



Orlando Afanador
Schuyler, NE

Semi-Finalist



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Chicken & Potato Sazonado

Recipe Number: 11

Prep time: 15 minutes

Cook time: 60 minutes

Oven temp 375°



INGREDIENTS: 2 lb. chicken
8 med. potatoes
1 lg. vidalia onion
3 lg cloves of garlic
1 oz. or half a package of Sazon (found in the international foods aisle)
1 tsp. of Adobo (also found in the international foods aisle)
½ cup of extra virgin olive oil.
Salt and pepper

DIRECTIONS: Preheat oven to 375

- Wash and pat dry chicken and put into a lg. bowl.
- Wash and scrub potato (peeling is optional) then quarter them toss in with chicken.
- Slice onions into thick slice (@¼ inch) and toss in with chicken and potato's.
- Mince garlic and add to bowl then salt and pepper to taste. (note: Sazon and Adobo might have some salt depending on the brand.)
- Mix every thing with Sazon and Adobo first then toss everything with olive oil.

Arrange everything into an oven safe dish. You can bake immediately or cover with clear wrap and place in the fridge till ready to cook.

To bake: place in center of the oven and bake uncovered for 45 minutes, then cover and bake for an additional 15 minutes.

STORY: *My mother used to make this dish on those cold December mornings. The flavors of chicken, potato, onions, garlic and spices were so warming to all the senses that it quickly made you forget how cold your were from playing in the snow all day. The Caribbean influence was also comforting especially for my parents having come from Puerto Rico to such inclement weather.*

Still when I make this now for my wife and child the Caribbean warms us in the comfort of our Nebraskan home.

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Deb Flaugh
Hartington, NE

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Dutch Coffee Pastry

Recipe Number: 40

Prep time: 1 hour

Cook time: 1 hour

Oven temp 350°

INGREDIENTS: Pastry: 2 cups butter, softened, divided
Glaze: 1 cup plus 2 tablespoons water, divided
2 cups all purpose flour, divided
3 eggs
1teaspoon almond, flavoring

DIRECTIONS: 1st Layer, With a pastry blender, mix ½ c. soft butter with 1c of all purpose flour. Sprinkle 2T water over and stir to form into a round ball. Divide ball in half and spread one half onto an ungreased cookie sheet to form a 12" x 3" strip. Repeat with remaining half and place the two strips side-by-side on the cookie sheet. 2nd layer, Bring ½ c. butter and 1c water to a boil. Add 1c. all purpose flour and 1 tsp. almond flavoring. Remove from heat and place on low heat, stirring until mixture, forms a ball. Remove from heat and beat in 3 eggs all at once. Stir until smooth and thick like pudding. Spread evenly on both strips. Bake at 350 degrees for 60 minutes. Cool and frost with almond glaze.

Almond glaze: 2 cups powdered sugar, 1/2 cup butter, softened, 2 teaspoons almond flavoring, ¼ cup milk. Beat until smooth. Spread over warm pastry.

STORY: *My mother came from Holland when she was 19 years old. She brought this recipe of her mother's with her and it was the only recipe she had when she married my father. It reminded her of home and she would make it for the threshing crew at harvest time. My grandmother died when she was 106 years old leaving this delicious pastry recipe behind for future generations to enjoy. My mother still bakes this during harvest.*



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Gail & Monica Talbott
Hoskins, NE

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Peanut Brittle

Recipe Number: 101

Prep time: 5 minutes

Cook time: 20 minutes

INGREDIENTS: 1 lb raw peanuts
3 1/8 c sugar
1/4 c oleo
1 c white sugar
1 heaping teas. Soda
1 1/3 c water
big pinch salt

DIRECTIONS: In heavy saucepan combine sugar, syrup, and water. Using high heat, stir until boiling. Remove from heat and cover pan. Let it steam for 5 minutes. Put back on stove. Put candy thermometer in. Boil for 10 minutes without stirring. Add peanuts, butter or oleo, and salt. Stir constantly until mixture is golden brown or 275-280 degrees. Remove from heat. Add baking soda. Beat real hard. Longer you beat it the darker it gets. Pour on 2 cookie sheets lined with parchment paper. Do NOT use spoon to spread. Tilt pan side to side and end to end to level peanut brittle. Cook 40-45 minutes. Turn onto tea towel and break into bite size

STORY: *Our little story of our "famous" peanut brittle starts about 15 years ago. My sister-in-law was walking through our garage. She spotted an old heavy aluminum pressure canner pan. It was holding my husband's nuts and bolts. She immediately said, "I want that pan." For the life of me, I didn't know why. She told me it would be perfect to make peanut brittle in. We emptied the nuts and bolts and she was now the proud owner of the pan that originally came from Grandpa Claude Oberle. She scrubbed and scrubbed and sterilized this pan. We were now ready to make our favorite peanut brittle recipe. The pan was from me and the old glass candy thermometer came from Monica's landlady of years ago. The thermometer had the original box from 1952. We used both, the pan and thermometer, for many years. Monica and I made many batches of peanut brittle just before Christmas. We sort of "brag" about it. We say it doesn't stick to your teeth and "melts" in your mouth. My Dad thinks it's very special and always requests at least one batch every year. We had much camaraderie and great friendship through the years making this peanut brittle. It has been a great life experience for us.*



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Anita Miller
Neligh, NE

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Italian Sausage with Peppers

Recipe Number: 110

Prep time: 10 minutes

Cook Time: 35-40 minutes

INGREDIENTS: 1 lb Italian sausage
2 tbs olive oil
1 green pepper
1 onion
2 tomatoes
2 cloves crushed garlic
salt and pepper to taste

DIRECTIONS: Prick Italian sausage links with fork and fry. In another skillet saute slices of pepper, crushed garlic and onion in olive oil. After several minutes add two diced tomatoes (remove skins) and cook until vegetables are tender. Place cooked sausages on bun and top with peppers, onions, and tomatoes.

STORY: *My Grandmother came to Omaha from Sicily in 1912. She was 16 years old at that time. She married my Grandfather, Salvatore Circo and they had five children. They survived tough economic times, the Great Depression and the 1914 flu, World Wars, etc. but Grandma never missed serving/cooking the best food I have ever eaten. She loved to cook and since we (my mom, dad, and sisters) lived just two blocks away, she cooked for us as well. She did not drive a car so she'd make pizzas, peppers, pasta, and plates of Italian delicacies and bring them on foot to our house. On Sundays the whole family, all of her children and grandchildren, gathered at her house and ate. It was like Thanksgiving every Sunday. She had two apple trees and a cherry tree in her yard and all of her neighbors enjoyed her pies and struedels. She even fed the mailman! Cooking was her life and mealtime was always at the table, which was beautifully set with her mis-matched set of dishes. I wear my apron proudly because it reminds me of the woman who instilled a love for cooking in me!*



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Tina Collison
Pierce, NE

Semi-Finalist



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Canned Pie Apples

Recipe Number: 142

Prep time: 10 minutes 5lb Press

INGREDIENTS: 1 quart pie apples
1 cup sugar
2T flour
½ tsp cinnamon
¼ tsp nutmeg
¼ tsp salt
1 tsp lemon juice

DIRECTIONS: Combine ingredients, place in jars and process.

STORY:

When I was a little girl I would spend several days on my grandparents' farm in Ainsworth, Nebraska. I would look forward to tubing in the irrigation ditches, driving the 3wheeler, playing ping pong against my Grandpa Johnson & learning gardening & cooking techniques from my Grandma Johnson.

4-H was a big part of my summer & one summer for my photography project I photographed my Grandma Vivien picking cherries in her garden, cleaning & pitting the cherries, and making a cherry pie.

25 years later my own 3 children & I were visiting Grandma "J"'s farm & I showed them how to pick apples from the apple tree. My grandma has lost the majority of her vision due to macular degeneration & was not able to help us with this task. When we came in from the orchard, she asked us what the apples looked like this year. It broke my heart & brought tears to my eyes to think that something that she loved so much, she was not able to experience any more. (Macular degeneration patients are not to be exposed to sunlight for long periods of time.) I told that there were a few hail dents & a few worms, but otherwise they were beautiful.

I asked Grandma if I could copy her apple pie filling recipe so I could teach my boys how to make canned apple pie filling. She told me to keep her copy because she can't read the pressure cooker. Once again, I was overwhelmed with emotion. I did take the recipe card because it is in her hand writing & I will keep it & hand it down to my children.

My Grandma has a positive outlook & said that she has so many friends & family that care for & love her that she has nothing to be depressed about. She is absolutely amazing!

I have always loved cooking & baking & I owe that interest & hobby, not only to my Grandma Johnson, but also my Grandma Wasson, & my own mother!!!!



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Delores Ruzicka
Verdigre, NE

Semi-Finalist



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Smoked Turkey

Recipe Number: 151

Prep time: 24 Hours

Cook time: Until done

INGREDIENTS: 2 gallons water
2 cups Tender Quick
6 Tablespoons Liquid Smoke
1 cup Ice Cream Salt
Turkey

DIRECTIONS: Mix water, Tender Quick, liquid smoke, and salt together, put in large bucket or container that will hold brine plus turkey. (I use a 3 gallon plastic bucket). Soak turkey in brine for 24 hours. Rinse well the turkey and bake at 250 degrees until done. This works well for all fowl. We like the left overs for turkey salad sandwiches and also use the bones and smaller scraps in turkey noodle soup

STORY: *When we were first married 40 years ago, times were tough, money was short. We often hunted squirrels, rabbits, and other wild game for our source of meat. I had been given a sawed-off barreled 410 shotgun (a gift from my Dad that he received for payment for breaking horses when he was 15 years old). My husband had his own shotgun. We came up on a bunch of wild turkeys, yummm, wild turkey would be good. I shot once, the next thing I knew I had 4 wounded turkeys, I didn't kill any of them, but I certainly wounded them. My husband grabbed a club and killed the turkeys. We ate turkey for a long time. After that I retired my 410. This smoked turkey recipe works well for any fowl, but we especially like it for turkey, wild or tame.*



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