# Creamy Alfredo Sauce with Fettuccine Noodles

 1/4 cup butter

 1/4 cup flour

 1 cup milk

 1 clove garlic, crushed

 1 1/2 cups freshly grated Parmesan cheese

 1/4 cup chopped fresh parsley

 Fettuccine Noodles, cooked

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**DIRECTIONS:**

1. Melt butter in a medium saucepan over medium low heat.
2. Add flour to make a roux and stir until thick and lump free. About 2-3 minutes.
3. Add milk and simmer for 5 minutes.
4. Add garlic and cheese and whisk quickly, heating through. Stir in parsley and serve over home-made fettuccine noodles.

Serves 4

Delicious Ham and Potato Soup

This is a delicious recipe for ham and potato soup that a

   friend gave to me. It is very easy and the great thing about

   it is that you can add additional ingredients, more ham,

   potatoes, etc and it still turns out great. Prep Time: approx.

   20 Minutes. Cook Time: approx. 25 Minutes. Ready in:

   approx. 45 Minutes. Original recipe makes 8 servings. **Recipe has been scaled to make 4 servings.**

   Printed from **Allrecipes**, Submitted by **ELLIE11**

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1-3/4 cups peeled and diced potatoes

2 tablespoons and 2 teaspoons diced celery

2 tablespoons and 2 teaspoons finely chopped onion

1/4 cup and 2 tablespoons diced cooked ham

1-1/2 cups and 2 tablespoons water

1 tablespoon chicken bouillon granules

1/4 teaspoon salt, or to taste

1/2 teaspoon ground white or black pepper, or to taste

2 tablespoons and 1-1/2 teaspoons butter

2 tablespoons and 1-1/2 teaspoons all-purpose flour

1 cup milk

**Directions**

**1** Combine the potatoes, celery, onion, ham and water in a

   stockpot. Bring to a boil, then cook over medium heat until

   potatoes are tender, about 10 to 15 minutes. Stir in the

   chicken bouillon, salt and pepper.

**2** In a separate saucepan, melt butter over medium-low

   heat. Whisk in flour with a fork, and cook, stirring

   constantly until thick, about 1 minute. Slowly stir in milk as

   not to allow lumps to form until all of the milk has been

   added. Continue stirring over medium-low heat until thick, 4  to 5

 minutes.

**3** Stir the milk mixture into the stockpot, and cook soup

   until heated through. Serve immediately.

Baked Potato Soup II

This is an easy one to make, and quick too! Toppings are

   great added at the table. Serve with all your baked potato

   favorites - chopped green onions, grated cheese, sour cream.

   Prep Time: approx. 10 Minutes. Cook Time: approx. 15

   Minutes. Ready in: approx. 25 Minutes. Original recipe makes

   4 -6 servings. **Recipe has been scaled to make 4 servings.**

   Printed from **Allrecipes**, Submitted by **JW**

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1/4 cup and 1 teaspoon butter

1/4 cup and 1 teaspoon all-purpose flour

3-1/4 cups skim milk

4-3/4 large baking potatoes, scrubbed

3/4 cup and 2 teaspoons sour cream

**Directions**

**1** Microwave potatoes until done.

**2** While potatoes are cooking make a roux over low to

   medium heat. Mix butter, margarine, or light olive oil, and

   flour. DO NOT BURN THE ROUX. When roux is thickened

 a bit, gradually blend in milk. Continue cooking over low to

 medium  heat while preparing potatoes.

**3** Peel and cut up potatoes. You may want to mash some of

   the potatoes also. Add potatoes to the milk mixture. Blend

   in sour cream. Soup is ready to be served.

Creamed Chipped Beef

Creamed chipped beef served on buttered toast --- a great

   breakfast! You may vary ingredients to suit your

   taste. Don't over thicken the gravy, it should drop off the

   spoon. Prep Time: approx. 5 Minutes. Cook Time: approx.

 25 Minutes. Ready in: approx. 30 Minutes. Makes 4

 servings. Printed from **Allrecipes**, Submitted by **William**

 **Mosolino**

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3 tablespoons butter

1 (8 ounce) jar dried chipped beef

2 teaspoons light brown sugar

1/2 cup all-purpose flour

1 cup whole milk

4 slices toasted white bread

**Directions**

**1** In a skillet or saucepan, melt butter over medium heat.

   Drop beef into hot butter; saute for 5 minutes. Sprinkle

   sugar over beef, stirring constantly. Sprinkle on flour,

   stirring constantly. When flour is completely mixed in,

   gradually add the milk, stirring constantly.

**2** Keep stirring the sauce until it thickens. Lightly

   butter toasted bread. Spoon beef over slices of toasted

 bread and serve.

Sausage Gravy I

My mother learned how to make this while we lived in

   Nashville many years ago, and it is now a family favorite. Good old-fashioned sausage gravy. It's her most requested recipe from family and friends alike. Serve over biscuits or toast. Prep Time: approx. 5 Minutes. Cook Time: approx. 25 Minutes. Ready in: approx. 30 Minutes. Original recipe makes 8

   servings. **Recipe has been scaled to make 4 servings.**

   Printed from **Allrecipes**, Submitted by **Rene**

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1/2 pound ground pork sausage

1 tablespoon and 1-1/2 teaspoons bacon grease or shortening

2 tablespoons all-purpose flour

1-1/2 cups milk

1/4 teaspoon salt

1/8 teaspoon ground black pepper

**Directions**

**1** Brown sausage in a large skillet over medium-high heat.

   Set aside, leaving the drippings in the skillet.

**2** Mix bacon grease into the sausage drippings. Reduce

   heat to medium, combine with flour, and stir constantly

   until mixture just turns golden brown.

**3** Gradually whisk milk into skillet. When the mixture is

   smooth, thickened, and begins to bubble, return the sausage to  skillet. Season with salt and pepper. Reduce heat, and simmer  for about 15 minutes.

**Macaroni and Cheese**

2 T. margarine

1/4 t. salt

1 c. milk

1 c. uncooked macaroni

2 T. flour

1/8 t. pepper

1 c. cubed velveeta cheese

In medium saucepan, melt margarine over low heat. Blend in flour, salt , and pepper. Cook over low heat, stirring constantly until mixture is smooth and bubbly. Gradually stir in milk. Continue stirring until milk mixture comes to a boil. Boil and stir for one minute. Remove from heat. After removing from heat, stir in cubed Velveeta cheese. Stir until cheese is completely melted. Meanwhile prepare macaroni according to package directions. When macaroni is tender, drain, and stir into cheese sauce.

**Baking Powder Biscuits**

2 cups flour 1 T. baking powder

¼ tsp salt 1/3 cup shortening

¾ cup milk

1. In medium bowl, stir dry ingredients
2. Using a pastry blender, cut in shortening until mixture resembles coarse crumbs.
3. Make a well in the center of the dry mixture. Add the milk all at once. Using a fork, stir just until moistened.
4. Turn dough out onto a lightly floured surface. Quickly knead dough 10-12 strokes until nearly smooth.
5. Pat or lightly roll to 1/2” thickness. Cut dough, do not twist, with floured cutter.
6. Place 1” apart on ungreased baking sheet. Bake in 450°F oven for 10-12 min. Remove and serve warm.