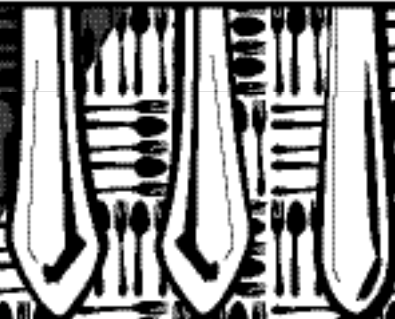
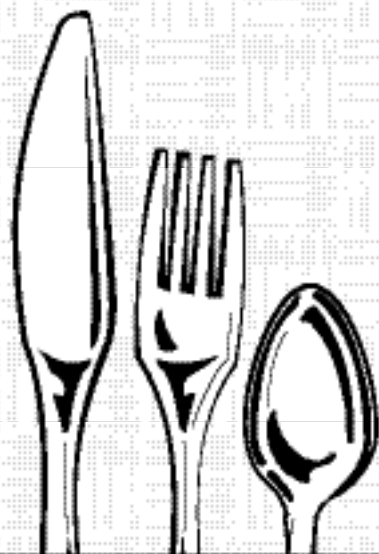




*Cooking with
Dr Pepper® and 7 UP®*





*Cooking with
Dr Pepper® and 7 UP®*

A Compilation of
Recipes Containing
Dr Pepper
and
7 UP Products

Published by the Corporate Communications Department

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ADDITIONAL COOKBOOK ORDERS

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FOREWORD

Years before the Dr Pepper Company and The Seven-Up Company merged, recipes emerged from their testing kitchens. These recipes some dating back to the 1950s have withstood the test of time.

Dr Pepper and 7 UP, although two very distinct soft drinks, lend their own special flavor enhancement to these dishes. Cooks have discovered that the substitution of Dr Pepper or 7 UP achieves more than simply adding liquid; it also adds unexpected flavor and texture.

Unless a recipe specifies that the product be set aside to lose its carbonation, we recommend using Dr Pepper and 7 UP freshly opened. In many cases, the carbonation adds its own special characteristic to the taste and texture of the completed dish.

Diet soft drinks, including Diet Dr Pepper and Diet 7 UP are not suitable in cooking and baking. The sweetness of aspartame-sweetened drinks is diminished by heat. Regular Dr Pepper and 7 UP, however, may easily be used in any cooked recipe without loss of flavoring or sweetness.

The eighth printing of *Cooking with Dr Pepper and 7 UP* retains the majority of the recipes from the seventh edition. For this edition, we found recipes that had been tucked away for many years. We have also added some Dr Pepper "tailgating" recipes prepared by Randy Bray, Executive Chef for Dr Pepper/Seven Up, Inc.

We hope you enjoy the recipes in this eighth edition. Consumer suggestions are always welcome. You may address your comments to:
Consumer Relations

Beverages

SPARKLING PARISIAN PUNCH

1/4 cup orange juice
1 tablespoon Rose sfi grenadine
1 scoop orange sherbet
7 ounces 7 UP, chilled

Combine orange juice and grenadine in a tall glass. Add a scoop of sherbet and slowly pour in 7 UP. Makes 1 serving.

BANANAS 7 UP

4 cups sugar
6 cups water
6 ripe bananas
1-46 oz. can pineapple juice
2-12 oz. cans frozen orange juice concentrate,
thawed and undiluted
1-12 oz. can frozen lemonade concentrate, thawed
and undiluted
2-2 Liter bottles 7 UP

Combine sugar and water in a saucepan; cook, stirring constantly, until sugar dissolves. Cool completely. Puree bananas in an electric blender until smooth. Combine bananas, dissolved sugar mixture, juices and lemonade in a large freezer container (a plastic 1 gallon milk carton works well). To serve, thaw until slushy. Pour into a punch bowl; gently stir in 7 UP. Serve immediately.

Yield: About 60 (6 oz.) servings

Variation: Banana mixture may also be scooped into individual glasses and topped with 7 UP.



Beverages

Beverages

BRANDY SLUSH

- 4 tea bags
- 2 cups boiling water
- 2 cups sugar
- 7 cups water
- 1-12 oz. can frozen lemonade concentrate, thawed and undiluted
- 2 cups peach or apricot brandy
- 7 UP or Diet 7 UP

Combine tea bags and 2 cups water; steep 5 minutes. Remove and discard tea bags; let tea cool. Combine sugar and 7 cups water in saucepan; cook, stirring constantly, until sugar dissolves. Cool. Combine tea, dissolved sugar mixture, juices and brandy in a large freezer container. Freeze until firm. To serve, scoop brandy mixture into stemmed goblets, filling 3/4 full. Fill glasses with 7 UP. Stir gently until slushy. Serve immediately.

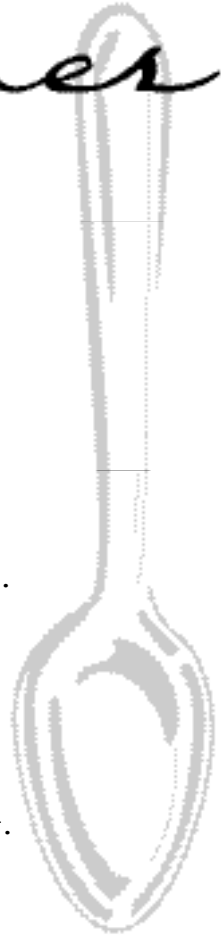
Yield: About 15 servings.

CHERRY FRUIT PUNCH

- 2-.31 oz. packages unsweetened cherry flavored drink mix
- 2 cups sugar
- Juice of 1 lemon
- Juice of 1 lime
- 16 cups water
- 6 cups 7 UP, chilled
- Orange slices, lime slices, maraschino cherries, small slices watermelon

Combine drink mix and sugar in a punch bowl. Add fruit juices and water; stir to dissolve. Stir in 7 UP. Add fruit to float on top.

Yield: 48 (1/2 cup) servings



Beverages

Beverages

CITRUS PUNCH

8 cups freshly squeezed orange juice
4 cups lemonade
1-2 Liter bottle 7 UP
1 teaspoon almond extract

Chill juice, lemonade and 7 UP. Combine all ingredients in a punch bowl; blend well. Serve cold.
Yield: About 20 cups

7 UP COOLER

Juice of 2 grapefruits
Juice of 2 oranges
Juice of 1 lime
1/4 cup sugar
4 cups 7 UP or Diet 7 UP

Combine all ingredients in a large pitcher; blend well.
Serve over ice.
Yield: 3 1... 2 cups

CRIMSON PUNCH

1-76 oz. can tropical punch mix
16 cups (1 gallon) Cherry 7 UP
2-10 oz. packages frozen strawberries, thawed

Prepare drink mix according to package directions.
Combine with Cherry 7 UP and strawberries in a punch bowl; blend well. Serve very cold.
Yield: 96 (1/2 cup) servings



Beverages

Beverages

CITRUS PUNCH WITH LEMONADE CUBES

1-.31 oz. package unsweetened lemonade drink mix
2 2/3 cups pineapple juice
1 1/2 cups orange juice
1 to 1 1/2 cups sugar
4 cups 7 UP

Prepare drink mix according to package directions. Pour over ice cube trays and freeze. Combine remaining ingredients in a large pitcher; stir gently. To serve, place lemonade ice cubes in tall glasses. Fill with punch.

Yield: 8 servings.

GOLDEN FRUIT COOLER

4 cups Diet 7 UP
1 cup orange juice
1/2 cup lemon juice
1/2 cup pineapple juice

Combine all ingredients, blending well. Serve chilled over ice.

Yield: 6 cups

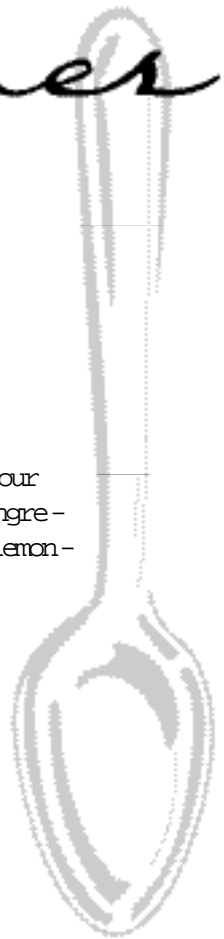
Variation: This can be served hot, using 7 UP instead of Diet 7 UP.

LYNCHBURG LEMONADE

3/4 cup whiskey
3/4 cup triple sec
3/4 cup Mr. & Mrs. Tfi Sweet and Sour Mix
1 1/3 cups 7 UP

Combine all ingredients in a pitcher. Add ice and stir well. Garnish with lemon slices and maraschino cherries, if desired.

Yield: 6 to 8 servings



Beverages

Beverages

MELONADE

- 2 cups sugar
- 2 cups water
- 8 cups cubed watermelon
- 1 cup lemon juice
- 2 cups orange juice
- 7 cups Cherry 7 UP

Combine sugar and water in a saucepan. Cook, stirring constantly until sugar dissolves. Cool. Place half of watermelon in an electric blender; puree until smooth. Transfer to a large bowl and repeat with remaining watermelon.

Add juices and dissolved sugar mixture; stir well. Just before serving, stir in Cherry 7 UP. Garnish with lime slices, small whole strawberries or orange slices.

Yield: 18 cups

ORANGE PUNCH

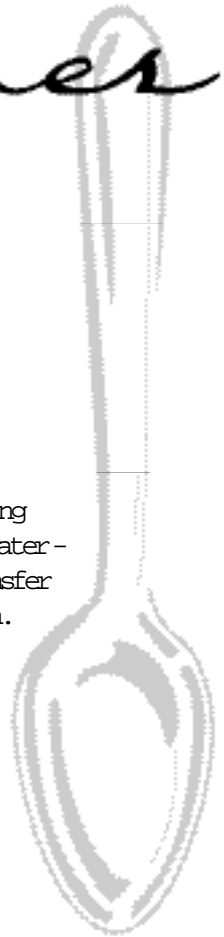
- 2-14 oz. packages orange flavored drink mix
- 10 2/3 cups water
- 2-12 oz. cans 7 UP
- 1/2 cup lemon juice
- 2 cups sugar

Combine all ingredients in a large container; mix well. Serve cold.

Yield: 15 cups

7 UP ORANGE BLOSSOM PUNCH

- 1-6 oz. can frozen orange juice concentrate, thawed
- 1 pint orange sherbet, softened
- 1 quart (32 oz. total) 7 UP, chilled
- 2 cups gin



Beverages

Beverages

PEACH FIZZ

1-16 oz. can sliced peaches, drained
1 1/2 cups peach nectar
2 cups 7 UP

Chill all ingredients well before preparing. Combine peaches and nectar in a blender; process until smooth. Pour into a pitcher. Add 7 UP and stir gently. Serve over ice. Garnish with fresh mint, if desired.

Yield: 4 cups

PEGASUS PUNCH

1/3 cup 7 UP
1/4 cup orange juice
1 to 1 1/2 ounces (2 to 3 tablespoons) bourbon
2 to 3 drops Rose sfi grenadine
1/4 teaspoon Rose sfi lime juice

Combine all ingredients; stir well. Pour over crushed ice.

Yield: 1 serving

PI A COLADA FREEZE

1-46 oz. can pineapple juice
1-12 oz. can frozen lemonade concentrate, thawed and undiluted
4 cups Mr. & Mrs. Tfi Pizaa Colada Mix
2 to 3 cups light rum
7 UP

Combine all ingredients except 7 UP; blend well. Pour into a freezer container; freeze until firm. To serve, scoop frozen mixture into a glass; fill glass with 7 UP. Stir gently until slushy. Must be served immediately.

Yield: Approximately 10 servings



Beverages

Beverages

POLYNESIAN PUNCH

- 1-46 oz. can pineapple juice
- 1-48 oz. bottle cranberry juice cocktail
- 1-12 oz. can frozen lemonade concentrate, thawed and undiluted
- 1-12 oz. can frozen orange juice concentrate, thawed and undiluted
- 4 cups Cherry 7 UP or Regular 7 UP
- Lemon and strawberries for garnish

Combine all ingredients in a punch bowl; mix well.
Serve over ice.
Yield: About 40 (1/2 cup) servings

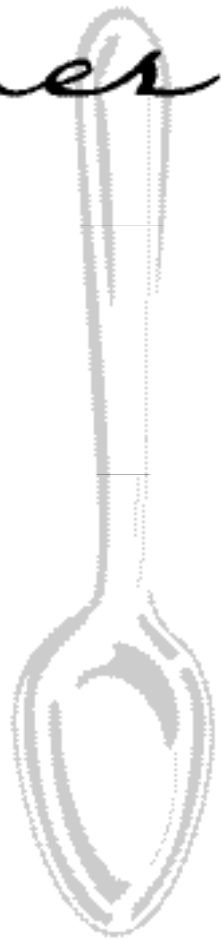
QUICK FRUIT PUNCH

- 1-.31 oz. package unsweetened raspberry flavored drink mix
- 1-.31 oz. package unsweetened cherry flavored drink mix
- 2 cups water
- 1-6 oz. can frozen orange juice concentrate, thawed and undiluted
- 1-6 oz. can frozen lemonade concentrate, thawed and undiluted
- 4 cups Cherry 7 UP or Diet Cherry 7 UP

Combine all ingredients except Cherry 7 UP in a punch bowl;
mix well to dissolve drink mix. Stir in Cherry 7 UP just before serving. Serve over ice.
Yield: 40 (1/2 cup) serving

FROSTY PEP

Place one scoop vanilla ice cream in a tall glass. Gently pour one bottle of very cold Dr Pepper over the ice cream. Stir until the two are well mixed and creamy.



Beverages

Beverages

SHERBET PUNCH

- 16 cups 7 UP, chilled
- 3/4 cup unsweetened grapefruit juice, chilled
- 4 cups lemon sherbet or sorbet
- 4 cups lime sherbet

Combine 7 UP and grapefruit juice in a large punch bowl.
Spoon sherbets into bowl. Let stand about 15 minutes.
Stir gently before serving.
Yield: About 45 (1/2 cup) servings

SINGAPORE SLING

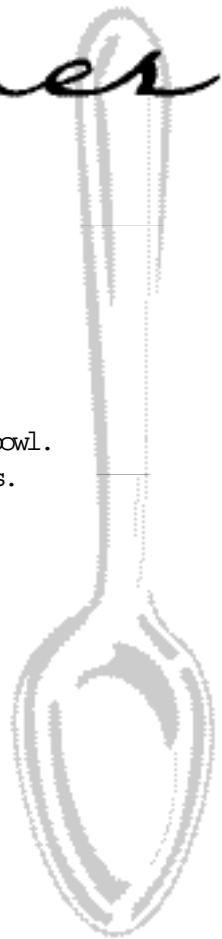
- 2 oz. (1/4 cup) gin
- 1 oz (2 tablespoons) Mr. & Mrs. Tfi Sweet & Sour Mix
- 1/3 cups 7 UP
- 2 to 3 drops Rose sfi grenadine
- 3/4 cup cracked ice

Combine all ingredients except ice; stir well. Fill a 12 oz. glass with cracked ice; pour gin mixture over ice.
Yield: 1 serving

STRAWBERRY PUNCH

- 1-12 oz. can frozen orange juice concentrate, thawed and undiluted
- 1-12 oz. can frozen lemonade concentrate, thawed and undiluted
- 3 cups water
- 2-12 oz. cans strawberry nectar
- 4 cups Cherry 7 UP
- 1 cup sliced strawberries

Combine all ingredients in a large container; stir well. Serve cold.



Beverages

Beverages

MINT FRUIT PUNCH

- 1 cup sugar
- 3 cups water
- about 20 sprigs fresh mint
- 1-46 oz. can pineapple juice
- 1-46 oz. can orange juice
- 1 cup lemon juice
- 7 ounces 7 UP
- 2 trays ice cubes garnished with fresh mint and maraschino cherries

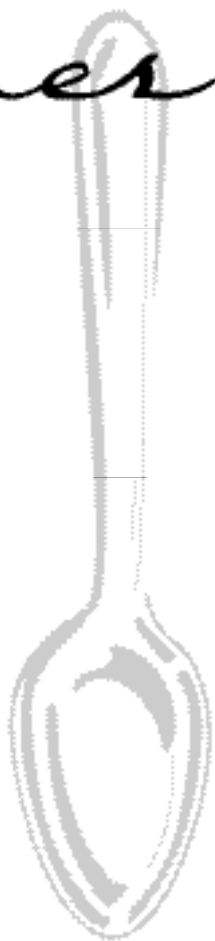
Simmer sugar, water and sprigs of mint together for about 5 minutes. Set mixture aside for several hours or overnight to develop mint flavor. Chill fruit juices and 7 UP. At serving time, strain mint syrup into punch bowl. Stir in fruit juices. Slowly pour in chilled 7 UP. Add ice cubes with a sprig of mint and maraschino cherry into each cube.

Makes about 40 servings

STRAWBERRY CREAM

- 2-6 oz. cans frozen pink lemonade concentrate, thawed and undiluted
- 2 cups water
- 2-10 oz. packages frozen sliced strawberries, thawed
- 1 quart vanilla ice cream
- 2 cups 7 UP, chilled

Combine 1 can lemonade, 1 cup water, 1 package strawberries and 2 cups ice cream in an electric blender. Process until smooth. Pour into a punch bowl. Repeat procedure with remaining ingredients. Slowly pour 7 UP into bowl; stir gently. Yield: 24 (1/2 cup) servings.



Beverages

Beverages

SUMMER COOLER

- 1 cup pineapple juice
- 1 cup orange juice
- 2 cups 7 UP or Diet 7 UP
- 2 teaspoons Rose sfi grenadine
- 4 orange slices
- 3 thin pineapple slices

Combine juices, blending well. Pour 1/2 cup juice into four glassed filled with crushed ice. Slowly pour 1/2 cup 7 UP into each glass. Top each with 1/2 teaspoon grenadine. Stir, if desired. Garnish glasses with orange and pineapple slices.
Yield: 4 servings

TROPICAL PUNCH

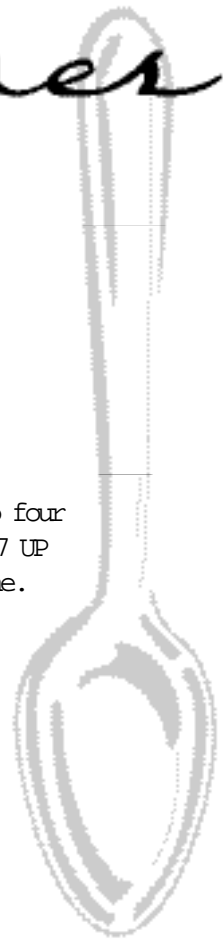
- 1 tub pre-sweetened pink lemonade drink mix
- 2 cups guava fruit drink
- 4 cups water
- 4 cups Diet 7 UP, chilled

Combine all ingredients except Diet 7 UP; blend well. Chill several hours. Stir in Diet 7 UP just before serving.
Yield: 11 cups

CHERRY 7 UP PUNCH

- 1-.17 oz. package unsweetened raspberry flavored drink mix
- 1-.14 oz. package unsweetened cherry flavored drink mix
- 2 cups sugar
- 8 cups water
- 1-46 oz. can pineapple juice
- 4 cups Cherry 7 UP

Combine all ingredients except Cherry 7 UP in a punch bowl; mix well to dissolve drink mix. Stir in Cherry 7 UP



Beverages

Beverages

CHERRY 7 UP FRUIT COOLER

2 large bananas, mashed
1-10 oz. box frozen strawberries, thawed
1-6 oz. can frozen orange juice concentrate, thawed
and undiluted
1-6 oz. can frozen pink lemonade concentrate, thawed
and undiluted
1-16 oz. can pineapple juice
3 cups water
1 1/2 cups sugar
Cherry 7 UP

Combine the first 5 ingredients in a large bowl;
blend well and set aside. Combine sugar and water
in a saucepan. Cook, stirring constantly until sugar
dissolves. Cool completely. Stir into fruit mixture.
Freeze until firm, stirring occasionally. To serve,
place one scoop into glass, fill with Cherry 7 UP.
Yield: About 40 (1/4 cup) servings

GOLDEN PARTY PUNCH

1-12 oz. can frozen orange juice concentrate, thawed
and undiluted
1-6 oz. can frozen lemonade concentrate, thawed and
undiluted
1-46 oz. can pineapple-grapefruit juice
1 1/2 cups cold water
4 cups 7 UP, chilled
pineapple sherbet (optional)

Combine juices and water in a punch bowl. Stir in 7 UP.
Add
softened sherbet and blend well, if desired.
Yield: about 30 (1/2 cup) servings



Beverages

Beverages

LEMONADE/GRAPE COOLER

1-6 oz. can frozen lemonade concentrate, thawed
1-6 oz. can frozen grape juice concentrate, thawed
4 cups 7 UP

Prepare lemonade and grape juice according to directions on cans. Combine lemonade, grape juice and 7 UP in a large pitcher; stir well. Serve immediately.

Yield: 10 cups

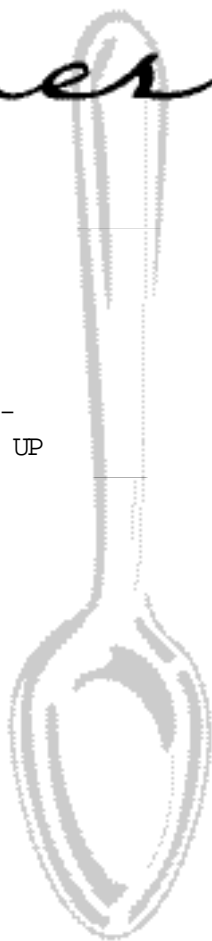
FIESTA PUNCH

1 1/2 cups sugar
4 cups water
1/2 cup lemon juice
4 cups (1 quart) bottled cranberry juice
1 cup pineapple juice
1/4 teaspoon salt
4 cups (1 quart) cold Dr Pepper
Dr Pepper ice cubes

Mix sugar with 2 cups of the water. Bring to a boil; cool. Combine this syrup with the remaining 2 cups of water, lemon juice, cranberry juice, pineapple juice and salt. When ready to serve, stir in cold Dr Pepper. Pour over Dr Pepper ice cubes in punch bowl.

Yield: 25 to 30 (4 oz.) servings (3 1/2 quarts)

Note: Freeze Dr Pepper ice cubes in the refrigerator trays and use in punch bowl to prevent dilution of the punch.



Beverages

Beverages

SODA FOUNTAIN PUNCH

1 quart vanilla ice cream
7 cups cold Dr Pepper
1/2 teaspoon (scant) rum extract (optional)

Place ice cream in a 4-quart punch bowl. When softened, beat with rotary beater until smooth. Gradually add 2 cups of cold

Dr Pepper, beating until well mixed. Pour remaining Dr Pepper and mix well with a spoon.

Yield: About 20 servings

THE SCHUSS-BOOMER

Heat Dr Pepper. Place thin lemon slice in bottom of mug. Squeeze juice of 1/2 fresh lemon, add rum.

Pour piping hot Dr Pepper to fill mug and serve.

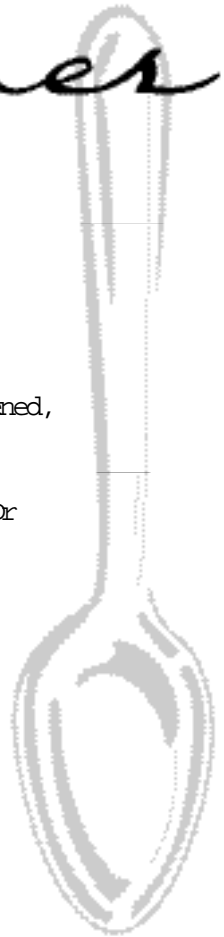
(This is a sensational cold weather drink.)

HOT DR PEPPER

Dr Pepper
Thin lemon slices

Pour Dr Pepper into saucepan. Heat to simmering temperature (180 F or just below boiling). Your beverage will appear to boil due to carbonation. Place a thin slice of lemon in bottom of cup and pour steaming hot Dr Pepper over lemon slice. A fresh slice of lemon is required to give the proper taste of hot

Dr Pepper.



Beverages

Beverages

CINNAMON CORDIAL

2 cups Dr Pepper
1 small (1/2 inch) stick cinnamon

Pour Dr Pepper in saucepan. Add cinnamon and heat slowly until it steams vigorously. Remove cinnamon before serving. Serve in mugs. Yield: 2 to 3 servings

DR PEPPER COCOA

2 cups Dr Pepper
1 1/2 cups milk
2 level tablespoons instant cocoa mix

Mix all ingredients well. Heat or serve plain with a spoonful of whipped cream or pour hot cocoa over marshmallows.

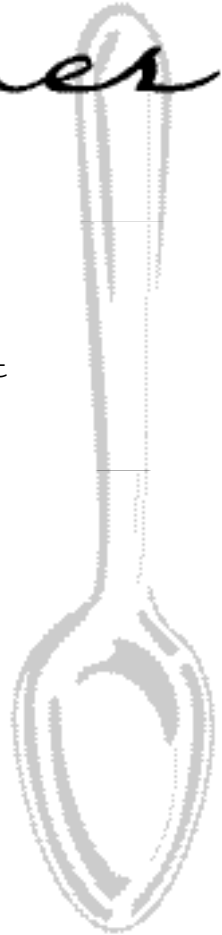
Yield: 4 to 6 servings

PEPPER S TODDY

Fresh orange, thinly sliced
Hot Dr Pepper
1 jigger brandy per serving
Cinnamon sticks or ground cinnamon

Place an orange slice in each mug. Pour in hot Dr Pepper and brandy. Garnish with a dash of ground cinnamon or use cinnamon stick swizzles.

Yield: 1 drink



Beverages

Breads

CRANBERRY BREAD

2 cups all-purpose flour
1 cup sugar
1 1/2 teaspoons baking powder
1/2 teaspoon baking soda
1/2 teaspoon salt
2 tablespoons hot water
2 tablespoons vegetable oil
1 egg, beaten
1/2 cup Cherry 7 UP
1 cup fresh cranberries, chopped
1/2 cup chopped pecans
1 tablespoon grated orange peel

Combine dry ingredients in a large bowl; set aside. Mix water, oil, egg and Cherry 7 UP until well blended. Add to dry ingredients; stir just until ingredients are moistened. Fold in cranberries, pecans and orange peel. Spoon into a greased 9 x 5 x 3 inch pan. Bake at 325 F for 60-65 minutes or until done. Cool in pan 10 minutes. Remove from pan and cool on a wire rack.
Yield: 1 loaf

7 UP PANCAKES

1 cup pancake mix
1 cup 7 UP
1 egg, slightly beaten
1 tablespoon vegetable oil

Combine all ingredients; mix until smooth. Pour 2 table-
spoons batter onto lightly oiled griddle. Cook until tops are covered with bubbles; turn and cook 2 to 3 minutes.
Yield: 16 (4-inch) pancakes



Breads

Breads

REFRIGERATOR BRAN MUFFINS

- 2 cups 7 UP
- 2 cups 100% bran cereal
- 3 cups all-purpose flour
- 2 cups whole wheat flour
- 4 cups all-bran cereal
- 1 tablespoon plus 2 teaspoons baking soda
- 1 1/2 teaspoons salt
- 1 2/3 cups sugar
- 2/3 cup firmly packed brown sugar
- 1 cup shortening
- 4 eggs, beaten
- 4 cups buttermilk

Combine 7 UP and cereal in a small bowl; let stand 10 minutes. Combine flours, all-bran cereal, soda and salt; set aside. Combine sugars and shortening in a large mixing bowl; beat well. Add eggs, beat until smooth. Stir in buttermilk and 7 UP mixture. Add dry ingredients, blending well. Batter may be baked at once or covered and stored in the refrigerator for up to six weeks and baked as needed. To bake, spoon batter into greased muffin cups, filling 2/3 full. Bake at 400 F for 15 to 20 minutes.

Yield: About 5 dozens muffins



Breads

Breads

7 UP REFRIGERATOR DOUGH

5 1/2 cups all-purpose flour

2 packages dry yeast

1 cups 7 UP

1/2 cup water

1/4 cup butter or margarine

1/4 cup sugar

1 teaspoon salt

1 egg

3 egg yolks

Combine 2 cups flour and yeast in a large mixing bowl; set aside. Combine 7 UP, water, butter, sugar and salt in a saucepan; heat until warm (105 to 115), stirring constantly. Pour over flour mixture. Add egg and egg yolks. Beat 30 seconds with an electric mixer at low speed, scraping sides of bowl occasionally. Beat 3 minutes at high speed. Add remaining flour gradually, beating until a soft dough forms.

Turn dough out onto a floured surface, and knead until smooth (about 5 minutes).

To use dough at once, cover and let rise in a warm place (85), free from drafts, until doubled in bulk, about 40 minutes. Punch down; let dough rest 15 minutes. Shape as desired (see below). Cover and let rise again.

To refrigerate dough, rub lightly with oil. Place in a lightly greased bowl. Cover with waxed paper and foil. Refrigerate up to 3 days. Punch dough down every 30 minutes the first day, then one to two times daily.

7 UP Refrigerator Dough may be used with the following two recipes, Basic White Loaf, and Coffee Cake.



Breads

Breads

BASIC WHITE LOAF

Punch down dough. Turn out onto a floured surface; let rest 15 minutes. Roll dough to two 14 x 7-inch rectangles.

Beginning at narrow edge, roll up dough, pressing firmly to eliminate air

pockets. Pinch edges to seal. Place dough, seam side down, into two well-greased 8 3/4 x 4 1/4-inch loaf pans.

Cover and let rise in a warm place 1 hour or until doubled in bulk. Bake at 375 for about 30 minutes or until loaf sounds hollow when tapped. Remove from pan immediately; cool on a wire rack.

Yield: 2 loaves

COFFEE CAKE

1/2 cup brown sugar

1/4 cup melted butter

1/2 cup chopped pecans

1 teaspoon cinnamon

1 3/4 cups powdered sugar

2 to 3 tablespoons 7 UP

2 teaspoon vanilla

Punch down dough. Turn out onto a floured surface; let rest 15 minutes. Divide dough in half. Roll each portion into a 1-inch diameter rope. Shape each rope into loose coil in 2 greased

9-inch round cake pans, beginning at outer edge of pan. Firmly pinch ends to seal.

Combine brown sugar, butter, pecans and cinnamon in a bowl; mix well. Crumble half of mixture over each dough. Cover and let rise in a warm place about 1 hour or until doubled in bulk.

Bake at 350 for 25 to 30 minutes or until golden brown. Remove from pan; cool on wire racks.

Combine powdered sugar, 7 UP, and vanilla in a bowl, blending well. Drizzle over warm coffee cakes.

Yield 2 (9-inch) cakes



Breads

Breads

BANANA DATE BREAD

- 1/2 cup butter or margarine, softened
- 1 cup sugar
- 2 eggs
- 1 teaspoon vanilla
- 1 cup mashed bananas (3 medium)
- 2 cups sifted all-purpose flour
- 1 teaspoon baking soda
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup chopped dates
- 1/2 cup chopped pecans

Cream butter and sugar in a medium mixing bowl until light and fluffy. Add eggs and vanilla; beat well. Blend in bananas. Combine flour, soda, baking powder and salt; add to creamed mixture alternately with 7 UP. Fold in dates and pecans. Grease a 9 x 5 x 3 inch loaf pan; line with waxed paper. Spoon batter into prepared pan. Bake at 350 F for 1 hour and 15 minutes or unto done. Cool in pan 10 minutes. Remove from pan; cool completely on a wire rack. Wrap tightly to store.
Yield: 1 loaf



Breads

Breads

BROWN DERBY CHEESE BREAD

- 1 cup Dr Pepper
- 1 tablespoon sugar
- 2 1/2 teaspoons salt
- 2 tablespoons shortening
- 6 cups sifted flour (about)
- 1/2 pound Cheddar cheese
- 3 packages active dry yeast
- 1/2 cup very warm water
- 1 cup lukewarm Dr Pepper

Heat 1 cup Dr Pepper until it steams; stir in sugar, salt and shortening. Pour into large bowl; cool to lukewarm. Stir in 2 cups

sifted flour; beat until smooth. Grate cheese over dough.

In a small bowl, sprinkle yeast into the very warm water.

Stir until dissolved. Add to flour mixture; stir in 1 cup lukewarm

Dr Pepper and mix well. Add 4 cups flour all at once. Beat until smooth. Add more flour if necessary to make medium-stiff dough. Turn out onto lightly floured board. Knead until smooth and elastic (about 10 minutes). Place in greased bowl. Grease top of dough. Cover and let rise in warm place, free from draft, about 1 hour or until doubled in bulk.

Punch dough down, cover and let rest on board for 5 minutes. Divide dough in half. Shape into loaves and place in greased

9 x 5 x 3 inch loaf pans. Cover. Let rise in warm place, free from draft about 30 minutes or until doubled in bulk. Bake in hot oven (400 F) 40 minutes.



Breads

Breads

APPLE MUFFINS

1 egg, beaten
4 tablespoons shortening, melted
1/2 cup sugar
3 tablespoons dry milk (optional)
2 cups all-purpose flour
3 tablespoons baking powder
1/8 teaspoon soda
1/2 teaspoon salt
1 cup Dr Pepper
1 cup raw apples (2 medium), finely chopped

TOPPING

2 teaspoons sugar
1/4 teaspoon cinnamon

Peel and finely chop apple. Beat egg, sugar, melted shortening and Dr Pepper. Sift together dry milk, flour, baking powder, salt and soda. Add to egg mixture along with chopped apple. Stir only until all dry ingredients are moistened. Do not over beat. Fill greased muffin cups 2/3rds full. Sprinkle small amount of sugar cinnamon mixture over each muffin. Bake at 375 F for 20 minutes. Serve hot.

Yield: 2 dozen (2-1/2 inch) muffins



Breads

Breads

BUTTERSCOTCH BISCUITS

2 cups sifted flour
2 teaspoons baking powder
1 teaspoon salt
1/4 cup shortening
2/3 cup Dr Pepper
1/2 cup butter or margarine
3/4 cup brown sugar
1/3 cup finely chopped pecans or walnuts

Sift flour, baking powder and salt together. Cut in shortening. Stir in Dr Pepper and mix well. Turn out on lightly floured board, knead about 10 times; then roll into a rectangle 1/4-inch thick. Cream butter and brown sugar together. Spread half of this mixture on biscuit rectangle. Sprinkle with part of nuts. Roll up crosswise. Spread remaining creamed mixture in 9-inch square pan. Sprinkle remaining nuts over. Cut off pieces of biscuit about 3/4-inch thick. Arrange on top of nut mixture in pan. Bake in hot oven (450 F) about 15 minutes. Serve hot.

Yield: 12 to 16 pinwheel biscuits

NOTE: Biscuit mix may be used, substituting Dr Pepper for the milk.



Breads

Desserts

HEAVENLY PUMPKIN PIE

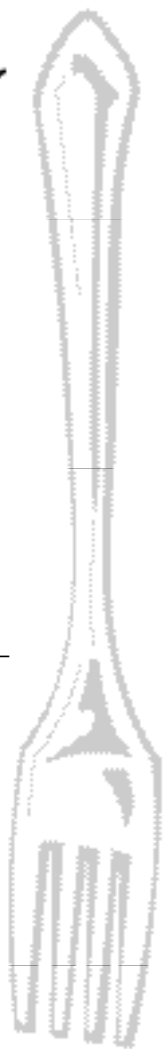
1 1/2 cups canned pumpkin
3/4 cup brown sugar
1/2 teaspoon salt
1/2 teaspoon ginger
1 teaspoon cinnamon
1/4 teaspoon nutmeg
3 eggs, slightly beaten
1 1/4 cups Dr Pepper
3/4 cup light cream
9-inch pie shell, unbaked

Combine pumpkin, sugar, salt and spices. Add eggs, mixing well. Add Dr Pepper and light cream. Mix well. Pour into pastry shell with fluted rim. Bake at 400 F about 1 hour and 20 minutes or until center is set.

TOASTED NUT COOKIES

3/4 cup margarine (1 1/2 sticks)
1/3 cup brown sugar
1/8 teaspoon salt
1/4 cup Dr Pepper
2 1/4 cups cake flour
1 cup toasted pecans, chopped
1 cup semi-sweet chocolate morsels (6 ounces)
1 teaspoon vanilla

Cream margarine, add sugar and beat until fluffy. Add flour and salt alternately with Dr Pepper. Add vanilla, pecans and chocolate morsels. Shape into ball, bars or crescents. Place on ungreased baking sheet. Bake at 325 F for 30 minutes. Remove from oven. Roll in powdered sugar.
Yield: 75-80 1-inch balls



Desserts

Desserts

DR PEPPER BAVARIAN CREAM

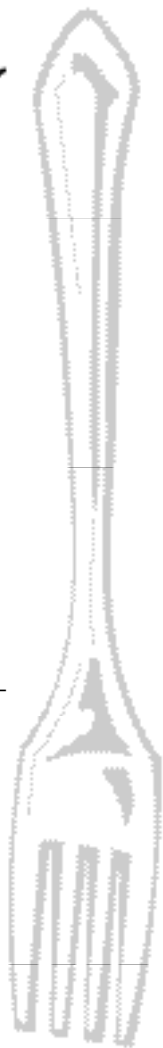
1-3 oz. package strawberry gelatin
dash of salt
1/4 cup sugar
1 cup hot water
1 cup chilled Dr Pepper
1/2 heavy cream

Dissolve gelatin, salt and sugar in hot water. Cool; then chill about 20 minutes. (Be careful not to allow gelatin to set. Adding chilled Dr Pepper to cold gelatin retains the sparkly carbonation of Dr Pepper.) Now add chilled Dr Pepper, chill until slightly thickened (about 20 minutes). Whip cream; fold into gelatin. Pour into 1-quart mold, paper cups or serving dishes. Chill until firm. Add fruit, nuts or coconut if you wish.
Yields: 3 1/2 cups or 5 to 6 servings

7 UP CHOCOLATE CHIP POUND CAKE

1 1/2 cups softened butter
3 cups sugar
2 teaspoon vanilla
5 eggs
1 3/4 cups all-purpose flour
1/4 cup cocoa
3/4 cup 7 UP
1 cup semi-sweet chocolate chips

Cream butter with an electric mixer. Add sugar and vanilla; beat until light and fluffy. Add eggs, one at a time, beating well after each addition. Stir in flour and cocoa, blending thoroughly. Stir in 7 UP. Fold in chocolate chips. Spoon into a well greased 10-inch tube pan. Bake at 350 F for 1 hour. Cool in pan on a wire rack for 10 minutes. Remove from pan; cool completely.
Yield: 1(10-inch) cake



Desserts

Desserts

APPLE PIE

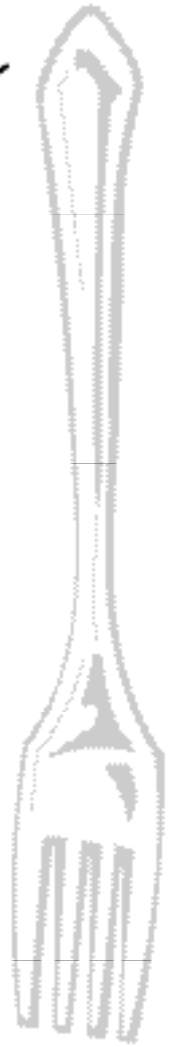
- 3/4 cup sugar
- 3 tablespoons plus 2 teaspoons all-purpose flour
- 3/4 teaspoon cinnamon
- 1/2 teaspoon nutmeg
- dash of salt
- 3 tablespoon 7 UP
- 1 tablespoon lemon juice
- 6 cups sliced, peeled tart apples
- 7 UP pastry (recipe on opposite page)
- 2 tablespoon butter
- 1 tablespoon milk

Combine the first seven ingredients in a large bowl. Add apples and toss to coat thoroughly. Spoon apples into 7 UP pastry. Dot with butter. Place top pastry over filling. Trim edges; seal and flute edges. Cut slits in top crust to allow steam to escape. Brush top with milk. Cover edges of crust with foil. Bake at 425 F for 25 minutes. Remove foil; bake 15 to 20 minutes or until lightly browned. Cool before serving.
Yield: 1 (9-inch) pie

LIME MINT DESSERT

- 1-3 oz. package lime flavored gelatin
- 1/2 cup boiling water
- 1/2 cup 7 UP
- 1 cup Mott's applesauce
- 1/4 teaspoon peppermint extract
- 1/2 cup finely chopped walnuts (optional)

Dissolve gelatin in boiling water. Stir in 7 UP. Refrigerate until thickened (45 to 55 minutes). Beat with an electric mixer until chunky and frothy. Fold in applesauce, walnuts and extract. Spoon into sherbet glasses to serve.
Yield: 4 servings



Desserts

Desserts

7 UP PASTRY

2 cups all-purpose flour
1 teaspoon salt
2/3 cup plus 2 tablespoons shortening
3 tablespoons orange juice
3 tablespoons 7 UP

Combine flour and salt; cut in shortening with a pastry blender until mixture resembles coarse meal. Combine orange juice and 7 UP; sprinkle on flour mixture, 1 tablespoon at a time. Stir with a fork until dry ingredients are thoroughly moistened. Shape dough into a ball; chill 30 minutes. Roll half of pastry to 1/8-inch thickness on a lightly floured surface. Fit into a 9-inch pie plate. Roll remaining pastry to 1/8-inch thickness; set aside until needed.
Yield: 1 (9-inch) pie

EASY PEACH ICE CREAM

2-16 oz. packages frozen slice peaches, thawed
3/4 cup orange juice
1/4 cup lemon juice 1 cup sugar
1 teaspoon almond extract
2 cups 7 UP
2 cups half-and-half

Dice enough peaches to equal 3/4 cup; set aside. Combine remaining peaches, orange juice, lemon juice, sugar and almond extract in an electric blender; blend until smooth. Pour into the container of an ice cream maker. Stir in 7 UP and half-and-half. Freeze according to manufacturer's directions. Remove lid; fold in diced peaches.
Yield: About 1/2 gallon



Desserts

Desserts

7 UP CHOCOLATE CAKE

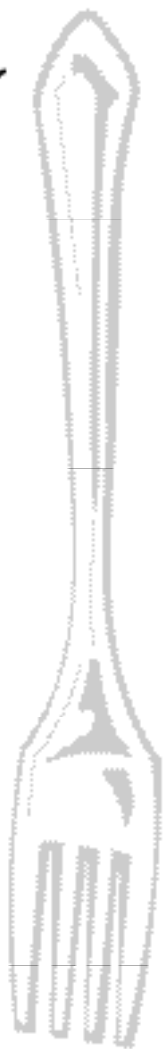
2 cups sugar
2 cups flour
2 teaspoons baking soda
2 teaspoon baking powder
3/4 cup cocoa
1/8 teaspoon salt
1 cup strong, hot coffee
1/2 cup vegetable oil
1 cup 7 UP
2 eggs
creamy white frosting (recipe follows)

Combine sugar, flour, soda, baking powder, cocoa and salt in a large bowl. Add coffee and oil; beat for 1 minute with an electric mixer. Add 7 UP and eggs; beat well. Pour into a greased 13 x 9 x 2-inch baking pan. Bake at 350 F for 30 minutes or until done. Cool on a wire rack. Top with a creamy white frosting.
Yield: 12 to 15 serving

CREAMY WHITE FROSTING

1 cup milk
1/4 cup plus 1 tablespoon all-purpose flour
1 cup butter, softened (do not substitute margarine)
1 cup sugar
1/8 teaspoon salt
2 teaspoon vanilla

Combine milk and flour in a saucepan. Cook, stirring constantly until thick. Cool completely. Combine remaining ingredients in a bowl; beat until light and fluffy. Add milk mixture and beat until smooth and creamy.



Desserts

Desserts

COCONUT POUND CAKE

- 1 1/2 cups butter or margarine, softened
- 3 cups sugar
- 1 teaspoon coconut flavoring
- 5 eggs
- 3 cups all-purpose flour
- 3/4 cup 7 UP
- 1 1/2 cups flaked coconut

GLAZE

- 3/4 cup sugar
- 6 tablespoons 7 UP
- 3/4 teaspoons coconut flavoring

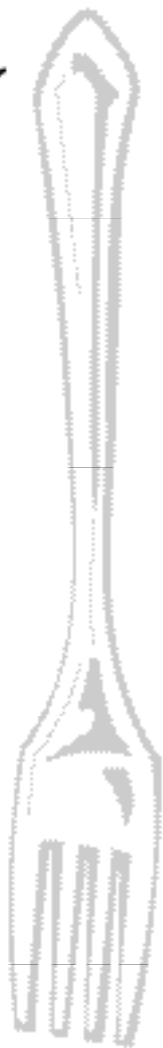
Combine butter, sugar and flavoring in a large bowl; beat until light and fluffy. Add eggs, one at a time, beating well after each addition. Add flour alternately with 7 UP, mixing well; fold in coconut. Spoon into a well greased 10-inch Bundt pan. Combine 3/4 cup sugar and 6 tablespoons 7 UP in a small saucepan; bring to a boil. Boil 3 minutes. Remove from heat; stir in coconut flavoring. Punch holes in top of cake with a toothpick. Carefully spoon glaze over warm cake. Cool completely. Cover tightly and let stand overnight before slicing.

Yield: 1 (10-inch) cake

SUGAR N SPICE NUTS

- 2 cups nuts (pecans, walnuts, almonds)
- 1 cup sugar
- 1/2 cup 7 UP
- 1/4 teaspoon cinnamon

Combine all ingredients in a large saucepan. Cook over medium heat, stirring frequently until liquid evaporates (about 30 to 40 minutes). Spread on waxed paper to cool. Yield: About 3 1/2 cups



Desserts

Desserts

LEMON AMBROSIA CAKE

- 1-18 1/4 oz. package lemon supreme cake mix
- 1-3 1/2 oz. package french vanilla instant pudding mix
- 4 eggs
- 3/4 cup vegetable oil
- 1 1/4 cups 7 UP
- Coconut-Pineapple Filling (recipe follows)
- 1/2 cup lemon juice
- 1-14 oz. can sweetened condensed milk
- 1-8 oz. carton frozen whipped topping, thawed

Combine cake mix, pudding mix, eggs, oil and 7 UP in a mixing bowl. Beat on low speed until ingredients are moistened. Beat at medium speed 2 minutes. Spoon batter into three well-greased 9-inch round cake pans. Bake at 350 F for 20-25 minutes or until done. Cool in pans on wire racks for 10 minutes. Remove from pans and cool completely on wire racks.

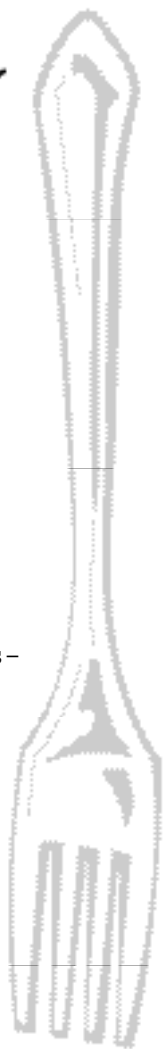
TO ASSEMBLE: Spread 1 1/3 cups coconut-pineapple filling between layers and on top. Combine lemon juice and sweetened condensed milk in a bowl; blend well. Fold in whipped topping let stand about 5 minutes. Spread on sides and top of cake. Refrigerate several hours before slicing.

Yield: 1 (3-layer) cake

COCONUT-PINEAPPLE FILLING

- 1 1/4 cups sugar
- 2 tablespoons cornstarch
- 2-8 oz. cans crushed pineapple
- 1/3 cup orange juice
- 3 tablespoon lemon juice
- 2 cups flaked coconut

Combine sugar and cornstarch in a saucepan. Stir in pineapple, orange and lemon juices. Cook, stirring constantly, over medium heat until mixture come to a boil. Cook one minute. Remove from heat; stir in coconut.



Desserts

Desserts

PINEAPPLE SHEET CAKE

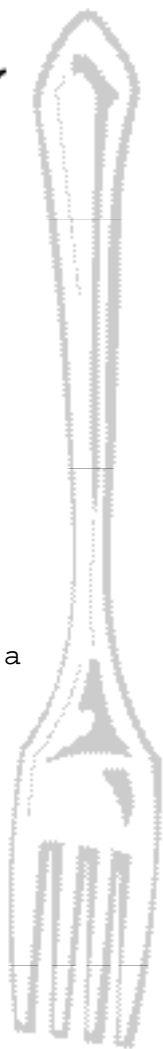
- 1-18 1/4 oz. box yellow cake mix
- 1-3 1/2 oz. box vanilla instant pudding mix
- 4 eggs
- 3/4 cup vegetable oil
- 1 1/4 cups 7 UP
- Pineapple Topping (recipe follows)

Combine cake mix, pudding mix, eggs and oil in a mixing bowl. Beat until light and fluffy. Add 7 UP and beat well. Pour into a greased 13 x 9 x 2 inch baking pan. Bake at 350 F for 35 to 40 minutes or until done. Remove from oven. Spread pineapple topping over warm cake. Cool on a wire rack.

PINEAPPLE TOPPING

- 1 1/2 cups sugar
- 2 tablespoons all-purpose flour
- 2 eggs, beaten
- 1/2 cup butter or margarine
- 1-20 oz. can crushed pineapple, undrained
- 1-3 1/2 oz. can flaked coconut

Combine sugar and flour in a non-aluminum saucepan. Stir in eggs, butter and pineapple. Cook over low heat, stirring constantly, until thickened. Remove from heat; stir in coconut.



Desserts

Desserts

7 UP RASPBERRY ICE CREAM

2-14 oz. cans sweetened condensed milk
3-12 oz. cans Cherry 7 UP
1-12 oz. bag frozen raspberries, thawed and mashed
About 2 cups milk

Combine the first three ingredients in the container of the one-gallon ice cream freezer; mix well. Add milk to fill can. Freeze according to manufacturer's directions.

Yield: 1 gallon

Variation: 2 1/2 cups fresh raspberries mashed may be substituted for frozen. Fresh or frozen strawberries may also be substituted.

GRAHAM CRACKER DESSERT

2 cups graham cracker crumbs
1 teaspoon baking powder
1/4 teaspoon soda
1/4 cup shortening
1/2 cup sugar
1 egg
1 cup Dr Pepper
1/2 teaspoon vanilla
1/2 cup chopped dates
3/4 cup chopped walnut meats

Combine graham cracker crumbs, baking powder and soda. Cream shortening and sugar together well. Add egg; beat until fluffy. Stir in half graham cracker mixture. Add Dr Pepper and vanilla; mix well. Add remaining graham cracker mixture, mixing well. Stir in dates and nuts. Pour into a greased 8-inch square pan. Bake in moderate oven (350 F) about 35 minutes. Serve warm or cold. Makes 9 servings.

Yield: 9 servings



Desserts

Desserts

REGAL LAYER CAKE

- 1-18 1/4 oz. box white cake mix
- 1-3 1/2 oz. box instant vanilla pudding mix
- 1 1/4 cups 7 UP
- 3/4 cup vegetable oil
- 4 eggs
- Cream cheese frosting (recipe follows)
- 1 cup blueberry pie filling, chilled

Combine cake mix, pudding mix, 7 UP, oil and eggs in a large bowl. Beat until all ingredients are moistened. Beat 2 minutes

at medium speed with an electric mixer. Spoon into three well-greased 9-inch cake pans. Bake at 350 F for 20 to 25 minutes or until done. Cool in pans on wire racks.

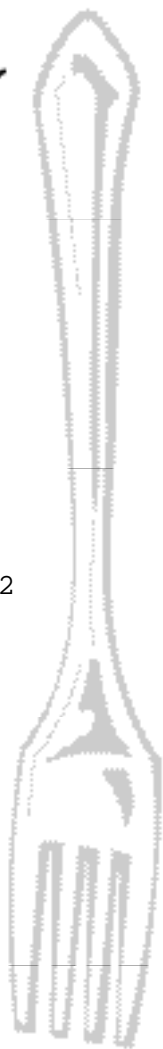
Spread cream cheese frosting between layers and on top and sides of cake. Carefully spoon pie filling on top of cake. Store in refrigerator.

Yield: 1 (3-layer) cake

CREAM CHEESE FROSTING

- 2-8 oz. packages cream cheese
- 1 cup sugar
- 1 cup powdered sugar
- 1 package whipped topping mix

Beat cream cheese and sugars in a mixing bowl until smooth; set aside. Prepare whipped topping according to package directions; fold into cream cheese mixture.



Desserts

Desserts

LEMON POUND CAKE

- 1 1/2 cups butter or margarine, softened
- 3 cups sugar
- 4 teaspoons lemon extract
- 5 eggs
- 3 cups all-purpose flour
- 3/4 cup 7 UP

Combine butter, sugar and extract in a large bowl; beat until light and fluffy. Add eggs, one at a time, beating well after each addition. Add flour, mixing well. Stir in 7 UP. Spoon into a well-greased tube or Bundt pan. Bake at 325 F for 1 hour and 25 minutes or until done. Cool on a wire rack 10 minutes. Remove from pan and cool completely.

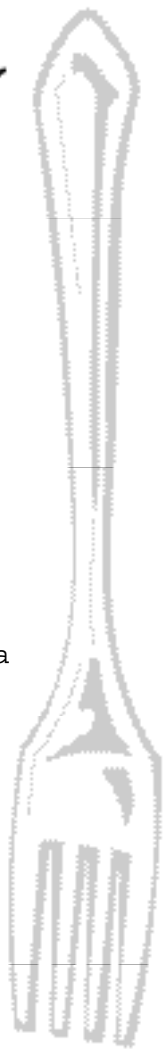
PEANUT BRITTLE

- 1 1/4 cups sugar
- 3/4 cup butter or margarine
- 1 1/2 teaspoons salt
- 1/4 cup Dr Pepper
- 2 cups raw peanuts, shelled
- 1/2 teaspoon soda

Place all ingredients into a heavy saucepan except the soda. Boil, stirring often, until temperature reaches 290 F
*. Remove from heat, stir in soda. Pour into 15x10 inch pan. Cool and break into pieces.

*If using cold water test method, cook to brittle stage.

Yield: 1 3/4 pounds



Desserts

Desserts

FRESH APPLE CAKE

1/2 cup shortening
1 cup granulated sugar
1 cup brown sugar
2 eggs
2 1/2 cups sifted flour
1 teaspoon baking powder
1 teaspoon soda
1 teaspoon salt
1 cup Dr Pepper
2 cups very finely chopped apples
1/2 cup brown sugar
3/4 cup chopped pecans

Cream shortening. Gradually add granulated sugar and 1 cup brown sugar. Cream well. Add eggs, one at a time, creaming well. Sift flour with baking powder, soda and salt. Add dry ingredients alternately with Dr Pepper, mixing well after each addition. Fold in apples. Pour into greased and floured

13 x 9 x 2-inch pan. Combine the 1/2 cup brown sugar with pecans. Sprinkle over batter. Bake in moderate oven

(350 F) about 45 minutes or until done. Serve warm or cold.

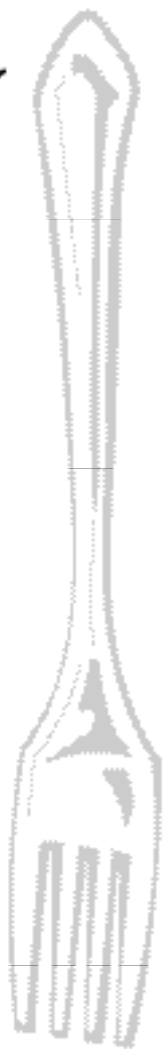
Yield: 15 servings

WHITE MOUNTAIN FROSTING

1 1/2 cups sugar
1/2 cup 7 UP
2 egg whites, at room temperature
1 tablespoon light corn syrup
1 teaspoon vanilla

Combine all ingredients except vanilla in the top of a double

boiler over boiling water. Beat on high speed with an electric mixer until stiff peaks form. Remove from heat. Add



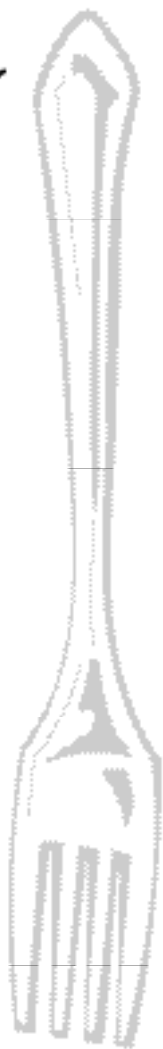
Desserts

Desserts

BUTTER SPICE CUPCAKES

- 1/2 cup butter or margarine
- 1/2 cup peanut butter (smooth or crunchy)
- 1 1/2 cups light brown sugar
- 2 eggs (unbeaten)
- 2 cups all-purpose flour
- 3 teaspoons baking powder
- 1/8 teaspoon soda
- 3 tablespoons dry milk (optional)
- 1/2 teaspoon salt
- 1/2 teaspoon cinnamon (ground)
- 1/2 teaspoon cloves (ground)
- 1 cup Dr Pepper
- 1 teaspoon vanilla

Cream margarine or butter and peanut butter. Gradually add the brown sugar, beat until fluffy. Add unbeaten eggs one at a time and beat well after each addition. Sift together the flour, baking powder, soda, spices and salt. Blend with the creamed mixture alternately with the Dr Pepper to which has been added the vanilla. Start and end with the dry ingredients. Do not over beat. Fill greased and floured muffin cup 1/2 full. Or use paper baking cups in the muffin tins. Bake 350 F oven approximately 25 minutes. They may be served hot or cold and iced or uniced, as a simple dessert or as a snack food. Yield: 2 dozen 2 1/2-inch cupcakes



Desserts

Desserts

10-2-4 CAKE

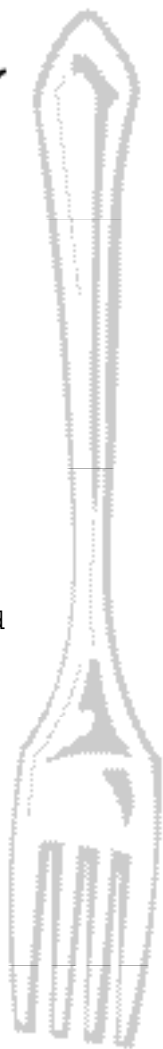
- 1 cup butter (2 sticks)
- 2 cups sugar
- 1 teaspoon vanilla
- 5 eggs (unbeaten)
- 2 tablespoons grated lemon rind
- 2 cups flour (all-purpose)
- 3 teaspoons baking powder
- 3 tablespoons dry milk (optional)
- 3/4 cup Dr Pepper

Cream butter, add sugar and beat until light and fluffy. Add eggs one at a time, beating well after each addition. Add vanilla and grated rind. Sift together flour, baking powder and dry milk. Add alternately with the Dr Pepper, beginning with the flour and ending with the flour. Bake in a 10-inch tube pan, in 325 F oven about 1 1/2 hours or until tests done.

GLAZE

- 1/4 cup butter
- 2/3 cup sugar
- 1/3 cup Dr Pepper

Combine all ingredients. Bring to a boil. Pierce the top of the cake and spread with glaze. Allow cake to remain in pan 8 to 10 minutes. Turn out on cooling rack. Pierce side of cake and pour on glaze.



Desserts

Desserts

7 UP BUNDT CAKE WITH LEMON GLAZE

1 1/2 cups margarine or butter
3 cups sugar
5 eggs
3 cups flour
2 tablespoons lemon extract
3/4 cup 7 UP

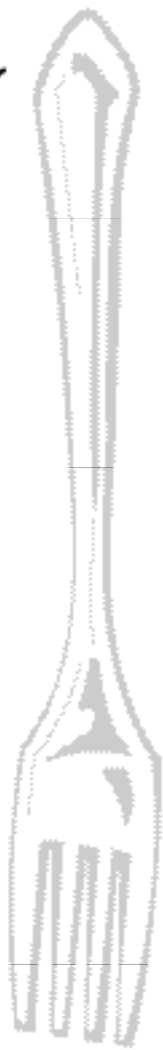
GLAZE

3 1/4 cups powdered sugar
1 teaspoon vanilla
3 tablespoons lemon juice
1/4 cup cold 7 UP

Cream sugar and butter together in a mixer until creamy and fluffy. Add eggs in one at a time until well mixed. Add flour and mix. Beat in lemon extract and 7 UP; scrape the sides of the bowl down. Mix for 1 minute at low speed. Pour batter into a well greased jumbo fluted bundt pan. Bake at 325° F for 1 to 1 1/4 hours; let cake stand in the pan for about 10 minutes. Turn cake over onto a plate or platter, let cool slightly and drizzle with the glaze.

GLAZE

Combine all ingredients in a bowl and beat together until smooth; drizzle over cake when cake has slightly cooled.



Desserts

Meats

MARINATED CHUCK ROAST

- 3 to 4 pound chuck roast
- 2 cloves garlic, minced
- 2 tablespoons salad oil
- 1 cup Dr Pepper
- 1/4 teaspoon dry mustard
- 2 tablespoons ketchup
- 1 1/4 teaspoons salt
- 1/4 teaspoon black pepper
- 1 tablespoon vinegar
- 2 teaspoons soy sauce

Place roast in shallow baking dish. Saute· garlic in salad oil. Add all other ingredients, mixing well. Pour this marinade over roast. Store in refrigerator for 6 to 24 hours. Turn roast over several times so that both sides are well marinated. In a roasting pan place a large piece of heavy aluminum foil. Place roast on foil, bend foil up around roast, leaving top open. Pour marinade over roast. Roast at 325 F until tender, about 2 1/2 hours. Gently turn roast several times during cooking. Slice roast on the bias. Reheat sliced roast in the marinade.

PEPPY BARBECUE SAUCE

- 1 small onion, minced
- 2 tablespoons butter or margarine, melted
- 1 cup 7 UP
- 1/4 cup ketchup
- 1 teaspoon dry mustard
- 1 teaspoon salt
- 1/8 teaspoon chili powder
- 1/8 teaspoon pepper
- 4 whole cloves garlic

Saute· onion in butter until soft. Stir in remaining ingredients. Bring to a boil; reduce heat and simmer 5 minutes. Remove and discard cloves. Use as a basting sauce for



Meats

Meats

BEEF TIPS

- 2 pounds boneless beef chuck roast
- 1 teaspoon meat tenderizer
- 2 tablespoons vegetable oil
- 1-10.5 oz. can beef consommé
- 3/4 cup 7 UP
- 1 bay leaf
- 1/4 teaspoon dried thyme, crushed
- 1/4 teaspoon garlic powder or garlic salt
- 1/4 teaspoon pepper
- 3/4 cup finely chopped onion
- 3 tablespoons all-purpose flour
- 2 to 3 large fresh mushrooms, sliced

Sprinkle roast with meat tenderizer. Pierce meat deeply with tines of a fork; let stand 10 minutes. Cut meat into 1-inch cubes. Heat oil in a large skillet. Add beef cubes and cook until browned on all sides. Drain well. Add consommé, 7 UP, seasonings and onion. Bring to a boil; reduce heat, cover and cook 20 minutes. Combine flour and tablespoons liquid from pan in a small cup; blend until smooth. Stir into skillet. Add mushrooms and cook 5 minutes or until thickened. Remove bay leaf. Serve over rice or noodles.

7 UP BRISKET

- 1-3 to 4 pound beef brisket
- 1 cup 7 UP
- 1 cup ketchup
- 1 package dry onion soup mix
- 1/2 cup dry red wine

Combine 7 UP, ketchup, soup mix and wine in a large, heavy Dutch oven. Add brisket; turn several times to coat well. Bring to a boil over medium heat. Reduce heat, cover and simmer about 2 hours. Baste frequently with 7 UP mixture.



Meats

Meats

FRIED FISH BATTER

6 fish fillets
1 1/2 cups dry pancake mix
1 cup 7 UP
1 egg slightly beaten
salt and pepper to taste

Coat six fish fillets with 1/4 cup reserved dry pancake mix; place on a wire rack for 2 to 3 minutes. Combine remaining ingredients; 1 1/4 cup mix, 7 UP, egg, salt and pepper in a shallow dish; mix thoroughly. Dip fish in batter, coating both sides well.

To fry, heat oil in a deep Dutch oven to 350 F. Add fish and fry

1 to 2 minutes on each side or until golden brown and fish flakes when tested with a fork.

GRILLED SKEWERED PORK

2 pounds boneless pork tenderloin cut into 1-inch cubes
10 cloves garlic, minced
1 or 2 fresh jalapeños, seeded and minced
1 teaspoon onion powder
1 teaspoon dried sage
1 teaspoon dried basil
1/2 teaspoon pepper
1 cup white vinegar
1/2 cup firmly packed brown sugar
1/2 cup 7 UP
1/2 cup beer
1/2 cup soy sauce

Combine all ingredients except pork in a large, non-metallic bowl; stir well. Add pork, stirring to coat well. Cover and refrigerate at least 24 hours, stirring occasionally. Remove meat from marinade. Thread meat onto wooden skewers, about 7 pieces per skewer. Grill over medium coals, 7 to 8



Meats

Meats

7 UP MEATLOAF

- 2 pounds ground beef
- 2 eggs slightly beaten
- 1 1/2 cups breadcrumbs
- 3/4 cup ketchup
- 1/2 cup 7 UP
- 1 envelope dry onion soup mix
- 1-8 oz. can tomato sauce

Combine all ingredients except tomato sauce in a bowl; mix well. Place in a shallow baking pan and shape into a loaf. Top with tomato sauce. Bake at 350 F for 1 hour.

SPAGHETTI MILANO CASSEROLE

- 1 pound ground beef
- 1/2 cup chopped green pepper
- 1/3 cup chopped onion
- 1-8 oz. can tomato sauce
- 1-6 oz. can tomato paste
- 1 cup 7 UP
- 1 cup sliced fresh mushrooms
- 1 1/4 teaspoon dried oregano
- 8 ounces spaghetti, cooked and drained
- 3/4 cup grated Parmesan cheese

Cook ground beef, green pepper and onion in a large skillet until beef is browned. Drain well. Stir in tomato sauce, tomato paste,
7 UP, mushrooms, salt and oregano. Simmer 20 minutes. Place half of spaghetti in a 2-quart baking dish. Spoon half of meat sauce over spaghetti. Sprinkle with half of cheese. Repeat layers. Bake at 350 F for 30 minutes. Casserole may be made ahead and refrigerated until needed. Bake 40-45 minutes.



Meats

Meats

SKILLET BURGERS

- 1 pound ground beef
- 1/4 pound mild pork sausage
- 1/3 cup chopped onion
- 1/2 teaspoon garlic, minced
- 1 1/2 teaspoons salt
- 1/4 cup chopped parsley
- 1 teaspoon marjoram
- 1/2 cup crushed pineapple, drained
- 1/2 cup Dr Pepper
- 1 cup sour cream
- 8 hamburger buns

In 10-inch skillet sauté ground beef, pork, onion, garlic and salt. Add parsley, marjoram, pineapple and Dr Pepper, mixing thoroughly with other ingredients until well blended. Cover and simmer for 30 minutes, stirring occasionally. Add sour cream and heat uncovered for about 5 minutes. Serve 1/3 cup hot meat mixture on each heated bun. Serve immediately.

BROWNE BEEF STEW

- 3 pounds stew meat
- 3 teaspoons salt
- 1 tablespoon black pepper
- 1/4 cup flour
- 3 tablespoons shortening
- 2 cups beef stock or bouillon
- 2 cups Dr Pepper
- 1 1/2 cups onion, chunks
- 1 cup celery, sliced
- 1 cup frozen or fresh garden peas

Sprinkle meat with the salt and pepper and dust with the 1/4 cup flour. In a large stew kettle brown meat in the 3



Meats

Meats

BARBECUED SPARERIBS

- 4 to 5 pounds of spareribs
- 1 1/2 cups Dr Pepper
- 1 cup ketchup
- 1/4 cup vinegar
- 2 teaspoons salt
- 2 teaspoons paprika
- 1/2 teaspoon black pepper
- 2 teaspoons chili powder
- 1/4 cup worcestershire sauce
- 1 cup finely chopped onion

Cut ribs into serving pieces. Place in shallow pan, meaty-side-up. Roast in hot oven (450 F) for 30 minutes. Meanwhile, get the charcoal lighted. Then combine the remaining ingredients in saucepan. Bring to a boil; simmer 15 to 20 minutes. Remove ribs from oven and spread on grill over slow fire. Baste generously with the sauce. Turn ribs frequently and swab often with the sauce until done (about 45 minutes). Serve extra sauce with ribs. Makes 5 or 6 servings.

DOUBLE DECK HAM WITH CHEESE N RYE

- 2 center cut ham slices (1/2-inch)
- 4 cups rye bread cubes (1/2-inch)
- 1/4 cup green pepper, chopped
- 1 teaspoon dry mustard
- 1 cup sharp cheddar cheese, grated
- 1/2 cup Dr Pepper
- 1/2 teaspoon black pepper
- 1/2 teaspoon salt, optional

Lightly toast bread cubes. Add cheese, green pepper, salt, pepper and mustard. Toss lightly. Add Dr Pepper. Slash fat on the slices. Place one slice in shallow baking dish. Spread with stuffing. Top with second slice of ham, press down firmly. Bake in 325 F oven until ham is tender, about



Meats

ROAST TURKEY OR CHICKEN WITH HERB BREAD STUFFING

- 1 6 to 8 pound turkey or chicken
- 1/2 cup butter or margarine
- 1 cup onions, chopped
- 1 cup celery, chopped
- 1 cup parsley, chopped
- 1 1/2 quarts (6 cups) bread cubes, 1/2 inch
- 1 teaspoon salt
- 1/2 teaspoon thyme
- 1 egg, slightly beaten
- 1/2 cup Dr Pepper plus 10 ounces Dr Pepper

Rinse turkey or chicken in cold water, pat dry. Remove neck, wing tips, giblets and simmer in small amount of water to make broth (about 2 cups). Melt butter or margarine and sauté onions and celery until tender but not brown. Cool. Combine bread cubes, salt, pepper, thyme and parsley. Add sautéed vegetables and toss lightly. Add beaten egg, Dr Pepper and broth. Spoon about 1 cup of the stuffing into the neck cavity. Fasten skin to back with skewer. Spoon stuffing into body cavity (do not pack). Close body cavity by skewering skin together and lacing it closed with heavy cord. Tie drumsticks to the tail. Place turkey in roaster or pan breast side up and roast at 325 F for about 3 hours or until desired doneness. Baste frequently, first pouring from the bottle of Dr Pepper, slowly over the bird. When all is poured, baste from the liquid in the pan, spooning over the bird at frequent intervals.



Meats

Meats

BROWNED BEEF STEW

- 3 pounds boneless stew meat
- 1/4 cup flour
- 3 teaspoons salt
- 1 teaspoon black pepper
- 3 tablespoons oil
- 2 cups beef stock or bouillon
- 2 cups Dr Pepper
- 2 cups carrots, chunks
- 1 1/2 cups onions, chunks
- 3 cups potatoes, chunks
- 1 cup celery crescents (1/2-inch)
- 1 cup frozen or fresh garden peas

Sprinkle meat with salt and pepper and dust with the 1/4 cup flour. In a large stew kettle brown meat in the 3 tablespoons oil until very brown. Add beef stock or bouillon and Dr Pepper. Cook at a low temperature until meat is tender. Add chunked vegetables; carrots, potatoes, onions and celery. Cook until vegetables start to become tender. Add frozen peas and cook at least 10 minutes longer.

DR PEPPER GLAZED HAM

- 3 cups Dr Pepper
- 1 1/2 cups brown sugar
- whole cloves

Cook a tenderized ham according to the directions on the wrap. Glazes are usually applied about one or 1 to 1 1/4 hour before the ham is done. At that time, skin the ham, remove the surplus fat, score as desired, insert the whole cloves. Sprinkle and pat the brown sugar over the surface and gently pour the Dr Pepper over ham. At frequent intervals in the remaining baking time, baste with the liquid in the pan. The oven temperature for baking is 325 to 350 F, depending on browning desired.



Meats

Meats

GINGERED PORK CHOPS

6 smoked pork chops
3/4 cup Dr Pepper
1 tablespoon brown sugar
1/4 teaspoon ground ginger

Brown pork chops lightly in their own fat. Arrange in baking pan. Heat Dr Pepper with sugar and ginger. Pour over chops. Bake in moderate oven (350 F) about one hour, basting occasionally.

GLAZED CHICKEN N RICE

1-2¹...₂ to 3 pound chicken, cut in pieces
salt and pepper
3/4 cup Dr Pepper
2 tablespoons butter or margarine
1/2 teaspoon ginger

Sprinkle chicken with salt and pepper. Place pieces, skin-side-up in large shallow baking pan so that pieces do not overlap. Bake in moderate oven (350 F) 30 minutes without turning. Combine and heat Dr Pepper, butter and ginger in saucepan. Spoon over chicken. Bake 30 minutes more or until tender. Arrange chicken on platter. Pour sauce in gravy boat to serve with hot rice to which add a few toasted slivered almonds.

SKILLET BARBECUED CHICKEN

1 chicken, cut up (approx. 3 pounds)
1 cup barbecue sauce
1 cup 7 UP

Place chicken in a large skillet. Combine barbecue sauce and 7 UP, blending well. Pour sauce over chicken. Bring to a boil. Cover, reduce heat and simmer about 30 minutes or



Meats

Salads

QUICK GERMAN POTATO SALAD

6 slices bacon
1/2 cup chopped onion
1/2 cup chopped green pepper
2 tablespoons flour
1 tablespoon salt
1/2 teaspoon dry mustard
1/8 teaspoon pepper
1/3 cup white vinegar
7 ounces 7 UP
4 pounds potatoes peeled, cooked and sliced

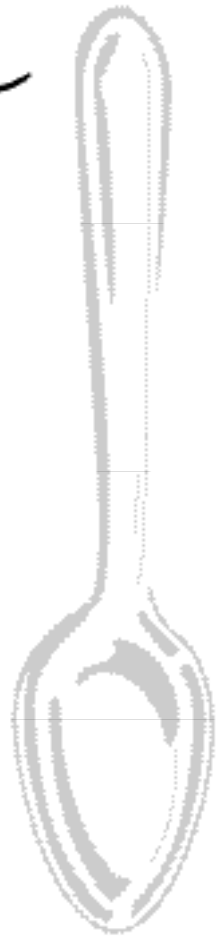
Fry bacon until crisp. Drain bacon on absorbent paper, then crumble. Reserve 3 tablespoons bacon drippings. Saute onion and green pepper in drippings. Stir in flour and seasonings. Cook over low heat, stirring until smooth and bubbly. Remove from heat. Slowly stir in vinegar and 7 UP. Heat to boiling, stirring constantly. Boil for 1 minute. Stir in potatoes and crumbled bacon; heat thoroughly.

Yield: 16 servings

LUAU SALAD DRESSING

8 ounces cream cheese, softened
1/2 cup Dr Pepper
1/8 teaspoon ground ginger
Dash of salt

Place all ingredients in an electric blender until thoroughly mixed or place softened cream cheese in a bowl and mix with rotary beater until smooth. Gradually add Dr Pepper, mixing until smooth. Stir in ginger and salt. Use dressing for fruit salad.



Salads

Salads

FROZEN FRUIT SALAD

- 1-16 oz. can fruit cocktail, drained
- 2-11 oz. cans mandarin oranges, drained
- 1-8 oz. can pineapple chunks, undrained
- 1-8 oz. can crushed pineapple, undrained
- 1-6 oz. can frozen orange juice concentrate,
thawed and undiluted
- 3 bananas, sliced
- 1/2 cup sugar
- 1 1/4 cups 7 UP

Combine all ingredients in a large bowl; mix well. Pour into a shallow 2-quart dish. Freeze until firm. Cut into squares.

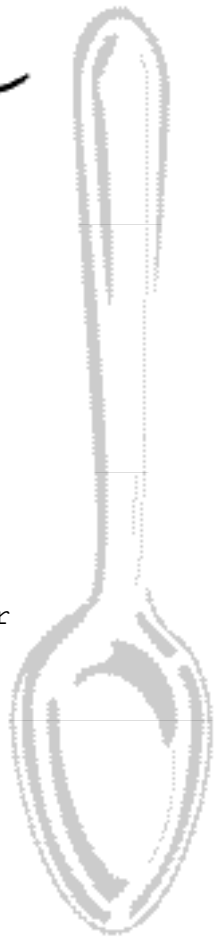
Yield: About 15 servings

Variation: Mixture may be spoon into muffin cups lined with paper liners for individual salads.

THREE BEAN SALAD

- 1 can french cut green beans
- 1-16-oz. can cut yellow wax beans
- 1-16-oz. can red kidney beans
- 1 large red onion, thinly sliced
- 1/2 cup vinegar
- 1/4 cup Dr Pepper
- 1/4 cup sugar
- 1/4 cup salad oil
- 1 teaspoon salt
- 1/8 teaspoon pepper

Drain beans well. Separate thin onion slices into rings. Combine vinegar, oil, Dr Pepper, sugar, salt and pepper. Shake vigorously. Place drained vegetables and onion rings in a bowl. Pour the dressing over them and toss lightly. Cover tightly and refrigerate. Let stand 24 hours, tossing together occasionally. Serve on lettuce leaf or bed of salad



Salads

Salads

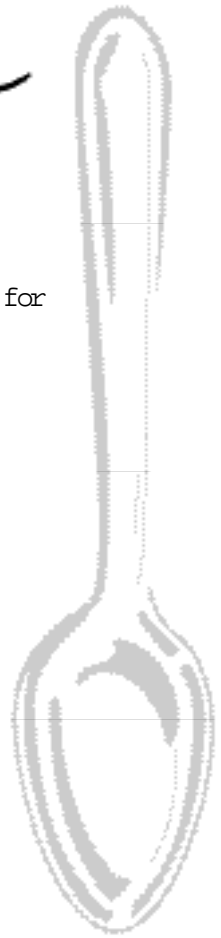
CREAM CHEESE DRESSING

Beat 6 ounces cream cheese until smooth. Gradually add enough Dr Pepper (1/4 cup) to make consistency for easy spreading.

7 UP FRUIT SALAD

2-8 oz. cans crushed pineapple, undrained
2 bananas, chopped
2 cups miniature marshmallows
1-6 oz. package lemon flavored gelatin
2 cups boiling water
2 cups 7 UP
1/2 cup sugar
2 tablespoons all-purpose flour
1 egg, slightly beaten
2 tablespoons butter or margarine
1/2 cup grated cheddar
1/2 cup whipping cream, whipped

Dissolve gelatin in boiling water, stir in 7 UP. Chill about 45 minutes or until syrupy. Drain pineapple, reserving juice. Fold pineapple and bananas into gelatin mixture. Pour into a 13 x 9 x 2 inch dish. Sprinkle marshmallows over top. Chill until firm. Combine sugar and flour in a small non-aluminum saucepan; stir in egg. Add water to reserved pineapple juice, if necessary, to yield 1 cup; stir into sugar mixture. Cook, stirring constantly until thickened. Remove from heat; stir in butter until melted. Cool completely. Fold in whipped cream. Spread mixture over gelatin salad. Sprinkle with cheese. Cut into squares to serve.



Salads

Side Dishes

FRIED ONION RINGS

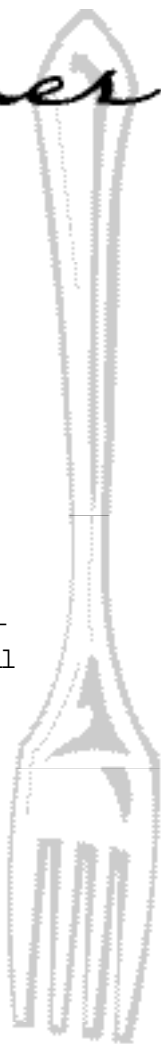
2 medium onions, sliced
1 cup all-purpose flour
3/4 teaspoon salt
1/4 teaspoon baking powder
1/4 teaspoon baking soda
3/4 cup 7 UP
3 tablespoons vegetable oil
vegetable oil for frying

Combine dry ingredients in a shallow dish. Add 7 UP and oil, mix well. Separate onion slices into rings. Dip into batter. Fry in deep hot oil until golden, turning once. Drain well on absorbent paper.

FRIED VEGETABLE BATTER

3/4 cup cornstarch
1/2 cup all-purpose flour
2 teaspoon baking powder
1/2 to 1 teaspoon pepper
1 egg, slightly beaten
1/2 cup 7 UP
16 oz. cut vegetable sticks

Combine all ingredients except vegetables in a mixing bowl. Mix well until thoroughly blended. Dip vegetables in batter coating completely. Fry in deep hot oil golden, turning once. Drain on absorbent paper.



Side Dishes

Side Dishes

CURRIED RICE STUFFING

- 1 1/2 cups pre-cooked rice
- 1 1/2 cups Dr Pepper
- 1/2 teaspoon curry powder
- 2 tablespoons butter
- 1/2 cup chopped pecans or almonds

Cook rice according to package directions. Substitute Dr Pepper for the water. Add curry powder to the Dr Pepper before cooking. Toast pecans in butter and add to cooked rice, mixing lightly. Use as stuffing for game or fowl or serve separately.

7 UP BAKED BEANS

- 2-16 oz. cans pork and beans
- 1-10³...₄ oz. can tomato soup
- 2 strips bacon, chopped
- 1/2 cup 7 UP
- 1/2 cup chopped bell pepper
- 1/4 cup chopped onion
- 2 tablespoons worcestershire sauce
- 1 tablespoon prepared mustard
- 2 teaspoons liquid smoke (optional)

Combine all ingredients mixing well. Spoon into a greased 2-quart shallow baking dish. Bake at 325 F for 1¹...₂ hours.

SAUCY POTATOES

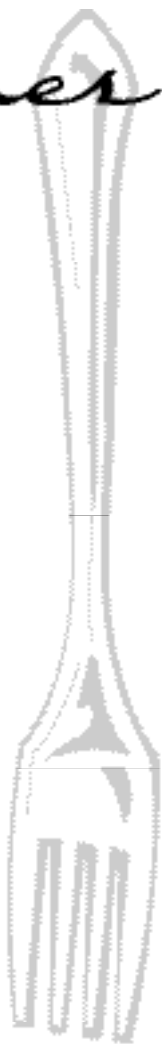
Baking Potatoes

- 1/4 cup DFQ sauce per potato (see recipe on following page)

Slice potatoes crosswise in 1/2-inch slices. Place in heavy-duty aluminum foil and pour 1/4 cup sauce over potatoes.

Wrap

tightly and bake at 350 F for one hour or place on top of



Side Dishes

Side Dishes

CANDIED SWEET POTATOES

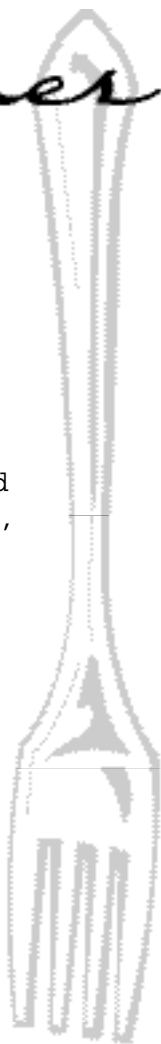
2 pounds sweet potatoes (4 medium)
1 cup Dr Pepper
3/4 cup sugar
1/4 cup butter
1/2 teaspoon salt

Parboil potatoes 10 minutes. Place in cold water. Peel and slice crosswise into casserole. Combine Dr Pepper, sugar, butter and salt. Bring to boil; boil 10 minutes. Pour over potatoes. Bake at 375 F for 45 minutes. Baste potatoes several times with syrup as potatoes bake.

DPQ SAUCE

2 1/2 cups Dr Pepper
1/2 cup oil
1/2 cup lemon juice
1 cup ketchup
1 teaspoon garlic powder
1/4 cup dry minced onion
2 teaspoon salt
1 teaspoon pepper
1/4 teaspoon crushed red pepper or red pepper sauce
1 teaspoon basil

Blend together on stir speed of blender for 2 minutes. Store in tightly sealed container and refrigerate. Shake well before using. (Will keep for several weeks in refrigerator)



Side Dishes

Tailgating

DR PEPPER CHECKERED FLAG CHILI

- 3 pounds ground beef
- 3 pounds ground pork
- 3 tablespoons bacon drippings
- 2 large onions, chopped
- 1 bell pepper chopped
- 3 tablespoons red pepper
- 5 cloves garlic, minced
- 1 teaspoon oregano
- 1 tablespoon cumin
- 6 large fresh tomatoes, peeled, and chopped
(or 2-8 oz. canned tomatoes)
- 1 small can green chilies
- 2 teaspoons salt
- 2 tablespoons apple cider vinegar
- 2-12 oz. cans Dr Pepper (reduced by 1/2)
- 2 cups water
- 4 tablespoons chicken base
- 2 cans kidney beans, drained
- 2 jalapeños, finely diced
- 1-6 oz. can tomato paste
- 8 tablespoons chili powder

Render fat from bacon (save fat from cooked bacon). Sauté all vegetables and garlic in rendered fat. Separately brown all beef and pork; drain excess fat. Add beef and pork into the sautéed vegetables. Add all other ingredients and simmer for 1 to 2 hours. Remember to first reduce the Dr Pepper by 50% before adding it to the chili (bring Dr Pepper to a boil and simmer until quantity is half).

Yield: 8 Quarts



Tailgating

Tailgating

FINAL LAP GRILLED CHICKEN

Marinade:

2 whole chickens
4-12 oz. cans Dr Pepper
Juice from two oranges
Juice from two lemons
1/2 cup honey
2 teaspoons thyme
2 teaspoons salt
2 teaspoons black pepper
2 tablespoons olive oil

Cut chickens in half and remove breast bones, ribs, and back bones. Marinate chickens for 2 hours. Place on hot grill, cook until done (165 internal temperature).

Yield: 2 Whole Chickens

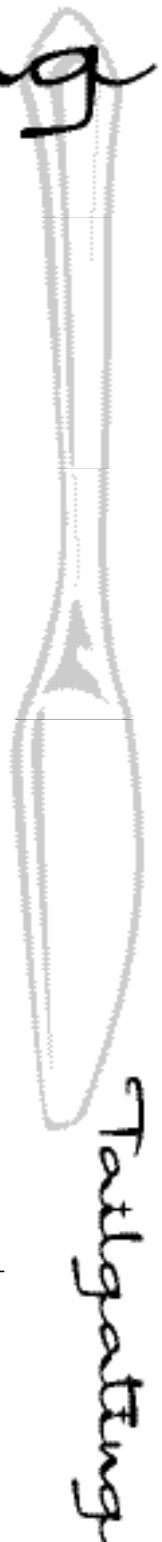
VICTORY LAP BRISKET MARINADE

2-12 oz. cans Dr Pepper
3 garlic cloves, minced
1 large onion, minced
1 cup soy sauce
1/2 cup water
1 tablespoon thyme
1/2 cup honey
Juice from one large orange
1 tablespoon black pepper
Juice from one lemon

Mix all ingredients, stir vigorously to help release carbonation. Marinate and cover brisket. Chill in refrigerator overnight.

Grill to perfection.

Yield: 1 1/4 quart



Tailgating

PIT CREW KA-BOBS

- 4 pounds chicken or beef of choice; cut into 2-inch cubes
- 1 pineapple; cut into 1 inch diced sections
- 2 large red peppers; cut into 1 1/2-inch pieces
- 2 large green peppers; cut into 1 1/2-inch pieces
- 1 large onion; cut into 1 1/2-inch pieces
- 2 yellow squash; cut into 1/2-inch crescents
- 1 pint of mushrooms, whole, washed

Skewer vegetables and meat

Marinade:

- 2-12 oz. cans of Dr Pepper
- 2 cups teriyaki sauce
- 1 cup pineapple juice
- 1/2 cup honey
- 4 garlic cloves, minced
- 1/2 cup water
- 1 teaspoon black pepper
- 1 teaspoon thyme

Grill to perfection.

Servings: 8

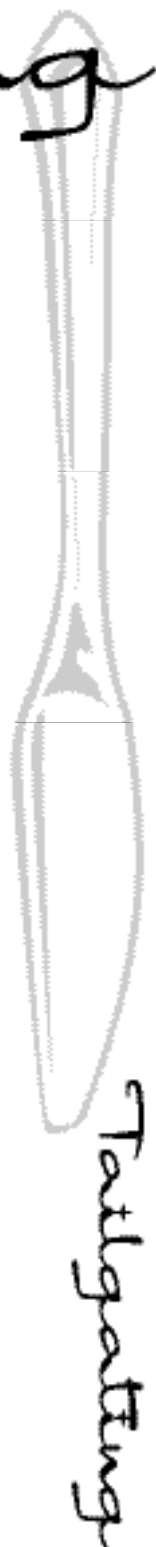
WINNER S CIRCLE BBQ SAUCE

- 1 medium onion, chopped
- 2 garlic cloves, minced
- 1 jalapeño, minced
- 1 tablespoon oil
- 3/4 cup ketchup
- 1/2 cup cider vinegar
- 2 tablespoons hot pepper sauce
- 1 teaspoon worcestershire sauce
- 1-12 oz. can Dr Pepper

Saute all vegetables in oil. Add all other ingredients.

Simmer for 30 minutes.

Yield: 1 quart



Miscellaneous

DPQ SAUCE

2 1/2 cups Dr Pepper
1/2 cup oil
1/2 cup lemon juice
1 cup ketchup
1 teaspoon garlic powder
1/4 cup dry minced onion
2 teaspoon salt
1 teaspoon pepper
1/4 teaspoon crushed red pepper or red pepper sauce
1 teaspoon basil

Blend together on stir speed of blender for 2 minutes. Store in tightly sealed container and refrigerate. Shake well before using. (Will keep for several weeks in refrigerator)

USES FOR DPQ SAUCE:

Salad dressing
Marinade for steaks, chicken and kabobs
Basting for grilling
Baked beans
BBQ Rice
Vegetable Casserole
Hamburger Patties/Meat loaf

MARINADE

Place chicken, steak or kabobs to be grilled in a large casserole dish. Pour enough DPQ sauce over meat to cover completely so that all sides are coated with the marinade. Cover and allow meat to marinate from 4 to 24 hours before grilling.



Miscellaneous

Miscellaneous

POPCORN BALLS

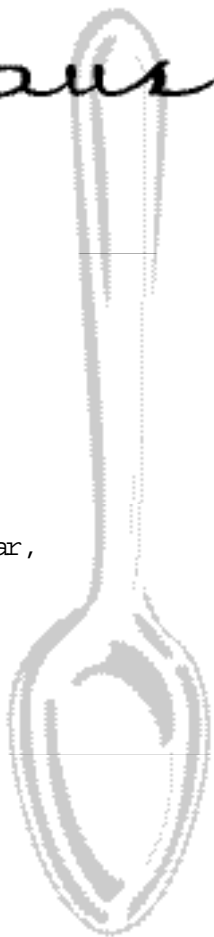
- 5 quarts popped corn
- 2 cups sugar
- 1 1/2 cups Dr Pepper
- 1/2 teaspoon salt
- 1/4 cup white corn syrup
- 1 teaspoon vinegar
- 1 teaspoon vanilla

Butter the sides of a sauce pan and in it combine sugar, Dr Pepper, salt, corn syrup and vinegar. Cook to hard ball stage-250 F. Remove from heat and add vanilla. Slowly pour syrup over hot popcorn. Mix well to coat every kernel. Butter hands and shape into small balls.

HOT HOLIDAY DIP

- 4 cups sharp cheddar cheese, grated
- 1/4 cup sweet green pepper, finely chopped
- 1/4 cup canned pimientos, finely chopped
- 1 cup celery, finely chopped
- 2/3 cup canned drained mushrooms, finely chopped
- 2 tablespoons worcestershire
- 1 cup Dr Pepper
- 1/4 cup flour
- 1 1/2 teaspoons salt
- 1/8 teaspoon cayenne pepper
- Dash of hot pepper sauce
- 4 tablespoons butter

Melt margarine in skillet. Sautø vegetables including mushrooms until tender. Stir flour into the Dr Pepper; add mustard, cayenne, salt, worcestershire and hot pepper sauce. Add to vegetables. Put in top part of double boiler; cook 15 to 20 minutes, then add grated cheese. Serve very hot in chafing dish with your favorite crackers or chips.



Miscellaneous

Miscellaneous

TEXAS BBQ SAUSAGE A LA DR PEPPER

1 pound polish sausage
3/4 cup Dr Pepper
2 tablespoons salad oil
1/2 cup ketchup
1/4 cup vinegar
1/2 teaspoon salt
1 teaspoon paprika
1 teaspoon chili powder
2 tablespoons worcestershire sauce
2 tablespoons onion, finely chopped
1 clove garlic, minced
few drops hot pepper sauce

Combine all ingredients except sausage in a saucepan. Bring to a boil. Simmer 10 to 15 minutes. Cut sausage in 1-inch circles. Add to sauce. Stir and simmer about 5 minutes. Serve from chafing dish with cocktail picks.

HAWAIIAN TIDBITS

2 tablespoons cooking oil
1 boiled ham (3/4-inch slices)
1 can pineapple chunks, drained
1 tablespoon soy sauce
1/4 cup orange marmalade
3/4 cup Dr Pepper
1/8 teaspoon salt
1/2 teaspoon ground ginger
2 teaspoons cornstarch, dissolved in
1 tablespoon pineapple juice or water
toothpicks

Cut ham in 3/4-inch cubes. Heat oil in 10-inch skillet. Brown ham cubes evenly. Drain and reserve 2 tablespoons oil. Add soy sauce, marmalade, Dr Pepper, salt, ginger, and dissolved cornstarch. Simmer 8 to 10 minutes. Add toothpicks to ham and pineapple. Cover and simmer until hot, about 10



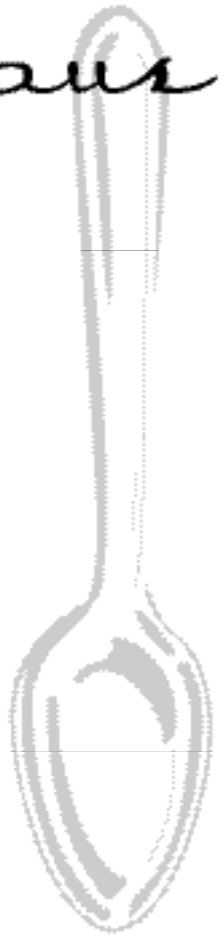
Miscellaneous

Miscellaneous

PARTY SCRAMBLE

- 2 cups rice crisps cereal
- 2 cups wheat crisps cereal
- 2 cups corn crisps cereal
- 2 cups slim pretzels
- 2 cups bite size shredded wheat
- 1 pound mixed salted nuts
- 5 tablespoons butter or margarine
- 1/2 cup Dr Pepper
- 2 tablespoons worcestershire sauce
- 1 tablespoon salt
- 1/8 teaspoon onion salt
- 1/8 teaspoon instant garlic powder
- dash red hot sauce

Melt butter; add Dr Pepper, worcestershire, salt, onion salt, garlic powder, and red hot sauce and simmer. Combine cereals and nuts. Drizzle butter sauce over all. Toss well mixed with sauce. Pour onto two jelly roll pans and heat at 300 F for 45 minutes. Cool before storing in tightly covered container.



Miscellaneous



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