

## Christmas Butter Cookies

Barbara Rainey



*½ cup sugar | 1 egg | 1 ½ teaspoon vanilla | 1 cup softened butter*

- Beat these together well with mixer.

*3 cups flour | 1 teaspoon baking powder | ¼ teaspoon salt*

- Add dry ingredients mixing well.
- Wrap in waxed paper or plastic wrap and chill at least one hour.
- Roll on a lightly floured or powdered sugared board or cloth to 1/8 to ¼ in thick. Cut in shapes. Bake at 350 to 375 (about 8 minutes, but watch carefully. They should not get brown)

### Frosting

*½ cup butter | powdered sugar | 1 teaspoon vanilla | 1-3 Tablespoons milk*

- Add sugar to butter about ½ cup at a time and alternate with milk until the right consistency. Frost cookies.

## Mimi's Potato Soup

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*4 large potatoes, peeled and cut in large chunks*

*4 cups water*

- Boil the water and potatoes until cooked

### Add:

*2 cups milk*

*1 stick butter*

*3 T flour (add to a sm amount of liquid so it doesn't lump)*

*1 ½ t salt (or to taste)*

- Using a fork or potato masher, mash the potatoes into smaller pieces. The soup will be lumpy and the potato will thicken it as well. Salt and pepper and a sprinkle of grated cheese on top when serving. Perfect with a grilled sandwich.

## White Chicken Chili

2 pounds chicken, (skinless boneless halves) or rotisserie chicken.  
Bake and cut into bite size pieces. (for 2 of us 2 large breasts are plenty)

2 cans cannellini beans (or other white beans) 15 oz.

1 can cream style or regular corn

1 can diced green chilis (4 oz)

1 cup chopped onion

1 – 2 cans chicken broth or more depending on how thick you like it

2 packets white chicken chili seasoning mix, McCormicks

Optional toppings: shredded cheese, sour cream, avocado

- In stove top pot or slow cooker, stir together all and cook, in slow cooker for 6 hours, on stove top on low for an hour or more, stirring to be sure it's not sticking on the bottom.



## Kitchen Tomato Soup

1 1/3 cups good-quality unsalted butter

1 large yellow onion, sliced

Dash of salt

3 16 oz. cans of whole peeled organic tomatoes, undrained

1/3 cup heavy cream

Extra-virgin olive oil for finishing

- In large pan, melt butter over low heat, do not brown. Add onion and good pinch of salt. Keep heat very low, cover and cook onions for about 30 min until soft and translucent. Not browned.
- Add tomatoes with juices. Increase heat to simmer and cook for 25 min.
- Working in batches, blend tomato mixture in food processor or blender, adding cream while blending. Taste and adjust seasonings. Serve hot with olive oil drizzled over top. And cracked pepper if desired. Perfect with great French bread.



## Swedish Meatballs

*Barbara Rainey*

1 lb ground beef

½ cup milk

½ cup parmesan cheese

1 tsp salt

½ cup soft bread crumbs

1 egg slightly beaten

2 tbs. minced onions

¼ tsp pepper



- Shape into 1 1/2" balls and brown in 2 tbs butter in a large skillet. Remove as they are browned and mostly cooked to drain on paper towels.
- Add ¼ cup flour to remaining butter and meat crumbs in the skillet. Blend well with wire whisk.
- Add 1 can of beef consommé (Campbells Soup brand) and stir with whisk until it thickens to a nice gravy.
- Add ½ cup sour cream and blend with whisk.
- Optional: add 4 oz can mushrooms
- Add meatballs and simmer on lowest heat for 20 min. to finish cooking meatballs.
- Serve over rice or noodles.

## Southwest Egg Casserole

*Carolyn Wellons*

10 eggs ½ cup flour

1 teaspoon baking powder

1/8 t. salt

4 cups shredded monteray jack cheese (16 oz)

2 cups cottage cheese (16 oz)

2 cans chopped green chilis (4 oz each)

½ cup melted butter



- Beat eggs in large bowl. Combine flour, salt and baking powder. It will be lumpy.
- Add cheeses, chilis and butter.
- Pour into greased 9x14 pan and bake uncovered at 350 for 35-45 min or until knife comes out clean when inserted into the center. Let stand for 5 minutes before cutting.
- It can be prepared ahead and kept in the frig overnight.

## Pecan Tassies

*3 oz cream cheese softened*

*½ c butter softened*

*1 cup flour*

- Mix together butter and cream cheese, then add flour and mix well. Form into a ball. Refrigerate until firm. Then divide and shape into 2 dozen small balls and press into mini cupcake pans for the crust.

*1 egg*

*¾ cup brown sugar*

*1 t vanilla*

*Dash salt*

*2/3 c chopped pecans*

*1 T softened butter*

- Mix together in a bowl with a fork and then scoop by spoonfuls into the cream cheese crusts
- Bake 325.

Makes 2 dozen

