

Extra! Extra!

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Top Secret Recipes Revealed

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Recreate the Friday after Thanksgiving dinner in the comfort of your own home. Here are the recipes that have been used over the past 40+ years. The Easy Corn Pudding was my replacement for the Baked Corn (it was a pain to crush all of those crackers!!), but the rest are all vintage Mom reci-

pes, some fine tuned over the years. Of course these are all reduced to 1 batch recipes; however I never made the Baked Corn, so I have no idea how many batches this recipe makes. And remember back in the day when Mom would make the cinnamon rolls, play ten-

nis at the Bubble, and then make dinner for everybody? Well, I never managed to make cinnamon rolls fresh on Friday. I could've, but I didn't wanna. So, I've included the gooey roll recipe for those who wanna.

Buon appetito!

Cheesy Potatoes

- 1 bag of frozen southern-style (i.e. diced not shredded) Ore-Ida hash browns
- 1/2 c. chopped onion
- 1/2 stick melted Land O' Lakes margarine
- 1 can Campbell's cream of chicken soup
- 1 c. sour cream
- 5 ozs. shredded Kraft cheddar cheese
- 1 t. salt
- 1/4 t. ground black pepper

Thaw bag of hash browns overnight in refrigerator.

Preheat oven to 350 F. Mix together margarine, soup, sour cream, cheddar cheese, salt & pepper. Mix in hash browns and onion. Pour into baking dish. I would recommend using Reynold's pan liner in your baking dish, otherwise you'll be soaking and scraping for days afterward, or just use a throwaway foil pan. I don't know how long to bake it because I've never done a single batch of potatoes. When I do 6 batches, I put the potatoes in a cold oven, turn the heat to 350 F and then bake for 4 hours! You will have to experiment.



I've got to have my cheesy potatoes!



Easy Corn Pudding

requires 2 lasagna sized pans

- 1 can creamed corn, undrained
- 1 can whole-kernel corn, undrained
- 1 box Jiffy corn muffin mix
- 1/2 stick butter, melted
- 2 eggs, slightly beaten

Preheat oven to 350 F. Mix all ingredients together. Pour into baking dish. I would recommend using Reynold's pan liner in your baking dish, otherwise you'll be soaking and scraping for days afterward, or just use a throwaway foil pan. Bake for 35-45 mins. or until the top is golden brown and a knife stuck in the middle comes out clean.



Green Bean Almondine

- 1 10-oz. pkg. French-style green beans
- 1/2 stick butter
- 1/4 c. blanched slivered almonds
- 1/4 t. salt
- 1-2 t. lemon juice (to taste)

Bring water to a boil. Add a pinch of salt. Cook beans until done.

Meanwhile, over low heat, melt the butter and brown the almond slivers until golden (don't burn!). Add salt and lemon juice. Pour over hot beans.



Baked Corn

- 4 cans creamed corn
- 4 c. milk
- 4 beaten eggs
- 2 c. crushed Ritz crackers
- 1 c. chopped onion
- 2 1/4 t. salt
- 1 1/2 c. crushed Ritz crackers mixed with some melted butter to top the casserole

About 2 3/4 wrapped stacks of Ritz crackers is enough to make the total 3 1/2 c. crushed crackers. Bake at 350 F for 1 hour.

Place in a greased bowl, cover, and let rise 1 1/2-2 hours until double. Turn dough out onto floured cloth and knead a couple times to form a smooth dough. Divide dough into 2 pieces. Roll out 1 piece into an 8x12 rectangle (it's best to use a ruler because you can then use it to help you cut the rolls into even 1" pieces). Brush with melted butter and sprinkle with half of a mixture of 1/4 c. sugar and 1 t. cinnamon. Roll lengthwise into a 12" long log. Cut into 12 rolls (a strand of heavy thread or a very sharp knife works best). Repeat with remaining piece of dough. While rolling and cutting rolls, in a small saucepan melt 5 T. butter with 3/4 c. brown sugar and 2 T. corn syrup. Stir until well combined. Spoon into bottoms of 2 12-muffin pans. Place sliced rolls in pans (Mom never greases her pans). Cover and let rise until double. Bake at 350 F for 12-15 mins. When lightly golden and a cake tester comes out clean, they are done. Immediately dump onto a paper bag that's been cut to open flat so the sticky side is up (beware of that hot sugar!). You really need to do this quickly otherwise the sticky goo starts to harden and fuse the rolls to the pan. Makes 24 rolls.

Mom's Thanksgiving Rolls

- 1 pkg. dry yeast
- 1/4 c. warm water
- 1 c. milk, scalded
- 2 T. sugar
- 2 T. shortening
- 1 t. salt
- 3 1/2 c. sifted flour
- 1 egg

Bloom yeast in water with 1 t. of the sugar. Scald the milk in either a saucepan or in the microwave (takes 1-2 mins.), and add remaining sugar, shortening, and salt, stirring until combined. Pour into mixing bowl, and cool to luke-warm. Use a mixer with paddle attachment to beat in 1 c. of flour to liquid. Beat in yeast and egg. Gradually add flour to form soft dough. When the dough forms a big lump, it's ready.