

The following recipes are Delores Sneva's. Delores is the daughter of Anna Leisz Meyer and the grand daughter of Leopold Leisz.

Cherry Pie

Crust:

2/3 cup shortening
2 cups all-purpose flour
1 teaspoon salt
5 tablespoons cold water

Cut shortening into the 2 cups flour and salt until the particles are the size of small peas. Sprinkle in water, 1 tablespoon at a time, until the flour is moistened. Gather in a ball and roll out onto a lightly floured board. Make two rounds.

Spray a 9-inch pie dish with "Pam". Sprinkle 1 to 2 tablespoons of sugar on the bottom and sides of the pie dish. Place one of the crusts in the pie dish and press on bottom and around sides. Some of the crust should hang over the top of the pie dish.

Filling:

2 cans tart cherries or dark sweet cherries, well drained
1/3 cup all-purpose flour
1 cup white sugar
1 teaspoon almond extract
2 tablespoons butter

Mix sugar and flour. Stir in cherries. Add almond extract. Stir to coat the cherries with the flour/sugar mixture. Turn the filling into the pastry lined pie dish. Dot the filling with butter. Cover filling with the top crust. Cut slits in the top. Seal and flute.

Bake at 425 degrees F for 35 to 45 minutes. Cover the edges of the pie with foil to prevent burning. Remove foil for the last 8 to 10 minutes of baking.

Mom's Meatloaf

1 lb ground beef
½ lb ground pork
1 cup dry bread crumbs or cubes and 1 ¼ cup milk
or
3 medium slices bread, torn into pieces and 1 cup milk
1 egg, beaten
¼ cup minced onion
¼ cup chopped celery
1 ¼ teaspoons salt
¼ teaspoon each pepper, celery salt, garlic salt, dry mustard and sage
1 tablespoon Worcestershire sauce

Mix all ingredients thoroughly. Spread in ungreased loaf pan. Bake in 350 degrees F oven 1 ½ hours.

Chicken Noodle Soup

2 to 3 lb broiler-fryer chicken*
dash pepper
chopped onion
chopped carrot
chopped celery
1 to 2 cups egg noodles

Wash chicken but do not cut. Cover chicken with water.

Add pepper.

Heat to boiling.

Reduce heat; cover and simmer 1 ½ hours or until the chicken is tender.

Remove chicken from broth and let cool

When cool enough to handle, remove chicken meat from the bones and cut into small pieces.

Skim the fat from the broth.

Add water to broth, if necessary, to measure 5 to 6 cups.

Add chicken meat and vegetables.

Heat to boiling; reduce heat and simmer about 20 minutes.

Add egg noodles and simmer until noodles are tender – about 10 to 15 minutes.

*4 to 6 chicken thighs may be substituted. Skinless thighs work great!

The following recipes are submitted by Mary Mielke, daughter of Delores Sneva and the great-grand daughter of Leopold Leisz:

Blackberry and Blueberry Pie

Crust:

2/3 cup shortening
2 cups all-purpose flour
1 teaspoon salt
1/2 teaspoon ground cinnamon
5 tablespoons cold water

Cut shortening into the 2 cups of flour, the salt and the cinnamon until the particles are the size of small peas. Sprinkle in water, 1 tablespoon at a time, until the flour is moistened.

Gather in a ball and roll out onto a lightly floured board.

Make two rounds.

Spray a 9-inch pie dish with "Pam". Sprinkle 1 to 2 tablespoons of sugar on the bottom and sides of the pie dish. Place one of the crusts in the pie dish and press on bottom and around sides. Some of the crust should hang over the top of the pie dish.

Filing:

3/4 cup white sugar
1/3 cup all-purpose flour
1/2 teaspoon ground cinnamon
4 cups fresh blueberries*
1 1/2 cups fresh blackberries*
1 tablespoon lemon juice
2 tablespoons butter

Mix sugar, flour and cinnamon. Stir in berries to coat.

Turn the filling into the pastry lined pie dish

Sprinkle with lemon juice and dot with butter.

Cover filling with the top crust.

Cut slits in the top.

Seal and flute.

Bake at 425 degrees F for 35 to 45 minutes. Cover the edges of the pie with foil to prevent burning. Remove foil for the last 8 to 10 minutes of baking.

*Frozen blueberries and blackberries may be substituted. Do not thaw berries before baking.

Pistachio Fudge Swirl Cake

1 package Yellow Cake Mix
1 cup water
½ cup oil
4 eggs
3 ¾ oz. package instant pistachio pudding and pie filling mix
½ teaspoon almond extract
2 to 3 drops green food coloring
1 can ready to spread chocolate frosting

Heat oven to 350 degrees F.

Grease 12-cup fluted tube pan.

In large bowl, combine cake mix, water, oil, eggs and pudding mix at low speed until moistened; beat 2 minutes at highest speed.

Add almond extract and food coloring; blend until color is evenly dispersed.

Reserve 2 cups batter.

Pour remaining batter into prepared pan.

To the reserved batter, add 1 cup of fudge frosting; blend well.

Spoon the chocolate frosting batter over the green batter in pan.

Swirl batters lightly with knife.

Back at 350 degrees F for 50 to 60 minutes or until cake springs back when touched lightly in center. Cool upright in pan 15 minutes; invert onto serving plate. Cool completely. In small saucepan over low heat, soften remaining frosting until of drizzling consistency. Drizzle over cooled cake.

Cabbage Salad

1 16 oz package of Coleslaw mix
1 bunch green onions, sliced
1 11 oz can of Mandarin oranges, drained
3 teaspoons sesame seeds
1/3 cup slivered almonds
3 tablespoons rice vinegar
1 tablespoon sugar
1/3 cup oil
1 teaspoon salt
½ teaspoon pepper
1 package chicken flavor Ramen noodles

Brown sesame seed and almonds in small amount of oil; set aside.

Combine coleslaw, green onions and Mandarin oranges; mix in browned sesame seeds and almonds.

Combine vinegar, sugar, oil, salt and pepper in small glass jar; add contents of seasoning packet from Ramen noodles and shake until well mixed.

(Cabbage Salad, cont.)

Pour dressing over salad one hour before serving. Just before serving, crush Ramen noodles and sprinkle over salad.

Creamy Coleslaw

½ cup sour cream
¼ cup mayonnaise or salad dressing
1 tablespoon sugar
2 teaspoons lemon juice
2 teaspoons Dijon mustard
½ teaspoon celery seed
¼ teaspoon pepper
1 16 oz package coleslaw mix

Mix all ingredients except coleslaw in a large glass or plastic bowl. Add remaining ingredients; toss until evenly coated.

Cover and refrigerate at least 1 hour to blend flavors.

The following may be added:

Green or red grapes
Apple cubes
Pineapple chunks
Toasted walnuts or almonds
Mandarin oranges

Bean Casserole

1 lb Italian or pork link sausage
½ lb cooked ham, cut into cubes
1 28 oz can baked beans
1 16 oz can dark or light kidney beans, drained
½ cup chopped onion
½ cup chopped celery
1 8 oz can tomato sauce
½ cup catsup
¼ cup packed brown sugar
½ teaspoon dry mustard
dash pepper

Fry sausages until brown on all sides (do not prick the sausages)
Cut each sausage in slices and mix with ham cubes. Set aside.

(Bean Casserole, cont.)

Mix all remaining ingredients.

Add sausage slices and cubed ham

Gently mix

Pour into bean pot or casserole dish

Bake uncovered at 350 degrees F for about 1 ½ hours or until bubbly.

Rock Cornish Hens

4 Rock Cornish hens (1 to 1 ¼ lbs each)

1/3 cup chopped onion

1/3 cup chopped celery

2 tablespoons butter

1 cup uncooked long-grain white rice

1 can (13 ¾ oz) chicken broth

1 can (8 ¼ oz) crushed pineapple, drained

Melted butter

1/3 cup sugar

1 teaspoon cornstarch

1/3 cup soy sauce

¼ teaspoon ginger (may be omitted if flavor is not to your liking)

Thaw hens if frozen.

Heat oven to 350 degrees F

Wash hens and pat dry.

In a medium skillet, cook onion and celery in 2 tablespoons butter until onion is tender

Stir in rice and chicken broth

Heat to boiling, stirring occasionally.

Reduce heat; cover tightly and simmer over low heat about 20 minutes or until all liquid is absorbed.

Stir in the pineapple.

Stuff the hens lightly with the rice mixture; fasten openings of the hens with skewers.

Place hens breast side up on a rack in an open, shallow roasting pan; brush with melted butter.

Do not add water and do not cover

Roast 1 ½ hours, brushing often with melted butter.

While the hens roast, stir together sugar and cornstarch in small saucepan.

Stir in soy sauce and ginger (if using it).

Cook over medium heat, stirring constantly, until the mixture thickens and boils.

Boil and stir 1 minute.

Cool.

(Rock Cornish Hens, cont.)

Brush the hens with the soy mixture. Roast 20 minutes longer, brushing the hens again with the soy mixture. Place on warm platter; pour remaining sauce over hens and serve separately.

Stuffed Pasta Shells

1 box jumbo pasta shells
1 16 oz container of Ricotta Cheese
 $\frac{3}{4}$ cup grated Parmesan cheese
2 cups shredded Mozzarella cheese
1 eggs, beaten
1 jar pasta sauce (such as Classico)

Fill large saucepan $\frac{3}{4}$ full with water. Bring to a boil. Add $\frac{1}{2}$ package of the jumbo pasta shells and cook as per the directions on the package. Save the other $\frac{1}{2}$ of the package for another time. To keep the shells from sticking together, add a few drops of vegetable oil to the boiling water.

Drain pasta shells and rinse with cold water.

Place the shells on waxed paper or paper towel to dry and cool.

Cheese Mixture:

In medium bowl, mix the Parmesan and Mozzarella cheeses. Set aside.

In large bowl, mix the ricotta cheese, $\frac{3}{4}$ of the Parmesan/Mozzarella cheese mix you just made and the egg.

To this mixture you may also add the following:

Chopped onions

Chopped shrimp

Chopped zucchini

Chopped mushrooms

Mix all ingredients.

Spray a rectangular baking dish with "Pam".

Pour $\frac{1}{2}$ of the pasta sauce to cover the bottom of the baking dish.

Fill each individual pasta shell with the cheese mixture and place side by side in the baking dish with the filing side up.

Cover all shells with the remaining pasta sauce.

Cover baking dish with a cover or aluminum foil and bake in a 350 degrees F oven for 45 minutes. Remove cover from baking dish and sprinkle the remaining Parmesan/Mozzarella cheese mixture over the shells.

Bake an additional 10 to 15 minutes or until cheese mixture is melted and lightly browned.