

*Memories*  
*of*  
*Peggy Martin*



### Mexican Dinner

3 lbs. beef, browned  
4 large onions, chopped, but not browned  
1 clove garlic (I use much more)  
1 Tsp. Cumin  
1/2 cup Chile Powder  
salt  
water  
flour

Brown meat, add onions and seasonings  
Let simmer about 30 minutes, then add water to top of meat.  
Sprinkle flour over meat mixture before adding water for a thicker chili  
Simmer from two to three hours

### To Build Mexican Dinner

Layer in the following order:

Handful of Fritos  
Serving of cooked long grain rice  
Spoon on meat chili  
Sprinkle with grated sharp cheese  
Cover with green salad, salted only, no dressing  
Top with Salsa or Jalepeno Sauce - hot!!

Feeds a bunch!!!!!!

### Kenny's Margaritas

Follow the directions on a can of Bacardi mix

### Bean Soup

Soak package of beans overnight in cold water or for one hour in very hot water.  
Drain  
Add two quarts water, red pepper pods, hunk of cured ham or hock.  
Simmer for about two hours.  
Add one quart tomatoes, large onion chopped, and juice of one lemon  
Simmer another thirty minutes or so.

### Chicken Casserole

1/2 cup chopped onion

1/2 cup green pepper, chopped

Sauté together in butter and ADD

1/3 cup chicken broth

1/3 cup milk

1 can cream of chicken soup

6 ounces mushrooms

4 ounces pimento

1/2 teaspoon basil

MIX all of above together, this is the sauce

4 cups cooked chicken

6 ounces cooked noodles

1 1/2 cups cottage cheese

2 cups grated cheddar cheese

1/4 cup Parmesan, grated

Mix cheeses together

Put half of noodles down first in 9x13 casserole

Then half of chicken

Then half of cheese mixture

Cover with half of sauce

REPEAT

Bake one hour in 350-degree oven. This makes a large casserole

### Drunken Meat Balls

3 pounds ground beef

1 large onion, chopped

1 14 ounce bottle of ketchup

1 12 ounce bottle of beer

1/4 cup water

Garlic powder, salt, and pepper

Combine meat and seasoning, form into bite size balls

Heat liquids in large saucepan

Carefully drop balls into liquid mixture

Simmer slowly for one hour

Serve in chafing dish

May be prepared in advance

Yield 50 meatballs

### Seafood Casserole

1 pound of crabmeat  
1 pound of shrimp  
1 cup mayonnaise  
1/2 cup green pepper, chopped  
1/4 cup onion, chopped  
1 1/2 cups celery, finely chopped  
1 Tbsp. Worcestershire sauce  
1/2 tsp. salt

Combine all ingredients. Place in buttered 2 1/2 quart casserole  
Top with:

2 cups crushed potato chips  
Sprinkle with paprika

Preheat oven to 400 degrees

Bake 25 minutes or until bubbly and thoroughly heated

6-8 servings

### Pacific Salmon Loaf

1-cup saltine cracker or bread crumbs	1 Tbsp. lemon juice
1/2 cup mayonnaise	1 can cream of celery soup
1 egg, beaten	1 can salmon, drained and flaked
2 TBsps. chopped onion	

Mix well and put in greased loaf pan.

Bake at 350 degrees for 35 to 45 minutes

Let set 5 minutes before serving

### Cucumber Sauce

1/2 cup sour cream	1/4 tsp. dill weed
1/2 cup chopped cucumber	1/4-tsp. salt
1/2 tsp. lemon juice	

Mix and serve with Salmon Loaf



### Hot Chicken Salad

2 cups diced cooked chicken  
1 cup chopped celery  
1/4 cup chopped onion  
1/2 cup sliced black olives  
1/2 jar roasted peppers  
1 small can mushrooms, drained  
1-2 TBsps. lemon juice  
1 can cream of chicken or mushroom soup  
3/4 cup mayonnaise  
1 boiled egg, chopped, optional  
1 cup cooked noodles, optional  
3/4 cup peas, optional

Mix all ingredients together. Place in buttered casserole.  
Top with crushed potato chips or breadcrumbs.  
Bake at 350 degrees for 35 to 45 minutes

### Buttermilk Salad

1 large or 2 small peach Jello  
1 large can crushed pineapple with juice  
1 8 ounce Kool Whip  
2 cups buttermilk  
May add nuts, optional

Mix Jello and pineapple with juice and bring to boil.  
Add Kool Whip and buttermilk. Chill until set.

### Green Tomato Pickle

1 peck green tomatoes	3 pound sugar
1/4 peck onions	2 ounce mustard seed
2 green peppers	2 ounce celery seed
2 red peppers	1 and 1/2 ounce Tumeric
2 quart vinegar	

Slice tomatoes. Skin and slice onions. See peppers and cut in strips. Sprinkle with 1/2 cup salt and let soak overnight. Drain in colander, pressing to get all juice out. Put back in kettle and add spices and sugar. Pour vinegar over all. Bring to a boil and boil until clear. Seal) Peg's husband used to teach agriculture at Gwynne Park High School and always had a huge garden there. Each summer Peg did lots of canning and preserving!

### Best Ever Cake

2 cups flour  
2 cups sugar  
2 eggs  
2 teaspoons baking soda  
1 cup nuts  
1 20 ounce can crushed pineapple, juice and all

Put all ingredients in mixing bowl and stir to mix. DO NOT BEAT.  
Pour into greased 9 x 13 pan and bake at 350 degrees for 35 minutes

### Frosting

1 stick butter  
1 8 ounce cream cheese  
2 cups confectionery sugar  
1 teaspoon vanilla

Beat above and spread on cake while still warm. Cool and store in refrigerator. This freezes well.

### Chocolate Zucchini Cake

1 3/4 cups flour	2 cups sugar
1/4 cup wheat germ	3 eggs
1/2 cup cocoa	2 teaspoons vanilla
1 1/2 teaspoons baking soda	2 cups shredded zucchini
2 1/2 teaspoons baking powder	2 teaspoons grated orange peel
1 teaspoon salt	1/2 cup milk
1 teaspoon cinnamon	3/4 cup margarine

Combine flour, cocoa, baking soda, baking powder, salt and cinnamon. Set aside.  
With mixer beat margarine and sugar; add eggs one at a time. Add vanilla, orange peel, and zucchini.

Alternately, stir dry ingredients and milk into zucchini mixture.

Bake in a 10-inch tube pan at 350 degrees for 1 hour.

Cool 15 minutes in pan.

Turn on wire rack to finish cooling. \*(Anne Williams writes that "this doesn't have Peg's name on it, but I remember her saying it was a cake that won 1st prize at the P.G. County Fair. She thought it so good that she got the recipe and made it after."

### Apple Cake

2 cups sugar	1 teaspoon soda
one cup oil	1/2 teaspoon salt
2 well beaten eggs	1 teaspoon cinnamon
2 teaspoons vanilla	1 cup black walnuts
1/2 cup orange juice	1 cup raisins
3 cups diced apples, good and tart	3 cups flour

Mix sugar, oil, eggs, vanilla and juice. Add dry ingredients. Stir in apples, nuts, and raisins. Batter will be thick. Spread in a 9 x 13 pan. Bake at 350 degrees for forty to forty minutes, until tests done.

### Topping

2/3 cup melted butter  
1 cup brown sugar, packed

Heat on stove until blended. I let it simmer. Pour over cake just out of oven.

### Earthquake Cake

Layer pecans on bottom of a 9 x 13 greased pan  
Next, a layer of coconut  
Next - make German Chocolate Cake according to recipe on mix.  
Pour this over first two layers  
Mix one stick butter, 8 ounces cream cheese, pound of confectioner's sugar (or less).  
Pour over first three layers.  
Bake at 350 degrees for 45 minutes.  
Cake

### Coconut Cake

Mix with pudding in it. Mix and bake  
Take from oven and punch holes over top  
Pour in one can Eagle condensed milk.  
Refrigerate.  
Put 8 ounce jar LaCreme over top and sprinkle on coconut

### Frozen Pumpkin Pie

1 quart vanilla ice cream  
1 cup pumpkin  
1/3 cup sugar  
1/2 teaspoon salt  
1 teaspoon cinnamon  
1/2 teaspoon ground cloves  
1/2 teaspoon ginger

Mix ingredients and fold slightly into softened ice cream.

Pour into graham cracker or vanilla wafer crust.

Return to freezer.

Let stand out a few minutes before serving.

### Jogging in a Jar (for arthritis)

Into a gallon jar place:

1 12 ounce can frozen grape juice

1 12 ounce can frozen apple juice

8 ounces cider vinegar

Fill jar with water.

Drink 1/4 cup a day

A special thank you to Anne Williams and Kenny Martin for sharing some of Peggy's recipes with us. Not only was Peggy Martin a talented and knowledgeable gardener, but she was a wonderful cook. I hope that these recipes give all of you some more special memories to enjoy.

May Kemp