

Bethel Cookbook

Apple Butter

9 cups applesauce
scant cup of vinegar

7 cups sugar
10 oz. red hots

Cook 20 minutes.

Cee Merritt

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

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

Bethel Cookbook

Refrigerator Pickle Pot

1 lb. cucumbers	1 lb. carrots, sliced
1 large head cauliflower	1 lb. small onions
1 to 1 ½ lb. green tomatoes	Boiling water
2 cloves garlic (optional)	2 Tbsp. dill weed
1 qt. white vinegar	4 cups sugar
½ cup pickling salt	

Cut cucumbers, carrots into slices. Trim and separate cauliflower. Quarter tomatoes. Use small onions, or quarter. Put carrots, cauliflower, onions in boiling water for 2 minutes. Layer vegetables in jar. Add dill. Mix sugar, vinegar and salt. Pour into jar. Cover and refrigerate. Yield: 1 gallon.

Tips: You may add vegetables as you use. Ready to serve in 24 hours. Keeps for several months.

Judy Abbott

Bread and Butter Pickles

3 cups sugar	3 cups vinegar
1 tsp. dry mustard	1 tsp. mustard seed
4 tsp. salt	1 tsp. tumeric
1 tsp. celery seed	4 qts. cucumber slices
4 small onions, sliced	alum

Combine vinegar, sugar and all spices (except alum) in a large kettle and bring to a boil. Add cucumbers and onions and heat to boiling point, but do not boil. Pack in sterilized jars. Slide knife along side of jars to remove air bubbles. Add ¼ tsp. alum to each pint. Seal. Process in boiling water bath for 10 minutes (20 minutes for quarts). Makes 8 pts.

Betty Brown

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Mustardy Cucumber Relish

6 or 7 large cucumbers, ripe (2 qts. 2 medium onions, chopped (1 ½ cups)
chopped) 2 Tbs. salt
¼ cup flour ¼ cup dry mustard
½ cup sugar 1 tsp. tumeric
1 pint white vinegar

Split cucumbers and scrape out seed and soft pulp. Peel and cut into pieces. Chop fairly fine (may use a food processor). Mix with onion and salt and let stand ½ hour. Drain. In kettle or Dutch oven, mix flour, mustard, sugar and tumeric. Stir in vinegar to form a smooth mixture. Add cucumber-onion mixture and stir well. Put over high heat and bring to boil, stirring. Reduce heat and simmer, uncovered, 20 minutes. Fill hot ½ pint or pint jars, allowing ½ inch head space. Adjust lids and process in boiling water bath 10 minutes. Remove and complete seals if necessary. Makes about 4 pints.

Betty Brown

Fresh Tomato Relish

2 lb. tomatoes, cut up ¼ cup tarragon
¼ cup vinegar 2 chopped green peppers
Salad oil 1 cup onion pieces
1 tsp. salt 1 tsp. dry mustard
1 tsp. celery seeds.

In blender, blend 1 cup tomatoes and a time at low speed until coarsely chopped; drain off some juice; set tomatoes aside in bowl. Blend peppers and onions 1 cup at a time until coarsely chopped; add to tomatoes. Blend over vegetables; toss and chill. Yield: 4 cups.

Cee Merritt

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Hot Dog Relish (from Ireland)

4 cups finely diced onion 6 cups sugar
Med. head cabbage, finely chopped 1 tsp. celery seeds
10 green tomatoes, finely chopped 2 Tbsp. mustard seeds
12 green bell peppers, finely chopped 1 ½ tsp. tumeric
6 red bell peppers, finely chopped 4 cups vinegar
½ cup salt

Grind vegetables, sprinkle with ½ cup salt. Let stand 8 hours, or overnight. Wash lightly and drain. Combine remaining ingredients, heat to boiling and simmer 3 minutes. Put in glass jars. Seal while hot.

Cee Merritt

Cranberry-Orange Relish

1 pkg. raw cranberries, washed and ground fine
2 oranges, seeded and cut in quarters (leave ¼ of one orange unpeeled), grind
1 large apple, cored and peeled, grind

Mix together and sweeten with 1 cup sugar or to taste. Let stand overnight in refrigerator.

Betty Brown

Sausage Balls

2 lbs. sausage 3 cups bisquick
1 lb. sharp cheddar cheese

Combine and make into balls. Place in baking pan and bake at 300° for 25 minutes, or until brown.

Crystal Huff (Angela Biven's sister)

Bethel Cookbook

Sausage Balls

½ lb. hot sausage
1 ½ cups bisquick
1 ½ cups sharp grated cheese
¼ cup water

Mix together and chill. Roll into balls and bake on ungreased cookie sheet for 10 minutes at 375°.

Barbara Stiles

Sausage Balls

1 lb. sausage
1 lb. sharp cheddar cheese, grated
3 cups Bisquick

Mix all ingredients. Form one inch balls. Bake at 325 - 350 degrees for 25-30 minutes, until golden brown.

Mary Bailey

Sausage Balls

1 lb. pork sausage
½ lb. ground beef
¼ tsp. salt
¼ tsp. pepper
3 cups bread crumbs
2 Tbsp. shortening
3 cups mashed potatoes
3 eggs
½ cup milk
1 lb. grated cheddar cheese

Combine sausage, beef, salt and pepper. Make into 1 inch balls. Brown in 2 Tbsp. shortening. Drain and let cool. When sausage balls have cooled enough to handle, coat with mashed potatoes and cheese. Dip in egg mixture and roll in bread crumbs. Let set 30 minutes. Deep fry until golden brown.

Cee Merritt

Bethel Cookbook

Sausage Cheese Balls

1 lb. mild sausage 10 - 12 oz. cheddar cheese, grated
3 cups bisquick ¼ cup water

Mix together in large bowl. Form into sausage balls and place on ungreased cookie sheet. Bake 25 - 30 minutes at 325°. Makes lots!

Betty Brown

Ranch House Cheese

2 sticks of Cracker Barrel cheese (sharp)
1 cup mayonnaise
1 Tbsp. horseradish
¼ medium onion, chopped fine

Finely shread cheese and onion. Blend in remaining ingredients. Cover and let sit in refrigerator overnight. Serve with crackers.

Nancy Bloemke (Angela Biven's aunt)

Chili Cheese Log

Beat 1 pkg. Chili Seasoning, 2 pkg. (8 oz) cream cheese and 3 Tbsp. salsa. Shape and top with chopped nuts and shredded Monterey Jack cheese. Chill until firm. Serve with crackers and vegetables.

Pat Singletary

Mexican Taco Dip

Brown 1 lb beef. Add 1 package taco seasoning and cook till all water is absorbed. Heat 1 can refried beans and mix with meat. Put in 9X13 pan. Let cool. Toppings (according to your likes):
Salsa, Avacado, Sour cream, Cheese, Tomatoes, Black olives, Onion, Slivered green onion, Slivered green peppers.

Shelley Willis

Bethel Cookbook

Salmon Party Log

1 (11 lb) can red salmon (w/o bones) 1 tsp. horseradish
8 oz cream cheese (soft) ¼ tsp. salt
¼ tsp. liquid smoke 1 Tbsp. lemon juice
2 tsp. grated onion

Drain and flake salmon. Combine other ingredients; mix. Chill at least 24 hours.

Combine:

½ cup chopped pecans 3 Tbsp. parsely leaves

Shape salmon into 8 ½ inches long on wax paper. Roll in pecan and parsely mixture. Chill. Serve with crackers.

Barbara Stiles

Hamburger Summer Sausage

5 lb. hamburger (not too lean) 5 rounded tsp. Morton Quick Salt
2 ½ tsp. ground mustard seed (must use)
2 ½ tsp. garlic salt 2 ½ tsp. black pepper
1 tsp. hickory smoked salt ½ tsp. liquid smoke

Mix all of the above well. Refrigerate. Take out once a day for 3 days and mix well. The 4th day, form into rolls the size of party rye bread. Makes 5 rolls. Put on broiler pan in 175° oven and bake 8 - 10 hours.

Betty Brown

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Spiced Nuts

10 oz. pecan halves	Dash salt
1 cup sugar	¼ cup water
1 tsp. cinnamon	

Cook all ingredients until it forms a soft ball when dropped in cold water. Remove from fire; add nuts. Stir until all nuts are well coated . Pour in pan to cool. Pecans or walnuts may be used.

Barbara Stiles

Ted's Onion and Sausage Snacks

1 lb. sausage	1 large onion
2 cups bisquick	¾ cup milk
2 eggs	1 Tbsp. caraway seed
1 ½ cup sour cream	¼ tsp. salt
paprika	

Heat oven to 350°. Grease a 13x9x2 baking pan. Cook and stir sausage and onions over medium heat until sausage is brown, drain. Mix bisquick, milk, and 1 egg. Spread in pan. Sprinkle with caraway seed. Top with sausage mix. Add sour cream, salt and egg. Pour evenly over sausage. Sprinkle with paprika. Bake until set, about 25 minutes. Cut into squares and serve.

Judy and Mema Abbott

Bethel Cookbook

Hot Crabmeat Dip

1 can (7 ¾ oz) crabmeat 1 pkg. (8 oz) cream cheese
3 Tbsp. sherry or white wine 1 Tbsp. horseradish
2 Tbsp. onion Several dashes of tobasco

Soften cream cheese and mix all ingredients. Spread in a shallow 9x9 inch or 1 quart casserole. Sprinkle with paprika and bake in oven at 350° until light brown (approx. 15 minutes). Serves 6 people.

Mary Bailey

Artichoke Dip

1 can (16oz or 12oz) artichoke hearts, not marinated
1 cup Parmesan cheese
1 cup mayonaise

Mix together, bake at 350° for 30 minutes. Serve warm with crackers.

Judy Abbott

Fruit and Vegetable Dip

1 8oz Cool Whip 1 6oz frozen container of orange juice
1 8oz sour cream 1 3oz pkg of vanilla pudding mix

Mix together using mixer. Great dip for fruits. Good with vegetables too.

Note: Fat free or low calorie items may be substituted without any loss of taste.

Janie Zody

Bethel Cookbook

Pink and Spicy Cheese Dip

1 cup sour cream	2 Tbsp. blue cheese
½ tsp. onion powder	¾ tsp. paprika
¾ tsp. salt	1/8 tsp. garlic powder
Dash ground ginger	Dash red pepper

Blend all ingredients at low speed until smooth. Do not overblend. Chill in serving bowl. Garnish with paprika. Surround with raw vegetables, relishes, potatoes, corn chips, or crackers. Makes 1 cup.

Cee Merritt

Seven-Layer Dip

1 16oz. can refried beans	1 cup sour cream
1 pkg. Hidden Valley Ranch Dressing mix	1 cup diced tomatoes
1 2¼oz. can sliced black olives, drained	1 4oz can green chiles, drained
¼ cup each shredded Cheddar and Monterey Jack cheeses (optional chopped avocado)	

Spread beans on 10 inch serving platter. Blend sour cream and salad dressing mix. Spread over beans. Layer remaining ingredients. Serve with chips.

Pat Singletary

Bethel Cookbook

Shrimp Mousse Dip

1 can tomato soup (condensed) 1 8oz pkg. cream cheese
½ cup mayonaise

Melt in double broiler until smooth. Add:

½ cup celery, chopped fine
onion, chopped fine
1½ pkg. gelatin
Salt and pepper to taste.

Mix well. Add 2 small cans of small shrimp. Refrigerate overnight.
Serve with crackers.

Judy Abbott

Tartar Sauce

1 cup mayonaise	¼ cup chopped pickle
1 Tbsp. parsely	2 tsp. chopped onion
1 tsp. mustard	1 tsp. lemon juice
1 tsp. sugar	¼ tsp. garlic powder
2 tsp. dill	

Combine and place in jar. Refrigerate.

Pat Singletary

Sour Cream Dressing

½ cup mayonaise	1 tsp. salt
½ cup dairy sour cream	2 Tbsp. cider vinegar
Freshly ground black pepper	

Barbara Stiles

Bethel Cookbook

How to Make Perfect Hard Cooked Eggs

Place eggs in a single layer in a sauce pan. Add enough cold water to measure at least 1 inch over eggs. Cover and bring just to a boil. Remove from heat. Let stand, covered 15 to 17 minutes. Pour off water and run cold water over eggs to stop cooking, thus preventing darkening of the yolk.

To remove shell, gently tap egg all over, roll between hands to loosen shell and then hold under cool running water as you peel.

Pat Singletary

Pickled Beets and Eggs

6 hard boiled eggs, peeled	½ cup vinegar
1 can cut or sliced beets	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

Whole Cranberry Sauce

4 cups fresh cranberries
2 cups sugar
2 cups water

Combine cranberries, sugar and water in saucepan. Heat to boiling point stirring until sugar dissolves; then boil rapidly until berries pop open (about 5 minutes). Makes 1 quart cranberry sauce.

Betty Brown

Maple Syrup

2 cups sugar

1 cup water

1 or 2 tsp. Maple flavoring

Mix together sugar and water. Heat over medium high heat until sugar dissolves. Remove from heat. Add maple flavoring to taste.

Betty Brown