

Grandpa's Recipe Book

(and a few of ours)



To Dad:

This recipe book is dedicated to my father, Tom. He originally made a "Grandma's recipe book" as a home-made Christmas Eve present for his sister Marg in 1985. Over the years he improved and added to his book. The 4th edition was his last update in 2003. People keep trying to get a copy of his book but we didn't have them to give so I am making a new one. I will start this series of cookbooks as version 5.0 and change the name to "Grandpa's recipe book".



I've pretty much kept all his recipes written the way he had them in his versions. Dad kept a lot of the older recipes worded exactly like they were written by his mother and grandmother.

I could never get dad to add a table of contents. I made one since I've added recipes from my mom's side of the family, a lot that the Zimmerle kids have grown up on and like to make and some from the cousins and friends.

GRAPE JELLY

- 2 cups Welch's grape juice
- 1 pouch certo
- 3 1/2 cups sugar
- Paraffin

Inspect and sterilize jars. Start heating paraffin on low heat. Put juice and sugar into sauce pan, no more than 1/3 full. Bring to a rolling boil on high heat stirring constantly. Add certo and bring to a boil again. Cook for one minute stirring constantly. Take off and skim with metal spoon.

Pour jelly into hot jelly glasses and cover with about 1/4 inch liquid paraffin. Yield 4 8 oz. jars.

STRAWBERRY JAM

- 40 oz. frozen strawberries
- 5 cups sugar
- 2 Tbs. lemon juice
- 1 pouch Certo
- paraffin

Use same directions as grape jelly. Yields 8 cups.

NUT BREAD

- 2 1/2 cups flour
- 2 Tbs. vegetable oil
- 1/2 cup sugar
- 1 1/4 cups milk
- 1/2 cup brown sugar
- 1 egg
- 3 1/2 tsp. baking powder
- 1 cup chopped nuts
- 1 tsp. salt

Heat oven to 350 degrees. grease bottom of one large or two small loaf pans. Mix all ingredients, beat 30 seconds. Pour into pans. Bake until wooden tooth pick inserted in center comes out clean, about an hour. Cool slightly then loosen side of pan. Cool completely before slicing.

Conversion chart

2 tablespoons = 1/8 cup

16 tablespoons = 1 cup

2 tablespoons + 2 teaspoons = 1/6 cup

12 tablespoons = 3/4 cup

1 tablespoon = 1/16 cup

10 tablespoons + 2 teaspoons = 2/3 cup

2 cups = 1 pint

8 tablespoons = 1/2 cup

2 pints = 1 quart

6 tablespoons = 3/8 cup

3 teaspoons = 1 tablespoon

5 tablespoons + 1 teaspoon = 1/3 cup

48 teaspoons = 1 cup

4 tablespoons = 1/4 cup

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CAJUN BREAD PUDDING

- 12 cups cubed white bread
- 12 oz. can evaporated milk
- 1 cup raisins
- 14 oz. can condensed milk
- 1/2 cup melted butter
- 1 vanilla pudding (4 serving size)
- 2 cups milk
- 1 tbs. vanilla extract
- 2 eggs

Toss bread with raisins in a 3 quart baking dish. Combine and mix remaining ingredients in large bowl. Pour over bread. Let stand for 30 minutes.

Bake at 350 degrees for 50 minutes.

MICHELLE'S CHOCOLATE CHIP COOKIES

- 1/2 cup shortening
- 1 tsp. vanilla
- 1 stick margarine
- 1 tsp. salt
- 3/4 cup brown sugar
- 1 tsp. baking soda
- 3/4 cup sugar
- 2 1/4 cups flour
- 2 eggs
- 1 large bag chocolate chips
- 1/2 tsp. water

Cream shortening and margarine, add brown sugar and mix. Add white sugar, mix. Add eggs, water and vanilla. Add flour mixture, including salt and baking soda. Mix in chocolate chips. Bake 8 to 10 minutes on a greased cookie sheet at 350 degrees.

SHORTCAKE

- 2 cups flour
- 3 Tbs. butter
- 1/2 cup sugar
- 3 eggs
- 3 Tbs. crisco

Cut crisco and butter into dry ingredients with 2 knives, scissor fashion. Add 2 egg yolks and one whole egg white. Mix well and roll out 1/2 inch thick and cut into patties. Bake at 400 degrees for 20 minutes.

SHILOH FAIR TOFFEE

- 2 cups sugar
- 2 sticks butter
- 1/2 cup water
- 1 tsp. salt
- 1 6 oz. bag real chocolate chips
- 1/4 pecan meal or chips

Butter an 11x17 cookie sheet. In heavy sauce pan combine sugar, butter, water and salt. Cook to 290 degrees on a candy thermometer stirring constantly once temperature reaches 250 degrees. Pour the toffee on a buttered cookie sheet, let cool for a minute or two then sprinkle with chocolate chips. When chips have melted use a spatula to spread them smooth covering the toffee. Sprinkle with pecan chips. Let chocolate harden before removing toffee from pan. Break into pieces.

APPLE DUMPLINGS

- 1 1/2 cups sugar
- 1 1/2 cups water
- 1/4 tsp. cinnamon
- 1/4 tsp nutmeg
- 3 Tbs. margarine
- 4 apples
- 2 cups flour
- 2 Tbs. baking powder
- 1 tbs. salt
- 2/3 cup crisco
- 1/2 cup milk

Mix sugar, water, cinnamon, nutmeg, and margarine. Bring to a boil and then cool.

While cooling, mix flour, baking soda and salt. Cut in Crisco until the size of small peas. Add milk and work into a ball. Roll out between to pieces of wax paper. Cut into 4 squares.

Core and peel a small apple or 1/2 of a large apple and place in each square. Sprinkle each apple with sugar, cinnamon and nutmeg. Dot with maragine. Moisten edges of squares, fold to the corners and pinch together.

Place one inch apart in an ungreased baking pan. Pour syrup over dumplings and sprinkle with sugar. Bake at 375 degrees for about 35 minutes.

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PECAN ROLLS

- 5 cups flour
- 1 pkg. dry yeast
- 1 cup milk
- 1/3 cup sugar
- 1/3 cup butter
- 1/2 tsp. salt
- 2 eggs
- 4 Tbs. butter (melted)
- 1/2 cup sugar
- 2 tsp. cinnamon
- 1 cup brown sugar
- 1/2 cup butter
- 3 Tbs. corn syrup
- 1 cup chopped pecans

In a large mixing bowl combine 2 cups of flour, yeast, milk, sugar, melted butter, salt and eggs. Beat with mixer for 3 minutes. Add more flour and stir with wooden spoon till it goes into a ball. Turn out onto a floured surface and kneed with more flour until no longer sticky. Place in a greased bowl and let rise for 1 hour to double in size. Punch down and separate into 2 balls. Let rest for 10 minutes.

Melt 4 Tbs. butter and mix in sugar and cinnamon. Set this aside. In a small saucepan combine brown sugar, 1/2 cup butter and syrup till melted. Pour into cake pan, add chopped nuts and set aside.

On a floured surface divide the dough in half and roll into two 8x12 rectangles. Brush them with butter. Sprinkle with the cinnamon stuff. Roll jelly style into a loaf. Slice these loafs into small rolls with fishing line and place into cake pan 1/2 inch apart on top of pecans. Allow to rise 1/2 hour more.

Bake at 325, for 30 minutes. Remove and let sit for 5 minutes then invert on a new surface and enjoy.

BEER BREAD

- 3 Cups self-rising flour
- 3 Tbs sugar
- 12 oz beer

Stir all ingredients together and pour into a loaf pan. Bake at 350 degrees for 45 minutes or until golden brown on top. Freezes well. Delicious toasted.

TWO CRUST PIE

- 2 Cups flour
- 1 tsp salt
- 2/3 Cup plus 2 Tbs Crisco
- 1/3 cup cold water

In bowl, mix flour, crisco and salt. With two knives, scissor fashion, cut crisco into flour until it is the size of small peas.

Sprinkle water 1 tablespoonful at a time over the mixture, tossing quickly with a fork until particles stick together, and forms dough that clings to the fork. Dough should not be wet or slippery.

Lightly form dough into two smooth balls. Place a ball between two sheets of wax paper and roll out smoothly until about 1 inch larger all around than the pie pan. Remove the top sheet of paper. Trim bottom crust to edge of pan. Add pie filling. Moisten edge of bottom crust. Position the top crust the same as before. Trim upper crust. Press together and flute edges.

Make small cuts in crust to allow steam to escape. Bake at 400 degrees in preheated oven. Save any trimmings from the dough for "pinwheels". Roll it out thin, sprinkle with sugar and cinnamon, and roll it up. Cut into slices and bake. Let any available children make pinwheels. Kids like pinwheels better than pies.

STRAWBERRY RHUBARB PIE

- 1-1/4 cups sugar
- 2 cups diced rhubarb
- 1/4 cup flour
- 2 pie shells
- 1 cup strawberries
- 2 Tbs. butter

Sift sugar and flour together and combine 3/4 of it with fruit. Sprinkle rest of sugar and flour mixture over the bottom pie crust and then add pie filling. Add small pats of butter and the top pie crust or a lattice crust on top. Bake in a hot oven (425 degrees) ten minutes; reduce to moderate (350 degrees) and bake 30 minutes longer. Makes one nine inch pie.

CABBAGE ROLLS

- 1 large head of cabbage
- 1 large slice onion
- 1 Lb. ground chuck
- 1 large can tomato sauce
- 1/2 cup minute rice
- 1 large can small tomatoes
- 1 grated onion
- 2 Tbs. ReaLemon juice
- 2 eggs
- 1 tsp. salt
- 1 tsp. salt
- 1/4 tsp. pepper
- 1/4 tsp. pepper
- 1 cup brown sugar
- 1 large can sauerkraut

Remove 12 large leaves from cabbage (Hot water helps to soften and loosen leaves.) Trim off thick parts of leaf.

Start heating oven to 375 degrees. Combine meat, rice, onion, salt, pepper and 1/2 can of tomato sauce. Place mound of meat mixture in the cup of each leaf; roll up.

In bottom of pan place a few of the remaining leaves. Arrange layers of stuffed cabbage with seam side down. Cover 1/2 of rolls with sauerkraut. Add sliced onions, tomatoes and the rest of the tomato sauce. Sprinkle on ReaLemon, salt, pepper and brown sugar.

Bake covered 1hour , uncover, bake 2 more hours,



Kenny says

I will add a tube of pork sausage. I use diced tomatoes instead of whole tomatoes to cover the cabbage rolls. I also cover everything with sour kraut rather than just half as the recipe calls for.

STUFFED PEPPERS

- 6 large peppers
- 2 Lbs. ground chuck
- 1/2 cup minute rice
- 2 eggs
- 1 minced onion
- 1 tsp. salt
- 1/4 tsp. pepper
- 1/4 tsp. ground cloves
- 1 large can tomato sauce
- 1 tsp. salt
- 1/4 tsp pepper
- 1 Tbs. brown sugar
- 1 Tbs. flour
- 1/4 cup water

Cut off tops of green peppers and remove seeds. Combine chuck, rice, eggs, onion, salt, pepper and cloves. Stuff mixture into peppers and place in pan.

Form the rest of the mixture into balls and place on top and between peppers. Cover with remaining tomato sauce and sprinkle with salt, pepper and brown sugar.

Bake in preheated oven at 350 degrees for 1 hour or pressure cook for 20 minutes. Mix flour and water to a smooth consistency, add to the sauce in the bottom of the pan. Use as a gravy for peppers.



I use 2 large can tomatoes and 1 can of tomato paste/water to make a lot of extra sauce and don't use the flour. With all the extra sauce I like to make spaghetti sauce with what's left over. I make extra meat balls too. I'll add a tube of frozen ground turkey in the meat so I have extra meatballs. For spaghetti sauce I just add some oregano, basil, parsley and some kind of garlic. Fresh, minced or from a shaker.

NANCY'S BANANA PUDDING SQUARES

- 35 Reduced Fat Nilla Wafers, Finely crushed
- 1/4 Cup (1/2 stick) margarine, melted
- 1 pkg (8 oz) Philadelphia Cream Cheese
- 1/2 cup Powdered sugar
- 1 tub Cool Whip thawed
- 2 pkg (1.5 oz) Vanilla flavor pudding
- 3 cups cold milk
- 1/2 square Baker's Semi-Sweet Chocolate, grated
- 3 bananas

Combine crumbs and margarine; press on to bottom of 13x9-inch dish. Refrigerate while preparing filling.

Mix cream cheese and sugar in medium bowl until blended. Stir in 1-1/2 cups cool whip; spread carefully onto crust. Cut bananas crosswise in half, then cut each piece lengthwise in half. Arrange over cream cheese.

Beat pudding mixes and milk with whisk 2 min. Spoon over bananas. Spread with remaining cool whip; sprinkle with chocolate. Refrigerate 3 hours before cutting to serve.

PETE'S CARMAL CORN

- 1/2 lb. "Mike-sells" corn puff delights
- 1 stick butter
- 1 cup brown sugar
- 1/4 cup Karo syrup
- 1/4 tsp. salt
- 1 tsp. vanilla
- 1 tsp. baking soda
- Peanuts— few and optional

Empty bag of corn puffs into brown grocery sack. Cook next four ingredients on medium heat in a large sauce pan. Boil 2 to 3 minutes. Stir in vanilla peanuts and baking soda. Pour Carmel mixture into bag. Close bag and shake. Microwave on high for 60 seconds and shake again. Repeat 3 times.

MOM'S DATE ROLL

- 1 lb. dates
- 1 lb. Marshmallows
- 1 cup cream
- 1 lb gram crackers
- 1 cup chopped pecans

Put gram crackers in ziplock bag and crush. Cut marshmallows and dates into small pieces. Put aside 1 1/2 cup of gram crackers to roll the logs in later. In large bowl combine the rest of the gram crackers and all the other ingredients. Spread out the gram crackers you set aside on the table. Take about 1/3 of mixture and form into a roll then finish it off by rolling it on the table in the gram crackers making it about 2 inches thick.

DOUBLE CHOCOLATE CHERRY DELIGHTS

- 1/4 cup margarine
- 1/4 cup butter
- 1 cup sugar
- 1 egg
- 1 1/2 tsp vanilla
- 1/4 tsp. baking soda
- 1/4 tsp. baking powder
- 1/8 tsp. salt
- 1/2 cup unsweetened cocoa powder
- 1 cup flour

FOR TOPPING

- 10 oz jar maraschino cherries (reserve juice)
- 1 cup semi sweet chocolate bits
- 1/2 cup sweetened condensed milk

Mix wet ingredients with mixer. Sift in dry ingredients. **DO NOT OVER BEAT.** Roll dough into 1" balls. If dough is too sticky, chill for 30 min. (But my hands always get messy making these!) Place 2" apart on Pam-ed cookie sheet. Press 1 cherry down into the center of each cookie. Bake at 350 for 10 minutes. Let cookies set for a minute before transferring to a cooling rack. (Wax paper on the cooling rack might be a good idea.) While cookies are in the oven, melt bits & milk and 1 Tbs of cherry juice over low heat. Mix until chocolate's completely melted. After you put cookies on the cooling rack and they are still a little warm, place a spoonful of yumminess on top of each one so that the cherry is covered.

BOUDINBALLS

- 2 Lbs. sausage
- 1/2 Lbs liver
- 1 cup onion
- 1/4 cup celery
- 1/4 cup green peppers
- 1 clove garlic
- 1/2 cup onion tops
- 1/4 cup parsley (fresh)
- Tony's Creole seasoning
- 4 eggs
- Cooked rice
- Cracker crumbs

Cover meat with water. Boil covered for 1 hour. Pour off excess liquid and set aside. Let meat cool. Run meat, onions, celery, peppers and garlic through meat grinder. Chop onion tops and parsley and mix with meat mixture. Combine 1 part meat mixture and 2 parts cooked rice. Add 2 eggs, and if too dry, a little liquid. Roll into 1 1/2 to 2 inch balls. Mixture will roll easier if cold. Beat 2 remaining eggs. Roll balls in eggs and then into cracker crumbs. Deep fry until golden brown. Season on hot side with Tony's Creole seasoning.

TURTLE SOUP

- 1 or 2 Lbs. turtle meat
- 1/2 head cabbage
- 4 carrots
- 2 sticks celery
- 2 onions
- 2 potatoes
- 1/2 bottle chili sauce
- 1/2 cup brown flour (page #4)
- 1 thinly sliced lemon
- 1/2 tsp. ground cloves
- 1/2 tsp. allspice
- 1/2 tsp. parsley flakes
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 2 hard boiled eggs

Boil turtle meat in large kettle half filled with water. Remove meat and add finely chopped cabbage, carrots, celery, onions, and potatoes to broth. Cook 1/2 hour. Cut turtle meat against the grain to keep it from getting stringy. Add turtle and remaining ingredients except eggs. Cook slowly for 1 hour. Add sliced eggs just before serving.

BROWN FLOUR

Heat flour in shallow pan or smooth skillet. Scrape bottom of pan constantly with spatula to turn and keep from burning. Continue stirring until flour is the color of a grocery sack. To use, dissolve the brown flour in a small quantity of cold water to the consistency of thin paste. Gives your gravies a dark rich color and distinctive taste.

DRESSING

- 4 cups white bread squares
- 1 cup chopped celery
- 1/2 cup water
- 6 Tbs. melted butter
- 2 Tbs. chopped onions
- 1 tsp. sage
- 1/4 tsp. salt
- 1/4 tsp. pepper

Mix all ingredients and stuff it in chickens, turkey, between fish filets or under pork chops as below.

PORK CHOPS

- 6 pork chops
- 1/2 cup flour
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 6 diced potatoes
- Dressing (see above)

Cover pork chops with mixture of flour, salt and pepper. Brown in a skillet with small amount of oil. Place dressing in one side of casserole. Place coarsely cut potatoes in other half. Put pork chops on top and cover, Bake until potatoes are done, About 1 hour.

MONSTER COOKIES

- 6 eggs
- 2 1/4 cups brown sugar
- 2 cups white sugar
- 1/2 lb. butter
- 3 cups peanut butter
- 4 tsp. soda
- 1/2 Tbs. vanilla
- 6 cups quaker oats
- 1 cup chocolate chips
- M&M's 6 oz (1/2 bag)

Have ingredients at room temperature. Mix in order given, in a large bowl. Use an ice cream scoop to dip on cookie sheet. 6 scoops to a sheet. Flatten with a sugar coated glass. Bake at 350 degrees for 12 to 15 minutes.

Makes about 48 cookies.

TOM'S HARD FUDGE

- 4 cups sugar
- 2 squares chocolate
- 1 1/3 cups milk
- 1/4 tsp. cream of tarter
- 1/8 tsp salt
- 4 Tbs. butter
- 2 tsp. vanilla extract
- Peanut butter
- Nuts (optional)

Put sugar, chopped up chocolate, milk, cream of tater and salt in a LARGE kettle. Bring to a boil stirring often. Cook still stirring to a soft ball stage on medium high heat. (until a soft ball is formed when a drop is place in cold water.

Remove from heat and add butter, vanilla, peanut butter and nuts. Stir vigorously until stiff enough to see lines formed by the spoon. Put into two buttered cake pans quickly. Score into squares.

COFFEE CAKE AND FASTNAUGHTS

- 4 cups milk
- 1 cup water
- 3 cakes yeast
- 1 tsb. sugar
- 6 cups flour
- 4 Tsp. butter
- 4 Tbs. Crisco
- 1 Tbs. salt
- 2 eggs
- 8 Tbs. sugar
- Cups of flour
- 2 Tbs. milk
- 2 Tbs. butter
- Sugar
- Cinnamon
- Powdered sugar

Scald 4 cups of milk and let cool till lukewarm. Put 1 cup of lukewarm water in a 2 cup measure. Add the Fleischmans yeast and sugar. Set aside. Put 6 cups of flour in a large mixing bowl. Add lukewarm milk and yeast mixture, butter, crisco, salt, sugar and eggs. Beat with an electric mixer for about 3 minutes. Then add flour 1 cup at time and mix until dough is no longer runny. Scatter cups of flour on table. Pour dough on flour and kneed by pulling edges to center. Keep kneading and adding flour until dough ceases to be sticky.

Grease large pan. Place ball of dough in pan. Flip over (this greases top). Cover with handiwrap then lay Turkish towel on top. About 1 1/2 to 2 hours.

While waiting, melt butter and milk on very low flame. Set aside. Grease about 6 pie or loaf pans.

After rising take a piece of dough about the size of a large grapefruit and shape it into a ball with greased hands. Place in pan, flip and flatten. With a small paint brush put the butter mixture on coffee cake. Pour sugar on top from shaker. Add cinnamon.

Place in oven or warm place till double in size (about an hour). Then bake at 325 degrees for about 25 minutes.

FASTNAUGHTS

Save some dough for Fastnaughts. While coffee cakes are rising. Sprinkle flour on table. Roll dough to 1/4 inch thickness. Cut in one inch squares and place in hot Wesson oil. When brown, stir them to turn them in oil. Put finished Fastnaughts in paper bag with powdered sugar and shake.

CHICKEN POT PIE

- 1 Stewing chicken
- 1 diced onion
- 1 diced potato
- 1/2 tsp. celery seed
- 2 cups flour
- 1/2 tsp. salt
- 1/4 tsp. baking powder
- 2 beaten eggs
- 2 Tbs. liquid shortening

Place chicken in large kettle with tight fitting lid. Cover chicken with water and simmer until chicken is tender. Take chicken out of broth and remove meat from bones cutting into small pieces. Add onion, potatoes and celery seed. Salt and pepper to taste. Cook until potatoes are done.

As this cooks mix flour, salt, baking powder, eggs and shortening. Mix well and add just enough water to make tough dough then place on a floured board and roll very thin. Cut into small squares and drop into broth, stirring often. After all the dough is mixed in, add the chicken pieces and simmer for fifteen minutes.

POTATO PANCAKES

- 4 peeled potatoes
- 1 small onion
- 2 beaten eggs
- 2 Tbs. flour
- 1 Tbs. milk
- 1 Tbs. butter
- 1/2 tsp. salt
- 1/8 tsp. pepper

Shred potatoes and onions. Mix the other ingredients. Combine everything and drop blobs into hot skillet with a little butter in it. Flatten pancakes slightly. Brown one side then the other.

SAUERBRATEN

- 3 lb. beef roast
- Water to cover
- 2/3 cup vinegar
- 1 Tbs. sugar
- 2/3 cup brown flour (page 4)
- 1/2 cup pickling spices
- 1/2 tsp. salt
- 1/4 tsp. pepper

Sear English or rump roast lightly on both sides. Cover with water and cook until half done. Add water as needed. Add pickling spices (in cheese cloth bag) and the rest of the ingredients. Cook until tender. Serve with Spoutchin or noodles.

SPOUTCHIN

- 8 bread crusts
- 5 lbs. potatoes
- dried bread cubes
- 1 cup mashed potatoes
- 1 cup flour
- 1/2 tsp. salt
- 1/4 tsp. pepper

Cut crusts off bread and put in pan. Cube rest of bread and let dry. Grate potatoes over crust in a bag and squeeze out the starch water. Return to pan and add dried bread cubes and rest of ingredients. Mix thoroughly. Form into balls the size of lemons and drop into a pan of boiling water. When balls rise to the top they are done. Serve with sauerbraten gravy.

PONHAUS

- 1 lb. ground pork
- 4 cups water
- 1 1/2 cup cornmeal

Boil water and pork, let cool. Stir in cornmeal and cook for 10 minutes. Pour into bread pan and refrigerate. Slice and fry in oil. Serve with Grandma's catsup.

<Zpop's wine continued>

To alter wine use almost any fruit or most vegetables. One or two cans of fruit will do if chopped in a blender. If you use fresh fruit, chop or mash or boil in a small quantity of water. Save and add any juice or water.

To make sugar syrup, dissolve sugar in one half measure of water by boiling in a large container. Cool syrup.

Wine yeast, nutrient, citric acid, and pectic enzyme can be purchased at any wine supply store. These chemicals are not absolutely necessary in most cases, but they do make a better wine. Any yeast will work, even wild yeast floating in the air, but a good wine yeast will give a higher alcohol content a clearer wine and a firmer mother on the bottom. Citric acid helps those fruits and especially vegetables that are lacking in acid. Nutrient feeds the yeast when a minimum of fruit is used as these recipes. Pectic enzyme clears the wine when stone fruits like peaches, cherries or apricots etc. are used.

KENNY'S SAUSAGE GRAVY

- 1 lb. tube sausage
- flour
- 8 cups milk

In a large frying pan cook sausage, breaking it up as you cook it. Don't drain the grease. When it's cooked, add enough flour to soak up most of the grease. Add enough milk to cover the meat well. 8 cups is a close estimation. Stir until gravy is the consistency you like. Stir more often the thicker it gets. Serve over biscuits or with toast.

ZPOP'S COUNTRY WINE

- 40 oz Welsch Grape Juice
- 2 LBS sugar syrup
- Water
- Wine yeast
- 1 tsp citric acid
- 1 Wine nutrient pill
- 1 Pectic enzyme pill (stone fruit only)

Pour fruit juice or mashed up pulp into a gallon jug. Add cooled sugar syrup and water to make 2/3 full. Shake. Put in rest of ingredients and shake again. Attach a balloon or airlock and store at room temperature on a section of newspaper. In a day or two it will begin bubbling and making wine.

When this vigorous ferment has subsided, about a week or ten days, strain through a couple of thicknesses of cheesecloth (if a pulp has been used). Add more water up to the neck, or one pound of sugar syrup and water, if a sweet wine is desired. Replace airlock and keep on newspaper. Never tightly cap a wine that is working, it could explode.

For a dry wine, the yeast will settle in a month or so. Six months for a sweet wine. When the wine looks clear, siphon into another container and let clear for another week. Bottle and cap tightly. Enjoy.

HINTS

Winemaking is so easy that it's automatic. Any fruit juice left unattended will turn into wine and then into vinegar, which is spoiled fruit juice.

To make a simple wine, just fill a pop bottle half full of your favorite fruit juice. The next day put a balloon on top. The balloon keeps out the oxygen that the vinegar bacteria needs. After a few weeks of foaming and settling the wine will clear and the clear liquid on top will be a crude wine. Try it, you'll like it.

To make a really good country wine, just follow the above recipe and help the natural process the juice wants to take anyway.

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HOT WINGS

- 1 bag cut wings (3 or 4 lbs.)
- 16 oz. bottle Louisiana hot sauce
- 1 1/2 cups brown sugar
- 2 cloves minced garlic
- 2 Tbs. butter

Melt butter with garlic and coat wings. Place wings skin up in large shallow pan and cook under broiler for 20 minutes or until skin is cooked. Drain off liquid and put back in pan. Combine hot sauce and brown sugar in bowl and stir to break up lumps. Pour this over wings. Cook wings in a 350 degree oven for about an hour or until sauce has started to caramelize and most of the liquid has evaporated. Wings need to be turned occasionally to coat wings.

CROQUETTES

- 3 tbs. Wesson oil
- 1 cup milk
- 1/2 cup flour
- 1/2 tsp. salt
- Shake pepper
- 2 cups turkey
- 3/4 tsp. salt
- Shake pepper again
- 1/2 tsp. celery salt
- 1/2 tsp. grated onion
- 3 tsp. ground parsley
- Crumbs
- 1 egg
- 1/2 shell water
- More crumbs

Shake in jar, oil, milk, flour, salt and pepper. Cook in skillet stirring constantly for one minute. This will probably turn into a ball. When a little cool mix this with turkey (ground or chopped), salt, pepper, celery salt, onion and parsley.

Chill mixture. Make into small balls and roll in crumbs, then in egg and water mixture and in crumbs again. Fry in Wesson oil.

GRANDMA'S CATSUP

- Tomatoes (lots of)
- 2 Tbs. salt
- 1/2 tsp. cyclic acid
- 1 cup brown sugar
- 1 cup vinegar
- 1 Tbs. cloves
- 1 Tbs. salt
- 1 Tbs. allspice
- 1/2 tsp. black pepper
- 1/2 tsp. red pepper

Cut up enough tomatoes for a 5 quart pan. Boil for an hour on medium, add salt and cyclic acid (for keeping qualities). Strain the pulp and remove about 3 pints of the thin juice and can for chili or soup.

After thick pulp has cooled, sieve and recook slowly. Add rest of ingredients. Let boil slowly about 1/2 hour or more according to how watery your tomatoes were. Since tomatoes are of a different consistency you can judge your own thickness and taste. If you like it more tart, add vinegar, more sweet, add sugar. To store, keep in refrigerator or pour into pop bottles and cap with regular bottle caps.

CATSUP (quick)

- Tomato juice (large can)
- Tomato juice (small can)
- 1 tsp. salt
- 1/4 tsp. black pepper
- 1/4 tsp. red pepper
- 1 tsp. allspice
- 1 tsp. cloves
- 1/2 cup vinegar
- 1/2 cup brown sugar

Combine all ingredients and cook to desired consistency at least 1/2 an hour. Bottle and refrigerate or cap as above.

MOM'S SLOPPY JOE'S

- 1 lb. Hamburger
- 1 Can tomato soup
- 1 small onion (diced)
- 1 Pkg. Sloppy joe mix
- 2 Tbs. mustard
- 4 Tbs. catsup

In large saucepan cook hamburger breaking it up into small pieces. When fully cooked drain the grease. Add the rest of the ingredients and cook until it thickens up enough to mound on a bun. Add a slice of cheese to your sandwich if you want.

MOM'S MEATLOAF

- 2 lbs. ground beef
- 1 pkg. onion soup
- 1 onion (chopped)
- 1/4 green pepper (chopped)
- 1 egg
- 1/2 cup bread crumbs
- dash of salt
- dash of pepper
- Some catsup

In large mixing bowl combine all ingredients except for catsup. Mix well. Take mixture from bowl and pat between hands in the air making it into a ball. The more you pat it the better it will stay together when it's cut. Keep patting it into a cylinder. Place it on a broiling pan and flatten it pretty good. Coat it with catsup. Cook in a 375 degree preheated oven for about an hour or until the juices stop coming out of it.

FRENCH BREAD

- Dry Yeast
- 2 cups lukewarm water
- 2 cups flour
- 1 1/2 tsp, salt
- More flour
- Cornmeal
- Slightly beaten egg white
- 1 Tbs. water

Dissolve yeast in tepid water. Combine flour and salt. Beat flour, yeast and water mixture adding more flour until you have a stiff, smooth and elastic dough. Place in a greased bowl and flip to coat both sides. Let rise for 1 hour. Punch down divide in half and let rest while greasing a baking sheet and sprinkle it with cornmeal. Roll dough on a floured board into two 15x 10 inch rectangles. Roll again "jelly roll style" into loaves. Pinch edges, taper loaves and place on cooking sheet and brush with egg/water mixture. Let rise again for 45 minutes. Score diagonally and rebrush. Bake in a 350 degree oven for 20 minutes. Brush again and bake for another 15 minutes or until your bread sounds 'hollow' with a knuckle knock.

PIZZA DOUGH

- 1 pkg. active dry yeast
- 1 cup lukewarm water
- 3 1/2 cups flour
- 1 tsp. salt
- 2 tsp. sugar
- 2 Tbs. olive oil

Dissolve yeast in water and let set for a few minutes until a foam forms. Mix flour, salt and sugar. Add yeast mixture and stir. Add olive oil and mix until the dough begins to form a ball. Knead the dough on a lightly floured surface for eight minutes. Place the dough in a greased bowl, cover and let rise in a warm, draft free place until it doubles in size. Punch down and knead again and let rise for another 20 minutes. Roll out the dough into a circle on a floured board. Form a rim around the edges with the excess dough. Sprinkle corn meal on surface in the final step to keep the dough from sticking to the paddle, stone or pan.

CHEESE SOUP

- 3 cups potatoes
- 1/2 cup celery
- 1/2 cup carrots
- 1/4 cup onion
- 1 cup water
- 1 chicken bouillon cube
- 1 tsp. parsley flakes
- Dash of pepper
- 1 1/2 cups milk
- 2 Tsp. flour thickening
- 1/4 cup chopped ham
- 8 oz. velveta cheese

Finley chop all veggies. Simmer first nine ingredients 30 minutes or until veggies are tender. Add ham and chopped cheese and stir until smooth.

BROCCOLI CASSEROLE

- 20 oz. pkg. of broccoli
- 2 eggs
- 1/2 cup mayonnaise
- 1 can cream of mushroom soup
- 1/2 cup onions
- 1 1/2 cup sharp cheddar cheese
- Ritz crackers
- 1/2 stick butter

Mix first 6 ingredients and put into shallow baking dish. Crumble enough ritz crackers to cover 1/4 inch thick.. Slice butter into patties and put over crackers. Bake in 350 degree pre heated oven for 45 minutes.

EGG NOODLES

- 2 cups flour
- 2 beaten eggs
- 2 eggshells of water

Mix all ingredients. Separate into 3 balls. Roll out on a floured board with a floured rolling pin very thin. Put in oven on low heat and say a Hail Mary. Take out of oven and cut into 4 pieces. Roll up and slice thin. Toss and let dry several hours.

SKILLET SHISH KABOB

- 4 Tbs. olive oil
- 4 Tbs. Italian dressing
- 1 lb. steak
- 2 green peppers
- 1 small can mushrooms.
- 1 medium onion
- 1 tsp. soy sauce
- Pineapple chunks
- 1 can potatoes (diced)
- Any other ingredients you like

Marinate steak in oil and dressing if possible. Cut steak and veggies into bite size pieces. Cook all ingredients in hot skillet stirring frequently until the steak is done.

HAMBURGERS/MUSHROOM SOUP

- 2 lbs. hamburger
- 1/2 cup chopped onions
- Salt and pepper
- 1 can mushroom soup

Mix hamburger, onions, salt and pepper. Shape into 8-10 patties and fry as usual. Place into deep casserole dish, cover with soup and put into oven at 350 degrees for 45 minutes. Serve on toasted bun. Great dish to serve at a card party or just for a family dinner.

GRILLED HAMBURGERS

- 1 lbs. hamburger
- 1/2 cups onions
- 1 egg
- Salt and pepper

Mix all ingredients and spread on both sides of bun. Grill meat side down on your barby. Spread with catsup and mustard if desired. Better than regular, dull everyday hamburgers.

FRIED FISH

- Any fish filets
- 1 egg
- 1 Tbs. milk
- Cracker crumbs

Push filets through mixture of egg and milk. Coat them with crumbs and fry in deep oil at High heat. The higher the heat the crispier the filets. This is the simplest and the best.

SHRIMP SAUCE

- 1/2 bottle of chili sauce
- 1/2 bottle of catsup
- 2 Tbs. onions
- 1 clove garlic
- 2 Tbs. horseradish
- 1 Tbs. ReaLemon

Mix all ingredients and buy expensive shrimp or try cauliflower. If you don't like cauliflower you'll like it this way. Or try small pan fish filets by dropping them into boiling water for a few minutes or until they turn white. Don't boil them to long or they will fall apart. Imitation crab is also a good choice.

TARTAR SAUCE

- 1/2 cup mayonnaise
- 1 Tbs. pickle relish
- 1 Tbs. chopped onion
- 1 tsp. ReaLemon
- 1/4 tsp. garlic salt

Mix and dip!

BAKED FISH

- 1/2 inch thick fish filets
- 1 egg
- 1/2 eggshell milk
- 1 cup cracker crumbs
- 1 Tbs. parmesan cheese
- 1 Tbs. onion finely chopped
- 1 tsp. garlic salt
- 1/4 tsp. thyme
- 1/4 Tbs. Dill weed
- 3 tsb. butter
- Sprinkle ReaLemon

Dry filets on paper towels. Dredge through a mixture of eggs and milk. Roll through cracker crumbs and set aside. Add next 5 ingredients to the remaining crackers. Dredge through the egg mixture again and then recaot with the adjusted crumb mixture. Place on a cookie sheet and paint with the melted butter. Sprinkle with ReaLemon. Turn over and repeat butter and ReaLemon. Bake in a preheated 400 degree oven for 5 minutes, turn and bake 5 more minutes.

HUSH PUPPIES

- 1 1/2 cups cornmeal
- 2 Tbs. flour
- 1/2 tsp. salt
- 1/2 tbs. baking soda
- 1/2 cup whole kernel corn
- 1 egg beaten
- 1 Tbs. chopped onion
- 1 cup buttermilk

Mix dry ingredients, add corn beaten egg, onion and buttermilk. Mix well and drop by teaspoons into hot deep fat or oil. When they float they are done. Makes 20 to 25.

CHICKEN CACCITORE

- Chicken legs, thighs and breasts (optional)
- 2 Tbs. olive oil
- 1 med onion, sliced
- 1 clove garlic, minced
- 1 14 oz. can stewed or diced tomatoes
- 3/4 cup dry white wine
- 1 Tbs. chopped parsley
- 1 tsp. sugar
- 1 can chopped mushrooms, drained
- 1/2 tsp. salt
- 1/4 tsp. rosemary
- 1/2 tsp. thyme
- 1/4 tsp. oregano
- Cooked spaghetti, rice or noodles

Buy whole chicken. Throw skin, neck, back. Wingtips and giblets into a and boil for a stock for chicken soup in the future. Breasts can be used in either recipe. In a large skillet, fry the meaty pieces of chicken in the oil. Drain off fat. Mix all ingredients in medium bowl and pour over chicken. Bring to a boil. Reduce to simmer and cook for 35-40 minutes till thickened, turning once. Serve over rice, spaghetti or Grandma's noodles. (page 9)

PORK SAUSAGE JAMBALAYA

- 4 lbs. pork spare ribs
- 2 tbs. ground red pepper
- Tsp. salt
- 1/2 tsp; creole seasoned salt
- 3 cups chopped onion
- 3/4 cup chopped celery
- 1/3 cup chopped sweet red pepper
- 2 cloves chopped garlic
- 1/2 lb. smoked sausage cut thin
- 2 cups cooked rice
- 3 cups water

Cut ribs in half. Place in rack with a roasting pan. Combine red pepper, salt and creole seasoning. Bake at 350 degrees for 1 1/4 hours. Reserve 3 Tbs. drippings. Cook onions, peppers, celery, garlic and sausage in dripping for 15 minutes. Add rice and water, 1/2 tbs. salt and ribs. Heat to boiling. Reduce heat and cook for 25 minutes. Serve over rice.

SWEET AND SOUR SLAW

- 1 medium head of cabbage (chopped fine)
- 2 carrots grated
- 1/2 onion (chopped fine)
- 1 green pepper (chopped fine)
- 1 1/2 cups sugar
- 3/4 cups oil
- 3/4 cups vinegar
- 1 tsp salt
- 2 tsp. celery seed

Bring last 5 ingredients to a rolling boil. Pour over vegetables and stir. Cover and store overnight. A bag of precut slaw works well also.

BROILED ZUCCHINI

- 4 Tbs. butter or olive oil
- 2 cloves finely chopped garlic
- 1/4 tsp. rosemary
- 1/4 tsp. basil
- 1/4 tsp. black pepper
- 1/4 tsp. salt
- 2 cups bite sized zucchini
- 1 cup green onions or leeks
- 1 can sliced tomatoes
- 1 tsp. brown sugar
- 2 Tbs. parsley
- 2 Tbs. parmesan cheese

In a large casserole dish heat oil and garlic till brown. Stir in next 4 spices. Add zucchini and stir to coat. Place in broiler 5 inches from heat. Broil 2 minutes. Add onions, stir and cook 2 more minutes. Add tomatoes, sugar and parsley and broil for 4 minutes. Transfer to a serving dish and sprinkle with cheese.

HOT EGGS

Mix one large jar of hot peppers and one large jar of medium peppers. Add 6 hard boiled eggs and let set overnight. When eggs are gone, add 1/2 dozen more eggs.

SALMON PATTIES

- 1 can salmon
- 2 eggs
- 1 cup cooked rice
- 1/2 pkg. crackers
- 4 Tbs. finely chopped green peppers
- Salt and pepper to taste

Clean skin and bones from salmon. Crush the crackers in a baggie. Mix all ingredients in large bowl. Make into patties and in large skillet cook in oil until golden brown.

FRIED POTATOES (O'BRIEN)

- 4 large potatoes
- 2 cloves garlic (chopped in half)
- 1/4 cup oil
- 1/2 small onion (chopped)
- 1/4 green pepper (chopped)

Dice potatoes to 1/2 inch cubes. In large skillet add 1/4 cup oil and heat up on med-high heat. Add potatoes and garlic and stir frequently to keep potatoes from burning and to brown them evenly. Shortly before potatoes are done add the peppers and onions.

FISH PATTIES

- 2 cups fish
- 1/2 cup potatoes
- Onions to taste
- 1 tbs. RealLemon
- 1 egg
- Salt and pepper to taste.

Run fish through meat grinder. Add mashes or grated potatoes, diced onions and rest of ingredients. Form into patties and fry in oil.