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Treasured recipes from below the Mason Dixon line

Texas Caviar

- 2 green onions
- 1/4 C chopped fresh parsley
- 2 cans black eyed peas (with jalapeno)
- 1 large can petite diced tomatoes
- 2 cans whole kernel corn
- 1 small bottle zesty italian dressing

Drain cans well and pour contents into large mixing bowl or dishpan. Add chopped parsley. Cut onions and add. Pour dressing over all and stir well. Refrigerate. Sever with tortilla or corn chips.
Enjoy!



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Crock Pot Apple Butter Recipe

- 2- 3 lb (50 oz) jars unsweetened apple sauce
- 3 lbs granny smith apples
- 1 1/2 cups apple juice
- 2 tsp cinnamon 4 C sugar
- 1 tsp cloves 1 tsp allspice

Peel and cut apples into small chips. Place all ingredients in the crock pot and stir. Cover and cook on low overnight (eight to ten hours). Remove cover, stir and taste. Add more spices or sugar if desired. Continue cooking for a few more hours, uncovered, until some of the liquid has gone and butter has cooked down a bit. Pour into jars and refrigerate.



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Best Apple Pie

- 1 Package Pillsbury Pie Crusts
- 9-10 apples, two different kinds, one Granny Smith
- 1/4 C Apple Juice 2 T Lemon Juice
- 3/4 C Sugar 1/4 C Corn Starch
- dash of salt 1 tsp Vanilla
- 1 tsp Cinnamon 1/2 tsp allspice

Preheat oven to 425. Roll one pie crust out into pie plate. Peel and chip apples into large mixing bowl. In separate bowl, combine all dry ingredients and stir to blend. Combine all liquid ingredients in another bowl and stir to blend. Pour dry and liquid over apples and stir well.

Place in oven and bake 15 minutes. Remove from oven and cover entire pie with foil. Cut slits in center of foil and peel back so mainly the outer edge is covered (to prevent it from burning). Reduce heat to 375 and continue baking for 45-55 minutes or until golden.



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Hoe Cake

- 2 cups self rising flour
- 1 cup milk
- 1/2 cup vegetable shortening

Preheat oven to 425. Pour a thin layer of oil to cover the bottom of an eight inch round cake pan and place in oven to heat. Cut shortening into flour well. Pour milk in and stir until wet. Pour into well heated pan and bake for fifteen to twenty minutes or until browned. Invert onto plate.

