

## Orange Juice Cake

1 package orange cake mix  
1 (3 oz.) package instant vanilla or  
lemon pudding  
4 eggs  
 $\frac{3}{4}$  c. orange juice  
 $\frac{1}{2}$  c. vegetable oil  
 $\frac{1}{2}$  tsp. baking powder  
1 tsp vanilla

### Glaze:

$\frac{1}{3}$  c. orange juice  
 $\frac{2}{3}$  c. white sugar  
 $\frac{1}{4}$  c. butter

Grease and flour two loaf pans or one bundt pan. Preheat oven to 325. Mix all cake ingredients. Bake for 35-40 minutes. In saucepan over medium heat, stir glaze ingredients. Cut slits in cake while still warm and pour glaze over slowly to saturate cake.

**Note: This freezes well, so you can keep one handy for the arrival of new neighbors or the passing of old ones. No one ever needs to know it started with a boxed mix.**

## Liz's Sweet Potato Pie

2 cups cooked and mashed sweet potatoes  
2 t. butter, softened  
2 eggs, beaten  
1 cup white sugar  
 $\frac{1}{2}$  tsp. ground nutmeg  
 $\frac{1}{2}$  tsp. ground cinnamon  
1 T. all-purpose flour  
 $\frac{1}{2}$  tsp. salt  
 $\frac{1}{2}$  cup buttermilk  
 $\frac{1}{4}$  tsp. baking soda  
1 tsp. vanilla extract  
 $\frac{1}{2}$  tsp. coconut extract  
1 (9 inch) unbaked pie crust

Mix first 8 ingredients. In separate bowl, mix buttermilk and baking soda. Stir into sweet potato mixture. Add vanilla and coconut extract. Pour into pastry shell. Bake between 55-70 minutes at 350 until knife inserted in center tests clean.

### **Rev. Bolden's Potato Salad**

6 medium potatoes, scrubbed, boiled 20 minutes, and diced  
1 small onion, finely chopped  
1 cup celery, chopped  
1 tsp. salt  
6 hard-cooked eggs, diced

2 eggs, beaten  
1/2 cup white sugar  
1 tsp. cornstarch  
salt to taste  
1/2 cup vinegar  
1 (5 ounce) can evaporated milk  
1 tsp. prepared yellow mustard  
1/4 cup butter  
1 cup mayonnaise

Mix first five ingredients in large bowl. In saucepan, whisk together next four ingredients (eggs, sugar, cornstarch, salt). Cook 8-10 minutes until thick. Remove from heat and add remaining ingredients. Stir until butter melts. Toss potato mixture with dressing and chill several hours. Serves 6.

### **Miss Baker's Squash Casserole**

3 lbs summer squash  
1/2 cup onion, chopped  
1/2 cup butter, melted and divided in half  
2 eggs, beaten  
1 T. sugar  
1/2 cup Ritz cracker crumbs  
1 tsp. salt  
1/2 tsp. black pepper

Quarter squash lengthwise and slice into 1/2 inch pieces. Microwave with onion and 1/4 c. water for four or five minutes. Drain well. Mix half the butter with rest of ingredients. Stir into squash mixture. Sprinkle top with additional Ritz crumbs. Pour remaining butter over top. Microwave another five minutes.

Alternatively, you can bake this casserole in the oven for half an hour at 350 degrees.

## Liz's Gumbo Yum-Yum

### Ingredients:

5 to 6 pounds chicken parts  
Salt to taste  
cayenne to taste  
garlic powder to taste  
2 ½ c. flour  
1 c. vegetable oil  
2 cups onions, coarsely chopped  
1 1/2 cups celery, coarsely chopped

2 cups chopped green or red pepper  
6 cups chicken broth  
1 1/2 tsp. fresh garlic, minced  
1 pound andouille sausage finely diced, or another smoked sausage such as  
Kielbasa  
4 cups hot cooked rice

Dice chicken into one-inch pieces and season with salt, cayenne, and garlic powder. Dredge in flour, and brown in oil. Remove chicken from oil. Add remaining flour to oil in skillet and stir constantly while it browns. Don't let roux burn. Stir in onions, chopped pepper pieces, and celery. Cook until tender. Transfer vegetables, roux, and chicken to stockpot and add broth. Bring to boil. Add sausage and fresh minced garlic. Cook, covered, about 2 hours. This last step can also be accomplished in a slow cooker. Serve over rice. Yum-Yum!

## Molly's White Chocolate Brownie Sundaes

A sensational dessert served with vanilla ice cream and two sauces, a raspberry one and a coffee-accented fudge sauce.

### Fudge Sauce:

1 c. whipping cream  
1/4 c. freshly brewed coffee  
pinch of salt  
1 tsp. vanilla  
1 lb. bittersweet (not unsweetened) or semisweet chocolate, chopped

For Fudge Sauce: Bring whipping cream, coffee, and salt and vanilla to simmer in heavy medium saucepan. Reduce heat to low. Add chocolate and whisk until melted and smooth. Sauce can be prepared two days ahead. Cool. Cover and refrigerate. Re-warm over low heat before serving. Note: This makes more sauce than you need. We have used the leftover for several weeks on ice cream and it hasn't killed us, so I think as long as you refrigerate it, it will keep.

### Raspberry Sauce:

1 12-oz. bag frozen raspberries, thawed  
3 T. sugar  
For raspberry sauce: Puree raspberries with 3 T. sugar in blender. Strain into bowl, pressing on solids. (Can be prepared 1 day ahead.) Transfer to bowl, cover, and refrigerate.

### Brownies:

1 tsp. salt  
10 oz. good-quality white chocolate, chopped  
6 large eggs  
1 1/2 sticks unsalted butter  
2 c. sugar  
2 1/2 c. flour  
1 T. vanilla  
1 tsp. baking powder

For Brownies: Preheat oven to 350. Line 13 x 9 x 2 inch baking pan with foil, allowing foil to extend over sides. Butter foil. Reserve 1/3 c. chopped white chocolate. Combine remaining white chocolate with butter in small saucepan. Stir over low heat until melted and smooth. Remove from heat. Combine flour, baking powder, and salt in medium bowl. Using electric mixer, beat eggs, sugar, and vanilla in large bowl until fluffy, about 2 minutes. Stir in white chocolate mixture. Fold in dry ingredients. Spread batter in prepared pan. Sprinkle reserved 1/3 c. white chocolate over batter. Bake until tester inserted into center comes out with a few crumbs still attached, about 45 minutes. Cool in pan on rack. (Brownies can be prepared one day ahead. Cover and store at room temperature.)

To serve: Place one brownie in each serving bowl. Top with a scoop of vanilla ice cream. Drizzle with raspberry sauce and fudge sauce. Top with whipped cream and walnuts, if desired. Serve immediately. Serves 8.

### **Mama's Recipe for Homemade Noodles**

In a bowl, crack 2 eggs, fill half an egg shell with water twice and add that too. Add about 2 tsp. salt, and flour to make it stiff. Roll as thin as you can. I divide this and roll into 2 or 3 different pieces, as that is easier to roll. Takes a good bit of time to roll this because it seems to always slip back. Put on paper to dry. I flour both sides lightly while they are drying. After they have dried, rollup and cut very thin. When roast is done, if you don't have enough water left, add some more, along with some Kitchen Bouquet to make it brown. Add more salt if needed. You will have to taste the broth, Let it come to the boiling point and then put your noodles in that. Cook and you will have to stir often because they stick easily. I guess you would cook them for about 20 minutes. Taste and see.

Note: I know my receipts sound crazy, but it is so hard to put on paper what I have done for years.

### **My Version of Mama's Homemade Noodles**

Combine 1 beaten egg, 2 T. milk and 1/2 tsp salt. Add enough sifted flour to made stiff dough, about 1 cup. Roll very thin on floured board. Let stand 30 min. and then roll up loosely. Slice into 1/4 inch wide noodles; unroll the noodles, spread out, and let dry two hours. May store in container if desired.

Drop into about a 1 quart of boiling salted broth and cook uncovered 10 minutes. Makes 3 cups cooked noodles. Good cooked after beef roast, using the pan drippings in the water. You may need to add beef bouillon cubes.

### **Next Best Thing to Sex**

1 c. flour  
1 12-oz. carton frozen non-dairy topping, thawed and divided  
1 stick butter or margarine, softened  
1 c. chopped nuts  
1 large pkg. instant vanilla pudding  
1 8 oz. pkg. cream cheese, softened  
1 large pkg. instant chocolate pudding  
1 c. sugar  
3 c. milk

Combine flour, butter, and nuts. Press into bottom of ungreased 9 x 13 pan. Bake at 350 for 15-20 minutes. Let cool.

Combine cream cheese, sugar, and half the whipped topping; blend until smooth. Spread over cooked crust.

Beat together the two puddings and milk. Whip until well blended. Pour into crust.

Spread remainder of whipped topping on top. Sprinkle with chopped nuts. Keep refrigerated.

Note: You can make 1/2 recipe in a pie pan. Also you can use lowfat non-dairy topping and cream cheese.

## Chicken Piccata

8 skinless, boneless chicken breast halves

½ c. flour

Salt, pepper, and paprika to taste

2 T. margarine or butter

1 T. olive oil

2 T. dry white or red wine

3 T. lemon juice

3 T. capers

Pound chicken breasts to flatten. Combine flour and seasonings. Dredge chicken in mixture. In skillet, combine margarine and oil. Sauté chicken about four or five minutes per side. Add rest of ingredients. Heat to marry flavors and serve.

## Spinach Salad To Die For

### For dressing:

2 T. raspberry vinegar

1 T. balsamic vinegar

1 T. soy sauce

¾ tsp. Dijon mustard

1 ½ tsp. peeled and minced fresh gingerroot

1 garlic clove, minced

¼ tsp. salt

¼ tsp. chili powder

¼ tsp. freshly ground black pepper, or to taste

⅓ cup extra-virgin olive oil

### For salad:

1 whole skinless boneless chicken breast (¾ pound), halved

1 bunch spinach (about ¾ pound), coarse stems discarded and leaves washed well and spun dry

1 firm-ripe mango, cut into ¼-inch thick slices

2 plum tomatoes, sliced thin (optional)

⅔ cup raspberries, picked over

4 scallions, chopped fine

¼ cup walnuts or pecans, toasted and chopped coarse

Whisk all ingredients for dressing together. (Will keep several days refrigerated.)

Place about ¼ c. dressing in plastic Ziploc bag with chicken. Marinate in refrigerator at least two hours. Turn bag over a few times. Heat skillet with small amount of olive oil or heat grill and cook chicken until done, about seven minutes a side. Chill in refrigerator. (Will keep a day or two in refrigerator.)

Slice chicken and toss with remaining ingredients in large bowl with dressing. Makes two generous servings.