

Family And Friends Favorite Recipes

This Collection Was Brought Together By Jackie For Our 2006 Girl's Get Together



*Myrna And Her Girls
~ Third Annual Girl's Get Together ~*

Chris, Myrna, Jackie and Sue

~

Lake Havasu City, Arizona
March, 2005



**Myrna's 70th Birthday Celebration
Jackie, Chris, Myrna and Sue
August, 2004 ~ League City, Texas**



**2nd Annual Girls Get Together & Hello Hailey!
Sue, Chris, Tiffany With Hailey, Myrna and Jackie
April, 2004 ~ Reno, Nevada**



**1st Annual Girls Get Together
Sue, Chris and Jackie
(Myrna is behind the camera.)
April, 2003 ~ League City, Texas**

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**The “Keller Kids” Celebrate Don’s 50th Birthday!
Chris, Don, Sue, and Jackie
October, 2005 ~ Portland, Oregon**

Appetizers

Chilled Spinach & Artichoke Dip
Gerry's Russian Rye & Dill Dip
Mexican Dip
Tangy Buffet Meatballs
Toasted Ravioli, St. Louis Style
Zesty Cheese Spread



**During The 1st Annual Girls Get Together
Jackie And Myrna On The Kemah Boardwalk
April, 2003 ~ Kemah, Texas**

Chilled Spinach & Artichoke Dip

This is a recipe that has been adapted from a dip brought to one of our mortgage company parties in the early 90's by one of the staff. She was kind enough to give me her recipe and I added the black olives to make it more to my taste!

10 oz Frozen chopped spinach, thawed (do not use fresh)

1 1/2 cup Sour cream

1 cup Mayonnaise (I use Hellmann's)

4 oz Knorr vegetable soup mix

8 oz Water chestnuts, sliced

1 small jar of marinated artichoke hearts

3 Green onions, finely chopped

1 small can of chopped black olives

Squeeze thawed chopped spinach until dry and set aside.

In a medium bowl, stir together sour cream, mayonnaise and dry soup mix.

Chop the water chestnuts into small chunks and add to the mixture.

Rinse the artichoke hearts off with water to remove some of the oil and pat dry. Cut them into small chunks. Add chopped artichoke hearts, green onions, and black olives to mixture.

Finally, add the chopped spinach to the mixture and stir gently to blend.

Cover and chill for at least 2 hours for flavors to blend. Serve with tortilla chips.

Recipe Source

Author: Jackie Farrell

Gerry's Russian Rye & Dill Dip

Pete and Jackie had this at a party at Pete's parents house back in the 70's and got the recipe from Gerry.

- 1 Round loaf Russian rye bread (unsliced)
- 1 1/3 cup mayonnaise
- 1 1/3 cup sour cream
- 2 tsp Lawry's seasoned salt
- 2 Tbs dill weed, dry
- 1 Tbs parsley flakes
- 2 Tbs dry minced onions
- sprig fresh dill weed (optional)

Cutout a bowl in the bread loaf to hold the dip mixture. Tear the removed bread into bite size chunks for dipping. Seal in bag until ready to serve in order to stay fresh.

Dip: Combine remaining ingredients and stir until smooth and well blended. Refrigerate.

Assemble just before serving by gathering bread chunks around base of loaf on platter. Spoon dip into central cavity in loaf of bread. Garnish with fresh dill, if available.

Recipe Source

Author: Gerry Farrell

Mexican Dip

Serve with dip chips.

1 envelope taco seasoning
16 oz sour cream
16 oz guacamole dip
12 to 16 oz cheddar cheese, grated
2 small cans black olives, chopped
4 tomatoes, diced
2 bunches green onions, chopped

Mix envelope of seasoning into sour cream.

Layer 1/3 of each in serving dish: guacamole, sour cream/seasoning mix, cheese, olives, tomatoes and onions.

Repeat with 2 more layers.

Recipe Source

Author: Chris Deering

Tangy Buffet Meatballs

I found this recipe on the internet and served it for the first time at Alex's High School Graduation Party in 1998. The grape jelly really makes the sauce!

Meatballs:

2 lb ground beef, chuck

2 large eggs

1/2 tsp salt

3/4 cup oatmeal, uncooked

1/3 cup chili sauce

Sauce:

1 cup chili sauce

2/3 cup sugar free grape jelly

Preheat oven - 400 degrees. Combine meatball ingredients, mix well. Shape to form 1 inch balls, bake on a rack in a shallow pan for 15-17 minutes.

Combine sauce ingredients in a 4 1/2 quart dutch oven. Cook over medium heat, stirring occasionally until mixture is well blended. Add the cooked meatballs and continue cooking 3-5 minutes or until heated through. Transfer to chafing dish/fondue pot to serve. Makes about 6 dozen appetizer meatballs.

Recipe Source

Author: Jackie Farrell

Toasted Ravioli, St. Louis Style

2/3 cup milk or half and half cream
1 large egg
1 3/4 cup Italian seasoned bread crumbs
1 package cheese ravioli, fresh (9 oz.)
peanut oil for frying
1 Tbs grated Parmesan cheese
1 1/2 cups marinara sauce



Combine milk and egg in a small bowl. Place breadcrumbs in a shallow bowl. Dip ravioli in milk mixture, and roll in breadcrumbs to coat. Shake off any excess. Repeat dipping and rolling procedure until all ravioli have been double-coated. Place coated ravioli on a wax paper lined tray.

In a large saucepan, heat marinara sauce over medium heat until bubbling. Reduce the heat to simmer.

In a large heavy pan, pour oil to depth of 2 inches. Heat oil over medium heat until a small amount of breading sizzles and turns brown. Fry ravioli, a few at a time, 1 minute on each side or until golden. Do not overcook. Drain on paper towels. Sprinkle with Parmesan cheese and serve immediately with warm marinara sauce.

Recipe Source

Author: Jackie Farrell

Zesty Cheese Spread

I made this recipe for Alex's High School Graduation party. It was an instant hit! -- Jackie Farrell

2 cloves garlic, smashed
Two 8-ounce packages cream cheese, softened
1 cup butter, softened
1/4 tsp pepper
1/4 tsp salt
1/2 tsp oregano
1/4 tsp thyme
1/4 tsp basil
1/4 tsp marjoram
1/4 tsp dill

In a food processor, combine all the ingredients until well blended. Chill for 24 hours. Remove from the refrigerator 30 minutes before serving. This spread is excellent on crackers or for dipping fresh vegetables. It also freezes well.

Recipe Source

Author: Westchester House Bed And Breakfast

Source: 1st Traveler's Choice Internet Cookbook

Breads

Cheddar Cheese Garlic Biscuits
Chris' Lemon Bread
Gerry's Spicy Zucchini & Pineapple Bread
Tea Scones



**The “Keller Kids” Get Together For Sue’s Wedding
Sue, Don, Chris and Jackie
August, 2001 ~ Portland, Oregon**



**Leslie And Skylar Toast The Newly Weds
Sue, Carlton, Leslie And Skylar**

Cheddar Cheese Garlic Biscuits

These biscuits are the same ones that are served at Red Lobster.

2 cups bisquick
1/2 cup cold water
3/4 cup grated sharp cheddar cheese
1/4 cup butter
1 tsp parsley flakes
1/2 tsp garlic powder
1/2 tsp Italian seasoning

Preheat oven 450*

Mix bisquick, cold water, and cheese.

Roll out one inch thick, cut with cutter.

Place on ungreased baking sheet.

Melt butter and seasonings together and brush biscuits.

Bake 8 to 10 minutes.

Recipe Source

Author: Chris Deering



**Attending Sue And Carlton's Wedding
Don, Sr. And Ginny
August, 2001 ~ Portland, Oregon**

Chris' Lemon Bread

1 cube butter (1/2cup)
1 1/2 cup sugar, divided
2 eggs, beaten
1 cup milk, warm
1 tsp lemon extract
1 1/2 cup flour
1 tsp baking powder
3/4 tsp salt
juice of one lemon



Preheat oven to 350 degrees.

Cream together butter, 1 cup sugar and beaten eggs.

Add warm milk and lemon extract.

Sift together dry ingredients.

Add dry ingredients to creamed mixture.

Use bread pan and bake for one hour.

Topping - blend together 1/2 cup sugar and juice of lemon. Pour on top of baked bread.

Place in hot oven with oven off for 10 minutes.

Recipe Source

Author: Chris Deering

Gerry's Spicy Zucchini & Pineapple Bread

3 Eggs
1 cup Vegetable oil
2 cups Sugar
2 tsp Vanilla extract
2 cups Skinned and coarsely grated zucchini
8 oz Crushed pineapple, well drained
2 tsp Baking soda
1 tsp Salt
1/2 tsp Baking powder
1 1/2 tsp Cinnamon
3/4 tsp Ground nutmeg
3 cups All-purpose flour

Beat eggs. Beat in vegetable oil, sugar, and vanilla. Continue beating until thick and foamy.

Skin and coarsely grate the zucchini to make two cups. Stir into egg mixture.

Drain the crushed pineapple and stir in baking soda. Stir into zucchini and egg mixture.

In a separate bowl, stir together remaining dry ingredients until blended. Add to moist mixture and stir just until blended. Pour batter into two buttered and floured loaf pans.

Preheat oven to 325 to 350 degrees. Bake loaves for 45 to 50 minutes. Remove from oven and cool for 5 minutes before turning out onto a wire rack to finish cooling.

Recipe Source

Author: Gerry Farrell

Tea Scones

My friend Shirley's mom says these taste just like the ones she had in London. I don't know about that but they sure are wonderful! -- Jackie Farrell

2 cups flour
2 Tbs sugar
1 Tbs baking powder
1/2 tsp salt
6 Tbs butter or margarine
1 beaten egg
1/2 cup milk
1 slightly beaten egg



In a bowl, thoroughly stir together the flour, sugar, baking powder and salt.
Cut in butter until mixture resembles coarse crumbs.
Add beaten egg and milk, stirring just until dough clings together.
Knead dough gently on lightly floured surface (12-15 strokes).
Cut dough in half, shape each half into a ball, and pat or roll to 6" circle about 1/2" thick.
Cut each circle into 6 or 8 wedges.
Place wedges on an ungreased cookie sheet (not touching).
Brush with slightly beaten egg. (I haven't done this the past few times and they still come out nicely golden - Shirley)
Bake at 425 degrees for 12-15 minutes, or until dark golden brown. (Do not overcook. I prefer a light golden brown. - Jackie)

Recipe Source

Source: The Better Homes & Gardens Heritage Cookbook

Main Dishes

Aunt Susan's Chicken
Beef With Yogurt (Homemade Gyros)
Charbroiled Chicken Fajitas
Chayer's Chicken & Pasta
Chicken Marsala With Mushrooms
Chicken Pot Pie
Chili With Beans
Chris' Pot Roast
Crawfish Monica With Linguine
Dan's Wild Game Chili
Easy Crockpot Clam Chowder
Easy Potato Soup
False Alarm Turkey Chili
Five-Spice Broiled Pork Chops
Goulash Soup
Jackie's Beef Stew
Jackie's Chicken And Andouille Gumbo
Jackie's Chicken Parmesan
Jackie's Pork Tacos
Japanese Pork Cutlets (Tonkatsu)
Mexican-Style Pork Chops Or Pork Steaks
Mongolian Beef
Myrna's Chili Stew
Myrna's Reuben Hot Dish
One Alarm Chili
One Pot Casserole



Five Grand Kids
Dan, Skylar, Alex, Tiffany And Garrett
August, 2000 ~ Dayton, Nevada

Aunt Susan's Chicken

Alex loved this when he visited his cousins in Florida. Susan says this chicken is also good cold or reheated in the microwave!

6 - 8 Boneless Chicken Breast Halves
1 cup Sour cream
1 tsp Worcestershire sauce
1 tsp Paprika
1 tsp Celery salt
Dash Fresh ground black pepper
2 cups Pepperidge Farm Herb Stuffing Mix
1/8 - 1/4 lb Margarine, melted

Clean chicken and pat dry. Set aside.

In a medium bowl, mix together the sour cream, worchestershire sauce and seasonings.

Coat chicken in sour cream mixture and then coat with dry herb stuffing mix.

Put coated chicken pieces in a baking dish and drizzle with melted margarine.

Preheat oven to 350 degrees. Bake chicken uncovered for 30 minutes.

Recipe Source

Author: Susan McMahan

Beef With Yogurt (Homemade Gyros)

1/2 cup Dry red wine
2 Tbs Olive oil
2 tsp Minced Garlic
1/2 tsp Dried oregano, crushed
1/2 tsp Salt
dash Pepper
1 lb Flank steak
1 Tbs Butter
6 Flatbread
2 cup Chopped cucumber
1 cup Tomato, sliced
1 cup Onion, sliced thin
1 cup Tzaziki Sauce (see Cooking Tips for recipe)



Combine wine, oil, garlic and oregano, salt, and pepper in a mixing bowl.

Cut steak into strips, 2" long by 1/4" wide, or as thin as possible.

Pour wine marinade over beef strips, and let stand for 1 hour at room temp.

Drain meat strips and cook in small batches, in hot butter, stirring, for 2 to 3 mins, or until brown on all sides.

Spread some tzaziki sauce on flatbread. Add meat and top with cucumber, tomato, onion and more tzaziki sauce. Fold bread in half in your hand to hold the gyros together and enjoy!

Serves 6

Cooking Tips

Tzaziki Sauce: Ingredients - 1 cup plain yogurt, 1/4 cup shredded and well drained cucumber, 1 clove garlic, crushed, 2 tsp olive oil, 1/4 tsp salt and 1/4 tsp white pepper. Procedure - Combine all ingredients and stir well. Cover and chill thoroughly to blend flavors.

Recipe Source

Author: Jackie Farrell

Charbroiled Chicken Fajitas

2 cloves garlic, minced
2 tbs olive oil
2 tbs lemon juice
1 jalapeño pepper, chopped
1 tsp paprika
2 chicken breast halves, boneless
4 flour tortillas
1 cup iceberg lettuce, chopped
1 tomato, chopped
1/4 cup onions, chopped
1/2 cup cheddar cheese, shredded
taco sauce or salsa, to taste

Combine garlic, olive oil, lemon juice, chile, and paprika in shallow pan.

Add chicken breast halves, turning to coat well. Marinate 24 hours or freeze for future use.

Charbroil marinated chicken breasts until tender. Chop chicken into 1 inch cubes.

Divide chicken between tortillas and top with lettuce, tomato, onion, cheese, and taco sauce or salsa.

Recipe Source

Author: Jackie Farrell

Chayer's Chicken & Pasta

Loving chicken, pasta, olives, garlic, red pepper flakes and olive oil, Carlton and I came up with this recipe. The crispier the chicken the better. Carlton loves it chewy.

2 chicken breast halves
1/2 cup all-purpose flour
salt, to taste
fresh ground black pepper, to taste
6 tbs olive oil (divided - 3 tbs and 3 tbs)
3/4 lb gemelli pasta, dry
1 tsp red pepper flakes (or to taste)
1 tsp minced garlic (or to taste)
sliced black olives (optional)
1/2 jar Classico brand Sun Dried Tomato Alfredo sauce
1/2 jar Classico brand Creamy Alfredo sauce

Dredge chicken breasts in flour, salt, and pepper mixture to coat.

In a large fry pan, over medium heat, heat 3 tablespoons olive oil, add flour coated chicken breasts, and cook till crispy, about 30 minutes.

Remove chicken to cutting board and cool.

Start pasta and cook according to package instructions for al dente.

Add 3 tablespoons olive oil, 1 teaspoon or so of garlic and 1 teaspoon or so of red pepper flakes to fry pan. Cook for 2 minutes stirring occasionally.

While cooking, cut chicken into bite size pieces against the grain.

Add chicken pieces and olives to fry pan and stir to coat and cook for 4 minutes.

Add the sauces to the chicken mixture and stir.

Add the cooked pasta and stir, adding additional sauce if too dry.

Serves 2

Recipe Source

Author: Sue and Carlton Chayer

Chicken Marsala With Mushrooms

Very good served with steamed cauliflower. -- Jackie Farrell

3 Tbs flour
1/2 tsp freshly ground pepper
4 boneless chicken breast halves, pound to 1/4" thickness
4 Tbs butter (divided)
1 Tbs olive oil
1/2 cup chopped onion
2 cloves garlic, minced
1/2 lb mushrooms, sliced
3 Tbs dry Marsala
2/3 cup beef broth

Mix flour and pepper in a shallow dish. Dredge chicken in flour mixture to coat. Shake off excess.

In a large frying pan, heat one-half butter in oil over medium heat. Add chicken and cook until lightly brown, about 3 minutes on each side. Remove and keep warm. Add onion and garlic and sauté until onion is tender, about 3 minutes. Add mushrooms and cook until lightly browned, 3 to 5 minutes.

Return chicken to pan. Stir in Marsala and beef broth. Bring to a boil, reduce heat, and simmer until liquid reduces by one-third. Whisk in remaining butter. Season with additional pepper to taste.

Recipe Source

Source: 365 Ways To Cook Chicken

Chicken Pot Pie

1 tbs peanut oil
1/4 cup celery, chopped
1/4 cup shallots, chopped
1 can vegall (15 ounces), drained
2 cups cooked diced chicken, dark & white meat
2 cans cream of potato soup (10 3/4 ounces)
1/2 cup half and half cream
1/2 tsp fresh ground black pepper
4 oz crescent roll dough



Heat oil over medium high heat and saute celery and shallots until soft. Drain on paper towels.

Mix together sauted veggies with next 5 ingredients in a heavy saucepan. Simmer mixture over medium heat for 30 minutes. Then pour mixture into 9 inch pie plate (1 quart).

Unroll crescent dough on lightly floured board. Seal perforations. Roll out to 10 inch square and cut into 14 - 16 strips. Use strips to make criss-cross pattern on top of chicken mixture. Press down edges to seal.

Preheat oven to 375 degrees. Bake pie for 10-12 minutes, or until crust is a golden brown.

Recipe Source

Author: Jackie Farrell

Chili With Beans

This is an adaption of a chili recipe I got from my friend Cindy Schoeppel. Cindy got the original recipe from her mother.

1 1/2 tsp Peanut oil
1 Small onion, chopped
1 - 2 cloves Garlic, minced
1 1/2 lbs Ground beef chuck
1 qt Tomato juice
2 cans Bush's Chili Hot Beans
3 tbs Chili powder
1 tsp Cumin seed

Saute onion and garlic in a small amount of oil until softened.

Add ground beef, stir and brown meat. Drain off fat.

Add tomato juice, chili beans, chili powder and cumin seed. Bring to boil, reduce heat, cover and simmer for one hour, stirring occasionally.

Remove cover and continue to simmer until liquid is reduced and chili thickens.

Recipe Source

Author: Jackie Farrell

Chris' Pot Roast

vegetable oil
4 to 5 lb beef roast
3 cloves garlic, cut in half
1/2 cup flour
2 tsp salt
1/2 tsp pepper
1 onion, sliced
carrots
potatoes, cubed
2 cups beef broth from bullion



Place oil in heavy skillet and heat.

Poke holes in roast and stuff with garlic,

Rub meat with the seasoning mixture of flour, salt and pepper; brown the meat evenly on all sides.

Place some of the onion, carrots, and potatoes in bottom of Dutch oven. Place meat on top and remaining vegetables around meat.

Add beef broth, cover and cook for two hours in a 350* preheated oven.

Cooking Tips

To make gravy, pour off drippings and heat in skillet; add 2-4 tbl flour and stir till thick.

Recipe Source

Author: Chris Deering

Crawfish Monica With Linguine

1/4 lb Unsalted butter
6 Green onions, chopped
5 - 7 cloves Garlic, chopped
1 lb Frozen crawfish tails, thawed and rinsed
2/3 cup Half-and-half cream
1 1/3 cup Heavy whipping cream
1/2 cup Parmesan cheese, grated
1 tbs Creole Seasoning
1/2 lb Linguine pasta (I use Dreamfields)
4 sprigs Fresh parsley without the stems, chopped
(for garnish)



Melt the butter in a large pot and saute green onions and garlic for 3 minutes.

Add the prepared crawfish tails and saute for 2 minutes.

Stir in the half-and-half, heavy whipping cream, and parmesan cheese; then add several big pinches of Creole seasoning, tasting before the next pinch until you think it's right. Simmer 10 - 15 minutes over low heat until the sauce thickens.

While the seafood is simmering, cook the pasta according to the directions on the package. Drain, then rinse under cool water. Drain again, thoroughly.

Add the pasta to the seafood mixture and toss well. Let it sit for 10 minutes or so over very low heat, stirring often.

Sprinkle each serving with chopped parsley to garnish.

Serves 4

Recipe Source

Author: Jackie Farrell

Dan's Wild Game Chili

Dan got this recipe from an Alaskan wild game cookbook that I bought him for his first Christmas in Alaska.. Dan used moose the first time he made it but you can use any meat; we use deer and elk. -- Chris Deering

1/2 lbs ground sausage
3 lbs meat
1 onion, chopped well
2 small stalks celery, chopped well
2 small cans green chilies
jalepenos, to taste, well chopped
chili powder, to taste
black ground pepper, to taste
dried oregano, to taste
dried thyme, to taste
garlic powder, to taste
cayenne pepper, to taste
2 cans kidney beans
2 small cans tomato paste
1 1/2 cups water

Cook sausage in a large skillet until browned.

Cut meat into 1" pieces and brown with cooked sausage. (Do not drain sausage fat if using wild game.)

Saute onion, celery, chilies, and jalepenos in another skillet until onions are soft.

Season meat and onion/pepper mixture with spices to taste and put both in crock pot.

Add beans, tomato paste, and water to crock pot. Cover and cook on low all day.

Recipe Source

Author: Dan Deering

Easy Crockpot Clam Chowder

1 can Campbell's Cream of Celery
2 cans Campbell's Cream of Potato Soup
10 1/2 oz Whole baby clams with juice
2 cups Half and half cream
1 cup Heavy whipping cream
1/3 tsp White pepper

Add all ingredients to crockpot and cook on low for 2 to 3 hours.

Recipe Source

Author: Jackie Farrell



**Jackie, Sue And Chris
June, 1998 ~ Dayton, Nevada**

Easy Potato Soup

Potato Soup is one of my all time favorites and this version is so quick and easy.

4 slices bacon, thick sliced
2 cans Campbell's Potato Soup, 10 3/4 oz.
10 3/4 oz. water
10 3/4 oz. whole milk or half and half cream
fresh ground pepper, to taste

Cook bacon in skillet over medium heat until crispy. Remove from skillet and drain on paper towels. When cooled, crumble into chunks.

Combine soup, water, and milk in soup pot. Stir frequently as slowly heated. When hot and bubbly, add bacon chunks and pepper to taste. Let simmer for 5 minutes on very low heat, stir occasionally.

Recipe Source

Author: Jackie Farrell



**Gerry, Myrna And Chris
(Jackie Is Behind The Camera)
May, 1998 ~ Cedar Park, Texas**

False Alarm Turkey Chili

This is a recipe made by my friend, Gerry, and she served it at one of our dog club annual awards banquets. She recommends that you eat it the first night then freeze the rest for lazy nights when cooking is for the "birds"!!! -- Jackie Farrell

1 Large onion, quartered
4 - 6 cloves Garlic
3 stalks Celery, coarsely chopped
1 cup Parsley, without stems
2 tsp Safflower oil
1 lb Ground raw turkey
1 tsp Each - dried thyme, rosemary, chili powder, and cumin powder
2 tsp Dried oregano, crushed
1 tbs Mrs. Dash veggie seasoning
1/4 cup Dry white wine or vermouth
56 oz Italian plum tomatoes in puree, crushed
10 oz Ro*Tel Diced Tomatoes And Green Chilies
2 - 3 cans Bush's Chili Hot Beans
1 tbs Cornstarch
1/4 cup Tomato paste
Diced red onion (optional)
Shredded cheddar cheese (optional)

Chop onion, garlic, celery, and parsley in food processor or by hand until finely chopped.

Saute chopped vegetables for 5 minutes in oil in 4-quart non-stick pan, stirring often.

Add turkey and all seasonings, and saute for 5 minutes while stirring constantly.

Add wine/vermouth and tomatoes. Cook for 3 minutes and adjust seasonings.

Add chili beans. Mix cornstarch with tomato paste and add mixture to pot. Stir, cover, and simmer for 20-30 minutes, stirring occasionally to prevent food from sticking.

Serve in warm bowls with diced red onion or shredded cheddar cheese, if desired.

Recipe Source

Author: Gerry Hasenfang

Five-Spice Broiled Pork Chops

1 tsp salt
1/2 tsp black pepper
1/4 tsp Chinese five-spice
4 pork chops (8 oz each), 1/2" thick, bone-in
4 tsp sesame oil
2-3 green onion (including top), slivered
2 tsp Worcestershire sauce

Combine salt, pepper, and five-spice in a small bowl. Brush each pork chop with sesame oil, then sprinkle with five-spice mixture. Set aside for 10 minutes.

Place pork chops on a rack in a broiling pan, broil 3 inches below heat, turning once, for 4 minutes on each side or until meat near bone is no longer pink in center. Sprinkle with green onion and Worcestershire sauce.

Recipe Source

Author: Martin Yan

Source: A Wok For All Seasons

Goulash Soup

1 lb onions, chopped
2 cloves garlic, minced
1 tsp safflower oil
1 lb top round of beef or flank steak, 1/2 inch cubes
1 tsp Mrs. Dash veggie seasoning
1 tbs Hungarian sweet paprika
Fresh ground black pepper, to taste
1 bay leaf
1 tbs tomato paste
5 cups water or vegetable broth
1/2 tsp caraway seeds
1/2 lb baking potatoes, diced
1 large tomato, peeled, seeded and diced
fresh parsley, chopped (for garnish)
4 slices pumpernickel bread

Saute onions and garlic in oil in non-stick saute pan until transparent.

Add beef, veggie seasoning, paprika, pepper, bay leaf, tomato paste, water/broth, and caraway seeds. Mix well and bring to a boil.

Reduce heat, cover, and simmer for 45 minutes. Stir often.

Add potatoes and tomatoes, simmer for 30 minutes, or until potatoes are tender.

To serve: remove bay leaf. Serve goulash in heated soup bowls and garnish with chopped parsley. And serve with crusty pumpernickel bread (for dunking).

Serves 4

Recipe Source

Author: Jackie Farrell

Jackie's Beef Stew

Good the first day but even better the next!

1 1/2 to 2 Round Steak or lean Chuck Roast, cut up into large bite-size chunks
1-2 Tbs Olive or Peanut Oil or rendered meat trimmings fat
2 Tbs Worcestershire Sauce
1-2 large cloves Garlic, pressed
2 Bay leaves
1/4 cup Red Table Wine
Fresh ground Black Pepper, to taste
3 5/8 cups Beef Broth (2 - 14.5 oz cans)
1 large Onion, quartered
2 large Carrots, scraped and cut into bite-size chunks
3-4 large White Baking Potatoes, peeled, cut into lrg. chunks
1/2 cup frozen Green Peas
1/4 cup Water plus 2 Tbsp. White Flour, mixed

Brown meat chunks in oil. Add worchestershire sauce, garlic, bay leaves, wine, ground pepper, 1/2 beef broth and bring to a boil.

Reduce heat and simmer covered for 1 1/2 hours. Stir occasionally, adding water if needed to keep meat covered with liquid.

After 1 1/2 hours, add vegetables - onions, carrots, potatoes, and frozen peas. Add balance of beef broth and any extra water needed to cover. Bring to boil, then reduce heat and simmer partially covered for 45 minutes.

Add water and flour mixture, while stirring constantly for 1-2 minutes. Simmer an additional 10 to 15 minutes to thicken and to blend flavors.

Recipe Source

Author: Jackie Farrell

Jackie's Chicken And Andouille Gumbo

This gumbo is wonderful served by itself but can be combined with steamed white rice and saltine crackers or chicken flavored TVP.

- 4 Chicken thighs
- 6 cups Chicken broth (divided)
- 6 oz Andouille sausage
- 1/2 cup Diced white onions (divided)
- 1/2 cup Diced celery (divided)
- 1/2 cup Diced green bell peppers (divided)
- 1/4 cup Canola oil
- 1/4 cup All-purpose flour
- 3/4 tsp Creole seasoning
- 1/2 tsp Tabasco sauce
- 3/4 tsp Worcestershire sauce
- 1 1/2 tsp Kitchen bouquet (for color)
- 1/4 tsp Ground white pepper
- 1 1/2 tsp Minced garlic
- 1 Chopped green onion
- 1 tbs Chopped fresh parsley



Poach chicken thighs in tightly covered 2 quart dish in microwave in 1 cup chicken broth for 20 to 25 minutes on high, turning chicken over half way through cooking time. Remove thighs from liquid and cool, then remove skin and bones. Strain, defat and reserve the broth. Chop the meat into large chunks and set aside.

While chicken is cooking, cut sausage into 1/8 inch slices and brown in a medium hot non-stick skillet. Drain on paper towels and set aside. Then dice onions, celery, and bell peppers and divide.

Heat a heavy sauce pan over medium heat. Add canola oil to sauce pan. When oil is hot, add flour, whisking continuously to avoid lumps and to keep mixture from burning. Cook the roux while whisking constantly for about 30 minutes. The longer the roux is cooked the darker it becomes. You want a blond brown roux.

Combine reserved chicken broth and 4 cups additional broth in a large pot over medium heat and bring to a boil. Add the roux, creole seasoning, tabasco and worchestershire sauce, kitchen bouquet, white pepper, andouille sausage, and half of the onions, celery, and bell peppers, and minced garlic. Simmer for one hour, covered. Stir occassionally.

Add the remaining onion, celery, bell pepper, and cup of broth. Simmer for another hour, uncovered, stirring occassionally. Chop green onion and parsley and set aside.

Add the chicken meat, chopped green onion and parsley. Simmer for 15 minutes.

Serves 4

Recipe Source

Author: Jackie Farrell



**Chris, Dan, Alex, Tiffany, Skylar And Garrett
August, 1989 – Carson City, Nevada**



**The “Keller Kids”
Chris, Don, Sue And Jackie
August, 1989 ~ Lake Tahoe, Nevada**

Jackie's Chicken Parmesan

Serve with rotini and steamed broccoli or a caesar side salad.

- 2 boneless chicken breast halves, sliced in half lengthwise
- 1 egg, beaten
- 3/4 cup Progresso Italian Style Breadcrumbs or 3 oz each Almond Flour and Parmesan
- 1/4 cup olive oil
- 6 1/2 oz Hunt's Italian Sauce, No Salt Added or Minute Marinara w/rosemary & oregano
- 1/2 cup parmesan cheese, grated, if using breadcrumbs
- 4 oz mozzarella cheese, sliced

Preheat oven to 400 degrees.

Dip chicken into egg and then into bread crumbs, coating thoroughly.

In a medium skillet, heat olive oil. Cook chicken in oil until done and just browned on both sides.

Pour sauce into an 11" x 7" glass baking dish.

Place chicken pieces on top of sauce and top each piece with parmesan, if using breadcrumbs and mozzarella cheese.

Bake for 15 minutes or until cheeses are melted and lightly browned.

Serves 2

Recipe Source

Author: Jackie Farrell

Jackie's Pork Tacos

While trying to recreate the tacos we enjoyed in Lake Havasu City, I found recipes all over the internet but ended up using a recipe I found in a cookbook that Alex had sent to me for my birthday. The cookbook's name is "A Gringo's Guide To Authentic Mexican Cooking". The recipe is titled "Tacos de Carnitas" (tacos with little meats).

2 pork steaks
1/2 tsp sea salt
1 tsp brown sugar twin
1/2 tsp fresh ground black pepper
1 to 2 large cloves of garlic (pressed)
1/4 tsp chili powder
1/4 tsp dried oregano
tomatillo sauce
corn tortillas
shredded napa cabbage
chopped onions
chopped cilantro
thin avocado slices



**Sunday Market Pork Tacos
Jackie, Sue And Chris
March, 2005**

The recipe called for a pork rump roast but all I had was a couple of pork steaks, so I rubbed them with the seasoning mix (1/2 tsp. sea salt, 1 tsp brown sugar twin, 1/2 tsp fresh ground black pepper, 1 or more large cloves of garlic (pressed), 1/4 tsp chili powder, 1/4 tsp dried oregano) and cooked them in a foil covered roasting pan for 45 minutes at 375 degrees and then removed the foil cover, turned the steaks over and cooked them for another 15 minutes to crisp the other side.

When the meat was finished I cooled it and then removed all the remaining fat and chopped the meat into small chunks (about the size of the tip of your pinky finger) and combined the meat with enough tomatillo sauce (your choice of brand) to remoisten the meat. I kept the meat mixture warm on the stove on low in a covered dish while I prepared the corn tortillas.

While the meat was cooking I also prepared the shredded cabbage, chopped onions, chopped cilantro, and thin avocado slices to add to the tacos.

I also had some additional tomatillo sauce to add to the assembled tacos.

I fried the corn tortillas individually in a medium hot, dry cast iron skillet, just long enough to start to crisp each side of the tortilla. As the tortillas were cooked and awaited being used, they were kept warm in a separate tortilla warmer.

Each pork taco was made up of 2 corn tortillas, laid one on top of the other, topped with the pork mixture and your choice of the various accompaniments. Enjoy!

Japanese Pork Cutlets (Tonkatsu)

Pete and I fell in love with this dish when we were in Kyoto, Japan for Alex and Mizue's wedding. -- Jackie Farrell

6 pork loin chops, boneless (1/4 - 3/8" thick), pounded
1/2 cup tempura flour, for dredging
2 large eggs
1/4 cup water
sea salt, to taste
fresh ground black pepper, to taste
panko bread crumbs
peanut oil for deep frying
Tonkatsu Sauce (see Cooking Tips for recipe)

Heat oil to 350 degrees.

In medium size bowl, mix eggs and water.

Put flour mix with some salt and pepper to taste into shallow bowl.

Likewise put panko into a shallow bowl.

Lightly salt and pepper the pieces of pounded pork, then dredge pork in flour mix, then egg wash, then press into panko.

When all pieces are done, fry off in batches till golden brown. drain on wire rack over paper towels.

Serve with drizzle of tonkatsu sauce

Cooking Tips

Tonkatsu Sauce - Ingredients: 1 cup catsup, 1/2 cup Worcestershire sauce, 9 tbs sake, 2 tbs grated ginger, 2 tbs minced garlic, 1/4 cup Splenda or sugar.

Procedure: Put all ingredients in a sauce pan and bring to a boil over medium heat stirring occasionally. Reduce to a simmer for 25-30 minutes, skimming any foam that rises to the top.

Mexican-Style Pork Chops Or Pork Steaks

4 Pork Chops, 1" thick (or 2 Pork Steaks, 1" thick)

1/2 tsp salt

1/2 tsp pepper

1/4 cup all-purpose flour (optional)

2 tbs peanut oil

1 cup onion, chopped

1 clove garlic, minced

1/3 cup chili sauce

2 tsp Worcestershire sauce

3 tbs apple cider vinegar

1 1/2 tbs Diabetiswet brown

3/4 cup boiling water

Trim fat from pork. Rub with salt, pepper and flour (optional) and pound lightly.

Heat oil in deep skillet (with oven-proof handle) and brown pork. Remove pork from pan and keep warm.

Add onion and garlic to skillet; cook about 5 minutes. Remove excess oil and return pork to pan.

Mix chili sauce, Worcestershire sauce, vinegar, sweetner and boiling water in a 2 cup measure. Add to skillet and cover.

Preheat oven to 375 degrees. Bake chops for 50 minutes, removing cover for the last 10 minutes.

Recipe Source

Author: Texas Dept of Agriculture

Source: Texas On The Halfshell

Mongolian Beef

1 lb boneless sirloin steak, sliced in ¼" slices

Meat marinade:

2 egg whites, lightly beaten

1 Tbs cornstarch

2 tsp peanut oil

1 Tbs rice wine

1/2 tsp salt

1 tsp black pepper

Sauce mixture:

6 Tbs soy sauce

2 Tbs sugar or splenda

1 Tbs sesame oil

1 Tbs rice wine

2 tsp rice vinegar

2 tsp black bean sauce with garlic

2 tsp dried chili pepper, crushed

5 clove garlic, minced

1/4 cup peanut oil, for stir frying

4 to 6 dried chili peppers

1/2 cup onion, sliced thin

Cornstarch mixture:

1 Tbs cornstarch

2 Tbs water

4 to 6 green onions, cut into 1-inch lengths

Mix meat with meat marinade set aside to allow flavors to blend (1 hour or more).

Combine sauce ingredients separately (for best flavor - let the combined sauce ingredients sit for an hour before using).

Heat wok and add oil. When oil is hot add the dried chili peppers and sliced onions. Cook stirring constantly for 30 seconds, drain marinade off steak, then add steak to wok.

Cook stirring constantly until the steak is cooked, then pour in sauce mixture and let it reduce for 2 minutes over high heat, still mixing.

To thicken the sauce add the cornstarch/water mixture and cook until the sauce is of the right consistency.

Add green onions and cook for two minutes longer.

Serves 4



Myrna's Chili Stew

This is a good chilly day recipe. Enjoy!

1 lb Hamburger
1 Onion chopped
Garlic (lots of it)
1 can Tomatoes, chopped
1 lrg can Pork & Beans
1 can Mushroom pieces (fresh coarsely chopped are better)
Worcestershire sauce
Crushed red pepper to taste
Salt and pepper to taste
Any wine, beef bullion or beer to add more juice, if needed

Brown hamburger, onion & garlic in large pan or dutch oven

Add all other ingredients & simmer for an hour. Adjust seasoning to taste.

Cooking Tips

Add a can of whole corn the next day, if any left over. Grated cheese can be added at time of serving.

Recipe Source

Author: Myrna Liner

Myrna's Reuben Hot Dish

1 can Sauerkraut (well drained but not rinsed)
1/2 cup Mayonnaise
1/2 cup Sour cream
1/4 cup Onions, finely chopped
1 can Corned beef
Swiss cheese, grated or sliced
Dark rye bread, diced
1/2 cup Butter, melted
Garlic powder, to taste



Preheat oven to 350 degrees
Mix together: Sauerkraut, mayo, sour cream, and onion.
Put mixture in 9 x 12 greased pan
Add layer of corned beef broken into small pieces
Then a layer of swiss cheese (slices of swiss cheese work well)
Top with dark rye bread (have used other, day old bread).
Drizzle with melted butter.
Sprinkle with garlic powder.
Bake until bubbly (about 40 minutes)

Recipe Source

Author: Myrna Liner

One Alarm Chili

Great the first day but even better the next. Adapted from Wick Fowler's 2-Alarm Chili seasoning mix. You can double the cayenne pepper to make it Two Alarm Chili!

2 lbs Course ground beef chuck
1 can Hunt's tomato sauce, 8 oz.
2 cups Water
4 tsp Cumin Seed
4 tbs Chili powder
1/2 tsp Salt
1 1/2 tsp Paprika
1 tbs Minced dry onions
1/4 tsp Garlic powder
1/2 tsp Cayenne pepper
4 tsp Maza flour
1/4 cup Warm water
2 cans Bush's Chili Hot Beans (optional)
Grated cheddar cheese
Chopped green onions



Sear ground meat in sauce pan. Drain off fat.

Add tomato sauce and water. Add cumin, chili powder, salt, paprika, minced onions, garlic powder, and cayenne powder and stir.

Cover and simmer for 30 minutes or until meat is tender, stir occasionally.

Stir maza flour into warm water to make a thick, but flowable mixture. Add maza mixture to chili. Simmer another 15-20 minutes, uncovered, to thicken.

Add chili beans (optional). Simmer another 15-20 minutes to blend flavors.

Serve warm with grated cheese and chopped green onions.

Recipe Source

Author: Jackie Farrell

One Pot Casserole

I got this recipe from my boss when I worked at A&W. It is a great new twist on pork and beans.

1 lb ground beef
3/4 lb bacon, cut small
1 cup chopped onion
2 cans (15oz) pork & beans
1 can kidney beans, drained
1 can butter beans, drained
1 cup ketchup
1/2 cup brown sugar
1 Tbs Liquid smoke
3 Tbs white vinegar
1 tsp salt
dash ground black pepper

Brown beef and bacon. Drain fat.

Put all ingredients in crock pot and mix.

Cover and cook on low 4-5 hours.

Recipe Source

Author: Chris Deering

Side Dishes

Chris' Country Potatoes

Chris' Yellow Crookneck Squash

Green Beans & Potatoes With Bacon & Shallots

Neighbor Ken's Potato Salad

Yukon Gold Potato & Wild Mushroom Gratin

Sweet Potato Soufflé



**Myrna With Her Girls: Sue, Chris And Jackie
August, 1989 ~ Dayton, Nevada**



**Party On The Patio
Don, Chris, Little Garrett, Sue, Pete (Sitting) And Myrna
August, 1989 ~ Dayton, Nevada**

Chris' Country Potatoes

I made this dish for a school breakfast and ever since I have to make it every time we have a staff breakfast. This is another one that I make for Christmas morning.

2 lbs southern style hash browns, frozen
1 cup sour cream
1 can cream of mushroom soup
1/2 cup chopped onions
1/2 cup butter, melted
1/2 cup shredded cheese

Preheat oven to 350*.

Mix hash browns, sour cream, soup, onions and butter together.

Put mixture in 9"x13" casserole dish and top with cheese.

Bake for one hour.

Recipe Source

Author: Chris Deering



**Waiting For The Parade!
July, 1987 ~ Carson City, Nevada**

Chris' Yellow Crookneck Squash

3 medium Crookneck yellow squash, thinly sliced

3/4 cup Sour cream

1/4 cup Grated cheddar cheese

Garlic salt, to taste

Fresh ground black pepper, to taste

Steam squash in a little water. Drain out water when soft. Add sour cream, cheese, and seasonings to squash. Stir gently and cook on low heat until just heated through.

Serves 2

Recipe Source

Author: Chris Deering



**Myrna And Jim Are Wed
November, 1985 ~ Reno, Nevada**

Green Beans & Potatoes With Bacon & Shallots

1 tbs Peanut oil
1 cup Yukon Gold Potatoes or Red New Potatoes, 1/4" slices
Lowry's Seasoned Salt, to taste
2 Thick slice bacon, crumbled
4 tsp Shallots, finely chopped
1/2 can Libby's Blue Lake Green Beans, 14.5 oz.
Salt and pepper, to taste

Heat non-stick skillet over medium-high heat. Add peanut oil. When oil is hot, add sliced potatoes. Sprinkle seasonings over potatoes. Fry until golden and crispy on the outside. Transfer potatoes to paper towels to drain and keep warm. Wipe skillet clean and reheat to cook bacon.

Cook bacon in skillet over medium heat until crisp. Transfer to paper towels and drain. Discard all but 1 teaspoon bacon fat in skillet. Add shallots and sauté until tender and golden, about 4 minutes. Add beans and sauté until heated through, about 3 minutes. Add potatoes and bacon to skillet and toss to blend. Season to taste with salt and pepper. Transfer to bowl and serve.

Serves 2

Recipe Source

Author: Jackie Farrell

Neighbor Ken's Potato Salad

Good served warm or cold. – Jackie Farrell

5 lbs Yukon Gold Potatoes

Salt, to taste

Sweet Bread and Butter Pickles, to taste

1 Bermuda Onion

Mayonnaise, as needed for moisture

1-2 tbs Italian Viniagrette

Boil potatoes in salted water until cooked through but firm. Remove potatoes from water and allow to cool enough so that they can be peeled and cut into course cubes. Salt to taste

Chop pickles and onion and add to potatoes.

Add as much mayo as needed to make potato mixture moist.

Gently stir in viniagrette.

Serve immediately or store in refrigerator until ready to use.

Recipe Source

Source: Gerta Ernst, Ken's Mom

Sue's Yukon Gold Potato & Wild Mushroom Gratin

While visiting Eli at her sister Jen's house, the night before I arrived Jen had made this recipe. Eli and I spent 4 days together just hanging out, which we've never done before, as there was always someone else around. One night, after I had gone to bed, Eli came in with a heated up dish of the recipe. It smelled so good! She let me have a taste and I went directly to the kitchen and heated up a plate for myself. It was a special moment when Eli came in that evening, just girls doing girl things. Eating, of course!

3 lbs Yukon Gold potatoes
24 oz assorted wild mushrooms
6 oz butter, divided
1 1/2 tsp salt
3/4 tsp fresh ground black pepper
2 cups heavy whipping cream



Peel and slice potatoes into 1/8 inch slices. Keep slices in cool water until ready to use so that they do not discolor.



Clean mushrooms, remove stems and thinly slice caps.



Heat large skillet over medium-high heat and add 4 tablespoons of the butter. When butter is melted, add sliced mushrooms and saute until brown and most of the moisture has evaporated (kinda crispy). Remove from pan.



Preheat oven to 375 degrees. With remaining butter, generously coat a large baking dish. Drain the sliced potatoes. Arrange two layers of sliced potatoes in baking dish. Spoon 1/3

of the cooked mushrooms over the potatoes. Sprinkle with 1/2 teaspoon salt and 1/4 teaspoon ground pepper. Repeat 2 more times with potatoes, mushrooms and seasonings. Pour cream over potatoes. Cover with foil and bake 45 minutes.

Uncover and continue baking until golden brown and set, about 20 minutes longer. Let stand 10 minutes before serving.

Cooking Tips

The original recipe has been edited by doubling the mushrooms. Meaty type mushrooms such as portabellas, shitake and button are recommended. Using rehydrated dried mushrooms, especially black fungus, is not recommended. Learned the hard way!

Recipe Source

Author: Adapted and submitted by Sue Chayer

Source: Epicurious.com



**The “Keller Kids”
Jackie, Don, Sue And Chris
December, 1978 ~ Carson City, Nevada**

Sweet Potato Soufflé

I got this recipe when first married. We had it at Christmas. Now I have to fix it every Thanksgiving and Christmas.

Sweet Potato Mixture:

3 cup cooked and mashed sweet potatoes

1/2 cup sugar

1/2 tsp salt

2 eggs

1/2 cup milk

1/3 lb butter

1 tsp vanilla extract

Topping Mixture:

1 cup brown sugar

1/3 cup flour

1 cup chopped pecans

1/3 cup melted butter

Mix all sweet potato mixture ingredients together with mixer. Pour into a greased baking dish.

Mix all topping ingredients together and sprinkle on top of potatoes.

Bake souffle for 35 minutes in a 350* preheated oven.

Recipe Source

Author: Chris Deering



**Jackie And Chris At Whitehall
(Sue is behind the camera)
August, 1975 ~ London, England**



**Getting Out Of The Rain At Windsor
Ginny, Don, Sr., Chris and Sue
(Jackie is behind the camera)
August, 1975 ~ Windsor Castle, England**

Sweets And Desserts

Banana Pudding

Chris' Christmas Cookies & Icing

Chris' Honeycomb Candy

Cindy's Fudge

Cindy's Hard Candy

Gerry's No Bake Cheesecake

Peach Cobbler



**The “Keller Kids” At Jackie And Don’s Apartment
Sue, Jackie (With Amanda), Don and Chris
Summer, 1974 ~ Richmond Heights, Missouri**



**Sue, Jackie And Chris
1970 ~ Hazelwood, Missouri**

Banana Pudding

I got this recipe when I first got married and it is everyone's favorite.

2 Tbs cornstarch
1/2 cup sugar
2 egg yolks
2 1/2 cup milk
1 tsp vanilla extract
1 tsp butter
4 fresh bananas, sliced
1 box vanilla wafers
Meringue Topping:
3 Tbs sugar
2 egg whites
pinch of salt



Make pudding by mixing cornstarch and sugar in saucepan. Mix yolks with milk in a mixing bowl. Add to saucepan and stir. Cook over medium heat and while stirring constantly, add vanilla and butter and cook till thick.

Line 2 1/2 qt. baking dish with wafers, then banana slices and then pour in pudding.

Make topping by mixing sugar in slowly with egg whites and salt.

Top pudding with topping mix and bake in preheated 325* oven for 5 min. to lightly brown meringue.

Make pudding by mixing cornstarch and sugar in saucepan. Mix yolks with milk in a mixing bowl. Add to saucepan and stir. Cook over medium heat and while stirring constantly, add vanilla and butter and cook till thick.

Line 2 1/2 qt. baking dish with wafers, then banana slices and then pour in pudding.

Make topping by mixing sugar in slowly with egg whites and salt.

Top pudding with topping mix and bake in preheated 325* oven for 5 min. to lightly brown meringue

Recipe Source

Author: Chris Deering

Chris' Christmas Cookies & Icing

Icing:

1/3 cup butter

1 tsp vanilla extract

3 1/2 cups powdered sugar

5 to 6 tbs warm milk

Cookie Dough:

1 cup granulated sugar

1 cup butter

1 egg

2 tsp vanilla extract

1/2 tsp salt

1/2 cup milk

2 tsp baking powder

4 cups all-purpose flour



Icing: Beat butter in a mixing bowl till creamed. Add vanilla. Whip while adding 1/3 of sugar and milk at a time. Set aside.

Cookie Dough: Mix ingredients in another mixing bowl in order given.

Roll out dough about 1/4" thick and cut into desired shapes.

Place cut-out dough on ungreased baking sheet.

Bake in pre-heated 350* oven for 8-10 minutes.

Cool and decorate with icing.

Recipe Source

Author: Chris Deering



**Tiffany And Garrett Help Clean Up!
December, 1989 ~ Dayton, Nevada**

Chris' Honeycomb Candy

In our love affair with this candy, Mom started it all! She used to buy boxes of it from the Mavrako's shop in downtown Clayton, Mo. when we lived there. I got a microwave copy of the recipe from Jackie about 20 years ago and converted it to this stove-top version. I try to make it at Christmas. It does warm up the house. -- Chris Deering

1 cup sugar
1 cup light corn syrup
1 tbs white vinegar
1 tbs baking soda
16 oz chocolate chips (milk or semi sweet),
melted



Line 13 x 9 in. baking pan with aluminum foil; grease generously; set aside.

Combine sugar, corn syrup, and vinegar in a heavy 2-qt. or larger saucepan.

Cook mixture on medium heat, stirring constantly till 300* f/ 150*c on candy thermometer.

Quickly add baking soda to hot mixture and stir well. (When baking soda is added, mixture will increase in volume greatly.)

Pour honeycomb into foil lined baking pan and leave till firm, about one hour.

Break honeycomb into pieces about 2" in size.

Dip honeycomb pieces into melted chocolate, covering completely. Let cool on waxed paper. Store in air tight container.

Recipe Source

Author: Chris Deering

Cindy's Fudge

I got this recipe from my very good friend Cindy in the mid '70s and made it many times during the Christmas holidays. -- Jackie Farrell

1/2 lb butter
4 cups sugar
14 1/2 oz evaporated milk
9-12 oz semi-sweet chocolate chips
10 oz marshmallow creme
1 tsp vanilla
1 cup walnuts, chopped (optional)

Combine butter, sugar, and evaporated milk. Cook in a buttered sauce pan to Soft Ball stage on a candy thermometer.

Combine chocolate chips, marshmallow creme and vanilla in a large bowl.

Pour butter, sugar and milk mixture over the chocolate, creme, and vanilla combination and whip until creamy. Add optional walnuts.

Put finished mixture into a 9x13 pan. Score while warm and then chill thoroughly.

Recipe Source

Author: Cindy Schoeppel

Cindy's Hard Candy

I got this recipe from my very good friend Cindy back in the mid '70s and made this many times during the Christmas holidays. -- Jackie Farrell

2 cups Sugar, granulated
1 cup Water
2/3 cup Light White Corn Syrup
1/2 tsp Flavoring (spearmint, cinnamon, etc.)
Food Coloring, as much as desired
Powdered Sugar

Cook first 3 ingredients to 300 degree Hard Crack on candy thermometer.
Remove from heat and add flavoring and coloring.
Cover a cookie sheet with foil and grease with butter or margarine.
Pour candy mixture onto prepared cookie sheet, set aside and let it cool.
When cooled, smash candy and sprinkle with powdered sugar.

Recipe Source

Author: Cindy Schoeppel

Gerry's No Bake Cheesecake

Gerry always made this recipe at Pete's request for his birthday cake. She passed the recipe on to me in 1976 and the tradition continued for many years. -- Jackie Farrell

2 3 oz Lemon Jello
2 cups Hot Water
2 cups Graham Cracker Crumbs
1/2 cup Margarine, melted
8 oz Cream Cheese
1 cup Sugar
2 tsp Vanilla
3 tbs Lemon Juice
13 oz Milnot

Dissolve lemon jello in hot water. Chill until thick.

Mix graham crumbs with melted margarine. Line cake pan (9x13x2). Reserve some crumbs.

Cream together cream cheese, sugar, and vanilla. Add jello and lemon juice, beat until blended.

Whip milnot until stiff. Fold creamed mixture into stiffly whipped milnot. Pour into crust and sprinkle top with remaining crumbs.

Chill thoroughly.

Recipe Source

Author: Gerry Farrell

Peach Cobbler

I learned this recipe when first married. Goes great with ice cream!

1/4 cup butter
1 cup flour
1 1/2 tsp baking powder
1/4 tsp salt
1/2 cup sugar (divided)
3/4 cup milk
1 large can sliced peaches in syrup

Place butter in 9"x9" baking dish and place in preheated 350* oven.

While butter melts, prepare batter. Mix flour, baking powder, salt, and half of sugar in a mixing bowl. Add milk to flour mixture and beat well.

Pour batter over melted butter in baking dish, add fruit with syrup and sprinkle with remaining sugar.

Bake till golden brown, about 45 minutes.

Recipe Source

Author: Chris Deering



**The “Keller Kids”
Sue, Don, Jackie And Chris
1960 ~ Charlotte, North Carolina**



Alex & Mizue's Wedding
Jackie, Pete, Alex, Mizue, Hisatoshi and Sachiko
January, 2006 ~ Kyoto, Japan



Dan & Tamara's Wedding
Roy, Tamara, Dan and Chris
March, 2006 ~ North Pole, Alaska



Tiffany & Randy's Wedding
August, 2000 ~ Reno, Nevada