

Grandma Foster's Recipes

Here are several recipes that my mother, Orpha Foster, liked well enough to record them in a little spiral-bound book of index cards. What's recorded here is pretty much the way she wrote them on the cards, with *[a little editing and an occasional comment by me in square brackets and italics like this]*.

— Roland Foster

Baked Corn & Cornbread

Ingredients:

- 1 stick margarine, melted
- 1 can creamed corn
- 1 can white kernel corn, drained
- 2 eggs, beaten
- 1 box Jiffy cornbread mix
- ½ pint sour cream
- Salt and pepper to taste
- (optional) 1 cup grated *[usually cheddar]* cheese

Directions:

1. Mix all ingredients together.
2. *[Place mixture in a greased 9"x13" pan or a muffin pan.]*
3. Bake at 350 degrees F. for 1 hour or until done.
4. (Optional) sprinkle cheese over the top prior to the final 15 minutes of baking.

Sugar Cookies

[This recipe is from Grandma Foster's youngest sister, Lorraine Stutzman]

Ingredients:

- 1 cup butter at room temperature
- 1 cup granulated sugar
- 1 cup powdered sugar
- 1 cup vegetable oil
- 1 tsp. vanilla extract
- 1 tsp. salt
- 1 tsp. baking soda
- 1 tsp. cream of tartar
- 2 eggs, beaten
- 4½ cups flour (add more if necessary)

Directions:

1. Cream together butter, sugars, oil, and vanilla.
2. Add eggs. Beat until light and fluffy.
3. Sift and mix in dry ingredients until dough comes together.
4. Chill for several hours or overnight.
5. Shape into balls. *[Place on cookie sheets lined with parchment paper.]*
6. Press each ball down with the bottom of a glass dipped in sugar.
7. Bake at 375 degrees F. for 10 minutes.

Cheese Crusted Potatoes

Ingredients:

- 4 to 5 cups (about 2 lbs.) thin-skinned potatoes, peeled and thinly sliced
- Salt and pepper
- About 1 cup whipping cream, or ½ cup cream and ½ cup regular chicken broth
- ¾ cup shredded Swiss or gruyere cheese

Directions:

1. Spread potatoes evenly in a shallow 1½ quart casserole dish.
2. Sprinkle lightly with salt and pepper.
3. Pour in enough liquid to barely cover potatoes.
4. Bake uncovered at 325 degrees F. for 1 hour.
5. Sprinkle on the cheese.
6. Bake 20 minutes more, or until potatoes are tender.

Serves 4 to 5 *[hungry people]*

Dunkin' Cookies

Ingredients:

- 1 cup shortening, margarine, or butter at room temperature
- 1 cup brown sugar
- 1 cup granulated sugar
- 2 eggs, beaten
- 2 tsp. vanilla extract
- 1 cup buttermilk
- 1 tsp. baking soda (stir into the buttermilk)
- 3 cups flour, plus enough more to make dough handle easily
- 2 tsp. baking powder
- 1 tsp. salt
- Raisins

Directions:

1. Cream together shortening, sugars, and vanilla.
2. Mix in eggs and buttermilk.
3. Sift dry ingredients and mix in, forming dough.
4. Roll out dough on a lightly floured board.
5. *[Cut out circular cookies.]*
6. Press a raisin into the center of each cookie before baking.
7. Bake at 350 degrees F. for *[time not specified]*.

[Mom's cookie baking method involved starting a sheet of cookies on the lower oven rack for half of the cooking time, then moving it to the top rack for the rest of the time, and starting the next sheet on the lower rack. Pretty efficient, when you get the hang of it.]

Amish Cookies

Ingredients:

- 5 cups granulated sugar
- 2½ cups lard or shortening
- ½ cup molasses
- 6 eggs, beaten
- 3 Tbsp. baking soda
- 2 Tbsp. cinnamon
- 2 tsp. salt
- 1½ tsp. nutmeg
- 1 lb. oatmeal
- ½ lb. *[roasted]* peanuts
- 1 lb. raisins
- 1 pint buttermilk
- 12 cups flour (more or less)

Directions:

1. *[Combine ingredients into a dough that can be rolled out.]*
2. Lightly grease cookie sheets.
3. Roll and cut the dough, or drop by teaspoonfuls.
4. Bake at 375 degrees F. for 10 minutes or until done.

[This obviously makes a huge batch of cookies, but it should be relatively easy to cut all of the ingredient amounts in half.]

Hamburger Casserole

Ingredients:

- 1½ lb. hamburger
- 1 cup chopped onion
- 1 can *[cream of]* mushroom soup
- 1 can *[cream of]* chicken soup
- 1 cup chopped celery
- 1 cup raw rice
- 1 Tbsp. sugar
- ¼ cup soy sauce
- 2 cups chop suey vegetables

Directions:

1. Brown meat and onions; drain off excess fat.
2. Drain vegetables.
3. Combine all ingredients; place in casserole dish.
4. Bake at 350 degrees F. for 1 hour.

Spice Nut Cookies

Ingredients:

- 1 cup margarine [*at room temperature*]
- 1 cup granulated sugar
- 1 cup brown sugar
- 2 eggs, beaten
- 3½ cups flour
- 3 tsp. cinnamon
- 1 tsp. nutmeg
- ½ tsp. cloves
- ½ tsp. salt
- 1 tsp. baking soda
- 1 cup chopped nuts

Directions:

1. Cream together margarine and sugars.
2. Add eggs; beat until well mixed.
3. Sift together flour, spices, salt, and soda.
4. Add dry ingredients and nuts to creamed mixture.
5. Form dough into rolls and freeze for several hours or overnight.
6. Slice dough into cookies.
7. Bake at 325 degrees F. for 15 minutes.

Crisp Peanut Butter Cookies

Ingredients:

- 1 cup shortening
- 1 cup granulated sugar
- 1 cup brown sugar
- 1 tsp. vanilla extract
- 2 eggs, beaten
- 1 cup peanut butter
- 2 cups flour
- 2 tsp. baking soda
- 1 tsp. salt

Directions:

1. Cream together shortening, sugars, and vanilla.
2. Beat eggs and add to creamed mixture.
3. Stir in peanut butter.
4. Sift flour, baking soda, and salt together, and fold into creamed mixture.
5. Drop from teaspoon onto ungreased cookie sheets.
6. Press each cookie with back of a fork to make a criss-cross design.
7. Bake at 350 degrees F. for 10 minutes.

Makes 6 dozen cookies.

Orange Juice Cookies

Ingredients:

- $\frac{3}{4}$ cup shortening, margarine, or butter (room temperature)
- 1 cup granulated sugar
- 2 eggs, beaten
- $2\frac{1}{2}$ cups flour
- $\frac{1}{2}$ tsp. baking soda
- $\frac{1}{4}$ tsp. salt
- $\frac{3}{4}$ cup strained orange juice
- 1 cup shredded coconut

Directions:

1. Cream together shortening and sugar.
2. Add eggs.
3. Sift flour, soda, and salt together.
4. Slowly add dry ingredients and orange juice alternately to the mixture, beating well after each addition.
5. Fold in coconut.
6. Drop by teaspoonfuls onto ungreased cookie sheets.
7. Bake at 400 degrees F. for 10 to 12 minutes.

Makes 4 dozen cookies.

Angel Cornsticks

Ingredients:

- 1½ cups cornmeal
- 1 cup flour
- 1 pkg. active dry yeast
- 1 tsp. salt
- ½ tsp. baking soda
- 2 cups buttermilk
- ½ cup vegetable oil
- 2 eggs, beaten

Directions:

1. Combine dry ingredients.
2. Combine buttermilk, oil and eggs.
3. Add wet mixture to dry ingredients, stirring until well combined.
4. Spoon into well-greased cornstick pans, half-filling each cavity.
5. Bake at 400 degrees F. for 12-15 minutes.

Makes 3 dozen cornsticks.

Coconut Classics

Ingredients:

- 1 cup margarine
- 1 cup granulated sugar
- ½ tsp. vanilla extract
- 1 egg, beaten
- 2 cups coconut, divided
- 1¾ cups flour
- ½ tsp. baking soda

Directions:

1. Cream together margarine, sugar, and vanilla.
2. Add egg.
3. Mix in flour, soda, and 1¾ cups of the coconut.
4. Chill dough for at least three hours.
5. Form dough into rolls and roll each in the remaining coconut.
6. Cut into ¼" slices and place on greased cookie sheets.
7. Bake at 325 degrees F. for about 15 minutes.

Ambrosia Cookies

Ingredients:

- 1 cup shortening
- 1 cup granulated sugar
- 1 cup brown sugar
- 1 tsp. vanilla extract
- 2 eggs, beaten
- 1 cup raisins
- 1 cup chopped dates
- 1 cup chopped nuts
- 2 cups flour
- 1 tsp. baking soda
- ½ tsp. baking powder
- ½ tsp. salt
- 1½ cups oatmeal
- 1 cup grated coconut

Directions:

1. Cream together shortening, sugar, and vanilla.
2. Add eggs. Beat until well combined.
3. Stir in dates, raisins, and nuts.
4. Sift together flour, baking soda, baking powder, and salt.
5. Stir oatmeal and coconut into the flour mixture.
6. Mix dry ingredients into wet until dough forms.
7. Drop by spoonfuls onto lightly greased cookie sheets.
8. Bake at 375 degrees F. for 12 to 14 minutes.

Makes about 5 dozen cookies.

Notes:

“Chewy, very good.”

Onion Rings

Ingredients:

- 2 lbs. Spanish onions
- 1 cup flour
- 1 tsp. granulated sugar
- ½ tsp. baking soda
- ½ tsp. salt
- ¼ tsp. nutmeg
- ¼ tsp. black pepper
- 1 cup buttermilk
- 1 egg, beaten
- Vegetable oil for frying

Directions:

1. Peel onions and slice ½ inch thick.
2. Cover with water and refrigerate for 1 hour.
3. Combine next 8 ingredients to make a batter.
4. Dry onions and separate into rings.
5. Dip rings in batter to coat.
6. Fry in 375 degree oil for 2-3 minutes until golden brown.
7. Drain well on paper towels. If desired, immediately sprinkle lightly with salt.

Ground Beef Mix (for Freezer)

Ingredients:

- ¼ cup vegetable oil
- 4 medium onions, chopped
- 3 cloves garlic, minced
- 2 cups chopped celery
- 4 lbs. ground beef
- 2 (14 oz.) bottles ketchup
- 1 (15 oz.) can tomato sauce
- ¼ cup Worcestershire sauce
- 1 tsp. salt
- 1 tsp. black pepper

Directions:

1. In a large pot, sauté onion, celery, and garlic in oil until tender.
2. Add beef. Cook until browned.
3. Add remaining ingredients. Cook, uncovered, 20 minutes.
4. Cool, then freeze 2 or 3 cup packages for later use.

Notes:

Use for stroganoff, chili, spaghetti, beef and noodles, stuffed peppers, sloppy Joes.

Sausage Biscuits

Ingredients:

- $\frac{3}{4}$ lb. bulk sausage
- $2\frac{2}{3}$ cups flour
- 2 tsp. granulated sugar
- 1 tsp. baking powder
- $\frac{1}{2}$ tsp. baking soda
- $\frac{1}{2}$ cup shortening
- 1 pkg. active dry yeast
- $\frac{1}{4}$ cup warm water
- 1 cup buttermilk
- [?] Melted butter or margarine

Directions:

1. Cook and crumble sausage; drain well.
2. Make Angel Biscuit dough *[from the remaining ingredients]*.
3. Knead sausage into dough.
4. Roll out dough $\frac{1}{2}$ inch thick and cut into biscuits.
5. Bake at 425 degrees F. for 10-15 minutes or until done.

Notes:

In place of sausage, use finely shredded pepperoni, or herbed Roquefort (2 oz. Roquefort, 2 Tbsp. chopped green onion, 1 tsp. dried basil, $\frac{1}{2}$ tsp. dried ground rosemary).

Uncooked biscuits may be frozen for later use. Thaw before baking.

Fish Sauté with Brown Rice

Ingredients:

- 1 medium onion, cut into $\frac{1}{4}$ " wedges
- 4 Tbsp. butter, divided
- 1 can (~15 oz.) chicken broth
- 1 cup brown rice
- 2 carrots, thinly sliced
- 1 cup broccoli florets
- $1\frac{1}{2}$ tsp. dried basil, crushed
- 2 cloves garlic
- $\frac{1}{2}$ tsp. salt
- $\frac{1}{3}$ cup flour
- $\frac{1}{4}$ tsp. cayenne
- $1\frac{1}{2}$ lbs. fish fillets

Directions:

1. Sauté onion in 2 Tbsp. butter until transparent; do not brown.
2. Add water to chicken broth to make $2\frac{2}{3}$ cups liquid.
3. Add liquid to onion; bring to a boil.
4. Stir in rice. Cover and cook over low heat for 30 minutes.
5. Stir carrots, broccoli, and basil into rice; cook 5 more minutes.
6. Crush garlic with salt; combine with flour and pepper.
7. Coat fish with mixture and refrigerate 3 minutes.
8. Cook fish in remaining 2 Tbsp. butter in large skillet, 3-5 minutes on each side, until cooked through.

Marinated Mushrooms

Ingredients:

- $\frac{3}{4}$ cup salad oil
- $\frac{1}{4}$ cup [*extra virgin*] olive oil
- $\frac{1}{2}$ cup fresh lemon juice
- 1 medium onion, finely minced
- 3 whole bay leaves
- 1 Tbsp. chopped fresh parsley (or 1 tsp. dried)
- 1 tsp. salt
- $\frac{1}{4}$ tsp. black pepper
- 3 small cans button mushrooms

Directions:

1. Combine all ingredients except mushrooms; shake vigorously.
2. Drain mushrooms and add to dressing.
3. Let stand, refrigerated, 8 hours to 2 days.

Chicken Pâté

Ingredients:

- $\frac{2}{3}$ cup thinly sliced tender celery
- $2\frac{1}{2}$ Tbsp. mayonnaise
- 2 Tbsp. dry sherry
- 1 Tbsp. minced fresh parsley
- 1 tsp. fresh lemon juice
- $\frac{1}{4}$ tsp. salt
- $\frac{1}{8}$ tsp. nutmeg
- 2 dashes black pepper
- 2 cups diced cooked chicken
- $\frac{1}{2}$ cup finely chopped almonds, toasted

Directions:

1. Combine all except almonds in two batches [use a food processor!]
2. Combine batches and form into a ball or log
3. Roll in toasted almonds.

Turkey and Broccoli Casserole

Ingredients:

- $\frac{2}{3}$ cup water
- $\frac{1}{3}$ cup margarine
- 2 cups stuffing mix
- 2 cups broccoli florets
- $1\frac{1}{2}$ cups diced turkey
- $1\frac{1}{2}$ cups turkey gravy
- 1 cup sliced mushrooms

Directions:

1. Place broccoli in buttered casserole dish.
2. Prepare stuffing mix with water and margarine; layer on top of broccoli.
3. Combine turkey, gravy, and mushrooms, and add to casserole.
4. Bake at 350 degrees F. for 30-35 minutes, until bubbly.

Serves 4.

Chicken Vegetable Casserole

Ingredients:

- 3 Tbsp. oil for frying
- 1 fryer, 2½ - 3 lbs., cut up
- ¼ cup flour
- ½ tsp. salt
- ½ tsp. dried thyme
- ¼ tsp. black pepper
- 1½ cups chicken broth
- 1 bag frozen vegetables

Directions:

1. Mix flour and spices.
2. Flour chicken pieces and brown in oil.
3. Add broth and vegetables.
4. Bake at 350 degrees F. for 50-60 minutes.

Serves 4.

Scalloped Potatoes with Kielbasa and Green Onions

Ingredients:

- 1 pkg. scalloped potatoes
- 2 cups boiling water
- 2 Tbsp. margarine
- 2/3 cup milk
- 6 medium green onions, sliced
- 1 lb. kielbasa, scored

Directions:

1. Prepare potatoes in 12x8x2 baking dish.
2. Stir in onions.
3. Place kielbasa on top.
4. Bake at 400 degrees F. for 30-35 minutes.

Serves 4.

Reuben Casserole

Ingredients:

- 6 slices rye bread
- 2 Tsp. margarine
- 8 oz. cooked ham *[or corned beef]*
- 1 cup shredded Swiss cheese (4 oz.)
- 1 cup sauerkraut
- 3 eggs
- 1 cup milk
- 1 Tbsp. prepared mustard
- ½ tsp. salt
- ¼ tsp. black pepper

Directions:

1. Butter bread slices, stack, and slice into 1" cubes.
2. Place bread in 12x8x2 casserole dish.
3. Add meat, cheese and sauerkraut on top of bread.
4. Beat together eggs, milk, and seasonings.
5. Pour over the other ingredients.
6. *[Bake at 350 degrees F. for 1 hour.]*

Uncooked [*No-Bake*] Fruit Cake

Ingredients:

- 1 lb. graham crackers
- 2 cups chopped dates
- 1 cup diced citron
- 4 Tbsp. candied cherries
- 2 cups chopped nuts
- 1 cup seedless raisins
- 4 tsp. orange peel [*zest?*]
- ½ tsp. allspice
- 2 tsp. cinnamon
- ½ tsp. salt
- ½ cup diced marshmallows [*or mini marshmallows*]
- 2 cups heavy cream

Directions:

1. Turn crackers into rather fine crumbs with rolling pin [*or food processor*]
2. Soften raisins in hot water [*drain well before adding*]
3. Combine crackers, all the fruits, the zest, and the spices in a large mixing bowl.
[*Mix well to distribute the spices evenly.*]
4. Soak the marshmallows in the cream and add to the dry mixture
5. Mix all together thoroughly with your hands
6. Line a loaf pan with waxed paper and pack the mixture very firmly into it
7. Refrigerate the loaf at least 12 hours before cutting it
8. To serve, slice thinly and serve with or without whipped cream
9. If desired, wrap the uncut cake tightly in plastic wrap and store it in the refrigerator for up to several months

The cake will weigh about 5 lbs.

Peach Cobbler

Ingredients:

- 2 cups sliced peaches
- ¼ to ½ cup sugar
- ¼ lb. butter or margarine
- ¾ cup flour
- 2 tsp. baking powder
- ¼ tsp. salt
- 1 cup sugar
- ¾ cup milk

Directions:

1. Mix peaches with first amount of sugar. Let stand.
2. Place margarine, in casserole dish, in 250 degree oven to melt.
3. Mix together remaining ingredients.
4. Pour the mixture gently over the melted butter. Do not mix!
5. Spoon peaches gently on top. Do not mix!
6. Bake about 1 hour at 325 degrees.

Aspic

Ingredients:

- 2 envelopes gelatin
- ¼ cup cold water
- ½ cup boiling water
- 4 cups tomato juice
- 1 Tbsp. minced onion
- 1 tsp. sugar
- ½ tsp. celery seed
- 1 tsp. seasoned salt
- 2 bay leaves
- 1 tsp. Worcestershire sauce
- 2 whole cloves
- 1 tsp. salt
- Juice of 1 lemon

Directions:

1. Soak gelatin in cold water, then dissolve in boiling water.
2. Simmer all other ingredients except lemon juice for 15 minutes.
3. Strain mixture.
4. Add lemon juice and gelatin to strained mixture.
5. Pour into 10 inch ring mold and chill until set.

Notes:

Optional: add chopped vegetables or seafood.

Pecan Cookies

Wet Ingredients:

- 1 cup margarine
- 1 cup sugar
- 1 cup light brown sugar
- 1 egg
- 1 cup oil
- 1 tsp. vanilla extract

Dry Ingredients:

- 1 cup oatmeal
- 1 cup corn flake crumbs
- 3½ cups flour
- 1 tsp. baking soda
- 1 tsp. salt
- 1 cup chopped pecans

Directions:

1. Cream wet ingredients together with mixer.
2. Add dry ingredients and mix until well mixed.
3. Bake at 325 degrees for 15 minutes.

Appetizer Pâté (Lorraine)

Ingredients:

- 8 oz. cream cheese, at room temperature
- 4 oz. Braunschweiger
- 2 tsp. minced onion
- ½ tsp. Worcestershire sauce
- ¼ tsp. lemon juice
- dash of pepper

Directions:

1. Mix cream cheese and Braunschweiger until well blended.
2. Mix in the remaining ingredients.
3. Chill several hours or overnight.
4. If molded, serve with sliced ripe olives.

Lasagna (Sarah Saleeby)

Ingredients:

- 1 - 2 lbs. ground beef
- 1 large onion, chopped
- 8 slices American cheese
- 1 lb. cottage cheese
- 1 pkg. sliced mozzarella cheese
- 1 can diced or crushed tomatoes
- 1 can tomato sauce
- 1½ tsp. dried oregano
- 1 tsp. salt
- ½ tsp. pepper
- Lasagna noodles *[uncooked]*
- Parmesan cheese for topping.

Directions:

1. Brown meat and onion together. Drain.
2. Add tomatoes, tomato sauce, and seasonings. Cook 15-20 minutes.
3. Place a layer of [dry] lasagna noodles in the bottom of a 9x13 baking dish.
4. Cover with half the sauce.
5. Add half the cheeses.
6. Repeat these three layers.
7. *[Or you could divide the ingredients to make three sets of layers.]*
8. Refrigerate overnight.
9. Bake at 350 degrees for 45 minutes. Let stand 5 minutes before serving.

Chinese Chews (Sarah Saleeby)

Ingredients:

- 1 stick margarine at room temperature
- 1 lb. light brown sugar
- 3 eggs
- 2 cups flour
- 2 tsp. baking powder
- ½ tsp. salt

Directions:

1. Cream margarine, sugar, and eggs together.
2. Mix in the dry ingredients.
3. Add chocolate chips, nuts, or coconut if desired.
4. *[I believe she baked this batter in a 9x13 cake pan.]*
5. Bake at 350 degrees for 30-40 minutes.
6. *[Cool part way, then cut into squares.]*

Blueberry Muffins

Ingredients:

- 1 stick butter at room temperature
- 1 cup sugar
- 2 eggs, beaten
- ½ cup milk
- 2 cups flour
- 3 Tbsp. baking powder
- ½ tsp. salt
- 1 tsp. cinnamon
- ½ tsp. nutmeg
- 2 cups blueberries

Directions:

1. Cream butter, sugar, and eggs together.
2. Mix in the milk, then the dry ingredients.
3. Mix in the blueberries.
4. *[Put batter into prepared muffin pans.]*
5. Bake at 375 degrees for 20 minutes.

Carrot Fruitcake

Ingredients:

- 1 stick margarine at room temperature
- 1½ cups sugar
- 1½ cups water
- 1 cup raisins
- 1 cup candied pineapple, chopped
- 1 cup candied cherries, chopped
- 1 cup grated carrots
- 1 cup pitted dates, chopped
- 2 cups flour
- 1 tsp. baking powder
- 1 tsp. baking soda
- ½ tsp. salt
- 1 cup chopped nuts

Directions:

- Combine first seven ingredients (through carrots) and cook over low heat for 5 minutes.
- Stir in the chopped dates.
- Cool the fruit mixture to room temperature.
- Sift together the flour, baking powder, baking soda, and salt, and add to the cooled fruit mixture.
- Stir in the chopped nuts.
- Pour into a well-greased loaf pan and bake for approximately 1 hour at 350 degrees.
- Cool the cake, then anoint with [2-3 Tbsp. ?] apricot brandy.
- Wrap cake in foil or plastic wrap and store in refrigerator.

[I believe Mom doubled this recipe and baked it in five half-size aluminum give-away pans. She topped each cake with a folded paper towel, anointed it with brandy, and wrapped it in plastic wrap and then a foil Christmas wrapping. Cakes were given with love to several friends. One lucky preacher got two — one for sharing with his wife, and the other to enjoy selfishly over the next few weeks.]