RGEA NORTH CAROLINA RETIRED GOVERNMENT EMPLOYEES ASSOCIATION

FESTIVE FAVORITES

A COLLECTION OF RECIPES FROM THE RGEA COMMUNITY



NORTH CAROLINA RGEA
RETIRED GOVERNMENT EMPLOYEES ASSOCIATION

A Message from the Executive Director

Every recipe has a story. It reflects the people who shared it, the traditions that shaped it, and the care that went into creating something worth passing along.

Your years in public service have a story as well. The communities you served, the lives you touched, and the institutions you strengthened were built through dedication, hard work, and a commitment to something larger than yourself. RGEA embraces and encourages this story telling on behalf of members as it is so important to build the truest narrative of what public service means.

Just as sharing a favorite recipe preserves a tradition for future generations, sharing the story of your service helps others understand the ingredients that built stronger communities across North Carolina. Those who follow may create their own version, but they will do so using many of the same values you helped establish.

Thank you for your service and for sharing your recipes with us. May this cookbook bring joy, memories, and fellowship throughout the holiday season. Wishing you Happy Holidays from the entire RGEA Staff and Board!

Sincerely,

Tim O'Connell
RGEA Executive Director



RECIPES

THE SWEET

5 SWEET POTATO CASSEROLE

7 FLUFFY CONGEALED SALAD

7 WATERGATE SALAD

8 FRENCH BREAKFAST PUFFS

10 BEST CHOCOLATE CHIP AND WALNUT COOKIES

11 MOTHER-IN-LAW'S PECAN PIE

12 EASY PUMPKIN PIE

13 ICEBOX FRUITCAKE

13 PINK SALAD

14 CRANBERRY-APPLE CASSEROLE

16 CHOCOLATE CHIP POUND CAKE

18 KEY LIME POUND CAKE

21 RUSSIAN TEA

22 GRANNY'S CHOCOLATE CHESS PIE

23 BUTTER PECAN POUND CAKE

24 ICED HOLIDAY SUGAR COOKIES

26 HOT FRUIT CASSEROLE

26 BUTTERCREAMS

27 HOT CURRIED FRUIT

27 ORANGE-CRANBERRY RELISH

29 EASY COCONUT MACAROONS

30 CRANBERRY SQUARES

31 COCONUT CREAM PIE

32 ONE-BOWL VEGAN COCONUT CAKE

34 PECAN ROUND COOKIES

35 SUGAR AND SPICE PECANS

36 MOLASSES COOKIES

THE SAVORY

39 BRUNSWICK STEW

40 TOMATO BRUSCHETTA

42 CREAMY-DREAMY SPINACH, ONION, AND BACON DIP

43 TURKEY MEATLOAF

44 ZUCCHINI BREAD

47 CHICKEN FRITTERS WITH SNEAKY VEGGIES

48 JIM'S FAMOUS COLLARDS CASSEROLE

49 JIM'S 30-MINUTE COLLARDS

50 CORNBREAD DRESSING

51 PEA SALAD

51 SOUTHERN PEAR SALAD

52 CRANBERRY HOT PEPPER JELLY

55 HASH BROWN TOMATO BREAKFAST CASSEROLE

56 SLOW COOKER GRITS

57 AUNT KK'S SQUASH CASSEROLE

57 CORN DIP

58 LATKES/POTATO PANCAKES

59 BREAKFAST SAUSAGE AND EGG CASSEROLE

59 JEZEBEL SAUCE

60 EXTRA GOOD MASHED POTATOES

61 JALAPEÑO CORNBREAD

63 TURKEY, HAM & CHEESE PARTY ROLLS

64 QUICK SOURDOUGH BREAD

65 VEGAN WALNUT GLUTEN STEAK

65 CHICKEN MARINADES

Recipes appear as submitted by the RGEA community, with light edits for clarity and consistency.
Recipes have not been tested by RGEA, so results may vary.



The Sweet



"This family recipe is always delicious and loved for the holidays. It's one of our favorites!"

SWEET POTATO CASSEROLE

SUBMITTED BY:
BRENDA W. MOORE

INGREDIENTS:

3 cups boiled sweet potatoes
1 cup sugar
½ tsp. salt
½ stick butter
½ cup sweet milk
2 eggs
1 tsp. vanilla flavoring

TOPPING INGREDIENTS:

1 cup brown sugar
1 cup chopped pecans
½ cup flour
½ stick butter

METHOD:

1. Preheat oven to 300°F.
2. Cream sugar and butter.
3. Add eggs and beat.
4. Add remaining ingredients. Beat until mixed.
5. Pour into 9x13-inch casserole dish.
6. Mix brown sugar, pecans, flour, and butter until crumbly, and sprinkle over potato mixture.
7. Bake for 35 minutes.


Watergate
Salad

FLUFFY CONGEALED SALAD

SUBMITTED BY: MARILYN BROADWELL KLINGER

INGREDIENTS:

2 pkgs. Jell-O (flavor will determine color of salad: cherry for Christmas, orange for Halloween, etc.)

2 cups boiling water

8 oz. cream cheese

1 cup chopped nuts

2 small cans crushed pineapple, drained

1½ cups Cool Whip

METHOD:

1. Beat softened cream cheese.
2. Mix Jell-O and hot water. Add to cream cheese. Mix until cheese dissolves.
3. Chill thoroughly.
4. Add drained pineapple and nuts. Gently fold in Cool Whip.
5. Pour into dish or mold and refrigerate until firm.

Marilyn's Tip: If you use sugar-free Jell-O, pineapple in its own juice, sugar-free Cool Whip, and fat-free cream cheese, this is a great dish for diabetics and dieters.

WATERGATE SALAD

SUBMITTED BY: CATHY SPRUILL, RGEA OFFICE ASSISTANT

INGREDIENTS:

1 box instant pistachio pudding mix

½ cup chopped walnuts

2 cups small marshmallows

1 large container Cool Whip

1 large can crushed pineapple, undrained

METHOD:

1. Mix all ingredients together and refrigerate for at least 3 hours.

FRENCH BREAKFAST PUFFS

SUBMITTED BY: VERA MICHAEL

INGREDIENTS:

½ cup sugar (for batter)

⅓ cup Crisco

1 egg

1½ cups sifted plain flour

1½ tsp. baking powder

½ tsp. salt

¼ tsp. nutmeg

½ cup milk

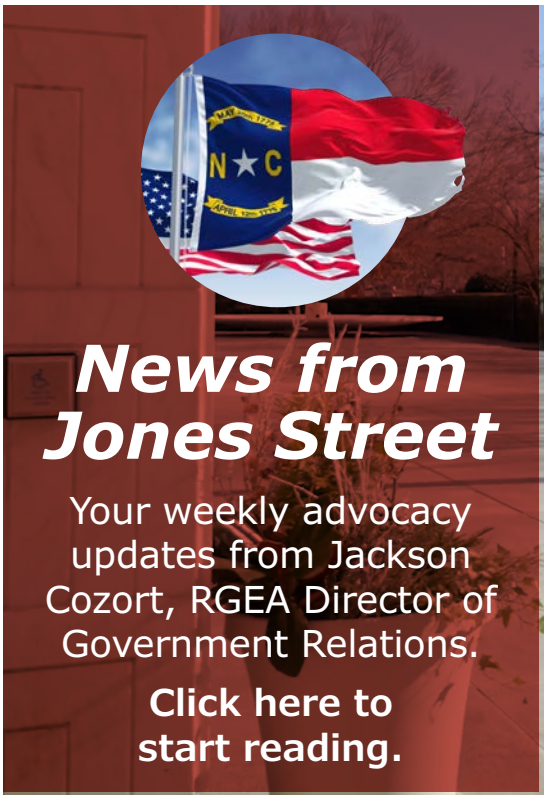
½ cup sugar (for coating)

1 tsp. cinnamon

6 tbsp. butter, melted

METHOD:

1. Preheat oven to 350°F.
2. In a mixer bowl, cream the first ½ cup sugar, shortening, and egg. Sift together flour, baking powder, salt, and nutmeg.
3. Add to creamed mixture alternately with milk, beating well.
4. Fill 12 greased muffin cups ⅔ full.
5. Bake for 20–25 minutes.
6. Mix the remaining sugar and cinnamon.
7. Remove muffins immediately from the oven.
8. Dip muffins in melted butter, then in the cinnamon-sugar mixture until coated.









BEST CHOCOLATE CHIP AND WALNUT COOKIES

SUBMITTED BY: HEDY THEVAOS

INGREDIENTS:

1 cup softened butter
1 cup sugar
1 cup brown sugar, packed
2 eggs, room temperature
2 tsp. vanilla extract
1 tsp. baking soda
2 tsp. hot water
½ tsp. salt
3 cups flour
2 cups chocolate chips
1 cup walnuts, finely chopped

METHOD:

1. Preheat oven to 350°F.
2. Beat butter and sugars until smooth.
3. Add eggs one at a time.
4. Stir in vanilla.
5. Dissolve baking soda in hot water, then add to batter with salt.
6. Add flour and mix thoroughly.
7. Add chocolate chips and walnuts.
8. Drop by spoonfuls about 2 inches apart.
9. Bake for 10–15 minutes until golden brown.



MOTHER-IN-LAW'S PECAN PIE

THIS RECIPE MAKES TWO PIES!

SUBMITTED BY:
JOHN MANDEVILLE

"Received first prize at the 1995 pecan growers' baking competition at the Raleigh farmers market."

INGREDIENTS:

1 stick margarine, melted

1 box light brown sugar

4 eggs, slightly beaten

2 tbsp. light Karo syrup

2 tbsp. water

2 cups pecans

2 frozen pie shells

METHOD:

1. Preheat oven to 350°F.
2. Mix the first five ingredients together in a large bowl.
3. Add pecans and stir well.
4. Pour ingredients equally into the two pie shells.
5. Bake for 40 minutes. Check and make sure that the center is firm.

John's Tip: If your oven runs hot, either turn the heat down a few degrees to 325°F or shield the bottom with a cookie sheet.



EASY PUMPKIN PIE

SUBMITTED BY:
BRENDA WILSON

INGREDIENTS:

1 (15 oz.) can pumpkin puree

2 large eggs

1 (14 oz.) can sweetened condensed milk

1½ tsp. pumpkin pie spice or to taste

1 unbaked 9-inch deep-dish pie shell (or bake crustless in a greased pie pan)

METHOD:

1. Preheat oven to 425°F.
2. Mix and pour into pie shell or greased pie pan.
3. Bake for 15 minutes, then turn heat down to 350°F and bake 35–40 minutes.
4. Done when the middle doesn't jiggle.

ICEBOX FRUITCAKE

SUBMITTED BY: MARILYN BROADWELL KLINGER

INGREDIENTS:

1 lb. graham cracker crumbs

1 large jar cherries, chopped

1 lb. raisins

1 lb. miniature marshmallows

1 lb. chopped nuts

1 cup milk

METHOD:

1. Mix graham cracker crumbs, raisins, nuts and cherries; let stand.
2. Mix marshmallows and milk in double boiler. Dissolve marshmallows completely.
3. Pour hot mixture over dry ingredients; mix thoroughly.
4. Press into large glass dish that has been lightly greased and then refrigerate.

PINK SALAD

SUBMITTED BY: WANDA PAYNE, RGEA BOARD MEMBER

"Growing up, we had little money and a larger family. My mother would make pink salad on special occasions or to take to church. I love cottage cheese to this day because of this dessert."

INGREDIENTS:

32 oz. cottage cheese

1 package strawberry Jell-O

1 can fruit cocktail, drained

1 can mandarin oranges, drained

1 can pineapple tidbits, drained

METHOD:

1. Combine dry Jell-O with cottage cheese. Add remaining ingredients to the cottage cheese. Stir until mixed well. Chill and enjoy.



Have a Story to Share?

Living Power celebrates the members who make RGEA what it is.

Have a hobby, volunteer project, or adventure worth sharing? We'd love to hear from you.

Email contact@rgea.info

CRANBERRY-APPLE CASSEROLE

SUBMITTED BY: WANDA G. WATERS

"Crowd-pleaser to serve with your turkey or ham at Thanksgiving and Christmas that is very festive. At family gatherings, there's some confusion over it being a side or a dessert."

CASSEROLE INGREDIENTS:

3 cups (4-5) Red Delicious apples, unpeeled and thinly sliced

2 cups fresh cranberries

2 tbsp. all-purpose flour

¾ to 1 cup granulated cane sugar (depending on the desired tartness)

½ cup water

TOPPING INGREDIENTS:

1 cup chopped pecans

½ cup light brown sugar

⅓ cup all-purpose flour

1 cup quick-cooking oats

½ cup margarine (1 stick), melted

METHOD:

1. Preheat oven to 325°F.
2. Combine apples and cranberries.
3. Toss with flour and sugar.
4. Spoon into a greased 9x13-inch baking dish.
5. Pour the water down one side of dish.
6. Combine topping ingredients.
7. Spoon or crumble on top of apple-cranberry mixture.
8. Bake 30–40 minutes until mixture is thick and bubbling, and topping browns.
9. Serve warm (or cold). If serving as dessert, add a scoop of vanilla ice cream.

Wanda's Tip: If you fix it for Thanksgiving, buy an extra bag of cranberries because you will want it again at Christmas.

FAN FAVORITE!

Kay Joyce also submitted a recipe for cranberry-apple casserole.

"This is one of my family's favorite recipes. Fun and easy to make and delights every time."





CHOCOLATE CHIP POUND CAKE

SUBMITTED BY: BRENDA W. MOORE

"This recipe is an all-time favorite for the holidays. My children, grandchildren and family love this cake. It's been in my family for a long time!"

INGREDIENTS:

1 box Duncan Hines yellow cake mix

1 (3 oz.) package vanilla instant pudding

1 cup sour cream, room temperature

4 eggs, beaten, room temperature

½ cup oil

½ cup water

1 package Baker's German chocolate bar, grated

1 (6 oz.) package chocolate chips

METHOD:

1. Preheat oven to 350°F.
2. Combine all ingredients except the chocolates and mix well. Batter will be thick.
3. Slowly fold in grated chocolate bar and chocolate chips.
4. Pour into greased tube pan and bake for 50–60 minutes.













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Your RGEA membership includes:

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- ☑ Regional conferences, local outreach gatherings, and volunteer opportunities.
- ☑ Access to a nationwide savings program for discounts on dining, travel, computers, and more.
- ☑ A $10,000 AD&D insurance policy.

And so much more!



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KEY LIME POUND CAKE

SUBMITTED BY: HEDY THEVAOS

CAKE INGREDIENTS:

1 cup softened butter

½ cup Crisco

3 cups sugar

6 large eggs, room temperature

3 cups all-purpose flour

½ tsp. baking powder

⅛ tsp. salt

1 cup milk

1 tsp. vanilla extract

¼ cup key lime juice (this I purchase at the grocery store)

KEY LIME GLAZE:

1 cup powdered sugar

2 tbsp. key lime juice

½ tsp. vanilla extract

Hedy's Tip: Place a round of waxed or parchment paper at the bottom of the pan to make removal easier.

METHOD:

1. Preheat oven to 325°F.
2. Grease and flour 10-inch tube pan.
3. Beat butter and Crisco at medium speed. Gradually add sugar, beating at medium speed until light and fluffy. Add eggs one at a time, beating just until blended after each addition.
4. Stir together flour, baking powder, and salt to blend. Add to butter mixture alternating with milk, beginning and ending with flour. Beat at low speed just until blended after each addition. When you have finished, stir in the vanilla and the lime juice. Carefully pour batter into pan, gently turning the pan as you spoon.
5. Bake for 1 hour and 15 minutes to 1 hour and 20 minutes or until a thin blade in the center comes out clean.
6. Cool in the pan on a wire rack for 20 minutes.
7. Remove the cake from the pan with the center tube still attached and let cool. Separate the cake from the tube once cool.
8. After cake is cooled, prepare lime glaze by whisking ingredients together until smooth. Drizzle over the top of cake.
9. Freezing or chilling cake will make it moister.





RUSSIAN TEA

SUBMITTED BY: FRED DEES

"The leftover juice can be stored in the refrigerator and tastes just as good cold as it does hot. Great summertime drink also!"

INGREDIENTS:

46 oz. orange juice (unsweetened if possible)

24 oz. pineapple juice (unsweetened if possible)

4–6 oz. lemon juice (to taste)

1½ cups sugar

8 cups water

1 tbsp. whole allspice (about the amount you can fit in your cupped palm)

1 tbsp. whole cloves

3 cinnamon sticks

2 family-size tea bags

Fred's Tip: On bitter cold days, this concoction can be spiked with a little bourbon or vodka!

METHOD:

I use three pots, two medium size, and one large to hold all the juices. Can be prepared in 15 to 20 minutes!

Medium-size pots:

1. In the first medium pot, bring 2 cups water, sugar, allspice, cloves, and cinnamon to a boil. Boil for 5 minutes.
2. In the second medium pot, bring 6 cups water to a boil. Remove from heat, add the 2 tea bags, and let steep for 5 minutes.

Larger pot:

3. Pour orange, pineapple, and lemon juice into the pot.
4. Strain the sugar-spice mixture into the large pot. Then pour in the tea and stir.

RGEA NORTH CAROLINA RETIRED GOVERNMENT EMPLOYEES ASSOCIATION

We're on Instagram

Follow **@rgeainfo** for stories, photos, and updates from members across North Carolina.



GRANNY'S CHOCOLATE CHESS PIE

SUBMITTED BY: CINDY AVRETTE, RGEA BOARD MEMBER

INGREDIENTS:

1¼ cups sugar
⅔ cup (small can) evaporated milk
1 tsp. vanilla
3 tbsp. cocoa
2 eggs, beaten
½ stick butter
1 unbaked pie shell

METHOD:

1. Preheat oven to 350°F.
2. Mix sugar and cocoa.
3. Add milk, vanilla, and eggs.
4. Melt butter.
5. Mix all ingredients together.
6. Pour into unbaked pie shell.
7. Bake for 30–40 minutes.



"This is a recipe from my grandmother, and it is always a hit because the cake is so moist and delicious!"

BUTTER PECAN POUND CAKE

SUBMITTED BY: DEBBIE CHURCHILL

INGREDIENTS:

¼ cup powdered sugar

1 box Betty Crocker butter pecan cake mix

¾ cup oil

1 can coconut pecan icing

¼ cup pecans

4 eggs

1 cup water

METHOD:

1. Preheat oven to 350°F.
2. Grease tube pan and sprinkle with powdered sugar and then pecans.
3. Combine cake mix, eggs, oil and water, and mix until smooth. Add icing to batter and mix well.
4. Pour into tube pan and bake for 55 minutes.

ICED HOLIDAY SUGAR COOKIES

SUBMITTED BY: CHERYL BROOKS

"These are the absolute BEST! The sour cream makes all the difference! This recipe makes about six dozen. The amount depends on the sizes of your cookie cutters."

INGREDIENTS:

1 cup shortening

1 cup sugar

1 cup sour cream

3 egg yolks, beaten

1 tsp. vanilla

3 cups sifted flour

1 tsp. salt

1 tsp. baking powder

½ tsp. baking soda

ICING INGREDIENTS:

Powdered sugar

Melted butter

Vanilla

Almond flavoring

METHOD:

1. Preheat oven to 375°F.
2. Cream shortening and sugar thoroughly; add sour cream, egg yolks and vanilla, mixing thoroughly.
3. Sift dry ingredients; add to creamed mixture.
4. Blend well; chill (I always chill overnight).
5. Shape into balls. Work with small portions (keep rest chilled).
6. Roll out dough ⅛ inch thick. Cut with floured cookie cutters.
7. Place on greased cookie sheet. Bake for about 9 minutes, or until slightly brown. (I take them out before they start to brown for best results.)
8. Transfer to cooling rack.

Cheryl's Tip: For the icing, I don't measure the ingredients listed above. I just melt a couple of tablespoons of butter to get started, and add the powdered sugar and remaining ingredients until it tastes like I want. The almond flavoring really adds to the flavor of the icing! Add food coloring as desired.



HOT FRUIT CASSEROLE

SUBMITTED BY: CINDY AVRETTE, RGEA BOARD MEMBER

"A beautiful and delicious side item."

INGREDIENTS:

1 can each, drained:
sliced peaches, pineapple rings, pricot halves, pear halves

1 jar spiced red crabapple rings, drained

1 jar green maraschino cherries, drained (red work too)

2 tbsp. flour or cornmeal

1 cup brown sugar

1 stick butter

1 cup sherry

METHOD:

1. Preheat oven to 350°F.
2. Drain fruit and layer in a casserole dish.
3. Cook flour or cornmeal, brown sugar, butter, and sherry until smooth and thick.
4. Pour over fruit and bake for about 30 minutes, or until bubbly.

BUTTERCREAMS

SUBMITTED BY: SHELIA JONES

INGREDIENTS:

½ cup butter, softened

1 lb. package sifted powdered sugar

2 tbsp. milk

1 tsp. vanilla extract

¼ tsp. salt

COATING INGREDIENTS:

4 (1 oz.) squares unsweetened chocolate

1 tbsp. paraffin wax

METHOD:

1. Cream butter and powdered sugar and stir in milk, vanilla and salt.
2. Chill overnight or until firm.
3. Shape into ¾-inch balls.
4. Melt paraffin and chocolate in a double boiler.
5. Using 2 forks, quickly dip balls until coated.
6. Place on waxed paper and refrigerate until chocolate is firm.

ORANGE-CRANBERRY RELISH

SUBMITTED BY: DERYL DAVIS FULMER, RGEA COMMUNITY LIAISON

INGREDIENTS:

2 cups fresh or frozen cranberries

1 whole orange, seeded and chopped (Do not remove the orange peel.)

¼ to 1 cup sugar, depending on your taste

2 apples, cored but unpeeled

1 cup nuts (walnuts, pecans, etc.)

METHOD:

1. Throw the cranberries, apples, nuts and orange into a food processor or blender using short pulses.
2. Process until it has a coarse texture.
3. Add sugar and then let it sit overnight.

Deryl's Tip: Frozen cranberries allow you to make this recipe anytime during the year. Be sure to wash your fruit before using, and feel free to add ginger, cinnamon, honey, or nutmeg if you'd like—just adjust to your taste!

HOT CURRIED FRUIT

SUBMITTED BY: DOTTIE HUDYMA

"I found this recipe about 30 years ago in a Vocational Association cookbook, and it became a regular holiday side dish for my family—and now for my daughter's family. It works well with holiday dinners and also as a breakfast/ brunch side dish."

INGREDIENTS:

1 (29 oz.) can pear halves

1 (20 oz.) can pineapple chunks

1 (29 oz.) can peach halves

1 (29 oz.) can apricot halves

½ cup butter, softened

1 cup packed brown sugar

1 tbsp. cornstarch

1½ tsp. curry powder

METHOD:

1. Preheat oven to 350°F.
2. Drain fruit well and arrange fruit in 9x13-inch baking dish.
3. Combine butter, brown sugar, cornstarch and curry powder in small bowl; blend well. Spoon over fruit.
4. Bake 1 hour, basting occasionally.



EASY COCONUT MACAROONS

SUBMITTED BY: DORIS CARVER, RGEA BOARD PRESIDENT

INGREDIENTS:

1 (14 oz.) bag sweetened flaked coconut, such as Baker's Angel Flake

⅞ cup sweetened condensed milk (do not use full can)

1 tsp. vanilla extract

2 large egg whites

¼ tsp. salt

4 oz. semi-sweet chocolate (optional, for dipping)

METHOD:

1. Preheat the oven to 325°F.
2. In a medium bowl, mix together the coconut, sweetened condensed milk and vanilla extract.
3. In mixing bowl of an electric mixer, beat the egg whites and salt until stiff peaks form. Gently fold the egg whites into the coconut mixture.
4. Using a mini ice-cream scoop or two spoons, form heaping tablespoons of the mixture into mounds on the parchment-lined baking sheets, spacing about 1 inch apart.
5. Bake for 23–25 minutes, rotating the pans front to back halfway, until the tops and edges are golden. Let cool on the pans for a few minutes, then transfer to a wire rack to cool completely.
6. If dipping the macaroons in chocolate, melt the chocolate in a microwave-safe bowl at medium power, stopping and stirring at 30-second intervals, until just smooth and creamy. (Alternatively, melt the chocolate in a double boiler over simmering water.)
7. Dip the bottoms of the macaroons in the chocolate, letting any excess drip back into the bowl, and return to the lined baking sheets. Or use a flat-edge cake spatula to smooth chocolate on bottoms for macaroons. Place the macaroons in the refrigerator for about 10 minutes to allow the chocolate to set. The cookies keep well in an airtight container at room temperature for about a week. May be frozen.



CRANBERRY SQUARES

SUBMITTED BY: DEBORAH ROWE

"A rich dessert using fresh cranberries while they're in season."

INGREDIENTS:

1½ cups sugar

2 large eggs

1½ sticks unsalted butter, melted and cooled slightly

1 tsp. almond extract

1½ cups all-purpose flour

2 cups fresh or frozen cranberries

½ cup chopped pecans

Deborah's Tip: The batter will be thick and lumpy, but don't worry—it will smooth during baking.

METHOD:

1. Preheat oven to 350°F.
2. Butter 9-inch square baking pan.
3. Using electric mixer, beat sugar and eggs in a large bowl until thickened, about 2 minutes. Beat in melted butter and almond extract. Add flour and stir until well-blended. Stir in cranberries and pecans.
4. Spoon batter into prepared pan. Bake until tester inserted in center comes out clean, about 1 hour.
5. Transfer to rack and cool completely. Cut into squares and serve.



COCONUT CREAM PIE

SUBMITTED BY: BETH HAMRICK

INGREDIENTS:

2 cups sweetened flaked coconut

½ tsp. salt

2 tsp. vanilla

5 eggs, separated

3 heaping tbsp. flour

3 cups whole milk

¼ stick butter

⅔ cup sugar

1 baked deep-dish pie crust

MERINGUE INGREDIENTS:

5 reserved egg whites

¾ cup sugar

Pinch of cream of tartar

1 tsp. vanilla

METHOD:

1. Preheat oven to 350°F.
2. Separate eggs; set whites aside for meringue.
3. Put water in the bottom of a double boiler.
4. In the top pot, combine salt, egg yolks, flour, milk, and sugar. Mix with a handheld blender.
5. Cook over medium-high heat, stirring, until thickened. Stir in vanilla, butter, and coconut.
6. Let cool, then pour into the baked pie crust.
7. Beat egg whites on high until peaks form. Add sugar, cream of tartar, and vanilla.
8. Spoon meringue onto pie and bake until light brown.

ONE-BOWL VEGAN COCONUT CAKE

SUBMITTED BY: DONNA NIXON

INGREDIENTS:

2½ cups all-purpose flour

2 tbsp. cornstarch

1 tbsp. baking powder

½ tsp. salt

1½ cups granulated sugar

¾ cup avocado oil or other neutral-flavored oil

1½ cups soy or other non-dairy milk

2 tsp. apple cider vinegar

2 tsp. pure vanilla extract or vanilla bean powder

1 tsp. coconut extract

FROSTING INGREDIENTS:

8 oz. vegan cream cheese

½ cup (1 stick) vegan butter, slightly softened

3 cups powdered sugar

1 tsp. pure vanilla extract or vanilla bean powder

1 tsp. coconut extract

1 cup shredded coconut for topping cake

METHOD:

1. Preheat the oven to 350°F and grease two 8-inch cake pans. (Option: I place circles of parchment paper on the bottom of each pan for easy removal, greasing only the sides and seams of the pan.)
2. In a large bowl, add the dry ingredients and vanilla bean powder. Whisk well to combine.
3. Combine the wet ingredients in a medium bowl: non-dairy milk, oil, apple cider vinegar, the coconut extract (and vanilla extract, if you are not using vanilla powder).
4. Pour the liquid ingredients into the bowl with the dry ingredients.
5. Mix with a large spoon until just combined. Don't overmix the batter or your cake won't be fluffy.
6. Pour into prepared pans and bake for 30–35 minutes, until a toothpick inserted in the middle comes out clean.
7. Let the cakes cool in the pan for 10 minutes, then carefully remove them and place them on a cooling rack.
8. Allow the cakes to cool completely before frosting; you can move them to the refrigerator to speed this up.

FROSTING METHOD:

1. Mix frosting ingredients other than shredded coconut with mixer, starting on low and increasing until smooth. If frosting is too runny, chill in refrigerator for 30 minutes or add more powdered sugar.
2. Frost the cake, then sprinkle with shredded coconut and serve.





PECAN ROUND COOKIES

SUBMITTED BY: KATHY B. HILL

INGREDIENTS:

¾ cup shortening

1¼ cup self-rising flour

1¼ cup brown sugar, packed

1 egg

1 stick butter, softened

1 tsp. vanilla flavoring

1 cup chopped pecans

METHOD:

1. Preheat oven to 350°F.
2. Mix all ingredients except pecans. After mixing well, add pecans and mix again.
3. Take a small amount and roll into a ball. Place on slightly greased cookie sheet.
4. Bake 10–12 minutes or until edges are brown.
5. Remove from oven and let cool on sheet for 1–2 minutes. Then remove and place on waxed paper to finish cooling.



SUGAR AND SPICE PECANS

SUBMITTED BY: CLARE STEECE-JULICH

"I've been making these for 40-plus years and sharing them with my friends and family at holiday time."

INGREDIENTS:

¼ cup butter

3 cups pecan halves

½ cup sugar plus 3 tbsp. for later

1 tbsp. cinnamon

½ tsp. ginger

½ tsp. nutmeg

METHOD:

1. In a large skillet melt the butter over medium heat.
2. Stir in the nuts and the ½ cup sugar.
3. Cook, stirring occasionally, until the sugar melts and the nuts turn light brown. This will take 8–15 minutes.
4. In a large bowl, combine the remaining ingredients.
5. Stir in the nuts.
6. Spread onto waxed paper to cool completely. Break nuts apart into clusters.

MOLASSES COOKIES

SUBMITTED BY: KAY JOHNSON MANN

"Some years ago, on a trip to the Mayo Clinic with my husband, I brought this recipe home to North Carolina. The recipe came from Sandy Polletta of Edgewood Bakery, and it became a favorite of ours. She describes these cookies as 'sugary and crispy on the outside, soft and chewy on the inside.'"

INGREDIENTS:

¾ cup shortening

1 cup sugar

¼ cup molasses

1 egg, beaten

2 tsp. baking soda

2 cup flour

½ tsp. ground cloves

½ tsp. ground ginger

1 tsp. cinnamon

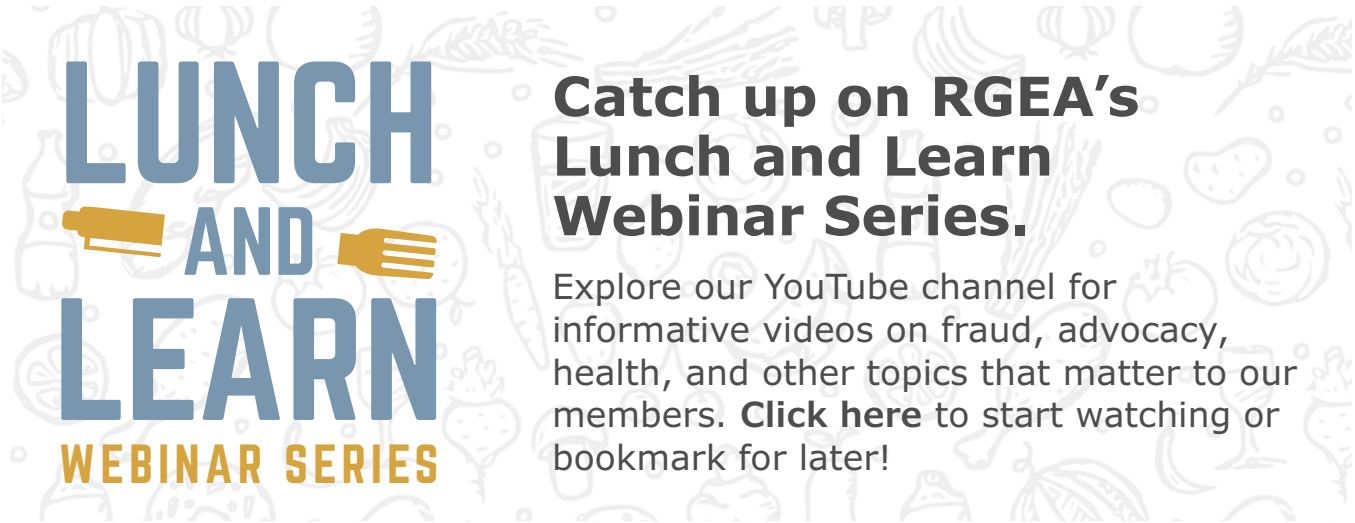
½ tsp. salt

½ cup granulated sugar (to roll cookies in)

METHOD:

1. Preheat oven to 375°F.
2. Melt shortening in large saucepan.
3. Add sugar, egg, and molasses to cooled shortening.
4. Combine dry ingredients in a separate bowl and whisk well. Add to saucepan.
5. Blend until a dough forms, then roll dough into 1-inch balls and roll in granulated sugar. Bake cookies on a lightly greased cookie sheet or parchment paper for 8–10 minutes.
6. Remove the cookies from the pan and let cool on racks.

Kay's Tip: Store these in a tin with a tight lid.
You can place waxed paper between layers in the tin.



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The Savory



BRUNSWICK STEW

SUBMITTED BY: WANDA PAYNE, RGEA BOARD MEMBER

"When I was growing up, my parents were in charge of the annual Hightower family reunion. Every year my dad would make a wash kettle of Brunswick stew. It was so big we had a special stick to stir the stew while it cooked over an open flame. Being the youngest, I was usually stuck stirring the pot."

INGREDIENTS:

1 lb. ground beef

1 lb. ground chicken

1 lb. ground pork

1 can corn

1 can green peas

1 medium onion

10 oz. A-1 steak sauce

10 oz. Heinz 57 sauce

5 oz. Worcestershire sauce

5 oz. ketchup

10 oz. barbecue sauce

Dash of liquid smoke

Salt and pepper to taste

METHOD:

1. Brown and drain meats.
2. Dice onion and set aside.
3. In a slow cooker, combine the meat, onion, and the remaining ingredients.
4. Let simmer for 1–2 hours on high.

TOMATO BRUSCHETTA

SUBMITTED BY: JOSEPHINE D. LANIER, RGEA HUMAN RESOURCES AND LOCAL OUTREACH DIRECTOR

INGREDIENTS:

6–8 large Roma tomatoes

½ cup olive oil (more for brushing the bread later)

⅓ cup fresh parsley, chopped

⅓ cup fresh basil, chopped

1 tsp. salt (more to taste if wanted)

2 tsp. black pepper (more to taste if wanted)

⅓ cup minced garlic

1 cup feta cheese or diced mozzarella (the tiny pearls work well also)

Balsamic vinegar

1 loaf Italian bread

METHOD:

1. Dice tomatoes and set aside.
2. Mix all the other ingredients (except the cheese, bread, and vinegar) then toss with the tomatoes and chill several hours or overnight.
3. The next day, cut the bread into ½- to ¾-inch slices and lightly brush with olive oil and toast until lightly brown.
4. Add cheese to the tomatoes and give a good toss.
5. Serve with the toasted bread and vinegar on the side. I always put the vinegar on the side in case someone does not like it.

Jo's Tip: If you do not have fresh herbs, you can use dry—just cut back to ¼ cup each. It's vegan if you leave off the cheese (or swap in diced tofu), gluten-free when served with gluten-free crackers, and diabetic-friendly.

RGEA NORTH CAROLINA RETIRED GOVERNMENT EMPLOYEES ASSOCIATION

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2024 EDITION
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2025 EDITION
View *Table Traditions*





"No Italian party would be complete without this light and fresh appetizer."



CREAMY-DREAMY SPINACH, ONION, AND BACON DIP

SUBMITTED BY: VERA MICHAEL

INGREDIENTS:

1 lb. bacon, cooked and crumbled

1 (10 oz.) package frozen chopped spinach, thawed, and squeezed dry

1 (10 oz.) package frozen chopped onions, thawed, and squeezed dry

3 (8 oz.) packages cream cheese, softened

1 (5 oz.) package shredded parmesan cheese

1 cup shredded mozzarella cheese

½ cup mayonnaise

Corn chips

METHOD:

1. Preheat oven to 350°F.
2. Combine all ingredients except corn chips in a medium bowl.
3. Spoon mixture into a 2-quart baking dish.
4. Let stand for 20 minutes, then bake 30 minutes, or until hot and bubbly.
5. Serve with corn chips. Enjoy.

Vera's Tip: Dip can be made up to two days ahead of time and refrigerated. Let stand 20 minutes before baking.



TURKEY MEATLOAF

SUBMITTED BY:
DERYL DAVIS FULMER,
RGEA COMMUNITY LIAISON

INGREDIENTS:

1 lb. ground turkey

½ cup ketchup

1–2 large eggs

½ cup bread crumbs or oatmeal

½ small onion, chopped

Salt and pepper to your taste

Deryl's Tip: You can add any other flavoring you desire, including a dry soup mushroom/onion mix.

METHOD:

1. Preheat oven to 375°F.
2. Mix ingredients together.
3. Bake for 40–45 minutes.



ZUCCHINI BREAD

SUBMITTED BY: SHIRLEY SNELLING

"I love cooking this for holiday giveaways, and my friends and family love them straight out of the oven with coffee. I hope you enjoy as much as we do."

INGREDIENTS:

3 to 4 cups grated zucchini, drained

¾ cup melted butter

3 cups all-purpose flour

1 tsp. baking soda

1 tsp. baking powder

1 tsp. salt

2 tsp. cinnamon

½ tsp. ginger

¼ tsp. nutmeg

1½ cup sugar

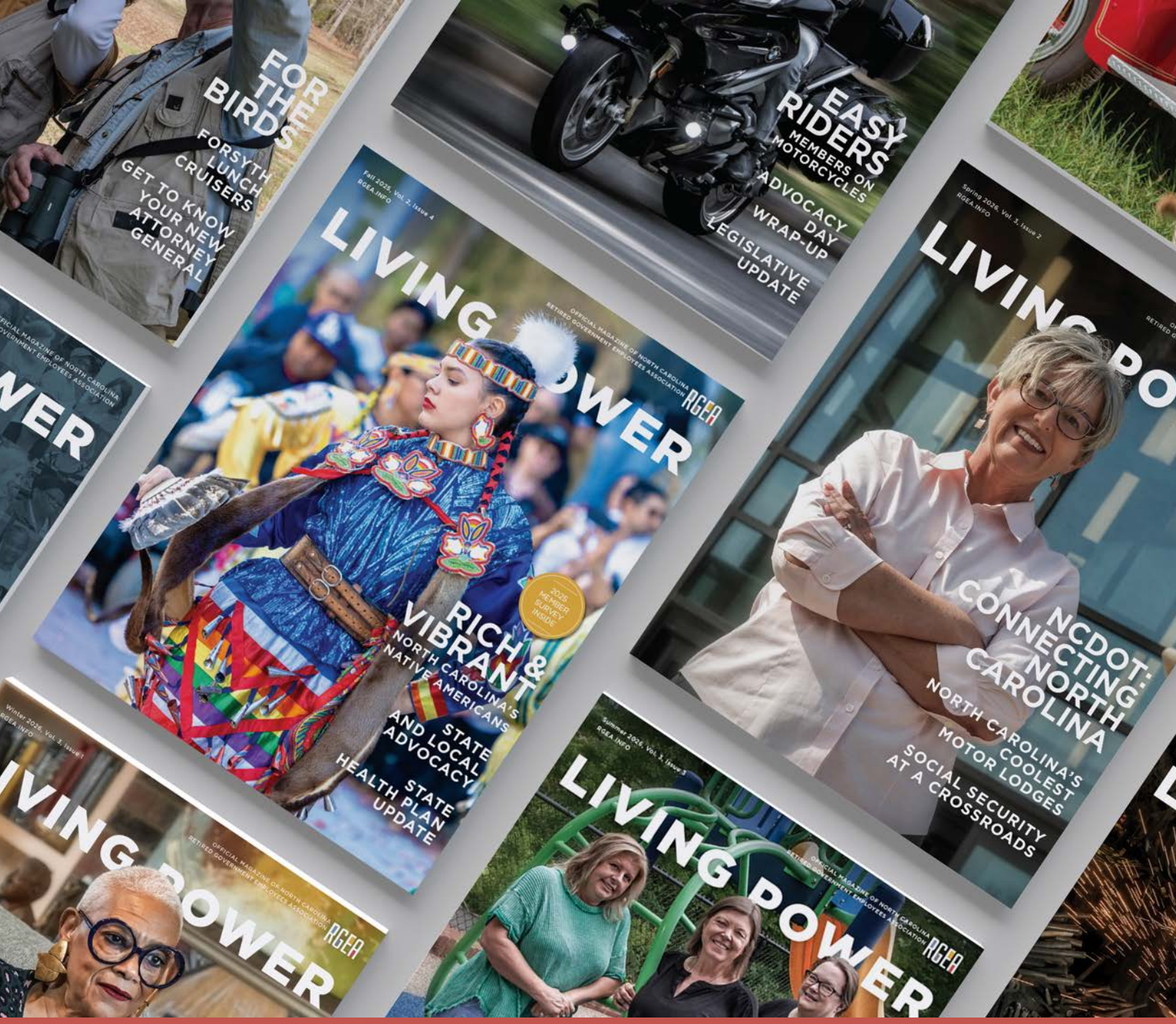
2 eggs

2 tsp. vanilla

Optional: chopped nuts or cranberries

METHOD:

1. Preheat oven to 325°F.
2. Combine all ingredients except zucchini (add last).
3. Spray a muffin pan or 2 (8x4-inch) loaf pans with cooking spray. Pour mixture into pan of choice.
4. Bake in preheated oven until toothpick inserted into center comes out clean, about 40–60 minutes.
5. Cool in pan on a wire rack for 20 minutes. Run table knife around edges to loosen. Invert onto wire rack and let cool completely.



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CHICKEN FRITTERS WITH SNEAKY VEGGIES

SUBMITTED BY: GINA SHELL, RGEA WESTERN NC OUTREACH ASSOCIATE

"This is a common chicken fritter recipe that I supplement with veggies. My doctor called them 'sneaky veggies' because they are hidden inside a dish that kids might like!"

INGREDIENTS:

3 large boneless, skinless chicken breasts, cut into ½-inch cubes

2 large eggs

3 tbsp. mayonnaise

⅓ cup all-purpose flour

1 tbsp. minced garlic (from a jar)

½ tsp. salt, or to taste

½ tsp. pepper

1⅓ cups shredded mozzarella

2 tbsp. light olive oil (for frying)

THE VEGGIES! Here are the things I like to add, though other additions might work also. It's fun to experiment:

1 (8 oz.) jar roasted red peppers, drained and cut into smaller pieces

6 oz. baby spinach, finely chopped

METHOD:

1. Put all ingredients except the oil in a large bowl. Mix well, making sure the flour is mixed in and no longer visible.
2. Cover the mixture with plastic wrap and refrigerate for 1–2 hours or more before frying.
3. Heat the oil in a large pan. Use a large spoon to dip out the amount you want to use for each fritter and place in the pan.
4. Cook the fritters for 3–4 minutes or until the bottom is brown, then flip and cook the other side for 3–4 minutes until brown.
5. You may need several rounds of cooking to use all the mixture; add more oil to the pan as needed.

JIM'S FAMOUS COLLARDS CASSEROLE

SUBMITTED BY: JAMES BRYAN

"This has been a family favorite."

INGREDIENTS:

1 can cream of mushroom soup

1 large onion, diced

1 cup mayonnaise

2 eggs, beaten

2 cups grated sharp cheddar cheese (one 8 oz. package)

4 cups cooked and chopped collards, drained

24 Ritz crackers, crumbled

Butter, for topping

METHOD:

1. Preheat oven to 350°F.
2. Mix first five ingredients in bowl.
3. Fold in the cooked collards.
4. Place in a greased 9x13-inch baking dish.
5. Crush and sprinkle crackers on top and dot with butter.
6. Bake for 30 minutes.





JIM'S 30-MINUTE COLLARDS

INGREDIENTS:

1 cup water

1 cup rice vinegar

1 garlic bulb, minced

2–3 lbs. collards (the larger and greener the leaves, the better)

Salt and pepper to taste

METHOD:

1. Wash, slice thick part of stalk off bottoms, roll the collard leaves, slice lengthwise and then into thin spaghetti strips.
2. Pour water in bottom of pressure cooker pot.
3. Place one third of the garlic and collards in a 6-quart pressure cooker, sprinkle salt and pepper, sprinkle with vinegar and then repeat until pot is full.
4. Pour rest of vinegar over collards.
5. Place on stove and bring the pot to pressure. Cook under high pressure for 3 minutes.
6. Remove from heat and let pressure subside.
7. Drain off liquid.

CORNBREAD DRESSING

SUBMITTED BY: VERNON D. DAUGHERTY, JR.

INGREDIENTS:

4 cups cornbread crumbs

½ tsp. pepper

4 cups white bread crumbs

1 tsp. sage

⅓ cup melted butter

1 egg

½ cup minced onion

1 cup milk

1 cup chopped celery

3 cups chicken or turkey broth/stock

1–2 tsp. salt

METHOD:

1. Preheat oven to 400°F.
2. Mix all ingredients well. If dressing seems dry, add more broth.
3. Bake for 25–30 minutes in a 9x13-inch dish. Use a larger or smaller dish depending on how thick you like it.



PEA SALAD

SUBMITTED BY: KEN HELMS

INGREDIENTS:

1 cup sugar

¾ cup apple cider vinegar

⅓ cup vegetable oil

1 can Le Sueur peas, drained

1 can white shoepeg corn

1 (4 oz.) jar undrained diced pimentos

1 cup bell pepper, diced

1 cup onion, diced

⅓ cup celery, diced

1 tsp. salt

1 tsp. pepper

METHOD:

1. Cook sugar, apple cider vinegar, and vegetable oil in small saucepan until sugar is dissolved, about 5 or 6 minutes.
2. Let cool in a heatproof bowl for 15 minutes.
3. Combine remaining ingredients and add to mixture.
4. Chill for 1–3 hours.

SOUTHERN PEAR SALAD

SUBMITTED BY: ANGELA BERRY

INGREDIENTS:

Canned pear halves (number depends on how many servings; one can usually has about 5)

Mayonnaise (Duke's or similar but not Miracle Whip)

Grated cheddar cheese (best with fresh grated but pre-grated makes it faster)

METHOD:

1. Drain the pears and place on the serving dish.
2. Sprinkle each one liberally with the cheddar cheese and then add a dollop of the mayonnaise.
3. Cover and refrigerate until serving time. While some people will look at this warily, once they bite into it, they'll be hooked!

Angela's Tip: Some people serve it on a bed of lettuce topped with a maraschino cherry.

CRANBERRY HOT PEPPER JELLY

SUBMITTED BY: VERA MICHAEL

INGREDIENTS:

2 green bell peppers, finely chopped

2 red bell peppers, finely chopped

8 jalapeño peppers, finely chopped

½ cup cranberries, finely chopped (optional substitution for some red pepper)

1 package Sure-Jell pectin

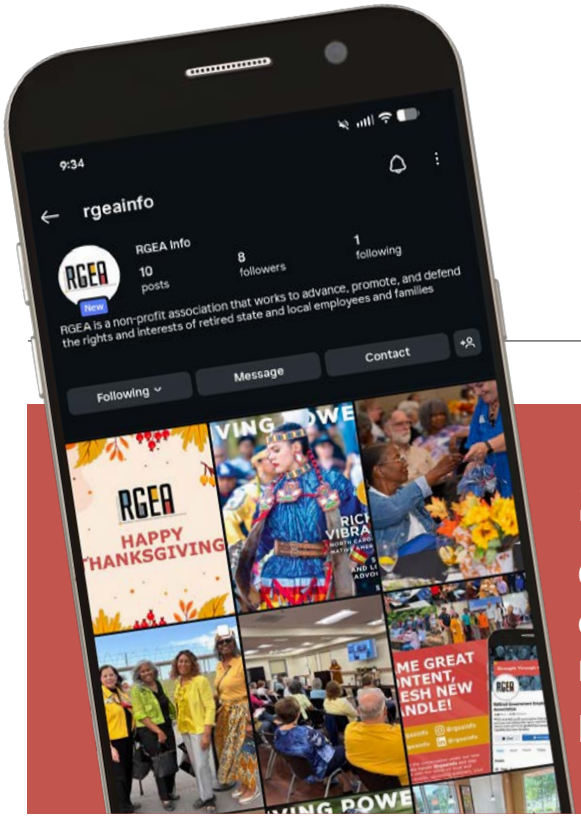
5 cups sugar

1 cup cider vinegar

½ tsp. butter (optional, to reduce foaming)

METHOD:

1. Finely chop peppers and cranberries. Measure 1 cup jalapeños, 1½ cups green bell pepper and 1½ cups red bell pepper; if using cranberries, replace approximately ½ cup of the red bell pepper with cranberries.
2. Combine chopped produce and cider vinegar in a saucepan. Stir in pectin and optional butter.
3. Bring to a full rolling boil over high heat, stirring constantly; boil 1 minute.
4. Add sugar all at once. Return to a full boil and boil exactly 1 minute, stirring constantly. Remove from heat and skim foam.
5. Ladle into sterilized jars, leaving ¼-inch headspace. Apply two-piece lids. Process in a boiling-water bath for 10 minutes.
6. Cool jars upright on a towel and check seals. Refrigerate jars that do not seal.



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"The most popular dish I've ever made! Hash browns take the place of bread."

HASH BROWN TOMATO BREAKFAST CASSEROLE

MAKE A DAY AHEAD FOR BEST RESULTS!

SUBMITTED BY: ELAINE CHRISTOPHER

"We've had the tradition of sharing gifts and brunch in my family with my parents and now my children and grandchildren. Brunch is a lazier time and doesn't require mom to spend the day in the kitchen! We are breakfast lovers, and the menu stays pretty much the same year to year."

INGREDIENTS:

8 frozen hash brown patties

1 cup (or more as desired) fresh baby spinach leaves, torn up

1 lb. breakfast sausage (turkey or pork) crumbled and browned

2½ cups shredded sharp cheddar cheese (divided)

12 eggs, beaten

1½–2 cups whole milk

2 large tomatoes, thinly sliced

1 tsp. salt, or to taste

Freshly ground pepper

¼ cup shredded parmesan cheese

Parsley for garnish

Elaine's Tip: For a complete brunch, serve with muffins, grits casserole, and fresh fruit.

METHOD:

1. Preheat oven to 350°F.
2. Butter a 9x13-inch dish.
3. Layer hash brown patties into bottom of dish.
4. Layer spinach evenly over potatoes.
5. Spread sausage over this.
6. Layer 2 cups of cheddar evenly over the top.
7. In a bowl, whisk together the eggs, milk, salt, and pepper. Pour mixture over casserole mix and pat down the mixture to even it all out and ensure even soaking of egg mixture.
8. Top evenly with sliced tomatoes, followed by remaining cheddar and parmesan cheese. Top with parsley as desired.
9. Cover and refrigerate overnight, or bake right away.
10. Bake for 50–60 minutes or until knife inserted shows no uncooked egg.
11. Let cool 10 minutes and serve.



SLOW COOKER GRITS

SUBMITTED BY: CINDY AVRETTE, RGEA BOARD MEMBER

"A favorite crock pot dish for Christmas morning."

INGREDIENTS:

1½ cups stone-ground grits

6 cups water

2 tsp. salt

2 cups cream

4 tbsp. butter, plus more

12 oz. grated cheddar cheese, plus more

METHOD:

1. Spray slow cooker with non-stick cooking spray.
2. Add grits, water, and salt. Cook on low setting for 7 hours or overnight.
3. Before ready to serve, remove lid and add cream, butter, and grated cheese.
4. Serve with additional butter and grated cheese.

AUNT KK'S SQUASH CASSEROLE

SUBMITTED BY: BOBBY STERN

INGREDIENTS:

3 lbs. yellow squash

½ cup onion, optional

½ cup bread crumbs

2 eggs

1 tbsp. butter

1 tbsp. sugar

1 tsp. salt

½ tsp. pepper

METHOD:

1. Wash, cut, and boil squash until tender.
2. Preheat oven to 375°F.
3. Drain and mash squash. Drain off extra liquid.
4. Add all ingredients to mashed squash.
5. Pour in baking dish sprayed with cooking spray.
6. Bake 1 hour or until firm.

CORN DIP

MAKE TWO DAYS AHEAD FOR BEST RESULTS!

SUBMITTED BY: JUDITH EDWARDS

INGREDIENTS:

3 (11 oz.) cans Del Monte Mexicorn, drained

8 oz. shredded sharp cheddar cheese

1¼ cups mayonnaise

8 oz. Breakstone's sour cream

¼ cup chopped jalapeño peppers (or to taste)

Salt and pepper to taste

METHOD:

1. Mix all ingredients together.
2. Cover and refrigerate overnight.
3. Stir often to incorporate flavors.
4. Serve with corn chips or savory crackers.

FAN FAVORITE!

Sara Langan, RGEA's Administrative Coordinator, also submitted a recipe for corn dip. This one includes diced green chiles for an extra kick.



LATKES/POTATO PANCAKES

SUBMITTED BY: JOANNA FORESTER

INGREDIENTS:

5 large potatoes

1 large onion

2 large eggs

2 heaping tbsp. flour

2 heaping tbsp. matzo meal
(can buy this in most grocery stores)

1 tsp. salt

¼ tsp. pepper

Oil for frying

METHOD:

1. Grate potatoes and onion.
2. Squeeze out any liquids by using paper towels or cotton cloth.
3. Add remaining ingredients, except oil, and mix well.
4. Deep fry by dropping spoonfuls into hot oil.
5. Brown on both sides.
6. Drain on absorbent paper.
7. May be served with applesauce or sour cream.

BREAKFAST SAUSAGE AND EGG CASSEROLE

SUBMITTED BY: PHYLLIS B. BATTS

INGREDIENTS:

1½ lbs. pork sausage

9 eggs, slightly beaten

2 cups milk

1 stick margarine, melted

1½ tsp. dry mustard

1 tsp. salt

9 slices white bread (cut in ¼-inch cubes)

1½ cups grated sharp cheddar cheese

METHOD:

1. Preheat oven to 350°F.
2. Brown sausage, drain well and crumble.
3. Mix eggs, milk, mustard and salt.
4. Toss bread cubes with melted margarine.
5. Lightly grease bottom of a 9x13-inch pan.
6. Spread buttered bread cubes in the bottom of the pan.
7. Sprinkle crumbled sausage over bread and pour eggs and milk mixture over sausage.
8. Sprinkle cheese on top and cover.
9. Refrigerate overnight (covered).
10. Bake next day, uncovered, for 1 hour.

JEZEBEL SAUCE

SUBMITTED BY: BRENDA SUE WILSON

INGREDIENTS:

1 (18 oz.) jar apple jelly

1 (18 oz.) jar pineapple preserves

¼ cup stone-ground mustard

1½ tsp. coarsely ground black pepper

8 oz. refrigerated horseradish or more or less to taste

METHOD:

1. Mix together and store 8 hours in refrigerator before serving so flavors meld.

Brenda's Tip: Serve with cream cheese and crackers. I've been told that it also goes well with shrimp!

EXTRA GOOD MASHED POTATOES

SUBMITTED BY: VERA MICHAEL

INGREDIENTS:

5 lbs. Idaho potatoes, peeled, cooked, and mashed

8 oz. cream cheese, softened

1½ cups sour cream

3 tsp. onion or garlic salt

1–1½ tsp. salt

¼–½ tsp. black pepper

2 tbsp. melted butter

METHOD:

1. Combine all ingredients.
2. Place a slow cooker liner inside the slow cooker and add the mixture.
3. Cover and cook on low for 3–4 hours.

"May be prepared 3–4 days ahead and refrigerated. Reheat in slow cooker on low for approximately 2–2½ hours."





JALAPEÑO CORNBREAD

SUBMITTED BY: REBECCA LAMPHIEAR

"My husband grew up in the Pacific Northwest and prefers the flavor of the Krusteaz brand box mixes, whether sweet or savory. This recipe is adapted from the company's recipe website."

INGREDIENTS:

3 large eggs, lightly beaten

1 (16 oz.) container sour cream

⅓ cup vegetable oil

2 boxes Krusteaz Sweet Corn Muffin & Cornbread Mix

1 bunch green onions, chopped

1 (4 oz.) can diced jalapeño peppers

8 oz. sharp cheddar cheese, shredded

METHOD:

1. Preheat oven to 325°F.
2. Mix eggs, sour cream and oil together in a large bowl. Stir in box mixes and then add rest of ingredients.
3. Pour batter into two lightly greased 12-cup, regular-sized muffin pans.
4. Bake for 30–45 minutes, until light golden brown.



TURKEY, HAM, AND CHEESE PARTY ROLLS

SUBMITTED BY: BELINDA WEIMER, RGEA DIRECTOR OF FINANCE AND OPERATIONS

"When my oldest son became a sheriff's deputy, he often worked on holidays. To accommodate his schedule (he would pop in and out during the day), I would sometimes do a finger food-type spread for our Christmas meal. These party rolls were always one of the favorites, and you can change it up with different meat, cheeses, and spices."

INGREDIENTS:

1 (8 oz.) tube crescent roll dough

12–16 slices deli turkey or ham (or both)

12 slices Colby Jack cheese (or your cheese of preference)

1 stick butter

¼ tsp. garlic powder

2 tbsp. chopped or dried parsley

1 tsp. poppy seeds (optional)

METHOD:

1. Preheat oven to 350°F.
2. Roll out crescent roll dough into 4 rectangles and press together the diagonal seam.
3. On each rectangle, place 3–4 slices of turkey/ham and cheese.
4. Roll up each rectangle. Make sure to roll from one short side to the other. Press the seam together. When done, you will have 4 rolls.
5. Slice each roll into 3 or 4 pieces (depending on how big you want them to be).
6. Spray a 9x13-inch baking pan with cooking spray and place the rolls in the pan.
7. In a small bowl, melt the butter. Once melted, add the garlic powder and parsley. Brush melted butter over the rolls. Sprinkle with poppy seeds if using.
8. Bake for 12–15 minutes until they just start to brown.

QUICK SOURDOUGH BREAD

SUBMITTED BY: DORIS CARVER, RGEA BOARD PRESIDENT

INGREDIENTS:

2 cups warm water (110°F)

3 packages yeast or 1½ tbsp. yeast

⅔ cup sugar

2 tsp. salt

¼ cup oil

6 cups bread flour

METHOD:

1. Preheat oven to 350°F.
2. Proof yeast with water and sugar. Add to mixer, fitted with dough hook.
3. Add oil, salt, and flour one cup at a time until it forms a ball around the hook, mixing at low speed. Continue beating on speed setting 2 for 5 minutes.
4. Grease dough and let rise until doubled, about 1 hour.
5. Punch down and let rest for 10 minutes.
6. Fill 2 greased loaf pans and let rise again. Bake for 25–30 minutes.



VEGAN WALNUT GLUTEN STEAK

SUBMITTED BY: GLEN HUGHES

WALNUT STEAK INGREDIENTS:

1½ cups walnuts

2 cups water

1 tsp. sea salt

1 tsp. onion powder

½ tsp. garlic powder

3 cups gluten flour

¼ cups whole wheat flour

BROTH INGREDIENTS:

10 cups water

½ cups soy sauce, unfermented

1 tsp. sea salt

1½ tsp. onion powder

1½ tsp. garlic powder

¼ cups nutritional yeast flakes

BROTH METHOD:

1. Stir all ingredients well in a large saucepan and bring to a boil.

METHOD:

1. Blend all ingredients except the gluten flour and whole wheat flour until very smooth.
2. Mix gluten flour and whole wheat flour in a large bowl.
3. Add walnut liquid into the gluten mixture. Quickly knead.
4. Cut into 2 portions and shape into logs.
5. Cut 1 to 1½-inch slices and drop into boiling broth. Lightly boil for 30 minutes.
6. Let cool, then remove from the broth.

CHICKEN MARINADES

SUBMITTED BY: DORIS CARVER, RGEA BOARD PRESIDENT

TERIYAKI INGREDIENTS:

⅓ cup soy sauce

3 tbsp. honey

2 tbsp. rice vinegar

1 tbsp. sesame oil

1 tsp. ground ginger

2 garlic cloves, minced

BUFFALO INGREDIENTS:

⅓ cup hot sauce

3 tbsp. melted butter

1 tbsp. Worcestershire sauce

1 tsp. garlic powder

½ tsp. paprika

METHOD:

1. Mix ingredients in a large bag and add chicken.
2. Let rest in refrigerator for 30 minutes.
3. Cook until chicken reaches 165°F.

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December 9, 2026 | 12:30–1:30 pm

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