
Recipes We Grew Up With

Meat loaf, chicken noodle soup, potato salad, chocolate cake...these “comfort” foods and more will bring the flavors of Mom’s kitchen to your table.



JUST ONE TASTE of an old-fashioned dish (like these Cabbage Rolls featured on page 7) can take you back in taste and time to Mom’s warm, cozy kitchen.

Recipes We Grew Up With captures that heart-warming feeling with 50 tried-and true “comfort” foods that have timeless appeal to folks across generations. With the down-home flavor of each and every recipe, you can create mouth-watering memories at your own table!



From *Taste of Home* Books

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Bring a Taste of Mom's Kitchen to Your Table

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MEAT LOAF...potpie...biscuits...baked beans ...macaroni and cheese...chicken soup...chocolate cake. Down-home dishes like these have a wonderful way of comforting the body and soul.

In this special edition of *Recipes We Grew Up With*, readers share 51 memorable recipes that take you back in taste and time to Mom's warm and cozy kitchen. So now you can create mouth-watering memories at your own table.

Each delicious dish featured in *Recipes We Grew Up With* is a time-tested favorite of a family just like yours. What's more, these main dishes, side dishes, salads, breads and desserts call for everyday ingredients you already have on hand, include easy-to-follow directions and have been tested in our Reiman Publications kitchen. So your family is sure to declare every recipe a hands-down winner.

Why not reach for *Recipes We Grew Up With* today and bring a touch of home cooking to your table!

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Recipes We Grew Up With

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PICTURED ON THE FRONT COVER. Clockwise from upper right: Cheesy Potato Bake (p. 19), Mom's Meat Loaf (p. 5), Cucumbers with Dressing (p. 20) and Purple Plum Pie (p. 30).

Main Dishes

Classic Beef Stew

(Pictured below)

This rich, hearty beef stew has a garden full of flavor with vegetables like cabbage, rutabaga and carrots. Mom knew this main dish is one that would suit us 11 kids. When we were all home, she'd throw in extra vegetables to stretch it.
—Anne Heinonen, Howell, Michigan

✓ Uses less fat, sugar or salt. Includes Nutritional Analysis and Diabetic Exchanges.

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| 1 boneless chuck roast (2 pounds), cut into 1/2-inch cubes | 5 medium carrots, cut into 1/4-inch slices |
| 1 tablespoon vegetable oil | 1 medium rutabaga, peeled and cut into 1/2-inch cubes |
| 1 large onion, chopped | 1 cup sliced celery (1/2-inch pieces) |
| 5 cups water | 1/2 medium head cabbage, finely sliced |
| 1 teaspoon seasoned salt | 1/4 cup all-purpose flour |
| 1/2 teaspoon pepper | 3/4 cup cold water |
| 2 to 3 teaspoons salt, optional | 2 teaspoons browning sauce |
| 5 to 6 medium potatoes, peeled and cut into 1/2-inch cubes | |

In a Dutch oven over medium-high heat, brown meat in oil. Add onion, water, seasoned salt, pepper and salt if desired; bring to a boil. Reduce heat; cover and simmer for 2 hours. Add the vegetables; cover and simmer for 30 minutes or until the meat and vegetables are tender. Combine flour, cold water and browning sauce. Stir into stew; bring to a boil, stirring constantly. Boil for 1 minute. **Yield:** 8 servings. **Nutritional Analysis:** One 1-1/2-cup serving (prepared without salt) equals 302 calories, 263 mg sodium, 86 mg cholesterol, 21 gm carbohydrate, 31 gm protein, 11 gm fat. **Diabetic Exchanges:** 3 lean meat, 2 vegetable, 1 starch, 1/2 fat.



Mom's Meat Loaf

(Pictured on the front cover)

Mom made this scrumptious main dish frequently when I was growing up. When I first met my husband, he wasn't fond of meat loaf. This is the first meal I prepared for him, and now he requests it often.
—Michelle Beran Claflin, Kansas

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| 2 eggs | Dash pepper |
| 3/4 cup milk | 1-1/2 pounds lean ground beef |
| 2/3 cup finely crushed saltines | 1 cup ketchup |
| 1/2 cup chopped onion | 1/2 cup packed brown sugar |
| 1 teaspoon salt | 1 teaspoon Worcestershire sauce |
| 1/2 teaspoon rubbed sage | |

In a large bowl, beat eggs. Add milk, cracker crumbs, onion and seasonings. Add beef and mix well. Shape into an 8-1/2-in. x 4-1/2-in. loaf in an ungreased shallow baking pan. Combine remaining ingredients; spread 3/4 cup over meat loaf. Bake at 350° for 60-65 minutes or until no pink remains; drain. Let stand 10 minutes before slicing. Serve with remaining sauce. **Yield:** 6-8 servings.

Savory Pot Roast

I liked it when Grandma made pot roast because she'd let me help. I diced the onions, opened the can of tomatoes and measured out the horseradish.
—Joan Hutter, Warnick, Rhode Island

✓ Uses less fat, sugar or salt. Includes Nutritional Analysis and Diabetic Exchanges.

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| 1 round-bone chuck roast (3 to 3-1/2 pounds) | 1 cup water, divided |
| 1 tablespoon vegetable oil | 2 tablespoons prepared horseradish |
| 2 large onions, diced | 1 teaspoon browning sauce |
| 2 garlic cloves, minced | 1/2 teaspoon salt, optional |
| 1 can (14-1/2 ounces) diced tomatoes, undrained | 1/8 teaspoon pepper |
| | 1/4 cup all-purpose flour |

In a Dutch oven, brown roast in oil. Remove and set aside. In the drippings, saute onions and garlic until onions are tender. Return roast to Dutch oven. Stir in tomatoes, 1/2 cup water, horseradish, browning sauce, salt if desired and pepper. Cover and simmer for 2-3 hours or until meat is tender. Remove roast to a serving platter and keep warm. Drain all but 2 cups of pan juices. Combine flour and remaining water; stir into pan juices. Cook for 5 minutes or until thickened and bubbly. Slice roast and serve with gravy. **Yield:** 6-8 servings. **Nutritional Analysis:** One 3-ounce serving (prepared without salt and served without gravy) equals 263 calories, 121 mg sodium, 92 mg cholesterol, 4 gm carbohydrate, 28 gm protein, 15 gm fat. **Diabetic Exchanges:** 3 lean meat, 1 fat.

❖ Ham Loaf ❖

I copied this recipe exactly the way Grandma had written it in her worn cookbook. The only difference today is that I can't get home-smoked ham like those Grandpa used to cure in his old-fashioned smokehouse. But that never matters to hungry folks at the table—Grandma's recipe is a winner every time!

—Esther Mishler, Hollsopple, Pennsylvania

2 eggs	1/2 pound ground pork
1 cup milk	GLAZE:
1 cup dry bread crumbs	1/3 cup packed brown sugar
1/4 teaspoon pepper	1/4 cup vinegar
1-1/2 pounds ground fully cooked ham	1/2 teaspoon ground mustard
	2 tablespoons water

In a large bowl, beat the eggs; add milk, bread crumbs and pepper. Add ham and pork; mix well. Shape into an 8-in. x 4-in. x 2-1/2-in. loaf in a shallow baking pan. Bake at 350° for 30 minutes. Meanwhile, combine glaze ingredients. Spoon over loaf. Continue baking about 40 minutes longer or until a meat thermometer reaches 170°, basting occasionally with glaze. **Yield:** 8 servings.

❖ Spaghetti and Meatballs ❖

When you have time, simmer some of this hearty sauce with home-style meatballs. It makes a memorable main course you'll rely on for years to come. My family prefers this version to any other variety I've offered.

—Dawnetta McGhee, Lewiston, Idaho

1 large onion, finely chopped	1 tablespoon salt
2 garlic cloves, minced	1 tablespoon sugar
2 tablespoons olive or vegetable oil	MEATBALLS:
3 cans (10-3/4 ounces each) tomato puree	1 pound ground beef
2 cans (6 ounces each) tomato paste	1/4 pound ground pork
1-1/2 cups water	3/4 cup finely crushed saltines
1/4 cup grated Parmesan cheese	4 eggs, beaten
1 tablespoon dried oregano	2 garlic cloves, minced
	3 tablespoons grated Parmesan cheese
	1 teaspoon dried oregano
	Hot cooked spaghetti

In a Dutch oven, saute onion and garlic in oil until tender. Add the next seven ingredients; mix well. Simmer, uncovered, for 1-1/2 hours. Meanwhile, combine beef, pork and cracker crumbs in a large bowl. Add the eggs, garlic, Parmesan cheese and oregano; mix well. Shape into 1-1/2-in. balls; brown in a skillet, turning once. Add to sauce; simmer, uncovered, 1-1/2 hours longer. Serve over spaghetti. **Yield:** 6-8 servings.

❖ Cabbage Rolls ❖

(Pictured below)

Since our three daughters are now away from home, I cook just for the two of us. However, sometimes I like to prepare larger amounts while I'm in the kitchen so I can freeze some for later. These cabbage rolls make a tasty meal when accompanied by slices of rye bread. —Lucille Proctor, Panguitch, Utah

4 large cabbage leaves	1/2 teaspoon Dijon mustard
1/4 pound ground beef	1 egg
1/4 pound bulk pork sausage	1 cup tomato juice
1/4 cup chopped onion	2 tablespoons brown sugar, optional
1/2 cup cooked rice	
1 teaspoon Worcestershire sauce	

In a large saucepan, cook the cabbage leaves in boiling water for 5 minutes; drain and set aside. In a medium skillet, brown beef, sausage and onion; drain. Stir in rice, Worcestershire sauce, mustard and egg; mix well. Spoon about 1/3 cup onto each cabbage leaf. Fold in sides and roll up leaf; place with seam side down in a greased 11-in. x 7-in. x 2-in. baking dish. Pour juice over rolls; sprinkle with brown sugar if desired. Cover and bake at 350° for 50 minutes. Uncover and bake 10 minutes longer. **Yield:** 2 servings.





❖ *Old-Fashioned Baked Ham* ❖

(Pictured above)

I can still see the table meticulously set for a country meal at our 150-year-old family farm, and I vividly recall the aroma of ham baking! Whenever I make a ham, I think of my mom—who was, in my opinion, the best cook ever!

—Rosemary Pryor, Pasadena, Maryland

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| 1 can (8 ounces) pineapple slices | 1/4 teaspoon ground cloves |
| 1 canned ham (5 pounds) | 1 teaspoon ground mustard |
| 1/2 cup packed brown sugar | 1 tablespoon vinegar |
| | Maraschino cherries |

Drain pineapple, reserving 2 tablespoons juice; set aside. Place ham in a baking pan; bake at 350° for 30 minutes. Combine brown sugar, cloves, mustard and vinegar in a small bowl; stir in reserved pineapple juice. Score ham; place pineapple slices and cherries on top of ham; spoon glaze over fruit and ham. Bake for another 40-45 minutes, basting occasionally. **Yield:** 8-10 servings.

❖ *Breaded Pork Chops* ❖

These traditional pork chops have a wonderful home-cooked flavor like the ones Mom used to make. The breading makes them crispy outside and tender and juicy inside.

—Deborah Amrine, Grand Haven, Michigan

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| 1/2 cup milk | 1-1/2 cups crushed saltines |
| 1 egg, lightly beaten | 1/4 cup vegetable oil |
| 6 pork chops (1 inch thick) | |

In a shallow pan, combine milk and egg. Dip each pork chop in the mixture, then coat with cracker crumbs, patting to make a thick coating. Heat oil in a large skillet. Cook pork chops, uncovered, for about 8-10 minutes per side or until browned and no pink remains inside. **Yield:** 6 servings.

❖ *Sausage Gravy* ❖

This savory sausage gravy is a specialty among country folks in our area. It's best served over fresh, hot biscuits. It makes a real "sticks to the ribs" dish that we always enjoy and carries a traditional flavor that can showcase locally produced sausage.

—Mrs. J. N. Stine, Roanoke, Virginia

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| 1 pound sage-flavored bulk pork sausage | 1/2 teaspoon poultry seasoning |
| 2 tablespoons finely chopped onion | 1/2 teaspoon ground nutmeg |
| 6 tablespoons all-purpose flour | 1/4 teaspoon salt |
| 4 cups milk | Dash Worcestershire sauce |
| | Dash hot pepper sauce |
| | Biscuits |

Crumble sausage into a large saucepan; cook over medium-low heat. Add onion; cook and stir until transparent. Drain, discarding all but 2 tablespoons of drippings. Stir in flour; cook over medium-low heat about 6 minutes or until mixture bubbles and turns golden. Stir in milk. Add seasonings; cook and stir until thickened. To serve, slice biscuits and spoon gravy over halves. **Yield:** 4-6 servings.

❖ *Swiss Steak* ❖

I've been using this recipe since I was married in 1952. My husband let me know early on in our marriage that this dish was one of his favorites, so I still make it often. I think most men like it because of the hearty portions of meat and noodles.

—Mary Colaizzi-Dunne, Worcester, Massachusetts

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| 1 pound beef sirloin tip steak or bottom round steak | 1 tablespoon lemon juice |
| 3 tablespoons all-purpose flour | 1 tablespoon soy sauce |
| 3 tablespoons butter or margarine | 1 teaspoon Worcestershire sauce |
| 2 cans (8 ounces each) tomato sauce | 1 medium onion, sliced |
| | 1 medium green pepper, cut into strips |
| | Hot cooked noodles |

Thinly slice steak across the grain into strips. Lightly coat with flour. In a large skillet, brown steak, half at a time, in butter. Return all meat to skillet. Add tomato sauce, lemon juice, soy sauce and Worcestershire; mix well. Add the onion and green pepper. Cover and simmer for 45 minutes or until the meat is tender, stirring occasionally. Serve over noodles. **Yield:** 4 servings.

❖ Turkey Potpie ❖

Family and guests rave about this hearty, comforting potpie and its light flaky crust. The “secret” crust ingredients are Parmesan cheese and instant mashed potato flakes.
—Cheryl Arnold, Lake Zurich, Illinois

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| 1 can (10-3/4 ounces) condensed cream of mushroom soup, undiluted | 3 cups cubed cooked turkey |
| 1 can (5 ounces) evaporated milk | 1/4 teaspoon salt |
| 1/4 cup minced fresh parsley or 1 tablespoon dried parsley flakes | 1/4 teaspoon pepper |
| 1/2 teaspoon dried thyme | CRUST: |
| 1 package (10 ounces) frozen mixed vegetables, thawed | 3/4 cup instant mashed potato flakes |
| | 3/4 cup all-purpose flour |
| | 1/4 cup grated Parmesan cheese |
| | 1/3 cup cold butter or margarine |
| | 1/4 cup ice water |
| | Half-and-half cream |

In a bowl, combine the first four ingredients. Stir in vegetables, turkey, salt and pepper. Spoon into a greased 11-in. x 7-in. x 2-in. baking dish. For crust, combine potato flakes, flour and Parmesan in a bowl; cut in butter until crumbly. Add water, 1 tablespoon at a time, tossing lightly with a fork until the dough forms a ball. On a lightly floured surface, roll the dough to fit baking dish. Cut vents in crust, using a small tree or star cutter if desired. Place over filling; flute edges. Brush pastry with cream. Bake at 400° for 25-30 minutes or until golden brown. If necessary, cover edges of crust with foil to prevent overbrowning. **Yield:** 6 servings.

❖ Chicken and Rice Dinner ❖

My family lines up for seconds of this hearty main dish from my mother-in-law. The chicken bakes to a beautiful golden brown.
—Denise Baumert Jameson, Missouri

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| 1 broiler/fryer chicken (about 3 pounds), cut up | 1 teaspoon poultry seasoning |
| 1/4 to 1/3 cup all-purpose flour | 1/2 teaspoon pepper |
| 2 tablespoons vegetable oil | 1 cup milk |
| 1-1/2 cups long grain rice | 2-1/3 cups water |
| 1 teaspoon salt | Chopped fresh parsley |

Dredge chicken pieces in flour. In a skillet, heat oil on medium and brown chicken on all sides. Meanwhile, combine rice, salt, poultry seasoning, pepper, milk and water. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Top with chicken. Cover tightly with foil and bake at 350° for 55 minutes or until rice and chicken are tender. Sprinkle with parsley before serving. **Yield:** 4-6 servings.

❖ Crispy Lemon-Fried Chicken ❖

(Pictured below)

This is my husband's favorite chicken dish. He loves it done very crispy and well browned. Soaking the chicken in salted lemony water and re-crisping are the secrets to this recipe.
—Shirley Helfenbein, Lapeer, Michigan

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| 2 broiler/fryer chickens (about 3 pounds each), cut up or 16 pieces of chicken | 1 cup all-purpose flour |
| 3-1/2 teaspoons salt, divided | 1 teaspoon paprika |
| Juice of 1 medium lemon | 1/8 teaspoon pepper |
| | Vegetable oil |
| | 2 tablespoons water |

Place chicken pieces in a large bowl; add 3 teaspoons of salt, lemon juice and enough water to cover chicken. Soak in refrigerator overnight. Drain thoroughly. In a paper bag, combine flour, paprika, pepper and remaining salt. Toss chicken pieces in flour mixture; shake off excess. Heat about 1/2 in. of oil in a large skillet. When hot, carefully add chicken and brown lightly on all sides, about 20 minutes. Reduce heat. Add water; cover and cook until tender, about 20 minutes. Uncover and cook until chicken is crisp, about 10 minutes. **Yield:** 6-8 servings.



Breads and Rolls

❖ Zwieback Rolls ❖

Fresh zwieback is baked in many German Mennonite homes to serve to friends who might drop in, or for the weekly Sunday dinner known as Faspa. Instead of butter, Mom served jelly with our zwieback. Cold sliced meats and cheeses were also delicious with these tasty rolls for a light lunch or snack.

—Iona Redemer, Calumet, Oklahoma

✔ Uses less fat, sugar or salt. Includes Nutritional Analysis and Diabetic Exchanges.

5 to 6 cups all-purpose flour	2 teaspoons salt
1/4 cup sugar	1-3/4 cups milk
1 package (1/4 ounce) active dry yeast	1/2 cup vegetable oil
	1/4 cup water

In a mixing bowl, combine 2 cups flour, sugar, yeast and salt. In a saucepan, heat the milk, oil and water to 120°-130°. Add to dry ingredients; beat until smooth. Stir in enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down and divide into fourths. Divide three of the portions into eight pieces each; shape into balls and place on greased baking sheets. Divide the fourth portion of dough into 24 small balls. Make an indentation in the top of each larger ball; press one small ball atop each larger ball. Cover and let rise in a warm place until doubled, about 45 minutes. Bake at 375° for 20-25 minutes or until golden brown. **Yield:** 2 dozen. **Nutritional Analysis:** One roll (prepared with skim milk) equals 142 calories, 201 mg sodium, trace cholesterol, 23 gm carbohydrate, 3 gm protein, 4 gm fat. **Diabetic Exchanges:** 1-1/2 starch, 1 fat.

❖ Angel Biscuits ❖

I first received a sample of these light, wonderful biscuits, along with the recipe, from an elderly gentleman friend. I now bake them often as a Saturday-morning treat, served with butter and honey. They're perfect with sausage gravy, too!

—Faye Hintz, Springfield, Missouri

2 packages (1/4 ounce each) active dry yeast	1/3 cup sugar
1/4 cup warm water (110° to 115°)	2 teaspoons salt
2 cups warm buttermilk (110° to 115°)	2 teaspoons baking powder
5 cups all-purpose flour	1 teaspoon baking soda
	1 cup shortening
	Melted butter or margarine

Dissolve yeast in warm water. Let stand 5 minutes. Stir in the buttermilk; set aside. In a large mixing bowl, combine flour, sugar, salt, baking powder and baking soda. Cut in shortening with a pastry blender until mixture resembles coarse meal. Stir in yeast mixture; mix well. Turn onto a lightly floured surface; knead lightly 3-4 times. Roll to a 1/2-in. thickness. Cut with a 2-1/2-in. biscuit cutter. Place on a lightly greased baking sheet. Cover and let rise in a warm place about 1-1/2 hours. Bake at 450° for 8-10 minutes. Lightly brush tops with melted butter. **Yield:** about 2-1/2 dozen.

❖ Cinnamon Coffee Cake ❖

(Pictured below)

I love the excellent texture of this old-fashioned, streusel-topped coffee cake. Always a crowd-pleaser; its pleasing vanilla flavor enriched by sour cream may remind you of breakfast at Grandma's!

—Eleanor Harris
Cape Coral, Florida

1 cup butter or margarine, softened	1 teaspoon baking soda
2-3/4 cups sugar, divided	1 teaspoon salt
2 teaspoons vanilla extract	2 cups (16 ounces) sour cream
4 eggs	2 tablespoons ground cinnamon
3 cups all-purpose flour	1/2 cup chopped walnuts
2 teaspoons baking powder	

In a large mixing bowl, cream butter and 2 cups sugar until fluffy. Stir in vanilla. Add eggs, one at a time, beating well after each addition. Combine flour, baking powder, baking soda and salt. Add to the creamed mixture alternately with sour cream, beating just enough after each addition to keep batter smooth. Spoon one-third of batter into a greased 10-in. tube pan. Combine cinnamon, nuts and remaining sugar; sprinkle one-third over batter in pan. Repeat layers two more times. Bake at 350° for 70 minutes or until cake tests done. Cool for 10 minutes. Remove from pan to a wire rack to cool completely. **Yield:** 16-20 servings.





❖ *Irish Soda Bread* ❖

(Pictured above)

Some people consider bread to be the most important part of a meal...and this bread just might satisfy such folks! It comes from an old recipe and is by far the best soda bread I've tried.

—Evelyn Kenney, Trenton, New Jersey

4 cups all-purpose flour	3 to 4 tablespoons caraway seed
1/4 cup sugar	2 cups raisins
1 teaspoon salt	1-1/3 cups buttermilk
1 teaspoon baking powder	1 egg, beaten
1 teaspoon baking soda	Milk
1/4 cup cold butter or margarine	

In a mixing bowl, combine flour, sugar, salt, baking powder and baking soda. Cut in butter until mixture resembles coarse meal. Stir in caraway seed and raisins. Combine buttermilk and egg; stir into dry ingredients just until moistened. Turn onto a floured surface and knead lightly until smooth. Shape dough into a ball and place on a greased baking sheet. Pat into a 7-in. round loaf. Cut a 4-in. cross about 1/4 in. deep on top. Brush top with milk. Bake at 375° for 1 hour or until golden brown. **Yield:** 1 loaf.

❖ *Old-Fashioned Stollen* ❖

At our house, Christmas wouldn't be Christmas without the sweet aroma of baking stollen. My grandma didn't need a recipe to make this wonderful holiday bread—she knew by the look and feel of the dough what to add and how much. She showed me how to mix the ingredients, keep the dough warm while it rises, then frost and decorate it.

—Linda Hinnert
Brookfield, Wisconsin

1 cup warm milk (110° to 115°)	1/2 teaspoon ground cardamom
1/2 cup plus 1/2 teaspoon sugar, <i>divided</i>	1/2 cup raisins
1-1/2 teaspoons salt	1/2 cup chopped mixed candied fruit
3/4 cup butter or margarine, softened	1/2 cup sliced candied cherries
2 packages (1/4 ounce each) active dry yeast	Melted butter or margarine
1/2 cup warm water (110° to 115°)	ICING:
2 eggs plus 2 egg yolks	1 cup confectioners' sugar
6-1/4 to 6-3/4 cups all-purpose flour, <i>divided</i>	3 to 4 teaspoons milk
	Blanched whole almonds and additional candied fruit

In a large bowl, combine milk, 1/2 cup sugar, salt and butter; set aside. Dissolve yeast and remaining sugar in water; stir into milk mixture. Blend in the eggs and yolks. Add 3 cups flour; beat well. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down. Stir in cardamom, raisins, fruit, cherries and enough remaining flour to form a soft dough. Turn onto a lightly floured surface. Knead until smooth and elastic, adding additional flour as needed. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1-1/4 hours. Punch dough down; divide into thirds. Roll each piece on a floured surface into a 10-in. x 6-in. oval. Brush with melted butter. Fold one long side over to within 1 in. of the opposite side. Press edges to seal. Place on greased baking sheets. Brush with melted butter. Cover and let rise until doubled, about 45 minutes. Bake at 375° for 25 minutes or until lightly browned. For icing, combine confectioners' sugar and milk; spread over cooled bread. Decorate with almonds and fruit. **Yield:** 3 breads.

❖ *Homemade Bread* ❖

On more than one occasion while he was growing up, my husband stayed home from school sick, napped and woke to the comforting aroma of his mom's freshly baked bread.

—Denise Baumert, Jameson, Missouri

2 packages (1/4 ounce each) active dry yeast	2 tablespoons butter or margarine, melted
2 cups warm water (110° to 115°)	2 tablespoons sugar
2/3 cup instant nonfat dry milk powder	1 tablespoon salt
	6 to 7 cups all-purpose flour

In a large bowl, dissolve yeast in water. Stir in milk powder, butter, sugar, salt and enough flour to form a stiff dough. Turn onto a floured surface and knead until smooth and elastic, about 10-12 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down and divide in half. Shape into two loaves and place in greased 8-in. x 4-in. x 2-in. loaf pans. Cover and let rise until doubled, about 1 hour. Bake at 400° for 30 minutes or until golden brown. **Yield:** 2 loaves.

Hot Cross Buns

The recipe for this Easter morning treat came from my niece, who's one of the best cooks in the world.
—Dorothy Pritchett, Wills Point, Texas

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| 2 packages (1/4 ounce each) active dry yeast | 1/2 teaspoon ground nutmeg |
| 1/2 cup warm water (110° to 115°) | 6-1/2 to 7 cups all-purpose flour |
| 1 cup warm milk (110° to 115°) | 4 eggs |
| 1/2 cup sugar | 1/2 cup dried currants |
| 1/4 cup butter or margarine, softened | 1/2 cup raisins |
| 1 teaspoon vanilla extract | GLAZE AND ICING: |
| 1 teaspoon salt | 2 tablespoons water |
| | 1 egg yolk |
| | 1 cup confectioners' sugar |
| | 4 teaspoons milk |
| | 1/4 teaspoon vanilla extract |

In a mixing bowl, dissolve yeast in warm water. Add milk, sugar, butter, vanilla, salt, nutmeg and 3 cups flour; beat until smooth. Add eggs, one at a time, beating well after each addition. Stir in the currants, raisins and enough remaining flour to form a soft dough. Turn onto a floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Punch dough down; shape into 30 balls. Place on greased baking sheets. Cut a cross on top of each roll with a sharp knife. Cover and let rise until doubled, about 30 minutes. Beat water and egg yolk; brush over rolls. Bake at 375° for 12-15 minutes. Cool on wire racks. For icing, combine sugar, milk and vanilla until smooth; drizzle over rolls. **Yield:** 2-1/2 dozen.

Grandma's Cinnamon Rolls

The secret to these rolls is the brown sugar sauce they're baked in. I serve them as dinner rolls as well as for a special breakfast treat.
—Della Talbert Howard, Colorado

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| DOUGH: | 3-1/4 to 3-3/4 cups all-purpose flour |
| 1 package (1/4 ounce) active dry yeast | TOPPING: |
| 1/4 cup sugar, divided | 1 cup whipping cream |
| 1 cup warm water (110° to 115°), divided | 1 cup packed brown sugar |
| 2 tablespoons butter or margarine, softened | FILLING: |
| 1 egg | 1/2 cup sugar |
| 1 teaspoon salt | 2 teaspoons ground cinnamon |
| | 1/2 cup butter or margarine, softened |

In a large bowl, dissolve yeast and 1/2 teaspoon sugar in 1/4 cup warm water. Add the butter, egg, salt, 1-1/2 cups flour and remaining sugar and water; beat until smooth. Stir in enough remaining flour to form a soft dough.

Turn onto a lightly floured surface; knead until smooth and elastic, about 6-8 minutes. Place in a greased bowl, turning once to grease top. Cover and let rise in a warm place until doubled, about 1 hour. Meanwhile, combine topping ingredients; pour into a greased 13-in. x 9-in. x 2-in. baking pan; set aside. Combine filling ingredients; set aside. Punch dough down and turn onto a lightly floured surface. Roll into a 15-in. x 8-in. rectangle; spread filling over dough. Roll up from the long side. Seal seam. Slice into 15 rolls; place with cut side down over topping. Cover and let rise until nearly doubled, about 30-45 minutes. Bake at 375° for 25 minutes or until golden brown. Cool 3 minutes; invert pan onto a serving plate. **Yield:** 15 rolls.

Banana-Zucchini Bread

(Pictured below)

My grandmother made this bread for as long as I can remember, and I've been making it ever since I learned how to bake. Children love it for a snack, and it's good to serve at any meal. It's another delicious way to use zucchini, which is so abundant in late summer.
—Eva Mae Hebert Lafayette, Louisiana

- 4 eggs**
- 2 cups sugar**
- 1 cup vegetable oil**
- 2 medium ripe bananas, mashed (about 1 cup)**
- 3 cups all-purpose flour**
- 1-1/2 teaspoons baking powder**
- 1-1/2 teaspoons baking soda**
- 1-1/2 teaspoons ground cinnamon**
- 1 teaspoon salt**
- 1-1/2 cups shredded unpeeled zucchini**
- 1 cup chopped pecans**

In a mixing bowl, beat eggs. Blend in sugar and oil. Add bananas and mix well. Combine flour, baking powder, baking soda, cinnamon and salt; stir into egg mixture. Stir in zucchini and pecans just until combined. Pour into two greased 9-in. x 5-in. x 3-in. loaf pans. Bake at 350° for 50 minutes or until a toothpick comes out clean. Cool for 10 minutes. Remove from pans to wire racks to cool completely. **Yield:** 2 loaves.



Salads and Side Dishes

Stove-Top Macaroni and Cheese

(Pictured below)



Mama used Texas Longhorn cheese in this recipe but cheddar works as well. When the cheese melted, it covered all the macaroni. I loved to dig in and see how many strings of cheese would follow my spoonful.
—Imogene Hutton
Norton, Texas

1 package (7 ounces) elbow macaroni
1/4 cup butter or margarine
1/4 cup all-purpose flour
1/2 teaspoon salt
Pinch pepper
2 cups milk
2 cups (8 ounces) shredded cheddar cheese
Paprika, optional

Cook macaroni according to package directions. Meanwhile, in a medium saucepan, melt butter over medium heat. Stir in flour, salt and pepper; cook until bubbly. Gradually add milk; cook and stir until thickened. Stir in cheese until melted. Drain macaroni; add to cheese sauce and stir to coat. Sprinkle with paprika if desired. **Yield:** 4-6 servings.

Red Potato Salad

I remember digging small red potatoes from the soft warm soil, then gently pushing the plants back into the ground and reminding them to keep on making more potatoes. The new potatoes we brought home were either creamed with peas or made into this fresh salad.
—Shirley Helfenbein
Lapeer, Michigan

3/4 cup sour cream
1/2 cup mayonnaise or salad dressing
2 tablespoons vinegar
1-1/2 teaspoons salt
1 teaspoon celery seed

6 medium red potatoes (about 2 pounds), peeled, cooked and cubed
3/4 cup sliced green onions
1/3 cup radish slices
1/4 cup chopped celery
3 to 4 hard-cooked eggs, chopped

In a small bowl, combine sour cream, mayonnaise, vinegar, salt and celery seed; set aside. In a large bowl, combine potatoes, green onions, radishes, celery and eggs. Add the dressing and toss lightly. Cover and chill. **Yield:** 6-8 servings.

Creamed Sweet Peas

Mom's garden in the 1940s provided us with many delicious vegetables, but her sweet peas were the best. She would pick them fresh, shell them and fix the best creamed sweet peas ever. I still depend on this recipe from Mom when I prepare down-home dinners.
—Jean Patten, Pineville, Louisiana

1 tablespoon all-purpose flour
1/4 cup sugar
2/3 cup milk

2 cups fresh sweet peas or 1 package (10 ounces) frozen peas, thawed
1/4 teaspoon pepper

In a medium saucepan, combine flour, sugar and milk; mix well. Add peas and pepper; bring to a boil. Reduce heat; simmer for 10-12 minutes or until peas are heated through and sauce has thickened. **Yield:** 4 servings.

Cheesy Potato Bake

(Pictured on the front cover)

This saucy side dish satisfies even hearty appetites. It's easy to fix since there's no need to peel the potatoes. The mild, comforting flavor goes nicely with any meat.
—Michelle Beran, Claflin, Kansas

4 large unpeeled baking potatoes
1/4 cup butter or margarine
1 tablespoon grated onion
1 teaspoon salt
1/2 teaspoon dried thyme

1/8 teaspoon pepper
1 cup (4 ounces) shredded cheddar cheese
1 tablespoon chopped fresh parsley

Thinly slice the potatoes and place in a greased shallow 2-qt. baking dish. In a small saucepan, heat butter, onion, salt, thyme and pepper until the butter is melted. Drizzle over potatoes. Cover and bake at 425° for 45 minutes or until tender. Sprinkle with cheese and parsley. Bake, uncovered, 15 minutes longer or until the cheese is melted. **Yield:** 6-8 servings.

❖ Garden Bean Salad ❖

My mother gave me this crunchy bean salad recipe many years ago, and I often take it to covered-dish dinners. It looks especially attractive served in a glass bowl to show off the colorful vegetables.

—Bernice McFadden
Dayton, Ohio

2 cans (17 ounces each) lima beans	1 large green pepper, chopped
1 can (16 ounces) cut green beans	1 jar (2 ounces) sliced pimientos, drained
1 can (16 ounces) kidney beans	1 bunch green onions, sliced
1 can (16 ounces) wax beans	2 cups vinegar
1 can (15 ounces) garbanzo beans	2 cups sugar
3 celery ribs, chopped	1/2 cup water
	1 teaspoon salt

Drain all cans of beans; place in a large bowl. Add celery, green pepper, pimientos and green onions; set aside. Bring remaining ingredients to a boil in a saucepan; boil for 5 minutes. Remove from the heat and immediately pour over vegetables. Refrigerate several hours or overnight. **Yield:** 12-16 servings.

❖ Cucumbers with Dressing ❖

(Pictured on the front cover)

It wouldn't be summer if Mom didn't make lots of these creamy cucumbers. Just a few simple ingredients—mayonnaise, sugar, vinegar and salt—dress up slices of this crisp garden vegetable.

—Michelle Beran, Claflin, Kansas

1 cup mayonnaise	1/4 teaspoon salt
1/4 cup sugar	4 cups sliced cucumbers
1/4 cup vinegar	

In a bowl, combine mayonnaise, sugar, vinegar and salt. Add cucumbers; stir to coat. Cover and refrigerate for 2 hours. **Yield:** 6-8 servings.

❖ Glazed Carrots ❖

The sweet taste of the brown sugar glaze enhances these tender carrots. Another great thing about this vegetable dish is that it adds a nice colorful touch to the table and complements any main course.

—Iona Redemer
Calumet, Oklahoma

9 to 12 medium carrots (about 1-1/2 pounds)	1 to 2 tablespoons lemon juice
4 tablespoons butter or margarine	2 tablespoons brown sugar

Peel carrots and cut in half lengthwise. Boil in salted water until tender; drain well. Melt butter in a heavy skillet; add lemon juice and brown sugar and stir until mixture thickens. Add carrots; stir until well glazed and heated through. **Yield:** 6 servings.

❖ Greens with Hot Bacon Dressing ❖

(Pictured below)

Growing up in a German community, I ate this salad often. It's an old traditional dish—I recall my grandmother talking about her mother making this recipe. As a variation, the "old-timers" in my family enjoy cutting up some boiled potatoes on dinner plates, then serving the warm salad mixture on top of the potatoes.

—Robert Enigh, Canastota, New York

4 cups torn fresh spinach	2/3 cup water
4 cups torn iceberg lettuce	1/3 cup cider vinegar
3 celery ribs, sliced	2 teaspoons sugar
1/2 cup chopped red onion	2 teaspoons cornstarch
4 bacon strips, diced	1/2 teaspoon salt
1 egg	1/4 teaspoon pepper

In a salad bowl, toss spinach, lettuce, celery and onion; set aside. In a large skillet, cook bacon until crisp; remove with a slotted spoon to paper towels to drain. Discard all but 2 tablespoons drippings. In a small bowl, beat egg; add water and mix well. Add to the drippings. Combine vinegar, sugar, cornstarch, salt and pepper; add to skillet. Bring to a boil, stirring constantly. Remove from the heat; pour over salad. Add bacon. Toss and serve immediately. **Yield:** 6-8 servings.



❖ Onion Potato Pancakes ❖

(Pictured below)

When Grandma prepared potato pancakes, she used an old-fashioned grater, great for potatoes but not for knuckles! With homemade applesauce, this side dish complements a meal so well. I made these pancakes for my family and often served them as a main dish for light suppers.

—Joan Hutter

Warnick, Rhode Island



- 2 eggs
- 1 medium onion, quartered
- 2 tablespoons all-purpose flour
- 3/4 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 teaspoon baking powder
- 4 medium potatoes, peeled and cubed (about 1-1/2 pounds)
- 2 tablespoons chopped fresh parsley
- 3 to 4 tablespoons vegetable oil

In a blender or food processor, place the eggs, onion, flour, salt, pepper, baking powder and 1/2 cup of potatoes. Cover and process on high until smooth. Add parsley and remaining potatoes; cover and pulse 2-4 times until potatoes are chopped.

Pour 1 to 2 tablespoons oil onto a hot griddle or skillet. Pour batter by 1/3 cups onto griddle; flatten slightly to a 4-in. to 5-in. diameter. Cook over medium heat until golden on both sides. Add oil as needed until all pancakes are cooked. **Yield:** 6-8 servings (12 pancakes).

❖ Tangy German Potato Salad ❖

This is an old recipe that reflects our family's heritage, handed down through the years. It's a hearty side dish and goes well with pork.—Thelma Waggoner
Hopkinsville, Kentucky

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|--|---------------------------------|
| 7 medium potatoes (about 1-3/4 pounds) | 3 tablespoons all-purpose flour |
| 8 bacon strips | 3/4 cup water |
| 1 small onion, chopped | 1/2 to 3/4 cup vinegar |
| 1/2 cup diced celery | 1/4 to 1/2 teaspoon salt |
| 3 tablespoons sugar | Pepper to taste |

Peel potatoes; place in a saucepan and cover with water. Cook until tender but firm. Meanwhile, in a skillet, cook the bacon until crisp. Drain, reserving 3 tablespoons drippings. Crumble bacon; set aside. In the drippings, saute onion and celery until tender. Add sugar, flour, water, vinegar, salt and pepper; cook and stir until mixture boils and thickens. Drain potatoes; slice and place in a large bowl. Add the bacon and sauce; toss gently to coat. Serve warm or at room temperature. **Yield:** 6 servings.

❖ Barbecue Beans ❖

I used to make Mama's beans from scratch, just like she did. But one day when I was pressed for time, I resorted to canned beans and doctored them up a bit. To my surprise, this "doctored dish" took first place in a contest! Of course, I've been preparing my beans this way ever since!

—Betty Follas

Morgan Hill, California

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|----------------------------------|--|
| 1/2 pound ground beef | 1/2 cup ketchup |
| 1/2 large onion, chopped | 1/2 teaspoon ground ginger |
| 1/4 medium green pepper, chopped | Dash ground cloves |
| 2 celery ribs, chopped | 2 cans (31 ounces each) pork and beans |
| 1/2 cup packed brown sugar | |

In a large skillet, brown beef with onion, green pepper and celery until meat is browned and vegetables are tender. Drain. Stir in brown sugar, ketchup, ginger and cloves. Add beans and mix well. Spoon into a 2-1/2-qt. casserole. Bake, uncovered, at 350° for 1 to 1-1/2 hours or until beans are as thick as desired. **Yield:** 8-10 servings.

❖ Nine-Day Coleslaw ❖

Whenever I make this coleslaw, I buy the biggest head of cabbage I can find. That way, the recipe yields a big bowlful of this cool summer salad, which always seems to be in demand at potlucks and parties. It's convenient, too, because it can be made ahead and keeps well in the refrigerator for up to 9 days.

—Mildred Iglehart, Calhoun, Kentucky

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|---|------------------------|
| 1 large head cabbage (about 3 pounds), shredded | 1/2 cup vegetable oil |
| 1 large onion, chopped | 2 tablespoons sugar |
| 2 cups sugar | 2 teaspoons salt |
| | 1 teaspoon celery seed |
- DRESSING:**
1 cup vinegar

In a large bowl, lightly toss cabbage, onion and sugar; refrigerate. In a saucepan, combine dressing ingredients; bring to a boil. Remove from the heat and cool for 1 hour. Pour over cabbage mixture and toss. Chill at least 1 hour before serving. Coleslaw may be stored in the refrigerator for up to 9 days. **Yield:** 16-20 servings.

Soups and Sandwiches

➤ Egg Salad Supreme ➤

This dressed-up egg salad is a tasty change of pace. It's easily made the night before so the flavors have time to blend.

—Sherry Krenz

Woodworth, North Dakota

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|--|---|
| 1 package (3 ounces) cream cheese, softened | 6 hard-cooked eggs, chopped |
| 1/4 cup mayonnaise or salad dressing | 1/2 cup chopped celery |
| 1/2 teaspoon prepared mustard | 1 can (2-1/4 ounces) sliced ripe olives, drained |
| 1/2 teaspoon salt | 2 tablespoons chopped onion |
| 1/2 teaspoon dill weed | 1 tablespoon chopped pimientos |
| Pinch pepper | Bread or pita bread |

In a bowl, combine the first six ingredients; mix well. Add eggs, celery, olives, onion and pimientos; mix well. Cover and chill for at least 1 hour. Serve on bread or pita bread, using about 1/2 cup for each sandwich. **Yield:** 6 servings.

➤ Old-Fashioned Tomato Soup ➤

Mother made this soup when I was a child, and it was always one of my favorites. After 75 years, it still is! Mother's cellar was filled with home-canned vegetables, so the basic ingredient of this soup was right at hand. It never took her long to make a kettle of this wonderful soup.

—Wilma Miller

Port Angeles, Washington

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|---|--|
| 1 can (14-1/2 ounces) diced tomatoes, undrained* | Salt to taste |
| 1/2 teaspoon baking soda | 4 cups milk |
| 1/4 to 1/2 teaspoon garlic salt | 2 tablespoons butter or margarine |
| 1/8 teaspoon pepper | Chopped fresh parsley, optional |

In a large saucepan, bring tomatoes to a boil. Add baking soda, garlic salt, pepper and salt. Reduce heat; add the milk and butter. Heat through but do not boil. Garnish with parsley if desired. **Yield:** 6 servings (1-1/2 quarts). ***Editor's Note:** 2 cups of home-canned or freshly stewed tomatoes with liquid can be substituted for canned tomatoes.

➤ Baked Potato Soup ➤

(Pictured below)

This recipe was given to me by a dear friend with whom I taught school. She came to Texas from Michigan, and I from Oklahoma. Her entire family has become very special to me. I think of them whenever I make this rich savory soup, which is a great way to use up leftover baked potatoes.

—Loretha Bringle
Garland, Texas

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|--|---|
| 2/3 cup butter or margarine | 12 bacon strips, cooked and crumbled |
| 2/3 cup all-purpose flour | 1-1/4 cups shredded cheddar cheese |
| 7 cups milk | 1 cup (8 ounces) sour cream |
| 4 large baking potatoes, baked, cooled, peeled and cubed (about 4 cups) | 3/4 teaspoon salt |
| 4 green onions, sliced | 1/2 teaspoon pepper |

In a large soup kettle or Dutch oven, melt the butter. Stir in flour; heat and stir until smooth. Gradually add milk, stirring constantly until thickened. Add potatoes and onions. Bring to a boil, stirring constantly. Reduce heat; simmer for 10 minutes. Add remaining ingredients; stir until cheese is melted. Serve immediately. **Yield:** 8-10 servings (2-1/2 quarts).



Split Pea Soup

My wife, mother and mother-in-law inspire me to cook. This soup is nourishing and inexpensive to make. —John Croce, Yarmouthport, Massachusetts

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| 1 pound green split peas | 2 chicken bouillon cubes |
| 2 smoked ham hocks (about 1-1/2 pounds) | 1 teaspoon garlic powder |
| 2 celery ribs, finely chopped | 1 teaspoon salt |
| 1 medium onion, finely chopped | 1/2 teaspoon dried oregano |
| 1 medium carrot, finely chopped | 1/4 teaspoon pepper |
| | 8 to 10 cups water |
| | 1 bay leaf |

In a large saucepan, combine all of the ingredients; bring to a boil. Reduce heat; leaving cover ajar, simmer for 3 hours, stirring occasionally. Remove and discard bay leaf. Remove the ham hocks; when cool enough to handle, cut meat into bite-size pieces. Return meat to the soup and heat through. **Yield:** 6-8 servings (2 quarts).

Barbecued Pork Sandwiches

(Pictured below)



These delicious sandwiches taste even better if the pork is prepared a day ahead for the flavors to blend. We welcomed Mother's pork sandwiches for any occasion. —Thelma Waggoner Hopkinsville, Kentucky

- 1 pork shoulder roast (about 5 pounds), trimmed and cut into 1-inch cubes**
- 2 medium onions, coarsely chopped**
- 2 tablespoons chili powder**
- 1/2 teaspoon salt**
- 1-1/2 cups water**
- 1 cup ketchup**
- 1/4 cup vinegar**
- Hamburger rolls, split**

In a Dutch oven, combine meat, onions, chili powder, salt, water, ketchup and vinegar. Cover and simmer for 4 hours or until the meat falls apart easily.

Skim off the excess fat. With a slotted spoon, remove meat, reserving cooking liquid. Shred the meat with two forks or a pastry blender. Return to the cooking liquid and heat through. Serve on rolls. **Yield:** 16 servings.

Hearty Chicken Noodle Soup

I'm grateful that my mother taught me to make these wonderful old-fashioned noodles, which were a big favorite of mine when I was growing up. They give the chicken soup a delightful down-home flavor. —Cindy Renfrow Sussex, New Jersey

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| 1 stewing chicken (about 6 pounds), cut up | 2 teaspoons salt |
| 2 quarts water | 1/2 teaspoon pepper |
| 1 large onion, quartered | Dash dried thyme |
| 1 cup chopped fresh parsley | 2 medium carrots, thinly sliced |
| 1 celery rib, sliced | NOODLES: |
| 5 chicken bouillon cubes | 1-1/4 cups all-purpose flour |
| 5 whole peppercorns | 1/2 teaspoon salt |
| 4 whole cloves | 1 egg |
| 1 bay leaf | 2 tablespoons milk |

In a large kettle, combine the first 12 ingredients; bring to a boil. Reduce heat; cover and simmer for 2-1/2 hours or until the chicken is tender. Remove chicken from broth; cool. Debone chicken; cut into chunks. Strain broth and skim fat; return to kettle. Add chicken and carrots. For noodles, mix flour and salt in a medium bowl. Make a well in the center. Beat egg and milk; pour into the well. Stir together, forming a dough. Turn dough onto a floured surface; knead 8-10 times. Roll into a 12-in. x 9-in. rectangle. Cut into 1/2-in. strips; cut the strips into 1-in. pieces. Bring soup to a simmer; add noodles. Cover and cook for 12-15 minutes or until noodles are tender. **Yield:** 10-12 servings.

Beef Barley Soup

This soup is a meal in itself. I make a large pot so I'll have some to freeze... but with three sons and a husband with big appetites, there's usually none left. We enjoy it with thick slices of homemade bread. —Jan Spencer

McLean, Saskatchewan

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| 2 pounds beef short ribs with bones | 1/8 teaspoon pepper |
| 5 cups water | 2 cups sliced carrots |
| 1 can (14-1/2 ounces) diced tomatoes, undrained | 1 cup sliced celery |
| 1 medium onion, chopped | 1 cup chopped cabbage |
| 1 to 1-1/2 teaspoons salt | 2/3 cup quick-cooking pearl barley |
| | 1/4 cup minced fresh parsley |

In a soup kettle, combine ribs, water, tomatoes, onion, salt and pepper; bring to a boil over medium heat. Reduce heat; cover and simmer for 1-1/2 to 2 hours or until meat is tender. Remove ribs; cool. Skim fat. Remove meat from bones and cut into bite-size pieces; return to broth. Add carrots, celery and cabbage; bring to a boil. Reduce heat; cover and simmer 15 minutes. Add barley; return to a boil. Reduce heat; cover and cook 10-15 minutes or until barley and vegetables are tender. Add parsley. **Yield:** 8 servings (2 quarts).

Desserts

❖ *Lazy Daisy Cake* ❖

(Pictured below)

We always called this Mama's "never fail" recipe. I guess the same holds true for me, since I've entered this cake in contests and won with it. This tasty dessert is popular in our family, and it always brings back fond memories of Mama.

—Carrie Bartlett, Gallatin, Tennessee



- 2 eggs
- 1 cup sugar
- 1 teaspoon vanilla extract
- 1 cup cake flour
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1/2 cup milk
- 2 tablespoons butter *or* margarine
- FROSTING:**
- 3/4 cup packed brown sugar
- 1/2 cup butter *or* margarine, melted
- 2 tablespoons half-and-half cream
- 1 cup flaked coconut

In a large mixing bowl, beat eggs, sugar and vanilla on high until thick and lemon-colored, about 4 minutes. Combine flour, baking powder and salt; add to egg mixture. Beat on low just until combined. Heat milk and butter in a small saucepan until butter melts. Add to batter; beat thoroughly (the batter will be thin). Pour into a greased 9-in. square baking pan. Bake at 350° for 20-25 minutes or until cake tests done. Cool slightly. For frosting, blend all ingredients well; spread over warm cake. Broil about 4 in. from the heat for 3-4 minutes or until the top is lightly browned. **Yield:** 9 servings.

❖ *Strawberry Shortcake* ❖

The taste of sweet juicy berries piled over warm biscuits and topped with a dollop of fresh whipped cream remind me of Mom. Buttering the biscuits in this refreshing dessert adds even more indulgence.

—Shirley Helfenbein Lapeer, Michigan

- 2 cups all-purpose flour
- 2 tablespoons sugar
- 1 tablespoon baking powder
- 1/2 teaspoon salt
- 1/2 cup cold butter
- 1 egg, beaten
- 2/3 cup half-and-half cream
- 1 cup whipping cream
- 2 tablespoons confectioners' sugar
- 1/8 teaspoon vanilla extract
- Additional butter
- 1-1/2 quarts fresh strawberries, sliced

In a bowl, combine flour, sugar, baking powder and salt. Cut in butter until mixture resembles coarse crumbs. In a small bowl, combine egg and half-and-half cream; add all at once to the crumb mixture and stir just until moistened. Spread batter into a greased 8-in. round baking pan, slightly building up around the edges. Bake at 450° for 16-18 minutes or until golden brown. Remove from pan and cool on a wire rack. In a mixing bowl, beat whipping cream, confectioners' sugar and vanilla until soft peaks form; set aside. Just before serving, split cake crosswise in half; butter bottom layer. Spoon half of the strawberries over bottom layer. Spread with some of the whipped cream. Cover with top cake layer. Top with remaining berries and whipped cream. Cut into wedges. **Yield:** 6-8 servings.

❖ *Chocolate Eclairs* ❖

With a cool, creamy filling and fudgy frosting, these eclairs are extra special.

—Jessica Campbell, Viola, Wisconsin

- 1 cup water
- 1/2 cup butter *or* margarine
- 1 cup all-purpose flour
- 1/4 teaspoon salt
- 4 eggs
- FILLING:**
- 2-1/2 cups cold milk
- 1 package (5.1 ounces) instant vanilla pudding
- mix
- 1 cup whipping cream
- 1/4 cup confectioners' sugar
- 1 teaspoon vanilla extract
- FROSTING:**
- 2 squares (1 ounce *each*) semisweet chocolate
- 2 tablespoons butter *or* margarine
- 1-1/4 cups confectioners' sugar
- 2 to 3 tablespoons hot water

In a saucepan, bring water and butter to a boil, stirring constantly until butter melts. Reduce heat to low; add the flour and salt. Stir vigorously with a wooden spoon until mixture leaves sides of pan and forms a smooth ball. Remove from the heat; add eggs, one at a time, beating well after each addition until batter becomes smooth. Using a tablespoon or a pastry tube with a No. 10 or larger tip, form dough into 4-in. x 1-1/2-in. strips on a greased baking sheet. Bake at 400° for 35-40 minutes or until puffed and golden. Immediately cut a slit in each to allow steam to escape. Cool on a wire rack. In a mixing bowl, beat milk and pudding mix according to package directions. In another mixing bowl, whip the cream until soft peaks form. Beat in sugar and vanilla; fold into pudding. Split eclairs; remove soft dough from inside. Fill eclairs (chill any remaining filling for another use). For frosting, melt chocolate and butter in a saucepan over low heat. Stir in sugar and enough hot water to achieve a smooth consistency. Cool slightly. Frost eclairs. Store in the refrigerator. **Yield:** 9 servings.

❖ Purple Plum Pie ❖

(Pictured on the front cover)

I can never resist a tart, tempting slice of this beautiful pie. It's a down-home dessert that makes any meal special. This pie is a terrific way to put bountiful summer plums to use.
—Michelle Beran, Claflin, Kansas

4 cups sliced fresh plums
(about 1-1/2 pounds)
1/2 cup sugar
1/4 cup all-purpose flour
1/4 teaspoon salt
1/4 teaspoon ground cinnamon
1 tablespoon lemon juice
1 unbaked deep-dish pastry shell (9 inches)

TOPPING:
1/2 cup sugar
1/2 cup all-purpose flour
1/4 teaspoon ground cinnamon
1/4 teaspoon ground nutmeg
3 tablespoons cold butter or margarine

In a bowl, combine the first six ingredients; pour into the pastry shell. For topping, combine sugar, flour, cinnamon and nutmeg in a small bowl; cut in butter until the mixture resembles coarse crumbs. Sprinkle over filling. Bake at 375° for 50-60 minutes or until bubbly and golden brown. Cover edges of crust during the last 20 minutes to prevent overbrowning. Cool on a wire rack. **Yield:** 8 servings.

❖ German Cheesecake ❖

Here's an old-fashioned recipe that combines cottage cheese, cream cheese and sour cream in a graham cracker crust. Whenever I'm asked to prepare a cheesecake for a special event or family gathering, I reach for this tried-and-true recipe.
—Richard McCarthy, Linden, New Jersey

1/2 cup graham cracker crumbs
2 cups (16 ounces) cottage cheese
2 packages (8 ounces each) cream cheese, softened
1 cup sugar
4 eggs
1 tablespoon lemon juice
1 teaspoon vanilla extract
1/4 cup all-purpose flour
2 cups (16 ounces) sour cream

Sprinkle the crumbs over the bottom and up the sides of a greased 10-in. springform pan. In a blender or food processor, puree cottage cheese; set aside. In a mixing bowl, beat cream cheese and sugar. Add eggs, one at a time, beating well after each addition. Beat in lemon juice, vanilla, flour, sour cream and pureed cottage cheese. Pour into pan. Bake at 325° for 50-60 minutes. Turn off heat and let cheesecake stand in oven for 2 hours. Do not open door. Cool. Refrigerate overnight. Slice with a wet knife. **Yield:** 16 servings.

❖ Iced Brownies ❖

(Pictured below)

Brownies are a favorite for summer picnics, and these fudge-like treats are the best! I received this recipe from a dear friend many years ago, and I still make it at least once a month. If I want to send a special treat to a neighbor or friend, I prepare these wonderful chocolate brownies.
—Goldie Hanke
Tomahawk, Wisconsin

1/2 cup butter or margarine, softened
1 cup sugar
4 eggs
1 can (16 ounces) chocolate syrup
1 cup all-purpose flour
1/2 cup chopped nuts

ICING:
1-1/4 cups sugar
6 tablespoons butter or margarine
6 tablespoons milk or half-and-half cream
1 teaspoon vanilla extract
1 cup (6 ounces) semisweet chocolate chips

In a mixing bowl, cream butter and sugar. Add eggs, one at a time, beating well after each addition. Add syrup and flour; mix well. Stir in nuts. Pour into a greased 13-in. x 9-in. x 2-in. baking pan. Bake at 350° for 30-35 minutes or until top springs back when lightly touched. Cool slightly. Meanwhile, for icing, combine sugar, butter and milk in a small saucepan. Cook and stir until mixture comes to a boil. Reduce heat to medium and cook for 3 minutes, stirring constantly. Remove from the heat; stir in vanilla and chocolate chips until chips are melted. (Mixture will be thin.) Immediately pour over brownies. Cool completely before cutting. **Yield:** about 3 dozen.



❖ Apple Date Crisp ❖

(Pictured below)

My mother loves to make this old-fashioned dessert, and my father, brother and I love to eat it. Each serving is chock-full of apple slices, crunchy nuts and chewy dates. When the weather is cold, I love to warm up with this dessert.

—Karin Cousineau, Burlington, North Carolina



8 cups sliced peeled tart apples
2 cups chopped dates
2/3 cup packed brown sugar
1/2 cup all-purpose flour
1 teaspoon ground cinnamon
1/3 cup cold butter or margarine
1 cup chopped nuts
Additional apple slices, optional

Combine the apples and dates in an ungreased 13-in. x 9-in. x 2-in. baking dish. In a small bowl, combine sugar, flour and cinnamon; cut in butter until crumbly. Add nuts; sprinkle over apples. Bake at 375° for 35-40 minutes or until the apples are tender. Serve warm. Garnish with apple slices if desired. **Yield:** 6-8 servings.

❖ Lemon Bars ❖

This dessert is a delightful recipe from my mother's file. I've been serving it for many years. The bars have a wonderful tangy flavor, and they're always a hit. For a little variety of color and shape, they're a nice addition to a platter of cookies.

—Etta Soucy, Mesa, Arizona

1 cup all-purpose flour
1/2 cup butter or margarine, softened
1/4 cup confectioners' sugar
FILLING:
2 eggs
1 cup sugar
2 tablespoons all-purpose flour
1/2 teaspoon baking powder
2 tablespoons lemon juice
1 teaspoon grated lemon peel
Additional confectioners' sugar

Combine the first three ingredients; pat into an ungreased 8-in. square baking pan. Bake at 350° for 20 minutes. Meanwhile, beat eggs in a mixing

bowl. Add sugar, flour, baking powder, lemon juice and peel; beat until frothy. Pour over the crust. Bake at 350° for 25 minutes or until light golden brown. Cool. Dust with confectioners' sugar. **Yield:** 9 servings.

❖ Classic Chocolate Cake ❖

This recipe appeared on a can of Hershey's Cocoa way back in 1943. I tried it, my boys liked it and I've been making it ever since. It's the only chocolate cake they'll eat! I make all my cakes from scratch, and this is one of the best.

—Betty Follas, Morgan Hill, California

2/3 cup butter or margarine, softened
1-2/3 cups sugar
3 eggs
2 cups all-purpose flour
2/3 cup baking cocoa
1-1/4 teaspoons baking soda
1 teaspoon salt
1-1/3 cups milk
Chocolate frosting or confectioners' sugar

In a mixing bowl, cream butter and sugar until fluffy. Add eggs, one at a time, beating well after each addition. Combine flour, cocoa, baking soda and salt; add to creamed mixture alternately with milk, beating after each addition until smooth. Pour batter into a greased and floured 13-in. x 9-in. x 2-in. baking pan. Bake at 350° for 35-40 minutes or until cake tests done. Cool on a wire rack. When cake is completely cool, frost with chocolate frosting or dust with confectioners' sugar. **Yield:** 12-15 servings.

❖ After-School Gingersnaps ❖

These cookies were always my favorite after-school treat. I could hardly wait to get home for my snack of gingersnaps and a tall glass of milk. Whenever I think of that special snack, I recall the warmth of home filled with the spicy aroma of ginger!

—Alice Thomas, Phoenix, Maryland

3/4 cup butter or margarine, softened
1/2 cup sugar
1/2 cup packed brown sugar
1/4 cup dark molasses
1 egg
2-1/4 cups all-purpose flour
1-1/2 teaspoons baking soda
1/4 teaspoon salt
2 to 3 teaspoons ground cinnamon
2 to 3 teaspoons ground ginger

In a mixing bowl, cream butter, sugars, molasses and egg. Combine the flour, baking soda, salt, cinnamon and ginger; add to the creamed mixture and mix well. Cover and refrigerate for 1 hour. Roll out the dough on a lightly floured surface to 1/8-in. thickness and cut into desired shapes. Place on ungreased baking sheets. Bake at 375° for 5-6 minutes or until set (do not overbake). Remove from pans to cool on wire racks. **Yield:** about 6 dozen (2-1/2-inch cookies).

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