



Cooking with Concordia

CELEBRATING 125 YEARS
OF FOOD, FAITH,
& FELLOWSHIP



COOKING WITH CONCORDIA

— 125th Anniversary Cookbook —

A Collection of Recipes & Memories
- by Concordia Family & Friends

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Dedication
For the Concordia Community

Day by day, as they spent much time together in the temple, they broke bread from home to home and ate their food with glad and generous hearts, praising God and having the goodwill of all the people. Acts 2:46-47

From the days of the early church, spending time together and sharing meals between families, all while praising God in the midst of that fellowship, has been a core, life-giving practice for faith communities.

We dedicate this cookbook to the Concordia Community at large – to the past, present, and future communities.

To those who have gone on before, thank you for your legacy.

To those who gather around the table presently, thank you for the gifts you pour into your cooking - hospitality, fellowship, generosity, and faith.

For those to come, may these recipes that have been handed down be a blessing to you and yours.

May each of you who make use of this cookbook do so ‘with glad and generous hearts, praising God’ for the faithful communities who have come before and for the abundant blessings God continues to ‘cook up’ for Concordia.



Celebrating 125 years of Recipes, Faith & Fellowship

Pictured from left to right are some of our Concordia cooks who contributed their recipes and time for the photo shoot and potluck in June 2023: Jack Lowell, Kat Formeller, Pastor Nicholas Zook, Wilma Stevens, Chris Formeller, Jen Phillips, Denise Sonberg, Betsy Ries, Kathy Haslwanter, Matt Flanagan, and Ruth Thiede.

I recall—with fondness—almost a year ago, floating the idea of an anniversary cookbook to the Church Council and the 125th Anniversary Committee. The reasons for doing so were easy. (1) A cookbook is a cherished keepsake that connects generations in a tangible way. (2) What better way to honor the famous potlucks, dinners, and Smorgasbords that have been a part of our shared Concordia heritage?

While the reasons that answer the question ‘Why should we create an Anniversary Cookbook?’ were easy to come up with, the ‘How do we make this cookbook actually happen?’ has been a diligent labor of love.

With an emphasis on 'labor', two particular individuals worked tirelessly to knit this collection of recipes together from across the decades (and centuries in some cases!). Sincere thanks to Wilma Stevens and Ruth Thiede for their work: for the transfer of recipes to this new dual (digital and printed) cookbook format, for their attention to detail in tracking down missing ingredients and instructions, for their keen eye with regard to photography shoots, editing, and formatting..the list goes on.

We also want to offer our thanks to the others who helped in a countless number of ways, whether it was by pulling and selecting recipes from past cookbooks, updating ingredients that are no longer available, or making and bringing their requested dishes to the photo shoot – on a Saturday, no less! Although we don't have space to name everyone, we'd like to lift up Betsy Ries, Sandy Robertson, and Desirae Contreras for their time and attention to this project.

We are grateful to Matt Flanagan and Dan Morris who served as our lighting crew and photographers for the two-day photo shoot. Their photos are identified and given credit at the end of the book.

Last but certainly not least, this cookbook would not be possible without the cooks who have generously shared their recipes – and their family's recipes – with us all. Our sincerest thanks.

Happy Cooking!
Jennifer Phillips
Autumn of 2023

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Soups & Starters

Baked Mediterranean Brie, page 10

Baked Mediterranean Brie

Jen Phillips

3 Tbsp. of fig jam, or honey, divided
1/4-1/3 cup dried mission figs, sliced
1/4-1/3 cup shelled pistachios, roughly chopped
1/4-1/3 cup walnut hearts, roughly chopped
13 oz. round French brie

Preheat oven to 350°. Place the fig jam in a microwave-safe dish. Microwave for 30 seconds to soften. In a small bowl, combine the sliced dried figs with the nuts. Add half of the fig jam and mix well to coat the nut mixture.

Place the round of brie in a small cast iron skillet or oven-safe dish. [It's best to keep brie rind (skin) on for this recipe, as it's perfectly edible & holds everything together well.] Using a small knife, coat the brie with the remainder of the jam or honey. Top the brie with the fig and nut mixture.

Place the dish or skillet on top of a baking sheet (this will make it easier to handle and will also catch any melted cheese). Bake on the middle rack of your heated oven for 10-15 minutes or until the brie softens.

Remove from the oven and let the brie sit for 3-5 minutes or so. Serve warm with your favorite crackers!

Possible Variations:

Omit the honey or walnuts used.

Use orange fig spread instead of plain.

If fig jam is not available, use honey, apricot jam, or orange marmalade.

Dried chopped cherries can be used instead of mission figs (seasonal).

Other nuts, such as pecans or almonds, or dried fruits, such as apricots, cranberries, or raisins, can also be substituted if desired.

Original recipe by Suzy Karadsheh.

Bavarian Jell-O

Mike Lietz

1983 Cookbook

- 1 16 oz. container Cool Whip
- 18 oz. container small curd cottage cheese
- 14 oz. pkg. flavored gelatin, such as Jell-O (*any flavor, in its dry, powdered form – no liquid*)
- 1 large can of crushed pineapple, drained
- 1 cup grated coconut (miniature colored marshmallows can be substituted)
- 1 cup maraschino cherries

Gradually fold gelatin powder into Cool Whip. Add cottage cheese and fold in. Add drained pineapple and fold in. Add coconut and cherries (reserve a little of each to put on top) and fold in.

Put in a pretty serving bowl and decorate with saved coconut and cherries. Refrigerate for about an hour.

After making the Jell-O, treat yourself to the pineapple juice.

Takes 10 minutes and is very easy.

Oyster Roll

Michael Stevens, brother of Wilma Stevens

1 8-oz. pkg. cream cheese, softened	1 can smoked oysters, drained and chopped
1½ Tbsp. mayonnaise	Paprika, chopped parsley, or chopped nuts for topping
1 Tbsp. Worcestershire sauce	
Pinch of salt	
½ clove of garlic, pressed	
¼ onion, chopped and pressed, or 1 Tbsp. onion juice	

Whip softened cheese. Add all ingredients except oysters and mix until smooth. Spread the mixture on waxed paper to make a ½-inch thick rectangle. Spread chopped oysters on top, cover with waxed paper, and chill for at least 2 hours.

Remove paper and roll into log. Sprinkle with topping.

Snow Crab Dip or Fondue

Elaine Neukirch, mother of Mark Neukirch

1983 Cookbook

1 can of crab meat	1 tsp. Worcestershire sauce
½ cup mayonnaise	1 tsp. Tabasco sauce
1 large Philadelphia cream cheese, softened	2 green onions, diced
	1 tsp. salt

Preheat oven to 350°. Mix together all ingredients and place in an oven-proof dish. Bake in the oven for ½ hour. Serve with sesame crackers (or others of your choice), Vienna bread, or potato chips. Should be served hot.

Split Pea and Apple Soup

Marne Turner

2 stalks celery, chopped
2 medium carrots, peeled and chopped
1 medium apple, cored and chopped
1 clove garlic, minced
6 cups water
2 Tbsp. chicken bouillon
2 cups split peas
1 bay leaf
1 tsp. dried thyme
1 tsp. coriander
½ tsp. nutmeg
1 tsp. salt
1 Tbsp. balsamic vinegar

Combine all ingredients except balsamic vinegar in slow cooker. Cook on low for 6-8 hours.

Remove the bay leaf and use an immersion blender to puree. Add balsamic vinegar and stir to combine, adjusting seasonings as needed. Makes 4 servings.

Hint: Prep ingredients the night before and refrigerate until morning.

"Every time I make split-pea soup, I think of my mom because it is her favorite. Plus, I love a good slow cooker recipe and this one is on repeat at my house! I often double the recipe and freeze the extra for another time."

Marne Turner

Swedish Pea Soup

Thyra H. Pearson

1983 Cookbook

1 lb. (2 cups) dried yellow Swedish peas or domestic yellow split peas
5 cups cold water
2 finely chopped medium onions
1 whole onion, peeled, studded with 2 cloves
1 lb. lean salt pork, in one piece (or a piece of ham with the bone in)
1 tsp. leaf marjoram or $\frac{1}{4}$ tsp. powdered marjoram
 $\frac{1}{2}$ tsp. thyme
Salt to taste

Wash peas in cold water, and place in a 2-3 cup saucepan. Add 5 cups cold water and bring to a boil. Boil briskly for 2-3 minutes. Turn off the heat and let peas soak for 1 hour. (If using domestic peas, these need not be soaked. Reduce water by one cup and cook for a shorter time.)

Skim off any pea husks that may have risen to the top and add the rest of the ingredients. Bring to boil, lower heat immediately, and simmer, pot partially covered, about 1–1 $\frac{1}{4}$ hours or until peas are tender, but firm.

Remove whole onion and pork. Slice pork and return to soup.

Tapenade

Wilma Stevens

Yield: 1¾ cups

1 Tbsp. olive oil	1/4 cup dry white wine
1 cup onion, chopped	2 Tbsp. white wine vinegar
2 tsp. fresh thyme, chopped, or ½ tsp. dried	1 cup pitted green olives, chopped
4 garlic cloves, finely chopped	1 cup pitted kalamata olives, chopped
	1/4 tsp. freshly-ground black pepper

Heat the oil in a saucepan over medium heat. Add onion and cook for 8 minutes or until soft, stirring frequently. Stir in thyme and garlic; cook for 2 minutes, stirring frequently. Stir in wine and vinegar. Bring to a boil, then reduce heat and cook until most of the liquid evaporates (about 9-10 minutes), stirring frequently.

Place the onion mixture, olives, and pepper in a food processor. Process until finely minced. Makes 1¾ cups.

Thora's English Muffin Appetizers

Lowell Bostrom, father of Pastor Linnea Wilson

1983 Cookbook

1 onion, chopped	6 English muffins, split
1 cup mayonnaise	
1 tsp. curry	
1 cup grated sharp cheddar cheese	
1 cup ripe olives, chopped	

Mix the first five ingredients well. Spread evenly over muffins. Cut each muffin into 6 pieces. Bake at 350° for 15 minutes.



Salads

Apple-Grape-Walnut Salad, page 18

Apple-Cranberry Salad

Sandy Robertson

1973 & 1983 Cookbook

1 pkg. cranberries, ground
1 pkg. miniature marshmallows
4 lbs. apples, cut up
2 cups green grapes
2 cups chopped walnuts
1 pt. whipped cream

Mix together the cranberries and marshmallows the night before. Add the rest of the ingredients and mix right before serving. Makes at least 12 servings.

Apple-Grape-Walnut Salad

Sandy Robertson

4 lbs. apples, cut up
1 Tbsp. lemon juice
1 cup red grapes
 $\frac{1}{2}$ cup walnuts
 $\frac{1}{2}$ cup miniature marshmallows
 $\frac{1}{2}$ cup celery

Dressing

$\frac{1}{2}$ cup mayonaisse
1 Tbsp. lemon juice
 $\frac{1}{4}$ cup sour cream
1 Tbsp. sugar

Cut up apples, grapes, and celery. Sprinkle a tablespoon of lemon juice on apples and mix with grapes, walnuts, and celery in a large bowl. Put in marshmallows.

Mix dressing in a small bowl. Then pour it into the bowl with apples and stir together. You can put lettuce in the bottom of another bowl and put salad on top to serve.

Barley, Black Bean and Avocado Salad

Ruth Thiede

1 cup carrot juice
½ tsp. thyme
½ tsp. salt
⅛ tsp. cayenne
½ cup quick-cooking barley
3 Tbsp. fresh lemon juice
1 Tbsp. olive oil
1 can (19 oz.) black beans, rinsed and drained
1 cup diced tomatoes
½ cup avocado, chopped

Combine carrot juice, thyme, salt, and cayenne in a saucepan. Bring to a boil over medium heat. Add barley and reduce to a simmer. Cover and cook until barley is tender, about 15 minutes.

While the barley is cooking, whisk lemon juice and oil in a large bowl. Add barley and any liquid remaining in the pan. Toss to coat. Add beans, tomatoes and avocado and toss. Makes 4 servings.

Bean Salad

Elaine Neukirch

1983 Cookbook

1/2 cup sugar
1/2 cup salad oil
1/2 cup vinegar
1 can green French beans
1 can yellow wax beans
1 can kidney beans, drained and rinsed
1 red onion
1 cucumber, sliced and quartered
Green pepper rings
Bit of celery
Salt and pepper

Mix together the sugar, salad oil, and vinegar. Combine remaining ingredients.

Pour oil and vinegar dressing onto the bean mixture and refrigerate overnight.

Bok Choy Salad

Linda Storbeck

1/2 cup olive oil

1/4 cup white vinegar

1/3 cup white sugar

3 Tbsp. soy sauce

2 bunches of baby bok choy, cleaned and sliced

1 bunch green onions, chopped

1/3 cup slivered almonds, toasted

1/2 pkg. (6 oz.) chow mein noodles

Optional: 1/4 cup water chestnuts, chopped

In a glass jar with a lid, mix together olive oil, white vinegar, sugar, and soy sauce. Close the lid and shake until well mixed.

Combine the bok choy, green onions, almonds, chow mein noodles (and optional water chestnuts). Toss with dressing and serve. Makes 4 servings.

Fresh Spinach Salad

Pastor Linnea (Bostrom) Wilson

Fresh spinach leaves
Crisp bacon, crumbled
3-4 oz blanched almonds*

Dressing
½ cup vinegar
½ cup sugar
½ cup oil

Soak fresh spinach in ice water for 10 minutes. Combine ingredients for the dressing. Assemble ingredients with dressing immediately before serving.

* Use slivered almonds, or pop almonds in boiling water and the skins will come off.

'One of the first recipes I ever asked for--and have been making it ever since! This recipe was shared by Joan Svenningsen. She was a bold, bigger-than-life woman. Her daughter Karen was in my confirmation class (1964).'
Linnea Wilson

Below, Linnea with her parents, Carl and Jackie Bostrom



German Potato Salad

Jean Peterson, sister of Rob Robertson

1983 Cookbook

5 lbs. boiled potatoes	1/2 cup vinegar
1 diced onion	1/2 cup sugar
1-1/2 lbs. bacon, cut into small bits	1 Tbsp. flour

Cut bacon into small bits and cook. Pour off a little grease and take out the bacon. Stir in flour and add vinegar and sugar to make a sauce.

Cut up boiled potatoes and add bacon and diced onions. Pour the sauce over the potatoes and mix. Let stand at room temperature for 30-45 minutes before serving.

Herring Salat

Grete Thiede, mother of Ruth Thiede

1973 Cookbook

1 large jar of pickled herring	3-4 cooked potatoes, diced
1 can red beets (pickled)	2 dill pickles, diced
4 hard-boiled eggs, diced	1 medium onion, chopped
3 apples cut into small pieces	Salt and pepper
1 cup nuts	1 cup cooked beef, diced

Mix all ingredients together and serve chilled.

Korean Spinach Salad

Judy Radtke

Dressing

(Make a day ahead and chill)

1 cup oil

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ tsp. salt

$\frac{1}{3}$ cup ketchup

$\frac{1}{4}$ cup cider vinegar

$\frac{1}{4}$ cup grated onion

Salad

1 bag of fresh spinach

1 can (8 oz.) water chestnuts, sliced

3 hard-boiled eggs

$\frac{1}{2}$ lb. fresh bean sprouts

1 lb. bacon, fried & crumbled (can use 1 jar real bacon bits)

Blend the dressing ingredients together and refrigerate.

Mix together all of the salad ingredients. Add dressing just before serving and toss gently and thoroughly.

"We have made this many times through the years and often took it to Concordia's Pot-lucks."

Judy Radtke

Quinoa Salad

Ruth Thiede

1 cup quinoa, rinsed until the water runs clear
2 cups water
½ tsp. salt + more as desired for taste
1 cucumber, peeled, seeded and chopped
1 cup frozen corn kernels, thawed
1 cup frozen peas, thawed
1 tomato, peeled, seeded, and chopped
1 medium red bell pepper, finely chopped
1-2 jalapeno chile peppers, seeded and chopped
¼ cup chopped fresh cilantro or flat-leaf parsley
3-4 Tbsp. lime juice
½ Tbsp. Extra virgin olive oil
Ground black pepper

In a medium saucepan over high heat, combine the quinoa, water, and ½ teaspoon salt. Bring to a boil. Cover the pan, reduce heat to medium, and simmer for 15 minutes or until all the water is absorbed and the quinoa is tender. Transfer the quinoa to a large bowl. Let cool completely.

Stir in the remaining ingredients. Toss to mix. The salad should be highly seasoned. Sprinkle with black pepper and more salt, if desired. Makes 4 servings.

Original recipe from Prevention Magazine March 2000.

Luncheon Chicken Salad

Hazel Snyder

1973 and 1983 Cookbooks

2 cups cooked chicken, cut into 1/2 - inch cubes	1/2 cup mayonnaise
2 Tbsp. lemon juice	1 cup grapes, halved
1/2 tsp. salt	2 chopped hard-cooked eggs
1 cup sliced celery	1/2 cup slivered blanched almonds, toasted

Sprinkle chicken with lemon juice and salt. Chill for several hours. Add remaining ingredients and mix. Makes 4-5 servings.

Seven Layer Salad

Elaine Neukirch

1983 Cookbook

1 layer of lettuce	1 layer of Hellman's mayonnaise
1 layer of onion	1 layer of sugar (3 Tbsp. sprinkled)
1 layer of celery, diced in large pieces	1 layer of mozzarella cheese (4 oz. package shredded)
1 layer of frozen peas, right from the package (do not thaw)	

Cover with foil and refrigerate overnight. Before serving, toss.
"That's it!"



Main Dishes

Award-Winning Chili, page 28

Award-Winning Chili

Pastor Nicholas J. Zook

1983 Cookbook

1½ lb. hamburger	2-3 tomatoes, chopped
2 cans of red kidney beans	Red pepper
2 cans of tomato sauce	Chili seasoning
2 medium onions	Salt and pepper
2 green peppers	

Brown hamburger in a large skillet, draining excess grease. In a pan, saute onion and peppers, using some of the hamburger grease. Combine these ingredients in a large pot, adding the tomato sauce, kidney beans, and tomatoes. Season to taste with salt, pepper, red pepper, and chili powder. Simmer for 45 minutes to 1 hour.

A Concordia Pot-luck Staple!

Baked Fish

Lowell Bostrom

1983 Cookbook

1 lb. fish fillets	Crumb Mixture
½ cup oleo	⅔ cup corn flakes
	¼ cup parmesan cheese
	½ tsp. basil
	½ tsp. oregano
	½ tsp. salt
	¼ tsp. garlic powder

Crush cornflakes with a rolling pin and mix with cheese and spices. Melt oleo. Dip fillets into oleo, then into crumb mixture. Bake for 25-30 minutes in 350° oven.

Baked Lasagne

Mrs. Ann Radtke

1973 & 1983 Cookbooks

1 lb. ground beef (chuck)
1 Tbsp. parsley flakes
1½ tsp. salt
2 6-oz. cans tomato paste
1 clove garlic, minced
1 Tbsp. basil
1 lb. can tomatoes (2 cups)
10 oz. lasagne noodles
3 cups cream-style cottage cheese or ricotta
2 eggs, beaten
¼ tsp. pepper
½ cup grated parmesan cheese
1 lb. mozzarella cheese, sliced thin
2 Tbsp. parsley flakes (to sprinkle over top)

Brown meat slowly and spoon off excess fat. Add the next 6 ingredients. Simmer uncovered for 30 minutes to blend flavors, stirring occasionally.

Cook noodles in boiling salt water until tender, and drain. Rinse in cold water. While noodles cook, combine cottage cheese with eggs, seasonings, and Parmesan cheese.

Place half the noodles in a 13" x 9" x 2" baking dish. Spread half of the cottage cheese mixture over the noodles and top with half of the mozzarella cheese and half of the meat sauce. Repeat layers. Bake at 375° for 30 minutes.

Garnish with triangles of mozzarella cheese. Let stand for 10-20 minutes before cutting into squares.

Barbecue Beef

Mrs. Ann Radtke

1973 Cookbook

1 medium onion	1 tsp. paprika
3 Tbsp. oil	1 cup catsup
1 Tbsp. sugar	½ cup water
1 tsp. dry mustard	¼ cup vinegar
¼ tsp. pepper	1 Tbsp. Worcestershire sauce
Left over roast beef	

Cook onion in oil until tender. Add remaining ingredients except for the roast beef and simmer for 15 minutes. Slice roast beef into thin pieces and add sauce to the meat.

Heat through and serve on hamburger buns or hard rolls.

Beef Stroganoff

April Neukirch & Elaine Neukirch

1983 Cookbook

1 ½ -2 lbs. round steak, cut into strips	A little salt
1 can beef broth bouillon	1 large can of mushrooms
1 large onion, diced	Sour cream or Half & Half, to taste
Lemon pepper, to taste	Flour

Brown meat, then add broth, onions, lemon pepper, salt and mushrooms. Simmer 1 hour, covered. Then thicken the sauce with flour and water paste. Serve over noodles, and top with 1-2 Tbsp. of sour cream.

Breakfast Pizza

Pastor Linnea (Bostrom) Wilson

1983 Cookbook

1 lb. bulk pork sausage
1 pkg. (8) crescent rolls
1 cup loose-pack hash browns, thawed
1 cup shredded cheddar cheese (4 oz.)
3 eggs plus 3 egg whites
 $\frac{1}{4}$ cup skim milk
 $\frac{1}{2}$ tsp. salt
 $\frac{1}{8}$ tsp. pepper
2 Tbsp. grated parmesan cheese

Cook sausage. Drain.

Pat rolls into ungreased 12-inch pizza pans, with the points toward the center. Press over the bottom and sides to make the crust. Seal perforations. Spoon sausage over the crust. Sprinkle with potatoes. Top with cheddar cheese.

Beat eggs, milk, salt, and pepper together. Pour onto the crust. Sprinkle with Parmesan cheese. Bake for 25-30 minutes in a 375° oven. Makes 6-8 servings.

Hint: Herbs, sauteed onions, and green peppers can be added if you want. Low-cholesterol cheese could also be added, although some don't melt well.

Chicken Vesuvio

Terry Hlavac

1983 Cookbook

1 fryer, 2½-3 lbs. cut up
4 medium Idaho potatoes, peeled and cut into wedges
2 cups flour
½ cup salad oil
1 tsp. salt
¼ tsp. pepper
½ tsp. each: rosemary and oregano according to taste
4-6 cloves crushed garlic
1 pint dry red wine

Mix flour with salt and pepper. Dredge chicken in flour. Brown chicken in oil over medium-high heat. Remove the chicken and drain it, reserving some of the oil, and place it in a 9"x12"x2" baking pan.

Brown the potatoes in some of the oil used for the chicken. Drain and set aside. In a saucepan, lightly brown garlic in a little oil from the chicken pan. Add wine, oregano, and rosemary. Let simmer for 5 minutes. Pour over the chicken. Place chicken in 375° oven for 30 minutes, basting every 10 minutes.

Place potatoes on top of chicken and bake for another 30 minutes, basting frequently.

Put chicken on a serving platter and potatoes around the edges. Serve with salad and Italian bread. Serves 3-4.

Chicken with Maple-Soy Glaze

Wilma Stevens

1983 Cookbook

2 lbs. boneless, skinless chicken thighs halved lengthwise	1 Tbsp. finely-grated ginger
1/2 cup soy sauce	2 Tbsp. corn or other oil
	1/4 cup maple syrup
	1 1/2 tsp. cider vinegar

Mix together the soy sauce, ginger, and oil. Put 3 Tbsp. of soy mixture in a separate bowl and add the syrup and vinegar to make a glaze. Toss the chicken with the remaining soy-ginger mixture.

Place an oven rack 4" from the broiler, and turn the broiler on to preheat. Thread the chicken onto metal skewers and place on a foil-lined rimmed baking sheet. Broil until browned, about 12 minutes, turning once.

Brush the chicken with the soy-maple glaze and broil for about 5 minutes more until lightly charred, 2-3 minutes on each side. Brush with remaining glaze. Makes 4 servings.

Chili

Alice Radtke, mother of Gary, Cheryl and Ron

1983 Cookbook

Water	1 can tomatoes
1 lb. ground beef	Chili powder to taste
3 stalks celery	Paprika to taste
3 carrots	Red pepper - optional
1 large or 2 small potatoes	Salt and pepper
1 can kidney beans	

Bring water to boil. Use a fork to separate the meat into the water. Bring back to boiling, then skim off the fat. Cut vegetables and add to meat along with the spices. Cook for about 1 hour. Add potatoes and cook another 1/2 hour. Add kidney beans and tomatoes and cook for an additional 15-30 minutes. Use water, flour, and/or catsup to thicken.

"I loved her Chili so she made it often when we were growing up. I like how I could put lots of macaroni in my bowl before the chili." Cheryl Littlefield

Cowboy Beans

Jack Lowell

1 lb. ground meat (beef or pork)

1 large onion, chopped medium

1/4 cup mustard (any)

3/4 cup ketchup

Approx. 128 oz. pork & beans (drained; save sauce if needed)

8 oz. pkg. shredded cheddar cheese

Brown ground meat (drain any fat, or leave some in). Mix chopped onions with the browned meat until soft. Add the mustard and ketchup to the mixture. Next, add the drained beans and stir. if you want a juicier casserole, you can add some of the drained sauce from the pork and beans. Gently stir until you get the consistency you want.

Place into a 3-quart glass casserole dish that is large enough to hold the Cowboy Beans. Sprinkle the shredded cheese over it and put it into a 300° oven until the beans are heated and the cheese is melted. Take out of the oven and let sit for 10-15 minutes before serving. ENJOY! Makes 3 quarts.

"My mother created and named this recipe for her boys who loved all things related to the wild west" Jack Lowell



Easy Chicken Cacciatore

Sandy Robertson

1983 Cookbook

1 chicken (cut up)	1/2 tsp. oregano
3 Tbsp. oil	Salt to taste
1 can (15 oz.) Hunt's tomato sauce with onions, green pepper and celery	1/2 cup dry cooking wine

Brown chicken in oil. Cover browned chicken with tomato sauce, wine, oregano and salt. Fill the tomato sauce can about 1/4 full with water and add that as well. Simmer until tender (about 30-45 minutes).

Serve with spaghetti, tossed salad, and Italian bread. Mild enough for children.

Eggs Supreme

Vernon and Shirley Formeller, parents of Dan Formeller & Carol Westley

20 brown n' serve-style sausage links	4 cups milk
1 dozen large eggs	4 slices white bread
	2 cups shredded cheddar cheese

Brown and drain sausage links. Slice each link into thirds or quarters. Scramble eggs and milk together in a large bowl. Cube each slice of white bread into 16 cubes. Add the sliced sausage, cubed white bread, and shredded cheese into the eggs and stir.

Place the mixture into a 13"x 9" greased pan, cover with plastic wrap, and place in refrigerator for 8 hours. Bake at 350° for 1 hour. Makes 6-9 servings.

"This dish has been enjoyed at our family's brunch every Christmas morning for many years."

Carol Westley

Elaine's Sandwich

Elaine Neukirch

1983 Cookbook

1/2 cup softened butter or margarine	1 Tbsp. poppy seeds
1/8 cup prepared mustard	8 hamburger buns
1/8 tsp. Accent seasoning	8 slices boiled ham
1/4 cup chopped green onions	8 slices Swiss cheese

Mix butter, mustard, onion, Accent, and poppy seeds. Slit the buns and spread the butter mixture on both sides of the buns. Use one slice of ham and one slice of cheese on each.

Bake, uncovered, on a cookie sheet at 350° for 15 minutes.

Fricadeller

Tove Sonberg, mother of Steve Sonberg

1973 Cookbook

1 1/2 lbs. meat-loaf meat	1 medium onion, grated
1/3 cup flour	1 1/2 cup milk (approximately)
1/3 cup oatmeal (uncooked)	1 egg or egg white (optional)
1 Tbsp. salt	Bacon dripping or shortening
1 tsp. pepper	

In a large mixing bowl combine flour, oatmeal, salt, pepper, and onion. Gradually add milk to make a paste. Add meat. Beat well, adding more milk as needed. The mixture should be stiff. Using a serving spoon, drop rounded spoonsful of meat mixture into a hot frying pan; turn when brown.

This is a typical Danish dinner dish. It may be served with creamed vegetables, such as spinach, cauliflower, peas, and carrots, or with potatoes and gravy. Makes 18-20 meatballs.

Hungarian Goulash

Gerry Hashwanter

3 lbs. boneless chuck roast (beef stew meat), cut into 1½" cubes
2 Tbsp. flour
¼ cup vegetable oil
2 medium onions, chopped
2 cloves garlic, crushed (minced)
1 tsp. caraway seeds
1 Tbsp. sugar
3 Tbsp. Hungarian paprika
2 Tbsp. tomato paste
1 tsp. salt
¼ tsp. black pepper
1 bell pepper, sliced
2-3 cups beef stock
1 Tbsp. corn starch, mixed in cold water

Coat beef with flour. In a large pot or Dutch oven, saute beef in the oil over medium heat. until brown on all sides. Transfer beef to a bowl to keep warm.

Saute onions, garlic, and caraway until onions are translucent (until soft, 2-4 minutes). Add sugar and paprika and saute for one more minute. Add tomato paste and remaining ingredients, except meat, to mix the gravy. Add beef, coat in spice mixture, and cook until meat is tender; 1½-2 hours at 350°. Serve with noodles.

Mac n Cheese

Angela Geschrey

1 small onion
2 sticks of butter
1-2 tbsp. flour
4 cups milk
4 cups shredded cheese (any type)
1 tbsp. smoked paprika
1 tbsp. spicy brown mustard, horseradish, or yellow mustard
1 sleeve of saltines

Boil a box of macaroni, drain, and set set aside.

While the macaroni cooks, chop the onion and place in a pan with a stick of butter. As the butter melts and onion cooks, add mustard, flour, paprika, and enough milk to make a paste. Cook for 1 minute. Add the rest of the milk and let it simmer. Next, add all the cheese.

Add cooked noodles to a baking dish, pour the cheese mixture over the noodles, and mix. Crush a sleeve of saltines and mix in a stick of melted butter (you can melt the butter in the microwave). Pour the cracker mixture over the noodles and cheese mixture. Bake at 350° for 1 hour.

"For my family, without them I would have nothing."
Ang Geschrey

Macaroni and Cheese

Kathy Hashwanter

1 box uncooked macaroni (large/medium shells)
4 Tbsp. butter
 $\frac{1}{4}$ tsp. salt (*do not use salt if you use seasoning*)
 $\frac{1}{4}$ tsp. paprika, allspice seasoning, or Lawry's seasoning
 $\frac{1}{8}$ tsp. pepper, or to taste
 $\frac{3}{4}$ -1 cup milk
1 8oz. pkg. sharp cheddar cheese
1 8oz. pkg. Monterey Jack cheese

In a saucepan, boil water, and then add a little salt and macaroni. Cook for about 10 minutes until soft (follow directions on the macaroni box). Drain and rinse the macaroni.

While the macaroni is cooking, slice the cheese. Lay the cheese on its long side and slice the short end.

In a deep (4-5 inch) baking dish, lightly butter the sides and bottom of the dish.

Add a layer of macaroni shells, and place small slices of butter over the macaroni; then lightly salt, pepper, and season the shells. Add a layer of cheese by adding one slice of Sharp Cheddar cheese and next to it adding a slice of Monterey Jack cheese, alternating between the two until the shells are covered.

Add another layer of shells; continue to alternate layers of macaroni and cheese. The top layer should be cheese. Pour milk over the top layer of cheese. The milk should cover the bottom of the dish.

Bake in a preheated 350° oven for 45-50 minutes, or until hot and lightly golden brown on top.

Meatsapie

Marilynn Kumro

1973 Cookbook

1 lb. lean ground beef
 $\frac{2}{3}$ cup evaporated milk
 $\frac{1}{2}$ tsp. garlic salt
1 small can of pizza sauce
 $\frac{1}{2}$ cup bread crumbs

1 small pkg. shredded mozzarella
cheese
1 small can of sliced mushrooms
 $\frac{1}{2}$ tsp. oregano

Combine ground beef, bread crumbs, milk, and garlic salt; spread in the bottom of a 10" pie pan. Spread pizza sauce on top of the meat mixture. Sprinkle cheese over sauce; top with mushrooms and then oregano. Bake at 350° for 25-30 minutes or until done.

Pigs in a Blanket

Mrs. Geschrey, Angela Geschrey's mother-in-law

2 lb. round steak cut in 4" strips,
pounded thin
Salt and pepper
1 lb. bacon

1 large onion
Twine
4 Tbsp. butter/olive oil
Beef broth or bouillon with water

Slice onion into strips. Add salt and pepper to the slices of steak. Cut the bacon into thirds. Take bacon and wrap it around the onion strips; wrap the steak around both and tie it with two strings of twine. Repeat with all.

Brown the wrapped meat in butter and/or olive oil. Once all are browned, add them back to the pan and add beef broth or bouillon with water. Simmer for 2-3 hours. Thicken the sauce into a gravy.

Pork Chops in Sour Cream Gravy

Cheryl Arnoux, sister of Gary Radtke

4 bone-in pork chops
2 Tbsp. oil
2 cups sliced onions
1 cup beef broth
1/8 tsp. pepper
1/3 cup sour cream
2 Tbsp. flour
2 Tbsp. - 1/4 cup milk for thinning gravy
2 dashes of Worcestershire sauce

Place oil in a large saute pan. Place the pork chops in the pan and cook under low to medium heat until browned on both sides. Remove the pork chops from the pan to a plate.

Add onions to the pan and cook until softened. Stir in the beef broth and pepper, return the pork chops to the pan, adding any juices left on the plate. Spoon onions over pork chops, cover, and simmer for about 12 minutes or until no longer pink in the middle. Remove pork chops and onions from sauté pan to a plate.

In a medium bowl stir the sour cream and flour together. Add to the broth in the pan and whisk until well incorporated. Add the Worcestershire sauce to the gravy, stirring to incorporate. If the gravy is too thick, thin it with milk to the consistency you prefer. Place the pork chops and onions back into the pan and cook until the pork chops are heated back up. Serve immediately. Makes 4 servings.

"Take ordinary pork chops and kick them up just by perking up the gravy."
original author Mary Malone.

"My husband's most requested meal. I like it too and it's easy to make. I serve it with mashed potatoes and a vegetable."
Cheryl Arnoux

Porcupine Meat Balls

Connie Buss Koehler

1973 and 1983 Cookbooks

1½ lbs. ground beef

½ cup rice

1 tsp. salt

½ tsp. pepper

1 Tbsp. minced onion

1 can tomato soup + ½ can water

Combine ingredients and shape into small meatballs. Heat soup and water in a pressure cooker and add meatballs. Steam in the pressure cooker 10 minutes at 15 lbs pressure.

Pot Roast

Angela Geschrey

One ¾ lb. top-round roast

2 tsp. crushed fresh garlic

¼ tsp. ground black pepper

1 cup chopped onion

1½ lb. sliced mushrooms

16 oz. unsalted crushed tomatoes

¼ cup water

2 tsp. dried Italian seasoning

1¾ tsp. beef bouillon granules

Trim any visible fat from meat. Rinse meat and pat dry with a paper towel. Spread garlic over both sides of meat and sprinkle with pepper. Coat a large ovenproof skillet with nonstick cooking spray and preheat over medium heat.

Place the meat in the skillet and brown for 2-3 minutes on each side. Remove from heat and spread onions and mushrooms over the meat. Combine the remaining ingredients in a large bowl and pour over the meat and veggies. Cover lightly and bake in the oven at 350° for 2 hours (or until meat is tender).

Pressed Veal (Kalv Sulta)

Ehvira Larson, mother of Audrey Larson

1973 Cookbook

Good knuckle of veal, or any bony piece
2 quarts of cold water
2 bay leaves
12 whole cloves
1 onion, chopped
6 whole allspice berries
½ tsp. ground allspice
Blade of mace or ½ tsp. ground mace
Salt and pepper to taste.
1 gill (½ cup) lemon juice
Parsley and lemon slices for garnish

Wipe the veal and cut into pieces. Cover with 2 quarts of cold water and bring slowly to boiling point. Skim and let simmer slowly for 2 hours.

Add bay leaves, whole cloves, onion, whole allspice, ground allspice, blade of mace, and salt and pepper to taste. Simmer one hour longer.

Take out the knuckle, being careful to remove all of the bone. Cut the meat into small pieces and place it in a square mold. Strain water and add 1 gill (½ cup) of lemon juice and pour over meat. Refrigerate overnight.

Unmold onto a platter and garnish with parsley and lemon slices when serving.

This is a traditional Swedish dish.

Rolapulsa

Jackie Bostrom, mother of Linnea Wilson

1973 Cookbook

1 flank steak (no pockets, slashes, or tenderizing)

Chopped onion

Salt and pepper

Lay the steak flat and salt it well. Cover the entire steak with a generous layer of chopped onions. Salt the onions, and use lots of pepper too. Roll up the steak. Starting at the narrow end, sew the roll together with string so onions can't escape. (*This is a matter of perseverance, rolling, sewing, and holding in onions, so if a pair of helping hands are available, put them to work.*)

Place meat in a large pot and almost cover it with salted water. Boil 1-1½ hours until tender. Wrap in foil and press between 2 boards, with something very heavy on top of the boards, like a rock or book. Store in refrigerator for a few hours. Serve cold, sliced very thin.

Spaghetti Sauce

Robert J. Robertson & Emanuel Scribano, Sandy's father

1983 Cookbook

2 lbs. ground chuck	1 medium can of tomatoes
2 large onions, chopped	½ tsp. oregano
2 cloves garlic, minced	3 bay leaves
1 large can of tomato paste	5 cloves
1 large can of tomato sauce	½ cup dry red wine (optional)

Brown chuck with garlic. Add chopped onions. Cook until soft. Add tomato paste, 1 can of water, tomato sauce, and tomatoes. Add spices. Simmer for 2 hours. Add extra water, if needed. Stir occasionally to keep from sticking. (If the sauce seems acidic, add 1 small pinch of baking soda and a tablespoon of sugar.)

Serve with spaghetti or mostaccioli and a tossed salad.

Spanish Spaghetti

Elsie A. Anderson

1983 Cookbook

1 lb. round steak	2 chopped green peppers
1 lb. spaghetti	1 qt. tomatoes
4 slices bacon	Salt and pepper to taste

Cook spaghetti until nearly tender. Fry ground steak with peppers until nearly done and mix with tomatoes. Add seasoning and mix with spaghetti in a casserole dish. Place strips of bacon on top and bake for 20 minutes. Makes 4 servings.

"Our family brought Elsie to church every Sunday. When Erica was a baby, Elsie bought Erica a fancy party dress."

Betsy Ries

Steak and Kidney Pie

Mary Robertson, mother of Rob Robertson

1973 Cookbook

Meat Mixture

1 beef kidney
1-quart water
1 Tbsp. salt
2 Tbsp. baking soda
1 lb. round steak, cut into 1/2" cubes
1/2 cup flour
3 Tbsp. shortening
1 medium onion, sliced
2 cups water
1 tsp. Worcestershire sauce

Meat Mixture (continued)

1/2 cup cold water
1 tsp. salt
Dash of pepper
2 Tbsp. snipped parsley
Milk

Pastry

2/3 cup shortening
2 cups flour
1 tsp. salt
4 Tbsp cold water

Remove membrane and fat from the kidney. In a saucepan, combine kidney, water, salt, and baking soda. Let stand for 1 hour; drain. Cover with cold water and bring to a boil; simmer covered for 20 minutes. Drain the kidney and cut into 1/2" cubes. Set aside.

Coat round steak with 1/4 cup of flour. Brown in 3 Tbsp. shortening. Add onion, 2 cups water, and Worcestershire sauce. Cover and simmer for 30 minutes or until tender. Mix together 1/2 cup cold water, the second 1/4 cup flour, salt and pepper. Cook and stir until slightly thickened and bubbly. Add kidney and parsley; heat to boiling.

To make the pastry, cut the shortening into the flour until the pieces are the size of small peas. Sprinkle water over the mixture and gently toss with a fork. Form into a ball.

On a lightly floured surface, roll pastry into a circle 1/2-1" larger than 1 1/2 quart casserole. Pour the hot meat mixture into the casserole. Place pastry on top. Turn edges and flute. Cut slits on top. Brush with milk. Bake in 450° oven for 20-25 minutes.

"This is an old Scottish recipe. Historically every piece of an animal would be used."

Sandy Robertson

Stuffed Cabbage Rolls

Mrs. Ann Radtke

1983 Cookbook

6 large cabbage leaves
1 lb. ground chuck
1/3 cup minced onions
1/3 cup uncooked rice
1 tsp. salt

a dash of nutmeg
1/4 tsp. pepper
1 8 oz. can tomato paste
1 can water
1 tsp. sugar

Dip leaves in hot water to wilt so they will roll easily. Combine meat, rice, onion, salt, pepper and nutmeg. Divide meat mixture among cabbage leaves, fold in sides, then roll and fasten the ends with a toothpick.

Sauté in a small amount of oil, turning occasionally. Pour off excess oil and add tomato paste and water mixed with sugar.

Cover and simmer 45 minutes. Remove from pan and thicken juices with thin flour and water paste, or you can use cornstarch and water. Pour over cabbage rolls.

Swedish Meat Balls

Ruth Radcliffe

1983 Cookbook

1 1/2 lbs. ground beef
1/2 lb. ground pork
2 eggs
3/4 cup bread crumbs
1 1/2 tsp. instant onion

2 tsp. salt
1/4 tsp. pepper
1/4 tsp. allspice
1/4 cup milk or Half & Half

Combine all ingredients lightly; form into balls and brown in a small amount of melted butter.

These meatballs freeze quite well, so can be made ahead and warmed in a 300° oven before serving.

"This is the final recipe I arrived at after experimenting with various combinations over a period of time and one our family truly enjoys."

Ruth Radcliffe

Taco Casserole

Sandy Robertson

1983 Cookbook

2 lbs. ground beef
2 pkgs. taco seasoning mix
1 pkg. corn tortillas (soft)
½ lb. grated cheddar cheese

Prepare ground beef following the instructions on the seasoning mix. Layer hot beef mixture with tortillas. Top with grated cheese. Bake at 350° until cheese is lightly browned. Serve with lettuce and tomatoes.

Ground turkey can be substituted for the beef and imitation cheddar for the cheese for a low-fat dish.

"This recipe was created one day when the children wanted tacos and I was too busy to make them individually. It has become a family favorite."

Sandy Robertson





Vegetables & Sides

Curried Couscous with Pine Nuts and Currants, page 57

Aunty Babe's Potato Pancakes

Jackie Bostrom

1983 Cookbook

8 large potatoes
1 large onion
2 carrots
2 eggs, slightly beaten
Salt

Grate together potatoes, onion, and carrots. Add eggs and salt. Let the mixture settle for 20-30 minutes. Do not stir. (Starch settles to the bottom which is not used.) Use a tablespoon to skim off the top mixture and fry in hot oil. Use enough oil to cover the bottom of the skillet.

Baked Beans

Marilynn Kumro, from her Grandmother

1973 Cookbook, updated

2 cups Great Northern large beans	$\frac{1}{4}$ cup brown sugar
$\frac{1}{4}$ lb. side pork or bacon	$\frac{1}{4}$ tsp. dry mustard
Small amount of onion	$1\frac{1}{2}$ tsp. salt
2 Tbsp. molasses	Dash of pepper

Wash beans; cover with water and soak for 8 hours or overnight. Drain the water off. Add fresh water to cover and cook beans slowly over low heat for about 30-45 minutes until skins burst or until just tender. Drain off the water again.

Place half the beans in a 2-quart casserole or bean pot. Bury part of the pork or bacon in beans. Combine the remaining ingredients and add half of the mixture to the beans in the pot. Add the remaining beans and seasonings. Place remaining pork or bacon over the top. Add water to cover the beans in the pot. Cover. Bake in a slow oven (250°-300°) for 6-8 hours. If necessary, add more water.

Baked Mashed Potatoes with Pancetta

Jen Phillips

4 lbs. russet potatoes, peeled, cut
into 1" pieces
1 stick butter, melted
1 Tbsp. butter at room temperature
½ cup whole milk at room
temperature*
1½ cups shredded mozzarella

1 cup freshly grated parmesan,
divided use
8 oz. pancetta or bacon, diced,
cooked, and drained of excess oil
Salt and freshly ground pepper
¼ cup chopped fresh flat-leaf
Italian parsley
2 Tbsp. plain dry bread crumbs

Preheat the oven to 400°. Coat a 13" x 9" x 2" baking dish with one
tablespoon of room-temperature butter and set aside.

Cook the potatoes in a large pot of boiling salted water until they are very
tender, about 15 minutes. Drain; return the potatoes to the same pot and
mash well with a potato masher or food mill. Mix in the melted butter and
milk.* Mix in the mozzarella, ¾ cup of the parmesan and the pancetta.
Season to taste with salt and pepper, and add in the parsley.

Transfer the potatoes to the prepared baking dish. Stir the bread crumbs
and the remaining ¼ cup of parmesan in a small bowl to blend. Sprinkle
the breadcrumb mixture over the mashed potatoes. (Recipe can be prepared
up to this point 6 hours ahead of time.) Cover and chill.

Bake, uncovered, until the topping is golden brown, about 30 minutes.

*Start with ½ cup of milk and add more if needed.

Tip: The potatoes can be cooked and mashed a few days prior to serving to
cut down "day-of" prep time.

*"We tried this recipe out at the first Christmas we hosted in our new home with
a new baby; we now make it every Christmas!"*

Jen Phillips

Adapted from original recipe by Giada De Laurentiis.

Brussel Sprouts Poached in Cider with Onions & Apples

Ruth Thiede

- 1 lb. Brussel sprouts
- 2 Golden Delicious or other sweet apples
- 2 Tbsp. nonfat spread or butter
- 2 Tbsp. olive oil
- 1 yellow or red onion, chopped
- 1 ½ cups apple cider
- ½ tsp. salt
- ½ tsp. freshly-ground black pepper
- 2 star anise, or ¼ tsp. dry anise seed
- ¼ cup balsamic vinegar, or 1 Tbsp. red wine vinegar

Wash the Brussel sprouts first. Trim stems from the sprouts and cut each in half from the top through the stem end. Halve and core the apples, peeling them if you wish, and cut into ½" cubes.



In a skillet or heavy-bottomed saucepan large enough to hold all the ingredients, melt the butter or spread with the olive oil over low heat. When it begins to foam, increase heat to medium and add the onions and apples. Saute until the apples have softened and the onions are translucent, 3-4 minutes. Add the sprouts and saute, stirring gently, for 3-4 minutes, then add the apple cider, salt, pepper and star anise. Cover and reduce the heat to low, simmering until the sprouts are easily pierced by a fork, 10-15 minutes.

Using a slotted spoon, remove the contents of the pan to a warm serving dish; discard the star anise and cover to keep warm. Increase the heat to medium-high and cook liquids until the pan juices are reduced by half. Add the vinegar and cook another 2-3 minutes longer, stirring and scraping the pan to loosen any bits that may be stuck to it. Pour the hot pan juices over the sprouts mixture and serve immediately. Serves 4-6.

Recipe originally from *France: The Vegetarian Table*, by Georgeanne Brennan

'Seems to be a favorite with my book club friends.'

Ruth Thiede

Cannellini Beans with Kale

Ruth Thiede

1½-2 lb. kale or mixed greens, stems and ribs removed
Salt & freshly milled pepper
1 small onion, finely diced
1½ Tbsp. olive oil
2 plump garlic cloves, minced
Pinch red pepper flakes
2 tsp. chopped rosemary
½ cup dry white wine
1⅓ cups cooked cannellini beans, rinsed well if canned
Freshly grated parmesan, optional

Simmer the kale in a large pot of boiling salted water uncovered until tender, 7-10 minutes. Drain, reserving the cooking water. Chop the leaves.

In a large skillet, saute the onion in the oil with the garlic, pepper flakes, and rosemary for about 3 minutes. Add the wine and cook until it's reduced to a syrupy sauce. Add the beans, kale, and enough cooking water to keep the mixture loose. Heat through, taste for salt and season with pepper. Serve with a dusting of parmesan. Serves 2-4.

Collard Greens with Tomatoes, Onions and Peppers

Ruth Thiede

2 bunches collard greens or kale (10-12 oz. each)
2 small green bell peppers, seeds and ribs removed, in 1/4 inch-wide strips
1 cup diced onion
2 garlic cloves, minced
1/2 cup water
3 cups canned diced tomatoes
1 tsp. balsamic vinegar
Salt and pepper

Remove tough ribs and stems from greens and discard. Bring a large pot of salted water to a boil over high heat. Add collard leaves and boil under tender, about 5 minutes. Drain, refresh under cold running water, and drain again well. Chop coarsely.

In a large skillet, combine bell peppers, onion, garlic, and 1/2 cup water. Bring to a simmer and cook until water evaporates and onion is softened, about 5 minutes. Add tomatoes and simmer for 10 minutes. Stir in chopped collards and cook for 1 minute. Add vinegar and season to taste with salt and pepper. Serves 8.

Curried Chickpeas and Black Beans

Carol Ressmeyer

2 tsp. vegetable oil
1 cup chopped onion
1 Tbsp. minced, peeled ginger root
2 tsp. curry powder
1 can (14.5 oz.) diced tomatoes, undrained
1/8 tsp. salt
1 can (15 oz.) black beans, rinsed and drained
1 can (15 oz.) chickpeas, rinsed and drained
1/3 cup chopped parsley or cilantro
1 Tbsp. lemon juice

Heat oil in a large nonstick skillet over medium heat. Add onion and ginger; saute for 3 minutes or until tender. Stir in the curry powder; cook an additional minute. Add tomatoes; cook 1 minute or until mixture is slightly thickened, stirring occasionally. Add salt, black beans, and chickpeas; stir well.

Cover, reduce heat, and simmer for 5 minutes. Remove from heat; stir in fresh parsley and lemon juice. Serve warm. Makes 4 main dish servings, 1 cup each.

Carol's recipe was provided by Judy Radtke, who had requested it from Carol years ago after having it at Concordia pot-lucks. The original came from *Cooking Light Magazine*.

"I'm not a big curry fan, but I don't find the curry in this overwhelming at all."
Judy Radtke

Curried Couscous with Pine Nuts and Currants

Wilma Stevens

1/4 cup water
3 Tbsp. fresh lemon juice
1 1/2 Tbsp. extra virgin olive oil
3/4 tsp. salt
3/4 tsp. grated fresh ginger
1/8+ tsp. freshly ground pepper (to taste)
1 1/2 cups water
1 cup uncooked couscous
1/3 cup dried currants
1 1/2-2 tsp. curry powder (to taste)
1-1 1/2 cups frozen peas, thawed
3/4 cup finely chopped red bell pepper
1/2 cup pine nuts, toasted
1/4 cup thinly sliced green onions

Combine the first 6 ingredients, stirring well with a whisk.

Bring 1 1/2 cups water to a boil in a medium saucepan, gradually stir in couscous, currants, and curry powder. Remove from heat and let stand for 5 minutes. Fluff with a fork.

Combine couscous mixture, peas, bell pepper, pine nuts and onion. Add lemon-ginger mixture and toss gently to coat. Makes four 1 1/2 cup servings.

Hint: If you have extra lemon juice, put that in the 1/4 cup measure first and then fill it with water.

Recipe originally from *Cooking Light Magazine*.

Disappearing Broccoli or Cauliflower

Robin DeCoudres

2 10 oz. pkg. frozen (or fresh) broccoli or cauliflower
½ lb. sharp cheddar cheese, grated
1½ sticks margarine or butter
1 tube Ritz crackers
Parmesan cheese

Cook broccoli and place in a 2-quart casserole. Add ½ stick margarine & cheese. Stir until melted.

Crush crackers and add to 1 stick of melted margarine. Spread on top of broccoli and sprinkle with parmesan cheese. Bake 30 minutes at 325°.

Five-Minute Carrots

Bertha Rasmussen

1973 Cookbook

3 cups coarsely-shredded carrots
2 Tbsp. margarine
¼ tsp. salt
Dash of pepper
2 Tbsp. water

Put all ingredients in pan. Cover and cook about 5 minutes.

Mushroom Casserole

Anna Formeller

2 lbs. mushrooms, sliced	4 cups plain croutons
2 cans of cream of mushroom soup	2 sticks of butter
12 green onions, chopped	Salt, to taste

Preheat oven to 350°.

Brown onions and mushrooms in 1 stick of butter until cooked. Place cooked onions and mushrooms in a 9"x 13" casserole dish. Brown croutons in the second stick of butter. Put on top of mushrooms and onions. Add soup, salt (to taste), and stir until well mixed. Bake for 30 minutes. Serves 6.

"This is a recipe that my family uses every year at Thanksgiving and now the Formeller family enjoys eating."

Anna Formeller

Newport Room Cauliflower

Ruth Thiede

1 large head cauliflower, separated into florets
1 sweet red pepper, cut into thin strips

2 Tbsp. minced fresh basil, OR
1 Tbsp. dried basil

Place the cauliflower in a large steaming basket. Arrange the pepper strips over the cauliflower. Set the steaming basket over boiling water and steam, covered, until the cauliflower is tender, about 15 minutes. Remove to a serving bowl. Sprinkle with the basil and serve hot. Makes 6 servings.

Norwegian Egg Dumplings

Bertha Rasmussen

1983 Cookbook

1 cup water
 $\frac{1}{2}$ stick butter
 $\frac{1}{4}$ tsp. salt

1 cup sifted flour
2 eggs

Combine water, butter, and salt and bring to a rolling boil. Add flour all at once. Stir and beat vigorously with a wooden spoon until the mixture leaves the sides of the pan and forms a smooth ball. Remove from heat. Quickly beat in eggs, one at a time, beating until smooth after each addition. Continue beating until smooth and thick. Drop by teaspoons into soup or boiling water. Cook 3-5 minutes. Very tender.

Pilaf

Bea Ashcraft

1983 Cookbook

1 cup long grain rice
1/3 cup fine noodles
1/8 lb. (2 oz.) butter

2 1/4 cups hot chicken broth
1 tsp. salt

Melt butter in a quart saucepan. Break fine noodles into pieces and fry in butter until golden brown, stirring constantly. Wash and drain the rice, then add to browned noodles and saute together for a few minutes.

Add the hot chicken broth and salt. Cover and cook over a very low flame for 15-20 minutes. When broth is absorbed and the rice is soft, turn off the flame and let rest for 15 minutes before serving. Serves 4.

Schoffen Baked Beans

Eleanor Schoffen

1973 Cookbook

2 large cans pork & beans
1 lb. bacon
1/2 cup catsup

2 tsp. prepared mustard
2 tsp. brown sugar
1/2 onion, chopped fine (optional)

Drain beans thoroughly. Fry bacon (brown and drain on a paper napkin or towel); mix in all other ingredients with the beans. Add to 3-quart casserole alternating layers of beans and bacon. Bake 350° for 45-60 minutes.

Spaghetti Squash Marinara

Ruth Thiede

1 medium spaghetti squash
2 Tbsp. olive oil
1 large Spanish (yellow) onion, cut into long, thin strips
1 clove garlic, finely chopped
1 small zucchini, cut into 4" strips, 1/4" wide
1 small yellow squash, cut into 4" strips, 1/4" wide
1 medium red bell pepper, seeded, and cut into 4" strips, 1/4" wide
2 cups canned tomato puree
1 cup loosely-packed basil leaves
1/2 tsp. salt
1/8 tsp. ground black pepper

Prick the spaghetti squash all over with a fork. Place it in a microwaveable dish, and microwave on high for 15-20 minutes, or until it softens. Remove from the microwave and let it cool. (Be careful; it gets very hot.) When the squash is cool enough to handle, halve it lengthwise. Then scrape out the seeds and throw them away. Set the squash aside.

Warm 1 tablespoon of the oil in a 4- to 6-quart pot over medium heat. Add the onion and garlic, and cook, stirring often, for about 10 minutes, or until the onion starts to brown. Add water, 1 tablespoon at a time, as necessary to prevent burning.

Add the remaining 1 tablespoon oil, zucchini, yellow squash, and bell pepper to the pot, and cook for about 10 minutes, or until the vegetables soften slightly.

Add the tomato puree and basil, reduce the heat to low, and simmer for about 15 minutes.

While the sauce is simmering, gently remove the spaghetti squash strands with two forks and add them to the sauce. Stir in the salt and pepper and cook for 1-2 minutes longer, or until the squash is heated through. Serves 8.

Recipe originally from *Prevention Magazine*.

Spinach with Cheese

Wilma Stevens

2 eggs, beaten	1 pkg. (10 oz.) frozen chopped spinach, thawed and drained
1 Tbsp. flour	Salt to taste
1 carton (16 oz.) cottage cheese	
2 cups shredded cheddar cheese, about 1/2 lb.	

Preheat oven to 350°. Squeeze as much moisture as possible out of the thawed spinach. Mix together the eggs, flour, cheeses, and salt. Fold the mixture into the thawed spinach.

Pour into a 1½-quart baking dish. Bake until the top is puffed and slightly browned, about 45 minutes. Serve hot. Makes 4-6 servings.

Sweet Potato Wedges

Wilma Stevens

2 large sweet potatoes
1 tsp. olive oil
¼ tsp. salt
¼ tsp. dried rosemary, crushed

Preheat the oven to 425°.

Cut each potato into 8 wedges lengthwise. Place on a baking sheet. Drizzle the wedges with olive oil, and sprinkle with the salt and rosemary.

Roast the potatoes for 15 minutes. Toss the wedges and roast until they are tender, 15-20 minutes more. Serve hot.

Whipped Sweet Potatoes and Bananas with Honey

Kat Formeller

5 medium sweet potatoes
4 bananas (unpeeled)
1 cup unsalted butter (2 sticks)
1/4 cup honey
Kosher salt
1/2 cup all-purpose flour
3/4 cups dark brown sugar
1 1/2 cups pecans, chopped

Preheat oven to 375°.

Prick the sweet potatoes all over with a fork; put them in a roasting pan and roast for 30 minutes. Toss the bananas into the pan and continue roasting for 10-15 minutes, until both the bananas and potatoes are very soft. Remove the pan from the oven but don't turn the oven off.



When the potatoes are cool enough to handle, scoop out the flesh into a large mixing bowl. Peel the bananas and add them to the bowl along with one stick of butter and the honey. Season with salt and beat vigorously with a wooden spoon until everything is well-combined and the mixture is fluffy. Spoon into an oven-proof serving bowl and smooth the top.

In a separate mixing bowl, use your fingers to rub together the remaining stick of butter, brown sugar, flour and pecans until the mixture is the consistency of coarse crumbs. Sprinkle the crumb mixture over the sweet potatoes and return to the oven.

Cook for about 20 minutes, until the crumbs are golden. Serve hot. Makes 10-12 servings.

"This is a great side for Thanksgiving or other holiday gatherings. It's a fun and tasty spin on regular sweet potatoes."

Kat Formeller

Zucchini Casserole

Mark Croll

4 sm. zucchini cut into 1/2" slices
1 medium onion, thinly sliced
2 medium tomatoes, cut into 1/4" slices
1 1/2 cup seasoned croutons
1 cup shredded cheese (cheddar, Swiss or Parmesan)
Seasoning to taste

Place half the sliced zucchini in a 1 1/2- or 2- quart casserole. Season lightly. Layer half of the onions, tomatoes, and seasoned croutons. Repeat the procedure and complete seasoning. Cover and bake in 350° oven for 45 minutes. Uncover and sprinkle with grated cheese. Return to oven for 15 minutes. Serves 6-8.

"This recipe was donated by Doris Gruettner, a close family friend, in the Valparaiso University Guild Cookbook, Volume 1, 1972. This cookbook, annotated by my mother with her favorite recipes, was given to me in late summer of 1975, along with fresh zucchini and tomatoes from our garden, when I started work after graduating from college. I continue to enjoy making this casserole every summer. "

Mark Croll



Breads & Pastries

Coolrise Sweet Dough, page 74

Aunt Nancy's Banana Bread

Brenda Swartz

1/2 cup white sugar
3/4 cup butter, softened
2 eggs
1 tsp. vanilla
1 1/2 cups bananas
1/2 cup buttermilk
2 cups all-purpose flour
1 tsp. baking soda
3/4 tsp. salt
2 cups chocolate chips

Cream together butter and sugar. Add eggs and vanilla. Stir in bananas (if frozen, make sure they're thawed!). Alternate adding dry ingredients with buttermilk. Stir in chocolate chips.

Pour into a greased loaf pan, or a 9"x 13" cake pan if the recipe is doubled. Bake at 350° for 45-60 minutes depending on if you have doubled the recipe. Knife should come out clean.

'David's Aunt Nancy had the best banana bread. It is made even better by adding chocolate chips! I double the recipe and bake in a 9"x 13" cake pan. The recipe above is NOT doubled.'

Brenda Swartz

Tips:

This recipe also makes good cupcakes!

As your bananas get too ripe to eat, throw them in the freezer whole. Thaw them out for banana bread. Somehow it makes the bananas even sweeter.

Original recipe by David Swartz' Aunt Nancy.

Buttermilk Biscuits

Wilma Stevens

2 cups flour
2 tsp. baking powder
¼ tsp. baking soda
6 Tbsp. shortening
½ tsp. salt
⅔ cup buttermilk

Preheat the oven to 400°.

Sift together the flour, baking powder, salt, and baking soda. Cut in the shortening with a pastry blender until finely blended. The mixture should have a meal-like texture.

Stir in almost all of the milk to make a soft dough that is easy to roll out. Add more if the dough seems dry. Too much milk will make the dough sticky.

Place the dough on a lightly-floured board. Knead about 6 times. Roll dough out (or pat out with floured hands) to about 1/2" thick. Cut out biscuits with a floured round biscuit/cookie cutter or a drinking glass, cutting the rounds as close together as possible. The dough could also be cut into squares. Do not re-knead the leftover dough; just fit it together, pat or roll it out again, and cut out the remaining biscuits.

Place on an ungreased baking sheet and bake until golden brown, about 10 minutes. Serve hot.

Cheese Bread

Jack Lowell

4 Tbsp. unsalted butter, melted and cooled, plus more for the pan
2½ cups unbleached all-purpose flour, plus more for pan
1½ tsp. baking powder
1 tsp. kosher salt
½ tsp. baking soda
7 oz. cheddar cheese, grated
2 large eggs, room temperature
1 cup buttermilk, room temperature

Preheat the oven to 350°. Butter and flour a 4½" x 8½" loaf pan. Set aside.

Whisk together the flour, baking powder, salt, baking soda, and 6 oz. of the cheese. Set aside. In a separate bowl, whisk together the butter, eggs, and buttermilk until combined. Add to flour mixture and stir to combine.

Transfer the mixture to the prepared pan and spread evenly with a spatula. Sprinkle with remaining 1 oz. cheese.

Bake until a skewer inserted in the center comes out with moist crumbs attached, 50-55 minutes. Set the pan on a wire rack and allow to cool for 5 minutes. Remove bread from pan and cool completely on wire rack.

Christmas Bread

Bea Scribano, mother of Sandy Robertson

1973 Cookbook

1 quart milk, scalded
1 cup shortening
2 cups sugar
1 Tbsp. salt
1 Tbsp. cardamom

Pour hot milk over shortening, sugar, and salt. Cool to lukewarm.

Soften yeast in 1 tablespoon of sugar. Add to lukewarm milk and egg. Add 6 cups of flour to make a sponge. Let rise until double in bulk.

Stir and add in 5 cups of flour and raisins. Use the last cup of flour on the table when you knead. Knead until the dough is satiny and doesn't stick to your hands. Let rise again until double in bulk. Form into 4 loaves. Let rise and bake in 350° oven about 30-40 minutes.

"This is a Norwegian recipe the Robertsons make every Christmas."
Sandy Robertson

Cinnamon Rolls

Desirae Contreras

Dough

2 cups whole milk, warm to the touch

1/2 cup sugar

8 Tbsp. unsalted butter, melted

2 1/4 tsp. active dry yeast

5 cups all-purpose flour, divided

1 tsp. baking powder

2 tsp. kosher salt

Filling

3/4 cup light brown sugar

12 Tbsp. unsalted butter, softened

2 Tbsp. ground cinnamon

Frosting

4 oz. cream cheese, softened and cubed

2 Tbsp. unsalted butter, melted

4 Tbsp. milk

1 tsp. vanilla extract

1 cup powdered sugar

Make the dough by whisking together the warm milk, sugar, and melted butter in a large bowl. The mixture should be just warm, registering between 100-110°F. If any warmer, allow it to cool slightly. Sprinkle the yeast evenly over the milk mixture, stir, and let sit in a warm place for about 10 minutes until the yeast has bloomed.



Add 4 cups of flour to the milk mixture and stir with a wooden spoon until just combined. Cover the bowl with a kitchen towel or plastic wrap and let rise in a warm place for one hour, until nearly doubled in size.

Generously butter two 9-inch round baking pans and set aside. To make the filling, combine the brown sugar, butter, and cinnamon in a medium bowl. Mix well, then set aside.

Remove the plastic wrap from the dough and add the remaining cup of flour, baking powder, and salt. Stir well; then turn out onto a clean surface. Leave a bit of flour nearby to use as needed, but try not to incorporate too much. Knead the dough for at least 10 minutes, adding more flour as necessary, until the dough just loses its stickiness and does not stick to the surface of your hands. The dough should be very smooth and spring back when poked.

Roll the dough out into a large rectangle, about 1/2-inch thick. Fix the corners with a bench scraper or spatula to make sure they are sharp and even.

Spread the filling evenly over the dough. Starting from one short end, roll up the dough into a log and pinch the seam closed. Place seam side down. Trim any uneven ends.

Using unflavored dental floss, cut the log evenly into pieces, about 1 1/2 inches thick. Place the cinnamon rolls in the prepared pans, one in the center and about 5 around the sides. Cover with a towel and let rise in a warm place for 35-45 minutes, until expanded by about half of their original volume. (If you're saving the cinnamon rolls for later, cover them with plastic wrap and freeze for up to 3 months.)

Preheat the oven to 350°. Bake the cinnamon rolls for 25-30 minutes, until golden brown. While the cinnamon rolls are baking, make the frosting:

In a medium bowl, whisk together the cream cheese, melted butter, milk, and vanilla extract until smooth. Gradually add the powdered sugar and whisk until homogenous and runny.

When the cinnamon rolls are finished, let cool for about 10 minutes. Drizzle the frosting over the cinnamon rolls, using the back of a spoon to spread if desired. Makes 12 servings.

Coolrise Sweet Dough

Betsy Ries

5-6 cups all-purpose flour
2 pkgs. active dry yeast
½ cup sugar
1½ tsp. salt
½ cup softened butter or margarine
1½ cups hot tap water
2 eggs (at room temperature)
Salad oil
1½ tsp. cardamom (optional)

Combine 2 cups flour, undissolved yeast, sugar, and salt in a large bowl. Stir well to blend. Add softened butter. Add hot tap water to the ingredients in the bowl all at once.

Beat with an electric mixer at medium speed for 2 minutes, scraping the bowl occasionally. Add eggs and 1 cup more of flour. (To make cardamom coffee cake, add the cardamom to the mixture along with eggs and 1 cup flour.)

Beat with an electric mixer at high speed for 1 minute, or until the dough is thick and elastic, scraping the bowl occasionally. Gradually stir in just enough of the remaining flour with a wooden spoon to make a soft dough that leaves the sides of the bowl. Turn onto a floured board.

Round up into a ball. Knead for 5-10 minutes, or until dough is smooth and elastic. Cover with plastic wrap and then a towel. Let rest 20 minutes on board.

Punch down. Divide and shape as desired into 2 coffee cakes or 2½ dozen rolls.

Place in greased pans or on greased baking sheets. An 8" square pan is ideal for 1 dozen pan rolls, and a 13"x 9"x 2" pan for 1½ dozen pan rolls. Brush the surface with oil. Cover pans loosely with plastic wrap. Refrigerate for 2-24 hours at a moderately cold setting.

When ready to bake, remove from refrigerator and uncover. Let stand for 10 minutes while preheating the oven. Puncture any surface bubbles with an oiled toothpick just before baking.

Bake in 375° oven for 20-25 minutes or until done. Bake on lower oven rack position for best results.

Remove from pans or baking sheets immediately. Cool on racks. Brush with butter, or frost and decorate as desired.

Makes 2 coffee cakes or 2 1/2-3 dozen pan rolls.

Cream Scones

Wilma Stevens

1 cup buttermilk
1 egg
2 Tbsp. sugar
3-3 ½ cups unbleached white flour
2 tsp. baking powder
1 tsp. baking soda
½ tsp. ground cardamom
½ tsp. salt
½ cup melted butter (1 stick)
⅓ cup dried currants
Turbinado sugar (optional)
Beaten egg white (optional)

Beat together the buttermilk, egg, and sugar. Sift 3 cups of the flour together with the baking powder, soda, salt, and cardamom.

Add about ⅔ of the flour mixture to the buttermilk and stir well. Gradually add the melted butter and incorporate it thoroughly into the mixture. Stir in the remaining flour and the currants. The dough should be stiff. If it seems too wet, add a little more flour.

Turn the dough out on a lightly-floured board or surface and knead for just a few minutes. Divide into 3 equal parts. Shape each part into a thick circle, 4-5 inches in diameter. With a sharp knife, cut the circles into quarters to make 12 scones. Arrange the scones on a buttered cookie sheet. They can be baked plain or brushed with a little beaten egg white and sprinkled with turbinado sugar.

Bake in a pre-heated 400° oven for 20-25 minutes, or until lightly browned on top. They can be served hot or cold.

"I often cut the circles into sixths, to get 18 scones, or eighths, to get 24. I just bake them for less time and keep an eye on them to make sure they don't get overdone."

Wilma Stevens

Original recipe from *Vegetarian Epicure*.

Crepes

Angela Geschrey

3 eggs

2 cups milk

1 tsp baking powder

1 $\frac{1}{3}$ cups of flour

Mix all ingredients into a large bowl, and pour onto a hot-buttered skillet (french if you have one) using around $\frac{1}{4}$ of a cup. Tilt the pan with a circular motion so that the batter coats the surface evenly.

Cook until the top of the crêpe is no longer wet and the bottom has turned light brown, 1 to 2 minutes. Run a spatula around the edge of the skillet to loosen the crêpe; flip and cook until the other side has turned light brown, about 1 minute more. Serve hot.

You can fill your crepes a variety of ways. Popular choices include sweet whipped cream and fresh fruit, fruit compote and cream cheese, or chocolate hazelnut spread. You can also make savory crepes with a mix of different cheeses, meats, and veggies.

Dough Nuts - 1869

Saron Buss - from "Old Cookbook"

1973 Cookbook

2 eggs	1 tsp. of salt
1 cup sugar	Enough flour to drop easily from spoon
1 cup sour milk	
1 tsp. baking soda	
1 small Tbsp. of melted lard or shortening	

Mix all ingredients in the order given. Drop a teaspoonful of dough into lard hot enough to brown the bread cube in $\frac{1}{2}$ minute.

Doughnuts

Bea Scribano

1973 Cookbook

2 eggs	3 Tbsp. melted shortening
1 cup sugar	$\frac{1}{2}$ tsp. cinnamon
1 cup buttermilk	Flour - enough to make dough easy to handle
1 tsp. baking soda	
$\frac{1}{2}$ tsp. salt	

Beat eggs and sugar together well. Add in the remaining ingredients. Turn dough onto a floured surface and roll out to $\frac{1}{2}$ " thick. Cut out with a doughnut cutter and fry in hot fat, 1-1 $\frac{1}{2}$ minutes on each side. Remove from oil and drain.

French Pastry

Mrs. Jacquelyn Hilgert

1973 Cookbook (updated)

Crust

1 stick butter
1 stick margarine
2 cups flour
4 Tbsp. sugar

Topping

8 oz. pkg. of Philadelphia cream cheese
1 cup of powdered sugar
1 pkg. Dream Whip (as directed on pkg.) or 2 cups defrosted Cool Whip*
1/2 cup milk (for Dream Whip)
1/2 tsp. vanilla (for Dream Whip)
One can of pie filling

For the crust, mix together the ingredients as if for a pie crust dough. Spread in a 15"x 10½"x 1" pan. Bake for 20 minutes in 350° oven.

While the crust is cooling, whip cream cheese. Add powdered sugar. Prepare Dream Whip* and fold in cream cheese. Spread on the cooled baked dough, and put in the refrigerator for one hour. Then put on one can of pie filling and serve.

*Other whip toppings can be substituted

Irish Soda Bread

Suzanne Boudreau

1983 Cookbook

7 cups flour	1/2 cup butter
1 1/3 cup sugar	3 beaten eggs
2 tsp. cream of tartar	2 1/2 cups buttermilk
2 tsp. baking soda	3 cups raisins
2 tsp. salt	

Preheat oven to 350°.

Sift together flour, sugar, cream of tartar, baking soda and salt. Cut in 1/2 cup butter.

Combine 3 beaten eggs, buttermilk and raisins. Add milk and eggs to dry ingredients. Do not knead. Divide batter into 3 loaf pans. Bake at 350° for 45-55 minutes.

John F. Kennedy's Waffles

Kay Gierke

1973 Cookbook

1 Tbsp. sugar	7 oz. milk or 1 cup buttermilk
1/2 cup butter	1/4 tsp. salt
2 egg yolks	2 egg whites, stiffly beaten
1 cup + 1 Tbsp. sifted cake flour	4 tsp. baking powder

Cream sugar with butter. Add egg yolks and beat. Add flour and milk alternately. This mixture may be kept in the refrigerator until ready to use.

When ready to bake, fold in egg whites and add baking powder and salt. Bake on a waffle iron.

Pumpkin Popovers

Denise Sonberg

3 large eggs
1 cup of milk
1 Tbsp. melted butter
1 cup all-purpose flour
1¹/₄ tsp. pumpkin pie spice
1/2 tsp. salt

Preheat oven to 375°.

Generously grease 6 (6 oz.) custard cups or cups of a popover pan with melted butter. Set on a rimmed baking sheet.

In a blender, combine the eggs, milk, melted butter, flour, pumpkin pie spice, and salt. Blend until smooth. Pour about 1/3 cup of the batter into each custard cup or fill popover pan cups about half full.

Bake for 50 minutes, then quickly cut a small slit at the top of each popover to release the steam. Bake 10 minutes longer. Immediately remove the popovers from the cups.

Serve hot with confectioners' sugar, a choice of jams, or honey.

Rich White Batter Bread

Nola Gale

1973 Cookbook

1 pkg. active dry yeast
½ cup warm water
⅛ tsp. ground ginger
3 Tbsp. sugar
1 can (13 oz.) undiluted evaporated milk
1 tsp. salt
2 Tbsp. salad oil
4½ cups unsifted regular all-purpose flour
Butter or margarine

Dissolve yeast in water in a large mixing bowl; blend in ginger and 1 tablespoon sugar. Let stand in a warm place until the mixture is bubbly, about 15 minutes.

Stir in the remaining 2 tablespoons of sugar and add milk, salt, and salad oil. With the mixer on low speed, beat in flour 1 cup at a time, beating very well after each addition. Beat in the last 2 cups of flour with a heavy spoon.

Place dough in a well-greased 2 lb. coffee can, or divide into two 1 lb. coffee cans. Cover with well-greased plastic lids. Let cans stand in a warm place until dough rises and pops off the plastic lids. Bake 1 lb. tins for 45 minutes, 2 lb. tins for 1 hour at 350°.

The crust will be very brown; brush the top lightly with butter. Let cool for 5-10 minutes on a cooling rack, then loosen the crust around the edge of the can with a thin knife. Slide bread from the can and let cool in an upright position on a rack. Makes 1 large or 2 small loaves

"I use butter for greasing the lids and cans as it makes the bread easier to slide out."

Nola Gale

Nola was soprano and choir director. *O Holy Night* was her favorite hymn to sing as solo at Christmas.

Swedish Pancakes

Denise Sonberg

4 eggs
1 $\frac{1}{3}$ cups all-purpose flour
1 cup sugar
 $\frac{1}{4}$ cup non-fat milk

2 cups cold water
Dash of salt
Oil or butter

Sift the dry ingredients together in a bowl. Beat the eggs in a separate bowl. Blend the sifted dry ingredients into the beaten eggs and 2 cups of cold water.

Heat a large skillet on high heat until a drop of water "dances" before it evaporates. Coat the skillet with some oil or butter and pour one generous ladle of batter ($\frac{1}{2}$ cup) onto the skillet for each pancake.

Flip each pancake when the top bubbles and the bottom is brown. Serve the pancakes immediately with lingonberry jam. Makes 12 large pancakes.

Swedish Thin Pancakes

Thyra H. Pearson

1983 Cookbook

2 eggs
1 $\frac{1}{2}$ cups milk
 $\frac{1}{4}$ tsp. salt

1 tsp. sugar
 $\frac{1}{2}$ cup flour
Butter for frying

Mix ingredients together. Let stand at least 15 minutes. Heat a small skillet. Add a small amount of butter. Pour in batter and cook on both sides until golden brown. Roll them up and sprinkle them with confectioners' sugar.

Wheat Bread

Paul Buettner

1983 Cookbook

2 cups milk
3 Tbsp. butter or oleo
1 Tbsp. salt
3 Tbsp. honey
½ cup wheat germ
½ cup oat bran or 1 cup oatmeal
3 cups whole wheat flour
3 cups white flour
⅓ cup warm water
3 pkgs. quick rising yeast
½ tsp. sugar, for yeast

Scald milk; do not boil. Add butter, salt and honey. Put in a large mixing bowl and cool until warm. Dissolve sugar and yeast in the warm water and add to the milk mixture. Add the wheat germ, oat bran, and half the flour. Mix well. Stir in the rest of the flour until you can't stir anymore.

Put dough on a lightly floured breadboard and knead until elastic, not sticky, adding more flour as necessary.

Put the dough in a large greased bowl. Cover and let rise in a warm place 45 minutes to 1 hour. Punch down and let rise again for 35-45 minutes. Turn out on a lightly floured board and knead again until quite elastic.

Divide dough in half. Shape into loaves and place in greased bread pans. Cover and let rise again for 35-45 minutes.

Bake at 375° for 35-45 minutes, until the crust is brown. Remove from oven and let loaves cool in pans. Can be frozen.



Cakes

Mocha Chocolate Icebox Cake, page 95

Apple Cake

Angela Geschrey

½ cup shortening
1 cup white sugar
1 cup brown sugar
2 beaten eggs
2 ½ cups flour
1 tsp. baking soda
1 tsp. baking powder
1 cup milk
½ tsp. salt
½ tsp. vanilla
2 cups finely chopped apples

Cream shortening, sugar, and eggs. Sift dry ingredients and mix in alternatively with milk. Fold in the chopped apples. Pour the batter into a greased 13" x 9" pan and sprinkle the top of the batter with ½ cup sugar and 1 tbsp cinnamon. Bake at 350° for 45 mins.

Apple-Cream Coffee Cake

Hazel Snyder

1973 Cookbook

1/2 cup chopped walnuts
2 tsp. cinnamon
1 1/2 cup granulated sugar
1/2 cup butter or oleo
2 eggs
1 tsp. vanilla
2 cups flour
1 tsp. baking powder
1/2 tsp. salt
1 tsp. baking soda
1 cup sour cream
1 medium apple, thinly sliced

In a small bowl, mix nuts, cinnamon, and 1/2 cup sugar. Grease the tube pan and heat the oven to 375°.

With a mixer at high speed, beat butter until creamy and add in the remaining sugar with the eggs and vanilla. Sift flour with baking powder, salt, and soda. With the mixer at low speed, beat the flour mixture into the batter, alternately with sour cream.

Spread 1/2 of the batter in the pan and top with thinly sliced apple. Top with 1/2 of the walnut mixture, then the rest of the batter and the remaining nut mixture. Bake 40 minutes or until done. Remove from oven; let stand in pan for 30 minutes. Loosen, remove and finish cooling on rack.

Banana Cake

Denise Sonberg

$\frac{2}{3}$ cup shortening	1 tsp. baking soda
$1\frac{1}{2}$ cups sugar	2 eggs
2 cups sifted flour	$\frac{1}{2}$ cup chopped nuts (optional)
$1\frac{1}{2}$ tsp. baking powder	4 large bananas

Cream the shortening and sugar. Add flour, baking powder, and baking soda. Beat in eggs. Add mashed bananas (and nuts, if desired) and mix. Bake 40 minutes in 350° in a greased baking dish.

Boiled Spice Cake

Bea Scribano

1973 Cookbook

1 cup sugar	$\frac{1}{2}$ cup nuts
$\frac{1}{2}$ cup butter	$\frac{1}{2}$ tsp. cloves
1 tsp. cinnamon	1 egg, beaten
1 cup hot water	2 cups sifted flour
$\frac{1}{2}$ cup raisins	1 tsp. baking soda.

Combine sugar, butter, raisins, nuts, spices, and water in a sauce pan. Boil for 1 minute. Cook. Add egg, flour, and baking soda and beat well. Pour into a 9"x 9" pan. Bake $\frac{1}{2}$ hour at 350°.

Carmalita Dump Cake

Angela Geschrey

1 pkg golden cake mix (like Duncan Hines)

1 pkg Jell-O instant vanilla

1 tsp. nutmeg

$\frac{3}{4}$ cup oil

$\frac{3}{4}$ cup dry sherry

2 tsp. vanilla

Combine all ingredients and beat for 4 minutes. Pour into an oiled angel cake mold. Bake for 45-50 minutes in a 325° oven. Sprinkle with powdered sugar or cover with frosting.

Christmas Tree Coffee Cake

Tove Sonberg

1973 Cookbook

Dough

1 pkg. dry yeast
1/4 cup warm water
1/2 cup milk
1/4 cup sugar
1 tsp. salt
2 Tbsp. shortening
1/4 cup butter or margarine
1 tsp. grated lemon peel
2 well-beaten eggs
2³/₄ cups flour

Filling

1 can almond pastry filling
Candied fruit
Cold coffee

Frosting

1¹/₂ cups confectioners sugar
Hot water and green food coloring
Colored sprinkles, Red Hots, or
silver dragees*

Dissolve yeast in warm water in a warm bowl. Scald milk and pour over shortening, butter, sugar, and salt in a large mixing bowl. Stir until the shortening melts. Cool to lukewarm and mix in the yeast, lemon peel, eggs, and flour. Cover dough and refrigerate at least 4 hours or overnight.

Remove dough from refrigerator. Take about 1 tablespoon of dough, flatten it out, and put on about 1/2 teaspoon of almond filling and some candied fruit.

Roll into a ball and build a tree on a greased cookie sheet, starting at the top with one ball, next row with two balls, then three, etc. The author usually gets seven rows; use the rest of the dough for the tree trunk.

Let rise until double in size. Gently brush with cold coffee. Bake at 375° for about 20 minutes.

For frosting, add hot water slowly to sugar until it has a spreadable consistency. Tint light green. Spread frosting on the cooled tree adding sprinkles, Red Hots, or other edible decorations as you go along, or frosting will set.

Cinnamon Coffeecake

Wilma Stevens

Cake

1/3 cup soft shortening
1/2 cup sugar
1 egg
1 1/2 cups sifted all-purpose flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. nutmeg
1/2 cup milk

Topping

3 Tbsp. melted butter
1/4 cup sugar
1/2 tsp. cinnamon

Mix together the shortening, sugar, and egg. Sift together the flour, baking powder, salt and nutmeg. Stir the dry ingredients into the egg mixture alternately with the milk.

Pour the batter into a greased 9" x 9" pan. Bake at 350° for 20-25 minutes until golden brown.

While the cake is baking, mix together the sugar and cinnamon for the topping. When the cake is done and still hot, brush the top of the cake with the butter and sprinkle on the cinnamon sugar.

The recipe can also be used for muffins, but double the topping ingredients. Fill greased muffin cups 2/3 full before baking. When done, roll the tops of the hot muffins in the melted butter and then the cinnamon sugar. Serve hot or cold.

Original recipe from *Betty Crocker Cookbook (French Breakfast Puffs)*

Death by Chocolate

Cheryl Arnoux

Chocolate cake mix
1 cup Kahlua
4 pkgs. chocolate mousse, prepared

2 containers Cool Whip (10 oz.)
8 Skor bars

Prepare cake mix according to directions. Let cool. Poke holes in the cake and pour the Kahlua over the cake. Let soak overnight.

In a large deep bowl, layer $\frac{1}{2}$ the cake crumbled, then 2 packages of the prepared mousse. Add 1 container of Cool Whip, followed by 4 crushed Skor bars. Repeat the layers.

"I serve this in a big deep bowl and just dig in with a spoon. It's a big hit at cookouts."

Cheryl Arnoux

Devil's Food Cake

Carol Hlavac

1973 Cookbook

$\frac{1}{2}$ cup butter
2 eggs, separated
 $1\frac{3}{4}$ cups sifted flour
2 squares chocolate (melted)

$1\frac{1}{4}$ cup sugar
1 cup strong cold coffee
1 tsp. baking soda
1 tsp. vanilla

Mix batter as for a regular cake, folding beaten egg whites in last. Bake in 350° oven for 25-30 minutes in cake pans.

Flourless Chocolate Cake

Wilma Stevens

1 cup (2 sticks) unsalted butter, room temperature
1 cup plus 3 Tbsp. sugar
5 eggs, separated
1 tsp. almond extract
7 oz. blanched almonds, ground
7 oz. unsweetened chocolate, ground
½ tsp. cream of tartar
Powdered sugar

Preheat oven to 325° F. Butter 9" x 2" springform pan. Line the bottom of the pan with a circle of parchment paper and oil lightly.

Cream butter, sugar, egg yolks and extract until light and fluffy. Add chocolate and almonds and stir until well combined.

Beat egg whites until foamy. Add cream of tartar and beat until stiff but not dry. Add a large spoonful of egg whites to the butter mixture and stir to loosen the batter. Gently fold in the remaining egg whites.

Turn into prepared pan and bake until edges of cake shrink slightly from pan (cake will be soft in center), 40-45 minutes. Let cool completely in the pan. Invert onto a serving platter and remove parchment. If the cake seems oily, blot it with paper towels to remove excess. When cool, sprinkle the cake with powdered sugar.

The cake gets more flavorful if you refrigerate it for a few days.

Original recipe from *Bon Appetit Magazine*

Harvey Wallbanger Cake

Harriet Hlavac

1973 Cookbook

1 pkg. Orange Supreme Cake mix	$\frac{3}{4}$ cup orange juice
1 pkg. instant vanilla pudding mix	$\frac{1}{4}$ cup vodka
$\frac{1}{2}$ cup oil	$\frac{1}{4}$ cup Galliano
4 eggs	

Combine ingredients in order. Beat at low speed for 30 seconds to combine and then scrape the bowl. Beat at medium speed for 4 minutes. Pour into a tube pan, greased and dusted with flour. Bake in a 350° oven for 45-55 minutes.

Jelly Roll

Elsie Nystul, aunt of Sandy Robertson

1973 Cookbook

3 eggs, beaten until light	$\frac{1}{2}$ tsp. salt
1 cup sugar	$\frac{1}{3}$ cup hot milk
1 cup flour	Jelly
2 tsp. baking powder	Powdered sugar

Gradually add sugar to eggs and beat until very light. Add combined flour, baking powder, and salt alternately with milk.

Put in a cookie sheet pan with sides and flatten the dough. Bake in 350° oven for 20-30 minutes. Then take out and flip onto a kitchen towel. Spread with jelly and roll. Put it onto a large plate. Sprinkle with powdered sugar on top. Slice and serve. Best eaten the first day.

This was a recipe used for coffee on Sunday by Bea Scribano, Sandy's mother.

Mocha Chocolate Icebox Cake

Jen Phillips

2 cups cold heavy cream
12 oz. Italian mascarpone cheese
¼ cup sugar
¼ cup liqueur, such as Kahlua, Frangelico, or Bailey's
2 Tbsp. unsweetened cocoa powder, such as Pernigotti
1 tsp. instant espresso powder
1 tsp. pure vanilla extract
3 (8 oz.) pkgs. thin, crisp chocolate chip cookies, such as Tate's Bake Shop
Shaved semisweet chocolate, for garnish

In the bowl of an electric mixer fitted with the whisk attachment, combine the heavy cream, mascarpone, sugar, liqueur, cocoa powder, espresso powder, and vanilla. Mix on low speed to combine and then slowly raise the speed until it forms firm peaks.

To assemble the cake, arrange chocolate chip cookies flat in an 8-inch springform pan, covering the bottom as much as possible. (You can break some cookies to fill in the spaces.) Spread a fifth of the mocha whipped cream evenly over the cookies. Place another layer of cookies on top, lying flat and touching, followed by another fifth of the cream.

Continue layering cookies and cream until there are 5 layers of each, ending with a layer of cream. Smooth the top, cover with plastic wrap, and refrigerate overnight.

Run a small sharp knife around the outside of the cake and remove the sides of the pan. Sprinkle the top with the chocolate, cut in wedges, and serve cold. Serves 8.

Variation: Use Tate's double chocolate chip cookies for an even richer chocolate flavor.

"This is a birthday request from my husband every year."

Jen Phillips

Adapted from original recipe by Ina Garten.

Mocha Marble Loaf

Mrs. A. Formeller, aunt to Carol Westley & Dan Formeller

1973 Cookbook

1³/₄ cups sifted cake flour
(not self-rising)
2 tsp. baking powder
1/4 tsp. salt
1/2 cup shortening
1 cup sugar
3 eggs
1 tsp. vanilla extract
2/3 cup milk

5 tsp. freeze-dried instant coffee
6 Tbsp. hot water
1 square unsweetened chocolate
(melted and cooled)
1/4 tsp. baking soda
3 Tbsp. butter or margarine
1 pkg. creamy white frosting mix
Chocolate curls

Preheat oven to 350°. Grease a 9"x 5"x 3" loaf pan.

Sift flour, baking powder, and salt onto waxed paper. Cream shortening with sugar until fluffy-light in a large bowl. Beat in eggs, one at a time, until fluffy again, and beat in vanilla. Beat in flour mixture, part at a time, alternating with milk, just until blended.

Dissolve 3 teaspoons of coffee in 2 tablespoons of hot water in a medium bowl; stir in melted chocolate and baking soda. Stir in half of the batter until no streaks of yellow remain.

Spoon plain batter, alternating with spoonfuls of chocolate batter, into a prepared pan; draw through the batter with a knife to marble.

Bake for 50 minutes or until the top springs back when lightly pressed with fingertip. Cool in the pan on a wire rack for 10 minutes. Loosen around the edges with a knife and turn out onto the rack. Cool completely. Place on serving plate.

Dissolve the remaining 2 teaspoons of coffee in the remaining 4 tablespoons of hot water in a medium bowl. Add the butter and frosting mix, and beat as the frosting mix label directs. Spread over the sides and top of the cake, making deep swirls with a spatula. Garnish with chocolate curls. Let stand until frosting is set.

Mom's Chocolate Cake

Bea Scribano; modified by granddaughter Betsy Ries

2 cups sugar	1 tsp. baking powder
½ cup shortening	1 tsp. baking soda
2 eggs	½ tsp. salt
10 small squares of baking chocolate, melted in 1 cup of hot water*	2 cups flour
½ cup buttermilk	1 tsp. vanilla

Cream the first 3 ingredients together. Then add chocolate and hot water. Add remaining ingredients gradually. Beat until smooth. Pour into a buttered cake pan. Bake at 350° for approximately 30 minutes or until toothpick comes out clean.

* You can use all unsweetened chocolate, all semi-sweet chocolate, or ½ unsweetened chocolate and ½ semi-sweet chocolate.

Frosting for Mom's Chocolate Cake

Bea Scribano; modified by granddaughter Betsy Ries

1 cup sugar
3 Tbsp. milk
8 small squares of unsweetened
baking chocolate (melted)
1 egg

Stir well. Heat and cook for 3 minutes. After the mixture starts to boil, set the pan in cold water to stop boiling. When cool, stir until you get the right consistency.

Mrs. Bjorklund's Rhubarb Cake

Submitted by Betsy Ries

1½ cups brown sugar
½ cup shortening
1 egg
2 cups sifted flour
1 tsp. soda

½ tsp. salt
1 cup milk
1 tsp. vanilla
2 cups rhubarb
Sugar and cinnamon

Cream the first 3 ingredients together well. Sift together the flour, soda, and salt. Add milk and dry ingredients alternately to the first mixture. Add vanilla and rhubarb, mixing well, but do not beat.

Bake in 350° oven for 30-40 minutes. Sprinkle top with sugar and cinnamon.

Pound Cake

Deloris Bengtson, wife of former Pastor Earl Bengtson

1973 Cookbook

1 cup shortening
3 cups sugar
½ tsp. butter flavoring
6 eggs, separated
¼ tsp. baking soda

3 cups flour
½ tsp. salt
1 cup sour cream
1 tsp. vanilla
½ tsp. lemon extract

Cream shortening, sugar, and butter flavoring together. Add slightly beaten egg yolks. Sift dry ingredients together, and add alternately with sour cream; then add lemon extract. Fold in the beaten egg whites last.

Bake in 2 large loaf pans in a 300° oven for 1½ hours. Be sure the center of the cake is done before removing it from the oven.

Rhubarb or Peach Kuchen

Hazel Snyder

1973 Cookbook

Crust

1 cup flour
1 tsp. baking powder
2 Tbsp. butter
 $\frac{1}{4}$ tsp. salt
1 egg
2 Tbsp. milk

Filling

3 cups finely cut rhubarb or peaches
1 (3 oz.) pkg. flavored gelatin powder, such as Jell-O
(Use strawberry flavor for rhubarb or lemon flavor for peaches)

Topping

$\frac{1}{2}$ cup flour
1 cup sugar
 $\frac{1}{3}$ cup melted butter

Mix crust ingredients as for pie crust. Beat egg lightly and add 2 Tbsp. milk or more. Mix with dough. Pat into a greased 8" x 8" pan, including along the sides of the pan. Place the 3 cups of cut rhubarb or peaches onto the crust. Sprinkle Jell-O on top of the fruit.

Mix the topping ingredients together and spread them on top of the fruit. Bake in 350° oven for 35-45 minutes.

Rum Cake

Desirae Contreras

Cake

1/4 cup milk, room temperature
1/3 cup sour cream, room temperature
1/3 cup rum
1 cup butter, room temperature
1 3/4 cups granulated sugar
2 tsp. vanilla extract
3 large eggs, room temperature
2 large egg yolks, room temperature
2 1/4 cups cake flour
1 1/2 tsp. baking powder
1/4 tsp. baking soda
1/2 tsp. salt

Glaze

1/2 cup butter
1/2 cup granulated sugar
1/2 cup brown sugar
1/4 cup rum
1/4 cup heavy cream
1 tsp. vanilla extract

Preheat the oven to 350° with an oven rack in the center of the oven.

Whisk the milk, sour cream, and rum together in a liquid measuring cup and let come to room temperature.

In a large bowl or stand mixer, whip the butter on medium speed for 1 minute. Add the granulated sugar and beat for 4-5 minutes more. Mix in the vanilla.

Add the eggs and egg yolks, one at a time, mixing just until combined in-between additions. Scrape down the sides of the bowl.

Combine the cake flour, baking powder, baking soda and salt. Add 1/3 of the dry ingredients to the batter and mix just until combined. Add 1/2 of the milk/sour cream mixture and mix.

Add another 1/3 of the dry ingredients, mixing just until combined. Add the last 1/2 of the milk/sour cream mixture and beat just until combined.

Add the final 1/3 of the dry ingredients and mix just until combined, scraping down the sides of the bowl.

Grease and flour bundt pan. Pour batter evenly into the pan and bake at 350° for about 50 minutes, or until a toothpick inserted in the center comes out clean, or with few crumbs.

Add all glaze ingredients into a saucepan over medium heat. Stir well until the butter has melted and the mixture is smooth. Bring mixture to a boil, stirring, and boil for 2 minutes.

Allow the cake to cool in the pan for at least 15 minutes before gently inverting it. (Desirae likes to remove the cake first, to make sure to get it out easily.) Then wipe the pan clean and put the cake back into it. Poke holes all over the cake and gently pour most of the sauce over the cake, reserving just a little.

Allow the cake to soak up the glaze and then invert it onto a plate or serving platter. Spoon the remaining glaze on top.

Store rum cake well-covered in the refrigerator.

Hint: Cake may be made ahead of time and stored in the refrigerator for up to 5 days. If freezing, bake the cake without glazing, wrap it in foil, and freeze for up to 3 months. When ready to eat, thaw the cake in the fridge overnight, make the glaze, and pour on top. Allow glaze to sit for 30 minutes before serving.



Pies

Blueberry-Cherry Pie, page 105

Apple Slices

Janice Bjorklund, sister of Sandy Robertson

1973 Cookbook

2 cups flour
1/2 tsp. salt
2/3 cup shortening
2 egg yolks
1 Tbsp. lemon juice
4 Tbsp. water

8 apples, peeled and sliced
1 cup sugar
2 Tbsp. flour
A little cinnamon
Powdered sugar

Sift the 2 cups of flour with salt. Work in shortening as for pie crusts. Mix egg yolks, lemon juice and water. Add to flour mixture and blend. Roll out 2 crusts, each to fit on a 14" cookie sheet. Peel and slice 8 apples and lay on the bottom crust. Sprinkle with 1 cup sugar, 2 tablespoons flour, and a little cinnamon. Put on the top crust.

Bake for 15 minutes at 450°. Reduce heat to 350° and bake 50 minutes. Spread with powdered sugar while still warm.

Basic Pie Crust

Nola Gale

1973 & 1983 Cookbooks, updated

2 cups flour
1 1/2 tsp. salt

2 tsp. sugar
2/3 cup oil
3 Tbsp. milk

Mix with a fork and press into a 9" pie pan. Prick with a fork and bake in a 400° oven until lightly browned.

Blueberry-Cherry Pie

Denise Sonberg

2 9" pie crusts
3 cups fresh or frozen blueberries
1 cup fresh or frozen cherries. (If fresh, remove the pits.)
3 Tbsp. flour
1 cup sugar
2 tsp. salt
1 Tbsp. lemon juice
1 Tbsp. butter

Preheat the oven to 425°.

Turn one pie crust upside down on a flat surface at room temperature to become soft.

Mix flour, sugar, and salt in a large bowl. Add the blueberries, cherries, and lemon juice and toss well. Pile the mixture into the second pie crust and dot the top with butter.

Carefully roll out the soft pie crust flat, then cut it into strips. Criss-cross the strips over the pie mixture. Crimp the edges with the bottom pie crust.

Bake for 10 minutes, then lower heat to 350° and bake for 30-40 minutes or until the crust is browned. Pie can be served cold or warm topped with whipped cream or ice cream. Makes one 9" pie.

Hint: It is not necessary to defrost frozen blueberries or cherries if you are using them.

Cherry Pie

Lydia Formeller, grandmother of Dan Formeller & Carol Westley

1983 Cookbook

4 Tbsp. cornstarch	3 cups canned pitted cherries, drained
¼ cup cherry juice	
1 cup sugar (or 1¼ cup honey)	Pie crust of your choice
1 Tbsp. butter	

Combine cornstarch, cherry juice, and sugar. Cook over slow heat until thickened. Add cherries and butter.

Use any recipe for pie crust. Bake for 30 minutes at 425°, reduce heat to 350° and bake 10 minutes more.

Daisyfield Coffee Pie

Josephine Scribano (Aunt Ping), sister-in-law of Sandy Robertson

½ cup water	¼ tsp. nutmeg
2 Tbsp. instant coffee powder	1 cup finely chopped nuts
½ lb. small marshmallows	1 cup whipped cream
1 tsp. vanilla	9" baked crumb crust
Pinch of salt	

Combine water, instant coffee, and marshmallows in a double boiler and mix until marshmallows melt. Stir in vanilla, salt, and nutmeg. Chill until the mixture begins to set. Beat until smooth.

Fold in nuts and whipped cream. Pour into cooled pie shell and chill.

Recipe revised slightly by Angela Geschrey

Key Lime Pie

Brenda Swartz

Pie Shell

1¼ cups crushed graham crackers
¼ cup ground almonds
¼ cup sugar
5 Tbsp. melted butter

Filling

Zest and juice of 2 key limes or 4 regular limes
6 eggs, beaten
¾ cup sugar
8 Tbsp. butter, softened

Mix together pie shell ingredients. Pat into a 9" pie pan. Bake for 8-10 minutes at 375°.

For filling, mix together the juice, zest, eggs, and sugar. Whisk constantly over double boiler until mixture thickens, 5-10 minutes, adding 1 Tbsp. of butter at a time. Do not overcook or eggs curdle. Pour into pie shell and refrigerate 6 hours.

"No pudding shortcut. It's the real deal and there's none better!"

Brenda Swartz

Hints:

It's much easier to zest the limes before cutting them and juicing them. Best way to crush the crackers is a gallon zip-lock bag and rolling pin!

Original recipe from Shaw's Crab House.

Pumpkin Pie

Wilma Stevens

1983 Cookbook, updated

1½ cups cooked pumpkin, or one 14-oz. can pumpkin

1 cup milk

¾ cup sugar

2 tsp. cinnamon

1 tsp. allspice

¼ tsp. mace

½ tsp. salt

2 eggs

2 Tbsp. butter

Deep dish pastry shell

Praline Topping (optional)

1/3 cup packed brown sugar

1/3 cup pecans, chopped

1 Tbsp. butter or margarine, softened

In a double boiler, heat the pumpkin, milk, sugar, spices, and salt. Beat the eggs and add them with the butter to the heated pumpkin and mix well.

Pour the hot filling into a pre-baked pastry shell. Bake in a 350° oven for 30 minutes, or until the filling sets.

Hint: To make a Praline Pumpkin Pie, bake the pie for only 25 minutes. While pie bakes, mix together the praline topping. Sprinkle pie with topping and bake another 10 minutes, or until knife inserted in center comes out clean.

Original recipe from *from Aunt Sammy's Radio Recipe.*

Slab Apple

Carol Westley

Crust

3 cups flour
1/2 tsp. salt
3 Tbsp. sugar
1 tsp. baking powder
1 cup margarine, softened
2 egg yolks
1/2 cup water

Fresh Apple Filling

2-3 Tbsp. flour
1 cup sugar
1/2 tsp. cinnamon
2 Tbsp. margarine
2 Tbsp. lemon juice
14-16 apples pared and sliced

Glaze

2 cups confectioners sugar
1 tsp. margarine
3-4 Tbsp. warm water

To make the crust, combine flour, salt, sugar and baking powder. Mix well. Cut in margarine.

In a separate bowl, mix together egg yolks and 1/2 cup water. Add to flour mixture and mix gently until it forms a ball.

Divide the dough in half with one slightly larger than the other. Place the larger half in a jelly roll pan, pressing against the bottom and up the sides.

Mix together the filling ingredients and spread over the crust. Roll out the top crust and place over the fruit. Pinch top edge to bottom edge and seal carefully.

Place a sheet of foil under the pan to catch any drips while baking. Bake in a preheated 350° oven for 1 hour. Cool until lukewarm.

Combine glaze ingredients until smooth and spreadable. Spread over the top crust. Serve warm or cold. Makes 20 servings.

"A dessert we make every year to warm up brisk autumn days."
Carol Westley

Soda Cracker Pie

Ginn Huff, mother of Brenda Swartz

3 egg whites
1 cup sugar
1/4 tsp. baking powder
1/2 cup chopped pecans

12 soda crackers rolled fine (a little less than 1/2 cup)
Sliced bananas or strawberries
1/2 pint sweetened whipped cream

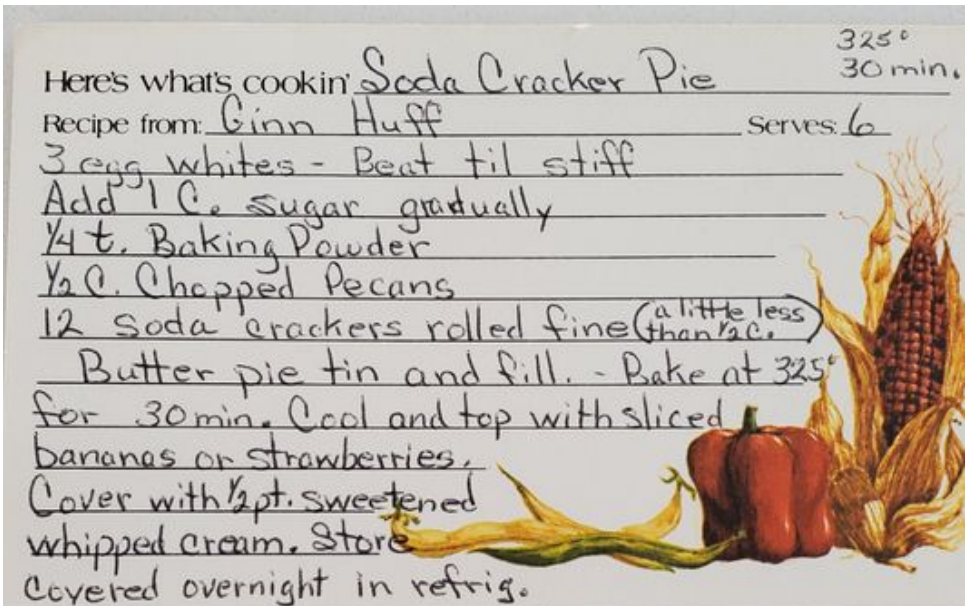
Beat egg whites until stiff. Gradually add the sugar, baking powder, pecans, and soda crackers. Pour filling into a buttered pie tin. Bake at 325° for 30 minutes.

Cool and top with sliced bananas (Brenda's preference) or strawberries. Cover with 1/2 pint of sweetened whipped cream. Store covered overnight in refrigerator. Makes 6 servings.

"The soda cracker pie is amazing! It is from my mother. She made it most Thanksgivings and now I do."

Brenda Swartz

Hint: The best way to crush the crackers is a gallon zip lock bag and rolling pin!





Cookies & Bars

Shilan's Kitchen Sink Cookies, page 127

Apricot Squares

Elaine Neukirch

1973 Cookbook

1½ cups dried apricots
¾ cup butter
⅓ cup sugar
2 cups sifted flour (divided)
⅓ tsp. salt
3 eggs (beaten)
¾ cup chopped nuts (pecans)
¾ tsp. baking powder
1½ cups brown sugar
¾ tsp. vanilla
Powdered sugar

Rinse apricots. Cover with cold water and boil for about 10 minutes. Drain and cool. Chop fine and set aside.

Mix butter, sugar, and 1½ cups of the flour until crumbly. Pack in the bottom of a 13" x 9" x 2" pan and bake at 350° for 25 minutes.

Sift together the remaining ½ cup flour, baking powder, and salt. Beat brown sugar into eggs, then add flour mixture, vanilla, nuts, and apricots. Spread over the baked layer and bake for 30 minutes at 350°.

Cool and cut into squares. Sprinkle with powdered sugar.

Bohemian Kolacky

Harriet Hlavac

1973 & 1983 Cookbook, Revised

2 small pkgs. cream cheese
½ lb. butter
2 cups flour
½ tsp. baking powder

Cream together the cream cheese and butter. Add the flour and baking powder. Mix and refrigerate overnight.

Roll thin and use a glass to cut circles. Place rounds on an ungreased baking sheet and make a small depression in the centers. Add a small amount of prune, apricot, or jam filling on rounds.

Bake at 350° until bottoms are lightly browned, about 12-15 minutes.

Brownies

Betty Olson

1983 Cookbook

⅓ cup butter
3 squares unsweetened chocolate
1¾ cup sugar
4 eggs, slightly beaten
1 cup flour, sifted
½ tsp. baking powder
1 cup chopped walnuts (optional)

Melt together the butter and chocolate. Mix in the sugar and eggs. Combine remaining ingredients. Bake at 350° for 25 minutes. If desired, frost with your favorite frosting.

Candied Ginger and Rosemary Shortbread

Wilma Stevens

1 lb. (2 cups) unsalted butter, softened
1³/₄ cups sugar
4 cups all-purpose flour
1 tsp. salt
2 large eggs, beaten
1 Tbsp. water
1 cup crystallized ginger, finely chopped
2-3 Tbsp. fresh rosemary, chopped, or 2 Tbsp. dried

Preheat oven to 350°. Grease 9"x 13" pan.

Beat together butter and sugar in a large bowl until light and fluffy. Sift together flour and salt and gradually add to the butter mixture. Add ³/₄ of the beaten egg, reserving the rest for glaze. Stir in ginger and rosemary. The dough will be very thick.

Spread dough evenly in the prepared pan. Mix together the reserved egg portion and water in a bowl and brush over the batter.

Bake for 35-45 minutes. Squares are done when a toothpick inserted in the center comes out clean. Cool in the pan on a rack and cut into squares. Cookies freeze well.

Hint: Candied ginger nibs (prechopped candied ginger) are a great time-saver.

This also can be made as ¹/₂ recipe and baked in a 9" x 9" pan.

Chocolate Cherry Bars

Carol Paul

1983 Cookbook

Bars

1 pkg. Betty Crocker chocolate fudge
cake mix
21 oz. can cherry fruit filling
1 tsp. almond extract
2 eggs, beaten

Frosting

1 cup sugar
1/3 cup milk
5 Tbsp. butter or margarine
6 oz. pkg. semi-sweet chocolate
morsels

Preheat oven to 350°. Using solid shortening or margarine, grease and flour a 13"x9" pan.

Combine the first 4 ingredients. Stir by hand until well mixed. Pour into pan. Bake 25-30 minutes. While the cake cools, prepare the frosting. In a small saucepan, combine sugar, butter and milk. Boil, stirring constantly for one minute. Remove from heat. Stir in chocolate pieces until smooth. Pour over partially cooled cake. Cut into bars. Makes 3 dozen bars.

Chocolate Chip Bars

Susan Sonberg, sister of Steve Sonberg

1973 Cookbook

2 eggs
2/3 cup oil
1 1/2 cup flour
1 tsp. salt
1 cup chocolate chips
3 Tbsp. water

1 1/2 cups brown sugar
1 tsp. vanilla
1 1/2 tsp. baking powder
1/2 cup chopped nuts (optional)
Confectioners' sugar

Beat eggs until thick and foamy. Gradually add sugar and beat until well blended. Add oil and vanilla, then mix well. Add dry ingredients, then water, and fold in nuts and chocolate chips.

Spread in a greased 11"x 15" pan. Bake at 350° for 20-25 minutes. Cool, then dust with confectioners' sugar and cut into squares.

Chocolate Chip Blonde Brownies

Marilynn Kumro

1973 Cookbook

1 cup sifted flour	1/2 tsp. baking powder
1/8 tsp. baking soda	1/2 tsp. salt
1/3 cup shortening	1 cup brown sugar (packed)
1 egg, slightly beaten	1 cup chocolate chips (6 oz.)
1 tsp. vanilla	

Sift flour once, and measure. Add baking powder, baking soda, and salt. Sift again. Add nuts and mix well.

Melt shortening in a saucepan and remove from heat. Add sugar and mix well. Cool, then add egg and vanilla. Add flour mixture, a small amount at a time, mixing well after each addition. Pour into a 9" x 9" x 2" greased pan. Sprinkle chocolate chips over top. Bake for 25 minutes in 350° oven.

Crescents

Agnes Samuelson, sister-in-law of Sandy Robertson

1973 Cookbook

1 lb. butter
4 tsp. vanilla
4 cups flour
2 cups chopped walnuts
8 heaping Tbsp. confectioners' sugar

Cream butter and sugar. Add flour, vanilla and nuts. Shape into crescents and bake at 300° for 45 minutes.

Cool the cookies for about 5 minutes, then toss each one in confectioners' sugar while they're still warm. Transfer them to a wire rack. When they're completely cool, toss them in powdered sugar once more. Enjoy!

Dad's Snickerdoodles

Marne Turner

1 cup butter (2 sticks), softened
1½ cups granulated sugar
2 eggs
2¾ cups all-purpose flour
2 tsp. cream of tartar
1 tsp. baking soda
½ tsp. salt
2 Tbsp. cinnamon
2 Tbsp. sugar

Mix cinnamon and sugar together in a small bowl and set aside for topping.

In a medium bowl or stand mixer, add butter and sugar and beat until combined. Add eggs and beat again until fluffy.

In a separate bowl, sift dry ingredients (flour, cream of tartar, baking soda, salt) then add to the butter mixture and mix thoroughly. Chill dough for 1 hour.

Preheat oven to 400°. Shape chilled dough into 1" balls and roll them in the cinnamon/sugar mixture. Place on greased baking sheets and bake for 8-10 minutes (15 minutes if you like them burned like her dad.)

Makes about 5 dozen cookies.

Hint: Use a pie plate instead of a small bowl for the topping mixture to make rolling easier. These cookies freeze well!

"I make these for my dad on special occasions. This recipe is an adaptation of my grandma's recipe (his mom) and they are his favorite. I hope they become yours too!"

Marne Turner

Grandma's Orange Cookies

Marne Turner

Cookies

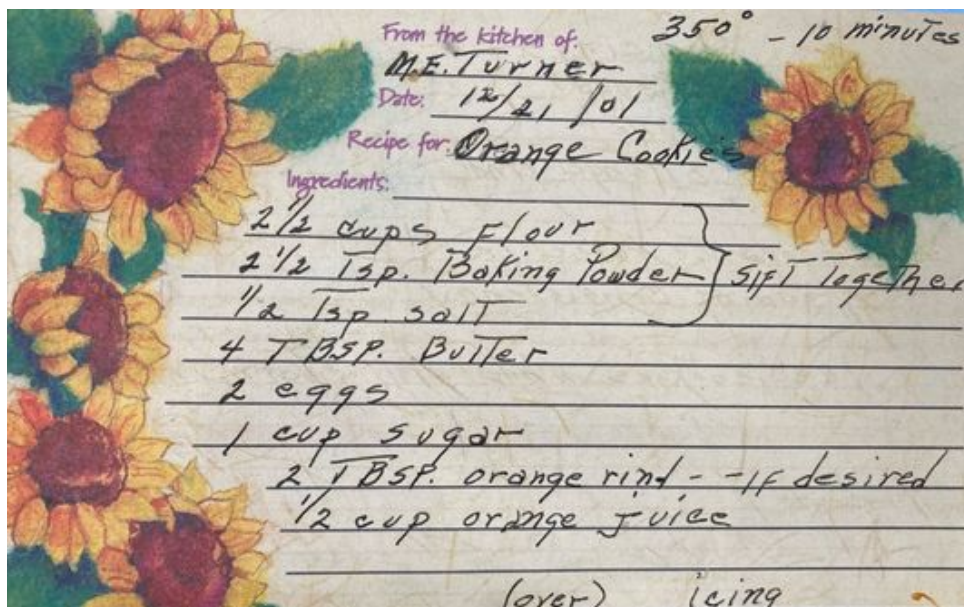
2½ cups all-purpose flour
2½ tsp. baking powder
½ tsp. salt
4 Tbsp. butter, softened
2 eggs
1 cup granulated sugar
2 Tbsp. orange rind
½ cup orange juice

Glaze

1 cup powdered sugar
2 Tbsp. butter, softened
1 Tbsp. orange rind
Orange juice

"My grandma and I baked these together for many years. I love pulling out her handwritten recipe card every time I make them for my family."

Marne Turner



Preheat oven to 350°.

In a medium bowl or stand mixer, combine sugar and orange rind. Add butter and cream together until light and fluffy. Add eggs and orange juice and beat until combined.

In a separate bowl, combine dry ingredients (flour, baking powder, salt) and then add to the egg mixture.

Shape dough into 1" balls and place on baking sheets, about 2 inches apart. Bake for 10 minutes.

Whisk together icing ingredients, adding orange juice to spreading consistency. Ice cookies when warm, allowing the glaze to set for about 30 minutes.

These cookies freeze well!

Lemon Squares

Shirley Formeller

1 cup butter
½ cup powdered sugar
2 cups flour
4 eggs, beaten
Juice of 4 lemons
2 cups sugar
4 Tbsp. flour
½ tsp. salt

Mix together the butter, powdered sugar, and 2 cups of flour until crumbly. Pat the dough into the bottom and ½" up the sides of a 13"x 9" pan. Bake for 20 minutes in 350° oven.

Combine the eggs, juice of lemons, sugar, 4 tablespoons flour and salt. Pour over baked crust. Bake at 350° for 25 minutes. Put powdered sugar on when cool.

Recipe slightly modified by granddaughter, Chris Formeller.



Oatmeal Chocolate Chip Cookies

Tori Geschrey

1½ cups packed brown sugar
1 cup softened butter
1 tsp. vanilla
1 egg
2 cups quick-cooking oats

1½ cups flour
1 tsp. baking soda
¼ tsp. salt
1 cup semisweet chocolate chips
1 cup other chocolate of choice

Preheat oven to 350°. In a large bowl, stir brown sugar and butter until blended. Stir in vanilla and egg until light and fluffy. Add oats, flour, baking soda, and salt. Stir in chocolate chips.

Drop tablespoons of dough onto an ungreased cookie sheet about 2 inches apart. Bake 10-12 minutes or until golden brown, cool slightly and move to wire rack.

Oatmeal Cookies

Denise Sonberg

1983 Cookbook

½ cup butter
½ cup brown sugar
½ cup granulated sugar
1 egg
1 Tbsp. water
½ tsp. vanilla

¾ cup flour
½ tsp. baking soda
½ tsp. salt
1½ cups oatmeal
1 cup raisins (optional)

Blend the butter and sugar together. Stir in egg, water, and vanilla. Add the dry ingredients. Drop by teaspoon onto baking sheets. Bake at 375° for 10 minutes or until lightly browned.

Oatmeal Cookies

Grete Thiede

1983 Cookbook

2 cups oatmeal
6 oz. butter
1 egg

2 tsp. baking powder
1 cup flour
 $\frac{3}{4}$ cup sugar

Melt butter; pour over oatmeal and mix well. Let mixture cool slightly and mix in remaining ingredients. Drop by teaspoonful onto a greased pan. Bake for 10-15 minutes at 350°.

Concordia Kitchen Band, circa 1972. Grete Thiede is second from the left. Also pictured: Audrey Larson (conducting), Eleanor Scheffen (third from the left), and Jean Peterson (standing, far right).



Peppermint Meringues

Evelyn Stevens, mother of Wilma Stevens

1983 Cookbook

4 egg whites

1/4 tsp. cream of tartar

1 1/4 cup sugar

1/2 tsp. peppermint extract

Food coloring

Beat egg whites and cream of tartar in a medium-sized bowl until foamy. Beat in sugar, a little bit at a time. Beat in the extract, and continue beating until the mixture forms stiff peaks. Add food coloring to tint, or divide the mixture in half to tint with an additional color.

Put a spoonful of the mixture onto a cookie sheet lined with heavy brown paper. Bake at 235° for 30-40 minutes. Makes about 5 dozen.

Pretzel Cookies

Signe Carlson

1983 Cookbook

1 lb. margarine

1 pint sour cream

1 pinch of salt

2 tsp. sugar

5 cups flour

3 tsp. baking powder

Sugar for dipping

Mix all ingredients together to form a rather stiff dough. Roll into pencil-thin pieces and form into pretzel shapes. Dip in sugar and bake at 350° for 8-10 minutes, or until lightly golden.

Pretzel Delight

Alice Radtke, mother of Gary, Cheryl & Ron

2 cups crushed pretzels
1½ sticks margarine, melted
2 Tbsp. sugar
2 pkgs. Dream Whip
1 cup milk
2 8 oz. pkgs. cream cheese, softened
1 cup sugar
2 3 oz. pkgs. strawberry gelatin, such as Jell-O
2 10 oz. pkgs. frozen strawberries
1 cup hot water

Crush pretzels with a rolling pin. Combine pretzels, sugar, and melted margarine and mix well. Pat into an 8"x 13" pan and bake for 10 minutes at 350°.

Beat dream whip and milk, and set aside. Beat cream cheese and sugar until fluffy. Fold dream whip into the cream cheese mix. Pour into pan atop the pretzel mixture. Refrigerate 30 minutes.

Prepare the gelatin in hot water. Add frozen strawberries, stirring until dissolved and starting to thicken. Refrigerate 5 minutes. Then spoon over the top of cream cheese layer and chill to set completely.

"The Pretzel Delight recipe was at every Radtke family holiday or birthday gathering." Judy Radke

"My brother Ron liked the Pretzel Delight that she (Alice) made for family gatherings. So after she passed away I had to learn how to make it for him and his son, Larry. He loves it too!"

Cheryl Arnoux

Rosettes

Bill Petersen, brother-in-law of Sandy Robertson

1973 Cookbook (revised)

2 eggs	1 cup flour (a little more, if necessary)
1 tsp. sugar	
¼ tsp. salt	Cooking oil
1 cup milk	

Beat the eggs with a fork. Add sugar and salt, then add flour and milk alternately. Beat until smooth.

Heat the cooking oil and a Rosette iron. Dip the head of the iron into the batter, then immerse it completely into the hot oil and deep fry until the rosette is done, about 20-30 seconds. Remove the rosette and allow it to cool on a paper towel. Repeat.

Hint: Both the cooking oil and the iron must be very hot. For the first rosette, you can first dip the iron in the hot oil to heat it.

Sand Tarts

Wilma Stevens

½ cup butter, softened	¼ tsp. salt
¾ cup light brown sugar	1 tsp. cinnamon
1 egg	3 Tbsp. sugar
2 cups sifted flour	Almonds or pecans, halved
2 tsp. baking powder	

Cream together the butter and brown sugar. Add the well-beaten egg. Sift together the flour, baking powder, and salt, and stir into the butter mixture. On a lightly floured board, form the dough into a roll, about 3" in diameter. Wrap it in wax paper and refrigerate it overnight.

Slice the cold dough as thin as possible with a sharp knife. Sprinkle each round with a mixture of the cinnamon and sugar, and press a nut half in the center. Bake in a 350° oven for about 10 minutes, or until lightly browned.

Scandinavian Cookies

Anne Kuhlmann

1983 Cookbook

1/2 cup butter, softened

1/4 cup sugar

1 egg, separated

1 cup sifted flour

1/2 cup chopped nuts

Jelly

Mix together butter, sugar, and egg yolk. Stir in flour. Roll dough into small balls. Place unbeaten egg white in a saucer. Dip rolled dough in egg white, then in chopped nuts.

Place balls on cookie sheet. Indent center with finger. Bake for 5 minutes in a slow oven (300-325°). Re-indent if necessary. Bake 15 minutes longer. Cool slightly and add jelly in centers.

Scotch Shortbread

Wm. S. Robertson, father of Rob Robertson

1973 & 1983 Cookbooks

1 lb. butter

1 cup sugar

4 cups flour

Working by hand, first mix butter and sugar, then add the flour. Roll onto one large cookie sheet and pierce with a fork all over. Bake at 300° for 45 minutes to 1 hour.

"I still make these."

Betsy Ries

Shilan's Kitchen Sink Cookies

Shih Liang Fine

2¹/₄ cups all-purpose flour
1 tsp. baking soda
1 tsp. salt
1 cup (2 sticks) butter, softened
³/₄ cup granulated sugar
³/₄ cup packed brown sugar
1 tsp. vanilla extract
2 large eggs
³/₄ cup (12 oz. pkg.) Nestle® Toll House® Semi-Sweet Chocolate Morsels
³/₄ cup (12 oz. pkg.) Nestle® Toll House® Milk Chocolate Morsels
1 cup (12 oz. pkg.) dried cranberries or dried cherries
³/₄ cup chopped nuts (Optional - If omitting add 1-2 Tbsp. of all-purpose flour)

Preheat oven to 375°.

Combine flour, baking soda, and salt in a small bowl. Beat butter, granulated sugar, brown sugar, and vanilla extract in a large mixer bowl until creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels, dried fruit, and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

Bake for 9-11 minutes or until golden brown. Cool on baking sheets for 2 minutes, then remove to wire racks to cool completely. Makes 5 dozen cookies.

Pan Cookie Variation: Preheat oven to 350°. Grease a 15" x 10" jelly-roll pan. Prepare dough as above. Spread into prepared pan. Bake for 20-25 minutes or until golden brown. Cool in pan on wire rack. Makes 4 dozen bars.

Slice and Bake Cookie Variation: Prepare dough as above. Divide in half; wrap in waxed paper. Refrigerate for 1 hour or until firm. Shape each half into a 15" log and wrap in wax paper. Refrigerate for 30 minutes. (May be stored in refrigerator for up to 1 week or in freezer for up to 8 weeks.) Preheat oven to 375°. Cut into 1/2" thick slices and place on ungreased baking sheets. Bake for 8-10 minutes or until golden brown. Cool on baking sheets for 2 minutes; place on a wire rack to cool completely.

Sugar Cookies

Susan Sonberg

1973 & 1983 Cookbooks

1 cup butter
1 egg
1/2 tsp. salt
2 1/2 cups flour

1 cup granulated sugar
1/2 tsp. vanilla
1/2 tsp. baking soda
Sugar for dipping

Cream butter and sugar, then add egg and vanilla. Beat well. Add flour, salt and baking soda.

Drop onto a greased cookie sheet. Butter the bottom of a juice glass and dip in sugar. Press the cookie flat with the sugared glass. Bake at 375° for 8-10 minutes. Makes 7-8 dozen cookies.

Swedish Pepparkakor

Elvira Larson

1973 Cookbook

1 cup butter
1 1/2 cups sugar
1 egg
2 Tbsp. dark syrup
2 tsp. baking soda
1 Tbsp. warm water

3 cups flour
2 tsp. cinnamon
1 tsp. ginger
1/2 tsp. cloves
Slivers of blanched almonds

Cream butter. Add sugar gradually, creaming continually. Beat in egg and syrup. Add baking soda dissolved in warm water. Fold in flour sifted with spices, and mix well.

Chill in the refrigerator for several hours or overnight. Roll out very thin and cut with a cookie cutter. Place a piece of blanched almond in the center of each. Bake on an ungreased cookie sheet in a hot oven (400°) for 5-10 minutes. Makes 3 dozen cookies.

Toffee Bar Cake (Heath Bars)

Jackie Bostrom

1973 & 1983 Cookbooks

2 cups brown sugar
2 cups sifted flour
½ cup margarine or butter
1 tsp. baking soda
½ tsp. salt
1 egg
1 cup milk
1 tsp. vanilla
½ cup chopped pecans
6 oz. chocolate bars (Heath Bars), chopped coarsely

Mix brown sugar and flour. Cut in butter, as for pie crust. Reserve 1 cup of mixture. Add egg, milk, and vanilla to the remaining mixture. Beat until blended.

Pour into a greased 9"x 13" pan. Sprinkle top with reserved crumbs, nuts, and chopped chocolate bars. Bake at 350° for 35 minutes.



Other Sweets

Fruit Soup, page 132

Can't Fail Fudge

Robin DeCoudres

$\frac{2}{3}$ cup undiluted Carnation
evaporated milk
 $1\frac{2}{3}$ cups sugar
 $\frac{1}{2}$ tsp. salt

$1\frac{1}{2}$ cups mini marshmallows
 $1\frac{1}{2}$ cups chocolate chips
1 tsp. vanilla
 $\frac{1}{2}$ cup chopped nuts

Mix Carnation evaporated milk, sugar, and salt in a saucepan over low heat. Heat to boiling. Cook for 5 minutes, stirring constantly. Remove from heat.

Add marshmallows, chocolate chips, vanilla, and nuts. Stir for 1-2 minutes until marshmallows melt. Pour into a buttered 9" pan. Cool and cut into squares.

Fruit Soup

Elvira Larson

1983 Cookbook

1 cup (~6 oz.) dried apricots
 $\frac{3}{4}$ cup (~3 oz.) dried apples
 $\frac{1}{2}$ cup dried peaches
 $\frac{1}{2}$ cup (~ $3\frac{1}{2}$ oz.) prunes, pitted
 $\frac{1}{2}$ cup (~ $2\frac{1}{2}$ oz.) dried pears
2 quarts water

$\frac{1}{4}$ cup sugar
3 Tbsp. tapioca
3" piece of stick cinnamon
2 slices of lemon
1 cup red raspberry fruit syrup
(optional)

Rinse well in cold water the apricots, apples, peaches, prunes, and pears. Put fruits in a large saucepot with the 2 quarts of water. Cover and soak the fruits for 2-3 hours.

Add the sugar, tapioca, cinnamon, and lemon. Bring to boiling, reduce heat, and simmer for about 1 hour or until the fruit is tender. Remove from heat and stir in the raspberry fruit syrup, if desired. Chill the soup in refrigerator. This can be served warm as well as cold.

German Caramel Chews

Judy Radtke

14 oz. pkg. caramels
2/3 cup evaporated milk, divided
1 pkg. German chocolate cake mix
3/4 cup margarine, melted
Chopped nuts (optional)
1 12 oz. pkg. semi-sweet chocolate bits

Cook caramels and first 1/3 cup evaporated milk over boiling water in a double boiler until melted and smooth.

Stir cake mix, melted margarine, and second 1/3 cup evaporated milk by hand, just until mixed. Pour half of the batter into a greased and floured 12"x8" pan. Bake at 350° for 6 minutes, then remove from oven.

Spread the semi-sweet chocolate bits over partially cooked batter. Spread melted caramel sauce over chocolate. "Drop" the remaining batter over caramel mixture. Bake at 350° for 15-18 minutes.

"Everyone who eats them loves them."

Judy Radke

Judy states she makes these for many events. One of her daughter's friends calls them "Momma Radtke's Brownies".

Oat and Apple Brown Betty

Eleanor B. Schoffen

1983 Cookbook

Crumb Mixture

$\frac{3}{4}$ cup quick cooking oats
 $\frac{1}{2}$ cup chopped walnuts
3 Tbsp. sugar
3 Tbsp. chilled butter or margarine

Filling

$1\frac{1}{2}$ lbs. cooking apples (such as McIntosh), sliced
1 cup raisins
 $\frac{1}{3}$ cup brown sugar
 $\frac{1}{2}$ tsp. cinnamon
 $\frac{1}{4}$ tsp. nutmeg
1 Tbsp. lemon juice

Heat oven to 375°. Mix all ingredients. Lightly butter casserole.

For crumb topping, mix all ingredients in a small bowl with a fork or your fingers until the mixture is crumbly.

For filling, put apples, raisins, brown sugar, cinnamon, nutmeg, and lemon juice in a medium bowl. Toss to mix.

Put apple mixture in casserole and put crumb mixture on top. Bake until apples are tender (30 minutes) and lightly browned. Serve warm with cream or milk.

Rice Pudding

Betsy Ries

2 cups scalded milk
3/4 cup rice
3 cups hot water
1/2 cup sugar
3/4 tsp. salt
4 eggs, slightly beaten
1 tsp. vanilla

Cook rice with 3 cups of water in a covered saucepan until very soft, about 60 minutes. Combine about 2 cups of the cooked rice with the egg, sugar, salt, and vanilla. Add scalded milk and pour into an oven-safe casserole dish.

Place the casserole dish in a large cake pan. Add enough water to the cake pan to come halfway up the sides of the casserole. (To speed up the cooking time, heat the water first.) Bake for about 2 hours in a 325° oven. It's done when a knife comes out clean when tested.

If the pudding isn't brown when done, place under flame in the broiler for a few minutes.

This is a family recipe that Betsy made for the Concorida Smorgasbord every year.

Rhubarb and Strawberry Jam

Bertha Rasmussen

1973 Cookbook

5 cups cut-up rhubarb
4 cups sugar

1 box of strawberries, cut up
3 oz. pkg. strawberry gelatin

Mix well the rhubarb and sugar. Let stand overnight.

Next day, add the box of cut-up strawberries. Mix and cook for 15-20 minutes. Take off the heat and add the 3 oz. package of strawberry gelatin. Stir well and pour into glasses. Seal with paraffin. Very good.

Rose Petal Jam

Tove Sonberg

1973 Cookbook

2 cups ripe sliced strawberries
2 cups rhubarb, diced and scalded

2 cups fresh rose petals
4 cups sugar

Pour sugar over fruit and petals; let stand overnight. Then cook until syrup sheets from a spoon, stirring frequently to prevent floating fruit. Pour into sterilized jelly glasses and seal with paraffin. Makes 6-8 glasses.

Scotch Toffee

Carol Hlavac

1983 Cookbook

1/3 cup butter or margarine, melted	1 1/2 tsp. vanilla
2 cups oats	1/2 tsp. salt
1/4 cup corn syrup	1/2 cup brown sugar
1 6oz. pkg. chocolate chips	1/4 cup chopped nut meats

Pour melted butter over oats and mix well. Add sugar, corn syrup, salt, and vanilla. Blend well. Pack firmly into a greased 7" x 11" pan. Bake for 12 minutes (or until brown) in a preheated oven at 450° (mixture will bubble).

Cool. Remove from pan. Spread melted chocolate over. Sprinkle with nut meats and chill.

Toffee

Saron Buss

1973 Cookbook

1 cup sugar	1/2 lb. peanut butter or margarine
3 Tbsp. water	1 small pkg. chocolate chips
1 tsp. vanilla	

Place sugar and margarine or peanut butter in a saucepan with the water. Cook for 10 minutes, or until brown, stirring constantly. Add vanilla and pour onto cookie sheet, spreading out thinly.

Sprinkle chocolate chips on hot toffee. When melted, spread evenly. Cool candy and break into pieces (candy does not cut well).

Swedish Rice Pudding

Vi Nelson, friend of Paul Dykstra

1 cup white rice (Uncle Ben's preferred)
1 quart + ½ cup whole milk
2 cups heavy whipping cream
½ cup sugar
1 tsp vanilla extract (or almond extract)
Optional (but recommended): lingonberry or raspberry sauce

Cook rice in a double boiler until rice is mushy (1-2 hours) and then cool.

Whip the heavy whipping cream. Dissolve the gelatin in ½ cup cold milk. Let sit for 1 minute. Add the gelatin mixture to whipped cream and then add the sugar and extract. Gently mix whipped cream with rice and pour the mixture into a fancy mold. Chill until firm.

To serve: loosen rice pudding from mold by soaking it briefly in warm water. Invert the mold onto a service plate. Serve with lingonberry or raspberry sauce.

"From my dear friend Vi. This is her Mom, Greta Andersson Nelson's, recipe for Swedish Rice Pudding. A Christmas dessert that can't be missed with the Swedes."

Paul Dykstra

"On Christmas Eve you might want to follow the legend and insert one whole almond into the pudding. Some say whoever gets it will have good luck in the coming year – or will get married. Some conflicting thoughts in my family."

Vi Nelson



Drinks & Cocktails

Italini - The Italian Margarita, page 144

Apricot Brandy

Elaine Neukirch

1983 Cookbook

1 lb. dried apricots
2 cups sugar

1 quart vodka

Place all ingredients in a wide-mouthed bottle or jar. Let stand for 30 days (shake occasionally). Then remove apricots and drain syrup into a pretty decanter. Enjoy.

Hint: Don't waste the apricots either! They're best kept in a Tupperware container in the refrigerator for days when you're feeling low. (They're good on ice cream too.)

The Best Manhattan

Desirae & Albert Contreras

2 oz. plus a splash more whiskey or
bourbon
1 oz. sweet vermouth
3 dashes bitters

1 oz. simple syrup
Maraschino cherries (Luxardo are
recommended)

Combine ingredients over ice in a cocktail shaker. Shake and strain into a martini or coupe glass. Garnish with cherries.

Brenda's G&T

Brenda Swartz

2 oz. Dry London Gin
.75 oz. Jack Rudy classic tonic syrup
Concentrated lime juice
Fresh lime wedge
Pellegrino/club soda

Fill a short glass with ice and add the measured gin and tonic; add 5 splashes of concentrated lime juice. Top the glass with club soda. Squeeze in a quarter fresh lime wedge. Stir.

'Is it a Gin Ricky, a Gimlet, or Gin 'n Tonic? Technically none of the above. I used to think I didn't like gin and tonics. Turns out, I don't like tonic. I love this refreshing cocktail; it is especially perfect at the end of a hot summer day.'
Brenda Swartz



Glogg

Robert J. Robertson, as updated by daughter, Angela Geschrey

1973 & 1983 Cookbooks

1 gallon port wine
½ cup golden raisins
3 sticks cinnamon
20 cloves
Small piece of ginger root
1.3 oz. (36 grams) cardamom seeds, slightly crushed
Small piece of orange peel
1 pint whiskey
1 pint grain alcohol
2-4 Tbsp. sugar

Heat port wine, whiskey, and raisins; do not boil. While the wine mixture is heating, make a spice bag with cinnamon sticks, cloves, ginger root, cardamom seeds, and orange peel. (To prepare the spice bag, remove cardamom from the pods. Grind all the spices, except the orange peel. If you don't have a grinder, use a hammer.)

Place the spice bag in a 2-quart pan of water. Bring to a boil, then simmer for one hour. Pour spice water into the wine. Slowly add grain alcohol.

Light the alcohol and sprinkle 3-4 tablespoons of sugar over the flames, using an old strainer. (Be sure you have a good cover for the pan.) Cover pan to extinguish fire. Be very careful. The glogg is now ready to drink.

Church members have reported that a small amount will do. It also helps one fall asleep.

Happy Wife Cosmopolitan

Desirae & Albert Contreras

2 oz. vodka
1 oz. triple sec
1 oz. cranberry juice
1 oz. simple syrup
Juice of ½ lime

Combine all ingredients over ice in a cocktail shaker. Shake and strain into a martini or coupe glass. Garnish with a lime slice.



Italini - The Italian Margarita

Brenda Swartz

2 oz. Tequila

2 oz. Cointreau

2 oz. Sweet Sour (equal parts simple syrup and lemon juice)

1 Tbsp. Amaretto

Cherry garnish

Chill a martini glass with ice and water. Fill a shaker with ice and the first 3 ingredients. Shake!

Strain into the chilled, empty glass. Slowly add about 1 tablespoon of Amaretto into the glass. Garnish with cherry (preferably BadaBing or Luxardo brand).

"Lemon and Amaretto put the Italian twist on a traditional margarita. Amaretto makes this a smooth cocktail and serving it up with a cherry adds the perfect touch of class. This will be a sure favorite at your next party! If you do make a larger batch, don't add the Amaretto to the batch. It is best added individually to each cocktail at the end."

Brenda Swartz

Famous Ozark Lake Water

Brenda Swartz

Makes 2 cocktails

4 oz. Coconut Rum (like a Tortuga
Coconut Rum) 2 oz. vodka
3 oz. pineapple juice 2 oz. Blue Curacao

Shake ingredients together. Serve on ice. Enjoy! Makes 2 cocktails.

Plum Brandy

Elaine Neukirch

1983 Cookbook

2 lbs. Damson plums 1½ cup sugar
1 fifth vodka (25½ oz.)

Place all ingredients in a large wide-mouthed bottle or jar. Let it stand about four months (if you can). Shake occasionally.

Remove the plums and drain off the syrup. It's yummy, especially the plums!

French Sidecar

Brenda Swartz

1 ½ oz Calvados Apple Brandy
¾ Dry Curacao (or Grand Marnier)
1 oz Fresh Squeezed Lemon juice
1 oz Simple Syrup (See right to make your own)

Homemade Simple Syrup:

1 cup water
1 cup sugar

Boil both until sugar is dissolved and let cool completely.

Optional: Rim Martini glass with sugar by placing a little sugar on a small plate. Run a bit of lemon juice on the edge of the martini glass. Roll the edge of the glass around the sugar on the plate to evenly distribute the sugar around the entire rim. Set aside until sugar dries.

Chill a martini glass with ice and water. This is an important step!

In a cocktail shaker, place about 1 cup of ice in the bottom of a cocktail shaker. Pour in the above ingredients. Shake vigorously for about 5-10 seconds until the cocktail is very cold. (Too much and it waters down your cocktail!)

Dump water out of chilled glass. Strain the cocktail out of the shaker into your glass. Garnish with a lemon peel.

"I had it at the piano bar at the Bellagio in Las Vegas and begged the bartender to share the recipe."

Brenda Swartz

Hint: This simple recipe is all about quality ingredients! For a slightly different taste, you can make it with a Hennessy cognac or VSOP brandy.

Watermelon Fauxito

Desirae & Albert Contreras

2 oz. coconut water
1 oz. simple syrup
Juice of ½ lime
Club soda or sparkling water
3-4 medium-sized watermelon chunks
2 large sprigs of mint

In a pint or highball glass, combine mint and a splash of simple syrup. Muddle until the mint is broken up.

Add watermelon chunks and then fill the glass to top with ice. Pour in coconut water, simple syrup, and lime juice. Fill the remainder of the glass with club soda or sparkling water. Garnish with a lime slice and mint sprig.

To make a **Watermelon Mojito**, substitute coconut rum for the same amount of coconut water.





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Albert Contreras: pgs. 143, 147

Matt Flanagan: pgs. 9, 17, 27, 34, 48, 49, 52, 67, 72, 85,
103, 111, 120, 131

Dan Morris: pgs. 3, 5, 64

Brenda Swartz: pgs. 139, 141

Elephant Stew*

Guy Neukirch

1973 & 1983 Cookbooks

1 medium-sized elephant

2 rabbits

Salt and pepper to taste

Brown gravy

Cut the elephant into small bite-size pieces. Add enough brown gravy to cover. Cook over kerosene fire for about 4 weeks at 465°. If more people are expected, two rabbits may be added, but do this only in an emergency. Most people do not like hare in their stew.

**Silly? We know. This recipe is a tradition and has been featured in every Concordia Cookbook that we referenced.*

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