

About these recipes

On my facebook page we were all talking about Thanksgiving and our favorite family recipes.

I asked people to post them and have combined them in this little booklet so that we can all have a copy of everyone's favorites.



If you have a favorite family recipe you'd like to add to this little collection, just post it on my facebook page. The URL is: <http://www.facebook.com/vicki.hinze.author>.

Or you can post it on my website: www.vickihinze.com/contact

Vicki Hinze's Facebook Page

We read together, share our loves, hates and annoyances, and offer each other support. In other words, we live.
Or just hang out.

Our Favorite Family Recipes



Angel Be Good Eggs

Ingredients

1 dozen hard-boiled eggs peeled
4 tbs Miracle Whip
1 tbs French's mustard
2 tsp celery seed
2-1/2 tbs sweet pickle relish
1/4 cup finely grated Monterey Jack cheese



Slice eggs in half long-wise. Set aside the whites for use later. Scoop out yolks and place into medium sized bowl. Press with fork tongs to smash and break up the yolks. Add Miracle Whip, mustard, celery seed and pickle relish. Mix until well blended. Fill the egg whites with the mixture. Sprinkle lightly with a pinch of the grated cheese. Refrigerate for at least half an hour to set.



Kathy Carmichael

Recipe from Kathy Carmichael
bestselling author of ANGEL BE GOOD

Sausage & Apple Dressing

Ingredients

1 lb package of Jimmie Dean's sage, bulk sausage meat
3 large Macintosh apples, peeled, cored and diced
1 C celery, diced
1 Medium onion, diced
1 egg
1 Package Pepperidge Farm sage stuffing mix (or preferred brand)
Poultry seasoning to taste
Salt and pepper to taste
Warm water to moisten (approximately 1 to 1 1/2 Cs)

1 -Empty stuffing mix into large mixing bowl. Break up sausage and brown in large skillet. Add to stuffing mix. Retain sausage drippings.

2- Add celery and onions to sausage drippings and saute until tender. Add apples and cook till tender. Put aside to cool slightly to avoid cooking the egg when added.

3- Add poultry seasoning, salt, pepper, egg and water to stuffing mix. Mix thoroughly, then add cooled apple/celery/onion mixture.

Makes enough dressing to stuff a 10lb. turkey.

Marge Smith aka Elizabeth Sinclair

Recipe from Marge Smith aka Elizabeth Sinclair
Author of Hawkes Mountain



Squash and Whatever

Ingredients

2 large or three small zucchini
2 large or three small yellow squash
3 Roma tomatoes
Butter (and don't be getting squeamish...it's Thanksgiving, only real butter will do)

Tons of grated cheddar and mozzarella cheese

Lots of fresh grated Parmesan cheese
Garlic powder to taste
Salt and Pepper to taste
Bread crumbs



NOTE FROM TRISH...

As I don't like normal Thanksgiving vegetable meals in my house (sweet potatoes -- with marshmallows for my sweet-toothed mother, creamed onions, green bean casserole) I came up with this recipe that's decadent, but at least doesn't hurt my teeth or taste buds.

This is meant for about six people, but can be doubled, tripled, whatever. And can be changed to fit any taste buds.

Wash and dice all the vegetables, your own size preference, but make them all pretty much the same size. Do not skin them. Put them all in a bowl, add all of the spices, and a sprinkling of Parmesan. (at this point I add cayenne pepper, because I love the heat, but if you don't, then don't). Mix, mix, mix.

Butter a baking dish, either bowl or whatever. Just butter it.

Add about a third of the veggies. Then sprinkle the cheddar and mozzarella over them (heavily if you're a cheesy person), and repeat two more times, adding pats of butter over each layer.

Top with bread crumbs and another sprinkling of Parmesan.

Bake at 375 for about 30-35 for little dices and about 40-45 for big dices of veggies. But seriously, you almost can't go wrong on the baking. Just don't go for an hour or more, and burn the topping and turn the veggies to juice.

Very easy to make ahead, and then keep warm in a warming oven, or cover with foil, or last minute nuke for a couple of minutes. YUMMY. And will not kill you with sweetness. That definitely should be saved for dessert.

Trish Jensen

Recipe from Trish Jensen
Author of 'Twas the Night

Mom's Dessert

My mother-in-law, Leona Hinze, shared this recipe with me over 30 years ago. It's my son's favorite, and on occasions when we have multiple desserts, it's always the first one gone! I hope you and your family enjoy it, too.

1 cup flour

1 stick margarine

1 cup pecans (pieces)

Combine the above and bake 20 minutes 350 degrees. Let it cool completely.

1 cup powdered sugar

8 ounces of Philadelphia cream cheese

1 cup of cool whip*

Combine the above and beat. Spread on cooled crust.

1 large package of Chocolate Instant Pudding

1 large package of Vanilla Instant Pudding

3 cups milk

Combine the above and beat until thick.

Spread pudding mixture over Cream Cheese layer. Top with more cool whip and sprinkle with pecans.

*You need more for the topping so get a big tub of Cool Whip.

Kentucky High Day Pie

1 each 9" unbaked pie shell

1 cup sugar

2 eggs

1/2 cup margarine (you can use butter (I do) -this recipe was given to me when margarine was popular)

1 tsp vanilla

1/4 cup cornstarch

1 cup pecans-chopped

1 cup chocolate chips (you can use only 1/2 cup if that is all you have and it is fine!).

Beat eggs, add sugar, margarine or butter, and vanilla. mix well.

Blend in cornstarch, stir in pecans and chocolate chips.

Pour into pie shell. Bake at 350* for 45-50 minutes.

Cool 1 hour. de.li.cious!

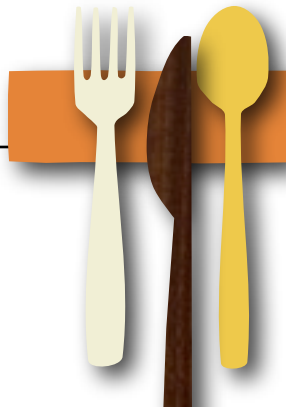


Vicki Hinze

Recipe from Vicki Hinze

<http://www.facebook.com/vicki.hinze.author>

Vicki Hinze's Facebook Page: Our Favorite Family Recipes



Anne Payne

Recipe from Anne Payne

Vicki Hinze's Facebook Page: Our Favorite Family Recipes



Mexico Missouri Salad

In a large container place a Layer of Each:

- Finely chopped raw spinach sprinkled with salt and pepper, bit of sugar
- Crumbled fried bacon 12 oz
- Hard boiled eggs 2-4 sliced
- Finely chopped lettuce sprinkled with salt, pepper and a bit of sugar
- Bag of frozen uncooked peas
- Sweet sliced onion

Over all this put Hellman's mayonnaise,
1/2 -3/4 pt (add more later if desired)

Top with grated Swiss Cheese

Cover tightly and put in refrigerator for 24 hours untossed

Toss at serving time



Aunt Ramona's Hashbrown Casserole

Ingredients

1 tsp. of salt
3/4 chopped onion
1/2 cup of real melted butter
1 can cream of chicken soup
12 oz. shredded Velveeta cheese
26 oz. frozen shredded potatoes

8 oz. sour cream (Turner)
2 cups of crushed corn flakes
onion, that I puree so the children can't see the onion. I also use more than 2 cups of crushed corn flakes. I only use Orida shredded potatoes." (Aunt Ramona)

Put potatoes in baking dish.

Mix ingredients and pour over potatoes.

Top with crushed corn flakes and melted butter.

Bake at 350 degrees for 45 minutes.

"Some tips I do - I use a whole onion, that I puree so the children can't see the onion. I also use more than 2 cups of crushed corn flakes. I only use Orida shredded potatoes." (Aunt Ramona)

 **Judy Ridgley**

Recipe from Judy Ridgley

 **Cynthia Green**

Recipe from Cynthia Green and her aunt Ramona

Marie's Coconut Cream Pie

Marie was my maternal grandmother. She was a brilliant shining light, a true Christian example, and the epitome of what a Southern lady should be. I have included four recipes here, one of which was my mother's--the Coconut Raisin Chess. I hope you will enjoy them and your family this holiday season.

Ingredients

Ingredients

- 1 9-inch pie shell
- 4 eggs
- 1 1/2 c. milk
- 1 c. sugar
- 1 c. coconut (Baker's in a bag)
- 1/4 stick Oleo margarine
- 2 1/2 tbs flour
- 1 tsp vanilla



Separate eggs. Beat the yolks and add milk. In a heavy saucepan over low heat, stir often. In a separate bowl, mix flour and sugar well. When milk and egg yolks are hot, add sugar, flour, and vanilla and 1/2 cup coconut. Stir often. Let it thicken until looks like pudding. Pour into cooked pie shell. Beat egg whites until fluffy and add 1/4 cup sugar and beat again. Put on top of pie. Add 1/2 cup coconut. Bake at 325 degrees until brown on top.

Marie's Chocolate Cream Pie

Use Coconut Cream Pie recipe.

Omit coconut.

Add 3 heaping tablespoons of cocoa to dry ingredients.

YUMMMMMYYYYYYY!!!



Cynthia Green

Recipes from Cynthia Green