

Pickled Okra

Submitted by Mrs. Evans

3 lbs. okra
6 garlic cloves
6 tsp. celery seed
1 hot pepper
1 qt. white vinegar
6 tsp. dill seed
½ plain salt
1 c. sugar
1 qt. water

Bring ingredients to boil, pour over okra (in jars). Process 7 min.

Zucchini Bread

Submitted by Charlotte Forseth

3 eggs, well beaten
2 ¼ c. sugar
3 tsp. vanilla
1 cup oil
2 c. shredded zucchini
3 c. flour plain
¼ tsp. baking powder
1 tsp salt
1 tsp soda
3 tsp cinnamon
1 c. chopped nuts

Beat eggs until light and fluffy. Add sugar, vanilla and oil. Blend well. Stir in zucchini. Sift flour, baking powder, salt, soda and cinnamon. Blend with creamed mixture. Fold in nuts. Turn into 2 greased and floured 9x5 loaf pans. Bake at 350 degrees for 1 hour or until done.

Cherry Delight

Submitted by Betsy Smith

2 cups flour
1 cup chopped nuts
2 sticks butter melted
Mix together, Press into 8"x11.5" baking dish.
Bake at 350° until brown. Allow to cool.

Mix together
2⅔ cup confectioner's sugar
8 oz. cream cheese
8 oz. carton of Cool Whip
1 cup nuts

Pour over crust.
Top with 1 can cherry pie filling.

Mexican Chicken Casserole

Submitted by Cathy Lamb

2 cups chicken, chopped
1 cup chopped onion
¼ cup butter
Tostito or Dorito Chips
1 can Cream of Mushroom Soup
1 cup sharp Cheddar grated
1 can Rotel

In 8x8 or 9x9 baking dish, line bottom with layer of chips and then layer of chicken. In skillet, sauté onion in butter until tender; add Rotel undrained; add soup and mix thoroughly. Stir in cheese over low heat until melted. Pour over chicken and chips. Bake at 325° for 25-30 minutes or until bubbly.