

East River's Country cookin'

VOLUME VII

with Gerry Broderick



FROM OUR
*Consumers
Cupboards*

COUNTRY COOKIN' is a regular column in the East River GUARDIAN, published monthly by EAST RIVER ELECTRIC POWER COOPERATIVE, Madison, SD. Recipes in this booklet were contributed by the readers. Included are onion, muffin, skillet dinner, pudding, peanut butter, picnic, rice, freezer, rhubarb, pumpkin and turkey recipes.

E27 PEANUT BUTTER BROWNIES

v.7 Mrs. Leonard Greteman,
Beardsley, MN

3 eggs
1 cup granulated sugar
3/4 cup firmly packed br. sugar
3/4 cup peanut butter
1/2 cup butter or margarine,
melted
1 tsp. vanilla
1 1/2 cups flour
3/4 tsp. baking powder
3/4 tsp. salt
1/8 tsp. soda
1 cup chocolate chips
3/4 cup chopped peanuts

Beat eggs in large bowl for two minutes. Beat in sugars until well blended. Add peanut butter, butter and vanilla, mixing until blended. Add flour, baking powder, salt and soda. Mix well. Stir in 1/3 cup chips. Spread batter into ungreased jelly-roll pan.

Sprinkle remaining chips and peanuts evenly over batter, pressing in lightly. Bake at 350 degrees for 20 to 25 minutes. Cool thoroughly before cutting.

PEANUT BUTTER CUPCAKES

Dianne VanBockel, Highmore, SD

1/3 cup shortening
1 1/2 cup brown sugar
1/2 cup peanut butter
2 eggs
1/2 tsp. salt
3/4 cup milk
2 cups cake flour
2 1/2 tsp. baking powder
1 tsp. vanilla

Cream shortening. Add sugar gradually and beat until fluffy. Add peanut butter and blend into mixture. Beat eggs and add. Beat again. Sift flour; measure and add salt and baking powder. Sift again. Add dry ingredients alternately with milk and flavoring. Beat thoroughly after each addition. Fill greased cupcake or muffin pans 3/4 full.

Bake at 375 degrees for 20 minutes. Makes 2 dozen.

PEANUT BUTTER BANANA BREAD
Delores Guindon, Plankinton, SD

1 cup all-purpose flour
1 cup whole wheat flour
2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1/3 cup butter or margarine
1/2 cup light brown sugar
1/4 cup honey
3/4 cup peanut butter
2 eggs
1 cup mashed ripe bananas
1 tsp. vanilla extract

Preheat oven to 350 degrees. In a medium bowl combine all-purpose flour, whole wheat flour, baking powder, baking soda and salt. Stir well to mix.

In a large bowl, cream butter and brown sugar. Beat honey and peanut butter. Add eggs, one at a time, beating well after each addition. Stir in bananas and vanilla extract.

Add dry ingredients all at once and stir just until mixed. Spread batter in a well greased 9 x 5" pan. Bake 1 hour or until a toothpick inserted in the center comes out clean. Let stand in pan for 10 min., then turn out onto a rack to cool. Makes one loaf.

PEANUT DATE COOKIES

Ann Carda, Lake Andes, SD

1/2 cup margarine
1/2 cup sugar
1 cup brown sugar
1/2 cup peanut butter, chunky
style
3 eggs
1/2 cup water
1 tsp. vanilla
1 cup flour
1 tsp. salt
1/2 tsp. baking soda
3 cups oatmeal, uncooked
1 cup dates, chopped

Cream butter, sugars and peanut butter. Add eggs, water and vanilla, and beat until creamy. Sift flour, salt and baking soda together into creamed mixture and blend well. Mix in oats and dates. Drop by tsp. onto greased cookie sheet. Bake at 350 degrees 10 to 12 minutes.

PUMPKIN BREAD

Ruth McKee, Watertown, SD

2 cups pumpkin
4 eggs
1/3 cup water
3 cups sugar
2 Tsp. soda
1 cup oil
3 1/2 cups flour
1 Tbsp. pumpkin pie spice
1 1/2 Tsp. salt

Combine pumpkin, eggs, oil, water and mix well. Sift together dry ingredients. Add to pumpkin mixture and mix well. Pour into 2 greased 9 x 5" loaf pans. Bake at 350 degrees for 1 hour and 10 minutes or until done.

FRESH PUMPKIN MUFFINS

Mary Jo Miller, Montrose, SD

2 cups flour (I use 1/2 whole wheat and 1/2 white)
1/2 cup sugar
3 Tsp. bkg. powder
1/2 Tsp. salt
1/2 Tsp. cinnamon
1/2 Tsp. nutmeg
1 egg
1/2 cup milk
1 cup fresh pumpkin (cooked or use canned pumpkin)
1/2 cup salad oil

Sift dry ingredients together. In another bowl beat egg, mix in milk, pumpkin and oil. Add to flour mixture and stir quickly (only until flour is moistened). Fill muffin papers or greased tins 2/3 full. Bake 425 degrees 18-20 minutes. Makes 15 muffins.

PUMPKIN PIE SQUARES

Darlene Hansen, Veblen, SD

1 cup flour
1/2 cup oatmeal
1/2 cup brown sugar
1/2 cup butter
1 (13 1/2 oz.) can evaporated milk
2 eggs
2 cups pumpkin
3/4 cup sugar
1/2 tsp. salt
1 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. cloves

Mix the first four ingredients until crumbly, using electric mixer on low speed. Press into an ungreased 9 x 13 inch pan to bake at 350 degrees for 15 minutes. Combine the remaining ingredients for the filling and pour over the crust. Bake at 350 degrees for 20 minutes or until done.

PUMPKIN-PECAN WAFFLES

Mrs. Pam Nibbe, Lake Benton, MN

2 1/2 cups unsifted flour
4 tsp. baking powder
1 tsp. salt
3/4 tsp. cinnamon
1/2 tsp. nutmeg
3 eggs, separated
1 3/4 cups milk
1/2 cup melted shortening
1/2 cup mashed pumpkin
3/4 cup broken pecans

In large bowl, sift dry ingredients. Beat egg yolks lightly. Add milk and shortening. Mix well. Stir in pumpkin. Pour egg-pumpkin mixture into dry ingredients. Stir to mix. Beat egg whites until stiff. Fold whites into batter. Pour 1/2 cup batter into hot waffle iron.

PUMPKIN OAT MUFFINS

Kathy Miller, Watertown, SD

1/2 cup brown sugar
1/4 cup cooking oil
1/4 cup milk
1 egg, beaten
1 cup flour
2 tsp. baking powder
1/2 tsp. cinnamon
1/4 tsp. cloves
1/4 tsp. nutmeg
1/2 tsp. salt
1/2 tsp. soda
3/4 cups mashed pumpkin
1 cup quick oatmeal

Combine first four ingredients. Sift together dry ingredients and add to first mixture. Add pumpkin and oatmeal. Fill greased muffin tins 2/3 full. Bake 375 degrees for 12-15 minutes. Makes 9 large muffins.

MOTHER'S FROZEN SALAD

Blanche Tschetter, Arlington, SD

- 2-6 oz cans frozen orange juice
- 2 cups water
- 1½ cups sugar
- 1 No. 2 can crushed pineapple
- 1 large can apricots (cut up)
- 6 bananas - mashed
- 2 Tbsp. lemon juice

Do not drain any fruit. Mix together well with a mixer. Pour into 9 x 13 and 9 x 9 pans and freeze. This is a large recipe. I like to pour some into muffin tins lined with cupcake liners for an easy individual serving or even into popsicle molds. This salad is so refreshing in the hot summer months and goes good with crackers. Keeps very well and nice to have on hand for a quick summer treat.

COLE SLAW FOR FREEZING

Mrs. Albert Loeb, Leola, SD

- 1 medium head cabbage (shredded)
- 1 large carrot (grated)
- 1 green pepper (chopped)
- 1 tsp. salt

Mix salt with cabbage and let stand 1 hour. Squeeze out excess liquid. Add carrot and pepper. While cabbage is standing, mix the following dressing:

- 1 cup vinegar
- 1/4 cup water
- 2 cups sugar
- 1 tsp. whole mustard seeds
- 1 tsp. celery seeds

Mix and boil one full minute. Cool to lukewarm and pour over slaw. Put in containers and freeze. This thaws out in a few minutes for serving. Left-over can be refrozen.

OVEN BAKED SWEET CORN

Mrs. Albert Loeb, Leola, SD

- 18 cups raw corn kernels
- 1 lb. butter or margarine
- 1/2 cup sugar
- 1 pint half and half

Mix together. Bake in large container for 1 hour at 350 degrees. Stir every 15 minutes. Cool and store in freezer boxes. Before serving, thaw, add salt and pepper. Heat and serve.

Frozen Cucumbers

Mary Jensen, Viborg, SD

- 2 qts. pickles, sliced
- 2 Tbsp. canning salt
- 1 large onion
- 1½ cup sugar
- 1/2 cup white vinegar

Mix sliced cucumbers and sliced onions with salt, and cover with water. Refrigerate over night. Drain. Add other ingredients and refrigerate 24 hours. Put cucumbers in containers for quick freezing.

RHUBARB-BLUEBERRY JAM

Cora Sterud, Chester, SD

- 5 cups rhubarb-cut fine
- 1 cup water
- 5 cups sugar
- 1 can blueberry pie filling
- 1-3 oz. pkg. black raspberry jello
- 1-3 oz. pkg. lemon jello

Cook rhubarb in water until tender. Add sugar and cook a few minutes longer. Stir constantly. Add pie filling and cook 6 to 8 minutes more on low heat. Remove from heat and add jello. Stir until dissolved. Pour into jars and seal. Store in refrigerator or freezer.

HAM-BROCCOLI CASSEROLE

Mrs. Edmund Prouty, Bryant, SD

- 1-8 oz. cheese spread (Cheez Whiz)
- 4 Tbsp. butter
- 1/2 cup milk
- 2 cups pre-cooked rice
- 4 cups ham (diced)
- 1/2 cup chopped onion
- 2 cans Cream of Mushroom soup
- 2-10 oz. pkgs frozen broccoli
- 1/2 tsp. Worcestershire sauce

Blend soup, cheese, milk. Cook broccoli until tender and drain. Add broccoli, onion and rice to cheese mixture. Add Worcestershire sauce and mix. Pour into 2 1/2 qt. casserole (greased). Top with buttered crushed corn flakes. Bake at 350 degrees for about 1 hour. This will freeze well.

PICNIC MEAL IN ONE

Bea Van Nevel, Lynd, MN

- 3 cans baked beans
- 1/2 cup minced onion
- 1 clove garlic, minced
- 2 Tbsp. brown sugar
- 1 tsp. dry mustard
- 2 Tbsp. molasses
- 4 slices crisp fried bacon, crumbled
- 1 lb. frankfurters
- 1 No. 2 can pineapple chunks

Combine in large skillet, beans, onion and garlic. Combine brown sugar, mustard, molasses and bacon, mix and add to bean mixture. Split frankfurters and fill each with drained pineapple chunks. Press frankfurters into top of beans, filled side up. Set heat at 212 degrees. Cover and bake 45 minutes.

SAUSAGE SKILLET SUPPER

Kathy Thorne, Brookings, SD

- 1 small onion, chopped
- 1/2 medium green pepper, chopped
- 1 lb. bulk pork sausage
- 1 can stewed tomatoes
- 1 cup cooked elbow macaroni
- 1 Tbsp. sugar
- 1 tsp. salt
- 1/2 tsp. chili powder
- 1 small can tomato sauce
- 1 cup sour cream

Cook sausage, onion and pepper until meat browns, break up the sausage as it cooks. Drain off the fat. Add remaining ingredients except sour cream. Simmer 20 minutes, stir often. Dab sour cream over the top. Reheat. Serve.

CORN FREMONT

Carol Brewer, Yankton, SD

- 2 cups cream style corn
- 1 cup soda crackers, rolled fine
- 1/2 cup chopped celery
- 1/2 cup chopped onion
- 2/3 cups grated American cheese
- 1 tsp. salt
- 1/4 tsp. paprika
- 2 beaten eggs
- 1 1/2 cups milk
- 2 Tbsp. melted butter

Mix in order given. Pour into a buttered casserole. Bake for 1 hour in 350 degree oven.

CORN AND MACARONI SKILLET DISH

Doris E. Dammer, Brandon, SD

Brown:

- 1 lb. ground beef
 - 3 Tbsp. shortening
 - Add 1/2 cup chopped onion
 - 1/2 cup chopped green pepper
 - Clove of garlic
 - 1/2 tsp. salt
 - 1/8 tsp. pepper
 - Beef bouillon cube dissolved in 3/4 cup water
 - 1/2 cup tomato paste
 - 1 tsp. prepared mustard
 - 1 cup whole kernel corn
 - 2 cups uncooked elbow macaroni
- Mix together. Bring to a boil, cover, and cook on low heat 10-15 minutes.

ZUCCHINI SKILLET MEDLEY

Carol Kannas, Watertown, SD

- 1/4 cup cooking oil
- 3/4 cup sliced celery
- 1/2 cup sliced onion
- 1 clove garlic, minced - (I use garlic salt as a substitute)
- 1 lb. unpared zucchini, sliced 1/4" thick (about 4 cups).
- 2 tomatoes, cut into eighths
- 1/2 cup green pepper strips
- 1/2 cup shredded, pared carrot
- 1 (8-oz.) can tomato sauce
- 2 tsp. prepared yellow mustard
- 1/4 tsp. dried basil leaves
- 3/4 tsp. salt
- 1/8 tsp. pepper

Heat oil in 12" skillet over medium heat. Add celery, onion and garlic; saute until tender.

Add zucchini, tomatoes, green pepper and carrot. Saute 10 minutes. Stir in remaining ingredients. Reduce heat and simmer 5 minutes, or until vegetables are tender, stirring occasionally. Serve hot or cold. Makes 6 servings.

HUNTERS' STEW

Emma D. Georgeson, Yankton, SD

- 1/2 lb. ham diced
 - 1/2 lb. bacon, diced
 - 1 cup cooked spaghetti
 - 1 sm. can mushrooms
 - 1 sm. can lima beans
 - 1 large onion, sliced
 - 1 can tomatoes
 - 1 can whole kernel corn
- Brown ham, bacon and onion. Add rest and mix well. Simmer 1/2 hr.

CHERRY MUFFINS

Mrs. Gilbert Behm, Canova, SD

1 cup shortening
1 cup sugar
Cream together--Then add:
3 egg yolks plus 1 Tbsp. water
which have been beaten. Add to
creamed mixture and mix well.
Sift 3 cups flour, add 1 tsp.
soda, 1/2 tsp. salt, 1/2 tsp.
cinnamon, 1 tsp. nutmeg, 1 cup
chopped pecans (optional). Add
alternately dry ingredients, egg
yolk mixture--1 cup milk and 1
cup cherry preserves. Beat the
3 egg whites until they hold
their peaks but not dry. Fold
into rest of mixture and put
in greased muffin tins. Bake at
375 degrees for 12 to 15 minutes.
Yield is 3 doz. These will keep
in a covered container in re-
frigerator and may be baked as
needed. If there is any preserves
left in jar, serve at table as a
topping for muffins.

ZUCCHINI NUT MUFFINS

Marion Grode, Butler, SD

3 cups all-purpose flour
1 tsp. baking power
1 tsp. baking soda
1 tsp. cinnamon
2 cups sugar
4 eggs--room temperature
1 cup oil
2 cups grated, unpeeled zucchini
(about 12 oz.)
1/2 tsp. vanilla
1 cup chopped nuts
1/2 cup raisins
Preheat oven to 350 degrees.
Grease standard size muffin pans.
Sift flour, baking power, soda,
salt and cinnamon--set aside.
Combine sugar and eggs and beat
at medium speed, 2 minutes with
electric mixer. Gradually add
oil in slow steady stream, beating
constantly 2 to 3 minutes. Add
zucchini and vanilla and blend
well. Stir in nuts and vanilla.
Fold in dry ingredients just un-
til evenly moistened; do not
over mix. Spoon batter into
muffin tins (2/3 full). Bake
about 25 minutes. Let stand 10
minutes, then turn muffins out
on racks to cool.

CHEDDAR BRAN MUFFINS

De Johnson, Orient, SD

1 1/4 cups buttermilk or sour milk
1 cup whole bran
1/4 cup shortening
1/3 cup sugar
1 egg
1 1/2 cups sifted all purpose
flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/4 tsp. soda
1 cup shredded sharp cheese
Pour buttermilk over bran in
small bowl; let stand until
softened. Meanwhile cream
shortening and sugar until light
and fluffy. Beat in egg. Add
alternately to creamed mixture--
bran--milk mixture and dry in-
gredients. Stir in cheese. Fill
greased muffin tins 2/3 full.
Bake 400 degrees, 25-30 minutes.
12-18 muffins. Can be frozen and
rewarmed.

BANANA STICKY BUNS

Joyce Paulsen, Hazel, SD

1/2 cup brown sugar
1/2 cup butter
36 pecan halves or chopped pecans
2 cups Bisquick
2/3 cup mashed bananas
3 Tbsp. soft butter
1/4 cup brown sugar
Preheat oven to 450 degrees.
Place 2 tps. brown sugar, 2 tsp.
butter, and 1 tsp. chopped pecans
in each of twelve muffin cups.
Place in oven to melt butter and
sugar, about two minutes. Watch
carefully, remove from oven and
set aside. Stir Bisquick and
bananas to form dough. Turn onto
floured board and knead five or
six times. Roll into 15" x 9".
Spread with 3 Tbsp. butter, then
sprinkle 1/4 cup brown sugar over
dough. Roll up on long side and
cut in twelve slices. Place cut
side down in muffin cups. Bake
ten minutes. Remove from oven and
invert, leaving pan over muffins
for a few minutes. Serve warm.

STRAWBERRY RICE CREAM

Dorrie E. Haas, Hendricks, MN

3 cups water
2 cups milk
3/4 cup uncooked rice
3/4 tsp. salt
Dash of cinnamon
3 envelopes unflavored gelatin
3/4 cup sugar
2 tsp. vanilla
1 cup heavy cream, whipped
Combine first five ingredients in double boiler. Cover and cook over simmering water for 40 minutes or until rice is tender. Stir occasionally. Mix gelatin and sugar; stir into rice until gelatin dissolves. Pour into large bowl; cool. Add vanilla. Chill until slightly thickened. Fold in whipped cream. Turn into 8-cup ring mold. Chill until firm. Unmold.

STRAWBERRY SAUCE:

1-10 oz. pkg. frozen strawberries, thawed. Do not drain.
2 tsp. cornstarch
3 Tbsp. sugar
1/4 cup water
2 Tbsp. orange juice or orange Curaco
2 tbsp. lemon juice

Puree strawberries. Gradually blend into cornstarch and sugar in sauce pan. Add water. Cook, stirring until sauce boils for 30 seconds. Stir in juices. Chill. Pour over rice cream. Yield 8-10 servings. When in season, use whole fresh berries (simply spoon over each serving).

RICE AND TUNA SALAD

Anna Hartley, Garden City, SD

2/3 cup long grain rice
1 sm. can tuna
1 cup shredded carrots
1 cup diced celery
2 Tbsp. chopped onion
1/2 cup salad dressing
2 tsp. lemon juice
1/4 tsp. worcestershire sauce
1/4 tsp. salt
1/4 tsp. dried mixed salad herbs

Cook rice according to package directions. Add tuna, carrots, celery and onion. Chill. At serving time toss with dressing and seasonings. Garnish with carrot curls and parsley.

HAMBURGER AND RICE CASSEROLE

Debbie Kokes, Tabor, SD

1 pound hamburger
1 Tbsp. chopped onion
1/2 chopped celery
Salt and pepper to season
1 8-ounce can tomato sauce
1 egg
2 cups cooked regular rice
1/2 cup dry bread crumbs
1 Tbsp. margarine

Mix hamburger with onion, celery, salt and pepper. Mix thoroughly and stir in tomato sauce. In another bowl, beat egg well and stir in rice. Press half of egg/rice mixture around sides and over bottom of greased casserole. Reserve other half for topping. Place casserole under broiler for 5 minutes or until it is set firmly. Remove from heat. Put in meat mixture and spread evenly in casserole. Cover with remaining egg/rice mixture. Sprinkle bread crumbs on top. Dot with margarine. Bake at 350 degrees for 45 minutes.

UNUSUAL CHICKEN CASSEROLE

Mrs. Therman Puzlaff,
Alexandria, SD

2 or 3 chicken breasts, halved
1 pound sausage meat or ground ham loaf
1 cup uncooked rice
1 can mushroom soup
1 soup can of milk
1 cup chicken broth or bouillon
1 small onion, chopped
1/2 cup chopped celery
1 tsp. salt
1/4 tsp. pepper
Paprika

Wash chicken and pat dry. Cook sausage or ham loaf just enough to pour off grease. Add minced onion and finely chopped celery and raw rice. Stir soup with milk and broth until smooth, then add to sausage mixture. Butter a 9 x 13 inch pan and pour sausage mixture into it. Butter the chicken pieces and place on top of sausage mixture. Season with salt, pepper and paprika. Cover with foil and bake at 350 degrees for 1 hour. Remove foil and continue baking for about 15 to 20 minutes until nicely brown.

RHUBARB PUDDING CAKE

Mrs. Jim (Sue) Bannwarth,
Fulton, SD

4 cups rhubarb (fresh or frozen
and diced)
1 cup sugar
3/4 cup water
1/4 cup oil
1/2 cup sugar
1 egg
1/2 tsp. vanilla
1 cup sifted flour
2 tsp. baking powder
1/4 tsp. salt
1/2 cup milk

Cook rhubarb, 1 cup sugar and
water until tender. Keep hot.
Cream shortening and 1/2 cup
sugar. Beat in egg and vanilla.
Sift dry ingredients and add
alternately with milk. Pour
batter in a 9" square pan.
Spoon hot sauce over batter.
Bake for 40 minutes at 350
degrees.

RHUBARB COCONUT FLIP

Kathy Sigle, Pierre, SD

1 stick (1/2 cup) butter or
margarine
5 cups sliced rhubarb (about 2 1/2
lbs.)
1 cup sugar
1/4 cup cornstarch
1/2 tsp. cinnamon
3 Tbsp. water
1 small box (9 oz.) white or
yellow cake mix
1/2 cup coconut

Heavily butter bottom and sides
of shallow pan (9 x 13). Reserve
remaining butter. Spread rhubarb
over bottom of pan. Combine
sugar, cornstarch and cinnamon;
mix well. Blend in water. Bring
to boil over high heat, stirring
constantly. Pour syrup over
rhubarb. Sprinkle dry cake mix
evenly over top. Dot cake mix
with remaining butter which has
been cut in chunks. Sprinkle
coconut over all. Bake, uncovered,
in preheated oven to 350 degrees
about 1 hour, or until golden
brown on top. Serve warm. (It
may be served with coffee cream
or whipped cream, if desired.)
Eight servings.

RHUBARB BERRY COBBLER

Gloria Selchert, Twin Brooks, SD

3-4 cups diced rhubarb
2 cups strawberries or 1 frozen
package
1 cup sugar
1/2 cup butter
1 cup sugar
1 egg
2 cups flour
3 tsp. baking powder
1/2 tsp. salt
1 tsp. vanilla
1 cup milk

Butter a large 9 x 12 baking
dish. Combine rhubarb, straw-
berries and 1 cup of sugar and
sit while making batter. Mix
other ingredients as for a cake
batter. Spread rhubarb mixture
on bottom of pan and pour batter
on top. Bake at 350 degrees for
35 minutes or until nicely
browned.

RHUBARB SALAD

Linae Svennes, Brookings, SD

1-6 oz pkg. strawberry jello
8 cups rhubarb
1 1/2 cup sugar
dash salt
1 1/2 cup cold water
2 diced, peeled apples
2 diced bananas
1 cup chopped nuts
Cook rhubarb with small amount
of water. When it is done, add
sugar, salt and jello. Stir to
dissolve jello. Add cold water
(1 1/2 cup) and cool completely.
Then add fruit and nuts. Keeps
well.

RHUBARB CUSTARD BREAD PUDDING

Mrs. Arlo Dewald, Tripp, SD

2 slices white bread (cubed)
1 cup diced rhubarb (fresh or
frozen)
1/3 cup sugar
dash of nutmeg
butter
1 egg yolk
1/4 cup sugar
1 cup milk

In a buttered baking dish,
place a layer of bread cubes,
then the rhubarb. Sprinkle the
1/3 cup sugar and nutmeg over

this. Top with remaining bread cubes and dot with butter. Make a custard by beating the remaining ingredients together. Pour this over the rhubarb, bread mixture and bake at 350 degrees for about 45 minutes or until custard is set. Serve hot or cold.

RHUBARB BAKED CHICKEN

Mrs. Frank Dombak, Ivanhoe, MN

Arrange frying chicken or parts in baking dish, brush with margarine and brown 5-10 minutes under broiler. Meanwhile prepare sauce:

- 3 cups rhubarb
- 2 cups water
- 3/4 cup sugar
- 1/4 cup cornstarch
- 1/8 tsp. salt
- 2 1/2 tsp. lemon juice

Combine all in sauce pan and cook, stirring until mixture thickens. Add lemon juice and spoon over chicken and bake 20 minutes longer. Serve with hot rice.

RHUBARB BREAD

Dorothy Gross, Freeman, SD

(Makes 2 loaves)

- 1 1/2 cups brown sugar
- 2/3 cup salad oil
- 1 egg (beaten well)
- 1 cup milk or buttermilk (with 2 Tbsp. lemon juice added)
- 2 1/2 cups flour
- 1 tsp. soda
- 1/2 tsp. salt
- 1 tsp. vanilla
- 1/2 cup chopped nuts
- 1 1/2 cups rhubarb
- 1/2 cup sugar
- 1 Tbsp. butter

Mix all ingredients except 1/2 cup sugar and 1 Tbsp. butter. Pour into well greased bread pans. Take 1/2 cup sugar and 1 Tbsp. butter; sprinkle on top. Bake 325 degrees for 1 hour or until done.

CARAMEL PEAR UPSIDE-DOWN PUDDING

Sandra Carlson, Brookford, SD

- 1 can (1 lb. 13 oz.) pear halves, drained
- 3 slices white bread, cubed
- 1 cup sugar

- 1/4 cup water
- 1 cup milk
- 1 cup cream
- 4 eggs
- 2 tsp. vanilla

Sprinkle 6 Tbsp. pear juice over bread crumbs. Heat 3/4 cup sugar and water slowly in heavy sauce pan, stirring until sugar melts—cook without stirring until mixture turns golden. Pour into heated 8-cup baking dish or souffle. Tip and turn dish to coat bottom and sides. Set aside. Heat milk and cream in same sauce pan (no need to wash first) until bubbles form on edge. Beat eggs and 1/4 cup sugar, slowly add hot milk and vanilla, beating constantly. Arrange pears in caramel-lined dish; pointed ends toward center and round sides up. Arrange bread over pears. Pour egg mixture over bread. Let stand 15 minutes. Set dish in deep baking pan in oven; pour water into outer pan. Bake 350 degrees-40 minutes. Cool at least 4 hours. Unmold. Serve with whipped cream.

IMPOSSIBLE RHUBARB STREUSSEL PIE

Oneith Assussen, Clear Lake, SD

Recipe that does the impossible by making its own crust.

- 2 1/2 cups cut rhubarb
- 1 cup sugar
- 2 eggs
- 2 Tbsp. softened margarine
- 3/4 cup milk
- 1/2 cup Bisquick
- 1 tsp. vanilla or butter flavoring

Streussel Topping - Mix 1 cup Bisquick baking mix, 1/2 cup chopped nuts, 1/3 cup packed brown sugar and 3 Tbsp. softened margarine or butter until crumbly.

Heat oven to 350 degrees. Grease 9" pie pan. Arrange rhubarb in pan. Beat remaining ingredients until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into pie pan. Sprinkle evenly with streussel topping. Bake until knife inserted in center comes out clean, 55 to 60 minutes. Serve with whipped cream or ice cream - if desired.

APPLE CARAMEL PUDDING

Tamara Sutton, Flandreau, SD

- 4 large apples
- 1/2 cup water
- 1/2 tsp. cinnamon
- 1/2 cup flour
- 1/4 tsp. salt
- 1/4 cup butter
- 1 cup brown sugar

Peel and slice apples thinly into baking dish. Sprinkle with cinnamon and pour on water. Cream butter and brown sugar thoroughly and add sifted flour and salt. Cover apples with this mixture. Bake uncovered in 350 degree oven for 1 hour. Serve hot with cream.

GRAHAM CRACKER PUDDING

Marilyn Kokesh, Scotland, SD

- 1 cup sugar
- 1 Tbsp. butter
- 2 eggs
- 1 cup milk
- 1 grated lemon rind
- 1/2 cup coconut
- 24 graham crackers, crushed
- 2 tsp. vanilla
- 1 cup nutmeats
- 1/2 tsp. baking powder
- 1 cup chopped dates, if you like dates (optional).

Mix all the above in the order given. Butter your baking dish well. Bake in moderate oven, 350 degrees for 45 minutes. Serve warm with Cool Whip topping or vanilla ice cream.

ENGLISH TOFFEE PUDDING

Berdene Hofer, Bridgewater, SD

- 2 cups powdered sugar
- 1 rounded tsp. cocoa
- 1/2 cup margarine, softened
- 1 tsp. vanilla flavoring
- 2 egg yolks
- 1/2 cup chopped pecans
- 2 egg whites, stiffly beaten
- 1/2 lb. vanilla wafers, crushed
- 1/2 cup whipped cream

Cream together powdered sugar, cocoa and margarine. Add vanilla and egg yolks. Stir in nuts and fold in beaten egg whites. Line an 8 x 8 pan with half of the wafer crumbs. Cover with the filling and sprinkle remaining crumbs over top. Top with whipped cream. Chill several hours before serving.

PEANUT BUTTER-BROWN RICE PUDDING

Ann Osborn, Colton, SD

- 3 slightly beaten eggs
- 2 cups cooked brown rice
- 1/2 cup peanut butter
- 1/3 cup honey
- 1 tsp. ground cinnamon
- 2 cups milk
- 1/2 cup raisins or pitted dates (chopped)
- Whipped Cream (optional)
- Peanuts (optional)

In large bowl combine eggs, cooked rice, peanut butter, honey and cinnamon; stir in milk and raisins or dates. Turn into a 10 x 6 x 2 " baking dish; place in a 13 x 9 x 2" baking pan. Add hot water to larger pan to 1" depth. Bake in a 350 degree oven for 25 minutes; stir. Continue baking 20-25 minutes or until knife inserted near center comes out clean. Serve warm or chilled in dessert cups. Top with whipped cream and peanuts, if desired. Makes 8 servings.

CHOCOLATE PUDDING 'N CAKE

Arllys Glanzer, Clark, SD

- 1 cup flour
- 1/4 tsp. salt
- 3/4 cup sugar
- 2 tsp. baking powder
- 1 1/2 Tbsp. cocoa
- 1/2 cup milk
- 2 Tbsp. melted butter
- 1 tsp. vanilla
- 1/2 cup pecan meats, chopped
- 3/4 cup sugar
- 3 Tbsp. cocoa
- 1 cup water

Sift together flour, salt, 3/4 cup sugar, baking powder, 1 1/2 Tbsp. cocoa. Add 1/2 cup milk, butter, vanilla and nuts. Pour this mixture into 9" baking pan and cover with remainder of sugar, cocoa and water. Do not stir. Bake at 325 degrees until cake part is done. This makes a pudding with its ready made sauce. Serve warm. Top with whipped topping.

OATMEAL MUFFINS

Mrs. Wayne Hamilton, Alcester, SD

1 egg
1 cup milk
1/3 cup cooking oil
1/4 cup liquid honey
1 1/2 cups flour
3 tsp. baking powder
1 tsp. salt
1 cup rolled oats, quick cooking
1/2 cup finely chopped dates
Heat oven to 375 degrees and grease 12 large muffin cups. Beat the egg, milk, oil and honey together. Sift flour, baking powder and salt together into mixture, add then the oats and chopped dates and stir just to blend. Do not over mix. Spoon into prepared muffin cups and bake 20 to 25 minutes or until golden brown. Best served warm. You might substitute brown sugar for honey and any dried fruit for dates, but are special as is.

ENGLISH MUFFINS

Anne Blum, Letcher, SD

1 cake yeast
1/2 cup lukewarm water
1 cup scalded milk, cooled
2 Tbsp. melted fat
4 cups sifted flour
1 1/2 tsp. salt
Soften the yeast in the lukewarm water. Make a sponge of the milk, softened yeast, fat and 1 1/2 cups of the flour. Mix well. Cover, and put in a warm place to rise for about an hour. When this sponge is light add the remaining flour which has been sifted with the salt. Beat this soft dough until it is elastic. Again, cover, and put in a warm place to rise. When double in bulk, toss the dough on a floured board, and lightly work in a little flour. Roll the dough out into a sheet about 1" thick, cut in large rounds, cover, and let rise for about an hour. Bake slowly on both sides on a lightly greased griddle. After the muffins are cold, split, butter, and toast and serve hot.

CARROT NUT MUFFINS

Erna Decker, Hartford, SD

1 cup sugar
3/4 cup salad oil
1 1/2 cups flour
1 tsp. baking powder
2 eggs
1/4 tsp. salt
1 tsp. baking soda
1 tsp. cinnamon
1/2 cup chopped nuts
1 cup raw carrots, grated
Mix sugar and oil, add eggs and beat well. Mix carrots and nuts with all dry ingredients. Add this to the egg mixture. Bake in muffin tins or cup cake fillers. Yield 12-15 muffins. These are moist muffins.

BANANA MUFFINS

JoAnn Roeman, Sioux Falls, SD

1/2 cup butter
1 cup sugar
1 tsp. soda
1 Tbsp. boiling water
1 tsp. vanilla
1 egg
1 cup mashed bananas
1 1/2 cup flour
1 tsp. nutmeg
powdered sugar
Cream butter and sugar. Add egg and banana. Dissolve soda in hot water. Add along with flour and nutmeg. Mix to moisten. Bake 400 degrees. 12-15 minutes. Dust with powdered sugar.

CRANBERRY-ORANGE MUFFINS

Angie Schramm, Utica, SD

1 egg
1/2 cup milk
1/4 cup salad oil
1 1/2 cup all-purpose flour
1/2 cup sugar
2 tsp. baking powder
1/2 tsp. salt
1 tsp. grated orange peel
1 cup grated cranberries
Heat oven to 400 degrees. Beat egg, stir in milk and oil. Mix in remaining ingredients just until flour is moistened. Batter should be lumpy. Fill muffin cups or papers 2/3 full. Bake 20-25 minutes or until golden brown. Remove from pan. 12 muffins.

CORNERED BEEF HOT DISH
Rose Woehl, Scotland, SD

- 1 can corned beef
- 1½ to 2 cups uncooked macaroni
- 1 can cream of chicken soup
- 1 can milk
- 1 cup grated cheese (Velveeta)
- 1 can cream of mushroom soup
- 1/2 tsp. salt
- 1/4 tsp. pepper
- 1 Tbsp. onion, chopped

Cook macaroni, drain and place in a 6 quart roaster. Add broken up beef along with the rest of the ingredients. Mix and bake in a 350 degree oven for 40 minutes or until bubbly. Should it become dry, add more milk. Serves 15.

SOUTH DAKOTA STIR-FRY
Cheryl Peterson Halsey
Springfield, SD

- 4 Tbsp. oil
- 1 1/2 cups sliced carrots
- 3 medium potatoes, cubed
- 3 cloves garlic, crushed & chopped
- 3-5 spears broccoli, chopped into pieces
- 1 1/2 cups Chinese cabbage (or 1 cup regular cabbage) sliced
- 2 Tbsp. instant chicken broth or soup base
- 1/8 tsp. cumin
- 1/8 tsp. ginger
- 1 cup bacon, chopped and fried crisp
- 1 1/2 cup macaroni, cooked (optional)

Stir fry carrots 3 minutes, add potatoes, cook 3 minutes. Stir in garlic, broccoli, cabbage, broth, cumin, ginger. Cook until vegetables are tender but firm. Add bacon and macaroni (Reheat).

STUFFED BEEF ROLLS
Betty Heyd, Long Lake, SD

Combine 2 beaten eggs, 2 pounds of ground beef and 1/2 tsp. salt. Combine 1/2 cup of fine dry bread crumbs, 2 Tbsp. chopped onion, 1/2 tsp. sage, ¼ tsp. salt and 1/8 tsp. pepper. Add 1/3 cup water. Mix well. Divide meat mixture into 8 portions on waxed paper. Pat each to a 4" square. Top with 2 Tbsp. of crumb mixture on each.

Roll up and seal. Makes 8 rolls. Coat with 2 Tbsp. flour. Brown in 2 Tbsp. hot oil. Remove from skillet and drain off fat. In the skillet, bring to a boil 2 cans Cream of Mushroom soup, 2 Tbsp. parsley, 2 Tbsp. chopped pimento and 2 Tbsp. water. Add browned meat rolls and one 3-oz. can drained sliced mushrooms. Reduce heat, cover and simmer for 25 minutes, stirring occasionally. Makes 8 servings. Serve with mashed potatoes and vegetables.

CHICKEN OR PHEASANT SKILLET SUPPER
Cecelia Oakland, Corsica, SD

- 1 chicken or pheasant-cut up
 - Flour to roll chicken or pheasant in-seasoned with pepper, salt and paprika
 - 4 or 5 carrots, cleaned and quartered
 - 4 or 5 potatoes, peeled and quartered
 - 1 can Cream of Mushroom soup
- Roll chicken or pheasant in flour, brown in a skillet with 3 or 4 Tbsp. of oil. When brown on both sides, add carrots and potatoes over the top. Put Cream of Mushroom soup over the top. Simmer for 3/4 to 1 hour in 350 degree oven.

STUFFED PEPPER MEAL
Wendelin Geier, Roscoe, SD

- 1 lb. ground beef
- 1 can whole kernel corn
- 6 Tbsp. chili sauce (or catsup)
- 2 Tbsp. minced onion
- 6 medium sized green peppers
- 4 medium sized carrots
- 1/2 tsp. salt
- 1 1/2 cups water

Brown ground beef in fry pan at 350 degrees until pink color is gone. Add corn, half the chili sauce and minced onion. Blend well. Fill peppers with meat mixture. Top with remaining chili sauce. Arrange peppers in fry pan around outer edge. Cut carrots in 1/2" slices. Place in center of fry pan with salt and water. Cover. Close vents and cook at 350 degrees until steaming. Reduce heat to simmer. Cook for 25 to 30 minutes or until carrots are tender.

ONION SOUFFLE

Mrs. Clair Peterson, Fedora, SD

6 medium white onions, quartered
3 Tbsp. butter
3 Tbsp. flour
Salt and pepper to taste
1 cup milk
3 egg yolks, beaten
3 egg whites, beaten until stiff
Cook onions in salted water until soft. Cook all water out if possible; drain in colander. Make cream sauce by blending butter, flour, salt and pepper in sauce pan over low flame; add milk gradually, stirring constantly. Remove sauce from heat; pour over egg yolks. Add onions; fold gently into egg whites. Pour into greased casserole; place in pan of hot water. Bake at 300 to 325 degrees for 1 hour. Yield: 8 servings. This is an old recipe from Georgia.

SAUSAGE-STUFFED ONIONS

Mrs. Boyd King, Chamberlain, SD

6 large sweet onions
3/4 lb. mild pork sausage
1 beef bouillon cube
1 cup chopped onions
3 cups herb-flavored stuffing mix
1 can cheddar cheese soup, undiluted
1 1/2 cups water
Slice the onions in half horizontally and core, leaving at least two outer rings. Arrange onion cups in greased casserole. Cook sausage and chopped onions until brown. Drain off excess grease. Add water, bouillon cubes, and cheddar cheese soup. Cook on low until soup is blended. Add stuffing mix and mix well. Stuff onions with this mixture and bake uncovered at 350 degrees for 45 minutes.

SCALLOPED ONIONS

Marcia Knutson, Elk Point, SD

2 cups cooked whole small onions
2 Tbsp. butter
4 Tbsp. flour
2 cups milk
1 cup grated cheese, American, Colby or Cheddar

1/2 cup buttered bread crumbs

Over medium heat melt butter. Add flour and gradually stir in milk to make a white sauce. When thick, add cheese and stir until dissolved. Pour over onions and top with bread crumbs. Bake at 350 degrees for 20 minutes. Serves 6.

ONIONS AU GRATIN

Sherri Sherard, Parker, SD

2 large milk onions
1 beef bouillon cube
3/4 cup boiling water
1/4 tsp. thyme
Salt and pepper to taste
1 Tbsp. butter
1/2 cup fresh bread crumbs
1/4 cup grated cheese
2 Tbsp. butter, melted
Peel and slice onions. Arrange slices, overlapping, in a baking dish. Dissolve bouillon cube in boiling water. Add thyme and pour over onions. Sprinkle with salt and pepper and dot with butter. Cover and bake in 400 degree oven for 20-30 minutes. Toss bread crumbs in the 2 Tbsp. melted butter. Add cheese. Sprinkle over onions. Bake uncovered 10 minutes longer or until bread crumbs are crisp and golden. (Tastes especially good with steak).

ONION-CHEESE CASSEROLE

LaVonne Parliament, Clear Lake, SD

12 small peeled onions
1 can Cream of anything soup (chicken or mushroom)
1 cup American cheese-grated
2 Tbsp. melted butter
1 cup dry bread crumbs
Peel onions-Leave whole and boil until tender. Place onions in large baking dish. Mix soup and cheese, put on top of onions. Combine butter and crumbs and sprinkle on top. Bake at 400 degrees for 50 to 55 minutes.

TURKEY BURGERS

Jeanne Koster, Watertown, SD

- 2 cups chopped onion or onion and celery
- 1 cup bran or bran cereal
- $\frac{1}{2}$ cup whole wheat flour
- $\frac{1}{2}$ cup mayonnaise
- $\frac{1}{2}$ cup milk
- 4 eggs, beaten
- 2 Tbsp. vinegar or lemon juice
- 1 Tbsp parsley
- 1 tsp. sage
- $\frac{1}{2}$ tsp. rosemary, crushed
- $\frac{1}{2}$ tsp. thyme
- $\frac{1}{2}$ tsp. celery seed
- $\frac{1}{8}$ tsp. cayenne pepper
- salt to taste
- 3 cups ground turkey

Mix mayonnaise, milk, eggs, vinegar, flour, bran and seasonings in mixing bowl. Saute onions/celery. Add turkey and sauteed onions to ingredients in mixing bowl. Drop mixture onto lightly greased griddle and flatten into 3 inch patties. Brown on both sides. Makes 30 patties. Freezes well. Serve with squash and cranberry sauce.

TURKEY HOT PIE

Nadine Nielsen, Brandt, SD

- 2 Tbsp. butter
- 1 Tsp. salt
- $\frac{1}{2}$ Tsp. pepper
- 2 Tbsp. flour
- 2 cups chicken broth -1-10 $\frac{1}{2}$ can- plus water to make 2 cups
- 2 cups cooked turkey or chicken
- 1 cup frozen peas
- 1 cup frozen carrots
- $\frac{1}{2}$ cup onion-chopped
- 1 cup cubed potatoes
- 2 cups Bisquick baking mix
- $\frac{2}{3}$ cups milk

Melt butter, and add salt, pepper and flour to make paste. Add 2 cups chicken broth. Cook until thickened, then add turkey, peas, carrots, potatoes and onion. Pour into casserole. Mix Bisquick and milk. Roll out to fit casserole. Lay on top of turkey mixture and seal edges. Take knife and make 2 or 3 slits on top for steam to escape. Bake 30 min. at 475 degrees or until biscuit top is done.

PLANTATION TURKEY

Clara L. Torness, Sisseton, SD

- 1 quart coarsely cubed turkey
- Dressing:

- $1\frac{1}{2}$ qts. croutons or dry bread crumbs
- $\frac{3}{4}$ cup melted butter
- $\frac{1}{4}$ tsp. sage
- $\frac{1}{4}$ cup cream
- Salt and pepper
- 2 Tbsp. chives

Gravy:

1 can Cr. of chicken soup and enough milk to make 1 quart. Put layer of turkey in 9 x 13 pan. Cover with dressing. Pour gravy evenly over the top. Bake at 350 degrees for 45 minutes. Serves 8. Can be frozen and baked later.

TURKEY SALAD

Diane Neth, Menno, SD

- 4 cups diced turkey
- 4 cups grated carrots
- 4 cups finely diced celery
- $\frac{1}{2}$ -1 onion (chopped fine or grated)

Mix above ingredients with Miracle Whip salad dressing until moist. When ready to serve, add 1 large can shoestring potatoes (No salt needed in salad as shoestrings add enough). Will keep in refrigerator. Shoestrings will get soggy so just add more when serving again.

TURKEY CRUNCH

Mabel Schmidt, Lennox, SD

- 3 cups left over turkey
 - $\frac{1}{2}$ cup chopped onion
 - 1 cup chopped celery
 - 1 or 2 T butter
 - 2 cans Cream of Mushroom soup
 - 1 cup milk
 - 2 (4 oz) cans mushrooms (drained)
 - $\frac{1}{2}$ cup cashews or almonds coarsely chopped
 - 2 cups chow mein noodles
- Saute onions and celery in butter until tender-crisp. Mix in all remaining ingredients, saving a few nuts and noodles for top. Put into a greased casserole and sprinkle reserved nuts and noodles on top. Bake, covered, for 40 minutes at 350 degrees; uncover for the last 15 minutes.

PEANUT BUTTER AND JELLY BARS
Lorraine Binfet, Roscoe, SD

CRUST

1 cup flour
1/2 cup rolled oats
1/2 cup brown sugar, packed
1/2 cup margarine or butter,
chilled
1/4 tsp. salt
1 egg yolk

FILLING

1/2 cup chopped peanuts
1/2 cup sugar
3/4 cup peanut butter
1 egg white
1/2 cup jelly

Heat oven to 350 degrees. Lightly spoon flour into measuring cup; level off. In large bowl, combine all crust ingredients at low speed just until crumbly. Reserve 1 cup of mixture for topping. Press remaining crumbs in bottom of ungreased 9" square or 11 x 7" pan. In same bowl, combine peanuts, sugar, peanut butter and egg white; beat well. Crumble and spread evenly over crust. Bake at 350 degrees for 10 minutes. Spread jelly over peanut butter mixture; sprinkle with reserved 1 cup crumbs. Return to oven and bake 25 to 30 minutes or until golden brown. Cool. Cut in bars. (24 bars)

PEANUT BUTTER BREAD

Mrs. Monroe Erickson, Irene, SD

2 cups flour
3 tsp. baking powder
1/2 tsp. salt
1/4 cup butter or margarine,
softened
3/4 cup chunky peanut butter
3/4 cup sugar
1 large egg
1 tsp. vanilla
1 cup milk

Combine flour, baking powder & salt. In a medium bowl, combine butter and peanut butter; beat in sugar, then egg and vanilla. Add flour mixture and using a pastry blender until fine crumbs form. Add milk and stir just until mixture is moistened. Bake in a greased 9 x 5 loaf pan at 350 degrees for 50-60 minutes or until a cake tester comes out clean.

DOUBLE DELIGHT DELTA PIE
Mrs. Theresa Kocer, Dante, SO

Combine 1 cup graham cracker crumbs, 1/2 cup presweetened cocoa powder, 1/3 cup chopped peanuts, and 6 Tbsp. butter or margarine, melted. Press into 9" pie pan, bake at 350 degrees for 10 minutes. Cool.

Combine 1/2 cup presweetened cocoa powder and 1/2 envelope (about 1 tsp.) unflavored gelatin. Add 1/3 cup milk, 3 Tbsp. light corn syrup, 1 beaten egg, and 3 Tbsp. butter. Cook and stir over medium heat just to boiling, remove from heat; stir in 1/2 tsp. vanilla. Cool 10 minutes.

Pour mixture into crust and chill. Combine remaining 1/2 envelope unflavored gelatin and 1/3 cup sugar; blend in 1 cup milk and 2 slightly beaten egg yolks. Cook and stir over medium heat until mixture coats a metal spoon. Remove from heat; blend in 1/2 cup creamy or chunky peanut butter, chill until consistency of corn syrup. Beat 2 egg whites to soft peaks; gradually add 1/4 cup sugar, beating to stiff peaks. Fold into yolk mixture along with 1 cup whipped topping. Spoon into crust. Chill 6 hours or overnight.

COLOSSAL COOKIES

Mrs. Kenneth Brown,
Washington Springs, SD

1/2 cup margarine
1 1/2 cups white sugar
1 1/2 cups brown sugar
4 eggs
1 Tbsp. vanilla
1-18 oz. jar chunky peanut butter
2 1/2 tsp. baking soda
1-18 oz. box quick cooking oatmeal
1-16 oz. pkg. chocolate chips or raisins

Mix all ingredients in order given. Drop by 1 Tbsp. measures on cookie sheets. Flatten with fork and bake in 350 degree oven for approximately 12 minutes or more. Cool and remove carefully.

Dough can be frozen for future baking, if desired.



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