

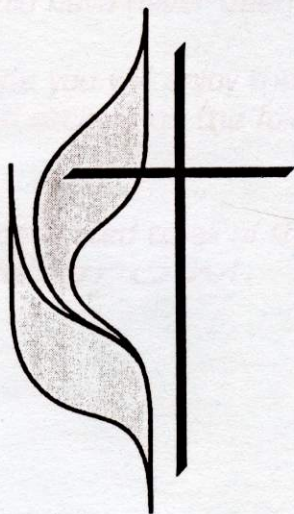
Bethel's Best Country Cookin'



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Compiled by

United Methodist Women, Evening Circle



Bethel United Methodist Church
Bethel Church Road
Tallahassee, FL 32304

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Dedication

We dedicate this book to all cooks. For your family and friends, may you grace your table with more elegant and nutritious dishes. With you in mind, we offer these many recipes, some are new, and many are treasured old ones, but they all reflect the love of good cooking.

Our thanks to all those who generously contributed their favorite recipes. Without their help, this book would have never been possible.

We hope you will enjoy the many outstanding and treasured recipes on the following pages

*This book is dedicated to all of the cooks who helped to make Bethel **grow!***

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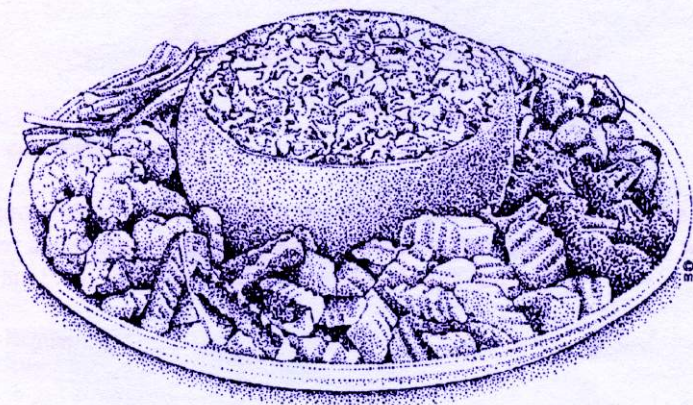
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Appetizers and Beverages



Pickled Beets

2 cans of red beets
 $\frac{1}{2}$ cup sugar

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

Boil sugar and vinegar, then put in drained beets. If more liquid is needed put in beet juice. Put in quart jar and refrigerate. Ready to serve.

Barbara Stiles

Pickled Beets and Eggs

6 hard boiled eggs, peeled
1 can cut or sliced beets

$\frac{1}{2}$ cup vinegar
2 Tbs. sugar

Put hard boiled eggs into a quart jar. Add can of beets including juice. Add vinegar and sugar. Put lid on jar and shake. Refrigerate for at least a week. Eggs are ready when beet juice has colored eggs and yolks.

Betty Brown

Dill Pickles

Wash cucumbers. Pack loosely into hot jars, leaving $\frac{1}{2}$ inch head space. To each quart add 2 tablespoons dill seed and 1 teaspoon mustard seed.

For 9 pints, combine
6 cups water
3 cups vinegar
3 Tbsp. plain salt

For 9 quarts:
double

Bring to boiling. Pour into jars. Slide table knife along sides of jars to remove air bubbles. Seal. Process in boiling water bath 20 minutes for quarts (15 minutes for pints).

Betty Brown