



SOUTH CENTRAL CHAPTER

Recipes & Fun Things



[Cranberry Relish](#)
[Betty's Yummy Coconut Pie](#)
[Greta's Crock Pot Meatballs](#)
[Greta's Cream Cheese w/Pepper Jelly Appt](#)
[Pina Colada](#)
[Peach Cobbler](#)
[Chocolate Lasagna](#)
[Peanut Butter Cookies](#)
[Pecan Pie Cobbler](#)
[Amish Macaroni Salad](#)
[Cream Bacon & Cheese](#)
[Corn Casserole](#)
[Cinnamon Roll Breakfast Ring](#)
[Garlic Parmesan Pull Apart Bread](#)
[Crockpot Potato Soup](#)
[Garlic Rubbed Roasted Cabbage Steaks](#)

CRANBERRY RELISH

Donna Anderson

- 1 12 oz package fresh cranberries
- 1 small thin skinned orange, quartered (do not peel)
- 1 medium apple, quartered and seeded
- 1 small can crushed pineapple, drained, chopped nuts
- 3/4 to 1 cup sugar (to taste)

Chop cranberries, orange and apple in food processor. Stir in pineapple and nuts. Add sugar to taste. Chill



Betty's Yummy Coconut Pie

CRUST:

- 2 cups crushed Graham Cracker crumbs
 - 1/4 cups of sugar
 - 1/2 cup butter or margarine, melted
- In a small bowl combine crumbs + sugar.
Add melted butter.
Toss till combined.
Press into 9/13 pan.
Chill while preparing pie filling.



PIE FILLING:

- 1 1 can of Eagle Brand milk
- 1 8oz. Cream cheese softened
- 1 large container of cool whip (thawed)
- 1 7oz. Bag of coconut
- 1/2 stick of butter
- 1 jar Carmel topping
- 1 cup of chopped pecans

Mix cream cheese, Cool Whip & Eagle Brand milk.

Set aside.

Melt butter in large skillet, add coconut, stir till coconut is lightly toasted.

Add pecans.

Layer cream cheese mixture and coconut mixture, then drizzle with Carmel topping.

Layer x2, Cover & chill before serving.

Greta's Crock Pot Meatballs

- 1 package Frozen Italian meatballs
- 1 Small bottle of your favorite barbecue sauce
- And equal parts of your favorite grape jelly

Put in your crock pot and cook on low for about four hours



Greta's Cream Cheese with Pepper Jelly Appetizer

Start with a block of Cream cheese
Buy jar of pepper jelly red or green put on top of cream cheese.

Serve with favorite crackers.

Or you can make individual hors d'oeuvres



Pina Colada

Tony Todd

1. 1 small can of Pineapple Juice (177 ml)
2. Use the same can fill it with pure Coconut Milk
3. Using the same can & fill it with Pina Colada mix (liquid)
4. Using the same can & fill it with Puerto Rico Rum.

Once it is mixed in a blender, add ice and blend till it is smoothly blended.



Peach Cobbler

Gloria Adcock

- 1 yellow cake mix
- 1 can of sprite
- 1 stick of butter
- 3 cans of sliced peaches (drained)

Place peaches in 9 X 13 pan, add butter in pieces, add cake mix, then pour in sprite.

Bake in a 350 degree oven for 1 hour.

Chocolate Lasagna

Susan Gesford

Ingredients:

- 1 package Oreos (36 cookies)
- 6 Tablespoons melted butter
- 8 ounces softened cream cheese
- 1/4 cup sugar
- 2 Tablespoons milk
- 12 ounces Cool Whip, divided
- 2 – 3.9 ounce packages Chocolate Instant Pudding
- 3 1/4 cups cold milk
- 1 and 1/2 cups mini chocolate chips



Instructions:

- Pulse Oreos in the food processor until crumbs.
- Stir with the butter and press into a 9 x 13 inch pyrex baking dish.
- Chill a few minutes.
- Meanwhile, in a mixer, beat cream cheese fluffy.
- Add 2 Tbsp milk & sugar.
- Add 1 and 1/4 cups Cool Whip.
- Spread this mixture over the chilled crust.
- In another bowl, whisk puddings with 3 & 1/4 cups milk until thickens.
- Spread this over the cream cheese layer.
- Chill 5 mins.
- Spread rest of Cool Whip on the top and sprinkle with mini chocolate chips.
- Chill several hours or over night before cutting –

Peanut Butter Cookies

Myrna Haden

Box yellow Cake Mix,
2 eggs,
1/2 cup cooking oil,
1 cup peanut butter.



Cook at 350 for 10 minutes.

Makes 3 1/2 dozen medium sized cookies. Very soft and chewy.

PECAN PIE COBLER

Thelma Pierot

1 box Pillsbury refrigerated pie crusts, softened as directed on box
2 ½ cups light corn syrup
2 ½ cups packed brown sugar
½ cup butter, melted
4 ½ teaspoons vanilla
6 eggs, slightly beaten
2 cups coarsely chopped pecans
Butter-flavor cooking spray
2 cups pecan halves
Vanilla ice cream, if desired



Heat oven to 425. Grease 13X9 inch glass baking dish with shortening or cooking spray. Remove 1 pie crust from pouch: unroll on work surface. Roll into 13X9 inch rectangle, trim sides to fit baking dish. Place crust in dish.

In large bowl, stir corn syrup, brown sugar, butter, vanilla and eggs with wire whisk. Stir in chopped pecans. Spoon half of filling into pastry lined dish.

Remove second pie crust from pouch: unroll on work surface. Roll into 13X9 inch rectangle: trim sides to fit baking dish. Place crust over filling. Spray crust with cooking spray.

Bake 14 to 16 minutes or until browned. Reduce oven temperature to 350.

Carefully spoon remaining filling over baked pastry; arrange pecan halves on top in decorative fashion.

Bake 30 minutes longer or until set. Cool 20 minutes on cooling rack. Serve warm cobbler with vanilla ice cream.

Makes 12 servings.

AMISH MACARONI SALAD

Thelma Pierot

INGREDIENTS

1 lb. Salad macaroni
4 hard boiled eggs
1 small onion finely diced
3 celery ribs small diced
1 small sweet pepper seeded and diced (red or orange)

DRESSING

2 cups light mayonnaise (do not use miracle whip)
½ cup sugar
1/8 cup yellow mustard
2 Tablespoons white vinegar or apple cider vinegar
¾ teaspoon celery seeds
¼ teaspoon salt
Paprika (to garnish)

Cook macaroni according to directions, drain well.

While pasta is cooling mix up all the dressing ingredients till well blended and set aside.

Chop up all the veggies.

When pasta has cooled and drained well, mix in the dressing. (add all of it if you like creamy salad, if not, leave out about ½ cup of the dressing)

Remember that as it sets, it will soak up some of the dressing.

Refrigerate for at least one hour. The longer you let it set the better the flavor.

Overnight is not too long!

CREAM BACON & CHEESE

Thelma Pierot

6 oz. sour cream
8 oz. cream cheese (softened)
2 cups (8 oz) shredded cheddar cheese
1 jar (3 oz) bacon bits
1 cup chopped green onions
1 envelope onion soup mix

DIRECTIONS:

Preheat oven to 400. In a mixing bowl, stir together sour cream and cream cheese.

Fold in shredded cheese, bacon bits, onions and Onion soup mix.

Pour into 2 quart baking dish, cover & bake for 25-30 minutes or until hot and bubbly.

Serve with chips, crackers or vegetables

CORN CASSROLE

Thelma Pierot

- 1 (15oz) can whole kernel corn, with liquid
- 1 (14oz) can cream style corn
- 1 cup small uncooked seashell pasta
- 1/2 cup butter, cut into pieces
- 1 cup cubed processed cheese or shredded cheese

DIRECTIONS

1. preheat oven to 350
2. In a medium baking dish, mix the whole kernel corn, uncooked pasta & butter
3. Bake, covered for 30 minutes in preheated oven.
4. Remove cover, stir and continue baking for 30 minutes more or until the pasta is tender but firm.

I double for a large group

Cinnamon Roll Breakfast Ring

- 2 small tubes refrigerator buttermilk biscuits
- 3 Tbsp. butter, melted
- 1/2 C. pancake syrup (any brand you like)
- 1/3 C. packed light brown sugar
- 1/2 tsp. cinnamon
- 1/4 C. chopped pecans, optional

Instructions:

Spray a fluted pan with non-stick spray.

Combine the melted butter & syrup in a small bowl & set aside.

In another bowl, combine the brown sugar, cinnamon, & nuts (if desired).

Place about half of the syrup mixture in the bottom of the pan.

Then sprinkle half of the brown sugar mixture on top.

Lay the biscuits on the bottom of the pan, overlapping edges (closely together) to form a ring.

Top with remaining syrup & sugar mixtures.

Bake at 375 degrees for approximately 20-25 minutes or until golden brown.

Cool for 1 minute in the pan, then invert onto a serving platter

GARLIC PARMESAN PULL APART BREAD

1 Can of refrigerated Grands biscuits
1/2 stick of butter
3 cloves garlic – minced
1/2 cup grated parmesan cheese
1 tablespoon Italian seasoning

Directions:

Preheat oven to 350, cut biscuits into quarters.
Melt butter and toss in biscuit pieces.
Roll pieces in garlic cheese, seasoning mixture.
Bake 20 or 22 minutes.



CROCKPOT POTATO SOUP

Ingredients:

2 (14 oz.) cans chicken broth
1 can cream of chicken soup
1 (30 oz.) bag frozen hash-brown potatoes
½ cup chopped onion
Black pepper
8 oz. of softened cream cheese

Place hash browns, broth, soup, onion and black pepper in crock pot and cook covered for 5 hours.

Stir in cream cheese and cook for 30 minutes, stirring occasionally.

Garlic Rubbed Roasted Cabbage Steaks

Ingredients:

- 1 large head of cabbage cut into 1 inch slices
- 2 TBSP olive oil
- 3 garlic cloves smashed
- Kosher salt
- Black pepper
- Cooking spray



Directions:

1. Preheat oven to 400 and spray a baking sheet with non-stick cooking spray.
2. Cut cabbage from the root end into 1 inch thick slices
3. Rub both sides of cabbage with smashed garlic
4. Brush each side evenly with olive oil
5. Sprinkle salt and pepper on each side
6. Roast on middle rack 30 minutes, flip cabbage steaks and roast an additional 30 minutes until edges are brown and crispy.