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Treasured recipes from below the Mason Dixon line

Banana Bread French Toast

- 3 eggs
- 1 C milk
- 1 tsp vanilla
- Four slices leftover banana bread



Toast banana bread. Mix all ingredients and whisk well to blend. Dip each side of banana bread slices in batter and fry over medium heat in a skillet coated with melted butter, until golden on both sides. Top with bananas and Syrup.

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Chocolate Gravy

- 1 cup white sugar
- 2 T flour
- 1 T unsweetened cocoa powder
- 1 1/4 cups milk
- 1 tablespoon butter



Combine everything except butter in a heavy saucepan. Bring to boil, stirring constantly to prevent scorching. Once boiling, cut the heat down and stir for a minute more (it will get pretty thick rather suddenly). Take off eye and stir in butter. Pour over biscuits. I tear my biscuit up in a bowl first and then pour it over.

You can die happy now. :)

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Depression Bread Pudding

- 4 hot dog or hamburger buns
 - 2 c. sugar
 - 4 eggs
 - 2 c. sweet milk (this is what old folks in the south call "Whole Milk")
 - 2 tsp. vanilla
 - 1/2 stick butter
 - cinnamon to taste (optional)
- Open buns in half, brown side down. Put in 9 x 13 baking dish. Mix all other ingredients in mixer and pour over buns. Bake in 350 degree oven until buns puff up and are heated through.



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French Mint Tea

- 8 regular size tea bags
- juice of 4 lemons (8T. Realemon)
- one 12 oz. frozen orange juice concentrate(pulp free)
- 2 cups sugar
- handful of fresh mint (2 T. dried mint flakes)



In a pot bring to a boil the tea bags, mint and enough water to cover well. Remove from heat and let steep covered for 30 minutes. Put approx. 1 quart water in pitcher and add oj concentrate, lemon juice and sugar. Strain tea and mint into pitcher and add enough water to make one gallon. Stir. Refrigerate.