



--- Mom's Recipes ---



# MOM'S RECIPES



**Shirley Gregory Ball  
aka "Mama Loesch"**

**December 25 2006**



--- Mom's Recipes ---



## **MOM'S RECIPES**

**Recipes Recalled And Prepared  
By  
Shirley Gregory Ball  
For Her Sons & Their Families  
To Enjoy In Their Execution  
And Consumption  
In The Years To Come**

**Enjoy In Good Health**

December 25 2000

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### Grandma Loesch's Christmas Bread

1 ½ c lukewarm whole milk  
½ c sugar

1 t salt  
½ c Crisco

Melt the Crisco and the sugar in the milk mixture. Transfer to mixer bowl. Mix 2 pkgs. yeast in lukewarm water. When milk mixture has cooled to lukewarm, add yeast. Mix well. Add 2 beaten eggs. Add 2 cups flour and mix, mix, mix. The secret is to mix this well. Add 2-2 ½ c flour and mix again. Total flour should be 4 ½ to 5 cups. Mix well after each addition. Dough will be a little sticky but easy to handle. Grease a large bowl with Crisco. Flour hands. Knead dough several times and form into a ball. Place in bowl, cover. Let rise until double. Divide dough in half and work in maraschino cherries, pecan halves and currants. (I use raisins instead of currants.) Shape into 2 loaves and let rise again. She used cookie sheets for baking. Brush with beaten egg mixed with 1 T powdered sugar and ½ t vanilla. Bake at 375° for 15 or 20 minutes. Bread will sound hollow when tapped on the bottom, a good way to tell if it is done.

#### **Frosting:**

1 # powdered sugar  
1 stick butter or margarine  
1 t vanilla  
milk (about half a cup)

Put milk in a saucepan and melt margarine in the milk. Add vanilla. Slowly add to powdered sugar in the mixer and mix until desired consistency.



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### **Grandma Loesch's Christmas Bread (cont.)**

*Grandma baked loaves and loaves of this wonderful treat. I still have memories of the tantalizing aromas in her kitchen at holiday time. We always went home with at least one loaf in the trunk. Grandma always frosted and decorated the top with cherries and pecans. Serve extra frosting! A delicious Christmas tradition! Mine is never as good as hers, but I keep on trying.*



## --- Mom's Recipes ---



### Kapok Tree Planters Punch

2 oz. orange juice	2 oz. pineapple juice
2 oz. sweetened lime juice (Roses)	1T grenadine
4 oz. rum (white or dark)	

#### Blender Full:

4-5 oz. orange juice	4-5 oz. pineapple juice
2 oz. Roses Lime Juice	1 oz. grenadine
5-6 oz. light or dark rum	

Blend with ice cubes.



*The Kapok Tree was a restaurant in Clearwater, FL so named for a large Kapok Tree in the center. It has long ago gone out of business. This recipe was obtained from them in 1965 when Dad and I were there. Kevin had a taste or should I say too many tastes at my 40<sup>th</sup> surprise birthday party!*



## --- Mom's Recipes ---



### **George's Pina Colada**

2 ½ oz. coconut milk mix  
5 oz. pineapple juice  
6 ice cubes

1 c ice cream  
4 oz. rum

Blend until well mixed. Pour a floater of dark rum on the top.

*Oh, those summer afternoons on the patio or at the beach!*

### **Grasshoppers**

4 ½ oz. creme de menthe  
10 ice cubes

2 ½ oz creme de cacao  
1 qt. Vanilla ice cream

Blend in the blender until well mixed.



*An old recipe that has been in our family since I can remember. I think we made them at New Years with the Greggs.*



## --- Mom's Recipes ---



### Dad's Shrimp Cocktail Sauce

2 jars chili sauce (Heinz)

4 oz. horseradish or more to taste

Juice of two lemons

3 stalks celery finely diced



*This sauce was Dad's specialty for our New Years Eve celebrations.  
We found Ritz crackers were good for tasting to see if the sauce was just right.*

### Crab Meat Spread

1 stick butter, softened

2 T mayo

1 sm. can crab meat, drained

1 sm. jar Old English Cheese Spread

½ t Lawreys Seasoned Salt

1 pk. English muffins

Mix butter and cheese, add mayo, then rest of ingredients. Spread on each muffin half. Cut each half into 4 pieces. Bake at 350° until brown and bubbly.



*Always a crowd pleaser! Canned crab works very well. No one knows it is not fresh from the ocean.  
The cheese can be found in the dairy department.*



## --- Mom's Recipes ---



### Chinese Egg Rolls

Purchased egg roll skins	3 T olive oil
½ c chopped celery	¾ c shredded Chinese cabbage
4 green onions, chopped	1 can chopped water chestnuts
1 can bean sprouts, or fresh	3 T soy sauce
1 c cooked chicken, pork or shrimp	

Heat oil and sauté celery, onions, cabbage until soft but not brown. Add soy sauce. Remove from heat and add meat, water chestnuts and bean sprouts. Place about 4 T filling in center of each skin. Beginning with one corner, fold under filling. Next take each opposite corner and fold to the center. Roll egg roll toward last corner, envelope style. Seal edges with a paste of 1 T flour and 2 T water. Fry in hot oil until golden brown. Serve with the following sauce.

Makes about 12 egg rolls.



## --- Mom's Recipes ---



### Sweet Sour Orange Sauce:

3 T corn starch

1 c sugar

1 c cider vinegar

1 c orange juice

Mix all ingredients in a sauce pan. Bring to a boil, stirring constantly. Mixture will become clear and thick. The sauce thickens more as it cools.



*Another New Years Eve treat! Do you remember making these? They were quite a project. Andrew should remember making them with the Cub Scouts when we were working on the cooking badge. I must have been crazy to let those boys take over my kitchen!*



## --- Mom's Recipes ---



### **Tomato Cheese Dip**

4 or 5 slices bacon  
1 # Velveeta Cheese

3 or 4 fresh tomatoes  
A good loaf of bread

In a skillet, fry the bacon crisp. Remove from skillet and discard grease except for about 1 T. Slice tomatoes into the skillet and stir until soft. Add cheese and melt. Crumble bacon on top. Dip chunks of bread into the mixture.



### **Tomato Cheese Dip**

*This recipe came from my Grandmother Gregory who taught my Mother. This was a summer supper for us served with lots of warm home made bread. If you remember, I too, served this in the summer. Canned tomatoes work in a pinch in the winter but, of course, fresh is always best.*



## --- Mom's Recipes ---



### Vegetable Dip

½ c Hellmans mayo  
½ c swiss cheese, grated fine

1 c sour cream

Mix all ingredients and sprinkle Lawreys Seasoned Salt over the top. Let sit overnight and then stir before serving. Serve with apple chunks, carrots and celery. We liked Wheat Thin crackers also.

*Another favorite for you. Try to get the cheese as fine as possible. I did it in the blender or food processor.*

### Hanky Panks

1 # ground chuck  
1 # Velveeta Cheese  
½ t salt

1 # hot sausage  
1 t Worcestershire sauce  
Dash pepper

Fry meats and drain off grease. Cut up cheese in chunks and add to skillet until melted. Add remaining ingredients. Spread on cocktail rye bread and bake at 350° 10-15 min.



*This recipe I have in my file is in Aunt Brenda's handwriting, however, I believe it is Aunt Marcia's recipe. Again, this is a great crowd pleaser at a party. The men really love them. Someone always asks for the recipe.*



## --- Mom's Recipes ---



### Spinach Salad

2 # spinach leaves  
½ # bacon, fried crisp & crumbled

1 pkg. Pepperidge Farm Herb Stuff.  
3 hard boiled eggs, grated

#### Dressing:

2/3 c vegetable oil  
2/3 c sugar  
1/3 c wine vinegar  
3 t prepared yellow mustard  
1 t celery seeds  
1 small chopped onion

Blend dressing until smooth. Add stuffing before tossing.

#### Variations:

I use Romaine lettuce instead of spinach. Most times I just use the dressing and add strawberries, oranges (fresh or mandarin), and purple onion. Often I top this salad with toasted almonds or pecans. Kim makes this and sugars the pecans, yum! Black olives are also a great addition.



*The salad dressing in Spinach Salad is worth standing alone. I have not made the original salad for some time but use the dressing all of the time. Again, everyone wants the recipe. I always made this for the Memorial Day picnics on Whipp Rd.*



## --- Mom's Recipes ---



### Vinaigrette Dressing

1 sm. clove garlic	½ t white pepper
½ t dry mustard	1 t Dijon mustard
2 T whipping cream or milk	2 T olive oil
2 T Tarragon vinegar or wh.wine vin.	1 t fresh lemon juice
¼ c veg oil	

Whisk all ingredients together. A really great salad dressing with lettuce and fresh mushrooms.

### Stuart's Favorite Salad

5 or 6 new red potatoes	1 # fresh green beans
2 bunches green onions, chopped	½ c parmesan cheese
1 head iceberg lettuce	Wishbone Italian Dressing

Boil potatoes in their jackets, slice when cool. Cook green beans until tender but still crisp, about 4 to 5 min. max. Tear lettuce. Top with potatoes, green beans, onions. Sprinkle with parmesan cheese. Toss with dressing.

### Stuart's Favorite Salad



*Although Stuart only claims to remember macaroni and cheese and hot dogs, he did say once that this was his favorite! Must have been a weak moment for him.*



## --- Mom's Recipes ---



### Mom's Caesar Salad

2 bunches romaine lettuce, torn  
½ c olive oil  
½ t dry mustard  
½ c parmesan cheese

2 cloves garlic  
½ t salt    1 t white pepper  
Juice of 1 lemon (large lemon)  
1 ½ t Worcestershire sauce

Mince garlic. Mix all ingredients except lettuce and oil. Whisk in oil slowly. I like to make the dressing well ahead and keep at room temperature until I am ready to serve. Toss with lettuce and purchased croutons.



*If you are brave, you may add 1 can of anchovies. I am not fond of them. I also omit the coddled egg since I do not think it is cooked safely. This is really a great salad. Sometimes I even make my own croutons.*



## --- Mom's Recipes ---



### **Mom's Potato and Macaroni Salad Dressing**

1 c sugar

1-3 t celery seed

½ t dry mustard

½ c cider vinegar

1 T flour

½ t turmeric

½ c water

1 egg, slightly beaten

Combine dry ingredients in a saucepan, add water, vinegar, egg. Cook and stir constantly until thickened. Cool. When cool, add 1 c mayonnaise or amount required to make desired consistency. Add to potato salad or macaroni salad.



### **Potato/Macaroni Salad Dressing**

*This really makes a tasty dressing for these salads. Very different and somewhat sweet. I have made it for years and served it at many picnics.*



## --- Mom's Recipes ---



### English Pastry

2 c flour	2 t baking powder
1 t salt	2/3 c shortening (Crisco)
½ c hot water	1T lemon juice
1 egg yolk, unbeaten	

Sift together, flour, baking powder, salt. Mix well and stir into flour mixture the remaining ingredients. Flour hands and gather into a ball. Wrap in waxed paper. Chill. Roll out on floured board. Use as topping for meat or chicken pie.



*This is another Grandma Loesch recipe. My copy is in her handwriting and I treasure it. It is truly worth the effort.*



## --- Mom's Recipes ---



### **Mashed Potato Rolls**

1 ½ c lukewarm water or potato water	2/3 c sugar
1 ½ t salt	1 envelope dry yeast
2 eggs, beaten	2/3 c vegetable oil
1 c mashed potatoes	7-7 ½ c flour

Mix water, sugar, salt. Add yeast and stir to mix well. Add eggs and oil. Mix with spoon and add potatoes. Add flour slowly, mixing after each addition. Grease large bowl. Gather dough into a ball and let rise until double. Punch down and shape into small rolls. Let rise again. Bake at 400° 12-15 min.



*Grandma Loesch always had baskets of these warm rolls on the table. At holiday times, she would serve a block of cream cheese with cherry jam over the top. Nice addition and sure did taste great.*

### **Mashed Potato Rolls**

*I made these upon return from our honeymoon. We were having guests to watch us open gifts. No one told me you had to let them rise. Needless to say I had 7 ½ c of flour and goo. The rolls were as heavy as lead. Had to buy rolls. My Dad took home the wrapping paper and “dough” to burn, not knowing the “dough” was mixed in the paper. It rose all over the outdoor wire burner and, when burned, smelled up the entire neighborhood! I was in trouble.*



## --- Mom's Recipes ---



### **Parmesan Toast**

4 or 5 slices of white bread

½ c margarine

½ c parmesan cheese

Garlic powder (optional)

Mix margarine and cheese. Spread on both sides of white bread. Stack bread as you spread. Cut stack into 3 pieces so that you have 3 strips per slice of bread.

Put in toaster oven or put under broiler.



*I made this often when I served spaghetti or corn chowder as an alternative to garlic bread. It was a cheaper way to fill up your bellies.*





## --- Mom's Recipes ---



### Beef Stew

2 or 3 #boneless sirloin	4 medium potatoes, cut in ½ in pcs.
1 large onion	¼ c chopped celery
4 large carrots cut in ½ in. pieces	3 c beef broth
10 oz pkg frozen peas or 1 can peas	3 T olive oil

Cut meat into 1 in. cubes. Brown meat in oil. Sprinkle about ¼ c flour over cubes to coat well. Stir. Place vegetables in a large pot. Pour broth over to cover. May take more broth. Add meat and flour mixture. Cover and simmer for 2 hours. Serve with Bisquick biscuits or chunky bread. Watch stew as it is cooking so that it does not stick to bottom of the pan. Stir often. Remove cover near the end of cooking.



### Beef Stew

*A great way to get vegetables and a satisfying meal all at once. Especially good during the cooler months.*



## Macaroni and Cheese Served with Hot Dogs

- 1 Box Kraft Macaroni and Cheese
- 1 package hot dogs
- 10 sweet pickle slices
- 10 slices American cheese

Follow directions on Kraft package.

Steam hot dogs. Make a slit in each one and insert pickle slice and cheese. Pop under broiler until cheese melts. Serve in buns.



### **Kraft Macaroni and Cheese**

*This recipe is just for Stuart, who only remembers me fixing these two items during his childhood. Hopefully, this cookbook will jog his memory some. If not, I certainly wasted a lot of my time planning and cooking meals for the family!*



## --- Mom's Recipes ---



### **Fabulous Macaroni and Cheese**

8 T butter

½ t cayenne powder

3 ¾ c hot milk

1# elbow macaroni

½ c fresh bread crumbs

6 T flour

Salt and white pepper to taste

6 c shredded cheddar cheese

½ c heavy cream

Melt 6 T butter over low heat, add flour and cook stirring constantly for 4 minutes. Stir in cayenne, salt, pepper. Whisk in hot milk slowly. Stir until sauce thickens. Add three cups of the cheese and stir until cheese melts. Combine sauce and cooked macaroni in a bowl. Butter a 9x12 baking dish. Put 1/3 macaroni mixture in the dish and sprinkle with 1/3 of the cheese. Continue layering, ending with cheese. Pour cream over the top. Melt 2 T remaining butter and add crumbs. Distribute crumbs over casserole and bake at 350° 30 minutes. Allow to rest 15 min. before serving.

### **Macaroni and Cheese**



*Now Stuart, this is the real stuff. Try it sometime, you might like it. I did make this for you all once and you wanted the boxed stuff back. Guess I created that monster myself!*



--- Mom's Recipes ---



### Scalloped Corn

1 16oz. can creamed corn	1 c milk
1 egg, beaten	1 c Ritz cracker crumbs
¼ c onion, finely chopped	¾ t salt
6 T melted butter or margarine	½ c crumbs

In a pan, heat corn, milk and egg. Add onion, salt and cracker crumbs. Pour into greased 8" sq. dish. Mix melted butter or marg. With ½ c crumbs. Distribute over top of casserole. Bake at 350° for 20 min.



*This is an old one! Have not made it for a long time but it is worth doing again. Just had this recently at a luncheon and had forgotten how good it tastes!*



## --- Mom's Recipes ---



### Grandma Gregory's Cornbread Stuffing

1 can Hungry Jack Flaky Biscuits	3 pks. corn bread mix (Jiffy)
½ loaf of white bread	1 stick butter
1 ½ c chopped onion	1 ½ chopped celery
½ c chopped celery tops	1 T sage or more to taste
2 cans chicken broth	1 c turkey drippings
salt and pepper to taste	

Bake biscuits and cornbread according to package directions. Crumble white bread in the blender or in the food processor. Crumble baked biscuits and cornbread into a large bowl along with the white bread and set aside. Put the onions, celery and celery tops in a saucepan and cover with water. Bring to a boil and cook until tender. Do not drain. Melt the butter in the hot vegetables and add the sage, salt and pepper. Pour this over the bread mixture. Add the broth and the turkey drippings. If the turkey is cooked, I often add some chunks of turkey meat to the dressing. If you need more moisture, add more chicken broth. If you please, you may stuff the turkey with the dressing which would be getting the drippings while the bird is cooking. This recipe came about when stuffing a turkey became not the healthy thing to do. I do not stuff mine. I bake in a buttered large flat glass dish at 350° for about 1 hour.

### Cornbread Stuffing



*I call this my Mom's recipe because she did find it in a newspaper in Warren, OH. She may have made it two or three times but enough that I fell in love with the taste. It remains one of my specialties and definitely one of my favorite traditional Thanksgiving recipes. Through the years, I have made a few changes so I guess it is really my recipe now.*



## --- Mom's Recipes ---



### Sweet Potato Soufflé

8 lg. sweet potatoes	1 c sugar
2 eggs	½ c milk
1/3 stick butter or marg., melted	1 t vanilla

Boil sweet potatoes in their skins. When cool, peel and mash potatoes. Mix all other ingredients and beat well. Pour into a buttered casserole. Top with the following:

1 c brown sugar  
½ c flour  
1/3 c melted butter or margarine  
1 c pecans, chopped fine

Mix all of these ingredients.

Crumble topping over the potato mixture. Bake 350° for 35-45 min. uncovered.



### Sweet Potato Soufflé

*This recipe came from the LaComedia dinner theater in Springboro, OH. The original ingredients call for 1 lg. can (40 oz) sweet potatoes, drained and mashed. That, too, works well. I just prefer the fresh potatoes.*



## --- Mom's Recipes ---



### Corn Pudding

2 pkgs. Jiffy Cornbread mix  
1 16 oz. can whole kernel corn  
1 16 oz. container sour cream

4 eggs, beaten  
1 16 oz. can creamed corn

Combine all ingredients and pour into a greased casserole. Bake at 325o for 40 min. or until knife inserted in the center comes out clean.



*Another item served at the Memorial Day picnics. I served it with Italian sausage and peppers in a spaghetti sauce. They just seemed to go together. One neighbor said once, the two together were better than an orgasm! I think it was Dave Fischer from Oak Hill, Jamies' Dad.*

*I think the corn pudding is also one of Kevin's favorite dishes. This recipe is an original invented by me!*



## --- Mom's Recipes ---



### Grandma Gregory's Candied Sweet Potatoes

6 lg. sweet potatoes  
½ c butter or margarine

1 c brown sugar  
1 c miniature marshmallows

Boil sweet potatoes in their skins. When cool, peel and slice into 1" slices. Put into a buttered glass dish. In a small saucepan melt butter or margarine and add brown sugar. Stir until dissolved. Pour liquid over potatoes, turning to cover each slice. In later years she would scatter the marshmallows over the top. Bake at 325° for 30 min. or until marshmallows are melted and browned.



*When I was growing up we sat down to Sunday dinner as a family. Often my Grandparents would be present. The sweet potatoes were served every Sunday along with mashed potatoes, gravy and coleslaw. There was always homemade bread and real butter. Only the meat changed, one Sunday roast beef and the next Sunday roast pork. Never chicken because my Dad did not like chicken gravy. I actually like the sweet potatoes better without the marshmallows.*



## --- Mom's Recipes ---



### Cheese Potatoes

2 # bag frozen hash browns  
1 c mayonnaise  
1 med. onion, finely chopped

2 # Velveeta Cheese  
1 16 oz. carton sour cream

Melt cheese, mayo. and sour cream in a saucepan or in the microwave. Be careful, melt slowly and stir often. It is best to chunk up the cheese. Thaw the potatoes and mix with the cheese sauce and onions. Place in a large greased, glass casserole. Something like a 9x13 but larger. Bake, covered with foil, at 325° for about an hour. Remove foil at the end to let the top brown a little.



*Another picnic item! I wish I had a buck for each time I made these. Everyone loved them. Not too healthy, are they? Sometimes I used the frozen O'Brien potatoes, with green pepper.*



## --- Mom's Recipes ---



### **Picnic Baked Beans**

- |                              |                             |
|------------------------------|-----------------------------|
| 1 lg. can baked beans        | 1 c ketchup                 |
| 1 c brown sugar              | 1 T yellow prepared mustard |
| 1 med. onion, finely chopped |                             |

Combine all ingredients and bake at 325° uncovered for at least an hour or more. You will know they are done when the liquid becomes thicker and the top gets brown. I like Bush brand baked beans, but any kind will do.



*Also served at many a picnic down in the old picnic barn along the banks of our creek. Sometimes, I used to cut up hot dogs in these to make a quick dinner for the family. Of course, Stuart, I made Kraft macaroni and cheese to go with the beans.*

### **Rice Pilaf**

- |                                 |                                     |
|---------------------------------|-------------------------------------|
| 1 c uncooked rice (Minute Rice) | 1 c vermicelli, cut in 1 in. pieces |
| 1 can cream of mushroom soup    | 1 can Swanson's beef broth          |
| 1 stick butter                  | 1 onion, finely chopped             |
| 1 green pepper, finely chopped  | ½ # mushrooms, sliced               |

Melt butter, brown rice and vermicelli. Add onion, green pepper and mushrooms. Cook until vegetables are soft. Do not burn. Add soups and place in a flat casserole. Bake at 350° for 1 hr. Stir during baking.



*This was always a family favorite. Great with any meats and good as a quick dinner with a salad. Good vegetarian meal. I think you all liked this one.*



## --- Mom's Recipes ---



### Broccoli Casserole

3 pkg. chopped frozen broccoli  
1 # Velveeta Cheese  
3 T onion, finely chopped  
¾ c melted butter

Or 2 bunches fresh broccoli  
¾ c milk  
1/ ½ c Ritz cracker crumbs ( 1 roll)  
Pepper

Cook broccoli as directed on package or steam fresh broccoli. I prefer the fresh. Mix the cheese and the milk and the pepper. Cook until cheese is melted. Add onion to this mixture. Layer melted butter, broccoli, cheese, crumbs. Top casserole with additional crumbs. Pour melted butter over the top. Bake at 350° 30 min. This amount makes an 8x8 pan. I usually always double the recipe and use a 9x13 pan.



*What would Thanksgiving be without this dish! Cara Turner gave us this recipe when we were living in the condo. It is her Mother's recipe. I, of course, altered it a little but then I always do my own thing.*



## --- Mom's Recipes ---



### Mom's Fried Rice

3 c cooked Minute Rice

4 eggs

1 green pepper, chopped fine  
soy sauce

6 strips bacon

1 onion, chopped fine

diced ham or shrimp, if you want

Fry bacon in a large skillet until crisp. Remove and set aside. Break eggs and scramble in the bacon grease. Add onion, pepper and cook until vegetables are tender. Add rice and meat. Add soy sauce to taste. Crumble bacon over top.



*Another quickie when we were off to hockey or soccer practice. This is really quite good.*



## --- Mom's Recipes ---



### Mom's Roasted Potatoes with Caramelized Garlic

8 med.red new potatoes, unpeeled	4 T olive oil
18 cloves garlic,peeled,sliced	1 T sugar
¼ c balsamic vinegar	2 T white wine
1/3 c fresh basil	3 shallots or 1 bunch green onions

Preheat oven to 425°. Cut potatoes into 1 in. cubes. In glass dish, put 2 T oil and toss potatoes. Roast uncovered 30-35 min. Stir occasionally while roasting. Put remaining 2 T oil in a skillet and cook sliced garlic slowly along with the shallots or green onions. Cook on lowest heat. Do not burn. Sprinkle with sugar, cook until sugar dissolves. Add vinegar and wine. Add pepper and basil and toss potatoes.



*This is a relatively new dish but it is to die for. I guess I did have it at the condo. Nobody knows there is all that garlic, for it tastes actually sweet. Andrew adds fresh green beans to this dish and it makes it even better. I usually cut the potatoes in larger pieces, maybe in 4ths.*



--- Mom's Recipes ---



**Montgomery Inn Barbecue Sauce**

- |                                    |                 |
|------------------------------------|-----------------|
| 1 24 oz. bottle ketchup            | ½ c sugar       |
| 1 T Worcestershire sauce           | 1T chili powder |
| 1 med. onion, chopped              | ½ t garlic salt |
| ¼ c vinegar (tarragon or red wine) |                 |

Bring all ingredients to a boil and simmer until thickened.



*I have tried this and it is really good. Great as a sauce for chicken, shrimp or of course those Montgomery Inn ribs at home!*



## --- Mom's Recipes ---



### H. P. Sauce or House of Parliament Sauce

1 peck or 8 qts. ripe tomatoes	1 T turmeric
2 t cinnamon, 2 t cloves, 2 t ginger	1 t dry mustard, 2 t red pepper
2 ½ # brown sugar	1 qt. vinegar
½ c salt	1 ½ c flour

Boil the salt and the tomatoes. Strain. ( I would be tempted to use a good grade of canned tomatoes instead of the ripe ones.) Place tomatoes in a large saucepan and add the spices. Mix the flour with the vinegar, whisk until smooth. Add to mixture. Boil at least 15 min. longer or until mixture begins to thicken a little. Stir often and watch closely for this sticks very easy.



*This is a Grandma Loesch recipe. She used the sauce for steak and other meats. I believe she processed it in a canner but I suspect one could freeze containers instead. Here again, this is a part of the Loesch tradition and should be noted for future generations. I think the sauce came from someone in Canada. Ask Dad, maybe he remembers. I only made this perhaps one time.*



## --- Mom's Recipes ---



### **Mom's Pork Roast**

3 or 4 # pork loin

1 c honey

$\frac{3}{4}$  c olive oil

2 or 3 cloves garlic, minced

2 c beer

1 jar Dijon mustard

1 sm. onion, minced

Herbs, basil, rosemary, thyme, parsley

Combine all ingredients except the pork. Marinate the pork for several hours or even overnight. Pour a small amount of marinade in the pan and roast uncovered at 325° until done. Baste roast throughout cooking with additional marinade. Pour remaining marinade in a saucepan and reduce to use as a sauce.



*Not a dish from your childhood but one worth including in this book. I did make this at the condo. Lovely company dish served with garlic mashed potatoes.*



## --- Mom's Recipes ---



### Wheat Thin No Fry Chicken

Chicken, cut up in pieces  
1 c melted margarine

1 box Wheat Thin Crackers

Wash chicken. I cut the breast portions in half so that they cook faster. Crush crackers into crumbs. Dip chicken in melted margarine and roll in crushed crumbs. Bake at 400° for about 45 minutes or until chicken is tender.



*This is my own invention. Laurie Streit used to beg me to make this for dinner. I have served this at many family dinners and picnics. The crackers really add a distinct taste.*

### Tuna Casserole

8 oz. pkg. noodles, cooked  
1 can cream of chicken soup  
1 sm. can of peas, drained  
1 sm. onion, minced

1 lg. can tuna fish, drained  
1 can cream of mushroom soup  
1 lg. can chow mein noodles

Mix all ingredients except the chow mein noodles and pour into greased casserole. Put the chow mein noodles on top. Bake at 325° for 40 or 40 min.



*Not your favorite dish but I made it anyway. I think Keith picked out all of the peas!*



## --- Mom's Recipes ---



### Grilled Flank Steak

1 can beef consommé	1/3 c soy sauce
1 1/2 t Lawreys seasoned salt	1 t onion powder
3 T lime juice	2 T brown sugar
2 # flank steak	

Combine all ingredients except steak and mix well. Pour over steak and marinate overnight or several hours. Grill on outdoor grill.



*Kevin used to ask for this for his birthday dinner.*



## --- Mom's Recipes ---



### New Years Day Pork and Sauerkraut

4 or 5 # loin pork roast  
Brown sugar

Sauerkraut  
Apples ( 2 or 3)

Cook roast until tender at 325°. When done pull apart into large chunks. Do not drain sauerkraut. Mix ½ c brown sugar to each # of kraut. Cut apples into quarters, remove seeds and add to kraut. Combine with pork and bake in a slow oven for at least two to three hours at 325°.



*Nothing like this on New Years Day served with lots of mashed potatoes and homemade applesauce. The sauerkraut is supposed to bring one good luck if eaten on the first day of the year.*

**Applesauce:** Peel 10 or 12 apples and cut into small pieces. Cook covered, with small amount of water until soft. Mash with potato masher. Add cinnamon.



## --- Mom's Recipes ---



### Mom's Meatloaf

2 # ground beef (chuck or sirloin)

1 c ketchup

2 eggs

½ green pepper, finely chopped

1 # ground pork

¾ c bread crumbs

1 sm. onion, finely chopped

1T Worcestershire sauce

Mix all ingredients well. I like to use my hands for this. Shape into a loaf and place in a baking dish. In a small saucepan, melt 1 c brown sugar and 1 c ketchup. Pour over top of meatloaf. Bake at 325° for 1 ½ to 2 hrs.



*The secret to this is the sweet topping. My brother loves my meatloaf. I do not think it was a favorite of any of you but you ate it anyway. You had no choice!*



## --- Mom's Recipes ---



### Martha Stewart's Meatloaf

3 slices white bread, crust cut off	½ c milk
2 T olive oil	1 lg. yellow onion, finely chopped
2 cloves garlic, minced	2 carrots, peeled and grated
1 # ground sirloin	1 /2 # ground pork
2 eggs, beaten	¼ c chopped parsley
2 T Dijon mustard	salt and pepper to taste
½ # sliced bacon	1 rib celery, finely chopped
½ c brown sugar	1 T dry mustard
1 t ketchup	

Cut bread into 1in. cubes. Pour milk over the bread. Heat olive oil in large skillet and add onion, celery and garlic. Cook until soft. Place carrots, bread mixture, ground meats, eggs, parsley, Dijon mustard, salt and pepper, onion mixture. Mix with hands until well mixed. Place in a large baking dish and form into a 5 by 12 in. loaf. Place strips of bacon across the top of the meatloaf. Mix together the brown sugar, mustard and ketchup. Brush over the top of loaf. Bake at 375° for 1 ¼ hours or until done. Continue basting with glaze throughout baking. Let sit 10 minutes before slicing.



*A brand new recipe! Wow is it good. Try it, you will like it. Might even replace Mom's Meatloaf. Enjoy! A good dish for company, too.*



## --- Mom's Recipes ---



### **Meat-Potato Pie**

Leftover beef or chicken	4 potatoes, peeled cut into 1 in. pcs.
3 carrots, peeled and sliced	1 sm. onion, chopped fine
Peas, frozen or canned	1 can creamed corn
1 can beef broth	2 T flour
English Pastry	

Cut beef or chicken into small pieces. Cook potatoes, carrots, onion, peas in boiling water. Stir flour into a small portion of water and add to beef broth and cook until thick (like gravy). Can use leftover gravy if you have some. Combine all ingredients in a flat baking dish and top with pastry. (Recipe found under breads in this cookbook). An easy alternative is to use Bisquick pastry.

### **Meat-Potato Pie**



*I think this was one of Keith's favorites. He loved the biscuit mix on top. As a child, I looked forward to this on Mondays for Mom used the leftover roast beef from Sunday. She always used a pie crust dough on the top but I really prefer the biscuit. Makes one want to have roast beef just to have this dish. I often made it from left over pot roast.*



## --- Mom's Recipes ---



### **Mom's Pot Roast**

3 or 4# boneless chuck roast

4 or 5 whole potatoes

1 or 2 onions, quartered

4 or 5 whole carrots

2 ribs celery, 4 in. pcs.

1 can cream of mushroom soup

Place the vegetables and meat in a large roasting pan. Pour soup over the top. Cover and bake at least 2 ½ or 3 hours in a 325° oven. Can be made in the crock-pot also. The secret is the slow cooking.



*A busy Mom's dish. During the condo days, I would start this in the crock-pot before I went to work. Andrew and Keith loved coming home to that good smell and often dug in way before I returned home from work.*



## --- Mom's Recipes ---



### Spaghetti Sauce

2 28 oz. cans crushed tomatoes	3 cloves crushed garlic
½ red onion, finely chopped	1 T basil
1 T oregano	1 c parmesan cheese or more
2 T sugar	

Combine all ingredients except the cheese in a saucepan. When mixture begins to bubble, reduce heat and simmer for about 3 hours. Add cheese after mixture begins to simmer. I often add more cheese.



*Sometimes I still crave this sauce. I like to begin with raw garlic and onion and let the flavors blend while cooking. If you want to add meat do as follows: brown about 2 # ground sirloin with 1 sm. onion, finely chopped and 1 clove minced garlic. Drain and add to sauce after it begins to simmer. You may brown Italian sausage and add that to the sauce too. Really gives it a wonderful flavor. Sometimes I brown 2 pork chops and add them for flavor too.*



## --- Mom's Recipes ---



### Meatballs for Spaghetti Sauce

2# ground sirloin	1 #Italian sweet sausage
1 sm. onion, finely chopped	2 cloves garlic, minced
$\frac{3}{4}$ c Italian bread crumbs	1 c Parmesan cheese
1 egg	1 sm. can tomato sauce

If Italian sausage is in the casing, remove. Mix all ingredients with your hands and shape into balls. Place on a rack in a roasting pan and bake at 325° until done. Continue cooking the meatballs in the sauce to flavor.



*Now that's Italian!!!! Makes great meatball sandwiches with thick slices of Italian bread and sauce. Yum!*



## --- Mom's Recipes ---



### Turkey Tetrazzini

5 or 6 c cooked turkey or chicken	6 T butter
1 lg. onion, minced	1 lg. green pepper, minced
½ # mushrooms, chopped	1 4 oz. jar pimientos, drained
5 T flour	3 ½ c chicken broth
1 c warm heavy cream	3 T dry sherry
1 ½ c shredded swiss cheese	1 # thin spaghetti
1 c parmesan cheese	

In a saucepan, heat 2 T butter and sauté onion, green pepper, mushrooms and pimiento until tender. Set aside. Heat remaining 4 T butter and stir in flour. Add the chicken broth and cook until sauce thickens. Add cream, sherry and cheese. Cook spaghetti and drain. Combine pasta with sauce and meat and mix well. If spaghetti is not moist enough, add a little more chicken broth. Put into large buttered casserole, sprinkle parmesan cheese over the top. Bake covered at 350° for about 30 minutes. May be prepared the day before baking.

### Turkey Tetrazzini



*Our next door neighbor (the nice couple who moved) brought this dish to us the day we moved into the condo. What a treat it was then and what a treat it has become for our family. Our Christmas Eve Party meal for many years.*



## --- Mom's Recipes ---



### **Turketti**

1 ¼ c raw spaghetti	1 can mushroom soup
2 ½ cut up cooked turkey	¼ green pepper, chopped
1 sm. onion	¼ c pimiento
½ # grated sharp cheddar cheese	Salt and pepper
1 can chicken broth	

Mix all together saving out ½ of cheese for topping. Bake in casserole at 350° for 45 min.

*Grandma Loesch's early tetrazzini recipe. She never knew our later recipe. This is interesting because the spaghetti goes in raw. As I recall, it was very good.*



## --- Mom's Recipes ---



### Hamburger Noodle Bake

1 # ground sirloin  
1 t sugar  
8 oz. pkg. noodles  
8 oz. cream cheese  
1 c grated cheddar cheese

1 clove garlic  
2 8oz. cans tomato sauce  
6 green onions  
1 c sour cream

In a skillet brown meat and garlic. Add tomato sauce and sugar and cook about 15 or 20 minutes. Cook noodles and drain. Chop green onions and mix with cream cheese and sour cream. Layer noodles and sauce in a large flat casserole, 9x13 should do, and top with the onion mixture. Add cheddar cheese over the top. Bake at 350° for 20 to 30 minutes or until bubbly.



*Remember Arthur Geier on Chateau Dr.? His Mom gave me this recipe and I have made it many times. It was the main course for Laurie Streit's 40<sup>th</sup> birthday party at the condo. It really is tasty.*



## --- Mom's Recipes ---



### Taco Casserole

1 lg. onion	Black olives, sliced
2 # ground beef	2 cloves garlic, minced
2 8 oz. cans tomato sauce	2 T red wine vinegar
2 T chili powder	1 can kidney beans
½ # cheddar cheese	1 lg. bag Fritos

Sauté onions, garlic and ground meat. Drain. Put back into skillet and add tomato sauce, vinegar and chili powder. Cover and simmer 15 minutes. Stir in kidney beans. Grease baking dish and arrange in layers in the following order:

Corn chips, cheese, meat mixture. Keep layering. Garnish with 2 c shredded lettuce, chopped green onions, ½ c sour cream and the black olives.

*Did not make this often, but I do think you liked it when I did.*

### Shrimp Fettuccine

1 qt. Heavy cream	2 c parmesan cheese
1 # fettuccine, cooked	2 T butter
3 # shrimp, cooked and peeled	

Cook pasta, drain and mix in butter. In a heavy pan place cream and heat but do not boil. Add parmesan cheese and cook until sauce thickens. If it should boil and curdle, add more cream. Pour over pasta and add shrimp.

*Remember, if it curdles, do not run out of cream. The sauce can't be restored.*



## --- Mom's Recipes ---



### **Holiday Breakfast Strata**

1 # sausage	¼ c green pepper	¼ c red pepper
1 t Grey Poupon mustard	7 slices white bread, no crust	
1 # grated swiss and cheddar cheese	4 large eggs	
2 c milk	½ t Worcestershire sauce	
1/8 t black pepper	1/8 t salt	
1/8 t nutmeg		

Sauté sausage, peppers. Drain. Add mustard. Arrange bread in a greased 9x13 dish. Top with sausage mixture and cheese. Beat eggs, add milk, Worcestershire sauce, pepper, salt and nutmeg. Pour over sausage mixture. Cover tightly and refrigerate overnight. Bake at 350° 40-50 minutes or until center seems set.

*A good dish for a holiday brunch.*



## --- Mom's Recipes ---



### Brunch Egg Casserole

8 eggs, beaten	4 c milk
2 c cheddar cheese	4 c seasoned croutons
¼ t onion powder	2 t yellow mustard
Pepper to taste	1# bacon, fried and crumbled

Beat eggs with milk. Add onion powder, mustard, pepper. Place croutons in a greased 9x13 pan and pour egg mixture over the croutons. Wrap tightly and refrigerate overnight. Bake at 325° for 1 hr. or until knife placed in center comes out clean. Crumble the bacon over the top before serving.



*I have used this for years. It is always great because you have meat, eggs and bread all in one dish and you can prepare it the night before. Then you can have a bloody mary with your guests!*



## --- Mom's Recipes ---



### Macadamia Nut French Toast

4 eggs, beaten	¼ c sugar
¼ t nutmeg ½ t cinnamon	2/3 c orange juice
1/3 c milk	½ t vanilla
2/3 c melted margarine	16 oz. Italian bread, sliced
½ c macadamia nuts or pecans	

Mix eggs, sugar, orange juice, milk, spices and vanilla. Beat together. Slice bread in 1 in. slices. Dip bread in mixture and pour remaining mixture over bread slices. Refrigerate overnight. Melt margarine in lg. baking pan. Place bread slices in a single layer and bake until brown on both sides. Serve with syrup or brush with powdered sugar. I use a cookie sheet to bake. Bake at 400°.

*This is a Wilmington dish from Trudy Reed. I have fixed it for brunch when you all have visited me.*



## --- Mom's Recipes ---



### Popsicles

1 3 oz. pkg. Jell-O any flavor  
1 c sugar  
2 c cold water

1 pkg. Kool-Aid same flavor as Jell-O  
2 c boiling water

Mix all together and form into popsicles on a stick or freeze in an ice cube tray.



*When you boys were little guys, I had Tupperware popsicle forms. You always enjoyed these in the summer. But you had trouble returning the plastic sticks back to me.*



## --- Mom's Recipes ---



### Old Fashioned Fudge

2/3 c cocoa

1/8 t salt

¼ c butter

3 c sugar

1 ½ c whole milk

1 t vanilla

Butter 8x8 sq. pan. Combine dry ingredients in a saucepan, stir in milk. Bring to a rolling boil on medium heat, stirring constantly. Cook to 234° on a candy thermometer or a soft ball stage. (Drop a small amount in cold water and with your fingers, try to form a ball) Remove from heat, add butter and vanilla. Stir in gently. Let cool to room temp. or 110° on the thermometer. Beat with a wooden spoon until candy begins to harden and loses some of its gloss. Spread in pan and cool completely.

### Old Fashioned Fudge



*This is the kind of fudge I made when I was a kid. We made this on weekends as a special treat. It is nothing like that awful marshmallow stuff they call fudge these days. One time I had a boyfriend sitting on the front porch and I cooked it too long. I could not remove it from the pan. Had to throw the entire pan away. The boyfriend kept waiting for the fudge, which he never got, and my Mom was not happy that I ruined her pan!*



## --- Mom's Recipes ---



### **Peanut Brittle**

2 c sugar	1 c light corn syrup (Karo)
½ c water	1 c butter
2 c raw peanuts	1 t baking soda

In a 3 qt. saucepan heat together sugar, corn syrup and water stirring. When syrup boils, blend in butter. Stir constantly. Use candy thermometer. When it reads 280o, add peanuts. Stir constantly until hard crack stage, 305°. Remove from heat, quickly stir in soda. Pour onto 2 buttered cookie sheets. Loosen when hard. Makes 2 ½ pounds.

*I used to make this a lot at Christmas time. Do any of you remember?*

### **Shirley's Candy**

1 # white chocolate	1 lg. Hershey bars with almonds
1 c extra crunchy peanut butter	1 pkgs. toffee bits

Melt first three ingredients in the microwave. Add the toffee bits and spoon into small paper candy cups. Cool in the refrigerator.



*Not much work, but very impressive. Looks like you put a lot of effort into this candy. Great as a small hostess gift.*



## --- Mom's Recipes ---



### **Pie Pastry Single Crust**

1 ½ c flour  
½ c Crisco

½ salt  
4 to 5 T ice water

Mix flour and salt. Cut in the shortening with a pastry blender or fork until mixture is pea size. Add water one T at a time. Mix with hands and roll into a ball. Flour surface. Flatten ball and then roll into circle to fit pie plate.

For double crust pie:

2 c flour  
2/3 c Crisco

1 t salt  
6 to 7 T ice water

*Doubt any of you will ever use this. I still think this is better than the ones you can buy and really not that hard to make.*



## --- Mom's Recipes ---



### Strawberry Pie

2 qts. fresh strawberries  
1 c mashed strawberries  
2T butter

1 c sugar  
½ c water  
3 T cornstarch

Crush enough berries in a blender to make 1 c mashed. In a saucepan add the mashed berries, water, cornstarch and sugar. Cook until mixture becomes shiny and clear. It will thicken. Add the butter and stir briskly. Cut huge berries in half and keep smaller whole. Mix the filling with the fresh berries. Pour into baked pie shell and cool. Serve with cool whip or whipped cream.



*A favorite summertime dessert for years and years. So much better than the filling you buy in the grocery store.*



## --- Mom's Recipes ---



### Egg Nog Pie

1 ½ t Knox gelatin	1T cold water
1 c milk	½ c sugar
2 T cornstarch	¼ t salt
3 beaten egg yolks	1 t vanilla
1 c heavy cream (whipped)	2 T brandy
1 T butter	

Soak gelatin in cold water. Scald milk in double boiler. Combine sugar, cornstarch, salt, beaten egg yolks. Mix well. Add to scalded milk and cook until thickened and smooth. Then cook 15 min. longer. Add vanilla and 2T brandy. Fold in whipped cream. Pour into baked shell. Sprinkle with nutmeg. Chill.

*Another Grandma Loesch favorite. She always made this at Christmas time. It is very unique and delicious.*



## --- Mom's Recipes ---



### Key Lime Pie

1 14 oz. can Eagle Brand Milk  
½ c key lime juice

4 egg yolks, beaten  
graham cracker crust

Combine milk, egg yolks at low speed on mixer. Slowly add juice. Pour into 9 in. graham cracker crust. Bake at 350° 10 min. Top with whipped cream.

#### Crust:

1 ¼ c graham cracker crumbs  
1/3 c margarine, melted

3 T sugar

Combine crumbs and sugar. Stir in melted marg. until blended. Press into 9 in. pie plate. Chill 1 hour before filling.



## --- Mom's Recipes ---



### Grandma Loesch's No Fail Custard Pie

3 c scalded milk, pour over 4 slightly beaten eggs,  $\frac{3}{4}$  c to 1 c sugar, little salt, 1 t vanilla. Pour into unbaked pie shell. Sprinkle with nutmeg. Bake at 450o preheated oven for 10 minutes. Reduce to 425o for 10 minutes. Turn off oven. Leave pie in for 5 minutes.



*Exactly like she wrote for me. I have the directions in her handwriting. Once she prepared this for a dinner party. She left the pie to cool on the back porch. When she served a slice, her friend said, "Frances, the nutmeg on the pie is moving". Ants had reached the pie before Grandma. She was careful when she cooled anything on the porch again. Wonderful story, wonderful pie!*

### Chocolate Pie

18 lg. marshmallows  
 $\frac{1}{2}$  c milk

1 lg. Hershey bar with almonds  
Small carton Cool Whip

Melt marshmallows, Hershey bars and milk in double boiler or microwave. Put in refrigerator for several hours. Fold Cool Whip into mixture and pour into baked shell or graham cracker crust. Can garnish with a little Cool Whip. Best if made the day before.

*Quick, Easy and Elegant!! One of my bridge-playing friends, years ago when I played bridge, served this for lunch.*



## --- Mom's Recipes ---



### Pumpkin Pie

¾ c sugar	2 eggs, beaten
1 can (15oz) pumpkin (2 cups)	1 can evaporated milk
1 t cinnamon	1 t ginger
1 t nutmeg	1 t cloves

Mix and pour into unbaked pie shell. Bake in preheated 425° oven for 15 minutes. Lower temperature to 350° and continue cooking 40-50 minutes or until knife inserted in the center comes out clean.

Makes 1 9 in. pie



*An old standard. I have followed Grandma Loesch's advice and added just a little more spice than the Libby Pumpkin can states. The recipe is on the can. The recipe here has been adjusted.*



## --- Mom's Recipes ---



### Cheesecake

1 8 oz. cream cheese  
2/3 c sugar  
1 c sour cream  
1t vanilla

2 eggs  
1 t vanilla  
2T sugar

Mix the cream cheese, sugar, eggs and 1t vanilla and cream well. Pour into a graham cracker crust and bake at 375° for 20 minutes. Let stand 15 minutes. Blend the sour cream, 2T sugar and the remaining 1t vanilla. And spread over the top of cheesecake. Bake at 425° for 10 minutes. Cool.



*This is a nice easy cheesecake that went around the medical students' wives when your Dad was in medical school. We thought we were so fancy when we made this. Cheesecake was just becoming a popular dessert at that time. We are talking the early 1960's.*



## --- Mom's Recipes ---



### Double Fudge Brownies

1 ½ c sugar

¼ c water

2 t vanilla

1 ½ c flour

2/3 c butter

12 oz. pkg. chocolate chips

4 eggs

½ t baking soda ½ t salt

In a small saucepan combine the sugar, butter and water. Bring to a boil. Remove from heat and add the chocolate chips and 2 t vanilla. Stir until chocolate melts. Transfer to large bowl. Beat in eggs one at a time. Add flour baking soda and salt. Add 1 cup nuts if desired. Pour into greased 9x13 pan. Bake at 325° about 50 minutes. Frost with chocolate frosting.



*I often baked these on a cookie sheet to make thinner brownies. They were always served at picnics.*

### Chocolate Frosting

¼ c butter or margarine

1/3 c milk

3 1/3 c powdered sugar

1/3 c cocoa

1 ½ t vanilla

Heat milk, margarine and cocoa until melted together. Add vanilla. Beat slowly into the sugar until frosting is smooth and glossy. You might need more sugar but start with the amount above.



## --- Mom's Recipes ---



### Chocolate Chip Cookies

2 ¼ c flour	1 t baking soda
1 t salt	1 c margarine
¾ c white sugar	¾ c firmly packed brown sugar
1t vanilla	2 eggs
12 oz. pkg. chocolate chips	1 c nuts, if desired

Cream sugars with margarine, beat in eggs, one at a time. Add vanilla. Mix in dry ingredients slowly. Stir in chocolate chips and nuts. Drop by teaspoonfuls on greased cookie sheet. Bake at 375° 10 to 12 min. Let cool on cookie sheet a few minutes before removing. This makes them nice and chewy.



*Ovens are all different. I only bake mine about 10 minutes but do leave them on the cookie sheet a few minutes to cool. An old man I worked with in Columbus, OH gave me that tip years ago.*



## --- Mom's Recipes ---



### Texas Sheet Cake

Melt into large sauce pan 2 sticks margarine, add 1 c water and 4 T cocoa. Bring to a boil and add: 2 c sugar, 2 c flour,  $\frac{1}{2}$  t salt, 1 t salt, 2 eggs,  $\frac{1}{2}$  c sour cream, 1 t vanilla.

Mix together and pour into greased and floured cookie sheet with rim. Bigger the better, like a jelly roll pan. Bake at 350° for 25 minutes. When it comes out of the oven, ice while still hot with the following icing. Melt in saucepan: 1 stick margarine, 6T milk, 4T cocoa. Bring to a boil and add 1# powdered sugar and 1 c nuts. Spread on cake while hot. Cool and cut into squares.



*Came from my friend Darlene, who lives in Warren, sometime in the late 1950's. This is a delicious moist cake. Another favorite at picnics.*

### Apple Crisp

Butter a 9 x 13 glass casserole. Fill to overflowing with peeled sliced apples. Mix together 1 c brown sugar,  $\frac{3}{4}$  c flour and  $\frac{1}{2}$  c margarine. Mix with a pastry blender or a fork until it is crumbly. Add 1 t cinnamon. Spread over apples.

Bake at 375° until apples are soft and top is browned, about 50-60 minutes. You may need to make more topping to cover the top.

*We ate this right out of the dish. Many times there would be more than one fork left in the dish. Best if eaten with a scoop of vanilla ice cream.*



## --- Mom's Recipes ---



### Caramel Apple Pie

Unbaked pie shell  
About 20 caramels

sliced apples  
crumb topping from apple crisp

Prepare pie shell. Fill shell to overflowing with sliced apples. Unwrap caramels and cut in half. Dot apples with the caramel pieces. Mix together 1 c brown sugar,  $\frac{3}{4}$  c flour,  $\frac{1}{2}$  c margarine with a pastry blender or fork until crumbly. Drizzle over top of apples and caramels. Bake at 375° for 40-50 minutes or until apples are soft and top is browned nicely.



*Grandma Loesch invented this pie. She would make it on a big cookie sheet like pan. At that time, you could buy Wrapples that were caramel sheets to make caramel apples. They quit selling them for a while but I think I have seen them recently in the super market.*



## --- Mom's Recipes ---



### **Peanut Blossoms**

1  $\frac{3}{4}$  c flour

1/2t salt

1/2c peanut butter

$\frac{1}{2}$  c brown sugar

1t vanilla

1t soda

$\frac{1}{2}$  c margarine

$\frac{1}{2}$  c sugar

1 egg unbeaten

Hershey Kisses

Mix the sugars and margarine. Add egg and mix well. Add peanut butter. Add dry ingredients. Roll into walnut size balls and roll in sugar. Place on ungreased cookie sheet. Bake at 350° for 10 min. Remove from oven and place a Hershey Kiss in the center of each cookie. Return to oven for 3 min. more.



*A favorite holiday or anytime cookie. Made these by the dozens. This makes about 3 dozen cookies. It is a real pain unwrapping the kisses. When Margaret Baker and I used to bake Christmas cookies, we made Keith and Debbie unwrap the candy. Then they grew up and went to school. That left only Andrew to do that dirty job.*



## --- Mom's Recipes ---



### Beef Stroganoff

2 # ground sirloin  
1# mushrooms, sliced  
1 can beef broth

3 cans cream of mushroom soup  
1 onion, chopped finely  
16oz container of sour cream

Brown the meat, onions and the mushrooms. Drain. Add the mushroom soup and the beef broth. Cook, stirring for about 20 minutes. Add sour cream. Serve over cooked rice.



*I really do not have a recipe for this dish and I know it was a favorite. You might just have to wing it a little. I actually think I added more sour cream but really do not remember. Good thing I am writing this cookbook this year. Next year my memory could be worse!*



## --- Mom's Recipes ---



### Chop Suey

2 c cooked pork roast	½ c celery, chopped with leaves
½ c green onions	1 c mushrooms, sliced
1 can bean sprouts	2 T oil
1 can chow mein noodles	2 cans beef broth
2 T soy sauce or more to taste	1 can chicken broth
1 can sliced water chestnuts	

Heat oil and sauté onions, sprouts, celery and mushrooms. Add meat and water chestnuts. Add beef broth and soy sauce. You may thicken the sauce with a little cornstarch. Put about 2T cornstarch in about ½ c water and stir until cornstarch is dissolved. Then add it to the broth mixture. Serve over cooked rice with chow mein noodles on the top.

*I used to cook a pork roast just to make copy suey. I made it in huge quantities. This recipe is only for 4 servings.*



--- Mom's Recipes ---



*The End*

**MOM'S  
RECIPES**

*Recipes Recalled And Prepared By  
Shirley Gregory Ball  
For Her Sons & Their Families  
To Enjoy In Their Execution And Consumption In The Years To Come*

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