

What Smells so Good?

I began cooking at a very young age. Mom and Dad were very busy running a 24 hour a day service station. And I always had been Mom's little helper before they began that business. How important I felt when Mom would wash dishes and I would be responsible for drying them. Mom was the best! Her patience was extraordinary. Before the purchase of the service station, she would show me how to do the things that girls were expected and needed to know in running a household. Back then we had an "Ice Box" and I mean that literally. We had a card to place in the window to let the delivery man know that we needed ice. As he drove by, he would see the card and bring in the ice block and place it in the ice box for us. Of course, we did eventually get a real refrigerator, but still to this day I very often refer to the refrigerator as the ice box. Old habits are still in my vocabulary. I was the oldest of three and the only girl so I got lots of experience in being the homemaker. Not just in cooking but in cleaning too.

By the time I was in junior high school and was taking Home Economics - I was really bored with that class. I knew how to set the table and how to provide the food and do the clean-up.

Way back then, things were so different. When Mom and I went to do grocery shopping, we always went to same store and more often than not, checked out by the same employee. So, when I was old enough to drive, I could go to the store, do the shopping, and present Mom's check to pay for the items...and it was no big deal. And shopping was a challenge since I had two younger brothers who could put away more food than you can imagine.

Remember those books of S&H Green Stamps? Well, my first purchase with those was a Better Homes and Gardens Cook Book, which I still have to this day. Yes, it's a little raggedy, but a treasured possession of mine.

But it wasn't the only guide that I had to learn my skills of cooking. My best friend's mother taught me a wonderful recipe that she called Easy Enchiladas. It's really a casserole with Fritos, flavored hamburger, onions, and cheese. Still a favorite of mine.

But the most awesome recipe came from my grandmother. She made the most delicious home made yeast rolls in the world. And I just had to learn that! Of course, when she made it she just threw everything together and didn't worry about measurements of the ingredients. Well, that was something I wanted to learn to make. And when I asked her to teach me how to make them, she very patiently stopped one time to help me master the recipe. She would take the various ingredients, and before mixing each one, she would measure the amount so that I could write it down, step by step. I'm sure glad she loved me enough to slowly take the ingredients one by one and let me measure them so that I could have a guideline for them.

Another awesome recipe that Grandma had was Mayonnaise Cake. This was wonderful concoction for a chocolate cake made when you had no eggs and oil available. And so easy to make, it was hard to mess up. To this day, it is one of my favorites to make for friends, family, and when the opportunity presents itself, to bring a dessert for a gathering.

For many years, I cooked meals for the family during the summer. Usually, I cooked the noon day meal (which was the big meal of the day) for two settings, one for Mom and Dad, and the second for my brothers and a cousin who stayed with us to help out at the service station and earn some extra money.

It amazes me that our Lord and Savior had an easy recipe for my salvation. With a belief of His sacrifice for my sins and His grace for my human weakness, I am assured that He has covered this sinful body of mine with his Love that only He could grant for my redemption. I can look forward to the final ingredient:: My assurance that my final home will be with Him.

I am going to share these recipes with you and add this thought: "And above all things, put in love, which binds them all together in perfect unity." Colossians 3:14.

- Jackie Abbott



Easy Enchiladas

1 lb. hamburger, seasoned with chili powder, salt and pepper
1 pkg. King-sized Fritos
1 Lb. Velveeta cheese
1 can enchilada sauce
1 can tomato soup
Brown hamburger with seasonings to taste
Layer Fritos, onions and cheese in casserole dish
Heat enchilada sauce and tomato soup together
Pour sauce over layers of Fritos, onion, and cheese

Yeast Rolls

1 pkg. yeast
1/2 cup sugar
2 cups warm water
1 egg, well beaten
1 tsp. salt
3 Tbsp. oil
7 cups flour
Dissolve yeast in warm water, add sugar, egg, 1/2 of flour and blend
Add oil and rest of flour
Let rise until double in size.
Knead down and form into loaves or rolls
Let rise and bake at 350'

Mayonnaise Cake

Sift together:
2 cups flour
1 1/2 cups sugar
1/2 teas. soda
6 tbsps. cocoa
1 cup cold coffee
1 cup mayonnaise
1 teas. vanilla
Bake in loaf pan 25 min. at 350'
Icing:
Powdered sugar
Cocoa cold coffee
Melted butter
Chopped pecans, optional

Hope you enjoy!!!