Drizzle glaze over cooled cake and let set until hardened.

Apple Pie with Crumb Topping

Linda H. – Lima

Serve hot apple pie with vanilla or cinnamon ice cream!

Pie Crust

2 cups flour	¼ cup milk
½ cup cooking oil	

Stir all ingredients together with fork. Roll out between wax paper and press into the bottom of your pie pan.

Apple Pie Filling

¾ cup sugar	6 or 7 apples, sliced
1 teaspoon cinnamon	2-3 tablespoons evaporated milk
¼ teaspoon salt	oleo or butter

Mix sugar, cinnamon and salt and mix evenly with sliced apples. Add onto pie crust. Dot with oleo or butter and spread evaporated milk over apples.

Crumb Topping

½ cup butter	1 cup flour
½ cup brown sugar	

Mix together until crumbly and layer over apple pie filling.

Bake entire pie for 45 minutes to 1 hour at 350 degrees.

Banana Cake

Larry G. – Elida

A moist and delicious cake recipe.

Banana Cake

1 box yellow cake mix, dry	1 cup flour
½ cup oil	1 teaspoon vanilla
1⅓ cup water	3 eggs
3 mashed bananas	1 teaspoon baking soda

Put baking soda on mashed bananas and let sit for a short time. Mix all ingredients together until well blended. Bake at 350 degrees for 30 to 35 minutes.

Icing

1 box instant banana cream pudding	1 cup milk
splash of vanilla	1 small tub whipped topping

Mix pudding, vanilla and milk with a whisk until stiff. Mix in whipped topping and spread on cooled cake.

Caramel Apple Dessert

Lynn M. – Bluffton

Garnish with pecans and caramel sauce to dress up.

6 apples, washed, diced	8 ounces cream cheese
½ cup brown sugar, packed	10 soft caramels, cut into 4 pieces
1 small tub whipped topping	

Soften cream cheese in the microwave – do not melt. Add brown sugar and mix well. Stir in diced apples and caramels. Fold in whipped topping and serve.

Note from the cook: This will keep in the refrigerator for 3 to 4 days.

Caramel Tapioca

Jennifer H. – Bluffton

Use a slow cooker in place of baking if you prefer.

1 cup tapioca pearls, large	3 cups water
2 cups brown sugar	½ cup walnuts, chopped
1 small tub whipped topping	pinch of salt

Soak tapioca in a bowl of water for several hours or overnight per box instructions; drain. Add sugar, water, nuts and a pinch of salt. Bake at 300 degrees for 45 minutes or longer, stirring every 15 minutes. Mixture will thicken as it bakes. If it gets too thick add more water. Let mixture cool completely. Stir in a small container of whipped topping. Spoon into serving bowl and enjoy.

Cherry Pie

Billie C. – Elida

Can substitute peaches for cherries. This recipe makes 2 pies.

Pie Filling

4 cups sour cherries
1 cup sugar

3 tablespoons granulated tapioca
1 teaspoon cinnamon

Mix all ingredients well and set aside.

Crust

3 cups flour
1½ cups shortening

1 tablespoon sugar
1 teaspoon salt

Mix all ingredients well and press into the bottom of two pie plates. Fill with pie filling. Bake for one hour at 350 degrees.

Chocolate Chip Cheesecake Bars

Marilyn W. – Lima

The best of all worlds – cheesecake filling on a cookie dough crust.

3 tubes chocolate chip cookie dough
3 eggs
16 ounces cream cheese, softened

2 teaspoons vanilla
1½ cups sugar

Preheat oven to 350 degrees. Press one tube of cookie dough into the bottom of a greased 9x13 pan. Mix cream cheese, eggs, sugar and vanilla. Pour cream cheese mixture over cookie dough in pan. Slice remaining cookie dough tube into thin slices and place on top of mixture. Bake for 1 hour at 350 degrees.

Chocolate Dream Cake

Hannah D. – Bluffton

Substitute whipped cream for glaze if desired.

Chocolate Dream Cake

1 box chocolate cake mix
¾ cup chocolate milk
⅓ cup butter, melted
3 eggs

8 ounces sour cream
1 small package chocolate instant pudding
1 bag semisweet chocolate chips

Heat oven to 350 degrees. Generously grease and lightly flour 12 cup tube pan. In a large bowl, stir cake mix, chocolate milk, butter, eggs, sour cream and dry pudding mix with a spoon. Batter will be very thick. Stir in chocolate chips. Spoon into pan.

Bake 56 to 64 minutes or until top springs back when touched lightly in center. Cool 10 minutes in pan. Turn pan upside down onto cooling rack or heatproof serving plate. Remove pan. Cool completely.

Chocolate Glaze

¾ cup semisweet chocolate chips
3 tablespoons butter

3 tablespoons light corn syrup
1½ teaspoons water

In saucepan, combine and heat glaze ingredients over low heat, stirring frequently until chocolate chips are melted and mixture is smooth. Drizzle over cooled cake.



Chocolate Peanut Butter Chip Bars

Marcia R. – Lima

Chewy chocolate and peanut butter bars are a hit with children and adults.

½ cup margarine or butter	12 ounces chocolate chips
1½ cups graham cracker crumbs	1 cup peanut butter chips
14 ounces sweetened condensed milk	

Heat oven to 350 degrees. Melt butter in a 9x13 pan and shake until bottom is coated. Add graham cracker crumbs over butter. Pour sweetened condensed milk on top of graham crackers. Add chocolate chips and peanut butter chips; press into pan. Bake for 25 to 30 minutes until light brown. Cool and cut into bars.

Cinnamon Sticky Buns

Becky S. – Lima

Refrigerated biscuits make this no-knead recipe easy.

1 cup packed brown sugar	1 cup coarsely chopped pecans
½ cup corn syrup	½ cup sugar
½ cup butter or margarine	2 tubes large refrigerated biscuits
2 tablespoons ground cinnamon	

In a saucepan, combine brown sugar, corn syrup and butter; cook and stir until sugar is dissolved. Add the pecans. Spoon into a greased 9x13 baking pan. In a shallow bowl, combine sugar and cinnamon. Cut each biscuit in half; dip in cinnamon sugar mixture. Place cut side down over the brown sugar mixture. Bake at 375 degrees for 25-30 minutes or until golden brown. Invert onto a serving plate; serve warm. Yields 12-16 servings.

Easy, Elegant Peach Cobbler

Shelley K. – Van Wert

Yields 4-8 servings.

1 stick butter or margarine	1 cup self-rising flour
1 cup white sugar	1 cup whole milk
4 cups peaches, washed, pitted, peeled and sliced	

Preheat oven to 375 degrees. Put the butter in a 9x6 baking dish and place in oven until melted. In a separate bowl, stir together flour and sugar. Add the milk all at once and stir to blend. Spread the melted butter evenly in the bottom of the baking dish. Pour half of the batter into the baking dish. Arrange prepared peaches on top of the batter. Add the remaining batter, spreading evenly over the peaches. Bake for 45 minutes or until lightly browned.

Note from the cook: This cobbler freezes well. Bake it in aluminum pie tins (the type with plastic lids), cover and wrap in aluminum foil. When ready to serve, remove the lid, thaw slightly and heat in the oven.

Everyone Dig-in Banana Split Deluxe

Sidney D. – Lima

Have every family member pick his or her favorite flavors for this tasty treat.

2 large bananas
ice cream, any flavor
toppings, as desired

whipped topping
cherries

Split bananas lengthwise and place side by side in dish; top with scoops of ice cream flavor of your choice. Drizzle with fudge, caramel or strawberry topping. You can also try apple or cherry pie filling. Sprinkle with nuts, M&M's, Reese's Pieces, Almond Joy pieces and/or crushed Heath Bars. Top with whipped topping and cherries.

Frozen Fruit Cups

Beth V. – Lima

An icy treat to beat summer heat.

2 cans crushed pineapple, un-drained
2 packages frozen, sweetened strawberries
1 can fruit cocktail, un-drained

1 can frozen orange juice concentrate
1 can frozen lemonade concentrate
6 medium firm bananas, sliced

Combine all ingredients in a large bowl. Pour into foil-lined muffin cups. Freeze until solid. Thaw for 30 minutes, prior to serving.

French Rhubarb Pie

Jewell K. – Van Wert

Made from scratch.

Pie Crust

1½ cups flour, plus 3 tablespoons
1½ teaspoons sugar
½ cup vegetable oil

½ teaspoon salt
3 tablespoons milk

Mix flour, sugar and salt together. In a separate bowl, blend milk and oil with fork. Add wet ingredients to dry ingredients and stir well. Pat crust into the bottom of pie pan.

Filling

2 cups rhubarb
2 tablespoons flour
1 egg, beaten

1 cup sugar
1 teaspoon vanilla
dash of salt

Mix flour, egg, sugar, vanilla, and salt together, then coat rhubarb with this mixture. Place on top of pie crust in pie pan.

Topping

¾ cup flour
½ cup brown sugar

1 cup margarine

Cut together until crumbly and layer over pie filling.

Bake at 400 degrees for 10 minutes. Bake at 350 degrees for 30 minutes more.

Fresh Cranberry Jell-O Mold

Linda G. – Van Wert

Low calorie – a great alternative to canned cranberry sauce.

2 boxes sugar free raspberry Jell-O	1 cup crushed pineapple, drained
1 package unflavored gelatin	2 cups fresh cranberries, chopped
3½ cups boiling water	2 cups apples, chopped, unpeeled

Place Jell-O and gelatin in a mixing bowl and add boiling water. Stir until dissolved. Chill until thickened but not yet firm. Add fruit and pour into serving bowl sprayed with nonstick cooking spray. Chill until firm.

Fruit Cocktail Cake

Pat A. – Bluffton

Extremely moist cake.

1 cup sugar	1 teaspoon baking soda
1 stick butter	1 teaspoon baking powder
2 eggs	pinch salt
1 large can fruit cocktail, juice included	1 teaspoon vanilla
2½ cups flour	½ cup brown sugar
½ cup nuts	

Cream together sugar and butter. In a separate bowl, mix brown sugar and nuts and set aside. Add all remaining ingredients to sugar and butter and pour into a 9x13 baking pan. Top with brown sugar mix and bake at 350 degrees until done. Serve with whipped cream if desired.

Fruit Salad

Sue S. – Bluffton

Try this recipe with your favorite fruit and Jell-O flavor combination.

2 small cans mandarin oranges	1 small can crushed pineapple
8 ounces small curd cottage cheese	1 large box orange Jell-O (dry)
1 large tub whipped topping	1 small tub whipped topping

Drain oranges and pineapple. Mix all ingredients together and chill.

Note from the cook – You can use just 1-16oz carton of whipped topping. Try this recipe using raspberry Jell-O and add ½ cup chopped nuts.

Ginger Molasses Sugar Cookies

Linda H. – Celina

Add this soft treat to your holiday baking list.

4½ cups flour	1 teaspoon cloves
4 teaspoons ground ginger	¼ teaspoon salt
2 teaspoons baking soda	3 sticks of butter, room temperature
¼ teaspoon ground cinnamon	2 cups granulated sugar
2 eggs, room temperature	½ cup molasses
white granulated sugar for rolling	

Preheat oven to 350 degrees. In a medium bowl, sift together flour, ginger, cinnamon, cloves, salt and baking soda. Set aside. In a large bowl, or stand mixer fitted with a paddle attachment, beat together butter and sugar until light and fluffy (about 5 minutes). Add eggs one at a time, beating after each addition. Beat in molasses. Using a wooden spoon, stir in the dry mixture slowly. Make 2 inch round balls, roll in sugar and bake for 12-14 minutes.

Kinfrey Apple Pie

Mary S. – Findlay

Serve a la mode with vanilla or cinnamon ice cream.

Apple Pie

8 or 9 apples, peeled, sliced	3 tablespoons tapioca
¾ cup sugar	1 teaspoon cinnamon

In a small mixing bowl, combine sugar, tapioca and cinnamon. Mix well and set aside. Set prepared apples aside.

Crust

2¾ cups flour	1 teaspoon salt
¾ cup vegetable oil	4 tablespoons water
1 egg white (to top pie with)	

Mix salt and flour together. Add oil and stir with fork until will mixed. Add water. Form into two even sized balls. Don't handle pastry any more than you have to. Roll out first ball of pastry between two sheets of wax paper until the size fits the bottom of pie plate. Next, layer apples in plate. Between each layer, sprinkle the sugar, tapioca and cinnamon mixture. Add several dabs of butter. Roll out top pastry to cover apples. Crimp edges and cut several small slits in the middle to vent. Beat egg white – brush it on top of dough and sprinkle with white sugar for a golden look. Bake at 350 degrees for one hour.

Lime Cottage Cheese

Carol K. – Van Wert

A festive looking dish just in time for Christmas.

48 ounces small curd cottage cheese	1 can drained crushed pineapple
15 ounces lime Jell-O, dry	1 large container thawed whipped topping

Mix cottage cheese, Jell-O and pineapple. Mix in thawed whipped topping. Decorate top with maraschino cherries, cut in half.

Add-in Options: Nuts, Wheat Germ, small marshmallows



Lotta Nutty Granola

Dawn I. – Findlay

Delicious as a mix-in for yogurt or as an ice cream topper.

3 cups old fashioned oats	¼ teaspoon salt (optional)
½ cup slivered almonds	4 tablespoons unsalted butter
½ cup unsweetened flaked coconut	⅓ cup honey
¼ cup green pumpkin seeds, hulled, salted	½ teaspoon vanilla extract
¼ cup unsalted sunflower seeds	½ cup raisins
½ cup chopped pecans	½ cup dried berries
½ teaspoon cinnamon	

Preheat oven to 325 degrees. In a large bowl, mix oats, almonds, coconut, pumpkin seeds, sunflower seeds, pecans, cinnamon and salt. In a small saucepan, heat butter, honey and vanilla together, stirring often. Pour contents of sauce pan over oats mixture and combine well. Spread granola evenly on a parchment covered baking sheet and bake for 21 minutes, stirring every 7 minutes. Granola will crisp more as it cools – cool completely. Stir in raisins and dried berries and store up to 1 week in an airtight container.

Magic French Fudge

Pat P. – Celina

Makes a great hostess or office gift.

3 – 6 ounce packages chocolate morsels	14 ounce can sweetened condensed milk
⅛ teaspoon salt	1½ teaspoon vanilla extract
½ cup chopped nuts (optional)	

In a large, microwave safe mixing bowl, melt morsels, stirring occasionally until smooth. Add salt, vanilla, milk and nuts. Mix well. Immediately pour into 8 inch square pan lined with wax paper and spread evenly. Chill 2 to 3 hours or until firm. Turn fudge onto cutting board and peel off wax paper. Cut fudge into squares and store loosely covered at room temperature.

Mother's Date Pudding

Mary G. – Bluffton

Just like Mom used to make.

¾ cup minute tapioca	1 cup finely chopped dates
¾ cup sugar	5 cups very hot water
¼ teaspoon salt	1 small tub whipped topping
1 cup chopped nuts	

Combine tapioca, sugar, salt, dates and water in a casserole dish and bake at 350 degrees for 50 minutes, stirring every 15 minutes. Let cool completely, then fold in whipped topping and nuts.

Mountain Dew Apple Dumplings

Kristy L. – Bluffton

Easy to “Dew.”

2 cans crescent rolls	1 teaspoon cinnamon
2-3 apples, peeled, cored	2 sticks of butter
1½ cups brown sugar	12 ounce can Mountain Dew

Preheat oven to 350 degrees. Cut apples into 6 or 8 slices each. Place one apple slice in each triangle of dough; roll up dough from large end to small end. Place all rolled pieces in a 9x13 baking pan. Melt butter in a sauce pan and add cinnamon and sugar. Pour melted butter mixture over dumplings and pour Mountain Dew around dumplings. Bake 45 minutes.

Pepsi-Cola Cake

Rose S. – Elida

Can also be iced with your favorite peanut butter frosting.

Pepsi-Cola Cake

2 cups sifted flour	½ cup buttermilk
2 cups sugar	1 teaspoon baking soda
½ cup vegetable oil	2 eggs
½ cup margarine	1 teaspoon vanilla
3 tablespoons unsweetened cocoa	1½ cups mini marshmallows
1 cup Pepsi	

Sift together flour and sugar in a large bowl. In a medium saucepan, combine oil, margarine, cocoa and Pepsi. Bring to a boil. Pour sauce over flour and sugar mixture then add all remaining ingredients. Mix well and pour into greased and floured 9x13 cake pan. Batter will be thin. Bake at 350 degrees for 45 minutes.

Icing

½ cup margarine	1 cup Pepsi
3 tablespoons cocoa	1 pound powdered sugar

Combine margarine, cocoa and Pepsi in a saucepan. Place over low heat. When hot, remove from heat and stir in powdered sugar. Mix well and spread over cooled cake.

Pineapple Coconut Cake

Philip L. – Elida

Decorate with shaved coconut.

Cake

2 cups flour	1 can crushed pineapple, un-drained
2 cups sugar	1 can crushed pineapple, well drained
1 teaspoon vanilla	1 cup sweetened shredded coconut
2 eggs	2 teaspoons baking soda

Preheat oven to 350 degrees. Combine flour, sugar, vanilla, eggs, pineapple and coconut in a bowl and mix. Let sit for 10 minutes to allow the coconut to soften. Add baking soda and pour into greased 9x13 pan (bake 45 minutes) or two round pans (bake 35 minutes), or until a toothpick comes out clean. Let cool.

Icing

8 ounces cream cheese, softened	1½ cups sifted powdered sugar
½ cup butter, softened	1 teaspoon vanilla

Beat ingredients together with a mixer on low. Spread on cooled cake. Refrigerate until ready to serve.

Pink Fluff Dessert

Jaime B. – Springfield

This recipe makes enough to share at a potluck or family gathering.

1 can cherry pie filling	1 can sweetened, condensed milk
1 can pineapple, tidbits or crushed	2 small tubs cool whip
1 cup chopped walnuts or pecans (optional)	

Mix all items together and chill overnight.

Praline Treats

Pat A. – Bluffton

Bake before a holiday party to fill your house with this sugary scent.

10 graham crackers	½ cup sugar
1 stick butter	¾ cup broken pecans
1 stick oleo	

Break graham crackers apart into quarters and lay in a jelly roll pan. In a saucepan, combine butter, oleo and sugar, and boil for 3 minutes. Pour over graham crackers. Sprinkle with pecans. Bake at 350 degrees for 10 to 12 minutes. Remove immediately and put on wax paper. If desired, ice with melted chocolate.

Pumpkin Dip

Carrie W. – Bluffton

Serve in a hollowed out pumpkin for extra flair.

15 ounce can pumpkin	8 ounces cream cheese
1 small package instant vanilla pudding	1 small container thawed whipped topping
3 teaspoons pumpkin pie spice	2 teaspoons cinnamon

Beat together pumpkin and cream cheese. Prepare pudding as directed and combine all ingredients together. Serve with vanilla wafers, ginger snaps or graham crackers.

Note from the cook: This will keep up to 2 weeks in the refrigerator.

Pumpkin Mousse

Megan M. – Bluffton

Easier and quicker than pumpkin pie.

15 ounce can pumpkin
1 small container thawed whipped topping
1/3 teaspoon cinnamon

1 small package instant vanilla pudding
1/2 teaspoon pumpkin pie spice
1/4 teaspoon nutmeg

Mix together pumpkin, prepared pudding mix, pumpkin pie spice, cinnamon and nutmeg. Blend well. Fold in thawed whipped topping. Chill until ready to serve.

Pumpkin Squares

Pat A. – Bluffton

Add in options – chocolate chips or white chocolate chips.

Crust

1 cup flour
1/2 cup quick oats

1/2 cup brown sugar
1/2 cup butter

Mix until crumbly and press into the bottom of 9x13 dish. Bake 15 minutes at 350 degrees.

Filling

2 cups pumpkin
2 eggs
3/4 cup sugar
13 ounces evaporated milk

1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon pumpkin pie spice

Mix all ingredients together and pour over crumb layer. Bake for 20 minutes at 350 degrees.

Topping

1/2 cup pecans
1/2 cup brown sugar

2 tablespoons butter

Mix ingredients together and sprinkle over top of baked filling. Bake another 15 to 20 minutes.

Sour Cream Cookies

Mary G. – Bluffton

Add in option – pecans.

2 cups sugar
1 cup shortening
1 cup sour cream
1 teaspoon baking soda
1/2 teaspoon salt

1 teaspoon baking powder
3 eggs
4 cups flour
1 tablespoon vanilla
1 can butter cream frosting

Mix all ingredients, except frosting, together. Drop in teaspoonfuls on a greased cookie sheet and bake at 350 degrees for 12 minutes. Cool and frost with butter cream frosting.