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Egg Noodles

4 eggs

1 tbsp. Water

3 1/2 cups flour

Place everything into bowl and mix together. Then kneed for 5 minutes. Cover with a towel and let rest

15 minutes. Put through a pasta maker.

To Cook Pasta: Boil 6 quarts of water. Put in pasta and cook until slightly firm to bite, about 5 minutes.



Grandma's Super Meat Loaf

2 pounds ground turkey

2 eggs

1 pack onion soup mix

A little water

Beat the eggs in a large bowl. Add meat, onion soup mix, and water. Pour into a loaf pan. Cook at 375

degrees for 1 hour 15 minutes.



Pizza

2 packs yeast

Pinch of sugar

1 1/4 cups lukewarm water

3 1/2 cups flour

1 tsp. salt

1/4 cups oil

Mix yeast, sugar, water, and oil together in large bowl.

Add flour and salt-mix well-use wooden

spoon. Put flour on our hands & kneed dough into ball-about

10 minutes. Divide dough into two

pieces.

Let rest five minutes. Then pat or roll flat and put on

cookie sheet/pizza pan that has been sprayed with

non-stick spray. Spread 1/3 cup pizza sauce in dough.

Cover well with cheese and top with whatever

you want. Bake at 425 degrees for 10-15 minutes.



Oven Style French Fries

Wash and cut 8 medium sized potatoes. Place in a bowl

and add 1 tbsp. of oil for each potato. Add 2

tsp. seasoned salt. Mix well. Place on a cookie sheet in a

single layer. Bake in the oven for 25-30

minutes at 400 degrees.



Sloppy Joes

1 pound ground beef

1/2 cup chopped onions

Brown meat and onions in frying pan. Add to meat after

cooked:2 tbsp. chili powder or taco seasoning and 1 1/2 cups tomato sauce--mix well. Simmer on low for five to ten minutes. Divide mixture on hamburger buns.



Sarah's Broiled Chicken

1 package of chicken or chicken parts

Two lemons

1/2 and orange

Some Mrs. Dash

A little peprika

Salt and Pepper

A little tomato juice

Skin and rinse the chicken and place into a broiler pan.

Juice the lemons and sprinkle on the juice. Juice the orange half and sprinkle

that on also. Sprinkle on some Mrs. Dash, Salt, pepper, and enough peprika to cover the chicken. Sprinkle on a little bit of the tomato juice and cook in the broiler for 20 minutes or until done on medium heat.


