

Aunt Kathryn's Potato Bread



Aunt Kathryn's recipe was the same as her mother's. I do not know if other members of her family used the same recipe. Surely, they must have because it was very good.

INGREDIENTS: 2 - Potatoes (medium) *** 5 cups Water
4 packs - 1/4 oz. Active Dry Yeast *** 1 cup - Water (lukewarm)
1/2 cup - Sugar *** 3 tsps. - Salt *** 16 cups - Flour
1 cup - "Meat Fryings" (Drippings from cooking Bacon)

DIRECTIONS: 1.) Cook 2 medium potatoes in 5 cups of water. Mash the potatoes and return to the cooking water. You will want 5 cups of this mixture, no more, no less. (Keep mixture warm, being careful not to continue cooking.)
2.) Mix yeast with 1 cup of lukewarm water. Set it aside.
3.) Blend 2/3 cup "Meat Fryings", Salt, and Sugar into the Potato mixture; now mix in the yeast mixture.
4.) Line a large pan with flour, fold in potato mixture and flour.
5.) Grease another large pan with the balance of the "Meat Fryings". Put the dough in the pan, turning over after putting it in. (This gives you a greased side up.); cover with towel and let it rise for 1 1/2 hours.
6.) Grease bread pans: tear off enough dough to shape smoothly a loaf that will not touch the sides of the pan and be 2/3 from the top of the pan. Turn over after placing in pan to grease the tops. Poke the tops of each loaf several times with a fork. Cover and let rise about 1 hour. Bake at 300 degrees for 1 hour. Do not bump pans together. Makes 4 loaves of bread.

Hint: Find a meat store that processes their Bacon. Commercial bacons leave a harsh taste to their drippings.

Aunt Alice's Christmas Zucchini Bread

Preparation time: 1 hour 20 minutes



If you were lucky enough to be a family member or a good friend of Alice, you probably enjoyed one of these Christmas treats.

INGREDIENTS:
3 large - Eggs ** 3 cups - "All Purpose" Flour
1 cup - Cooking Oil ** 1/4 tsp. - Baking Powder
2 cups - Sugar ** 1 tsp. - Baking Soda ** 2 cups - Zucchini (grated)
1 tsp. - Salt ** 3 tsp. - Vanilla ** 3 tsps. - Cinnamon (ground)
1/2 cup - Crushed Pineapple ** 1/2 cup - Dark Raisins
1/2 cup - Golden Raisins ** 1 cup - Candied Cherries(diced)
1 cup - English Walnuts(chopped)

DIRECTIONS:
1.) Combine all liquid ingredients. Blend in all dry ingredients.
2.) Coat pans with margarine and then flour. You may use large or medium loaf pans.
3.) Bake for 40 to 60 minutes, or until tester inserted in the center comes out clean. Mini-loaf pans take about 35-40 minutes. Large sized loaves take about 55 minutes. Cool in pan on rack for 20 minutes. Remove bread from pan, and completely cool. Enjoy!

HINT: Small foil loaf pans (these usually come packs of 5) make nice gifts for friends.

Ken's version

Texas Garlic Toast



Good old *Pepperidge Farm's* garlic toast was too plain for my tastes, so I added just a little more flavor to it.

INGREDIENTS:

- 1** 11.25oz. box (8 slices) - Pepperidge Farm Texas Garlic Toast
- 4** tbsps. - Olive Oil, good quality
- 2** tbsps. - Chives, chopped, fresh or dried
- OPTIONAL:** grated Mozzarella Cheese

DIRECTIONS:

- 1.)** Preheat oven to 425° F. Mix Olive Oil & Chives in a small bowl, set aside.
- 2.)** Arrange all 8 slices of Garlic Toast on an ungreased baking sheet. Place baking sheet on middle rack.
- 3.)** Bake 5 minutes. Cut toast slices in half and turnover. Brush with Olive Oil & Chives mixture. Serve warm.

HINT: Great without it, but you may top with Mozzarella Cheese and bake for 1 minute or until Cheese is melted.

Aunt Molly's Bread & Roll Dough



I was never able to determine if Aunt Molly's recipe was the same as her mother's, but I bet it was. All the girls were good cooks and bakers. Most all the cousins had occasion to enjoy Aunt Molly's Bread and Rolls.

INGREDIENTS:

- 1** cup - Sugar *** **1/2** cup - melted Shortening
- 1** tsp. - Salt, stir all together, then add
- 1** cup - Milk *** **1** cup - Water, lukewarm
- 1** package - Yeast (dissolved in **1/4** cup - warm Water) add to above, then add **6 - 7** cups - Flour (about 2 at a time)

DIRECTIONS:

- 1.)** Put some flour on table, about a cup at first. Put dough on flour, kneed till smooth (add more flour if needed), put in a greased bowl, grease the top of the bread. Put in a warm place to rise. Let rise till double, punch down, let rise again.

This will make 1 loaf and 14 rolls.

- 2.)** Take enough dough to make 1 loaf. Form a loaf, put in a greased pan, let rise till top of pan. Bake at 350° - 45 minutes
- 3.)** Pat the rest out about 1 inch thick, spread with melted Oleo, sprinkle with Sugar and Cinnamon. Roll up like a jelly roll and cut into slices 1 inch thick. Put in a greased pan, cut side up, let rise till top of pan. Bake at 350° - 40 minutes.

Icing for rolls: **1** tbsps. Butter * **1** cup - Powdered Sugar

- DIRECTIONS:** **1.)** Mix with a little milk. Spread on rolls. Put on the coffee and have fun! It's easy.