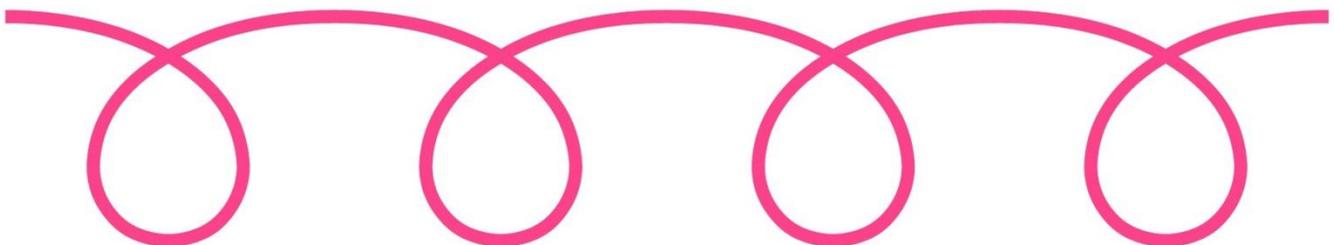


A Vintage Farmwife

# Farmhouse Kitchen

Easy and Delish



## Amy's Favorite Macaroni and Cheese

This recipe originally came from an old copy of *Taste of Home* magazine. This is the best mac and cheese I've ever tasted and our family loves it!

2 ½ c. uncooked elbow macaroni

4 T. butter, divided

¼ c. all purpose flour

1 t. salt

1 t. sugar

2 c. milk

8 ounces Velveeta, cubed

1 1/3 c. small curd cottage cheese

2/3 c. sour cream

2 c. shredded sharp cheddar cheese

Cook macaroni according to package directions, drain. Place in a greased 2 ½ qt. baking dish. In a saucepan, melt 4 T. butter. Stir in flour, salt and sugar until smooth. Gradually stir in milk. Bring to a boil; cook and stir for 2 minutes or until thickened.

Reduce heat; stir in American cheese until melted. Stir in cottage cheese and sour cream. Pour over macaroni. Sprinkle with cheddar cheese.

Bake uncovered, at 350 for 30 minutes until golden.

Yield 6-8 servings

Our daughter-in-law is gluten-free. I have made this for her with gluten free pasta and used a gluten free flour in the white sauce. She liked it!

## Faith's Favorite Kentucky Bread

This recipe was given to me by my dear friend, Patti, who got it from her mother-in-law, Grace. Patti served this to our quilting group and teacher friends and I've made it about a jillion times. It is delicious right out of the oven or as toast the next morning. This bread does not keep well, but it is so good that it won't last long anyway! Kentucky Bread is a great starter to begin learning to make bread.

1 pkg. yeast-dissolved in  $\frac{1}{2}$  c. warm water

Add:

1  $\frac{1}{2}$  c. warm water

3 T. sugar

1 t. salt (let dissolve)

$\frac{1}{2}$  c. oil

4 c. flour

Instructions:

Dissolve yeast and then add all ingredients in a big bowl. Stir, don't beat. Cover. Let rise 2 hours in a warm place. Punch down. Divide into  $\frac{1}{2}$ . Place in 2 greased loaf pans. Cover and let rise 30 minutes.

Bake 30 minutes in 400 degree oven. Cool and then dump out on cooling rack.

Enjoy a piece or 2 with butter and homemade jam!

## Everyone's Favorite Taco Dip

This delicious dip is super-easy and impossible to refuse! Keep the ingredients on hand so you always have something easy to fix for guests or an unexpected invitation. This gem comes from the 1986 cookbook compiled by the Harmony Homemakers.

1 can bean dip

1 16 oz. sour cream

1 c. mayo or salad dressing

1 pkg. taco seasoning mix

Grated cheddar cheese

Dorito Nacho Cheese Tostitos

Spread dip on the bottom of a pretty plate or dish. Mix in a bowl the sour cream, mayo and taco mix. Stir well. Spread on top of bean dip and sprinkle with grated cheese. Serve with Doritos.

## Liv's Cowgirl Cookies

Cowgirl Cookies came into my life at a sleepover with a friend whose mother made them for us. Thanks, Loretta! Ever since, this has been my mom's go-to cookie recipe (we called them Cowboy cookies when my boys were little) and has been mine since I was married 40 years ago. (Yeeks!) Our granddaughters are learning the basics of cooking by making these with me. They freeze like a dream.

2 c. sifted flour

½ t. salt

1 t. soda

½ t. baking powder

1 c. butter

1 c. brown sugar

1 c. sugar

2 eggs

1 t. vanilla (I always double.)

2 c. oatmeal

1 pkg. chocolate chips or 1 ½ c. raisins or leave these out altogether

Cream butter and sugars. Add eggs. Mix until light and fluffy. Add vanilla. Sift dry ingredients together (I don't) and add to creamed mixture. Mix well and add oatmeal and chips or raisins. Some nuts are also good, but we have nut allergies in the family, so I don't.

Drop by teaspoonfuls onto a cookie sheet. I always use parchment paper. Bake for 12 minutes or so and cool on racks. Don't overbake. We like our cookies chewy, so I under bake slightly and let them cool on the baking sheet before removing to racks.

## Church Potluck Salad

If you are looking for an old-fashioned salad that can also be a dessert, you will like this one. This recipe fits the bill if you only have a few minutes to whip up something to take to a reunion or potluck. Having this recipe and the ingredients on hand can mean the difference between attending or not attending an event if you just can't arrive empty handed. No idea how many times I've made this one!

2 pkg. orange jello

1 16 oz. sour cream

1 can mandarin oranges, drained

1 can fruit cocktail, drained

1 carton thawed Cool Whip

In a pretty dish, combine the sour cream and jello. Add the drained fruit. Mix in the Cool Whip.

Done.