

*Borglum Family
Recipes*



Published 2001

EXPRESSION OF APPRECIATION

Several years ago I was encouraged by Knud Borglum and other family members to put together a book of our favorite recipes. So I requested recipes in hopes we could share some of our favorite foods.

This cookbook contains old and new favorite recipes, some handed down from grandparents, some that otherwise would not be available for the enjoyment of future generations. I hope this will contribute to the art of real home cooking, so it will continue to be treasured.

My thanks and appreciation go to the following:

To all the contributors who sent recipes—otherwise there would be no cookbook.

To Kathy Heine for the many hours she spent deciphering and typing recipes.

To Nicole Phillips, my granddaughter, (daughter of Dan and Linda Phillips) for her wonderful artwork which adorns the first page of each section of this book.

To all who will purchase this book--I hope that you will enjoy the tasty food created from these recipes, and that it will bring families together for some enjoyable meals.

Martha Borglum Phillips

THE COOKIE JAR

You may talk about your vases,
Just how beautiful they are,
But to me there's nothing nicer
Than a well-filled cookie jar!

Ginger cookies, raisin cookies
Some with walnuts, some with spice...
Danish cookies, chocolate cookies,
Why I think they are nice.

And that cookie jar of Mother's
Stands upon the pantry shelf;
When I'm hungry she will tell me
I may go and help myself.

Yes, I've seen some handsome vases,
Brought from near or brought from far...
But there's nothing that is prettier
Than a well filled cookie jar!

ABBREVIATIONS

tsp	teaspoons(s)
tblsp	tablespoon
pkg	package
lb	pound
oz	ounce

SHORTENING CONVERSION CHART

SHORTENING

1 cup
½ cup
1/3 cup
¼ cup

OIL

¾ cup plus 2 Tblsp.
1/3 cup plus 2 Tblsp.
¼ cup plus 2 tsp.
3 Tblsp. plus 1 ½ tsp.

GENERAL MIXING DIRECTIONS

In most recipes, mix the egg and sugar together, then mix in the oil. Then mix the dry ingredients.

The world has too many cranks and not enough self-starters.

If you have a job without aggravation--you don't have a job.

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appetizers
 and
beverages

YELLOW CHEESE BALL

By Becky Glimsdal

1 – 16 oz Philadelphia cream cheese	1 jar Kraft Old English Cheese
1 cap full blue cheese salad dressing	2 dashes Worcestershire sauce
dried minced onion (amount of choice)	finely chopped nuts (optional)

Soften cream cheese; mix ingredients together. Roll in nuts.

WHITE CHEESE BALL

By Becky Glimscal

2 – 16 oz Philadelphia cream cheese	1 jar dried corned beef
2 dashes worcestershire sauce	dried minced onion (amount desired)
chopped nuts (optional)	

Soften cream cheese. Mix ingredients together. Roll in nuts.

FESTIVE CHEESE BALL

By Katie Borglum (Henry)

2 cups shredded cheddar cheese
2 (8 oz) Philadelphia Cream Cheese

Bring to room temperature.

Add:	1 Tblsp grated onion	1 Tblsp green pepper, chopped
	1 Tblsp pimento, chopped	1 Tblsp Worcestershire sauce
	1 tsp lemon juice.	

Blend together well and chill. Roll in chopped pecans or cashews. Roll in wax paper or plastic film. Refrigerate 2 – 4 hours.

Somebody figured it out—we have 35 million laws to enforce
The ten commandments.

HOT CHEESE DRIED BEEF DIP By Ann Nix

8 oz cream cheese	¼ cup chopped green pepper
2 Tblsp milk	½ cup sour dairy sour cream
3 oz dried beef, chopped	½ cup shopped pecans
¼ cup chopped onion	½ tsp garlic salt

Mix all melt together in small crock pot.

TACO DIP

By Colleen Knudtson

Mash together:

3 ripe avocados	2 Tblsp lemon juice
½ tsp salt	¼ tsp pepper

Combine in bowl the next three items:

8 oz sour cream	1/2 cup mayonnaise
1 taco seasonings pkg	

2 cans jalapeno flavored bean dip (10 ½ oz)

1 cup green onions, chopped	3 medium tomatoes, cut up
7 oz pitted ripe olives	8 oz shredded cheese

On large platter, spread bean dip, then avocado mixture, then the sour cream mixture. Sprinkle with onions, tomatoes, olives, and cheese.

BEAN DIP

By Ann Nix

1 squeeze tube of hickory smoked cheese
1 cup dairy sour cream
1 can bean with bacon soup (undiluted)
2 or 3 minced green onions

Combine all ingredients and warm. Mix well. Serve with tortilla chips.

HONEY GLAZED SNACK DIP

By Ann Nix

8 cups rice or corn chex cereal
3 cups miniature pretzels
2 cups pecan halves

2/3 cup butter or margarine
1/2 cup honey

In a large bowl, combine cereal, pretzels, and pecans and set aside. Melt butter in small saucepan, stir in honey and blend well. Pour over cereal mixture and stir to coat evenly.

Spread in jelly roll pan. Bake at 350 degrees for 12-15 minutes or until mixture is slightly glazed; stir occasionally.

Remove from oven and cool slightly, spread on waxed paper to cool completely.

TACO SALAD DIP

By Norma Borglum

8 oz. cream cheese
8 oz sour cream
3 tblsp mayonnaise
3/4 head of lettuce, shredded
1 lb cheddar cheese, grated

1 lb. hamburger (optional)
1 pkg taco seasoning
1 tomato, diced
1 chopped onion
1 can black olives, sliced

Brown ground beef (optional), drain and set aside to cool. Cream softened cream cheese, sour cream and mayonnaise until smooth. Spread evenly on a large round or oval platter. Sprinkle with taco seasoning, then add ground beef. Top with lettuce, onion, cheese, tomato, and black olives, each in its own layer. Serve with taco chips, not corn chips. Salsa may be substituted for the tomato.

If you judge people, you have no time to love them.

SALSA

By Bernadine Peterson

15 – 20 tomatoes, peeled & chopped
1 tsp cumin
3 medium onions, chopped
3 Tblsp garlic powder
½ cup lemon juice
3 Tblsp salt

3 green peppers, chopped
12 oz tomato paste
3 tsp oregano
1 ½ cup vinegar
½ cup sugar

Bring to a boil, simmer 1 ½ hours or till thick. I put it in pint jars and seal. Makes approximately 7 pints.

VEGETABLE PIZZA

By JoAnn Kelling

2 tubes Pillsbury crescent dough
Spread out on a jelly roll pan and bake according to pkg instructions until just light brown. When cool spread on the following mixture:
2 – 8 oz pkgs cream cheese 2/3 cup Miracle Whip
1 Tblsp dill weed 1 Tblsp dry onion

Cover with small pieces of radishes, carrots, celery, cucumbers, broccoli, cauliflower, or whatever vegetables desired. Refrigerate.

PICKLE SLICE ROLL-UPS

By Ann Nix

8 oz cream cheese (room temperature) dash of garlic salt
1 pkg thin sliced pastrami, ham or corned beef
1 Tblsp Worcestershire saucemayonnaise
One or more well drained dill pickles

Combine cream cheese, Worcestershire sauce and garlic powder with enough mayo to make it spreadable. Spread the meat slices with above mixture. Roll around pickle. Chill, slice.

OYSTER CRACKERS

By Ann Nix

1 pkg Hidden Valley Ranch Dressing	1 cup oil
½ tsp dill weed	½ Tblsp lemon pepper
½ tsp garlic salt	2 pkg oyster crackers (12 oz)

Mix first five ingredients together and pour over the crackers. Mix; then let stand at least an hour.

HUMMUS (a Mid-Eastern food) This is not another ho-hum (serve with veggies, crackers or pita bread)

1 can garbanzo beans (15 oz)	1 clove garlic
1 Tblsp lemon juice	1 ½ tsp olive oil
1 ½ tsp sesame oil	salt & pepper as desired

Combine above in food processor or blender; mix until smooth.

FROZEN DAIQUIRES

By Colleen (Borglum) Knudtson

2 cans frozen limeade
2 quarts 7 Up
1 pint Vodka

1 can frozen lemonade
1 12 oz Squirt

Mix up and freeze. Serve ½ slush and ½ pop.

FROZEN FRUIT SLUSH

By Angela Borglum

1 6 oz can frozen lemonade
1 8 oz box frozen strawberries
1 4 oz jar maraschino cherries
3 or more bananas, diced

1 6 oz can frozen orange juice
1 lg can crushed pineapple with juice
1 cup sugar
2 ½ cups water

Partially thaw frozen juices and fruit. Combine all ingredients. Taste. If too strong, add a bit more water. Freeze in individual firm cups. Cover and store in freezer unit 20 to 30 minutes before serving time.

Delicious served for a brunch with rolls and coffee or for a breakfast fruit cup. (Maraschino cherries are optional.)

PUNCH WITH SHERBET

By Martha Phillips

5 pkg Kool Aid (any flavor)
1 46 oz can pineapple juice
1 qt gingerale

5 cups sugar (or to taste)
1 pint sherbet (flavor to go with Kool Aid)

Use about ½ the water called for in Kool Aid. Mix all ingredients. Add sherbet just before serving.

BAILEY'S IRISH CREAM

By Ann Nix

1 ½ cup whiskey
1 pint whipping cream
3 Tblsp Hershey's syrup

2 eggs
1 can sweetened condensed milk
3 Tblsp water

Mix in blender and store in refrigerator.

HOT APPLE CIDER PUNCH

By Ann Nix

1 ½ qt cranberry juice
½ cup brown sugar
½ tsp salt

2 qt apple juice or cider
4 cinnamon sticks
1 ½ tsp whole cloves

Combine all ingredients except cloves, cinnamon and salt in an automatic coffee pot. Place cloves, cinnamon and salt in basket. Allow to go through perk cycle.

RASPBERRY PUNCH

By Sister Mary Volz

1 quart raspberry sherbet
32 oz gingerale or 7 Up

½ gallon vanilla ice cream
32 oz cranberry juice

Mix together. This is great for the Christmas holidays.

HOME MADE COCOA

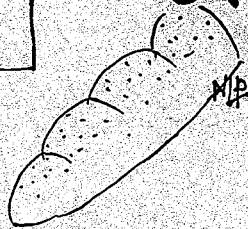
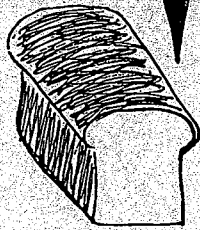
By Chris Black

2 lb Nestles Quick Mix

1 2 lb 2 oz dry powdered milk (14 cups)

Mix together. Store at room temperature. Pour hot water over ¼ cup mix in a cup. Stir and serve.

Breads



BUTTER ROLLS

By Elsie Borglum

3 cups flour
½ cup sugar
2 eggs
1 cup milk

1 cup butter
½ tsp salt
1 pkg yeast

Mix as you would for pie crust. Add beaten eggs, milk and yeast. Add 1 more cup of flour (4 cups in all). Stir until worked in. Place in refrigerator over night. Divide into 5 parts. Roll each part to about 9 inches in diameter. Cut into 8 pie shaped pieces. Spread with melted butter and roll each from wide edge. Let stand 1 hour or longer, until light. Bake in moderate oven 15 to 18 minutes. Frost with confectioners sugar and sprinkle with chopped nutmeats.

STRAWBERRY BREAD

By Emily Phillips Corcoran

½ cup butter or margarine
1 cup sugar
2 eggs, separated
2 cups flour
1 tsp. baking powder

½ tsp salt
1 cup crushed fresh strawberries
(slightly sweetened), or 1 10 oz. pkg.
frozen berries, thawed & drained
1 tsp soda

Cream butter and sugar. Add egg yolks. Combine dry ingredients; add alternately with strawberries and beat well. Lastly, fold in well beaten egg whites. Bake in greased, large loaf pan or 2 small tins at 350 degrees for 50-60 minutes.

STRAWBERRY BREAD

By Ann Nix

1 ½ cups sifted flour
½ tsp baking soda
½ tsp salt
2/3 cup oil or melted butter
½ cup walnuts

1 cup sugar
1 (10 oz) pkg frozen strawberries, thawed
1 tsp orange extract
2 eggs

Sift dry ingredients into large bowl. Make a well in the center. Mix rest of ingredients and pour into dry well. Stir just until blended. Pour into a 9 x 5 inch greased and lightly floured loaf pan. Bake at 350 degrees for 1 hour.

“BACK FENCE” (Butterscotch Rolls) By Bernadine Peterson

2 pkg dry yeast	1 cup warm apple juice
2 eggs	½ tsp salt
3 ½ - 4 cups flour	½ cup butter
3 Tblsp soft butter	2 Tblsp corn syrup
3 Tblsp brown sugar	2 Tblsp water
nuts	

Dissolve yeast in apple juice. Add eggs, half of flour, sugar and salt. Beat. Stir in 3 Tblsp butter and more flour to make soft dough. Knead. Place in greased bowl and cover. Let rise till double.

In warm oven on low heat, put pan with brown sugar, ½ cup butter, syrup and water till brown sugar dissolves. Pour into 24 cupcake cups. Shape dough into balls, add nuts, if desired, and put into cups. Let rise till double. Bake 15 to 20 minutes at 350. Turn upside down over tray while hot.

**BETTY’S HALF HOUR RAISED DONUTS by Bernadine Borglum
Peterson**

(This recipe is very special to me because I got it from my sister, Betty Volz, when I was a young bride. My kids ate these hot after school for many years.)

2 pkg yeast	1 cup warm water	3 Tblsp sugar
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Mix above together, let stand till bubbly.

Add: 1 beaten egg	1/3 cup melted butter
½ tsp cinnamon	½ tsp nutmeg
1 tsp vanilla	½ tsp salt
2 ½ cups flour	

Mix and knead. Roll out on floured table and let stand ½ hour. Cut with donut cutter and fry in hot oil and roll in sugar.

HOMEMADE BREAD

By Marian Borglum

(I've used this recipe since 1947.)

2 pkgs dry yeast	1/3 cup lukewarm water
3 cups scalded milk, cooled	3 Tblsp sugar
1 Tblsp salt (I use 1/2 Tblsp)	1/4 cup shortening
9 cups flour	

Bake 15 minutes at 425. Reduce heat to 375 degrees, bake 30 minutes longer or until golden brown.

DATE BREAD

By Marian Borglum

1 Tblsp butter	1 tsp baking powder
2 eggs	1 cup boiling water
1 cup sugar	1 1/2 cups flour
1 cup dates (whole)	1/2 tsp soda
1 cup nuts	1 large bottle cherries

Bake at 325 degrees for 50 minutes. I add prunes; you may use whatever you want, to make it into a fruit loaf.

MUSHROOM BREAD

By Kathy Heine

1 pkg (8 oz) refrigerated crescent rolls	2 cups sliced fresh mushrooms
3 tblsp butter or margarine, melted	1/4 cup grated parmesan cheese
1/4 tsp Italian seasoning	

Preheat oven to 375 degrees. Separate crescent roll dough into triangles. Place in bar pan. Pinch seams together. Toss sliced mushrooms in melted butter to coat. Arrange mushrooms on top of dough. Sprinkle with cheese and Italian seasoning. Bake 20 to 25 minutes. Cut into wedges or squares with pizza cutter and serve warm.

BISCUITS SUPREME

By Marian Borglum

2 cups flour, after sifting
½ tsp salt
2 Tblsp sugar
2/3 cup milk

4 tsp baking powder
½ tsp cream of tartar
½ cup shortening (half butter is good)

Mix all dry ingredients. Cut in shortening until mixture resembles coarse crumbs. Add milk all at once. Mix lightly with fork. Pat or roll lightly to ½ inch or as desired. Bake at 450 degrees for 12 to 15 minutes.

RHUBARB ROLLS

By JoAnn Kelling

1 ½ cups sugar
3 cups flour
½ tsp salt
½ cup shortening (1/2 butter)
1 cup milk

1 ½ cups water
3 Tblsp baking powder
1/3 cup sugar
3 Tblsp butter, melted
3 cups diced rhubarb

1 cup diced rhubarb
½ cup sugar

2/3 cup water
1 cup heavy cream

Combine the 1 ½ cups sugar and 1 ½ cups water; bring to a boil, simmer 5 minutes. Pour into greased 13x9x2 inch baking dish. Combine flour, baking powder, salt and 1/3 cup sugar. Cut in ½ cup shortening as for pie crust.

Stir in milk by hand until flour is moist. Do not over beat. Knead on lightly floured board about 20 seconds. Roll into a 12 inch square. Brush with 3 Tblsp melted butter, spread on 3 cups rhubarb over dough. Roll jelly roll fashion, cut into 1 ½ inch slices and place in syrup in baking dish. Bake at 450 for 35 to 40 minutes.

While rolls are baking, cook remaining 1 cup rhubarb, ½ cup sugar, and 2/3 cup water until rhubarb is soft and sauce thickened. Baste rolls with this sauce the last 20 min. of baking time. Serve rolls hot in sauce dishes with heavy cream on top.

DELICIOUS CRISPIES

By Marian Borglum

1 pkg active dry yeast
2 eggs
1 tsp lemon flavoring
½ cup soft butter
1 cup sugar
1 tblsp cinnamon
½ cup sugar

½ cup water
½ cup sugar
½ cup shortening
1 ¼ tsp salt
1 cup milk, scalded
5-6 cups sifted flour

Soften yeast in warm water. Add ½ cup sugar, shortening and salt to scalded milk. Cool to lukewarm. Add 2 cups flour and beat well. Add eggs, softened yeast and lemon flavoring. Beat until blended. Add remaining flour to make a soft dough. Knead until smooth. Place in greased bowl and let rise until almost doubled.

Roll dough out to ¼ inch thick. Spread half of dough with 1/3 of butter and 1/3 of sugar. Fold in half and roll out. Spread with another 1/3 of butter and sugar. Fold over and roll out again and spread with remaining butter and sugar. Fold over and roll out again.

Mix together ½ cup sugar and 1 tblsp cinnamon. Sprinkle half the mixture over dough. Roll up as for jelly roll. Cut in ½ inch slices. Place on greased cookie sheet and flatten.

Sprinkle with remaining cinnamon and sugar mixture. Let rise 30 minutes and bake at 400 degrees for 10 to 12 minutes. Remove as soon as out of oven.

(I let them rise a little before I flatten them. I use a wax paper over them and flatten with a rolling pin. Sprinkle with the sugar mixture. Let rise just a little before baking. Halfway through baking, I pat them flat again. I put only 6 to a cookie sheet and place them upside down when they come out of the oven until the stickiness sets or cools; then turn them right side up.)

RHUBARB BREAD

By Linda Phillips

1 ½ cups brown sugar
1 ½ cups chopped rhubarb
1 cup sour milk
1 tsp baking soda
nuts (optional)

1 egg
2/3 cup oil
1 tsp vanilla
2 ½ cups flour

Mix all ingredients together and put in greased and floured loaf pan. (1 large or 2 small pans) Bake 1 hour at 350 degrees. Sprinkle sugar over top before baking.

DILL BREAD

By Katie Borglum

1/4 cup warm water
1 pkg dry yeast
2 Tbsp sugar
1 Tbsp minced onion
1 Tbsp shortening
1 egg

2 tsp dill seed
½ tsp soda
1 ½ cups flour
1 cup cottage cheese (heated till lukewarm)
1 tsp salt

Mix ingredients together and follow procedure as for regular bread. Bake at 325 degrees for 40 to 50 minutes.

ZUCCHINI BREAD

By Katie Borglum (Henry)

1 cup chopped walnuts	3 ½ cups flour	¾ tsp baking powder
4 eggs	1 ½ tsp soda	1 cup raisins
2 cups sugar	1 ½ tsp salt	1 tsp vanilla
1 cup oil	1 ½ tsp cinnamon	2 cups grated

Chop walnuts; beat eggs, sugar & oil. Combine dry ingredients & add to mixture with zucchini; stir in raisins etc. Put in 2 greased loaf pans. Bake on low rack at 350 degrees about 55 – 60 minutes.

BUNS

By Marian Borglum

12 cup warm water
1 ½ cups lukewarm milk, scalded
2 tsp salt (I use less)
½ cup shortening

2 pkg dry active yeast
½ cup sugar & ½ tsp sugar
2 eggs
7 cups flour

Dissolve yeast and ½ tsp sugar in lukewarm water. Mix remaining ingredients with half of flour. Add yeast mixture; add remaining flour. Knead well. Let rise one hour. Knead, let rise until double in bulk. Shape and let rise again. Bake at 350 degrees for 15 to 20 minutes.

****Sister Mary Volz and Chris Black submitted the same bun recipe also, the only difference was they use 2 cups warm milk.**

Sour Cream Cinnamon Twists

By Martha Phillips

One day I had some sour cream and looked for a recipe to use it up. This is the recipe I found and have made it many times since. It is quick and easy as well.

Heat to lukewarm in large saucepan: 1 cup sour cream

Remove from heat and stir in: 3 Tblsp. sugar, 1/8 tsp. soda, & 1 tsp. salt

Crumble into mixture: 1 cake yeast (or 1 pkg.)

Stir until dissolved: 1 large egg, 2 Tblsp. soft shortening, & 3 cups sifted flour

Mix well, using hands if necessary. Turn dough onto floured board and fold over several times until smooth. Roll into oblong 24" x 6". Spread with 2 Tblsp. butter. Sprinkle half of dough with a mixture of 1/3 cup brown sugar and 1 tsp. cinnamon. Fold other half over. Cut into 24 strips 1" wide. Hold strip with both hands and twist in opposite directions. Place on greased baking sheet two inches apart. Press both ends of twist to baking sheet. Cover and let rise til light (1 hr). Bake 12-15 minutes at 375 degree oven. Frost and serve warm or cold.

NUT BREAD

Ada Borglum's recipe by Martha Phillips

½ cup sugar

1 egg

1 ½ cups milk

3 ½ cups flour

4 tsp. baking powder

½ tsp salt

1 cup black walnuts, chopped

(No substitution)

Mix ingredients; put in 2 loaf pans and let raise 20 minutes. Bake for 45 minutes **(or longer)** at **350 degrees**.

I remember this nut bread because of the black walnuts. They really make the flavor for this bread. (Martha)

vegetables,
soups,
sandwiches



and

The image features a central title in a bold, black, cursive font: "vegetables, soups, sandwiches". The word "and" is written in a smaller, simpler font below "soups". Surrounding the text are several hand-drawn illustrations: a bunch of carrots, a tomato, a corn cob, and a pear to the left of "soups"; a sandwich to the left of "sandwiches"; and a bowl of soup with steam rising from it and a spoon to the right of "soups". The entire composition is set against a background of faint, repeating text from the reverse side of the paper.

VEGETABLES

ROTKRAUT (German Red Cabbage) By Marge Borglum

1 medium sized head of red cabbage	1/3 cup vinegar
2 tart apples	1/2 tsp salt
2 Tblsp Crisco	1/4 tsp pepper
2 Tblsp flour	1 onion chopped

Shred cabbage. Dice apples. Heat shortening in skillet, add onion and saute until soft. Add cabbage, apples, vinegar, salt and pepper. Cover and cook until cabbage is tender, about 10 minutes. Mix flour with brown sugar. Stir into cabbage and cook until sauce is slightly thickened and translucent. Serves 8.

ASPARAGUS PIE By Dana & Norma Borglum

1 1/2 cup cut asparagus spears (1 1/2")	1/2 cup mayonnaise
1 tsp lemon juice	1 (8 inch) pie crust
1 cup shredded or grated cheese	Slivered almonds (can be toasted)

Mix first four ingredients and put in pie crust. Cover top with almonds and bake 40 min. at 350 degrees, or until asparagus feels tender when poked with a fork.

VEGETABLE BAKE By JoAnn Kelling

Prepare one box of stove top stuffing according to directions. Place in bottom of 9 x 9 inch greased pan. Top this with 1 plastic bag of California mixed frozen vegetables, partially thawed. Stir together 1 can cream of chicken soup and 8 oz of sour cream. Pour over top of vegetables and stuffing. Bake at 350 degrees for 45 minutes or until hot and bubbly.

BAKED BEANS By Ann Nix

2 or 3 large cans pork and beans. Drain liquid off and put in pot.
12 oz pkg bacon raw, diced. Layer on top of beans.
1/2 inch layer of brown sugar
Pour can of regular Coke on top.
Bake 250 to 300 degrees for 3 hours. Makes a large pot of beans.

CREAMY HASH BROWN POTATO BAKE **By JoAnn Kelling**

1 can cream of chicken soup	1/3 cup milk
1 – 3 oz pkg cream cheese	4 cups loose pack frozen Ore-Ida hash brown potatoes
½ cup finely chopped onion	green pepper and mushrooms (optional)
½ cup grated cheddar cheese	

Combine soup, milk and cream cheese in saucepan. Heat, stirring constantly, until cheese is melted. Mix with potatoes and onions and add mushrooms and green peppers, if using them. Turn into buttered pan. Cover with foil and bake at 350 degrees for 1 hour. Remove foil, top with cheddar cheese and bake 5 minutes longer.

BEAN MEDLEY **By Elsie Borglum**

(1) 1 cup brown sugar	1 cup catsup
2 Tblsp dry mustard	2 Tblsp vinegar

Mix and boil for a few minutes.

(2) 4 – 6 strips of bacon, cut in pieces
Fry and remove most of grease – saute 1 chopped onion,

(3) 1- 16 oz can pork & beans	1 16 oz can red kidney beans, drained
1- 16 oz can lima beans, drained	

Do section (1), add section (2), then add section (3). Bake at 350 degrees for 1 hour. Longer if still juicy.

ASPARAGUS CASSEROLE **By Ann Nix**

2 cans asparagus (can use fresh)	2 cans cream of mushroom soup
2 pkg saltine crackers (crushed)	grated Velveeta cheese

Butter large casserole. Place a layer of asparagus. A layer of cheese, then layer of soup. Cover soup with layer of crackers; then repeat layers again. Bake at 350 degrees, uncovered, for 1 hour.

WILD RICE WITH MUSHROOMS AND ALMONDS By Chris Black

1 cup uncooked wild rice	2 cans mushrooms
¼ cup butter	3 cups chicken broth
½ cup slivered almonds	1 Tblsp parsley flakes
2 Tblsp snipped chives (or onions)	½ tsp salt and ¼ tsp basil
¼ tsp sage	½ tsp bottled brown bouquet

Wash and drain wild rice. Boil rice in water to cover about 10 minutes. Drain and rinse until water is clear. Melt butter in large skillet. Add rice, almonds, chives, etc. Cook and stir until almonds are golden brown. About 20 minutes. Heat oven to 325 degrees. Put rice mixture in ungreased 1 ½ quart casserole. Heat chicken broth to boiling, stir into rice mixture. Cover tightly. Bake about 1 ½ hours or until liquid is absorbed and rice is tender and fluffy. Makes 6-8 servings. If you do not have broth, use 2 chicken bouillon cubes in 3 cups water.

(Chris brings this to all the Phillips' family gatherings. Naturally, she doubles the recipe to go around.)

RED CABBAGE AND APPLES

By Angela Borglum

1 jar (12 oz) red currant jelly (1 cup)	½ cup cider vinegar
1 cinnamon stick (3 in. long)	6 whole cloves
1 bay leaf	2 tsp salt
¼ tsp pepper	3 lbs red cabbage, fineEy shredded (16 cups)
½ cup currants or raisins	1 cup onion, finely chopped
2 large apples, cored and diced	

In 8 qt pot bring jelly, vinegar, cinnamon stick, cloves, bay leaf, salt and pepper to a boil. Add cabbage, onion, and raisins. Return to a boil, tossing till blended. Reduce heat to simmer for 45 minutes and stirring several times.

Uncover and cook 10 minutes, add apples, cook till pot juices have thickened and apples are tender. Makes 8 cups and can be made up to 3 days ahead. Serve hot or cold. (Be sure to remove the bay leaf and cinnamon stick when cooked.)

SWEET AND SOUR GREEN BEANS **By Ann Nix**

8 strips bacon	½ cup vinegar
½ cup sugar	1 tsp salt
1 tsp pepper	2 – 16 oz cans green beans
1 cup sliced onion	1 cup sliced peppers

Fry bacon; remove and drain. Add vinegar to bacon drippings. Stir in sugar, salt and pepper, and liquid from both cans of beans. Bring to boil. Add beans, onion, pepper and crumbled bacon. Marinate at least 12 hours.
Reheat and serve.

OVEN BAKED POTATO WEDGES **By Ann Nix**

Vegetable cooking spray	6 Tblsp butter or margarine
4 large potatoes	1 medium onion, minced
1 tsp pepper	salt

Preheat oven at 425 degrees. Spray large roasting pan with cooking spray; add butter. Place pan in oven to melt butter.

Remove pan from oven. Cut unpeeled potatoes lengthwise into 8 wedges. Add potatoes to butter, sprinkle with onion, pepper and ½ tsp salt. Seasoning salt works well, too. Gently toss to coat.

Bake 30 minutes (turning potatoes occasionally) until potatoes are tender and evenly browned.

POTATO BACON CHOWDER

By Linda Haupt

1 lb bacon sliced into 1" pieces	2 - 10 ¾ oz Cream of Chicken soup
1 cup chopped onion	1 cup sour cream
4 cups cubed potatoes	2 cups milk
5 sliced carrots	2 Tblsp chopped parsley
1 cup chopped celery	1 tsp salt
¼ tsp pepper	

Boil veggies in enough water to cover potatoes, carrots and celery, salt & pepper until veggies are done. Fry bacon and onion (3 minutes); pour off drippings. Then mix all ingredients with veggies. **Do not pour water off.** Simmer 45 minutes to 1 hour.

BEAN SOUP

By Ann Nix

2 cups navy beans	8 cups water
1 large onion	salt & pepper to taste
3 to 4 cups diced ham	

Put in large crock pot and cook on high until beans are tender. Then cook on low until ready to serve.

ONION SOUP

By Knud Borglum

2 Tblsp margarine	1 Tblsp vegetable oil (olive oil)
3 large (2#) onions, thinly sliced and cut	2 tsp Worcestershire sauce
2 Tblsp Kitchen Bouquet	6 beef bouillon cubes or 6 tsp beef granules
6 cups boiling water	2 Tblsp sugar
	½ tsp salt

In a large, heavy saucepan (I use 4 qt pressure cooker), heat margarine and oil. Add sliced onions and saute over medium heat to medium-high heat, stirring constantly, until tender and transparent. Dissolve the bouillon cubes or granules in boiling water and gradually add to the onions, stirring as you do. Stir in the remaining ingredients. Bring the mixture to a full boil; lower heat and simmer for 5 minutes. Serves 8 (1 cup).

CHILI

By Ann Nix

2 – 16 oz cans tomato sauce
1 lb hamburger (browned)
salt & pepper to taste

2 – 15 oz cans red kidney beans
1 tsp chili powder
1 tsp Lipton Onion soup mix

Combine ingredients; heat over low heat.

ZUCCHINI SOUP

By Elsie Borglum

2 lb zucchini (about 3 med, cut into cubes) 2 lb Italian sausage
2 cups celery, cut in pieces 1 cup chopped onion
2 qt tomatoes 1 tsp oregano
1 tsp Italian seasoning 1 tsp sugar
½ tsp basil ¼ tsp garlic powder
2 green peppers, cut into pieces

Brown and drain sausage. Add celery, cook 10 minutes. Add all remaining ingredients except green peppers. Simmer 40 minutes. Add green pepper; simmer 10 minutes more. Serve sprinkled with grated cheese. Freezes well.

TEN MINUTE RAMEN ROCKFISH SOUP

By Keith Borglum

Take a package of Ramen Noodles and prepare as per the recipe. Use a non-beef or non-chicken variety like oriental flavor. Add one small can drained, canned corn.

At the end, add fish cut into one-half to one inch cubes and heat only until the fish barely turns opaque. They will continue to cook off the flame for a minute, so don't over cook. Serve.

JERRY'S CHILI

By Knud Borglum

1 ½ lb. ground beef
1 tsp. salt

1 cup chopped onion
½ tsp. chili powder

1 can tomatoes, 28 oz., use chopped or cut up
2 cans red kidney beans, not chili beans

¾ cup chopped green pepper 1 can 15 oz. tomato sauce

Brown ground beef with onion and green pepper. Drain off excess grease. I use "ground round" and have no grease to drain.

Add remaining ingredients, cover, and simmer for 15 minutes. If I have time, I prefer to simmer for 1 hour, slow, covered.

Variation: Add ½ tsp. garlic powder, or to taste.

TURKEY SANDWICHES

By Betty Volz (submitted by Ann Nix)

6 cups diced turkey

1 ½ cups chopped celery

3 cups American Cheese

½ cup Miracle Whip

2/3 cup onion, chopped

1 can Cream of Mushroom Soup

Mix all together and bake for 25 minutes at 350 degrees.

Serve on buns.

QUICK HOT SANDWICHES

Gloria Borglum (submitted by her children)

1 can Spam

½ lb chopped Velveeta Cheese

1 can Hormel Chili with Beans

Mix and spread on hamburger bun halves. Place under broiler and heat until hot and bubbly. Don't place buns on highest rack in oven as the heat from the broiler has a tendency to burn the edges of the bun before the sandwich filling is heated through. Adjust shelf accordingly. Makes a good winter sandwich or snack. (This recipe is sent in memory of our mother. She would make this when we came home to visit.)

BARBECUES

By Martha Phillips

1 lb ground beef

2 tblsp fat

1/2 cup chopped onion

1.2 cup chopped celery or pepper, if desired

½ cup catsup

2 Tblsp brown sugar

1 - 2 Tblsp prepared mustard

1 Tblsp vinegar

1/4 tsp salt

dash pepper

In heavy pan, fry meat in fat until nicely browned. Add chopped vegetables and cook until onion is golden, but not brown. Add the remaining ingredients and stir to mix well. Cover. Turn heat to very low, and simmer, covered, at least 30 min. Serve on buns. (These are especially good on a cold day.)

KITCHEN TIPS

By May Monson

Salt - If stew is too salty, add raw cut potatoes and discard once they have cooked and absorbed the salt. Another remedy is to add a teaspoon each of cider vinegar and sugar. Or simply add sugar.

If soup or stew is too sweet, add salt. For a main dish or vegetable, add a teaspoon of cider vinegar.

To remedy greasy gravy, add a small amount of baking soda.

Vegetables -If fresh vegetables are wilted or blemished, pick off the brown edges. Sprinkle with cool water, wrap in a towel and refrigerate for an hour or so.

Lettuce and celery will crisp up fast if you place it in a pan of cold water and add a few sliced potatoes.

To keep the flavor in the vegetables, add a small amount of sugar to the water after cooking carrots, peas, beets, and corn.

Onions, broccoli, and brussel sprouts will cook faster if you make an X shaped cut at the base of the vegetables.

Don't lose the vitamins. Put vegetables in water after the water boils, NOT before, to be sure to preserve all the vegetables' vitamins.

Keep the color in beets. If you find that your beets tend to lose color when you boil them, add a little lemon juice.

No-smell cabbage. Two things to do to keep cabbage smell from filling the kitchen. Don't overcook it. Keep it crisp and put half a lemon in the water when you boil it.

How to chop garlic. Chop in a small amount of salt to prevent pieces from sticking to the knife or chopping board. Then pulverize with the tip of the knife.

Salads
and
Dressings



FRUIT SPECIAL

By Angela Borglum

1 can peach pie filling
1 can mandarin oranges (drained)
2 bananas

1 (12 oz) pkg frozen strawberries
(with juice)
1 can pineapple chunks or tidbits (drained)

Mix all together, adding bananas just before serving. Colorful when served in crystal bowl.

PEPPER-CORN SALAD

By Knud Borglum

1 can (16 oz) whole kernel corn
1/3 to 1/2 cup finely chopped green
1/3 to 1/2 cup finely chopped celery
1 Tblsp plus 1 tsp oil (I use olive oil)

1/3 to 1/2 cup finely chopped onion
1/3 to 1/2 cup finely chopped red peppers
1 Tblsp plus 1 tsp sugar
3 Tblsp red wine vinegar

In a 2-quart bowl, combine the "dressing" ingredients. Stir well to dissolve sugar and blend ingredients. Add the balance of the ingredients and toss to mix and coat well. Cover and refrigerate for several hours to blend flavors. Stir well before serving. Serves 4. Serves over a bed of lettuce.

ORIENTAL COLE SLAW

By Knud Borglum

1/2 cup salad oil
1/3 cup vinegar
3 Tblsp sugar
1 small onion
1/2 cup chow mein noodles

1 tsp celery seed
1 small head red cabbage, shredded (4 cups)
2 Tblsp soy sauce
3/4 tsp ground ginger

Combine oil, vinegar, sugar, soy sauce, ginger and celery seed. Mix well until all dissolved. Add cabbage and onion. Cover and refrigerate. Before serving, toss with chow mein noodles. Makes 8 servings.

SNICKER SALAD

By Ann Nix

1 8 oz Cool Whip 3-4 cups of chopped apples 6 Snicker candy bars, chopped
Mix all ingredients together and chill.

GARBANZO SALAD

By Knud Borglum

1 can (16 oz) garbanzo beans drained & rinsed	¼ cup finely chopped onion
¼ cup finely chopped green pepper	¼ cup finely chopped red pepper
14 cup finely chopped celery	1 Tbsp sugar
1/8 tsp garlic powder	¼ tsp salt
1/8 tsp pepper	1 Tbsp plus 1 tsp oil (I use olive oil)
3 Tbsp wine vinegar	2 Tbsp water

Place garbanzo beans in medium bowl with onion, green pepper, red pepper, and celery. Combine and mix well. In a small bowl, combine the remaining ingredients, stirring well to dissolve the sugar and blend all. Pour over the beans. Mix well. Cover and refrigerate for several hours to overnight to blend flavors. Mix several times during chilling. Stir well before serving. Serve on a bed of lettuce. Makes 4 servings.

(Variation: Stir in 1-2 cored and chopped apples as you combine the vegetables)

SUPER DUPER FRUIT SALAD

By Knud Borglum

1 can fruit cocktail	1 can pineapple tidbits
1 small can mandarin oranges	

Drain all three very well and discard juice. Add 1 box frozen strawberries. Mix all four fruits together. Over this pour 1 small box dry, instant vanilla pudding and stir well. Refrigerate until chilled. Fine for making the day before.

VITAMIN C SALAD

By Martha Phillips

1 pkg lemon jello	1 pkg orange jello
2 cups boiling water	1 (6 oz) can frozen orange juice
1 lg can pineapple chunks	1 ¼ cup pineapple juice (add water if needed)
3 bananas	

Dissolve orange and lemon jello in water, add juices. When thick, add fruit and chill.

DOROTHY'S FROZEN CABBAGE SLAW **By Knud Borglum**

1 medium head of cabbage, shredded 1 cup chopped celery
1 green pepper, chopped fine 1 red pepper chopped fine (optional)
1 small onion, chopped fine 1 medium carrot, grated

Dressing: 1/2 cup water 1 cup cider vinegar
 1 cup sugar 1 tsp mustard seed

Combine and bring to a boil dressing ingredients. Cool to room temperature. Mix the vegetables and add dressing. Place in tightly sealed container and store in the refrigerator or freeze. A Tupperware "flip-over" storage container is ideal. Keeps very well. I have not frozen this myself, but have kept it in the refrigerator for three weeks.

GURKENSALAT (German Cucumber Salad) **By Marge Borglum**

3 cucumbers, scored and thinly sliced ¼ cup salad oil
1 large onion, thinly sliced ¼ cup vinegar
1 cup sour cream dash of salt, pepper and paprika
parsley sprigs

Alternate layers of cukes with onions. Cover with water and refrigerate several hours. Drain and rinse under cold water. Cover again with salad oil, and vinegar. Marinate in refrigerator for 2 hours. Fold in sour cream. Sprinkle with paprika and pepper and garnish with parsley.

BEEF SALAD **By Elsie Borglum**

1 cup diced beets 1 3 oz pkg lemon jello
1 cup hot water 3 Tblsp vinegar
2 tsp green onion ½ tsp salt
1 - 2 tsp horseradish Beet juice and water to make ¾ cup

I actually use more than 1 cup of beets—makes a bigger salad, but the rest of the ingredients stay the same. (It surprises people; they think it is going to be raspberries or something other than a vegetable.)

GERMAN POTATO SALAD (Hot)

By Tammy Phillips

Boil 3 lbs of potatoes

Brown 1 lb of bacon (cut small)

¼ cup chopped onion; add to bacon to brown

Drain off bacon grease. Set bacon aside. Using the same fry pan, put in:

¾ to 1 cup vinegar (depending on taste) 1 cup plus 3 Tblsp sugar

1 cup water (bring to a boil)

Mix 3 Tblsp corn starch dissolved in ¼ cup water. Stir in to thicken sauce. Add bacon, salt and pepper to taste. Pour sauce over sliced potatoes. Put in casserole and bake 1 hour. (It is best to have a small amount of bacon grease in the skillet when adding the water, sugar, and vinegar mixture.)

POPPY SEED SALAD

By Tammy Phillips

½ cup vinegar

½ tsp garlic powder

1 cup vegetable oil

½ tsp dry mustard

salt and pepper to taste

1 tsp poppy seeds

Boil vercuminelli noodles. Cut up vegetables small. Can use:

Cauliflower Black olives Broccoli Onion Cucumber

Tomatoes Carrots Radishes

BACON CAULIFLOWER SALAD

By Ann Nix

Lettuce

1 onion, chopped

1 lb. bacon, fried and broken into pieces

1/3 cup Parmesan cheese

½ head cauliflower

¼ cup sugar

1 cup Miracle Whip

In large bowl, put chopped lettuce. Next layer chopped onion, bacon, then cauliflower. In separate bowl, mix sugar, cheese, Miracle Whip. Drizzle on top and cover bowl. Refrigerate overnight. Stir before serving.

DARK CHERRY SALAD (24 hour) By Angela Borglum

1 can dark, sweet cherries, drained and halved	1 cup sugar
1 can pineapple tidbits, drained	1 large pkg cream cheese
1 envelope Dream Whip, prepared as directed	1 cup small marshmallows

Beat sugar and cream cheese until fluffy. Blend in Dream Whip. Stir in fruit and marshmallows. Refrigerate overnight.

CHINESE NOODLE SALAD By Ann Nix

1 head (Napa) cabbage, chopped fine
5 green onions & greens chopped fine
2 pkg Ramen Oriental Chicken Noodles (broken; don't use flavor packet)
½ cup sunflower seeds 1 small pkg slivered almonds
½ cup butter or margarine
Dressing: 1 cup veg oil (use a little bit less) 1 cup sugar
 ½ cup vinegar 2 tsp soy sauce

Melt margarine on low heat, brown noodles and seeds and almonds. Be careful not to burn; cool. Toss with cabbage, mix dressing and keep in refrigerator. When ready to serve, toss again.

CRANBERRY SALAD By JoAnn Kelling

2 cups raw cranberries	4 cups small marshmallows
½ cup white sugar	1 20 oz can crushed pineapple, drained
¼ cup raw unpeeled apples, chopped	
½ cup chopped English walnuts	1 cup whipped cream (not Cool Whip)

Grind raw cranberries; add marshmallows, sugar, and drained pineapple. Let stand overnight. Next morning, add apples and nuts. Fold in stiffly whipped cream and chill. It's pretty, pink, and delicious.

COLD SLAW

By Elsie Borglum

1 head cabbage, chopped
1 onion, chopped

2 or 3 carrots, chopped
red or green pepper, chopped

Bring the following to a boil and pour over cabbage mixture.

1 cup vinegar
1 tsp salt

1 ½ cup sugar
1 tsp pepper

1 cup oil
1 tsp celery salt

Let stand 2 hours BEFORE stirring. Stir. Keep refrigerated. Keeps up to 2 weeks.

CYRILLA'S SALAD

By Martha Phillips

2 cups boiling water
1 pkg small marshmallows
1 - 3 oz pkg cream cheese
1 small can crushed pineapple,

1 3 oz pkg. Lemon jello
½ cup cream
½ cup Miracle Whip light salad dressing

Top layer:

1- 6 oz pkg raspberry jello

1 cup boiling water & 1 cup cold water

Dissolve lemon jello in 1 cup boiling water. Melt marshmallows in 1 cup boiling water until dissolved; cool. Mix cream cheese that is softened with cream and Miracle Whip; add crushed pineapple. When jello mixture is cooled, add marshmallow mixture, Pour into 9x13 pan when starting to thicken.

Mix raspberry jello with boiling water; then add cold water and cool. Pour over bottom layer. Keep in refrigerator until ready to serve. Cut in small pieces.

My family loves this salad. It is tasty, tangy, and very pretty. If I want to make a little larger salad, I use 8 oz. cream cheese and 6 oz. of lemon jello with 2 cups boiling water, and a large can crushed pineapple, drained, and put in 10x15 pan.

ORANGE TAPIOCA SALAD

By Elsie Borglum

2 – 3 oz pkg tapioca pudding
1 envelope Dream Whip topping
3 cups boiling water

1 – 3 oz pkg orange jello
1 can mandarin oranges, drained

Combine tapioca pudding, orange jello, and boiling water. Cook slowly until thickened (just to a boil). Set aside to cool. Make Dream Whip topping according to directions on package. Fold into jello mixture. Add mandarin oranges. Refrigerate until set.

CABBAGE SLAW

By Chris Black

1 – 2 ½ lb head cabbage, chopped.

Dressing:

Cook together 1 cup sugar and 1 cup vinegar.

Then add 1 tsp. mustard seed

1 tsp. celery seed,

1 tsp salt

¼ cup chopped onion

2/3 cup chopped green pepper

½ cup pimento

Mix all ingredients and pour over chopped cabbage. Chill. This slaw stays crisp and is better after standing awhile.

CHICKEN SALAD

By Sister Mary Volz

3 lbs. Chicken, cooked and cut in small chunks

1 cup raw carrots, grated

1 cup diced celery

salt and pepper to taste

1 cup salad dressing, approximately

lemon juice

Mix and add 1 can

shoestring potatoes

just before serving.

POPPY SEED DRESSING

By Norma Borglum

¾ cup sugar	1/3 cup white vinegar	1 tsp salt
1 tsp dry mustard	1 med onion, diced	1 cup salad oil
1 tsp poppy seeds		

Blend all ingredients together and chill. Make at least one hour ahead.

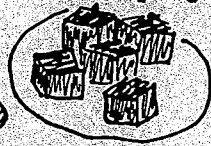
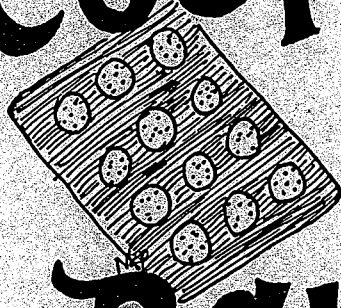
BACON DRESSING

By Norma Borglum

3 slices bacon (cooked & crumbled)	1 ½ tsp tarragon vinegar
1 tsp sugar	1 tsp Dijon Mustard
1/8 tsp pepper; dash salt	½ cup sour cream

Combine bacon, sugar, salt, pepper, vinegar & mustard. Fold gently into sour cream. Chill, covered for 1- 2 hours to allow flavors to blend.

cookies
and
Bars



MOUND BARS

By Colleen (Borglum) Knudtson

2 cups graham cracker crumbs
½ cup melted butter
½ cup sugar

1 ½ cups flaked coconut
1 can Eagle Brand Milk
1 pkg. semi-sweet chocolate
chips
1 Tblsp. peanut butter

Mix first 3 ingredients together and spread on bottom of 9 x 13 pan. Over the above, spread 1 ½ cups flaked coconut. Over this pour 1 can Sweetened Eagle Brand Milk. Bake at 350 for 15 to 20 minutes. Melt 1 pkg. of semi-sweet chocolate chips. Add 1 Tblsp. peanut butter and spread over above.

PEANUT BUTTER BROWNIES by Bernadine Peterson

1/3 cup butter or butter
flavored crisco
½ cup peanut butter
1 cup white sugar
¼ cup brown sugar
2 eggs

1 cup flour
pinch of salt
1 tsp. baking powder
½ tsp. vanilla
1 cup chocolate chips

Cream butter, peanut butter, and sugars. Add eggs and mix; add in rest of ingredients except chocolate chips. Put into 9" x 9" greased pan. Put choc. chips on top of dough and bake at 350. Watch carefully. Don't overbake.

REESE PEANUT BUTTER BARS

By Chris Black

1 cup melted margarine
2 cups graham crackers, crushed

1 cup peanut butter
3 ½ cups powdered sugar

12 oz. pkg. sweet milk chocolate chips

Mix first four ingredients and pat into 9" x 13" greased pan. Melt chocolate chips and spread over above mixture. Let cool; cut into bars.

CARAMEL BARS

By Tammy (Borglum) Engen

Crust:

$\frac{3}{4}$ cup sugar
 $\frac{3}{4}$ cup butter
1 tsp salt
1 $\frac{3}{4}$ cup flour
1 tsp. soda

Caramel Mixture - melt in pan
1 pkg. caramels
1 can Sweetened Condensed Milk

1 pkg (12 oz) milk chocolate chips

Mix together butter, sugar, flour; add salt and soda. Pat $\frac{1}{2}$ of mixture into a 9 x 13 pan . Bake 3 minutes at 350. Then put 12 oz milk chocolate chips on hot crust. Add caramel mixture over chips and topping (flour mix). Bake 20 minutes

CEREAL BARS

By Joann Kelling

Mix: 4 cups corn flakes
5 cups crispix cereal
2 cups rice crispies
2 cups salted mixed nuts

Set aside.

Mix: 2 cups sugar
2 cups light corn syrup
1 cup butter
1 can sweetened condensed milk

Boil the above 4 ingredients until mixture reaches soft ball temperature on a candy thermometer. Stir constantly. (helps to use a pan with a non-stick finish to prevent scorching) Pour boiled mixture over cereal and mix well. Spread in 2 cookie or jelly roll pans. Cut while warm. Freezes well. Makes a large batch.

REFRIGERATOR COOKIES

By Martha Phillips

1 cup butter (no substitutes)
2 cups brown sugar
2 eggs
3 cups flour

1 tsp cream of tartar
¼ tsp salt
1 tsp soda
1 cup chopped pecans

Brown butter slowly and pour over sugar. Add two beaten eggs, then nuts. Sift dry ingredients together and add last. Mix all well, and form into two or three rolls, long and slender. Store in refrigerator over night.

Slice and bake at 375 degrees about 10 minutes or until lightly brown. (They will slice easier if they're at room temperature for 15 minutes or so.)

YUMMY BARS

By Linda Phillips

1 pkg German chocolate cake mix
2/3 cup evaporated milk, divided
1 cup nuts

¾ cup melted butter or margarine
6 oz pkg (1 cup) chocolate chips
1 pkg caramels

Mix cake mix, butter and 1/3 cup milk and put half of it in a 9 x 13 pan. Bake at 350 degrees for 6 minutes. Add 1 pkg of chocolate chips and nuts on top. Melt caramels with 1/3 cup evaporated milk. Pour over the chips and nuts. Add the other half of cake mixture on top. Bake 20 minutes more. Cool; cut into bars.

SALTED PEANUT CHEWS

By JoAnn Kelling & Chris Black

Base: 1 pkg yellow cake mix
1 egg

1/3 cup butter or marg (softened)

Combine in large bowl and beat at low speed until crumbly. Press into ungreased 9 x 13 inch pan. Bake at 350 degrees for 12 to 18 minutes or until light golden brown. Remove from oven and immediately sprinkle with 3 cups miniature marsh-mallows. Return to oven for 1 to 2 minutes or until marshmallows just begin to puff. Cool.

SALTED PEANUT CHEWS (continued)

Topping: 2/3 cup corn syrup ¼ cup butter or margarine
 2 tsp vanilla 12 oz pkg peanut butter chips

Heat the above 4 ingredients in sauce pan until chips are melted and mixture is smooth. Stir constantly. Remove from heat and stir in:

 2 cups Rice Krispies 2 cups salted peanuts

Spoon warm topping over marshmallows. Chill and cut.

APPLE BARS

By Martha Phillips

½ cup butter 1 ½ cups flour
1 cup sugar ½ tsp soda
1 beaten egg ½ tsp nutmeg
2 cups sliced apples

Blend butter, sugar and egg. Blend in flour and soda after sifting together; add apples and nutmeg. Put in greased and floured 9 x 13 pan.

Topping:

½ tsp cinnamon, ½ cup nuts, and ½ cup brown sugar

Mix and sprinkle on top and bake at 350 degrees for 30 minutes.

ANGEL BARS

By Sister Mary Volz

2 cups sugar 2 cups flour
2 tsp baking powder 1 tsp salt
1 tsp vanilla 1 cup hot milk
7 egg whites ½ tsp cream of tartar

Beat egg whites with cream of tartar until firm. Add sifted ingredients to hot milk and mix thoroughly. Add vanilla. Fold egg whites into mixture, gently but thoroughly. Bake in greased and floured jelly roll pan 25-30 minutes at 350 degrees. Frost with powder sugar frosting and sprinkle with chopped nuts.

CHOCOLATE CHIP FUDGE BARS By Sister Mary Volz

½ cup white sugar)
1 cup brown sugar) Cream together and
¾ cup shortening) add 2 eggs beaten well.

Add to above mixture; mix well

1 tsp baking soda
1 tsp vanilla 1 pkg small marshmallows
½ cup nuts (optional)
2 cups flour
1 pkg chocolate chips

Spread on bar pan and bake 15 to 20 minutes at 350 degrees. Top with 1 pkg small marshmallows, return to oven for a couple of minutes (just until they start to puff up). Frost with the following:

1 cup sugar ¼ cup cocoa
¼ cup margarine ¼ cup milk
dash salt 1 tsp vanilla

Boil one minute, cool and beat. Pour over bars.

BUTTER BRICKLE BARS By Linda Haupt

1 ½ cups flour ½ cup butter
¼ tsp salt ¾ cup brown sugar

Mix ingredients together and put in 9 x 13 pan. Bake 10 minutes at 350 degrees. Melt in double boiler:

1 6 oz pkg butterscotch chips ¼ cup corn syrup walnuts
1 Tblsp water ½ tsp salt

Melt and pour over crust, then add walnuts to spread over all. Bake for 8 minutes or until bubbles form.

TURTLE BARS

By Linda Haupt

1 German chocolate cake mix	¾ cup margarine or butter
1 small can evaporated milk	1 14 oz pkg of caramels
1 cup chopped walnuts or pecans	1 6 oz pkg chocolate chips

Melt caramels with 1/3 cup evaporated milk. Mix cake mix, margarine, 1/3 cup milk and nuts. Press ½ mixture into bottom of 9 x 13 pan and bake for 6 minutes at 350 degrees. Then sprinkle chips over crust and pour caramels over it. Dab remaining dough over caramels. Bake 15 minutes.

CHERRY SQUARES

By Kathy Heine

1 cup butter	3 cups flour
1 ¾ cup sugar	1 ½ tsp salt
4 eggs	2 cans cherry pie mix

Cream butter and sugar, beat well. Add eggs, vanilla, then dry ingredients. Beat until smooth. Spread ½ of mixture in greased pan 11 x 7. Spread pie filling over batter. Spoon remaining batter in very small amounts over pie filling. Bake at 350 degrees for 45 minutes. Frost with powder sugar icing.

FRUIT PUNCH BARS

By Martha Phillips

Oven 350 degrees

2 eggs	2 ¼ cups flour	½ tsp. salt
1 ½ cups sugar	1 ½ tsp baking soda	1 tsp. vanilla
1 16 oz can fruit cocktail undrained	½ tsp. salt	½ cup chopped walnuts

Grease & flour bottom of 15 x 10 x 1 inch jelly roll pan. Beat eggs & sugar until light and fluffy. Add fruit cocktail, flour, soda, salt and vanilla. Beat until well blended. Bake at 350 for 20-25 minutes or until golden brown. While hot, drizzle with glaze. Cool; cut into bars.

Glaze: ¾ cup sugar ½ cup butter ¼ cup evaporated milk ½ tsp. vanilla ½ cup chopped nuts. Combine ingredients and bring to a boil; boil 2 minutes, stirring constantly. Remove from heat; stir in walnuts. Cool.

DANISH LADY FINGER BUTTER COOKIES

By May Monson

1 cup butter
¼ cup sugar

2 cups flour

Cream butter and sugar together. Add flour gradually, working in a little at a time by hand. Probably won't need all the flour. Roll in hand small portions shaped like fingers. Beat 1 egg and dip cookies in it and also cinnamon sugar. Bake on ungreased cookie sheet for 8 to 10 minutes until set and a touch of brown at 350 degrees. This is my favorite cookie recipe of Mom's (Mrs. John Borglum).

DANISH FLAT CAKES

By Martha Phillips

1 lb flour
½ lb sugar
1 tsp salt

½ lb butter (no substitutes)
2 eggs
1 tsp baking powder

Mix and form into a roll. Let cool until very cold, then slice. These may be glazed with beaten egg and sprinkled with sugar, cinnamon, and chopped almonds. (My mother used to make these at Christmas time.)

DANISH KRINGLERS

By Martha Phillips

1 lb flour
¾ lb butter (room temperature)

1 scant cup cream (nearly a cup full)

Mix flour and butter thoroughly with hands until well mixed. Add cream a little at a time and mix with hands until well mixed and a smooth dough is formed. Take a small portion and roll thin. Brush with cream and sprinkle generously with sugar, as this is the only sugar in the cookie. Use pizza cutter to cut in narrow strips and form like pretzels. If strips are about 7 inches long, they form a nice cookie. Bake at 375 degrees for about 10 minutes until cookies are set and just a tinge of golden brown. (My mother always made these for Christmas, and they are my very favorite. Some years I don't make many kinds of Christmas cookies, but I always make these. However, they are tasty any time of the year.)

PEANUT BUTTER TEMPTATIONS

By Linda Haupt

½ cup butter	½ cup sugar
½ cup peanut butter	½ cup brown sugar
1 egg	½ tsp vanilla
1 pkg small peanut butter cups	1 ¼ cups flour
¾ tsp baking soda	½ tsp salt

Cream together butter, sugar, peanut butter, brown sugar and egg. Blend in flour, baking soda, and salt. Add vanilla. Roll into 1 inch balls, put into mini muffin tins. Bake at 375 degrees for 8-10 minutes until lightly browned. Place peanut butter cups on top of cookies and press until only top of candy is showing. Cool for 10 minutes and remove from muffin tins. Makes 40 cookies.

WHITE COOKIES

By Linda Phillips

1 ¾ cup sugar	1 tsp baking soda
1 cup shortening or margarine	2 tsp baking powder
2 eggs	¼ tsp salt
2 tsp vanilla	4 ½ cups flour
1 cup dairy sour cream	

Mix together and chill dough. Roll into balls and flatten or roll out and cut into shapes with cookie cutters. Bake at 375 degrees for 8-10 minutes, until light golden in color. (Linda has make hundreds of these cookies over the years for the children who are lucky enough to be in a class with one of her daughters.)

ROLLED BUTTER COOKIES (All Occasion) By Katie Borglum (Henry)

3 cups flour	1 cup sugar
1 ½ tsp baking powder	1 egg, slightly beaten
½ tsp salt	3 Tbsp cream
1 cup butter (not margarine)	1 tsp vanilla

Sift dry ingredients, cut in soft butter until particles are fine. Add egg, cream and vanilla. Blend thoroughly. Refrigerate. Roll and cut into shapes. Bake at 375 degrees for 8-10 minutes. Decorate. Freeze well.

CHOCOLATE LADIES By Betty Volz (submitted by Martha Phillips)

Dough:

1 cup butter, softened	1 pkg 8 oz cream cheese, softened
1 cup sugar	½ tsp vanilla
2 Tbsp grated orange peel	2 ½ cups flour
½ tsp salt	1 ¼ cup blanched almonds, cut very fine

Chocolate Glaze:

4 oz semi-sweet chocolate chips	¼ cup butter
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Cream butter with cream cheese, beat in sugar, vanilla until light and fluffy. Mix in flour, salt, and 1 cup almonds. Shape in 1 inch balls. Place on ungreased cookie sheet. Flatten with glass greased with butter, and dipped in sugar. Bake 15 minutes at 325 degrees.

Make glaze by combining chocolate chips and butter in sauce pan. Stir over low heat until melted. Set aside. Transfer baked cookies to wire rack.

Spoon ½ tsp glaze on center of cookies spread slightly with back of spoon. Sprinkle with remaining almonds. Makes about 5 dozen.

MONSTER COOKIES

By Sister Mary Volz

1 dozen eggs
1 lb butter or margarine
2 lb brown sugar
4 cups white sugar
1 Tblsp vanilla
1 lb nuts

3 lbs peanut butter
8 tsp baking soda
18 cups quick cook oatmeal
1 lb chocolate chips
1 lb M & M's

Mix in very large bowl, the eggs, butter, brown sugar, white sugar and vanilla. Needs lots of stirring. Add peanut butter, mix well. Add baking soda, oatmeal, and nuts. Stir in chocolate chips and M & M's. Shape into balls and flatten on greased cookie sheet. Bake at 350 degrees for 10 to 12 minutes. Do not let get too brown. These freeze well.

CHEWY BROWNIE COOKIES

By Becky Glimsdal

2/3 cup Crisco shortening
1 ½ cups brown sugar, packed
1 Tblsp water
1 tsp vanilla
2 eggs

1/3 cup cocoa
½ tsp salt
¼ tsp baking soda
2 cups chocolate chips
1 ½ cups flour

Heat oven to 375 degrees. Place length of foil on flat surface. In large bowl, beat shortening, brown sugar, water, and vanilla on medium speed of electric mixer until well blended. Add eggs, beat well.

Stir together flour, cocoa, salt and baking soda. Gradually add to sugar mixture, beating on slow speed just until well blended. Stir in chocolate chips. Drop by rounded spoonfuls on ungreased cookie sheet. Bake 7-9 minutes or until cookies are set.

Cookies will appear soft and moist. Do not over bake. Cool 2 minutes. Remove from cookie sheet and cool completely on foil. Makes about 3 dozen.

CHEWY CHOCOLATE COOKIES

By Marian Borglum

1 ¼ cup butter or margarine (soft)
2 cups sugar
2 eggs
2 tsp vanilla
2 cups semi-sweet chocolate chips

2 cups flour
¾ cup cocoa
1 tsp baking soda
½ tsp salt

Heat oven to 350. In large mixer bowl, cream butter and sugar until light and fluffy. Add eggs and vanilla, beat well. Combine flour, cocoa, soda, and salt; gradually blend in creamed mixture. Stir in chocolate chips. Drop by teaspoon onto ungreased cookie sheet. Bake 8-9 minutes. (Do not over bake)

Cookies will be soft. They will puff while baking and flatten while cooling. Cool slightly; remove from cookie sheet to wire rack. Cool completely.

CHOCOLATE CHUNKERS

By Marian Borglum

½ cup margarine or butter
½ cup shortening
1 cup brown sugar
2 eggs
1 ½ tsp vanilla

2 ½ cups flour
1/3 cup cocoa
1 tsp baking soda
1 8 oz bar milk chocolate, chopped

In a mixer bowl beat margarine and shortening 30 seconds. Add brown sugar, beat till fluffy. Add eggs and vanilla, beat well. Stir together flour, cocoa and soda. Gradually add to beaten mixture, mixing until combined. Stir in chopped chocolate. Drop by rounded teaspoons 2 inches apart, onto ungreased cookie sheet. Bake in 375 degree oven about 8 minutes or until a slight finger print remains. Cool on cookie sheet 1 minute. Remove and cool completely.

GRANDMA ISENBERG'S POWDERED SUGAR COOKIES

By Tammy Phillips

1 cup powdered sugar	1 $\frac{3}{4}$ cups flour
1 cup shortening	$\frac{1}{2}$ tsp baking soda
1 egg	pinch salt
1 tsp vanilla	$\frac{1}{2}$ tsp cream of tartar
	1 Tblsp ground coconut

Mix ingredients in order given. Form dough into balls. Dip balls in sugar. Flatten with fork. Bake at 350 degrees for 7 – 10 minutes.

RICH COOKIE RECIPE

By Sister Mary Volz

2 cups butter	1 tsp salt
2 cups white sugar	2 tsp baking powder
2 cups brown sugar	2 tsp soda
4 eggs	24 oz. chocolate chips
2 tsp vanilla	1 – 8 oz. Hershey bar, grated
4 cups flour	3 cups chopped nuts
3 cups blended oatmeal (measure oatmeal and blend in a blender to a fine powder)	

Cream butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder and soda. Add chocolate chips, Hershey bar and nuts.

Roll into balls and place two inches apart on a cookie sheet. Bake for 10 minutes at 375. Makes 112 cookies. (Can make $\frac{1}{2}$ a recipe.)

RICE KRISPIE BARS

By Sister. Mary Volz

Boil together for 1 minute—no more:

1 cup white sugar

1 cup white corn syrup

Add about ½ cup peanut butter, and mix well. Stir into 5 cups Rice Krispies. Put into buttered pan.

Frosting: Melt 6 oz. Nestles chocolate chips and ½ cup peanut butter.

AGRESSION COOKIES

By Emily Phillips Corcoran

3 cups oatmeal

1 ½ cups flour

1 ½ cups brown sugar

1 ½ cups butter or shortening

1 tsp. salt 1 Tblsp baking soda

1 ½ tsp vanilla

Optional – 1 tsp cinnamon or 6 oz chocolate chips or ½ cup coconut or raisins

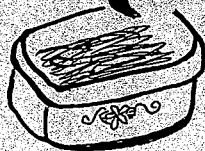
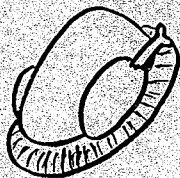
Mix with hands. Roll in balls and bake. (Can use a glass greased with butter and sugar and flatten before baking.) Bake 15-17 minutes at 350 degree oven.

Leave on cookie sheet after baking for a few minutes before putting on papers to cool.

Emily got this recipe from a school mate who was in 4-H with her.



main dishes



LEMON BROCCOLI CHICKEN

By Knud Borglum

4 skinless chicken breast halves
1 Tblsp margarine or oil
1/3 cup water or milk
1/8 tsp pepper

1 can broccoli cheese soup
2 tsp lemon juice
2 cups broccoli flowerets

In skillet over medium heat, in hot margarine, cook chicken for 10 minutes, or until browned on both sides. Spoon off excess fat.

Combine the soup, milk or water, lemon juice and black pepper. (I like to use "course ground") and stir it into the chicken. Heat to boiling.

Add the broccoli flowerets, cover, reduce heat to simmer for 10 minutes, or until chicken is "fork-tender" and broccoli is done, stirring occasionally. Makes 4 servings.

LEMON GARLIC CHICKEN

By Knud Borglum

4 skinned, boneless chicken breast halves
2 Tblsp olive oil or vegetable oil 4 Tblsp bottled lemon juice
4 Tblsp water 2 tsp chicken-flavored instant bouillon
1 clove garlic, finely chopped 1 lb new potatoes, quartered
1 cup green and 1 cup red bell pepper, cut in thin strips
1 cup zucchini in thin strips

In large skillet, brown chicken in the oil. Add the bottled lemon juice, water, bouillon and garlic; bring to a boil. Add potatoes, reduce heat; cover and simmer for 10 to 15 minutes, or until potatoes are tender. I usually try 12 minutes and find it works.

Add peppers and zucchini; cover and cook 8 to 10 minutes until vegetables are tender.

Makes 4 servings. Refrigerate leftovers promptly.

**Can top this with grated Parmesan cheese and/or chopped parsley.

ALMOND CHICKEN

By Knud Borglum

3 cups boneless, skinless, cubed, cooked chicken
(option 6 – 5 oz cans boned chicken)

½ cup chopped onion	1 cup sliced celery
1 cup coin-sliced carrots	2 Tblsp margarine or olive oil/salad oil
1 cup milk	2 cups chow mein noodles
2 cans cream of mushroom soup	2 cans sliced mushrooms (4 oz each)
1 Tblsp soy sauce	½ cup sliced almonds

Saute onion, celery, carrots in oil until tender-crisp. Mix all ingredients together, reserving about ½ cup chow mein noodles and about 1/8 or 1/6 cup of almonds for topping. Place in lightly greased casserole. **At this point it can have been made ahead and placed in refrigerator until desired time for cooking and serving. When ready to bake, sprinkle the reserved chow mein noodles (broken some?) and sliced almonds on top of casserole contents. Bake, covered, for 40 minutes at 350. If it has been refrigerated, bake for 50 minutes. Uncover during the last 15 minutes. Serves 6 to 8.

OVERNIGHT SCALLOPED CHICKEN CASSEROLE **By Knud Borglum**

2 – 10 ¾ oz cans mushroom soup	2 ½ cups milk
½ lb. American cheese, cubed	
4 cups chopped, cooked chicken or turkey	
1 – 7 oz box macaroni	½ cup butter or margarine
3 hard cooked eggs, chopped	1 ½ cups soft bread crumbs

In a large bowl, combine soup, milk, and cheese. Add chicken or turkey, macaroni, and eggs. Stir in ¼ cup melted butter. Transfer to a greased 13 x 9 x 2 baking pan. Cover and refrigerate overnight, or for at least 8 hours.

Toss the bread crumbs with the remaining ¼ cup melted butter; sprinkle over top of casserole. Bake uncovered at 350 for 60-65 minutes or until bubbly and golden brown. Yields 12 servings.

QUICK-COOK ONE-POT GOULASH **By Knud Borglum**

1 lb boneless beef round steak
1 clove garlic, minced
1 cup water
1 Tblsp paprika
½ tsp dried thyme, crushed
5 oz noodles
1 carton (8 oz) sour cream

1 Tblsp cooking oil
½ cup chopped onion
1 can tomatoes
¼ tsp salt
¼ tsp pepper
2 tblsp all-purpose flour

In large saucepan cook half the meat in hot oil until brown. Remove from pan. Cook remaining meat, onion, garlic until meat is brown and onion is tender. Drain off fat. Return all meat to saucepan. Stir in undrained tomatoes, water, paprika, thyme, salt and pepper. Bring to boiling.

Add noodles, a few at a time, stirring constantly. Reduce heat, simmer, uncovered, about 15 minutes or until meat and noodles are tender, stirring frequently. Stir flour into sour cream; stir into meat mixture. Cook and stir until thickened and bubbly. Cook and stir for one more minute.

Makes four main-dish servings. NOTE: to make slicing the meat easier, place in the freezer about 45 minutes or until partially frozen. Then, thinly bias-slice the meat across the grain into strips.

BEEF BURGUNDY

By Knud Borglum

2 lb beef cubes (1 to 1 ½ in.)
2 cans French onion soup
1 soup can water
2 cups coin sliced carrots

2 Tblsp olive oil or salad oil
1 soup can burgundy or red dry wine
4 cups uncooked noodles, wide or medium
1 medium onion, chopped (optional)

In large saucepan, heat oil and brown beef together with onion, if desired. Pour off excess fat. Add soup, water, and burgundy. Cover, cook over low heat for 2 hours, stirring occasionally. Add carrots and continue cooking, covered for 5 minutes. Add noodles, stir in, and cook, covered for 25 minutes longer, stirring occasionally, until done. Add water, if necessary in the final cooking period.

Makes about 8 cups. ****Can use 1 cup Welch's grape juice and 1 Tblsp ordinary vinegar as a substitute for wine. It tenderizes the meat.**

QUAKER OATS MEAT LOAF By Martha Phillips

1 ½ lb ground beef - ¼ tsp pepper - ¾ cup oatmeal - 1 cup tomato juice

¼ cup chopped onion - 1 ½ tsp salt - 1 beaten egg

Combine ingredients. Pack into 8 ½ x 4 ½ loaf pan or 2 quart casserole. Bake at 350 degrees for 1 hour. Serves 8.

LASAGNA

By Ann Nix

1 – 12 oz cottage cheese

2 cups Mozzarella Cheese, shredded

2 eggs

1/3 cup chopped parsley

1 tsp onion powder

½ tsp dried basil leaves

1/8 tsp pepper

1 (32 oz) jar spaghetti sauce

1 ½ lb hamburger, browned

12 – 15 uncooked lasagna noodles

¼ cup water

Parmesan cheese

Mix together the first 7 ingredients until well blended. Set aside.

In another bowl, mix spaghetti sauce and hamburger. In 9 x 13 inch pan, spread ¾ cup meat sauce and layer 3 to 4 uncooked noodles. Spread with ½ of cottage cheese mixture and 1 ½ cups meat sauce. Then layer 3 to 4 more noodles on top of sauce. Spread with remaining cottage cheese. Top with 3 to 4 noodles and remaining meat sauce. Pour water around edges and cover tightly with foil.

Bake at 375 degrees for 45 minutes. Uncover and bake 15 minutes more. Let stand 10 minutes before serving and top with Parmesan cheese.

Diplomacy is thinking twice before saying nothing.

EGG AND HAM BAKE

By JoAnn Kelling

1 pkg English muffins
5 eggs
2 cups milk
4 oz can mushrooms, drained
½ cup butter

ham or sausage (any amount)
cubed Velveeta cheese (any amount)
½ tsp dry mustard
onions, chopped (any amount)
salt and pepper

Line the bottom of 9 x 13 pan with cut up English muffins. Put ham or sausage on top. Add a layer of Velveeta cheese. Beat the eggs, milk, dry mustard, salt and pepper, and pour over English muffins.

Saute mushrooms and onions in butter. Pour over all; cover with foil and refrigerate overnight. Bake at 350 for 50 minutes. Uncover and bake 10 minutes more. Let set a few minutes; serve.

POTATO PIZZA

By Ann Nix

1 – 32 oz bag frozen hash browns (thawed)	1 egg
1 can (11 oz) Cheddar Cheese Soup	1 tsp salt
1 lb ground beef, browned	½ tsp pepper
8 oz American or Cheddar Cheese. Shredded	
1 can sandwich sauce for Sloppy Joes or any Sloppy Joe recipe	
2 Tblsp minced onion	mushrooms, optional

To thaw potatoes quickly, place in sieve and pour hot water over. Drain well. Mix hash browns, soup, egg, salt, & pepper. Spread mixture over a large, buttered pizza pan. Bake at 450 degrees for 20 – 25 minutes.

Meanwhile, mix up sloppy Joe, hamburger, and onions and simmer 5 minutes. Sprinkle two-thirds cheese over baked crust. Spoon meat mixture over cheese and top with remaining cheese. Bake 5 minutes longer.

SWEDISH MEAT BALLS

By Elsie Borglum

1 cup water in which has been boiled:
1 bay leaf, ½ tsp celery seed, 5 allspice
Do this first. Then cool.

1 ½ lb ground beef	½ lb lean pork, ground
2 eggs	½ cups bread crumbs (or little less)
1 tsp salt	½ tsp pepper
2 Tblsp chopped onion	

Beat eggs, add spiced water and crumbs, salt and sugar. Combine this with meat. Form into balls, roll in flour and brown slowly. Place in casserole, add 1 can cream of mushroom soup over them (maybe a little milk, too). Cover; bake 1 hour at 350.

BETTY'S MEATBALLS

By Betty Volz, submitted by Ann Nix

3 lbs ground beef	3 eggs	SAUCE: 2 - 10 oz. jars
9 Tblsp bread crumbs	½ tsp salt	grape jelly
1/8 tsp pepper		1 ½ cups catsup
2 - 10 oz jars grape jelly		3 tsp mustard

Mix mustard, grape jelly and catsup together and put in a crock pot to heat. Mix the rest of ingredients together and form into meatballs. Fry, bake or broil them until done. Add cooked meatballs to sauce and slow cook for several hours. Serve.

CALICO BEANS

By Betty Volz, submitted by Linda Haupt

½ lb bacon cut into 1" pieces	1 lb. Hamburger	1 med. onion chopped
1 cup brown sugar	1 cup catsup	4 Tblsp vinegar
2 tsp mustard	2 cans Pork & Beans	2 cans Butter Beans
2 cans Great Northern Beans	2 cans Kidney Beans	

Fry bacon until crisp. Save 2 tblsp grease. Brown beef and onion in it. Drain all beans except Pork & Beans. Combine all ingredients and bake covered, for 45 minutes at 350. This works well in a crock pot. 12-14 servings
(Can put in refrigerator over night to let flavor through.)

STEAK AND STRING BEAN HOT DISH

By Betty Volz

Submitted by Linda Haupt & Ann Nix

2 lbs tenderized steak (cut in pieces)
2 bay leaf
½ soup can water

¼ cup red wine
1 can Cream of Mushroom Soup
2 cans string beans

Fry steak pieces dipped in flour, salt and pepper and garlic salt to taste. Mix all Ingredients except string beans in casserole dish. Cover and bake for 1 hour at 350 degrees. Add string beans and bake for 15 minutes. Serve over or with mashed potatoes.

CHICKEN WAIKIKI

By Katie Borglum (Henry)

1 whole chicken or 2 breasts and 2 whole legs/thighs
½ cup flour – coat chicken

Brown in 1/3 cup oil or shortening. Arrange in shallow roasting pan skin side up. Salt and pepper.

Sauce: 1 can chunk pineapple (1 lb. 14 oz.) drain and add water to make 1 ¼ cups liquid. Combine 1 cup sugar, ¾ cup vinegar, 2 Tblsp cornstarch, 1 Tblsp soy sauce, ¼ tsp ginger, 1 chicken bouillon cube, and syrup from above. Bring to a boil, stirring constantly. Boil 2 minutes. Pour over chicken. Bake uncovered 30 minutes at 350.

Add pineapple chunks and 1 green pepper, sliced into ¼ circles. Bake 30 minutes Longer or until chicken is tender. Serve with rice.

KYLES CAJUN CHICKEN

By Kyle & Jamie Vokes

- (I) 1 whole chicken breast, cut in four parts.
- (II) 1 ½ Tblsp. oil in pan. Low heat! Add paprika, minced onion, cummin powder, oregano, Worcestershire Sauce, on both sides.
- (III) Cook 45 minutes Enjoy!

SWEET SOUR HAM BALLS

By Angela Borglum

1 lb. Ham (ground)
1 cup fine cracker crumbs
½ tsp salt
2 eggs
Sauce:
1 (8 oz.) bottle ketchup
3 Tblsp. vinegar

1 lb. Ground beef
2 small onions (chopped fine)
dash of pepper
1 cup milk
1 tsp. dry mustard
1 cup brown sugar

Mix all ingredients, cover and refrigerate for about 3 hours. Form balls and brown in fat. Put in casserole. Pour sauce over, cover and bake at 350 for 50 minutes. A double recipe makes about 48 meat balls.

BAVARIAN WIENER SUPPER

By JoAnn Kelling

(For those Danish people who are married to a German)

1 lb. Wieners (sliced ¼" thick)
½ cup mayonnaise (not Miracle Whip)
4 cups diced, cooked potatoes
¼ tsp paprika

1 can cream of mushroom soup
2 cups sauerkraut, drained
½ cup buttered soft bread crumbs

Combine soup and mayonnaise. Combine wieners with ½ soup mixture and sauerkraut. Stir in remaining soup with potatoes.

Put into casserole. Sprinkle bread crumbs over top. Bake at 350 degrees for 30 minutes.

SPICY WIENERS

By Ann Nix

1 6 oz. jar prepared mustard

1 – 10 oz. jar red jelly

Melt together in crockpot; then add wieners and warm through.

DEEP DISH PIZZA (Chicago Style)

By Ann Nix

1 lb. Polish sausage (cut diagonally in ½ inch slices)
1 – 15 oz. jar spaghetti sauce
2 tsp. sugar
½ tsp. oregano leaves
1 – 8 oz. pkg. mozzarella cheese, shredded

2 Tblsp. chopped parsley
½ tsp. basil
2 Robin Hood Pizza Crust packets
3 Tblsp. Parmesan cheese

In 10 inch skillet, heat sausage and ½ cup water to boiling. Cover and simmer 5 minutes. Remove cover and continue cooking until browned. Drain on paper towels. Grease 9 x 13 pan.

Make crust by directions on package and put in pan, also running half way up sides. **Preheat oven to 400 degrees.**

In bowl, mix sausages, spaghetti, parsley, sugar, basil, and oregano. Sprinkle half of mozzarella cheese over dough. Top with spaghetti sauce mixture, parmesan cheese, and remaining mozzarella cheese. Bake pizza 25 minutes.

PIZZA HOTDISH

By Ann Nix

2 – 8 oz. Pillsbury Crescent Rolls
1 pkg Sloppy Joe mix
1 tsp oregano
1 – 8 oz. cheddar or American cheese, (shredded)
1 – 8 oz. mozzarella cheese (shredded)

1 ½ lb. Hamburger
1 – 8 oz. tomato sauce
mushrooms (optional)

Brown hamburger and add Sloppy Joe mix, tomato sauce, mushrooms, and oregano. Spread one of the 8 oz. crescent rolls in the bottom of a 9 x 13 cake pan. Add hamburger mixture on top of this. Then sprinkle cheese on top (both kinds). Top with the other crescent rolls. Bake ½ hour at 350 degrees.

CHRISTMAS EVE CHICKEN CASSEROLE **By Ardis Vokes**

6 whole, boned chicken breasts (1/2 per serving) 1 lb. bacon
1 can cream of mushroom soup 1 can mushroom slices
8 – 12 oz sour cream (the real thing) 1 jar dried chipped beef
pimento (optional)

Line the bottom of baking dish with beef. Wrap 1 slice of bacon around chicken breast and place on top of beef. Combine soup and sour cream, add extra mushrooms. Pour on top of chicken. Pimento adds color. Place on top of sauce. Bake uncovered at 275 degrees for 3 hours. (**I served this at Neil and Pat's rehearsal dinner; everyone decided this should be Christmas Eve supper.)

EASY BARBECUE CHICKEN **By Norma Borglum**

3 lbs. Chicken, cut up or halved 1 cup vinegar
½ cup oil 2 ½ tsp salt (or less)
¼ tsp pepper

Place chicken in kettle or large saucepan. Mix all ingredients together and pour over chicken until just covered. Boil for 45 – 60 minutes until tender. Leave in pan (covered with sauce) until ready to grill outdoors. Only need to grill 15 minutes of until brown.

TACO PIE **By Becky Glimsdal**

1 pkg crescent rolls 1 pkg taco mix
1 lb hamburger 1 pkg shredded cheddar cheese
1 bag nacho chips

Form crescent rolls in pie pan. Brown hamburger, drain. Add taco mix per directions on pkg. Put crushed chips over pie crust—reserve half for topping. Add hamburger mixture, cover with remaining chips. Top with cheese.

Bake at 350 until cheese melts and crust looks done. Cut into pie shape pieces. Add lettuce, tomato, onion, taco sauce or whatever you like.

UPSIDE DOWN PIZZA

By Becky Glimsdal

1 lb hamburger
15 oz spaghetti or pizza sauce
2 eggs
1 Tblsp oil
½ tsp salt

onion (optional)
2 cups Mozzarella cheese
1 cup milk
1 cup flour
Parmesan cheese

Brown hamburger and onion, drain. Add sauce. Place in ungreased 9 x 13 pan. Add whatever toppings you desire. Place mozzarella cheese over top. Mix eggs, milk, oil, flour, and salt. Beat and pour over cheese. Sprinkle with Parmesan cheese. Bake at 400 degrees for 30 minutes until brown.

CAPE COD CRANBERRY LOAF

By Knud Borglum

2 ½ lb ground chuck
¾ cup dark brown sugar
1 medium onion, chopped fine
½ cup milk
½ cup dry bread crumbs
½ tsp thyme
2 whole bay leaves

¾ cup whole cranberry sauce
2 eggs
¼ cup ketchup
1 tsp salt
½ tsp rosemary
½ tsp ground white pepper
Preheat oven to 350 degrees

Combine cranberry sauce and brown sugar in a small mixing bowl. Line a 9 x 5 x 3 inch loaf pan with aluminum foil. Pour cranberry and brown sugar mixture in the pan. Make sure the sauce covers the entire bottom of loaf pan.

In large mixing bowl, combine the remaining ingredients, except for bay leaves, and mix well. Place meat mixture in loaf pan on top of sauce. Top with bay leaves and bake for 1 ¼ hours. Let cool for 10 to 15 minutes. Remove bay leaves.

Carefully turn pan over on to serving platter. Drizzle the pan juices, especially cranberries, over the loaf before serving. Serves 6 – 8.

Option: Use 1 ½ lb ground turkey with 1 lb ground chuck or 1 lb ground chuck, ½ lb ground pork, and 1 lb ground veal.

FROSTED MEATLOAF

By Kathie Heine

1 can Campbells's Golden Mushroom soup
2 lbs ground beef
½ cup fine dry bread crumbs
1 egg, slightly beaten
1/3 cup finely chopped onion

1 tsp salt
4 cups mashed potatoes
shredded Cheddar Cheese
1/3 cup water

Mix ½ cup of the soup with the beef, crumbs, egg, onion, and salt. Shape firmly into 8 x 4 inch loaf. Place in shallow baking pan. Bake at 375 degrees for 1 hr. Frost loaf with mashed potatoes. Sprinkle with 1/3 cup cheese. Bake 15 minutes more. Serve with sauce made by heating remaining soup with the water and 2 to 3 tablespoons drippings from loaf. Makes 8 servings.

3 BEAN HOTDISH

By Martha Phillips

1 ½ lb hamburger
1 can (16 oz) butter beans
1 can (16 oz) baked beans
3 Tblsp vinegar
1 Tblsp mustard

1 onion, chopped
1 can (16 oz) kidney beans
½ cup brown sugar
¾ cup catsup

Brown hamburger with onion. Drain beans, except baked beans. Mix all together and bake 1 hour.

SOPHIE'S BAKED BEAN CASSEROLE

By Knud Borglum

1 lb hamburger
1 cup brown sugar
1 Tblsp vinegar
½ cup chopped onion
1 can of each:
Red Kidney Beans, drained
Pork & Beans, liquid included

½ lb cubed ham
1 cup catsup
1 tblsp dry mustard
Chic Peas, drained
Butter Beans, liquid included

SOPHIE'S BAKED BEAN CASSEROLE Cont'd.

Brown hamburger and onion together. Combine brown sugar, vinegar, catsup, and dry mustard, mix well. Add the beans and mix well. Add hamburger and Onion and mix well. Transfer to a large casserole (I use 4-quart Pyrex bowl and it is full) and bake at 350 degrees for 60 to 90 minutes, uncovered.

Chic peas are also known as garbanzo beans. Can use lima beans instead of butter beans. **Variation: use 1 ½ cups catsup and 1 ½ Tblsp dry mustard.

BEEF STEW

By Knud Borglum

1 ½ lb. beef cubes (1 inch)	2 Tblsp olive oil or salad oil
1 can beef broth	1 can red wine
¼ tsp crushed, dried thyme leaves	1 cup celery, cut in 1 inch chunks
12 small, whole white onions or 1 cup chopped onion	
1 cup carrots, cut in 1 inch chunks	2 potatoes, cut into chunks
1/8 tsp coarse ground black pepper	½ tsp salt
2 tblsp flour	2 Tblsp Kitchen Bouquet

In heavy, large pan, brown beef in hot oil. Drain excess fat. I use cast iron pan. Add broth, wine, thyme and stir. Cover and simmer for 1 hour. Add celery, onion, carrots, and potatoes. Cover and continue cooking for 45 minutes more, or until done. Add more water, if needed. Blend flour, salt and pepper with ½ cup water and 2 Tblsp Kitchen Bouquet in shaker, and stir into boiling stew with continual stirring until thick. Makes 6 servings.

TATER TOT HOTDISH

By Ann Nix

1 lb hamburger, browned	1 bag Tater Tots
1 can Cream of Mushroom soup	1 can Cheddar Cheese soup
1 7 oz. bag frozen peas or corn	salt and pepper to taste

Mix hamburger with soups, vegetable, salt and pepper. Put in bottom of casserole. Put Tater Tots on top and bake at 350 degrees for 45 minutes.

EASY OVEN STEW

By Knud Borglum

1 lb. lean beef cut in 1" cubes	1 onion cut into chunks
1 can (14 ½ oz) Hunt's whole new potatoes, drained	
3 carrots cut into 1" chunks	3 celery ribs cut into 1" chunks
1 can (8 oz) Hunt's tomato sauce	½ cup beef broth
½ cup Welsh's grape juice	1 Tblsp cider vinegar
1 Tblsp sugar	½ tsp Italian seasoning
½ tsp salt	½ tsp pepper

In an oven-proof Dutch oven or casserole, combine meat, potatoes, onion, carrots, celery. In a small bowl mix remaining ingredients. Pour the sauce over the meat and vegetables, and mix well. Cover and bake at 300 for 2 ½ to 3 hours or until meat is tender. Makes 4 servings. Thicken with flour, if desired.

IMPOSSIBLE TUNA PIE

By Dana & Norma Borglum

1 - 6 ½ oz can tuna	1 cup shredded sharp cheese	
1 - 3 oz cream cheese	¼ cup sliced, green onions	
1 - 2 oz jar chopped pimento		
1 cup Bisquick	2 cups milk	4 eggs
¾ tsp salt	dash of nutmeg	

Mix together first 5 ingredients in 10-inch greased pie dish. Mix remaining ingredients 15 seconds in blender or 1 minute with hand beater. Pour over other ingredients in pie dish. Bake 40 to 50 minutes until knife comes out clean. Cool at least 5 minutes. Serves 6 - 8 people.
(May substitute 6 oz of crabmeat or shrimp)

SPAM GLAZE

By Ann Nix

Cut Spam in slices and put in pan or casserole.
Mix together: 1/3 cup brown sugar, 1 tsp. water, ½ tsp. vinegar, 1 tsp. mustard.
Cover Spam, and bake at 375 degrees for 35 minutes.

BEEF STROGANOFF

By Knud Borglum

1 lb boneless, fat-trimmed round steak, $\frac{3}{4}$ inch thick
2 Tblsp margarine, divided 1 cup chopped onion
1 can cream of mushroom soup $\frac{1}{2}$ tsp paprika
 $\frac{1}{2}$ cup sour cream or yogurt

Slice beef across grain into very thin strips. In heavy skillet, over high heat, in 1 Tblsp hot margarine, cook $\frac{1}{2}$ the meat and $\frac{1}{2}$ the onion until meat is no longer pink; stir and turn as needed, set aside. Repeat with remaining margarine, meat, and onion. Return all meat to skillet and stir together. Stir in soup and paprika. Heat through. Stir in the sour cream or yogurt. Serve over hot, cooked noodles. Serves 4 to 6.

BURGERS & FRANKS

By Ann Nix *

4 hotdogs, sliced diagonally $\frac{1}{2}$ cup green pepper, diced
4 Tblsp butter 2 - 19 oz. cans Chunky Sirloin Burger Soup
1 cup Minute Rice 4 Tblsp. ketchup

In skillet brown hotdogs and green pepper in butter until tender. Add rest of ingredients. Bring to a boil. Reduce heat, cover and cook 10 minutes.

OVEN READY SOUPER BURGERS **By Sister Mary Volz**

1 lb ground beef 1 can cream of mushroom soup
 $\frac{1}{2}$ pkg dry onion soup mix 1 cup grated cheddar cheese 8 buns

Brown beef, drain, and add dry onion soup and mushroom soup. Spoon on buns, sprinkle with grated cheese. Wrap each bun in foil for oven or saran wrap for microwave. These are great for making ahead and freezing. When ready to serve, remove from freezer 20 minutes before baking. Bake at 350 degrees for 30 minutes. Makes 8 burgers.

FISH

Easy rockfish recipes from Keith Borglum. (You can use salmon or freshwater fish, too, but I live near the Pacific and have a fishing boat.)

TEN MINUTE PESCA MARINARA

By Keith Borglum

Heat up home made (see recipe below) or canned marinara sauce in a shallow fry pan, not more than one-half inch deeper than the fish fillet. When sauce is simmering, slide room-temperature fillets that have been dusted with lemon pepper or cajun spice. Serve alone or over rice or pasta as soon as the fillets turn opaque. They will continue to cook off the flame for a minute so don't overcook.

KEITH BORGLUM'S MARINARA TOMATO SAUCE

Amounts are approximately per gallon of sauce. We make it 10 gallons at a time in a big pot and can it.

One gallon tomatoes, as ripe as possible, as many varieties as possible, (best if picked in the morning while still cool), chopped. Squeeze the extra water and seeds out. Otherwise get a gallon of the commercial stuff from the supermarket and throw about 10% away.

One cup red wine

One cup brown sugar

One-half cup Italian seasoning or any mix of leafy, green herbs

Two to ten tablespoons of diced, fresh garlic

One tablespoon black pepper or mixed peppers

One tablespoon Red Diamond Kosher salt or flavored salt

Throw everything in a blender and puree. Bring to a boil, then reduce to a simmer all day or overnight. Add liquid if too thick (chicken soup works great, or beer, water, or wine). Serve.

+ To turn it into enchilada sauce add some Mexican bitter chocolate and peppers.

KEITH BORGLUM'S MARINARA TOMATO SAUCE Cont'd.

+To turn it into Mexican mole (mo-lay) sauce, first fry a quarter cup flour in a quarter cup olive or other oil in the bottom of the pot, stirring constantly until thick (about a minute), then slowly stir in everything else. Add a can of Hershey's sweet chocolate (like you put in milk) to the mix.

+To turn it Thai-style, add a jar of peanut butter, a cup of red chili or curry powder, a tablespoon of shrimp or crab paste and cook a big piece of bruised lemon-grass stump in it (remove before serving).

+Throwing in a turkey carcass or ham bones or shrimp/crab shells adds flavor.

It will keep refrigerated for up to five days. Put (cooled) extra into baggies and freeze it the first day, if possible.

ROCKFISH SLING-SLANG (Called Ceviche in Spanish) By Keith Borglum

3 large tomatoes

2 large onions

Fish equal or greater than the volume of tomatoes and onions

Juice of one lemon

1 tsp. Worcestershire or favorite strong sauce

salt and pepper

Peel and dice the tomatoes and onions. Mix in the juice, sauce, salt and pepper to taste. Clean the fish fillets well (very fresh fish only), and dice it. Mix everything together, pack it down tightly, cover it and refrigerate at least one hour (the acid in the lemon juice cooks the fish without heat).

Serve on crackers. Works well with smoked fish or oysters, too.

LOBSTER-STYLE FISH BOIL (feeds 6 people) By Keith Borglum

Six medium to large potatoes, unpeeled

Six carrots

Six onions

Six or more fish fillets, halved or quartered

One-half cup salt or cajun spiced salt, or a box of "crab-boil spice"

Boil six or more quarts water in a pot with a removable basket. Add the salt slowly and dissolve. Boil the quartered vegetables for 10 minutes. Add the fish, not letting the water stop boiling, and boil for 5-15 minutes or until fish flakes easily. Serve on plates or dumped onto a pile of newspapers covering the table. Serve a variety of dipping sauces on the side.

SHEPHERD'S PIE

By Knud Borglum

1 lb. ground beef	1 can mushroom soup
1 cup chopped onion	2 cups cooked peas & carrots
½ cup chopped green pepper	2 cups "seasoned" mashed potatoes
½ cup chopped celery	

2 Tblsp. olive oil
2 Tblsp. melted margarine or butter
1 Tblsp. soy sauce
1 Tblsp. Kitchen Bouquet
1 Tblsp. sugar
1 Tblsp. beef granules

Brown the beef in the olive oil with the onion, green pepper, and celery until the vegetables are tender.

Stir in the soup.

Stir in the remaining ingredients, except the melted margarine, until blended.

Place in a greased casserole, at least a 2 ½ quart size.

Arrange the mashed potatoes on top of the peas and carrots in a "ring" shape around the edge of the casserole, allowing the peas and carrots to show through the center.

Drizzle the melted margarine on top of the potatoes and bake at 350 degrees for 25 minutes, uncovered. Serves 4-6.

MEAT SAUCE (Over pasta)

By Knud Borglum

½ lb. ground beef
1 cup chopped onions
½ cup chopped green pepper (opt.)
½ cup chopped celery (opt.)

2 cans Contadina Tomato Sauce (15 oz. size)
2 cloves garlic, crushed or fine chopped

2 tsp dried oregano leaves, crushed
2 tsp dried basil leaves, crushed
1/8 tsp. black pepper
1 tsp sugar

In a medium sauce pan (I used a 10 inch fry pan), brown the beef with onions, green pepper, celery, and garlic. Drain. I use very lean ground chuck, so there is very little to drain.

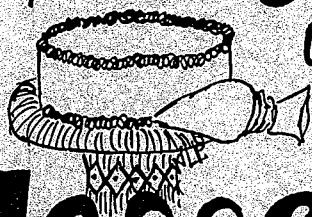
Stir in the balance of the ingredients. Bring to boil, cover, simmer for 15 minutes. Uncover and continue to simmer for 10 minutes more, or until sauce is thickened to your liking.

Serve hot over hot cooked pasta.

A 7 or 8 oz. package of dry pasta will cook up to make a sufficient quantity to use this sauce recipe. Serves 4.

HINT: "Goes well" with Pepper-Corn Salad, Garbanzo Salad, or Tossed Salad.

cakes,
frostings,
and



desserts

STRAWBERRY CAKE (Mansikkakakku)

4 eggs	½ cup orange flavored liqueur or juice
1 cup sugar	2 Tblsp lemon juice
2 Tblsp water	1 ½ cups chilled whipping cream
½ tsp vanilla	2 Tblsp sugar
1 cup all-purpose flour	1 tsp unflavored gelatin
2 Tblsp cornstarch	½ cup water
1 tsp baking powder	1 Tblsp sugar
¼ tsp salt	1 cup halved strawberries
Heat oven to 375 degrees	ground toasted almonds

Beat eggs in medium mixer bowl until foamy, about 3 minutes. Beat in 1 cup sugar until thick and lemon colored; mix in 2 Tblsp water and vanilla. Mix flour, cornstarch, baking powder, and salt. Fold into egg mixture.

Divide batter among 3 greased and floured layer pans, 8 x 1 ½ inches. Bake until wooden pick inserted in center comes out clean, 10-15 minutes. Cool in pans 10 minutes. Remove to wire racks; cool completely.

Mix liqueur and lemon juice. Brush bottom side of each cake layer generously with liqueur mixture. **Beat whipping cream and 2 Tblsp of sugar in chilled bowl until stiff.

Place one cake layer, liqueur side up, on serving plate; spread with thin layer of whipped cream. Place second layer, liqueur side up, over first; spread with thin layer of whipped cream. Refrigerate remaining whipped cream. Top with third cake layer, liqueur side up.

Soften gelatin in ¼ cup of water. Heat remaining water to boiling. Stir in softened gelatin and 1 Tblsp sugar until dissolved. Refrigerate until mixture is consistency of unbeaten egg whites.

Arrange strawberries on top of cake. Spoon gelatin over strawberries. Spread remaining whipped cream on side of cake; pipe rim of whipped cream around top edge. Sprinkle ground almonds around bottom layer. Refrigerate. **Cake can be prepared up to this point 24 hours in advance. Cover and refrigerate. Proceed with recipe.

FROZEN FRUIT CUPS

By JoAnn Kelling

- 2 – 10 oz pkgs frozen strawberries, thawed
- 2 small cans pineapple tidbits
- 2 small cans frozen orange juice
- 2 small cans mandarin oranges

Save juice from pineapple and mandarin oranges and add water to make 3 cups liquid. Mix with 1 cup sugar, 4 or 5 bananas, and 1/3 cup lemon juice. Mix everything together. If using fruit with sugar in syrup, you won't need to use as much sugar. Spoon mixture into dixie cups and put in freezer. Thaw ½ hour before serving.

(I put this into small dixie cups and freeze. Then just one serving can be taken out at a time or as many as needed for company. Should not be completely thawed out when eaten. Especially good when you come in from working in the garden and want a little something to eat, or to sit and eat while watching TV.)

SCHWARZWAELDER KIRCHTORTE (Black Forest Cherry Tort)

By Marge Borglum

- | | |
|--------------------------------|---------------------------------|
| 3 thin layers chocolate cake | 2 Tblsp Kirsch or Rum flavoring |
| 2 pints whipping cream | 2 cups cherry pie filling |
| 1 square unsweetened chocolate | 1 small bottle of cherries |

Spread whipped cream on bottom layer. Top with ½ of cherry pie filling. Add second layer of cake and spread with whipped cream and cherry pie filling. Add the third layer of cake. Ice the sides of the cake with whipped cream.

Decorate the top layer with a border of whipped cream with a decorating tube. Make a circle of cherries inside the border. Make another circle of whipped cream border. Put shaved chocolate in the very center of the circle.

DRUMSTICK TREAT

By JoAnn Kelling

2 cups vanilla wafers (crushed)
1/2 cup melted butter
1/3 cup peanut butter
4 cups whipped topping
3 cups milk

1 cup crushed Spanish peanuts
1 8 oz pkg cream cheese
1 cup confectioners sugar
2 small pkgs instant chocolate pudding
1 small chocolate candy bar

Mix vanilla wafers, 2/3 cup peanuts and butter together. Pat in a 9 x 13 pan. Bake at 350 degrees for 10 minutes. Cool. Mix cream cheese, peanut butter and confectioners sugar until smooth. Fold in 2 cups whipped topping. Layer over crumb crust and refrigerate.

Meanwhile, mix pudding and milk together. Pour over layers in pan; refrigerate until set. Spread remaining 2 cups whipped topping over pudding mixture. Top with remaining peanuts. Grate chocolate bar over top. Cover and place in freezer. Let set at room temperature for 15 minutes before serving.

CHOCOLATE CHIP DATE CAKE

By Linda Phillips

1 cup chopped dates
1 tsp soda

1 1/2 cups boiling water

Pour boiling water over dates, soda, and allow to cool.

Cream: 1/2 cup shortening with 1 cup sugar. Add 2 well beaten eggs. Add cooled date mixture. Sift together 1 1/2 cups plus 3 Tbsp flour with 1/4 tsp salt, 3/4 tsp soda. Combine with above mixture. Mix well and pour into 9 x 13 cake pan.

Then top with the following:

1 pkg chocolate chips 1 cup sugar 1/2 cup nut meats

Mix them together and sprinkle over top of cake batter. Bake at 350 degrees for 50 to 60 minutes.

**Optional topping: 1/2 cup brown sugar, 1/2 cup chopped nuts and 1 cup mini chocolate chips. By Martha Phillips. I make the same recipe above, but use this topping.

CHERRY RHUBARB CRUNCH

By Linda Phillips.

1 cup oatmeal
1 cup brown sugar
1 cup flour

½ cup butter
pinch of salt

Grease 9 x 13 pan. Mix together and put ½ mixture in bottom of pan. Bake 10 to 15 minutes.

Filling: 1 cup sugar
1 cup water

2 Tblsp corn starch
red food coloring (several drops)

Cook together until clear. Stir in 4 cups diced rhubarb, add 1 can cherry pie filling. Pour over crust and sprinkle remaining crust mixture over filling. Bake for 45 minutes at 350 degrees.

ZUCCHINI CHOCOLATE CAKE

By Chris Black

½ cup margarine
1 ¾ cups sugar
2 cups grated zucchini (skin & all)
¼ cup cocoa
1 tsp soda
½ cup buttermilk or sour milk

½ cup vegetable oil
2 eggs
2 ½ cups flour
1 tsp salt
1 tsp vanilla

Topping: ¾ cup chocolate chips and ¾ cup nuts. Mix ingredients. Top with topping and bake in a 9 x 13 pan or 2 - 9" pans at 325 for 1 hour.

RUM CAKE

By Linda Phillips

350 degrees

1 yellow cake mix
1 pkg instant vanilla pudding

4 eggs
½ cup oil

½ cup water
½ cup rum

Blend and beat 2 min. Bake in greased & floured bundt or tube pan 45 - 50 min.
Topping: Boil together for 3 minutes: 1 stick butter, ¼ cup water, 1 cup sugar, ¼ cup rum. Spoon over cake when it comes out of oven. Let stand 1 hour; remove from pan. Great Christmas dessert!

DANISH APPLE CAKE
(Traditional Christmas Dessert)

By Angela Borglum

2 cups fine dry bread crumbs
½ cup butter or margarine
2 cups applesauce (preferably home made)

1 Tblsp sugar
1 ¼ tsp almond extract

Toss crumbs, sugar, butter in a skillet. Stir constantly over medium heat until crumbs are an even golden brown. Stir in 1 tsp almond extract. (the other ¼ tsp can be added to the whipped cream). Butter a 1 quart casserole, alternate layers of crumbs and applesauce, beginning and ending with crumbs. Cover and chill for at least one hour.

**1/4 cup currant or raspberry jelly or jam (melted over hot water) can be spread over the top of the dessert. This is optional. Serve with whipped cream.

RODGROD MED FLOD
(try saying that fast!) (Means red gruel with cream)

By ArdisVokes

1 lb raspberries
6 cups water
½ cup almonds (optional)

1 lb red currants
2 ½ cups sugar
2 Tblsp cornstarch mixed with 2 Tblsp water

Cook fruit in water until juice is cooked out, strain. Discard pulp. Mix sugar with hot juice and bring to boil. Stir in cornstarch; mix into boiling juice. Turn heat to low and stir constantly until it begins to thicken & juice looks clear again. Stir and cook 2 minutes more, remove from heat, pour into bowl and cover top with plastic wrap (will thicken as it cools). I always sprinkle the top with a little sugar. Serve with sugar and real cream (that is optional). I like making rodgrod with cran-raspberry and other juices.

TELL YOUR NEIGHBOR CAKE

By Elsie Borglum

1 pkg cake mix
1 cup water

1 pkg instant pudding
½ cup salad oil

4 eggs

Beat for 5 minutes. Pour into tube cake pan. Bake at 350 degrees for 1 hour.

CITRONFROMAG For Gerda Borglum (submitted by Ardis Vokes)

1 6 oz lemon jello – dissolved in 2 cups boiling water; set aside to cool until slightly thickened.

5 eggs, separated. Beat yolks with $\frac{1}{2}$ cup sugar until white. Stir in grated rind of 1 lemon and juice of 2 lemons. (fresh is best)

Add cooled, thickened jello. Beat the egg whites till stiff peaks form and fold into egg-jello mixture.

Spoon into pretty glass bowl and chill. Top with gobs of whipped cream when serving. (We often had this Easter Sunday at home when we were growing up.)

APPLE CRISP

By May Monson – Irene Malmanger

Fill or cover bottom of a 9 x 13 pan with apples and sprinkle with mixture of $\frac{3}{4}$ cup sugar, 1 Tblsp flour, pinch of salt and cinnamon. Dabble a few drips of water over the top. Mix together as pie crust:

1 cup brown sugar	$\frac{1}{4}$ tsp soda
1 cup flour	$\frac{1}{2}$ tsp baking powder
1 cup oatmeal	$\frac{1}{2}$ cup butter or oil

Crumble over the top of apples and bake. (I used this recipe all my life, especially for my busy baking time while raising my family.)

APPLE CRISP

By Colleen (Borglum) Knudtson

2 cups flour	salt
1 cup brown sugar	$\frac{3}{4}$ cup oatmeal
1 cup butter	pie filling (apple, cherry, peach)

Pat $\frac{1}{2}$ crumb mixture on bottom of 9 x 13 pan. Spread choice of filling. Sprinkle remaining crumb mixture. Bake at 350 degrees for 30 – 40 minutes.

APPLE CRISP

By Martha Phillips

4 cups sliced apples
1 Tblsp lemon juice
1/3 cup sifted flour
1 cup corn flakes, crushed

½ tsp. salt
1 tsp. cinnamon
1/3 cup margarine or butter
½ cup brown sugar

Place apples in a greased, shallow baking dish; sprinkle with lemon juice. Combine dry ingredients; add melted butter and mix until crumbly. Sprinkle crumb mixture on top of apples. Bake in 350 degree oven for 30 minutes.

APPLE OR RHUBARB MACAROON DESSERT **By Martha Phillips**

6-8 cups sliced apples or diced rhubarb 1 tsp cinnamon
1 cup sugar or more to taste

Place fruit in 9 x 13 pan and sprinkle sugar/cinnamon mixture over apples. Place pan in a 350 degree oven while preparing the batter.

Batter:

½ cup butter or margarine 3 eggs
½ tsp salt 1 cup flour

Blend sugar and margarine, add eggs and beat until well blended. Stir in flour and salt. Mix until smooth. Spoon over hot fruit. It may not spread evenly. Bake at 350 degrees for 30 minutes or until fruit is done.

LEMON POPPY SEED BUNDT CAKE **By Marge Borglum**

Empty an 18.5 oz.. box of low fat yellow cake mix in a blender with a ½ cup of sugar. Add 1/3 cup oil, ¼ cup water, 1 cup plain, nonfat yogurt, 1 cup egg substitute and 3 tablespoons of fresh lemon juice.

Blend on medium speed for 6 minutes. Mix in 2 tablespoons of poppy seeds and put the batter in a 10-cup Bundt pan, coated with nonstick spray.

Bake at 350 degrees for about 40 minutes. Cool on a rack for 10 minutes. Turn it out and brush with a glaze made from 2 Tblsp lemon juice and ½ cup powdered sugar.

SWEDISH SPICE CAKE

By Elsie Borglum

1 cup sugar
1 cup raisins
1 cup cold water
½ cup shortening
1 tsp soda

1 tsp cinnamon
1 tsp nutmeg
1 tsp cloves
½ tsp salt

Put all ingredients into sauce pan. Place over heat and let just come to a boil. (Only until bubbles begin to form on top.) Cool. Add 2 cups flour, mix well together. Bake at 350 degrees for 45 minutes. (I put it in a loaf pan and it probably takes a little longer.)

DUTCH APPLE CAKE

By Linda Phillips

Mix together: 1 cup flour
4 tsp sugar
Enough water to make a stiff batter

1 Tblsp butter
2 tsp baking powder

Pour this over 6 large apples, cut up on bottom of baking dish (casserole dish). Then mix 1 cup sugar, 1 Tblsp flour, 1 ½ tsp cinnamon, and put over dough. Then add 1 cup boiling water over all and bake at 350 degrees 35 – 40 minutes.

APPLESAUCE CAKE

By Martha Phillips

1 cup sugar
2 eggs
1 cup nuts
1 cup raisins
½ tsp each cloves & salt

½ cup butter
1 ½ cups applesauce
2 cups flour
1 tsp cinnamon
2 tsp soda

Cream shortening and sugar. Add eggs, then applesauce. Stir in flour and spices with soda. Add raisins and nuts. Bake in 9 x 13 pan at 350 degrees for 25 – 30 minutes. Frost if desired.

STRAWBERRY ANGELFOOD DESSERT **By Ann Nix**

2 pkg strawberry jello 2 boiling water
2 pints frozen strawberries 8 oz Cool Whip
1 angel food cake

Mix water and jello. Add strawberries. When mixture starts to gel, mix in Cool Whip. Pour over cake that has been broken into pieces in a 9 x 13 inch pan. Store in the refrigerator.

CHERRY DESSERT **By Martha Phillips**

1 cup or ¼ lb graham crackers ¼ cup butter, melted
3 Tblsp powdered sugar ½ pint whipping cream or 8 oz Cool Whip
4 cups small marshmallows 1 can cherry pie filling

Crush crackers, add butter and sugar. Press firmly in 9 x 13 pan, leaving some for topping. Whip cream, add marshmallows slowly and carefully put half on crust. Put cherry pie filling on. Add remaining cream mixture. Top with crumbs. Refrigerate overnight. Peach or blueberry pie filling may be used for variety.

BUTTER CREAM DECORATOR'S ICING **By Martha Phillips**

(Ada Borglum's recipe from a cake decorating class she took.)

Large recipe	Small recipe
2 lb powdered sugar	1 lb powdered sugar
1 1/3 cups Crisco	2/3 cup Crisco
¼ tsp salt	1/8 tsp salt
1 tsp vanilla	½ tsp vanilla
2 egg whites	1 egg white
1/3 cup cold water	3 Tblsp cold water

Mix all together. Beat 10 minutes (or less) with electric mixer. I sometimes use a few drops of each of these: almond flavoring, butter flavoring, and coconut flavoring.

FROSTING

By Martha Phillips

1 8 Oz Cool Whip
1 small instant vanilla pudding

1 small can crushed pineapple (If large,
use only ½ juice)

Mix together and frost lemon or vanilla or carrot cake.

GINGERBREAD DELUXE

By Martha Phillips

2 cups sifted flour
2 tsp baking powder
¾ tsp salt
¼ tsp soda
2/3 cup sugar
2/3 cup molasses
1 cup heavy cream, whipped

¾ tsp ginger
¾ tsp cinnamon
1/8 tsp cloves
½ cup shortening
2 eggs
¾ cup boiling water

Sift flour, baking powder, salt, soda and spices. Cream shortening and sugar until light and fluffy. Add eggs, one at a time, beating well after each. Gradually beat in molasses. Add dry ingredients, little by little on low speed. Add water, beat until smooth. Pour batter into greased and floured 9 inch square pan. Bake at 350 degrees for 35 – 45 minutes, until done. Cool in pan. Serve with whipped cream. Makes 9 servings.

NEVER FAIL PIE CRUST

By Marian Borglum

3 cups flour
1 tsp salt
Mix above until crumbly.

1 cup lard

5 Tblsp water
1 Tblsp vinegar

1 egg, beaten

Beat together and add to the above mixture. This will make 3 double pie crusts.

PIE CRUST

By Elsie Borglum

4 cups flour
1 Tblsp sugar
1 Tblsp vinegar
½ cup water

1 ¾ cups shortening
1 tsp salt
1 egg

Beat vinegar, egg, and water in measuring cup. Mix flour, sugar, and shortening until well mixed. Add liquid and mix well. Roll out.

PIE CRUST

By Martha Phillips

4 cups flour
1 ½ to 1 ¾ cups lard or Crisco
1 tsp baking powder
½ cup cold water

1 Tblsp sugar
1 ½ tsp salt
1 egg
1 Tblsp vinegar

Mix flour, baking powder, sugar and salt. Cut in shortening until smooth as coarse sand. Beat egg, vinegar, and water; mix well with first mixture. Makes 2 to 3 double crust pies, depending on size of pie pan.

FRESH STRAWBERRY PIE

By Angela Borglum

1 cup cold water
3 Tblsp cornstarch
2 Tblsp white corn syrup

1 cup sugar
pinch of salt
3 Tblsp strawberry jello

Cook (all but jello) together until thick. Remove from heat and add jello and a few drips of red food coloring. Let cool. Then fold in about 4 cups fresh strawberries. Pour into baked 9 inch pie shell. Chill and top with whipped cream.

MILE-HIGH STRAWBERRY PIE

By Katie Borglum (Henry)

Crust:

1 cup flour
½ cup chopped nuts
¼ cup brown sugar
½ cup melted margarine

Mix well. Pat into greased 9 x 13 pan. Bake at 350 degrees for 20 – 25 minutes. Cool. Crumble finely. Save ½ cup of crumbs for topping. Pat remaining crumbs in 9 x 13 pan.

Filling:

2 egg whites
2 cups strawberries
2 cups whipped cream (Cool Whip)
½ cup sugar
2 Tblsp powdered sugar
2 tsp lemon juice
1 Tblsp almond flavoring

Whip egg whites and sugar until stiff. Add strawberries and lemon juice. Fold into whipped cream to which the powdered sugar and almond flavoring have been added. Pour over baked crust. Sprinkle with remaining crumbs. Freeze. Thaw 5 minutes before serving. Serve with garnish of Cool Whip/fresh strawberries.

EASY COCONUT PIE

By Norma Borglum

4 eggs
2 cups milk
1 tsp vanilla
pinch of salt
1 cup sugar
½ cup flour
1 cup coconut
nutmeg

Mix first 6 ingredients together in blender. Blend on high for 30 seconds. Add coconut and blend for 15 seconds more. Pour into 10-inch pie dish and sprinkle with nutmeg. Bake at 350 degrees for 45 minutes or until brown and knife inserted comes out clean.

KEY LIME PIE

By Marge Borglum

Mix in a bowl: 1/3 cup key lime juice
1 can condensed milk (very cold)
8 oz. Cool Whip

Pour into a graham cracker crust. Cool for 2 hours.

PUMPKIN PIE

By Martha Phillips

5-6 eggs, beaten lightly	2 cups sugar	1 Tbsp flour
1/2 tsp salt	3- 3 1/2 cups canned pumpkin	
3 1/2 cups rich milk	2 1/2 tsp cinnamon	1 tsp nutmeg
1 tsp allspice	1/2 tsp cloves	

Blend pumpkin, eggs, salt and spices together. Heat milk until medium warm and add to pumpkin mixture. Bake in 450 oven 10 minutes; then 350 until done. Makes 2 large pies or 1- 9 x 13 cake pan. (Can use 4%, or 1/2 and 1/2 or evaporated milk)

SOUR CREAM PIE

By Marian Borglum

(This was Harry's favorite pie)

1 1/2 cups sour cream	4 Tbsp flour
2 eggs, beaten	1/2 cup chopped raisins
1 cup sugar	1 tsp vanilla
1/2 tsp. cinnamon	1/4 tsp. cloves
1/4 tsp. nutmeg	

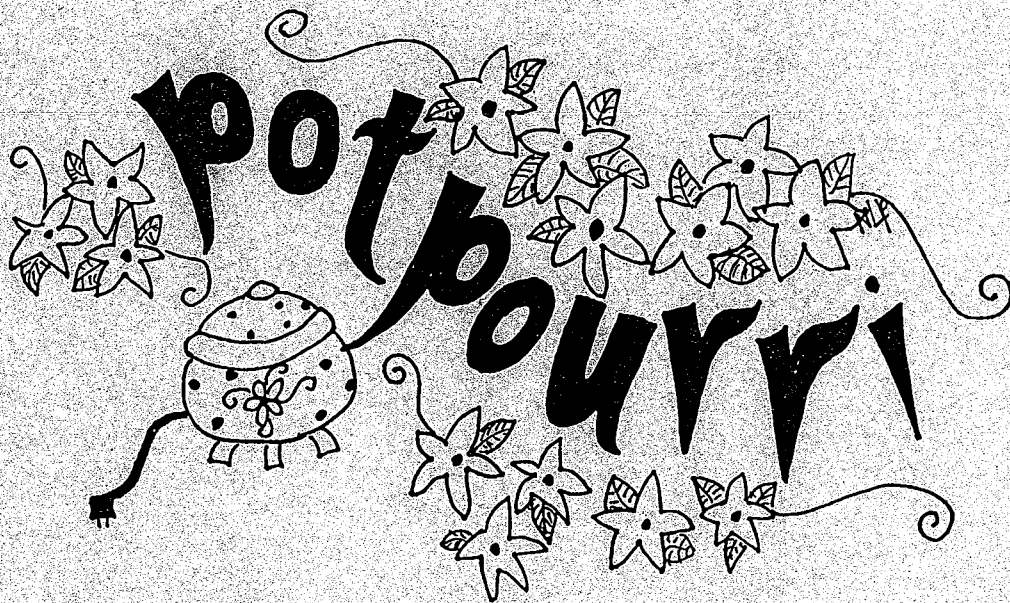
Mix all together and pour into an unbaked pie crust. Cover with another crust, and sprinkle with sugar and poke holes in top crust.
Bake in slow oven—300 to 350 until crust is slightly browned and a knife inserted in center comes out clean.

APPLE SQUARES

By Linda Phillips

1 cup shortening	½ tsp salt
2 ½ cups flour	2 Tblsp sugar
2 cups corn flakes, crumbled	tapioca (options)
4 apples (or more) peeled & sliced	cinnamon
2 eggs yolks, beaten, and enough milk to make 1 cup	
2 egg whites	

Mix shortening, salt, flour, and 2 tblsp sugar. Add 2 beaten egg yolks and milk and mix. Add flour mixture and blend. Roll ½ of dough and put in a 9 x 13 pan. Sprinkle 2 cups crumbled corn flakes on crust (can substitute a little tapioca for corn flakes). Peel 4 apples and slice; add 1 ½ cups (or more) of sugar. Add cinnamon and a pinch of salt. Roll out other half of dough and place on top of apples. Beat 2 egg whites, not too stiff, and put on top of crust. Bake at 350. Frost with powdered sugar icing and serve with ice cream.



GREEN PEPPER JELLY

By Chris Black

3 large green peppers or 16 banana peppers (not hot)
1 ½ cups vinegar
¼ cup hot red pepper or 4 Tblsp crushed red pepper
1 bottle Certo (2 packets)

6 ½ cups sugar
3 or 4 drops green food coloring

Put green pepper in food chopper or blender, add vinegar, sugar and red pepper. Bring to a rolling boil. Add Certo; boil 1 minute. Skim off foam; boil 1 minute longer. Add food coloring, put in jars. Makes 7 ½ pints.

RHUBARB JAM

By Linda Phillips

4 cups rhubarb, cut into small pieces
1 cup fresh or frozen strawberries or raspberries

4 cups sugar
1 pkg strawberry or raspberry jello (3 oz size)

Combine rhubarb, sugar, and berries in heavy pan. Stir to blend. Bring to a boil, stirring constantly. Boil 15 minutes. Remove from heat, stir in Jello. Makes 3 pints. Keep in the refrigerator or freezer.

ADA BORGLUM'S BEET PICKLES

By Martha Phillips

2-3 quarts beets (15-20)
Scrub beets carefully. Do not cut off tail or cut stems too short. Cook until skins slip off. Pour off hot water and cool in cold water. Peel off skins; cut off spots and chunk.
Boil up this juice: (put spices in small gauze bag, if desired)
2 cups cider vinegar
2 cups sugar
½ cup water

1 tsp mixed pickling spice
1 tsp anise seed

Put beets in juice and bring to a boil. Put in jars and seal.

MY FAVORITE LEFSE

By Mary Monson

6 cups riced and whipped potatoes
½ cup cooking oil
¼ cup half and half

2 Tblsp sugar
2 cups flour
¼ tsp salt

Mix all ingredients together except flour. Cool completely, then add flour. Roll out real thin and bake on lefse grill. Turn once in a while while baking.

SWEDISH CARDAMOM TOAST

By Martha Phillips

1 cup margarine
2 eggs
3 ¾ cups flour
2 tsp. crushed cardamom seed (or can use ground cardamom to taste)

1 ½ cups sugar
1 cup commercial sour cream
1 tsp. soda

Mix margarine and sugar until well blended; then add eggs. Add sour cream. Mix flour, soda, and cardamom. Add to first mixture. Spread in lightly greased 9 x 15 pan in two long strips. Bake at 350 degrees for 30 minutes or until golden brown.

Cut each strip into 1 inch wide pieces. Lay each on its side (you will need two cake pans to hold all the pieces). Place pans on top and bottom racks in oven.

Bake 20 minutes. Rotate pans, top rack to bottom; bottom to top. Continue baking until slices are golden brown. Remove from pans. Cool on racks.

(I got this recipe from a friend at work. These slices will be dried out and keep very well. If you want them more moist, don't bake as long.)

EASY FUDGE

By Martha Phillips

2/3 cup evaporated milk
1/2 tsp salt

1 2/3 cups sugar

Heat to boiling point. Cook 5 minutes. Add 1 1/2 cups small marshmallows or 16 large ones, 1 1/2 cups chocolate chips, 1 1/2 tsp vanilla, 1/2 cup nuts (optional). Stir to melt (1-2 minutes) until melted and pour in buttered pan.

CARAMELS

By Marie Borglum (Mrs. Richard)

2 cups sugar
1/2 cup butter
1/2 cup nutmeats

3/4 cup light corn syrup
1 pint cream (2 cups)

- 1) Put syrup, butter and one half cream into a pan and bring to a boil, stirring constantly.
- 2) Stir in gradually the rest of the cream.
- 3) Stir constantly as mass begins to darken and form a hard ball in cold water.
- 4) Pour in flat pan.

This recipe was given to Richard Borglum by his grandmother, Ada Borglum. It is copied from her recipe card, and only spelling errors were corrected. Richard fondly remembers this treat being served at Grandpa and Grandma Borglum's. The nutmeat of choice was usually black walnuts, which add their own distinct flavor.

NUT CLUSTERS CANDY

By Chris Black

12 oz semi-sweet or milk chocolate chips
12 oz butterscotch chips

1 cup creamy peanut butter
2 cups dry roasted peanuts

Melt chips and peanut butter in double boiler. Take off burner and stir in peanuts. Put on wax paper on cookie sheet. Spoon candy onto wax paper. Refrigerate.
(Can add 2 tblsp. paraffin wax and not put in refrigerator.)

CHOCOLATE CARAMELS

By Sister Mary Volz

(This is a Volz favorite)

Boil for 6 minutes: 2 cups sugar 2 cups corn syrup 1 cup cold water

Add 4 Tbsp butter and boil until soft ball.

Add 4 squares chocolate. Boil till firm ball. Place on 2 greased cookie sheets.

ENGLISH ALMOND TOFFEE

By Sister Mary Volz

2/3 cup butter

1/2 cup sugar

1/3 cup water

1/2 tsp salt

Combine in saucepan. Cook over low heat, stirring constantly until boils. Cook without stirring to 236F or softball.

Add 2/3 cup blanched almonds. Continue cooking to 290F soft crack stage, stirring constantly. Remove from heat. Stir in 1/4 tsp soda. Turn onto greased cookie sheet 1/4 inch thick. Immediately frost with melted Hersheys or 1/2 pkg chocolate chips.

CHOCOLATE COVERED CHERRIES

By Tammy Phillips

9 Tbsp soft margarine

9 Tbsp light corn syrup

3/4 tsp salt

3/4 tsp vanilla

6 cups powdered sugar

4 jars maraschino cherries, patted dry

Knead the first 5 ingredients above until smooth. Refrigerate over night. Roll small balls of above fondant in hand and flatten. Cover a cherry with the flattened ball of fondant (roll in balls). Put on waxed paper. Wrap well and put in refrigerator over night.

Chocolate covering—In a double boiler, melt

1 1/2 pkg semi-sweet choc. chips (3 cups)

3 - 3 inch squares paraffin wax

12 small squares semi-sweet chocolate

3 tsp butter or margarine

Dip balls into chocolate (A dipping spoon works best). Put on plastic or wax paper. Let set for 2 hours.

CRANBERRY CANDY

By Martha Phillips

- 1 1 lb jellied cranberry sauce)
2 3 oz pkg raspberry jello) Bring to a boil. Cook 15 minutes
3 1 cup granulated sugar)

Remove from heat and add: ½ tsp raspberry flavoring
1 cup chopped pecans.

When cool, pour into a 9 inch square, oiled pan. Let stand at room temperature 24 hours. Unmold on sugared surface. Sprinkle granulated sugar generously. Cut in strips with a pizza cutter. Roll in sugar. Cut in tiny squares with sharp knife. Coat thoroughly with sugar. Place in 9 x 13 pan uncovered or loosely covered until dried to desired consistency. (About 1-2 weeks) Store in airtight container.

(I first bought some of this candy at a bake sale where I work. I shared some of the candy with co-workers. We all thought it was great! I went back and bought another small package. This candy went fast. It is different, but tasty. As you may have guessed, I had to find out who made this candy and get the recipe.)

CARAMELS

By Sister Mary Volz for Betty Volz

- | | |
|------------------|-------------------|
| 1 cup sugar | ½ cup brown sugar |
| ½ cup corn syrup | ½ cup cream |
| 1 cup milk | ¼ cup butter |

Cook slowly stirring constantly to 246 degrees F. Add 2 tsp vanilla, cool and cut. Makes an 8 inch square pan.

PEANUT BRITTLE

By Linda Phillips

- | | |
|----------------------|-----------------------|
| 1 ½ cups brown sugar | 1 cup dark corn syrup |
| 1 Tblsp. butter | ½ cup white sugar |
| ½ cup water | |

Cook above in pan until crack stage. Add 1 tsp. vanilla, 2 cups salted peanuts, and boil until it turns brown (couple of minutes). Add 2 tsp. soda, and beat fast. Turn onto buttered pan, cook, and crack into pieces.

BETTY'S HOMEMADE SOFT SOAP **By Chris Black**

2 ½ gallons cold soft water 1 can lye
Stir well with long wooden spoon.

Add:

6 ½ cups melted fat and stir
2 cups sudsy ammonia and stir
2 cups Wisk and stir
2 ½ gallons water and stir.

First day stir 5 times.

Second day stir 5 times

Stir 5 times every day until solidifies. Wait 7 days before you use it. Makes 6 gallons. Put mixture into six, 1-gallon plastic pails with covers.

Use 1 cup for each large load. Mix with water before adding clothes.

PLAY DOUGH

By Chris Black

1 ½ cups flour
½ cup salt
1 Tblsp alum

Mix together above ingredients. Add 2 cups boiling water and 2 Tblsp Oil added to water. If using liquid flood color, add to water. Sometimes I use powdered tempera and add to the flour. Mix flour mixture and water together. Knead until smooth.

CLEAN UP TIPS

By May Monson

A little vanilla poured on a piece of cotton and placed in the refrigerator will eliminate odors. (Also a few tablespoons of baking soda put in a small jar in the refrigerator will help eliminate odors.)

To prevent mildew from forming, wipe with vinegar. The acid effectively kills the mildew fungus.

Wash inside and out with a mixture of 3 tablespoons of baking soda in a quart of warm water.

Breadboards –To rid cutting boards of onion, garlic, or fish smell, cut a lime or lemon in two and rub the surface with the cut side of the fruit.

Or make a paste of baking soda and water and apply generously. Rinse.

Plugged Drain – To clean a plugged drain, vinegar is an excellent and natural degreaser. Baking soda is a natural cleaner and air freshener. Put baking soda in drain, add vinegar. Wait 5 minutes; then put drain strainer in drain. Pour boiling water down the drain. **(By Chris Black)**

Natural Bug Repellent for Plants – Finely chop onion, black pepper, garlic, and jalapenos. Add to water. Steep. After a few minutes, strain and spray on plants. **(By Chris Black)**