

# Forgotten Classic Recipes That Are Still Amazing Today

## Old South Leftover Turkey Casserole

This is a recipe my mom used to make after Thanksgiving or whenever we had leftover cooked turkey. It's a perfect quick weeknight meal.

*Serves 4-6 | Prep. time 10 minutes | Cooking time 20 minutes*

### **Ingredients**

- Butter or cooking spray for greasing
- ½ cup melted butter
- ½ cup onion
- ½ cup green peppers, chopped and seeded
- 3 tablespoons flour
- 3 cups milk
- ½ pound egg noodles, uncooked
- 1 tablespoon poppyseeds
- 1 teaspoon salt or to taste
- ⅛ teaspoon red pepper flakes or to taste
- ¼ cup diced pimientos
- 3 cups diced cooked turkey
- 2 tablespoons shredded Parmesan cheese

### **Directions**

1. Preheat the oven to 350°F (177°C). Grease a 9x9-inch baking dish with butter or cooking spray.
2. Heat the butter over medium heat in a medium saucepan or skillet.
3. Add the onion and pepper and stir-cook until softened and translucent.
4. Add the flour and stir the mixture. Add the milk and stir-cook until the mixture is thickened.
5. Add the noodles and poppyseeds and stir the mixture. Season with red pepper flakes and salt to taste.
6. Mix in the pimientos and cooked turkey.
7. Add the turkey mixture to the greased baking dish and cover with foil.
8. Bake for about 45 minutes until cooked well and noodles are soft.
9. Remove the foil, top with the Parmesan cheese, and bake uncovered for 8–10 minutes.
10. Serve warm.

### **Nutrition per serving**

Calories 751, fat 36 g, carbs 58 g, sugar 12 g,  
Protein 47 g, sodium 806 mg

# Sweet Stuffed Cabbage Casserole

I don't even think I have to say anything about this incredible casserole because almost everyone knows it and because the photo says it all. This is my go-to cabbage roll recipe. My mom used to make it a lot when I was growing up. Here again you can use any type of green cabbage, I usually use Savoy cabbage.

*Serves 6 | Prep. time 20 minutes | Cooking time 1 hour 45 minutes*

## **Ingredients**

- Butter or cooking spray for greasing
- 1 large green cabbage head
- 1 ½ pound lean ground beef
- 1 ½ cups rice, cooked
- 1 large egg
- 1 small yellow or white onion, finely diced
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 (28-ounce) can crushed tomatoes
- 1 tablespoon lemon juice
- 1 tablespoon Worcestershire sauce
- 4 tablespoons brown sugar

## **Directions**

1. Preheat oven to 350°F (177°C). Grease a 9x13-inch baking dish with butter or cooking spray.
2. Bring a large pot of salted water to a boil. Gently add the cabbage and cook for 15 to 20 minutes until it leaves start to peel.
3. Transfer the cabbage to an ice bath, let it cool down for a few minutes, then drain it.
4. Peel some of the cabbage leaves, discarding their hard stems.
5. Mix the beef, rice, egg, onion, salt, and pepper in a large mixing bowl until well combined.
6. Spoon ¼ cup of the mixture into the base of a cabbage leaf, fold the sides into the middle, then roll it forward to fold it and set it aside.
7. Repeat the process until you finish the meat mixture. Reserve the remaining cabbage for another use.
8. Combine the tomatoes, lemon juice, Worcestershire sauce, sugar, salt, and pepper in a large mixing bowl.
9. Pour half the mixture into a deep baking dish. On top of it, place the stuffed cabbage, then pour the remaining sauce on top.
10. Cover the casserole with foil and bake for 1 hour and 15 minutes.
11. Remove the foil and bake for another 10 to 15 minutes until the sauce thickens.
12. Serve hot.

## **Nutrition per serving**

Calories 414, fat 24 g, carbs 35 g, sugar 17 g,  
Protein 17 g, sodium 754 mg

# Layered Chocolate Cake

You'll have fun making this old-fashioned cake. The layers must be baked individually, so that is the most time-consuming part. When assembling, keep wooden skewers on hand, and don't hesitate to spoon the frosting back on as it melts.

*Serves 12 | Prep. time 15 minutes | Cooking time 30 minutes*

## **Ingredients**

### Cake

- 1 cup butter, softened
- 1¾ cups sugar
- 5 large eggs, beaten
- 1 teaspoon vanilla extract
- 3½ cups self-rising flour
- Milk as needed

### Icing

- 3 cups sugar
- ¾ cup cocoa powder
- ¼ teaspoon salt
- 1 ⅔ cups evaporated milk
- 1 teaspoon vanilla extract
- ½ cup butter

## **Directions**

1. Preheat the oven to 350°F (177°C) and grease as many 9-inch round cake pans as you have.
2. Cream the butter and sugar and add the eggs and vanilla. Mix well.
3. Add the flour alternately with milk, stirring just to combine, until you have a good cake batter consistency.
4. To each cake pan, add ½ cup of batter and bake for about 8–10 minutes. As they are ready, set the layers between moist tea towels. Continue until all the batter is cooked.
5. For the icing, combine sugar, cocoa, and salt in a large, heavy saucepan. Add the milk and mix well. Cook on medium, stirring frequently until the mixture reaches a full rolling boil. Bring to a softball stage without stirring.
6. Turn off the heat, then add vanilla extract and butter and mix well.
7. To assemble, your cakes and icing can be slightly warm. Lay out a cake layer and cover it with a layer of frosting. Repeat, securing the layers with wooden skewers as necessary.
8. Poke holes in the cake so the icing soaks in. Spoon any melted icing back onto the cake as you go.
9. Continue until all the layers are stacked and iced.

## **Nutrition per serving**

Calories 729, fat 29 g, carbs 114 g, sugar 83 g,  
Protein 10 g, sodium 287 mg

# Peach Streusel Coffee Cake

If the aroma of this cake baking in the oven doesn't take you back to your childhood, nothing will! With a sweet peach layer over a moist white cake and a hearty streusel topping, this cake is a real treat.

*Serves 12 | Prep. time 20 minutes | Cooking time 60 minutes*

## **Ingredients**

### Cake

- 1 pound peaches, peeled and sliced
- 2 cups granulated sugar, divided
- $\frac{3}{4}$  cup butter at room temperature
- 2  $\frac{1}{2}$  cups all-purpose flour
- 1 egg
- 2 teaspoons vanilla extract
- 2 teaspoons baking powder
- $\frac{1}{2}$  teaspoon baking soda
- $\frac{1}{2}$  teaspoon kosher salt
- 12 ounce can evaporated milk

### Topping

- $\frac{3}{4}$  cup all-purpose flour
- $\frac{3}{4}$  cup light brown sugar
- 1 teaspoon ground cinnamon
- 6 tablespoons butter

## **Directions**

1. Preheat the oven to 350°F (177°C) and butter a 9-inch springform pan.
2. In a medium saucepan, combine the peaches with  $\frac{1}{2}$  cup sugar and cook on low, stirring frequently, until the sugar is dissolved.
3. In a mixing bowl, beat the butter and the remaining 1 $\frac{1}{2}$  cups of sugar until light and fluffy.
4. Add the egg and vanilla and mix well.
5. Combine the dry ingredients in a separate bowl and gradually add them to the batter, alternating with the evaporated milk.
6. Spread the batter evenly in the prepared pan and top with the cooked peaches. Bake for 40 minutes.
7. Prepare the topping by combining the ingredients and mixing until a sandy texture is formed.
8. After 40 minutes, add the streusel topping over the peaches. Bake for 20–25 more minutes, or until a tester inserted in the center comes out clean.
9. Cool at least half an hour before serving.

## **Nutrition per serving**

Calories 477, fat 21 g, carbs 67 g, sugar 42 g,  
Protein 5 g, sodium 458 mg

# Pumpkin Pie

A perfect addition to any Thanksgiving feast, this pumpkin pie is so simple to make and the perfect ending to any meal. Garnish it with some sweetened whipped cream, if you like.

*Serves 8 | Prep. time 5 minutes | Cooking time 1 hour*

## **Ingredients**

- 1 (9-inch) plain pastry pie shell
- 2 eggs, lightly beaten
- 2 cups pumpkin puree
- $\frac{3}{4}$  cup sugar
- $\frac{1}{2}$  teaspoon salt
- 1 teaspoon cinnamon
- $\frac{1}{2}$  teaspoon ground ginger
- $\frac{1}{4}$  teaspoon ground cloves
- 1 (12 ounces) can evaporated milk

## **Directions**

1. Preheat the oven to 425°F (218°C).
2. In a mixing bowl, combine all the ingredients together.
3. Pour the mixture into a pie shell.
4. Bake for 15 minutes and then reduce the oven temperature to 350°F (177°C).
5. Continue baking until a knife inserted in the center of the filling comes out clean (about 45 minutes).
6. Let the pie cool before serving.

## **Nutrition (per serving)**

Calories 256, fat 9 g, carbs 40 g, sugar 22 g,  
Protein 6 g, sodium 293 mg

# Fudge Squares

This recipe is one my grandma use to make often. I found in her recipe box with the note of delicious and to make again. From the condition of the paper magazine clipping, I'd say it was either a well-loved recipe, or it came from sometimes in the 1600s!

Serves 12 | Prep. time 10 minutes | Cooking time 30 minutes

## Ingredients

- 2 squares unsweetened chocolate
- $\frac{3}{4}$  cup sifted pastry flour
- $\frac{1}{2}$  teaspoon baking powder
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{3}$  cup vegetable shortening
- 1 cup sugar
- 1 teaspoon vanilla
- 2 eggs
- $\frac{1}{3}$  cup dates, finely chopped
- $\frac{1}{3}$  cup walnuts

## Directions

1. Preheat the oven to 350°F (177°C) and coat an 8-inch square baking pan with butter or cooking spray.
2. Melt the chocolate in a double boiler.
3. Sift the flour with the baking powder and salt.
4. In a separate bowl, beat the shortening with the melted chocolate. Gradually add the sugar and vanilla.
5. Add the eggs and beat until fluffy. Stir in the flour, dates, and walnuts.
6. Bake for about 30 minutes, or until the squares start to pull away from the edges of the pan.

\*\*\*These recipes and more are found in Louise Davidson's *Forgotten Recipes 5-Cookbook Set: Slow Cooker - Casserole - Cake - Pie - Square and Bar*. To get your copy, click on the cover below or click [here](#).

