

## Recipes that Remind Us Specifically of Lynne Anderson

### \*Salmon mousse

2 Tb. Gelatin	2 hard-boiled eggs, chopped fine
1/2 cup of cold water	2 tablespoons gherkin pickles, chopped
2 cups Red Salmon-DON'T USE PINK	18-24 stuffed olives, sliced
Dash of cayenne pepper	1 cup cream, whipped
Dash of black pepper	lettuce
2 tablespoons cider vinegar	tomatoes
2 tablespoons catsup	cucumbers
1 cup salad dressing	

Dissolve gelatin in cold water. Completely dissolved over hot water. Cool.

Blend red salmon with the bone and skin removed, dash of cayenne pepper, dash of black pepper, cider vinegar, catsup, and 1 cup salad dressing. Add eggs, gherkins, and stuffed olives sliced, then add gelatin mixture. Fold in whipped cream.

Mold in fish mold overnight. Turn out and garnish with lettuce, tomatoes, and cucumbers.

### \*Swedish meatballs

5 pounds ground pork	2 tsp. nutmeg
5 pounds ground turkey	1 cup onion, chopped
5 pounds ground beef	6 tablespoons salt
8 eggs, slightly beaten	1 cup fresh parsley, chopped
4 3/4 cups bread crumbs	2 tablespoons paprika
2 1/2 cups milk	

Put all ingredients into a large mixing bowl and mix well. Shape into 1 to 1 1/2 inch balls and bake at 350 degrees on trays or cookie sheets in the oven until they reach 180 degrees in the center. Cool and freeze.

### \*Cucumber salad

*Cucumber salad regular*

2 medium cucumbers, peeled and sliced	1/2 teaspoon basil
1/2 cup sour cream	1/2 teaspoon oregano
2 tablespoons white vinegar	1/2 teaspoon dill weed
1/4 cup of white onion, chopped	salt and pepper to taste

In medium bowl, mix cucumbers, onions, sour cream, and vinegar together until all cucumbers are covered. Then add your oregano, basil, and dill weed. Mix well. Add a couple dashes of salt and pepper on top. Let sit a couple of hours for best results.

#### *Cucumber salad French style*

2 medium cucumbers, pared, thinly sliced	1 tablespoon vinegar
1 small onion sliced into rings	4 tablespoons oil
3 tablespoons sour cream	salt and pepper to taste

Combine sour cream, vinegar, salt, pepper, and oil; mix well. Add the sliced cucumbers and onion rings. Stir together and keep refrigerated.

#### **\*Deviled eggs**

Could not find a specific recipe.

#### **\*Apple crisp**

##### *Apple Filling*

6-8 Apples OR 2 16-oz cans unsweetened apple slices  
1/2 cup sugar  
1/2 cup brown sugar, packed  
1 tsp. cinnamon

Peel and dice 6-8 cups of apples or use canned apples. Place apples in a buttered 9x13 inch pan. Sprinkle with granulated sugar, brown sugar, and cinnamon.

##### *Topping*

1 1/2 cups flour	1/2 teaspoon salt
1 1/2 cups sugar	2 eggs, slightly beaten
1 tsp. baking powder	1 tsp. cinnamon

Combine flour, sugar, baking powder, and salt. Sift together and mix until crumbly. Spread over apples evenly. Mix together egg and butter and drizzle over topping. Bake about 1 hour at 350 degrees or until apples are done.

## **Other Smorgasbord Recipes**

#### **Ham loaf served cold**

2 pounds pork	2 cups cracker crumbs
2 pounds turkey	3/4 cup onion, grated fine
1 pound ham	3/4 cup sugar
4 eggs, slightly beaten	1/2 teaspoon pepper
2 cups water	1/2 can tomato soup

Add all ingredients except for soup to a large mixing bowl and mix well. Pat mixture into loaf pans to 1 inch from the top and pour the tomato soup over the top. Bake in a 350 degree oven until the center reaches 180 degrees.

### **Swedish rye bread**

4 cups boiling water

1/2 cup shortening

3/4 cup molasses (dark)

4 tsp salt

1/2 cup brown sugar

1/4 anise seed

2 cups dark rye flour

2 packages yeast

Mix the rye flour, molasses, shortening, salt, sugar, and the anise seeds in a large bowl. Pour the 4 cups boiling water mixture over the flour mixture and blend well. Let stand till lukewarm. Add the yeast that has been dissolved in 1/2 cup warm water and a teaspoon of sugar. Add enough white flour to make a stiff dough.

Knead adding flour just to make the dough easy to handle and not sticky. Keep it as soft as possible. Let it rest between kneading so it doesn't use as much flour. Let rise until double or more, punch down, and let rise again. Make into four loaves and let rise till double or nice and light.

Bake in a 350 to 375 oven for about an hour. Brush with butter for a softer crust when removed from oven.

### **Crescent rolls**

1 package yeast

1/2 cup sugar

2 eggs

1 teaspoon salt

1/2 cup of margarine

1 cup milk

4 cups flour

Put 1 package yeast and 1 tablespoon warm water in bowl, then gradually add 2 tablespoons sugar. Add remaining sugar, margarine, and eggs. Beat well. Add cooled milk and salt. Add 2 cups of flour. Beat well. Add remaining flour. Let rise until very soft (more than double). Check with fingers. Divide the dough into 4 rolls and let set 10 minutes. Roll out the dough and cover with melted butter. Cut into crescents. Put into pans and let rise until double. Bake at 400 to 425 degrees for 8 minutes or until golden brown. Makes 48 small rolls. Use only 4 cups of flour, no more.

### **Baked beans**

1 quart pinto beans

1 medium onion, chopped

1 tablespoon dry mustard

6 slices bacon

3 tablespoons molasses

Rinse beans thoroughly and sort, cover with water and cook until done. While beans cook, cut bacon slices into 1 inch pieces and brown lightly. When beans are tender, add the rest of the ingredients and bake in a 325 degree oven for 4-5 hours. Stir occasionally for even cooking and browning.

### **Creamed carrots**

1 pound carrots	1 tablespoon mayonnaise
2 heaping tablespoons sour cream	1 teaspoon lemon juice

Wash and peel carrots and boil in water until tender-crisp. Drain. Mix sour cream, mayonnaise, and lemon juice together. Pour over carrots and serve.

### **3 bean salad (4 bean?)**

1 1-pound can garbanzo beans	2/3 cup olive oil
1 1-pound can green beans	2/3 cup cider vinegar
1 1-pound can kidney beans	1 tablespoon basil
1 1-pound can yellow wax beans	salt and pepper
1 onion	

Drain and combine beans. Sliver an onion and add dressing.

### **Potato and Pasta salad**

Could not find specific recipes.

### **Refrigerator pickles**

*Regular version*

Cucumbers	1 cup vinegar
White onions	1/4 cup water
1/4 cup salt	1 teaspoon celery seed
1 cup sugar	

Clean and slice enough cucumbers and onions to fill a 1 quart container. Add salt and enough water to cover. Let stand 1 hour then drain and rinse. Mix together sugar, vinegar, water, and celery seeds. Pour over cucumbers and onions. Do not heat mixture. Seal container and put in refrigerator for one week. Enjoy. These pickles will keep several months in the refrigerator.

*“Easy” version*

7 cups of unpeeled cucumbers, sliced	2 cups sugar
1 cup onions, sliced	1 tablespoon celery seed
1 cup green peppers, sliced	1 cup vinegar
2 tablespoons salt	

Thoroughly wash and trim the ends from the cucumbers and slice them. Peel the onions and rinse, then slice and mix with the cucumbers. Cut green pepper in half and remove stem and seeds, rinse and slice. Mix salt, sugar, celery seed, and vinegar until dissolved (do not cook). Pour over sliced ingredients. Refrigerate one day. Ready to eat.

**Pickled beets**

Beets	1 tablespoon cinnamon
2 cups sugar	1 teaspoon cloves
2 cups vinegar	1 teaspoon all-spice
2 cups water	1 lemon, thinly sliced

Wash beets and trim ends. Boil until tender. Immediately dip in ice water and slip skins. Combine sugar, vinegar, water, cinnamon, cloves, all-spice, and lemon slices. Bring to a boil and cover beets with mixture and simmer for 15 minutes. Put in jars and hot water bath for 10 minutes.

**24 hr salad**

*Smorgasbord version*

1 28-oz can pineapple chunks	2 whole eggs beaten
1 28-oz can green grapes	1 tbsp. flour
1 cup chopped walnuts	1 tbsp. butter
1 lb. miniature marshmallows	1 pint whipped cream
Juice and rind of one lemon	

Drain pineapple and grape, reserving the juice from the pineapple. Cook together juices of pineapple and lemon along with eggs, flour and butter and bring to a boil. When cool add 1 pt. whipped cream, combine with fruit and refrigerate for 24 hours.

*Regular version*

2 cups white cherries	1 tablespoon sugar
2 cups miniature marshmallows	1/3 cup light cream
2 cups pineapple chunks	2 lemons
1/2 cup nuts, coarsely chopped	1/2 pint whipping cream, whipped
2 eggs	

Dressing: squeeze lemons and set juice aside. Beat eggs well and add sugar. Continue beating. Add light cream and juice of lemons, mixing well. Cook in the top of a double boiler until thick, stirring constantly. Cool and fold in the whipped cream.

Salad: Mix dressing with fruit, nuts, and marshmallows. Keep in refrigerator at least twenty-four hours before serving.

### **Cherry Crunch**

1 cup cherry pie filling

1 14-oz. can crushed pineapple

1 large box yellow cake mix

1 1/2 sticks margarine, melted

1 cup chopped nuts

Mix pie filling and pineapple and spread evenly in 9x13 inch pan that has been greased. Sprinkle dry cake mix evenly over all. Dribble melted margarine evenly over all. Sprinkle on nuts. Bake at 350 degrees about 40 minutes.