

Selected Recipes from Nana

(Elizabeth "Betty" Pesek neé Csoma)

Nut/Poppy-seed Rolls

1/2 oz yeast	2/3 cup scalded milk (cooled)
4 tablespoons warm water	2 eggs
4 tablespoons shortening (crisco)	2 teaspoon salt
4 tablespoons sugar	4 cups flour
2 teaspoon salt	

Mix yeast, sugar, and water. Combine shortening, salt, and milk. Add egg and yeast mix. Mix with flour. Let rise for 15-20 minutes.

Roll out dough, add filling and roll up and place on cookie sheet. Brush with milk and slit top. Bake for 30 minutes at 425 degrees, When done, brush melted butter on top.

Nut Filling

Heat 1 lb crushed walnuts, 1/2 cup milk, 1 cup sugar and 1/2 cup honey over medium heat, until the sugar is melted.

Poppy-seed Filling

Heat 1 lb poppy-seed, 1 Tablespoon butter, 2 cups milk, 1 beaten egg, 2 cups sugar, and 1/2 cup honey in the top of a double boiler for 1 hour. OR buy 2 cans SOLO poppy-seed filling as it works just as well!!!

STUFFED PEPPER SOUP

2 Lbs ground meat	2 cans (28 oz) crushed tomatoes
2 cups rice	2 Green Bell Peppers chopped up
2 Beef Bouillon cubes	1/4 cup brown sugar
salt and pepper	

In a large saucepan, brown beef and drain. Add all ingredients, except Rice. Bring to boil and reduce heat. simmer for 1 hour. Cook Rice according to package directions. Serve in bowls with rice and soup.

Spritz Cookies

2 1/2 cups flour	1/2 teaspoon salt
1 cup butter	3/4 cup sugar
1 egg	3/4 teaspoon almond extract

Cream butter, and sugar. Add egg and extract. Mix in flour. Add food coloring if desired. Put dough in a spritz cookie machine to make the cookies. Bake for 6-8 minutes at 400 degrees.

Grape Kuchen

2 cups scalded milk
1/2 cup butter
1/2 cup sugar
1 teaspoon salt

6 cups flour
2 egg yolks
1 cake yeast

Crumble yeast in bowl with 1 teaspoon of the sugar. Once milk has cooled to lukewarm, add 1/2 cup of milk to yeast/sugar mixture. Let stand in warm place to rise. Add butter, sugar and salt to the rest of the milk. When this mixture has cooled to lukewarm, add the beaten egg yolks. Stir in yeast mixture, and 1 cup of flour. Mix well. adding remaining flour, one cup at a time. Knead until smooth and elastic. Cover and let rise until double in size (about 1 hour).

Preheat oven to 375. Butter an 11 x 17 jelly roll pan (or regular cake pan).

Grape Filling

1 quart concord grapes
crushed graham crackers

1/2 cup sugar

remove grapes from stems, and rinse, then drain.

Spread dough in cookie sheet, cover with grapes, then sprinkle sugar and graham crackers on top.

Bake for about 45 minutes until dough is cooked and grapes are oozing and caramelized (test cake part with a toothpick until it comes out clean). If the topping looks too pale, finish browning under the broiler.

Mint Meringues

4 egg whites
1 1/4 cup sugar

1/4 teaspoon cream of tartar
1/2 teaspoon peppermint extract

Beat egg whites and cream of tartar until foamy. Beat in sugar, a small amount at a time, beating well after each addition. Beat in extract and continue beating until mixture stands in stiff peaks. Drop by small spoon on parchment paper on cookie sheets.

For a more festive look, you can add food coloring, or sprinkle each cookie with colored sugar.

Bake at 250 degrees 1 hour.

Peach Cobbler

2 Cups Bisquick
1/2 cup milk
2 tablespoons sugar
2 tablespoons butter
2/3 cup sugar

1 tablespoon flour
1/2 teaspoon cinnamon
1/2 teaspoon nutmeg
3 cups peaches (peeled and sliced)

Mix Peaches, sugar, flour, cinnamon, nutmeg in pot over medium heat until boiling. Put fruit in bottom of buttered casserole dish. Sprinkle with cinnamon and nutmeg. Dot with 1 Tbsp butter. Mix dough ingredients in separate bowl. form into ball. Roll out dough. Cover filling with dough. Dot with butter and sprinkle with 1/2 tsp cinnamon. Bake 30 minutes at 425 degrees.

Pizzelles

6 eggs
1 1/2 cup sugar
4 tsp baking powder

3 1/2 cups flour
1 cup margarine melted
1 bottle vanilla or anise flavor

Beat eggs, add sugar gradually, beating until smooth. Add cooled melted margarine and flavor. Add flour and baking powder to egg mixture, mixing well. Using pizzelle press, put one teaspoon dough in each cookie. Press together for 30 to 45 seconds, remove cookie to a cooling rack. Do until all dough is used (about 1 hour)

Chocolate flavored: 1/2 cup Nestle Quick, 1/2 cup sugar, 1/2 tsp baking powder and 1 bottle chocolate flavor.

Strawberry flavored: 1/2 cup strawberry Nestle quick, 1/2 cup sugar, 1/2 tsp baking powder, and 1 bottle strawberry flavor.

KOLACHES

5 cups flour
1 cup Sour Cream
1 teaspoon vanilla
Powdered Sugar for rolling out dough

1 lb butter
4 egg yolks
1 cake yeast (or 3- 1/4 oz dry yeast)

Mix flour and butter like pie dough. Mix together sour cream, egg yolks, vanilla and yeast. Add to flour and mix well. You may need more flour, if dough is sticky. Put dough in wax paper, and chill overnight.

Roll dough on powdered sugar, very thin. cut into 2 inch squares, put some filling on each, and wrap as a baby blanket.

Bake at 375 degrees for 15 minutes on a greased cookie sheet.

Pineapple filling

Cook 1 can crushed pineapple, 1 cup sugar and 4 Tablespoons corn starch until thickened, cool before using on dough.

Other popular fillings to use: SOLO cans of Raspberries, strawberries, nuts or poppyseeds. Jar jellies do not work well!!!

APPLE STRUDEL

2 Cups sifted flour
1/2 lb margarine
4 egg yolks
7 apples diced
3 Tablespoons sugar

2 Tablespoons vinegar
1/4 cup water
crushed graham crackers
1 Tablespoon flour
1/2 teaspoon cinnamon

Cut margarine into flour as for pie dough. Mix together egg yolks, vinegar, and water. Add to flour, mix well. Add more flour, if dough is too sticky. Wrap in wax paper and chill for at least 2 hours, to overnight.

Preheat oven to 375 degrees

Cut apples and mix flour, sugar and cinnamon into apples.

Divide dough into 4 pieces, putting 3 back in fridge, roll very thinly one piece on floured cloth. sprinkle crushed graham crackers on dough, and 1/4 of apple mixture. Roll up like jelly roll, cut slots in dough.

Bake on Greased cookie sheet for about 30 minutes, or until golden brown.

Red Devil's Food Cake

1/2 cup butter
2 eggs
2 Tbls cocoa
1/2 teas salt
1 teaspoon vanilla
2 tablespoons vinegar

1 1/2 cup sugar
2 oz red food color
2 1/2 cups cake flour
1 cup buttermilk
1 teaspoon baking soda

cream eggs, butter, and sugar. make a paste of the cocoa and red food color, add to butter mix. Combine flour, and salt. alternate adding flour with the buttermilk and vanilla. mix well. Remove from mixer, add baking soda and fold in the vinegar.

bake at 350 degrees for 30-40 minutes.

Bread Pudding

2 Cups Milk	4 cups Bread -cubed
1/4 cup butter – melted	1/2 cup sugar
2 eggs – beaten	1/4 teaspoon salt
1/2 cup raisins (optional)	1 teaspoon cinnamon

Preheat oven 350 degrees.

Heat milk to scalding and pour over bread. Cool. Add butter and rest of ingredients. Pour into a buttered 1 1/2 qt casserole dish.

Bake 40-45 minutes or until knife inserted comes out clean

Black Forest Cookies

2 cups chocolate chips	1/2 cup butter
3/4 cup sugar	2 eggs
2 tsp vanilla	1 cup flour
1/4 cup cocoa	1/2 tsp baking powder
1/4 tsp salt	1 cup dried cherries

Melt 1 cup chocolate chips and butter. Cool 5 minutes. Stir in sugar. Whisk in eggs, 1 at a time. Stir in vanilla. combine cocoa, baking powder, flour and salt. Mix into chocolate mixture. fold in remaining chocolate chips and cherries. Let dough stand for 20-30 minutes. Drop Tbl dough on parchment paper, 2 inches apart. Bake at 350 degrees for 10-12 minutes, until edges are set.

Baked Ziti

6 cups ziti, uncooked	32 oz spaghetti sauce
16 oz ricotta cheese	8 oz mozzarella cheese
¼ cup fresh parsley	1 egg, slightly beaten
1 teaspoon oregano	½ teaspoon garlic powder
¼ teaspoon pepper	1 tablespoon parmesan cheese

Cook ziti according to package, drain. In bowl, combine ziti, 1 ½ cup spaghetti sauce, ricotta cheese, mozzarella cheese, parsley, egg, oregano, garlic powder and pepper. Pour ½ cup spaghetti sauce into 9 x 13 pan. Spread ziti mixture over sauce. Top with remaining spaghetti sauce, and sprinkle parmesan on top.

Bake, covered at 375 degrees for 30 – 35 minutes.

Nana's Kugel

16 oz wide noodles, cooked/drained	¾ cup sugar
3 eggs, slightly beaten	2 cups butter, melted
24 oz cottage cheese	1 teaspoon all purpose flour
1 can crushed pineapple, drained	½ teaspoon salt
	1 teaspoon vanilla

Combine all ingredients, except noodles. Stir half the mixture into the noodles. Pour the noodle mixture into a greased 9x13 pan. Pour remaining mixture on top.

Bake at 325 degrees for 1 hour.

Cucumber Salad

1 Cucumber	1 cup sour cream
1 slice onion, copped	4 tablespoons vinegar
Salt/pepper	4 tablespoons sugar

Peel and slice cucumber. Mix with onion.

Mix together the sour cream, vinegar, and sugar. Pour the sour cream mixture on the cucumbers and mix.

Gram's Chicken and Rice

4-6 chicken pieces	3-4 carrots, peeled and cut
2-3 chicken bouillon cubes	Salt, pepper, garlic powder to taste
1 ½ cups rice	

Remove skin from chicken and put in a medium size pot with water to cover meat. Bring to a boil, add bouillon cubes and carrots. Simmer for 30-40 minutes over low heat. Remove chicken from pot, add rice and simmer for 5 minutes. Return chicken to the pot and serve.

Lime Pineapple Ice Cream Mold

1 Can Crushed Pineapple	1 pint vanilla ice cream
3 – 3oz line jello	1 pint sour cream

Drain pineapple, reserve juice. Add water to juice to make 3 ½ cups. Bring juice to boil, and add jello. Stir until dissolved, and cool. Allow ice cream to stand at room temperature for 15 minutes. Pour cooled jello into mixer bowl, beat in ice cream, and sour cream. Stir in the pineapple. Pour into bowl, or mold, and chill 4 hours to overnight.

Sweet Potato Casserole

3 cups mashed sweet potatoes
Or 2 large cans sweet potatoes, drained and
mashed
1 cup brown sugar

2 eggs slightly beaten
1 teaspoon vanilla
½ cup milk
½ cup melted butter

Mix ingredients above and pour into a 9 x 13 buttered dish.

Glaze

½ cup brown sugar
1/3 cup melted butter

1/3 cup flour
1 cup chopped pecans

Mix above ingredients together and sprinkle on top of sweet potatoes.

Bake at 350 degrees for 30 minutes.

Easy Minestrone Soup

2 cans chicken broth
1 tablespoon crush garlic
1 jar marinara sauce

1 can kidney beans
½ bag frozen soup vegetables
1 can soy beans (optional)

Mix all ingredients in a pot and bring to a boil. Simmer over low heat for 10 -15 minutes.

Boil 1 cup macaroni while the soup simmers.

Serve soup with macaroni, garnish with parmesan if you like.

Gram's Sauerkraut

1 large can sauerkraut, drained
1 slice onion, chopped up
2 slices bacon, cut up small

½ cup sugar
1 cup Water
Caraway seeds (optional)

Brown onion and bacon in a frying pan. Add sauerkraut, and sugar. Simmer for 10 minutes. Add water and caraway seeds. Simmer for 10 minutes and serve.

Gram's Pork Roast

3-4 lb pork roast
Caraway seeds

Salt/pepper to taste
½ cup water

Put roast in a roasting pot, sprinkle salt/pepper and caraway seeds on top. Put water in pan.

Roast at 325 degrees until roast is 160 degrees on a thermometer. About 1 ¾ hours.

Cut and serve with sauerkraut.

Gram's Dumplings

5 lbs potatoes
1 egg
Salt, pepper

1 cup Farina
1 – 1 ½ cup flour

Wash potatoes and put in a pot. Fill pot with water to cover potatoes. Boil until soft (about 1 hour). Let cool. Peel potatoes, and push thru a ricer. Add egg, salt, pepper, and farina and mix. Add 1 cup flour and mix. Keep adding flour, until dough is not sticky.

Bring a large pot of water with salt to a boil.

Make balls about 2-3 inches big. Put in boiling water and simmer for about 10 minutes or until they float.

Stuffed Cabbage

1 head cabbage
1 cup rice
2 lbs ground meat
Salt, pepper
1 egg

1 can tomato soup
Salt and pepper
Ketchup
Small can sauerkraut
Bread crumbs

Boil cabbage in salted water for 1 hour, drain and cool.

Mix rice, meat, salt, pepper, egg and bread crumbs.

Separate cabbage, cutting off veins. Roll up cabbage with meat inside. Put in a roasting pan that is covered with extra cabbage on bottom. When all rolls are in pan, sprinkle sauerkraut on top, then tomato soup mixed with a can of water. Pour ketchup on top.

Bake at 350 degrees for 2 hours.