

By Nola Straub

Honor your Mom. Hopefully every mom will be honored on Mother's Day. Our mothers are an influence our whole life. I have lots of wonderful memories and am thankful for my mom. I hope our boys feel the same way. Everyone tries to do the best they can with their children. Their Dad also helped teach them how to be good dads as well and we are pleased that they work and support their families. They love to cook out and fish and grill. When we lived in Colorado the boys loved to fish. Harry worked long hours in the oil field so I would drive them to the mountains to fish for trout. It is so simple to grill trout.

Grilled Rocky Mountain Trout

Family Collection

1 large trout, freshly caught

Salt

Pepper

Cornmeal

Butter, melted

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Written by Wauneta Breeze
Wednesday, 09 May 2012 23:34 -

Preheat grill to score the fish. Cut cleaned fish to lie flat when open. Brush generously with butter. Coat fish with cornmeal. Cook on grill, allow about 5-6 min. per side for a 4 lb. trout.

Mandarin Orange Cake Nola's Collection

Preheat oven to 350 degrees.

2 c. flour

2 c. sugar

2 eggs

2 tsp. soda

2 11-oz. cans mandarin oranges + juice

1/8 oz. salt (pinch)

1/2 c. nuts

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Combine all ingredients in a mixing bowl and mix well with kitchen mixer. Bake in 9 x 13-inch pan, lightly sprayed and floured, at 350 degrees for 40-45 min.

Frost with:

2 tbsp. butter, softened

1 c. powdered sugar

3 oz. pkg. cream cheese, room temp.

Whip until creamy and frost while cake is still warm.

Quick Mom Pleaser

Chocolate Cheesecake

Norma's Collection

Preheat oven to 275 degrees.

5 oz. semi-sweet chocolate chips

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1 1/2 lbs. cream cheese

3/4 c. sugar

3 large eggs

2 tsp. vanilla

1 c. sour cream

Purchased Chocolate Crumb Crust placed in spring form pan or see recipe below.

Melt chocolate chips. Beat cream cheese with sugar until fluffy. Beat in eggs, one at a time, slowly. Add vanilla. Stir in melted chocolate chips and sour cream. Pour into Chocolate Crumb Crust in spring form pan and bake for approximately 75 min. at 275 degrees. Turn oven off and prop door open. Let the cake cool slowly.

Chocolate Cookie Crumb Crust

2 c. chocolate cookie crumbs.

1 stick butter, melted

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Mix and pat ingredients in the bottom of 9 to 10-inch spring form pan. Bake at 350 degrees for 7 min.

Blossom's Sheep Wagon Carrot Cake

Barb Wolcott

1 1/3 c. sugar

1 1/3 c. water

1 c. raisins

2 lg. carrots, grated

1 Tbsp. cinnamon

1 Tbsp. cloves

1 Tbsp. nutmeg

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Start this the day before you want to make it! In sauce pan, put sugar, water, raisins, carrots, and spices. Cover and rest in a cool spot retired for 12 hours. Then add:

1 c. walnuts, chopped

2 1/2 c. flour

2 tsp. baking powder

1/2 tsp. salt

1 tsp. baking soda

Mix all together. Bake in 2 oiled loaf pans at 275 degrees for 2 hours. Cool and wrap in foil. A good tasting, rich looking, moist, sturdy pioneer cake. Good for any meal including breakfast. (Sometimes I top it with 1 pkg. cream cheese mixed with 2 Tbsp. honey.)

Blossom Johnson was a lady from Wyoming sheep country.

The gardens will soon be producing summer treats so why not send in some of those garden recipe favorites?

Mary's Rhubarb

Upside Down Cake

from Wyoming

1/3 c. butter

3/4 c. brown sugar

3 c. fresh rhubarb, cut fine

2 eggs

1 c. flour

1 c. sugar

4 Tbsp. water

1 tsp. vanilla

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1 1/2 tsp. baking powder

1/8 tsp. salt

Cream butter and brown sugar, and spread in a 10-inch pan. Place cut up rhubarb over sugar mixture. Separate eggs and beat yolks until thick. Add sugar gradually, then the sifted dry ingredients with water and vanilla. Fold in beaten egg whites. Pour batter over rhubarb and bake 45 min. in moderate oven. Very good warm or cold with whipped cream.

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