
OFFICE OF BEHAVIORAL HEALTH
PREVENTION & FEDERAL GRANTS

HOLIDAY COOKBOOK

JILL MAYS, DIRECTOR

Recipes from our family to yours





CONTRIBUTORS

Katherine Cooper

Ellen Dean

Donna Dent

Barbara Dorman

Jennifer Dunn

Judy Geiger

Malinda Gowin

Nykia Greene-Young

Rachael Holloman

Brian Le

Veronica Mahathre

Jill Mays

Latessa Pearson

Dawn Peel

Ronald Pounds

RESOURCES FOR SUPPORT THIS HOLIDAY



The Georgia Crisis and Access Line (GCAL) provides 24/7 free and confidential crisis intervention and access to mental health, substance misuse, and intellectual and developmental disability services.



*The Georgia COVID-19 Emotional Support Line provides free and confidential assistance to callers needing emotional support or resource information as a result of the COVID-19 pandemic. The Emotional Support Line is staffed by volunteers, including mental health professionals and others who have received training in crisis counseling from 8 am - 11 pm.**



BEVERAGES

*NON-ALCOHOLIC

*Play music while you cook.
Otis Redding, Mariah Carey,
whatever your flavor.*

RUTH'S HOLIDAY PUNCH

FROM THE KITCHEN OF

JILL MAYS

Not a low-calorie beverage 🍷

Warning: Place in an area with easy and open access. If your family and friends are anything like mine, they will flock to this beverage!!



INGREDIENTS

- 1 package cherry Kool-Aid drink mix
- 2 cups sugar
- 1 2-liter bottle lemonade
- 1 64-oz bottle pineapple juice
- 1 64-oz bottle cranberry juice
- 1 2-liter bottle ginger ale
- 2 cups pineapple chunks
- 1 orange, sliced
- 1 jar Maraschino cherries with stems

DIRECTIONS

Mix all ingredients together in a large punch bowl, top with fruit, serve cold with ice on the side.

SNACKS

*Make memories with your
family in the kitchen.*



GO GO BALLS

FROM THE KITCHEN OF

VERONICA MAHATHRE

Stay energized while you're on the go in life. And remember, in the words of famous Transcendentalist, Ralph Waldo Emerson, "Life is a journey, not a destination." Enjoy these delightful, healthy breakfast cookies throughout your journey... and even better with a friend. Happy holidays!

Corey brightens and shares my Journey!



INGREDIENTS

3 cups old fashioned oats
1 cup flour (whole wheat or white wheat)
2/3 cup wheat germ
1 tsp salt
1/3 cup brown sugar
2/3 cup flax seed (optional)
1 1/2 stick unsalted butter (cold)
1/3 cup chocolate chips
1/3 cup butterscotch chips



DIRECTIONS

Set oven to 375 degrees Fahrenheit. Mix dry ingredients of oats, flour, wheat germ, salt, and brown sugar all together. Grate cold unsalted butter and mix really well with hands.

Add flax seed, chocolate chips, and butterscotch chips after it's been mixed. You can add other fun ingredients if you'd like (like dried fruit, nuts, coconut flakes, etc.).

Once mixed, form bite sized balls of the mixture and evenly line up balls on a baking sheet. Put in the oven at 375 degrees Fahrenheit for 9 minutes. And then flip them over and bake for another 9 minutes. Works best in convection oven.

CHEESE STRAWS

FROM THE KITCHEN OF

MALINDA GOWIN

Source: Four Oaks community-published cookbook

These are traditional Carolina cheese straws and they are one of my favorite holiday treats that my family makes every year. The recipe comes from a cookbook that was published by community members in my hometown as a kid. This recipe was submitted by my elementary school principal!

INGREDIENTS

- 1 1/2 cup plain flour
- 1 stick margarine
- 1/2 tsp paprika
- 1 (8 oz) package sharp cheddar
- 1/2 tsp salt
- 1/4 tsp cayenne

DIRECTIONS

Cream all ingredients together and knead thoroughly. Roll into pieces about the size of a pinky finger and flatten with a fork. Bake at 350 degrees Fahrenheit for 10 minutes.

For greatest culinary experience, consume cheese straws with sausage balls.



SAUSAGE BALLS

FROM THE KITCHEN OF

MALINDA GOWIN

Source: AllRecipes.com

Pairs well with cheese straws.

My dad makes these several times during the cold months of the year, and they're always a huge hit. Store the extra balls in a plastic bag with a paper towel to soak up grease in the fridge. As leftovers, they can be microwaved but don't overheat them.

INGREDIENTS

6 cups baking mix (such as Bisquick)
2 pounds shredded extra sharp cheddar cheese
1 pound sage-flavored pork-sausage, at room temperature
1 pound hot pork sausage, at room temperature



DIRECTIONS

Preheat oven to 300 degrees Fahrenheit. Grease a baking sheet.

Mix baking mix, cheddar cheese, sage-flavored pork sausage, and hot pork sausage together in a bowl. Roll mixture into golf ball-sized balls. Arrange balls on prepared baking sheet. Bake in preheated oven until balls are no longer pink in the middle and browned on the outside, 25 to 30 minutes.

Tips from the Sausage Ball King (aka my dad):

- More cheese = more grease
- Use a high-quality sausage, like Neese's or Bass Farm
- Using a cheap sausage will make everything greasier
- If you increase the proportion of baking mix, it'll make a "breadier" ball
- If you increase the proportion of meat, it'll make a meatier ball (this is how my family likes it)
- For best results, shred your own cheese from a block rather than using pre-shredded cheese. Pre-shredded cheese is coated so it doesn't stick together in the bag so it doesn't mix as well as freshly shredded cheese.



SIDES

Use cooking and following a recipe to take your mind off your worries.

CANDIED SWEET POTATOES

FROM THE KITCHEN OF

RON POUNDS

This recipe is an old family recipe shared with me many years ago by a friend. It's become one of our Thanksgiving staples and now has become part of my family's Thanksgiving tradition as well (in fact, my niece's boyfriend told me he comes to our Thanksgiving dinner every year just for this casserole 😊). The best traditions are those shared by others that we can add to enrich our holiday traditions.

INGREDIENTS

6-8 medium sweet potatoes
1 stick real butter
1 package dark brown sugar
Cinnamon
Salt
1 package large marshmallows



DIRECTIONS

Wash the sweet potatoes and cut them in halves and place in your pan of water. Boil the sweet potatoes until soft, not mushy. After they are done drain the water and place in an ice bath (ice and cold water). Let them cool for a minute or so and they will be much easier to peel off the potato skin.

In an 8x8 inch or 9x12 inch glass dish, lay several pats of butter on the bottom. Place a layer of sliced sweet potatoes on the pats of butter and then place additional pats of butter on this first layer and then add a small sprinkle of salt, then cinnamon, and then generously sprinkle the brown sugar over the top. Repeat the layering process, add another layer of sweet potatoes, sprinkle salt, then cinnamon, and top again with brown sugar adding additional pats of butter on the top.

Bake at 350 degrees Fahrenheit for 2 hours. After 2 hours, lower the heat to 200 degrees for an additional 30 minutes.

Take out of the oven and cover the top fully with large marshmallows and then bump the temperature back up to 350 degrees and place back into the oven and the look of the marshmallows will be brown and melted, creating the topping. This should occur in about 5 minutes of baking time.

Remove from oven and then you are ready to serve.

KALE SALAD WITH CHEDDAR

FROM THE KITCHEN OF

INGREDIENTS

NYKIA GREENE-YOUNG



- 4 cups kale or a large bag of pre-cut kale
- 1 cup chopped walnuts
- 2 apples diced (sweet apples such as Fuji, Gala, or Sweet Lady)
- 1 cup shredded cheddar cheese
- 2 tbsp of lemon juice
- 1/2 cup blue cheese dressing
- 1/2 cup raspberry vinaigrette dressing

DIRECTIONS

Combine kale, walnuts, applies, and cheese in a bowl. Whisk lemon juice and both dressings in a bowl. Add the wet ingredients to the salad and toss to coat the whole salad.

GOD-MOMMY ANNIE B.'S CREAMY CORN PUDDING

FROM THE KITCHEN OF
JILL MAYS

As a little girl, I spent many days sitting in my "Godmother's" kitchen learning how to make lots of southern traditional recipes that she brought with her to Kentucky from Alabama. I learned so much about hospitality from her, and to this day I strive for my guests to think the same as the motto that hung on her wall: "No matter where I serve my guests, it seems they like my kitchen best."



INGREDIENTS

5 large eggs
1/3 cup butter
1/4 cup white sugar
1/2 cup half and half
4 tbsp cornstarch
1 tsp vanilla extract
1 tbsp nutmeg
1 regular can whole kernel corn, drained
2 regular cans cream-style corn (can also use one tube of frozen cream-style corn
Vegetable oil spray



DIRECTIONS

Preheat oven to 400 degrees Fahrenheit. Spray a 9x13 inch baking dish with vegetable cooking spray. Melt butter in a saucepan or in microwave. Mix cornstarch and half & half in a cup until well blended. In a large bowl, lightly beat eggs. Stir in melted butter, sugar, cornstarch/half & half mixture, vanilla, and nutmeg. Add in drained corn and creamed corn; blend everything together well. Pour into the greased 9x13 inch baking dish coated with vegetable spray. Bake for 40-50 minutes until golden brown and center is set (not runny).

PORTLAND SALAD

FROM THE KITCHEN OF

ELLEN DEAN

Here is a recipe for Portland Salad: a simple green salad that is a nice contrast to the delicious but heavy traditional Thanksgiving casseroles. My vegetarian loved ones are always glad to see this dish on the table 😊

I encountered a version of this salad during a trip to Portland, Oregon a few years ago, and I thought it was the best salad I had ever eaten! I have made a few adjustments to it over the years, to make it a bit heartier and more filling.

Happy Holidays to the OBHPFG family!

INGREDIENTS

Butter lettuce
Slices of pear
Slices of avocado
Small, thinly shaved slices of parmesan cheese

Buttermilk dressing (Simply Dressed from the grocery store is fine, or you can make your own)

Optional: Roasted, chopped nuts of some sort (hazelnuts are especially good)

DIRECTIONS

Mix everything together in a pretty serving bowl. That's all!



SQUASH CASSEROLE

FROM THE KITCHEN OF

DAWN PEEL

This recipe is an old family recipe shared with me many years ago by a friend. It's become one of our Thanksgiving staples and now has become part of my family's Thanksgiving tradition as well (in fact, my niece's boyfriend told me he comes to our Thanksgiving dinner every year just for this casserole 😊). The best traditions are those shared by others that we can add to enrich our holiday traditions.

INGREDIENTS

1 stick butter
1 cup shredded sharp cheddar cheese
4 eggs
1 cup crushed saltine crackers
3/4 cup Miracle Whip
5 cans yellow squash
1 small onion, chopped
1 tsp salt
1 tsp pepper
1/2 cup crushed Ritz crackers

DIRECTIONS

Combine all ingredients, mix well, and cook in a greased 9 x 13 inch baking dish. Cook for 70 minutes in a 350 degree Fahrenheit oven.



THE MOST A "MAYS" ING AU GRATIN POTATOES EVER

FROM THE KITCHEN OF

JILL MAYS

I lost my Mom, Ruth Duncan, suddenly in 2013. Since then, holidays have been a bit challenging, but one of the things my Mom loved to do was have family and friends over to sit and enjoy each other's company around the dinner table. So one of the ways I remember my Mom and the wonderful memories that were created around delicious food is to prepare some of her most delicious recipes, like au gratin potatoes. I've updated her recipe with a twist of my own to give it an extra special flavor.

INGREDIENTS

4 large potatoes, sliced into 1/4 inch slices
1-7.5 oz container of Philadelphia Cream Cheese Onion & Chive spread
1/2 stick butter
3 tbsp all-purpose flour
1/2 tsp salt
1/2 tsp pepper
1 tsp garlic powder or minced garlic
2 cups heavy cream
1 1/2 cups shredded cheddar cheese
1 tsp smoky paprika
2 tbsp chopped chives or parsley



DIRECTIONS

Preheat oven to 350 degrees Fahrenheit. Butter (or use vegetable spray) a medium casserole baking dish. Boil potato slices until just fork tender. Drain potatoes and add to baking dish; season with salt and pepper to taste. In a medium-size saucepan, melt butter over medium heat. Mix in flour, salt, and pepper, stirring constantly with a whisk for one minute until a roux (paste) forms. Stir in heavy cream, cream cheese spread, and simmer until mixture has thickened; season with salt and pepper to taste. Stir in cheese all at once, and continue stirring until melted and the sauce is swirled white and orange (you can still see the cheddar cheese). Pour sauce over the potatoes. Bake 3-45 minutes until golden brown and bubbly. Garnish with smoky (or regular) paprika and chopped chives or parsley. Serve.



MAINS

Feed your soul with feel-good comfort foods on occasion.

BROCCOLI, RICE, & CHEESE CASSEROLE

FROM THE KITCHEN OF

BARBARA DORMAN



INGREDIENTS

2 10-oz packages frozen chopped broccoli
3 cups instant rice

1 10.75-oz can condensed cream of mushroom soup

1 10.75-oz can condensed cream of chicken soup

1 1/4 cups water

1 16-oz package Sargento cheddar cheese, cubed

1 tbsp butter

2 stalks celery, chopped

1 large onion, chopped

salt and pepper to taste

Yields 10 servings

Rice Tip: For more flavor, add two bouillon cubes to boiling

DIRECTIONS

Cook broccoli and rice according to package directions. Preheat oven to 350 degrees Fahrenheit (175 degrees Celsius).

In a medium saucepan over low heat, mix cream of mushroom soup, cream of chicken soup, and 1 1/4 cups water. Gradually stir in cheese until melted. Be careful that the cheese doesn't burn.

Melt butter in a large skillet over medium-high heat. Add celery and onion and cook until soft, stirring often.

In a large mixing bowl, combine broccoli, rice, soup/cheese mixture, celery and onion. Season with salt and pepper. Pour mixture into 9x13 inch baking dish.

Bake in the preheated oven for 45 minutes, until bubbly and lightly brown.

CHICKEN CORDON BLEU

FROM THE KITCHEN OF

DONNA DENT

My dad's favorite
French treat!



Source: Valerie Estelle
at Little Ogeechee
Baptist Church

INGREDIENTS

4 whole chicken breasts, boned and
skinned
8 2x2-inch pieces Gruyere cheese or
Swiss cheese
1 cup fine breadcrumbs
1/2 tsp pepper
8 thick slices boiled ham
1 stick butter
1 tsp salt
1/2 tsp poultry seasoning and/or 1/2 tsp
Beau Monde seasoning

DIRECTIONS

Slice into the side of each chicken breast to create a pocket. Fold ham around cheese and tuck into pocket of chicken breast. Melt butter in pan and rolled stuffed chicken breast in the butter. In another bowl combine breadcrumbs and seasonings. Roll chicken in this, coat well. Place in butter baking dish, top with another pat of butter and bake at 400 degrees Fahrenheit for 40 minutes. This recipe does not call for Supreme Sauce - however it adds an extra gourmet touch for those who like sauces or gravies. Do serve with Oven Perfect Rice.

Supreme Sauce

Melt 3 tbsp butter and stir in 3 tbsp flour. Heat about 30 seconds, remove from heat and stir in 2 chicken bouillon cubes dissolved in 1 3/4 cups boiling water. Return to heat and stir constantly until thick and it comes to a boil. Beat 1/2 cup heavy cream and 2 egg yolks together until well blended and stir a small amount of hot mixture to this. Return egg mixture to saucepan. Cook over low heat; stir constantly just until mixture comes to a boil. Remove from heat and stir 1/2 tsp paprika, 2 tsp lemon juice, and 2 tbsp finely chopped mushrooms.

Oven Perfect Rice

Ingredients:

2 1/2 cup water
1 package dry onion soup mix
1 1/2 white long grain rice
1 stick butter (not melted)

Stir ingredients together in baking dish and cover. Bake at 350 degrees Fahrenheit for 1 hour. Stir once after 30 minutes.

CREAMY PESTO PASTA BAKE

FROM THE KITCHEN OF

MALINDA GOWIN

One of my favorite dishes to make! I love the homemade pesto and how sweet cherry tomatoes get when they've been baked.

Fusilli is the spiral-shaped pasta, but it's fun to use other pasta shapes in this dish, too, like bowties or penne.

Source: Tasty

INGREDIENTS

- 4 cups fresh basil
- 2 cloves garlic
- 1/2 cup pine nuts
- 3/4 grated parmesan cheese
- 1/3 cup olive oil
- 1/4 cold water
- 1/2 heavy cream
- 1 tsp salt
- 1/2 tsp pepper
- 12 oz fusilli pasta, al dente
- 1 cup cherry tomatoes, halved
- 1 cup grated parmesan cheese
- 8 oz mozzarella ball

DIRECTIONS

To make the pesto, mix basil, garlic, pine nuts, 3/4 cup parmesan, cold water, heavy cream, salt, and pepper in a food processor for about 30 seconds. Add in olive oil. Process until combined, set aside.

Cook fusilli to very al dente, or about 3-4 minutes before the package instructs for cook time, then drain pasta. Halve cherry tomatoes. In a skillet or casserole pan, mix fusilli, cherry tomatoes, and pesto. Top with 1 cup grated parmesan and mozzarella balls.

Bake at 400 degrees Fahrenheit for 10-15 minutes, or until mozzarella has melted. Garnish with additional parmesan and fresh basil. Serve immediately.



LE EASY SPICY SHRIMP FETTUCINE ALFREDO

FROM THE KITCHEN OF

BRIAN LE

In case anyone wants a seafood plate that is a bit spicier to warm them up!



INGREDIENTS

1 pound shrimp, de-veined and peeled
1 tbsp paprika
2 tbsp cayenne pepper
3 tbsp garlic powder
4 garlic cloves, diced
1/2 tbsp sea salt, plus more for pasta water
Olive oil, for pasta water
1 pound pasta (use any shape you'd like!)
1 jar alfredo sauce
1 tbsp red pepper flakes
1 tbsp black pepper

DIRECTIONS

Season shrimp with paprika, cayenne pepper, 1 tbsp garlic powder, diced garlic, and sea salt. Add vegetable oil to coat the pan for searing. Pan sear all the shrimp until fully cooked. Set aside shrimp in a heat-retaining container.

Fill a pot with water and add 2 sprinkles of sea salt and 2 splashes of olive oil. Bring water to a boil. Add pasta to the low boiling water. Cook according to package instructions. Drain water and add butter and olive oil to your preference and to prevent sticking. Add preferred can of alfredo sauce. Add and mix evenly 2 tbsp garlic powder, red pepper flakes, and black pepper. Add the cooked shrimp (saving a few for garnish).

Serve onto plate. Garnish with a few shrimp and parsley flakes.



DESSERTS

*Don't worry about being
perfect. Just have fun with
it.*

ZELEAN'S RED VELVET CAKE

FROM THE KITCHEN OF

DONNA DENT



INGREDIENTS

2 sticks butter
3 cups sugar
5 eggs
3 1/2 cups flour
1 cup buttermilk
1 tbsp cocoa
1/2 tsp salt
1 tsp vinegar
1 tsp baking soda
2 oz red food coloring
2 tsp vanilla



This is the cake my mom made for my birthday every year. It's the only time I ate red velvet cake. I hope it brings you and your family the same joy it brings me.

DIRECTIONS

Cream butter and sugar in a large bowl. Add eggs one at a time. Mix flour, cocoa, and salt together. Add flour mixture and buttermilk alternately. Fold in red food coloring. Dissolve baking soda in vinegar and add to batter. Fold in vanilla. Bake 3 layers at 350 degrees Fahrenheit for 35-40 minutes.

To make the cream cheese frosting:

1 stick butter
1 1/2 cup nuts, chopped
1 box confectioner sugar
1 8-oz package cream cheese
1 tsp vanilla

Cream butter and cream cheese. Add sugar. Blend well. Add vanilla. Fold in pecans. Frost cake.

CHOCOLATE PECAN PIE

FROM THE KITCHEN OF

KATHERINE COOPER

Happy Holidays! My Chocolate Pecan Pie is an extra sweet take of a southern classic pie. I have been making this pie every holiday season since I was 13 years old when my mom first taught me. Throughout the years, this pie has become a requirement at every family holiday gathering. I typically make 3 to 4 of these pies during the months of November and December. As a warning, this pie is not for someone who is looking to reduce their sugar intake!



INGREDIENTS

If making pie crust:

1 1/4 cups all-purpose flour

1/4 tsp salt

1/2 cup butter, chilled and diced

1/4 cup ice water

Pie Filling:

1 cup dark corn syrup (I like to use the Karo brand because it comes in a plastic bottle and is easier to pour out. Also, half a bottle of the Karo syrup is 1 cup)

4 large eggs

1 cup sugar

2 tbsp melted butter

1 tsp vanilla extract

1 cup pecans

1/2 bag chocolate chips (I like the Ghirardelli Semi-Sweet Chocolate Chips
Whipped cream (optional)

DIRECTIONS

You have two options here, you can either make your own pie crust or buy it. I recommend just buying a frozen deep-dish pie crust (it has to be deep dish), but if you would like to be extra then here is a quick recipe pulled from [allrecipes.com](https://www.allrecipes.com/recipe/23855/quick-pie-crust/):

In a larger bowl, combine flour and salt. Cut in butter until mixture resembles coarse crumbs. Stir in water, a tablespoon at a time, until mixture forms a ball. Wrap in plastic and refrigerate for 4 hours or overnight. Roll dough out to fit a 9-inch pie dish. Place crust in pie plate. Press the dough evenly into the bottom and side of the pie plate.

For pie filling:

Preheat oven to 350 degrees Fahrenheit. Stir the first 5 ingredients in a larger mixing bowl. Make sure everything is well combined. Break up pecans by hand. I recommend twisting the pecans when breaking them up. This makes it so you get more pecans in every bite. Fold in broken pecans and chocolate chips to the mixture. Pour pie mixture into pie crust.

**There may be leftover pie mixture. Do not throw this away!! Pour any leftover mixture into an oven-safe dish and bake along with the pie.

Bake pie at 350 degrees Fahrenheit for 60-70 minutes on a cookie sheet (the cookie sheet will catch any spillover). Let pie set for 1 hour to cool and firm up. Serve pie with whipped cream (optional)

CROISSANT BREAD PUDDING

FROM THE KITCHEN OF

NYKIA GREENE-YOUNG



INGREDIENTS

8 large eggs
1 stick butter (melted)
3 1/2 cups half and half
1 1/2 cups heavy whipping cream
2 cups sugar
1 1/2 tsp of vanilla
12 small croissants
1 cup raisins

DIRECTIONS

Preheat oven to 350 degrees Fahrenheit.

In a medium bowl, whisk together eggs, butter, half and half, heavy whipping cream, sugar, and vanilla.

Cut the croissants in medium size pieces. Place croissants in a baking dish and add the raisins. Make sure there are raisins in between the layers of the croissants. Pour the custard mixture of the croissants and allow it to soak for 10 minutes.

Tent with foil. Bake for 45 minutes. Uncover and bake for 45 minutes or until custard is set.

GRANDMA'S CHOCOLATE PIE

FROM THE KITCHEN OF

LATESSA PEARSON

My Grandmother always prepared this pie for me when I was a kid. Chocolate pie reminds me of just how sweet life can be regardless of what may be happening around you.

INGREDIENTS

1 can of evaporated milk
3 egg yolks
1 cup sugar
1/2 stick butter
3 heaping tbsp cocoa powder (over the top spoonful)
3 tsp flour
1 tsp vanilla
1 deep dish pie shell

DIRECTIONS

Preheat oven at 350 degrees Fahrenheit.

Combine eggs, sugar, cocoa powder, and flour together until well blended. Pour evaporated milk and vanilla extract into the mix and continue to mix well. Place on stove and stir in butter continuously until thick. Once thick, place in shell and into pre-heated oven until the center of the custard no longer shakes when you move it.



ORANGE SALAD

FROM THE KITCHEN OF

MALINDA GOWIN

Source: [AllRecipes.com](https://www.allrecipes.com/recipe/238608/orange-salad/)

I don't like cottage cheese on its own but I've always loved this "salad." It's one of my mom's signature holiday items to make every year. It also works well as a summer treat!

INGREDIENTS

1 11-oz can mandarin oranges, drained
1 8-oz can crushed pineapple, drained
1 6-oz package orange flavored Jell-O mix
16 oz cottage cheese
8 oz frozen whipped topping, thawed

DIRECTIONS

In a mixing bowl, combine the oranges, crushed pineapple, and Jell-O mix. Mix well and chill for half an hour. Add cottage cheese to fruit/Jell-O and stir to mix. Gently fold in whipped topping. Chill and serve.



PUMPKIN BREAD RECIPE

FROM THE KITCHEN OF

JUDY GEIGER

Source: Better Homes and Gardens magazine

This recipe is a great alternative to cookies. You can wrap a loaf in a double layer of aluminum foil, place it in a freezer bag and store in the freezer for later. Makes a great holiday gift.

INGREDIENTS

3 cups sugar
1 cup unsweetened applesauce
4 eggs, beaten
1 can (16 oz) pumpkin
3 1/2 cups sifted flour
2 tsp baking soda
2 tsp salt
1 tsp baking powder
1 tsp nutmeg
1 tsp allspice
1 tsp cinnamon
1/2 tsp ground cloves
2/3 cup water
3/4 bag mini chocolate chips

DIRECTIONS

Cream sugar and applesauce. Add eggs and pumpkin; mix well. Sift together flour, baking soda, salt, baking powder, nutmeg, allspice, cinnamon, and ground cloves. Add to pumpkin mixture alternately with water. Mix well after each addition. Add mini chocolate chips and mix. Pour into two well-greased and floured 9x5 inch loaf pans. Bake at 350 degrees Fahrenheit for 1 1/2 hours or until tests done with toothpick come out clean. Let stand for 10 minutes. Remove from pans to cool.



RICH POUND CAKE

FROM THE KITCHEN OF

DONNA DENT

Being around familiar pleasures can bring feelings of calm and pleasure to us emotionally. This cake always brings pleasant memories and feelings to me.

INGREDIENTS

1 lb. butter
1 tsp vanilla
1 tsp lemon juice
8 eggs
1/4 tsp baking powder
4 cups flour
2 1/4 cups sugar

DIRECTIONS

Cream butter and sugar in a large bowl. Add eggs one at a time. Mix in remaining ingredients. Bake for 1 hour and 15 minutes at 275 degrees Fahrenheit.



SENATOR RICHARD B. RUSSELL POTATO SOUFFLE

FROM THE KITCHEN OF

JENNIFER DUNN

Original recipe pictured below,
handwritten by Jennifer's grandmother.



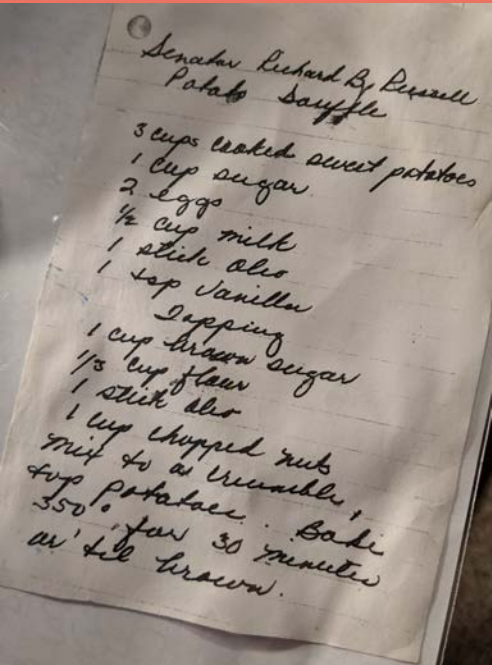
INGREDIENTS

- 3 cups cooked sweet potatoes
- 1 cup sugar
- 2 eggs
- 1/2 cup milk
- 1 stick butter
- 1 tsp vanilla

- Topping:
- 1 cup brown sugar
 - 1/3 cup flour
 - 1 stick butter
 - 1 cup chopped nuts

DIRECTIONS

Mix to a crumble, top potatoes with
topping mix. Bake at 350 degrees
Fahrenheit for 30 minutes or until
brown.



SKILLET PEACH COBBLER

FROM THE KITCHEN OF

RACHAEL HOLLOMAN



INGREDIENTS

1 box of 2 refrigerated pie crusts
3 cups frozen (or fresh) peaches
1 stick butter, melted
1 cup sugar
1/2 cup flour
1/4 cup sugar (to sprinkle on crust before baking)
1/2 stick butter, cut into small cubes (to dot onto crust before baking)

DIRECTIONS

Heat oven to 350 degrees Fahrenheit. Unroll one pie crust and place in bottom and up sides of 12 inch cast iron skillet. Pierce bottom and sides of crust with a fork. Bake 7 minutes; remove from oven.

Increase oven temperature to 375 degrees Fahrenheit.

In a large bowl, mix 1 stick melted butter, 1 cup sugar, and flour. Put frozen peaches in bowl (I cut them into smaller pieces) with butter/sugar/flour mixture; toss until peaches are covered and mixture is crumbly. Gently pour peaches into skillet. Unroll second pie crust over top of peaches, sealing at the edges of the skillet. Scatter the small pieces of butter on top of the crust. Sprinkle 1/4 cup sugar on top of crust. Cut tiny slits in top of pie crust. Bake for approximately 45 minutes or until bubbly at edges and beginning to brown on top. Serve warm with vanilla ice cream and enjoy.

SOUTHERN PECAN PIE

FROM THE KITCHEN OF

DONNA DENT

My grandmother passed on this pecan pie recipe to my mom and she passed it on to me. I now share it with you and your family. Create memories and traditions to share for a lifetime.

INGREDIENTS

3 eggs
3/4 cup white corn syrup
2/3 cup sugar
2 tbsp butter, melted
1 tsp vinegar
1 tsp vanilla
1 1/2 cup pecans
1 8-inch uncooked pie shell

DIRECTIONS

Place 3 eggs in a bowl and beat slightly.

Add syrup and sugar and mix well.

Add butter, vinegar, vanilla, and pecans.

Pour into pie shell and bake for 30-35 minutes at 325 degrees Fahrenheit.



WALNUTTY COFFEE CAKE

FROM THE KITCHEN OF

JENNIFER DUNN

Please enjoy this vintage recipe pictured below in its original type-written form from Mrs. R. C. Ward, Sr.



INGREDIENTS

3/4 cup sugar
1 stick butter
1/2 cup finely chopped walnuts
1 tsp cinnamon
1 package yeast
3/4 cup warm water
1/4 cup sugar
2 1/2 cups sifted flour
1/2 stick margarine
1 tsp salt
1 egg

DIRECTIONS

Combine 3/4 cup sugar, 1 stick margarine, walnuts, and cinnamon. Spread in a greased 9" pan (square). Dissolve yeast in warm water, add 1/4 cup sugar, salt, and half the flour. Beat until smooth, add egg and 1/4 cup softened margarine. Add rest of flour, beating until smooth. Spoon into pan, spreading evenly over nut mixture. Cover, let rise in warm, draft-free place until doubled, about 1 hour. Bake at 375 degrees Fahrenheit for 25 to 30 minutes. Invert on rack or plate. Serve warm.

Walnutty Coffee Cake

3/4 cup sugar
1 stick butter
1/2 cup of finely chopped walnuts
1 tsp. cinnamon
1 package of yeast
3/4 cup warm water
1/4 cup sugar
2 1/2 cups sifted flour
1/2 stick margarine

1 tsp. salt
1 egg

Combine 3/4 cup sugar, 1 stick margarine, walnuts and cinnamon. Spread in a greased 9" pan (square). Dissolve yeast in warm water, add 1/4 cup sugar, salt and half the flour. Beat until smooth, add egg and 1/4 cup of softened margarine. Add rest of flour, beating until smooth. Spoon into pan, spreading evenly over nut mixture. Cover, let rise in warm draft-free place until doubled, about 1 hour. Bake at 375° for 25 or 30 minutes. Invert on rack or plate. Serve warm.

Mrs. R. C. Ward, Sr.

WHITE CHOCOLATE CHIP RASPBERRY SCONES

FROM THE KITCHEN OF

MALINDA GOWIN

A great, low-sugar recipe that tastes amazing! These will resemble sweet biscuits (true English scones!) rather than hard bakery scones.



INGREDIENTS

2 1/2 cups all-purpose flour
1/2 tsp salt
1/4 cup sugar
2 1/4 tsp baking power
6 tbsp cold unsalted butter, cubed
3/4 cup heavy cream, plus more for topping
2 large eggs
2 tsp vanilla extract
1 cup raspberries
3/4 cup white chocolate chips
sanding sugar, optional

DIRECTIONS

Preheat oven to 400 degrees Fahrenheit. Line a baking sheet with parchment paper or a Silpat. In a medium bowl, whisk together flour, salt, sugar, and baking powder. Add the cubed butter, and using your fingers, work it into the flour mix until the mixture resembles wet sand. In a separate medium bowl, whisk together the heavy cream, eggs, and vanilla. Add the wet ingredients into the bowl with the dry ingredients and stir the mixture several times. Then add the raspberries and chocolate chips, and mix until it forms a moist dough.

Transfer the dough onto a generously floured work surface and gather it into an 8-inch circle that's about 3/4-inch thick. Cut the circle into 8 wedges. Space the scones out at least 2 inches apart on the lined baking sheet. Brush the tops of the scones with heavy cream then sprinkle them with the sanding sugar. Bake the scones for about 20 minutes until pale golden and they're baked through. Remove from oven and serve immediately.

Pro Tips: cube your butter then stick it back in the fridge to ensure that it's cold when it's crumbled with the flour mix. Also, the more the raspberries break apart, the wetter the dough will get. For the softest and fluffiest results, work the dough as little as possible!