



Jan Dutton
Lincoln, NE

Semi-Finalist



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Platte River Pulled Pork BBQ

Recipe Number: 24

Prep time: 20 minutes

Cook time: 10 hours

Oven temp 355° - 225°



INGREDIENTS: 1 large Pork roast, approx 3 lbs (pork shoulder or sometimes called Boston Butt).
The cheapest cut is just fine.

1 large onion, chopped
2-3 gloves garlic, chopped
2 Cups BBQ sauce (store bought)
½ c. vinegar
optional (1-2 tsp of liquid smoke)

DIRECTIONS: Start in the evening. Put pork roast in oven dish (metal or glass) or covered casserole. Slather with chopped onion and 1 C. BBQ sauce. Optional for liquid smoke. Cover with tin foil. Cook for 1 hour on 350.

Turn oven down to 225 degrees. Slow roast all nite, for 9-10 hours.

In morning, drain off all grease and let cool. With clean hands, pick off any remaining fat, then shred meat. Can refrigerate or serve immediately.

To serve, heat for 1 hour at 300 degrees – cover meat with 1 C BBQ and ½ c vinegar, lots of salt and pepper, more garlic if desired. Serve on sandwich buns with pickles and/or mustard, plus more BBQ sauce on the side. One roast serves 8-10, I make a double batch and freeze the extra. (This can also be adapted for crock pot and make during day.)

Side dishes: calico baked beans and coleslaw.

STORY: *Every June, around fathers day, we camp at Platte River Park near Louisville with 5 other families. We started this "tradition" 26 years ago with tiny babies and stayed in the "Wild Strawberry" cabins, so we call our camping group the Wild Strawberries. Between us we have raised 20 successful kids + loads of friends have joined us over the years for meal-time, canoeing on the Platter River, and sitting around the camp-fire, telling stories. It's a 45 minute drive from Lincoln but we might as well be in the Rocky Mountains, it is so remote and a great break from our hectic lives. It often rains and we have never missed a year of canoeing on the platte. Every year we enjoy fabulous food and pledge our undying friendship until next June.*

Each family brings food to share. My husband and I do breakfast and have 2 favorite dishes: calico beans (the kids call it my signature dish) and pulled pork BBQ. We make the pork ahead of time and reheat in crock pots, same with the beans – everything has a smoky BBQ feel, great for outdoors. Our young adult children are scattered all over the USA and foreign countries, but try to return for the greatest weekend of the year. PS – if selected, the entire camping group will help cook!!

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Dorothy Rieke
Julian, NE

Semi-Finalist



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Treasured Applesauce Cake

Recipe Number: 98

Prep time: 30 minutes

Cook time: 50 - 55 minutes

Oven Temp: 350°



INGREDIENTS: 1½ cup unsweetened applesauce
2 tsp baking soda
2 tsp water
½ cup butter
1½ cups sugar
1 egg
2 cups flour (all purpose)
1 tsp cinnamon
¼ tsp salt
1 cup raisins
½ cup chopped black walnuts

DIRECTIONS: Dissolve the soda in the applesauce and water. Let stand. Cream the butter, sugar and egg. Sift together the dry ingredients. Add to creamed mixture alternately with the applesauce mixture. Fold in nuts and raisins. Pour into a 10 inch angel food cake pan, a bundt pan or a 9x13 inch pan. Bake at 350 oven for 50-55 mins.

STORY: *Weddings were very special occasions during the forties, so I was excited to attend a relatives wedding. I would have plenty of food and sweets!*

My cousin Clarence and I fully appreciate the wedding feast. We seldom had an opportunity to indulge our vast appetites. Relatives brought their favorite cakes for dessert. Clarence's mother, known for her wonderfully moist and delicious applesauce cake made from a 100 year old recipe, prepared the applesauce cake.

Clarence and I, eating our cake quickly hoped the platter would be passed again. All at once, Clarence spit something out of his mouth. "Mom" he yelled, "I found the cup handle you lost!"

Clarence's mother turned several shades of "beet" red. Clarence's dad exclaimed "Be quiet boy, and eat your cake." "But Dad," Clarence pleaded. Once he saw his dad's stern face, he kept quiet.

It seemed that Clarence's mother had broken a cup handle off one of the cups she used while mixing up the cake. She looked "high and low" for it. Evidently, it landed in the cake batter. Clarence was strangely silent as he finished the meal no doubt contemplating a punishment to come.

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Lesa Kechley
Nebraska City, NE

Semi-Finalist



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Dawson's Apple Caramel Crunch Pie

Recipe Number: 115

Cook time: 50 - 55 minutes

Prep time: 30 minutes

Oven Temp: 400° / 375°

INGREDIENTS:

Pie Crust:

- 1 ½ cup of flour
- ½ teaspoon of salt
- 1/3 cup of finely chopped black walnuts
- ¾ cup of shortening
- 3 to 4 Tablespoon of chilled water
- 1 egg white & 1 tablespoon water

Filling:

- 7-9 apples (gala apples work nice)
- 1 tablespoon of lemon juice
- ½ to ¾ cup of sugar
- 3 tablespoon of flour
- ½ teaspoon of cinnamon
- 1/8 teaspoon of fresh nutmeg
- ¼ cup of caramel topping (caramel dip works great)

Topping:

- ½ cup of brown sugar
- 1/3 cup of old fashioned oatmeal
- 1 tablespoon of flour
- 1/8 of cinnamon
- dash of fresh nutmeg
- 2 to 3 tablespoon of butter (take out at room temperature for a 1/2 hour before adding to mixture)
- 1/2 to ¾ cup of chopped black walnuts
- ¼ to 1/3 of caramel topping (caramel dip works great)

DIRECTIONS:

Pie crust: Measure flour, salt, and finely chopped black walnuts together in medium bowl and mix. Cut in shortening with pastry blender until the shortening is broken down to small size pieces. Add chilled water, one tablespoon at a time, mixing with fork until flour mixture is well blended. Make into a ball. Turn out on lightly floured board or pastry cloth. Flatten with hand and roll out (with pastry roller) not quite 1/8 thick. Roll out and keep crust in a rounded shape (if breaks, pinch and continue to roll). Fold crust in half and put in a greased 9 inch pie pan. Be careful not to stretch as it can cause shrinking of the crust during cooking. Make your crust edge by pressing with finger tips and creating your own edging. Separate egg. Place the egg whites and add one tablespoon of water in a small bowl and whip, just enough to have some foam starting. Brush pie with edges with a pastry brush. Set aside.

Filling: Important to ensure your apples are firm. Peel, core and thinly slice apples in a large bowl. Mix lemon juice with the apples. Mix together sugar and flour then blend thoroughly into the apples. Add cinnamon and fresh nutmeg, then mix well. Add filling to the pie crust and arrange to apples are tightly layered. Take your caramel sauce (caramel dip products for apples work well) and fill in a plastic squeeze bottle. May have to heat caramel in microwave for about 10 to 20 seconds, it will depend on the thickness of the caramel. To get your best taste, it is recommended NOT to use flavored/syrup caramel. Drizzle over top of the filling. Set aside.

Topping: In a small bowl mix brown sugar, oatmeal, flour, cinnamon and a dash of fresh nutmeg. Cut 2 tablespoons of butter into small pieces and add to the mixture. Blend with a fork until fully incorporated as it will have a crumbled texture. You may have to use an additional tablespoon of butter if you need a little more of the crumble texture as the humidity can affect the texture. Take a tablespoon and sprinkle over top of the apple filling. In a preheated oven, place pie on the middle rack of the oven. The last 10 min before the pie is done, add chopped black walnuts on top (this will prevent the walnuts from turning too dark) and resume baking. Remove from oven and set on a cooling rack. Let set for about one hour and then drizzle the caramel over the apple pie. It is best to let the pie rest for 3 to 4 hours so it can set well and be firm when you slice. Once sliced you can add your favorite ice cream on the side or pour heavy cream on the top, then enjoy.

STORY:

I have always made a great apple pie that we all love. It has been in the family for some time, but I decided to make changes and create more of a special touch than just a traditional apple pie. It was time to add a new addition to a couple traditional favorites that my family comes to expect on holidays, such as our Lime Party Salad. If it does not get made at Christmas, disappointment is set in! Also the most moist potato dinner rolls you could imagine. I had tried different ways to step up the apple pie. I tried some black walnuts to the crust and thought there needed to be more. I tried fresh cherries from my cherry tree to add with the apples but that did not have the "wow" factor that I was looking for. I wanted to make this a special pie to be a tradition for years to come. After different attempts of blending different things I found the "wow" and named it "Dawson's Apple Caramel Crunch Pie."

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Dawson's Apple Caramel Crunch Pie addition to my family is very important. I wanted to add a new tradition on behalf of my daughter, Christina. Two years ago, our daughter was in a car accident. She struggled to survive, but after 9 days it was time to let her go. We were blessed to have her for 25 years in our life and even more blessed to be able to raise our two year old grandson, Dawson (Christina's little boy who is now four years old). The joy and love of Dawson in our home can not be described, as it truly is the most special gift I could ever have asked for. Dawson loves to cook and bake. We have our own aprons. My husband calls Dawson's apron his "shop apron." Almost every Saturday we make cookies. I do believe we made just about every cookie you can think of and made up some of our own. He loves getting his hands into dough and is becoming the next "Emeril." One of his aprons says, "Dawson...Emeril in training." He has kicked it up a notch and has moved on to kneading bread!

With the changes in our lives, I wanted to make a special dessert that not only will adults enjoy but a child would love. That is why I added the extra crunches with the nuts and the sweetness of the caramel, giving the apples the ultimate taste. So having a special dessert for Dawson that he can enjoy, and will know it was made with love.

**Note: photos were enclosed with recipe*



Deb Beck
Lincoln, NE

Semi-Finalist



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Salsa Smothered Pork Chops

Recipe Number: 122

Prep time: Appr. 1 hour

Cook time: 1 hour

INGREDIENTS: 16 oz can tomatoes
2 jalapano peppers
1 habanero pepper (optional)
1 serrano
4 anaheim peppers
2-4 Pork Chops
onions
pinch salt
garlic salt to taste
pinch dried red crushed peppers (optional)

DIRECTIONS: Make your Salsa first: Roast anaheim peppers, 1 jalapano, and habanero pepper, cool to touch, peel. You can chop all peppers up with tomatoes in food processor, or grandmas way, in a mocajete. Add salts, set aside. If you need more tomatoes to tame down spiciness, add to taste.

Next fry the Pork Chops halfway in a little bit of oil, just so the pink is fading away. Add chopped up onions, then pour the Salsa over the Pork Chops and simmer for about an hour so the flavor cooks through. If it's still too spicy, add more tomatoes, or tomatoe juice.

Serve with tortillas, rice and refried beans. Also fried potatoes with onion & green pepper. Yummy!

Made you hungrey now, didn't I? :)

STORY: *My Grandmother was born in Chihuahua Mexico. She had 16 children and was pretty poor. She was under 5' tall and had the smallest hands I ever saw on an adult. But boy could those hands make some good Mexican food! We'd have fresh Salsa and tortillas with every meal. I loved to watch her tiny hands make the tortilla dough then roll each one out with a steal pipe. She could never quite figure out how to use a rolling pin. There were times when she'd come visit us and all my mom had was a rolling pin, so we had to get Grandma a 7UP bottle. It was the closest thing to her pipe.*

One of our favorite foods though was the Pork Chops simmered in Grandmas Salsa. It was the best! What made it so wonderful was her Salsa. She'd roast those peppers up on her tortilla plate and grind everything up in the mocajete, which is a 3 legged lava stone bowl. I was so fasinated by how she made her Salsa that over the years I now make it, only have added a few more peppers for that extra flavor and kick. It has become very popular. And even to this day the Pork Chops simmered in that wonderful Salsa is everyones favorite. Grandma had it hard and I always wanted to do something she'd be proud of. That too is why I took her Salsa recipe and made it so everyone else could enjoy what she brought here from Chihuahua Mexico. A little bit of home does go a long way!



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Kelli Doeschot
Firth, NE

Semi-Finalist



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Eva Doeschot's Chocolate Cake

Recipe Number: 123

Prep time: 15 minutes

Cook time: 30 - 40 minutes

Oven Temp: 350°

INGREDIENTS: 1 c. sugar
1/3 c. butter
1 egg
1 1/2 c. flour
1 t. soda
3 T. cocoa
1/2 c. buttermilk
1/2 c. boiling water
1 t. vanilla
3/4 cup chocolate chips

DIRECTIONS: Mix all together in bowl, pour in 9 x 9 pan, top with chocolate chips.

STORY: *Hi! My name is Kelli Doeschot and I am 14 years old. This recipe has been used for many years by my great-grandmother, my grandmother, my aunt, my cousin and many other relatives.*

My church was putting together a cookbook to celebrate our 125th anniversary. My family and I wanted to include some recipes that are very special and had been in our family for many years. We located my great-grandmother's chocolate cake recipe. It was written on a very old recipe card and was given to my grandma Amy Doeschot at her bridal shower in 1948. The recipe is written in great grandma Evie Doeschot's hand writing and is over 60 years old!

It is a simple recipe made with ingredients you would have in your kitchen. It wouldn't even require a trip to the grocery store. I practiced the recipe many times over the spring and summer months for my 4-H project. I altered the recipe and came up with my own version that has white and dark chocolate chips on top and baked in.

My grandmas both had surgery this summer and I kept them and the grandpas supplied with plenty of cake! I planned to enter my cake in the special Chocolate Contest at the Gage County Fair.

A funny thing happened on my way to the entry table! Well I wasn't laughing at the time. I dropped my cake and it flopped over! Luckily I had it in a zip-lock bag. Mom thought I should just take it back to the car! I just thought she wanted to eat it! But I wanted to enter my cake! I knew it tasted great! It was a really hot day and the chocolate chips melted and smeared all over the bag. Well, I entered my cake and won the Senior Division of the Chocolate Contest!

Dad says great grandma Eva was looking out for me! I think so too! Dad told his uncle Loyal that his mother was doing just fine because of the "help" I got from Eva!



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Shelly Izzo
Lincoln, NE

Semi-Finalist



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Oh So Many Uses..... Homemade Tomato Sauce

Recipe Number: 126

Prep time: 15 -20 minutes

Cook time: 2 hrs 30 minutes

Oven Temp: 325°



INGREDIENTS: 20 Roma tomatoes, or any garden tomatoes halved and seeded
¼ cup olive oil
½ teaspoon kosher salt
1 teaspoon pepper
1 cup diced onion
1 green pepper diced
2 cloves of garlic, minced
1 tablespoon finely chopped oregano leaves fresh is best
1 tablespoon of basil
1 cup white wine

DIRECTIONS: In 2 (13 by 9-inch) pans place tomato halves cut side up. Sprinkle with oil, salt and pepper, onion, garlic, and herbs. Bake tomatoes for 2 hours. Check the tomatoes after 1 hour and turn down the heat if they seem to be cooking too quickly. Then turn the oven to 400 degrees and bake another 30 minutes. Remove from the oven and process tomatoes. Add white wine and run through food processor until creamy.

STORY: *Growing up on a farm we are all meat and potatoes, college – cold pizza, single living – cooking for one, and now that I have a family, it is about nutrition and bringing the family together for a few minutes a day to share about each other's day. Sitting around the table for a meal is and will always be the key to keeping families together.*

I have been cooking since I was eight, so I have a few years under my belt. So it was hard to narrow down to just one all-time favorite recipe. Within the extended family, we have many family favorites. Christmas at my grandmother's was always soup – chili and oyster. I do not care to carry on the oyster soup tradition. My maternal grandmother made the best fried chicken in the world. She has been gone for over 20 years, and I still have not perfected her chicken. As we grow and have our own families, so have our family favorites. The media has taken my cooking skills to a new level, and with the use of the internet my family has been exposed to a variety of new dishes. I love to Google a food item or idea and see where the information highway takes me for a new adventure in the food world.

That brings me to my all time favorite recipe – my “homemade tomato sauce”. I have a garden every spring, and all I can seem to grow are tomatoes. Boy do they produce! With the need to use these seasonal vegetables I had to figure out how to make them last all year round. I love to make lasagna, enchiladas, homemade pizza, and other everyday recipes that use tomatoes. I can take these tomatoes from the original state and turn them into anything I need just from my sauce. From the original state straight out of the oven, to the food processor I have a nice rich and thick sauce for pizza. A creamy tomato soup is just a bit of cream away. Adding just a few ingredients turns the sauce to a spicy Mexican red sauce for enchiladas or rice casserole. Using the same base sauce, I toss in a few more Italian spices and have the perfect sauce for spaghetti or lasagna. I have had friends use the sauce for a salsa. The house lingers with the incredible smells of an Italian restaurant and all along having the addition of the hidden ingredients make the sauce full of flavor. The kids don't even know they are getting the vegetables they need. The versatile use of this recipe has become our family favorite.

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