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6-8 servings



15-20 minutes



Paleo Blueberry Pancakes

Submitted by: Teresa Carron

Ingredients:

1/4 cup coconut flour
1/3 cup coconut milk
3 eggs
1 Tbsp honey
1/4 tsp baking soda
1/8 tsp vanilla extract
1/2 cup blueberries
pinch sea salt
pure maple syrup- topping

Procedure:

- Mix all wet ingredients in one dish and all dry ingredients in another dish
- Add coconut oil or butter to your skillet I make two at a time that way they are easy to flip.
- After I put the batter on the skillet, I use my fingers to drop 3-6 blueberries on each pancake. then flip them.
- Cook until lightly browned on both sides.
- Let cool and add a little bit of pure maple syrup to taste.

Note: Can be made in mini waffle maker in 3 minuets.



SUMMER EDITION

VEGGIE SALSA



Submitted by: Tersea Carron

SERVES
4-6 people

PREPARATION TIME
10-15 minutes


CHILLING TIME
2 hours or more

INGREDIENTS

- 2 Celery Stalks
- 4-5 Green Onions
- 1/2-1 can black olives
- 1 green bell pepper, chopped
- 2 Tomatoes Skinned and Seeded
- 2 garlic cloves, minced
- 1/2 tsp pepper
- 1 tbsp Salt
- 1/4 cup lemon Juice
- 1/4- 1/2 cup EVOO

ADDITIONAL GARNISH

Chopped fresh herbs (such as parsley or cilantro)



DIRECTIONS

1. Chop each item separately in food processor. Don't chop too long or it will puree.
2. Mix all ingredients together and let set in refrigerator for a couple of hours before eating.
3. Serve with your favorite chips!



Spinach Artichoke Dip

Submitted by: Teresa Carron



12 servings



35 minutes

INGREDIENTS

- 8oz cream cheese softened
- 2/3 cup sour cream
- 1/3 cup mayo
- 4 to 6 cloves garlic
- 1 1/2 cups shredded mozzarella cheese
- 1/2 cup Italian blend cheese
- 1/2 Gruyere cheese
- 10 oz frozen chopped spinach
- 14 oz marinated artichoke hearts drained and chopped

INSTRUCTIONS

1. Preheat oven to 375°F
2. In a medium bowl add cream cheese, sour cream, mayo, and garlic. Beat on medium speed with a hand mixer until fluffy.
3. Gently fold in Italian, 1 cup mozzarella, gruyere, spinach and artichokes.
4. Spread the mixture into a 9x9 casserole dish and sprinkle with remain 1/2 cup mozzarella cheese.
5. Bake for 25 to 30 minutes or until bubbly and the cheese is browned. rest 10 minutes before serving.
6. Serve with tortilla chips, baguette slices, crackers or vegetables.

notes:

To make crostini: Slice baguette into 1/2 inch slices. light brush one side of each slice with olive oil. Place on a baking sheet and broil the oiled side for about 2 minutes or just until lightly browned.

Texas TWINKIES

Ingredients:

- 12 Whole Jalapenos
- 15 tbsp cream cheese
- 1 1/2 lbs. marbled brisket
- 12 thick-cut strips bacon
- salt and pepper to taste
- 6 oz BBQ sauce



60 minutes



12 Servings

Instructions:

- Slice one side of each jalapeno from stem to tip. Slice across stem end; remove seed and membrane.
- Place jalapeno on baking sheet; bake at 300°F for 10 minutes. remove from oven, place jalapeno in bowl of ice water.
- Fill each jalapeno with approximately 1 Tbsp. cream cheese; add 2 oz brisket. close pepper around stuffing.
- Wrap with bacon; add pinch of salt and pepper.
- Place on baking sheet; bake at 350°F for about 30 mins
- Remove from oven and glaze each jalapeno with BBQ sauce and serve.



RANCH BURGER

Submitted by: Mike Rivenbark

INGREDIENTS

Ingredients for every pound of burger

- 85/15 Burger
- 1/2 cup Ritz crackers
- 1 egg
- 1 pk. dried ranch dressing
- 1/4 cup onion diced

DIRECTIONS

Mix all in a bowl at same time. Not for everyone but I wash hands thoroughly and use hands to mix. You want to mix really good

I grill them on medium flame. I found grilling them slow is best way. They cook pretty fast on high heat and tend to get a little crispy on the outsides.


Notes

They are Fantastic, Been very popular at our backyard parties for a longtime now.

I enjoy Colby Jack on mine.

BANG BANG SHRIMP TACOS

 45 Mins

 8 servings

Shrimp:

- 1 lb. large shrimp, peeled and deveined, tails removed
- 1/2 cup buttermilk
- 1/4 tsp salt
- 1/4 tsp black pepper
- 1/4 tsp onion powder
- 1/4 tsp garlic powder
- 3/4 cup corn starch
- Peanut oil or Canola oil for frying shrimp

Sauce

- 1/2 cup mayonnaise
- 3 Tbsp Thai sweet chili sauce
- 3 tsp Sriracha hot sauce, or to taste

Taco Toppings:

- 8 to 12 Small White Corn Tortillas, or Hard Taco Shells
- 3 cups Purple or Green Cabbage, thinly sliced
- 1 medium tomato, diced
- 1/4 cup cilantro, coarsely chopped

Instructions

1. In a small bowl, stir together Bang Bang Sauce ingredients and set aside.
2. Make the marinade by combining buttermilk, salt, pepper, onion powder, garlic powder. Pour over peeled and deveined shrimp and stir to coat. Set aside while you start preheating your oil.
3. Remove shrimp from the marinade one at a time, letting excess marinade drip off. Dip both sides in cornstarch until fully coated, tap off the excess and arrange breaded shrimp on a platter.
4. Heat 1 1/2" of oil in a Dutch oven or pot to 375°F. Fry shrimp in 3 batches, cooking for 2 1/2 to 3 minutes until golden brown, crispy and cooked through (turn halfway if needed). Use a strainer to transfer shrimp to rest on a paper towel-lined plate for a few minutes.
5. Transfer shrimp to a bowl and drizzle half of the sauce over warm shrimp. Toss gently until shrimp are coated and rest for 10 minutes to absorb the sauce.

How to Make Bang Bang Shrimp Tacos:

1. Lightly toast corn tortillas on a griddle, skillet for 30 seconds per side, or over a gas flame if you want some charring.
2. Add desired taco toppings, top with 2-3 shrimp per taco and drizzle with remaining sauce.
3. Serve with a sprinkle of cilantro and a squeeze of fresh lime juice.

CHEESEBURGER SOUP

Ingredients

- 1 pound ground beef
- 3/4 cups onion
- 3/4 cups carrots shredded
- 3/4 cups celery diced
- 1 tsp dried basil
- 1 tsp dried parsley
- 2 garlic cloves
- 4 tbsp butter
- 1/4 cups all-purpose flour
- 12 ounces pepper jack Velveeta cheese cubed
- 1 1/2 cups milk
- 3/4 tsp salt
- 1/4 pepper
- 1/4 cup sour cream
- 3 cups chicken broth
- 4 cups peeled potatoes



Preparation Steps

- In a 3 qt. saucepan brown beef over medium- high heat, drain and set aside.
- In the same saucepan over medium heat sauté onion, carrots, celery, basil, and parsley in 1 tbs butter until veggies are tender about 10 minutes. Press garlic into pot and cook until fragrant.
- Add broth, potatoes and beef, bring to a boil. reduce heat; cover and simmer for 10-12 minutes or until potatoes are tender
- Meanwhile, in a small skillet, melt remaining butter. Add Flour; cook and stir for 3-5 minutes or until bubbly. Add to soup; bring to a boil. Cook and stir for 2 minutes
- Reduce heat to low add cheese, milk, salt and pepper; cook and stir until cheese melts. remove from heat; blend sour cream.

Note :

I make this with venison instead of beef, family favorite.



Preparation Time : 20min



Total Time : 1 h , 20min



Servings : 8



Sausage and Tortellini Soup

Submitted by: Greg Sischo



8 Servings



45 minutes

Ingredients :

- 1 tablespoon vegetable oil
- 1 lb. ground Italian sausage
- ½ cup diced onion
- 1 tablespoon minced garlic
- 28 oz. canned crushed tomatoes
- 32 oz. of vegetable or chicken broth
- 2 tablespoons of fresh chopped basil
- Salt and pepper to taste
- 9 oz. refrigerated tortellini
- 2 cups of packed fresh spinach
- Parmesan Cheese

How to make :

- Heat oil in a large pan over medium-high heat. Add onions and sauté until onions are soft.
- Crumble in the Italian sausage and garlic with the onions. Cook until sausage is no longer pink.
- Stir in the crushed tomatoes, broth (vegetable or chicken), basil, salt and pepper.
- Bring to a boil, reduce heat to low and cover. Let soup simmer for 20-30 minutes.
- Add tortellini and spinach and simmer for an additional 10 minutes or until the pasta is tender.

Notes:

Serve with shredded parmesan cheese and a baguette.



HAMBURGER POTATO CASSEROLE



SERVINGS 6-8

COOK TIME:
60-65 Minutes



Submitted by: Jamie Mead

INGREDIENTS:

- 1 pound ground beef
- ½ cup onion (finely chopped – optional)
- 3 cloves garlic (minced – garlic powder works as well)
- 3 cups potatoes (thinly sliced – no peeling is needed)
- 10.5 ounce can condensed cream of mushroom soup (cream of chicken works great too)
- ¾ cup milk
- ½ teaspoon salt
- ¼ teaspoon pepper
- 1 cup shredded cheddar cheese



INSTRUCTIONS:

1. Preheat oven to 350 degrees F.
2. Add ground beef, onions and minced garlic to skillet and cook over medium high heat until beef is browned. Drain any extra grease from beef.
3. Spray an 11x8 baking dish with non-stick spray and place the sliced potatoes down.
4. In a bowl, mix together the mushroom (or chicken) soup, milk, salt and pepper. Pour this mixture over the potatoes.
5. Add the ground beef mixture on top of, covering the potatoes.
6. Cover with foil and bake in the oven until the potatoes are soft (about 60-65 minutes).
7. Remove from the oven, sprinkle the cheddar cheese on top and bake for an additional 10 minutes or until cheese is melted.
8. Allow to cool for a few minutes to set. Serve and enjoy!

NOTES:

Leftovers stay for at least 3-4 days in the fridge!

*If you want extra crunch, add some green bell pepper and corn to the skillet if you'd like





Cheesy Potato Casserole

Submitted by: Alice Ostrander

SERVINGS: 10

PREPPING TIME: 10 MIN

COOKING TIME: 30 MIN

Ingredients

- 3 Tablespoons Butter
- 1 medium Yellow Onion diced into ½" pieces
- 1 20-oz bag Frozen Shredded Potatoes
- 1 10-oz can Cream of Mushroom Soup
- 1 cup Sour Cream full fat or lite
- 2 cups Shredded Cheese (save ½ cup to sprinkle on the top before baking)
- 2 teaspoon Garlic Salt
- 1 cup Chicken Broth



Directions

1. Preheat the oven to 350 degrees.
2. Spray the inside of a 9" x 13" baking dish with non-stick cooking spray.
3. In a skillet over medium heat, add the butter. Once melted, add the onion and cook, stirring frequently, until the onion lightly caramelizes - about 5 minutes. Set aside.
4. In a large mixing bowl, add the shredded potatoes, cream of mushroom soup, sour cream, 1½ cup shredded cheese, the cooked onions, garlic salt, and chicken broth. Stir until well mixed.
5. Spread the potato mixture into your prepared 9" x 13" baking dish and sprinkle the remaining ½ cup cheese evenly over the top.
6. Put in the oven and bake, uncovered, for 30-40 minutes or until the edges are bubbly and lightly golden brown. Remove from the oven and enjoy!

Notes: Also Called Funeral Potatoes
*Diced potatoes can be used as substitute



Famous Lasagna

Submitted by: Renea Throne

This is my family favorite recipe of mine. My son asks for it every birthday. Whenever I make it, I make a double pan because people just show up to eat it. The clients really enjoy making it as well.



Servings: 12



1 hour baking time

INGREDIENTS

2 pounds of burger
small onion,
green pepper
mushrooms,
can diced tomatoes,
Large can of spaghetti
sauce
box of lasagna noodles
4 pounds of mozzarella,
24 oz. of cottage cheese.
Season to taste

DIRECTIONS

- Brown the burger, onions, green pepper and drain grease after browned. Put back in the pan and add sauce, mushrooms, tomatoes, Italian seasoning, seasoning salt, garlic powder or fresh garlic and pepper to taste. Simmer for 30 minutes.
- Boil noodles for 5 minutes. About half way done not all the way just enough for them to be able to cut and stack easily. I usually make a pan and small pan with a whole box. Or for just one big cake pan I use all but 5 noodles in a box. About 5 per layer with 3 or 4 layers of noodles. 9x13 an 8x8.
- Layer sauce on the bottom then noodles and sauce again. Layer cottage cheese, then cheese and noodles. Continue for at least 2 layers with cottage cheese in layer. On the top just put mozzarella.
- You can put tooth picks to stop cheese from sticking to aluminum foil.
- Set the oven for 375 put a baking pan under the cake pan to prevent boil over. Cook until boiling. If you put it in hot about 45 minute to an hour. Then uncover for 15 minutes. If you put it in the fridge to bake the next day it will take about an hour and half to 2 hours to get boiling.

Notes: If you want to make it healthy you can replace the noodles with thin sliced zucchini or hollow out the halved Zucchini. Stuff then halved with the sauce and mozzarella cheese and bake at 350 for 30 to 45 minutes.

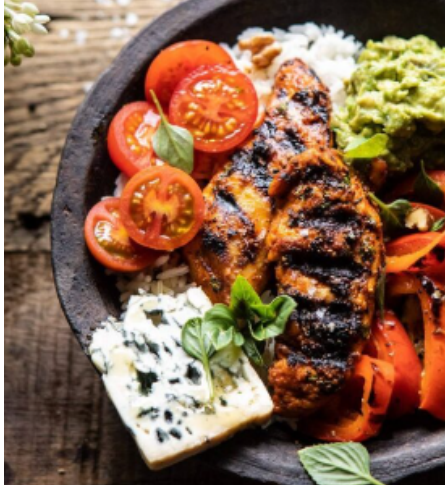
INGREDIENTS

Chicken

- 1 1/2 pounds boneless skinless chicken tenders
- 1/4 cup extra virgin olive oil
- 1 tablespoon lemon zest
- 4 cloves garlic, minced or grated
- 1 teaspoon smoked paprika
- 1 teaspoon onion powder
- 1/4 teaspoon cayenne pepper
- 1 tablespoon chopped fresh rosemary
- 1/4 cup fresh parsley or basil, chopped (or 1 tablespoon dried)
- kosher salt and black pepper

The Rice + Veggies + Avocado

- 2 red bell peppers, cut into fourths
- 1 zucchini, sliced into 1/4-inch rounds
- 2 tablespoons extra virgin olive oil
- 2 avocados, mashed very well
- juice of 1 lemon
- 1/2 cup fresh parsley, chopped
- 1 clove garlic, minced or grated
- 2 cups cooked basmati rice
- 1 cup cherry tomatoes, halved
- 1/4 cup toasted walnuts, roughly chopped
- 1/2 cup crumbled feta, goat, or blue cheese



California Chicken Bowl



6 servings



35 minutes

Instructions

1. In a gallon-size zip-top bag or bowl, combine the olive oil, garlic, lemon zest, onion powder, cayenne, smoked paprika, rosemary, parsley, and basil. Season with salt and pepper. Add the chicken and toss well to coat. Marinate for 10 minutes or up to overnight in the fridge.
2. In a gallon-size zip-top bag or bowl, combine the red peppers, zucchini, and olive oil. Season with salt and pepper. Toss to coat.
3. Set your grill, grill pan, or skillet to medium-high heat.
4. Grill the chicken for 3-4 minutes per side, until chicken is cooked through and has light char marks. While the chicken is grilling grill the peppers and zucchini for 4-5 minutes on each side, or until charred. Remove everything from the grill and let cool 5 minutes. Once cool slice the red peppers into strips.
5. In a medium bowl, combine the avocado, lemon juice, parsley, and garlic, and season with salt and pepper.
6. To assemble, divide the rice among 4 bowls or plates. Top each bowl of rice with equal amounts of chicken, grilled peppers and zucchini. Add a large dollop of avocado and then add the fresh tomatoes and walnuts. Sprinkle with cheese (if desired). EAT!

NOTES

This is my favorite dish to eat with my girls! I found the recipe when we lived in California it has some unique food combinations in it but its defiantly worth a try. My girls ask for it all the time, so I knew it was something I wanted to share.

Submitted By: Alliy
Corder

CREAMY PARMESAN GARLIC MUSHROOM CHICKEN



Time Required:
25 Minutes



Servings: 6

Ingredients:

- 4 boneless skinless chicken breast thinly sliced
- 2 tlbs Olive oil
- Salt/Pepper
- 8 Oz sliced Mushrooms
- Creamy Parmesan Garlic Sauce:
 - 1/4 cup butter
 - 2 garlic cloves minced
 - 1 tlbs flour
 - 1/2 cup chicken broth
 - 1 cup heavy cream or half and half
 - 1/2 cup grated parmesan cheese
 - 1/2 tsp garlic powder
 - 1/4 tsp pepper
 - 1/2 tsp salt
 - 1 cup spinach

Steps for Cooking:

- In a large skillet add olive oil and cook the chicken on medium high heat for 3-5 minutes on each side or until brown on each side and cooked until no longer pink in the center.
- Remove chicken and set aside on a plate
- Add the sliced mushrooms and cook for a few minutes until tender. Remove and set aside.
- To make the sauce add the butter and melt. add garlic and cook until tender Whisk in the flour until it thickens.
- Whisk in chicken broth, heavy cream, parmesan, garlic powder, pepper and salt. add the spinach and let simmer until it starts to thicken and spinach wilts.
- Add the chicken and mushrooms back to the sauce and serve over pasta if desired.

Dr. Martins mix

Submitted by: Kate Robbins

My mom used to make this for our family when I was a kid. She loved her 'I hate to cook' cookbooks. Now my sister and I both make this one as a 'go to' dish... it has all the comfort feels!

Prep Time : 7 mins

Cook Time : 1 hour

Servings : 4-6

Ingredients:

- 1 green pepper, chopped
- 2 green onions, (also called scallions) chopped
- 2 or 3 celery stalks, chopped
- 2 cups chicken consommé or bouillon
- 1 cup raw rice
- 1 tablespoon Worcestershire sauce
- ½ teaspoon salt
- 1 -1/2 pounds of pork sausage or hamburger

Notes :

Make sure to check celery so see if it soft



Procedure:

1. Crumble 1 to 1 1/2 pounds of pork sausage in a skillet until brown. you can substitute hamburger here but sausage taste better.
2. Then add the rest of your ingredients to you pan.
3. Let simmer on the lowest setting for about an hour check at about 45mins the rice may cook faster depending on your stove.

Moose Farts

Submitted by: Kate Robbins

Moose Farts, a whimsically named Canadian treat, are delightfully sweet, no-bake cookie balls packed with coconut, chocolate chips, and graham crumbs. These rich, decadent treats are easy to make and perfect for sharing!

Ingredients:

- 1 can sweetened condensed milk
- 1/4 cup melted butter
- 1 tsp vanilla extract
- 1 1/2 cups dried coconut
- 1 1/2 cups graham cracker crumbs, plus extra for rolling
- 1 1/2 cups chocolate chips

Directions:

1. **Mix Wet Ingredients** in a large bowl, thoroughly combine the melted butter, sweetened condensed milk, and vanilla extract.
2. **Stir in the graham cracker crumbs, dried coconut, and chocolate chips** until the mixture is well combined.
3. **Refrigerate the mixture** for about an hour to firm up, which will make it easier to roll into balls.
4. **Form Cookie Balls:** Scoop and roll the mixture into 1 1/4-inch balls. Keep them on the small side, as they are quite rich.
5. **Coat with Crumbs:** Roll the formed balls in additional graham cracker crumbs to coat them evenly.
6. **Final Chill:** Place the coated balls on a baking sheet and chill in the refrigerator until firm.

Notes: Keep the Moose Farts in a sealed container in the refrigerator. They can be stored this way for up to a week.

Serving Suggestion: Serve these treats chilled for the best texture and flavor.

Variations: For a nuttier flavor, consider adding finely chopped pecans or walnuts to the mixture.





BANANA BREAD RECIPE

Ingredients

- -3 very ripe banana, peeled
- -1/3 cup melted butter
- -1 teaspoon of baking soda
- -Pinch of salt
- -1 cup of sugar
- -1 large egg, beaten
- -1 teaspoon vanilla extract
- -1 ½ cups of all-purpose flour
- -Cinnamon to taste
- -Brown Sugar

Directions

- Preheat oven to 350F, and butter a loaf pan.
- In a mixing bowl, mash the ripe bananas with a fork until completely smooth. Stir in the melted butter.
- Mix in the baking soda and salt.
- Stir in the sugar, beaten egg and vanilla.
- Mix in the flour and the desired amount of cinnamon.
- Pour the batter into your prepared loaf pan. Sprinkle the top with brown sugar.
- Bake for 1 hour, or until a tester inserted into the center comes out clean.
- Remove from oven and let cool in the pan for a few minutes. Then remove the banana bread from the pan and let cool before serving.

Submitted by: Greg Sischo

DATE FILLED SUGAR COOKIE

Submitted by: Teresa Carron

Ingredients:

Cookie

- 1 cup butter
- 1/2 cup granulated sugar
- 1/2 cup brown sugar
- 1 egg
- 3 tbs milk
- 1 tsp vanilla
- 3 cups sifted flour
- 1/2 tsp salt
- 1/2 tsp baking soda

Filling

- 2 cups chopped dates
- 1/2 cups sugar
- 1/2 cups water
- 2 tbs lemon juice
- 1/4 tsp salt



30 servings



2 hrs

Instructions:

1. preheat oven to 375°
2. cream butter and white and brown sugar until fluffy, add egg and vanilla, beating well. Sift dry ingredients together and add to creamed mixture. Mix well. chill dough at least an hour
3. Meanwhile, make date filling by combining chopped dates, sugar and water in a saucepan. Bring to a boil. Cover and simmer about 5 minutes stirring occasionally. add lemon juice and salt. cool
4. On floured surface roll half of the dough at a time to a little less than 1/8 inch. cut 2 1/2-inch round cookie cutter. place 1 tbs of prepared date filling in the center of each plain cookie bottom. top with another round cookie. Press edges together of each filled cookie together with tip of fork to seal. Bake on ungreased cookie sheet for 10-12 minutes.

Note: substitute all-purpose flour for brown rice flour to make it a gluten free option

MAGIC BARS



INGREDIENTS

- 1 1/2 cup Graham Cracker
Crumbs
- 1/2 cup Margarine or melted
butter
- 1 can Sweetened Condensed Milk
- 2 cups Semisweet Chocolate
Morsels
- 1 1/3 cups flaked coconut
- 1 cup Nuts chopped

DIRECTIONS

1. Gather all ingredients.
2. Preheat the oven to 350 degrees F (175 degrees C). If using a glass dish, preheat the oven to 325 degrees F (165 degrees C). Coat a 9x13-inch baking dish with cooking spray.
3. Mix graham cracker crumbs and butter in a bowl until well combined. Transfer the mixture to the prepared baking dish and press onto the bottom.
4. Pour sweetened condensed milk on graham cracker crust.
5. Sprinkle with an even layer of chocolate chips, coconut, and nuts.
6. Press toppings down firmly with the back of a fork.
7. Bake in the preheated oven until lightly browned, about 25 minutes. Cool completely, then cut into 36 bars or diamonds.



PALEO PUMPKIN PIE

Submitted by: Teresa Carron

Paleo Pie Crust Ingredients:

- 1 cup blanched almond flour
- 2 tbsp
- 2/3 cup tapioca flour
- 1/2 cup palm oil shortening
- 1 tbsp Maple sugar or coconut sugar
- 1/2 tsp fine grain sea salt
- 1 egg

Filling Ingredients:

- 15 oz can pumpkin puree
- 2/3 cup full fat coconut milk
- 6 tbsp pure maple syrup
- 2 tsp pure vanilla extract
- 1 tbsp pumpkin pie spice
- 1 tsp cinnamon
- pinch salt
- 2 large eggs (room temp)
- 1 egg yolk (room temp)

Crust Instructions:

1. Preheat your oven to 375°F.
2. In a food processor pulse all ingredient except egg to create thick crumbs, then pulse/ process in the egg until a dough forms.
3. Gather the dough into a ball, wrap in plastic, chill in the refrigerator at least 20 minutes prior to rolling or pressing into your pie dish.
4. Roll out your crust between two sheets of parchment, place in a 9-inch pie pan the dough will break easily since it lacks gluten, but it can be repaired easily. As well.
5. Once in a pie dish pierce with a fork all over
6. Bake in oven for 10 minutes and allow to cool for 5 mins before filling

Filling instructions

1. Whisk all ingredients except eggs and egg yolk 1 at a time, don't over mix
2. Pour filling into partially baked pie crust, spreading it all around to seal edges. Cover crust with aluminum foil and bake at 375 for 55-65 mins or until center is nearly set, and crust is a deep golden brown.
3. Allow to cool completely at room temperature to avoid excessive cracking of filling. Store in refrigerator up to 2 days.



Notes: Coconut sugar will cause the crust to darken more than maple sugar

CRACKED SUGAR COOKIES



INGREDIENTS :

- 2 cups sugar
- 1/2 cup Crisco
- 1 tsp baking soda
- 1/2 cup butter or margarine
- 3 egg yolks
- 1 tsp vanilla
- 1/2 tsp salt
- 1 tsp cream of tartar
- 2 cup flour

HOW TO MAKE :

Preheat oven to 300 degrees F (175 degrees C).
In large bowl, beat Crisco, sugar, eggs, butter or margarine, salt, cream of tartar, baking soda, salt and vanilla until light and fluffy.

Combine the flour,

Roll in balls and roll in sugar

Bake in preheated oven for 18 to 20 minutes

These are a Family favorite!
Submitted by: Alice Ostrander