Peanut pork

1 pound ground pork

1.5 tablespoons shrimp paste

2 -3 tablespoons of sugar

1 pinch MSG

1/4 Cup chopped lemongrass

1/2 Cup crushed peanuts

minced garlic

crushed red pepper

~~Special fish sauce~~

~~3/4 Cup sugar~~

~~1/2 Cup vinegar~~

~~1/2 Cup fish sauce~~

~~2 cups water~~

~~Combine all ingredients in saucepan and heat on medium heat until sugar has dissolved and liquid begins to bubble. Remove from heat. Can be stored in a sterile glass jar at room temperature. Add fresh squeezed lime juice and a dollop of chili garlic sauce two a small bowl of fish sauce before serving.~~

~~Saag paneer~~

~~2 -3 Bay leaves~~

~~3 green cardamon pods~~

~~One large yellow onion (diced)~~

~~2 tablespoons minced garlic~~

~~1 1/2 tablespoons minced ginger~~

~~2 teaspoons ground coriander~~

~~1 teaspoon ground cumin~~

~~1 tablespoon garam masala~~

~~1/2 tablespoon spicy Curry powder~~

~~1 teaspoon chili powder~~

~~1 teaspoon salt~~

~~3 tbsp ground cashews~~

~~14 ounce can diced tomatoes~~

~~1 lb fresh spinach (chopped)~~

~~1 lb fresh mustard greens (chopped)~~

~~1 cup lowfat buttermilk~~

~~1 lb paneer (cubed)~~

~~1 heat oil in a large skillet. Add Bay leaves and cardamom pods And fry for one to two minutes.~~

~~2 add diced onion 2 pan and fry until onions are Golden Brown and crispy on the edges about 5 to 10 minutes.~~

~~3 add minced garlic and ginger and fry for 30 seconds to one minute until fragrant then add all spices salt and ground cashews and cook for an additional minute.~~

~~4 add can of diced tomatoes with juice to the pan and cook until reduced and thickend about 10 minutes~~

~~5 add fresh chopped spinach and fresh chopped mustard greens 2 pan with a little water. Cover pan and let simmer on low heat until greens are softened.~~

~~6 add half of the buttermilk then carefully pour all contents of pan into a blender. Blend until smooth then pour back into pan.~~

~~7 add the remaining buttermilk and paneer that has been cut into half inch to 1 inch cubes. Cover and heat on low until mixture begins to bubble. Remove from heat and serve.~~

~~Banh Xeo~~

~~2 cups rice flour~~

~~1 Cup corn starch~~

~~2 teaspoons turmeric~~

~~1 tablespoon sugar~~

~~1/4 teaspoon baking soda~~

~~1 Cup finely chopped green onions~~

~~1 Cup coconut milk~~

~~1/2 Cup yellow mung beans or split piece (softened in warm water )~~

~~4 cups water~~

~~1/2 pound shrimp~~

~~1/2 pound ground pork or chopped pork shoulder~~

~~1 teaspoon black pepper~~

~~2 teaspoons sugar~~

~~1 to 2 tablespoons fish sauce~~

~~1. Marinate pork in two TSP sugar, black pepper and fish sauce for 10 to 15 minutes then cook on medium until starting to brown and caramelize.~~

~~2. Boil shrimp in salted water until just cooked through, 2 to 3 minutes, then remove from pot.~~

~~3. Soften the mung beans in hot water for 30 minutes to one hour then drain the liquid.~~

~~4. Blend the softened mung beans with coconut milk in a food processor until smooth.~~

~~5. Mix the rice flour corn starch, baking soda and turmeric together in a large mixing bowl. Add the water, chopped green onions, and coconut milk mung bean puree and whisk together.~~

~~6. Heat a large nonstick skillet to medium heat and add 1 teaspoon oil. When oil is hot add one to 2 ladles of batter to the skillet and immediately swirl to create an even layer of batter on the bottom of the skillet.~~

~~7. Quickly add a small amount of pork and one or two shrimp and a small handful of bean sprouts to one side of the skillet before the batter dries.~~

~~8. When batter is dry to the touch, and the bottom is just starting to crisp and turn golden brown, fold the crepe in half (kinda like an omelet). Allow to continue cooking until bottom is crispy, then flip crepe and add 1 more teaspoon of oil to skillet to crisp the other side.~~

~~9. Remove from heat when both sides are a deep golden brown and crispy on the edges. (Maintaining a good medium to medium-low heat and keeping the layer of batter thin is key to producing a crepe that you can fold and that is crispy.)~~

~~10. Serve crepes immediately with lettuce, herbs, and additional bean sprouts. The crepes are traditionally torn into smaller pieces and wrapped in the lettuce with the other herbs and vegetables Then dipped in special fish sauce with lime and chili garlic sauce.~~

Nelson-Jenkins Family Recipes

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Appetizers

**Chili Cheese Ball**

Grandpa Alan Jenkins loved to entertain, and he made peanut brittle, rum balls, and this cheese ball at Christmas.

* 1 - 8 oz cream cheese
* 1 1/2 c sharp cheddar cheese
* 1 Tbsp Worcestershire sauce
* 2 1/2 Tbsp minced onion
* 1/8 tsp garlic powder or 1 clove minced garlic
* 1 c finely chopped pecans
* ⅓ C chili powder & smoked paprika or Williams Chili Seasoning packet

Mix everything except the chili powder and paprika. Roll into a ball (you may need to chill it first), then roll in the chili powder. It’s best if you make it a day ahead.

**Butternut Queso**

Butternut squash seems to grow itself in our garden. This is a healthier alternative to most hot cheese dips.

* 3 cups cubed butternut squash
* 1 cup diced onion
* 1 large clove garlic
* 2 Tbsp olive oil

Roast on a cookie sheet in a 400 F oven until squash is cooked through and slightly brown - about 30 minutes. Add to a food processor along with:

* 4 oz cream cheese
* 1 can of diced tomatoes with green chili
* 1 minced jalapeno pepper
* 1 Tbsp Mexican seasoning mix (chili powder, cumin, coriander)

Heat in microwave with

* 1 cup of shredded pepper jack cheese.

Top with chopped cilantro, and serve with chips.

Breads

**Cinnamon Biscuits**

When you wake up and want a cinnamon roll right away. Basically you are making biscuits, rolling them out thinner, covering it with cinnamon sugar, then rolling it up and cutting.

* 1 ¾ C all purpose flour (plus extra for rolling out)
* 1 Tbsp baking powder
* 2 Tbsp white sugar
* ½ tsp salt
* 4 Tbsp butter
* ¾ milk

Combine dry ingredients, then cut in the butter just as you would for biscuits. Add the milk and mix with a fork (do not over mix). Turn out on a well-floured cotton dishtowel. Give the dough a couple of turns, then pat down. Roll out with a floured rolling pin to a ½ inch thick rectangle. Cover dough with:

* ¾ C white or brown sugar
* 2 tsp ground cinnamon

Starting from one end, roll the dough into a “log”, then cut into 1 ½ inch slices. Place on a greased cookie sheet, close together but not quite touching. Bake at 425 F for 12 to 15 minutes, depending upon the size of your biscuit rolls. Let cool before drizzling with a frosting/glaze made from powdered sugar, vanilla, and a tiny bit of milk or orange juice.

**North South Cornbread**

From ***Homemade Bread***, Nell B. Nichols, 1969

[http://www.amazon.com/Homemade-Bread-Nell-B-Nichols/dp/B000U2BIA4](https://www.google.com/url?q=http://www.amazon.com/Homemade-Bread-Nell-B-Nichols/dp/B000U2BIA4&sa=D&ust=1609174353047000&usg=AOvVaw3-YufW2Qt3vwo7WfjQerzB)

This is the recipe that Mike wrote down before we were married and we've been using ever since. It's mostly cornmeal, and just a little sugar. If possible, use stone-ground cornmeal, which has a bit grittier texture. Bacon grease is best, but butter will do in a pinch.

* 1/4 cup all purpose flour
* 1 1/4 cups cornmeal
* 2 Tbsp sugar (can half this)
* 3 tsp baking powder
* 1 tsp salt
* 1 egg
* 1 cup + 2 Tbsp milk
* 3 Tbsp melted butter, shortening, or bacon grease

Mix and pour into a greased 9x9x2 pan. Bake at 425 F oven for 20 to 25 minutes.

**~~French Breakfast Puffs~~**

~~There are tons of recipes online for this. They are probably not “French” at all...~~

~~Bob and Ethel (Em) Nelson started making these back in the 1970’s, and it’s sort of a Nelson tradition for Christmas morning. We often make half of the recipe as little mini-muffins.~~

|  |  |
| --- | --- |
| * ~~3 cups all-purpose flour~~ * ~~3 teaspoons baking powder~~ * ~~1 teaspoon salt~~ * ~~1/2 teaspoon ground nutmeg~~ * ~~1 cup sugar~~ * ~~2/3 cup shortening~~ * ~~2 eggs~~ * ~~1 cup whole milk~~ | * ~~1/2 pound (2 sticks) butter~~ * ~~1 1/2 cups sugar~~ * ~~3 teaspoons ground cinnamon~~ |

~~Preheat the oven to 350 degrees F. Lightly grease 12 muffin cups. In a large bowl, stir together the flour, baking powder, salt and nutmeg. Set aside.~~

~~In a separate large bowl, cream together the sugar and shortening. Add the eggs and mix again. Alternate adding one-third of the flour mixture and one-third of the milk to the creamed mixture, beating well after each addition.~~

~~Fill the muffin cups two-thirds full. Bake until golden, 20 to 25 minutes. Remove the muffins from the pan and set aside.~~

~~To make the coating, melt the butter in a bowl in the microwave. In a separate container, combine the sugar and cinnamon.~~

~~Dip the (entire) warm muffins in the butter, then roll in the cinnamon-sugar mixture.~~

Desserts

**Noot’s Cheese Cake**

A hit at church potluck suppers, this is more like cheesecake bars than a traditional cheesecake. This recipe came from Virginia’s sister, Margaret Ivy Buswell, aka “Noots.”

* 1 package cake mix
* 2 Tbsp oil
* 2 8 oz pkg cream cheese
* ½ C sugar
* 4 eggs
* 1 ½ C milk
* ¼ C lemon juice
* 1 can of cherry pie filling (or other fruit pie filling), chilled
* 2 ½ C whipped topping

Preheat oven to 300 degrees. Reserve 1 cup of the dry cake mix.

In a large bowl combine the remaining cake mix, oil, and 1 egg. The mixture will be crumbly. Press this crust mixture into the bottom and ¾ of the way up a greased 13x9x2” pan.

Cream the cream cheese and sugar, add the 3 eggs, and the 1 cup of reserved cake mix. With a mixer, beat 1 minute at medium speed. At low speed, slowly add the milk and lemon juice. Mix until smooth, then pour into the crust.

Bake at 300 degrees for 40 to 50 minutes. When cool, top with the chilled pie filling and whipped topping.

**Peanut Butter Yum**

Matt made up this recipe for a class project in 3rd (?) grade, probably when they were reading *Charlie and the Chocolate Factory*.

Ingredients

* Peanut butter
* Jelly (raspberry)
* Graham crackers
* Dipping chocolate (Kandi Kwik)

Directions

1. Break the graham crackers into fourths.
2. Spread peanut butter and jelly on graham crackers.
3. Put the graham crackers together.
4. Melt the chocolate in the microwave.
5. Dip the graham cracker peanut butter and jelly sandwich in chocolate.
6. Put it in the freezer to get hard.

**Rum Balls**

Grandpa Alan Jenkins made these at Christmas.

* ½ pound vanilla wafers, finely crushed
* 1 cup powdered sugar
* 2 Tbsp cocoa
* 1 cup finely chopped pecans
* ½ cup corn syrup
* ¼ cup rum
* Additional powdered sugar

Mix all together and form into small balls and set on waxed paper. (Coat your hands with powdered sugar to keep the mixture from sticking - too much - to your hands.) Let dry for at least an hour. Roll in additional powdered sugar before placing in a covered container.

**Inez’s Date and Pecan Cookies**

Grandmother Inez made these at Christmas a would bring us an enormous tin of them.

2 cubes butter (1 cup)

1 cup brown sugar

1 cup white sugar

1 tsp vanilla

3 or drops maple flavoring

2 eggs

2 cups cake flour

1 tsp salt

1 tsp baking soda

3 cups quick oats

1 cup chopped pecans

1 cup chopped dates

Candied cherries, halved

Cream butter and sugar, add vanilla and maple flavoring, then the eggs. Sift together the flour, salt, baking soda and mix with butter/sugar. Fold and mix in the oats, pecans, and dates. Drop by tablespoon onto an ungreased cookie sheet, place a half cherry on top. Bake at 350 for 10-12 minutes until light brown.

**Peanut Brittle**

Alan made this every Christmas, along with rum balls. Be extra careful when making this.

3 cups sugar

1 cup corn syrup

½ cup water

3 cups raw peanuts

3 tsp butter

1 tsp salt

2 tsp baking soda

Boil sugar, syrup, and water until it reaches the [“thread” stage](https://www.google.com/url?q=https://www.cooksinfo.com/thread-stage&sa=D&ust=1609174353056000&usg=AOvVaw2BMX7JsiUUYOD9uPfcmLiD). Add peanuts and stir constantly until mixture turns a light golden brown. Remove from heat and add butter, salt, and soda; stir vigorously (it will foam up). Quickly pour onto several buttered cookie sheets. Let cool and break into pieces.

**Aunt Bill’s Brown Candy**

3 cups sugar, divided  
1 cup half and half  
1/4 cup water  
1/4 teaspoon baking soda  
5 tablespoons unsalted butter, cubed  
1/2 teaspoon vanilla extract  
1 pound pecans, toasted, coarsely chopped (about 4 cups)

Butter 8x8x2-inch metal baking pan. Combine 2 cups sugar and half and half in heavy large saucepan. Stir occasionally over low heat until sugar dissolves. Set aside.  
  
Bring remaining 1 cup sugar and 1/4 cup water to boil in heavy medium saucepan over medium-low heat, stirring until sugar dissolves. Increase heat; continue boiling without stirring until syrup turns deep amber, brushing sides of pan with wet brush and swirling pan, about 8 minutes.  
  
Immediately pour caramel syrup into half and half mixture in large saucepan (mixture will bubble). Stir constantly over medium-low heat until caramel dissolves. Attach candy thermometer to side of pan. Increase heat to medium. Continue cooking and stirring until mixture registers 244°F, about 12 minutes. Remove from heat and immediately stir in baking soda (mixture will foam slightly). Add butter and stir to melt. Let stand without stirring until mixture cools to 160°F, about 20 minutes. Mix in vanilla. Using large wooden spoon, stir constantly until candy begins to thicken and loses its gloss, 4 to 5 minutes. Mix in nuts (candy will be very stiff). Scrape candy into prepared pan. Using wet fingertips, press candy firmly into pan. Cool completely, then cut into 30 squares.

Meats & Mains

**Green Noodle Casserole**

A 1970’s casserole dish that used [then] new and fancy spinach noodles. Virginia and Alan loved it because it made use of turkey, which is a economical way to feed a lot of people. For some reason we always called it *green noodle strudel*. There is nothing strudel about it - it’s a casserole tetrazzini.

**Serves 24**

5 tins cream of mushroom soup

2 ½ tins of milk

1 pound grated Old English cheddar cheese

1 tin (7 oz) pimentos, drained, chopped

1 pkg (12 oz) green noodles, cooked

2 quarts diced turkey

1 cup slivered almonds

Mix together soup, milk, and cheese in saucepan, and heat until cheese melts. Stir in pimentos, salt and pepper to taste. Pour a little sauce in the bottom of a 9x13 baking dish. Spread half the noodles, then the turkey, then the rest of the noodles and sauce. Sprinkle almonds on top. Bake in 375 oven for about an hour.

Salads & Vegetables

**Ambrosia Salad**

Grandma Virginia Jenkins made this for every holiday meal. This should be made several hours before serving. It’s even better the next day.

* 1 can (15 ounces) mandarin oranges, drained
* 1 can (20 ounces) pineapple chunks, drained
* 1 cup miniature marshmallows
* 1 cup sweetened shredded coconut
* 1 cup (8 ounces) sour cream or Greek yogurt (or a mix of both)