

Macaroni Pie – Brenda Williams

Macaroni pie as it is called in South and North Carolina was a dish I grew up eating. It was served as a side dish every Sunday. I learned to make it as a teenager. My daughters have learned to make it for their families.

Ingredients:

- 1 16 oz. bag or box of small elbow macaroni
- 9 eggs
- 1 2 lb. bag of shredded mild cheddar cheese
- 1/2 gallon milk

In an aluminum pan (app. 8 1/2 x 10 1/2 x 2 1/2), alternate layers of macaroni and cheese, starting and ending with macaroni. Break 3 eggs in a 2 cup measuring cup. Beat the eggs, add salt, and then fill the cup with milk. Shake pepper on top and then pour over the macaroni and cheese. Repeat this until the liquid mixture of egg and milk comes to the top (usually 3 2-cup mixtures). Bake at 350 degrees for 1 hour. Remove from oven & stir. Then, bake at 400 degrees for approximately 1 hour. Keep checking. When done, take out of oven. Cover top of casserole with remaining cheese and bake until melted.

Note: this is best when you make it the day before – cover it, refrigerate, and bake the next day. It can also be baked the same day.



Coleslaw – Dorcia Lee

My coleslaw recipe originates from my mother. We would have fish, grits, and coleslaw on Fridays, which was my daddy's favorite.

Ingredients:

- 1 bag of coleslaw
- 1 bottle of coleslaw mix (Hidden Valley Ranch)
- Green onions – chopped
- Box of raisins
- 2 Teaspoons Sugar
- 2 Teaspoons Red Pepper Flakes
- 2 Teaspoons Vinegar



Zebra Cake – Joanne Walden

When I was growing up, I generally asked for this as my birthday cake. I didn't figure out until I was much older that it's easier to make than a regular cake. No wonder my mom was always so glad to oblige!

Ingredients:

- 1 Teaspoon Vanilla
- 2 Cups Chilled Whipping Cream, Unwhipped
- 1 9 Oz. Package Nabisco Famous Chocolate Wafers

Directions:

1. Combine whipped cream and vanilla in a glass bowl. Beat with mixer until stiff peaks form. Hint: chill mixing bowl & beaters in freezer beforehand.
2. Spread just a teaspoon of whipped cream onto each wafer. Stack wafers together, then stand on edge on serving platter to make log.
3. Frost with remaining whipped cream. Refrigerate at least 4 hours or overnight.
4. Cut dessert diagonally into ~ 14 slices. Refrigerate any leftovers.
5. Decorate with strawberries, chocolate chips, chocolate shavings, nuts, toasted coconuts, or serve as is.

.....

Pecan Pie – Jack Blythe

My mother made this pie for our family many times.

Ingredients:

- | | |
|----------------------------|-----------------------------|
| 3 Eggs | 3 Tablespoons Melted Butter |
| 1/2 Cup Sugar | 1 Teaspoon Vanilla |
| 1 Rounded Tablespoon Flour | 1 Cup Chopped Pecans |
| 1/8 Teaspoon Salt | 1 Single 9-inch Pie Crust |
| 1 Cup Light Karo Syrup | |

Whisk eggs until blended. Combine sugar, flour, and salt. Stir until well mixed. Fold into eggs. Fold syrup, butter, vanilla & pecans into mixture. Pour into pie pan with crust. Bake on middle rack of oven at 350 degrees for 50 minutes or until toothpick comes out clean.

.....

Pinto Beans & Cornbread – Melba Dobbins

When I was growing up, my stepfather insisted that we have pinto beans and cornbread every day. I learned to cook pinto beans and cornbread when I was about 6 years old. It is not a difficult thing to do. We always cooked 1 cup of dry beans because we cooked them at least every other day, as a rule.

Recipe: I am not sure you could call this a recipe, but this is the way we did it. Sort the beans to be sure there are no rocks in them. Yes – rocks. Sometimes small rocks got into the beans at the farm or the factory where they were bagged. Wash the beans. Put them into a pan and cover with water. Bring to a rolling boil and reduce the heat to a good simmer. Cook beans until tender, adding hot water as it cooks down. Add salt to taste toward end of cooking time. A slice of bacon or bacon drippings can be added if desired.

I do not have a recipe for the cornbread. My mother never wrote that down, and even though I made it from a young age, I don't remember the exact measurements. Of course, I use a mix now.

.....
Chicken and Dressing – Eileen Kensinger

Grandmother's recipe.

- Ingredients:
- 2 1/2 Lb. Chicken – Roasted, Skinned, Boned, & Shredded
 - 6 Cups Crumbled Cornbread
 - 8 Slices White Bread, Torn Into Pieces
 - 28 Oz. Chicken Broth
 - 2 Cans Cream Of Chicken Soup
 - 1 Large Onion, Sautéed
 - 3 Celery Ribs, Sautéed
 - 4 Large Eggs – Lightly Beaten
 - 2 Teaspoons Ground Sage
 - 1/2 Teaspoon Pepper
 - 1/4 Teaspoon Salt
 - 1/2 Cup Butter – Softened.

Combine all ingredients in large bowl. Mix and transfer to greased casserole(s). Bake 50 minutes at 325 degrees or until crusty on top. Makes at least 12 servings.

.....

Chocolate Fudge, Peanut Butter Fudge – Valerie Orr

Every Christmas, my mom made us fudge. It was the only time of year we had fudge. My mom even mailed it to my brothers when they lived in other states. She continued to make fudge until she was hospitalized and passed away in August, 2010. She taught me how to bake and cook. When I make fudge every Christmas for family and neighbors, I think of my mom.

Ingredients:

3 Cups Sugar

3/4 Cup (1 1/2 Sticks) Butter or Margarine

1 Small Can (5 oz.) or 2/3 Cup Evaporated Milk (NOT Sweetened Condensed Milk)

1 12 Oz. Package Semi-Sweet Chocolate Chips (For Chocolate Fudge)

<OR>

1 1/2 Packages Peanut Butter Chips (For Peanut Butter Fudge)

1 Jar (7 Oz.) Marshmallow Crème

1 Cup Nuts (Optional)

1 Teaspoon Vanilla

Line 9" Square or 11" x 13" pan with foil. Use enough foil to extend over ends to form "handles" to lift out fudge when cool. Bring sugar, milk, and butter to a boil over medium heat in large saucepan, stirring constantly. Cook 4 minutes or until candy thermometer reaches 234 degrees. (I always use the thermometer; 4 minutes doesn't seem long enough.) Remove from heat. Add chocolate or peanut butter chips and stir until melted. Then add the marshmallow crème and stir until melted. Then add nuts and vanilla and mix well.

Pour into the prepared pan and spread to cover bottom of pan. Cool completely. Use the foil handles to lift fudge from the pan before cutting into squares.

.....
Steak Dish – Georgia Thomas

Ingredients:

Steak

Onions

Green & Red Sweet Peppers

Worcestershire Sauce

.....

Chicken and Sprecheles* (Chicken Soup with German Dumplings) – Danielle DePaul

** (spreh'-cheh-less)*

My mother got this dish from her mother. It was a staple at our house while I was growing up. Now, for me, it's comfort food.

Ingredients:

1/2 lb. Carrots – Peeled & Sliced

3 Stalks Celery – Diced or Sliced

1 Medium Sized Onion – Diced

2 Chicken Breasts or 4 Thighs

Salt & Pepper To Taste

Boil chicken in large pan; add vegetables. Cook until chicken is done. Remove chicken and cut into smaller, bite size pieces. Return to pan.

In a bowl, combine:

3 Eggs

3 Cups All Purpose Flour

Salt & Pepper

Water (I never measure, I just add about 1 Tablespoon at a time until “dough” is on the thin side, but NOT runny. It will look a little lumpy)

Add water to big pot as necessary. Add more water after returning chicken to pot and bring to a boil. Tilt bowl with dough in it over the boiling soup. Using a regular dinner knife, slice off thin sections into the boiling liquid until all of the dough is in the pot. Stir occasionally. Cook/boil the dumplings for about 7-8 minutes.

.....
Texas Special Pound Cake – Melba Dobbins

This cake was a staple at our house when I was growing up – and for years after. We ate it plain or with fruit or with jam, jelly or preserves. My mother was a great cook, and she did make other cakes and pies, but if we had no other dessert, we had pound cake.

Ingredients:

1 Cup Crisco

1 1/2 Teaspoon Baking Powder

1 Cup Sugar

1/2 Teaspoon Baking Soda

4 Eggs

1/2 Teaspoon Salt

1 Cup Milk

1 Teaspoon Vanilla Flavoring

2 Cups Flour

Cream Crisco and sugar. Add eggs and beat well. Add dry ingredients alternately with milk. Beat very well. Add vanilla. Bake in greased and floured tube or bundt pan at 325 degrees for 1 hour.

Hot Potato Salad – Mary & Connie Smith

Celebrating our German Heritage.

1 Quart Sliced Potatoes (Cooked)
1 Medium Onion – Chopped
Parsley or Chives

Dressing:

2 Tablespoons Sugar
1/2 Teaspoon Salt
1/2 Teaspoon Mustard
1/8 Teaspoon Pepper
1/2 Cup Vinegar
1/2 Cup Water
1 Tablespoon Butter

Checking With Connie

Mix potatoes and onion. Set aside. Mix sugar, salt, mustard, and pepper. Cream together with butter. Add vinegar and water – cook 5 minutes. Pour dressing over potatoes; top with parsley or chives.