

INGREDIENTS:

- 1 cup corn flakes
- ½ pound cooked ham, cubed
- ½ pound ground pork
- ½ cup milk
- 1 egg, beaten
- 1 tablespoon brown sugar
- ½ tablespoon ground mustard
- ¼ teaspoon salt

SUPPLIES:

- food processor
- medium bowl
- measuring cups
- measuring spoons
- baking dish
- saucepan
- spoon
- scoop

DIRECTIONS:

- Preheat oven to 350°F
- Pulse corn flakes in batches in a food processor until finely ground. Put in bowl. Repeat with ham cubes. Add to bowl and add ground pork, milk, egg, brown sugar, ground mustard, and salt
- Shape into 1" balls and place in a single layer into a greased baking pan
- To make the glazes: combine ingredients in a small saucepan and cook on medium heat until sugar is dissolved
- Spoon the glaze over the ham balls, and bake until they begin to brown (30-35 minutes) rotating the pan halfway through)

Sweet & Sour Sauce:

- ¾ cup packed brown sugar
- ½ cup apple cider vinegar
- 1 teaspoon dry mustard
- 1 cup water

Sweet & Tangy Sauce:

- 10 oz can tomato soup
- ½ cup apple cider vinegar
- 2½ cups brown sugar
- 2 tablespoons dry mustard

Red Beet (Pickled) Eggs

INGREDIENTS:

- 1 dozen hard cooked eggs, peeled
- 2 15-ounce cans sliced red beets
- ½ cup white vinegar
- ½ cup white sugar
- ½ cup water, optional

SUPPLIES:

- measuring cups
- saucepan
- spoon
- large container

DIRECTIONS:

- Drain beet juice into a small saucepan and add vinegar, sugar, and water. Heat, stirring until sugar dissolves.
- Place eggs and beets into a large glass jar. Pour in liquid, covering eggs.
- Cover and refrigerate at least two days.
- Use within two weeks.

INGREDIENTS:

Salad:

- 2 cups torn fresh spinach
- 2 cups torn iceberg lettuce
- 1/4 cup chopped or thinly sliced red onion

- 4 bacon strips, diced
- 2 large eggs, hard cooked and sliced

Dressing:

- 1 large egg
- 2/3 cup water
- 1/3 cup cider vinegar
- 2 teaspoons sugar
- 2 teaspoons cornstarch
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

SUPPLIES:

- knife
- cutting board
- skillet
- slotted spoon
- measuring spoon
- measuring cup
- serving bowl
- egg slicer

DIRECTIONS:

- In a salad bowl, toss spinach, lettuce, and onion; set aside.
- In a large skillet, cook bacon until crisp; remove with a slotted spoon to paper towels to drain. Discard all but 2 tablespoons drippings. Let cool.
- Make the dressing: in a small bowl, beat egg; add water and mix well. Add to the cooled drippings. Combine vinegar, sugar, cornstarch, salt and pepper; add to skillet. Bring to a boil over low heat; stirring constantly. Remove from the heat; pour over salad.
- Add bacon and sliced hard boiled eggs. Toss and serve immediately.

INGREDIENTS:

Liquid Part:

- ¼ cup dark Karo syrup
- ¼ cup molasses
- 1 cup boiling water
- ½ teaspoon baking soda
- ½ cup brown sugar
- 1½ teaspoons flour
- 1 egg, beaten
- ½ teaspoon vanilla

Crumb Part:

- 1 cups flour
- ½ cup brown sugar
- ¼ cup shortening
- ½ teaspoon baking soda

SUPPLIES:

- bowls
- pie pan
- measuring cups
- measuring spoons
- pastry cutter

DIRECTIONS:

- Preheat oven to 400°F.
- Line baking pans with pie crust.
- Mix ingredients for wet portion in a medium bowl.
- Mix dry ingredients in a small bowl and use pastry cutter to cut in shortening to make crumbs. Reserve 1/3 of crumb mixture.
- Add remaining crumbs to wet mixture and pour into lined pie pan.
- Top with remaining crumbs.
- Bake at 350°F until golden brown and filling is set – 35-45 minutes for 9” pie.
- For a wet bottom pie, don’t add crumbs to filling, put all on top.

INGREDIENTS:

- 5# apples, cored, peeled, and diced – best if mixed varieties
- 2 tablespoons vanilla
- 1 cup brown sugar
- 1/2-1 cup sugar
- 4 teaspoons cinnamon
- 1/2 teaspoon ground ginger
- 1/2 teaspoon nutmeg
- ½ - 1 teaspoon cloves
- ½ cup water

DIRECTIONS:

1. Add all ingredients to Instant Pot. Mix well.
2. Cook on HIGH pressure 15 minutes. Natural release 20 minutes.
3. Manual release. Stir. Process with an immersion blender or food processor until smooth.
4. Return to instant pot. To thicken further, cook on SLOW with lid partially open for an additional 1-2 hours, depending on desired thickness, stirring frequently. Adjust sweetness and spices as desired.
5. Store refrigerated.