

Hash Brown Casserole

<i>1 (32 oz.) bag frozen hash browns, thawed</i>	<i>1 (10.75 oz.) can cream of chicken soup</i>
<i>½ cup margarine, melted</i>	<i>1 teaspoon salt</i>
<i>2 cups sharp cheddar cheese, shredded</i>	<i>¼ teaspoon pepper</i>
<i>1 (8 oz.) container sour cream</i>	<i>1 teaspoon lemon pepper (optional)</i>

Preheat oven to 350°. In a bowl, combine soup, sour cream, margarine, cheese, and thawed hash browns. Pour into a 9x13 greased baking dish sprayed with non-stick cooking spray. Add topping. Bake 45–60 minutes.

Topping

¼ cup margarine, melted
2 cups corn flakes, crushed

Mix margarine with crushed cereal. Sprinkle over top of potato mixture before baking.

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Chocolate Eclair Cake

Mell Merritt
Jones County

1 box graham crackers

3 cups milk

2 boxes (3 oz.) instant vanilla pudding

1 (8 oz.) container Cool Whip

Combine pudding with milk. Beat until thick. Fold in Cool Whip. Layer crackers, pudding, crackers, pudding, and crackers. Pour frosting over top and refrigerate.

Chocolate Frosting

1/3 cup cocoa

1 stick butter

1/4 cup evaporated milk

1 teaspoon vanilla extract

1 cup sugar

Combine cocoa, evaporated milk, and sugar in saucepan.

Bring to boil, stirring constantly. Let cool one minute.

Stir in stick of butter and 1 teaspoon of vanilla until smooth.

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Microwave Peanut Brittle

Elaine Marshall

Pio Nono Branch, Bibb County

1 cup raw peanuts

1 cup sugar

½ cup white corn syrup

⅛ teaspoon salt

1 teaspoon butter

1 teaspoon vanilla extract

1 teaspoon baking soda

In a 1½-quart casserole dish, stir peanuts, sugar, syrup, and salt. Cook 8 minutes on high in microwave, stirring well after 4 minutes. Stir in butter and vanilla. Microwave 2 minutes longer on high. Add baking soda and quickly stir until light and foamy.

Immediately pour onto a lightly greased baking sheet; spread out very thin.

When cool, break into small pieces. Store in airtight container. Makes 1 pound.

Note: Roasted peanuts may be used instead of raw, but they must be added right before the baking soda.

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Taco Soup

Melissa McCoy
Northeast Branch, Bibb County

1 pound ground beef

2 cans stewed tomatoes (Mexican)

2 packets taco seasoning mix

½ can hominy (optional)

1 can Mexican corn

1 packet ranch dressing mix

bag of tortilla chips

1 pack (2 cups) shredded cheese

Brown ground beef and mix in taco seasoning. Drain grease. In same pot, add tomatoes, corn, and hominy. Stir well. Stir in second packet of taco seasoning and ranch dressing mix. Simmer for 20–30 minutes, stirring well. Top with cheese and serve with tortilla chips.

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Sweet Potato Souffle

Brenda Dukes
Griffin Branch

3 cups mashed sweet potatoes

1/2 cup of milk

1/3 stick butter

1 1/2 teaspoon vanilla

1/2 cup sugar

1/2 teaspoon salt

2 eggs (beaten)

Preheat oven to 350 degrees. Mix all ingredients together and put in a 13x9 casserole dish.

Topping

1/3 stick butter

1/2 cup dark brown sugar

1/3 cup flour

1 cup chopped pecans

Heat butter, flour, brown sugar and pecans over low heat to combine. Put on top of potato mixture. Bake 30 to 35 minutes.

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Dirty Rice

Amy Peacock
Jones County Branch

1 cup rice

2 cans Beef Consommé

1 chopped onion

1 stick of butter

Preheat oven to 400 degrees.

Melt butter in a casserole dish. Combine all ingredients in dish with butter and cover. Bake for one hour.

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Cake Cookies

Wendi Helms
Jones County Operations

1 box of yellow cake mix

2 eggs

1/2 cup oil

*1 cup of chips (1/2 milk chocolate and 1/2
heath bar chips is delicious)*

Mix all ingredients together. Spread out on sprayed bar pan. Bake at 350 degrees for 20 minutes. Cut while warm and allow cookies to cool before removing from the pan.

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Sausage Dip

2 cans of Rotel Original, drained

2 packages of cream cheese softened

2 lbs. sausage (regular flavor)

1 bag corn chip scoops

Preheat oven to 350 degrees. Cook and drain sausage. Mix sausage, cream cheese and rotel in mixing bowl. Pour mixture in 13x9 inch casserole dish. Place in oven for 30 minutes or until bubbly. Serve with corn chip scoops.

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Easy Manicotti

Katie Phillips

Walnut Street Branch, Bibb County

Manicotti shells

1.5 lbs. ground beef

8 oz. cream cheese

1 large jar of spaghetti sauce

1 cup Parmesan cheese (as desired)

Boil noodles and drain. Brown ground beef and drain. While ground beef is hot, blend in cream cheese then stuff shells with mixture. Place in a glass dish and completely cover with spaghetti sauce (or shells will dry out). Top with parmesan cheese. Bake at 350 degrees for 45 minutes or until bubbling.

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Shepherd's Pie

Kathy Lang
Glynn County

1–1½ pounds of hamburger

1 small chopped onion

1 can cream corn

1 can whole kernel corn, drained

1 can peas, drained

6–8 cups prepared instant mashed potatoes

Preheat oven to 350 degrees. Brown hamburger, add chopped onions and sauté till onions soften. In casserole dish, place cooked hamburger and onion mixture drained. Layer cream corn on top of hamburger mixture. DON'T MIX. Next spoon whole kernel corn, then peas on top. The last layer is the potatoes, spread carefully over peas. Put a couple pats of butter on top with salt and pepper. Cook for 30–45 minutes.

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Crock Pot Chicken and Dumplings

Sandy Barrett

Hartley Bridge Branch, Bibb County

3–4 boneless/skinless chicken breast

water (enough to cover chicken)

2 cans cream of chicken soup

2 cans of biscuits

2 tablespoon butter or margarine

1 small onion (chopped)

black pepper to taste

Place chicken in crock pot (you can cut the chicken into big chunks or leave it whole). Add soup, black pepper, onion and butter. Add water to cover contents. Cover and cook on high for 5–6 hours. About 30 minutes before you're ready to serve, break the biscuits (dumplings) into small pieces and place them in the crock pot. Cook until dumplings are done.

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Corn Flake Candy

Susie Nutter
Jones County

1 cup white Karo syrup

1 cup sugar

$\frac{3}{4}$ cup peanut butter

6 cups corn flakes

Mix karo syrup and sugar and bring it to a boil. Remove from heat and add peanut butter. Add corn flakes and stir well. Spoon drop onto wax paper and cool.

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Honey Bun Cake

Wendy Buckholtz

Forsyth Road Branch, Bibb County

*1 package Betty Crocker® SuperMoist® butter
recipe yellow cake mix*

2 sticks butter or margarine, softened

4 eggs

1 container (8 oz.) sour cream

½ cup packed brown sugar

⅓ cup chopped pecans

2 teaspoons ground cinnamon

1 cup powdered sugar

1 tablespoon milk

1 teaspoon vanilla

Preheat oven to 350. Generously grease bottom only of 13x9 inch pan. Remove ½ cup dry cake mix; reserve. Beat remaining dry cake mix, butter, eggs and sour cream in large bowl on medium speed 2 minutes. Spread half of the batter in pan. Stir together reserved dry cake mix, brown sugar, pecans and cinnamon; sprinkle over batter in pan. Carefully spread remaining batter evenly over pecan mixture. Bake 30–33 minutes or until deep golden brown and cake springs back when touched lightly in center. Stir powdered sugar, milk and vanilla until thin enough to drizzle, stirring in additional milk, 1 teaspoon at a time, if necessary. Poke top of warm cake several times with fork; spread glaze over top of cake. Cool completely, about 1 hour. Store covered.

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Black Bean Salsa

Brooke Brown
Houston County Operations

- 1 (15-oz) can black beans*
- 1 (11-oz) can white shoe peg corn, drained*
- 1 (14-oz) can garlic, basil, oregano diced tomatoes*
- 1 (10-oz) can diced tomatoes with green chilies*
- 1 (8-oz) bottle Italian dressing*

Mix all ingredients together and refrigerate for 1–2 hours.
Serve with tortilla chips

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Chewy Bread

Clara Sandefur
Houston County Operations

1 (16-oz) box brown sugar

1 stick margarine, melted

2 cups flour

1 teaspoon vanilla

3 eggs

1 cup nuts, chopped

Mix melted butter and sugar. Add remaining ingredients and mix well. Bake at 325 degrees for 35 minutes. *Do not overcook.*

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Brunswick Stew

Cathy Cotton

Houston Lake Branch, Houston County

1 whole chicken

1½ – 2 lbs. ground beef or pork

2 (128-oz) cans crushed tomatoes

1 large bag corn, frozen

1 large onion, diced

¼ cup worcestershire sauce

1 (24-oz) bottle ketchup

2 teaspoons tabasco

Salt to taste

Boil chicken in water. Retain broth. Remove skin and pull from bones. Shred. Return shredded chicken to broth. Brown ground meat with onion. Drain. Add meat mixture and remaining ingredients to chicken and broth. Simmer for a least 1 hour. Freezes well.

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