

### Linda's Grad School Baked Beans

In an oven-proof pot or casserole dish, stir together:

VanCamps' Pork and Beans, 28oz.

2/3 cup tomato catsup

2/3 cup light or dark brown sugar

1 tsp. dry mustard

½ tsp. garlic powder

Optional: top the beans with strips of bacon

Then into the oven to bake,

350 degrees for 25-30 minutes, until bubbling.

--Linda Verges, 1968

### Linda's Tunnel of Fudge Cake

1 ¾ cups granulated sugar

1 ¾ cups butter, softened

6 large eggs

2 cups powdered sugar

2 ¼ cups flour

¾ cup unsweetened cocoa

2 cups chopped nuts

Preheat oven to 350 degrees. Spray Bundt pan with non-stick cooking spray.

Cream sugar and butter together until light and fluffy.

Add eggs, one at a time, beating well after each addition.

Gradually add powdered sugar and blend well.

By hand, stir in flour, cocoa, and nuts until well blended.

Spoon batter into Bundt pan; spread evenly.

Bake 55-60 minutes or until top is set and edges begin to pull away from sides of the pan.

Cool upright on rack for 1 1/2 hours.

Invert onto serving plate and cool 2 more hours before serving.

--Linda Verges, 1985

### Linda's Oyster Crackers,

In a small mixing bowl, combine:

1 cup oil

1 ½ tsp. dill weed

1 tsp. lemon pepper

1/4 tsp. garlic powder

1 pkg. Hidden Valley Ranch dressing mix

In a large mixing bowl, empty one 12 oz. pkg. oyster crackers.

Pour seasoned mix over oyster crackers.

Stir occasionally for 3 hours or until seasoned mix is absorbed.

If possible, wait 12 hours before serving.

--Linda Verges, 2000 and many years earlier

### Linda's Stacked Enchiladas

¾ to 1 lb. ground beef or ground turkey, cooked into fine crumbled pieces

1 small can enchilada sauce (hot, medium or mild, to taste)

1/2 lb. grated Cheddar, Colby or longhorn cheese

1 pkg. small corn tortillas

Optional ingredients: chopped green chilies  
chopped black olives  
½ to 1 cup sour cream

Preheat oven to 350 degrees and prepare 2-quart casserole dish with non-stick cooking spray.

Pour all but 1 tablespoon of enchilada sauce over cooked meat and mix until meat is well-coated.

Coat bottom of casserole dish with remaining 1 tablespoon of sauce.

Alternate layers of tortilla, meat and cheese until dish is filled.

Optional ingredients can be mixed together and added as an additional layer on top. Top with additional cheese to taste.

Cover dish and bake for 30 minutes.

--Linda Verges, 1985



### Linda's Cold Spaghetti Salad

- 1 lb. vermicelli, cooked, thoroughly rinsed *and* drained
- 1 can stewed tomatoes
- 1 chopped green bell pepper
- 1 cup chopped green onions
- 1 peeled and diced cucumber
- 1 jar, 2.62 oz., McCormick Salad Supreme seasoning
- 1 small bottle Wishbone Italian dressing
- 1 tsp. ground or flaked oregano
- 1 tsp. basil

Mix all ingredients in a large bowl.

Refrigerate for a minimum of 4 hours before serving, stir occasionally.

Flavor is enhanced when refrigerated overnight or longer.

--Linda Verges, 1984

### Linda's Cold Cole Slaw

In a small mixing bowl, mix dressing first:

- 3/4 cup Miracle Whip or nonfat vanilla yogurt
- 1 tablespoon sugar
- 2 tablespoons celery seed
- 2 tablespoons Worcestershire Sauce
- 2 tablespoon milk

In large mixing bowl, combine:

- 10 oz. pkg. shredded cabbage
- 1 cup shredded carrots
- 1 cup chopped bell pepper, green, red or yellow

Add dressing to cabbage mix, stir well.

Refrigerate at least 2 hours before serving.

--Linda Verges, 2008

### Mom's Gooey Chewy Bars

- 1 box yellow cake mix
- 1/2 cup brown sugar
- 1/4 cup flour
- 1/4 cup oil
- 1/4 cup corn syrup (waffle syrup is okay too)
- 1/4 cup water
- 2 eggs
- 1 pkg. chocolate chip morsels (not semi-sweet)
- 1 1/2 cup sweet shredded coconut

Preheat oven to 350 degrees and coat 13" x 9" baking pan with non-stick cooking spray.

In large mixing bowl, mix all dry ingredients together: cake mix, flour, brown sugar.

Stir in moist ingredients until well blended: oil, corn syrup, water, eggs.

Add coconut and chocolate chips, mixing thoroughly.

Spread evenly in baking pan.

Bake for 30 to 40 minutes.

Cool completely, then cut into bars.

--Linda Verges, 1984

### ***Recipe to be Happy***

- 2 cups of kindness***
- 1 cup of understanding***
- 2 handfuls of patience***
- 1 heart full of love***
- 1 large smile***

**Enjoy these recipes and the happiness Linda shared with us through food, good times and her everlasting smile.**