



Gerrylynn Robinson  
Lexington, NE

Semi-Finalist



A production of  
**met**  
Television  
Nebraska's  
PBS station

# Butterball Soup

**Recipe Number:** 66

**Prep time:** 30 minutes

**Cook time:** 3 - 4 hours

**INGREDIENTS:** Whole chicken  
carrots  
onion  
chicken broth  
noodles  
1 loaf of bread  
2 sticks of real butter  
celery  
eggs  
salt  
pepper  
garlic  
season salt

**DIRECTIONS:** Boil chicken until done and remove from broth. Let cool and strain broth, add vegetables, bring to a boil, cook veg. to textured taste, add broth, noodles, chicken and Butterballs. Boil 20 min.

Butterballs: Pluck 1 loaf of bread in small pieces. Add 2 sticks melted butter and 2 eggs (mix into dough) by hand. Shape into 2 in balls.

**STORY:**

*My great grandmother started this recipe in the late 1800's, back then she would kill and prepare a fresh chicken from to coop, she would prepare her noodles from scratch, she would bake the bread for the butterballs, get her fresh veg from the garden, churn her own butter, and collect the eggs from the chicken coop. So this family soup took her about 3 days to prepare. Thank goodness for changing times. When my grandmother would prepare this dish she would make her own noodles and make her own bread, but she bought her eggs, chicken, veg. and butter from the store. By the time my father was showing his daughters how to prepare this dish, we were store buying all ingredients, sometimes we were lucky enough to have a garden, and we would have fresh vegetables. I'm the only one out of my 5 sisters that knows how to make this soup. So, when the family gets together I make a big pot of butterball soup. My father passed away in May 2007, and when we set down to eat out soup, it brings all of our deceased love ones right to the table. Now, I am passing the recipe down to my 3 children, butterball soup is a part of our family for generations to come.*



Coming to NET Television in 2009

Funding provided by **Walmart**  
netNebraska.org



**Shirley Sullivan**  
Oshkosh, NE

**Semi-Finalist**



A production of  
**met**  
Television  
Nebraska's  
PBS station

# Real Chocolate Fudge

**Recipe Number:** 85

**Prep time:** 1 hour

**Cook time:** 30 to 35 minutes

**INGREDIENTS:** 2 cups sugar  
3/4 cup light cream  
2 oz. unsweetened chocolate, cut up  
1 tea. white corn syrup  
2 Tbl. Butter  
1 tea. Vanilla

**DIRECTIONS:**

1. Line a 9x5x3 loaf pan with foil, extending foil over the edge of the pan. Butter the foil.
2. Butter sides of a heavy 2 quart saucepan. Combine sugar, cream, chocolate, syrup, & 1/8 tea. salt. Cook & stir over medium heat 'til boiling. Clip candy thermometer to side of pan. Reduce heat to medium-low; boil at moderate, steady rate. Stir occasionally until thermometer registers the soft-ball stage.
3. Remove from heat, add butter & vanilla, but do not stir. Cool 50-60 minutes & remove thermometer. Beat until it just begins to thicken and the fudge begins to lose its gloss.
4. Quickly spread candy in prepared pan. Cool, lift fudge from pan with foil, & cut in squares.

**STORY:** *Creamy dreamy chocolate fudge  
One can't buy it, beg, or steal it  
It's much safer to conceal it  
Hide the chocolate fudge!*

*Fudge is a major holiday challenge, and one must face the fact each Christmas that the batch could turn out runny, sticky, grainy, rock-hard or too soft, too dark or too light. My family's holiday would be seriously diminished without the rich chocolate confection stashed away in the deep freeze each December. And it can't be the easy kind made with chocolate chips and marshmallow cream. That one works every time. Nope, they're all purists. It's not fudge unless it's a risk.*

*The cold drizzly weather of winter is just right for candy making. I used my favorite cookbook for proper ingredients and precise directions, and heeded the warning that the mixture of sugar, cocoa, light cream, white syrup and salt was not to be stirred once the sugar was dissolved. Okay. Clipping the thermometer on the side of the pan, I set it to cook on medium heat. My daughter, Nan called about then for a leisurely chat, and we were almost caught up on family news when a brown volcano erupted from my pan and bubbled and spewed out over the stove. My new ceramic cooktop was scorched and coated before I could react!*

*I dropped the phone and raced to the sink, cleaned off the pan and set it to cook on a different burner, and when the mucky burner cooled down I began the chocolaty clean-up. What a mess. I carefully watched the candy this time – of course now there wasn't as much to watch – but being nervous I jumped the gun and removed it too soon. The recipe warned me to add butter and vanilla and cool WITHOUT beating. Did that; poured it into the foil-lined, buttered pan. It tasted great, but somehow I sensed it would not fill my expectations. I was right.*

*The following week my confidence returned, and this time I chose another recipe for guidance from my 2nd standby cookbook. I resolved to do everything exactly right and even tested the thermometer in boiling water for accuracy. Aha! That reading was too low; the candy needed an additional 12 degrees to reach soft-ball stage.*

*Okay, bigger pan this time, very slight variation in ingredients, strict adherence to directions—such as buttering the inside of the pan – the stove set to medium heat. Everything was going well, fudge boiling slowly but steadily, mercury climbing in the thermometer, and the phone rang. It was Mark calling from San Francisco. I suspect our kids have ESFP: extra sensory fudge perception. Always great to hear from our youngest son, but I couldn't check the candy with the too short phone cord and I'm forced to excuse myself twice. Mark reminded me of fudge disasters in the past, and we agreed to cut the conversation short so this won't be one of them. Before we hung up I reminded him it was always eaten regardless. Taking no chances, I took the phone off the hook.*

*My patience and attention paid off with a double batch of flawless fudge. It thickened slightly as the temp dropped to 110 degrees. Beating made my arm very tired, but that creamy texture settled evenly into the pan and my self-assurance grew. I measured a one inch square for each piece and the edges stayed pretty firm, another sign of success. No nuts, though I can't imagine why my kids don't like them. I quickly stored away the treasure in the freezer.*

Coming to NET Television in 2009

Funding provided by Walmart  
netNebraska.org



Sigrid Wimberly  
North Platte, NE

Semi-Finalist



A production of  
**met**  
Television  
Nebraska's  
PBS station

# Worldwide Ginger Snaps

**Recipe Number:** 87

**Prep time:** 15-20 minutes

**Cook time:** 10-12 minutes

**Oven Temp:** 350°

**INGREDIENTS:** ¾ C Shortening  
1 C Sugar  
1 Egg  
4 Tablespoons Molasses  
2 t Soda  
½ t Salt  
1 t Cinnamon  
1 t Ginger  
2 ¼ C Flour

**DIRECTIONS:** Cream shortening and sugar thoroughly. Add beaten egg, molasses and sifted dry ingredients. Mix well. Place in refrigerator until chilled. Remove and roll into small balls the size of a walnut. Roll in granulated sugar. Place cookie on sheet one + one half inches apart. So not flatten the balls will flatten and become cracked in 12 minutes. Bake at 350. Bakes 50 cookies.

**STORY:** *I was born and raised on a farm near Hershey, NE. Hershey is twelve miles from North Platte, where the "Famous North Platte Canteen" originated during World War II. Hershey and all the other surrounding towns had their day to serve the soldiers at the canteen. The people were all happy to use their gas, sugar and coffee rations for our soldiers. No one complained. Our local paper still receives thank you letters from the soldiers saying they will never forget the North Platte Canteen.*

*I wasn't able to participate in the canteen because I was living in California at that time and working at Bendix, which was a defense plant. We manufactured all kinds of defense items needed by our soldiers. I also wasn't able to send my ginger snaps to the soldiers because I didn't receive the recipe until 1945, when a friend from Sioux City, Iowa sent it to me. It has been one of favorites ever since, my friends too.*

*The ginger snaps became famous at the time my nephew was serving in Afghanistan. His mother sent him some of her cookies and he wrote back thanking her for the crumbs. We then decided it was time to try sending my ginger snaps. They arrived in excellent condition in one or three weeks. They soon acquired the name "World Wide Ginger Snaps". Another reason the name was changed to "World Wide Ginger Snaps" was because my nephew shared them with Service Personnel who came from various countries all over the world. I also received thank you notes from service men from all over the world. So please try them, I am sure you will enjoy them.*



Coming to NET Television in 2009

Funding provided by Walmart  
netNebraska.org



Jake Nelson  
Dalton, NE

Semi-Finalist



A production of  
**met**  
Television  
Nebraska's  
PBS station

# Aebelskiver

**Recipe Number:** 119

**Prep time:** 15 minutes

**Cook time:** 2 - 3 minutes

**INGREDIENTS:** 4 eggs, separated  
2 C cake flour  
1 t baking powder  
scant 2 C milk  
1 T sugar  
1/2 t salt  
1/4 c melted butter

**DIRECTIONS:** Beat egg yolks until light. Add sugar and beat until thickened. Sift together dry ingredients and add alternating with butter and milk. Beat egg whites until soft and fold into batter. Fill each cup of Aebelskiver pan 2/3 full, cook over medium heat until bubbly, turn with a fork and cook on other side until brown. Serve with syrup, honey, or jam. If desired, a small piece of cooked apple or thick plum sauce can be pressed into each cup of batter before turning.

## STORY:

### History of Aebelskiver

*The Aebelskiver is a Danish delicacy that is like a pancake, only in the shape of a ball. Back in the early history of Denmark, the Danish Vikings roamed up and down the coasts of Europe. Their Dragon ships were designed for speed and the Vikings traveled with very few supplies. Supposedly, the Vikings used their dented shields to cook an easy cake-like batter. The batter collected in the dents and formed balls. These pancake balls became known as Aebelskivers. Today my family serves Aebelskivers every Christmas along with our traditional Finken dinner. However, instead of a dented shield, we use a cast iron Aebelskiver pan.*



Coming to NET Television in 2009

Funding provided by Walmart  
netNebraska.org



**Dawn Bryant**  
Theford, NE

**Semi-Finalist**



A production of  
**met**  
Television  
Nebraska's  
PBS station

# Rattlesnake Bryantini

**Recipe Number:** 129

**Prep time:** 30 minutes

**Cook time:** 45 minutes

**INGREDIENTS:** 2 C rattlesnake, cut into 4-6 inch strips  
4 slices low-sodium bacon, diced  
1 small onion, chopped  
2 garlic cloves minced or pressed  
1 C dry white wine  
1 C heavy cream  
1 t. dried thyme  
1 bay leaf  
¼ C fresh parsley, minced

**DIRECTIONS:** Cook bacon, onion and garlic in a skillet over medium-high heat, until onion is tender. Add snake strips and cook until opaque. Add wine, thyme and bay leaf. Bring to a boil. Reduce heat and simmer until wine is cooked in. Add cream and cook until thickened. Season to taste with salt and pepper. Garnish with fresh parsley. Serve over steamed basmati rice and alongside steamed summer squash and a mixed greens salad.

**STORY:** *One day while my husband and I (along with our kindergartner daughter and toddler son) were scouting for turkeys at the Bessey National Forest in the beautiful Sandhills of north central Nebraska, we came across a large rattlesnake. Being a photographer, I took a number of photos (with my LONG lens of course) before we drove away (the kids stayed in the truck). Around the next bend, we came to a prairie dog town. We didn't see any prairie dogs, but we did see rattlesnakes – lots of them. We got out to photograph a few more, with the kids watching from the truck, but got too close to one and he rattled at us. That rattled my hubby and he shot the one we almost stepped on. Then he turned to me and asked if I had ever eaten rattlesnake. When I said no, he obligingly shot two more, so I could try this delicacy. Having eaten it before, he told me to "cook it however I wanted," so I came up with this recipe (he would have wanted it deep fried). The snakes he shot were fairly small, so I ended up with only one serving, but this version of the recipe feeds four. I found rattlesnake to be quite tasty (a bit like chicken, as everyone says) and would gladly eat it again. While we were headed home across the forest, we passed a pile of pine and cedar trees that had been cleared out and were waiting to be burned. My daughter yelled out, just as we passed the pile "I see a deer. It's a buck!" Not having seen the deer ourselves, we were skeptical, but I readied my camera and my husband backed up. Sure enough, before we got positioned so I could take a photograph, a large buck came boiling out of the brush and took off. We were so proud of her for spotting that buck that blended into those trees so well! It was a day spent together as a family, enjoying wonderful scenery, seeing interesting wildlife and trying new things. Later, my daughter took one of the snake photographs, as well as the rattles from the snakes, to show and tell at school.*



Coming to NET Television in 2009

Funding provided by Walmart  
netNebraska.org



**Naomi Getty**  
North Platte, NE

**Semi-Finalist**



A production of  
**met**  
Television  
Nebraska's  
PBS station

# Harvest Hand Cake

**Recipe Number:** 135

**Prep time:** 30 minutes

**Cook time:** 30 minutes

**Oven temp:** 375°

**INGREDIENTS:** ¾ c. butter, room temp.  
3 eggs  
1 c. golden corn syrup  
3 c. flour, sifted  
3 tsp baking powder  
½ c. sugar  
⅔ c. milk  
¾ tsp. salt  
1 tsp. vanilla  
Frosting:  
1 14-oz. can sweetened condensed milk  
1 12-oz bag chocolate chips



**DIRECTIONS:** In large mixing bowl, place butter, syrup, sugar, salt, flour, milk, and vanilla. Beat on low-medium speed 5 minutes. Beat in eggs one at a time. Fold in baking powder. Bake in 9" X 13" pan; grease its bottom.  
**Frosting:** In microwave-safe bowl microwave condensed milk and chocolate chips one to two minutes on high; stir to make sure chips are dissolved; spread on cake.

**STORY:** *My mother found this recipe during the Second World War. It was a welcome addition to her recipe box at a time when the sugar ration was ½ cup/person/week and most cake and cookie recipes called for at least a cup of sugar, and often more. This cake used ½ c. sugar, but it would feed visiting relatives and friends on Sunday, or a neighborhood threshing crew on Monday. By war's end, I was helping mother with cooking and baking, so I probably baked this cake several times. I wonder if this cake, put together in the bowl of an electric mixer, was a precursor of modern commercial cake mixes. The original frosting recipe which went with this cake was simply 12 ounces of chocolate chips\* poured over the cake as it came hot from the oven, then spread as they melted. I tried it once and found that unless the cake was served almost immediately, the frosting would cool into a coating so brittle that it would shatter into many pieces when the cake was cut. My version is an adaptation which could have been made during the '40's by heating the chips and condensed milk in a pan on the stovetop. \*No sugar at all in this frosting recipe!*

Coming to NET Television in 2009

Funding provided by **Walmart**  
netNebraska.org