

ITALIAN DRESSING

2 cups white sugar
1 cup red wine vinegar
1 cup olive oil
½ tsp. garlic powder
½ tsp. onion powder
½ tsp. parsley flakes
½ tsp. celery seed
½ tsp. salt
½ tsp. pepper
½ tsp. Italian seasoning
½ tsp. dill weed

Mix all ingredients well. Store in plastic container with a lid. Shake well before each use. Store in refrigerator. Can be used on salads or as a marinade for meats. Makes 12 servings.

Shyla Johnson
Allegheny-Clarion Valley High School

ITALIAN ZUCCHINI DIP

3 cups shredded zucchini, drained and squeezed dry
8 oz. cream cheese, softened
2 Tbsp. milk
2 large eggs
¼ cup romano cheese, grated
¼ cup parmesan cheese, grated
½ cup chopped onion
½ tsp. salt
½ tsp. dried, crush oregano
2 Tbsp. fresh minced parsley

Mix all ingredients together well. Place in 1½-quart baking dish. Heat oven and bake for about 25 minutes at 350 degrees.

Serve in chafing dish with vegetables, Italian bread, hot dogs or sliced sausage.

Linda Boice
New Kensington

JERKY FROM THE OVEN

3 pounds venison
16 oz. La Choy soy sauce
16 oz. water
1 Tbsp. Liquid Smoke
½ cup brown sugar
1 Tbsp. cajun seasoning

Slice the meat into ¼-inch thick strips. Mix together ingredients in a non-reactive bowl (non-metal). Place meat into marinade and refrigerate for 24 hours. Remove, pat dry and discard marinade. Heat oven to 145 degrees. Place meat on rack or baking rack. Leave oven door open 1 inch for circulation. Bake 6-8 hours.

Amber Kaltenbach
Keystone High School

MILLENNIUM DIP

2 cups chopped pecans (use food processor to chop small)
2 cups chopped green onions (3-4 bunches)
2 cups shredded cheddar cheese
1 cup real mayonnaise

Mix ingredients and press into two small molds (or bowls). Line the bowls with plastic wrap before you press the mixture into the bowls to make it come out easier. Let it set for a few hours in the refrigerator (or overnight). Top with a little red pepper jelly right before you serve it. I use Tabasco brand version. Serve with crackers, Melba toast or corn chips. You can actually use the mixture to stuff chicken breasts as well (minus the red pepper jelly, of course). You may also use white cheese instead of cheddar if you're using this as a stuffing mix.

Claudia Jagers
Centerville

MUSTARD EGGS

2 Tbsp. yellow mustard
2 cups white vinegar
½ cup water
1 cup sugar
1 Tbsp. salt
1 Tbsp. celery seed
1 Tbsp. mustard seed
1 large onion
1 dozen boiled eggs

Bring mixture to a boil. Then simmer 10 minutes. Pour over eggs and onions. Let stand 24 hours.

Patricia Wolfe
Parker

NOODLE DOUGH

2 eggs
1 egg shell of water
Enough flour to make a stiff dough
Pinch of salt

Mix and roll out paper thin. Let dry for a while. Roll up tight like cinnamon rolls and cut. Drop in one at a time so they don't stick together.

Amber Kaltenbach
Keystone High School

NOODLES

6 egg yolks
½ egg shell of water for each yolk
Salt and pepper to taste
3 cups flour

Mix ingredients well. Add flour if mixture is too wet or more water if it is too dry. Roll out dough on large dry area. Sprinkle with flour before rolling. Roll thinly, about 1/16 of an inch. Cut into 2-inch squares. Let dry 2-3 hours. Drop into boiling water or broth and boil for 20 minutes. Shut heat off and cover with lid. Let them set for 10 minutes before serving. Serves 6.

Shyla Johnson
Allegheny-Clarion Valley High School

OREO EGGNOG

4 cups prepared eggnog
8 Oreo cookies, divided
1 cup thawed Cool Whip

Place eggnog and 10 cookies in blender. Blend until smooth. Pour into glasses. Top evenly with whipped topping. Serve each glass topped with 1 of the remaining cookies.

Crystal Roxberry
Allegheny-Clarion Valley High School

ORIENTAL DELIGHT

1 cup Tang
¼ cup instant tea
1 pk. Lemonade mix
½ tsp. cloves
1 tsp. cinnamon
1 cup sugar

Mix all ingredients together. Can be served cold or hot.

Gertrude Jolly
Titusville

PARTY DIP

1 cup Miracle Whip
1 cup sour cream
1 tsp. dill weed
1 Tbsp. onion, minced
½ tsp. Worcestershire sauce
1 tsp. parsley flakes
1 tsp. salt
1 tsp. pepper

Mix all ingredients well. Put in serving dish. Serve with chips and vegetables. Makes 6-8 servings.

Shyla Johnson
Allegheny-Clarion Valley High School

PECAN-CARAMEL PRETZELS

Heat oven to 250 degrees. Place a single layer of small (1-inch) pretzels on a cookie sheet. On each each pretzel, place a Rolo candy. Place the baking sheet in the oven for 2 minutes. When the pan is taken out of the oven, slightly press 1 pecan half on each Rolo candy. Cool in refrigerator.

Carol Singleton
Greenville

PIZZA DOUGH

.25-oz. pkg. active dry yeast
1 cup warm water (110 degrees)
2 cups bread flour
2 Tbsp. olive oil
1 tsp. salt
2 tsp. white sugar

In a small bowl, dissolve yeast in warm water. Let stand until creamy, about 10 minutes. In a large bowl, combine the rest of the ingredients and the yeast mixture. Stir well to combine. Beat well until a stiff dough has formed. Cover and let rise until doubled in volume, about 30 minutes.

David Kirk
Redbank Valley High School

PUPPY CHOW

1 cup peanut butter
12-oz. pkg. chocolate chips
½ cup butter
1 large box Rice Chex

When dry, sprinkle with powdered sugar.
Patricia Wolfe
Parker



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