

By Nola Straub

Christmas is a fun time of year...with New Year right behind! Each family celebrates the season with their own reason. I do not take offense of anyone's personal holidays as long as they do not try to make me bow down to their personal beliefs. I do not understand in a free country why there are so many wanting to do away with this season. They must have a mean burr under their saddle.

German Sandwiches

Grandma Straub

3/4 lb. ground pork

1/4 lb. ground beef

1 egg

1 onion, chopped fine

1 tsp. salt

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1/4 tsp. pepper

Add enough water to make it soft, mix well, and prepare blankets for sandwiches.

1 tbsp. sugar

1 tsp. salt

2 eggs

1+ tbsp. thick sour cream, heaped in spoon

1 1/2 c. sweet milk

3 c. sifted flour

1 heaping tsp. baking powder

3 dashes nutmeg

Mix into dough, adding flour as needed to keep it from being sticky. Roll out on floured board until as thin as possible (about 1/8th inch), adding flour as needed. With a sharp knife cut into squares about 4 to 6 inches square. Add pork mixture (about a tablespoon or so), fold dough over and pinch down the edges solidly to seal it in. Fry in deep fat (French Fryer), turn constantly. It is done when the blankets are golden brown.

We pick our friends but accept our ancestors.

Guacamole in a Blender

Julie Wolfe

1 c. olive oil

1 med. tomato

1 cap lime juice

2 avocados

2 tbsp. chopped onion

1 green chili

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Blend well. Refrigerate.

Mom's A Crab Dip

Robert Straub

8 oz. cream cheese

1 tsp. horseradish

1/4 tsp. Worcestershire

1/2 c. cream, whipped

1/2 c. Miracle Whip

1 1/2 tsp. lemon juice

2 oz. crab meat

Dash of catsup, garlic powder

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Dash of salt, pepper

Mix it all in a bowl.

Values are taught to children, not caught!

Mexican Dip

Joyce Black

2 lbs. Velveeta cheese

2 cans chili with beans

1 cap lime juice

1 med. tomato

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1 green chili, diced fine

Blend well.

On our knees to pray we see more than the philosopher on his tippy toes.

Sour Cream Fruit Dip

Beryl Carsten

1 c. sour cream

2 tbsp. brown sugar

1/4 tsp. nutmeg

Mix well, chill. Serve with fresh fruit wedges.

You have to do your own growing no matter how tall your grandfather was.

Orpha Maris's Spinach Blender Dip

In memory of Orpha

1 c. mayonnaise

1 pkg, spinach

1/4 c. walnuts, chopped

1 clove garlic

1 c. sour cream

1/3 c. parmesan cheese, grated

1 tsp. dried basil

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1/4 tsp. salt

Chop All ingredients in a blender until smooth; cover and chill.

Things are admired because they are new or they have been great!

Hope your holidays are the best yet and that the New Year will bring more joy than any year yet.
Merry Christmas, end of the year 2012 and starting of 2013, Happy New Year!

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