



## Orange Fluff Salad

- 2 C. mini marshmallows
- 1 can mandarin oranges - drained
- 1 small can crushed pineapple
- 1 jar pimento cheese (usually Kraft)
- 1 8 oz container of Cool Whip (or any other brand) and "Lite" works fine

place marshmallows and pineapple in a bowl and stir together until marshmallows are coated - let sit for 5 to 10 minutes. Add drained oranges and the cheese and gently stir until blended. Fold in the cool whip - Chill at least 1 hour or overnight.

## Green Bean casserole

- 2 to 3 cans of green beans - drained
- 3/4 Cup milk
- 1 can (10 1/2 oz condensed) cream of mushroom soup
- a dash of black pepper
- 1 (3 oz.) can French fried onions

optional: diced pimento, sliced water chestnuts

Place the beans in a mixing bowl  
combine milk, soup and pepper, and the optional water chestnuts and stir into the beans. Add 1/2 can of the onions and pour into a 2 quart casserole dish - bake 20 - 30 minutes - remove from oven add remaining onions - bake 5 minutes more (make sure no more than 5 minutes or the onions will burn)

serves 6 - 8

## Cranberry pudding with creamy butter sauce

- 2 C. flour
- 1 C. sugar
- 2 1/2 tsp. baking powder
- 2 Tblsp. melted shortening (like Crisco)
- 2/3 C milk
- 1 egg
- 2 C cranberries - fresh, whole only (and pick through to find the good ones - do not use the mushy ones)

Sift dry ingredients into mixing bowl. Add shortening, milk and egg. Beat 2 minutes. Stir in berries.  
Put into greased and floured 9x13 inch pan and bake 350 degrees for about 40 minutes or until golden color.

Sauce

- 1/2 C butter

1 small can evaporated milk  
1 C. Sugar  
1 C. half and half - use about 1/2 C. more as you warm it

Slowly heat until sugar is dissolved - serve over sections of the "pudding" and enjoy  
You may want to make a double batch of the sauce as the "cake" absorbs it and people always want to add more.

### **Topping for ham**

1 Small can crushed pineapple  
1/4 to 1/3 C Brown sugar  
1/4 C raisins -  
1/8 C water

warm in pan until blended, put over ham  
Bake 1 1/4 to 2 hours - do not let ham go "dry" - check occasionally and baste juices over.  
this works well for a 3 to 5 lb. canned ham

### **Topping for Sweet Potatoes**

1/4 C. butter  
1/3 C brown sugar  
juice of an orange - fresh squeezed only  
1/4 to 1/3 C pecan halves

warm - pour over yams - bake 45 minutes to 1 hour until bubbling