



Making
**HOLIDAY
MEMORIES**
COOKBOOK

history theatre

Marla Hall's Cinnamon Rolls

INGREDIENTS

2 packets of yeast
1/2 cup of cold water
1 tsp sugar
1/2 cup of sugar
2 tsp of salt
1/2 cup of butter
1 1/2 cup of warm milk
3 eggs
5 cups of flour
2 tbsp butter
2 tsp cinnamon
1 cup sugar

DIRECTIONS

Mix together yeast, cold water and 1 tsp sugar.
Let sit for about 5 minutes.

In a large bowl mix 1/2 cup of sugar, salt, butter, warm milk, eggs.
Add the yeast mixture.
Add flour (about 5 cups) enough to make dough stiff

Knead dough for 4 -5 minutes.
Place dough in a bowl. Let it rise for an hour.
Punch down and let rise again for another hour.

Roll out and place butter, cinnamon and sugar and cover evenly across dough.

Roll up and slice 1 1/2 inches thick.
Put on greased cookie sheet
Let rise again for at least 30 minutes.
Bake for 15 minutes at 350 degrees.

Frost or cover with sugar/cinnamon mixture.



SUBMITTED PHOTO



Submitted by Chari Hall, History Theatre Audience Development Director

Mom Mom's Chicken Soup

INGREDIENTS

2 large Spanish onions chopped
6 inner ribs of celery chopped
2 cups celery tops chopped
5 large carrots peeled and chopped
1 bunch Italian parsley tripled washed and chopped
Fresh dill chopped (to taste)
3 quarts good chicken stock
8 large chicken thighs (skin taken off)
OR
1 (3 pound) chicken without innards
Salt and pepper to taste
8 oz or 1/2 box best quality orzo pasta

DIRECTIONS

Simple. Everything in the pot.

Bring to slow boil. Then to moderate simmer

Cook for 55 to 60 minutes. Remove all chicken parts or whole chicken used. Set aside to use later or when cool enough to handle. Then shred

Add all orzo to the broth and vegetables
The broth and vegetables will simmer for an additional 20 mins. Stir occasionally.

Taste for seasoning. Enjoy!



Family dinner at Mom Mom's, 1962.



Submitted by Bryan K. Weinroth

Auntie Renei's Waffle Iron Cookies

INGREDIENTS

2 squares unsweetened chocolate
1/2 cup butter
2 eggs
1 cup & 2 tbsp flour

Frosting

6 tbsp milk
6 tbsp butter
1 1/2 cups sugar
1/2 cup chocolate chips

DIRECTIONS

Melt unsweetened chocolate and 1/2 cup butter.

Beat 2 eggs.

Add melted chocolate to egg mixture.

Add flour and mix well.

Drop by large tablespoon in the four areas of hot waffle iron.

Bake just until set. DO NOT OVER BAKE.
Frost when cool.

Make frosting:

Bring milk, butter and sugar to a rolling boil or soft ball stage on candy thermometer when using the rolling ball method - boil for 30 seconds.

Remove from heat. Add chocolate chips.

Stir until smooth and thick (cool over medium heat, stirring occasionally. It goes slowly, but you will get a creamier frosting!)



Submitted by Ruthie Baker, I Am Betty

Frozen Pumpkin Dessert

INGREDIENTS

Crust:

20 crushed ginger snaps
1/4 cup butter, melted
1/4 cup brown sugar

1/2 gallon vanilla ice cream, soften

Topping:

1 cup canned pumpkin
1/4 cup brown sugar
3/4 cup granulated sugar
1/2 tsp salt
1/2 tsp cinnamon
1/4 tsp ground cloves
1/4 tsp ginger

Cool Whip 8 oz

1/3 cup walnuts or pecans, chopped

DIRECTIONS

Crust: Mix crushed ginger snaps, melted butter and brown sugar.
Pack in a 9" x 13" pan.

Soften 1/2 gallon vanilla ice cream
Stir for ease in spreading
Spread on crust and refreeze

Mix canned pumpkin, brown sugar, granulated sugar, salt, cinnamon, ground cloves and ginger.

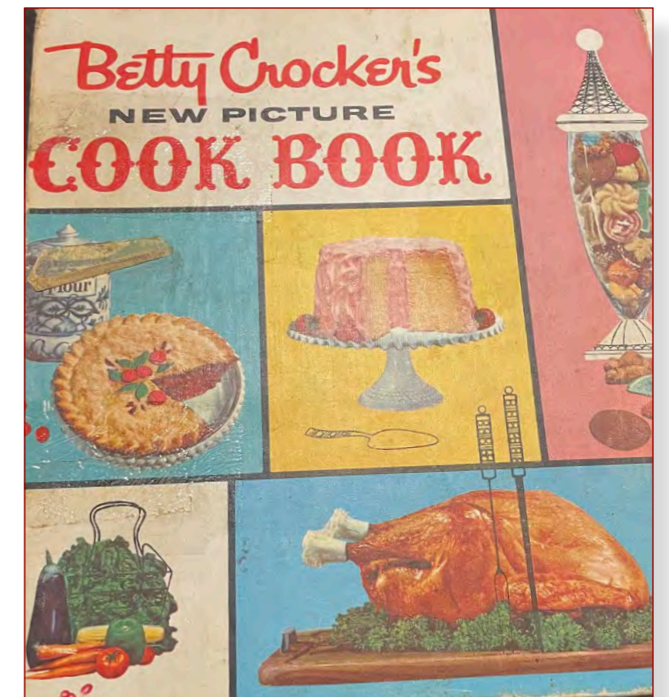
Thaw and fold Cool Whip into pumpkin mixture.
Spread pumpkin/cool whip mixture over ice cream

Top with chopped walnuts or pecans.
Refreeze.
Remove from freezer approx. 15 minutes before serving.

Serves 12 to 16.

I love my Betty Crocker cookbook (1961 edition). I enjoyed it as a young person making many recipes, then I made holiday cookies from the cook book with my daughter and now teaching my granddaughters. Just last week, I made a German potato salad from the Betty Crocker book. The recipes in the cookbook have sustained the over the years.

- Marilyn Olson



Submitted by Marilyn Olson

Fudge from my Mom (1950)

INGREDIENTS

First mixture:

- 4 1/2 cups granulated sugar
- 1/3 cup butter
- 1 large can Carnation milk

Second mixture:

- 1 pint marshmallow cream
- 1 large (16 oz) milk chocolate Hersey bar, break into pieces
- 12 oz semi sweet chocolate chips
- 1 square Baker's dark chocolate, sliced
- 1 cup walnuts, chopped

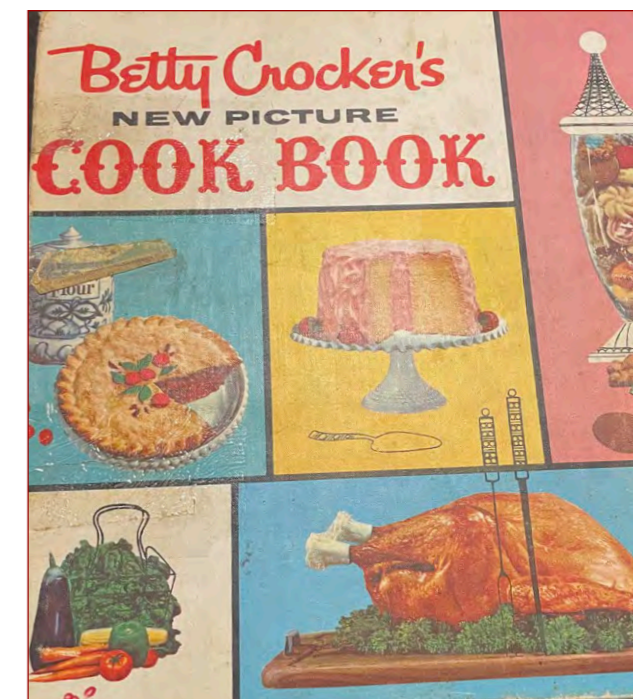
DIRECTIONS

Combine first mixture ingredients into a 3 quart sauce pan. Bring to a boil and boil for 8 minutes while stirring continuously.

Place marshmallow cream, milk chocolate Hersey bar, semisweet chocolate chips, Baker's dark chocolate, chopped walnuts in a large bowl

Pour first mixture over second mixture and stir until firm. Pour into a butter greased 9x13 pan.

I love my Betty Crocker cookbook (1961 edition). I enjoyed it as a young person making many recipes, then I made holiday cookies from the cook book with my daughter and now teaching my granddaughters. Just last week, I made a German potato salad from the Betty Crocker book. The recipes in the cookbook have sustained the over the years.
- Marilyn Olson



Submitted by Marilyn Olson



Hall Family Gumo

INGREDIENTS

3 or 4 eggs, beaten
1 1/4 cups sugar
4 cups sour milk

DIRECTIONS

Combine the above and add to 1 kettleful of sweet milk heated to boiling point

Let boil down about 1/2 or until brown (stirring often).

When brown, add thickening made of 1 more cup sugar and flour and cream

This was a favorite at Christmastime, but not so much in later generations—as my Dad used to say, “it looks like it’s already been eater.” It was sort of a pudding flavor and, I learned, was better before we had pasteurized milk)

-Lois Duffy



Submitted by Lori Duffy

Klub (Potato Dumplings)

INGREDIENTS

6 raw potatoes
2 tsp baking powder
1 tsp salt
1 egg

DIRECTIONS

Add flour to make a potato paste, add to boiling broth.

Ham broth makes good Klub.

My family likes it in vegetable soup.



Submitted by Lori Duffy

Kringla (cake-like cookies)

INGREDIENTS

1 ½ cups sugar
1 stick margarine
1 cup buttermilk
1 tsp soda
1 egg, beaten slightly
2 tsp baking powder
1 tsp salt
3 cups flour -scant
2 tsp vanilla

DIRECTIONS

Beat all ingredients well, but not foamy or your dough will be stick.

Store overnight in refrigerator.

Roll out to size of a pencil.

Make in figure 8 and bake in 400 degree oven



Submitted by Lori Duffy

Esther Sorenson's Butterscotch-Meringue Pie

INGREDIENTS

1- 9inch frozen unbaked pastry shell
1 1/2 cup packed brown sugar
1/4 cup all-purpose flour
1/8 t. salt (optional)
2 egg yolks, beaten
1 1/2 cups milk
2T butter or margarine
1 t. vanilla
2 egg whites at room temperature

Magic Pie Crust - enough for 4 crusts
(This isn't my blue ribbon recipe—that one took lard and one egg.

1 cup shortening
1/2 cup boiling water
3 cups flour
1/2 tsp salt
1/2 tsp baking powder.

DIRECTIONS

Prick pastry shell and bake according to package directions.

In a medium saucepan, stir together the brown sugar, flour and salt, if desired. Add egg yolks and milk. Cook and stir until thickened and bubbly. Cook and stir for 2 minutes more. Remove from heat.

Stir in butter and vanilla. Pour into baked pie shell.

To make the meringue, in a mixing bowl beat the egg whites with an electric mixer on medium speed for about 1 minute, or until soft peaks form (tips curl). Gradually add sugar to the egg whites, 1 tablespoon at a time, beating on high speed for about 3 to 4 minutes more or until mixture forms stiff, glossy peaks and sugar dissolves.

Immediately spread meringue over pie, carefully sealing to edge of pastry to prevent shrinkage.

Bake the pie in a 400 degree oven for 8 to 10 minutes or until golden brown.

Makes 8 servings.

Pie Crust:

Warm bowl and put in shortening, boiling water.

Beat until it is a smooth liquid.

Add flour, salt and baking powder.

Mix and roll out.

Esther Sorenson was the mother-in-law of one of my friends in Albert Lea. When I was a kid, I won blue ribbons on my pie crusts, but once Pappy's came out with frozen pie crusts and my mother commented "Lois, you always did make the best crusts," I never made one from scratch again.

-Lois Duffy



Submitted by Lori Duffy

Neda's Carmels

INGREDIENTS

1- 9inch frozen unbaked pastry shell
2 cups sugar--brown or white
1/2 cups butter
3/4 cups light corn syrup
1 can condensed milk
Pinch of salt

DIRECTIONS

Cook and stir for 28 min. after boiling

Take off stove & add vanilla.

Pour on buttered platter & cut into squares when cool.

*My Aunt Neda was a champion carmel-maker,
and I could make them too, if I paid close
attention to the cooking and stirring.*

-Lois Duffy



Submitted by Lori Duffy

Holiday Memory

Born and raised in Minnesota and celebrating the holidays with five generations in my lifetime, I have seen many traditions come and go. As a small child in the 1950s, holiday celebrations at my grandparents were always a reflection of their Scandinavian roots. All four of my grandparents were born in Minnesota in the late 1800s. Their parents all immigrated from Norway or Sweden.

As a child, we always sat at the “kids” table with our cousins. After dinner we would open gifts, followed by a “show” that the cousins put on for the parents and grandparents.

As we’ve moved through five generations, our holiday traditions have evolved. However, certain food traditions remain a constant - lutefisk, lefse and Swedish meatballs or Swedish sausage. The cookie tray still has rosettes, thumbprints and fattigmann included in the mix.

- Sharon Harding



Submitted by Sharon Harding

Fattigmann "poor man cookies"

INGREDIENTS

3 eggs
1/2 tsp salt
1/2 tsp vanilla
1 1/4 to 1 1/2 cups flour
oil for frying
powdered sugar

DIRECTIONS

In medium bowl, beat eggs until light.
Stir in salt, vanilla and enough flour to make dough firm enough to roll.
Heat 2 inches of oil in deep saucepan to 375° F.
On floured surface, roll dough very thin.
With fluted pastry wheel or knife, cut into 1 1/4 inch wide strips.
Cut strips into 3 1/2 inch long diamond-shaped pieces.
Make a slit in the center of each diamond.
Pull one end of the diamond through the slit to make a knot shape.
Fry 5 or 6 at a time in hot oil for about 2 minutes or until golden brown, turning as needed.
Drain on paper towels. Cool completely.
Sprinkle with powdered sugar.
3 dozen cookies

Guests at my grandma's house often ate their treats from these fancy glass plates that they could hold on their lap. They were called "Sip 'n Smoke" plates. Manufactured in the early 1940s, they had one section for the food, another for the beverage and the third section was an ash tray with a small dip in the corner where you could rest your cigarette.

-Sharon Harding



SUBMITTED PHOTO



Submitted by Sharon Harding

Lefse

INGREDIENTS

3 cups mashed potato flakes
1 cup water
2 tbsp butter
2 tsp salt
1 cup milk
3/4 to 1 cup flour

DIRECTIONS

Measure potato flakes into a bowl.
Heat water, butter and salt in a small saucepan; bring to a boil. Remove from heat.
Add milk. Add liquid all at once to potato flakes, stirring until flakes are moistened.
Gradually add flour to potato mixture, working with hands until soft dough forms and is of rolling consistency.
Heat electric lefse griddle to 400°. Do not grease griddle.
Shape dough into 2" balls.
Roll very thin on a well-floured surface to about 10 inches in diameter.
Transfer to griddle with lefse stick.
Cook about 1 minute or until bubbles begin to form on surface.
Turn to other side using lefse stick.
Cook about 45 seconds more.
About 15 lefses

I don't recall ever going through a Christmas without lefse. My grandma riced several pounds of potatoes each year to make her lefse. My dad inherited grandma's griddle, rolling pin and recipe and continued the tradition. My dad was well into his 80's when he turned over the griddle, rolling pin and recipe to me. He also made me a special lefse stick in his woodworking shop. I streamlined the process when I switched to the recipe made with potato flakes.

The favored way to eat lefse in our family is to spread it with softened butter, sprinkle with cinnamon and sugar and roll it.

-Sharon Harding



Submitted by Sharon Harding

Rosettes

INGREDIENTS

2 eggs
1 tablespoon sugar
1/4 teaspoon salt
1 cup flour
1 cup milk
1/4 teaspoon vanilla
Oil for deep frying
powdered sugar

DIRECTIONS

In small bowl, beat eggs slightly. Add sugar and salt; blend well. Add flour and milk alternately, blending until smooth. Stir in vanilla.

In deep fryer or heavy saucepan, heat 3 to 4 inches oil to 365°F.

Place rosette iron in hot oil for about 30 to 60 seconds or until iron is hot.

Gently dip hot iron into batter; **DO NOT ALLOW BATTER TO RUN OVER TOP OF IRON.**

Return iron to hot oil, immersing completely for 25 to 30 seconds or until rosette is crisp and lightly browned. Remove from oil; allow oil to drip off.

Gently slip rosette off iron onto paper towel. Cool completely.

Sprinkle with powdered sugar.

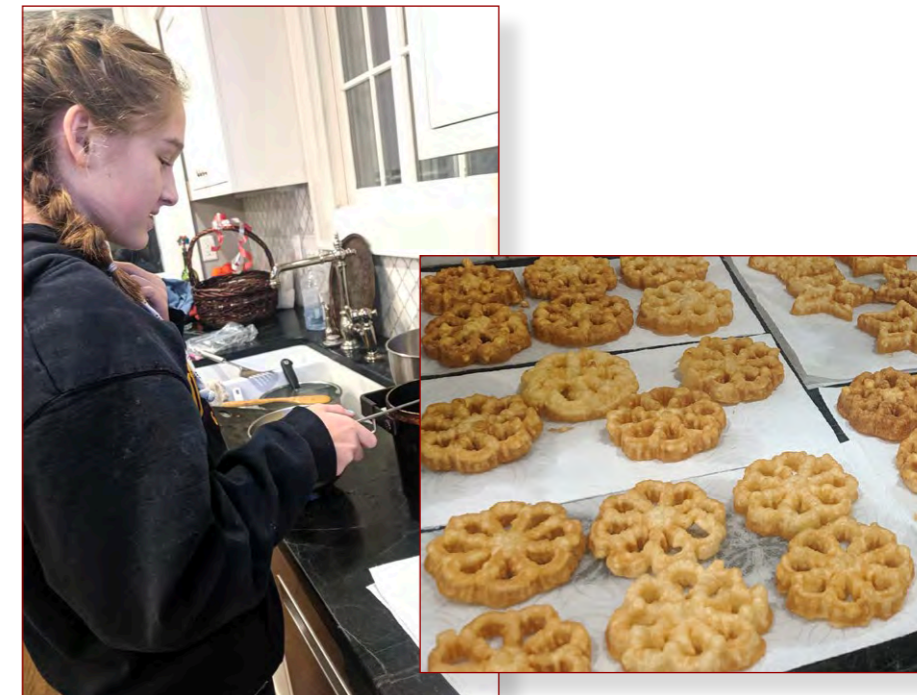
My granddaughter, Maddy, is making rosettes with the same rosette irons that her Great-Great Grandmother used nearly 100 years earlier.

Both of my grandma's made rosettes. These traditional Scandinavian cookies were a staple on the cookie tray in our family.

They are light, deep-fried cookies that are "sprinkled" with powdered sugar. My grandma put several in a large bag, added powdered sugar to the bag and gently shook the bag to totally cover the rosettes with the powdered sugar.

My grandma used to make hundreds of these cookies around Christmas. Rosette's are traditionally made around Christmas time but are great to make any time of the year.

-Sharon Harding



SUBMITTED PHOTO



Submitted by Sharon Harding

Grandma's Thumbprints

INGREDIENTS

1/2 cup firmly packed brown sugar
1 cup butter, softened
2 eggs, separated
2 cups flour
1/8 tsp salt
1 1/2 cups finely chopped nuts

Frosting

2 cups powdered sugar
1/8 teaspoon salt
3 tablespoons butter, softened
1 to 2 tablespoons milk
1/2 teaspoon vanilla
Food coloring

DIRECTIONS

Heat oven to 325° F.

Lightly grease cookie sheets. In large bowl, beat brown sugar and 1 cup butter until light and fluffy. Add egg yolks; blend well. Stir in flour and 1/8 teaspoon salt; mix well.

In small bowl, lightly beat egg whites. Shape dough into 3/4 inch balls; dip in egg whites and roll in nuts. Place 2 inches apart on cookie sheets.

With thumb, make imprint in center of each cookie.

Bake at 325°F. for 12 to 15 minutes or until edges are light golden brown. Cool slightly; remove from cookie sheets.

In small bowl, combine all frosting ingredients until smooth.

Spoon or pipe into center of each cookie.

5 dozen cookies

Whether a special occasion or simply coffee in the afternoon, it always called for a plate of cookies at grandma's house. Our family's favorite is Grandma's Thumbprints. The color of the frosting changed with the seasons; for Christmas the frosting was red and green.

I have been baking these cookies to add to my Christmas cookie tray for as long as I can remember, carrying on the tradition my grandma and my mom started before I was born.

My granddaughter, Reese, loves to bake and is carrying on the tradition that her great-great grandmother started almost 100 years before she was born.

-Sharon Harding



Submitted by Sharon Harding

Butter flake Herb Loaf

INGREDIENTS

2 packets Red Star Special Active Yeast
(or 2 cakes Red Star compressed yeast)
1/4 cup warm water
1/3 cup shortening
1/4 cup sugar
1 tbsp salt
1 cup milk, hot scalded
2 eggs
4 1/2 to 5 cups Pillsbury Best All-Purpose
flour

Herb Butter

1/2 cup Land O'Lakes butter
1/2 tsp caraway seed
1/2 tsp sweet basil
1/2 tsp grated onion
1/4 tsp oregano
1/8 tsp cayenne pepper
1 clove garlic, minced

DIRECTIONS

Soften Red Star Special Active Yeast (or 2 cakes Red Star compressed yeast) in warm water
Combine shortening, sugar, salt and hot scalded milk in mixing bowl. Cool to lukewarm
Blend in unbeaten eggs and the softened yeast.

Gradually add all-purpose flour to form a stiff dough. Knead on floured surface until smooth and satiny, 2 to 3 minutes. Place in greased bowl, cover. Let rise in warm place (85-90°) until light, doubled in size, about 90 min. Prepare herb butter, combine all ingredients.

Roll out half of dough on lightly floured surface to 1/16 to 3/8 thickness. Cut into 5 inch rounds with coffee can cover. Spread each round with herb butter; fold in half. Place on greased cookie sheet. Spread top side with herb butter. Continue making and folding rounds. Place on preceding round, folded side down, overlapping three quarters of the way to make a rectangular loaf. Repeat with remaining dough.

Sprinkle with poppy seed and sesame seeds. Let rise in warm place until light, 30-45 min.

Bake at 350°F for 20 to 25 minutes.
Best served warm.

Makes 2 loaves.

*Butter flake Herb Loaf hot out of the oven.
For our Thanksgiving meal this year!*

- Karen Cope



Submitted by Karen Cope

Baking/Recipe Memory

Butterflake Herb Loaf

My mom loved to try new recipes and was particularly drawn to baking yeast breads. She was proud of her 100% American-born German heritage and getting her family together to celebrate every major holiday was very important to her. And, there was one bread recipe that frequently made it to our holiday table. I remember her rolling the dough out on the kitchen island one summer for a Memorial Day celebration.

This pull-apart bread had a delectable herb butter filling and took quite a bit of time to make. The dough is easy to work with, but, it takes some time to roll the dough thin, cut the circles, spread the herb butter, form the loaves and let the dough rise before it can be baked. When my mom made the bread, she used a coffee can to cut the rounds, but I found a large cookie cutter that is about 5 inches in diameter to use instead. After the bread was rolled and cut a thin layer of herb butter containing softened butter, caraway seed, basil, oregano, garlic, onion and a little cayenne pepper was spread on one half of the bread round. And, since my mom liked to experiment and use things from her garden, fresh chives were often added to the herb butter as her own special touch. Then the bread was folded in half and placed on a cookie sheet. The half moons of dough were meticulously overlapped to form two loaves on a cookie sheet and then allowed to rise before being baked. The unique aromatic smell of the herb mixture and the fresh bread baking in our oven was a magnet that drew other family members to it. As the bread baked, eager noses popped into the kitchen, drawn by the inviting aroma.

In 2003, my mom was diagnosed with aggressive cancer and was told she didn't have very long to live. On weekends I would drive an hour to visit her and one of the things we talked about was our shared love for food and baking. I started to ask her about some of the special recipes she made and where they came from. I brought up the herb bread recipe and asked her where the recipe came from. She said she didn't remember. After she died several months

later, I figured the recipe was lost for good.

Several years passed and one day I stumbled upon the recipe in a recipe file folder at my home — not remembering that I made a photo copy of the recipe many years prior. I was beyond elated to have found it. And, in looking at the recipe, I could tell by how the recipe was written and formatted it was a recipe from one of the early Pillsbury Bake-Off cookbooks. I searched my mother's vast collection of Bake-Off cookbooks and finally found the recipe called Butterflake Herb Loaf in Pillsbury's 15th Grand National Bake-Off cookbook. Coincidentally, at that time, I worked for General Mills, the company that acquired Pillsbury back in 2001.

Even though my mom was gone, I thought I'd continue the tradition and keep her spirit alive by baking this special bread for our next Thanksgiving family celebration. My father told me that this was his favorite bread, which is something I did not know before then. So, I started making the loaves of bread, always leaving him the leftovers so he could enjoy it on his own. He told me that he liked to toast the bread for breakfast. On one of these celebrations, we had all the food on the table and were getting ready to eat. Right before we said grace, I happened to look at my aunt Addie (my mom's sister) and noticed she was crying. I asked her what was wrong and she recalled "that's your mom's bread."

Talk about the power of food and the memories it can bring!

-- Karen Cope



Karen Cope's family. She is in the front with the red sweater.

SUBMITTED PHOTOS



Karen's mother (Jeanette Cope) and her sister, Adrienne Rothgarn.



Karen Cope's family celebration.

Betty Crocker Memory

Not a recipe, but a memory. My husband and I were going out one evening, and as I descended the steps, he said to me, "You look uncommonly beautiful tonight. You look just like Betty Crocker." More than 40 years later, we're still married....

-- Pat Shiely Oxley



SUBMITTED PHOTO

Pat Oxley and her husband, Greg.



Best Holiday Caramels Ever!

INGREDIENTS

2 lbs. brown sugar
1 lb. butter
2 cans sweetened condensed milk
16 oz. bottle light corn syrup
1 tsp. vanilla
1/2 tsp. salt

DIRECTIONS

Melt butter, sugar and salt together.

Add milk and corn syrup.

Cook over medium heat until 245°F for 12 to 15 minutes.
Remove from heat.

Stir in vanilla.

Watch closely when cooking and stir frequently.

Pour into buttered jelly roll pan.

Cool and cut into 1 -1/2 squares and wrap with colored wrappers or squares of wax paper.

A favorite of my family at Christmas.

Makes a nice gift also.



Submitted by Dianne Shiely

Swedish Meatballs (Svensk Köttbullar)

INGREDIENTS

1.5 lbs meatloaf mix (ground pork, beef, veal)
1 lb ground beef
1 large onion chopped
1 clove garlic chopped fine
1c crushed saltines
1/2 cup milk (just enough to soak into the crackers)
1 egg
1/4 tsp dried Nutmeg
1/4 tsp dried Allspice
1/4 tsp dried ginger
1/4 tsp white pepper (don't substitute black pepper)
Salt and black pepper to taste

(All the seasoning are to taste, so mix up your meatballs and cook a sample, adjust seasoning as desired)

DIRECTIONS

Sauté onion with a pinch of salt in butter til soft and translucent. Add garlic and spices, cook until fragrant, about 30 seconds. Remove from heat and set aside. In a large bowl, mix crushed saltines with milk until liquid is absorbed. Add meatloaf mix, ground beef, egg and onion mixture. Mix with hands until combined being careful not to over mix. Roll into balls. Brown in a small amount of butter and oil til brown. Transfer to baking dish. Bake at 350 degrees til done.

Gravy

Drain off most of the pan drippings. Add 2 tablespoons butter and melt. Add 4 tablespoons of flour and cook a minute or two. Stir in 2 cups of chicken stock and simmer until thick. Pour through a strainer. Add 1/2 cup heavy cream and 1 T of Dijon mustard to strained gravy.

Serve with bread and butter pickles and lingonberries.



Submitted by Laurie Halverson

Apple Crisp

INGREDIENTS

4 cups sliced tart apples (about 4 medium)
2/3 to 3/4 cup packed brown sugar
1/2 cup all-purpose flour
1/2 cup oats
3/4 tsp ground cinnamon
3/4 tsp ground nutmeg
1/3 cup butter, softened

DIRECTIONS

Heat oven to 375°F. Arrange apples in greased square pan, 8x8x2 inches. Mix remaining ingredients; sprinkle over apples.

Bake until topping is golden brown and apples are tender, about 30 minutes. Serve warm and, if desired, with cream or ice cream. 6 servings.

To microwave: Use ungreased 2 quart glass casserole or square glass baking dish, 8x8x2 inches. Microwave uncovered until apples are tender, about 12 minutes.

Apricot Crisp: Substitute 2 cans (16 oz each) apricot halves, drained, for the apples and use the lesser amount of brown sugar.

Cherry Crisp: Substitute 1 can (21oz each) cherry pie filling for the apples and use the lesser amount of brown sugar.

Peach Crisp: Substitute 1 can (29 oz each) sliced peaches, drained, for the apples and use the lesser amount of brown sugar.

Pineapple Crisp: Substitute 2 cans (13 1/4 oz each) pineapple chunks, drained, for the apples and use the lesser amount of brown sugar.

Selecting apples: Choose apples that have a good color and feel firm. Store apples in the refrigerator to protect their crispness and tangy flavor. To keep pared apples from discoloring, sprinkle them with lemon juice or put them in water mixed with a little lemon juice.



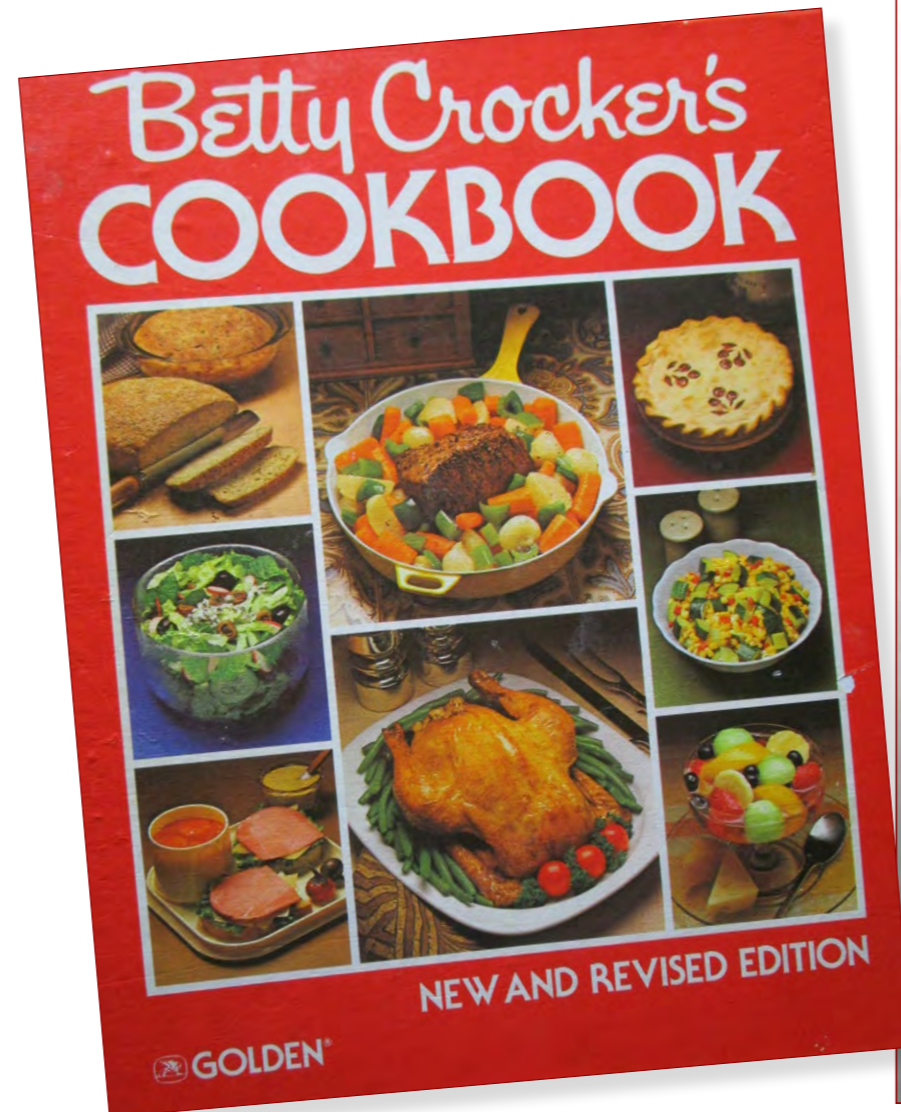
Submitted by Karen Bergstrom from Betty Crocker Cookbook

Apple Crisp

I have attached a photo of the Betty Crocker Cookbook that I received shortly after our marriage and I continue to use frequently after 50 years.

Every spring I have an abundance of rhubarb so out comes the Betty Crocker cookbook. In the late summer our apple trees produce wonderful Prairie Spy and Haralson apples so again I use my favorite recipes. What I especially appreciate about the cookbook is that a recipe may also include additional helpful information and suggestions. For instance, the page with the Crisp recipes includes information on choosing an apple variety, how to prepare and store apples for the refrigerator/freezer, plus possible variations of the recipe to make it more interesting or healthy.

-- Karen Bergstrom



APPLE CRISP

4 cups sliced tart apples (about 4 medium)
⅔ to ¾ cup packed brown sugar
½ cup all-purpose flour*
½ cup oats
¾ teaspoon ground cinnamon
¾ teaspoon ground nutmeg
⅓ cup margarine or butter, softened

Heat oven to 375°. Arrange apples in greased square pan, 8x8x2 inches. Mix remaining ingredients; sprinkle over apples.

Bake until topping is golden brown and apples are tender, about 30 minutes. Serve warm and, if desired, with cream or ice cream. 6 SERVINGS.

*Self-rising flour can be used in this recipe.

■ **To Microwave:** Use ungreased 2-quart glass casserole or square glass baking dish, 8x8x2 inches. Microwave uncovered until apples are tender, about 12 minutes.

■ **Apricot Crisp:** Substitute 2 cans (16 ounces each) apricot halves, drained, for the apples and use the lesser amount of brown sugar.

■ **Cherry Crisp:** Substitute 1 can (21 ounces) cherry pie filling for the apples and use the lesser amount of brown sugar.

■ **Peach Crisp:** Substitute 1 can (29 ounces) sliced peaches, drained, for the apples and use the lesser amount of brown sugar.

■ **Pineapple Crisp:** Substitute 2 cans (13¼ ounces each) pineapple chunks, drained, or 2 cans (20 ounces each) crushed pineapple, drained, for the apples and use the lesser amount of brown sugar.

SELECTING APPLES

Choose apples that have a good color and feel firm. Store apples in the refrigerator to protect their crispness and tangy flavor. To keep pared apples from discoloring, sprinkle them with lemon juice or put them in water mixed with a little lemon juice.

There are many different apple varieties; each has its own distinctive texture, flavor and color. Good cooking apples include the Rome Beauty, Rhode Island Greening, Starr and Jersey Red varieties. Apples good for both eating and cooking include the Newtown Pippin, Golden Delicious, Cortland, Winesap and Northern Spy. Most of these varieties are widely available.

BLUEBERRY CRISP

3 cups blueberries or 1 package (16 ounces) frozen unsweetened blueberries
2 tablespoons lemon juice
⅔ cup packed brown sugar
½ cup all-purpose flour*
½ cup quick-cooking oats
⅓ cup margarine or butter, softened
¾ teaspoon ground cinnamon
¼ teaspoon salt
Cream or ice cream

Heat oven to 375°. Arrange blueberries in ungreased square baking dish, 8x8x2 inches. Sprinkle with lemon juice. Mix brown sugar, flour, oats, margarine, cinnamon and salt; sprinkle on top.

Bake until topping is light brown and blueberries are hot, about 30 minutes. Serve warm with cream. 4 TO 6 SERVINGS.

*If using self-rising flour, omit salt.

■ **To Microwave:** Microwave uncovered in ungreased square glass baking dish, 8x8x2 inches, until blueberries are hot, 12 to 14 minutes.

RHUBARB CRISP

1½ pounds cut-up rhubarb (about 4 cups)
½ teaspoon salt
1½ to 2 cups sugar (depending on tartness of rhubarb)
¾ cup all-purpose flour*
1 teaspoon ground cinnamon
⅓ cup margarine or butter
Sweetened Whipped Cream (page 244)

Heat oven to 350°. Arrange rhubarb in ungreased square baking dish, 8x8x2 inches; sprinkle with salt. Mix sugar, flour and cinnamon. Mix in margarine until mixture is crumbly; sprinkle over rhubarb.

Bake until topping is golden brown and rhubarb is tender, 40 to 50 minutes. Serve warm with Sweetened Whipped Cream. 6 SERVINGS.

*If using self-rising flour, omit salt.

■ **To Microwave:** Sprinkle crumb mixture over rhubarb in ungreased square glass baking dish, 8x8x2 inches. Sprinkle with ground cinnamon if desired. Microwave uncovered until rhubarb is tender, 12 to 14 minutes.

■ **Granola Rhubarb Crisp:** Mix in 1 cup granola with the sugar.

Betty Crocker Award Winner

When I was a senior in high school, I completed the Betty Crocker test as part of the Home Economics class. The questions were on a wide variety of topics from food to family to health and concluded with a major essay question.

Shortly before graduation, I was surprised and thrilled to be awarded the Betty Crocker Homemaker of Tomorrow award for Barron High School, Class of 1967.

I received a letter from Betty Crocker as well as the official Betty Crocker charm which I have treasured for more than 50 years. (See the attached photos)

Thanks to the Betty Crocker award, I received the nudge that I needed to think about the future possibilities in both education and jobs.

Because of this award, I received a letter encouraging me to attend Stout State University where they had a highly regarded Home Economics Department.

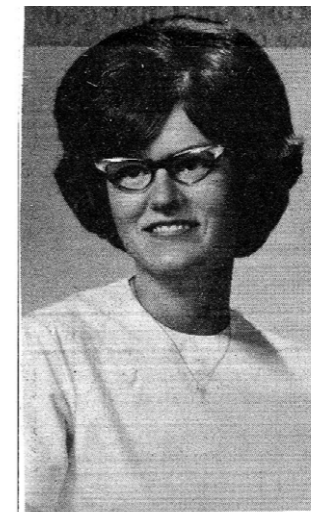
I chose to attend Stout State University at their 2-year branch campus in Rice Lake, WI before transferring to Bethel University, St. Paul, and completing my BA Degree in 1971.

Even though I did not major in Home Economics, I did go on to combine both a family and a career just as Betty Crocker would expect.

My husband often jokes when I make a particularly colorful or tasty meal, "Betty Crocker would sure be proud of you". Yes, over the years I have learned the importance of healthy eating and appetizing presentation for meal preparation.

Thank you, Betty Crocker, for setting a high standard and also making it achievable.

-- Karen (Workman) Bergstrom,
Class of 1967, Barron, Wisconsin



KAREN WORKMAN has been named the Betty Crocker Homemaker of Tomorrow at Barron high school by finishing first in a written knowledge and attitude examination for senior girls. She is now eligible for possible state and national scholarship awards. Her test also earned her a specially designed silver charm from General Mills, sponsor of the Betty Crocker Search for the American Homemaker of Tomorrow. Miss Workman is the daughter of Mr. and Mrs. Adrian Workman of Rice Lake.



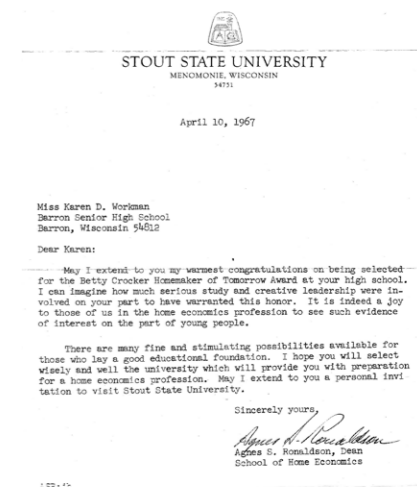
Betty Crocker Homemaker of Tomorrow award letter and official Betty Crocker charm, 1967.

Homemaker of Tomorrow Named At High School

Karen D. Workman, by finishing first in a written homemaking knowledge and attitude examination for senior girls Dec. 6, became Barron Senior High's 1967 Betty Crocker Homemaker of Tomorrow.

Karen is now eligible for possible state and national scholarship awards. Her test also earned her a specially designed silver charm from General Mills, sponsor of the Betty Crocker Search for the American Homemaker of Tomorrow.

A state Homemaker of Tomorrow and runner-up will be selected from the winners of all schools in the state, with the former receiving a \$1,500 college scholarship; her



Pretzel Logs

INGREDIENTS

1 pound white chocolate, melted
1 package (10 ounces) pretzel rods
1 cup semisweet chocolate chips

DIRECTIONS

Every December three friends choose a day to go into pretzel log production and make a few other cookies and candies. We then split them up as a cookie exchange and then give most away to more friends and family. Logs are made with melted white chocolate spooned over the pretzel and then the melted dark chocolate is "flung" over the white logs for the birchbark effect. Easy to make and they look good when mixed on a cookie plate!



Submitted by Leslie Krona

Steamed Cranberry Pudding

INGREDIENTS

2 cups (one bag) fresh cranberries,
coarsely chopped
1 1/2 cup flour
2 t baking soda
1/2 t salt
1/2 cup dark molasses
1/2 cup hot water

Vanilla Hard Sauce

1/2 cup sugar
1 cup heavy cream
1/4 cup butter
1 tsp vanilla
pinch of salt

DIRECTIONS

Place cranberries in a medium bowl; sift together flour, soda and salt. Mix with a fork. Mix molasses and water in a separate bowl, add flour to mixture. Stir until incorporated. Pour into a greased and floured pudding mold. Cover tightly with lid or foil. Place a trivet in the bottom of a large pot, fill up to the top of the trivet with water, bring water to a simmer, place mold in pot, the sides should not touch the edge of the pot. Cover, simmer for 3 hours. You may need to add water to the pot, as some will simmer away.

Vanilla Hard Sauce

Place all ingredients in a double boiler, heat slowly until the butter is melted, and drizzle on cake.



Submitted by Jim Madson



Steamed Cranberry Pudding

Holiday Memory

My good friend, Elaine Archer brought this once to my Christmas Eve buffet. She didn't cook often, but this was one of her specialties.

Durning one Christmas Eve, one of my guests went into insulin shock because, as a diabetic, he wrongly decided to not eat, but drink, and then pass out in my entry while I had 30 guests over. It was a memorable night. After Elaine called 911, I remember sitting there on the couch with the pudding on the coffee table lit by the light of the candles and the fire in the fireplace. I didn't end up serving it because we were distracted by the ambulance crew cutting my guest's dinner jacket off on my lovely oriental carpet to insert an IV. That was quickly followed by a ladder truck pulling up and four firemen in full gear also crowding into my entry. I thanked them for their quick response and offered them something to eat or drink. They were understandably crabby and refused a serving of the cranberry steamed pudding.

It is still very delicious.

-- Jim Madson

The History

This is not a "pudding" in the modern American sense. In Europe, many desserts are called puddings. This was popular when many people did not have ovens at home and this could be made on a stove top or over an open fire.

-- Jim Madson

Marranitos (Mexican Gingerbread Pigs)

INGREDIENTS

1/2 cup unsalted butter, softened
1 cup dark brown sugar, packed
2 large eggs
3/4 cup unsulfured molasses
1/4 cup milk
1 1/2 teaspoons vanilla extract
5 cups all-purpose flour
2 tsp ground ginger
1 1/2 teaspoons baking soda
1 1/2 teaspoons ground cinnamon

My family always bought these when I was growing up but for the holiday season in 2020, I decided to find a recipe online and make them myself. They are a unique treat and perfect to pair with coffee, tea, or hot chocolate. Making them is a holiday tradition now!

-- Renee Guittar

DIRECTIONS

Preheat the oven to 350°F. Line cookie sheets with parchment paper and set aside.

Cream butter until smooth with a mixer. Add the dark brown sugar and mix by hand until well combined. Add in one egg, molasses, milk and vanilla extract. Mix together by hand until smooth.

In a separate large bowl, add the flour, ground ginger, baking soda and cinnamon. Mix together by hand to combine.

Add dry ingredients into the wet ingredients 1 cup at a time and mix by hand until well combined. The dough should cleanly pull away from the mixing bowl. If too sticky, add flour in order to get the dough to cooperate.

Transfer the dough onto a lightly floured surface and roll out to 3/8 inch thickness (or a little less than 1/2 inch). Use a pig shaped cookie cutter to cut into pigs. Place pigs 1 1/2 inches apart on the prepared baking sheets.

In a small bowl, crack open the remaining egg and whisk. Brush the beaten egg over the tops of the pigs using a pastry brush.

Bake for 10 to 12 minutes, until the edges are lightly browned.

Servings: 28 cookies



Submitted by Renee Guittar (I Am Betty choreographer)

Great Gustie Gourmet Dip

INGREDIENTS

1-16 oz cream cheese
1-16 oz can diced tomatoes, drained
1-14.5 oz can of diced tomatoes with
garlic and olive oil
1-8 oz jar of pesto
1 cup grated parmesan cheese

DIRECTIONS

Spread cream cheese on bottom of 9x13" pan.
Combine both cans of tomatoes and let stand 10 minutes.
Add pesto to tomatoes.
Spread mixture over cream cheese.
Bake at 350°F for 15-20 minutes.
Sprinkle with fresh parmesan and bake additional 10-15 minutes.
Serve with chips and bagels.

Serves 12.

From Gustie Gourmet II - Gustavus Library Associates Cookbook



Submitted by Joy Peterson

Swedish Teaballs

INGREDIENTS

1 cup (2 sticks) soft butter
1/4 cup sugar
1/2 tsp salt
1 tsp vanilla
2 cups cake flour
1 cup chopped pecans
Powdered sugar

These take a while to bake but I'll never go back to "other" teacake recipes I used for 30 years. These lovelies explode in your mouth, they're so tender.

- Jackie Lee

DIRECTIONS

Preheat oven to 275°F.

In a mixing bowl, use electric mixer on medium speed to beat butter for 2 minutes or until creamy. Add sugar and salt. Beat for 3 minutes or until light and fluffy. Beat in vanilla. Add flour. Mix on low speed just until blended. Mix in pecans.

Using floured hands, roll dough into 1-inch balls. Place on ungreased cookie sheet. Bake 1 hour. Allow to rest for 2 minutes. Roll warm cookies in powdered sugar. Cool completely.

Store in airtight container.

Makes 4 dozen.



Submitted by Jackie Lee

Christmas Wreath Cookies

INGREDIENTS

30 large marshmallows- (1 bag)
1/2 cup butter
1/4 teaspoon green food coloring
1/2 teaspoon vanilla
3.5 cups of Frosted Corn Flakes
Cinnamon Red hots and silver edible decorations (these make them look nice but can be left out)

My Favorite Cookie for Christmas- make and eat them every year. So simple to make and pretty. Lovely to eat
- Nancy Christianson



Submitted by Nancy Christianson

DIRECTIONS

Melt the butter and marshmallows in a double boiler or in a sturdy pan over lower heat. Watch carefully so butter does not burn.

Once melted, remove from flame and stir in Corn Flakes, green food coloring, vanilla

Drop about a teaspoon for small wreaths or larger if desired onto parchment paper or waxed paper. Shape into wreaths while still warm

Move quickly, dropping and shaping. I use clean hands to shape.

Decorate with red hots and silver decorations to look like wreaths

It is helpful while shaping to have a small bowl of clean water to dip sticky fingers into.

When you drop the mixture, put your finger in the middle and shape out the center of the wreath.



Sugar Cookies

INGREDIENTS

1 1/2 cups powdered sugar
1 cup butter, softened
1 egg
1 tsp vanilla
1/2 tsp almond extract
2 1/2 cups all-purpose or whole wheat flour
1 tsp baking soda
1 tsp cream of tartar
Granulated sugar

***If using self-rising flour, omit baking soda and cream of tartar.*

DIRECTIONS

Mix powdered sugar, butter, egg, vanilla and almond extract. Mix in flour, baking soda and cream of tartar. Cover and refrigerate at least 2 hours.

Heat oven to 375°F.

Divide dough into halves. Roll each half 3/16 inch thick on lightly floured cloth-covered board. Cut into shapes. Sprinkle with granulated sugar; place on lightly greased sheet.

Bake until edges are light brown, 7 to 8 minutes.

About 5 dozen, 2-inch cookies

My husband and I received this Betty Crocker's Cookbook new and revised edition as a shower gift in 1984. My mom used to make Sugar Cookies (but not Betty's recipe) when I was growing up. She would make the dough, chill it, roll it out, cut out the various Christmas cookies using our cookie cutters. My brothers, sisters and I would decorate the cookies with various colors of homemade frosting along with small bits of raisins, red and green cherries and red hots.

While in our twenties, some friends along with my husband and I, gathered to make sugar cookies for the holidays. Our friends suggested Betty's recipe. We have been using

it ever since. Powdered sugar instead of crystallized sugar make for a smoother dough and cookie. In addition, cream of tartar and almond extract give the cookies more flavor. This recipe is a winner!

I am grateful my Mom passed on this fun holiday tradition and that Betty provided this great recipe. Also, our Camp Fire Girl troupe visited General Mills and the Betty Crocker kitchen in the early 1970s. What a thrill it was for this central Minnesota country girl to go to "the Cities" to visit Betty's kitchen.

Thank you for honoring Betty.

- Beth Peterson



Submitted by Beth Peterson

Baked Macaroni and Cheese

INGREDIENTS

1 box of Cellentini noodles
1 stick of butter
1/3 box of Bongards American cheese
2 cans evaporated milk 12 ounce
2 cups shredded cheddar cheese
1 8 ounce of cream cheese
Salt and pepper to taste
1 stick of butter
1 cup of breadcrumbs

DIRECTIONS

Preheat oven 350°F. Make box of noodles in Dutch oven pan according to directions.

Put noodles in strainer when cooked.

Using the Dutch oven pan put in one of the sticks of butter until almost melted.

Add in one of the evaporated milks and block of cream cheese and Bongard's cheese until almost melted.

Add in the cheddar cheese and noodles.

Stir mixture adding in the salt and pepper to taste.

Add in more of the other can of evaporated milk until creamy. (You may not use all the other can of milk).

Put mixture in 9x13 greased pan.

Melt the other stick of butter.

Sprinkle the breadcrumbs over the mixture and drizzle melted butter over the top of breadcrumbs.

Place pan in preheated oven and bake for 30 to 35 minutes.

Enjoy the creamiest ever Mac and Cheese.



Submitted by Jewels Cavegn

Apple Noodle Kugel

INGREDIENTS

5 quarts of water
1 tsp canola oil
1/2 tsp salt

12 oz bag wide egg noodles
3 eggs
8 oz low fat plain cream cheese
3/4 cup of low fat sour cream
1 1/2 cup of low fat cream cheese
1/4 tsp salt
2 tsp ground cinnamon
2 apples, peeled and cubed
1/2 cup raisins

Kugel topping

1 1/4 cup grape nuts
1/4 cup brown sugar
2 tsp cinnamon

DIRECTIONS

Preheat oven 375°F.

Total baking time 35 minutes
(20 minutes uncovered and 10 minutes covered lightly with tin foil.

Bring 5 qt of water to a rapid boil. Add canola oil and 1/2 tsp salt. Add wide egg noodles. Follow instructions on the package.

Mix together eggs, cream cheese, sour cream, salt, cinnamon.

Fold in by hand apples and raisins.

Strain and rinse noodles.

Combine all ingredients in the pot the noodles cooked in. Lightly butter a 9x13 baking dish. Pour in mixture.

Kugel topping

Mix together grape nuts, brown sugar, cinnamon.

Spoon on top of kugel. Dot with butter and bake.



*A sweet tradition Jewish dish to
welcome in a sweet new year.*

- Lisa Newcomb



Submitted by Lisa Newcomb

Holiday Memory

Sitting at my aunts dinning table, the world felt safe. When our family got together for Jewish holidays, it was a time of laughter and storytelling. My Aunt Anita was the queen of family gatherings. She and my Uncle Harry would cook for months, making sure that there was a special dish for everyone, and packed them away in the freezer. Then, day of, they would thaw, heat, and, with a dash of love added, hand over the dishes to "the girls"— myself and three cousins. For my brother, she would make her famous German chocolate cake; for me, she would make a sweet apple kugel similar to the one that I've provided the recipe for. Everyone had their special dish; we were a pretty large family. There were maybe 20 of us and my Aunt Anita, the perpetual matriarch and holiday mother to us all, would often bring in other members of extended families to join in on the celebration making our tables swell.

Her mother Bella would contribute the matzoh balls for our matzoh ball soup. Bella's matzoh balls we affectionately called cannonball and it wasn't uncommon for one of us to take a spoon to our spirited matzoh balls, and have it fly across the room, determined to make us all laugh.

My cousin Randy, and Aunt Anita were both both fabulous storytellers. No matter what life experience they would talk about they found the funny side. In between the laughter, the table, would buzz with talk about politics, culture, books, current events, all with passion.

We were a close-knit group. We all lived in or around the city of Philadelphia. Never as a kid did I think my generation would scatter, but



Lisa Newcomb's father Louis Field and her aunt Anita, the queen of family gatherings. Lisa is pictured on the right.

we did from New England to California and several places in between including St. Paul. When I take a bite of this warm sweet dish, I am transported back in time when my parents generation were vibrant, and my grandparents generation were so close and so loving, to a time when I had my baby brother and cousins all around. It was a time when a holiday was synonymous with the word family.

-- Lisa Joy Newcomb

Princess Gems

INGREDIENTS

1 cup Crisco shortening, plain flavor
1/2 cup butter
2 tsp. powdered ammonium carbonate
2 cups sugar
2.5 cups flour
1 cup shredded coconut
confectioners sugar

Baker's tip

This cookie requires baker's ammonia (ammonium carbonate) to achieve the melt-in-your-mouth texture. Baking powder & baking soda are NOT alternatives. Baker's ammonia is inexpensive and is available through Amazon and by request at St. Paul Corner Drug at the intersection of Snelling and St. Clair Aves. While baking there will be a strong ammonia smell, but this is completely normal. There will be no trace of this odor in the baked cookies.



Submitted by Marghe Tabar

DIRECTIONS

Preheat oven 325°F.

In a mixer, cream together Crisco and butter. Add sugar and ammonium carbonate and cream well. Blend in flour and coconut. Form dough into small balls about 3/4" in diameter. Place 1" apart on cookie sheet.

Bake for 20-25 minutes.

Cool on a cookie rack. Roll cookies in confectioners sugar.

Can put several cookies in a paper bag with confectioners and shake softly.

These look like Swedish wedding cookies, but are quite different. Think of snowballs instead.

- Marghe Tabar



Caramel Bars

INGREDIENTS

50 caramels (1 lb)
1/3 cup evaporated milk
1 box German Chocolate cake mix or a
box of Brownie mix
1 pkg. 12 oz chocolate chip (2 cups)
3/4 cup butter, softened
1/3 cup evaporated milk

DIRECTIONS

Preheat oven 350°F.

Unwrap caramels and put in a microwaveable dish. Add 1/3 cup of evaporated milk. Cover dish and microwave for 1 minute at a time until melted, stirring after each time.

Combine cake mix or brownie mix, 1/3 cup evaporated milk, and butter. Mix well.

Put 3/4 of the batter in a greased and floured 9x13" pan. Spread across entire pan. Bake for 6 minutes in 350 degree oven. Remove from oven.

Spread chocolate chips over the base.

Then pour the melted caramel mixture over the chips.

With the remaining batter take little pieces of batter and drop on top of the caramel mixture. Trying to make sure you have dropped the little pieces over the entire top.

Bake an additional 15-18 minutes.

Cool slightly and place in refrigerator to set caramels.

Cut into 24-36 bars. Enjoy.



Submitted by Marion Potyondy

Christmas Sugar Cookies

INGREDIENTS

1/2 cup butter
1/2 cup shortening
1 cup sugar
2 eggs
1 tsp vanilla
2 tsp cream of tartar
1/2 tsp salt
2 1/2 cups flour

DIRECTIONS

Preheat oven 375°F.
Cream butter/shortening with sugar.
Add eggs.
Add dry ingredients slowly.
Chill 1-2 hours
Roll and cut.
Bake 6-8 minutes.



Linda's grandson Henrik enjoying lots of Christmas sprinkles on sugar cookies.



Submitted by Linda and Wes Skoglund

Lime Salad

INGREDIENTS

2 cups water, boiling
1 package lime jello
1 package lemon jello
1 20 ounce can crushed pineapple
1 cup miracle whip
1 cup sweetened condensed milk
2 tbsp horseradish sauce
1 cup pecans
12 ounce small curd cottage cheese

DIRECTIONS

Stir together boiling water, lime and lemon jello and crushed pineapples with juice.
Stir together miracle whip, sweetened condensed milk, horseradish sauce in a small bowl.
Add to Jello pot and mix well.
Add pecans and cottage cheese and mix gently.
Pour into 8x12 pan. Refrigerate.
Enjoy!



Submitted by Lisa Falk-Thompson

Grandma Leona's Peanut Butter Bon Bons

INGREDIENTS

1 cup chopped dates
1 cup chopped walnuts
1 cup peanut butter
1 cup powdered sugar
1 Tbsp melted butter

Chocolate coating

1" square parafin wax
2 ounces unsweetened chocolate
12 ounces semi-sweet chocolate chips

DIRECTIONS

Mix all together; chill mixture well.

Shape into balls. Use the smallest ice cream scoop to get the correct size.

Chill thoroughly again.

When ready to coat: melt square parafin wax, unsweetened chocolate (bar not powder) and semi-sweet chocolate chips. (

Leona used her double boiler, I use my microwave)

Dip each chilled pb ball in the chocolate, using a fork to guide and fully coating.

Set up on wax paper.



Laura with Grandma Leona



Submitted by Laura O'Halloran Helmer

Leona's Holly Wreaths

INGREDIENTS

1/2 cup butter (room temp)
1 1/2 ounces cream cheese (room temp)
1/4 cup sugar
1/2 tsp vanilla
1 cup sifted flour

Chocolate coating

1" square parafin wax
2 ounces unsweetened chocolate
12 ounces semi-sweet chocolate chips

DIRECTIONS

Cream butter and cream cheese.

Add sugar and cream well; then add vanilla. Slowly add sifted flour and mix well.
DON'T CHILL.

Put into cookie press; use the plate with a star in the middle.

Form wreaths. Bake 5-10 minutes at 375.

Don't overbake - only till light brown.

When cooled, add green frosting leaves and a cinnamon red hot to each cookie.

Makes 2 dozen.

My Grandma Leona was a beautiful person, and a fabulous cook and baker. She made an abundance of holiday goodies each year, but these were two of my favorites. I have tried to carry on her traditions - in life and with these two recipes.

- Laura O'Hallaron Helmer



Submitted by Laura O'Halloran Helmer

Home for the Holidays



Submitted by Julie Anderson

Holiday Oreo Balls

INGREDIENTS

1 package of Oreo Cookies
(mint or regular)
1 8 ounces cream cheese regular (not lite)
Soften room temperature
1 package Almond Bark or White
Chocolate Essential Everyday Cub brand.)

DIRECTIONS

Crush oreo cookies in blender or food processor
Note: I use blender. Break up 8-10 cookies by hand, place in
blender by pulse, then crumb.
Put in bowl. Do rest of cookies.
Add cream cheese with hand pastry blender. Mix well.
Refrigerate (I like to do this overnight)
Make small balls smaller than golf ball size
Place one toothpick in each ball. Place on cookie sheet
Freeze overnight
Melt chocolate. Dip balls in chocolate
Place on wax paper.
Pull toothpicks out after chocolate has harden.
Store in cool place.



Submitted by Deb Zachman

Pumpkin Crunch Cake

INGREDIENTS

15 ounce can pumpkin
3 eggs
1 1/2 tsp ground cinnamon
1/4 tsp salt
1/4 tsp ground cloves or allspice
1 cup butter, melted and cooled
1 box yellow cake mix
1 cup chopped walnuts or 1/2 cup pecans
1 cup sugar
12 ounces evaporated milk
1/4 tsp ground nutmeg

DIRECTIONS

In a mixing bowl, beat together pumpkin, sugar, eggs, milk, cinnamon, cloves or allspice, nutmeg and salt.

Pour into a well-greased and floured 9x13 baking pan.

Sprinkle dry cake mix over pumpkin mixture, then sprinkle nuts over cake mix.

Spoon butter evenly over the top.

Bake cake in 350 degree oven for 50 to 60 minutes.

Let cool in pan for 15 minutes, then invert onto tray or platter.

Crust will be on the bottom and the pumpkin pudding on the top.

*Truly delicious recipe from
my mom, Virginia Lotzer.
- Kim Tuckner*



Submitted by Kim Tuckner



Rhubarb Cream Delight

INGREDIENTS

Pastry

- 1 cup flour
- 1 stick margarine
- 3 1/2 tsp powdered sugar

First Layer

- 4 cups rhubarb cut in 1/2 inch pieces
- 2/3 cups sugar

Second Layer

- 8 ounces cream cheese
- 2 eggs
- 1/2 cup sugar
- vanilla

Third Layer

- 1 carton (8 ounces) sour cream
- 2 tbsp sugar
- whipped cream
- 1 tsp vanilla
- strawberries

DIRECTIONS

For pastry, mix flour, powder sugar and margarine.

Pat into a 9 inch pie plate.

For the first layer: Combine rhubarb, 1/2 cup sugar and flour. Mix and toss lightly and pour into 10 inch pastry shell.

Bake at 375 degrees for approximately 15 minutes.

While the rhubarb filling bakes, prepare second layer by beating cream cheese and 1/2 cup sugar until fluffy.

Beat in eggs one at a time, then pour over hot rhubarb.

Bake at 350 degrees for 30 minutes.

For third layer, combine sour cream, 2 tbsp. sugar and 1 tsp vanilla. Blend and spread over hot pie.

Chill. serve with whipped cream and a garnish of strawberries.



*Truly delicious recipe from
my mom, Virginia Lotzer.*

- Kim Tuckner



Submitted by Kim Tuckner

Company Chicken

INGREDIENTS

3 raw chicken breasts
1 cup raw rice
1 cup of boiling water
2 chicken bouillon cubes
1 can cream of celery soup
1 can cream of mushroom soup
1 small jar of sliced mushrooms
Small amount of paprika

Our beloved family recipe casually referred to "company chicken" has been a go-to for three generations. This dish was originally prepared with on-the-bone chicken parts to assure that the chicken was tender and moist. But over the years cut chicken pieces have replaced full size pieces. By mixing the chicken and rice and keeping the dish covered during cooking, both the chicken and rice are tender and perfectly blended. Don't be fooled by the name, we serve "company chicken" as a family meal and as a get together with friends.

- Diana Doyle

DIRECTIONS

Cut chicken breasts into 1 inch cubes
Boil enough water for 1 cup of boiling water
Dissolve the 2 bouillon cubes into the water
Put all ingredients into a large mixing bowl
Mix together
Pour into a 10x10 inch baking dish or 9x13 inch pan
Sprinkle with a little paprika
Cover baking dish or pan

Bake in a preheated 350 degree oven for 1 1/2 hours
Serves six.



Submitted by Diana Doyle

Wild Rice Salad

INGREDIENTS

1 pound wild rice- cooked
4 bunches green onions- chopped
1/2 pound dried cranberries
1/2 pound golden raisins
1/4 cup oil
3/4 cup frozen orange juice concentrate
Pecans

DIRECTIONS

Combine all ingredients and refrigerate at least 1 hour.
12 servings

I received this recipe many years ago from a caterer. It is still a family favorite!

- Joyce Moynihan



Submitted by Joyce Moynihan



Cherry Coke Salad

INGREDIENTS

6 ounces package cherry jello
20 ounces can of crushed pineapple
16 ounces dark sweet cherries
12 ounces Coca-Cola

DIRECTIONS

Drain pineapple and cherries- save juice.

Heat the juices to boiling. Pour over jello and stir until dissolved.

Add Coca-Cola and stir until foam is gone.

Chill until the consistency of egg whites.

Add pineapple and cherries and mix well.

Chill.

8 servings

*My mother always made this
fruit salad for the holidays.*

- Joyce Moynihan



Submitted by Joyce Moynihan



Pickle Dogs

INGREDIENTS

Whole dill pickles
Buddig pastrami or corned beef
softened cream cheese

DIRECTIONS

Spread cream cheese on a slice of pastrami
Roll meat around pickle
Slice pickle
Arrange on holiday plate



Submitted by *Georgeann Wobschall*

Frozen Sweet Chocolate Pie

INGREDIENTS

1 package 4 ounces semi sweet chocolate
1/3 cup milk, divided
4 oz cream cheese, softened
1 tbsp sugar
2 cups thawed Cool Whip

Graham cracker crust

12 sheets honey graham cracker (about
1 1/2 cups once finely grounded)
6 tbsp butter, melted
1/4 cup sugar

DIRECTIONS

Preheat oven to 350 degrees

In a food processor, blend graham crackers until consistency of fine sand. Add sugar and pulse.

Empty into mixing bowl with melted butter. Transfer crust mixture to pie plate and spread evenly.

Press crust into plate. Using hands, press mixture across the bottom of pie plate and up the sides.

Bake at 350 degree for 10 minutes. Remove and allow to cool before adding any filling.

Filling

Melt chocolate and 2 tbsp milk. Stir until chocolate is completely melted.

Add cream cheese, sugar and remaining milk. Beat with wire whisk until well blended.

Refrigerate 10 minutes to cool.

Add whipped topping. Stir gently until well blended. Spoon into crust.

Freeze 4 hours or until firm.

Let stand at room temperature for about 15 minutes or until pie can be easily cut.

Store leftover pie in freezer.



Submitted by In-Fin Tuan

Ostkaka (Swedish Custard)

INGREDIENTS

5 eggs
3 tablespoons unbleached all purpose flour
3/4 cup granulated sugar
1 pint heavy whipping cream (2 cups)
1 pint small curd cottage cheese (2 cups)
1 1/2 teaspoon of vanilla

We serve this as our Christmas Eve dessert. The early recipes have you make your own curds and whey. The cottage cheese is an updated ingredient. In Sweden they have contest for the best Ostkaka like we have for cheesecake.

- Helen Bergren



Submitted by Helen Bergren

DIRECTIONS

Beat eggs together with sugar in a large bowl.
Add cream, flour and vanilla. Stir in cottage cheese.
Put in a 2 quart glass casserole dish.
Place it in a water bath (a large pan filled 1/2 way with warm water. Make sure when you put the filled casserole into the pan that it doesn't overflow.)
Place the water bath in a 325 degree oven.
Place the casserole carefully into the water bath.
Bake for 1 hour and 15 minutes.
Top should be light brown and a knife should come out clean inserted into the center of the casserole.
Serve with Lingonberry jam or fresh/frozen prepared lingonberries. You may top with whipped cream for added decadence.
You may serve this warm or chilled.



Grandma Smith's Hot Louisiana Egg Nog

INGREDIENTS

1/2 gal whole milk
1 cup sugar
1 tsp. vanilla
1/2 tsp. nutmeg
7 eggs separated (in 2 separate bowls)

My Grandma had a best friend from Louisiana, and we called her Grandma Smith. Every year, trimming the tree was an event in and of itself, sometimes feeling more important than Christmas morning. We take ornaments out one at a time and take turns hanging them on the tree. When we pull one out, we talk about where it came from or who it was made for (my Grandma used to make and paint ceramic ornaments for special occasions). We always had hot apple cider and Grandma Smith's Hot Louisiana Egg Nog. I've continued the tradition and now, even though she's gone, my Grandma's great-great-grandkids come over to put ornaments on our tree and sip Grandma Smith's Egg Nog.

- Rob Thomas



Submitted by Rob Thomas, History Theatre Development Director

DIRECTIONS

Beat egg whites on high until stiff in a glass bowl. Set aside.

Beat egg yolks about 1 1/2 mins. Add sugar and beat another 1 1/2 mins. Set aside.

Bring milk to almost full boil over medium-low heat, stirring occasionally to keep it from scorching.

Remove from heat.

Drizzle egg yolk-sugar mixture slowly into milk, while stirring constantly.

Add nutmeg and vanilla. Stir.

Using a large spoon, put 1 spoonful of egg whites at a time on top of the hot milk/yolk mixture, scooping the hot mixture over the whites to cook the whites one or two spoonfuls at a time until all the egg white mixture is gone. Whites need to be cooked through until set. If need be, put a lid on the pan to let steam cook the whites until set for about 5-10 mins.

Put 3/4 cups of hot egg mixture in a mug and cover with cooked egg whites, sprinkle with a little fresh ground nutmeg on top and serve.



Betty Crocker Memory

I inherited a Betty Crocker cookbook from my aunt, with its burn mark on the back cover. The copyright is 1950. For many years, right out of college, it was my only cookbook. It started a love for cooking and baking and also a love for other cookbooks in general.

- Marlene Hoffman



Taco Salad

INGREDIENTS

1 pound hamburger
1 package taco seasoning
1 can chili beans
1 cup cheddar cheese, grated
1 tomato, cut bite-size chunks
1 head lettuce, cut bite-size chunks
1 bottle Catalina dressing
1 bag Dorito chips

DIRECTIONS

Fry hamburger.
Add taco seasoning. Let cool.
Add chili beans, cheddar cheese, tomato, lettuce.
Mix well.
Just before serving, add catalina dressing (whole bottle).
When ready to serve, crush and mix 1 package of Dorito chips.



Submitted by Richard Cady

Fattingmand

INGREDIENTS

2 eggs
3 tbsp. sugar
2 tbsp. heavy cream
1/2 tsp salt
1/2 tsp vanilla
Flour

Growing up on a farm in west Central MN, Christmas was always a big deal! We'd spend entire Saturdays baking and preparing all the Christmas cookies and treats in preparation for our family Christmas. Every year Christmas brings back those memories as well as decades of new ones that have taken their place.

One of my favorite Christmas treats to this day is "Fattingmand (or "Fattingmann") which my mom prepared every year at the holidays and on other special occasions.

It was passed down from my mom as a handwritten recipe and the technique is something you just pick up after watching her prepare year after year while growing up.

Deb Ludowese



Submitted by Deb Ludowese

DIRECTIONS

Beat eggs and sugar. Add cream, salt, vanilla and flour (enough so dough is like soft cookie dough). Roll thin on floured surface. Cut into narrow strips (I use a pizza cutter) and deep fry. Drain on paper towels, then shake while warm in powdered sugar to coat. Cool completely before storing in air tight container.



Peanut Butter Cookies

INGREDIENTS

1/2 cup shortening (half butter or margarine, softened)
1/2 cup peanut butter
1/2 cup granulated sugar
1/2 cup brown sugar (packed)
1 egg
1 1/4 cup flour
3/4 tsp baking soda
1/2 tsp baking powder
1/2 tsp salt

An old favorite and some new twists.

DIRECTIONS

Mix thoroughly shortening, peanut butter, granulated sugar, brown sugar and egg. Blend in flour, soda, baking powder and salt. Cover and chill.

Heat oven to 375 degrees. Shape dough into 1-inch balls.

Place 3 inches apart on a lightly greased baking sheet.

With fork dipped in flour, flatten in criss-crossed pattern to 2 inches.

Bake 10 to 12 minutes or until set but not hard.

About 3 dozen cookies



Submitted by Craig Cerrato

Love on a Plate

INGREDIENTS

2 eggs
2/3 cup milk
2/3 cup flour (white, enough to make a pourable batter)

DIRECTIONS

Mix together. Take out a skillet and put in a couple TB butter or oil.

Pour the batter into the center of the butter/oil. There should be a little of the butter/oil showing around the edges. Let it sit until it's golden brown on the bottom. Cut into quarters.

Flip each quarter and immediately start chopping the sections into bit-sized pieces.

My Grandmother used to keep an empty soup can on her counter and chop that way. I use a spatula. The chopping will cook everything. When it's all nice and golden...turn on to plate. Add more butter and syrup and enjoy

This feeds 2 small portions or 1 large one. You really can't make it any bigger than this at one time. Or at least it never came out when I tried it.

This is a family recipe on my father's side. No idea where it came from. I like to think some Great Grandparent made it up. Grandma taught Mom and she would make this for our breakfast regularly. We kids saw it as 'love on a plate'

- Jane Runyon



Submitted by (Lady) Jane Runyon



Thumb Prints

INGREDIENTS

1/2 cup shortening (part butter or margarine)
1/4 cup brown sugar (packed)
1 egg, separated
1/2 tsp vanilla
1 cup Gold Medal flour
1/4 tsp salt
3/4 cup finely chopped nuts
jelly or tinted confectioners' sugar icing

This is a recipe from "Betty Crocker's Cook Book" copyright 1963. I like to use this recipe when taking fancy looking cookies to a sale, cookie exchange, or to give as gifts.

- Linda Shaw



Submitted by Linda Shaw

DIRECTIONS

Heat oven to 350 degrees.

Mix shortening, sugar, egg yolk, and vanilla thoroughly.

Measure flour by dipping method or by sifting. Blend together flour and salt; stir in.

Roll dough into balls (1tsp per ball). Beat egg whites slightly with fork.

Dip balls in egg white.

Roll in nuts.

Place about 1" apart on ungreased baking sheet; press thumb gently in center of each.

Bake 10 to 12 minutes, or until set. Cool.

Fill thumbprints with jelly or tinted icing.

Makes about 3 doz. cookies.

Note: If you use Gold Medal self-rising flour, omit salt.



Garnet Date Cookies

INGREDIENTS

Cookie base

1 cup butter
1/2 cup white sugar
1/2 cup brown sugar
1 egg
3 tbsp milk
1 tsp vanilla
zest of 1 lemon
3 cups all-purpose flour
1/2 tsp baking soda
1/4 tsp cream of tartar
1/2 tsp salt

Date filling

2 cups chopped dates
3/4 cups water
1/2 cups white sugar
1/2 tsp salt

DIRECTIONS

Cream butter, white sugar and brown sugar; add egg, milk, vanilla, and zest of 1 lemon to butter mixture.

Sift flour, baking soda, cream of tartar, and salt. Mix in dry ingredients into wet, and chill for 1 hour.

Filling: Cook dates and water in saucepan, stirring often, until thick enough for filling-about 5 minute. Cool date filling thoroughly before assembling cookies.

Assemble - On a lightly floured surface, roll out chilled dough to about 1/8 inch. Butter a water glass, and use to cut out circles from dough. You want an even number of dough circles;

Spoon cooled date mixture onto middle of half of the dough circles;

If you have too many circles to bake at once, return dough to fridge to keep cold. Lay a second dough circle over the top of the date filling, and prick the tops and seal edges well with a fork.

Sprinkle tops with sugar. Bake 375 degrees for 12 minutes; Cool on rack.



Memory

My mother-in-law, Dolores Gresser was an excellent baker, and she had learned much of what she knew from summers spent in Iowa, on the farm of her Aunt Garnet and Uncle Earl Johnson. While I never met Garnet, I feel I know her through the many, many family stories about her. She could easily have stepped out of a story of late 19th or early 20th century farm life, complete with the wood stove. She brought the farm hands hot doughnuts in the morning, field lunch at mid-day, and cookies in the afternoon each day. Dolores taught me how to bake, which was handy, as I was a ravenous fan of her cookies and pies! One of the pillars of Christmas time Dolores's was at least a day of cookie baking. She was always certain to make sure everyone she cared about got a delivery of her home made cookies! This recipe comes from Aunt Garnet, and was a favorite of Dolores's, and the family. The original recipe only contained the list of ingredients. I've updated it with ingredient quantities, and baking time and temperature.

- Lawrence Pitsch



Submitted by Lawrence Pitsch

Broccoli Cheese Delight

INGREDIENTS

2 - 20 ounces frozen chopped broccoli
1/4 cup onion, chopped
6 tbsp butter
2 tbsp flour
8 ounces Velveeta cheese
3 eggs, beaten
1/2 cup corn flakes

DIRECTIONS

Preheat oven to 325 degrees.

Brown chopped onions in butter. Add flour and Velveeta cheese.

Mix in broccoli, eggs and top with corn flakes

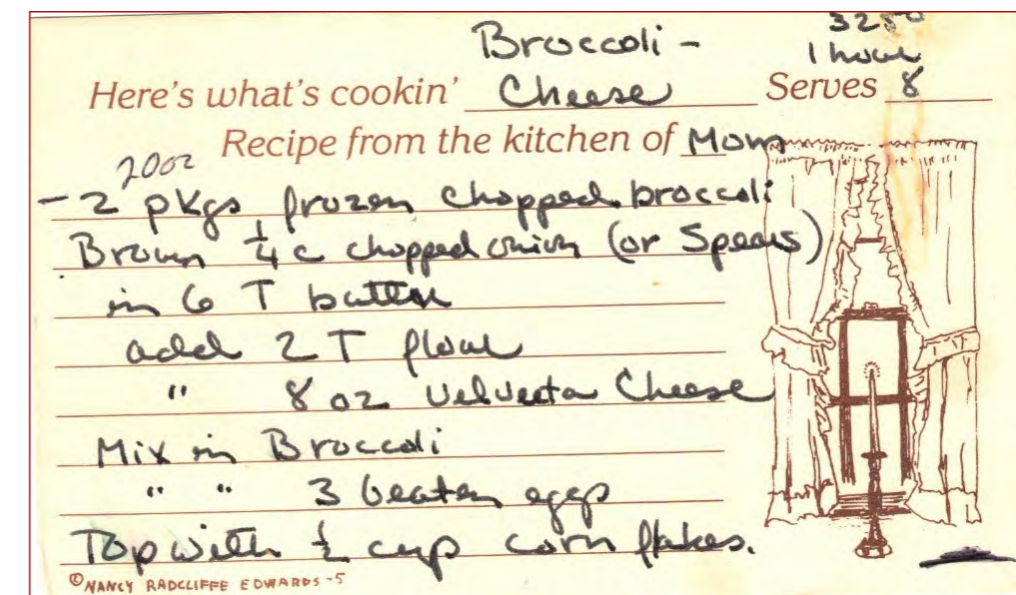
Bake 1 hour. Serves 8.

Here is a well-loved holiday recipe from my Mom, Sissy. My sisters and I have been cooking this Broccoli cheese delight for 4 decades. Now the grandkids are asking for a copy!

- Susan de Hoog



Submitted by Susan de Hoog



Potato Chip Cookies

INGREDIENTS

1 cup butter (or half and half of each)
1/2 cup sugar
1 tsp vanilla
1/2 cup crushed potato chips
1/2 cup chopped pecans
2 cups flour

DIRECTIONS

Cream butter, sugar and vanilla.
Add chips and pecans.
Stir in flour.
Make small balls (about 1 tablespoon dough)
Place on ungreased cookie sheet.
Press balls with bottom of a tumbler that has been dipped in sugar.
Bake 350 degrees oven for 15 to 16 minutes (check time--may be too long)



Submitted by Jnagelfree

Flan de Queso (Cheese Flan)

INGREDIENTS

1/2 cup or more granulated white sugar
8 ounce package of cream cheese
(regular or neufchâtel), room temperature
14 ounce can of condensed milk
3 eggs
3/4 can of water (reuse the can of
condensed milk once empty)

*A Cuban holiday classic dessert
from the kitchen of Abuela Maritere
Luzarraga. Submitted by her
daughter-in-law, Rosanne Luzarraga*



Submitted by Rosanne Luzarraga

DIRECTIONS

Preparation Time: 30 minutes Baking Time: 50 minutes to one hour
Cool and then refrigerate for 4-5 hours before unmolding

Choose a sturdy metal pan (round, square or rectangular, but should not have any non-stick coating) to serve as the mold for baking the flan.

Take white sugar and spread it evenly on the bottom of the pan. Using a heavy glove or mitten, place the pan over low heat and with a wooden spoon stir the sugar and move the pan until the sugar melts and turns a caramel color. If it seems like there isn't enough caramel to cover the bottom and sides of the pan, add more sugar at any time, as it will melt and combine with what has already melted. As the caramel (the melted sugar) is fluid and ready, take the pan off the heat and start slightly tilting the pan in a round motion in order to cover the sides of the pan to about a third of the way up with the caramel. Do this until the caramel loses its fluidity and begins to stick to the sides of the pan. Once the caramel stops moving, set the pan aside and let it cool. You may hear some cracking sounds, which are not a concern. When the caramel is completely cold it will resemble brown glass coating the pan. (This is the trickiest part of the recipe and worth practicing at least once ahead of time).

Preheat the oven to 350 degrees. Prepare a flat pan filled part way with water in which to set the filled mold to bake the flan. The tray of water will prevent the caramel from burning under the direct heat of the oven. The flat pan should be high enough so that the water will not spill, and there should be enough water to cover at least one third of the flan pan.



continued next page



Flan de Queso (Cheese Flan)

Using an electric mixer, at low speed, beat the cream cheese and then add the condensed milk and blend until there are no lumps. Add the eggs and blend again until smooth. Only once the mixture is smooth should the 3/4 of a can of water, vanilla and nutmeg be added. Blend again.

Pour the mixture into the flan pan that has been coated with the caramel. More sounds of caramel cracking are to be expected. Place the flan pan into the pan of water and place on the middle rack of the oven. Bake at 350 for 50 minutes to an hour. You will know the flan is ready when an inserted toothpick comes out clean. Generally the flan rises a bit when it is ready and then falls flat when it is allowed to cool. Check once or twice during the cooking time to make sure the water in the outer pan hasn't completely evaporated.

When ready, remove from the oven and lift the flan pan from the pan of water, being careful not to be burned by hot water. Set the flan aside until cooled, generally for an hour, and then place in the refrigerator covered with plastic wrap for a least four or five hours or overnight.

To unmold, run the dull side of a knife around the sides of the pan. Place a generously sized serving plate over the pan and quickly flip over. The flan should fall onto the serving plate. If it doesn't fall immediately, leave a few minutes and it should fall by itself. If it doesn't fall in a few minutes, turn back over and repeat #6.

If a lot of the caramel is left in the pan, set the pan in warm water.

This will melt the caramel, which can then be poured over the flan.

Enjoy!

Mausel Bradt (Mandelbrot)

INGREDIENTS

6 – 7 cups flour
4 eggs
1 ¾ cup sugar
1 cup oil
¼ cup juices (lemon or orange)
1 tsp. vanilla
2 tsp. baking powder
¼ tsp. baking soda
½ tsp. salt
1 cup nuts (pecans or walnuts)

DIRECTIONS

Beat eggs gradually.

Add sugar, oil, vanilla, juice, and grated peel of 1 lemon or orange.

Sift 3 cups flour with baking soda, powder, and salt. Add to first mixture with 1 c. nuts, and then add 3 to 4 more cups of flour- enough to handle dough.

Make dough into 3 rolls, about 3" wide x 12" long and about 1" tall.

Place the three logs on greased cookie sheets (or use parchment paper).

Bake in 350-degree oven, until just barely golden brown, about 20 minutes.

Remove from oven, slice into ¾" thick slices, and place the slices on another parchment-lined cookie sheet.

Put back into oven and bake until toasted golden brown, about 5 minutes.

Then turn slices over and bake again for about 5 more minutes.



Submitted by Laura Leffler, History Theatre New Works Associate



Mausel Bradt (Mandelbrot)

Memory

My mother grew up in southern Missouri. When she was a little girl, their next-door neighbor, Mrs. Rose Stein, got into the habit of exchanging cookies with my grandmother for the holidays. Mrs. Stein's family moved to Missouri via Chicago and before that Russia. She was very kind to my mother, who was an only child. Apparently, Mrs. Stein and my grandmother teased each other and "tried to convert" each other to their own religion, Judaism and Lutheranism, respectively.

My mom always called the cookies mausel bradt - I think maybe it's mandel Brodt. A quick Google search says there are a lot of spellings out there for this traditional Ashkenazi Jewish treat. They are lightly sweet, lightly citrus-y, and have a good crunch, a bit like a biscotti.

- Laura Leffler

Grandma Bayer's Watermelon Pickles

INGREDIENTS

watermelon rinds (trim dark green and pin off rind)

1/4 cup salt

1 quart water

2 cups white vinegar

1 lemon sliced

2 tbsp cinnamon bark

2 tbsp clove (whole)

1 tsp all spice

4 cups sugar

DIRECTIONS

Trim the dark green and the pink off the rind

Soak in salt and water overnight

Drain and rinse

Low boil in water until tender

Drain excess water

Add white vinegar, lemon, cinnamon bark, clove (whole), allspice, sugar.

Simmer until rinds are clear and tender

Refrigerate in glass jars over night



Submitted by Chari Hall

Kathy's Christmas Peanut Butter Balls

INGREDIENTS

1 cup crunchy peanut butter
1 cup powdered sugar
2 tbsp. butter
1 ½ cup Rice Krispies
1 cup chocolate chips
½ cup butterscotch chips
1 tbsp coconut oil

DIRECTIONS

Mix together peanut butter, powdered sugar and butter.
Add Rice Krispies. Stir until integrated.
Roll into balls and freeze.
Melt chocolate chips and butterscotch chips with coconut oil.
Dip freezer peanut butter balls in the melted chocolate mixture to cover.
Cool in fridge. Can freeze.

Infamous Memory

These are a luscious treat, a truffle of sorts, that mom makes every Christmas. Her adult children and grandchildren look forward to sampling the tradition each year; a recipe her own mother used to make before the marketing of Reese's Peanut Butter cups. When you see this homemade candy on the cookie platter, you know you have made it home for the holidays.

- Jennifer Lindemer



Submitted by Jennifer Silvera Lindemer (in honor of my mom Kathy Vander Poel)

Lefse...By guess and by gosh!

INGREDIENTS

5 pounds red potatoes
2 sticks butter
salt
2 tbsp sugar
half and half

DIRECTIONS

Peel and cut red potatoes into small pieces.

Cook in salted water until tender, drain and mash.

Put the mash potatoes through the ricer.

Add butter, salt, sugar and half and half to make mashed potatoes the way you like them.

Refrigerate. The potatoes must be cold before adding flour.

Mix 2 cups of cold mashed potatoes with one cup of flour.

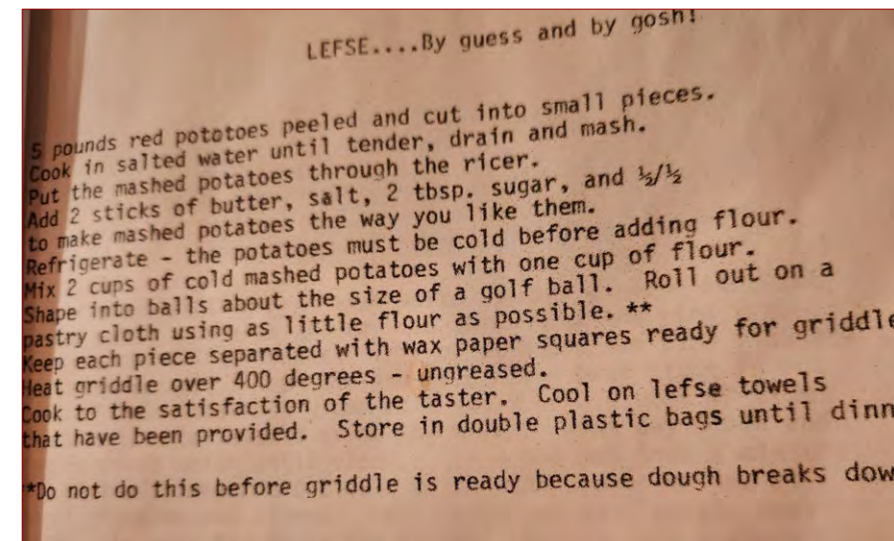
Shape into balls about the size of a golf ball. Roll out on a pastry cloth using as little flour as possible. **

Keep each piece separated with wax paper squares ready for griddle.

Heat griddle over 400 degrees - ungreased.

Cook to the satisfaction of the taster. Cool on lefse towels that have been provided. Store in double plastic bags until dinner.

**Do not do this before griddle is ready because dough breaks down.



Submitted by Daniel Germscheid (From the Shefland family cookbook by my grandma, Loretta Shefland)



Lefse

There is no better memory associated with the holidays than sharing or teasing or taunting my family with Lefse. All 3 of those actions are all in good fun but the closer to the last piece we got the more intense and interesting things got. When I was a kid my Uncle John would usually end up with the last ones. As my cousins got older we had to make more to keep up with demand. Not only did we get to eat it we also got together before the holidays to make it.

Memory

The holidays are always fun to get together. I grew up on a dairy farm outside of the Twin Cities and away from my cousins and Aunts and Uncles. The holidays were sometimes the only chance I got to see them throughout the year and it was always extra special to get together ahead of the holidays to make this tasty treat. I am only partly Norwegian but it is still a fun part of our heritage. My family has a sweet tooth that I am sure is hereditary. It also comes from a few generations of fantastic cooks. Getting together to make the lefse ahead of time is almost as good as any celebration. We would laugh, joke, talk about life events and just in general enjoy each others company.

The hard part of making Lefse are the ones that have to roll it out before we cooked it on the griddle. That was where the real hard work is. Equally the ones that have to cook it had a huge responsibility, to cook that wonderful potato mixture to perfection. Part of cooking is to also sample and provide quality control. We wouldn't want to be listening to complains about the lefse at the Christmas dinner. We usually eat our Lefse with sugar and butter. I hear many families eat it many different ways but this is always the best way for us. Growing up on a dairy farm the butter is one of the most important ingredients and was very important to us. We also found out the hard way after my Grandma passed away how important and crucial it is to use RED potatoes. Grandma lived to be 100 years old and assisted our family with this recipe right up until the last Christmas. It is a mainstay in my family and we continue the traditions my grandparents started. It is the glue that hold our family together. It wouldn't be right if I didn't submit this recipe in my grandmas own words. The cooking in or family that was passed down was so important to us my grandma put together a cookbook of all our favorite recipes we used at all our family gatherings. It is truly my favorite and most valuable cookbook I own.

- Dan Germscheid

Choc-Oat-Chip Cookies

INGREDIENTS

1 3/4 cups all-purpose flour
1 tsp baking soda
1/2 tsp salt (optional)
1 cup (2 sticks) butter, softened
1 1/4 cups packed brown sugar
1/2 cup granulated sugar
2 large eggs
2 tbsp milk
2 tsp vanilla extract
2 1/2 cups quick or old-fashioned oats
2 cups (12-ounces) semi-sweet chocolate chips
1 cups coarsely chopped nuts (optional)

DIRECTIONS

Preheat 375 degrees.

Combine flour, baking soda, salt in small bowl. Beat butter, brown sugar, granulated sugar in large mixer until creamy. Beat in eggs, milk, vanilla. Gradually beat in flour mixture. Stir in oats, morsels, and nuts. Mix well. Drop by rounded teaspoon onto ungreased baking sheets.

Bake 9-10 minutes for chewy cookies or 12-13 minutes for crisp cookies.

Cool in baking sheets for 1 minute.

Remove to wire racks to cool completely.

My Grandma always used to make my Grandpa oatmeal chocolate chip cookies. She kept the cookie jar full. They were his favorites. She would make them all year round. When the holidays came she and I would make Christmas cookies together, even when I was very young. I was probably 6 years old the first time I made Christmas cookies with her. We made homemade roll-out cookies and I would use the cookie cutter in different Christmas shapes. Then she would frost them and I would add the sprinkles. If I did something wrong, she would always help teach me her special techniques of baking so I could improve. I've learned a lot from her because I use her techniques now when I bake cookies for Grandpa.

Grandpa wasn't a fan of the Christmas cookies, so Grandma would still make his oatmeal chocolate chip cookies, even at holiday time.

- Emma Germscheid



Submitted by Emma Germscheid

Cherries Jubilee

INGREDIENTS

1/3 cup sugar

2 tbsp cornstarch

1/8 tsp salt

1 cup cherry syrup (drained from can of cherries)

1 1/2 cups drained pitted bing cherries

2 tsp lemon juice

1/4 tsp grated lemon peel

1/4 tsp almond extract

1/3 cup brandy or kirsch, optional

1/3 cup toasted slivered almonds, optional

DIRECTIONS

Mix sugar, cornstarch, salt and cherry syrup together in a blazer pan of chafing dish. Place over direct high flame and cook until sauce is clear and slightly thickened, stirring constantly.

Stir in cherries, lemon juice, lemon peel, extract, and brandy or kirsch, if used; heat. Place plan in water jacket to keep hot for serving. If desired before serving pour remaining brandy or kirsch over sauce and ignite.

When flame dies down spoon onto vanilla ice cream or cake a la mode. Sprinkle with toasted slivered almonds, if desired.

Yield: 6 servings.



Submitted by Ann Dixon

Custard Vanilla Ice Cream

INGREDIENTS

2 cups sugar

1/4 cups flour

1/4 tsp salt

1 quart milk

4 eggs, beaten

1 quart whipping cream or 1 pint half and half

2 tbsp vanilla

DIRECTIONS

In a saucepan, combine sugar, flour and salt.

Gradually add milk, cook over medium heat.

Stirring constantly until thick.



Submitted by Ann Dixon

Nut Goodies

INGREDIENTS

16 ounces chocolate chip, semi-sweet

16 ounces butterscotch chips

1 cup peanut butter

1/2 cup butter

1/4 cup milk

2 tbsp dry vanilla pudding

3 cups powdered sugar

1/2 tsp maple flavoring

1/2 pound Spanish peanut

DIRECTIONS

Melt chocolate chips, butterscotch chips and peanut butter.

Place half of melted mixture in 9x13 buttered pan. Refrigerate.

Melt butter, milk, dry vanilla pudding and cook until hardly boils.

Remove from heat. Add powdered sugar and maple flavoring.

Mix spread on refrigerated chocolate mixture.

Mix peanuts with remaining chocolate and spread over chocolate mixture. Cut into small bars.



Submitted by Ann Dixon

Liver Paté Sandy Gernscheid

INGREDIENTS

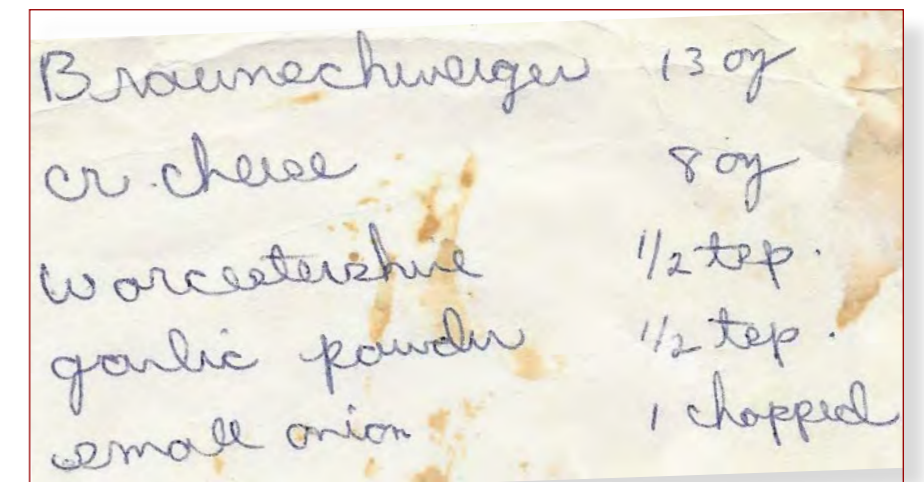
Braunschweiger 13 oz.
Cream cheese 8oz
Worcestershire 1/2 tsp.
Garlic powder 1/2 tsp.
Small Onion 1 chopped

DIRECTIONS

Mix all ingredients. Serve on toast.

This was one of my favorite Christmas holiday traditions. When Mom wanted to downsize and only make the food each child wanted, I was the only one to request this. Served on a "toasted" cracker, there was nothing better!

- Mark Gernscheid



Submitted by Mark Gernscheid

Making Holiday Memories

When I was a kid, I was part of an incredibly large extended family who gathered for holidays. I thought the women didn't want to show everyone how much effort they were putting in, so they started cooking early in the morning. It wasn't until I was older that I realized the work needed when feeding 40+ people needed to start early.

At holiday gatherings, the food kept flowing. For Thanksgiving, kids would play football outside and come back in to eat, then watch football and eat, play more football and eat. The food seemed unlimited.

People needed to eat in shifts because there wasn't enough room for everyone to sit at one time. We didn't use disposables. The volume of dishes that needed to be washed and dried throughout the day was amazing.

When I got much older, I realized you could only cook one turkey in an oven at a time. Aunts and Uncles would bring Turkeys cooked at their house.

Great memories of people, food and togetherness.

For the school bake sale my mom made fudge. She wrapped the packages of fudge in special in a foil tray and a homemade beautiful bow. When I brought it to school the office ladies oohed and ahed. They said the fudge would sell quickly, which it did. I handed over the beautiful packages and then I wondered why she would make fudge for the bake sale and others, and not for our family regularly. It was a recipe saved for holidays only.

-Dan Dixon



Our family created a family cookbook called *Shefland Chefs*. The recipe booklet is a prized possession. One of the cookie recipes require pressing the cookie with a glass with 'bubbles' on the bottom. We each received a glass with the cookbook.



Making Holiday Memories

After a big Christmas meal, we didn't feel it was necessary to have a heavy dessert. We decided on the tradition of Cherries Jubilee over ice cream. My mother had a Chafing Dish that we only used once a year and this was the special occasion. We used 1 Tbsp 151 proof rum heated under the spoon with lighter to ignite the warmed Brandy. It was a dramatic ending to a wonderful family day.

- Nancy Moe

When I was growing up and when my children were growing up it was a fun tradition to make homemade ice cream. We would get the right amount of snow / ice and salt and take turns cranking the manual ice cream maker. It was a good opportunity to learn about the science of freezing and how ice cream is made. The youngest child would crank first, because it was easier. When the ice cream was close to being done, the older kids would need to crank, because you needed more muscles. The ice cream maker was gear driven. Sometimes the gears would slip. But if someone sat on the top of it, the gears would work. The longer you cranked, the better the ice cream was. You cranked until you couldn't anymore.

The recipe we used was for vanilla cooked custard with milk, eggs, and cream. The more cream you put in, the better it was. Over the years we tried recipes for chocolate, and strawberry, but vanilla was the favorite.

I hope my children continue the tradition.

- Karl Germscheid

I grew up in a home where love came from the kitchen in many forms. Love came in the intentional planning, the experimentation and learning, the food preparation, the tasting, the presentation, the sharing, and the conversations and celebrations while eating. My Mom, Sandy Germscheid grew up in a family where prized recipes were saved and shared. My Grandparents were both active in the kitchen and hosting food gatherings. My grandmother, Loretta Shefland was featured in the *Star Tribune* a few times for her baking skills and recipes.

I would often refer to my Mother as Betty Crocker. When I no longer lived at home and had food or recipe quandaries I would call my mom and ask to speak with the Betty Crocker Hot-line. She was wonderful with everything in the kitchen, but she was well known for her baking. Someone once asked why her recipes didn't turn out as well as my Mom's, even though they used the exact same recipe. Her answer was simple -- BUTTER! This was especially true for Christmas cookies and frostings.

- Ann Dixon

Old-Fashioned Peanut Brittle

INGREDIENTS

- 1 1/2 teaspoons baking soda
- 1 teaspoon vanilla
- 1 teaspoon water
- 1 1/2 cups sugar
- 1 cup water
- 1 cup light corn syrup
- 3 tablespoons butter
- 1 pound shelled unroasted peanuts

Over the years, Peanut Brittle has become my signature Christmas gift. The secret to "perfect brittle" is patience and keen attention. You can't walk away from a bubbling pot on the stove top! As Betty would advise, just follow the details of the recipe!

- Mary Bartz

DIRECTIONS

Butter two cookie sheets, 15 1/2x12 inches; keep warm in oven set on lowest temperature.

Butter large, long metal spatula; refrigerate.

Mix baking soda, vanilla and 1 teaspoon water; reserve.

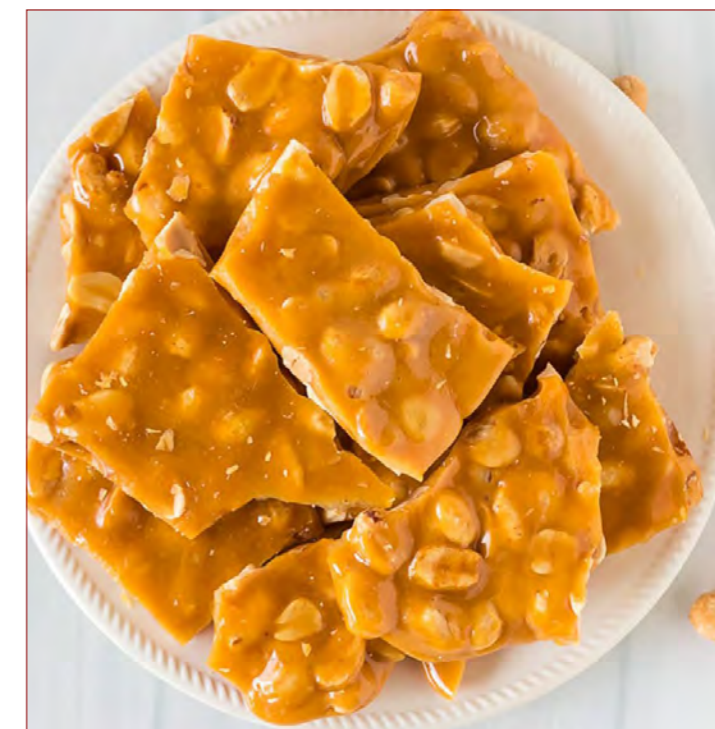
Mix sugar, water and corn syrup in 5-quart Dutch oven. Cook over medium heat, stirring frequently with heat-proof silicone scraper, to 240° F on candy thermometer or until small amount of syrup dropped into very cold water forms a soft ball that flattens when removed from water.

Stir in butter and peanuts. Continue cooking, stirring constantly, to 300° F or until small amount of mixture dropped into very cold water separates into threads that are hard and brittle (watch carefully so mixture does not burn). Immediately remove from heat; stir in baking soda mixture.

Working quickly, pour half of the candy mixture in long strips onto each cookie sheet, keeping sheets on oven racks to keep warm. Thoroughly remove mixture from Dutch oven. Use refrigerated metal spatula to spread/stretch brittle mixture, lifting and folding-over from center, to make brittle as thin as possible.

Cool completely; break into pieces and store in metal containers.

YIELD: About 2 pounds peanut brittle.



Submitted by Mary Bartz, Betty Crocker Kitchens Home Economist (1976-2004)

Adapted from Betty Crocker's Cookbook, 1978 edition

Strawberry Cookies

INGREDIENTS

1 can Borden milk
1 pound dry coconut (fine)
1/4 pound nuts, rolled fine
1 tbsp sugar
1 tbsp red food coloring
1 1/2 package strawberry jello
1 tsp vanilla
Green decorating icing, for stems

This was one of my mom's favorite Christmas cookie recipes. We were not huge fans of coconut but loved them because they looked like strawberries! She'd make cookies by the dozens, and store them on the steps in our unheated attic. Loved every one of them!!!

- Maureen McCall

DIRECTIONS

In a large bowl, combine coconut, condensed milk, vanilla and jello.

Make sure the mixture is somewhat thick and not runny at all.

If it is runny, add more jello. Be careful not to add too much as this will make it very sugary.

Cover and chill in fridge for one hour.

Grab bits and make into strawberry shape. The easiest way to do this is to roll them into balls, and then use your finger tips to shape one end into a rounded point like a strawberry.

You want it about 2 inches from top to bottom.

Roll the strawberries in the extra jello powder.

Use the icing to add the stems.

Note: It's best to keep these in the fridge when you're not eating them. They will melt. They have a lot of milk in them so they will mold if kept too long.



Submitted by Maureen McCall

Lowell Inn Crescent Rolls

INGREDIENTS

3/4 cups warm water (110-115 degrees)

2 packages active dry yeast

1/2 cup sugar

1 tsp salt

2 eggs

1/2 cup soft shortening (part butter)

4 cups flour, sifted

These tender, rich, golden brown crescents have been made famous by Neil and Arthur Palmer of beautiful Lowell Inn, "Mount Vernon of the West," at Stillwater, Minnesota.

*My mother made these rolls often!
- Sheryl Graham*



Submitted by Sheryl Graham

DIRECTIONS

Measure into mixing bowl, warm water and add active dry yeast.

Stir in sugar, salt, eggs, shortening and 2 cups of flour.

Add rest of flour; mix until smooth. Scrape dough from sides of bowl, cover with damp cloth. Let rise until double (about 1 1/2 hour).

Divide into 2 parts. Shape as crescents or butterhorns.

Cover, let rise until double (1 hour). Brush with butter, sprinkle with celery seeds, if desired. Bake until golden brown.

Bake 375 degree oven for 12-15 minutes.

Servings: 32 rolls



German Gossamer Spice Cookies

INGREDIENTS

1-1/3 cup all purpose flour
1/2 tsp. ground ginger
1/2 tsp. apple pie spice
1/4 tsp. ground cloves
1/4 tsp. ground cardamom
1/8 tsp. ground red pepper
1/3 cup butter, softened
1/3 cup molasses
1/4 cup packed dark brown sugar

I wanted to share my southern Kentucky family holiday recipes that have been our family for your cookbook.

- Tiffany Cooper

DIRECTIONS

In a medium bowl stir together flour, ginger, apple pie spice, cloves, cardamom, and red pepper; set aside.

In a large bowl beat butter with an electric mixer on medium to high speed for 30 seconds. Add molasses and brown sugar. Beat until combined. Beat in flour mixture just until combined.

Divide dough in half; cover and chill for 1 hour or until easy to handle.

Preheat oven to 375 F.

On a lightly floured surface roll half of the dough at a time to a 1/16 inch thickness. Using a 2-inch round scalloped cutter, cut out dough. Place cutouts 1 inch apart on an ungreased cookie sheet.

Bake in preheated oven for 5 to 6 minutes or until edges are browned. Transfer cookies to wire racks; cool.

Makes about 18 cookies.

Growing up in Louisville KY, I came from a long line of excellent bakers and home chefs. My mom would make all types of holiday treats, but our favorite three holiday recipes were German Gossamer Spice Cookies, Molasses Cookies, and Southern Good Easy Cheese Ball.



Submitted by Tiffany Cooper, I Am Betty

Molasses Jam Cookies

INGREDIENTS

1 cup sugar
1 cup molasses
1 cup shortening
4 1/2 cups flour
1/2 cup hot water
2 eggs
1 teaspoon cinnamon
1 teaspoon ground cloves
1 teaspoon ginger
2 teaspoons baking soda

I remember helping my mother make these cookies as a little girl.

- Tiffany Cooper

DIRECTIONS

Combine flour, cloves, ginger, cinnamon and baking soda. Set aside.

Cream the sugar, molasses and shortening in a mixer.

Add the eggs to the sugar mixture.

Slowly mix the dry ingredients into the sugar mixture.

Add the hot water to the crumbly flour and sugar mixture.

After the dough sits for 24 hours it needs to be rolled out to a thickness of 1/4 .cut in circle.

Then add thumb print and add blackberry or raspberry jam.

Then bake at 375 degrees for 10 minutes.

Let's cool then eat. These are so delicious.

They will not last long.



Submitted by Tiffany Cooper, I Am Betty

Southern Good Easy Cheese Ball

INGREDIENTS

2 (8 oz) package cream cheese
2 package pressed or dried ham or beef
4 green onions

DIRECTIONS

Chop onions (the stem and all) and meat.
Mix into cream cheese; roll into a ball.
(Optional: roll in chopped nuts) let it set overnight.

This was a holiday staple in our home.

- Tiffany Cooper

*Fun fact: We have this
cheese ball in "I Am Betty"
prop for the show!*

- Tiffany Cooper



Submitted by Tiffany Cooper, I Am Betty



Corn Chowder

INGREDIENTS

- 2 (15 oz) cans roasted corn
- 2 (15 oz) cans creamed corn
- 1 (15 oz) can Rotel tomatoes – original (mild to reduce heat)
- 8 large poblano peppers
- 2 quartz heavy whipping cream
- 1 stick of butter
- 2 packets – Goya Sazon Culantro y Achiote (located in the Mexican Food section of most stores)
- 2 tbsp powdered chicken broth
- salt

DIRECTIONS

Set the oven to Broil

Cut the tops off the Poblano Peppers and de-seed. Place poblano peppers on a large cookie sheet and place in the oven. When the skins have become completely blistered, remove from oven and flip to opposite side.

When opposite side skins become completely blistered, remove from oven and carefully place each pepper in a zip-lock bag for about 10 minutes, or until cool. Carefully peel the blistered skins off the peppers and place in a blender.

Put both cans of roasted corn in the blender. Add about half of one of the quartz of heavy whipping cream to the blender. Puree the contents of the blender until thick and creamy. Pour the blender mixture into a large pot and add the remainder of the ingredients. Place the large pot on the stove, set to medium high heat.


Stir frequently until it comes to a slow boil. Reduce heat to Low and continue to stir for about 15 minutes. Avoid letting any of the ingredients stick to the bottom of the pot.

Salt and Pepper to taste. Serve in bowls.

My dad brought this Texas recipe with him when he moved up to Michigan with my mom. He makes this corn chowder whenever we have big family gatherings and I always request it when I bring friends home to visit- it's a total crowd-pleaser! Super creamy, complex flavors, a bit of spice, and perfectly paired with some Texas barbecue!

- Olivia Kemp



 Submitted by Olivia Kemp, I Am Betty

Confects (Xmas Cookies)

INGREDIENTS

12 eggs, separated

3 1/2 lbs flour

3 1/2 lbs sugar

1/2 lb butter

1 tsp cinnamon

1/3 lb candied lemon peel (ground fine)

1/3 lb candied orange peel (ground fine)

1/3 lb candied citron peel (ground fine)

1/2 lb blanched almonds (ground fine)

Harts horn (baker's ammonia)

DIRECTIONS

Serve 5-6 families

Cream butter and sugar.

Beat egg yolks until thick and add ground fruit, nuts, anise seed, lemon rind, cinnamon and harts horn.

Beat egg whites until very thick, add alternatively with flour.

Dough will be stiff but just not sticky. Don't add any more additional flour than necessary so dough won't stick to floured board when rolled.

Chill overnight. Roll as thick as may be and cut with fancy cutters.

Make 2 weeks ahead of intended use and keep in tightly covered containers.

From the kitchen of Grandma Eiseman. This is my Grandmother's recipe for Christmas cookies. There were some ingredients we had to get at the local pharmacy...!

- Jean Montgomery



Submitted by Jean A. Montgomery