



GRANDMA'S FAVORITE RECIPES



Grandma's Casserole

ENTRÉE

SERVES 6



INGREDIENTS

- | | | | |
|------------|----------------------------|-----------|-----------------------|
| • 1 pkg. | Egg Noodles | • 1 can | Cream of Chicken Soup |
| • 1 lb. | Lean Ground Beef or Turkey | • ½ cup | Celery, Diced |
| • 1 ½ cups | Shredded Cheddar Cheese | • 1 | Green Pepper, Diced |
| | | • 1 tbsp. | Dried Onion |

DIRECTIONS

1. Preheat oven to 350°
2. Prepare egg noodles per package directions.
3. Dice celery & peppers.
4. Brown meat with onion, celery, and peppers.
5. Combine meat mixture with soup and pour into 9x13 baking pan.
6. Top with cheese.
7. Bake for 25 minutes, until heated through.

SERVING SUGGESTION

- Serve with peas and mandarin oranges.

Ham N' Egg Casserole

ENTRÉE

SERVES 6



INGREDIENTS

- | | | | |
|----------|-----------------|-----------|---------------------------------------------|
| • 8 | Eggs | • 1 tbsp. | Minced Onion |
| • 16 oz. | Diced Ham | • 2 | Fresh Peppers (diced red, green, or orange) |
| • 1 cup | Milk | • 16 oz. | Frozen Hashbrowns, Thawed |
| • 1 cup | Shredded Cheese | • | Salt and Pepper, to Taste |

DIRECTIONS

*Best if prepared and refrigerated overnight.

1. Place hashbrowns and diced ham into greased 9x13 baking pan.
2. In a separate bowl, mix eggs, milk, cheese, minced onions, and peppers. Pour egg mixture over hashbrowns and ham.
3. Refrigerate overnight.
4. Bake at 350° for 1 hour.

SERVING SUGGESTION

- Serve with oranges or fruit of your choice.



Meatloaf

ENTRÉE

SERVES 8



INGREDIENTS

- | | | | |
|-----------|----------------------------|-----------------------------|---------------------|
| • 1 lb. | Lean Ground Beef or Turkey | • 1 tbsp. | Italian Seasoning |
| • 1 | Small Onion, Chopped | • 1 tsp. | Garlic Powder |
| • 1 | Egg | • 1 cup | Dried Bread Crumbs |
| • 1 tbsp. | Worcestershire Sauce | • Salt and Pepper, to Taste | |
| • 1 cup | Milk | • 1/3 cup | Ketchup for Topping |

DIRECTIONS

1. Preheat oven to 350° - 375° and lightly grease 9x13 pan.
2. Mix all ingredients together, except ketchup.
3. Put into pan.
4. Bake for 1 hour.
5. Spread Ketchup over loaf and bake for 10 minutes.
6. Cut down center to check for doneness.

SERVING SUGGESTION

- Serve with green beans and mashed potatoes.

Tater Tot Casserole

ENTRÉE

SERVES 6



INGREDIENTS

- | | | | |
|----------------|----------------------------|----------------|---------------------------|
| • 1 lb. | Lean Ground Beef or Turkey | • 10.5 oz. can | Cream of Celery Soup |
| • 1 tbsp. | Dried Onion | • 16 oz. pkg. | Tater Tots |
| • 10.5 oz. can | Cream of Chicken Soup | • 1 1/2 cups | Shredded Cheese, Optional |

DIRECTIONS

1. Preheat oven to 350°
2. Bake Tater Tots 15 minutes until lightly brown.
3. Brown meat and onions. Drain.
4. Mix together soup and meat mixture.
5. Pour into 9x13 baking pan and top with Tater Tots. Sprinkle with cheese (optional).
6. Bake for 25 minutes until Tater Tots are brown.

SERVING SUGGESTION

- Serve with mixed berries and green beans.





INGREDIENTS

• 1 lb.	Lean Ground Beef or Turkey	• ¾ cup	Water	• ½ cup	Shredded Zucchini
• 1 tbsp.	Dried Onions	• 15.5 oz can	Black Beans, Drained	• 1 ½ cups	Shredded Cheddar Cheese
• 1 packet	Taco Seasoning	• 15.5 oz can	Diced Tomatoes, Drained	*• 12	Tortilla shells for South of the Border Lasagna

DIRECTIONS

1. Brown meat and onion over medium heat until the meat is no longer pink; drain.
2. Add water and taco seasoning; bring to a boil.
3. Reduce heat; simmer uncovered for 2 minutes.
4. Stir in black beans, tomatoes, and zucchini. Simmer uncovered for 5-10 minutes.
5. Top with shredded cheddar.

*TO MAKE SOUTH OF THE BORDER LASAGNA

1. Prepare meat mixture and stir in black beans, tomatoes, and zucchini. Simmer uncovered for 5-10 minutes.
2. Place a layer of tortillas in a greased shallow baking pan.
3. Spread with ½ of meat mixture; sprinkle with cheese.
4. Repeat layers.
5. Top with remaining tortillas and cheese.
6. Cover and bake at 350° for 35-40 minutes or until heated through and cheese is melted.

SERVING SUGGESTIONS

- Serve with chips or brown rice.
- Serve with pineapple or fruit of your choice.

Applesauce Bars

DESSERT

SERVES 24



INGREDIENTS

- | | | | |
|----------|-------------------|----------|------------------------|
| • 2 cups | All-Purpose Flour | • 1 tsp. | Nutmeg |
| • 1 tsp. | Baking Soda | • ½ tsp. | Cloves |
| • ½ tsp. | Salt | • 4 | Eggs |
| • 2 tsp. | Baking Powder | • 1 cup | Oil |
| • 1 tsp. | Cinnamon | • 2 cups | Unsweetened Applesauce |

DIRECTIONS

*To make pumpkin bars, substitute 16 oz. can of pumpkin for unsweetened applesauce.

1. Preheat oven to 350°
2. Blend all ingredients together on low speed until moistened, then on medium speed for 2 minutes.
3. Pour into greased 11x14 jelly roll pan or 2 greased smaller pans.
4. Bake 25-30 minutes until a toothpick inserted near the center comes out clean.

Banana Bars

DESSERT

SERVES 24



INGREDIENTS

- | | | | |
|----------|-------------------|----------|------------------|
| • 3 cups | All-Purpose Flour | • 1 cup | Butter, Softened |
| • 1 tsp. | Baking Soda | • 1 tsp. | Lemon Juice |
| • 1 tsp. | Salt | • ⅔ cup | Milk |
| • ½ cup | Sugar | • 4 | Eggs |
| | | • 3 | Bananas, Ripe |

DIRECTIONS

1. Preheat oven to 350°
2. Mix dry ingredients together.
3. In a separate bowl, mash bananas, eggs, lemon juice, butter, and milk and combine with dry ingredients.
4. Beat for two minutes.
5. Pour into greased 11x14 jelly roll pan or 1-2 greased 9x13 pans.
6. Bake for 25-30 minutes until a toothpick inserted near the center comes out clean.

Cocoa Muffins

DESSERT

SERVES 48



INGREDIENTS

- 4 ½ cups Flour
- ½ cup Sugar
- ¾ cup Cocoa
- 1 tbs. Baking Soda
- 2 tbs. Baking Powder
- Dash Salt
- 2 cups Yogurt (Vanilla)
- 2 cups Milk
- 1 tsp. Vanilla
- Chocolate Chips, Optional
- Powdered Sugar, Optional

DIRECTIONS

1. Preheat oven to 400°
2. In a large bowl, combine the dry ingredients.
3. Stir in the yogurt, milk, and vanilla just until moistened.
4. Line muffin tins with baking cups or grease tins; fill two-thirds full.
5. Bake for 15-20 minutes or until a toothpick inserted near the center comes out clean.
6. Cool for 5 minutes before removing from pan to a wire rack; sprinkle with powdered sugar if desired.

Granola Bars

DESSERT

SERVES 40



INGREDIENTS

- 4 cups Oatmeal
- 2 cups Flour
- 2 tsp. Baking Soda
- ½ tsp. Salt
- ¾ cup Vegetable Oil
- ¾ cup Honey (or ½ cup Honey & ¼ cup Molasses)
- 1 cup Craisins, Mini Chocolate Chips or Raisins

DIRECTIONS

1. Preheat oven to 350°
2. Mix dry ingredients together.
3. Add oil and honey. Mix well.
4. Add raisins, craisins, or chocolate chips.
5. Firmly press into jelly roll pan (11x14).
6. Bake 12-15 minutes. They will look puffy and soft when you take them out. Don't wait until they are brown or they will be very hard.
7. Cut into squares while still warm.

