



FRUITS & VEGGIES



Grandma Holt's Cranberry Relish



Note: Bags of cranberries are now 12 oz and not 16 oz as before. 16 oz of cranberries are needed to have the bright red color. I always double the recipe.

INGREDIENTS

16 oz - cranberries

2 oranges

zest of the oranges

4 red apples

3 C - sugar

MAKES

6 cups

DIRECTIONS

In food processor, pulse fruits till finely chopped.

Add sugar to fruit. Mix and chill.

Let set 10 hours before freezing so sugar dissolves.

Freezes well.

PAIR WITH

Norwegian meatballs, mashed potatoes, Iowa corn

Cucumbers



INGREDIENTS

3 large cucumbers

1 tsp. salt

¼ C - sugar

1/8 C - water

¼ C - white vinegar

½ tsp - celery seed

¼ C - chopped onion

MAKES

**a great pairing for winter feasts
and summer picnics**

DIRECTIONS

Peel cucumbers, run fork down the length of cucumber, slice thinly.

If cucumbers are in-season and contain lots of moisture, sprinkle with salt and let stand 30 minutes. After rest, squeeze cucumbers to release moisture. This step can be skipped.

In a medium size bowl, mix sugar, water, vinegar, celery seed and onion. Add cucumbers to mixture (+ salt if not added before).

Mix well and refrigerate 1 hour.

Frozen Fruit Cups



Note: Gpa says “We triple the recipe for Christmas and for the syrup we do 4 cups water and 4 cups sugar. We also add our frozen blueberries.”

INGREDIENTS

1 C – water
1 C – sugar
2 cans – mandarin oranges
1 can – crushed pineapple in own juice, drained
1 C – raspberries or blueberries
1 box – frozen strawberries
2 bananas, sliced

MAKES

14 servings

DIRECTIONS

Bring water and sugar to boil. Cool syrup.

Mix all fruit except bananas in large bowl.

In ½ cup clear plastic glasses, put sliced bananas on bottom, place remainder of fruit on top of bananas.

Pour syrup over fruit, cover with plastic wrap, and freeze.

Remove from the freezer an hour before you will eat.

PAIR WITH

pancakes, sausage, xmas morning

Pickled Beets



INGREDIENTS

fresh beets

2 C - sugar

2 C - water

2 C - vinegar

1 tsp - cloves

1 tsp - allspice

1 T - cinnamon

MAKES

"I have no amount for the number of beets. I guess you just do whatever :)"

DIRECTIONS

Cover beets in large stockpot. Boil water and cook beets until tender, about 15 mins.

Set aside to cool. Once cooled, peel and slice beets.

Bring brine to boil and pour over beets in jars.

Let cool and store in refrigerator.

Potatoes à l'Élegant



INGREDIENTS

8 oz - cream cheese

4 C - mashed potatoes

milk

1 egg

1/3 C - onion, finely chopped

1 tsp - salt

dash of pepper

DIRECTIONS

Mashed potatoes with milk. Blend in an 8 oz package of cream cheese. Add the beaten egg, onion, salt, and pepper.

Bake in casserole prepped with cooking spray at 350° for 45 mins.

VARIATIONS

1995: Used 10-12 potatoes mashed with milk, 2 cream cheese, 3 eggs, 2/3 C. onion. Baked at 350° for 1 hour. – Excellent!

6/2000: Used 24-25 potatoes mashed with 4 - 8 oz. cream cheese, 6 eggs, 2/3 C onion. Baked at 350° for 1 ½ - 2 hours.

Priscilla's Vinaigrette



DIRECTIONS

Add Dijon mustard to bowl or jar, then salt and pepper. Mash with a spoon.

Add garlic, then mash again.

Mix in acid - red wine vinegar or part apple cider vinegar.

Mix in olive oil. (You want equal amounts [1:1] of acid and oil)

Use immersion blender.

I like this on a salad of butter lettuce.

(You could add 1 tsp - sugar and some lemon juice if serving over carrot crudité.)

