

By Nola Straub

Mom always said, "Start the day with a good breakfast."

Dad always liked a big breakfast before going to the field. Mornings are always rushed before school so this might be a start to the day. And give everyone time to get ready and enjoy breakfast. They seemed to get up earlier and breakfast on the table. To get everyone off to work and off to school.

Mom would put something in the oven and go out to water and or pick the garden but back in the house in time to take the breakfast out of the oven. Dad would do his chores and make a round or two in the field before breakfast was ready. Work until noon and come in to eat and take about a 40 min. nap on the floor, flat on his back before going back to the field. Think after jarring on the tractor it gave the backbone time to settle out again before going back to the field.

Clarice's Breakfast Quiche

Norma's Collection

2 pie shells

1 lb. Monterey Jack cheese, shredded

1/2 pt. half & half cream

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Written by Wauneta Breeze
Wednesday, 23 October 2013 20:06 -

1 lb. bacon, browned

1 lb. cheddar cheese, shredded

6 eggs

In pie shells put half pound of each cheese, first cheddar and then Monterrey Jack cheese. Blend half & half and eggs. Pour over the cheese. Sprinkle bacon pieces and bake at 325 to 350 degrees for 45 min. Let eggs set up for 15 min. before serving.

Egg Casserole

Pat's Cookbook

12-14 slices bread, cubed

1-2 lbs. sausage, browned and crumbled OR 2 lbs. ham, cubed

2 c. grated cheese

6 beaten eggs

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2 cans cream of mushroom soup

3 1/2 c. milk

1 tsp. dry mustard

Salt and pepper to taste

Layer bread, cheese sausage or ham in 9x13 inch pan. Mix eggs, cream of mushroom soup, milk, dry mustard, salt and pepper. Pour evenly over bread, meat and cheese. Bake at 350 degrees for 1 hour or until firm. Let set 15 min. before cutting.

Salt Substitute

Pat's Cookbook

1 tsp. chili powder

2 tsp. black pepper

2 tbs. dry mustard

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3 tbs. paprika

2 tsp. oregano

1 tbs. garlic powder

6 tbs. onion powder

3 tbs. poultry seasoning

Mix together; place in salt shaker and eat healthy by cutting salt.

Homemade Hidden Valley Ranch Dressing

Pat's Cookbook

2 tsp. instant minced onion

1 T. parsley flakes

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1/2 tsp. salt

1/4 tsp garlic powder

Mix well; add to

1 c. mayonnaise

1 c. sour cream or buttermilk

Diet Sour Cream Dressing Pat's Cookbook

2 c. cottage cheese

1/2 c. skim milk

Variations:

Add chives or Hidden Valley dressing. Mix in blender until smooth. Use as dressing for potatoes.

Favorite Coleslaw

Dressing

Pat's Cookbook

1 pt. Miracle Whip

1/4 c. vinegar

1 tsp. salt

1 c. evaporated milk

1 c. sugar or sub sugar substitute

Place in mixing bowl. Beat well. Pour over shredded cabbage. Also keeps well in the refrigerator. Makes about 1 1/2 pints.

Baked Chicken Easy

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Pat's Cookbook

1 chicken, cut up

Roll in package dry onion soup. Place in flat baking pan.

Add 1 can mushroom soup

Add 1 can celery soup.

Add 1 cup rice.

Bake 2 hours in 350 degree oven

Cranberry Chicken

Pat's Cookbook

1 (8 oz.) bottle French dressing

1 can whole cranberry sauce

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1 env. dry onion soup

1 chicken, cut up

Mix the first three ingredients and spoon over chicken pieces in 9x13 inch pan. Bake uncovered in 375 degree oven for 1 hour.

Sounds funny but taste is terrific.

End each day with a good evening meal with the family. Hope you enjoy these recipes and send in some of your favorites and share with us all. Give thanks for friends, family and meals together.

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