

Banana Pudding

(The Best You'll Ever Taste!)

1 large box Jello Instant Vanilla Pudding
1 can Eagle Brand Milk
4 bananas, sliced
12 oz. Cool Whip
Vanilla Wafers

Mix pudding according to directions on box. Add Eagle Brand Milk. Stir in bananas.

Crush small amount (10) vanilla wafers in food processor. Spread half in bottom of dish. Save the remaining wafers for the top.

Alternate and layer pudding/bananas, Cool Whip, whole vanilla wafers. End with Cool Whip and sprinkle with remaining wafers. Place red cherries with stems on the top!

Satsuma Spoon Rolls

1 pkg. yeast
2 c. very warm water
1-1/2 sticks melted margarine
1/4 c. sugar
1 egg, beaten
4 c. self-rising flour

Take 1/2 c. warm water and dissolve yeast.

Melt margarine; mix with sugar and water in large bowl. Add egg. Add dissolved yeast to mixture. Add flour. Stir. Place in airtight bowl. Cook at 350 degrees for approximately 20 minutes. Can store in refrigerator up to one week.

Copper Carrots

2 lbs. carrots, sliced
Salt to taste
1 small green pepper, chopped
1 medium onion, chopped
1 can tomato soup
1/2 c. salad oil
3/4 c. vinegar
1 tsp. Poupon mustard
1 tsp. worcestershire sauce
Pepper to taste

Mix all ingredients. Refrigerate overnight before serving.

"Miss Maggie's" Potatoes

4 c. rich mashed potatoes
1 c. chopped onions
1/2 c. mushrooms, chopped
1 stick margarine
1 c. sour cream
2 dashes salt and pepper
1 T. lemon juice
Shredded cheddar cheese

Mash potatoes and prepare for serving (salt, pepper, milk). Cook onion and mushrooms in margarine very slowly for 5-10 minutes. Add sour cream, lemon juice, salt and pepper. Place half of potatoes in casserole dish and spread filling over potatoes. Spread remaining potatoes over the filling. Top with cheese.

Bake at 350 degrees until bubbling hot.

Broccoli Salad

1 large bunch or 2 small bunches of broccoli
2 c. purple grapes cut in half
6 pieces of bacon crisp, crumbled
2 T. dried minced onions, rehydrated.
Dressing (see below)

Cut florets into small bite size pieces. Add grapes, crumbled bacon and onion. Mix well.

Dressing

1 c. mayonnaise
1/2 c. sugar
2 T. red wine vinegar.

Mix well. Mix with salad just before serving. Recipe can be doubled easily.