

Bobi's Quiche Lorraine

Ingredients:

- ☐ 1 pie crust
- ☐ 8 oz bacon, cooked till crispy, and crumbled
- ☐ 2 large eggs plus 2 large egg yolks (I just use 4 eggs)
- ☐ 1 cup whole milk
- ☐ 1 cup heavy cream
- ☐ 1/2 teaspoon salt
- ☐ 1/2 teaspoon ground pepper
- ☐ 4 oz gruyere cheese, grated (1 cup)

Directions:

Partially bake pie crust as directed above in 375 degree oven.

Whisk all ingredients together except the bacon and cheese.

As soon as the crust comes out from the oven, sprinkle the cheese and bacon over the bottom of crust, place it on the oven rack and carefully pour the custard mixture over it filling to a bit below the rim.

Bake 32-25 minutes.

A knife inserted about an inch from the edge should come out clean and the center should be set but still jiggly.

Place on a cooling rack.

Bobi's Ham and Cheese Quiche

Ingredients:

- ☐ 1 unbaked pie crust
- ☐ 4 eggs
- ☐ 1 ¼ Cup milk
- ☐ 8 oz sharp cheddar cheese
- ☐ Diced ham
- ☐ Salt/pepper

Directions:

Preheat oven to 350 degrees bake for 1 hour 15 minutes

Place the cheese and ham into pie crust. Mix other ingredients, pour into crust and bake.

Bobi's Pumpkin Pecan Dessert

Ingredients:

- ☐ 2 -15 oz cans solid pack pumpkin
- ☐ 12 oz evaporated milk
- ☐ 1 cup sugar
- ☐ 3 eggs
- ☐ 1 teaspoon vanilla
- ☐ 1 pkg yellow cake mix
- ☐ 1 cup butter, melted
- ☐ 1 ½ cups chopped pecans

Frosting:

8 oz cream cheese, softened
1 ½ cup confectionary sugar
1 teaspoon vanilla
12 oz whipped topping

Directions:

Line a 9 x 13 x 2 baking pan with wax paper and spray

In a mixing bowl combine pumpkin, milk, sugar. Beat in eggs and vanilla. Pour into baking pan.

Sprinkle with dry cake mix and drizzle with butter. Sprinkle the pecans on top.

Bake at 350 degrees for 1 hour. Cool pan on a wire rack. Invert to a large platter, remove wax paper.

Topping:

In a mixing bowl. Beat cream cheese, sugar, and vanilla until smooth.

Carefully beat in whipped topping.

Frost dessert. Keep refrigerated.

Sharon's Dried- Cherries Shortbread Cookies

Ingredients:

- ☐ 1 C unsalted butter at room temperature
- ☐ 3/4 C sifted confectioners sugar
- ☐ 1 tsp vanilla extract
- ☐ 2 C sifted all-purpose flour
- ☐ 1/2 tsp salt
- ☐ 1/2 C finely chopped dried cherries

Directions:

Preheat oven to 325°

Put butter, sugar, vanilla, flour, and salt in a large mixing bowl.

Stir with a wooden spoon until combined, but not too creamy.

Stir in dried fruit.

Press into 8x8 square pan.

Bake until firm and pale golden, about 30 minutes.

Using knife, loosen around the edge & turn upside down on cutting board.

Turn shortbread right side up.

Use round biscuit cutter to cut out shapes.

Cool on wire rack for 20 minutes.

Sharon's Gingerbread Cookies

Ingredients:

- ☐ 1 C plus 2 Tbsp unsalted butter, softened
- ☐ 1 C packed brown sugar
- ☐ 1 large egg
- ☐ 1/4 cup +2 Tbsp molasses
- ☐ 2 1/2 C flour
- ☐ 2 1/4 tsp baking soda
- ☐ 1/2 tsp salt
- ☐ 1 Tbsp ground ginger
- ☐ 1 Tbsp cinnamon
- ☐ 1 tsp ground cloves
- ☐ 1 tsp ground nutmeg
- ☐ 1 tsp ground allspice
- ☐ 2/3 C sugar

Directions:

In a large bowl, beat butter and sugar on medium speed until light and fluffy, about 5 minutes.

Beat in egg and molasses.

Stir in remaining ingredients except granulated sugar.

Cover; Refrigerate at least two hours.

Heat oven to 350°.

Line cookie sheet with parchment.

In small bowl, place granulated sugar. Shape dough into one inch balls; Rolling sugar.

On cookie sheet, place balls two inches apart.

Bake 8 to 10 min.

Cool 2 minutes; Place on cooling racks.

Store tightly covered up to one week.

Judy's Pecan Pie

Pre heat oven to 425°

Ingredients:

- ☐ ¼ C white Sugar
- ☐ ¼ C brown sugar
- ☐ 3 Tbls melted butter
- ☐ 3 eggs
- ☐ 1 Tbls Flour
- ☐ 1 C white Karo
- ☐ ¼ tsp salt
- ☐ 1 ½ C chopped Pecans
- ☐ 1 tsp vanilla

Directions:

Use an unbaked pie crust.

Combine flour, salt, and sugars.

Add butter, eggs, and Karo

Mix well. Add pecans and vanilla.

Place pie in center of oven and turn temp down to 325°. Bake 1 hour.

Lorna's Lasagna

Preheat oven to 375°

Ingredients:

- ☐ 1 lb ground beef
- ☐ 1 jar or more of pasta sauce
- ☐ 2 C grated Zucchini
- ☐ 1 C grated banana peppers
- ☐ 8 oz grated Romano cheese
- ☐ 12 oz lasagna noodles (dry)
- ☐ 1 ¼ C Ricotta Cheese
- ☐ 8 oz Mozzarella Cheese
- ☐ 1 C grated raw carrots
- ☐ 1 C chopped fresh spinach
- ☐ 1 lb ground beef

Directions:

Brown beef in skillet.

Add pasta sauce and all the vegetables to skillet and simmer 7-8 minutes, uncovered.

Remove from heat and stir in romano cheese

Assemble: spread some sauce mixture over bottom of baking dish.

Place noodles on top of the sauce.

Layer with 1/3 of the ricotta cheese. Then top with sauce.

2nd layer: pasta noodles, cheese, sauce. Repeat layers. Top last layer with sauce and mozzarella cheese.

Cover dish with foil.

Bake 50 to 60 minutes until hot and bubbly. Let stand 15 minutes. Serve.

Lorna's Pumpkin Bread

Preheat to 350°

Ingredients:

- ☐ 1 15 oz can pumpkin puree
- ☐ 4 eggs
- ☐ 1 C oil
- ☐ 2/3 C water
- ☐ 3 C sugar
- ☐ 3 ½ C flour
- ☐ 2 tsp baking soda
- ☐ 1 ½ tsp salt
- ☐ 1 tsp cinnamon
- ☐ 1 tsp nutmeg
- ☐ ½ tsp cloves
- ☐ ¼ tsp ginger

Directions:

3 greased, floured loaf pans

Mix wet ingred

Mix dry ingred

Stir dry into wet

Pour into prepared pans. Bake 50 min.

Lorna's Muffins

Preheat 350°

Ingredients:

- ☐ 2 eggs
- ☐ $\frac{3}{4}$ C oil
- ☐ $\frac{1}{4}$ C milk
- ☐ 2 tsp vanilla
- ☐ 2 C flour
- ☐ 1 C packed brown sugar
- ☐ 2 tsp baking soda
- ☐ 2 tsp cinnamon
- ☐ $\frac{1}{2}$ tsp salt
- ☐ 1 $\frac{1}{2}$ C shredded carrots
- ☐ 1 C shredded apple
- ☐ $\frac{1}{2}$ C coconut
- ☐ $\frac{1}{2}$ C raisins
- ☐ $\frac{3}{4}$ C slivered almonds
- ☐

Directions:

Mix. Fill muffin cups.

Bake 20-25 min

Ellen's Migas

Migas means crumbs. Popular in Texas, it was originally a way for people to use up old tortillas and other leftovers. It is usually a skillet dish, with no cottage cheese.

To make like I did:

Ingredients:

- ☐ 16 eggs
- ☐ 2 cups cottage cheese
- ☐ 1 1/2 cup picante sauce (I used medium heat Pace), approximately
- ☐ 1 (4 oz) can mild heat chopped green chilies
- ☐ Roughly 3 handfuls of loosely crushed tortilla chips
- ☐ About 2 cups of shredded cheddar cheese, divided

Directions:

Line 13 x 9 pan with parchment paper. Heat oven to 350

In a bowl, whisk eggs. Stir in the rest, reserving some of the cheese for later. Poor the mix into the pan. Bake 35 minutes or until slightly loosely set. Top with remaining cheese and bake another 10 minutes.

Garnish as desired with hot sauce, sour cream, avocado, bacon or chorizo sausage. In restaurants it is frequently served with fried potatoes and refried beans

Lorna's Ice Cream Dreams

Ingredients:

- ☐ Vanilla ice cream
- ☐ Orange Sherbert
- ☐ Ginger Snaps

Directions:

Crush ginger snaps for bottom of pan. Spread them across the bottom.

Let ice cream soften enough to stir in a large mixing bowl.

When ice cream is soft enough to stir all the way through, layer it on top of the ginger snap crumbs.

Cover and place pan in freezer at least two hours.

When the vanilla ice cream is frozen, soften the sherbert until it can be stirred.

Remove the vanilla ice cream from the freezer and spread the soft sherbert on top.

Cover and freeze.