

Sharing with Wauneta: After Easter, rain and spring flowers . . .

Written by Wauneta Breeze
Thursday, 28 April 2011 15:08 -

By Nola Straub

Hope everyone's Easter was great and that you got plenty to eat and not too much. The rain is nice for the spring flowers and crops. The little resident bunny here chopped off a couple tulips and quit. I think the yellow ones were not to his taste likes. Must have bitter blossoms!

Harry and I drove to Ogallala and ate at a cafe. Their special was an Easter turkey dinner. I always thought turkey was traditionally Thanksgiving. Harry ate off the menu and I tried the turkey, dressing, cranberries, green beans and Apple pie, the "Easter Special."

Amish Corn Bread

Iris Teeter

1 c. cornmeal

1 c. flour

4 tsp. baking powder

3 tbsp. sugar

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1 tsp. salt

1 1/2 c. milk

1 egg, beaten

1 tbsp. shortening, melted

Combine cornmeal, flour, baking powder, sugar, and salt. Add milk, egg, and shorting. Mix well and pour into 9" square dish. Bake 25-30 min. at 350 degrees. Serves 9-12.

Worry does not empty tomorrow of its sorrow. It empties today of its strength.

Easy Oatmeal Bread

Iris Teeter

2 1/2 c. lukewarm water

2 pkg. yeast

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2 c. oatmeal

1/4 c. brown sugar

1 tbsp. salt

2 tbsp. shortening, softened

5 1/2 c. flour

Mix together water and yeast and then add oatmeal, brown sugar, salt, and shortening. Then add enough flour to make a stiff dough. Let rise until double, about one hour. Put into loaves and rise again. OR... May be refrigerated overnight and made into two loaves of bread or dinner rolls. Let rise until double in size and bake at 400 degrees for 15 min.

Apple Muffins

Iris Teeter

1 c. sugar

1/2 c. shortening.

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2 eggs

1 tsp. vanilla

2 c. Gold Medal self rising flour

2 c. apples, chopped

1/2 c. nuts, chopped

Mix sugar, shortening, eggs, and vanilla. Stir in flour until smooth. Stir in apples and nuts. Put in baking cups. Mix one tbsp. sugar and 1/4 tsp. cinnamon and sprinkle on top. Bake 350 degrees until golden brown.

Iris tells me there are seven ages of men — spills, drills, thrills, bills, ills, pills and at last wills.

Quick Breakfast

Scramble

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Iris Teeter

In sprayed oil hot skillet brown 1 1/2 c. sausage, ham or bacon and drain. Add:

3 c. precooked sliced potatoes

8 eggs, beaten

2 c. shredded cheese

Let cook until everything is thoroughly hot, 2-3 min. and serve hot.

Quick Breakfast Pizza

Iris Teeter

1 1/2 lbs. browned sausage, drained

3 c. hash browns

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4 eggs

2 c. pizza sauce

Mozzarella or Velveeta cheese

□ Brown sausage, drain, cool. Use your favorite pizza dough and put it on a cookie sheet. Put pizza sauce on crust, then add hash browns and sausage. Beat eggs and pour them over potatoes and sausage. Bake at 400 degrees for 20 min. Remove and add the cheese and bake 5 min. more or until cheese is melted.

Gallup Pancake Syrup

Nola's Collection

1 c. half and half or milk

1/3 c. butter

1 c. brown sugar

1 c. sugar

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1 1/2 tbsp. flour

1/4 tsp. salt

1 tsp. vanilla

Heat milk and butter until about ready to boil. Mix flour and salt with sugars. Stir until thickened (try not to boil). Add vanilla and serve over pancakes.

Blueberry Breakfast Sauce OR Pie filling

Nola's Collection

1/2 c. sugar

1 tbsp. cornstarch

1/3 c. water

2 c. fresh or frozen blueberries

In a 2 qt. saucepan combine sugar and cornstarch, gradually stir in water. Add blueberries;

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bring to a boil over medium heat stirring constantly. Boil 1 min. Serve warm or cold over French toast, waffles, or pancakes. This can also be used for blueberry pie filling when you do not have any on hand.

Chocolate Sauce for

Waffles, Cakes or Ice Cream

Nola's Collection

1/2 c. butter

1 c. white syrup

1 c. chocolate chips

1 tsp. vanilla

Melt butter. Add chocolate chips and syrup. Heat on medium-low, stirring often until chips are melted and mixture is hot. **DON'T BOIL!** Stir in vanilla and serve over ice cream and waffles. Stores well in refrigerator and can be reheated.

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Cherry Sauce

Nola's Collection

1 c. water

3 c. frozen cherries

1 3/4 c. sugar

2-3 tbsp. cornstarch

1/4 c. water

Red food coloring

Blend water and cherries in blender. Put in sauce pan, add sugar and bring to a boil. Dissolve cornstarch in 1/4 c. water and add to sauce, stirring constantly. Add a drop of red food coloring and cook until thick. Cool. Serve over ice cream, pancakes, or cheese cake.

Send recipes/memories to: Sharing with Wauneta, P.O. Box 303, Wauneta, NE 69045.

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