

COCONUT CREME PIE

1 - 9" pie crust, baked

For the Toasted Coconut Topping

- 1/2 cup flaked, sweetened coconut

Spread coconut evenly on a rimmed baking sheet. Place into 350°F oven for 5 minutes until coconut has just begun to turn brown.

For the Coconut Custard

Whisk together in a heavy-bottomed saucepan:

- 5 egg yolks
- 1 1/2 cups half-and-half
- 1 1/2 cups coconut milk (12 oz. can)

Add:

- 3/4 cup sugar
- 4 Tablespoons cornstarch

Bring custard mixture to a boil, stirring constantly. Boil one minute.

Remove from heat and add:

- 1 Tablespoon butter
- 1/4 teaspoon salt
- 1 1/2 cups flaked, sweetened coconut
- 1 1/2 teaspoons vanilla

Spread custard into baked pie crust. Cover lightly with plastic wrap and chill in the refrigerator until set, about 30-45 minutes.

For the Whipped Topping

Whip in a large bowl until stiff peaks form:

- 2 cups heavy whipping cream
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Add, and whisk until combined:

- 1 1/2 Tablespoon sugar
- 1 teaspoon vanilla

Spread whipped cream on top of coconut custard. Refrigerate until ready to serve. Then when ready to serve, sprinkle toasted coconut on top of whipped cream.

Tricia Ellersick

I LOVE the Cook Book Club!

Chris Scarlett

AKA Mujadra

Lentil and Rice Pilaf

Andrea Cunningham
Arlington, KS

Makes 8-10 servings

(Ideal slow-cooker size: 4- or 5-quart)

2 ⁵ large onions, depending on your taste preference

2 Tbsp. olive oil - good quality

6 cups water - added more

1 3/4 cups lentils, sorted, washed, and drained

2 cups brown rice, washed and drained
salt + pepper.

1. Slice onions into 1/2" circles. Place in nonstick skillet with olive oil. Sauté over medium heat until onions are golden brown.

2. Remove about 1-onion's-worth from skillet and place on paper towel to drain.

3. Place remaining onions and drippings in slow cooker. Combine with water, lentils, and brown rice.

4. Cover. Cook on low 6-8 hours. ^{Turned up to high}

5. Serve hot or cold. Garnish with crisp ^{the} brown onions. ^{last few hours}

Per Serving: 350 calories (30 calories from fat), 3.5g total fat (0.5g saturated, 0g trans), 0mg cholesterol, 15mg sodium, 66g total carbohydrate (16g fiber, 7g sugar), 16g protein, 0%DV vitamin A, 0%DV vitamin C, 4%DV calcium, 25%DV iron.

Notes:

1. This is good to dip into with pita triangles. It is also good served as a main dish with a basic green salad topped with herbal vinaigrette dressing.

2. If your diet allows, you may want to add 1 tsp. salt to Step 3.

3. If you like some bite to lentils and rice, add 1/4-1/2 tsp. freshly ground pepper to Step 3.

CROCKPOT DRESSING

1 STICK MARGARINE OR BUTTER
1 CAN CELERY SOUP
1/2 CUP DRIED ONION FLAKES
1 BOX SEASONED DRESSING
CROUTONS
1 LOAF WHITE BREAD CUBED &
DRIED
3 EGGS BEATEN
2 CANS CREAM OF CHICKEN SOUP
2 15oz CANS CHICKEN BROTH
1/2 TSP Poultry SEASONING

Melt margarine or butter. Mix all ingredients and put in crockpot on high for 3 hrs.

Leave crockpot about 2-3" from being completely full because dressing smells.

Eleanor Debo

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Cookie Tray Sampler - Linda Hoffman

Thumbprints - pg 77

Russian Tea Cakes - pg 25

Candy Cane Cookie Sticks - pg 37

(these do not need coloring - shape into sticks; bake; drizzle w/ melted chocolate and chocolate sprinkles)

*most recipes are in the old Betty Crocker Cooky Book

Citrus Salad with Pomegranate Seeds

6-8 c. mixed greens

1 orange & 1 pink grapefruit, peeled and sliced
(use zest & juice from peel)

1-2 ribs celery

1/3-1/2 c pomegranate seeds - add at serving time

Dressing: 2-3 T. citrus juice & orange zest

1-2 T. white vinegar

1/2 - 2/3 canola oil or part olive oil

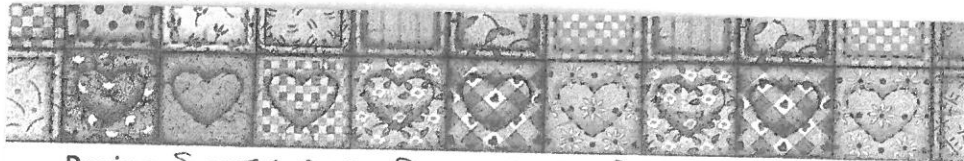
1/2 t. mustard powder & salt

1 T. honey or sugar to taste

Whisk salad dressing ingredients til emulsified. Pour over light coating to serve.

from Linda Hoffman

(sorry, I don't have a crock pot.)



Recipe SWEET AND SOUR MEAT BALLS

From TONI STURTON

Makes

1 (10 OZ) JAR SWEET AND SOUR SAUCE

1/2 C. PACKED BROWN SUGAR

1/4 C. SOY SAUCE

1 TEASPOON GARLIC POWDER

1 (28 OZ) FROZEN COOKED MEATBALLS

1 (20 OZ) CAN PINEAPPLE CHUCKS, DRAINED

COMBINE ALL INGREDIENTS IN SPRAYED SLOW COOKER. COVER AND COOK ON LOW FOR 5 TO 6 HOURS. STIR OCCASIONALLY

- 1 - English Cut Beef Roast - 3 lbs
- 1 - pkg. Hidden Valley Ranch Dressing Mix
- 1 - pkg. Brown Gravy Mix
- 2-3 - Jalapeno Peppers, seeds removed
cut in $\frac{1}{2}$ " pieces
- 1 Cup Water

Place roast in crock pot.

Mix dressing mix & gravy mix with 1 cup water until dissolved.

Add peppers & pour over roast. Cook on low for 6-8 hrs.

Serve with mashed potatoes or can serve on bread for roast beef sandwiches.

Submitted by - Christine Helvey

Pulled Pork – Slow Cooker (revised 2/13/16)

Big Oven – On-Line

Carl Ruetz

Notes: Tastes very good with/without the BBQ sauce mixed in. Serve sauce on side with/without buns.

Serves: 12+

5#+ Pork butt or shoulder (boneless or bone-in)

3+- Onions, cut in half and sliced thick

½ cup Cider vinegar

½ cup Brown sugar

Submitted by Carl Ruetz

Dry Rub:

2 Tbls Chili Powder

2 Tbls Smoked paprika

1 Tbls Onion Powder

1 Tbls Salt

1 1/8 tsp Garlic powder

1 tsp Black pepper

¼ tsp Cayenne pepper (or to taste)

Barbeque sauce (Sweet Baby Rays or KC Masterpiece Hickory) (KC adds more smoky flavor)

1. Rinse **pork** and pat dry. Remove surface fat.
2. Combine **dry rub ingredients** in small bowl. Rub into pork on all sides.
3. Cover and marinate in refrigerator at least 2 hours or **over night**.
4. Combine **brown sugar** and **vinegar**.
4. Place **onions & vinegar solution** in slow cooker with pork on top. Cook on **low** for 10 hours.
5. Transfer pork to cutting board, cool, and shred, discarding any fat.
6. Remove meat juices and de-fat.
7. Add defatted meat juices to shredded pork to reach preferred “moistness” (start with ½ cup). **Optional:** *add enough BBQ sauce to reach desired BBQ flavor (see notes).*
8. Cook **another 2 hours** on low.

Serve.

Mexican Chicken Chowder (Taco Soup)

2.5 c chopped cooked chicken

1 can sweet corn with sweet peppers drained

1 can cream of potato soup

4 oz can diced mild green chili's not drained

4 TBSP fresh chopped cilantro

1 pack (1 1/4 oz) Taco seasoning mix

3 cups chicken broth

8 oz sour cream

4 oz Velveeta with jalopenos or plain and add heat separately cut up

add all except sour cream to crock pot and set on low 3 hours

temper sour cream and stir in before serving

options include serving with chopped tomato, cooked brown rice, black beans, shredded Mexican cheeses, fried corn tortilla strips, pinto beans, chopped onion, shredded lettuce

Sheila Biagioni

3-Ingredient Creamy Sausage Dip

- 1 lb ground sausage (I used Bob Evans Original)
- 2 8-oz pkgs cream cheese
- 1 10-oz can Ro*Tel diced tomatoes and green chilies (I used Original; use Mild for less spicy dip or Hot for a spicier one.)

Directions:

Brown sausage and drain fat. Place sausage, cream cheese and undrained Ro*Tel in slow cooker. Cover and heat on low heat for two hours, stirring occasionally. Reduce heat to warm while serving.

Serve with tortilla chips or corn chips.

Like Grandma's Chicken 'n Dumplings

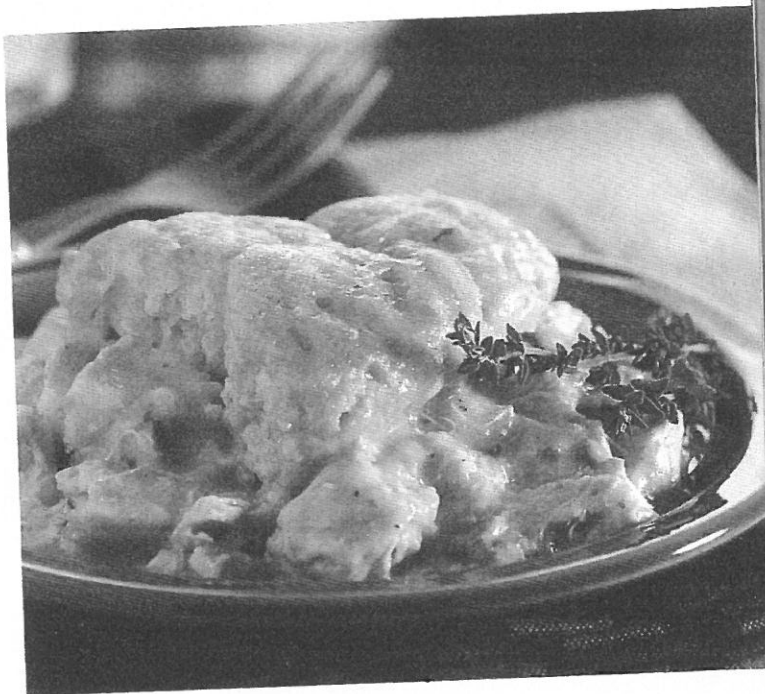
Makes ~~4 to 6~~ ^{6 to 8} servings

- ~~3~~ cups cooked chicken — *I use rotisserie*
 - ~~2~~ cans (10³/₄ ounces) condensed cream of mushroom soup, undiluted
 - 1 can (10³/₄ ounces) condensed cream of chicken soup, undiluted
 - ~~3~~ soup cans water
 - ~~6~~ ⁴ teaspoons all-purpose flour
 - ~~3~~ teaspoons chicken bouillon granules
 - ~~3/4~~ ^{1/2} teaspoon black pepper
 - 1 can refrigerated buttermilk biscuits (8 biscuits)
- 8 oz. sliced mini bella mushrooms
16 oz. Frozen peas + Carrots.
Mix all ingredients, except biscuits,
in CROCK-POT® slow cooker.*

2. Cut biscuits into quarters and gently stir into mixture. Cover; cook on LOW 4 to 6 hours.

Tip: Don't add water to the CROCK-POT® slow cooker, unless the recipe specifically says to do so. Foods don't lose as much moisture during slow cooking as they can during conventional cooking, so follow the recipe guidelines for best results.

Sue Perkins



Death By Chocolate

1 box brownies

$\frac{1}{2}$ cup kahlua (optional)

2 boxes Jell-O chocolate mousse (or Knorr brand)

1 large Cool Whip

6 Heath bars - smash into small pieces

Bake brownies (cake-like directions) - cool.

Break into small pieces - layer $\frac{1}{2}$ brownies in bottom of bowl. Pour $\frac{1}{4}$ cup kahlua over. Layer 1 box mousse, 3 Heath bars smashed, & $\frac{1}{2}$ Cool Whip.

Layer rest as above.

Chill before serving.

Lauren Kuhn

Orange Chicken



Ingredients

4 lg. chicken breasts, boneless, skinless (approx. 3.5 lbs.)
6 Tbsp. Flour
2/3 c. Smuckers Sugar Free Orange Marmalade
2/3 c. Jack Daniel's BBQ Sauce
4 Tbsp. Kikkoman Light Soy Sauce
2 Tbsp. Ginger, fresh grated (or jarred)

Directions

Put chicken and flour into a bag and toss together. Place the chicken in the crockpot. Add the rest of the ingredients, cover and cook on low for 6 – 8 hours, or on high for 3 – 4 hours.

Yields 8 servings.

Cauliflower Rice

Take a head of cauliflower and cut it into small chunks. Place some of them in a food processor and pulse them down to the size of rice grains. Do it in batches so you don't overload the machine. Let it dry before storing. Use it in place of rice in stir fry, chicken bakes, whatever.

Katie Ranck

“MI AMIGO SAUCE” (my friend sauce) GOES ON EVERYTHING!

***a spicy hot sauce with pork chunks* From: Kathleen Dewar**

INGREDIENTS

Pork (can be any cut of pork —I use boneless pork chops for convenience) 2#

2 cans diced tomatoes/hot peppers (like Rotel)

2 cans plain tomato sauce

4 -6 hot peppers —I use jalapeno’s diced real small

1 cup chicken stock

Spices (garlic powder, salt, pepper, onion powder to taste and 1 tsp. each of cumin and chili powder)

~~~~~Cut pork in to small, bite size chunks (trim fat, save any bones and let them simmer in sauce for added flavor)

Add small amount oil to fry pan and brown pork chunks

Season pork with all your spices—you can adjust after it simmers down to your taste

Turn crock on high. Put cooked pork and all other items in crock. Let it simmer for few hours. Turn crock down to low. Taste—Adjust seasonings to your taste. If too spicy hot, add a little more chicken stock. If not spicy enough, add more hot peppers. Serve Warm. *THIS CAN BE ENJOYED ON MANY FOODS******

FRITOS or tortilla scoops, on top of eggs/hashbrowns, with tacos, enchiladas, burritos, over Mexican rice & pinto beans, use the sauce to top any Mexican dish ---Not just for Mexican foods....Also goes well with any other meats to add a little spice.

If some in your home do not like texture of tomato, you can blend all canned items to make it smooth sauce)

Turn Crock Pot off when ready to serve. Store left overs in fridge. Enjoy