

Recipe Submission for The Leisz Family Cookbook

Anton 

NAME OF RECIPE: Apple Strudel

CREATED BY: Sophia Leisz

SUBMITTED BY: Marian Leisz Hammang

YOUR PHONE #: (909) 677-9135

PLEASE TAKE A FEW MINUTES TO TELL US ABOUT THIS SPECIAL RECIPE. YOUR MEMORIES OF WHEN IT WAS SERVED. DID YOU HELP YOUR RELATIVE PREPARE IT? WHAT DO YOU REMEMBER ABOUT IT? WHY WAS IT SPECIAL TO YOU AND YOUR FAMILY? TO WHAT LENGTHS DID YOUR RELATIVE GO TO PREPARE IT OR TO CREAT IT? (USE REVERSE SIDE IF YOU NEED MORE ROOM.)

Our mother dictated this recipe to me (at my request,) when I was 17, or so. Our mother was an excellent cook; her recipes were committed to memory; she cooked + baked on a wood stove throughout her lifetime. This recipe entails work, but all of us children
(over)

PLEASE ATTACH A PHOTOCOPY OF THE ORIGINAL RECIPE (IF YOU HAVE IT) TO THIS RECIPE SUBMISSION SLIP AND PLACE IT IN AN ENVELOPE MARKED "LEISZ FAMILY COOKBOOK." THEN BRING IT TO THE FAMILY REUNION IN AUGUST OR MAIL RECIPE SUBMISSIONS TO DENISE LEISZ PAZUR, LEISZ FAMILY REUNION, W 7119 COUNTY ROAD N, PLYMOUTH, WI 53073. QUESTIONS? CALL DENISE AT 920-528-7714 OR EMAIL HER AT BPAZUR@EXCEL.NET. DEADLINE FOR RECIPE SUBMISSIONS IS 9/1/02.

Attached are
a few of the
recipes we recall
our mother making:
Helen Leisz Macey
Mildred Leisz O'malley
Gladys Leisz Wick
Marian Leisz Hammang

From Mother Leisz (Sophia/Anton)
(German Hungarian)
Apple Strudle - makes 3
struddles about 4"x10"
2 1/2 c. flour
pinch of salt
1 1/2 c. warm water (approx.)
Mix, until dough becomes sticky & string to
fingers. Knead, being careful not to include
too much flour. Divide into three parts and
knead each section again. Let stand for
1/2 hour. Thin, roll & spread melted lard for butter
on top. Let stand for an hour. Now, wash and pare
3 lbs. tart apples (sliced), 1 1/2 c. sugar, 1-2 tsp. ^{over} cinnamon

OVER