



“A Collection of Key Ingredients and Recipes for NASB Chefs”

*Compiled by the Nevada Association of School Boards, November 2009
[Special thanks to each individual who contributed one or more recipes to this collection]*

Apple Cobbler

For the filling:

8 Granny Smith apples, peeled and sliced (or a bag of frozen peeled apples)

1 1/2 to 2 cups of brown sugar

1 1/2 teaspoons cinnamon

1 teaspoon ground nutmeg

1/2 teaspoon salt

1/4 cup white flour

Mix these ingredients together in a bowl and let it sit in the refrigerator overnight so the spice goes all the way through the apples.

For the crust:

3 sheets refrigerated piecrust

1 stick of butter

Preheat oven to 325°.

Butter and flour the bottom of a large baking dish.

Roll out three pie crusts as thin as possible.

Layer the bottom of the pan with 1-1/2 of the pie crusts and prick a few holes in it.

Pour the apples with the liquid into the pie pan.
Dot 3/4 of a stick of butter around the apples.

Use the final 1 1/2 pie crusts to cover the apple mixture entirely (let the pie crust overlap the pan).

Pinch the edges of the dough around the sides of the pan so the mixture is completely covered.

Melt final 1/4 stick of butter and brush all over top of crust.

Reduce the oven temperature to 300 degrees.

Bake at 300 for up to 3 hours.

Start looking at the cobbler after two and a half hours so it doesn't burn.

Recipe from U.S. First Lady Michelle Obama

Apple Dip

1/2 cup brown sugar
1/4 cup white sugar
8 oz cream cheese
1 teaspoon vanilla
1/2 package toffee bits

Whip together sugars and cream cheese.

Add vanilla.

If you want the toffee bits to remain crunchy,
add just before serving.

If you would rather have them dissolve,
add and let sit overnight.....

Dip into sliced apples.
Yummy

*Recipe from Sheila Moulton, 2007 NASB President,
Clark County*

Apple Pudding

2 cups sugar
1 cup shortening
2 cups flour
1 teaspoon salt
2 teaspoons soda
1 teaspoon nutmeg
1 teaspoon cinnamon
4 cups raw apple (peeled and sliced)

Cream shortening and sugar
Add flour, salt and soda
Mix all together - dough is real stiff
Put in greased 9 X 13 pan
Before baking - top with 1/2 cup brown sugar
cinnamon and nutmeg
Bake at 350 for 45 min.

Serve with Lemon Sauce

*Recipe from Benita Jones, Board Member, Eureka
County*

Beef Burgundy

2 lbs. beef stew meat
1 envelope onion soup mix
1 can cream of chicken soup
1 can celery soup
1/4 lb. fresh sliced mushrooms
1/2 cup burgundy wine

Bake at 275° for 4 hours.
Cover with foil until a few minutes prior to removing from oven.

Serve over noodles or rice.

Note: Chicken breasts can be substituted for beef stew meat with white wine rather than burgundy.

Recipe from Norm Scoggin, 2006 NASB President, Carson City

Black Bean Dip

1 15 oz can of black beans
1 teaspoon vegetable oil
1/2 cup chopped onions
2 garlic cloves, minced
1/2 cup diced tomatoes (you can use 1 15 oz can petite diced tomatoes)
1/3 cup picante sauce
1/2 teaspoon ground cumin
1/2 teaspoon chili powder
1/4 cup shredded reduced fat Monterey jack cheese
1/4 cup chopped cilantro
1 tablespoon lime juice

Mash beans until chunky. Heat oil, add onion and garlic, sauté. Add beans, tomato, picante sauce, cumin and chili powder. Cook 5 minutes, stirring constantly. Remove from heat. Add cheese, cilantro and lime juice. (You can add a can of chopped jalapenos to spice it up.)

Serve warm or room temperature. Note: This recipe benefits from being made the day before the dip will be served.

Recipe from Carolyn Edwards, NASB Legislative Chair, Clark County

Bonnie's Banana Bread

2 cups flour
1 cup sugar
pinch of salt
1 teaspoon baking soda
1 cube butter, melted
2 eggs, beaten
1 1/2 cups bananas, mashed
1 cup nuts, optional

Mix all dry ingredients and add the melted butter, beaten eggs, mashed bananas and nuts.
Bake for 1 hour (I check it at about 45 minutes) at 325°.

This recipe is one of my mother's recipes and is a favorite of my sons!

*Recipe from Assemblywoman Bonnie Parnell,
District 40*

Breakfast Casserole

2 lbs pre-cooked Brown & Serve Sausage
8 slices bread, cubed
3/4 lb medium cheddar, grated
1/2 teaspoon garlic salt
1/2 teaspoon dry mustard
1 small can diced green chilies

4 eggs
2 1/3 cups milk
1 can cream of chicken soup
1/3 cup water

Layer dry ingredients in a 9x13 pan.

Mix together.

Mix all liquid in a bowl. Whip slightly.

Pour over dry ingredients.

Cover and store overnight in refrigerator.

Bake 1 hour at 325° (or until cooked through.)

*Recipe from Christine Miller, NASB Vice President,
Board President, Storey County*

Breakfast Muffins

Heat oven to 400° - line a 12 cupcake pan

¼ cup oat bran	¾ cup flour
1 cup milk	¼ cup molasses
1 egg	2 teaspoons baking powder
¼ cup oil	¼ teaspoon each cinnamon, nutmeg
2 cups cereal (Wheaties, cornflakes or raisin-bran)	
½ cup (mixed) raisins, walnuts, dates and/or dried cranberries	

Bake 20 minutes

Serve with bowl fresh fruit

Recipe from Jan Biggerstaff, State Board of Education (former Clark County School District Board Member)

Cabbage Soup

Sauté 1 chopped onion in some olive oil.

Put one can chicken broth, one can diced Italian spiced tomatoes, two garlic cloves, and one quarter head of cabbage chopped into large pieces in a blender. Blend until all the cabbage pieces have gone through the blades.

Add the contents of the blender to the sautéed onions along with one 12 oz (or thereabouts) can (yes, can!) of chicken or turkey. Add one can drained black or pinto beans.

Bring to a boil and simmer for 25 minutes or more. Depending on the quantity of spices in the tomatoes, you may need to add a little basil, oregano, and black pepper.

Note: This recipe may benefit from being made the day before it will be served.

Recipe from Carolyn Edwards, NASB Legislative Chair, Clark County

Candy---Honey Taffy

2 cups honey
2 cups sugar
2/3 cup cold water
1/4 teaspoon salt

Boil water, sugar and honey to hard ball (288°)

Add salt.

Put on buttered dish, cool and pull.

Cut and wrap.

Carrot and Coriander Soup

2 tablespoons olive oil
1 large onion, chopped
1 full package (2 lbs) of peeled baby cut carrots
4 cloves garlic, chopped or minced
6 cups chicken broth or vegetable stock
3 teaspoons ground coriander
1 teaspoon ground cumin
1/2 teaspoon salt
1/4 teaspoon pepper
1/4 teaspoon ground cloves
1 cup heavy cream
1/4 cup fresh cilantro

Heat the olive oil in a large pot over medium heat and sauté the onions and garlic until clear or tender. Mix in the chicken broth or vegetable stock and seasonings.

Bring to a boil. Add carrots then reduce heat to low, and simmer 45 minutes.

Transfer the soup in batches to a blender or food processor then blend until smooth.

Return to the pot and continue cooking until heated through or meal is ready to serve.

Remove soup from heat and mix in the cream.

Break the cilantro into small clusters to garnish on top of soup when served individually.

Recipe from Nancy Hollinger, Washoe County, WCSD Liaison to the Executive Committee

Recipe from Dotty Merrill, NASB Executive Director

Chicken Enchiladas

4 boneless chicken breasts
8 oz sour cream
2 bundles green onions, cut
2 cans diced green chilies
Shredded cheese
Flour tortilla shells
2 cans (large) green enchilada sauce

Preheat oven to 325° ; cube and cook chicken.

In bowl combine chicken, sour cream, chilies, ½ of the green onions and two handfuls of cheese.

Pour some enchilada sauce in bottom of 9 X 13 baking pan.

Spread mixture on tortilla shells and roll.

Place rolled tortillas in pan. Pour enchilada sauce over rolled tortillas. Use as much as the pan will hold without boiling over.

Bake for 30 minutes or until sauce bubbles.

Spread the rest of the green onions over top and sprinkle with cheese. Heat remaining enchilada sauce for use at table.

*Recipe from Lisa Mays, Board Secretary,
Nye County*

Chicken Enchilada Casserole

(This is an easy recipe that tastes even better the second day.)

2 or 3 Large Chicken Breasts (Boneless/Cooked)
2 cans Cream of Chicken Soup
Milk
Chicken Broth
Cheddar Cheese, grated (or any other type or combination of cheese you like, Colby, Jack, Mozzarella)
Corn Tortillas, cut in strips
Chicken Broth
1 small Onion, chopped
8 oz can diced Green Chiles

Boil chicken breasts until cooked.

In a bowl, mix the soups and 1 soup can of milk plus ¼ can of chicken broth.

Add onion, chilies and chicken (shredded).

In a 13 x 11 inch pan, layer tortillas, then cheese and meat mixture, repeat several times.

Bake at 350° for 45 minutes or until hot and cheese is melted.

*Recipe from Carol Shank, School Board and
Superintendent Secretary, Pershing County*

Chicken Enchiladas

3 large chicken breasts, cooked and cut up
10 oz, or more grated mozzarella cheese
10 oz or more grated Cheddar mild cheese
12 oz sour cream
1 can cream of chicken soup
About 8 soft tortilla shells

Mix soup and sour cream together

Mix cheeses together

Put 3/4 of cheese mix and 3/4 of soup and sour cream mix and add cut up chicken

Take mixture of chicken, soup, sour cream, and fill shells. Roll up and place in greased 9X13 pan.

Spread remaining sour cream and soup mixture over enchiladas.

Sprinkle with remaining cheese. Bake for 30 minutes at 350°....cheese will bubble.

Enjoy.....serve with salsa.....

Recipe from Sheila Moulton, 2006 NASB President, Clark County

Chicken Spaghetti

3 cups cooked chicken (could use chicken tenders)
1 12 oz package thin spaghetti
3 tablespoons butter or margarine
½ cup chopped celery
½ cup chopped onion
1 small jar chopped pimento
1 28 oz can cream of chicken soup
1 cup milk
1 ½ cups Velveeta or similar produce (cut in small chunks)
Salt and pepper to taste
Cheddar cheese, grated

Preheat oven to 350°. In a large saucepan, cook chicken in boiling water until done. Drain, saving water. Chop chicken into small pieces. Add spaghetti to chicken and cook until done, following directions on package. In another pan, melt butter and sauté celery and onion. Stir in pimento. Add chicken, soup, milk, Velveeta, salt and pepper. Drain spaghetti and add to chicken mixture. Pour into a greased 9 x 13 inch baking dish. Sprinkle cheddar on top. Bake for 20 minutes. Serves 8 to 10 people. You can use a store bought rotisserie chicken and skip the first step.

Recipe from Louise Basanez, Board Member, Elko County

Chocolate Cherry Cake

1 package devil's food cake mix
1 can (21 ounces) cherry pie filling
2 large eggs
1 teaspoon pure almond extract (optional)

Chocolate Glaze:

1 cup sugar
1/3 cup butter
1/3 cup milk
1 cup (6 ounces) semisweet chocolate chips

Preheat oven to 350°. Spray a 9 x 13 pan with vegetable oil spray.

Place the cake mix, pie filling, eggs and almond extract in a mixing bowl.

Blend on low for 1 minute.

Scrape down the sides of the bowl.

Beat 2 minutes on medium.

The batter should look thick and well blended.

Pour batter into the pan. Bake for 30-35 minutes, until cake springs back when lightly pressed with your finger and just starts to pull away from the sides of the pan.

For the glaze, place sugar, butter, and milk in a saucepan over medium-low heat and cook, stirring constantly, until the mixture comes to a boil.

Boil, stirring constantly, for 1 minute.

Remove the pan from the heat and stir in the chocolate chips.

When glaze is smooth, pour it over the warm cake and spread smooth.

The glaze will firm up as it cools.

Cool the cake for 20 minutes more before cutting and serving.

*Recipe from Sharla Hales, 2008 NASB President,
Douglas County*

Chocolate Chip Cookies

(The secret to this recipe is using milk chocolate chips.)

1 ½ cups (3 sticks) butter or margarine, softened
1 ¼ cups granulated sugar
1 ¼ cups packed brown sugar
1 tablespoon vanilla
2 eggs
4 ½ cups all-purpose flour
2 teaspoons baking soda
1 teaspoon salt
1 ½ packages milk chocolate chips
1 cup walnuts (optional)

Heat oven to 350°.

Mix butter, sugars, vanilla, and eggs in large bowl.

Stir in flour, baking soda and salt.

Stir in milk chocolate chips.

Drop dough by rounded tablespoons onto greased cookie sheet.

Bake 12 to 15 minutes or until light brown.

Cool slightly; remove from cookie sheet.

Makes about 4 dozen cookies.

Recipe from Carol Shank, Superintendent and Board Secretary, Pershing County

Chocolate Toffee Trifle

Colin Janison

1 (18 oz) box devil's food cake mix
1 (3.8 oz) box package instant chocolate pudding
½ cup Kahlua (optional)
1½ cups milk
6 (1 1/8 oz) Heath bars, frozen and wrapped
1 (16 oz) container cool whip

Night before: Bake cake in 9 x 13 pan. Cool and cut into one-inch squares.

Pour pudding mix into large bowl and add milk and Kahlua, mix well.

Leave Heath bars in wrappers and pound with a hammer to crush.

In very large glass bowl, place one half of the cake pieces; pour half of the pudding mixture, half of the whipped cream and half of the Heath bars.

Repeat layers. Cover and chill overnight in the refrigerator.

Beautiful and delicious!!! Serves 12-14

Recipe from Terri Janison, Board President, Clark County

**Churchill Carolyn's Carrot Cookies from
Cooks.com**

(Been making them with Splenda for several years,
and they always get requests.)

1/2 cup butter
1 cup brown sugar
1/2 cup white sugar (I always use Splenda)
2 eggs
2 cups flour
2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
1 teaspoon cinnamon
1/2 teaspoon nutmeg
2 cups rolled oats
1 cup raisins
1 cup grated raw carrots (I buy the packages of
shredded carrots at Wal-Mart)
1 cup chopped nuts
1 tablespoon vanilla

Cream brown sugar and white sugar with butter.

Beat eggs with a fork and stir in.

In a separate bowl, mix together well baking
powder, baking soda, salt, flour, cinnamon,
nutmeg, and rolled oats.

Stir together with the butter and sugar mixture.

Add raisins, carrots and nuts.

Stir in rum.

Mix until all ingredients are well combined.

Drop by teaspoonfuls onto lightly greased cookie
sheets.

Flatten slightly with a fork.

Bake in a preheated 350°F oven for 25-30
minutes. Makes about 3 dozen.

*Recipe from Carolyn Ross, Superintendent,
Churchill County*

Cindy's Guacamole

4 med to large avocados
1 med to large onion
1 small can of chopped green chilies
1 large tablespoon crushed garlic
Sour Cream 1 tablespoon per avocado
1 teaspoon ground cumin
1 teaspoon chili powder
salt and pepper to taste

For a variation

1/2 cup chopped fresh cilantro
1 cup diced fresh tomatoes

*Recipe from Cindy Trigg, Board President,
Douglas County, NASB Director*

Cocoa Apple Cake

2 cups sugar
2 cubes margarine
3 eggs
1/2 cup water
2 1/2 cups flour
2 tablespoons cocoa
1 teaspoon baking soda
1 teaspoon cinnamon
1 teaspoon allspice
1 cup chopped walnuts
1/2 cup chocolate chips
2 cups grated apples
1 tablespoon vanilla

Cream together sugar and margarine.

Add eggs and water; mix until fluffy.

Stir dry ingredients together and mix well with first mixture.

Fold in nuts, chocolate chips, grated apples and vanilla; mix well.

Pour into greased and floured 10" loose-bottom tube pan. Bake 60-70 minutes at 325° or until cake tests done.

*Recipe from Kerry Paniagua, Superintendent
Secretary, Nye County*

Cole Slaw

1 16 oz package shredded cole slaw mix
1 cup mayonnaise
1/2 cup crumbled blue cheese
2 tablespoons freshly squeezed lemon juice
1 teaspoon black pepper
1 teaspoon sugar

Place cole slaw mix in large bowl and toss to separate.

In a medium bowl mix together remaining ingredients.

Pour the mayonnaise mixture over the slaw mix.

Toss well to coat completely.

Let rest for 5 minutes then toss again.

Refrigerate at least two hours before serving.

Recipe from Nancy Hollinger, Washoe County, WCSD Liaison to the Executive Committee

Cottage Meat Loaf

1-1/2 lb ground beef
1/2 cup tomato ketchup
1/3 cup tomato juice
1/2 teaspoon salt
1/2 teaspoon pepper
2 eggs, beaten
3/4 cup fresh bread crumbs
1/4 cup finely chopped onion
2 teaspoon mustard
Topping:
1/4 cup barbeque sauce
4 strips bacon
parsley for garnish

- 1) In large bowl, combine ketchup, tomato juice, salt, black pepper, eggs, bread crumbs, onions and mustard. Mix until thoroughly blended.
- 2) Add ground beef. Mix gently but thoroughly.
- 3) Line a 9 x 5 inch loaf pan with foil. Press in the beef mixture.
- 4) Top with barbeque sauce, bacon strips, and parsley.
- 5) Bake at 400° for 35-45 minutes or until done.
- 6) Drain off fat. Rest meat loaf 5 minutes before serving.

Recipe from Bonnie Kraemer, NASB Business Manager/Accountant

Creamy Tomato Bisque

1 tablespoon olive oil
1 medium onion, chopped
1 large can crushed tomatoes
4 cups chicken stock
1 teaspoon sugar
1 cup heavy cream

Heat the olive oil in a large soup pot over medium-high heat. Add the onion and cook, stirring occasionally, until soft. Add the tomatoes, chicken stock, and sugar and bring to a boil over high heat. Reduce the heat to medium-low and simmer until the liquid is reduced by one quarter, about 20 minutes. Cool for 10 minutes.

In a blender, puree the soup in several batches until smooth, 2 – 3 minutes per batch. Strain into a clean pot and bring to a simmer over medium heat. Turn off the heat and stir in the heavy cream.

This can be made up to 2 days in advance; cover and refrigerate.

*Recipe from Lisa Mays, Board Secretary,
Nye County*

Creamy White Chili

1 lb boneless skinless chicken breasts, cut into ½ inch cubes
1 medium onion, chopped
1 ½ teaspoons garlic powder
1 tablespoon vegetable oil
4 cans (15 ½ oz each) great northern beans, rinsed and drained
1 can (14 ½ oz chicken broth)
2 cans (4 oz each) chopped green chilies
1 teaspoon salt
1 teaspoon ground cumin
1 teaspoon dried oregano
½ teaspoon pepper
¼ teaspoon cayenne pepper
1 cup (8 oz) sour cream
½ cup whipping cream

In a large saucepan, sauté chicken, onion and garlic powder in oil until chicken is no longer pink.

Add beans, broth, chilies and seasonings. Bring to a boil.

Reduce heat; simmer, uncovered, for 30 minutes. Remove from the heat; stir in sour cream and cream. Serve immediately. Yield: 7 servings.

*Recipe from Curtis Jordan, Superintendent, Lander
County*

Dijon Chicken

Chicken Breast, boned and skinned
Dijon Mustard
Diced Onions
Mozzarella Cheese, grated

Preheat oven to 400°.

Brush the desired number of chicken breasts with Dijon Mustard and place in baking dish.

Cover chicken with desired amount of diced onions.

Cover baking dish with foil and bake for 20 minutes.

Remove foil, turn chicken, and then add desired amount of mozzarella cheese.

Bake another 20 minutes or until done.

Bon Appetite!

*Recipe from Karen Chessell, Board Member,
Douglas County*

Dirt Dessert

(Serve in an 8 inch flower pot.)

Step One: 20-ounce package of Oreos. Crush them and set aside.

Step Two: Mix the following three ingredients together:

8 oz cream cheese

1½ sticks butter

1 cup powdered sugar

Step Three: Add to the mixture above 2 small packages of instant chocolate pudding.

Step Four: Fold into the above combined mixture 9 oz cool whip or whipped cream.

Step Five: Put it all together:

Begin with a layer of the crushed Oreos on the bottom of an 8-inch flower pot. Top with a layer of the pudding mixture. Continue layering as described. Finish it with a thick layer of Oreos on top to resemble "dirt".

*Add gummi worms if desired.

Serve it up with a garden trowel.

Dirt dessert is a great treat for children and especially fun to serve at school parties. This is a dessert a young child can make with their family and have a great time creating it together. In addition, this dessert is equally fitting for hard working school administrators.

Recipe from Nevada's First Lady, Dawn Gibbons

Easy Cheese Ball

Ingredients

2 package of Philadelphia Cream Cheese
1/4 bottle of liquid garlic
bacon bits or nuts

Directions

Leave cream cheese out of the refrigerator until it begins to soften.

Place in bowl and stir in liquid garlic.

Roll into a ball and sprinkle on bacon bits or nuts.

Cover with saran wrap and store in refrigerator.

Take out of the refrigerator 30 minutes before serving.

Serve with crackers.

Recipe from Teri Jamin, Board Member, Douglas County

Easy Fudge

(This fudge always sets up and is creamy smooth.)

1 can condensed milk (can be low fat)
1 ½ packages of milk chocolate chip
¼ cup (1/2 stick) margarine
1 cup chopped walnuts

Put condensed milk, milk chocolate chips, and margarine in a glass bowl.

Microwave for 2 minutes, stir and return to microwave for 2 more minutes.

Stir in walnuts and pour into 9 inch square pan. Refrigerate until set.

Fudge removes from pan easier if pan is lined with wax paper.

Recipe from Carol Shank, Superintendent and Board Secretary, Pershing County

Frog Eye Salad (serves 25)

1 cup sugar
2½ teaspoons salt
2 tablespoons flour
1¾ cup pineapple juice
2 beaten eggs
1 tablespoon lemon juice
1 tablespoon oil
1- 16 oz package Acini Pepe*
3- 11 oz cans mandarin oranges, drained
2- 20 oz cans pineapple chunks, drain
1- 20 oz can crushed pineapple or tidbits, drained
1 ½- 9 oz containers Cool Whip
1 cup miniature marshmallows
1 cup coconut (optional)
Combine sugar, ½ teaspoon salt & flour in saucepan; gradually stir in pineapple juice and eggs. Cook until thick; add lemon juice, stirring often. Cool to room temperature. In another pan bring 3 quarts water to a boil with 2 teaspoons salt & 1 tablespoon oil. Add macaroni; cook at rolling boil until done. Drain & rinse; drain again. Cool to room temperature. Combine the two mixtures. Refrigerate overnight in airtight container. The next day, add the rest of the ingredients & refrigerate as before. Will keep one week in air tight container.

*Acini Pepe is small round macaroni

Recipe from Kerry Paniagua, Superintendent's Secretary, Nye County

Gail's Easy Texas Chili

2 lbs. lean ground chuck
2 - 10 oz cans Rotel
2 - 26 oz cans Ranch Style Beans
1 - 26 oz can Kidney Beans
1 large onion chopped
2 tablespoons chili powder
1 teaspoon salt

Brown meat with chopped onion; drain off fat.

Add remainder ingredients.

Stir well to mix.

Simmer for about 45 minutes on low heat, stirring occasionally.

Bon Appétit!

Recipe from Gail Glass, Grow Network [Corporate Sponsor, The Grow Network]

Garlic Mashed Potatoes

6 large sized Russet (or other) baking potatoes
10-12 oz cheese (preferably 6 oz garlic cheese
and 4-6 oz Gruyere)
1 cup sour cream
1-2 tablespoons (or more) crushed or minced garlic
1 teaspoon season salt (Lawry's is best)

Peel potatoes (then cut in half if large, which they should be) and cover with water; bring to a boil, reduce heat and simmer for ½ hour or until tender.

Pre-heat oven to 400°
Shred cheese

Drain and mash potatoes (a hand potato masher works well); add 1 cup sour cream, garlic, and season salt (if desired), mash until smooth.

Lightly grease or spray casserole dish, cover bottom with layer of mashed potatoes; add ½ of the shredded cheese mixture, cover with remaining mashed potatoes; sprinkle remaining cheese over potatoes.

Bake at 400° (to 425° depending on ovens) for 30 to 40 minutes or until cheese is lightly browned (or burnt if you like it that way!)

Recipe from Dan Fox, Superintendent, Pershing County

Greek Oregano Roasted Chicken

1/4 cup olive oil
Juice of one large lemon
1 1/2 teaspoons salt
1/4 teaspoon pepper
2 garlic cloves, crushed
3 teaspoons Greek oregano
1 whole chicken, cut into pieces
3 tablespoon butter

Combine first six ingredients in a bowl.

Put cut up chicken pieces in the bowl and let marinade for a couple of hours.

Put chicken with marinade in a baking dish and dot with butter.

Bake uncovered in a preheated 375° oven for 1 hour or until the chicken is cooked through and lightly browned. This will serve 4.

Recipe from Irene Chachas, 2009 NASB President, White Pine County

Greek Style Green Beans

1 cup olive oil
1 green onion, chopped
3 garlic cloves, minced
2 large tomatoes, chopped or
1 (12 oz) can diced Italian Style
tomatoes
1 pound fresh string beans (cut off tips
and rinse well)
10 oz water

In a saucepan heat olive oil.

Sauté onions and garlic.

Add tomatoes.

Cook for 10 minutes over medium heat.

In a saucepan, boil water and add fresh green
beans.

Cook covered over medium heat
for 25 minutes.

When beans are tender combine with tomato sauce.

Mix well. Serve and enjoy.

*Recipe from Irene Chachas, 2009 NASB President,
White Pine County*

Green Olive Dip

2 packages cream cheese
1 jar green olives
 $\frac{3}{4}$ teaspoon season salt (or to taste)
 $\frac{1}{2}$ teaspoon garlic powder (or to taste)

Beat cream cheese until smooth.

Add salt and garlic powder, beat until well blended.

Mince olives; add to cream cheese mixture and

VOILA!!!

May add a small amount of olive juice to make dip
creamier.

Recipe from Lisa Mays, Board Secretary, Nye County

Hawaiian Pork

2 Pork Tri-Tips
½ cup Soy Sauce
½ cup Ketchup
¼ cup Honey
3 cloves of Garlic
Salt & Pepper

Rub the pork with one clove of garlic.

Salt and pepper as you like.

Mix together the soy sauce, ketchup, honey and remaining cloves of garlic (diced).

Place the pork in the over @350 degrees and baste with the mixture every 30 minutes.

Bake for 2½ hours. Slice and serve.

This is a very easy recipe and looks great when it comes out of the oven.

Recipe from Maureen Williss, Board Member, Lyon County

Italian Vegetable Toss

2 medium zucchini, sliced
2 medium yellow squash, sliced
10 medium mushrooms, quartered
1 tablespoon margarine, diced
1 tablespoon fresh basil leaves, snipped
1/4 teaspoon cracked black pepper
2 medium tomatoes, cut in 8 wedges
¼ cup shredded Parmesan cheese
Wax paper

In a shallow 2-quart microwave-safe casserole, place zucchini, yellow squash, mushrooms, margarine, basil and pepper.

Cover with a sheet of wax paper.

Microwave on high until squash is crisp-tender, 8-10 minutes, rotating halfway through cooking time.

Add tomato wedges and sprinkle with cheese.

Microwave on high 2-3 minutes.

Makes 4 servings.

Recipe from Gloria Luongo, NASB Administrative Assistant

Lemon Meringue Pie

1 1/2 cup Sugar
1 teaspoon grated lemon peel
7 tablespoons Cornstarch
2 tablespoons butter
Dash salt
1/2 cup lemon juice
1 1/2 cups water
1 baked 9" pastry shell
3 beaten egg yolks

Combine sugar, cornstarch, and salt in sauce pan.
Stir in water.

Bring to a boil over med. heat and cook\stirring
constantly until thick, about 3 to 5 min.

Remove from heat, stir small amount of hot mixture
into egg yolks, then return to remaining mixture in
pan.

Bring to a boil and cook 1 minute, stirring constantly.

Remove from heat, add lemon peel and butter.

Slowly stir in lemon juice. Cool to lukewarm.

Pour into cooled crust.

Meringue:

3 egg whites
1 teaspoon lemon juice
6 tablespoons sugar

Make meringue by beating egg whites and 1
teaspoon lemon juice until soft peaks form, add
sugar gradually, beating all the while at high speed
until sugar is completely dissolved and meringue
stands in firm peaks.

Spread onto pie making sure to seal it to the shell.

Swirl meringue into a design with peaks and valleys,
return to oven bake at 375° for 15 minutes until
golden brown.

Cool for at least 4 hours before serving.

Recipe from Assemblyman Lynn Stewart, District 22

Lemonade Cookies

- 1 6 oz can frozen lemonade
- 1 cup butter
- 1 ¼ cup sugar
- 2 eggs
- 1 teaspoon soda
- 3 cups sifted flour

Thaw lemonade. Cream butter and 1 cup sugar. Beat in eggs.

Sift soda and flour together; add to creamed mixture alternately with ½ cup lemonade. Mix well.

Drop batter from teaspoon about 2 inches apart onto greased baking sheets.

Bake at 400° for 8 minutes or until cookie edges are lightly browned.

Brush cookies with remaining lemonade sprinkle with sugar. Cool on wire rack. Yields 6 dozen cookies.

Recipe from Murry Whipple, NASB Past President, Lincoln County

Meat Loaf

- 2 eggs
 - 2/3 cup milk
 - 3 slices bread torn into pieces
 - ½ cup chopped onion
 - 1 cup (4 oz) shredded cheddar or mozzarella cheese
 - 1 teaspoon salt
 - ¼ teaspoon pepper
 - 1 ½ pounds lean ground beef
- TOPPING:
- ½ cup tomato sauce
 - ½ cup brown sugar
 - 1 teaspoon prepared mustard

In large bowl, beat eggs, then add milk and bread; let stand a few minutes or until the bread absorbs the liquid. Stir in the onion, cheese, salt and pepper.

Add beef, mix well.

In a shallow baking pan, shape beef mixture into a 7 ½ x 3 ½ x 2 ½ in. loaf. Bake at 350° for 45 minutes.

Meanwhile, combine topping ingredients. Spoon the topping over meat loaf. Bake for about 30 minutes longer or until no pink remains. Let stand 10 minutes before serving. Yields 6 servings

Recipe from Murry Whipple, NASB Past President, Lincoln County

Melt A-Ways

(Makes 50 Cookies)

½ lb Butter (2 Sticks) - softened
¾ cup Cornstarch
½ cup Powdered Sugar
1 cup Flour

Mix cornstarch, powdered sugar and flour together. Cream butter with mixer. Slowly add dry mix to butter and mix until creamy. Drop from teaspoon onto ungreased cookie sheet. Bake @ 350° for about 10 ½ minutes (watch to make sure the cookies do not start turning brown, as the cookies should be a whitish color).

Frosting

3 oz Cream Cheese
1 teaspoon Vanilla
1 cup Powdered Sugar

Cream all the ingredients together. Frost cookies after they are cool.

Try these cookies and you will melt a-way with enjoyment!

Recipe from Lynn McAllister, Superintendent and Board Secretary, Lyon County

Mexican Chili Dip

½ lb ground beef
½ cup chopped onions
¼ cup extra hot ketchup
1½ teaspoon chili powder
½ teaspoon salt
1 8 oz can kidney beans with liquid
½ cup shredded sharp cheddar
¼ cup chopped, stuffed green olives

Brown meat with ¼ cup onions in skillet.

Stir in ketchup, chili powder & salt.

Mash in beans.

Garnish with cheese, olives & remaining ¼ cup onions.

Serve warm with tortilla chips (suggestion: serve in crock pot to keep warm).

Makes 1½ cups.

Recipe from Kerry Paniagua, Superintendent's Secretary, Nye County

Microwave Pickles

From the kitchen of Barbara Wilson
(Mother of Carol Lark)

Here is a favorite recipe from my mom who passed away recently at the age of 87 after raising 13 children.

½ teaspoon salt
¼ teaspoon turmeric
¼ teaspoon mustard seed
¼ teaspoon celery seed
½ cup Vinegar
1 cup sugar
2 cucumbers
1-2 onions

Combine all but cucumbers and onions. Slice cucumbers and onions thin in a microwave bowl. Pour mixture over cucumbers and onions. Stir and microwave on high for 5 min. Take out and stir again and then microwave for 5 more minutes. Cool and pour in jar and refrigerate. Great way to use those end of the year cucumbers.

Recipe from Carol Lark, Superintendent, Douglas County

Minestrone Soup

½ cup olive oil
1 clove minced garlic
2 cups chopped onion
1 cup chopped celery
4 tablespoons chopped parsley
1 can tomato paste
1 10 ½ oz can bouillon (you can use beef broth – do not dilute either one)
9 to 11 cups water
1 cup chopped cabbage
2 carrots sliced
2 teaspoons salt
¼ teaspoon pepper
½ teaspoon ground sage
1 can dark red kidney beans drained
1 cup chopped Swiss chard
1 cup elbow macaroni

Heat oil in large stock pot. Add garlic, onion, celery and parsley; cook until soft. Stir in tomato paste and next seven ingredients. Mix well and bring to boil. Lower heat, cover and simmer slowly for 1 hour. Add remaining ingredients. Cook 10 to 15 minutes more until macaroni is tender. Serve with finely grated Romano cheese to sprinkle on top.

Recipe from Senator Bill Raggio and Dale Raggio, Washoe County District 3

Molasses Crinkles

¾ cup soft shortening
2 teaspoon soda
1 cup brown sugar (packed)
¼ teaspoon salt
1 egg
½ teaspoon cloves
¼ cup molasses
1 teaspoon cinnamon
1 teaspoon ginger
2¼ cups flour

Use granulated sugar for dipping.

Mix shortening, sugar, egg, and molasses thoroughly.

Blend all dry ingredients; stir in. Chill.

Heat oven to 375°. Roll dough in 1 ¼" balls.

Dip tops in sugar.

Place balls, sugared side up, 3" apart on greased baking sheet.

Sprinkle each with 2 or 3 drops of water.

Bake 10-12 minutes, or just until set but not hard.

Makes 4 dozen cookies.

Recipe from Senator Mike McGinness and Dee McGinness, Central Nevada Senatorial District

Monkey Bread

3 cans of Pillsbury biscuit dough
1 cup sugar
Cinnamon to taste

Preheat oven to 350°.

Mix sugar and cinnamon on a plate.

Tear each raw biscuit into four pieces and roll each piece in the sugar and cinnamon mixture.

Drop each piece into a Bundt pan.

Bake for 20 to 25 minutes until all pieces are cooked through and the top is golden brown.

Invert onto a plate and serve.

Recipe from Pamela Smith, Board Member, Storey County

New York Black and White Cookies

For cookies:

1¼ cups all-purpose flour
½ teaspoon baking soda
½ teaspoon salt
1/3 cup well-shaken buttermilk
½ teaspoon vanilla
7 tablespoons unsalted butter, softened
½ cup granulated sugar
1 large egg

Put oven racks in upper and lower thirds of oven and preheat to 350° F.

Butter 2 large baking sheets.

Whisk together flour, baking soda, and salt in a bowl. Stir together buttermilk and vanilla in a cup. Beat together butter and sugar in a large bowl with an electric mixer at medium-high until pale and fluffy, about 3 minutes, add egg, beating until combined well. Reduce speed to low and add flour mixture and buttermilk mixture alternately in batches, beginning and ending with flour mixture, and mixing just until smooth.

Drop rounded teaspoons of batter 1 inch apart onto baking sheets. Bake, switching position of sheets halfway through baking, until tops are puffed, edges are pale golden, and cookies spring back when touched, 6-8 minutes total. Transfer to a rack to cool.

For Icing:

2 ¾ cups confectioners' sugar
2 tablespoons light corn syrup
2 tablespoons fresh lemon juice
½ teaspoon vanilla

4 to 6 tablespoons water
¼ cup unsweetened Dutch-process cocoa powder

Stir together confectioners' sugar, corn syrup, lemon juice, vanilla, and 2 tablespoons water in a small bowl until smooth. If icing is not easily spreadable, add more water, ½ teaspoon at a time. Transfer half of icing to another bowl and stir in cocoa, adding more water, ½ teaspoon at a time, to thin to same consistency as vanilla icing. Cover surface with a dampened paper towel, then cover bowl with plastic wrap.

With offset spatula, spread white icing over half of flat side of each cookie. Starting with cookies you iced first, spread chocolate icing over other half. Once icing is dry, cookies keep, layered between sheets of wax paper or parchment, in an airtight container at room temperature for 4 days. (about 5 dozen cookies)

Recipe from Gloria Luongo, NASB Administrative Assistant

Oatmeal Chocolate Chip Cookies

1 1/2 cups un-sifted all-purpose flour
1 teaspoon salt
1 teaspoon baking soda
1 cup solid vegetable shortening
1 cup firmly packed light brown sugar
1/2 cup granulated sugar
1 teaspoon vanilla
2 eggs
2 cups old-fashioned rolled oats
1 (12-oz) package semi-sweet chocolate chips

1. Preheat oven to 350°. Grease baking sheets.
2. Combine flour, salt, and baking soda.

Beat together shortening, sugars, and vanilla in a large bowl until creamy.

Add eggs, beating until light and fluffy. Gradually beat in flour mixture and rolled oats. Stir in chocolate chips.

3. Drop batter by well-rounded teaspoonful on to greased baking sheets. Bake 8 to 10 minutes or until golden. Cool cookies on sheets on wire rack for 2 minutes. Remove cookies to wire rack to cool completely.

Recipe from U.S. Secretary of State Hillary Clinton

Quick Casserole

Take 1 pound of raw hamburger press in to the bottom of a 2-3 quart dish.

Mix 1 can of Campbell's Tomato Soup and 1 can of Campbell's Cream of Celery Soup together; do not add water to the soup.

Pour 1/2 the soup mixture over the meat.

Finely chop 1 stalk of celery and part of an onion.

Sprinkle 1/2 of the celery and onion on top of the soup mixture.

Peel 4 to 6 medium potatoes.

Thinly slice potatoes. Cover the meat and soup mixture with the sliced potatoes.

Sprinkle the remaining chopped onion and celery over the potatoes.

Cover the potatoes with the remaining soup mixture.

Bake in the oven for 45 minutes to 1 hour at 350°.

Recipe from Anita Worden, Board and Superintendent Secretary, Esmeralda County

Reuben's World Best Cinnamon Rolls

Dough Ingredients:

1 package active dry yeast
1/4 cup water
1 cup scalded milk
1/4 cup shortening
1/4 cup sugar
1 teaspoon salt
3 1/2 cups all purpose flour
1 egg

Topping Ingredients:

1 cup sugar
1/2 cup melted butter
3 teaspoons cinnamon
1/2 cup raisins

Soften yeast in warm water. Combine milk, sugar, shortening and salt.

Cool to lukewarm.

Add 1 cup of flour and beat well.

Beat in softened yeast and egg.

Gradually add remaining flour to form soft dough, beating well.

Cover and let rise in warm place until double (about 2 hours).

Turn out on lightly floured surface and roll out 1/2 recipe.

Sprinkle dough with 1/2 cup sugar and 1 1/2 teaspoons cinnamon after you butter the dough.

Then add 1/4 cup raisins.

Roll lengthwise and seal edges.

Cut in 1 inch slices.

Place cut side down on greased pan.

Cover and let rise until double (40 minutes).

Bake 375 degrees for 20-25 minutes. Remove and frost, if desired. Repeat for other half of recipe.

And above all.....Enjoy the eating when ready.

PS: May contain calories and could be fattening.

*Recipe from Reuben D. Palmer, Board Member,
Mineral County, Nevada's Longest Serving School
Board Member*

Roasted Potato, Garlic, and Red Pepper Salad

Ingredients

- 6 garlic cloves, unpeeled
- 3 pounds small boiling potatoes (white, red, or fingerling)
- 2 red bell peppers
- 3 1/2 tablespoons extra-virgin olive oil
- 3 tablespoons balsamic vinegar
- 1/2 cup small fresh basil leaves

- Suggested additions: olives, pine nuts, goat cheese, grilled chicken, tuna, or prosciutto

Preparation

Preheat oven to 450°.

Wrap garlic cloves together in foil.

Halve potatoes and cut bell peppers into 1/2-inch pieces.

In a large bowl toss potatoes, bell peppers, and 3 tablespoons oil with salt and pepper to taste.

Arrange potatoes and bell peppers in one layer in 2 large shallow baking pans and roast in middle and lower thirds of oven (simultaneously, roast wrapped garlic on either rack), stirring occasionally and

switching position of pans halfway through roasting time, until potatoes are tender and golden brown, about 35 minutes.

In a bowl immediately toss potatoes and peppers with 2 tablespoons vinegar and cool.

Remove garlic from foil and squeeze pulp into a small bowl.

With a fork mash garlic with remaining 1/2 tablespoon oil and tablespoon vinegar and toss together with potatoes and peppers and salt and pepper to taste.

Just before serving, add basil.

Serve potato salad at room temperature.

Recipe from Patty Jones, Board President, Elko County

Salad

1 large bunch of broccoli
1 green pepper
Several celery stalks
1 box mushrooms
1 can black olives
1 box cherry or grape tomatoes (cherry tomatoes cut in half/ grape tomatoes whole)
1 packet of dry zesty Italian salad dressing seasoning
1 bottle zesty Italian salad dressing

Chop above veggies into a large bowl.

Sprinkle packet dry seasoning over veggies then pour bottle dressing over and stir.

Refrigerate several hours or overnight.

Recipe from Robert Aumaugher, Superintendent, Esmeralda County

Shortbread Cookies

Makes: 6 dozen 2-inch x 3-inch cookies

Ingredients

- 1-1/2 cups (3 sticks) unsalted butter, softened
- 1-1/2 cups plus 2 tablespoons sugar
- 2 egg yolks
- 2 tablespoons Amaretto (almond liqueur)
- 1 teaspoon each orange and lemon zest
- 3 cups cake flour (not self-rising)
- 1/4 teaspoon salt
- 1 beaten egg white
- Chopped nuts or dried fruit (optional)

Directions

Heat oven to 325°F.

Line a 17 x 12 x 1-inch baking pan with nonstick foil. In large bowl, cream together butter and 1-1/2 cups of the sugar.

Slowly add egg yolks, and beat well until smooth.

Beat in Amaretto and zest.

Stir in flour and salt until combined.

Spread dough evenly into prepared pan, flattening as smoothly as possible.

Brush top of dough with egg white; sprinkle with nuts or fruit (if using) and with remaining 2 tablespoons sugar.

Bake at 325°F for 25 minutes or until brown, turn off oven and allow cookies to sit in oven (with door ajar) for 15 minutes. Cut while slightly warm.

Recipe from U.S. First Lady Michelle Obama

Sin Cake

(This is a very rich cake and one of my daughter's favorites.)

1 can cherry pie filling
1 package chocolate cake mix (Devil's Food works well)
2 eggs

Frosting:

1 cup sugar
5 tablespoons margarine
½ cup milk
1 6 oz package chocolate chips

Do not follow the cake mix directions. Mix eggs and cake mix together. Stir in cherry pie filling. Pour into a 9 x 13 inch pan. Bake at 350° until done (about 35-45 minutes).

Frosting: Boil together for 1 minute sugar, margarine, and milk. Add the chocolate chips, mix well and spread on cake as soon as it comes out of the oven.

*Recipe from Carol Shank, Superintendent
And Board Secretary, Pershing County*

Southwest Lentil / Black Bean Salad

3 cups cooked Lentil (1/2 bag makes 3 cups)
2 cans 15 oz Black Beans (rinse & drain)
2 ears fresh corn (microwave 3 minutes in saran wrap)
1 cup chopped red onion
1 cup green/red pepper
1/4 cup (minced cilantro / parsley mix)

Shake in covered jar

1 cup oil
1/2 cup cider vinegar
1 tablespoons mustard
1-1/2 teaspoons ground cumin
1-2 garlic cloves minced
½ teaspoon salt
1/4 teaspoon pepper

Toss and refrigerate for 2 hours.

*Recipe from Bonnie Kraemer, NASB Business
Manager/Accountant*

Spaghetti Sauce With Country Ribs

2 tablespoons olive oil
4-6 'country-style' pork ribs
(boneless or bone-in)
3 cloves chopped garlic
1 large onion
4 or 5 large cans of diced tomato
(OR about 16 cups fresh
chopped tomatoes)
1 large can tomato paste

1 cup sliced mushrooms (optional)
1 cup sliced celery (optional)
1-2 teaspoons sage (use all spices to taste)
1-2 teaspoons basil
1-2 teaspoons oregano
1-2 teaspoons thyme
1 teaspoon rosemary
1 bay leaf

In a large Dutch oven over medium-high heat, heat oil. Sauté the ribs until well browned on all sides.

Remove ribs and set aside. In the same pan, add the chopped onions and celery.

Sauté until onions are opaque. Add the garlic and continue to sauté, making sure NOT to burn the garlic.

Add the tomatoes, a couple of cans or cups at a time, bringing them to a boil before adding the next tomatoes.

Add the spices and replace the ribs.

Bring back to a boil, stirring occasionally. Turn the heat to low and simmer for at least two hours (six hours would be ideal!), until ribs are fall-apart tender.

Make sure to stir the sauce every 15 minutes or so to keep it from sticking to the pan.

Add the mushrooms. Turn the heat back up to about medium and stir in the tomato paste until the sauce is the thickness you like, and simmer for another 20 minutes or so.

If you've used boned ribs, remove the bones (if it is ready to serve, the meat will have fallen off of the bones already!).

Serve over your favorite pasta and enjoy!
This recipe does make a lot of sauce, serving as many as eight. Leftover sauce freezes great!

Recipe from Pamela Smith, Board Member, Storey County

Strawberry-Pineapple-Banana Jell-O

(This is our favorite family holiday side dish.)

- 1 large package sugar-free strawberry/banana Jell-O
- 1 can crushed pineapple
- 1 package frozen strawberries (sweetened or unsweetened – doesn't matter which)
- 2 Bananas, sliced
- 1 cup chopped walnuts

Dissolve Jell-O in boiling water per directions.

Do not add cold water.

Instead add crushed pineapple, frozen strawberries, bananas and walnuts.

Recipe can be adjusted if you don't want the walnuts and/or bananas.

Recipe from Carol Shank, Superintendent and Board Secretary, Pershing County

Sunshine Cake

- 1 package yellow cake mix
- 11 oz can mandarin oranges
- 20 oz can crushed pineapple
- 3 oz instant vanilla pudding
- 8 oz Cool Whip
- Fresh berries

Topping when cool

Combine:

- crushed pineapple
- Instant vanilla pudding (dry)
- Cool Whip

Decorate with fresh berries

Combine yellow cake mix

- 1-1/4 cup Water (use juice from mandarin oranges)
- 1/3 cup oil
- 3 eggs

Blend in mandarin oranges with mixer

Refrigerate

Bake cake according to package instructions.

Recipe from Bonnie Kraemer, NASB Business Manager/Accountant

Sweet Potato Biscuits

(Perfect for the holidays!)

5 cups flour
1 cup brown sugar
2 tablespoons baking powder
1 1/2 teaspoons ground cinnamon
1 teaspoon salt
1 teaspoon ginger
1/2 teaspoon allspice
1 cup shortening
2 cups roasted mashed sweet potato, cooled
1 cup heavy cream
1 cup toasted pecans

Preheat oven to 350°

In a large bowl, stir together the flour, brown sugar, baking powder, cinnamon, salt, ginger, and allspice

Add the shortening and cut in using two knives until crumbly

Add the sweet potato and mix well using a wooden spoon

Add the cream and pecans. Stir until just moistened.

Turn the dough out onto a lightly floured surface. Roll to 1 1/2 inches thick. Cut with a 2 in. floured biscuit cutter. Place biscuits 1 inch apart on ungreased baking sheets and bake 12-15 minutes.

*Recipe from Assemblywoman Debbie Smith
District 30*

Taco Soup

1 lb ground beef
1 medium onion, diced
1 package taco seasoning
1 16 oz can corn (drained)—Mexican Style is good
1 16 oz can beans (drained & rinsed)—black, pinto or kidney
1 or 2 16 oz cans Mexican style stewed tomatoes
1 8 oz can tomato sauce
Water to desired consistency.

Brown beef with onion.

Drain.

Mix all other ingredients and simmer at least 30 minutes.

Serve with chips, cheese, sour cream, etc.

Sharla's notes: I use black beans and I use S & W brand tomatoes. This is a great recipe because it's fast and inexpensive to make, but still tasty and fairly nutritious. Hope you enjoy it!

*Recipe from Sharla Hales, 2008 NASB President,
Douglas County*

Turtle Soup without Turtle Meat

[Turtle soup made from real turtles is a Southern tradition; however, some people are squeamish about using turtle meat and some people don't want to go to the trouble of cleaning turtle meat. This recipe is an alternative for mock turtle soup.]

1 large onion, finely chopped
1 cup minced celery (4 stalks)
1 tablespoon unsalted butter with 2 tablespoons olive oil
2 lbs meaty oxtails
1 garlic clove, mashed or crushed
3 whole cloves
1/4 teaspoon thyme
1 teaspoon oregano
1 bay leaf
1/4 teaspoon allspice
1 tablespoon all-purpose flour
3 cups hot water
3 cups real chicken stock [not from a cube]
1 cup peeled and chopped tomatoes
1/2 teaspoon pepper
1/2 thin-skinned lemon, chopped (rind and all)
1 tablespoon parsley
2 hard boiled eggs

Brown onion and celery in the butter and oil, add the oxtails and brown slightly.

Add the spices and herbs, then stir in the flour until it bubbles, adding more butter and oil as needed.

Pour in the hot water and stock and bring to a boil.

Add the remaining ingredients, except the egg and sherry.

Simmer for 2 hours or longer. The longer the simmer, the more flavorful.

Remove the oxtail, cut the meat and marrow away, then add back to the soup and discard the bones.

When ready to serve, chop the eggs coarsely and stir into the soup.

Ladle into bowls, stir in a teaspoon or tablespoon of sherry to each, top with very little parsley.

For a true turtle soup recipe, go to <http://www.astray.com/recipes/?show=Commander's%20turtle%20soup>

Recipe from Dotty Merrill, NASB Executive Director

Under-the-Sea Salad

1 large package lime Jell-O
1 large package lemon Jell-O
1 large can pears
1 large package cream cheese

Prepare lime Jell-O in a 9 x 13 casserole pan, following package directions.

Refrigerate until set.

In a large bowl, prepare lemon Jell-O, also following package directions.

Tear the cream cheese into small pieces and gently stir into the Jell-O until completely mixed (it will be somewhat creamy, with bits of cream cheese).

Dice the pears and add them to the lemon Jell-O mixture.

Carefully pour the lemon Jell-O mixture over the set lime Jell-O and chill until completely set.

When you serve the salad, cut into squares and flip over so that the lemon-cream cheese mixture is under the green 'sea.'

*Recipe from Pamela Smith, Board Member,
Storey County*

Waldorf Salad Dressing

1 cup sugar
1 rounded tablespoon flour
1 egg, beaten
1 cup boiling water
1 tablespoon butter
2 tablespoons vinegar

Mix sugar, flour and egg with just enough water to make a little paste.
Stir into boiling water and cook 1 minute. Add butter and vinegar.

Cool and use on apples or other fruit salad.

*Recipe from Gloria Luongo, NASB Administrative
Assistant*