

Menus That Make Cents



by
Jill Cooper

Menus That Make Cents Complete with Recipes

By
Jill Cooper
Tawra Jean Kellam

Original Artwork by:
David G. Cooper
Wichita, KS

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Visit us on the Web!
<http://www.LivingOnADime.com>

E-mail
editor@livingonadime.com

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Beef

**Best BBQ Brisket
Cottage Fries
Green Beans
Cornbread**

Best BBQ Brisket

6-8 lb. brisket
3 Tbsp. liquid smoke
Salt, pepper, garlic and onion salt
Worcestershire sauce

Rub liquid smoke on meat. Sprinkle with salt, pepper, garlic and onion salt. Cover and set overnight in refrigerator. Sprinkle with Worcestershire sauce and bake at 275 degrees for 4-6 hours. When done, cover with barbecue sauce.

Barbecue Sauce

1 cup broth
1 cup ketchup
1 cup barbecue sauce
1 Tbsp. cornstarch
3-4 Tbsp. brown sugar
2 Tbsp. each of vinegar, Worcestershire, and onion

Mix ingredients together and serve.

**Beef Au Jus
Boiled Potatoes
Carrots
Cinnamon Roll Pudding**

Beef Au Jus

Slow cook a roast with potatoes and carrots in a slow cooker or in the oven. Slice the roast and serve on Hoagies or large rolls. Serve with a small bowl of beef juice from the roast to dip the sandwiches in.

A delicious way to eat the potatoes is to mash them on your plate, pour some of the “au jus” on them along with a dollop of butter or sour cream or both. (Oh, yum!)

Cinnamon Roll Pudding

Save those one or two cinnamon rolls or donuts that dry out or get stale and toss them in the freezer. You will always have them then to make this yummy “comfort food” dessert.

2-4 cinnamon rolls or donuts (about 3 cups)
2 eggs
1 1/2 cup milk
3/4 cup sugar
1 tsp. vanilla
1/4 tsp. salt
1/4 cup margarine or butter, melted
2 Tbsp. honey
Caramel ice cream topping

Place torn rolls in a 1 quart greased baking dish. In a bowl, slightly beat eggs. Then add milk, sugar, salt and vanilla and mix. Pour over rolls. Combine honey and butter and pour over everything. Bake at 300 degrees for 1 hour or until light brown. Serve with caramel topping. Makes 4-6 servings.

**Swiss Steak
Mashed Potatoes
Garlic Green Beans
Bread, Butter and Jam
Coconut Brownies**

Ketchicola Roast

We are blessed with many good cooks in our family. This recipe comes from my mother-in-law, Rosella.

- 1 (3-3 1/2 lb.) beef chuck roast
- 1 onion, sliced
- 1 cup ketchup
- 1 cup cola soft drink
- Salt and pepper to taste

Season roast and sear on both sides. Place in a roasting pan or slow cooker. Cover with onion. Mix ketchup and cola together; pour over roast. Bake covered 3 hours in oven at 325 degrees or until meat is tender. (Or bake 6-10 hours in slow cooker.) Add additional cola as needed if the liquid cooks down.

Garlic Green Beans

- 2 Tbsp. olive oil
- 3 tsp. cider vinegar
- 2 tsp. dried onion
- 2 cloves garlic, finely chopped
- Salt and pepper
- 3 cups frozen green beans, thawed
- 3 Tbsp. bread crumbs
- 3 Tbsp. Parmesan cheese, grated
- 1 Tbsp. margarine, melted

Mix first 5 ingredients. Add beans and coat with mixture. Pour into greased baking dish. Mix bread crumbs, cheese and butter and sprinkle over bean mixture. Bake uncovered at 350 degrees for about 15 minutes. (It just needs to be heated through.)

Coconut Brownies

1/4 cup butter, melted
1/4 cup brown sugar
2 eggs
1 tsp. vanilla
3/4 cup flour
1 tsp. baking powder
1/2 tsp. salt
1/2 -3/4 cup nuts

Topping:

1/4 cup butter, melted
1/2 cup brown sugar
1 cup coconut

Mix butter, sugar, eggs and vanilla. Add flour, baking powder, salt and nuts. Mix well. Pour into a greased 8x8 pan and bake at 350 degrees for 30 minutes or until done. Mix topping ingredients and spread over baked brownies. Place under the broiler (3 inches from heat) to slightly brown coconut.

**Blue Cheese Hamburgers
Potato Salad
Corn on the Cob
Green Beans
Banana Split Dessert**

Blue Cheese Hamburgers

To make Blue Cheese Hamburgers, just crumble some blue cheese into your hamburger before you make it into patties. It enhances the flavor of the hamburger.

Tip

If you are getting tired of having to carefully form another hamburger patty for the barbecue then here's an easy trick my mom always used to make hers.

Tear some wax paper into squares. I usually tear strips about 6 inches wide stack them together and cut the strips in half. This doesn't have to be perfect. You're just making squares that are just a little bigger than your patties.

Now lay down a wax paper square, set a ball of hamburger on it and top with another piece of wax paper. Take a plate and gently press the ball to the thickness that you would like.

Potato Salad

6 potatoes, peeled, cubed and boiled
3 eggs, hard boiled and chopped
2 slices bacon, fried and crumbled
2 carrots, peeled and chopped
1 dill pickle, diced
1 tsp. onion powder or 1/4 onion finely chopped, or to taste
1 tsp. garlic powder, or to taste
Salt to taste

Mix everything in a large bowl. You can adjust the ingredients to add more or less of something if you want.

Dressing:

1/4 cup Miracle Whip
2 Tbsp. to 1/4 cup sour cream
2-3 Tbsp. ranch dressing

I adjust the amount of dressing ingredients depending on how large my potatoes are. You can mix the dressing ingredients together first if you prefer, but I usually mix them right in with the salad ingredients. If the potato salad seems a little dry, I add a couple tablespoons of milk to make it more moist.

*When making potato salad, add the dressing to the warm potatoes. It will absorb the flavor better and give you a better taste.

Garlic Pickles

These garlic pickles are best when eaten on hamburgers!

8 heads of dill
4 cloves garlic
8 Tbsp. pickling spices
1 hot pepper, cut into 4-5 pieces
12 cucumbers, sliced (4-5 inches long)
1 cup water
4 cups vinegar
1/2 cup salt, non-iodized

Place 2 heads of dill, 1 clove garlic and 2 Tbsp. pickling spice into each jar. Add 1 piece of pepper to each jar. Pack sliced cucumbers into jars. Boil last three ingredients and pour over cucumbers. Refrigerate several weeks before serving. Makes 4-5 pints.

Banana Split Dessert

Crust:

2 cups graham cracker crumbs
1/2 cup butter or margarine, melted

Mix and press into a 9x13 pan.

1st Layer:

2 cups powdered sugar
1 cup butter, softened
1 tsp. vanilla
2 eggs (may use egg substitute)

Mix together and beat for 2 minutes. Then pour over crust.

Topping:

3 bananas, sliced
1 cup strawberries, sliced
1 (12 oz.) can crushed pineapple, drained
3 cups whipped topping
1 cup nuts, chopped
Chocolate sauce and cherries

Top filling with bananas, strawberries and pineapple. Cover with whipped topping and sprinkle with nuts. Chill for at least 12 hours. Serve with chocolate sauce and cherries.

**Chicken Pitas
Potato Salad
Fresh Veggies Of Any Sort
Baked Beans
Watermelon**

Chicken Pitas

1-2 cups chicken, cooked
1/2 cup cucumbers, largely diced
1 carrot, sliced
3-4 radishes, sliced
1/4 cup black olives, sliced
4-8 oz. mozzarella cheese, grated
1/3 cup Italian salad dressing
5 pita breads, halved

In a bowl, combine everything and toss with dressing. Line pitas with lettuce and fill with chicken mix.

Tip

If you need to cut boneless, skinless chicken, it cuts easier if it is slightly frozen.

Stacked Enchiladas Tortilla Chips Grandma's Banana Dessert

Stacked Enchiladas

1 lb. hamburger, fried, drained and seasoned with salt, pepper, onion and garlic powder
1/2 head of lettuce, chopped
1 tomato, chopped
8 oz. cheddar cheese, grated
Corn tortillas, 1-2 per person
1 can enchilada sauce
Cooking oil or water*

Fry hamburger, chop lettuce and tomato and grate cheese. Add enchilada sauce to hamburger and keep warm. Pour cooking oil or water about 1/2 inch deep in medium pan and heat.

For the next step, you will be layering things quickly so make sure your plates and ingredients are all lined up and ready to go before you start. The oil is ready when a tortilla touched to the oil sizzles. If you use water instead bring to a simmer.

Quickly dip each tortilla into oil or water for 2-3 seconds (just long enough to make the tortilla very soft and pliable). This happens very fast, so be quick and watch it.

Lay tortilla on a plate and layer with 2-3 tablespoons of hamburger mix, cheese, lettuce and tomato.

Add a second or third layer of everything for men and teens or anyone with a hearty appetite. Serves about 4-6 depending on how much you put on each layer.

If I know I'm going to have a busy day I will fry the hamburger in the morning or the day before and add the enchilada sauce to it. I store it in a microwave container so I can quickly warm it when I need it. I buy grated cheese and bagged lettuce so I can have dinner ready in about 10 minutes. Even if I have to start from scratch with everything it only takes me 20 minutes to make this meal.

* To save on calories

Grandma's Banana Dessert

This very simple dessert was always served at my husband's family's dinner. Young and old alike loved this old fashioned favorite.

2 small pkg. instant banana pudding
4 cups milk
2-3 bananas
Vanilla wafer cookies
1 small container whipped topping
Nuts, chopped, optional

Prepare pudding according to package directions and set aside. Cover bottom of 9x13 pan with vanilla wafers. Place a layer of sliced bananas on top of vanilla wafers, then spread with pudding. Top it all with whipped topping and sprinkle with nuts. Chill. Best served the same day.

Tip

Having trouble getting your children to eat their food at dinner time?

Try serving just water for a beverage. A lot of times children fill up on juice, milk or pop before they even get their food on their plates. They are not as likely to tank up on liquid if that liquid is water.

Beefy Burgers
Boiled Red Potatoes
"Cool" Veggie Salad
Bread With Butter And Jam
Butterscotch Pudding Parfaits
(layers of butterscotch pudding and
whipped topping)

Beefy Burgers

- 1 lb. ground beef
- 1 egg
- 1/3 cup bread crumbs
- 1 can beefy mushroom soup
- 1 can French fried onions

Mix first 3 ingredients and shape into 4-5 large patties. Brown patties on both sides and then cover in soup. Simmer 20 minutes. Top with French fried onions.

"Cool" Veggie Salad

- 1 head cauliflower, cut into pieces
- 1 bunch broccoli, cut into pieces
- 10 oz. frozen peas
- 1/4 to 1/2 cup onion, chopped

Dressing

- 1 cup sour cream
- 1 cup salad dressing (like Miracle whip)
- 1 pkg. Hidden Valley Ranch dressing mix

Mix dressing ingredients. Pour dressing over veggies and chill overnight. This will keep well in the fridge for several days.

**Pizza Bake
Peas
Tossed Salad
Strawberries Over Cream**

Pizza Bake

- 1 pkg. macaroni and cheese
- 1 lb. ground beef
- 1 medium onion, sliced
- 1 small green pepper, sliced (optional)
- 1 cup (4 oz.) cheddar cheese, grated
- 1 (14 oz.) can pizza sauce
- 1 (3-4 oz.) pkg. pepperoni slices
- 1 cup (4 oz.) mozzarella cheese

Cook macaroni, drain and add only the cheese packet. Pour into 9x13 pan or baking dish and sprinkle with cheddar cheese. In a pan, cook beef, onion and pepper. Drain and spread over macaroni. Pour pizza sauce on top. Add pepperoni and mozzarella cheese. Bake uncovered at 350 degrees for 20 to 25 minutes, just until heated through.

Strawberries over Cream

This is a nice light dessert. It is not too sweet. Don't forget to add some vanilla to the whipped topping for more body and flavor.

- 1 envelope (1 Tbsp.) unflavored gelatin*
- 3/4 cup cold water
- 1 cup sour cream
- 1 small container whipped topping with 1 tsp. vanilla stirred in
- 2 pints strawberries, sliced

Pour water into a sauce pan, sprinkle with gelatin and dissolve over low heat. Stir in sour cream. Remove from burner and cool. When slightly cool, add whipped topping. Pour into mold, pan or bowl and chill. Serve topped with sliced strawberries. *Don't be afraid of unflavored gelatin. You can find it at the store by the Jell-O and it is just as easy to use.

Pork

**No Mess Dinner
Tossed Salad
Dinner Rolls
Chocolate Peanut Butter Pizza**

No Mess Dinner

- 1 pork chop, about 4 oz.
- 1 medium potato, sliced
- 1 large carrot, sliced
- 1/4 cup frozen peas
- 1 Tbsp. onion soup mix

Lay chop on a double thick piece of heavy duty foil, about 18 x14 inches. Layer with potato, carrot, and peas and sprinkle with soup mix. Seal well. Place on grill and cook covered over medium heat for about 30 minutes or until meat juices run clear. Turn occasionally.

Chocolate Peanut Butter Pizza

- 1 (17 ½ oz.) pkg. peanut butter cookie mix*
- 12 oz. cream cheese, softened
- 1 ¾ cups milk
- 1 (3.9 oz.) pkg. instant chocolate pudding
- 1 (8 oz.) container whipped topping
- 1/4 cup chocolate or peanut butter chips

Prepare cookie dough according to directions and press into a 12 inch pizza pan. Bake at 375 degrees for 15 minutes. Whip cream cheese in a bowl until smooth and spread over cooled crust. In the same bowl, mix milk and pudding for 2 minutes. Spread over cream cheese. Refrigerate until set, about 20 minutes. Top with whipped topping and sprinkle with chips. Chill for 1-2 hours.

*Note: You can use your own homemade cookie dough if you want. If there is extra dough left over, just bake it into cookies while you are baking the above or freeze to use later. Experiment with different cookie dough. For example use sugar cookie or chocolate chip dough in place of peanut butter.

Baked Pork Chops And Potatoes
Steamed Asparagus
Tossed Salad
with carrots and tomatoes
Chocolate Pudding
with whipped cream

Baked Pork Chops and Potatoes

6 pork chops
Salt and pepper
1/3 cup onions, chopped
Vegetable oil
4 cups potatoes, thickly sliced
1 can cream of mushroom soup
1 1/4 cups milk

Pour a couple of teaspoons of vegetable oil in a pan; add onions and sauté. Add pork chops that have been seasoned with salt and pepper; brown on both sides. Place potatoes in a 2 quart greased baking dish and arrange browned chops on top. Add the soup and milk to the cooked onions in the skillet. Stir and heat. Pour on top of chops and potatoes. Bake covered for 30 minutes at 350 degrees. Uncover and bake 30-40 more minutes. Serves 6.

BLT Sandwiches
(bacon, lettuce and tomato)
German Baked Beans
Mac and Cheese
Raspberry Rhapsody Salad

German Baked Beans

1 lb. hamburger
1/2 cup chopped onions
1 (12 oz.) can pork and beans
1 cup applesauce
1 Tbsp. mustard
1/2 cup brown sugar
1 cup catsup
Salt and pepper to taste

Fry hamburger with onions until brown. Add it and everything else into a large casserole dish. Bake 350 degrees for 30 minutes. In the summer, I would put this in a crock pot. If you don't have a crock pot then simmer on the stove, stirring occasionally.

Raspberry Rhapsody Salad

1 (6 oz.) pkg. raspberry Jell-O
2 cups boiling water
2 cups raspberry sherbet
1/2 to 1 cup frozen or fresh raspberries

Dissolve Jell-O in boiling water. Add sherbet and stir until melted. Add raspberries and chill until set. You can change the Jell-O to orange and use orange sherbet and mandarin oranges or strawberry Jell-O with strawberry sherbet and strawberries.

Tip

If you have an extra package of the cheese that comes in a box of macaroni and cheese dinner, sprinkle some of it onto a piece of buttered corn.

**Fried Ham Slices
Baked Potato
Steamed Asparagus
Orange Slices
Cornbread Muffins
Strawberry Dessert**

Strawberry Dessert

This is probably one of my favorite desserts, partly because it is not too rich. It is a very light dessert. It is an especially good dessert to keep made in the freezer for when unexpected company comes by. I like to use it for graduation parties, baby showers and other get-togethers because I can make it a week ahead of time and that means one less thing to have to deal with the day of the special event!

Crust:

1 cup flour
1/4 cup brown sugar
1/2 cup nuts
1/2 cup butter, softened

Mix and slightly press or crumble into a 9x13 pan. Bake at 350 degrees for 20 minutes. Stir occasionally while baking to make crumbly. When cooled, remove 1/3 of it and save to sprinkle on top of the dessert. Evenly spread out the remaining portion in the pan.

Topping:

2 egg whites (may use pasteurized)
2/3 cup sugar
1 (10 oz.) pkg. frozen strawberries
2 Tbsp. lemon juice (must use)
1 small container whipped topping

Place first 4 ingredients in a large bowl. Beat on high speed for 10 minutes or until it forms stiff peaks. Be sure to use a large mixing bowl because this really increases in volume. Fold in whipped topping and spread over crust, Sprinkle with the 1/3 cup of crumbs you saved back. Freeze 3-6 hours or overnight.

**Ham Sandwiches
Chips and Barbecue Dip
Sliced Tomatoes
Corn on the Cob
Orange Floats**

Barbecue Dip

Here's another great dip for when unexpected company drops in or you need something quick.

1 cup sour cream
1/2 to 3/4 cup barbecue sauce

Mix ingredients. I usually don't measure anything in this recipe. I just start adding the barbecue sauce to the sour cream until it tastes good. It's really yummy with plain old potato chips.

Orange Floats

Vanilla ice cream
Orange soda

Place one scoop of ice cream in a tall glass and pour a small amount of orange soda on it. Add another scoop and more soda. Repeat this until your glass is full. Top with whipped topping and/or an orange slice.

Tip

Cook corn on the cob like you normally do but for a different twist sprinkle with Parmesan cheese and garlic powder after you have buttered it.

Chicken

slow cooked in crock pot or
simmered in spices on stove

Rice

Mexican Summer Squash

Lemon Fluff

Mexican Summer Squash

4 yellow summer squash
4 ears corn
3 ripe tomatoes
1/4 cup butter
1 small onion, chopped
salt and pepper (to taste)

Wash squash and cut into small pieces. Cut corn from the cob. Skin tomato (the skin comes off easily if the tomatoes are first dipped in boiling water for one minute) and cut into cubes. Heat butter in a saucepan. Stir in onion and cook until limp but not brown. Add squash, corn, tomatoes, salt and pepper. Cover and cook over a low heat for 30-40 minutes, stirring occasionally. If desired, serve over cooked rice. Serves 4.

Lemon Fluff

This is such a light and not overly sweet dessert for summer:

1 3/4 cups milk
2 (3 oz.) pkgs. vanilla instant pudding
1 (12 oz.) can frozen lemonade concentrate (thawed)
1 (8 oz.) tub whipped topping
Pie crust (optional)

Mix milk and pudding in bowl with whisk for 30 seconds. Add lemonade and whisk 30 more seconds. Fold in whipped topping. Chill 4 hours. You can use this with or without a pie crust.

**Barbecue Chicken
Apple Bacon Salad
Fried Potatoes
Frozen Fruit Cocktail**

Apple and Bacon Salad

If you are tired of the usual tossed salad, here's a new twist on it that has lots of flavor and color.

1/2 head Boston lettuce
1/2 head leaf lettuce
2 carrots, peeled and diced
1 red apple, diced
1/2 cup cheddar cheese, shredded
4 slices bacon cooked and crumbled

Vinaigrette:

1/2 cup olive oil
2 Tbsp. red wine vinegar
1/2 tsp. dry mustard
1/4 tsp. oregano
Pinch of salt, pepper and sugar

Whisk the vinaigrette ingredients together in a salad bowl. Then add all of the salad ingredients on top of it and toss. To save time and make this salad easier, fry extra bacon when you cook breakfast in the morning and save it to use for the salad.

Fried Potatoes

6 potatoes, peeled and sliced
2-3 Tbsp. bacon grease (You can use margarine but the flavor isn't quite the same.)

Melt grease in a frying pan. Add potatoes and cook over medium high heat. When golden brown flip to the other side and cook until side is brown and potatoes are tender. Salt and pepper to taste.

Frozen Fruit Cocktail

8 oz. cream cheese, softened
1 (16 oz.) can fruit cocktail

Whisk or beat cream cheese until smooth. Drain fruit. Mix into cream cheese and pour into a loaf pan (or anything freezer proof and about that size). Freeze. Thaw slightly before you are ready to serve. Slice like you would bread. Sometimes a warm knife makes it easier.

This can be served with a dollop of whipped cream for dessert or on a lettuce leaf for a salad. You can also use other kinds of canned fruit but the fruit cocktail tastes really good frozen like this.

**Mrs. B's Chicken
New Red Potatoes, Boiled
Fruit Salad
Corn
Dinner Rolls
Cherry Delight**

Mrs. B's Chicken

6-8 pieces chicken, floured and placed in a 9x13 pan
2 cups hot water
1 tsp. (or 2 cubes) chicken bouillon
1 bay leaf
onion salt to taste
mushrooms
1/4 tsp. thyme
3/4 cup heavy cream

Dissolve bouillon in water and add the bay leaf, onion salt and mushrooms. Pour over chicken. Cover and bake at 350 degrees for 1 hour and 45 minutes. Add thyme and cream and finish baking uncovered for 15 minutes.

Cherry Delight

1 can (12-16 oz.) dark sweet pitted cherries
1 can (about 16 oz.) crushed pineapple
1 (8 oz.) pkg. cream cheese, softened
1 pkg. marshmallows
1 small container of whipped topping
pecans, chopped (optional)

Drain cherry and pineapple juices into a medium sauce pan. Dissolve cream cheese in juices over low heat. Add marshmallows and dissolve. Cool completely and fold in cherries, pineapple and whipped topping. Pour into serving dish or bowl and chill for a few hours to set.

**Saucy Chicken
Steamed Rice
Tossed Salad
Mixed Veggies
Sunshine Dessert**

Saucy Chicken

4-6 pieces of chicken
1 can of cream of chicken soup

Place chicken in pan that is lined with foil or greased well. Spread with soup and cover. Bake at 250 degrees for 1 1/2 to 2 hours or 350 degrees for 1 hour. Serve chicken and sauce that the soup made on top of rice.

Sunshine Dessert

1 pkg. (.3 oz) lemon Jell-O
2 cups water, boiling
1 pint lemon sherbet, softened
1 Tbsp. grated lemon peel
whipped topping

Dissolve Jell-O in water. Stir in sherbet and lemon peel. Pour into dessert glasses, cover and chill. Refrigerate overnight. Garnish with whipped topping.

Chicken Salad Sandwiches
Tater Tots with melted cheese
Fresh Seasonal Veggies
Frozen Peach Dessert

Chicken Salad Sandwiches

chicken, cooked and cubed
celery, chopped
walnuts, peanuts or cashews, chopped
salad Dressing (Miracle Whip)

Mix. For a different twist serve these on hamburger or hot dog buns. If you are counting the calories, serve on a lettuce leaf.

Here are some other things to add to your chicken salad if you have them on hand:

crumbled bacon	water chestnuts
cucumbers	green onions
pineapple	almonds
chopped green olives	grapes
chopped hard-boiled eggs	

Frozen Peach Dessert

1 can peach halves
strawberries, frozen or fresh
whipped topping

Place a strawberry in the center of each peach half. Top with whipped topping and freeze. Thaw 15-20 minutes before serving. This makes a great after school snack for those first few hot days back to school.

Tip

When making gelatin salads with canned fruit, don't throw away the reserved juice. Use part of it in place of the water you are supposed to use.

**So Da licious Pork Chops
Country Fried Potatoes
Cooked Carrots
Caesar Salad
Fresh Bread
Butter and Jam
Instant Peach Cobbler**

So Da licious Pork Chops

6-8 pork chops
1 cup ketchup
1 cup Coke

Brown pork chops and place in a greased baking dish. Mix ketchup and coke and pour over chops. Cover and bake at 375 degrees for 45 minutes.

Instant Peach Cobbler

Filling

1/4 cup butter, melted
1 can peach pie filling (or any other fruit filling)

In a greased casserole dish, mix butter and pie filling.

Topping

1 can refrigerator biscuits, cut in fourths
1/4 cup butter, melted
1/2 cup sugar
1 tsp. cinnamon

Mix sugar and cinnamon. Dip biscuits into melted butter and then into the sugar mixture. Place them on top of fruit filling. Bake at 400 degrees for about 15-20 minutes until biscuits are brown.

**Chicken Stir Fry
Rice
Sliced Tomatoes
Poppy's Biscuits
Brownie Cake**

Aunt Kathleen's Chicken Stir Fry

1 1/2 to 2 cups chicken, thinly sliced
1 Tbsp. oil
1 pkg. stir fry vegetables
1/4 tsp. salt
1/4 tsp. black pepper
1/2 to 1 tsp. leaf thyme
2 Tbsp. butter
1/4 cup water

Fry chicken in oil in a large frying pan until cooked through. Add remaining ingredients to the pan and heat thoroughly. Serve over rice.

Poppy's Biscuits

These biscuits are so yummy! If you have ever had Popeye's biscuits you will know what I mean. These are a really close match. Don't be afraid of these because they are made from scratch. They are really very simple with only 4 ingredients. I have known many inexperienced cooks who had great success with biscuits. Try them. I think you'll like them!

4 cups baking mix (Bisquick)
3/4 cup club soda
8 oz. sour cream
1 stick butter

Melt butter in 9x13 pan. Combine rest of the ingredients. Place dough on lightly floured surface and knead lightly. Pat or roll out to 1/2 inch thickness. Cut with biscuit cutter or glass. Place in the pan and turn over once making sure they are well coated in butter. Bake at 400 degrees until brown (15-20 minutes). If you want you can drizzle a little extra butter on top.

Brownie Cake

1 pkg. brownie mix
1 cup (8 oz.) sour cream
1 (6 oz.) bag chocolate chips
1/2 cup walnuts, chopped
Chocolate frosting

Mix brownie mix as directed. Add everything else but frosting. Pour in 9x13 greased pan and bake 350 degrees for 30-35 minutes. Cool and frost with frosting.

**Chef Salad
Assorted Crackers
Royal Fruit Cup
Angel Food Delight**

Angel Food Delight

- 1 angel food cake, cubed
- 1 can pie filling (cherry, peach or blueberry)
- 1 small pkg. instant vanilla pudding
- 1 1/2 cups milk
- 1 cup sour cream
- whipped topping

Place half of the angel food cake cubes in a pan or dish (about a 9 inch square size). Top with pie filling. Place remaining angel food cake on top. In a separate bowl, combine pudding, milk and sour cream, beating well. Pour over cake. Chill for 5 hours or more. Serve topped with whipped topping.

Royal Fruit Cup

- 1 can (20 oz.) pineapple chunks, drained
- 1 can (15 1/4 oz.) sliced peaches, drained
- 1 cup strawberries, sliced
- 1 cup cantaloupe and/or honeydew, cut into bite sized pieces
- 1 cup cream soda, chilled
- 2 Tbsp. sugar
- 1 tsp. cinnamon
- 1 banana, sliced

Combine first 5 ingredients. Mix sugar and cinnamon. Stir into fruit. Cover and refrigerate 2-4 hours. Add banana just before serving.

Tip

Keep a couple of angel food cakes in your freezer for when you need a quick dessert. You can top them with any fresh fruit you have on hand. Add a dollop of whipped topping and you are good to go. In a pinch you can even spread with some fruit jam, and/or pudding and whipped cream.

**Taco Wraps
Orange Salad
Angelic Strawberry
Dessert**

Taco Wraps

1/2 lb. hamburger, cooked
2/3 to 3/4 cup sour cream
2 Tbsp. taco seasoning
1 cup cheddar or Mexican mix cheese, grated
1 tomato, finely chopped
3/4-1 cup lettuce, thinly shredded
5-6 flour tortillas

Mix sour cream and taco seasoning and spread on tortillas. Layer 1-2 tablespoons of the rest of the ingredients on each tortilla and roll up. Serve with salsa.

Orange Salad

6 cups salad greens or spinach
2 medium oranges, peeled and sliced
1/2 cup red onion, coarsely chopped
1/4-1/2 cup blue cheese, crumbled
1/4 cup slivered almonds, toasted

Dressing:

1/3 cup vegetable or olive oil
1/4 cup orange juice
1 Tbsp. vinegar
1 clove of garlic, minced
1/4 tsp. salt

Mix dressing. Arrange salad greens on plate. Layer with oranges and sprinkle with onion. Drizzle with dressing then sprinkle with blue cheese and almonds.

Angelic Strawberry Dessert

This is the best summer dessert! Keep 2 or 3 of them made and in the freezer for unexpected or out of town company. It's also a great dessert for a bridal shower, a graduation or a summer party.

- 1 (1lb.) angel food cake (You can use a larger one -- the filling just won't be as thick)
- 1 (8 oz.) package cream cheese, softened
- 1 can vanilla frosting
- 1 pint of fresh strawberries, sliced

Mix cream cheese and frosting, Cut cake in thirds horizontally. Spread bottom layer with half of frosting mixture and then layer with half of the strawberries. Place next the layer of cake on top of that and spread with the other half of frosting and strawberries. Add top layer of cake. Wrap and freeze.

When you need it, set it out to thaw slightly before cutting.

**Sitting still and wishing
Makes no person great:
The good Lord sends the fishing,
But you must dig the bait!**

(from The Art of Homemaking by Daryl Hoole)

Valentine's Menu

Chicken Marinara
Spinach /Strawberry Salad
French Bread with garlic butter
Aunt Donnie's Cherry Dessert

Chicken Marinara

- 2 boneless, skinless chicken breasts
- 1 (3 oz.) pkg. cream cheese, softened
- 1 envelope garlic-herb soup mix, divided*
- 1/3 cup water
- 1 Tbsp. olive oil
- 3 oz. pasta(uncooked) - your choice of spaghetti noodles, angel hair, etc.
- 1 1/2 cups spaghetti sauce, warmed
- 1/2 cup mozzarella cheese, shredded

Carefully slice a pocket in each chicken breast, being sure to leave it attached along the edge. Mix cream cheese and 2 teaspoons of soup mix. Stuff into pockets and secure with a toothpick. Place in an 8 inch greased baking dish. Combine water, oil and the rest of the soup. Pour over chicken. Bake at 375 degrees for 25-30 minutes, until juices run clear. Cook pasta according to the directions on the package. Place pasta onto small casserole dishes. Top pasta with a piece of chicken. Pour spaghetti sauce on chicken, sprinkle with cheese and bake 5 more minutes.

* If you don't have garlic - herb soup, you could season the cream cheese with some of your own favorite seasonings or Italian seasonings.

Spinach/Strawberry Salad

2 Tbsp. sesame seeds
1 Tbsp. poppy seeds
1/2 cup white sugar
1/2 cup olive oil
1/4 cup distilled white vinegar
1/4 tsp. paprika
1/4 tsp. Worcestershire sauce
1 Tbsp. minced onion
10 oz. fresh spinach - rinsed, dried and torn into bite-size pieces
1 qt. strawberries - cleaned, hulled and sliced
1/4 cup almonds, blanched and slivered

In a medium bowl, whisk together the sesame seeds, poppy seeds, sugar, olive oil, vinegar, paprika, Worcestershire sauce and onion. Cover, and chill for one hour. In a large bowl, combine the spinach, strawberries and almonds. Pour dressing over salad and toss. Refrigerate 10 to 15 minutes before serving.

Aunt Donnie's Cherry Dessert

2 (21 oz.) cans cherry pie filling (You could also use apple or peach.)
1/2 cup sugar
1 (7 oz.) box apple cinnamon Jiffy Mix
1/2 tube of Ritz crackers (buttered crackers), crushed
1 stick plus 2 Tbsp. butter, melted

Mix the pie filling, sugar and 2 Tbsp. of butter. Place in a greased 9x9 pan. Mix crackers and jiffy mix. Sprinkle over pie filling. Pour the rest of the butter over everything. Bake at 375 degrees for 40 minutes or until brown. You can easily double it and bake in 9x13 pan.

St. Patrick's Day Menu

**Beef Brisket or
Corned Beef
Rice
Cold Pea Salad
Hope's Lime Salad
Brownies**

Topped with green mint frosting

Cold Pea Salad

- 1 (10 oz.) pkg. frozen peas, thawed
- 1 cup celery, chopped
- 1 cup cauliflower, chopped
- 4 slices bacon, fried and crumbled (You could use cubes of ham in place of bacon.)
- 1 Tbsp. Dijon mustard
- 1/2 cup nuts, chopped
- 1/2 cup sour cream
- 1/2 cup ranch dressing
- 1/2 cup green onion, chopped
- 1 clove garlic, pressed

Toss together and serve cold on lettuce.

Tip

Add a few drops of green food coloring to water before tossing in the rice.

Glorified Garlic Bread

3/4 cup butter or margarine, softened
1/2 cup mayonnaise
3 cups (12 oz.) cheddar cheese, grated
1/2 cup Parmesan cheese, grated
2 green onions, chopped
1 tsp. Italian seasoning
1 garlic clove, minced
1 loaf French bread

Beat butter and mayonnaise together. Then add the rest of the ingredients except the bread. Slice the bread in two lengthwise and spread with the above mixture. Broil 3-5 minutes until brown and bubbly.

Hope's Lime Salad

Here's a recipe that just screams St. Patty's Day. Not only is it green, but it uses all that cabbage you got on sale the week of St. Patrick's Day. The ingredients are different but it makes a very light and refreshing salad when served on a lettuce leaf.

2 small pkgs. of lime gelatin
1 cup boiling water
1 (13 oz.) can evaporated milk
3/4 cup mayonnaise
1 (20 oz.) can crushed pineapple
2 cups cabbage, finely chopped
1 cup nuts, chopped

Dissolve gelatin in boiling water. Add milk. Fold in mayonnaise. Add the rest of the ingredients and pour into a 9x13 pan. Chill.

Easter Menu

Spiced Honey Ham
Boiled New Red Potatoes
Deviled Eggs
Carrot and Celery Sticks
(in honor of the Easter Bunny of
course)
Peas and Pearl Onions
Pineapple Sour Cream Pie

Spiced Honey Ham

1/2 cup mustard
1/2 cup brown sugar
1/4 cup honey
1/4 cup orange juice
1 tsp. cloves
1 ham

Mix first 5 ingredients and pour over ham. Cook ham according to directions on the package, basting every 30 minutes.

Pineapple Sour Cream Pie

This dessert is a great change from all the sweets everyone has probably had from the Easter Bunny that morning.

1 (5 1/2 oz.) pkg. instant vanilla pudding
1 (8 oz.) can crushed pineapple (plus juice)
2 cups sour cream
1 Tbsp. sugar
1 baked pie crust
Whipped topping

Combine everything but the crust and the whipped topping and beat slowly for 1 minute. Pour into the crust and chill 3 hours. When ready to serve, top with whipped topping.

4th of July

**Stuffed Bacon Cheeseburgers
Grilled Veggie Medley
Potato Salad
Watermelon/ Cantaloupe Cubes
Cranberry Lemonade
Tony the Tiger Bites***

Stuffed Bacon Cheeseburgers

- 1 lb. ground beef
- 3 Tbsp. ranch dressing
- 4 slices bacon, cooked and crumbled
- 2 slices American cheese, quartered (It's the 4th. You must use American! :-)

Mix 2 Tbsp. of dressing with meat and flatten into 8 thin patties. Mix rest of dressing with bacon and spoon about a tablespoon onto 4 patties. Lay 2 quarters of the cheese on top of the bacon mix. Then top with the other 4 patties. Pinch the edges of the patties together, sealing well. Grill 7-9 minutes on each side until done. Serve on a bun with tomato, lettuce, or a French fried onion ring (the kind that come in a can). Serves 4.

Grilled Veggie Medley

1/2 cup butter,
1/4 cup Italian dressing
3 ears corn on the cob, cut into 2 inch pieces
2-3 red, green, or yellow peppers, cut into 1 inch pieces
1 zucchini, cut into 1/4 inch slices
10 large mushrooms

Toss all veggies in butter and dressing. Place in a covered, disposable pan and grill for 5 minutes or cook on medium high heat. Stir and grill for 5 more minutes until veggies are tender. You can mix and match what kinds of veggies you use. For example, if you have no zucchini you can replace it with another piece of corn or add one or two peppers.

Cranberry Lemonade

Add 1/4 to 1/2 cup cranberry juice to a quart of your favorite lemonade.

Tony the Tiger Bites

These are as easy as Rice Krispy treats, but with a different twist.

1 (10 oz.) pkg. marshmallows
1/4 cup margarine
1/3 cup peanut butter
7 1/2 cups frosted flakes cereal

In a 4 quart microwave mixing bowl, melt marshmallows and margarine for 3 minutes on high, stirring after 1 1/2 minutes. Blend in peanut butter. Add cereal. Mix quickly. Press into a 9x13 greased pan. Cut into squares.

My Menus

Shopping List

Monday

Tuesday

Wednesday

Thursday

Friday

Saturday

Sunday

To order

Penny Pinchin' Mama

Money Management

Grocery Savings

Kids Cents

Cleaning Cents

Debt Free Holidays

Gifts In A Jar

Dining On A Dime, Eat Better Spend Less

Menus On A Dime

Menus On A Dime, Planned Leftovers

Menus On A Dime, Quick Dinners

Menus That Make Cents, Complete with Recipes

Moving On A Dime

Pretty For Pennies

Halloween On A Dime

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<http://www.LivingOnADime.com>