

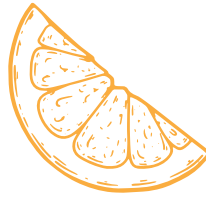
JUST LIKE MOM MADE

RECIPES

*Some Famous
Dishes from
Mom in the
Heartland*



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Papa's Mac N Cheese

**Submitted by Brandon Cooper,
in honor of his mom, Sarah**

Papillion, Nebraska

Directions

Preheat oven to 400
Prepare 2 10x13 pans and grease with
butter or spray
Boil macaroni and drain
Slice butter and melt in the pasta
Add the Ragu and soup
I use the milk to rinse out the cheese
from the jars!
Salt/pepper

Pour cheesy mac into both pans
Oven for 45 minutes- stir midway and
done when crunchy brown on top!

Memory

Mom makes this for me on
special occasions- birthdays
and she makes it better than
Papa!

Ingredients

6 cups macaroni (boil/cook)
1 stick butter
2 jars of Ragu double cheddar
sauce
1 can cheddar cheese soup
1 c milk
Salt/pepper

Velvet Salad

Submitted by Gay Bennett,
in honor of her mom, Ellen

Elkhorn, Nebraska

Memory

My sisters and I all loved this recipe. I don't even like cottage cheese, except when it is used in this salad. There are now many extended family members who also like this salad.

Ingredients

2 Lemon jello 6 oz boxes.	1 bag lg marshmallows 16oz
1 can crushed pineapple 20 oz.	1 cottage cheese 24 oz
1 cup whipping cream.	1/4 cup Miricle Whip mayonnaise

Directions

Follow jello directions, but do not add cold water

Boil water, add jello, when jello dissolved, add marshmallows.

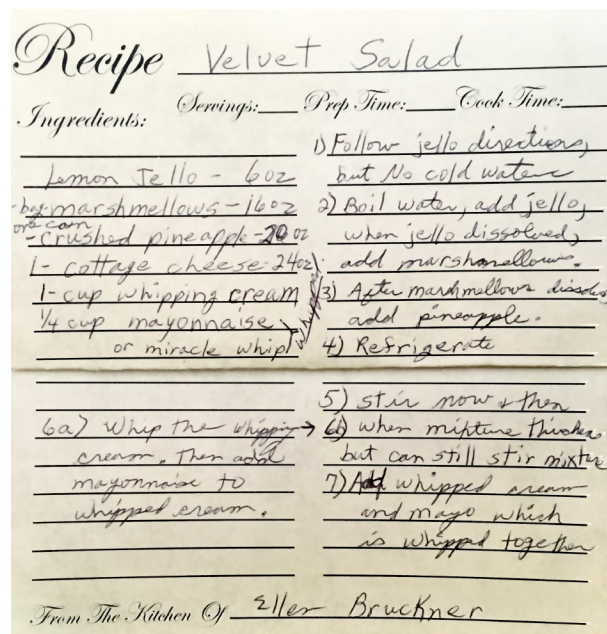
After marshmallows dissolved, add the crushed pineapple

Refrigerate

Stir now and then

Whip the whipping cream and then add the Miricle Whip to the whipped cream

When mixture thickens, but you can still stir mixture, add the already whipped cream and Miricle Whip



Apple Slices Dessert

**Submitted by Jane Kositzke,
in honor of her mom, Nanette**

Elkhorn, Nebraska

Ingredients

Crust:

2 cups flour
1/2 t salt
3/4 cup shortening
2 egg yolks
1/4 cup cold water
1 T lemon juice

Filling:

8-10 peeled, sliced apples
1 T flour
1/2 t cinnamon
3/4 cup sugar
1/4 t salt

Frosting:

1 cup powdered sugar
1 t vanilla
1 T milk or light cream

Directions

Combine crust ingredients. Divide dough in half. Roll out half to fill 9 x 11 baking dish. Combine filling ingredients. Pour filling on top of dough as you would for a pie. Roll out the other half of the dough and place on top of filling. Bake at 350 for 45-50 minutes. When cool, frost with 1 cup of powdered sugar, 1 t vanilla, and 1 T milk or light cream. Cut in squares, and top with ice cream if desired.

Memory

It is simply a delicious, go-to dessert that she makes, and we enjoy it often with family and friends!





Thanksgiving Stuffing

**Submitted by Holly Latwaitis,
in honor of her mom, Arlene**

Blair, Nebraska

Directions

Break the loaves apart, in smaller chunks/cubes- we just pulled them by hand
let sit out over night, so a little "stale" but not hard. add eggs, milk, mush with hands, shake zig zag minced dried onion flakes, zig zag parsley, zig zag the poultry seasoning, shake across of salt and then pepper, mix with hands. add stock as needed until it sticks together. Then stuff into turkey, and remainder in a pan. top with broth, so doesn't dry while cooking. Might be hard to understand but is simple simple, but it is yum!! cook alongside turkey until cooked through

Ingredients

Plain old white bread, cheap. 2 loaves
onion flakes
parsley
poultry season
salt & pepper
2 eggs, dash of milk
chicken stock

Memory

Mom didn't measure anything. She had this one stainless steal pan, and that was what she made all her stuff in. So the measurement were a shake across the pan, or poor in zig zag pattern. So funny because my daughter would sit on the counter and help her, at age 2, so my daughter makes it better than I.

Was so great to see my daughter cooking with grandma, my mom loved the grandkids so much, she tried to include them in everything she did.

Chili Corn Chip Pie



Submitted by Ericka Juno, in honor of her mom, MaryLou

Honey Creek, Iowa

Memory

No special memory, but I now share this recipe for bridal showers because it is always nice to have an easy fan favorite dish.

Ingredients

4 cups of your favorite chili - great because you can freeze leftovers from homemade chili or buy cans of your favorite
4 cups of corn chips - the small kind are best
2 cups shredded cheese - colby jack works great, but so does cheddar or pepper jack

Directions

Layer corn chips, chili cheese in a casserole dish - I do 2 cups corn chips, 2 cups chili, 1 cup cheese - repeat
Of course you can modify the amounts to suit your family!

Bake at 375 degrees until hot and bubbly
So easy, so good, so cheesy.



Marie's Blue Ribbon Divinity

**Submitted by Anna Dennis,
in honor of her mom, Jane**

Elkhorn, Nebraska

Ingredients

2 cups sugar
1/2 cup white corn syrup
1/2 cup water
2 egg whites

Directions

Mix sugar, corn syrup and water in a sauce pan over low heat. Stir until sugar is dissolved, then continue cooking without stirring to 252 degrees (hard ball stage). While mixture is heating, beat egg whites until they are stiff. Once hot mixture reaches 252 degrees, remove from heat and pour, beating constantly with heavy duty mixer, in a fine stream into egg whites. Continue beating until mixture holds its shape and loses its gloss (about 5 minutes). Spoon mixture into small balls with a curl on top, onto parchment paper.

Memory

Great Grandma Marie made divinity for all holiday celebrations and it was loved by many! It even won a blue ribbon in the Open Class Candy Division at the county fair! When GG Marie passed away, my Grandma BJ carried on the tradition so that we always had divinity at our family celebrations.





Baked Sauerkraut

**Submitted by Gaylene Davis,
in honor of her mom, Ethel**

North Platte, Nebraska

Ingredients

1 can sauerkraut
6 slices chopped and browned
bacon(save grease)
1 medium chopped onion
1 pint chopped canned
tomatoes
1/2 cup brown sugar
1/2 cup granulated sugar

Directions

Mix all the ingredients and stir in the
bacon grease.
Pour into a GLASS 9 x 13 pan and bake
at 350 degrees 2 hours stirring
occasionally.
Optional: chopped green pepper

Memory

Mom took this to EVERY church
potluck. It was expected. It truly
is delicious. I believe she got the
original recipe from a
newspaper she got called
CAPPERS WEEKLY. However, she
never followed a written recipe,
so the above was her idea of
what would be more appealing.
She dumped ingredients so no
food ever tasted exactly like it
did the other times she made it.
If you want to get an idea of who
my mom is, read about the
“Popcorn Ball Bride” of the North
Platte canteen during WWII.

Burger Bean Cups



**Submitted by Diane Feshour,
in honor of her mom, Elizabeth**

Villisca, Iowa

Ingredients

1lb hamburger
1 can green beans drained
1 can cream of mushroom soup
chopped onion
salt and pepper

Directions

Mix hamburger with 2/3 of the cream of mushroom soup and chopped onion. Mix drained green beans with the rest of the cream of mushroom soup. Divide hamburger into 4 portions and place on a baking sheet and then flatten and make indentation for the green bean mixture. Add salt and pepper to taste. Bake at 350 for 40 minutes.



Buttermilk Pancakes

**Submitted by Nahum Jensen,
in honor of his mom, Amy**

Blair, Nebraska

Ingredients

2 1/2 c buttermilk (or add 2 1/2 T
vinegar to measuring cup & fill with
milk to 2 1/2 c)
2 3/4 c flour
1/3 c coconut sugar (or your choice of
sugar)
2 t baking powder
2 t baking soda
1 t salt
2 eggs
2 t vanilla
4 T butter, melted

Memory

I love waking up to the smell of
Mom's fresh & hot pancakes.



Directions

Mix dry ingredients in medium bowl. Mix wet ingredients in separate small bowl. Pour wet ingredients into dry ingredients. Mix well. Heat a greased skillet on medium high. Use 1/3 c measuring cup to pour batter on griddle to form pancakes. Cook about 3 minutes on each side or until golden brown & cooked through. Serve hot with maple syrup.



Greek Skillet

**Submitted by Talia Boeker,
in honor of her mom, Malinda**

Blair, Nebraska

Directions

Saute onions and garlic with oil until translucent and slightly brown. Add water and cook a few more minutes. Stir chicken with mixed spices, thoroughly coating. Add to skillet with lemon juice. Simmer until chicken is cooked, stirring occasionally add tomatoes until just soft. Add olives and cook one more minute. Serve immediately. As a grain-free option, my mom likes to eat it over 1 bed of lettuce.

Memory

Mom serves this meal for special occasions and I absolutely love it! One funny story is her recipe uses so many spices that my mom loves to cook with that sometimes my mom would sweep all the spices that fell out of the containers from the spice rack with her hand and put them in the meal. I guess that was kind of a surprise Greek skillet! It also proves that you can hardly go wrong in making this scrumptious meal!

Ingredients

Sauce:

2 cups Greek yogurt
2 T dill
2 T lemon juice
1 t garlic powder
1 cucumber finely chopped

Skillet:

Two onions, sliced
Six garlic cloves, minced
2 T olive oil
2 T water
Four chicken breasts
1 teaspoon salt
1/2 t black pepper
1 t ground coriander
1 t ground cumin
1 t ground cinnamon
1 t onion powder
1/2 t ground allspice
1/2 t oregano
1/2 t thyme
1/2 t paprika
1/4 t ground cloves
2 T lemon juice
4 tomatoes, chopped or 2 cups
cherry tomatoes halved
1 can black olives, whole

Chocolate Zucchini Cake



**Submitted by Debbie Boehne,
in honor of her mom, Denis**

Bellevue, Nebraska

Memory

We love this cake! So good, and not overly sweet. Loved making this for the family after she taught me how to make it.

Ingredients

1 1/4 C Chocolate Chips
(reserve 1/4 C)
2 large eggs
1/2 C Vegetable Oil + 2 T
1/2 C Brown Sugar
1 t. Vanilla
1 t. Salt
1/2 t. Baking Powder
1/2 t. Baking Soda
1/3 C Cocoa
1 2/3 C Flour
2 C. Zucchini

Directions

Preheat oven to 350 degrees.
Grease bundt pan, and coat with white sugar (not flour).
In large bowl, mix eggs, oil, brown sugar, and vanilla until smooth.
Add salt, baking powder, baking soda, and flour. Mix well.
Still in zucchini, and 1 C chocolate chips. Pour in bundt pan, sprinkle remaining 1/4 C chocolate chips on top.
Bake 60 min, test for doneness.
Remove from oven, and let rest 15 min.
Run knife around edge to loosen.
Remove from pan by inverting on a plate.





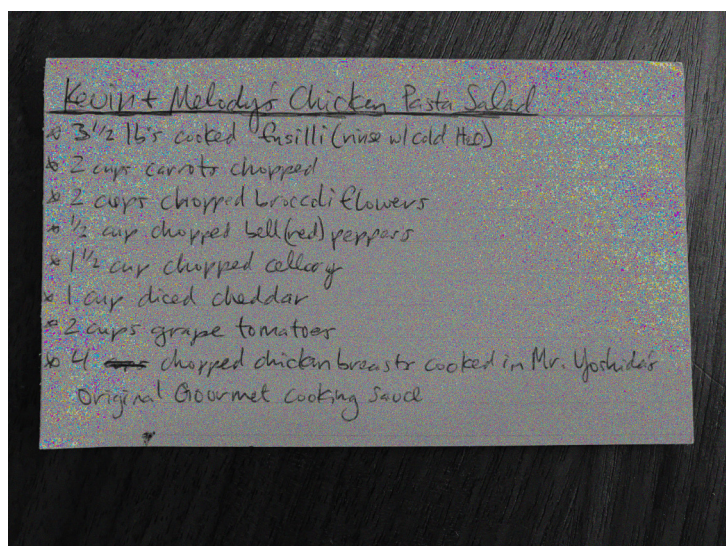
Kevin & Melody's Chicken Pasta Salad

**Submitted by Melody Wyatt,
in honor of her mom, Melody**

Gretna, Nebraska

Ingredients

1 1/4 C Chocolate Chips (reserve 1/4 C)
2 large eggs
1/2 C Vegetable Oil + 2 T
1/2 C Brown Sugar
1 t. Vanilla
1 t. Salt
1/2 t. Baking Powder
1/2 t. Baking Soda
1/3 C Cocoa
1 2/3 C Flour
2 C. Zucchini



Memory

The night before I was born, my mom made this chicken pasta salad. We've teased that that's why I like it so much! It became a sort of tradition, now, on my birthday, July 4th, my mom will make this chicken pasta salad, and we'll enjoy it outside while hanging out and watching fireworks!

Directions

Preheat oven to 350 degrees. Grease bundt pan, and coat with white sugar (not flour). In large bowl, mix eggs, oil, brown sugar, and vanilla until smooth.

Add salt, baking powder, baking soda, and flour. Mix well.

Still in zucchini, and 1 C chocolate chips. Pour in bundt pan, sprinkle remaining 1/4 C chocolate chips on top.

Bake 60 min, test for doneness. Remove from oven, and let rest 15 min. Run knife around edge to loosen. Remove from pan by inverting on a plate.

Cinnamon Cake

Submitted by Samantha O'Connor, in honor of her mom, Mischelle

Omaha, Nebraska

Cake Mix

Mix together 1 box of yellow cake mix (the one without pudding), 1 box of vanilla jello instant pudding, 3/4 cup water, 3/4 cup oil, 4 eggs. beat 1 tsp vanilla and 1 tsp butter flavoring.

Cinnamon Mix

In a bowl, mix 1/3 cup sugar 1.2 chopped nuts and 2 tbs cinnamon

Grease and flour the pan. (Use bundt pan for best results)

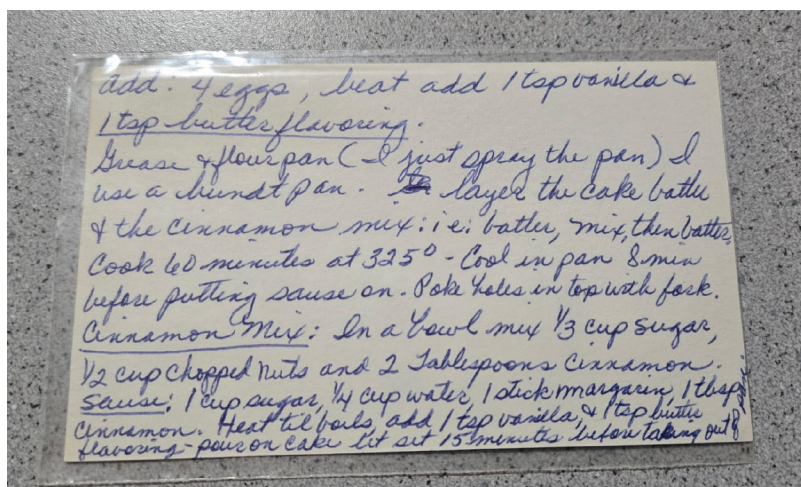
Layer the cake batter and the cinnamon mix (ie: batter, mix, batter, mix).

Cook for 60 minutes at 325 degrees. Cool in pan for 89 minutes before putting sauce on cake. Poke holes in cake with a fork.

Sauce

1 cup sugar, 1/4 cup water, 1 stick margarine, 1 tbsp cinnamon.

Heat til sauce til it boils; add 1 tsp vanilla and 1 tsp butter flavoring, then pour on cake and let sit 15 minutes before serving.



Linda Gummo's Ham Pot Pie

(or pie in a pot) Pennsylvania Dutch style

**Submitted by Jennifer Thomason,
in honor of her mom, Linda**

Farrsgut, Iowa

Memory

It's our families favorite dish. The kids call my mom "Mammy" so it's requested as Mammy's Pot Pie.



Directions

Roast a ham and save the ham broth. Usually best for the ham leftovers after a holiday. Cut the ham into bit size pieces. Boil the ham broth after seasoning to taste. We add bullion, salt, pepper, garlic salt to taste. You'll need at least a liter of liquid so if you don't have enough, add water. While that is heating, prepare the dough.

Three cups of flour, into a large bowl. Add 1 tsp salt, 1 tsp pepper, and 1 TBSP dried parsley to the flour. Mix. Add tsp after tsp of broth to the flour until it becomes a dough, similar to a pie crust consistency. When it holds together and isn't too sticky to work with, then roll it out on a floured table. Roll out until the thickness of a thick pie crust. Cut the dough into squares about 1 1/2 to 2 in. The shape doesn't have to be exact. Once the ham broth is boiling, start adding the dough. Add them in a way that no two squares are right on top of each other. Don't want them to stick together. It helps to gently stir often. The excess flour from the squares help to make the sauce a bit creamy.

When the dough squares are cooking, add the ham cubes. It is ready when the dough is cooked through. We usually pull a square out and try it.

We usually drip vinegar on top when it's on our plates but not everyone does.



Enchiladas de Pollo

Submitted by **Stephanie Mitten,**
in honor of her mom, **Celeste**

Ingredients

Filling:

3 cup water
1/4 teaspoon salt
8 black peppercorns
1 onion, quartered
1 bay leaf
1 pound skinless Chicken breast halves
3 ounces shredded Monterey Jack cheese, divided
2 ounces grated Parmesan cheese
3 ounces shredded Mexican blend cheese, divided
1/2 cup chopped onion

Omaha, Nebraska

Sauce:

2 cups heavy whipping cream
1/4 cup chopped fresh cilantro
1 egg
1/8 teaspoon salt
1 can diced tomatoes with green chilies
1 1/2 can salsa Verde
8 ounces can chopped green chilies
Remaining ingredients
8 each flour tortillas
Sour cream (garnish)
Guacamole (garnish)

Directions

1. To prepare filling, place first 6 ingredients in a Dutch oven, bring to a boil. Cover, reduce heat, and simmer 45 minutes. Remove chicken from cooking liquid; cool. Remove chicken from bones; shred with 2 forks. Discard bones. Reserve broth for another use.
2. Preheat oven to 3275°
3. Combine chicken, 1/2 cup each Monterey Jack, Parmesan, and Mexican Blend cheeses, 1/2 green chilies and 1/2 cup onion in a bowl; set aside
4. To prepare sauce, place heavy whipping cream and next 7 ingredients (heavy whipping cream through chilies) in a food processor; process until smooth.
5. To prepare flour tortillas, fill a medium skillet with 1 inch of cream mixture, bring to a simmer. Dip 1 tortilla in the heated sauce using tongs. Spoon 1/2 cup filling in the center of tortilla; roll tightly, place in a 11x7-inch baking dish. Repeat procedure with the remaining tortillas and filling.
6. Pour sauce over enchiladas. Cover and bake at 375° for 20 minutes. Uncover; sprinkle with reminder of cheeses. Bake an additional 5 minutes or until cheese melt. Top with garnish.

Buffalo Dipping / Coating Sauce



**Submitted by William Teats,
in honor of his mom, Linda**

Scribner, Nebraska

Memory

With my love for Buffalo sauce my mother made this recipe for me all the time, where she got it I'll never know but I'll never buy a buffalo sauce in the store over making it myself again, I thank my dearly departed mother for sharing it with me before she left to be with our father in heaven.

Ingredients

1 12oz Bottle Franks Red Hot
1 C Butter Unsalted (2 Links)
4 TBLS White Vinegar
1/2 tsp Worcestershire
sauce
1 tsp Cayenne Pepper (may
be adjusted depending on
your heat level desired) this
recipe has heat.
1/2 tsp Garlic Powder
1/4 tsp salt or to taste

Directions

Heat all ingredients over medium low heat stirring with a whisk, until butter is melted and all ingredients are well incorporated. Continue to simmer stirring occasionally until the mixture begins to bubble on the sides of the pan. Remove from the heat and stir again set aside for serving or store in an air tight container in refrigerator.

Mom's Sour Cream Chocolate Cake

**Submitted by Sharyl Peterson,
in honor of her mom, Janith**

Omaha, Nebraska

Directions

Sift - 2 cups ea. flour and sugar
Add - 1 c. hot water
Mix in - 1/2 c. shortening (you can use
crisco, butter, oleo)
Add - 4 heaping tablespoons cocoa
Dissolve - 1 1/2 tsp. soda in the water
Beat - 2 c. sour cream and
2 eggs
1 1/2 tsp. vanilla

Pour into 9 x 13" pan and bake at 350
D. for 30 minutes.

Frosting

Cook in a saucepan
5T - butter
1/3 c. milk
1 c. sugar
Bring above to a boil
Stir in a 6 oz. pkg. of choc. chips
Let cool slightly then frost

Memory

Mom would make this cake for special occasion like birthdays or holidays. It was a family favorite and loved by all. I could never get it to come out like Moms, but it was such a good memory.





Lightning Cake

**Submitted by Mark Schadde,
in honor of his mom, Ruth**

Omaha, Nebraska

Ingredients

Liquid Ingredients

Break one egg into a cup
add a lump of butter (size of a walnut)
fill cup with milk

Dry ingredients

Sift into bowl:
1 1/8 cup flour
1 cup sugar (scant)
2 level tsp baking powder

Directions

Pour liquid into dry mixture and
beat 2 minutes. Pour into greased
pan
Bake at 350 degrees about 25
minutes or until done

Memory

My mom LOVES to host parties to celebrate everyone's birthdays, anniversaries, and holidays. We try to gather once a month. With our large family, it's difficult to get everyone together all the time, as you can imagine. Mom will make different cakes depending on who's birthday it is and their taste preference. She's made this lightning cake several times and always says, I don't know how it's going to turn out because it's different every time. That's the beauty of these old recipes and the way they avoid using exact measurements of ingredients!

I hope others try this recipe and enjoy it as much as we do.

Mom's Krumel Cake



Submitted by Mark Schadde, in honor of his mom, Kaete

Omaha, Nebraska

Ingredients

1/2 lb (200 grams) butter (allow to soften)
1 cup (250 grams) granulated sugar (or a little more as needed)
1 package (9 gram/3.2 oz) vanilla sugar - OR - 2 teaspoons vanilla extract
1 egg
3 1/3 cup (500 grams) flour
1 tablespoon baking powder
Choice of fresh fruit for topping] If Italian prune plums, split and remove stone.
Brown sugar and cinnamon
Optional sugar icing to drizzle

Directions

Preheat oven to 350 degrees F. Grease and flour 13x9x2 pan.
Combine softened butter with sugar, vanilla sugar or extract. and egg in a bowl. In a separate bowl, mix baking powder into flour.
Gradually add and mix the flour into the first bowl's mixture. The final mixture should be crumbly. (Mix 2/3 of the flour mix into the first mixture by spoon, the last 1/3 by hand for proper consistency.)
Next, measure approximately 2/3 of the total mixture for the crust and lightly press into the pan and slightly up the sides.
Cover with the fresh fruit of choice (e.g. sliced apples, split prune plums, ...)
Sprinkle the top of the fruit with brown sugar and cinnamon .
Then, crumble the remaining 1/3 of the crust mixture over the top of the fruit.
Bake in the conventional oven at 350 degrees F for 35-40 minutes or until top is slightly browned. Remove from oven and let cool slightly before drizzling optional sugar icing over the top.

Memory

Mom made sure we two boys were no strangers to the kitchen, and I'm so thankful for all she shared. Mom passed some time ago. My wife Robert is an incredible mom to our three children, and she taught them basic kitchen skills which included making my mom's recipes. They absolutely love helping in the kitchen, and especially making Grandma Kaete's recipes 'the old fashioned way'



Kid-friendly Mapo Tofu

**Submitted by Michael Cox,
in honor of his mom, Susie**

Logan, Iowa

Ingredients

1 lb ground pork
Meat Marinade:
2 tsp garlic, finely chopped
2 tsp ginger, finely chopped
1 tbsp regular soy sauce
1/2 tsp sugar
1 1/2 tsp cornstarch
1 tbsp rice wine
1 tsp sesame oil
2 tbsp water

Sauce:

1 - 2 cups chicken broth
1 tbsp cornstarch
1 tbsp rice wine
1 tbsp dark soy sauce
1 tbsp regular soy sauce
2/3 tbsp sugar
1 tbsp oyster sauce (can replace with a 50/50 mix of soy sauce & hoisen sauce)
1 cup frozen peas
1/2 - 1 1/2 tbsp Szechuan peppercorn (optional)
2-3 tsp garlic, finely chopped
1 tsp ginger, crushed and chopped
1 cup frozen peas
1 cake soft/silken tofu, cut into small cubes
3 stalks green onions, chopped
sesame oil, to taste
white pepper, to taste

Memory

My mom is from Singapore and this was a way for her to keep us connected to her heritage while in the US. My kids LOVE it, and I make it at least once a month (if not more). Still not as good as Mom used to make it, but I'm learning with each and every attempt.



Directions

1. Combine the ground pork and marinade ingredients. Mix well and set aside.
2. In a medium bowl, mix together sauce ingredients. Set aside.
3. Fry ginger, garlic, and szechuan peppercorn (if using) for a few seconds.
4. Add meat and brown.
5. Add frozen peas, stir for a few minutes
6. Add sauce mix. Bring to a boil.
7. Add tofu, simmer for 5-8 minutes.
8. Add green onion.
9. Sprinkle with sesame oil and white pepper.

If you need to thicken the sauce at the end, mix together 1/4 cup water w/ 1 tbsp cornstarch and add. Cook for a few minutes until desired thickness.



Tiella (Tee-ay-lah)

**Submitted by Stephanie Mitten,
in honor of her mom, Celeste**

Ingredients

Omaha, Nebraska

2 lbs ground Italian sausage (Hot , medium, or mild)
2-3 Russet Potatoes (peeled and sliced to 1/4 inch slices)
2-3 Zucchini squash (sliced to 1/4 inch slices)
2 green bell peppers cut into strips
Large yellow onion (sliced and cut each slice into quarters)
Progresso Italian bread crumbs (round blue canister)
2 large jars favorite spaghetti sauce (or homemade)
2-3 cups freshly shredded mozzarella cheese (Use amount to your liking)

Directions

Preheat oven to 375 degrees. Brown Italian sausage in a skillet, drain grease and set aside. Place a thin layer of sauce on the bottom of a 9 X 13 casserole dish. Place a layer of potatoes over the sauce and cover potatoes with a layer of sauce. Place a layer of the squash and cover squash with a layer of sauce. Spread a layer of onions and green bell peppers and cover with the remaining sauce. Cover the entire casserole with a generous layer of bread crumbs. Cover with foil and cook for 50-60 minutes, until potatoes are starting to get soft. Remove from oven and cover the casserole with the sausage and then cover everything with a generous portion of cheese. Place back into the oven uncovered until the sausage is hot and the cheese has melted, about 15-20 minutes. Enjoy with a large salad and garlic bread

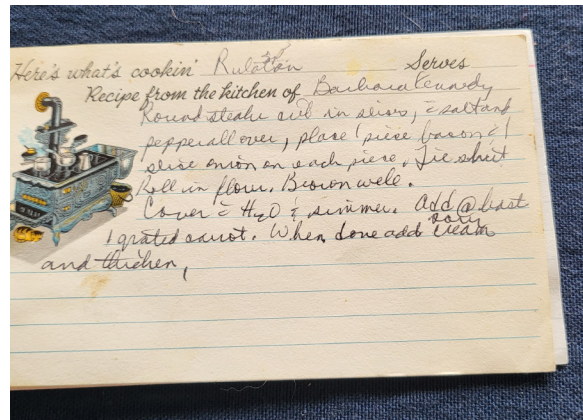
Memory

I remember coming home from middle school 45 years ago and being able to smell the aroma of this dish along with garlic bread before I even opened the front door. To this day this is still one of my all-time favorite dishes. When I travel with my family from Omaha back home to West Virginia, my Mom always makes this dish while we are home. She turned 85 this year and my Dad turned 90 last October. The smell of this casserole baking aways brings back amazing childhood memories.

Round Steak

**Submitted by Thomas Wheeler,
in honor of his mom, Nancy**

Brownville, Nebraska



Memory

This was always my birthday meal with broccoli. The smell and taste have always made me feel loved!

Directions

Round steak cut into strips about 1 inches wide. Salt and pepper. Place a piece of bacon and several pieces chopped onion. Roll up like a cinnamon roll then tie to secure with cooking string. Roll in flour, brown well in pot. Cover with water or beef broth. Add a grated carrot. Simmer until tender- at least 1 hour. Add 1/2-1 cup sour cream. May thicken if needed.

Serve over riced potatoes. Add a vegetable of your choice.



Magic Cookies

**Submitted by Annah Wilkerson,
in honor of her mom, Brandi**

Sterling, Nebraska

Directions

Use a 9 x 13 glass pan.

1. one stick of melted butter.
2. one pack of crushed graham crackers, I use a kitchen hammer, Beat soft softly to break up a unopened pack.
3. 3/4 of a cup from a 12 ounce pack of chocolate chips.
4. one small 7 ounce pack of shredded coconut.
5. 3/4 of a cup of pecans.
6. one can of sweetened condensed milk.
7. pour milk over the top.
8. bake at 350° for 12 to 15 minutes.

Let cool for about five minutes and then enjoy!

Memory

She always makes the (Magic Cookies) for Christmas





Cornbread Dressing

Submitted by Lindsay Dolezal,
in honor of her mom, Sheila

Blair, Nebraska

Memory

This is a picture of exactly how my mom sent it to me. We were fortunate growing up that she made most things homemade or from scratch. I didn't know how lucky I was!

Cornbread dressing

1 9x13 pan of cornbread. I use the cheapie brand Jiffy. Bake it ahead a day or two and let it get stale and dry. Crumble it into a big bowl when you are ready to make the dressing. Make some white bread cubes. I use the cheapest I can get and make enough to equal the same amount as crumbs. Maybe a little less....I like more cornbread than white bread. It's an imperfect science! Anyway, that's the bread part and you can do that ahead of time and put it in a ziplock and let it sit in the frig. Over the bread mixture, you pour the broth. Here's how you do the broth: get some chicken/turkey giblets and bony pieces. Giblets are the liver and nasty stuff....if you can get necks for the bony pieces that's great, too. If you can't get giblets, use can use thighs or wings or any cheap pkg of chicken, turkey you can get. Sometimes, you can get turkey legs really cheap. Simmer those in a quart of so of water and get some good, rich broth. If you don't have time/can't find the turkey/chicken parts, you can use Swanson's broth. I've done both and I like the homemade broth but honestly, I don't think anyone ever noticed the difference. If you use the bony pieces, cut the meat off finely and chopped the giblets finely....put it in the broth. Put a stick of butter in a skillet and saute 4 stalks of chopped celery, 1 lg onion, 1/3 cup chopped walnuts (I like pecans), 1 t celery seed, 2 t poultry seasoning, and salt and pepper. Get it all nice and tender and add it to the broth....your kitchen will now smell heavenly and make Rob's mouth water. He and anyone else will come in and want something to eat... have some sandwiches handy for this and it will get them out of your hair. Brown 3 oz of sausage. I use Jimmy Dean's maple sausage. I like the sweet it adds to the salty. When the sausage is done, add it to the bread mixture and add the broth to it, too. Mix it all up and either stuff the bird or bake it or put it in a crock pot. Make sure you make extra broth or have some chicken broth on hand. I don't like dry stuffing. Bake it around 225. It's already all cooked so you basically are just getting it all warmed up. If you make it ahead, I think it tastes better. The flavors all mix together. Use real butter....it makes a difference. Other than that...you can tweak it to suit yourself. Be prepared to be asked for the recipe. If you want, you can say you mom doesn't want you to share it. I honestly don't care....but sometimes it is nice to have a signature dish. If you want to keep it to yourself....feel free. Guess that about does it...daddy and i are going to whiskey creek! I am staying up all night and organizing my basement and then working all night tomorrow night. I miss you when you come home and then I don't see you for a while. I will be glad when you slow down your schedule for a while and we can spend more time together. If you have questions...let me know. Writing it down makes it seem complicated but it's not...xoxo mom

Mom's Garlicky Chicken Soup



**Submitted by Jessica Tucksen,
in honor of her mom, Caren Beran**

Omaha, Nebraska

Ingredients

A few chicken breasts, 3-4 with skin on, roasted in oven with olive oil and kosher salt and cracked black pepper. Remove meat from bone and shred or cut into chunks.

Carrot(2), celery(2) and onion(1 medium sweet yellow), finely chopped, and sauteed in olive oil till soft and onion is caramelized.

Pkg Kluski noodles

Lots of chopped garlic (I use the already chopped garlic in a jar. I use at least 3 heaping teaspoonfuls, more to taste.)

2-3 boxes chicken stock

Chicken bouillon granules

Directions

In a large stock pot, pour 2-3 boxes Chicken stock-NOT broth in pot, add sauteed veggies, bring to a boil and simmer until veggies are how you like them. Adjust taste of soup with extra pepper, garlic, bouillon -I add chix bouillon granules to taste-a tsp or two at a time, since the flavor of stock and bouillon granules seems to mesh well. When taste is right, bring to a boil, and add kluski noodles (not the whole bag maybe 1/2 to 3/4. You can always cook more noodles separately and add to it later.) Cook according to package directions, then simmer on low and add in chicken. Adjust seasonings as needed (salt, pepper, bouillon etc.) If more broth is needed add more stock or make broth with bouillon and hot water and add.

Memory

When we had anything from the sniffles to the flu, Mom made a big pot of chicken soup with extra garlic. Now I'm nearly 40 and if I happen to mention that I or my kids are feeling sick, she will bring over a giant pot of soup later that day. The secret ingredient is love!... And lots of garlic.

Breakfast Bars

**Submitted by Alaina Viox,
in honor of her mom, Melissa**

Ceresco, Nebraska

Ingredients

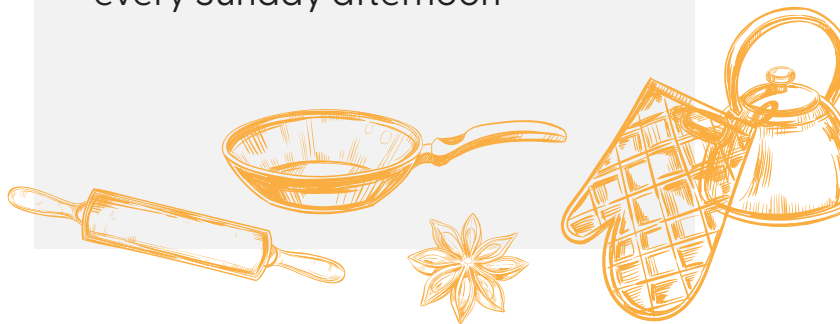
12 bananas
8 cups of oatmeal
4 eggs
2 1/2 cups of peanut butter
1 bag of chocolate chips
1/2 of honey
2 tsp of baking soda

Directions

Preheat oven to 350 °F. Mash the bananas first then add the rest of the ingredients. Spray or butter two 9 by 13 pans, then add mixture. Cook in the oven for 40 mins

Memory

Mom and I used to make them every Sunday afternoon





Breakfast Chilaquiles

**Submitted by Juliette Bustamante,
in honor of her mom, Norma**

Omaha, Nebraska

Ingredients

- 12 corn tortillas
(cut into strips)
- Vegetable Oil
- Salt to taste
- 4 eggs

Sauce:

- 12-14 tomatillos
- 1/2 white onion
- 1 Jalapeno
- 2 garlic cloves
- Chicken boullion

Topping:

- Mexican Sour Cream
- Queso Fresco

Directions

For The Tortillas:

- Fry the strips of tortillas in the vegetable oil until golden brown and place onto plate with a paper towel to soak off excess oil. Then lightly salt, place to the side.
- Fry the eggs (for me personally, I like my eggs fried over hard) and set to the side.

For the sauce:

- in a sauce pan, fill up the pan halfway with water and bring to boil.
- Add in about 2 tablespoons of the chicken boullion (tastes as you go)
- Add in tomatillos, onion, jalapeño, and garlic cloves until softened.
- Add the softened veggies into a blender and blend for a minute.
- On medium low, In a sauté pan, place the tortilla strips into the pan, then pour the sauce onto the strips. Let it cook for another 5-10 minutes.
- After the food is done cooking, begin plating a portion of the food onto a plate, add the egg on top. Then drizzle the Mexican sour cream onto the plate. Then add as much queso fresco as you please then voila! You got yourself a plate of chilaquiles!

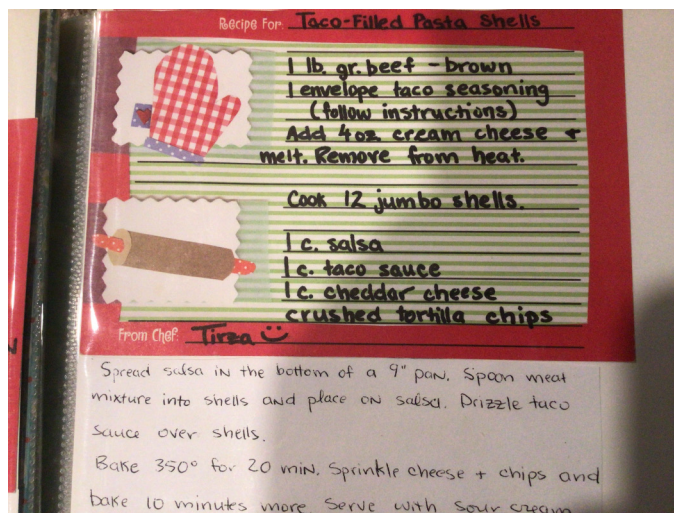
Memory

My mom taught this meal to me and it was one of the first times i decided i liked to cook or bake! I love baking now and my mom puts up with me in the kitchen. Even though i dont always clean the kitchen once is i am done cooking or baking my mom still puts up with me and am so grateful for her!

Taco Filled Pasta Shells

**Submitted by Ariella Abuhl,
in honor of her mom, Amanda**

Omaha, Nebraska



Memory

My mom taught this meal to me and it was one of the first times I decided I liked to cook or bake! I love baking now and my mom puts up with me in the kitchen. Even though I don't always clean the kitchen once I am done cooking or baking my mom still puts up with me and am so grateful for her!

Ingredients

1 lb ground beef
1 envelope taco seasoning (fallow instructions of seasoning packet)
Add 4 oz. Cream cheese (melt in meant than removed all from heat)

Fallow instructions on pasta shell package to cook

In the bottom of a 9" pan put:

1 c. Salsa
1 c. Taco sauce
1 c. Cheddar cheese
Crushed tortilla chips

Directions

Place cooked pasta shells in the bottom of the pan and spoon the meat mixture in the shells. Once all the meat mixture is spooned into the shells put extra taco sauce, salsa and cheese on the top and place in the oven at 350 degrees for 20 minutes.



Eva Mae's Black Raspberry Dessert

**Submitted by Susan Noonan,
in honor of her mom, Eva**

Station, Iowa

Notes

You can substitute strawberries, red raspberries, or cherries but nothing beats using Black raspberries!!!

Memory

We make it for family reunions and holidays now. My altered recipe uses the fruit fresh since I am diabetic. My other sister alters it a little too, she uses cool whip instead of Dream Whip. This was our Christmas favorite. The family picked the black raspberry along the country roads in Southern Iowa around the 4th of July near our farm and they were frozen to keep and make the dessert for Christmas.



Eva Mae's Black Raspberry Dessert



Recipe submitted by: Catherine Baltutat
Eva Mae Lemon-Noonan's recipe

Ingredients:

Crust -

Topping -

2 pkgs. of graham crackers (16)
cheese
¼ cup sugar
1 stick margarine (melted)
sugar (4 cups)

Whip or

prepared Dream Whip

Directions:

Crust - Crush graham crackers until fine. Add sugar and mix. Then add margarine and mix well. Pat into 2 - 8"X8" pans or 1 - 13" X 9" pan. Bake 5 minutes in oven at 375 degrees. Watch closely - will burn easily.

Filling - rinse the berries, if fresh. Add sugar to taste and cups cold water. Add a dash of salt and 2 tablespoon cornstarch. Mix until smooth and heat to a boil; stir constantly. As soon as thick remove from heat and cool. If frozen fruit is used; thaw and add sugar to taste. Strain fruit out and put to one side. Heat with 2 tablespoons cornstarch until thickened. Remove from heat and cool.

Topping - Cream 1-8 oz. package cream cheese with one pound of powdered sugar (4 cups). Add 1 teaspoon vanilla and mix until smooth - Do not overbeat. Add 1 large bowl of Cool Whip/or 2 package of prepared Dream Whip. Fold until well mixed.

Assembling Dessert - Crust first make sure it is cool then add fruit filling then topping. Refrigerate until thoroughly chilled.

Filling -

2-3 cups black raspberries
1 cup water
sugar to taste

1-8 oz pkg. cream
1 tsp. vanilla
1 lb powdered

1 large bowl Cool

2 pkg. of