



Campers Cook Book of 2009

Desserts

Lemon Torte

Crust:

- 1 c. flour
- $\frac{1}{2}$ c. butter & margarine, melted
- 2 Tbsp sugar
- $\frac{1}{2}$ c. pecans

Mix well & press in 9 X 13 pan. Bake 15 min at 375 degrees until slightly brown

1st layer:

- 8 oz. cream cheese, softened
- $\frac{1}{4}$ c. powdered sugar
- $\frac{1}{2}$ 16 oz. cool whip

Whip cream cheese and powdered sugar together until creamy. Add cool whip, beat together, and spread over crust

2nd layer:

- $\frac{1}{2}$ c. corn starch
- 2 c. sugar
- $\frac{1}{2}$ c. lemon juice

Combine in medium sauce pan, mix well

Add 6 egg yolks beaten to the corn starch mixture

Add 2 $\frac{1}{2}$ c. water

Bring to a boil, boil gently over medium heat for 5 min stirring constantly. Remove from heat.

Add 2 teaspoons lemon rind, 2 tablespoons butter or margarine

Cool. Spread over first layer top with cool whip

*Mary Ann Miller
Wausaukee, Wi*

Pillsbury Donuts

$\frac{1}{2}$ Bottle Oil

1 Package of Pillsbury Bisquick Rolls, plain
Sugar, Brown Sugar, Cinnamon or powdered sugar

Make holes in rolls, place in hot oil.

Flip over after bottom is brown

Pull out when brown, place in any of the sugars you wish on both sides

Enjoy your fresh Donuts while camping!!

*Mary Stephens
Waupaca, WI*

Carmel Cream Cheese Frosting

19 oz. plain cream cheese, softened
4 tbsp. butter, softened
2/3 c. Caramel apple dip
2 tsp pure vanilla extract
Extra caramel apple dip for garnishing

Beat cream cheese until smooth. Add butter and mix until smooth. Add the rest of the ingredients and mix until smooth. About 1 min.

*Judy Verkuilen
Abrams, WI*

Danish Pastry

Crust:

- 1 c. Flour
- 3 tbsp water
- $\frac{1}{2}$ c. Oleo

Mix, spread over a 9 x 13 pan

Bring to a boil 1 cup water, $\frac{1}{2}$ c. oleo or butter.
Stir in 1 cup Flour, then 3 eggs, one at a time.
Spread over crust mixture.

Bake 50 - 55 min. at (preheated) 350 degrees
Top with powdered sugar frosting after cooled.

*Mary Bergeron
Coleman, WI*

No Bake Cookies

2 c. sugar
 $\frac{1}{4}$ c. baking cocoa
 $\frac{1}{2}$ c. milk
 $\frac{1}{4}$ lb. butter
1 tsp. vanilla
Pinch salt
 $\frac{1}{2}$ c. peanut butter
3 c. oatmeal

Mix sugar, cocoa, milk, butter in saucepan & heat till smooth. Add remaining ingredients and mix well.

Drop by tablespoon, on wax paper, cool completely or freeze.

Can also add raisins.

*Sue Lessor
Cambria, WI*

Impossible Coconut Pie

- 2 c.
- 1 $\frac{1}{2}$ tbsp. vanilla
- 1 c. flaked or shredded coconut
- $\frac{1}{2}$ c. bisquick baking mix
- $\frac{1}{4}$ c. margarine or butter
- 4 eggs
- $\frac{3}{4}$ c. sugar

Heat oven to 350 degrees. Grease pie plate
Place all ingredients in blender. Cover and blend on high for 15 seconds
Pour into pie place. Bake for 50 -55 min. then cool.

*Sue Lessor
Cambria, WI*

Cottage Cheese Delights

- 1 c. butter
- 2 c. cottage cheese
- 2 c. flour
- $\frac{1}{2}$ tsp. salt

Mix ingredients together. Let set for 3 hours or overnight in the fridge. Separate into four balls. Roll them into pie shapes, and then cut 12 pie shape pieces. Roll into crescents. Put them onto un-greased sheets. Bake 350 degrees for 20 min.

Frosting:

- 1 tsp. soft butter
- 1 $\frac{1}{2}$ c. powdered sugar
- $\frac{1}{2}$ tsp. vanilla
- 1 $\frac{1}{2}$ tsp. milk

Mix and drizzle on crescents after baking

*Sue Lessor
Cambria, WI*

Campfire Caramel Delites

- Caramel
- Hershey Bar
- Flips: $\frac{1}{2}$ Pretzel , $\frac{1}{2}$ cracker

Toast 1 caramel over the fire until just starting to melt. Place on cracker with one Hershey square, and top with another cracker.

*Tonia Atchison
Appleton, WI*

Easy Peach Upside Down Cake

- 1 box caramel pecan cake mix
- 1 lg. can sliced peaches
- 1 stick oleo

Pour peaches in bottom of 9 x 13 cake pan. Mash them up. Sprinkle dry cake mix on top. Put sliced butter on top. Bake at 350 degrees for 45 minutes (until crispy brown), let cool.

*Linda Dale
Iron Mountain, MI*

Apple Struzzle Cake

Crumble Struzzle:

- Melt: $\frac{1}{2}$ c. oleo
- $\frac{1}{2}$ c. white sugar
- $\frac{1}{2}$ c. Brown sugar
- $\frac{1}{2}$ tsp. cinnamon

Set aside.

In bottom of 9x 9 pan (sprayed veg spray) crumble 1 package of Ritz Crackers. Cut up 2 c. apple slices and lay them on top of the crackers. Crumble Struzzle mixture on top and sprinkle with a little cinnamon. Bake at 350 degree for 30 minutes.

*Cheryl Dura
Marinette, WI*

5 Minute Chocolate Mug Cake

- 4 tbsp flour
- 4 tbsp sugar
- 2 tbsp cocoa
- 1 egg
- 3 tbsp milk
- 3 tbsp oil
- 3 tbsp chocolate chips (optional)
- Small splash vanilla extract
- 1 large coffee mug

Add dry ingredients to mug and mix well. Add the egg and mix thoroughly, pour in milk & oil and mix well. Add chocolate chips if using & the vanilla extract, mix again. Put mug in microwave and cook for 3 minutes. Cake will rise over the top of the mug, its okay!

Lin Letoupneau

Can't Leave Alone Bars

- 1 package (18 $\frac{1}{4}$ oz) white cake mix
- 2 eggs
- 1/3 c. vegetable oil
- 1 can (14 oz) sweetened condensed milk
- 1 cup (6 oz) semisweet chocolate chips
- $\frac{1}{4}$ c. butter or margarine, cubed

In bowl, combine the dry cake mix, eggs and oil. With floured hands, press two-thirds of the mixture into a greased 13 x 9 x 2 baking pan. Set remaining cake mixture aside.

In a microwave- safe bowl, combine the milk, chocolate chips, and butter. Microwave, uncovered, on high for 45 seconds, stir. Microwave 45- 60 seconds longer or until chips and butter are melted, stir until smooth. Pour over crust.

Drop teaspoonfuls of remaining cake mixture over top. Bake at 350 degrees for 20 -25 minutes or until lightly browned. Cool before cutting

*Wenona Sterberg
Mayville, WI*

Chocolate Dessert Wraps

- $\frac{1}{2}$ c. creamy peanut butter
- 4 floured tortillas 8"
- 1 c. miniature marshmallows
- $\frac{1}{2}$ c. mini semi sweet chocolate chips
- Vanilla ice cream

Spread 2 tbsp. peanut butter, $\frac{1}{4}$ c. marshmallows, and 2 tbsp chocolate chips on $\frac{1}{2}$ of the tortilla. Roll up tortilla starting with the topping side first. Wrap in heavy duty foil, seal tight.

Grill covered over low heat 5 - 10 minutes. Place on dessert plates, serve with ice cream.

*Rhonda Kothlow
Pewaukee, WI*

Turtle Brownies

- 1 German Chocolate cake mix
- $\frac{3}{4}$ c. butter
- $\frac{2}{3}$ c. evaporated milk
- 1 bag Kraft caramels

Heat oven to 350°. Mix cake mix, butter, & $\frac{1}{3}$ c. evaporated milk. Spread $\frac{1}{2}$ of the mix in 9 x 13 cake pan. Bake 10 minutes.

Melt caramels and mix with $\frac{1}{3}$ c. evaporated milk. Spread over mix in pan. Spread other $\frac{1}{2}$ of cake batter over top (Pat it out with your hands)
Bake for 20 minutes.

Tracy Weise

Taco Shell Bake

- 1 Flour tortilla shell, soft
- 1 small snicker bar, cut up
- $\frac{1}{4}$ banana, cut up

Put snicker bar & banana in tortilla shell. Fold to enclose ingredients. Place over campfire to heat. Works good to lay on a grill rack.

*Walt & Dianne Gierke
Kiel, WI*



Breakfast

Chirizo & Eggs

1 lb. Chirizo (Mexican sausage)
1 dozen eggs
1 onion (chopped)
2 Jalapeños (chopped)
Tortillas

Put about 1 tbsp. oil in pan & heat. Put chirizo in pan & fry up. Add onion & Jalepenos, fry until tender. Add eggs & fry until done. Eat with flour or corn tortillas.

*Roxanne Estrada
Hancock, WI*

Boil in the Bag Omelets

2 large eggs

Add whatever you like in your omelet. Make sure all meat is cooked.
Boil water. Put eggs and any other ingredients you like in your omelet into a freezer bag, make sure all air is out of the bag. Put bags in boiling water for 13 min. Enjoy!!

*Jodi Stange
Howards Grove, WI*

Mountain Man Breakfast

In Dutch Oven over fire
Fry together, 1 lb. chopped bacon & 1 chopped onion.

Do not drain off bacon grease!
Add 2 lbs. hashbrowns (I like to use Southern Style). Keep frying and stirring until hashbrowns are done.
Scramble 1 dozen eggs, add them to the hashbrowns & bacon.
Fry and stir until eggs are done. Add 8 oz. shredded cheddar cheese on top cover and let sit until cheese is melted. Serves 6, tastes good served with salsa and cream cheese!!!

*Jeri & Leroy Budtke
Hewitt, WI*

Dinner

Dinner in a Pan

Put all ingredients in a tin pan.
Spray pan.
First put 1-2 lbs. hamburger on bottom.
Put potatoes sliced thin next.
Any kind of canned vegetable next
1 can cream of celery soup
1 can water
1 package Lipton soup
Cover with foil, cook over fire for about 1 ½ hrs.

*Leann Phillips
Green Bay, WI*

Italian Style Meatballs

2 cans beefy mushroom soup (Campbells)
1 cream of mushroom soup
Bag of frozen meatballs

Put all ingredients in crock pot and cook on low for at least four to five hours.

*Debbie Netupski
Silver Cliff, WI*

Taco's in a Bag

Individual bags of Fritos
Cooked taco seasoned meat
Shredded cheese
Shredded lettuce
Diced Tomatoes
Diced onions
Sour cream
Salsa

Crush up Fritos in bag while still sealed. Open bag and add taco fixings on top of the crushed Fritos, and eat right from the bag.

*Carrie Ripple
Mayville, WI*

Hubby's Cooking Tonight

2 all beef patties, special sauces, lettuce, cheese, onions, pickles on a sesame seed bun. Garnish with your favorite soft drink and an order of fries on your way to the campground. No mess, no fuss, clean-up priceless as a starter as you relax around the campfire for the evening.

*Gary & Sue Bimmel
Sheboygan Falls*

Venison Chili

Cook venison steak (cubed) & 1 cup chopped onion till browned

Add:

1 can chili beans

$\frac{1}{2}$ c. water

$\frac{1}{2}$ tsp. garlic powder

$\frac{1}{2}$ tsp. celery salt

1 tsp. chili powder

$\frac{1}{2}$ tsp. cayenne pepper

$\frac{1}{2}$ tsp. salt

Pepper

Bring to a boil, cover & simmer till meat is tender. About 1 $\frac{1}{2}$ hrs.

*Ann Fluegel
Junction City, WI*

Taco Chicken Packets

Take a piece of foil and spray it with cooking spray. Layer thinly sliced potatoes and place on foil. Place a boneless, skinless chicken breast on top of that. Sprinkle with dry taco seasoning mix. Spoon on some jar salsa, drained kernel corn, drained black or pinto beans, and top with shredded cheddar cheese. Seal foil packet closed.

Place Packets on grill or firepit and cook till chicken is done and potatoes are tender.

Or

Bake 400 degrees in oven for 30- 35 min or till chicken and potatoes are tender.

*Jim & Janet Petersen
Gillett, WI*

Slow Cooker Beef Stew

8 oz. beef stew
2 c. diced potatoes
1 c. diced carrots
1 c. chopped onion
1 can cream of celery soup
1 tsp. dried parsley

Mix all together, mix well. Cover and cook in slow cooker until meat is tender.

*Joyce Morrell
Oconto Falls, WI*

Garlic Chicken Pizza

12 flour tortilla shells
Mix together:
16 oz. alfredo sauce
1 tbsp. minced garlic
4 cooked & cubed chicken breast

2 c. mozzarella cheese
Garlic Salt

Place tortillas on sprayed pizza pan over fire. Spread with filling. Top with cheese & sprinkle with garlic salt. Cook until cheese is melted & bubbly

*Lisa Fahrenkrug
Campbellsport, WI*

Family Chicken

1 cut up chicken
1 can onion soup
1 can cream of mushroom soup
 $\frac{1}{2}$ c. water

Bake 1 hour

*Gerry Weber
Sheboygan Falls, WI*

Camper Beans

- 1 lb. bacon, cooked
- 1 lb. hamburger, cooked
- 2 cans pork & beans, regular size
- 2 cans butter beans
- 2 cans kidney beans
- 1 tbsp. dry mustard
- 4 tbsp. molasses
- 1 c. ketchup
- $\frac{1}{2}$ c. brown sugar
- $\frac{1}{2}$ c. white sugar

Mix together & bake 1 hour at 350 degrees or put in crock pot.

*Ann Fluegel
Junction County, WI*

Boy Scout Dinner

- Heavy duty aluminum foil
- Lean seasoned ground beef $\frac{1}{2}$ lb. per serving
- 1 raw potato, peeled, cut in wedges
- Handful baby carrots, cut in half length wise
- Tomato wedges & mushrooms, optional
- Stick of butter
- Salt & pepper to taste

Place the above ingredients on aluminum foil, approx. 12 x 18. Fold so top seam is in the center. Double fold seams tight. Place on hot coals. Flip in 20 minutes. Test for doneness. Douse with Ketchup & Enjoy!!!

*June Duckworth
Friendship, WI*

Chili

- 2 lbs. hamburger, browned, drained
 - 1 large onion, diced, cook with meat
 - 2 1 lbs. cans kidney beans
 - 2 tbsp. minced garlic
 - 3 16 oz. cans, stewed sliced tomatoes
 - 32 oz V8 juice
 - 3 bags (packets) chili seasoning
- Cook elbow macaroni separately, if desired

*Don Hailer
Manitowoc, WI*

Shell Mac with Hamburger

2 $\frac{1}{4}$ c. small shell macaroni, uncooked
1 tbsp. shortening
2 tsp. chopped onion
1 lb. beef
2 tsp. salt
1 small can mushrooms, drain
1 can tomatoes & liquid
 $\frac{3}{4}$ c. Velveeta Cheese, cooked
Good dash of Worcestershire sauce

Cook macaroni. Melt shortening, add the onions, ground beef, salt, pepper. Cook until meat is done.

Warm the mushrooms, remove from heat.

Heat tomatoes until hot, add cheese & Worcestershire sauce, cook until cheese melts.

Combine meat, tomatoes, and macaroni. Bake on 325 degrees for 30 min.

You do not always have to bake it you can just eat it also!!

*Sue Lessor
Cambria, WI*

Cowboy Dinner

Brown all Together:

3 lbs. hamburger
1 lb. onion chopped
1 lg. green pepper chopped

In large pot add:

1 can corn
1 can peas
1 small package mini carrots
1 small can mushrooms
2 lbs. small red potatoes cut in half
2 bottle or your favorite BBQ sauce

Mix all together and cook till all veggies are tender.

*Mike Huss
Kaukauna, WI*

Sausage & Potato Bake

- 2 package (8oz) brown & serve sausages, cooked
- 3 c. frozen potato O'Brien
- 1 $\frac{1}{2}$ c. shredded cheddar cheese
- 1 $\frac{1}{2}$ c. milk
- 1 tsp. mustard
- 5 large eggs, beaten
- $\frac{1}{4}$ tsp. salt

Cook & cut up sausages, stir together all other ingredients and pour over in a greased 9 x 13 pan. Bake 1 hour at 350 degrees.

*Karen Vredeveld
Hartford, WI*

Pheasant Casserole

- 1 $\frac{1}{2}$ - 2 lb. pheasant (off bone, cut into chunks)
- 5 strips bacon
- 1 12 oz. can cream of chicken soup
- 1 tub sour cream
- 4 large potatoes (cut into cubes)
- 1 bag frozen mixed veggies
- 1 tube Grands Biscuits

Fry bacon until crisp, save the fat. Remove bacon from the pan & brown pheasant pieces in bacon fat. Line Dutch oven with foil. Place browned pheasant in bottom & crumble bacon over the top.

Layer potatoes & veggies on top.

Mix together cream of chicken soup & sour cream, pour on top.

Place lid on Dutch oven, place oven on 15 - 20 hot coals. Put as many coals on top.

Bake 1 hour (replace coals as needed). Last 15 minutes, remove lid & layer with biscuits. Cook with lid on until biscuits are golden brown. Enjoy!!!

*Laura Retzer
Random Lake, WI*

Simple Chicken Casserole

2 cans cream of chicken, or golden mushroom soup

1 c. mayonnaise

1 box chicken flavor stuffing mix

3 c. cook, chopped chicken

Shredded cheddar cheese (optional)

Combine soup & Mayo. Add stuffing mix. Save $\frac{3}{4}$ c. stuffing mix for on top. Add chicken, mix well. Place in Dutch Oven top with remaining crumbs. Bake for 30 min. or until bubbly. Top with cheese.

Jane Lydolph
Sheboygan, WI

Individual Pizza's

8" Flour tortilla

Thinly sliced tomatoes

Shredded cheese

Italian seasoning

Olive oil

Any kind of pizza toppings (black olives, mushrooms, pepperoni, sausage, etc)

Oil on side of the tortilla, flip over & oil the other side. Layer tomatoes & sprinkle with seasoning. Add toppings & cheese to taste. Slide pizza onto grate of smokey joe & cover. Make sure fire is not too hot. Cook until topping are hot. Prepare pizza on a flat plate or un-sided cookie sheet for ease in sliding onto grate.

Jane Lydolph
Sheboygan, WI

Bagel Pizzas

Bagels

Pizza sauce

Mozzarella cheese

Toppings optional.

Place on aluminum foil over rack on fire until cooked.

Kelly Mapes
Weyauwega, WI

Favorite Potato over Grill

Slice potatoes, onion, salt, pepper, & butter

Wrap in double foil and put on grill over fire for about 1 hour Yummy!!

*Diane Marion
Malone, WI*

BBQ Baby Back Ribs

1 can beer
Baby back ribs
Dry rub
BBQ sauce

Rub ribs with dry rub. Place onto foil pan. Pour in beer & cover with foil. Place on grate over low fire. Let cook until tender 1 $\frac{1}{2}$ - 2 hours. Finish by grilling with BBQ sauce

*Jane Lydolph
Sheboygan, WI*

Onion Soup

6 lg. Vidalia onions quartered
1 small can beef broth
1 stick butter cut up
2 tbsp. brown sugar
Water

Put quartered onions into Dutch oven, add broth, butter, and brown sugar. Stir, add enough water to cover onions. Cover & simmer 1 hour. Top with croutons, mozzarella or parmesan cheese.

*Jane Lydolph
Sheboygan, WI*

Lemon Grilled Asparagus

- 1 tbsp. fresh lemon juice
- 2 tsp. olive oil
- 1 tsp. chopped fresh thyme
- $\frac{1}{4}$ tsp. black pepper
- 1 lb. asparagus trimmed
- Olive oil flavored cooking spray

Prepare grill. Combine first 4 ingredients in a shallow dish, stir with whisk. Coat asparagus with spray. Place on grill rack & grill 4 min. add asparagus to lemon mixture, tossing gently to coat. Makes 4 servings.

*Jane Lydolph
Sheboygan, WI*

Hamburger Stew

- 2 lbs. ground beef
- 1 onion diced
- 2 jars or cans beef gravy
- 2 cans diced tomatoes
- 2 or 3 potatoes cut into cubes
- 3 carrots cut into $\frac{1}{2}$ " pieces
- 1 can corn
- 1 can green or wax beans

Brown meat & onions in Dutch oven. Add gravy, tomatoes with juice, potatoes, & carrots. Cook for 1 $\frac{1}{2}$ to 2 hours, until potatoes & carrots are soft. Add corn & Beans, cook until heated through. Serves 3-6 campers.

*Jane Lydolph
Sheboygan, WI*

Tator Tot Casserole

- 1 lb. hamburger, cooked
- 1 can drained corn
- 1 can drained green beans
- 1 16 oz. can of cream of mushroom
- 1 bag of tator tots

Mix all together in a large casserole dish and bake in oven 350 degrees for 30 min. Half way through add tator tots on top.

Heather Reiffers

Pudgie Pie Pizza

Fry Italian sausage

Hunts tomato sauce with pizza seasonings

Chopped veggies of your choice (onions, mushrooms, olives, green peppers, etc)

Shredded mozzarella cheese

Buttered bread, buttered side facing out

In Pudgie Pie maker layer bread, sauce, meat, veggies, & cheese. Top with bread.

Cook over fire about 12 min

Nancy Hromek

Mosinee, WI

Grilled Fish

In tin foil place fish. Sprinkle with lemon juice, fresh ground pepper, & butter. Add fresh sliced lemons on top.

Place on fire and cook for 25 minutes.

Judy Tyczkowski

Pulaski, WI

Meat & Bean Casserole

2 lbs. chopped meat (browned)

1 can 12-16 oz pork & beans

1 can tomato soup

Some onion & celery in fried, chopped meat.

1 ½ tbsp. molasses

1 tbsp. yellow mustard

1 lb. slightly fried bacon

Put all ingredients in baking dish. Bake for 1 hour at 350 degrees. Serve with apple sauce and can have with fried potatoes or dish of choice.

LuEllen Dhein

Sheboygan, WI

Hobo Meal

Onion soup mix (powder)
Hamburger
Broccoli
Cauliflower
Potatoes
Carrots
Onions

Cut up all veggies. Combine soup mix and all other ingredients into pot (Can use aluminum bags also) Add water and cook until everything is done to the way you like it.

*Tawnya Haver
Manitowoc, WI*



Appetizers

Bacon Wrapped Shrimp

$\frac{3}{4}$ c. bottled chunky blue cheese salad dressing
1 tbsp. chopped fresh parsley
 $\frac{1}{2}$ tsp. cracked pepper
12 slices bacon cut in half length wise
1 lb. large shrimp, peeled, tails on, deveined (24)
24 wooden toothpicks

In bowl combine dressing, parsley, & pepper. Wrap 1 half slice of bacon around each shrimp (with tooth pick). Heat large skillet over medium heat, add shrimp. Turn once until shrimp are cooked and bacon is crisp.

Serve with blue cheese mixture

Alice Myer
Sheboygan, WI

Rat Tails

Jalapeño peppers sliced open & d-seeded. Fill with any cheese of choice. Cream cheese works great!! Wrap with bacon (hold together with tooth pick). Bake at 350 degrees until bacon is crisp

P. Rossetti
Neosho, WI

Beer Bread

3 cups self rising flour
1 can warm beer
6 tbsp. sugar

Mix ingredients. Put in bread pan. Let raise a little if you want, but do not have to. Bake at 350 degrees for 45 minutes. Take out & taste with butter. Return to oven to bake another 15 minutes.

Mary Omdahe

Salads

Apple -Pineapple Coleslaw

- 3 c. shredded cabbage
- 1 c. pineapple tid bits, drained
- 1 c. diced unpared apples
- 1 c. tiny marshmallows
- $\frac{1}{2}$ c. mayonnaise

Combine and blend well, serves 6

Ann Wardecke
Pound, WI

Grape Salad

- 4 lbs. grapes (green or/and red)
- 2 8 oz. cream cheese
- 8 oz. sour cream
- $\frac{1}{4}$ c. sugar
- 1 tsp. vanilla
- Nuts (peanuts or walnut or pecan)

Mix all ingredients together. Sprinkle with brown sugar before serving. Enjoy!!!

Karen Plocar

Macaroni Ham Salad

- Boil $\frac{1}{2}$ package shell macaroni, drain & cool
- Cut up $\frac{1}{2}$ lb. ham into pieces the size of dice, 2 stalks of celery, 1 dill pickle, $\frac{1}{4}$ green pepper
- $\frac{1}{2}$ package frozen peas

- Mix 1 $\frac{1}{2}$ to 2 cups salad dressing
- $\frac{1}{4}$ c. pickle juice
- Salt and pepper to taste

Mix all together and chill.

Eileen Yahr
Pound, WI

Cabbage Salad

- 1 green pepper
- 1 large head cabbage
- 1 small onion
- 1 carrot
- 1 tsp. celery seed
- $\frac{3}{4}$ c. vinegar
- $\frac{1}{2}$ c. salad oil
- 1 c. sugar

Bring vinegar, oil, & sugar to a boil, simmer and cool. Pour over the above ingredients. Refrigerate overnight or several hours.

*Ann Fluegel
Junction City, WI*

Delicious & Easy Chicken Salad

- 1 box bow tie pasta (cooked as directed)
- 2 chicken breasts (cooked & cubed)
- 1 c. dried cranberries
- 1 c. finely sliced celery
- $\frac{1}{2}$ - 1 c. sliced green onions (to your taste)
- 1 large can mandarin oranges, drained
- $\frac{1}{2}$ c. sliced almonds

Mix all ingredients together with $\frac{1}{2}$ bottle Kraft poppy seed dressing. Before serving mix in remaining $\frac{1}{2}$ bottle of dressing.

*Judy Papesh
New London, WI*

Pasta Salad

- 1 pound colored spiral noodles or spaghetti (broken in three) - cooked
- 2 tomatoes chopped large
- 1 sliced cucumber
- 1 chopped red onion (or to taste)
- 1 small can black olives - sliced
- $\frac{1}{2}$ head lettuce (optional)
- Cheese - cut in cubes
- 2 T salad supreme seasoning (spice)
- 1 8 to 16 oz bottle of Italian dressing (can use lite)

Cook noodles and combine all ingredients. Stir well and cover well with dressing.

*Sue Lessor
Cambria, WI*

Southwestern Pork Salad

- 2 c. cooked pork strips
- 2 c. kidney beans, rinsed and drained
- $\frac{1}{2}$ c. sliced ripe olives
- 1 large green pepper, chopped
- 1 large tomato, chopped
- 2 tbsp. sugar
- $\frac{1}{4}$ c. vegetable oil
- 1 tsp. dry mustard
- 1 tsp. ground cumins
- 1 tsp. dried oregano
- $\frac{1}{2}$ tsp. salt
- 2 tbsp. minced fresh parsley

In large bowl toss pork, beans, olives, onions, green pepper, & tomato. Combine remaining ingredients in a jar with tight fitting lid. Shake well. Pour over pork mixture. Toss gently. Cover and refrigerate for 4 -6 hours, stirring occasionally. Serve in a nice class bowl.

Donna McNeill
Green Bay, WI

Cranberry Salad

- $\frac{1}{2}$ bag of fresh cranberries
- $\frac{3}{4}$ cup sugar
- 2 cups chopped apples
- $\frac{3}{4}$ bag mini marshmallows
- $\frac{1}{2}$ large can crushed pineapple (drained)
- $\frac{1}{2}$ container cool whip
- $\frac{1}{2}$ cup chopped nuts

Put cranberries and sugar in blender and chop fine. Leave blended cranberries and sugar overnight.

Next day: Mix with other ingredients

Sue Lessor
Cambria, WI

Easy Yummy Fruit Salad

- 1 can wilderness cherry pie filling (base)
- Cut your favorite fruits & mix together with pie filling
- Apple
 - Orange
 - Peach
 - Pear
 - Blueberries
 - Grapes
 - Bananas (just before serving)

Judy Papesh

Dips

Donna's Salsa

1 can black eyed peas
1 can black beans
1 can white shoapeg corn
1 large jar pimentos
1 small green pepper, diced
1 green onion, diced
May add jalapenos or green chili's if desired

Heat:

1 c. sugar
 $\frac{3}{4}$ c. cider vinegar
 $\frac{1}{4}$ c. oil
1 tbsp. water
Salt & pepper

Boil for at least 3 min, let cool. Pour over bean, refrigerate.

Donna McNeill

Taco Dip

8 oz. cream cheese
16 oz. sour cream
1 package taco seasoning
Shredded lettuce
Chopped onions
Black olives
Chopped tomato
Chips

Mix 1st 3 ingredients together. Spread on cookie sheet. Pile rest on top. Serve with chips.

Kathy Stein
Denmark, WI

Clam Dip

1 8 oz. cream cheese
2 small cans minced clams
Worcestershire sauce to taste
Grated onion to taste
Mix well, serve with crackers

Lisa Beattie
Manitowoc, WI

Buffalo Chicken Dip

3 c. cooked chicken, shredded

$\frac{3}{4}$ - 1 c. franks red hot sauce, to taste

1 c. ranch dressing

2 8 oz. cream cheese

1 $\frac{1}{2}$ c. pepper jack cheese, shredded

Heat chicken & hot sauce. Add cream cheese & dressing until melted. Add $\frac{1}{2}$ of pepper jack cheese. Move into slow cooker, top with rest of pepper jack cheese

Serve when hot & bubbly.

Lori Hahm
Cedarburg, WI

Hamburger Dip

2 lbs. hamburger, browned and drained

Add 1 - 23 oz. tostito salsa con queso cheese medium

Add 1 23 oz. tostito salsa medium

Serve with scoops

Joan VanDyck
Marinette, WI

Tostada Dip

1st layer:

Can refried beans mixed with taco seasoning

2nd layer:

16 oz. sour cream with $\frac{3}{4}$ hidden valley ranch seasoning package

Garnish with diced tomatoes, black olives, chopped onions, drained chopped green chilies, shredded cheddar cheese and served with chips.

Sandy Hottenroth
Hartford, WI

Chicken Cheesy Dip

- 2 cans of chicken (drained)
- 1 package cream cheese
- 2 cups of shredded mild cheddar cheese
- ½ bottle of original creamy ranch
- ½ bottle of franks red hot wing sauce (buffalo)

Put all ingredients in a cast iron skillet or slow cooker. Cook for 2 hours, stirring occasionally until all cheese is melted. Cast iron skillet use over open fire. Slow cooker use inside camper or outside on a table. Put dip on crackers or tortilla chips.

*Candace Langolf
Oshkosh, WI*

Frito Dip

- 1 package hidden valley ranch party dip
- 1 package shredded cheese
- Bacon bites
- 1 - 16 oz. sour cream

Mix all ingredients together. Refrigerate at least for 1 hour before serving.

*Mary Knoll
Denmark, WI*

Veggie Dip

- 1 c. mayo
- 1 c. sour cream
- 1 tbsp. dill weed
- 1 tbsp. minced onion
- 1 tbsp. parsley flakes
- 1 tbsp. seasoning salt

Mix all ingredients together and Enjoy!!

Drinks

Jello Shots

1 c. water, boil with any flavor of jello (small box), then add $\frac{3}{4}$ - 1 c. vodka
Let cool, pour into little disposable cups. Refrigerate, add whip cream!!

Dorean Williamson

Margaritas in a Bag

1 can limeade (frozen concentrate)
 $\frac{1}{2}$ can tequila
 $\frac{1}{2}$ can triple sec
3 cans water

Mix in a one gallon freezer bag and freeze. Adjust to your liking; we usually use a can of tequila and a can of triple sec. Enjoy!!

Mary Jane Hromek
West Bend, WI

