



*Woodlawn United Church Women*

*Recipes*

## Hash Brown Potatoes Casserole

2 lb bag frozen Hash Browns, thawed      1 c chopped onion  
1 small container of sour cream      2 c grated cheese  
1 can cream of chicken soup      Salt and pepper

Mix together and pour into a 9" x 13" baking pan.

### Topping

1 c Cornflakes  
1/3 c butter

Mix together and spread on top of potato mixture.

Bake at 350° for 1 hour

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## Biscuits

3 c all purpose flour      4 tsp baking powder  
2 tbsp white sugar      1/2 tsp salt  
Mix together the above ingredients

Add: 2/3 c margarine, shortening or Crisco, mix well until “crumbly”, add 1 beaten egg to 1 c of milk then add to flour mixture.

Mix well, roll out and cut with biscuit cutter. Bake at 400° for approx 16 minutes

## Apple Turnip Casserole

2 medium sized turnips, cooked and mashed  
1/4 c cream \*  
1/4 c butter \*  
salt and pepper to taste

Combine the above ingredients. The turnip can be hot or cold.

2 c sliced cooking apples (that do not mush)  
1/4 c packed brown sugar  
1/2 ctsp cinnamon

Mix together cinnamon and brown sugar  
roll the sliced apples in the sugar mixture.

Spray a casserole pan with Pam. Use half the turnip mixture for the bottom layer, Alternate turnip with apples to make 4 layers.

Cover and bake at 350° for 1/2 hour.

Mix the topping until crumbly

Remove lid from casserole - spread topping over apples. Bake for another 1/2 hour, or till apples are tender.

\* The flavour is adequate without these ingredients.

To Shorten the cooking time, place the sliced apples in a large pie plate and heat them on high in the microwave for 1 or 2 minutes until partially cooked. Roll in sugar and cinnamon following this.

## Far East Casserole

1 medium onion  
2 cans of mushroom soup  
1 can of water chestnuts (drained and chopped)  
1 can of pineapple tidbits (drained)  
6 oz chow main noodles

4 tbsp butter or marg  
2 cans of tuna (drained)

### Top

3 tbsp soya sauce  
1 tbsp onion salt  
¼ tsp hot pepper sauce

Saute onions slightly in 2 tbsp of butter \*Add ½ c water then add soup, tuna, chestnuts, pineapple and noodles. Put in a 2 quart baking dish. Melt remaining butter and mix with soya sauce, onion salt and hot pepper sauce. Spread on 1<sup>st</sup> mixture and bake 350° for 45 minutes.

\*Pineapple juice can be used instead of water.

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## Rice Casserole

1 lb hamburger  
1 can mushrooms  
1 ½ c hot water  
¾ c chopped celery

2 onions chopped  
¾ c raw rice (Dainty)  
1/4 c soya sauce

Fry celery, onion, mushrooms and hamburger. Combine with rice then add hot water and soya sauce. 350° for 45 minutes to 1 hour

## Lasagna

6 oven-ready lasagna noodles  
1 tub cottage cheese (500g)  
3 eggs  
⅓ to ½ cup Parmesan cheese  
mozzarella cheese (sliced or grated)

### Sauce

1 can of tomatoes 19 oz or 540 ml  
1 can of tomato sauce 213 ml  
1 can tomato paste 156 ml  
1 ¼ pound lean ground beef  
1 onion chopped  
1 cup water

Seasonings - garlic powder, oregano, basil, parsley, thyme, salt and pepper to taste.

Brown meat and onions. Put in saucepan with tomatoes, tomato sauce, paste, seasonings and water - simmer ½ hour.

Mix eggs, cottage cheese and Parmesan cheese.

### Layer

1- meat sauce,  
2 - noodles  
3- cheese mixture  
4- meat sauce

Repeat needles, cheese mixture and meat sauce. Cover with mozzarella cheese. Bake at 350° for 30-45 minutes. Let stand 10 min before serving.

### **Garlic Chicken Wings/ Thighs**

2 ⅓ to 3 lbs chicken wings/thighs  
1 c brown sugar  
1 tsp dry mustard  
⅛ tsp each salt, pepper, garlic powder  
½ tbsp corn syrup  
2 tbsp soya sauce

Mix salt, pepper, garlic powder with brown sugar and mustard. Put half of the mixture in the bottom of 9 x 13 pan. Place chicken on top of mixture and cove with the remainder of the mixture. Combine corn syrup and soya sauce. Drizzle over ingredients in the pan. Bake at 350° for 1 hour

### **Mexican Rice and Bean Casserole**

1 tsp vegetable oil	¾ c long-grain rice
½ water	1 28 oz drained red kidney beans
1 chopped onion	1 19 oz can tomatoes
2 minced cloves garlic	1 tbsp chili powder
1 ½ c mushrooms sliced	2 chopped green peppers
¼ tsp pepper	
1 c shredded low-fat mozzarella cheese	

Heat oil and water over medium heat. Add onion, garlic, mushrooms and green pepper. Simmer about 10 minutes. Add beans, rice, tomatoes and spices - cover and simmer about 25 minutes or until rice is cooked. Transfer to baking dish; sprinkle with cheese- bake at 350° for 15 minutes or microwave for 1-2 minutes

### **Chicken (or Turkey) Tetrazzini Bake**

1 7 oz pkg of uncooked spaghetti	2 c chicken broth
½ c slice onion	1 c milk
¼ c margarine	1 4 ½ oz jar sliced mushrooms
¼ c flour	3 c cubed or fingered chicken
½ tsp salt	½ c chopped fresh parsley
1/tsp ground sage	½ c Parmesan Cheese
¼ tsp pepper	1 (2oz) jar diced pimientos
½ c shredded Swiss Cheese	

Cook spaghetti to desired doneness. Heat over to 350°. In large sauce pan, cook onions in margarine (medium heat). Stir in flour, salt, sage and pepper till bubbly. Stir in broth, milk and mushrooms. Stir till thickened.

Add chicken, parsley, Parmesan cheese, pimientos and spaghetti to coat.

Put in 2 quart 12" x 8" dish. Sprinkle with Swiss cheese. Bake at 350° for 20 to 30 minutes or till bubbly

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### **Rice and Mushroom Casserole**

2 c long grain rice or brown rice	¼ c oil
1 pkg onion soup mix	3 tbsp soya sauce
4 c boiling water	
1 can mushroom with juice	

Mix and bake at 350° for 1 hour in a covered pan

## Party Time Chicken Curry

1/4 margarine	3 to 4 tsp curry powder
1 small onion chopped	2 stalks celery chopped
2 tbsp flour	1 c water
1 chicken bouillon cube	1 peeled apple - diced
1 or 2 tsp vinegar	2 c chopped chicken
1/4 c flaked coconut	2 tbsp diced pimento (optional)
	orange sections
3 or 4 cups hot cooked rice	1 c seasoned white sauce or cream soup
turmeric to flavor rice can	

Melt fat, stir in curry, add onion and celery and stir fry on low heat for 5 minutes. Sprinkle with flour and add water gradually. Cook until thickened. Drop in crumbled chicken bouillon cube and diced apple. Add vinegar. Cook for 5 minutes. Add soup, stir until smooth. Add chicken, coconut and pimento. Reheat thoroughly. Taste for seasoning. Line greased casserole dish with rice, colored and flavored with turmeric. Pour curried chicken into centre and outline with juicy orange sections

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## Quiche Lorraine

Preheat oven to 450°  
1 10" unbaked pie shell                      1 cup grated cheddar cheese  
10 slices crumbled cooked bacon

Beat 4 eggs, add 2 c light cream or evaporated milk, pinch sugar, pinch nutmeg, dash cayenne, 3/4 tsp salt, 1/2 tsp pepper. Mix well

Butter inside of uncooked pie shell. Sprinkle in bacon and grated cheese. Gently pour in egg with mixture. Reduce heat to 400°, Bake 12 minutes. Reduce heat to 325° continue baking until custard set and slightly brown 25 30 minutes.

## Festive Pineapple Chicken

2 c cooked chicken or 2 chicken breasts cut up.  
1 19 oz can pineapple tidbits or chunks  
1 can cream of mushroom soup  
1 can cream of chicken soup  
12 c chopped celery  
1/4 c pineapple juice

Cook 350° in a covered pan for 30-40 minutes

Add noodles cook uncovered for 10 minutes

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## Golden Au Gratin Potatoes

1 can (10 3/4 oz) cream of chicken soup  
1 c sour cream  
3/4 c butter or margarine melted  
3 tbsp minced onions  
1/2 tsp salt  
1 pkg (32 oz) frozen hash brown potatoes, thawed  
2 1/2 c shredded cheddar cheese  
2 1/2 c crushed cornflakes

In a large bowl combine soup, sour cream, 1/2 c butter, onion and salt. Stir in the potatoes and cheese. Transfer to a greased 13" x 9" x 2" baking dish. Toss the cornflakes and remaining butter- sprinkle over potatoes. Bake uncovered at 350° for 50 - minutes or until heated through.



### **Scotch Eggs**

4 hard cooked eggs	½ lb pork sausage meat
1/4 tsp dried thyme	pinch dried sage
1 egg beaten	½ c bread crumbs
2 tbsp butter	

Peel hard cooked eggs and set aside - In a bowl mash together meat and spices. Divide this mixture into 4 portions. Wrap meat mixture evenly around each egg, sealing well. (Moistening your hands will make this easier) Place beaten egg in shallow bowl, in another shallow bowl put bread crumbs. Dip each meat-coated egg into beaten egg then roll in bread crumbs to coat.

In skillet, melt butter over medium- low heat; fry coated eggs, turning frequently, until browned on all sides about 10 minutes. Add more butter to skillet, if necessary (or deep fry 3 minutes) Makes 4 servings.

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### **Broccoli and Cauliflower Dressing**

These can be mixed the night before using.

½ c sugar  
½ c miracle whip  
3 tbsp vinegar  
chopped onion

Chop broccoli, cauliflower place in bowl add bacon bits and gated cheese.

Pour dressing over. Chill

### **Strawberry Tossed Salad**

1 romaine lettuce  
1 red onion  
1 quart strawberries  
½ mayonnaise  
1/3 c white sugar  
1/4 c skim milk  
2 tbsp vinegar  
2 tbsp poppy seeds  
1 tbsp slivered almonds

Wash lettuce, dry with paper towel and break into pieces. Wash and hull strawberries. Slice. Mix mayonnaise, sugar, milk, vinegar and poppy seed together in a bottle. Shake to mix well.

When ready to serve, mix lettuce, onion and strawberries and almonds in a serving bowl. Toss lightly with dressing. Sprinkle a few almonds on top.

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### **Cranberry Salad**

1 pkg pineapple - grapefruit (85 g) jello  
1 can “whole” cranberry sauce  
7 oz ginger ale

Heat jello and cranberry sauce until almost boiling - carefully pour in ginger ale. When fizzing has stopped pour into a mold.

Dressing (optional) equal parts of sour cream and mayonnaise.

## Broccoli - Grape Salad

Salad- 1 bunchy broccoli (2-3 good sized heads)  
1 /12 c grapes (small or cut un half red and green  
are nice)

¾ c roasted sunflower seeds  
½ to ¾ c chopped red onion  
**optional-** 7-10 slices of crisp bacon cut up

Dressing 1 c mayonnaise type of dressing  
1/4 c white sugar (or less)  
1 tbsp lemon juice or vinegar

Method Wash broccoli and cut into florets  
add grapes and sunflower seeds

In another (small) bowl make the dressing.

Several hours before serving pour dressing over  
broccoli, seeds and grape mixture- toss well.

Set in refrigerator - add red onion just before  
serving and toss. Garnish with bacon.



## Cranberry Spinach Salad

1 large package of spinach  
½ c raisins  
2 red onion slices

Dressing  
4 slices of bacon cooked crisp and crumbled  
½ c honey  
½ lime juice  
2 tbsp Dijon mustard

Wash and dry spinach - place in salad bowl  
Top with raisins and onion slices

Combine dressing ingredients in a glass mixing bowl using a wire  
whisk. Heat in microwave on high for 1 minute

Make about 1 cup.

## **Chocolate Trifle**

Chocolate Cake Mix

Chocolate pudding

Skor bits

Dream Whip or Cream (whipped)

(May sprinkle a little Kahlua if desired)

Break pieces of cake in bottom of bowl. Put in layer of pudding  
(then Kahlua if you wish)

Then a layer of Skor bits

Then a layer of Dream whip or whipped cream

Repeat layers as long as the ingredients last.

## **Lemon Cheese Cake-**

### **Base-**

2 c graham wafer crumbs

½ c margarine

1 tbsp icing sugar

Mix well- press in 9 x 13 pan- Bake 350° for 10 minutes.

### **Filling-**

Dissolve 1 small pkg lemon jello in 1 cup of hot water. Cool until thick but not firm.

### **Combine in separate bowl**

1 8 oz pkg Cream Cheese

1 scant cup of white sugar

1 tbsp lemon juice

Cream until smooth- Add one large cool whip and the lemon jello into mixture. Blend well.

Spread on bottom and sprinkle with some of the graham wafer crumbs

Chill over night



## Pumpkin Bars

4 eggs  
1  $\frac{2}{3}$  c white sugar  
1 (scant) cup oil  
2 cup pure pumpkin

2 c flour  
2 tsp baking soda  
1 tsp cinnamon  
 $\frac{3}{4}$  tsp salt

In a large bowl, beat together eggs, sugar and oil. Blend in pumpkin. Combine flour, soda, cinnamon and salt. Add to pumpkin mixture a little at a time. Pour into a greased and floured 10 x 15 jelly roll pan. Bake at 350° for minutes. Cool.

Frost with your favorite cream cheese icing. Makes (at least) 4 dozen squares.

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## Lemon Sponge Dessert

1 large tin evaporated milk  
1 small pkg lemon jello  
1 c cornflakes

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

Pour milk into ice cube pan - put in freezer until crystals form (almost frozen). Dissolve jello in 1 c boiling water. Add sugar, rind and lemon juice. Cool. Beat milk until fluffy. Add to jello mixture which is in a large bowl. Beat together. Put in a 9 x9 pan. Spring with cornflake crumbs - Refrigerate.

## Christmas Fruit Bars

Bottom:  
 $\frac{1}{2}$  c margarine or butter  
1  $\frac{1}{4}$  c white sugar  
1  $\frac{1}{2}$  c flour  
1 tsp baking powder  
 $\frac{1}{4}$  tsp salt

Mix together and put in 9 x 13 pan. Press down

Filling:  
 $\frac{1}{2}$  c red and green cherries cut up  
1  $\frac{1}{2}$  mix fruit  
 $\frac{1}{2}$  c raisins  
 $\frac{1}{4}$  c nuts

spread evenly over bottom

Top:  
1 can condensed milk  
spread evenly over fruit.

Bake at 350° for 30 minutes or until lightly brown on top.



## Salmon Mold

2 envelopes gelatin (Knox)	Dash of cayenne
½ c cold water	1 8 oz tin salmon
1 c hot chicken broth	1 c finely diced celery
1 c mayonnaise	½ c slice olive (optional)
3 tbsp chili sauce	½ tsp accent
2 tbsp lemon juice	Salt to taste
½ tsp Worcestershire sauce	½ c chopped onion

Soften gelatin in cold water, dissolve in hot chicken broth. Cool slightly, add slowly to mayonnaise, blending well after each addition. Add chili sauce, cayenne, onion, lemon juice, Worcestershire sauce, accent and salt. Chill until consistency of unbeaten egg whites. Flake salmon, fold in with celery and olives. Turn into a oiled 5 cup mold. Chill until firm.

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## Salmon Scallop

2 tbsp butter	1 15 oz can salmon
2 tbsp flour	2 hard cooked eggs
½ tsp salt	½ tsp pepper
1 can drained peas (10 oz)	2 c milk
2 c buttered cracker crumbs (1 sleeve and 4 tbsp melted butter)	

Melt butter, add flour, seasonings and mild slowly. Bring to a boil, stirring constantly. Add salmon, sliced eggs and peas. Place half of crumb mixture in bottom of 2 qt buttered casserole. Pour in salmon mixture - then add remainder of crumbs. Bake 30 minutes in a 375° oven.

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## Bread Machine Recipes

### Country White Bread

Add in order

6-8 oz warm milk (or warm water + powder milk)

1 tsp salt	3 c flour
1 large egg - beaten	1 ½ tbsp sugar
1 ½ tbsp melted margarine	2 tsp yeast

Remove after 1 ½ hours dough setting (put in Loaf pan- Rise 1 hour- Bake 350° 30 minutes)

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### Whole Wheat Bread

8- 10 oz water (1 egg, enough water to make measure)

1 tsp salt	2 c white flour
1 tbsp oil	1 c whole wheat flour
1 tsp	2 tsp yeast

Remove after 1 ½ hours dough setting (put in Loaf pan- Rise 1 hour- Bake 350° 30 minutes)

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### Bread Machine Secrets

Do not cook any product in the machine. Using bread recipe as in product book, use the dough setting, remove dough and put in loaf pan. (Usually makes 2 buns) Let rise one hour, and bake 350° 25-30 minutes. Also for any recipe, you could use 1 beaten egg and then enough water to make amount needed. You could use skim milk powder (put in after flour) and water instead of milk (2 tbsp powder for 1 cup).

## Butter Rolls

1 ¼ c warm water (1 cup milk, ¼ c water if not using skim milk powder)

1 egg	3 ¾ c flour
1 tsp salt	2 tbsp milk powder
¼ c melted margarine	2 tbsp sugar
2 tsp yeast	

Use dough setting. Form rolls. Rise 1 hour, and bake 350 Remove after 1 ½ hours dough setting (put in Loaf pan- Rise 1 hour- Bake 350° 12-15 minutes)

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**Cinnamon Buns:** - to be used with the above dough

2 tbsp melted margarine  
¼ cup sugar (can use brown)  
2 tsp cinnamon

Roll out ½ the dough, spread with mixture, roll like jelly roll, cut in 1 inch section finish as for rolls.

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**Sugar Glaze:** - to be used with the above dough

1 cup icing sugar  
1-2 tbsp water or milk  
1 tsp margarine  
½ tsp vanilla

Drizzle over hot buns

