



# THE TURNER RANCH COOKBOOK

# CONTENTS

Breads	3
--------	---

Sweet Muffins	4
---------------	---

Batter Bread	6
--------------	---

Ranch Style Biscuits	8
----------------------	---

Main Dishes	11
-------------	----

Chicken Spaghetti	12
-------------------	----

Dressing	14
----------	----

Dumplings	16
-----------	----

Desserts	19
----------	----

Chocolate Pie	20
---------------	----

Banana Pudding	22
----------------	----

Chocolate Chip Cookies	24
------------------------	----

# BREAD





# SWEET MUFFINS

PREP TIME: 40 MINUTES

COOKING TIME: 20 MINUTES

## INGREDIENTS

**1 1/2 CUP** UNBLEACHED  
FLOUR

**1/2 CUP** SUGAR

**2 TEASPOONS** BAKING  
POWDER

**1/2 TEASPOON** SALT

**1** LARGE EGG

**1/2 CUP** MILK

**1/4 CUP** VEGETABLE OIL

## EQUIPMENT

Oven

Muffin pan

Mixer

**1** Stir flour, sugar, baking powder, and salt

**2** Make a well in the center of the mixture. Stir together egg, milk, and oil until blended.

**3** Add to dry ingredients. Spoon batter into lightly greased muffin pans, filling two-thirds full.

**4** Bake at 400 degrees for 18 to 20 minutes

## COOKING TIP

*Apple Muffins: Add 3/4 cup peeled, chopped apple; 1/4 teaspoon ground cinnamon; 1/4 teaspoon ground nutmeg to dry ingredients.*



# BATTER BREAD

PREP TIME: 2 HOURS

COOKING TIME: 50 MINUTES

## INGREDIENTS

**1 PACKAGE DRY YEAST**

**1/2 CUP WARM WATER**

**1/8 TEASPOON GROUND GINGER**

**13 OUNCE CAN EVAPORATED MILK**

**1 TEASPOON SALT**

**2 TABLESPOONS OIL**

**3 TABLESPOONS SUGAR**

**4 CUPS FLOUR**

## EQUIPMENT

Oven

Coffee Cans.

Mixer

**1** Dissolve yeast in warm water in large bowl. Blend in ginger and 1 tablespoon sugar. Let stand until bubbly

**2** Add remaining sugar, milk salt, and oil. Beat in flour one cup at a time. Dough will be stiff..

**3** Pour into well greased coffee cans. Cover with greased plastic lids. Let stand in warm place until lid pops (1 1/2 hours) .

**4** Bake 350 degree oven for 40 minutes. Cool 10 minutes. Remove from cans.

## COOKING TIP

*Uses disposable gloves to scoop dough into the coffee cans.*



# RANCH STYLE BISCUITS

PREP TIME: 20 MINUTES

COOKING TIME::\_\_\_\_\_

## INGREDIENTS

**4 1/2 CUP** FLOUR

**4 TEASPOON** BAKING  
POWDER

**1 TEASPOON** SALT

**1/4 TEASPOON** SODA

**1/2 CUP** SUGAR

**1/2 CUP** CRISCO

**1/2 CUP** BUTTERMILK

**1/2 CUP** WARM WATER

**1 PACKAGE** DRY YEAST

## EQUIPMENT

Oven

Floured Board

Mixer

**1** Dissolve yeast in warm water. Add to Crisco, sugar and buttermilk. Add unsifted flour, salt, soda, and baking soda.

**2** Stir until lumps are out. Pour on floured board. Knead.

**3** Cut into desired size. Place in greased pan. Put in refrigerator.

**4** Bake at 450 until done.



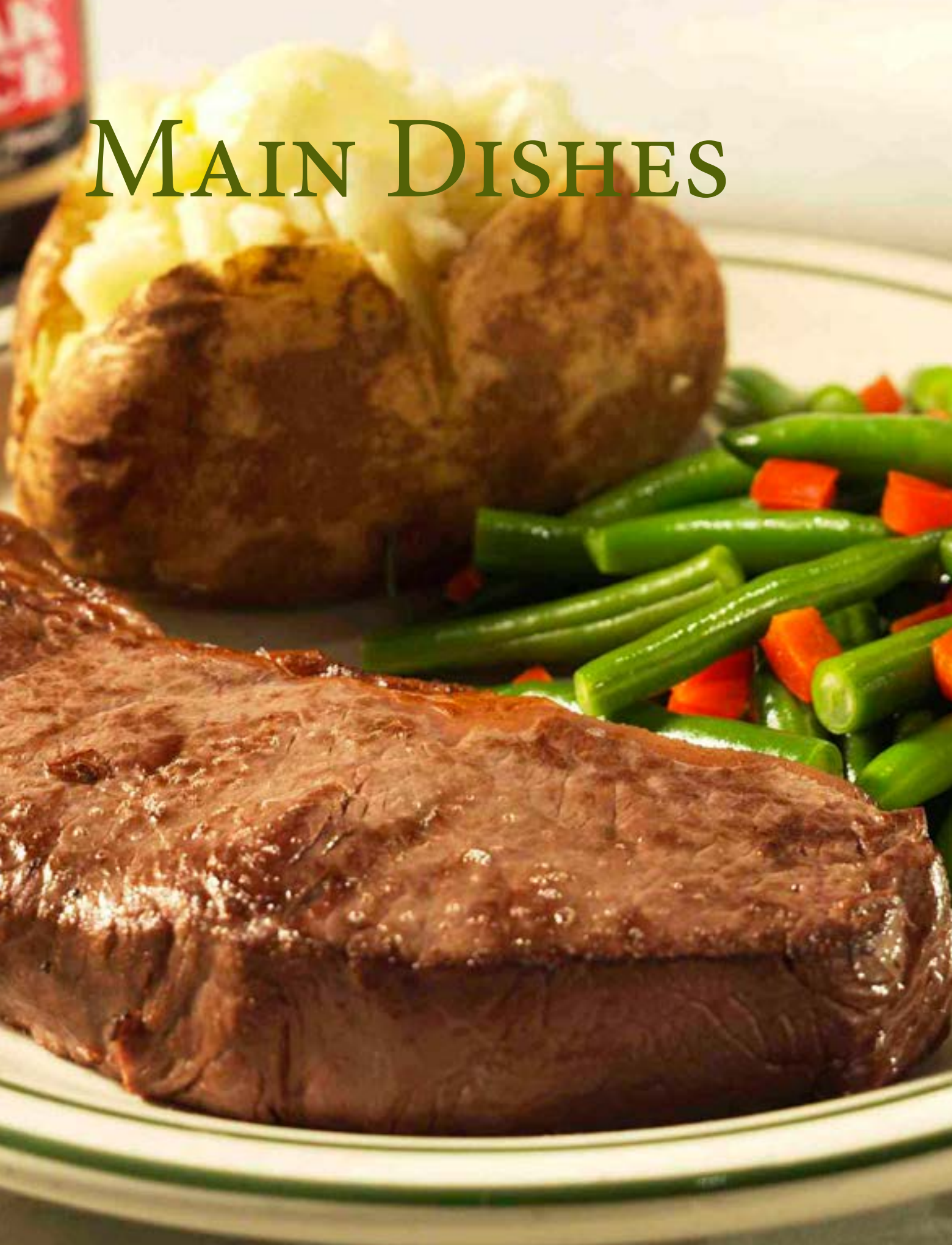
## COOKING TIP

*Ask Nana how long to cook these biscuits.*





# MAIN DISHES





# CHICKEN SPAGHETTI

PREP TIME: 1 1/2 HOURS

COOKING TIME: 60 MINUTES

## INGREDIENTS

1 hen or large fryer

1 GREEN PEPPER

1 CUP CHICKEN BROTH

8 OZ. TO 16 OZ. CHEESE

1 CAN TOMATOES

1 CAN MUSHROOMS

2 ONIONS

1 PACKAGE CUT SPAGHETTI

## EQUIPMENT

Oven

Large Pot

1 Cook, bone, and chop chicken.

2 Heat broth and add onions, pepper, mushrooms, tomatoes, and chicken.

3 Season. Boil spaghetti in salted water, blanch, add grated cheese.

4 Mix with other ingredients and bake in slow oven.

**C**OOKING TIP

*Buy a pre-boned, precooked chicken to save time.*



# DRESSING

PREP TIME: 25 MINUTES

COOKING TIME: 30 MINUTES

## INGREDIENTS

**6 CUPS** CORNBREAD  
CRUMBS (*FINELY CRUM-  
BLED*)  
**2 OR 3** BISCUITS (*FINELY  
CRUMBLED*)  
**4 TEASPOONS** SHILLINGS  
POULTRY SEASONING  
**1** MEDIUM ONION  
(*CHOPPED AND BOILED  
IN WATER*)  
*CHOPPED CELERY (IF  
DESIRED)*  
**2** EGGS  
**1 1/2 CANS** CHICKEN  
BROTH

## EQUIPMENT

Oven  
Cooking Pot  
Baking Pan

**1** Finely crumble cornbread and biscuits. Combine cornbread crumbs and biscuits.

**2** Mix poultry seasoning into bread crumbs. Add celery and eggs. Chop onion. Boil onion in water and drain.

**3** Add onions last. Add enough chicken broth to make dressing moist. Butter pan before pouring dressing into pan.

**4** Bake at 350 degrees for 20 to 30 minutes

## **C** OOKING TIP

*Use enough chicken broth to not be dry but not soupy*





# DUMPLINGS

PREP TIME: 20 MINUTES

COOKING TIME: 5 MINUTES

## INGREDIENTS

**2 CUPS** *FLOUR*

**1/2 TEASPOON** *SALT*

**1 TEASPOON** *BAKING  
POWDER*

**4 TABLESPOONS** *SHORT-  
ENING*

**3/4 CUP** *DILUTED MILK*

*COOKED CHICKEN*

*CHICKEN BROTH*

## EQUIPMENT

Cooking Pot

Roller

Mixer

**1** Mix flour, salt, baking powder, shortening and milk. Roll very thin. Cut into dumping strips.

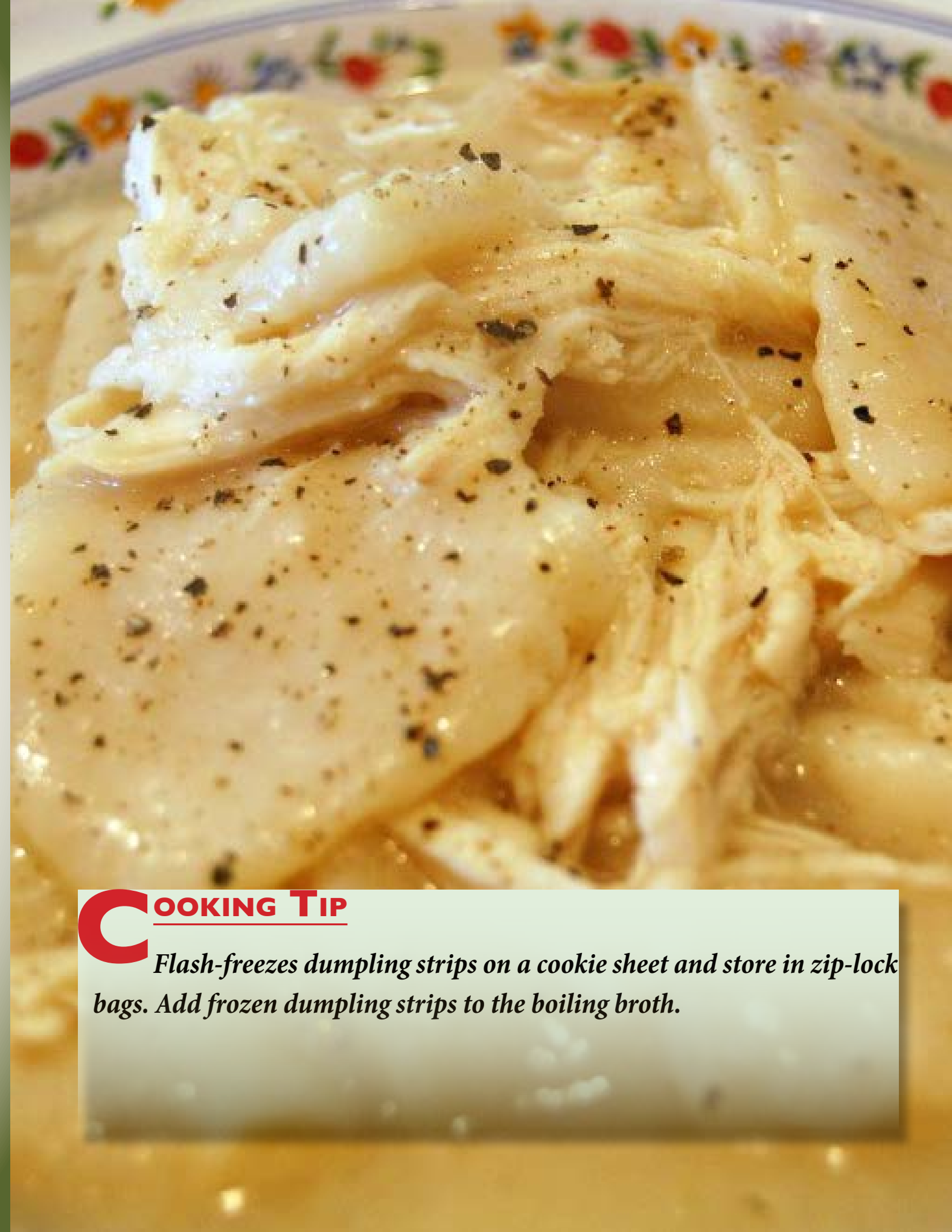
**2** Drop dumplings into boiling chicken broth.

**3** Cook for 5 minutes.

**4** Add chicken to the broth and dumplings.

## COOKING TIP

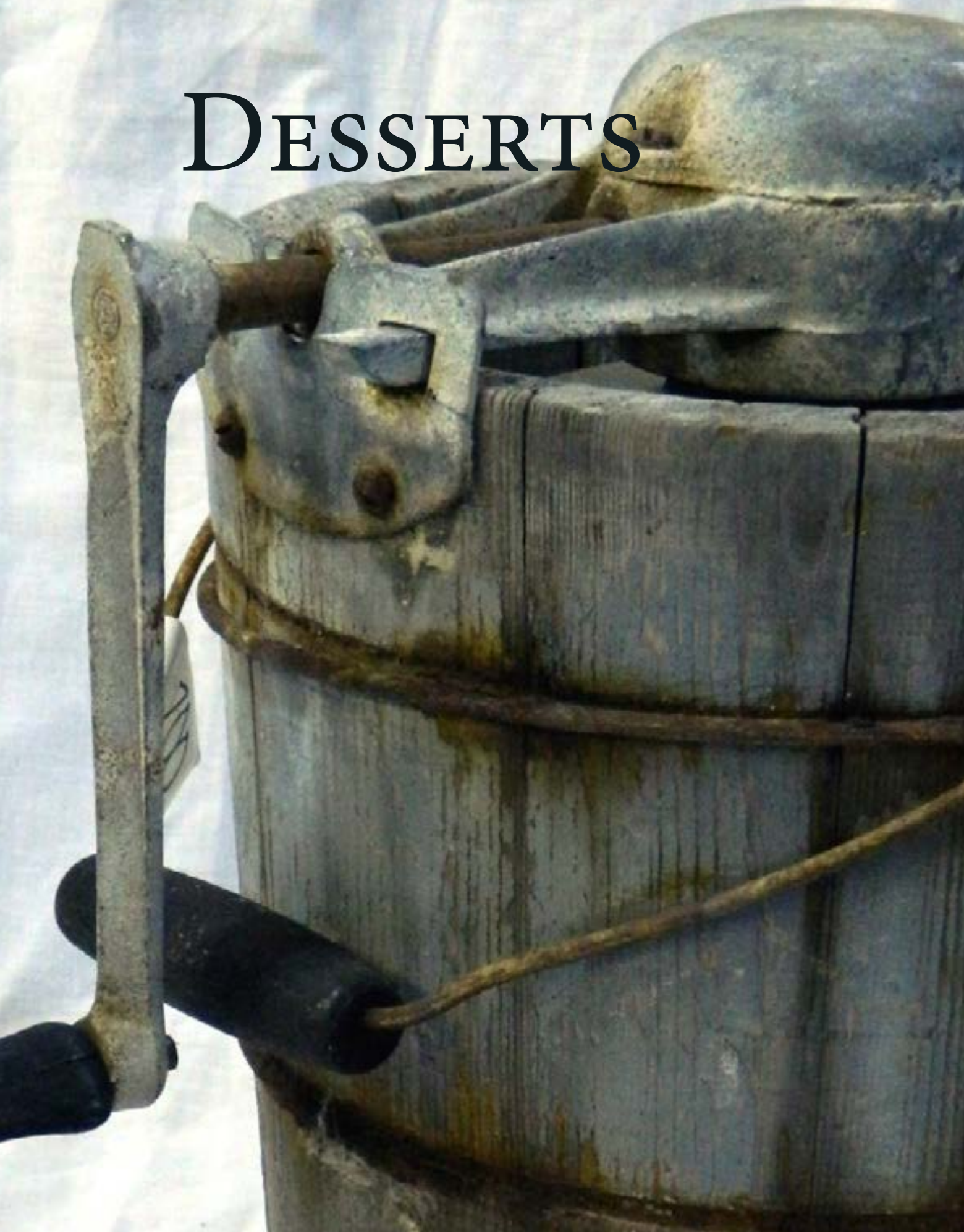
*Flash-freezes dumpling strips on a cookie sheet and store in zip-lock bags. Add frozen dumpling strips to the boiling broth.*







# DESSERTS





# CHOCOLATE PIE

PREP TIME: 20 MINUTES

COOKING TIME: 25 MINUTES

## INGREDIENTS

### PIE FILLING

**1/2 CUP** SUGAR

**2 HEAPING TABLE-  
SPOONS** COCOA

**3 ROUND TABLESPOONS**  
CORNSTARCH

**3-4** EGG YOLKS

**2 CUPS** WHOLE MILK  
BUTTER

VANILLA

### MERINGUE

**1/2 CUP** WATER

**1/4 CUP + 2 TABLE-  
SPOONS** SUGAR

**1 TABLESPOON** CORN-  
STARCH

**3-4** EGG WHITES

## EQUIPMENT

Oven

Mixer

**1** PIE FILLING: Mix ingredients and cook until thick. Pour in cooked pie crust.

**2** MERINGUE: Combine water, sugar, cornstarch and boil until thick. Cool. Beat 4 egg whites and add to cooled mixture. Beat until thick.

**3** Add mixture to pie.

**4** Bake pie at 300 degrees until meringue is brown.



## COOKING TIP

*Chocolate pie is great for breakfast!*



# BANANA PUDDING

PREP TIME: 10 MINUTES

COOKING TIME: 15 MINUTES

## INGREDIENTS

**1/2 CUP** SUGAR

**2 TABLESPOONS** FLOUR

**1/4 TABLESPOON** SALT

**1 7/8 CUP** MILK

**3 BEATEN** EGG YOLKS

**1/2 TEASPOON** VANILLA

**1/2 TEASPOON** BUTTER

BANANAS

VANILLA WAFERS

## EQUIPMENT

Large Sauce Pan

**1** Combine all of the ingredients. in a large sauce pan.

**2** Cook over low heat until thick

**3** Add 1/2 teaspoon vanilla and butter.

**4** Pour over layers of sliced bananas and vanilla wafers.

## COOKING TIP

*Serve in old mason jars.*



# CHOCOLATE CHIP COOKIES

PREP TIME: 40 MINUTES

COOKING TIME: 20 MINUTES

## INGREDIENTS

**1 1/2 CUPS** SHORTENING

**1 1/2 CUPS** BROWN SUGAR

**1 CUP** WHITE SUGAR

**4 EGGS**

**2 TEASPOONS** VANILLA

**2 TEASPOONS** SODA + **2 TEASPOONS** WARM WATER

**4 CUPS** BREAD FLOUR

**1 TEASPOON** SALT

**1 LARGE (12 OUNCE)**

PACKAGE CHOCOLATE CHIPS

## EQUIPMENT

Oven

Mixer

Cookie Sheet

**1** Blend shortening, brown sugar, and white sugar.

**2** Mix in eggs. Add vanilla. Dissolve soda in warm water. Add soda to mixture.

**3** Add salt to flour. Blend in flour. Mix in chocolate chips.

**4** Bake at 350 degrees for 12 minutes.

## COOKING TIP

*Store extra cookies in the freezer. Before serving warm them for about 7 seconds in the microwave.*

