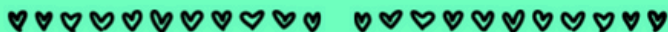


LOVINA'S AMISH COOKING



- B Y -

LOVINA HERSHBERGER ZOOK

Please read

THE FOLLOWING RECIPES HAVE BEEN
GIVEN FOR YOUR USE AND
ENJOYMENT. HOWEVER WE ARE ALL
HUMANS AND ERRORS MAY HAPPEN,
EITHER IN THE WRITTEN
INSTRUCTIONS OR IN THE USE OF
THEM. SO I, LOVINA, ASSUME NO
RESPONSIBILITY FOR THE RESULTS
OBTAINED FROM ANY OF THEM. MY
LIABILITY IS LIMITED TO PURCHASE
PRICE. WITH THAT BEING SAID, I
HOPE YOU ENJOY AND TREASURE
THESE RECIPES AS MUCH AS I DO!

— *Lovina*

WHAT ARE AMISH?

AMISH ARE A RELIGIOUS GROUP OF PEOPLE WHO DO NOT BELIEVE IN USING TECHNOLOGY OR WEARING TRADITIONAL AMERICAN CLOTHING. THEY GROW ALL THEIR FOOD AT HOME AND COOK 3 MEALS A DAY. THEY HANDMAKE ALL THEIR CLOTHING ON FOOT TREADLE SEWING MACHINES AND ALL THE SMALL DETAILS LIKE BUTTONS AND BUTTON HOLES ARE HANDSEWN WITH NEEDLES. THERE ARE DIFFERENT CHURCHES WITHIN EACH COMMUNITY. A COMMUNITY IS WHEN A LOT OF AMISH ALL LIVE IN THE SAME AREA. THE CHURCHES ARE DERIVED BY SPLITTING A COMMUNITY INTO SMALLER GROUPS. EACH CHURCH HAS THEIR OWN SET OF RULES AND A BISHOP TO ENFORCE THE RULES AND DECIDE WHAT IS AND ISN'T ALLOWED. IF YOU ARE A BAPTIZED CHURCH MEMBER AND YOU BREAK THE RULES YOU WILL GET SHUNNED UNTIL YOU CONFESS YOUR SINS BEFORE THE CHURCH AND PROMISE NOT TO DO IT AGAIN. MOST AMISH GET BAPTIZED BETWEEN THE AGE OF 17 AND 21 AND GET MARRIED BETWEEN THE AGE OF 18 AND 23. THEY DO NOT BELIEVE IN USING BIRTH CONTROL SO THE AVERAGE AMISH FAMILY HAS BETWEEN 10 AND 15 KIDS. THEY ALSO DO NOT BELIEVE IN GETTING DIVORCED.

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AMISH CINNAMON BREAD

FOR THE BREAD:

1 C. WARM WHOLE MILK

4 T UNSALTED BUTTER, MELTED

2 T SUGAR

1 LARGE EGG PLUS 2 EGG YOLKS

LIGHTLY BEATEN

2 1/4 TSP INSTANT YEAST

3 CUPS BREAD FLOUR

FOR THE CINNAMON SWIRL:

2 T UNSALTED BUTTER, MELTED

1/4 C. SUGAR

1/4 C. BROWN SUGAR

2 T CINNAMON

FOR THE EGG WASH:

1 EGG

1 T MILK

(BEAT TOGETHER)

INSTRUCTIONS

IN A MIXING BOWL, COMBINE THE MILK, BUTTER, SUGAR, EGG, EGG YOLKS, YEAST, AND FLOUR. KNEAD UNTIL IT BEGINS TO BECOME SMOOTH AND SUPPLE. ADD A LITTLE MORE FLOUR IF THE DOUGH IS UNBEARABLY STICKY. LIGHTLY GREASE THE BOWL, COVER WITH PLASTIC WRAP, AND ALLOW TO RISE UNTIL PUFFY AND ALMOST DOUBLED IN SIZE, ABOUT 1 1/2 TO 2 HOURS. PUNCH THE DOUGH DOWN. TRANSFER THE DOUGH TO A LIGHTLY FLOURED WORK SURFACE AND ROLL IT INTO AN 8 BY 18-INCH RECTANGLE. WITH A PASTRY BRUSH, BRUSH ALL OVER WITH A THIN LAYER OF THE MELTED BUTTER. COMBINE THE SUGARS AND CINNAMON AND SPRINKLE OVER THE BUTTERED DOUGH, LEAVING A 1-INCH BORDER ON EACH LONG SIDE. USING A SPRAY BOTTLE, LIGHTLY SPRAY THE CINNAMON SUGAR WITH WATER TO MOISTEN. THIS WILL PREVENT TOO MUCH GAPING BETWEEN THE SWIRLS. ROLL INTO A VERY TIGHT LOG, PINCHING THE ENDS TO SEAL TO PREVENT THE FILLING FROM LEAKING OUT AND BUBBLING OVER WHILE BAKING. PLACE THE LOG SEAM SIDE DOWN IN A LIGHTLY GREASED 9 BY 5-INCH LOAF PAN. COVER THE PAN LOOSELY WITH LIGHTLY GREASED PLASTIC WRAP AND ALLOW THE BREAD TO RISE FOR ABOUT 1 HOUR, UNTIL IT'S DOMED ABOUT 1-INCH ABOVE THE EDGE OF THE PAN. BRUSH THE EGGWASH GENTLY ALL OVER THE TOP OF THE DOUGH. BAKE THE BREAD IN A PREHEATED 350°F OVEN FOR 45 TO 55 MINUTES, OR UNTIL DEEPLY GOLDEN BROWN. IF USING A GLASS OR CERAMIC BAKING DISH, DROP OVEN TEMPERATURE TO 325°F AND BAKE FOR ABOUT 1 HOUR. TENT THE LOAF LOOSELY WITH FOIL IF IT BEGINS TO BROWN TOO MUCH. REMOVE THE BREAD FROM THE OVEN AND ALLOW IT TO COOL COMPLETELY IN THE PAN ON A WIRE RACK BEFORE REMOVING TO SLICE. STORE THE BREAD IN A PLASTIC BAG AT ROOM TEMPERATURE FOR UP TO 5 DAYS. YOU CAN ALSO SLICE AND FREEZE THE BREAD FOR TOAST.

TAPIOCA PUDDING

(THIS IS A VERY EASY AND COMMON DESSERT AMONG THE
AMISH. IT IS OFTEN USED FOR WEDDINGS AS WELL.)

8 C. BOILING WATER

1 C. PEARL TAPIOCA

PINCH OF SALT

2/3 C. JELLO (ANY FLAVOR)

8 OZ. TUB OF COOL WHIP

INSTRUCTIONS

COOK TAPIOCA IN WATER WITH SALT SLOWLY FOR
15-20 MINUTES UNTIL TAPIOCA IS ALMOST CLEAR.

ADD JELLO AND MIX UNTIL INCORPORATED.

COVER AND LET SET ON LOW HEAT FOR ANOTHER
3-5 MINUTES. COOL AND MIX IN COOL WHIP.

OPTIONAL: YOU CAN ADD MARSHMALLOWS,
CANDIES, OR SLICED FRUITS TO THIS BEFORE
SERVING AS WELL.

BASIC VANILLA PUDDING

THIS IS A SIMPLE AMISH STAPLE FOR MANY DESSERTS INSTEAD OF INSTANT PUDDING MIX. IT CAN ALSO BE ENJOYED WARM WITH FRIED POTETOEES OR SALTINE CRACKERS. (DON'T KNOCK IT TILL YOU TRY IT ;)

3 C. MILK

2 EGG YOLKS

1/2 C. SUGAR

1/3 C. FLOUR

1/4 TSP SALT

2 TSP VANILLA

INSTRUCTIONS

BRING 2 1/2 CUPS OF THE MILK TO BOIL. MAKE A PASTE WITH THE REMAINING 1/2 CUP MILK, THE EGG YOLKS, SUGAR, AND FLOUR. STIR INTO THE BOILING MILK AND BOIL ON LOW HEAT UNTIL THICK, STIRRING ALL THE TIME. REMOVE FROM HEAT AND ADD THE SALT AND VANILLA. COOL AND ENJOY WITH YOUR FAVORITE TOPPINGS.

AMISH OVEN APPLE BUTTER

IN A LARGE GREASED ROAST PAN, COMBINE

1 QUART UNSWEETENED APPLESAUCE

2 CUPS SUGAR

3 T APPLE CIDER VINEGAR (WHITE WORKS TOO)

1 TSP CINNAMON

1/4 TSP GROUND CLOVES

1/4 CUP CINNAMON RED HOTS (OPTIONAL)

BAKE AT 350 DEGREES F FOR 3 HOURS, OR

UNTIL THICK. STIR EVERY 20 MINUTES.

PUT IN JARS AND REFRIGERATE.

SHOOFLY PIE

FOR THE FILLING:

1/2 C. MOLASSES

1/2 C. BOILING WATER

1/4 C. BROWN SUGAR

1/2 TSP BAKING SODA

1 EGG

FOR THE CRUMBS:

1 C. FLOUR

2 T LARD OR BUTTER, SOFTENED

1/3 C. BROWN SUGAR

MIX TOGETHER THE 5 FILLING INGREDIENTS.

MIX TOGETHER THE CRUMBS AND ADD HALF TO

THE FILLING. POUR INTO AN UNBAKED 9 INCH PIE

SHELL. TOP WITH REMAINING CRUMBS. BAKE AT

400 DEGREES F FOR 10 MINUTES THEN REDUCE

THE HEAT TO 350 DEGREES F AND BAKE FOR

ANOTHER 35-45 MINUTES. COOL BEFORE SERVING.

DELICIOUS WITH COLD MILK.

AMISH CHURCH PEANUT BUTTER SPREAD

1/2 C. BROWN SUGAR

1/4 C. WATER

1 T LIGHT CORN SYRUP

1 C. PEANUT BUTTER (CREAMY OR CRUNCHY)

3 C. MARSHMALLOW CREME

INSTRUCTIONS

MIX TOGETHER THE FIRST 3 INGREDIENTS AND BRING TO A BOIL. COOL. ADD THE PEANUT BUTTER AND MARSHMALLOW CREME. IF YOU WANT MORE PEANUT BUTTER FLAVOR YOU CAN ADD LESS MARSHMALLOW CREME OR MORE PEANUT BUTTER. SPREAD ON SLICED BREAD AND ENJOY.

THIS IS THE MOST POPULAR SPREAD AMONG THE AMISH AND IS SERVED AT ALMOST EVERY AFTER CHURCH LUNCH (THEY TAKE TURNS HAVING CHURCH AT EVERY MEMBERS HOUSE AND HOST LUNCH EVERY TIME BEFORE ANYONE CAN GO HOME -THEY ONLY HAVE CHURCH EVERY OTHER SUNDAY AND THE SERVICE STARTS AT 9 AND ENDS AROUND NOON- WITH AN AVERAGE OF 100-150 PEOPLE ATTENDING)

WHOOPIE PIES

1 C. SUGAR	1/2 C. THICK SOUR MILK
1/2 C. LARD	2 C. FLOUR
1 EGG	1 TSP SODA
1 TSP VANILLA	1/2 C. COCOA
1/4 TSP SALT	1/2 C. BOILING WATER

INSTRUCTIONS

CREAM TOGETHER FIRST 5 INGREDIENTS. ADD FLOUR ALTERNATELY WITH SOUR MILK. ADD SLIGHTLY MORE FLOUR IF NOT THICK. PUT SODA AND COCOA ON TOP OF DOUGH. POUR BOILING WATER OVER IT AND MIX WELL. DROP BY TEASPOONS FULL ONTO GREASED COOKIE SHEET AND BAKE AT 400 DEGREES F. COOL, THEN SPREAD FILLING BETWEEN TWO COOKIES.

WHOOPIE PIE FILLING

1 EGG WHITE, BEATEN STIFF	1/2 LB. POWDERED SUGAR
1 T CREAM	3/4 C. CRISCO OR BUTTER
1 TSP VANILLA	PINCH OF SALT

MIX ALL TOGETHER UNTIL SMOOTH.

WHOOPIE PIES ARE A VERY POPULAR SNACK AMONG
THE AMISH

FRUIT CUSTARD CREAM PIE

2 T FLOUR

2 EGGS BEATEN

1 C. LIGHT BROWN SUGAR

1 1/2 C. SWEET CREAM

1/4 TSP SALT

1 TSP VANILLA

INSTRUCTIONS

WHISK EVERYTHING TOGETHER UNTIL WELL MIXED. LAYER AN UNBAKED 9 INCH PIE CRUST WITH 1 1/2 CUP CUT UP FRUIT OF YOUR CHOICE (SUGGESTIONS BELOW). POUR CREAM MIXTURE OVER THE FRUIT AND. TOP WITH CRUMBS (OPTIONAL-RECIPE BELOW). BAKE AT 400 DEGREES F FOR 10 MINUTES THEN REDUCE THE HEAT TO 350 DEGREES F AND BAKE FOR ANOTHER 30-40 MINUTES OR UNTIL SET IN THE MIDDLE. COOL BEFORE ENJOYING.

FOR THE CRUMBS MIX TOGETHER:

1/3 C. FLOUR

1/3 C. BROWN SUGAR

1 TSP CINNAMON

1/4 C BUTTER, SOFTENED

THE BEST FRUITS TO USE FOR THIS IS ANY OF THE FOLLOWING:
DICED RHUBARB, DICED APPLES, SLICED PEACHES OR SLICED
STRAWBERRIES.

NOTE* YOU CAN SUBSTITUTE THE SUGAR WITH MAPLE SYRUP
AND ADD 1 EXTRA TABLESPOON OF FLOUR.

AMISH PEANUT BUTTER PIE

FOR THE FILLING:

3 CUPS MILK

2 EGG YOLKS

1/2 CUP SUGAR

1/4 CUP FLOUR

1/2 TSP SALT

1 TSP VANILLA

1 T PEANUT BUTTER

FOR THE CRUMBS:

1/3 C PEANUT BUTTER

1 CUP POWDERED SUGAR

1/4 TSP SALT

“THIS IS A VERY
POPULAR AND EASY
PIE AMONG THE
AMISH. IT IS A
FAVORITE IN MOST
HOUSEHOLDS.”

ADDITIONAL INGREDIENTS:

1 BAKED 9 INCH PIE CRUST

1 8 OZ. TUB OF COOL WHIP

INSTRUCTIONS

FOR THE FILLING, BRING 2 1/2 CUPS OF THE MILK TO BOILING. MAKE A PASTE WITH THE REMAINING 1/2 CUP OF MILK, THE SUGAR, EGG YOLKS AND FLOUR. STIR INTO THE BOILING MILK AND BOIL ON LOW HEAT UNTIL THICK, STIRRING ALL THE TIME. REMOVE FROM THE HEAT AND ADD THE PEANUT BUTTER, VANILLA AND SALT. SET ASIDE TO COOL. FOR THE CRUMBS, MIX EVERYTHING TOGETHER UNTIL IT'S CRUMBLY. USE WHIPPED TOPPING OF YOUR CHOICE. TO ASSEMBLE, SPREAD 1/3 OF THE CRUMBS IN THE BOTTOM OF THE PIE SHELL, SPREAD THE COOLED FILLING OVER IT AND SPREAD ANOTHER 1/3 OF THE CRUMBS OVER THE FILLING. SPREAD THE DESIRED AMOUNT OF WHIPPED TOPPING ON TOP AND COAT WITH THE LAST OF THE CRUMBS. SERVE RIGHT AWAY OR CHILL IN REFRIGERATOR FOR UP TO 4 HOURS.

GRAPE NUTS

3/8 C. MAPLE SYRUP OR SUGAR	1/2 TSP SODA
2 T BLACKSTRAP MOLASSES	1/4 TSP SALT
1 C. BUTTERMILK	1 TSP VANILLA
2 1/2 C. GRAHAM FLOUR	2 T SHORTENING

INSTRUCTIONS

FIRST PUT THE FLOUR, SODA, AND SALT IN A LARGE MIXING BOWL, THEN ADD SYRUP, MOLASSES, MILK, VANILLA AND SHORTENING. MIX WELL. BAKE AT 350 DEGREES F UNTIL A TOOTHPICK INSERTED IN THE MIDDLE COMES OUT CLEAN. LET COOL THE GRIND OR SHRED AND TOAST AT 300 DEGREES F, STIRRING OCCASIONALLY UNTIL THEY'RE TOASTY BROWN. LET COOL. TO SERVE, SOAK IN COLD MILK FOR 3-5 MINUTES THEN ENJOY.

THESE ARE OFTEN USED AS A CEREAL AMONG THE AMISH AND ARE CONSIDERED A HEALTHIER OPTION THAN STORE BOUGHT CEREALS.

WARNING:

THESE CAN SPEED UP YOUR METABOLISM.

FRY PIES

FOR THE PIES:

3 C. CAKE FLOUR	2/3 C. WATER
2 TSP SUGAR	THICK FRUIT FILLING
1 TSP SALT	OIL FOR DEEP FRYING
1 C. SHORTENING	

FOR THE GLAZE:

2 1/2 LBS. POWDERED SUGAR	
2 1/2 T CORNSTARCH	1/2 TSP VANILLA
1 1/2 T POWDERED MILK	3/4 C. + 1 T WARM WATER

INSTRUCTIONS

TO MAKE PIES, COMBINE FLOUR, SUGAR, AND SALT IN A MIXING BOWL. CUT IN SHORTENING UNTIL PIECES ARE THE SIZE OF SMALL PEAS. ADD WATER, A LITTLE AT A TIME, UNTIL THE FLOUR MIXTURE IS MOISTENED. DIVIDE INTO 12 EQUAL PIECES AND ROLL EACH PIECE INTO A CIRCLE. TOP ONE SIDE OF CIRCLE WITH ABOUT A TABLESPOON OF FILLING AND FOLD IN HALF. WET HALF OF THE EDGE WITH A LITTLE WATER AND FOLD CIRCLE IN HALF. CRIMP EDGES TO SEAL. HEAT SHORTENING TO DEEP FRY TEMPERATURE ON THERMOMETER. FRY A FEW PIES AT A TIME IN DEEP FAT UNTIL GOLDEN BROWN. COOL ON WIRE RACKS. MEANWHILE, IN A MIXING BOWL, COMBINE ALL GLAZE INGREDIENTS UNTIL SMOOTH. WHILE PIES ARE STILL WARM, DIP THEM INTO GLAZE. ALLOW PIES TO DRIP ON WIRE RACKS UNTIL COOL.

OLD FASHIONED POTATO SALAD

6 C. DICED POTATOES, COOKED AND COOLED

6 HARD BOILED EGGS, DICED

1/2 C. CHOPPED CELERY

1 SMALL ONION, CHOPPED

FOR THE DRESSING:

1 C. SALAD DRESSING 2 TSP SALT

2 T VINEGAR 2 T MUSTARD

1 1/4 C. SUGAR 1/2 TSP HORSERADISH (OPT.)

2 T WATER

INSTRUCTIONS

MIX TOGETHER ALL THE DRESSING
INGREDIENTS UNTIL SMOOTH. POUR OVER
THE REST OF THE INGREDIENTS.

REFRIGERATE FOR AT LEAST 4 HOURS
BEFORE SERVING. WILL BE GOOD IN THE
REFRIGERATOR FOR UP TO 4 DAYS.

RASPBERRY ANGEL FOOD CAKE

2 C. EGG WHITES	1 1/4 C. SUGAR
1 TSP VANILLA	1 1/2 C. FLOUR
1/2 TSP ALMOND EXTRACT	1 C. SUGAR
1/2 TSP SALT	1/2 C. RASPBERRY JELLO
2 TSP CREAM OF TARTAR	

INSTRUCTIONS

BEAT EGG WHITES, FLAVORINGS, SALT, AND CREAM OF TARTAR. ADD 1 1/4 C. SUGAR, 2 T AT A TIME, BEATING UNTIL STIFF. SIFT TOGETHER FLOUR AND 1 C. SUGAR. FOLD INTO EGG WHITES. SWIRL IN JELLO FOR A MARBLED LOOK. BAKE IN A TUBE ANGEL FOOD CAKE PAN AT 375 DEGREES F FOR 50-60 MINUTES. LET COOL ON WIRE RACK BEFORE TAKING OUT OF PAN.

AMISH DO NOT BUY A LOT OF PACKAGED FOODS INCLUDING EGG WHITES SO THE ONLY TIMES THEY MAKE THESE CAKES IS AFTER THEY TURN DOZENS OF EGGS INTO EGG YOLK NOODLES. THEY ALSO BEAT EVERYTHING WITH A MANUAL EGG BEATER.

FRENCH VANILLA ICE CREAM

3 C. MILK	1 C. SUGAR
PINCH OF SALT	1 T VANILLA
6 EGG YOLKS, BEATEN	1 C. HEAVY CREAM

INSTRUCTIONS

HEAT MILK, SALT, EGG YOLKS, AND
SUGAR JUST TO BOILING POINT,
STIRRING CONSTANTLY. ADD CREAM AND
VANILLA. PUT INTO AN ICE CREAM
FREEZER AND FREEZE.

AMISH RARELY MAKE ICE CREAM DURING THE
SUMMER SINCE IT TAKES ICE OR SNOW IF YOU DON'T
HAVE ELECTRICITY SO THEY EAT A LOT OF
HOMEMADE ICE CREAM IN THE WINTER AND RARELY
HAVE ICE CREAM IN THE SUMMER. IT IS A TREAT IN
EVERY HOUSEHOLD.

ICE CREAM SANDWICHES

1 C. WHIPPING CREAM

3 EGGS

1/2 C. SUGAR

1 TSP. VANILLA

GRAHAM CRACKERS

INSTRUCTIONS

WHIP THE CREAM. SEPERATE THE EGGS AND BEAT SEPARATELY, PUTTING SUGAR INTO WHITES AND BEATING UNTIL STIFF PEAKS FORM. FOLD ALL TOGETHER WITH SPATULA (INCLUDING VANILLA). LINE THE BOTTOM OF AN 8x8 PAN WITH WHOLE GRAHAM CRACKERS. POUR THE WHIPPED BATTER OVER THE TOP AND COVER WITH A LAYER OF WHOLE GRAHAM CRACKERS. FREEZE FOR 6 HOURS BEFORE SERVING.

SINCE MOST AMISH CAN'T USE FREEZERS THESE ARE A RARE TREAT THAT CAN ONLY BE MADE WHEN THE OUTSIDE TEMPERATURE REACHES SUB ZERO LEVELS. THEY USUALLY SET THEM OUT OVERNIGHT TO FREEZE AND ENJOY THE NEXT DAY.

MELT-IN-YOUR-MOUTH BISCUITS

2 C. SIFTED FLOUR	2 T SUGAR
3 TSP BAKING POWDER	1/2 C. SHORTENING
1/2 TSP CREAM OF TARTAR	1 EGG, UNBEATEN
1/2 TSP SALT	1/2 C. + 1 T MILK

INSTRUCTIONS

SIFT FLOUR, BAKING POWDER, SALT, SUGAR, AND CREAM OF TARTAR INTO A BOWL. ADD SHORTENING TO THE FLOUR AND BLEND UNTIL CORNMEAL LIKE CONSISTENCY FORMS. POUR MILK INTO MIXTURE SLOWLY. ADD THE EGG. STIR TO A STIFF DOUGH. KNEAD WELL. ON A LIGHTLY FLOURED SURFACE, ROLL TO 1/2" THICKNESS. CUT WITH 3" CUTTER. BAKE ON A N ALUMINUM COOKIE SHEET AT 450 DEGREES F FOR 10-15 MINUTES. SERVE WARM OR COLD WITH HONEY, MOLASSES, JAM, BUTTER, GRAVY OR PLAIN.

THE WISE MAN REMEMBERS HIS WIFE'S BIRTHDAY, BUT FORGETS HOW OLD SHE IS. -AN OLD AMISH PROVERB

DAD'S ONION RINGS

4 MEDIUM ONIONS, SLICED 1/4" THICK

COLD WATER 1 TSP SUGAR

3/4 C. FLOUR 1/2 TSP SALT

1 EGG, BEATEN 1 T MELTED SHORTENING, COOLED

2/3 C. MILK OIL FOR FRYING

INSTRUCTIONS

SEPERATE ONION SLICES INTO RINGS; SOAK IN WATER FOR 30 MINUTES. MEANWHILE, IN A SMALL BOWL, BEAT FLOUR, EGG, MILK, SUGAR SALT, AND SHORTENING TOGETHER. DRAIN ONIONS AND PAT DRY. WITH A FORK, DIP RINGS INTO BATTER. PREHEAT OIL TO 375 DEGREES F. FRY IN 1" OF OIL, A FEW RINGS AT A TIME, FOR 2-3 MINUTES OR UNTIL GOLDEN BROWN. DRAIN ON PAPER TOWELS. KEEP WARM IN A 300 DEGREES F OVEN WHILE FRYING REMAINING RINGS. YIELD: 4-6 SERVINGS.

YUM-A-SETTA

2 LB. HAMBURGER

1 1/2 TSP SALT

1 TSP BLACK PEPPER

1 T BROWN SUGAR

1/4 C. CHOPPED ONION

1 CAN TOMATO SOUP (10.5 OZ.)

1 CAN CREAM OF CHICKEN SOUP (10.5 OZ.)

16 OZ. DRY EGG NOODLES

8 OZ. SLICED AMERICAN CHEESE

INSTRUCTIONS

BROWN HAMBURGER WITH SALT, PEPPER, ONION, AND BROWN SUGAR. ADD TOMATO SOUP. COOK EGG NOODLES; DRAIN. ADD CREAM OF CHICKEN SOUP. LAYER HAMBURGER MIXTURE AND NOODLE MIXTURE IN CASSEROLE DISH WITH SLICED CHEESE BETWEEN LAYERS. BAKE AT 350 DEGREES F FOR 30 MINUTES.

THIS IS A CASSEROLE THAT IS OFTEN MADE FOR LARGE GATHERINGS LIKE BARN RAISINGS AND FROLICS AND IS SERVED WITH VEGETABLES AND APPLESAUCE.

EGG DUTCH

5 EGGS, BEATEN

DASH OF PEPPER

1/3 C. FLOUR

1/4 TSP BAKING POWDER

1 TSP SALT

1 C. MILK

INSTRUCTIONS

COMBINE ALL INGREDIENTS IN A MIXING BOWL. POUR INTO HOT, GREASED SKILLET ON MEDIUM LOW HEAT. TURN WITH SPATULA NOW AND THEN UNTIL EGG DUTCH IS ALL SET.

YIELD: 4-6 SERVINGS.

THIS IS A DELICIOUS AND EASY DISH THAT IS OFTEN SERVED ON SUNDAY EVENINGS AFTER CHURCH IF THEY HAVE COMPANY FOR DINNER. IT IS USUALLY ENJOYED WITH THEIR HOMEMADE NOODLES AND CHICKEN OR STEW MEAT GRAVY.

QUICK FRIED MUSH

1 C. CORNMEAL

1/2 TSP SALT

1 T FLOUR

1 C. BOILING WATER

INSTRUCTIONS

PUT DRY INGREDIENTS IN A BOWL AND POUR BOILING WATER OVER IT. STIR UNTIL WELL MIXED. HEAT 2 T GREASE IN A SKILLET. DROP BATTER BY SPOONFUL INTO HOT SKILLET. IT WILL BROWN FAST. IF MIXTURE GETS TOO STIFF, ADD MORE WATER.

THIS IS A VERY COMMON BREAKFAST AMONG THE AMISH AND IS USUALLY EATEN WITH HONEY OR MOLASSES OR COVERED IN TOMATO GRAVY AND ENJOYED LIKE THAT.

SUGAR FREE CHOCOLATE CAKE

1 1/2 CUP BLACK BEANS

3/4 CUP HONEY

3/4 TSP BAKING SODA

6 T MELTED BUTTER

1 T WATER

5 EGGS

1/2 TSP SALT

1 T VANILLA

6 T COCOA

ICING:

12 OZ. CREAM CHEESE, SOFTENED

1 T BUTTER, SOFTENED (OPT.)

1/2 CUP MAPLE SYRUP

INSTRUCTIONS:

PREHEAT OVEN TO 375 DEGREES F.

PUT ALL INGREDIENTS IN A BLENDER AND BLEND UNTIL SMOOTH. POUR INTO A GREASED 9"X9" BAKING DISH. BAKE FOR 25-35 MINUTES OR UNTIL A TOOTHPICK INSERTED IN THE MIDDLE COMES OUT CLEAN.

FOR THE ICING, BEAT TOGETHER THE CREAM CHEESE, BUTTER AND MAPLE SYRUP. SPRED OVER COOLED CAKE AND SERVE.

THIS RECIPE COMES FROM MY MOM AND IS OFTEN EATEN AS A
HEALTHY TREAT.

PUMPKIN PIE

6 T PUMPKIN	2 C. MILK
1/2 C. + 2 T BROWN SUGAR	1/2 TSP VANILLA
1 T CORNSTARCH	1/2 TSP CINNAMON
1/4 TSP SALT	1/4 TSP ALLSPICE
2 EGGS	1- 9IN. UNBAKED PIE SHELL

INSTRUCTIONS:

SCALD MILK. BEAT EGGS AND ADD CORNSTARCH. WHISK UNTIL SMOOTH. ADD EVERYTHING EXCEPT MILK AND WHISK WELL. ADD THE HOT MILK. POUR INTO PIE SHELL. BAKE AT 400 DEGREES F FOR 10 MINUTES THEN DECREASE THE HEAT TO 350 DEGREES F AND BAKE UNTIL THE MIDDLE IS SET. LET COOL AND ENJOY.

THIS IS A VERY POPULAR PIE AMONG MOST AMISH AND IS OFTEN A GO TO FOR A SIMPLE DESSERT.

ROLLED OATS CAKE

COMBINE:

1 1/2 C BOILING WATER

1 C QUICK OATS

LET STAND FOR 20 MINUTES. IN THE
MEANTIME, MIX THE FOLLOWING:.

1/2 C BUTTER SOFTENED

1 1/2 C FLOUR

1 C BROWN SUGAR

1 TSP BAKING SODA

1 C SUGAR

1/2 TSP SALT

2 EGGS, WELL BEATEN

1 TSP CINNAMON

LASTLY, ADD THE OATMEAL MIXTURE AND BEAT WELL.
SPREAD INTO A 9" X 13" BAKING DISH AND BAKE AT 350
DEGREES F UNTIL TOOTHPICK INSERTED IN THE
MIDDLE COMES OUT CLEAN.

FOR THE ICING, BOIL TOGETHER:

1/2 C SWEET CREAM

1 C BROWN SUGAR

2 T BUTTER

INSTRUCTIONS:

BOIL AT A ROLLING BOIL FOR 3-5 MINUTES. REMOVE
FROM HEAT AND ADD 1 C SHREDDED COCONUT. POUR
OVER WARM CAKE. COOL AND ENJOY!

CHEWY OATMEAL COOKIES

6 C BROWN SUGAR	4 TSP CINNAMON
3 C OLEO OR BUTTER, SOFTENED	2 TSP SALT
8 EGGS	3 TSP BAKING SODA
5 C FLOUR	8 C QUICK OATS
4 TSP VANILLA	

INSTRUCTIONS:

CREAM TOGETHER THE MARGARIN AND SUGAR BEAT IN THE EGGS. ADD THE REST OF THE INGREDIENTS. DROP ON A GREASED COOKIE SHEET WITH A REGULAR SIZED COOKIE DROPPER. FLATTEN SLIGHTLY WITH A SPOON DIPPED IN WATER. BAKE AT 375 DEGREES F UNTIL SLIGHTLY BROWNED. THESE BAKE FAST. DON'T OVERBAKE. LET COOL AND SANDWICH TOGETHER WITH FILLING.

FILLING:

1 C POWDERED SUGAR	3/4 C CRISCO
1/2 TSP VANILLA	1 EGG WHITE, BEATEN STIFF

INSTRUCTIONS:

CREAM TOGETHER AND SPREAD BETWEEN COOKIES.

THESE COOKIES ARE A LOT LIKE THE LITTLE DEBBIE
OATMEAL COOKIES.

NO BAKE COOKIES

2 C SUGAR

1/4 C BUTTER

3 T COCOA

1/2 C MILK

BOIL TOGETHER FOR 1 MINUTE. REMOVE FROM HEAT
AND ADD:

3 C QUICK OATS

1/2 C PEANUT BUTTER

1 TSP VANILLA

STIR WELL. DROP QUICKLY BY TABLESPOON ONTO A
WAX PAPER LINED COOKIE SHEET AND FLATTEN. COOL
AND ENJOY!

THESE ARE A VERY SIMPLE TREAT THAT WE OFTEN
USED TO PACK SCHOOL LUNCHES OR AS AN AFTER
SCHOOL SNACK.

PIE CRUST

3 CUPS ALL PURPOSE OR PASTRY FLOUR

1 CUP LARD

1 TSP SALT

MIX TOGETHER UNTIL CRUMBLED.

SLIGHTLY BEAT TOGETHER:

1 EGG

5 T WATER

1 T WHITE VINEGAR

KNEAD INTO CRUMBS UNTIL IT'S A SOFT DOUGH. ADD A LITTLE MORE FLOUR OR WATER IF NECESSARY. ROLL OUT TO DESIRED THICKNESS. FOR BAKED PIES, BAKE LIKE USUAL. FOR CRUSTS, BAKE AT 450 DEGREES F FOR 10-12 MINUTES OR UNTIL SLIGHTLY BROWN.

SOFT PRETZELS

1 1/4 C WATER	4-5 C FLOUR
1 T YEAST	BUTTER
1 T SUGAR	4 TSP BAKING SODA
2 TSP SALT	4 C WATER

INSTRUCTIONS

DISSOLVE YEAST IN 1/4 C. WARM WATER, THEN ADD THE CUP OF WATER, SUGAR, SALT, AND SOME OF THE FLOUR. BEAT WELL. KEEP ADDING FLOUR AND KNEAD UNTIL ELASTIC, ABOUT 10 MINUTES. GREASE BOWL AND LET RISE UNTIL DOUBLE. CUT 1/2" STRIPS. SHAPE INTO TWISTS OR STICKS. COMBINE THE 4 C. WATER AND SODA. BRING TO A BOIL. DROP 3 PRETZELS IN AT A TIME AND COOK FOR 1 MINUTE, OR UNTIL THEY FLOAT. REMOVE; DRAIN ON TOWEL. PLACE ON BUTTERED COOKIE SHEETS, OR BRUSH PRETZELS WITH MELTED BUTTER. SPRINKLE WITH COARSE SALT. BAKE AT 375° FOR 12 MINUTES OR UNTIL GOLDEN BROWN. TO MAKE CRISP PRETZELS, PUT ON COOKIE SHEET AND BAKE AT 200° FOR 2 HOURS. YOU MAY SPRINKLE THEM WITH GARLIC OR ONION SALT, IF PREFERRED.

OLD FASHIONED NOODLES

1 C EGG YOLKS

1 TSP SALT

1 C WATER

FLOUR (PASTRY FLOUR IS RECOMMENDED BUT OPTIONAL)

INSTRUCTIONS

MIX EGG YOLKS, WATER, AND SALT; THICKEN WITH FLOUR. USING HANDS, KNEAD IN THE REST OF THE FLOUR UNTIL DOUGH IS FIRM AND DOESN'T STICK TO ANY SURFACE. SHAPE INTO A ROLL. CUT 1/2 INCH SLICES AND PUT THROUGH NOODLE MAKER OR USE ROLLING PIN AND ROLL OUT THIN. CUT INTO DESIRED WIDTH STRIPS. LET DRY AT ROOM TEMPERATURE BEFORE STORING IN AN AIRTIGHT CONTAINER.

NOTE* FOR MORE MANAGEABLE NOODLES ADD 2 T VEGETABLE OIL TO WATER AND YOLK MIXTURE BEFORE ADDING FLOUR.

SIMPLE WHITE BREAD

2 C WATER, LUKEWARM

2 T YEAST

1 T SALT

2 T MELTED LARD

3 T SUGAR

5 C FLOUR,

OR A LITTLE MORE

1 TSP GRANULATED LECITHIN

(OPTIONAL)

INSTRUCTIONS

PREHEAT OVEN TO 350 DEGREES F. MIX TOGETHER EVERYTHING EXCEPT THE FLOUR. ADD ABOUT 3 CUPS OF THE FLOUR AND BEAT HARD UNTIL RATHER ELASTIC, ADDING A LITTLE FLOUR NOW AND THEN. CONTINUE ADDING THE REST OF THE FLOUR AND KNEADING WITH YOUR HANDS UNTIL DOUGH IS FIRM AND ELASTIC. PLACE DOUGH IN A GREASED BOWL AND GREASE TOP ALSO.

COVER IT AND KEEP IT IN A 75-85 DEGREES PLACE UNTIL ABOUT DOUBLE IN SIZE. KNEAD LIGHTLY, LET RISE AGAIN, AND KNEAD LIGHTLY AGAIN THEN LET IT RISE ONE MORE TIME BEFORE SHAPING INTO TWO LOAVES. PLACE INTO GREASED LOAF PANS AND PRICK WITH A FORK TO RELEASE AIR BUBBLES. LET RISE UNTIL ALMOST DOUBLE. BAKE AT 350 DEGREES F FOR 30-40 MINUTES. AFTER PULLING IT OUT OF THE OVEN IMMEDIATELY SPRAY LIGHTLY WITH A FINE MIST OF WATER FOR A SOFTER TOP CRUST THEN REMOVE FROM THE PAN AND COOL ON A WIRE RACK. Enjoy!

NOTE: ADDING THE LECITHIN MAKES FOR A SOFTER BREAD.

MARSHMALLOW CREME

2 C SUGAR

2 C LIGHT CORN SYRUP

1/2 C WATER

1 C EGG WHITES, BEATEN STIFF

1/2 C LIGHT CORN SYRUP, WARMED

VANILLA OR FLAVORING OF YOUR CHOICE

INSTRUCTIONS

COOK SUGAR, 2 C CORN SYRUP, AND WATER UNTIL IT THREADS. SLOWLY BEAT THE 1/2 C WARMED CORN SYRUP INTO THE BEATEN EGG WHITES. WHEN FIRST MIXTURE IS DONE COOKING, POUR INTO A FINE STREAM INTO EGG WHITE MIXTURE, BEATING ALL THE TIME. ADD VANILLA. BEAT EVERY FEW MINUTES FOR THE FIRST 30 MINUTES. STORE IN AN AIRTIGHT CONTAINER.

APPLE FRITTERS

3-4 C APPLES, DICED

1 T LEMON JUICE

1 1/4 C FLOUR

1 TSP CINNAMON

1/4 TSP SALT

2 TSP BAKING POWDER

PINCH OF NUTMEG

PINCH OF GROUND GINGER

1 T SUGAR

2 LARGE EGGS

1/3 C MILK

1 T BUTTER, MELTED

1 TSP VANILLA

VEGETABLE OIL FOR DEEP FRYING

GLAZE

1 C POWDERED SUGAR

1/2 TSP VANILLA

2-5 TSP WATER

INSTRUCTIONS

PLACE YOUR DICED APPLES IN A BOWL AND TOSS WITH LEMON JUICE. IN A SEPERATE BOWL, WHISK EGGS. BEAT IN MILK, VANILLA, AND MELTED BUTTER. ADD ALL THE DRY INGREDIENTS AND MIX TOGETHER UNTIL A LOOSE DOUGH IS FORMED. FOLD IN THE APPLES. FILL A SAUCEPAN WITH ABOUT A QUART OF FRYING OIL. MAKE SURE IT'S ABOUT 3-4 INCHES DEEP. HEAT OIL UNTIL IT REACHES 375 DEGREES F WITH A CANDY THERMOMETER. USE A MEASURING CUP AND DROP BATTER INTO OIL, 1/3 CUP AT A TIME. FRY UNTIL THE BOTTOM SIDE IS GOLDEN BROWN. FLIP OVER AND FRY OTHER SIDE. TOTAL FRYING TIME SHOULD BE ABOUT 5 MINUTES PER FRITTER. TRANSFER TO A COOLING RACK AND COOL BEFORE GLAZING.

SIMPLE COTTAGE CHEESE

3/4 GALLON RAW SKIM MILK

1 QUART BOILING WATER

1 TSP SALT, OR TO TASTE

3/4 C SWEET CREAM OR MILK

INSTRUCTIONS

LET RAW MILK STAND IN GLASS OR STAINLESS STEEL CONTAINER AT ROOM TEMPERATURE UNTIL THICK AND SOUR. (DON'T LET IT GET MOLDY). ONCE IT'S THICK, PUT INTO A BOWL AND POUR BOILING WATER OVER IT. GENTLY STIR IT UNTIL IT'S MIXED TOGETHER. LET IT SIT FOR 15-20 MINUTES (DOESN'T MATTER IF IT'S LONGER). POUR INTO A CHEESE CLOTH LINED COLANDER. LET DRAIN FOR 30 MINUTES-2 HOURS (OR LONGER). THE LONGER IT DRAINS, THE DRYER THE CURDS WILL BE. ADD SALT AND CREAM UNTIL DESIRED CONSISTENCY. ENJOY!

DELICIOUS CEREAL

1 42 OZ. CAN QUICK OATS	1 3/4 C BROWN SUGAR
1 BOX GRAHAM CRACKERS	2 TSP BAKING SODA
2 C SHREDDED COCONUT	1 LB MELTED BUTTER

INSTRUCTIONS

MIX ALL THE DRY INGREDIENTS
TOGETHER THEN ADD THE MELTED
BUTTER AND MIX WELL. SPREAD IN PANS
IN A THIN LAYER AND BAKE AT 300
DEGREES F UNTIL GOLDEN, STIRRING
OFTEN. AFTER COOLING YOU CAN ADD
NUTS, RAISINS, OR CHOCOLATE CHIPS.

NOTE* THIS MAKES A COUPLE GALLONS OF CEREAL.

PECAN BARS

CRUST

2 C FLOUR

1/2 TSP SALT

3/4 C POWDERED SUGAR 2/3 C BUTTER, MELTED

MIX TOGETHER AND PRESS INTO A 9" X 13" PAN.

BAKE AT 350 DEGREES F FOR 15 MINUTES.

FILLING

1 1/2 C BROWN SUGAR

4 EGGS, SLIGHTLY BEATEN

1 C CORN SYRUP

1/8 TSP SALT

1/4 C BUTTER, MELTED 2 C CHOPPED PECANS

1 TSP VANILLA

INSTRUCTIONS

SLIGHTLY BEAT YOUR EGGS THEN ADD
THE BROWN SUGAR AND CORN SYRUP.

MIX WELL THEN ADD THE SALT, VANILLA,
AND BUTTER. SPREAD THE PECANS OVER
THE BAKED CRUST AND POUR THE
FILLING OVER THE TOP. BAKE AT 350
DEGREES F UNTIL SET.

FRIENDSHIP SOUP

1/2 C DRY SPLIT PEAS

1/3 C BEEF BOUILLON GRANULES

1/4 C PEARL BARLEY

1/2 C LENTILS

1/4 C MINCED ONION

2 TSP ITALIAN SEASONING

1/2 C UNCOOKED LONG GRAIN RICE

SMALL MACARONI

INSTRUCTIONS

LAYER INGREDIENTS INTO A QUART JAR IN THE ORDER LISTED, USING ENOUGH MACARONI TO FILL THE JAR. ADD A CUTE FABRIC TOP.

ATTACH THE FOLLOWING:

TO PREPARE:

1 LB GROUND BEEF, BROWNED, DRAINED

3 QUARTS WATER

28 OZ. DICED TOMATOES

REMOVE MACARONI FROM JAR FIRST. ADD THE REMAINING INGREDIENTS FROM JAR TO GROUND BEEF AND TOMATOES WITH THE WATER. SIMMER FOR 1-1 1/2 HOURS. ADD MACARONI FOR THE LAST 15 MINUTES.

PECAN PIE

1 C LIGHT CORN SYRUP	3 T SWEET CREAM
1/2 C BROWN SUGAR	1/3 TSP SALT
1/3 C MELTED BUTTER	3 EGGS, SLIGHTLY BEATEN
1 TSP VANILLA	1 C PECAN HALVES
1 T FLOUR	9" UNBAKED PIE SHELL

INSTRUCTIONS

BEAT EGGS SLIGHTLY. ADD FLOUR AND WHISK UNTIL SMOOTH. ADD SUGAR (OR SUBSTITUTE 1/4 C MAPLE SYRUP FOR SUGAR), SALT, CREAM, BUTTER, CORN SYRUP, AND VANILLA. PUT PECANS INTO PIE SHELL AND POUR FILLING OVER THEM TO COVER THEM. BAKE IN A 350 DEGREES F OVEN FOR ABOUT 45 MINUTES. LET COOL AT LEAST A LITTLE BEFORE ENJOYING.

NOTE*

MY FAVORITE PIE CRUST RECIPE IS ON PAGE 26.

CINNAMON CRUNCH POPCORN

MIX TOGETHER:

2 TSP CINNAMON

1 T SUGAR

1/4 TSP SALT

SET ASIDE AND PUT 1/4 CUP VEGETABLE OIL IN POPCORN POPPER. LET IT HEAT UP AND ADD 1/2 CUP POPCORN KERNELS AND 1/4 CUP SUGAR. STIR SLOWLY UNTIL ALMOST DONE POPPING. QUICKLY ADD CINNAMON AND SUGAR MIXTURE AND STIR UNTIL MIXED TOGETHER. POUR INTO BOWL AND LET COOL SLIGHTLY BEFORE ENJOYING.

CREAM STICKS

3 C FLOUR	1 HEAPING T INSTANT YEAST
1/2 C SUGAR	1 1/2 C LUKEWARM MILK
1/2 C LARD	1 TSP LECITHIN (OPT.)
2 EGGS	2 C FLOUR
2 TSP SALT	

INSTRUCTIONS

MIX DRY INGREDIENTS IN A LARGE BOWL. ADD ALL EXCEPT LAST FLOUR; BEAT UNTIL SMOOTH AND ELASTIC. ADD REMAINING FLOUR GRADUALLY AND KNEAD UNTIL SMOOTH. DO NOT GREASE THE BOWL. LET RISE, PUNCH DOWN, AND LET RISE AGAIN BEFORE ROLLING OUT INTO 1/2 INCH THICK RECTANGLE. CUT INTO 1 1/2" X 5" STICKS AND LET RISE FOR SEVERAL MINUTES BEFORE DEEP FRYING IN 325 DEGREES F OIL FLIPPING OVER ONCE TO BROWN BOTH SIDES. TRANSFER TO A WIRE RACK AND LET COOL THEN CUT OPEN IN THE MIDDLE SIDE LIKE A HOT DOG BUN. DON'T CUT THEM COMPLETELY APART. FILL WITH CREAM CHEESE FILLING AND FROST THE TOP WITH CARAMEL FROSTING.

CARAMEL FROSTING

1/2 C BUTTER

POWDERED SUGAR

1 C BROWN SUGAR

1 TSP VANILLA

1/2 C CREAM

INSTRUCTIONS

BRING BUTTER, SUGAR, AND CREAM TO A BOIL AND BOIL FOR 5 MINUTES ON LOW HEAT. THE LONGER YOU BOIL, THE LESS POWDERED SUGAR IT WILL TAKE AND THE MORE IT WILL TASTE LIKE CARAMEL.

AFTER IT IS BOILED, COOL COMPLETELY AND ADD THE VANILLA AND ENOUGH POWDERED SUGAR TO TURN INTO FROSTING CONSISTENCY. ALWAYS KEEP COVERED AIRTIGHT WHEN STORING.

CREAM CHEESE FILLING

8 OZ. CREAM CHEESE

1 LB POWDERED SUGAR

1/4 C BUTTER

1 TSP VANILLA

INSTRUCTIONS

MAKE SURE CREAM CHEESE AND BUTTER ARE ROOM TEMPERATURE. CREAM TOGETHER AND ADD THE POWDERED SUGAR AND VANILLA.

EASY SNITZ PIE

1/2 GALLON APPLE SAUCE

1 1/2 TSP CINNAMON

1 TSP CLOVES

1/2 TSP NUTMEG

1/2 TSP ALLSPICE

1/2 C WATER

1/2 C CLEAR JEL

INSTRUCTIONS

HEAT APPLESAUCE AND SPICES. IN A SMALL BOWL COMBINE WATER AND CLEAR JEL; STIR INTO HOT APPLESAUCE STIRRING ALL THE TIME. REMOVE FROM HEAT. LET COOL BEFORE USING. CAN BE USED FOR HALF MOON SNITZ PIES OR DOUBLE CRUST SNITZ PIES. FOR HALF MOON PIES; USE A POCKET PIE DOUGH PRESS AND FILL WITH ABOUT 1 T OF SNITZ FILLING PER 6 INCH PIE THEN BAKE AT 400 DEGREES F UNTIL SLIGHTLY BROWNE. FOR DOUBLE CRUST SNITZ PIES, ROLL OUT BOTTOM CRUST AND PUT IN A 9" PIE PLATE, FILL WITH SNITZ FILLING (MAKE SURE FILLING IS COMPLETELY COLD) THEN COVER WITH TOP CRUST. MAKE SURE TOP CRUST HAS SOME HOLES IN IT FOR BAKING. BAKE AT 400 DEGREES FOR 35-45 MINUTES OR UNTIL PIE SLIDES AROUND WHEN SHAKEN. LET COOL BEFORE SERVING. CORNSTARCH CAN BE USED INSTEAD OF CLEAR JEL.

HALF MOON PIES ARE OFTEN PASSED AROUND AS A SNACK IN THE AFTERNOON AFTER CHURCH FOR THE PEOPLE WHO STAYED TO VISIT YET.

OLD-FASHIONED BUTTERSCOTCH PIE

½ C SUGAR

2 C BOILING WATER

½ C CORNSTARCH

1 C DARK BROWN SUGAR

1 C CREAM

2 EGGS, SEPARATED

1 TSP VANILLA

½ TSP BUTTERSCOTCH EXTRACT

1 T BUTTER, LIGHTLY BROWNED

1 BAKED 9" PIE SHELL

MERINGUE

2 EGG WHITES

3 T SUGAR

3 T SUGAR

INSTRUCTIONS

PUT ½ C. SUGAR IN AN IRON SKILLET OVER MEDIUM HEAT, STIRRING CONSTANTLY, UNTIL IT MELTS TO MAKE A SYRUP. GENTLY ADD BOILING WATER AND LET SIMMER. MAKE A PASTE WITH THE CORNSTARCH, BROWN SUGAR, CREAM, AND EGG YOLKS. IF SKILLET IS NOT LARGE ENOUGH, TRANSFER SYRUP TO A 1½-2-QUART SAUCEPAN. STIR PASTE INTO BOILING SYRUP AND STIR UNTIL IT BOILS AND THICKENS. ADD FLAVORINGS AND BUTTER. POUR INTO CRUST. FOR MERINGUE, BEAT EGG WHITES AND WATER UNTIL STIFF, GRADUALLY ADDING THE 3 Tbsp. OF SUGAR. PUT ON TOP OF PIE AND BROWN IN HOT OVEN FOR ABOUT 10 MINUTES. YIELD: 1 PIE. *NOTE: YOU CAN USE WHIPPED TOPPING IN PLACE OF MERINGUE.

GLAZED DONUTS

6 C FLOUR
1 C SUGAR
1 C LARD
4 EGGS
4 TSP SALT

2 1/2 T INSTANT YEAST
3 C LUKEWARM MILK
2 TSP LECITHIN (OPT.)
3 C FLOUR

GLAZE:

BOILING WATER
VANILLA
POWDERED SUGAR

INSTRUCTIONS

MIX DRY INGREDIENTS IN A LARGE 8-QUART BOWL. ADD ALL EXCEPT LAST FLOUR; BEAT UNTIL SMOOTH AND ELASTIC. ADD REMAINING FLOUR GRADUALLY AND KNEAD UNTIL SMOOTH. DO NOT GREASE THE BOWL. LET RISE, PUNCH DOWN, AND LET RISE AGAIN BEFORE ROLLING OUT AND CUTTING FOR DO-NUTS. IF DOUGH IS JUST RIGHT, YOU WON'T NEED FLOUR. LET DONUTS RISE, THEN FRY IN DEEP FAT AT 325°, TURNING WHEN BROWN. GLAZE WHILE HOT.

BAKED CARAMEL APPLES

1 T BUTTER

1/3 C CREAM

1 T FLOUR

1/2 TSP SALT

1/2 C BROWN SUGAR OR MAPLE SYRUP

1/2 TSP VANILLA

INSTRUCTIONS

PLACE BUTTER IN A HOT SAUCE PAN. BROWN SLIGHTLY AND STIR IN FLOUR. SLOWLY STIR IN THE CREAM. SLOWLY STIR IN THE MAPLE SYRUP OR BROWN SUGAR. STIR IN THE SALT AND VANILLA. LET SIMMER ON LOW WHILE QUARTERING UP 1 APPLE. PLACE CUT UP APPLE IN A BAKING DISH. POUR CARAMEL SAUCE OVER THE APPLE AND BAKE AT 400 DEGREES F UNTIL APPLE IS TENDER TO YOUR LIKING. ENJOY! THIS IS VERY DELICIOUS WITH ICE CREAM.

WE USED TO ENJOY THIS AS A SIMPLE AFTER SCHOOL TREAT OR WITH SOME HOMEMADE VANILLA ICE CREAM.

OLD FASHIONED CINNAMON ROLLS

1 C QUICK OATS

2 C BOILING WATER

3 T BUTTER

MIX THIS TOGETHER AND LET COOL OFF TO LUKEWARM.

2 T YEAST

2/3 C BROWN SUGAR

1/3 C WARM WATER

1/2 T SALT

1 T SUGAR

5 C FLOUR (SCANT)

INSTRUCTIONS

DISSOLVE YEAST IN WARM WATER AND SUGAR. MIX TOGETHER WITH THE OATS MIXTURE, BROWN SUGAR, AND SALT. ADD FLOUR, ONE CUP AT A TIME. LET RISE ONCE THEN ROLL OUT AND SPREAD 1/4 C OF ROOM TEMPERATURE BUTTER OVER IT. SPRINKLE 2 T CINNAMON AND 1/4 C BROWN SUGAR OVER IT THEN ROLL UP AND CUT INTO ROLLS. PUT IN A BAKING DISH. LET RISE FOR 15 MINUTES THEN BAKE AT 350 DEGREES F FOR 15-20 MINUTES. TOP WITH DESIRED ICING. (WE ALWAYS USED THE CARAMEL ICING IN THE RECIPE ON PAGE 39.) FOR EXTRA MOIST ROLLS, DRIZZLE 1 T CREAM OVER EACH ROLL BEFORE BAKING. ENJOY!

OLD FASHIONED APPLE DUMPLINGS

3 MEDIUM APPLES	2/3 C SHORTENING
2 C FLOUR	1/2 C MILK
2 1/2 TSP BAKING POWDER	CINNAMON
1/2 TSP SALT	SUGAR

INSTRUCTIONS

CUT APPLES IN HALF, PARE, AND CORE. TO MAKE PASTRY, COMBINE FLOUR, BAKING POWDER, AND SALT. CUT IN SHORTENING UNTIL CRUMBLY. SPRINKLE MILK OVER MIXTURE AND PRESS TOGETHER LIGHTLY ENOUGH TO HOLD TOGETHER. ROLL DOUGH AS FOR PASTRY INTO A 1/4" THICK RECTANGLE AND CUT INTO SIX 6-INCH SQUARES. PLACE AN APPLE HALF ON EACH SQUARE. FILL CAVITY OF APPLE WITH SUGAR AND CINNAMON MIXTURE. (USE 1 T CINNAMON PER 1 C OF SUGAR) FOLD AND PAT DOUGH AROUND APPLE TO COVER COMPLETELY. FASTEN EDGES ON TOP BY PINCHING TOGETHER. PLACE DUMPLINGS 1 INCH APART IN GREASED BAKING DISH.

SAUCE:

2 C WATER	1/4 TSP CINNAMON
2 C BROWN SUGAR	1/4 C BUTTER

INSTRUCTIONS

IN SAUCEPAN, COOK WATER, BROWN SUGAR, AND CINNAMON FOR 5 MINUTES. REMOVE FROM HEAT AND ADD BUTTER. POUR OVER DUMPLINGS AND BAKE AT 375 DEGREES F FOR 35-40 MINUTES. SERVE HOT WITH MILK, CREAM, OR ICE CREAM.

SIMPLE HOMEMADE YOGURT

2 QTS. MILK

1 HEAPING T PLAIN GELATIN

1/2 C COLD WATER

6 T PLAIN YOGURT

INSTRUCTIONS

SOAK GELATIN IN WATER. HEAT MILK TO 180 DEGREES F. ADD GELATIN. COOL TO 115 DEGREES F. ADD YOGURT STARTER AND STIR IN. ADD SUGAR TO TASTE (I USE AROUND 3/4 CUP) AND BEAT WITH EGG BEATER. KEEP WARM AT 100-110 DEGREES F FOR 4-6 HOURS OR OVERNIGHT. BEAT ONE MORE TIME WITH EGG BEATER AND ADD ANY FLEVORING YOU WANT THEN LET COOL BEFORE ENJOYING. USE STORE BOUGHT YOGURT FOR FIRST TIME THEN KEEP 6 T OF YOUR HOMEMADE YOGURT OUT BEFORE ADDING FLAVOR FOR NEXT STARTER.

EASY PEASY PIZZA

CRUST:

1 C WARM WATER

1 TSP SALT

1 T YEAST

1 1/2 TSP GARLIC POWDER

2 T SUGAR

1 T PARSLEY FLAKES

2 T OIL

2 1/2 C FLOUR

INSTRUCTIONS

MIX TOGETHER EVERYTHING EXCEPT FLOUR.

SLOWLY MIX IN 2 C OF THE FLOUR, KNEAD IN THE LAST 1/2 C AND SLIGHTLY GREASE BOWL.

COVER AND LET RISE AT ROOM TEMPERATURE FOR 5-10 MINUTES. ROLL OUT ON ALIGHTLY GREASED COOKIE SHEET OR ROUND PIZZA PAN.

LET RISE FOR AT LEAST 15 MINUTES THEN ADD YOUR DESIRED TOPPINGS AND BAKE AT 400 DEGREES F FOR 15 MINUTES OR UNTIL THE CENTER OF THE CRUST IS DONE.

DELICIOUS PIZZA SAUCE

1/2 GAL TOMATO JUICE

1 GREEN PEPPER, FINELY CHOPPED

2 MEDIUM ONIONS, FINELY CHOPPED

COOK TOGETHER FOR 1 HOUR. ADD:

1/2 C VEGETABLE OIL

1/2 T PIZZA SEASONING

3 T SUGAR

1 TSP ITALIAN SEASONING

1/2 T OREGANO

1/4 TSP GARLIC POWDER

2 BAY LEAVES, CRUSHED

1/8 C SALT

1 TSP CRUSHED RED PEPPER

2 C TOMATO PASTE

COOK FOR 30 MINUTES THEN ADD 2 MORE CUPS OF
TOMATO PASTE. MIX WELL. STORE IN
REFRIGERATOR FOR UP TO 2 WEEKS OR FREEZE OR
PUT IN JARS AND COLD PACK (SEE LAST PAGE FOR
COLD PACKING INSTRUCTIONS) FOR 30 MINUTES.

MINCEMEAT

(FOR MINCE PIE)

6 LBS APPLES, PEELD AND CHOPPED

3 LBS BEEF, COOKED AND GROUND (COOK BEFORE GRINDING)

3 LBS RAISINS

4 LBS SUGAR (OR TO TASTE)

2 C MOLASSES OR CANE SYRUP

2 C APPLE CIDER

1 T CINNAMON

SALT TO TASTE

INSTRUCTIONS

MIX ALL TOGETHER. PUT IN JARS AND COLD PACK (SEE LAST PAGE FOR COLD PACKING TIPS) FOR 90 MINUTES OR REFRIGERATE FOR UP TO 2 WEEKS OR FREEZE.

FOR MINCE PIE:

FILL AN UNBAKED PIE CRUST WITH COLD MINCEMEAT, TOP WITH A LATTICE TOP CRUST AND BAKE AT 400 DEGREES F FOR 30-40 MINUTES OR UNTIL PIE SLIDES AROUND LOOSELY. ENJOY WARM WITH ICE CREAM OR MILK.

OATMEAL PIE

1 C LIGHT CORN SYRUP	3 T SWEET CREAM
1/2 C BROWN SUGAR	1/3 TSP SALT
1/3 C MELTED BUTTER	3 EGGS, SLIGHTLY BEATEN
1 TSP VANILLA	2 C OATMEAL
1 T FLOUR	9" UNBAKED PIE SHELL

INSTRUCTIONS

BEAT EGGS SLIGHTLY. ADD FLOUR AND WHISK UNTIL SMOOTH. ADD SUGAR (OR SUBSTITUTE 1/4 C MAPLE SYRUP FOR SUGAR), SALT, CREAM, BUTTER, CORN SYRUP, AND VANILLA. PUT OATMEAL INTO PIE SHELL AND POUR FILLING OVER IT TO COVER IT. BAKE IN A 350 DEGREES F OVEN FOR ABOUT 45 MINUTES. LET COOL AT LEAST A LITTLE BEFORE ENJOYING.

*NOTE; MY FAVORITE PIE CRUST RECIPE IS ON PAGE 26.

POOR MAN'S STEAK

1 LB. GROUND BEEF	2 SMALL EGGS
1 TSP SALT	1/2 CAN CREAM OF MUSHROOM SOUP
1/2 TSP BLACK PEPPER	SLICED CHEESE

INSTRUCTIONS

MIX TOGETHER EVERYTHING EXCEPT THE CREAM OF MUSHROOM SOUP AND CHEESE. SHAPE INTO FOUR BURGER PATTIES. FRY IN A HOT SKILLET WITH BUTTER AND SOME FOUR, FLIPPING TO BROWN BOTH SIDES. PLACE IN A BAKING DISH. SPREAD ABOUT 1 T CREAM OF MUSHROOM SOUP ON TOP OF EACH BURGER. TOP WITH SLICED CHEESE. BAKE AT 350 DEGREES F FOR ABOUT 10 MINUTES. Enjoy!

THIS WAS A TREAT IN OUR HOUSE GROWING UP AND SOMETHING WE OFTEN ENJOYED INSTEAD OF MAKING SANDWICHES WITH THE BURGERS.

GRAHAM CRACKER PUDDING

1 BATCH BASIC VANILLA PUDDING, COOLED

2/3 BOX GRAHAM CRACKERS, CRUSHED (APPROX. 4 CUPS)

1/4 C BUTTER, BROWNED

2 T BROWN SUGAR

1 C WHIPPING CREAM

2 T POWDERED SUGAR

1/2 T VANILLA

3-4 BANANAS, SLICED

INSTRUCTIONS

MIX TOGETHER THE BROWN SUGAR, BROWNED BUTTER, AND THE CRUSHED GRAHAM CRACKERS.

WHIP THE CREAM UNTIL PEAKS FORM THEN ADD THE VANILLA AND POWDERED SUGAR. LAYER

EVERYTHING IN A BOWL, STARTING WITH THE CRACKERS AND ENDING WITH THE SLICED BANANAS.

REFRIGERATE AND SERVE WITHIN TWO HOURS.

ENJOY!

NOTE*THE BASIC VANILLA PUDDING RECIPE I

USE IS ON PAGE 3.

EASY FRIED CHICKEN

FOR THE BEST CHICKEN MAKE SURE YOU USE
CHICKEN THAT WAS SOAKED IN SALT WATER FOR AT
LEAST 24 HOURS BEFORE USING. (I USE A RATIO OF 1 T
SALT PER CUP OF WATER.)

BONE IN CHICKEN

1 TSP BLACK PEPPER

2 1/2 C FLOUR

1 TSP PAPRIKA

2 TSP GARLIC POWDER

INSTRUCTIONS

MIX TOGETHER THE FLOUR AND SEASONINGS. COAT EACH PIECE OF CHICKEN WITH FLOUR. TAKE A CAST IRON SKILLET OR FRYING PAN OF YOUR CHOICE AND PUT A GOOD AMOUNT OF BUTTER IN. (I USE ABOUT 1/4 CUP PER 10 INCH PAN.) LET THE BUTTER GET SLIGHTLY BROWN THEN PUT THE CHICKEN IN AND FRY FOR 5-7 MINUTES ON MEDIUM PER SIDE OR UNTIL IT'S GOLDEN BROWN. ONCE BOTH SIDES ARE FRIED, PUT INTO A BAKING DISH WITH A LITTLE BIT OF WATER IN THE BOTTOM. (IF YOU'RE PUTTING THE CHICKEN PIECES ON TOP OF EACH OTHER, MAKE SURE YOU PUT THE DRUMSTICKS AND THIGHS IN THE BOTTOM.) BAKE IN A 375 DEGREES F OVEN FOR 30 MINUTES OR UNTIL IT'S TENDER TO YOUR LIKING. ENJOY!

NOTES* FOR WHITE, OFF THE BONE CHICKEN MEAT, DON'T SOAK IN SALT WATER. ALTERNATIVELY, LAYER WITH SOME SALT AND REFRIGERATE FOR 4-6 HOURS. TO FRY IT, JUST FRY LIKE BONE IN MEAT BUT DON'T BAKE IT AFTERWARDS.

CHERRY PIE

1 9 INCH DOUBLE CRUST PIE CRUST

CHERRY PIE FILLING

MILK FOR BRUSHING TOP CRUST

SUGAR FOR SPRINKLING

INSTRUCTIONS

PUT THE BOTTOM PART OF THE CRUST IN THE PIE PLATE, FILL WITH THE CHERRY FILLING (SHOULD TAKE 3-4 CUPS). DON'T MAKE THE CRUST TOO FULL OR IT WILL BUBBLE OUT WHEN BAKING. WET THE EDGE OF THE BOTTOM CRUST WITH WATER BEFORE COVERING WITH THE TOP CRUST. (MAKE SURE THE TOP CRUST HAS SOME HOLES IN IT.) CRIMP DOWN THE EDGE THEN TRIM OFF ANY EXCESS DOUGH. PINCH THE EDGES TOGETHER AND BRUSH THE TOP CRUST WITH MILK THEN SPRINKLE SUGAR OVER IT. BAKE AT 400 DEGREES F FOR 45-55 MINUTES OR UNTIL THE PIE SLIDES FREELY AROUND IN THE PIE PLATE. FOR CREAM CHEESE BOTTOM PIE USE THE CREAM CHEESE FILLING MEASUREMENTS BELOW AND PUT THE FILLING IN THE BOTTOM OF THE CRUST BEFORE ADDING THE CHERRY FILLING (IF YOU DO THID IT WILL TAKE LESS CHERRY FILLING) THEN PROCEED LIKE USUAL.

1 8 OZ BLOCK OF CREAM CHEESE

1/4 C SUGAR

1/2 TSP VANILLA

CREAM TOGETHER WELL.

CHERRY PIE FILLING

1/4 C THERMA FLO	PINCH OF SALT
1/4 C WATER	1/2 TSP VANILLA
2 C WATER	1/4 TSP CINNAMON
1/4 C JERRY JELLO POWDER	1/2 C SUGAR (OR MORE)
2 C SOUR CHERRIES WITH AT LEAST 1/2 C JUICE	

INSTRUCTIONS

BRING THE CHERRIES WITH JUICE AND 2 C WATER TO A BOIL. MAKE A PASTE WITH THE THERMAL FLO AND 1/4 C WATER. REMOVE THE CHERRIES FROM THE BOILING LIQUIDS. WHISK IN THE PASTE AND BOIL UNTIL THICK. REMOVE FROM THE HEAT. ADD THE CHERRIES BACK IN AND ADD THE REST OF THE INGREDIENTS. (ADD THE SUGAR TO TASTE.) LET COOL COMPLETELY BEFORE USING.

****THIS IS ENOUGH FOR ONE 9 OR 10 INCH PIE.**

SOUR CHERRIES ARE ALSO SOMETIMES CALLED TART CHERRIES OR PIE CHERRIES. DO NOT USE SWEET CHERRIES.

AMISH DRESSING

(FILSY)

6 EGGS	1/2 TSP DRIED ROSEMARY
1 C MILK	1 TSP PARSLEY FLAKES
1 C DICED POTATOES	1/4 TSP BLACK PEPPER
1/4 C SLICED CARROTS	1 TSP CHICKEN BASE
1/4 C SHREDDED CHICKEN	1/2 T SALT
1 RIB OF SLICED CELERY	2 C DRIED BREAD CUBES
1 C CHICKEN BROTH	4 T BROWNED BUTTER

INSTRUCTIONS

BOIL THE SLICED CARROTS AND DICED POTATOES TOGETHER UNTIL THEY'RE SLIGHTLY TENDER. ADD THE CELERY AND BOIL FOR ANOTHER 3-4 MINUTES. REMOVE FROM THE HEAT AND DRAIN OFF ANY WATER. BEAT TOGETHER THE EGGS, MILK, AND SEASONINGS. STIR IN THE SHREDDED CHICKEN AND VEGETABLES. POUR THE BROWNED BUTTER INTO A 9X9 INCH BAKING DISH. POUR THE EGG MIXTURE IN. BAKE IN A 375 DEGREES F OVEN FOR 1 HOUR TO 1 HOUR AND 20 MINUTES OR UNTIL THE CENTER IS SET. ENJOY!

*AMSIH DO NOT ONLY EAT THIS ON THANKSGIVING OR CHRISTMAS. THIS IS A COMMON PART OF MEALS

ALL THROUGHOUT THE YEAR.

BROCCOLI SALAD

I HEAD BROCCOLI	I C RAISINS
I HEAD CAULIFLOWER	I C MAYONNAISE
I/2 LB. BACON	I C SOUR CREAM
I C SHREDDED CHEESE	I/2 C SUGAR
I ONION, CHOPPED	I TSP SALT, OR TO TASTE

INSTRUCTIONS

CHOP UP THE BROCCOLI. CAULIFLOWER,
AND COOK THE BACON AND CHOP UP. MIX
TOGETHER THE SALT. SUGAR,
MAYONNAISE, AND SOUR CREAM. MIX
EVERYTHING TOGETHER IN A BIG BOWL.
KEEP REFRIGERATED. ENJOY!

THIS IS A VERY COMMON SUMMER FAVORITE AMONG
THE AMISH, ALTHOUGH MOST OF THEM HAVE TO USE
CANNED BACON SINCE THEY DON'T HAVE FREEZERS OR
FRIDGES AND BUTCHERING IS ONLY DONE IN THE
WINTER.

MUSH PATTIES

3 C COLD MASHED POTATOES 2 TSP SALT

4 EGGS

1 TSP GARLIC POWDER

6 T FLOUR

1 TSP PARSLEY FLAKES

INSTRUCTIONS

BEAT EVERYTHING TOGETHER. HEAT UP A SKILLET. PUT IN A GOOD AMOUNT OF BUTTER OR FRYING OIL. I USE ABOUT 2 T OF BUTTER PER 10 INCH SKILLET. SPOON THE MASHED POTATO MIXTURE INTO THE HOT, GREASED SKILLET AND FRY ON MEDIUM LOW FOR 3-5 MINUTES PER SIDE. ENJOY!

**IN PENNSYLVANIA DEUTSCH , MUSH MEANS MASHED POTATOES. HENCE THE MUSH PATTIES.

TURKEY BRINE

2 GALLONS WATER	1/4 C WORCHESTERSHIRE SAUCE
3/4 C SALT	1 T BLACK PEPPER
1/2 C HONEY	3 T MINCED GARLIC

INSTRUCTIONS

BRING 1 QUART OF THE WATER TO A BOIL. STIR IN THE SALT AND HONEY UNTIL IT'S MELTED. ADD THE REST OF THE INGREDIENTS, INCLUDING THE WATER. PUT YOUR TURKEY INTO A FOOD GRADE 5 GALLON BUCKET OR SOME OTHER BIG CONTAINER. POUR THE BRINE OVER IT UNTIL IT'S COVERED. CURE FOR AT LEAST 48 HOURS BEFORE ROASTING PER INSTRUCTIONS ON THE LABEL.

SOUR CREAM RAISIN BARS

2 C RAISINS	1 1/2 C SOUR CREAM
3/4 C WATER	1 C BROWN SUGAR
3 EGG YOLKS	1 C BUTTER, SOFTENED
1 C SUGAR	1 3/4 C FLOUR
3 T CORNSTARCH	1 TSP BAKING SODA
1 T VANILLA	1 3/4 C QUICK OATS

INSTRUCTIONS

BOIL THE WATER AND RAISINS FOR 7-10 MINUTES. SET ASIDE AND CREAM TOGETHER THE BROWN SUGAR AND BUTTER. ADD THE FLOUR, SODA, AND OATS. PUT HALF OF THE CRUMBS IN A 9X13 INCH PAN AND BAKE AT 350 DEGREES F FOR 7 MINUTES. MEANWHILE, IN A SAUCEPAN, MIX TOGETHER THE EGG YOLKS, SOUR CREAM, SUGAR, AND CORNSTARCH AND COOK OVER MEDIUM HEAT, STIRRING CONSTANTLY, UNTIL IT COMES TO A BOIL. BOIL UNTIL THICK THEN STIR IN THE RAISINS. SPREAD OVER THE BAKED CRUST. SPREAD THE REST OF THE CRUMBS ON TOP AND BAKE FOR ANOTHER 25-30 MINUTES. LET COOL BEFORE ENJOYING.

**FOR THE SOUR CREAM, TAKE 1 1/2 C WHIPPING CREAM AND STIR IN 1 TSP WHITE VINEGAR AND LET SET FOR AT LEAST 5 MINUTES BEFORE USING.

LEMON MERINGUE PIE

1 1/4 C WATER

1 C SUGAR

1/3 C CORNSTARCH

3 EGG YOLKS

1/4 C WATER

3 T BUTTER

1/3 C LEMON JUICE

1 BAKED PIE SHELL

3 EGG WHITES

1/4 TSP CREAM OF TARTAR

3 T SUGAR

2 TSP LEMON JUICE

INSTRUCTIONS

PUT THE 1 1/4 CUP WATER AND SUGAR IN A POT AND BRING TO A BOIL. MAKE A PASTE WITH THE EGG YOLKS, CORNSTARCH, AND 1/4 C WATER. WHISK INTO THE BOILING SUGAR AND WATER MIXTURE. BOIL AND WHISK UNTIL THICK. REMOVE FROM THE HEAT AND ADD THE 1/3 C LEMON JUICE AND BUTTER. STIR UNTIL THE BUTTER IS MELTED. ADD MORE OR LESS LEMON JUICE ACCORDING TO TASTE. FOR THE MERINGUE, BEAT THE EGG WHITES WITH THE CREAM OF TARTAR UNTIL STIFF. ADD THE 2 TSP LEMON JUICE AND SUGAR AND BEAT UNTIL GLOSSY. SPREAD OVER THE FILLED PIE CRUST AND BAKE AT 400 DEGREES F FOR 10 MINUTES OR UNTIL AS TOASTED AS YOU WANT IT.

APPLE FILLING

8 C WATER

1 C THERMA FLO

1/4 C BUTTER

3/4 C WATER

1 1/2 TSP SALT

6 C DICED APPLES

1 C SUGAR

1 1/2 TSP VANILLA

1 T CINNAMON

INSTRUCTIONS

BRING THE 8 C OF WATER AND THE BUTTER TO A BOIL. ADD THE SUGAR. MAKE A PASTE WITH THE THERMAL FLO AND 3/4 C WATER. WHISK THE PASTE INTO THE BOILING SUGAR AND WATER MIXTURE AND BOIL UNTIL THICK, WHISKING CONSTANTLY. ADD THE REST OF THE INGREDIENTS AND PUT THE HEAT ON LOW AND LET SIMMER UNTIL THE APPLES ARE TENDER, STIRRING OCCASIONALLY. LET COOL BEFORE USING. ENJOY!

****USE GRANNY SMITH APPLES FOR BEST RESULTS. ANY OTHER APPLES AREN'T TART ENOUGH. IF YOU DON'T USE A TART APPLE, ADD SOME ELMON JUICE OR APPLE CIDER VINEGAR TO TASTE.**

CARAMEL APPLE PUDDING

CRUST:

1 C FLOUR	1/4 TSP SALT
1/4 C POWDERED SUGAR	1/3 C + 1 T MELTED BUTTER
1/4 C CHOPPED PECANS	1/2 TSP VANILLA

INSTRUCTIONS

MIX EVERYTHING TOGETHER AND SPREAD INTO A 9X13 INCH PAN. PAT DOWN LIGHTLY AND BAKE AT 350 DEGREES F FOR 15 MINUTES.

CARAMEL FILLING:

1/2 C BUTTER	1 C MILK
1/2 C CREAM	3 T FLOUR
1/2 C BROWN SUGAR	1/3 C MILK

INSTRUCTIONS

BOIL TOGETHER THE BROWN SUGAR, CREAM, AND BUTTER FOR 5 MINUTES. ADD THE 1 C MILK. BRING ALMOST TO BOILING POINT. MAKE A PASTE WITH THE FLOUR AND 1/3 C MILK.

WHISK THE PASTE INTO THE CARAMEL MIXTURE. BRING TO A BOIL AND BOIL UNTIL THICK, WHISKING CONSTANTLY. ADD THE VANILLA. SPREAD OVER THE BAKED CRUST. LET COOL COMPLETELY.

1 QT APPLE FILLING

8 OZ WHIPPED TOPPING

SPREAD THE APPLE FILLING OVER THE COOLED CARAMEL AND CRUST LAYER. LASTLY, TOP WITH THE WHIPPED TOPPING.

FOR HOMEMADE WHIPPED TOPPING, USE 1 C WHIPPING CREAM.

WHIP UNTIL SOFT PEAKS FORM. ADD 1 TSP VANILLA AND 1/4 C POWDERED SUGAR. WHIP UNTIL STIFF PEAKS FORM.

CREAMED LETTUCE

1 HEAD LETTUCE

6 GREEN ONIONS

3 RADISHES

1/2 C MAYONAISE

1 TSP MUSTARD

1 T HONEY

3/4 TSP SALT

1/3 C CREAM

INSTRUCTIONS

CHOP UP THE LETTUCE, ONIONS, AND RADISHES.

WHISK THE REST OF THE INGREDIENTS

TOGETHER AND TOSS WITH THE LETTUCE

MIXTURE. SERVE IMMEDIATELY. REFRIGERATE

ANY LEFTOVERS.

THIS IS A VERY COMMON SIDE DISH AMONG THE
AMISH DURING THE SUMMER AND IS ALWAYS SERVED
AT THEIR WEDDINGS.

CHEESECAKE LEMON BARS

CRUST:

1 C FLOUR	1/3 C BUTTER, MELTED
1/4 C POWDERED SUGAR	1/2 TSP VANILLA

MIX TOGETHER AND SPREAD IN THE BOTTOM OF A
9X13 INCH PAN. SET ASIDE.

CREAM CHEESE FILLING:

8 OZ. CREAM CHEESE	1/4 C SUGAR
1 EGG	1/2 TSP VANILLA

CREAM TOGETHER AND SPREAD OVER THE UNBAKED
CRUST. BAKE AT 350. DEGREES F FOR 20 MINUTES.

LEMON FILLING:

1 C WATER	1/3 C CORNSTARCH
1 C SUGAR	1/4 C WATER
3 EGG YOLKS	3 T BUTTER
1/4 C LEMON JUICE	

BRING THE SUGAR AND 1 C WATER TO A BOIL. MAKE A
PASTE WITH THE EGG YOLKS, CORNSTARCH, AND 1/4 C
WATER. WHISK INTO THE BOILING SUGAR WATER AND
BOIL UNTIL THICK, WHISKING CONSTANTLY. REMOVE
FROM THE HEAT AND ADD THE LEMON JUICE AND
BUTTER. STIR UNTIL THE BUTTER IS MELTED. POUR OVER
THE BAKED CRUST WITH CREAM CHEESE FILLING. LET
COOL AND DUST WITH POWDERED SUGAR.

HAM LOAF

FOR THE LOAF:

1 LB GROUND BEEF

1 LB GROUND HAM

2 EGGS

1/3 C MILK

1/4 C BROWN SUGAR GLAZE

3/4 C BREAD CRUMBS

1/2 TSP SALT

1/2 TSP BLACK PEPPER

1/2 TSP PAPRIKA

BROWN SUGAR GLAZE:

3/4 C BROWN SUGAR

1/4 C WATER

2 T VINEGAR

1 T MUSTARD

INSTRUCTIONS

MIX ALL THE BROWN SUGAR GLAZE INGREDIENTS IN A SAUCEPAN AND BRING TO A FULL BOIL. SET ASIDE TO COOL. MIX EGGS, MILK, 1/4 C OF THE GLAZE, BREAD CRUMBS, AND SEASONINGS IN A LARGE BOWL. ADD THE HAM AND GROUND BEEF AND MIX ONLY TO COMBINE. PLACE IN A LOAF PAN AND BAKE, UNCOVERED, AT 350 DEGREES F FOR 1-1 1/4 HOUR. AFTER BAKING FOR 30 MINUTES, START BASTING OCCASIONALLY WITH THE BROWN SUGAR GLAZE. ALLOW THE LOAF TO SIT FOR AT LEAST 10 MINUTES BEFORE SLICING TO SERVE.

MACARONI SALAD

3 C MACARONI	1/3 C SUGAR
1 1/2 C DICED CELERY	2 T WATER
6 EGGS, HARD BOILED	2 T VINEGAR
2 C CHEESE CUBES	4 TSP SALT
2 C MAYONNAISE	2 T MUSTARD

INSTRUCTIONS

BOIL THE MACARONIS IN WATER UNTIL TENDER. DRAIN AND LET COOL. COARSELY CHOP UP THE EGGS. FOR THR DRESSING, MIX TOGETHER THE MAYONNAISE, SUGAR, WATER, VINEGAR, SALT, AND MUSTARD. POUR OVER THE REST OF THE INGREDIENTS AND MIX TOGETHER. LET SET FOR AT LEAST 2 HOURS IN REFRIGERATOR BEFORE SERVING. REFRIGERATE ANY LEFTOVERS FOR UP TO 1 WEEK.

CUSTARD PIE

2 EGGS

2 C MILK

2 T FLOUR

1 1/2 TSP VANILLA

1/4 C BROWN SUGAR

1 UNBAKED PIE SHELL

1/4 C SUGAR

1/4 TSP SALT

INSTRUCTIONS

BEAT THE EGGS UNTIL THEY'RE FLUFFY. WHISK IN THE SUGARS, FLOUR, SALT, AND VANILLA UNTIL SMOOTH. ADD THE CREAM. HEAT UP THE MILK UNTIL ALMOST BOILING. WHISK INTO THE EGG AND CREAM MIXTURE. POUR INTO YOUR UNBAKED PIE SHELL. BAKE AT 350 DEGREES F FOR 35-40 MINUTES OR UNTIL IT'S SET. FILLING SHOULD NOT BOIL. LET COOL BEFORE ENJOYING.

THIS IS A VERY COMMON PIE AMONG THE AMISH BECAUSE OF IT'S SIMPLICITY AND COMMON INGREDIENTS.

STEW MEAT GRAVY

1/2 LB STEW MEAT	2 T BUTTER,
1 C WATER OR BEEF BROTH	2 T FLOUR
1/2 TSP SALT	3 T WATER
1/4 TSP BLACK PEPPER	1 EGG YOLK

INSTRUCTIONS

BOIL THE STEW MEAT, 1 CUP WATER OR BEEF BROTH, SALT, AND BLACK PEPPER FOR 30-35 MINUTES ON MEDIUM HEAT (OR UNTIL TENDER). ONCE IT'S TENDER, REMOVE THE MEAT FROM THE BROTH. BROWN THE BUTTER. ADD TO THE BROTH. MAKE A PASTE WITH THE FLOUR, 3 T WATER AND THE EGG YOLK. WHISK INTO THE BOILING BROTH WITH BROWN BUTTER. BOIL AND WHISK UNTIL THICK. ADD THE MEAT BACK IN. ENJOY!

THIS IS A VERY COMMON GRAVY AMONG THE AMISH AND IS OFTEN ENJOYED WITH THEIR FAMOUS EGG DUTCH.

AMISH EGGNOG

2 EGGS

PINCH OF SALT

1/3 C SUGAR

1/4 TSP VANILLA

1/2 C CREAM

1/2 TSP NUTMEG

2 C WHOLE MILK

INSTRUCTIONS

BEAT THE EGGS UNTIL THEY'RE FOAMY.

WHISK IN THE REST OF THE INGREDIENTS.

POUR IT THROUGH A FINE SIEVE OR

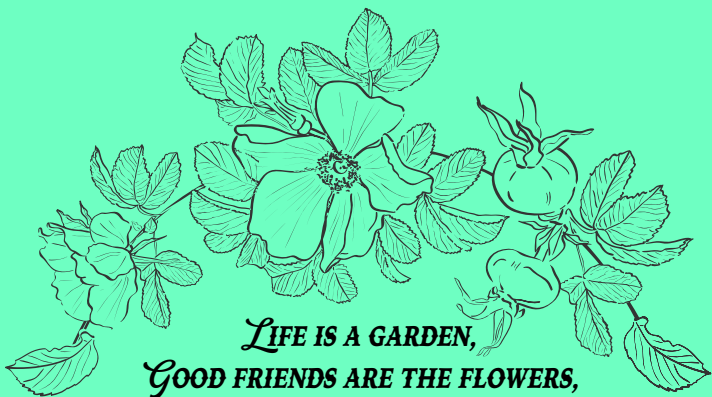
STRAINER. ENJOY WITHIN 12 HOURS.

REFRIGERATE IF YOU DON'T SERVE

IMMEDIATELY.

AMISH DO NOT TYPICALLY USE EGGNOG FOR A HOLIDAY
DRINK. INSTEAD, WE OFTEN DRANK IT DURING THE
SUMMER WITH COLD TOMATO AND EGG SANDWICHES.

***COLD PACKING IS A METHOD OF CANNING
WHERE YOU PUT A LID AND RING ON YOUR
JAR, MAKE SURE IT'S SEALED TIGHTLY, AND
THEN PUT IN A CANNER WITH WATER
COMING TO THE TOP OF THE JARS OR
SLIGHTLY COVERING THE JARS AND BOIL
SLOWLY FOR THE RECOMMENDED AMOUNT
OF TIME.**



*LIFE IS A GARDEN,
GOOD FRIENDS ARE THE FLOWERS,
AND TIMES SPENT TOGETHER
ARE LIFE'S HAPPIEST HOURS.
AND FRIENDSHIP, LIKE FLOWERS,
BLOOMS EVER MORE FAIR
WHEN CAREFULLY TENDED
BY FRIENDS WHO CARE.*

