

# 2002 CHELCO Recipes

## ***Sweet Success Smoked Pork Chops***

- 4 smoked pork chops
- 2 medium sweet potatoes
- 4 medium cooking apples
- 1 cup light brown sugar
- 1 tsp. Cinnamon
- Water

Place pork chops in foil lined 9x13 baking pan. Pare sweet potatoes and slice thin. Place over pork chops. Pare and core apples. Cut into chunks and place over potatoes. Mix brown sugar, cinnamon. Add water to make 1 ½ to 2 cups of liquid. Mix well; pour over mixture. Bake at 350 degrees for 45 minutes. Makes 2 servings.

## ***Skillet Sweet Potatoes***

- Leftover baked sweet potatoes
- 2 Tbs. oil

Peel sweet potatoes and slice as thin as possible without breaking. Heat oil on high in an iron skillet. When heated, fry sweet potato slices until browned on each side.

## ***Gimme Mo Chicken Stew***

- 1 medium whole chicken
- 1 can cream of chicken soup
- 2 medium potatoes
- 1 10-oz can Rotel tomatoes
- 1 15-oz can of cream style corn
- 1 15 oz can of whole kernel corn

Boil chicken in salted water. Remove from pot and debone. Add cream of chicken soup to stock and mix well. Cube potatoes in small pieces and add to soup stock. Cook until done. Add Rotel and cans of corn. Add chicken. Stir a few times and serve.

## ***Fresh Strawberry Tossed Salad***

Sharon Collinworth

Winter's over, time to plan a spring picnic. At your next picnic or backyard cookout, try a new variation on the standard tossed salad by adding fresh strawberries and toasted pecans.

- 2 heads of romaine, torn into bite-size pieces
- 2 cups sliced fresh strawberries
- 2/3 cup pecans, toasted
- 4 oz. bacon, crisp-fried, crumbled
- Poppy seed dressing

Toss the romaine, strawberries, pecans and bacon into a bowl just before serving. Add the Poppy Seed dressing, tossing to coat. Spoon into a crystal salad bowl. Yield: 8 to 10 servings.

## ***My Red Skin Potato Salad***

Pam Burns

If your picnic includes traditional hamburgers and hotdogs, try a different type of potato salad and liven things up.

- 5 lb. bag red skin potatoes
- 1 lb. thin sliced bacon
- 1 - 2 large onions, chopped
- 1 -2 large green peppers, chopped
- 4 - 5 boiled eggs, chopped
- 1 small jar of dill relish
- mayonnaise
- mustard
- garlic salt
- pepper

Cut up the potatoes leaving the skins on and boil with garlic salt and pepper until soft. While potatoes are boiling, fry bacon until crisp and set aside. After potatoes are done, drain them; then add mayonnaise (about 1 to 2 cups depending on your taste), then add about 2 tsp. mustard (or more depending on taste). Add eggs, onion, and pepper to potatoes. Drain the dill relish, crumble up bacon and add to the potatoes. Mix thoroughly. Add salt if needed. You can add or subtract the amount of mayo and mustard to suit your taste. You can also make it with less fat by using light mayo and turkey bacon.

## ***Ice Box Pudding***

Pam Odom

- 1/4 lb. butter
- 3 eggs
- 1 lb. pecans
- 1 lb. English walnuts
- 1 cup sugar
- 1 large can crushed pineapple
- 1 lb. vanilla wafers

Cream butter and sugar, then add the eggs and beat until creamy and light. Add the pineapple and finely chopped nuts. Line dish with vanilla wafers, then spread a layer of filling, another layer of vanilla wafers, then more filling until all is used. Let stand in ice box or cold place for 24-48 hours. May be served with whipped cream.

## ***Key Lime Pie***

Submitted by Barbara Coffield

- 1 can Eagle Brand condensed milk
- ½ cup lime juice
- 2 eggs, separated

Separate eggs, set whites aside. Beat yolks until foamy; stir in Eagle Brand milk. Mix well until thick. Add lime juice and a few drops of green food coloring. Mix well. Pour into graham cracker crust. Beat egg whites with 2-3 tablespoons of sugar or cream of tartar until stiff peaks form. Top pie. Bake at 350 degrees until a light brown.

## ***Sugar Free Lemon Pie***

- 1 large box sugar-free instant pudding mix
- 1 tube Crystal Light lemonade mix
- 2 ½ cups fat free milk
- 1 12 oz. fat free Cool Whip
- 2 graham cracker crusts

Combine dry pudding mix and lemonade mix in a bowl, add milk and beat well with a wire whisk until thickened. Fold in Cool Whip and pour into pie crusts. Chill several hours before serving.

## **Jubilee™ Classic Gulf South Fried Shrimp**

(Bad Byron's recipes)

- 3/4 cup buttermilk
- 1 cup cornmeal, fine grind or flour
- 3 T. Bad Byron's Jubilee™ seasoning

Season cornmeal or flour with remaining 2 T. of Jubilee™ Mix well.

Dip shrimp first in seasoned buttermilk, then lightly dust in seasoned cornmeal or flour. Shake off excess. Fry at 350 degrees until golden (approximately 3-4 minutes). Drain on paper towels. Yields 2 pounds.

## **Butt Rub® Spiced Pecans**

(Contributed by Kathy Carpenter)

- 2 cups pecan halves
- 1 ½ T. butter
- 1 T. Butt Rub®
- 1 T. sugar

Preheat oven to 350 degrees. Melt butter and toss with pecans until evenly coated. Mix sugar and Butt Rub®, then season with spice mixture. Bake on sheet pan until golden (approximately 15 minutes). Cool and serve. Store in air tight container.

## **Butt Rub® Baby Back Ribs**

(Contributed by Kathy Morrow)

2 slabs pork baby back ribs  
Bad Byron's Butt Rub®

Basting liquid

- 1 cup white wine
- 2 T. white wine vinegar
- 2 T. Worcestershire sauce
- 1 T. Tupelo honey
- 2 cloves of garlic, chopped

Place each slab on a piece of heavy duty foil. Sprinkle each with Bad Byron's and pat into the meat. Fold foil closed. Refrigerate for at least one hour. Combine basting ingredients in a glass bowl and microwave for one minute on high.

Place the ribs on a baking sheet. Open one end of the foil on each package and pour half the liquid into each pack. Cook in 250 degree oven for 2 ½ hours. Pour liquid off ribs into saucepan; simmer until reduced by half. Brush onto ribs and place on grill or under broiler until the glaze caramelizes slightly.

Serves 4

## ***Artificial Oysters***

(This recipe may be found in many old cookbooks and dates as far back as the American Revolution. It has been updated.)

- 3/4 cup flour
- 1 12 oz. can of whole kernel corn, drain and reserve juice
- Salt and pepper to taste
- 1 egg

Beat the egg and add the corn. Add flour, salt and pepper. Stir and add 1 or 2 tablespoons of juice. Drop the batter by the tablespoon into a hot fry pan with a small amount of butter or vegetable oil. Cook on both sides until lightly browned. Drain on paper towels.

## ***Pineapple Cream Pie***

(This pie recipe comes from the September 1957 issue of Pole to Pole News, CHELCO's publication for many years.)

### ***Crust***

- 1/4 cup granulated sugar
- 1/4 cup softened butter (do not melt)

### ***Filling***

- 2/3 cup sugar
- 3 Tbs. cornstarch
- 2 cups milk
- 3 beaten egg yolks
- 1 Tbs. butter
- dash of salt
- 1 9 oz can crushed pineapple, drained
- 1 tsp. vanilla

*Crust:* Thoroughly blend together the crumbs, sugar and soft butter. Press firmly into an even layer against the bottom and sides of a 9" pie pan. Bake at 375 degrees. Cool before filling.

*Filling:* Mix sugar and cornstarch. Add milk and cook, stirring until thickened. Add egg yolks and mix well. Continue to cook over medium heat, stirring constantly, until thick. Remove from heat, blend in vanilla, butter and salt. Add the drained, crushed pineapple. Pour into pie shell. Cool. Sprinkle with 1/2 cup graham cracker crumbs. If desired, top with meringue rather than crumbs. Beat three egg whites and 6 Tbs. sugar until stiff peaks form. Spread over pie filling. Brown meringue in 375 degree oven for 10 to 15 minutes.

## ***Molasses Sugar Cookies***

- 3/4 cup shortening
- 1 cup sugar
- 1/4 cup molasses
- 1 egg
- 1 tsp. soda
- 1/2 tsp. salt
- 2 cups all-purpose flour
- 1/2 tsp. cloves
- 1/2 tsp. ginger
- 1 tsp. cinnamon

Mix all ingredients thoroughly. Roll into balls and roll in granulated sugar. Place on cookie sheet. Bake 8-10 minutes at 350 degrees.

## ***Sweet Potato Pone***

- 3 cups sweet potatoes
- 1 stick margarine
- 1 cup sugar
- 2 eggs, slightly beaten
- 2 tsp. vanilla

Peel, slice and cook potatoes until tender. Drain well and mash with a potato masher. Do not use a mixer. It will make the pone fluffy, and it is meant to be very dense. Add remaining ingredients. Liberally grease an iron skillet with oil. Bake potato mixture in iron skillet at 375 degrees for about 45 minutes. It's not as sweet as most of the sweet potato souffle recipes, so you get more of the potato flavor.

## ***Choco-Dot Pumpkin Cake***

- 2 cups flour
- 2 tsp. baking powder
- 1 tsp. salt
- 1 ½ tsp. cinnamon
- ½ tsp. cloves
- ¼ tsp. allspice
- ½ tsp. ginger
- 2 cups sugar
- 1 tsp. soda
- 4 eggs
- 1 cup oil
- 2 cups pumpkin
- ½ cups Bran Flakes
- 1 6 oz. package chocolate chips
- 1 cup chopped nuts

Sift together flour, baking powder, soda, salt, spices and sugar. Set aside. In a large bowl, beat eggs until foamy, add pumpkin, oil and bran flakes. Mix well. Add sifted dry ingredients, mixing only until combined. Stir in chocolate chips and nuts. Spread evenly in ungreased angel food cake pan. Bake at 350 degrees for 1 hour and 10 minutes or until wooden pick inserted in center comes out clean. Cool completely before removing from pan. Place on cake plate and drizzle with glaze.