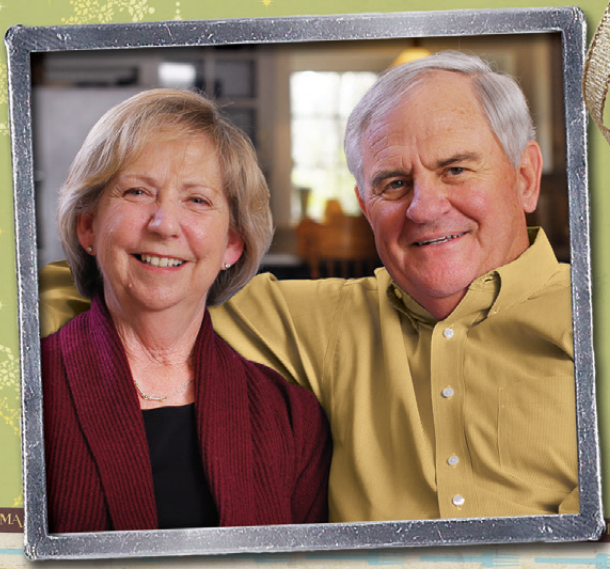

HOME COOKING

2012

~ *from the kitchen of* ~

JIMMIE DON & MARIE AYCOCK

When our family thinks about getting together at Christmas, good food is a must. Not even Jimmie Don's recent knee surgery changes that! However, we will be enjoying a quiet holiday season resting up for the legislative session and eating *plenty of down-home comfort food*. These recipes are sure to warm your hearth and home as your family gathers to celebrate the birth of Christ.

Jimmie Don & Marie

MARIE'S BEEF STEW

1½ lb. lean boneless stew meat
½ c. flour
4 c. water
2 Tbsp. dried parsley flakes
⅛ tsp. garlic powder
2 bay leaves
1 tsp. salt
¼ tsp. pepper
¼ tsp. dried thyme leaves
1 cube beef bouillon
1 small can corn
1 small can green beans
1 14½oz. can diced tomatoes
1 20oz. pkg. frozen chunky stew vegetables
or 3 c. cubed potatoes and 1½ c. baby carrots
1 tsp. Kitchen Bouquet for color

Lightly coat meat with flour. In Dutch Oven, brown meat in 3 Tbsp. oil. Add water and all herbs, spices, and bouillon cube. Simmer, covered, 1½ hours or until meat is tender. Add vegetables and Kitchen Bouquet. Simmer, covered, an additional 30 minutes.

Angel Biscuits

5 c. flour
1 tsp. soda
3 tsp. baking powder
1 tsp. salt
3 Tbsp. sugar
1 pkg. dry yeast
½ c. warm water
2 c. buttermilk
¾ c. shortening

Mix flour, soda, baking powder, salt and sugar. Cut in shortening with a pastry blender. Dissolve yeast in warm water and add with buttermilk. Mix with spoon until all flour is moistened. Cover bowl and refrigerate until ready to use.

To make 12 biscuits, turn ⅓ of the dough onto generously floured surface. Knead 1 or 2 minutes. Roll to ½" thickness and cut with biscuit cutter. Place on ungreased baking sheet. Bake at 400 degrees for about 12 minutes. Remove from oven and brush tops with melted butter. Remaining dough will keep several days in the refrigerator.

delicious · delicious · delicious · delicious · delicious · delicious

CHINESE CHEWS

When Jimmie Don served on the Killeen School Board years ago, one of the treats at Board meetings was the Chinese Chews baked by the food service ladies. They are still a real treat!

1 c. butter
2 c. sugar
2 eggs
3 c. flour
1 tsp. salt
1 tsp. soda
1 c. coconut
2 c. raisins – washed & drained
2 c. nuts
2 tsp. vanilla flavoring
¼ tsp. almond flavoring

Glaze
3 c. powdered sugar
4 Tbsp. water

Cream butter and sugar. Add eggs, one at a time, mixing after each. In a separate bowl, mix flour, salt and soda and add to butter mixture. Add vanilla and almond flavorings. Stir in coconut, raisins and nuts. Spray a 17½ x 11½ x 1 inch pan with cooking spray. Press dough into pan with wet hands. Be sure to get into corners. Bake at 325 degrees for about 25 minutes or until well set and light brown. Do not overbake. Remove from oven, and—while hot—spread with powdered sugar glaze. Cut into bars.

POPCORN CRUMBLE

2 qts. unsalted popped corn
1⅓ c. pecan halves
⅔ c. sliced almonds
1⅓ c. sugar
1 c. margarine
½ c. white corn syrup
2 tsp. vanilla extract

Mix popcorn and nuts in large bowl and set aside. Combine sugar, margarine, and corn syrup in heavy saucepan. Bring to a boil; stir constantly and cook to 300 degrees using a candy thermometer.

Add vanilla and very quickly pour over popcorn and nut mixture. Stir to coat well and spread on wax paper to harden. When mixture has cooled, break into serving-size pieces.

Cherry Cheese Pie

1 9-inch graham cracker crumb crust
1 8oz. pkg. cream cheese, softened
1 14oz. can Eagle Brand Sweetened Condensed Milk
⅓ c. Realemon lemon juice
1 tsp. vanilla extract
1 21oz. can cherry pie filling, chilled

In large mixer bowl, beat cream cheese until fluffy. Gradually beat in condensed milk until smooth. Stir in Realemon and vanilla. Pour into prepared crust. Chill 3 hours or until set. Top with cherry pie filling before serving. Refrigerate leftovers.

KING RANCH CHICKEN

¼ c. margarine
1 medium green bell pepper, chopped
1 medium onion, chopped
1 can Cream of Chicken Soup
1 can Cream of Mushroom Soup
1 can mild Ro-Tel diced tomatoes and green chiles
2 c. boned and cubed chicken
12 corn tortillas, torn into pieces
2 c. (8 ounces) shredded Cheddar

Preheat oven to 325 degrees. In a large saucepan, cook pepper and onion in melted margarine until tender. Add soups, Ro-Tel tomatoes and chicken, stirring until well blended. In a 9x13 casserole dish, alternately layer tortillas, soup mixture and cheese. Repeat for 3 layers. Bake 40 minutes or until hot and bubbly.

MAC & CHEESE

1 8oz. pkg. elbow macaroni
2 c. shredded cheddar
2 c. cottage cheese
3 Tbsp. finely chopped onion
1 8oz. carton sour cream
¼ tsp. salt
¼ tsp. pepper
1 large egg, lightly beaten
¼ c. crushed Ritz Crackers
1 Tbsp. butter

Cook macaroni according to package directions; drain well. In a large bowl, place macaroni, Cheddar cheese, cottage cheese, onion, sour cream, salt, pepper, and egg. Mix gently and spoon into a lightly greased 2-quart casserole. Melt butter and toss with cracker crumbs. Sprinkle over macaroni mixture. Bake, uncovered, at 350 degrees for 40 minutes or until topping is golden. If desired, one cup diced, cooked ham may be added to mixture before baking.

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