

Favorite Recipes of Granny McGraw

The first two recipes are appetizers that Granny always served at family gatherings and parties.

Hot Chipped Beef Dip

2 8 oz. pkgs of cream cheese

4 tablespoons milk

Cream these together

Stir in 2 small jars of dried beef finely cut (use scissors)

½ cup red or green pepper

4 tablespoons of dry onion flakes

1 teaspoon garlic powder

½ teaspoon black pepper

Mix well

Fold in 1 cup sour cream

Pour into baking dish and top with nuts

Bake at 350° for 40 minutes. Served with your choice of crackers.

Pizza Ryes

1 lb. velveeta cheese

1 lb. hot sausage

1 lb. hamburger

1 teaspoon Worcestershire

1 teaspoon oregano

1 teaspoon garlic salt

1 teaspoon salt

2 loaves of mini party ryes

Cook hamburger and sausage and chop as small as possible. Drain.

Add Worcestershire and spices

Add cheese last

Spread evenly on party ryes all the way to edges.

Bake at 400° for about 10 minutes. To brown top—broil for about one minute.

At Granny's Christmas get-togethers she always served her Peanut Butter Balls. Good Luck with this one!

Peanut Butter Balls

1 lb. box powder sugar

18 oz. peanut butter

3 cups Rice Krispies

1 stick butter

Melt butter and pour over above mixture. Roll into balls and refrigerate overnight.

Melt 12 oz. pkg. chocolate chips and 1 large Hershey Bar and small piece of paraffin. Remove from heat.

Dip balls into chocolate and put on wax paper. Store in refrigerator.

Peanut Butter Fudge

2 cups sugar

½ cup of milk

Boil for 3 minutes

Beat in small jar Marshmallow cream and 8 oz. jar of peanut butter.

Pour in greased dish

Here are a couple of recipes for peanut butter cookies.

1st Recipe for Peanut butter cookies

1 cup margarine

1 cup white sugar

1 cup brown sugar

2 egg whites

1 teaspoon vanilla

1 cup peanut butter

2 teaspoons of soda

3 cups all purpose flour

Bake 8–10 minutes on ungreased cookie sheet at 350°.

2nd Recipe for Peanut Butter Cookies

1 can Eagle Brand Sweetened Condensed milk (14 oz.)

$\frac{3}{4}$ to 1 cup peanut butter

1 egg

1 teaspoon vanilla

2 cups biscuit baking mix

Pre-heat oven to 350°. In large mixing bowl beat sweetened condensed milk peanut butter, egg, and vanilla until smooth. Add biscuit mix. Mix well. Chill at least one hour. Shape into 1 inch balls. Place 2 inches apart on ungreased baking sheets. Flatten with fork. Bake 6 to 8 minutes or until lightly browned (do not over bake). Cool and store tightly covered.

If you want to make peanut blossoms shape as above but do not flatten. Bake as above. Press solid milk chocolate kiss candy in center of each cookie immediately after baking.

This next cookie was made at Christmas.

Forgotten Cookies

2 egg white at room temperature 2/3 cup sugar

1 cup chocolate chips 1 cup chopped pecans

1 teaspoon vanilla

Beat egg whites till foamy. Add sugar a little at a time and continue beating till stiff peaks form. Fold in chocolate chips and nuts. Drop onto cookie sheet lined with foil. Preheat oven to 350°. Put in center shelf of oven. Turn off oven. Leave in oven 12 hours. Do not open oven door.

Granny loved making pies and I think she got that from Great Granny!

Derby Pie

1 stick of butter—melted	4 eggs
1 cup sugar	1 cup white syrup
1 tablespoon bourbon	1 cup chocolate chips
1 cup pecans	

Mix together and pour into uncooked pie shell.

Bake 45 minutes at 375°.

Great Granny's Old-fashioned Chocolate Pie

1 cup sugar	1 tablespoon butter
2 tablespoons cornstarch or flour	dash salt
2 tablespoons cocoa	1 tablespoon vanilla
2 cups sweet milk	3 eggs beaten

Pour into baked pie crust

She did not write what temperature to cook or how long. She always put meringue on top. Here is how she made that. Beat 3 egg whites until frothy. Add 6 tablespoons sugar a little at a time and continue beating till stiff peaks form. Smooth over cooked pie and put in oven on broil watching continuously until peaks brown.

In her later years she always made peanut butter pie because Brian once told her that was his favorite.

Peanut Butter Pie

2 graham cracker crusts 8 oz. cream cheese
½ cup milk 1 cup sugar

Whip together. Then add 1 cup extra crunchy peanut butter and 12 oz. Cool Whip. Put into pie crusts. Store in freezer. Thaw 10 minutes before serving. Garnish with chocolate chips and crushed peanuts.

Million Dollar Pies

2 graham cracker crusts 1 can Eagle Brand milk
Juice of 2 lemons 1 cup frozen coconuts
1 cup chopped pecans 1 small can crushed pineapple
1 large Cool Whip

Mix all ingredients and pour into crusts. Store in freezer.

Granny loved making cakes and got lots of tasty recipes from her family and friends. Some were very difficult to make and some were very easy. Here are a few of her favorites.

Mississippi Mud Cake

2 cups sugar	2/3 cup cocoa
4 sticks of margarine	4 eggs
2 teaspoons vanilla	1 ½ cups flour
1 1/3 cups coconut	1 ½ cups chopped nuts
1 7 oz. jar marshmallow cream	½ cup milk
1 pound box of confectioners' sugar	

Mix sugar, 1/3 cup cocoa and 3 sticks margarine, beating well. Add eggs, one at a time, beating well. Add vanilla and flour, mixing well. Stir in coconut and nuts. Pour mixture into a greased and floured 9-by-13 inch baking pan which can double as a serving dish. Bake in a preheated 350 degree oven for 40 minutes or until edges shrink away from sides of pan. Remove from oven and spread marshmallow cream over hot cake. Let cool in pan.

Combine remaining 1 stick margarine, milk, confectioners' sugar, remaining 1 teaspoon vanilla, and sifted 1/3 cup cocoa in mixing bowl and beat until perfectly smooth. Spread on cool cake. Frosting sets slowly and can be speeded up by placing pan in refrigerator. Note: This cake doesn't contain baking powder, salt or baking soda. The consistency is like a fudge brownie.

I think this next recipe was given to Granny by her friend Florence Leichhardt.

Red Velvet Cake

½ cup butter

1 ½ cups sugar

2 eggs

1 teaspoon vanilla

1 teaspoon baking soda

2 ½ cups flour

2 oz. or ¼ cup red food coloring

2 tablespoons cocoa

1 teaspoon salt

1 cup buttermilk

1 tablespoon vinegar

Cream sugar, butter, vanilla. Add 1 egg at a time and beat. Make paste of coloring and cocoa and add to sugar mixture. Stir flour and add salt, flour and buttermilk. Begin with flour and end with flour. Beat. Combine vinegar and soda and add to batter. Pour into 2 eight inch pans and bake at 350 for 30 minutes. Let cool and split layers.

Icing:

5 tablespoons flour

1 cup milk

1 cup granulated sugar

1 teaspoon vanilla

1 cup butter

Cook flour and milk until thick. Let cool. Cream sugar and butter and vanilla until fluffy. Add to flour mixture. Beat until fluffy and spread on top and sides of each layer.

Jam Cake

3 cups all purpose flour

1 cup buttermilk

2 cups blackberry jam

1 cup raisins

1 teaspoon soda

2 teaspoons allspice

1 cup butter

6 eggs

1 cup chopped black

Walnuts

2 cups brown sugar

2 teaspoons cinnamon

2 teaspoons nutmeg

Cream butter and sugar. Add eggs one at a time. Measure flour, cinnamon, allspice, nutmeg, soda and sift together 3 times. Add flour and buttermilk alternately to creamed mixture. Mix in jam. Stir in walnuts and raisins. Turn into greased wax paper lined 9 inch pans. Bake at 335° for 35 minutes. Remove from pans when cooled.

Caramel Icing:

1 stick butter

¼ cup milk

1 cup brown sugar

2 cups powdered sugar

Melt butter and sugar together in pan. Let come to boil for 2 minutes. Remove from heat and add milk. Return to heat and let come to boil. Remove from heat and let cool to lukewarm. Stir in confectionary sugar until smooth. If icing becomes too thick add few drops of hot water or hot coffee. Spread on layers.

Sock It To Me Cake

Mix together 1 cake mix, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup oil, 1 cup sour cream, and 4 eggs one at a time. Pour $\frac{1}{2}$ of batter into a bundt pan. Then make sugar mixture which is $\frac{1}{2}$ cup chopped nuts, 2 Tablespoons brown sugar, 2 teaspoons cinnamon. Put this mixture over batter. Then pour rest of batter into pan. Cook at 350° for 40 or 50 minutes.

Better than Sex Cake

1 yellow cake mix

1 pkg. instant vanilla pudding

$\frac{1}{2}$ cup oil

8 oz. sour cream

4 eggs

6 oz. chocolate chips

6 oz. butterscotch chips

1 cup chopped pecans

Little box of raisins

Mix in order given. Place in tube pan at 350° for about 55 minutes. Let cool before glazing.

Glaze:

2 tablespoons water

$\frac{1}{2}$ cup chocolate chips

2 tablespoons butter

1 cup powdered sugar

Melt butter, chips, and water over low heat. Stir in powdered sugar. Pour over cake.

Granny loved to make casseroles and was always looking for new ones. Here are a few of her most often made.

Hamburger and Green Bean Casserole

1 lb. hamburger

1 onion, chopped

1 can cream of mushroom soup

1 #303 can green beans, drained

1 can onion rings

Brown hamburger and onion; add soup. Layer with beans and onion rings in casserole. Bake at 325° for 30 minutes.

Yield = 4 servings

Grits Casserole

Cook 1 cup grits in 4½ cups salted boiling water.

Add 1 stick margarine, 1½ rolls garlic cheese, 2 eggs beaten in 2/3 cup milk.

Pour into buttered casserole dish (9X12), top with 1 cup buttered corn flake crumbs. Bake at 350° for 1 hour.

Spaghetti Pie (microwave)

1/2 12oz. pkg. vermicelli spaghetti

2 tbsps. Butter $\frac{1}{4}$ $\frac{1}{3}$

1/3 cup grated parmesan cheese

2 eggs, well beaten

1 lb. ground beef

1/2 cup onion, chopped

1/2 cup green pepper, chopped

1 8oz. can stewed tomatoes, undrained

1 6oz. can tomato paste

1 tsp. sugar

$\frac{3}{4}$ tsp. dried whole oregano

1/2 tsp. salt

1/2 tsp. garlic salt

1 cup creamed style cottage cheese

1/2 cup shredded mozzarella cheese

8-12 pepperoni slices

2 pimento stuffed olives

2 tsps. chopped parsley

Cook spaghetti according to directions and drain. Stir butter and parmesan cheese into spaghetti. Add eggs, stirring well; spoon mixture into 10" pie plate (use spoon to go around like pie crust). Microwave at High for 3 minutes then sit aside. Crumble beef in

shallow 2-qt. casserole, stir in onion and green pepper--cover with saran wrap.

Broccoli Casserole

2 cups fresh broccoli, chopped

1/2 cup onion, chopped

1/2 green pepper

1 cup shredded cheese (4 oz.)

1 1/2 cup milk

3/4 cup Bisquick

3 eggs

1 tsp. salt

1/4 tsp. pepper

Heat oven to 400°. Grease pan 10 X 1 1/2". Mix broccoli, onion, green pepper and cheese in pan.

Beat remaining ingredients until smooth--pour into pan over above ingredients. Bake until brown--35 to 40 minutes. Let stand 5 minutes before serving.

Hash Brown Potato Casserole

1 (32oz.) pkg. frozen hash brown potatoes, thawed

3/4 cup butter, melted

1/2 cup onion, chopped

1 (10 3/4) oz. can cream of chicken soup, undiluted

1 (8 oz.) carton commercial sour cream

1 cup shredded cheddar cheese

2 cups corn flakes

lemon twist (optional)

parsley sprigs (optional)

Combine potatoes, 1/2 cup butter, onion, soup, sour cream and cheese; stir well. Spoon into a greased 2 1/2-quart casserole. Crush cereal; stir in remaining butter. Sprinkle over potato mixture. Bake at 350° for 50 minutes. Garnish with a lemon twist and parsley, if desired.

Yield = 10-12 servings

Baked Spaghetti

1 1/2 lbs. ground chuck

1 tsp. salt

1 tsp. sugar

8 oz. cream cheese

1 cup sour cream

1 tbsps. butter

8 oz. can tomato sauce or 16 oz. can Ragu

12 oz. spaghetti

8 oz. cheddar cheese

1 clove garlic

Melt butter and add salt, sugar and garlic. Sauté. Brown chuck in butter. Add tomato sauce and simmer 20 minutes. Mix cream cheese and sour cream in separate bowl.

Cook spaghetti and layer on bottom of buttered 9 X 13" pan. Layer cheese mixture and then meat. Top with cheddar cheese and parmesan cheese. Bake at 350° for 30 minutes.

Granny always had delicious salads at her family meals. This first one was from Great Granny's recipes. It is very light and tasty.

Apricot Salad

2 cups boiling water

1 lg. pkg. apricot Jello

Add:

2 cups miniature marshmallows

2 cups cold water

1 sm. can crushed pineapple, drained (save juice)

2 sliced bananas

Let gel.

Mix juice, 1 egg, 1/2 cup sugar, 2 tbsps. flour. Cook until thick. Add 8 oz. Philadelphia cream cheese, mix well and let cool. Spread on 1 pkg. of Dream Whip (whipped). Sprinkle with pecans.

Christmas Salad

1 cab Eagle brand milk

12 oz. Cool Whip

1 cup crushed pineapple, well drained

1 cup chopped pecans

1 can cherry pie filling

Mix ingredients in salad bowl and chill.

Lime-Jell-O Cheese Salad

1 pkg. lime Jell-O

1 cup boiling water

1/8 cup sugar

1 sm. can crushed pineapple, drained

1 cup grated American cheese

1 cup marshmallows, cut up

1 pinch salt

juice of 1/2 lemon

1/2 pt. cream, whipped

1/4 cup maraschino cherries, chopped

1/4 cup chopped nuts

Mix Jell-O, sugar, salt, marshmallows and lemon juice in boiling water. Mix well, then chill until spongy. Add cheese, whipped cream, pineapple, nuts and cherries to chilled mixture. Chill until firm.

¼ ½ 1/8

Spaghetti Salad

Cook 16 oz. of very thin spaghetti and drain--rinse with cold water and drain.

Add 16 oz. bottle of any Italian robust salad dressing. Chop all things up fine:

1 med. green pepper

1 sm. or med. cucumber

1 onion

1 tomato, diced small

For spice add tbsp. McCormick's salad supreme.

Cranberry Salad

1 cup raw cranberries, ground

1 orange (grated rind and pulp)

1/2 cup diced red apples, unpeeled

1 cup grated pineapple

1/2 cup chopped celery

1/2 cup nut meats

1 cup white sugar

1 pkg. cherry Jell-O

1 1/2 cup hot water or fruit juice

Cover raw cranberries with sugar, let stand while preparing other ingredients. Mix Jell-O with water and let partly harden. Add fruit and nuts.

Coke Salad

2 reg. size Cokes (6 oz.)

1 can pitted dark red cherries

1 pkg. Philadelphia cream cheese

1 can crushed pineapple

1/2 sm. pkg. crushed pecans

2 pkgs. black cherry Jell-O

Heat juice off cherries and pineapple for Jell-O. Mix with Jell-O, cream cheese and pineapple. Add cherries and pecans. Add Coke and Jell-O mixture.

Taco Salad

1 lg. can or 2 sm. cans of refried beans - put on bottom of dish

16 oz. sour cream

1 envelope taco seasoning

Mix sour cream and taco seasoning, put on top of beans

Mix lettuce, tomatoes and onions - put on top of other layers

Sprinkle Mexican or taco cheese on top

Serve with nacho chips

Strawberry Salad

2 cups crushed pretzels

3/4 cup melted butter

1/4 cup sugar

8 oz. cream cheese, softened

3/4 cup sugar

8 oz. Cool Whip topping

6 oz. box strawberry Jell-O

2 cups boiling water

6 oz. crushed pineapple

2 (10oz. pkgs.) frozen strawberries

Combine pretzel crumbs, butter and 1/4 cup sugar in bowl. Mix well. Press into 9 X 13" baking dish and bake at 350° for 12 minutes. Let cool.

Combine cream cheese, 3/4 cup sugar and Cool Whip in mixing bowl and mix well. Spread in baked crust. Chill until firm.

Dissolve Jell-O in bowl of boiling water. Add pineapple and strawberries. Stir until strawberries thaw, if frozen. Spread over cream cheese. Chill until firm.