

Crescents

Submitted by Mrs. Hubert Johns

1 cup oleo
5 rounded Tbsp powdered sugar
2 ¼ c. flour
1 tsp. vanilla
½ c. chopped pecans

Mix all ingredients as listed. Have oleo at room temperature. Roll in palm of hand and shape into crescents. Bake at 350 degrees until lightly browned. Cool. Roll in powdered sugar. Makes 40.

Mashed Potato Rolls

Submitted by Lola Ditty

1 c. mashed potatoes
½ c. sugar
2 eggs
1 tsp. salt
2/3 c. salad oil
1 c. scalded milk
1 cake yeast (or 1 pkg.)
½ c. lukewarm water
5 to 6 c. flour

Combine all ingredients in order except flour. Mix thoroughly and add flour to make a firm dough. Put in greased bowl. Grease top. Cover. Place in refrigerator. Roll about ¼ inch thick. Brush with melted butter. Allow to rise 1 ½ hours. Bake in 400 degree oven until golden brown.

Asparagus Casserole

Submitted by Mary Sue Berry

2 cans asparagus tips (10 ½ oz. each)
1 can celery soup
1 can cheddar cheese soup
6 hard boiled eggs (sliced)
Toasted Bread Crumbs

Place 1 can asparagus tips in dish. Add 3 eggs and ½ can celery soup. Add another layer of each ingredient. Pour over this mixture. The cheddar cheese soup. Top with toasted bread crumbs. Cook 20 min. in 300 degree oven or until hot and bubbly.

Broccoli Casserole

Submitted by Florence Norton

1 pkg. frozen broccoli, cooked (cut up if whole)
2 cups cooked rice, salted
1 jar Cheese Whiz
1 can water chestnuts, sliced
1 can cream of chicken soup (undiluted)

Mix all together. Put buttered bread crumbs on top. Cook in oven at 350 degrees for 20 minutes.