

### **Jami's Crab Dip**

1 c. sour cream  
1 small container cottage cheese  
1 8 oz pkg. cream cheese  
1 pkg. ranch dressing (dry)  
garlic salt to taste  
½ tsp. lemon juice  
1 T. sugar  
1 pkg. imitation crab meat (cut or chunked)

Mix together the first three ingredients until smooth and creamy. Add the dry ingredients and lemon juice. Last but not least, add the imitation crab meat. Chill at least 24 hours before serving with crackers or chips.

(I use my stand mixer to make the crab dip. We enjoy this dip especially with Wheat Thin or Club crackers. This is a recipe I am requested to take to ALL family gatherings.)

### **Beer Bread**

3 c. flour  
3 tsp. baking powder  
1 tsp. salt  
1/3 c. sugar  
1/3 c. melted butter  
1 can/bottle (12 oz.) of beer  
\*optional – ½ c. shredded cheese and 1 tsp. "everything bagel" seasoning

Mix all ingredients together and put in a greased loaf pan. Bake approximately 1 hour at 325 degrees Fahrenheit. After removing from the oven, baste the cooked bread with melted butter. Cover with a towel and let the bread sit in the loaf pan for at least 15 minutes before cutting and serving.

\* I like to add shredded cheese and seasoning to the mix for a better flavor.

This recipe is so easy and goes with any meal.

### **Pumpkin Bars**

2 c. sugar

4 eggs

2 c. pumpkin (1 small can)

1 c. oil

1 tsp. baking soda

2 tsp. baking powder

2 c. flour

½ tsp. cinnamon

Cream sugar and eggs, then add oil. Add pumpkin and continue to cream. Add dry ingredients and mix. Bake at 350 degrees Fahrenheit for 20 to 30 minutes. (The recipe calls for a greased 11 x 15 pan, but I use a pan I inherited from my great-grandmother that measures 10 x 16 – You can also use a 9 x 13 pan for a thicker, more cake-like bar). Cool and frost with cream cheese frosting.

### **Cream Cheese Frosting**

6 oz. cream cheese

8 T. margarine or butter

2 tsp. vanilla

2 T. milk

6 c. of powdered sugar

This recipe is good for any occasion, not just holidays.

### **No Fail Microwave Peanut Brittle**

1 c. white sugar

½ c. light corn syrup

1 c. salted peanuts (you can use mixed nuts too)

1 tsp. butter

1 tsp. vanilla extract

1 tsp. baking soda

Butter a cookie sheet. Combine sugar and corn syrup in a 2-quart glass bowl. Microwave on high for 4 minutes. Stir in nuts and microwave on high for 3 ½ minutes more, then stir in butter and vanilla and microwave for 1 ½ minutes. Stir in baking soda until light and foamy. Pour onto cook sheet and spread thin. When cool, break into pieces and serve.

### **Jami's Meatloaf (always moist)**

2 lbs. ground beef

2 eggs

2 slices of bread cubed and soaked in 1 c. of milk

salt, pepper, and garlic salt to taste

(I always add Baldridge seasoning as well.)

minced or chopped onion to taste

Mix all ingredients by hand. Shape loaf in an oval shape and place in a glass or metal baking dish. Your shaped meat loaf will be thick and should have space on both sides of your baking dish. Many times, my meatloaf appears in the shape of a half of a football. Cover the meatloaf with foil and bake at 350 degrees Fahrenheit for 1 ½ to 2 hours. Drain juice from the meatloaf and top with:

1 small can of tomato sauce

½ T. Worcestershire sauce

½ c. brown sugar

Mix together and pour over meatloaf. Return meatloaf to oven and bake until the sauce is bubbly.

\*Disclaimer – I must admit I NEVER measure any of my meatloaf ingredients, but this is the best estimation of amounts I use. There is nothing worse than dry meatloaf. Adding the eggs, bread/milk mixture, and seasonings is the true secret of a great meatloaf.

### **Slow Cooker Creamed Corn (always a family favorite too)**

1 – 16 oz. pkg. frozen corn

½ c. butter

½ c. sugar

8 oz. of cream cheese

½ c. milk

salt and pepper to taste

Combine all ingredients in a slow cooker. Cook on high for 2 to 4 hours or on low for 4 to 6 hours.