



KELLY FAMILY COOKBOOK

I put together a cookbook of these Kelly Family recipes for a Kelly Family Reunion that my parents, Walter and Katie Kelly, hosted on Thanksgiving Day in 1987.

This book is presented here exactly as it was printed in 1987, except for this title page.

My mother was well-known for her scrumptious, delicious, yummy cooking! And my dad was well-known for telling her how to cook!

Mary Kelly



*"I LIVE TO EAT. I
DON'T EAT TO
LIVE. THIS FAMILY
LIVES TO EAT."*

Says Walter Kelly, Jr.



1987 KELLY REUNION

WHERE:

Marietta Senior Citizens Center
(former Methodist Church)
55 N. Jackson Road
(one block north of Beaver Street across from
Thomas Jefferson School)

WHEN:

Thanksgiving Day - November 26, 1987
(open building at 10 a.m. - DINNER at 12:30)

BRING:

All your family and vegetables or salad, or
desserts, or what ever you would like to
share with us.

We will have:

Ham

Turkey, Dressing, & Giblet Gravy

Rolls

Tea & Coffee

We hope "ALL" can be with us. If for some reason you cannot
make it, please call and let us know. Our phone number is
still the same: [REDACTED]

Walter & Katie

R 41

Cookies (Katie + Mary Kelly)

3 cups Biscuit

1 cup sugar

1 egg

$\frac{1}{3}$ cup water

1 tsp. vanilla

*
(plus $\frac{5}{8}$ cup brown sugar)

variations: $\frac{1}{2}$ cup nuts

+ $\frac{1}{2}$ cup peanut butter

$\frac{1}{3}$ cup coconut + increase water to
 $\frac{1}{2}$

(I use the * extra brown sugar, plus a handful
of coconut + chocolate chips + top with
sprinkles)

Add sugar to mix and stir in well.
Beat egg, add water + vanilla. Mix all
ingred. until no dry flour. Drop on greased
cookie sheet. Bake at 400° for 10-12 min.

CITRUS COOLER
Louise Gaskins

R15

1 cup boiling water
3 teabags
3/4 cup ice water
3/4 cup sugar
1 can (6 oz) frozen orange juice concentrate and thawed
juice of 1 lemon
ice

Pour boiling water over tea bags - remove tea bags, squeeze stir
in sugar until dissolved - stir in ice water, orange juice, lemon
juice - pour over ice in tall glasses - 6 to 8 servings.

EGGNOG
Sharon Gaskins Lagman

R16

6 eggs separated
1/2 cup sugar
1/4 cup sugar
1/2 cup liquor
1 pt. milk
2 1/2 pt. whipping cream (1 pt.)

Separate eggs and add 1/2 cup sugar to egg yokes while beating.
Beat until very thick, smooth and light yellow. Add 1/4 cup sugar
to whites after beating them stiff but not dry. Add the liquor to
the egg yokes gradually while stirring. Beat whipping cream and
fold into beaten whites. Add other ingredients and mix. Then add
1 pt. of milk.

PINK PUNCH - STRAWBERRY
Juanita Jones

R33

1/2 gal. strawberry ice cream, softened
2 28 oz bottles ginger ale
1 10 oz pkg. frozen strawberries
1 can Hawaiian punch (optional)

Mix all ingredients together. (I use the Hawaiian punch when I make
this.)

CORN BREAD
Beth Boatright

R4

2 pkgs. yellow corn bread mix
1 small container sour cream
1 regular size can of yellow cream corn
2 eggs

Stir all of this together and pour in greased pan. Bake at 425 degrees for 15-20 minutes. Remove from oven and drizzle with 1 stick of melted butter while hot.

MONKEY BREAD
Louise Gaskins

R13

2-1/2 cup sugar
2 tsp cinnamon
2 tubes refrigerator rolls (not crescent rolls)
1-1/2 sticks margarine
1 cup brown sugar

Mix sugar and spices - half the biscuits and roll balls - roll in cinnamon and sugar - place in greased tube pan, sprinkle with extra cinnamon and sugar and pour the melted margarine over all - bake 35 mins at 350 deg - cool at least 15 mins before removing from pan.

CHEESE RICE (Ideal for Brunch)
Beth Boatright

R1

2 cups cooked rice
5 slices bacon fried crisp and broken up
2 boiled eggs chopped

Mix together and top with cheese sauce.

CHEESE SAUCE

1 cup grated American process cheese
1/2 cup evaporated milk

Heat on low and stir constantly until cheese melts and is desired consistency.

Pour over rice, bacon and egg mixture.

BREAKFAST CASSEROLE
Louise Gaskins

R14

6 eggs
2 cups Bisquick
3 cups milk
1 lb. sausage (crumbled and brown)
8 oz cheddar cheese (grated)

Mix together - pour into 13 X 9 buttered baking dish - bake 30 minutes at 350 degrees.

FRENCH TOAST
Mary Louise Kelly

R30

2 eggs
1 heaping tablespoon brown sugar
1/2 to 1 tsp. cinnamon sugar
1/4 to 1/3 cup milk
6 slices of bread (I use reduced calorie wheat or natural grain bread)
butter

Thoroughly mix eggs, brown sugar, cinnamon sugar, and milk in bowl with spoon or fork. Melt butter in frying pan. Dip each slice of bread in mixture so it is lightly coated - don't leave it in mixture - you don't want it to be soggy. Brown in frying pan. Serve w/ your favorite syrup or preserves. (I like it with reduced calorie maple syrup.)

FUDGE

R3

Beth Boatright

1 pt. Marshmallow cream
 4 cups sugar
 1 14-1/2 oz. can evaporated milk
 1 12 oz. package semi sweet chocolate pieces
 1 tsp. vanilla
 1 cup chopped pecans or walnuts
 2 sticks real butter

Butter sides and bottom of heavy 4 quart pot. Cook over medium heat--butter, milk and sugar. Cook until it reaches the soft ball stage. Test in a cup of water. Remove from heat and stir in chocolate pieces, nuts, vanilla, and Marshmallow cream. Pour into buttered 9" X 9" X 2" pan and let cool. Cut in squares. Add nut half to top of each square if desired.

WALNUT PIE

R7

Rob Gaskins

1 cup white Karo syrup
 3 eggs slightly beaten
 1/8 tsp. vanilla
 1 cup sugar
 1 tblsp margarine (melted)
 1 cup pecans
 1 unbaked 8" pie shell

Put walnuts on bottom pie shell and pour mixture over this - bake at 350° for 45 minutes.

PUMPKIN PIE

R11

Katie Kelly

1-1/2 cup sugar
 1/2 to 1 tsp nutmeg
 1 tsp cinnamon
 1/4 tsp allspice
 1/2 tsp salt
 1 tsp vanilla
 1-1/2 cup pumpkin (drained well)
 Small can evaporated milk
 3 well beaten eggs
 9"-10" unbaked pie shell

Mix sugar, salt, and spices together. Add pumpkin. Beat eggs well. Add milk and vanilla. Stir into pumpkin mixture. Pour into pie shell. Bake 15 minutes at 425°. Lower heat to 325° and bake 35-45 minutes longer or until knife comes out clean.

STRAWBERRY PIE
Katie Kelly

R12

3 cups fresh berries (about 3 pts)
1/2 pkg. strawberry Jell-O
1/3 cup corn starch
1 cup sugar
6 drops red food color
1 cup water
1 baked 9"-10" pie shell
cool whip

Wash, cap and slice (or leave whole) strawberries into colander to drain. Mix Jell-O, corn starch and sugar. Drop food color to water. Mix in a small amount of water to make a smooth paste. Mix in balance of water. Cook over medium to high heat. Stir constantly until mixture thickens and becomes clear.

Cool. Pour cooled (slightly thickened) sauce over bottom of pie shell. Arrange berries in sauce. Gently pour remaining sauce over the top of berries. Refrigerate for several hours. Top each slice with a "dop" of Cool Whip.

MONKEY BREAD
Louise Gaskins

R13

2-1/2 cup sugar
2 tsp cinnamon
2 tubes refrigerator rolls (not crescent rolls)
1-1/2 sticks margarine
1 cup brown sugar

Mix sugar and spices - half the biscuits and roll balls - roll in cinnamon and sugar - place in greased tube pan, sprinkle with extra cinnamon and sugar and pour the melted margarine over all - bake 35 mins at 350 deg - cool at least 15 mins before removing from pan.

FORGOTTEN COOKIES
Sharon Gaskins Lagman

R17

2 egg whites
1 tsp vanilla
1 - 6 1/2 oz semi-sweet chocolate chips
2/3 cup sugar
1 cup nuts

Beat egg whites - gradually add sugar. Fold in nuts, chocolate chips and vanilla. Line cookie sheet with foil - shiny side up. Drop by teaspoons - preheat oven 350° - turn off and put cookies in - turn oven off - forget until cool.

BLACKBERRY WINE CAKE
Sharon Gaskins Lagman

R18

1 box white cake mix
4 eggs
1/2 cup oil
1 cup blackberry wine
1 box blackberry Jell-O

Mix all ingredients together - bake at 375° 45 minutes.

GLAZE - 1/2 cup wine; 1 cup 10X sugar - bring to a boil. Pour over cake while hot.

PINK ARTIC FREEZE
Sharon Gaskins Lagman

R19

2 pkgs. 3 oz cream cheese
2 tbsl mayonnaise
3 tbsl sugar
1 lb can whole cranberry sauce
1 cup heavy cream (whipped or whipped topping)
1 9 oz can crushed pineapple
1/2 cup chopped pecans

Blend cream cheese, mayo and sugar. Add cranberry sauce, pineapple and nuts - mix well. Fold in whipped cream. Pour into loaf (8 1/2 X 4 1/2 X 2 1/2) and freeze 6 hours or overnight. Let it stand at room temp for 15 mins. before serving - 8-10 servings.

PECAN PIE
Mary O'Connell

R20

1 tbsp. cornstarch
1/2 c. brown sugar
1/2 tsp. salt
3 eggs
1 c. dark corn syrup
1 tsp vanilla
1 c. chopped pecans

Start oven 375°. Mix cornstarch, sugar, and salt together. Beat eggs until bubbly. Add cornstarch, corn syrup, vanilla to eggs. Arrange nuts in bottom of unbaked pie shell. Pour egg mixture over pecan. Bake 10 minutes. Reduce heat to 325°. Bake 45 minutes or until set.

DUMP CAKE

R21

Mary O'Connell

- 1 can 20 oz crushed pineapple
- 1 can cherry or any other pie filling
- 1 box yellow cake mix
- 1 1/2 blocks margarine, cubed

Start oven at 350°. Grease a 13" X 9" X 2" pan. Dump pineapple and juice into pan, do not stir. Then add pie filling. Then add cake mix. Last add margarine which has been cubed and distribute. Bake 350° for 45 minutes.

ITALIAN CREAM CAKE

R23

Julia Shivers

- 1 cup margarine or butter
- 2 cups sugar
- 2 cups flour (cake)
- 5 eggs yolks
- 1 cup buttermilk
- 1 tsp. soda
- 1 tsp. vanilla
- 1 small can coconut
- 1 cup chopped pecans
- 5 egg whites, stiffly beaten

Cream margarine and sugar; add beaten egg yolks and combine flour and soda. Add to mixture alternately with buttermilk. Stir in vanilla, add nuts and coconut. Fold in egg whites; pour into three 9 in. cake pans. Bake at 350° for 25 minutes.

FROSTING

- 1 8 oz. pkg cream cheese
- 1/2 stick margarine
- 1 tsp. vanilla
- 1 cup chopped pecans
- 1 box powdered sugar

Beat cream cheese, margarine, vanilla and sugar until smooth. Spread on cool cake and sprinkle layers and top with nuts.

JULIA'S FRUIT CAKE

R25

Julia Shivers

6 eggs separated
 1/2 lb. margarine or butter
 2 cups sugar
 2 cups self rising flour
 2 tbsp vanilla extract
 1/2 lb preserves - I use orange marmalade
 12 oz white raisins
 1 lb pineapple - candied
 1 lb cherries - candied
 1/2 lb mixed candied fruit
 2 qt pecans

Mix last 5 ingredients with two cups of flour. Cream, margarine, and sugar. Add egg yolks, add flour, extract and 1/2 lb preserves. Fold in beaten stiff egg whites. Mix in floured candied fruit. Put in greased and floured tubes pan or 4 loaf pans 8" X 3 3/4" X 2 1/2" Tube pan. Bake at 250° for 1 hour; turn to 225° - 2 hours. Loaf pan - 1 hour at 250 deg.; 1 1/2 hour at 225 deg.

(Loaf pans good for Xmas gifts.)

SOUR CREAM POUND CAKE

R28

Julia Shivers

3 cups plain sifted flour
 3 cups sugar
 1/2 lb. butter
 6 eggs separated
 1/2 pt. sour cream

Cream butter and sugar thoroughly. Add beaten egg yolks, add soda to flour, alternately flour and sour cream to creamed mixture. Fold in stiffly beaten egg whites. Bake in large tube pan greased and floured at 300 deg. for 1 1/2 hours. Remove from pan in five minutes. I use one tsp. vanilla flavoring added with egg whites.

HAWAIIAN CAKE

Sharon Gaskins Lagman

R2

1 cup butter
2 cups sugar
1/2 tsp. salt
2 tsp. baking powder
1 small can crushed pineapple
1 can flake coconut
1 cup chopped pecans
2 tsp. vanilla
2 tsp. rum flavoring
4 cups graham crackers
4 eggs

Cream butter, sugar & eggs thoroughly - add salt & baking power - drain 1/4 cup juice from pineapple, reserve juice - add pineapple, coconut, pecans, vanilla flavor, rum flavor & crumbs - mix well. Pour in waxed paper lined tube pan - bake 350° 1 hour. Pour reserve juice over cake while warm.

PECAN PIE

Juanita Jones

R36

3/4 cup sugar
1-1/2 cups corn syrup
4 eggs
1/2 cup evaporated milk
1 T vanilla
1/2 t cinnamon
nuts (2 or 3 cups)

Beat eggs slightly. Add sugar, syrup, cream and beat. Add vanilla, cinnamon, and stir in nuts. Bake at 350° for 10 minutes. Lower to 300° and bake for 50 minutes.

FILLED CARROT CAKE Juanita Jones

R37

2 cups sugar
3 cups all purpose flour
1/4 t salt
1 t soda
1 t vanilla
3 eggs beaten well
2 t cinnamon

1-1/2 cups buttery salad oil
1 cup crushed pineapple well
drained
1-3/4 cups grated raw carrots
1/4 cup peeled grated apples
1 cup pecans

Combine sugar, flour, soda, salt and cinnamon, then set aside. Combine oil, vanilla, eggs, pineapple, carrots, and apples, beat well. Stir in dry ingredients and pecans. Spoon batter into 3 greased 8" cake pans. Bake at 350° for 25-30 minutes. Cool 10 minutes in pans. Remove from pans and cool completely. Spread icing between layers, on top and used of cake. Yield one 3 layer cake.

ICING FOR FILLED CARROT CAKE

1/2 cup butter or shortening, softened
1 8 oz pkg. cream cheese, softened
1 t vanilla

1 16 oz box powered sugar
1 cup chopped pecans

Combine butter and cream cheese until light and fluffy. Add sugar and vanilla, mixing well. Stir in pecans. Yields enough for one 3 layer cake.

ITALIAN CREAM CAKE Juanita Jones

R38

1/4 lb. butter
1/2 cup vegetable shortening
2 cups sugar
1 cup butter milk
1 t vanilla
1 small can coconut

1 cup pecans
5 egg whites stiffly beaten
5 egg yolks
2 cups self rising flour
1 t soda

Cream butter and shortening, add sugar, beat until smooth. Add egg yolks and beat well. Combine flour, soda and add to creamed mixture, alternately with milk. Stir in vanilla, add coconut, nuts, and fold in egg whites. Pour batter in 3 pans. Bake 350° for 25 minutes. Cool and frost.

CREAM CHEESE FROSTING

1/2 cup butter or shortening, softened
1 8 oz. pkg. cream cheese, softened
1 t vanilla

1 16 oz box powered sugar
1 cup chopped pecans

Combine butter and cream cheese until light and fluffy. Add sugar and vanilla, mixing well. Frost cake. Top with chopped nuts. Yields enough for one 3 layer cake.

CHOCOLATE DELIGHT

Juanita Jones

R39

1st layer:

- 1 1/2 cups flour
- 1 1/2 cups nuts
- 1 1/2 sticks margarine

Mix and spread over bottom of baking dish and bake until brown.

2nd layer:

- 1 1/2 cups cool whip
- 1 1/2 pkg. cream cheese (8 oz or 12 oz total)
- 1 1/2 cups XXXX sugar

Mix and spread over first layer with has cooled

3rd layer:

- 2 pkg. instant chocolate pudding
- 1 pkg. instant vanilla pudding
- 4 1/2 cups cold milk

Mix and spread over 2nd layer.

Spread extra cool whip over the top and sprinkle with nuts. Let set several hours in refrigerator. (Use 13" X 9" X 2" pan.)

MACARONI

R5

Lyndon Shelton

1 lb. box large elbow macaroni
 12 oz. mild Cheddar cheese
 6 oz. sharp Cheddar cheese
 1 egg
 2 cups milk
 1/2 stick oleo or butter

Preheat oven for 325°.
 Boil macaroni for 6 minutes.
 Drain macaroni.

Grate 2 cheeses and mix together. In a large glass baking dish, put 3 or 4 pats of butter. Spread 1/2 macaroni in dish. Cover the macaroni with 1/2 the cheese. Spread the rest of macaroni on top of the cheese. Top with the rest of cheese.

Beat the egg. Mix in milk. Pour mixture around the edges of dish. Bake in preheated oven 25-30 minutes.

SCALLOPED EGGPLANT

R8

Katie Kelly

med eggplant cubed
 med onion chopped
 1/2 stick oleo
 2 slightly beaten eggs
 2 cups toasted bread cubes
 approx. a dozen townhouse crackers crumbled
 grated cheese
 salt and pepper to taste

Boil eggplant and onion until tender. Drain. Toss with bread cubes, oleo, eggs and salt and pepper. Pour into a Pam coated casserole dish. Sprinkle crumbled crackers over top. Top with a light sprinkle of grated cheese. Bake 25-30 minutes at 350°.

CROCK POT CHICKEN STEW

R31

Mary Louise Kelly

1 cut-up chicken (take skin off to reduce calories and fat)
 2-4 medium potatoes - cut in small pieces
 1 celery
 minced onions
 3-4 carrots - cut in small pieces

Put carrots and potatoes in bottom of crock pot. Put chicken on top of vegetables. Sprinkle about 1 tsp. minced onions on chicken; salt and pepper to taste; and drop celery in along side of crock pot. Cook on low temperature for 5-6 hours. Small pieces of chicken cook faster.

SQUASH CASSEROLE

R35

Juanita Jones

3 lbs. squash (cooked and mashed)
3 grated carrots cooked
2 medium onions
add:
2 cans cream chicken soup
1 small carton sour cream

Mix together and pour into pyrex dish to bake. Sprinkle topping over top.

TOPPING

2 sticks butter
1 pkg. Pepperage Farm Dressing Mix

Mix together. Bake at 350° for 45 minutes.

BEER BATTER
Katie Kelly

R10

1 cup plain flour
2 tsp. baking powder
1 tsp. salt
1 tablespoon corn oil
1 egg
1/2 can beer (6 oz.)

Mix dry ingredients together in medium size bowl. Slightly beat egg and oil. Pour into the dry ingredients with the beer. Beat with a fork until smooth.

Excellent batter for onion rings, eggplant, shrimp, chicken, etc.

BOILED SHRIMP
Mary O'Connell

R22

1 1/2 lbs. raw shrimp - headed and washed thoroughly
1 12 oz can beer or 1 1/2 cup water
2 tbsp vinegar
1 large bay leaf
1 tsp crushed red peppers
1/2 tsp ground cloves
1 tsp salt

Put shrimp in 2 qt pot. Add peppers, vinegar, bay leaf, cloves and salt. Add beer or water. Bring to boil. Stir until all shrimp are pink. Don't over cook. Remove from heat. In a large pan pour entire contents, shrimp and liquid. In a larger pan place ice cubes surrounding shrimp to cool and stop cooking time. When chilled, serve.

GLAZED HAM (16 lb)
Julia Shivers

R29

1 cup light brown sugar
2 tbsp flour
3 tbsp prepared mustard
1 small can sliced pineapple
1 small bottle cherries

Cover the ham loosely with foil; bake about 3 hours at 300 deg then 1 hour at 200 deg. Take foil off; trim skin off and put mixture on and decorate. Put back in oven and let it get light brown. If mixture is too thick add pineapple juice to thin. Use sliced pineapple and slice in half; put cherries on.

PARTY MEAT BALLS

Juanita Jones

R32

3 lbs. ground chuck
1-1/2 cups of crushed seasoned croutons (crush in blender)
1 egg
3/4 cup water-brown sauce (La Choy)
2 small onions grated or "blendorized"
pepper, salt, Tabasco, oregano, garlic (2 or 3 cloves)
worcestershire
whole milk

Use whole milk to bread crumb mixture to right consistency. Work in ground chick and form into balls (1" diameter). Lay out, one layer, bake 25-30 minutes at 350 deg. oven.

SAUCE

1 can (12 oz) beer
1 bottle (8 oz) chili sauce
2/3 lb. dark brown sugar

Boil for 10 minutes and pour over meat balls before baking.

WATERGATE SALAD
Brenda Miller

R6

1 small pastacheo pudding (instant)
1-1/2 miniature marshmallows
9 or 10 oz. cool whip
1 large crushed pineapple (juice and all)
1 cup or more pecans

Mix. Chill a few hours before serving.

SLAW
Katie Kelly

R9

med head cabbage, shredded
med carrot, shredded
1 green bell pepper, chopped fine
1 red bell pepper, chopped fine
1 cup celery chopped fine
3/4 cup sugar
1 tsp. dry mustard
2 tsp. salt
1 tsp. celery seed
2 tsp. tumeric
3/4 cup corn oil
1-1/2 cup white vinegar

Mix sugar, oil, spice and vinegar in a saucepan and bring to a boil. Pour boiling liquid over the "veggies". Stir to coat. Cover with tight lid for at least 6 hours. Mix well and serve. This slaw keeps 4 to 6 weeks.

STRAWBERRY SALAD
Juanita Jones

R34

1 pt. sour cream
1 6 oz. strawberry Jell-O
1 pkg. frozen strawberries (quart)
1 small can crushed pineapple
1 banana mashed
1 cup water

Dissolve Jell-O in hot water. Pour just enough Jell-O in bottom of mold to cover (this makes a nice shinny glaze). Add mashed bananas and pineapple, in juice, to strawberry Jell-O. Divide in half. Put 1/2 in mold and place in refrigerator to set. Save other 1/2 and let it stay at room temperature. After mixture in refrigerator thickens, spread sour cream on top and pour remaining mixture over sour cream. Return to refrigerator to set. Let set 3-4 hours or overnight.

TURNIP GREENS
Julia Shivers

R26

Fry a little bacon in pressure cooker - put in greens and cut up a few green onions - top and root - will take bitter taste out of greens. Salt and pepper to taste.

PEYTON'S CREAM CORN
Peyton Shivers

R27

6 ears silver queen corn
2 beef bouillon cubes
1 tbsp butter

Cut corn from cob and heat on med. heat. Put in slow cooker til ready to serve. Can be made ready 2 or 3 hours before served.

CREAM CORN
Katie Kelly

R40

6-8 ears corn
butter

Husk and silk corn. With potato peeler, cut off top of kernels. With back of table knife, scrape the corn out of the husks. Spray a pot with Pam. Pour corn into pan. If dry, add a little water. Bring to boil on medium heat, then turn down low. Stir often. Salt and pepper to taste. Cook on low for 15-20 minutes.