

The Indigo Home Recipe Book

Welcome to the Indigo Home kitchen. These are some of Bentley's favorite recipes as prepared by Head Chef Bryan. Bentley reminds you to be very careful in the kitchen—be sure to get your parents' permission (and help) before trying any of these recipes.

MYSTERY CAKE

(UFO Surprise Cookies continued)

Mix together:

- 2 cups sugar
- 3 eggs
- 1 cup Wesson oil

Add alternately:

- 2 cups flour
- 1 cup buttermilk
- 1 teaspoon nutmeg
- 1 teaspoon salt
- 3 teaspoon baking soda
- 1 teaspoon ground cloves
- 1 teaspoon ground cinnamon

Add:

- 2 junior jars baby prunes
- 1 cup finely chopped walnuts (or pecan meal)

Bake in ungreased tube pan at 375 degrees for 50-60 minutes. Sprinkle lightly with powdered sugar.

Blend in:

- 2 eggs, unbeaten
- 2 tablespoons water
- 1 teaspoon vanilla

Beat well. Add:

- Dry ingredients, mix thoroughly.
- Cover and refrigerate at least 2 hours.

Open:

- 1 package of Trader Joe's UFO's Chocolate Mint wafers.

Enclose each wafer in about 1 tablespoon of chilled cookie dough. Place on greased baking sheet about 2 inches apart. Top each cookie with a walnut half. Bake in a moderate oven, 375 degrees, for 10 to 12 minutes.

UFO SURPRISE COOKIES

Makes 4½ dozen.

Sift together:

- 3 cups sifted flour
- 1 teaspoon baking soda
- ½ teaspoon salt

Cream:

- 1 cup butter (half shortening may be used)

Gradually add:

- 1 cup sugar
- ½ cup firmly-packed brown sugar, creaming well

CARROT/JELL-O DELIGHT

Enough for 8.

- 1 bunch carrots
- 1 apple or pear
- 1 small can crushed pineapple
- 1 large-size box Jell-O
- 2½ cups water

Using a salad shooter or grater, grate the carrots and the apple or pear. To this mixture add the pineapple.

Microwave 2½ cups of water on high for 5 minutes and add the Jell-O to the water, and mix. When mixed, pour into the container holding the grated mixture and place in the refrigerator to gel.

Tip: Try this with your favorite flavor of Jell-O, or even mix flavors to create your own taste delight.

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YUMMY POTATO SALAD

- Potatoes
- Onion
- Celery
- Miracle Whip
- Pickles and juice
- Pimentos
- Pickle relish
- Paprika
- Eggs (hard-boiled)

The quantity of each ingredient will depend on the number of people to be served.

Several steps in the preparation of the salad make the difference in the taste.

Potatoes are washed and then boiled with the jackets (potato skins) on. When the potatoes are soft enough that a fork will easily enter them, remove the pan from your stove and drain off the water.

Important step: Before the potatoes cool, gently peel off the jackets and cut the potatoes into small pieces. Care must be taken not to burn your hands while cutting up the hot potatoes.

Chop up the onion and celery and add to the potatoes. Peel and cut up the eggs into the mixture. Now add the pimentos. Cut up and add several dill pickles and several large spoonfuls of pickle relish to the mix. Add pickle juice to the Miracle Whip to make it easier to mix. Thoroughly mix, so each potato piece is covered. Sprinkle lightly with paprika to add color. Chill before serving. This potato salad tastes even better the next day.

CALICO BEANS

- ½ - 1 pound ground round beef
- ½ - 1 pound diced bacon
- 1 cup chopped onion
- ½ cup ketchup
- 1 teaspoon salt

(Calico Beans continued)

- 2 teaspoons prepared mustard
- 4 teaspoons cider or white vinegar
- ¾ cup firmly packed light brown sugar
- 1 can (30-ounce) pork and beans
- 1 can (15-ounce) garbanzo beans, drained
- 1 can (15-ounce) kidney beans, drained
- 1 can (15-ounce) ranch-style beans, drained

Cook the ground beef, bacon and onion in a large skillet until the meat loses color and the onions are tender. Drain only if there is an excessive amount of fat.

Stir in the ketchup, salt, mustard and vinegar. Combine the remaining ingredients in a 3-quart casserole. Stir in the meat mixture. Cover and bake at 350 degrees for 40 minutes.

BROCCOLI/CAULIFLOWER EXTRAVAGANZA

Serves 8.

- 1 head cauliflower
- 2 broccoli crowns
- 1 cup raisins or Craisins
- 1 apple or pear
- 1 tablespoon vinegar
- ¼ cup sugar
- 1 cup Miracle Whip
- 2 slices onion

Cut the broccoli, cauliflower and apple or pear into bite-size morsels in the same bowl. Dice the onion and add to the bowl. Add the raisins or Craisins to the bowl. In a separate bowl, mix the Miracle Whip, vinegar and sugar. Add this mixture to the vegetable mix and fold together until each piece is coated. The type of vinegar you use will alter the taste (your choice).

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(Broccoli/Cauliflower Extravaganza continued)

Variation: For additional flavor, take ½ pound of frozen bacon and slice vertically across the strips into about ½- to ¾- inch-wide pieces. Place these strips in a microwaveable dish, cover with a paper towel, and heat on high for 5 minutes. Use care when removing the dish from microwave. Pour off the grease, and break up the bacon with a fork, then add the bacon to the salad. Cutting the bacon while frozen and microwaving it will make it easier to have small bits in the salad. Adding nuts or seeds (such as sunflower) will make it an even more tasty salad. Customizing can make this a true salad lover's delight.

HOMEMADE SLOPPY JOES

- 2 pounds lean ground beef
- 1 medium onion, finely chopped
- 2 green peppers, finely chopped
- 2-3 tablespoons olive oil
- 1 small bunch celery, finely chopped
- 1 small can tomato sauce
- ketchup
- chili powder
- ¼ teaspoon salt
- ¼ teaspoon black pepper

On top of a stove using medium heat, in a large skillet or 3-quart Dutch oven, brown the onion, green pepper and celery in the olive oil. Once these ingredients are nicely browned, add the ground beef and brown until fully cooked. Drain off any excess grease. Add the can of tomato sauce, salt, black pepper and stir well. Add ketchup till mixture is desired texture. Add chili powder to taste.

Tip: Chili-powder seasoning will become a little stronger tasting the longer the mixture is left to simmer, so be careful not to add too much too soon. Usually 1-2 teaspoons will be a good start.

ULTIMATE PUMPKIN BREAD

Makes 2 large loafs.

- 1½ teaspoon nutmeg
- 3 cups sugar
- 4 eggs
- 1 cup cooked pumpkin
- 2 teaspoon baking soda
- ¾ cup chopped walnuts
- 2 teaspoon ground cinnamon
- 1 cup oil
- 1½ teaspoon salt
- 2/3 cup water
- 3 cups flour

Combine the sugar and eggs together in a large bowl. Stir in the pumpkin, water and oil until well-blended. Add the nutmeg, baking soda, cinnamon, salt, flour and walnuts. Stir well to combine all the ingredients. Pour into loaf pans. Bake at 350 degrees for 1 hour.

CHERRY CHEESECAKE TARTS

Makes 24 tarts.

- 2 (8-ounce) packages of cream cheese
- ¾ cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 teaspoon lemon juice
- Cool Whip

Mix above ingredients well.

Line cupcake pan with cupcake papers. Put a vanilla wafer in each cupcake paper. Put approximately 1 tablespoon of the above mixture on top of each vanilla wafer. Bake 15 minutes at 350 degrees. (Divide the cream cheese mixture into 24 equal cupcakes.)

Put 1 teaspoon (about 3 cherries each) cherry pie filling on each tart while still warm. Cool. Before serving, top with a

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teaspoon of Cool Whip.

HEAVENLY FRUIT BARS

Makes an 8-by-8-inch pan. Cut into bars.
Great dessert for the holidays, or any occasion.

- 1 can Eagle-brand condensed milk
- 2 cups chopped dates
- 1 cup chopped walnuts
- 3 cups shredded coconut

Mix all ingredients into a buttered dish and bake 25 minutes at 325 degrees. Let cool. Keep refrigerated.

YOUR-TASTE COOKIES

Choose the taste you like. Today, cookies are easy to prepare. Why, you don't even need cookie mix. Try using muffin mix, mixing the package the same as you would a cookie mix package for baking, and you have a wide range of flavor. Add your favorite nuts, fruits or flavoring and end up with your own taste-preference cookie. Just $\frac{1}{4}$ cup of shortening, 1 egg and a tablespoon of water, and you can make cookies from any muffin mixture. Adding your choice of taste delights makes your cookies even more special.

Note: Use the same temperature as what the muffin mix calls for.

OLD-FASHIONED OATMEAL COOKIES

Makes 6½ dozen cookies.

- 1 cup raisins
- 2 eggs
- 1 cup water
- $\frac{3}{4}$ cup butter or shortening
- $1\frac{1}{2}$ cups sugar
- 1 teaspoon vanilla
- 1 teaspoon baking soda
- $\frac{1}{2}$ teaspoon baking powder
- 1 teaspoon salt
- 1 teaspoon ground cinnamon
- $\frac{1}{2}$ teaspoon ground cloves
- 2 cups oatmeal
- $2\frac{1}{2}$ cups flour
- $\frac{1}{2}$ cups chopped walnuts

Simmer the raisins and water over medium heat until the raisins are plump, about 15 minutes. Drain the raisins, reserving the water. Mix butter or shortening, sugar, eggs and vanilla. Stir in raisins and water. Blend in remaining ingredients. Drop by spoonfuls about 2 inches apart onto ungreased baking sheet. Bake 8-10 minutes.

Recipes courtesy of Virgil and Lucy Falkner and their daughter, Connie.