

Soups & Salads



In the photo are Florence 13, Marie 15 and Charles 10, Nanninga in 1933

Here is the recipe that Florence Ruth Nanninga Johnston gave to me for Peanut Butter Fudge. Florence's granddaughter, Jennifer Johnston, made it when she was 8 years old for the local fair and won a ribbon! Florence loved to cook and her food was always delicious. She would make us Gooseberry Fool, like her mother made, but I don't have that recipe. I remember it was simple. She also made some really mouth-watering sweet rolls. Florence worked for Leonardville Nursing Home as their dietitian for a few years. Her son, Franklin, remembers her gardens and all the fresh vegetables she served at meals as he was growing up. I remember she put "just a pinch" of sugar in her green beans. I have other recipes of hers if you would like another one, but this is the only one I have that I know is from her mother. Her parents were Alma Viola Weinert Nanninga and Henry Nanninga.

Barbara Johnston, wife of Franklin, great-grandson of Bertha Zeisset and Juergen Nanninga.

Soups & Salads

Soups

Baked Potato Soup

1 onion
1 stalk celery
1/2 lb. butter
1/2 pt. whipping cream
5 cans chicken stock

Coleen Hohman Weller,
G-Granddaughter-in-Law of Lizzie
8 baked potatoes, peeled & cubed
1 lb. Velveeta cheese, cubed
Salt & pepper
1 c. flour

Sauté onions and celery in butter. Add flour to make paste. Next, add chicken stock, whipping cream, potatoes and Velveeta cheese. Cook on low until cheese is melted. Yield: 12 servings.

Can serve with the following toppings: bacon, green onions and grated cheese.



Beer and Bratwurst Stew

Karen Park Gilpin,

G-Granddaughter of Louise

3 (12 oz.) btl. dark beer
 2 lb. fresh bratwurst sausage links
 4 slices (or more to taste) bacon,
 sliced crosswise into thin strips
 4 c. sliced onions
 2 tsp. minced garlic
 1 c. chicken stock
 1 lb. sm. red potatoes, halved

3 lg. carrots, peeled & cut into 1/2"
 sticks
 2 sprigs fresh thyme
 1 bay leaf
 3/4 tsp. salt
 1/4 tsp. freshly-ground black pepper
 Crusty bread, for serving

Pour 2 bottles of beer into medium oven-proof Dutch oven and bring to a boil. Using small knife or fork, pierce each sausage link several times. Add bratwurst links to the beer, turn down the heat and simmer for 10 minutes. Remove the sausage from the pan and set aside to cool slightly. Reserve the sausage-cooking liquid. Slice the sausage links into 1-inch pieces and set aside. Add the bacon to the Dutch oven and cook over medium heat until crispy, about 8 to 10 minutes. Remove with slotted spoon and drain on paper towels. Add the sliced bratwurst to the bacon drippings and cook until lightly browned, about 2 minutes. Add the onions to the pan and cook, stirring often, until lightly browned and wilted, about 5 minutes. Add the garlic and cook an additional 30 seconds. Stir in the reserved sausage-cooking liquid, the remaining bottle of beer, chicken stock, potatoes, carrots, thyme, salt, pepper and bay leaf to the pot. Bring mixture to a boil; reduce the heat to a medium low and cover. Place the Dutch oven in the oven and bake for 30 minutes, or until the vegetables are tender. Remove the bay leaf and thyme sprig. Stir the crispy bacon into the stew and serve hot with crusty bread.

Broccoli Soup

Audrey Leihnsing,

GG-Granddaughter of Louise

1 1/2 c. chopped broccoli (fresh or
 frozen)
 1 med. onion, chopped

1/4 lb. Velveeta cheese
 3 stalks celery, chopped
 4 c. chicken stock

Cook chopped broccoli, celery and onion in the chicken stock until very tender. Season with salt and pepper. Add Velveeta cheese and stir until melted.

Cheeseburger Soup

Marlene Swart Geyser,
G-Granddaughter of Louise

1 lb. hamburger	1/4 tsp. parsley
3/4 c. onion, chopped	1/8 tsp. paprika
3/4 c. carrots, chopped	4 c. diced potatoes
1 tsp. basil	8 oz. Velveeta cheese, cubed
3 T. butter	1 can corn, drained
1/4 c. flour	1 1/2 c. milk
1/4 tsp. celery salt or seeds	Salt & pepper, to taste
4 c. chicken broth	1/4 c. sour cream
1/4 tsp. garlic salt	

In large pot, brown hamburger; drain. Sauté onion, carrots and basil in butter. Stir in flour; add both, seasonings, potatoes, corn and hamburger. Cover and reduce heat, simmer until potatoes are tender. Add cheese, milk, stirring until cheese melts. Remove from heat; blend in sour cream.

Chicken Fiesta Soup

Marie Weller Burdick,
G-Granddaughter of Lizzie

32 oz. fat-free chicken broth	1 can ranch-style beans
1 can 97% fat-free white chicken	1 can diced tomatoes
2 cans corn	2 chicken bouillon cubes (opt.)
1 can Ro-Tel	

Combine all above.

8 oz. Velveeta lite cheese, cut into cubes

Pour all ingredients, except cheese, into large soup pan. When mixture is hot, add cheese. Over medium heat, stir in cheese until melts. One and a half cup equals 2 1/2 points. Yield: approximately 8 servings.

Chili

Lee Swart,
Grandson of Louise

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| 2 (No. 2) cans chili con carne, without beans | 1 lg. green pepper, chopped |
| 2 (No. 2) cans chili beans | 2 c. tomato sauce |
| 1 lb. ground beef | 1 (No. 2) can whole tomatoes, chopped |
| 1 lb. round steak, cut into 1" cubes | 5 bay leaves |
| 1 lg. onion, chopped | 1 T. chili powder |
| 1 lg. pkg. fresh mushrooms, sliced | Salt & pepper, to taste |

Brown the ground beef and steak in large stainless steep soup pot. Stir to prevent sticking. Drain off the fat; add in the chopped onion, chopped green pepper and cook until tender. Add the fresh sliced mushrooms (may use canned mushrooms) and cook a little longer, then add the tomato sauce, chili con carne, chili beans, 2 cans water, chopped whole tomatoes, bay leaves and cook over low heat. When heated through and through, add the chili powder, salt and pepper to taste. Simmer for at least 1 hour before serving. Add water and heat if chili is too thick. Before serving, remove and discard the bay leaves.

For texture and color substitute a can of black or red beans for one the cans of chili beans. May have to adjust the amount of chili powder.

Serve in a deep soup bowl. Pass a tray of shredded cheeses and finely-chopped sweet onions to put on top of chili. Also, pass a tray of assorted crackers. Carrots and celery sticks go well with chili. Serve with beverages of choice, Lee likes cold milk with chili.

This chili freezes well and lee frequently doubles or quadruples the recipe to make sure enough is leftover to freeze in serving-size containers.

Chili Con Carne

Gladys Swart Rowley, Granddaughter of Louise;
Lee Swart, Grandson of Louise

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| 1 (No. 2) can chili beans | 1 1/2 tsp. salt |
| 1 lg. onion, chopped | 1/8 tsp. paprika |
| 1 green pepper, chopped | 3 whole cloves |
| 1 lb. ground beef | 1 bay leaf |
| 3 T. shortening | 1 to 2 T. chili powder |
| 3 1/2 c. tomatoes | |

Brown meat, onion and green pepper in hot fat. Add tomatoes and seasonings. Simmer 2 hours, adding water, if necessary. Add beans and heat thoroughly. Yield: 6 servings.

I usually use Kuners chili beans, but still add extra chili powder.

Corn-Sausage Chowder Soup

Ruth Smith Swart,

Granddaughter-in-Law of Louise

1 lb. sausage	1 (17 oz.) can creamed corn
1 onion, chopped fine	1 (17 oz.) can whole corn
4 c. potatoes, cubed (may use more)	1 (12 oz.) can evaporated milk
1/2 tsp. crushed marjoram	1 tsp. salt
2 c. water	1/8 tsp. pepper

Brown sausage and onion; drain well. Add potatoes, salt, marjoram and water. Bring to a boil, then reduce to a simmer until potatoes are tender. Add corn and milk; heat through and serve.

Fresh Asparagus Soup

Ruth Smith Swart,

Granddaughter-in-Law of Louise

1 lb. fresh asparagus	1 tsp. salt
1/2 c. chopped onion	Dash of pepper
1 can chicken broth	1 c. milk
2 T. butter	1/2 c. sour cream
2 T. flour	1 tsp. lemon

Cook asparagus, onion and 1/2 cup broth in a covered pan for 8 to 10 minutes, or until tender. Blend in blender until smooth. Melt butter. Blend in flour, salt, pepper and remaining broth. Cook and stir until boiling point. Stir in asparagus purée and milk. Just before serving, add sour cream and lemon juice.

Carl has a huge asparagus patch, so each spring we put some in the freezer. "Stop" before mixing the butter, flour, etc. Put the asparagus purée in 12 ounce or whatever you have. We use a whole can of broth and less milk when using the frozen. It sure warms the tummy.

Potato Stew

Janet Stapleton Trulson,

G-Granddaughter of Lizzie

3 med. potatoes	1/2 c. diced celery
1 can kidney beans	1 can tomato soup
1/2 lb. ground beef	1 med. onion

Grease 1 1/2-quart casserole. Layer in this order: potatoes, celery, undrained kidney beans, onion and ground beef (uncooked). Pour soup over the top. Bake at 350° for 1 hour. Yield: 4 to 6 servings.

Refried Bean Soup

Nadine Weller Fisher,

G-Granddaughter of Lizzie

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| 2 tsp. olive oil | 1 (14.5 oz.) can Mexican-style stewed tomatoes |
| 1 c. chopped onion | 1 (15.5 oz.) can black beans |
| 1 c. chopped green bell pepper | 1 (16 oz.) can fat-free refried beans |
| 1 tsp. bottled minced garlic | 1 (15.5 oz.) can red kidney beans |
| 1 (14.5 oz.) can vegetable broth or fat-free chicken broth | 1/4 tsp. ground cumin |
| | Black pepper, to taste |

Heat oil in Dutch oven or soup pot over medium heat. Peel and coarsely chop onion, adding it to the pot as you chop. Seed and coarsely chop the bell pepper, adding it to the pot as you chop. Increase heat to medium-high and cook 2 to 3 minutes, or until the vegetables are tender. Add garlic, broth and stewed tomatoes; stir. Increase the heat to high. Rinse and drain the black beans and kidney beans; add them to the soup pot. Stir in the refried beans and cumin. Stir well. Cover and let the soup come to a boil. Reduce the heat to low and stir occasionally, 5 to 7 minutes, or until ready to serve.

Sweet Potato-Corn Chowder

Marlene Swart Geysler,

G-Granddaughter of Louise

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| 12 oz. andouille, kielbasa sausage, halved lengthwise & cut into 1/2" | 1 tsp. Cajun or Creole seasonings |
| 1 lg. onion, chopped | 6 c. chicken broth |
| 2 stalks celery, chopped | 1 (16 oz.) pkg. frozen corn |
| 1 T. minced garlic | 2 c. peeled, 1/2" cubed sweet potatoes |
| 3 T. flour | 12 oz. skinless, boneless chicken breasts, cut into 3/4" pieces |
| 1 1/2 tsp. ground cumin | 1 c. whipping cream |
| 1 1/2 tsp. chili powder | 1 tsp. freshly-ground black pepper |

In large pot, brown sausage over medium heat for 5 minutes, stirring occasionally. Add onion, celery and garlic. Cook and stir for 5 minutes. Stir in flour, cumin, chili powder and Cajun seasonings. Cook and stir for 2 minutes more. Stir in chicken broth. Bring to boiling. Add the corn, sweet potatoes and chicken. Return to boiling; reduce heat. Simmer the chowder covered, about 20 minutes, or until sweet potatoes are tender. Stir in the whipping cream and pepper; heat through.

Taco Soup

Norma Billings,
Friend of Louise's family

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| 1 1/2 lb. ground beef | 1 (14 oz.) can whole kernel corn,
drained |
| 1 med. onion, chopped | 1 pkg. taco seasoning |
| 1 (28 oz.) can diced tomatoes with
juice | 4 c. water |
| 1 (14 oz.) can kidney beans, drained | Salt & pepper, to taste |

Put in crock-pot on low for 4 to 6 hours.

Can also be prepared on stove-top. Bring to a boil and simmer for 30 minutes.

2x4 Soup

Nadine Weller Fisher,
G-Granddaughter of Lizzie

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|--------------------|------------------------|
| 2 lb. hamburger | 2 cans Ro-Tel |
| 2 cans ranch beans | 2 cans minestrone soup |

Brown hamburger. Put cans into large pot and add hamburger with them. Heat and serve. The more you heat this soup, the better it tastes. You can also put in a crock-pot and let it cook all day. Serve with combread.

Salads

Apple Salad

Ruth Smith Swart,
Granddaughter-in-Law of Louise

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| Apples, chopped, unpeeled | Chunk pineapple |
| Celery, diced | Chopped nuts |
| Bananas | Miracle Whip, whipped topping
and/or sour cream |
| Mini marshmallows | |

Mix all together, depending on number of servings you want. Usually plan on 1/2 apple and 1/2 banana per serving.

Apple Salad

Cherie Nanninga,
G-Granddaughter of Bertha

DRESSING:

1 c. sugar	2 eggs, beaten
2 T. butter or margarine	1 T. vinegar

Mix above and cook over low heat until thick. Must stir mixture constantly as it tends to burn easily. Refrigerate approximately 4, or more hours. Thin with half & half to desired consistency. Chop 4 to 6 apples, depending on size. Add walnuts and 2 cups of miniature marshmallows. Pour dressing over all and mix well.

Apple-Cabbage Slaw

In Memory of Janice Nelson Swart,
Granddaughter-in-Law of Louise

2 c. shredded cabbage	1/4 c. sour cream
2 apples, unpeeled & diced	1 T. vinegar
1/4 c. mayonnaise	1 T. sugar

Mix last 4 ingredients together. Adjust the amount of mayonnaise, vinegar and sugar to your taste. Pour over the cabbage and apples. Mix by tossing.

Variations: Add pineapple chunks, nuts and/or raisins (soak raisins in hot water and drain). For texture, coarse chop the cabbage and apples, but may be chopped fine, all to taste. Using a good red apple provides good color to the salad.

Apricot Salad

Ruth Swart,
Granddaughter-in-Law of Louise

1 (6 oz.) pkg. apricot gelatin	20 oz. crushed pineapple, drained
2 c. boiling water	2 bananas, chopped
2 c. cold water	1 c. mini marshmallows

Combine gelatin and hot water, stirring until dissolved. Add cold water, pineapple, marshmallows and bananas. Mix well and pour into a 9x13-inch dish. Chill until firm.

Add water to pineapple juice, making 1 cup. Add to following.

Combine:

1 c. sugar	2 T. butter
2 T. flour	2 eggs, slightly beaten

Cook in saucepan over medium heat. Stir until thickened. Add 2 (3-ounce) packages cream cheese. Stir until melted. Allow to cook, then spoon over gelatin mixture. May cover with whipped topping. Chill completely. Cut in squares for 15 servings.

Apricot Salad

Minnie Nelson,

Granddaughter-in-Law of Lizzie

2 pkg. orange Jello
2 c. boiling water

1 c. pineapple juice
1 c. apricot juice

Cool.

1 lg. can pineapple, drain juice &
diced

1 lg. can apricots, drained juice &
mashed
10 marshmallows, cut fine

When firm, top with following:

1 c. pineapple
1 c. apricot juice
1/2 c. sugar

1 beaten egg
2 T. butter
2 heaping T. flour

Cook until thick. When cool, add 1 cup cream, whipped. Spread over the firm Jello and top with grated cheese. When you drain the cans of fruit, you get 2 cups of juice in each fruit. Combine and use 1 cup in each mixture. Yield: large salad, I put in long pan.

Bow-Tie Pasta

Karen Morris Ebert,

G-Granddaughter of Lizzie

2 pkg. bow-tie pasta, cooked, drained
& cooled

Mix:

2 c. mayonnaise
1 c. vinegar
1 c. sugar

1/4 tsp. pepper
1 can sweetened condensed milk

Add dressing to pasta. Add any chopped vegetables you like (thawed frozen peas, peppers, cucumbers, onions, tomatoes). Some have added small salad shrimp. Keep chilled until ready to serve. Keep cool while serving on bed of ice.

Brookville Hotel's Old-Fashioned Sweet-Sour Coleslaw

Janet Nelson Hill, G-Granddaughter of Lizzie;
Ethel Swart Smooth, Granddaughter-in-Law of Louise

1 lb. shredded green cabbage
1 tsp. salt
2/3 c. sugar

1/3 c. cider vinegar
1 c. whipping cream (do not whip)

Place shredded cabbage in covered dish in refrigerator for several hours. Mix ingredients in order given 30 minutes before serving. Chill and serve.

Buttermilk Salad

Gladys Hoerman Llewelyn,
Daughter of Bettie

1 qt. buttermilk
1 pt. half & half

1 c. sugar

Mix and stir well to dissolve sugar.

4 T. flavored gelatin (2 pkg.)

1 c. cold water

Place over very low heat in heavy pan and stir to dissolve. Cool slightly, then add to buttermilk mixture and place in refrigerator until it begins to thicken. Fold in 6-ounce package of whipped topping (2 cups). Add maraschino cherries, diced. Dates may be added (optional) or nuts. Pretty in a mold. Excellent holiday salad.

Winner Gladys Llewelyn, R 1 Box 158, Leonardville: "Heard this recipe over the radio and it appealed to me because it is so different." Gladys won the weekly prize in the Grass and Grain for this recipe.

Carrots Copper Pennies

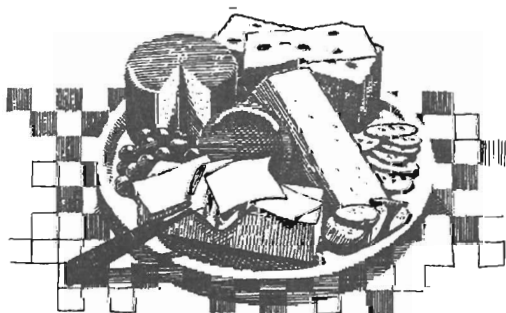
In Memory of Janice Nelson Swart,
Granddaughter-in-Law of Louise

2 lb. carrots, sliced
1 sm. green pepper, diced
1 sm. onion, diced
1 can tomato soup, undiluted

3/4 c. vinegar
3/4 c. sugar
1 tsp. Worcestershire sauce
Salt & pepper, to taste

Cook carrots until just barely done. Cool. Mix all ingredients and pour over sliced carrots. Refrigerate for 24 hours. Serve cold with meats.

Will stay good for days.



Celebration Pasta Salad

Ethel Swart Smoots,
Granddaughter of Louise

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| 2 (12 oz.) pkg. Italian spiral pasta | 1 green pepper |
| 3 cloves garlic | 1 lg. head broccoli |
| 1 bunch green onions | 1 head romaine lettuce |
| 1/4 c. olive oil | 1 pkg. cherry tomatoes |
| 1/4 c. red wine vinegar | 1/2 turkey breast, or 4 chicken |
| 1 c. Hellmann's low-fat mayonnaise | breasts, skinless |
| 3 T. Mrs. Dash original blend | 2 c. shredded Mozzarella cheese |
| 6 lg. carrots | (opt.) |
| 4 c. celery | Fresh baby spinach (opt.) |
| 1 red pepper | |

The day before the celebration, cook turkey or chicken. Cook pasta according to directions on package. Rinse in cold water; drain well. Pour into medium-sized bowl. In another bowl, mix olive oil, red wine vinegar, mayonnaise and Mrs. Dash seasoning. Add finely-chopped cloves garlic and thinly-sliced green onions; stir well. Mix into pasta. Cover tightly; refrigerate overnight.

The day of even, shred carrots and chop peppers into large salad bowl. Add pasta mixture; mix. Add cooked and cubed turkey or chicken; mix. Add romaine, torn into bite-sized pieces; mix. Microwave broccoli 1 minute; add flowers. Add tomatoes, cut in half and add cheese. Toss and serve on bed of fresh baby spinach.

Cherry Salad

Marie Weller Burdick and Nadine Weller Fisher,
G-Granddaughter of Lizzie

Combine:

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| 1 (20 oz.) can lite cherry pie filling | 1 (20 oz.) can drained crushed |
| 1 (14 oz.) can fat-free sweetened | pineapple |
| condensed milk | 1 (12 oz.) ctn. fat-free Cool Whip |

Fold together in large bowl. Cover until served. One and one-third cup equals 3 points. Yield: approximately 8 servings.

Chicken Salad Cups

Hazel Wilson Morris,

Granddaughter-in-Law of Lizzie

2 c. chopped cooked chicken	1/8 tsp. black pepper
1/3 c. sliced celery	4 Pillsbury Portions refrigerated
1/4 c. mayonnaise or salad dressing	buttermilk biscuits (twin pack
1 T. chopped toasted sliced almonds	from 15.4 oz. pkg.)
1 T. green onion, chopped	1/4 c. shredded Cheddar cheese

Heat oven to 375°. Lightly grease 4 jumbo muffin cups. In small bowl, mix chicken, celery, mayonnaise, almonds, onion and black pepper until well blended. Press each biscuit to cover bottom and sides of muffin cups. Spoon chicken mixture into biscuit cups. Bake 16 to 21 minutes, or until edges are deep golden brown. Sprinkle with cheese.

To toast almonds, spread almonds on ungreased shallow pan. Bake, uncovered, at 350° for 4 to 6 minutes, stirring occasionally, until golden brown.

Chinese Coleslaw

Linda Nelson King,

G-Granddaughter of Lizzie

1 pkg. precut slaw mix	1 c. chopped green onions
1/2 c. sunflower seeds	1 pkg. Ramen noodles (chicken
1/2 c. slivered almonds	flavor), crushed up

DRESSING:

Seasoning pkg. from Ramen noodles	1/2 c. vinegar
1/2 c. sugar	1/2 c. oil

Crumble the raw noodles from the soup mix into the bottom of a bowl. You do not cook the noodles. Add the sunflower seeds. Pour the dressing over the nuts and noodle mixture; stir well.

Dressing: Mix the first 3 ingredients, then add oil. Before pouring dressing over the noodle-nut mixture, shake well. This salad will be very crunchy at first. The longer it sits with the dressing on it, it becomes soggy, so I always wait until just before eating to put the dressing on the salad mixture.

Christmas Salad

Minnie Nelson,

Granddaughter-in-Law of Lizzie

2 sm. pkg. cherry Jello	1 can mandarin oranges
2 c. boiling water	1 can crushed pineapple
1 can whole cranberry sauce	3/4 c. chopped nuts
1 c. chopped celery	

Dissolve gelatin in boiling water. Add cranberry sauce and stir until dissolved. Add pineapple; stir. Add oranges. Refrigerate until partly set, then add celery and nuts.

Cranberry Salad

Dwight and Carol Benninga,
Grandson of Henry Zeisset

1 lb. cranberries, ground through
coarse chopper

1 lb. sugar

Allow combination to stand overnight at room temperature.

1 box cherry Jello

1 c. chopped celery

1 c. chopped nuts

1 c. chopped marshmallows

1 pt. whipped cream (or 8 cent can
evaporated milk, chilled &
whipped)

Pour liquid off berries and add water to make 2 cups. Heat and dissolve Jello when partially set.

Cranberry and Apple Salad

In Memory of Jesse Swart Park,
Granddaughter of Louise

2 c. uncooked cranberries

1 1/2 c. water

1 lg. thin-skinned orange

1 1/2 c. sugar (may use 1 c. liquid
Sweet 'N Low & 1/2 c. sugar)

1 red Jonathan apple

1/2 c. nuts (black walnuts are great)

1 c. celery

Few drops red food coloring

1 pkg. lemon-flavored gelatin

Combine gelatin and water, following directions from package. Chill until partially set. Chop cranberries, apple and orange with food chopper. Add sugar, nuts and celery. Stir in a few drops of red food coloring into partially set gelatin, then add other ingredients. Pour into a pretty crystal salad bowl and chill until firm.

This recipe is from a cookbook as a wedding shower gift in 1946 to Jessie from her mother, Zula Gilkerson Swart.

Cranberry Cointreau Sauce

Debbie Rowley Mercer,
G-Granddaughter of Louise

3 (14 oz.) cans whole berry cranberry
sauce

1/4 c. Cointreau or other orange-
flavored liqueur or fresh orange

Finely-shredded zest of 2 oranges

juice

In medium saucepan, bring cranberries and zest to a simmer over medium heat, stirring occasionally, about 5 minutes. Remove from heat; stir in Cointreau and let cool. Yield: 10 servings.

Make ahead, cover and chill up to 1 week.

Cranberry Salad

Gladys Swart Rowley, Granddaughter of Louise;
Lee Swart, Grandson of Louise

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| 1 (1 lb.) pkg. cranberries | 1 c. unpeeled apple, diced |
| 1 (3 oz.) pkg. lemon Jello | 1 c. celery, diced |
| 1 (3 oz.) pkg. raspberry Jello | 1/2 c. pecans, chopped |
| 1 c. sugar | |

Mix Jello as instructed on box. Set until firm. Grind cranberries. Add sugar, apple, celery and pecans. Add to Jello and set until firm. Yield: large bowl. Yield: 15 servings.

Cranberry Waldorf Salad

Ethel Swart Smoots,
Granddaughter of Louise

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| 3 (6 oz.) pkg. cranberry-raspberry Jello | 2 c. ice cold water |
| 3 c. boiling water | 2 c. chopped walnuts |
| 1 (16 oz.) can whole cranberries | 2 c. chopped celery |
| 1 (20 oz.) can crushed pineapple, do not drain | 1 c. red seedless grape halves* |
| | 1 lg. Washington Red Delicious apple, do not peel |

Add boiling water to gelatin. Stir at least 2 minutes, or until dissolved. Stir in cranberries until jellied portion is dissolved. Add pineapple with juice and ice cold water. Chill until syrupy. Chop and measure walnuts and celery. Cut grapes in half before measuring. Chop apple. Fold these 4 ingredients into the slightly-thickened gelatin. Pour into molds or a 9x13-inch Pyrex dish. Chill at least 4 hours.

For a buffet, yield: 24 to 36 servings.

*For a birthday celebration, announce the guest of honor's age with numbers created with additional grape halves pressed into the top of partially-chilled salad, e.g. 13. For New Year's Day, arrange grape halves to proclaim the New Year, e.g. 2010.

Cranberry Relish

Ethel Swart Smoots,
Granddaughter of Louise

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| 1 (12 oz.) pkg. fresh cranberries | 3/4 c. sugar |
| 1 med. orange | |

Chop/mix in blender. Add sugar and mix well. Refrigerate overnight. Yield: 6 servings.

This is from Nancy Kenady Denny's grandmother's cookbook. Nancy is one of my dear friends from Arizona and my son, Thomas Martin Smoot's, mother-in-law. Since they also retired in Washington State, Nance and Jim Denny are part of our extended family and are invited to all of our family get-togethers. Nancy makes a triple recipe of this relish for our 3 big holiday dinners.

Cucumber and Onion Salad In Memory of Zula Gilkerson Swart, Daughter-in-Law of Louise

2 to 3 lg. cucumbers	2 c. water
1 or 2 onions	2 tsp. salt
2 c. vinegar	1/2 to 1 c. sugar

Peel and slice cucumbers and place in a covered bowl. Add a solution of the vinegar, water and salt; refrigerate for 3 or 4 hours. Taste cucumbers to determine if most of tartness has been removed. Soak longer if still too tart. Drain and rinse cucumbers and return to the covered bowl. Peel and slice the onions and add to the bowl with cucumbers. Combine the vinegar, water and sugar; pour over the cucumbers and onions. The amount of vinegar, water and sugar can be varied to your taste. Return to refrigerator for another 2 to 4 hours. Serve and enjoy.

This is a traditional dish prepared by Zula during the cucumber season. This particular recipe was developed from memories based on a telephone call between Lee and Jessie. Jessie made this salad, however she substituted artificial sweetener for the sugar. Both remember Mother Zula making and serving this salad and how good it was. Experiment with the amounts and develop your own version.

Four-Bean Salad

Betty Taylor Weller,

Granddaughter-in-Law of Lizzie

1 (16 oz.) can green beans, drained	1 (16 oz.) can wax beans, drained
1 (16 oz.) can garbanzo beans, rinsed & drained	1 (16 oz.) can kidney beans, rinsed & drained
1/4 c. slivered green peppers	8 green onions, sliced
3/4 c. sugar	1/2 c. cider vinegar
1/4 c. vegetable oil	1/2 tsp. salt

In large salad bowl, combine all of the beans, green pepper and onions. In a small bowl, combine remaining ingredients; stir until the sugar dissolves. Pour over bean mixture. Cover and refrigerate overnight, stirring several times. Yield: 10 to 12 servings.

Frozen Fruit Salad

Ruth Smith Swart,

Granddaughter-in-Law of Louise

1 c. sour cream
 1 c. thawed whipped topping
 1/2 c. sugar
 2 T. lemon juice
 1 tsp. vanilla
 1 (13 oz.) can crushed pineapple,
 drained

2 med. bananas, diced
 1/2 c. red maraschino cherries, sliced
 1/2 c. green maraschino cherries,
 sliced
 1/2 c. walnuts

Mix sour cream, whipped topping, sugar, lemon juice and vanilla. Fold in fruit and nuts. Turn into a 4 1/2-cup ring mold or put in paper muffin cups. Freeze.

I like to have a "bunch" of these in the freezer for unexpected company.

German Beet Salad

Loretta Hoerman,

Granddaughter of Bettie Zeisset

2 bunches beets (I use 2 cans sliced
 beets)
 2 T. water
 1/4 c. white vinegar
 1 to 2 T. caraway seeds
 1 tsp. white sugar
 2 T. minced onion

1 to 2 tsp. prepared horseradish
 1/2 tsp. salt
 1/4 tsp. black pepper
 5 T. olive or vegetable oil
 1 to 2 cans mandarin oranges or fresh
 orange slices (opt.)

If using fresh beets, wash and trim off greens. Bring medium pot of salted water to a boil. Add beets and cook, covered, until tender. Remove from heat; drain. Peel and slice when cool. Otherwise open the canned beets and proceed. In large bowl, whisk together the remaining ingredients, except for the oranges. Add the beets to the dressing and toss to coat. Let stand for several hours, stirring occasionally. Serve at room temperature or chilled. Right before serving, add the orange slices.

German Hot Potato Salad

Karen Park Gilpin,
G-Granddaughter of Louise

10 to 12 med. potatoes	1/2 c. butter
6 slices bacon, cooked & crumbled	1/4 c. flour
1 c. celery, diced	1/2 tsp. dry mustard
2 T. onion, finely diced	3 T. sugar
4 tsp. salt	1 c. beer or ale
2 T. parsley, chopped	1 tsp. Tabasco sauce

Cook potatoes in skins until barely tender. Peel and dice into large 3-quart casserole. Add bacon, celery, onion and salt. Melt butter; add flour, mustard, sugar and remaining 2 teaspoons salt. Stir to smooth paste. Gradually add beer and Tabasco sauce very slowly while cooking and stirring constantly, until mixture thickens and comes to a boil. Pour over potatoes, sprinkle with parsley. Mix lightly with a fork. Let stand about 1h our. Cover and reheat in 375° oven for 26 minutes. Yield: 10 to 12 servings.

From the Oakley PEO Cookbook.

Gold Nugget Potato Salad

Ethel Swart Smoots,
Granddaughter of Louise

12 lg. red potatoes	1 to 1 1/2 (10 oz.) jar sweet pickle relish
12 lg. eggs	1/2 c. French's classic yellow mustard
1 bunch green onions	2 c. Hellmann's aka Best Foods low-fat mayonnaise
4 c. chopped celery	Paprika
1/2 c. fresh parsley leaves (opt.)	

Boil enough potatoes to fill a 20-cup stew pan. Remove from heat when potatoes can be pierced with a fork. Pour off hot water; rinse with ice cold water. Place on cooling racks. Remove red coats (optional). Cut potatoes into 1/2-inch cubes. Place in 20-cup Tupperware salad bowl with lid. Cover eggs with cold water; heat to boiling. Reduce heat; simmer 6 to 8 minutes. Plunge into ice cold water to keep yolks from discoloring. Slice green onions into thin rounds, chop celery and destem parsley. Add to potatoes.

Mix mayonnaise, mustard and 1 jar sweet pickle relish. Add to potatoes; mix well. Add sliced and diced eggs and toss. Taste and add additional sweet pickle relish or mustard, if necessary. Cover and chill in the refrigerator for several hours or overnight. Sprinkle with paprika before serving.

A traditional dish at our Fourth of July celebrations.

Greek Pasta Salad

Gwen Nanninga Waddell,
G-Granddaughter of Bertha

12 oz. rotini (corkscrew) pasta
1/3 c. olive oil
1/4 c. lemon juice
1 1/2 tsp. crushed oregano leaves
1 tsp. garlic powder
1 tsp. ground mustard

3/4 tsp. salt
1/4 tsp. ground black pepper
4 c. fresh spinach leaves
1 c. cherry tomato halves
1 c. crumbled Feta cheese
1/4 c. Kalamata olives

Prepare pasta according to package directions; rinse under cold water, drain and transfer to large bowl. Set aside. In small bowl, whisk together olive oil, lemon juice, oregano, garlic powder, mustard, salt and black pepper. Add to pasta, along with spinach and tomatoes; toss to coat. Sprinkle with Feta cheese and olives. Yield: 4 to 6 servings.

Hot Chicken Salad

Lorraine Nelson Kendel,
Granddaughter of Lizzie

2 c. cooked chicken, diced
1 can cream of chicken soup
2 hard-boiled eggs, chopped
1/2 tsp. salt
1/4 tsp. pepper

1 c. celery, chopped
1 T. onion, chopped
2 c. cooked rice
1/2 c. mayonnaise
3 T. lemon juice

Combine all ingredients. Top with crushed potato chips and 3/4 cup shredded Cheddar cheese. Bake at 350° for 45 minutes.

Hot Crunchy Chicken Salad

Lee Swart,
Grandson of Louise

3 c. cooked chicken, diced
1 c. finely-chopped celery
2 tsp. chopped onion
1/2 c. sliced almonds
1 (10 3/4 oz.) can cream of chicken
soup, undiluted
1 1/2 c. cooked rice
1 T. lemon juice

1/2 tsp. salt
1/4 tsp. pepper
3/4 c. mayonnaise
1/4 c. water
3 hard-boiled eggs, sliced
2 c. crushed potato chips
3/4 c. shredded Cheddar cheese

Combine first 9 ingredients; toss gently and set aside. Combine mayonnaise and water; beat with whisk until smooth. Pour over chicken mixture and stir well. Add eggs and toss gently. Spoon into 2-quart shallow baking dish. Cover and refrigerate 8 hours or overnight. Bake at 450° for 10 to 15 minutes, or until thoroughly heated. Sprinkle with potato chips and cheese. Bake an additional 5 minutes.

Ice Cream Salad

Gladys Swart Rowley, Granddaughter of Louise;
Lee Swart, Granddaughter of Louise

- 1 (9 oz.) can crushed pineapple,
drained & reserve juice
- 1 (3 oz.) pkg. lemon or lime Jello

- 1 pt. vanilla ice cream
- 1 c. Cheddar cheese, grated
- 1/2 c. nuts, chopped

Add water to pineapple juice to make 1 cup of liquid. Heat to boiling; add Jello. Stir until dissolved. Add ice cream; stir until melted. Chill until partly congealed. Fold in cheese, pineapple and nuts. Yield: 6 to 8 servings.

Jessie's Pink Pineapple Salad

Karen Park Gilpin,
G-Granddaughter of Louise

- 2 (3 oz.) pkg. strawberry Jello
- 2 c. hot water
- 1 c. cold pineapple juice, drained
from can of pineapple
- 1 (20 oz.) can crushed unsweetened
pineapple

- 1 c. grated American cheese, for
topping
- 2 c. whipping cream
- 1/2 tsp. vanilla

Place pineapple in refrigerator to cool; drain and reserve juice for the Jello. Make Jello with hot water and pineapple juice. Allow to partially set. Whip cream to peaks and add vanilla. Fold in the Jello mixture, mixing carefully until smooth. Pour into serving dish and top with grated cheese. Refrigerate until set.

Variation: Great for holidays. Kids and adults love it. Can substitute Cool Whip for whipping cream. This is a favorite of Warren and Wade's families.

Lime Jello Salad

Bettie Swart Burns,
Granddaughter of Louise

- 2 c. hot water
- 2 (3 oz.) pkg. lime Jello
- 5 lg. marshmallows, cut up
- 1 T. sugar
- 1 lg. can evaporated milk

- 1 c. salad dressing
- 1 sm. ctn. cottage cheese
- 1 c. crushed pineapple, drained
- 2 c. unpeeled apples, diced
- 1 c. nuts, chopped

Dissolve Jello in hot water. Cool and set, but not firm. Fold in other ingredients; pour into bowl or a 9x13-inch pan. Chill well and serve.

Macaroni Salad

Sue Carlat Morris, Granddaughter-in-Law of Lizzie;
Beverly Stapleton Bodine, G-Granddaughter of Lizzie

2 c. macaroni	1/2 c. pimentos
1 can cream of mushroom soup	1/2 c. mayonnaise (not Miracle Whip)
1/2 c. milk	1 c. sharp Cheddar cheese, grated
1 med. onion, finely chopped	Salt & pepper, to taste
1/4 c. bell pepper, chopped	

Cook 2 cups of macaroni according to directions on package and drain well (makes about 4 cups). Mix all ingredients together and sprinkle top with additional cheese and paprika. Bake at 400° for 20 to 30 minutes. Serve warm, but this is very good cold.

Old-Fashioned Sweet-Sour Coleslaw

Gladys Swart Rowley, Granddaughter of Louise;
Lee Swart, Granddaughter of Louise

1 1/2 lb. shredded green cabbage	1/3 c. cider vinegar
1 tsp. salt	1 c. whipping cream (do not whip)
2/3 c. sugar	

Place shredded cabbage in a covered dish in refrigerator for several hours. Mix ingredients in the order given 30 minutes before serving. Chill and serve.

This recipe originated at the 1870 Brookville hotel in Brookville, Kansas. Before I-70 bypasses US 40 and Brookville, this recipe sold for \$20. A replica of the hotel opened May 4, 2000 in Abilene, KS on I-70. The new Brookville Hotel still offers their traditional menu: country-fried chicken with generous portions of hot biscuits and coleslaw served family style. This old-fashioned recipe is currently available on a postcard for 5 cents.

Orange Tapioca Salad

Minnie Nelson,
Granddaughter-in-Law of Lizzie

3 c. water	1 ctn. whipped topping
2 pkg. vanilla tapioca pudding	2 cans mandarin oranges
1 pkg. orange Jello	

Keep cool.

Orange Tapioca Salad

Linda Nelson King,
G-Granddaughter of Lizzie

2 pkg. tapioca pudding mix
3 c. water
1 (3 oz.) pkg. orange Jello

2 c. Cool Whip
1 can mandarin oranges, well drained

Boil tapioca pudding and water for 5 minutes, stirring constantly. Remove from heat and stir in orange Jello. Cool to room temperature. Fold in Cool Whip and mandarin oranges and refrigerate.

For a raspberry variation, use raspberry Jello and a box of frozen raspberries. Add frozen berries while mixture is still hot so they will thaw.

Pea Salad

In Memory of "Midge" Chadwick Swart,
Daughter-in-Law of Louise

1 can drained peas
1/2 c. onion, diced
2 boiled eggs, cut up
2 slices American cheese, cubed
1/8 tsp. garlic salt

1/2 tsp. celery seed
1/8 tsp. pepper
1/3 c. relish
3 T. salad dressing
3 T. mustard

Add diced onion, eggs, cheese to the peas, mixing well. Add garlic salt, celery seed, pepper and relish, mixing well. Last add mustard and salad dressing, stirring and mixing well.

Pink Pineapple Salad

In Memory of Jesse Swart Park,
Granddaughter of Louise

1 pkg. strawberry-flavor gelatin
1 (No. 2) can crushed pineapple,
drained & retain juice
1 c. whipping cream

1 T. sugar
1/2 tsp. vanilla extract
Grated American cheese

Prepare gelatin using the retained pineapple juice as part of the cold portion of the water. Refrigerate until just set. Fold crushed pineapple and whipped cream into the set gelatin. Pour into a pretty crystal bowl. Grate cheese over the top and let set (chill) until firm.

This pink salad has been a must for the table whenever the Park family gathered for a family holiday meal. The recipe originally came from Jessie's sister-in-law, Barbara Yale Swart.

Polynesian Salad

Debbie Rowley Mercer,

G-Granddaughter of Louise

Lettuce, shredded
 Pineapple (tidbits or chunks),
 drained
 Mandarin oranges, drained
 Chicken, grilled or poached &
 shredded

Shredded coconut
 Raisins or dried cranberries (or dried
 cherries)
 Almonds, sliced or pine nuts

Layer ingredients on the top of the shredded lettuce and top with poppy seed dressing or hot honey mustard dressing.

Serve with warm rolls or crackers.

Quick Oriental Noodles

Emily Leihsing,

GG-Granddaughter of Louise

2 pkg. Ramen noodles
 1 lb. ground beef
 1 sm. onion, chopped

1/2 tsp. ginger
 1 sm. pkg. frozen broccoli

Brown ground beef and onion; drain. Add ginger and stir. Add 2 packages Ramen noodles as directed on the package (this means include water and powdered sauce mix). Add frozen broccoli. Cover and steam for 15 to 20 minutes, stirring occasionally, until water is absorbed.

Red Hots Gelatin

Ruth Smith Swart,

Granddaughter-in-Law of Louise

1/4 c. Red Hots (cinnamon drops)
 1 c. hot water
 1 sm. pkg. cherry gelatin
 1/2 c. chopped nuts

1 c. finely-chopped red apple,
 unpeeled
 1/2 c. finely-chopped celery

Dissolve Red Hots in hot water; stir in gelatin. Add 1/2 to 3/4 cups cold water and stir. Add chopped apple, celery and nuts. Chill in refrigerator until set.

Red, White and True Blue Ribbon

Salad

Gladys Swart Rowley, Granddaughter of Louise;
Lee Swart, Grandson of Louise

2 (3 oz.) pkg. berry blue Jello	1 (8 oz.) pkg. cream cheese
5 c. hot water	1 (20 oz.) can crushed Dole pineapple, drained
4 c. cold water	2 c. Cool Whip
1 (3 oz.) pkg. lemon Jello	1 c. mayonnaise
1/2 c. mini marshmallows, cut into pieces	2 (3 oz.) pkg. cherry Jello
1 c. pineapple juice	

Dissolve berry blue Jello in 2 cups hot water. Add 2 cups ice cold water. Pour into 10x15x2-inch Pyrex dish. Chill until partially set, but not real firm as layers will separate. Dissolve lemon Jello in 1 cup hot water in top of double boiler. Add marshmallows and stir to melt. Remove from heat. Add 1 cup drained pineapple juice and cream cheese. Beat until well blended and stir in pineapple. Cool slightly. Fold in Cool Whip and mayonnaise. Chill until thickened. Pour in layer over berry blue Jello. Chill until almost set. Dissolve cherry Jello in 2 cups hot water. Add 2 cups ice cold water. Chill until syrupy. Pour over pineapple layer. Chill until firm. Yield: 24 servings.

This recipe was adapted from the 1966 Farm Journal Christmas Book. Original recipe calls for lime, lemon and cherry-flavored gelatin to prepare a red-white-and-green ribbon Christmas salad, instead of cherry, lemon and berry blue Jello to create a red, white and blue ribbon salad suitable for the Fourth of July or any other patriotic celebration.

Snicker Apple Salad

Janet Stapleton Trulson,
G-Granddaughter of Lizzie

6 apples, cored & diced	12 oz. Cool Whip, thawed
4 Snickers, chopped	1 (8 oz.) ctn. sour cream

Place apples and snickers in a bowl. Mix Cool Whip and sour cream until well blended. Fold into apples and Snickers. Refrigerate until ready to serve.

Snicker Salad

Karen Morris Ebert,
G-Granddaughter of Lizzie

6 Snickers, halved & cut into chunks	12 oz. Cool Whip
6 to 8 apples, cut into chunks, peeled or unpeeled	1 ctn. caramel apple dip

Add Snickers, apples and Cool Whip in large bowl. At the last minute, prior to serving, add the caramel apple dip. This salad needs to be served as soon as possible and is not easy to hold over. It gets soupy, but is so good and rarely is there a problem with having any leftover.

Taco Salad

Ashley Leihsing,

GG-Granddaughter of Louise

- 1 head lettuce
- 1 lg. tomato
- 1 lb. hamburger, browned & drained
- 1 can red kidney beans
- 2 c. shredded cheese

- 1 bag Doritos
- 1 btl. French or Dorothy Lynch salad dressing
- 1 jar black olives (opt.)

Brown hamburger. Chop lettuce and tomato; add beans, hamburger, cheese and olives. Add salad dressing until salad is moist. When ready to serve, add crumbled chips and serve. Taco sauce and/or sour cream added on individual servings is good.

10K Kalico Kohlslaw

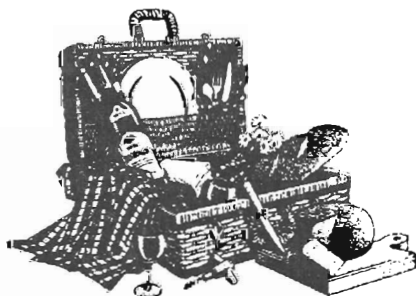
Ethel Swart Smoots,

Granddaughter of Louise

- 10 lg. carrots
- 1 green cabbage head
- 1 sm. red cabbage head
- 3 green peppers

- 3 (20 oz.) cans Dole crushed pineapple, drained
- 3 c. raisins
- 2 (8 oz.) btl. Kraft coleslaw dressing or your favorite dressing

Shred carrots and cabbage. Add chopped peppers, drained pineapple and raisins. Toss with enough dressing to moisten. Cover and chill. Toss again before serving. Yield: enough for a crowd.



West Coast Coleslaw

Ethel Swart Smoots,
Granddaughter of Louise

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|---|---|
| 1/2 med.-sized head cabbage (about 1 lb.) | 1 bunch Tucson black kale, rinsed & shaken dry |
| 1 bunch red chard, rinsed & shaken dry | 2 med. carrots, peeled & grated |

DRESSING:

- | | |
|--|---|
| 1/2 med.-sized sweet onion | 2 tsp. kosher salt |
| 1/4 c. rice wine vinegar | 1 tsp. freshly-ground black pepper |
| 2 T. sugar | 3/4 c. mayonnaise |
| 2 tsp. brown Chinese sesame oil | |

Cut half the head of cabbage in half to make 2 wedges. Cut out the core from each wedge. Working with one wedge at a time, press the wedge, cut-side down onto the cutting board and using a very sharp knife, cut the wedges into shreds no more than 1/8-inch thick. Trim the stems from the bunch of red chard, bundle the leaves in a tight roll, like a big cigar, then cut across the bundle to make very fine ribbons. Repeat this process with a bunch of kale. Toss the cabbage, chard, kale and carrots in a large bowl. Pile the ingredients for the dressing into the food processor and process until smooth. (If no food processor is available, grate the onion and whisk together all the ingredients for the dressing.)

Pour the dressing over the vegetables and toss to coat. Refrigerate. Allow the greens to "marinate" in the dressing for at least 20 minutes, or for several hours. Toss again before serving.

Coleslaw comes from the Dutch word *Koolsla*, kool for cabbage, sla for salad. The online dictionary Wordnet defines it as basically shredded cabbage. But what distinguishes coleslaw from other salads is more than just the use of cabbage. Unlike most green salads that get dressed at the last minute, the salads that fall under the heading "slaw" are tossed with their dressing well in advance, then tossed again shortly before serving. The dark leaves of kale and red chard give this version of coleslaw an exotic look and the perfume of sesame oil reinforces the notion that this is no ordinary slaw. The greens should marinate in the dressing for at least 20 minutes.

Wilted Lettuce

Jo Ann Nanninga,
Granddaughter-in-Law of Bertha

- | | |
|---|-------------------------------|
| 1/2 lb. leaf lettuce, washed, torn | 6 green onions, sliced |
| 4 lg. radishes, thinly sliced | |

Prepare above in large bowl; set aside. Put in pans 4 tablespoons bacon grease, 1 teaspoon salt, 1/4 teaspoon pepper and 2 tablespoons sugar. Stir until sugar starts to brown. Remove from heat and add 2 tablespoons vinegar; return to heat. When sugar dissolves, add 2 boiled eggs, sliced and 4 tablespoons milk. Stir continually until comes to boil. Pour over prepared salad toss. Serve immediately.

