The 1978 Cookbook Committee comprising:

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| Gertrude WhartonOpal OzmentGenevive BurgessLeslie WilliamsMattie Bales |

said, "On behalf of the Gibsonville United Methodist Women, we would like to express our appreciation to everyone who has contributed their recipes and services making this cook book possible. We sincerely hope this collection of recipes will be a treasure to all."

I am putting it here on our WEB site for your use and enjoyment. If you find it useful and are so inclined, you could send a contribution to the UMW or to the church in honor of the women, past and present, who always have been such an important part of our church family. Our address is:

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| Gibsonville United Methodist Church501Church Street,P.O. Box 82,Gibsonville, NC 27249, USA |

DATE NUT BREAD -- Mattie Bales

|  |  |
| --- | --- |
| 1 pkg. cut and sugared dates, | 2 cups boiling water |
| 2 tsp. baking soda |  |

|  |  |
| --- | --- |
| 2 cups sugar, | 1/4 lb. butter or margarine |
| 2 eggs |  |

Cream and add to the above when cool.

|  |  |
| --- | --- |
| 3 cups flour, | 1 cup of walnuts or pecans, chopped |
| 1 tsp. salt | 1 tsp. vanilla |

Add this to the above creamed mixture.

Bake in greased and floured pans in slow oven (300 - 325 degrees) for 1 to 1 1/4 hours until done. Makes 2 loaves. Slice thin and serve with whipped cream cheese.



EASY MUFFINS -- Hazel Flynn

|  |  |
| --- | --- |
| 2 cups self rising flour | 1 cup milk |
| 2 tbsp. mayonnaise (rounded) |  |

Mix and put in a greased muffin pan. Cook at 400 degrees until brown. Makes 12 muffins.



PUMPKIN NUT BREAD -- Juanita Henry

|  |  |
| --- | --- |
| 2 cups sifted flour | 1/2 tsp. nutmeg |
| 2 tsp. baking powder | 1 cup pumpkin |
| 1/2 tsp. soda | 1 cup sugar |
| 1 tsp. salt | 1/2 cup milk |
| 1 tsp. cinnamon | 2 eggs |
|   | 1/4 cup softened butter |
|   | 1 cup chopped pecans |

Sift together flour, baking powder, soda, salt, and cinnamon. Combine pumpkin, sugar, milk, and eggs. Add dry ingredients and butter. Mix until well blended. Spread in loaf plan. Bake in 350 degree oven for 45 - 50 minutes or until toothpick inserted in center comes out clean. Makes one loaf. Bread may be frozen.



Rolls -- (Eula Yancy's Recipe) -- Ruby Morton

|  |  |
| --- | --- |
| 1 package (or cake) of yeast | 1 cup milk |
| 1/2 cup lukewarm water | 1 cup freshly mashed potatoes |
| 1 teaspoon salt | 2 well beaten eggs |
| 2/3 cup Crisco shortening | 6 cups plain flour |
| 1/2 cup sugar |   |

Dissolve yeast and set aside. Heat mixture of salt, shortening, sugar, and milk almost to boiling point but do not boil. Add potatoes and then cool. When cool, add dissolved yeast, eggs, and flour and mix well.

Turn on well floured board or cloth and kneed well. Place in a well greased bowl with a tight lid - grease top of dough. Place in refrigerator until one hour before meal time (will keep up to a week).

One hour before meal time, take out enough dough for meal - kneed, roll out, and cut. Dip 1/2 of each round into melted butter, fold and place into pan. Let rise. Bake at 425 degrees until brown.



RUBY'S CORNBREAD -- Coleen Bartlett

|  |  |
| --- | --- |
| 2 cups flour | 2 cups water ground cornmeal |
| 2 tsp. salt | 2 tbsp. dry yeast |
| 4 tsp. baking powder | A closed handful of sugar |
| 2 eggs | milk |

Mix with enough milk to make a moderately thin batter. Grease a pan with bacon drippings, then sprinkle in a little cornmeal and pour batter an inch or two deep in pan. (I always use an old iron skillet.) Sprinkle a little more meal on top.

Bake at 425 degrees until brown, about 20 minutes.



ZUCCHINI BREAD -- Mrs. Alfred Smith

|  |  |
| --- | --- |
| 3 large eggs | 2 cups raw, grated zucchini |
| 2 cups sugar | 3 teaspoons vanilla |
| 1 cup vegetable oil |   |

Mix together and set aside. Then sift together:

|  |  |
| --- | --- |
| 3 cups all purpose flour | 1 tsp. salt |
| 1 tsp. baking soda | 1/4 tsp. baking powder |
| 3 tsp. cinnamon  |   |

Add sifted ingredients to zucchini mixture. Stir well. Add 1 cup chopped nuts. Bake one hour at 350 degrees in 9X5X3 greased and lightly floured pan



BROCCOLI CASSEROLE -- Betsy Greeson

|  |  |
| --- | --- |
| 2 pkgs. frozen chopped Broccoli, | 1/2 to 3/4 stick margarine |
| 1 can mushroom soup | 1 3/4 cups cooked rice(1/2 to 3/4 cups raw) |
| 1 small jar cheese whiz | 1 onion, chopped |

Cook rice by directions on package and drain. Sauté onion in margarine. Combine everything in 9X13 casserole and top with Pepperidge Farm dressing and butter. Bake at 350 degrees for 30 minutes.



BROCCOLI AND CHEESE CASSEROLE -- Pattie Teague

|  |  |
| --- | --- |
| 2 pkgs. frozen broccoli, | 1 can mushroom soup |
| 2 eggs | 1/2 cup mayonnaise |
| 1/2 cup milk | 3/4 lb. shredded cheddar cheese |
| 1 tbsp. onion flakes | 1 cup crushed cheese crackers |
| 1 tsp. salt |   |
|   |   |

Cook and drain broccoli; place in baking dish. Beat together all other ingredients except cheese and crackers. Pour mixture over broccoli. Sprinkle top with shredded cheese and cracker crumbs. Bake at 350 degrees for about 20 to 25 minutes.



CHEESE SOUFFLÉ -- Nancy Fryar

|  |  |
| --- | --- |
| 1 lb. grated cheese (mild and sharp) | 1/4 tsp. mustard |
| 4 eggs | 1/2 tsp. salt |
| 3 cups milk |   |
| 12 slices bread |   |

Cut crust from bread. Place 4 slices of bread in the bottom of a large casserole dish, followed by a layer of cheese. Alternate two more layers of bread and cheese. Beat eggs with milk, salt, and mustard. Pour over bread and cheese. Let keep in refrigerator over night. Bake at 350 degrees for 1 hour.



CRANBERRY & APPLE CASSEROLE -- Peggy Ray

|  |  |
| --- | --- |
| 2 cups unpeeled red apples, chopped, | 2 cups fresh cranberries |
| 1 cup white, granulated sugar | 1 stick butter or margerine |
| 1 cup quick oats | 1/2 cup brown sugar |
| 1/3 cup flour |   |

Mix white sugar, apples, and cranberries and place into casserole dish. Melt butter (or margarine) and mix with oats, brown sugar, and flour and pour over cranberry mixture. Bake at 300 degrees for 45 minutes. Delicious with meat or as a dessert.



GREEN BEAN CASSEROLE -- Clara Randolph

|  |  |
| --- | --- |
| 1 can French green beans, | 1 can cream of mushroom soup |
| 1 can fried onion rings |   |

Drain green beans and place into baking dish. Add cream of mushroom soup (cover beans). Cover with fried onions. Bake at 350 degrees until golden brown.



GRITS CASSEROLE -- Elizabeth Allen

|  |  |
| --- | --- |
| 1 cup instant grits(in enough water to dissolve) | 1 tsp. salt |
| 1/2 stick oleo | 1/2 cup (or more) grated cheese |
| 1 cup milk | 4 well beaten eggs |

Mix well and put into greased casserole dish. Bake at 350 degrees for approximately 30 minutes.



MACARONI CASSEROLE -- Edith Dennis

|  |  |
| --- | --- |
| 1 12-ounce can corned beef, | 1 - 2 cans cream soup (undiluted) |
| 8 oz. grated cheddar cheese, | 1 cup buttered bread crumbs |
| 1 medium onion, chopped | 1 cup of cooked, dry macaroni |

Mix all ingredients except bread crumbs. Pour into casserole dish and top with bread crumbs. Bake at 350 degrees for 30 - 45 min., or until bubbly.



SQUASH CASSEROLE -- Lessie Allred

|  |  |
| --- | --- |
| 2 lbs. cooked squash | 1 can undiluted cream of chicken soup |
| 1 small onion | 1/2 package seasoned stuffing mix |
| salt and pepper to taste | 1/2 stick margarine |
| 1 grated carrot | 1 carton sour cream |

Cook squash, onion, and carrot together and then mix with salt, pepper, sour cream, and soup. Pour into casserole dish. Melt margarine and mix with stuffing. Pour stuffing mix over squash mixture and bake 30 to 45 minutes at 350 degrees or until done.



SQUASH CASSEROLE -- Genevive Burgess

|  |  |
| --- | --- |
| 2 lbs. squash, cut up | 1 diced onion |
| 2 tbsp. bacon drippings, | 1 tsp. sugar |
| 1 tsp. salt | 1 beaten egg |
| 1/4 cup milk | 6 slices buttered bread |
| 1/4 lb. cheese | 1/2 stick margarine |

Cook squash and onion in water until tender then drain off all water. Season with bacon drippings, sugar, and salt. Add egg and milk and pour into greased 1 1/2-qt. casserole dish. Toast bread. Grate toast and cheese. Melt margarine and stir in grated toast and cheese. Pour over squash.

Bake at 350 degrees for 45 minutes.



SQUASH CASSEROLE -- Doris Clark, Cary, NC

|  |  |
| --- | --- |
| 2 cups cooked squash and onions, | 8 oz. sour cream |
| 1 can cream of chicken soup, | 1 package Pepperidge Farm stuffing mix |
| 1 stick (melted) of butter or margarine |   |

Drain squash and onions and mix with sour cream and chicken soup. Combine stuffing mix with melted butter (or margarine). Pour half of stuffing/butter mixture into bottom of pan, then add squash/sour cream/soup mixture. Top with remainder of the stuffing. Bake at 350 degrees for about 45 minutes.



HOT BROCCOLI DIP -- Mattie Bales

|  |  |
| --- | --- |
| 3 stalks celery, chopped, | 1 roll garlic cheese |
| 1 small onion, chopped | 1 pkg. frozen chopped broccoli |
| 1 small can mushroom pieces | 1 can mushroom soup |

Saute celery, onion , and mushroom pieces in margarine. Cook broccoli and drain well. Add soup. melt cheese in double boiler. Combine in chafing dish to serve.



ASPARAGUS SALAD -- Rev. Robert V. Dodd

|  |  |
| --- | --- |
| 1 can asparagus spears | 1/2 cup vegetable oil |
| 1/2 cup vinegar |   |

Place asparagus in shallow serving dish. Mix oil and vinegar together and pour over asparagus. Allow to marinate seven to ten minutes. Ready to serve.



BEAN SALAD -- Beverly Parrott

|  |  |
| --- | --- |
| 1 can Le Seur peas | 1 pkg. sliced almonds |
| 1 can fancy Chinese vegetables, | 1 green pepper, chopped |
| 1 jar chopped pimento | 1 onion, sliced thin |
| 1 can sliced water chestnuts | 1 can bamboo shoots (optional) |

Boil together 1 cup oil, 1 cup vinegar, and one cup sugar.

Let cool and pour over vegetables. Refrigerate overnight



BEAN SALAD -- Clara Randolph

|  |  |
| --- | --- |
| 1 large can fancy cut green beans, | 1 cup finely chopped celery |
| 1 large can green peas | 1 1/2 cups sugar |
| 1 large can kidney beans | 1/2 cup salad oil |
| 1 large onion, finely chopped | 1 cup vinegar |
| 1 small can green lima beans | 1 tsp. salt |
| 1 small jar pimento |   |

Wash all the beans in cold water and drain. Put into large bowl and add rest of ingredients. Cover and refrigerate overnight. Goes well with any meat dish.



BLUEBERRY CONGEALED SALAD -- Mrs. Charles Page

|  |  |
| --- | --- |
| 2 3-oz. pkg. of grape Jell-O, | 1 large can crushed pineapple |
| 2 cups hot water | 1 1-lb. 5-oz. blueberry pie filling |

Dissolve Jell-O in hot water, add pie filling and pineapple. Refrigerate until congealed.

Topping:

|  |  |
| --- | --- |
| 1 pkg. Dream Whip, | 1 cup chopped nuts |

Mix together and put on top of congealed Jello mixture.



FROZEN CRANBERRY SALAD -- Kodell Schoolfield

|  |  |
| --- | --- |
| 1 8-oz. pkg. cream cheese | 2 tbsp. mayonnaise |
| 2 tbsp. sugar | 1 large can pineapple, drained |
| 1 large can whole cranberry sauce, | chopped nuts (optional) |
| 2 pkg. Dream Whip |   |

Soften cream cheese, mix mayonnaise and sugar. Add pineapple, cranberry sauce and nuts. Whip Dream Whip until stiff. Add mixture to whip. Serve frozen.



FRUIT COMBO -- Betsy Greeson

|  |  |
| --- | --- |
| 2 large cans sliced peaches, | 1 large can crushed pineapple |
| 1/2 cup sugar | 1/3 cup tapioca |
| 1/3 cup lemon juice | 3 bananas, sliced |

Drain fruit. Combine these juices, sugar, tapioca, and lemon juice and bring to a boil. Cook slowly 5 minutes, stirring constantly. Cool. Add fruits. Chill. A few maraschino cherries may be added for color.



FRUIT SALAD -- Mrs. W. J. Jennings

|  |  |
| --- | --- |
| 1 large can diced pineapple, | 1 large can white cherries |
| 1 pt. pears | 1 pt. cream |
| 1 lb. almonds | 1 pt. mayonnaise |
| 3 envelopes gelatin | 1 cup cold water |

Dissolve gelatin in water. Heat juice of fruit and pour over gelatin. Whip cream and add slowly to mayonnaise, beating all the time. When gelatin is cool, add to the diced and well drained fruit. Mix all together quickly. Pour into mold. Chill overnight. Slice and serve on lettuce.



FRUITED COTTAGE CHEESE SALAD -- Edith Dennis

|  |  |
| --- | --- |
| 3 cups cottage cheese | 1 qt. Cool Whip |
| 2 3-oz. pkgs. orange Jell-O | 1 13 1/2-oz. can pineapple tidbits |
| 1 11-oz. can mandarin orange sections |   |

In mixer bowl, blend together cottage cheese and Cool Whip. Stir in dry Jell-O. Fold in well drained pineapple and orange. Pour into mold and chill overnight.



GRAPE JELL-O SALAD -- Margaret Faucette

|  |  |
| --- | --- |
| 3 pkg. grape Jell-O | 1 can blueberry pie filling |
| 1 can crushed pineapple |   |

Mix 2 cups boiling water with Jell-O. Let cool, then add pie filling and pineapple. Put in refrigerator.

Whipped topping:

|  |  |
| --- | --- |
| 1/2 cup sour cream | 1/2 cup sugar |
| 1 small Cool Whip |   |

Mix and put on Jell-O when congealed.



HEAVENLY HASH -- Mrs. D. M. Davidson

|  |  |
| --- | --- |
| 2 cups marshmallows | 3/4 cup nuts |
| 3/4 cup maraschino cherries |   |

Chop marshmallows, nuts, and cherries and mix together. Just before serving, add 1 cup whipped cream.



KRAUT SALAD -- Ruby Morton

|  |  |
| --- | --- |
| 1 1-lb. can sauerkraut w/juice, | 1 cup sugar |
| 1 cup finely chopped green pepper, | 1 medium onion, finely chopped |
| 2/3 cup finely chopped celery | 1 2-oz. jar of pimento, finely chopped |
| 2 tbsp. cooking oil | 3 tbsp. vinegar |

Mix all together and drain (not to dry), cover, and place in refrigerator for 24 hours.



ORANGE FLUFF -- Minneola Randolph

|  |  |
| --- | --- |
| 2 3-oz. pkgs. orange Jell-O | 2 11-oz. cans mandarin oranges, drained |
| 2 cups hot water | 1 large can crushed pineapple |
| 1 can frozen orange juice, undiluted |   |

Mix Jell-O, water, juice, oranges, and pineapple. Let cool and pour into 11X13 dish until congealed.

Topping:

|  |  |
| --- | --- |
| 1 pkg. instant lemon pudding | 1 cup milk |
| 1/2 pt. whipping cream, whipped |   |

Mix instant pudding and milk. Fold in whipped cream. Spread over Jell-O.



PORK AND BEAN SALAD -- Colene Bartlett

|  |  |
| --- | --- |
| 1 can pork and beans, drained | Chopped onion (as much as you wish) |
| Chopped sweet pickles (as much as you wish) | Mayonnaise |

Mix lightly. Great for a picnic!



POTATO SALAD -- Colene Bartlett

|  |  |
| --- | --- |
| 5 medium Irish potatoes, | Black pepper |
| 1/2 tsp. dill weed | 3 ribs celery |
| 1 tbsp. sugar | 1 large bell pepper |
| 1 tsp. salt | 1 medium onion, chopped |

Drop celery, bell pepper, and onion into boiling water for 30 seconds, then into cold water then drain.

|  |  |
| --- | --- |
| 2 tsp. vinegar | 2 tbsp. sour cream |
| 2 tbsp. mayonnaise, | 1/2 or 1/4 buttermilk |

Cube 4 potatoes. Add all ingredients and mix. Grate the 5th potato and add it to the mixture. The salad will keep in the refrigerator for several days.



SALAD -- Opal Ozment

|  |  |
| --- | --- |
| 1 12-oz. pkg. small curd cottage cheese, | 1 6-oz. pkg. lime Jello |
| 1 small can crushed pineapple | 1 9-oz. Cool Whip |

Mix cottage cheese and Jell-O well. Then mix in pineapple and Cool Whip well. Chill and serve.



STRAWBERRY-NUT SALAD -- Joycelyn Brookshire

|  |  |
| --- | --- |
| 2 pkg. strawberry gelatin | 1 cup boiling water |
| 2 10-oz. pkg. frozen sliced strawberries, | 1 4-oz. can crushed pineapple |
| 3 medium bananas, mashed | 1 cup nuts, finely chopped |
| 1 pt. sour cream |   |

Dissolve gelatin in water. Fold in remaining ingredients except sour cream. pour 1/2 mixture into a dish and let set. Spread top with sour cream; add remaining mixture. Chill until set.



CREAM OF POTATO SOUP -- Ann A. Dodd

|  |  |
| --- | --- |
| 6 Cups sliced potatoes (5 large) | 1/4 tsp. pepper |
| 1/2 Cup sliced carrots | 2 Cups milk |
| 6 slices bacon | 2 Cups light cream (Half & Half) |
| 1 Cup chopped onion | Finely shredded cheddar cheese |
| 1 Cup sliced celery | Parsley sprigs |
| 1 1/2 tsp. salt |   |

Cook potatoes and carrots in boiling water until tender. Drain. Sauté' bacon until crisp; drain and crumble. Sauté' onion and celery in 2 tablespoons of bacon fat.

Combine all ingredients except cheese and parsley and simmer for 30 minutes. Garnish with cheese and parsley. Makes 2 quarts.



BEEF RICE -- Peggy Ray

|  |  |
| --- | --- |
| 1 cup uncooked rice | 1 stick butter or margarine |
| 2 cans beef consommé' or beef broth |   |

Mix together and place into covered casserole dish. Bake at 350 degrees for one hour.



CABBAGE SLAW -- Mrs. Lillie Wharton

|  |  |
| --- | --- |
| 2 tbsp. sugar | 1 tbsp. flour |
| 1 egg | 1/4 cup vinegar |
| 1/3 cup water | 2 tbsp. melted butter |
| 1/4 tsp. mustard, | 3 cups finely shredded cabbage |

Mix vinegar, water, butter, and mustard in saucepan and bring to a boil. Beat sugar, flour, and egg together and pour into boiling vinegar. Let boil until it becomes a smooth paste. Pour over cabbage and mix.



CARROT PUDDING -- Patti Teague

|  |  |
| --- | --- |
| 2 cups hot mashed potatoes | 2 tbsp. melted butter |
| 2 cups hot mashed carrots | 2 tbsp. sour cream |
| 2 eggs, beaten | 1/2 tsp. salt |
| 1/2 cup shredded cheddar cheese, | 1/4 tsp. pepper |
| 2 tbsp. grated onion |   |

Combine potatoes, carrots, and egg and blend well so that overall color is pink. Combine remaining ingredients and add to vegetables. Put into an oven proof baking dish and bake at 350 degrees until heated thoroughly and golden brown on top. Dot top with additional butter if desired.



CORN PUDDING -- Margaret Faucette

|  |  |
| --- | --- |
| 2 cups corn | 1/4 tsp. salt |
| 2 eggs, well beaten | 1/4 tsp. black pepper (optional) |
| 1/2 stick margarine | 2 cups milk |
| 2 tbsp. sugar |   |

Mix ingredients and bake 45 mins in moderate oven.



FRUITED SWEET POTATOES -- Juanita Henry

|  |  |
| --- | --- |
| 1 21-oz. can cherry pie filling, | 1/2 cup orange juice |
| 1/4 cup butter or margarine | 1/4 tsp. salt |
| 4 medium sweet potatoes, cooked |   |

Combine cherry pie filling, orange juice, bitter (or margerine), and salt in saucepan and cook slowly 5 minutes, stirring occasionally. Pare cooked sweet potatoes, cut in halves or quarters and place into 1 1/2-qt. baking dish. Pour cherry sauce over potayoes. Bake in slow oven (325 degrees) for 20 minutes or until heated through. Makes 8 servings.



POTATO PANCAKES -- Colene Bartlett

|  |  |
| --- | --- |
| 2 eggs, well beaten | 1 tbsp. flour |
| 3 cups diced potatoes, | 1 tsp. salt |

Place eggs in blender, put in diced raw potatoes, flour, and salt. Blend until potatoes are in small pieces. Fry in greased pan.



SQUASH FRITTERS -- Elizabeth Allen

|  |  |
| --- | --- |
| 1/3 cup Bisquick mix | 2 slightly beaten eggs |
| 1/2 cup grated cheddar cheese, | 2 cups grated raw yellow squash |
| 1/2 tsp. salt | 2 to 4 tbsp. oleo |
| 1/2 tsp. black pepper |   |

Combine all ingredients except oleo. Melt oleo in skillet, over medium heat. Drop batter by tablespoon into hot skillet. Cook fritters from 2 to 3 minutes on each side or until golden brown. Makes about 6 servings.



SWEET POTATO PETITES -- Juanita Henry

|  |  |
| --- | --- |
| 1 32-oz. can sweet potatoes, | 2/3 cup shredded coconut |
| 2/3 cup sugar | 1 5 1/3 oz. can evaporated milk |
| dash salt | 3 tbls. melted margarine |
| 1 tsp. cinnamon or nutmeg |   |

Preheat oven to 375 degrees. Mash sweet potatoes and set aside. In a separate bowl, beat eggs slightly. Add sugar and mix in remaining ingredients, including sweet potatoes. Pour into a 6X10X1 1/2 inch baking dish and bake at 375 degrees for 35 - 40 mins. or until center is solid. Cut into squares and serve. Makes 15 two inch squares.



SWEET POTATO SOUFFLÉ -- Gladys Clingpeel

|  |  |
| --- | --- |
| 3 cups mashed sweet potatoes, | 2 eggs, beaten |
| 1 cup white or brown sugar | 1 tsp. vanilla |
| 1 stick margarine | 1/2 cup milk |

Mix above ingredients and put into greased baking dish

Topping:

|  |  |
| --- | --- |
| 1 cup brown sugar | 1 stick margarine |
| 1/3 cup flour | 1/2 cup pecans |

Mix pecans and flour until crumbly. Mix sugar and margarine and add to flour and pecans.

Sprinkle potato mix generously with topping. Bake at 375 degrees until topping is bubbly.



CHILI CON CARNE -- Margie Hopkins

|  |  |
| --- | --- |
| 2 lbs. lean beef | 1 tbsp. salt |
| 2 cups finely chopped onion | 1 tsp. oregano leaves |
| 1 cup finely chopped green pepper, | 1/2 tsp. cumin seed |
| 1 clove garlic, crushed | 2 20-oz. cans red kidney beans |
| 1 28-oz. can tomatoes in puree | 1/2 cup quick-cooking tapioca |
| 1/4 cup chili powder |   |

Break meat into small chunks; place into electric slow cooker. Add all other ingredients except beans and mix well. Cook on low heat for 5 hours or high heat for 3 hours.

Stir drained and rinsed beans into slow cooker. Cover and cook 1 hour longer on low heat or 1/2 hour longer on high heat. Makes 3 quarts.



SALMON LOAF (for dieters) -- Harue Overman

|  |  |
| --- | --- |
| 1 small can salmon | 1 tbsp. lemon juice |
| 1/2 cup low fat milk, scalded | 2 slices bread |
| 2 tbsp. dried onion flakes |   |

Drain salmon and pour lemon juice over scalded milk. Break bread and put into milk. Add other ingredients and mix well. Bake at 375 degrees for 45 minutes.



BREAKFAST CASSEROLE -- Lynn Owen

|  |  |
| --- | --- |
| 1 lb. sausage, browned the night before | 6 eggs, beaten |
| 2 cups milk | 6 slices bread (no crust) |
| 1 cup shreded cheddar cheese, | 1 tsp, salt |
| 1 tsp. dry mustard |   |

Mix and place into 9X9 pan. Bake at 350 degrees for 45 minutes. Serve warm -- not hot . Serves at least 8.



MEAT LOAF -- Lois Hughes

|  |  |
| --- | --- |
| 1 lb. ground beef | 1 cup cracker crumbs |
| 1/2 lb. ground pork, | 3/4 cup tomato catsup |
| 1 egg, beaten | 1 onion, chopped |
| 1 cup milk |   |

Mix well and put into baking dish. Bake at 350 degrees for 1 hour (+/-).



SPANISH ENTREE PIE -- Juanita Henry

|  |  |
| --- | --- |
| 1 lb. ground beef | 1/2 cup tomato catsup |
| 1 can Spanish rice | 1/2 cup grated Parmesan cheese |
| 1 pkg. dry onion soup mix, | 1 deep 9-in. pie shell (unbaked) |

Brown ground beef, drain excess fat, blend in spanish rice and onion soup mix. Pour into pie shell, spread catsup over meat mixture, sprinkle with cheese. Bake at 400 degrees for 30 to 35 minutes or until crust is browned.



CORNED BEEF SALAD MOLD -- Edith Dennis

|  |  |
| --- | --- |
| 1 envelope unflavored gelatin, | 1/4 cup cold water |
| 1 1/2 cup tomato juice | 1 tsp. lemon juice |
| 1/2 tsp. salt | 2 cups chopped celery |
| 3 hard boiled eggs, chopped | 1 cup mayonnaise |
| 1/2 cup chopped cucumber | 1 12-oz. can corned beef, broken into small pieces |
| 1 tbsp. chopped onion |   |

Soften gelatin in cold water. Heat tomato juice. Add gelatin and stir until dissolved. Add lemon juice and salt. Chill until partially set. Combine remaining ingredients. Fold into gelatin mixture. Pour into loaf pan and chill until firm.



SALMON CROQUETTES -- Mrs. T. E. Stough

|  |  |
| --- | --- |
| 1 can salmon | 1/2 cup milk (or water) |
| 2 tbsp. butter | 1 egg and bread crumbs |
| 1 tbsp. flour | salt and pepper (to taste) |

Mix flour and milk together and add salmon; stir well, then add butter (melted), salt, pepper, egg and breadcrumbs. Make into croquettes and fry in hot fat.



ITALIAN SPAGHETTI SAUCE -- Ginger Jarrett

|  |  |
| --- | --- |
| 1 lb. ground beef | 3 1/2 cans water |
| 2 large onions, chopped | 1 can tomatoes |
| 1 small piece garlic, chopped, | 2 bay leaves |
| 2 cans Italian tomato paste | 1/4 cup sugar (or less) |
| salt to taste |   |

Fry ground beef and onions until brown, add tomato paste, water, tomatoes, garlic, bay leaves, sugar, and salt. Simmer over low heat for one hour.



CHILI -- Ginger Jarrett

|  |  |
| --- | --- |
| 1 lb. ground beef | salt and pepper |
| 1/2 can tomato soup | chlli powder |

Brown ground beef. Add soup, salt, pepper, and chili powder (to taste).



MEATBALLS WITH MUSHROOM GRAVY -- Margaret Dinnis

|  |  |
| --- | --- |
| 1 lb. hamburger | 1 tbsp. chili powder |
| 1 cup crushed crackers, | 1 can mushroom soup |
| 1 can water | 1 chopped onion |
| Green pepper, chopped | salt and pepper to taste |

Mix hamburger, chili, salt, pepper, onion, green pepper, and crackers. Shape into meatballs. Roll in flour and brown. Add soup and water and let simmer for 20 minutes.



AMERICAN CHOP SUEY -- Iris Ellington

|  |  |
| --- | --- |
| 1 lb. hamburger | 1 large onion, chopped |
| 1/2 cup cooked macaroni | 1 small can tomato soup |
| 1 small can water | Salt and pepper to taste |
| 1 cup finely chopped celery |   |

Fry onions until done. Add hamburger and cook until done. Add cooked macaroni and other ingredients, mix well, and cook several minutes.



CHICKEN PIE -- Margaret Faucette

|  |  |
| --- | --- |
| 3 lbs. cooked chicken, deboned and cut up, | 1 can celery soup |
| 1 1/2 can celery soup | 1 1/2 cup chicken broth |
| 1/2 stick margarine | 1 1/2 cup Bisquick |
| 1 1/2 cup milk |   |

Place cooked chicken into a greased pan. Mix soup and broth and pour over chicken. Cut up margarine onto chicken. Mix Bisquick and milk well and pour over chicken.

Bake at 350 degrees for 1 hour or until brown.



CHICKEN CASSEROLE (5 CAN) -- Lynn Owen

|  |  |
| --- | --- |
| 1 can Swanson chicken | 1 can chow mein noodles |
| 1 can chicken and rice soup, | Partial can of condensed milk |
| 1 can cream of celery soup |   |

Mix all together in casserole dish and bake t 350 degrees for 35 minutes.



HAMBURGERS OR MEAT LOAF -- Colene Bartlett

|  |  |
| --- | --- |
| 1 lb. hamburger | 2 heaping tbsp. sour cream |
| 1 cup corn flakes, crushed | Ketchup, salt, pepper, and onions (to taste) |

Mix 6 hamburgers, cook as desired

Meat loaf: Bake at 350 degrees for 1 1/2 hours.



MEATBALLS -- Beverly Parrott

|  |  |
| --- | --- |
| 1 1/4 lb. ground beef | 4 slices rye bread |
| 1 tsp. salt | 1/2 tsp. MSG |
| 2 tbsp. catsup | 3 tbsp. butter |
| 2 tbsp. flour | 1/2 tsp. celery salt |
| 1 can beef consommé | 1 tsp. dill weed |

Mix meat, bread (crumbled), salt,MSG, and catsup. Form into balls and brown in butter. Remove meatballs; blend flour, celery, salt, and dill weed into butter sauce. Add consume. Return meatballs. Serve in a chaffing dish.



CHILI CON CARNE PIE -- Ann A. Dodd

|  |  |
| --- | --- |
| 1/2 cup chopped onion | 1 1-lb. can diced tomatoes |
| 1 clove garlic, minced | 1 20-oz. can kidney beans, drained |
| 1 1/2 lb. ground beef | 1 tbsp. chili powder |
| 1 8-oz. can tomato sauce | 1 tsp. salt |

Cook onion, garlic, and beef until beef is browned. Stir in tomato sauce, tomatoes, beans, chili powder, and salt. Simmer 10 minutes, stirring occasionally.

Topping:

|  |  |
| --- | --- |
| 3/4 cup cornmeal | 1/2 cup milk |
| 1/4 cup sifted flour | 1/4 cup soft shortening |
| 1/2 tsp. salt | 1 tbsp. chopped parsley |
| 1 1/2 tsp. baking powder | 1/4 cup parmesan cheese |
| 1 egg |   |

Sift together cornmeal, flour, salt, and baking powder. Add egg, milk, and shortening. Beat by hand until smooth -- about 1 minute. Stir in parsley.

Place hot filling in shallow, 2-qt. baking dish; sprinkle with parmesan cheese, spoon cornbread topping around edges. Bake at 425 degrees for 15 - 18 minutes.



BARBEQUE CHICKEN CASSEROLE -- Hilde Henry, Springfield, VA

|  |  |
| --- | --- |
| 3 1/2 - 4 lb. frying chicken, cut up | 1/2 cup flour, seasoned w/salt and pepper |
| 1/2 cup cooking oil or Crisco | 1 1/4 cups catsup |
| 1 medium onion, sliced | 3 tbsp. Worcestershire sauce |
| 1 1/4 cups water | 3 tbsp. light brown sugar |
| 3 tbsp. wine vinegar | 1 small can ripe olives, drained (optional) |
| 1 pkg. frozen artichoke hearts, optional |   |

Dust chicken pieces with flour and fry quickly in oil or Crisco until golden brown. Remove from skillet and place into deep 3-qt. casserole dish. Leave 1 tbsp. oil in skillet and sauté onion until golden. Add catsup, water, Worcestershire sauce, vinegar, and brown sugar and blend. Let simmer 3 to 5 minutes. Pour sauce over chicken, cover. Preheat oven to 350 degrees. Bake chicken, still covered, for 1 1/4 hours. If desired, add frozen artichoke hearts and olives 20 to 30minutes before the end of baking time.

Recipe can be prepared up to a week ahead and kept in refrigerator until baking time. Also freezes beautifully. Serves 4 to 6



CHICKEN CASSEROLE -- Leslie Williams

|  |  |
| --- | --- |
| 1 box Escort crackers (Waverly) | 1 stick oleo |
| 1 can cream of chicken soup | 1 can cream of mushroom soup |
| 1 can water chestnuts, sliced | 1/2 pt. sour cream |
| 3 or 4 chicken breasts (or 1 chicken) |   |

Cook and remove chicken from the bone. Cut into small pieces, crush crackers and mix with oleo. Place 3/4 cracker mixture into casserole dish, place chicken on top. Mix soup, sour cream, chestnuts and a little water, pour over chicken. Sprinkle rest of cracker mixture on top. Bake 30 minutes at 350 degrees.



FIESTA BISCUIT TACOS -- Joycelyn Brookshire

|  |  |
| --- | --- |
| 1 cup enriched self-rising cornmeal, | 1 cup enriched self-rising flour |
| 1/4 cup shortening | 1 2-oz. jar chopped pimento, drained |
| 1/2 to 1/3 cup milk | 1 lb. ground beef |
| 1 pkg. (1 1/4-oz.)taco sauce mix | 1/2 chopped onion |
| 1 cup shredded chedar cheese | 1 cup sour cream |

Stir cornmeal and flour together, cut in shortening until mixture resembles coarse crumbs. Stir in pimento. Blend in enough milk to make soft dough. Turn onto lightly floured surface -- kneed gently for 30 seconds. Roll dough out to 1/2 inch thickness. Cut with three inch round cutter. Place on ungreased baking sheet. Bake at 450 degrees for 12 -15 minutes. Meanwhile, prepare ground beef and taco sauce mix according to package directions adding onion while browning beef. Split biscuits in half. Top each half with 2 to 3 tbsp. meat mixture, a heaping tbsp. of cheese and a heaping tbsp. of sour cream.



ORIENTAL TUNA -- Camille Kivette

|  |  |
| --- | --- |
| 1 large can white tuna | 1 tbsp. soy sauce |
| 1 can mushroom soup | Dash Worcestershire sauce |
| 1 large onion, chopped | Cayenne pepper |
| 1 green pepper, chopped | 1 large pkg. noodles |
| 3 or 4 stalks celery, cross-cut, | 2 tbsp. Wesson oil |
| toasted almonds if desired | Salt |

Saute onions, green peppers, celery, and almonds in Wesson oil. When onions are transparent, add tuna (broken into small pieces), soy sauce, worcestershire sauce, salt, pepper. Brown slightly and add soup with 1/2 can water. Let boil stirring constantly for a few minutes. Pour over cooked noodles and serve.



ONION RINGS -- Camille Kivette

Slice onions 1/4 to 1/2 inch thick. Soak in milk for a few minutes. Roll in flour and fry in wire basket in deep fat oil until brown. Drain on paper towels. Delicious as garnish for steak.



CHICKEN PIE -- Harue Overman

|  |  |
| --- | --- |
| 1 3-lb. chicken, cooked and deboned, | 2 cups broth |
| 1 can cream of chicken soup | 1 1/2 cups Bisquick |
| 1 stick butter or margarine, softened | 1 cup milk |

Line 9X13 pan with chicken. Mix soup and broth and pour over chicken. Beat well Bisquick, butter, and milk. Pour over chicken. Bake at 350 degrees for 50 minutes.



MULLIGAN -- Frances Lindsey

|  |  |
| --- | --- |
| 1 small onion | 1 large stalk celery |
| 1/2 green pepper | 1 1/2 lb. ground beef |
| salt and pepper | 2 cans Franko American spaghetti |
| 1 can kidney beans |   |

Chop onoin, celery, and green pepper and brown together. Add beef, salt, amd pepper and brown. Add spaghetti and beans. Cook slowly for 30 minutes (or longer).



APRICOT CHICKEN -- Patti Teague

|  |  |
| --- | --- |
| 6 chicken breasts | 1 pkg. onion soup mix |
| 3 cups cooked rice | 1 small jar apricot preserves |
| 1 bottle Russian dressing |   |

In baking dish place chicken on top of cooked rice. Mix remaining ingredients and pour over chicken. Bake 40 to 45 minutes at 350 degrees.



MEAT LOAF -- Nancy Johnson

|  |  |
| --- | --- |
| 1 1/2 lb. hamburger | 1 cup bread crumbs |
| 1 onion, chopped | 1 egg |
| 1/2 can tomato sauce | Salt and pepper to taste |

Mix well and place into baking dish.

Topping:

|  |  |
| --- | --- |
| 1/2 can tomato sauce, | 1 can water |
| 1 tsp. mustard | 2 tbsp. brown sugar |

Mix topping ingredients and put onto top of hamburger and bake at 350 to 400 degrees foe 1 hour.



HOT CHICKEN SALAD CASSEROLE -- Gladys May

|  |  |
| --- | --- |
| 2 cups chopped chicken | 1 cup chopped celery |
| 1 tsp. lemon juice | 1/2 cup slivered almonds |
| 3 hard boiled eggs | 1/2 cup mayonnaise |
| 1 can cream of mushroom soup, | salt and pepper |

Mix all ingredients except eggs. Place into casserole dish and slice eggs over top. Cover with a medium can chow mein noodles -- making sure to completely cover chicken. Bake at 400 degrees for 20 to 30 minutes.



HAMBURGER CASSEROLE -- Carolyn Shelton

|  |  |
| --- | --- |
| 1 1/2 lbs. extra lean hamburger, | 1 large onion, chopped |
| 1/2 pkg. noodles | 1 med. jar chopped pimento |
| 1 can cream of mushroom soup | 1 green pepper, chopped |
| 1 cup grated cheese | 1 can tomatoes, mashed |
| black pepper |   |

Brown hamburger and onion then place into bottom of large baking dish. Layer noodles on top of hamburger/onion. Mix i the pimento, mushroom soup, and pepper together and layer on top of noodles, top with cheese, then tomatoes. Cover and bake at 300 degrees for 3 hours. Do not stir.



BEEF AND BEAN BARBEQUE -- Faye Cheek

|  |  |
| --- | --- |
| 1 lb. ground beef | 1 1/2 tsp. garlic salt |
| 1/2 cup chopped green pepper, | 1 tsp. dry mustard |
| 1/2 cup chopped onion | 1 tbsp. brown sugar |
| 1/2 cup chopped celery | 2 cans pork and beans |
| 2 tsp. vinegar | salt and pepper to taste |
| 1 can tomato sauce |   |

Simmer vegetables in hot fat until soft, then add meat and brown. Add seasoning and simmer 10 minutes, then combine with beans and pour into casserole dish. Bake until bubbly at 350 degrees.



MEAT LOAF OR MEAT LOAF BURGERS -- Thelma Moize

|  |  |
| --- | --- |
| 1 1/2 lbs. ground beef | 1/4 cup chopped green peppers |
| 1/2 cup tomato juice or tomato sauce, | 1 1/2 tsp. salt |
| 1 egg, beaten | 1/4 tsp. pepper |
| 1/2 cup uncooked oats | 2 slices bacon |
| 1/4 cup chopped onions |   |

Combine all ingredients; mix well. Press firmly into ungreased Corning Ware 1 1/2 qt. or 2 qt. dish. (The dish may be lined with aluminum foil.) Divide the loaf -- making two sections in the dish. Cut the bacon in half, making 4 strips across loaf. Place lid on dish and bake in preheated to 350 degree oven for 1 hour. Remove lid for last 20 minutes. Let stand before slicing. Serve with vegetables or on hamburger rolls.



TUNA CASSEROLE -- Peggy Ray

|  |  |
| --- | --- |
| 1 can Chinese noodles | 1 pkg. salted cashew nuts |
| 1 cup diced celery | 1 can tuna |
| 2 medium onions, diced | 1 can mushroom soup |

Mix 2/3 of the noodles, celery, onions, and nuts in casserole dish. Add tuna. Add 1/4 cup water to soup and pour over mix. Tumble slightly. Top with remaining noodles. Bake at 350 degrees for 40 minutes.



CHICKEN PIE -- Voilet Martin

|  |  |
| --- | --- |
| 1 5-6 lb. roasting chicken | 1 bay leaf |
| few stalks celery (with leaves), | 6 tbsp. butter |
| few sprigs parsley | 6 tbsp. flour |
| 1 onion, sliced | 1/8 tsp. pepper |
| 1 1/2 tsp. salt | biscuit dough |

Put chicken into pot with cold water to cover (about 2 qts.) Add celery, parsley, onion, salt, and bay leaf. Simmer until meat is tender enough to fall off the bone -- about 1 1/2 hours. Remove from broth, remove skin and bones from meat. Keep meat in large pieces. Simmer skin and bones in broth for 1 hour. Strain and cool broth; strain off all fat. Melt butter and blend in flour, add 3 cups broth; cook stirring until thick and smooth. Season with salt and pepper. Put chicken into hot gravy and pour into shallow 10-cup casserole dish. Cover with biscuit dough rolled 1/4 in. thick, fitting it well around the edges, slitting the top. Bake in very hot oven (450 degrees) until crust is brown.

Top with individual biscuits if you prefer. Use a mix or make the biscuits yourself. Bisquick is good for crust.

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PEACH COBBLER -- Agnes Cummings

|  |  |
| --- | --- |
| 3 cups sliced peaches | 3/4 cup sugar |
| 1 stick butter | 1/2 cup sugar |
| 3/4 cup flour | 2 tsp. baking powder |
| pinch salt | 3/4 cup milk |

Mix peaches and 3/4 cup sugar. Set oven at 350 degrees. Put butter in a very deep baking dish and set into oven to melt. Stir up a batter of 1/2 cup sugar, flour, baking powder, salt, and milk. Pour this over melted butter, but do not stir. Put sugared peaches on top, but do not stir. Bake in moderate oven for 3/4 hour. The batter will rise to the top while baking and will be crisp and brown.

Serve with ice cream or more peaches for topping.



BANANA PUDDING -- Mrs. George Yow

|  |  |
| --- | --- |
| 1 lb. vanilla wafers, | 6 bananas, sliced |
| 1 cup milk | 1 cup sugar |
| 3 eggs, separated |   |

Boil egg yolks, sugar, and milk together until it thickens into a pudding. Put one layer of waffers in bottom of baking dish followed by a layer of banana slices, then pudding mixture. Alternate layers, using up ingredients. Put stiffly beaten egg whites on top and brown in oven.



BREAD PUDDING -- Georgie Clapp

|  |  |
| --- | --- |
| 2 cups bread crumbs | 1 stick butter |
| 1 cup shredded coconut, | 2 cups milk |
| 1 cup raisins | 1 cup sugar |
| 4 eggs, separated | 1 tsp. vanilla |

Mix bread crumbs, coconut, and raisins. Add beaten egg yokes to milk, 3/4 cup sugar, and vanilla. Pour over crumb mixture; dot with butter. Bake 25 minutes in moderate oven. Cover with meringue made of the egg whites and 1/4 cup sugar.



APPLE DUMPLINGS -- Myrtle Anderson

|  |  |
| --- | --- |
| 3/4 cup sugar | 2 cups water |
| 1/2 stick butter or margarine, | 1 can buttermilk biscuits |

Mix sugar, water, and butter in a deep pan. Heat oven to 325 degrees and set pan in hot oven to heat mixture. Peel and cut tart apples into thin slices. Roll each biscuit out and place into palm of hand, fill with apples, add one teaspoon of sugar to the apples, and bring biscuit up around the apples -- pinching the edges together. Set in pan of hot mixture. When all the dumplings are placed into the pan, sprinkle 1 cup sugar over the top. Sprinkle with cinnamon and dot with butter. Bake until golden brown -- about 1 hour. You may add a little hot water if more liquid is needed.



PERSIMMON PUDDING -- Gertrude Wharton

|  |  |
| --- | --- |
| 1 tsp. cinnamon | 1/2 tsp. allspice |
| 1/2 tsp. cloves | 2 1/2 cups flour |
| pinch salt | 3 eggs |
| 2 1/2 cups persimmon pulp | 1 3/4 cups sugar |
| 1 cup buttermilk with one tsp. soda | 1 tsp. vanilla flavoring |
| 1 1/2 sticks melted butter or margarine |   |

Sift cinnamon, allspice, cloves, flour, and salt together. Mix with all other ingredients, as mixing a cake. Bake in long loaf pan for 1 hour at 300 degrees.



PERSIMMON PUDDING -- Perdita Campbell

|  |  |
| --- | --- |
| 2 eggs | 1/4 tsp. cloves |
| 3 cups persimmons | 1 cup buttermilk |
| 1 1/2 cups sugar | 2 cups flour |
| 1 tbsp. cinnamon | 1 tsp. soda |
| 1/4 tsp. allspice | 2 sticks whipped margarine |

Mix well and cook 1 hour at 300 degrees. Makes 2 8X8 puddings.



APPLE PIE -- Genevive Burgess

|  |  |
| --- | --- |
| 1 can Thank You brand apples, | 1/2 box Duncan Hines yellow cake mix |
| 1/2 cup chopped nuts | 1 stick margerine, melted |

Empty can of apples into 9 in. pan. Sprinkle cake mix over apples, sprinkle nuts over cake mix, then pour melted margarine over top of pie.

Bake at 350 degrees for 50 minutes.



PERSIMMON PUDDING -- Mrs. P. L. Kivette

|  |  |
| --- | --- |
| 3 or 4 cups persimmon pulp, | 2 cups sugar |
| 1/2 cup melted butter | 1/2 canned milk |
| 2 cups plain flour | 4 tsp. vanilla |
| 1 tsp. soda | 1/2 tsp. baking powder |
| 1/2 cup buttermilk |   |

Mix soda and buttermilk together. Mix flour, sugar, and baking powder and add soda/buttermilk mixture. Add milk, melted butter, persimmon pulp, and vanilla. Bake 15 or 20 minutes at 350 degrees until set as shaky like pie.

Serve with whipped cream.



COCONUT PIE -- Lib Yow

|  |  |
| --- | --- |
| 5 eggs | 1 heaping tbsp. flour |
| 2 cups sugar | 1 tsp. vanilla |
| 1 cup milk | 1 can (or 1 pkg. frozen) coconut |
| 1 stick butter or margarine, melted |   |

Mix and pour into unbaked pie shell and cook 50 minutes in 325 oven. Makes 2 small pies.



INSTANT PUDDING DESSERT -- Elda Walker

First layer: Mix 1 stick oleo melted, 1 cup all purpose flour, 1 cup nuts and press into pan. Bake 15 minutes at 350 degrees. Cool.

Second layer: Mix 8 oz cream cheese, 1 cup sugar, and 1/2 9-oz container of Cool Whip.

Third layer: Mix one 3 3/4-oz package instant chocolate pudding mix with 1 1/2 cup milk.

Forth layer: Mix one 3 3/4-oz package instant vanilla pudding mix with 1 1/2 cup milk.

Fifth layer: Top with remaining Cool Whip.



NEVER FAIL EGG CUSTARD -- Lib Yow

|  |  |
| --- | --- |
| 1 cup milk | 3 tbsp melted butter |
| 2/3 cup sugar, | 1 tbsp flour |
| 1/8 tsp salt | 2 egg yokes |
| 2 egg whites | 2 or 3 drops vanilla flavoring |

Melt butter. Add sugar, flavoring, flour, salt, milk, and egg yokes. Mix well. Fold in stiffly beaten egg whites. Pour into unbaked pie shell and cook at 350 degrees for 30 minutes.



CHOCOLATE PIE -- Lena Faucette

|  |  |
| --- | --- |
| 4 egg yokes | 1 tsp vanilla flavoring |
| 2 small cans condensed milk, | 1/4 stick margarine, melted |
| 1 cup sugar | 2 tbsp cocoa |

Mix and beat well. Cook in deep pie crust at 400 degrees until thick. After crust browns, put meringue on top. Cook at 350 degrees.