



MADE WITH LOVE

A Tribute to Mothers
RECIPE BOOK





BEST EVER CHOCOLATE CHIP COOKIES

Contributor: Pat Baranowski

This recipe was from an old church cookbook.

INGREDIENTS

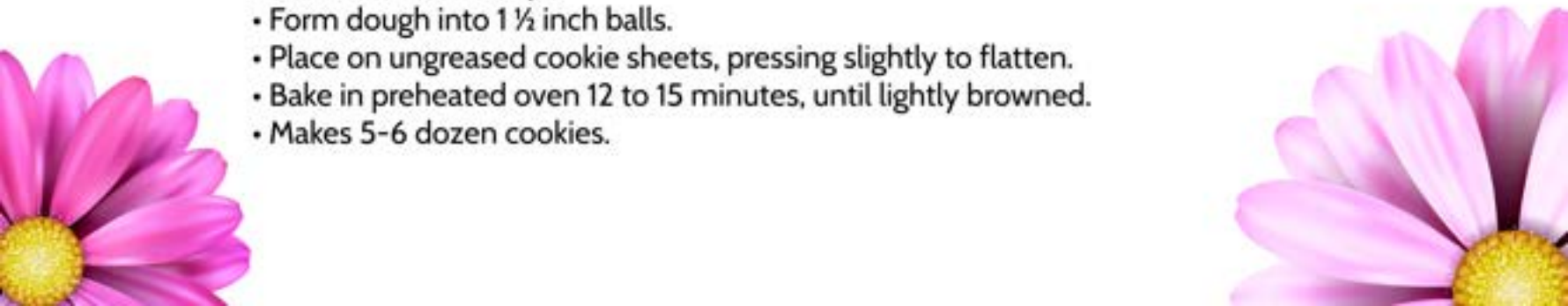
- 1 cup butter, room temperature
- 1 cup vegetable oil
- 1 cup packed brown sugar
- 1 cup granulated sugar
- 1 egg
- 2 tsp vanilla extract
- 3 ½ cup flour
- 1 tsp baking soda
- 1 tsp cream of tartar
- 1 cup quick-cooking rolled oats
- 1 cup crispy rice cereal
- 12-24 oz chocolate chips (~ 2-4 cups)

PREP TIME
15 minutes

COOK TIME
12-15 minutes

SERVES
5-6 dozen

DIRECTIONS

- Preheat oven to 350 degrees.
 - Cream butter, oil and sugars in large mixing bowl; add egg and vanilla.
 - In separate bowl, mix flour, baking soda, cream of tartar, oats and cereal.
 - Add to sugar mixture and blend well.
 - Stir in chocolate chips.
 - Form dough into 1 ½ inch balls.
 - Place on ungreased cookie sheets, pressing slightly to flatten.
 - Bake in preheated oven 12 to 15 minutes, until lightly browned.
 - Makes 5-6 dozen cookies.
- 



BEST EVER VEGETABLE SOUP

Contributor: Cecilia Hawley

My mom died when I was 10 years old. I received this recipe from other moms who were great cooks.

INGREDIENTS

- 2 beef shanks
- 1 (10 oz) pkg frozen mixed vegetables
- 1 (11 oz) tomato juice
- 1 pkg Lipton onion soup mix
- Bunch of celery, cut up, use the tops
- 1 bunch of green onions
- Bunch of fresh carrot, cut into chunks
- Ground pepper
- Marjoram
- Rosemary
- Oregano
- Basil
- 2-3 bay leaves
- Parsley
- Parmesan cheese
- 1/3 cup barley

PREP TIME
30 minutes

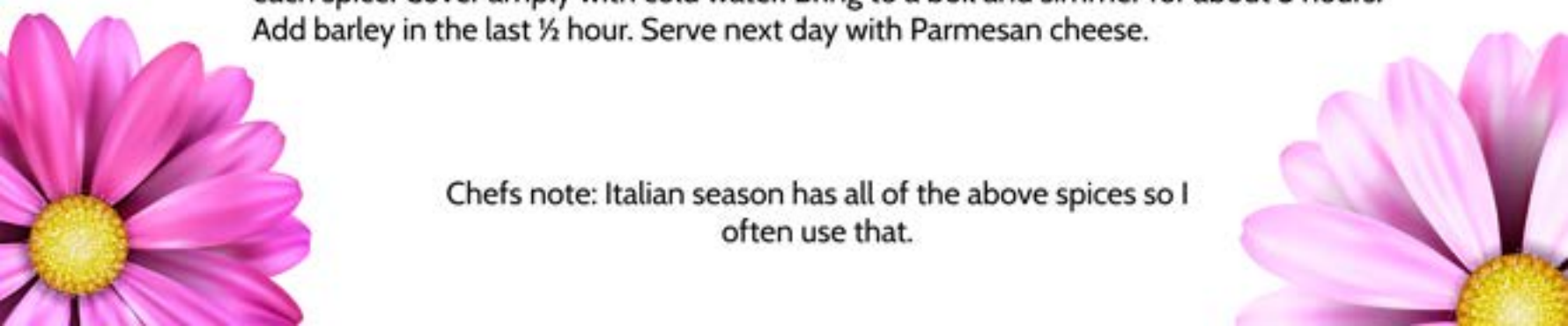
COOK TIME
5 hours

SERVES
Many

DIRECTIONS

Place all of the ingredients in a large kettle. I just season to taste instead of measuring each spice. Cover amply with cold water. Bring to a boil and simmer for about 5 hours. Add barley in the last ½ hour. Serve next day with Parmesan cheese.

Chefs note: Italian season has all of the above spices so I often use that.





BETTER THAN SEX CHOCOLATE CAKE

Contributor: Jacque Liker

INGREDIENTS


- 1 6oz pkg chocolate chips
- $\frac{3}{4}$ cup pecans, chopped
- 1 box chocolate cake mix
- 4 eggs
- $\frac{1}{2}$ cup vegetable oil
- 1 tsp vanilla
- 1 4oz pkg chocolate pudding mix
- 1 8oz carton sour cream

PREP TIME
20 minutes

COOK TIME
50 minutes

SERVES
12

DIRECTIONS

- Preheat oven to 350 degrees.
 - Toss the chocolate chips and pecans in a tablespoonful of dry cake mix.
 - Beat the remaining ingredients together for 3 minutes, then fold in the chips and pecans.
 - Pour into a greased and floured bundt or tube pan.
 - Bake 50 minutes at 350 degrees until cake tests done.
 - Makes 12 servings.
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BLAZING SADDLES

Contributor: Carol Kauss

My Mother's sister (Aunt Gene) loved these baked beans but was not supposed to eat them due to dietary issues. She always wanted a "small amount" to take home. I would always call her later and ask "how were the beans?" and she would reply they were wonderful and "Boy did I suffer!" That was Aunt Gene!

INGREDIENTS

- 1 lb ground beef
- 1 lb bacon
- 1 small onion, chopped
- ½ cup white sugar
- ¾ cup brown sugar
- 2 tsp dry mustard
- ½ cup catsup
- 1 tsp vinegar
- 2 cans pork & beans
- 1 can kidney beans, drained
- 1 small package frozen baby lima beans

DIRECTIONS

- Brown ground beef, onion, drain
- Brown bacon, drain
- Mix remainder and bake 375 for 1 hour

PREP TIME
30 minutes

COOK TIME
1 hour

SERVES
Many!





BROWNIES

Contributor: Roylee Pflughoeft

This recipe is from my late mother, Rachel.

INGREDIENTS

Melt

- 3 squares chocolate (i.e. Three 1oz squares of unsweetened bakers chocolate)
- $\frac{3}{4}$ cup butter

- salt
- $\frac{1}{12}$ cup sugar
- 3 eggs
- $1\frac{1}{2}$ cup flour
- Nuts – like cut up pecans

DIRECTIONS

- Mix melted chocolate mixture with remaining ingredients.
- Grease 9 x 13" pan.
- Bake at 350 degrees $\frac{1}{2}$ hour.
- Cool.
- Remove from pan & enjoy!

PREP TIME
15 minutes

COOK TIME
30 minutes

SERVES
Many





BUTTER CHEWS

Contributor: Ginny Kopischke

Mothers always said these treats were so sweet "it curled your teeth." This is the only recipe of my mom's that I can find.

INGREDIENTS

- $\frac{3}{4}$ cup butter
- 3Tbsp white sugar
- 1 $\frac{1}{2}$ cup flour
- 3 egg yolks (beaten)
- 2 $\frac{1}{4}$ cup brown sugar
- 1 cup chopped walnuts
- $\frac{3}{4}$ cup coconut
- 3 egg whites (beaten)

DIRECTIONS

- Preheat oven to 375 degrees.
- Cream butter and sugar. Blend with flour. Put in greased 9x9 pan and bake 15 minutes at 375.
- Add brown sugar to beaten yolks and blend well. Add nuts and coconut. Fold in beaten whites.
- Pour over other mixture and return to oven for 25-30 minutes.
- Chill and cut into squares and dust with powdered sugar.


PREP TIME
30 minutes

COOK TIME
40-45 minutes
(in total)

SERVES
12



Ginny's mom on her 95th birthday





CRANBERRY PINWHEELS

Contributor: Amy Bielawski

The Cranberry Pinwheels quickly became a holiday favorite in our family; the red cranberries and green onions making it a festive dish! I always loved helping my mom prepare recipes for parties... measuring, chopping, and taste testing, of course. For this recipe, I would help roll the stuffed tortillas and patiently wait for mom to cut off the uneven ends for me to eat!

INGREDIENTS

Ingredients

- 5oz crumbled feta cheese
- 5oz cream cheese (room temp)
- 4 flour tortillas
- ¼ cup chopped green onion
- 6oz sweetened, dried cranberries

DIRECTIONS

- In a bowl, beat feta and cream cheese together with electric mixer
- Mix in green onion and cranberries
- Spread mixture evenly over tortillas.
- Tightly roll up each tortilla and slice into mini rollups, or pinwheels

PREP TIME
20 minutes

COOK TIME
None

SERVES
Many





CUCUMBERS IN SOUR CREAM

Contributor: Carol Kauss

This recipe reminds me family get togethers!

INGREDIENTS


- 2 cucumbers, peeled & sliced
- 1 medium onion, chopped
- Mix together:
 - ½ cup sugar
 - ¼ cup vinegar
 - ¼ cup water or milk
 - Salt & pepper to taste
 - ½ cup sour cream (or yogurt)

DIRECTIONS

Combine cumpers, onions and mixture.
Chill and enjoy!

PREP TIME
30 minutes

SERVES
Enough for
everyone!





DATENUT BREAD

Contributor: Nancy Spransy

This is the only recipe I have from my father's mother who emigrated from Germany as a child and grew up in Dubuque, Iowa.

INGREDIENTS

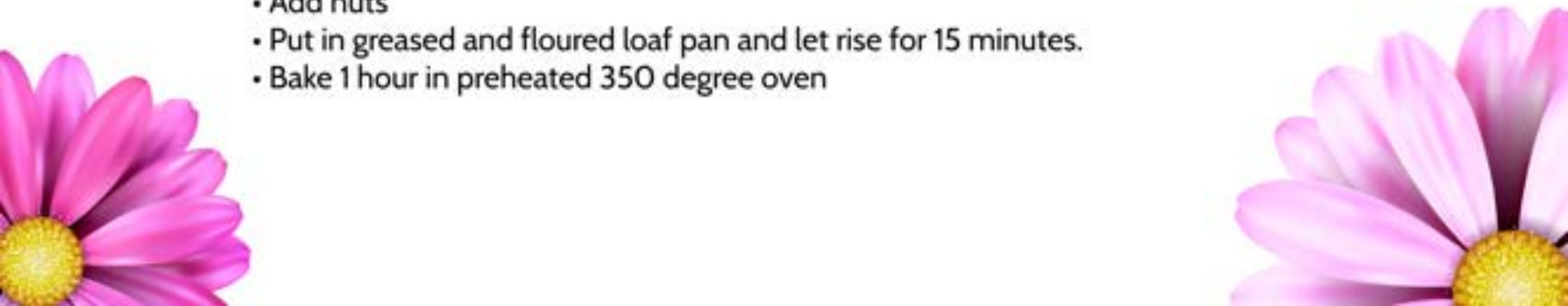
- 1 cup dates, chopped
- 1 tsp baking soda
- 1 cup boiling water
- 1 egg
- 1 Tbsp melted butter
- 2/3 cup sugar
- 2 cup flour
- 1 tsp baking powder
- ¼ tsp salt
- ½ cup chopped nuts

PREP TIME
20-30 minutes

COOK TIME
1 hour

SERVES
Many!

DIRECTIONS

- Preheat oven to 350 degrees.
 - Mix and let cool: dates baking soda, boiling water
 - Add eggs and butter
 - Add dry ingredients
 - Add nuts
 - Put in greased and floured loaf pan and let rise for 15 minutes.
 - Bake 1 hour in preheated 350 degree oven
- 



FRENCH POTATO SALAD

Contributor: Carol Kauss

This recipe reminds me of holidays and holidays remind me of mom. I have been making this potato salad for over 30 years in large, family size quantities. It is still a favorite!

Originally from the Milwaukee Gas Light Company Cookbook (1963).

INGREDIENTS

- 3 to 5 pounds cooked, sliced red salad potatoes
- 2 Tbsp chopped pimienta
- 1Tbsp chopped green onion tops
- 3 hard cooked eggs sliced
- 1/2 tsp salt
- 1/2 to 1 cup mayo
- 1/2 -to 1 cup sour cream


DIRECTIONS

- Combine potatoes, pimienta, onions, eggs and salt
- Combine mayo and sour cream
- Add to potato mixture and toss lightly with fork
- Chill 1 hour in refrigerator

PREP TIME
Worth your time!

COOK TIME
Worth your time!

SERVES
Large Family





HAM LOAF

Contributor: Ester Windmiller

It was moist, delicious and made a great cold sandwich. My mother made ham loaf on special occasions, like Easter. She put it in a metal coffee can, put the can on a shallow baking dish fill with water and steamed it.

INGREDIENTS

- 1 lb fresh port
- 1 lb smoked ham (or cured)
- 1 cup oatmeal
- 1 egg
- ½ tsp salt
- ½ tsp pepper
- ¾ - 1 cup milk

Sauce

- ¾ cup brown sugar
- 1 tsp dry mustard
- ½ cup water
- ½ cup vinegar
- Mix together and boil

DIRECTIONS

- Preheat oven to 350 degrees.
- Mix ingredients with hands.
- Shape into loaf and place into loaf pan.
- Bake at 350 degrees.
- Mix sauce and baste periodically as it is baking.

PREP TIME
15 minutes

COOK TIME
1.5 - 2 hours

SERVES
8-10





HERSHEY BAR PIE

Contributor: Alida Smith

My future mother-in-law made it the first time I was invited for dinner. I was so impressed I said "YES" to her son! Has been a family favorite since then!

INGREDIENTS

Crust

- 1 cup graham cracker crumbs
- 1/3 cup sugar
- 1/3 cup melted butter
- Mix and press into pie tin.
- Bake 350 degrees for 8 to 10 minutes.

Filling

- 17 large marshmallows
- ½ cup milk
- 5 (1.15 oz) almond Hershey bars


PREP TIME
10 minutes

COOK TIME
15 minutes

SERVES
5-6

DIRECTIONS

Combine marshmallows, milk and Hershey bars in double boiler. Stir over hot water until melted. Cool. Fold into whipped cream (whipped still). Blend with filling and put in crust. Chill in refrigerator for several hours or overnight. May sprinkle top with a little of the crumb mixture or toasted slivered almonds.





JOHNNY MASSETTE

Contributor: Roylee Pflughoeft

This recipe is from my late mother, Rachel.

INGREDIENTS

Ingredients

- 1 pkg eff noodles, cooked in salt water (enough to cover meat in dish)
- 5 large onions, chopped and browned
- 1 ½ lbs pork, cut in pieces, or 1 ½ lbs hamburger browned
- 1 can cream of tomato soup
- ½ cup water
- 1 ½ tsp salt
- Pepper (optional)
- 1 cup grated cheese

PREP TIME
15 minutes

COOK TIME
1 hour

SERVES
Large Family

DIRECTIONS

Place in baking dish: onions and meat in first, then noodles.
Mix remaining ingredients and top.
Remove from pan & enjoy!





LAURA'S HAM SANDWICHES

Contributor: Carol Kauss

This recipe reminds me of my sister who was the mom of 6 and who fed my son and son-in-law when they traveled through Ohio. They devoured these sandwiches!

INGREDIENTS

- 5 lbs thinly sliced ham
- 2 lbs Swiss cheese
- 36 hamburger buns

Mix together:


- 3 sticks of butter
- 3 Tbsp poppy seeds
- 2 medium onions
- 2 large Tbsp mustard

PREP TIME
20- 30 minutes

COOK TIME
20 minutes

SERVES
36

DIRECTIONS

- Spread a spoonful of butter mixture on each half of hamburger bun
 - Layer ham and cheese
 - Wrap sandwich in foil
 - Bake 375 for 20 minutes
- 



NOODLE DELIGHT CASSEROLE

Contributor: Ellen Roe

After enjoying this dish for many years the Milwaukee Journal featured this dish along with a picture of the person cooking it.

INGREDIENTS

- 2 ½ lbs pork and veal steak, cubed
- 1 large bunch celery, sliced
- 2 cans chicken & rice soup
- 8oz button mushrooms, sautéed
- 1 lb noodles (or less)
- 1/4 lb long horn cheese (or similar diced cheese)
- 2 cup buttered breadcrumbs

DIRECTIONS

Brown meat in butter, season, add celery and soup. Simmer for 1 hour. Cube cheese. Cook noodles for 10 minutes, drain and blanch. Mix everything together and put in dish. Cover with crumbs. Bake ½ hour in moderate oven.

PREP TIME
1.5 hours

COOK TIME
30 minutes

SERVES
Large Family

Chefs note: I will often use only 2.5lbs of pork as veal is not always readily available and is also more expensive.





OYSTER CRACKER SNACK

Contributor: Amy Bielawski

Whenever my mom would make a batch of Oyster Cracker Snacks, she would always divide them into two recycled Cool Whip containers – one for my house and one for my brother's house. This was a favorite snack over the years and became very popular in the past few years with my niece and nephew as well. While at the grocery store with my brother, as they walked past the Cool Whip container, my nephew excitedly exclaimed, "Look! They have Yaya's crackers here!"

INGREDIENTS

- 2 9oz packages of oyster crackers
- 1 cup Wesson oil
- 1 pkg Good Season's Garlic & Herb Salad Dressing Mix
- 2 tsp dill weed


DIRECTIONS

- Preheat oven to 250 degrees
- Mix all ingredients together in a bowl making sure the dill weed does not clump together
- Bake at 250 degrees on ungreased cookie sheet for 20 minutes, stirring every 5 minutes

PREP TIME
20 minutes

COOK TIME
20 minutes

SERVES
Several





NO BAKE PEANUT BUTTER "TURDS"

Contributor: Jacque Liker

INGREDIENTS

- 1 cup peanut butter, creamy or chunky
- 1 cup powdered sugar
- 2 Tbsp butter, softened
- 1 ½ cup Rice Krispies
- Melt 2 Tbsp paraffin, then add 12 oz chocolate chips and continue melting

DIRECTIONS

- Combine peanut butter, sugar and butter.
- Add Rice Krispies.
- Shape into balls (walnut size).
- Cool in fridge.
- Insert toothpick and dip in chocolate or spoon chocolate over balls.
- Place on wax paper lined tray and refrigerate.

PREP TIME
20 minutes

COOK TIME
None

SERVES
Several





PICNIC CUPCAKE

Contributor: Amy Bielawski

This is a recipe from my mom that I make most often. Quick and easy, Picnic Cupcakes are a real crowd pleaser! We used to bake these for various parties and occasions and family would always ask for the recipe. A frosting-less cupcake may seem odd, but these little treats are sneakily delicious. My mom found this in the Taste of Home Recipe Book.

INGREDIENTS

- 1 pkg chocolate or yellow cake mix

Filling


- 1 8oz pkg cream cheese, softened
- 1 egg, lightly beaten
- 1/3 cup sugar
- 1 cup (6oz) semisweet chocolate chips

PREP TIME
20 minutes

COOK TIME
20 minutes

SERVES
24

DIRECTIONS

- Preheat oven to 350 degrees
 - Mix cake according to package directions
 - Spoon batter into 24 greased or paper-lined muffin cups, filling 2/3 full
 - In a mixing bowl, beat cream cheese, egg and sugar until smooth. Fold in the chips. Drop by tablespoonfuls into batter.
 - Bake at 350 degrees for 20 minutes or until cupcakes test done
- 



PIONEER MAC & CHEESE

Contributor: Jenny Harmon

This was my kids favorite recipe!

INGREDIENTS

- 4 cup macaroni, cooked and hot
- 2 Tbsp butter, cut in dots
- 1 ¼ Cup sharp cheddar cheese, cut into small chunks
- 1 tsp salt
- ¼ tsp pepper
- 2 large eggs, beaten
- 3 cup milk

DIRECTIONS

- Preheat oven to 350
- Place pasta in buttered casserole dish
- Scatter cheese over pasta
- Mix milk, eggs, salt & pepper together and pour over pasta & cheese
- Sprinkle with paprika (optional)
- Bake 40-50 minutes until golden brown

PREP TIME
20 minutes

COOK TIME
40-50 minutes

SERVES
6





POPPY SEED CAKE

Contributor: Ginny Kopischke

My own mother's recipes were lost in a flood. This recipe is from my mother-in-law who was a wonderful cook and baker.

INGREDIENTS

- 1 yellow cake mix
- 4 eggs
- ½ cup cooking oil
- 1 small package instant coconut pudding
- 1 cup hot water
- ¼ cup poppy seeds

DIRECTIONS

- Preheat oven to 350
- Mix all ingredients together, adding poppy seeds last.
- Bake in two greased 9 x 5 loaf pans at 350 for 40 minutes

PREP TIME
15 minutes

COOK TIME
30 - 40 minutes

SERVES
Several friends!





Contributor: Pat Baranowski

This recipe was from an old church cookbook.

INGREDIENTS

- 4 chicken breasts, cooked and chopped (reserve broth)
- 1 ½ - 1 ¾ stacks Ritz crackers
- 1 stick butter, melted
- 8 oz sour cream
- 1 can cream of chicken soup
- 2 Tbsp poppy seeds

DIRECTIONS

Preheat oven to 350 degrees.
Mix soup, sour cream and poppy seeds; fold in chicken. Add ¼ cup chicken broth. Crush crackers and mix with melted butter. Lightly grease an 8 x 10" casserole dish. Put ½ crackers mix on bottom; cover with chicken mixture. Top remaining cracker mixture. Bake at 350 for 30 minutes or until bubbly.

PREP TIME
30 - 45 minutes

COOK TIME
30 minutes

SERVES
4





Contributor: Pat Baranowski

This recipe was from an old church cookbook.

INGREDIENTS

- 4 chicken breasts, cooked and chopped (reserve broth)
- 1 ½ - 1 ¾ stacks Ritz crackers
- 1 stick butter, melted
- 8 oz sour cream
- 1 can cream of chicken soup
- 2 Tbsp poppy seeds

DIRECTIONS

Preheat oven to 350 degrees.
Mix soup, sour cream and poppy seeds; fold in chicken. Add ¼ cup chicken broth. Crush crackers and mix with melted butter. Lightly grease an 8 x 10" casserole dish. Put ½ crackers mix on bottom; cover with chicken mixture. Top remaining cracker mixture. Bake at 350 for 30 minutes or until bubbly.

PREP TIME
30 - 45 minutes

COOK TIME
30 minutes

SERVES
4





QUICK FRUIT COBBLER

Contributor: Joan Janisch

This was my mother's go to recipe for a quick, nutritious dessert

INGREDIENTS

- ½ cup sugar
- ½ cup unbleached or whole wheat pastry flour
- 1 tsp baking powder
- ¼ tsp salt
- ½ cup milk

DIRECTIONS

- Combine the above.
- Pour into a greased 9x9 inch baking dish.
- Add 2C fresh, frozen or canned fruit.
- Bake at 350 degrees for 40 minutes.

PREP TIME
15 minutes

COOK TIME
40 minutes

SERVES
8-10





RHUBARB PIE

Contributor: Jacque Liker

In 199 I made a recipe book in honor of my Mom, Doris Theobald Miller (1920-2019). Mom was born on a farm in Nebraska. I am the oldest of 4 children and I was very close to Mom. Unfortunately, I didn't inherit her love of cooking, but I remember with pride all the food she cooked for us.

INGREDIENTS

- Double pastry for 9" pie
- 4 cup rhubarb, cup up
- 1 $\frac{3}{4}$ cup sugar
- $\frac{1}{2}$ cup flour
- $\frac{1}{2}$ tsp cinnamon
- 2 Tbsp butter

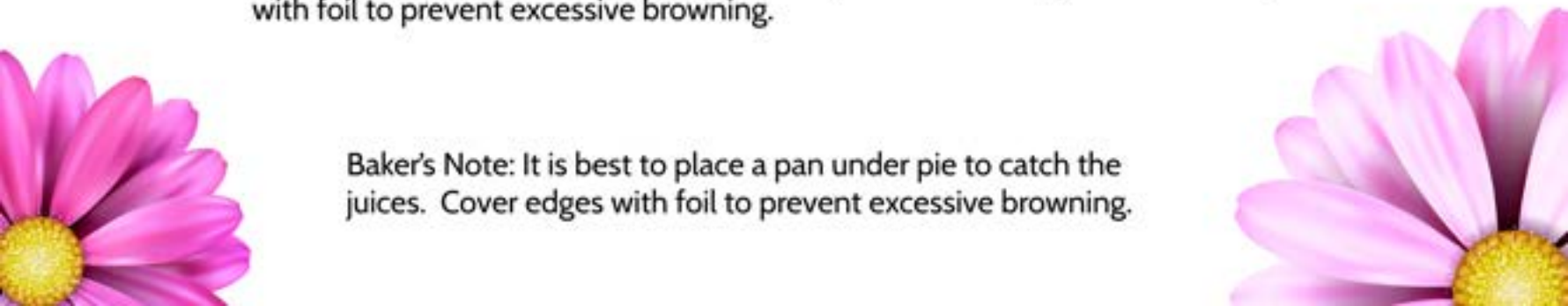
PREP TIME
20 minutes

COOK TIME
40-50 minutes

SERVES
8

DIRECTIONS

- Preheat oven to 425 degrees.
- Roll out pie crusts. Place one in a 9" pie pan. Mix flour, sugar and cinnamon together and pour over rhubarb. Mix well and place in crust. Dot with butter. Place a second crust over fruit, seal edges. Cut slits in top crust.
- Bake 40 -50 minutes at 425 degrees or until crust is browned and juices begin to bubble through slits in crust.
- Baker's Note: It is best to place a pan under pie to catch the juices. Cover edges with foil to prevent excessive browning.



Baker's Note: It is best to place a pan under pie to catch the juices. Cover edges with foil to prevent excessive browning.



ROYLEE'S PICKLES

Contributor: Roylee Pflughoeft

My pickle recipe is loved by all my family and friends!

INGREDIENTS

- 1 32 oz jar of Milwaukee Dill Pickles (must be this brand)
- 1 ½ cup sugar
- ½ cup cider vinegar
- ½ tsp celery seed
- ½ tsp mustard seed

DIRECTIONS


- Empty jar, draining pickles. Cut up to ¼ - ½" slices.
- Put sugar, vinegar, seeds in jar
- Add cut up pickles
- Put lid on jar
- Shake jar to dissolve sugar, let sit on counter till liquid is clear.

Refrigerate & enjoy!

PREP TIME
20 minutes

COOK TIME
None

SERVES
Many





STOLLEN

Contributor: Ruth Werning

Every December my mother would put on her apron and gather flour, yeast, butter, candied fruit and other ingredients and we children would know it was time for her to make Stollen! It was a must at Christmas time in our German heritage. Now my daughters make it with me every Christmas. It brings back warm, pleasant memories of my childhood!

INGREDIENTS

- 2 pkg active, dried yeast
- ½ cup warm water
- 1 ½ cup warm milk
- 8 cup flour
- 1 lb butter
- 1 cup sugar
- 4 eggs
- 1tsp salt
- ½ cup flour
- Candied cherries & pineapple
- Pecan halves
- Melted butter
- Icing (butter, powdered sugar & milk)

PREP TIME
1 hour

COOK TIME
30 minutes

SERVES
Many!

DIRECTIONS

Dissolve yeast in warm water. Add milk and stir in 1C flour. Let rise for 30 minutes. Cream butter with sugar; add eggs and beat. Add salt. Combine the two mixtures. Add the remaining 7C flour. Knead until smooth and elastic mix the ½ flour with the candied fruit and pecans and add to the dough. Rise until double in bulk.

Divide into three or four portions and shape each into a large crescent. Put on generously buttered pans and brush with melted butter. Let rise until double. Preheat oven to 350. Bake about 30 minutes or until golden brown. When cool, frost with icing and decorate the remaining pecans and candied fruit. I like to make poinsettias!

