

pss Recipes

pss wishes to share their special recipes with you.

Please enjoy!

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Recipes

Meatloaf

Donna Greene

Ingredients:

2.5 lbs hamburger (75-80% lean)

1 can Campbell's Chicken Noodle Soup

2 Eggs

1 large Green Pepper chopped

Italian Seasoned Bread Crumbs

6 – 8 slices American Cheese OR equivalent in Velveeta Cheese

In a large bowl combine hamburger, soup, 2 eggs and green pepper. Mix well together (I use my hands). Add breadcrumbs until you can roll into 2 balls.

In a 9 x 11" baking pan push one ball of the hamburger into the bottom of the pan. Add the cheese in a layer. Cover with second ball of hamburger covering cheese.

Bake at 350, covered, for approximately 1 hour or until done to your liking.

CHRISTMAS CAKE RECIPE

Joe Tucker

You'll need the following:

1 cup of water

1 cup of sugar

4 large brown eggs

2 cups of dried fruit

1 teaspoon of salt

1 cup of brown sugar

Lemon juice

Nuts

1 bottle of whisky

Sample the whisky to check for quality. Take a large bowl. Check the whisky again. To be sure it's the highest quality, pour one level cup and drink. Repeat. Turn on the electric mixer, beat one cup of butter in a large fluffy bowl. Add one teaspoon of sugar and beat again. Make sure the whisky is still OK.

Cry another tup. Tune up the mixer. Beat two leggs and add to the bowl and chuck in the cup of dried fruit. Mix on the turner. If the fired druit gets stuck in the beaterers, pry it goose with a drewscriver.

Sample the whisky to check for tonsistency. Next, sift two cups of salt. Or something. Who cares? Check the whisky. Now sift the lemon juice and strain your nuts. Add one table. Spoon the sugar or something. Whatever you can find. Grease the oven. Turn the cake tin to 350 degrees. Don't forget to beat off the turner. Throw the bowl out of the window. Check the whisky again and go to

Recipes

Chewy Peanut Butter Crunchies:

Cheryl Price

2 cups sugar
2 cups corn syrup
2 cups peanut butter
12 cups frosted flakes cereal

Mix & melt sugar, corn syrup and peanut butter in medium pan on low-medium heat.
Bring to slight boil. Stir so it will not stick.

Measure frosted flakes into big bowl. This is kinda messy, so the bigger bowl the better.
Pour the melted peanut butter mixture into the frosted flakes. Careful, the stuff is sticky and hot! Mix until evenly blended.

Pour into greased [sprayed] 9 x 11 pan.

[The batch I made was using an oblong brownie pan – I think it's 9 x 11, but if you want thicker bars, use a smaller pan].

Recipes

Special Cake
Justin Follansbee

1 box yellow cake mix
1 box instant chocolate pudding
1 cup sour cream
1 tbl spoon vanilla extract
4 eggs
1/2 cup oil
2/3 cup Capt Morgan (original recipe calls for 1/3, but not enough) Use
the private stock.

blend all then spoon in 1 cup chocolate chips

bunt cake - grease + flour

bake 45 min @ 350

Recipes

Kielbasa Special

Rachel Richard

Go to store and buy veggies and dip already prepared, HAHA.

No, here is my Kielbasa recipe that I've brought here before and everyone loved.

3LBs kielbasa

Low boil in equal parts of beer and brown sugar for 1 hour.

Recipes

Nacho Dip

Shirley Mughmaw

Place a layer of Cream Cheese on the bottom of a cooking dish.
Next add a layer of Hormel Chili sauce.
Next add a layer of Salsa (mild, medium, Hot).
Finally add a layer of cheese.
Cook for about 20 minutes at 375.

Recipes

Lime/lemon Rice

Neetu Gupta

Ingredients:

2 cups boiled Rice
1/3rd cup Lemon Rice
6 Tbsp Oil
_ tsp Black Mustard seeds
Few curry leaves
3-4 green chilies
Salt to taste
1/4th tsp. turmeric powder
1/4th cup peanuts

How to make lemon rice:

- * Heat oil in a pan and add mustard seeds, allow to splutter.
- * Add turmeric powder and peanuts, fry till brown.
- * Now add green chilies, curry leaves, salt and fry for 2 minutes.
- * Take it off from the flame and add lemon juice and mix well.
- * Now add this to the boiled rice and mix well.

Lemon rice is ready to be served.

Recipes

Veggie Pizza

Joe Tucker

- 2 - packages crescent rolls
- 2 - 8 oz cream cheese - room temperature
- 3/4 cup of Miracle Whip
- 1 - package of Hidden Valley Ranch dressing mix
- Assorted chopped veggies (carrots - broccoli - tomatoes, etc.)
- Shredded Cheddar Cheese with Jalapenos
- 2 - teaspoons pesto

- Flatten crescent rolls and spread on a cookie sheet
- Bake at 350 degrees for 10-12 minutes
- Beat cream cheese, dressing mix and miracle whip
- Spread over rolls
- Cover with chopped veggies
- Sprinkle with cheese over top and press down on top to push everything into cream cheese
- Refrigerate overnight
- Cut into squares and serve

Veggies

Carrots (3-4), red pepper (1), broccoli (one cup), onions (1-2 depending if you like onions). You can also use zucchini or squash if you like.

Recipes

Lobster Stuffed Tenderloin

Peg Busch submitted by Jackie Busch

3-4 lbs beef tenderloin	6 slices bacon, partially cooked
2 (4oz) frozen lobster tails	_ c. butter
1 Tbsp. Butter, melted	_ c. dry white wine
1 _ tsp. Lemon juice	1/8 tsp garlic salt
_ c. sliced scallion	

Cut beef lengthwise to within _ inch of bottom to butterfly. Place frozen lobster tails in boiling water. Return to boil. Reduce heat. Simmer 5-6 minutes; shell lobster, cut in half lengthwise. Place lobster end to end, inside beef. Combine the lemon juice and butter and drizzle over lobster. Close meat; tie with string. Place on rack in shallow pan. Roast 425 degrees for 45-50 minutes. Lay bacon slices on top, roast 5 minutes more. In saucepan, cook green onions in remaining butter till tender. Stir often. Add wine, garlic salt and cook till all heated. Pour over meat. Ready to serve.

Chocolate Velvet Cheesecake

Robert Seguer

Prep time: 20 minutes plus refrigerating

Cooking time: 45 minutes

Crust

1 cup vanilla wafer crumbs

_ cup chopped pecans

3 tablespoons granulated sugar

_ cup (1/2 stick) margarine, melted

Filling

2 packages (8 ounces each) Philadelphia Brand Cream Cheese, softened

_ cup packed brown sugar

2 eggs

1 package Baker's Semi-Sweet Real Chocolate Chips, melted

3 tablespoons almond-flavored liqueur

Topping

2 Cups Breakstone's Sour cream

2 tablespoons granulated sugar

-Crust: Heat oven to 325 F

Mix crumbs, pecans, granulated sugar and margarine; press onto bottom of 9 inch springform pan. Bake 10 minutes

-Filling: Beat cream cheese and brown sugar at medium speed with electric mixer until well blended. Add eggs, 1 at a time, mixing well after each addition. Blend chocolate and liqueur; pour over crust.

-Bake 35 minutes. Increase oven temperature to 425 F.

-**Topping:** Mix sour cream and granulated sugar; carefully spread over cheesecake. Bake 10 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Refrigerate.

Garnish with chocolate leaves if desired.

To Make Chocolate Leaves: Wash and dry lemon leaves. Brush leaves with melted Semi-sweet chocolate chips; refrigerate. Carefully peel back leaves from chocolate.

Recipes

Artichoke Dip

Jackie Busch

- 1 Can (soup size) of artichoke hearts (not marinated)
- 1 Cup regular mayonnaise
- 1 Cup parmesan cheese

Drain artichokes and chop.

Mix with mayo and cheese.

Bake (uncovered) at 350 for 1/2 hour

Spread on mini pumpernickel bread.

Recipes

Seafood Newburg

Lori Bryant

1- 16oz logistinos	1 lb medium shrimp
1 lb of mushrooms	1/3 c flour
1 tsp salt	_ tsp pepper
4 cups of Half and Half	_ cup milk
_ c pasteurized cheese	1 pkg frozen peas
1 6oz pkg crabmeat w/liquid	_ cup cooking sherry
2 4oz jars pimento cut into strips	paprika

In 3 TBLSP hot butter, cook mushrooms until tender – remove to bowl. In the same sauce pan melt 4 more TBLS butter. Stir in flour salt and pepper until blended. Gradually stir in Half & Half and milk until mixture is smooth. Add seafood, peas, sherry and mushrooms. Cook stirring frequently until mixture is slightly thickened. Stir in cheese and pimento.