

Jean Potteiger's Recipes

Fruit Punch Base

2-1/3 cups sugar

3 cups water

Combine and mix well

Bring to a boil for seven minutes

Let cool and add

46 oz (large can) unsweetened pineapple juice

46 oz (large can) unsweetened orange juice

24 oz cranberry juice

6 oz lemon juice

Stir well

Pour into one or more gallon plastic milk jugs – makes about 1 – 1/3rd gallon of Base – leave room in the jug for expansion during freezing

Freeze the Base in the jugs

Remove jugs from freezer two or more hours before use – until some of the base is still frozen, it should be slushy with frozen chunks in it – if still frozen solid, place the jug in hot water so that the base can be removed from the jug by carefully cutting it open with a sharp knife to remove the still partially frozen base – ice cubes will not be used to serve the punch!

Place in a punch bowl – if the punch bowl is glass, cool down with cold water and ice cubes first and discard water and cubes before placing Base in bowl!

Stir into the Base a two-liter bottle of ginger ale (Base and ginger ale could be mixed in a separate container and then placed in the punch bowl)

Serve in punch glasses

Yields 40 – 50 4-oz glasses of punch

Chicken Tetrzzini

½ cup minced onion

½ - 1 clove garlic

1 tablespoon butter

Sautee the above ingredients and add

2 cans cream of chicken soup

2 cans cream of mushroom soup

1 teaspoon steak sauce

3/8 pound grated sharp cheese

Cook until smooth and add

1-1/2 quart diced chicken

(cooked with celery and onion)

1 jar pimentos

1/8 cup parsley flakes

Mix well and spread evenly on

1 lb of cooked spaghetti in a 2-3" deep baking dish

Spread 3/8 pound grated sharp cheese on top

Bake in 375° oven for 30 minutes

Simple Sticky Buns

2 – one-pound loaves frozen bread dough, thawed, divided (or package of frozen rolls)

Ground cinnamon to taste

½ cup butter or margarine (optional)

1 cup packed brown sugar (can use ½ cup Splenda)

5.9 oz cook and serve vanilla pudding

2 tablespoons milk

1 cup chopped raisins

1 cup chopped pecans

Cut each loaf of dough into 18 pieces. Arrange half in greased 13” x 9” x 2” baking dish. (If using rolls, put nine in baking dish.) Sprinkle with cinnamon.

In a saucepan over low heat, melt butter. Remove from heat; stir in brown sugar, pudding mix and milk until smooth. Pour over the dough. Sprinkle with pecans and raisins if desired. Arrange remaining pieces of dough over top.

Cover and refrigerate overnight or let stand at room temperature for three hours. Bake uncovered at 350 for 35 minutes or until center sounds hollow when tapped with fingers. Invert onto a serving platter or baking sheet.

Hazel Riffel's Crock Pot Candy

16 oz salted peanuts

16 oz unsalted peanuts

12 oz package chocolate chips

12 oz package white almond bark

12 oz German chocolate bar

Put peanuts in crock pot (mix peanuts)

Then layer: (Do not mix)

White almond bark (cut squares in small pieces)

German chocolate squares (cut up)

Put chocolate chips on top

Set crock pot on low and cook for two hours

Do not raise lid or mix

After the two hours, stir and drop by spoon full on foil

Let cool (harden) and serve