

Bennett Family Favorite Recipes



Mychal

Meat Dishes/Main Dishes

This includes some of our personal favorites. Mychal isn't fond of the porcupine meatballs, but couldn't resist putting that one in since it was one I used to make as a kid back as far as 1st grade!



Section 1

Bennetts' Porcupine Meatballs

"These meatballs are easy to make and a favorite around our house. Serve over hot rice."



Porcupine Meatballs

1 1/2 lb ground beef

1/2 c. uncooked rice

1 tsp salt

1/2 tsp pepper

1 T onion

1 (10 1/2 oz) can tomato soup

1/2 can water

Combine meat, rice, seasoning and onion. Shape into small balls. Heat tomato soup and water together and then add meatballs and cover. Bake at 350 for 1 hour

Section 2

Spaghetti Bake

Bob always has his track girls over for an end of year supper and this is a favorite of theirs!



2 lbs hamburger

½ c. chopped onion (I just sprinkle dried onion)

¼ tsp garlic powder

1 jar ragu – 32 oz and or 1 26 oz ragu and 1 10 oz. tomato soup

8 oz spaghetti, broken in 2 inch pieces

8 oz. shredded mozzarella cheese

½ c. grated parmesan cheese

Brown ground beef, with onion and garlic. Drain, stir in Ragu sauce. Bring to boil and simmer 20 minutes. Stir in cooked spaghetti. Place ½ mixture in 9 x 13 pan. Sprinkle w/ mozzarella cheese. Pour remaining meat mixture over top and sprinkle w/parmesan cheese. Bake 350 degrees for 30 minutes

Section 3

Loose Meats-I

Nicely Seasoned!



Loose Meats

from my friend Katie

5 lbs. ground been (lean)

4 ounces ketchup

2 TBLS mustard

2 TBLS cream horseradish

2 TBLS worcestershire

2 tsp. sale

1 c finely chopped onions

Start to cook beef and onions in kettle. Combine ketchup, mustard, horseradish, worcestershire and sale in a 1 cup measuring cup. Stir into beef and onion mixture. Fill the same cup

Beverages

Includes a great Hot Chocolate recipe and several hot cider recipes. GREAT stuff!



Section 1

French Silk Hot Chocolate

“Creamy, silky and the most delightful hot chocolate I have tasted!”



French Silk Hot Chocolate

3/4 cup semisweet chocolate chips

1/2 c. white corn syrup

1/3 cup water

1 tsp. vanilla

2 cups whipping cream

Combine the chocolate chips, syrup, water and vanilla in a heavy saucepan and heat on low heat until chocolate is melted. Refrigerate this mixture until it is cold. Beat the whipping cream until it just begins to thicken and then gradually add the chilled chocolate mixture while you continue to beat. Beat 2-3 hours.

Heat 3/4 c. milk and add 3 or 4 tsp of the chilled chocolate. Stir well and enjoy! Makes 15-20 servings. Refrigerate for up to two days.

Hot Mulled Cider

from Dorothy Williamson

1/2 c. brown sugar

1 tsp. whole allspice

1 tsp. whole cloves

1/4 tsp. salt

Dash ground nutmeg

3 inches stick cinnamon

2 qts. apple cider.



Combine sugar, allspice, cloves, salt, nutmeg, cinnamon, and cider in large saucepan. Slowly bring to boiling; cover and simmer 20 minutes. Remove spices; serve in warmed mugs.

Pies/Desserts/Cookies/Bars

Can you beat a home made pie or a yummy bar to polish a meal off! Be sure to try the easy pie crust for a base for any favorite pie you make. A recipe you won't want to miss is the infamous "Symphony Bars"



Section 1

Symphony Bars

These are a favorite of the Bennetts' but I have never had better than made by my friend! My good friend Mary Lou Nelson is credited for this one!



Mary Lou's Symphony Bars

1 c. butter or margarine

2 c. sugar

4 eggs

3 tsp vanilla

2c flour

1/2 tsp salt

2 c. chopped walnuts.

Cream margarine, gradually add sugar and beat until light and fluffy. Beat in eggs and vanilla. Sift together flour and salt. Gradually add to creamed mixture. Blend in nuts--divide dough in half. Spread white half in bottom of greased and floured 9 x 13 pan. Add chocolate to other half and spread on top of white layer. Bake at 350 for 30 minutes. Cool

Frosting: Mix 5 tablespoons flour,] and 1 c.

Sugar Cookies

“We love roll out cookies for the holidays and big soft ones are a favorite of the Bennett



Sugar Cookies

1 c. shortening (1/2 butter)

2 c. white sugar

1 c. thick sour cream

1 tsp vanilla

2 eggs beaten

1 tsp soda

1 tsp salt

1 tsp almond

4 1/2 c. flour

3 bowls: 1. Cream sugar and shortening. Add well beaten eggs.

Mix almond, vanilla and sour cream with a whisk

Raisin Rock Cookies

Bob's favorite cookie!



Raisin Rock Cookies

1 c. white sugar

2 eggs

cook up 1 c raisins

2 c oatmeal

1 t cinnamon

1 cup shortening (I use olive oil)

8 T Raisin juice (boil with 1 tsp soda)

2 1/2 c. flour

Cook 350 oven, 12-15 minutes.

Cherry Walnut Bars

“Marlene Schumm always made this for her cookie tray each year!”



Cherry Walnut Bars

2 1/4 c. flour

1/2 c. sugar

1 c. soft oleo. Mix and press into 13 x 9 pan.

Bake at 350 degrees 20 minutes until light brown.

2 eggs

1 c. brown sugar

1/2 t. salt

1/2 t. baking powder

1/2 t. vanilla

1/2 c. walnuts

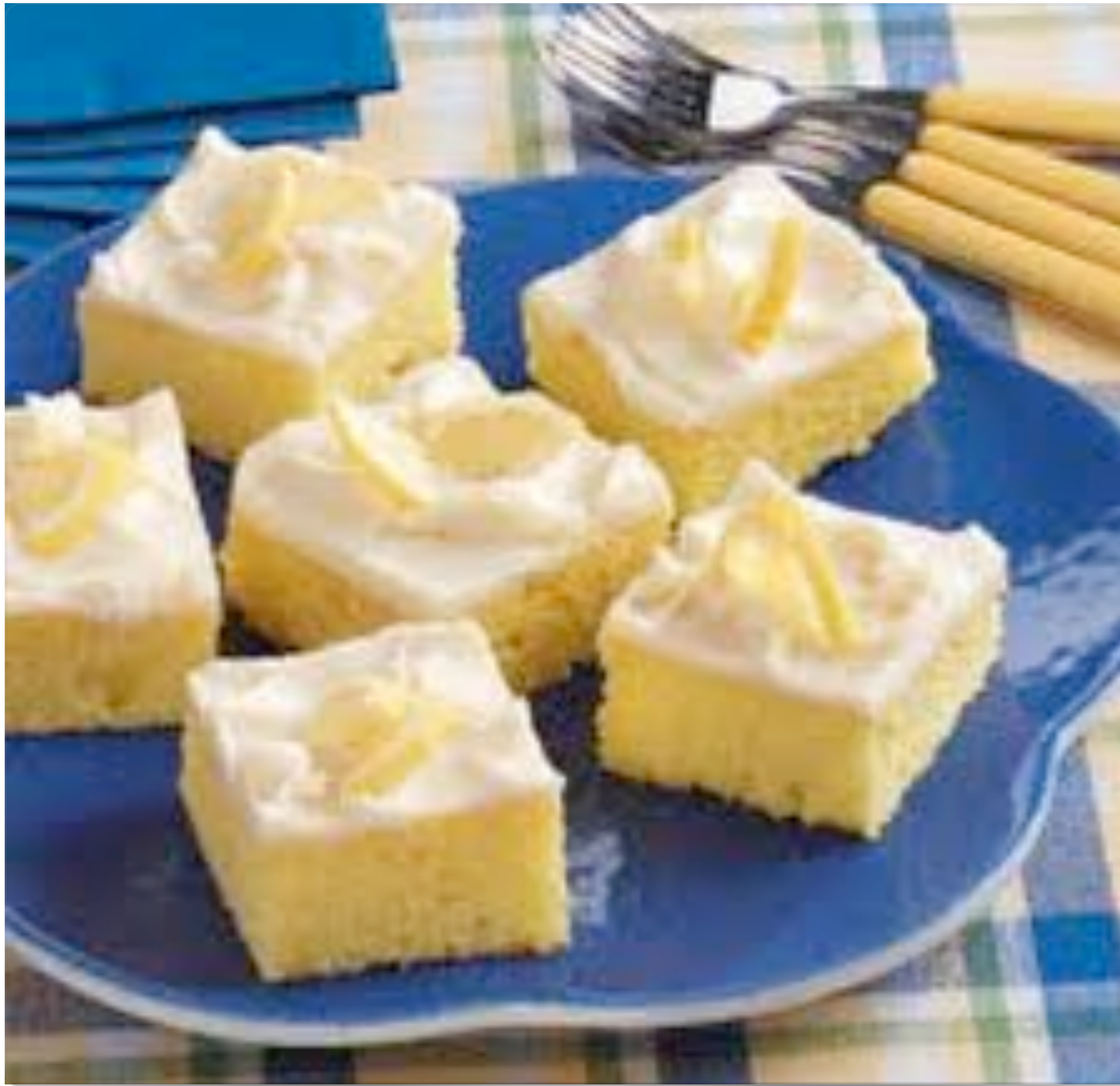
1-2 ounces cherries chopped and save juice.

Blend eggs, sugar, salt, baking powder and vanilla. Add cherries and walnuts. Bake 25 min-

Section 5

Lemon Sheet Cake

“Great tasting--this cake adds a splash of citrus flavor with lemon pie filling. The cream cheese frosting gives it sweetness!”



Lemon Sheet Cake

1 pkg (18 1/4 ounce) lemon cake mix
4 eggs
1 can (15-3/4 ounces) lemon pie filling
1 pkg (3 ounces) cream cheese (softened)
1/2 cup butter or margarine, softened
2 cups confectioners' sugar
1 1/2 tsp vanilla extract

In a large mixing bowl, beat the cake mix and eggs until well blended. Fold in pie filling. spread in greased 15 x 10 x 1 baking pan. Bake at 350 for 18-20 minutes or until a toothpick inserted near the center comes out clean. Cool on a wire rack.

In a small mixing bowl, beat cream cheese, butter and confectioners' sugar until smooth. Stir in vanilla. Spread over cake. Store in refrigerator. Yield: 30-35 servings.

Bennetts' Easy Pie Crust

“This is so easy--homemade pies will be come a family staple if you use this recipe!”



Easy Pie Crust

2 2/3 c. flour

1-1 1/2 tsp salt

3/4 c. oil (corn or canola)

5 TBSP of cold water (cold tap water is fine)

Dump all of above into a Tupperware bowl. Put lid on and shake for 2-3 minutes. Take lid off and mush the mix with your hands into a ball. Place 1/2 of dough between 2 sheets of waxpa-per. Roll dough to proper thickness and peel off top piece of wax paper. Put filling in and repeat with other ball.

Salads

Salad is any of a wide variety of dishes including: green salads; vegetable salads; salads of pasta, legumes, or grains; mixed salads incorporating meat, poultry, or seafood; and fruit salads. They include a mixture of cold or hot foods, often including vegetables and/or fruits.



Bennetts' Fudge Striped Cookie Salad

“A great treat and is almost more dessert than salad!”



Fudge Striped Cookie Salad

1 c. buttermilk

3 oz pkg instant vanilla pudding

8 ounce carton cool whip

15 oz can mandarin oranges (drained)

2 sections fudge striped cookies—about 10-14

Mix together pudding and buttermilk. Fold in cool whip, oranges and one section of crushed fudge strip cookies. Spring remaining cookies on top of salad.

Section 2

Ribbon Salad

“A favorite we make every Christmas! We also make it for the 4th of July with blue Jell-O and orange for Halloween!”



Dissolve 1 package lime Jell-O in 1 1/2 cups boiling hot water. Add 1/2 cup pineapple juice. Add 1 cup crushed pineapple and pour into 8 x 10 pan.

Dissolve 1 package lemon Jell-O in 1 1/2 cups boiling hot water. Let stand until almost firm. Mash 3 ounce package Philadelphia cream cheese. Add this to 1 cup whipped cream. Mix well, with mixer, then add to lemon Jell-O. Pour this mixture over lime mixture.

Dissolve 1 package cherry or raspberry Jell-O in 2 cups boiling hot water. Chill until just beginning to thicken and pour over lemon mixture. Chill in refrigerator overnight. A nice Christmas salad or dessert!

Orange Gelatin Pretzel Salad

This is a modification of the great strawberry pretzel salad!



2 cups crushed pretzels

3 teaspoons plus 3/4 cup sugar, divided

1/2 cup butter, melted

2 packages (3 ounces each) orange gelatin

2 cups boiling water

2 cans (8 ounces each) DOLE® Crushed Pineapple in 100% Pineapple Juice, drained

1 can (11 ounces) mandarin oranges, drained

1 package (8 ounces) cream cheese, softened

2 cups whipped topping

Additional whipped topping, optional

Directions

In a small bowl, combine pretzels and 3 teaspoons sugar; stir in butter. Press into an ungreased 13-in. x 9-in. baking dish. Bake at 350° for 10 minutes. Cool on a wire rack.

In a large bowl, dissolve gelatin in boiling wa-

Breads

Breads, scones, muffins--all are favorites at our house! Scones have become our regular morning favorite. I have quite a few and have made them with buttermilk, greek yogurt, sour cream, and just eggs! We love them all and you won't go wrong with whichever version you try. Also check out the lemon bread recipe.



Bennetts' Cranberry-Orange Scones

“These have great flavor and were good the second day as well. We add walnuts, too!”



Cranberry-Orange Scones

1 1/2 cups all-purpose flour, spooned and leveled

3 tablespoons sugar

2 1/2 teaspoons baking powder

1/2 teaspoon baking soda

1/4 teaspoon salt

1 teaspoon finely grated orange zest

5 tablespoons cold unsalted butter, cut into small pieces

1/2 cup dried cranberries

2/3 cup low-fat buttermilk, plus 1 to 2 tablespoons more if necessary

Directions

Preheat oven to 400 degrees. Line a baking sheet with parchment or waxed paper. In a large bowl, stir together flour, sugar, baking powder, baking soda, salt, and orange zest.

Oatmeal-Apple Scones

- 1/2 cup plus 1 tablespoon half-and-half
- 1 large egg
- 1 1/2 cups flour
- 3 tablespoons sugar
- 2 teaspoons baking powder
- 3/4 teaspoon salt
- 1 stick (4 ounces) butter, chilled and cut into small cubes
- 1 1/2 cups rolled oats
- 1 apple, cut into 1/4-inch cubes

directions

1. Preheat the oven to 450 degrees . In a small bowl, whisk together 1/2 cup half-and-half and the egg.
2. In a large bowl, combine the flour, sugar, baking powder and salt. Blend in the butter with your fingertips until the mixture resembles coarse crumbs. Add the oats and apple and toss. Stir in the liquid mixture until the dough just forms a ball.

Turn the dough out onto a floured work surface. Pat into a 7-inch round; cut into 8 wedges. Transfer to a parchment-paper-lined

baking sheet and brush the tops with the remaining 1 tablespoon half-and-half. Bake until golden, about 20 minutes. Transfer to a rack to cool.

Section 2

Starbucks Lemon Loaf

This is a Top Secret recipe version of Starbucks Lemon Loaf!



LOAF

1 1/2 cup(s) FLOUR

1/2 teaspoon(s) BAKING SODA

1/2 teaspoon(s) BAKING POWDER

1/2 teaspoon(s) SALT

3 EGGS

1 cup(s) SUGAR

2 tablespoon(s) BUTTER; Softened.

1 teaspoon(s) VANILLA

1 teaspoon(s) LEMON EXTRACT

1/3 cup(s) LEMON JUICE

1/2 cup(s) OIL

LEMON ICING

1 cup(s) POWDERED SUGAR; Plus 1 Table-
spoon.