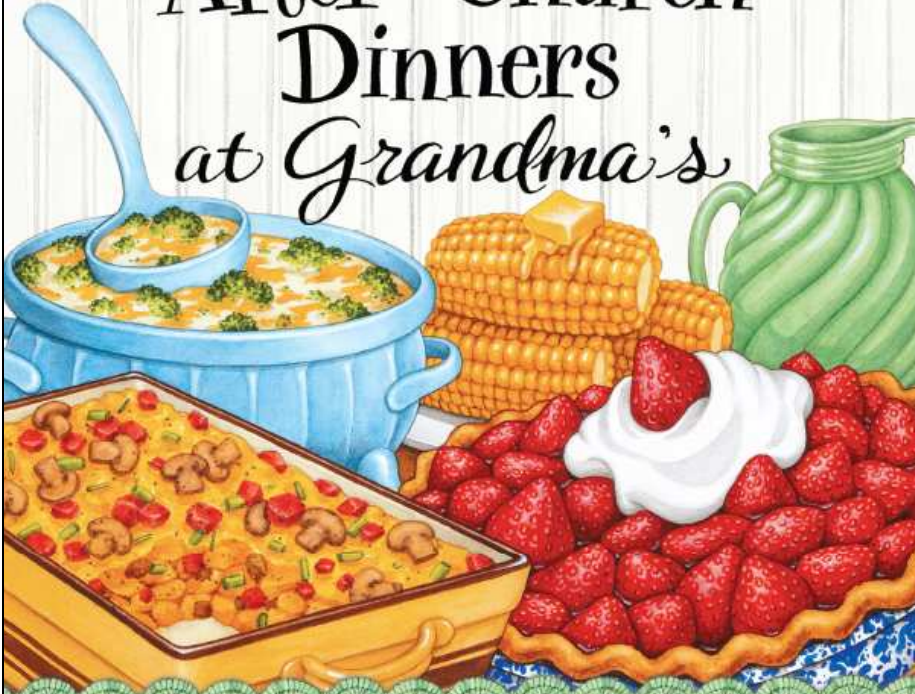


NATIONAL BEST-SELLING PUBLISHER!



After-Church Dinners at Grandma's



Count your blessings as you sit down together to enjoy
Grandma's best dishes, full of old-fashioned flavor.



Dear Friend,

Whether your grandmother lived at the end of a country lane or on a brick-lined street in town, you're sure to have sweet memories of coming home from church to Sunday dinner at her home...we surely do!

***After-Church Dinners at Grandma's** is jam-packed with Grandma's best-loved, handed-down recipes. You'll find comfort-food classics like *Mama's Scrumptious Roast Beef, Country Chicken & Dumplings* and *Tuna Noodles Supreme*. Serve up garden-fresh *Tomato-Mozzarella Salad, Sweet-and-Sour Green Beans* and *Make-Ahead Potluck Potatoes*. We've even included *Candy Apple Jelly, Crystal Pickle Chips* and other home-canned goodies. Yum!*

*You'll feel as though Grandma is right by your side as you cook up savory, simmering *Sunday Meeting Tomato Soup*, plus baskets of scrumptious *Homemade Butter Rolls* to round out any meal.*

*Because it wouldn't be dinner at Grandma's without dessert, you'll find delicious *Strawberry Layer Cake* and *Nan's Chocolate Pie* like she always treated us to, plus a chapter of yummy cookies from Grandma's cookie jar.*

You'll also find tips for down-home country flavor plus old-fashioned ideas for sharing food and fun with family & friends. So tie on your best ruffled apron...

It's Sunday dinner at Grandma's!
Vickie & JoAnn



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“Secret” Chicken & Cornbread Dressing

Patricia Coffey
Natchitoches, LA

This dressing is everyone's favorite! The “secret ingredient” came about one year when Mama ran out of broth and chicken noodle soup was the closest thing in the pantry. Since then, it is a staple ingredient. My brother and I still make this recipe for our family gatherings, and it is the top request of my brother at the firehouse where he is responsible for heading up holiday meals.

2 8-1/2 oz. pkgs. cornbread mix	14-1/2 oz. can beef broth
2 to 4 chicken breasts	2 10-3/4 oz. cans chicken noodle soup
1 onion, finely chopped	2 eggs, beaten
1 green pepper, finely chopped	2 T. dried parsley
1 bunch green onions, chopped	1 T. Cajun seasoning
2 stalks celery, chopped	salt and pepper to taste
1/4 c. butter	Optional: 1-1/2 t. dried sage

Bake cornbread according to package directions; cool and crumble. In a saucepan, cover chicken with water; bring to a boil over high heat. Reduce heat; simmer until tender, 20 to 25 minutes. Drain, reserving 1-1/2 cups broth. Cool chicken and shred, discarding bones. In a skillet over medium heat, sauté vegetables in butter until golden; set aside. In a large bowl, mix together cornbread, chicken and vegetable mixture. Add beef broth and reserved chicken broth; stir until mixture is moistened. Add remaining ingredients; mix well. Transfer to a greased 13"x11" baking pan. Bake, covered, at 350 degrees for 45 minutes, or until firm and golden. Serves 4 to 6.



A smiling face is half the meal.

-Latvian proverb

Grandma's Best MAIN DISHES

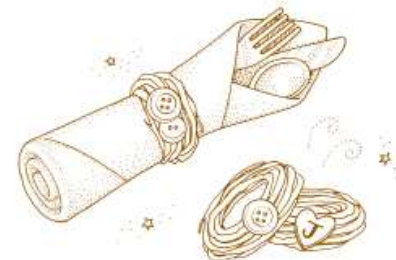
Mrs. Palmer's Fried Chicken

Debbie Donaldson
Andalusia, AL

This recipe brings back precious memories! Every time I fix this recipe I think of being a little girl watching my mama cook. She used the whole chicken, but I use boneless, skinless chicken breasts.

4 to 5 boneless, skinless chicken breasts	2 t. dried thyme
1 qt. buttermilk	2 t. poultry seasoning
salt and pepper to taste	1 t. dried rosemary
2 c. self-rising flour	1 t. pepper
2 t. garlic powder	1 qt. oil
2 t. dried parsley	Garnish: chicken gravy or sweet-and-sour sauce

Cut chicken into strips, approximately 3 per breast. Place chicken in a large plastic zipping bag; pour buttermilk over chicken. Seal bag and chill for 2 to 3 hours. Drain chicken, discarding buttermilk; season chicken with salt and pepper. In a separate plastic zipping bag, combine flour and seasonings; seal bag and shake to mix well. Add chicken to bag, a few strips at a time; coat thoroughly. Heat oil to 350 degrees in an electric skillet. Carefully place chicken into hot oil; cook until both sides are golden. Drain on paper towels. Serve with chicken gravy or sweet-and-sour sauce. Serves 4.

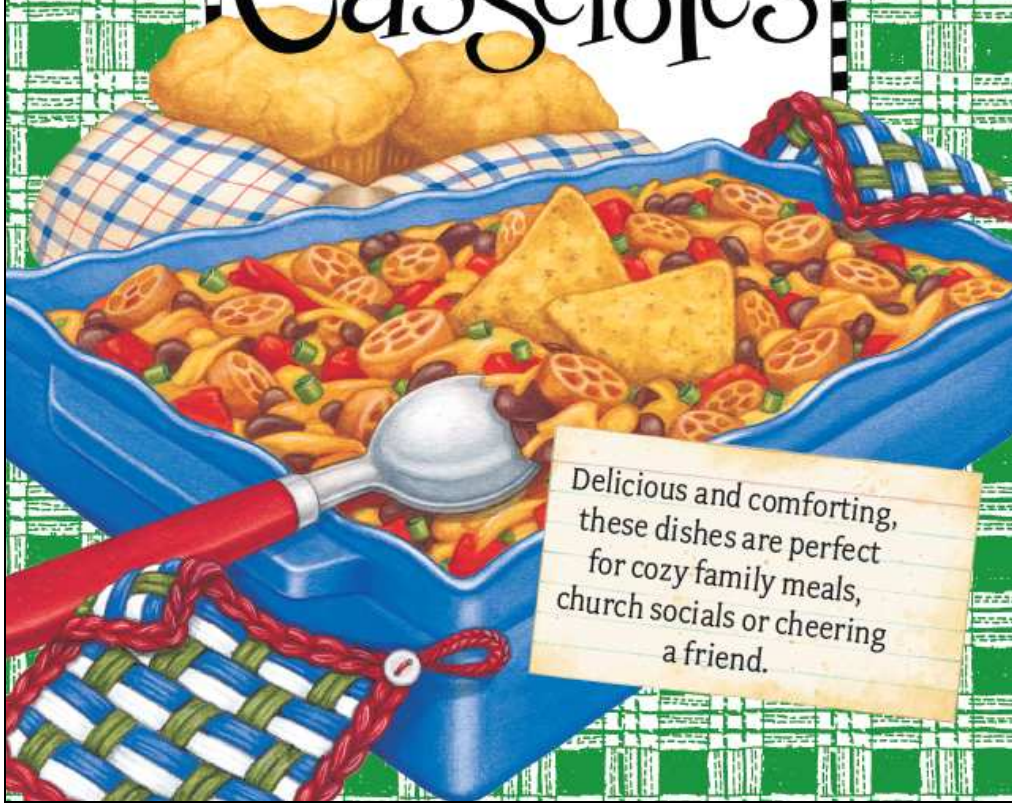


Napkin rings are simple to make. Just sew buttons, charms or fabric yo-yo's onto a 6-inch length of elastic. Stitch the ends together and you're done!

NATIONAL BEST-SELLING PUBLISHERS!



Best-Loved Church Casseroles



Delicious and comforting,
these dishes are perfect
for cozy family meals,
church socials or cheering
a friend.

Dear Friend,

Homestyle and comforting, the oven-to-table recipes in Best-Loved Church Casseroles are the dishes we grew up loving...tried & true favorites we want to share with our families today.

Take a peek inside...Pecan French Toast and Baked Apple Pancake can be enjoyed before church, and if you like breakfast with a little more kick, try Zesty Sausage Burritos. Creamy Sour Cream-Chicken Enchiladas and Homestyle Turkey & Stuffing are ideal for toting to potlucks, and kids will love Cheeseburger & Fries Casserole and Betty-getti. Even the name makes us smile!

Apple-Stuffed Pork Chops and Country Ham & Potato Pie will have everyone asking for seconds, while Shrimp-Stuffed Pasta Shells and Deep Sea Delight are deliciously easy to prepare. Our veggie casseroles are chock-full of flavor, and dishes like Tangy Corn Casserole and Summery Herbed Tomato Pie are so tasty!

No matter what the occasion: dinner for a new mom, a family reunion or a church picnic, casseroles are simply delicious and always welcome.



Bake it with Love!
Vickie & JoAnn



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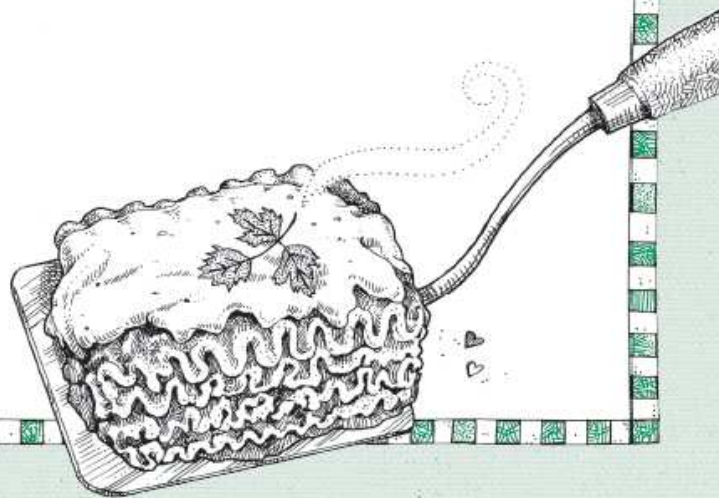


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Vegetable

Garden-Fresh Tortilla Bake

*Dianna Likens
Gooseberry Patch*

Great with homemade salsa and lots of crispy chips alongside.

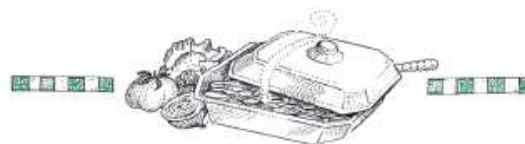
2 T. oil	salt, pepper and ground cumin to taste
1 lb. zucchini, sliced	2 T. all-purpose flour
1 onion, chopped	1 c. sour cream
1 green pepper, chopped	6 6-inch corn tortillas, cut into 6 wedges
7-oz. can diced green chiles	3 c. shredded Cheddar cheese
4 eggs, hard-boiled, peeled and chopped	

Heat oil in a skillet over medium heat; add zucchini, onion and green pepper. Cook until vegetables are just tender, about 5 minutes. Remove from heat; stir in chiles, eggs, salt, pepper and cumin; set aside. Blend flour into sour cream until smooth; set aside. Arrange tortilla wedges in an ungreased 2-quart casserole dish. Layer with half the vegetable mixture, half the sour cream mixture and half the cheese. Repeat layers. Bake, uncovered, at 350 degrees for 30 minutes or until bubbly. Serves 6.



Whip up this simple salad dressing to serve on a crispy bed of lettuce alongside Garden-Fresh Tortilla Bake.

Blend 1/2 cup catsup, 1 cup oil, 3/4 cup sugar, 1/4 cup vinegar and 1 tablespoon hot pepper sauce...olé!



Summertime Squash Casserole

*Melissa Currie
Phoenix, AZ*

I love to make this when there is a bounty of squash in my garden!

1 c. shredded Cheddar cheese	1 T. parsley, chopped
1/2 c. cottage cheese	1 t. salt
4 eggs, beaten	1/2 t. pepper
3 T. butter, melted	2 lbs. yellow squash, sliced
3/4 c. bread crumbs	

Simmer squash in a stockpot of water over medium-low heat until tender, 5 to 10 minutes. Mix all ingredients together, adding the squash last. Pour into an ungreased 13"x9" baking pan. Bake at 350 degrees for 45 minutes. Serves 6 to 8.



Fill tiny terra cotta pots with votive candles, then march them right down the center of a buffet table...so pretty. In summer, use citronella votives for outdoor picnic tables.

Quick-Fix Casseroles

	Cooked Meat 2 c.	Starch 1 c.	Cooked Veggies 1 c.	Onion 1/2 c.	Sauce 1-1/2 c.	Seasoning 2 t.	Toppings
Breakfast & Brunch	sausage	potatoes, diced	green pepper, chopped	onion, chopped	cheese sauce	dried oregano	biscuit dough
Poultry	chicken	noodles, cooked	peas	green onion, sliced	tomato sauce	dried basil	crushed crackers
Seafood	shrimp	rice, cooked	carrots, diced	1 T. shallots, chopped	white sauce	dried parsley	crushed potato chips
Beef	beef	orzo, cooked	celery, chopped	1/2 t. onion powder	gravy	dried thyme	bread crumbs
Pork	pork	pasta shells, cooked	zucchini	pearl onions	cream soup	dried sage	grated cheese

To whip up a homestyle casserole in a flash, blend together the items in each row and place in a 2-quart casserole dish. Bake, covered, at 350 degrees for 30 minutes. Makes 4 servings.

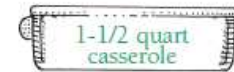
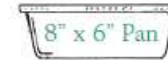
Casserole & Baking Pan Match-Up

Casserole Size

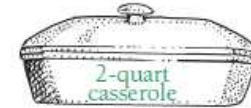
Baking Pan Size



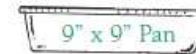
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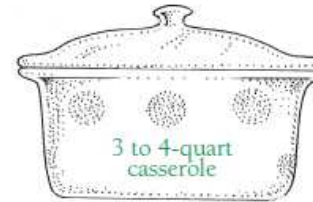
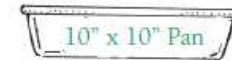
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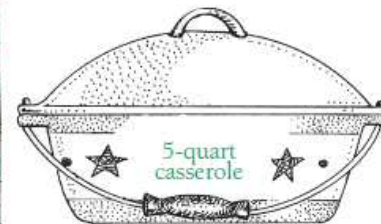
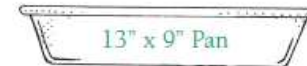
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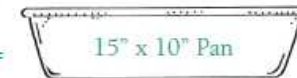
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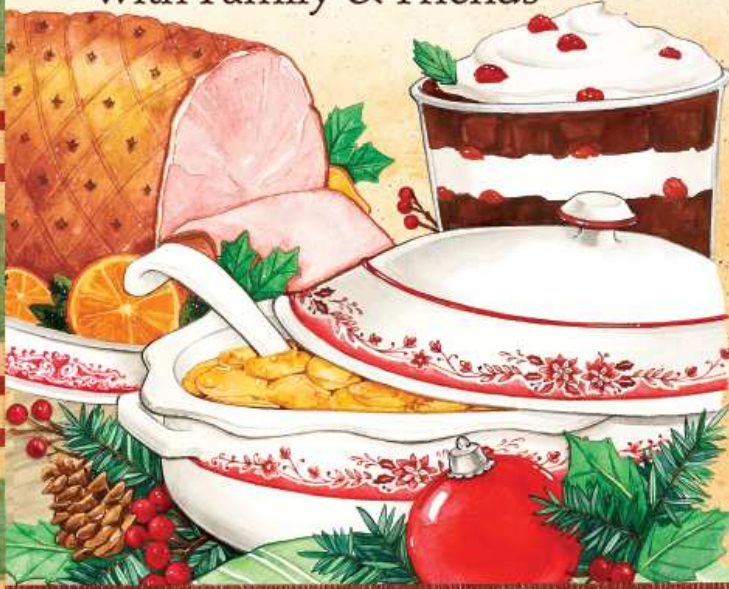


Use this handy chart if you need to swap casserole dishes with baking pans.

NATIONAL BEST-SELLING PUBLISHER!



Christmas Blessings with Family & Friends



Favorite recipes for sharing, heartwarming memories and little touches to make the holidays warm & cozy.

Dear Friend,

Welcoming family & friends inside our warm & cozy kitchens is one of our favorite things about the holidays! We love the aroma of warm gingerbread cookies, the fresh scent of pine and mugs of homemade chocolatey cocoa. There's such excitement as we count down the days until Christmas arrives...the holiday season is here!

Norwegian Pancakes topped with warm cinnamon-peach topping are yummy on a frosty morning, and friends who come to visit will enjoy bites of savory Bacon-Wrapped Chestnuts, steamy bowls of Wild Rice & Mushroom Soup and frosty Santa Claus Cranberry Punch. For Christmas dinner, try Rosemary-Garlic Turkey alongside Cranberry-Pecan Stuffing, Snowy White Mashed Potatoes and slices of Homemade Gingerbread Cake.

Everyone loves family-style casseroles, so Texas-Style Enchiladas and Ellie's Layered Reuben Bake will be quick favorites you'll serve again & again. Invite church friends to come by for a cookies & cocoa get-together...visit, relax and enjoy the sweet treats of Christmastime.

So welcome the season with family & friends. Bake cookies, make snow angels and enjoy the blessings of the holiday...the time we look forward to all year!

Sending you warm
Christmas wishes,

Vickie & Jo Ann





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Ham with Cumberland Sauce

Geneva Rogers
Gillette, WY

It's the fruity sauce that makes this ham special. Named after the Duke of Cumberland, the sauce was actually created in Germany. All the history aside, you're going to love it!

4 to 5-lb. fully-cooked bone-in ham
1/2 c. brown sugar, packed
1 t. dry mustard
1 to 2 t. whole cloves

Using a sharp knife, score ham in diamond shapes. In a medium bowl, combine brown sugar and mustard; spread over ham. Insert a whole clove in center of each diamond. Place ham in a large roaster with a rack. Bake, uncovered, at 325 degrees for 20 to 22 minutes per pound, about one hour and 40 minutes, or until ham is heated through and a meat thermometer reads 140 degrees. Serve with Cumberland Sauce. Serves 8 to 10.

Cumberland Sauce:

1 c. red currant or apple jelly
1/4 c. orange juice
1/4 c. lemon juice
1/4 c. apple juice
2 T. honey
1 T. cornstarch

Combine ingredients in a medium saucepan. Cook over medium heat until sauce thickens, stirring often. Makes 1-3/4 cups.

Keep a variety of bagged salads in the crisper, and when it's time for dinner, the salad is a breeze to toss together. Tossed with raisins, bacon bits, cheese cubes or croutons, salads can be made to order in no time at all.



Home for Christmas Dinner

Mom's Macaroni & Cheese

Jenny Newman
Goodyear, AZ

My mom has been making this dish since before I was born. As far as I'm concerned, it's the only way to make mac & cheese! I always think of it as a great comfort food, and now I make it for my own family.

8-oz. pkg. elbow macaroni
5-oz. can evaporated milk
1/3 c. water
1 c. milk
3 T. butter
3 T. all-purpose flour
1/2 t. salt
1 T. minced, dried onion
1-1/2 c. shredded sharp Cheddar cheese, divided

Cook one cup macaroni according to package instructions; drain. Reserve remaining macaroni for another recipe. Combine evaporated milk, water and milk; set aside. Melt butter in a medium saucepan. Add flour and salt, whisking until flour dissolves. Add onion and evaporated milk mixture, stirring well to avoid lumps. Add cheese. Simmer until cheese melts and sauce is thickened, stirring frequently. Stir in cooked macaroni. Pour into a greased 8"x8" baking pan. Top with remaining cheese and bake, uncovered, at 350 degrees for 30 minutes, or until bubbly and lightly golden. Serves 4 to 6.



I will honor Christmas in my heart,
and try to keep it all the year.
-Charles Dickens



NATIONAL BEST-SELLING PUBLISHER!



Comfort Foods



A collection of feel-good recipes
to warm your heart & soul and
inspire you to share your blessings.

Dear Friend,

Some of our warmest childhood memories involve food. If we had the sniffles, Mom tucked us in with a mug of chicken soup. When we came in hungry after a day of outdoor fun, she was ready with her crispy-topped macaroni & cheese. Maybe that's why some foods are so comforting to us as grownups...they're seasoned with love and memories!

*In **Comfort Foods**, we've gathered the most scrumptious and satisfying recipes to soothe and cheer you. Get the day off to a sunny start with Florence's Buttermilk Pancakes and a pot of Dreamy Hot Chocolate. Welcome your family home on a blustery day with a cozy meal of Janet's Awesome Meatloaf, Slow-Cooked Creamy Potatoes and Cherry-Apple Crisp for dessert.*

Want to cheer a friend who's feeling under the weather? Hot Lemon Spice Tea and Grandma's Chicken Noodle Soup or Rose's Baked Custard will perk her up in a jiffy. Turn a frown upside-down with a batch of Chewy Chocolate Chip Cookies warm from the oven.

You'll find lots of delicious dishes for your next church social or school potluck. There are easy tips to make good food taste even better, too.

Whether comfort food means creamy, cheesy, chocolatey or savory to you, you'll find all your favorites here!

Share a meal with us!
Vickie & JoAnn



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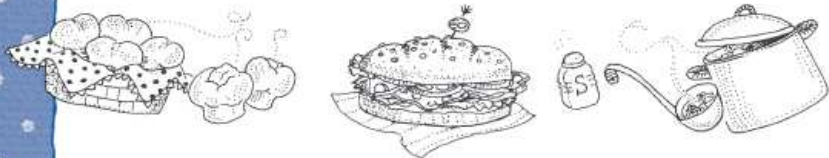
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Rainy-Day Tomato Soup

Rosie Sabo
Toledo, OH

Topped with buttery fresh-baked croutons, this tomato soup is anything but ordinary.

- | | |
|--|--------------------------|
| 2 T. olive oil | 2 c. crushed tomatoes |
| 1 onion, thinly sliced | 2-1/2 c. vegetable broth |
| 3 to 4 T. garlic, chopped | 2 t. dried basil |
| 1 c. celery, chopped | 1 t. dried thyme |
| 1/2 c. carrot, peeled and cut in 2-inch sticks | |

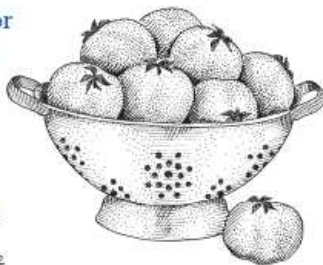
Heat oil in a Dutch oven over medium heat; add onion and garlic and sauté until onion is translucent. Add celery and carrot; cook for an additional 5 minutes. Add remaining ingredients and bring to a boil. Reduce heat; cover and simmer for 1-1/2 hours, or until thickened. Place croutons in 4 soup bowls and ladle soup over top. Serves 4.

Croutons:

- | | |
|---|------------------------------|
| 1 loaf day-old bread, crusts removed, cubed | 1/2 c. butter, melted |
| | favorite seasonings to taste |

Place bread cubes in a large plastic zipping bag; set aside. Combine butter and seasonings; pour over bread. Mix well; arrange on an ungreased baking sheet. Bake at 350 degrees for 10 minutes; turn over and bake for an additional 5 minutes.

Nothing perks up the flavor of tomato soup like fresh basil! Keep a pot of basil in the kitchen windowsill and just pinch off a few leaves whenever they're needed.



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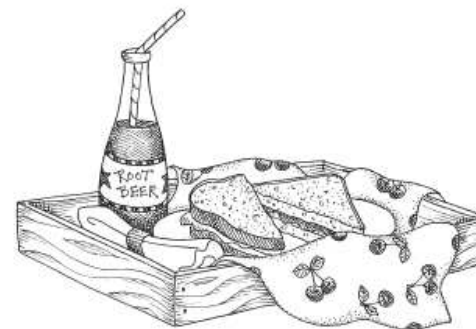
Heavenly Hot Ham & Cheese

Amy Jones
Buckhannon, WV

This yummy recipe is from my grandmother.

- | | |
|-----------------------------------|----------------------------|
| 1 lb. very thinly sliced deli ham | 1/3 c. sweet pickle relish |
| 1/2 lb. American cheese, diced | 1 onion, finely chopped |
| 1/3 c. mayonnaise | 4 hamburger buns, split |
| 1/3 c. brown mustard | |

Combine all ingredients except buns; spoon onto buns. Wrap individually in aluminum foil; bake at 350 degrees for 20 minutes. Serves 4.



Lighten up your old favorite, grilled cheese... spritz the bread with a little butter-flavored non-stick vegetable spray before grilling, instead of spreading with butter. You'll enjoy all the flavor without the calories.

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NATIONAL BESTSELLER!



Summertime CHURCH SOCIALS



The freshest recipes from the country for your next church social, potluck or any sunny get-together!

Dear Friend,

There's nothing like the breezy days of summer...the freshest produce, grilling outdoors, swaying on the porch swing and watching the kids chase fireflies. A trip to the farmers' market, or a short walk to your own backyard give us reasons to share the most flavorful dishes with our family & friends.

Breakfast is a breeze when serving Aunt Emmaline's Strawberry Muffins, and toting a dish to a church picnic couldn't be easier...just pair up Confetti Coleslaw with Beverly's Fried Chicken. Firecracker Grilled Salmon and Sizzlin' Chicken are perfect for the grill, while Toasted Tuffly is a fast-fix campfire dessert.

With a whole chapter of sweet treats, planning a church social is so easy...choosing between all the yummy choices is the hardest part! You'll find recipes for old-fashioned favorites like Lazy Daisy Cake, Flowerpot Cupcakes and Watermelon Slice Cookies inside. We've also included a chapter of food gifts to give...straight from your summer kitchen. Aunt Marj's Violet Jelly and Pioneer Day Blackberry jam are two of our favorites.

The weather is perfect, so set a date and call everyone together, it's time to celebrate summer...in the country!

Wishing you a
blessed summer,
Jo Ann & Vickie



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Aunt Marj's Violet Jelly

Janie Reed
Gooseberry Patch

This sweet memory was shared by Aunt Marj's daughter-in-law, Sally Kinkade. So dear was Aunt Marj to Sally, that she called her Mother. "Mother would go to the woods or fields and pick violets. The jelly she made was so beautiful...a pale liquid lavender you could see right through. She would lovingly pour it into glass jeweled jelly jars. Then there was the label, lettered with her careful calligraphy."

1 qt. fresh violet blossoms, stems removed	4 c. sugar
1 T. lemon juice	5 1/2-pint canning jars and lids, sterilized
1-3/4 oz. pkg. powdered pectin	

Fill a quart jar with violet blossoms. Cover with boiling water; cover tightly and steep for 24 hours. Strain 2 cups of liquid into a large saucepan; discard violets. Add lemon juice and pectin. Bring to a boil over medium-high heat; stir in sugar. Bring to a boil again; boil hard for one minute. Pour into hot sterilized jars, leaving 1/4-inch headspace. Wipe rims; secure lids and rings. Process in a boiling water bath for 15 minutes; set jars on a towel to cool. Check for seals. Makes 5 jars.



As a special delivery for a friend who loves to garden, set a jar of jelly inside a cloth-lined flowerpot. Tuck in some seed packets too...she'll love it!



The Summer KITCHEN



Dandy Dandelion Jelly

Janie Sacy
Wentzville, MO

This was my mother's recipe and she was born in 1908. She woke us up many mornings to pick the dandelions for her.

1 qt. fresh dandelion blossoms, stems removed	1 t. lemon or orange extract
1 qt. boiling water	4-1/2 c. sugar
1-3/4 oz. pkg. powdered pectin	5 1/2-pint canning jars and lids, sterilized

Combine blossoms and water in a large saucepan; bring to a boil over medium heat. Boil for 3 minutes; strain, reserving 3 cups liquid. Discard blossoms. Add pectin, extract and sugar to saucepan; boil for 3 minutes. Pour into hot sterilized jars, leaving 1/4-inch headspace. Wipe rims; secure lids and rings. Process in a boiling water bath for 15 minutes; set jars on a towel to cool. Check for seals. Makes 5 jars.



Set jars of jams or jellies inside a new watering can, then tie on a sunny dandelion bouquet...what a thoughtful housewarming gift!

NATIONAL BEST-SELLING PUBLISHER!



Church Suppers

Best-loved recipes from church gatherings and community get-togethers!



Dear Friend,

Community gatherings, small town suppers and church potlucks...the food is legendary. Tried & true recipes that have been handed-down from generation-to-generation, often closely guarded

secrets, are the recipes we look forward to the most!

In **Church Suppers**, you'll find cooks from across the country have shared their most-requested, best-loved recipes with us. Inside are favorites such as Homestyle Sausage Gravy & Biscuits, Mom's Famous Macaroni & Cheese, Angel Biscuits, Golden Chicken Divan, Dad's Caramel Popcorn, Granny's Shoo Fly Pie and Texas Sheet cake. All are scrumptious take-alongs no matter what the reason for your get-together.

We've also included easy tips for some of our favorite get-togethers with friends & neighbors. So whether it's a pancake breakfast, Election Day dinner, chili cook-off or bake sale, you'll find just the recipes you need. You'll also find lots of ideas for foods kids love and all the how-to's on cooking for a crowd.

So, whether you're looking for a new recipe to enjoy with your family, or an old-fashioned favorite from Grandma's kitchen, now, they're at your fingertips.

Enjoy some old-fashioned friendship & fun!

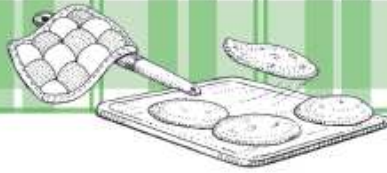
JoAnn & Vickie





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Southern-Style Breakfast Casserole

Joyce Boswell
Lewisport, KY

*If I didn't bring this to breakfast on Palm Sunday...
I don't think they'd let me in the door!*

- | | |
|--|---|
| 2 lbs. ground pork sausage,
browned and drained | 2 c. cooked rice |
| 4 eggs, beaten | 10-3/4 oz. can cream of
chicken soup |
| 1/2 c. milk | 10-3/4 oz. cream of celery soup |
| 1 onion, diced | 8-oz. pkg. shredded Cheddar
cheese |
| 6 c. crispy rice cereal | |

Combine all ingredients in a large bowl. Pour into a lightly greased 13"x9" baking pan. Bake, uncovered, at 425 degrees for 45 minutes. Serves 8 to 10.

Sweet Ham

Kerry Mayer
Dunham Springs, LA

*A slower-cooker favorite...so easy to prepare
and always delicious.*

- | | |
|------------------------|------------------------------|
| 7-lb. fully-cooked ham | 20-oz. can crushed pineapple |
| 2 c. orange juice | 3 T. brown sugar, packed |
| 1/2 c. water | |

Place ham in a slow cooker. Pour orange juice, water and pineapple over top; sprinkle with brown sugar. Cover and cook on low setting for 8 hours. Serves 24.

Friends and acquaintances add much to the richness of life...

-James E. Faust

Pancake Breakfasts

Golden French Toast

Brenda Rieter
Middlefield, OH

*Baked in the oven, this breakfast treat is a snap to make.
Top servings with a dusting of powdered sugar.*

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|--|------------------------|
| 1 loaf bread, cubed and divided | 1-1/2 c. half-and-half |
| 8-oz. pkg. cream cheese,
softened and cubed | 1/2 c. butter, melted |
| 10 eggs, beaten | 1/4 c. maple syrup |

Layer half the bread in a greased 13"x9" baking pan; top with cream cheese. Place remaining bread over the top; set aside. Beat eggs, half-and-half, butter and syrup together; pour over bread. Refrigerate overnight; bake at 350 degrees for 40 to 50 minutes. Serves 8 to 10.



Everyone loves the taste of fresh-squeezed juice.
Set a big bowl of orange and grapefruit halves
on a serving table, along with some juicers.