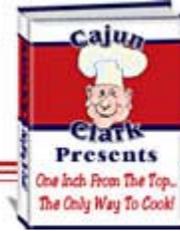




# **Cajun Clark's Cookbook**

*One Inch From the Top...The Only Way to Cook!*



---

## **Cajun Clark's Selected Freebies**

*Lip-smacking samples of the 1,160+ tasty recipes you'll find in Caj's one-of-a-kind Cookbook*

---

**Compliments of...**

**[ebooksnbytes](#)**

# Pay Tench!

What you're going to find in this eCookbook called **Selected Freebies** are recipes that appear in his 659 page eCookbook Cajun Clark's Cookbook: One Inch From the Top--The Only Way to Cook! that's at <http://www.cajunclarks.com/>

Now, in order of appearance, like in the movies, are recipes from:

*M.F., Caj's Mother*

*Miz Amy*

*Sandy D*

*Strictly Cajun*

*Cajun Seasoning...Seasoned Pepper*

*Small Game*

*And now a final word from out sponsor...*  
*da ol' mon Caj*

# M.F. Caj's Mother

*"Please remember this is only a sampling of Mom's recipes," Caj.*

## **From Everything Else:**

### **Mexican Chili Corn Sauce**

1 can cream style corn

1 can chili con carne with beans

1 can chopped olives

2 cups grated cheddar cheese

1 can mushrooms, drained

PUT in double-boiler and HEAT until hot; 15 minutes or longer. POUR over cooked rice, macaroni, or other pasta product.

### **Mexican Cornbread**

1 cup cornmeal

1/2 teaspoon baking soda

1/2 teaspoon salt

STIR:

2 eggs

1 can cream style corn

ADD dry ingredients. POUR half of batter into greased pan.

SPRINKLE;

1 chopped bell pepper

3/4 pound grated cheese

POUR remaining batter over first layer. BAKE at 400°F for 30 to 40 minutes.

### **Barbecue Sauce**

1 cup catsup or tomato sauce

1/4 cup brown sugar, packed

1/2 teaspoon celery seed

1/8 teaspoon salt

1/4 cup vinegar

1/2 clove garlic

1 tablespoon Worcestershire sauce

Dash of Tabasco sauce

COMBINE all ingredients, and COOK until garlic is tender.

### **Hot Cheese Rolls**

1 pound cheese--cheddar, Colby, your choice

1 green pepper, chopped

1 cube butter, melted

1 can stuffed green olives, chopped

1 can tomato sauce

MIX and FILL hot dog rolls and WRAP in aluminum foil. BAKE 20 minutes, until cheese is melted, at 300°F.

**Note:** *This recipe is a real keeper, and a time saver. Double or even triple it. Then grab the poor boy rolls, steak rolls, hot dog rolls, hamburger buns, whatever turns you on. Fill 'em up, wrap 'em in foil, freeze 'em; then when the mood strikes, toss 'em in the oven and heat until the cheese melts. You can, if you're really, really in a rush, zap 'em for a couple of minutes before you toss 'em in the oven. Give these yummy, change-of-pace "sandwiches" a try. Da ol' mon Caj thinks you'll find it worth the effort, especially after you taste the results.*

### Roquefort Dressing

1 teaspoon salt  
1/2 teaspoon paprika  
1/4 teaspoon pepper  
1/2 teaspoon dry mustard  
1/4 cup vinegar  
1/2 teaspoon Worcestershire sauce  
3/4 oil

MEASURE ingredients into a pint jar and DROP a small clove of garlic into mixture. SHAKE well. It is better to make a day ahead. WHEN READY to use, add 1/4 cup of crumbled Roquefort Cheese.

### Pickled Beets

*as printed in the 1955 DeMolay Mother's Cookbook*

1 cup liquid from can of beets  
1 cup vinegar  
1 cup sugar  
1/2 teaspoon salt  
Whole cloves  
Cinnamon bark

BOIL these together and POUR over sliced beets. ALLOW to stand to cool and blend flavors.

### Pickled Beets

*as adapted by da ol' mon Caj*

4 cans small whole beets, drain liquid from 2 cans into small saucepan

ADD:

1 3/4 cups vinegar  
2 cups sugar  
1 teaspoon salt  
Whole cloves, a couple of pinches  
Cinnamon bark, a 1- to 2-inch piece

BRING these ingredients to a boil, then SIMMER for between 5 to 10 minutes. POUR liquid mixture over beets. ALLOW to cool. Serve. If you are not going to serve for the next meal; REFRIGERATE in a covered container, glass preferred because of possible discoloration. *Now here's the tricky part: If you really, really like*

*pickled beets these little goodies won't last too long, so...Keep the pickling juice in the fridge and when you run low on beets, open another can, drain the liquid, dump 'em in your container, and you're ready to continue any ol' time you like.--Caj.*

### **From Finger Foods:**

#### **Crab Rolls**

Pick crab and add at your own desires:

1 tablespoon chopped onion

Salt, pepper and paprika to taste

1/2 teaspoon dry mustard

1/2 cup finely chopped celery

Worcestershire sauce to taste

Chopped parsley

1/2 cup finely chopped walnuts

Mayonnaise or white sauce

SPREAD generously on buns. BAKE at 350°F about 10 or 15 minutes.

**NOTE:** *This is another one of those recipes based on how it looks to you, how it tastes. The best advice is, add a little not a lot. You can always add more but you don't want to get into one of those add, add, add merry-go-rounds because you used too much of one ingredient or the other.*

#### **Ham Sparkles**

You will need ham cubes; ham cut into cubes. How many or how much depends on the size of your cookie or baking sheet or sheets. Actually, the amount of ham you'll need depends on how much of these mouth-watering goodies you want or need.

SIMMER 15 minutes:

8 or 10 whole cloves

1 cup water

DRAIN:

1 can of crushed pineapple, to be used later

COMBINE:

1 cup brown sugar

Liquid from above, plus juice off pineapple

BOIL until mixture forms soft ball when dropped into cold water.

PUT ham cubes and crushed pineapple on cookie sheet. POUR over syrup that you've just made. PUT in hot oven, about 400°F, 6 to 8 minutes until glazed.

#### **Rio Grande Dip**

2--1 pound cans or 4 regular cans pork and beans, sieved

1/2 cup sharp cheddar cheese, shredded

1 teaspoon garlic salt

1 teaspoon chili powder

Dash cayenne pepper

2 teaspoons vinegar

2 teaspoons Worcestershire sauce

1/2 teaspoon liquid smoke, optional  
COMBINE and heat. PUT in chafing dish and top with crumbled bacon. SERVE with corn chips. Makes about 4 cups.

### **Antipasto**

PARBOIL:

2 cups carrots

2 cups celery

MIX with:

8 tablespoons oil

4 cans packed in water tuna fish, drained

1 large catsup

1 bottle chili sauce

2 cups sweet mixed pickles

2 cups green stuffed olives

2 cups button mushrooms

STORE in fridge. Makes about 6 pints.

### **From Casseroles...Entrees...Side Dishes:**

#### **Cranberry Salad**

BRING to a boil:

3/4 cup water

1 1/2 cups sugar

ADD:

1 pound fresh cranberries--boiled until they pop open

DISSOLVE:

1 package lemon jello in 3/4 cup hot water

ADD to cranberries and COOL.

THEN ADD:

1 cup diced celery

1 cup finely cut up marshmallows

1/2 cup nut meats

POUR in mold, and CHILL. It will set so that it will come out of the mold.

***Note:** For as long as da ol' mon Caj cares to remember, this dish was always on the table at holiday meals. No, you guessed it, it wasn't his favorite, even though his Mother thought it was the best taste-treat to come down the pike in years. And, even though this meant it was going to be served, as soon as young Caj was old enough to fill his own plate, he quickly passed it on when it landed in front of him at the table. That's the tale, now give it a try, take a vote, Caj or his Mother.*

#### **Vegetable Salad**

2 1/4 cups tomato juice

1 small clove garlic

1 small onion, minced

3 carrots

3 stalks celery, diced

SIMMER for 10 minutes and ADD 2 tablespoons vinegar, 2 tablespoons juice of stuffed olives, salt and pepper, one package lemon jello, 8 to 12 stuffed olives. ADD a can of shrimp or crab if desired. POUR into mold and CHILL.

*That's the way it was written, that's the way you get it. Good luck, it's really an easy recipe to follow.--Caj.*

## **Chiliburger Supper**

Ground Beef

1 can chili beef soup

1 can tomato soup or tomato sauce

1 cup macaroni, cooked

Garlic powder or garlic salt

Grated or sliced cheese

*Instant Replay: "That's the way it was written, that's the way you get it. Good luck, it's really an easy recipe to follow," Caj.*

## **From Cakes...Bars...Specialty Breads:**

### **Devil Food Cake**

2 cups sugar--3 cups

1/2 cup butter--3/4 cup

2 eggs--3

1/2 cup cocoa--3/4 cup

1/2 cup hot water--3/4 cup

1 cup milk--1 1/2 cups

1 teaspoon baking soda--2 teaspoons

2 cups flour--3 cups

2 teaspoons vanilla--3 teaspoons

CREAM sugar and butter. ADD eggs and beat well. MIX cocoa and hot water to a smooth paste and MIX with the 1st mixture. ADD milk and vanilla alternately with dry ingredients. BAKE 350°F for 25 to 30 minutes. MAKE 2 layers or 9x13 cake pan.

***Note:** Measurements on the left are for increasing this recipe by one-half. All depends on how large a cake you need when you're in your baking mode. Hmmm...another decision.*

### **Cream-Cheese Glaze for Devil Food Cake**

*Or, any other cake for that matter.*

1--3 ounce package cream cheese, softened

3 tablespoons shortening

1 1/4 cup powdered sugar

1/2 teaspoon vanilla

1 tablespoon white corn syrup (optional)

BEAT until creamy and spreading consistency.

## **Essie's Cobbler**

*Golden cake-like topping rises to the top during baking; fruit and juice go to the bottom. Serve warm with big pitcher of cream.*

1/4 cup soft butter

1/2 cup sugar

1 cup sifted Gold Medal Flour

2 teaspoons baking powder.

1/4 teaspoon salt

1/2 cup milk

Drained raspberries, blueberries or sliced peaches from No. 2 can

1/4 to 1/2 cup sugar (depending on fruit)

1 cup fruit juice

HEAT oven to 375°F. CREAM butter, sugar until light and fluffy. SIFT together flour, baking powder, salt and ADD to creamed mixture alternately with milk.

BEAT until smooth. POUR in greased 10x5x3 loaf pan, or greased 1 1/2 quart casserole. SPOON drained fruit over batter. SPRINKLE with sugar, juice. BAKE 45 to 50 minutes. SERVE with cream, whipped cream or whipped ice cream.

***From Cookies:***

## **Chocolate Crinkles**

1/2 cup corn oil

4 squares (4 ounces) unsweetened chocolate, melted

2 cups sugar

4 eggs

2 teaspoons vanilla

1/2 teaspoon salt

2 cups flour, sifted

2 teaspoons baking powder

1 cup confectioners' sugar

MIX oil, chocolate, sugar. BLEND in 1 egg at a time until well mixed. ADD vanilla.

STIR in salt, flour, baking powder. CHILL several hours or overnight. HEAT oven

to 350°F. DROP teaspoonful of dough into confectioners' sugar. ROLL around

and SHAPE into a ball. PLACE about 2-inches apart on greased baking sheet.

BAKE 10 to 12 minutes. Makes about 50 of another one of Caj's favorite cookies.

*Oh my, yes, it certainly does.*

## **Oatmeal Cookies**

3/4 cup shortening

1 cup brown sugar, packed

1/2 cup sugar

1 egg

1/4 cup water

1 teaspoon vanilla

MIX until creamy.

ADD:

1 cup flour

1/2 teaspoon salt  
1/2 teaspoon baking soda  
1 teaspoon cinnamon  
1/2 teaspoon nutmeg  
1/4 teaspoon cloves

STIR in:

3 cups oats

1 cup raisins

BAKE on greased sheet at 350°F, 12 to 15 minutes.

### **Magic Cookies**

2 egg whites

2/3 cup sugar

Pinch of salt

1 teaspoon vanilla

1 cup mint chocolate chips

1 cup chopped nuts

BEAT egg whites to soft peaks and GRADUALLY add sugar. BEAT to stiff peaks and ADD rest of ingredients. DROP by teaspoonful onto foil covered cookie sheets. PLACE in 350°F preheated oven. TURN heat off, LEAVE in oven overnight, THEN remove.

# Miz Amy

*"There are more recipes than you can make in a year from Miz Amy. Yep, you guessed it, this is only a small sampling," da ol' mon Caj.*

## **From Rolls...Pancakes:**

### **Home Made Syrup**

2 cups sugar

1/2 cup cold water

1 cup boiling water

1/4 teaspoon vinegar

1/2 teaspoon vanilla

IN skillet, MIX, sugar, cold water. COOK while stirring 'til caramel color.

REMOVE. GRADUALLY add boiling water. BOIL 3 minutes. STIR in vinegar and vanilla.

### **Georgia Raised Biscuit**

1 package yeast

2 cups warm water

5 cups flour

1 teaspoon salt

1 tablespoon sugar

1/2 cup shortening

Oleo, melted

SPRINKLE yeast over water. LET stand. SIFT flour, salt, sugar. CUT or mash in shortening and yeast. ADD flour for soft dough. KNEAD and ROLL 1/4 inch thick.

SPREAD with oleo. CUT OUT with juice can. TOP 1/2 rounds with other half.

PRESS together. LET rise. BAKE 425°F--10 minutes.

### **Cinnamon Rolls**

*Make Georgia Raised Biscuit dough (from above recipe).*

3 tablespoons oleo, melted

1/2 cup sugar

1 1/2 teaspoons cinnamon

ROLL dough to rectangular sheet 1/4 inch thick. SPREAD with oleo. SPRINKLE with sugar-cinnamon mix. ALLOW oleo to absorb sugar. ROLL like jelly roll and

CUT in 1 inch slices. BAKE in well greased pan or muffin tins at 375°F for 10 minutes. Can SPRINKLE with raisins or nuts with sugar-cinnamon mix.

### **Cinnamon Rolls (using canned biscuits)**

1 can biscuits

Melted oleo

Sugar and Cinnamon mixture

DIP biscuits in melted oleo (one side or both). DIP in sugar, cinnamon. PLACE overlapping in greased pan. BAKE, 'til done.

## Thank You for previewing this eBook

You can read the full version of this eBook in different formats:

- HTML (Free /Available to everyone)
- PDF / TXT (Available to V.I.P. members. Free Standard members can access up to 5 PDF/TXT eBooks per month each month)
- Epub & Mobipocket (Exclusive to V.I.P. members)

To download this full book, simply select the format you desire below

