

Grinter Applebutter

6 #10 cans applesauce (Musselman's)
7 1/2 cups white sugar
5 1/2 cups dark brown sugar
1 12 ounce can apple juice concentrate
6 tablespoons ground cinnamon

1 teaspoon allspice
1 teaspoon nutmeg
1 teaspoon coriander
1 teaspoon cardamon
1/2 teaspoon cloves

Begin with 2 cans of the applesauce add 1 can apple juice, sugars, and spices. As the apple butter cooks down add more applesauce until it's all used.

Grinter's Old Settlers' Beans (serves 30-35)

1 16 oz package great northern beans
1 10 oz package red beans
1 16 oz package butter beans
1 16 oz package pinto beans

Add beans to large pot, cover with water and cook at medium until beans are cooked soft.

Brown together and drain:

1 pound bacon chopped
1 pound ground beef
1 onion, finely chopped

Mix together and add to meat:

1 16 oz can tomato sauce
1 teaspoon pepper
1 teaspoon chili powder
1/2 cup sugar
1/2 cup brown sugar
1/2 cup ketchup
1/2 cup Original Masterpiece barbeque sauce
2 tablespoons mustard

Add mixture to beans and simmer on low heat for 20 minutes.

Grinter's Chicken and Noodles (serves 30-35)

1 whole chicken boiled and deboned
chicken broth
2 12 oz packages Reames frozen noodles
2 cups chopped carrots
1 cup chopped celery
1/2 cup minced onion
1/2 cup parsley
1 tablespoon salt
1 tablespoon poultry season
1 teaspoon pepper

Place deboned chicken in a large pot and pour chicken stock over chicken. Bring to boil and add frozen noodles, carrots, celery, and the rest of the ingredients. Cook until noodles, carrots and celery are tender. If needed, add additional liquid for texture.