

Dear Family,

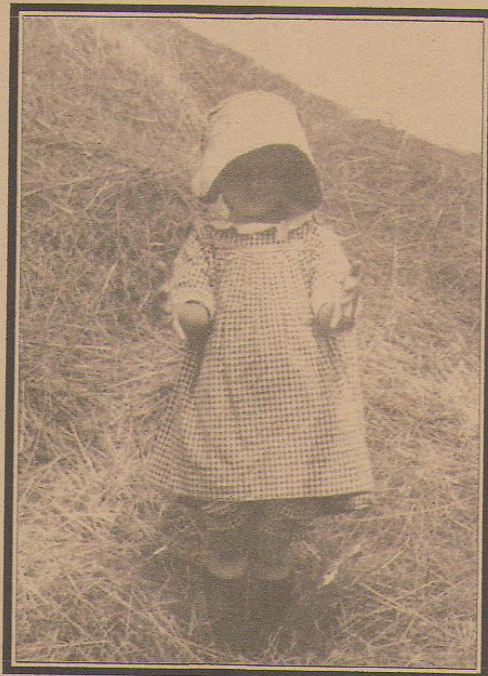
It has been eight years since Charlotte Erickson's passing. As you know, my mom was a great cook. Upon her death her handwritten recipes were entrusted to me. In return, I promised to preserve and share them with the family. For years, I searched for the best way to achieve this to no avail. Finally, last February, I found the perfect medium at www.tastebook.com. Open the cookbook and you will see Charlotte's handwritten recipes, grease stains and all, next to the typed entry. Sadly, I was unable to preserve the wonderful smells coming from her kitchen. It is now up to you to recreate those wonderful tastes and irresistible smells.

Enjoy!

Kay

(sibling, cousin, mother, aunt)

P.S. I want to thank my sister Judy for her loving support and hours of help to complete the project.

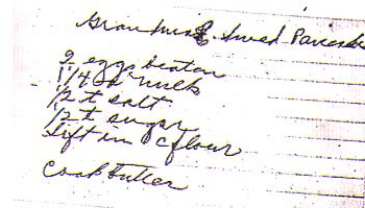


My favorite picture of my Mom.

GRANDMA'S SWEDISH PANCAKES

brunch + breads

2 eggs beaten
1½ cup milk
½ t. salt
½ t. sugar
Sift in 1 cup flour
Cook in butter in a hot pan.



Anna Erickson's Recipe

notes

The recipes in this book come from the recipe collection of Charlotte Jane Erickson unless noted at the bottom. The other submissions come from various relatives, friends and family of Charlotte.

brunch + breads

SMALL FLUFFY SNOW PANCAKES

Small Fluffy Snow Pancakes
6 table spoons
6 " milk
6 eggs
1/4 teasp. salt
Mix yolk with egg yolk + milk
Beat whites and add just
before cooking. Drop by
table spoons into hot fat. Fry
till golden brown. Sprinkle
with powdered sugar.

6 T. Flour

6 T. milk

6 eggs

1/4 t. salt

Mix flour into egg yolk and milk. Beat egg whites and add just before frying. Drop by tablespoons into hot fat. Fry till golden brown. Sprinkle with powdered sugar.

Marie Sleeth's Recipe

CHEESE SPREAD

serves 6-8

appetizers +
drinks

- ½ lb. (8oz.) Kraft Old English Slices
- 2 T. chopped onion
- 3 T. chopped green or red pepper
- 6 large stuffed olives chopped
- 1 hard cooked egg, chopped
- ½ c. butter cracker crumbs
- ¼ c. mayonnaise (more if needed)

Shred cheese & mix all together. Form ball or put into serving dish and chill overnight.

Charlotte Erickson's Recipe

Cheese spread

- ½ lb Kraft Old English slices
- 2 T chopped onion
- 3 T green pepper
- 6 stuffed olives chopped
- 1 T chopped pimento
- 1 hard cooked egg chopped
- ½ c cracker crumbs
- ¼ c mayonnaise (more if needed)

Shred cheese & mix all together
Form ball & chill overnight

Rye Bread Cheese Dip

- 12 oz Sharp Cheddar (2 glasses)
- 5 oz Bours Cheese (blue)
- 8 oz par cheese (1 c)
- 1 c sour cream
- 1 tsp garlic salt
- 2 tbsp hot sauce
- 2 round rye bread without seeds

Combine above. Remove center of 1 rye bread & place above mix.
Cut other bread into pieces size of cracker

notes

Put crackers into heavy plastic (freezer) bag to crush. Slice olives to decorate top in dish.

HOLIDAY LEMONADE

24 punch cups

HOLIDAY LEMONADE (24 Punch Cups)

- 1 small can frozen lemonade
- 1 small can frozen orange juice
- 1 quart chilled sparkling water
- 1 quart chilled gingerale
- 1 sixteen-ounce package frozen strawberries partial
chawed

Combine in a punch bowl and serve immediately.

PINEAPPLE REFRESHER

- 1 small can frozen orange juice
- 1 small can frozen lemonade
- 1 qt. gingerale--chilled
- 1 qt. sparkling water--chilled
- 2 pts. pineapple sherbet--scooped into above mixture

- 17 -

24 punch cups

- 1 small can frozen lemonade
- 1 small can frozen orange juice
- 1 quart chilled sparkling water
- 1 quart chilled ginger ale
- 1 sixteen-ounce package frozen
strawberries partially thawed.

Combine in a punch bowl and serve immediately.

Charlotte Erickson's Recipe

HOT ARTICHOKE AND ROASTED RED PEPPER DIP

appetizers +
drinks

- 1 medium leek, thinly sliced and quartered,
- OR ½ cup sliced green onion
- 2 t. butter
- 1 14-oz. can artichoke hearts, drained and coarsely chopped
- 1 C grated Parmesan cheese
- 1 C mayonnaise
- 1 7-oz jar roasted red sweet peppers, drained and coarsely chopped
- ½ t. pepper
- 2 t. grated Romano or Parmesan cheese
- 1 T. snipped parsley

If serving immediately, preheat oven to 350°. In a medium skillet cook sliced leek in hot butter or margarine until tender but not brown. Remove from heat. Stir in artichoke hearts, the 1 cup of Parmesan cheese, mayonnaise, roasted red peppers and pepper.

Transfer to an 8" quiche dish or a 9" pie plate, spreading evenly. Sprinkle with the 2 T. Parmesan cheese and the parsley. If desired, cover and chill for up to 24 hours before baking.

To serve, bake uncovered for 20 minutes or until heated through, turning dish halfway through the cooking time.

Charlotte Erickson's Recipe

Most party dips put the chill on your taste buds, but not this one. This make-ahead, chunky artichoke and roasted sweet pepper medley is at its best when served warm from the oven. Grab a handful of raw cut vegetables or crisp crackers and dip right in.

Hot Artichoke and Roasted Pepper Dip

Prep: 12 minutes Cook: 20 minutes

- 1 medium leek, thinly sliced and quartered, or ½ cup sliced green onion
 - 2 t. margarine or butter
 - 1 14-oz. can artichoke hearts, drained and coarsely chopped
 - 1 cup grated Parmesan cheese
 - 1 cup mayonnaise, salad dressing, or light mayonnaise dressing*
 - 1 7-oz. jar roasted red sweet peppers, drained and coarsely chopped
 - ½ t. ground pepper
 - 2 T. sp. grated Parmesan or Romano cheese
 - 1 T. sp. snipped parsley
- Assorted vegetable dippers, flat breads, or assorted crackers

If serving dip immediately, preheat oven to 350°. In a medium skillet cook sliced leek in hot margarine or butter until tender but not brown. Remove from heat. Stir in artichoke hearts, the 1 cup Parmesan cheese, mayonnaise or salad dressing, roasted red peppers, and pepper.

Transfer to an 8-inch quiche dish or 9-inch pie plate, spreading evenly. Sprinkle with the 2 tablespoons Parmesan cheese and the parsley. If desired, cover and chill for up to 24 hours before baking.

To serve, bake, uncovered, for 20 minutes or until heated through. Or micro-cook on medium-high power for 6 to 8 minutes or until heated through, turning dish halfway through the cooking time.

Serve with assorted cut-up raw vegetable dipping sticks, crackers, or even flat breads and bagel crisps. Makes about 3½ cups.

*Note: Do not make with fat-free mayonnaise dressing or fat-free salad dressing. Dip will not set.

Nutrition facts per tablespoon: 40 cal., 4 g total fat (1 g sat. fat), 4 mg chol., 74 mg sodium, 1 g carb., 0 g fiber, 4 g pro. Daily Values: 2% vit. A, 10% vit. C, 3% calcium, 0% iron. **A**

notes

Serve with assorted vegetable dippers, flat breads or crackers. Note: Do not make with fat-free mayonnaise. Dip will not set up.

PINEAPPLE REFRESHER

HOLIDAY LEMONADE (24 Punch Cups)

- 1 small can frozen lemonade
- 1 small can frozen orange juice
- 1 quart chilled sparkling water
- 1 quart chilled gingerale
- 1 sixteen-ounce package frozen strawberries partial thawed

Combine in a punch bowl and serve immediately.

PINEAPPLE REFRESHER

- 1 small can frozen orange juice
- 1 small can frozen lemonade
- 1 qt. gingerale--chilled
- 1 qt. sparkling water--chilled
- 2 pts. pineapple sherbet--scooped into above mixture

- 1 small can frozen orange juice
- 1 small can frozen lemonade
- 1 qt. ginger ale-chilled
- 1 qt. sparkling water-chilled
- 2 pts. pineapple sherbert-scooped into above mixture

Mix and serve.

Charlotte's Handwritten Recipe

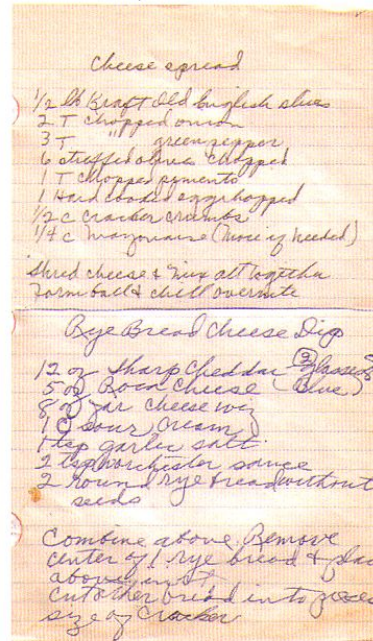
RYE BREAD CHEESE DIP

appetizers +
drinks

- 12 oz Sharp Cheddar Cheese
(2 glasses)
- 5 oz. Blue Cheese
- 8 oz. Jar Cheese Wiz
- 1 c. sour cream
- 1 t. garlic salt
- 2 t. Worcestershire Sauce
- 2 packages round rye bread without
seeds

Combine above. Remove center of one rye bread and place the combined ingredients in one round. Cut other bread into slices the size of crackers.

Charlotte Erickson's Recipe



BEAN SALAD, SLAW OR CUCUMBER DRESSING

soups + salads

Bring to a boil:

1 c. sugar

1 c. white vinegar

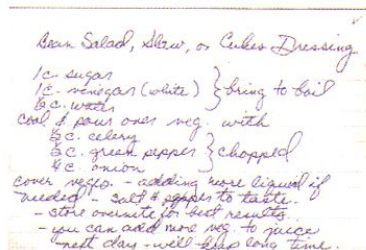
½ c. water

Cool & pour over vegetables with :

½ c. chopped celery

½ c. chopped green pepper

¼ c. chopped onions



Cover vegetables adding more liquid if needed. Salt and pepper to taste. Store overnight for best results. You can add more vegetables to juice the next day. This will keep a long time.

Charlotte Erickson's Recipe

BEAUTIFUL SALAD

1 per person

Beautiful Salad
Arrange Crisped Boston
Romaine or Red Leaf
Lettuce on chilled flat plate
Sprinkle with 1/2 cup crumbled
Blue Cheese
1/2 Crumbled Bacon Pieces
1/2 Chunks of avocado to taste
(optional)
Sprinkle with favorite vinaigrette
dressing to serve as for tomatoes

Boston, Romaine or Red Leaf Lettuce

Cooked chicken pieces

Blue Cheese

Bacon Pieces

Avocado

Favorite vinaigrette

Arrange crisped Boston, Romaine or Red Leaf lettuce on a plate.

Top with chicken. Sprinkle with 1/2 cup crumbled Blue Cheese, 1/2 cup crumbled bacon pieces and chunks of avocado to taste.

Sprinkle with favorite vinaigrette dressing like the one we use for tomatoes.

Charlotte Erickson's Recipe

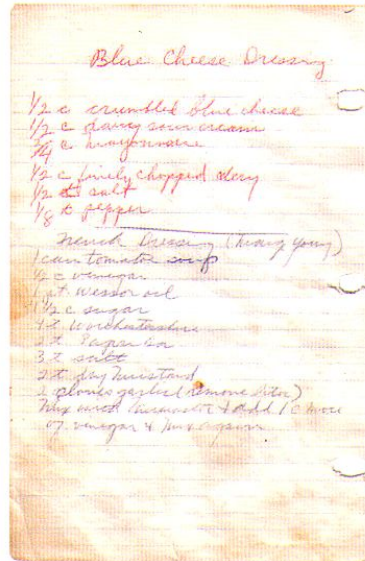
BLUE CHEESE DRESSING

soups + salads

- ½ cup crumbled Blue Cheese
- ½ cup sour cream
- ¾ cup mayonnaise
- ½ cup finely chopped celery
- ½ t. salt
- ½ t. pepper

Blend all ingredients together.

Charlotte Erickson's Recipe



CHUNKY TOMATO SOUP

Chunky Tomato Soup
4c tomatoes blended but still chunky - a couple of fast bursts in a food processor 9or by hand)
1-10% chicken broth
1 t. oregano
2 t. thyme
2 t. basil
1/4 t. garlic powder
1/4 cup onions diced
1/2 t. sugar
1/4 t. pepper
(sour)
Sour cream
Combine all ingredients except sour cream
Cook 20-30 minutes until onions are transparent & almost disappear
Serve hot with dollop of sour cream

- 4 cups tomatoes blended but still chunky- a couple of fast bursts in a food processor 9or by hand)
- 1 10% oz can chicken broth
- 1 t. oregano
- 2 t. thyme
- 2 t. basil
- 1/4 t. garlic powder
- 1/4 cup onions diced
- 1/2 t. salt
- 1/2 t. sugar
- 1/4 t. pepper
- Sour cream

Combine all ingredients except sour cream and cook until onions are transparent and almost disappear 20-30 minutes. Serve hot with a dollop of sour cream.

Charlotte Erickson's Recipe

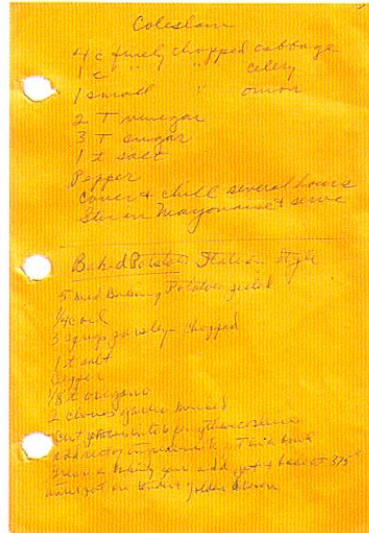
COLESLAW

soups + salads

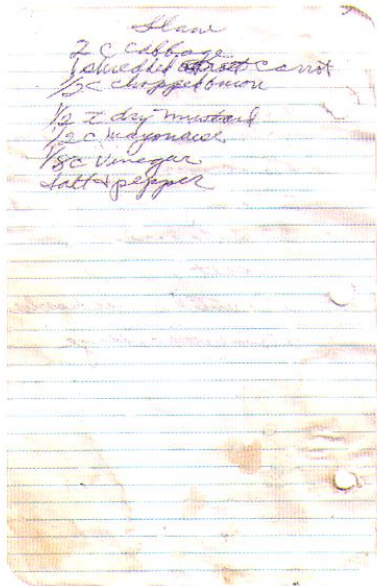
- 4 c. finely chopped cabbage
- 1 c. finely chopped celery
- 1 small chopped onion
- 2 T. vinegar
- 3 T. sugar
- 1 t. salt
- pepper
- mayonnaise

Mix together first 7 ingredients. Cover and chill several hours. Stir in mayonnaise and serve.

Charlotte Erickson's Recipe



COLESLAW



- 3 cups cabbage
- 1/4 cup chopped green pepper
- 1/4 cup minced white or green onion
- 2 1/2 T. sugar
- 3 T. vinegar
- 2 T. salad oil
- 1 t. salt

Stir sugar, vinegar, oil and salt until sugar dissolves. Mix with vegetables.

Charlotte Erickson's Recipe

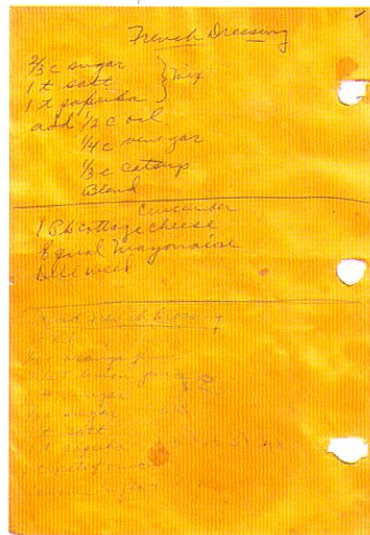
CUCUMBER SALAD

soups + salads

- 1 large peeled cucumber, sliced thin
- 1 8 oz. carton cottage cheese
- Equal part mayonnaise
- Dill weed to taste

Mix and chill.

Charlotte Erickson's Recipe



DILLED BROCCOLI SALAD



- 3 heads broccoli
- ¼ cup chopped onion
- ¼ cup sliced stuffed olives
- 3 hard cooked eggs, chopped
- 1½ cups sliced celery
- 1 T. lemon juice
- 1 t. dill weed
- 1 cup mayonnaise
- 1 head Boston lettuce

Cut broccoli into 3 inch spears. Cook broccoli until crisp-tender about 3 minutes. Drain. Place broccoli in a bowl with onion, olives, eggs & celery. Combine lemon juice, dill weed & mayonnaise. Stir dressing into the broccoli mixture. Chill 4 hours. Serve in Boston lettuce cup.

Charlotte Erickson's Recipe

FRENCH DRESSING

soups + salads

Mix:

½ cup sugar

1 t. salt

1 t. paprika

Add:

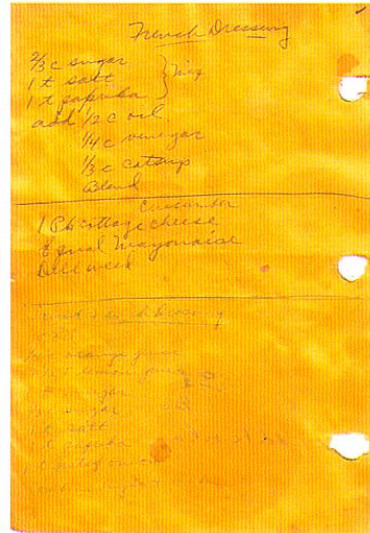
½ cup oil

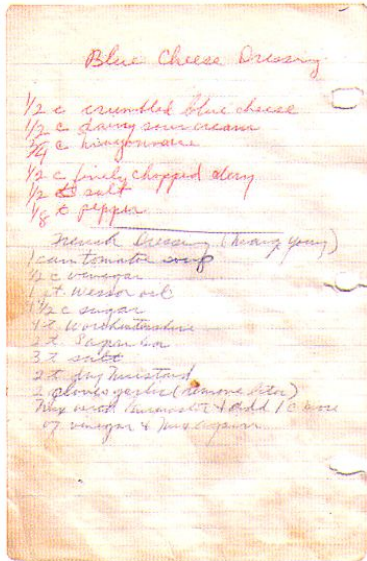
¼ cup vinegar

½ cup catchup

Blend.

Charlotte's Erickson's Recipe





- 1 can tomato soup
- 1/2 cup vinegar
- 1 pt. Wesson oil
- 1 1/2 cup sugar
- 4 t. Worcestershire Sauce
- 2 t. Paprika
- 3 t. salt
- 2 t. dry mustard
- 2 cloves garlic (remove later)

Mix and chill.

Marge Young's Recipe

notes

This recipe was from Charlotte's longtime friend.

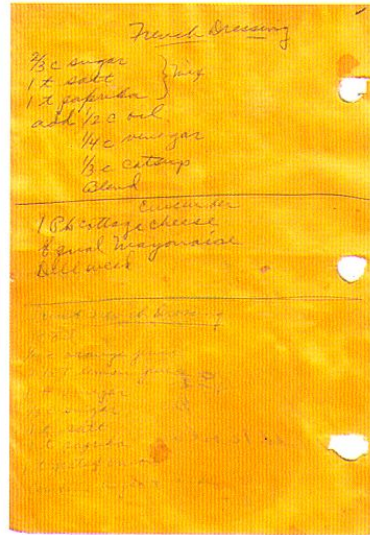
FRUIT FRENCH DRESSING

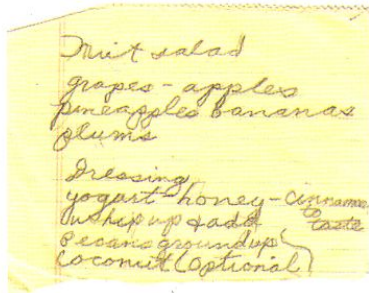
soups + salads

- 1 cup oil
- ¼ cup orange juice
- 2½ T. lemon juice
- 1 t. vinegar
- ½ cup sugar
- 1 t. salt
- 1 t. paprika
- 1 t. grated onion

Combine and blend.

Charlotte Erickson's Recipe





Cut up in bite size pieces:

- Grapes
- Apples
- Pineapple
- Bananas
- Plums
- Yogurt
- Honey
- Ground up Pecans
- Cinnamon
- Coconut (optional)

Dressing:

Mix yogurt, honey and cinnamon to taste.

Add ground Pecans and coconut (optional).

Charlotte Erickson's Recipe

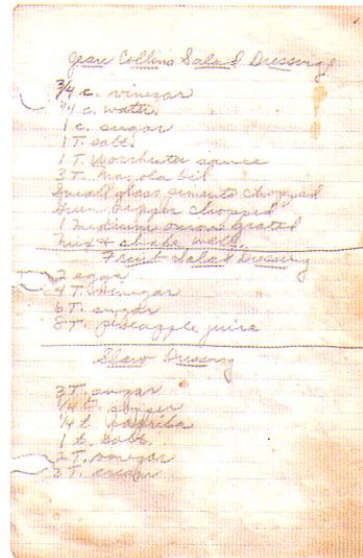
FRUIT SALAD DRESSING

soups + salads

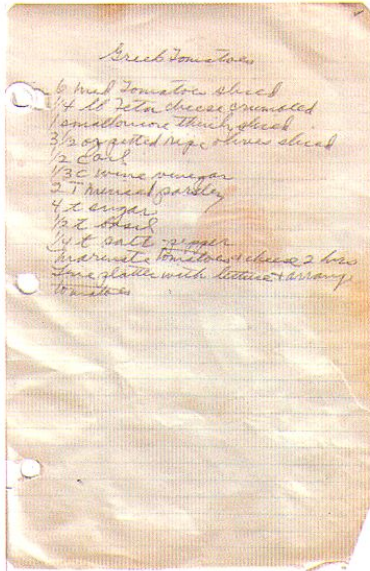
- 2 eggs
- 4 T. vinegar
- 6 T. sugar
- 8 T. pineapple juice

Mix together and add to cut up fruit.

Charlotte Erickson's Recipe



GREEK TOMATOES



- 6 medium tomatoes, sliced
- ¼ lb. Feta cheese, crumbled
- 1 small onion, thinly sliced
- ¾ cup pitted ripe olives, sliced
- ¾ cup oil
- ¾ cup wine vinegar
- 2 T. minced parsley
- 4 t. sugar
- ½ t. basil
- ¼ t. salt & pepper

Marinate tomatoes and cheese 2 hours. Line platter with lettuce and arrange tomatoes.

Charlotte Erickson's Recipe

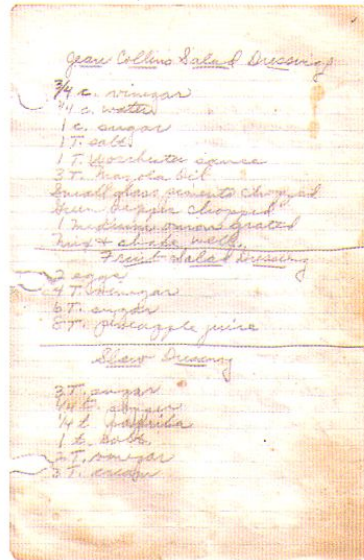
FRUIT SALAD DRESSING

soups + salads

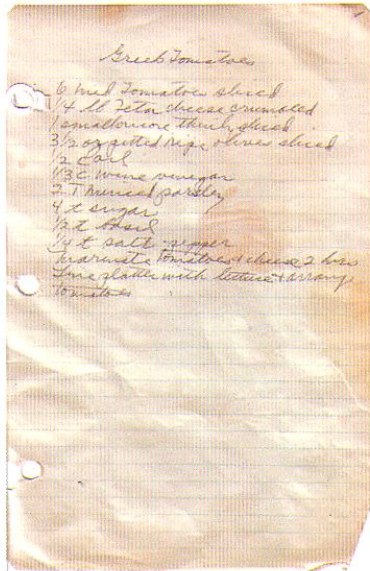
- 2 eggs
- 4 T. vinegar
- 6 T. sugar
- 8 T. pineapple juice

Mix together and add to cut up fruit.

Charlotte Erickson's Recipe



GREEK TOMATOES



- 6 medium tomatoes, sliced
- ¼ lb. Feta cheese, crumbled
- 1 small onion, thinly sliced
- ¾ cup pitted ripe olives, sliced
- ¾ cup oil
- ¾ cup wine vinegar
- 2 T. minced parsley
- 4 t. sugar
- ½ t. basil
- ¼ t. salt & pepper

Marinate tomatoes and cheese 2 hours. Line platter with lettuce and arrange tomatoes.

Charlotte Erickson's Recipe

HOT CHICKEN SALAD

soups + salads

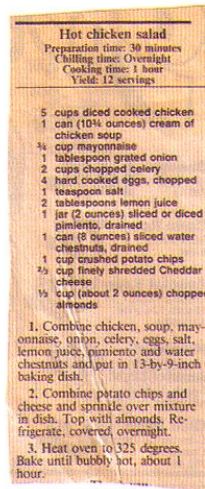
- 5 cups diced cooked chicken
- 1 can (10½ ounces) cream of chicken soup
- ¾ cup mayonnaise
- 1 T. grated onion
- 2 cups chopped celery
- 4 hard cooked eggs, chopped
- 1 t. salt
- 2 T. lemon juice
- 1 jar (2 ounces) sliced or diced pimento, drained
- 1 can (8 ounces) sliced water chestnuts
- 1 cup crushed potato chips
- ½ cup finely shredded Cheddar cheese
- ½ cup (about 2 ounces) chopped almonds

1. Combine chicken, soup, mayonnaise, onion, celery, eggs, salt, lemon juice, pimento and water chestnuts and put in 13-by-9 inch baking dish.

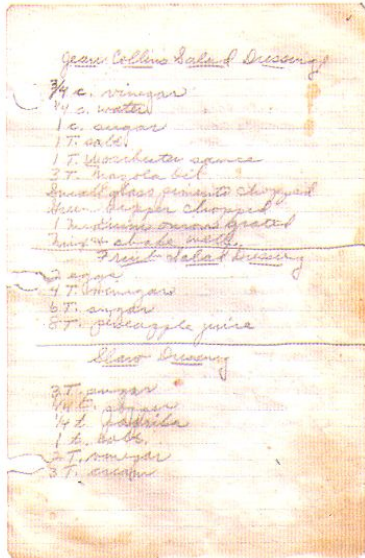
2. Combine potato chips and cheese and sprinkle over mixture in dish. Top with almonds. Refrigerate, covered, overnight.

3. Heat oven to 325 degrees. Bake until bubbly hot, about 1 hour

Charlotte Erickson's Recipe



JEAN COLLINS SALAD DRESSING



- 3/4 cup vinegar
- 1/4 cup water
- 1 cup sugar
- 1 T. salt
- 1 T. Worcestershire sauce
- 3 T. Mazola oil
- 1 small glass pimento, chopped
- green pepper, chopped
- 1 medium onion, grated

Mix and shake well.

Jean Collins Recipe, longtime friend of Charlotte

KAY'S NEW POTATO SALAD

soups + salads

- 1 lb. new potatoes, quartered with skin on
- 2 c. fresh pea pods, biased sliced
- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{4}$ cup sour cream
- 1 T. dill weed
- 1 T. chives or green onion tops, chopped

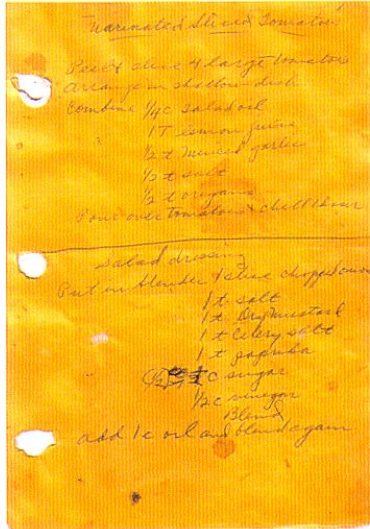
Cook potatoes in boiling water for 8 minutes (or less) not fully cooked. Add pea pods to water and cook 2-4 minutes more. Mix dressing add to salad. Chill.

Kay Ercius' Recipe

Kay's New Potato Salad

*1 lb. new potatoes quartered & cooked until tender or less if not fully done
2 c. fresh pea pods biased sliced & added to pot after 10-15 min
Dressing add
 $\frac{1}{2}$ cup mayo
 $\frac{1}{4}$ cup sour cream
1 T. dill weed
1 T. chives or green onion tops
Chopped fine chives*

MARINATED SLICED TOMATOES



Combine:

- 1/4 cup salad oil
- 1 T. lemon juice
- 1/2 t. minced garlic
- 1/2 t. salt
- 1/2 t. oregano
- 4 large tomatoes

Peel and slice 4 large tomatoes. Arrange in shallow dish. Pour over tomatoes and chill 1 hour.

Charlotte Erickson's Recipe

POPES ITALIAN DRESSING

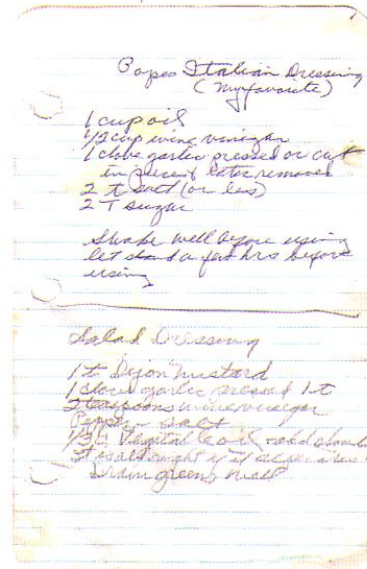
soups + salads

(My Favorite)

- 1 cup oil
- ½ cup wine vinegar
- 1 clove garlic, pressed
- 2 t. salt
- 2 T. sugar

Mix and chill.

Charlotte Erickson's Recipe



Salad dressing
Feb 11 2003

1 t. Dijon Mustard
1 clove garlic, pressed 1 t.
2 t. wine vinegar
1/4 t. black pepper
1/2 t. salt

1/2 c. Vegetable oil
Wash greens - spin well

Mix ingredients with a
whisk. Do not try to
blend - OK if it separates.
Toss & serve!

(Mom's note says simply: I like this)

- 1 t. Dijon Mustard
- 1 clove garlic, pressed
- 2 T. wine vinegar
- 1/4 t. black pepper
- 1/2 t salt
- 1/2 cup vegetable oil

Wash and chill greens. Mix ingredients with a whisk. Do not try to blend. OK if it separates. Toss & serve.

Charlotte Erickson's Recipe

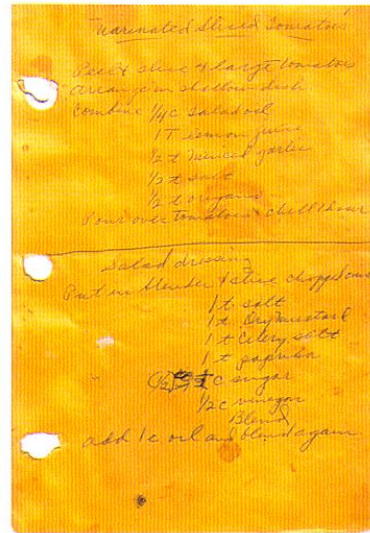
SALAD DRESSING

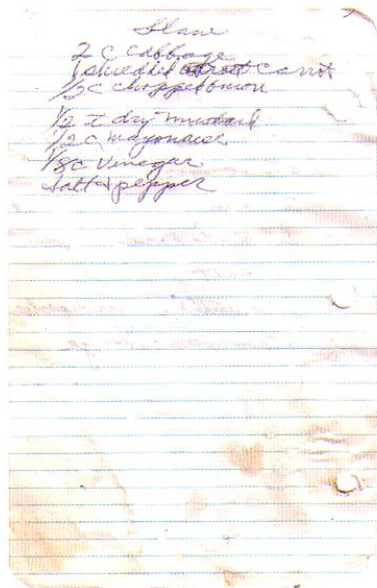
soups + salads

- 1 slice onion
- 1 t. salt
- 1 t. dry mustard
- 1 t. celery salt
- 1 t. paprika
- ½ cup sugar
- ½ cup vinegar
- 1 cup oil

Put in blender and blend to combine ingredients. Chill.

Charlotte Erickson's Recipe





- 2 cups cabbage
- 1 shredded carrot
- 1/2 cup chopped onion

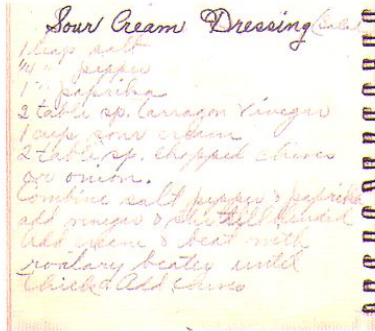
Dressing:

- 1/2 t. dry mustard
- 1/2 c. mayonnaise
- 1/2 c. vinegar
- Salt & pepper

Whisk and add to vegetables.

Charlotte Erickson's Recipe

SOUR CREAM SALAD DRESSING



- 1 t. salt
- 1/4 t. pepper
- 1 t. paprika
- 2 T. Tarragon Vinegar
- 1 cup sour cream
- 2 T. chopped chives or onion

Combine salt and pepper and paprika. Add vinegar and stir until blended. Add cream and beat with a rotary beater until thick. Add chives.

Marie Sleeth's Recipe

WHITE BEAN SALAD

White Bean Salad
2 T Olive oil
1 onion ^{small size} chopped
2 carrots cook until softened
2 cans beans ^{rinsed} ~~drained~~
1/2 c parsley chopped
Red pepper added to
Vegies - add to beans
olive oil
parsley
lemon juice 2 T
cover & chill 6 hrs

2 T. Olive Oil
1 onion, finely chopped
2 carrots, cook until softened
2 cans beans, rinsed and drained
1/2 cup chopped parsley
Red pepper to taste
2 T. lemon juice

Cover & chill at least 6 hours.

Charlotte Erickson's Recipe

BREAD AND BUTTER PICKLES

sides + bites

6 quarts sliced pickles
10 cups vinegar
5 cups sugar
Salt water
5 cups(?) whole pickling spices, tied in a bag
 $\frac{1}{2}$ t. turmeric
1 t. celery seed
 $\frac{1}{2}$ t. white mustard seed
 $\frac{1}{4}$ t. powdered alum
Jars for canning

For 6 qts sliced pickles:

10 cups vinegar

5 cups sugar

Stand in salt water overnight. Drain.

5 c(?) whole pickling spices tied in a bag. Boil in vinegar 10 minutes.

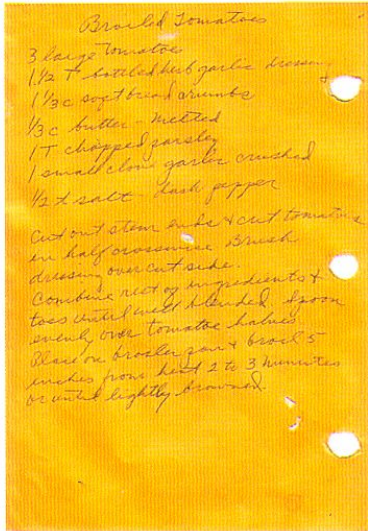
$\frac{1}{2}$ t. turmeric. Add 1 qt. at a time and boil 1 minute. In each jar put:

1 t. celery seed, $\frac{1}{2}$ t. white mustard seed, $\frac{1}{4}$ t. powdered alum. Over flow jars with hot syrup. Seal.

Marie Sleeth's Recipe

Mrs. Klein's Bread & Butter Pickles
For 6 qts sliced pickles:
10 cups vinegar
5 " sugar
Stand in salt water overnight. Drain
5 " whole pickling spices tied in bag. Boil in vinegar 10 min.
 $\frac{1}{2}$ tea sp. turmeric.
Add 1 qt at time and boil 1 min.
In each jar put:
1 tea sp. celery seed
 $\frac{1}{2}$ " " white mustard seed
 $\frac{1}{4}$ " powdered alum.
Over flow jars with hot syrup. Seal.

BROILED TOMATOES



- 3 large tomatoes
- 1½ T. bottled herb garlic dressing
- 1½ cup soft bread crumbs
- ⅓ cup butter, melted
- 1 T. chopped parsley
- 1 small clove garlic crushed
- ½ t. salt
- Dash pepper

Cut out stem ends and cut tomatoes in half crosswise. Brush dressing over cut side. Combine rest of the ingredients and toss until well blended. Spoon evenly over tomato halves. Place on broiler pan and broil 5 inches from heat 2-3 minutes or until lightly browned.

Charlotte Erickson's Recipe

JUDY'S PINTO BEANS

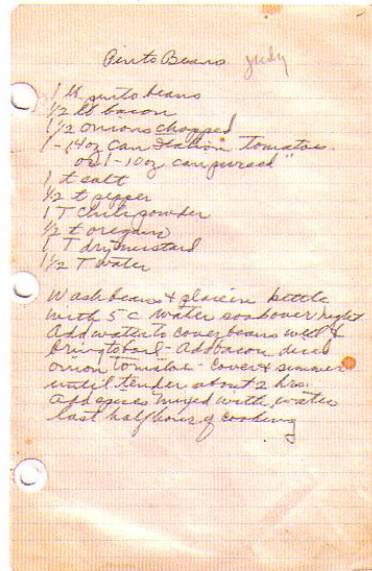
sides + bites

- 1 lb. pinto beans
- ½ lb. bacon
- 1½ onions chopped
- 1-14 Oz can Italian tomatoes or 1-10 oz can pureed tomatoes
- 1 t. salt
- ½ t. pepper
- 1 T. chili powder
- ½ t. oregano
- 1 T. dry mustard
- 1½ T. water

Wash beans and place in kettle with

5 c. water. Soak overnight. Add water to cover beans well and bring to a boil. Add bacon, diced onion, and tomato. Cover and simmer until tender about 2 hours. Add spices mixed with water last half hour of cooking.

Judy Nevin's Recipe



ARTICHOKE CASSEROLE

vegetables

3 packages frozen spinach, cooked and drained

1 can artichokes, quartered

8 oz. cream cheese

2 T. mayonnaise

6 T. milk

1/2 cup Parmesan cheese

Place spinach in a casserole and artichokes on top. Mix the cream cheese, mayonnaise and milk place on top of the spinach mixture. Sprinkle with 1/2 c. of Parmesan cheese. Bake at 350 degrees until browned.

Charlotte Erickson's Recipe

Artichoke Casserole

3 pk frozen spinach
canned + drained

1 can artichokes quartered

Place spinach in casserole
& artichokes on top

8oz cream cheese

2 T mayonnaise

6 T milk

Mix & top the above

Sprinkle with 1/2 cup

Parmesan

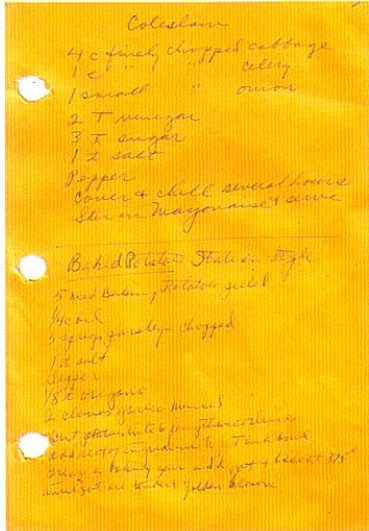
Bake 350° oven until

browned

vegetables

BAKED POTATOES ITALIAN STYLE

30 potato pieces



PREP TIME: 15 min

5 medium baking potatoes, peeled

1/4 c. oil

3 sprigs parsley, chopped

1/2 t oregano

2 cloves garlic, minced

1 t. salt

pepper

Cut potatoes into 6 lengthwise slices. Add rest of the ingredients to the potatoes in a bowl. Grease a baking pan add the potatoes and bake at 375 degrees or until potatoes are tender and golden brown.

Charlotte Erickson's Recipe

BETTY'S HONEYED ONIONS

vegetables

- 4 large onions, cut into quarters
- 1 c. hot water
- 1 T. chicken stock base
- 1 T. butter
- 2 t. honey
- 1 t. salt
- ¼ t. grated lemon peel
- ¼ t. paprika
- ¼ t. pepper
- 1 T. fresh parsley
- 1 c. shredded cheddar cheese

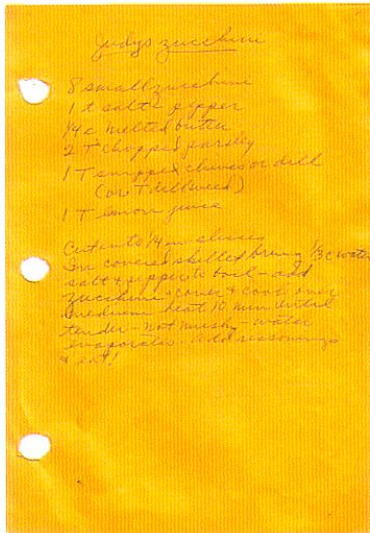
Arrange onions with stem side up in a single layer in a shallow casserole. Combine all other ingredients except cheese and pour over onions. Cover tightly and bake at 325 degrees or until tender, about 1 hour. Vidalias cook faster. Sprinkle with cheese and bake another 10-15 minutes or until cheese melts.

Betty Hillenbrand's Recipe

Betty's Honeyed Onions

- 4 large onions cut into quarters
 - 1 c hot water
 - 1 T chicken stock base
 - 1 T butter
 - 2 t honey
 - 1 t salt
 - ¼ t grated lemon peel
 - ¼ t paprika
 - ¼ t pepper
 - 1 T fresh parsley
 - 1 c shredded cheddar cheese
- Arrange onions with stem side up in a single layer in a shallow casserole. Combine all other ingredients except cheese and pour over onions. Cover tightly and bake at 325 until tender. Sprinkle with cheese and bake another 10-15 minutes or until cheese melts.

JUDY'S ZUCCHINI



8 small zucchini

1 t. salt, pepper

1/2 cup melted butter

2 T. chopped parsley

1 T. snipped chives or dill (or 1 t. dill weed)

1 T. lemon juice

Cut zucchini into 1/4 inch slices.

In a covered skillet bring 1/2 cup water, salt & pepper to boil. Add zucchini. Cover & cook over medium heat 10 minutes until tender, not mushy, and water evaporates. Add seasonings and eat!

Judy Nevin's Recipe

POTATO CHEESE CASSEROLE

vegetables

24 oz. of bagged hash brown potatoes,
raw

½ pt. whipping cream

½ pt. half & half

American cheese

Sharp cheddar cheese

Salt & pepper

Place potatoes in a flat 2 quart casserole. Salt and pepper potatoes and sprinkle with grated American cheese. Repeat (to taste) generously. Place grated cheddar cheese on top and pour over creams. Bake 1½ hours 350 degrees.

Charlotte Erickson's Recipe

Potato Cheese Casserole

3 bags frozen hash browns
1/2 pt whipping cream
1/2 pt half & half
American cheese
Sharp cheddar cheese
salt & pepper

Place potatoes in flat 2 qt casserole - salt & pepper & sprinkle with grated American cheese. Repeat (to taste) generously. Place grated cheddar cheese on top & add cream sauce. 1 1/2 hrs 350

Good with roast beef or ham

notes

Great with roast beef or ham.

vegetables

SPINACH CASSEROLE

1 pkg. 10 oz. spinach
1 can. Knorr Spring vegetable
blend
3/4 cup mayonnaise
2 t. Dijon mustard
1 can sliced water chestnuts, chopped
3 green onions

- 1 pkg. 10 OZ. frozen Spinach
- 1 16 oz. carton sour cream
- ¾ cup mayonnaise
- 2 t. Dijon mustard
- 2 envelopes Knorr Spring vegetable blend
- 1 can sliced water chestnuts, chopped
- 3 green onions

Charlotte Erickson's Recipe

SWEET POTATOES

vegetables

Sweet potatoes
Butter
Brown Sugar
Marshmallows
Whole Pecans

Boil any amount you need of sweet potatoes. Peel and mash. Add butter generously. Add brown sugar to taste. Add small marshmallows to taste. Place in a casserole. Sprinkle with brown sugar. Dot with butter. Circle top with whole pecans. Bake at 350 degrees for 30-40 minutes. May be made ahead.

Charlotte Erickson's Recipe

Sweet Potatoes

*Boil any amount
you need of sweet
potatoes, peel & mash*

*Add butter generously
Add brown sugar to
taste*

*Add small marshmallows
to taste*

Place in casserole

*sprinkle with brown
sugar, dot with
butter*

*Circle with whole
pecans*

Bake 350° - 30-40 mins

May be made ahead

vegetables

VI'S GREEN BEANS

Vi's Green Beans
2 pkgs frozen green beans
2 cans mushroom soup
2 cans dry onion rings
1 can water chestnuts
cheddar cheese
sprinkle melted on top
350° 40 mins

- 2 packages frozen green beans, thawed
- 2 cans mushroom soup
- 2 cans dry onion rings
- 1 can water chestnuts
- Cheddar cheese (divided)

Mix together the first 4 ingredients and half the cheese.
Place in a casserole. Sprinkle with the remaining cheese.

Bake at 350 degrees for 40 minutes

Charlotte Erickson's Recipe

EXTRA GOOD SPAGHETTI WITH CELERY

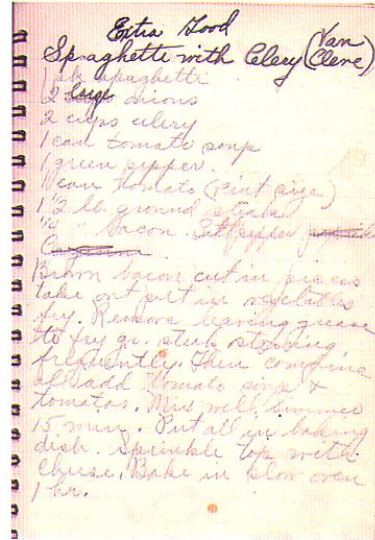
pasta
rice + grains

- 1 package spaghetti
- 2 large onions
- 2 cups celery
- 1 can tomato soup
- 1 green pepper
- 1 can tomatoes (pint size)
- 1½ lb. ground steak
- ¼ lb. bacon
- salt & pepper
- cheese for topping

Brown bacon. Remove and cut in pieces.

Fry vegetables in bacon grease. Remove vegetables and fry ground steak leaving grease in pan. Stir frequently. Combine all and add tomato soup and tomatoes. Mix well. Simmer 15 minutes. Put all in a baking dish. Sprinkle top with cheese. Bake in a slow oven for 1 hour.

Charlotte Erickson's Recipe

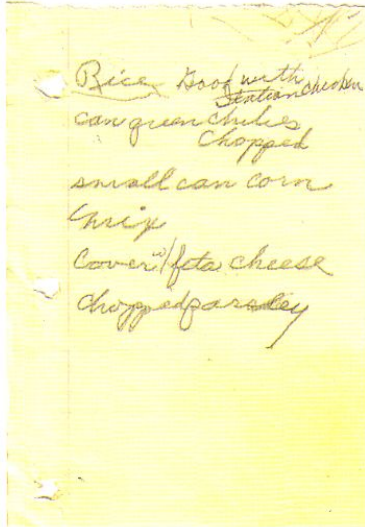


notes

Judy makes this and says it is not necessary to bake in the oven. Just cook 15 minutes and serve over spaghetti.

pasta
rice + grains

GREEN CHILE-CORN RICE



3 cups cooked rice

1 can chopped green chilies, or to taste

1 cup corn

crumbled feta cheese to taste

chopped parsley

Mix green chilies, rice and corn. Put in serving dish, sprinkle with feta cheese and chopped parsley.

Charlotte Erickson's Recipe

notes

Good with Italian Chicken.

SWEDISH RICE PUDDING

pasta
rice + grains

5 large eggs
3½ cups milk
1½ cups cooked rice (Riceland)
½ cup sugar
½ t. salt
nutmeg
Beat eggs slightly.
Add milk, sugar, salt and cooked rice.
Pour into 2 Qt. glass casserole.
Top with pats of butter.
Place in a pan of water (1")
Bake 350 degrees for 1¼ hours.

Fran Carlson's Recipe

Swedish Rice Pudding Recipe from the South Side Swedish Club

5 large eggs
3 1/2 cups milk
1 1/2 cups cooked rice (Riceland)
1/2 cup sugar
1/2 t. salt
Nutmeg

Beat eggs slightly.
Add milk, sugar, salt and cooked rice.
Pour into 2 Qt. glass casserole.
Top with pats of butter.
Place in a pan of water (1")

Bake 350 degrees for 1 1/4 hours.

One whole almond may be placed in pudding. Swedish tradition says that the one who finds the almond will be the next one to marry.

Fran Carlson

notes

Recipe is from the South Side Swedish Club in Chicago.

One whole almond may be placed in pudding. Swedish tradition says that the one who finds the almond will be the next one to marry.

BLACK PEPPER SHRIMP

6 servings

fish + seafood

- 3 pounds large shrimp, thawed
- 8 T. butter
- 3 T. chopped garlic
- 4 T. freshly ground black pepper

1. Preheat oven to 450°.
2. Peel, rinse and drain shrimp, then place in a shallow baking pan.
3. In a saucepan, melt butter. Add garlic and saute' for 3-4 minutes. Pour the garlic butter mixture over the shrimp and toss to coat. Pepper shrimp until they are well covered.
4. Bake until pink, approximately 5 minutes, turn, bake a few minutes longer and pepper again. You must use a heavy hand with the pepper.
5. Serve shrimp with pasta or warm bread and salad.

Black Pepper Shrimp

2 pounds Seafood large (2-45)
8 T. butter
3 T. chopped garlic
4 tablespoons freshly ground pepper

1. Preheat oven to 450°.
2. Peel, rinse and drain shrimp. Place in a shallow baking pan.
3. In a saucepan, melt butter, add garlic and saute' for 3-4 minutes. Pour the garlic butter mixture over the shrimp and toss to coat. Pepper shrimp until they are well covered.

the shrimp and toss to coat. Pepper shrimp until they are well covered.
4. Bake until pink, approximately 5 minutes, turn, bake a few minutes longer and pepper again. You must use a heavy hand with the pepper.
5. Serve shrimp with pasta or warm bread and salad. Makes 6 servings.
Tip: This recipe works wonderfully with larger 1 1/2 lb of the shrimp, when available. Adjust cooking time accordingly.



notes

There are no fish or seafood recipes in Charlotte's Recipe collection. Her husband Bob didn't like fish. I am adding a few of my own tried and true recipes.

Kay Ercius' Recipe

California Fish Tacos

3- 12-14oz red snapper fillets (or other white fish)
 1 cup Lawry's Mesquite with lime juice Marinade
 or other commercial mesquite marinade
 juice 1 lime

Tomatillo Salsa

3 t. olive oil
 1 small red or sweet onion, chopped
 1 lb fresh tomatillos, chopped or 2 c. canned tomatillos
 2 cans chipotle chiles, minced
 1 TBS white vinegar
 1 t. dried oregano
 1/2 c. chopped fresh cilantro
 salt & pepper to taste

Vegetables

3 TBS olive oil CA Fish Tacos page 2
 1/2 lb jicama, peeled & cut in matchsticks
 1 small red or sweet onion, chopped
 1 small red pepper, cut in matchsticks
 1 small zucchini, cut in matchsticks
 1 roasted green chile, poblano, cut in matchsticks
 1/2 cup fresh cilantro
 salt & pepper to taste

Tortillas + lime wedges

Prepare the smoker for cooking. Pour marinade over fish, add lime juice, let fish sit at room temperature for 30 minutes.
 Prepare the salsa.
 Warm 1 1/2 t. oil in a skillet. Cook onion til softened.
 Cook onion til softened.

Fish:

2 (12 to 14 oz) pieces of firm white fish

1 cup Lawry's Mesquite with lime juice marinade or other commercial mesquite marinade

juice of 1 lime

Tomatillo Salsa:

3 t. olive oil

1 small red or sweet onion, chopped

1 lb. fresh tomatillos, chopped or 2 cups canned tomatillos

2 cans chipotle chilies, minced

1 T. white vinegar

1 t. dried oregano

1/2 cup chopped fresh cilantro

salt & pepper to taste

Vegetables:

3 T. olive oil

1/2 lb. jicama, peeled & cut in matchsticks

1 small red or sweet onion

1 small red pepper, cut in matchsticks

1 small zucchini, cut in matchsticks

1 roasted green chile, cut in matchsticks

1/2 cup fresh cilantro

Tortillas and lime wedges

1. Prepare the smoker for cooking. Pour marinade over fish, add lime juice, let fish sit at room temperature for 30 minutes.

2. Prepare the salsa.

3. Warm 1 1/2 t. oil in a skillet. Cook onion til softened. Spoon onion into a bowl. Warm 1 1/2 t. oil in same skillet and saute tomatillos til lightly browned. Add to onion bowl. Stir in the chipoltes, vinegar and oregano and refrigerate.

CALIFORNIA FISH TACOS

continued

fish + seafood

4. Remove fish from marinade and cook until opaque, about 45 to 55 minutes.
5. Remove fish from smoker. Let cool. Flake.
6. Add cilantro and salt & pepper to salsa.
7. Add 3 T. oil to skillet.
8. Add jicama, red onion, red pepper, zucchini and chilies. Saute vegetables till crisp-tender. Stir in $\frac{1}{2}$ cup cilantro and heat through.
9. Serve immediately with the tortillas and lime wedges. Spoon some of the fish into tortillas, add veggie mixture, top with salsa and lime juice

Kay Erclus

SHRIMP CASSOULET

8 servings

Shrimp Cassoulet ^{8 servings}

- 1 T olive oil
 3 garlic cloves, peeled & sliced thin
 1 cup chopped yellow onion
 1 med green pepper, chopped
 2 (19oz) cans cannellini beans, drained & rinsed
 1 (14.5oz) can tomatoes, diced
 1/2 cup low-fat chicken or veg broth
 1/2 cup each dried basil & thyme
 1/2 cup Kalamata olives, pitted & halved
 3/4 lb large shrimp (raw or cooked) shelled & deveined
 1/2 cup dry bread crumbs
 1/4 cup freshly grated Parmesan cheese
 salt & pepper to taste

1. In a large pan, saute' garlic, onion & green pepper in oil over med heat til soft, about 5 min.
 2. Add beans, tomatoes, broth, herbs, olives, salt & pepper.
 3. Bring to a simmer.
 4. Add shrimp; cook 3 min.
 5. Turn into large baking dish.
 6. Top w/ bread crumbs mixed w/ Parmesan.
 7. Bake in preheated 400° oven til bubbly about 20 min.
 8. Brown top under broiler if desired.

1 T. olive oil

3 garlic cloves, peeled & sliced thin

1 cup chopped yellow onion

1 medium green pepper, chopped

2 (19 oz.) cans cannellini beans, drained and rinsed

1 (14.5oz.) can tomatoes, diced

1 cup low-fat chicken or vegetable broth

1/2 t. each dried basil and thyme

1/2 cup Kalamata olives, pitted and halved

3/4 lb. large shrimp (raw or cooked) shelled, deveined and halved

1/2 cup dry bread crumbs

1/4 cup freshly grated Parmesan cheese

salt & pepper to taste

1. In a large pan, saute' garlic, onion and green pepper in olive oil over medium heat til soft, about 5 minutes.
2. Add beans, tomatoes, broth, herbs, olives, salt & pepper.
3. Bring to a simmer.
4. Add shrimp, cook 3 minutes.
5. Turn into large baking dish.
6. Top with bread crumbs mixed with Parmesan
7. Bake in preheated 400° oven til bubbly about 20 minutes.
8. Brown top under broiler if desired.

Kay Erclus

SHRIMP PAESANO

fish + seafood

This is the best shrimp dish I've ever made. It's from an old restaurant in San Antonio, Texas.

- 1 lb. shrimp
- 1 cup half and half or milk
- ½ cup flour
- ½ cup salad oil
- ½ cup olive oil

Sauce:

- 1 egg yolk
- 1½ T. lemon juice
- 1 T. chopped parsley
- 1 T. chopped chives
- 1 stick butter
- 2 cloves garlic

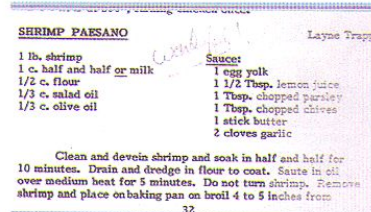
Clean and devein shrimp and soak in half and half for 10 minutes. Drain and dredge in flour to coat. Saute in oil over medium heat for 5 minutes. Do not turn shrimp. Remove shrimp and place on baking pan. Broil 4-5 inches from heat for 5 minutes.

Sauce:

Beat egg yolk with wire whisk in a small saucepan. Add 1½ T. lemon juice and ½ stick butter. Stir constantly until butter is melted. Add remaining butter (½ stick), 1 T. Parsley, 1 T. chives and 2 cloves minced garlic. Stir until butter is melted.

Pour over cooked shrimp and serve immediately.

Kay Erclius



SHRIMP PILAU

6-8 servings

Shrimp Pilau

4 strips bacon, cut into small pieces
½ cup chopped onion
2 teaspoons minced garlic
1 cup uncooked rice (not instant)
2 cups stock or water
1 cup minced tomatoes or tomato sauce
Salt to taste
Louisiana hot sauce or ground cayenne pepper, to taste
1 pound raw shrimp, peeled and deveined
In skillet over medium heat, cook bacon until it is crisp. Remove bacon and set aside. To bacon drippings, add onion, garlic and rice. Stir and cook until rice becomes golden brown and onion is clear, 15 minutes. Stirring, add stock, tomatoes, salt and hot sauce, and bring to boil. Stir in shrimp and bacon, reduce heat to low, cover and simmer until rice is tender, 30 to 40 minutes.
Makes 6 to 8 servings.

4 strips bacon, cut into small pieces
½ cup chopped onion
2 t. minced garlic
1 cup uncooked rice (not instant)
2 cups stock or water
1 cup minced tomatoes or tomato sauce
salt to taste
Louisiana hot sauce or ground cayenne pepper to taste
1 lb. raw shrimp, peeled and deveined

In a skillet over medium heat, cook bacon until it is crisp. Remove bacon and set aside. To bacon drippings, add onion, garlic and rice. Stir and cook until rice becomes golden brown and onion is clear, 15 minutes. Stirring, add stock, tomatoes, salt and hot sauce, and bring to a boil. Stir in shrimp and bacon, reduce heat to low, cover and

simmer until rice is tender, 30 to 40 minutes.

Kay Erclus

TUNA KABOBS FOR GRILLING

fish + seafood

Marinade:

- 1 cup extra virgin olive oil
- ¼ cup fresh lemon juice
- 4 cloves garlic, crushed
- 1 small onion, sliced
- 1 t. oregano OR thyme OR tarragon
- ¼ t. dried basil and pepper

Kabob:

- 1½ lbs. fresh Tuna, cut in 1" chunks
- 8 new potatoes, parboiled 10 minutes til fork tender, halved
- 2 tomatoes, cut in wedges
- 1 onion cut in wedges
- red pepper

1. Combine marinade ingredients
2. Place tuna cubes and marinade in a plastic bag and marinate for 3-4 hours. Drain and discard marinade.
3. Thread skewers with tuna, potatoes, tomato and onion.
4. Preheat grill. Grill about 6 minutes or until done.

Kay Erclus

Shrimp Casserole 8 servings

- 1 TBS olive oil
- 3 garlic - 2 are peeled + sliced thin
- 1 c. chpt yellow onion
- 1 fresh ground pepper, chpt
- 2 (14.5oz) cans chickpeas, drained + rinsed
- 1 (14.5oz) can tomatoes, diced
- 1 c. low-fat chicken or veg broth
- ½ tsp each dried basil + thyme
- ½ c. shredded cheddar cheese + halved
- ¾ lb. large shrimp (must be cooked) + halved
- ¼ c. dry bread crumbs
- ¼ c. bubbly grated Parmesan cheese
- 5/8 p. salt

1. In a large pan, saute garlic, onion + pepper in oil over med heat for 5 min, about 5 min
2. Add beans, tomatoes, broth, herbs, olive oil
3. Bring to simmer
4. Add shrimp, cook 3 min
5. Turn into large baking dish
6. Top w/ bread crumbs mixed w/ Parmesan
7. Bake in preheated 400° oven for 11-12 min
8. Brown top under broiler if desired

ANNA'S CHICKEN BREASTS SUPERB

meat + poultry

2 or 3 chicken breasts, boned, skinned
and split, flattened between two pieces
of waxed paper

1 lb fresh mushrooms

about 1 cup Half and Half

garlic salt

Flour chicken lightly and saute in butter quickly on each
side. Do not over cook. Remove from pan.

Saute mushrooms in pan. Sprinkle with garlic salt

Return chicken to pan, placing mushrooms on chicken.

Slowly add half & half to pan until it comes up side of chick-
en. Do not cover with cream. Gently simmer for a minute
or two until cream thickens slightly. Serve with rice or
baked potato.

Charlotte Erickson's Recipe

*Anna's Chicken Breasts
Superb*

*2 or 3 chicken breasts
boned & skinned & split
flattened between waxed
papers*

*Flour lightly & saute in
butter quickly on each
side - 3 to 5 minutes
do not over cook. Remove
from pan. Wipe pan
with paper towel & return
chicken to pan*

*Saute 1/2 lb mushrooms
in butter. Sprinkle
with garlic salt.*

*Place mushrooms on
chicken. Slowly add
half & half. Allow to
pan until it comes
up side of chicken. Do not
cover with cream. Gently
simmer for a minute or
two until cream thickens
slightly. Serve with rice
or baked potato.*

meat + poultry

BAR B Q BEEF

Bar B Q beef
1 lb. ground beef - brown in 1 T butter
add
1 onion chopped
1 green pepper chopped
2 T sugar
2 T mustard
1 T vinegar
1 t salt
3/4 c catsup
simmer a few minutes.

1 lb. ground beef, browned in 1 T. butter

Add:

- 1 onion chopped
- 1 green pepper, chopped
- 2 T. sugar
- 2 T. mustard
- 1 t. vinegar
- 1 t. salt
- 3/4 C catsup

Combine and simmer for a few minutes.

Charlotte Erickson's Recipe

BAR B Q BRISKET OF BEEF

meat + poultry

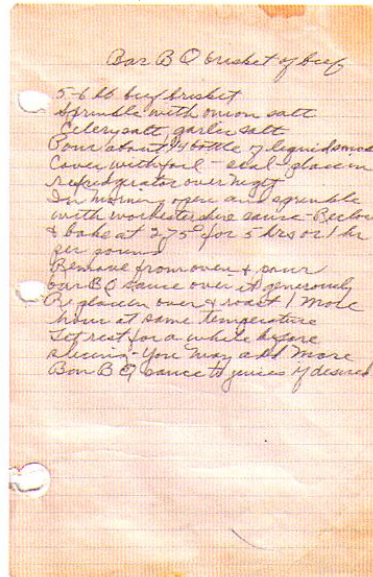
5 - 6 lb. beef brisket

Sprinkle with onion salt, celery salt and garlic salt

Pour about 2-3T of liquid smoke over brisket

Cover with foil. Place in refrigerator over night. In the morning open and sprinkle with Worcestershire sauce. Reclose and bake at 275° for 5 hours (or 1 hour per pound if smaller). Remove from oven and pour Bar B Q sauce over roast 1 more hour at same temperature. Let rest for a while before slicing.

Charlotte Erickson's Recipe

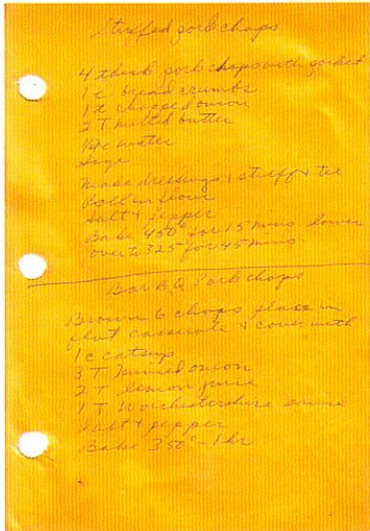


notes

You may add more Bar B Q sauce to juices if desired.

meat + poultry

BAR BQ PORK CHOPS



6 pork chops

Sauce:

1 cup catsup

3 T. minced onion

2 T. lemon juice

1 T. Worcestershire Sauce

salt & pepper

Brown chops and place in a flat casserole and cover with sauce. Bake at 350 degrees for 1 hour.

Charlotte Erickson's Recipe

BEEF STEW FROM FRAN CARLSON

meat + poultry

2 lb. beef stew
3-4 celery stalks
4 carrots
1 large onion
1 T. sugar
1 t. salt
pepper
3 T. Tapioca
1 cup tomato juice
Potatoes

Combine and cook in a covered casserole. 250 degrees
for 4 hours

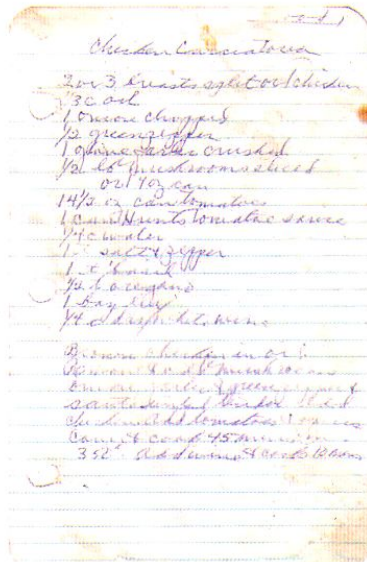
Franis Carlson's Recipe

Stew
1 1/4 lb. ground round stew
3 pieces dried celery
1 large onion
3 carrots sliced
1 can tomato soup
1 can water
2 lbs. meat in 1 1/2" balls
Brown in butter add remaining
ingredients & simmer 4 1/2 hours
Potatoes quartered can be added

Beef Stew Fran Carlson
2 lb. beef stew
3-4 celery stalks
4 carrots
1 large onion
1 T. sugar
1 t. salt
pepper
3 T. Tapioca
1 C tomato juice
Potatoes
Combine covered casserole
250° 4 hrs

meat + poultry

CHICKEN CACCIATORIA



2 or 3 chicken breasts split or 1 whole chicken

1 onion, chopped

1/2 green pepper

1 clove garlic, crushed

1/2 lb. mushrooms, sliced

14 1/2 oz. can tomatoes

1 can Hunt's tomato sauce

1/2 C water

1 t. each salt & pepper

1 t. basil

1/2 t. oregano

1 bay leaf

1/2 C dry white wine

Brown chicken in oil. Remove and add mushrooms, onion, garlic and green pepper. Saute until tender. Add chicken, tomatoes, tomato sauce and spices. Cover and cook 45 minutes at 350°. Add wine and cook 10 minutes longer.

Charlotte Erickson's Recipe

CHICKEN IGNOLIA

meat + poultry

3½ lbs. chicken, preferred bone in but
boneless works

- ¼ C olive oil
- 1 T. lemon juice
- ¼ C white wine
- 2 T. Romano cheese
- 2 T. Parmesan cheese
- ¼ t. oregano
- ¼ t. basil
- ½ small bay leaf, crushed
- 1 crushed clove garlic
- ¼ t. salt
- pepper

Place chicken in a single layer in a baking dish just to fit.
Mix ingredients and pour over chicken. Bake at 350° for
1¼ hours. Baste often.

Charlotte Erickson's Recipe

Chicken Ignolia

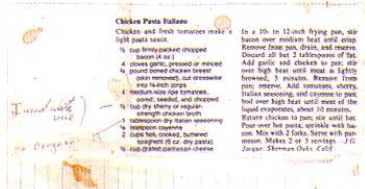
*3 1/2 lb chicken
1/4 C olive oil
1 T lemon juice
1/4 C white wine
2 T Romano cheese
2 T Parmesan cheese
1/4 t oregano
1/4 t basil
1/2 small bay leaf crushed
1 crushed clove garlic
1/4 t salt
pepper*

*Place in single layer
Mix ingredients & pour
over chicken
Bake 350° - 1 1/4 hrs
Baste often*

meat + poultry

CHICKEN PASTA ITALIANO

2-3 servings



notes

This is a family favorite!

- 1/2 C firmly packed chopped bacon
- 4 cloves garlic, pressed or minced
- 1/2 lb. boned chicken breast (skin removed), cut crosswise into 1/2-inch strips
- 4 medium-size ripe tomatoes, cored, seeded, and chopped or 1 can tomatoes
- 1/2 C dry sherry, white wine or regular strength chicken broth
- 1 T. dry Italian seasoning or oregano
- 1/2 t. cayenne, if desired
- 2 C hot, cooked, buttered spaghetti (6 oz dry pasta)
- 1/2 C grated Parmesan

In a 10-12 inch frying pan, stir bacon over medium heat until crisp. Remove from pan, drain, and reserve. Discard all but 2 T. of the fat. Add garlic and chicken to pan; stir over high heat until meat is lightly browned, 3 minutes. Remove from the pan and reserve. Add tomatoes, wine, Italian seasoning and cayenne to pan; simmer about 10 minutes. return chicken to pan; stir until hot. Pour over hot pasta; sprinkle with bacon. Mix with 2 forks. Serve with Parmesan.

Charlotte Erickson's Recipe

CHICKEN VESUVIO

4 servings

meat + poultry

1 broiler/fryer chicken, about 3 pounds, cut up

$\frac{1}{2}$ cup flour

1 $\frac{1}{2}$ t. basil

$\frac{3}{4}$ t. oregano

$\frac{1}{2}$ t. salt

$\frac{1}{4}$ t. each thyme and pepper

pinch each of rosemary and sage

$\frac{1}{2}$ cup olive oil

3 baking potatoes, cut into lengthwise wedges

3 cloves garlic, minced

3 T. minced fresh parsley

$\frac{3}{4}$ cup dry white wine



"They call it vesuvio because when you add the wine to the oil, it makes smoke like a volcano," ventures Marchiondi. "I don't see it in Naples."
No matter. Great chicken vesuvio is hard to beat. However, all the other chicken vesuvio finds its way of it in the serving plate. In The Tribune's best chicken vesuvio, a recipe that originates the dish, olive oil, salt, and pepper are the only ingredients.
Chicken vesuvio
Four servings
Preparation time: 25 minutes; Cooking time: 45 minutes
1 broiler/fryer chicken, about 3 pounds, cut up
1/2 cup flour
1 1/2 teaspoons basil
3/4 teaspoon oregano
1/2 teaspoon salt
1/4 teaspoon each thyme, pepper
Pinch each rosemary, sage
1/2 cup olive oil
3 baking potatoes, cut into lengthwise wedges
3 cloves garlic, minced
3 tablespoons minced fresh parsley
3/4 cup dry white wine
1. Pat chicken dry. Mix flour, basil, oregano, salt, thyme, pepper, rosemary, and sage in shallow dish. Coat chicken pieces lightly all over with flour mixture. Shake off excess. Heat oven to 375.
2. Heat oil in 12-inch cast-iron or other ovenproof skillet over medium-high heat until hot. Add chicken pieces in single layer. Fry, turning occasionally until light brown all over. Then remove to a plate lined with paper towel.
3. When all chicken is browned, add potato wedges to skillet. Fry, turning occasionally, until light brown on all sides. Remove to paper towel.
4. Pour off all but 2 tablespoons of the fat from skillet. Put chicken and potatoes back into skillet. Sprinkle with garlic and parsley. Pour wine over all.
5. Bake, uncovered, at 375 degrees until potatoes are fork-tender and juices from chicken run clear, about 20 to 25 minutes. Remove from oven. Let stand 5 minutes before serving. Serve with a little of the pan juices.
—Paul H. Kemp is the Tribune's restaurant critic. Josephine Bruchman is The Tribune's food/drink director. Sally Conrad is a Tribune photographer.

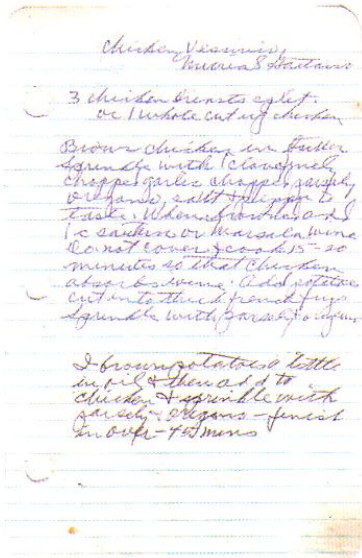
PREP TIME: 25 min
TOTAL TIME: 1 hr

1. Pat chicken dry. Mix flour, basil, oregano, salt, thyme, pepper, rosemary, and sage in a shallow dish. Coat chicken pieces lightly all over with the flour mixture. Shake off excess. Heat oven to 375 degrees.
2. Heat oil in 12" cast-iron or other ovenproof skillet over medium high heat until hot. Add chicken pieces in single layer. Fry, turning occasionally until light brown all over. Then remove to a plate lined with paper towel.
3. When all chicken is browned, add potato wedges to skillet. Fry, turning occasionally, until light brown on all sides. Remove to paper towel.
4. Pour off all but 2 T. of the fat from the skillet. Put chicken and potatoes back into skillet. Sprinkle with garlic and parsley. Pour wine over all.
5. Bake, uncovered at 375 degrees until potatoes are fork-tender and juices from chicken run clear, about 20–25 minutes. Remove from oven. Let stand 5 minutes before serving. Serve with a little of the pan juices.

Charlotté Erickson's Recipe

meat + poultry

CHICKEN VESUVIO



notes

Charlotte added this note
at the bottom: I brown the
potatoes a little in oil and
then add to chicken and or-
egano - finish in 350 oven
45 minutes.

3 chicken breasts, split or 1 whole
chicken cut up

2 Idaho potatoes

1 clove garlic

oregano

Marsala or sautern wine

parsley

Brown chicken in butter. Sprinkle with 1 clove of finely
chopped garlic, chopped parsley, oregano, salt and pep-
per to taste. When browned add 1 cup sautern or Marsala
wine. Do not cover so that chicken absorbs wine. Add po-
tatoes cut into thick french fries. Sprinkle with parsley and
oregano.

Murial Gaetano's Recipe, Charlotte's neighbor

DOROTHY'S CHOP SUEY

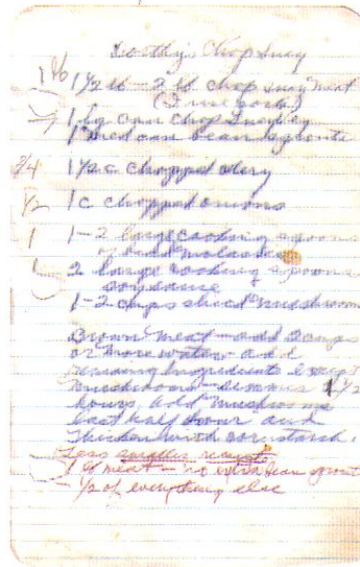
meat + poultry

This was the old fashioned way to do Chinese food! Before stir-fry was popular.

- 1½ lbs chop suey meat (I use pork)
- 1 large can chop suey vegetables
- 1 medium can bean sprouts
- 1½ C chopped celery
- 1 C chopped onions
- 1 - 2 large cooking spoon bead molasses
- 2 large cooking spoons soy sauce

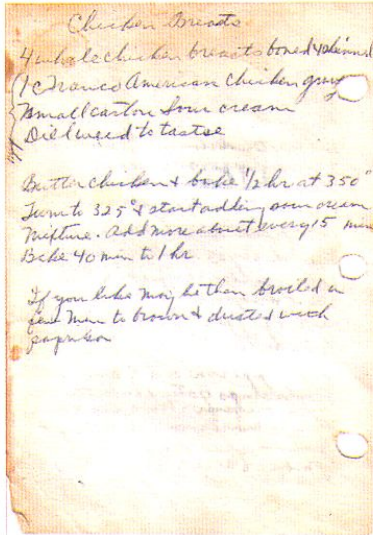
Brown meat. Add 2 cups or more water. Add remaining ingredients except mushrooms. Simmer 1½ hours. Add mushrooms last ½ hour and thicken with cornstarch.

Charlotte Erickson's Recipe



meat + poultry

FAMILY FAVORITE CHICKEN BREASTS



4 whole chicken breasts, boned and skinned

melted butter

1 jar or can of Chicken Gravy

Equal amount of sour cream

Dill weed to taste

Butter chicken and bake $\frac{1}{2}$ hour at 350 degrees. Mix gravy, sour cream and dill. Turn oven to 325 degrees and pour sauce over chicken. Bake 30 minutes longer.

Charlotte Erickson's Recipe

notes

I like to serve this with rice.

FRAN CARLSON'S DELICIOUS HAM LOAF

meat + poultry

- 2 lbs smoked ham
- 2 lbs ground pork
- 1 small onion, chopped
- 1 C dry bread crumbs
- 1 C milk
- 2 eggs
- ¼ t. pepper
- 1 t. salt

Mix together and form into loaf or two. Serves 16. Baste with the following as it cooks.

1 cup brown sugar

1 t. dry mustard

½ cup cider vinegar

½ cup water

Boil together 5 minutes and use to baste ham loaf as it cooks. Allow to stand 10 minutes before slicing. Good for buffet. Divide for family.

Fran Carlson's Recipe

www.tastebook.com

MEAN-MARCELS CARAMEL HAM LOAF

- 1/2 lb. ground beef
- 1 lb. ground ham
- 5 slices bread soaked in
- 1 1/4 cups milk
- 3 beaten eggs
- 1/2 t. salt
- 1/2 t. dry mustard
- 1/3 cup brown sugar
- whole cloves

Mix meats, soaked bread, eggs, salt, and mustard. In bottom of a buttered loaf tin sprinkle the brown sugar and a few cloves. Pack meat on top and bake at 350° for 1 hour.

Fran Carlson's Delicious Ham Loaf 350 for 1 1/2 hrs

- 2 lbs smoked ham & ground*
- 2 lbs ground pork 3 together*
- 1 small onion chopped*
- 1 C dry bread crumbs*
- 1 C milk*
- 2 eggs*
- 1/4 t pepper*
- 1 t salt*

Mix together & form into loaf (or 2) serves 16

Baste with following as it

GREEK CHICKEN

Greek Chicken

1 large clove garlic pressed
1/4 c olive oil
1/2 t salt
1/2 t pepper
1/2 c lemon juice
2 T grated onion
1/2 t oregano

*Mix & chill in morning
Brush generously on
Chicken parts & baste
in half an hour with
more marinade.
Bake 350 for 1 hr 15 min*

1 chicken, cut up

1 large clove garlic, pressed

1/4 cup olive oil

1/2 t. salt

1/2 t. pepper

1/2 cup lemon juice

2 T. grated onion

1/2 t. oregano

Mix & chill marinade in the morning. Brush generously on chicken parts. Baste in half an hour with the rest of the marinade. Bake at 350° for 1 hour & 15 minutes.

Charlotte Erickson's Recipe

LAMB SHANKS

meat + poultry

Salad oil
2 lamb shanks
1 clove garlic, pressed
1 onion, sliced
½ green pepper, sliced
½ t. thyme
salt & pepper
½ can tomato juice
2 carrots, diced
water

Brown shanks in oil over medium high heat until brown on all sides. Remove from pan. Add garlic, onion, green pepper and carrots to pan and saute until lightly browned. Add tomato juice, thyme & water. Place in a casserole. Cover. Bake at 350° for 2-½ hours. Add potatoes if desired and bake for 30 minutes more. cook until meat is very tender.

Charlotte Erickson's Recipe

Lamb Shanks

Salad oil
2 lamb shanks
1 clove garlic, pressed
1 onion, sliced
½ green pepper, sliced
½ t. thyme
salt & pepper
½ can tomato juice
2 carrots, diced
water

Brown shanks over med-high heat until brown on all sides. Remove from pan - add garlic, onion, green pepper & carrots to pan. Saute until lightly browned. Add tomato juice, water & place in casserole. 350° for 2-½ hrs - add potatoes if desired - bake 30 min more. Cook until meat is very tender.

meat + poultry

LEMON-SHERRY CHICKEN SUPREME

12 servings

ENTREE

Lemon-Sherry Chicken Suprême

¼ cup flour
1 teaspoon salt
1 teaspoon paprika
6 whole chicken breasts, halved,
skinned & boned
¼ cup butter
¼ cup water
1 tablespoon cornstarch
2½ cups light cream, divided
¼ cup sherry
½ teaspoon grated lemon peel
1½ tablespoons lemon juice
1½ cups grated Swiss cheese
½ cup chopped parsley

Preheat oven to 350°F.

Combine flour, salt & paprika in flat dish. Coat chicken with flour mixture. Melt butter in a large skillet. Brown chicken on both sides. Arrange chicken in 13x9-inch baking dish.

Mix cornstarch with ½ cup cream. Stir into pan drippings. Cook, stirring, over low heat. Gradually add remaining cream, sherry, lemon peel & juice. Cook & stir until sauce thickens. Pour over chicken. May be refrigerated or frozen at this point.

Bake 30 minutes, covered. Uncover & sprinkle with cheese. Return to oven until cheese melts. Garnish with parsley.

12 servings

¼ cup flour

1 t. salt

1 t. paprika

6 whole chicken breasts, halved, skinned
& boned

¼ cup butter

¼ cup water

1 T. cornstarch

2½ cups light cream, divided

¼ cup sherry

½ t. grated lemon peel

1½ T. lemon juice

1½ cups grated Swiss cheese

½ c. chopped parsley

Preheat oven to 350°F. Combine flour, salt & paprika in flat dish. Coat chicken with flour mixture. Melt butter in a large skillet. Brown chicken on both sides. Arrange chicken in 13x9-inch baking dish.

Mix cornstarch with ½ cup cream. Stir into pan drippings. Cook, stirring, over low heat. Gradually add remaining cream, sherry, lemon peel & juice. Cook & stir until sauce thickens. Pour over chicken. May be refrigerated or frozen at this point.

Bake 30 minutes, covered. Uncover & sprinkle with cheese. Return to oven until cheese melts. Garnish with parsley.

Charlotte Erickson's Recipe

MEATLOAF

meat + poultry

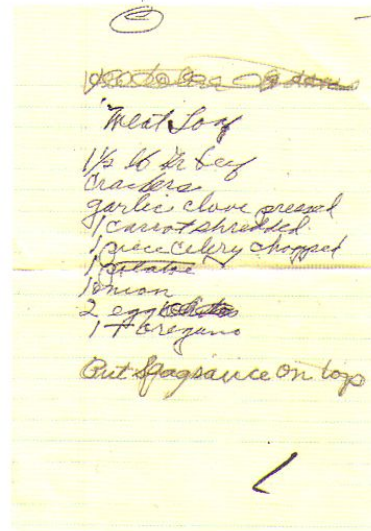
1½ lbs. ground beef
crushed crackers
garlic clove, pressed
1 carrot, shredded
1 stalk celery, chopped
1 potato
1 onion
2 eggs
1 T. oregano

Combine and place in a loaf pan.

Bake at 350 for one hour.

Serve with Spaghetti sauce on top.

Charlotte Erickson's Recipe



MIMI'S SWEDISH MEATBALLS

"Swedish" Meat Balls

3# finely ground lean beef

1 1/2 cup crushed corn flakes

1+ cup milk

3 eggs

3 tbsp instant minced onion

3 tsp salt 1/4 + 1/2 tsp pepper

1/4 + 1/2 nutmeg
3 to 5 tbsp Worcestershire sauce

Put all ingredients in a large bowl & mix well. Roll into smallish balls & place on a cookie sheet. Bake at 350° for about 20 minutes or until slightly brown.

Mimi

3 pounds finely ground lean beef

1 1/2 cup crushed corn flakes

1+ cup milk

3 eggs

3 T. instant minced onion

3 t. salt

1/4 + 1/2 t. pepper

1/4 + 1/2 t. nutmeg

3 to 5 T. Worcestershire Sauce

Put all ingredients in a large bowl and mix well. Roll into smallish balls and place on a cookie sheet. Bake at 350° for about 20 minutes or until slightly brown.

Mimi Erickson's Recipe

MOTHER'S STEWED CHICKEN

meat + poultry

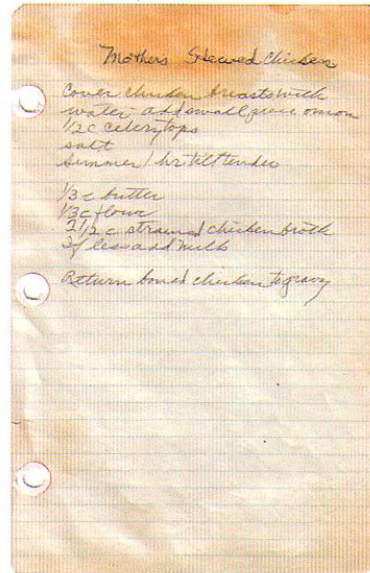
4-6 chicken breasts
½ C. celery tops
small piece onion
½ C. butter
½ C. flour
salt

Cover chicken with water. Add onion, celery and salt. Simmer 1 hour until tender.

Make roux with butter and flour. Add 2½ C broth from chicken. Add milk if necessary to make 2½ C.

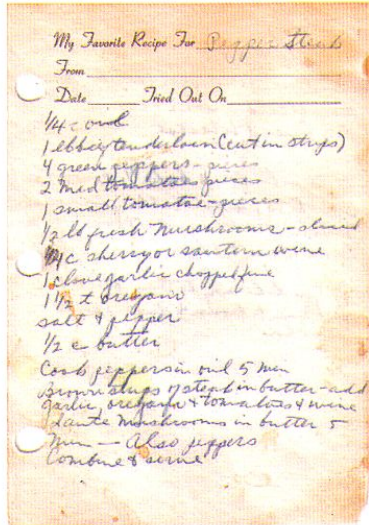
Return boned chicken to gravy.

Marie Sleeth's Recipe



meat + poultry

PEPPER STEAK



- 1/4 cup oil
- 1 lb. beef tenderloin, cut in strips
- 4 green peppers-in pieces
- 2 medium tomatoes-in pieces
- 1 small tomato-in pieces
- 1/2 lb. fresh mushrooms-sliced
- 1/4 cup or more sherry or sauterne wine
- 1 clove garlic, chopped fine
- 1 1/2 t. oregano
- salt & pepper
- 1/2 cup butter

Cook peppers in oil for 5 minutes. Brown strips of steak in butter. Add garlic, oregano, tomatoes and wine. Saute' mushrooms in butter 5 minutes-also peppers. Combine and serve.

Charlotte Erickson's Recipe

PORK CHOPS NEOPOLITIAN

meat + poultry

Brown 1 clove chopped garlic in 2 t. olive oil. Remove garlic and brown 6 chops. Salt & pepper.

Add:

3 T. tomato puree

3 T. white wine

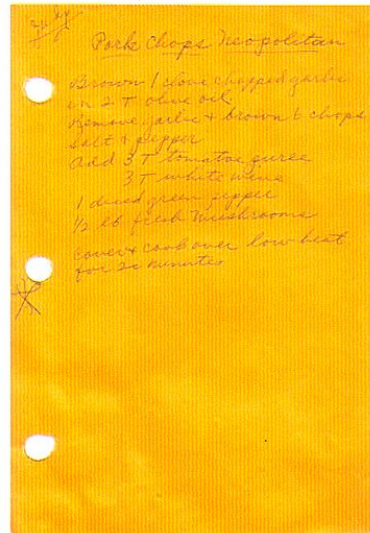
1 diced green pepper

½ lb. fresh mushrooms

1 can chicken broth for thinning

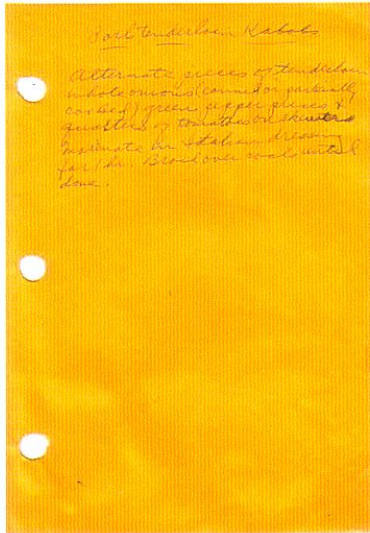
Cover and cook over low heat for 20 minutes

Charlotte Erickson's Recipe



meat + poultry

PORK TENDERLOIN KABOBS



Pork Tenderloin, cut in 1½" cubes

Whole canned onions or fresh partially cooked

green pepper pieces

tomatoes, quartered

Italian Salad Dressing

Alternate pieces of tenderloin, whole onions, green pepper pieces and quarters of tomatoes on skewers. Marinate in Italian Dressing for 1 hour. Broil over coals until done.

Charlotte Erickson's Recipe

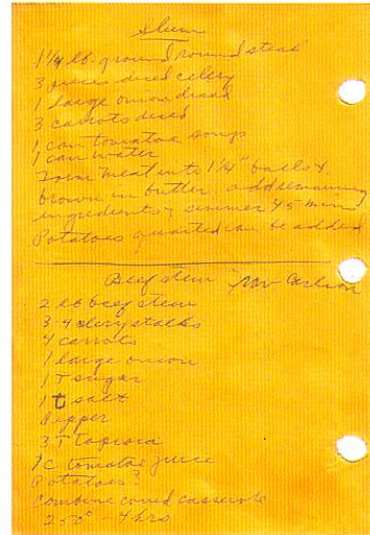
SLUM

meat + poultry

- 1½ lb. ground round steak
- 3 pieces diced celery
- 1 large onion, diced
- 3 carrots, diced
- 1 can tomato soup
- 1 can water

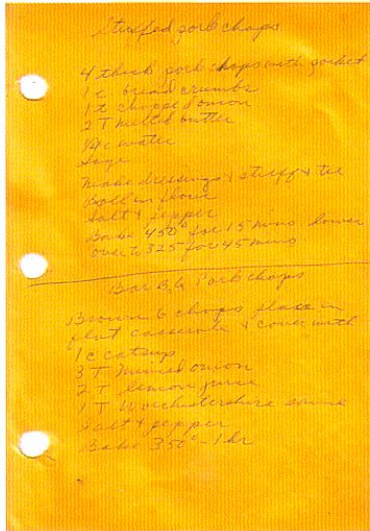
form meat into 1½" balls and brown in butter. Add remaining ingredients and simmer 45 minutes. Potatoes that have been quartered can be added.

Charlotte Erickson's Recipe



meat + poultry

STUFFED PORK CHOPS



4 thick pork chops with pocket

Stuffing:

1 cup bread crumbs

1 t. chopped onion

2 T. melted butter

1/4 cup water

sage

Make stuffing and stuff the chops. Tie. Roll in flour. Salt & pepper meat. Bake at 450 degrees for 15 minutes. Lower oven to 325 for 45 minutes.

Charlotte Erickson's Recipe

STUFFED SPARERIBS

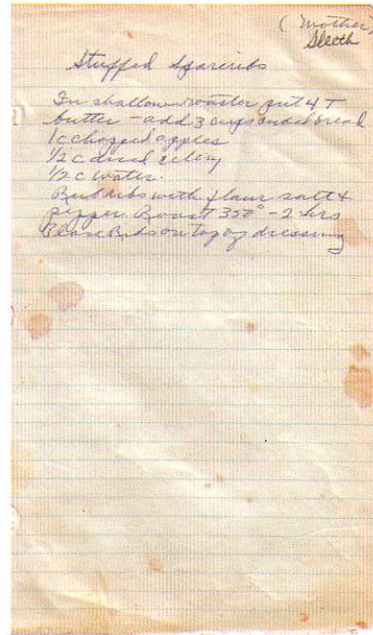
meat + poultry

- 1 whole rack ribs
- 4 T. butter
- 3 cups cubed bread
- 1 cup chopped apples
- ½ cup diced celery
- ½ cup water
- flour

In shallow roaster put 4 T. butter-add 3 cups cubed bread,apples, celery and water. Rub ribs with flour,salt & pepper. Place ribs on top of dressing.

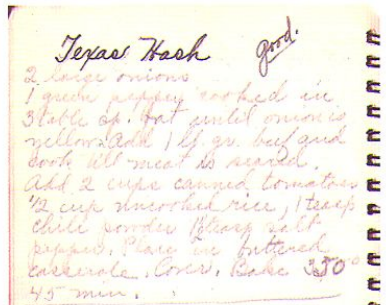
Roast 350 degrees for 2 hours.

Charlotte Erickson's Recipe



meat + poultry

TEXAS HASH



- 2 large onions, minced
- 1 green pepper, minced
- 3 T. oil
- 1 lb. Ground Beef
- 2 cups canned tomatoes
- 1/2 cup uncooked rice
- 1 t. chili powder
- 1 1/2 t. salt
- pepper to taste

Cook 2 large onions and 1 green pepper in 3 T. oil until onions are yellow. Add 1 lb. ground beef and cook until meat is seared. Add 2 cups canned tomatoes, 1/2 cup uncooked rice, 1 t. chili powder, salt and pepper. Place in a buttered casserole. Cover. Bake at 350° for 45 minutes.

Marie Sleeth's Recipe

BANANA CREAM CAKE

desserts + treats

½ cup butter
1 cup sugar
1½ t. vanilla
2 eggs, unbeaten

Sift:
2 cups flour
2 t. baking powder
¼ t. soda
¾ t. salt
½ t. ginger

¼ cup sour milk
1 cup mashed bananas
1 cup whipping cream
1 t. vanilla



Cream butter and sugar. Add vanilla. Add eggs one at a time. Sift dry ingredients 3 times. Add alternately with milk and mashed bananas. 2-8 inch layers. Bake 350° 25-35 minutes. Whip 1 cup cream sweetened with 1 t. vanilla. Put layers together with cream and sliced bananas. Garnish top with cream and bananas.

Marie Sleeth's Recipe

BANANA DAINTY



- 2 large bananas
- $\frac{1}{2}$ c. sugar
- 2 T. lemon juice
- $\frac{3}{4}$ cup heavy cream
- chopped nuts, optional

Peel 2 large bananas. Scrape off the coarse threads and rub the pulp through a sieve. Add $\frac{1}{2}$ cup of sugar and 2 T. lemon juice. Cook over a low gas flame, stirring constantly until the boiling point is reached. Chill thoroughly. Whip $\frac{3}{4}$ cup heavy cream and fold in the banana mixture.

Chopped nuts may be added. Makes 4 portions.

Marie Sleeth's Recipe

BANANA PIE

desserts + treats

½ cup sugar

2 T. flour

1 cup milk

1 t. vanilla

1 egg yolk beaten (or all egg)

Bananas

1 baked pie shell

Whipped Cream or Meringue

Cook until thick. Place sliced bananas on bottom of shell. Put in a baked pie shell. Cover with meringue or whipped cream.

Marie Sleeth's Recipe

desserts + treats

CHOCOLATE WHIPPED CREAM FROSTING

4 heaping T. cocoa
½ cup sugar
1½ cup whipping cream

Mix slightly and put in ice box for at least 4 hours or overnight. Then whip when ready to use

Marie Sleeth's Recipe

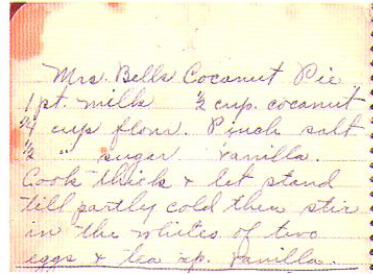


COCONUT PIE

desserts + treats

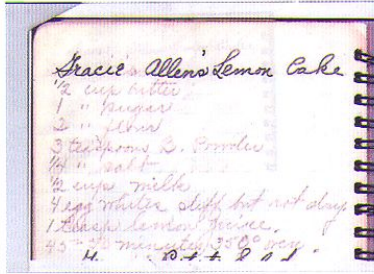
1 pt. milk
¼ cup flour
½ cup sugar
½ cup coconut
pinch of salt
1 t. vanilla

Cook until thick and let stand until partly cold then stir in the whites of two eggs and teaspoon of vanilla



Charlotte Erickson's Recipe

GRACIE ALLEN'S LEMON CAKE



- 1/2 cup butter
- 1 cup sugar
- 2 cups flour
- 3 t. baking powder
- 1/4 t. salt
- 1/2 cup milk
- 4 egg whites, stiff but not dry
- 1 t. lemon juice

Mix and bake 45-50 minutes in a 350° oven.

Marie Sleeth's Recipe

GRANDMA ERICKSON'S TORTE CAKE

desserts + treats

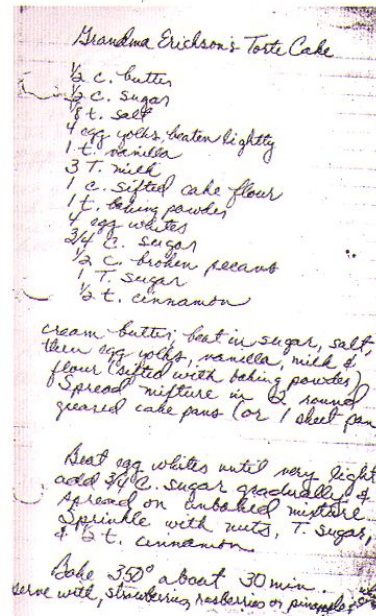
- ½ cup butter
- ½ cup sugar
- ¼ t. salt
- 4 egg yolks, beaten lightly
- 1 t. vanilla
- 3 T. milk
- 1 cup sifted cake flour
- 1 t. baking powder
- 4 egg whites
- ¾ cup sugar
- ½ cup broken pecans
- 1 T. sugar
- ½ t. cinnamon

Cream butter; beat in sugar, salt, then egg yolks, vanilla, milk & flour (sifted with baking powder). Spread mixture in 2 round greased cake pans (or 1 sheet pan).

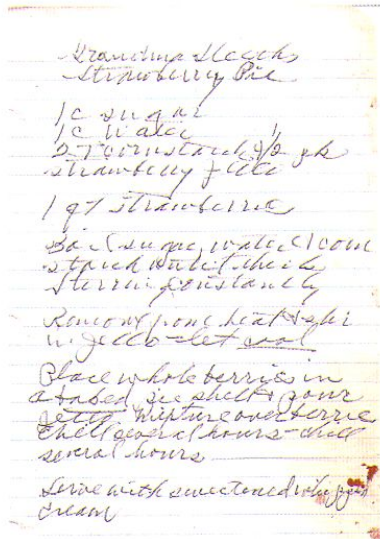
Beat egg whites until very light; add ¾ cup sugar gradually & spread on unbaked mixture. Sprinkle with nuts, 1 T. sugar, & ½ t. cinnamon.

Bake at 350° about 30 minutes. Serve with strawberries, raspberries or pineapple and whipped cream.

Anna Erickson's Recipe



GRANDMA SLEETH'S STRAWBERRY PIE



- 1 C sugar
- 1 C water
- 2 T. cornstarch
- ½ small package strawberry jello
- 1 quart fresh strawberries
- 1 baked pie shell

Boil sugar water and cornstarch until thick stirring constantly.

Remove from heat and stir in jello. Let cool.

Place whole cleaned berries in a baked pie shell. Pour jello mixture over berries. chill several hours.

Serve with sweetened whipped cream.

Charlotte Erickson's Recipe

HELEN AND JOE'S TAFFY APPLES

desserts + treats

- 1 box (1 lb.) light brown sugar
- 1 can Eagle Brand Milk
- 2 T. Butter
- 2 t. vanilla
- ½ cup white corn syrup
- 12 or more apples
- chopped Walnuts

Place all ingredients in large pan and cook over low flame (do not burn). Bring to boiling and stir constantly. When boiling about 10 minutes test a small amount in cold water (245°). When it forms a ball it is ready for apples. Put apples on skewer and dip right away into this mixture and cover with chopped nuts. Set on waxed paper to cool.

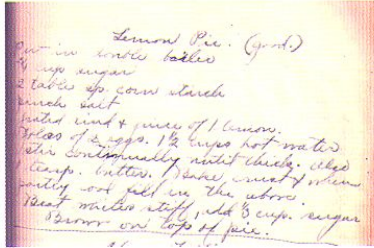
Charlotte Erickson's Recipe

Helen & Joe's Taffy Apples
1 box (1 lb) light brown sugar
1 can Eagle Brand milk
2 T. Butter
2 t. vanilla
½ c white corn syrup

*2 or more apples
chopped Walnuts*

Place all ingredients in large pan & cook over low flame (do not burn) bring to boiling, and stir constantly

When boiling about 10 mins. test a small amount in cold water. when it forms a ball it is ready for apples. Dip apples on skewer & dig into this mixture & cover with chopped nuts. set on waxed paper to cool



Put in a double boiler:

3/4 cup sugar

2 T. corn starch

pinch salt

Grated rind and juice of 1 lemon

yolks of 2 eggs (save whites)

1 1/2 cups hot water

Stir continually until thick. Add

1 t. butter. Bake crust and when partly cool fill in the above. Beat reserved whites until stiff, add 1/2 cup sugar. Brown on top of pie.

Marie Sleeth's Recipe

PRUNE WHIP

serves 4

desserts + treats

1 cup heavy whipping cream

1½ cups cooked prunes

Add;

½ cup powdered sugar

½ t. grated orange rind

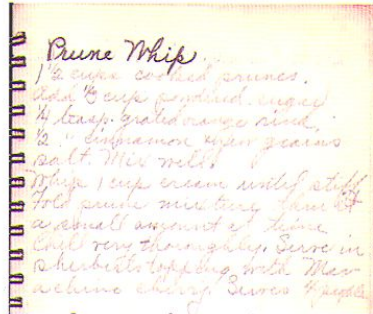
½ t. cinnamon

pinch of salt

Mix well.

Whip 1 cup cream until stiff. Fold in prune mixture a small amount at a time. Add other ingredients. Chill thoroughly. Serve in sherbets topping with Maraschino cherry.

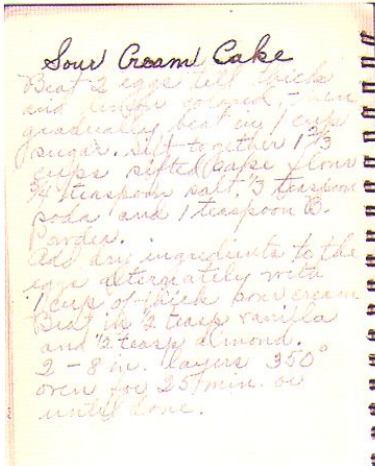
Marie Sleeth's Recipe



notes

A family favorite!

SOUR CREAM CAKE



- 2 eggs
- 1 cup sugar
- 1 1/4 cup sifted cake flour
- 3/4 t. salt
- 1/2 t. baking soda
- 1 t. baking powder
- 1 cup thick sour cream
- 2 t. vanilla
- 1/2 t. almond extract

Beat 2 eggs until thick and lemon colored. Gradually beat in 1 cup sugar. Sift together 1 1/4 cups sifted cake flour, 3/4 t. salt, 1/2 t. baking soda and 1 t. baking powder. Add dry ingredients to the eggs alternating with 1 cup of thick sour cream. Beat in 2 t. vanilla and 1/2 t. almond extract. 2-8 in. layers. Bake in a 350° oven for 25 minutes or until done.

Marie Sleeth's Recipe

SPRITZ COOKIES

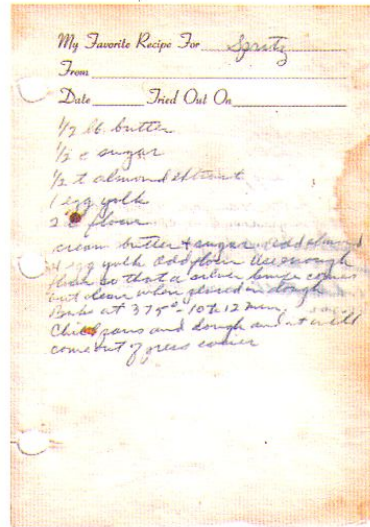
desserts + treats

My mother made these every Christmas. They were so wonderful you didn't even have to chew, they melted in your mouth.

- ½ lb. butter
- ½ c. sugar
- ½ t. almond extract
- 1 egg yolk
- 2 c. flour

Cream butter and sugar. Add almond extract and egg yolk. Add flour. Use enough flour so that a silver knife comes out clean when placed in dough. Bake at 375 degrees - 10-12 minutes. Chill pans and dough and it will come out of press easier.

Charlotte Erickson's Recipe



STRAWBERRIES JESSICA

*Strawberries Jessica - s -
Easy but elegant dessert.
Combine: 1/2 cup heavy cream
1/2 cup sour cream
2 T. sugar.
add: juice of 1/2 lemon
few drops of vodka.
Fold in ripe fresh strawberries and
serve in tall wine glasses.
Top with one perfect strawberry.
Jan Erickson*

Combine:

1/2 C heavy cream

1/2 C sour cream

2 T. sugar

Add:

juice of 1/2 lemon

few drops of vodka

Fold in ripe fresh strawberries and serve in tall wine glasses. Top with one perfect strawberry.

notes

Easy but elegant dessert.

Jan Erickson's Recipe

TOFFEE BARS

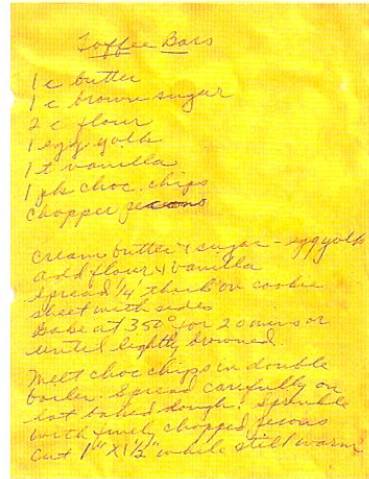
desserts + treats

- 1 C butter
- 1 C brown sugar
- 2 C flour
- 1 egg yolk
- 1 t. vanilla
- 1 package chocolate chips
- chopped pecans

Cream butter and sugar. Add egg yolk. Add flour and vanilla. Spread dough $\frac{3}{4}$ " thick on cookie sheet with sides. Bake at 350° for 20 minutes or until lightly browned.

Melt chocolate chips in a double boiler. Spread carefully on hot baked dough. Sprinkle with finely chopped pecans. cut 1"x1 $\frac{1}{2}$ " while still warm.

Charlotte Erickson's Recipe



WHITE ICING

My Favorite Recipe For White Icing

From Mittler

Date Tried Out On

1 c. sugar
1/4 t. salt
1/2 t. cream of tartar
2 unbeaten egg whites
3 T. water
1 t. vanilla

Mix all ingredients except
vanilla & place over boiling water
in double boiler. Beat with mixer
on no. 8 speed until fluffy (about
3 min) add vanilla

- 1 C sugar
- 1/4 t. salt
- 1/2 t. cream of tartar
- 2 unbeaten egg whites
- 3 T. water
- 1 t. vanilla

Mix all ingredients except vanilla & place over boiling water in a double boiler. Beat with mixer on number 8 speed until fluffy, about 3 minutes. Add vanilla.

Charlotte Erickson's Recipe

YELLOW CAKE

desserts + treats

$\frac{3}{4}$ cups butter
1 $\frac{1}{2}$ cup sugar
3 eggs, well beaten separate yolks
2 $\frac{1}{2}$ cups cake flour, sifted
3 $\frac{1}{2}$ t. baking powder
 $\frac{1}{2}$ t. salt
1 cup milk
1 t. vanilla

Fold in whites last. Add 3 squares of chocolate melted for devil's food cake. Makes 2-9" layers or 3- 8" layers. Bake 30-35 minutes in moderate oven.

Charlotte Erickson's Recipe



CHILE SAUCE

everything else

12 tomatoes

1 onion

1 pepper & seeds

1 cup sugar 1 cup vinegar

Salt to taste

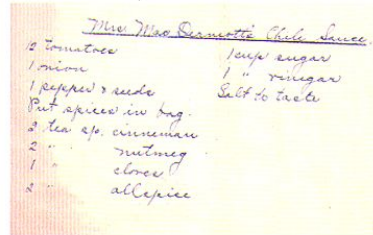
Put the following spices in a bag:

2 t. cinnamon

2 t. nutmeg

1 t. cloves

2 t. allspice

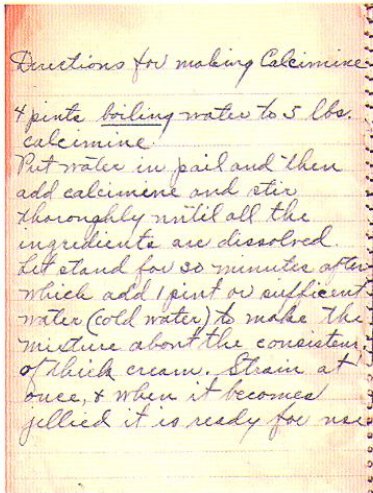


There are no cooking directions with this recipe.

Marie Sleeth's Recipe

everything else

DIRECTIONS FOR MAKING CALCIMINE



Directions for making Calcimine
4 pints boiling water to 5 lbs.
calcimine
Put water in pail and then
add calcimine and stir
thoroughly until all the
ingredients are dissolved.
Let stand for 30 minutes after
which add 1 pint or sufficient
water (cold water) to make the
mixture about the consistency
of thick cream. Strain at
once, & when it becomes
jellied it is ready for use.

Definition of cal-ci-mine also kal-so-mine (kls-mn)
n. A white or tinted liquid containing zinc oxide,
water, glue, and coloring matter, used as a wash
for walls and ceilings.

4 pints boiling water to 5 pounds calcimine. Put water in a
pail and then add calcimine and stir thoroughly until all
the ingredients are dissolved. Let stand for 30 minutes af-
ter which add 1 pint or sufficient water (cold) to make the
mixture about the consistency of thick cream. Strain at
once and when it becomes jellied it is ready for use.

Marie Sleeth's Recipe

GRANDMA SLEETH'S CHILE SAUCE

4 pints

everything else

Drop 12 large ripe tomatoes into boiling water; let stand for several minutes then peel skin. Cut tomatoes into quarters. Quarter 2 large onions. Remove seeds from 2 green peppers and one sweet red pepper (also one hot red pepper if desired); Cut into pieces. Put through food chopper with onions, using a medium blade.

Combine all vegetables with;

1½ cups vinegar

1 cup brown sugar

2 t. salt

1 t. cinnamon

½ t. each ground cloves and allspice.

Blend well.

Cook over low heat until mixture is thick, about 2½ to 3 hours.

Pour while hot into sterilized jars. Seal immediately.

Marie Sleeth's Recipe



notes

Stir often from the bottom as it burns easily.

You can use sweet red peppers. It makes it a lighter color but it tastes the same with part green ones.

Judy Nevin still makes this but chops the vegetables.

everything else

TERIYAKI SAUCE

Teriyaki Sauce

*1/4 - 1/2 cup soy sauce
1-2 Tablespoons salad oil
1-2 Tablespoons - lemon juice
1 clove garlic minced
1-2 Teaspoons brown sugar
1/4 Teaspoon - more or less - ginger
chicken / steak / Turkey Breast / Pork*

notes

This is the best marinade ever! A family favorite for years.

1/2 C soy sauce

2 T. salad oil

2 T. lemon juice, fresh

1 clove garlic, minced

2 t. brown sugar

1/4 t. ginger, dried

Use to marinate chicken, steak, turkey breast or pork.

Charlotte Erickson's Recipe

