

From Deb Cockrell's Kitchen



## RICE A RONI SALAD

1/4 c wild rice

2 boxes of Chicken rice-a-roni

1 can water chestnuts—chopped

2 jars of marinated artichoke hearts

3/4 to 1 c. Mayonnaise

1 small box of peas

1 can of sliced olives

1/2 cup slivered almonds

***Optional to use for a meal instead of salad add:***

**2 Cooked boneless, skinless chicken breasts—cut into 1/2 " pieces  
add after rice a roni is cooked.**

Make rice-a-roni according to directions add wild rice. During the last 15 mins. of cooking add peas. When done set off burner. Add, water chestnuts, marinated artichokes hearts only. Trim off leaves, cut hearts in quarters, add olives and almonds. Let cool.

Add mayonnaise and mix well. Serve warm or cold.

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## Deb's Beefy Pasta Salad

- 1- Tri-Tip Rubbed with Montreal Seasoning 1 hr before Bar B-Qing
- 2 - Boxes of Ronzoni Penne Rigate pasta 1 lb. box
- 3 cans of olives            1 can garbanzo beans            1 can kidney beans
- 1 small can black beans            1/2 c. crumbled feta cheese
- 1 c. fresh spinach (chopped)            1/2 c. red onion
- 1/2 c. sunflower seeds            1 tsp. fennel seeds
- 1/2 c. shredded carrots or matchstick carrots ( for color ).

BBQ the Tri-Tip in advance and let cool. Slice, then, slice again into strips. Cook pasta, drain. Add to big bowl, add all other ingredients. Toss with Fennel marmalade dressing or other dressing of choice 1/2 hr before serving. Great for big crowds or brandings. Or, just as a meal by it's self.

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## Autumn Morning Muffins

2 Cups Flour	1 Cup Sugar	1 1/2 tsp. Baking Powder
1/2 tsp Baking Soda	1 tsp. Salt	3/4 Cup Orange Juice
2 Tblsp. Oil	1 Egg	
1/2 tsp. Cinnamon	1/2 tsp Nutmeg	or 1 tsp. Allspice
1 Cup Craisins	3/4 Cup Gold Raisins	1 Tblsp. Fresh Orange Peel
1/2 cup. Grated Fresh Apple		3/4 Cup Chopped Pecans

Preheat Oven 350. Spray Muffin Pans or 3 mini loaf pans. Mix all ingredients in order given. Stir in all fruit by hand. Add to pans. Bake until knife or toothpick comes out clean. Remove from pans right away.

Optional: Mix 1/2 c powdered sugar and 1 Tblsp. water or little more to make a glaze and brush over top of muffin. Enjoy hot or cooled.

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## CARMEL POPCORN

8 cups of popped popcorn or 2 bags of microwave popcorn popped  
1 cup of Dry Roasted Peanuts, Almonds or Cashews  
3/4 Cup Brown Sugar                      6 Tblsp. Butter  
3 Tblsp. Light Corn Syrup              1/4 tsp. Baking Soda  
1/4 tsp. Vanilla

Remove all unpopped kernels from popped corn. Put popped corn in large flat cookie sheets. Add nuts to popcorn in cookie sheets. In a sauce pan combine sugar, butter and corn syrup and 1/4 teaspoon salt. Cook and stir over medium heat till butter melts and mixture comes to boil. Cook without stirring for 5 minutes more. Remove from heat. Stir in baking soda and vanilla. Pour over popped corn and nuts. Bake at 300 in oven for 15 minutes stir to coat all of popcorn and bake 5-10 more minutes. Remove from oven and add to a large bowl. Cool.

Makes 8, 1 cup servings.  
This recipe doubles well

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# Butternut Squash Pie

*(Better than Pumpkin Pie)*

**1 1/2 cups of cooked Butternut Squash**

**1 1/4 cups of can milk**

**2 eggs            1/2 cup white sugar            1/2 cup brown sugar**

**2 tsp. of Pumpkin Pie Spice            3/4 tsp. salt**

**1 Tblsp. Melted butter            1/4 c. of brandy**

**Mix all ingredients together and add to a unbaked pie shell  
bake 400 degrees for 45—50 minutes. Cool. Serve with  
whipped cream. This recipe doubles well.**

**I raise lots of butternut squash each year in my garden. My whole family loves it  
better than pumpkin. I raise lots of pumpkins too for decorations. Enjoy!**

From Deb Cockrell's Kitchen



## Hot Spiced Apple Cider

1 Gallon Apple Juice or Apple Cider

2 Cinnamon Sticks

12 whole cloves

1/2 tsp nutmeg

1 Apple cut into wedge slices 1/4 to 1/2 inch thick

1 Orange slices

Spiced Rum to taste



Add all to a pot and except rum. Bring to boil and then simmer for 10 min. Ladle out into mugs with a apple slice and orange slice, add a splash or 2 splashes of spiced rum. Great at holiday time gatherings, makes the kitchen smell great too! Good served with cookies or muffins.

## From Deb Cockrell's Kitchen



**TOM & JERRY MIX** ~A favorite holiday hot drink

**6 Eggs Separated**  
**pinch of salt**  
**1/2 tsp. cream of tartar**  
**2 Lbs. Powdered Sugar**  
**1 cup heavy whip cream ( whipped)**  
**9 drops of cinnamon oil**  
**5 drops of clove oil**  
**Ground nutmeg**  
**Brandy**

Separate eggs. In mixer beat egg whites until stiff and add cream of tartar and salt while beating. Add 1 lb. of powdered sugar, ( still beating) then fold in on very low mixer speed... beaten eggs and rest of sugar. Then by hand stir in cinnamon and clove oil and fold in 1 cup of whipped cream.

To Serve: in a cup for hot drinks, add 2 tablespoons of mixture, 1 shot of brandy, add hot water and stir well. top off with nutmeg. Makes approx. 20 servings. Store in Frig. Stir well if Mixture separates before using.

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## Banana Cake

1 1/2 cups sugar

2 eggs

2 cups Flour

1 cup chopped nuts

1 tsp. soda

1 tsp. lemon juice

2/3 cups melted butter

1/3 cup sour milk

( use milk & 1 add tblsp. brown vinegar)

1 cup mashed banana ( appr. 3 bananas )

1 tsp. salt

Cream together sugar, melted butter, eggs and sour milk. Add flour, salt, soda, then mix in banana, nuts and Lemon juice. Bake in 9 X 13 dish, or bunt pan at 400 until done.

Sprinkle with powdered sugar when completely cooled.

An old time Family recipe from Letha Cockrell



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## HOME MADE HOT CHOCOLATE MIX

11 cups Instant Carnation Dry Milk  
2 cups Original Powdered Coffeemate  
3 cups Powdered Sugar (sifted)  
3 Cups of Nestle Quick  
Small Marshmallows (optional)

Mix well in a very large bowl. Store in a large plastic covered container or gallon jar. Use 4 rounded spoonfuls per cup of hot water. Stir well and top with marshmallows. Recipe may be cut in half.

*If you have someone in your family who doesn't like coffee this is a great alternate hot drink. Also makes a great gift in a large mason canning jar with ribbon around it and a nice label.*

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## Deb's Bread Pudding



4 raisin cinnamon rolls or 4 pieces of cinnamon raisin bread - Cubed  
By using raisin cinnamon bread makes it not as sweet. Better for low sugar desserts

12 eggs	2 cups sugar
6 cups milk	4 tsp. vanilla
1/2 cup chopped pecans	1/2 c. raisins (dried cranberries )

Cut cinnamon rolls or raisin bread into cubes. Place in a greased 9 x 13 baking dish. In a large bowl add eggs, milk, sugar, vanilla and mix well. Pour over bread cubes. In a Larger baking dish add a cookie rack, and place dish with mixture on it, add water so it comes 1/2 way up the baking dish ( this is called baking in a water bath) This will cook the custard. Bake at 350 for approx. 1 hour, or until custard is firm or knife comes out clean. Serve and top with Brandy Sauce. Recipe may be doubled.

### Brandy Sauce:

1 cube butter    1c. Brown Sugar    1/4 cup brandy

In a sauce pan melt butter, add brown sugar, constantly stirring with a whisk, bring to boil and add Brandy. Pour into a small pitcher and pour over bread pudding.

Great recipe for people who raise chickens!

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## ORIENTAL CABBAGE SALAD

1 head green cabbage ~ chopped

1 small red onion chopped

2 cups fresh spinach ~ chopped

2 pkg. of top roman noodles, set season pkt. Aside

1 cup Cashews

1/3 c. sunflower seeds

1/2 c. Craisins or golden raisins

Add cabbage to large bowl. Mix in chopped spinach and red onion. Add in all other ingredients on top and crumbling noodles on very top to keep from getting soggy. Cover, and keep refrigerated until ready to serve. Add dressing 10 mins. Before serving.

### DRESSING

1 c. Oil

1/4 c. Red Vinegar

1/4 c. Balsamic Vinegar

1/4 c. Yoshida Gourmet Sauce

1/3 c. Brown Sugar

1 TBLSP Sesame Seeds

May need to add or subtract some ingredients according to your taste.  
Put all in a jar and shake well. Shake well again before pouring over salad.

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## Quick Crispy Oatmeal Cookies

1 cup Shortening	1 1/2 cup Flour
1 cup Brown Sugar	1 tsp. Salt
1 cup White Sugar	1 tsp Soda
2 eggs	3 cups Quick Oats
1 tsp. Vanilla	1/2 cup Chopped Walnuts or Pecans
	1/2 cup Golden Raisins (Optional)

Cream together shortening, sugars, eggs and vanilla. Add in Flour, salt, soda mix. Add in Oats and nuts and Raisins if you choose mix. Add by spoon full to cookie sheet. 9 to 12 cookies per flat pan. Bake 350 degrees 12 mins. Do not over bake. Take out let sit a couple minutes the put on to a rake to cool. Put into cookie Jar or Freeze for later use. Makes 2 dozen.

This is one of my families favorite cookie recipes

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## BANANA ~ BRANDY UPSIDE DOWN CAKE

**Brandy Mixture:** 1/3 c. Butter, 1 c. Brown Sugar, 1/3 c Brandy,  
1/4 c/ Chopped Pecans, 1 1/2 Banana's Sliced.

**Cake Mixture:** Cream together: 1/3 c. softened butter, 1 1/4 sugar  
2 eggs, 1 tsp. vanilla & 1/2 cup mayonnaise.

**Add:** 1 3/4 c. flour, 1/2 tsp baking powder, 1 tsp. baking soda &  
1/2 tsp. salt. 1 cup of mashed ripe banana's, 1/2 c. buttermilk  
or 1/2 cup milk and 1/8 c. brown vinegar.

Grease bottom & sides of round cake pan. Add butter, brown sugar melt then add brandy to sauce pan. Bring to boil. Add pecans, pour into greased pan. Arrange sliced banana's on top of sauce. Prepare cake mixture in order above. Mix well and pour mixture over brandy sauce. Bake at 350 for 50 min. or until cake is completely baked. Run knife around edge of pan to loosen cake. Invert cake on a serving platter. Cool 15-20 min. Optional: Swirl dessert plate with warm carmel sauce add 2" slice of cake top with dollop of whipped cream and sprinkle with nutmeg & crushed sliced almonds.

**Enjoy!**



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## CORNED BEEF N' CABBAGE

1 or 2 Corned Beef Brisket ( Each Brisket serves Apprx. 4-5 people )  
1 TBLSP. of McCormick Pickling Spice per each Brisket

1 large Head of Green Cabbage Chopped  
chopped  
1 c. shredded carrots  
1/2 c. Yoshida Gourmet Sauce  
1/2 cup oil

1/2 cup Horse Radish  
1 tsp. Sugar

1 small head purple cabbage  
1/2 c. Slivered Almonds  
1/2 tsp. Ginger.

1 cup. Sour Cream

Put Briskets in large pot and cover with water, add Pickling Spice. Boil for 3 hours. 15 mins. before ready to serve, add oil to a large frying pan, add chopped cabbage ( green & purple), carrots and almonds. Sauté until half wilted, add gourmet sauce and ginger continue to sauté, so cabbage is cooked but still firm. Add to large platter, Slice corned Beef and put on top of cabbage. Mix Horseradish, sour cream and sugar together to put on your Corned Beef. Enjoy!



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## Cattle Drive Apple Fritters

1 Beaten Egg  
1/4 Cup Sugar  
1/2 tsp. Vanilla

1 Cup Milk  
1/4 tsp. Salt  
3 Tblsp. Orange Juice

1 cup Fine Chopped Unpeeled Apples  
1 tsp. Grated Fresh Orange Peel  
2 Cups Flour      1 Tblsp. Baking Powder

Mix all except flour and baking powder. Stir together and baking powder and fold into mixture just till moistened. Put in hot oil by spoonful.. Fry until golden brown. Drain on paper towels and shake in a bad of powdered sugar or granulated sugar.

I like to make these when we are driving cattle home from the range for a mid morning snack with coffee. Since breakfast was 4:00 am and Linner ( Lunch/Dinner ) won't be served until late afternoon when the cattle are in for the day.

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## Crunchy Bread & Butter Pickles

8 cups sliced Cucumbers

2 White Onions Sliced length wise (Optional)

1/2 cup pickling salt

3 cups of ice

*Put sliced Cucumbers, onions and ice in a large bowl and mix up with hands. Sprinkle with salt and mix well. Put Let stand 1 hour. Drain off all liquid, rinse with cool water and drain. Pack cucumbers & Onions in to hot sterilized jars. Apprx. 4 quart size. Add hot boiling syrup to 1/4" of rim. Wipe rim of jar and seal with hot lids. Put jars into hot boiling water for 3-5 min.*

### PICKLING SYRUP

4 1/2 cup sugar

5 cups white Vinegar

2 1/2 tsp. Turmeric

1 tsp. clove

1 tblsp. Pickling spice mixture

1 tsp. celery seed

2 tblsp. White mustard seed

Bring to boil, add to packed jars and seal.

*Enjoy This Old Time Family Recipe*



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### **Fiesta Corn Salsa**

- |   |                               |
|---|-------------------------------|
| 1 bag of frozen corn kernels—thawed     | 1 sm. red onion—chopped       |
| 1 sm. orange or red bell pepper chopped | 5 stalks of celery chopped    |
| 1 cup of cilantro—chopped               | 2 cloves fresh garlic chopped |
| 1 tsp. chili powder                     | 1 Tblsp. oil                  |
| 2 tsp. cumin                            | 3 Tblsp. Honey                |
| 1 /4 c. lime juice                      |                               |

Add corn to bowl, chop all other ingredients add to bowl, add seasoning, oil, lime juice and honey. Mix well. Cover, and let set for a couple of hours. Serve with corn chips.

*This recipe was given to me by a special friend, I add the optional ingredients below.*  
Optional ingredients to add:

- 1 sm. can chopped olives, or 1 can of black beans.
- 2 small jars of Artichoke hearts chopped. ( cut off leaves )

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## Peanut Butter Rice Crispy Treats

2 Cups Karo Syrup  
2 Cups Sugar  
2 Cups Peanut Butter  
12 Cups Rice Krispies

In a large Cooking pan spray bottom with pam. Over low heat stir together syrup, sugar & peanut butter. Stir constantly bring to a boil & boil 3 minutes. Remove from heat & add cereal. Toss to coat well, press into pan with wet hands or back of large spoon. Cool & cut into squares. This recipe may be doubled or cut in half.

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## COWBOY POTATOES

6—8 Red Potatoes cubed into 1" or cut into rounds  
6 TBLSP. Melted butter

### Dry Mixture

2 cups Flour

1/4 cup parsley flakes

1 tsp. Paprika

1 Cup Parmesan Cheese

1 TBLSP Granulated Garlic

salt & pepper to taste

Preheat oven to 400. Add melted butter to a flat baking sheet. Add dry mixture to a Zip lock bag. Cube or cut potatoes and rinse with cold water. Add a hand full of potatoes to dry mixture and shake to coat well, Put in to baking sheet. Repeat until done. Cook 1/2 hour then turn potatoes. Cook for another 1/2 hour or until golden in color and Potatoes are tender.

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## Breakfast Casserole

- 6 cups frozen shredded hash browns
- 8 Beaten Eggs
- 1 1/2 cups shredded pepper jack cheese
- 2—12 ounce cans evaporated milk
- Or shredded cheddar
- 2 cups of diced cooked ham, or cooked sausage
- 1/4 tsp salt
- 1/2 chopped green onions
- 1/4 tsp. pepper

Grease a 13 X 9 X 2 baking dish. Or 3 qt. casserole dish. Arrange potatoes evenly in the bottom of the dish. Sprinkle with cheese ham or sausage and green onions. In a large mixing bowl combine eggs, milk salt pepper. Pour egg mixture over potato mixture in dish.

Bake, uncovered, in a 350 degree oven for 45 to 55 minutes or until center appears set. Let stand 5 minutes before serving.

Make—ahead tip: The night before, prepare casserole, cover & Chill. To serve: Bake as directed only add 10 more minutes.

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## Oven French Toast

2 c. Brown Sugar

2 cubes butter

1/3 c. corn syrup

1 dozen eggs

1 tblsp. Vanilla

2 loaves french bread (sliced) or thick deli sliced bread

2 1/2 c. milk

1 8 oz. cream cheese (optional)

cubed into small chunks

sprinkle of cinnamon

Syrup: Melt brown sugar, butter & corn syrup over low heat. Spray a large cookie sheet or large deep dish cake pan with Pam. Pour Syrup mixture in bottom of pan. Beat eggs, milk & vanilla. Arrange bread over sugar mixture, pour egg mixture over bread using as much as will fit. Sprinkle with Cinnamon. cover with foil and refrigerate over night or bake right a way. If using next morning un-cover and bake at 325 for 30 minutes. Right before done put cream cheese chunks over the top and let melt in oven or spread over top when soft. Serve from baking pan. Syrup is on the bottom. Goes nice with breakfast meat and fresh fruit.