



Fair / Concession Stand / Large Crowd Recipes

FREE SAMPLE EBOOK

CLICK ON THIS LINK TO ORDER THE FULL VERSION

http://buy-ebook.com/large_crowd_recipes/

This eBook brought to you by:

Buy-Ebook.com

Our site has got a great collection of the best ebooks which are sold on the Internet, but at a lower price than on any other site.

Affiliates

Earn 60% Commission On Every Sale! We sell 500+ eBooks.

As a Buy-Ebook.com Associate, we will pay you a Massive 60% referral fee for every sale that you generate. You can [sign up for FREE](#) and start making money straight away.

If you want to directly link to some ebooks related to content of your site, [get affiliate link here](#). Choose any from 500+ titles.

NOTE:

If you Would like to Offer this Ebook to Your Web Site Visitors as a FREE Download, then please do so. You can post this ebook to your web site, offer it in your newsletter, print it out as a book, give it to your friends, etc. No royalties are necessary. Give it away or offer it as a bonus with your products. You are not allowed to make any changes to it without permission.

1 -- APPLE FRITTERS

2 c. flour

1 tbsp. baking powder

1 tsp. salt

4 tbsp. sugar

2 eggs, beaten

1 c. milk

Scant 3 c. chopped apples (leave skin

on)

Sift dry ingredients together. Beat eggs and add milk. Pour into dry ingredients. Stir until batter is smooth. Chop apples. Add apples and blend together. Drop by spoonfuls into hot fat at 375 degrees. Fry until golden brown, turn once. Makes about 30 fritters.

2 -- CORN CHOWDER

1 lb. bacon

1 lb. finely chopped onions (use food
processor)

3-4 lb. potatoes

2 qts. corn

2 cans evaporated milk

Salt and pepper to taste

Dice bacon and cook until crisp - drain off portion fat. Add finely chopped onion. Cook until soft but not browned. Add diced potatoes, cover with hot water and cook until tender. Add corn and salt and pepper to season. Add evaporated milk and heat through. (I find you can cook the bacon in a large roasting pan in the oven, drain - add onion and cook - then add potatoes and liquid - cover and cook and you don't have to worry about it scorching). Makes about 2 gallons.

3 -- POTATO SALAD

10 lbs. potatoes

1 pt. French dressing

1 c. onion, minced

2 tbsp. salt

1 tbsp. paprika

8 hard-cooked eggs, diced

1 c. chopped green pepper

1 lb. celery, diced

1 pt. mayonnaise

Cook potatoes, cool slightly - peel and dice. Add salt, onion and French dressing and marinate. Add remainder of ingredients and mix carefully. (More mayonnaise may be added). Serves 50. Refrigerate well.

4 -- SWEDISH MEATBALLS

3 lbs. hamburger

2 tbsp. grated onion

1 1/2 pkgs. Tempo Mix

3 eggs

Parsley

1 tbsp. salt

1 tsp. nutmeg

Pepper

Several dashes Worcestershire sauce

Mix Tempo and eggs according to package. Add hamburger and seasonings. Mix well. Shape into small balls. Place in large baking pan and cook for 30 minutes at 350 degrees. Make a pan gravy adding 2 tablespoons flour and 2 bouillon cubes - lastly add 1 can evaporated milk.

5 -- PEANUT BUTTER COOKIES

3 lbs. shortening
4 tsp. salt
4 lbs. peanut butter
8 c. sugar
8 c. brown sugar (3 1/2 boxes)
16 eggs
8 tbsp. milk (1/2 c.)
4 lbs. flour
7 tbsp. baking soda (1/2 c.)

Do not grease pans. Bake in 350 degree convection oven for 10 minutes. Adapt to your own oven.

6 -- \$250 COOKIES

2 c. butter
2 c. brown sugar
2 c. sugar
4 eggs
2 tsp. vanilla
4 c. flour

5 c. blended oatmeal*
1 tsp. salt
2 tsp. baking soda
2 tsp. baking powder
8 oz. grated Hershey bar
3 c. chocolate chips
3 c. chopped nuts

*Blend oatmeal: measure and blend in a blender to a fine powder. Cream butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking soda, baking powder. Add grated chocolate, chocolate chips and chopped nuts. Roll into balls the size of walnuts. Place on greased cookie sheet 2" apart. Bake at 375 degrees for 12 to 14 minutes. Makes 75 to 100 cookies.

7 -- YANKEE CORN BREAD

1 c. yellow cornmeal
1 c. flour
1/4 c. sugar
4 tsp. baking powder
1/2 tsp. salt
1 c. milk
1 egg
1/4 c. corn oil

Preheat oven to 425 degrees. Grease 8x8 square pan. Combine cornmeal, flour, sugar, baking powder and salt. Add milk, egg and oil. Beat until smooth, about 1 minute. Pour into prepared pan. Bake 20-25 minutes, until center is firm. This recipe serves 6-8. You can double this recipe and bake in a 13x9 pan. Bake 25-30 minutes and test for firmness. Do not overbake. Serve warm if possible. (Can be reheated in microwave with butter!)

8 -- MOM'S FAVORITE BROWNIES

3/4 c. butter

1 1/2 c. sugar

1/4 tsp. salt

3 eggs

3 oz. unsweetened chocolate, melted

1 c. sifted flour

1 c. chopped nuts

--CHOCOLATE ICING:--

1/4 c. butter

2 oz. unsweetened chocolate

3 c. confectioners' sugar

4-5 tbsp. milk

1/2 tsp. vanilla

Cream butter, sugar and salt until light and fluffy. Add eggs, one at a time, beating well after each addition. Blend in chocolate and flour. Stir in nuts, reserving 1/4 cup for garnish. Pour in well greased 15 1/2 x 10 1/2 inch jelly roll pan. Bake at 350 for 20 minutes. Cool 10 minutes. Frost: Melt butter and chocolate over low heat; remove from heat. Beat in confectioners' sugar alternately with milk. Stir in vanilla. Frost brownies while warm; sprinkle with reserved nuts. (We left out nuts!)

9 -- GLORY BARS

Mix up: 2 sticks margarine, melted

2 c. graham cracker crumbs

2 c. peanut butter

3 c. powdered sugar

Pat into greased jelly roll pan. Melt 12 ounce chocolate chips and spread on top. Refrigerate only until solid. Cut into squares. Andy and Carey Kromarek

10 -- CHILI

1 lb. hamburger
2 cans tomato soup
1 can water
1 stalk celery
1 onion (med.)
2 cans stewed tomatoes
2 tbsp. chili powder (more or less to
taste)
1 can kidney beans with the liquid
Salt (about 2 tsp. - more or less to
taste)

Fry hamburger first. Add everything else and simmer 1 1/2 hours. Samaritan Circle February 13, 1973

11 -- FRUIT SALAD

1 lg. can chunk pineapple
1 lg. can mandarin oranges
Green or purple grapes
1 (10 oz.) maraschino cherries

1 or 2 bananas

1 sm. pkg. reg. vanilla pudding

1 1/2 c. fruit juices

3 tbsp. lemon juice

Drain fruit. Add juice to pudding. Cook until thick. Add lemon juice. Cool and add fruit.
Serves 12.

12 -- BUTTER SAUCE

1/2 lb. butter

3/4 c. half and half

3/4 c. sugar

Bring to boil and cook five minutes. 1 tsp. vanilla

Serve warm over individual servings of cake.

13 -- CHICKEN SALAD

4 c. cooked chicken
1 generous c. chopped celery
1 sm. onion, chopped
3 hard boiled eggs, chopped
1 c. sm. shell noodles or orzo
1 c. seasoned croutons
1 c. salad dressing
1/2 tsp. salad elegance
Salt to taste

Mix all ingredients. Refrigerate, allowing flavor to set. Croutons may be held until just before serving. 8-10 servings. Especially attractive on red tipped leaf lettuce. Garnish with fresh parsley.

14 -- PARTY PUNCH

5 lbs. sugar
2 qts. water
12 oz. can frozen orange juice or
lemonade

- 1 lg. can pineapple juice
- 2 oz. citric acid (druggist or health
food store)
- 1 lg. bottle ginger ale or white soda

Boil water. Add sugar, juices and citric acid. Add enough water to make 5 quarts. This is your base. Can be frozen in one quart quantities. To serve: 1 quart base plus 1 quart water plus 1 large bottle ginger ale or white soda. One quart white or rose wine can be added, if desired.

15 -- VENISON JERKY

- 20 lbs. stripped venison
- 1 sm. bottle Tabasco sauce
- 4 (5 oz.) bottles Worcestershire sauce
- 2 (6 oz.) bottles soy sauce
- 1 box red pepper
- 1 sm. bottle onion salt
- 1 bottle liquid hickory smoke (omit
if using smoker)

Mix all ingredients and pour over venison as a marinade. Allow to stand overnight. Place venison strips on cookie sheet or foil in a 175 degree oven. Bake for approximately 2 hours, or until dry. Be sure to leave door of oven open a crack. Prep. time: 12 hours. Serves several.

16 -- SLOPPY JOES FOR 200

30 lb. hamburger

1 1/4 c. chopped onion

1 1/4 c. chopped green pepper

7 1/2 c. chopped celery

6 1/4 qt. tomato juice

2 1/2 c. vinegar

15 tbsp. brown sugar

5 tsp. dry mustard

7 1/2 tbsp. Worcestershire sauce

3 3/4 c. catsup

Brown hamburger and combine with rest of ingredients.

17 -- RHUBARB ICE CREAM TOPPING

4 c. rhubarb, cut up

1 1/2 c. sugar

1 lg. pkg. dry Jello

1 pkg. frozen strawberries

Don't add any water. Cook until done.

18 -- BEER BATTER FOR FISH

1 can beer

2 c. flour

1 egg

Salt and pepper to taste

Cracker crumbs

Milk

Dip fish in milk, then flour, and back in milk. Then dip in batter made with the beer, flour, and egg. Salt and pepper. Roll in cracker crumbs. Lay pieces on waxed paper until you get all pieces coated and they dry just a bit. Deep fry.

19 -- WAFFLES

2 c. flour

4 tsp. baking powder

1 1/2 c. milk

1 tbsp. sugar

1/2 tsp. salt

4 eggs

2 tbsp. melted butter or margarine

Sift dry ingredients. Beat eggs until foamy and add milk and melted butter. Add dry ingredients and mix well. Using medium-size waffle maker, makes 6 waffles.

20 -- HOMEMADE SOAP

Use enamel kettles only. 1 can lye

2 1/2 pt. water (warm?)

13 1/2 c. (6 lb.) melted fat (not

chicken fat or mineral oil)

Oil of fragrance

Make solution of lye and water. Slowly add and stir in melted fat and add fragrance as desired. Cool to 85 degrees. TO MOLD: Line wood box with wet cloth. Pour in soap, cover with thin board and wool blanket and let cool slowly. Cut with string and let age. Grind for laundry use.

21 -- BAKED APPLES

2 lb. canned sliced apples

1/3 c. brown sugar

2 tbsp. melted butter

2 tsp. vanilla extract

2 tsp. cinnamon

1 tsp. nutmeg

Drain apples thoroughly. Mix all ingredients together and toss lightly. Arrange in shallow casserole dish. Sprinkle additional cinnamon and nutmeg lightly on top. Bake at 325 degrees for 40 minutes. Serves 6.

22 -- BLUEBERRY OR APPLE MUFFINS

2 c. flour

1/2 tsp. salt

4 tsp. baking powder

2 tbsp. vegetable shortening

2 tbsp. sugar

1 egg, well beaten

1 c. milk

3/4 c. fruit

Sift flour, baking powder and salt together twice. Combine small amount of flour mixture with berries if they are used. Cream shortening. Add eggs; beat well. Add flour alternately with milk, a little at a time, blending after each addition. Mix smooth. This should be a fairly stiff dough. Fold in fruit, bake in preheated oven at 400 degrees for 18-20 minutes.

23 -- HAM LOAVES (200)

30 lbs. ground ham

10 lbs. ground beef

10 lbs. ground pork

40 eggs

20 c. oatmeal

20 c. milk

2 tbsp. pepper

Mix and shape into 200 individual loaves. Bake at 325 degrees for 2 hours. GLAZE:

10 c. brown sugar

3 c. vinegar

3 c. water

6 tsp. dry mustard

Bring to a boil and boil 10 minutes. Baste ham loaves with glaze. Return to oven and bake 1/2 hour more.

24 -- BARBEQUES

25 pounds ground beef serves 150. 2 c. dried onion 1 c. brown sugar 1 c. prepared mustard 1 c. vinegar 1/2 c. Worcestershire sauce 16 c. catsup Brown meat. Drain excess fat. Add remaining ingredients.

Table of Contents Full Version:

http://buy-ebook.com/large_crowd_recipes/

1 -- APPLE FRITTERS.....	2
2 -- CORN CHOWDER.....	2
3 -- POTATO SALAD.....	3
4 -- SWEDISH MEATBALLS.....	4
5 -- PEANUT BUTTER COOKIES.....	4
6 -- \$250 COOKIES.....	5
7 -- YANKEE CORN BREAD.....	6
8 -- MOM'S FAVORITE BROWNIES.....	7
9 -- GLORY BARS.....	8
10 -- CHILI.....	8
11 -- FRUIT SALAD.....	9
12 -- BUTTER SAUCE.....	10
13 -- CHICKEN SALAD.....	10
14 -- PARTY PUNCH.....	11
15 -- VENISON JERKY.....	12
16 -- SLOPPY JOES FOR 200.....	13
17 -- RHUBARB ICE CREAM TOPPING.....	13
18 -- BEER BATTER FOR FISH.....	14
19 -- WAFFLES.....	15
20 -- HOMEMADE SOAP.....	15
21 -- BAKED APPLES.....	16
22 -- BLUEBERRY OR APPLE MUFFINS.....	16
23 -- HAM LOAVES (200).....	17
24 -- BARBEQUES.....	18
25 -- BEEF STROGANOFF.....	18
26 -- STUFFED GREEN PEPPERS.....	19
27 -- TACOS.....	20
28 -- CHOW MEIN.....	20
29 -- BASIC SWEET BREAD DOUGH.....	21
30 -- BAKING POWDER BISCUIT DOUGH.....	22
31 -- PEACH COBBLER.....	23
32 -- APPLE CRISP.....	24
33 -- CHOCOLATE PUDDING.....	24
34 -- THICKENED CHERRY PUDDING TOPPING.....	25
35 -- POTATO CHIP COOKIES.....	25
36 -- PUMPKIN PIE SQUARES.....	25
37 -- CHOCOLATE CHIP COOKIES.....	26
38 -- CRANBERRY PEANUT BUTTER BARS.....	26
39 -- EASY SUGAR COOKIES.....	27
40 -- PEANUT BUTTER COOKIES.....	28
41 -- TURKEY - DRESSING SUPREME FOR 100.....	28
42 -- BEEF STEW FOR 100.....	29
43 -- MEAT LOAF.....	30
44 -- SCRAMBLED EGGS.....	31
45 -- O ' BRIEN POTATOES FOR ONE HUNDRED.....	32
46 -- BLUEBERRY COBBLER.....	33
47 -- VANILLA CREAM PUDDING.....	34
48 -- HAMBURGER - VEGETABLE CASSEROLE.....	35
49 -- TEXAS BAKED SPAGHETTI.....	35

50	-- DIRTY RICE.....	36
51	-- BARBECUE SANDWICHES.....	37
52	-- SLOPPY JOES FOR 240.....	38
53	-- PECAN PIE.....	38
54	-- REFRIGERATOR CHEESE CAKE.....	39
55	-- BREAD PUDDING.....	40
56	-- TERIYAKI CHICKEN WINGS.....	41
57	-- NEW ENGLAND CHOWDER.....	42
58	-- FLYING SAUCERS.....	43
59	-- MEAT SAUCE.....	44
60	-- STRAWBERRY SHORT CAKE.....	44
61	-- BUTTER SUGAR COOKIES.....	45
62	-- SALTED PEANUT CRISP.....	46
63	-- BUFFET POTATOES.....	47
64	-- BANANA PEANUT BUTTER WINNER.....	47
65	-- QUICK CRANBERRY CRISP COFFEE CAKE.....	48
66	-- PEACH CRISP.....	49
67	-- EGGNOG.....	50
68	-- POPCORN BALLS.....	50
69	-- TURKEY SALAD FOR 180.....	51
70	-- CAKE DOUGHNUTS.....	52
71	-- APPLE CRISP.....	52
72	-- BACON CORN FRITTERS.....	53
73	-- MELT IN YOUR MOUTH SOUTHERN STYLE BISCUITS....	54
74	-- BATTER CRISP ONION RINGS.....	55
75	-- FABULOUS FRESH ONION RINGS.....	55
76	-- ONION RINGS.....	56
77	-- ONION RINGS.....	57
78	-- BEER BATTER ONION RINGS.....	57
79	-- BATTER FOR ONION RINGS.....	58
80	-- DEEP FRIED ONION RINGS.....	58
81	-- EASY ONION RINGS.....	59
82	-- CRISPY ONION RINGS.....	60
83	-- BUTTERMILK BATTER FOR ONION RINGS.....	61
84	-- BAKED ONION RINGS AND CHEESE.....	61
85	-- ONION RINGS - BROILER STYLE.....	62
86	-- DILLY ONION RINGS.....	63
87	-- FRITTER BATTER FOR ONION RINGS.....	63
88	-- FAMOUS VIDALIA ONION RINGS.....	64
89	-- GOLDEN ONION RINGS.....	65
90	-- HOMEMADE ONION RINGS.....	65
91	-- FROZEN ONION RINGS.....	66
92	-- ZUCCHINI FRENCH FRIES.....	67
93	-- FRENCH FRIES.....	67
94	-- OVEN FRENCH FRIES.....	68
95	-- LOWFAT CRISPY OVEN FRENCH FRIES.....	68
96	-- ZESTY FRENCH FRIES.....	69
97	-- FRENCH FRIES TO FREEZE.....	69
98	-- ROBERT'S CHILI CHEESE FRENCH FRIES.....	70
99	-- BATTERED FRIED FRENCH FRIES.....	70
100	-- GRILLED FRENCH FRIES.....	71
101	-- ITALIAN GRINDERS.....	71
102	-- HOMEMADE GRINDERS.....	72

103	-- CHICKEN GRINDERS.....	73
104	-- SANDWICH GRINDERS.....	74
105	-- SUPER SUBS.....	74
106	-- PIZZA SUBS.....	75
107	-- STEAK SUBS.....	76
108	-- MEATBALL SUBS.....	77
109	-- CHICKEN SUPER SUBS.....	78
110	-- SUPER BOWL SUBS.....	79
111	-- FRIED BREAD DOUGH.....	80
112	-- BAKES (FRIED DOUGH).....	80
113	-- INSTANT MALASADAS (Fried Dough).....	81
114	-- FRIED DOUGH.....	82
115	-- ZEPOLE (FRIED DOUGH).....	82
116	-- FRIED DOUGH.....	83
117	-- SAUERKRAUT (FOR HOT DOGS OR POLISH BOLOGNA)..	84
118	-- BARBEQUED HOT DOGS.....	84
119	-- HOT HOT DOGS.....	85
120	-- GOOD HOT DOGS.....	86
121	-- CHILI SAUCE FOR HOT DOGS.....	86
122	-- BARBECUE COCKTAIL HOT DOGS.....	87
123	-- BARBEQUE HAMBURGERS.....	88
124	-- ITALIAN SAUSAGE AND PEPPERS.....	88
125	-- SPAGHETTI SAUCE WITH ITALIAN SAUSAGE.....	89
126	-- CREAM CHEESE FUDGE.....	90
127	-- NEVER FAIL FUDGE.....	91
128	-- FUDGE.....	91
129	-- LAYERED MINT FUDGE.....	92
130	-- TEXAS FUDGE.....	93
131	-- MILLION DOLLAR FUDGE.....	93
132	-- STIR 'N' SPOON FUDGE DROPS.....	94
133	-- HOLIDAY FUDGE.....	95
134	-- EASY CHOCOLATE FUDGE.....	96
135	-- COCONUT PHILLY FUDGE BALLS.....	96
136	-- NEVER FAIL PEANUT BUTTER FUDGE.....	97
137	-- HERSHEY COCOA FUDGE.....	98
138	-- CAROB FUDGE.....	98
139	-- PERFECT EVERY TIME FUDGE.....	99
140	-- FUDGE RIBBON CAKE.....	100
141	-- ROCKY ROAD FUDGE.....	101
142	-- MARSHMALLOW FUDGE.....	101
143	-- DIABETIC CHOCOLATE PECAN FUDGE.....	102
144	-- TWO-MINUTE MICROWAVE FUDGE.....	103
145	-- WHITE FUDGE.....	104
146	-- SOUR CREAM FUDGE.....	104
147	-- MARBLE FUDGE.....	105
148	-- FOOLPROOF DARK CHOCOLATE FUDGE.....	106
149	-- EASY PENUCHE FUDGE.....	106
150	-- DIVINITY FUDGE.....	107
151	-- GERMAN FUDGE.....	108
152	-- SUGAR-FREE FUDGE.....	108
153	-- NO COOK FUDGE.....	109
154	-- STRAWBERRY DIVINITY FUDGE.....	110
155	-- CHEERY CHERRY VANILLA FUDGE.....	110

156	-- CHERRY-NUT WHITE FUDGE.....	111
157	-- CHERRY OPERA FUDGE.....	112
158	-- CHERRY - NUT FUDGE.....	112
159	-- EASY CHERRY FUDGE BARS.....	113
160	-- EASY CHERRY NUT FUDGE.....	114
161	-- UNBAKED CHERRY FUDGE BARS.....	114
162	-- FAST AND EASY CHERRY ALMOND FUDGE.....	115
163	-- CHERRY FILLED FUDGE.....	116
164	-- IRISH DINNER DOUBLE MINT FUDGE BROWNIES.....	117
165	-- MINT OREO COOKIE FUDGE.....	118
166	-- PENUCHE FUDGE.....	119
167	-- NO-BEAT PENUCHE FUDGE.....	119
168	-- PINEAPPLE FUDGE "ALOHA PENUCHE".....	120
169	-- WALNUT PENUCHE FUDGE.....	121
170	-- OLD TIME PENUCHE (FUDGE).....	121
171	-- GINGERBREAD.....	122
172	-- LEMON PIE.....	123
173	-- PICKLED SWEET PEPPERS.....	124
174	-- CREAM PUFFS.....	124
175	-- BUTTERSCOTCH COOKIES.....	125
176	-- 100 DOZEN SUGAR COOKIES.....	126
177	-- Candied Apples.....	127
178	-- Candy Apples.....	128
179	-- Caramel Apple Dip.....	128
180	-- Caramel Apple Salad.....	129
181	-- Caramel Apples.....	129
182	-- Carmel Apple Dessert.....	130
183	-- Cinnamon Apple Rings.....	131
184	-- Cinnamon Apples.....	132
185	-- Delicious Apple Doughnuts.....	132
186	-- Apple-banana Crunch Pie.....	133
187	-- Chocolate Bananas.....	134
188	-- Chocolate Covered Strawberries.....	135
189	-- Apple Peanut Butter Fudge.....	136
190	-- Buttermilk Fudge.....	136
191	-- Butterscotch Fudge.....	137
192	-- Candy Bar Fudge.....	138
193	-- Caramel Fudge.....	139
194	-- Cheese Fudge.....	139
195	-- Cherry Vanilla Fudge.....	140
196	-- Chocolate Creme Fudge.....	141
197	-- Chocolate Fudge.....	141
198	-- Chocolate Marshmallow Fudge.....	142
199	-- Chocolate Mint Cookie Crunch Fudge.....	143
200	-- Chocolate-Peanut Butter Fudge.....	144
201	-- Coffee Fudge.....	144
202	-- Cookies 'n Cream Fudge.....	145
203	-- Creamy Mocha Fudge.....	146
204	-- Creamy Peanut Butter Fudge.....	146
205	-- Diabetic Fudge.....	147
206	-- Divinity Fudge.....	148
207	-- Double Chocolate Fudge.....	148
208	-- BATTER CRISP ONION RINGS.....	149

209	-- FRESH ONION RINGS.....	150
210	-- DEEP FRIED ONION RINGS.....	150
211	-- EASY ONION RINGS.....	151
212	-- ZUCCHINI FRENCH FRIES.....	152
213	-- FRENCH FRIES.....	153
214	-- BLOOMING ONION 1.....	153
215	-- BLOOMING ONION 2.....	154
216	-- JALAPENO POPPERS.....	155

CLICK ON THIS LINK TO ORDER THE FULL VERSION

http://buy-ebook.com/large_crowd_recipes/