

## Six-week muffins

- 1 15-ounce box Raisin Bran
- 3 cups sugar
- 5 cups flour
- 5 teaspoons baking soda
- 2 teaspoons salt
- 4 eggs, beaten
- 1 quart buttermilk
- 1 cup vegetable oil
- 1 1/2 cups pecans, chopped

Combine all dry ingredients in large bowl. Mix other ingredients and add to dry ingredients.

Whenever you want hot muffins in a hurry, just fill muffin pans 2/3 full and bake 15 to 20 minutes at 400 degrees.

For variety, add blueberries, apple chunks, dates, etc.

## Mexican Pecan Cornbread

- 2 eggs, beaten
- 1 cup sour cream
- 2/3 cup oil
- 1 cup cream style corn
- 1 1/2 cups corn meal mix
- 2 tablespoons bell pepper, chopped
- 2 jalapeno peppers, chopped
- 1 cup cheddar cheese, grated
- 1 cup pecans, chopped

Preheat oven to 350 degrees. In large bowl, mix together eggs, sour cream, oil and corn. Add corn meal mix, bell peppers jalapeno peppers, cheese and pecans. Pour into a hot, greased loaf pan. Bake one hour.

## Party Meatballs

- 1 lb. ground beef
- 1/2 cup finely chopped onions
- 1/2 cup chopped pecans
- 2 tablespoons steak sauce
- 1 teaspoon seasoned salt
- 1/4 cup chopped stuffed olives

Combine all ingredients except olives in a medium mixing bowl. Shape meat into one-inch balls. Cook in oil over low heat in frypan until done. Drain. Serve on toothpick with olive. Yield: 24 meatballs.

## Pecan Cheese Ball

- 1 8 oz. pkg. cream cheese, softened
- 1 cup cheddar cheese, shredded
- 1 tablespoon onion, finely chopped
- 1 teaspoon worcestershire sauce
- 1 teaspoon lemon juice
- 1 cup pecans, finely chopped
- ripe olives, chopped (optional)
- chopped or deviled ham (optional)
- pimento (optional)
- bell pepper, chopped (optional)

Combine all ingredients, except pecans, and mix until well blended. Shape into a ball and roll in pecans. Refrigerate. Best after it has aged a few days.

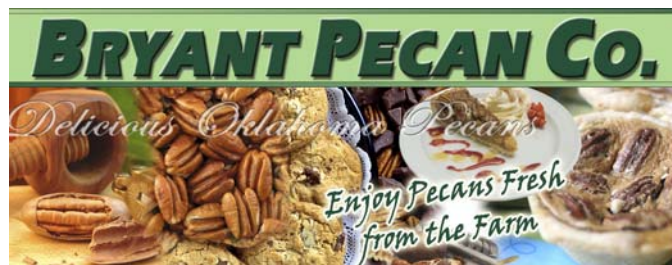
## Cornbread Salad

- 1/2 of 1-oz. package of ranch salad dressing mix
- 3/4 cup sour cream
- 3/4 cup mayonnaise
- 1 9-inch pan cornbread, crumbled
- 1 can pinto beans, drained
- 1 can whole kernel sweet corn, drained
- 1 large tomato
- 1/2 cup green bell pepper, chopped
- 1/2 cup green onions, chopped
- 1/2 cup celery, diced
- 1/2 cup pecans, chopped
- 1 cup cheddar cheese, shredded
- bacon bits
- ripe olives, sliced

Mix ranch dressing, mayonnaise and sour cream. Reserve approximately half of the mixture. Add the other half to the crumbled cornbread. Add pecans and celery. Mix well.

In a large serving dish, begin layering the salad, starting with pinto beans, corn, peppers, green onions, tomatoes and cornbread mixture. Add the rest of the dressing mix. Top with grated cheese, bacon bits and ripe olives.

Cover and chill well before serving.



### **Pretty Pink**

- 2 3-oz. pkg. peach jello
- 3 T. sugar
- 1 8-oz. carton Cool Whip
- 2 c. buttermilk
- 2 small can crushed pineapple (in its own juice)
- chopped pecans

Combine jello, sugar and pineapple. Cook clear. Set aside to cool. When mixture has cooled, add buttermilk. Mix thoroughly. Add cool whip and pecans. Refrigerate until ready to serve.