

Country Cookin'



East River Electric Power Cooperative
Volume 29 – 2013

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A Good Friend's Cucumber Salad

v. 29 #982123296
Barbara Shea

Douglas Electric

- 1 cup mayonnaise
- 4 T. vinegar
- 1/2 cup sugar
- 1/4 tsp. salt
- 4 cucumbers, sliced (with or without skins)
- 1 onion, sliced

Combine mayonnaise, vinegar, sugar and salt. Pour over cucumbers and onions; refrigerate.

Banana Smash

Renville-Sibley Cooperative Power

- 4 cups sugar
- 6 cups water
- 5 ripe bananas
- 2 T. concentrated lemon juice (or juice from 2 lemons)
- 12 oz. can of frozen orange juice (prepared as directed)
- 36 oz. can of pineapple juice
- 2 liter bottle of 7-up

Mix sugar and water. Boil for 5 minutes; cool completely. Mash bananas and lemon juice. Dilute orange juice as directed. Mix all ingredients, except 7-up, then freeze. Before serving, thaw until slushy and add 7-up to desired taste.

Bow Tie Salad

Renville-Sibley Cooperative Power

- 16 oz. bow tie pasta, cooked and cooled
- 1 or 2 cucumbers, diced
- 1 pkg. grape tomatoes
- 4 green onions, chopped
- 1 pepper (red, yellow, orange or green), chopped
- 1 lb. bacon, crisp and crumbled

Combine above ingredients.

- 1 1/2 cups Miracle Whip
- 1/2 cup sugar
- 1 T. vinegar
- 2 T. Salad Supreme (small jar in the spices section)
- Salt and pepper to taste

Combine above ingredients and toss salad, mixing thoroughly.

Broccoli Salad

Joanne Limoges

Union County Electric

- 1 bunch broccoli
- 1 bunch green onions, chopped
- ½ cup golden raisins
- 6 slices crisp bacon, crushed into small pieces
- 1/3 cup sunflower nuts

Dressing:

- 1 cup mayonnaise
- 1 T. Vinegar
- ¼ cup sugar

Chop broccoli in small pieces and add green onions, raisins and bacon. Add dressing and mix well, chill. Right before serving, add sunflower nuts and stir.

Buffalo Chicken Dip

Connie Cain

Southeastern Electric

- 16 oz. cream cheese
- 12 oz. chicken
- 12 oz. ranch dressing
- Hot sauce to taste

Combine ingredients. Can serve warm if desired.

Chicken Tortilla Soup*

Valerie Marso

Oahe Electric

*reprinted from 2012 cookbook due to misprint

- 2 cans cream of chicken soup
- 2 cans fiesta nacho cheese soup
- 2 cans enchilada sauce
- 1 large can Swanson **chicken**
- 4 cups milk
- 1 small can of green chiles (optional)

Dump all ingredients together and heat thoroughly, stirring often. Can be made in a crock pot. The enchilada sauce determines the level of spiciness for your soup. Medium spiciness paired with fiesta nacho soup makes it a bit spicy. If you don't like it very spicy, try the mild enchilada sauce. Top with crushed tortilla chips and shredded cheese.

Chili Cheese Dip

Amanda Adams

Union County Electric

- 1 lb. lean ground beef
- 1 can rotel tomatoes
- 1 lb. Velveeta cheese, cubed into small pieces
- 2 tsp. Worcestershire sauce
- 1/2 tsp. chili powder

Brown ground beef and drain. Combine beef and additional ingredients in crock pot. Stir well. Cover and cook on high for 1 hour, stirring until cheese is fully melted. Serve immediately or turn to low for serving up to 6 hours. Serve with tortilla or corn chips.

Corn Salad Recipe

Connie Cain

Southeastern Electric

- 2 cans whole kernel corn, drained
- 1 red pepper, chopped
- 1 green pepper, chopped
- 1 cup celery, chopped
- 1 small onion, chopped
- 1 cup mayonnaise (Greek yogurt can also be used)
(but definitely not Miracle Whip)
- 1 bag Twisted Honey BBQ Fritos

Mix all together. Just before serving, mix in Fritos. Don't crush, just mix in.

Creamy Taco Roll-Ups

Jennie Patrick

Sioux Valley Energy

- 1 (8 oz.) pkg. cream cheese, softened
- 1 (8 oz.) tub sour cream
- 2 T. salsa
- 2 tsp. hot pepper sauce (optional)
- 1 pkg. taco seasoning mix
- 1 (4 oz.) can chopped green chiles
- 1 (4 oz.) can pitted black olives, drained and chopped
- 1 bunch green onions, diced
- 12 flour tortillas

Beat cream cheese, sour cream, salsa, hot pepper sauce, and taco seasoning together with an electric mixer in a bowl until smooth. Fold in green chiles, black olives, and green onions. Spread a thin layer of cream cheese mixture onto each flour tortilla. Roll up each tortilla. Chill for 30 minutes; cut into bite-sized slices to serve. Makes 12 roll-ups.

Cucumber/Yogurt Dip

Bobbi Engel

Traverse Electric

3 medium cucumbers, grated
1 cup plain yogurt
1 cup sour cream
1 T. lemon juice
Salt to taste
Parsley, chopped

Combine ingredients. Mix thoroughly and cool before serving. Good on crackers, bagels and veggies.

Fireside Coffee

Kendra McIntyre

Lake Region Electric

2 cups instant cocoa (hot chocolate mix)
2 cups non-dairy powdered creamer
1 cup instant coffee
1-2 tsp. cinnamon
¼ tsp. nutmeg
1 cup sugar

Mix all ingredients. Add 3 heaping teaspoons per 1 cup hot water. Can top with Cool Whip or marshmallows.

French Dressing

Arlene Lee

Codington-Clark Electric

1 cup Heinz ketchup
¾ cup oil (Crisco)
¾ cup sugar
¼ cup white vinegar
1 tsp. paprika
1 tsp. onion soup mix, Mrs. Dash, salt, pepper, garlic powder and onion flakes

Combine all ingredients.

George's Potato Soup

Barbara Shea

Douglas Electric

- 1 large onion or 2 medium onions, finely chopped
- 7 medium potatoes, diced into pieces
- 5 stalks celery, finely chopped
- 1 cup or 1½ cups country ham, finely chopped
- 1 tsp. garlic powder
- 1 tsp. pepper
- 1 tsp. dried thyme
- 3 tsp. celery seed
- 1 gallon whole milk (do not use 2% as it will not be creamy)
- Butter or margarine
- 1 small box instant potatoes

Place onions, potatoes, celery, ham and spices into a large pot. Cover these ingredients with water (with just enough to cover). Bring to a boil, stirring often. Continue boiling until potatoes are done. Add ¾ gallon of milk. Add ¼ stick of butter or margarine. Let butter melt. Add small amounts of instant potatoes at a time while stirring until the mixture starts to thicken. (Note: burner needs to be on low so it does not burn as you are cooking.)

Light Eggnog Shake

Kendra McIntyre

Lake Region Electric

- 1½ cups fat-free vanilla ice cream
- ½ cup skim milk
- 1 T. fat-free whip topping
- ½ tsp. sweetener
- 1/8 tsp. rum extract
- 1/8 tsp. vanilla extract
- Dash of nutmeg

Combine all ingredients, except the nutmeg in blender. Blend until smooth; pour into glasses. Sprinkle with nutmeg and enjoy!

Mother Stamberg Cranberry Sauce

Ruth Lindeman

Bon Homme Yankton Electric

- 2 cups raw, frozen cranberries (one 12 oz. pkg.)
- 1 small (1½") onion
- ¾ cup sour cream
- ½ cup white granulated sugar
- 1 T. (plus) prepared horseradish

Grind together cranberries and onion. Stir in sour cream, sugar and horseradish. Mix together. Yields 8 servings. Can be frozen for preparing ahead. Whip after partially thawed. To defrost, set in refrigerator several hours before, or two hours at room temperature.

Meatball Bubble Biscuits

Jennie Patrick

Sioux Valley Energy

- 1 can Pillsbury golden layers biscuits
- 10 frozen fully cooked Italian style meatballs, thawed and cut in half
- 2 sticks string cheese, cut each into 10 pieces
- 1 T. Parmesan cheese
- ¼ tsp. garlic powder
- ½ tsp. Italian seasoning
- 1 cup marinara sauce

Heat oven to 375 degrees. Separate biscuits into 2 layers. Place 1 meatball half and one piece of cheese into each biscuit, wrap dough around it and seal edges. Place seam side down into 9 inch round cake pan. Sprinkle with Parmesan cheese, garlic powder and Italian seasoning. Bake 18-20 minutes or until golden brown. Serve with warm marinara sauce.

Mushroom Surprise

Steph Trevett

Whetstone Valley Electric

- 3 containers whole mushrooms
- 1 pkg. Hidden Valley Ranch Dressing
- 1 stick of butter

Wash mushrooms. Add the dressing package and stick of butter in the crock pot on low. If making this for a bigger crowd, can be doubled or tripled.

Orange Julius

Gwen Larsen

Sioux Valley Energy

- 1 (6 oz.) can frozen orange juice concentrate
- 1/3 cup sugar
- 1 cup milk
- 12-16 ice cubes
- 1 cup water

Put ingredients in blender and add ice cubes. Blend at highest speed for 1 minute. Pour into glass and serve.

Oyster Stew

Debra Sanderson

Lyon-Lincoln Electric

- 1/4 cup onion, chopped
- 2 tsp. butter
- 1 pint oysters
- 1/2 tsp. salt
- 2 cups milk
- 1 cup half-and-half
- 1 T. parsley
- 1/4 tsp. white pepper

In a large saucepan, cook onion in butter until tender, but not brown. Stir in the undrained oysters and salt. Cook over medium heat about 5 minutes or until oysters curl around the edges, stirring occasionally. Stir in the milk, half-and-half, parsley, and white pepper. If desired, top each serving with additional butter. Serve with oyster crackers.

Quick and Easy Cracker Dip

Connie Cain

Southeastern Electric

- 1 6 oz. sour cream
- 2 cups finely grated cheese (Cheddar or Colby Jack)
- 1/2 jar real bacon bits
- 1/2 pkg. dry ranch dressing packet

Mix all together and serve with your favorite crackers.

Reuben Soup

Renville-Sibley Cooperative Power

- 1/2 cup onion, chopped
- 1/2 cup celery, sliced
- 2 T. butter
- 1 cup chicken broth
- 1 cup beef broth
- 2 T. water
- 2 T. corn starch
- 1/2 tsp. baking soda
- 3/4 cup sauerkraut, rinsed and drained
- 2 cups cream
- 1 cup milk
- 2 cups corned beef, chopped
- 1 cup shredded Swiss cheese

Sauté onions and celery in butter. Add broth. Mix water, corn starch and baking soda, then add to the broth. Bring to a boil. Add sauerkraut and chopped corned beef. Add cream and milk. Simmer for 15 minutes, stirring regularly. Add cheese and heat until melted.

Shrimp Lover Squares

Becki Hauser

Southeastern Electric

- 1 (8 oz.) tube refrigerated crescent rolls
- 1 (8 oz.) pkg. cream cheese, softened
- 1/4 cup sour cream
- 1/8 tsp. salt
- 1/2 tsp. dill weed
- 1/2 cup seafood sauce
- 24 cooked, medium shrimp
- 1/2 cup green pepper, chopped
- 1/3 cup onion, chopped
- 1 cup shredded Monterey Jack cheese

In a greased 9 x 13 inch pan, unroll the crescent dough; seal seams. Bake at 375 degrees for 10-12 minutes or until golden brown. Cool completely on a wire rack. In a small mixing bowl, beat the cream cheese salt and dill weed until smooth. Spread over crust. Top with sauce, shrimp, green pepper, onion and cheese. Cover and refrigerate for one hour. Cut into squares. Yields 2 dozen.

Stuffed Mushrooms

Bill Haines

Central Electric

- 1 dozen whole mushrooms
- 1 small bunch green onions
- 2 slices bacon, fried crisply
- 1 tsp. salt
- 1/2 tsp. cayenne pepper
- 1/2 cup whipping cream
- 1 T. flour
- 1 cup shredded cheese

Clean mushrooms and remove stems. Precook mushrooms in the microwave by placing in a microwaveable bowl; cover and cook on high 2-3 minutes. Chop up the stems and mix with the other ingredients. Stuff the mushroom caps and place in a baking pan. Bake at 350 degrees until the cheese melts.

Tomato Basil Soup

Gary Bachman

FEM Electric

1 T. canola oil
1 cup onion, diced
2 T. fresh garlic, minced
4 cups red tomatoes, blanched and peeled, chopped into 1/2 inch cubes
2 (14 oz.) cans vegetable broth
1/2 cup tomato paste
3 T. chopped basil
Juice of 1 lemon
Kosher salt to taste
Black pepper to taste

In a saucepan, heat the canola oil. Add the onions and sauté them for 4-5 minutes (avoid any browning, just clarify them). Then add the garlic and sauté for about another minute. Add the tomatoes, vegetable broth and tomato paste. Bring to a boil, then reduce to a simmer for 15-20 minutes, until tomatoes are soft. Remove the soup from the heat and add the basil and lemon juice. Place in blender or food processor and run until smooth (optional). Season with the salt and pepper to taste.

Zuppa Toscana (Olive Garden)

Mary Ann Neugebauer

Douglas Electric

1 lb. Italian sausage
1 large onion, chopped
2 large russet baking potatoes, cut in 1/4 inch slices
2 cans chicken broth
1 qt. water
2 cloves garlic, minced
1/2 can Oscar Meyer real bacon bits (or use 6 strips fried bacon)
salt and pepper
2 cups kale or Swiss chard, chopped
1 cup heavy whipping cream (or more water and less cream)

Brown sausage, drain grease. Place onion, potatoes, chicken broth, water, and garlic in pot and cook on medium heat until potatoes are done. Add sausage, bacon bits, salt and pepper to taste. Simmer for another 10 minutes. Turn to low heat, add kale and cream. Heat through and serve.

Bacon Omelet Supreme

Mary Ann Neugebauer

Douglas Electric

8 eggs
1 cup milk
1/3 cup flour
1 red pepper, finely chopped
8 slices bacon, crumbled
3 green onions, finely chopped
1 cup shredded sharp Cheddar cheese

Heat oven to 350 degrees. Line 15 x 10 x 1 inch pan with parchment paper, with ends extending over shortest sides of pan. Spray with cooking spray. Beat eggs, milk and flour in large bowl with whisk until blended. Stir in next 3 ingredients. Pour into prepared pan. Bake 14-16 minutes or until edges are almost set. Top with cheese; bake 2 minutes or until melted. Roll up omelet immediately, starting at one short end and peeling off paper as omelet is rolled. Place on platter; cut into slices. Serve with salsa.

Baked Orange French Toast

Renville-Sibley Cooperative Power

1/2 cup butter, melted
1/2 cup sugar
1 tsp. cinnamon
6 eggs
1 1/2 cups orange juice
12 slices Texas Toast (can substitute French bread)

In small bowl, combine butter, sugar and cinnamon. Spread on greased jelly roll pan. In a flat dish, combine eggs and orange juice. Dip Texas Toast slices into egg mixture and place on pan. Bake uncovered at 325 degrees for 35 minutes.

Barb's Baked Ziti

Barbara Shea

Douglas Electric

- 8 oz. ziti or other tube-shaped pasta
- 1 lb. Italian pork sausage (not in casing)
- 2 cloves of garlic, minced (about 1 tsp.)
- 1 medium green bell pepper, thinly sliced (about 1 cup)
- 1 medium onion, sliced (about 1 cup)
- 1 jar (24 oz.) pasta sauce, (tomato sauce)
- 3 cups shredded Mozzarella cheese
- 1 tsp. dried basil
- 1/3 cup Parmesan cheese

Preheat oven to 375 degrees. Spray a 9 x 13 inch baking dish with non-stick cooking spray. Cook pasta according to package directions. Combine the sausage and garlic in Dutch oven or large saucepan. Cook over medium heat, stirring often, for 5 minutes. Stir in green peppers and onion. Cook, stirring until sausage is no longer pink and bell peppers are tender, about 8-10 minutes. Drain off fat, if any. Stir in pasta, pasta sauce (tomato), 2 cups Mozzarella cheese and basil. Pour into the prepared dish. Top with the remaining Mozzarella and the Parmesan cheese. Cover dish with aluminum foil. Bake until the cheese is melted and pasta is heated through, (about 30 minutes). Uncover and allow cheese to get slightly golden, about 5 minutes.

BBQ "Buck Balls"

Jean Osterman

Traverse Electric

- 2 lbs. ground venison (seasoned with Lawry's Seasoned Salt, to taste)
- 1/2 cup warm water
- 1 1/2 cups Stove Top stuffing (pork, traditional or cornbread)
- 2 eggs
- 1 pkg. Lipton onion soup mix
- 1/4 cup BBQ sauce (Old West brand suggested)
- 1 pkg. sliced bacon (maple bacon suggested)
- 1 (8 oz.) tomato sauce

In large bowl, mix all ingredients except bacon and tomato sauce. Roll into golf ball size meatballs. Wrap with 1/2 a strip of bacon. Arrange in a baking dish. Pour tomato sauce over meatballs and bake uncovered for 1 hour or until nicely browned at 350 degrees. Serve with your favorite BBQ sauce.

Beef Nacho Casserole

Gwen Larsen

Sioux Valley Energy

- 1 lb. ground beef
- 1 (12 oz.) jar chunky salsa
- 1 cup frozen corn
- $\frac{3}{4}$ cups Miracle Whip
- 1 T. chili powder
- 2 cups (8 oz.) shredded Cheddar cheese
- 2 cups crushed tortilla chips

Brown ground beef and drain. Add salsa, corn, Miracle Whip and chili powder. In 2-qt. casserole dish, layer half of meat mixture, half chips and half cheese. Repeat: meat, chips and cheese. Bake at 350 degrees for 20 minutes.

Biscuits and Gravy

Becki Hauser

Southeastern Electric

- $\frac{1}{4}$ lb. ground pork sausage
- 2-3 T. flour
- 2 T. margarine
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{8}$ tsp. pepper
- $1\frac{1}{4}$ to $1\frac{1}{3}$ cups milk
- 1 pkg. biscuits (prepared as recommended)

Cook sausage; drain if necessary. Stir in flour, margarine, salt and pepper; cook and stir until butter is melted. Gradually add milk, stirring constantly. Bring to a boil; continue boiling and stir for two minutes. Serve over biscuits. Yields 2 servings.

Brandy Peach Venison Steak

Jean Osterman

Traverse Electric

- 4 boneless venison steaks (butterfly steaks or tenderized round)
- $\frac{1}{2}$ tsp. marjoram
- $\frac{1}{2}$ cup butter
- 1 can peaches, drained and sliced (reserve juice), fresh peaches may be used
- $\frac{2}{3}$ cup brandy or dry sherry
- 2 cups sour cream
- salt and pepper (suggested: Lawry's Seasoned Salt and Garlic Pepper)

Tenderize meat. Season with marjoram and sauté in butter 30 seconds to 1 minute on each side (until just done). Remove meat from pan and add peaches. Sauté peaches until brown. Remove peaches from pan; add brandy and peach juice. Sauté until remaining liquid is reduced down (to get rid of alcohol). Add sour cream slowly, do not boil. Mix well. Add venison to cream mixture and cook for 5 minutes on low heat. Spoon steak mixture over rice or pasta. Top with peaches prior to serving.

Breakfast Burritos

Stephanie Fossum

Southeastern Electric

- 1/4 lb. bulk pork sausage
- 1/2 cup potato, peeled and diced
- 2 T. onion, chopped
- Dash of pepper
- 2 eggs, lightly beaten
- 1/2 cup shredded Taco cheese
- 2 flour tortillas (8 inches), warmed

Crumble sausage into a skillet; cook over medium heat until no longer pink. Remove sausage with a slotted spoon and set aside. In the same skillet, fry potato and onion until onion is crisp tender. Add the pepper. Return sausage to the pan. Add eggs; cook and stir until eggs are completely set. Remove from the heat; stir in cheese. Spoon mixture off-center onto tortillas. Fold in bottom and sides of tortilla and roll up.

California Casserole

Jolene Anderson

Central Electric

- 1 pkg. frozen hashbrowns
- 1 pkg. California blend vegetables (cauliflower, broccoli, carrots)
- 2 cans cream of mushroom soup
- 1 large jar Cheez Whiz
- Chunks of ham

In large casserole, layer hash browns, vegetables, soup, Cheez Whiz, and ham. Stir occasionally to mix all ingredients. Bake 60-90 minutes at 350 degrees.

Cheddarwurts-n-Potato Bake

Renville-Sibley Cooperative Power

- 1 (24 oz.) pkg. frozen O'Brien hash browns, thawed
- 1 pkg. cheddarwurst (or cheddar brats or cheddar ring bologna), sliced
- 2 cans cream of chicken soup
- 1/2 cup milk
- 4 oz. (1 cup) shredded Cheddar cheese
- 1 (2.8 oz) can French fried onions

Put hash browns and meat in 9 x 13 inch pan. Mix soup and milk and pour over potatoes and meat. Add shredded cheese. Mix well. Bake covered with foil for 1 hour at 350 degrees. Top with French fried onions and bake uncovered for an additional 15 minutes.

Chile Colorado Burritos

Sam Irvine

Oahe Electric

- 1½ to 2 lbs. stew meat or other beef, cubed
- 2 beef bouillon cubes
- 1 large can mild (red) enchilada sauce (at least 19 oz.)
- ½ can refried beans (optional)
- 5-7 burrito size flour tortillas
- 1 cup or so of shredded Cheddar cheese

Put beef, bouillon, and enchilada sauce into a crock pot and cook on low for 7-8 hours or until meat is very tender. When beef is done (very tender and flakes off when stirred), taste and add more salt, if desired. Heat up refried beans and put your oven on broil. On a flat surface, lay out a tortilla. Place on tortilla about ½ cup of the meat, drained by using a slotted spoon, and a spoonful or two of beans. Roll into a burrito. Place in an 8 x 8 inch baking pan. Repeat with remaining tortillas. Pour some of the remaining enchilada sauce from the crock pot over the burrito to cover it. Sprinkle with some cheddar cheese. Broil until cheese is bubbly, about 2-4 minutes. Serve. Makes 4-6 burritos, depending on how full you make them.

Chili Pockets

Heidi Brewer

H-D Electric

- 1 can (15 oz.) chili with beans
- ½ cup shredded Cheddar cheese
- 2 T. fresh cilantro, minced
- 1 can (13.8 ounces) refrigerated pizza crust
- 4½ tsp. cornmeal, divided
- Daisy brand sour cream and salsa

In a small bowl, combine the chili, cheese and cilantro. Roll pizza dough into a 12 inch square; cut into four 6 inch squares. Spoon ½ cup chili mixture onto the center of each square; brush edges of dough with water. Fold one corner of each square over filling to the opposite corner, forming a triangle. Using a fork, crimp edges to seal. Sprinkle 1½ teaspoons cornmeal over a greased 15 x 10 x 1 inch baking pan. Place pockets in pan; prick tops with a fork. Sprinkle with remaining cornmeal. Bake at 425 degrees for 10-12 minutes or until golden brown. Serve with sour cream and salsa. Yields 4 servings.

Corn Casserole

Kendra McIntyre

Lake Region Electric

- 2 (12 oz.) bags frozen corn
- ¼ cup sugar
- 8 oz. cream cheese
- 1 stick butter or margarine

Mix all ingredients in crock pot and cook for 6 hours.

Easy Chicken and Cheese Enchiladas

Gail Barlund

Whetstone Valley Electric

1 can Campbell's condensed cream of chicken soup
1/2 cup sour cream
1 cup picante sauce
2 tsp. chili powder
2 cups cooked chicken, chopped
1/2 cup shredded Monterey Jack Cheese
6 flour tortillas (6"), warmed
1 small tomato, chopped
1 green onion, sliced
Lettuce
Sour cream

Stir soup, sour cream, picante sauce and chili powder in medium bowl. Stir 1 cup picante sauce mixture, chicken and cheese in large bowl. Divide chicken mixture among tortillas. Roll up tortillas and place seam-side up in a 2 quart shallow baking dish. Pour remaining picante sauce mixture over filled tortillas. Cover baking dish. Bake at 350 degrees for 40 minutes or until enchiladas are hot and bubbling. Top with tomato and onion. When serving, add lettuce, sour cream, picante sauce, etc. and other toppings. Yields 6 servings.

Eggs-And-Bacon Sandwich Spread

Wanda K. Weber

Charles Mix Electric

6 hard-boiled eggs, chopped
4 slices crisp cooked bacon, crumbled
3 T. minced celery
1/2 tsp. Worcestershire sauce
1 1/2 T. mayonnaise or salad dressing
2 slices bread

In a medium bowl, combine all ingredients. Mix well to blend. Spread between slices of your favorite bread. Wrap and pack for lunch.

Grandma and Mom's Tasty Old Fashion 50's Sloppy Joes on Toasted Buns

Barbara Shea

Douglas Electric

- 2 T. oil
- 1 large yellow onion, fresh from the garden, chopped
- 1 large sweet green bell pepper, fresh from the garden, chopped
(discard the pepper seeds and membranes from the pepper)
- 4 stalks of celery, fresh from the garden
(do not have celery, optional: 1/2 tsp. celery seed)
- 2 lb. lean ground beef
- 1/4 cup brown sugar, packed lightly
- 1/2 tsp. dry mustard powder
- 1/2 tsp. garlic powder
- 1 1/2 tsp. chili powder, adjust to taste
- 1 1/4 cups catsup
- 1/4 cup sweet pickle relish (optional)
- 1 cup beef broth (1 beef cube dissolved in 1 cup of water)
- 1 tsp. apple cider vinegar
- 1/8 tsp. salt
- 1/8 tsp. black pepper
- 8 hamburger buns, toasted

In large skillet over medium heat, add the vegetable oil. Add the chopped onion, green pepper and celery. Cook the vegetables until they are just tender. Stir constantly to prevent them from burning, as this gives off flavors to the Sloppy Joes recipe. Add the ground beef to the skillet and mix well while cooking. Break up the ground beef. Cook until the beef is browned. Drain off any excess liquid from the beef. Add the brown sugar, dry mustard, garlic powder, chili powder, catsup, beef broth and vinegar. Simmer until hot. Salt and pepper mixture. Serve on toasted buns

Hot Roast Beef Sandwich

Jolene Spilde

Codington-Clark Electric

- 1 T. dried minced onion
- 2 tsp. salt
- 2 tsp. garlic powder
- 2 tsp. dried oregano
- 1 tsp. dried rosemary, crushed
- 1 tsp. caraway seeds
- 1 tsp. dried marjoram
- 1 tsp. celery seed
- 1/4 tsp. cayenne pepper
- 1 (4 to 4 1/2 pound) boneless chuck roast, halved
- 8 to 10 sandwich rolls, split

Combine seasonings; rub over roast. Place in a crock pot. Cover and cook on low for 6 to 8 hours or until meat is tender. Shred with a fork. Serve on rolls.

Open Faced Sandwiches

Heidi Brewer

H-D Electric

Ham, chopped into small pieces
American cheese, chopped into small pieces
Mayonnaise, just enough to coat the ham and cheese
Hamburger buns

Mix ham, cheese and mayonnaise together in a bowl; spread on each half of a hamburger bun. Put on a baking sheet. Bake on broil at 450 degrees until brown.

Pepperoni Roll

Christy Nagel

Northern Electric

1 frozen bread dough (Rhodes white bread dough or similar suggested)
Olive oil (or cooking oil)
Pepperoni (or whatever pizza toppings you prefer)
Shredded Mozzarella cheese
Parmesan cheese
Italian seasonings

Follow bread dough instructions for rising. When rising is complete, roll dough out to a square, approximately 11 x 11 inches. Brush dough with olive oil or whatever cooking oil you prefer. Lay pepperoni on dough covering entire surface. Sprinkle with shredded mozzarella cheese and shredded Parmesan cheese. Lightly sprinkle with Italian seasonings. Roll up dough starting at one edge of square. Place rolls on baking sheet. Brush some melted butter on top of uncooked pepperoni roll. No need to let rise, bake it right away. Bake at 375 degrees for approximately 15 to 25 minutes or golden brown on top. Allow some time to cool before slicing. Serve with pizza sauce for dipping.

Roast Pheasant

Lois J. Larson

Clay Union Electric

Pheasant	1 tsp. salt
Flour	1 tsp. pepper
Pork fat	2 oz. cooking wine
¼ lb. fresh salt pork, retain fat	1 cup water
1 medium onion, chopped	½ cup cream
1 clove garlic, chopped	

Dredge pheasant in flour. Brown in pork fat. Add onion, garlic, salt and pepper. Cook 5 minutes. Add wine. Cook 3 more minutes. Put in roaster; add water and roast at 300 degrees for 2 hours. Add cream after 2 hours of cooking, and continue cooking for a half hour.

Seared Pork with Lemon Thyme Sauce

Russ Hohn

Oahe Electric

Olive oil spray
2 (4 oz.) boneless pork chops, pounded thin
Black pepper
½ cup low sodium chicken or vegetable broth
2 T. lemon juice
2 T. fresh thyme, chopped
1 garlic clove, minced

Heat a skillet over medium-high heat and lightly spray with olive oil. Season pork with pepper. Place in the skillet and sear for 2 minutes on each side. Transfer to a plate. Add broth, lemon juice, thyme and garlic to the skillet and place over medium heat. Simmer until sauce reduces slightly, 2 to 3 minutes. Add pork to the sauce, cook until meat is cooked through, 3 minutes.

Spaghetti Braid

Christy Nagel

Northern Electric

1 loaf Rhodes bread dough or 12 Rhodes dinner Rolls, thawed to room temperature
6 oz. spaghetti, cooked
1 cup thick spaghetti sauce
8 oz. Mozzarella cheese, diced into ½ inch cubes
1 egg white
Parmesan cheese
Parsley flakes

Spray counter lightly with non-stick cooking spray (or use parchment paper). Roll loaf or combined dinner rolls into a 12 x 16 inch rectangle. Cover with plastic wrap and let rest for 10-15 minutes. Cook spaghetti according to package instructions. Drain and let cool slightly. Remove wrap from dough. Place spaghetti lengthwise in a 4 inch strip down the center of dough. Tip with sauce and cheese cubes. (Suggested: mix spaghetti and sauce together and add a ½ pound of cooked hamburger). Make cuts 1½ inches apart on long sides of dough to within ½ inch of filling. Begin braid by folding top and bottom strips toward filling. Then braid strips left over right, right over left. Finish by pulling last strip over and tucking under braid. Lift braid with both hands and place on large sprayed baking sheet or transfer parchment paper. Brush with egg white and sprinkle with Parmesan cheese and parsley. Bake at 350 degrees for 30-35 minutes or until golden brown. Cool slightly and slice to serve.

Sweet Sour Beef Stew

Betty Syverson

Traverse Electric

2 lbs. stew meat, in chunks
1/4 cup brown sugar
1 T. Worcestershire sauce
3/4 cup chopped onion
5 medium potatoes
2 cups water
1/4 cup apple cider vinegar
1/2 cup catsup
3 stalks of celery, diced
1 (1 lb.) pkg. baby carrots

Combine everything together and put in roaster pan in 350 degree oven for 2 1/2 hours or slow cooker for 3 1/2-4 hours.

Taco Hot Dish

Angela Spaans

Douglas Electric

1 lb. hamburger
14 oz. tomato sauce
1 package taco seasoning
1 pkg. crescent rolls
1/2 bag Doritos
1 1/2 cups sour cream
1 cup shredded Mozzarella cheese
1 cup shredded Cheddar cheese

Brown hamburger. Add tomato sauce and taco seasoning. Spread unbaked crescent rolls in the bottom of a greased 9 x 9 inch pan. Spread the hamburger mixture over the crescent rolls. Crunch half of the Doritos and sprinkle over the meat layer. Spread sour cream and then sprinkle with cheese. Top it off with a few more crunched Doritos. Bake at 350 degrees for about 20 minutes or until crescent rolls are done.

Anadama Bread

Mrs. Chuck Liebe

Whetstone Valley Electric

1½ cups cold or warm water
1 tsp. salt
1/3 cup cornmeal
1½ T. butter
1/3 cup dark molasses
¼ cup warm water

1 package yeast
1 T. sugar
4 to 4½ cups flour, divided
Melted butter
Cornmeal for topping

Combine water, salt and cornmeal in saucepan. Stir over medium heat until mixture bubbles and thickens. Add butter and molasses; remove from heat. Cool. In bowl, combine warm water and yeast; sprinkle on sugar. Stir to mix. Add yeast mixture to cooled cornmeal mixture. Add 2 cups flour; beat well. Add 1 additional cup flour; mix. Put ½ cup flour on counter; add additional flour as required to knead. Let dough rest; knead again until smooth. Let rise in warm place; punch down. Form into a loaf; place in ungreased 5 x 9 inch pan. Let rise until dough reaches top of pan. Bake at 375 degrees for 40-45 minutes. Brush top with melted butter; sprinkle with cornmeal. Return bread to oven for 2 minutes. Cool on wire rack before slicing. Makes great toast.

Apple Bars

Ann Buckmiller

Kingsbury Electric

Crust:

2½ cups flour
1 tsp. salt
1 T. sugar
1 cup shortening

1 egg
2/3 cup milk
¾ cup crushed corn flakes
(Rice Krispies, etc.)

Preheat oven to 325 degrees. Mix dry ingredients listed, then cut in the shortening (as for pie crust) until well mixed. Place 1 egg yolk (keep the egg white in a separate bowl for later) in a small bowl; add 2/3 cup milk and whisk until egg yolk is stirred in with the milk. Add the milk mixture to the flour/shortening mixture. Mix until well blended. Roll out half of the dough mixture and place onto large cookie sheet. Sprinkle with the crushed corn flakes.

Filling:

5 cups apples, diced
1½ cups sugar

1 tsp. cinnamon (to taste)
1 cup powdered sugar

Mix ingredients until well blended; place on top of crust evenly. Roll out the other half of the dough and cover the top of the bars. Prick with a fork. Beat the egg white (from above) and brush over the top of the crust. Bake for 45 minutes at 325 degrees. Mix the powdered sugar and lemon juice until completely mixed; spread over the top of the crust while the bars are still warm. This also works great substituting your favorite pie filling (peach, cherry, blueberry, etc.) just substitute the apples for your favorite filling!

Apple Crunch

Lois J. Larson

Clay Union Electric

Mix and place in a 9x13 inch pan:

8 cups apples, sliced
1 1/2 tsp. cinnamon
3/4 cups sugar
3 T. flour

Top with following mixture:

1 1/2 cups oatmeal
1 1/2 cups flour
1 1/2 cups brown sugar
2/3 melted butter
1/2 tsp. baking powder
1/2 tsp. soda

Bake for 40 minutes at 350 degrees.

Baked Fruit

Pauline Schmidt

Codington-Clark Electric

1 large can sliced peaches
1 large can pear halves (quartered)
1 large can apricots
1 large can pineapple chunks
1 jar maraschino cherries
2 T. butter

Drain the above fruit well. Water can be run over fruit to help drain.

Sauce:

1/3 cup sugar
2 T. corn starch
1/2 cup light corn syrup
1 cup orange juice
orange zest (if desired)

Cook sauce ingredients until thick and clear. After bubbling, add butter and stir until melted. Arrange fruit in a 9 x 13 inch pan. Pour sauce over fruit and bake 30 minutes at 325 degrees. Serve hot. Serving suggestion: hot with turkey or ham.

Buttermilk Nut Bread

Mary Jessen

Dakota Energy

2 eggs, well beaten
1½ cups brown sugar
3¼ cups flour
2 tsp. baking soda
1½ tsp. salt
2 cups buttermilk
1 cup nuts, chopped

Beat eggs. Add brown sugar and mix well. Sift flour, soda, and salt together and add alternately with buttermilk to egg mixture. Add nuts. Pour into 2 greased loaf pans. Bake at 325 degrees for 1 hour. Makes 2 loaves.

Butternut Squash Bread

Roberta Engel

Traverse Electric

1 cup milk
8 large eggs
1 tsp vanilla
1 tsp. cinnamon
½ tsp. cloves
½ tsp. nutmeg
½ cup sugar
1 tsp. sea salt
1 butternut squash (cubed)
½ loaf of leftover any tasty bread (cubed)
¼ cup Parmesan cheese

Whisk together milk, eggs, vanilla, salt and spices. Pour over the top of the cubed bread and squash. Top with Parmesan cheese. Heat covered for 20 minutes and uncovered for 10 minutes. Sprinkle some additional cheese over top. Serve with some cinnamon ice cream and coffee.

Chocolate Cake (Gluten Free)

Melody Johnson

Codington-Clark Electric

2 cups sugar	1 cup cold water
¾ cup butter	Dash of salt
½ cup cocoa	1½ tsp. soda
3 eggs	
1 tsp. vanilla	

Blend sugar, butter, cocoa, eggs, and vanilla. Add water and then dry ingredients just until moist. Pour into large cake pan. Bake 30 minutes at 350 degrees or until toothpick comes out clean. Frost with cream cheese frosting.

Chocolate Chip Cream Cheese Frosting

Melody Johnson

Codington-Clark Electric

- 1 pkg. (8 oz.) cream cheese
- ½ cups powdered sugar
- 1 cup (ultra pasteurized) heavy whipping cream
- 1 tsp. vanilla
- ½ pkg. miniature semi-sweet chocolate chips (1 cup)

Beat cream cheese in medium bowl until smooth. Beat in powdered sugar, then whipping cream. Beat on medium speed about 2 minutes or until thickened (do not overbeat). Add vanilla. Spread over cool cake. Sprinkle chocolate chips on top. Cool 1 hour. Keep in refrigerator.

Cream Puff Bars

Bobbi Engel

Traverse Electric

- 1 cup water
- ½ cup oleo
- Dash of salt
- 1 cup flour
- 4 eggs

Bring to boil the water, oleo and salt. Remove from heat and beat in flour until smooth. Add 4 eggs one at a time. Put in greased 9 x 13 inch pan. Bake at 400 degrees for 30-35 minutes. Cool.

- 2 (3 oz.) pkgs. instant vanilla pudding
- 1 (8 oz. pkg.) cream cheese, beaten until fluffy
- 3 cups of milk
- 8 oz. Cool Whip
- Chocolate or caramel syrup

Beat pudding, cream cheese and milk until smooth. Pour over crust and top with Cool Whip. Drizzle with chocolate or caramel syrup over whipped cream. Keep in refrigerator.

Creme De Mente Cake

Kendra McIntyre

Lake Region Electric

- 1 pkg. white cake mix
- 5 T. Creme de Mente
- Hershey's chocolate fudge topping
- 1 (8 oz.) tub Cool Whip

Mix cake as directed on box and add 2 T. Creme de Mente. Stir. Bake as directed. Drizzle Hershey's chocolate fudge topping on cooled cake. Mix 3 T. Creme de Mente into tub Cool Whip and spread on cake. Store in refrigerator.

Easy Maple Apple Bread

Mar Jessen

Dakota Energy

1/4 cup brown sugar
2 T. flour
1 tsp. cinnamon
1 tsp. maple flavoring
1 large egg, beaten
1/2 cup apple, grated
1/4 cup nutmeats, chopped
2 cans refrigerated crescent roll dough

Icing:

1/2 cup powdered sugar
1 T. milk
1/2 tsp. vanilla

Combine first 5 ingredients in bowl. Add apples and nuts. Unroll dough and separate into 8 rectangles. Press perforations to seal. Spread each rectangle with apple mixture, roll up starting at narrow end. Place each roll lengthwise in loaf pan, making 2 layers of 4 rolls each. Bake at 350 degrees for 20 minutes. Cover with foil and bake 30 minutes longer removing foil for last 5 minutes. Cool and remove from pan. Combine icing ingredients and drizzle over loaf.

Frito Bars

Valerie Marso

Oahe Electric

1 cup light Karo syrup
1 cup white sugar
1 cup peanut butter
1 (10.5) oz. bag of Fritos
1 cup chocolate chips

Put syrup and sugar in saucepan on stove and cook on medium heat until sugar is dissolved. Add peanut butter and continue stirring until well mixed. Pour mixture over Fritos in a 9 x 13 inch pan. Stir until Fritos are coated. Press into pan. Melt chocolate chips and pour over top. Cool and serve.

Holiday Wreaths

Debra Sanderson

Lyon-Lincoln Electric

1/3 cup butter
1 (10.5 oz.) pkg. marshmallows
6 cups cornflake cereal
1 tsp. green food coloring
1/4 cup cinnamon red hot candies

Melt butter in a large pan over low heat. Add marshmallows and stir constantly until marshmallows melt and mixture is syrupy. Remove from heat. Stir in food coloring. Add cornflakes and stir until well coated. Drop mixture by 1/4 cupful onto cookie sheet. Using buttered fingers, quickly shape into individual wreaths. Dot wreaths with cinnamon candies.

Polish Tea Cakes (Ciastka Do Herbatki)

Rachel Breczinski

Lyon-Lincoln Electric

1/2 cup butter
1/2 cup sugar
1 egg yolk (reserving egg white)
1/2 tsp. vanilla
1 cup flour
1/2 tsp. salt
1/2 cup nuts, ground
1/2 cup fruit preserves

Cream butter and sugar until light. Add slightly beaten egg yolk and vanilla and mix well. Mix in flour with salt. Form into small balls, dip in unbeaten egg white and roll in ground nuts. Place on unbuttered baking sheet and make an indentation in the center with thimble. Bake in 325 degree oven for five minutes. Remove from oven and press down again with the thimble, return to oven for about 10 to 15 minutes, until lightly browned. Fill in indentations with fruit preserves while still warm. Any kind of jam, apricot, strawberry, plum or peach works well with these cookies. They are more of cookie than a cake.

Pumpkin Angel Food Cake

Debbie Pfeffer

Charles Mix Electric

1 cup canned pumpkin
1 tsp. vanilla
½ tsp. cinnamon
½ tsp. nutmeg
¼ tsp. cloves
1/8 tsp. ginger
1 (16 oz.) pkg. one step Angel Food cake mix

In large bowl, combine pumpkin, vanilla, and spices; set aside. In another bowl, prepare cake mix according to package directions. Fold ¼ cup of cake batter into pumpkin mixture. Gently fold in remaining batter. Spoon into ungreased 10 inch tube pan. Cut through batter with a knife to remove air bubbles. Bake on lowest rack at 350 degrees for 38-44 minutes or until top is golden brown and springs back lightly when touched. Immediately invert pan and cool for 1 hour. Remove and garnish with whipped topping and a sprinkle of cinnamon.

Rhubarb Custard Cake

Lillian Seyer

Northern Electric

Yellow cake mix (add water, eggs, oil as instructed)
4 cups rhubarb
1 cup sugar
Cinnamon (as desired)
1 pint heavy cream

Pour cake mix in a pan and top with remaining ingredients (they will sink to the bottom). Bake at 350 degrees for 45-50 minutes.

Rhubarb Jam

Arlene Lee

Codington-Clark Electric

4 cups diced rhubarb
3 cups sugar
3 oz. box of strawberry or raspberry Jell-O

Combine rhubarb and sugar. Let stand overnight. In morning, cook 15 minutes. Add box of strawberry or raspberry Jell-O.

Twix Bars

Darcie Tolzin

Kingsbury Electric

Club Crackers

- 1 cup graham cracker crumbs
- 1/2 cup white sugar
- 3/4 cup brown sugar
- 1/2 cup margarine
- 1/3 cup milk
- 1 cup chocolate chips
- 2/3 cup peanut butter

Line a 9 x 13 inch greased pan with Club Crackers. Combine graham cracker crumbs, sugars, margarine, and milk. Boil slowly for 5 minutes over low heat. Pour over Club Crackers, then place another layer of Club Crackers over that. Melt chocolate chips and peanut butter together. Spread over all and put in refrigerator. Cut into small bars and keep in fridge.

White Chip Island Cookies

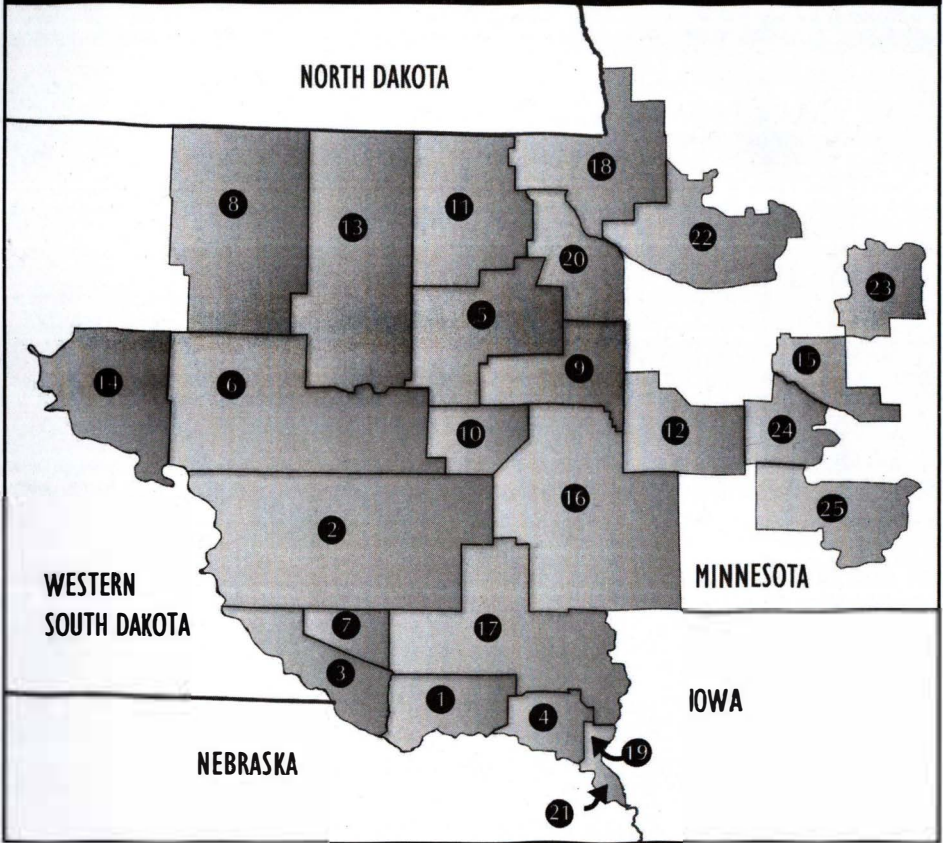
Marlene Johnson

Central Electric

- 1 2/3 cups flour
- 3/4 tsp. baking powder
- 1/2 tsp. baking soda
- 1/2 tsp. salt
- 3/4 cup butter or margarine (1 1/2 sticks)
- 3/4 cup brown sugar
- 1/3 cup sugar
- 1 tsp. vanilla
- 1 large egg
- 2 cups white chips
- 1 cup coconut flaked
- 3/4 cup Macadamia nuts chopped

Preheat oven to 375 degrees. Combine flour, baking powder, soda, and salt. Beat butter, sugars and vanilla until creamy. Beat in egg. Add nuts, chips and coconut to flour mixture. Drop by spoonful onto ungreased cookie sheet. Bake 8 to 11 minutes until lightly brown. Cool on baking sheet about 2 minutes. Makes 3 dozen.

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