



JONES FAMILY COOKBOOK

Favorite Family Recipes

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THANKS TO ALL OUR CONTRIBUTORS:

**Edward Hall Jones
Sarah Brooks Jones
Evelyn Jones Easton
Holly Easton
Bonnie Easton
Leona Olesinski Jones
Anita Jones Guedras
Jo Guedras Jahant
Emile Guedras
Lisa Guedras Gehm
Betty Jones Sabo
Dolores Jones Goins
Donna Jones Goins
Joseph C. Goins
Sarah Goins Greengas**



Edward Hall Jones

DAD'S DRESSING

(Submitted by Donna Jones Goins)

3 medium onions

6 stalks of celery finely chopped

Blend to a fairly fine consistency in a food processor

Break up a 2 lb. loaf of bread

Add in ½ lb. of ground breakfast sausage (Jimmy Dean roll sausage)

½ stick of butter (melted)

Sage to taste

Salt and pepper to taste

2 ¾ cups of chicken broth

Mix all together—mixture should be fairly soupy and well blended. Add more chicken broth if necessary.



Sarah Brooks Jones

MOM'S POTATO SALAD

(Adapted by Evelyn Easton)

1 stalk of celery

1/3 small onion

Regular size sweet gherkin pickles, sliced (6 or 8, or to taste)

1/3 of a green pepper, diced

4 radishes, sliced (optional)

6 large red potatoes, cooked and diced

6 hard boiled eggs, diced

Salt and pepper to taste.

Boil red potatoes whole with skin on until they can be pierced easily with a fork and skin is beginning to split. Add all above ingredients to large mixing bowl. Set aside and make dressing.

DRESSING

2 eggs, slightly beaten

1 tsp. vinegar

3 tsps. sugar

1 – 2 tablespoons of water

Cook on stove over low to medium heat until thick and almost boiling. Don't overcook or eggs will scramble. Fold into potato mixture until well-blended. Refrigerate until ready to serve.



Evelyn Jones Easton

CHOCOLATE CHIP COOKIES

1 ¼ cups sifted flour

¼ tsp. baking powder

½ tsp. salt

½ cup shortening (Crisco)

¼ cup brown sugar

½ cup granulated sugar

1 egg beaten

1 tsp. vanilla

1 cup chocolate bits

½ cup chopped walnuts

Sift flour, soda and salt together. Cream shortening and sugars together. Add egg and vanilla. Blend thoroughly. Add sifted ingredients. Fold in nuts and chocolate bits. Drop from teaspoon onto greased baking sheet. Bake in moderate oven 350° about 10 minutes.

(This is the recipe that she brought to all the family gatherings. Today, Bonnie makes the recipe from the Nestle's Toll House package.)

VEGETABLE SOUP SWISS STEAK

Evelyn Jones Easton

1 ½ pounds round steak

Salt and pepper to taste

¼ to ½ cup flour

2 tablespoons vegetable oil or shortening

1 can (10 oz.) Campbell's alphabet vegetable soup (either beef vegetable or vegetarian vegetable)

Salt and pepper steak as desired and coat with flour. Pound steak if preferred.

In frying pan, brown steak in vegetable oil or shortening. Add ¼ to ½ cup of hot water and cover until water cooks off. Pour can of vegetable soup over steak and add another ½ cup of hot water. (Do not pour water over the steak or it will wash the soup off the steak.)

Cover and simmer for about 1 hour or until steak is tender and liquid has cooked down to desired level for making gravy (if desired). Gravy made with the drippings from this steak is rather sweet and a delicious accent for the steak.

Eastons always served the vegetable gravy over mashed potatoes.

BANANA CREAM PIE

Evelyn Jones Easton

PUDDING

¾ cup sugar

2 tablespoons cornstarch

2 tablespoons flour

1/8 tsp. salt

2 cups milk

2 – 3 yolks

1 tsp. vanilla

Blend sugar with cornstarch, flour and salt. Add hot milk. Cook over low heat, stirring constantly until thickened. Add well beaten egg yolks. Cook one minute longer. Cool slightly. Stir in vanilla. Cover bottom of baked pastry shell with sliced bananas. Add filling. Top with whipped cream/Cool Whip (Easton family preference) or meringue.

MERINGUE

2 egg whites

1/8 tsp. salt

4 tablespoons sugar

Have egg whites at room temperature. Add salt. Beat until light but not stiff. Add sugar a tablespoon at a time, beating well between additions. Bake in slow oven at 325° 15 to 20 minutes.

MEXICAN BALLS

Evelyn Jones Easton

½ cup powdered sugar (sifted)

1 cup soft butter

2 cups flour (sifted)

1 cup nuts (crushed) (We always use walnuts)

Mix sugar, flour, add butter and nuts. Mix like pie dough and form in small balls. Bake in 300° oven until slightly brown (about 40 minutes). Dust in powdered sugar. Add cinnamon to powdered sugar, if desired.)

5-MINUTE FUDGE

Evelyn Jones Easton

1 2/3 cups granulated sugar

2 tablespoons butter or margarine

½ tsp. salt

2/3 cup undiluted evaporated milk

1 ½ cups semisweet chocolate pieces

2 cups mini marshmallows

½ cup chopped walnuts

1 tsp. vanilla extract

Grease 8" X 8" X 2" pan with butter. In 2-quart saucepan, combine first 4 ingredients; bring to boil over medium heat. Boil 5 minutes, stirring constantly. Remove from heat. Add chocolate and next 3 ingredients. Beat vigorously until marshmallows melt. (Bonnie's note: My mother taught me that fudge around the edge of the saucepan should form a stiff ball and not be sticky.) Pour into pan. Sprinkle with more nuts if desired. Refrigerate. Cut into small squares. Makes about 5 dz.

(Both of these recipes are still Christmas season staples for the Eastons)



Holly Easton

FRUIT GALETTE

1 unbaked pie crust

3 cups of fruit—your choice of any combination of berries, peaches, apricots, nectarines, plums, cherries, apples, pears, cranberries

½ - ¾ cup sugar

2 tablespoons of a lemon, lime or orange juice

Sprinkling of lemon, lime or orange zest (optional)

2 – 3 tablespoons corn starch or flour

Pinch of salt

Cinnamon, nutmeg, vanilla to taste as applicable

Walnuts, pecans almonds, or hazelnuts if desired

Butter if desired

Preheat oven to 400°. Mix ingredients. Place unbaked pie crust on a baking sheet (preferably with an edge to catch the juice) lined with parchment paper. Place mixture in the center of the dough. If fruit is bland, spread a layer of jam on the bottom of the dough under the fruit. Fold edges up over the fruit approximately 2 inches. Brush with a mixture of egg white and heavy cream. Sprinkle the brushed area with sugar. Bake until fruit is bubbling and crust is golden brown. (Holly's note: Bake about 30 – 35 minutes until it's bubbling and fruit is soft.)

Served warm with ice cream is yummy.



DRESSING/STUFFING

Holly Easton

1 stalk of celery, finely chopped

½ small white onion, finely chopped

¼ cup of dried chopped dates

1 stick of unsalted butter, melted

1 20 oz. loaf of white bread (reserve about 4 slices)

1 14 oz. can of low sodium chicken broth

¼ tsp. salt

¼ tsp. pepper

¼ tsp. garlic powder

Place celery and onion in a small microwavable bowl with ¼ cup of water, cover and cook in 1-minute intervals until celery is tender and onion is clear. Drain off water. Put into a large bowl. Add the bread torn into 1-inch pieces, chopped dates, melted butter, chicken broth, salt, pepper and garlic powder. Stir to mix well. Mixture should be very moist but not runny or soupy. Add more bread to thicken or water to thin to obtain the correct consistency. Place mixture inside a turkey, truss to hold stuffing inside, and cook until the center of the stuffing is at least 165° on a meat thermometer. Alternatively, the mixture may be placed in a buttered casserole dish, cover, and cook at 350° for 1 hour or until it reaches 165°. Refrigerate any leftovers. Reheat to serve.

PEAR AND CRANBERRY PORK TENDERLOIN

Holly Easton

1 tablespoon olive oil

1.5 – 2 lb. pork tenderloin

½ tsp. salt

¼ tsp. black pepper

2 tablespoons butter

1 pear, peeled and diced

½ cup dried cranberries

1 tsp. orange zest

1 tablespoon brown sugar

1. Preheat oven to 375°.
2. Season pork with salt and pepper. Heat oil in a large oven proof skillet over medium/high heat. Add pork. Brown on all sides, about 6 – 8 minutes.
3. Place skillet with pork in oven and roast until thermometer reads at least 145 – 150.
4. With tongs, remove pork from skillet and place on a cutting board to rest.
5. Place butter in skillet over medium heat. When butter melts, add pears and cranberries. Cook 5 minutes, stirring often.
6. Stir in orange zest and brown sugar. Cook 2 – 3 minutes more.
7. Slice pork and top with pear and cranberry mixture.
8. Serve over rice or potato.

Note: Can use cherries instead of cranberries.



LASAGNA

Holly Easton

12 lasagna noodles plus a few extra in case they tear

¾ pound of mild ground sausage

1 ½ pounds of semi lean ground beef

½ small onion

1 24 oz. jar of Prego Chunky Garden Tomato, Onion & Garlic Sauce

1 24 oz. jar of Prego Chunky Garden Mushroom & Green Pepper Sauce

(Or 2 24 oz. jars of Rao's Garden Vegetable Sauce)

1 14 oz. jar of Prego Traditional Sauce

2 pounds of shredded mozzarella cheese

4 cups of finely shredded parmesan cheese

1 large egg, beaten

15 oz. ricotta cheese

½ tsp. salt

Preheat oven to 375°.

Prepare lasagna noodles as directed on the package. Cool in cold water.

Chop ½ of the small onion. Cook onion, sausage and ground beef until done. Drain off grease. Break into pieces no larger than a nickel.

Combine egg, ricotta cheese and salt.

Pour all 3 jars of sauce into a very large bowl. Add meat mixture and stir until blended.

Spoon 1 ½ cups of the meat sauce in the bottom of a tall 13"X9" lasagna pan. Pat 3 lasagna noodles dry and place them on top of the sauce. Spoon 1 ½ cups of the meat sauce over the noodles.

Add small spoonfuls of the ricotta mixture, ¼ of it, on top of the sauce and spread around.

Sprinkle ¼ of the mozzarella cheese over the ricotta. Sprinkle ¼ of the parmesan cheese over the mozzarella.

Repeat layering. Should have 4 layers of noodles and cheese in total.

Cover tightly with foil and bake for 25 minutes. Remove foil and bake for an additional 25 minutes. Turn on broiler until top is light golden brown. Remove from oven and let stand at least 10 minutes before cutting.

Leftovers can be wrapped and frozen, then reheated in the microwave or oven.



Bonnie Easton

CHERRY NUT COFFEE CAKE

- 1 stick oleo**
- 1 cup sugar**
- 2 eggs**
- 1 cup sour cream**
- 2 cups flour**
- 1 tsp. baking powder**
- 1 tsp. baking soda**
- 1 tsp. vanilla**
- ½ tsp. salt**

Cream oleo and sugar. Add eggs and beat again. Sift flour, baking powder and baking soda together. Mix into batter alternately with sour cream. Add vanilla.

Pour ½ of batter into greased tube pan. Sprinkle ½ filling mixture over batter. Pour remaining batter over filling and sprinkle rest of filling on top for a streusel effect.

Bake at 350° approximately 40 minutes until done.

FILLING MIXTURE

***20 Maraschino cherries (Drained and diced)**

¾ cups chopped nuts

½ cup sugar

1 tsp. cinnamon

Mix all together.

(*No more than 20!) Recipe and notes from Bonnie's late friend Bea Choromanski who says she got it from her mother. Once she gave the Eastons this recipe, it became a Christmas morning tradition.

DOUBLY DELICIOUS CHOCOLATE COOKIES

Bonnie Easton

One 24 -oz. pkg. (4 cups) Nestle Toll House Semi-Sweet Chocolate Morsels divided

2 ½ cups all-purpose flour

1 ½ tsps. baking soda

1 tsp. salt

1 cup (2 sticks) butter, softened (Bonnie uses Parkay)

½ cup sugar

½ cup firmly packed brown sugar

1 tsp. vanilla

2 eggs

1 cup chopped nuts

Preheat oven to 375°. Melt over hot (not boiling) water 1 ½ cups chocolate morsels, stir until smooth. Cool to room temperature.

In small bowl, combine flour, baking soda and salt; set aside.

In large mixer bowl, beat butter, sugar, brown sugar and vanilla until creamy. Add melted morsels and eggs; beat until light and fluffy. Gradually blend in flour mixture. Stir remaining 2 ½ cups chocolate morsels and nuts. Drop by rounded tablespoonfuls onto ungreased cookie sheets. Bake 8 minutes for chewy, 9 – 10 minutes for crisp cookies. Let stand 2 – 3 minutes before removing from cookie sheets. Makes 3 ½ dozen 2 ½” cookies.



WHITE CHOCOLATE RASPBERRY SWIRL CHEESECAKE

Bonnie Easton

2 packages (8 oz. each) cream cheese softened

½ cup sugar

½ tsp. vanilla

2 eggs

3 squares (3 oz.) white baking chocolate, melted

1 ready-to-use chocolate flavor crumb crust or Oreo Crust (6 oz. or 9")

3 tablespoons red raspberry preserves

Mix cream cheese, sugar, and vanilla with electric mixer on medium speed until well blended. Add eggs (one at a time), mix well until blended. Stir in melted white chocolate.

Pour into crust. Microwave preserves in small bowl on HIGH 15 seconds or until melted. Dot top of cheesecake with small spoonfuls of raspberry preserves. Cut through batter with knife several times for marble effect.

Bake at 350° for 35 to 40 minutes or until center is almost set. To avoid your cheesecake from drying out, place a small pan of water in the over before preheating.

Cool. Refrigerate 2 – 4 hours or overnight.





Leona Olesinski Jones

(Submitted by Nora Kotlar Jones)

CHEESECAKE

CRUST:

2 cups graham cracker crumbs

1 stick butter

Mix together and press into a 13"X9" pan.

CAKE:

3 8 oz. cream cheese

5 eggs (one at a time)

1 cup sugar

1 ½ tsps. vanilla

Mix cream cheese, alternating eggs and sugar. Add vanilla. Pour over graham cracker crust. Bake in 350° oven for 45 minutes. After done, cool 10 minutes. Then add sour cream topping.

TOPPING

2 pints sour cream regular (not low fat)

½ cup sugar

2 tsps. white vanilla

Mix together and pour over cheesecake. Return to oven for additional 10 minutes. Then cool. Refrigerate overnight. Add your favorite topping, cherry or pineapple or whatever you like.



Anita Jones Guedras

ALMOST ANITA'S RICE PUDDING

(Adapted by Jo Guedras Jahant)

4 eggs

3 cups milk

1 cup sugar (Jo uses $\frac{3}{4}$ cup)

$\frac{1}{4}$ tsp. salt

3 tsps. vanilla

1 tsp. cinnamon

2 cups cooked rice (Jo uses brown rice)

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

Mix all of above ingredients and pour into baking dish

Bake at 325° for 90 minutes in a hot water bath*.

Stir after one hour.

***Place baking dish in a larger baking dish. Add hot water to larger dish about $\frac{1}{2}$ up on smaller dish.**

MOM'S KIFLI

Anita Jones Guedras

(Adapted by Jo Guedras Jahant)

Grease pan. 375° for 13 – 15 minutes

1 cup butter

1 cup cream-style cottage cheese

2 cups flour

Mix:

1 egg white

¼ cup sugar

1 cup pecans

½ bag mini chips

Beat butter and cottage cheese until fluffy. Add flour mix. Chill and roll out dough over thin. Cut in small circles. Add 1 tsp. nut chocolate chip mix in center of circle. Pinch 2 sides together to seal middle. Push small chocolate kiss in middle. Place 1 1/2" apart on cookie sheet.

(Anita used Solo brand pineapple filling instead of pecans/chocolate filling.)

RICH FILLED COOKIES

ANITA JONES GUEDRAS

425° for 8 – 10 minutes

5 cups sifted flour

2 tsps. baking powder

1 tsp. baking soda

½ tsp. salt

1 cup soft shortening

2 cups granulated sugar

2 eggs

1 tsp. vanilla extract

1 cup sour cream

Sift flour, baking powder, baking soda, and salt. Mix shortening, sugar, eggs, and vanilla until creamed. Mix in sour cream, then flour mixture little at a time. Refrigerate until easy to handle. Roll out on lightly floured table 1/8" thick. Cut 3" round. Put on ungreased cookie sheet. Add filling on center. Top with other half. Press edges together.

Anita used a raisin filling. One possibility is offered below, but you may use a filling of your choice.

FILLING

2 ½ cups raisins

1 cup sugar

1 cup water

3 tablespoons flour

Mix flour and sugar together, add water and raisins. Bring mixture to a gentle boil, cook until thickened, stirring often. Cool completely before filling cookies.

(Filling can be made the day before and refrigerated.)

ORANGE DROP COOKIES

Anita Jones Guedras

375° for 10 – 12 minutes

4 cups sifted all-purpose flour

2 tsps. baking powder

1 tsp. baking soda

1 tsp. salt

1 cup shortening

2 cups sugar

2 eggs

1 cup sour cream

1/2 cup orange juice

1 tablespoon orange zest.

Cream shortening, gradually adding sugar. Beat until light. Add eggs. Beat until light. Add dry ingredients alternatively with sour cream and orange juice. Add orange zest. Grease cookie sheet. Add 1 cup nuts.

Makes 4 1/2 dozen.

NO-BAKE CHEESE CAKE

Anita Jones Guedras

Cream together:

1 8 oz. pkg. cream cheese

1 1/2 cups powdered sugar

Add 1 pkg. whipped Dream Whip (per package instructions. Makes 2 cups.)

Put over graham cracker crust. Chill. Top with cherry pie filing.

CRUST:

1 1/4 cups crushed graham crackers

1/3 cup margarine

3 tablespoons sugar.

Mix and press into 9" pie dish.



Jo Guedras Jahant

CINNAMON-RAISIN BARS

½ cup butter or margarine

1 cup brown sugar

1 ½ cups sifted all-purpose flour

½ tsp. baking soda

½ tsp. salt

1 ½ cups quick-cooking rolled oats

Raisin Filling

Cinnamon Icing

Cream butter and sugar. Sift together dry ingredients; stir into creamed mixture. Add oats and 1 tablespoon water. Mix until crumbly. Firmly pat half the mixture in greased 13"X9"X2" baking dish. Spread with Raisin Filling. Mix remaining crumbs and 1 tablespoon water; spoon over filling; pat smooth. Bake in moderate oven (350°) about 35 minutes. Cool. Drizzle with Cinnamon Icing. Makes 2 ½ dozen.

RAISIN FILLING: Combine ¼ cup granulated sugar and 1 tablespoon cornstarch in saucepan. Stir in 1 cup water and 2 cups raisins. Cook over medium heat until thickened and bubbly. Cool.

CINNAMON ICING: Mix 1 cup sifted confectioners' sugar with ¼ tsp. ground cinnamon. Stir in enough milk, about 1 tablespoon, for drizzling consistency.

SPICY RAISIN CAKE

Jo Guedras Jahant

Bring to boil for 3 minutes and cool:

1 ¼ cups water

1/3 cup margarine

2 cups raisins

1 cup dark brown sugar packed

2 tsps. cinnamon

½ tsp. nutmeg

½ tsp. cloves

Dissolve 1 tsp. salt and 1 tsp. baking soda in 2 tsp. water. Blend into cooled mixture.

Combine:

2 cups flour

1 tsp. baking powder.

Add wet ingredients to flour mixture.

Grease 8" square pan. Cool. Cut in half. Frost with buttercream icing.

RUGELACH

Jo Guedras Jahant

Greased pan. 350° for 25 minutes

2 cups flour

½ cup butter

4 oz. cream cheese softened

1 egg, separated

3 tablespoons sugar

1 cup poppyseed filling

Mix flour, butter, cream cheese, egg yolk and 3 tablespoons sugar. Knead into ball.

Refrigerate 2 hours. Divide dough into 4ths. Roll 1/8" thick. Cut into 10" circle. Spread with ¼ cup poppyseed filling. Cut into 12 wedges. Roll each piece like crescent rolls. Place 1 ½" apart pointside down on cookie sheet. Repeat with other 3 sections of dough.

Makes 5 dozen.

GINGERBREAD

Jo Guedras Jahant

350° for 50 minutes

Cream:

½ cup margarine

½ cup sugar

1 egg beaten

Sift:

2 ½ cups flour

1 ½ tsps. baking soda

1 tsp. cinnamon

1 tsp. ginger

½ tsp. ground cloves

½ tsp salt

Combine:

1 cup molasses

1 cup hot water

Add dry ingredients to first mixture alternately with liquid a little at a time. Beat until smooth

Wax paper-lined 9-inch pan or Bundt pan.

Can be frosted with buttercream icing.

BUTTERCREAM ICING

4 ½ cups powdered sugar

1 stick margarine

2 tsps. vanilla

3 tablespoons milk

Cream about 5 minutes

ALTERNATIVES

Chocolate: Add 4-6 tablespoons cocoa powder.

For decorator icing: Add 1 or more cups of Crisco.

CHICKEN BREADING

Jo Guedras Jahant

Combine:

1 tablespoon salt

1 tablespoon sugar

1 tsp. cornstarch

1 tsps. paprika

½ garlic salt

½ pepper

1 ½ cups flour

Combine all ingredients in a plastic bag. Coat chicken before frying.



Emile Guedras

CHICKEN BREADING

Combine

1 ½ cups flour

1 ½ cups cornmeal

1 tablespoon salt

1 tsp. seasoning salt

Combine all ingredients. Pour into plastic bag. Coat chicken before frying.



Lisa Guedras Gehm

ZUCCHINI BREAD

3 eggs

2 cups sugar

1 cup vegetable oil

2 cups grated, peeled zucchini

3 tsps. vanilla

3 cups all-purpose flour

1 tsp. salt

1 tsp. baking soda

¼ tsp. double-acting baking powder

3 tsps. cinnamon

1 cup chopped walnuts

Mini chocolate chips (Lisa's preference)

Beat eggs until light, add sugar, oil and zucchini. Combine dry ingredients and add to liquid mixture. Add vanilla and nuts. Pour into two 9" X 5" X 3"-inch loaf pans. Bake at 350° about 1 hour. Cool slightly and remove from pan and place on rack.

POPPYSEED ROLLS

Lisa Guedras Gehm

1 stick margarine

1 ¼ cups milk

½ tsp. vanilla

½ cup sugar

1 pkg. dry yeast

4 ½ cups flour

1 egg

1 can poppyseed filling (Lisa uses 2 cans for easier spreading).

Melt margarine in milk and sugar; remove from heat. Add vanilla. Combine 2 cups of flour, yeast and egg in a large mixing bowl; add melted margarine mixture; beat until smooth. Add remaining flour ½ cup at a time, mixing well each time. Let dough rise until doubled; punch down. Roll out on a floured surface to make a thin rectangle. Carefully spread poppyseed filling on dough; roll up jelly roll style. Cut in half; place on ungreased cookie sheets seam side down. Let rise; bake at 325° for 25 minutes. When done, brush with melted margarine or drizzle with thin white icing.

THIN WHITE ICING

1 cup powdered sugar

½ tsp. vanilla

1 – 2 tablespoons milk

Mix powdered sugar, vanilla and milk 1 tablespoon at a time, until spreadable (mixture will thicken slightly as it sets).

BANANA CAKE

Lisa Guedras Gehm

Preheat oven to 350°. Butter a 9-inch square pan.

Cream until light and fluffy

½ cup butter

Beat in gradually

1 ½ cups sugar

Add

2 eggs, slightly beaten

Beat thoroughly. Add

1 cup mashed banana

1 tsp. vanilla or lemon extract or ½ tsp. of each.

Sift together

2 cups pastry or cake flour

½ tsp. baking soda (1 tsp if sour milk or cream is used.)

¼ tsp. salt

Add the flour mixture to the butter mixture alternately with

½ cup milk or cream, sweet or sour. Spoon into the pan.

Bake about 40 minutes.

Frost with cream cheese frosting.

BASIC CREAM CHEESE FROSTING

½ cup butter, softened

8 oz. cream cheese

4 cups confectioners' sugar

2 tsps. vanilla extract

Beat softened butter and cream cheese until well blended. Add powdered sugar and vanilla. Beat until creamy.



Betty Jones Sabo

HASH BROWNS EXTRAORDINAIRE

(Submitted by Debra Goins Harmon)

1 bag hash browns defrosted

2 cups shredded mild cheddar cheese

1 16 oz. sour cream

2 cans cream of chicken soup

1 medium onion diced

2/3 cup butter (melted mixes better)

Combine above ingredients and put in 9" X 13" pan

TOPPING

2 cups crushed cornflakes

2 tablespoons soft butter

Mix together and sprinkle on top of potato mixture right before baking.

Bake at 325 - 350° oven.

1 ½ to 1 hour 45 minutes depending on oven.



Dolores Jones Goins

SOUTHERN PECAN PIE

1 lb. Domino Light Brown Sugar

$\frac{3}{4}$ cup water

4 eggs, slightly beaten

$\frac{1}{4}$ cup soft butter or margarine

1 tsp. vanilla

1 unbaked 9-inch pie shell

1 cup pecan halves

Combine sugar and water in saucepan. Cook and stir until sugar dissolves. Bring to a boil and cook 3 minutes. Gradually add hot syrup to eggs, stirring constantly. Add butter and vanilla. Pour into pie shell. Arrange pecans on filling. Bake in moderate oven 350° about one hour or until set. Cool. Yield: one 9" pie.

PEACH COBBLER

Dolores Jones Goins

1 cup sugar

1 cup flour

1 cup milk

1 stick margarine

3 cups sliced canned peaches with syrup.

Melt margarine in pan in 400° oven. Stir flour and sugar together. Add milk. Mix well. Pour on top of melted margarine. Pour peaches over top. DO NOT STIR! Bake for 30 minutes at 400°. Top with ice cream. Use 2-quart container.



Donna Jones Goins

POTATO SALAD

3 – 3 ½ lbs. red potatoes, boiled with skin on. Let cool and refrigerate overnight.

8 hard-boiled eggs

2 stalks celery

1 medium sweet onion

1 large cucumber

Salt to taste

Peel and dice red potatoes. Add remaining ingredients. Stir dressing into potato mixture and refrigerate overnight.

DRESSING

12 well beaten eggs

Add to beaten eggs:

½ cup plus 1 tablespoon sugar

½ cup apple cider vinegar

¼ cup water

Cook over low heat, stirring constantly, until the consistency of pudding. Pour over salad ingredients and refrigerate overnight.

BISCUITS

Donna Jones Goins

1 cup flour

1 ½ tsps. baking powder

½ tsp. salt

About a golf ball sized scoop of Crisco

Mix dry ingredients, add in shortening with a pastry blender until it is the size of peas

Add: Between ¾ to 1 cup of buttermilk until you have biscuit consistency.

Roll out, cut into biscuit shapes, bake at 400° for about 8 minutes until they start to brown.

Brush with melted butter, continue browning until done.

PANCAKES

Donna Jones Goins

DRY INGREDIENTS

3 cups flour

4 good tsps. baking powder

1 good tsp. salt

1/3 cup corn meal

In a large measuring cup, beat 5 eggs, 1 cup buttermilk, ½ cup oil and 1 ½ cups regular milk.

Mix with remaining dry ingredients.

Cook on a hot griddle and enjoy.

(Mix can be stored in freezer. When ready to use, thaw completely and add 1 tsp. of baking powder for each cup of mix you are using.)

GOULASH

Donna Jones Goins

1 pint of canned tomatoes (crushed)

1 15 oz. can tomato sauce

$\frac{3}{4}$ cup ketchup

1 can Campbell's tomato soup

2 $\frac{1}{2}$ lbs. ground chuck

2 cloves garlic, diced

1 medium onion, diced

$\frac{1}{4}$ green pepper, diced

Sauté onion, garlic and green pepper in 1 tablespoon of oil. Add meat and brown. Drain. Add remaining ingredients, adding 2 cups of water. Simmer one hour. Pour over 4 cups of cooked macaroni. Let sit for 5 minutes and serve.

APPLE PIE

Donna Jones Goins

Prepare a double crust recipe, roll out bottom crust and place it in an 8" deep-dish pie pan.

In a large bowl, add $\frac{3}{4}$ cup sugar, 1 tsp. cinnamon, a round $\frac{1}{4}$ tsp. nutmeg, $\frac{1}{3}$ cup plus 1 tablespoon of plain flour and 5 cups of thinly sliced large granny sliced apples. Mix together and put into the pie shell. Dot with 1 tablespoon of butter, divided. Put on top crust and crimp edges. No matter how many pies you bake, it will never look as pretty as Mom's does! Using a fork, pierce the top of the pie crust (think steam vents) by making the initials of whomever happens to be your favorite person at the time. Cut a couple of additional air holes in the top and sprinkle it with sugar. Bake at 400° for 1 hour. Watch the edges. If they start to get too brown, cover them with foil.

This same recipe works for peach or blueberry—follow the same ingredient list and add 1 tsp. of lemon juice.

SALMON PATTIES

Donna Jones Goins

1 cup salmon

½ tsp. dried onions

½ cup of cornmeal mix

¼ cup self-rising flour

1 beaten egg

¼ tsp. salt

Mix well and cover. Refrigerate for 1 – 2 hours. Fry in a skillet on medium heat for about five minutes on each side in hot oil.

COCONUT CREAM PIE

Donna Jones Goins

Pre-bake a prepared pie crust. Be sure to poke holes in crust before baking to prevent air bubbles.

2 cups milk

1 cup sugar

2 tablespoons butter

Heat in pan until scalding. DO NOT BOIL!

Separate 5 eggs (room temperature)

Whisk the yolks with ½ cup of milk. Mix it well.

Add 5 tablespoons corn starch

Slowly stir into milk mixture. Then cook together until consistency of pudding. Remove from heat.

Stir in 1 tsp. of coconut extract and 1 ½ cups of coconut.

Put filling in pie shell. Top with meringue and bake 10 – 15 minutes in 350° oven until brown. Check often.

MERINGUE:

Beat 3 egg whites, ¼ tsp. cream of tartar on high. Add 6 tablespoons gradually until stiff peaks form and sugar is dissolved. Spread evenly over crust and sprinkle with coconut.

COCONUT CAKE

Donna Jones Goins

(From the Bakery owned by Leona Olesinski Jones' mother.)

CAKE

Prepare one Betty Crocker Yellow Cake Mix according to package directions. Bake in two 9" cake pans. Place one layer on cake plate rounded side down. Place other layer on another plate, round side up. Poke the cake with a fork close together and drizzle $\frac{3}{4}$ cup of Cream of Coconut (Donna uses Lopez) into the holes, allowing it to soak into the cavities. Do this while the cake is hot and then allow the cake to cool completely.

ICING

6 level tablespoons plain flour

1 cup milk

Shake in a jar until smooth. Then cook over medium heat, stirring constantly until thicker than pudding. Remove from heat and cool completely.

Beat together (10 minutes) 1 cup of Crisco and 1 cup of sugar—it needs to be very creamy. Mix in cooled flour/milk mixture. Beat an additional 5 minutes, adding in 1 tsp. of coconut extract.

Frost cooled layer cakes and cover liberally with shredded coconut.

SPAGHETTI SAUCE AND MEATBALLS

Donna Jones Goins

2 15 oz. tomato sauce

1 12 oz. tomato paste

2 16 oz. crushed tomatoes

½ cup ketchup

Fill all 5 empty sauce cans with water and add that water to sauce.

Season sauce with: 1 tablespoon dried oregano, 1 tsp. dried Italian seasonings, 1 tsp. dried garlic, 2 tablespoons dried onions, 1 tablespoon dried parsley, 1 tablespoon sweet basil

2 tablespoons olive oil

1 tsp. sugar

Pinch salt

Combine all ingredients in large pot. Bring to boil. Turn heat down to a low simmering boil. Cook sauce 5 – 6 hours. Add meatballs per instructions below.

MEATBALLS

3 lbs. ground chuck

3 eggs, well beaten

3 tablespoons dried minced onions

2 tsps. dried minced garlic

¼ small green pepper (diced)

1 cup Italian bread crumbs

1 tsp. oregano

1 tsp dried parsley

1 tsp. mustard

½ cup ketchup

1 ½ tablespoons salt

Mix well. Shape into small balls and bake in 400° oven for 15 – 20 minutes. Add the meatballs to the sauce and simmer an additional 2 – 3 hours.



Joseph C. Goins

J. C.'s CHILI

Boil 4 cups of dried pinto beans in water until tender, about 3 – 4 hours. Check occasionally and add water as needed to prevent water from boiling away.

Add to beans when tender:

3 medium diced onions

4 stalks of celery diced

16 oz. can crushed tomatoes

2 ½ tablespoons salt

1 pack McCormack chili mix

3 ½ tablespoons chili powder

Fry 2 ½ lbs. ground chuck. Drain grease

Add meat to chili mix.

Simmer 1 – 1 ½ hours



Sarah Goins Greengas

RAMEN DINNER

2 lbs. of ground meat (I like to mix pork and turkey)

4 packages of ramen noodles (the cheap stuff) cooked according to package directions

1 medium onion, diced

2 cups of frozen peas

Soy sauce

Brown the meat and onion together until cooked, rinse to remove all the cooking fat. Cook ramen according to package directions. Add frozen peas and cook for another two minutes, drain. Mix together the ramen/peas with the meat/onion. Season liberally with soy sauce and enjoy. This is actually a very quick, easy meal that has become a huge family favorite!

BANANA PUDDING

Sarah Goins Greengas

1 large box instant vanilla pudding

2 ½ cups of milk

8 oz. of cream cheese at room temperature

1 can sweetened condensed milk

8 oz. container of Cool Whip

4 bananas

Vanilla Wafers

Mix milk and instant pudding until pudding gets thick. Blend together cream cheese and sweetened condensed milk until all lumps are gone. Gently mix cream cheese/sweetened condensed milk, fold in the Cool Whip until combined. Put a layer of sliced bananas and vanilla wafers in a deep, flat bowl and spread 1/3 of the pudding mixture on top. Continue with two more layers. Decorate with crushed vanilla wafers, chill and enjoy!

FLANK STEAK A'LA ROY

Sarah Goins Greengas

1 flank steak

½ cup vegetable oil

½ tsp. garlic powder

¼ cup soy sauce

1 tablespoon minced onions

1 tablespoon honey

½ tsp. of dried ginger

Pierce flank steak multiple times with a fork. Mix all other ingredients and shake well. Pour over steak and marinate (flipping every few hours) for 24 hours. Cook hot and fast on a grill. Thinly slice and serve.

BROWN SUGAR SHORTBREAD

Sarah Goins Greengas

2 sticks of softened unsalted butter

1 cup packed brown sugar

1/8 tsp. of salt

¼ tsp cinnamon

1 tablespoon sugar

2 cups flour

Preheat oven to 325°, lightly grease 1 9" spring form pan.

Cream butter, add brown sugar and beat until light. Add flour and salt and mix until incorporated - do not overmix! Press evenly into the pan. Cut into wedges, then poke all over with a fork. Bake 30 – 40 minutes until golden brown. Sprinkle with cinnamon and sugar. Allow to cool and separate.