

Rice Crispy Chicken

Recipe From The Kitchen Of Shirley Dykshorn

INGREDIENTS

Boneless chicken breast - 4 each
Kellogg's rice crispy cereal- 1 box
Butter- 1 stick
Mayo- 1/2 cup

PREPARATION

Coat your chicken with mayo then roll it in rice crispies cereal throw it on a bed of rice crispies-cover with rice crispies then diced up butter and put on the chicken- bake with foil at 350 until chicken is done. Take foil off and back to bake for another 15 min . Family favorite.



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Mini Crab Caps

Recipe From The Kitchen Of Jeannie Schumann

INGREDIENTS

36 slices thin white sandwich bread	1/3 c. grated Swiss cheese
5 T. melted butter	1/3 c. fresh green onions, sliced
1 c. mayonnaise	1/4 tsp. Worcestershire sauce
1/3 c. grated Parmesan cheese	2 drops Tabasco sauce
	4-6 oz. crab (may used canned, just drain it very well)

PREPARATION

Cut a circle out of each slice of bread (one circle/slice) and flatten with a rolling pin. Coat one side lightly with melted butter and press into mini muffin tins, buttered side down. (This makes little shells for the crab caps.) Bake at 400° for 8-10 minutes.

Mix the remaining ingredients to make the crab mixture. Fill each shell with the crab mixture. Sprinkle with paprika and broil until hot and bubbly. Watch carefully so they don't burn. The bread cups can be made ahead and frozen. When ready to use them, just thaw and fill.



Tomato Vegetable Salad

Recipe From The Kitchen Of Chris Hagedorn

INGREDIENTS

5 or 6 Tomatoes
1 Head of Broccoli
1 Head of Cauliflower
3-4 Cucumbers
1 15 oz Bottle Wishbone Italian Dressing
Garlic Salt to taste

PREPARATION

Use big Tupperware bowl or like size. Take about 5-6 tomatoes cut up into bite size, 1 head of broccoli cut the heads up into smaller pieces with out the stems, 1 head of cauliflower cut up into small piece's, optional 3-4 cucumbers diced up put everything in the large bowl now and add wishbone zesty itialian dressing 15 oz bottle and lowery garlic salt to taste mix all together chill and serve, depending on how big heads are you may want to add more dressing. Has been a family favorite for years



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Washington Applesause Cake

Recipe From The Kitchen Of Becky Noehren

INGREDIENTS

1 cup sugar
1/2 cup shortening
1 1/4 Cup unsweetened applesauce
1 1/2 tsp baking soda
2 cups cake flour 1 1/4 tsp cinnamon
1/2 tsp nutmeg 1/4 tsp ground cloves
1/2 tsp salt

PREPARATION

Cream together sugar & shortening. Mix applesauce and soda together and add. Sift together all the dry ingredients and add to the above. If desired add 1/2 cup raisins and/or 1/3 cup nuts. Bake in well greased 9x9 pan at 350 degrees for 40 minutes. Serve with real whipped cream or frost with your favorite frosting. Many times a Blue Ribbon winner at the CCF for my Mother, Anna Huginin and myself.

