
POTATO SOUP

From Carol Hastie

Boil until potatoes are done:

2 cans chicken broth
4 large potatoes
Celery & onion

Boil until it thickens:

6 tablespoons butter
1/3 cup flour
1 teaspoon salt
1/4 teaspoon pepper
2½ cups milk

Add to potatoes

(I doubled the recipe for our meeting)

HASH BROWN POTATO CASSEROLE

From Phyllis Justice

1 (2 pound) package of frozen shredded
hash brown potatoes
½ cup melted margarine
1 tablespoon salt
¼ teaspoon pepper
½ cup chopped onions
1 can cream of chicken soup
1 pint sour cream
2 cups grated cheddar cheese

Top Layer:

2 cups crushed Corn Flakes
¼ cup melted margarine

Mix all but topping ingredients together in
casserole dish (9x13-inch). Bake for 45
minutes at 350°F. Place corn flakes and
butter mixture on top for about the last 10
to 15 minutes of the baking.

From: Singing News magazine, January
2008, page 48

QUICHE

From Edna Congleton

3 eggs
¾ cup half and half
1 cup shredded Swiss cheese
1 cup shredded sharp cheddar cheese
1 tablespoon flour
Meat or vegetables (optional) - I used 1½
cups chopped, fresh spinach and crumbled
bacon (2-4 slices)
1 prepared pie shell

Mix eggs and half and half. Put meat or
vegetables in pie shell. Sprinkle with
cheeses. Sprinkle with flour. Pour egg
mixture over top. Bake at 350°F for 30
minutes.

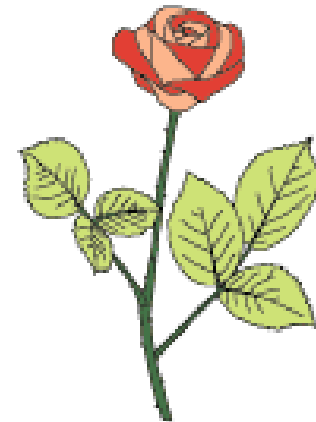
FLOWER FOOD

Flower food nourishes cut blooms and
prevents bacteria growth. Make your own
by mixing 1 quart warm water, 1 tablespoon
bleach and ¼ cup (non-diet) lemon-lime
soda. The sugar in the soda feeds the buds,
and the acid helps the stems absorb
nutrients quicker.

From: Woman's Day magazine, 5/8/07,
page 131

THE DELTA KAPPA GAMMA SOCIETY INTERNATIONAL

RECIPES 2009



Alpha-Bits Supplement

Alpha Chapter

Huntington, West Virginia

“NINE” LAYER COOKIES

From Phyllis Justice

1/3 cup melted margarine
1 cup graham cracker crumbs
1 cup butterscotch chips
1 cup shredded coconut
1 cup semi-sweet chocolate chips
1 cup white chocolate chips
1 1/3 cups chopped pecans
1 cup almond brickle chips
1 14-ounce can sweetened condensed milk

Preheat oven to 350°F. Pour melted margarine in a 9x13-inch pan. Layer as follows: graham cracker crumbs, butterscotch chips, shredded coconut, semi-sweet chocolate chips, white chocolate chips, chopped pecans, almond brickle chips. You can adjust the amount of the coconut or chips to suit your taste. Pour sweetened condensed milk over top.

Variation

Preheat oven to 350°F. Substitute the following caramel mixture for the butterscotch chips: In microwave, melt 1/2 a regular-size bag of caramels with about 1/4 cup (or a little more) evaporated milk (not sweetened condensed milk!). Layer butter and graham cracker crumbs, then white chocolate chips, shredded coconut, caramel mixture, semi-sweet chocolate chips, and almond brickle chips. Pour sweetened condensed milk over top.

For either recipe, bake for 30-35 minutes. Let cool and cut into squares.

APPLE DUMPLINGS

From Becky Wood

2 Granny Smith apples
2 cans crescent rolls
2 sticks butter
1 1/2 cups sugar
1 teaspoon vanilla
Cinnamon
1 small can Mountain Dew

Peel and core apples. Cut apples into 8 slices each. Roll each apple slice in a crescent roll. Place in a 9 x 13-inch buttered pan. Melt butter, then add sugar and barely stir. Add vanilla, stir, and pour over apples. Pour Mountain Dew around the edges of the pan. Sprinkle with cinnamon and bake at 350°F for 40 minutes. Serve with ice cream, and spoon some of the sweet sauces from the pan over the top. (I did only a half recipe and it was great!)

GRAPE SALAD

From Diana Murphy

2 pounds green seedless grapes
2 pounds red seedless grapes

8 ounces cream cheese
8 ounces sour cream
1 cup sugar
1 teaspoon vanilla (I use more)

Blend well the cream cheese and sugar. Add sour cream and vanilla. Blend well. Pour over grapes to coat.

Top with 1 cup broken pecans (optional) and 1/2 cup light brown sugar (I use more).

CHICKEN SOUP

Prep time: 5 minutes
Cooking time: 20 minutes
Makes 4 servings

3 1/2 cups Swanson Chicken Broth
Generous dash ground black pepper
1 medium carrot, sliced
1 stalk celery, sliced
1/2 cup uncooked extra wide egg noodles
1 cup shredded cooked chicken

Heat broth, pepper, carrot, and celery in a 2-quart saucepan over medium-high heat to a boil. Stir in noodles and chicken. Reduce heat to medium. Cook for 10 minutes or until noodles are tender.

PECAN CARAMEL CANDIES

Prep time: 15 minutes
Ready in 45 minutes or less

63 miniature pretzels
1 package (13 ounces) Rolo candies
63 pecan halves

Line baking sheets with foil. Place pretzels on foil; top each pretzel with a candy. Bake at 250°F for 4 minutes or until candies are softened (candies will retain their shape). Immediately remove from oven and place a pecan half on each candy and press down so candy fills pretzel. Cool slightly. Refrigerate for 10 minutes or until set.

Yield: 63 candies (about 1 1/4 pounds)
Note: You can make as many - or as few - of these as you want at a time.