

Recipes by Rita Cook-Miller of Summit Farms, Hubbard, Iowa

Grandma Cook's Chili

Ingredients:

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| 2 lb. ground hamburger | ½ c. sugar |
| 1 tsp. salt | 1 T. chili powder |
| 1 T. minced onion (optional) | 4 T. flour |
| 1 46 oz. can of tomato juice | water |
| 2 cans of chili beans (optional) | |

Directions: Brown hamburger in 1 quart stock pot. Drain grease, then add salt and minced onion. Mix sugar, chili powder, and flour together. Add enough water to have a smooth/thick paste. Add this mixture to the cooked hamburger. Then add tomato juice and chili beans. Heat to boiling, then simmer for 15 to 30 minutes before serving.

Recipe notes: If you want spicy chili, this recipe isn't for you. This is a sweet version, and it is my favorite. My Grandma Cook makes this chili and now the whole family uses this recipe. Roy was skeptical the first time I made it, but now he loves it.

Cracker Pudding

Ingredients:

1 T. butter
2 c. evaporated milk
1 c. milk
1 c. sugar
2 T. corn starch (substitute arrowroot powder if you're allergic to corn like me)
1 T. flour
2 eggs (beaten)
1 tsp. vanilla
Graham crackers
Cool Whip

Directions:

Combine in saucepan and heat the butter, evaporated milk, and milk. In a separate bowl mix together sugar, corn starch, and flour. Then blend into the sugar mixture the eggs and vanilla. Slowly pour the sugar/egg mixture into the hot milk in your saucepan. Bring to a boil stirring constantly. Continue cooking until thickened. The pudding can be served warm or cold (we prefer it warm).

Optional toppings: Crushed graham crackers (this is why it's called cracker pudding) and Cool Whip.

Recipe notes: Cracker pudding was one of Roy's favorite desserts growing up. I had never heard of it until we started dating. Now it's our go-to-dessert when we're entertaining. Roy's sister-in-law shared this recipe with us. She likes to tease me that this is the easiest dessert she makes... because she knows this is one of the most complicated recipes I will use (but it's honestly not that difficult). The ingredients are easy to keep on hand and whip up at the last minute. If we're entertaining, I like to mix everything up beforehand and then make Roy do the stirring.

Cracked Out Corn Dip

Ingredients:

1 8 oz. pkg. softened cream cheese
1 1 oz. pkg. ranch dressing mix
¾ c. bacon bits
2 c. shredded cheddar cheese
1 16 oz. container sour cream
3 ½ c. frozen corn kernels (thawed)

Directions: Preheat oven to 400 degrees Fahrenheit. Lightly spray a 2-quart baking dish with cooking spray. In a bowl, combine all ingredients. Mix well. Transfer to the 2-quart baking dish. Cover with aluminum foil. Bake the dip 25 to 30 minutes or until hot and bubbly. Serve with tortilla chips.

Recipe Notes: Our friend Matt always requests this corn dip. When he got married, Roy and I made lunch for the wedding party and corn dip was, of course, on the menu. Roy was in the wedding, so after everyone else ate and I cleaned up, I started getting ready to go to the ceremony... But instead, I got very sick. In a panic, I tried to call Roy, worried I gave the entire wedding party food poisoning. But he didn't answer (they were busy taking pictures). When I finally got a hold of him, he laughed and said everyone else was fine. Soon after, I discovered I was allergic to corn. We still laugh about my panic attack to this day. For obvious reasons, I personally don't eat this dip anymore, but it's always a hit whenever we make it.