

In Memory of Harriet Downing

1922-2023



French Silk Pie

Crust

- 2 egg whites
- 1/8 tsp cream of tartar or vinegar
- 1/8 tsp salt
- 1 tsp vanilla
- ½ cup sugar
- ½ cup chopped pecans (optional)

Beat egg whites with vinegar or cream of tartar, salt, and vanilla until stiff. Gradually add sugar and beat until stiff. Fold in chopped pecans.

Grease and flour lightly a 10 inch pie plate. Shape egg whites into pie plate as pie crust. Bake at 300 degrees for 45 minutes. Cool several hours.

Filling

- 1 stick pure butter, softened
- ¾ cup sugar
- 2 egg yolks
- 2 whole eggs
- 2 squares semi-sweet chocolate (melted)
- 1 tsp vanilla

Cream butter and sugar thoroughly. Add egg yolks and beat until well blended. Add whole eggs one at a time, beating well after each addition. Add melted chocolate and vanilla. Pour into cooled crust.

Topping

- ¾ cup whipping cream (may need more)
- ½ cup ground pecans (optional)

Beat whipping cream until stiff. Cover pie filling with whipped cream.

Chicken Salad

Bake a 4 ½ to 5 pound whole hen, cool and bone. Chop the white meat and grind the dark meat with a small onion. Add about 1 cup celery chopped finely. Add 1 cup sweet pickles chopped finely. Add 2 heaping tablespoons of Miracle Whip salad dressing and 2 heaping tablespoons mayonnaise. Add 1 tablespoon French dressing. Add 1 teaspoon Worcestershire sauce. Salt, white pepper, and garlic salt to taste. Mix well and refrigerate.

This is not an exact science, so you may need to adjust until you get your perfect version!

Cream Cheese Dough

1 stick margarine, softened
1 cup flour
4 ounces cream cheese, softened
Mix together and chill.

Coconut Tart Filling

1 stick margarine, melted
1 ½ cups sugar
3 eggs, beaten
1 tsp vanilla
1 cup tightly packed coconut
1 pinch salt

Pour into mini cream cheese dough tarts and bake at 350 degrees for 30 minutes.

Pecan Tart Filling

2 eggs
1 cup light brown sugar
2 tablespoons butter
1 tsp vanilla
Chopped pecans

Mix first four ingredients together. Fill mini shell pans with cream cheese dough. Put pecan pieces in bottom of uncooked shells. Fill with other mixture. Bake at 350 degrees for 20 minutes.

Pigs in a Blanket

Wrap little smokies in cream cheese dough. Bake at 375 degrees until slightly brown.

Shrimp Mousse

1 pkg unflavored gelatin
½ cup cold water
1 ½ cans cream of tomato soup
1 8-ounce pkg cream cheese
¼ cup finely chopped onion
1 finely chopped small green pepper
1 ½ lb cooked shrimp coarsely chopped
1 cup mayonnaise
½ tsp Worcestershire sauce
Seasoning salt or regular salt to taste
½ tsp lemon juice

Dissolve gelatin in the cold water. Bring the soup to a boil. Add the cream cheese to hot soup and stir until melted. When completely dissolved, add the soaked gelatin. Set aside to cool.

Put soup mixture into a large mixing bowl. Add the mayonnaise and beat. Add the seasoning salt or regular salt and Worcestershire sauce. Whip for a few minutes. Then add the chopped celery, onion, pepper, and shrimp. Put in slightly oiled fish mold or a 9 x 11 casserole dish. Chill several hours.

Ginger Cookies

1 cup white sugar
¾ cup margarine
1 egg beaten
¼ cup real molasses
2 level tsp baking soda
1 tsp ginger
1 tsp cinnamon

Mix together and add 2 cups unsifted all purpose flour

Roll balls size of walnut and roll each in sugar. Preheat oven to 375 degrees. Cook 8-10 minutes. Start checking at 8 minutes and do not overcook!

Snickerdoodles

2 sticks margarine
1 ½ cups sugar
2 eggs
2 ¾ cups flour
2 tsp cream of tartar
1 tsp soda
¼ tsp salt
2 tablespoons sugar
2 tsp cinnamon

Heat oven to 400 degrees. Mix thoroughly margarine, sugar and eggs. Blend flour, cream of tartar, soda, and salt. Stir in each.

Shape dough into 1 inch balls. Roll balls in mixture of sugar and cinnamon.

Bake for 8-10 minutes. These cookies puff up but will flatten as cooled.

Stuffed Chicken Breasts

14 half chicken breasts
1 ½ cups Pepperidge Farm bread crumbs
1 ½ cups parmesan cheese
3 tablespoons fresh parsley
½ cup minced onion
1 tsp salt
½ pound margarine
1 can chicken broth
4 oz. mushrooms

Pound chicken breasts until thin. Melt ½ pound of margarine. Dip chicken into butter, then dip in bread, cheese, and parsley mixture.

Shape by rolling chicken breasts and place in large casserole dish. Bake 1 ¼ hours covered at 350 degrees.

Thicken one can chicken broth into gravy and add 4 oz. mushrooms. Pour over chicken and bake 25 more minutes at 300 degrees uncovered.



*Our family
is a circle of strength
and love. With every birth
and every union the circle grows.
Every joy shared adds more love.
Every crisis faced together
makes the circle
Stronger.*