

Chicken Pot Pie

- 2 potatoes
- 2 onions
- salt and pepper
- minced parsley
- 3 C cooked chicken
- 2 C hot chicken stock

Slice potatoes to 1/4 inch. Line the bottom of a heavy kettle with them. Add a layer of noodles, then one of onions, and sprinkle with salt, pepper and parsley. Add a layer of chicken. Repeat until all chicken has been used. Pour 2 C of boiling chicken stock over. Cover tightly, and simmer for 20 minutes.

For Noodles: mix together

- 1 T butter
- 1/2 t salt
- 2 C flour

Add 2 beaten eggs and 2 T milk

Mix, then roll out as thin as possible on floured board. Let stand for 1/2 hour.

Cut in 1 1/2 inch squares.

Pretzels

- 1 C milk
- 1/2 C butter
- 1 1/2 T sugar
- 1/2 t salt
- 1 cake or package of yeast
- 1/4 C lukewarm water
- 1 egg white, well beaten
- 3 3/4 C flour
- 1 egg yolk

Soften yeast in warm water. Scald milk; add butter, sugar and salt. Let sit until lukewarm, then add the yeast mixture and the egg white. Stir in the flour gradually to make a soft dough. Knead on a floured board for a few minutes, cover, and let rise in a warm place until doubled. Punch down and roll out to a rectangle. Cut into thin strips and shape into pretzels, pinching the ends together. Let stand until they begin to rise. Fill a large pan half full with water and heat to just below boiling. Drop pretzels in one at a time and cook on each side. Drain and place on greased baking sheet. Brush with beaten egg yolk and sprinkle with coarse salt or caraway seeds. Bake at 400 degrees for 15 minutes.

Sauerbraten

- 4 lb beef roast, chuck or rump
- salt and pepper
- 3 C vinegar
- 3 C water
- 4 sliced onions
- 1 bay leaf
- 1 t peppercorns
- 2 T sugar
- 10 whole cloves
- 3 T flour
- 2 T shortening
- 1/4 t each ginger & allspice
- 1/2 C raisins

Rub the roast with salt and pepper and place in a large bowl. Heat vinegar, water, onions, peppercorns, sugar and cloves together. Pour heated mixture over beef. Cool, cover, and refrigerate for several days, turning each day.

Melt shortening in a heavy kettle or Dutch oven. Dredge the beef with flour and brown on all sides. Pour the vinegar mixture over it, diluting if too sour. Reduce heat, cover, and simmer for 2 to 3 hours. Remove beef, keep warm. Strain the liquid and thicken with flour, adding remaining spices and raisins.

Grandma's Noodles

- 1 whole egg
- 1 to 2 C flour
- 3 egg yolks
- 3 C chicken broth

Beat together one whole egg and three yolks. Add flour until a stiff dough forms. Turn out onto a well-floured board and let rest for 15 minutes. Using flour as needed and a large bread board, roll the dough out to a paper-thin sheet. Cover with tea towels and let dry for several hours. Cut the sheet of dough into quarters, then roll up each quarter and slice very thinly. Shake out the rounds of dough into noodles. Add to boiling chicken broth and simmer for 20 minutes, stirring to avoid sticking. Delicious served with fried chicken or over mashed potatoes.

Sticky Buns

- 1 pkg yeast, dissolved in 1/2 C lukewarm water
- 2 C scalded milk, lukewarm
- 2 C sugar
- 1 t salt
- 6 C flour
- 1/2 C butter
- 1 C brown sugar
- 2 t cinnamon
- 1/2 C raisins

Add yeast mixture to the warm scalded milk. Stir in sugar, salt, and flour. Shape into a ball and place in greased bowl, turning to grease all sides. Cover and let rise in warm place until doubled, about 2 hours. Meanwhile, melt butter and soak raisins in warm water to soften.

Punch down the dough and roll out on a floured board to a 1 ? inch thick rectangle. Spread with melted butter, brown sugar, and cinnamon. Dot raisins over surface. Roll up like a jelly roll and cut into 1-inch slices. Place the slices into pans which have been well-greased and sprinkled thickly with brown sugar. Sprinkle tops with brown sugar and cinnamon. Let rise until doubled in size.

Bake 25 min. at 375 degrees.

Snickerdoodles

This is a traditional Pennsylvania German cookie, and perhaps it is the best known, with its traditional crinkled top. A great favorite with children!

- ½ cup soft butter or margarine
- ¾ cup sugar
- 1 egg
- 1 ½ cups flour
- 1 tsp baking powder
- 1 tsp. baking soda
- ½ tsp ground nutmeg
- ¼ tsp salt
- 2 T sugar
- 2 tsp cinnamon

Cream butter and sugar. Add egg and beat until fluffy. Stir together flour, baking powder, baking soda, nutmeg and salt. Blend into creamed mixture to make a stiff dough. Add flour if needed to make the dough stiff enough to form balls.

Mix the 2 T sugar and cinnamon together in a small bowl. Shape the dough into balls the size of walnuts. Roll cookie balls in the cinnamon sugar. Place on greased cookie sheet and flatten with a fork. Bake at 400 degrees for 10-12 minutes or until very lightly browned. Remove to cooling rack, cool, and enjoy!

Vegetable Beef Soup

- 1 ½ lb chuck roast with bone
- 2 large onions, chopped
- 4 T salt
- ¼ C barley
- 2 large cans of tomatoes
- 2 large carrots, diced
- 3 stalks celery, chopped
- ½ head of cabbage, chopped
- 1 C diced potatoes
- 1 turnip, chopped
- 1 parsnip, chopped
- 2 boxes of frozen mixed vegetables

Boil meat, bone, onion, celery and salt for 4 hours. Remove the fat and bone. Add barley and cook for 1 hour longer. Add carrots and simmer another ½ hour. Add potatoes, cabbage, turnip, and parsnip and simmer another ½ hour. Add vegetables and tomatoes (not drained) and continue to simmer for 3 hours. Cool and skim off fat. The extra soup can be frozen or canned to preserve it.

Shoofly Pie

For crumbs: Mix 4 C flour with 2 C brown sugar and add pinch of salt.

Cut in 1 C shortening until crumbs form.

Filling:

Mix together: 1 1/2 C boiling water, 1 t baking soda, and 1 C molasses

Line 2 pie tins with pastry.

Pour 1/2 the filling into each shell.

Divide the crumbs and put half on each shell atop the filling.

Bake at 350 degrees for 35 min.