



Marcia Murphy
Fort Calhoun, NE

Semi-Finalist



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Mrs. McKinley's Raisin Cake

Recipe Number: 7

Cook time: 1- 1.5 Hours

Oven temp 350°

INGREDIENTS: 1 box raisins
3 cups water

2 cups sugar
½ cup shortening (Crisco)
1 teaspoon salt
1 teaspoon soda
1 teaspoon Cinnamon
1 teaspoon Nutmeg
1 teaspoon Clove
1 teaspoon Allspice
4 cups flour
1 cup chopped nuts (optional)

Note: For low-fat diets you can substitute apple sauce for the shortening.

DIRECTIONS: Cook raisins in 2 cups of water over medium heat until nearly dry.

Mix sugar and shortening together, then add in salt, soda, cinnamon, nutmeg, clove, and allspice. Add in raisins and 1 cup cold water. Lastly add in the 4 cups of flour and nuts (if used).

Batter will be thick. Spoon into a bundt/angel food style pan and bake at 350 degrees for 1 + hours. Cake will be done when a toothpick comes out clean.

STORY:

My grandmother, Margret Ramsdale McKinley, arrived in the United States on August 14th, 1904 from Glasgow, Scotland. She came to the United States to be with my grandfather, Henry McKinley, who was a stone mason and had come here to work and then settled in Kansas City, MO. She and her three daughters sailed across the Atlantic Ocean on a ship named the Columbia. She was not allowed to bring alot of possession with her, but the one possession she insisted on bringing with her was the pan that she made her "Raisin Cake" in. The cake was her husband's and childrens favorite, and she was determind to bring it to America. They didn't have a lot of money, and my father told me stories about how when he was little, there were times when all they had to eat for all three meals, everyday - was oatmeal. But his Mom would always make the Raisin Cake on special occasions. Before she passed away, even though she had four daughters, my Grandma McKinley handed down the pan to my mother, and as we grew up, the cake became the favorite of my brother, sister, and I. For years I begged my Mom to let me have the pan. She would always say "I can't give you the pan, your brother would never get a raisin cake then." Eventually I had to promise her that I would bake him a raisin cake at least once every year - and I have. Every year, on his birthday, I bake him one of Grandma McKinley's Raisin Cakes.



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Beth Clarke
Blair, NE

Semi-Finalist



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Leckerli Cookies

Recipe Number: 15

Prep time: 15 minutes

Cook time: 20 minutes

Oven temp 325°



INGREDIENTS:

1 C. honey	½ t. soda
1 C. butter	3 C. flour
1 C. sugar	1 ½ C. mixed citron, orange, lemon peel
rind of 1 lemon	1 ½ C. almonds
juice of 1 lemon	
1 t. cinnamon	Glaze:
½ t. nutmeg	½ t. almond extract
½ t. cloves	½ t. rose water
½ t. salt	1 ½ C. powdered sugar

DIRECTIONS:

1. In a bowl, mix the spices, salt, soda and flour. Set aside.
2. In a food processor, grind the fruit peel, rind, juice and almonds.
3. Combine the honey, butter and sugar in a small sauce pan. Place over a low heat until the honey melts. Transfer to a stand mixer fitted with the dough hook.
4. Stir in the fruit peel mixture.
5. Gradually add the dry ingredients to the wet ingredients.
6. Chill dough over night.
7. Roll 1/8-1/4 inch thick and bake for 20 minutes.
8. Cool for 1 minute, then cut into rectangles.
9. Mix the glaze using a whisk. Brush on to the cookies while they are still warm.
10. Cool completely.
11. Place in an airtight container and let "ripen" for 1-4 weeks (really!).

STORY: *I found this recipe in my Grandmother McQuistan's "Grama's Favorite Recipes" book that she made for her grandchildren in 1988. The notation at the bottom of the recipe said, "This recipe was sent to me by Granny's sister, my Aunt Mildred, with this notation, 'Christmas cookies made by great grandmother Rasley, also made by her grandmother.'" My mother, the family geneologist, helped me trace the recipe back to Switzerland around the 1700's. Here's the family tree:*

9. Beth - me (b. 1966)
8. Peggy - my mom (b. 1934)
7. Margaret McQuistan-my 99 year old grandmother (b. 1909)
6. Edith Hunt - My great grandmother (b. 1883)
5. Abraham Rasley-My great, great grandfather (b.1861)
4. Peter Rasley (Abraham's father)
3. Hans Conrad Rasley (Peter's Dad - his wife Hannah made the cookies)
2. Hannah's parents
1. Hannah's grandmother - she also made the cookies.

As the family baker, a duty I love, I decided to bake the cookies on my grandmother's 99th birthday. I tasted them that day, even though they hadn't ripened. They were quite bitter. After just two weeks they become the most wonderful honey-spice cookie. The flavors blended and taste was extraordinary! Once the rest of the family tasted them, they became an instant staple for Christmas and a favorite - not only for their taste, but for the history behind the recipe.



Janet Wetovick-Bily
Omaha, NE

Semi-Finalist



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Grandma W's (or Grandma Eva's) Cinnamon Rolls

Recipe Number: 51

Prep time: Varies

Cook time: 18-25 minutes

Oven temp 275° and 325°



INGREDIENTS:

Rolls:

yeast & water
sugar
eggs
milk
butter
flour
cinnamon

Frosting:

cream, milk or half-&-half
butter
powdered sugar
vanilla

DIRECTIONS:

These are very precise and written verbatim from my Grandmother Eva, born in 1898 as I watched and help her make these rolls when I was in the 6th grade. What distinguishes her recipe are three things: her measurements – they are not our “standard” measurements; her method and the baking temperatures and time. These are what makes her recipe special. The recipe instructions are detailed and variable. This is the truncated version below:

Proof yeast and water. Scald milk. Let cool, stir in sugar, butter and then eggs. Gently fold in yeast. Begin adding flour, just a little at a time. Stir and knead in the bowl, greasing the bowl as you go. Let proof in a warm place one hour or so. Turn out in a mass on counter. It will be soft and puffy. Work into a rectangle, make indentations with fingers. Spread with butter, then cinnamon and sugar. Work into the dough with fingers. Roll the dough, cut and leave in big doughy slices to place in greased jelly-roll pan. Bake 375 degrees 10 minutes, then 325 or 350 or as your oven is for another 11-15. Frost with your favorite vanilla frosting.

STORY:

I have several treasures from my Grandma Eva – and her cinnamon roll recipe, exactly as she gave it to me word-for-word is one of them. Grandma Eva made the best cinnamon rolls ever – which we always enjoyed Sunday after church. Since I loved to cook and bake from an early age, I was determined to ask Grandma to teach me exactly how she made these wonderful rolls. When I was in the sixth grade, one day she showed me precisely how to make them – I made them as she instructed me and I wrote down every step word for word. I can still remember the day and envision us working together as she taught me.

The instructions are very precise and written verbatim. Grandma Eva (or Grandma W. as we called her) was born in 1898. I thought it would be important to my family to have this legacy of our grandma preserved in one of her most notable and appreciated recipes.

What distinguishes her recipe are three things: her measurements – they are not our “standard” measurements; her method of making the rolls; and the baking temperatures and time. These are what makes her recipe special. The recipe instructions themselves are detailed and variable. Humidity, temperature and drafts affect the outcome; if one is experienced with yeast breads and rolls, one quickly learns how to create the right environment for consistency's sake and how the dough should be for a perfect batch of rolls.

Thank you for this generous opportunity! For anyone who loves their family, who had a loving grandma to teach them, who loves their family recipes, who loves to cook or bake, and who desires to preserve and pass on a family legacy, this is a wonderful opportunity and a wonderful recipe to share with my extended family all over Nebraska and with other families, too....

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Lillias Freeman-Hogan
Omaha, NE

Semi-Finalist



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Gram's Bread

Recipe Number: 60

Cook time: 30 min utes

Prep time: 4 hours

Oven Temp: 325°

INGREDIENTS: 4 cups water at about 110-120 degrees 4 tablespoons margarine, softened
2 packets of yeast 4 eggs
4 tablespoons sugar 1 cup instant nonfat dry milk (or use milk as part of the liquid)
3 tablespoons salt About 8 cups all-purpose flour

DIRECTIONS: Heat water gently in a large pot or bowl. It should be quite warm to your finger, but not uncomfortably hot – kind of like dishwater. Stir in yeast, sugar, and salt. Blend in butter, eggs, nonfat dry milk, and about 2 cups of flour. Stir well. Blend in the rest of the flour, 2-3 cups at a time; add enough flour to make a fairly stiff dough.

Turn dough out onto a generously floured counter or table surface. Knead: with the heels of your hands, punch dough in center, fold, turn, and repeat. Knead until the dough is elastic but still soft, and has no wet or sticky spots. Spray cooking spray in the mixing pot or bowl, coating all sides and bottom. Place dough in bowl and cover with a warm, damp, clean towel. Allow to rise till double in bulk.

Re-flour the kneading surface. Turn out risen dough, and knead several times to release large pockets of gas. Cut evenly into four pieces. Shape into smooth logs. Lay each into a loaf pan well sprayed with cooking spray. Spray a little more cooking spray on top of the loaves. Cover with the warm damp towel again and allow to rise till double in bulk.

Bake loaves at 325 degrees until nice and brown and crusty, about 30 minutes. Loaves are done when they sound hollow when tapped with a fingernail. Turn out of pans immediately onto a cooling rack.

STORY:

“Mom, when are you going to teach us to bake bread?” I stopped in the middle of kneading the big ball of dough and suddenly thought, how is it that I’ve never taught my kids to bake bread?

“I’ve never written down the recipe,” I started to make excuses.

“That doesn’t matter,” said Anna. “Just teach us the way you were taught.”

“Yeah,” said Mikki, “you learned from your grandma, didn’t you?”

(I could hear Gram’s voice, “Shame! You haven’t passed on my bread to your daughters?”)

“Can I learn it too?” asked Jason, my foster son.

“Of course you can,” I said. “Do you all want to learn to bake?”

A loud chorus of YES! rang around the kitchen and dining room. Oops. There were seven heads all nodding and staring eagerly at me, my five kids plus a couple of extras. (My mom went to a high school reunion, and when she got back, I asked her, “Did your old friends remember you?”)

“Oh yes,” she replied, “and they all said the same thing: ‘Does your mom still bake that wonderful bread?’”

“Well, let’s see,” I said. “I could let each of you knead this dough, but you would only get a short time at it; you wouldn’t really get into the rhythm of it that way. And you need to know how to mix the dough, rise it, shape it, all of that...”

“That’s easy,” Jason answered immediately. “We all get to do our own batch of dough.”

Another chorus of YEAH! and the kids began discussing what day would fit into their busy teen schedules. Without any input from me, they decided that they’d get together to bake bread on the following Saturday. By then I still hadn’t written down the recipe, but I had at least figured out how to help them remember it. I started the lesson by making them all repeat: “Two cups of liquid plus one packet of yeast makes two loaves of bread.”

(Some of them can still recite this!) The rest of the ingredients didn’t need exact measurements. We mixed and stirred, then we kneaded and got all sticky and floury. Then I made them clean up a bit! Then we talked about how to shape their bread. We decided it would be boring for all of us to make plain loaves of white bread; after all, we were going to end up with fourteen loaves! So Anna chose to help her little brother Sean make theirs into dinner rolls and turtles, Sarah and Amy made smooth handsome panned and free-form loaves, Michelle decided she’d make raisin bread to take home to her parents, Mikki got ambitious with cinnamon breakfastrolls, and Jason wanted to make his into pizza. All in all, it was a wonderful day of baking, and the kids still talk about it. Anna later moved across the state, and whenever she baked, her new friends seemed to just happen to drop by. Amy moved to an apartment by herself, and whenever she got homesick she’d clear off the tiny counter in her kitchen and bake a couple of loaves. Mikki sometimes invited herself over to Amy’s from her boyfriend’s house, ostensibly to help her bake, but really just for that taste of home. Jason and Michelle got married, and still frequently drop hints to their sisters about how nice a loaf of fresh bread would be. And Sean’s still at home, gloating to his siblings about eating Mom’s wonderful bread.

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Carrie Buttery
Blair, NE

Semi-Finalist



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Gramma Annie's Cinnamon Rolls

Recipe Number: 65

Cook time: 20 - 25 min utes

Prep time: 2 + Hours

Oven Temp: 375°

INGREDIENTS:

4 cups water	2 cups brown sugar
4 Tablespoons butter, oil, lard or shortening	1 cup butter
½ cup sugar	4 Tablespoons corn syrup
3 packages yeast	butter
flour	cinnamon
oil for coating bowl	



DIRECTIONS:

To make Gramma's buns, do exactly the same thing only don't add the goop and bake 12-15 minutes at 400°.

Make sure you have lots of flour.

Boil 4 cups of water (2 cups for a little wad). Get out big bowl. Put 4 tablespoons of lard, butter, oil or shortening in bowl. Pour water over whatever you put in bowl and let cool.

Stir in ½ cup sugar with whatchamacallit. Add 3 packages of yeast and stir with whatchamacallit. Wait until bubbles come up. Go out and talk to somebody. Add flour until it is thick making a light sponge. Stir with the whatchamacallit until all lumps are gone. Cover and let it set until it is fluffy. Refill flour thing.

Put lid some place so cat doesn't lay on it. Add flour to stuff until it is so thick you can't stir it with the whatchamacallit. Put flour on the counter. Put dough on flour. Put bowl somewhere so the cat doesn't get to it. Put whatchamacallit in the sink – you are finished with it!

Knead the dough, adding flour, until the dough is soft and not sticking to counter, but little sticky to touch. Put oil in bowl and mix it all around. Put dough back in bowl. Flip it so the side that has oil on it is up and put lid on it. Let it rise in a warm place until it lifts the lid – if you use a lid.

Get out a pan for the goop. Melt 2 cups brown sugar and 1 cup butter on the stove with a wooden spoon. Stir in 4 tablespoons corn syrup. Make cinnamon-sugar. Check dough. Change channel to 6 for Marsha Warfield and Golden Girls. Get pans out of old, cluttered cabinet. Spoon 1 spoonful into each pan until all goop is gone. Spread with a spatula on the bottom of the pan. Scrape goop pan.

Get out butter and rolling pin. Get dough out and divide into four parts. Put a little flour on counter. Put dough on flour, then flip and roll out so it is about 10 inches by 12 inches. Smear butter on dough. Shake cinnamon-sugar on buttered dough. Roll up dough. Pinch ends and the edge of dough. Divide roll in half then each half into half. Divide the fourths into thirds. Put the rolls into the pan three by four. Put pan into oven and do next. Let the rolls grow until they touch each other.

Take them out and preheat the oven to 375°-400°. Sent dingy for 25 minutes. Yell for electricity. Sit & shiver. Let rolls cook until golden brown. First batch 25-30 minutes. Second batch 20-25 minutes. When done, remove from oven and set on counter. Put others in. Put foil on a cookie sheet. Put cookie sheet and foil on pan. Flip it all. Scrape goop off bottom and put on rolls. Put water in pans. Extra goop will get really hard. Let cool for awhile and eat.

STORY:

My Gramma Annie made the best cinnamon rolls and buns. During one visit with her when I was 12, I asked to make cinnamon rolls. I wrote down everything we did on 16 pages 2 inches by 4 inches including yelling for electricity because it went out and changing the channel on the TV. Pushing the cat off the counter became part of the recipe! Gramma had technical terms for her utensils. Terms like whatchamacallit which is really a whip and a doohickey which is really a spatula for spreading. Using Gramma's recipe always brings a smile to my face. Those 16 little green pages are a little worn now, dough splattered. Our dog got the pages once and so there's a tooth hole here and there. Gramma has passed now. I'm so lucky to have that very special day written down. I've shared the recipe with several family members including my 3 year old daughter but nobody has the memories that I have of me and Gramma in the kitchen together making these wonderful rolls.

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Mary Jo Pedersen
Omaha, NE

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Grandma's Pasta Sauce

Recipe Number: 127

INGREDIENTS: Haffa cuppa good olive oil (make sure it's a EXTRA, extra virgin...she's a the best!)
One bigga onion, choppa up
2 Tbls Sugar
6 Garlic Gloves
6 cups crushed tomatoes
1 8 oz can tomatoe paste
two cups water
two dried bay leaves
a sprig of fresh basil
a sprig of fresh rosemary
a sprig of fresh oregano
more suger if you like-a the sweet sauce



DIRECTIONS: In a bigga pan, you poot maybe one haffa cuppa good olive oil (make sure it's a EXTRA, extra virgin...she's a the best!) and then one bigga onion, choppa up. Browna the onion ina the oil. Puta two Tbls of suger in the pot to make-a the onion get more brown and nice-a!... and then poot ina the pot 6 bigga cloves of garlic, smasha the garlic with the bottom of a cuppa. Cooka garlic about three minutes. No let garlic geta dark brown...or it geta too bitter. That's a not so gooda!

After you browna the onion and garlic, add all the resta of good stuff:

6 cups crushed tomatoes
1 8 oz can tomatoe paste
two cups water
two dried bay leaves
a sprig of fresh basil
a sprig of fresh rosemary
a sprig of fresh oregano
more suger if you like-a the sweet sauce

After she'a simmer on the stova for a coupla hours you let the sauce sit for a little while [maybe three hours or so] so the flavors, they get married...it's a nice-a! I maka the day before I serve, then, she's a taste much better!

STORY: *My Grandma's pasta sauce...from Piana deAlbanese, Sicily
Brought here on a boat in 1913 in my maternal grandmother's memory...which was placed there by her mother and her mother before her.*

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