

"I LOVE MY COUNTRY COOKING"

COOKBOOK

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I Love My Country



I Love My Country



MARSHALL
CHEVROLET



Lawrenceburg and North Dearborn locations

New Seasons
Auction & Estates





EAGLE WINNER

Mexican Pumpkin Meal

SUBMITTED BY DONNA FABER

INGREDIENTS

- 10-lb Pumpkin that sits well with a stem
- 11 oz can Mexicon, drained
- 4 oz can diced green chiles
- 8 ¾ oz can garbanzo beans, drained
- 15 oz can pinto beans
- 3 ¼ oz can pitted ripe olives
- 14 ½ oz can cut-up, peeled tomatoes, undrained
- 6 oz can tomato paste
- 1 tsp minced jalapeno pepper
- 1 tsp chili powder
- ½ tsp ground cumin
- ½ tsp dried oregano
- ¼ tsp salt
- 2 ½ lbs ground turkey
- 6 scallions, sliced (optional)
- Sour Cream

DIRECTIONS

Cut top of pumpkin off and clean out inside, scraping to remove strings and seeds. Inside pumpkin, mix in first 12 ingredients then crumble ground turkey into pieces and mix in. Replace the top on the pumpkin and set in a shallow 9x13" pan.

Bake one hour at 325 F. After one hour, stir ingredients, then bake another hour, stir and bake another 30 minutes.

Always replace top of pumpkin.

Serve it right out of the pumpkin. When scooping the meat mixture into the bowls, scoop out some pumpkin. Top with scallions if using and dollop of sour cream.



DONNA FABER

I LOVE MY EAGLE COUNTRY
COOKING WINNER





WIKI WINNER

Rice Pizza

SUBMITTED BY HELEN CHISHOLM

INGREDIENTS

1 cup uncooked white rice
1 lb. sausage
14 oz jar pizza sauce
1/2 t oregano
1/2 t garlic powder
2 cups mozzarella cheese
(shredded)
small bag of pepperonis

DIRECTIONS

Preheat oven to 350

Cook rice per directions on packet. In separate skillet, brown sausage. Once browned, add sauce, spices, and cooked rice. In a glass 8x8 baking dish layer half the meat/rice mix, then a layer of pepperonis and top with cheese. Repeat with the other half meat, then pepperonis + cheese. Bake uncovered at 350 for 35-45 minutes.



I Want Some S'more Cake

SUBMITTED BY CANDRA MEYERS

INGREDIENTS

- 2 full sheets of graham crackers,

1 box milk chocolate cake mix

eggs and oil for cake mix',

1 jar of marshmallow fluff,

Hershey chocolate bar.

Items needed- spoon, mixing bowl, bundt pan, glass measuring cup, and torch lighter.

DIRECTIONS

Fix milk chocolate cake according to box instructions, bake in bundt pan. Once it's finished remove from oven and cool.

Remove cake from pan, put on rack. cake should take about 45 minutes or until toothpick can be inserted and come out clean. Place graham crackers and a bag and smash them to crumbs. Set to the side. Melt chocolate bar in measuring cup. Apply marshmallow fluff to top of cake only not sides or center. Torch liberally to your desired toastiness the marshmallow fluff on the cake using the lighter torch. Drizzle melted chocolate all over top of the marshmallow. Sprinkle generously graham cracker crumbs on top and serve. A delicious twist on an old classic!



GW's Apple Pie Spice Chocolate Chip Cookies

SUBMITTED BY ANGELLA LEWIS

INGREDIENTS

- 1 cup of butter
- 3/4 cup of sugar
- 3/4 cup brown sugar
- 2 eggs, large
- 2 teaspoons vanilla
- 2 1/4 cups flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1 1/2 teaspoons apple pie spice
- 1 teaspoon cinnamon
- 1 cup semi sweet chocolate chips
- 1 cup milk chocolate chips

DIRECTIONS

(Preheat oven to 350 degrees) Take softened butter and mix it until butter is light and fluffy. Next mix your white and brown sugar with the butter. Add two large eggs and mix some more (make sure there's no egg shells)!!! Now set aside the wet ingredient bowl Take a second bowl and mix the flour, baking powder, baking soda and salt. Next place your dry ingredient bowl into the wet ingredient bowl and mix slowly until well incorporated. Lastly, add your chocolate chips into the mixture. Place dough balls (about 1" scoops) on a cookie sheet lined with parchment paper. 9. Bake in the oven for 9-12 minutes. When the timer dings at 9 minutes check to see if the cookies are fully cooked through. If not, let them go a bit longer. Done when they have some darkness to the edges. Allow them to cool on a cooling rack or serve warm with caramel on top! Enjoy!!



Round Steak

SUBMITTED BY ASHLEY BITTNER

INGREDIENTS

1 1/2 lbs. lean round
steak cut into cubes
1 large yellow onion
sliced
2-3 large green peppers
1 cup of ketchup
1 cup water
1 jar mushroom gravy
2 tablespoon
worschershire sauce
1 beef bouillon cube

DIRECTIONS

Brown round steak in dutch oven with vegi oil
When meat is brown, add 2 tablespoons of
flour to liquid in the pot after removing meat.
This will make a paste.
Remove from Heat.
Mix water/ketchup/worschershire/ &
bouillon cube together, then stir into the paste.
Once everything's thoroughly mixed, add meat
and put temp on low.
Add jar of gravy & stir.
Add onion and peppers.
Cover & let simmer for about 90 minutes.
Serve over rice. Mushrooms can also be added
in if preferred.



Peanut Butter Parfait Dessert

SUBMITTED BY PATTY GOODPASTER

INGREDIENTS

1 pkg Pillsbury Plus
Devils food cake mix
1/2 cup butter, melted
1/4 cup milk
1 egg
3/4 cup peanut butter
1 1/2 cup confectioners
sugar
8 oz. cream cheese,
softened
2 1/2 cup milk
8 oz. frozen whipped
topping thawed
1 (5 1/4) pkg instant
vanilla pudding
1/2 cup peanuts
1 1/2 oz. milk (chocolate

DIRECTIONS

Heat oven to 350 degrees. Grease and flour bottom of 13x9-inch pan. Combine Base ingredients until well blended. Spread evenly in pan. Bake at 350 for 20-25 minutes. Cool. Combine Peanut butter and confectioners sugar until crumbly. Set aside. Beat cream cheese until smooth; add milk, whipped topping and pudding mix. Beat for 2 minutes at low speed. Pour half of peanut butter mixture over cooled base. Sprinkle with half of peanut butter mixture. Repeat with remaining cream cheese and peanut butter mixture. Sprinkle with chocolate. Cover; refrigerate until serving time. Makes 16 servings.



Sweet Potato Casserole

SUBMITTED BY JULIE YOCUM

INGREDIENTS

40 oz can Yams, drained

1/2 cup chopped pecans

1/2 cup coconut

(optional)

1/2 cup firmly packed

brown sugar

1/4 cup flour

1/4 cup margarine or

butter, melted

Add:

Ground cinnamon (to

taste)

Ground nutmeg (to taste)

Mini-Marshmallows

DIRECTIONS

Heat oven to 350 degrees

Place drained yams in ungreased 2-quart casserole or baking dish; lightly mash the yams & sprinkle with cinnamon and nutmeg.

In a separate bowl, combine remaining ingredients; blend well (should be thick liquid).

Pour over yams. Bake @ 350 for 35-40 minutes until bubbly.

Cover with mini marshmallows & bake until marshmallows melt.



Pumpkin Bar

SUBMITTED BY KIM-TYLER HAMILTON

INGREDIENTS

2 cups sugar
1 cup vegetable oil
4 eggs
15 oz can pumpkin
2 cup flour
1 tsp soda
1 tsp cinnamon
2 tbps Baking powder
1 cream cheese
3/4 stick butter
Powder sugar

DIRECTIONS

Add flour-soda - cinn. - baking powder in bowl - set aside.

Mix 2 cups sugar - 1 cup oil - 4 eggs - 1 can pumpkin. Mix to settle. Add in flour mixture.

Grease & flour sheet cake pan. Bake 15- 20 on 350. Let cool.

Icing:

1 soft cream cheese
3/4 stick soft butter

Add powder sugar till creamy & spread on cool cake.



Eggplant Lasagna

SUBMITTED BY SUZETTE BRYANT

INGREDIENTS

One eggplant, sliced thin
Eggs
Flour
Pasta Sauce
Mozzarella Cheese

DIRECTIONS

Eggplant Lasagna one eggplant, sliced thin egg and flour it then in a iron skillet fry your eggplant until the edges are tender in a 9by9 pan put a layer of pasta sauce on the bottom. I make my own but you can use your favorite sauce. Then put a layer of your eggplant in the pan after that put a layer of mozzarella on top and just repeat till you have 3 layers. Bake at 350 degrees for 30 to 45 minutes and enjoy



Cheez-It Butterfinger Bark

SUBMITTED BY JULIE PENDERGAST

INGREDIENTS

1 (12 oz) box Cheez-Its
(original)
2 tbs coconut oil
1.5 cups milk chocolate
chips
1.5 cups dark chocolate
chips
1 cup creamy peanut
butter
sea salt

DIRECTIONS

1. Empty and spread an entire box of Cheez-It crackers onto a parchment lined cookie sheet.
2. Microwave the chips and coconut oil together until creamy.
3. Pour the melted chocolate over the bed of Cheez-Its (a spatula is helpful to spread the chocolate evenly).
4. Microwave the peanut butter until creamy and pour it over the chocolate.
5. Use a knife to gently "cut" the peanut butter into the chocolate in a zig-zag pattern to fully incorporate the ingredients.
6. Add freshly ground sea salt over the top.
7. Refrigerate until the chocolate has hardened (1 - 2 hours), then break apart.
8. Store leftovers (if any) in an air tight container.



Apple Cranberry Cobbler

SUBMITTED BY SHIRLEY LEWIS

INGREDIENTS

1 pkg yellow cake mix
1/2 tsp ground
cinnamon
1/4 tsp ground nutmeg
1/2 cup quick cooking
oats
1/4 cup packed brown
sugar
2 sticks of softened
butter
1 cup chopped nuts
2 16 oz cans apple pie
filling
2 16 oz cans of whole
berry cranberry sauce

DIRECTIONS

In an ungreased 13x9x2 in pan combine apple pie filling and cranberry sauce. In a large bowl, combine cake mix, ground cinnamon, ground nutmeg, quick cooking oats, and brown sugar. Cut in butter with pastry blender or 2 knives until crumbly. Stir in nuts, sprinkle crumb mixture over fruit. Bake at 350 for 45 to 50 minutes until golden brown. Serve warm with or without ice cream.



Mahi Mahi Tacos

SUBMITTED BY JENNIFER SNIPES

INGREDIENTS

1lb Mahi Mahi
Juice from 1-1/2 limes
2 cloves of garlic, minced
1/4 cup mayo
1/4 cup table crema
1 tbsp tajin
1 small red onion, thinly sliced
3/4 cup apple cider vinegar
1 cup water
1 tbsp sugar
3 tbsp olive oil
3 tbsp cajun blackening seasoning
1 tsp salt
1 tsp pepper
2 jalapenos, thinly sliced
1 bunch cilantro, roughly chopped
Corn tortillas

DIRECTIONS

Combine the mayonnaise, crema, tajin, salt, pepper, garlic, and juice of 1/2 lime and mix well. Refrigerate. Combine apple cider vinegar, water, and sugar until sugar is dissolved and add red onion. Refrigerate. Combine olive oil, juice of 1-1/2 limes, and cajun blackening seasoning and thoroughly coat the Mahi Mahi in the mixture. Lightly brush a grill pan with olive oil and heat on medium high Grill Mahi Mahi on one side until the edges are white (3-5 mins) and turn. Grill until done. Note: It is important not to flip the fish too soon and not to overcook. Remove Mahi Mahi from grill and break into bite size chunks. Wrap corn tortillas in foil and heat in skillet on medium high until warmed through. Assemble Tacos



Peanut Butter Cheese Torte

SUBMITTED BY MARLENE MEYER

INGREDIENTS

1 cup graham cracker
crumbs
1/4 cup packed brown sugar
1/4 cup butter or margarine,
melted
1/2 cup finely chopped
peanuts
2 cups creamy peanut butter
2 packages cream cheese,
softened
2 tsp vanilla extract
1-1/2 cups whipping cream,
stiffly beaten
4 ounces semisweet
chocolate chips
3 tablespoons plus 2
teaspoons hot coffee
Coarsely chopped peanuts

DIRECTIONS

Combine all crust ingredients. Press into the bottom and halfway up the sides of a 10 in springform pan. Chill. For filling, beat peanut butter, cream cheese, sugar, butter, and vanilla in a large mixing bowl on high until smooth, about 2 minutes. Fold in whipped cream. Gently spoon into crust; refrigerate 6 hours or overnight. For topping, melt chocolate with coffee until smooth. Spread over chilled torte. Refrigerate until firm, about 30 minutes. Garnish with chopped peanuts if desired.



Three-Day Bread

SUBMITTED BY DEBORAH CARSON

INGREDIENTS

- 1 pkg yeast
- 1 cup lukewarm water
- 1 tbsp salt
- 1 cup margarine
- 1 cup sugar
- 1 cup boiling water
- 1 cup water
- 5 cups of flour

DIRECTIONS

Starting at noon the first day, dissolve yeast in 1 cup lukewarm water. That evening, mix with enough flour to make a nice batter (like pancakes). Add a little sugar and 1 tbsp salt. Cover and let sit in a warm, not hot, place. Next morning about 10 am, add 2 cups flour. At the same time, melt margarine in 1 cup boiling water, once dissolved, add another cup of warm water and 1 cup of sugar. Add this into batter. Continue to add flour and knead until smooth. Set in greased bowl in a cool place to rise until evening. In the evening, do not mixdown. Roll out for cinnamon rolls, or form bread or rolls for bread. For cinnamon rolls, brush with softened butter then sprinkle with sugar and cinnamon, roll and cut. Cover in baking pans in cool place overnight. Next morning, bake in 375 F until done.



Pork Roast

SUBMITTED BY COLLISHA DAVIDSON

INGREDIENTS

1 pork roast
4-5 Garlic cloves, crushed
2 cups brown sugar
1 large Onion
2-3 Granny Smith Apple
2 cups apple juice or water
1 lb carrots, shaved
1/2 cup coarsely chopped
pecans or walnuts
Olive oil
1/3 cup maple syrup
Wild rice, cooked as
instructed(optional)

DIRECTIONS

Score pork roast several times on both sides . Mix together brown sugar, garlic, salt and pepper. Pack onto both sides of pork roast. Place on a cookie sheet and loosely cover with plastic wrap. Place in fridge overnight.

In the morning heat olive oil in a cast iron Dutch oven or skillet. Place sliced onions in pan and brown all sides of the pork roast. This will caramelize the b sugar and seal in the juices. Poor apple juice or water into Dutch oven with the pork. Bake slowly at 275* for 3-4 hours or I till temperature reaches 145*. When the roast is done, fry the apples in a bit of bacon grease.

To roast the carrots, line a cookie sheet with parchment paper. Place carrots on paper and drizzle with olive oil and salt to taste. Bake at 425* for 25-30 minutes. Stir them over every 10 minutes or so. When carrots are done drizzle with maple syrup and nuts. Place back in the oven for 5 minutes or until the syrup is warm. Remove from heat and let sit for a bit before serving. Serve with wild rice .



Banana Brownies

SUBMITTED BY DEBBIE POLING

INGREDIENTS

- 1 ½ cup granulated Sugar
- ½ cup of butter softened
- 2 large eggs
- 1 cup sour cream
- 3-4 ripe bananas peeled and smashed
- 2 tsp vanilla
- 1 tsp baking soda
- 2 cups flour
- ¾ tsp salt
- 4 Tbsp butter
- 2 cups powdered sugar
- 1 tsp vanilla
- 2-3 Tbsp milk

DIRECTIONS

Preheat oven to 375* and grease a 9x13 pan. Cream together butter and sugar. Beat in eggs and sour cream. Add bananas and vanilla to the mix. Mix salt and baking soda into the flour and then mix all three into the banana mix. Mix just until moistened but do not over mix. Pour into a 9x13 pan. Bake for 22-28 minutes or until you can put a toothpick in the middle and it comes out clean.

Brown Butter Frosting

Heat butter in a saucepan until it starts to turn brown and lets off a nutty aroma. Do not let it burn. Remove from heat and add p. Sugar, vanilla, and milk and whisk together until the consistency you want. Pour Frosting over warm brownies and spread evenly. Icing will harden as it cools so pour immediately after whisking. I store in the fridge overnight and take out an hour before serving if I am not serving them warm.



Key-Lime Pie

SUBMITTED BY DANIEL HART

INGREDIENTS

1 sleeve of graham crackers
5 oz butter
1/4 white gran. sugar
1 cup heavy whipping cream
1 tsp vanilla
1/4 cup gran. sugar
1 lime
3 egg yolks
14 oz sweetened condensed milk
1/2 cup of Nellie & Joe's Key West Lime Juice

DIRECTIONS

Combine crust ingredients and press to piepan, bake (crust alone) for 12 min. Combine filling ingredients until smooth, add to baked pie crust. Continue baking (crust and filling) for 15 min. Remove from oven and let sit 10 min, then chill in fridge. Combine topping ingredients, whip until stiff peaks form. Add to chilled pie, garnish with sliced lime.



Chicken Dumpling Casserole

SUBMITTED BY BARBARA CARTER

INGREDIENTS

1 stick of butter
4 cups of diced chicken
1 1/2 cup self rising flour
1 1/2 cup milk
2 cans cream of chicken
28 oz chicken broth

DIRECTIONS

Melt one stick of butter in glass dish or 9x13 cake pan. Put four cups of diced chicken on top of butter. Mix 1 1/2 cup self rising flour and 1/2 cup of milk with whip till smooth. Place this flour mixture on top of chicken. Mix well, 2 cans of cream of chicken with 28 oz of chicken broth. Pour this mixture on top of the flour mixture. During baking little dumplings come to the top. Bake this at 375 for 35 minutes and enjoy. This will look under baked but is supposed to look like that way so that there is chicken gravy available for the dumplings.



Mayberry Apple Pie

SUBMITTED BY EDIE BUTCHER

INGREDIENTS

- 1 Pie crust
- 2 cups tart apple, thinly sliced
- 3/4 cup sugar
- 1/4 cup brown sugar
- 1/4 cup flour
- 1 tsp cinnamon
- 1/2 stick butter

DIRECTIONS

Add apple to pie crust. In a bowl, mix sugars flour, cinnamon and butter. Sprinkle on apples. Bake at 350 for about 45 minutes.



Angel Food Strawberry Dessert

SUBMITTED BY JACQUELINE NALE

INGREDIENTS

1 10 in angel food cake
2 8 oz pkg cream cheese
1 cup sugar
1 carton whipped topping
1 qt fresh strawberries, sliced
1 EZ squeeze pack of
strawberry glaze

DIRECTIONS

In a medium bowl, combine cream cheese and sugar until light and fluffy. Fold in whipped topping and set aside. Tear or cut the angel food cake into 1 in pieces and place in the bottom of a 9x13 baking dish. Using a piece of plastic wrap or parchment paper, press the cake pieces down into baking dish. Spread the whipped topping cream cheese mixture over cake layer. In a separate bowl, combine sliced strawberries and glaze, mixing until strawberries are evenly coated. Spread glazed strawberries over whipped topping mixture on the angel food cake layer. Refrigerate for 2 hours or until ready to serve.

Banana Pudding

SUBMITTED BY MELISSA MURPHY

INGREDIENTS

- 6 cups whole milk
- 2 packages jello vanilla cook and serve pudding
- 2 boxes of vanilla wafers
- 6 bananas

DIRECTIONS

Put milk in saucepan. Add pudding slowly with whisk, stirring constantly. While pudding mixture is cooking on medium high heat, line bottom of dish with wafers. Cut 3 bananas layer on top of wafers. Add another layer of vanilla wafers and line the dish along the edges, keeping 6 wafers to the side. Let pudding mixture start to bubble and set aside for 5 minutes. Then pour half mixture over layers. Drop vanilla wafers on top, slice remaining bananas and drop into dish, then pour remainder of the pudding over top. Line the top of the rim in wafers. Crumble the remaining 6 wafer across the top and if there are any remaining wafer, stand them up on top. Wake whipped cream top before serving.



Corny Cornbread

SUBMITTED BY CHELSIE SHINKLE

INGREDIENTS

- 1 can of corn - drained
- 1 can cream corn
- 1 jif cornbread mix
- 8 oz. sour cream
- 1 stick butter
- 1 egg

DIRECTIONS

Mix all the ingredients. Bake at 400 for 45-60 minutes.



Roman Noodle Slaw

SUBMITTED BY MIRANDA CHASE

INGREDIENTS

3 Packages of Roman Noodle Soup (Chicken) - Crunch up in package
1/2 Head of Cabbage Chopped or 2 Packages of Angel Hair Cabbage Pre-chopped
8-10 Green Onions
3/4-Cup Chopped Almonds
or one small package in baking aisle

DIRECTIONS

Whisk Together:

3/4 Cup of Oil (I use Olive, you can use Vegetable)
10-12oz Chicken Broth
1 Tablespoon Vinegar (I use Apple Cider)
1 Teaspoon Garlic Powder
3 Packages of the Roman Seasoning packets

Combine dry ingredients, then pour the mixture over top. Store in covered glass container overnight. Shake every so often while being refrigerated to saturate the liquid mix into the dry ingredients, the noodles will soften, and the flavors will infuse overnight!



KJ's Almost Famous Venison Chili

SUBMITTED BY KRISTIN CLEVENGER

INGREDIENTS

2lbs Hamburger
2lbs Ground Venison
1 roll Field's chili
3 cans Wolf's brand chili - no beans (if you like beans, you can get that one)
1 can Rotelle
2 cans either Fire Roasted tomatoes or Zesty Chili flavored tomatoes
1 can of beer (whatever you have on hand)
1 cup V8 juice
Chili powder
Cinnamon
Nutmeg
Hamburger or steak seasoning
Onion powder
Garlic powder
Diced onion
Diced green pepper
Box of spaghetti (the "half" size works best)

DIRECTIONS

Combine onion and peppers sauté in skillet
Combine meat and brown in the skillet with sautéed pepper/onions
Cover meat mixture with seasonings while browning (I don't measure, I just cover, mix, cover again and mix) Use much less nutmeg than any other seasoning or it will overpower
Drain grease once meat is browned
Add one can of Wolf's chili or Fields chili and simmer
Add Meat mixture to crockpot
Add remaining Wolf's cans, Rotelle, tomatoes, beer, V8
Simmer on low or "warm" for minimum 3 hours stirring occasionally
1 hour before serving add spaghetti and stir
Serve

Recommended Toppings:

I like avocado or green olives on mine-but that's an acquired taste Shredded cheese Sour cream Croutons Diced onions Crackers Or whatever you prefer



Reindeer Chow

SUBMITTED BY JUSTIS WHITE

INGREDIENTS

1 c. semi sweet chocolate
chips
2/3 c. creamy peanut butter
1/4 c. salted butter
1 12-Oz. box corn Chex cereal
2 c. powdered sugar
1 10-Oz. bag of red and green
M&Ms

DIRECTIONS

Combine chocolate chips, peanut butter, and salted butter in a medium microwave-safe bowl. Microwave on high for 30 seconds; stir, then microwave for 30 seconds more. Stir until smooth.

Add cereal to a large bowl. Pour chocolate mixture over cereal; stir gently until cereal is thoroughly coated.

Add 1 cup of powdered sugar to a large resealable plastic bag or bowl. Then add coated cereal, 1 cup of powdered sugar, and M&Ms. Seal bag or put a lid on the bowl, and shake until cereal is coated. Serve immediately, or store in an airtight container up to 1 week.

