



## CHAD'S INFAMOUS CHICKEN CHEESE BALL

### Ingredients

1 block cream cheese, softened  
2 small cans all white chicken, drained  
1 tablespoon finely chopped onion  
1 can French Fried onions, crunched up  
12 pack Domestic Beer

### Preparation

Combine first 3 ingredients in bowl. Mix together well. Form into ball. Roll in crunched up French fried onions. Serve with crackers and beer.

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## JIM'S TRES DE LECHE CAKE

### Ingredients

Yellow cake mix with pudding  
1/3 cup sugar  
1 cup sour cream  
4 eggs  
1/3 cup oil

### Preparation

Mix and bake in a 9 x 13 for 30 minutes. When done, use a fork and poke a bunch of holes in the cake. Then whisk together one can of sweetened condensed milk, one can of evaporated milk, 2 cups of milk, half and half or heavy whipping cream and 1/2 cup of coconut rum. Pour over cake. Let absorb and set up/cool completely in the fridge. When ready melt 1/2-1 cup of semi-sweet chocolate chips and drizzle on top of cake. Refrigerate long enough to harden chocolate. Final topping – cover with coolwhip. To garnish, you can use chocolate covered strawberries or chocolate shavings.



## BETH'S SWEET AND SOUR GREEN BEANS

### Ingredients

2 cans whole green beans, drained  
6 slices bacon  
1 cup vinegar  
1 cup sugar  
1/3 cup chopped green onions

### Preparation

Fry bacon; crumble and set aside, but reserve bacon drippings. Add the vinegar, sugar and onion to the skillet with bacon drippings and stir to blend. When sugar has dissolved, add green beans and toss to coat. Simmer slowly for about 30 minutes and top with crumbled bacon to serve.

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## AMANDA'S SQUASH DRESSING

### Ingredients

2 cups cooked squash, mashed  
2 cups crumbled cornbread (I use the Jiffy mix)  
2 eggs, beaten  
1 stick butter  
1 can cream of chicken soup  
1 onion, diced  
Salt & pepper to taste

### Preparation

Melt the butter and add onion, soup and eggs. Stir in squash and cornbread. Add salt & pepper to taste. Pour in a greased baking dish and bake for 40 minutes at 350 degrees.



## WES' CORNBREAD

### Ingredients

To be determined

### Preparation

Ask KC to show you how to make her grandmother's cornbread. Act real dumb, so she gets frustrated and just makes it for you.

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## KEITH'S PUMPKIN BREAD

### Ingredients

1 1/2 cup of sugar  
1/4 teaspoon baking powder  
1 teaspoon baking soda  
1/2 teaspoon ground nutmeg  
1/2 teaspoon ground cloves  
1/2 teaspoon ground cinnamon  
1/3 teaspoon ground allspice  
1 2/3 cups of flour  
1/2 cup of Crisco vegetable oil  
1/3 cup water  
1 cup of prepared pumpkin  
2 eggs

### Preparation

Mix the ingredients together in order as listed above. Pour into a greased/floured loaf pan and bake for 1 hour at 350 degrees or until a toothpick is pulled clean from the middle of the loaf.



## KEITH'S COCKTAIL WIENIES AND BBQ SAUCE

### Ingredients

Cocktail wienies  
BBQ sauce

### Preparation

Dump cocktail wienies and a bottle of BBQ sauce of your choosing in a crock pot, heat and serve.

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## KEITH'S SMOKED/FRIED TURKEY

### Ingredients

Turkey  
Olive oil  
4 gallons peanut oil  
Nature seasoning  
Marinade of choice\*  
Salt and pepper

### Preparation

Fire up the Egg using hardwood charcoal and hickory chips. Get temp to maintain 225 degrees. Coat turkey with olive oil and salt/pepper/nature seasoning. Put turkey on the Egg. Smoke for 8 hours over night or until internal temp reaches 170 degrees. Remove from Egg. Cut and serve.

Pour 4 gallons peanut oil in turkey frying apparatus. Insert thawed turkey (injected the night before with your choice of marinade). Cook for 3.5 minutes per pound. Remove from Fryer. Let stand covered for 30 minutes. Cut and serve.

#### \*KEITH'S TURKEY MARINADE

Melt 1 stick of butter and 1 bottle of beer together. Whisk in 2 teaspoons of nature seasoning. Inject in thawed bird of choice and let sit in fridge over night.