

Favorite Recipes from our Family Kitchens



Tortilla Roll-Up by Sharon (Simonson) Odegaard

4 ½ Oz. Chopped Black Olives
4 ½ Oz. Chopped Green Chilies
8 Oz. Softened Cream Cheese
8 Oz. Sour Cream
1 ½ Cups Shredded Cheddar Cheese
1 Tsp. Garlic Salt
1 Tablespoon. Onion

Mix and spread on tortilla shell. Roll shell. Makes 8-10 rolls.
Chill rolls and slice before serving. Serve with salsa.

Water Chestnut Snack by MaryAnn Simonson

Wrap whole water chestnuts in piece of raw bacon (about half a strip). Fasten with a toothpick. Put on broiler rack-broil or bake until bacon is set.

Make sauce from equal amounts of catsup and sugar. Boil until “bubbly”. Add chestnuts. Simmer chestnuts until thoroughly heated through.

Duck Soup Appetizer by Lepha Roed

1 ½ # Hamburger seasoned to taste with salt, pepper and onion. Form into small balls. Bake on a grate over a low jelly roll pan until done, about 30 to 40 minutes.

Mix together and heat:

1 Bottle Russian dressing.
1 Medium Jar Apricot Preserves
1 Envelope of Lipton Onion Soup Mix

Pour over meatballs in a casserole or slow cooker. Heat.
Good served with picnic food. Can be made ready and frozen until needed.

Veggie Dip by Carol (Roed) Lee

2 Pkg. Philadelphia Cream Cheese (3 Oz. Size)

1 Cup Mayonnaise
Add 2 Tsp. Chopped Onion
½ Tsp. Dill Weed
½ Tsp. Celery Seed
1 Tsp. Beau Monde (Optional)

Shrimp Dip

by Wanda (Truehl) Hart

2 (8oz.) Pkg. Philadelphia Cream Cheese
2 Tablespoon. Worcestershire Sauce
1 Tsp. Lemon Juice
1 Tsp. Onion Salt
2 Jars Bennets Chili Relish.
1-2 Small Cans Cleaned, Deveined Shrimp
Crackers

Mix first 4 ingredients well; spread thinly on platter. Chill 1 hour. Spread chili relish on above mixture and top with canned shrimp. If possible, make 1 day ahead. Serve with crackers.

Bean Dip

by Josephine (Mrs. Kent) Truehl

1 Can Chick Peas or Garbanzo Beans
1 Tsp. Minced Garlic
1 Tablespoon. Lemon Juice

Drain most of the juice from the peas or beans. If you prefer you can use a little water and a little bit of oil instead of the juice. Combine juice, beans, lemon juice and garlic in the food processor. Process until creamy. Season with salt and black pepper on top.

Pineapple Punch

by Wanda Flermoen

4 Cup Sugar
4 Cups Water
Cook until sugar dissolves.
Cool.

Combine syrup with following:

8 Cups Pineapple Juice
1 Cup Fresh Lemon Juice

Just before serving add 2 quarts of soda water and ice. Makes

5 quarts of punch

Party Punch

by Wanda Flermoen

1 Large Can Hawaiian Punch
2 Small Cans Frozen Lemonade
1 Small Can Frozen Orange Juice
1 Large Bottle Vernor's Ginger Ale

Mix together. Serves 16 People

Punch

by Wanda Flermoen

6 Oz. Frozen Orange Juice
6 Oz. Frozen Lemonade
1 Quart Apple Juice
2 Quarts Ginger Ale
1 Pint Orange Sherbet

Mix all ingredients well and serve.

Orange Julius

by Hazel (Flermoen) Roed
Ellen Flermoen's Recipe

6 Oz. Frozen Orange Juice
1 Cup Milk
1 Cup Water
½ Cup Sugar
1 Tsp. Vanilla
10 or 12 Ice Cubes

Put all together in blender and blend until ice is all cracked.
Any juice may be used.

Notes

Quick Tuna Hot Dish

by Bertha Flermoen

1 Can Tuna

1 can Cream of Mushroom Soup Mixed with Equal Amounts of Milk

½ Pound Potato Chips

Spread ½ of Tuna in bottom of casserole. Add half of chips over tuna. Mix soup and milk. Add half and repeat with remaining ingredients. Bake at 350° for 25 minutes.

Four-In-One Hot Dish

by Bertha Flermoen

6 or 8 Raw Potatoes, peeled and sliced

1 Can Tomato Soup [or Vegetable]

1 Can Cream Style Corn

1 lb. Raw Hamburger

Place potatoes in bottom of casserole; add corn and soup, one soup can of milk. Add salt and pepper. Put raw hamburger on top. If you like onions, add one small chopped onion. Bake in 350° oven till done.

Wild Rice Hot Dish

by Betty Lou (Flermoen) Myhrum

1 # Hamburger [browned] onion

2 Cups Chopped Celery

1 Can Cream of Mushroom Soup

1 Can Chicken & Rice Soup

¼ Cup Uncooked Wild Rice

¼ Cup Uncooked White Rice

3 or 4 Shakes of Soy Sauce

Salt and Pepper To Taste

Bake, covered with tin foil for 2 hours at 350°, check after 1 hour or so to see if dry; if necessary add some milk.

Salmon Loaf

by Paulette Myhrum

2 Cans Salmon (15 ½) Drained and Flaked (Reserve Juice)
2 Eggs
Milk- Combine with Reserved Salmon Juice To Make 1 ½
Cups
3 Cups Coarse Cracker Crumbs
2 Tbsp. Lemon Juice
2 Tsp. Chopped Onion
¼ Tsp. Salt
¼ Tsp. Pepper

Mix salmon and eggs; add milk to salmon liquid. Stir liquid mixture and remaining mixture. Spoon lightly into greased loaf pan. 9x5x3. Bake uncovered in 350° oven until done, about 45 minutes. Garnish with lemon wedges if desired. Serve with Dill Sauce.

Recipe:

Basic White Sauce
2 Tbsp. Margarine
2 Tbsp. Flour
¼ Tsp. Salt and Pepper
1 Cup Milk
½ Tsp. Dried Dill Weed
Dash Of Ground Nutmeg into Flour

Heat margarine in 1 ½ quart saucepan over low heat until melted. Stir in flour, salt, pepper, dill weed, and nutmeg. Cook over low heat; stirring constantly until mixture is smooth and bubbly, remove from heat. Stir in milk; heat to boiling stirring constantly. Boil and stir for one minute.

Swedish Meatballs

by Paulette Myhrum

1 Can Cream of Mushroom Soup (10 ¾ oz)
½ Cup Water
¼ Cup Sour Cream

2 Tablespoons Oil
1 lb. Lean Ground Beef
½ Cup Soft Bread Crumbs
1 Tbsp. Finely Chopped Onions
1 Egg Beaten
¼ Tsp. Nutmeg
Cooked Noodles

Step 1- Combine soup, sour cream and water. Set aside.

Step 2 – Combine beef, bread crumbs, onion, egg and nutmeg. Mix and shape into meatballs.

Step 3: In skillet over medium heat, in 2 Tablespoons oil; cook meatballs until browned [about 10 minutes] drain fat. Then heat the sauce and add meatballs. Do not boil. Serve over cooked noodles.

Best Sloppy Joe's by Tracey (Flermoen) Bowman

2# Hamburger (Browned)
½ Block Velveeta Cheese
1 Can Chicken Gumbo Soup
1 Can Cream of Celery Soup
Add a little onion and celery. Cook in crock pot.

Mock Chow Mien

by Shirley Flermoen

1 Cup Raw Rice
1 Tsp. Salt
1# Hamburger
½ Cup Chopped Celery
3 ½ Cups Hot Water
1 Onion, Chopped
1 Can Mushroom or Celery Soup

4 Tblsp. Soy Sauce

Pour hot water over rice and let stand while preparing the rest. Brown hamburger, onion and celery. Mix all ingredients together in a large baking dish. Bake 1 ½ to 2 hours at 350°. Cover with foil while baking.

Chicken or Turkey Casserole by DeDe (Flermoen) Truehl

1 Pkg. Pepperidge Farm Dressing (4 Cups)

1 Stick Melted Margarine

1 Cup Water (or Chicken Broth)

Mix well and put ½ of mixture in 9x13 pan.

Mix 3 Cups Cooked Chicken or Turkey, Diced

½ Cup Chopped onion

½ Cup Chopped Celery

½ Cup Mayonnaise

½ Tsp. Salt

Put this mixture in pan over first, top with remaining bread mixture. Blend 2 eggs and 1 ½ cup milk, pour over all.

Refrigerate overnight. One hour before baking, top with 1

can cream of mushroom soup. Sprinkle top with grated cheddar cheese just before baking. Bake at 325° for 40

minutes. Serve with cranberry sauce and a green salad. Serve 6 to 8 people.

Golden Parmesan Potatoes by DeDe (Flermoen) Truehl

6 Large Potatoes

¼ Cup Parmesan Cheese

¼ Cup Flour

2/3 Cup Margarine (use less)

Dash of Salt, Pepper and Parsley

Peel potatoes, quarter lengthwise. Combine flour, cheese, salt and pepper in a bag. Moisten potatoes with water. Shake in bag, a few at a time, to coat with cheese mixture. Melt margarine in a jelly roll size pan. Add potatoes. Bake at 375°

for 1 hour. Turn over while baking about 3 times. When golden brown, sprinkle with parsley.

Tater-Tot Hot Dish

by Susan (Myhrum) Haugen

1 ½ # Browned Ground Beef
1 Cup Minute Rice [Boil Separately]
1 Can Whole Kernel Corn
1 Can Peas
1 Can Green Beans
[All Drained]
1 can cream of Chicken Soup
1 Can Milk

Mix together in casserole dish and bake at 350° for 1 hour put tater tots on top 15 minutes before done baking.

Bella's Scalloped Potatoes

by Wanda Flermoen

6 Cups Thinly Sliced Potatoes
½ # Sliced Bacon
1 ½ Tsp. Salt
½ Tsp. Each Pepper, Garlic Salt & Paprika
2 Tbsp. Snipped Parsley
1 Cup Chopped Spanish Onion
Bella's Scalloped Potatoes (Continued)

2 Cup Sharp Cheddar Cheese- Shredded
1 Cup Finely Chopped Celery
6 Tbsp. Butter or Margarine
2/3 Cup Evaporated Milk

Peel and slice potatoes about 1/8 inch thick. Cover with cold water. Fry bacon until crisp, drain and cut into bits. Butter casserole dish. Drain potatoes; cover bottom of casserole with a layer of potatoes. Mix together salt, pepper, garlic salt and paprika. Sprinkle potatoes with about 1/3 of the seasonings. Add ½ of the portions of parsley, bacon, onions, celery and cheese; dot with 2 tbsp. of the butter. Repeat layers, ending with a layer of potatoes and sprinkle with remaining seasonings and dotting with butter. Pour

evaporated milk over casserole. Cover and bake at 400° for 30 minutes; reduce heat to 350° and continue baking until potatoes are golden brown on top. Remove cover last 10 minutes of cooking time.

Noodle Hot Dish by Lily Ann (Flermoen) Roed

1 ½ Cup Cream Style Corn (1 Can)
1 ½ Cup Cooked Noodles
1/3 Cup Grated Cheese (Or Fried Bacon Cut Up)
2 Tblsp.Diced Celery
4 Tblsp.Melted Butter
4 Tsp.Chopped Onion
1 Egg Beaten
½ Cup Sweet Milk
1 Tsp. Salt
Pinch of Pepper

Mix together and put in casserole or baking dish. Bake 45 minutes in 350° oven.

Three Bean Hot Dish or Calico Bean by LilyAnn Roed

½ # Bacon
1 # Hamburg
1 Chopped Onion
½ Cup Catsup
½ Tsp. Mustard
½ Cup Brown Sugar
2 T. Vinegar
1 Can Kidney Beans
1 Can Pork and Beans
1 Can Lima or Butter Beans

Brown bacon, hamburger onion and drain. Drain liquids from beans and add beans to meat-onion mixture. Pour into casserole and bake.

Temperature—325° to 350°

Time—1 to 1 ½ hours

Potato Hot Dish

by Lily Ann Roed
From Wanda Hart

24 Oz. Frozen Hash Browns (Thawed)

Heat together until butter melts:

3 Cups Half & Half

½ Cup Butter

1 Tsp. Salt

Pour over thawed potatoes. Top with ½ cup shredded cheddar cheese. Bake at 375° for 1 hour. Serves 8

Reuben Hotdish

by De De (Flermoen) Truehl

1 Pkg. Tater Tot Potatoes

1 Can Corned Beef

1 Pkg. Sauerkraut

Swiss Cheese

Place a layer of half of the Tater tots in a greased 9x13 inch pan. Layer with corned beef, sauerkraut and its juice.

Remaining half Tater tots layered on top with swiss cheese last. Bake at 350° for 45 minutes.

Sweet & Sour Sauce by Tracey (Flermoen) Bowman

5 # Chicken

Shake in flour, garlic salt, and pepper and fry chicken in oil.

¾ Cup Sugar

½ Cup Vinegar

¼ Cup Pineapple Juice

1 Cup Catsup
1 Tsp. Soy Sauce
1 Tsp. Accent and Salt

Pour over chicken and bake at 300° for 1 ½ Hours. Turn frequently.

Poor Man's Casserole by Wanda Flermoen

1 Head Cabbage
½ # Ground Beef (Browned)
1 Medium Onion (Chopped)
¼ Cup Raw Rice
1 Can Tomato Soup
1 Cup Hot Water
Salt and Pepper To Taste

Cut cabbage in small wedges and place in greased casserole. Cover with chopped onion, ground beef and rice. Mix tomato soup and water, seasonings and pour over all. Bake about 1 ½ hour at 350°. Bake with cover on and baste with tomato juice if needed.

Hot Dish by Bertha Flermoen

2 lb. Mr. Dell's Hash Browns (Thawed).

Add some ham, one can cream of chicken soup, one can cheddar cheese soup, one cup sour cream, minced dried onions. Mix all. Bake in 9x13 greased pan. Pour over top, two or more Tbsp. melted butter or margarine. Sprinkle crushed corn flakes on top. Bake in 350° oven for 1-½ hours or less depending on your oven. You can use other meat if you like. I use ham.

Hawaiian Grilled Chicken by Eleanor Shively

6-8 Boneless Chicken Breast
¼ Cup Teriyaki Marinade
¼ Cup Soy Sauce

1 Tsp. Minced Garlic
1 Tsp. Prepared Horseradish
1 Can Pineapple Slices Drained (Add Juice To Marinade)

Mix all but pineapple in glass dish and marinade chicken for several hours. Grill or pan fry turning often. Brush with marinade every turn. Just before turning for last time add slices of pineapple on top of chicken breast and heat through. Or grill pineapple separately and place on chicken breast when done.

Green Beans With Bacon by De De (Flermoen) Truehl

Fry bacon. Cut up or crush. Add onion, chopped, sauté. Add green beans, sauté. Add 1-2 Tblsp. Water. Add 1 Tblsp. vinegar. Cook until crisp tender.

Microwave Scalloped Potatoes and Meatballs

By De De (Flermoen) Truehl

In microwave, cook sliced potatoes until tender with condensed milk on them. Add frozen prepared meatballs and Campbell's Nacho Cheese Soup or Cheddar Cheese Soup. Cook until done. Delicious!

Chicken and Rice by Therese Flermoen

4 Small Boneless Skinless Chicken Breast Halves
1 Tbsp. Oil
1 ½ Cups Water
1 Can Cream of Mushroom Soup
¼ Tsp. Each Paprika and Pepper
1-1/2 Cups Fresh or Frozen Broccoli Florets

Heat oil in large nonstick skillet on medium-high heat. Add chicken; cover, cook 4 minutes on each side or until cooked through. Remove chicken from skillet.

2. Add water, soup and seasonings; stir. Bring to boil.
3. Stir in rice and broccoli. Top with chicken, cover. Cook on low heat 5 minutes. Makes 4 servings.

Onion Roasted Potatoes

by Therese Flermoen

1 Envelope Lipton Onion Recipe Soup Mix
2 lbs. All-Purpose Potatoes Cut into large Chunks
1/3 Cup Olive or Vegetable Oil
Preheat oven to 450 degrees.

In large plastic bag or bowl add all ingredients. Close bag and shake, or toss in bowl until potatoes is evenly coated. Empty potatoes into a shallow baking pan. Bake, stirring occasionally 40 minutes or until potatoes are tender and golden brown. Garnish with parsley.

Meat Loaf

by MaryAnn Simonson

1 ½ # Ground Beef
¾ Cup Quick Oatmeal
¼ Cup Chopped Onion
1 ½ Tsp. Salt
¼ Tsp. Pepper
1 Egg Beaten
¾ Cup Milk

Sauce: 2 T. Brown Sugar
½ Cup Catsup
1 T. Mustard

Combine all ingredients. Pack firmly in loaf pan. Pour sauce over meat mixture. Bake for 1 hour at 350°. Let stand 5 minutes.

Porcupine Meat Balls

by MaryAnn Simonson
From Marilyn

1 ½ # Ground Beef
½ Cup Rice
1 Tsp. Salt

½ Tsp. Pepper
1 Tsp. Chopped onion
1 Can Tomato Soup (10 ½ oz)
½ Cup Water

Combine meat, rice, salt, pepper and onion. Shape into small balls. Heat soup and water. Add meatballs and simmer until done. "Do not brown meat balls."

Hamburger Hot Dish by MaryAnn Simonson
(Ilane's)

Brown:

1 ½ # Hamburger
Onion
12 Oz. Can Whole Kernel Corn
1 Can Cream of Mushroom Soup
1 Can Cream of Chicken Soup
1 Cup Sour Cream
3 Cups Noodles (Cooked)

Mix all above together. Top with 1-cup breadcrumbs or potato chips.

Bake in 3-4 quart casserole at 350° for 30 minutes.

Hash Brown Casserole by MaryAnn Simonson

2 # Frozen Hash Browns
½ Cup Margarine---Melted
1 Tsp. Salt
½ Tsp. Pepper
¼ Tsp. Mustard
1 Can Cream of Chicken or Mushroom Soup
2 Tbsp. Minced Onion
1 Pint Sour Cream
2 Cups Grated Cheese

Thaw potatoes slightly. Mix ingredients. Put in 9x13-inch pan. Top with 2 cups crushed cornflakes mixed with ¼ cup melted margarine. Bake at 350° for 45 to 60 minutes.

Chicken Roll-Ups

by Cindy (Truehl) Croker

Use about six boneless chicken fillets. Roll into round shapes. Secure with ½ strip of bacon, over lapped. Place in pan with over lapped bacon down. Top with chopped dried beef, makes it salty. Mix 1 can of mushroom soup with one container of sour cream. Pour over chicken and beef. (If you want more gravy or doing more chicken, double this.) Slow bake at 300° to 325 ° for 2 hours. Cover the pan. May take off toward end of baking period to brown. Can be assembled, covered and refrigerated day ahead.

Swedish Meatballs

by Cindy (Truehl) Croker

3# Hamburger
1 Cup Milk
1 T. Cornstarch
3 Tsp. Salt
½ Tsp. Pepper
½ Tsp. Ginger
½ Tsp. Nutmeg
1 T. Flour
2 Cup Bouillon
1 ½ T. Butter

Mix meat with the spices. Heat milk to boiling point. Let cool and add to meat. Form into balls. Fry in butter. Add bouillon after meatballs are browned. Cook for 15 minutes or until done. Thicken gravy.

Hamburger- Bean Hot Dish by De De (Flermoen) Truehl

1 ½ # Browned Hamburger
10 Slices Bacon, Browned and Chopped
1 Onion, Browned and Chopped
1 Cup Catsup
3 Tsp. Prepared Mustard
¾ to 1 Cup Brown Sugar
1 Large Can Finest Pork and Beans

Combine ingredients in a large casserole dish. Bake at 375°

for 1 hour.

Tater Tot Hamburger Hot Dish by DeDe (Flermoen) Truehl

Family Size:

- 1 # Hamburger
- 1 Can Niblets Corn with Juice
- 1 Small Pkg. Tater Tots
- 1 Can Cream of Chicken Soup

Large Size:

- 2# Hamburger
- 2 Cans of Corn
- 1 Large Pkg. Tater Tots
- 2 Cans Cream of Chicken Soup

In large casserole, put 1 layer seasoned hamburger, 1 layer Niblets corn with juice and a layer of Tater tots on top. Pour can of soup over all. Bake at 350° for 1 hour.

Variation: Try cream style corn.

Crock Pot Wild Rice by MaryAnn Simonson

- 1 ½ # Hamburger
 - 1 Large Onion (Diced)
 - 1 Cup Celery
- Brown and Drain. Add Salt and Pepper

- 1 Cup Wild Rice (Raw)
- 1 Can Cream of Chicken Soup
- 1 Can Chicken with Rice Soup
- 2 Cups Water
- 3 T. Soy Sauce

Put all in crock-pot on low for 6 hour (more or less.)

Egg Bake

by Marilyn (Simonson) Bransther

8 Eggs
4 Cup Milk
2-3 Cups Cubed Ham
Salt & Pepper To Taste
½ Tsp. Dry Mustard
16 Slices Bread (Cut Crust Off)
8 Oz. Shredded Cheese
½ Cup Margarine

Lay 8 pieces of bread, lightly buttered in a 9x13 inch pan.

Put on cheese and ham.

Put rest of bread on top of ham and cheese.

Mix remaining ingredients (except margarine.) and pour over top.

Cover and refrigerate overnight.

Take out one hour before baking.

Sprinkle with crushed cornflakes and drizzle melted margarine over top of everything.

Bake at 350° uncovered for one hour.

Barbecues

by Sharon (Simonson) Odegaard

1 # Ground Beef
Onion
1 Tbsp. Brown Sugar
2 Tbsp. Vinegar
½ Tsp. Mustard
1 Can Tomato Soup
1 Tbsp. Flour

Brown ground beef. Add other ingredients. Simmer 25 minutes.

Tater Tot Hot Dish

by Sharon (Simonson) Odegaard

2 # Hamburger
32 Oz. Bag of Tater Tots

2 Cans Cream of Chicken Soup
½ Can Milk

Brown hamburger, drain. Line the bottom of 9x13-inch pan with tater tots. (Save a few for the top.) Mix hamburgers, soup, and milk together. Spread on top of tater tots. Place a few tater tots on top. Bake at 350° for 45 minutes.

California Blend Veggies by Sharon (Simonson) Odegaard

28 Oz. Pkg. Frozen California Blend Vegetable
1 Cup Uncooked Minute Rice
1 Can Cream of Chicken Soup
¼ Cup Water
1/3 Cup Milk
½ Cup Margarine
1 – 8 Oz. Jar Cheez Whiz

Butter a 3-quart casserole. Put frozen vegetables into casserole. Sprinkle uncooked rice over and sprinkle with onion flakes. Melt together remainder ingredients and pour over vegetables and rice. Bake for 1 hour at 350°.

Stuffing Balls by Sharon (Simonson) Odegaard

¼ Cup (2 Stalks) Celery Cut Up
½ Cup Chopped Onions
Sauté in ½ Cup Margarine
Add: 1 Can Cream Style Corn
1 can Cream of Chicken Soup
1 ½ Tsp. Poultry Seasoning

Bring to a boil and turn off heat. Pour over 12 oz. Pkg. unseasoned croutons. Mix. Add 2 beaten eggs, salt and pepper.

Roll in tight balls and place in lightly greased 9x13 pan. (Makes 12 balls.)

Pour ½ cup melted margarine over. Bake at 375° for 20 minutes.

Cover for 10 minutes and then uncover.

Chicken Enchiladas

by Brandy Pihlgren
Marilyn Simonson's
Step daughter

1 Cup Chopped Onion
¼ Cup Margarine or Butter
¼ Cup Flour
2 ½ Cups Hot Water
1 Tbsp. Instant Chicken Bouillon
8 Oz. Sour Cream
4 Cups Chopped Cooked Chicken
8 Oz. Shredded Cheddar Cheese
4 Oz. Can Chopped Chilies, Drained
1 Tsp. Ground Cumin
10 (8 Inch) Tortillas

Heat oven to 350°. In saucepan, cook onion in margarine until tender. Stir in flour, hot water and bouillon. Cook and stir until mixture boils, boil and stir 1 minute. Remove from heat. Stir in sour cream. In medium bowl, combine 2 cups of the sauce mixture with chicken, 1 cup of the cheese, chilies, and cumin. Place mixture on each tortilla. Roll up, folding in sides. Arrange in greased 9x13x2 inch baking dish. Top with remaining sauce and cheese. Bake about 25 minutes. 6 to 8 servings.

Garnish with chopped lettuce, tomatoes, and olives. Sour cream and hot sauce are delicious also.

Parmesan Chicken by Sharon (Simonson) Odegaard

½ Cup Margarine, Melted
2 Tsp. Dijon Mustard
1 Tsp. Worcestershire Sauce
½ Tsp. Salt
1 Cup Dry Bread Crumbs
½ Cup Grated Parmesan Cheese
6-8 Boneless, Skinless Chicken Breast Halves

In a shallow bowl combine margarine, mustard, Worcestershire sauce and salt. In a plastic bag combine bread crumbs and Parmesan cheese. Dip chicken in butter mixture and then shake in breadcrumb mixture.

Place in ungreased 9x13 pan. Drizzle with any remaining butter mixture. Bake uncovered at 350° for 40 to 45 minutes.

Crock Pot Baked Beans

by Ruth Hedman

4 Cups Great Northern Beans or Navy Beans
2 tsp. Dry Mustard
1 Diced Onions
¼ Cup Molasses
2 ¼ Tsp. Salt
1 Cup Brown Sugar
½ lb. Diced Bacon or Ham
¼ Cup Catsup
½ tsp. Pepper
6 Cups Water (to start)

Don't soak or boil beans! Mix together in evening and cook on high temp for 2 hours, then turn to low. Check juice, add more water as needed. Cook at least until noon the next day.

Dumplings

by Ellen (Flermoen) Burslie

1 Beaten Egg
1 Cup Flour
½ Cup Milk
2/3 Tsp. Salt
2 Tsp. Baking Powder
2 Tblsp Corn Starch

Combine milk and egg. Add dry ingredients. Drop by spoonful in soup. Cover and cook 15 minutes.
This is the recipe Birdean liked to add to his vegetable soup.

Breakfast Bake

Mary (Burslie) Schow

1 Dozen Eggs
About 1 Cup Milk
½ Cup Chopped Onion
¼ Cup Green Pepper (Optional)
1 Cup Ham or Spam (Cubed)
4 Patties Hash Browns
1 Cup Cheddar Cheese, Shredded

Grease 9x13 inch pan. (Use glass pan for easier clean up)
Layer hash browns, then meat, onions and pepper. Beat eggs and milk and pour on top. Top with cheese. Bake at 350° until set. Cut into squares. Serve with muffins.

Au Gratin Potatoes

by Rosann (Craig) Burslie

2 # Pkg. Frozen Hash Browns
1 Stick Butter
1 Can Cheddar Cheese Soup
1 Can Cream of Chicken Soup
8 oz. Carton Sour Cream
1 Small Onion Chopped

Grease 9x13 inch pan. Spread hash browns on bottom, slice butter over this. Mix other ingredients together and pour over top. Bake at 350° for 35 to 40 minutes.

Dad's Favorite Meatloaf

by Nancy Elmquist
(Burslie)

2 Eggs
2/3 Cup Milk
¼ Tsp. Pepper
2 Tsp. Salt
1 Onion
3 Slices Bread Crumbled
½ Cup Shredded Carrots
1 Cup Shredded Cheese
1 ½ # Hamburg

Beat eggs lightly. Add salt, pepper, Milk and bread; beat well. Add onion, carrots, beef and cheese. Mix. Put into loaf pan.

Spread on top:

¼ Cup Brown Sugar

¼ Cup Catsup

1 T. Mustard

Bake 1 hour at 350°. Let stand 10 minutes.

Chicken Tetrizzini by Nancy (Burslie) Elmquist

8oz. Pkg. Spaghetti

1 ¼ Cup Chopped Onion

3 T. Margarine

1 Cup Chopped Green Pepper

5 ½ Cup Cooked, Diced Chicken

4 Cups Monterey Jack Cheese

2-10 ¾ oz. Cans Cream of Mushroom Soup

Soup Can of Milk

Salt and Pepper to Taste

Break spaghetti in half and cook as directed on package.

Drain. Sauté onions in margarine. Thoroughly mix onions and remaining ingredients with spaghetti in a large bowl.

Put in baking dish. Bake uncovered in a pre heated 350° oven until bubbly. About 30 minutes. Makes 12 servings.

Four Bean Hot Dish by Ellen (Hedman) Burslie

½ # Bacon, Cut Up and Browned

Add:

¾ Cup Brown Sugar

½ Cup Vinegar

½ Tsp. Mustard

1 Medium Onion

Simmer 20 minutes. Mix with:

1 Large Can Pork and Beans

1 Can Kidney Beans

1 Can Butter Beans

1 Can Lima Beans (Blake omits these)

Bake 1 hour or less.

This is a favorite of my son Captain Blake. He said I could put it in for him. This was my Mom's recipe, so I guess that's where he had it first. It was also a favorite of my son Jim who passed away in 1991.

Roadside Potatoes

by Wanda (Truehl) Hart

3 Cups Half & Half

½ Cup Butter

1 Tsp. Salt

Minced Onion

2 (12 oz.) Pkg. Frozen Hash Browns, Thawed

½ Cup Grated Parmesan Cheese or 3 Cups Grated Cheddar Cheese

Heat cream, butter and salt until butter is melted. Do not boil. Place thawed hash browns in 9x13 inch pan or casserole dish. Pour cream mixture over potatoes. Top with Parmesan cheese and a little minced onion. Or, if using Cheddar cheese, mix the cheese with the hash browns, saving some to top the casserole with. Put some minced onion on top of that. Bake at 375° for 1 hour. Serves 8.

Chicken Divan

by Wanda (Truehl) Hart

2 Pkg. Frozen Broccoli, or Equivalent Amount of Fresh

1 Can Cream of Chicken Soup

½ Cup Mayonnaise

½ Tsp. Lemon Juice

¼ Cup Margarine

1 ½ Cup Dry Bread Crumbs

1 Cup Grated Cheddar Cheese

1 Tsp. Curry Powder (Optional)

4 Chicken Breasts, Cooked and Cut up, or 3 Cups

Cook broccoli until almost done, drain well and place in 9x13 inch greased pan. Layer chicken on top of broccoli. Mix cream of chicken soup with the mayonnaise and lemon juice. Pour over chicken. Melt margarine and mix with bread crumbs and cheese. Spread over top. Bake at 350° for 30 to 40 minutes until bubbling throughout.

Wanda uses 2 cans cream of chicken soup and 2 cups grated Cheddar cheese.

Easy Rice Casserole by MaryLou (Flermoen) Dinkins

½ Stick Margarine
12 Pkg. Lipton Onion Soup Mix
1 Cup Uncooked Rice
3 Cups Boiling Water

Combine in greased casserole dish. Bake at 350° for 30 minutes until all liquid is absorbed.

Gourmet Chicken Wrap Up by Wanda (Truehl) Hart

4 Boned and Skinned Half Breast
¼ Cup Butter
1 (8oz.) Can Pillsbury Crescent Rolls
1 (2 ¼ Oz.) Can Deviled Ham
Milk and Sesame Seeds

Filling:

2/3 Cup Finely Chopped Apples
2 Tblsp. Chopped Almonds
2 Tblsp. Raisins (Optional)
1 Tsp. Instant Minced Onions
¼ to ½ Tsp. Sweet Basil

Sauce:

1 (5/8 oz.) Pkg. Chicken Gravy Mix, Dry
½ Cup Cold Water
½ Cup Sour Cream

Filling: Mix the 6 ingredients for the filling together well. Set aside until needed.

Chicken: Place chicken breasts, boned side up, between 2 pieces of plastic wrap. Start at center; pound meat to ¼ inch thick. Peel off paper. Divide filling among breasts. Fold chicken over and fasten with toothpicks (all same direction). Brown chicken rolls in butter over medium heat until brown and meat is cooked, 30 to 45 minutes. When cool enough to handle, remove toothpicks. Separate crescent roll dough into 4 rectangles. Press perforated edges to seal. Spread with deviled ham. Place 1 chicken roll on each rectangle. Fold dough to conceal completely. Place seam side down on ungreased cookie sheet; brush with milk and sprinkle with

sesame seeds. Bake 12 to 18 minutes until dough is brown. (Tip: Prepare ahead, refrigerate and bake 17-22 minutes.) Bake at 375°.

Sauce: Bring gravy mix and water to boil; boil 1 minute. Blend in sour cream (extra filling too) and heat through. Do not boil. Serve hot over chicken rolls.

Block Party BBQ by Hazel (Flermoen) Roed

6# Beef Roast
¼ Cup Liquid Smoke
1 Tsp. each Garlic Powder, Minced Onion, Salt and Pepper
1 Cup Water

Cook the above in a crock pot on low overnight. The next day cool the meat and slice. Save 1 cup of juice. Discard remaining juice. Then return meat and reserved juice to crock pot and add:

1 44Oz. Bottle of Ketchup
¼ Cup Worcestershire Sauce
1 ½ Tsp. Prepared Mustard
1 Tsp. Minced Onion
½ Tsp. Garlic Powder
¾ Cup Brown Sugar
2 Tblsp. Vinegar
1 ½ Tsp. Celery Salt
1 Tsp. Salt
½ Tsp. Pepper
Heat mixture and serve. Will fill 36 hamburger buns or hard rolls.

Tater Tot Hot Dish by Hazel (Flermoen) Roed

Brown 1 ½ # hamburger. Drain fat and add 1 can cream of mushroom soup and 1 can beef vegetable soup. Add 1 envelope Lipton's onion soup mix and 1 large bag of frozen

mixed vegetables. Place in large pan and top with tater tots. Bake 45 minutes at 350°.

Barbecued Turkey

by Hazel (Flermoen) Roed

1 ½ Cups Cubed Turkey
½ Tsp. Salt
1 Tblsp. Brown Sugar
¾ Cup Catsup
2 Tblsp. Finely Chopped Onion
¼ Tsp. Pepper
1 Tblsp. Worcestershire Sauce
¾ Cup water
1 Tblsp. Vinegar

Combine all ingredients except turkey and buns in a heavy skillet. Cover and simmer 30 minutes. Add turkey. Serve hot on split hamburger buns. Yields 4 sandwiches.

Baked Ribs

by Hazel (Flermoen) Roed

In a one-cup measure put:
3 Tblsp. Brown Sugar
1 Tsp. Vinegar
½ Tsp. Salt
¼ Tsp. Chili Powder
½ Tsp. Dry Mustard
½ Cup Catsup

Blend, and then fill cup with water and blend. Pour ½ of this over ribs that have already baked for 1 hour (or more) in a covered pan in 350° oven. Bake ½ hour. Pour remaining sauce over ribs and after turning bake ½ hour more. Uncover the last half-hour—very good. (I like to use country style ribs and usually bake them longer than the recipe says).

Pizza Hot Dish

by Hazel (Flermoen) Roed.

2 Cups Wide Egg Noodles (Uncooked)
1# Ground Beef, Browned with ½ Cup Onion
1 Can (15 oz.) Tomato Sauce
1 Cup Water

Salt and Pepper
4 Oz. Shredded Mozzarella Cheese
¼ Tsp. Garlic Powder
½ Tsp. Oregano

(cont...)

Sprinkle a layer of noodles on bottom of 8" x 8" pan. Add a layer of beef mixture—alternate. Mix tomato sauce, water and spices. Pour this over meat and noodles. Cover and bake at 350° for 1 hour. During last 10 minutes sprinkle on cheese and finish baking, still covered. Let set for 10 minutes before serving.

3-Bean Hot Dish Mrs. Bruce (Den) Roed

¼ # Bacon
1 # Ground Beef
½ Cup Onion
½ Cup Brown Sugar
1 Tsp. Dry Mustard
2 Tblsp. Vinegar
½ Cup Catsup
1 Large Can of Bush Beans
1 Can Kidney Beans
1 Can Butter Beans

Mix and bake at 350° for one hour.

Vegetable Pizza by Hazel (Flermoen) Roed

2 Pkgs. Crescent Rolls in Tube.

Press flat on a jelly roll sheet or 2 pizza pans. Press to seal perforations. Bake according to directions on Package. Let cool. Mix 2-8oz. packages of cream cheese and 1 envelope Hidden Valley Ranch dressing. Combine with one cup mayonnaise. Beat well. Spread over crust. Prepare ¾ cup of each of these vegetables: finely chopped green onions, green pepper, sliced carrots, cauliflower florets, broccoli florets, black or green olives or others you like. Spread on pizza. Cover with waxed paper and press down to gently push vegetables into cream cheese layer. Leave waxed paper on

top. Refrigerate over night. The next day top with shredded Colby cheese.

Barbecued Franks by Janice (Flermoen) Ferrigan

6 Tblsp. Salad Oil
½ Cup Minced Onion
Paprika
Pepper
6 Tsp. Sugar
3 Tblsp. Worcestershire Sauce
9 Tblsp. Catsup
6 Tsp. Vinegar
1 Pkg. Franks

Simmer sauce for 5 to 10 minutes. Pour over slit franks and bake at 350° for 20 minutes.

Mexicali Pie by Louise (Orville) Flermoen

1 # Frankfurters, Cut in 1 Inch Pieces
1 Cup Chopped Onion
2 Tblsp. Butter or Margarine
1 Can (11 ¼ oz.) Condensed Tomato Soup
1 Can (11 ¾ Oz.) Condensed Chili Beef Soup
1 Pkg. (9 oz.) Frozen Cut Green Beans, Cooked and Drained.
¼ Cup of Water
½ Pkg. (12 to 14 oz.) Corn Muffin Mix (About 1 Cup)
1/3 Cup Milk
1 Egg

In skillet, brown frankfurters and cook onion in butter until tender. Add soups, beans and water; bring to boil. Pour into 2-quart baking dish (12"x8"x2"). Combine corn muffin mix, milk and egg. Spoon evenly around edge of baking dish. Bake at 400° for 20 minutes or until done. Makes about 5 cups.

Corn Casserole by Janice (Flermoen) Ferrigan

1 Can Cream Style Corn
1 Can Whole Kernel Corn
1 Cup Sour Cream
1 Stick Margarine- Melted
2 Eggs
1 Small Box Jiffy Corn Muffin Mix
Onion Red and Green Pepper (Optional)
- Combine all ingredients. Bake at 350° for 1 hour in a 9x13 pan.

Macaroni and Cheese by Kevin Ferrigan

3 Tblsp. Butter
2 ½ Cup Uncooked Macaroni
1# Velveeta Cheese, Cubed
2 Cups Shredded Cheddar Cheese
4 Cups Milk
Salt and Pepper
- Melt butter in casserole. Add macaroni and stir to coat. Add rest of ingredients, stir to mix. Cook 1 hour at 350°. Don't stir while cooking.

Hot Chicken by Louise Flermoen

2 Cups Cubed Chicken
2 Cups Diced Celery
1 Cup Toasted Bread Cubes
1 Cup Mayonnaise
1-10oz. Frozen Peas (Bring to a boil and chill)
½ Cup Toasted Slivered Almonds
2 Tblsp. Lemon Juice
2 Tsp. Grated Onion
1 Tsp. Salt
½ Cup Grated Cheddar Cheese
1 Cup Bread Cubes

Combine all ingredients except cheese and bread. Bake in 9x13 greased pan. Bake at 400° oven for 20 minutes.

Franco-American Hot Dish by Linda (Roed) Mayland

Brown 1 lb. hamburger and 1 small onion. Add 3 or 4 stalks of celery, chopped. Add 1 can Franco American Spaghetti, 1 can cream of mushroom soup. 3 Tblsp. Soy sauce. Mix well.

Top wit Chow Mein noodles. Bake 1 hour at 350°.

Pirate Stew

by Wanda Flermoen

3 T. Salad Oil
1 # Ground Beef
½ C. Chopped Onion
2 C. Diced Potatoes
1/3 C. Rice, Uncooked
¼ Tsp. Pepper
1 C. Chopped Celery
1 Can Tomato Sauce
1 C. Water
1 Can Red Kidney Beans
1 Tsp. Salt

Sauté onion and ground beef. Put all ingredients in Dutch Oven and simmer 40 minutes

Potato Soup

by Wanda Flermoen

½ Kettle of Water
2 Lengths Summer Sausage
6 to 8 Potatoes
1 Onion, Chopped
½ C. Rice, Instant
1 Can Cheddar Cheese Soup

Fill kettle with water. Add summer sausage(cut up in small slices). Bring to a boil. Peel and cut up potatoes and add to kettle. Cut up onion and add onion and rice to soup kettle. Bring to a boil, simmer 2 or more hours. Add more rice if you like thicker soup or less if you like thinner soup. Last add cheddar cheese soup, then serve.

Taco Soup

by Wanda Flermoen

1 lb. Hamburger
1 Medium Chopped Onion
1 Green Pepper, Chopped
½ C. prepared Taco Sauce
1 Quart Canned Tomatoes
1 Can Kidney Beans, Do Not Drain

1 Can Corn, Do Not Drain
1 ½ Tea. Chili Powder
¼ Tea. Garlic Powder
8 Tbls. Cheddar Cheese
Corn Chips

Brown ground beef, onion and green pepper. Drain. Add taco sauce, tomatoes, beans, corn, chili powder, and garlic powder. Bring to a boil. Simmer 15 minutes. Dish into bowls and sprinkle with cheese and serve with corn chips.

Cream of Broccoli Soup

By Marilyn (Simonson) Bransthner

½ Small Onion Diced
2 Carrots, Diced
1 Pkg. Frozen Broccoli Chunk (or 2 Fresh Stalks)
½ Cup Butter or Margarine
¼ Cup Flour
1 Quart Chicken Stock (or 2 Cans Swanson Chicken Broth)
½ Pint Whipping Cream
Salt, White Pepper and Garlic Powder to Taste.
Sauté onion, carrots and broccoli in butter. Add flour and cook 3-4 minutes. Add chicken stock, cream and seasonings. Cook until heated thoroughly.

Wild Rice Soup by Sharon (Simonson) Odegaard

Wash 1-cup wild rice and cook until done, about 40 minutes. Fry 5-7 strips of bacon (cut-up) and medium onion, chopped. Combine wild rice, bacon, onion and 2 cans Cream of Potato Soup, 1 Pint half&half and 12 oz. Velveeta Cheese (cut-up). Simmer until mixed thoroughly. If too thick add cream or milk until right consistency.

Cheddar-Potato-Broccoli Soup

By Hazel (Flermoen) Roed

This easy-to-make soup cooks in the microwave.

1 Tblsp. Margarine

1 Cup Onion

4 Medium Potatoes, Peeled and Cut Into $\frac{1}{2}$ Inch Cubes

3 Cups Water

Salt and Pepper to Taste

3 Chicken Bouillon Cubes

1 10oz. Pkg. Frozen Cut Broccoli Thawed and Drained

1 $\frac{1}{2}$ Cups Shredded Cheddar Cheese

In a 2 to 3 quart microwave safe bowl, melt margarine on high power for 1 minute. Add onion; cook on high for 3 minutes. Add potatoes, water and bouillon; cook on high 15 minutes. Remove 1 cup of the potato cubes with a slotted spoon; set aside. Blend the rest of the contents in an electric blender until smooth. Return to bowl. Stir in reserved potatoes, broccoli and cheese. Cook on medium power for 4 minutes until cheese is melted and soup is heated through. Stir well; season with salt and pepper. Makes 4 servings.

Notes

Peanut Butter Cups by Susan (Myhrum) Haugen

½ Cup Butter
1 Cup Peanut Butter
2 Cups Powdered Sugar

Mix together; roll into balls into mini-baking cups. Melt chocolate almond bark and pour into baking cups.

Canadian Strawberries by Lily Ann Roed

1 ½ Pkg. Strawberry Jell-O (Reserve ½ Pkg.)
3 Cups Flaked Coconut
1 Can Sweetened Condensed Milk
¼ Tsp. Cream of Tartar
¼ Tsp. Salt

Mix all together. Let stand about one hour. Roll small portions into shapes of strawberries. Roll each berry into remaining ½ box Jell-O. Cool in refrigerator. After they are set put in stems. Can purchase stems or I use round toothpicks made with green food coloring. Break in half and put in end of each berry. Put green powdered sugar frosting on ends for leaves.

Micro Wave Fudge by Angie (Flermoen) Blaisdell

½ Cup Butter or Margarine
¾ Cup Unsweetened Cocoa
4 Cups Powdered Sugar
1 Tsp. Vanilla
½ Cup Evaporated Milk

Line 8x8 pan with foil. In a large bowl microwave butter on high 1 to 1-½ minutes, till melted. Add cocoa and stir till smooth. Stir in powdered sugar and vanilla. (Mixture will be dry and crumbly). Stir in evaporated milk. Microwave on high one minute. Stir. Microwave on high 2 minutes or until hot. Beat till smooth with a wooden spoon. Pour into pan

and chill. May be cut once frozen (very good.) Pecans may be added if desired.

Puppy Chow

by Bertha Flermoen

Melt

- 1 - 12oz. Semi-sweet chocolate chips
- 1 Cup Creamy peanut butter
- 1 Stick margarine or butter

Pour mixture over Crispix cereal. Dump this in a big paper bag. Add 3 Cups powdered sugar. Shake well. Store in an ice cream pail.

Candy Balls or Bars

by Edella Hedman

- $\frac{3}{4}$ C. Mashed Potatoes
- 4 C. Coconut
- 4 C. Powdered Sugar

Mix and place in freezer for $\frac{1}{2}$ Hour. Form into balls or bars and place in freezer again for 1 hour. In double boiler, melt:

12oz. Pkg. Chocolate Chips 1 Square Chocolate 1 Bar Wax
Dip balls or bars in this mixture.

Peanut Butter Fudge

by Louise (Orville) Flermoen

Put in heavy pan:

- 2 T. Butter
- 1 Cup Sugar
- 1 Cup Brown Sugar
- $\frac{1}{2}$ Cup Pet Milk
- Pinch of Salt

Cook on low heat to soft boil. Remove from heat and add:

- 1 Cup Mini Marshmallows
- 1 Cup Peanut Butter
- 1 Tsp. Vanilla

Beat well and pour in greased pan to cool.

Date Nut Roll

by Hazel (Flermoen) Roed

Boil to soft ball stage: 2 cups white sugar, 1-cup milk and 2 tblsp. butter. Then add 1 package dates cut fine. Mix well. When cool enough add ½ package of colored marshmallows (miniature), and 1 cup chopped walnuts. Shape into a roll and roll in angel flake coconut. Cool at least 2 hours. Slice as desired.

Marshmallow Cookies—No Bake

by Carol Lee

1 Stick Margarine
1 # Marshmallows
10 oz. Bag Caramels

Melt in microwave. 1 can sweetened condensed milk. Add one box of Rice Krispies. Put in 8x10-inch pan. Cool. Cut into squares.

Kisses Cookies

by Bertha Flermoen

1 Cup Sugar
½ Cup Butter
½ Cup Lard
2 Egg Yolks
½ Tsp. Baking Powder
Vanilla or Lemon Extracts

Mix all together. Roll into balls. Dip in egg whites and then in sugar. Do not beat egg whites. Bake in 350° oven.

Gunhild's Sugar Cookies

by Bertha Flermoen

1 Cup Powdered Sugar
1 Cup Margarine
2 Eggs

1 Cup White Sugar
1 Cup Vegetable Oil

Sift:

4 Cups Flour
1 Tsp. Soda
1 Tsp. Cream of Tartar
1 Tsp. Salt

Add:

1 Tsp. Vanilla

Mix and flatten cookies with bottom of glass dipped in sugar.
Bake at 375° for 8 minutes.

Moist Raisin Bars

By Edella Hedman

1 ½ Cup Raisins
3 Cups Water (Boil 10 Minutes)
Add ¾ Cup Margarine. Let Cool.
Add 1 ½ Cup Sugar
2 5/8 Cup Flour
1 ½ Tsp. Soda
¾ Tsp. Nutmeg
½ Tsp. Salt
1 ½ Tsp. Cinnamon
1 Cup Chopped Nuts If Desired

Bake at 350° for 20 to 30 minutes in large jellyroll pan.

Brown Icing:

1 Cup Brown Sugar
3 Tbsp. Butter
½ Cup Coffee Cream

Boil 3 minutes. Add 1 cup powdered sugar and frost.

Bridge Mix Bars

by DeDe (Flermoen) Truehl

3 Tblsp. Butter
½ Pkg. (2 Cups) White Cake Mix

1 ½ Cup Mini-Marshmallows
1 6oz. Pkg. Chocolate Chips
1 Cup Nuts
1 (3 ½ oz.) Can Coconut (Optional)
1 Can Sweetened Condensed Milk

Melt butter in a 9x13 inch pan in oven. Sprinkle in dry cake mix. Top with marshmallows, chocolate chips, coconut and nuts. Pour milk evenly over top. Bake at 350° for 30 minutes or until golden brown. Run knife around edges to loosen sides; this is very important. Cut and cool.

No Bake Butterscotch Bars by DeDe (Flermoen) Truehl

2 Eggs, Beaten Well
1 Cup Sugar
¾ Cup Butter
2 ½ Cup Graham Cracker Crumbs
½ Cup Chopped Walnuts
½ Cup Flaked Coconut
2 Cup Mini Marshmallows
1 Cup Butterscotch Chips
1 T. Peanut butter

Mix beaten eggs, sugar and butter; boil slowly. Stir constantly for 5 minutes (burns easily). Cool just enough so it doesn't melt marshmallows. Add marshmallows, crumbs, nuts and coconut. Press into a 9x13 inch pan. Melt chips and peanut butter together. Spread over mixture in pan. Set, cut into bars and keep refrigerated.

Molasses Creams by Ida (Flermoen) Mjovig

1 Cup Sugar
1 Cup Shortening
1 Egg
½ Cup Molasses

2 Tsp. Soda dissolved in 1-Cup Hot Water
1 Tsp. Salt
1 Tsp. Cinnamon
1 Tsp. Ginger
4 Cups Flour

Mix all ingredients in order given. Drop by teaspoonful on greased cookie sheet. Bake at 350° for 7 to 10 minutes or until no imprint remains when touched lightly with finger. Do not over bake.

Frosting:

Melt 2 Tbsp. butter in 2 Tbsp. milk over low heat. Remove from heat and add 1 Tsp. Vanilla and enough powdered sugar to spread.

Frosted Orange Drop Cookies

by Bertha Flermoen

1 1/3 Cup Shortening
2 Eggs
4 Tbsp. Grated Orange Rind
1 Tsp. Baking Powder
1 Tsp. Salt
1 1/2 Cup Sugar
1 Cup Orange Juice
4 Cups Flour
1 Tsp. Soda

Bake 8-10 Minutes at 350°.

Frosting:

3 Cups Powdered Sugar
3 Tbsp. Orange Juice
5 Tbsp. Butter
4 Tsp. Orange Rind

Chocolate Chip Bars

by Ellen Flermoen

1 Cup Shortening
1/2 Cup White Sugar
1/2 Cup Brown Sugar

3 Egg Yolks
2 Cup Flour
1 Tsp. Soda
½ Tsp. Salt
1 Tsp Vanilla
1 Tbsp. Cold Water

Mix well and spread in buttered cake pan. Sprinkle large package chocolate chips on top. Beat 3 egg whites well add 1-cup brown sugar. Beat until sugar is dissolved. Spread on top of chocolate chips. Sprinkled chopped over egg mixture. Bake at 350° oven until brown or about 25 to 30 minutes.

Nothing Bars

by Bertha Flermoen

Mix and pat in 9x13 pan
¾ Cup Butter
1/3 Cup Brown Sugar
1 ½ Cup Flour

Bake at 325° oven for about 20 minutes

NEXT:

Boil for 2 minutes:

2 Cups White Sugar
½ Cup Water

Dissolve 2 envelopes Knox Gelatin in ½ Cup Cold Water.

Transfer sugar water to mixing bowl. Beat and slowly add gelatin. Increase speed and beat until peaks form. Don't give up keep beating at least 10 minutes. Add vanilla. Add nuts, cherries, chocolate chips, coconut or what ever you want. Spread on crust. Cut into squares when set.

For crust you can use graham crackers crushed or Oreo cookies, too.

Oatmeal and Raisin Cookies

by Therese Flermoen

1 Cup Shortening
1 Cup Sugar
1 Cup Brown Sugar Packed
2 Eggs
1 Tsp. Vanilla
1 ½ Cups Flour
1 Tsp. Baking Soda
1 Tsp. Cinnamon
¼ Tsp. Nutmeg
3 Cups Quick Oatmeal
1 Cup Raisins
Chocolate or Butterscotch Chips

Beat shortening and sugars until creamy. Add eggs and vanilla; beat well. Combine flour, baking soda, cinnamon, nutmeg and 1 tsp. Salt if desired. Mix well. Add to shortening mix well Stir in oats, raisins etc. mix well. Drop by rounded teaspoons. Bake 10 to 12 minutes on greased cookie sheets at 350°. Let stand on sheets for one minute before removing. Makes about 5 dozen cookies.

Crunchy Oatmeal Cookies by Angie Blaisdell

1 Cup Shortening
2 Cup Brown Sugar
1 egg not beaten
1 Tsp. Vanilla
2 Cup Sifted Flour
2 Tsp. Baking Powder
1 Tsp. Soda
½ Tsp. Salt
! ½ Cup Rolled Oats
1 Cup Coconut
Nuts can be added if desired.

Lemon Bars by Sharon (Simonson) Odegaard

1 Can Lemon Pie Filling
1 Box 1 Step Angel Food Cake Mix
Mix and spread in greased jelly roll pan. Bake at 350° for 15 to 18 minutes.
Frosting:

¼ Cup Margarine, Melted
3 Oz. Softened Cream Cheese
1 ½ Cup Powdered Sugar
1 Tsp. Vanilla
Frost when cooled.

Coconut Macaroons by Angie (Flermoen) Blaisdell

1 1/3 Cup Coconut
1 Cup Sugar
1/8 Tsp. Salt
2 Tblsp. Flour
2 Egg Whites, Beaten
½ Tsp. Vanilla or Almond Extract

Combine coconuts, sugar, flour, salt, add eggs and extract. Mix well. Drop by spoon onto greased pan. Bake for 20 minutes at 325° oven till edges are brown

Ice Box Oatmeal Cookies

by Edella Hedman
Submitted by Sharon
Odegaard

½ Cup Butter
½ Cup Shortening
1 Cup White Sugar
1 Cup Brown Sugar
2 Eggs
1 Tsp. Vanilla
1 ½ Cup Flour
1 Tsp. Soda
1 Tsp. Salt
3 Cups Oatmeal
½ Cup Nuts
½ Cup Coconut

Cream butter and shortening. Add sugars and cream. Drop in eggs and beat. Add vanilla. Add flour, soda, salt and then oatmeal. Knead to mix. Divide dough in half. Add nuts to one half and coconut to the other half. Shape in 2 rolls. Wrap in wax paper and chill overnight. Slice and bake a 375° about

15 to 18 minutes until light brown.

Soft Molasses Cookies

by Edella Hedman

Submitted by Sharon Odegaard

$\frac{3}{4}$ Cup Shortening
1 Egg
1 Cup Brown Sugar
4 Tbsp. Molasses
2 Cup Flour
 $\frac{1}{4}$ Tsp. Salt
2 Tsp. Soda
1 Tsp. Cinnamon
1 Tsp. Ginger
 $\frac{1}{2}$ Tsp. Cloves

Cream shortening and egg. Add brown sugar, mix. Add molasses and mix. Add spices to flour and mix into cream mixture. Shape into balls, roll top in sugar and place on greased cookie sheet. Press down lightly with glass dipped in sugar. Bake at 375° for 15 minutes.

Caramel Bars

by Mary (Burslie) Schow

14oz. Bag Caramels melt slowly.
2 Cups Flour
2 Cups Quick Oatmeal
1 $\frac{1}{2}$ Cup Brown Sugar
1 Cup Margarine or Butter
1 Tsp. Soda

Mix flour mixture well and add $\frac{1}{4}$ cup cream. Save 1 cup of mixture for op. Pack rest in greased 9x13 inch pan. Bake at 350°. Pour caramel mixture over baked crust, then sprinkle the cup of crumbs over top. Bake 15 minutes more.

Mocca Bars

by Ellen (Hedman) Burslie

1 White Cake Mix
1 Regular (Not Instant) Vanilla Pudding
2 Eggs
 $\frac{3}{4}$ Cup Water

1 Cup Milk
1 Tsp. Flour

Beat 4 minutes on medium speed. Spread in jellyroll pan and bake at 350° for 20 to 25 minutes.

Frosting:

2½ Cups Powdered Sugar

½ Cup Peanut Butter

1/3 Cup Melted Margarine

Enough Milk to Spread. Sprinkle dry roasted (crushed) peanuts on top.

O'Henry Bars

by Karen (Burslie) Johnson

1 Cup Brown Sugar

½ Cup White Sugar

4 Cups Oatmeal

1 Cup Margarine

Mix- Bake 12 minutes and cool before frosting.

Frosting:

1 Bag Chocolate Chips

½ Cup Peanut Butter

Melt.

Drop Donuts

by Shirley Flermoen

1 Cup Sugar

2 Eggs

1 Tsp. Vanilla

1 Tblsp. Butter, Melted

3 Cups Flour

1 Cup Milk

Salt, nutmeg, cinnamon as desired.

Cream eggs and sugar and add the rest. Drop by teaspoonful in hot lard. They will turn themselves.

Oat Meal Fudge Bars

by Louise Flermoen

Cream:

1 Cup Oleo

2 Cups Brown Sugar

Add and Cream:

2 Eggs

2 Tsp. Vanilla

Add and Blend:

2 ½ Cups Flour

1 Tsp. Soda

1 Tsp. Salt

3 Cups Quick Oats

Spread 2/3 mixture onto cookie sheet

Filling:

12oz. Chocolate Chips

1 Can Eagle Brand

2 T. Butter

2 T. Vanilla

1 Cup Nuts

Put in saucepan and melt over low heat. Spread with chocolate mixture. Dot with remaining oatmeal mix. Bake at 350° for 25 to 30 minutes. Cut into bars.

Almond Bark Cookies

by Hazel (Flermoen) Roed

One 2 ¼ Pkg. of Almond Bark, Melted

2 Cups Chunky Peanut Butter

1 Cup Salted Nuts

4 Cups Rice Krispies

2 Cups Miniature Marshmallows

Mix and drop on cold cookie sheet. Let stand until set.

Krinkle Taps

by Hazel (Flermoen) Roed

¾ Cup Shortening

1 Egg

2 Tsp. Soda

2 Cups Flour

1 Tsp. Cinnamon

1 Cup White Sugar

4 Tblsp. Molasses

½ Tsp. Salt

1 Tsp. Ginger

½ Tsp. Cloves

Cream shortening and sugar, add eggs and beat well. Add molasses then flour to which soda, salt and spices have been added. Make into balls and roll in granulated sugar. Bake.

6 In 1 Oatmeal Cookies

by Hazel (Flermoen) Roed

1 Cup Shortening
1 Cup Brown Sugar
1 Cup White Sugar
2 Eggs
1 Tsp. Vanilla
1 Cup Flour
1 Tsp. Salt
3 Cups Oatmeal
½ Cup Chopped Nuts
1 Pkg. Chocolate Chips
1-Cup Cut-Up Gumdrops (omit black ones)
2 Tsp. Grated Orange Peel
1 Cup Raisins
1 Cup Chopped Dates
1 Tsp. Soda

Cram shortening and sugars thoroughly. Add eggs and vanilla and beat well. Sift together flour, salt and add to creamed mixture, blending well. Add oats and one of the following: Nuts, chips, gumdrops, orange peel, raisins or dates. If desired, divide dough into portions and add something different to each. Form dough into balls and put on ungreased cookie sheet. Bake at 350° about 12 to 15 minutes or until lightly browned. Remove from cookie sheet and place on wire rack to cool.

Caramel Bars

by Mrs. Bruce (Debbie) Roed

Melt together 3 Tblsp. Water and 49 caramels. Add 1-cup cashews and 4 cups of Rice Krispies. Frost with one 6-oz. package of butterscotch chips and one 6 oz. package semi-sweet chocolate chips, melted.

Debbie's Bars

by Debbie (Bruce) Roed

Make a crust of:

½ cup margarine and 1 cup sugar. Add 1 unbeaten egg and 1 ¼ cups flour, 1 ½ cups of quick oatmeal and ½ tsp. soda, ¼ tsp. salt and 1 tsp. vanilla. Press 2/3 of the mixture into a greased 9x13 inch pan.

Filling:

Melt 2 Tblsp. Margarine, 6-oz. chocolate chips and 1 can Borden's milk over warm water. Add 1-tsp. vanilla. Pour filling over crust and sprinkle remaining crumbs and ½ cup of chopped nuts over filling. Bake 25 minutes at 350°.

(Don't bake too long). Be sure to make crust first as filling hardens quickly.

Unbaked Bars by Linda (Roed) Mayland

Combine and boil for 10 minutes:

1 Cup Brown Sugar

1 Cup Coconut

1 Cup Butter

½ Cup Milk

Pinch of Salt

1 Cup Crushed Graham Crackers

Put a layer of whole graham crackers in 9x13-inch pan.

Spread filling on top. Cove with a layer of graham crackers.

Frost with: 2 cups powdered sugar 3 Tblsp. Milk 5 Tblsp.

Butter and vanilla.

Aunt Ida's Sugar Cookies by Hazel (Flermoen) Roed

Sift together 3 cups flour with 2-tsp. baking powder and 1 small tsp. soda (1/4-tsp. nutmeg, but I leave this out) several times. Cut in 1 cup Crisco. Add 1-tsp. lemon flavoring.

Blend well (add a little salt). Beat 2 eggs; add 1-cup sugar, 4 Tblsp. Sweet milk. Mix all together, roll out, cut, and sprinkle with sugar and bake in a quite hot oven.

Cinnamon Crispies by Hazel (Flermoen) Roed

2 Cups Sugar

1 Cup Shortening

½ Tsp. Salt

¾ Tsp. Cinnamon

2 Eggs

½ Tsp. Soda
1 Tsp. Baking Powder
2 Tblsp. Molasses
2 Cups Oatmeal
2 Cups Flour
1 Cup Nuts, Finely Chopped
1 Tsp. Vanilla

Mix. Roll in a ball, flatten with a glass dipped in sugar. Bake at 350°. Yields 50 cookies.

Sugar Cookies by Hazel (Flermoen) Roed

1 Cup White Sugar
1 Cup Butter or Margarine
2 Eggs
1 Cup Powdered Sugar
1 Cup Cooking Oil
4 ½ Cups Flour
1 Tsp. each: Vanilla, Salt, Soda and Cream of Tarter

Mix as usual; form into ball size of walnut; press flat with bottom of glass rubbed with oil and dipped in sugar. Bake at 375° oven until lightly browned around edges. Remove from cookie sheet while hot. Makes at least 9 dozen. Recipe can be halved.

Peanut Butter Chocolate Chip Cookies

By Cherie (Roed) Thompson

1 ½ Stick Margarine
1 Cup Brown Sugar
1 Cup White Sugar
½ Cup Peanut Butter
2 Eggs
2 Tsp. Vanilla
2 ½ Cups Flour
1 Tsp. Soda
½ Tsp. Salt
1 Pkg. Chocolate Chips

Beat margarine, sugars and peanut butter in large bowl with mixer until light and fluffy. Blend in eggs and vanilla. Mix in flour, soda and salt. Stir in chips. Drop on ungreased cookie sheet. Bake at 350° for 10 to 12 minutes.

Oatmeal Fudge Bars

by Louise Flermoen

Cream

1 Cup Oleo

2 Cups Brown Sugar

Add & Cream

2 Eggs

2 Tsp.

Add & Blend

2 ½ Cups Flour

1 Tsp. Soda

1 Tsp. Salt

3 Cups Quick Oats

Spread 2/3 mixture onto cookie sheet

Filling:

12 Oz. Chocolate Chips

1 Can Eagle Brand

2 Tbsp. Butter

2 Tbsp. Vanilla

1 Cup nuts

Put in saucepan and melt over low heat.

Spread with chocolate mixture. Dot with remaining oatmeal mixture. Bake at 350° for 25 to 30 minutes. Cut into bars.

Salad's Fruit and Vegetable

Caramel Apple Salad

by Wanda Flermoen

- 1 (3 ½ Oz.) Pkg. Instant Butterscotch Pudding
- 1 (8Oz.) Frozen Whipped Topping
- 1(8Oz.) Crushed Pineapple With Juice
- 1 Cup Mini Marshmallows
- 3 Cups Chopped Apple with Peel
- 1 Cup Dry Roasted Peanuts

Mix together the dry pudding, whipped topping, pineapple with juice until well blended. Stir in the apples, marshmallows and peanuts until thoroughly combined. Refrigerate until ready to serve.

Roxie's Salad

by Wanda Flermoen

- 1 (3 oz. each) Strawberry Jell-O
- 1 Can Cherry Pie Filling
- 8 Oz. Cream Cheese
- 8 Oz. Can Crushed Pineapple
- 8 Oz. Cool Whip

Dissolve Jell-O in 2 cups boiling water. Add cherry pie filling. Put in 9x13-inch pan, chill until set. Mix cream cheese and crushed pineapple. Fold in cool whip, spread on top of chilled Jell-O.

Dirt Salad

by Marilyn (Simonson) Bransthner

- 1 Pkg. Oreo Cookies (Crushed)
- Blend Together:
 - 8 Oz. Cream Cheese
 - ½ Stick Margarine
 - 1 C. Powdered Sugar
- Beat Until Thick:
 - Pkg. Instant Vanilla Pudding
 - ½ C. Milk

Stir in 12 Oz. Cool whip to pudding mixture the cream mixture

Layer cookies, pudding, cookies, pudding and end with cookies. Looks especially nice if a big clear bowl is used.

Cranberry Pineapple Salad

by Lily Ann Roed

1 Pkg. (6 Oz.) Raspberry Jell-O dissolved in 1 $\frac{3}{4}$ cup water. Stir in 1 can (16 Oz.) jellied cranberry sauce and 1 can (8oz.) crushed pineapple undrained, $\frac{3}{4}$ cup orange juice, 1 T. lemon juice.

Chill until partly set. Stir in $\frac{1}{2}$ cup chopped walnuts. Pour into an 11x7x2-inch glass pan. Chill until firm. Cut in squared. Serve on a lettuce leaf and top with a dollop of mayonnaise mixed with a bit of cream or frost the Jell-O before cutting with a topping of 3 oz. Cream cheese, softened. Add $\frac{1}{2}$ c. mayonnaise or cool whip.

Pretzel Salad

by Mary (Burslie) Schow

1 Cup Crushed Pretzels, Not too Fine
 $\frac{1}{2}$ Cup Melted Margarine
2 $\frac{1}{2}$ T. Sugar
8oz. Cream Cheese
1 Cup Sugar
1 Envelope Dream Whip
2(3oz.) Pkgs. Strawberry Jell-O
2Cups Boiling Water
2(10oz.) Pkgs. Frozen Strawberries

Mix pretzels, margarine and sugar; press into 9x13-inch pan. Bake 10 minutes at 350°. Cool. Soften cream cheese; add sugar. Whip Dream Whip and fold into cheese mixture. Spread over pretzel mix. Dissolve Jell-O in water; add strawberries. Stir until melted. Chill only until slightly thickened and spoon over cheese. Chill.

Orange Jell-O Salad

by Ellen Burslie

1 Pkg. Vanilla Tapioca Pudding
1 Pkg. Plain Vanilla Pudding

Cook in 3 cups water then add 1 orange Jell-O. (Dry). Cool-add 1 small can of drained mandarin oranges. Let cool well and fold in 9oz.of Cool Whip. (Sets real easy).

Four Bean Salad

by BettyLou Myhrum

1 Can Green Beans
1 Can Red Beans
1 Can Wax Beans
1 Can Lima Beans
1 Cup Diced Celery
1 Medium Diced Onion
1 Medium Diced Green Pepper
1 Jar Chopped Red Pimentos
1 ½ Cup Sugar
1 Cup Vinegar (Salad) ½ Cup Salad Oil

Bring to boil the sugar, vinegar and salad oil, cool.
Drain and rinse well the 4 cans of beans, add the celery, onion, green pepper and red pimentos. Pour cooled dressing over bean mixture and let stand in refrigerator overnight.

Party Chicken Salad

by Wanda Flermoen

2 Cups Cooked Chicken Breast (Diced)
2 Tblsp. Lemon Juice
1 Tsp. Salt
1 Cup Celery
1 Cup Seedless Grapes
2 Hard Boiled Eggs
½ Cup Mayonnaise
¼ Cup Slivered Toasted Almonds

Sprinkle chicken with lemon juice and salt. Chill several hours. Add celery, grapes, eggs, mayonnaise and almonds. Mix all together and chill.

Spaghetti Salad

by Wanda Flermoen

1 (12Oz) Pkg. Spaghetti, Broken in Thirds
1 (8Oz.) Bottle Italian Salad Dressing
1 (4Oz.) Can Mushrooms, Drained
1 Medium Cucumber, Chopped
 $\frac{3}{4}$ Cup Chopped Green Pepper
2 To 4 Medium Tomatoes, Diced
 $\frac{1}{4}$ Cup Chopped Onions
 $\frac{1}{2}$ Cup Chopped Celery
Salad Seasonings (Mc Cormicks) To Your Taste
Cook and drain the spaghetti. Toss all. Marinate up to 48 hours.

Broccoli-Cauliflower Salad

By Sharon (Simonson) Odegaard

1 Head Broccoli Cut Into Small Pieces
1 Head Cauliflower Cut Into Small Pieces
Onion Chopped—To Taste
1 Pound Bacon, Fried Crisp
2 Cup Shredded Mozzarella Cheese

Mix all together and add dressing:

1 Cups Hellmann's Mayo
2 Tblsp. Vinegar
 $\frac{1}{4}$ Cup Sugar
 $\frac{1}{4}$ Cup Parmesan Cheese

Refrigerate before serving.

The Loft Salad

by Reggie Truehl

2 Cups Hellman's Mayonnaise
 $\frac{1}{4}$ Cup Sugar
1 to 2 Tblsp. White Vinegar
1# Bacon, Fried Crisp and Crunched up. (May use real bacon bits)
 $\frac{1}{2}$ Cup Parmesan Cheese
Chopped Cauliflower
2 Heads Lettuce

Sour Cream Coleslaw

by Karen (Burslie) Johnson

- 1 Cup Sour Cream
- 1 T. Mayonnaise
- 2. T Sugar
- ½ Tsp. Salt
- ¼ Tsp. Pepper
- 2T. Vinegar
- 3 Cups Finely Shredded Cabbage

Blend sour cream, sugar, salt, pepper, vinegar and mayonnaise. Stir into cabbage.

Salad Dressing for Potato Salad or Macaroni Salad

By Karen (Burslie) Johnson

- 1 Cup Sugar
- 1 Cup Water
- 1 Cup Vinegar
- 1T. Creamy Mustard
- 1 Tsp. Salt
- ¼ Tsp. Pepper

Bring above ingredients to boil. Add 3 beaten eggs and cook 5 minutes till slightly thickened. Add 1 quart Miracle Whip and thin with cream. May be prepared ahead of time and kept in the refrigerator for future use.

Shoe String Potato Salad

by Edella Hedman

Submitted by Sharon Odegaard

- 1 Small Box Macaroni Rings, Cooked and Cooled
- 1 Cup Grated Carrots
- 1 Can Tuna
- 1 Cup Chopped Celery
- ½ Cup Chopped Onion
- 1 Cup Miracle Whip Thinned with Milk

Mix above ingredients together. Just before serving add 1 can shoe string potatoes.

Peanut and Pea Salad

by Louise Flermoen

1# Frozen Peas
1# Peanuts
1 Cup Mayonnaise
1 Cup Sour Cream

Cook peas until nearly done. Take off heat and cover with cold water until cool. Add rest of ingredients and mix well. Chill.

Waldorf Salad

by Ellen Flermoen

Submitted by Hazel Roed

Slice 2 cups bananas, 2 cups apples, cubed. Sprinkle with ½ cup orange juice to keep from darkening. Add 1 cup chopped celery. Toast 1-cup coconut at 350° until slightly browned and

Broken Glass Salad

by Ellen Flermoen

Submitted by Hazel Roed

Set 1 package orange Jell-O, 1 package cherry Jell-O, 1 package lime Jell-O each with 1 cup boiling water and ½ cup cold water. Set each in a shallow pan. Combine 1 package lemon Jell-O with 1-cup boiling water and add ¼ cup sugar and ½ cup pineapple juice. Chill until syrupy. Beat, then add 1-cup cream, whipped (or 8oz. Cool Whip). Cut colored Jell-O's into small squares or diamonds and fold into lemon and cream mixture. Serve from a glass bowl.

Cottage Cheese Salad

by Linda (Roed) Mayland

2 Cups Cottage Cheese
1 Pkg. Dry Jell-O
2 Medium Cans Crushed Pineapple
2 Cans Mandarin Oranges
1 Large Tub Cool Whip
2 Cups Miniature Marshmallows
Mix all together.

Lime Pear Salad by Hazel (Flermoen) Roed

1 Pkg. Lime Jell-O

1 ½ Cups Pear Juice

Cut Up Pears

1 8 Oz. Cream Cheese

¾ Cup Cream, Whipped

Dissolve Jell-O in hot pear juice. Add pears and cheese while hot. Cool. Add cream.

Notes

Desserts Pies and Cakes

Raspberry Cream Pie

by Mrs. O.L.Flermoen

- 1 Baked 9 Inch Pie Shell
- 1 Pkg. (3 ¼ oz.) Vanilla Cream Pudding and Pie Filling
- 2 Cups Milk
- 2 T. Sugar
- 2 T. Cornstarch
- 1 Pkg. (10oz.) Frozen Raspberries, Thawed

Make vanilla cream pie filling as directed on package. Pour into baked pie shell. Combine sugar and cornstarch in small pan. Stir in raspberry juice. Cook until very thick. Stir in raspberries and place on cream filling. Chill until serving time.

Aunt Ida's Prune Pie

by Betty Lou Myhrum

- 20 Prunes
- ¾ Cup Sugar
- 1 Cup Sweet Cream
- 1 Tsp. Cornstarch
- ½ Cup Sweet Milk
- 1 Tsp. Vanilla
- 2 Egg Yolks

Boil prunes, pit and cut up. Roll one crust and add prunes. Mix remaining ingredient and pour over prunes and bake in a slow oven. When done top with meringue made from egg whites.

This was served at BettyLou's bridal shower.

Tomato Pie

by Lepha Roed

- Crescent Refrigerator Rolls
- 4 Red Tomatoes
- 1 Green Pepper
- 1 Medium Onion
- 1 Cup Shredded Mozzarella Cheese
- 1 Cup Mayonnaise

Grease 9" pie plate. Put the crescent rolls into the plate to form a crust. Slice and peel the tomatoes. Layer on top of crust.

Sauté green peppers and onions, spread over tomatoes. Mix cheese and mayonnaise together, spread over top of veggies.

Bake at 350° 40 to 50 minutes.

A great dish with BBQ Chicken or Steak. Best with home grown tomatoes.

Dutch Apple Pie

by Eleanor Shively

9" Unbaked Pie Shell

Arrange 4 Cups Apple Slices in Shell

Mix together:

¼ Cup Sugar

¾ Tsp. Cinnamon

1/8 Tsp. Salt

Sprinkle over apples.

Blend:

¾ Cup Brown Sugar

¾ Cup Flour

Cut in 1/3-Cup Butter until Crumbly.

Spread over apples Bake 45 to 60 minutes at 400°. Cover with foil for the first half of baking time.

Mile High Strawberry Pie

by LilyAnn Roed

1 Pkg. Frozen Strawberries

1 Tsp. Lemon Juice

1 Cup Sugar

½ Tsp. Salt (or less to taste)

3 Egg Whites

Mix all together in a large bowl. Whip 15 minutes or until it forms stiff peaks. Then fold in ½ pint cream (whipping) and 1 tsp. vanilla.

Put this mixture on top of a graham cracker crust. Sprinkle top with a few more crumbs. Freeze at least over night.

Pumpkin Dutch Apple Pie

by Wanda Flermoen

Apple Layer:

2 Medium Green Apples Peeled, Cored and thinly sliced.
(about 2 cups)

¼ Cup Sugar

2 Tsp. All Purpose Flour

1 Tsp. Lemon Juice

¼ Tsp. Cinnamon

1 Unbaked 9" Pie Shell With High Fluted Edge.

Pumpkin Layer:

2 Eggs, Slightly Beaten

1 ½ Cup Solid Pack Pumpkin

1 Can Carnation Evaporated Milk

½ Cup Sugar

1 T. Melted Margarine or Butter

¾ Tsp. Cinnamon

1/8 Tsp. Nutmeg

¼ Tsp. Salt

Apple Layer:

Toss apples with sugar, flour, lemon juice and cinnamon in medium bowl; place in pie shell.

Pumpkin Layer:

Combine eggs, pumpkin, evaporated milk, sugar, butter, cinnamon,

Nutmeg and salt in medium bowl pour over apples. Bake in preheated oven at 375° for 30 minutes. Remove from oven; sprinkle with crumb topping. Return to oven; bake for 20 minutes or until custard is set. Cool on wire rack

Crumb Mixture:

Combine ½ cup flour, 5-T. sugar, 3 T. softened butter and 1/3 cup chopped walnuts in medium bowl with pastry blender until crumbly.

Pie Crust

by Ruth Hedman Blend

With Pastry Cutter:

2 Cups Flour

1 Cup Shortening

½ Tsp. Salt

¼ Tsp. Baking Soda

Make a Paste:

1/3 Cup Water

1/4 Cup Flour

Stir into above ingredients. Recipe makes 3 large flaky crusts.

Rhubarb Pie

by Hazel (Flermoen) Roed

3 Egg Yolks

2 Cups Diced Rhubarb

1/2 Tsp. Salt

1 1/4 Cups Sugar

1/2 Cup Cream

2 Tblsp. Flour

Beat egg yolks and add remaining ingredients. Put in and unbaked pie shell. Bake at 400° for 10 minutes. Then 350° for 40 minutes. Put on meringue made of 3 egg whites and 6 Tblsp> sugar. Bake at 300° until lightly browned.

Pie Crust

by Hazel (Flermoen) Roed

1 1/2 Cups Flour

1/2 Tsp. Salt

1/2 Cup Shortening

Make paste with 1/4 cup of the flour and 3 Tblsp. Water. Cut shortening into the rest of the flour. Add flour paste into flour-shortening mixture and mix thoroughly until dough comes together and can be shaped into a ball. Roll out about 1/8 inch thick.

Cranberry Sauce Cake by Marilyn (Simonson) Branstner

3 Cups Flour

1 1/2 Cup Sugar

1 Cup Mayonnaise

1 16oz. Whole Cranberry Sauce

1/3 Cup Orange Juice

1 Tblsp Grated Orange Peel

1 Tsp. Baking Soda

1 Tsp. Salt
1 Tsp. Orange Extract
1 Cup Chopped Nuts.

Mix all together and fold in walnuts. Bake 35 to 40 minutes in greased 9x13 or bundt pan.

Icing:

1 Cup Powdered Sugar
1 to 2 Tblsp. Orange Juice
Drizzle over warm cake.

E.Z. Bake Cake by BettyLou Myhrum (Flermoen)

2 Cups Sugar
2 Cups Flour
2 Tsp. Soda
1 Cup Walnuts
2 Eggs
1 Tsp. Vanilla
1 Can (20oz.) Crushed Pineapple Juice and all.

Grease and flour cake pan, bake at 350° for 40 to 45 minutes.

Frosting:

1 Stick Margarine
2 ½ Cup Powdered Sugar
1 8oz. Cream Cheese
Mix together and sprinkle walnuts on top.

Easy Cheese Cake by DeDe (Flermoen) Truehl

Beat until smooth:
8 oz. Cream Cheese
2 Tblsp. Lemon Juice
½ Cup Sweetened Condensed Milk

Pour into baked and cooled 9-inch graham cracker crust. Top with can of fruit filling. Chill before serving.

Sunbeam Sponge Jelly Roll by Bertha Flermoen

6 Egg Yolks
1 Cup Sugar
2 Tsp. Baking Powder
1 Tsp. Vanilla
½ Cup Boiling Water
½ Tsp. Salt
1 ½ Cup Cake Flour

Beat egg yolks at high speed until lemon colored, add sugar beat until fluffy then add boiling water. Beat well. Add flour that has been sifted three times with baking powder and add salt. Line jellyroll pan with wax paper. Spread into pan and bake in 350° oven 15 or 20 minutes. Watch it as it browns real quickly. Have ready: towel that has been sifted with powder sugar. Turn jellyroll out; peel off paper, roll in towel (before rolling it up spread with jelly or lemon filling) I use lemon filling.

Microwave Chocolate Frosting by Ruth Hedman

1 Cup Brown Sugar
¼ Cup Milk or Cream
3 Tblsp. Butter
½ Cup Chocolate Chips

Combine sugar, milk and butter. Microwave on high for about 3 minutes. Stir often. Stir in chocolate chips and beat. Cool to spreading consistency. Will frost about 2 ½ dozen cupcakes.

Texas Sheet Cake by MaryLou (Flermoen) Dinkins

2 Sticks (1 Cup) Margarine
1 Cup Water
4 Tblsp. Cocoa
2 Cups All-Purpose Flour
2 Cups Sugar
½ Tsp. Salt
2 Eggs
½ Cup Sour Cream
1 Tsp. Baking Soda

In saucepan bring margarine, water and cocoa to boil. (I do

this in the micro wave) remove from heat, cool. Beat flour, sugar, salt, eggs, sour cream and baking soda. Pour batter into 11x15-inch sheet pan. (I use Pam on the pan). Bake at 375° for 20 to 25 minutes. Leave in pan and frost while still warm.

Sheet Cake Frosting:

- 1 Stick (1/2 Cup) Margarine
- 3 Tblsp. Cocoa
- 6 Tblsp. Sour Cream
- 1 1# Box Confectioners Sugar
- 1 Tsp. Vanilla
- 1 Cup Chopped Walnuts

In saucepan heat cocoa, margarine and sour cream. Bring to a boil. Remove from heat. Beat in sugar and vanilla. Stir in nuts. Spread on warm cake.

Coffee Cake

by Rosann (Craig) Burslie

- 1 Cup Brown Sugar
 - 1 Cup Sugar
 - 4 Cups Flour
 - 1 Cup Shortening
- Mix together. Save 1 cup of mixture for topping.
Add:
1 Cup Sour Milk (Regular Milk and 1 T. Vinegar)
2 Eggs
1 T. Baking Soda

Mix and bake at 350° for 25 to 30 minutes.

Aunt Ida's Applesauce Cake

by Ellen Burslie

- ½ Cup Crisco
 - 2Cups Sugar
 - 1 Egg
- Cream together, add:
1 ½ Cups Unsweetened Applesauce.
- Dry Ingredients:
2½ Cups Flour
½ Tsp. Salt

½ Tsp. Each Cloves, Cinnamon and All Spice

Mix with above. Add 1-Cup raisins, and then add 2 tsp. Soda in ½ cup boiling water last. Fold in ½ cup walnuts

Aunt Ida's Quick Caramel Icing

by Ellen Burslie

4T. Butter

6 T. Cream

¾ Cup Brown Sugar

Melt butter in kettle. Add brown sugar and melt again. Add cream; allow it to boil vigorously 1 minute. Remove from heat and start adding powdered sugar (1 ¾ cup) at once. Beat well. When slightly cooled add ½ tsp. Vanilla. If needed add more powdered sugar until right consistency to spread.

Sweet Potato Cake

by MaryLou (Flermoen) Dinkins

1 ¼ Cup Oil

2 Cup Sugar

4 Eggs

2 Cups Flour

1 Tsp. Salt

1 ½ Tsp. Soda

1 ¼ Tsp. Cinnamon

1 Tsp. Nutmeg

2 Tsp. Vanilla

1# 13 Oz. Can of Sweet potatoes or Yams Mashed

½ Cup Nuts

Mix flour and spices, combine oil, sugar, beat, add eggs one at a time, beat after each, add vanilla. Add alternately flour mixture and mashed sweet potatoes. Beat until smooth. Add nuts. Bake in greased bundt pan. Bake at 350° for 1 hour 15 minutes. Frost with cream cheese frosting when cool.

Cream Cheese Frosting

by MaryLou(Flermoen)Dinkins

½ Stick Margarine

1 Pkg. (8 oz.) Cream Cheese

1 Box Confectioners Sugar

1 Tsp. Vanilla

½ Cup Nuts

Mix well. Spread on cooled cake.

Mothers Dessert Cake by Louise Flermoen

1 Can Peach Pie Filling (or any kind)

1 Can Crushed Pineapple, Not Drained

1 Pkg. White Cake Mix

2 Sticks Oleo (melted)

1 Cup Coconut

1 Cup Nut Meats

Arrange in 9x13 pan in order given. Bake at 325° for 1 hour.

Top with dream whip.

Easy Picnic Cake by Louise Flermoen

1 Pkg. of Chocolate Pudding 3.4 oz. Size Cooked or Instant

Prepared as Directed

1 Box Chocolate Cake Mix (Dry)

Pour cake mix into prepared pudding; pour in greased 9x13 inch cake pan. Cover cake with 1 cup chocolate chips and 1-cup nuts. Bake in 350° oven for 20 to 25 minutes.

Raw Apple Cake Sandi (Roed) Norgaard

3 Eggs

2 Cups Sugar

1 ½ Cup Oil

3 Cups Flour

1 Tsp. Salt

1 Tsp. Soda

1 Tsp. Cinnamon

1 Tsp. Vanilla

3 Cups Diced Apples

1 Cup Raisins

1 Cup Nuts

Beat eggs, add sugar and oil. Mix well. Add dry ingredients and beat. Add apples, nuts and raisins. Place mixture in a

9x13 inch pan. Bake at 350° for one hour.

Pineapple Yummy Cake by Hazel Roed

1 Pkg. Plain Yellow Cake Mix
4 Eggs
¾ Cup Vegetable Oil
1 Can Mandarin Oranges, Undrained

Blend. Beat on high speed for 5 minutes. Pour into greased and bottom floured 9x13 inch cake pan. Bake at 350° for 35 to 40 minutes or until cake tests done. Cool.

1 Can (20oz.) Crushed Pineapple, Undrained
1 Pkg. (3 ½ oz.) Instant Vanilla Pudding
1 Tub (8oz.) Whipped Topping

Mix pineapple and pudding until blended. Refrigerate to set. Fold pineapple-pudding mixture and whipped topping together. Spread over cooled cake; refrigerate until served.

Banana Cake With Crumb-Nut Topping

By Hazel Roed

½ Cup Butter
2 Eggs (slightly beaten)
1 Tsp. Baking Soda
½ Tsp. Nutmeg
1 Cup Mashed, Ripe Bananas
1 1/3 Cups Sugar
2 Cups Sifted Flour
½ Tsp. Salt
1/3 Cup Buttermilk
1 Tsp. Vanilla

Cream butter and sugar together. Add eggs and beat thoroughly. Sift together flour, soda, salt and nutmeg, then stir into creamed mixture. Stir in buttermilk, mashed bananas and vanilla. Spread in greased 11x7 inch pan.

Sprinkle with topping made by combining 1/3 cup crushed cornflakes, ¼ cup sugar. 1 Tblsp. soft butter and ¼ cup chopped walnuts. Bake at 350° about 45 minutes.

Crème de Menthe Cake by Hazel (Flermoen) Roed

Mix 1 package Sour Cream White Cake mix with Pudding in it according to directions on package except substitute 1/3 cup crème de menthe syrup for 1/3 cup of the water. Bake. Frost with Hershey's Hot Fudge Topping (Yellow can). Cover with Cool Whip mixed with 1/3-cup Crème de Menthe syrup.

Butterscotch Dessert by Ellen Burslie

CRUST:

1 Cup Flour
½ Cup Butter
½ Cup Chopped Nuts.

Mix like piecrust. Press into 9x13 pan. Bake 15 minutes at 350°. Cool

Cream together:

8 Oz. Cream Cheese and 1 Cup Powdered Sugar. Fold in 1-Cup Cool Whip and spread over crust.

PUDDING:

Cook together 3 cups milk 1 small vanilla pudding and 1 butterscotch pudding. Cool well and spread over first layer. Spread with remaining cool whip (use 1 large cool whip for entire recipe) Refrigerate, keeps well for a few days. Yum! Yum!

Pistachio Dessert by Susan Haugen

Crust: Mix together ½ cup soft margarine. (Do not melt)
½ to 1 cup flour
¼ cup crushed walnuts

Flatten into 9x13-inch pan; bake at 350° for 10 minutes, cool crust.

Fillings: Mix together 8 oz. Cream cheese, 1 cup cool whip, and 1 cup powdered sugar. Spread over crust,

Then: Mix 2 small instant pistachio pudding mixes according to package, pour over cream cheese layer and let set. Then spread rest of cool whip from container over pudding layer and chill. Can use with lemon, chocolate or pistachio pudding.

Hydrox Dessert

by Susan Haugen

CRUST: 30 hydrox cookies crushed use half for the bottom of 9x13-cake pan.

2 pkgs. Knox gelatin dissolve in ½ cup cold water, stir, add ½ cup hot water to dissolve 2 tsp. Vanilla set aside. Beat 6 egg whites stiff add ¾ cup sugar to whites. Fold in 1 pint whipped cream, then add dissolved Knox gelatin to egg whites and whipped cream. Put remaining crushed cookies on top and refrigerate over night.

Apple Crisp

by Betty Lou Myhrum

3 Cups Apples

1-Cup sugar mixed with 1 Tblsp. Flour, pinch of salt and ½ tsp. Cinnamon, place apples in baking dish and add above.

¾ Cup Oatmeal

¾ Cup Flour

¾ Cup Brown Sugar

¼ Tsp. Soda

¼ Tsp. Baking Powde

½ Cup Butter

Mix until crumbly, sprinkle over apples. Bake in oven 1 hour, serve with whipped cream.

Oh So Easy Dessert

by DeDe (Flermoen) Truehl

Graham Cracker Crumbs to cover bottom of 9x13-inch pan

½ Gallon Low Fat Kemp's Ice Cream

1 Frozen Can Lemonade

Cover bottom of a 9x13 inch pan with crumbled graham crackers. Stir together ½ gallon low fat Kemp's ice cream and 1 frozen can lemonade. Put on top of graham cracker crumbs. Refreeze. Serve frozen.

"Pudim"

by Josephine (Mrs. Kent) Truehl.

1 Cup Sugar

1 (14 Oz.) Can Condensed Milk
1 (14 Oz.) Can Whole Milk. Use Same Can to Measure Milk.
3 Eggs
Dash of Vanilla

Melt sugar in bundt pan on stovetop and cook on low heat until "amber" color. Remove from heat. Blend condensed milk, milk, eggs and vanilla for 2 minutes. Pour over melted sugar in pan and cook over boiling water in another saucepan for about one hour on medium heat. Turn out onto serving dish. When cooled serve with cream.

NOTE: This creamy rich dessert is very popular in Brazil.

Pumpkin Dessert by DeDe (Flermoen) Truehl

3 Eggs
1 Large Can Pumpkin (29oz.)
1 Cup Sugar
1 Cup milk
½ Tsp. Salt
½ Tsp. Ginger
1 Tsp. Cinnamon
1 Yellow Cake Mix
¾ Cup Melted Margarine
½ Cup Chopped Nuts

Grease a 9x13 inch pan. Mix all ingredients up to cake mix. Spread that mixture in pan. Cover with dry cake mix. Drizzle melted margarine over that; sprinkle with nuts. Bake 1 hour at 350°.

Chocolate Mousse by Paulette Myhrum

4 Squares (1oz.each) Semi-Sweet Chocolate, Cut in Pieces
3 Eggs Separated
1 Tsp. Vanilla
¾ Tsp. Cream of Tartar
½ Cup Sugar
1 Cup Chilled Whipping Cream

Heat chocolate in heavy 2-quart saucepan over low heat,

stirring occasionally, until melted. Remove from heat. Beat egg yolks slightly. Stir egg yolks and vanilla into chocolate. Beat egg whites and cream of tartar in 2 quart bowl until foamy. Beat in sugar, 1 Tblsp at a time. Continue beating until stiff and glossy. Stir about ¼ of the meringue into chocolate mixture. Fold in remaining meringue. Beat whipping cream in chilled 1 ½ quart bowl until stiff. Fold into chocolate meringue. Spoon into dessert dishes. Refrigerate at least 2 hours but not longer than 48 hours. Top each serving with sweetened whipped cream. Add grated chocolate if desired. Refrigerate any remaining dessert immediately.

Pumpkin Pie Dessert Squares by Wanda Flermoen

Crust:

- 1 Package Yellow Cake Mix (Save 1 Cup For Topping)
- ½ Cup Melted Butter or Margarine
- 1 Egg

Filling:

- 3 Cup or 1 Can Pumpkin Pie Mix(Includes Spices)
- 2 Eggs
- 2/3 Cups Milk

Topping:

- 1 Cup Reserved Cake Mix
- ¼ Cup Sugar
- 1 Tsp. Cinnamon
- ¼ Cup Margarine or Butter

Grease bottom of 9x13-inch pan. After reserving 1-cup cake mix for topping, combine remaining mix with melted butter and egg. Press into bottom of cake pan. Prepare filling and pour over crust. Sprinkle topping over this. Bake at 350° for about 45 to 50 minutes. Serve with whipped cream.

Mint Square Dessert by Hazel (Flermoen) Roed

Crush 16 graham crackers. Put ½ of them in bottom of 9x13-inch pan. Whip 1-pint cream; sweeten to taste and stir in ½ cup maraschino cherries, cut up. Add ¼ # white mints, ½ cup chopped nuts and 16 large marshmallows, cut up. Pour over

crushed crackers and add the remaining crackers over the top. Refrigerate for at least 6 hours. Flavor improves if kept 2 or 3 days. It is more colorful with colored mints and colored marshmallows.

Lemon Cake Pudding

by Hazel Roed

¼ Cup Sifted Flour
¼ Tsp. Salt
¼ Cup Lemon Juice
1 Cup Milk
1 Cup Sugar
1 ½ Tsp. Grated Lemon Rind
2 Eggs

Into the sifted dry ingredients stir lemon rind, juice, well beaten egg yolks and milk. Fold in stiffly beaten egg whites. Pour into 8" casserole, set in a pan of hot water. Bake at 350° for 40 minutes. Serve warm or cold, plain or with whipped topping.

Curried Baked Fruit by Sandi (Roed) Norgaard

2 Cans Peach Halves
1 Can Pineapple Chunks
1 Can Pear Halves
1 Can Apricots
1 Jar Red Cherries
1/3 Cup Butter
¾ Cup Brown Sugar
1 1/2 to 3 Tsp. Curry Powder

Drain fruit and arrange in 9x13 pan. Melt butter and add sugar and curry powder. Spoon over fruit in pan. Bake uncovered one hour at 350°. Can be prepared ahead and refrigerated until ready to bake.

Hot Fudge Pudding

by Louise Flermoen

Sift together:

1 Cup Flour
2 Tsp. Baking Powder
¼ Tsp. Salt
¾ Cup Sugar
2 Tblsp. Cocoa

Stir in:

½ Cup Milk
2 Tblsp. Shortening, Melted

Blend in:

1 Cup Nuts

Spread in 9 inch square pan

Sprinkle with a mixture of 1-Cup Brown Sugar

4 Tblsp. Cocoa

Pour over entire batter 1 ¾ Cup Hot Water. Bake at 350° for 45 minutes. Cake rises to top. Sauce settles to bottom. Serve warm with or without whipped topping.

Tartie Blitz by Janice (Flermoen) Ferrigan

Mix and put in grease and floured 2 layer cake pans.

½ Cup Butter

½ Cup Sugar

4 Egg Yolks

1 Tsp. Vanilla

3 Tblsp. Milk

1 Cup Flour

4 Egg Whites

1 Cup Sugar

¼ Cup Nuts

Put on top of cake and bake at 350°.

Topping: Whipped cream with fruit such as pineapple, strawberries or bananas. My favorite is strawberries.

Rhubarb Dessert

by Ellen Flermoen

Submitted by Hazel Roed

Cut up rhubarb (about 2 to 3 cups) and put in pan. Sprinkle sugar (about 1 cup) on top. Sprinkle ½ package of vanilla pudding mix on top. Prepare yellow cake mix and put on top and bake.

Breads and Heritage

Bread Machine Brown Bread

by Ruth Hedman

2 Tsp. Yeast
2 ¼ Cup White Bread Flour (Gold Medal Better for Bread)
½ Cup Whole Wheat Flour
¼ Cup Rye Flour
1 tsp. Salt
2 T. Sugar
2 T. Oil
2 T. Dark Molasses
1 Cup plus 2 T. Tepid Water

When it has mixed for about 3 minutes, check to see that it has cleaned bottom of pan and formed a ball. If not add a little flour until it does.

I make a mix of all dry ingredients except yeast in a large Tupperware bowl. Then I measure out 3 cups plus 3 T. for each loaf. Sure saves time.

Overnight Buns

by Bertha Flermoen

1 Cup Sugar
1 Tsp. Salt
2 Eggs, Well Beaten
10 to 12 Cups Flour
3 Cups Warm Water
¼ Cup Melted Butter (Cooled)
1 Pkg. Dry Yeast

Method:

Prepare dough in late afternoon. Place sugar, water, salt, and dry yeast in large mixing bowl. Stir until dissolved. Add butter and eggs. Stir in flour and knead well. Knead dough down 5 times at 1-hour intervals. Then make small buns and place on greased tin. Cover and let rise overnight. Bake the following morning at 350° until golden brown.

Two Hour Buns

by Bertha Flermoen

½ cup sugar, ½ cup margarine; add 1 ½ cup boiling water. Beat well. Add 2 beaten eggs. Add 1-cup warm water to which 2 pkg. yeast has been dissolved. Mix in 1 tsp. salt, 7 to 8 cups flour. Mix well and knead 10 minutes. Let rise, form into buns or rolls. Let rise and bake at 350° for 15 minutes.

Belinda's Graham Buns by Wanda Flermoen

¾ Cup Shortening
¾ Cup Sugar
1 Tsp. Salt
2 Eggs, Beaten
2 Cups Boiling Water
2 Cups Graham Flour
1 T. Molasses
2 Cakes Yeast Dissolved in 1-Cup Warm Water

Mix shortening, water, sugar, salt and graham flour until shortening is melted. Let stand until lukewarm. Add eggs and 6 cups white flour. Knead well. Let rise until double and knead down again. Let rise and then make into 48 buns. Let rise again. Bake for 25 minutes at 350°.

Bubble Bread by Marilyn (Simonson) Branstner

1 Loaf Frozen Bread Dough—Thawed
Mix Together:
¼ Cup Melted Margarine
1 Beaten Egg
1 Tsp. Parsley Flakes
¼ Tsp. Salt
1 Tsp. Dill Weed
½ Tsp. Garlic Powder

Snip bread dough into pieces. Dip into mixture and put in greased loaf pan. Pour leftover mixture into pan. Let rise. Bake at 350° for 30 minutes.

Connie's Caramel Rolls by Sharon (Simonson)
Odegaard

1/3 Cup Margarine
2 Tblsp. White Syrup
1 Cup Brown Sugar
2 Tblsp. Milk

Mix together and boil 2 to 3 minutes. Pour in 9x13-inch pan. Put 12 to 16 frozen cinnamon rolls on top of caramel mixture. Let rise overnight and bake in morning. Bake at 350° for 20 to 25 minutes. Invert in serving tray.

Frozen Bread Caramel Rolls by Brandy Pihlgren

2 Loaves Frozen Bread Dough (Thawed)
½ Cup Melted Margarine or Butter
1 Large Pkg. Vanilla Pudding (Not Instant)
½ Tsp. Cinnamon
1 Cup Brown Sugar
2 T. Milk

In greased pan, place one thawed loaf of bread (not risen), tear loaf into bite-sized pieces and scatter in pan. Combine melted butter, brown sugar, pudding, milk and cinnamon. Stir until smooth. Pour mixture over torn bread pieces. Tear 2nd loaf into pieces and use to fill in holes and corners. Let rise until double in bulk. (I usually make these around bedtime and let them rise overnight.) In morning, bake at 350° for 25 to 30 minutes. Let cool 15 minutes and then turn out onto waxed paper. Delicious!

Pumpkin Bread

by Shirley Flermoen

1 Cup Vegetable Oil
4 Eggs
2 Cups Pumpkin
2/3 Cup Water
2 ½ Cups Sugar
1 Tsp. Cinnamon
1 Tsp. Nutmeg
½ Tsp. Salt
3 ½ Cups Flour
2 Tsp. Soda

Makes 4 loaves: 2 Large and 2 small. Bake at 350° for 1 hour.

Poppy Seed Lemon Bread by Tracey (Flermoen) Bowman

1 Pkg. Lemon Cake Mix
1 Pkg. Lemon Instant Pudding
4 Eggs
1 Cup Water
½ Cup Oil
2 Tsp. Poppy Seed

Beat ingredients together until well blended. Bake in 2 loaf pans at 350° for 1 hour or till done.

Date-Nut Bread by Hazel (Flermoen) Roed

Boil 1 ½ cups water; add 1 cup chopped dates and 1-tsp. soda. Cool

1 Cup Sugar
1 Tblsp. Melted Butter
1 Egg
2 ¾ Cups Flour
½ Tsp. Salt
1 Tsp. Vanilla
1 Cups Nuts, Coarsely Chopped

Cream butter and sugar. Add egg. Add date mixture, flour, salt, vanilla and broken nut meats. Bake at 350° until a toothpick comes out clear.

Pumpkin Bread

by Ellen Flermoen
Submitted by Hazel Roed

1 ½ Cups of Sugar
1 Cup Pumpkin
1 ¾ Cups Flour
½ Tsp. Baking Powder
1 Tsp. Soda
½ Cup Oil
½ Cup Water
2 Eggs

½ Tsp. Salt
½ Tsp. Each Cinnamon and Nutmeg
Mix and bake at 350° until it tests done.

Pumpkin Ribbon Bread

By Cherie (Roed) Thompson

Filling:

6 Oz. Cream Cheese, Softened
1/3 Cup Sugar
1 Tblsp. All-Purpose Flour
1 Egg
1 Tsp. Grated Orange Peel

Bread:

1 Cup Cooked Pumpkin
1 Cup Chopped Pecans
½ Cup Vegetable Oil
2 Eggs
1 ½ Cups Sugar
½ Tsp. Salt
½ Tsp. Cloves
½ Tsp. Cinnamon
1 2/3 Cups Flour
1 Tsp. Baking Soda

To prepare filling:

Beat cream cheese, sugar and flour together in a small bowl. Add egg, mix to blend. Stir in orange peel. Set aside. Make bread by combining pumpkin, oil and eggs in a large bowl. Add sugar, salt, cloves, cinnamon, flour, soda and pecans, mix to blend. Pour ¼ of batter into 2 greased and floured 7 ½ x3 ½ x3 inch loaf pans. Carefully spread cream cheese mixture over batter. Cover filling with remaining batter. Bake at 325° for 1-½ hours or until bread tests done with a toothpick. Cool 10 minutes before removing from pans. Store in refrigerator.

Frozen Bread Caramel Rolls by Debbie (Bruce) Roed

2 Loaves of Frozen Bread Dough
1 Cup Brown
½ Cup Margarine

2 Tblsp. Milk
1 Large Pkg. Vanilla Pudding (Not Instant)
Cinnamon to Taste

Thaw bread but do not permit to rise. Break 1 loaf in small pieces in bottom of 9x13-inch pan. Melt margarine. Add brown sugar, pudding, cinnamon and milk. Mix all together and pour over broken bread. Break second loaf on top. Let rise for 2 ½ to 3 hours. Bake 30 minutes.

Caramel Rolls by Debbie(Mrs. Bruce) Roed

18 Frozen Dinner Rolls
1 Pkg. Butterscotch Pudding (Not Instant)
1 Cup Brown Sugar
1 Stick Margarine or Butter

Put rolls in well-greased Bundt pan. Sprinkle pudding on top. Boil sugar and margarine or butter together. Pour over rolls. Cover. Leave 12 hours or overnight. Bake at 375° for 30 minutes. Let stand 25 minutes before removing from pan.

Cranberry Nut Bread by Cherie (Roed) Thompson

2 Cups Flour
½ Cup Walnuts
1 Cup Sugar
1 ½ Tsp. Baking Powder
1 Tsp. Salt
½ Tsp. Soda
¼ Cup Butter or Margarine
1 Egg
¾ Cup Orange Juice
1 Tblsp. Grated Orange Peel
1 ½ Cup Fresh or Frozen Cranberries

In large bowl mix flour, sugar, baking powder, salt and soda. Cut in butter until mixture looks like coarse crumbs. Beat egg, orange juice and peel; stir into dry ingredients just until blended. Add cranberries and walnuts. Spoon into a greased

and floured 8x4 inch loaf pan. Bake at 350° for 65 to 70 minutes until a wooden toothpick comes out clean. Cool in pan 10 minutes before removing to a wire rack to cool completely.

Poppy Seed Mini-Muffins by Cherie (Roed) Thompson

2 Cups Flour
¾ Cups Sugar
1 Tsp. Baking Soda
½ Tsp. Salt
1 Cup Sour Cream
½ Cup Vegetable Oil
2 Eggs
2 Tblsp. Poppy Seed
2 Tblsp. Milk
½ Tsp. Vanilla
½ Tsp. Lemon Extract

In large bowl combine flour, sugar, baking powder, soda and salt. Set aside. Combine remaining ingredients, mix well. Stir into dry ingredients just until moistened. Fill greased mini-muffin cups 2/3 full. Bake at 400° for 12 to 15 minutes or until muffins test done. Cool in pan 10 minutes before removing to wire racks.

Heritage

Krum Kage by Ruth Hedman

3 Well Beaten Eggs
½ Cup Sugar
½ Cup Melted Butter (Cool)
2/3 Cup Flour
1 Tsp. Vanilla
½ Tsp. Salt

Drop a rounded tsp. on iron and bake.

Sandbakkles by Bertha Flermoen

1 Small Egg
½ Cup Butter
1 Cup Sugar
½ Cup Lard or Crisco
Vanilla
Flour

Press into tins and bake until light brown at 350°.

Grandma Hedman's Flat Bread

by Marilyn Branstner
(Simonson)

4 Cups Flour
2 Cups Graham Flour
¾ Cup Sugar
1 Tsp. Soda
2 Tsp. Baking Powder
1 Tsp. Salt
Mix all in bowl.

2 Cups Milk
½ Cup Shortening
Heat and let cool.

Mix above into flour mixture. Roll with peg rolling pin. Put on cookie sheet and bake at 350° oven.

Flat Bread

by Bertha Flermoen

2 ½ Cups White Flour
½ Cup Sugar or Less
1 Tsp. Soda
1 ½ Cup Buttermilk
1 ½ Cups Graham Flour
¾ Cup Shortening
1 Tsp. Salt

Mix sugar and shortening. Add buttermilk, flour, soda and salt. Mix well. Can bake on cookie sheet or hot griddle.

Lefsa

by Bertha Flermoen

8 Cups Mashed Potatoes
¼ Cup Sugar
2/3 Cup Cooking Oil
½ Cup Carnation Milk or you can use Whipping Cream
2 T. Salt
2 Cups Flour—You need more when you roll and bake them.

Swedish Heirloom Cookies by LilyAnn Roed

1-Cup Butter (Must use Butter)
1 T. Vanilla
1 Cup Powdered Sugar
½ Tsp. Salt
1 ¼ Cup Ground Almonds or Pecans
2 Cups Sifted Flour

Cream butter, vanilla, sugar and salt. Add nuts blend in flour. Shape dough into crescents or balls using 1 tsp. rounded for each.

Bake on ungreased pans about 15 to 18 minutes at 325°.

Cookies do not brown.

Roll partly cooled cookies in powdered sugar. Optional you may add 2 tsp. cinnamon to powdered sugar.

“Knakebrod”

by Ellen Flermoen
submitted by Hazel Roed

1 ½ Cup Milk
½ Cup Shortening
1 Tsp. Baking Powder
1 Pkg. Yeast
½ Cup Sugar
3 Eggs
¼ Tsp. Salt
Flour (5 to 6 Cups)

Dissolve yeast in warm milk. Add sugar, shortening, and beaten eggs, salt, baking powder and enough flour to make a very soft dough. Divide into portions the size of a large bun. Roll thin and bake on cookie sheet until light brown.

Flat Bread

by Ellen Flermoen
Submitted by Hazel Roed

2 Cups Whole Wheat Flour
2 Tsp. Baking Powder
1 Tsp. Salt
¾ Cup Lard or Other Shortening
4 Cups White Flour
1 Tsp. Soda
2 Cups Milk, Heated

Scandinavian Yifta
(Wedding Salad)

by Hazel (Flermoen) Roed

1# Cranberries
1 Cup Water
1 Cup Sugar
1 ½ Cups Salty Soda Cracker Crumbs
1 ½ to 2 Cups Whipping cream, Whipped and Lightly
Sweetened

Cook cranberries with sugar and water until they burst. Cool.
In a glass bowl, layer the cranberries, soda crackers crumbs
and whipped topping. Repeat layers, ending with whipped
cream. Refrigerate several hours or overnight.

Krum Kake

by Hazel (Flermoen) Roed

3 Eggs, Beaten
½ Cup Flour
Scant ½ Cup Melted Butter
1 Tsp. Vanilla
½ Cup White Sugar
Add sugar to well beaten eggs. Mix in butter, flour and
vanilla. Put 1 tsp. on iron and cook until barely brown.

Danish Pastry Apple Squares

by Hazel Roed

2 ½ Cups Flour

1 Tsp. Salt
1 Cup Margarine
1 Egg White and Enough Skim Milk to Yield 2/3 Cups
1 Cup Corn Flakes
¾ to 1 Cup Sugar
8 Cups Pared and Sliced Tart Apples
1 Tsp. Cinnamon
1 Egg White
Frosting

Combine flour and salt; cut in margarine. Add egg white to milk and mix well. Stir into flour mixture. On floured surface, roll half the dough to 17x12 rectangle. Fit dough in bottom and sides of 15½ x 10½-jellyroll pan. Sprinkle with corn flakes, top with apples. Combine sugar and cinnamon; sprinkle over apples. Roll remaining dough to 15½ x 10½ inch rectangle. Place over apples. Seal edges. Cut slits in top. Beat remaining egg white until frothy and brush over top crust. Bake at 375° for 50 minutes. Frost while warm with powdered sugar frosting.

Microwave Rommegrot by Hazel Roed

½ Cup Butter
½ Cup Flour
1 Tblsp. Sugar
1 Cup Half- &-Half or Milk
Stir together in a glass bowl. Cook in microwave 3 minutes. Take out and stir. Put back in for a little while until nice and thick. Put cinnamon and sugar on it. Serve warm.

Fruit Soup by Wanda Flermoen

3 Cups Mixed Dried Fruits
1 Lemon, Sliced
¼ Tsp. Salt
1 or 2 Sticks of Cinnamon
4 Cups Water
1 ½ Cups Grape Juice
4 Tblsp. Tapioca
¾ Cup Sugar

½ Tsp. Cloves

Soak fruit several hours. Cook fruit until soft. Add grape juice, sliced lemon, cloves tapioca, salt and cinnamon. Cook until tapioca is clear. Sweeten with $\frac{3}{4}$ cup sugar. Serve with whipped cream or cool whip if desired.

Notes

Miscellaneous

BBQ Sauce for Ribs

by Susan Haugen

½ Cup Diced Onion
½ Cup Brown Sugar
1 ½ Cups White Vinegar
7 Oz. Water
14 Oz. Ketchup

Simmer all ingredients in saucepan. Pour over spare ribs 15 minutes before serving.

DB's Super BBQ Sauce by Marilyn (Simonson) Branstner

1 ½ Cups Ketchup
½ Cup Brown Sugar
½ Cup Maple Syrup
2 Tblsp. Vinegar
1 Tsp. Lemon Juice
1 Tblsp. Cooking Oil
¼ Tsp. Liquid Smoke
Mix all together.

Hot Fudge Topping, Microwave

by Ellen Burselie
and Ruth Hedman

½ Cup Sugar
3 Tblsp. Cocoa
2 Tsp. Corn Starch
¼ Tsp. Salt

Mix well, add ½ cup water and microwave for 2-½ min. Stir. Add 2-tsp. butter and 1-tsp. vanilla and stir well.

Seasoned Salt

by Marilyn (Simonson) Branstner

2 ½ # Table Salt
4 Oz. Onion Powder
½ Cup Accent
1/8 Tsp. Paprika

1 Tblsp. Sugar
4 Oz. Celery Salt
2 Oz. Garlic Powder
¼ Cup Chili Powder
1 Tsp. Black Pepper

Combine and mix well. Makes 2 quarts. This is an excellent substitute for Lawrys[®] Salt.

Pancake Syrup by Marilyn (Simonson) Branstner

1 Cup White Sugar
1 Cup Brown Sugar
1 Cup Light Corn Syrup
1 ¼ Cup Water

Mix together and boil for a few minutes. Add 1-tsp. maple flavoring. Store in tightly sealed jar in refrigerator.

All Purpose Cleaner by Marilyn (Simonson) Branstner

1 Pt. Rubbing Alcohol
2 Tblsp. Prell[®] Shampoo

Put in a gallon jug and fill to the top with water. Shake, then fill into a spray bottle. This is a great window cleaner; it also works well on appliances.

Refrigerator Pickles by Mrs. Bruce (Deb) Roed

7 ½ Cups Sliced Cucumbers
½ Cup Diced Celery
½ Cup Onions
1 or 2 Green Peppers (Optional)

Cover above with water. Put 1 Tblsp. salt in water and let soak 1 hour. Pour off juice and add 2 cups sugar and 1 cup vinegar to cucumbers. Put in jar and keep in the refrigerator.

Microwave Caramel Corn by Louise Flermoen

Spray inside of heavy grocery bag with Pam. Pop $\frac{3}{4}$ cup popcorn the usual way and put into bag.

Syrup:

Microwave on high 2 $\frac{1}{2}$ minutes

1 Stick Oleo

1 Cup Brown Sugar

$\frac{1}{4}$ Cup Light Karo Syrup

Should boil in about 2 $\frac{1}{2}$ minutes. Stir in $\frac{1}{2}$ tsp. soda and mix. Pour over popcorn. Shake well. Fold top of bag over and microwave on high for 1- $\frac{1}{2}$ minutes. Shake and microwave 1 $\frac{1}{2}$ minutes more. Shake repeat $\frac{1}{2}$ minute more.

French Dressing by Hazel (Flermoen) Roed

$\frac{1}{4}$ Cup Vegetable Oil

$\frac{1}{4}$ Cup Catsup

Pinch of Salt

$\frac{1}{4}$ Cup Sugar

$\frac{1}{8}$ Cup Vinegar

1 Tblsp. Grated Onion

Garlic Salt (Optional)

Combine and blend in blender.

Play Dough by Hazel (Flermoen) Roed

Here is a recipe that every parent of pre-schoolers should have. Mix 2 cups flour and 2 cups salt (canning salt works fine) in a larger bowl. Add about 1-cup water until all the mixture is moistened. Then divide into 3 parts and color with food coloring. Knead until smooth and you have almost a quart of play dough. Store in tightly covered jars between workouts.

Microwave Carmel Corn by Hazel (Flermoen) Roed

1 Cup Brown Sugar

$\frac{1}{4}$ Cup White Karo Syrup

1 Stick Margarine

½ Tsp. Salt

Mix in large measuring cup and boil 4 minutes in microwave. Remove from heat. Add 1-tsp. vanilla and ½ tsp. soda. Pour over 12 to 14 cups popped corn in a grocery bag (brown paper). Mix with a long wooden spoon (it burns). Close bag and put in microwave 1 minute. Take out. Shake. Put in 1 minute. Shake. Put in 1 minute. Take out. Shake. Open bag. Stir and cool on a large cookie sheet. Add peanuts if desired.

Canned Fish

by Ellen Flermoen

Submitted by Hazel Roed

This is enough for 9 pints.

Mix in a pint jar and shake:

¾ Cup Vinegar

¾ Cup Catsup

4 ½ Tblsp. Oil (such as corn oil)

4 ½ Tblsp. Salt (could use less, this is quite salty)

Cut cleaned fish into chunks and put into pint jars. Divide the sauce mixture into the 9 pints. Cover jars. Process in pressure pan 1 hour and 15 minutes at 15# pressure. (Enough for 1 pint: ½ Tblsp. salt, 1 ½ Tblsp. vinegar, 1 Tblsp. salad oil, and 1 ½ Tblsp. catsup).

Norway

