



Shirley Brunkow
Milligan, NE

Semi-Finalist



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Kolaches

Recipe Number: 6

Prep time: 1-2 Hours

Cook time: 8-10 Minutes

INGREDIENTS: 1 T. instant dry yeast
1 ¼ cup milk, 110 degrees
1 tsp. salt
⅓ cup sugar
⅓ cup butter (or oil)
3 egg yolks, beaten (or 2 whole eggs)
4-5 cups flour



Fruit fillings:

Prune: Cover one pound of pitted prunes with water and cook until soft. Grind or mash with a potato masher. Add ¾ cup sugar, 2 teaspoons cinnamon and 1 ½ cups applesauce. Cook at a low temperature until slightly thick. Let cool.

Apricot: Cover one pound of dry apricots with water and cook until soft. Grind and add 1 cup sugar that has 4 T. cornstarch mixed in. Cook at a low temperature until thick. For a milder flavor, add 1 cup of applesauce.

Cherry: Thicken one quart cherries (drained) with cornstarch and add 1 cup of sugar. Cook until thick. You can also use the cherries from a can of pie filling.

Commercial kolache filling may also be purchased in tubes.

Poppy seed: Grind ½ pound poppy seed and put in a saucepan. Add 1 ½ cups Coffee-mate or half and half, 1 cup sugar, 1 cup finely crushed graham crackers, 2 T. red jelly, 1 T. Honey, ¼ pound butter and 1 tsp. vanilla. Cook slowly for about ten minutes. If it isn't thick enough, add more crushed graham crackers.

Cottage cheese: 1 lb. cottage cheese, drained and mashed, 2 egg yolks, ½ tsp. vanilla, 3 T. butter, ¼ cup sugar, ½ cup chopped raisins, 1 T. cornstarch. Mix all together and cook slowly for 2-3 minutes.

DIRECTIONS: Put the yeast and sugar in your mixing bowl. Add the milk that is 110 degrees. Mix in about 2 cups of the flour. Add the butter or oil, salt and beaten egg yolks and mix in well. Add another cup of flour and continue mixing using the dough hooks. Add the remaining flour in about ¼ cup amounts mixing the entire time. Add only enough flour while you are mixing until when lightly touched it doesn't stick to your finger. Do not have a very stiff dough. Continue mixing with the dough hooks for about 7 minutes. Put the dough into a microwave safe bowl, cover with plastic wrap and put in the microwave on power 1 for 2 minutes, let rest for 2 minutes, and repeat power 1 for an additional 2 minutes. Repeat if necessary. (If you have a convection oven, put the covered dough in at 100 degrees and press start. It should be ready in about 10-15 minutes.) You can also leave the dough rise naturally but it will take about an hour. When double in size, shape into walnut sized balls, put on a cookie sheet lined with parchment paper, and grease each ball with oil using a pastry brush. Let rise until double. Make an indentation in each ball (I use a cheesecloth that is tied on the end of a plastic bottle that is about 1 ¾ inches in diameter dipped in flour each time), working with only 2-3 at a time. Make sure the center of the dough ball is pressed very thin. Fill with your favorite filling. Grease the dough surrounding the filling again and let rise until double. Bake. When you take! the kolaches out of the oven, grease the dough again and remove to cooling racks. Cover with a clean cloth until cool.

STORY: *Since I am of Czech heritage, my mother baked kolaches for as long as I can remember. My first experience of baking kolaches when I got married resulted in miniature volcanoes. I did not press the center thin enough and the dough rose in the center with the filling on top of it. Even though I did learn how to bake kolaches, I depended on my mother to provide the family with kolaches as long as she was able. The day came when Mother no longer baked kolaches, so I took over as the family provider of kolaches. I did show my older granddaughters how to bake kolaches, but they, too, rely on "Gram" to bake kolaches for family gatherings. I am sure history will repeat itself and I will reach the time I will no longer be baking kolaches. I wonder if the next generation will take over again!!!*

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A.J. Friesen
York, NE

Semi-Finalist



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Mom's Infection Kickin' Chicken Noodle Soup

Recipe Number: 42

Prep time: 30 - 45 minutes

Cook time: 1 hour



INGREDIENTS: 2 lbs. skinless, boneless chicken cut into bite size pieces (white or dark doesn't matter)
8 cups chicken stock
1 cup carrots (either cubed or chips)
1 cup celery (cut into bite size pieces)
1 cup onion (diced)
1 large green pepper diced
1 pkg. Amish Style Noodles
Fresh Thyme and Parsley to taste
Cayenne Pepper to taste
Salt and Black Pepper to taste

DIRECTIONS: In stock pot, combine chicken and chicken stock and bring to boil.
Boil until chicken is almost done and add your vegetables.
Bring back to simmer add noodles and continue to simmer until noodles are cooked through.
Add cayenne pepper and mix well.
Dish up and just before serving add thyme and parsley to taste to the top of each bowl.
Serve with crackers or sandwich on the side.

STORY: *My mom is A.J. and I'm her 12 year old daughter, Amethyst. Now, our family is busy!!! When my mom created this soup, both her and my dad were full time college students and worked other jobs as well and I was in the 2nd grade. When your family is this busy, you need to have food that's fast, nutritious, and delicious! Well, during one of the colder months, we all came down with these horrible colds and were all pretty miserable. My mom decided that we should have chicken noodle soup and grilled cheese sandwiches to help fight off the chills and the "blahs" as we call them so we set to work in the kitchen to make our own. My mom knew that the soup would be easy for us all to eat and would also be just the thing to get in most of our food groups too! I worked with the vegetables and mom worked on the chicken and the broth. The next day, we all felt a lot better and now whenever one of us starts getting the sniffles, Mom's breaking out the stockpot! I love to make this soup not only because it tastes great, but because I get to help make it and I get to spend time with my Mom while we do it. This is why this it really a family recipe and a family tradition!*

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Teresa Wayne
Phillips, NE

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Stone Soup

Recipe Number: 114

Prep time: 3 Hours

Cook Time: ½ - 1 Hour

INGREDIENTS: 1 small stone, cleaned
4 cups beef broth
2 cups cooked roast beef or ground beef
2 cups diced tomatoes, peeled if you like
1 cup each, cleaned and cut into bite-sized pieces, potatoes, carrots, celery, onion, broccoli, green beans, peas and cabbage. (You may add any vegetable and any amount you want.
Season to taste with salt, pepper, parsley and a bay leaf.

DIRECTIONS: Take a large stew pot or dutch oven and place the stone in the pot. Add all other ingredients and cook on medium heat until vegetables are tender, about 1 hour. Discard bay leaf before serving. Serve with warm biscuits, rolls or bread with butter.

STORY: *When our children were growing up, we would make stone soup in the fall. It was the perfect time of year for two reasons; all of our vegetables were harvested from the garden and the campfire was perfect for a crisp fall evening. I would spend a Sunday afternoon preparing the vegetables while my husband took the children with him to gather firewood to build a firepit. Once the vegetables were cleaned and chopped, I would hide them for the children to find later. I made up a riddle giving them hints of the kind of vegetable they were to find and where it was hidden. When the fire was ready, we took our stew pot and placed the stone (about the size of a walnut) into the pot. We added the broth and took the pot to the firepit. We read a riddle one by one and the children took turns guessing the vegetable and finding it. Once they found it, they would add it to the soup until all the ingredients were found. Then we would sit back, tell stories and enjoy the fire while our supper cooked. My children are now in their mid 20's and I hope one day they will share this with their own children.*



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Norman Andrews
Dwight, NE

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Ice Box Cookies

Recipe Number: 130

Prep time: 15 minutes

Cook time: 12 minutes

Oven temp: 350

INGREDIENTS: 1 cup white granulated sugar
1 cup brown sugar
1 cup lard, (shortening)
1 cup butter, (margarine)
3 eggs
1 cup nuts (optional)
1 teaspoon cinnamon
1 teaspoon salt
1 teaspoon nutmeg
1 teaspoon soda
¼ cup hot water
6 ½ cups flour

DIRECTIONS: In order mix and make in loaf. Slice and bake.

STORY:

Our family has made a living raising cattle and corn in Nebraska for seven generations. Five of those generations have shared these simple Ice Box Cookies with the men of the fields, unexpected visitors, and each other. Before electricity we had the simple ice-box, and in winter our family cut and hauled blocks of ice from the Republican River to a dug out cave to store and use in the wooden ice box for milk, butter and Ice Box Cookies during the coming year. A simple spice cookie, most ice-box and refrigerator cookies were rolled in small rolls wrapped in wax paper & slices were cut off to bake. My Grandma Nina Baker Andrews stored her dough wrapped in wax paper and placed in a wooden cheese box so that when you sliced off a cookie and baked it, "the men got a nice big square cookie." She always kept them in a clear glass cookie jar, and recalled in later life that with 16 grandchildren her cookie jar was never broken.

My mom, Lucetta Andrews made them in a kitchen stove that burned cobs which I, Norman Andrews carried in every day after school with my brothers. My daughter, Lisa Andrews Lyons, now has the job of feeding the guys in the field and uses the Ice Box Cookie as a quick, convenient, always ready snack. My grandchildren, Abby, Andy, Alex and Ben Lyons, are just starting out in 4-H and helping in the kitchen, and as always the first chance to help is slicing and baking Ice Box Cookies.

In remembering our family's arrival to Nebraska in September of 1873, Great Great Grandma Catherine Andrews wrote that when they arrived with 60 head of cattle, 12 horses, five children and a sixth due in December, "We slept in the wagons and put up the camp stove with some boards around it to keep the wind from interfering with the draft. We had a brush covered dining room and all in all we lived in a beautiful large spacious house, which had a ceiling more grand than any house I have ever been in."

If you select us, you can film four generations in the kitchen, then we will pour a glass of milk, grab a plate of Ice Box Cookies and step out on the patio under that same beautiful Nebraska sky Grandma Catherine Andrews loved so much.





Kathleen Umphress
Grand Island, NE

Semi-Finalist



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Grandma's Potato Soup

Recipe Number: 137

Prep time: 30 minutes

Cook time: 40 minutes

INGREDIENTS: 3 large potatoes, diced
½ large onion, chopped
1 cup chopped celery
1 cup flour
1 egg
2 cups half and half
1- ½ teaspoon salt
¼ teaspoon pepper
3 slices bacon



DIRECTIONS: Brown bacon in a dutch oven or stock pot on medium heat. Remove the bacon when crispy to a paper towel to drain off grease. Cook onions and celery in about 2 tablespoons of reserved bacon grease for 1-2 minutes discard any extra bacon grease. Add potatoes. Add water to about 1 inch over potatoes. Add ½ teaspoon salt. Turn heat to high until water comes to a boil the reduce heat to low and continue to cook until potatoes test done with a fork. While potatoes cook mix flour, egg, and 1 teaspoon salt in a small bowl. After mixture seems to be mixed, knead the dough in the bowl until a firm ball is formed and is no longer sticky, some flour will be left. After about 30 minutes potatoes should test done. Add half and half, pepper, and pinch dough into soup. Taste for seasoning. Crumble in the strips of cooked bacon just before serving.

STORY: *This recipe was used by my mother as I was growing up. The recipe has changed over the years. I believe it was a recipe that her mother and grand mother also made. The original recipe was the first three ingredients cooked in water with salt. In another pot skimmed milk was heated with 2 tablespoons of butter and salt and pepper to taste. As I was growing up my mother complained that she could not make ribble soup because she always scoured the milk by the time the ribbles cooked. I made the suggestion that she cook the ribbles in water like she did potatoes for potato soup and add the ribbles to warm milk. After that she made ribble dough and pinched it into the potatoes of potato soup before she drained them to add to the warming milk. After my children showed appreciation for this soup, I changed the draining of the water off the potatoes and adding them to warming milk. I wanted to keep that water for the nutrients that may be there from cooking the vegetables. Half and half gives the broth the same consistency of skimmed milk so I made the change to help keep nutrients of the vegetables. In the last year my son asked if I could use bacon in the potatoe soup like I did in chickencorn chowder. It seemed like an easy and good addition to a soup we already enjoyed.*

As a child this soup was enjoyed on cold fall and winter days. We always were happy for this soup when coming in from the barn after finishing our chores. It warmed us up and made us feel good inside. My children always enjoyed it after football and track practice on a cold day. Today my son will eat as many as 5 large bowls on a cold evening after work. He eats all evening. This is an economical meal. I often make cornbread or biscuits to go with this soup. You can also serve with crackers but my family has always liked fresh baked biscuits of cornbread.

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Wanda Ahlers
Belgrade, NE

Semi-Finalist



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Elephant Ears

Recipe Number: 100

Prep time: 2 days

Cook time: 8 - 10 minutes

Oven Temp: 400°

INGREDIENTS: 8 Cups Flour
4/2 Tbs. Sugar
1½ Tsp Salt
3 Sticks Oleo
¾ Cup Warm Water
2 Pkg Dry Yeast
2 Eggs
1½ Cup Warm Milk
(Extra Flour)
Sugar/Cinnamon

DIRECTIONS: Combine flour, sugar, salt. Cut in oleo, like pie cust. Combine water yeast, eggs and milk. Add flour mixture, may need to add more flour. Chill - Roll out as for cinnamon rolls. Sprinkle generously with cinnamon - Roll up and wrap with plastic and freeze. When ready to back, thaw, slice use rolling pin to flatten on pile of sugar/cinnamon mixture. Flip several times to liberally coat both sides. Put on sprayed cookie sheet.

Bake at 400 for 8-10 minutes. Remove immediately to wire racks to cool. (4" elephant ears" will fill one sheet). Pack cooled ears in baggies and hide them until ready to leave for the hunt. A mess to make, but oh what a treat to eat! :)

STORY: *For the last 40+ years it has been a tradition in our small rural community that for the opening weekends of pheasant and deer hunting the Ahlers crew of hunters will have a large supply of "elephant ears" to enjoy with their coffee breaks. These large, thin caramelized crisps energize the hunters for more walking.*

What used to be a one day project has been adapted to the flagging energies of the 80 year old baker. The hunters enjoy the once-a-year treat, and the cook enjoys their complimentary remarks :).

(The freezer dough keeps well in the freezer, so that there can be "elephant ears" for the last weeks of the hunting season too.)



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