

**Keyser Farm - circa 1946**  
Travel back in time through Anna Keyser's Kitchen



# Anna's Cookbook



**Figure 1: Anna Keyser Serving coffee**

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## Acknowledgement

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Writing a book is harder than I thought and more rewarding than I could have ever imagined. None of this would have been possible without my best friend and husband, John. John inspired me to preserve the farm recipes. He stood by me during every struggle and all my successes. Thank you!

To my family. To Douglas: forever grateful for preserving all the old family photographs and completing the detailed Orner Family Tree. To Bennie: for his computer patience in transferring all the heirloom photographs to CD - for the enjoyment of the whole family. To Karla: for her expertise in bringing the cookbook online and into the 21<sup>st</sup> century. With the addition of the QR code, everyone can easily download and view recipes.

Over the years, family and friends joined Anna and Dewey over the holidays to share in their love and good will. Thank you to all for making those moments precious to me.

*Carol A. Rice*



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# Anna's Cookbook



Figure 2: Anna Keyser & Kids, with Mike Wynn (neighbor) on Toboggan

In memory  
Of  
Anna Keyser

## Dedication

I hope this book serves as a testament to the way Anna and Dewey lived their lives,  
and what they brought to my world.

The good life – everyday, for everybody

Compiled by:  
Carol A. Rice



Figure 3: Anna and Carol Ann



**Figure 4: Anna Keyser, with sisters Ruth Shepherd and Neva Salasek – Thanksgiving Feast**

## A Collection of Keyser Family Recipes

### **A Gift from Anna!**

The way to have a happy meal  
Is simply, once you've found it.  
Add love to what's set on the table  
and those who sit around it.

Serve friendship at your table,  
Serve love and kindness too  
and you just won't have chairs enough  
for all who'd dine with you.

When you start with lots  
of thoughtfulness  
and add a way of caring,  
your life will be a perfect blend  
of joys you can't help sharing.

Give away a recipe  
that's proven tried and true  
and in a way, you'll give away  
a little bit of you.





**Figure 5: Dewey Keyser at Head of the Thanksgiving Table with Shepherds & Salasek**



**Figure 6: Keyser Family Holiday Table – Keyser, Orner, Shepherd, & Salasek Families**

## Down on the Farm

Take a guy who loves the ground and is entwined in the earth's moon phases and growing cycles, introduce him to a beautiful woman who is just as passionate about cooking and caring for people, and a recipe is created for wonderful to happen: "The Keyser Tradition".



**Figure 7: Anna & Dewey Keyser**

Tradition in which Anna Keyser and Dewey Keyser passed down their most important beliefs in Life! Farming seemed to be the natural Tradition for our father. He was ferociously passionate about our water supply. Our father's whole family perished to typhoid fever before he was 10 years of age. He knew how to improve water quality, reduce soil erosion, crop rotation, bee keeping and all aspects of farming. Dad had a passion for his land upon which our sandstone house was built.

And then there is cooking. Always there's cooking. Mom started with the basics at hand. She added love. She gave it a warm space to grow and a little time to grow and then more attention. The result was something that nourished both the body and soul.

The farm was our paradise. It wasn't luxurious. Everything had a bit of dirt on it or was a little banged up. No one cared, though. My mother was a deeply satisfied person.

Everywhere you looked, something was growing. We ate according to the seasons and preserved vegetables, fruits and berries in the summer and fall, so we could eat them in the winter. Cooking and eating were easy, natural, and instinctive ways of expressing love in my mother's house. My father was the "head of the household", but my mother made sure our home was a place where we all felt good: revived, nurtured and loved. It was her absolute expression of love and fulfilling her life's destiny, which, as she saw it, was to take care of people.

Food was the one and only thing our parents were willing to splurge on. We never went on vacations, we always wore hand-me-downs, and often played with makeshift toys, but we had more than enough food to eat all the time. Everyone was always welcome to sit at our table and eat supper.

Knowing where food comes from and how to grow it is empowering to me! It originated with my mom and dad who valued the economic and health benefits of growing and preserving food. I now grow and preserve food because it is a way to feel connected to mom and dad, as well as knowing the origins of my food.

My father was an outdoor education teacher, so I was fortunate to learn about plants and animals, while mom was teaching me about cooking with herbs and spices, and how to make homemade jams and jellies. My mother had severe asthma and breathing problems. It was always more acute in the summer months. Long before I started to school, I would push the old wooden chair over to the stove and stand on that chair to cook. Mom would sit and instruct me from her chair. By the time I started to school, I could double a cake recipe and add fractions. I used that same chair to hang the wash on the outdoor clothesline. Great memories!

As for cooking, it's just a wonderful part of family life. I grew up in a house where we sat down for home cooked meals made by Mom. Mom cooked healthy meals to sustain those she loved! I love to see people enjoy food. It's instant gratification. You can throw something together and make people happy. It's wonderful to share time, good food, and conversation. I love the "process".

Where together we cut fields of hay, milked the cows, slopped an acre of garden. The and wheat.

And the memory of those cold where we would rise in the maple sugar sap from all our chores running past the spring school bus. When the bus run down that long lane and the the collecting of sap, chores heartwarming home cooked the extra faces that graced our



**Figure 8: Early Portrait of Anna Keyser**

alfalfa and baled, hauled, and stacked the the pigs, fed the chickens, and tilled over remaining fields were planted in corn, oats,

months in late January and February, cold, dark, still of the morning to gather sugar maple trees, milk the cow, and do house up that long uphill lane to catch the returned us from our school day, we would "process" would start all over again with first, then homework, followed by a supper shared by the whole family and all table.

For spending money and school clothes, we would pick strawberries for 6 cents a quart, dig potatoes, and help our neighbors put up hay and crops. I will always value our lesson on earning money.

Every time I hear John Denver's song, "Back Home Again", my thoughts return to my childhood days Down on the Farm.

I miss those simple days, I miss the fun of waxing the toboggan runners with soap and zooming down the hills, and I miss my mom and dad. I miss their smiles; I miss the process of life and I miss all the laughter. What I miss most is our family get-togethers. My mother used any reason to rally the whole family together - especially Thanksgiving. Thanksgiving was her day to shine! Mom and the founder of Thanksgiving, Abraham Lincoln, have so much in common. Lincoln saw the value in Thanksgiving and how it is at the very heart of what makes this country and each and every family great. History has now brought us full circle. November 25, 2021, marked America's 400<sup>th</sup> anniversary of the original Thanksgiving – an opportunity to celebrate – like only Mom could – what she got so very right!



# *Anna's Cookbook*

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*Appetizers  
& Beverages*



**Figure 9: Bennie & Doug Rice-Grandma's Kitchen**

# APPETIZERS & BEVERAGES

## Appetizers

---

### Baked Brie In Phyllo

---

1 baby Brie  
4 to 5 sheets phyllo dough  
½ stick butter, melted

Wrap Brie in phyllo dough, brushing each sheet with melted butter. Turn cheese over after applying each sheet for even coverage. Brush phyllo wrapped Brie with butter; cover and refrigerate until ready to bake. I take a cookie cutter and cut a piece of the phyllo into an adorable shape and place it in the center to jazz up my display! Bake in a 425° oven 8 to 12 minutes or until golden.

A good make ahead hot appetizer; can be refrigerated 2 days. Reheat in toaster oven, while entrée is in oven. For larger crowds, I use the large Brie and follow the same directions.

### Reuben Spread

---

2 c. Swiss cheese, chopped or package grated  
4 pkgs. (2.5 oz.) corned beef, shredded  
14 oz. sauerkraut, drained  
1 c. mayonnaise  
½ c. chopped onion

Mix all ingredients together and bake 30 to 40 minutes at 350°. Serve with party rye bread.

### Guacamole Dip

---

6 avocados  
½ tsp. extra virgin olive oil  
1 ½ tsp. lime juice  
½ tsp. (8 to 10 dashes) Tabasco  
2 ½ T. finely minced onion.  
¼ to ½ c. fresh cilantro, chopped  
½ tsp. Lawry's seasoned salt  
3 plum tomatoes, diced

Scoop the avocados into a bowl and add the ingredients in the order given. Mix with a fork after each addition (do not over mix) so that the guacamole remains chunky. Include at least 2 avocado pits into dip bowl; will keep avocados from browning! Makes 12 delicious servings!

### Jalapeño Poppers

---

1 T. olive oil

---

## ANNA'S COOKBOOK

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1 yellow onion, finely diced  
Salt to taste  
1 lb. fresh beef chorizo sausage, casings removed or ground pork  
18 large jalapeño peppers  
4 oz. Monterey jack cheese, grated

**Note:** Fresh beef chorizo can be found and shipped from: <http://chorizosanmanuel.com/>

In a fry pan, warm the olive oil. Add the onion, season with salt, and cook until onion is soft. Add the chorizo and cook, crumbling into small pieces, until meat is cooked. Drain mixture on paper towels. While meat mixture is cooling, prepare jalapeños.

Cut ¼ inch off the top of each jalapeño. Remove the seeds and ribs.

Preheat grill for indirect grilling over medium-high heat.

Transfer the chorizo mixture to small bowl and add cheese. Stuff the center of each jalapeño with 2 T. mixture.

Place the peppers on the grill over indirect heat, cover the grill and roast until the peppers are tender, 20 to 30 minutes

---

### The Thing

---

2 lg. cans refried bean dip  
8 oz. sour cream  
3 med. avocados, diced with lemon juice  
2 med. tomatoes, diced  
1 sm. can black olives, diced  
Green onions and tops, finely chopped  
1 lb. cheddar cheese, grated

In 8 ½ x 11-inch dish, layer ingredients in order given. Chill. Serve with tortilla chips and crackers.

---

### Grilled Stuffed Tomatoes

---

12 large Roma tomatoes  
2 T. green onion, chopped  
2 T. basil leaves, chopped  
6 oz. goat cheese  
Salt and black pepper  
2 c. orzo, cooked  
2 T. extra-virgin olive oil  
1/4 c. grated Parmesan

Preheat the grill to medium heat.

Cut the tomatoes and core them, removing all the seeds and juice.

In a medium bowl add the onions, basil, and goat cheese. Mix and season with salt and pepper add cooked orzo and combine. Stuff the tomatoes with the mixture. Drizzle olive oil over the tomatoes. Top the tomatoes with the Parmesan.

Place the tomatoes directly on the grill with the cover closed and cook for 10 minutes.

**Note:** I place the stuffed tomatoes into a disposable foil pan. This is the easy way!

---

## ANNA'S COOKBOOK

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### Cheese Ball

---

2 (8-oz.) pkgs. Philadelphia cream cheese, softened  
2 (5-oz.) jars Old English sharp cheese  
1 – 4 oz. blue cheese  
3 T. red wine vinegar  
1 T. garlic salt or to taste  
1 c. walnuts, chopped fine

Cream first 5 ingredients until well blended. Roll in walnuts. Chill. Serve with crackers.

---

### Shrimp Ball

---

1 can (tuna size) deveined shrimp  
1 (8-oz.) cream cheese  
1 (5-oz.) jar grated horseradish  
1 jar cocktail sauce

Mash shrimp with fork and mix into cream cheese and horseradish. Pour cocktail sauce over top. Chill. Serve with crackers.

---

### Triscuit Cream Cheese Spread

---

1 (8-oz.) pkg. Philadelphia cream cheese  
½ c. Hellman's real mayonnaise  
½ c. chopped walnuts  
1 (8-oz.) can crushed pineapple

Cream all ingredients until well blended. Chill. Serve with crackers.

---

### Vegetable Dip

---

1 c. sour cream  
1 c. Hellman's mayonnaise  
2 T. onion flakes  
2 T. parsley  
2 tsp. dill weed  
1 tsp. Lawry's seasoned salt

Cream all ingredients until well blended. Chill. Serve with crisp, fresh celery, carrots, peppers, radishes and vegetables of choice.

---

### Smoked Salmon Dip

---

4 oz. Portlock smoked salmon, flaked  
2 oz. Philadelphia cream cheese, softened  
1 ½ T. green onion  
1/8 tsp. Worcestershire sauce  
½ tsp. lemon juice

Blend all ingredients in food processor or blender until mixture is thick and smooth. Store in covered container in refrigerator, keep chilled. Serve with crackers.



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## ANNA'S COOKBOOK

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### Crab Mousse - Cindy

---

6 oz. Philadelphia cream cheese, softened  
1 T. onion, grated  
1 can cream of mushroom soup  
1 c. celery, finely chopped  
1 c. mayonnaise  
2 pkgs. Wakefield frozen crab (or 12-14 oz. fresh), thawed and drained  
2 T. gelatin  
2 T. water  
2 T. lemon juice

Dissolve gelatin in water and lemon juice.  
Heat together cheese, onion, and soup; add gelatin mixture to the hot mixture. Stir until dissolved.  
Add crab, celery, and mayonnaise. Stir until well blended.  
Chill in the type of serving dish you desire.

---

### Marinated Shrimp – Cindy

---

30 to 40 shrimp  
1 bottle Zatarain's Crab Boil

Boil 5 minutes. Drain and cool.

¼ c. rice vinegar  
1/8 c. red wine vinegar  
½ c. peanut oil  
6 to 8 green onions, sliced  
½ tsp. tarragon  
¼ c. dry mustard  
2 tsp. red pepper flakes  
¼ c. fresh parsley, chopped  
1 tsp. black pepper  
Salt to taste

Combine marinade ingredients in order given. Pour over shrimp and marinade overnight. Arrange on a beautiful platter.

---

### Cocktail Weaners

---

2 to 3 pkgs. cocktail wieners  
1 c. catsup  
1 c. brown sugar  
1 c. bourbon

Bake at 400° for 1 hour. Arrange on serving platter with party toothpicks.

---

### Hot Artichoke Spinach Dip

---

1 c. artichoke hearts, drained and chopped  
½ c. frozen spinach, thawed and chopped  
8 oz. cream cheese  
½ c. grated parmesan cheese

---

## ANNA'S COOKBOOK

---

½ tsp. crushed red pepper flakes  
1/8 tsp. garlic powder

Boil spinach and artichoke in a cup of water in a saucepan until tender, about 10 minutes. Drain well. Heat cream cheese in microwave for 1 minute. Add spinach/artichoke mixture to cream cheese; stir well. Add remaining ingredients and combine with above. Serve hot with crackers, tortilla chips or toasted bread for dipping.

---

## **Beverages**

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---

### **Cocoa Mix**

---

1 1/4 c. cocoa  
3/4 c. sugar  
1/2 tsp. salt  
1/8 tsp. ground allspice  
1/8 tsp. cinnamon  
1 1/2 c. boiling water  
Boil 5 minutes; cool  
1/2 c. cream  
2 tsp. vanilla  
1/2 c. honey, optional  
Fold into cooled cocoa mix.

Stove:

2 c. + 1/4 c. scalded milk

When ready to serve, beat with rotary beater until light and frothy.

---

### **Cocoa Syrup**

---

1 c. cocoa  
1 1/2 c. sugar  
1 c. hot water  
Dash salt  
2 tsp. Vanilla

Mix sugar, salt, and cocoa in a saucepan.

Add water to make a paste, then remainder of water.

Bring to a boil, stirring constantly.

Boil 3 minutes and add vanilla.

Pour at once into a jar.

When cold, cover and place in the refrigerator.

Makes 2 cups.

***We used to take whole cold milk and add a couple tsp. of this cocoa syrup to make chocolate milk.***

***We used to also add it on top of freshly made ice cream. Enjoy!***

---

## Wassel - Krystal Baxter

---

### Boil for 10 minutes:

- 1 1/2 c. sugar
- 3 c. water

### Add and let set overnight:

- 5 Cloves
- 3 Cinnamon sticks

### Mix:

- 1 1/2 c. orange juice
- 1 c. lemon juice
- 1 Gallon apple cider juice

---

## Punch Ice Cubes

---

- 2 c. sugar
- 3 c. water

Boil and cool.

- 1 lg. can pineapple juice
- 3 c. orange juice
- ¼ c. lemon juice
- 4 mashed bananas

Mix all ingredients together, freeze in ice cube trays.  
To serve: Put cubes in glass and pour Sprite soda over cubes.

---

## Iced Tea Concentrate – Ben Rice

---

- 1 qt. natural spring water
- 1 ½ c. sugar
- 5 Orange Pekoe black tea bags

To 1 quart water, add 1 ½ c. sugar and bring to a rolling boil. Add tea bags and let steep for 45 minutes (no longer). Remove tea bags from water without squeezing. Cool to room temperature. Mix this 1 quart of tea concentrate with 1-gallon natural spring water. Refrigerate. Pour into ice filled glasses and garnish with fresh lemon slices (opt.).

---

**Old Fashion Lemonade Concentrate**

---

- 1 T. lemon peel, grated
- 1 ½ c. sugar
- ½ c. water, boiling
- 1 ½ c. lemon juice
- 1 lemon, thinly sliced (opt.)
- Maraschino cherries (opt.)

Combine lemon peel, sugar and water in a jar or covered container; shake until sugar dissolves. (If sugar will not dissolve, heat mixture in a microwave oven for about 2 minutes.) Add lemon juice.

Mix the syrup base with 6 c. cold water in a large pitcher. Pour into ice filled glasses. Garnish with lemon slices and a stemmed cherry.



*Soups &  
Salads*



**Figure 10: Anna & Dewey Keyser with Charles, James, and Carol**

# SOUPS & SALADS

## *Soups*

---

### **Chili Con Carne**

---

- 1 lb. ground beef
- 1 large onion, chopped
- 2 to 4 cloves garlic, minced
- 1 green pepper (optional)
- Salt/pepper to taste
  
- 2 to 3 qt. home canned Tomatoes or Chili Sauce
- 2 cans kidney beans
- 1 T. chili powder (Mom used Mexicana; I use Gebhardt)
- 2 tsp. ground Cumin
- 1 tsp. salt
- 3/4 to 1 c. macaroni

In large pot, add tomatoes, kidney beans and chili powder. Simmer on low heat while meat mixture is browning.

Sauté onion, garlic, green pepper, salt, pepper, and ground beef until lightly browned.

Add meat mixture to simmering tomato pot.

Bring to a boil; add macaroni and season to taste. Cover.

Simmer 20 to 30 minutes, adding water if mixture seems too thick.

***Mom served this with homemade bread and butter. She always added macaroni for substance...because we were always hungry little buggers. I still like the taste of chili with macaroni cooked in it! This was always a welcome treat for supper after we had been tobogganing for hours!***

### **Vegetable Soup With Dumplings**

---

- 2 to 3 soup bones with meat
- 3 qt. water
- 2 Small onions, divided
- 1 Bay leaf
- 4 med. potatoes, peeled and cubed
- 2 Carrots, cubed
- 1-1/2 c. canned whole tomatoes, cut up and juice reserved
- 2 c. cubed cabbage
- 2 Celery stalks, sliced



2 c. cut green beans  
3/4 c. raw barley  
Chopped parsley  
Salt and pepper to taste

**Dumplings:**

1 c. all-purpose flour  
2 tsp. baking powder  
Pinch salt  
2 T. snipped parsley  
1 Egg  
1/4 c. milk  
2 T. melted butter

In a large soup kettle, place beef bones, water, 1 onion and bay leaf.  
Bring to boil. Skim any foam.  
Cover and reduce heat to simmer.  
Cook 3 hours or until meat falls off the bones.  
Remove bones, onion, and bay leaf.  
Remove meat from the bones and dice.  
Skim fat from the broth.  
Add meat, remaining onion quartered, other remaining vegetable, barley, and parsley to the kettle.  
Season to taste.  
Cover and continue to cook 1 hour or until barley is done and vegetables are tender.  
Prepare homemade dumplings

**For Dumplings:**

Combine flour, baking powder, parsley, and salt.  
Add milk, egg, and melted butter; stir only until dry ingredients are moistened.  
Drop by teaspoonfuls into boiling soup.  
Cover tightly; return to boiling. Reduce heat; Mom says: "DO NOT LIFT COVER."  
Simmer 12 to 15 minutes  
Yield: 5 quarts.

*Mom was always proud of her dumplings...her dumplings were as light as air!!*

---

## Oyster Stew

---

Half-pint fresh oyster, 2 cans frozen oysters  
2 - 3 qt. whole milk  
1/8 lb. Butter  
1 tsp. Tabasco sauce, optional  
Salt to taste

Thaw oysters completely.

Place in 4-quart pot with butter.  
Sauté until edges curl.  
Add milk. Bring temperatures to hot, but do not boil.  
Add salt, pepper, and Tabasco sauce.  
Cover pot, turn heat off, and let set for about an hour.  
Serve hot with your favorite crackers.

---

### Oyster Stew, Fresh

---

1 Quart shucked oysters and juices  
½ c. cold water  
3 Tb butter  
1 tsp. salt  
1 tsp. pepper  
½ c. milk

Place oyster, their juices, water, butter, salt and pepper in a large saucepan and boil. Boil until oysters begin to curl. Lower heat. Add milk, stirring constantly, until stew is heated. Do not boil! Delicious!

---

### Potato Soup

---

2 lb. Potatoes  
1 c. onions, diced  
1 c. celery, chopped  
1-1/2 c. carrots, shredded  
1/4 lb. Bacon  
2-3 qt. whole milk  
1/8 lb. Butter  
Salt/Pepper

Peel and cut potatoes into 1" cubes and cook in minimum water on low heat.  
Cook bacon crisp in skillet and remove from pan leaving the grease to sauté the onions, celery, and carrots.  
Shred carrots, chop onions and celery into 1/4" cubes and sauté in bacon grease.  
Drain the vegetables and save the grease.  
Mix about 2 T. flour with the grease.  
Cook the flour and grease momentarily, but do not burn.  
Add whole milk to flour and grease like you were making cream gravy.  
After the potatoes are cooked thoroughly, mash them with the water they were cooked into puree (I use a hand potato masher).  
Mix all the ingredients together in a four-quart pot.  
Salt and pepper to taste.  
Sprinkle bacon bits in last.

---

### Ma's Turkey Soup

---

- 1 turkey carcass, skin, and giblets
- 2 to 3 tbs. apple cider vinegar
- 1 Large onion, sliced
- 3 to 4 carrots, sliced
- 3 to 4 stalks celery, chopped
- Another onion, sliced
- 1 T. parsley
- Salt and Pepper to taste
- A few handfuls of egg noodles

Put bones, skin, giblets and vinegar in a large pot and cover with water. Add onion, bring to a boil and simmer for several hours. Strain. Skim off fat and pick meat from bones. Put stock and meat back into the pot and add remaining ingredients. Simmer until vegetables are done. Add noodles the last 10 minutes before serving. A batch of popovers served with soup makes it seem less "ordinary".

---

### Bean Soup

---

- 1 lb. great northern beans
- 1 ham bone
- 1/2 c. chopped onion
- 1/2 tsp. seasoned salt
- 1/2 tsp. celery salt
- Dash of garlic salt
- Salt/pepper to taste

Soak beans in cold water over night. Drain. Put in soup kettle and add cold water to cover. Add ham bone and cook slowly for 2 hours. Remove ham bone and trim meat from bone. Add onion and seasonings. Return bone and ham bits to soup kettle. Simmer for 1 hour. Makes 3 quarts.

***Mom always served this with her golden corn bread, fresh minced onions, and homemade ketchup. We ate this dish often!!***

---

## Salads

---

---

### Holiday Jell-O Salad

---

- 2 Packages (3 oz.) lemon or lime Jell-O
- 2 c. boiling water
- 1-1/2 c. cold water (reserved pineapple juice)
- 1 Small can crushed pineapple – drained – save juice.
- 1/4 c. lemon juice or vinegar
- 1 c. grated or chopped cabbage
- 1 c. grated carrots
- 3/4 c. finely chopped celery
- 1/2 c. grated or finely chopped onion
- 1/4 c. green pepper
- 1/4 c. sweet red pepper
- 1-1/2 to 2 Quart dish or mold

Bring water to boil. Add Jell-O; stir well. Add cold water, reserved pineapple juice and lemon juice. Chill mixture until it starts to congeal. Add shredded veggies.

*Mom always served this with her Thanksgiving Dinner. She always served it in her old Hall refrigerator dish.*

---

### Applesauce Jell-O

---

- 1 (3 oz.) pkg. Red Jell-O
- 1 c. boiling water
- 1 c. applesauce

Mom says: "GOOD"

---

### Apricot Jell-O Salad

---

- 2 Packages apricot or orange Jell-O
- 1-1/2 c. boiling water
- Put 3/4 c. miniature marshmallows in hot Jell-O.

Let cool to jelly stage.

Add:

- 2 Small cans crushed pineapple and juice
- 02 Cans mandarin oranges – drained

Beat well with electric mixer until pieces of fruit are fairly fine.

Mix box of Dream Whip according to package directions.  
Blend with 8 oz. Philadelphia Cream Cheese.

Add to Jell-O mixture.  
Beat well with mixer.  
Pour into salad dish.

---

### Banana –Pineapple Salad

---

2 (3 oz.) pkg. Lemon Jell-O  
3 T. sugar  
Pinch salt  
2 c. hot water  
2 c. cold water  
3 Apples, chopped  
3 Bananas, slice  
1 (2 lbs.) Can crushed pineapple, drained (reserve juice for the dressing)

Make Jell-O; let cool to jelly stage. Add apples, bananas, and drained pineapple to Jell-O mixture. Let set.

#### Dressing:

1/2 c. pineapple juice  
1/4 c. sugar  
1 Egg beaten

Cook until thickened. Let cool.  
Add 1 package of Dream Whip, prepared.  
Spread on top of salad.  
Add chopped nuts and Maraschino cherries.

---

### Russian Cole Slaw - Crock

---

Mix and put in crock:  
2 qt. shredded cabbage  
2 Green peppers  
1 Red pepper  
1 Carrot  
1 Large onion

#### Pour on dressing:

1 Pint vinegar  
2-1/2 c. granulated sugar  
1 tsp. Celery seed  
1-1/2 tsp. Salt

1-1/2 tsp. Mustard seed

1/2 tsp. Turmeric

Bring to boil and immediately pour over cabbage mixture.

Let stand 12 hours.

---

### Sauerkraut Salad

---

1 large can sauerkraut, drained

1 c. celery, chopped

1 small onion, chopped

1 mango, chopped

1-1/2 c. sugar

1/2 c. vinegar

1/2 c. salad oil

Mix thoroughly sauerkraut, celery, green pepper, and onion. Add sugar, vinegar, and salad oil. Mix together. Let stand in refrigerator. Will keep for weeks.

---

### Sauerkraut Salad – Carol Rice

---

1 lb. Can sauerkraut

1/2 c. sugar

1/2 c. red and green peppers,

1/2 c. carrots

1/2 c. celery

1/2 c. onion

Chop vegetables. Mix thoroughly sauerkraut, celery, green and red peppers, carrots, and onion; add sugar. Mix together. Let stand in refrigerator for 24 hours. Will keep for weeks.

---

### Cranberry Salad

---

1 Can whole cranberry sauce

1 Box red raspberry Jell-O

1-3/4 c. boiling water

1/2 c. celery, chopped

1/2 c. nuts

1 Orange, chopped

1 Small can crushed pineapple

Dissolve Jell-O with hot water.

Add cranberry sauce and pineapple; let set to jelly stage.

Fold in remaining ingredients. Set till firm

---

### Fruit Cocktail Salad

---

**Beat until Fluffy:**

- 1 – 8 oz. pkg. Philadelphia Cream Cheese
- 2 T. sugar
- 2 T. mayonnaise

**Add:**

- 1 Can fruit cocktail, well drained
- 1 Can crushed pineapple, 202 or 303

Beat 1 package Dream Whip and fold in.

Chill 3 hours.

Add cherries, nuts, and marshmallows.

---

### Lime Party Salad

---

Melt in top of double boiler:

- 1/4 lb. Marshmallows (about 16)
- 1 c. milk

Pour hot mixture over 1 package lime flavored gelatin. Stir until dissolved.

Stir in 2 three-ounce packages of cream cheese, stirring until cream cheese is dissolved.

Add number 2 can un-drained, crushed pineapple. Cool.

Blend in 1 cup whipping cream, whipped and 2/3 cup mayonnaise.

Chill until firm in a 9 x 13 pan.

Serves 12

---

### Lemon Jell-O Salad

---

- 1 Pkg. Lemon Jell-O
- 1/4 lb. Philadelphia cream cheese
- 3/4 c. celery, chopped
- 1 Can crushed pineapple, drained
- 1 Can pimentos, drained
- 1/4 lb. Walnuts, chopped
- 1 Bottle whipping cream
- 2 T. marshmallow cream

Drain juice from pineapple and heat (enough liquid to equal hot water directions on Jell-O box).

Remove from stove and dissolve Jell-O in pineapple juice.

Cool (be sure this is cool before adding other ingredients).

Then beat the cream cheese, marshmallow cream and pineapple.

Fold in celery, pimento and nuts.

Fold in whipped cream and refrigerate.

---

### State Fair Potato Salad

---

- 3-1/2 lb. Red-skinned potatoes – peeled, cut into 3/4" pieces.
- 1/4 c. juices from jar of sweet pickles.
- 3/4 c. mayonnaise
- 1/3 c. buttermilk
- 4 tsp. Dijon mustard
- 1 tsp. Sugar
- 1/2 tsp. Ground black pepper
- 3 hard-boiled eggs, peeled and chopped
- 1/2 c. chopped red onion
- 1/2 c. chopped celery
- 1/2 c. chopped sweet pickles

Cook potatoes in large pot of boiling salted water until just tender, about 10 minutes. Drain; transfer to large bowl. Drizzle pickle juices over potatoes and toss gently. Cool to room temperature.

Whisk mayonnaise and next 4 ingredients in medium bowl. Pour over potatoes. Add egg, onion, celery, and pickles; toss gently. Season with salt.

(Can be made 8 hours ahead. Chill. Serve at room temperature).

---

### Vegetable Macaroni Salad – Carol Rice

---

- 1 lb. Macaroni
- 1 Large green pepper, chopped
- 1 Chopped onion
- 4 Shredded carrots
- 1 Can Eagle Brand Condensed Milk
- 1 c. vinegar
- 1 c. sugar
- 2 c. mayonnaise
- 1 tsp. Salt
- 1/4 tsp. Pepper

Cook macaroni, drain, and cool.

Add vegetables and mix well.

Combine milk, vinegar, sugar, mayonnaise, salt, and pepper.

Add these ingredients to macaroni mixture.

Mix thoroughly and chill at least 4 hours before serving.

Makes 10 portions.

---

### Broccoli And Cauliflower Salad

---

- 1/2 c. Hellmann's mayonnaise
- 1/3 c. cider vinegar
- 1/3 c. oil
- 1/4 c. sugar



Salt and pepper  
Sliced onion rings  
2 Bunches fresh broccoli  
1 Head cauliflower  
4 – 6 strips bacon – fried crunchy

**Make day before and stir frequently.**

---

### Spinach Salad

---

**Salad:**

Spinach  
3 – 4 hard-boiled eggs  
Cooked bacon

Optional ingredient: red onion sliced thinly, mushrooms, red bell peppers, or tomatoes.  
Mix all salad in bowl. When ready to serve toss with dressing.

**Make the dressing the night before.**

**Dressing:**

1 c. olive oil  
1/3 c. sugar  
1/3 c. catsup  
1/4 c. cider  
1 T. Worcestershire sauce  
1 tsp. Salt  
Fresh ground pepper  
1 T. minced onion - optional

Blend and chill overnight (can be made in blender).

---

### Taco Salad

---

1 Head lettuce  
2 Tomatoes  
1/2 Onion  
1/4 lb. Grated cheddar cheese  
1 lb. Ground beef  
8 oz. bottle Catalina French Dressing  
1 Small bag Fritos – crushed

Fry ground beef and onion together.  
Add beans.  
Add hot ingredients on top of lettuce.  
Mix in dressing and Fritos.

---

**Tuna Salad**

---

- 1 (3 oz.) pkg. Lime Jell-O
- 1/2 tsp. Salt
- 1 c. boiling water
- 1/4 c. vinegar
- 3/4 c. cold water
- 1 c. (7 oz.) tuna, drained and coarsely flaked
- 2 Hard-boiled eggs, sliced
- 1/2 c. dill pickle
- 1/4 c. celery, diced

Dissolve Jell-O and salt in boiling water.

Add vinegar and cold water, chill until thickened.

Fold in ingredients.

Pour into a 1-quart mold or loaf pan & chill until firm.

---

**Wilted Dandelion Salad – Hot Bacon-And-Egg Salad Dressing**

---

*Every spring mom would go out in the field with her knife and gather large batches of tender dandelion greens just as they were starting to grow! She would decide which ones were tender and which ones were too strong...just by smelling. She would then rinse them twice; making sure they were clean. I can still see her scarf tied hair blowing in the wind as she stooped, cutting the dandelions off deep into the ground*

**Salad Dressing:**

- 4 Strips bacon, cut-up
- 2 Eggs
- 1/4 c. water
- 1/4 c. vinegar
- 1/2 c. sugar
- Salt and pepper

Fry bacon bits in heavy saucepan, then pour off the grease.

Beat the eggs slightly in a bowl and stir in the other ingredients.

Add this mix to the bacon-bit pot and cook very slowly over medium heat until it thickens, stirring constantly. (Warning: This will curdle if cooked over too high a flame or without constant stirring.)

It doesn't take long; 4 – 5 minutes at the most.

Then it's ready to serve, and is delicious over any kind of greens, especially dandelion and escarole!

---

### **Greek Salad**

---

1 long English cucumber, halved and sliced (do not peel)

4 lg. Ripe tomatoes, chopped

1 green pepper, sliced

8 oz. feta cheese, cubed

1 c. Kalamata olives

1 tsp. oregano flakes

DRESSING:

¼ c. olive oil

½ c. red wine vinegar or balsamic vinegar

Toss vegetables and cheese together with oregano, olive oil and vinegar. Chill. Garnish with olives and serve.

---

**ANNA'S COOKBOOK**

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---

*Vegetables  
& Side Dishes*



**Figure 11: Doug Rice's 4-H Garden**

# Vegetables & Side Dishes

## *Vegetables*

---

---

### **Fried Parsnips**

---

6 to 8 parsnips  
2 to 3 tbs. butter  
Salt

Peel parsnips and slice fairly thin. Heat butter in skillet; fry slices slowly until browned. Sprinkle with salt. These have a sticky-sweet characteristic that is oddly flavorful.

---

### **Creamed Asparagus With Bread Cubes**

---

*The aristocrat of vegetables; one of the symbols of Springtime! When I think of mom and Dad's Garden, I always see the tall asparagus ferns swaying in the gentle breezes.*

2 lb. fresh asparagus

Break off tough ends as far down as snaps easily. Remove scales if sandy or tough.

Cut into nice 1" pieces. Cook pieces from lower stems first for 10 to 15 minutes, add tips the last 5 to 8 minutes. Salt/pepper lightly.

#### **Cream Sauce:**

1 T. butter  
1 T. flour  
1/4 tsp. salt  
1/8 tsp. Pepper  
1 c. cream or whole milk

Melt butter over low heat in a heavy saucepan.

Blend in flour and seasonings.

Cook over low heat, stirring until mixture is smooth, bubbly.

Remove from heat. Stir in milk.

Bring to a boil, stirring constantly. Boil 1 minute.

Makes 1 cup.

#### **Assemble:**

Toast a couple slices of bread, medium to dark. Cut in cubes

Drain asparagus; add cream mixture to asparagus saucepan.

Add butter dots to saucepan.

Fold in toasted bread cubes right before serving.

---

## Asparagus A` La Polonaise

---

- 1/3 c. butter
- 1/3 c. soft bread cubes
- 2 hard-cooked eggs, chopped
- 1 T. Chopped parsley
- Salt/pepper to taste
- 2 lb. fresh asparagus, cooked

Melt butter until foamy Stir in bread cubes.  
Cook over low heat until crisp and golden.  
Remove from heat. Add eggs, parsley, and seasoning.  
Serve over asparagus.

---

## Harvard Beets

---

- 1 T. cornstarch
- 1 T. + 1 tsp. Salt
- 2 c. cubed or sliced beets
- 2/3 c. liquid – beet juice or water
- 1/4 c. vinegar

Mix cornstarch and seasonings.  
Blend beet liquid and vinegar into cornstarch mixture.  
Bring to boil; boil 1 minute.  
Add beats. Heat.

---

## Succotash

---

Combine equal amounts hot cooked whole corn with hot cooked green Lima beans.  
Add butter, a little cream, season with salt and pepper. Heat.

---

## Armenian Vegetable Dish

---

(Beans in olive oil)

- 1 medium onion, sliced
- 4 T. olive oil
- 1 Can green beans or fresh beans
- 1 Can of tomatoes, broken up
- 1/2 tsp. Pepper
- 1/2 tsp. Allspice
- Dash of garlic salt
- Dash of oregano
- 2-3 T. lemon juice

Salt to taste

In large pan, cook onions and olive oil.

Add all other ingredients and simmer for 30 minutes or until beans are tender.

Sauce or fluid should be about half a cup.

---

### **New Peas In Cream**

---

Cook 2 c. peas (about 1-10 oz. pkg. frozen peas). Drain.

Add 1 tsp. Sugar, 1/2 tsp. salt, 2 T. butter, 1/8 tsp. Pepper, and 1/2 cup cream.

Heat.

---

### **Stewed Corn**

---

Cut corn from cob with sharp knife.

Add small amount of milk or water, cover, and simmer 5 to 6 minutes, or until corn is just tender.

Season to taste with salt, pepper, and butter.

Allow about 1/3 to 1/2 cup cut corn per person.

---

### **Scalloped Corn**

---

1/4 c. chopped onion

2 T. butter

2 T. flour

1 tsp. Salt

1/2 tsp. Paprika

1/4 tsp. Dry mustard

Dash of pepper

3/4 c. milk

2 c. fresh corn – 1 can (1 lb.)

1 Egg - beaten

Sauté onion in butter until golden.

Blend in flour, seasoning; cook until bubbly.

Remove from heat. Gradually add milk.

Bring to boil; boil 1 minute, stirring constantly.

Remove from heat. Add corn and egg.

Pour into a 1-quart baking dish. Top with butter crumbs.

Bake in preheated 350° oven for 20 to 30 minutes.



---

## Escalloped Corn

---

3 c. corn  
2/3 c. cracker crumbs  
2/3 c. milk  
1/4 c. green onion tops  
1/4 c. melted butter  
1 Egg (beaten)  
1/4 tsp. Sugar  
Salt and paprika  
Bake 1 1/2-quart casserole for 25 minutes at 350 °.

---

## Stewed Tomatoes

---

### Simmer together 10 minutes:

3 c. cooked fresh tomatoes  
1 Minced onion  
1 T. sugar  
Salt/pepper to taste

Add cream sauce (below).

Right before serving, fold in crumbled saltine crackers till correct consistency.

Mom also used to take a couple slices of bread and toast them medium to dark. She would then cube the toast and fold into the stewed tomatoes right before serving.

### Cream Sauce:

1 T. butter  
1 T. flour  
1/4 tsp. salt  
1/8 tsp. Pepper  
1 c. cream or whole milk

Melt butter over low heat in a heavy saucepan.

Blend in flour and seasonings.

Cook over low heat, stirring until mixture is smooth, bubbly.

Remove from heat. Stir in milk.

Bring to a boil, stirring constantly. Boil 1 minute.

---

## Stewed New Tomatoes

---

Use 8 large tomatoes for 6 portions.

Blanch firm ripe tomatoes in boiling water for 1 minute; drain, slip off skins and remove stem ends.

Cut in quarters and cook, covered, in their own juice or a very small amount of water for 5 to 20 minutes, or until tender.

Season with salt, pepper, and sugar; add small amount of onion sautéed in 1 T. butter.

One-half cup bread or cracker crumbs may be used for thickening, or tomatoes may be served with toasted, medium to dark bread cubes.

Canned tomatoes may be substituted for the fresh.

Allow 1/2 to 2/3 cup stewed tomatoes per portion.

---

### Baked Zucchini

---

- 6 c. shredded zucchini
- 1 c. grated carrots
- 1/2 c. chopped onion
- 1 c. sour cream
- 1 can cream of mushroom soup

Mix ingredients. Put into casserole.

Bake 40 minutes at 350°.

---

### Fried Cabbage

---

- Bacon
- Cabbage
- Salt/Pepper

Fry 6 to 8 slices bacon, diced, in large heavy skillet till crisp. Remove bacon from skillet.

Drain grease. Chop 1 large head of cabbage. Fry in bacon skillet until cabbage is tender and lightly browned.

Season to taste with salt and pepper. Add diced bacon.

---

### Baked Cabbage

---

- 2 lb. Cabbage
- 3/4 c. milk
- 1/4 tsp. Pepper
- 2 T. Flour
- 1/4 lb. Velveeta cheese
- 1 tsp. Salt
- 4 T. Oleo
- 15 Soda crackers – crumbled

Cut cabbage in chunks and cook 10 minutes. Drain.

Arrange in casserole with flour and cheese.

Heat milk; add salt and pepper. Pour over cabbage.

Melt oleo; add crackers.

Sprinkle over cabbage.

Bake 45 minutes at 350°.

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## Spinach Artichoke Casserole

---

- 2-10oz. packages frozen chopped spinach
- 1/2 c. margarine (1 stick)
- 2 3 oz. packages cream cheese
- 1 8-1/2 oz. jar artichoke hearts – drained and chopped
- 1/4 tsp. Pepper
- 1 T. Lemon juice
- 1 T. Parmesan cheese
- 1 T. Seasoned breadcrumbs

Cook spinach according to package directions. Drain.

Combine butter and cheese in small saucepan.

Cook over low heat until butter is melted, and cheese is softened.

In a mixing bowl, combine spinach, artichokes, cream cheese mixture, pepper, and lemon juice. Stir well. Spoon into greased 1 1/2-quart casserole.

Sprinkle with breadcrumbs and Parmesan cheese on top.

Bake at 325° about 30 minutes.

---

## Zucchini Rounds Parmesan

---

- 1 c. flour
- 1 tsp. Baking powder
- 1/4 grated Parmesan cheese
- 1/8 tsp. Pepper
- 2 Eggs – slightly beaten
- 3 c. shredded, unpeeled zucchini
- 2 T. Margarine

In mixing bowl, stir flour, baking powder, cheese and pepper.

Stir in eggs; just until mixture is moistened.

Fold in Zucchini.

In a 10" skillet, melt margarine over medium heat.

Using 2 T. of mixture for each round.

Cook 2 – 3 minutes in each side or until brown.

6 – 8 servings

## Potatoes

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### Hard-Boiled Eggs, Mashed Potatoes, And Sweet & Sour Lettuce – Depression Recipe

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*It may sound a bit strange, but this is one of those dishes that many people who lived during the Great Depression remember fondly. It can be served as a side dish, but it makes a great meal by itself, and like most Depression era meals, it costs next to nothing to make!*

- 10 to 12 medium potatoes
- 4 to 6 eggs, hard-boiled
- 1 head lettuce or equivalent amount of greens
- 4 T. vinegar
- 2 T. oil
- 1 T. sugar
- 4 tbsp. butter or olive oil

Seasoning mix of coarse flake salt, paprika, black pepper, thyme, rosemary, granulated garlic, and chipotle pepper. (First 3 seasoning are the main mix - mix according to your preference.)

Peel potatoes, skins can be left on if well-scrubbed. Cut into approximately 3/4" pieces and cook in boiling water until done through about 10 minutes. At the same time hard boil eggs. An easy method is to place eggs in a pan of cool water on medium high heat. When water comes to a boil, cover, remove from heat and let stand 18 to 20 minutes, rinse in cold water and peel. Clean and tear lettuce into salad size pieces. Mix vinegar, oil, and sugar, and toss with lettuce. Divide lettuce between 4 serving plates. Drain potatoes and lightly break potato cubes with fork, but don't mash completely, then place equal amounts on the lettuce beds. Add 1 T. butter in small pats to each serving. Slice eggs and arrange across the top of the potatoes. Sprinkle 2 tsp. of seasoning mix across the top of each plate, serve while still warm.

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### Grandma Keyser's Scalloped Potatoes

---

Heat oven to 375°

- 6 -7 medium potatoes
- 1 medium onion
- Flour
- Butter
- Salt and pepper to taste
- Water



Peel and medium slice potatoes  
Put in COLD water to rinse the starch off.  
I rinse at least three times. Drain in a sieve

Place 1/2 of potatoes on bottom of casserole

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## ANNA'S COOKBOOK

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Sprinkle with flour  
Top with sliced, medium size onion  
Salt and pepper and several big dots of butter

Add remaining 1/2 of potatoes  
Sprinkle with flour (I put most of my flour in the first layer and skimp on flour on top layer).  
Salt and pepper...dot with more butter

To add water; tip casserole so you can see just a little water

***Mom used to bake these in her red "Hall" pottery casserole dish!***

***For company:***

Parboil potatoes for 5 minutes and put a white sauce on them.

White Sauce:

1 c. cold milk  
2 T. Flour  
1/4 tsp. Salt  
1/8 tsp. Pepper  
2 T. Butter

Measure cold milk into saucepan.  
Stir in flour, salt, and pepper. Add butter.  
Heat to boiling over med. heat, stirring constantly. Boil 1 minute.  
Makes 1 cup medium cream sauce.

---

### **Baked Potatoes - Cubed**

---

Peel 5 to 6 potatoes. Cube them.  
Roll in melted butter.  
Roll in course breadcrumbs, salt, and pepper.  
Place in greased casserole  
Add a bit of water in bottom of casserole.  
Bake 375° till crispy.

---

### **Buttermilk Mashed Potatoes**

---

1 1/2 lb. Potatoes, unpeeled and scrubbed, or peeled if desired  
1-1/2 tsp. Salt  
3/4 c. warm buttermilk  
1/2 tsp. baking soda  
2 tsp. Unsalted butter  
Freshly ground pepper

Place the potatoes and 1 tsp. of the salt in a medium saucepan; add enough cool water to cover.  
Bring to boil over high heat.

Reduce the heat to moderate and simmer until the potatoes are fork tender – about 45 minutes

Drain; **Reserve a few T. of the potato cooking liquid.**

Place the potatoes in a large bowl and mash until fairly smooth (with some lumps remaining).

Combine the buttermilk and soda and beat into the potatoes until thoroughly incorporated.

If you prefer creamier potatoes, add the reserved cooking liquid.

Stir in the butter, remaining 1/2 tsp. Salt, and plenty of pepper to taste.

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### Mashed Potato Patties

---

Fold 1/4 to 1/2 tsp. baking powder into mashed potatoes.

Fold in 1 beaten egg.

Shape seasoned mashed potatoes into little patties.

Dip patties into flour and fry slowly in hot fat until brown.

***Mom used to fry these scrumptious patties in bacon fat!!!***

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### Potatoes Anna

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Melt 2 to 3 T. butter in heavy skillet.

Arrange thinly sliced or grated raw potatoes in 2 or 3 layers.

Sprinkle each layer with salt, pepper, and dot with butter.

Cover; steam 15 minutes.

Uncover; cook until tender and crispy brown on bottom.

Turn onto serving plate—golden brown, crisp.

---

### Creamed New Potatoes

---

Boil small new potatoes in jackets in heavy saucepan. When tender, drain.

Add cream sauce (below) to potato saucepan. Sprinkle with salt/pepper to taste.

#### **Cream Sauce:**

1 T. butter

1/2 T. flour

1/4 tsp. salt

1/8 tsp. Pepper

1 c. cream or whole milk

Melt butter over low heat in a heavy saucepan. Blend in flour and seasonings.

Cook over low heat, stirring until mixture is smooth, bubbly.

Remove from heat. Stir in milk.

Bring to a boil, stirring constantly. Boil 1 minute.

***Mom also used to add fresh peas. Yum! Yum!!***

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### French Fried Potatoes – Kandi Baxter

---

5 lbs. Russet potatoes – 1 potato per person (3-4 oz. servings)

(adjust number of portions accordingly)

Vegetable oil

Salt

French Fries were always a treat growing up on farm – mom did not make them frequently.

Recipe is really quite simple.

Soak potatoes, dry potatoes, fry potatoes, drain potatoes, then fry again!

Peel and rinse the potatoes, then cut them into sticks by cutting the potato in four or five vertical pieces, then cutting each piece into sticks. Place them in a large bowl and cover with cold water, then allow them to soak for two or three hours. (You can also stick them in the fridge and let them soak for several hours or overnight.)

When you are ready to make the fries, drain off the water and lay them on two baking sheet lined with paper towels. Blot them with paper towels to dry them.

Heat a few inches of oil in a heavy pot to 300°. In 3 or 4 batches, cook the potatoes for about 4 to 5 minutes per batch, or until the potatoes are soft. They should not be brown at all at this point! You just want to start the cooking process. Remove each batch and drain them on new/dry paper towels.

Once you have fried all the potatoes at 300°, turn up the heat until the oil reaches 400°.

When the oil is hot, start frying the potatoes in batches again, cooking until the fries are golden and crisp. Remove from the oil and drain on paper towels.

Sprinkle fries with salt and watch the grandchildren smile!

***I have fond memories of watching mom and Kandi (granddaughter) making French fries. There is nothing like the smell of homemade french-fries. I could not wait to sneak a few hot ones!***

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## *Beans & Rice*

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### **Baked Beans – Carol Rice**

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- 4-6 Slices bacon, cut in strips
- 1 Large onion, chopped
- 1 Large can baked beans
- 2 – 4 T. black strap molasses
- 1 – 2 tsp. Prepared mustard
- 3/4 - 1 lb. Smoked sausage, cut in 1/4 to 1/2" pieces
- Sprinkle with handfuls of brown sugar

Fry bacon until crisp. Remove bacon from skillet.  
Sauté onion until tender in bacon skillet.  
Mix all ingredients and put in bean pot.  
Bake at 350° for 45 – 60 minutes, till brown and bubbly.

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### **Barbecue Beans**

---

#### **Brown:**

- 1-1/2 lb. Ground beef
- 1/2 c. diced onion
- 1 – 20 oz. Pork and Beans
- 1/2 c. catsup or V-8 juice
- 2 T. vinegar
- 2 T. Worcestershire sauce
- 2 T. Tabasco
- 2 T. brown sugar
- 2 T. molasses.

Brown ground beef and onions.  
Mix all ingredients and put in bean pot.  
Bake at 350° for 45 – 60 minutes, until brown and bubbly.

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### **Calico Beans**

---

- 1/2 lb. bacon, cut into 1/2-inch pieces
- 1 medium onion, dice
- 1 16-oz. can butter beans, drained, and rinsed
- 1 16-oz. can kidney beans, drained, and rinsed
- 1 16-oz. can cut green beans, drained
- 1 16-oz. can pork and beans
- 1/2 c. brown sugar



1/4 c. ketchup  
1 T. Worcestershire sauce

Fry bacon in skillet, add onion and sauté for a few minutes. Drain off fat.  
Add beans, brown sugar, ketchup, and Worcestershire sauce. Mix together.  
May be heated on top the stove or baked in a 350° oven for 20- 30 minutes.

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### Jeanne's Baked Lima Beans

---

4 (15 oz.) cans butter lima beans, drained  
2 cans tomato soup  
1 small onion, chopped  
1/2 lb. bacon, fried crisp  
1 Lb. ground beef, browned in bacon fat  
3/4 c. brown sugar  
Salt/Pepper

Mix soup, sugar, fried ground beef and onion. Add to drained beans.  
Bake in a preheated 350° oven for 1 hour.

---

### John's Grandma's Portuguese Beans

---

1-2 Lbs. bag of dry pinto beans  
1 large yellow onion, chopped  
1 8 oz. can tomato sauce  
1 small can tomato paste  
Small piece of salt pork – cut into small cubes  
1 lb. Linguica – cut into thick slices  
Water to cover beans by 1-1 ½ inches

1-2 T. Cinnamon  
1-2 tsp. Cumin, ground  
½ - 1 tsp. Cayenne pepper  
Salt and Pepper to taste

Wash and pick over beans, removing loose skins or shriveled beans. Put in a large, covered pot. Cover with cold water and bring to a quick boil, then remove from heat. Let beans soak in water overnight. Beans will double in size. This also will reduce the time needed to cook. Rinse beans and cover with cold water. Put beans back into large, covered pot, or Dutch oven. Add enough water to cover beans by at least one to one

and a half inches. Bring beans to boil and then lower heat to simmer beans until beans are almost done. Overcooked beans will be mushy. Add the chopped onion and continue to simmer.

Mix cinnamon, ground cumin, and cayenne pepper to make a seasoning blend. This is where you need to experiment on how much of each spice you will want. You will want to use a lot of cinnamon and cumin. The Cayenne pepper will make these beans too hot if you use a lot of it. So, the best blend to start with would be 1 T. of Cinnamon and 1 T. cumin, with ¼ tsp. Cayenne pepper. From this mix you can increase each spice separately until you get the beans flavored to your tasting. Add salt and pepper after adding the main spices just for taste.

Before beans are fully cooked add the tomato sauce and tomato paste, stir until tomato paste is dissolved. Add sliced Linguica and continue to cook slowly until beans are tender and fully cooked.

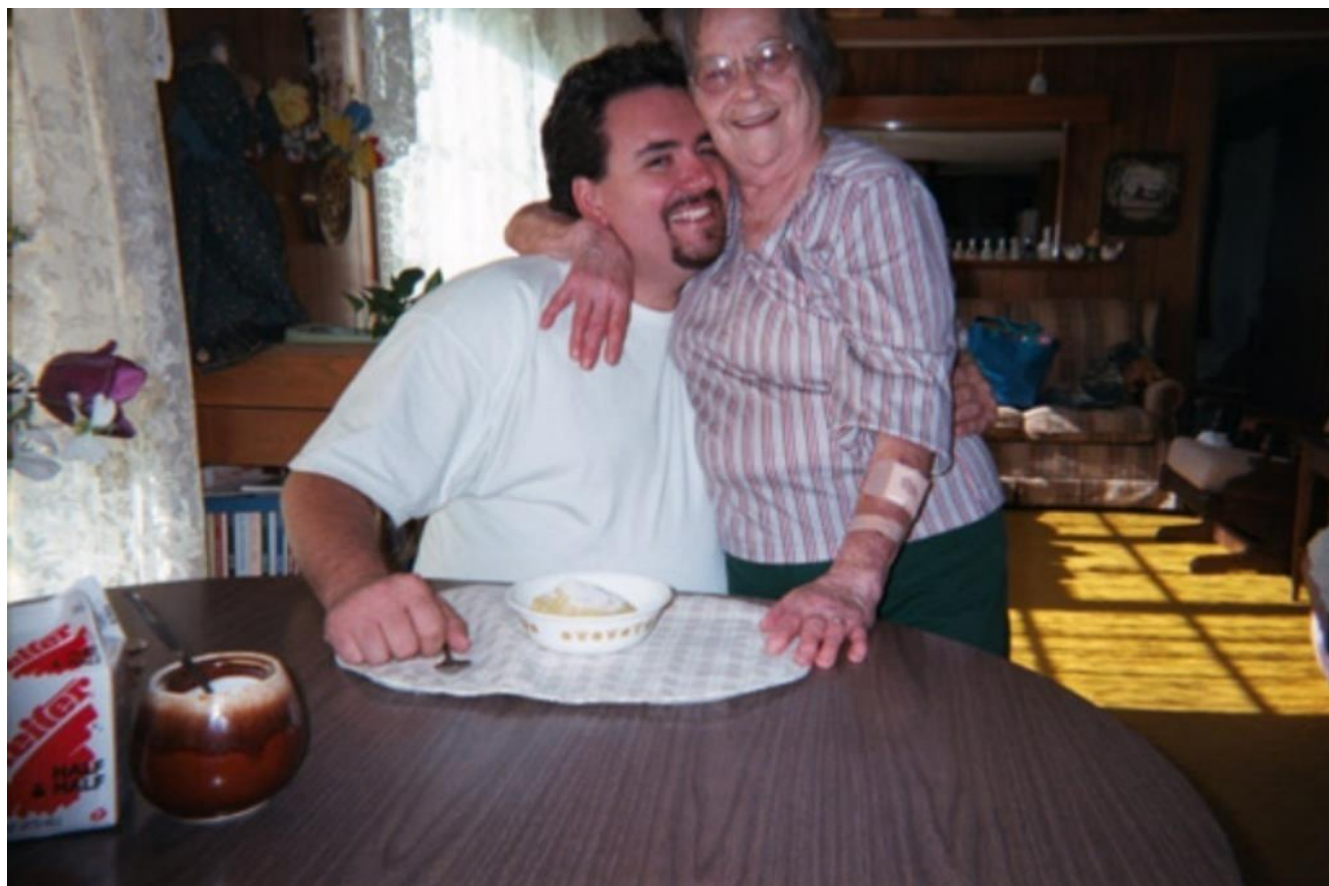
Beans should be stirred gently throughout cooking so that all beans are cooked completely. Stir whenever added ingredients.

When done beans should be soupy, so you may need to add extra water as beans are being cooked.

Serve spoon beans in a bowl with a hearty bread.

When my Grandma made these on the dairy my Grandfather would have them for any meal. He even used to spoon these beans over pancakes instead of syrup. Many times, he would place a piece of sliced bread on a plate and spoon the beans over the bread. A few times when Grandma was not looking, he'd sneak some to our two cattle dogs. You have to understand, these dogs never got much in the way of table scraps, so this was pretty special thing he did for them. Of course, Grandma may not have thought as much.

## *Main Dishes*



**Figure 12: Bennie Rice enjoying a bowl of Mush made by Grandma**

## Main Dishes

### *Breakfast*

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### **Mush**

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**Mix:**

1 c. cornmeal + 2 T. Flour

1 c. cold water

**Add:**

1 tsp. Salt

Sugar to taste

Bring to boil 3 cups water.

Add cornmeal mixture.

Bring to boil.

Lower heat and cover.

Cook 15 minutes.

Serves 6 people – 1/2 c. servings

---

### **Fried Mush**

---

Take hot mush and add a pinch (1/4 – 1/2 tsp.) of baking powder.

Line a loaf pan with wax paper.

Pour mush into loaf pan – push all air pockets out.

Cover to prevent crust from forming. Put in refrigerator till cold and firm.

When cold and firm, cut in ¼ inch slices and fry in bacon fat or butter until crisp and nicely browned on both sides. Serve hot with butter and syrup, honey, or jelly, or with crisp bacon and small sausages.

***Mom fried this in bacon grease and served it with homemade maple syrup.***

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### Old-Fashioned Buckwheat Cakes

---

Dissolve:

- 1 package active dry yeast
- 1/2 c. warm water (110 - 115°)

Add: 2 c. cold water

Sift together and stir in:

- 1 c. flour
- 2 c. Buckwheat flour
- 1 1/2 tsp. Salt

Beat vigorously until smooth.

Place in refrigerator overnight.

In morning, stir in:

- 1 T. molasses
- 1 T. brown sugar
- 1/4 c. butter – melted
- 1 tsp. Soda dissolved in 1/2 c. hot water

Let stand 30 minutes at room temperature.

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### Corn Fritters

---

- 1 c. all-purpose flour
- 1 tsp. Baking powder
- 1 tsp. Salt
- 2 Eggs
- 1/2 c. milk
- 1 tsp. Melted butter or fat (bacon grease)
- 1 c. grated, cooked corn

Blend dry ingredients.

Mix eggs, milk, and oil; add to dry ingredients.

Beat with rotary beater until smooth, fold in corn.

Heat fat or vegetable oil to 375°.

Drop by the spoonful into hot fat.

Serve hot.

***As children, we loved this yummy treat for lunch!!! Mom would serve it with fresh tomatoes and cucumber fresh out of the garden...and freshly made cottage cheese.***

---

**Poached Eggs**

---

Fill greased saucepan or skillet with hot water about 1-1/2" deep.

Bring to boil; then reduce to simmering.

Break each egg into a saucer and slip one at a time into the water.

Slide egg toward side of pan to keep yolk in center.

Cook below simmering for 3 to 5 minutes.

Lift eggs from water, one at a time, with slotted turner. Drain.

Season with salt and pepper. Serve at once on hot buttered toast.

---

**Creamed Eggs**

---

6 hard-boiled eggs

2 c. medium White Sauce (below)

6 slices buttered hot toast

Cut eggs in eights lengthwise; carefully fold eggs into hot white sauce. Serve over hot buttered toast or biscuits.

**Medium White Sauce:**

4 T. butter

4 T. flour

2 c. milk, rich milk, or light cream

1 tsp. salt

1/4 tsp. pepper

Melt butter and stir in flour; gradually stir in milk and stir until mixture boils and thickens, then cook about 3 minutes longer, stirring occasionally; add seasoning.

Place over hot water to keep hot and cover tightly to prevent crust from forming on top.

## *Beef*

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### **Mom's Meat Loaf**

---

- 2 eggs
- 2 Lbs. hamburger
- 2 T. horseradish
- 2-1/2 tsp. salt
- 1 tsp. dry mustard
- 1 onion, chopped
- 2 c. FESH breadcrumbs (4 slices without crusts) soaked in 1/4 c. milk

Preheat oven to 400°. With fork beat eggs slightly.

Mix in hamburger and rest of ingredients.

Shape into greased pan.

Place sliced bacon strips on top.

Spread with catsup.

Bake 50 minutes.

---

### **Mom's Meatballs**

---

- 2 Lbs. Hamburger
- 1 Small onion, chopped
- 1/2 c. uncooked rice
- 1 Egg
- 1/2 c. soda crackers, crushed
- 1 Quart home canned tomato soup - (3 cans tomato soup)
- Salt /Pepper

Mix together, add salt and pepper.

Make into meatballs, put in greased casserole.

Pour soup on top.

Bake at 350° for 1-1/2 hours.

---

### **Farm Meat Loaf – Patsy Varner**

---

- 1 lb. Ground beef
- 1/2 lb. Smoked sausage
- 2 Slices bread – mixed with milk to soften – torn in pieces
- 1 Egg – beaten
- 2 tsp. Salt
- 1/4 tsp. Pepper
- 1/2 tsp. Sage
- 1/2 tsp. Dry mustard

1/2 tsp. Celery salt  
1/2 tsp. Garlic salt  
1 T. Worcestershire sauce  
1 T. Horseradish mustard

Mix and put in loaf pan.

Put sliced onions on top.

Make a mixture of brown sugar and catsup to put on top of all.

Bake 350° for about 1 –1/2 hour.

---

### Sweet-And-Sour Meat Loaf – Carol Rice

---

1-1/2 – 2 lbs. Ground beef  
1 c. dry breadcrumbs  
1 tsp. Salt  
1/4 tsp. Pepper  
2 Eggs  
Minced onion – small  
1 Can (15 oz.) tomato sauce, divided in half

#### TOPPING:

Reserved tomato sauce – 1/2  
2 T. brown sugar  
2 T. vinegar  
1/2 c. sugar  
2 tsp. Prepared mustard

In saucepan, combine topping ingredients; bring to boil.

Simmer on low for about 20 – 30 minutes.

Mix beef, breadcrumbs, salt, pepper, and eggs.

Add onion and 1/2 of tomato sauce.

Form into loaf in 9 x 5 x 3" pan.

Bake 350° for 50-minutes.

Pour topping over meat loaf.

Bake 10 – 20 minutes more.

If cooking for two:

Make two small loaves.

Enjoy one now, freeze one for another meal.



---

**Easy Autumn Pot-Roast – Carol Rice**

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3-1/2 to 4-1/2 lb. Beef blade pot roast  
2 T. flour  
3 T. cooking fat  
1 envelope onion soup mix  
1/2 c. apple cider  
1/2 tsp. Celery seed  
1 or 2 onions quartered  
3 – 4 red potatoes quartered  
6 Parsnips, cut in half or quarters lengthwise  
6 Carrots, cut in half or quarters lengthwise  
2 T. snipped parsley  
Flour  
Water

Dredge beef in flour and brown in cooking fat in large frying pan or Dutch oven.

Pour off drippings.

Combine onion soup mix, cider, and celery seed, stirring to dissolve, and add to meat.

Cover tightly and cook slowly 2 hours.

Add parsnips and carrots and cooks slowly, covered, 50-minutes longer or until meat and vegetables are tender.

Remove pot-roast and vegetables to a hot platter.

Thicken cooking liquid with blend of flour and water.

Sprinkle vegetables with parsley and add remaining parsley to gravy.

---

**Stuffed Cabbage Leaves**

---

1 Head cabbage  
1 lb. ground chuck  
1 onion, minced  
1 c. raw rice  
1-1/2 tsp. salt  
1 tsp. paprika  
1 egg, beaten  
1 T. ketchup (optional)  
Pepper to taste

Cut out core of cabbage and boil in salted water to cover for 10 minutes until leaves separate easily. Drain well and separate individual leaves.

While cabbage is cooking, mix filling. You might need a bit of water or tomato juice to bind the meat.

Put 1 T. of the meat mixture inside a cabbage leaf and roll up tightly. I always place it OFF center and roll the sides in as I roll the top down.

Place in a greased 13 x 9" oven casserole. Put the cabbage rolls with sealed edge down in casserole. Pour over home canned tomato juice to taste. Cover.

Place in a preheated 325° oven and bake for 1-1/2 to 2 hours. Since cabbage burns easily, check occasionally, and add additional tomato juice if needed.

***Dad had an adorable little name for these. He would always laugh and tease mom that we were having Hunky Peckers. Mom would always fuss at dad for saying that and give him that crinkled little smile of hers!!!***

---

### Veal Cutlets

---

- 8 veal cutlets, 3 to 4 oz. each
- Salt and pepper
- 1 c. breadcrumbs
- 1/2 c. cracker crumbs
- 2 eggs
- 1/4 c. milk
- 1/4 c. oil
- Lemon wedges, optional

Pound veal with tenderizing hammer on both sides.

Season with salt and pepper

Combine breadcrumbs and cracker meal.

Beat eggs and milk together.

Dip veal cutlets in egg mixture and then in crumbs (must be completely covered).

Heat oil in skillet. Add cutlets and fry until golden brown.

Turn and brown on other side. Cook until done. Sprinkle with lemon.

***Mom and dad loved veal. We served veal regularly at the supper table. I can remember standing on an old wooden chair and frying veal cutlets. Mom would also have me sprinkle oregano over the veal cutlets. I still love the aroma of veal and oregano in the frying pan!***

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### Swiss Steak

---

- 1-1/2 lb. Round steak, 1-inch thick
- 2 T. flour
- 1-1/2 tsp. Salt
- 1/4 tsp. Pepper
- 1 Onion, sliced thinly
- 3 T. oil
- 3/4 c. tomato sauce

---

## ANNA'S COOKBOOK

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1 c. water  
1 c. cooked peas

Cut steak into 2" by 1" pieces.  
Mix flour, salt, and pepper. Coat steak with flour mixture.  
Put oil in large skillet and brown steak pieces, then add onion and stir in sauce and water.  
Cover tightly and simmer for 2 hours or until tender.  
Add peas and cook for 15 minutes before serving.

---

### Heart

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**To Prepare:** Trim off blood vessels and fat. Wash thoroughly - by running water through it. Loosen and trim out small thread-like cords. Wipe with damp cloth.

**To Cook:** Cover heart with water. Add 1/2 to 1 tsp. Salt and a bay leaf (optional).  
Cover. Simmer till tender – about 2 hours.

**To serve hot:** Slice and serve with horseradish.  
Grind, chop, or slice and use in dishes calling for cooked meat.

---

### Tongue

---

**To cook:** Cover with cold water.  
Add 1 tsp. salt, 1 small onion, few peppercorns and 1 bay leaf.  
Simmer until tender, 1 to 1-1/2 hours per lb.  
Cool slightly; remove connective tissues, bones, and skin.  
Slice and serve hot or cold.

*Hot tongue is good with buttered chopped spinach or Harvard beets.*  
*Cold tongue is excellent choice for the cold meat platter, with potato salad or for sandwiches.*

---

### Liver And Onions

---

Allow 1/4 lb. for each serving.  
Avoid over cooking!

Peel and slice sweet onions.  
Cook in bacon fat until golden; remove from skillet.

Dip 1/2 slices in flour, brown in hot onion fat, and season with salt and pepper.  
Reduce heat. Cook over low heat 8 to 10 minutes, turning once.  
Once turned, place onions on top and continue cooking.

---

### Corned Beef Hash

---

Melt fat or butter in a heavy 9" or 10" skillet. Add sliced or grated raw potatoes and 1 onion. Mix 1 can corned beef that has been broken apart into potatoes. Sprinkle with salt/pepper to taste. Pack firmly; fry over low heat 10 to 15 minutes, or until bottom crust is a crispy golden brown. Turn potatoes; and finish browning, about 15 minutes. Loosen bottom crust with spatula and turn out onto platter. Serve with homemade Ketchup.

*Mom used to serve this on Sunday evening with tomato, mustard, or oil cured sardines!! And her famous coleslaw! I still love tomato and mustard cured sardines!*

---

### Easy Does It Spaghetti Sauce

---

- 1 to 1-1/2 lb. ground beef
- 1 Large onion – chopped
- 1/2 c. celery, chopped
- 1/2 c. green peppers, chopped
- 2 T. olive oil
- 2 - 3 cloves garlic - minced
- 1 tsp. salt
- 1/2 tsp. garlic powder
- 2- 8 oz. cans tomato sauce
- 1 to 1-1/2 tsp. Italian seasoning
- 1- 4 oz. can mushrooms - drained
- 3 - 4 c. tomato juice (this is where I added my canned chili sauce)

Brown ground beef, onion, garlic; put in Crock-Pot.

Add all remaining ingredients. Stir well.

Cover and cook on low 6 to 8 hours.

Uncover; turn on high last hour and stir occasionally till desired thickness.

Serve over hot spaghetti.

---

### Baked Beef Goulash

---

- 1 8 to 10 oz. pkg. Rigatoni or spiral macaroni, cooked and drained
- 2 T. oil
- 1 large onion, finely chopped
- 3 to 4 cloves fresh garlic, minced
- 1 tsp. Italian herbs
- 1/2 tsp. crushed oregano, to personal taste
- 1 to 1 1/2 lb. ground beef, browned and drained
- Salt and pepper
- 1 6 oz. can tomato paste

1 c. water

1 103/4 oz. can tomato soup

Preheat oven to 425°.

In a large nonstick skillet over medium low heat, stir-fry minced onions in oil till soft (not brown). Add garlic to the onions and stir-fry for 1 minute, adding Italian herbs and oregano. Add and crumble the fresh ground beef into the onion mixture, add salt and pepper. Stir-fry the meat onion mixture for 5 to 6 minutes (do not brown); add tomato paste, water, and soup. Reduce heat; and simmer for 5 to 7 minutes or so, drain grease. Meanwhile, cook pasta according to package directions, drain. Pour the drained pasta into a greased 9 x 13" oven casserole. Layer the meat mixture on top of pasta.

Thinly slice 1 to 2 fresh tomatoes; arrange on top of meat mixture. Top with cheese. I like to use about 4 large slices of provolone cheese topped with a mixture of grated cheeses. Bake in a 425° oven for 30 minutes or until the cheeses are melted and lightly browned.

## *Pork*

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### **Tamale Pie**

---

2 1/2 c. cubed baked ham  
3 T. Fat - melted  
3/4 chopped onion  
1 1/2 tsp. Chile powder  
1 Clove minced garlic  
2 T. Flour  
1 Green pepper  
2 c. tomato juice  
1 – 4 oz. mushroom  
2 c. cooked lima beans

Mix:

1 Package corn muffin mix  
1/2 c. milk  
1 Egg

You can also make cornbread from scratch (recipe below)!!

Preheat oven to 375°.

Cut ham into 1" cubes. Heat fat; add onion and garlic. Cook 5 minutes.

Add ham, sprinkle with chili powder and flour, and cook 10 minutes.

Cut pepper and add to ham along with tomato juice, mushrooms with liquid, and lima beans.

Bring to boil, reduce heat, and cook 2 – 3 minutes, stirring constantly.

Place in Casserole. Cover with corn meal.

Bake 25 minutes at 375°.

Bake until topping is golden brown.

### **Golden Corn Bread**

1 c. corn meal  
1 c. flour  
¼ c. sugar  
4 tsp. baking powder  
½ tsp. salt  
1 egg  
1 c. milk  
¼ c. shortening

Cover Ham Tamale Pie with corn mixture.

To bake additional corn bread, follow baking instructions given below.

Preheat oven to 425°. Grease 8" square pan or cast-iron skillet. Bake 20-25 minutes.

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### Holiday Ham

---

*Old fashioned, hearty smoked ham makes a wonderful meal for a holiday dinner. Bone-in tastes best, and the ham bone makes a wonderful stock for Mom's bean soup. Allow 1/3 to 1/2 pound per person. Mom used to serve this beautiful ham for Easter Dinner.*

#### Ham:

- 1 smoked bone-in ham
- 15-30 whole cloves
- 2 bay leaves

#### Glaze:

- 1 can pineapple rings (reserve juice)
- 2/3 c. brown sugar
- 1 T. crushed brown mustard seed
- 2 tsp. regular mustard powder
- 1 tsp. ground black pepper
- 1 pinch ground cloves
- 1/4 c. reserved pineapple juice
- Maraschino Cherries (optional)

Preheat oven to 325°.

Remove netting covering ham and scrub under running water.

\*Stud with as many cloves as desired (studding directions below).

Place on a rack in a roasting pan.

Put bay leaves on top

Place in oven and roast 12-14 minutes per pound.

This will take 2-3 hours for a larger ham.

Remove ham from oven; raise temperature to 425°.

Arrange rings of pineapple on ham. If you are using Maraschino Cherries, place a cherry in the center of each pineapple ring.

Whisk together glaze ingredients, then brush over ham to coat.

Return to oven and cook 10-15 minutes until the glaze has formed a shiny coating.

Remove from the oven, let stand 10 to 15 minutes (a ham can wait quite a bit if it has to).

Remove excess fat; carve into thin slices and serve.

### Studding a ham:

It is easy to make a beautiful ham. Using a sharp knife, slice shallow (1/8" deep) lines around the ham, then turn the knife and cut on an angle to make diamonds. Don't worry about making all the lines meet. Using the tip of the knife, make a cut in the center of each diamond and slide a large clove into the hole. It is easier to keep the head of the clove intact if you make the hole first. Usually, a ham has a layer of fat on only one side -this will be the prettiest side once cooked, as the diamond cuts will really show up, so plan to place that side of the ham facing up on the platter.

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### Reuben – Wich

---

2 pkg. Active dry yeast  
1 3/4 c. warm water (105° - 115°)  
2 T. sugar  
1 tsp. salt  
3 T. margarine – softened  
5 c. all-purpose flour (about)  
1/4 c. Thousand Island dressing  
10 oz. thinly sliced corned beef  
1/2 lb. Sliced Swiss cheese  
1 8 oz. can sauerkraut (well drained)  
1 Egg white – beaten  
Caraway seeds optional

Dissolve yeast in warm water.

Add sugar, salt, margarine, and 2-1/2 cups flour. Beat until smooth.

Stir in enough more flour to make a soft dough.

Knead 6 – 8 minutes.

Place into a greased bowl – turn to grease top.

Let rise until double (about 45 minutes).

Punch dough down; divide in half.

Roll half in 14" x 10" pan.

Spread half dressing down center third of dough length.

Layer with 1/2 cheese, beef, and sauerkraut.

Make cuts from filling to dough edges along sides of filling, 1 inch apart

Alternating sides, fold strips at an angle across strips filling (crisscross).

Place on greased baking sheet.

Repeat with remaining dough.

COVER; let rise until double (about 45 minutes).

Brush with egg; sprinkle with caraway seeds.

Bake at 400° about 25 minutes.

Serve warm.



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## Sauerkraut Balls

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1/4 lb. Each: lean ham, pork, corned beef  
2 T. Chopped onions  
2 T. Crisco  
1 c. milk  
1/4 tsp. Salt  
1 T. Chopped parsley  
1 c. all-purpose flour  
1/2 tsp. Dry mustard  
1 lb. Sauerkraut – well drained  
1 Egg – slightly beaten  
Dry breadcrumbs

Put meats and onions through food chopper; add parsley.

Fry in Crisco in large skillet till browned.

Blend in flour.

Slowly stir in milk and seasonings.

Cook and stir until light and fluffy.

Mixture will be thick at first but becomes fluffier as it cooks.

Remove from heat. Cool.

Add sauerkraut.

Put entire mixture through food chopper once more.

Return mixture to skillet to cook, stirring constantly, till mixture is quite thick.

Remove from heat. Cool.

Roll into balls.

Dip in flour, then in beaten egg, and coat with fine breadcrumbs.

Fry in deep fat at 375° till golden brown.

DO NOT FRY AT A LOWER TEMPERATURE OR BALLS MAY EXPLODE.

Serve hot.

Balls may be frozen after frying, then reheated on cookie sheets at 350° for about 20 minutes.

Makes about 40 – 50 balls.

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## Souse

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6 Pig's feet (about 5 to 6 lb.)  
Water to cover  
1 T. salt  
1 Onion, stuck with 4 cloves  
2 Whole cloves garlic  
12 Peppercorns

1 Envelope Knox's unflavored gelatin  
1 to 3 Bay leaves  
1/4 tsp. thyme  
1 c. vinegar  
2 Sprigs parsley  
1/4 c. finely chopped parsley  
Salt/pepper to taste  
Crushed red pepper to taste  
1/2 tsp. sugar  
1/4 c. cold water  
Chopped pimento (optional)

Place pig's feet in a large kettle and add water to barely cover.

Add salt, onion, garlic, peppercorns, bay leaves, thyme, vinegar, and parsley sprigs.

Partly cover, bring to a boil, lower heat, and simmer for about 2 hours or until meat is ready to fall from the bones. As the feet cook, it may be necessary to add more water.

Remove meat from the bones, discarding the bones. Cut the meat into small cubes.

Sprinkle with chopped parsley. Strain the cooking broth and return to boil. Simmer 30 minutes. Cool. Skim off fat and return cubed meat and parsley to broth. Add chopped pimento.

Cook 10 minutes. Season to taste with salt, pepper, and sugar. Soften the gelatin in cold water and add to hot broth. Stir until dissolved. Turn the mixture into loaf pans, cool and chill until set. Served sliced, garnished with chopped onion, oil, and vinegar.

***I can see mom smiling as she ate souse on crackers. She loved this recipe! I don't believe this was one of our favorite dishes!!!***

## *Poultry*

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### **Crusty Fried Chicken With Gravy**

---

2 – 3 lb. Small chicken pieces  
Salted water  
Salt  
Flour  
Crisco oil for shallow frying

Clean chicken and soak briefly in salted water. Drain.  
Salt each piece generously and keep in a cool place several hours.  
Then pepper each piece lightly. Shake in flour in a brown bag.  
In a large skillet, arrange pieces, meaty side down in 1 1/2" of hot Crisco oil.  
Oil should nearly cover chicken.  
Cover and cook at medium-high heat for about 15 minutes.  
Turn chicken and cook UNCOVERED until brown and tender (about 10 – 15 minutes longer).  
Drain on absorbent towel or paper.

#### **Accompany with Gravy:**

Pour off nearly all the hot fat remaining in the skillet, add 1 T. of flour, and stir until blended and add, gradually, 1 cupful of cream or rich milk.

Let it boil up and serve.

***If the liver is floured and placed in the back of the chicken, it will cook with less popping and grease!***

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### **Country Fried Chicken – Electric Skillet**

---

1 fryer chicken (3 pounds) or equivalent pieces  
3/4-1 c. buttermilk – soak overnight

#### **COATING:**

1-1/2 to 2 c. all-purpose flour  
1-1/2 tsp. Salt  
1/2 tsp. Pepper  
1/2 tsp. Garlic powder  
-1/2 tsp. Onion powder  
1 T. paprika  
1/4 tsp. Sage  
1/4 tsp. Thyme  
1/8 tsp. Baking powder  
Cooking oil for frying

Wash and pat dry chicken pieces with paper towel; place in a large flat dish.

Pour buttermilk over chicken; cover and allow to soak at least 1 hour or overnight in refrigerator.

Combine coating ingredients in double strength paper bag and shake chicken pieces, one at a time, to coat well.

Lay coated pieces on waxed paper for 15 minutes to allow coating to dry (will cling better in frying).

Meanwhile, pour oil to depth of 1/2" in electric skillet and heat to 350° - 360°.

Start breast at 10 o'clock to noon and drumsticks on outside and thighs in center.

Fry chick, several pieces at a time, for about 12 minutes on each side.

Be careful not to overcrowd.

Remove to paper towel-lined platter.

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### Chicken Sauerkraut

---

2 Chicken breasts

1 Can sauerkraut

2 med. apples – chopped

Brown sugar (optional)

Place sauerkraut in bottom of baking dish.

Place chopped apples on top of sauerkraut and sprinkle with brown sugar.

Place chicken breasts on top.

Cook together on low heat.

Bake at 275 - 300° for 2 hours.

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### Chicken Casserole

---

2 c. cooked chicken, boned and chopped

1 Can cream of mushroom soup

1 c. macaroni, uncooked

1 c. milk

1/2 Soup can of water

3 Slices Velveeta cheese

1 Small onion, chopped fine

1/2 tsp. salt

Mix together chicken, soup, water, milk, macaroni, onion, and salt. Stir well.

Place into baking casserole; place cheese and optional egg on top.

Let stand in refrigerator overnight.

Bake in preheated 350° oven for 1 hour.

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### Creamed Chicken Gizzards And Hearts

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Cook gizzards and hearts of fowl in 4 cups salted water until tender. Cook 1 to 2 hours.

Remove from cooking water, reserving the broth.

Use broth as part or all of liquid in cream sauce.

**Cream Sauce: Mom always doubled this recipe.**

- 2 T. butter
- 2 T. flour
- 1/4 c. tsp. Salt
- 1/8 tsp. Pepper
- 1 c. gizzard stock or whole milk

Melt butter over low heat in a heavy saucepan.

Blend in flour, seasonings. Cook over low heat, stirring until mixture is smooth and bubbly.

Remove from heat. Stir in broth or milk.

Bring to boil, stirring constantly.

Boil -1 minute.

Makes 1 C

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## Chicken And Dumplings

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- 1 (5 to 6 Lbs.) Stewing chicken, cut up, or 2 to 3 Lbs. Broiler fryer chickens, cut up
- 4 Stalks celery with leaves, cut up
- 1-2 Carrots, sliced
- 1 Onion, cut up
- 2 Sprigs parsley
- 1 Bay leaf
- 2 tsp. Salt
- 1/4 tsp. Pepper
- Homemade dumplings
- 1/2 c. all-purpose flour
- 1-1/2 tsp. salt
- 1/8 tsp. pepper

Place chicken in a Dutch oven; add water to cover (about 8 cups).

Add vegetables and seasonings.

Cover and bring to boiling. Reduce heat and simmer until chicken is tender, about 2 hours for stewing chicken or about 1 hour for boiler fryers.

**For Dumplings:**

Combine flour, baking powder, parsley, and salt.

Add milk, egg, and melted butter; stir only until dry ingredients are moistened.

Drop by teaspoonfuls into boiling soup.

Cover tightly; return to boiling. Reduce heat; Mom says: "DO NOT LIFT COVER."

Simmer 12 to 15 minutes

Remove dumplings and chicken to platter; keep hot. Strain broth.

In saucepan bring 4 cups broth to boiling.

Stir 1 cup cold water into the 1/2 cup flour.

Gradually add to broth, mixing well. Cook and stir until thickened and bubbly.

Stir in the 1-1/2 tsp. Salt and 1/8 tsp. Pepper.

Pour over chicken and dumplings.

Serves 6 to 8.

***Now for you young'uns...I will tell you what a stewing chicken really was on the farm. When the chickens stopped laying eggs, they were ready to be made into stewing chickens. They took much longer to cook; mom said they were tough.***

***Mom would chop the head off the chicken and hang it on the clothesline by its feet to drain the blood, before plucking the feathers. Every so often... after mom beheaded the chicken, it would get away from her before it was dead...I can still see her whole-body shudder and she would yell, "I hate that!!!!" The chicken was running around without a head on it splashing blood as it ran wildly in large circles...Mom shuddered and shouted orders the whole time as we tried to catch it and get it up on the clothesline!***

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### John's Grandma's Turkey Dressing

---

8 hardboiled eggs

1 small can chopped black olives

1 small-medium onion chopped fine

1 plus cup of parsley chopped fine

Dried breadcrumbs (1 8 oz bag per 4 lbs. of turkey)

1 tsp. plus of Penzeys poultry seasoning

1 ½ cubes of salted butter – semi-melted

Salt and ground pepper to taste

Turkey gizzards - cooked and chopped fine

Boil turkey gizzards in water until done, add some poultry seasoning and some salt and pepper. Be sure to save the broth when done cooking. Chop the gizzards very fine.

In a large roasting pan add the breadcrumbs, poultry seasoning, chopped gizzards, onion, parsley, chopped olives, and chopped eggs. Mix these ingredients together by hand so that everything is evenly distributed.

Place the roasting pan over two burners on low to medium (I usually use the higher heat in the front). Add the semi-melted butter over the dressing and then add some broth from the gizzards to moisten the dressing. As the dressing starts to warm start stirring. Do not let the bottom burn. Add more broth as needed to keep the dressing moist but not soggy. Cook for ½ to 1 hour until the dressing browns nicely. Add additional poultry

seasoning and salt and pepper as you stir until you just start to taste the poultry seasoning. Let the dressing cool. After the dressing cools stuff your turkey as you normally do.

My Grandmother was born in 1889 and used this recipe for our holiday turkeys every year that I can remember. All of the kids came to the dairy for the holidays, so we usually had turkeys that were at least 25 lbs. It didn't hurt that many times we raised our own turkeys too.

As a kid, living on the dairy, I can remember the many times that Grandma had me chopping, stirring, and helping her with making the dressing. I still use her same wooden chopping bowls, which now are over 100 years old, and her hand chopper. Our kids now gather for the holidays just to watch me use these same old tools—just like Grandma did.

In those days Grandma used day old bread, dried in the oven to make her own breadcrumbs. She did not like or use the store-bought crumbs that were pre-seasoned. So, avoid any seasoned breadcrumbs. If possible, use sourdough breadcrumbs crushed down as small as possible. If you use a food processor the crumbs can get too fine, and the dressing will not come out as good.

I've been cooking (with Grandma) since I was about six, and still take great care when making this dressing. I like to add pads of butter in the turkey cavities when stuffing the turkey to add flavor to this dressing. You know—a "Little pad will do ya!" Enjoy

## *Fish*

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### **Fish And French Fries**

---

- 1/2 c. cornmeal
- 1/2 c. sifted all-purpose flour
- 1 tsp. Salt
- 1 Egg, separated
- 1/3 c. milk
- 1/4 c. water
- 1 lb. Sole or perch

Sift together cornmeal, flour, and salt into one bowl.

Blend in egg yolk, milk, and water.

Beat egg white until stiff, but not dry, fold into batter.

Dip fish into batter; drain.

Fry a few pieces at a time in hot deep fat (375°) until golden brown.

Drain on absorbent paper.

Serve with vinegar.

***Mom always served this with French fries.***

#### **French Fries:**

Peel and make French fry potatoes.

Put potatoes into COLD water; rinse until all signs of starch are gone.

Drain. Then, dry on towel...get them dry.

Fry in hot deep fat until golden brown.

Prepare the French Fries BEFORE the fish.

Keep warm on a cookie sheet in preheated oven set at 200°.

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### **Fried Oysters**

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- 1 qt. large oysters
- 2 eggs, slightly beaten
- Flour or fine, dry breadcrumbs

Dry oysters between pieces of absorbent paper or on a clean towel.

Dip in egg and roll in flour or breadcrumbs.

Fry in hot fat for 2 to 3 minutes, or until golden brown.



Serve- with shredded cabbage salad.

1 Qt. Serves 6.

**Shredded Cabbage Salad:**

Put small head of cabbage through food shredder; add 2 tsp. salt, mix well, and let stand 1 hour. Drain.

Grind 2 small peppers (seeded) and add to cabbage.

Combine 1/4 tsp. each of pepper and paprika, 3 T. sugar, 2 T. lemon juice and 3 or 4 T. heavy cream; pour over cabbage and mix lightly.

Equal amounts of red and green cabbage may be used.

Yield: 6 portions

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## *Southwestern Dishes*



**Figure 13: Anna, Carol, and Doug on Mule – Enjoying Mexico**

## Southwestern Dishes

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### Sources For Ingredients

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Hatch Chile Express

P.O. Box 350

Hatch, NM 87937

Phone: 505-267-3226

Phone: 505-267 4168

<https://tinyurl.com/ma9855m8>

Fernandez Chile Company

8267 County Road 10 S

Alamosa, CO 81101-9176

Phone: 719-589-6043

Fax: 719-587-0485

[Google Search for Fernandez Chili Products](#)

Penzeys Spices

Phone: 800-741-7787

Fax: 414-760-7317

<https://www.penzeys.com/>

The Spanish Table

1426 Western Ave

Seattle, WA 98101

Phone: 206-682-2827

<http://www.spanishtable.com/>

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***Main Dishes***

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**Enchilada Sauce**

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Part 1:  
½ c. butter  
½ c. oil  
1 c. flour

Melt the butter and oil together. Once melted, gradually add flour. Cook over medium heat for 20 minutes till rich brown color.

Part 2:  
Add:  
1 frozen carton of Baca brand mild/hot chili  
4 tsp. cumin  
4 tsp. oregano  
4 tsp. garlic powder  
4 tsp. onion powder  
2 tsp. onion salt  
2 tsp. garlic salt  
1 TBS.P salt  
1 (15 oz.) can of tomato sauce (more if too hot)  
2 QT water

Bring to boil and then turn heat down to simmer for at least 20 minutes. You are now ready to make enchiladas and posole soup.

All remaining sauce can be frozen.

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**Enchilada Casserole**

---

1 ½ Lbs. ground beef  
1 c. chopped onion (I use one big Maui onion)  
1 to 3 crushed garlic cloves  
1 (7 oz.) can whole kernel corn, drained  
1 (4 oz.) can sliced black olives  
2 dozen flour tortillas (corn if you prefer)  
2 lb. grated cheddar cheese

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## ANNA'S COOKBOOK

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Cook onion until soft, add garlic till lightly browned, and then add ground beef. Cook until medium rare/medium.

Add whole kernel corn and black olives to meat mixture (you can add more corn and olives to your taste).

Your red Chile sauce is simmering.....

Preheat oven to 350°. Grease 9 x 13-inch lasagna pan.

Line a 9 x 13 baking dish with tortillas that have been dipped in enchilada sauce. Tear remainder of tortillas in large bowl. Add meat mixture and enough sauce to make mixture super moist. Do not skimp on the enchilada sauce. Stir well.

Place a layer of the meat mixture on top of dipped tortillas. Next layer the grated cheddar cheese (I make at least two layers).

OBake 350° for 25 to 30 minutes until cheese is lightly browned.

Yum...yum...gone!!!

Don't forget: all remaining enchilada sauce can be frozen.

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## Posole Soup

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Make enchilada sauce as you would for enchiladas; real thick.

1 large onion

2 LB stew meat (I use sirloin tip)

Put onion and sirloin tip in crock pot, cover meat with water, and add 2 tsp. Kitchen Bouquet. Cook till tender. I use the pressure cooker and omit the Kitchen Bouquet.

-

Add to meat:

2 - 3 Cups enchilada sauce or make from scratch using at least 2 tsp. ground fresh Chile

Season with a couple healthy pinches of oregano

1 TB onion powder – or to taste

1 TB garlic powder – or to taste

Salt to taste

Boil for 10 to 20 minutes.

Add 3 (1 Lb. 13oz) cans Mexican Style white hominy (I use Hormel or Juanita's)

Drain and rinse Hominy with cold water.

Bring to a boil and simmer for 30 minutes.

Always boil soup!!! Serve with lemon. Lemon mellows all the flavors.

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**Green Chili Enchiladas**

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2 cans cream of mushroom soup  
2 small cans chopped green chiles  
1 can milk  
1 medium onion  
1 ½ tsp. onion powder  
1 tsp. garlic powder  
2 doz. soft fried corn tortillas  
1 LB Monterey jack cheese  
1 LB longhorn or cheddar cheese  
Green onions chopped (optional)

Over low heat, combine soup, milk, and chiles. Sauce will be thick. Add garlic and onion powder.

Soft fry two doz. corn tortillas (I lightly mist the tortillas with cooking spray and place on hot frying pan until they just start to bubble up, then flip and lightly brown other side).

Grate together both cheeses and fresh onion.

You can roll enchiladas, or you can layer them.

Dip corn tortillas and fill with cheese.

Top with cheese and bake until cheese melts.

Bake 350° for 30 to 45 minutes. Serve with chopped green onions and sour cream.

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**Green Chili Chicken Enchiladas**

---

2 cartons sour cream  
4 cans cream of chicken soup  
1 medium onion, finely diced  
1 ½ LB Longhorn cheese, grated  
2 or more (8 oz) cans green Chile, chopped  
3 c. chicken, shredded  
Salt to taste  
3 doz. corn tortillas

In a large saucepan, mix sour cream, cream of chicken soup, shredded chicken, green Chile, onions, and salt. Simmer until mixture comes to a boil. Remove from heat and set aside.

Heat cooking oil in small frying pan and cook tortillas one at a time just until soft. Fill each tortilla with chicken mixture and fold. Layer in pan and cover with lots of grated cheese. Bake in 350° oven till cheese melts.

Note: for a quick casserole, after tortilla is barley cooked in hot oil, dip it into chicken mixture, and then stack in casserole dish, covering all with remainder of chicken mixture and covering that with grated cheese. Bake in 350° oven till cheese melts.

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**Huevos Rancheros**

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12 corn tortillas  
Cooking oil spray  
1 TB olive oil  
¼ c. minced fresh garlic  
1 medium onion, chopped  
3 tsp. ground cumin, divided  
2 tsp. regular/med. chili powder, divided  
1 pinch cinnamon  
1 pinch ground cloves  
1 pinch epazote  
1 (28 oz) can crushed tomatoes  
¼ c. fresh Cilantro, chopped  
2 (15 oz) cans black beans  
8 eggs  
2 c. Colby/Monterey Jack cheese

Preheat oven to 350°. Grease 9 x 13 baking dish.

Lightly mist the tortillas with cooking spray. Cook in hot fry pan until they just start to bubble up, then flip to lightly brown on other side. Line the bottom and the sides of baking dish.

Heat the oil and sauté the garlic, onion, 1 tsp. cumin, 1 tsp. Chile powder, cinnamon, cloves and epazote for two minutes over medium heat. Add the tomatoes; bring to boil and cook for two minutes (stirring). Remove from heat and stir in cilantro.

Drain the cans of black beans and rinse them. Coat the beans with the remaining 2 tsp. of cumin and 1 tsp. of chili. Put the beans in the baking dish and spread evenly over the tortillas. Pour the tomato sauce over the beans and crack the eggs over the sauce in an even pattern. Sprinkle with the cheese and bake at 350° for 35 minutes. The egg should be firm. Remove from oven and let rest for 10 minutes before serving. Serves 8.

---

**Baked Spaghetti Southwest Style**

---

8 oz spaghetti  
1/3 c. milk  
1 egg  
1 LB ground pork  
1 medium onion, chopped



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## ANNA'S COOKBOOK

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- 1 medium green pepper, chopped
- 2 – 3 cloves garlic, crushed
- 1 fresh or canned jalapeno pepper, seeds and ribs removed, minced
- 1 TB chili powder
- ½ tsp. ground cumin
- 1/2 tsp. dried oregano
- ½ tsp. salt
- 1 (16 oz) can tomato sauce
- 8 oz to 1 LB shredded Monterey Jack cheese

Preheat oven to 425°.

Butter 9 x 13 baking dish.

Bring large pot of water to boil for pasta. Add salt and pasta and cook al dente. Drain. Beat together milk and egg and mix with hot pasta. Spread mixture in baking dish.

While pasta is boiling, cook pork, onion, green pepper, and garlic together in a large skillet for about 6 minutes over medium heat until pork is through. Drain fat. Stir jalapeno pepper, Chile powder, cumin, oregano, and salt into pork and cook 2 minutes. Stir in tomato sauce and cook 2 minutes.

Spread meat over pasta in baking dish. Sprinkle cheese evenly over top. Bake in oven for about 10 – 15 minutes until cheese is melted and mixture begins to bubble.

Let stand 5 minutes before cutting into squares. Serves 4 -6.

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### Mexican Spoon Bread

---

- 1 (15 oz.) can cream-style corn
- 2 eggs beaten lightly
- ½ tsp. baking soda
- ¼ c. cooking oil (I use olive)
- 1 (4 oz.) can diced green chiles
- 1 c. yellow cornmeal
- ¾ c. whole milk
- 1 tsp. salt
- 1 ½ c. grated Longhorn cheese

Mix all together except cheese and chiles. Pour half mixture in greased baking dish. Sprinkle on all the chiles and half the cheese. Add the rest of the corn mixture, and top with remaining cheese. Bake at 350° about 45 minutes.

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**Paella**

---

- 3 Lbs. – chicken cut into pieces
- Sea salt to taste
- 6 TB – olive oil
- 2 – green peppers, chopped course (or use yellow and orange pepper)
- 1 – medium yellow onion, chopped
- 2 – cloves of garlic, minced
- 2 – fresh tomatoes, skinned and chopped (medium)
- 2 – pimentos chopped
- 3 – tsp. paprika (Hungarian sweet)
- ¼ - tsp. saffron (crushed)
- 2 c. – short grain rice, such as Italian Arborio rice
- 3 ½ c. – strong chicken broth
- ½ c. – dry white wine
- Fresh ground pepper to taste
- ½ c. or more minced fresh parsley (don't use dried)

Salt chicken pieces

Heat olive oil in paella pan (15" base), fry chicken pieces until golden on all sides (use more oil if needed)

Remove chicken from pan to a platter

Don't clean pan, fry green peppers, onion, and garlic until tender, add tomatoes and pimentos and cook an additional 10-minutes

Add paprika and saffron, add rice and stir

Bring chicken broth to boil in separate pan, then add to paella pan with rest of stuff, add wine, salt and ground pepper.

Bring mixture to boil over medium heat, uncovered, stirring occasionally for about 7-minutes or until rice is no longer soupy, but not yet dry,

Arrange chicken over rice, place in a 325° oven in uncovered paella pan, bake for 15-minutes.

Remove pan from oven and cover with foil and let rest for 10-minutes. Best served in the paella pan.

Besides the chicken, we use a heavy hand in adding fresh sea food, such as green mussels, shrimp, and scallops. Paella was meant to be a seafood dish, so you cook it a bit different. Cook seafood a little bit and add on top of the rice with the chicken. I usually use medium to large peeled, de-veined and cooked shrimp. We also add about one pound of Silva Portuguese Sausage (linguica). Sausage is to be added with the chicken.

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**Sangria**

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Red or white wine (your choice)  
Little pieces of lemon, peach, and apple  
A little bit of Comac, Red Martini, Cointreau  
Sugar (use all you want)

Let stand to ferment for a while for a better taste!

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**Bibb And Cilantro Salad With Shrimp And Toasted Corn**

---

2 heads of Bibb or Boston lettuce, washed, dried, and torn into bite-sized pieces (about 8 C)  
2 c. packed cilantro leaves, washed and dried  
¼ c. finely diced red onion  
3 Tbs. fresh lime juice  
2 tsp. honey  
½ tsp. fish sauce  
¼ c. plus 2 TBS.P. extra-virgin olive oil  
Kosher salt and freshly ground black pepper  
2 c. fresh corn kernels  
1 fresh jalapeno, cored, seeded, and finely chopped  
1 1/1 lb. large shrimp peeled and de-veined

Put the lettuce in a large bowl, cover with a damp paper towel, and refrigerate. In a small bowl, combine the onion, lime juice, honey, and fish sauce. Whisk in ¼ c. of the oil. Season with ¼ tsp. salt and several grinds of pepper.

Heat the remaining 2 TBS.P. oil in a large nonstick skillet over medium heat until shimmering. Add the corn and jalapeno and cook, stirring frequently, until the corn is golden, 4 to 5 minutes. Add the shrimp and cook until pink and cooked through, about 4 minutes. Remove from the heat and add 2 TBS. of the dressing and toss well. Toss the lettuce and cilantro with the remaining dressing. Portion the greens onto four plates. Spoon the corn and shrimp evenly onto the greens. Serve immediately.

Substitution: You can use frozen corn instead of fresh. Let it almost thaw all the way and expect it to take longer to turn golden.

Serving Suggestions: This salad makes a great wrapped sandwich; just wrap portions of salad in warm tortillas.

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### John's Grandmother's Enchiladas

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- 2 lbs. of ground beef
- 1 ½ lbs. grated cheddar cheese (sharp)
- 2 doz. flour tortillas
- 1 can whole black olives
- 1 can (small) chopped black olives
- 1 can (8-12 oz) tomato sauce
- 1 can (32 oz) Las Palmas enchilada sauce (or use Hatch's or Carol's sauce)
- 1 medium onion – chopped
- 1-2 T. ground cumin
- Ground pepper
- Salt to taste
- 1 T. K-Paul's meat magic

Prepare sauce:

Add both the Las Palmas and Tomato sauces, then heat in a sauce pan to a quick boil, then reduce heat to low – stir. (Note: Las Palmas enchilada sauce may be hard to find, you can use Hatch's enchilada sauce instead.)

Meat filling:

In a large frying pan, fry onion in a small amount of olive oil until translucent and tender only. Add ground beef and brown. When meat is brown, drain liquid off. Add chopped olives, spices, salt, and pepper to taste. Add about one cup of the enchilada sauce. Also, add about one cup of grated cheese. Continue to cook and stir until cheese is melted. Meat mixture should not be runny. Let meat cool some (easier to handle).

Preparing:

Coat bottom of a baking dish(s) (9 x 11") with some of the enchilada sauce – just enough to keep enchiladas from sticking when cooked. Using a brush, coat both sides a tortilla with the sauce. Add about 1 heaping tbs. of meat filling, and roll tortilla. Continue until done. You will get about 10 enchiladas to a normal baking dish. So, you should end up with two dishes

Cover the enchiladas with some of the sauce (about one cup to each baking dish). Make sure all of the enchiladas are coated with sauce. Add the rest of the grated cheese on top. Put a couple of rows of whole black olives on top of the enchiladas (usually in between each row – helps mark them when serving).

Bake in oven at 350° until cheese is completely melted – about 30 minutes.

Tortillas usually come in packages of 10, so this recipe will make about 20 enchiladas. You can freeze one pan before or after baking for later use. You can serve with extra sauce on the side. You can also garnish with fresh cilantro when serving

\*[Las Palmas](#) sauce is not found on the East Coast – so use either Carol's homemade sauce or buy Hatch's Enchilada sauce. Hatch comes in mild and medium heat. I typically use one mild and one medium if I use Hatch's.

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### John's Salsa

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1-2 cans (32 oz) of whole (crushed tomatoes) don't use Italian – just plain  
1-3 cloves of minced garlic  
¼ - ½ teaspoon salt  
¼ - ½ teaspoon ground pepper  
1 tablespoon cumin (ground)  
¼ teaspoon white pepper  
¼ cayenne (red) pepper  
1 small/medium red onion chopped  
1 small bunch of sliced green onions (scallions), include some of the green stems  
Chopped cilantro to taste (I use at least ½ cup)  
Roasted Japanese chili (crushed) to taste – I use about ¼ teaspoon – the more used the hotter the salsa (but add chili in small increments and sample until salsa is as hot as you want) - see roasting instructions below

In as large mixing bowl, add the crushed tomatoes, garlic, chopped red onion, cilantro and all the seasonings, except the chili flakes. Mix by hand using a large spoon. You can add more of each seasoning to taste. Once you have all ingredients mixed, add the chili flakes starting with about ¼ teaspoon. Thoroughly mix in the chili and taste. Adjust the hotness by adding more of the chili flakes. Be careful, if you get the salsa too hot you cannot undue it. Taste frequently as you add the chili. The hotness tends to creep up on you. Refrigerate until ready to use.

*You cannot buy roasted Japanese chili pods. You will have to roast the chili yourself by following these instructions. It is best to roast the chili outdoors or in a very open or ventilated room. Handle chili with rubber gloves and be careful not to touch your face or eyes because the chili will burn.*

To roast Japanese chili

Place chili on cookie sheet, place in 250° oven

Roast until red (dried) chili turn a dark brown (1-2 minutes)

Bust the pods open and remove as many seeds as you can – the seeds are extra hot

Crush chili pods (or use food processor – until chili is in large flakes

Store in airtight jar – the flaked chili will keep for a long time

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### Flat Cheese Enchiladas

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- ½ tsp. salt
- ½ tsp. baking powder
- 2 c. masa harina flour
- ½ c. grated cheese (Monterey Jack or Monterey Jack/Colby mixed)
- 1 1/3 c. water

Place all ingredients in a two-quart bowl and knead with hands until well mixed. With a bowl of water nearby to keep hands wet while shaping, take about ½ c. of dough and press into a ball, then flatten to a six-inch diameter circle about ¼ inch thick. Fry in about ½ inch oil. I use canola oil instead of lard or Crisco. Fry the tortillas about two minutes on each side until golden brown. Drain on paper towels. Makes six to eight.

Dip the tortilla in enchilada sauce and place on a serving plate. Cover with lettuce, onions, tomatoes, and cheese then sprinkle on a little white vinegar for an extra good flavor. The enchilada makes a good breakfast with a fried egg on top.

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### Las Palmas 1-2-3 Enchiladas

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- 2 c. cooked and shredded chicken
- 3 c. (12 oz – 1 Lb.) shredded Monterey jack cheese, divided
- ½ c. chopped onion
- 1 (19 oz) can Las Palmas Green Chili Enchilada Sauce 1
- 8 corn tortillas
- 1 (4.5) can chopped green chiles

Preheat oven to 350°. Spray 13 x 9 baking dish.

1. In a small bowl, combine chicken, 2 c. cheese, green chilies, and onion.
2. In a small skillet, bring enchilada sauce to a boil; remove from heat. Dip each tortilla in heated sauce to soften.
3. Spoon 1/3 c. chicken mixture and 2 TB sour cream down center of each tortilla. Roll; Place tortillas seam side down in baking dish. Pour remaining heated enchilada sauce over top; sprinkle with remaining 1 c. cheese. Bake 350° for 20 minutes.

*[Las Palmas](#) sauce is hard to find on the East Coast – so use either Carol's homemade sauce or buy Hatch's Enchilada sauce. Hatch comes in mild and medium heat. I typically use one mild and one medium if I use Hatch's.*

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## Baja Fish Tacos

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### **Coleslaw:**

4 c. green cabbage, finely shredded  
½ c. white onion, thinly sliced  
3 TB fresh lime juice  
2 TB fresh cilantro, finely chopped  
½ tsp. dried oregano

Toss all ingredients in medium bowl. Season to taste with salt and pepper. Cover and chill. Can be made 8 hours ahead.

### **Sauce:**

½ c. mayonnaise  
½ large avocado, peeled and stone removed  
½ fresh cilantro leaves  
3 TB fresh lime juice  
1/8 tsp. cayenne pepper

Blend all ingredients in processor. Add water by teaspoonfuls to thin if desired. Season sauce to taste with salt. Cover and chill. Can be made 8 hours ahead.

### **Mahi-Mahi:**

½ c. plus 2 TB flour  
½ c. plus 2 TB rice flour  
½ tsp. salt  
1 (12 oz) bottle cold beer

Additional all-purpose flour

16 (6" diameter) corn tortillas  
8 large fresh cilantro sprigs

Vegetable oil for frying

Combine all-purpose flour, rice flour and salt in large bowl; gradually whisk in beer.

Place fish in a large strainer. Spoon additional flour over fish. Toss fish in strainer to coat. Shake well, releasing excess flour. Mix fish in beer batter. Make an hour ahead.

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## ANNA'S COOKBOOK

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Pour oil in heavy saucepan to reach depth of ½". Attach thermometer to side of pan and heat oil to 375°. Working in batches, lift fish from batter and drop into hot oil. Fry until crisp and golden, about 1 minute per side. Drain fish on paper towels.

Cook tortillas in large skillet over medium-high heat until warm and pliable, about 20 seconds per side. Stack 2 tortillas for each taco. Using tongs, place some slaw in the center of each tortilla stack. Top with sauce, cilantro sprig and fish. Fold edges of tortilla over filling. I cook 2 tacos per person. Garnish with lime wedges

Serves 4.

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### Flour Tortillas

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3 c. flour (Gold Medal is recommended)  
2 tsp. salt  
2/3 c. Crisco shortening  
1 1/3 c. warm water  
1 ½ - 2 tsp. baking powder

Knead dough until hands come clean, about five minutes. If dough is sticky, sprinkle on more flour. Pinch dough into golf ball size pieces. Grease hands and roll dough into balls. Place in a bowl and cover with a dry towel for 15 minutes. Roll out the balls with a small rolling pin (1 ½ inch diameter six-inch-long dowels work well) to about six inches in diameter. Stretch by hand to about 10 inches in diameter. Cook on ungreased griddle over medium heat. I use a heavy cast iron skillet. Cook about 10 seconds per side. You will know they're ready to turn when the large bubble that first forms when the tortilla is placed on the heat breaks up into several smaller bubbles. After removing from the heat, keep them fresh by covering with a dry towel.

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### CAROL'S BEAN DIP

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1 large can refried beans (about 4 (1 LB) cans)  
1 8 oz. can diced green chiles  
1 (1 LB) box Mexican Velveeta cheese with jalapenos  
1 (24 oz) jar picante sauce (I use large medium heat)

Put all ingredients in crock pot. Set crock pot on high. Stir ingredients occasionally. Dip will be ready in about two hours. Dip or spoon over tortilla chips. Awesome!

For a milder dip, use regular Velveeta cheese and mild picante sauce.



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### Gorditas

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Gorditas are little fried masa cups filled with beans and garnishes. Gorditas are so versatile. All fillings are good! You can also add a little enchilada sauce to your hamburger or pork for more flavor.

1 c. masa  
2 c. flour  
2 TBS.P. baking powder  
1 tsp. salt

Mix masa, flour, baking powder and salt with enough warm water to form a soft ball. Cut into four equal parts and make ½ inch patties. Fry in hot oil until golden brown (about 3 to 4 minutes).

After each patty has cooled enough to handle, cut a slit in the top and pull out any excess dough inside. Stuff with cooked hamburger, mashed cooked beans, lettuce, tomato, cheese and chopped onions. Serve with salsa, guacamole, and sour cream.

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### Chiles Rellenos

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1 can (1 LB 10 oz) whole mild green chiles or 18 whole green chiles (roasted and peeled).  
1 ½ LB Monterey Jack cheese cut in strips 1 inch wide and 3 inches long and ½ inch thick.  
1 LB grated cheddar cheese  
5 large eggs  
¼ c. flour  
1 ¼ c. whole milk  
½ tsp. salt  
Black pepper to taste

Carefully rinse seeds from chiles with cold water. Spread chiles in single layer on paper towels and carefully pat chiles with another paper towel until chiles are dry. Insert Monterey Jack Cheese strips into each Chile. Arrange half of the stuffed chiles in well-greased 9 x 13 baking dish. Sprinkle with half of cheddar cheese. Repeat layers ending with cheddar cheese.

Using mixer, beat eggs. Gradually add flour, beating until smooth. Add milk, salt, and black pepper, beat thoroughly. Pour egg mixture overall.

Bake uncovered in preheated 350° about 45 minutes to an hour. Insert knife between chiles in custard. When knife comes out clean, the custard is set.

Serves 6 to 8.

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### Nachos 1-2-3

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1 (16oz) can Old El Paso Refried Beans (I always use the Old El Paso brand)  
¾ c. Old El Paso Thick' n Chunky Salsa or Chunky Picante.  
2 -3 c. shredded Colby-Monterey Jack blend cheese, divided  
Pickled jalapeño slices, if desired  
Tortilla chips

1. Combine refried beans and salsa; mix well.
2. Arrange tortilla chips in single layer on large microwave-safe platter. Spread ½ of bean mixture on chips. Top with 1 c. cheese and desired jalapeno slices.
3. Microwave on HIGH for 1 ½ to 3 ½ minutes or until cheese is melted, rotating plate ¼ turn halfway through cooking. Repeat with remaining ingredients.

Serves 8.

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### Guacamole Salad

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4 large, ripe avocados (peel, remove stone, and slice into bowl)  
Juice of 1 lemon  
2 tomatoes, finely chopped  
1 small onion, finely chopped  
1 tsp. salt  
2 Tb. green Jalapeño sauce (recipe below)  
Lettuce leaves  
Tortilla chips

Mash avocado with fork until smooth. Add lemon juice and mix. Add chopped tomatoes, chopped onion, salt, and Jalapeño sauce. Mix well. Serve chilled on lettuce leaf with tortilla chips.

### Jalapeño Sauce

4 Jalapeño peppers  
1 to 1 ½ cups tomato juice  
½ tsp. garlic salt  
Wash and stem peppers. Put in saucepan with water to cover. Boil for 8 to 10 minutes. Remove peppers from water, put in blender container. Add tomato juice and garlic salt. Blend until liquefied. Makes a great dip, but it is hot.

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**Flan**

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1 c. sugar  
8 eggs  
2 tall cans evaporated milk  
 $\frac{3}{4}$  c. sugar  
2 tsp. vanilla extract  
Nutmeg

Preheat oven to 350°.

Put 1 c. sugar in saucepan on medium-high heat. Stir until sugar caramelizes (Do not burn). Use 8 (4 oz bowls and fully cover the bottom of each bowl with caramelized sugar. Let stand. Beat eggs, then add evaporated milk, sugar, and vanilla extract. Beat all ingredients together. Pour mixture into a saucepan and bring to a boil, stirring constantly. Pour hot mixture into each of the 8 bowls previously prepared. Sprinkle with nutmeg. Place bowls in a baking pan with water to cover at least  $\frac{1}{2}$ " of the bowls. Do not overflow. Bake in 350° oven for one hour. Remove from oven and chill for at least one hour. To serve, invert each bowl onto a serving dish. Serve chilled.

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**Churros**

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3 cups flour  
3 teaspoons baking powder  
2 tablespoons sugar  
 $\frac{1}{2}$  teaspoon salt  
1 cup milk  
4 eggs  
1  $\frac{1}{2}$  teaspoons vanilla  
2 tablespoons oil

Sift all the dry ingredients together, and set aside

Beat the eggs lightly, then add the milk, vanilla, and oil. Mix completely.

Make a mound of the dry ingredients and make a well in the middle. Add the liquid ingredients to the well, and slowly work the flour mix into the liquid. After completely mixing the ingredients, return to a bowl, beat lightly to insure complete mixing.

Let the dough rest for at least an hour, covered.

Heat oil in a pan to about 350°. When the oil is ready, pull a chunk of dough off of the ball, and roll and stretch until it is  $\frac{1}{2}$  to 1 inch in diameter, and short enough to fit into

the pan. Lightly fry the churro, turning it to make sure it is browned lightly on both sides.

Pull the churro from the oil and drain on paper towels. Roll in powdered sugar, or cinnamon sugar, and enjoy; traditional is the powdered sugar.

p.s. eat these dudes nice and warm. If you have too many, share.

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**Margarita Pie**

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2/3 c. margarita mix  
1 (14 oz) sweetened condensed milk  
3 egg yolks  
1 graham cracker crumb pie shell (store bought or homemade)

Preheat oven to 400°.

In a large bowl, Wisk together margarita mix, milk, and egg yolks until well blended. Pour the mixture into the pie shell and bake until set, 7 to 10 minutes.

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**Lemon Bread - Janet**

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¾ c. margarine  
3 eggs  
¼ tsp. salt  
¾ c. buttermilk  
¾ c. nuts  
1 ½ c. sugar  
2 ¼ c. flour  
½ tsp. soda  
Grated rind from 1 to 2 lemons

**Glaze**

Juice of 2 lemons  
¾ c. powdered sugar  
Grated rind from 1 lemon (optional)

Preheat oven to 325°                      Grease 9 x 5x 3 loaf pan

Cream margarine and sugar; beat in eggs. Add dry ingredients to egg mixture, alternate with buttermilk. Mix well. Stir in rind and nuts, Spoon into glass loaf pan. Bake at 325° for about 1 hour or until done. Cool 15 minutes, remove loaf pan, and cool. Combine lemon juice, sugar, and rind. Prick cake and glaze. Cool before slicing.

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**Benson's Chocolate Cake – Jim**

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2 c. flour  
2 c. sugar  
4 TB cocoa  
½ c. oil  
1 c. water  
1 stick butter  
2 eggs, well beaten  
1 TB baking soda  
¾ c. buttermilk  
1 tsp. vanilla

Preheat oven to 375°.

Grease and flour 9 x13 baking dish.

Mix flour and sugar together in a bowl. In a saucepan, mix together cocoa, oil, water, and butter; bring to a rolling boil. Pour over flour mixture and beat well. Add 2 well beaten eggs. Mix 1 TB baking soda in buttermilk; add to mix. Whisk in vanilla. Pour into well-greased and floured baking dish. Bake at 375° for about 23 minutes. Cool while making icing.

**Icing**

4 TB Hershey cocoa  
6 tsp. buttermilk  
1 stick butter  
1 (16 oz) box powdered sugar  
Nuts  
Vanilla (optional)

In medium saucepan, bring to boil, cocoa, buttermilk, and butter. Add nuts and almost 1 box of powdered sugar. Pour over cake while still warm

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**Rum Cake**

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1 c. pecans, chopped  
1 (18 ½ oz.) yellow cake mix  
1 (3 ¾ oz.) vanilla instant pudding (Jell-O)  
4 eggs  
½ c. cold water  
½ c. Wesson oil  
½ c. Bacardi Dark Rum, 80 proof

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## ANNA'S COOKBOOK

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Preheat oven to 325°. Grease/flour 10" tube pan or 12" Bundt pan.  
Sprinkle nuts over bottom of pan.  
Mix all ingredients together. Beat well. Pour batter over nuts in pan. Bake 1 hour. Set on rack to cool. Invert on serving plate.  
Prick top; drizzle and brush glaze evenly over top and sides of cake. Give ample time for glaze to penetrate from top. This takes a while.

### Glaze

¼ LB butter  
¼ c. water  
1 c. sugar  
½ c. Bacardi Dark Rum, 80 proof

Melt butter in large saucepan. Stir in water and sugar. Boil 5 minutes stirring constantly (burns very easily). Remove from heat and stir in rum.

After cake has cooled completely and been glazed, wrap tightly in plastic wrap and refrigerate at least 24 hours (preferable 48 hours).

Can be frozen very well if there are any leftovers.

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### Sopa De Ajo (Garlic Soup)

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18 slices of French bread; ¼ inch slices  
6 large cloves of garlic, peeled  
½-¾ c. oil  
6 c. hot chicken broth  
Salt to taste  
¼ -1/2 c. crumbled or grated mild white cheddar or low-moisture farmer's cheese

Slice the bread a few hours in advance and place single layer on platter or rack. Let them dry out a bit, turning once so they will absorb less oil when fried. Peel garlic cloves and crack them with the side of a heavy knife. Heat ½ c. of the oil in large skillet until very hot; but not smoking. Add the garlic and cook until golden, pressing on the cloves with the back of a spoon to release the flavor. Do not burn. Remove the garlic and discard. Fry bread slices in the hot oil until golden on both sides transferring them to a platter as they are done; adding oil as needed. Cool the skillet briefly, then add the hot chicken stock and bring to boil. Salt to taste. Pour the hot soup over the bread in single serving dish and sprinkle with cheese. Serve immediately.

Serves 6

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**Ensalada De Aguacate (Avocado Salad)**

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4 ripe avocados  
Juice of 1 lemon  
¼ c. white onion, chopped  
3 TB fresh coriander, chopped  
2-3 fresh green chilies, finely chopped, Serrano or jalapeño chilies  
1 c. white bread croutons, toasted  
1/3 c. olive oil  
Salt to taste  
6 perfect medium-size leaves of romaine lettuce, about 8" long, from the heart

Cut avocados in half lengthwise, remove stones and score the flesh in 3/4-inch dices. Spoon the flesh from the skins into a large stainless-steel bowl. Sprinkle with lemon juice; toss gently. Add onion, coriander, chilies, croutons, oil, and salt; toss very gently so the avocado pieces do not break up. Fill romaine leaves with avocado mixture and serve. Guests can pick up the leaves and eat the salad like tacos.

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**Pinto Beans With Chilis**

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2 dried ancho chilis, stemmed  
2 c. boiling water  
1 medium onion, chopped  
1 garlic clove, peeled  
2 tsp. cumin seeds  
1 tsp. salt  
2 TB olive oil  
2 (15 oz) cans pinto beans rinsed, drained  
1 ½ c chicken broth  
2 bay leaves  
1/4 tsp. black pepper

Place chiles in bowl. Pour 2 c. boiling water over. Let soak until chiles are soft; about 20 minutes. Strain; reserving ½ c. soaking liquid. Seed chiles; place in processor. Add onion, garlic, cumin, 1 tsp. salt, and ½ c. soaking liquid; puree. Cover: chill (Puree can be made 2 days ahead).

Heat oil in large pot over medium-high heat. Add Chile puree; stir until slightly thickened, about 4 minutes. Add beans, broth, bay leaves, and pepper. Bring to boil. Reduce heat and simmer for at least 10 minutes. Season with salt and pepper. Garnish with cilantro.

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**Pinto Beans From Sneaky Pete's In Tucson - David Hermeling**

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1 lb. dry pinto beans (2 1/3 c.)  
1 meaty ham bone  
1 large onion, chopped  
2 ½ qt. water

½-1 c. Catsup (to taste/optional)  
1 tsp. Cumin, ground  
1 tsp. Oregano  
1-2 tsp. Chile pepper  
1 tsp. Granulated garlic salt

Wash and pick over beans, removing loose skins or shriveled beans. Put in a large, covered pot and cover with hot water. Soak overnight if you want to cut down on cooking time. Cover with cold water and bring to a boil for 10 minutes, discard liquid. Rinse beans and cover with cold water; add ham bone and onions once beans are simmering. Add more water as needed but add only hot or boiling water. Never add cold water or the beans will turn dark. If you cook without a lid, your beans will also turn a dark color. Simmer till almost tender. When the skins are almost as tender as the inside of the beans, they are done. They should not be broken. Add catsup, cumin, oregano, and chili pepper and adjust to your taste. Add salt and allow to stand before serving. Serve with finely chopped onions, grated Longhorn or cheddar cheese and cilantro.

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**Gazpacho Soup – Tack Room In Tucson – Served Cold**

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2 (14 oz) cans sliced baby tomatoes  
1 (5 ¾ oz) can black olives, pitted and sliced  
¾ c. celery, finely chopped  
¾ c. green onions, finely sliced  
¾ c. cucumber, diced  
2 garlic cloves, minced  
3 TB red wine vinegar  
1 tsp. Worcestershire sauce  
6 drops of liquid red pepper  
1 can condensed beef broth  
¾ c. dry white wine

Croutons  
Chopped chives



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## ANNA'S COOKBOOK

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Stir well, cover and chill for 24 hours. Serve in chilled bowls, garnish with croutons and chives.

Serves 6.

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### Tortilla Soup – Marriott Riverwalk's In San Antonio

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1 large onion, diced  
3 large tomatoes, diced  
4 ½ c. chicken stock  
2 c. picante sauce  
3 chicken breasts  
Salt, pepper, and cumin to taste  
½ c. cilantro, chopped

In a medium saucepan, bring the chicken to boil in the chicken stock. Once the chicken is cooked, remove from chicken stock, and add tomatoes, onion, picante sauce, salt, pepper, and cumin. Let broth simmer for 10 – 15 minutes. Dice cooked chicken and added to broth. Simmer for another 10 – 15 minutes. Once your tortilla soup is done, add cilantro.

Cut corn tortilla in strips. Heat ¼ c. olive oil in heavy skillet, and fry until crispy. Drain on paper towels.

Place tortillas strips, guacamole, and grated cheese in a bowl.

Serves 4 - 6.

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### TORTILLA SOUP - Jan

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¼ c. vegetable oil  
4 (6") corn tortillas cut into 14" wide strips  
1 small onion, chopped  
1 clove garlic, minced  
1 ½ c. tomato puree  
2 c. chicken broth  
¼ c. fresh cilantro, chopped  
Salt  
½ c. Monterey jack or cheddar cheese

Heat oil in skillet and fry the tortilla strips until they are crisp but not brown. Drain on paper towels.

In a medium saucepan, heat 2 tsp. oil and cook onion and garlic until soft. Add tomato puree, bring broth to boil, then reduce heat and simmer gently for about 7 – 10 minutes, stirring occasionally. Stir in cilantro; salt to taste. To serve, evenly distribute tortilla strips in soup bowls, ladle in soup, then garnish with cheese.

Serves 4.

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### Cilantro Lime Rice

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1 T. olive oil  
1 c. jasmine rice  
1 ½ c. chicken broth  
3 to 4 cloves garlic, minced  
2 T. fresh lime juice  
Zest from 1 lime  
½ c. cilantro, chopped  
1 tsp. salt

Add the oil to a sauce pan and heat on low. Add the garlic and rice to the oil and sauté for 2 minutes. Add the chicken broth, salt, lime juice and bring to boil. Cover and cook on low for 18 minutes or according to rice directions. When the rice is done, add lime zest and chopped cilantro and stir to mix. Serve immediately.

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### Green Rice

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4 green chiles, skinned, seeds removed, chopped  
2 c. long-grain white rice  
2 Tb butter or oil  
1 onion, chopped fine  
2 cloves garlic, minced  
4 c. stock (chicken or beef)

Preheat oven to 350°                      Greased 9 x 13 baking dish

Sauté the rice in the oil until golden brown. Add the onion and sauté until soft, about 5 minutes. Take care not to let the rice burn.

Puree the chiles, garlic and a little stock until smooth. Add this to the rice and continue cooking over low heat for 5 minutes.

Stir in the remaining stock and transfer the mixture to a baking dish. Cover and bake for 45 minutes. Fluff with a fork before serving.

Serves 6

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## ANNA'S COOKBOOK

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### Chili Con Queso

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1 (2 Lbs.) Velveeta cheese  
1 handful green onions, thinly sliced or chopped  
3 cloves garlic, minced  
1 can cream of chicken soup  
Milk as needed for consistency

Fry onions till transparent; add minced garlic till lightly browned. Then mix with soup, cheese in pot. This is very creamy and delicious.

Variation: I love to add a jar of salsa for tangy flavor.

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### Fresh Salsa

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15 – 20 small Serrano chilis, skinned, seeds removed, chopped  
4 tomatoes, chopped  
1 juice of lemon  
1 cucumber, diced  
1 red onion, diced

Combine all ingredients and chill, covered, in refrigerator at least one hour. When making a salsa, remember that the flavor improves with age. Make it the day ahead of time or at least several hours before it is needed. Remember: the more chiles you use, the hotter the salsa!

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### Spanish Rice - Sadie

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2/3 c. rice  
3 Tb oil  
3 to 5 cloves garlic, minced  
1 Onion, finely chopped  
¾ (8 oz) can tomato sauce  
8 oz can water  
1 tsp. salt  
1 tsp. black pepper

Chop your favorite vegetable/vegetables of choice:

Green onion tops  
Green peppers  
Celery  
Peas

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## ANNA'S COOKBOOK

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### Carrots

Add 3 Tb oil in heavy skillet and brown rice over very low flame. Stir till all brown. When rice is golden brown, reduce heat and add onion, black pepper, garlic, and any vegetable of your choosing. Mix well and add  $\frac{3}{4}$  c. tomato sauce and add 8 oz of water. Add salt. Cover and simmer on very low heat until almost dry.

The secret to fluffy rice: Once rice mixture is almost dry, add cold water a little at a time, cooking over low heat until fluffy.

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### Chile Asado - Sadie

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Dry chili

Garlic cloves

Dust off dry chili

Stick in 350° oven for about 3 seconds. Soak in HOT water (just a little bit) and save water to use in blender. Soak till you can push with a spoon and they are soft. Put in the blender with 2 or 3 garlic cloves.

Brush on meat towards the end. Roast your meat slower (reduced oven heat) when using Chile Asado.

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### Spaghetti Sauce - Sadie

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Brown:

3 – 5 Garlic cloves, minced

Olive oil

Add:

2 (14  $\frac{1}{2}$  oz) can Mexican tomatoes

4 – 5 fresh tomatoes

1 tsp. sugar

1 tsp. salt

Fresh basil, do not be stingy with the basil

Simmer in heavy skillet until fresh tomatoes are done.

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### **Cornmeal & Buttermilk Biscuits - Sadie**

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3 c. all-purpose flour  
1c. cornmeal  
4 tsp. baking powder  
2 tsp. granulated sugar  
1 tsp. baking soda  
1 tsp. salt  
1/2 tsp. ground red pepper  
2/3 c. cold butter or margarine, cut up  
1-1/2 c. buttermilk  
1 large egg, beaten  
3 TB butter or margarine, melted

Preheat oven to 450° F. Grease 2 cookie sheets. Set aside.

Combine the flour, cornmeal, baking powder, sugar, baking soda, salt, and red pepper in a large bowl. With a pastry blender or 2 knives, cut in 2/3 cup butter until mixture resembles coarse crumbs. Stir in the buttermilk just until combined.

On a lightly floured surface with a floured rolling pin, roll the dough 1/2-inch thick. Cut into circles with a floured, 2-inch round cookie cutter, rerolling and cutting scraps. Transfer biscuits to prepared cookie sheets and brush the tops with beaten egg. Bake about 10 minutes or until golden. Transfer to wire racks to cool slightly. Split biscuits and brush cut sides with 3 tablespoons melted butter. Makes about 40 biscuits.

---

### **Chili Sauce For Eggs - Sadie**

---

Mix. Do not brown!  
2 TB flour  
Oil to make paste

2 cloves of garlic minced – Do not brown!  
1 – 2 TB red chili powder  
Salt (add at end)

In heavy skillet, mix 2 T. flour and olive oil to make a paste. Thin with water to desired consistency. Boil 10 minutes on simmer. Serve warm over eggs.

If you use meat (shredded pork or beef), cook meat first, add flour to meat. Use oil only if needed.

---

## ANNA'S COOKBOOK

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### Green Chiles - Sadie

---

Roast 4 to 6 fresh green chiles. When cool, skin, remove seeds, and tear apart with your hands.

Add 2 to 3 fresh chopped tomatoes and minced garlic. Serve as small side dish.

---

### Mesquite Bean Jelly

---

Velvet mesquites are one of the most abundant trees in the desert around Tucson. Like many of the desert trees here, Mesquites are in the Pea Family (Fabaceae), which also contains garden peas and beans, and like their cultivated relatives, Velvet Mesquites produce edible seed pods (mesquite beans). The mesquite beans start out green, but they ripen and dry to a pale yellowish tan color and then drop from the trees.

3 QT mature mesquite bean pods

Water

3 c. mesquite bean juice

1 box powdered pectin (I use Sure-Jell)

4 ½ c. sugar

4 T. lemon juice

Wash and clean mesquite bean pods. Cut each mesquite bean pod into 2 or 3 pieces; place in large kettle and add water to cover. Simmer until liquid turns yellow. Strain. You will need 3 c. liquid. Place liquid in a kettle or large saucepan, stir in powdered pectin and cook; stirring constantly over high heat until mixture comes to a boil. Add sugar and lemon juice; stir.

Bring to full, rolling boil, stirring constantly. Boil hard for 1 minute or until syrup comes off metal spoon in a sheet. Remove from heat, skim off foam with a metal spoon and quickly pour jelly into sterilized jars. Seal or cover with hot paraffin.

---

### Prickly Pear Cactus Jelly

---

The prickly pear cactus yields a bright crimson fruit during the late summer each year. Use tongs to twist each piece of fruit off the stem. Wash the fruit, brushing with a vegetable brush. Cut off each end with a sharp knife; then cut the fruit in half. Place fruit in large saucepan and cover with water. Mash the fruit with potato masher from time to time, as it cooks. Strain the cooked juice through several thicknesses of cheesecloth. I always put the cheesecloth in a wire strainer; prevents spilling.

3 c. prickly pear juice

½ c. lemon juice

1 box powdered pectin (I use Sure-Jell)

5 c. sugar

In a medium saucepan, bring prickly pear juice, lemon juice, and pectin to a rapid, hard boil, stirring. Stir in sugar; continue stirring until mixture comes to a boil that cannot be stirred down. Boil hard for 2 minutes, skim with a metal spoon, then place in sterilized jars and seal. Makes 4 pints.

**Note:** The most important step in successful jelly making is to be sure that the juice and jell mixture are at a hard boil before adding the sugar. Never double a jelly recipe!!!

---

## *Soups & Salads*

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## *Vegetables & Side Dishes*

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### **Queso – Cheese Dip**

---

- 1 Package (3oz.) cream cheese
- 3 T. milk
- 1 c. (1/4 lb.) shredded sharp cheddar cheese
- 1/2 tsp. chili powder
- 1 small onion, finely minced
- Pinch of garlic salt

Allow cream cheese to soften to room temperature.

Mix together all ingredients to blend.

Serve as a dip for corn chips or raw vegetables.

Makes about 1 C

*This is an old 4-H recipe. The recipe card has the 4-H emblem on it.*

---

### **Spanish Rice**

---

- 6 Slices bacon, cut-up
- 1 Onion, finely chopped
- 1/2 Green pepper, chopped
- 1 c. uncooked rice
- 2 c. cooked tomatoes (1 lb.)
- 1-1/2 tsp. salt
- 1/2 tsp. pepper

**In a large skillet:** Fry bacon until crisp; remove. Drain off some fat.

Add onions and green peppers; sauté over medium heat until onion is yellow.

Add bacon and remaining ingredients; cook covered, over low heat at least 15 to 18 minutes, until rice is soft, and flavors are blended.



## *Breads & Rolls*



**Figure 14: Anna Keyser with her brother, George Orner, sisters Ruth Shepherd & Neva Salasek)**

## Breads & Rolls

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### BREADS

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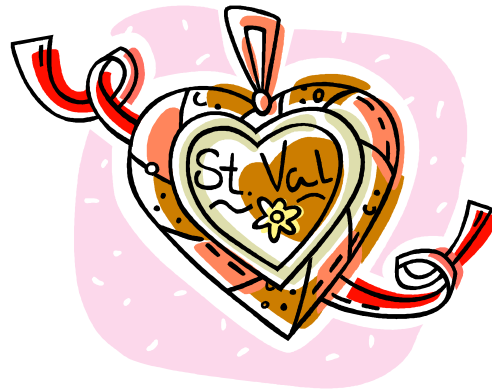
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#### “Be Mine” Coffee Cake

---

Mix:

- 1 c. lukewarm water
- 1/4 c. sugar
- 1 tsp. Salt
- 2 to 4 T. Shortening
- Crumble: 1 cake compressed yeast
- Stir: 1 egg (or 2 egg yolks + 1 T. Water)
- Mix: 3-1/2 to 3-3/4 c. flour



Cranberry Filling:

- Cook: One c. ground cranberries
- 2 medium size ground apples
  - 1/2 c. sugar
  - 1/4 tsp. Cinnamon
  - 1/3 Corn syrup (or sugar)
- Cool before spreading on dough

Turn dough onto lightly floured board, cover and let stand 10 minutes to tighten up. Then, knead until elastic and smooth. Round up, cover with damp cloth, and set to rise in greased bowl at 85° until double in bulk (2 hours). Punch down dough. Round up and set to rise again (about 45 min.). Roll dough 1/2' thick into rectangular 12 x14"; spread cranberry filling. Fold roll in two. Tuck top half under other. Cut double dough to 1-1/2" of sealed end. Separate cut sections. Let rise (20-30 min.). Bake 25-30min. at 375°.

Glaze with:

- 1 c. powdered sugar and 3 T. Milk.

---

### Apple Bread

---

2 c. sugar  
1 c. mayonnaise  
1/3 c. milk  
2 Eggs  
2 tsp. Baking powder  
1-1/2 tsp. Cinnamon  
1/2 tsp. Nutmeg  
1/2 Salt  
1/4 tsp. Cloves  
3 c. flour  
3 c. peeled apples  
1 c. raisins  
1/2 c. chopped nuts

Combine sugar, mayonnaise, milk, eggs, baking powder, cinnamon, nutmeg, sugar, cloves, and flour in the order given.

Add apples, raisins, and chopped nuts and put in a greased loaf pan.

Bake at 350° for 1 hour.

---

### Golden Corn Bread

---

1 c. corn meal  
1 c. flour  
1/4 c. sugar  
4 tsp. Baking powder  
1/2 tsp. Salt  
1 Egg  
1 c. milk  
1/4 c. shortening

Bake 425° for 20 – 25 minutes.

Put shortening in 8" square pan; put in oven till melted.

Cream all other ingredients together; add melted shortening.

---

## Pumpkin Nut Bread

---

- 1 1/3 c. sugar
- 1/3 c. shortening
- 1 c. pumpkin
- 1 Egg
- 1/3 c. water
- 1 2/3 c. flour
- 1/4 tsp. Baking powder
- 1/2 tsp. Cinnamon
- 1/4 tsp. Cloves
- 1 tsp. Baking soda
- 1/3 c. nuts or 2/3 c. dates.

Bake 350° for 40 – 45 minutes.  
Greased loaf pan

---

## Pumpkin Raisin Bread

---

- 1 c. sugar
- 1/2 c. oil
- 2 Eggs
- 1-1/2 c. flour
- 3/4 tsp. Nutmeg
- 3/4 tsp. Cinnamon
- 1/8 tsp. Ground cloves
- 3/4 tsp. Salt
- 1 tsp. Baking soda
- 3/4 c. mashed pumpkin
- 2/3 c. water
- 1/2 c. chopped walnuts
- 1/2 c. raisins

Pour into greased loaf pan (makes one loaf).  
Bake at 350° for 1 hour and 15 minutes

---

## Cranberry Orange Bread

---

- 2 c. all-purpose flour
- 1-1/2 tsp. Baking powder
- 1 tsp. Baking soda
- 1/2 tsp. Salt
- 1 c. sugar

---

## ANNA'S COOKBOOK

---

- 1 Egg - beaten
- 1/2 c. orange juice
- Grated rind of 1 orange
- 2 T. melted butter
- 2 T. HOT water
- 1 c. raw whole cranberries
- 1 c. coarsely chopped walnuts

Combine flour, baking powder, soda, salt, and sugar in a large mixing bowl; set aside.  
Mix beaten egg with orange juice, rind, butter, and hot water.  
Fold flour mixture into egg mixture until blended.

Do NOT beat!

Gently fold in cranberries and walnuts.

Spoon into 9x5x3" loaf pan.

Bake at 325° for 60 minutes, test in center with wooden pick.

Cool on rack for 15 minutes before removing from pan.

Yield; 1 loaf

***Mom did not have cranberries just at Thanksgiving—heavens, no!!! She would freeze the berries and have them on hand all year long.***

---

### Zucchini Bread

---

- 2 c. raw grated zucchini – can be peeled
- 3 Eggs
- 2 c. sugar
- 3 tsp. Vanilla
- 1 c. oil
- 1/2 c. nuts
- 3 c. flour
- 1 tsp. Salt
- 1 tsp. Soda
- 3 tsp. Cinnamon
- 1/4 tsp. Baking powder

Beat eggs until light; add oil, sugar, zucchini, and vanilla.

Mix lightly.

Add flour, salt, soda, cinnamon, baking powder, nuts.

Mix until blended.

Pour into 2 well-greased loaf pans.

Bake 325° for 1 hour.

Cool on racks.

---

### Zucchini Bread – Kate Russell

---

**Beat:**

- 4 Eggs
- 2 c. granulated sugar
- 1 c. oil
- 1 tsp. vanilla

**Add:**

- 2-1/2 c. flour
- 1-1/2 tsp. Baking soda
- 3/4 tsp. Baking powder
- 1-1/2 tsp. Salt
- 1 tsp. Cinnamon
- 2 c. grated zucchini
- 1 c. raisins
- 1 c. chopped nuts

Mix and put in greased loaf pan.  
Bake 350° for 55 – 60 minutes.

---

### Pineapple Zucchini Bread

---

- 2 Eggs
- 1 c. oil
- 2 c. sugar
- 2 tsp. Vanilla
- 2 c. zucchini – shredded
- 1 8-1/4 oz. can crushed pineapple
- 3 c. flour
- 1/2 tsp. Baking powder
- 2 tsp. Baking soda
- 1 tsp. Salt
- 3/4 tsp. Nutmeg
- 1-1/2 tsp. Cinnamon
- 1 c. raisins
- 1 c. chopped walnuts

Pout into 2 greased loaf pans.  
Bake at 350° for 1 hour.

---

## English Muffins

---

- 1 c. warm water (110° - 115°)
- 1 package dry yeast dissolved in water above

**Stir in:**

- 2 tsp. Sugar
- 1 tsp. Salt
- 1/4 c. shortening
- 3 c. flour

Make soft dough.

Roll into 3" x 1/4" circles.

Place on pan sprinkled with corn meal.

Let rise at 85° for 1 hour.

Bake on medium hot griddle for 7 minutes on each side.

---

## Homemade Bread

---

- 1 Package (2 ounces) compressed yeast cake, crumbled
- 1 tsp. sugar
- 2 c. warm water (80° - 90°), divided
- 6-1/2 c. all-purpose flour, divided
- 1/3 c. shortening – butter or margarine, softened
- 1 T. salt
- Melted butter or margarine

In a 4-quart mixing bowl, dissolve yeast and sugar in 1/2 cup water.

Let stand 5 minutes.

Add remaining water and 3 cups flour.

Beat until smooth, about 100 strokes.

Cover with plastic wrap for 6-24 hours.

Add shortening and salt.

By hand, stir in enough remaining flour to make soft dough.

Knead on a floured surface until smooth and elastic, about 5-8 minutes.

Place in a greased bowl, turning once to grease top.

Cover and let rise in a warm place until double, about 1 hour.

Punch dough down; divide into 2 parts.

On a lightly floured surface, roll or pat dough into a 7x11" rectangle.

Place smooth side of dough down; roll up tightly' starting from the short side.

Pinch edges and ends to seal.

Place in greased 8"x 4" bread pans.

Cover and let rise until doubled, about 1 hour.

Carefully brush breads with melted butter.

Bake at 400° until golden brown, about 35-40 minutes.

Remove from pans and cool on wire rack.

Yield: 2 loaves.

***Mom would double the recipe twice and make 8 loaves to last the week!!!***

---

### **Carol's Tomato Bread**

---

1 loaf French bread, sliced lengthwise

3 T. butter, unsalted

1 tsp. granulated garlic powder

3 to 4 fresh tomatoes, thinly sliced and drained on paper toweling

1 tsp. flake salt

2 T. olive oil

2 tsp. Turkish oregano

8 oz. sliced mozzarella cheese; I use shredded

Preheat oven to 500°. Spread each slice of bread evenly with butter. Sprinkle with garlic. Line the tomato slices down the center of the bread. Sprinkle with salt, olive oil, and oregano. Top with cheese slices and place on foil lined baking sheet. Bake at 500° until cheese melts and the bread begins to toast, about 5 to 10 minutes. Slice the bread into 4-inch sections and serve.



---

## *Rolls*

---

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### **Cinnamon Rolls**

---

Sweet Dough:

3/4 c. milk

1/2 c. margarine

1/2 c. sugar

2 tsp. salt

1/2 c. warm water (110°)

2 packages dry yeast or 1 cake (2 oz. household yeast)

1 Egg

4 c. flour

Scald milk; stir in sugar, salt, and margarine.

Measure warm water in large bowl, sprinkle, or crumble yeast; stir to dissolve.

Stir in lukewarm milk mixture, egg, HALF of flour.

Beat until smooth.

Stir in remaining flour.

Cover tightly in foil.

Refrigerate dough at least 2 hours. It may be kept as long as 3 days.

Do NOT knead.

Roll dough into oblong pan 15 x 9'.

Spread with 3 T. Melted butter.

Sprinkle with 3/4 cup sugar and 3 tsp. Cinnamon.

Add walnuts or raisins (optional).

Roll up tightly.

Cut roll into 1" slices.

Place on greased 13 x 9" pan

Cover and let rise 35 – 40 minutes.

Heat oven 375° and bake 25 – 30 minutes.

Frost while warm.

---

**Soft Pretzels – Kandi Baxter**

---

1 pkg. Yeast  
1 3/4 c. hot water  
3/4 tsp. salt  
3/4 tsp. sugar  
2 c. flour  
1 egg  
Coarse salt

Mix yeast and hot water into mixing into mixing bowl (let yeast dissolve in water).

Add salt, sugar, and flour. Knead dough

Do NOT let rise. Put dough into pretzel shape or any other you'd like on a cookie sheet that has foil on it and has been sprinkled with flour

Bake at 400° for 15 minutes or until done. (Before you bake them, mix egg, and sprinkle over pretzels, and then add the course salt.)

## *Desserts*



**Figure 15: Carol in Kitchen**

# Desserts

## Bars

---

### S'more Bars

---

- 1/4 c. all-purpose flour
- 1/4 c. graham cracker crumbs
- 1/2 c. sugar
- 1/2 c. butter
- 1 Egg, beaten
- 1 c. miniature marshmallows
- 1 c. coarsely chopped walnuts
- 6 oz. (1 C) semisweet or milk chocolate pieces

Preheat oven to 350°. Grease a 9" square pan.

Combine flour, graham crumbs, and sugar; using pastry blender, cut in butter until mixture resembles fine meal.

Blend in egg; spread in greased pan.

Bake at 350° for 15 to 20 minutes or just until top is lightly browned.

Remove from oven, immediately top with marshmallows, walnuts, and chocolate pieces.

Return to oven for 2 minutes to soften chocolate.

Swirl chocolate over marshmallows and walnuts.

Cool until chocolate is set; cut into bars.

Yield: 20 bars.

***This is a tribute to mom...she absolutely loved S'MORES...our first taste of this was over an open fire at the old farmhouse for a 4-H project...with mom as our 4-H leader, we all took an outdoor cooking project...where we learned to prepare whole meals outdoors on an open fire...for our first dessert, we took a whole graham cracker (broken in half), layered with a piece of Hershey chocolate bar, and finalized with a hot, roasted marshmallow and capped with the remaining half of the graham cracker. Awesome!!! Decadent!!! Sinful!!!***

***It was not wiener roast unless there were S'MORES! Mom wanted S'MORES!!!***

---

## Pumpkin Oatmeal Bars

---

- 1 c. oatmeal
- 1 c. flour
- 1 c. lightly packed brown sugar
- 1 tsp. Baking powder
- 1/4 tsp. Salt
- 1 c. canned pumpkin
- 1/2 c. margarine, melted
- 1 tsp. Vanilla
- 1 Large egg, slightly beaten
- 1/2 c. seedless raisins
- 1/2 c. chopped nuts

Grease 9x9x2" pan.  
Preheat oven to 350°  
Bake 35 – 40 minutes.

---

## Frosted Pumpkin Bars

---

- 4 Eggs, beaten
- 1 c. salad oil
- 2 c. sugar
- 1 c. pumpkin
- 1/2 tsp. Salt
- 2 tsp. Cinnamon
- 1 tsp. Soda
- 1 tsp. Baking powder
- 2 c. flour
- 1 c. raisins or nuts (optional)

Mix eggs, oil, sugar, and pumpkin.  
Combine dry ingredients and add to egg mixture.  
Pour into greased, 12 x 18" cookie sheet.  
Bake in preheated 350° oven for 20 to 25 minutes.

### Frosting:

- 3 oz. Cream cheese, room temperature
- 6 T. Butter, softened
- 1 tsp. Vanilla
- 1 T. Milk (more or less)
- 3/4 lb. powdered sugar

---

## ANNA'S COOKBOOK

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---

### Cocoa Bars

---

Mix:

- 1/2 c. shortening
- 1 c. sugar
- 1 Egg

Add and stir:

- 3/4 c. buttermilk or sour milk
- 1 tsp. Vanilla

Stir in dry ingredients:

- 1-1/2 c. sifted flour
- 1/2 tsp. Soda
- 1/2 tsp. Salt
- 1/2 c. cocoa

Heat oven to 350°

Spread on greased 13 x 9 1/2 x 2" pan

Bake 20-25 min.

Cut into squares

---

### Fudge Brownies And Blonde Brownies

---

- 1 Stick margarine
- 1 c. granulated sugar
- 2 Eggs
- 1/2 c. flour
- 1/2 c. cocoa
- 1 tsp. Baking powder (optional)
- 1 tsp. Vanilla
- 1/2 c. nuts

Cream margarine and sugar

Add eggs one at a time; beat well after each addition.

Gradually add flour baking powder optional), vanilla and nuts.

Put in greased 8" pan.

Bake 375° for 35 minutes.

***Mom adds 1 tsp. Baking powder. It makes them lighter. The recipe does not call for it.***

---

## Cream Puffs

---

1/2 c. butter  
4 eggs  
1 c. boiling water  
1 c. flour

### Cream Filling:

3/4 c. whipping cream  
1/4 c. sugar  
1 egg white, beaten  
1/2 tsp. vanilla

Put butter and water in a saucepan and place on front of range.

As soon as it begins to boil, add the flour all at once, and stir briskly until mixture leaves the side of the pan. Remove from fire, add 1 unbeaten egg.

Beat, add another, and beat, and so on until the four eggs have been added. Beat until smooth. Drop by the spoonful onto a buttered pan, 3" apart.

Bake in a moderate preheated 400° oven about 45 to 50 minutes, or until puffed, golden brown and dry. Allow to cool slowly away from drafts. Cut off tops with sharp knife.

Scoop out soft dough. Fill with cream filling.

### To make cream filling:

Set medium sized bowl in pan of crushed ice and water.

Place cream in bowl and beat until stiff.

Whip up well, that air bubbles may not be large.

Add sugar, egg white and vanilla. Fill puffs and keep cool.

---

## Rhubarb Cheese Crunch

---

### Crust:

1/2 c. oleo (margarine)  
1-1/4 c. flour  
1/2 c. oatmeal  
1/2 c. packed brown sugar  
1/4 tsp. salt

Mix until crumbly.

Pat half into 9" pan

### Filling:

1-8 oz. Philadelphia Cream Cheese  
3/4 c. sugar

---

## ANNA'S COOKBOOK

---

1 egg  
2 c. rhubarb  
1/4 tsp. Cinnamon  
1/8 tsp. Nutmeg

Soften cheese; Combine remaining ingredients.

Beat until smooth.

Pour in crust.

Top with reserved half of crust mixture.

Bake at 350° for 40 minutes.

### **For Blonde Brownies:**

Change sugar to brown sugar.

Leave out cocoa and make flour 1 cup (scant)

---

## **Zucchini Bars – Cinnamon Icing**

---

3/4 c. butter  
1/2 c. brown sugar, packed  
1/2 c. granulated sugar  
2 Eggs  
1 tsp. Vanilla  
1-3/4 c. flour  
1-1/2 tsp. Baking powder  
2 c. shredded zucchini  
1 c. shredded coconut  
3/4 c. nuts

Pan size: 15x10x1-1/2"

Bake 350° for 40 minutes.

### **Cinnamon Icing:**

1 lb. Powdered sugar  
2-1/2 T. milk  
1-1/2 T. melted butter  
1 tsp. Vanilla  
1/2 tsp. Cinnamon

Put on bars while they are warm.



## *Pies*

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### **Pie Crust With Oil**

---

-5 c. flour  
1/4 c. sugar  
1 tsp. Salt  
1/2 tsp. Baking powder  
2-1/2 c. Crisco oil  
2 Egg yolks beaten with water to make 1 cup  
1 T. vinegar

Mix flour, salt, baking powder and sugar. Add oil; mix with fork until it looks like meal. Sprinkle with egg yolk mixture; mix with fork. Gather dough together. If too dry, add 1 to 2 T. more oil. Press into Ball.

Immediately roll crusts between 2 long strips of waxed paper. Wipe table with damp cloth to keep paper from slipping. Peel off top paper, place crust in pie pan. Bake as recipe directs. DO NOT PRICK if crust and filling will be baked together. **For a Baked Shell:** Fold under, flute, and prick thoroughly. Preheat oven to 450° and bake shell 12 to 15 minutes, or until light brown.

### **Pie Crust With Graham Crackers**

---

20 Graham crackers  
1/4 c. sugar  
1/2 c. butter or oleo, melted  
1 T. Water

Preheat oven to 350°. Mix graham crackers crumbs and sugar in bowl. Add butter; mix thoroughly. If desired, save 1/4 cup mixture for topping. Then, add 1 T. Water, mix. Press remaining mixture firmly and evenly against bottom and sides of pie pan. Bake 10 minutes. Cool; fill

---

**Pie Dough – Limo Stutz – 2 Crust**

---

- 1 c. shortening (lard)
- 2 c. flour
- 1 tsp. Salt
- 4 – 5 T. cold water

Mix flour and salt in bowl.

Cut in shortening with pastry blender until particles are the size of peas.

Sprinkle with water, 1 T. at a time, mixing with fork, until flour is moistened.

Gather dough together with fingers so it cleans bowl.

Press into ball. Divide dough about in half.

Turn out on lightly floured board. Flour rolling pin.

Roll out to desired size.

Bake as recipe directs.

---

**No Roll Pie Crust**

---

- 1 1/2 c. all-purpose flour
- 1 T. vanilla sugar
- 1/2 tsp. salt.
- 1/2 c. oil (I use canola)
- 3 T. milk

Preheat oven to 375°.

Put all ingredients into a 9" pie pan. Mix with a fork until well blended and pat into the pan. Push the pastry up the sides and form a nice edge with your thumb and finger.

Generously prick the crust with a fork to prevent bubbling of the pastry during baking.

Bake at 375° for 15 to 17 minutes until nicely browned

---

**Fresh Berry Pie – Blackberry, Raspberry, Elderberry, Blueberry**

---

Select ripe, juicy berries. Berries picked at the height of the season are more flavorful and require less sugar.

Wash berries; drain well. Then pick them over. Remove stems and hulls. Halve large strawberries.

- 1 to 1-1/2 c. sugar, very tart fruit may require even more sugar
- 1/3 c. all-purpose flour (tapioca may be substituted)
- 1/2 tsp. Cinnamon
- 4 c. fresh berries
- 1-1/2 tsp. Butter

--

Heat oven to 425°.

Mix sugar, flour, and cinnamon. Mix lightly through berries.

Pour into pastry lined pie pan, dotted with butter.

Cover with top crust; seal and flute.

Bake 35 to 45 minutes, or until crust is nicely browned and juice begins to bubble through slits in crust.

Serve slightly warm.

***Dad used to pour fresh cream or milk on his warm blackberry pie and cobbler. He loved blackberries!!!***

---

### Easy Apple Pie

---

4 – 5 sliced cooking apples

1/8 tsp. Salt

3 T. Flour

3/4 c. sugar

1/2 tsp. Cinnamon

3 T. Water

1 - 9" unbaked pie crust

Cut apples into 9' pie shell.

Sprinkle water over apples.

Mix sugar, flour, salt, and cinnamon together and pour over apples.

In another pan, mix 1/2 cup sugar, 1/2 cup flour, and one stick of margarine until crumbly.

Place this crumbly mixture over the pie.

Place pie in a brown paper bag on the middle rack of the oven.

Bake 1 hour at 425°.

---

### Crazy Crust

---

1 c. all-purpose flour

1 tsp. baking powder

1/2 tsp. salt

1 T. sugar

1 egg

2/3 c. shortening

3/4 c. water

In small mixer bowl, combine flour, baking powder, salt, sugar, egg, shortening and water. Blend well; beat 2 minutes at medium speed of mixer.

Pour batter into 9 x 1 1/4 "pie pan."

Combine:

- 2 1/4 c. peeled, sliced apples.
- 1 T. Lemon juice
- 1/3 c. sugar
- 2 T. Flour
- 1/2 tsp. Apple pie spice or cinnamon

Pour into center of batter. DO NOT STIR.  
Sprinkle filling with 1 – 2 T. Brown sugar.  
Bake at 400° for 35 – 40 minutes.

***Mom used to can apple pie filling:***

**Canned apple variation:**

- 1 - 1 lb. 5oz. jar apple pie filling
- 1 T. lemon juice
- 1/2 tsp. apple spice or cinnamon

Bake at 425° for 45 – 50 minutes.

*Tip: Mincemeat pie filling may be substituted for apple.*

*High Altitude Adjustment (5200 feet): Oven temperature 450° for 35 to 40 minutes.*

---

### Sour Cream Apple Pie

---

- 1 c. sour cream
- 3/4 c. sugar
- 2 T. Flour
- 1/4 tsp. Salt
- 2 tsp. Vanilla
- 1 Egg
- 2 c. apples – peeled and sliced
- 1 Piecrust

Beat together: sour cream, sugar, flour, salt, vanilla, and egg.

Add apples.

Pour into unbaked pie shell.

Bake at 400° for 25 minutes.

Mix:

- 1/2 c. sugar

---

## ANNA'S COOKBOOK

---

1/3 c. flour  
1/4 c. butter

Sprinkle on top.  
Bake 20 minutes more.

---

### Red Cinnamon Apple Pie

---

Simmer in a large saucepan until dissolved.

3/4 c. sugar  
1/2 c. water  
1/4 c. Red Hots (Brach's red cinnamon candies)

Add:

5 c. peeled sliced apples  
3 T. flour

Add apples and flour to candy mixture and cook until thickened.  
Pour into unbaked piecrust, top with tightly woven lattice crust.  
Brush with butter and sprinkle with cinnamon and sugar.  
Bake at 375° for 40 to 45 minutes.

---

### Crust-Less Custard Pie

---

4 med. eggs  
1/3 c. sugar  
1/2 c. flour  
2 c. milk  
1/2 Stick oleo  
1 tsp. Vanilla  
1/2 tsp. Salt

Blend all ingredients well in the blender.  
Grease and spray with Pam a 9" pie pan.  
Bake at 350° for 45 minutes or till it puffs up.

**For a 10" pie:**

Use:

3/4 c. sugar  
5 Eggs  
1/2 c. flour  
All other ingredients are the same.

***Mom loved custard pie!!***

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**Crust-Less Coconut Pie**

---

2 c. milk  
1/2 c. sugar  
4 Eggs  
1/2 stick oleo  
1/3 c. flour  
1 c. coconut  
1 tsp. Vanilla  
1/4 tsp. Salt

Blend all ingredients well in a blender.  
Grease and spray with Pam a 9" pie pan.  
Bake 350° for 45 -50 minutes.

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**Lemon Meringue Pie - Microwave**

---

2 c. sugar, divided (1-1/2 C)  
1/3 c. cornstarch  
1/4 tsp. Salt  
1-1/2 c. cold water  
1/2 c. lemon juice  
5 Eggs, separated  
2 T. butter  
1 to 3 tsp. Grated lemon peel  
1 tsp. Knox gelatin – to set up  
1- 9" pie shell, baked

**Meringue:**

1/4 tsp. cream of tartar  
1 tsp. Lemon juice  
1/2 c. sugar, remaining  
5 Egg whites, separated

In a 2-quart microwaveable bowl, combine 1-1/2 c. sugar, cornstarch, and salt.  
Add water, 1/2 cup lemon juice and egg yolks.  
Stir until smooth. Add butter.  
Cook on Full power until mixture thickens and boils, 7-1/2 to 8 minutes, stirring 2 – 3 times.  
Stir in lemon peel.  
Sprinkle 1 tsp. Knox gelatin to set up.  
Let stand, uncovered, 15 minutes, stirring occasionally.

In large mixing bowl, beat egg whites with cream of tartar at high speed until foamy. Add remaining 1/2 cup sugar, 1 T. at a time, beating constantly until sugar is dissolved and whites are glossy and stand in soft peaks.

Beat in 1 tsp. Lemon juice.

Pour lemon filling into baked pie shell.

Spread meringue over filling, starting with small amounts at edges and sealing to crust all around.

Cover pie with remaining meringue, spreading evenly in attractive swirls.

Bake in preheated 400° oven for 8 to 10 minutes. Swirls will be a light golden brown.

Cool, NOT in a draft!

***Meringue is done when point of knife inserted horizontally into the side comes out clean.***

---

### Lemon Blossom Pie

---

- 3 Egg yolks
- 2 tsp. Grated lemon peel
- 1/3 c. lemon juice (2 to 3 lemons)
- 3/4 to 1 c. granulated sugar
- 4 T. cornstarch
- 1/4 tsp. Salt
- 1 1/2 c. boiling water
- 2 T. butter
- 1 Baked and cooled 8" pastry shell

Stir together egg yolks, lemon peel and juice; set aside.

In a saucepan, thoroughly mix sugar, cornstarch, and salt; gradually stir in boiling water.

Bring to boil over medium heat, stirring briskly.

Continue to stir and let boil until clear and smoothly thickened, about 3 minutes.

Carefully stir in egg-lemon mixture and boil, stirring about 2 minutes.

Remove from heat; stir in butter.

Cool 5 minutes, then pour into baked pastry shell, ready for the meringue.

#### **Meringue:**

- 3 Egg whites
- 1/8 tsp. Salt
- 1/2 c. granulated sugar

Beat egg whites with salt until foamy throughout.

Gradually beat in sugar; continue beating until stiff peaks form.

Spread over warm filling, making sure it seals to edge of crust all around.

---

## ANNA'S COOKBOOK

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Bake in preheated 400° for 6 to 8 minutes, until nicely browned.

Cool, NOT in a draft!

*Mom said the meringue would droop and get weepy if placed in a draft!*

---

### Oatmeal Pie

---

- 3 Eggs – beaten
- 2/3 c. white sugar
- 1 c. brown sugar
- 2 tsp. Margarine – melted
- 2/3 c. oatmeal
- 2/3 c. coconut
- 2/3 c. milk
- 1 tsp. Vanilla

Blend together.

Grease and spray with Pam a 9" pie pan.

Bake at 350° for 45 – 60 minutes.

---

### Pear Pie

---

Fill pie pan with pears.

Mix:

- 1/4 c. flour
- 3/4 c. sugar
- Shake of salt
- 1 T. lemon juice
- 1 c. evaporated milk

Mix and pour over pears.

Sprinkle with 1/4 tsp. Cinnamon and 1 T. sugar.

Bake in preheated 400° oven for 45 minutes.

---

### Strawberry Pie

---

- 1 c. sugar
- 3/4 c. boiling water
- 1 Package strawberry Jell-O

Mix together.

Add to the first 3 ingredients:

- 3-1/2 T. Cornstarch
- 1/4 c. water



Bring to boil until clear.  
Cool completely.  
Add one-quart strawberries.  
Pour into baked 9" pie shell.  
Refrigerate until firm.  
Top with whipped cream.

***Mom loved this pie!!!***

---

### Raspberry Jell-O Pie

---

**Boil 2 minutes:**

2 T. cornstarch  
1 c. sugar  
1 1/2 c. water

Remove from heat and add 1 package Jell-O; stir until dissolved. Pour over 1-quart raspberries. Put in baked pie shell.

---

### Rhubarb Custard Pie

---

Unbaked pie shell

1 1/4 c. sugar  
2 T. Flour  
1/2 tsp. Nutmeg  
1/4 tsp. Salt  
1 T. Butter - softened  
2 Eggs  
3-1/2 c. rhubarb – cut in small pieces

Start with the pie shell. Fit pastry into pie pan; leaving strips for lattice across the top or for cutting into fancy shapes.

Combine sugar, flour, nutmeg, and softened butter – working as for pastry.

Beat eggs. Add dry ingredients together.

Turn into shell. Arrange top.

Bake in a hot oven - 450° for first 15 minutes.

Reduce to 325° for 30 minutes or until custard is set.

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### Cream Cheese Cherry Pie – Kate Russell

---

1 Graham Cracker Pie Crust (see following recipe)  
1 8oz. package cream cheese  
1 c. milk  
1 c. sour cream or plain yogurt

---

## ANNA'S COOKBOOK

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- 1 Package instant lemon or vanilla pudding
- 1 Can cherry pie filling for on top

### **Graham Cracker Pie Crust:**

- 20 Graham crackers
- 1/4 c. sugar
- 1/2 c. butter or oleo, melted
- 1 T. Water

Preheat oven to 350°.

Mix graham crackers crumbs and sugar in bowl.

Add butter; mix thoroughly. If desired, save 1/4 cup mixture for topping.

Then, add 1 T. Water, mix.

Press remaining mixture firmly and evenly against bottom and sides of pie pan.

Bake 10 minutes. Cool; fill.

---

### **Swedish Apple Pie**

---

Mix together:

- 3/4 c. sugar
- 1/2 c. flour
- 1/2 tsp. Baking powder
- Pinch of salt

Add:

- 1 Egg – slightly beaten
- 1/2 tsp. Vanilla
- 1/2 c. chopped nuts
- 1 c. chopped apple

Mix together and put in greased pie pan (8 or 9").

Bake 350° for 40 minutes.

---

### **Stir-N-Roll Mince Pie**

---

**Preheat** oven to 425°

**Mix** together:

- 2 c. sifted all-purpose flour
- 1-1/2 tsp. Salt

**Pour** into measuring cup (but don't stir):

- 1/2 c. Wesson oil
- 1/4 c. cold whole milk

Then pour all at once into flour.

**Stir** lightly until mixed. Round up dough; divide in halves.

Flatten each half slightly.

Place one half between 2 sheets of wax paper (12" square).

Roll out gently until circle reaches edge of paper.

Wipe table with damp cloth to keep wax paper from slipping.

**Peel** off top paper. If it cracks or breaks, mend without moistening by pressing edges together...or by pressing a patch over tear. Gently ease and fit into pie pan.

**Top Crust:** roll as above and place over your favorite *mincemeat filling*.

**Bake** in preheated 425° oven for about 40 minutes (until golden brown and juice begins to bubble through slits in crust).

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## Cakes

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### Angel Food Cake

---

1 1/2 c. egg whites

1 tsp. vanilla

1/2 tsp. salt

1 1/2 tsp. cream of tartar

2 1/2 T. cold water

Preheat oven to 300°

Beat water, cream of tartar, egg whites and salt till it holds peak; add vanilla.

Fold in 1 cup sugar and 1 cup flour (3/4 cup flour and 1/4 cup cocoa for chocolate cake).

Turn into ungreased tube pan. Bake 300° for first 1/2 hour and 325°. Invert pan until cake is cold, or about 1 hour.

*Mom used to cool her angel food cakes on top of a glass coke bottle.*

---

### Yellow Angel Food

---

Beat for 10 minutes:

1 1/2 c. sugar

4 egg yolks

1 tsp. vanilla

3 T. cold water

**Add:**

1/2 c. boiling water

**Sift 5 times:**

1 1/2 c. flour

1/2 tsp. baking powder

Preheat oven to 300°.

Fold in flour slowly. Beat into whipped egg whites.

Turn into ungreased tube pan. Bake for 1 hour at 300°. Invert pan until cake is cold, or about 1 hour.

---

### **Strawberry-Filled Angel Cake**

---

- 1 angel food cake mix or scratch
- 1 10 oz. box frozen strawberries
- 1 small pkg. strawberry gelatin
- 1 pt. whipping cream

Bake cake according to package directions; cool. Heat strawberries in saucepan over low heat; add strawberry gelatin. Stir until dissolved. Chill until partially set. Whip cream until stiff peaks form. Beat gelatin mixture into whipped cream gradually. Cut 1" layer crosswise from top of cake. Remove center of cake, leaving 1" wall around cake. Fill cake with whipped cream mixture, reserving 1 cup for frosting. Return 1" layer to top of cake. Frost the cake with the reserved whipped cream mixture. Chill for 2 hours before serving. Garnish with strawberries. Yield: 12 servings.

---

### **Grandma Keyser's Hickory Nut Cake – Penuche Frosting**

---

#### **Cake:**

- 2 c. sugar
- 2/3 c. butter
- 3 Eggs
- 1/8 tsp. Salt
- 2 tsp. Baking powder
- 2-1/2 c. all-purpose flour
- 1 c. milk
- 1 tsp. Vanilla extract
- 1 c. hickory nuts – chopped
- Hickory nut halves for garnish

#### **Penuche Frosting:**

- 1/2 c. butter
- 1 c. packed brown sugar
- 1/4 c. milk or cream
- 2 c. confectioners' sugar
- 1 tsp. Vanilla extract
- 1/2 c. chopped hickory nuts

Cream together sugar and butter for cake.

---

## ANNA'S COOKBOOK

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Add eggs; beat on medium speed of mixer for 2 minutes.  
Mix dry ingredients together lightly with fork.  
Add dry ingredients alternating with milk. Mix well.  
Stir in vanilla and nuts.  
Pour into greased and floured 13 x 9" pan.  
Bake at 325° for 45 – 50 minutes.  
Cake may be baked in 8" layer pans also.  
Cool.

Make frosting by melting butter in a medium saucepan.  
Add brown sugar; boil 2 minutes.  
Add milk; bring to boil.  
Remove from heat; cool to lukewarm.  
Beat in sugar and vanilla.  
Add 1/2 c. chopped hickory nuts  
Frost cake. Garnish with hickory nut halves.  
Yield: 16 servings

***This recipe's more than a recipe to us – it's a family tradition, three generations old.  
The frosting's a must-otherwise it's not the "true" cake!  
We had hickory trees on our farm, so getting enough nuts was easy. The problem was  
finding someone to crack and pick them.  
I have memories of dad gathering and drying the nuts on newspapers. When they  
were dry, he would crack them. Mom would pick the nutmeats out and bake this cake.***

***I absolutely love this cake!!! This was one of dad's favorites!!!***

---

### Creamy Rhubarb Cake

---

1 c. real butter	1/4 tsp. Salt
2 c. + 4 T. flour	1/2 tsp. almond extract
2-3/4 c. + 2 T. sugar	1 c. half and half
5 c. rhubarb – chopped	2 tsp. Vanilla
6 Eggs – separated (save whites)	1/2 c. nuts – opt.
1 tsp. cinnamon	1/3 c. coconut – opt.

Cut butter into 2 c. flour and 2 T. sugar.  
Press into bottom of 9x13x2" greased oblong pan.  
Bake at 350 ° for 10 minutes.  
Mix: rhubarb, egg yolks, 2 c. sugar, 4 T. flour, cinnamon, salt, Almond extract, and half and half.

Pour into baked crust. Bake 40 – 50 minutes.

Beat egg whites until foamy; gradually add the remaining sugar – 3/4 cup.

Beat until peaks form.

Add vanilla.

Spread the mixture on top of cake – sealing the edges.

Sprinkle nuts and coconut if desired.

Bake 10-15 minutes at 350°.

Serves 12

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### **Applesauce Fruitcake**

---

1-3/4 c. raisins  
1 c. pitted dated  
1 c. walnuts or pecans – chopped  
4 oz. candied lemon peel  
4 oz. candied orange peel  
3-1/2 c. all-purpose flour, divided  
3/4 c. shortening  
3 Eggs  
2 c. sugar  
2 tsp. Baking soda  
1 tsp. Salt  
1 tsp. Nutmeg  
1 tsp. Salt  
2 tsp. Cinnamon  
3/4 tsp. Cloves  
1-24 oz. jar applesauce

Combine first 5 ingredients in bowl.

Dredge well with 1/2 cup flour. Set aside

Beat shortening; gradually add sugar, beating well on medium speed.

Add eggs one at a time.

Combine remaining 3 cups of flour, salt, soda, and spices.

Add to creamed mixture, alternating with applesauce.

Stir in fruit.

Spoon batter into a greased tube pan.

Bake 325 ° for 1-1/2 hours or until cake is done.

Cool in pan 10 minutes.

Remove from pan and cool completely on wire rack.

Yield 1-10" cake.

---

### Big Fruit Cake

---

- 1 lb. Butter
- 1 Dozen eggs
- 1 Box light brown sugar
- 1 1/3 c. white sugar
- 5 c. flour – **Reserve 2 cups to mix with fruit**
  
- 2 tsp. Soda
- 2 tsp. Allspice
- 2 tsp. Cinnamon
- 2 tsp. Flavoring (rum, vanilla, etc.)
- Fruit and Nuts:
  - 4 Pkg. Pecans = 2 lb.
  - 2 Large (1 lb.) Candied red and green cherries
  - 2 Boxes white raisins
  - 1 to 2 boxes candied pineapple slices – for top – red, green, and yellow
  - 2 Boxes white raisins

Reserve 2 cups flour to mix with fruit  
Combine 2 cups flour with fruit, nuts, and raisins.  
Cream butter, sugar; add eggs.  
Add flour and spices.  
Add fruit mixture to batter.  
Line pans with wax paper.  
Bake at 250° for about 2 to 3 hours.

---

### Chocolate Mayonnaise Cake

---

Sift together:

- 2 c. flour
- 1 c. sugar
- 4 T. Cocoa
- 2 tsp. Soda

Add:

- 1 c. cold water
- 1 c. mayonnaise
- 2 tsp. Vanilla

Bake 375°; for 30 min.

---

**Old-Fashioned Cocoa Cake – Cocoa Fudge Frosting**

---

2/3 c. butter  
1-2/3 c. granulated sugar  
3 Eggs  
1/2 tsp. Vanilla  
2 c. all-purpose flour  
2/3 c. cocoa  
1-1/4 tsp. Baking soda  
1/4 tsp. Baking powder  
1 tsp. Salt  
1-1/3 c. water  
1/2 c. crushed peppermint candy or 3/4 tsp. Peppermint extract (optional)

Combine shortening, sugar, eggs, and vanilla. Beat on high speed of mixer for 3 minutes.

Combine flour, cocoa, soda, baking powder and salt; add to creamed mixture alternating with water.

Blend just until combined; add candy.

Pour into 2-9" greased and cocoa dusted pans.

Bake in preheated 350° oven for 30 – 35 minutes.

**Frost with Cocoa Fudge Frosting:**

1/2 c. butter  
1/2 c. cocoa  
3-2/3 c. (1 LB.) powdered sugar  
1/2 c. minus 1T. milk  
1 tsp. Vanilla  
1 T. crushed peppermint candy or 1/4 tsp. Extract

Melt butter in pan over medium heat; add cocoa.

Heat just until mixture begins to boil, stirring constantly.

Pour into small bowl.

Alternate adding sugar and milk, beating to spreading consistency.

Add vanilla and crushed peppermint candy (optional).

Frosts and fills an 8" or 9" cake.

---

**Glazed Apple Coffee Cake**

---

3/4 c. sugar, granulated  
3/4 c. cornmeal  
3/4 c. flour



2-1/2 tsp. Baking powder  
1/2 tsp. salt  
3/4 tsp. cinnamon  
2 T. Shortening  
1 Egg  
3/4 c. milk  
1-1/2 Apples, diced

Bake in greased 8' cake pan  
Bake in preheated 375° oven for 30 minutes.  
Remove from oven and glaze.

**Glaze:**

1/2 c. brown sugar  
2 T. Butter  
1 tsp. Cinnamon  
2 T. Flour

Bake 10 minutes.

---

### Old-Fashioned German Coffee Cake

---

2 Packages (5/8 oz. each) compressed yeast cake, crumbled  
1 T. sugar  
1/2 c. warm water (80° - 90°)  
1/3 c. shortening, melted  
1/2 c. sugar  
1 Egg beaten  
3-1/2 to 4 c. flour, divided  
1/2 c. warm milk (80° - 90°)

**Topping:**

1 c. all-purpose flour  
1/2 c. packed brown sugar  
1/2 c. sugar  
1/4 c. shortening  
2 tsp. Vanilla extract  
Pinch salt  
1 Quart (32 ounces) home canned, sliced peaches in syrup – drained

For Cake: Dissolve yeast and 1 T. sugar in water.  
Let stand 5 minutes.

In a large mixing bowl, combine shortening, sugar, and egg.  
Gradually mix in 2 cups flour, milk, and yeast mixture.  
Add enough remaining flour to form a soft dough.  
Turn out onto a floured surface and knead until smooth and elastic, about 6-8 minutes.  
Place dough in greased bowl, turning to grease top.  
Cover and let rise in a warm place until double, about 1 hour.  
Punch dough down.  
Divide in half and press each half into a greased 7 x 11" baking pan.  
Cover and let rise until doubled, about 1 hour.  
Combine all topping ingredients except peaches.  
Sprinkle over dough.  
Top with peach slices.  
Bake at 375° for 25-30 minutes or until golden brown.  
Yield: 2 coffee cakes.

*The peach topping was reserved for special occasions, like when company came.  
Usually, she simply sprinkled sugar and cinnamon on top.*

---

### Double Strawberry Cake

---

- 1 Package white or yellow cake mix
- 1 – 3 oz. pkg. Strawberry gelatin
- 1/2 c. water
- 3/4 c. cooking oil
- 4 Eggs
- 1/2 c. mashed strawberries

Combine cake mix, gelatin, water, and oil in large bowl of electric mixer.  
Beat until smooth.  
Add eggs, one at a time, beating well after each addition.  
Add berries and beat until well mixed.  
Divide batter among 3 greased and floured 8" layer cake pans.  
Bake 30 – 35 minutes at 350°  
Cool in pans on wire rack 10 minutes

#### **ICING:**

- 1/2 c. butter
- 1 lb. Package confectioners' sugar
- 1/2 c. mashed strawberries

Cream butter or margarine in small bowl of electric mixer  
Blend in sugar until smooth and creamy.  
Beat in strawberries.  
Use between layers and to frost cake.

Frosts one 8" triple-layer cake

---

**Dump Cake**

---

- 1 Can (20 oz.) crushed pineapple
- 1 Can (21 oz.) cherry pie filling
- 2 sticks margarine or butter
- 1/2 c. nuts
- 1 Box (18.25 oz.) cake mix

In a 9x13 inch pan mix cherries and pineapple. Sprinkle dry cake mix over pineapple and cherry mixture; stir until just combined. Then sprinkle walnuts over top. Drizzle top with melted butter or margarine.

Bake in a 350° F oven for 35 or 40 minutes or until golden brown.

---

**Gingerbread Squares With Warm Raisin Sauce**

---

- 1 1/4 c. all-purpose flour
- 2 tsp. Ground cinnamon
- 1 tsp. Ground ginger
- 1/2 tsp. Baking soda
- 1/8 tsp. Ground nutmeg
- 1/2 c. molasses
- 1/2 c. unsalted butter – melted
- 1/2 c. sugar
- 1/2 c. buttermilk
- 1 Large egg
- 1 T. Powdered sugar (optional)

Preheat oven to 325°.

Grease 8 x 8 x 2" metal baking pan.

Sift all-purpose flour, ground cinnamon, ginger, baking soda, and nutmeg into medium bowl.

Combine molasses, 1/2 cup sugar, melted butter, buttermilk, and large egg into large bowl.

Wisk to blend. Wisk in dry ingredients.

Pour batter into prepared baking pan.

Bake cake until tester inserted into center comes out clean. About 25 minutes.

Cool cake in pan on rack.

Cool completely if you are not serving this with the raisin sauce...and sift powdered sugar over cake.

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## ANNA'S COOKBOOK

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### **Raisin Sauce:**

Melt 2 T. Butter over low heat in heavy saucepan.

Blend in 2 T. Flour.

Remove from heat.

Stir in 2 cups apple cider and 1/2 cup seedless raisins.

Bring to boil, stirring constantly.

Boil 1 minute.

Remove from heat.... serve hot.

Mom used to make fresh whipped cream to spoon on top.

---

### **Paul Newman Cake**

---

Bake one chocolate cake.

Punch holes while still warm and pour 1 can of Eagle Brand Condensed milk over.

Let Cool.

Spread 1 jar caramel sauce over the top.

Spread Cool-Whip over the caramel.

Break up Heath bars – sprinkle over the top.

---

### **Posy Pot – Dirt Cake**

---

1 2 lb. Box Oreo cookies

2 Boxes instant chocolate pudding

12 oz. Cool whip

1-8 oz. cream cheese

1-8oz. package gummy worms

1 c. nuts – chopped

Crush cookies in food processor.

RESERVE 1 1/2 CUPS OR MORE.

Make pudding (a little less milk – 1 1/2 cups).

Put cream cheese with pudding.

Mix cool whip in pudding mixture (make it look marbled).

Mix crushed cookies into pudding mixture.

Put in pan 9lined on outside with foil)

Layer mixture, cookie crumbs, and worms.

Make sure you have enough crushed cookies for on top.

Stick a flower in the center.

Note: Can be put in flowerpot or Tupperware bowl.

---

**Pumpkin Roll**

---

3 eggs  
1 c. sugar  
2/3 c. canned pumpkin  
1 tsp. lemon juice  
3/4 c. all-purpose flour  
1 tsp. baking powder  
2 tsp. cinnamon  
1/2 tsp. nutmeg  
1 tsp. ginger  
1/2 tsp. salt

Beat eggs 5 minutes; gradually beat in sugar.  
Stir in pumpkin and lemon juice.  
Sift flour, baking powder, spices, and salt together.  
Fold into pumpkin mixture.  
Spread onto greased and floured jellyroll pan.  
Bake in preheated 375° oven 15 minutes.

**Filling:**

2 c. confectioners' sugar  
8 oz. cream cheese  
1/4 c. butter, softened  
1 tsp. vanilla

Sprinkle a towel with some of the confectioners' sugar.  
When cake is removed from the oven, turn it out onto the towel and sprinkle with more of the sugar.  
Roll in towel and cool in freezer for 10 to 15 minutes.  
Combine remaining sugar and other ingredients and mix with a fork.  
Unroll cake and spread with the filling.  
Re-roll and wrap in wax paper.  
Store in refrigerator.

---

**Apple Cake**

---

Break 2 eggs over 4 Cups diced apples.

Add:

2 c. sugar  
1 tsp. Vanilla

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## ANNA'S COOKBOOK

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1/2 c. oil  
1 c. chopped nuts

Stir

Add:

2 c. flour  
3/4 tsp. Salt  
2 tsp. Cinnamon  
2 tsp. Baking soda

Mix well – batter will be stiff.  
Bake in greased 9 x 13" pan.  
Bake 325° for 1 hour.

---

### Holiday Cranberry Cake

---

*For those who think cranberries brighten up the Christmas menu!*

1-(18-1/2 oz.) pkg. Lemon cake mix  
1-(3 oz.) pkg. Cream cheese, softened  
3/4 c. milk  
4 Eggs  
1-1/4 c. ground cranberries  
1/2 c. ground walnuts  
1/4 c. granulated sugar

Blend cake mix, cream cheese, and milk; beat with mixer 2 minutes at medium speed.  
Add eggs; blend and beat for 2 additional minutes.  
Thoroughly combine cranberries, walnuts, and sugar, fold into cake batter.  
Pour into well-greased and floured 10" tube or Bundt pan.  
Bake in preheated 350° oven for 1 hour or until done.  
Cool 5 minutes. Remove from pan.  
Dust with confectioners' sugar if you wish.

---

### Punch Bowl Cake

---

Prepare one yellow cake mix.  
Add 2 tsp. Penzeys Pure vanilla Extract (Double-strength)  
Bake in two nine (9) inch round pans and let cool  
Mix two 6-oz. boxes vanilla pudding according to directions. I add 2 Penzeys  
Madagascar whole vanilla beans by cutting off the ends, split down the middle and  
scrap out the inner seed mass. Refrigerate.  
Dissolve one 6-oz. box strawberry Jell-O in 2 c. boiling water.

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## ANNA'S COOKBOOK

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Add: two 16- oz. packages frozen strawberries to Jell-O. Refrigerate.

In large punch bowl, layer one cake, then 1/2 strawberry Jell-O mixture, and then 1/2 pudding

Repeat cake, strawberries, and pudding.

Top with cool whip and sprinkle with nuts.

Refrigerate until time to serve.

Great for a crowd!!!

---

### Refrigerated Pistachio Cake

---

- 1 Box white cake mix
- 2 Boxes instant pistachio pudding
- 5 Eggs
- 1/2 c. water
- 1/2 c. oil
- 1/2 c. milk
- 3/4 c. chopped nuts

Mix all ingredients. Add nuts last.

Bake in well-greased and floured bunt pan.

Bake at 350° for 50 minutes.

Let cool one hour, then insert on plate.

#### Icing:

- 1 Box pistachio instant pudding
- 1 c. milk
- 9 oz. carton whipped topping.

Mix pudding and milk, add whipped topping.

Whip 10 minutes on light speed.

Can then refrigerate and top as served.

Or spread on cake and refrigerate.

Garnish with groundnuts.

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### Wacky Cake

---

- 2 c. sugar
- 3 c. flour
- 1 tsp. salt
- 1/2 c. cocoa
- 2 tsp. baking soda
- 2 T. vinegar

---

## ANNA'S COOKBOOK

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2 tsp. vanilla  
2/3 c. salad oil  
2 c. water

Sift into ungreased 9 x 13" pan the sugar, flour, salt, cocoa, and soda.  
Add vinegar, vanilla, oil, and water.  
Stir in pan until there are no lumps.  
Bake in preheated 350° oven for 35 minutes.  
Remove from oven and cool.

### **Frosting:**

3 T. flour  
1 c. milk  
2 sticks butter  
1 c. sugar  
1 tsp. vanilla

Cook the flour and milk together until thick, stirring constantly.  
Remove from heat and cool.  
Beat together butter, sugar, and vanilla.  
Add cooked and cooled flour mixture.  
Beat until creamy and of spreading consistency (mixture may appear to separate or curdle but continue to beat until it is smooth and creamy).  
Spread on cooled cake.

---

### **Cowboy Coffee Cake – Mrs. Wynn**

---

Combine (as for pie):

2 1/2 c. flour  
1/2 tsp. salt  
2 c. brown sugar  
2/3 c. shortening  
RESERVE 1/2 c. OF MIXTURE

Add and mix well:

2 tsp. baking powder  
1/2 tsp. soda  
1/2 tsp. Cinnamon  
1/2 tsp. Nutmeg

Add:



---

## ANNA'S COOKBOOK

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1 c. sour milk or light cream

2 Eggs - beaten

Pour into 2 - 8" square pans and sprinkle with reserved mixture

Sprinkle with cinnamon and nutmeg

Bake 375° for 25-30min.

---

# **ANNA'S COOKBOOK**

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*Miscellaneous*



Figure 16: George & Jeanne Orner with David, Mary Francis, & Bette Jeanne

## Miscellaneous

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### Apple-Scotch Cobbler

---

Syrup:

- 2 c. cold water
- 1 1/4 c. packed brown sugar
- 1 T. Cornstarch
- 1/8 tsp. Salt
- 2 T. Butter
- 1 tsp. Vanilla

Cobbler:

- 2 c. flour
- 1/4 c. sugar
- 1 T. Baking powder
- 1/3 c. shortening
- 3 c. chopped apples
- 1 c. milk
- 1/2 tsp. Vanilla

Sprinkle:

- 1 T. Granulated sugar
- 1/2 tsp. Cinnamon
- 1/2 c. chopped nuts
- 2 T. Butter

Syrup: In medium pan, combine water, sugar, cornstarch, and salt. Bring to boil and boil 2 minutes stirring occasionally. Remove from heat and add butter and vanilla. Pour into a 13 x 9-inch baking pan. Set aside

Cobbler: In medium bowl, combine flour, sugar, baking powder, and salt. Cut in shortening until it resembles coarse meal. Stir in apples. Add milk and vanilla. Stir until moistened. Drop by tablespoons over syrup. Sprinkle the cinnamon, sugar and nuts and dot with butter.

Bake 350°; for 50minutes

Serve with ice cream or whipped topping.

***Your dad pours on milk!***

---

**Grandma's Spice Cupcakes With Sour Cream Sauce**

---

- 1 c. butter
- 1 c. brown sugar
- 1 egg, unbeaten
- 1 c. buttermilk, or 1 c. sour milk (make by putting 1 T. white vinegar in a 1 c. measure and adding milk to make 1 c. and let stand for 5 minutes).
- 2 c. flour
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 tsp. cinnamon
- 1 tsp. ground nutmeg
- 1 tsp. ground cloves
- 1 c. raisins
- 1/2 c. chopped pecans (optional)

**Sour Cream Sauce:**

- 1 c. sour cream
- 1/3 c. packed brown sugar
- 1 tsp. pure vanilla extract
- Cinnamon sugar for sprinkling

Preheat oven to 350°. Makes 18 to 24 cupcakes.

Cream together the butter, brown sugar, and egg until light and fluffy.

Blend in the buttermilk.

In a separate bowl, sift together the dry ingredients (flour, baking soda, salt, and spices).

Add the dry ingredients to the bowl and stir until well mixed.

Fold in the raisins and nuts.

Fill cupcake papers to 2/3 full.

Bake at 350° for 15 to 20 minutes or until toothpick inserted comes out clean.

Mix all the sauce ingredients together until smooth and well blended.

Drizzle over cupcakes and then sprinkle with cinnamon sugar.

---

**Baked Peaches**

---

Preheat oven to 400°.

Wash and peel 6 peaches.

Halve fruit and remove pits.

Arrange fruit, hollow side up, in a shallow baking dish.

Combine 1/2 c boiling water, 1/4 c. sugar, and 2 tsp. Lemon juice.

Pour over fruit and sprinkle with 1 T. Brown sugar.

Bake, uncovered, until tender, approximately 30 minutes.

---

### Baked Apples

---

Wash 6 to 8 apples.

Halve apples and remove core.

Arrange apples, hollow side up or stack like saucers.

Combine 1/2 c boiling water, 1/4 c. sugar, and 2 tsp. Lemon juice.

Pour over fruit and sprinkle with 1 T. Brown sugar and cinnamon.

Bake at 400°, uncovered, until tender, approximately 30 minutes.

Sometimes with the apples mom would take shortcuts:

She would just stack the apples; put water in the bottom, squeeze lemon over the apples, and then sprinkle sugar and cinnamon over the top. You have to bake a bit longer.

---

### Baked Apples

---

Select firm apples such as Jonathan's, McIntosh, or Cortland.

Core 6 medium sized, tart apples and place in a baking dish.

Fill each cavity with 2 T. brown, granulated or maple sugar, dash of cinnamon and nutmeg, and 1/2 tsp. butter.

Cover bottom of pan with boiling water and bake, uncovered, in 375° to 400° oven for 30 to 40 minutes, or until apples are soft; baste occasionally with syrup in pan.

Serve hot or cold.

#### **Bake Covered:**

When apples are soft, remove apples from baking dish, boil syrup until thick and pour over apples.

Serve hot or cold.

***When we all gathered at the dinner table, I still remember the sweet and delicate taste of mom's apples. Whether we had baked apples, apple dumplings, rosy applesauce, or plain applesauce over toast and butter, apples were always a wonderful treat!!!***

---

### Baked Apples - Whole

---

4 Apples – cored

1/2 c. sugar

2 T. Flour

1 1/2 tsp. Cinnamon

1/4 c. melted butter

1/3 c. chopped walnuts

4 T. Water

Core apples and peel (optional)  
Combine sugar, flour, and cinnamon, mix well.  
Roll apples in melted butter, then in sugar mixture.  
Place in pan. Put on the nuts and raisins (optional).  
Add water.  
Bake 350° for 35 – 40 minutes.

***Mom loved Rome Beauty Apples for this recipe.***

---

### Red Cinnamon Applesauce

---

Simmer in a large saucepan until dissolved.  
3/4 c. sugar  
1/2 c. water  
1/4 c. Red Hots (Brach's red cinnamon candies)  
Add:  
5 – 6 c. peeled sliced apples

Peel apples; place pieces in a large saucepan.  
Stir in remaining ingredients.  
Cover and simmer gently about 15 to 20 minutes or until apples are mushy.

**Note: Mom usually cooked this without peeling the apples:  
*Leaving the skins on gives this applesauce more flavor and color. Mom called this  
"Rosy Applesauce."***

Wash the apples. Cut each apple into 6 wedges, skin, core, and all.  
Place pieces in large saucepan.  
Stir in remaining ingredients. Cook as above.  
Press entire mixture through a sieve or food mill.  
Discard peels and cores.

---

### Baked Quinces

---

Use ripe quinces, deep yellow in color; wash, pare, cut in halves, remove cores, and place, hollow side up, in buttered baking pan.  
Boil peelings and cores in water to cover for 20 minutes; drain liquid.  
Fill each half with 1/2 T. sugar, place 1 orange slice on top, pour 2 T. quince liquid over fruit and bake, covered, in a slow 300° oven for 3 hours, or until soft and a deep red.  
Remove cover, dust quickly with macaroon crumbs, dot with butter and brown quickly in a hot 400° oven for 5 minutes.  
Allow one quince per portion.

---

**Berries**

---

Spread berries on flat surface and remove soft moldy fruit; place in colander to wash; drain; stem and hull.

Sprinkle with granulated or powdered sugar; if fruit is sour, mix and let stand 1/2 to 1 hour before serving; add lemon juice to bland fruit for flavor and tartness.

Large perfect strawberries are sometimes served whole; wash but do not remove hulls; arrange 8 to 12 around a mound of powdered sugar.

If berries are stored overnight, pick over to remove soft berries but do not wash.

One-quart berries makes 4 to 5 portions.

---

**Cranberry Sauce**

---

1 lb. (4 C) cranberries

1-1/2 c. sugar

2 c. water

Pinch Salt

Pick over and wash cranberries in colander; drain.

Pace berries, sugar and water in deep saucepan and bring to a boil; cover and cook slowly about 10 minutes, or until skins are broken.

Skim and cool.

---

**Cranberry "Jelly"**

---

1 lb. cranberries

1 c. water

2 c. sugar

Pinch Salt

Pick over and wash the cranberries.

Cook them in water until they are soft, and the skins are broken.

Press through a strainer, add the sugar and salt, and mix well.

Without further cooking pour the mixture into molds, which have been rinsed in cold water.

Set aside to cool and stiffen.



---

### Rhubarb Sauce

---

Cut off leaves and stem end, and wash 1-pound rhubarb.

Peel old rhubarb stalks but do not peel young tender stalks, as the peels turns pink on cooking; cut in 1-inch pieces.

Add 1/2 c. water and 1/2 c. sugar, and simmer, covered 25 to 30 minutes or until tender. Adjust your sugar to the sweetness of the rhubarb.

Add a dash of cinnamon if desired.

***Mom always used 1cup of sugar to 4 cups of chopped rhubarb.***

---

### Stewed Rhubarb

---

3 c. rhubarb (about 1 1/2 lb.)

1 tsp. baking soda

1 c. sugar

Water

Cut the rhubarb into 1/2" pieces and put into a saucepan with just enough water to cover the bottom. Sprinkle with sugar and baking soda. Cook gently until tender.

Young rhubarb will cook in 5 to 7 minutes. Tougher, older stalks may require as long as 15 minutes.

***NOTE: Very good. Sweet. No acid tastes.***

---

### Dried Fruits

---

Dried fruits with tough skin are generally soaked in water 2 to 12 hours to PLUMP.

Before cooking use 3 to 4 cups water to each cup of fruit; if hot (not boiling) water is used, the fruit is plump in 2 to 3 hours. Fruits with thin skin and soft flesh need not be soaked.

Cook dried fruits slowly in the water in which they have been soaked; cover and simmer (do not boil), until fruit is plump and tender, adding sugar to taste when nearly done.

---

### Stewed Prunes

---

Simmer plump (refer to dried fruits recipe above) prunes 20 to 30 minutes, or until soft, adding sugar to taste when nearly done. A few drops of lemon juice or a piece of orange rind may be cooked with the fruit for flavor.

**Mom also cooked large partially plump or fancy prunes without cooking by:**

Wash well, cover with boiling water, and let stand, covered, in warm place 2 to 3 hour; they are plump and delicate; add sugar, if desired.

---

## ANNA'S COOKBOOK

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*Dad loved mom's prunes. You are not going to believe this!!! When mom and dad arrived in Tucson, Arizona, what do you think they had packed in their suitcases PRUNES!!! Huge bags of prunes!!!*

---

### Chocolate Cupcake Filling

---

Fill c. 2/3 full.

**Mix:**

- 1 – 8oz. Philadelphia Cream Cheese
- 1/3 c. sugar
- 1 Egg
- Dash salt
- 1 – 6oz. chocolate chips

Using a teaspoon, infuse mixture into center of cupcakes and bake as normal.

---

### Easy Penuche Icing

---

- 1/4 c. butter
- 1/2 c. brown sugar (packed)
- 2 tbs. milk
- 1 c. sifted confectioners' sugar

Melt butter in saucepan. Add brown sugar.  
Boil over low heat for 2-minute, stirring constantly.  
Stir in milk.  
Bring to boil, stirring constantly.  
Cool to lukewarm.  
Gradually add confectioners' sugar.  
Beat until thick enough to spread.  
If icing becomes too stiff, add a little hot water.

---

### Cream Cheese Frosting

---

- 1/3 c. cream cheese, room temperature
- 1/4 c. butter, room temperature
- 1 tsp. pure vanilla extract
- 2 c. powdered sugar

Blend all of the ingredients together until smooth. Drizzle over cupcakes or cakes.

---

## Buttercream Frosting

---

- 1 stick butter, room temperature
- 1 tsp. pure vanilla extract
- 1/4 tsp. pure almond extract
- 2 c. powdered sugar, sifted
- 2 T. milk

Cream the butter, vanilla, and almond extracts together on medium speed with an electric mixer.

Alternate adding powdered sugar and milk, mixing well on low speed after each addition.

---

## Brown Sugar Pudding

---

Syrup:

- 1 c. brown sugar
- 2 c. water
- 2 T. butter

Pudding:

- 1/2 c. sugar
- 1 c. flour
- 2 tsp. Baking powder
- 1/2 c. seeded raisins
- 1/2 c. water

Combine brown sugar and 2 c. water; boil 10 minutes.

Add butter to syrup.

Put syrup in 8 x 1-1/2" tall, buttered Pyrex baking dishes.

Combine remaining ingredients.

Pour onto syrup; DO NOT STIR.

Bake in preheated 400° oven for 25 minutes.

---

## Refrigerator Ice Cream

---

Custard:

- 1 Quart milk
- 2 c. sugar
- 1/3 c. flour
- 1/8 tsp. salt

Mix sugar, salt, and flour together.

Scald milk; add dry ingredients.

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## ANNA'S COOKBOOK

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Cook until thick over hot water, stirring constantly.

Chill in refrigerator.

Makes 5 c. of custard base.

This base may be frozen and used as needed.

### **Vanilla Ice Cream:**

1 c. custard base

1 tsp. Vanilla

1 c. whipping cream

1/2 Can condensed milk

Whip cream; fold in other ingredients.

Pour in tray and freeze, stirring once in a while.

Makes 1 pint.

For less rich ice cream: use 2 c. custard to 1 cup whipping cream.

---

### **Vanilla Ice Cream – 6 Quarts**

---

6 eggs

3 c. sugar

1 can Eagle Brand milk

3 T. vanilla

Dash salt

Milk – add enough milk to make a total of 6 quarts combined.

Beat everything well. Set in deep freeze about 14 hours. Remove and dump into a large bowl (the eagle Brand milk tends to settle). Mix well and return to freezer.

### **Chocolate Ice Cream:**

Mix cocoa with a little water to make a paste for chocolate ice cream.

---

### **Peach Custard**

---

6 T. sugar

3 T. cornstarch

2 Eggs, well beaten

3 c. milk

2 T. butter

2 tsp. Vanilla

2 c. dices, peeled fresh or canned peaches (frozen may be used)

1/2 c. flaked coconut

In saucepan mix sugar and cornstarch.

Stir in eggs and milk.

Stir constantly over low heat until mixture bubbles and thickens.

Stir in butter. Cool then stir in vanilla.

Fold in peaches and pour into a serving bowl.

Top with coconut.

Chill until ready to serve.

---

### **Peanut Butter, Bread And Raisin Pudding**

---

6 White bread slices

1/4 c. melted butter

1/3 c. peanut butter

4 Eggs

2 c. milk

1/4 c. sugar

1 c. raisins

1/2 tsp. Nutmeg

Cut bread into 1/2-inch cubes. Place cubes in 1-1/2-quart casserole.

In a bowl mix butter and peanut butter. Stir in eggs.

Add milk and sugar and beat until smooth.

Stir in raisins and nutmeg. Pour mixture over bread cubes.

Bake in a preheated 350° oven for 40 to 45 minutes or until puffed and brown.

Serve warm with sweetened whipped cream.

---

### **Bread Pudding With Caramel Sauce**

---

1 1-lb. loaf of stale French bread

1 quart milk

3 eggs, slightly beaten

2 c. granulated sugar

2 T. vanilla extract

1 c. seedless raisins

3 T. melted butter

Soak bread in milk, crush with hands until well mixed.

Add eggs, sugar, vanilla, and raisins. Stir well.

Pour melted butter in bottom of a 9x 13" pan. Pour in bread mixture.

Bake in 350° oven for about 40 minutes or until firm. Let cool.

Cut into squares. Place in individual dessert dishes.

When ready to serve, top with hot caramel sauce.

#### **Caramel Sauce:**

- 1 c. brown sugar
- 1 T. all-purpose flour
- 1/4 c. evaporated milk
- 1/4 c. butter
- 1/2 tsp. rum flavoring

Combine sugar and flour. Add milk and butter.

Cook in top of double boiler until thick.

Add rum flavoring.

Serve hot on top of bread pudding squares.

---

**Rice Pudding**

---

- 1 Qt. Milk
- 1/2 c. rice
- 1 T. flour
- 1 Egg
- 1/4 c. milk
- Sugar
- Salt

Put milk in top of a double boiler. Add rice to cold milk and cook until rice is tender.

Beat together the flour, egg, and milk. Stir this into the rice and cook until it thickens.

Stir in a little salt and add sugar to taste. Serve hot or cold.

---

**Baked Rice Pudding With Apples**

---

- 1/3 c. regular rice
- 1/3 c. sugar
- 1 Quart milk
- 1 c. raisins
- 1 tsp. Nutmeg
- 1 tsp. Vanilla
- 3 Apples, peeled, cored, and cut into thin slices
- 3 T. sugar
- 1/2 tsp. Cinnamon

In a 1-1/2-quart shallow casserole, mix rice, sugar, milk, raisins, nutmeg and vanilla.

Bake in a preheated 275° oven for 2 hours, stirring pudding every 30 minutes.

Remove from oven and top with apple slices.

Sprinkle apple slices with sugar mixed with cinnamon.

Raise oven temperature to 350°

Replace casserole in oven and bake another 30 minutes.

Serve warm topped with sweetened whipped cream or small scoops of vanilla ice cream.

## *Cookies & Candies*



**Figure 17: The Five Keyser Siblings**

# Cookies & Candy

## Cookies

---

### Pecan Tassies

---

#### Pastry:

- 1-3 oz. package Philadelphia Cream Cheese
- 1/2 c. butter
- 1 c. flour- sifted

Let cream cheese and butter soften to room temperature. Blend  
Stir in flour

#### Chill one hour.

Shape into 24 – 1-inch balls.

Place into tiny un-greased 1-3/4" muffin cups.

Press against side and bottom of cups.

#### Filling:

- 1 Egg
- 3/4 c. brown sugar
- 1 T. soft butter
- 1 tsp. Vanilla
- Dash of salt
- 2/3 c. coarsely broken pecans

Beat together egg, sugar, butter, vanilla, and salt; just till smooth.  
Add nuts.

Preheat oven to 325°. Bake for 25 minutes or till filling is set.  
Cool. Remove from pans.

---

### Sadie's Sugar Cookies – Sadie Sell

---

- 2 c. sugar
- 1 c. shortening
- 1 c. milk
- 2 eggs, beaten
- 4 tsp. baking powder



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## ANNA'S COOKBOOK

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2 tsp. soda  
2 tsp. vanilla extract  
6 to 8 c. flour

### **Let stand 1 hour before baking!**

Preheat oven to 375°.

Roll out into your favorite shapes and decorate with sugar.

When done, the cookies will spring back when lightly touched.

Do NOT over brown.

Frost when cooled if desired.

**Mom would make these cookies and put them in her big red tin! The grandchildren knew right where to find their favorite treat!**

---

### **Carol's Sugar Cookies**

---

1 c. butter, softened  
½ c. powdered sugar  
½ c. white sugar  
1 egg  
½ tsp. pure vanilla extract  
2 ¼ c. flour  
½ tsp. cream of tartar  
½ tsp. baking soda

Preheat oven to 375°. Sift sugars over the butter in a large bowl, cream together until fluffy. Add the egg and vanilla; mix well on low. Add the flour, cream of tartar, and baking soda; beat until the dough forms a ball. Shape the dough into 1-inch balls and flatten with a glass dipped in sugar. Sprinkle with colored sugars. Bake at 375° on an ungreased cookie sheet for 7 to 9 minutes.

Note: This is the easy way to make sugar cookies that melt in your mouth! I am too lazy to roll out Sadie's sugar cookies that mom always made.

---

### **No Bake Cookies**

---

Boil 1 full minute (no longer):

2 c. white sugar  
1/2 c. milk  
1/4 lb. butter (1 stick)  
3 T. unsweetened cocoa powder (½ c. cocoa)  
1 pinch salt

---

## ANNA'S COOKBOOK

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Add:

- 1/2 c. peanut butter
- 3 c. quick cooking oatmeal
- 1 tsp. vanilla extract

Mix sugar, cocoa, milk, butter, and salt in pan. On medium heat, bring to boil for 1 full minute. Remove from heat. Stir in vanilla extract, peanut butter, and oatmeal. Drop by teaspoon onto wax paper and let cool for 30 minutes. Enjoy!

---

### Frosted Pumpkin Cookies

---

Cream together:

- 1 c. shortening
- 1 c. pumpkin
- 1 c. sugar
- 1 Egg
- 1 tsp. Vanilla
- 1 c. raisins
- 1/2 c. chopped nuts

Add:

- 2 c. flour
- 1 tsp. Baking powder
- 1 tsp. Baking soda
- 1 tsp. Cinnamon
- 1/2 tsp. Salt

Bake 350° for 10 – 15 minutes.

**Frosting:**

- 3 T. Butter
- 4 T. Milk
- 1/2 c. brown sugar

Boil 2 minutes.

Remove from heat; let cool.

Add 1 c. powdered sugar.

---

### Pfeffernüsse

---

- 3/4 c. molasses
- 3/4 c. honey
- 3/4 c. shortening
- 4 c. flour

1 1/2 tsp. Baking powder  
1 tsp. Soda  
1 tsp. Salt  
1 tsp. Allspice  
1 tsp. Mace  
1/2 tsp. Pepper  
1/4 tsp. Anise seeds – crushed  
1 Egg – beaten

Sifted Powdered Sugar

Combine molasses and honey in medium saucepan.

Cook over low heat until thoroughly heated, stirring frequently.

Add: Shortening; stir until blended. Remove from heat and cool.

Combine: flour, soda, salt, and spices in large mixing bowl. Stir well.

Add egg to cooled molasses mixture.

Gradually add to flour mixture, until all ingredients are moistened.

Rest 15 minutes.

Shape into one-inch balls.

Place two inches apart on greased cookie sheet.

Bake at 350° for 10 minutes.

Remove from sheets and roll in powdered sugar.

Cool on wire racks.

Yield – 9 1/2 dozen.

---

**Pizzelles**

---

1 lb. oleo (melt)  
1 doz. eggs  
3 1/2 c. sugar  
2 T. anise oil (pharmacist-drug store)  
8 c. flour  
4 tsp. baking powder  
1/2 tsp. salt  
Anise seeds (optional)

Beat eggs, adding sugar gradually, beating after each addition. Beat until smooth. Add cooled melted margarine and anise oil. Sift flour and baking powder and add to egg mixture. Dough will be sticky enough to be dropped by spoon. Spray pizzelle iron with Pam. Place a heaping teaspoonful of batter in the center of each grid pattern to make full size Pizzelles. Bake until golden brown. Baking time is half a minute but may vary slightly with your personal preference for browning.

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## ANNA'S COOKBOOK

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### **Vanilla Pizzelles:**

Add 4 T. pure vanilla and omit anise oil and anise seeds

### **Chocolate Pizzelles:**

Add the following ingredients to those in recipe above. Sift with flour and add to egg mixture. Omit anise oil and anise seeds.

- 1 c. cocoa
- 1 c. sugar
- 1 tsp. baking powder

---

### **Raisin Filled Cookies – Florence Whipkey**

---

- 1 c. shortening
- 2 c. pure granulated sugar
- 2 Eggs – beaten
- 5 1/2 c. flour – approximately
- 1 tsp. Salt
- 4 tsp. Baking powder
  
- 1 tsp. Soda
- 1 c. milk
- 2 tsp. Vanilla

Mix all and refrigerate one-hour.

#### **Filling:**

- 2 c. ground raisins
- 1 c. sugar
- 1 c. water
- 2 T. Flour
- 1/2 c. chopped nuts

Cook until all water is consumed and thickened.

Add nuts last.

Bake 375° for 10-15 minutes.

We need to test baking times...no baking instructions.

---

### **Raisin-Filled Chocolate Chip Cookies**

---

- 1 c. butter or margarine, softened
- 3/4 c. firmly packed light brown sugar
- 3/4 c. granulated sugar
- 1 tsp. Vanilla extract

---

## ANNA'S COOKBOOK

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2 Eggs  
2/1/2 c. all-purpose flour  
1 tsp. Baking soda  
1/2 tsp. Salt  
2 c. raisins  
1 12 oz. package semisweet chocolate pieces

Preheat oven to 375°.

Beat butter, brown sugar, and granulated sugar in large bowl with electric mixer at high speed until creamy.

Add vanilla, eggs, and 1 tsp. Water; blend thoroughly.

By hand, stir in flour, baking soda and salt until well mixed.

Stir in raisins and chocolate pieces.

Using a teaspoon, spoon dough onto cookie sheets.

Bake 8 minutes or until cookies are lightly browned.

Transfer to wire rack to cool.

---

### Lemon Cracker Cookies

---

2-1/2 c. sugar  
1 c. Lard  
2 T. Bakers' Ammonia  
1 T. Oil of lemon  
2 Eggs  
2 T. Sweet milk  
1 Pint Sweet milk  
Flour to handle

Soak ammonia overnight in pint of milk.

Beat egg whites and yolks separately and add 2 T. milk to yolks.

Mix dough stiff and roll thin into 3" squares. Prick well with fork.

Prepare baking sheet by greasing or by lining with parchment paper.

Bake in a preheated 425° oven for 5 to 8 minutes.

#### **Bakers' Ammonia:**

Bakers' Ammonia is a leavening ingredient called for in many old-world recipes, especially those from Scandinavia. It is also called "hartshorn".

Unlike baking powder or soda, Bakers' Ammonia (ammonium carbonate) leaves no unpleasant alkaline off-flavor in baked goods. It is used for cookies, crackers and cream puff-type pastries, items that are small, thin, or porous. It is not used for cakes or other large items because the ammonia gas cannot evaporate from these items. You will

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## ANNA'S COOKBOOK

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notice an odor of ammonia while baking, but this will quickly dissipate, and the baked product will not have an odor or taste of ammonia.

Because Bakers' Ammonia tends to evaporate when exposed to air, it should be stored in a jar with a tight cover. It will not spoil but will "disappear" if not stored properly.

### To Order Bakers' Ammonia Link:

<http://www.cooksmarket.com/cgi-local/SoftCart.exe/online-store/scstore/p-IN0081.html?E+scstore>

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### Criss-Cross Raisin Cookies

---

1/2 c. oleo  
3/4 c. sugar  
1 Egg  
1/2 tsp. Lemon extract  
1-3/4 c. flour  
3/4 tsp. Cream of tartar  
3/4 tsp. Baking soda  
1/4 tsp. Salt  
1 c. raisins

Mix and make balls the size of walnuts and put 3" apart on un-greased pan.

Flatten with fork dipped in flour...make crisscross.

Bake at 400° for 8 – 10 minutes.

Transfer to wire rack and cool.

---

### Raisin Drop Cookies

---

1 c. brown sugar  
1/2 c. granulated sugar  
1/2 c. shortening  
2 eggs  
1/2 tsp. Baking soda  
1/2 tsp. Baking powder  
3 c. flour  
1 c. raisins or dates

Preheat oven to 375°

Cook the raisins in sufficient water to have left 1 cup of juice. Dissolve the baking soda in the juice. Sift the baking powder and flour together, mix ingredients and drop by teaspoonful on a greased cookie sheet. Bake at 375° for 8 to 12 minutes.

---

## Lucky Stars

---

1/4 c. butter  
1/4 c. sugar  
1 egg  
1 tsp. vanilla  
1/8 tsp. salt  
1 1/3 c. flour  
1 1/2 tsp. baking powder

### Nut Filling:

1 1/4 c. walnuts, chopped  
1/3 c. sugar  
2 T. water  
1 T. butter, melted  
1/8 tsp. salt  
1/8 tsp. maple flavoring

Cream butter and sugar, add egg, vanilla, salt; beat well. Combine flour, baking powder and add to creamed mixture.

Roll dough into 1/8" thickness on floured surface. Cut with 2 1/2" Star cookie cutter and place on an ungreased baking sheet. Place a lightly rounded 1/2 tsp. nut filling onto center of Star. Pinch points together so they stand upright, allowing filling to show through sides. Bake in a 350° preheated oven for 10 minutes or until lightly browned.

Yield: 2 dozen

---

## Sour Cream Cookies

---

3 c. flour  
1 c. sugar  
1 tsp. baking soda, scant  
1/2 tsp. salt  
1 tsp. nutmeg  
1/2 c. butter  
1/2 c. lard  
1 egg, beaten  
Cream

Mix as for pie dough. Add enough cream (canned milk may be used as a substitute) to make a soft dough. Roll dough into 1/8" thickness on a floured surface. Cut with cookie cutter and place on an ungreased baking sheet. Bake in a 375° preheated oven until lightly browned.

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## ANNA'S COOKBOOK

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### Nurnberger Cookies

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***FIRST PLACE WINNER in the Cookie Capers Contest went to Ruth Keyser with this cookie recipe! Way to go Ruth!!!***

1 c. honey  
3/4 c. brown sugar (packed)  
1 egg  
1 T. lemon juice  
1 tsp. grated lemon rind  
2 3/4 c. Gold Medal Flour, sifted  
1/2 tsp. baking soda  
1 tsp. cinnamon  
1/4 tsp. cloves  
1/2 tsp. allspice  
1/2 tsp. nutmeg  
1/3 c. citron, cut-up  
1/3 c. nuts, chopped

Preheat oven to 400 °

Chill dough overnight. Roll small amount at a time, keeping rest chilled.

Roll out 1/4" thick and cut with 2 1/2" cookie cutter. Place 1" apart on greased baking sheets. Don't forget to put nuts around the edges and a piece of citron in the middle before you bake the cookies. Bake 10 to 12 minutes. Bake until, when touched lightly, no imprint remains. While cookie bake, make glazing icing. Brush it over the cookies the minute they are out of the oven. Then quickly remove from baking sheet. Cool and store to mellow.

#### **Glazing Icing:**

Boil together 1 c. sugar, 1/2 c. water until first indication of a thread appears (230°). Remove from heat. Stir in 1/4 c. confectioners' sugar and brush hot icing thinly over cookies. When icing gets sugary, reheat slightly, adding a little water until clear again.

---

### Devil Dogs

---

1/2 c. Crisco  
1 c. sugar  
1 egg  
1/2 c. cocoa  
2 c. flour  
1 1/2 tsp. baking soda  
1/2 tsp. salt  
1 c. milk



1 tsp. vanilla

Preheat oven to 400°.

Cream shortening, sugar, and eggs; add cocoa. Sift flour, baking soda, and salt together; add alternately with milk and vanilla. Drop by teaspoonfuls into ungreased baking sheet. Bake for 8 to 10 minutes. Cool.

**Filling for Devil Dog:**

1/4 c. butter or oleo

1 1/3 c. confectioners' sugar

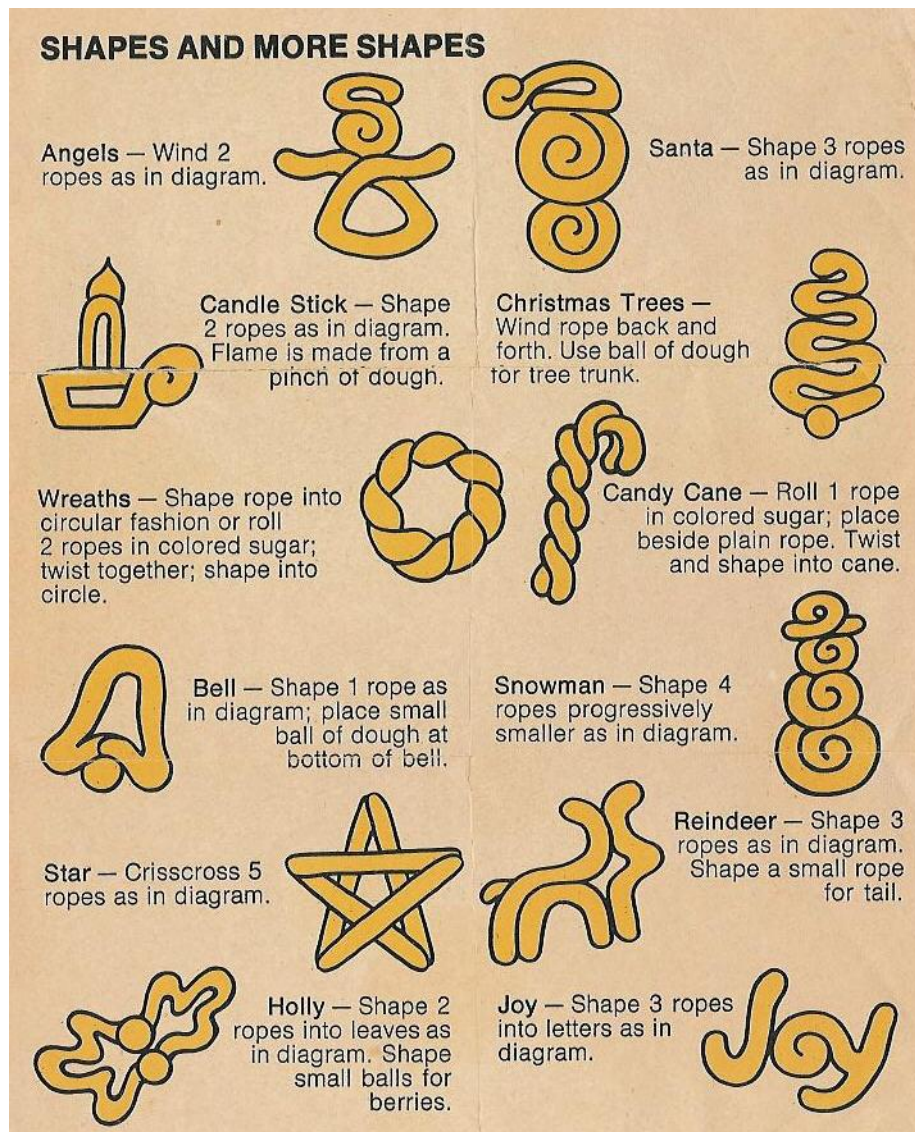
1/2 jar marshmallow crème

1/2 tsp. vanilla

Beat first three ingredients together until creamy; add vanilla and spread on cookies.

Cookies are very good with the white filling between the two layers!

Yield: 2 dozen



**Figure 18: Cookie dough shapes -Uses standard roll-out cookie dough recipe**

## *Candy*

---

### **Jersey Creams – Marble Slab**

---

- 4 lb. Pure Cane Sugar – 8 C
- 7 oz. Glucose – Karo
- 1 qt. Cream

When batch begins to boil, add 1 1/2 tsp. Cream of Tartar.

Cook to 238°, stirring constantly

Pour over damp, cold marble slab

When cool, add beaten whites of two eggs and 1 tsp. Vanilla

Work (paddle) until set

Sweat a few minutes (cover with a damp cloth)

Mold and dip into chocolate

1 lb. Chocolate coating

Or

Candy Coating

- 1/2 stick paraffin (comes 4 sticks to a box)
- 12 oz. chocolate chips

---

### **Oriental – Marble Slab**

---

For clusters, use 1 lb. Unsalted peanuts

- 2 1/2 lb. Pure Cane Sugar
- 1/2 tsp. Glycerin
- 6 drops Ascectic acid (pharmacy)  
(Or 54 drops vinegar (scant 1 tsp.)
- 1 Pint water

Cook to exactly 236°, stirring constantly

Pour on cold slab; let stand until cool

When cool, add beaten whites of two eggs and 1 1/2 tsp. Vanilla

Work (paddle) until set

Roll into balls and set

1 lb. Chocolate coating

Or

---

## ANNA'S COOKBOOK

---

### Candy Coating

- 1/2 stick paraffin (comes 4 sticks to a box)
- 12 oz. chocolate chips

---

### Peanut Brittle

---

- 1-1/2 lb. Sugar
- 3/4 lb. glucose (Karo)
- 2 oz. butter
- 3/4 lb. Peanuts (uncooked)
- 1 Heaping tsp. Soda
- 2/3 Pint water

Put sugar, glucose, and water; stir until it begins to boil.  
Cover and steam well.  
Put in thermometer; Cook to 260°  
Last, put in peanuts and butter.  
Boil until golden brown.  
Remove from heat; add soda and vanilla.  
Stir well and pour into greased dish.

---

### Peanut Brittle

---

- 2 c. sugar
- 1 c. white syrup
- 2 c. raw peanuts
- 2 T. butter
- 2 tsp. baking soda
- 1 tsp. vanilla

Bring 1/2 c. of water to a boil. Then add 2 cups of sugar and 1 cup white syrup. Stir until dissolved and boil until it spins a thread. Now add 2 cups raw peanuts and cook slowly over a low fire until it turns a golden brown. Take it from the fire and add 2 T. butter, 2 tsp. baking soda, and 1 tsp. vanilla. Stir quickly and spread on a cookie sheet.

---

### Peanut Brittle – Joanne Keyser

---

- 2 c. pure granulated sugar
- 1 c. white Karo corn syrup
- 1/2 c. water
- 1 c. butter or margarine
- 2 c. raw peanuts
- 1 tsp. baking soda

Heat sugar, Karo, and water in a 3-quart saucepan until sugar dissolves. When syrup boils, add butter. Stir often after 230°. Add nuts at 280°; stir constantly until hard crack stage (305°). Remove from heat. Quickly stir in baking soda, mixing well. Pour at once onto 2 buttered cookie sheets. Stretch then by lifting and pulling from edges with a fork. Loosen from pans as soon as possible. Break up.

***This is mom's favorite peanut brittle recipe. She loved the buttery taste. She said Joanne always made great peanut brittle!***

---

### **Panoche**

---

2 T. butter  
1/2 c. milk  
1 c. nuts  
1/8 tsp. Cream of Tarter  
2 c. brown sugar  
1/8 tsp. salt

Mix the sugar with the milk.  
Add cream of tartar, boil gently to a softball stage.  
Remove from heat. Add butter and salt.  
Cool and beat until mixture thickens.  
Add nuts; pour into buttered dish.

---

### **Cinnamon And Spearmint Candy – Marble Slab**

---

3-1/4 c. pure granulated sugar  
1 c. water  
1 c. Karo

Cook to 300°  
Pour out onto marble slab.  
Work until pliable.  
Cinnamon: 1 tsp. red food coloring and 3/4 tsp. Cinnamon oil.  
Spearmint: 1 tsp. green food coloring and 1 tsp. Spearmint oil.

---

### **Chocolate Peanuts**

---

Melt in a double boiler:  
1 lb. Candy Quick – white  
1 12-oz. pkg. semi-sweet chocolate chips

Stir in 2 cups roasted, unsalted Spanish peanuts or raisins. (If your peanuts are raw, slow roast them in a 250° oven before adding to chocolate mixture.) Drop by rounded teaspoonfuls onto waxed paper lined cookie sheets to cool.

---

**Caramel Walnuts**

---

- 1 c. brown sugar
- 1/2 c. white sugar
- 1/2 c. sour cream
- 1/4 tsp. salt

Cook until soft ball stage or 236° or until a small amount of mixture forms a soft ball when dropped into cold water. Remove from heat; add:

- 1 tsp. vanilla
- 2 1/2 to 3 c. walnuts, pecans, or other nuts.

Stir until well coated; spread onto wax paper lined cookie sheet to dry.

---

**Rum Balls**

---

- 3 c. vanilla wafers, rolled
- 1 c. powdered sugar
- 1 1/2 c. walnuts, chopped
- 1 1/2 T. cocoa
- 3 T. white Karo corn syrup
- 1/2 c. whiskey or rum

Mix ingredients together. Roll into small balls. Roll in powdered sugar. Store at least 24 hours to mellow flavors.

---

**Chocolate Caramel Candy**

---

- 1 Pkg. Kraft caramels
- 3 T. margarine
- 2 T. water
- 1 12-oz. pkg. Milk chocolate pieces.
- 2 T. shortening
- 1 c. walnut pieces

Melt chocolate pieces with shortening over water or in double boiler until smooth. Spread 1/2 of mixture into foil lined pan. Set in refrigerator. Melt caramels, margarine, and water; stir in walnuts. Pour over pan of chocolate. Wait 15 minutes and spread over remaining chocolate. (Keep first 1/2 chocolate mixture warm when melting caramels.)

---

**Caramel Candy**

---

- 1 Can evaporated milk
- 1 c. Karo
- 1/2 lb. butter

Cook all ingredients except vanilla to a firm ball stage or 246°. Remove from heat and add vanilla. Pout into a buttered 10" pan.

---

**Fantasy Fudge**

---

- 3 c. sugar
- 3/4 c. Parkay margarine
- 2/3 c. (6-oz. can) evaporated milk
- 2 6-oz. pkgs. semi-sweet chocolate pieces
- 2 c. (7-oz. jar) Kraft Marshmallow Crème
- 1 c. chopped nuts
- 1 tsp. vanilla

Combine sugar, margarine, and milk; bring to a rolling boil. Cook rapidly 5 minutes over medium heat, stirring constantly. (Mixture scorches easily.) Remove from heat; stir in chocolate pieces. Add marshmallow crème, nuts, and vanilla; beat until well blended. Pour into greased 13 x 9" pan. Cool; cut in squares.

---

**Carol's Peanut Butter Fudge**

---

- 2 lb. confectioner sugar
- 1 Can evaporated milk, regular size
- 1 stick butter

Boil to soft ball stage or until a small amount of mixture forms a soft ball when dropped into cold water (236°). Remove from heat and beat in:

- 18 oz. crunchy peanut butter
- 1 jar marshmallow crème
- 1 tsp. vanilla
- Nuts, optional

Turn at once into a buttered 13 x 9" pan; when firm, cut in squares.

---

**Peanut Butter Fudge – Soda Crackers**

---

**Boil 3 to 5 minutes:**

- 4 c. sugar
- 1 1/3 c. evaporated milk

Boil to the soft ball stage or until a small amount of mixture forms a soft ball when dropped into cold water (236°). Remove from heat and beat in:

- 1 c. peanut butter
- 60 Soda crackers – crumble crackers in hands
- 2 tsp. vanilla

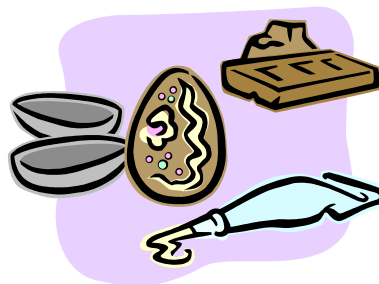
Pour into a buttered 8" square pan; when firm, cut in squares.

---

### Chocolate Easter Eggs

---

- 1 Stick oleo
- 2 boxes regular chocolate pudding
- 1/2 c. milk
- 1 tsp. vanilla
- 1 c. chopped nuts
- 1 lb. box powdered sugar



Melt oleo, add pudding, and mix with milk

Bring to boil while stirring

Set aside, add vanilla, nuts, and sugar – if not firm enough, add more sugar

Make 5 or 6 eggs - molded in hands

Refrigerate for 15 – 20 minutes

Melt KING size Hershey Bar in double boiler

Grease your wax paper

Dip in Chocolate

---

### Divinity Easter Eggs

---

- 2 c. Pure Cane Sugar
- 2 T. Dark Karo
- 1 c. cream or half and half

Cook to 240° - NOT over, stirring constantly

Pour out to cool on buttered platter

Beat first; then when cool knead

Cut up 6 squeeze dried cherries and chopped nuts

Knead in cherries and nuts – if it gets too hard, work in hands

Melt KING size Hershey Bar in double boiler – sweet or semi-sweet

Grease your wax paper

Dip in Chocolate



---

**Caramel Corn**

---

- 1 c. oleo (margarine)
- 2 c. brown sugar
- 1/2 c. white Karo
- 1 tsp. Salt
- 3 tsp. Baking soda
- 1 tsp. Vanilla
- 6 qt. popped corn
- 2 c. nuts

Put the popped corn in a large roasting pan after popping.

In large skillet, melt oleo, brown sugar, Karo, and salt.

Bring to a boil, stirring constantly.

Boil 5 minutes.

Add baking soda, and vanilla.

Pour over popped corn; add nuts. Mix well.

Bake at 250° for 45 minutes – stirring every 15 minutes.

Remove, let cool, and break apart.

*This & That*



Figure 19: Louis & Neva Salasek

## This & That

---

### Thanksgiving Gravy – Ben Rice

---

1 c. milk or cream  
1 c. turkey broth  
1 c. potato water, save from boiled potatoes  
4 T. butter, salted  
4 to 6 T. flour  
Salt and pepper

Melt butter in heavy saucepan. Slowly stir flour into melted butter making a roux. Cook the roux mixture over low heat for 3 to 5 minutes till lightly browned. This removes the raw flavor of the flour. Once browned, slowly add the liquids to the roux; stirring frequently to avoid lumps. Add salt and pepper to your taste.

**Note:** We start with a double or triple batch for Thanksgiving!

---

### Pan Gravy – Basic Chicken Or Turkey

---

4 T. fat from poultry pan drippings or unsalted butter  
3 T. All-purpose flour  
2 c. liquid from turkey or chicken  
Salt and pepper to taste

Remove turkey from the roasting pan.  
Pour off the juices from the pan into a large glass-measuring cup.  
Let cool until fat rises to the surface.

Meanwhile, pour 1/4 c. of stock into roasting pan and, over low heat on the stovetop burner, stir to loosen the flavor-packed browned bits from the bottom of the pan. This may look like the “before” in a detergent commercial, but those brown bits are what give the gravy flavor.

Keeping the pan on the burner, over medium heat, and continually stirring – gradually add the stock. Stir constantly until smooth!!!

Mom sometimes added sage or poultry seasoning, salt, pepper, and butter.  
Simmer, stirring occasionally, for at least 10 minutes to develop flavors.  
Put the gravy in the gravy bowl.

---

### Sour Cream Gravy

---

4 T. Fat from roasting pan or butter  
3 T. Flour

2 c. pan juices  
1/2 c. sour cream  
1/2 tsp. Salt  
1/4 tsp. Pepper

***Mom always used to have sour cream on hand on the farm. She made the gravy as above then added sour cream at the end...it was awesome.***

---

### **Milk In Cookery**

---

Pasteurizing and boiling destroy the lactic acid bacteria normally present in milk, and pathogenic or disease-producing bacteria.

The scum that forms on heated milk consists of coagulated protein, fats, and salts. If heated, covered, the scum is less likely to form.

Because of the nutriment it contains, the scum should be beaten into the milk and not discarded.

When it is necessary to scald milk, the milk should be heated, covered, over boiling water where it requires no watching and cannot actually boil or scorch.

Souring of milk is due to the action of lactic acid bacteria on milk and when much acid is present in the casein is precipitated and the milk will curdle.

---

### **Cottage Cheese – Sour Milk**

---

Use sour or clabbered whole milk or use buttermilk.

Heat slowly until lukewarm (95°) and casein begins to coagulate (refer to Milk in Cookery).

Let stand in warm place a few minutes for curd to collect before turning mass into cheesecloth-lined strainer.

Drain thoroughly and if milk is very sour, pour cold water over curd; bring ends of cloth together and hang until all whey is removed.

Moisten with cream and season with salt.

One quart makes 1 C.

Mom used her dairy thermometer when heating the sour milk. The dairy thermometer has marked stages to guide you in making cottage cheese and dairy products. Mom almost always used sour milk.

***Mom served this by adding cream, salt, pepper, minced onion, or chives.***

---

### **Cottage Cheese – Sweet Milk**

---

To make cottage cheese from sweet milk, heat milk to lukewarm, then stir in Junket (also called Rennet-see Rennet purchasing link), powdered and dissolved in small

---

## ANNA'S COOKBOOK

---

amount of milk, using 1 tablet to 1-quart milk; and let stand in warm place until set.

Break curd and drain.

Drain thoroughly and if milk is very sour, pour cold water over curd; bring ends of cloth together and hang until all whey is removed.

Moisten with cream and season with salt.

One quart makes 1 C.

Junket is a commercial form of rennet that can be found very easily. It should be in most any grocery store next to the Jell-O. [Rennet Tablets](#) can be purchased online. Some old-fashioned recipes call for them to set milk desserts.

### Link:

<http://www.hometownfavorites.com/shop/search.asp>

---

## Make Your Own Sour Cream

---

¼ c. water

1 c. cottage cheese, small curd

1 tsp. lemon juice

½ tsp. salt

Combine water and cottage cheese in blender and blend on high for 20 seconds. Add the lemon juice and salt, blend a few seconds. Chill.

---

## Noodles

---

1 c. flour

1 egg

1/2 eggshell of water

Salt

Mix flour and egg with pastry blender till mealy.

Add water.

Roll onto lightly floured surface.

Cut with noodle cutter or into desired shape.

May be used fresh or air-dried for later use.

This is how mom made noodles! Short and to the point!

---

## Hard Cooked Eggs - John

---

### Cold Water Start:

To prevent cracking during cooking, prick the larger end of the egg with a pin. This provides an escape hatch for the air trapped there.

---

## ANNA'S COOKBOOK

---

Place eggs in a deep clean saucepan in a single layer. Pour in enough cold water to cover eggs by 1 inch.

Set saucepan over medium heat and bring to boil, boil for 5 minutes.

Immediately remove the saucepan from the heat and let the eggs rest for 15 minutes in the hot water. Run cold water over eggs to handle.

Place the eggs in a bowl of ice water for 10 to 15 minutes to cool, and then refrigerate.

---

### No Mayo Deviled Eggs - John

---

12 hard-boiled eggs

4 ½ tsp. vinegar

¾ tsp. dry mustard

3/8 tsp. pepper

1 ½ sugar

4 ½ tsp. butter, melted

¾ tsp. Worcestershire sauce

¾ tsp. salt

Halve eggs and arrange egg whites on serving platter. In a bowl, mash yolks well with a fork. Add remaining ingredients except paprika; mix well. Spoon yolk mixture into egg whites. Sprinkle with paprika. Chill.

---

### Deviled Eggs

---

6 hard-boiled cooked eggs

1/2 tsp. salt

1/4 tsp. pepper

1/2 tsp. dry mustard

About 3 T. salad dressing, vinegar, or cream (enough to moisten)

Cut hard-boiled eggs in halves. Slip out yolk.

Mash with fork. Mix in rest of ingredients.

Refill whites with egg yolk mixture, heaping it up lightly.

---

### Deviled Eggs With Dill Pickle

---

12 hard-boiled eggs

3 T. Dijon mustard or regular mustard

1 small dill pickle, finely diced

1 T. fresh flat leaf parsley, finely chopped

5 T. mayonnaise  
Salt and ground black pepper  
Sweet paprika for sprinkling  
Chopped fresh flat leaf parsley for sprinkling

Peel the eggs and cut them in half lengthwise. Remove the yolks and place in a bowl. Arrange the whites, cut side up, on a plate.

Combine the mustard, pickle, parsley, and mayonnaise. You can use your mixer or blender. Add the egg yolks either mashed by hand or about 6 pulses on blender. Season with salt and pepper. Combine all ingredients and mix by hand or 6 pulses in your blender until mixture is smooth

Carefully spoon a small mound of the yolk mixture back into each egg white. Sprinkle with paprika and parsley.

---

### Pickled Red Beets And Eggs

---

1 qt. home canned pickled beets or:  
Drain juice from 1 can (16 oz.) sliced beets  
Add water to make 1 c.  
Add 1 c. vinegar  
1 ½ to 2 c. sugar  
1 stick cinnamon

Bring to boil. Pour over beets.  
Marinate several hours or overnight in refrigerator.  
Add peeled, hard-boiled eggs.  
Marinate eggs till beet red.

***After finding the eggs on Easter morning, we used to peel the cracked eggs and mom would add them to the crock that was already pickling eggs and beets. We all loved them. This was one of our Easter traditions!!! Fresh Hot Cross Buns was the other one!!!***

---

### Carol's Pickled Eggs And Beets

---

1 lb. red beets (trim stems to 1" and leave roots on)  
1 c. apple cider vinegar  
1 c. granulated sugar (1/2 c. for tart beets)  
1/2 tsp. whole black peppercorns  
1/8 tsp. pickling spice  
6 large, hard-boiled eggs, peeled



---

## ANNA'S COOKBOOK

---

- 1 small yellow onion, peeled, and sliced
- 2 cloves garlic, peeled, and smashed
- Fresh dill sprigs, garnish
- Sliced French bread, as an accompaniment

Preheat the oven to 350° F.

Wrap the beets tightly in aluminum foil and roast until tender, 1 to 1 1/2 hours.

Remove from the oven. When cool, slip the skins from the beets and cut into eighths.

In saucepan, combine the vinegar, sugar, peppercorns, and pickling spice. Bring to a boil and cook, stirring occasionally, until sugar dissolves. Remove from the heat and let sit for 2 hours for the flavors to develop. Add the eggs, onion, garlic, and beets and turn to coat evenly. Cover tightly and refrigerate, turning occasionally, until the eggs are a deep pink color, at least 8 hours and up to 24 hours.

To serve, remove the eggs, beets, and onions from the marinade and arrange on a platter. Garnish with sprigs of dill and serve with sliced French bread.

---

### Coating For Baked Chicken

---

- 1/3 c. powdered milk
- 2 tsp. Chicken bouillon
- 1 tsp. Garlic powder
- 1 tsp. Paprika

---

### Hollandaise Sauce – Microwave

---

*Quick as a wink in the microwave! Be sure the butter is just melted-NOT bubbly hot!!*

- 3 Egg yolks
- 2 T. lemon juice
- 1/4 tsp. Salt
- 1/8 tsp. Paprika
- Dash cayenne or hot pepper sauce
- 1/2 c. butter

In a 2-cup liquid measure or small microwaveable bowl combine egg yolks, lemon juice, salt, paprika, and cayenne.

Microwave butter on Full Power about 1 minute, **just until melted**. If butter bubbles, it is too hot--allow to cool for a bit.

Stir yolks vigorously while adding butter in a very thin stream.

Microwave on Full Power 45 seconds to 1 minute, stirring vigorously every 15 seconds.

---

### Salad Dressing

---

- 1 c. sugar

---

## ANNA'S COOKBOOK

---

- 1 c. oil
- 1/2 c. vinegar
- 1/2 c. catsup
- 2 tsp. Salt
- 2 tsp. Paprika
- 2 tsp. Lemon juice
- 1 Small onion – cut fine

Blend altogether. Refrigerate.

---

### Sweet & Sour Salad Dressing

---

- 1 Small onion – finely diced
- 1 tsp. Prepared mustard
- 1 tsp. salt
- 1 tsp. Celery seed
- 1 c. oil
- 1/3 c. vinegar
- 2/3 c. sugar

Combine all ingredients and mix well. Refrigerate.

---

### Barbeque Sauce

---

- 1/2 c. chopped celery
- 3 T. chopped onion
- 3 T. chopped green pepper
- 1 c. catsup
- 1/4 c. lemon juice
- 1/4 c. water
- 1 T. Worcestershire sauce
- 1/4 c. sugar

Cook a few minutes.

## *Canning*



**Figure 20: Lawrence (Pud) & Ruth Shepherd – Larry, Nancy, Ronald, Donald, Gerry & Terry**

# Canning

---

## Apple Butter With The Old-Fashioned Taste (Oven- Roasted)

---

20 c. Black Arkansas Applesauce  
½ gallon apple cider vinegar reduced to 1 cup  
3 c. apple cider vinegar (Heinz)  
7+ c. brown sugar (packed)  
1 tsp. Penzeys baking spice  
6 TB Penzeys Vietnamese Cinnamon

Instructions:

Cut, peel, and quarter apples...cut out seeds.

Cook apples (in large pan) in 2 cups water till tender. If the apples are peeled, no need to run through colander.

Let cider boil until it cooks down to 1 cup.

Once apples are tender, combine with reduced cider and pour in large enameled roasting pan. Add sugar and spices to mixture.

Let mixture simmer in oven at 360° for 6 hours...until mixture is cooked down and is thick and mushy. Stir thoroughly every half hour.

Continue simmering at 350° for 2 hours or until thick, stirring every half hour.

To test, pour small amount onto cold plate. If no liquid oozes around edge, apple butter is cooked.

Pour into hot, sterilized jars: adjusting lids and process in a boiling water bath (212°) for 10 minutes.

Remove jars and complete seals.

*Talk about good smells in your house!!*

Delicious on hot biscuits and rolls or toast Love to serve on Thanksgiving!

---

## Tomato Relish - Uncooked

---

2 lb. tomatoes, quartered  
2 medium green pepper, sliced  
2 medium onions, minced  
2 cucumbers, sliced  
2 tsp. salt  
sp. dry mustard  
1 tsp. celery seeds  
1/4 c. vinegar  
1/4 c. salad oil

Chop tomatoes, green peppers, onions, and cucumbers. Drain for a few minutes.  
Add salt, mustard, celery seeds, vinegar, and oil. Mix.  
Refrigerate several hours.  
Makes 1 quart.

---

### Corn Salad

---

1 Quart white vinegar  
1 1/2 c. sugar  
1 T. dry mustard  
1 1/2 T. mustard seed  
1 T. salt  
1 T. celery seed  
3/4 c. water  
1/4 tsp. turmeric  
18 ears corn  
1 c. red pepper, chopped  
1 c. green pepper, chopped  
1 c. celery  
1 1/2 c. onions, chopped  
2 c. cabbage, grated

Cut corn from cob, but do not scrape the ear; mix with the onions, peppers, and cabbage, and add remaining ingredients. Cook slowly 1 hour, stirring occasionally. Canned kernel corn may be substituted for ear corn; use 9 cups drained and proceed as for fresh corn.

**To Preserve:**

Turn into hot sterilized jars and seal at once.  
Yield: 8 half-pint jars

---

### Apple Pie Filling

---

Fill a bowl with water  
Add 2 T. salt.  
Slice apples for pies - 8 or 9 quart

Mix together the following:

5 c. sugar  
1 c. cornstarch  
1 tsp. Cinnamon  
1/2 tsp. Nutmeg

---

## **ANNA'S COOKBOOK**

---

11 c. water

Cook until mixture thickens.

Add sliced apples.

Put in sterilized jars

Cold pack for 20 minutes.

---

### **Stove-Top Apple Butter**

---

6 to 7 pounds cooking apples – unpeeled, cored, and quartered

3 c. water

3-1/2 c. pure cane sugar

1 tsp. Cinnamon

1 Stick cinnamon (about 4 inches)

In a 6- to 8 Qt. heavy kettle, bring apples and water to a boil.

Reduce heat and simmer until apples are tender.

Press cooked apples through a colander or food mill.

Discard peels.

Return pureed apples to the kettle.

Stir in remaining ingredients.

Simmer uncovered, stirring frequently, until the consistency is very thick, and the color is dark brown, about 8 hours.

Freeze in containers or preserve using your favorite method.

Yield: 4-6 C.

---

### **Apple Butter In Copper Kettle**

---

6 Bushels of apples

60 lb. Sugar

4 Cinnamon sticks

A slice of Lemon

About 9 hours of constant stirring to make 18 gallon of apple butter – about a year's supply!

Simmered in a big copper kettle over a fire of burning hedge wood.

---

### **Strawberry Freezer Jam- Microwave Oven**

---

2 c. (1 pint) fresh strawberries – washed and hulled

1 1/2 c. sugar

2 tsp. Powdered fruit pectin

Mash strawberries well – can use a fork or food processor

Place mashed strawberries in a 2-quart glass measure.

---

## ANNA'S COOKBOOK

---

Stir in sugar and pectin thoroughly.

Cook on high, uncovered, for 10 to 12 minutes or until mixture is slightly thickened.

It will thicken more as it cools.

Pour into glasses.

Store in the refrigerator.

Makes 8 to 10 ounces of jam.

---

### Canned Pickled Beets

---

5 LB whole, small beets, washed water

3 c. vinegar

3 c. sugar

Salt/pepper

Sterilized pint jars

Wash canning jars in warm soapy water. Be sure to check for chips or cracks.

Wash red beets with 2 washings to be sure all dirt is removed from skins.

Put in large pan and bring to boil till beets are fork tender, depending on size. I leave roots and 2" trimmed stems on the beets until after I have boiled them. This will retain the beets color.

Pour off water and let cool.

When cool, Trim away roots and stems. Peel and slice.

In a saucepan, bring vinegar, sugar, salt, and pepper to a boil. Add the beets and simmer 10 – 15 minutes.

Place beets in hot sterilized jars and pour syrup over, leaving ½" air space at top. Seal.

Process in a boiling water-bath for 30 minutes.

Yields 4 – 5 pints

Variation: Adjust equal amounts of vinegar and sugar for the beets that are ready!



Figure 21: Christmas Present

---

### Canned White Potatoes

---

Potatoes

Salt

Wash potatoes with 2 washings to be sure all dirt is removed from skins.

Put in large pan and bring to boil for 15 to 20 minutes.

Pour off water and let cool.

When cool, remove skins.

Wash canning jars in warm soapy water. Be sure to check for chips or cracks.

---

## ANNA'S COOKBOOK

---

Pack potatoes in quart jars within 1" from top. Add cold water to cover.  
Add salt when ready to process. Place lids on jars and tighten.  
Place in a large kettle and cover with cold water. Bring to full boil for about 15 minutes.  
Remove from water and seal by turning upside down.  
Store in a cool, dark place.

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### Mustard Pickles - Crock

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1 Gallon vinegar  
1 c. salt  
1 c. brown sugar  
1 c. Coleman's Mustard  
1 T. Saccharine  
Horseradish (optional)

Scrub cucumbers well and slit to within 1" of end, but don't cut in half. Mix vinegar, sugar, salt, saccharine and mustard. Put cucumbers in a crock and pour vinegar mixture over them. Cover with a plate to keep pickles under the liquid. Let sit in a basement or other cool place for two or three weeks.

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### Mustard Pickles – Esther Dennis

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1 gallon vinegar (3 Qt. Vinegar and 1 Qt. Water)  
1 c. salt  
1 c. Coleman's dry mustard  
1/4 tsp. Alum  
1 Pkg. Saccharine  
1 Garlic

Bring to boil.  
Sterilized your jars and keep hot.  
Put 1 clove garlic in bottom of each jar.  
Pack cold small or sliced cucumbers into jars.  
Pour hot liquid into jars that are filled with cucumbers slices.

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### Dill Pickles – Esther Dennis

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1 c. vinegar  
2 c. water  
1 T. Salt  
1/2 Tsp. Alum  
Horseradish



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## ANNA'S COOKBOOK

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Scrub cucumbers and put in sterile jars.

Boil vinegar, water, salt, alum, and horseradish and pour over cucumbers.

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### Bread And Butter Pickles – Joanne Keyser

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12 Cucumbers  
6 Onions  
2 c. sugar  
1 tsp. Ginger  
1 tsp. Turmeric  
1/2 tsp. Black pepper  
1 tsp. Cornstarch  
2 tsp. Celery seeds  
2 tsp. Mustard seeds  
2 c. vinegar

Wash, peel, and slice cukes and onions; soak in 1/2 cup salt for 2 hours.

Bring sugar, cornstarch, spices, and vinegar to boil; boil for 1 minute.

Add cukes and onions, and heat thoroughly.

Pack in hot, sterile jars while hot.

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### 14 Day Pickles

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300 Pickles (small or pickle size cucumbers)

3 c. salt dissolved in boiling water; let stand 1 week.

Drain the brine and wash thoroughly.

Thin cover with 2 gallons boiling water with 4 T. alum added; let stand 24 hours.

Pour off water; thin cover with 2 gallons clear boiling water for another 24 hours. Drain and cut.

Dissolve 10 pints vinegar, 20 cups sugar, 4 oz. Kasha buds, 1 oz. celery seed.

Pour mixture over drained and cut pickles; let stand 24 hours.

Drain and add 1 cup sugar and heat same vinegar, let stand another 24 hours.

Drain again; add 1 cup sugar again. Heat and seal.

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### 7 Day Sliced Pickles

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2 doz. large pickles (cucumbers), sliced on slaw-cutter.

Soak in salt that carries an egg. Stir every day for 7 days and drain.

Cook 10 minutes in water with alum (amount equals the size of an egg); drain.

Cook 30 minutes in water, 1 tsp. ginger; boil slowly.

1 Quart vinegar, 1 pint water, 3 lb. granulated sugar, 1 T. celery seed, 1 T. salt in bag, 1 tsp. cinnamon, 1 tsp. allspice, and 1 tsp. cloves.

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## ANNA'S COOKBOOK

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### Pepper Butter

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36 peppers – hot and medium  
1 qt. mustard  
1 quart cider vinegar  
1 T. salt  
6 c. sugar

Bring to boil; add 1 1/2 c. flour mixed with water. Bring to boil again.  
Hot process for 5 minutes.

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### Pepper Relish

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24 peppers, yellow, red, and green  
12 onions  
12 tomatoes, green

Grind peppers and onions. Pour boiling water onto mixture; let sit 5 minutes. Drain.  
Grind tomatoes. Mix together and put into hot sterile jars.

#### **Cook 30 minutes:**

3 T salt  
3 c. sugar  
3 c. vinegar  
Celery seed

Pour over pepper mixture in jars. Hot process for 5 minutes.  
Yield: 7 pints.

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### Sauerkraut – Crock

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2 tsp. Salt to 1-quart cabbage.  
1 lb. Salt to 40 lb. Cabbage.

Shred cabbage and put in crock.  
Add salt.  
Mix until the juices flow.  
Cover with lid.

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### Grape Juice

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10 lb. Grapes in sack.  
1 Gallon water  
1 1/2 lb. Sugar

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## ANNA'S COOKBOOK

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### Grape Wine

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- 50 Gallon drum
- 2 lb. Sugar to 1-gallon water (about 100 pounds)
- 3 Bushel grapes
- 48 Gallons water

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### Cucumber Relish

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- 1 Peck cucumbers
- 6 Onions
- 3 c. sugar
- 1/3 c. salt

Grind cucumbers, onions and soak in salt for 1 hour.

- 1 T. celery seed
- 2 T. mustard
- 3 c. vinegar

Cook celery seed, mustard, and vinegar 25 minutes; Combine with cuke mixture.

Wash canning jars in warm soapy water. Be sure to check for chips or cracks.

Put in clean, HOT jars.

Pack relish in HOT pint jars within 1" from top.

Place lids on jars and tighten.

Then heat and seal (Real Hot).

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### Zucchini Relish

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- 15 c. grated zucchini
- 6 c. chopped onion
- 7-1/2 T. Salt

Mix well and refrigerate overnight.

Rinse and drain zucchini and Add:

- 3-1/2 c. vinegar
- 6-3/4 c. sugar
- 1 1/2 T. Each: dry mustard, turmeric, and cornstarch
- 3/4 tsp. Pepper
- 3 tsp. Celery salt
- 1-1/2 bell peppers chopped
- 2 1/4 crushed red chili peppers

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## ANNA'S COOKBOOK

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Bring to boil in heavy pan.  
Simmer 20 – 30 minutes.  
Put in clean, hot jars and seal.

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### Dried Corn

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Select such sweet corn for drying as you would for immediate table use.  
Blanche the corn (on the cob) for 8 to 12 minutes in boiling water.  
Cool in ice water. Drain thoroughly. Then cut the corn from the cob.  
Dry by subjecting to a temperature of 130° F. gradually increased to 140° F.  
Stir the corn often. It is sufficiently dried when it is hard and semi-transparent.

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### Corn Relish

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1 Quart white vinegar  
1 1/2 c. sugar  
1 T. dry mustard  
1 1/2 T. mustard seed  
1 T. salt  
1 T. celery seed  
3/4 c. water  
1/4 tsp. turmeric  
18 ears corn  
1 c. red pepper, chopped  
1 c. green pepper, chopped  
1 c. celery  
1 1/2 c. onions, chopped  
2 c. cabbage, grated

Cut corn from cob, but do not scrape the ear; mix with the onions, peppers, and cabbage, and add remaining ingredients. Cook slowly 1 hour, stirring occasionally.  
Canned kernel corn may be substituted for ear corn; use 9 cups drained and proceed as for fresh corn.

Turn into hot sterilized jars and seal at once.

Yield: 8 half-pint jars

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### Heinz's Tomato Catsup

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1 Bushel tomatoes  
8 onions  
1 Qt. Vinegar  
3/4 c. salt  
5 cents worth pickling spice, sewn in sack  
2 Qt. Sugar

- 1 tsp. dry mustard
- 1 tsp. cinnamon
- 1 tsp. allspice
- 1 tsp. red pepper

Cook tomatoes and let stand 3 days to work, rub through sieve. Rub through sieve. Boil onions in tomato juice until tender and put through sieve.

Dissolve mustard, cinnamon, allspice, and red pepper in vinegar. Add to tomato mixture and cook 3 to 4 hours or until thick.

Pack in hot, sterilized jars.

### **Mom's Shortcut:**

Cook tomatoes and onions, rub through sieve (with cheesecloth or jelly sack hooked to sieve to catch pulp). Let stand 3 days to work. I allow the pulp to work for 3 days.

Then, on the third day, you are ready to:

Dissolve mustard, cinnamon, allspice, and red pepper in vinegar. Add vinegar/spice mixture, sugar, salt and pickling spice (sewn in bag) to tomato mixture and cook 3 hours or until thick.

Pack in hot, sterilized jars.

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### **Pizza Sauce – Ruth Kinsey**

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- 2 c. onions, chopped
- 6 T. oil
- 8 c. tomatoes, drained
- 3 tsp. Salt
- 3 T. Sugar
- 4 tsp. Oregano
- 4 tsp. Garlic salt
- 1 T. Pepper
- 4 Bay leaves
- 3 12 oz. Cans tomato paste

Sauté onion in oil; add remaining ingredients.

Cook covered for 30 minutes or until thickened.

Pour sauce in hot, sterile jars, and seal.

Process 10 minutes in hot water; or freeze in pint containers.

Yield: 2 pints



**Figure 22: Anna with John Theotonio - Chuck's House**



**Figure 23: Family Picnic**

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### **Apple Butter With The Old-Fashioned Taste (Oven- Roasted)**

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My mom made heavenly apple butter. When she passed in 2002, she left no recipe—only memories of this family favorite—she used to give each grandchild a pint of apple butter every Christmas—they looked forward to this precious gift.

Late in the fall, my husband and I go to our favorite orchard and pick Black Arkansas apples. These apples ripen late in the season. I think that it is the color, texture, and flavor of these apples that allowed me to replicate my mother's version of Apple Butter. I'm sure that she did not have Black Arkansas apples on our old farm. But I know she would have loved these apples.



**Figure 24: Anna Keyser - duplicate photo**

I can still remember my brothers and me picking apples on our farm in Ohio. We would store these apples in our Spring House to be used as needed. My Mother had many

recipes using apples, but our favorite was her Apple Butter. Everything was farm fresh and made from scratch with love!

It has taken me many years of trying to get this recipe close to hers. Finally, this last year my two sons proclaimed: "It's Grandma's." So, I know that I succeeded. I have a compilation of her recipes that I am putting into a cookbook for our family. Some of these recipes are very old and I have had to experiment with ingredients and rely on taste. While my Mother gave me a lot of her recipes, she left out the most important part—preparation instructions! So, this apple butter recipe was one of the hardest. I think that one of the most important findings was the spices – today's typical spices are not the same as they were 50 plus years ago. So, I was amazed at the difference Penzeys spices made to these old recipes. If anyone tells you that Cinnamon is Cinnamon—don't believe them. The Vietnamese Cinnamon I used from Penzeys was the difference that truly made this apple butter "my Mom's."

Canning recipes should be followed precisely, just as in baking, until you have the recipe just right. Then you can experiment. When you master this recipe try adding Penzeys' Pure Vanilla Extract (Double Strength). I love Penzeys Pure Vanilla Extract (Double strength) and when added to this apple butter recipe—it is pure delight!!

I am glad that I finally perfected Mom's recipe. I still have my son's text message: "Just like Grandma's!!!!" Her Apple butter is ready for cookbook!





**Figure 25: Dewey & Anna Keyser, 35th Wedding Anniversary**