
FRONT COVER:

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Foreword

Just about every family has a prized recipe, beloved as much for the memories it evokes of family get-togethers or a particular family member, as it is for its taste. Many families have many such recipes, handed down through generations, taught to youngsters, or stashed on index cards or scraps of paper.

A fantastic gift for loved ones and friends, a family recipe book is a fantastic way to combine preferred family dishes with memories of valued family moments and members.

Enjoy these stories and games... some true and some fables and make your own family memories in the kitchen.

Creative Culinary

Recipes Bringing Warmth And Joy To Your Family

Chapter 1:

Christmas Treat-Springerle

Synopsis

Memories of family traditions and Christmas cookies.

Sweets

There is a family story where someone's ancestors wound up in Ohio from Germany in the late 1800's. They went on to preserve their customs. As a matter of fact, it was stated that German was spoken in the home when all of the children were small. The Grandmother made traditional cookies every Christmastime, sending off plates and packages of them to neighbors and acquaintances. She sent off packages of the treats to her boys and girls as they grew up and traveled away from home. Subsequently one of the girls in the family made these cookies annually as well. There are fond memories of helping in the kitchen and then fixing plates and packages of cookies for our neighbors and acquaintances. There was no gift in return ever expected. This family did this because it was tradition.

When the youngsters grew up and moved away, the mother would send packages of Christmas treats. One of the daughters started a family tradition with her youngsters of making cookies to give, likewise, but she didn't have a suitable traditional rolling pin , profoundly carved with ,pictures which you push into the (densely rolled) dough. She utilized an inexpensive modern one with machine-cut cuttings, very oversimplified and shallow. Her mother passed away some years later.

She printed a family cookbook of her favorite recipes for all her brothers and sisters. It included the Christmastime cookie recipes, which she and her youngsters faithfully made. But her brothers woefully complained that their wives had Christmastime customs of their own, and were not about to bring in new recipes. So, as the firstborn daughter, she started sending packages of the traditional cookies to loved ones. It wasn't till later that she found her

Grandmothers rolling pin. It has rich, elaborate carvings and is very old. Now she uses that rolling pin, and the family recipe for cookies:

Springerle



Ingredients

4 eggs
2 tablespoons butter
2 teaspoons baking powder
1/4 teaspoon salt
2 cups white sugar
4 cups all-purpose flour
1/4 cup anise seed

Directions

Beat eggs in large mixing bowl until very light.
Add sugar and butter. Cream together until light and fluffy.
Sift flour, baking powder, and salt. Add dry ingredients and combine.
Knead dough until smooth ... add more flour to get smooth dough if necessary.

Cover dough and allow to chill in refrigerator for at least 2 hours.
Roll onto slightly floured board to 1/2 inch thickness. Then roll again with
springerle roller to make designs. Cut at border. Sprinkle anise seed on clean tea
towel and place cookies on this. Allow to stand overnight (don't cover) to dry.
Bake 12 to 15 minutes at 325 degrees F (170 degrees C).
Cool completely. Store in tight tin container ... the longer they are stored, the
more anise flavor they take up.

Chapter 2:

The Gingerbread Man

Synopsis

A story told for many years to many different families.

Gingerbread

This is a story that somebody's great-great-grandmother told a little girl ever so many years ago:

There was once a little old man and a little old woman, who lived in a little old house at the edge of a woods. They'd have been a very happy old couple but for one thing -- they had no small child and they yearned-for one very much. One day, when the little old woman was baking hot gingerbread, she cut a cake in the shape of a little boy, and put it into the oven.

Before long she went to the oven to see if it was baked. As soon as the oven door was opened up, the little gingerbread boy leapt out, and began to run away as fast as he could go.

He jumps from her oven and takes to the woods. The woman and her husband chase after him but fail to capture him. The gingerbread boy then outruns a lot of farm workers and farm animals while teasing them with the phrase:

I have run away from a little old woman,
A little old man,
And I can run away from you, I can!

In some retellings, The Gingerbread Boy taunts his pursuers with:

Run, run as fast as you can;
You can't catch me, I'm the Gingerbread Man.

Gingerbread Man Cookies



Ingredients

1 (3.5 ounce) package cook and serve butterscotch pudding mix

1/2 cup butter

1/2 cup packed brown sugar

1 egg

1 1/2 cups all-purpose flour

1/2 teaspoon baking soda

1 1/2 teaspoons ground ginger

1 teaspoon ground cinnamon

Directions

In a medium bowl, cream together the dry butterscotch pudding mix, butter, and brown sugar until smooth. Stir in the egg. Combine the flour, baking soda, ginger, and cinnamon; stir into the pudding mixture. Cover and chill dough until firm, about 1 hour.

Preheat the oven to 350 degrees F (175 degrees C). Grease baking sheets. On a floured board, roll dough out to about 1/8 inch thickness, and cut into man shapes using a cookie cutter. Place cookies 2 inches apart on the prepared baking sheets.

Bake for 10 to 12 minutes in the preheated oven, until cookies are golden at the edges. Cool on wire racks.

Chapter 3:

Thanksgiving-Turkey

Synopsis

Funny family story about a ruined turkey.

Don't Burn It

A favorite holiday story that I have heard a friend tell happened at Thanksgiving, while it may have happened at Christmastime. Every spring Linda's uncle, who was thought of as rich, purchased a box of turkey babies. He split the chicks with Linda's father and whoever brought up the largest turkey supplied the Thanksgiving feast, the following biggest was Christmas dinner. One year Linda's family brought up the biggest turkey. He weighed forty-two pounds and was so big they feared he wouldn't go in the oven. The family tradition was to spend each Thanksgiving Day with either Uncle Joe or Auntie Margaret and their families.

They lived roughly an equal distance from our home and both places were rather boring to youngsters. The sole bright spot in going to see either one was that they got to stop and have burgers for breakfast on the way. The year of the behemoth turkey was Aunt Margaret's home. She was an atrocious cook and her Dad worried about his turkey until her mother said she would fix it at home and Margaret could simply heat it up. The day worked out to be better than they guessed, Aunt Margaret's 3 grandsons were there and they were all having a fantastic time.

An hour before dinner Linda's mother helped Auntie Margaret get the gigantic turkey into her oven and left her to warm it up. In approximately 15 minutes somebody noticed smoke descending from the kitchen. Everyone rushed in and Linda's Mom yanked the oven door open. The beautiful turkey was on fire. Aunt Margaret had switched on the broiler, not the oven; thereby satisfying her fathers prediction that she would wreck the turkey. Thank goodness, he was

able to save the day by ingenious slicing and they had a Thanksgiving to remember.

Thanksgiving Turkey



Ingredients

1 (12 ounce) package dry bread stuffing mix
5 cups water
1 large onion, chopped
4 celery, chopped

4 tablespoons dried sage

12 pounds whole turkey, neck and giblets removed

Directions

1. Prepare stuffing according to package directions, and set aside in a large bowl.
2. Preheat oven to 350 degrees F (175 degrees C).
3. Bring water to boil in a medium saucepan over medium heat, and stir in the onion, celery and sage. Boil 10 minutes, or until the onion is soft. Stir into the prepared stuffing.
4. Rinse turkey, and pat dry. Loosely fill the body and neck cavities with the stuffing mixture.
5. Place turkey in a large roasting pan and cook 3 to 3 1/2 hours in the preheated oven, or until the internal temperature of the thigh meat is 180 degrees F (80 degrees C) and the stuffing is at least 165 degrees F (75 degrees C).