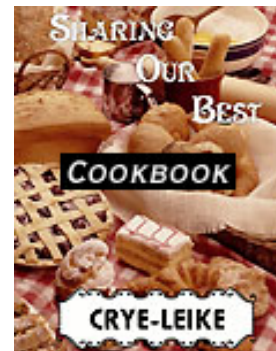


# CRYE-LEIKE, REALTORS®

**BLUE RIBBON RECIPES OF  
Blue Ribbon Winners from the Annual Cookbook**  
*A 27 Year Tradition from our Home to Yours*  
[www.crye-leike.com](http://www.crye-leike.com)



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## CHICKEN-VEGETABLE CASSEROLE

1 can cream of chicken soup  
2 cans Veg-All, drained  
1 medium onion, chopped  
1 can water chestnuts, drained  
1 cup grated Cheddar cheese  
3 to 4 cooked chicken breasts  
1 roll Ritz crackers  
1 stick of margarine  
1 cup mayonnaise

Cook chicken breasts, cut in small pieces. Mix Veg-All, onion, chestnuts, cheese, chicken soup, mayonnaise and chicken. Crust Ritz crackers. Melt margarine. Drizzle over Ritz crackers that are spread on top of casserole. Cook at 350° for 35 minutes.

Jane Von Boeckman, Walls, MS

**Crye-Leike Agent:** Myra and Dan Quinley of Crye-Leike Germantown Poplar

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## BLACKBERRY WINE CAKE

1 (18.25 oz.) box white cake mix  
1 (3 oz.) box blackberry flavored gelatin  
4 eggs  
½ c. vegetable oil  
1 ½ c. blackberry wine  
½ c. chopped pecans  
1 c. confectioners sugar  
½ c. butter or margarine, softened

Preheat oven to 325° (165°C). Grease and flour 9 or 10-inch tube pan. Put chopped pecans in bottom of pan. Combine the cake mix, blackberry gelatin, eggs, oil, and 1 cup of blackberry wine. Beat for 2 minutes, then pour batter over top of pecans. Bake at 325° (165°C) for 40 to 45 minutes or until cake tests done. Pour ½ of blackberry wine glaze over top of cake while still warm. Let set for 10 minutes, then remove cake from pan. Allow cake to cool fully before pouring the remaining glaze on top.

To make Blackberry Wine Glaze: Mix together the confectioners sugar, ½ cup blackberry wine and the softened butter or margarine. Beat until smooth.

Carol Robinson, Cordova, TN  
**Crye-Leike Agent:** Lanny Foy, Cordova office

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### **PARTY CHICKEN**

6 to 8 chicken breasts  
1 slice bacon per breast  
1 jar dried beef  
2 cans mushroom soup  
1 large sour cream

Put dried beef on bottom of dish. Wrap each breast in bacon with toothpicks. Place on top of beef pieces. Mix soup and sour cream. Spread over chicken breasts. Refrigerate overnight. Bake at 200° first 2 hours, 350° last hour (total 3 hours) uncovered. Delicious!

Susan Brubaker  
**Crye-Leike Agent:** Scarlett Hurdle, Quail Hollow office

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### **BANANA PUDDING**

8 oz. Sour cream  
1 large instant vanilla pudding mix  
4 oz. Box instant vanilla pudding mix  
6 bananas  
12 oz. Cool Whip  
3 c. milk  
1 box vanilla wafers

Mix sour cream, Cool Whip, instant pudding and milk together. Fold; do not beat. Layer bananas and wafers; put pudding on top and repeat. Then crumble some wafers on top layer.

Can add a can of Eagle Brand milk.

**Crye-Leike Agent:** Annice Kyle, Southaven Office

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### **BAKED CORN PUDDING**

2 eggs, beaten  
1 tbsp. sugar  
1 tbsp. cornstarch  
1 c. milk  
½ stick melted butter  
1 can (12 oz.) corn, undrained

½ tsp. salt  
½ tsp. pepper

Mix, pour into lightly greased baking dish. Bake 325° until firm, about 30 to 45 minutes. Serves 4.  
(Note: Sprinkle with paprika when done)

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### **NFL HOT CHEESE SQUARES**

1 lb. Cheddar cheese, grated  
1 lb. Monterey Jack cheese, grated  
2 to 4 jalapeno peppers, chopped fine  
6 eggs, beaten lightly  
2/3 c. Pet milk

Mix cheeses and put ½ into 9 x 13 pan. Spread chopped pepper over cheese, then top with remaining cheese. Mix eggs and Pet milk; pour over cheese. Bake 35 to 40 minutes at 350°. Cut into squares and serve hot.

**Crye-Leike Agent:** Marsha Fletcher, Germantown-Poplar office

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### **CINNAMON CHEESE COFFEE CAKE**

1 tube crescent rolls  
½ tsp. vanilla  
½ c. sugar  
1 egg yolk  
8 oz. cream cheese, softened

Topping:

¼ c. sugar  
½ tsp. cinnamon  
¼ c. chopped nuts

Lay half of rolls flat in 8 x 8 pan. Mix vanilla, sugar and egg yolk into cream cheese. Spoon over dough. Lay remaining rolls on top. Mix topping and sprinkle over top. Bake at 350° for 20 to 25 minutes. Makes 8 slices.

This is a B & B recipe.

Cheryl Lane, Germantown, TN  
**Crye-Leike Agent:** Lucy Doane, Germantown-Poplar

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### **CHOCOLATE CREAM PIE**

1 c. sugar  
1/3 c. all-purpose flour

¼ tsp. salt  
2 or 3 tbsp. cocoa  
2 c. milk (gradually stir in)  
2 Tbsp. Butter or oleo  
1 tsp. vanilla  
3 eggs

Mix first 5 ingredients in saucepan. Cook and stir over medium heat until mixture boils and thickens. Cook 2 minutes longer. Remove from heat. Stir small amount of hot mixture into 3 slightly beaten egg yolks. Return to mixture. Cook 2 minutes, stirring constantly. Remove from heat. Add butter and vanilla. Cool to room temperature. Pour into 9-inch baked pie crust. Add meringue. Brown meringue 12 to 15 minutes in 350° oven.

Leigh Anne Boyd

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### **CHICKEN ROTEL**

3 chicken breasts, boiled and deboned  
1 lb. Velveeta cheese, cubed  
1 can Ro-Tel  
large pkg. egg noodles, cooked as directed  
1 medium onion, chopped

Saute onion in butter. Add cooked chicken. Add Ro-Tel and cheese. Cook until cheese is melted. Pour over cooked noodles and mix together.

John Dodson, West Memphis, AR

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### **QUICK CHICKEN POT PIE 1<sup>ST</sup> PLACE**

1 can white meat chicken or ½ stewed fresh chicken  
1 frozen (12oz.) mixed vegetables  
1 can cream of chicken soup  
½ c. frozen onion pieces  
2 Pet-Ritz pie crusts

Mix all ingredients together. Line the bottom of a 9-inch pie pan with one crust. Pour in entire mixture. Place the other pie crust on top; poke a few holes for air. Bake at 350 for about 30 minutes (or until crust browns). Serves 4 people.

Ruth Mulroy, Memphis, TN

**Crye-Leike Agent:** Mary Ann Sharpe, Crye-Leike's Quail Hollow

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### **STUFFED MUSHROOMS 2<sup>ND</sup> PLACE**

1 pt. large mushrooms  
½ lb. hot pork sausage

4 oz. cream cheese

Brown sausage. Drain. Mix with softened cream cheese. Wash mushrooms & remove stems. Stuff & bake at 350 for approximately 25 to 30 minutes.

Shelia Pinnie, Crye-Leike's Southaven Office

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### **"NOT YOUR MAMA'S BANANA PUDDIN" – 3<sup>RD</sup> PLACE**

1 large bunch of bananas  
Several bags Pepperidge Farm ches square cookies  
1 large instant vanilla pudding  
1 (8oz.) softened cream cheese  
1 can Eagle Brand

Use about 9x13 pan (glass prettier). Layer cookies, then sliced bananas. Make pudding & mix with cream cheese & eagle brand. Layer this. Can add more bananas, but top with another layer of cookies. Very pretty. Refrigerate then serve.

Pam Brackin, Crye-Leike's West Memphis, AR  
Friend of Dianne Persen, West Memphis

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### **PINEAPPLE CASSEROLE – HONORABLE MENTION**

2 large (20oz.) cans pineapple chunks, drained  
1 c. cheddar cheese  
 $\frac{3}{4}$  c. sugar  
2 tbsp. Flour  
1 sleeve Ritz crackers  
1 c. oleo

Spread pineapple in casserole dish. Mix cheddar cheese, sugar & flour. Spread mixture over top of pineapple. Top with crushed Ritz crackers. Melt oleo. Pour over Ritz crackers. Bake at 350 for 25-30 minutes.

Alice O. Kiewer, Collierville, TN  
**Crye-Leike Agent:** Carol Massey – Olive Branch

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### **CHICKEN SPAGHETTI**

4-5 cooked chicken breasts, cooked  
12 oz. spaghetti  
1 can cream of chicken soup  
1 can cream of mushroom soup  
1 can Ro-Tel, diced  
1 medium box Velveeta cheese  
 $\frac{1}{2}$  c. onion, chopped

½ c. bell pepper (red or green), chopped  
½ c. sliced mushrooms  
¼ c. butter

Cook chicken in sauté pan. When done, cube. Sauté onions, green or red peppers, mushrooms & butter. Stir in soups, Velveeta, Ro-Tel tomatoes & chopped chicken. Boil spaghetti until al dente; drain. Combine spaghetti & chicken soup & cheese mixture together. Place in 11x13 casserole dish & bake 20-30 minutes. I cover for the first 15 minutes with foil. Take foil off for the remaining 15 minutes or until bubbly. Serve with garlic bread & salad.

Debra Boucher, Collierville, TN  
**Crye-Leike Agent:** Mary Anne Sharpe

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### **ONE DISH CHICKEN BAKE**

1 (6 oz.) pkg. Stove Top stuffing mix (chicken flavor)  
4 boneless skinless chicken breast halves  
1 (10 ¾ oz.) can condensed cream of mushroom soup  
1/3 c. sour cream

Toss contents of seasoning packet, stuffing mix and 1 2/3 cups of water; set aside. Place chicken in a 13 x 9 baking dish. Mix soup and sour cream; pour over chicken. Spoon stuffing evenly over top. Bake at 375° for 35 minutes or until chicken is cooked. Makes 4 servings.

Lou Magin, Stevens Aviation, Nashville, TN

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### **HASH BROWN CASSEROLE**

3 (4 oz.) cartons egg substitute or 6 eggs  
1 ½ c. (12 fl. oz. can) Carnation evaporated milk  
2 c. (8 oz.) Sargento natural shredded Cheddar cheese  
1 tsp. salt  
½ tsp. black pepper  
5 c. (26 oz. pkg.) frozen shredded hash brown potatoes  
1 ¼ c. chopped onion  
1 c. chopped green pepper  
1 c. diced ham (optional)

Combine eggs, evaporated milk, cheese, salt and pepper in large bowl. Add potatoes, onion, bell pepper and ham, mix well. Pour mixture into greased 13 x 9 inch baking dish. Bake in preheated 350° oven for 60 to 65 minutes or until set. (Sometimes a little extra onion and bell pepper makes it just a little bit tastier for some!)

**Crye-Leike Agent:** Margaret Dixon, Crye-Leike's Mt. Juliet office

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## **BEEF DIP**

1 (8 Oz.) pkg. cream cheese  
1 cup mayonnaise  
1 can Ro-Tel tomatoes, drained (reserve liquid to thin out mixture)  
¼ to ½ small onion, chopped  
½ green pepper, chopped  
1 pkg. Or jar dried beef

Mix all together and chill overnight. Serve with crackers or chips.

Lynn Slager

**Crye-Leike Agent:** Annie Taylor, Crye-Leike Germantown Poplar

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## **PUMPKIN SPREAD**

1 can solid pack pumpkin  
1 (8 oz.) cream cheese, softened  
1 c. powdered sugar  
cinnamon or pie spice to taste (about 1 to 2 tsp.)  
1 bag gingersnap cookies  
(chocolate if you can find them)

Mix all ingredients together. Add sugar or spices to taste. Serve on pumpkin breads or serve with gingersnap cookies as a dip. Note: During the holidays, the chocolate gingersnap cookies are great with this.

Debra A. Boucher, Collierville, Tenn.

**Crye-Leike Agent:** Mary Ann Sharpe

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## **CHICKEN-ARTICHOKE CASSEROLE**

2 cans (14 oz) artichoke hearts  
1 2/3 cup cooked chicken breast, dices  
2 cans cream of chicken soup  
1 cup mayonnaise  
1 tsp. Lemon juice  
1 ½ cup sharp cheddar cheese grated  
1 cup bread crumbs

In a large bowl, quarter the artichoke hearts. Add the diced chicken, soup, mayonnaise and lemon juice. Stir to mix all ingredients. Place in a 9 x 13 casserole dish that has been greased or sprayed with Pam. On the top, scatter the grated Cheddar cheese. Top with bread crumbs. Bake at 350 degrees for 25 to 30 minutes. Serves 8.

Shirley Ball

**Crye-Leike Agent:** Patti Masterson, Crye-Leike's Quail Hollow

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## **PINEAPPLE CASSEROLE**

2 large (20 oz.) cans pineapple chunks, drained  
1 c. cheddar cheese  
 $\frac{3}{4}$  c. sugar  
2 Tbsp. Flour  
1 sleeve Ritz crackers  
1 c. oleo

Spread pineapple in casserole dish. Mix cheddar cheese, sugar and flour. Spread mixture over top of pineapple. Top with crushed Ritz crackers. Melt oleo. Pour over Ritz crackers. Bake at 350° for 25 to 30 minutes. Delicious

Alice O. Kiewer, Collierville, TN  
Crye-Leike Agent: Carol Massey, Crye-Leike's Olive Branch, MS

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## **PECAN PIE MUFFINS**

1 c. chopped pecans  
1 c. firmly packed brown sugar  
 $\frac{1}{2}$  c. all-purpose flour  
2 large eggs  
 $\frac{1}{2}$  c. butter or margarine, melted

Combine first 3 ingredients in a large bowl; make a well in center of mixture. Beat eggs until foamy. Stir together eggs and butter; add to dry ingredients, stirring just until moistened. Place foil baking cups in muffin pans and coat with cooking spray; spoon batter into cups, filling  $\frac{2}{3}$  full. Bake at 350° for 20 to 25 minutes or until done. Remove from pans immediately and cool on wire racks. Yields 9 muffins.

Wanda Sawyer, Memphis, TN  
Friend of Joy Shelley in Kings Mill

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## **GERMAN CHOCOLATE SHEET CAKE** (Makes 48 servings)

Prep: 25 minutes, Bake: 17 minutes

1 (18.25 oz.) pkg. German chocolate cake mix  
1 large egg  
2 egg whites  
 $1\frac{3}{4}$  c. water  
vegetable cooking spray  
1 (14 oz.) can fat-free sweetened condensed milk  
 $\frac{1}{3}$  c. sweetened flaked coconut  
 $\frac{1}{3}$  c. chopped pecans  
 $\frac{1}{4}$  c. margarine, softened  
1 (16 Oz.) box powdered sugar  
 $\frac{1}{3}$  c. unsweetened cocoa

1 tsp. Vanilla extract  
3 to 4 Tbsp. fat-free milk

Beat German chocolate cake mix and next 3 ingredients at medium speed with an electric mixer 3 to 4 minutes or until creamy. Pour batter into a 15 x 10-inch jellyroll pan coated with cooking spray. Bake at 350° for 15 minutes.

Combine sweetened condensed milk, coconut and pecans, spread over warm cake. Broil on lowest rack in oven until golden. Remove from oven and cool.

Beat margarine and next 3 ingredients at medium speed with an electric mixer until blended; gradually add fat-free milk, beating until smooth. Spread over cake.

Calories 128 (23% from fat); Fat 3.3g (sat. 1g, mono 1.3g, poly 0.6g); Protein 2g; Carb 23g; Fiber 0.4g; Chol 12mg; Iron 0.5mg; Sodium 103mg; Calc 36 mg.

NOTE: For testing purposes only, we used Duncan Hines Moist Deluxe German chocolate cake mix.

From *Southern Living*. This is so good.

Mary Ella Griggs, GBB Church  
Halls, TN

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### **REGAL PEACH CAKE**

1 c. butter or margarine  
3 c. sifted flour  
2 c. sugar  
3 tsp. Baking powder  
 $\frac{3}{4}$  c. milk  
4 eggs  
1 tsp. Vanilla  
1 large can cling peaches  
1 c. whipping cream

Soften butter or margarine in large bowl. Sift together flour, sugar and baking powder. Add butter and milk. Beat 2 minutes at medium speed. Add eggs and vanilla. Beat 2 minutes more. Turn into a greased and floured 9-inch tube pan. Bake at 350° for 1 hour and 10 minutes. Cool; split into 2 layers. Drain peaches. Whip the cream. Spread half of cream and peaches between layers. Spread the other half of cream over top; arrange remaining peaches sunburst-fashion over cream. Makes 10 to 12 servings.

Elaine Pearl Moody, Memphis, TN  
**Crye-Leike Agent:** Mary Ann Sharpe, Crye-Leike's Quail Hollow Office

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