

Freezer Recipes

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Strawberry Surprise Freezer Jam

What You Need:

1 pt boxes of fresh strawberries, washed, drained and hulls removed
2 1/2 C of fresh pineapple, peeled and finely chopped
7 C sugar
2 pkgs (1 3/4 oz) powdered pectin
1 C cold water
4 pt freezer containers with lids

How to Make It:

Place strawberries in a large mixing bowl.
Crush the strawberries with a potato masher.
Measure out 2 1/2 C strawberries and place in a separate bowl.
Add the pineapple to the strawberries.
Slowly add the sugar and stir until well combined.
Place the cold water in a saucepan over medium heat.
Add the pectin.
Stir continuously until water begins to boil.
Boil 1 minute.
Remove from heat.
Pour the water mixture into with the fruit.
Stir well to combine.
Continue stirring 4 minutes.
Pour into the pt freezer containers and cover.
Let stand at room temperature for 24 hours.
Freeze after 24 hours.
Jam will stay good in the freezer for up to 6 months.
To use, remove from freezer and allow to come to room temperature, about 1 hour.
Cover and refrigerate for up to 3 weeks.

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Pie Crust from the Freezer

What You Need:

2 C sifted all purpose flour
1 t salt
3/4 C shortening
4 to 5 T ice water
Wax paper
Freezer wrap

How to Make It:

Place the flour and salt together in a large mixing bowl.
Cut in the shortening with a pastry blender until mixture become crumbly.
Add 1 T of the ice water at a time.
After each addition, toss with a fork.
Push moistened ingredients to the side.
Only add ice water to dry ingredients.
Continue adding the ice water 1 T at a time until all the dry ingredients are moistened.
Dough should be moist enough to hold together but not sticky.
Divide dough in half.
Roll each half into a ball.
Wrap each ball with wax paper.
Wrap tightly in the freezer wrap and freeze for up to 2 months.
When ready to use bring to room temperature and roll out as desired.

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Pepperoni Spaghetti Bake

What You Need:

1 lb ground chuck
1 medium onion, chopped
1 small green pepper, chopped
1 (4 oz) can mushrooms, drained
1 (26 oz) jar pasta sauce
1 (8 oz) can tomato sauce
1 t Italian seasoning
1 lb spaghetti, broken into small pieces
3/4 C milk
2 eggs, slightly beaten
1 (5 oz) pkg sliced pepperoni
1 1/2 C shredded Cheddar cheese
2 C shredded Monterey Jack cheese
Freezer Wrap

How to Make It:

Place a large pot of water over high heat.
Bring to a rapid boil.
Boil spaghetti as directed on the package.
Drain and rinse.
Place ground chuck in a large skillet over medium high heat.
Add the onion, green pepper and mushrooms.
Cook until meat is browned being sure to crumble the meat.
Drain.
Add the pasta sauce, tomato sauce and Italian seasoning.
Stir until well combined.
Simmer for 15 minutes.
Place the eggs and milk in a large bowl and blend.
Place the spaghetti in the egg mixture and toss to cover.
Lightly spray a large baking dish with a non stick cooking spray.
Place half of the spaghetti mixture into the bottom of the pan.
Place half of the meat sauce over the top of the spaghetti.
Repeat for another layer.
Put the casserole in the refrigerator to cool.
Once cooled, wrap with the freezer wrap.
Freeze for up to 2 months.
To reheat thaw the casserole overnight in the refrigerator.
Preheat oven to 350 degrees.
Cover the casserole with aluminum foil.
Bake 45 minutes.
Uncover and top the casserole with the pepperoni and 2 cheeses.
Continue to bake another 15 minutes or until cheese has completely melted.

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Peppermint Angel Cake

What You Need:

1 (15 oz) Pkg Angel Food Cake Mix
1/3 C chocolate mint cookies, crushed
3/4 C chopped pecans
3 pints Peppermint ice cream, slightly soft
Aluminum foil
Freezer wrap

How to Make It:

Mix the cake batter together as directed on the package.
Pour the batter into an un-greased 10 in tube pan.
Preheat oven to 375 degrees.
Bake cake on the lowest oven shelf for 35 minutes.
Top should spring back when touched when cake is done.
Invert pan right away.
Allow cake to cool for about 1 hour.
Remove cake and cut lengthwise into three sections.
Place the ice cream into a large mixing bowl.
Add the cookies and pecans.
Mix together well.
Place the ice cream mixture back in the freezer for about 5 minutes.
Place one section of the cake on a piece of aluminum foil large enough to cover the entire cake when completed.
Remove ice cream and spread 1/3 of the mixture over the top of the cake.
Add another section of cake.
Spread another 1/3 of the ice cream mixture.
Place the last section of cake on top.
Finish with the rest of the ice cream.
Cover tightly with the aluminum foil.
Place in freezer for 2 hours.
Remove from freezer and wrap in the freezer wrap if not serving immediately.
Cake can be stored in the freezer for up to 1 month.
To serve, remove from freezer.
Unwrap and allow to set for about 10 minutes.
Slice and serve.

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My Mini Meat Muffins

What You Need:

1 egg
1/2 C milk
3/4 C white bread crumbs, soft
1 1/2 t salt
1/4 t pepper
1 lb ground chuck
Aluminum foil

How to Make It:

Beat egg slightly in a large mixing bowl.
Carefully stir in the milk.
Add the breadcrumbs and mix.
Sprinkle in the salt and pepper.
Add the ground chuck and mix well with hands to completely combine.
Preheat oven to 350 degrees.
Spray each cup of a muffin tin with a non stick cooking spray.
Fill each cup with the meat mixture.
Bake 30 minutes.
Remove pan from the oven and allow to cool 10 minutes.
Remove muffins from pan and cool completely on a wire rack.
Wrap each muffin tightly in aluminum foil.
Freeze for up to 2 months.
To reheat, remove muffins from freezer.
Preheat oven to 450 degrees.
Place wrapped muffins on a cookie sheet.
Bake 30 minutes.
Unwrap and bake another 5 minutes.

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Meatball Mayhem

What You Need:

1/2 lb ground chuck
1/2 lb ground pork
1 1/2 C shredded Swiss cheese, divided
1 egg, slightly beaten
1 small onion, chopped
1 t celery salt
1/4 t nutmeg
1/4 t allspice
3 C cooked rice, divided
1 (10 oz) can cream of mushroom soup
3/4 C milk
3 garlic cloves, minced
1/2 C grated Parmesan cheese
Aluminum foil
Freezer wrap

How to Make It:

Place the ground chuck and ground pork into a large mixing bowl.
Add the egg, onion, celery salt, nutmeg and allspice.
Sprinkle in 1/2 C of the Swiss cheese and 1 C of the cooked rice.
Mix together well with your hands.
Form into meatballs.
Preheat the oven to 350 degrees.
Place the meatballs in a large baking dish.
Bake 25 minutes or until browned.
Place meatballs in the refrigerator for fast cooling.
In a large mixing bowl combine the remaining Swiss cheese, the soup and milk.
Add the garlic, Parmesan cheese and the remaining cooked rice.
Mix all together well.
Line a baking dish with aluminum foil.
Pour the Swiss cheese mixture into the prepared baking dish.
Place the cooled meatballs into the mixture.
Cover with freezer wrap and freeze for up to 3 months.
To reheat place casserole in the refrigerator overnight to thaw.
Preheat oven to 350 degrees.
Bake 45 minutes or until hot.

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Mouthwatering Plum Pie

What You Need:

2 T lemon juice
4 C purple plums, sliced
1 C sugar
2 T quick cooking tapioca
1/2 t cinnamon
1/2 t nutmeg
Freezer pie crust for 2 crusts
2 T butter or margarine
Heavy duty aluminum foil

How to Make It:

Place the plums in a large mixing bowl.
Sprinkle with the lemon juice.
In another bowl combine the sugar, tapioca, cinnamon and nutmeg together.
Add plums to the sugar mixture.
Toss to cover plums.
Let stand 15 minutes.
Place the aluminum foil in a 9 in pie plate being sure to extend the foil about 6 in over the plate.
Fill the foil with the plum filling.
Fold the foil over the top.
Freeze for several hours or overnight.
Place more foil over the filling being sure it's secured tightly around the filling.
Freeze for up to 6 months.
To bake remove both the crust and filling from the freezer.
Allow the crust to come to room temperature.
Roll one crust out on a floured surface to an 11 in circle.
Place the crust in the pie plate.
Fill with the filling.
Roll the second crust out to about a 10 in circle.
Dot the filling with the butter.
Place the second crust on top.
Crimp the edges being sure to cut off any extra.
Place 4 slits in the crust to release the steam.
Preheat oven to 425 degrees.
Bake pie 45 minutes or until top is a golden brown.

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Manicotti My Way

What You Need:

Manicotti pasta shells
1 medium onion, chopped
2 garlic cloves - minced
1/4 C olive oil
3 C cooked ham, chopped
1 C grated Parmesan cheese, divided
6 T butter
6 T all purpose flour
3 C milk
2 C shredded Swiss cheese
Freezer wrap

How to Make It:

Place the olive oil in a large skillet over medium heat.
Add the onion and garlic.
Cook until tender about 5 minutes.
Remove from the heat.
Add the ham and allow to cool for about 15 minutes.
Stir in 1/2 C of the Parmesan cheese.
Cook the pasta according to the directions on the box.
Drain and allow to cool.
Place the butter in a large saucepan over medium high heat.
Cook until butter becomes foamy looking.
Carefully stir in the flour.
Cook 3 minutes until it begins to bubble.
Be sure to stir continuously so the flour doesn't burn.
Carefully pour in the milk.
Stir continuously until the sauce begins to thicken.
Stir in the Swiss cheese until smooth.
Place 1/4 of the cheese sauce into the ham mixture and stir.
Fill each shell with the ham mixture.
Place enough cheese sauce to cover the bottom of a large glass baking dish.
Place the shells in the cheese sauce.
Pour the rest of the cheese sauce over the top of the pasta shells.
Place in the refrigerator to cool.
Once cool wrap with the freezer wrap and freeze for up to 2 months.
When ready to cook thaw the dish overnight in the refrigerator.
Uncover and cover with the 1/2 grated Parmesan cheese.
Preheat oven to 350 degrees.
Bake casserole for 1 hour or until heated completely through.

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In a Snap Meat Loaf

What You Need:

2 eggs
1 C milk
1/2 C white bread crumbs, soft
3 t salt
1/2 t pepper
2 lb ground chuck
Aluminum foil

How to Make It:

Beat eggs and milk together in a large mixing bowl.
Add the breadcrumbs, salt and pepper and blend together well.
Sprinkle in the salt and pepper.
Place the ground chuck in with the milk mixture and mix well.
Use your hands to mix making sure all the ingredients are combined.
Place a piece of aluminum foil in a 9X9 inch pan.
Be sure the aluminum foil comes about 6 inches over the edges of the pan.
Form meat mixture into the pan.
Pull the aluminum foil over the top and seal well.
Remove from pan and freeze for up to 2 months.
To heat preheat oven to 350 degrees
Spray a 9X9 inch baking pan slightly with a non stick cooking spray.
Unwrap the meatloaf and place in the pan.
Bake 1 hour 30 minutes or until set.

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In a Flash Burgers

What You Need:

2 lb ground chuck
Wax paper
Freezer paper
Butter or margarine

How to Make It:

Shape the ground chuck into four inch patties.
Place the wax paper on a flat surface.
Place a patty on the wax paper.
Add a piece of wax paper to the top of the patty.
Add another patty.
Continue until all the patties are stacked alternating back and forth between the patties and wax paper and being sure to end with the wax paper.
Wrap in the freezer paper and secure tightly.
Freeze for up to 2 months.
When ready to use place the butter in a skillet.
Heat on medium heat until butter is melted.
Add the patties.
Cook 7 minutes.
Flip and cook an addition 7 minutes or until as well as you like.

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Have Me Later Chili

What You Need:

1 lb ground chuck
1 lg onion, chopped
2 garlic cloves, minced
2 (14 oz) cans diced tomatoes
1 (15 oz) can tomato sauce
1 T chili powder
1 t ground cumin
1/2 t salt
1/4 t pepper
2 (15 oz) cans chili beans
2 T cornstarch, optional
1/4 C water, optional

How to Make It:

Place the ground chuck in a large skillet over medium heat.
Add the onions and garlic.
Cook until meat is browned through and vegetables are tender.
Drain well.
Place the tomatoes, tomato sauce, chili powder, cumin, salt and pepper into a large saucepan.
Place over high heat.
Bring to a rapid boil.
Add the meat and beans.
Reduce heat to low.
Cover and simmer for 1 hour.
Remove lid and continue cooking for 10 minutes.
Place saucepan in the refrigerator for a rapid cool.
Pour chili into freezer containers and freeze for up to 3 months.
To reheat, remove chili from the freezer.
Place 1/4 C of water in a saucepan.
Add the chili and cook over medium heat until heated through.
To thicken chili mix the cornstarch and 1/4 C water together.
Add to the chili and stir well.

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Frozen Rosette Dessert Decorations

What You Need:

1 pt heavy cream
1/4 C confectioners' sugar
Food coloring
Aluminum foil
Cardboard
Freezer bags

How to Make It:

Place the cream and sugar into a large mixing bowl.
Whip together until mixture becomes very stiff.
Separate into bowls to add the food coloring.
Cover the cardboard with the aluminum foil.
Use a pastry bag with a rosette tip and pipe the mixture onto the foil.
Place in the freezer for at least 2 hours.
Rosettes need to very firm when removed to package.
Remove from freezer and store in the freezer bags.
Do this quickly so the rosettes don't become soft.
Freeze for up to 2 months.
Use to decorate cakes, frozen pies or any other types of desserts.

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Frozen Waffles from a Box

What You Need:

2 C of pkg pancake waffle mix
Wax paper
Freezer wrap

How to Make It:

Prepare waffles as directed on the package.
Pour about 1/2 C of batter into a preheated waffle iron.
Close the lid and cook until iron stops steaming or as directed by the manufacturer of the waffle iron.
Do not raise lid during cooking time.
When waffle is finished cooking, lift lid and remove the waffle to a wire rack to cool.
Continue making waffles until all the batter has been used.
When the waffles are cooled place a piece of waxed paper on the counter. Place one waffle on the wax paper.
Place another piece of wax paper on top of the waffle. Then add another waffle.
Continue alternating wax paper and waffles until all the waffles are stacked and ending with wax paper.
Wrap tightly in freezer wrap. Freeze.
Waffles are good for up to 2 months.
To reheat place the waffles in a toaster on low setting.
You can also place waffles in an oven to reheat. Preheat oven to 450 degrees.
Place then directly on the oven rack and bake 3 to 5 minutes or until heated through.

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Frozen Ice Ring Decoration

What You Need:

2 qt ring mold
4 maraschino cherries, quartered to make 16 pieces
16 orange sections
16 lemon peel strips
16 lime peel strips

How to Make It:

Place the mold in the freezer for about 1 hour to chill.
Remove mold and rinse in cold water.
Do not wipe dry.
Place mold back in the freezer until a thin coating of frost appears inside the mold.
In each mold section arrange a piece of each of the fruits.
Add just enough water to cover the bottom of the mold.
Be careful not to add too much water or the fruit will float to the top.
Place in freezer until ice sets.
Remove and add just enough water to cover the fruit.
Return to the freezer until set.
Remove and fill with water to the top of the mold.
Return to the freezer and allow the mold to freeze into an ice block.
When ready to use run cold water over the mold to release the ring.
Place the ring into a punch bowl for decoration.
You can use just about anything you would like, such as plastic flowers, vegetables etc. to decorate this ring.

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Frozen Easter Eggs

What You Need:

3 pt soft vanilla ice cream
1 C mixed candied fruit
1/4 C light rum
1 C heavy cream
2 T sugar
Pastel food coloring
Plastic mold such as a melon, egg or ice cube tray
Freezer wrap

How to Make It:

Place the ice cream in a large mixing bowl.
Add the candied fruit and rum.
Mix together well - working quickly so the ice cream doesn't melt.
Place the ice cream mixture into the mold.
Place in freezer and freeze until firm, a few hours or even overnight.
Place a serving platter in the freezer for about 30 minutes.
Un-mold ice cream and place on the chilled platter.
Place back in the freezer for about 20 minutes.
Place the heavy cream and sugar into a mixing bowl.
Mix until stiff.
Remove ice cream and frost each egg with part of the cream mixture.
Return ice cream to the freezer.
Divide the remaining cream mixture into as many bowls as you would like colors for the eggs.
Tint each cream mixture with a different color of the food coloring.
Remove ice cream from the freezer.
Use a pastry bag or baggie with one corner cut out to pipe the colored cream mixture onto each egg.
Return to the freezer and freeze until firm.
Once firm remove and wrap each egg in the freezer wrap.
Maybe stored in the freezer for up to 1 month.

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Frozen Creamy Broccoli

What You Need:

2 lb fresh broccoli cut into 2 in pieces
1 C water
1/2 t salt
1 small onion, chopped
1 (4 oz) can mushrooms, drained
3 T butter or margarine
1 (8 oz) can sliced water chestnuts, drained
1 (10.5 oz) can cream of mushroom soup
1/2 lb Velveeta cheese, cubed
1/4 t garlic salt
1/4 teaspoon pepper
1 C shredded cheddar cheese
Freezer containers

How to Make It:

Place the water in a large saucepan and add the salt. Bring to a rapid boil and add the broccoli. Steam for 6 minutes and drain well when finished. Place the butter in a large skillet over medium heat. Let the butter completely melt. Add the onion and mushrooms. Cook until the onion becomes tender about 5 minutes and drain well. Place the broccoli, onion, mushrooms and water chestnuts together in a large mixing bowl. In a small saucepan over low heat stir the Velveeta cheese and mushroom soup together. Cook until the cheese is completely melted and mixture is smooth being sure to stir constantly so the cheese doesn't burn. When smooth add the garlic salt and pepper. Stir well. Pour over the broccoli. Allow the mixture to cool to room temperature. Place mixture into freezer containers. Freeze for up to 1 month. When ready to bake place in the refrigerator to thaw overnight. Preheat oven to 350 degrees. Lightly spray a 2 qt casserole with a non stick cooking spray. Place the broccoli mixture in the casserole dish. Bake 30 minutes.

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Sprinkle the top with the cheddar cheese and continue baking 5 more minutes or until cheese has melted completely.

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Freezer to Oven Scallop Casseroles

What You Need:

4 C (about 2lbs) fresh scallops
1/4 C butter or margarine
1 medium size green pepper, diced
1 medium onion, diced
2 celery stalks, diced
3 C bread crumbs
1 t salt
1/2 t pepper
2 C light cream
1 C shredded Sharp Cheddar cheese
6 small foil pie pans
Aluminum foil

How to Make It:

Place the scallops in a large saucepan.
Just cover the scallops with water.
Place saucepan over medium heat.
Bring water to a rapid boil.
When water is boiling rapidly remove from heat.
Drain scallops well.
Place the butter in a large skillet over medium heat.
When the butter has completely melted add the green pepper, onion and celery.
Cook, stirring often, 10 minutes or until vegetables are fork tender.
Place scallops in a large mixing bowl.
Add the vegetables.
Put the bread crumbs in a small mixing bowl.
Add the salt and pepper to the bread crumbs mix together well.
Add the bread crumb mixture to the scallops and vegetables.
Stir to combine well.
Place the scallop mixture into the 6 foil pie pans.
Allow to cool completely.
Once cooled pour 1/3 C of the light cream over the scallop mixture in each pan.
Wrap the pie pans tightly in aluminum foil.
Freeze for up to 1 month.
To cook preheat oven to 450 degrees.
Do not thaw the casseroles.
Place them wrapped on a cookie sheet.
Bake 45 minutes.
Unwrap and sprinkle each with cheese.
Continue baking for 15 minutes or until cheese has completely melted.

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Freezer Shrimp Stew

What You Need:

1/2 C olive oil
1 clove garlic, chopped fine
1 medium onion, chopped
2 green onions, chopped
1 green pepper, chopped
1 (15 oz) can diced tomatoes
1 (6 oz) can tomato paste
1 3/4 C burgundy
1 T parsley
2 t oregano
1/2 t basil
2 t salt
1/4 t pepper
3/4 C water
1 1/2 lb halibut steaks, cut into 1 in pieces
1/2 raw shrimp, shelled and de-veined
2 (6 oz) pkgs frozen crabmeat, thawed
Aluminum foil

How to Make It:

Place oil in a large soup pan over medium heat.
When the oil is hot add the garlic, both types of onion and green pepper.
Cook until tender, about 10 minutes.
Add the tomatoes and the tomato paste to the cooked vegetables.
Slowly add the burgundy being sure to stir well
Mix in the parsley, oregano, basil salt and pepper.
Once all is mixed together well pour in the water.
Bring to a rapid boil.
Reduce heat to low.
Simmer uncovered 1- minutes.
Add halibut, shrimp and crabmeat.
Cover and simmer 15 minutes.
Uncover and cook an additional 15 minutes.
Remove from heat and cool to room temperature.
Line a large bowl with foil being sure the foil extends at least 6 in over the side of the bowl.
Pour the cooled stew into the bowl.
Fold the aluminum foil over the top of the stew being sure to secure tightly.
Freeze until firm

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Remove from the bowl.
Wrap again tightly with foil.
Freeze for up to 6 months.
To cook, remove foil.
Place in a large soup pan.
Add a small amount about 1-2 C water.
Cover and cook on low until heated through.

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Devilish Mocha Pie

What You Need:

2/3 C butter flavored syrup
2 1/2 C toasted rice cereal
1 pt chocolate ice cream
1 pt mocha or coffee flavored ice cream
1/3 C chopped pecans
1 C whipped topping
Aluminum foil

How to Make It:

Place a small sauce pan over medium heat.
Add the syrup and bring to a boil.
Reduce heat to low and simmer 2 minutes being sure to stir often.
Place the cereal in a large bowl.
Pour the syrup over the cereal.
Mix together with a rubber spatula being sure cereal is completely covered.
Very lightly butter a 9 in pie plate.
Press cereal mixture into bottom and up the sides of the pie plate.
Freeze 30 minutes.
Place chocolate ice cream in the refrigerator to soften so it will be easier to spread.
Remove the cereal crust from the freezer.
Spread the chocolate ice cream over the cereal crust.
Return to freezer until ice cream becomes firm again.
Soften the mocha or coffee ice cream.
Add the pecans and stir together well.
Spread over the chocolate ice cream in the pie.
Return to the freezer until firm.
Remove and wrap tightly in freezer wrap until ready to serve.
Before serving, top with the whip topping.

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Crispy Chicken from the Freezer

What You Need:

2 1/2 lbs fryer chicken, cut up
3/4 C sour cream
1 T lemon juice
1 t Worcestershire sauce
1 t celery salt
1 t salt
1/8 t pepper
1/2 t paprika
2 cloves garlic, chopped fine
1 C dry bread crumbs
Aluminum foil

How to Make It:

Combine sour cream and lemon juice in a small bowl.
Stir in Worcestershire sauce until completely blended.
Add the celery salt, salt, pepper, paprika and garlic and mix well.
Place bread crumbs in a shallow bowl or on a plate.
Preheat oven to 350 degrees.
Spray a large baking pan with a non stick cooking spray.
Dip chicken pieces into the sour cream mixture.
Roll in the bread crumbs.
Place in a single layer in the baking pan.
Bake 50 minutes or until chicken is tender and brown.
Let chicken cool before removing from pan.
Once the chicken has cooled wrap each piece in aluminum foil.
Freeze for up to 2 months.
Reheat by preheating oven to 450 degrees.
Place each piece of chicken still in the aluminum foil on a cookie sheet.
Bake 35 minutes.
Unwrap from aluminum foil and place back in the oven.
Continue baking 10 minutes or until crisp.

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Cool Lemon Treats

What You Need:

1 C toasted rice cereal, crushed
3 eggs, separated
1/2 C sugar
1 T lemon peel, grated
1/3 C lemon juice
1 C heavy whipping cream
6 small foil pie pans
Freezer paper

How to Make It:

Place egg whites in a mixing bowl.
Beat with an electric mixer on high speed until peaks begin to form.
Very slowly add the sugar on 2 T at a time.
Continue beating after each addition and until the peaks stiffen.
Place the egg yolks in a separate bowl.
Beat on medium speed until they begin to thicken.
Add the lemon peel and lemon juice.
Beat on low speed until mixed together well.
Use a rubber spatula and add the egg yolk mixture to the egg white mixture.
Pour the whipping cream into the mixture.
Fold together until completely combined.
Place enough crushed cereal in the bottom of each of the pie pans to cover.
Fill each of the pie pans with the lemon mixture.
Top with more crushed cereal.
Wrap tightly with the freezer paper and freeze for up to 3 months.
When ready to serve let the lemon treats set in the refrigerator for up to 1 hour.

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Clover Leaf Biscuits

What You Need:

1 3/4 C warm water, should be 105 to 115 degrees (check with thermometer)
2 pkg active dry yeast
1/2 C sugar
1 T salt
1 egg
1/4 C soft butter or margarine
6 C sifted all purpose flour
1 T butter or margarine, melted
Freezer paper

How to Make It:

Rinse a large bowl with hot water.
Pour the warm water into the bowl.
Add the yeast, sugar and salt.
Stir until completely dissolved.
Add the egg, soft butter and 3 C of flour.
Beat together with an electric mixer on medium speed until smooth.
Slowly add 1 more C of flour and continue to beat another 2 minutes.
Add the remaining 2 C of flour to the mixture.
Use your hands to work in the flour.
Continue until all the flour is mixed in well and the mixture becomes smooth and elastic.
Brush the top of the dough with the melted butter.
Cover the bowl with a damp towel.
Place the bowl in the refrigerator and allow the dough to rise 2 hours.
The dough should double in size.
Punch down the dough.
Dough may be stored in the refrigerator 1-3 days before use.
Be sure dough stays covered and punch the dough once a day until ready to use.
When you are ready to make the rolls, remove 1/3 of the dough from the refrigerator.
On a lightly floured surface divide the dough in half.
With your palms roll each half of the dough into a 16 inch rope.
Cut each rope into 18 pieces.
Roll each piece into a smooth ball.
Place 3 balls in each of a muffin cup that has been sprayed lightly with a non-stick cooking spray.
When all the muffin cups are full, cover with a towel and place in a warm place.
Let rise again for 1 hour or until dough has doubled in size.
Preheat oven to 275 degrees.

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Bake rolls 20 minutes.
Remove and cool completely.
Wrap in the freezer paper and freeze for up to 12 months.
When ready to use preheat oven to 450 degrees.
Unwrap rolls and place on an un-greased cookie sheet.
Bake 5 to 10 minutes or until light brown.

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Chicken Bowls

What You Need:

1 whole chicken
2 celery stalks, chopped
1 medium onion, chopped
1 T parsley
1 bay leaf
2 t salt
8 C water
1 (10 oz) pkg frozen baby carrots, partially thawed
1 (10 oz) pkg frozen peas, partially thawed
1 (6 oz) can mushrooms, drained
1 C light cream
1/4 t nutmeg
1/4 t celery salt
1/8 t pepper
1/2 C all purpose flour
1 pkg (2 included) refrigerated pie crust
4 foil pans (5X1 in)

How to Make It:

Place the water in a large pot over high heat.
Add the chicken, celery, onion, parsley, bay leaf and salt.
Bring to a rapid boil.
Reduce heat to low.
Cover the pot and simmer 2 hours.
Allow the chicken to cool in the broth.
Once chicken has cooled remove from the broth.
Cut the meat off the chicken bones.
Strain the broth and reserve 5 C.
Place the chicken, carrots, peas and mushrooms together in a large mixing bowl.
Stir to combine.
Place 4 C of reserved broth into a sauce pan.
Stir in the cream, nutmeg, celery salt and pepper and bring to a boil.
In another small mixing bowl combine the last C of reserved broth and the flour.
Stir until smooth.
Pour into the boiling mixture.
Reduce heat to low and simmer 2 minutes.
Pour over the chicken mixture.
Allow to cool completely.
Flour a flat surface.

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Roll out pie crust.
Divide each crust in to two parts.
Place 1/2 of the crust into the bottom a foil pan.
Fill with chicken mixture.
Cover with the remaining crust.
Pinch to seal all the way around.
Wrap in freezer paper.
Freeze for up to 3 months.
To bake preheat oven to 450 degrees.
Unwrap each bowl and place on a cookie sheet.
Cut a slit in the top of each to vent the steam.
Bake 40 minutes or until crust is golden brown.

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Burritos That Are Sure To Please

What You Need:

3 boneless chicken breasts
1/2 jar (16 oz size) salsa
1 (14.5 oz) can refried beans
1 (8 oz) pkg shredded taco cheese
1 (8 count) pkg burrito size tortillas
Wax paper
Freezer bags

How to Make It:

Place the chicken breasts in a large sauce pan.
Cover with the salsa.
Add just enough water to cover the chicken.
Place over medium high heat.
Bring to a boil.
Reduce heat to low and simmer 15 minutes.
Chicken should be white all the way through when done.
Remove the chicken from the pot and cool until easily touched.
Shred the chicken.
Return the shredded chicken to the pot.
Bring back to a boil to reduce the liquid of the mixture looks to watery.
When mixture becomes as thick as you like, remove it from the heat.
Lay to tortilla flat.
Place 3 T of refried beans down the middle of the tortilla.
Place 4 T of the chicken mixture on top of the beans.
Sprinkle with cheese.
Fold in the sides of the tortilla and roll until completely closed.
Continue until you used all the tortillas.
Wrap each burrito in the wax paper.
Place the burritos in a freezer bag.
Freeze for up to 3 months.
To cook unwrap the burritos.
Place in the microwave for about 3 minutes or just until the burrito is beginning to thaw.
Preheat the oven to 350 degrees.
Lightly spray a cookie sheet with a non stick cooking spray.
Lay the burritos on the cookie sheet.
Bake 12 minutes or until the burrito just begins to brown.

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Arctic Pickles

What You Need:

6 cucumbers, sliced thin
1 lg red onion, sliced thin
2 T salt
1 C white vinegar
3/4 C sugar
Freezer containers

How to Make It:

Place the cucumbers and onions together in a large mixing bowl,
Add the salt.
Fold all together.
Let stand 2 hours at room temperature.
After the 2 hours, rinse the cucumbers and onion in cool water.
Drain them well.
Place them in the freezer containers.
Mix the vinegar and sugar together until the sugar is completely dissolved.
Pour the mixture over the cucumbers and onions.
Freeze for at least 3 weeks before eating.
When ready to eat thaw in the refrigerator overnight or run under cold water if you want to thaw faster.

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Ready to Serve Apricot Pie

What You Need:

1 T lemon juice
4 C apricots, sliced
3/4 C light brown sugar, packed
1/4 C sugar
2 T quick cooking tapioca
1/2 t salt
Freezer pie crust for 2 crusts
2 T butter or margarine
Heavy duty aluminum foil

How to Make It:

Place the apricots in a large mixing bowl.
Add the lemon juice.
Toss lightly.
In a separate bowl combine the brown sugar, regular sugar, tapioca and salt.
Add the apricots and toss lightly being sure to cover the apricots with the mixture.
Let stand 15 minutes.
Line a 9 in pie plate with the aluminum foil extending the foil 6 in beyond the plate.
Fill the foil with the pie filling.
Fold the foil over the top of the filling.
Freeze until firm several hours or overnight.
Remove from freezer.
Wrap in another layer of aluminum foil.
Freeze for up to 6 months.
To bake remove both the pie crust and the filling from the freezer.
Allow the pie crust to come to room temperature.
Roll out one crust on a flour surface to make an 11 in circle.
Place in the pie plate.
Fill crust with the filling.
Dot the top of the filling with butter.
Roll out the second crust to a 10 in circle.
Place on top of pie and crimp the edges together.
Cut off any excess crust.
Cut slits in the top to vent the steam.
Preheat oven to 425 degrees.
Bake the pie 45 to 50 minutes or until crust is a golden brown.

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A Little Peachy Freezer Jam

What You Need:

3 lbs peaches
2 T ginger
5 C sugar
2 pkgs (1 3/4 oz) powdered pectin
1 C cold water
4 (1 pint) freezer containers with lids

How to Make It:

Remove the pits from the peaches and peel.
Chop peaches up very fine to make about 4 C.
Place peaches in a large mixing bowl.
Add ginger and stir together.
Slowly add the sugar and mix until well combined.
Place the cold water in a small saucepan and place over medium heat.
Add the pectin.
Bring to a boil being sure to stir continuously.
When water comes to a rapid boil cook 1 minute.
Remove from heat and pour into fruit.
Stir until all is combined.
Continue to stir 4 minutes.
Pour mixture into the 1 pint freezer containers and cover with lids.
Leave standing at room temperature for 1 full day (24 hours).
Freeze for up to 6 months.
When ready to use remove from freezer and allow coming to room temperature about 1 to 2 hours.
Freezer jam will stay good in the refrigerator for up to 3 weeks.

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Yummy Hot Tomato Juice

What You Need:

1 can (64 oz) tomato juice
1/2 C butter or margarine
1/2 t Worcestershire sauce

How to Make It:

Pour the tomato juice into a large pan.
Add the butter and Worcestershire sauce.
Over high heat bring to a rapid boil.
Remove from heat and cool completely.
Place in freezer containers and freeze for up to 3 months.
To reheat, remove soup from freezer container by running under some warm water.
Cover the bottom only of a large saucepan with water.
Place soup in the pan.
Heat on medium until boiling, stirring occasionally.

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All in One Breakfast Rollups

What You Need:

1 T olive oil
1 Ham steak cut into bite size pieces
2 C frozen southern style hash browns, thawed
8 eggs
1/2 C salsa
1 pkg (6 in size) tortillas
1 C shredded Mexican style cheese
Wax paper
Freezer bags

How to Make It:

Place the olive oil in a large skillet over medium high heat.
When hot add the ham and hash browns.
Cook until they are both beginning to brown.
Place the salsa in a large mixing bowl.
Add the eggs and stir until mixed together.
Pour the salsa mixture in with the ham mixture.
Leave heat on medium high and cook until the eggs have set.
Place a tortilla flat.
Place about 4 T of the ham mixture down the center of the tortilla.
Roll the tortilla up completely.
Continue until all the tortillas are used.
Wrap each rollup in wax paper.
Place in a freezer bag and freeze for up to 2 months.
When ready to eat remove from the freezer and unwrap.
Place each rollup on a microwave safe plate and cover with paper towel.
Microwave 2 minutes on high or until the burrito is as heated as you like.

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Heat & Eat Pancakes

What You Need:

2 1/2 C milk
2 eggs
1/3 C canola oil
1 T of vanilla
1/4 t salt
1/2 C sugar
1/2 C wheat flour
4 t baking powder
Enough all purpose flour to thicken batter to your liking
Wax paper
Freezer bags

How to Make It:

Place the milk, eggs, oil and vanilla into a large mixing bowl.
Whisk until just blended together.
Add the salt and sugar.
Beat until smooth.
Add the wheat flour and baking powder.
Beat until smooth.
Add just enough all purpose flour to thicken batter to your liking.
Heat a griddle over medium high heat.
Griddle is hot enough when a drop of water dances on the griddle.
Pour about 1/2 C batter onto hot griddle.
Cook until pancake begins to bubble and edges begin to dry.
Flip and cook about 2 minutes or until both sides are lightly brown.
Continue cooking until all the batter is used.
Cool pancakes completely.
Place a piece of wax paper on a flat surface.
Place a pancake onto the wax paper.
Place another piece of wax paper on top of the pancake.
Then another pancake and continue until all the pancakes are used alternating with wax paper and pancakes.
Place into a freezer bag and freeze up to 6 months.
To reheat, just drop into the toaster or warm in the microwave.
Toast 2 cycles if necessary.

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