Nelson Family Recipe Book

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DEDICATION

THIS BOOK IS DEDICATED TO ANNIE, MINNIE, EDNA, AND GLADYS, THE FIRST NELSON COOKS OF MY MEMORY. THINKING OF THE DIFFICULTIES THEY ENDURED EVERY DAY TO PUT THREE BIG MEALS ON THE TABLE (NOT TO MENTION AFTERNOON LUNCH) WITHOUT ELECTRICITY, REFRIGERATION, AND MODERN PLUMBING GIVES ME A GREAT APPRECIATION FOR THEM ALL AND FOR THE CONVENIENCES WE TAKE FOR GRANTED.

WE ALSO WANT TO THANK EVERYONE FOR SENDING SO MANY GREAT RECIPES. TIME DIDN'T ALLOW US TO TEST ALL THE RECIPES, BUT THE ONES WE DID TRY WERE DELICIOUS! WE HAVE NO EXPLANATION FOR THE FACT THAT OLIVE'S "FOUR FRUIT COMPOTE" HAS 5 FRUITS OR THAT DOLORES'S "THREE BEAN CASSEROLE" HAS 4 BEANS. WE ARE ALSO UNCERTAIN AS TO WHETHER LUTEFISK OR BULLHEAD ARE SUITABLE SUBSTITUTIONS IN GARY'S "CIOPPINO." PLEASE REFER ANY QUESTIONS TO THE CONTRIBUTORS.

A SPECIAL THANK YOU TO STACY FOR ALL THE HOURS SPENT AT THE COMPUTER TYPING AND EDITING.

JOYCE MUELLER
APRIL 1996

STACY'S NOTE: PLEASE CHECK RECIPES YOU CONTRIBUTED TO THIS PROJECT FOR MAJOR ERRORS THAT COULD BE PROBLEMATIC AND ALERT THE FAMILY.

Breads

Oatmeal Buns

Harriet Stanley

1 cup quick oatmeal
2 cups boiling water
1 teaspoon salt
½ cup molasses
1/3 cup shortening
2 eggs
2 packages dry yeast
½ cup warm water
5½ - 6 cups flour

Mix quick oatmeal and 2 cups boiling water. Add salt, molasses, and shortening. (Boiling water will melt the shortening.) Let cool. Then add eggs and dry yeast dissolved in ½ cup warm water. Add 5½ - 6 cups flour. Dough will be soft. Let rise once, then form buns. Grease hands as dough is sticky. Let rise again. Bake 20 minutes at 350º.

I use my Oster bread hooks for these. Grease the top of the hooks so dough won't climb them. Easy & fast.

Oatmeal Bread

DoLores Kounovsky

2 packages dry yeast
1 cup warm water
¼ cup dark molasses
½ teaspoon salt
½ cup flour
1 ¼ cups scalded milk, cooled to lukewarm
¼ cup honey or molasses
1 egg
2 teaspoons salt
2 cups flour
2 tablespoons soft shortening
1 cup quick rolled oats
3 ½ cups flour

Makes 2 or 3 Loaves.

In a large bowl combine yeast, warm water, dark molasses, salt and ½ cup flour. Beat until smooth and let stand in a warm place about 15 minutes. Add scalded milk, honey or molasses, egg, salt, 2 cups flour, shortening and oatmeal. Beat 2 minutes with an electric mixer. Gradually add about 3 ½ cups more flour. Form into smooth ball, cover bowl and let stand 10 minutes. Knead dough for 5 minutes and shape into 2 or 3 balls. Cover with bowl and let rest 10 minutes more. Shape into 2 or 3 loaves and place in 2 standard loaf pans or 3 - 8" x 4" pans. Cover and let rise in a warm place 45 to 60 minutes, or until doubled in bulk. Bake at 375º for 35-40 minutes.

Mother's Whole Wheat Bread

Alice Sullivan

4 cups whole wheat flour
7 cups white flour
1 cake yeast
2 ½ tablespoons sugar
3 tablespoons molasses
4 tablespoons shortening
3 teaspoons salt
3 ½ cups water

Bake 1 hour in 375º oven.

Whole Wheat Bread

Harriet Stanley

½ cup warm water
2 teaspoons sugar
2 packages yeast
¾ cup shortening (I use Crisco)
4 cups warm water
1 cup sugar
4 tablespoons molasses
1 tablespoon salt
4 cups whole wheat flour
8 cups white bread flour

Mix ½ cup warm water, 2 tsp. sugar, and yeast. Set aside. In a large bowl, mix together shortening, 4 cups warm water, 1 cup sugar, molasses, and salt. Add yeast mixture, then flours. Work dough well. Put in a warm place to raise ½ hour. Knead down. Let dough raise another 45 minutes. Knead down. Let raise another 45 minutes. Shape into bread loaves. Put into greased (sprayed) bread pans. Should make six small loaves. Don't make large loaves. Let raise approx. 1½ hours. Bake 350º(preheated oven) for about 40 minutes.

Overnight Buns

Olive Jacobson

4 cups water
2 cups sugar
1 cup oil
2 tablespoons salt
4 beaten eggs
2 ½ packages of yeast
¼ cup water
1 cup bran
11 ½ cups flour

Boil 4 cups water, 2 cups sugar, and 1 cup oil together for 5 minutes. Cool to luke warm. Add 2 Tbsp. salt, 4 beaten eggs, 2 ½ packages of yeast dissolved in ¼ cup water. Add 1 cup bran flakes and 11 ½ cups flour or enough to make a soft dough. Let raise in a warm place. Can be punched down many times. Form buns in evening. Cover with cloth and set on counter overnight. Bake at 350º for 10-12 minutes.

I usually start this mixture at about 4:00 in the afternoon. It works to start in the morning and bake when ready in mid afternoon. Can be used to make caramel or cinnamon rolls.

Quick No-Knead Rolls

Kathryn Stanley

¾ cup hot water
½ cup canned milk
2 packages yeast
2 tablespoons sugar
3 ½ cups flour
1 teaspoon salt

Dissolve yeast in water and milk. Add sugar, 1 ½ cups flour, and salt; mix until well mixed. Add 2 cups flour, mix well. Let set 5 minutes. Shape into rolls and let raise until double. Bake at 350º for 15-20 minutesI use these when I make harvest soup or beef stew. They are easy and good, though they are a heavier roll than ones that raise twice. I double this recipe, it makes enough to fit Grama Stanley's old baking pan that Mom Stanley gave to me, don't know the size, a little longer than a 9 x 13 pan.

Buns

Olive Jacobson--recipe from her mom, Gladys Nelson

1 quart milk or 2 c. milk + 2 c. water
2 packages yeast
1 teaspoon sugar
1 cup white sugar
2 tablespoons salt
½ cup oil
5 cups flour
1 or 2 eggs can be added
6 cups flour

1 quart of milk or 2 cups milk and 2 cups water warmed to luke warm. Dissolve yeast in small amount of warm water and 1 tsp. sugar. Add yeast to milk mixture. Also add 1 cup white sugar, salt, and oil. Gradually add 5 cups flour, mixing well. Let mixture raise until bubbly. (1 or 2 eggs can be added now.) Add 6 more cups flour. Mix well and knead. Let raise until doubled. Punch down dough and let raise again. Buns can then be formed and placed on cookie sheets. When doubled in size they should be baked in a 350º to 375º oven for 15-17 minutes. This recipe can be used for making caramel rolls also.

White Bread

Olive Jacobson--recipe from her mom, Gladys Nelson

2 cups milk
3 tablespoons shortening
4 teaspoons salt
2 tablespoons sugar
3 cups water
flour
2 packages yeast
½ cup warm water
1 teaspoon sugar

Scald milk and pour over shortening, salt, and 2 T sugar. Add 3 cups water to make mixture lukewarm. Beat in flour to make a thick sponge. Add yeast dissolved in ½ cup warm water and 1 tsp. sugar. Mix well. Let rest until sponge mixture becomes bubbly, about 20 minutes. Add flour and knead until dough is no longer sticky and is firm. (Mom didn't give the amount of flour.) Let mixture rest and knead down 2 or 3 times at 20 minute intervals. Turn into large greased container. Let raise in warm place until double in size. Knead down again. Divide the dough into 5 equal parts, form into loaves and put into greased bread pans. Let raise until double in size. Bake at 375º for 20 minutes, then turn heat to 350º and bake 25 minutes longer.

Easy Caramel Rolls

Mueller Family

16 frozen cinnamon rolls
1 cup brown sugar
½ cup white sugar
1 stick margarine
1 cup vanilla ice cream

Melt sugars, margarine and ice cream in 9 x 13 pan on stovetop, mixing together. Arrange frozen rolls in warm sauce. Preheat oven to 200º and turn off. Let rolls rise in oven until double in size. Bake 30 minutes at 350º. Cool 5 min. in pan, then invert. Can be made in two round cake pans. We use this sauce for rolls with homemade or bread machine bread dough too.

Donut Balls

Olive Jacobson--recipe from her mom, Gladys Nelson

3 eggs, beaten
1 cup sugar
2 cups milk
2 tablespoons oil
dash of nutmeg
4 cups flour with
2 tablespoons baking powder,
sifted together

Mix ingredients together well. drop by spoonfuls into hot oil.

Bewitching Blueberry Pancakes

Kim Toney

2 ½ cups flour
5 teaspoons baking powder
6 tablespoons sugar
1 ½ teaspoons salt
2 eggs
1 ½ cups milk
6 tablespoons oil
1 cup washed blueberries

Stir all ingredients together and fry on a hot griddle.

Cowpuncher Biscuits

Kim Toney--recipe from her grandma, Gladys Nelson

2 cups flour
1 egg
¾ cup milk
2 teaspoons baking powder
2 tablespoons powdered sugar
2 tablespoons oil
dash of salt

Sift dry ingredients. Mix with milk and egg. Add oil last. Bake in muffin tins 25 minutes at 350º. Makes 12. I use pancake syrup on them.

Garlic Bubble Bread

Deb Stanley

1 loaf frozen white bread dough
1 egg beaten
¼ teaspoon salt
¼ cup oleo, melted
1 teaspoon parsley flakes
½ teaspoon garlic powder or
1 tablespoon minced garlic

Thaw dough and cut into walnut size pieces. Mix the oleo, egg, parsley flakes, salt and garlic. Dip pieces into this mixture and place in greased loaf pan. Cover, let rise until double. Bake 375º for 30 minutes. Cool in pan 10 minutes. We love the fresh garlic.

Chewy Bread Sticks

Mueller Family

1 package yeast
1 ½ cups warm water
1 tablespoon honey
5 - 5 ½ cups flour
salt, parmesan cheese, garlic powder or garlic salt

Dissolve yeast in warm water; add honey. Add flour gradually; mix together and knead 10 minutes. Heat oven to 200º, then turn off. Let dough rise in oven. Cut into 32 pieces and roll into 10 inch ropes. Put on greased cookie sheets, eight to a sheet. Let rise 15 minutes. Brush with butter, sprinkle with salt or other seasonings (Our favorites are listed above. You could also try onion salt, Italian seasonings, sesame or poppy seeds.) Bake at 400º for 8-12 minutes. Watch for browning on the bottoms.

Cheese Garlic Biscuits

Greta Jacobson

2 cups Bisquick
2/3 cup milk
½ cup shredded cheddar cheese
¼ cup margarine
¼ teaspoon garlic powder

Heat oven to 450º. Mix Bisquick, milk and cheese until soft dough forms. Beat vigorously for 30 seconds. Drop by spoonfuls onto ungreased baking sheet. Bake for 8-10 minutes until golden brown. Combine margarine and garlic powder. Brush over warm biscuits before removing from baking sheet. Serve warm. Makes 10-12 biscuits.

Flour Tortillas

Stacy Mueller

4 cups flour
2 tsp. salt
½ cup shortening
1 cup lukewarm water (or a little more)

Blend flour, salt, and shortening with pastry blender or forks until shortening is very well distributed. Add lukewarm water and blend well. Turn out onto lightly-floured board and knead about 50 strokes. Divide dough into 15 roughly equal sections. Cover with cloth; rest for at least 15 minutes. Roll each section of dough into a very thin "circle". (My circles usually aren't very circular.) Cook on a moderately hot ungreased skillet, turning once.

It works well to roll one tortilla while another is cooking, especially if you have a helper. Your skillet should be warm enough to cook one side in about one minute. You will need to experiment with your cookware and stove to achieve the right combination. I usually have to sacrifice the first one as a "test tortilla" and throw it out. I like using our heavy cast iron skillet. After cooking one tortilla, put it on a plate and cover with a towel. Pile rolled tortillas on top as they wait to cook and they will get soft and more elastic from the warmth. You can gently tug them even thinner with your fingers before cooking.

Wrap and store in refrigerator or freeze. To reheat, pat both sides with water and warm directly on the rack in a 300º oven for a few minutes. This will also make the tortillas softer, as long as you don't leave them in too long.

Corn Fritters

Kathryn Stanley

2/3 cup flour
1 teaspoon baking powder
½ teaspoon salt
2 teaspoons sugar
1 tablespoon minced onions
¼ cup butter, melted
1 (12 oz.) can whole kernel corn
½ cup milk
2 eggs, beaten

Heat pancake griddle as for pancakes. Sift together flour, baking powder, salt, and sugar. Mix together onion, butter, corn, milk, and eggs. Add flour to corn mixture, beat until smooth. Use ¼ cup batter for each fritter. Cook as you would pancakes, and butter as you take them off, serve hot. These are really good with steak, meatloaf, anything!

Blueberry Muffins

Richard Jacobson

1 egg, beaten slightly
½ cup milk
¼ cup oil
1 ½ cups flour
½ cup sugar
2 teaspoons baking powder
½ teaspoons salt
1 cup frozen blueberries

Mix egg, milk, and oil. Sift together flour, sugar, baking powder, and salt. Add blueberries. Do not overmix. 20 stirs should mix flour in. Grease muffin tins. Bake at 375º for 20-25 minutes.

☺ Amy tells us that her dad has been making these muffins every Sunday morning since he and Olive got married. They would eat the entire batch all by themselves. Now that their kids are out of the house, they are back to eating the entire batch again.

Applesauce Muffins

Eunice Nelson

1 ½ cups sugar
½ cup margarine, softened
2 eggs
2 cups flour
1 teaspoon cinnamon
½ teaspoon baking soda
½ teaspoon cloves
¼ teaspoon salt
1 cup applesauce

In mixing bowl, cream sugar and butter. Add eggs, one at a time, beating well after each addition. Combine dry ingredients; add to the creamed mixture alternately with applesauce. Mix until just combined. Fill greased muffin cups 2/3 full. Bake at 350º for 20-25 minutes. Makes about 18 muffins.

Rhubarb Muffins

Kathryn Stanley

1 ¼ cup brown sugar
½ cup salad oil
2 teaspoons vanilla
1 egg
1 cup buttermilk
2 ½ cups flour
½ teaspoon salt
1 teaspoon baking soda
1 teaspoon baking powder
2 cups rhubarb, finely diced
½ cup pecans (I leave nuts out.)
1 teaspoon cinnamon
1/3 cup sugar
1 teaspoon melted butter

Combine and beat together brown sugar, oil, vanilla, egg, and buttermilk. Sift together flour, salt, baking soda, and baking powder. Mix with liquid mixture; add rhubarb and pecans. Place in greased muffin tins and top with mixture of cinnamon, sugar, and butter. Bake 20 minutes at 400º or until they are brown and spring back when lightly touched. Let cool slightly and remove from muffin pans. I run my rhubarb through my food processor to dice.

Raspberry Muffins

DoLores Kounovsky

Muffin Batter:
1 ½ cups all purpose flour
½ cup granulated sugar
2 teaspoons baking powder
¼ teaspoon salt
½ teaspoon cinnamon
1 egg, lightly beaten
½ cup butter or margarine, melted
½ cup milk
1 cup fresh or frozen raspberries, thawed if frozen
1 teaspoon grated lemon peel (or Realemon juice)

Topping:
½ cup finely chopped pecans
½ cup firmly packed brown sugar
¼ cup all purpose flour
1 teaspoon ground cinnamon
1 teaspoon grated lemon peel
2 tablespoons butter or margarine, melted

Glaze:
½ cup confectioners sugar
1 tablespoon lemon juice

Preheat oven to 350º. Combine flour, granulated sugar, baking powder, salt, and cinnamon in medium mixing bowl. Make a well in the center of the dry ingredients and add the egg, melted butter, and milk. Stir just until all ingredients are combined. Gently stir in raspberries and 1 teaspoon lemon peel. Fill each cup of 12 cup paper-lined muffin tins ¾ full with batter.

Combine topping ingredients, adding butter after other items are mixed together. Sprinkle mixture over the top of each muffin. Bake 20-25 minutes or until golden brown. Combine glaze ingredients; stir until smooth. Drizzle over warm muffins. Yield: 2 dozen muffins.

Six Week Bran Muffins

Carmen & Bill Biddle

1 - 15 ounce box Bran Flakes cereal
2 cups honey (3 cups sugar)
5 cups flour
5 teaspoons baking soda
1 teaspoon salt
4 eggs, beaten
1 cup oil
1 quart buttermilk
2 cups raisins

Mix cereal, sugar-honey, flour, soda, and salt. Add eggs, oil, and buttermilk. Store in covered container in refrigerator up to 6 weeks. Bake at 350º for 12-15 minutes.

Applesauce Bread

Stacy Mueller

1 cup unsweetened applesauce
¼ cup butter or margarine, melted
¼ cup liquid honey
2 large eggs
1 teaspoon vanilla
¾ cup raisins
2 cups all purpose flour
½ cup packed brown sugar
2 teaspoons baking powder
½ teaspoon salt
½ teaspoon ground cinnamon
½ teaspoon grated nutmeg

Whisk applesauce, butter, honey, eggs, and vanilla in medium bowl until well blended; stir in raisins. Thoroughly mix flour, sugar, baking powder, salt, cinnamon, and nutmeg in a large bowl. Pour liquid mixture over dry ingredients and fold in just until combined; do not overmix. Spoon batter into sprayed or greased pan, smoothing it on top. Bake 50 minutes at 350º. Test with toothpick. Cool on rack before slicing. I sometimes reduce the amount of raisins and add chopped nuts. This bread is very good when sliced and toasted. I make my own unsweetened applesauce for this recipe: Warm peeled and chopped apples over medium high heat in a saucepan until softened. Mash with potato masher, leaving them a little chunky.

Blender Banana Nut Bread

Joyce Mueller

2 ½ cups flour, sifted
3 teaspoons baking powder
½ teaspoon salt
¾ cup walnuts
1 cup sugar
1/3 cup soft butter
1 egg
3 small bananas, cut up
½ cup milk

In medium bowl, mix together flour, baking powder, and salt; set aside. Chop walnuts in blender for 10 seconds. Add to dry ingredients. Put sugar, butter, egg, bananas, and milk in blender; blend for about 15 seconds or until well mixed. Pour over dry ingredients and mix until ingredients are well moistened. Pour batter into greased 9 x 5 loaf pan. Bake in preheated 350º oven for 1 hour. Cool on rack.

Cranberry Bread

Joyce Mueller--recipe from her sister, DoLores Kounovsky

2 cups flour
1 teaspoon baking powder
½ teaspoon soda
½ teaspoon salt
zest and juice of 1 orange or 2 tablespoons Realemon juice
1 cup sugar
2 tablespoons melted butter
water
1 egg, well beaten
1 cup sliced raw cranberries
½ cup nuts

Sift together flour, baking powder, soda, and salt. Add sugar. Put orange juice and zest or lemon juice into a one-cup measure. Add melted butter and enough water to make ¾ cup liquid. Add liquid to dry ingredients and mix well. Add egg, then cranberries and nuts. Beat well. Bake 1 hour at 350ºn a 9 x 5 loaf pan. Can be made in two small (about 7½ x 3 ½) loaf pans--bake 45 minutes.

Soups

Cheese & Potato Wild Rice Soup

Kim Toney

½ cup wild rice, uncooked
1 ½ cups water
½ pound bacon, cut into pieces
¼ cup chopped onion
1 quart milk
carrot curls
2 (10 oz.) cans cream of potato soup, diluted with 1 can liquid (½ milk, ½ water)
2 ½ cups grated American cheese

Combine wild rice and water. Cook over low heat for 45 minutes. Drain; set aside. Fry bacon and onion. Drain on towel. Place soup in large kettle and dilute. Stir in milk, bacon, onion, cheese, and cooled rice. Stir until cheese is melted. Garnish with carrot curls.

Cheddar Cheese Soup

Joyce Mueller--recipe from her sister, DoLores Kounovsky

1 large onion
1 cup chopped celery
¼ cup butter or margarine
¼ cup all purpose flour
¾ teaspoon dry mustard
2 teaspoons Worcestershire sauce
2 cups chicken broth
2 medium carrots, chopped (1 cup)
2 large potatoes, pared & cubed (3 c.)
3 cups milk
3 cups shredded sharp cheddar cheese (12 ounces)
¼ teaspoon pepper
salt (optional)
½ pound kielbasa sausage (optional)

Sauté onion and celery in butter in kettle 3 minutes or until soft. Stir in flour, mustard and Worcestershire sauce. Cook, stirring, 2 minutes or until vegetables are evenly coated and mixture is bubbly. Stir in broth, carrots, and potatoes. Optional: add kielbasa sausage cut into ¼" slices, if you wish. Bring to boiling. Lower heat; cover; simmer, stirring occasionally, 25 minutes or until potatoes and carrots are tender. Add milk. Cook over medium heat until ALMOST boiling; do not boil. Reduce heat to low; stir in cheese until melted. Add pepper and salt, if you wish. Ladle into soup tureen or heated soup bowls. Garnish with extra cheese.

Garden Potato Chowder

Kim Toney

4 cups potato slices
½ cup carrot slices
½ cup celery slices
¼ cup chopped onion
1 ½ cups water
1 chicken bouillon cube
pepper
1 cup milk
2 tablespoons flour
8 ounces Velveeta

In a large saucepan, combine vegetables, water, bouillon cube, pepper; bring to a boil. Reduce heat, cover, simmer 12-15 minutes until vegetables are tender. Gradually add milk to flour, stirring until blended. Add flour to vegetables, stirring constantly until mixture boils and thickens. Add Velveeta and heat until cheese is melted and chowder is hot.

Cheddar Cheese Beer Soup

Gary Nelson

¼ cup butter or margarine
½ cup thinly sliced celery
½ cup diced carrots
½ cup chopped onion
½ cup all purpose flour
½ teaspoon dry mustard
¼ teaspoon thyme leaves
4 cups chicken stock or regular canned chicken broth
1 ½ cups (6 oz.) shredded sharp cheddar cheese
2 tablespoons grated parmesan cheese
1 can (12 oz.) beer
salt
pepper

In 3-quart pan, melt butter over medium heat. Add celery, carrots, and onion; cook, stirring occasionally, until onion is soft (about 10 min.). Stir in flour, mustard, and thyme and cook for one minute. Gradually add stock. Bring to a boil over medium-high heat, stirring often; reduce heat, cover, and simmer, stirring occasionally, until vegetables are tender (12-15 minutes). Stir in cheddar and parmesan cheeses; when melted, add beer. Heat until steaming. Season to taste with salt and pepper. Serve with pretzels. Makes 4-6 servings.

Cream of Mushroom Soup

Tricia Diehl

¼ cup butter
¾ cup chopped green onions
2 cups chopped mushrooms
2 tablespoons flour
1 cup half and half
1 cup chicken broth
¼ teaspoon salt
1/8 teaspoon pepper

In a large skillet, cook green onions in butter over low heat for 5 minutes. Add mushrooms and cook 2 minutes. Add flour and cook 3 minutes. Remove pan from heat; add chicken broth and half and half with whisk. Bring soup to a boil over moderate heat. Simmer, stirring, for 5 minutes. Add salt and pepper.

Knephla Soup

Mueller Family

3-4 medium potatoes
2-3 bay leaves
2 cups flour
1 tablespoon (or less) salt
1 ¼ cups water
2-3 cups milk
1 medium onion
¼ cup butter or margarine

Peel and dice potatoes. Place in large kettle; add bay leaves and enough water to cover. Bring to a boil, cooking until potatoes are soft, about 15 minutes. Meanwhile, mix flour, salt, and water to form a soft dough. Knead slightly, adding more flour as necessary to make dough manageable. Roll dough out flat and cut knephlas with a pizza cutter, or form ropes of dough about as thick as your thumb, press flat, and snip off short pieces with kitchen scissors. Once potatoes are cooked, stir in knephlas; boil 5 minutes. You may need to add more water. Knephlas should float when done. Add milk and heat until warm. Fry chopped onion in butter until golden brown; do not overcook. Mix onions into warm soup; serve. Add salt and pepper to taste.

Knoepfla Soup

Deb Stanley

Raw potatoes, diced
celery & carrots, diced
3 quarts water
1 large can chicken broth
4 tablespoons chicken base
4 tablespoons butter
2 cups cream
1 medium onion, diced
2 cans cream of chicken soup
3 cups flour
2 eggs
1 cup milk
1 teaspoon salt
1 teaspoon baking powder

Combine water, broth, potatoes, onion, celery, carrot, chicken base. Mix together flour, eggs, milk, salt, and baking powder for knoepflas. When water is boiling and potatoes have softened, snip knoepfla dough in boiling water. Cook 15 minutes. Add cream, cream of chicken soup, and butter. Very good.

Knefla Soup

DyVonne Nelson

6 potatoes, peeled & cut into bite size
2 onions, chopped
1 carrot, pared and sliced
1 stalk celery, sliced
4 chicken bouillon cubes
1 tablespoon parsley flakes
5 cups water
1 teaspoon salt
pepper
1/3 cup butter
1 (13 oz.) can evaporated milk

Combine all ingredients but milk in large kettle and simmer until vegetables are tender. Add knefla. Simmer 30 minutes. Add evaporated milk just before serving.

Knefla:

2 cups flour
1 egg
1 teaspoon salt
1 cup milk

Mix and form into long strips. Cut dough in small pieces.

Creamy Potato Bisque

Gary Nelson

Just by adding or switching a few ingredients, you can turn this creamy potato soup into a fresh mushroom-potato variation or an elegant shrimp, crab, or clam bisque.

6 tablespoons butter or margarine
1 large onion, chopped
1 cup chopped celery, including some leaves
4 cups peeled, diced thin-skinned potatoes
¼ cup finely chopped parsley
About ½ teaspoon salt
About ¼ teaspoon pepper
4 cups chicken stock or reg. strength canned chicken broth
4 cups milk
3 tablespoons cornstarch
¼ cup water
Finely chopped parsley

In a 5 to 6-quart pan, melt 4 tablespoons butter over medium heat. Add onion and celery and cook, stirring occasionally, until onion is very soft (about 15 minutes). Add potatoes, ¼ cup parsley, salt, pepper, and stock. Bring to a boil over high heat; reduce heat, cover, and simmer until potatoes are tender (about 30 minutes). Stir in milk and heat, covered, until steaming. Do not boil. Stir together cornstarch and water and add to soup. Continue cooking and stirring until soup boils and thickens. Season to taste with more salt and pepper, if desired. Just before serving, pour in soup tureen, floating remaining 2 tablespoons butter on top, and sprinkle with parsley. Makes 6-8 servings.

Mushroom and Potato Bisque Follow directions for Creamy Potato Bisque, but stir in ½ pound sliced mushrooms with stock.

Shrimp Bisque: Follow directions for Creamy Potato Bisque, but stir in 1 ¼ pounds small cooked shrimp or 2 packages (12 oz. each) frozen cooked shrimp, partially thawed, just before adding cornstarch mixture.

Clam Bisque: Follow directions for Creamy Potato Bisque, adding 1 bay leaf with salt and pepper. Stir in 1 pound of crabmeat just before adding cornstarch mixture.

Minced Clam Bisque: Follow directions for Creamy Potato Bisque, but omit the 4 tablespoons butter. Instead, use 5 slices bacon, cut into 1-inch pieces. Cook bacon in pan over medium heat until limp (about 5 minutes). Spoon off and discard all but 3 tablespoons of the drippings. Add onion and celery and cook as directed. Stir in 4 cans (6 ½ oz. each) minced clams and their liquid just before adding milk.

Black Bean Soup

Alice Sullivan

1 cup dry black beans
6 cups either chicken or beef stock
¼ cup oil
1 cup chopped celery
1 cup chopped onion
2 cloves garlic, crushed
1/3 cup uncooked brown rice
1/8 teaspoon cayenne pepper
1 bay leaf
1 teaspoon salt
2-4 pepper corns
2 whole cloves
½ cup powdered milk

Soak beans overnight. Drain and cook with 6 cups stock until tender, about 2 hours. In large Dutch oven, heat oil; sauté celery, onion, and garlic until soft. Add rice and sauté 2-3 minutes longer. Stir in 1 cup of stock from beans. Add beans and rest of liquid in which they were cooked. Add remaining ingredients except milk. Cook 1-2 hours. Blend milk with ½ cup soup broth; add mixture to soup. Serve garnished with chopped green onion and lime slices, if desired. 4-6 servings.

Vegetables

Sweet Potato Casserole

Joan Nelson

3 cups canned sweet potatoes
½ cup milk
2 eggs
½ cup butter
½ cup sugar

Topping:
1 cup brown sugar
½ cup flour
1/3 cup butter
1 cup pecans

Mix topping ingredients in a small bowl; set aside. Mix all other ingredients with blender (or with hand mixer on high) until smooth. Spread in greased 9 x 13 baking dish. Bake at 350º for 35 minutes. Remove and stir. Then sprinkle topping over and bake for an additional 10 minutes.

Southern Sweet Potatoes

Kim Toney

¼ cup butter
¾ cup sugar
¾ cup brown sugar
2 eggs
½ cup whipping cream
3 cups grated sweet potatoes (raw)

Cream butter and sugars, add eggs and beat well. Combine with cream and sweet potatoes. Pour in greased 2 quart casserole. Bake at 350º uncovered for 1 hour.

Ready Ahead Potatoes

Eunice Nelson

4 pounds potatoes (12 medium)
1 (8 oz.) package cream cheese, softened
1 cup dairy sour cream
2 teaspoons salt
1/8 teaspoon pepper
1 clove garlic, crushed
¼ cup chopped chives (may use pink and green salad onions)
½ teaspoon paprika
1 tablespoon butter

Cook potatoes in boiling, salted water until tender. Mash potatoes with electric mixer. Add cream cheese, sour cream, salt, pepper, and garlic. Beat at high speed until smooth and light. Stir in chopped chives. Spoon into a lightly greased 10-cup baking dish, sprinkle with paprika. Dot with butter. Bake at 350º for 30 minutes until golden and heated through.

Buffet Potatoes

Kim Toney

4 medium size baking potatoes
3 tablespoons butter
salt and pepper
½ cup grated process American cheese
½ cup light cream or whole milk

Peel potatoes; cut lengthwise in strips like french fries. Place in greased baking dish. dot potatoes with butter, salt, and pepper, and cheese. Pour cream over all. Cover with aluminum foil and bake at 425º for 40-45 minutes.

Calico Beans

Deb Stanley

½ pound ground beef, browned and drained
½ pound bacon, cubed and browned
½ cup catsup
1 teaspoon salt
2 teaspoons vinegar
1 can butter beans
1 can pork and beans
1 can kidney beans
¾ cup brown sugar
1 teaspoon mustard

Mix well. Bake at 350º for 40-60 minutes.Can omit hamburger and use more bacon. I use crock pot sometimes--takes 2 hours.

Carrot Casserole

DyVonne Nelson

1 package or 4-5 cups frozen carrots or 4 cups cooked carrots
Velveeta cheese, shredded
1/3 pound oleo or butter
1 large onion, grated
potato chips

Cook carrots; sauté onion in butter; shred cheese. Alternately place carrots, onions, and cheese in layers in casserole, ending with cheese. Top with potato chips. Bake 30 minutes in 325º oven.

California Blend Vegetables

Eunice Nelson

California Blend vegetables
Velveeta cheese
1 bag crushed Ritz crackers
¼ cup butter

Precook vegetables. Put in greased casserole. Add a layer of Velveeta cheese over vegetables and crushed crackers. Drizzle with butter. Bake at 350ºuntil cheese melts, about 15 min.

Green & Gold Casserole

Kathryn Stanley

2 pounds zucchini
½ teaspoon salt
½ cup water
2 eggs, beaten
¼ teaspoon pepper
1 teaspoon grated onion
1 (12 oz.) can whole corn
¼ pound shredded cheddar cheese

Slice zucchini in ¼" pieces; place in pan with salt and water. Cover; boil for 10 minutes; drain well and mash. Mix eggs, pepper, and onion; add to mashed zucchini. Pour in corn and cheese. Top with more cheese and bake at 350º for 30-40 minutes.This goes with any kind of meat, even my kids like it.

Scalloped Corn

Jill Kounovsky

22 saltine crackers
1 egg
1 cup milk
½ teaspoon minced dried onion
¼ teaspoon salt
dash pepper
1 (17 oz.) can cream-style corn
1 tablespoon butter

Put crackers into a plastic bag and crush with a rolling pin. In casserole dish, beat egg with fork. Stir in milk, onion, salt, and pepper. Measure 2/3 cup of the cracker crumbs and add to milk mixture. Put rest of crackers aside. Add corn to milk mixture. Put butter into a skillet; melt on low heat. Pour over crumbs in bowl and stir to mix well. Sprinkle crumbs over corn mixture. Bake for 1 hour at 350º.

Pea Casserole

DyVonne Nelson

½ cup butter
½ cup onions
½ cup celery
½ cup green pepper (optional)
1 bag frozen peas
1 can cream of mushroom soup
pimento
1 can water chestnuts

Sauté butter, onions, celery, and green peppers. Add peas--mushroom soup placed on top--pimento and water chestnuts. Bake ½ hour, covered Then stir gently and bake an additional ½ hour, uncovered.

Salads

Cranberry Salad

Olive Jacobson

1 pound frozen cranberries
1 cup sugar
1 cup crushed pineapple, well drained
1 pound miniature marshmallows
½ pint whipped cream

Grind cranberries. Add sugar and pineapple; let stand for one hour. Add marshmallows; let stand several hours or overnight. Add whipped cream, mix together and serve. Looks pretty in a crystal bowl.

Fresh Cranberry Salad

Eunice Nelson

1 package (12 oz.) fresh cranberries
1 ½ cups sugar
3 cups boiling water
3 packages (3 oz. each) orange jello
2 cans mandarin oranges, drained and cut in small pieces
1 cup chopped walnuts or pecans
1 can crushed pineapple, undrained

Grind cranberries in food grinder, stir in the sugar to blend. Set aside. Dissolve gelatin in water; cool until mixture begins to thicken. Add to cranberry mixture. Add oranges, nuts, and pineapple. Stir well; pour into lightly oiled 8-cup mold. Chill overnight. Unmold and serve on a plate of crisp greens. 16 servings.

Jello Cranberry Mold

Joyce Mueller

1 (3 oz.) package jello, any red flavor
1 cup boiling water
¾ cup canned pineapple juice
1 can (8 oz.) whole berry cranberry sauce
1 cup diced apples or celery
1/3 cup coarsely chopped nuts

Dissolve gelatin in boiling water. Add pineapple juice and cranberries. Chill until slightly thickened. Stir in remaining ingredients. Pour into 4-cup mold or individual molds. Chill until firm. Unmold. Makes 3 ½ cups or 10 relish servings. Recipe may be doubled; use only 1 cup canned pineapple juice.

Cranberry Peach Mold

Olive Jacobson

1 cup jellied cranberry sauce
1 package raspberry gelatin
1 ½ cups boiling water
1 package lemon gelatin
½ cup water
2 cups sliced canned peaches
1 cup dairy sour cream

Mash cranberry sauce; add raspberry gelatin. Pour 1 ½ cups boiling water over to dissolve the gelatin. Pour into a 5 ½ cup mold; chill until almost set. Dissolve lemon gelatin in ½ cup boiling water. Drain peaches, reserving ½ cup syrup; add syrup to gelatin. Stir in sour cream. Chill until partially set; add peaches; pour over raspberry layer. Chill till firm.

Red Hot Salad

Joan Nelson

1 package unflavored gelatin
2 packages red jello
2 cans applesauce
½ cup red hots
2 cups 7 Up

Mix jello powders, applesauce, and red hots together in sauce pan. Bring to a boil over low heat. Pour into glass 9 x 13 serving dish and carefully add 7 Up. Place in refrigerator until set.

Strawberry Nut Salad

Alice Sullivan

2 small (or 1 large) pkg. strawberry gelatin
1 cup boiling water
2 packages frozen sliced strawberries
3 bananas, mashed
1 (No. 2) can crushed pineapple, drained
1 cup broken walnuts
1 pint sour cream (I don't use this much.)

Topping:
1/3 cup sugar
2 tablespoons flour
2 tablespoons butter
2 beaten eggs
1 cup pineapple juice
1 cup heavy cream or 1 pkg. Dream Whip

Dissolve jello in hot water; stir in thawed strawberries and juice, pineapple, banana and nuts. Pour ½ mixture in 9 x 13 pan or large mold; refrigerate until firm, about 1 ½ hours. Spread with sour cream, then spoon gently the remaining mixture and refrigerate. For topping, combine sugar, flour, and egg; stir in pineapple juice. Cook over low heat, stirring constantly until thick; remove from heat. Add butter and cool. Then fold in the cream that has been whipped (or the Dream Whip prepared according to package directions). Can be put on jello salad ahead of time. Optional: Top with shredded mild cheddar cheese.

Taffy Apple Salad

Eunice Nelson

1 (20 oz.) can pineapple chunks
2 cups tiny marshmallows
½ cup sugar
1 tablespoon flour
2 tablespoons vinegar
1 beaten egg
6-7 cups cubed, cored apples
1 (8 oz.) container cool whip
1 (10 oz.) jar maraschino cherries, drained and halved
1 cup peanuts

Drain pineapple, reserving juice. In large bowl, stir together pineapple chunks and marshmallows; cover and chill for up to 24 hours. For dressing, in a small saucepan stir together the sugar, flour, reserved pineapple juice, vinegar, and egg. Cook and stir over medium heat, just until mixture bubbles. Reduce heat; cook and stir for 2 minutes more. Transfer the mixture to a small bowl. Cover and chill. To serve, add chilled dressing and apples, cool whip, cherries, and peanuts to marshmallow mixture; stir to mix well.

Four Fruit Compote

Olive Jacobson

1 (20 oz.) can pineapple chunks
½ cup sugar
2 tablespoons cornstarch
1 tablespoon lemon juice
1/3 cup orange juice
1 can mandarin oranges, drained
2 yellow apples, unpeeled and cut into pieces
2 red apples, unpeeled and cut into pieces
2-3 bananas
1 cup red grapes

Drain pineapple chunks, reserving ¾ cup juice. In a saucepan combine sugar and cornstarch. Add reserved pineapple juice, lemon juice, and orange juice. Cook and stir over medium heat until thick and bubbly. Cook one minute longer. Remove from heat and set aside. In a bowl combine pineapple chunks, mandarin oranges, apples, bananas, and grapes. Pour warm sauce over the fruit. Stir gently to coat. Cover and refrigerate.

Banana Dressing

Joan Nelson

2 old bananas
1 cup sour cream
4 tablespoons brown sugar
1 ½ teaspoons lemon juice

Blend ingredients on medium until smooth. Toss over chopped fruit for a delicious salad. Makes 2 cups.

Cherry Salad Supreme

Kathryn Stanley

1 (3 oz.) package lemon jello
1 (3 oz.) package raspberry jello
2 cups boiling water
1 (21 oz.) can cherry pie filling
1 (3 oz.) package cream cheese
1/3 cup mayonnaise (not salad dressing)
1 (8¾ oz.) can crushed pineapple
½ cup cream
1 cup miniature marshmallows
chopped pecans (optional)

Dissolve raspberry jello in 1 cup boiling water; stir in pie filling. Turn into 9 x 9 x 2 dish. Chill until partially set. Dissolve lemon jello in 1 cup boiling water. Beat together cream cheese and mayonnaise; gradually add lemon jello. Stir in undrained pineapple. Whip cream; fold into lemon mixture with marshmallows. Spread on top of cherry layer, sprinkle with chopped pecans, if desired. (My family likes it better without the marshmallows and nuts.)

Cherry Salad

Joyce Mueller

2 cans cherry pie filling
2 small boxes cherry jello
2 cups boiling water
1 cup chopped apple, unpeeled
½ cup diced celery
½ cup coarsely chopped walnuts

Dissolve jello in boiling water. Add pie filling, apples, celery, and walnuts. Stir well. Chill at least 3 hours before serving.

Banana and Peanut Salad

Alice Sullivan

Dressing:
1 tablespoon vinegar
½ cup water
2 tablespoons flour
½ cup sugar
1 tablespoon butter
2 egg yolks

3 cold bananas
1 cup Spanish peanuts
or chopped blanched peanuts

Make dressing before hand and refrigerate. Mix vinegar, water, flour, and sugar well. Add rounded tablespoon of butter. Cook over low heat until it begins to thicken. Pour beaten egg yolks slowly into mixture and continue cooking until thick and creamy. Cool and refrigerate. Have ready cold bananas and peanuts. Peel and dice bananas. In a cold bowl, put layer of bananas, layer of nuts, layer of dressing, layering until all ingredients are used. Chill ½ hour, serve cold with cold or hot meat dishes.

Salami-Mac Salad

Carmen & Bill Biddle

1 (7 ½ oz.) Kraft mac & cheese dinner
½ pound salami or summer sausage, chopped
½ cup coarsely chopped dill pickle
2 tablespoons finely chopped onion
½ teaspoon salt
dash of pepper
½ cup Kraft real mayonnaise

Prepare dinner as directed on package. Add remaining ingredients. Mix lightly; chill. Add additional mayonnaise before serving. 4-6 servings.

Pasta Salad

DoLores Kounovsky

12 oz. rotini (curly roni)
Creamy Italian dressing

Any or all of the following:
2 tablespoons chopped onion
Broccoli flowerettes, cooked
Green, red, or yellow pepper, cut in pieces
¼ cup sliced olives
1 tomato, cut in wedges
sliced mushrooms
8 oz. mozzarella cheese, cubed
sliced pepperoni
salt & pepper to taste

Cook rotini according to package directions. Drain; rinse with cold water to cool. Toss with any or all of the other ingredients listed. Add Creamy Italian dressing to taste. Refrigerate for several hours. Serve with additional Italian dressing.

Macaroni & Shrimp Salad

Amy Jacobson

3 cups macaroni, cooked
3 cups chopped ham pieces
½ cup chopped onion
1 cup chopped celery
1 cup chopped green peppers
1 can small cocktail shrimp
1 cup mayo
1 tablespoon lemon juice
dash salt and pepper

Mix macaroni, ham, onion, celery, green pepper, and shrimp. Add mayo mixed with lemon juice and salt & pepper.

Shrimp Salad

Gary Nelson

1 package lemon jello
1 cup hot water
1 (8 oz.) can tomato sauce
1 tablespoon vinegar
salt and pepper to taste
3-4 green onions, chopped
¾ cup celery, chopped
1 can shrimp

Make like jello and add the other ingredients. Put in individual cups or small bowl.

Spring Salad

Deb Stanley

2 cups dry macaroni, any kind/shape, boiled, rinsed, and chilled
3 diced carrots
diced celery
medium green pepper, diced
cucumber, diced

Dressing:
1 cup mayonnaise (not salad dressing)
¼ cup vinegar
½ cup sugar
½ teaspoon salt
½ teaspoon pepper
½ can (7 oz.) sweetened condensed milk

This can be made in large batches by doubling sauce. I like to use balsamic vinegar for a little different flavor. Sauce keeps well in refrigerator when not mixed on pasta. I like to use broccoli and cauliflower too in larger batches.

Broccoli Delight Salad

Olive Jacobson

1 large fresh broccoli, cut in pieces (4-5 cups)
1 cup raisins
¼ cup diced red onion
10 strips bacon, fried and crumbled
1 cup sunflower seeds

Dressing:
3-4 tablespoons sugar or Equal
1 tablespoon vinegar
½ cup lite mayonnaise or creamy dressing

Put washed, well drained broccoli pieces in large glass bowl. Add raisins, onion, bacon, and sunflower seeds. Mix together dressing ingredients. Pour over salad. Yield: 6 servings.

Fiesta Salad

Curt & Karla Stanley Family

1 (16 oz.) can whole kernel corn
2 tomatoes, peeled and diced or 1 can whole tomatoes, drained well and diced
½ cup sliced ripe olives
¼ cup diced green pepper
1 small onion, chopped fine

Dressing:
2 tablespoons taco seasoning mix
¼ cup water
¼ cup oil
¼ cup vinegar

Pour dressing over vegetables and toss. Chill several hours or overnight, stirring occasionally.

Carrot Salad

Alice Sullivan

2 pounds carrots, cut in 1/3" thick rounds
1 large onion, diced
1 large green pepper, diced
1 (10 ¾ oz.) can tomato soup
1 cup sugar
¾ cup vinegar
1 cup vegetable oil
1 teaspoon salt
½ teaspoon ground pepper
1 teaspoon dry mustard

Bring carrots to boil in salted water; boil 5 minutes. Drain; cool. Add onions and green pepper. Combine soup, sugar, vinegar, oil, salt, pepper, and mustard. Pour over carrots. Refrigerate 24 hours. Yield: 12 servings.

French Dressing

Joyce Mueller

1 cup salad oil
¾ cup sugar
1 cup catsup
1 teaspoon paprika
1 teaspoon salt
1 tablespoon chopped onion
1/3 cup vinegar

Combine ingredients in blender for about 2 minutes.

Thousand Island Dressing

Olive Jacobson & Carmen Biddle

1 cup mayonnaise
2 tablespoons chili sauce
2 tablespoons chopped stuffed olives
3 chopped hard boiled eggs
½ teaspoon paprika

Mix well and store in jar in refrigerator.

Chinese Cabbage Salad

Curt & Karla Stanley Family

1 medium head Chinese cabbage, chopped
5 green onions, chopped
½ stick butter
2 packages ramen noodles, crushed (no spices)
½ cup sesame seeds
½ cup slivered almonds

Dressing:
½ cup salad oil
3 tablespoons honey
3 tablespoons soy sauce
½ cup wine vinegar

Brown together butter, crushed noodles, sesame seeds, and almonds, stirring constantly. Drain on paper towel and chill. Toss together just before serving.

Taco Salad

Stacy Mueller

1 pound hamburger
½ envelope taco seasoning
1 cup salsa
Shredded cheese (cheddar, colby-jack, etc.)
1 medium head lettuce
tortilla corn chips

Brown and drain hamburger. Mix in ½ envelope dry taco seasoning, then add about 1 cup salsa. Allow mixture to cool. Shred or cut lettuce into bite-size pieces. Crush chips into smaller pieces, reserving enough "perfect" chips to arrange around the edge of your bowl. Mix meat mixture, lettuce, and cheese close to serving time. The amount of cheese used can vary according to your taste. I reserve 1/3 to ½ cup of the cheese to garnish the top of the salad. Just before serving, mix in crushed chips. Tuck the perfect chips in around the edge of the bowl and sprinkle top with cheese.

Notes: You may choose to add other favorite taco ingredients such as olives. (I don't like olives.) The cheese should not be finely shredded for best results. This dish is best served and eaten all in one sitting as the chips will get soggy and the lettuce may wilt slightly. If you won't be able to eat it all at once, only mix together as much as you can eat. If taking salad away from home, mix lettuce and chips in once you get to your destination, if possible.

Main Dishes

Breakfast Casserole

DoLores Kounovsky

9 x 9 pan	9 x 13 pan	
6	9	Eggs
12 ounces	16 ounces	Sausage, browned
1 ½ cups	1 ¾ cup	Milk
1 teaspoon	1 ½ teaspoons	Dry mustard
1 cup (4 oz.)	1 ½ cups (6 oz.)	Grated cheddar cheese
1 ½ cups	2 ½ to 3 cups	Frozen hash brown potatoes
		Chopped or minced onion, to taste
		Salt & pepper, to taste

Spread hash brown potatoes in bottom of baking dish. Mix remaining ingredients well and pour over potatoes. This may be mixed up the night before; covered, and stored in refrigerator overnight. Bake at 350º for 1 hour.

Quiche Lorraine

Deb Stanley

1 pie shell
8 slices bacon, crisply cooked and drained
4 eggs
1 ½ cups milk
½ teaspoon salt
2 cups shredded Swiss cheese
2 tablespoons flour
3 slices bacon for bacon curls
sprigs of parsley

Heat oven to 350º. Combine eggs, milk, and seasoning. Mix well. Toss cheese and add flour. Add cheese mixture and bacon to egg mixture. Pour into pie shell. Bake at 350º for 40-45 minutes. Bacon curls: cook 3 slices bacon until almost crispy. Roll each slice around tines of fork to make curls. Drain on absorbent paper. Arrange with sprigs of parsley in center of quiche.

Quiche Lorraine

DyVonne Nelson

1 deep dish frozen pie shell, thawed
1 cup grated Swiss cheese
¾ pound browned ground beef (bacon or ham)
¼ cup chopped onion
1 small can mushrooms
4 eggs
1 pint whipping cream

Beat eggs together; add whipping cream. Pour over other ingredients in pie shell (there may be a little extra). Bake at 425º for 45 minutes.

Bacon & Cheese Oven Omelet

Eunice Nelson

6 slices bacon, cooked, drained, and chopped
6 slices cheese
8 eggs, beaten
1 cup milk
½ teaspoon salt
¼ teaspoon pepper

Arrange cheese slices to cover bottom of a buttered 9" pie pan. Beat together eggs, milk, salt, and pepper with a fork. Add crumbled bacon and mix. Pour over cheese. Bake, uncovered, at 350º for 40 minutes Let stand 5 minutes before cutting. Serves 3 or 4.

Egg Casserole

DyVonne Nelson

12 eggs
4 cups milk
10 oz. Kraft American sharp cheese, shredded
1 box Catherine Clark herb seasoned croutons
1 cup finely chopped ham or bacon bits

Use 2 ½ quart casserole or 9 x 13 pan. Mix cheese and ham. Put croutons in buttered dish. Add ham and cheese. Beat eggs and milk together. Pour over other ingredients and let set in refrigerator overnight. Bake at 350º for one hour or so. Let set 10 minutes before serving.

Eggs Benedict

Jill Kounovsky

English muffins
Canadian bacon or ham
4 eggs
Hollandaise Sauce (see next recipe)

Split 2 English muffins and place in baking sheet with 8 slices of ham. Bake at 350º for 10-15 minutes. Poach 4 eggs and keep warm while making Hollandaise Sauce. Pour sauce over English muffin, ham, and poached egg.

Hollandaise Sauce

Jill Kounovsky

½ cup butter
1 tablespoon lemon juice
1 tablespoon water
3 egg yolks, slightly beaten

Place butter in 2-cup measure. Microwave for 1 minute to 1 minute, 15 seconds or until partially melted. Stir until completely melted. Add lemon juice and water. Gradually beat in egg yolks with fork. Microwave uncovered for 45 seconds; stir. Microwave uncovered 30 seconds to 1 minute longer, stirring every 15 seconds until thickened. Do not overcook or sauce will curdle. Cover and refrigerate remaining sauce.

Oven Porcupine Meatballs

Deb Stanley

1 pound ground beef
½ cup uncooked regular rice
½ cup water
1/3 cup chopped onions
1 teaspoon salt
½ teaspoon celery salt
1/8 teaspoon garlic powder
1/8 teaspoon black pepper
1 can (15 oz.) tomato sauce
1 cup water
2 teaspoons Worcestershire sauce

Heat oven to 350º. Mix meat, rice, ½ cup water, onion, salts, garlic powder, and pepper. Shape mixture into meatballs. Place meatballs in ungreased, 8 x 8 x 2 baking dish. Stir together remaining ingredients. Pour over meatballs. Cover with aluminum foil. Bake 45 minutes; uncover and bake 15 minutes longer.

No-Fry Barbecue Beef Meatballs

Kim Toney

Meatballs:
2 ½-3 pounds hamburger
2 slices bread, crumbed
¼ cup crushed soda crackers
¼ cup milk
2 eggs
1 tablespoon soy sauce
¼ cup crushed bacon (beef)
1 teaspoon salt
¼ teaspoon pepper
1 medium onion, chopped
1 (4 oz.) can mushrooms, drained and chopped
Cheddar or American cheese, cubed

Sauce:
2 cans tomato soup
2 ¼ cups brown sugar
¾ cup white vinegar
2 teaspoons dry mustard
1 teaspoon soy sauce

Mix meatball ingredients, except cheese well. Use hamburger mixture the size of walnut, flatten, and add one cube cheese. Make into meatballs. Pack singly into 9 x 12 Teflon pan. Bake 15 minutes in 350º oven.

Mix sauce ingredients well. Drain excess fat from meatballs. Pour sauce over all. Cover with aluminum foil and bake 45-50 minutes Serve hot over rice.

Meatballs in Mushroom Gravy

Eunice Nelson

1 ½ pounds ground beef
2 eggs
1 teaspoon salt
pepper to taste
3 tablespoons chopped onion
1/3 cup quick oats
1/3 cup milk
1 can cream of mushroom soup
1 beef bouillon cube
2/3 cup water (may need to add more)

Combine first 5 ingredients; mix well. Add oatmeal and milk. Shape into 1 ½" balls. Roll in flour and brown in hot oil or shortening. Place in casserole and pour soup mixed with water and bouillon cube over meatballs. Bake covered for 1 hour at 350º.

Swedish Meatballs

Kim Toney

4 or more tablespoons butter or margarine
1 medium onion, minced
3 pounds ground beef
2 cups fresh bread crumbs
1/8 teaspoon ground mace
2 eggs
2 cups half-and-half
salt
¼ cup all purpose flour
1 teaspoon sugar
1/8 teaspoon pepper
1 cup water
chopped parsley for garnish

Begin about 1 ¼ hours before serving. In 12-inch skillet over medium heat, cook onion in 2 tablespoons butter until tender, stirring occasionally. In large bowl, mix onion, ground beef, bread crumbs, mace, eggs, ¾ cup half-and-half, and 2 teaspoons salt. Shape beef mixture into 1-inch meatballs. In same skillet over medium-high heat, in 2 more tablespoons butter, cook meatballs, one-fourth at a time, until browned on all sides, removing meatballs to bowl as they brown and adding more butter if necessary. Into drippings in skillet over medium heat, stir flour, sugar, pepper, and ½ teaspoon salt until blended. Gradually stir in water and remaining 1 ¼ cups half-and-half, stirring to loosen brown bits from bottom of skillet; cook, stirring constantly, until mixture is thickened and boils. Return meatballs to skillet; simmer, covered, about 15 minutes to blend flavors, stirring occasionally. Spoon meatballs into chafing dish. Sprinkle with chopped parsley.

Swedish Meatballs

DyVonne Nelson

1 pound beef hamburger (12 meatballs)
½ cup milk
1 beaten egg
½ cup crushed bread crumbs
Chopped onions
Salt & pepper
½ teaspoon ginger
½ teaspoon curry powder

Knead meat. Add egg, milk, and bread crumbs. Add seasonings and mix. Shape into small balls. Flour lightly and brown in shortening. Cook about 35 minutes at low temperature. Can make gravy with pan drippings and milk or water.

Spicy Meatballs

Joyce Mueller

Sauce:
¼ pound butter or margarine
½ cup vinegar
¼ medium onion, chopped
¾ teaspoon sugar
½ cup ketchup
½ cup water
½ teaspoon dry mustard
¼ teaspoon garlic powder
1 tablespoon lemon juice or Realemon

Meatballs:
1 pound ground beef
1 teaspoon Accent (optional)
1 teaspoon salt
1 small onion, chopped fine
½ cup soft bread crumbs
¼ cup milk

Spicy Meatballs, continued

Prepare sauce and put in crockpot to simmer while preparing meatballs. Mix meatball ingredients and form into 1-inch meatballs. Place on broiler pan and bake at 400º for 10 to 15 minutes. Put into sauce and cover, cook on low 4-6 hours Serve with toothpicks. This recipe may be doubled and will serve 12 or more.

Saucy Little Meatloaves

Harriet Stanley

1 pound lean ground beef
¾ cup oatmeal
½ teaspoon salt
¼ teaspoon pepper
¼ cup chopped onion
¾ cup milk

Topping:
¾ cup ketchup
1 tablespoon brown sugar
1 tablespoon mustard

Mix meat, oatmeal, salt, pepper, onion, and milk. Make into 6-8 individual loaves and spread each with mixture of ketchup, brown sugar, and mustard. Bake at 350º for about 40 min. Along with this I make Spaghetti Corn first.

Spaghetti Corn

Harriet Stanley

1 can cream style corn
1 can whole kernel corn with juice
1 cup broken up spaghetti
1 cup diced cheese (Monterey Jack is good)
1 stick (½ cup) butter
2 teaspoons chopped onion

Stir together and put in buttered casserole dish. Bake at 350º for 30 minutes with lid on and 30 more minutes with lid off After you have this in the oven, then you can make the Saucy Little Meatloaves and bake at the same time.

Crustworthy Meat Loaf

Kim Toney

1 loaf frozen bread dough
2 eggs
1 ½ pounds ground beef
1 ½ cups bread crumbs
1 (8 oz.) jar Cheez Whiz
¾ cup chopped onion
½ teaspoon salt
¼ teaspoon pepper

Thaw bread dough in refrigerator overnight. Cover; let stand on floured surface at room temperature 1 hour. Reserve 1 tablespoon egg for glaze. Combine remaining ingredients; mix. Shape into 9 x 4 loaf in shallow baking pan. Bake at 350º for 45 minutes. Drain. Press dough onto bottom of greased 15 ½ x 10 ½ pan. Place meat loaf in center of dough. Fold dough ends over loaf. Cut 6 strips of dough on each side of loaf; cross over top. Brush with egg. Bake at 350º for 30 minutes. 6-8 servings. Serve with additional heated process cheese spread, if desired.

Beefburger Specials

Eunice Nelson

1 pound ground beef
3 tablespoons catsup
1 teaspoon prepared mustard
1 small onion, finely chopped
1 teaspoon salt
½ cup soft bread crumbs
¼ cup milk
1 ½ teaspoons Worcestershire sauce

Combine all ingredients. Shape into 4 large (1 ½" thick) patties. Broil about 6 minutes on each sideuntil browned on the outside. Serves 4.

Peppy Hamburger Steaks

Kim Toney

1 ½ pounds hamburger
½ cup soft bread crumbs
¼ cup evaporated milk
1 teaspoon salt
½ teaspoon pepper
1 egg
1 medium onion, cut in 4 slices
4 green pepper rings
1 ½ cups tomato juice
1/3 cup catsup
1 teaspoon prepared mustard
Worcestershire sauce

Mix hamburger, bread crumbs, milk, salt, pepper, and egg. Shape into four thick steaks. Brown on both sides in greased skillet. Pour off fat and sprinkle a few drops of Worcestershire sauce on each steak. Top with a slice of onion and a green pepper ring. Mix tomato juice, catsup, and mustard. Pour over steaks. Bring to a boil, reduce heat, and simmer, covered for 15 minutes.

Baked Taco Casserole

Kathryn Stanley

2 pounds ground beef
1 (8 oz.) can tomato sauce
1 teaspoon garlic powder
2 cups sour cream
2 cups grated cheese (colby/jack mix is good)
2 (15 oz.) cans chile beans
1 medium jar of picante sauce, mild or med.
2 cups broken tortilla chips
chopped tomatoes
shredded lettuce

Brown beef and drain. In large bowl, mix the beans, picante sauce, tomato sauce, and garlic salt. Put in microwave and heat through. Add drained beef. Put crushed chips in bottom of deep cake pan, spread beef and bean mixture over the top of chops. Spread sour cream over that mixture, sprinkle cheese on top. Bake ½ hour(or until cheese bubbles) at 325º. After it is baked you can put tomatoes and lettuce on top. This is a crowd pleaser. I use it at brandings, family dinners, or just when I need something quick and easy for supper!

El Dorado Beef

Gary Nelson

1 ½ - 2 pounds ground beef
1 large onion, chopped
1 ½ cups black olives, chopped
24 oz. can tomato sauce
Garlic powder
One bag of taco chips, crushed
1 ½ cups cottage cheese
1 ½ cups sour cream
1 large can diced chilies
one pound jack or colby cheese
2 jalapeno peppers

El Dorado Beef, continued

Brown ground beef, add next four items and cook until onions are tender. Put crushed bag of taco chips in bottom of 9 x 13 pan. Add cooked meat sauce. Top with cottage cheese. Top with sour cream. Spread diced chilies. Grate cheese and put on top. Slice jalapeno peppers and put on top. Bake 35 minutes at 350º.

Beans with Hamburger

Olive Jacobson

½ pound bacon, fried and diced
1 small onion, chopped
1 pound hamburger, browned
2 (1 pound each) cans pork and beans
½ cup molasses
½ cup catsup
½ teaspoon dry mustard
dash of Worcestershire sauce
salt to taste

Brown bacon until crisp. Remove from pan and sauté onion and hamburger in bacon drippings. Drain if there is too much liquid. Combine all ingredients and place in casserole. Bake uncovered in 350º oven for 45 minutes. This is a favorite with Jacobson kids.

Three Bean Casserole

DoLores Kounovsky

1 large can baked beans
1 can western-style beans (spicy)
1 can kidney beans, drained
1 can great northern beans
½ cup catsup
½ cup brown sugar
1 teaspoon vinegar
1 teaspoon dry mustard
1 medium onion, chopped
1 pound hamburger
1 pound bacon
1 tablespoon hickory bar-b-q sauce

Brown hamburger and onion. Fry bacon and crumble. Mix all ingredients together. Bake one hour at 350º. Can be cooked in crock pot for 2-4 hours.

Chili

Olive Jacobson

3 pounds hamburger
2 cans tomato soup
2 cans water
1 large diced green pepper
1 tablespoon salt
2 cans kidney beans, drained
tobasco sauce
2 tablespoons chili powder (or more)
1 large onion or dried onion flakes

Brown hamburger and drain. Add other ingredients. Put all together in crock pot. Let cook for several hours.

Hamburger Casserole in Crockpot

DyVonne Nelson

2 large potatoes, sliced
2 or 3 large carrots, sliced
1 (#2) can peas, drained
3 medium onions, sliced
2 celery stalks, sliced
1 ½ pounds hamburger, browned
1 can tomato soup
1 can water

Place layers of vegetables in order given in crock pot. Season each layer with salt and pepper. Put hamburger on top of celery. Mix soup with water and pour on top. Cover; set at low temperature for 6-8 hours. Stir occasionally.

Tator Tot Hotdish

Eunice Nelson

2 pounds hamburger, browned
1 small box frozen peas
tator tots, enough to cover top of casserole
onion to taste
Velveeta cheese, sliced
1 can cream of chicken soup
1 can cream of mushroom soup

Preheat oven to 325º. Place hamburger in a 9 x 13 pan. Add onion, peas, cheese, and tator tots in layers. Mix the undiluted soups together and spread over the other ingredients. Bake for 1 ½ hours. Also good reheated.

Potato Patch Casserole

Joyce Mueller

1 pound ground beef
½ cup chopped onion
1 egg
¼ cup milk
¼ cup dry bread crumbs
1 teaspoon salt
¼ teaspoon pepper
¼ teaspoon celery salt
oil for browning
2 tablespoons margarine
2 tablespoons flour
1 cup milk
1 ¼ teaspoons salt
dash of pepper
½ pound Velveeta, cubed
4 cups sliced potatoes
1 (10 oz.) package frozen peas and carrots, thawed

Heat oven to 350º. Combine meat, onion, egg, milk, bread crumbs, and seasonings; mix lightly. Shape into 10 meatballs; brown in oil. Make white sauce with margarine, flour, milk, and seasonings. Add cheese; stir until melted. Combine potatoes and peas and carrots; place in 12 x 8-inch baking dish. Arrange meatballs around edge of dish; cover with cheese sauce. Cover dish with aluminum foil; bake at 350º for one hour. Uncover; continue baking 30 minutes. Serves 4-6.

Hot Dish

DyVonne Nelson

5 raw potatoes
1 pound ground beef
1 onion, minced
1 can vegetable-beef soup
1 can cream of mushroom soup

Slice potatoes in buttered baking dish. Crumble raw ground beef over potatoes. Add minced onion. Mix the two cans of soup and pour over all. Bake in 350º oven for 1 ½ hours. May increase potatoes and meat.

Quick Chili-Rice Dinner

Carmen & Bill Biddle

1 pound ground beef
1/3 cup chopped onion
1 tablespoon chili powder
1 (10 oz.) package Birds Eye sweet whole kernel corn
½ teaspoon dry mustard
1 cup diced green pepper
1 (15 oz.) can tomato sauce
½ cup water
1 cup Minute Rice

Brown beef and onion. Add spices, corn, green pepper, tomato sauce, and water. Cook and bring to a full boil, stirring occasionally. Stir in rice; reduce heat, cover and simmer for 5 minutes. Sprinkle with cheese.

Beef Stuffed French Bread

Eunice Nelson

1 ½ pounds ground beef
2 tablespoons oil
2 (8 oz.) cans tomato sauce
½ cup chopped onion
¼ cup parsley, chopped
1 ¼ teaspoon Italian seasoning
1 beef bouillon cube
1 clove garlic, chopped
1 cup shredded mozzarella cheese
½ cup grated parmesan cheese
1 egg, slightly beaten
¼ cup mushrooms, chopped
1 loaf French bread

Brown ground beef in oil, stirring constantly. Drain beef, then add tomato sauce, onion, parsley, Italian seasoning, bouillon cube, and garlic. Heat to boiling, reduce heat, and simmer 20 minutes. Cool 5 minutes. Stir in cheeses, egg, and mushrooms. Cut a 1 ½" horizontal slice off top of French bread loaf. Remove center portion of bread, leaving 1" sides of bread shell. Put beef mixture in loaf and wrap in a large piece of buttered aluminum foil. Bake at 300º for 30 minutes. Remove foil. If desired, sprinkle with ¼ cup shredded mozzarella cheese and return to oven for 5 minutes, or until cheese melts. Serves 3 or 4.

Snappy Barbecue Beef Sandwiches

Harriet Stanley

1 beef chuck roast (4 pounds-can use less)
1 cup ketchup
1 cup barbecue sauce
4 cups chopped celery
2 cups water
1 cup chopped onions
2 tablespoons vinegar
2 tablespoons brown sugar
2 tablespoons Worcestershire sauce
1 teaspoon chili powder
1 teaspoon garlic
1 teaspoon salt

Put beef in slow cooker. Combine other ingredients and pour over beef. Cook all day on low. I mix the ingredients the night before. You can delete or add any seasonings you like or don't. Have on hand rolls of some sort. Shred beef slightly and make sandwiches.

Swiss Steak

Olive Jacobson

1 can mushroom soup
1 can cream of mushroom soup
1 can water
1 large onion, chopped or 3 tablespoons dried minced onion
1 large can tomatoes--juice and all
1 green pepper, cut into pieces
1 cup celery pieces
3 pound cubed steak
½ cup flour
1 teaspoon sage
½ teaspoon pepper
1 teaspoon salt

Mix and heat soups, water, onion, tomatoes, green pepper, and celery in a large kettle. Cut steak into serving size pieces. Roll in mixture of flour, sage, pepper, and salt. Brown steak pieces in hot oil in frying pan. Add steak to soup mixture in large kettle. I add a little water to frying pan to loosen drippings and add that to kettle also. Bake 2 hours in 325º oven. Freezes well.

Swiss Steak

Carmen & Bill Biddle

1 cup flour
2 teaspoons salt
¼ teaspoon pepper
Steak
1 can celery soup
1 can mushroom soup
1 can water
1 green pepper, finely chopped
1 onion, finely chopped
2 tomatoes

Roll steak in mixture of flour, salt, and pepper, then pound. Brown steak and place in heavy kettle with other ingredients. Add browning mixture. Put in the oven at 300-310º for 2-3 hours.

Slow-Cooked Pepper Steak

Kim Toney

1 ½ - 2 pounds round steak
2 tablespoons oil
¼ cup soy sauce
1 cup chopped onion
1 garlic clove, minced
1 teaspoon sugar
½ teaspoon salt
¼ teaspoon pepper
¼ teaspoon ground ginger
1 can (16 oz.) tomatoes with liquid, cut up
2 large green peppers, cut into strips
½ cup cold water
1 tablespoon cornstarch
cooked noodles or rice

Cut beef into 3" x 1" strips; brown in oil in skillet. Transfer to slow cooker. Combine next 7 ingredients and pour over beef. Cover and cook on low for 5-6 hours, until meat is tender. Add tomatoes and green pepper; cook on low 1 hour longer. Combine the cold water and cornstarch to make a paste, stir into liquid in slow cooker and cook on high until thickened.

Barbecued Brisket

Gary Nelson

1 (6 pound) beef brisket
6 cups water or enough to cover meat
1 can (12 oz.) beer
1 onion, sliced
Barbecue Sauce (see following recipe)

Combine all ingredients in Dutch oven just large enough to hold the brisket. Bring to a boil; reduce heat. Cover and simmer about 4 hours or until brisket is fork-tender. Allow to cool to lukewarm in cooking liquid. Transfer brisket to plastic container; add 1 cup barbecue sauce. Cover and refrigerate up to 48 hours. Cook over medium hot coals about 15 minutes on each side, basting frequently with additional sauce. Makes 12-16 servings, about 270 calories per 4-ounce serving.

Barbecue Sauce

Gary Nelson

4 cups ketchup (about two 24-oz. bottles)
½ cup cider vinegar
2 tablespoons chili powder
¼ cup brown sugar
3 bay leaves
2 cups finely chopped onions
½ cup Worcestershire sauce
1 cup butter or margarine
6 garlic cloves, crushed
½ teaspoon red pepper flakes
½ teaspoon liquid smoke
4 ½ cups beer

Combine all ingredients in large stainless steel or enamel saucepot. Bring to a boil. Reduce heat; simmer 1 hour. Remove bay leaves. Store in covered containers in refrigerator overnight to allow flavors to mellow. Can be made ahead up to 1 month in advance. Makes about 10 cups, 20 calories per tablespoon.

Barbecued Spareribs

Gary Nelson

12 pounds pork spareribs
water
Barbecue Sauce (see previous recipe)

Place ribs in large Dutch oven; cover with water. Bring to a boil. Cover and reduce heat; simmer 45 minutes. Remove from liquid. Place in a large roasting pan; slather about 3 cups barbecue sauce on ribs. Cover and refrigerate up to 24 hours. Remove ribs from sauce. Baste with sauce from pan and cook over medium coals 15 to 20 minutes on each side, basting every 5 minutes with additional sauce. Serve with remaining sauce. Makes 12 servings.

Barbecued Ribs

Gary Nelson

1 tablespoon (or less) celery seed
1 tablespoon chili powder
¼ cup brown sugar
1 tablespoon salt
1 teaspoon paprika
2 ½ pounds country style ribs
1 (8 oz.) can tomato sauce
½ cup vinegar

Combine celery seed, chili powder, sugar, salt, and paprika. Spread 1/3 of the mixture over ribs. Heat in oven for 10-15 minutes at 250º. Add tomato sauce and vinegar to remaining mixture. Heat mixture and brush over ribs often while grilling over low fire for 40-60 minutes.

Ranch Ribs

Joyce Mueller

3-4 pounds loin back ribs or spareribs sawed in two strips, about 3" wide
1 cup ketchup
1 tablespoon Worcestershire sauce
2-3 dashes hot pepper sauce (optional)
1 cup water
¼ cup vinegar
1 tablespoon sugar
1 teaspoon salt
1 teaspoon celery seed

Season ribs with salt and pepper; place in shallow roasting pan, meaty side up. Roast in 450º oven for 30 minutes. Lower temperature to 350º; continue baking 30 minutes more. Spoon off excess fat. Combine remaining ingredients; bring to boiling and pour over ribs. Continue baking at 350º about 45 minutes or until ribs are tender, basting with sauce every 15 minutes. If sauce gets too thick, add more water. Makes 4 servings.

Barbecue Sauce

Amy Jacobson

1 cup ketchup
2 tablespoons lemon juice
1 tablespoon cider vinegar
¼ cup brown sugar
2 teaspoons prepared mustard
1 teaspoon salt
½ to 1 teaspoon hot pepper sauce
1 bay leaf
1 garlic clove, minced
½ cup water
2 teaspoons Worcestershire sauce

Combine all ingredients in a small saucepan; bring to a boil, stirring occasionally. Reduce heat; cover and simmer for 30 minutes. Discard by leaf. Yield: 1 ½ cups.

Lamb Kabobs

DoLores Kounovsky

Can also be made with pork, beef, venison, chicken, or turkey.

1 cup cooking oil
2/3 cup cider vinegar
2 tablespoons Worcestershire sauce
½ medium onion, finely chopped
½ teaspoon salt
½ teaspoon sugar
½ teaspoon dried basil
½ teaspoon marjoram
½ teaspoon dried rosemary
2 ½ pounds boneless lean lamb, pork, beef, venison, chicken, or turkey, cut into 1 ½ to 2" cubes
large rolls or buns

In a glass or plastic bowl, combine first nine ingredients. Add meat and toss to coat. Cover and let marinate for 24 hours, stirring occasionally. When ready to cook, thread meat on metal skewers and grill over hot coals until meat reaches desired doneness, about 10-15 minutes. Remove meat from skewers and serve on rolls or buns. Yield: 8 servings.

Pork Chops & Stuffing

Joyce Mueller

4 to 6 pork chops
3 cups soft bread cubes
2 tablespoons chopped onion
¼ cup chopped celery
¼ cup melted butter or margarine
¼ cup water
¼ teaspoon poultry seasoning
1 can cream of chicken or cream of mushroom soup (we prefer chicken)
1/3 can water

Brown chops on both sides; place in shallow baking dish. Sauté onion and celery in butter. Lightly mix with bread cubes, ¼ cup water, and poultry seasoning to make stuffing. (To save time I often use stuffing mix such as Stove Top for the stuffing.) Place a mound of stuffing on each chop. Blend soup and water; pour over. Bake at 350º for 1 hour or until tender.

Szechuan Pork

Jill Kounovsky

1 pound pork boneless loin or leg
1 tablespoon soy sauce
1 tablespoon cornstarch
½ teaspoon ground red pepper (cayenne)
3 cups broccoli flowerets or 1 package (16 oz.)
frozen broccoli, thawed and drained
1 clove garlic, finely chopped
2 small onions, chopped
1 can (8 oz.) whole water chestnuts, drained
¼ cup chicken broth
½ cup peanuts
2 cups hot cooked rice

Trim fat from pork loin. Cut pork across grain into 1" cubes. Toss pork, soy sauce, cornstarch, red pepper, and garlic in 3-quart casserole. Cover tightly and refrigerate for 20 minutes. Microwave tightly covered on high 9-10 minutes, stirring after 4 minutes, until pork is no longer pink. Stir in broccoli, onions, water chestnuts, and broth. Cover tightly and microwave 6-8 minutes, stirring after 3 minutes, until broccoli is crisp-tender. Stir in peanuts. Serve with rice. Makes 4 servings.

Pork Roast with Mustard Sauce and Honey Apples

Carmen & Bill Biddle

1 tablespoon rubbed sage
¼ teaspoon dried whole marjoram
2 tablespoons soy sauce
2 cloves garlic, minced
½ cup Dijon mustard
1 (5 pound) rolled boneless pork loin roast
Honey Apples (see next recipe)

Combine sage, marjoram, soy sauce, garlic, and mustard in a small bowl. Mix well. Place roast, fat side up, in a shallow roasting pan; spread with mustard mixture. Insert meat thermometer, making sure it does not touch fat. Bake, uncovered, at 325º for 2-2½ hours or until thermometer registers 160º. Serve with Honey Apples. Yield: 10-12 servings.

Honey Apples

Carmen & Bill Biddle

4 Granny Smith Apples
½ cup honey
¼ teaspoon salt
¼ teaspoon ground cinnamon
2 tablespoons cider vinegar

Peel, core, and slice apples into ½-inch-thick slices. Set aside. Combine honey, salt, cinnamon, and vinegar in a large saucepan; bring to a boil. Add apples; reduce heat, and simmer 10 minutes. Yield: about 2 cups.

Ham Balls

Kathryn Stanley

6 pounds ham loaf
3 eggs
3 cups graham cracker crumbs
2 cups milk
2 cans tomato soup
1 ½ cups brown sugar
¾ cup vinegar
2 teaspoons dry mustard

Ham Balls, continued

Combine ham loaf, eggs, graham cracker crumbs, and milk. Shape into balls (¼ - ½ cup mixture to each ball). Put into baking dish, pour sauce of soup, sugar, vinegar, and mustard over them. Bake 1 hour at 350º. Marty LOVES these. They also freeze well and are great to take to a potluck.

Kim's Ham & Broccoli Scallope

Kim Toney

White sauce:
3 tablespoons butter
3 tablespoons flour
1 teaspoon salt
¼ teaspoon pepper
2 ½ cups milk
2 potatoes
broccoli (fresh-if frozen, cook partially)
1 cup cheddar cheese
1 cup ham
onion slices
bread

Prepare white sauce: Melt butter; add salt, pepper, and flour. Add milk and heat to boiling, stirring constantly. Boil one minute. In greased 9 x 13 pan, place 2 slices bread (crumbed), potatoes, broccoli, ham, onions, and cheese. Pour white sauce over top and cover with bread crumbs. Bake at 350º for 60 minutes.

Ham & Macaroni Bake

Kim Toney

2 ½-3 cups medium shells
1 can cream of chicken soup
1 can milk
¼ pound Virginia baked ham, cut up
salt & pepper
onion
Velveeta cheese, cubed

Cook noodles according to package directions. Drain; place in 9 x 13 pan. Mix soup with milk and mix with shells. Mix in ham, salt, pepper, and onion. Top with cubed cheese. Bake, covered, at 350º for 30 minutes Uncover and continue baking for 15 minutes more

Sausage & Pepper Hotdish

Kim Toney

½ pound uncooked spaghetti
2-2½ cups spaghetti sauce
3 Italian sausages, removed from casings
2 green peppers, chopped
1 jar (7 oz.) roasted red peppers, drained & chopped (optional)
4 oz. mozzarella cheese, cubed
¼ teaspoon red pepper flakes

Lightly grease spaghetti casserole. Boil spaghetti 10 minutes or until tender. Rinse and drain. Toss with sauce in pan. Meanwhile, cook sausage over medium heat 5 minutes or until fully cooked. Remove with slotted spoon and add to spaghetti. Cook green peppers in drippings 3 minutes or until tender. Add peppers and remaining ingredients to spaghetti and toss. Cook at 350º uncovered for 45 minutes.

Kumla

Olive Jacobson

12 cups ground raw potatoes
3 cups oatmeal
4-5 cups flour
ham
ham broth
butter

Mix potatoes, oatmeal, and flour together with hands, using a lifting motion. Form into balls about the size of a potato. Put a chunk of ham into center of ball. Drop into hot ham broth. Cook 30-40 minutes. Serve with melted butter

Kumla

Gladys Nelson, as written to her daughter, Joyce Mueller

January 25, 1980

Dear Joyce and all,

...You asked how to make Kumla. First you have to have some broth. If you happen to have some ham bone, then boil that till the meat comes off. We use picnic ham and that has quite a bit of flavor left in it when done.

Now the Kumla is just raw potatoes ground in a meat grinder. Then add salt to taste and flour till it gets stiff enough to handle with your hands. I usually take a little piece of ham and put in the center of each Kumla. Then when you get them done put them on the table and eat them. Good Luck! You can melt butter to put over them when you eat them...

Love,
Mom & Dad

Herb Chicken

Kim Toney

1 chicken, cut up
¾ cup cooking sherry
¼ cup salad oil
2 tablespoons water
2 cloves garlic, mashed
¼ teaspoon ginger
½ teaspoon Italian seasoning
1 tablespoon brown sugar

Place chicken in 8 x 8 pan. Combine rest of ingredients in small bowl and mix well. Pour over chicken. Cover tightly with foil and bake at 375º for 1 hour Uncover and continue to bake for ½ hour or until well browned. Baste every 15 minutes after uncovering. Serve with rice.

Curry Chicken

Kim Toney

1 can cream of chicken soup
¾ cup mayonnaise
¾ teaspoon curry
Broccoli spears
4 chicken breasts, skinned and boned
1 cup grated cheddar cheese
1 cup bread crumbs
Steamed rice

Curry Chicken, continued

Combine soup, mayo, and curry in sauce pan; simmer on low. In baking pan, lay broccoli along bottom of pan, then lay breasts on top. Cover with sauce. Bake at 400º for 25 minutes. Then cover with bread crumbs and cheese. Bake for 5-10 minutes or until brown.

Herbed Chicken Breasts

Carmen & Bill Biddle

3 tablespoons plus 1 ½ teaspoons butter or margarine, melted
1 tablespoon grated onion
1 large clove garlic, crushed
1 teaspoon dried whole thyme
½ teaspoon salt
½ teaspoon pepper
½ teaspoon dried whole rosemary
¼ teaspoon rubbed sage
1/8 teaspoon dried whole marjoram
1/8 teaspoon hot sauce
4 large chicken breast halves, boned
1 tablespoon plus 1 ½ teaspoons chopped fresh parsley (optional)

Combine melted butter, onion, garlic, thyme, salt, pepper, rosemary, sage, marjoram, and hot sauce in a small bowl, stirring well. Dip each chicken breast half in sauce, coating well. Tuck edges of chicken breasts under; place chicken, skin side up, in a greased 8-inch square baking dish. Bake at 425º for 20 minutes or until chicken is done, basting occasionally with sauce. Garnish with fresh parsley, if desired. Yield: 4 servings.

Chicken Divan

Deb Stanley

2 (10 oz.) packages frozen broccoli spears (or fresh)
2 cups cut up chicken (I use 4 breast halves)
2 cans cream of chicken soup
1 cup mayonnaise
1 teaspoon lemon juice
¾ teaspoon curry powder
1 cup uncooked rice
½ cup shredded cheddar
½ cup dry bread crumbs
1 tablespoon butter
1 small package slivered almonds

Place broccoli in bottom of greased casserole, spear ends to outside. Layer cubed chicken and sprinkle rice over chicken. Salt and pepper. Combine soup, mayo, lemon juice, and curry powder. Pour soup mixture over top. Sprinkle with cheese. Combine crumbs with butter; sprinkle over cheese. (Shortcut--use seasoned croutons.) Top with slivered almonds. Bake at 350º for 45 minutes with aluminum foil on top, then another 15 minutes uncovered. Let stand 5-10 minutes, then serve.

Chicken & Rice

Kim Toney

1 can cream of chicken soup
1 can regular milk
¾ cup uncooked rice
onion soup mix
4 pieces chicken

Mix soup and milk; reserve ½ cup of mixture. Add rice, half of dry soup mix to soup mixture; pour into ungreased baking dish. Place chicken on top and pour reserved soup mixture over and add remaining onion soup. Bake at 350º for one hour covered; uncover and bake 15 minutes more.

Poulet Sauté a la Bordelaise

(Chicken in a Sauce)

Gary Nelson

Frying chicken
6 tablespoons butter
2 tablespoons vegetable oil
14-16 whole shallots or white onions
salt
pepper
2 bay leaves
1 teaspoon lemon juice
1 (9 oz.) package frozen artichoke hearts, defrosted and drained
½ cup chicken stock

Melt 4 tablespoons butter and 2 tablespoons vegetable oil. Brown chicken. Remove to plate. Add onions, shaking pan to color them slightly. Pour off all but a thin film of fat and return chicken to skillet. Season with salt and pepper and bay leaves. Cover; cook over high heat until fat spatters. Reduce heat and cook chicken slowly. Melt remaining butter. Stir in lemon juice. Season with salt; cover. Add artichokes. Cook for 10-15 minutes. Remove chicken. Pour chicken stock in skillet. Boil 2-3 minutes until reduced to about 1/3 cup. Pour over chicken and serve.

Honey & Orange Glazed Chicken

Kim Toney

2 chickens, cut up
1 medium onion, sliced
2 cloves garlic, minced
½ cup orange juice
¼ cup honey
1 tablespoon Dijon-style mustard
2 tablespoons red wine vinegar (or red vinegar & oil salad dressing)
1 teaspoon ground ginger
1 teaspoon dried thyme
salt

Place chicken in a large skillet over medium-high heat. Cook until nicely browned on all sides, about 8 minutes. Place in 9 x 13 pan. Drain all but 1 tablespoon chicken fat. Reduce heat to medium; add onions and garlic. Sauté about 3 minutes. Stir in all remaining ingredients except salt. Mix well. Pour over chicken and bake, uncovered, 30-45 minutes, basting occasionally. Season with salt and serve.

Teriyaki Chicken

Gary Nelson

Skinned boneless chicken breasts
1 cup soy sauce
1 cup sugar
3-4 green onions, chopped
1-2 cloves garlic, crushed
Grated yellow onion (not much)
2" finger ginger, grated
1 teaspoon sesame seeds
Black pepper
Chili pepper
1 tablespoon sesame oil

Mix all ingredients except chicken in bowl. Stir well to get sugar mixed in. Pour over chicken in flat dish. If necessary, turn chicken after half the marinating time. Marinate chicken breasts 20-45 minutes. Barbecue over medium heat, not long--don't want to overcook. Can baste with marinade if you want to.

No Peek Skillet Chicken

Kim Toney

2 tablespoons olive oil
2 ½ pounds chicken
1 can (14½ oz.) whole tomatoes, undrained
1 jar (4½ oz.) sliced mushrooms, drained
1 clove garlic, minced
1 envelope onion soup mix
Hot cooked noodles

Heat oil and brown chicken; drain. Stir in tomatoes, mushrooms, and garlic combined with soup mix. Simmer 45 minutes until chicken is done. Serve over hot noodles.

Microwave Chicken-Noodle Casserole

Greta Jacobson

4 oz. noodles
1 (10¾ oz.) can cream of mushroom soup
¾ cup milk
¼ pound mild cheddar cheese, grated (1 cup)
1/3 cup chopped green pepper
2 tablespoons chopped pimento
½ teaspoon salt
¼ teaspoon pepper
2 cups cooked, diced chicken
¾ cup crushed potato chips

On cooktop, cook noodles according to package directions. Drain. Combine noodles with remaining ingredients, except potato chips, in a 2 ½-quart casserole. Mix well. Cover; cook in microwave on high for 10 minutes, stirring after half the cooking time. Stir. Sprinkle with potato chips. Brown 5-6 minutes or until top is browned as desired.

Parmesan Chicken

Kim Toney

1 chicken, cut up
½ cup grated parmesan cheese
½ teaspoon salt
¼ cup flour
dash of pepper
1 teaspoon paprika
1 tablespoon milk
¼ cup margarine, melted
1 egg, beaten

Heat oven to 375º. Combine cheese, flour, and salt. In separate container, combine egg, paprika, and milk. Dip chicken in egg mixture and coat with cheese mixture. Put chicken in pan. Pour margarine over. Sprinkle with pepper and bake 1 hour (covered for 45 minutes).

Chicken Bundles

Kim Toney

1 (3 oz.) package cream cheese
2 tablespoons melted oleo
2 cups cooked, cubed chicken
2 tablespoons chopped green onions
½ teaspoon pepper
2 tablespoons milk
2 packages crescent rolls
Croutons, crushed

Mix cream cheese, oleo, chicken, onions, pepper, and milk. Unroll rolls and press each pair into a square. Place 2 heaping tablespoons on each square. Fold dough over and seal edges. Roll each in melted oleo and then in crushed croutons. Bake with sealed side down for 20 minutes at 350º.

Tuna Casserole

Carmen & Bill Biddle

2 cups cooked macaroni
1 can cream of mushroom soup
1 can cream of chicken soup
Bread crumbs
4 oz. Velveeta cheese
6 ½ oz. tuna fish
3 tablespoons margarine

Dice Velveeta cheese. Mix all ingredients except bread crumbs. Place in casserole dish. Sprinkle bread crumbs on top and bake at 350º for 30-45 minutes, until cheese melts. Serves 4.

Maui Sunset Grill

Gary Nelson

4 fish steaks (halibut, sea bass, or salmon) about ¾" thick
½ cup bottled teriyaki marinade and sauce
2 tablespoons papaya nectar
1 tablespoon fresh cilantro (Chinese parsley)
1 teaspoon vegetable oil
Non-stick cooking spray
½ cup chopped macadamia nuts or toasted almonds

Maui Sunset sauce:
1/3 cup reserved marinade
1/3 cup papaya nectar
¼ cup water
1 ½ teaspoons cornstarch
1 teaspoon sugar

Maui Sunset Grill, continued

Place fish steaks in single layer in large shallow pan. Blend teriyaki sauce, papaya nectar, cilantro, and oil; pour over fish. Turn fish over to coat both sides. Marinate 45 minutes; turn fish over occasionally. Meanwhile, coat grill rack with cooking spray; place 4-6 inches from hot coals. Reserve marinade, remove fish and place on rack. Cook 3 minutes on each side, or until fish flakes easily when tested with a fork. Remove to serving platter and keep warm while preparing the Maui Sunset Sauce. To serve, spoon sauce over fish steaks and sprinkle with nuts. Makes 4 servings. For Maui Sunset sauce: Put all the ingredients in a small sauce pan; cook and stir over medium heat until mixture boils and is slightly thickened.

Baked Stuffed Trout

Kathryn Stanley

½ pound butter
½ small onion, chopped finely
½ cup parmesan cheese
2 cups fine bread crumbs
2-3 tablespoons dry parsley flakes
½ cup dry vermouth

Melt butter, sauté onion until clear. Meanwhile, mix cheese, bread crumbs, and parsley in a small bowl. Set aside ¼ cup of this mixture. Then add vermouth to sautéed onions and butter; pour half of the mixture into the larger quantity of bread crumb mixture; stir lightly with fork. Stuff fish with mixture. Brush fish with remaining butter mixture. Sprinkle reserved bread crumbs over fish. Drizzle with any remaining butter over this and bake 20-25 minutes at 350°in a flat open pan. Fish should flake easily when done. Paprika can be used over top of fish to aid in browning. Growing up my family enjoyed this quite often, as we had two great trout streams that ran through the ranch.

Halibut with Dilled Mustard Marinade

Gary Nelson

1 cup olive oil
¼ cup Dijon-style mustard
¼ cup lemon juice
3 tablespoons minced green onions
2 large cloves garlic, minced
1 tablespoon snipped fresh dill (or 1 tea. dry)
salt & pepper to taste
2 pounds halibut filets, steaks, or other white fish

To prepare marinade, combine oil, mustard, lemon juice, green onions, garlic, dill, salt and pepper; stir until thick. Pour marinade over halibut in a shallow glass dish. Refrigerate for 3 hours. To broil, remove halibut from marinade and place on a broiler pan. Broil 6-8 inches from the heat source, turning fish once. Broil until fish flakes easily when tested with a fork. Time will vary depending on thickness of fish, so watch carefully so fish is not overcooked. 6 servings. Also excellent baked, barbecued, or microwaved.

Cioppino

Gary Nelson

Cioppino is a popular Italian seafood stew that was believed to have originated in San Francicso during the "gold rush". It is common to have "cioppino feeds" throughout the Italian community in California. If you don't have some of the items, you can substitute with any other seafood item.

½ pound scallops
1 pound squid, cleaned and cut up
1 pound fresh shrimp (peeled and deveined)
2 whole dungeness crabs (cracked & cleaned)
2 pounds clams
1 pound red snapper, sea bass, or halibut
1 #2½ (36 oz.) can crushed pear shape tomatoes or whole tomatoes
1 can (14 oz.) clear chicken broth
3 oz. dry vermouth
½ cube butter or margarine (optional)
8 oz. hot water
3 oz. oil (olive, corn, or vegetable)
2 medium onions
1 small carrot
5 sprigs parsley
1 kernel of garlic
1 round teaspoon Italian herbs
1 round teaspoon salt
4 dashes ground black pepper
2 bay leaves, broken
1 or 2 whole red chilies

Soak and scrub clams, let soak in water until ready to use. Mince onions, carrot, parsley, and garlic. Brown slowly in heated oil in a 6 quart pot. Stir often. Cut red snapper, sea bass, or halibut in pieces about 1 inch wide. Add fish to sautéed items, cook for 5 minutes. Stir. To this mixture add crushed or chopped tomatoes and cook for 20 minutes; add canned broth, hot water, and bay leaves. Keep heat high enough to keep mixture bubbling and stir. After 10 minutes add clams and vermouth; cook 5 minutes. Add crab, stir and cook another 5 minutes. Add salt, all remaining spices, and shrimp, scallops, and squid. Let cook for 10 more minutes and now we are ready to serve on toasted sour dough French bread or plain broiled rice: at this point add butter to the sauce, if desired.

Points you should remember: Cioppino may be prepared early in the day and reheated for dinner; this improves the flavor. Sauce can be used for dressing of spaghetti also. Careful with the shells. Spicing is always a matter of taste--taste first and add spices you prefer. If too thin, use cornstarch (a little) to thicken. Use cuisenart to cut up veggies, garlic, and tomato. Cioppino should be somewhat piquant. Serve Cioppino hot from the pot and it should be kept warm during the meal. A tossed green salad and red wine completes the meal. Serves 5.

Baked Ziti

John Toney

1 box ziti or rigatoni noodles
1 container cottage cheese
Mozzarella cheese
1 jar Ragu spaghetti sauce

Boil noodle until tender. Mix noodles, cheeses, and Ragu and place in pan. Bake at 350º for 30-35 minutes until cheese is melted and is hot and bubbly.

Pizza

Mueller Family

1 cup warm water
1 package yeast
1 tablespoon sugar
1 ½ teaspoons salt
2 tablespoons peanut or olive oil
2 ¾ - 3 ¼ cups flour
Shane's Pizza Sauce (see next recipe)
Pizza toppings of your choice

Measure warm water into a large warm bowl. Sprinkle in yeast; stir until dissolved. Stir in sugar, salt, oil, and 1 ½ cups flour; beat until smooth. Add enough flour to make a stiff dough. Turn out onto lightly floured board; knead until smooth and elastic, about 5 minutes. Place in a greased bowl, turning to grease top. Cover; let rise in a warm place, free from draft, until doubled in bulk, about 45 minutes. (Oven heated to 200º, then turned off works well.) Punch down dough, divide in half. Roll and stretch each into 13-inch rounds. Place in 2 lightly oiled 12" pizza pans, pressing around edge to form standing rim of dough. Bake at 350º for 10 minutes. You may want to prick crust with fork before baking. Top immediately and bake 20 minutes at 400ºor cool and store up to 6 days, wrapped tightly, in the refrigerator. Recipe may be doubled. Pre-baked pizza crusts, with or without toppings may also be frozen for longer periods of time; wrap well. To store pizzas with toppings, wrap with plastic wrap first, then aluminum foil. (Tomato in sauce may eat through foil.) A favorite Sunday night supper at our house.

Shane's Pizza Sauce

Shane Mueller

3-4 cloves garlic, pressed or minced
1 tablespoon olive oil
28 oz. can tomatoes
1 cup water
1 bay leaf
black pepper
¼ teaspoon thyme
½ teaspoon salt
¾ teaspoon dried basil
¾ teaspoon dried rosemary
1 teaspoon oregano
1 (8 oz.) can tomato sauce
1 teaspoon dried parsley

Cook garlic in olive oil for a few minutes. Do not brown. Blend tomatoes slightly in blender to break them up. Add tomatoes and all other ingredients to garlic and oil. Simmer, covered, over low-medium heat for 2-5 hours, stirring occasionally. If too runny, uncover and reduce over higher heat. Enough for 4-5 pizzas. Can also use on pasta.

Zucchini Crust Pizza

Tricia Diehl

Olive oil and flour for the pan
2 cups packed, grated zucchini
2 eggs, beaten
¼ cup flour
½ cup grated mozzarella cheese
½ cup grated parmesan cheese
pinch of basil (optional)
pinch of marjoram (optional)
pinch of rosemary (optional)
1 tablespoon olive oil

Preheat oven to 400º. Oil and flour 10-inch pie pan. Combine zucchini, eggs, flour, cheeses, herbs, and 1 tablespoon olive oil. Spread into prepared pan and bake for 35-40 minutes or until golden brown. About half way through, brush with oil. Remove from oven. When it has cooled (10 minutes), loosen with spatula. Top and bake at 400º until heated.

Note: This does not have the consistency of regular pizza crust and is considerably softer.

Cake & Frostings

Classic Carrot Cake

Sara Mueller

2 cups light brown sugar
½ cup applesauce
½ cup buttermilk
¼ cup honey
3 eggs
2 cups flour
1 ½ teaspoons cinnamon
½ teaspoon salt
1 teaspoon baking soda
1 teaspoon grated lemon rind
2 cups finely grated carrots
½ cup raisins
½ cup chopped walnuts

Preheat oven to 350º. Butter and lightly flour two 8-inch cake pans. Mix sugar, applesauce, buttermilk, honey, and eggs in large bowl of mixer. Beat until light. Sift together flour, cinnamon, salt, and baking soda. Add gradually to liquid mixture. Stir in lemon rind, carrots, raisins, and nuts. Pour into prepared pans. Bake 30-35 minutes.The sides should begin to pull away and the center will spring back when lightly pressed. Turn onto a rack and cool. Serves 12. Per 4½ ounce serving: 320 calories, 5.1 grams protein, 67 grams carbohydrates, 4.7 grams fat. 76 fewer fat calories per serving than traditional carrot cake made with oil.

Minnie's Boiled Spice Cake

Alice Sullivan & Harriet Stanley--Minnie Stanley's recipe

1 cup brown sugar
1 cup white sugar
1 teaspoon cinnamon
1 teaspoon cloves
1 teaspoon nutmeg
½ teaspoon salt
2 cups raisins
2 ½ cups water
1 cup lard (lard is in original recipe but you can use other shortening--Harriet)
4 cups flour
1 heaping teaspoon soda dissolved in a little hot water
½ cup nuts (or more), if desired

Boil sugars, cinnamon, cloves, nutmeg, salt, raisins, water, and lard for 6 minutes; let cool. Add flour, soda, and nuts. Pour into 9 x 13 pan. Bake 1 hour at 350º.Harriet: Plain with whipped cream or brown sugar frosting. We like it just plain.

Boiled Cake

Olive Jacobson--recipe from her mom, Gladys Nelson

1 cup white sugar
1 cup brown sugar
1 teaspoon salt
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon cloves
1 cup lard (I use vegetable oil.)
3 cups water
1 cup raisins
4 cups flour
1 teaspoon soda dissolved in a little warm water

Cook sugars, salt, spices, lard, water, and raisins for 7 minutes. Add flour, and soda. Bake.

Frosting: 1 cup brown sugar, 3 teaspoons white sugar. Boil in a little cream and a little piece of butter.

Spice Cake

Carl Pearson

1 cup sugar
2/3 cup butter or margarine
2 eggs
½ cup molasses
1 cup sour or buttermilk
2 ½ cups flour
1 teaspoon soda
1 teaspoon cloves
1 teaspoon cinnamon
a little nutmeg
raisins

Bake in a greased and floured 9 x 13 pan at 350º for 35-40 minutes or until done.

Butterscotch Frosting

Carl Pearson

1 cup brown sugar
3 tablespoons shortening
2 tablespoons butter
¼ teaspoon salt
1/3 cup milk
1 ½ cups powdered sugar

Combine brown sugar, shortening, butter, and salt. Bring to a boil, stirring constantly. Add milk and boil slowly, 3 minutes. Cool. Add sugar and beat until thick enough to spread.

Oatmeal Cake

Joyce Mueller--recipe from her mom, Gladys Nelson

1 ¼ cups boiling water
1 cup quick oatmeal
1 cup brown sugar
½ cup shortening
½ cup white sugar
2 eggs
1 1/3 cups flour
cloves
1 teaspoon cinnamon
1 teaspoon soda
½ teaspoon salt

Pour water over oatmeal; let stand 20 minutes. Cream sugars and shortening. Add oatmeal and remaining ingredients. Bake in a 9 x 9 pan at 350º for 30-35 minutes.
Frosting: Combine 1 cup brown sugar, ¼ cup milk, and ¼ cup butter; boil 2 minutes.

Oatmeal Cake

Kathryn Stanley

1 ¾ cups boiling water
1 cup oatmeal
1 cup brown sugar
¾ cup white sugar
½ cup butter
2 eggs
1 teaspoon baking soda
1 teaspoon cinnamon
1 ¾ cups flour
½ teaspoon salt

Pour water over oatmeal and let stand 10 minutes. Beat sugars and butter until smooth; add oatmeal. Add eggs; beat until smooth. Sift together remaining ingredients; add to mixture and mix until smooth. Pour into greased 9 x 13 pan and bake 35 minutes at 350º Put the following topping on hot cake right out of oven: ½-¾ cup butter, ½ cup brown sugar, ¼ cup cream, 1 cup pecans, chopped, 1 cup coconut, 1 teaspoon vanilla. Mix well and spread on cake. Put cake under broiler until the frosting is brown. This is a real moist cake and tastes good warm or cold, with or without ice cream.

Applesauce Cake

Carmen & Bill Biddle

½ cup shortening
1 ½ cups sugar
2 beaten eggs
1 cup thick applesauce
2 cups flour
1 teaspoon baking powder
½ teaspoon soda
1 teaspoon cinnamon
1 or 1 ½ cups raisins
¼ teaspoon salt
½ cup chopped nuts (optional)

Cream shortening and sugar; add eggs and beat well. Add applesauce, then dry ingredients. Beat until smooth; fold in raisins and nuts. Bake in greased and floured tube pan at 350º for 55 minutes. Serve plain or frosted, or sprinkle with powdered sugar. Can make in two loaves.

Prune Cake

Olive Jacobson--recipe from Alfhild Peterson

3 eggs
1 ½ cups sugar
2 cups flour
1 cup buttermilk
1 cup cooked, pitted prunes
1 cup walnuts
1 cup vegetable oil
1 teaspoon salt
1 teaspoon soda
1 teaspoon allspice
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon vanilla
Icing (see below)

Blend sugar and oil, add eggs and mix well. Sift all dry ingredients together and mix into batter, alternating with milk. Add prunes, nuts, and vanilla. Pour into an ungreased 9 x 13 pan. Bake for 1 hour at 325º. Leave cake in pan and while still hot punch holes into cake with a fork. Pour the following icing over immediately. (Punch holes entire length of fork tines.)

Icing:

1 cup sugar
½ cup buttermilk
½ teaspoon soda
1/3 cup butter
1 tablespoon white syrup
½ teaspoon vanilla

Boil above ingredients until it forms a soft ball. Pour over cake immediately. Do not overcook. Begin making icing about 15 minutes before cake is done so it will be ready to pour over hot cake.

White Frosting

Harriet Stanley

2 egg whites
2 cups powdered sugar
¼ cup Crisco
1 teaspoon almond flavoring

Beat egg whites until stiff. Add 1 cup powdered sugar; beat well. Cream together Crisco and ½ cup powdered sugar; mix with egg whites and add another ½ cup powdered sugar and almond flavoring. Beat well. This is nice on a white cake mix (Betty Crocker) baked in a jelly roll pan or a layer cake or cupcakes. You can sprinkle with coconut.

Pumpkin Roll

Amy Jacobson

3 eggs
1 cup sugar
1 teaspoon lemon juice
2/3 heaping cup pumpkin
¾ cup flour
1 teaspoon baking powder
1 teaspoon ginger
2 teaspoons cinnamon
½ teaspoon nutmeg
½ teaspoon salt
nuts (optional)

Frosting:

1 cup powdered sugar
8 oz. cream cheese, softened
4 tablespoons butter
½ teaspoon vanilla

Beat eggs for 5 minutes at high speed. Combine with sugar, lemon juice, pumpkin, flour, baking powder, spices, and salt. Sprinkle top of cake with chopped nuts, if desired. Bake on a greased and floured jelly roll pan at 375º for 15 minutes. Turn onto towel; sprinkle with powdered sugar. Cool completely. Mix frosting and spread on cake, then re-roll. Chill, then wrap in plastic wrap. This freezes well and can be cut while frozen.

Rhubarb Cake

Olive Jacobson

1 egg, beaten
1 cup sugar
1 cup plain or vanilla yogurt
1 ½ cups flour
1 teaspoon soda
dash of salt
3 cups rhubarb, cut in small pieces.
1 ½ cups brown sugar
3 tablespoons butter
2 teaspoons cinnamon
¾ cup chopped nuts

Mix egg, sugar, yogurt, flour, soda, salt, and rhubarb. Put into a 9 x 13 pan. Before baking, sprinkle with mixture of brown sugar, butter, cinnamon, and nuts. Bake at 350º for 40 minutes.

Old Fashioned Hot Fudge Cake

Kim Toney

2 (1 oz.) unsweetened baking squares
1 ½ cups Bisquick
1 cup milk
2 teaspoons vanilla
2 tablespoons cocoa
1 cup sugar
1 ½ cups boiling water

In a large bowl, combine melted chocolate squares, Bisquick, milk, vanilla, and 2/3 cup sugar. Beat with whisk until smooth. Pour into a 12 x 8 pan. Sprinkle with cocoa and 1/3 cup sugar. Pour boiling water over all. Do not stir. Bake at 350º for 25 minutes.Serve immediately with ice cream or whipped cream.

Marble Swirl Pound Cake

Stacy Mueller

2 cups sugar
1 cup butter or margarine, softened
3 ½ cups cake flour
1 cup milk
1 ½ teaspoons baking powder
2 teaspoons vanilla extract
¼ teaspoon salt
4 eggs
¼ cup cocoa

Grease or spray 10-inch tube pan or bundt pan; set aside. In a large bowl with mixer at low speed, beat sugar and butter or margarine until blended. Increase speed to high; beat until light and fluffy. Add eggs and milk; beat until well mixed. Add flour and remaining ingredients except cocoa; at low speed, beat until well mixed, constantly scraping bowl with rubber spatula. Increase speed to high and beat batter 4 minutes longer, occasionally scraping bowl with rubber spatula. Preheat oven to 350º. Remove about 2 ½ cups batter (about half) to medium bowl. With wire whisk or fork, beat cocoa into batter in medium bowl until well blended. Alternately spoon vanilla and chocolate batters into prepared pan. With blade of knife, cut and twist through batters in a zig-zag pattern to obtain marbled effect. Only go around the pan once. Bake one hour or until toothpick inserted in center of cake comes out clean. Cool cake in pan on wire rack 10 minutes, then remove and cool completely on rack. Slices best after cooling. Makes 16 servings. Recipe may be halved for use in an 8-inch, 6 cup bundt pan; reduce baking time to 45 minutes. I like to make this in a bundt pan--put it on a plate crusty side up when cooled.

German Chocolate Cake

Deb Stanley

1 stick margarine
½ cup salad oil
1 cup water
2 cups sugar
2 cups flour
1/3 cup cocoa
1 teaspoon salt
2 eggs
1 ½ teaspoon soda
½ cup buttermilk
vanilla

Sift dry ingredients. Bring margarine, oil, and water to a boil. Pour over dry ingredients. Add beaten eggs. Dissolve baking soda in buttermilk and add last. Bake in a greased 9 x 13 pan for 30 minutes at 350º

Frosting:

1 ½ sticks butter
1 ½ cup sugar
1 cup coconut
1 can evaporated milk
3 beaten egg yolks
1 cup chopped nuts
1 teaspoon vanilla

Cook butter, sugar, coconut, milk and egg yolks until thick. Stir constantly as frosting burns easily. Remove from heat and add nuts and vanilla. Cool, then frost cooled cake.

German Chocolate Cake

Kathryn Stanley

1 (4 oz.) package Baker's German Sweet Chocolate
½ cup boiling water
1 cup butter
2 cups sugar
4 eggs, separated
1 teaspoon vanilla
.2 cups all-purpose flour
1 teaspoon baking soda
½ teaspoon salt
1 cup buttermilk
Coconut-Pecan Frosting (see next recipe)

Melt chocolate in water; cool. Cream butter and sugar. Beat in egg yolks. Stir in vanilla and chocolate. Mix flour, soda, and salt. Beat in flour mixture, alternately with buttermilk. Beat egg whites until stiff peaks form; fold into batter. Pour batter into three 9-inch layer pans, lined on bottoms with waxed paper. Bake at 350º for 30 minutes or until cake springs back when lightly pressed in center. Cool 15 minutes; remove and cool on wire rack. Frost cake between layers and on the top only, with Coconut-Pecan Frosting.

Coconut-Pecan Frosting

Kathryn Stanley

1 ½ cups (12 fl. oz.) evaporated milk
1 ½ cups sugar
4 egg yolks, slightly beaten
¾ cup butter
½ teaspoon vanilla
2 cups Baker's Angel Flake coconut
1 ½ cups chopped pecans

Combine evaporated milk, sugar, egg yolks, butter, and vanilla in saucepan. Cook and stir over medium heat until thickened. Remove from heat, stir in coconut and pecans. Cool until thick enough to spread. Makes 4 ¼ cups.
This is Marty's birthday cake, and he does not like to share it.

18 Minute Cake

Kathryn Stanley

2 cups flour
¼ teaspoon salt
1 ¾ cups sugar
4 tablespoons cocoa (I use a little more.)
1 cup water
½ cup salad oil
½ cup butter
½ cup buttermilk
1 teaspoon baking soda
2 eggs

Combine flour, salt, sugar, and cocoa. Bring water, salad oil, and butter to a boil; combine with dry ingredients. Beat until creamy. Add buttermilk, baking soda, and eggs. Bake cake for 10 minutes at 400ºor until the center springs back when touched. Be careful not to overbake the cake. Remove from oven to cooling rack. Frost cake while VERY HOT!

Frosting:

½ cup butter
¼ cup cocoa
1/3 cup buttermilk
½ cup marshmallows
4 cups powdered sugar

Frosting for 18 Minute Cake, continued

Boil butter, cocoa, and buttermilk. Add marshmallows; stir until melted. Add powdered sugar. Frosting will be thinner than normal frosting. Great for a quick dessert.

Chocolate Chip Cupcakes

DyVonne Nelson

1 (8 oz.) package cream cheese, softened
1 egg
½ cup sugar
1 ½ cups chocolate chips
1 ½ cups flour
1 cup sugar
1 teaspoon soda
½ teaspoon salt
¼ cup Nestle's Quick
1 cup water
½ cup oil
1 tablespoon vinegar
1 teaspoon vanilla

Combine cream cheese, egg, ½ cup sugar, and chocolate chips; set aside. Measure dry ingredients and mix together the following: flour, 1 cup sugar, soda, salt, and Quick. Add water, oil, vinegar, and vanilla. Fill paper-lined cupcake pan about ½ full with the chocolate mixture. Put 1 heaping tablespoon of cream cheese mixture in the center of each cupcake. Bake at 350º for 25-30 minutes. Makes 20-24, needs no frosting.

Cookies, Bars, & Lefse

Peanut Butter Cookies

Carl Pearson

1 cup granulated sugar
1 cup brown sugar
2 eggs
2 cups chunky peanut butter

Drop by spoonfuls on cookie sheet and bake about 10 minutes at 325º

Peanut Cookies

Olive Jacobson--recipe from her mom, Gladys Nelson

1 cup shortening
2 cups brown sugar
2 eggs
1 teaspoon vanilla
1 cup corn flakes, crushed
2 cups oatmeal
2 cups flour
½ teaspoon salt
1 teaspoon baking powder
½ teaspoon soda
1 cup peanuts, coarsely chopped

Cream shortening and sugar together. Add eggs and beat more. Add vanilla. Mix in remaining ingredients in order given. Mold with hands and press down with fork.

Pecan Fingers

Harriet Stanley--Annie Kleppe's old recipe

2 cups flour (I use 1 ½ cups for a richer cookie)
1 cup butter
2/3 cup powdered sugar
1 tablespoon water
¼ teaspoon salt
½ cup chopped pecans

Cream together. Shape into fingers. Bake at 300º for 20 minutes.A good Christmas cookie.

Pecan Fingers

Harriet Stanley--I like this recipe better.

2 ½ cups cake flour (or 2 cups if not using cake flour)
1 cup butter
½ cup powdered sugar
vanilla
salt
2 cups chopped pecans
powdered sugar

Combine flour, butter, ½ cup powdered sugar, vanilla, salt, and pecans. Shape into fingers.
Bake at 400º for 10-12 minutes--watchRoll in powdered sugar while still warm.

Fork Cookies

Alice Sullivan--recipe from her aunt, Annie Pearson

1 cup brown sugar
1 cup white sugar
1 cup butter or oleo
3 eggs
2 teaspoons soda
2 teaspoons cream of tartar
3 ½ cups flour
1 teaspoon vanilla
pinch of salt

Cream shortening and sugar; add well-beaten eggs, then soda and cream of tartar sifted into flour. Add vanilla and salt. Take dough by tablespoons and form into ball with hands. Place on cookie sheet; press down with fork and bake until nice and brown. About 70 cookies.

Butter Cookies

Deb Stanley

1 pound butter, softened
2 cups sugar
1 teaspoon salt
4 cups flour
1 teaspoon vanilla
1 egg

Roll dough into 2" log. (Use center cardboard from paper towel roll and saran wrap.) Refrigerate 2 hours. Cut into ¼" thick slices. Bake at 375º for 10 minutes Cool a little on baking sheet, then move to cooling racks. Very good--taste like shortbread cookies.

Krumkake

Olive Jacobson & Harriet Stanley--Gladys Nelson's recipe

1 cup butter, softened
1 cup white sugar
1 cup buttermilk (or 1 c. cream + 4 eggs)
2 eggs
1 teaspoon cardamom (or to taste)
1 teaspoon vanilla
2 cups flour, or enough to make a stiff dough

Mix all ingredients well. Place about 1 tablespoon dough in center of Krumkake iron. Keep turning until done. Take off with spatula and form into a roll while hot. Fresh cardamom will give a stronger seasoning. You can grind your own or use ground cardamom.

Krumkake

Harriet Stanley & Matt Stanley--Esther (Vernon) Johnson's recipe

3 eggs
¾ cup sugar
1 teaspoon cardamom
½ cup butter, melted
1 cup + 2 tablespoons flour (enough to make pancake batter consistency)
½ cup cream

Beat together eggs, sugar, and cardamom. Mix in butter and flour. Whip cream and fold into mixture. Bake on krumkake iron.

Matt's recipe above, and those to follow in this section are from last year's 4-H fair, where he received a perfect Blue Ribbon score for his cookies and for his display of a Norwegian table setting for a holiday meal. He even did a menu up in Norwegian and learned a few phrases for his interview with the cooking judges. His Grampa Stanley would have been proud, I know his Dad and Mom were.

Kringla

Olive Jacobson--recipe from her mom, Gladys Nelson

1 cup sugar
1 cup cream
1 ½ cups buttermilk
1 teaspoon baking powder
dash salt
1 teaspoon soda
1 teaspoon anise seed
5 cups flour

Mix all ingredients well. Take a small portion of dough and roll into a finger size. Form into a pretzel shape and bake on cookie sheet. Can be served warm with butter. This recipe is from Mom, Gladys Nelson. She didn't have an oven temp. I would guess about 350º. She would say bake until done.

Fattigmand

Matt Stanley

12 egg yolks
4 egg whites
12 tablespoons sweet cream
12 tablespoons sugar
½ cup butter, melted
1 teaspoon ground cardamom
½ teaspoon salt
½ jigger of brandy
Flour to make stiff dough
Powdered sugar

Beat the egg yolks, add whites and then sugar; beat well. Add the cream, cardamom, and salt. Add melted butter. Add enough flour to make dough stiff enough to handle. Chill overnight (makes dough easier to work with). Roll out VERY THIN. Cut into diamond shaped pieces; cut a small slit in center lengthwise. Pull one end through the hole. Fry in deep fat until very light brown. Dust with powdered sugar. I cut the recipe in half.

Sandbakelser

Joyce Mueller

1 teaspoon vanilla
1 teaspoon almond extract
¾ cup soft butter (do not use margarine)
¾ cup sugar
1 small egg white, unbeaten
1 ¾ cups flour

Mix vanilla, almond, butter, sugar and egg whites well. Stir in flour. Chill dough until stiff. Press into tins in a thin layer. Bake on a cookie sheet at 350º for 12-15 minutes. Do not let them get brown. Allow to cool in tins for a minute, then tap out onto a towel to cool completely. Eat any you break immediately. Everyone helps make these cookies for Christmas at our house.

Kransa

Olive Jacobson--recipe from her aunt, Edna Nelson

1 cup butter
1 cup sour cream
2 cups flour
2 tablespoons sugar
sugar (for top)

Mix together. Roll out on floured board to ½" thick. Cut with donut cutter. Put lots of sugar on top. Bake. Dough is easier to work with if it is cooled for a couple hours.

Rosette Cookies

Matt Stanley

2 eggs, slightly beaten
2 teaspoons sugar
1 cup milk
1 cup sifted flour
¼ teaspoon salt
1 tablespoon almond or rum extract

Add sugar to eggs, then add milk. Sift flour with salt; stir into egg mixture and beat until smooth--about the consistency of heavy cream. Add flavoring. Fry in deep fat fryer (Fry Daddy works great), cool on paper towels, sprinkle with confectioner's sugar or cinnamon-sugar combination. Serve with either side of cookie face up.

Swedish Hugs

Olive Jacobson

1 pound of butter, softened
2 cups brown sugar
1 egg
1 cup almonds, chopped
2 teaspoons cinnamon
2 teaspoons cardamom
1 teaspoon vanilla
1 teaspoon baking powder
3 ½ cups flour
beaten egg
sugar
blanched almonds for top

Mix butter, brown sugar, 1 egg, chopped almonds, spices, vanilla, baking powder, and flour. Roll into walnut size balls. If you have trouble rolling balls, refrigerate for a couple of hours first. Dip one side of ball in beaten egg and then in sugar. Place that side up on greased cookie sheet. Press a blanched almond into ball top. Bake in 350º oven until lightly browned, 14-16 minutes. Don't overbake.

Grandma Stanley's Oatmeal Cookies

Harriet Stanley

1 cup sugar
1 cup shortening
1 teaspoon salt
2 cups oatmeal
2 cups flour
1 cup raisins
5 tablespoons water (from boiled raisins)
1 teaspoon soda
1 teaspoon cinnamon
1 teaspoon nutmeg
1 teaspoon vanilla
1 cup walnuts

First boil raisins--do not drain until you have taken out the 5 tablespoons water. Mix ingredients in order. Put soda in cup and add raisin water, then add to ingredients. Add drained raisins and walnuts. Drop on greased cookie sheet. Bake at 350-375º for about 13 minutes--check after 10 minutes. Makes 3 dozen. These are a great favorite in the Stanley family.

Ginger Snaps

Olive Jacobson

1 ½ cups shortening
2 cups sugar
2 eggs
½ cup molasses
4 cups flour
2 teaspoons soda
2 teaspoons cinnamon
2 teaspoons cloves
2 teaspoons ginger

Cream together shortening and sugar. Beat in eggs. Add molasses and sifted dry ingredients. Roll into 1" balls. Dip into sugar, press flat. Bake at 375º 15-18 minutes.

Ginger Creams

Alice Sullivan

1 cup shortening
1 cup brown sugar
¾ cup molasses
¾ cup hot water
2 teaspoons soda
2 teaspoons cinnamon
½ teaspoon ginger
2 eggs
4 cups flour
½ teaspoon salt

Mix in order given. Drop by teaspoonfuls on cookie sheet. Bake at 350º for 10-12 minutes Frost with icing of 2 cups sifter powdered sugar, 1 tablespoon melted butter, 3-4 tablespoons cream, and 1 teaspoon vanilla.

Rocky's Pumpkin Cookies

Rocky Sullivan

½ cup shortening
½ cup brown sugar
½ cup white sugar
1-2 eggs
1 cup pumpkin
½ teaspoon salt
1 teaspoon vanilla
2 cups flour
1 teaspoon baking powder
1 teaspoon soda
1 teaspoon cinnamon
Ginger, cloves, allspice, if desired
1 cup raisins, dates, coconut, or ½ cup nuts, as desired

Cream shortening and sugars until fluffy. Add eggs, pumpkin, salt, and vanilla; mix. Sift together flour, baking powder, soda, and spices. Add to mixture. Add raisins, dates, coconut, or nuts as desired. Drop by teaspoons on greased cookie sheet. Bake at 375º for 8-10 minutes. Enjoy. I always double this recipe. The cookies only get better each day if they last that long!

Pumpkin Cookies

Deb Stanley

2 cups sugar
1 cup shortening
2 eggs
15 oz. pumpkin
2 cups raisins
4 cups flour
2 teaspoons cinnamon
2 teaspoons vanilla
2 teaspoons baking powder
2 teaspoons baking soda

Cream sugar, shortening, and all other ingredients, flour and raisins last. Bake at 375º for 6-8 minutes.

Frosting: 8 oz. cream cheese, ¾ stick butter, 1 tablespoon milk, 1 teaspoon vanilla, 4 cups powdered sugar.

Date Cookie Roll

DyVonne Nelson--recipe from Edna Nelson (Brian's favorite!)

2 cups brown sugar
1 cup butter
2 eggs
3 cups flour
1 teaspoon cinnamon
1 teaspoon soda, dissolved in 1 tablespoon hot water

Filling:
1 ¼ cup dates
½ cup water
½ cup sugar
½-¾ cup nuts

Roll dough ½-inch thick and spread filling, then roll like a jelly roll and chill. When ready to bake, slice.

Cranberry Cookies

Mueller Family

3 cups all-purpose flour
1 teaspoon baking powder
¼ teaspoon baking soda
½ teaspoon salt
½ cup butter or margarine
1 cup granulated sugar
1 cup light brown sugar
1 egg
¼ cup milk
2 tablespoons lemon juice
3 cups fresh or frozen cranberries, chopped or ground
1 cup chopped walnuts

Preheat oven to 375º. Measure flour, baking powder, soda, and salt into a bowl; stir with a fork to mix. Cream butter and sugars in a large bowl until fluffy; beat in egg, milk, and lemon juice. Stir in flour mixture, a little at a time, until well blended; stir in cranberries and walnuts. Drop dough by teaspoonfuls, about 1" apart, onto greased cookie sheets. Bake 15 minutes or until firm and golden. Watch to make sure bottoms don't get overdone, especially when using dark pans. Remove from cookie sheets to wire racks; cool. Yield: about 8 dozen.

Monster Cookies

Kim Toney

6 eggs
2 ¼ cups brown sugar
2 cups sugar
1 ½ teaspoons vanilla
1 ½ teaspoons Karo syrup
4 teaspoons soda
½ pound butter
2/3 (1 ½ pound) can peanut butter (1 7/8 cups)
9 cups oatmeal
12 oz. chocolate chips
12 oz. M & M's candy

Bake 12 minutes at 350º Do not overbake (no flour)!

Snickerdoodles

Jill Kounovsky

¾ cup sugar
½ cup butter or margarine
1 egg
½ teaspoon vanilla
1 ½ cups all-purpose flour
¼ teaspoon salt
¼ teaspoon baking soda
¼ teaspoon cream of tartar
2 tablespoons sugar
2 tablespoons ground cinnamon
shortening

In large mixing bowl, cream ¾ cup sugar and butter or margarine with a wooden spoon. Beat in the eggs and vanilla. Stir in flour, salt, baking soda, and cream of tartar. Mix well with spoon. In a small bowl, combine the 2 tablespoons sugar and cinnamon. Grease 1 or 2 cookie sheets with shortening. Shape dough into 1" balls, roll each in the sugar-cinnamon mixture. Bake 8-10 minutes at 375ºMakes about 36 cookies.

Ranger Cookies

Jill Kounovsky

1 cup shortening
1 cup sugar
1 cup brown sugar
2 eggs
1 teaspoon vanilla
2 cups flour
1 teaspoon salt
1 teaspoon baking soda
½ teaspoon baking powder
1 cup oatmeal
1 cup coconut
2 cups rice crispies

Cream shortening and sugars; add eggs and vanilla. Sift flour, salt, baking soda, and baking powder; add to egg mixture. Stir in oatmeal, coconut, and rice crispies. Drop by spoonful and bake for 13 minutes at 300º Makes about 5 dozen.

Cinnamon Crispies

Greta Jacobson

2 - 2 ½ cups flour
2 tablespoons sugar
½ teaspoon salt
1 package active dry yeast
¾ cup water
½ cup margarine or butter
1 egg
2 tablespoons margarine or butter
1 ½ cups sugar
3 teaspoons cinnamon
6 tablespoons finely chopped nuts, if desired

Lightly spoon flour into measuring cup; level off. In large bowl, combine 1 cup flour, 2 tablespoons sugar, salt and yeast; blend well. In small saucepan, heat water and ½ cup margarine until very warm (120-130ºF). Add warm liquid and egg to flour mixture. Blend at low speed until moistened; beat 3 minutes at medium speed. By hand, stir in 1 - 1 ½ cups flour to make a stiff dough. Cover tightly; chill 2 hours or until dough is easy to handle. Turn dough onto lightly floured surface. Roll to 18 x 10-inch rectangle; spread with 2 tablespoons margarine. Combine 1 ½ cups sugar and cinnamon. Sprinkle ½ cup of mixture over dough. Starting with 18-inch side, roll up tightly, pressing edges to seal. Cut into 18 1-inch slices. On cookie sheet or large sheet of foil, spread remaining sugar-cinnamon mixture. Place slices, one at a time, on mixture; roll each to 5-inch circle, turning once. Place crispies on ungreased cookie sheets. Sprinkle each with 1 teaspoon nuts, if desired; press in gently. Heat oven to 400º. Bake 10-12 minutes or until golden brown. Remove from cookie sheets immediately; cool completely. Makes 18 crispies. If crispier product is desired, place crispies on greased cookie sheets.

Pistachio White Chocolate Chip Cookies

Gary Nelson

1 ¼ cups butter or margarine, room temp.
2 cups light brown sugar
2 eggs
2 teaspoons vanilla
2 ½ cups flour
1 teaspoon baking soda
1 teaspoon baking powder
½ cup rolled oats
1 (12 oz.) package white chocolate or vanilla chips
1 1/3 cups natural California pistachios, chopped

Cream butter with sugar. Beat in eggs and vanilla. Combine flour, baking soda, baking powder, and oats. Gradually add flour mixture to butter mixture, mix well. Stir in chocolate chips and 1 cup pistachios. Drop batter by heaping teaspoons onto ungreased baking sheets, allowing for spreading. Sprinkle and press some of remaining pistachios on top of each. Bake at 350º for 8-10 minutes or until light golden. For chewy cookies, do not overbake. Let cool awhile on cookie sheet to set. Makes 5 dozen.

Soft Chocolate Chip Cookies

Mueller Family

1 cup white sugar
2 cups brown sugar
3 eggs
2 teaspoons vanilla
2 cups quick oatmeal
2 cups milk
5 ½ cups flour
1 teaspoon soda
1 ½ teaspoons salt
12 oz. package chocolate chips

Combine sugar and margarine; add eggs and vanilla. Mix in quick oats, milk, flour, soda, and salt. Add chips. Drop by teaspoonfuls onto cookie sheets. Bake at 375º for 10-12 minutes. Makes about 8 dozen.

Pumpkin Bars

DoLores Kounovsky

4 eggs
1 cup salad oil
2 cups sugar
1 (15 oz.) can pumpkin
2 cups flour
2 teaspoons baking powder
½ teaspoon cloves
½ teaspoon salt
2 teaspoons cinnamon
½ teaspoon ginger
½ teaspoon nutmeg

Mix eggs, oil, sugar, and pumpkin. Sift together remaining ingredients and add to pumpkin mixture; mix well. Bake in a greased 12 x 18 x 1 jelly roll pan at 350º for 30 minutes. Frost. Tastes like pumpkin pie--without all the work.

Frosting:

1 (6 oz.) package cream cheese
¾ stick margarine
1 tablespoon cream or milk
1 teaspoon vanilla
4 cups powdered sugar

Beat cheese, butter, vanilla, and cream until soft. Add sugar until spreading consistency.

Grama's Pumpkin Bars

Kathryn Stanley

4 eggs
1 cup oil
2 cups sugar
2 cups pumpkin (Deb Stanley's works really well)
1 teaspoon vanilla
2 cups flour
1 teaspoon soda
1 teaspoon salt
2 teaspoons pumpkin pie spice

Mix all ingredients, this will be thin. Bake in greased jelly roll pan at 350º for 20 minutes.
Frost with cream cheese frosting:

4 oz. cream cheese
1 teaspoon vanilla
1 stick butter
3 ¾ cups powdered sugar

Mix until creamy, spread on cool bars.

Pumpkin Bars

Deb Stanley

2 cups sugar
4 eggs
2 teaspoons baking powder
2 teaspoons cinnamon
1 teaspoon vanilla
1 cup oil
2 cups pumpkin (16 oz. can)
1 teaspoon soda
½ teaspoon salt
2 cups flour

Mix all together. Bake 20 minutes at 350º in jelly roll pan. Use a cream cheese frosting.

Carrot Bars

Alice Sullivan

4 eggs
2 cups sugar
1 1/3 cup cooking oil (scant)
2 cups flour
2 teaspoons soda
1 teaspoon salt
2 teaspoons cinnamon
1 teaspoon nutmeg
3 small jars carrot baby food

Frosting:

4 tablespoons oleo
2 (3 oz.) packages cream cheese
1 teaspoon vanilla
1 pound powdered sugar

Beat eggs; add sugar, then oil. Add mixed dry ingredients. Add carrots last. Bake in 11 x 17 pan 30 minutes at 375º or in 9 x 13 pan for 40 minutes at 350º. Frost and spread with nuts. Makes lots of frosting.

Cranberry-Date Bars

DoLores Kounovsky

1 (12 oz.) package (3 cups) cranberries
1 (8 oz.) package chopped pitted dates
¼ cup water
1 teaspoon vanilla
2 cups all-purpose flour
2 cups regular or quick rolled oats
1 ½ cups packed brown sugar
½ teaspoon baking soda
¼ teaspoon salt
1 cup margarine or butter, melted
2 cups sifted powdered sugar
2 tablespoons orange or lemon juice
½ teaspoon vanilla

For filling, in a medium saucepan combine cranberries, dates, and water. Cook covered, over low heat for 10-15 minutes or until cranberries pop, stirring frequently. Stir in 1 teaspoon vanilla. Set filling aside. In a large mixing bowl stir together flour, rolled oats, brown sugar, baking soda, and salt. Stir in the melted margarine or butter until well blended. Pat half of the oat mixture onto the bottom of a 13 x 9 x 2 baking pan. Bake at 350º for 8 minutes Carefully spread filling over baked oat mixture. Sprinkle with remaining oat mixture. Pat gently. Bake for 20-22 minutes more or until golden brown. Cool in pan on a wire rack. For glaze, in a medium mixing bowl, combine powdered sugar, orange or lemon juice, and ½ teaspoon vanilla. Stir in enough additional juice, 1 teaspoon at a time, until of drizzling consistency. Drizzle glaze over cooled mixture in pan. Cut into bars. Makes about 32.

Oatmeal Carmelitas

Kim Toney

Crust:
2 cups flour
2 cups oatmeal
1 ½ cups brown sugar
1 teaspoon baking soda
½ teaspoon salt
1 ¼ cups margarine

Filling:
6 oz. package (1 cup) chocolate chips
½ cup chopped nuts
12 oz. jar caramel ice cream topping or
Homemade Caramel Sauce (next recipe)
3 tablespoons flour with ice cream topping or
4 tablespoon flour with Homemade Caramel

Heat oven to 350º. Grease 9 x 13 pan. Combine all crust ingredients on low until crumbly. Press half mixture into pan. Bake for 10 minutes. Sprinkle warm crust with chips and nuts. Combine caramel topping and flour. Drizzle over top. Sprinkle with reserved crust. Bake for an additional 18-22 minutes. Cool completely. Refrigerate 1-2 hours before cutting.

Homemade Caramel Sauce

Kim Toney

2 tablespoons margarine
2/3 cup brown sugar
½ cup corn syrup
½ cup vanilla ice cream

Melt margarine. Stir in brown sugar and syrup. Bring to a boil; cook until dissolved, about 1 minute, stirring constantly. Stir in ice cream. Return to boil. Remove from heat. Makes 1 cup.

Caramel Bars

Carmen & Bill Biddle

48 caramels
¾ cup cream or evaporated milk
1 cup + 2 tablespoons butter or margarine
1 cup + 2 tablespoons brown sugar
¾ teaspoon soda
½ teaspoon salt
1 ½ cups flour
1 ½ cups oatmeal
1 cup chocolate chips

Melt together caramels and cream or evaporated milk. Blend butter or margarine and brown sugar. Add soda, salt, flour, and oatmeal. Pat ¾ off oatmeal mixture into pan and bake for 10 minutes at 350º. Put caramel mixture on top. Add chocolate chips and sprinkle top with the remaining dough. Bake another 15 minutes

Rhubarb Dessert

Eunice Nelson

3 cups graham cracker crumbs
¾ cup melted butter
4 cups chopped rhubarb
1 ¼ - 1 ½ cups sugar
3 tablespoons cornstarch
1 tablespoon butter
red food coloring
1 (8 oz.) tub Cool Whip
1 cup miniature marshmallows
1 package instant vanilla pudding, prepared

Combine graham cracker crumbs and ¾ cup butter. Pat mixture into 9 x 13 pan, reserving 1/3 cup. Bake 5 minutes at 350º. Boil rhubarb, sugar, and cornstarch until thick. Add 1 tablespoon butter and food coloring. Pour over crust; chill. Combine Cool Whip and marshmallows and spread on top of chilled layer. Mix up pudding. Let set a little before spreading on Cool Whip. Sprinkle with reserved graham cracker crumbs.

Rhubarb Crunch

Harriet Stanley

8 cups diced rhubarb
boiling water
1 cup brown sugar
1 cup flour
1 cup oatmeal
1 cup butter
3 cups sugar (I always use less.)
½ cup flour

Cover rhubarb with boiling water; let stand 10 minutes. While soaking, mix together brown sugar, 1 cup flour, oatmeal, and butter until crumbly. Drain rhubarb; mix in sugar and ½ cup flour. Pour into sprayed pan; sprinkle with brown sugar mixture. Bake at 350º until brown, about 1 hour.

Strawberry-Rhubarb Puff

Joyce Mueller

3 cups rhubarb, cubed
1 pint strawberries, cut up
1 ½ - 2 cups sugar
½ cup water
2 cups flour
1 tablespoon baking powder
1 teaspoon salt
2 tablespoons sugar
1/3 cup vegetable oil
2/3 cup milk
Butter or margarine
Sugar
Cinnamon

Heat oven to 450º. Mix rhubarb, strawberries, sugar, and water in 9" square pan or large casserole. Cook 5 minutes Mix flour, baking powder, salt, and 2 tablespoons sugar. Stir in oil and milk only until dry ingredients are moistened. Drop by spoonfuls onto hot fruit, making 9 biscuits. Make a hole in top of each biscuit and put a little butter, sugar, and cinnamon in each. Bake 20-25 minutes Serve warm. Works well to bake while eating dinner, then have warm for dessert.

Winter Strawberry-Rhubarb Puff: Follow recipe above, except use 1 (1 pound) package frozen rhubarb, thawed, and 1 (10 oz.) package frozen strawberries, thawed. Use only ½ cup sugar with fruit. Omit ½ cup water.

Strawberry Dessert

Kim Toney

2 cups crushed pretzels
½ cup sugar
¾ cup melted butter
8 oz. cream cheese
1 large Cool Whip
1 cup sugar
2 packages strawberry jello
2 cups boiling water
2 packages partially thawed strawberries

Mix crushed pretzels, ½ cup sugar, and butter. Press in a 9 x 13 pan; bake 10 minutes at 350º. Mix cream cheese, Cool Whip, and 1 cup sugar. Spread on crust. Combine jello, water, and strawberries. When jelled, spread over top.

Blueberry Dessert

Mueller Family

12 graham crackers, crushed fine (1 cup crumbs)
½ cup butter
1 cup sugar
8 oz. cream cheese
1 teaspoon vanilla
2 beaten eggs
1 can blueberry pie filling
1 cup cream, whipped

Mix graham cracker crumbs, butter, and ½ cup sugar well. Press in 9 x 13 pan. Cream cream cheese, ½ cup sugar, and 1 teaspoon vanilla. Add eggs; mix well. Spread over crust. Bake 15 minutes at 375º Cool. Spread with blueberry pie filling. Top with whipped cream. Cool several hours. Sprinkle with graham cracker crumbs just before serving. This recipe may be made with cherry pie filling, but we always make it blueberry. This has become our traditional Christmas dessert--usually the only day of the year we ever make it, but everyone loves it. "It wouldn't be Christmas without Blueberry Dessert."

Raspberry Dessert

Eunice Nelson

2 (10 oz.) packages frozen red raspberries in syrup
1 cup water
½ cup sugar
2 teaspoons lemon juice
4 tablespoons cornstarch
¼ cup cold water
50 large marshmallows
1 cup milk
2 cups heavy cream, whipped
1 ½ cups graham crackers
¼ cup chopped nuts
¼ cup butter, melted

Heat raspberries with 1 cup water, sugar, and lemon juice. Dissolve cornstarch in cold water; stir into raspberries and cook until thick and clear. Cool this thoroughly. Melt marshmallows in milk over boiling water. Cool this thoroughly. Whip cream and fold in cool marshmallow mixture. Mix cracker crumbs, nuts, and butter. Press firmly into bottom of a 9 x 13 pan. Spread marshmallow mixture over crumbs. Allow this to harden by cooling it. Spread raspberry mixture over top. Refrigerate until firm. Serves 15.

Peach Cobbler

Kathryn Stanley

2 large (1 ½ pound) cans peaches, drain one
1 yellow cake mix
2 sticks butter
Cinnamon

Pour peaches including juice from one can in 9 x 13 pan. Sprinkle dry cake mix over peaches and slice butter over the top; sprinkle with cinnamon. Bake at 350º for one hour or until top is golden brown. Serve warm with ice cream. I brought this with me from the sale barn in Texas where we used to live. Everyone that has eaten it thinks it is great.

Apple Crisp Pizza

Eunice Nelson

Pastry:
2 cups flour
1 cup shortening
1 teaspoon salt
½ cup milk (I use less.)

Apple Layer:
2/3 cup sugar
2 tablespoons flour
1 teaspoon cinnamon
4 medium apples

Topping:
½ cup flour
1/3 cup brown sugar
1/3 cup rolled oats
1 teaspoon cinnamon
¼ cup butter, softened

Drizzle Glaze:
Caramel topping or dip

Combine pastry ingredients with a fork and roll pastry to fit a 12" pizza pan. Combine sugar, flour, and cinnamon for apple layer. Peel and cut apples into ½" slices. Combine apples with sugar-cinnamon mixture. Arrange apples in a single layer in a circular pattern to completely cover pastry. Mix topping ingredients; sprinkle over apples. Bake at 350º for 30-40 minutes. Remove from oven and immediately drizzle with caramel topping or dip. Serve warm with ice cream, if desired

Apple Pudding

Carl Pearson

Sliced apples
1 tablespoon butter or margarine
1 egg
½ cup sugar
½ cup milk
1 cup flour
1 teaspoon baking powder

Fill buttered baking dish with sliced apples. Mix other ingredients together and put on top of apples. Bake in a moderate oven until brown.

Squash (or Pumpkin) Pudding

Carl Pearson

1 ½ cups canned or cooked squash
1 cup brown sugar
½ teaspoon salt
1 teaspoon cinnamon
1 teaspoon ginger
1/8 teaspoon allspice
2 tablespoons molasses
3 eggs, beaten
1 cup milk

Combine first seven ingredients. Mix well. Add milk and eggs. Pour into greased and floured casserole. Bake about 1 hour at 425º.Can be used for pie filling. 40-45 minutes.

Fruit Pizza

Mueller Family & Deb Stanley

Crust:
½ cup powdered sugar
1 ½ cups flour
¾ cup soft margarine (Mueller)
-or-
¾ cup cold butter (Deb)

First Layer:
1 (8 oz.) package cream cheese, softened
1 teaspoon vanilla
squirt lemon juice (Deb)
½ cup powdered sugar (Deb)
-or-
½ cup granulated sugar (Mueller)

Glaze:
2 ½ tablespoons cornstarch
1 cup pineapple juice
¾ cup sugar
1 teaspoon lemon juice (Mueller)
-or-
1 tablespoon lemon juice (Deb)

Second Layer: strawberries, kiwi, peaches, grapes, bananas, blueberries, mandarin oranges, etc.

Mix together crust ingredients; pat into pizza pan. Bake at 300º for 10-15 minutes, no longer (Mueller) -or- at 350º for 10-12 minutes (Deb). Cool. Beat together cream cheese and other first layer ingredients until creamy. When crust has cooled, spread mixture over top of crust. Arrange any variety of cut up fruits atop cream cheese layer in an interesting pattern. Combine glaze ingredients in saucepan, mixing cornstarch with a small amount of the pineapple juice before adding to pan. Heat to a boil; cook until thickened.

Deb: Pour glaze over fruit while glaze is warm. If using bananas, soak in pineapple juice to keep from turning dark. Best if eaten within 5-6 hours.

Mueller: We like to prepare the glaze before assembling the rest of the pizza. Allow it to cool in refrigerator, then spread over pizza when cold. Works best to refrigerate pizza and allow layers to "gel" together before slicing.

Heavenly Mint Mousse

Tricia Diehl

6 oz. Andes creme de menthe mints
¼ cup hot water
4 egg yolks at room temperature
½ pint whipping cream

Place mints in small pan or top of double boiler. Set over hot (not boiling) water. Cover and allow to melt 10 minutes. Stir with whisk until smooth. Remove from heat. Whisk in hot water. Cover and set aside. Beat egg yolks well. Stir small amount of mint mixture into yolks, then stir yolks into mint mixture. In a cold bowl with cold beaters, beat cream until very stiff. Fold mint mixture into whipped cream. Spoon into dessert dishes and refrigerate. Top with cream and one Andes mint.

Mocha Cheesecake

Kathryn Stanley

24 oz. cream cheese
1 cup sugar
2 eggs
1 (8 oz.) package semisweet chocolate, melted
½ cup double strength cold coffee
1 teaspoon vanilla
1 cup sour cream
Graham cracker crust (10" spring form pan)

Combine cream cheese, sugar, and eggs; blend until smooth. Add melted chocolate to 2 tablespoons of the sour cream; add to cream cheese mixture; blend in the coffee and vanilla until all is mixed. Fold in remaining sour cream. Pour into 10-inch graham cracker crust in a spring form pan. Bake 45 minutes in 350º oven. Cake will be soft.

Pie Crust

Olive Jacobson--recipe from Marliss Peterson

2 ½ cups flour
1 cup Crisco
4 tablespoons cold water
1 egg

Cut Crisco into flour with pastry cutter. Mix egg and water together and add to flour mixture. Use a fork to mix. Do not overmix or crust will be tough. Makes 2 pie crusts.

Glazed Strawberry-Rhubarb Pie

Eunice Nelson

Pastry for 2-crust pie
1 ¼ cups sugar
1/8 teaspoon salt
1/3 cup flour
2 cups fresh strawberries
2 cups (1" pieces) fresh rhubarb
2 tablespoons butter

Combine sugar, salt, and flour. Arrange half of berries and rhubarb in pastry lined 9" pan. Sprinkle with half of sugar mixture. Repeat with remaining fruit and sugar mixture. Dot with butter. Put on top crust. Bake at 350º for 45 minutes or until rhubarb is done.

Pecan Pumpkin Pie

Gary Nelson

1 (29 oz.) can pumpkin pie mix
1 (5 oz.) can evaporated milk
3 eggs, lightly beaten
1 cup dark brown sugar
½ teaspoon salt
2 teaspoons cinnamon
1 Pillsbury yellow cake mix with pudding
½ pound butter, melted and cooled slightly
1 ½ cups chopped pecans

Preheat oven to 350º. Line two 9" pie tins with waxed paper. Mix together the pumpkin, milk, sugar, eggs, salt, and cinnamon. Pour into pans. Sprinkle cake mix over the top. Distribute chopped pecans over cake mix and drizzle melted butter over all. Bake 1 hour. Chill. Invert pie and cut into wedges.

Caramel Sauce:

2 sticks butter
2 cups dark brown sugar
1 cup heavy cream

Melt butter in heavy saucepan. Stir in the brown sugar and cream. Cook over medium heat, stirring constantly, until all is melted and blended. Whisking the sauce helps to bring it together. Serve warm. Refrigerate what is not used, reheat on low heat.

Sweet Potato Pie

Kenney Robinson

3 large eggs
¾ to 1 ¼ cup sugar, depending on sweetness of potatoes
dash salt
1 teaspoon cinnamon
½ teaspoon allspice
¼ teaspoon nutmeg
1 cup heavy cream
3 cups cooked, mashed sweet potatoes
1 unbaked 10-inch pie shell

Beat eggs well. Add sugar, salt, and spices. Mix thoroughly. Add cream and stir. Add mashed potatoes and mix thoroughly. Turn into pie shell and bake in 350º pre-heated oven for one hour or until firm.

Coffee Toffee Pie

(Blum's Restaurant Sacramento and S.F.)
Gary Nelson--recipe from his daughter, Tricia Diehl

Pastry Shell:
½ package pie crust mix
¼ cup brown sugar, packed
¾ cup finely chopped walnuts (use blender)
1 square unsweetened chocolate, grated
1 teaspoon vanilla extract

Filling:
½ cup soft butter or margarine
¾ cup granulated sugar
1 square unsweetened chocolate, melted and cooled
1 teaspoon instant coffee
2 eggs

Topping:
2 cups heavy cream
2 teaspoons instant coffee (1 - 1 ½ if you want it weaker)
½ cup confectioners sugar
Chocolate curls made with sweet cooking chocolate

Preheat oven to 370º. Make pastry shell: In medium bowl, combine pie crust mix with brown sugar, walnuts, and grated chocolate. Add 1 tablespoon water and the vanilla; using fork, mix until well blended. (You can add just a tiny bit more water; it's supposed to be a dry crust, but not too dry.) Turn into well-greased 9-inch pie plate; press firmly against bottom and side of pie plate. (Be sure the pan is greased really well as this tends to stick. Using lots of PAM is good.) Bake for 15 minutes Cool pastry shell in pie plate on wire rack. Meanwhile, make filling: In small bowl with electric mixer at medium speed, beat butter until creamy. Gradually add sugar, beating until light. Blend in cool melted chocolate and instant coffee. (Note: Be sure the chocolate is cool. If it isn't, it changes the texture of the filling. The filling is best if it's beaten really well.) To the filling, add 1 egg; beat 5 minutes. Add remaining egg; beat 5 minutes. Turn filling into cooled baked pie shell. (Be sure pie shell is cool or filling will melt, changing its texture.) Refrigerate pie, covered, overnight. Make topping the next day: In large bowl, combine cream with 2 teaspoons coffee and sugar. Refrigerate mixture, covered, one hour. Beat cream mixture until stiff. Decorate pie with topping using pastry bag with #6, or larger decorating tip, if desired. Garnish with chocolate curls. Refrigerate at least two hours. Note: If you use freeze-dried coffee, crush it between two spoons to make it into a powder before using in recipe, as it will not dissolve otherwise. You can use Dream Whip or Cool Whip for the topping, but real cream is better. This pie freezes beautifully either before or after adding the topping. If you freeze after adding topping, don't cover with plastic wrap until it is completely frozen. To make chocolate curls: Buy sweet cooking chocolate. Freeze it. While still frozen, use a carrot peeler (as though you're peeling a carrot) to make chocolate curls. If the chocolate is very hard and frozen, they will not be curls, but specs of chocolate. As the chocolate begins to warm just a bit, if you peel along the edges, you'll get great curls.

Peppermint Pie

Joan Nelson

24 Oreo cookies
¼ cup melted butter
10 ½ oz. mini marshmallows
1 cup milk
12 oz. Cool Whip
½ cup crushed peppermint candies (about 20)
Red food coloring

For crust, crush cookies and mix with melted butter. Press into 2 pie plates and chill. Melt marshmallows in milk over low heat. Cool in refrigerator until cool enough not to melt Cool Whip. Mix in Cool Whip, peppermints, and food color (until pink) Pour into crusts and chill. Garnish with peppermints or greenery.

Holiday Mint Pie

Kim Toney

Graham cracker crust
1 cup crushed Keebler Grasshopper Fudge Mint Cookies (1 box enough for 2 pies)
3 tablespoons hot water
1 (3 oz.) package cream cheese
1/3 cup sugar
2 tablespoons milk
¼ teaspoon peppermint extract
1 (8 oz.) tub Cool Whip
6-8 drops green food coloring
Red hots
Spearmint leaves

Mix cookies and water. Spread over crust. Beat cream cheese, sugar, milk, and peppermint. Fold in Cool Whip. Divide in half. Add food coloring to one half. Fill crust with alternate dollops of green and white mixture. Smooth top. Chill 3 hours. Top with candies (to look like holly).

Beverages, Snacks, Jam, & Pickles

Scandinavian Egg Coffee

Harriet Stanley

In large coffee pot, bring 4 ½ quarts water to boil. Combine 1 ½ cups coffee (you can use less) and 1 egg white, reserving shell. Stir the coffee-egg mixture into the boiling water. Return to boil. Remove from heat and allow to steep for 2 minutes. Pour in just enough cold water to settle grounds. Strain and serve.

Orange Spice Tea

Joan Nelson

1 cup instant tea
2 cups sugar
2 cups Tang
1 package lemonade mix (unsweetened)
1 ½ teaspoons cinnamon
1 teaspoon ground cloves
Red hots (optional)

Mix all ingredients together. Garnish with red hots, if desired. Store in an airtight container. To serve, stir 1 tablespoon per 6 oz. glass of hot water. Makes 44 oz. of mix. Makes great gifts in winter!

Peach Slush

Greta Jacobson

1 (6 oz.) can frozen lemonade
2 pitted, peeled peaches
¼ cup sugar
2 (6 oz.) cans water
crushed ice

Blend in the blender until the consistency of slush.

Irish Cream

Kathryn Stanley

½ cup sugar
½ cup whiskey (real smooth/good whiskey)
1 teaspoon instant coffee
1 teaspoon cocoa
½ teaspoon vanilla
¼ teaspoon almond extract
1 cup light cream
1 cup heavy cream

A food processor works great for this. Mix everything but the cream; slowly add the cream while the processor is running. This is a very strong recipe. I usually add more cream or less whiskey. I put this in fancy bottles and give as gifts during the holidays.

Herbed Cheese

Deb Stanley

8 oz. cream cheese
1 tablespoon garlic
2 tablespoons fresh minced parsley
1 tablespoon minced onion
1 tablespoon Dijon mustard
1 teaspoon dill weed
dash tobasco

Combine all ingredients. Can be placed in decorative bowl or placed on hors d'oeuvre plate with pastry tube.

Ham Pretzel Pleasers

Eunice Nelson

3 oz. cream cheese
1 cup ground ham
¼ cup Worcestershire sauce
Onion juice or grated onion, to taste
¼ cup chopped pecans
Pretzel sticks
½ cup snipped parsley

Combine cream cheese, ground ham, pecans, Worcestershire sauce, and onion. Form into balls. Roll in crushed parsley and stick pretzels in each ball to serve. Note: do not put pretzels in until ready to serve as they will become soggy. Can omit parsley and pretzels and serve on crackers.

Mexican Cheese Dip

Deb Stanley

Basic Recipe:
½ box Velveeta cheese, cubed (1 pound)
1 can cheddar cheese soup
½ can diced mild chili peppers

Can melt in microwave for quick sauce or stove or crockpot. Serve with your favorite tortilla chips.

Variations: Put in a jar of salsa with cheeses instead of diced peppers. (Use hotter salsa if you like it spicy.)

For large crowds: Hearty Cheese Dip – brown 1 pound ground beef; drain. Add 1 package taco seasoning mix, full can diced mild chili peppers, 2 pound box Velveeta (cubed), and 2 cans cheddar cheese soup.

Sausage Dip

DoLores Kounovsky

1 (8 oz.) package cream cheese
1 (12 oz.) package sour cream
1 pound ground pork sausage
diced green pepper
stewed tomatoes (1 can + a little of the juice)
1 (4 oz.) chopped green chili
salt to taste

Brown sausage and put everything else in Crock Pot. Add sausage. Stir to mix as it warms. When warm, serve with crackers and tortilla chips for dipping.

Cheese Dip

Deb Stanley

2 (8 oz.) packages cream cheese
¼ pound shredded colby or cheddar
1 cup plain yogurt
1 tablespoon Worcestershire sauce
2 tablespoons grated onion
¼ cup finely diced peppers

Soften cheese. Beat all ingredients until blended. Chill 8 hours.

Smoked Fish

Gary Nelson

½ gallon water
1 cup salt (uniodized)
1 pound dark brown sugar
½ teaspoon garlic powder
½ teaspoon seasoned salt
1 ½ teaspoons Wright's liquid smoke
½ teaspoon seasoned pepper
4 tablespoons molasses

Soak fish in mixture of above ingredients for approximately 6 hours if fish is fresh. (2-3 hours if fish has been previously frozen.) Do not use a metal container. Pat dry with towel. Let stand on racks 1 hour. Season with lemon pepper. Soak wood chips (apple, cherry, hickory, mesquite) in water for about ½ hour before you put on grill. Use about 3 sets of chips. Then continue to dry at very low heat until desired moistness. Let cool for 12 hours.

Trout: 1 ½ - 2 hours
Salmon: 1" - 1 ½" - 3 - 3 ½ hours
Have used for turkey breast. Brine overnight.
Can also use to make jerky.

Spiced Nuts

Richard Jacobson

1 cup granulated sugar
½ teaspoon cinnamon
1/8 teaspoon cream of tartar
½ cup boiling water
1 ½ cups nut meats
½ teaspoon vanilla

Mix sugar, cinnamon, cream of tartar, and water. Boil to 246º. (Firm ball in cold water.) Add nut meats. Add vanilla. Stir until the mixture sugars. Separate nuts on waxed paper. Let cool and store in tight container.

Peanut Brittle

Deb Stanley

1 cup white syrup
½ cup water
2 cups sugar
1 package raw peanuts
2 tablespoons butter
½ teaspoon soda
1 teaspoon vanilla
1 teaspoon salt

Bring syrup, water, and sugar to 230º. Remove from heat. Add peanuts and cook to 300º. Add butter, soda, vanilla, and salt. Stir quickly and pour into buttered jelly roll pan. Break when cool.

Peanut Brittle

Kathryn Stanley

2 cups sugar
1 cup light corn syrup
½ cup water
1 cup butter
2 cups raw peanuts
1 teaspoon baking soda

In a 3-quart saucepan, heat together sugar, corn syrup, and water, stirring until sugar dissolves. When syrup boils, blend in butter. Stir frequently after temperature reaches 230º. Add peanuts when temperature reaches 280º. Stir constantly to hard crack stage (305º). Remove from heat; quickly stir in soda, mixing well. Pour onto two buttered cookie sheets. Loosen from pans when candy hardens. Break into pieces. Makes 2 ½ pounds. Note: Be sure to have sheets buttered ahead of time and on a towel or something as this is hot! Marty's Mom found this recipe when she came and stayed at our home this last Christmas. I never had Peanut Brittle turn out, so she told me to give it a try. I did and IT TURNED OUT! So if it works for me, it will work for anyone!

English Toffee

Richard Jacobson

1 cup sugar
1 cup butter
3 tablespoons water
1 teaspoon vanilla
1 (8 oz.) chocolate bar
¾ cup finely chopped pecans

Combine sugar, butter, and water in saucepan and cook to hard crack stage or 300º on candy thermometer, stirring constantly. Add vanilla and pour into a buttered 9 x 9 pan. Place chocolate bar on top and spread evenly when melted. Sprinkle pecans over top. Cool thoroughly and break into pieces. ¾ cup of chopped pecans can be put on bottom of 9 x 9 pan and hot mixture poured over them.

Glass Candy

Stacy Mueller

2 cups sugar
1 cup water
¾ cup white syrup
1 teaspoon anise, lemon, or peppermint extract
food coloring

Grease a jelly roll pan and set aside. Boil sugar, water, and syrup to 280º or hard ball stage in a large saucepan. Add flavoring and appropriate color food coloring, stirring in quickly. Pour into greased pan. Spread quickly. Allow mixture to cool at room temperature--it will harden quickly. Crack into pieces and remove from pan when hardened. Candy is clear and resembles panes of colored glass. This could be used to make lollipops. Be sure to use a larger pan than you think you'll need--this bubbles up and isn't something you want all over your stovetop. (I speak from experience.) Put a towel under jelly roll pan to protect surface from heat.

Quick Caramel Corn

Joan Nelson

5 quarts pop corn
1 cup brown sugar
1 teaspoon salt
½ cup butter
¼ cup light Karo syrup
½ teaspoon baking soda

Pop corn and place in brown paper grocery sack. Combine sugar, salt, butter, and syrup in microwave bowl. Microwave on high for 4 minutes. Stir halfway through. When finished, add baking soda and mix well. (Will turn to caramel.) Pour topping over popcorn in bag. Fold top of bag over 2 or 3 times and shake to mix well. Place in microwave for 1 ½ minutes and shake well, take out and shake. Microwave for 1 ½ minutes, then shake. Microwave for 45 seconds, then take out and shake. Microwave for 30 seconds, then shake. Pour onto waxed paper or cookie sheets to cool and throw away the bag.

Caramel Corn

Sara Mueller

8 cups popped corn
¾ cup packed brown sugar
1/3 cup butter or margarine
3 tablespoons light corn syrup
¼ teaspoon baking soda
¼ teaspoon vanilla

Remove all unpopped kernels from popped corn. Put popcorn into a 17 x 12 x 2 baking pan. I use the bottom part of our broiler pan. In a 1 ½ quart saucepan, combine sugar, butter, and corn syrup. Cook and stir over medium heat until butter melts and mixture comes to boiling. Cook, stirring occasionally, to 255º (hard ball stage), about 4 minutes more. Remove from heat. Add soda and vanilla. Pour over popcorn; stir to coat. Bake in a 300º oven for 15 minutes; stir. Bake 5 minutes more Transfer to large bowl; cool. Good for giving as gifts.

Fanny Farmer Fudge

Joyce Mueller

4 ½ cups sugar
1 large can evaporated milk
3 (6 oz.) packages chocolate chips
¼ pound margarine
3 teaspoons vanilla
2 cups chopped nuts

Bring sugar and milk to a boil. Boil 6 minutes. Remove from heat. Add chocolate chips, margarine, and nuts. Put into buttered 9 x 13 pan and cool.

Rhubarb Jam

Harriet Stanley

5 cups rhubarb
4 cups sugar (I use less.)
1 small box raspberry jello

Mix rhubarb and sugar. Let stand overnight. In morning, boil mixture 5 minutes. Add jello. Put in sterile jars. I freeze this.

Slicer Refrigerator Pickles

Olive Jacobson--recipe from Frances Edholm

1 cup onion rings
1 green pepper, sliced
1 red pepper, sliced
2 cups white sugar
1 cup white vinegar
1 tablespoon salt
1 tablespoon celery seed

Slice into bowl. Mix well. Leave at room temperature for 3 to 4 hours. Refrigerate. Ready to eat in a day.

Frozen Cucumbers

Deb Stanley

2 quarts peeled and sliced cucumbers (1/8 - ¼" thick)
2 onions, sliced
2 teaspoons pickling salt
1 ½ cups sugar
½ cup dark vinegar

Sprinkle salt over cucumbers and onions. Let stand 2 hours. Do not drain. Add sugar and vinegar. Let stand 1 hour. Put in containers and freeze. Great when you have extra slicers and you like that fresh taste in January!!

Dill Pickles

Joyce Mueller--recipe from her mom, Gladys Nelson

Cucumbers
Dill
Sugar (1 teaspoon per jar)
Garlic
Alum
Water (see chart for water, vinegar, & salt)
Vinegar (1 part vinegar to 2 parts water)
Pickling Salt (1 cup salt to 20 cups liquid)

Put cucumbers and dill in quart jars. In each jar, add sugar, garlic, and alum. Boil together water, vinegar, and pickling salt. Refer to chart below. Using city water may not give you good results. Pour hot liquid over cukes. Seal and cover jars with boiling water. Let cool (overnight).

Liquid	Water	Vinegar	Pickling Salt
5 cups	3 1/3 cups	1 2/3 cups	¼ cup
6 cups	4 cups	2 cups	3/10 cup (4 4/5 Tbsp.)
8 cups	5 1/3 cups	2 2/3 cups	2/5 cup (6 2/5 Tbsp.)
10 cups	6 2/3 cups	3 1/3 cups	½ cup
34 cups	22 2/3 cups	11 1/3 cups	1 7/10 cups

Dill Pickles

Deb Stanley

1 tablespoon pickling salt
½ cup vinegar
1 teaspoon sugar
1/8 teaspoon pickling spice
Dill
Garlic

Can be made by the quart or pint. No brine sitting around till the next batch!! Cut in half for pints. Measure for each jar individually. Pack pickles; use amounts above for each quart. Fill jars to neck with water. (Do not use soft water.) Put lids on jars and put in canner; cover with water. Bring to boil; remove from heat. I use a pressure cooker. 15 pounds pressure for 10 minutes.

Mustard Pickles

Olive Jacobson--recipe from her mom, Gladys Nelson

1 tablespoon salt
1 tablespoon ground mustard
2 tablespoons sugar
Cucumbers
Scant cup vinegar
Water

Mix together salt, mustard, and sugar. Put in quart jar. Fill with cucumbers. Add scant cup of vinegar, then fill with water.

Beet Pickles

Deb Stanley

2 cups white sugar
2 cups water
2 cups vinegar
1 teaspoon whole cloves
1 teaspoon allspice
1 tablespoon cinnamon
Cooked, peeled beets

Put spices in cloth in liquid. Simmer 15 minutes. Pour over beets in jars and seal.

Dilly Beans

Gary Nelson

2 pounds green beans, trimmed
1 teaspoon cayenne pepper
4 cloves garlic
4 heads dill
2 ½ cups water
2 ½ cups vinegar
¼ cup salt

Pack beans lengthwise into hot jars leaving ¼" head space. To each pint, add ¼ teaspoon cayenne pepper, 1 clove garlic, and one head of dill. Combine remaining ingredients and bring to a boil. Pour boiling hot mixture over beans, leaving ¼" of head space. Adjust caps, process pints 10 minutes in boiling water bath. Let stand about 2 weeks before testing to allow the flavor to develop.

Large volume: 40 pounds beans = 75 jars
3 gallons vinegar, 2-3 boxes salt, lots of dill, 1-2 heads garlic (1 clove per jar)

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