Christmas Memories

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Welcome to “Christmas Memories”. Of course Christmas is a time to remember past Christmas’s, but it is also a time to make memories for years to come.

Christmas has become one of my favorite holidays. I love getting the decorations out and displaying a winter wonderland around the house. The sweet aroma of candy and cookies fill the air—the same sweet smell that filled our kitchen when I was a kid. There was nothing better than watching and waiting for a taste of that first batch of Christmas candy!

When we recall “Christmas Memories”, we usually find that the simplest things give off the greatest joy and happiness. When you stop opening presents and listen, love is what’s in the room with you at Christmas.

As always, I want to acknowledge my precious family, especially Wendell. I am so very blessed to have the love, support, and encouragement I need to get this program put together. Thanks once again to all my family…I Love You Bunches!!

Love and Warm Wishes during this Christmas Season!

Glenda
Decorations
Made with Love
**Mercury Balls**

Clear glass ornaments  
Krylon Looking Glass Mirror spray  
Spray bottle  
Apple cider vinegar  
Paper towels  
Pencils  
Floral foam  
Twine

In spray bottle, add mixture of half vinegar and half water. Remove collar from ornaments. Insert pencil into opening and turn ornament upside down. Apply Looking Glass Mirror spray to completely cover ornament. Spritz with vinegar mixture and blot with paper towel. Apply another coat of Looking Glass spray. Wait a second. Spritz with vinegar and blot again with paper towel. Insert pencil in foam and allow ornament to completely dry. Put collar back onto ornament. Add twine if desired.

**Glistening Ball**

Clear glass ornaments  
Modge Podge  
Sponge paint brush  
Epson Salt  
Twine

Fill a bowl with Epson salt. Remove collar from ornaments. Insert pencil into opening and turn ornament upside down. Paint the entire ornament with Modge Podge using the sponge brush. Roll in Epson salt. Insert pencil in foam and allow ornament to completely dry. Put collar back onto ornament. Add twine if desired.
Clay Ornaments

- Sculpey oven bake clay
- Rolling pin
- Doilies
- Stamps
- Ink
- Cookie cutters
- Straw
- Ribbon or twine

Knead clay until it is shapeable. Roll out onto a smooth surface to slightly thicker than ¼”. Lacy effect - lay doily onto clay and roll with the rolling pin. Use the cookie cutters and cut out ornaments. Stamped effect - Use the cookie cutter and cut out ornaments. Add ink to stamps and apply to ornament. Use the straw and poke a hole in the top of the ornament. Transfer ornament to cookie sheet and bake as directed on package. After ornament has cooled, add ribbon or twine for hanging.

Wood + Crystals

- 2½” x 3” x 1/8” plywood
- Dark walnut stain
- Crystals
- Paint or Grapevine heart
- Jute
- Hot glue

Drill hole in center bottom of wood. Stain. Draw heart onto wood and paint (you will probably need to apply two coats of paint to heart). Sand. Tie a bow with jute and apply to heart with hot glue. Cut a 6” piece of jute. On back of ornament apply hot glue, about ¾” on each side and attach jute, this will make your hanger. Tie the crystal to the bottom of ornament.

Twig Stars

- 5 8” twigs
- 5 rubber bands
- Natural raffia

Cross the ends of two twigs, overlapping about ½ to1 inch and rubber band together. Cross the ends of two more twigs and rubber band together. Band together the two sets of two. Add the final twig and band at both ends making a star shape. Tie the intersections of the star together with the raffia. Tie raffia over the rubber bands on the outside. What a beautiful natural ornament.
**Clothes Pin Ornament**

Wooden clothes pins (8 per ornament)
Tacky glue
White spray paint
Early American stain
Wire

Remove metal spring from clothes pins. Take two wooden pieces and glue together back to back. Continue until all clothes pins are used. Let glue completely dry. Glue four sets together to make a cross shape. Let glue completely dry. Glue four more sets together to make the snowflake shape. Let glue completely dry. Gently drill a hole in the top of one of the clothes pins. Lightly spray paint and dry. Sand, stain and add a piece of twine for hanging.

**Word Garland**

Cardstock
Hole punch
Brads
Jute
Bells

Make a word or publisher document 8½” x 11”, create text boxes approximately 2¼” x 4¼”. Type in each text box one word (80 pt. font works with most fonts, depending on the length of the word). Copy document on cardstock. Cut each tag to measure 2¼” x 4¼”. Make a hole in the center of each end of the tags using the hole punch. Ink around the edges. Attach words together with the brads to make desired word phrases. Tie jute and bells to each end of word phrase.
French Country Christmas Trees

Scrap pieces of wood trim
Paint
Screws and drill

Cut trim into pieces increasing by approximately 2 inches for each branch. Example: 4", 6", 8", 10" and 12"….keep going until you get the desired height of tree. Paint using the dry brush method. Using a 1” x 2” piece of lumber cut the trunk to fit down the center of the branches. Screw the branches onto the trunk piece (from the back side).

Iced Branches

Tree branches
Aleenes tacky glue
Colorfill diamond vase filler

Place a sheet of newspaper down for a work area. Pour a pile of Colorfill Diamonds on paper. Place tacky glue on the branches and smooth it out along the branch (not in big clumps). Then fold the paper slightly then roll the branch in the Diamonds. Let set for about 45 minutes. Now work on the opposite side of the branch. Wait 1/2 hour and you have ice covered branches. Easy as that!

Twig Trees

Twigs
Spray foam
Old bucket or pot
Gravel
Clear Christmas lights

Put about 3-4 inches of gravel in the bottom of a 5 gallon bucket. Put tree branch down into the gravel. Add the spray foam to fill about half of the bucket. If the tree branch is large you will have to prop up the branch on two sides until the foam has a chance to set up. If the foam expands over the bucket you can cut off the excess with a knife. Add clear lights.
**Reclaimed JOY**

1” x 6” x 20” piece of lumber  
Paint  
Stain  
JOY stencil or pattern  
Graphite paper  
Ribbon  
Glistening twigs  
Rusty bells  
Twine  
Jute  

Paint, sand and stain wood. Print “J O Y” using desired font (300-350 point size). Transfer lettering to wood using graphite paper. With a good quality long bristle brush paint lettering. Sand and stain again if desired. Add glistening twigs and/or greenery to sign, using hot glue and/or staple gun to secure snugly. Tie ribbon, jute and bells around sign.

**Country Christmas Star**

1” x 6” x 8’ Fence picket  
Cut into 3 triangles  
Paint  
Wood screws  
Wreath  
Ribbon  

Cut picket into three 18” pieces. Mark two pieces at 10” and one piece at 9” as shown below and cut with saw.

![Diagram](image)

Paint triangles using dry brush technique. Lightly stain. Match up the two like triangles on the longer sides. Put other triangle on top of others’ and wood screw together. Use by itself or put inside a wreath.
Gifts
Made with Love
Farmhouse Jar Sconce

1” x 8” x 12” piece of lumber
Paint
Stain
Jar
Black chain 12”
Wire
Eye hook in black

Beat the lumber with pliers, hammer, screwdriver, and/or chain. Paint using the dry brush method. Stain. Screw eye hook into the center of board about 2” from top. Put wire through each end of chain, wrap around neck of jar. With pliers twist wire tightly to secure. Hang on the eye hook.

Mercury Glass

Glass container, jar, candle…
Krylon Looking Glass Mirror spray
Spray bottle
Apple cider vinegar
Paper towels

In spray bottle, add mixture of half vinegar and half water. Apply Looking Glass Mirror spray to completely cover Ornament. Spritz with vinegar mixture and blot with paper towel. Apply another coat of Looking Glass spray, wait a second. Spritz with vinegar and blot again with paper towel. Decorate as desired.

Key To My Heart

1” x 12” x 8” wood board
Sand paper
Metal key
Stain
Foam brush
Off white paint
Nail
Hammer

I started with a piece of 1” x 12” x 8” wood and sanded the corners and edges down until they were nice and rounded. Stain the wood in dark walnut. I applied the stain with a little foam brush and let it sit for about 10 minutes before wiping away any excess stain that had not seeped into the wood. Let the stain dry for about an hour. Draw a heart on the wood at a slight angle. Paint the heart using off-white acrylic paint. It took 2 coats to get good coverage. Sand to distress the edges of the heart along with the edges and corners. Add the metal key over the heart with a small nail, and that’s it folks!
**Concrete Candles**

1 bag of concrete (with sand)  
Water  
A mound to cast in (we used an empty tall soda can)  
Wood dowel rod  
Scissors (or utility knife)  
Votive candles

To begin, cut the top off of your soda can. Add a small amount of water into can. Add a cup of concrete mix and stir. Continue to add in concrete dust and water (repeating steps 2 & 3) until the concrete mix and water becomes thick. (The less soupy the mix, the stronger the cast.) Using a paint stick or dowel rod, tap up and down shaking your mold gently. This will even out the concrete. Push candle into top of the concrete and gently press down until candle is flush with the mix. While lightly holding the inserted candle in place, tap up and down to shake mix evenly around the candle. Dry overnight. Check every few hours continuing to press candle even with candle surface. Once dried, gently score the cast using scissors (or utility knife) and pull away aluminum.

**String Art Heart**

Wood Block  
Template  
String  
Nails  
Hammer

Start with a wood block that’s about 5” x 8”. Draw or print a heart or desired pattern on a sheet of paper and tape it down on the wood block. Nail down small tack nails about ½” apart around the perimeter of the heart. Once all of the nails are down, tear away the paper. Tie a small knot on one nail and start stringing by looping around each nail. Finish stringing across the heart in every direction, the more varied the better. Tie off your loose end once you’re finished.

**Drinking Mugs**

Mason jar  
Handle  
E6000 adhesive

Clean jar. Apply E6000 to the handle and place on the jar. Try to center it and have the flat part of the handle fit snugly to the jar. Hold for a few minutes. Sometimes the glue has a tendency to slide causing the handle to move. Let glue set up completely before using.
**Distressed Jar**

Jar  
Paint  
Stain  
Sandpaper  
Minwax stain  
Candles  
Other greenery

Clean jar. Paint jar with desired paint color, do not cover it heavily. Let dry for 2 hours and paint again. Let dry completely, you may have to apply a third coat of paint. (The key is to let paint dry for several hours to cure from the inside out.) Sand desired areas to distress paint. Apply Minwax stain to jar and remove as much or as little of the stain to achieve desired look. If you don’t use Minwax stain you will need to use a paste wax to seal. Add candles, greenery, bells… whatever embellishment you desire.

**Etching**

Armour Products Glass Etching Cream  
Stencil brush  
Patterns:  
   Etching Stencils  
   Stickers  
   Silhouette  
Glass Product:  
   Plate  
   Cake Stand  
   Casserole Dish  
   Cups, glasses  
   Bottles, jars  
   Painters tape

Apply design to glassware. Make sure the design sticks to the glass securely. Apply a thick coat of etching cream. Let the cream stay on for about 4 or 5 minutes. To stop the etching reaction, run water over your etching cream (you want to get it off quickly.) Don’t try wiping it off, that is bound to end in disaster. Make sure you have ALL the cream completely rinsed before attempting to remove the stencil. Once you are sure you have all the cream off, you can peel off the stencil. Wash and dry glassware.
Birthday Calendar

Rolodex, or a box painted or stained
Card stock
Scrapbook paper
Rubber cement
Labels 5163

Type name, address, date, phone,….

If using the rolodex… For the dividers, cut scrapbook paper large enough to fold in half and cover both front and back of divider. Apply rubber cement to divider and adhere scrapbook paper. Trim sides to match divider and cut holes in bottom. Repeat 11 more times to make a divider for each month. Cut contrasting piece of cardstock to approximately 1¾” x 1½”. Stamp the month on each divider. Cut scrapbook paper approximately 2½” x 4”. Use rubber cement to apply to each card. Trim to match card. Using the computer, type each person’s name and date of birth and print onto mailing label. Print label and adhere to covered card. Add any other embellishments desired.

Card Book

Holiday Cards (you could do this for kids’ birthdays too, and put a picture of your child on the cover!)

Hole punch
2” diameter book rings
Chip board
Scrapbook paper
Rubber cement
Tag

Gather up all those old Christmas cards. Determine the size of chip board you need. (It is okay if a card or two is slightly larger that chip board.) Cut scrapbook paper to fit board and adhere it with rubber cement. Print or stamp a tag with the year on it. This will keep the cards neat and tidy.

Romantic Candles

Holy candle from the dollar store
8” paper doily (spritz with coffee)
Rubber cement
Twine
Circle tag
Stamps
Ink

Apply rubber cement to back of doily and wrap the doily around the candle. Stamp a tag with “J O Y”. Wrap twine around candle and attach tag to the twine.
**Spring Candle Holder**
Rusty bed springs  
Wood  
Wooden candle cup holder  
Paint  
Stain  
Staple gun  
E6000 or wood screws

Depending on size of bed springs… cut a piece of lumber to accommodate number of springs you are using. Paint the board and the candle holders. Sand and stain. Using E6000 or wood screws adhere candle holders to lumber. With a staple gun attach bed springs to lumber. Add candles, flowers, greenery or other embellishments.

**Spring Tree**
Rusty bed springs  
Wire greenery  
3 Rusty bells  
Jute  
E6000 adhesive

Wrap wire greenery around spring. Tie three bells together using jute. Adhere bells to spring using E6000.

**Farm Sack Table Runner**
Painter’s drop cloth  
1" roll of painters tape  
2" roll of painters tape  
Paint

Rip drop cloth 20” wide by the length you desire for a table runner. Measure and apply tape as shown to the right. Paint between the tapes using a dry brush method. Remove tape and launder. This idea can be used on curtains, pillows, placemats, rugs and the possibilities go on and on.
Creative Touches Shirt

Long sleeve T-shirt
2 yards of 1½" satin ribbon
Lace

Lay t-shirt out flat on work surface and cut the neck ribbing off of shirt. Turn under 1 inch and stitch down. Make a small slit in shoulder seam. With a safety pin run the ribbon through the neck casing. Top stitch lace to the bottom of shirt. Embellish front of shirt if desired, but is stylish with just a ribbon and lace added.

Casserole Carrier

2 yards fabric
Cut  2  11" x 35" pieces of fabric
Cut  2  15" x 29" pieces of fabric
1 yard batting
Cut  1  11" x 35" pieces of fabric
Cut  1  15" x 29" pieces of fabric
½ yard of 5/8" sew-in Velcro
Cut  1  9" loop
Cut  2  3" loop pieces
Cut  4  3" hook pieces
2 yards of 1" wide webbing

Place the 11" x 35" batting on your work surface. Place same size fabric right side up on top of it. Place the other fabric right side down on top of everything. You now have a three layer quilt sandwich. Stitch all the way around fabric leaving a 4-5 inch opening for turning. Turn right side out and stitch opening closed. Repeat using the 15" x 29" pieces.

Quilt each piece by drawing in the lines with a fabric pen or use the painters tape and space stitching lines equally or free motion quilt.

Place 15" x 29" piece on work surface. Layer the 11" x 35" on top using the diagram on next page. Stitch around the 10" x 14" area. Stitch Velcro into place as shown ½" from ends and 1 ¼" from edge.
Find the 64" length of webbing. Make a loop, butting the raw ends together. Make sure there are no twists and turns in your loop. Using a very tight zig zag stitch, attach the ends. Stitch across the joint three times.

Place the finished carrier right side up on your work surface. Fold the handle so the seam is at one end. Place a pin at the opposite folded end. Center the handle across the middle of the carrier. It should be positioned so the zig zag seam and the opposite center pin point (the point you marked above when you folded the handle) are both aligned with the center quilting line. The outer edge of the webbing should be 3" in from the edge of the carrier. Pin the loop in place from the center point outwards, stopping 1" beyond each corner.

Edge stitch each side of the handle in place, starting and stopping at the one-inch beyond pin points. Add a box stitch at the beginning and end to reinforce.
**Hershey Nugget Trays**

Bag of Hershey Nuggets  
2¼” x 10” clear goodie bags  
Double-sided tape

Cut various scrapbook paper into 1” x 4” pieces with double-sided tape adhere paper to back of candy, wrap paper around and seal in place. Cut 2½” x 5” scrapbook paper and fold in half. Stamp Christmas message to paper. Put 8 nuggets into bag. Fold bag down and staple to secure. Put paper topper on candy. A fun Christmas treat for a friend, co-worker, neighbor...and perfect for your child's teacher! Who wouldn't love chocolate with a handmade touch by you?!

**Grinch Pills**

Lime green sixlets  
Clear goodie bags  
Grinch Poem

Print Grinch Pills Poem onto cardstock and cut out. Fill goodie bags with green sixlets. Fold top of bag down and staple to secure. Fold printed cardstock in half, put over bag top and staple to secure.

**Homemade Gak**

8 oz. Elmer's glue  
1 tsp. Borax  
Water  
Food coloring

Empty your bottles of glue into a big bowl. Then fill the empty bottles with warm water, shake it up and dump it into the bowl with the glue. Add food coloring, the more you add, the more vibrant your gak will be. Set the bowl aside.

Fill a cup with 1/2 cup of warm water. Add the 1 tsp. of Borax and mix until the Borax is dissolved. Pour the Borax mixture into your bowl and start stirring. You will see that it will start to get “stringy”. When it becomes difficult to stir with a spoon, continue mixing with your hands. Keep squishing it and kneading it until it starts to become gelatinous. The more you play with it, the more "gak"-like it becomes!
Snow Slime Recipe

Combine in a small bowl combine the following:
2 cups of white school glue
1 1/2 cups of very warm water
Irridescent glitter
Optional: a few drops of peppermint extract for a fresh and clean scent

In a second bowl combine the following:
3/4 tsps. of borax
1 1/3 cups very warm water

Mix the ingredients of both bowls well and then combine both bowls. Mix the ingredients with your hands for a few minutes. As the ingredients are mixed the slime will form.

Homemade Silly Putty

1 cup white glue (Elmer's)
1/2 cup liquid starch (Sta-Flo)
Optional: food coloring
*You can make more/less putty than we did – just stick to a “2 parts glue, 1 part starch” combo to achieve optimal putty.

Pour glue into a bowl. Add liquid starch and (if desired) food coloring to the glue. Begin mixing ingredients together. I began by using a spoon to mix and eventually I used my hands. After about 5 minutes of mixing, I became skeptical as to whether or not this mess was really going to come together. It was so stringy and snake-like! But after even more mixing and then some kneading with my hands, we got a nice ball of putty – ready for playtime.

Sparkle Snow Recipe

Two 16 oz. boxes of corn starch
One can of shaving cream
Peppermint extract (optional)
Irridescent flakes

Mix the shaving cream and corn starch together in a sensory bin or container. It takes a bit of mixing to work the shaving cream into the corn starch, but the process is FUN! Both materials feel amazing! I added a couple drops of peppermint extract towards the end of the mixing process, but you can add it at any time or skip it. Once these ingredients are mixed add the flakes and mix. You don't need the whole bag of flakes. Just keep adding it until you like the amount of sparkle. Sparkle snow feels like fluffy clouds in your hands. It is really powdery, yet mold-able.

The possibilities for winter play and exploration are endless!
Quilts Made with Love

March Workshops

- **Dresden Plate Quilt**
  Wednesday Afternoon 1:00 pm

- **XXX's & OOO's Quilt**
  Monday Night FUMC Melrose 5:30 pm
  Thursday Morning 9:00 am

- **Charlie Brown Quilt**
  Thursday Night 5:30 pm
**Quick Master Mix**

Yield: About 13 cups  
9 cups all-purpose flour  
½ cup double-acting baking powder  
1 Tbsp. salt  
2 cups nonfat dry milk or powdered buttermilk  
1 tsp. cream of tartar (optional to keep mix dry)  
½ cup sugar  
3 cups Crisco shortening  

Measure flour; stir in baking powder, salt, dry milk, cream of tartar and sugar into flour. Sift into a large bowl. Cut in shortening until mix is consistency of cornmeal. Store mix in covered containers at room temperature.

To measure Master Mix for recipes, pile it lightly into the measuring cup and level off with spatula.

**Biscuits**

2 cups Master Mix (Quick or Buttermilk)  
½ cup liquid (water or milk)  

Put mix into bowl. Add liquid and stir just enough to blend. Turn onto a lightly floured board and knead a few times. Pat or roll to about ¼ inch thick. Cut with floured cutter or knife. Bake on cookie sheet for 12 to 15 minutes at 400°. Yield: 10 small biscuits  
*For drop biscuits increase liquid to ¾ cup. Try as pot pie topping.

**Coffee Cake**

3 cups Master Mix (Quick or Buttermilk)  
1/3 cup sugar  
1 egg  
1 cup milk or water  
1 tsp. vanilla extract  

Filling:  
1/2 cup flour  
1/2 cup packed brown sugar  
1 tsp. cinnamon  
1/4 cup butter or margarine  

~Serve with fresh fruit and sausage or bacon.

**Dumplings**

1½ cups Master Mix (Quick or Buttermilk)  
½ cup milk  
1 whole egg (or 2 egg whites)  

Combine liquid and egg. Add Master Mix. Stir about 30 strokes. Drop by Tbsp. on top of boiling stew or stewed chicken. Cook uncovered for 5 minutes. Cover and cook an additional 5 minutes. Yield: 10 dumplings.
Perfect Pancake Mix

6 cups flour
2 cups whole wheat pastry flour
2 cups nonfat dry milk powder (or buttermilk powder)
1/2 cup sugar
3 Tbsp. baking powder
1 1/2 Tbsp. baking soda
2 tsp. salt

In a large bowl, whisk all ingredients together. Store in large airtight container.

You can use all unbleached flour or combination of flours to get to 8 cups (it is best not to go over about 1/2 whole wheat flour with this recipe).

Pancakes

2 cups Perfect Pancake Mix
1 1/2 cups water (or to desired consistency)
1 egg
2 Tbsp. oil

In a medium bowl, combine egg, oil and water. Whisk in pancake mix. Let stand 2 minutes. Add additional water, if desired. Cook on preheated griddle or pan.

Easy Waffles

2 1/2 cups Perfect Pancake Mix
2 cups water
3 eggs, separated
1/4 cup vegetable oil

Combine pancake mix, water, egg yolks and oil in large bowl. In a separate bowl, beat egg whites until stiff. Gently fold egg whites into batter. Bake in preheated waffle iron.

Puff Oven Pancake

4 Tbsp. butter or margarine
4 eggs
1 cup milk
1 cup Perfect Pancake Mix

Preheat oven to 450°. Place 2 Tbsp. butter in each of 2-9" pie plates. Place pie plates in oven to melt butter. In a blender, combine eggs, pancake mix and milk. Pour batter into prepared pie plates. Bake for 18 minutes until puffy and browned. DO NOT open the oven while pancakes are cooking. Remove from oven and top with fruit or powdered sugar.

Topping Ideas:
~Fried apples and pecans
~Fresh peaches, blueberries or strawberries with a sprinkle of powdered sugar
~Sprinkle with powdered sugar and lemon zest and then sprinkle the juice of a lemon over it
~Bananas, coconut, pineapple and drizzled with chocolate sauce
~Any fresh fruit and fresh whipped cream

Perfect Batter

1 cup Perfect Pancake Mix
1 cup milk
2 eggs

Combine eggs and milk in shallow bowl, add pancake mix and stir till combined.

Use this batter to make Monte Cristo Sandwiches, onion rings, or even fried fish.
Fudgy Brownie Master Mix

In a large bowl combine the following and whisk together:
8 cups of sugar
6 cups of unbleached flour
2 cups of cocoa powder
1 1/2 Tbsp. baking powder
1 Tbsp. salt

8" x 8" pan: 3 cups of mix: 2 eggs, 1 tsp. vanilla, ½ cup oil. Mix until just moist and smooth, pour into a greased 8" × 8" pan. Bake at 350° for 35 minutes. Let cool for five minutes, then cut into squares. You can melt chocolate squares on top for a quick frosting if your family likes frosted brownies.

These should stay fresh in your pantry for at least 6 months. To extend the freshness, store in your freezer for up to a year.

9" x 13" pan: Use 6 cups mix, 4 eggs, 2 tsp. vanilla, 1 cup oil. Mix until just moist and smooth, pour into a lightly grease a 9" × 13" pan. Bake at 350° for 30 minutes.

Note: You can substitute melted butter for the oil. Heating the butter like this helps give the brownies an attractive, slightly satiny top crust. Add the hot butter to the mix, stirring till everything is thoroughly combined. Beat in the vanilla, then add the eggs one at a time, beating till each is totally mixed in. Spoon the batter into the prepared pan.

Variation: For ultra-thick brownies, spread the batter in a 9" × 9" × 2" pan, and bake in a preheated 325° oven for about 45 to 55 minutes, until a cake tester inserted in the very center reveals no liquid batter, only moist crumbs. Remove from the oven, and cool completely before cutting and serving. To customize your mixes, add chocolate chips, butterscotch chips, walnuts, or whatever kind of add-ins you like in your brownies!
Homemade Cake Mix

7-1/2 cups sifted flour
1 Tbsp. salt
4-1/2 cups sugar
2 Tbsp. double acting baking powder
3/4 cup cold butter
Yield: 3 cake mixes

In very large bowl, combine flour, salt, sugar and baking powder and mix well to blend. Cut the butter into small pieces and place in food processor bowl along with 2 cups of the flour mixture. Cover and process until mixture is very fine. Make sure that the butter is completely evenly distributed in the flour mixture. If it isn't, your cakes will have uneven texture and each will turn out differently. Return to bowl with remaining flour mixture and mix well using a wire whisk.

Divide the cake mix into three equal portions (about 4 cups each) by lightly scooping the mix into measuring cups and leveling off with the back of a knife. Place each portion into a quart glass jar or heavy duty zip lock plastic bags. Cover tightly and store in the refrigerator for up to a month, or in the freezer for up to 3 months. Each portion of cake mix will make two 8" cakes or one 13" x 9" cake.

Make sure you measure the flour correctly for this recipe. Never scoop flour using a measuring cup. Spoon the flour into the measuring cup from the bag. Also make sure that you follow the directions for using the mix, including beating times, to the letter.

To make one 9" layer from this recipe, combine 2-2/3 cups of the mix, 1-1/2 tsps. vanilla, 1/3 cup oil, 2 eggs, and 2/3 cup milk. Use a 9" pan with sides that are at least 2" tall. Bake for 25-35 minutes or until the cake tests done with a toothpick.

White Cake

4 cups Homemade Cake Mix
2 tsp. vanilla
1/2 cup oil
4 egg whites
1 cup milk

Preheat oven to 350°. Spray two 8" round cake pans OR one 13" x 9" cake pan with nonstick baking spray containing flour and set aside.

Pour cake mix into a large bowl. Make a well in center of mix and add vanilla, oil, egg whites, and milk. Beat mixture 1 minute with electric mixer at low speed until blended. Scrape sides and bottom of bowl and beat 2 minutes longer at medium speed until batter is smooth.

Pour into prepared pans and bake the layer cakes at 350° for 20-30 minutes, or until cake springs back when pressed lightly in center and begins to pull away from edges of pan. Bake the 9" x 13" cake for 25-35 minutes, until the cake tests done.

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**Chocolate Cake**

4 cups Homemade Cake Mix  
3 Tbsp. cocoa powder  
1/4 cup hot water  
2 tsp. vanilla  
1/3 cup oil  
3 eggs  
1 cup milk  
2 (1-ounce) squares unsweetened chocolate, melted and cooled

Preheat oven to 350°. Spray two 8" round cake pans OR one 13" x 9" cake pan with nonstick baking spray containing flour and set aside.

Pour one portion of the cake mix into a large bowl. In small bowl, combine cocoa powder and hot water, mix well.

Make a well in center of the cake mix and add vanilla, oil, eggs, and 1 cup milk. Beat mixture 1 minute with electric mixer at low speed until blended. Then stir in the cocoa mixture and the melted chocolate. Scrape sides and bottom of bowl and beat 2 minutes longer at medium speed, until batter is smooth.

Pour into prepared pans and bake the layer cakes at 350° for 20-30 minutes, or until cake springs back when pressed lightly in center and begins to pull away from edges of pan. Bake the 9" x 13" cake for 25-35 minutes, until the cake tests done.

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**Spice Cake**

4 cups Homemade Cake Mix  
1 tsp. ground cinnamon  
1/2 tsp. nutmeg  
1/8 tsp. cloves  
1/8 tsp. allspice  
2 tsp. vanilla  
1/2 cup oil  
3 eggs  
1 cup milk

Preheat oven to 350°. Spray two 8" round cake pans OR one 13" x 9" cake pan with nonstick baking spray containing flour, then set aside.

Pour cake mix into a large bowl and stir in the spices. Make a well in center of mix and add vanilla, oil, eggs, and milk. Beat mixture 1 minute with electric mixer at low speed until blended. Scrape sides and bottom of bowl and beat 2 minutes longer at medium speed, until batter is smooth.

Pour into prepared pans and bake the layer cakes at 350° for 20-30 minutes, or until cake springs back when pressed lightly in center and begins to pull away from edges of pan. Bake the 9" x 13" cake for 25-35 minutes.
**Muffin Base Mix**

18 cups flour  
5 cups sugar  
2 1/4 cups buttermilk blend or nonfat dry milk  
6 Tbsp. baking powder  
2 Tbsp. baking soda  
2 Tbsp. salt  
3 Tbsp. ground cinnamon  
3 tsp. ground nutmeg

Measure all ingredients into a large bowl, blend well and the transfer to a sealable storage container.

**TO MAKE 24 REGULAR SIZED MUFFINS:**

2 eggs  
1 1/2 tsp. vanilla  
1 cups water  
1/2 cup oil  
2 3/4 cups Muffin Base Mix

Preheat oven to 400°. Combine the following. The batter should be slightly lumpy. Fill muffin tins 3/4 full. Bake for 18 to 20 minutes, or until muffins are golden brown. Muffins freeze well. To reheat frozen muffins, microwave on high for 30 seconds per muffin.

**Blueberry Muffins**

2 eggs  
1 1/2 tsp. vanilla  
1 cups water  
1/2 cup oil  
2 3/4 cups Muffin Base Mix  
2 cups fresh or frozen blueberries

Preheat oven to 400°. Combine all the ingredients. The batter should be slightly lumpy. Fill muffin tins 3/4 full. Bake for 18 to 20 minutes, or until muffins are golden brown. Muffins freeze well. To reheat frozen muffins, microwave on high for 30 seconds per muffin.

**Banana Nut Muffins**

2 eggs  
1 1/2 tsp. vanilla  
1 cups water  
1/2 cup oil  
2 3/4 cups Muffin Base Mix  
2 mashed bananas  
1 cup walnuts

Preheat oven to 400°. Combine all the ingredients. The batter should be slightly lumpy. Fill muffin tins 3/4 full. Bake for 18 to 20 minutes, or until muffins are golden brown. Muffins freeze well. To reheat frozen muffins, microwave on high for 30 seconds per muffin. Makes 24 regular size muffins, or 12 extra large

**Master Cookies Mix**

In a large bowl combine the following and whisk together:  
9 cups flour  
2 tsp. baking soda  
2 tsp. baking powder  
2 tsp. salt  
3 cups sugar  
2 1/4 cups brown sugar

Write this on a label on the outside of the container and add the following underneath:

For every 3 cups of mix add 1 egg, 1/2 cup shortening or butter, and 1 cup of additions (think chocolate chips, etc.). Bake for 8-12 minutes in a 350° oven.
Individual Cookie Mixes

Chocolate Chip Cookies

1 cup flour
1/4 cup white sugar
1/2 cup brown sugar
1/2 tsp. baking soda
1/2 tsp. salt
3/4 cup chocolate chips

Mix together and store in a quart size ziplock bag. Write instructions on the bag to add: 1 stick softened butter, 1 large egg, 1/2 tsp. vanilla extract. Mix & bake at 350° for 9-11 minutes.

Sugar Cookies

1 1/2 cups flour
3/4 cup white sugar
1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt

Mix together and store in a quart size ziplock bag. Write instructions on the bag to add: 1 stick softened butter, 1 large egg, 1/2 tsp. vanilla extract. Mix & bake at 350° for 9-11 minutes.

Oatmeal Cookies

1 cup flour
1/2 cups white sugar
1/2 cups brown sugar
1 1/2 cups rolled oats
1/2 tsp. baking soda
1/2 tsp. salt
1 tsp. cinnamon
Optional: 1/2 cup raisins and/or nuts

Mix together and store in a quart size ziplock bag. Write instructions on the bag to add: 1 stick melted butter, 1 large egg, 1/2 tsp. vanilla extract. Mix, refrigerate for 30 minutes & bake at 350° for 9-11 minutes.

Soup or Sauce [S.O.S.] Mix

SOS is basically, a dry mix that can be used as a substitute for a can of cream soup in any recipe! Gluten Free! Homemade! Simple! Cheap! 9 cans of cream soup! And all you are adding to it is WATER!

2 cups powdered non-fat dry milk
3/4 cup cornstarch
1/4 cup instant chicken bouillon (regular or low sodium)
2 Tbsp. dried onion flakes
2 tsp. Italian seasoning (optional)

Combine all ingredients in a resealable plastic bag, mixing well. Equal to 9 (10.5 oz.) cans of cream soup.

To substitute for 1 can of cream soup

Combine 1/3 cup of dry mix with 1 1/4 cups of cold water. Whisk until well blended. Cook and stir on stove top or in microwave until thickened. Add thickened mixture to casseroles as you would a can of soup.
Potato Soup
1/3 cup SOS Mix
1 1/4 cups cold water
1 cup cooked potato cubes

Whisk SOS Mix with water until well blended. Cook and stir on stove top or in microwave until thickened. Add potato cubes. Heat thoroughly.
Yield: 2 servings

Mushroom Soup
1/3 cup SOS Mix
1 1/4 cups cold water
4 oz. can mushrooms, drained

Whisk SOS Mix with water until well blended. Cook and stir on stove top or in microwave until thickened. Add mushrooms. Heat thoroughly.
Yield: 2 servings

Tomato Soup
1/3 cup SOS Mix
1 1/4 cups cold water
2 cups tomato sauce

Whisk SOS Mix with water until well blended. Cook and stir on stove top or in microwave until thickened. Add tomato sauce. Heat thoroughly.
Yield: 3 servings

Broccoli Cheese Soup
1/3 cup SOS Mix
1 1/4 cups cold water
1/3 cup fresh or frozen broccoli
1 cup cheese, grated

Combine SOS Mix with water until well blended. Cook and stir on stove top or in microwave until thickened. Add broccoli and grated cheese. Stir and heat thoroughly.
Yield: 2 servings

Cheese Sauce
1/3 cup SOS Mix
1 1/4 cups cold water
1 cup cheese, grated

Whisk SOS Mix with water until well blended. Cook and stir on stove top or in microwave until thickened. Add grated cheese and mix until well blended.
Yield: 6 servings

Homemade Milk Gravy
2 Tbsp. fat (from meat, margarine, butter or other fat)
1/2 cup SOS Mix
2 cups liquid (meat drippings, water, vegetable broth or milk)

Remove cooked meat or poultry from roasting pan. Leaving brown residue in pan, pour meat drippings into a bowl. Allow fat to rise to surface; skim off fat and reserve. (Remaining drippings in bowl are meat juices that should be used as part of liquid in gravy.) Add fat to roasting pan (with meat dripping); stir in SOS Mix until smooth. Heat until bubbly. Stir in liquid and cook until sauce thickens; continue stirring and cooking 2 or 3 minutes longer, scraping bottom and sides of roasting pan to blend in the meat drippings.
Yield: 8 servings

Alfredo Sauce
1/3 cup SOS Mix
1 1/4 cups water
1/2 cup Parmesan cheese, grated
1/2 cup low-fat sour cream
1/4 tsp. pepper

In a small bowl, combine all ingredients, mix well and cook until thick. Serve sauce over cooked noodles or on pizza.
Yield: 6 servings
Notes...
Recipes Made with Love
**Crockpot Hot Vanilla**

5 cups milk  
1/2 cup white sugar  
2 cups hot water  
6 – 7 tsps. Torani French Vanilla Syrup (or more or less per your preferences)

Combine sugar and hot water in large pan. Stir, and bring to gentle boil. Transfer mixture to crockpot, and add milk and vanilla syrup. Stir, then cook on high for 2 hours (or low for 4 hours), or until hot. Pour into mugs or mason jar mugs, then top with whipped cream and ground cinnamon sprinkled on the whipped cream!

**Candied Peppers**

1 gallon diced jalapeno peppers  
5 pounds white sugar

Drain off enough of the juice in the jalapeno jar so that adding the sugar won't cause a spill. Pour the 5 pound bag into the jar and seal tightly. Let jar sit for at least one week to mix flavors; flip the jar daily to blend.

**Smoky Blue Cheese Dip**

2 cups sour cream  
1/2 cup mayonnaise  
2 green onions, chopped  
1 Tbsp. Worcestershire  
1 1/2 cups crumbled blue cheese  
1/2 tsp. ground black pepper  
4 shakes Tabasco  
6 strips bacon, cooked crisp, drained and crumbled

Stir the sour cream, mayo, scallions, Worcestershire, blue cheese, black pepper and Tabasco until blended. Cover and refrigerate for a few hours or up to 2 days to let the flavors develop. When ready to eat – sprinkle bacon on top and enjoy. Serve this with pita chips or colorful root vegetable chips.

**Salted Caramel Pretzel Bark**

½ bag of mini pretzel twists  
2 sticks of butter  
1 cup of brown sugar  
1 bag of chocolate chips  
Sea salt or table salt

Preheat your oven to 350°. Line a large jelly roll pan with aluminum foil and lay a single layer of pretzels down. In a medium saucepan, melt the butter and the brown sugar until the sugar is dissolved. Let it boil gently just until it starts to stick to the bottom and it forms a nice smooth caramel. Let it bubble a little and get really thick. Remove from heat and pour evenly over the top of the pretzels (don’t worry if every single pretzel isn’t covered). Put in the oven at 350° for five minutes.

Remove from the oven and sprinkle the chocolate chips over the top. Let the caramel melt the chips. Spread the chocolate chips around with a spatula until mostly melted. Sprinkle generously with salt. Let cool on the counter top for a few minutes and then pop in the freezer for at least two to three hours. Break it up into uneven chunks with your hands and serve.
**Caramel Pretzel Sticks**

1 bag large pretzel sticks  
1 package caramels  
1 Tbsp. sweetened condensed milk  
1 cup mini chocolate chips  
1 cup peanut butter chips  
2/3 cup toffee bits  

Melt caramel in the microwave with milk. It is easier to handle if the caramel is not real runny and when it started to get too firm I just put it back in the microwave for a few seconds. Combine chips and toffee in small shallow bowl. Dip pretzels in caramel then roll in chip mixture. Place on waxed paper until set. Store in airtight container.

**Citrus Fruit Dip**

1 (8-ounce) package cream cheese  
1 cup powdered sugar  
1 cup whipping cream  
1/4 cup granulated sugar  
1 lemon, zested and juiced  
1 orange, zested and juiced  
Pineapple juice  

Soften cream cheese and whip with powdered sugar until it forms soft peaks. Add granulated sugar, whipping cream, lemon and orange juice and zest. (I used 1/2 the juice from one orange for a good consistency but if you like your dip thinner you can squeeze the whole thing). Continue to beat, adding just enough pineapple juice to achieve desired consistency. (approximately 1/8 c. to 1/4 c.) Serve with fresh fruit.

**Candy Cane Shortbread Bars**

1 cup butter, softened  
1 cup packed brown sugar  
1 egg yolk  
2 cups all-purpose flour  
**BUTTERCREAM:**  
2 cups confectioners' sugar  
1/4 cup butter, melted  
2 Tbsp. 2% milk  
1/2 tsp peppermint extract  
2 drops red food coloring, optional  
**TOPPING:**  
9 ounces white baking chocolate, melted and cooled slightly  
3/4 cup crushed candy canes (about 10 regular)  

**Simple Samoas Bars**

- 1/2 cup sugar
- 3/4 cup butter
- 2 tsps. vanilla
- 1 egg
- 1/4 tsp. salt
- 2 cups flour
- 1 (12 oz.) bag caramels, unwrapped
- 4 Tbsps. milk
- 1 tsp vanilla
- 3 cups coconut, toasted
- 2 cups semi-sweet chocolate chips

Preheat oven to 350°. With an electric mixer, cream together sugar, butter and 2 tsps. vanilla. Add the egg and beat until fluffy. Stir in the salt, then the flour, 1/2 cup at a time, until well mixed. Press dough evenly into the bottom of a lightly greased 9x13 inch pan. Bake for 15-20 minutes or until the shortbread is set and just beginning to turn golden brown. Cool completely. Meanwhile, combine the caramels, milk and 1 tsp vanilla in a saucepan over medium low heat. Cook and stir until the caramels are melted and the mixture is smooth. Stir in the toasted coconut. Spread the coconut caramel mixture over the cooled shortbread base. Refrigerate for at least an hour, or until the caramel layer is completely cooled. Remove the bars from the refrigerator and cut into squares. Melt the 2 cups of chocolate chips in the microwave at 50% power, stirring every 1-2 minutes until smooth. Dip the bottoms of the cookies into the melted chocolate and set on wax paper. Once all the cookies have been dipped, drizzle the remaining chocolate over the top of the cookies.

**White Trash Bars**

- Ritz crackers (225g)
- Skor bits
- Sweetened condensed milk
- Tub French Vanilla icing

Grease 8” x 8” pan. Crush crackers and pour the sweetened condensed milk over top. Mix in the bag Skor bits. Give the mixture a good stir and pat down into the pan. Bake at 350° for 15-20 minutes or until the edges start to bubble and caramelize. Allow to cool then spread icing and cut into bars. It is better the next day.

**Pecan Shortbread Cookies**

- 3 3/4 lb. unsalted butter, room temperature
- 1 cup sugar
- 1 tsp. pure vanilla extract
- 1 tsp. pure almond extract
- 3 1/2 cup all-purpose flour
- 1/4 tsp. salt
- 1 1/2 cup pecans, diced small

Preheat the oven to 350°. In the bowl of an electric mixer fitted with a paddle attachment, mix together the butter and sugar until they are just combined. Add the vanilla and almond extracts. In a medium bowl, sift together the flour and salt, then add them to the butter/sugar mixture. Add the pecans and mix on low speed until the dough starts to come together. Dump onto a surface dusted with flour and shape into a flat disk. Wrap in plastic and chill for 30 minutes. Roll the dough 1/2-inch thick and cut into 2 1/2-inch squares with a plain or fluted cutter (or cut into any shape you like). Place the cookies on an ungreased baking sheet. Bake for 20 to 25 minutes, until the edges begin to brown. Allow to cool to room temperature and serve.
Cinnamon Pecan Shortbread Bars

1 cup brown rice flour *
3/4 cup oat flour *
1/2 cup tapioca starch *
1/4 cup potato starch *
3/4 tsp xanthan gum *
1/4 tsp cinnamon
1 1/2 tsps. baking powder
1/4 tsp kosher salt
1/2 cup butter, room temperature
1 cup sugar
1 egg
1/2 tsp vanilla extract
1/2 cup chopped pecans

* If you are not in need of a gluten free recipe, substitute a total of 2 cups all-purpose flour for the items marked with an *.

Topping Ingredients:
3 Tbsp. sugar
2 tsps. cinnamon

Preheat the oven to 325°. Lightly grease a 9x13 pan with butter, or line with parchment paper. Sift together the flours, baking powder, and salt. Cream together the butter and the sugar. Add the egg and the vanilla extract and mix until light and fluffy. Slowly add the flour mixture to the butter mixture, mix until combined. Add the pecans and stir again to distribute.

Press the dough into the bottom of the greased pan. Press with your fingers or a pastry roller to smooth the top of the dough. Sprinkle the top of the dough generously with cinnamon sugar and very lightly press into the top of the dough.

Bake for 16-18 minutes, or until just barely beginning to brown around the edges. Do not allow the bars to actually brown at all. If they brown, they will be much crunchier than desired, once they cool. The goal is a very soft shortbread texture.

Let them cool in the pan for 15 minutes and then cut into bars. If they are too soft to cut, let them cool for a few more minutes. Remove them carefully to a wire rack to cool completely before storing in an airtight container. Enjoy!
Easy Pull Apart Pizza Bread

2 cans of pizza dough or biscuits
2 cups mozzarella cheese
(or your favorite cheese)
2 Tbsp. Italian seasoning
or parsley flakes
½ cup olive oil
8 oz. package of pepperoni
1 cup Parmesan cheese
Optional: Add a ½ tsp of fresh garlic
or garlic powder

Preheat the oven to 350°. Cut pizza dough or biscuits into quarters. Cut the pepperoni into smaller pieces. Mix all the ingredients in a bowl and toss so that the oil is spread evenly on each piece of dough. Bake for about 30 minutes (or until the top is brown and the center is thoroughly cooked). TIP: Be sure to check it in the middle before you pull it out. If the middle is still not cooked thoroughly be sure to leave it in another 5 minutes at a time until it's done. Flip over on to a plate while it's still hot. Serve with a side sauce and enjoy!

Ham and Cheese Pinwheels

¼ lb. ham slices
1 can Crescent Rolls or Pizza Dough
1 cup shredded cheese
Sauce Options: You can use Cream Cheese, Ranch Dressing, Pesto or any other sauce you like.

Spray your cookie sheet with cooking spray. Preheat the oven to 350°. Unroll the dough from the can. Make it into a large rectangle shape. If you are using the crescent rolls that are precut be sure to pinch the precut slices back together again. Spread your choice of sauce. If you use the cream cheese make sure it is softened before you try and spread it. Top with ham slices. Top with shredded cheese. Roll up and pinch the ends to the roll so they stick. Bake for about 13 to 17 minutes or until golden brown. Serve warm.

Cream Cheese Dip

8 oz. cream cheese
1 chicken bouillon cube
1/8 cup water

Soften cream cheese to room temperature. Heat 1/8 cup of water in the microwave and dissolve a chicken bouillon cube in the water. Stir until it dissolves. Pour water mixture into the cream cheese and beat with an electric mixer until smooth and creamy.
**Stove Top Green Chile Chicken Enchiladas**

1 Tbsp. olive oil
2/3 cup onion, chopped
1/4 cup flour
2 1/2 cups diced green chilies
2 cups low sodium chicken broth
2 cups cooked, shredded chicken breast
1/2 tsp garlic powder
1 Tbsp. cornstarch
8 corn tortillas (6 inch)
1 1/2 cup cheddar cheese, finely shredded

Heat the oil in a medium saucepan. Sauté the chopped onion in the oil. Add the flour and cook for 1 minute. Add the chilies, chicken broth, chicken and garlic powder. Simmer uncovered for 5 minutes. Mix the cornstarch into about 1/4 cup of cold water until all the lumps are gone. Add to the chile and chicken mixture. Cook for 2 more minutes. Tear the tortillas into strips and divide into thirds. Add them to the pan and cook until they are hot, stirring with a spoon from time to time. Sprinkle the cheese over the enchiladas. Cover the pan and cook until the cheese has melted. Serve immediately.

**Beef and Cheese French Bread**

1 pound lean ground beef
1/2 cup chopped onion
1 8-ounce jar salsa
1 medium green pepper, chopped
1 2 1/4-ounce can sliced ripe olives, drained
1/2 tsp salt
1 tsp chili powder
1 tsp minced garlic
1/2 tsp ground cumin
1 1 lb. loaf unsliced French bread
2 cups shredded cheddar cheese

In a large skillet, cook beef and onion over medium heat until meat is no longer pink. Drain. Stir in salsa, green pepper, olives, salt, chili powder, garlic and cumin. Remove from heat. Cut bread in half lengthwise. Place on baking sheet. Spread meat mixture over cut slices. Sprinkle with cheese. Bake at 450° for 10-15 minutes or until cheese is melted.

**Taco Casserole**

1 pound extra lean ground beef
1 medium onion, chopped
1 packet taco seasoning
1 green bell pepper, chopped
1 cup canned diced tomatoes (with juice)
1 cup shredded cheddar cheese
6 medium whole-wheat tortillas
1 Tbsp. cilantro (optional)
1/2 cup water

Preheat oven to 350°. Cook ground beef and onion (and cilantro, if desired). Drain any excess fat. Mix in packet of taco seasoning and 1/2 cup of water. Add diced tomatoes and green bell pepper. Remove from heat, and mix until well blended. Put tortillas on bottom of a 9 X 13 baking dish, then add beef mixture. Sprinkle with 1/2 of cheese and place whole tortillas on top and sprinkle with remaining cheese. Place in oven until cheese is melted and tortillas are crisp. Serve over a bed of lettuce and top with light sour cream, salsa, olives and diced tomatoes (all optional).
Notes...
Patterns
Jingle Bells
Dashing Through The Snow
Joy To The World
Deck the Halls

O' Holy Night

The World Silver Bells
Grinch Pills

Feeling kinda grouchy? Holiday spirit can't be found? Just try these little Grinch Pills. They're the best medicine around. Whether eating a whole handful or eating one or two, these tasty little pills take the Grinch right out of you!
I hope that this program has encouraged you to start thinking about the Christmas Season.

Hopefully you can use some of the ideas, suggestions, projects, and recipes to make your holidays a little easier. My prayer is for each one of you to make wonderful “Christmas Memories”.

Thank you so much for coming!!!

Merry Christmas!!!

Love,

Glenda
Curry County Extension Homemakers

- Fairfield
  2nd & 4th Friday @ 10:00 am
  Call Martha Watkins 762-0942

- Grady
  1st Thursday @ 1:30 pm
  Call Katy Mackechnie 357-2353

- Home at Heart
  3rd Tuesday @ 6:00 pm
  Call Connie Miller 799-9565

- Just Us
  2nd Tuesday @ 5:30 pm
  Call Carol Moore 714-4781

- Quilty Pleasures
  1st Wednesday @ 9:00 am
  Call Lee Ellen Phipps 683-5325

Purpose....

- to strengthen, develop, coordinate and extend youth and adult education in home economics, agriculture and related subjects in conjunction with the Cooperative Extension Service of NMSU.

- To provide an opportunity and means for members cooperation in Extension programs to share their judgment and experiences for the progressive improvement of the family, home and community.

- To encourage members to take an interest in and to support and participate in community affairs and

Live❤️Laugh❤️Love

Come Join Us! Bring a Friend
If you don't have Christmas in your heart... you will never find it under a tree!

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