

# Honey Baked Pork Chops

## Ingredients for Cooking Day

6 boneless pork chops  
1/2 cup honey  
1/4 cup cider vinegar  
1/4 tsp. ground ginger  
1 clove garlic, minced  
2 Tbsp. soy sauce

**Directions for Cooking Day:** Place honey, vinegar, ginger, garlic and soy sauce in blender and mix well. Place uncooked pork chops and honey mixture in a freezer bag and freeze.

**Directions for Serving Day:** Thaw completely. Place pork chops and honey mixture in a baking dish. Bake for 350 degrees for 1 hour or until pork chops are cooked. Turn pork chops occasionally when baking.

## Ingredients for 10 (Honey Baked Pork Chops)

10 freezer bags  
60 pork chops  
7.5 C. honey  
2.5 C Cider Vinegar  
2.5 tsp ginger  
1 1/4 C. soy sauce

# Chicken Cordon Blue Casserole

**Prep time: 15 minutes | Cook time: 40 minutes | Yield 4 servings**

## Ingredients:

1 egg  
1/2 cup milk  
2 pounds skinless, boneless chicken breast halves - cut into chunks  
1 C. plain dried bread crumbs  
1 C. oil for frying  
8 ounces Swiss cheese, cubed  
8 ounces cubed ham  
1 (10.75 ounce) can condensed cream of chicken soup  
1 C. milk

## Directions:

1. Preheat oven to 350 degrees F
2. Beat egg and 1/2 cup milk together until combined. Stir in the chicken chunks to coat, then drain, and coat with bread crumbs. Heat oil in a large skillet to 375 degrees F. Fry breaded chicken cubes in hot oil until golden brown on all sides, then remove, and drain on paper towels.
3. Place chicken cubes in a baking dish, along with the Swiss cheese and ham. Stir together the soup with 1 cup milk, pour over casserole.
4. Bake in preheated oven until golden brown and bubbly, about 30 minutes. Many added noodles to this recipe as they cooked it.

From Allrecipes.com - Submitted by Wanda C

## Breaded Ranch Chicken

### Ingredients:

3/4 cup crushed corn flakes  
3/4 cup grated Parmesan cheese  
1 envelope ranch salad dressing mix  
8 chicken breasts halves  
1/2 cup butter or margarine, melted

### Assembly:

In a shallow bowl, combine corn flakes, Parmesan cheese, and salad dressing mix. Dip chicken in butter, then roll in corn flake mixture to coat. Place in a greased 9 x 13 baking dish. You can freeze at this point.

### Serving Day:

When ready to eat, thaw chicken completely. Bake uncovered in 350 degree oven for about 45 minutes. Enjoy! The kids love it! Tastes delicious.

## Taco Hotdish (Some used this inside tortillas or as an appetizer when serving)

1 lb hamburger, browned  
Onion, 1/2 cup chopped  
1 can enchilada sauce (mild or hot depends on what you like)  
1 can cream of chicken soup, low salt  
1 can cream of mushroom soup, low salt  
Taco flavored chips  
1 can Libby Red Beans (any brand would work)  
1 cup Cheddar cheese (grated)

### Day of Cooking:

Sour cream  
1 tomato, chopped (This is optional)  
2 c. lettuce, shredded (This is optional)

### Assembly Directions

Crush taco chips and place in lightly-greased 9x13-inch pan. Brown hamburger and onion; drain. Add enchilada sauce and soups seasoning. Add in beans. In this order layer chips, hamburger mixture, cheese. Cover with foil.

Cooking Day Bake 40 minutes at 350-degrees. Serve with shredded lettuce, sour cream and chopped tomatoes.

Serves: 6

## Chee-z Ham and Potato Bake

### Ingredients:

2 cups cubed cooked ham  
1 2lb. bag hash brown potatoes  
1 can cream of chicken soup  
2 cups sour cream  
1 stick of butter  
1/2 tsp pepper  
1/4tsp onion powder  
2 cups sharp cheddar cheese  
3/4 sleeve Ritz crackers and 2 tbs melted butter for a crunchy topping

### Assembly:

In a large bowl, combine soup, sour cream, melted butter, cheese, pepper, and onion powder. Stir in cubed ham and hash brown potatoes. Pour into Ziploc freezer bag or aluminum pan, cover with plastic wrap and aluminum foil. I did not freeze the crackers. =)

### Serving Day:

Thaw completely. If in a Ziploc bag, pour into 9"x13" pan. Bake @ 350 degrees for 35 min. Crumble Ritz crackers and melt butter...mix together and sprinkle over top casserole and bake for another 10-15 min (until bubbly and golden). Your total baking time will be 45-55 min depending on how thawed it was going in and how quickly it bubbles and heats throughout...I am finding some of the meals take a little longer to bake than the directions say (including my own frozen and thawed meals)...this may be one of those?!?!?!)

## Chicken Enchiladas

### Ingredients for Cooking Day:

1 cup chopped onion  
1/2 cup chopped green pepper  
2 Tbsp. butter  
1 boiled chicken, deboned, skinned and chopped - - I think 2 cups chicken per recipe. I located one recipe with 3 chicken breasts and one with 4 breast halves.  
1 - 4 oz. can mild green chili peppers chopped  
1/4 cup flour  
3/4 tsp. of salt  
1 can cream of chicken soup  
1 cup chicken broth  
1 cup sour cream  
3 Tbsp. butter  
3 oz. Monterey Jack cheese shredded  
3 oz. Cheddar Cheese shredded  
12 6-inch tortillas

### Cooking Day Instructions:

Saute onions and green peppers in butter. Add cooked chicken and green chili peppers.

In separate pan heat chicken broth and cream of chicken soup. Remove from heat and mix in sour cream and 1/2 cup of the cheese. Stir 1/2 cup of the sauce into the chicken mixture.

Dip each tortilla into remaining sauce to soften; fill each with the chicken mixture. Roll up and arrange seam side down in a baking dish prepared for freezing. Pour remaining sauce over enchiladas and sprinkle with remaining cheese. To freeze use the foil and plastic wrap method. For instructions of this method [click here](#).

### Serving Day Instructions:

Thaw completely. Bake uncovered at 350 degrees for about 30 minutes.

## Calico Beans

Recipe from Fern Hauge

### Calico Bean Recipe X 8:

4 lb ground beef, browned  
4 lb bacon- cut up and fried  
4 c chopped onion  
4 c ketchup  
8 tsp salt  
16 tsp vinegar  
6 cups brown sugar  
8 tsp mustard  
8 cans kidney beans  
8 cans lima beans  
8 cans butter beans  
8 cans pork & beans

Mix all ingredients, browning hamburger and frying bacon first. Place in containers and freeze. Makes 8 cups each or 2 quarts for 8 persons.

Thought you might like a yummy, easy dessert recipe... we all enjoyed it at our house, hope you do, too!

## BROWN SUGAR SPICE CAKE FOR CROCK POT

1 can (10.75 oz) Tomato Soup  
1/2 cup water  
2 eggs  
1 (18oz) spice cake mix  
1 1/4 cups hot water  
3/4 cup packed brown sugar  
1 tsp ground cinnamon

\*Spray inside of 3-4 quart slow cooker/crock pot with cooking spray

\*Mix soup, 1/2 cup water, eggs and cake mix according to package directions

\*Pour batter into slow cooker

\*Mix 1 1/4 cups hot water, brown sugar and cinnamon together. Pour over batter.

\*Cover and cook on high 2-2.5 hours or until toothpick inserted in center comes out clean

\*Spoon warm cake into bowls, scooping sauce from bottom of cooker. Great with ice cream!

## Chicken or Turkey Pot Pie (Bold for 6 persons)

Make in 9x13 or 2-8x8 pans

4 cans Veg-All--drained (**24 cans or 360 oz**)

4 cups cooked diced chicken (**24 cups**)

5 cups milk (**2 gallons**)

2 TBSP chicken bouillon (**1 large jar**) *We used Turkey for our recipe and x 8*

2/3 cup flour (**1 bag**)

1 tsp sage (**1 jar**)

2 pkg ref. biscuits (**12 pkg**)

Pour 4 cups milk into saucepan w/bouillon, sage. Heat to boiling. Combine 1 cup milk and flour, add to saucepan to thicken. Stir in chicken and veggies, pour into pan(s) FREEZE, thaw completely in fridge, Top with biscuits just before serving. Bake 400 for 20-25 minutes or until biscuits are brown and sauce is bubbling.

## Recipe for Twice Baked Potatoes

6 large russet potatoes

Olive oil

3/4 cup sour cream (approx.)

3/4 cup hot milk (approx.)

6 Tbsp butter or margarine, softened

1 tsp. salt

1/4 tsp. pepper

1 1/2 Tbsp cream

Paprika sprinkled on top

## Variations

### **Cheddar and bacon version**

1 cup grated cheddar cheese

4 strips bacon

1/4 cup chopped green onion

### **Blue cheese and chives version**

1 cup crumbled blue cheese

1/4 cup chopped fresh chives

1/2 teaspoon salt

### **Directions:**

1 Bake the potatoes. Preheat the oven to 400°F. Scrub the potatoes clean under running water. Poke each potato in several places with the tines of a fork so that when the potatoes are cooking they don't explode. Rub the potatoes all over with a little olive oil. Place directly on the middle or top rack of the oven. Cook for 1 hour and 15 minutes, or until the potatoes are cooked through. They should give a little when pressed.

If short on time you can bake the potatoes in the microwave, 10 minutes on high heat for 2 potatoes, 15 minutes for 4 potatoes. The skins of microwave baked potatoes aren't nearly as crispy, so you may want to rub a little olive oil on them and finish them in a conventional oven at 400°F for 10 minutes.

2 If you are including bacon as one of your mix-ins, while the potatoes are cooking, cook the bacon strips in a frying pan on medium low heat for 10 to 15 minutes, or until crisp. Drain on paper towels. Let cool. Crumble.

3 Allow the potatoes to cool to touch. Slice the top third lengthwise off the potato. Use a spoon to scoop out the insides, forming a potato "canoe", leaving about 1/4 inch of potato on the skin.

Alternatively you can slice the potatoes in half, lengthwise. In this case you may want to bake an extra potato so that you will have more potato filling to mound into the potato boats.

4 Place the scooped out potato insides, sour cream, milk, cream, and butter into a large bowl. Mash with a potato masher. If you want a creamy texture, beat with an electric beater until desired consistency. Note, do not over-beat potatoes, they can turn glue-y.

5 Mix in the extras with the potatoes. Reserve some of the extras to sprinkle on the tops of the potatoes. Spoon fillings into the potato shells. Sprinkle with extra toppings.

6 Heat oven to 350°F. Place potatoes on a roasting pan and bake 15 to 20 minutes until heated through.

## **Chicken A La Orange (Crock pot)**

Recipe makes 8 servings

8 boneless, skinless chicken breast halves  
1/2 cup chopped onion  
12 oz. jar orange marmelade  
1/2 cup Russian dressing  
2 oranges, peeled and sliced  
1 Tbsp. chopped fresh parsley

1. Place chicken and onion in slow cooker.
2. Combine marmalade and dressing. Pour over chicken.
3. Cover and cook on high 1 hour and then on low 3-5 hours.
4. Top with orange slices and sprinkle with parsley. Serve with rice (opt.)

### ***Recipe x 8***

64 boneless, skinless chicken  
4 cups chopped onion (4 large onions or 6 small to med. sized)  
8 12 oz. jars orange marmalade or 96 oz.  
4 cups Russian dressing  
16 oranges  
8 Tbsp. chopped fresh parsley

## **Shredded beef/vennison x 8**

4 beef roasts (med.-lg.)  
4 venison roasts (sm.)  
4 envelopes of au jus mix  
4 envelopes of Good Seasons italian salad dressing mix  
4 cans of beef broth

Put all ingredients into slow cooker or roaster oven on low and cook for 10-12 hours. Shred meat. Use for sandwiches.

## **Meatballs x 8 (Makes approx. 30-32 meatballs per person)**

12 lb. ground beef  
4 lb. ground pork sausage  
8 c. bread crumbs  
16 eggs  
8 tsp. salt  
8 dashes cayenne pepper  
8 sm. cloves garlic  
8 Tbsp. parmesan cheese

Combine all ingredients, form into meatballs. Bake in 350 degree oven for 10 minutes.

## **Waikiki Meatballs**

Using approximately 1 ½ lbs. of prepared meatballs add the following:

1-13 oz. can of pineapple tidbits, drain and reserve syrup

Mix and stir over low heat: reserved pineapple juice, 2 Tbsp. flour, ½ c. brown sugar, 1/3 c. vinegar, 1 Tbsp. soy sauce. Bring to boil over medium heat, stirring constantly, until mixture thickens; boil 1 minute.

Add meatballs and pineapple and heat through. Serve over rice.

## **Manicotti for Two (We made this for 6) (x 3)**

4 uncooked manicotti shells  
1/2 lb. bulk Italian sausage  
1 1/2 c meatless spaghetti sauce  
1 C. ricotta cheese  
1/2 c. shredded mozzarella cheese, divided  
1/4 c. grated Parmesan cheese  
1/2 tsp. Italian seasoning  
1/4 tsp. garlic powder  
1/4 tsp. pepper

Cook manicotti according to package directions. Meanwhile, in a skillet, cook the sausage over medium heat until no longer pink; drain. Stir in spaghetti sauce.

Drain manicotti and rinse with cold water. In a bowl, combine the ricotta cheese, 1/4 cup of mozzarella cheese, Parmesan cheese, Italian seasoning, garlic powder and pepper. Carefully stuff manicotti. Place in a greased 11 x 7 baking dish. Top with sausage mixture.

Bake uncovered at 350 degrees for 30-35 minutes or until heated through. Sprinkle with remaining mozzarella. Bake 3-5 minutes longer or until cheese is melted.

Yield: 2 servings.

## **Honey Barbequed Ribs (freezer recipe)**

3 lbs boneless pork ribs  
1/2 tsp. garlic salt  
1/2 tsp. pepper  
1 cup ketchup  
1/2 cup brown sugar  
1/2 cup honey  
1/4 cup spicy brown mustard  
2 Tbl. Worcestershire sauce  
1/2 Tbl liquid smoke

Place pork ribs in bottom of slow cooker. Cover and cook on high for 3 hours and discard liquid. Reduce heat to low. In a bowl, combine garlic salt, pepper, ketchup, brown sugar, honey, spicy brown mustard, Worcestershire sauce and smoke. Mix well. Pour over ribs in slow cooker. Cover and cook on low for 3 hours. Remove from slow cooker and allow to cool. Place in freezer bag. Label and freeze.

To serve: Thaw. Heat until hot throughout.

## **Wine and Herb Chicken Marinade**

2/3 cup white wine  
1 tsp. tarragon  
1/4 tsp rosemary  
1/4 tsp thyme  
2 Tbsp vegetable oil  
1 Tbsp minced garlic  
Chicken (this will marinade 2 1/2 to 3 lbs.)

Directions for Cooking Day: Combine all ingredients. Put chicken pieces in a freezer bag. Pour marinade over the pieces. Put in freezer.

Directions for Serving Day: Completely thaw chicken and marinade. Cook on grill.

## **Chicken Cheese Lasagna**

1 medium onion, chopped  
1 clove of garlic, minced  
1/2 cup butter or margarine  
1/2 cup flour  
1 tsp. dried basil, crushed  
1 tsp. dried oregano, crushed  
1/2 tsp. salt  
1/2 tsp. ground white pepper (we used black)  
2 cups chicken broth  
1 1/2 cups milk  
3 cups shredded mozzarella cheese  
1 cup grated Parmesan cheese  
1 15 oz. ricotta cheese  
2 10 oz. pkgs. frozen chopped spinach, thawed and well drained  
2 cups cooked chicken, chopped  
1 Tbsp. snipped fresh parsley  
9 lasagna noodles, cooked and drained

In a saucepan, cook onion and garlic in butter until onion is tender. Stir in flour, basil, oregano, salt and pepper. Stir in broth and milk. Cook and stir until thick and bubbly. Cook 1 minute longer. Stir in 1 1/2 cups mozzarella cheese and 1/2 cup of the Parmesan cheese; set aside.

In a mixing bowl, combine ricotta cheese, spinach, chicken, parsley and remaining mozzarella cheese, set aside.

Spread about 1 cup of the cheese sauce into the bottom of a greased 3 qt. rectangular baking dish. Cover with 3 of the lasagna noodles. Top noodles with half (2 1/2 cups) of the ricotta cheese mixture. Cover with another cup of the cheese sauce and three of the noodles. Repeat layers again. Cover with remaining lasagna noodles and cheese sauce. Sprinkle with remaining Parmesan cheese.

Bake, uncovered in a 350 degree oven for 45-50 minutes. Let stand 15 minutes before serving. Serves 12.

### Baked Potato Soup (Ready in 30 minutes or less)

3 bacon strips, diced  
1 small onion, chopped  
1 garlic clove, minced  
3 tablespoons all-purpose flour  
1 teaspoon salt  
1 teaspoon dried basil  
½ teaspoon pepper  
3 cups chicken broth  
2 large potatoes, baked, peeled and cubed (about 2 cups)  
1 cup half and half cream  
½ teaspoon hot pepper sauce  
Shredded cheddar cheese – We won't add this when cooking  
Minced fresh parsley - We won't add this when cooking

In a large saucepan, cook bacon until crisp. Drain, reserving 1 Tbsp. drippings. Set bacon aside. Saute onion and garlic in the drippings until tender. Stir in flour, salt, basil and pepper; mix well. Gradually add broth. Bring to a boil and stir for 2 minutes. Add the potatoes, cream and hot pepper sauce; heat through but do not boil. Garnish with bacon, cheese and parsley. Yield 4-5 servings.

### Hunters Stew (Beef)

2 lbs. beef stew meat (raw)  
1 32 oz. can tomatoes  
2 cans sliced potatoes (drained) or 4 med. raw potatoes (diced)  
1 15 oz. can peas, drained  
4 carrots (cut in chunks)  
3 medium onions (quartered)  
3 stalks celery (cut in pieces)  
½ cup pearl tapioca  
Season to taste

Mix all ingredients in Dutch oven. Bake at 350 degrees for 4-5 hours. Serves 8-10.

### Wild Rice Soup

½ cup wild rice  
6 cups water  
4 cups chicken stock  
½ cup shredded carrots  
½ cup shredded onions  
½ cup diced celery

Wash wild rice until clean. Cook in 6 cups water until done. Drain. Set aside.

Combine chicken stock, carrots, onions and celery, bring to a boil, then simmer and cook until vegetables are tender. Add cooked rice.

### White Chili (Football Soup) SERVES 12 -14 (355 calories) 35 min. | 15 min. prep.

1 tablespoon olive oil  
2 medium onions, chopped  
4 garlic cloves, minced  
2 (4 ounce) cans chopped mild green chilies  
2 teaspoons ground cumin  
1 1/2 teaspoons dried oregano, crumbled  
1/4 teaspoon cayenne pepper  
3 (16 ounce) cans great northern beans, undrained  
6 cups chicken stock or canned chicken broth  
4 cups chopped cooked chicken, to taste  
3 cups grated monterey jack cheese (about 12 oz.)

This recipe comes from The Blue Owl Restaurant and Bakery in historic Kimmswick, MO. My daughter named it "Football Soup" because we always make it when we have a crowd over watching the game after church! I add an extra can of green chilies for more flavor. You can make it without the chicken for a cheaper meatless meal, and you can make it without the monterey jack cheese for a low-fat, less thickened soup (but the cheese adds a lot of flavor!)

1. Heat oil in large pot over medium high heat.
2. Add onions and saute until translucent, about 10 minutes.
3. Stir in garlic, then chilies, cumin, oregano, and cayenne and saute 2 minutes.
4. Add undrained beans and stock and bring to a boil.
5. Reduce heat and add chicken and cheese to chili and stir until cheese melts.
6. Season to taste with salt and pepper and ladle into bowls.
7. FOR FREEZING: Pour soup into a rigid container (or freezer bag), label and freeze. To reheat, thaw in refrigerator overnight or simply put frozen soup into a large pot and gently heat, with lid on and stirring often, till heated through.

## Chinese Chicken and Noodles

- 4 ounces spaghetti or fettuccine add to shopping list
- 1/2 cup frozen defatted chicken stock , thawed
- 1/4 cup reduced-sodium soy sauce
- 2 tablespoons packed brown sugar
- 2 tablespoons frozen orange juice concentrate, thawed
- 3 cloves garlic, minced
- 1 tablespoon grated fresh ginger
- 1 sweet red pepper, diced
- 1 small onion, diced
- 8 ounces chicken breasts, skinned, boned, and cut into strips
- 1/2 cup snow peas, cut in thirds diagonally
- 2 scallions, thinly sliced

1. Cook the spaghetti or fettuccine in a large pot of boiling water according to the package directions.

Drain well.

2. In a medium bowl, combine the stock, soy sauce, brown sugar, and orange juice concentrate. Mix well.

3. Coat a 10" no-stick skillet with no-stick spray and place over medium-high heat until hot. Add the garlic and ginger. Cook, stirring, for 2 minutes, or until fragrant. Add the peppers and onions. Cook, stirring, for 5 minutes, or until the onions are soft but not browned.

4. Add the chicken. Cook, stirring, for 3 to 5 minutes, or until the chicken is no longer pink in the center. Check by inserting the tip of a sharp knife into 1 strip.

5. Add the snow peas, pasta, and the stock mixture. Cook, stirring occasionally, for 1 minute, or until the sauce thickens. Sprinkle with the scallions.

**To freeze**, pack the cooled lo mein in a freezer-quality plastic container. To use, thaw overnight in the refrigerator. Place in a 10" no-stick skillet. Cover and cook for 15 minutes, or until hot.