

Maddie's Cookbook



by Madison R. Hall

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Maddie making pizza.



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"Spoon rolls that melt in your mouth!"

**Maddie's Cookbook is
dedicated to everyone
in our family
who likes to cook
- and eat! -- mrh**

Spoon Rolls

They're called spoon rolls because you just spoon them into the muffin tin.

You don't have to knead the dough or even touch it with your hands.

1 package dry yeast
2 cups lukewarm water
4 cups self-rising flour
 $\frac{1}{4}$ cup sugar
 $\frac{3}{4}$ cup melted butter
1 large egg, lightly beaten

Combine yeast and water in large bowl. Let stand 5 minutes.

Stir in flour and remaining ingredients.

Spoon into well-greased muffin pans - filling $\frac{2}{3}$ full.

Bake at 400°F for 20 minutes or until golden brown.

Makes 12-14 rolls.

Batter can be stored in fridge in airtight container for a week.

It will rise, so make sure container is big enough.

Maddie made these for the first time during November 2006.



Maddie grates fresh nutmeg with a grating plane.

Kelly's Quiche

In a bowl, mix 1/2 cup milk, 4 beaten eggs
(the more you beat them, the fluffier the pie)
Add nutmeg, salt and pepper (I also added Bavarian seasoning).

In the crust, arrange the veggies and meat fillings in the
bottom,
cover the fillings with 1 cup any kind of melting cheese
(shredded)
and then pour the egg mixture over it.

Bake at 350°F for 35 to 45 minutes
until knife inserted in center comes out clean.

Let sit for 10 minutes and then slice and serve.

*When Maddie made this for the first time in October 2006,
she grated fresh nutmeg with a grating plane and used
crumbled bacon for the meat filling along with shredded
white cheddar and mozzarella cheese and no veggies.*

*Upon tasting the finished quiche,
she declared it "better than pizza!"*





Maddie frosting a cake.

Taco Soup

1 pound ground beef
1 medium onion chopped
1 green pepper chopped
1 bottle hot and spicy V8® juice
1 can diced tomatoes
1 can Niblets® corn
1 can black beans
1 can Rotel® green chilies
1 package taco seasoning

Brown beef, add onion, pepper and sauté until tender.
Separate meat while cooking. Drain off fat.
Add remaining ingredients.
Simmer until all is blended or
cook in crock pot for a couple hours.

Serve with sour cream, shredded cheese and tortilla chips.





Maddie decorating a cake.



No-Bake Cookies

In a saucepan,
combine 1/2 cup milk,
2 cups sugar,
teaspoon of vanilla,
and 1/4 cup dry cocoa.

Stir to combine and bring to a boil but do not cook.
When it boils, remove from heat and
add 1/2 cup peanut butter and 2 cups oats.
Stir together well.

Drop by teaspoons onto wax paper and let cool and harden
(they will go from glossy to flat).





Maddie making meatballs.



Meatballs & Spaghetti

Meatballs:

1-1/2 pounds ground beef
3/4 cup Quaker® Oats (quick or old fashioned, uncooked)
1/2 cup chopped onion and green pepper
1/2 cup tomato sauce or catsup
1 egg
1/2 teaspoon salt (optional)
1/4 teaspoon pepper

Heat oven to 400°F. Combine all ingredients; mix well.
Shape into 1-inch balls. Place on rack in shallow baking pan.
Bake 18 to 20 minutes or until meatballs are to medium doneness.

Sauce:

2 tablespoons olive oil
1 small onion diced
1 green pepper, chopped
1 clove garlic, pressed
1 tablespoon salt
1/4 teaspoon pepper
1 small can tomato paste
2 cans diced or crushed tomatoes
1 teaspoon dried leaf oregano

Combine all sauce ingredients in food processor and puree.
Cook sauce in pot on stove until vegetables are soft.

Add meatballs to sauce and serve immediately over cooked and drained spaghetti with parmesan cheese grated on top.
A simple side salad is good with this.

Maddie uses a grating plane to grate fresh parmesan.



Smashed Potatoes

About 12 small red potatoes or new potatoes.

1/2 cup milk.

10 chives or 2 green onions,
chopped or snipped with kitchen scissors.

1 clove of garlic, pressed in garlic press.

Salt and pepper.

Sour cream.

1 tablespoon butter.

Fill pot with water, press garlic into water and
boil potatoes in water until tender, about 15 minutes.

When the potatoes are tender, drain them.

(Stick a fork in them to see if they are tender.)

Mash potatoes with milk and butter using a potato masher.

Add chives, onions and sour cream.

Season with salt and pepper, to your taste.



Recipe is courtesy of Rachael Ray and modified by Grammy.

Meatloaf Muffins

1 pound ground sirloin
1 medium onion cut into chunks
1 green bell pepper
1 large egg plus a splash of milk, beaten
1 cup uncooked oatmeal
2 tablespoons seasoning (salt and pepper will work)
1 cup smoky barbecue sauce
1/2 cup tomato salsa
1 tablespoon Worcestershire sauce
Vegetable oil or extra-virgin olive oil

Preheat oven to 450°F.

Put ground beef into a big bowl.

Cut the bell pepper in half, rip out the seeds
and throw them into your garbage bowl.

Cut the pepper into a few pieces.

Put onion and bell pepper into a food processor.

Pulse the processor blades to finely chop
the vegetables into very small pieces,
then add them to the meat bowl.

Add egg, beaten with milk, oats and seasoning to the bowl.

Next, mix together the smoky barbecue sauce,
the salsa and the Worcestershire sauce.

Pour half the sauce mixture into the bowl with the meatloaf mix.

Mix the meatloaf together with your hands. Wash up.

Brush a 6-muffin tin with vegetable oil or extra-virgin olive oil.

Use an ice cream scoop to help you fill meat into a each tin.

Top each meat loaf with a spoonful of extra sauce.

Bake about 20 minutes.

Cut open 1 muffin to test that the middle is cooked through.

Hint:

Instead of smoky barbecue sauce, you can mix ketchup and brown sugar.



Recipe is courtesy of Rachael Ray and modified by Grammy.



Maddie's fireworks cake and Halloween cookies.



Grammy Sandwich

1 egg, beaten with whisk, then microwaved
2 pieces warm bacon, pre-cooked
1 biscuit, baked and sliced
a little butter
a little jelly

Put all ingredients between the biscuit and
Voila! - You have a Grammy Sandwich!

Hint: Other items from a typical breakfast
can also be added to the sandwich - including
gravy.

*Maddie has been able to prepare and serve
a typical breakfast since she was barely six
years old by baking canned biscuits on the
stone in the oven and microwaving eggs
and pre-cooked bacon or sausage. She has
progressed to poaching the eggs in an egg
poacher on the stove.*





Early pictures of Maddie pretend dining with Hedgehog, Bratz and Bibble.



Turkey Pot Pie

Pie crust (buy unbaked in refrigerated section of grocery)

Turkey, cut in chunks with skin removed

(left over turkey works great)

1 can cream of celery soup

1 cup milk

2 stalks celery, sliced

1 carrot, sliced

1 small can peas

salt and pepper to taste

Spread pie crust in baking dish.

Add turkey, celery, carrots and peas.

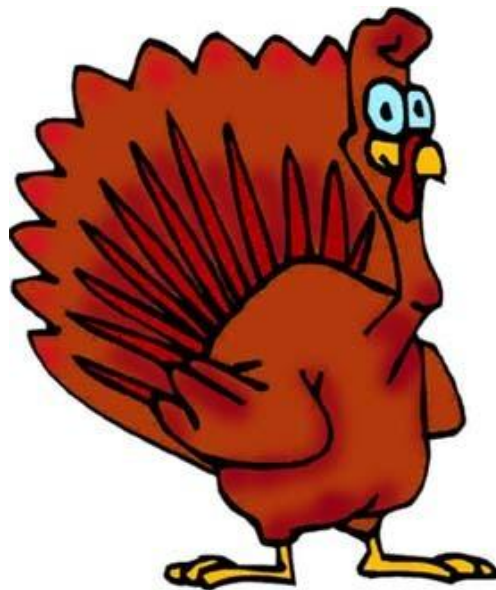
Season to taste.

Mix soup with milk and pour over mixture

in baking dish.

Pull crust up and over mixture or
spread another crust over top and crimp edges
together with bottom crust.

Bake at 350°F until crust is done.





Maddie sets the table.

Hamburger Pie

1 pound ground beef
1 medium onion, chopped
1 green bell pepper, diced
1 small can Niblets® corn, drained
1 small can tomatoes, diced
1 can dark red kidney beans, drained
1 small box Jiffy® cornbread mix
seasoning (salt & pepper will work)

Brown beef in iron skillet.

Add onion and bell pepper.

Add corn, beans and tomatoes and seasoning.

Prepare cornbread batter according to directions on box.

Pour batter over mixture in skillet.

Bake at 400°F until cornbread is done.

Serve with a dollop of sour cream on each serving.



Maddie 's Homegrown Tomatoes

Maddie plants and tends her own tomato crop. She buys the young plants at Farmers Market and plants them after Derby Day in a large pot which sits in partial sun. For her summer 2007 crop, she planted cherry tomatoes, pear tomatoes and a rare purple tomato which never really turned purple. She plants bright yellow marigolds around the base of her plants to keep insects away.



First cherry and pear tomatoes of the season.



Rare "purple tomato" grown by Maddie.

Salsa

Ingredients:

3 fresh tomatoes
2 green onion
1 medium cucumber
1 green bell sweet pepper
half cup cilantro
Small drizzle of extra virgin
olive oil
Juice of one lime or lemon
Small dash of cayenne red
pepper
Salt to taste



Cut vegetables into large chunks. Put all ingredients into food processor. Chop for 2 seconds, then puree for 1 second. Serve salsa in bowl with chips or crackers.





Maddie applies cloves, ginger and black pepper to pork chops on indoor grill.



Maddie splatters herself while opening the macaroni and cheese.

Vegetable Soup

Mix the ingredients together in a crock pot.

Cook on high for 3 hours.

Reduce heat and cook for another 3 hours.

Stir occasionally.

Serve with cornbread.

Ingredients:

1 pound of beef stew meat cut in chunks

3 cans of Spicy Hot V8 juice

1 small can of peas

1 small can of corn

1 small can of lima beans

2 green onions diced

2 stalks of celery chopped

1 carrot chopped

1 cup cabbage chopped

Pepper & salt to taste

Dash of dried parsley



Maddie made this for the first time December 30, 2006.

Sweet Cornbread



Easy Instructions

Corn Muffins

PREHEAT oven to 400°F.
MIX 1-1/2 cups MIRACLE MAIZE, 1 egg, 1/2 cup milk, and 3 Tbsp vegetable oil.
POUR batter into greased muffin pan, or use paper liners.
BAKE 15-18 minutes. Let stand 2 to 3 minutes before removing from pan.
MAKES 8 medium-size muffins.

Corn Bread

PREHEAT oven to 400°F.
MIX Entire box of MIRACLE MAIZE, 2 eggs, 1 cup milk, and 1/3 cup vegetable oil.
POUR batter into greased 9" square pan, or 9" x 12" rectangular pan.
BAKE 25-28 minutes. Let stand 2 to 3 minutes before removing from pan.

(Note: Egg substitute may be used in place of egg for muffins & corn bread if desired.)

Entire box makes 16 medium-size muffins, just double ingredients above.

Nutrition Facts		Amount Per Serving		Mix		Baked	
		Serving Size: 1 Muffin (from 3 Tbsp /36g mix)					
		Servings Per Container: About 14					
				Calories			
		Calories From Fat		5		50	
				% Daily Value**			
Total Fat 0.5g*		1%		9%			
Saturated Fat 0g		0%		5%			
Trans Fat 0g							
Cholesterol 0mg		0%		5%			
Sodium 280mg		12%		13%			
Total Carb 29g		10%		7%			
Dietary Fiber 1g		4%		3%			
Sugars 10g							
Protein 3g							
Vitamin A		0%		0%			
Vitamin C		0%		0%			
Calcium		2%		6%			
Iron		2%		2%			

*Amount in mix. As prepared, one serving provides 5g fat (1g saturated fat), 15mg cholesterol, 300mg sodium, 27g total carbohydrate (1g dietary fiber and 6g sugars) and 4g protein.
 **Percent Daily Values based on a 2,000 calorie diet. Your daily values may be higher or lower, depending on your calorie needs:
 Calories 2,000 2,500
 Total Fat Less than 65g 80g
 Sat. Fat Less than 20g 25g
 Cholesterol Less than 300mg 350mg
 Sodium Less than 2400mg 2400mg
 Total Carb 300g 375g
 Dietary Fiber 25g 30g
 Calories per gram:
 Fat 9 • Carbohydrate 4 • Protein 4

Ingredients: Wheat Flour, Cornmeal, Sugar, Leavening (Sodium Bicarbonate, Sodium Aluminum Phosphate, Monocalcium Phosphate), Salt.

Try our breadin mixes also!...makes delicious fried & baked meals for chicken, fish & pork!



Waffles






IT BEGAN IN 1932 with the women of a Seattle bridge club and a great idea for an easy-to-make pie crust. Since then Krusteaz—a clever mix of “crust” and “ease”—has come to stand for homemade goodness. Like our waffle mixes, hot off your waffle iron in just minutes. Krusteaz waffles cook up crisp and golden on the outside, tender and moist on the inside. One bite and you’ll know why Krusteaz is such a cherished Northwest tradition.

EASY WAFFLE DIRECTIONS

7-inch ROUND WAFFLES	MIX	EGG(S)*	OIL	WATER
2-3	1½ cups	1	3 Tbsp	¾ cup
4-5	3 cups	2	½ cup	1½ cups
8-10	Full Box	4	¾ cup	3 cups

*Cholesterol Free: Substitute egg whites or liquid egg substitute for whole eggs.

BEFORE YOU BEGIN: Preheat and lightly grease Belgian or conventional waffle iron.

- 1 BLEND** ingredients together with a wire whip until smooth.
- 2 POUR** about ¾ cup batter onto preheated and lightly greased waffle iron.
- 3 COOK** waffles 3-4 minutes until golden brown, or according to waffle iron manufacturer’s instructions.

High Altitude: No adjustment necessary.

EASY TOPPING IDEAS

ORANGE MAPLE SYRUP: Heat together 1 cup maple flavored syrup and 1 teaspoon grated orange peel.

HOT TIN ROOF: Top each Belgian Waffle with a scoop of vanilla ice cream, hot fudge, whipped cream and sliced almonds.

FRUIT DELIGHT: Top each Belgian Waffle with ¼ cup sliced, fresh fruit. Lightly dust with powdered sugar.



Maddie sprinkles a mixture of granulated sugar and cinnamon on her waffles, then generously drizzles them with an abundant amount of syrup.

Talk about a sugar high!

Gourmet Macaroni & Cheese

Ingredients:

- Pasta shells - any shape
- Cheese, cut into chunks
- Velveeta® and white cheddar are good.
- Couple spoonfuls of butter
- A splash of milk or sour cream
- Parmesan Cheese, shredded

Directions:

Cook and drain the pasta shells.
Immediately add the cheese, butter/sour cream
and milk.

Stir until everything is blended and
all the cheese and butter is melted.

Sprinkle with parmesan. Serve hot.

This is a good side dish for pigs in a blanket.



Pigs In A Blanket

Ingredients:
Hot dogs or mini sausages
Sliced cheese
Cylinder of cheap biscuit dough

Preheat oven to 350°F.
Wrap cheese around each hotdog
or slit hotdog and insert strip of cheese.
Flatten the biscuit and wrap it around hotdog and
cheese.
Place on cookie sheet with the overlap of biscuit
faced down,
or use tooth picks to hold them together.
Bake in preheated oven until biscuits are brown,
about 10 to 15 minutes.





Maddie mixes and chops.



Fried Donuts

Ingredients:

Cylinder of cheap biscuits
Skillet with half inch sizzling hot cooking oil
Powdered sugar
Cinnamon sugar

Flatten biscuits and cut out circle in centers with a
bottle lid
or anything round (cut out pieces can be fried as
donut holes).

Fry in hot oil. Flip when fluffy.
Remove from skillet when brown on both sides.
Dust with sugar and cinnamon. Eat while hot.



Maddie making donuts, June 2006.



Maddie's first pizza.

Pizza

Pizza dough

Pizza sauce (tomatoes, onions, olive oil, garlic)

Shredded cheese (mozzarella is good)

Pepperoni slices

Pizza spices (oregano, salt, pepper)

Flatten pizza dough on greased pizza pan.

Prepare sauce by pureeing tomatoes, onions, a little olive oil,
one clove pressed garlic and pizza spices in food processor.

Spread sauce on dough.

Cover with shredded cheese. Arrange pepperoni on top.

Bake at 350°F until crust is slightly brown.

You can add lots of other toppings but these are Maddie's favorites.





Maddie making cinnamon rolls.



Mini Cinnamon Rolls

Ingredients:

- 1 8oz. can refrigerated crescent rolls
- 1/4 cup margarine, softened
- 4 teaspoons granulated sugar
- 2 teaspoons ground cinnamon
- 1/2 cup chopped nuts and/or raisins
- 1 cup powdered sugar
- 2 tablespoons juice or milk

Separate crescent dough into 4 rectangles,
pressing perforations to seal.
Spread margarine evenly over rectangles.

Combine granulated sugar and cinnamon and sprinkle over dough.
Sprinkle with nuts and/or raisins if desired.

Roll up rectangles into long rolls. Cut each roll into 5 slices.
Place, cut side down onto an un-greased baking pan or stone.

Bake at 375°F for 18 to 22 minutes or until golden brown.

Combine powdered sugar and milk or juice, stirring well.
Drizzle over warm rolls.



Maddie's St. Paddys Breakfast

or Green Eggs & Ham



Use green food coloring to tint orange juice, scrambled eggs and biscuit dough to green. Use shamrock cookie cutter to cut out biscuits.

Corned Beef & Cabbage

A Tradition for St. Patrick's Day Dinner

Ingredients:

Corned Beef Roast
10-12 small new potatoes
Small bag of baby carrots
Half small head of green cabbage
Peppercorns - whole and uncrushed

Place a corned beef roast in a large crock pot.

Next, make a layer of whole unpeeled new potatoes.

Follow with a layer of baby carrots and a layer of chopped green cabbage.

Cut up a couple green onions on top.

Season with peppercorns. Fill to brim with water.

Cook for 7 hours on high while watching March Madness on TV

or attending St Patrick's Day Parade.

Serve with brown bread.



Mint chocolate chip ice cream sandwiches make a good dessert following this meal.

Strawbana Slushie

Ingredients:

Fresh strawberries - with stems removed
Fresh banana - cut in chunks
1 cup of Tang® - already made with water
1 tray of ice cubes

Place fruit, Tang and half the ice cubes in a food processor.

Chop and puree until the right consistency.
Add remaining ice cubes a few at a time and continue to puree.

Pour into large summer glasses.
Serve with a long handled spoon and a straw.



Caveman's Roast Duck with Mango Salsa

Roast Duck:
1 duckling
salt and pepper

Preheat oven to 425°F.
Season duck inside and out with salt and pepper.
Truss the bird, prick the skin, pat dry.
Place breast side down in baking dish.
Roast for 15 minutes, then reduce temperature to 350 degrees.
Continue cooking for another 1 hour 15 minutes.
Prick thickest part of thigh. Liquid should be reddish.

Mango Salsa:
2 mangos, peeled, cored, and cubed
1 small red pepper, diced
1/2 red onion, minced
3 tablespoons parsley, chopped
2 tablespoons lime juice
Salt

Place all salsa ingredients in a bowl and mix.
Add salt to taste. Serve salsa on side.

"It's so easy, even a caveman can do it."



This is the recipe for Roast Duck with Mango Salsa mentioned in that Geico "Caveman" commercial - the one where the Geico rep takes the two cavemen out to lunch to apologize for slamming their intelligence. One caveman doesn't have an appetite, but the other one says "I'll have the Roast Duck, with Mango Salsa."

Real Hall's Beer Cheese

Ingredients:

8 oz. sharp cheddar cheese, longhorn style, shredded
1/4 cup warm beer
1/2 tsp. garlic powder or 1 clove garlic, pressed
1 tsp. cayenne pepper
1/2 tsp. Tabasco®

Add cheese and spices to food processor and mix.

Slowly drip beer into processor while mixing until creamy.
More beer makes the cheese softer and creamier.

Serve with crackers and sliced vegetables.

The proper veggies to serve are celery, carrots and radishes
and the crackers should be plain Zesta® saltines.



Hall's on the River makes the official version which is considered so good by Her Majesty that whenever she visits the Bluegrass, she takes several crocks of it back home with her to England.



Maddie outside the JIF plant.

Peanut Butter & Jelly Sandwich

Ingredients:

2 slices fresh nutty bread
Creamy JIF® peanut butter
Smucker's® concord grape jelly

Spread peanut butter thinly on one slice.
Spread the jelly on the other slice.
Put the slices together and eat!



Maddie at the Smucker shrine on Zesta Place in Lexington KY.

JIF, in Lexington, is the largest producer of peanut butter in the U.S.
When the peanut butter is cooking, you can smell it at Grammy's house.

Royal Icing

This sticky icing is the cement for gingerbread houses.

Ingredients:

3 cups confectioners sugar

1/2 teaspoon cream of tartar

2 egg whites, beaten

Using a clean electric beater, beat the egg whites in a clean bowl (no grease - not even a hint of grease or oil) until stiff. Sift the cream of tartar together with 1 cup of sugar and add to eggs, continuing to beat - gradually add the other 2 cups of sugar.

Tips:

Don't make more than this at a time - it gets hard pretty fast. Be sure to keep a damp cloth over it or it will harden in the bowl.

If you plan to eat your cookie house and are concerned about raw eggs, substitute 2 tablespoons water and 2 teaspoons Wilton® meringue powder (available at stores that sell cake-decorating supplies) for each egg white.





Blake and Maddie create a gingerbread house. December 2005.



2006 Gingerbread House



Made by Maddie, Mason & Blake, 2006.

*This gingerbread house was torched in the back yard by
Maddie and Uncle Wayne on New Year's Eve.*



Maddie decorates her Santa cake.

SLIME

**1/2 cup white glue
1-4 tsp. Borax®
6 Tbsp. water
1-4 Tbsp. water
Food coloring**

Mix the glue, 6 tablespoons water and food coloring until it is dissolved.

**In a separate bowl, dissolve 1 teaspoon Borax into 1 tablespoon water.
Add to the glue solution.**

**You will get a very thick clump of slime when the two mix.
Pull the clump of slime out of the glue mixture and put it in a separate bowl.**

Mix another batch of the Borax solution and add to the remaining glue mixture.

Repeat until all the glue mixture is used (about 3-4 times).

**With clean hands, knead the slime to mix.
This will take about 10 minutes and is not very difficult
as the slime easily separates between your fingers.**

**If a looser, slimier texture is desired, knead in a bit more water.
The more water you add, the slimier it gets.**

The slime doesn't leave a residue and doesn't get stuck on anything.

**Store in an airtight container.
This can easily be doubled, tripled or quadrupled.**

**EXACT MEASUREMENTS ARE IMPORTANT!
THIS RECIPE IS NOT FOR EATING!
DO NOT LET ANY OF THIS GET DOWN YOUR DRAIN!**



Maddie 's Tips

1. Always begin by washing hands, preheating the oven and putting on an apron.
2. Make sure you have everything you need before you start.
3. A good cook is not afraid to touch the food - even if it's slimy.
4. Butter, butter and more butter - and make that REAL butter! Except for greasing - you can use cheap margarine then.
5. GENEROUSLY grease pans to keep things from sticking.
6. Always set the timer!
7. Sugar makes some really good things.
8. Keep a garbage bowl handy.
9. A little salt goes a long way.
10. When browning hamburger, you can tell when it's done if there is no red left.
11. When baking, insert a clean butter knife in the center - if it comes out clean, it's done.
12. The abbreviation for tablespoon (tbsp) is easy to remember - it has a "b" in it, like "table".
13. The more you whisk, the fluffier the eggs will be.
14. For good nutrition and a balanced diet, have every color represented in a meal.
15. Flowers, candles, napkins, pretty dishes and silverware make for pleasant dining.

Maddie watches the following TV chefs for helpful hints:
Rachael Ray, Emeril Lagasse, Martha Stewart, The Iron Chefs,
Jamie Oliver and Giada De Laurentiis

Name: maddison



September

I Learned It from My Grandparents

The Sunday following Labor Day is National Grandparents' Day.

Celebrate by writing about something that one of your grandparents has taught you to do.

Dear, Ganny
you make me happy
when you tickle me
you are nice because
you just ate.
thank you for teaching me
how to cook.

Love Maddie

*Bon
Appétit!*