

## Sharing with Wauneta: May is spoil mom, graduations. . .

Written by Wauneta Breeze  
Thursday, 03 May 2012 14:39 -

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### By Nola Straub

May is spoil Mom time!

You may be planning to barbecue in the yard so she doesn't have to cook or clean up, maybe a take-in dinner to spoil her or even all meeting to eat out. Whatever you plan, it will be a fun family time for all.

Harry and I plan to go celebrate Kelsey's May 2 birthday on the 4th in Cheyenne, Wyo., and spend the night there and go over Veda Woo to Laramie to see Brianna graduate from the University of Wyoming on May 5. So we will be eating out some with Dave's family. Then hopefully we will get to barbecue with Bob's family.

Whatever you do with your children, enjoy the time.

I decided to put in some different recipes that I have found.

### Barbecued Bananas

#### Nola's collection

Ripe bananas

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Vanilla ice cream or whipped cream

Maple syrup or your favorite liquor

DO NOT PEEL the bananas. Place them on the grill to turn the skins black, turning them over a few times. Cut the skins open and scoop out the cooked banana and place it in a serving bowl. Top with ice cream or whipped cream. Pour the maple syrup over the top or if you prefer, any dessert liquor on top and serve. Quick and easy. Just another take on bananas and ice cream.

## **Easy Cashew Shrimp or Chicken & Pea Salad**

### **Nola's collection**

(The original recipe called just for shrimp but with some allergies I have made it with cooked chicken breasts.)

1 1/2 c. salted roasted cashews

20 oz. frozen small peas, thawed and drained

2 stalks celery, sliced thin

3/4 lb. cooked small shrimp or chicken, cubed

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Make a dill dressing (or any bottled you prefer.)

1/4 c. mayonnaise

1/4 c. sour cream

1 tbsp. lemon juice

1 tbsp. fresh dill or dried dill

Mix dressing. Stir it into bowl of salad ingredients and serve with you favorite crackers.

If you plan ahead you could surprise her with breakfast — first thing in the morning on Mother's Day.

## **Freezer Bag Omelets Margene Hayes**

1 quart freezer bags for each

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Permanent Magic Marker to write each name on own bag

2 eggs to break into each bag

Zipper the top and everyone squish their own egg. Gently open part way and select what each wants in the omelet - cheeses, ham cubes, onion sliced and diced, green pepper diced, tomatoes, mushrooms, and anything else you think they might want to add. EACH prepare their own bag. ZIP shut and drop into large pot(s) of boiling water. Boil for 13 min. Limit 6 to 8 bags to each pot. For more bakes have another pot of boiling water. Ladle bag out. Cut top off bag and omelet will roll out of bag easily into a bowl. Serve with fresh fruits, coffee cake, bread, or potato casserole.

## **Pumpkin or Banana Bread Loaf**

### **Nola's Collection**

Pre-heat 325 degrees.

1/2 c. salad oil

1/2 c. water

1 c. pumpkin or bananas, chopped

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Mix the above together in a bowl #1.

Mix the dry ingredients in bowl #2.

1 1/2 c. sugar

1 2/3 c. flour

1 tbsp. baking soda

1/2 tsp. baking powder

1/2 tsp. cloves

1/2 tsp. cinnamon

1/2 tsp. nutmeg

Mix together.

1 c. raisins (add raisins last)

Mix all ingredients. Spray loaf pan with Pam. Pour in batter. Bake at 325 degrees for 1 1/2 hours. It is the raisins that keeps it moist. Can double the recipe and make 2 loaves.

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Mothers like to be pampered once in a while. Every time I told my mother that I loved her she would say I sure hope so. I may have been a head strong self centered child!

### **Sonny's Pecan Cream Cheese Pie**

**Sonya Bird - Connor**

Pre heat oven to 375 degrees

2 3-oz. packs cream cheese

1/4 c. sugar

4 lg. eggs

2 tsp. vanilla extract

1/4 tsp. salt

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1 10" pie shell, unbaked

1 1/2 c. pecans, coarsely chopped

3/4 c. dark corn syrup

Combine cheese, sugar, 1 egg, 1 tsp. vanilla, and salt. Beat until smooth and spread in bottom of pie shell and sprinkle with pecans. Beat 3 eggs, corn syrup and 1 tsp. vanilla and gently pour over the pecans. Bake on the lower rack of 375 degree oven for 35-45 min. until firm in center.

Whatever you do to remember your Mother, cherish her while you can! I have great memories of mine and am thankful that she had me as late in her life as I was born. She loved me enough to give me life and for that I am grateful.

Share some of your mother's recipes with Wauneta so we all can enjoy them. Send to: Sharing with Wauneta, P.O. Box 303, Wauneta, NE 69045.