

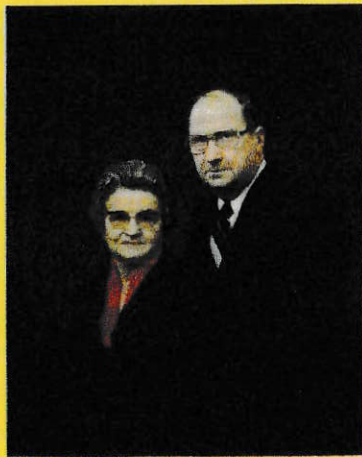
Joanne's Cookbook

One of Joanne's Legacy projects was compiling a cookbook of favourite recipes from several family members. She didn't tell anyone (except Brian) that she was doing this, and surprised us all at Christmas 2006 with a personalized copy. While the collection of recipes is special in itself, it is her comments for each recipe that make it such a special remembrance of her.



Our. Family

COOKBOOK



Sharing our Heritage

Maloney Family Recipes

by Joanne

Our. Family

COOKBOOK

To Mom & Dad

*Thanks always; my
happy memories are because
of you.*

Love,

Joanne

December 2006

Sharing our Heritage

Maloney Family Recipes

by Joanne

Dedication

To Clara Salamon Maloney (1912 - 1983), the original "BEST COOK".

She inspired our life-long interest in food and nutrition, and always seemed to be there to take us under her wing, and share her kitchen wisdom.

To all the Maloneys, for family gatherings, large and small, full of laughter, love and, lots of food.

Enjoy..... Joanne (J7911)

Joanne's notes:

This heritage cookbook is very skewed, as it is my own remembrances of food and family favourites. These are my food memories of the Maloney & Condon family meals and gatherings. Still, I hope these memories are enjoyable for our entire family. These recipes are "tried and true"..... most have been made over and over and hopefully will continue (as Grandma used to say though, "the proof is in the pudding").

Thank you also to Brian Schweitzer for proof reading this book.

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Appetizers

Donna Maloney's Shrimp Mould

This recipe has been around for a long, long time..... legend credits Donna Maloney with the origin of this appetizer, and it is always a hit.

1 and 1/2 packages Knox gelatin
1/2 cup cold water
1 can tomato soup
8 oz. cream cheese
1 cup Miracle Whip or Mayonnaise
1 cup celery, finely diced
1/2 cup onion, finely diced
2 tins small shrimp or broken shrimp

Soften gelatin in water and set aside. Heat 1 can undiluted tomato soup. Cube the cream cheese into cubes and add to soup. Continue heating until the cheese is softened. Remove from heat, and add miracle whip and the gelatin (which by this time is thickened). Beat until smooth. Add celery, onion and shrimp. Pour into oiled mould. Chill for 24 hours, then unmould. Serve as a spread for crackers.

Makes one

Eileen's Coctail Sausages

A Christmas eve tradition for MANY years.

"Cocktail" Pork sausages, not smoked

1 cup brown sugar

1 cup ketchup

1/2 cup vinegar *and 1/2 cup water*

1 tsp. oregano

2 tsp. chili powder

1/4 tsp garlic salt

Lightly brown sausages. Combine remaining ingredients for sauce and pour over sausages in baking dish. Cook in oven at 350 degrees for 1 1/2 hours.

Serve with French Bread

Note: Coctail sausages are usually available in grocery stores in the fall.....if they are not available, substitute regular breakfast sausage.... Brown the links, then cut into chunks and use as above.

Lorraine & Joanne's Antipasto

"Many hands make light work"

This recipe is a good example of Grandma's expression (although we mostly remember it being said in the context of doing dishes)

While there are many recipes for Antipasto, this is a very easy one that Joanne and Lorraine used to make in the fall. Lorraine has the patience to use the old food grinder and that made the perfect texture of antipasto. Otherwise, it is better chop the ingredients by hand. (Joanne uses the food processor, it doesn't look as good, but tastes OK)

We used to double the batch size of this recipe, and that makes a LOT... you need really big pans and it is a good job for two cooks...

4 cups finely chopped cauliflower (about 1-2 heads)

3 cans ripe olives, sliced

1 cup green olives, sliced or chopped

1 1/2 cups chopped pickled onion OR

1 really large onion, chopped

3 cans mushroom pieces, drained and chopped

3 green peppers, chopped

1 1 litre jar of sweet mixed pickles, finely chopped

1 red pepper, chopped

7 cups ketchup

3/4 cup oil

1/2 cup sweet pickle juice

3 cans tuna, drained

3 cans broken or tiny shrimp, drained

Put first 5 ingredients in large saucepan (dutch oven or stockpot). Bring to boil over medium heat. Simmer 10 minutes. Add all other ingredients except canned fish. Return to boil. Simmer 10 minutes more, stirring often. Add tuna and shrimp. Stir. Portion into 1-2 cups (ziploc bags or freezer containers).... Freeze until needed.

Serve with party crackers, tortilla chips, etc..

about 20-22 cups

Pickled Eggs

My cookbook cites Lorraine with this recipe, so in this book she is the originator. How many eggs must we have eaten this way? Thousands?

1 cup water
1 cup vinegar
1/2 cup sugar
1 tsp pickling spice
12-14 eggs
onions, sliced thinly

Boil water, vinegar, sugar and spice. Hard cook eggs, cool and shell. Put layers of whole eggs in a jar, then layers of onion. Repeat until all eggs and onion are layered. Pour hot brine over the eggs and let stand at least 24 hours.

Double, Triple as desired

Bacon and Cheese Buns

This is a "non-recipe" recipe. But, so many of these were consumed at the Condon household over the years, that it merits inclusion. These used to be served to neighbours as a late night snack at Condon bridge parties. The kids, however, loved them as a lunch or breakfast treat. Deceptively few ingredients, but they are delicious.

White hamburger buns, split
Processed Cheese slices
Bacon
Fresh tomatoes
Salt and pepper

Split hamburger buns, place cheese slice on each. Parcook bacon until cooked, but soft. Cut bacon slices in half and place 1-2 pieces on each bun. Broil until cheese is melted and bacon is cooked to crispy. Serve with sliced tomatoes, and salt and pepper.

Basic Vegetable Dip

Standard favourite with cut up vegetables.

1 cup sour cream
3/4 cup miracle whip
1 tbsp. instant minced onion
2 tsp. "Bon Appetit" spice mix
1 tsp. Dill Weed

Combine all ingredients and let chill for several hours to combine flavours. Serve with a variety of cut up vegetables.



Soups

Eileen's Homemade Beef Vegetable Soup

2 lb. beef soup bones
1 lb. shin beef, cut up (stewing beef)
8 cups water
1/2 onion, chopped fine
1 carrot, cut into 1/4 cup dice (3/4 cup)
1/3 cup celery, chopped
1 large potato, cut into diced pieces
2 Tbsp. pot barley
2 Tbsp. raw rice
1/2 cup broken up noodles or macaroni
1 cup canned tomatoes
3 chicken bouillion cubes
2 tsp. sugar
4 cups water (second amount)

In a soup pot put the bones and meat on to cook in the 8 cups cold water for 3 1/2 hours. Take out meat and bones. Discard bones. Strain broth and chill. Skim off all fat. Chop meat into 1/2 inch pieces. Wash soup pot and return broth to the pot. Heat. Add all remaining ingredients, including second amount of water. Simmer, covered, until the barley is tender. Taste for salt, may need to add 1 tsp.

Note: (Eileen cooks the macaroni separate from the soup and this prevents it from turning mushy). Other ingredients which Eileen might add: Turnip, peas, niblet corn, soup mix (2 Tbsp.). May add 1 pkg onion soup mix instead of bouillion.

Joanne's Cream of Tomato Soup

This recipe came from a Home Ec class at Marian High school, and you will never find a better tasting tomato soup! Makes two bowls, multiply recipe as needed.

2 slices bacon, diced
2 slices onion, diced
4 tsp. flour
1 cup canned tomatoes
1/2 tsp sugar
1/2 tsp salt
1/2 tsp pepper
1/2 bay leaf
1 cup milk

Fry bacon. Pour off fat, except 1 tsp. Add onion, and cook until soft. Add flour, mix until smooth. Remove from heat and add tomatoes. Stir. Return to heat and add sugar, salt, pepper and bay leaf. Simmer until thickened, stirring frequently. Remove bay leaf. Add milk and heat just until hot enough to serve. Do not boil once milk is added.

2 servings, multiply as needed

Hamburger Soup

1 1/2 lb. ground beef
1 medium onion, chopped fine
1 - 28 oz. canned tomatoes
2 cups water
3 cans consommé
1 can tomato soup
4 carrots, chopped fine
1 bay leaf
3 sticks celery (chopped fine)
parsley
1/2 tsp. thyme
pepper to taste
1/2 cup barley

Brown meat and onions. Drain well. Combine all ingredients in large pot. Simmer covered, at least 2 hours. May need to add more water.

Serves 10

TWO HUNDRED AND FIFTY-ONE

RECIPES

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Salads

Celery Fans and Carrot Curls

When Grandma Maloney would babysit the Condon kids, there would always be something different at the table, including lessons in things like menu planning and garnishing meals.

"You eat with your eyes first", for example. These vegetable garnishes were always a thrill for us, something fun to do with a vegetable.

Celery

Carrots (peel and leave whole)

For Celery Fans: Cut celery stalks into 3-4 inch lengths. Starting at one end of the piece, cut about one inch into the stalk, about 4 times evenly across the piece. Soak these pieces in water, and in a couple of hours, the cut ends will fan out..... "Celery Fans"

For Carrot Curls: Take the peeled carrot and then keep using the peeler to pare wafer thin strips. Put these strips into ice water.... wait a couple of hours and they will "curl" up..... "Carrot Curls"

Note from Joanne: Soaking vegetables in water is generally a nutritionally bad idea, because water soluble vitamins are leached into the water. Rest assured though, Grandma did not believe in waste or in losing vitamins. She never discarded the soaking water; it would go into soup or sauces or some other food.... voila. "Waste not, want not".

Copper Pennies

Grandma used to make this regularly, and often for special meals, like Christmas or Easter. It is colorful, and since Grandma was a firm believer in "you eat with your eyes first" this recipe was a winner.

4 1/2 cups thinly sliced carrots (steamed or raw)
1 medium green pepper
2 medium mild onions, thinly sliced
1 cup celery, sliced

Marinade:

3/4 cup vinegar
1/2 cup cooking oil
2/3 cup white sugar (or less to taste)
1 - 6 oz can V-8 or tomato juice
1 tsp. Worcestershire sauce
1 tsp. prepared mustard
1 tsp. salt
dash pepper

Combine marinade ingredients and pour over vegetables. Marinate at least overnight. Drain, and serve on lettuce.

Debbie's Salad

Debbie Salamon is the source for this unique pasta salad.

12 oz pasta (3 cups)
2 ripe tomatoes
1 chopped onion
1/2 c. chopped green pepper
1/2 cup chopped cucumber
1/2 cup chopped celery
1/4-1/3 cup sugar
1/3 cup ketchup
1 tsp. salt
1/4 cup oil
1/4 cup vinegar

Cook pasta until "al dente", drain and cool. Add vegetables. Combine dressing ingredients and pour over - mix. This salad can be made a day ahead of serving.

1 Person

Eileen's Bean Salad

Classic recipe. Make at least a day in advance for the flavours to blend.

1 can cut green beans
1 can cut wax beans
1 can kidney beans
1 can baby lima beans
1 cup celery, chopped
1/2 cup each, chopped onion, green pepper
1/4 cup vinegar
1/2 cup salad oil
1/4 tsp pepper
1/2 tsp salt
1 tsp. dry mustard
1 tsp. thyme
1/4 cup sugar
pinch garlic salt

Drain beans and place in large bowl with airtight lid. Add vegetables. Combine dressing ingredients (oil, vinegar, sugar, spices) and pour over beans. Let stand one day, turn upside down occasionally. Keeps quite a while, at least one week.

makes a large salad

Eileen's Rainbow Salad

This salad is a Christmas favourite..... it takes TIME to make it as each layer sets one by one.....so if you decide to make this, do it sometime when you have lots of time.

Mom uses orange, green, yellow and red at Christmas, but she has also adapted this to use team colors (i.e. green and white) for grey cup parties, etc...

4 pkgs Jello (different flavours), 3 oz (4 servings) each
2 pkgs Knox Gelatin
1/2 cup cold water
1 - 500 g container sour cream
2 cups milk
1 cup sugar
2 tsp vanilla

Prepare the jello in 4 separate containers, using 1 1/2 cups boiling water per package. Dissolve gelatin in the water. Bring milk to a boil, add sugar and mix until dissolved. Remove from heat and add gelatin to the milk/sugar mixture. Add sour cream and vanilla and beat well (with egg beater or mixer). Divide this mixture evenly into three containers.

Pour one jello mixture into a 10 x 13" pan (preferably glass). Cool until set. (about 40 minutes for the first layer, about 30 minutes for each subsequent layer). Carefully pour one container of white mixture over jello. Alternate layers using jello and remaining white mixture. Make sure layers are firmly set before adding the next layer. As these layers are easily disturbed when adding the next one, it works best to spoon the mixture rather than pouring it.

12 or more servings

Karen's Grandma's Green Pear Salad

This is a tradition in Karen Wood Condon's family.

1 small package lime jello
1 1/2 cups pear juice (better is 1 cup pear juice + 1/2 cup water)
1/2 cup partially whipped cream
1 small jar marachino cherries (cut in halves)
8-12 large marshmallows (cut in quarters or eighths)
1 can pears (drained; cut in chunks)

In a saucepan, heat pear juice and water. Add jello and stir until thoroughly dissolved. Remove and place saucepan in fridge until jello is partially set (25-30 minutes). Whip the jello. Add 1/2 cup whipping cream (already partially beaten). Add marshmallows, cherries and pears to mixture and chill until set. Garnish with any leftover pieces of cherry.

Source: Karen's Nana Elderkin

Layered Salad

You can make this salad 24 hours ahead of time, and it stays fresh, making it a great salad to make early for big gatherings, Thanksgiving/Christmas....

Layer in a large glass salad bowl.

- 1 medium head romaine lettuce, chopped
- 1 cup sliced celery
- 6 hard cooked eggs, chopped
- 1 cup frozen peas, thawed
- 1 small green pepper, chopped
- 8 green onions, sliced
- 1 6-oz can water chestnuts, sliced and chopped
- 8 -12 slices bacon, cooked and crumbled
- 1 cup mayonnaise
- 1 cup sour cream
- 2 Tbsp. sugar
- 1 cup cheddar cheese

Layer salad in given order (to bacon pieces). Mix mayonnaise with sour cream and sugar. Spread over top being careful to seal right to the edge of the bowl. Sprinkle grated cheese over top. Can add more bacon bits and/or green onions if desired. Note: If using Miracle Whip instead of mayonnaise, omit the sugar.

Store in refrigerator at least 24 hours.

Can be made in a 9 x 13 inch pan, and then cut into squares, but it looks nicer in a large glass bowl.

Serves 10-12

Velvet Seafood Salad

This is a very odd old "Shannon Road" recipe, and makes a very smooth, rich, seafood salad. No one will ever guess the main ingredient.....

- 1 loaf white sandwich bread
- butter
- 4 hard boiled eggs
- one bunch green onions
- 2 cups mayonnaise
- 1 cup diced celery
- 1 can crab meat
- 2 cans shrimp

Remove the crusts from the loaf of bread and butter both sides of each slice. Cube slices. Place in a plastic bag with chopped eggs, green onion. Toss and refrigerate overnight. The next day, add mayonnaise, celery and seafood. Mix thoroughly and chill for at least 2-3 hours before serving.

6-8 svgs

White Fruit Salad

This is not a "Maloney" tradition, but Gord's sister (Laurelle Schweitzer Borstmayer) makes this every Christmas. The ingredients look weird, but it is really delicious.

2 Tbsp. Knox Gelatin
1/2 cold clear fruit juice
1 cup hot clear fruit juice
1 can crushed pineapple (drain and use juice for above)
1 can fruit cocktail (drain and use juice for above)
1/2 cup slivered almonds
3/4 cup mayonnaise
1 cup whipping cream (whipped)
1/2 cup icing sugar
pinch salt

Soak gelatin in cold juice. Add 1 cup hot juice, allow to cool and thicken. Whip cream, add mayonnaise, sugar, fruits and nuts.

Pour into oiled mold and chill until firm. To serve, unmold

For Christmas: add maraschino cherries for a festive touch!

Tomato Aspic

A Christmas tradition.

2 cups tomato juice
1 tbsp. finely diced onion.
3 -oz package lemon jello powder
2 Tbsp. vinegar
1 cup finely cut celery
1 can shrimp (drained and rinsed)

Heat tomato juice and onion together for 5 minutes. Do not Boil. Pour over lemon jello powder. Add vinegar. Stir and cool. When cool, add celery and shrimp and pour into oiled moulds.

To serve, unmould salad onto serving plate.



Vegetables & Side Dishes

Fried Cabbage and Noodles

This simple dish seems to be of Slovakian origin, and it came from the Salamon side of the family. It really isn't a recipe at all, but it is so delicious and made by so many "Maloneys" that it begged to be included. This is a guilty pleasure.... trying to reduce or eliminate the butter or salt is impossible, if you make it - use lots of both and enjoy....

Regular green cabbage (one small head or 1/2 large)

Cooked noodles or any pasta shape

Butter or margarine

Salt and pepper (or paprika)

Grate cabbage and saute in lots of butter, season with salt and pepper. It will wilt significantly, and should be cooked until it is soft. Add cooked noodles (approximately equal proportions of cooked cabbage and noodles) and continue to fry for a few minutes... add more butter/salt/pepper to taste.

Schweitzer's Red Cabbage

This is a tradition in Gord's family on both the German (Schweitzer) and Dutch (Moors) side, and is always served with Turkey at Christmas or Thanksgiving. The recipe is more the "Dutch" version, hence the use of more aromatic spices. It is smart to put the cloves in a cheesecloth bag so they can be easily removed after cooking.

1 small head red cabbage
1/4 cup (approx) vinegar
1/4 cup (approx) water
2-3 Tbsp. sugar
salt and pepper
grated apple (about 3)
about 6-8 whole cloves

This is one of those recipes with no set amounts (the above amounts are a starting point). It is made to taste.... (therefore... good luck!). Grate the cabbage finely, and add the vinegar, water, apples, sugar, salt, pepper and whole cloves.... Cook until the cabbage is tender, about 45 minutes... watch to see that it doesn't cook dry (add more water if so). Adjust all ingredients to taste - it should have a sweet and sour taste. Some add butter at this point.... Remove cloves before serving.

Eileen's Beet Pickles

These pickles are fairly sour (yummy), but if you like sweeter beet pickles, you can add sugar.

4 cups vinegar
1 1/2 cups water
1 cup sugar
1 1/2 tsp. pickling salt
3 1/2 Tbsp. pickling spice
Beets (cooked and sliced)

Tie spices up in a cheesecloth bag. Add to other ingredients and boil 5 minutes. Pack beets in sterilized jars and pour brine over. These are delicious!

6 pints

Grandma's Dill Pickles

3/4 cup pickling salt
12 cups water
1 quart (4 cups) vinegar
1 tsp. alum
cucumbers
dill
garlic, if desired

Boil salt and water together, then cool. Then add vinegar and alum. Pack sterilized jars with cukes and dill (garlic if desired). Pour brine over cucumbers, then seal. Note: Historically these have never been processed, although cookbooks will tell you to process in a hot water bath. However, jars that do not seal need to be resealed (reheat brine and try again)

8 quarts

Lorna Mae's Beans

These beans are a barbeque tradition. Lorna Mae has more variations, but these are the "real thing". They will always be a hit.

2 - 1 quart tins (large cans) Libby's beans
1 tin tomato soup
1 pound bacon
1 large onion
1 Tbsp. dry mustard

Fry bacon and onion until bacon is cooked. Combine all in large baking dish. Bake one hour at 350 degrees. This is one recipe that can be doubled, increased or decreased with little harm!

Serves quite a few!



Meat & Main Courses

Eileen's Cabbage Rolls

Another Christmas tradition. These ingredients are approximate. The following "recipe" is for 2 medium heads of sour cabbage. Adjust all ingredients as desired.

2 heads sour cabbage
2 lb. ground pork
1 lb. ground beef
1 large onion
1-2 cloves garlic
pepper (no salt, sour cabbage is salty)
3 cups uncooked minute rice (3 cups water)
2 cans tomato soup
2 soup cans water.

In this method. Cook Minute Rice as per package directions. Brown pork, beef and onion. Season with garlic and pepper to taste. Stir together with cooked rice. Separate cabbage leaves. On each cabbage leaf, place a spoonful of filling and roll up. Place seam side down in baking dish.

Dilute tomato soup with equal parts water. Pour over cabbage rolls.

Bake about 2 hours at 350. Cabbage rolls can be frozen. If baking from frozen, much more time will be needed (3-4 hours)

Eileen's Creole Pork Chops

Serve with mashed potatoes or additional cooked rice. Very easy and very popular.

4-6 pork chops
onion, sliced thin
green pepper, sliced thin
1 can tomato rice soup (must be tomato rice)
1/2 can water

Brown pork chops, pour off drippings. Sprinkle with black pepper and salt. Place slices of onion and peppers on each one. Combine soup and water and pour over. Cover and cook 45 minutes.

4-6 servings

Eileen's Peppersteak

This family recipe was designed with limited budgets - hence it calls for round steak.... modern versions could use sirloin steak

Round Steak (1-2 pounds)
1 chicken bouillion cube in 1/2 cup hot water
1 1/2 Tbsp. soy sauce
1 medium onion, chopped
1 can mushrooms (or fresh mushrooms, sliced)
1 Tbsp. sugar
1/4 tsp. pepper
1 green pepper, cut in strips
1 cup chopped celery
1 Tbsp. flour in 2 Tbsp water

Cut steak in very thin strips. Brown in frying pan (or wok). Dissolve 1 chicken bouillion cube in hot water and add to pan. Simmer 5 minutes. Add remaining ingredients. Cover tightly and simmer 20 minutes. Serve with rice or noodles.

Joanne's note: feel free to add more vegetables than the recipe calls for, and almost anything will work.... sliced carrots, broccoli, cauliflower, etc..

4-6 servings

Eileen's Pizza Mix

We LOVED this recipe as teenagers, and so does just about anyone else who tries it.

1 500 g. salami
1 500 g. pepperoni
1 green pepper
2 onions
2 cans mushrooms, drained
3/4 lb. cheddar cheese
1/4 lb. mozzarella cheese
2 cans tomato soup
1 tsp. oregano
1 tsp. Italian seasoning.

Grind the sausage, pepper, onion and mushrooms and cheese. My mom used to grind it in an old-fashioned food grinder, but I mince it all up in a food processor. Add the soup and seasonings and stir.

Spread the mixture on pizza shells or buns. Top with some more mozzarella cheese and bake at 375 for approximately 12 minutes.

Makes lots and can be frozen

Eileen's Sweet and Sour Ribs

These spareribs are truly delicious and every single Condon kid has truly wonderful memories of the "Chinese" meals we had that centered on these ribs.

This recipe is "original" in all it's splendor... you can reduce the sugar if desired, still with good results.

Spare Ribs - about 2-3 lbs.

Flour

1 cup brown sugar

1/2 cup vinegar

1/2 cup water

1 Tbsp. soy sauce

Flour ribs and brown. While ribs are frying, make the sauce, and place it in a 350 degree oven. Drain ribs on paper towel, then flour again.

Add ribs to the sauce, then back about one hour at 350 degrees....

Delicious.....

6 servings

Grandma's Cabbage Rolls

Thanks to Lorraine, who still makes these and knew the "recipe". Please note that ingredients are APPROXIMATE, and the yield is ENORMOUS.

10 lb. ground pork

5 lb. ground beef (note: Grandma used all pork)

5 cups raw rice

7 heads cabbage (regular cabbage)

sauerkraut ??? amount

salt, pepper, seasoned salt

Method: Cook the rice a day ahead and chill.

Blanch the cabbage leaves and cool. Mix the raw meat and cooked rice -- seasoning is a bit of a guessing job as you can't taste!! (Under season as the sauerkraut is salty and seasoning can always be added on the plate). Roll up as cabbage rolls. Can be frozen right away or cooked fresh. (Freeze on trays so they separate easily)

To Cook: Use a large pan so that there is no danger of boiling over. Start with a layer of sauerkraut, then cabbage rolls, etc. ending with a cover of sauerkraut. Add water to nearly cover the cabbage rolls. Bake fairly slowly (covered) until the meat is well done (longer if you cook from frozen state) and the cabbage gets tender. Add liquid as necessary as they are cooking. Even when they are very well done, the meat is still pinkish.

12 dozen

Gwen's Lasagana

Gwen's lasagna is a "Christmas Eve" favourite!

1 lb. ground beef
1 medium onion, chopped
2 cloves minced garlic
2 - 5 1/2 oz. cans Hunt's tomato paste
1 1/2 cups water
1 tbsp. finely chopped fresh parsley (or dried)
2 tsp. salt
1/2 tsp. basil
1/4 tsp. pepper
2 eggs, beaten
1/2 pt. cottage cheese
Lasagna noodles, cooked and drained
1/2 lb. mozzarella cheese, grated
1/4 cup grated Parmesan cheese

Brown ground beef with onion and garlic. Pour off fat. Add tomato paste, water, parsley, salt, basil and pepper and simmer 5 min.

In mixing bowl beat eggs and stir in cottage cheese.

In 13x9x2" baking dish, spread a thin layer of meat sauce, top in order with half the noodles, all the cottage cheese and half the mozzarella. Cover mozzarella with half the remaining meat sauce and remaining noodles. Top with remaining meat sauce and mozzarella. Sprinkle with parmesan. Bake at 350 F for approx. 30 min - nicely browned. Let stand 10 min. before cutting.

Gwen's notes:

- This recipe is easily doubled or tripled
- I usually only have dried parsley and sometimes I don't add parmesan.
- I now use ready to use Lasagna noodles (without cooking them first-much easier)

Joanne's Chili

This recipe originated with Joanne's room-mate Laura Ottenbreit Friesen. Over the years it has been tweaked, made and served so many times by Joanne, it is now "Joanne's Chili"

2 pounds ground beef
1 large onion
1-2 cloves garlic
1 green pepper, chopped
1 large onion, chopped
sliced mushrooms (canned are a poor substitute)
28 oz. can diced tomatoes
1 can tomato soup
1 can tomato sauce
2-3 cans beans: Kidney, Pinto, Mixed, "pork and beans"
1/8 tsp cayenne pepper
1 bay leaf
1 - 2 Tbsp. chili powder
1/2 tsp paprika
salt to taste

Brown meat, add onion, peppers, garlic, mushrooms and cook together. Add rest of ingredients. Simmer for at least one hour, stirring occasionally. Remove bay leaf and serve. Freezes and reheats well.

Joanne uses virtually any kind of beans for variety, although kidney beans are what most people expect!

6-8 servings

Joanne's Pasta with tomato sauce

Super easy and super delicious. Probably the only thing that Joanne has independently cooked without a recipe (although credit to the food network must be given).

For 500 g. pasta:

200 g. pancetta
1 small onion, chopped
1-2 cups sliced fresh mushrooms
1 - 28 oz. plum tomatoes (or 3-4 cups tomato sauce)
1/4 tsp. each: basil, oregano
1 bay leaf
salt and pepper to taste
1/4 - 1/2 cup light cream (optional)

Cook pasta to "al Dente" stage. A firm pasta shape works well, such as penne or buccacini.

Saute pancetta until crisp. Add onion and cook until onion is soft. Add mushrooms and saute. Add tomatoes and spices, simmer for 5-10 minutes until sauce thickens. This sauce can now be used: combine sauce and pasta and toss until pasta is well coated. IF a "rose" type sauce is desired add 1/4-1/2 cup cream before tossing with pasta.

Optional: when serving, add pieces of mozzarella cheese or bococini mozzarella - the heat of the pasta will melt the cheese on the plate.

Lorna Mae's "Fatia" buns

This is a lebanese recipe that is a very big hit in the Reidy household, and a favourite during the Christmas season. These delicious filled buns are good warm or cold.

Dough:

2 Pkgs yeast
2 1/2 cups water
4 beaten eggs
1/2 cups sugar
1 tsp. salt
4 Tbsp. shortening (or oil)
8 cups flour

Filling:

Ground Beef
Finely Chopped Celery
Finely Chopped Onion
Ketchup (yes, ketchup)
salt and pepper

For the dough: prepare yeast as per package directions. Add liquid ingredients, then add flour to make a soft dough. Knead gently for a short time (do not overknead, dough will be soft). Coat a bowl and the dough with more oil and let rise in a warm place until doubled. Punch down dough.

For the filling: Brown Ground Beef and drain well. In a separate pan saute onion and celery until soft - amounts are approximate, but use equal parts celery and onion. Combine with ground beef, then add ketchup to make the mixture stick together, but it should not be runny.

For each bun, flatten some dough in your hands, place some filling on top, then pinch together, place these seam side down on a baking sheet. Let rise again, then bake as per buns (350 degrees about 15 minutes) until golden.

Tortierre

Grandma used to make Tortierre(s) each year at Christmas. Her recipe has not been found, but Lorraine and Nick's mom continued the tradition and she supplied the following recipe.

Pastry for a 2-layer pie

1 1/2 lb. ground pork

3/4 cup water

3/4 cup finely chopped onion

1/4 cup finely chopped celery

2 cloves garlic, minced

3/4 tsp. salt

1/2 tsp. dried savory

1/4 tsp. each thyme, pepper and ground cloves

1 bay leaf

1/2 cup mashed potato

Lorraines notes:

- she uses pork and beef (2:1)

- she uses the potato cooking water (rather than adding to the meat); also more potatoes than noted

- can use celery salt instead of celery; also she adds seasoning salt and dry mustard

- can brush the bottom with egg wash to avoid soggy pastry

- do not overbake on first baking (so that it doesn't get too brown when served)

In a large heavy saucepan, combine pork, water, onions celery and garlic. Cook over medium high heat until bubbling, stirring to break up meat. Add salt, savory, thyme, pepper, cloves and bay leaf. Reduce heat, cover and simmer, stirring occasionally for about 30 minutes (until meat is cooked). Remove bay leaf. Stir in mashed potato, mixing well. Taste and add more seasoning as needed. Let cool, stirring occasionally (mixture will thicken as it cools) before filling pastry.

Bake in 425 F oven for 15 minutes; reduce heat to 375 F and bake for 20 to 25 minutes longer or until golden brown.

Donna's Beef Stew

2 lb. stewing beef, cut in cubes

10-12 fresh mushrooms

4 carrots, cut in chunks

4 stalks celery, cut in chunks

1-2 onions, cut in chunks

1 - 14 oz. can tomatoes

1/2 cup cooking wine

1/4 cup Minit tapioca

Combine all ingredients in casserole dish or roaster. Cover tightly and bake for 4 hours at 325 degrees.

Grandma's BBQ Spareribs

Look at some vintage Christmas eve photos and you may catch a glimpse of these ribs on the Maloney dining room table.

1 Tbsp. celery seed

1 Tbsp chili powder

1/4 cup brown sugar

2 tsp salt

1 tsp paprika

1 cup tomato soup (undiluted)

1/4 cup vinegar

1/2 cup mushrooms

Combine first 5 ingredients and rub on spareribs. Cover with soup mixture. Sometimes onions would be layered in with the ribs.

Bake at 350 degrees for 2 hours.

Peggy's Caesar Roasted Chicken

2 cups croutons, preferably caesar -flavoured
4 skinless, bone-in chicken breasts
1/2 cup creamy-style caesar dressing
lemon wedges

Preheat oven to 350. Line a baking sheet with foil. Crush croutons. Place chicken, bone side down, on the baking sheet. Pour about 2 tbsp. dressing evenly over each piece of chicken. Sprinkle crouton crumbs on top of chicken to coat. Gently press crumbs into chicken to help them adhere. Bake, uncovered for 45-55 minutes, until juice runs clear and coating is crispy. If chicken begins to brown too quickly, cover loosely with a piece of foil. Serve with lemon wedges.

Spaghetti and Weiners

This sounds horrible, but was a family favourite, especially Darryl.

1/2 cup chopped celery
1/2 cup chopped onion
1-2 tsp. vegetable oil
1 lb. weiners (sliced)
1 can tomato soup
1/2 cup water
1 tsp. worchestershire sauce

Saute celery and onion until soft. Add sliced weiners and brown lightly. Add remaining ingredients and cook about 10 minutes. Serve over cooked spaghetti.

Desserts

Auntie Aggie's Crumb Cake

An old fashioned cake.

Rub Together:

1 cup sugar
3/4 cup butter
2 cups flour

Keep one cup out for topping.

To the remaining mixture, add:

1 cup milk
2 tsp. baking powder
1 tsp. cloves
1/4 tsp. salt
1 tsp. cinnamon
1 tsp. vanilla
2 eggs
1 cup raisins

Mix batter together and spread in a 8 x 8 baking pan. Sprinkle reserved crumbs over top of batter, then bake at 350 degrees for 40 minutes.

Chocolate Marshmallow Roll

Kelly and Joanne are still scarred because of this treat. We remember that Grandma would make this as a treat for our mom and dad when they would return from a vacation when she had been babysitting us. She would make it the day before and tell us that it had to sit for 24 hours in the fridge before slicing. Which we believed. Imagine our surprise as grown-ups to see that there is no such instruction in the recipe.

We loved this. Tragically, the intended guests of honor (mom and dad) did not really love it, so the whole waiting thing was a terrible waste.

2 squares unsweetened chocolate
1 egg
1 cup icing sugar
24 colored marshmallows (cut in quarters) or 1 bag miniature
1/2 cup chopped nuts
6 oz. dessicated coconut

Melt chocolate squares in a double boiler (modern day cooks would use the microwave on medium setting). Cool slightly. Beat 1 egg and add 1 cup icing sugar. Add marshmallows, egg/sugar and nuts to chocolate and combine.

Sprinkle coconut on 18" length of waxed paper (parchment) having a good heap along the middle. Roll mixture into this. Work with waxed paper at first, finish with hands - make into long roll. Cut into convenient lengths. Wrap in waxed paper and store in fridge. Chill and slice when needed. Keeps fresh a long time.

4 - 6 inch "logs"

Crazy Cake

We grew up on this snack cake, which my mom (Eileen) would make often.... Kelly omits the cocoa due to Laurel's allergies and it still works!

3 Tbsp. cocoa
1 1/2 cup flour
1 cup sugar
1 tsp salt
1 tsp soda
5 Tbsp. oil
1 Tbsp. vinegar
1 cup cold water
1 tsp vanilla

Mix first 5 ingredients together in a 9" cake pan. Pour liquid ingredients over the dry mix and stir well. Bake for 30 minutes at 350 degrees.

Super easy and still tastes good!

Mocha Torte

This is the favourite cake chosen for birthdays in the Schweitzer household. Bonus: it is very easy to make and it looks more complicated than it is.

1 chocolate cake mix
1/2 cup chocolate chips (semi-sweet)
2 Tbsp. hot water
2 tsp. instant coffee powder
1/4 cup granulated sugar
1 1/2 cups whipping cream

Prepare cake according to package directions. Bake in 2 - 8" round cake pans which have been greased and lined with circles of parchment paper. Cool, then turn out on wire racks. With a knife, split each layer into two.

Prepare mocha cream by combining chocolate chips, water, coffee powder and sugar in small saucepan. Heat, stirring until smooth, then cool. Whip cream until it starts to thicken. Add cooled chocolate mixture and whip until stiff. Spread between layers of cake and on top of torte. Chill at least one hour or longer. Decorate with shaved chocolate.

Serves 10-12

Rose's Dream Whip Dessert

Rose used to make this dessert often at the Condon's house, and it was a big treat. Similar recipes are often called "Broken Glass Dessert"

Crust:

- 1 1/2 cups graham wafer crumbs
- 1/4 cup butter
- 3 Tbsp. sugar

Filling:

- 2 14-oz cans of mixed fruit (ie. fruit cocktail)
- 2 - 3 oz packages of Jell-O (different flavours)
- 1 package of dream whip (or use real whipped cream)

Prepare Jell-O according to package directions. Let Jell-O set. Mix graham wafers and butter and sugar, press into the bottom of a 9 x 13 pan. Whip Dream Whip. Cut Jello into squares or small pieces. Mix with whipped cream and drained fruit. Place in the crust. Keep in the refrigerator.

Eileen's Puffed Wheat Cake

- 1/3 cup butter
- 1/2 cup corn syrup
- 1 cup brown sugar
- 3 Tbsp. cocoa
- 1 Tbsp. vanilla
- 8 cups puffed wheat cereal

Mix butter, syrup, ^{and cocoa} sugar in a pan. Bring to a boil, and add vanilla. Pour over puffed wheat, then press into a buttered pan. When cool, cut into squares

Peggy's Peanut Butter Squares

Peggy may not even remember making these squares when she lived at 1428 Shannon Road, or in her apartment with Genny. But we do !!! From a tattered little cookbook in our mom's recipe cupboard called "No-Bake Dainties"

- 1/2 cup brown sugar
- 1/2 cup corn syrup
- 1 cup peanut butter
- 2 cups cornflakes
- 1 tsp. vanilla
- 1 cup Rice Krispies
- 2 squares semi-sweet chocolate

Put brown sugar and corn syrup in double boiler (microwave) to dissolve sugar. Remove from heat and add the peanut butter, vanilla, corn flakes and rice krispies. Stir well and spread in buttered pan. Melt chocolate and drizzle on top. Yummy.

Rice Krispie Cake

1/4 cup butter
40 marshmallows (or 4 cups miniature)
1/2 tsp vanilla
6 cups rice krispies

Melt butter, add marshmallows and stir over low heat until melted. Add vanilla. Pour over Rice Krispies and press into a greased pan. When cool, cut into squares

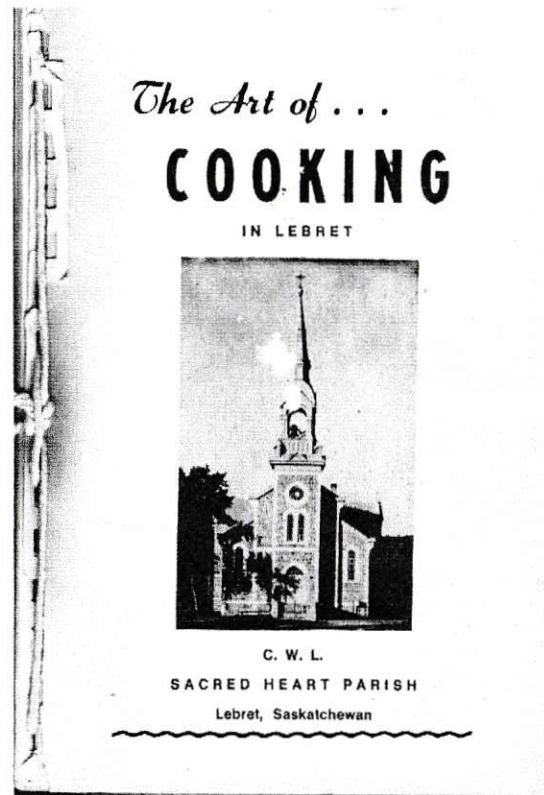
Saskatoon Pie

Fresh or frozen Saskatoons can be used - no precooking needed!

Pastry for a 2-crust pie
4 cups saskatoons
1/2 cup sugar
1 1/2 Tbsp. Minute Tapioca
1 Tbsp. Lemon Juice

Clean Saskatoons, and combine with sugar, minute tapioca and lemon juice. Pour into bottom crust and top with top crust. Crimp edges of pie, and cut vent holes across top. Brush with a beaten egg. Bake 15 minutes at 450 degrees, and 30 minutes at 375 degrees until golden brown and filling is bubbling.

Baked Goods



Air Buns:

This old recipe calls for the use of lard and regular yeast. You can update it by substituting vegetable oil for the lard, and the yeast can be replaced with "quick-rise" yeast or "instant" yeast. If you use the quicker yeasts, adjust rising time accordingly.

This is a recipe that Grandma Maloney submitted to "The Art of Cooking in Lebreton" CWL cookbook, approx. 1969

We remember making buns with Grandma.... especially making "cloverleaf buns" three small balls of dough, placed in a muffin tin which would rise into a "cloverleaf"... three times the work, and we remember that Grandma would make these with us somewhat patiently!

Grandma's Air Buns

1/2 cup lukewarm water
1 tsp sugar
1 envelope yeast
1/2 cup white sugar
1/2 cup lard
1 tsp salt
2 Tbsp. vinegar
3 1/2 cups warm water
8-10 cups flour

Add 1 tsp sugar to water and sprinkle yeast over top. Let stand for 10 minutes (for yeast to begin to ferment. Mix sugar, lard, salt, vinegar and water in a large bowl. Add yeast mixture, then 8-10 cups flour, enough flour so that the dough will not stick to hands. Knead, then let rise in a warm place for two hours (grease down sides of bowl and dough before setting to rise). Knead down, let rise 1 hour, knead down. Form into small balls. Use greased cookie sheets, bread pans or muffin tins. Set wide apart as they rise a great deal. Cover with cloth and set to rise for 3 hours. Set oven at 400 degrees. Bake until golden brown. Brush with butter or sweet glaze of 2tsp sugar and 1 tsp milk.

5 dozen buns

Aunt Ev's Chocolate Chip Cookies

The Schweitzer household received MANY of these cookies when we lived in Winnipeg and especially during Joanne's treatment. Brian's favourite!

1/2 cup butter
1/2 cup margarine
~~1 cup brown sugar~~
2/3 cup ^{brown} white sugar
1/4 cup white sugar
2 tsp. vanilla
2 eggs
2 1/4 cup flour
1 tsp. baking soda
1/2 tsp. salt
1 package (350 g. chocolate chips)
1 cup pecans or walnuts (optional)

Beat butter, margarine, sugar eggs and vanilla until fluffy and light. Mix in flour, soda and salt till well mixed, then stir in chocolate chips and nuts. Drop by teaspoonfulls on ungreased cookie sheet.

Bake 10-12 minutes till lightly browned. Cool on wire racks.

Makes 5 dozen

Aunt Mary's Cookies

These are called "Aunt Mary's" because her cookie jar usually contained these cookies. Thanks to Peggy who had this recipe and she also continues to make these cookies.

1 1/2 c butter
2 c brown sugar
4 eggs
2 tsp baking soda
flour to make stiff dough (Peggy says 3 1/2 - 4 cups)

Add flour to make very stiff dough. (resembles pie dough). Knead until sticks together. Form into loaves and refrigerate overnight. Slice thinly and bake for 5 or so minutes in moderate oven. Paste together with date filling.

Peggy's Date Filling:

1 c chopped dates
1/3 c sugar
1 c water
1 tbsp lemon juice

Combine and simmer until spreading consistency.

Joanne's note: a "moderate" oven is usually about 325-350 degrees in today's ovens.

Auntie Annie's "Kolach"

This recipe needs no explanation. A Salamon and Maloney tradition, especially at Christmas. This version was taken from Auntie Veronica's recipe book, and was meticulously copied. Still... you will see that it still takes some cooking judgement! (very few of us now use clean drippings for baking!!!)

Home grown poppy seeds seemed to make this completely superior, but who would have those anymore?

4 cups poppy seed (grind after measuring)
2 cups sugar
1/4 cup lard
1/4 tsp salt
hot scalded milk (approx 3/4 cup)

For filling: Grind poppyseeds, add sugar, lard, salt. Add enough hot scalded milk to make it of easy spreading consistency but not too liquidy. Drippings (clean) from chicken, beef or pork may be used instead of lard.

Use any good bread dough. Make it into three rolls. Line bottom of pan with waxed paper. Grease sides of pan. Do not roll dough. Pat into an oblong. Spread filling over and roll up, jelly-roll style. Grease top before putting in oven.

Brown Eyes

These sandwich style cookies are VERY popular with the Condons.....

1 cup butter
2 cups brown sugar
2 eggs
2 1/2 cups flour
1 tsp. salt
1/2 cup cocoa
1 tsp. baking powder
2 tsp. vanilla

Icing:

1 1/2 cups icing sugar
2 tbsp. each: butter and cream
1/4 tsp. peppermint extract
green food coloring

Cream butter and sugar. Add eggs, vanilla and sifted dry ingredients. Chill at least 2 hours. (Eileen sometimes skips this step). Roll into small even balls and flatten slightly with the bottom of a flat-bottomed glass (dip in sugar if needed to avoid sticking. Bake at 350 for 11 minutes. When cook, put together sandwich style with the icing.

Festive Freezer Coffee Cake

2 cups flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 large Golden Delicious Apple, peeled and chopped
1/4 cup each red and green maraschino cherries, chopped
1/3 cup oil
1/3 cup sugar
2 large eggs
1 cup plain yogurt or sour cream
1 tsp. vanilla
1/4 cup brown sugar
1 tsp cinnamon
chopped nuts

UP TO 6 WEEKS AHEAD: Grease and flour a 9" x 9" pan. Combine flour, soda, powder, and salt. Add apples and cherries to flour mixture to coat. In separate bowl, blend oil, sugar, eggs, yogurt and vanilla. Add dry ingredients and mix thoroughly. Spread in pan. Sprinkle with brown sugar, cinnamon and nuts. Wrap tightly with plastic wrap and foil and freeze.

AT TIME OF SERVING: Preheat oven to 350. Bake frozen cake, uncovered, 60-65 minutes until toothpick inserted in center comes out clean. Serve coffee cake warm or cooled.

1 cake

Grandma Salamon's Rhubarb Pie

1 recipe pie crust
1 cup white sugar
2 Tbsp. flour
1 egg
dash salt
2 cups rhubarb, chopped

Line a pie plate with your favorite pastry. Mix filling ingredients (above) together and cover with upper crust. Bake as for pie. If desired, brush top of crust with beaten egg and water before baking.

1 pie

Grandma's Birdseed Cookies

Grandma was ahead of her time and she knew about the importance of dietary fibre (or as she would say, "roughage"). These cookies are one of those treats which she deemed "good for you". They are also very good cookies.

This recipe was a mystery, I was sure that Grandma called them "Birdseed Cookies" but could not find the recipe. Thanks to Peggy Maloney, who recognized that the "real" recipe, (pasted into the Lebrecht CWL cookbook) is titled "Seaside Spicy Seed Cookies".

1 1/3 cup margarine or butter
2 cups brown sugar
1 cup white sugar
4 eggs
2 1/2 cups whole wheat flour
2 1/2 cups white flour
1/2 cup wheat germ
6 Tbsp buttermilk or sour milk (5 T. milk + 1 T vinegar)
2 tsp cinnamon
2 tsp nutmeg
1 tsp. salt
2 tsp. baking soda
2 tsp vanilla
1 cup sesame seeds
1 cup chopped cashews

Cream margarine, sugar and eggs. Add milk and vanilla. Add dry ingredients. Drop by heaping teaspoons on cookie sheet.

Bake at 375 degrees for about 12 minutes

7 dozen

Grandma's Biscuits/ Shortcake

3 cups pastry flour or 2 2/3 cups a.p. flour
6 tsp. baking powder
3/4 tsp. salt
1/2 cup chilled shortening
1 cup milk (approximate)

Cut shortening into dry ingredients. Make a well in mix. Stir in enough milk to make a soft dough.

For biscuits, turn onto floured board, knead lightly for 10 seconds. Roll to 3/4 inch and cut biscuits with cookie cutter. Bake at 450 for 12 minutes.

For shortcake: To liquid, add 1 egg, 2 Tbsp. sugar, and a bit more milk. Pat into pan. Bake at 450 for 15-20 minutes. Grandma would put half the dough into the pan, butter the layer, then cover with remaining dough..... to separate layers later....

Joanne's note: I find that 450 is just too hot, and burns my biscuits every time. I lower the temperature to about 400 and watch while baking.

Makes one shortcake; or 12 biscuits

Lorna Mae's Famous Doughnuts

Lorna Mae Reidy is famous for these doughnuts. She made thousands of them to sell at swim meets and also as treats for family and friends.

If you have not had one of these home made doughnuts, it should be one of your goals in life !!! They are delicious.

2 packages yeast (started as per the package)
4 cups milk (powdered skim milk works well)
1 1/2 teaspoons salt
1 cup margarine
6 eggs, well beaten
1 cup white sugar
2 cups mashed potatoes (instant flakes work well)
2 teaspoons nutmeg
10 cups flour

From Lorna Mae: "I add the margarine to the hot mashed potatoes to melt it then add this to the milk, sugar and eggs. Add yeast and dry ingredients, add flour to make a SOFT dough. (make sure the dough is soft as you pick up flour in the cutting). Let rise until double in size. Punch down and roll out to 1/2 to 3/4 inch thick. Cut out doughnuts, and let rise again. Place donuts on well greased sheets to rise. Fry in 400 degree hot fat (I use half lard and half shortening) until golden brown. Dip in glaze (icing sugar, water and vanilla to make a glaze) while hot or freeze unglazed. To thaw, place in warm oven and then dip in glaze.

Lorraine's Fudge Cookies

Lorraine apparently copied this recipe from a TV (radio?) show. She doesn't call them by this name, but in the Condon household, these are a legend.

2 cups white sugar
1/2 cup cocoa
1/2 cup milk
1 Tbsp. butter
3 cups oatmeal
1 cup dry cereal, or coconut or nuts
1 tsp. vanilla

Cook milk, sugar, cocoa and butter over medium heat. Remove from heat and add vanilla, oatmeal and cereal. Drop from teaspoon on waxed paper, and let set..... Cooking technique is everything with these.....too bad the directions don't really help! You more or less bring to a boil and simmer for a minute or less.... or so.....

3 dozen or so

Never Fail Pastry

Submitted by: Grandma Maloney's recipe

6 cups flour
1 lb. lard
2 tsp. salt
1/2 tsp soda
1 egg
1 Tbsp. vinegar
cold water

Cut lard into flour and dry ingredients. In a measuring cup break the egg, add vinegar. Fill to 1 cup with cold water. Add enough water to flour to make it pastry dough consistency.

enough for about 3 pies

Peggy's Christmas Bread

Peggy makes these often and over the years has given many, many, many of these delicious loaves as gifts.

2 pkg yeast
1/2 cup lukewarm water
3 cups warm milk
1/2 cup margarine, melted
3/4 cup brown sugar
2 tsp. salt
2 eggs, beaten
1 cup currents
1 cup raisins
1 cup baking gums (red and green if possible)
7-9 cups flour, to make a stiff dough

Dissolve yeast in 1/2 cup lukewarm water. Pour warmed milk over margarine to melt. When lukewarm, add yeast and sugar. Add eggs; beat well. Add 5 cups of flour, and salt, and beat well. Add fruit, gumdrops and remaining flour. Let rise until doubled in bulk. Knead again. Let rise again until light, 1 1/2 hours. Shape into loaves and place into greased pans. Let rise until doubled. Bake at 350 for 35-40 minutes. After removing from oven, brush with melted butter and sprinkle with a mixture of sugar and cinnamon.

Makes 4 loaves

Eileen's Peanut Butter Round-Ups

The best peanut butter cookies

1 cup shortening
1 cup white sugar
1 cup brown sugar
2 eggs
2 tsp. vanilla
1 cup peanut butter
2 cups flour
1/2 tsp. salt
2 tsp. baking soda
1 cup rolled oats

Cream shortening and sugars. Add eggs. Blend in peanut butter. Stir in dry ingredients. Shape into 1 inch balls and flatten with fork. Bake 12 minutes at 350 degrees

Eileen's Whipped Shortbread

A Christmas tradition

1 lb. butter (soften until room temperature)
1/2 cup corn starch
3 cups flour
1 cup icing sugar
1 Tbsp. vanilla

Cream butter until it is white. Add other ingredients and beat until like whipped cream. Put through cookie press. Decorate with pieces of maraschino cherries. Bake for 12 minutes at 350. Watch carefully to avoid over cooking.

Kelly's Chocolate Chip Cookies

Chocolate Chip Oatmeal Cookies

2/3 Cup butter
2 eggs
1 tsp salt
1 tsp baking soda
2 tsp. vanilla
2 Cups flour
1/2 cup brown sugar
1 Cup White Sugar
2 Cups Oats
Lots & Lots of chocolate chips

Cream butter and eggs. Add sugar and vanilla. Mix in rest of ingredients. 375 for 7 mins

Lorraine's Chocolate Chip Chocolate Cookies

Yummy

1 cup butter or margarine
1 1/2 cups sugar
2 eggs
1 tsp. vanilla
2 cups flour
2/3 cup cocoa
3/4 tsp. baking soda
1/2 tsp. salt
12 oz package chocolate chips

Cream butter and sugar. Add eggs and vanilla, then dry ingredients.

Bake at 350 for 8-10 minutes



Other

Chokecherry Syrup

My mom (Eileen) used to make this syrup, and I still do on the rare occasion I come across a chokecherry tree.

3 quarts ripe chokecherries
3 cups water
8 cups sugar
Liquid Certo

Wash and stem chokecherries. Add 3 cups water. Bring to a boil and simmer, covered, 15 minutes. Place in jelly colander (bag, cheesecloth) etc... and strain. JOANNE'S NOTE: do not squeeze the bag no matter how tempted, or you will get sediment and cloudy syrup. Let it drip for a long, long time. Measure 4 cups of the dripped juice into a large saucepan. Add 8 cups sugar. Place over high heat and bring to a boil, stirring constantly. At once, stir in 1/2 bottle of Certo. Bring to full rolling boil and boil hard 1 minute. Remove from heat. Skim foam with metal spoon and pour into jars. ANOTHER NOTE FROM JOANNE: resist the temptation to adjust these old fashioned recipes (eg. reduce sugar, use certo light) or do so at your peril!

9 pints (small sealers)

Eileen's Christmas Eggs

Christmas morning tradition in the Condon household - this has also appeared at many brunches and brunch bridal showers.... very good because it is made the night before.

16 slices white bread, crusts removed
8 (or so) slices back bacon or ham
8 (or so) slices of sharp cheddar cheese
6 eggs
1/2 tsp pepper
1/2 tsp to 1 tsp dry mustard
1/4 cup minced onion
1/4 each cup green and red pepper, chopped fine
1 - 2 tsp. worchestershire sauce
3 cups milk
dash tabasco sauce
1/4 - 1/2 cup melted butter
Crushed corn flakes or Special K

In a 9 x 13 buttered glass baking dish, put 8 pieces of bread. Add pieces to cover the dish entirely. Cover bread with slices of back bacon and lay slices of cheddar cheese on top. Cover with slices of bread to make it like a sandwich. In a bowl, beat eggs, pepper, dry mustard, onion, green and red pepper, worcestershire sauce and tabasco. Add milk. Pour over the sandwiches. Cover and let stand in the fridge overnight. In the morning, melt butter and pour over top. Cover with crushed corn flakes. Bake, uncovered, one hour at 350 degrees. Let sit 10 minutes before serving.

6-8 servings

Grandma's Chili Sauce

Even if you do not eat this (which Grandma served with Roast Beef)... you will love the way your house smells when you make it... memories of August

19 large tomatoes
3 onions
1 green pepper
1/2 head celery
1 tsp nutmeg
1 tsp cinnamon
1 tsp cloves
1 Tbsp. salt
2 cups vinegar
1 cup sugar

Grandma's Directions: Peel tomatoes, chop veggies. Add remaining ingredients. Bring to a boil Cook about 2 hours, or until "chili sauce" consistency. Seal in sterilized sealers, or freeze.

We are pretty sure that garden tomatoes would have been used for this.

Grandma's Trail Mix

Do not laugh at this simple recipe - it is delicious. Grandma used to say it was perfect nutrition - all four food groups, and we used to LOVE it when she made it.

chocolate chips
raisins
cereal (such as shreddies)
peanuts

Mix equal parts of the ingredients together. Delicious.

Possibly even "Ambrosia"

P.S. While this recipe does contain raisins (fruit), peanuts (meat and alternates), and cereal (grain products) the chocolate chips are not really a milk product.... details, details !!! As kids we were happy to consider it to be so.

Laurelle's Fridge Pickles

Joanne's sister-in-law, Laurelle makes these every year. They taste like bread and butter pickles or "yum yums"

1 ice cream pail of thinly sliced cucumbers
2 large onions, sliced
2 red peppers, sliced
4 cups sugar
4 cups vinegar
1/4 cup pickling salt
1 1/3 tsp. tumeric
1 1/2 tsp. celery seed
1 1/2 tsp. mustard seed

Combine sugar, vinegar, salt and spices. Pour COLD over vegetables. Stir well each day for 5 days. Lasts for many weeks in the refrigerator.

In Grandma's writing.....

---EXTRA RECIPES---

Hand Cream
1/2 oz sodium lauryl sulphate
4 oz cetyl alcohol powder
6 3/4 oz glycerine
1/2 oz anhydrous lanolin
32 oz water (soft) - boil.
Melt first 4 ingredients in
double boiler. Place boiling water
in large bowl. Pour in melted
ingredients. Beat with electric
beater until creamy.
Add a drop or 2 of scent if
desired - oil of lavender (for skin)
Iris Balfour 1981

44-Lebret, Sask.



HeritageCookbook.com

Recipe for bringing family, friends and community together