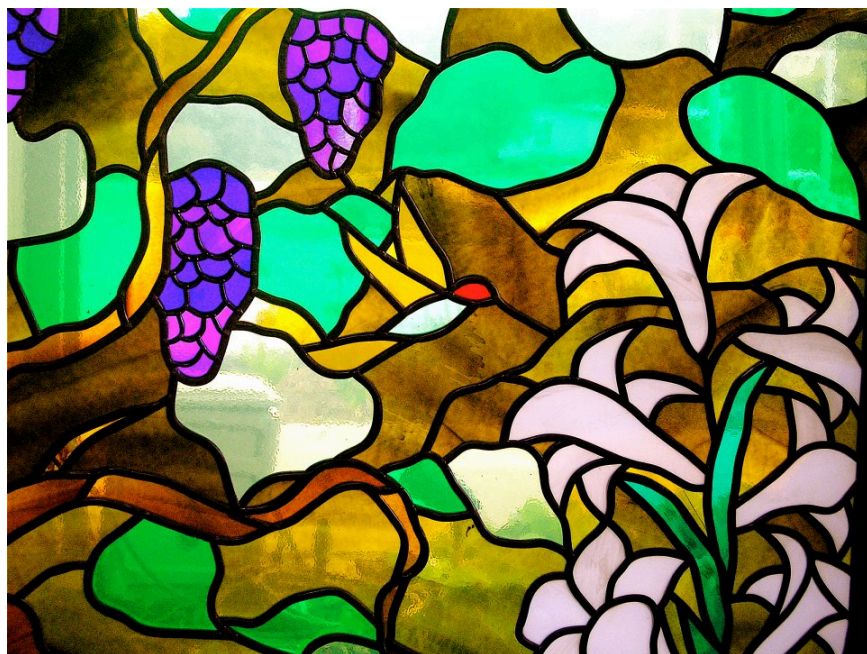


Bethany Presbyterian Church

50th
Anniversary

2006 Cookbook



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INTRODUCTION

Over the years, there have been several cookbooks produced from the kitchens of Bethany families. For our fiftieth anniversary as a congregation – September 30, 2006 – we created a cookbook, gleaning from some of the old cookbooks, as well as adding new recipes from the current congregation. Recipes designated as “Bethany Classics” are those from the older cookbooks. Comments below the recipe titles are verbatim from the contributor!

What follows is the digital version of that cookbook.

We are grateful for all of the contributors to this collection: those who are still here on this earthly plane, and the many who have passed before us. We are grateful to all who have fed us for all of these years since and even before our founding in 1956. From the church ladies who had to brush the ants off of the cookies for the Sunday coffee hour the morning of our founding, to rowdy Youth Club and Logos dinners on Wednesday nights; and from funeral receptions to Easter brunch – and for all of the meals in between, we are forever thankful to God for your loving preparation and generous spirits.

There are three sections to this book, based loosely on different aspects of our current life as a community: Thanksgiving Dinner, Coffee Hour, and Pot Luck.

Interspersed throughout are prayers and table blessings from many sources. May you be blessed by these, and intersperse them throughout your daily life and culinary exploits. Bon appétit!

*We here gathered are grateful to those people
Who, known and unknown to us, have given their efforts
to provide us with this meal.
Along with others,
The work of the farmer and the grocer,
The shopper and the cook
Keeps us healthy today.
We pray for an ethical culture that will nourish people everywhere
Amen.*

Thanksgiving Dinner

*Thou who hast given so much to me,
Give one thing more, a grateful heart.
Not thankful when it pleaseth me,
As if thy blessings had spare days;
But such a heart, whose pulse may be thy praise.*

~ George Herbert



On the Friday (now Saturday) before Thanksgiving each year, Bethany has gathered together to give thanks and celebrate our bounty. Turkeys are roasted, stuffing and gravy are prepared, rolls are rolled, pies are procured, and then the great Thanksgiving Pot Luck dishes begin rolling in: each family is asked to bring a vegetable, salad, potato or sweet potato/yam dish to share. What a feast! It is our most popular dinner all year, and no wonder: the food is great, the fellowship cannot be beat, and the talent show afterwards is always quite a spectacle!

Salads

Suzie's Salad

Milly Angeles

dressing:

½ cup sugar
1 Tbsp poppy seed
⅓ cup cider vinegar
1 cup vegetable oil
1 tsp salt
1 tsp dry mustard

salad:

mixed greens
chopped apple
broken cashew nuts
dried cranberries

Place dressing ingredients into a blender and process until a thick, creamy dressing is formed. Serve over salad ingredients.

Fresh Broccoli Salad

Kristina May

5 cups broccoli florets (about 2 bunches)
1 cup raisins
2 Tbsp chopped green onion (white parts
only)
¼ cup bacon bits

dressing:

1 cup mayonnaise
¼ cup sugar
2 Tbsp rice vinegar

Place broccoli, raisins, onion and bacon bits in a large bowl. Combine dressing ingredients. 1-2 hours before serving, add dressing and toss.

*El Shaddai,
You are the earth beneath our feet,
the ground of our being,
and the Womb of all.
You birth the earth,
groaning with great labor pain in all our suffering and dying.
Your golden joys and scarlet sorrows
fall onto death's dark soil,
and nourish the grain that becomes the Bread of Life.
We harvest Your bounty,
we feast on Your beauty,
and are nourished and comforted at the breasts of Your goodness.
Amen.
~Anonymous 20th century prayer*

Veggie Dishes

Zucchini Bake

This is a light vegetable casserole, suitable for potluck dinner, especially when zucchini is hugely in season!

Pam Matthews

1 large onion, chopped
2½ Tbsp butter or oil
2 lbs zucchini

3 eggs
½ lb grated cheese
white pepper, to taste

Sauté onion in butter or oil in skillet. Wash and cut zucchini and poach lightly in salted water (or steam). Put onions and zucchini in baking dish. Beat eggs, add grated cheese and pepper. Mix well and pour over vegetables. Bake in 325° oven for 20-25 minutes, until set. Serve with yoghurt.

Ele's Scalloped Corn

Ele is Bill's sister, and this recipe has been a family favorite for many years.

Skip Quickert

¼ cup melted butter
16 oz)can creamed corn
16 oz can whole corn, drained
2 eggs, well beaten
1 cup sour cream or plain yogurt
8.5 oz package corn muffin mix

½ medium onion, finely chopped
7 oz. can chopped green chiles (optional)
⅓ cup chopped red bell pepper (optional)
2 oz. sharp cheddar cheese, grated
(optional)

Mix all together, except for cheese. Pour into 9"x13" greased pan and bake at 350° about 1 hour, until center is set. Top with grated cheese and bake a few more minutes, or broil 2-3 minutes

*Gratitude before me,
Gratitude behind me,
Gratitude to the left of me,
Gratitude to the right of me,
Gratitude above me,
Gratitude below me,
Gratitude all around me.
Thank you, thank you,
Amen.*

Potato Dishes

Twice-Baked Potatoes

Tamra Hollenbeck

6 medium-sized baking potatoes	½ cup grated parmesan or romano cheese
1 pint cottage cheese	½ cup chopped onion
1 cup grated cheese (jack or cheddar)	salt and pepper, to taste

Heat oven to 350°. Bake the potatoes until soft. (Pierce potatoes with a fork before baking, then check them in about 45 minutes with the fork again. They may take an hour or more to bake.) When baked, cut potatoes in half lengthwise and scoop cooked potato out of skins and into a bowl. Save the skins! Mix the potatoes with the cheeses and onion. Add salt and pepper. Fill the empty potato skins with a heaping amount of the mixture. Place in a baking pan and return to the oven for 20 minutes. Enjoy!

serves 4-6

Grandma Barb's Mashed Potato Casserole

Roberta Henry

5 lbs potatoes	8 oz cream cheese
1 cup sour cream	½ tsp. pepper
2 tsp garlic powder	4 Tbsp butter

Peel potatoes. Cook, drain and mash. With electric mixer, beat together cream cheese and sour cream; gradually beat into mashed potatoes until smooth. Beat in garlic powder and pepper. Turn mixture into a buttered shallow 3-4 qt. casserole. Cover and chill up to 3 days. To reheat, bring to room temperature, cover and bake in 400° oven for 50-60 minutes.

Scalloped Potatoes

This recipe comes from Lori Anderson, Sue's stepmother.

Sue Bullis

6 Russet potatoes, sliced thinly	fresh garlic
1 medium sweet onion	salt and pepper, to taste
olive oil	1 square Gruyere cheese, grated
2½ cup heavy cream	½ wedge Fontina cheese, grated
1 cup milk	

Dice onion and sauté in olive oil until clear. Add cream and milk, sliced potatoes, salt, pepper and garlic. Cook until tender; put in baking dish and top with cheeses. Bake 30 minutes at 350° until golden brown

Sweet Potato/Yams

Gourmet Sweet Potato Classic

Once you taste this, you won't go back to the marshmallow-topped variety! I substituted the sugar with Splenda sugar and Splenda brown sugar. I also substituted the flour with soy flour.

Susan Gartner May

5 sweet potatoes	1 tsp vanilla extract	¼ cup butter, softened
½ tsp salt	½ tsp ground cinnamon	3 Tbsp all-purpose flour
¼ cup butter	½ cup white sugar	¾ cup packed light brown sugar
2 eggs	2 Tbsp heavy cream	½ cup chopped pecans

Preheat oven to 350°. Lightly grease a 9x13 inch-baking dish.

Bake sweet potatoes 35 minutes in the preheated oven or until they begin to soften. (Potatoes can also be boiled or cooked in the microwave.) Cool slightly, peel and mash. In a large bowl, mix the mashed sweet potatoes, salt, ¼ cup butter, eggs, vanilla extract, cinnamon, sugar and heavy cream. Transfer to the prepared baking dish. In a medium bowl, combine ¼ cup butter, flour, brown sugar, and chopped pecans. Mix with a pastry blender or your fingers to the consistency of coarse meal. Sprinkle over the sweet potato mixture. Bake 30 minutes at 350°, until topping is crisp and lightly browned.
serves 8.

Cranberry Yam Bake

Sometimes I add to the dry ingredients the zest of a medium orange and/or 2 Tbsp of chopped candied ginger. (Or try a little chipotle powder for a real kick!)

Kathryn Quickert

½ cup flour	⅓ cup butter
½ cup brown sugar	1 (29 oz) can yams, or 3 cups fresh yams, peeled and cut into 2" chunks
½ cup quick oats	2 cups fresh or frozen cranberries
1 tsp cinnamon	

Combine dry ingredients. Cut in butter until mixture resembles coarse crumbs. Toss one cup of mixture with yams and berries. Place in 1½ qt. casserole. Top with remaining crumbs. Bake at 350° for 35 minutes (If using fresh yams, until fork tender)

*Lord God, we thank you for all the good things you provide,
and we pray for the time when people everywhere
shall have the abundance they need. Amen.*

Coffee Hour

*Mother, Father, God
For the sacred circle of family and friendship,
We thank you and ask that,
With your guidance,
We may widen and deepen those circles
By touching others with love and understanding.
Blessings be. Amen*

~Sue Patton Thoele



After morning worship, it's a nice surprise to find a tasty, home-baked treat waiting at the back of the sanctuary along with the coffee, tea or punch. Made with love, these treats give just the right energetic boost for the next activity in the day (especially if you're on your way to a committee meeting!)

Banana Nut Bread

Monica Luciano

1 cup vegetable oil
1 cup sugar
2 eggs, beaten
1 tsp vanilla

¼ tsp salt
3 ripe bananas, mashed
2½ cups flour
1 tsp baking soda

Combine oil, sugar, eggs, vanilla and salt. Mix in bananas. Add flour and baking soda. Pour batter into a large loaf pan (or 2 small loaf pans). Bake at 350° for 40-45 minutes.

Irish Soda Bread

I know, I know: real Irish soda bread doesn't have raisins...

Donna and Frank Goodwin

½ cup raisins
2½ cups flour
1 tsp baking soda
1 tsp baking powder

½ tsp salt
3 Tbsp sugar
½ cup butter
1 cup buttermilk

Cover raisins in boiling water and set aside to soak. Sift dry ingredients together. Cut butter into the dry ingredients. Drain raisins; add to flour mixture. Pour in buttermilk all at once and stir vigorously with a fork.

Turn onto lightly floured board. Knead gently 8-10 times, then shape into a ball. Place into 8" greased pie plate and cut an X into the center of the loaf. Bake for 15 minutes at 400°, then lower the temperature to 375° and bake 30 more minutes. Remove from pie plate to cool. Cut into wedges and serve warm.

Auntie Marvel's Carrot Cake

YUM!!!

Donna and Frank Goodwin

cake:

2 cups flour
2 cups sugar
2 tsp baking soda
2 tsp cinnamon
1 tsp salt
4 eggs
1½ cup vegetable oil
3 cups grated carrots

icing:

1 large container cream
cheese
¼ cup (1 stick) butter
1 lb powdered sugar
2 tsp vanilla
½ cup crushed pecans

Cake: Sift dry ingredients together. Add eggs, oil and carrots; mix by hand until incorporated. Bake 25-40 minutes at 350°. Cool on a rack. *Icing:* Beat together cream cheese and butter. Blend in sugar, then vanilla.

Cover cooled cake thoroughly with icing; sprinkle pecans over top

Bethany Classics

Tahoe Brunch

This casserole must be prepared 24 hours in advance.

It was served at Bethany's Teacher Appreciation Brunch in June, 1992.

Janet Bower

12 oz mild italian sausage	2-3 Tbsp butter or margarine, softened
¼ cup butter or margarine	¾ lb cheddar cheese, grated
½ lb fresh mushrooms, sliced	1 tsp. dry mustard
2 cups thinly sliced yellow onion or leeks	3 tsp dijon mustard
salt and pepper, to taste	1 tsp ground nutmeg
12 slices white bread, crusts removed	5 eggs
	2¼ cup milk
	2 Tbsp minced, fresh parsley

If link sausage is used, remove casings. Brown sausage in a heavy skillet, breaking up meat into bite-size pieces. Drain fat. Remove meat and set aside. Melt ¼ cup butter in the skillet and brown mushrooms and onions over medium heat for 5-8 minutes. Season to taste with salt and pepper and set aside.

In a greased 11" x 7" shallow casserole (2 quart size), layer 6 slices of bread, mushroom mixture, sausage, half of the cheese, the other 6 slices of bread and then the rest of the cheese. In a medium bowl, mix dry mustard with dijon, nutmeg, salt and pepper. Thin gradually by adding the eggs and milk. Pour over the casserole slowly to allow bread to soak it in. Cover the casserole and refrigerate overnight or longer.

When ready to bake, sprinkle parsley over top of casserole and bake, uncovered, in a preheated 350° oven for 1 hour or until bubbly. Serve immediately with a fruit salad and crusty bread.

serves 8-10

Orange Slice Cookies

Lyn Hughes

butter/shortening	2 cups flour
4 eggs	2 tsp vanilla
2½ cups brown sugar	18 candy orange slices, cut into thirds

Mix all ingredients together, stirring in candy slices last. Spread into a well-greased 9x9" pan. Bake at 350° for 25-30 minutes. When cool, cut into 2" squares.

Lord, Bless this bunch, while we much our lunch. Amen.

Cranberry Upside Down Cake

This is a pretty dish, and great for holiday brunches.
Originally published in the San Francisco Chronicle

Kathryn Quickert

<i>topping:</i>	<i>cake:</i>	
2½ cups fresh or frozen cranberries	⅓ cup vegetable shortening	1⅔ cup all purpose flour
¼ cup butter	⅔ cup granulated sugar	2 tsp baking powder
¾ cup brown sugar	1 tsp vanilla	¼ tsp salt
	2 eggs	⅔ cup milk
		½ tsp orange extract

Heat butter in skillet; add brown sugar. Cook until sugar melts and bubbles. Pour into 2 quart cake pan. Spread cranberries in single layer over sauce. Set aside. In mixer bowl, cream shortening and sugar; add vanilla and eggs. Mix together dry ingredients; add to creamed mixture alternately with milk and extract. Spread batter into pan over cranberries. Bake at 350° for 25-30 minutes. Cool 10 minutes, then invert over serving plate. (Serve warm, with whipped cream if you like!)

serves 6-8

Space Cake

My parents had a Meyer lemon tree in their back yard, so Mother made this often.
Paulette Emfinger

<i>cake:</i>		<i>glaze:</i>
18 oz box yellow cake mix	¾ cup tap water	2 cups powdered sugar
3 oz package lemon gelatin	4 eggs	juice and pulp of 2 lemons
¾ cup cooking oil	1 tsp salt	
	1 tsp vanilla	

Mix in order given in a large bowl, beating for 4 minutes with electric beater. Pour batter into lightly greased and floured 13"x9"x2" pan or angel food pan. Bake at 375° 25-30 minutes, or until cake springs back when touched.

Mix together sugar and lemon juice/pulp. While cake is hot, cover with glaze.

*For the blessings you've bestowed upon this home and on this family,
For all the days we've had together and all the days to come,
For the joys and sorrows that bind us ever closer,
For the trials we've overcome,
And for teaching us that we can do no great things
only small things with great love,
Lord, we thank you. Amen.*

Candy Bar Cookies

No baking!

Beverly Bristow

1 cup sugar	2 cups peanut butter
1 cup white corn syrup	6 oz chocolate chips
6 cups Special K cereal, crushed	chopped nuts (optional)

In a large, heavy saucepan, mix together sugar and syrup over low heat until sugar is melted. (Don't boil.) Add peanut butter, then stir in cereal. Mix well, then spread onto an ungreased cookie sheet. Melt chocolate chips, then spread on top. Sprinkle nuts over all. When cool, cut into bars.

Snickerdoodles

These cookies puff up at first, then flatten out when they cool.

Merriam Wycoff

1 cup shortening	2 tsp cream of tartar
1½ cup sugar	1 tsp baking soda
2 eggs	¼ tsp salt
2¾ cups flour	2 Tbsp sugar
	2 tsp cinnamon

Heat oven to 400°. Mix shortening, sugar and eggs thoroughly. Blend flour, cream of tartar, soda and salt; stir in. Shape dough into 1" balls. Roll in mixture of 2 Tbsp sugar and cinnamon. Place 2" apart on ungreased baking sheet. Bake 8-10 minutes.

makes 6 dozen cookies.

Butter Pecan Turtle Bars

Ruthmarie Branch

2 cups flour	⅔ cup butter
1 cup brown sugar	½ cup brown sugar
½ cup softened butter	1 cup milk chocolate chips
1 cup pecan halves	

Preheat oven to 350°. Combine flour, ½ cup softened butter and 1 cup of brown sugar; mix well. Pat firmly into 9"x13" pan; sprinkle pecans on top. In heavy sauce pan over medium heat, melt together ⅔ cup butter and ½ cup sugar, stirring constantly; boil just 30-60 seconds. Pour evenly over crust. Bake 18-22 minutes or until layer is bubbly.

Remove from oven and immediately sprinkle chocolate chips over top. Allow to melt 2 to 3 minutes; swirl for marble effect. Cool completely before cutting

Chocolate Crinkles

Tamra Hollenbeck

4 oz unsweetened chocolate
½ cup vegetable oil
2 cups granulated sugar
4 eggs

2 tsp vanilla
2 cups flour
2 tsp baking powder
½ tsp salt
1 cup confectioner's sugar

Melt chocolate in microwave. Mix oil, chocolate and granulated sugar. Blend in one egg at a time until well mixed. Add vanilla. Measure flour and stir it with baking powder and salt into the mixture. Chill several hours or overnight.

Heat oven to 350°. Drop teaspoonfuls of dough into confectioner's sugar. Roll in sugar and shape into balls. Place about 2" apart on a greased baking sheet. Bake 10-12 minutes – *do not overbake*.

Makes 6 dozen

Chocolate Chip Oatmeal Cookies

Beverly Bristow

1 cup butter
¾ cup brown sugar
¾ cup granulated sugar
2 eggs, unbeaten
¾ tsp salt

1 tsp vanilla
1½ cups flour
2 cups oatmeal
12 oz package chocolate chips
½ cup walnuts

1 tsp baking soda, dissolved in 1 tsp hot water

Cream butter; add sugar, eggs, salt, soda mixture and vanilla. Add flour and oatmeal. Stir in chocolate chips and nuts. Drop by teaspoonful onto lightly greased cookie sheet. Bake 10-12 minutes at 350°

*You who are smaller than the smallest seed;
more beautiful than the rarest gem;
Who holds the mountains and oceans in Your hand;
Who breathes us with the breath of life;
enfold us in Your great love
that we may open our hearts to all mankind.
Amen.*

~Annabelle Woodard

Pot Luck

*Thankful may I ever be for everything that God bestows.
Thankful for the joys and sorrows,
for the blessings and the blows.
Thankful for the wisdom gained through hardships and adversity,
Thankful for the undertones as well as for the melody.*

*Thankful may I ever be for benefits both great and small –
and never fail in gratitude for that divinest gift of all:
The love of friends that I have known
in times of failures and success.
O may the first prayer of the day be always one of thankfulness.*

~ Patience Strong



Sometimes it's a Bible study, sometimes a youth gathering, or maybe it's a picnic ~ there's always a good reason for a pot luck meal! From soup and salad to dessert, bring your favorite dish and sample everyone's best cooking. What could be better?

Appetizers & Soups

Zucchini Soup

What a great way to use up that summer surplus of garden zucchini!

Sue Bullis

1 medium yellow onion, chopped	32 oz chicken or vegetable broth
1-2 cloves garlic, minced	salt, to taste
8-10 zucchini, cut in large chunks	white pepper, to taste
1 medium potato, peeled and chopped	italian seasoning, to taste

In a large pot, sauté onion and garlic until clear. Add remaining ingredients and cover. Bring to a boil; reduce to simmer and cook until zucchini and potatoes are soft. Puree soup. Serve with french bread and cheddar cheese

Stuffed Green Pepper Soup

This recipe comes from Reverend Edward Kross

Ellen Kross

1 lb ground beef	14 oz can beef broth
4 bell peppers (all colors), chopped	1 cup brown rice
1 large onion, chopped	2 cups water
26 oz can condensed tomato soup	1 tsp crushed garlic
28 oz can crushed tomatoes	

Brown beef. Add all other ingredients and simmer for 40 minutes

*This plate is filled with food.
I am aware that each morsel
is the fruit of much hard work
By those who produced it.
~ Thich Nhat Hanh*

*Lord Jesus Christ,
As you blessed many with the five loaves and the two fishes,
May we too know your blessing as we share this food:
Your peace in our hearts, and your love in our lives
Amen.*

Salads

Bethany classic

Marianne's Mexican Salad

It's good even without any salad dressing.

Bill Anderson

1½ lb hamburger	1 bunch green onions
1 tsp chili powder	½ head iceberg lettuce
15 oz can kidney beans	1½ cup grated cheddar cheese
1 cucumber	14 oz bag plain tortilla chips
2 tomatoes	French salad dressing (optional)
1 avocado	

Add chili powder to hamburger and brown. Drain kidney beans and add to hamburger while browning. Cut cucumbers, tomatoes and avocado into cubes. Slice onions and lettuce. Crunch tortilla chips into small pieces. Mix together all ingredients in large bowl. Add dressing to taste

Heavenly Salad

Paulette Emfinger

20 oz can crushed pineapple, with juice	1 cup miniature marshmallows
3½ oz package instant pistachio pudding	1 cup chopped walnuts
9 oz carton cool whip	½ cup flaked coconut
	1 cup maraschino cherries, drained and halved

Mix all ingredients into a large bowl, stirring until well blended. Refrigerate for several hours before serving.

*Loving God, we thank you for this food,
And for all your blessings to us.
Lord Jesus, come and be our guest,
And take your place at this table.
Holy Spirit, as this food feeds our bodies,
So we pray you would nourish our souls. Amen*

Main Dish

Marcella's Baked Beans

This is really good; I usually double the recipe. It can also be prepared in the crock pot.
Paulette Emfinger

14 oz can red kidney beans, drained
14 oz can butter beans, drained
14 oz can pork 'n beans
½ lb ground meat (optional)
½ lb bacon

1 chopped onion
½ cup granulated sugar
¾ cup brown sugar
½ cup catsup
1 tsp vinegar
1 tsp prepared mustard

Brown meat, bacon and onion. Add beans, sugars, catsup, vinegar and mustard. Bake 40 minutes at 350°

Bethany Classic

Geoff and Judith's Cursillo Chili

Taste for seasoning midway through cooking and decide if more jalapeno puree should be added. This amount makes a moderately hot (picante) dish. For a milder flavor, use less puree.

I keep a jar of pureed jalapenos in refrigerator just for this chili.

Judith and Geoff Browning

2 Tbsp oil
2 large onions, finely chopped
2 cloves garlic, minced
1 chorizo sausage (soft type)
1 to 1½ lb chuck roast
2 Tbsp flour
15 oz can tomatoes

2 Tbsp La Victoria nacho sliced jalapenos
(hot)
1 Tbsp chili powder
1 tsp oregano
½ tsp cumin
1½ cup water or 1 bottle dark beer
3 -15 oz cans pinto or red kidney beans

Pour oil into a large dutch oven kettle and sauté onions and garlic until soft, about 8 minutes. Remove skin and break up chorizo sausage; trim chuck roast and cut into ¼" cubes. Add meats to onion and cook until all redness in the meat is gone. Sprinkle on the flour and blend. Stir frequently to prevent meat from sticking, about 10 minutes. Chop tomatoes coarsely and add to kettle. Puree jalapenos in blender and add to mixture. Add chili powder, oregano, cumin and water or beer. Add drained beans. Cook over low heat for at least one hour, adding more water if the chili is too thick.

Aunt Chris' Fantastic Pizza Dough

This pizza was a big hit at a recent youth club event

Roberta Henry

1 Tbsp sugar	3¼ cups flour
1 cup warm water	1 Tbsp salt
1 envelope yeast	¼ cup olive oil
	favorite pizza toppings

Combine sugar, warm water and yeast. Mix, allow to stand for 5 minutes. In a large bowl, combine flour and salt. Make a well in the flour; add yeast mixture and olive oil. Mix well. Allow to rise 1 hour; punch down and roll out.

Top with all your favorite pizza toppings, bake at 400° (adjust timing for thickness of crust and toppings) and enjoy!

serves/makes 1 pizza

Bethany Classic

Martha Merz's Easy-Does-It Casserole

Bernice Harlan

1 lb ground beef	1/8 tsp chili powder
3 medium onions, chopped	4 oz can mushroom pieces
2 cups celery, cut in ½" pieces	2 cups chow mein noodles, divided
10 oz can cream of mushroom soup	1¼ cup water
	salt and pepper, to taste

Brown meat; pour off extra fat. Add onions and celery. Cook for 5 minutes. Mix in all other ingredients, except ⅓ cup chow mein noodles. Pour into 2-quart greased casserole. Top with remaining noodles and bake at 325° for 45 minutes.

Bethany Classic

Beef With Broccoli

Joanne Mar

2 Tbsp soy sauce	¼ tsp sugar	1 Tbsp oil
dash of pepper	1 tsp salt	¼" thick slice ginger, minced
1 Tbsp cornstarch	½ lb beef, any cut	1 clove garlic, minced
1 Tbsp sherry	1 lb broccoli	½ cup water or stock

Mix the first six ingredients for marinade. Slice beef very thin or cut into ¼" julienne. Marinate beef in seasoning for 10 minutes or more. Cut broccoli into 2" lengths and parboil. Heat a pan with oil and brown ginger and garlic slightly. Add seasoned beef and stir fry until medium rare. Add broccoli and water and bring to a boil. Do not overcook.

Chicken Curry Rice Dish

Samantha Richards

2 cups cooked rice	1 Tbsp curry powder
3 cups diced cooked chicken	½ cup soy sauce
1 cup slivered almonds	1 Tbsp vinegar
½ cup minced onions	pimentos
1½ cups mayonnaise	

Mix rice, chicken, almonds and onions in a large bowl. Combine mayonnaise, curry, soy sauce and vinegar; add to rice-chicken mixture. Chill thoroughly. Serve garnished with pimentos.

Bethany Classic

Chicken-Chili Casserole

Mary Caley

4 cups diced, cooked chicken or turkey	9 corn tortillas
4 oz can chopped green chiles	4 Tbsp soft margarine
1 medium onion, chopped	1 lb sharp cheddar cheese, shredded
10 oz can cream of chicken soup	1 cup chicken broth

Combine chicken, chiles, onion and soup. Spread tortillas with margarine; cut each in half. Arrange 6 halves over bottom of 9" x 13" baking pan. Spread one third of chicken mixture over tortillas. Top with ⅓ cheese. Repeat layers; pour chicken broth over all. Cover. Bake at 400° for 25 to 30 minutes. Cut into squares.
serves 6-8

Toad in the Hole

Judi Richards

4-6 British bangers	1 egg
1 cup flour	salt
1¼ cup milk	pepper
	little oil

Heat oven to 375°. Place bangers in 8"x8" casserole with a little oil. Cook for 15 minutes. While bangers are cooking, make the "hole": In a blender or electric mixer, combine milk, egg, flour, salt and pepper. Grease the sides of the casserole dish with oil already in the dish and pour batter over the bangers. Bake at 425° for 30-40 minutes until batter is golden brown and puffy.

Serve with mashed potatoes, veggies and gravy

Bethany Classic

Chicken Kiev

Orville Wycoff

4 whole boneless, skinless chicken breasts

½ cup fine dry bread crumbs

½ cup parmesan cheese

1½ tsp oregano, divided

½ tsp garlic salt

¼ tsp pepper

4 Tbsp butter or margarine, softened

1 Tbsp chopped parsley

4 oz jack cheese, cut into ½" x 1½" pieces

5 Tbsp butter or margarine, melted

Split each breast in half and gently pound each piece between plastic wrap or waxed paper until ¼" thick. In a wide dish or pie pan, mix bread crumbs, parmesan, 1 tsp oregano, garlic salt and pepper. Set aside. In a small bowl, stir together 4 Tbsp soft butter, parsley and remaining ½ tsp oregano. Spread herb butter across breast at one end. Place 1 piece jack cheese on the butter. Roll breast up over the cheese and tuck in the ends so that cheese is sealed in. Dip each bundle in melted butter, let drain and then roll in parmesan crumb mix.

Place each bundle in a 9" x 13" pan, seam side down. Drizzle with any remaining butter. Cover and refrigerate no less than 4 hours. I prefer overnight. Bake in a preheated oven at 425° for 20-25 minutes.

Makes 8 servings for dainty eaters, 4 for the heavy hitters.

Shepherd's Pie

Judi Richards

3 lbs potatoes

2 lbs lean ground beef

1 medium onion

1 lb carrots

2 beef bouillon cubes

1 cup warm water

2 Tbsp corn starch

milk, to taste

butter, to taste

Peel, quarter and boil potatoes until when knife is inserted into the potato it falls off the knife. Brown ground beef with onion, until onion is transparent. Peel, slice and cook carrots. Dissolve bouillon cubes in warm water and stir in corn starch. With heat on under ground beef mixture, add bouillon, stirring all of the time, bring to a boil so a gravy is made. Place this mixture into a 9" x 13" casserole dish. Drain carrots and add to the ground beef mixture. Smoothly mash potatoes with butter and milk to taste. Cover the ground beef mixture with potatoes. Using back of fork, draw lines on the mashed potatoes.

Bake at 375° for 30-45 minutes, until ridges on potatoes are brown.

Serve hot with vegetables and gravy

*Thank you for this abundant meal;
and thank you God, for Mom.
She done it!. Amen!*

Cashew Chicken

Lyn Hughes

in amounts/proportion to taste:

chicken breast, cut in bite-sized pieces
vegetable oil
snow pea pods (or peas)
celery
carrots
mushrooms

bell pepper
broccoli
cashews
seasonings
soy sauce

Assemble all ingredients in amounts and proportions to your liking. Stir fry chicken in small amount of oil. Add vegetables and seasoning; cook until just tender. Serve with rice

Bethany Classic

Philippine Adobo

Angie Angeles

3 lb fryer chicken
1 lb boneless pork
1 tsp salt
10 peppercorns

5 cloves garlic, crushed
2 bay leaves
1 cup cider vinegar
1¼ soy sauce

Rinse, clean and chop both chicken and pork into 2" pieces. (Use a meat cleaver to chop through chicken bones. Remove skin to reduce fat.) Place in a large pot or wok. Add salt, peppercorns, garlic and bay leaves. Stir the pieces to brown them. Cover and cook over medium heat. Juices from meat prevent sticking. When meat is thoroughly browned, 15 to 20 minutes, add vinegar to meat and pan liquids. Simmer 10 minutes. Add soy sauce and continue to cook, partially covered, until most liquid has been absorbed and meat is fork tender, 20-30 minutes.

Serve with rice

Makes 6 servings

*For food in a world where many walk in hunger
For friends in a world where many walk alone
For faith in a world where many walk in fear
We give you thanks, O Lord. Amen.*

Viva La Chicken Casserole

Paulette Emfinger

4 chicken breasts, cooked	1 cup milk
12 corn tortillas	2-3 Tbsp. water or chicken bouillon
10½ oz can cream of chicken soup	1 onion, chopped
10½ oz can cream of mushroom soup	2 -4 oz cans green chiles, diced
	1 lb cheddar cheese, shredded

Bone chicken and cut into bite size pieces. Cut tortillas in 1" strips. Mix together soups, milk, water, onion and chiles. Grease a large shallow casserole. Spread one third of the sauce in bottom of casserole. Place half of the tortillas evenly over sauce, cover with half of chicken, then one third of the sauce. Repeat, ending with sauce. Top with cheese. Refrigerate overnight. Next day, bake at 300° for 1 to 1½ hours.
serves 8

*The food which we are about to eat
Is Earth, Water, and Sun,
compounded through the alchemy of many plants.
Therefore Earth, Water and Sun
will become part of us.
This food is also the fruit of the labor
of many beings and creatures.
We are grateful for it.
May it give us strength, health, joy.
And may it increase our love.*

~Unitarian grace

*Creator we thank thee for the night
And for the pleasant morning light.
For rest and food and loving care,
And all that makes the day so fair.
Help us to do the thing we should
To be to others kind and good,
In all we do, in all we say,
To grow more loving every day.
Amen.*

Dessert

Pistachio-Rum Cake

Kristina May

cake:

3 oz pkg pistachio instant pudding
18 oz pkg yellow cake mix
½ cup light rum
½ cup water
½ cup vegetable oil
4 eggs

glaze:

1 cup granulated sugar
½ cup butter
1/8 cup (2 oz.) rum
¼ cup water

Beat cake ingredients together at medium speed for two minutes. Pour into greased bundt pan. Bake at 325° for 55-60 minutes. While cake is baking, prepare glaze: Melt butter in heavy saucepan; add sugar. When sugar is melted, add rum and water, and cook over medium heat. Bring to a boil, and cook 2-3 minutes. Set aside. When cake is done, immediately prick cake with a pick and pour glaze over hot cake. Cool cake for 45 minutes, then invert and remove from pan.

English Trifle

Judi Richards

6 oz box jello, any flavor
1 package lady fingers or pound cake
1 (large size) can fruit cocktail
3 packages Birds Custard dessert mix

4 Tbsp sugar
5 cups milk
1 (large size) container Cool Whip
(or, if fancy, whipped cream)
candy sprinkles

Place lady fingers (or pound cake) on bottom of the trifle bowl or any attractive clear glass bowl. Make jello as directed on package and pour it over lady fingers. Refrigerate for jello to set. Prepare custard as per directions on package, using sugar and milk. Allow to cool. When jello is set, pour drained fruit cocktail over jello. Over this, pour custard (removing the "skin" before pouring.) Chill. Fold whipped topping over custard, forming little spikes. Keep refrigerated until ready to serve; shake sprinkles over the top just before serving.

*Dear God, once again we meet
to strengthen friendships and to eat.
Keep us healthy too
and always thankful for all you do. Amen.*

Lemon Cheesecake

from "Cooking Light" magazine

Donna and Frank Goodwin

lemon curd:

$\frac{3}{4}$ cup sugar
1 Tbsp grated lemon rind
2 eggs
2 Tbsp butter
 $\frac{2}{3}$ cup lemon juice

crust:

$1\frac{1}{2}$ cup graham cracker
crumbs
6 Tbsp melted butter
 $\frac{1}{4}$ cup sugar

filling:

40 oz cream cheese,
softened
 $1\frac{3}{4}$ cup sugar
3 Tbsp flour
 $2\frac{1}{2}$ grated lemon rind
2 tsp vanilla
5 eggs

Prepare lemon curd ahead of time: combine sugar, lemon rind and eggs in a saucepan over medium heat. Cook about 3 minutes, until sugar dissolves and mixture is light in color. Add juice and butter; cook about 5 minutes until it coats a spoon. Refrigerate.

Mix crumbs, butter and sugar well. Press evenly into bottom of 9" springform mold. Bake for 10 minutes at 350°. Chill completely before filling.

Beat cream cheese at high speed until smooth. (The smoother the better!) Add sugar, flour, rind, vanilla and salt. Beat well. Add eggs, one at a time. Beat well after each egg is added. Pour into prepared crust. Spoon mounds of lemon curd over the top and swirl in. Bake at 325° for 75 minutes. Cool slowly by turning off the oven and putting a wooden spoon in the door to let the heat out

*Go out into the world in peace;
Have courage.
Hold on to what is good.
Return no person evil for evil.
Strengthen the fainthearted,
Support the weak,
Help the suffering.
Honor all people.
Love and serve the Lord,
Rejoicing in the power of the Holy Spirit.*