

**"BEST COOKS OF BLUFF COUNTRY"**

# TASTY TEMPTATIONS

# COOKBOOK

**2024 EDITION**

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# THE BEST COOKS OF BLUFF COUNTRY

87 favorite reader recipes that will bring people together for the holidays

Now in its 15th year, the *Tasty Temptations Cookbook* has become a delightful expectation of *Fillmore County Journal* readers near and far.

Since we published our first cookbook in 2010, we have accumulated a total of 933 recipes from readers, with 87 more recipes added to the tasty archives this year. Thanks to readers from Caledonia, Canton, Chatfield, Fountain, Harmony, Houston, La Crescent, Lanesboro, Mabel, Preston, Preston, Rushford, Spring Grove, Spring Valley and Wykoff, we are proud to publish another keepsake.

This cookbook is full of recipes shared by your neighbors, friends and maybe even family. So, when you see these cooking superstars noted in this cookbook, please thank them for sharing their recipes. And, hopefully, you'll consider sharing one of your favorite dishes in next year's *Tasty Temptations Cookbook*.

In this year's *Tasty Temptations Cookbook*, you'll see winners who received gift cards to use at Harmony Foods, Preston Foods or Rushford Foods. Winners were selected by random drawing with one winner per category.

Over the past 15 years, the Hoiness family, store owners of Harmony Foods, Preston Foods and Rushford Foods, has generously donated over \$7,010 in gift cards to be shared with winners of the *Tasty Temptations Cookbook* recipe contest. We thank them again for their generosity!

And, this entire publication would also not be possible without the support of the advertisers in this cookbook, so please show your appreciation by shopping at these local businesses. After all, these businesses are important to our local economy. Lastly, I want to thank all of our readers. You are the reason we feel compelled to bring people together and share all these great recipes.

Cheers, and warm regards as you delight yourself in so many delicious adventures over the holidays. So much food, so little time.



Jason Sethre

Publisher  
Fillmore County Journal

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## APPETIZERS

### STUFFED MUSHROOMS

*Donna Ciangiola, Rushford, MN*

- 1/3 c. chicken broth
- 2 Tbsp. melted butter
- 1 small onion diced fine
- 1/2 c. Ritz crackers crushed
- 2 oz. ground pepperoni
- 1 small garlic minced
- 1 Tbsp. minced fresh parsley
- 1/4 c. grated Italian hard cheese
- 1/4 tsp. oregano & basil
- 12 large mushroom caps with stems removed

Heat oven to 350°.

Combine all ingredients except the mushrooms. Mix well. Spoon small amounts into the mushroom caps. Place in a sprayed baking pan. Drizzle with olive oil. Bake for 25 minutes or until thoroughly heated through.

To make it vegetarian omit the pepperoni instead finely chop the mushroom stems. For the chicken broth use vegetable broth instead.

### REUBEN DIP

*Connie Petras, La Crescent, MN*

- 2 packages Carl Buddig corned beef, chopped
- 16 oz. can sauerkraut, drained
- 1 1/2 c. mayonnaise
- 1/4 c. chopped onion
- 8 oz. shredded Swiss cheese

Mix all ingredients and spread in a pie plate. Bake at 350° for 30 minutes. Serve with crackers or rye chips.

### BAKED ONION RINGS

*Susan Thompson, Spring Valley, MN*

- 1 1/2 c. crushed cornflakes
- 2 tsp. sugar
- 1 tsp. paprika
- 1/4 tsp. seasoned salt
- 1/4 tsp. garlic salt
- 2 large sweet onions
- 2 eggs

In a large bowl, combine the first five ingredients and set aside.

Cut onions into 1/2-inch thick slices and separate into rings.

In a small bowl, beat eggs until frothy. Dip onion rings into egg, then into crumb mixture, coating well.

Place in a single layer on baking sheets that have been coated with nonstick cooking spray. Bake at 375° for 15-20 minutes or until onions are tender and coating is crispy.

### LEMON THYME DIP

*Promise Syverson, Harmony, MN*

- 1 1/2 c. sour cream
- 1 Tbsp. chopped fresh or 1 tsp dried thyme leaves
- 1 Tbsp. grated lemon peel
- 2 Tbsp. lemon juice
- 1/2 tsp. salt
- Raw vegetables for dipping, if desired

Mix all ingredients except vegetables in glass or plastic bowl. Cover and refrigerate for 1 hour to blend flavors.

Serve with vegetables.

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## APPETIZERS

### SWEET ONION DIP

*Rose Schmucker, Wykoff, MN*

- 2 c. sweet onions, finely chopped
- 3 c. shredded cheddar cheese
- ½ c. mayonnaise

Mix onions, cheese and mayonnaise. Spread in a greased 9x13-inch baking dish. Bake at 350° for 15 minutes, or until bubbly and lightly browned. Serve with crackers.

### PICKLE ROLLS

*Marilyn Schreier, Preston, MN*

- 1 - 32 oz. jar pickles
- 1 - 8 oz. cream cheese, softened
- 1 lb sliced ham
- 10 - 6-inch tortilla shells

Spread cream cheese on tortilla shells; put 1-2 pieces of ham on top of cream cheese. Then add another layer of cream cheese on ham. Roll a pickle up in the tortilla and slice the roll into finger food size pieces. Refrigerate.

### BUGS ON A LOG

*Winifred Eiken, Canton, MN*

Cut celery stalks into 3-inch pieces. Fill each piece with peanut butter. Place 4 or 5 raisins on top of peanut butter on each piece of celery to look like bugs. Munch away and enjoy. Adults like these as well as the kids do. A snack for all ages.

### CINNAMON SUGAR POPCORN

*Anna Syverson, Harmony, MN*

- 8 c. popped popcorn
- Cooking spray
- 2 Tbsp. sugar
- 1 tsp. cinnamon
- ½ tsp. salt
- 1 ½ Tbsp. butter

Place popcorn in a large bowl. Lightly coat popcorn with cooking spray; toss well. Repeat 2 times. Combine sugar, cinnamon, and salt in a small bowl. Drizzle popcorn with melted butter; toss well. Sprinkle with sugar mixture; toss well to coat popcorn.

### CROCK-POT PARTY MEATBALLS

*Roxanne Braband, Spring Valley, MN*

- 8 oz. or ¼ (2 lb) bag frozen cooked meatballs
- 3.653 oz. or ¼ (14.5 oz.) can whole berry cranberry sauce
- 3 oz. or ¼ (12 oz.) bottle tomato-based chili sauce or salsa
- ½ lemon or lime, juiced, or 2 Tbsp. juice
- ½ drop hot sauce (such as Tabasco®), or more to taste

**Step 1** - Place frozen meatballs into a slow cooker. Add cranberry sauce, chili sauce, lemon juice, and hot sauce. Stir to distribute sauce evenly over meatballs.

**Step 2** - Cook on High until meatballs are completely thawed and hot, about 3 hours. Roxy cooked in small Crock-Pot on low, 2:50 pm to 6:45 pm.

Served with mashed potatoes.

Nutrition facts per serving: 320 calories; protein 19.1g; carbohydrates 27.3g; fat 14.6g; cholesterol 94.3mg; sodium 210.4mg.

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## APPETIZERS

### SHRIMP CROSTINI

*Judy Hazel, Lanesboro, MN*

- ¼ c. onion
- 1 - 5 oz. can shrimp
- 1 - 3oz. package cream cheese
- 1 c. mayonnaise
- 1 tsp. lemon juice
- ¼ c. Parmesan cheese
- Salt, pepper, and dill weed to taste
- 1 baguette or French bread
- Soft butter
- Parsley and pimento for garnish



Preheat oven to 350°.

Chop onion finely in a food processor.

Add the shrimp and pulse a few times.

Cut cream cheese into small cubes and process along with mayonnaise, lemon juice, salt, pepper, dill weed and Parmesan cheese. Pulse until it makes a spreadable paste but there is still small chunks of shrimp.

Cut baguette or French bread into 1/4" slices and butter the bottom side of each slice.

Spread shrimp mixture on top. Bake at 350° for 10 minutes or until lightly browned.

Garnish with pimento and parsley.

This is also good spread on celery or served with crackers. Crostini can be assembled and frozen until ready to use. Remove from the freezer and let thaw for 30 minutes, then bake according to above directions.

### SIX VEGETABLE JUICE

*Janice Stone, Stewartville, MN*

- 5 lb ripe tomatoes
- ¼ c. chopped celery
- ¼ c. chopped carrot
- ¼ c. chopped green pepper
- ½ c. water
- ¼ c. lemon juice
- 2 Tbsp chopped onion
- 1 Tbsp. salt

In large kettle, bring ingredients to a boil. Cover and simmer 30 minutes. Press mix through food mill. Refrigerate or freeze.

### MINIATURE QUICHES

*Barb Yetter, Fountain, MN*

- 1 - 3-oz. pkg. cream cheese, softened
- ½ c. butter or margarine, softened
- 1 c. flour
- 1 lb bacon, cooked, drained, crumbled
- ¼ c. grated fresh Parmesan cheese
- ½ c. shredded Swiss cheese
- 3 egg yolks
- ½ tsp. seasoned salt
- ¾ c. half-and-half or evaporated milk

Blend together cream cheese and butter. Stir in flour. Mix until dough forms. Chill 30 minutes.

Heat oven to 350°. Shape dough into walnut sized balls. Press each ball into mini-muffin cup, covering bottom and sides.

Sprinkle bacon and cheeses evenly into shells.

Mix together egg yolks, salt and half-and-half. Spoon over meat and cheese.

Bake at 350° for 25 to 30 minutes or until slightly brown.

These quiches freeze well.



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## APPETIZERS

### CORN FRITTERS WITH YOGURT DIP

*Anne Doering, Harmony, MN*

Makes 12 fritters. Working time 25 minutes. Total time 30 minutes.

Fritters:

- 1 (48 oz.) bottle canola oil
- 1 c. flour
- 1 ½ tsp. baking powder
- ½ tsp. sea salt
- 1/8 tsp. cayenne pepper
- 1 large egg
- 2 Tbsp. unsalted butter, melted
- 1 c. fresh corn kernels (about 2 ears)

Preheat oven to 200°.

Heat oil to 375° in a medium pot fitted with deep-fry thermometer.

Sift flour, baking powder, salt, and cayenne together in a medium bowl.

In a separate bowl, whisk egg, milk, and butter together and stir into dry ingredients. Fold in corn and let batter sit for 5 minutes.

Drop heaping tablespoonfuls of batter into heated oil and fry until golden, about 3 minutes (work in batches of 4 or 5).

Drain on baking pan lined with paper towels. Transfer to a second baking pan and keep warm in oven.

Serve with yogurt dip.

#### **Yogurt Dip:**

*Makes 1 cup.*

- 2/3 c. yogurt
- 2 Tbsp. dill
- 2 Tbsp. olive oil
- ½ tsp. sea salt

Mix all ingredients together. Chill and serve with corn fritters.

### PRETZEL DIP

*Nancy Steele, Caledonia, MN*

- 4 - 8-oz. cream cheese softened
- 2/3 c. beer (any flavor)
- 2- 1 oz. packs ranch salad dressing mix
- 4 c. shredded cheese

Mix first 3 ingredients together, add cheese last. Let sit for 1 hour in refrigerator for best taste.

### MUSHROOMS ROCKEFELLER

*Tillia Syverson, Harmony, MN*

- 18 large button mushrooms (about 1 pound)
- 2 slices bacon
- ¼ c. chopped onion
- 1 package (10 oz.) frozen chopped spinach, thawed and squeezed dry
- 1 jar (2 oz.) chopped pimentos, drained
- 1 Tbsp. lemon juice
- 1 tsp. grated lemon peel

Preheat oven to 375°. Spray a 13x9-inch baking dish with nonstick cooking spray.

Wipe mushrooms with damp paper towel to clean. Trim base of each stem; discard. Pull entire stem out of each mushroom cap; chop stems.

Cook bacon in medium skillet over medium heat until crisp. Remove bacon with tongs to paper towel; set aside. Add mushroom stems and onion to drippings in skillet; cook and stir 2 to 3 minutes or until onion is tender. Add spinach, pimentos, lemon juice and lemon peel; mix well.

Stuff mushroom caps with spinach mixture; place in single layer in prepared baking dish. Crumble bacon; sprinkle over tops of mushrooms. Bake 15 minutes or until heated through. Serve immediately.

Gluten free - makes 18 mushrooms (1 mushroom per serving)

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## APPETIZERS

### COPYCAT RED LOBSTER CHEDDAR BAY BISCUITS

*Josie Case, Canton, MN*

- 2 c. flour
- 1 Tbsp. baking powder
- 1 tsp. sugar
- ½ tsp. garlic powder
- ¼ tsp. baking soda
- ¼ tsp. salt
- 1 c. milk (more if needed)
- 1/3 c. cold butter
- ¾ c. shredded cheddar cheese
- Garlic Butter:
  - ¼ c. butter, melted
  - 1 tsp. dried parsley
  - ½ tsp. garlic powder
  - ½ tsp. Italian seasoning (optional)

Preheat oven to 400°. Mix together flour, baking powder, sugar, garlic powder, baking soda and salt. Add butter and mix well with fork until crumbly and the butter pieces are about the size of peas. Stir in milk and cheddar cheese. Drop dough by heaping spoonful onto a parchment paper lined pan. Bake 12-15 minutes or until lightly browned. While biscuits are baking, combine melted butter, parsley, garlic powder and Italian seasoning if desired. Remove from oven and let cool 3 minutes. Brush warm biscuits with butter mixture and serve warm.

### PICKLE ROLL DIP

*Rose Sumbry, Rushford, MN*

- 16 oz. cream cheese
- 16 oz. baby dill pickles (drained and chopped)
- 9 oz. cubed ham
- Crackers

Combine all ingredients in a bowl and let sit in refrigerator for 2-3 hours; the longer the better. Serve with crackers.

### BACON WRAPPED JALAPENOS

*Morgan Knutson, Lanesboro, MN*

- 6 jalapenos, halved and deseeded
- Cream cheese, about 4 oz. or as much as you like
- Optional cream cheese mix-ins – ranch seasoning and shredded cheese to taste
- 1 lb (12 slices) bacon
- Buffalo Wild Wings Asian Zing sauce

Preheat oven to 400°.

Wash, halve, and deseed the jalapenos.

Mix in shredded cheese and ranch seasoning to cream cheese if desired.

Using a spoon, scoop about 1 Tbsp. cream cheese mixture into each jalapeno. Wrap each jalapeno in a slice of bacon and place on an aluminum foil-lined baking sheet. Bake in 400° oven until the bacon is done to your desired crispness.

With about 5 minutes left of cooking time, pull the jalapenos out and spread about ½ Tbsp. Buffalo Wild Wings Asian Zing sauce on each. Put back in the oven for another 5 minutes.

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## SIDE DISHES

### SWEET ONION CASSEROLE

*Susan Thompson, Spring Valley, MN*

- 1 large sweet onion, sliced
- 1 ¼ sticks of butter
- 1 pack of crackers (my family likes Ritz)
- 2 eggs
- ½ cup milk
- Salt and pepper to taste
- 1 c. shredded cheese (your choice)

Preheat oven to 350°. Sauté onion in ¼ cup butter, but do not brown. Remove from heat and set aside. In a 9 inch pie pan, mix the crushed Ritz and ¾ cup melted butter. Mix well and press into pie pan. Pour cooked onions over the cracker crust. In a separate bowl, mix eggs, milk and seasonings. Pour over the onions. Spread cheese over top and sprinkle with paprika (1 teaspoon) if you want. Bake at 350° for 25 minutes.

### BUTTERNUT SQUASH & APPLE BAKE

*Anne Doering, Harmony, MN*

- 2 inch large apples, cored and cut into 1-2 inch cubes.
- 1 medium butternut squash, seeded and cubed
- 2 tsp. extra virgin olive oil
- 1 Tbsp. ground cinnamon
- 1 tsp. ground allspice
- ½ tsp. ground ginger
- Sea salt to taste
- ¼ cup slivered almonds or chopped pecans (optional)

Preheat oven to 375°

In a medium baking dish, combining the apples, squash, oil, cinnamon, allspice, and ginger, tossing with your hands or a large spoon to ensure everything is evenly coated. Cover with a sheet of parchment paper and a layer of aluminum foil to seal the edges of the baking dish.

Bake for 45-50 minutes, until squash is tender and can easily be pierced with a fork.

Remove the dish from the oven and sprinkle with sea salt. Stir before serving and top with nuts.

### LEFTOVERS ASIAN SOUP

*Anna May, Houston, MN*

- ½ onion
- 1 celery rib & 1 carrot
- 1 Tbsp. olive oil
- 1 clove minced garlic
- ½ tsp. grated fresh ginger
- 4 c. chicken or veggie broth
- 1 c. cubed chicken, pork or beef
- 1 Tbsp. each of soy sauce & lime juice
- Cooked noodles or rice

Chop onion, celery, and carrot. Cook in olive oil in large heavy pot over medium heat until they start to get tender. Add garlic & ginger and cook 1 minute. Add broth and bring to a simmer. Add chicken, pork or beef and simmer 10 minutes. Stir in soy sauce & lime juice. Add cooked noodles or rice until desired consistency. Serves 4.

This is a great way to use up leftover meat. I prefer either the pork or chicken with veggie broth. Freezes well for 3 months. I don't always add the noodles or rice. It's great without but not as filling.



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## SIDE DISHES

### **SPINACH BROWNIES**

*Connie Petras, La Crescent, MN*

- 1 c. flour
- 1 tsp. salt
- 1 tsp. baking powder
- 1 c. milk
- 1/2 c. melted butter
- 2 eggs, beaten
- 1/2 c. minced onion
- 10 oz. package frozen chopped spinach, thawed and drained
- 10 oz. package shredded cheese (Monterey jack or cheddar)

Preheat oven to 350°. Mix dry ingredients, add milk, butter and egg. Stir in onion, spinach and cheese. Spread in greased 9-inch square pan. Bake at 350° for 30 minutes. Serve warm.

### **VEGETABLE BROWN RICE**

*Promise Syverson, Harmony, MN*

- 2 c. vegetable broth
- 1 1/2 c. long or short grain brown rice
- 2 c. frozen mixed vegetables (peas, carrots, corn, green beans)
- 2 Tbsp. extra virgin olive oil
- Fine sea salt
- Ground black pepper

Combine the vegetable broth and brown rice in an electric pressure cooker. Place the lid on the cooker and make sure the bent valve is in the SEALING position. Using the display panel, select the MULTIGRAIN function and HIGH PRESSURE (if your pot does not have this function, the MANUAL/PRESSURE COOK function can be used.) Use the +/- buttons until the display reads 28 minutes.

When the cooker beeps to let you know it's finished, switch the vent valve from the SEALING to the VENTING position, administering a quick release. Use caution while the steam escapes - it's hot. Add the vegetables, olive oil, and sea salt and black pepper to taste and stir.

### **CAULIFLOWER WITH ONION BUTTER**

*Tillia Syverson, Harmony, MN*

- 1/2 c. (1 stick) butter, divided
- 1 c. diced onion
- 1 large head cauliflower, broken into florets
- 1/2 c. water

Melt 1/4 cup butter in medium skillet over medium heat. Add onion; cook about 20 minutes or until onion is deep golden brown, stirring occasionally.

Meanwhile, place cauliflower and water in microwavable bowl. Microwave on HIGH 8 minutes or until crisp-tender; drain, if necessary.

Add remaining 1/4 cup butter to skillet with onion; cook and stir until butter is melted. Pour over cooked cauliflower; serve immediately.

Makes 8 servings (1/2 cup per serving)

### **SLOW COOKER GLAZED CARROTS**

*Barb Yetter, Fountain, MN*

- 2 lb baby carrots
- 1/2 onion cut into thin half-moon slivers
- 1/2 stick butter, melted
- 1/2 c. orange marmalade
- Zest of 1 orange
- Juice of 1 orange
- 1/2 tsp. salt
- 3 Tbsp. light brown sugar

Combine all ingredients except brown sugar in slow cooker. Mix. Cook on high 2-1/2 hours. Stir in brown sugar. Cook 30 minutes or until carrots are fork tender.



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## SIDE DISHES

### GARLIC ROASTED POTATOES

*Nancy Steele, Caledonia, MN*

- 4 lb red potatoes
- ¼ c. olive oil
- 6 garlic cloves
- ½ cup parmesan cheese
- 1 teaspoon salt
- 1 teaspoon black pepper
- Fresh parsley chopped for serving

Preheat the oven to 400° and lightly grease a 9x13 baking dish

Cut potatoes into quarters, place into a dish or bowl with olive oil, minced garlic, Parmesan cheese, thyme, salt and pepper.

Bake until potatoes are golden brown and look crisp on the outside, about 45-55 minutes, tossing once halfway through.

Garnish with parsley if desired and serve warm.

### FLUFFY POTATOES

*Arlouene Pickett, Preston, MN*

- 5 lb potatoes (10 - 12 large)
- 8 oz. cream cheese
- 1 1/3 c. half & half
- 1 tsp. salt
- 1 tsp. onion salt (optional)
- ¼ tsp. pepper

Peel and cook potatoes, drain. Add rest of ingredients while still hot. Mash and put into a buttered casserole or cake pan.

Bake at 350° for 1 hour.

Note: Can be made up a day ahead, refrigerated and then baked.

### CROCK-POT CARROTS WITH MAPLE GLAZE

*Roxanne Braband, Spring Valley, MN*

- 2 lb baby carrots or larger carrots, cut into smaller pieces
- ¼ c. packed brown sugar
- 1 tsp. sea salt
- 1/2 tsp. ground cinnamon
- ¼ c. maple syrup
- 1/3 c. butter
- Fresh thyme for garnish

Place the baby carrots, brown sugar, salt, and cinnamon into a 5 or 6 quart Crock-Pot and stir to combine.

Add the maple syrup to the Crock-Pot and stir to coat the carrots.

Cut the butter into pats and layer over the carrots.

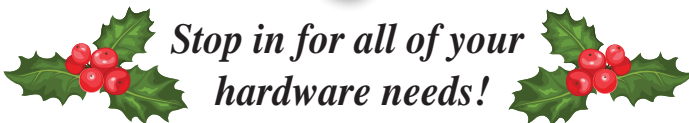
Place the lid over the Crock-Pot. Cook the carrots on high for 3 hours.

After 3 hours, uncover the Crock-Pot. Allow the carrots to continue to cook on high for 30 minutes without the lid (this will allow the glaze to thicken slightly).

If desired, garnish the carrots with a few sprigs of fresh thyme, then serve warm.

Be sure to use real maple syrup and not pancake syrup for this recipe. Honey also works well. For an even thicker glaze, remove the carrots from the slow cooker with a slotted spoon and place in a serving dish. Transfer the liquid to a sauce pan over medium heat and bring to a boil. Simmer for 5 minutes, stirring often, to thicken. Pour the glaze over the carrots and serve.

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## SIDE DISHES

### SWISS VEGETABLE MEDLEY

*Judy Hazel, Lanesboro, MN*

- 1 lb. bag frozen broccoli, carrots and cauliflower combination. Thaw and drain.
- 1 can cream of mushroom soup
- 1 c. shredded Swiss Cheese
- 1/3 c. sour cream
- 1/4 tsp. pepper
- 1 - 2.8 oz. can French fried onions

Preheat oven to 350°.

Combine veggies, soup, 1/2 of the cheese, the sour cream and 1/2 can French Fried onions.

Pour into a lightly greased 1 quart casserole. Bake covered for 30 minutes.

Top with remaining cheese and onions.

Bake uncovered, 5 minutes longer to melt the cheese and crisp the onions.

Serves 6.

### CANDIED CARROTS

*Anna Syverson, Harmony, MN*

- 3 c. baby carrots
- 1/4 c. butter
- 1/4 c. honey
- 1/4 c. brown sugar
- 1 tsp. cinnamon
- 1 tsp. salt
- 1/4 tsp. cayenne powder

Boil carrots until tender, drain. In skillet, melt butter, stir in honey and brown sugar, cinnamon, salt and cayenne powder. Bring glaze to a boil and continue to cook, stirring for a few minutes. It should thicken. Dump in the cooked carrots and stir so that they are well coated. Reduce heat to a simmer and let cook for another 5 minutes, stirring often. Serve warm.

### CABBAGE AND NOODLES

*Donna Ciangiola, Rushford, MN*

- 1 small head of cabbage, chopped
- 1 stick of butter
- 1 bag of egg noodles
- Salt & pepper to taste

Fry the chopped cabbage in butter and some water on low heat. Stirring often so not to burn. Make sure the cabbage is tender. Boil your egg noodles until done. Drain the noodles and add them to your cabbage in the frying pan. Mix well and continue to fry the cabbage and noodles for another 5-7 minutes, making sure to continually stir them so they don't burn. You can add more butter at this time. Turn off heat. Salt and pepper to taste.

### CREAMY POTATOES

*Rose Schmucker, Wykoff, MN*

- 3 c. whipping cream
- 1 1/2 tsp. salt
- 2 1/2 lb. hash browns

Mix cream and salt. Pour over potatoes and toss to coat. Spread in 8x11-inch pan. Sprinkle with pepper and cover tightly with foil. Bake at 275° for 2 1/2 to 3 hours. Do not stir or uncover until ready to serve.

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## SIDE DISHES

### CROCK-POT DRESSING

*Janice Stone, Stewartville, MN*

- ½ c. butter
- 1 c. celery
- 2 Tbsp. parsley
- 1 c. chopped onion
- 2 eggs
- 1 tsp. poultry seasoning
- 1 ½ tsp. sage
- ½ tsp salt & pepper
- 12 c. croutons
- 2 cans chicken broth

Melt butter, add celery and onion. Sauté, stir in seasonings and combine with bread. Add eggs and broth. Put in greased Crock-Pot. Set on high for one hour. Cook on low 1-2 hours more.

### REFRIED BEANS

*Josie Case, Canton, MN*

- 2 c. uncooked pinto beans, washed
- 6 c. water
- 2 bay leaves
- 1 Tbsp. ground cumin
- 1 tsp. ground coriander
- ½ tsp. cayenne pepper
- ½ tsp. black pepper
- ½ tsp. oregano
- ½ tsp. basil
- ¼ c. butter
- ½ tsp. dried dill weed
- 2 ½ tsp. salt
- 3 Tbsp. olive oil
- 1 onion, chopped
- 1 green pepper, chopped
- 4 cloves garlic, chopped

Put beans, water and bay leaves in a pot. Bring to a boil, then reduce heat and simmer, partially covered, for 2-3 hours. Stir occasionally. In a frying pan, heat oil. Add onion, green pepper and garlic, and sauté for 3 minutes. Reduce heat; add spices and sauté for 2 minutes. Remove bay leaves and mash beans. Mash in the vegetable-spice mixture, then add butter. Continue to cook over very low heat for 30 minutes to blend flavors. Stir often. Yield: 6 cups.

### SOUTHERN SKILLET FRIED CORN

*Rose Sumbry, Rushford, MN*

- ½ c. onion, diced
- ½ c. green pepper, diced
- 2 cloves garlic, minced
- 5 slices bacon, chopped
- 4 c. corn, frozen, canned or fresh
- Salt and pepper to taste.

Cook bacon until crisp and drain on paper towel to remove excess grease. Leave bacon grease in pan add onion and pepper until tender. Add garlic and cook until fragrant or about 1 minute. Add corn, salt and pepper, stirring occasionally for about 10 minutes. Add bacon back into the skillet with the corn and garnish with scallions.

If using frozen corn, make sure corn is thawed. If using canned corn, drain before adding to the skillet.



*Winners were selected by a random drawing*

### BANANA BREAD

*Marilyn Schreier, Preston, MN*

- ½ c. butter
- 1 c. sugar
- 2 eggs
- 2 large ripe bananas
- ½ c. sour cream
- 2 c. flour
- 1 tsp. soda
- Brown sugar

Cream shortening and sugar, add eggs and bananas. Then stir in sour cream, flour, and soda. Put in greased pans and sprinkle brown sugar on the top. Bake at 325° for 1 hour.



## MAIN DISHES

### **ASPARAGUS HAM DINNER**

*Rita Bussmann, Wykoff, MN*

- 8-10 slices ham (about sandwich thickness)
- 24-30 spears asparagus (2-3 per each slice of ham)

Cook asparagus until tender and crisp. Place 2-3 spears on ham slices, roll and place in baking dish.

#### **Topping:**

- In a bowl mix:
- 2 Tbsp. milk
- ½ c. mayo (Hellmann's)
- ¼ tsp. curry powder
- 1 can cream of mushroom soup
- 1 ½ tsp. lemon juice

Pour over ham and asparagus, top that with shredded cheese, then crushed package of Ritz crackers and 3 Tbsp. melted butter.

Bake 350° for 20 to 25 minutes.

### **BUBBLE PIZZA**

*Susan Thompson, Spring Valley, MN*

- 1 ½ lb ground beef
- 1 can (15 oz.) pizza sauce
- 2 tubes (12 oz. each) refrigerated buttermilk biscuits
- 1 ½ c. (6 oz.) shredded mozzarella cheese
- 1 c. (4 oz.) shredded cheddar cheese

In a skillet, cook the beef until no longer pink, drain. Stir in pizza sauce. Quarter the biscuits: place in a greased 9x13x2 baking pan. Top with the beef mixture. Bake, uncovered at 400° for 20-25 minutes. Sprinkle with cheeses. Bake 5-10 minutes longer or until cheese is melted. Let stand for 5-10 minutes before serving. Makes 6-8 servings.

### **BBQ MEATLOAF**

*Jim Nepl, Preston, MN*

- 1 lb hamburger
- 2 eggs
- ½ c. BBQ sauce, hickory and brown sugar
- 8-10 saltine crackers, crushed
- Minced onion, if desired

Mix all ingredients together in a bowl. Place mixture in a loaf pan and bake at 350° for 30-45 minutes. Slice and serve. Make it a meal and bake some potatoes with the meatloaf.

### **3 CHEESE ENCHILADAS**

*Marilyn Schreier, Preston, MN*

- 1 ½ c. shredded Monterey jack cheese
- 1 ½ c. shredded cheddar cheese
- 1 package (3 oz.) cream cheese, softened
- 1 c. picante sauce
- 1 medium red or green pepper, diced
- 1 ½ c. diced green onion
- 1 tsp. crushed cumin
- 8 tortillas
- Lettuce, tomato, black olives

Combine 1 cup cheeses, cream cheese, ¼ cup picante sauce, red pepper, onions, and cumin and mix well. Spoon ¼ of cheese mixture don't the center of each tortilla. Roll and place seam side down in a 9x13 pan. Cover. May add ground beef or chicken. Bake at 350° until done, about 45 minutes.



*Happy Holidays!*

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## MAIN DISHES

### SAUSAGE BALLS

Rose Schmucker, Wykoff, MN

- 3 lb sausage
- 1 c. milk
- 1 c. bread crumbs
- 2 eggs
- 1 c. brown sugar
- ¼ c. vinegar
- 1 tsp. mustard
- ¼ c. water

Mix sausage, milk, crumbs, and eggs and shape into small balls. Place in a greased baking dish. In a small sauce pan combine remaining ingredients and bring to a boil. Pour over meatballs. Bake at 350° for 30 to 40 minutes or until done, basting occasionally with sauce.



### PAN-SEARED SALMON WITH SWEET AND SPICY ASIAN GLAZE

Anne Doering, Harmony, MN

- Prep time: 10 minutes**
- Marinating time: 30 minutes
- Cooking time: 11 minutes

#### Marinade:

- Juice of 1 orange
- 3 Tbsp. rice-wine vinegar
- 2 Tbsp reduced-sodium soy sauce
- 2 Tbsp. olive oil
- 1 small red or green chili pepper, thinly sliced
- 1 Tbsp. grated, peeled, fresh ginger

#### Salmon:

- 4 (1 ½ inch thick) salmon filets (about 6 ounces each)
- 1/8 tsp. kosher salt
- 1/8 tsp. freshly ground pepper
- 2 tsp. olive oil
- 2 Tbsp. fresh cilantro leaves

In a shallow glass dish, combine all marinade ingredients. Add salmon and turn to coat. Cover and marinate in refrigerator, turning once, at least 30 minutes.

Remove salmon from marinade; reserve marinade. Sprinkle salmon with salt and pepper.

Heat oil in a large nonstick skillet over medium-high heat. Add salmon, skin side down, and cook 3-4 minutes. With a spatula, turn salmon and cook 3 to 4 minutes, until just opaque in the center, transfer salmon to a platter; cover loosely with foil and keep warm.

Discard any drippings from skillet. Add marinade and cook over medium-low heat 2 to 3 minutes, until thickened and syrupy. Drizzle over salmon and sprinkle with cilantro.

Makes 4 servings. Each serving 313 cal., 16 g fat, 4 g carb.

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## MAIN DISHES

### BROCCOLI CHEDDAR CHICKEN CASSEROLE

*Denise Pagel, Chatfield, MN*

- 2 Tbsp. butter
- Salt & pepper to taste
- 2 ½ c. chicken broth
- 1 Tbsp. olive oil
- 1 ¼ c. long grain white rice, uncooked
- 2 c. broccoli florets, uncooked
- 2 c. diced rotisserie chicken
- 1 can cream chicken soup
- ½ c. milk
- ½ c. sour cream
- 2 c. shredded cheddar cheese, divided
- ½ tsp. dried thyme
- ½ tsp. garlic powder

#### **Casserole topping:**

- 1 cup Ritz crackers, crushed
- 2 Tbsp. butter, melted

Heat butter in a large pot over medium heat until melted. Add the chicken broth, olive oil and rice to the pot and bring to a boil, then reduce heat to simmer. Cover tightly and cook for 6 minutes. Add the broccoli and replace cover. Cook for 9 minutes or until no liquid remains in the pot and the rice is cooked through. Turn off heat and leave cover on. Let the rice stand for 10 minutes, do not stir. Add the cooked chicken, soup, milk, sour cream, 1 cup shredded cheddar cheese and seasonings to the pot of rice. Preheat oven to 350°. Place mixture in lightly greased casserole dish and top with remaining cheese. Cover and bake 15 minutes. Combine topping ingredients and sprinkle mixture over the casserole and bake uncovered an additional 10 minutes. Let stand 5 minutes before serving.

### CHEESEBURGER CASSEROLE

*Bonnie Heidtke, Fountain, MN*

- 1 ½ lb hamburger
- 1 envelope dry onion soup
- 1 large package frozen French fries
- 1 can cheddar cheese soup
- ¾ can milk

Season hamburger with dry onion mixture. Put in bottom of 9x13 pan. Layer with French fries. Dilute soup with milk and pour over the top. Bake 1 hour at 350°.

### TUNA FISH SPAGHETTI

*Donna Ciangiola, Rushford, MN*

- 1 can tuna in water( no need to drain)
- 4 c. chicken broth or vegetable broth
- 1 large onion diced
- 2 c. sliced mushrooms (fresh or canned, if using canned no need to drain)
- 3 garlic cloves minced
- 1 stick butter
- Add fresh basil, parsley, and oregano (To taste)
- 1 lb spaghetti
- Grating cheese

Add all ingredients except spaghetti and cheese to a sauce pan. Cook on medium heat until the mixture starts to reduce by 1/3. Cook spaghetti. Once done drain. Add your drained spaghetti to your tuna mixture. Toss well. Serve with grated cheese. You can also add fresh spinach just before taking the mixture off the heat, just to wilt the spinach.



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## MAIN DISHES

### TERIYAKI CHICKEN

*Promise Syverson, Harmony, MN*

- 1 lb boneless chicken breasts
- 1/2 c. coconut aminos
- 1/4 c. raw honey
- 5 cloves garlic, minced
- 2 Tbsp. apple cider vinegar
- 1 tsp. grated fresh ginger
- 1/4 tsp. ground black pepper
- 1 Tbsp. arrowroot powder
- 6 c. frozen stir-fry vegetables
- 1 cup fresh or frozen pineapple chunks
- Rice

Place the chicken breasts, coconut aminos, honey, garlic, apple cider vinegar, ginger, and black pepper inside an electric pressure cooker. Place the lid on the pressure cooker. Make sure the vent valve is in the SEALING position. Using the display panel, select the MANUAL/PRESSURE COOK function and HIGH PRESSURE. Use the +/- buttons until the display reads 15 minutes.

When the cooker beeps to let you know it's finished, let it naturally release pressure until the display reads LO:15. Switch the vent valve from the SEALING to the VENTING position. Use caution while the steam escapes – it's hot.

Using tongs, remove the chicken from the pot, cut into bite-size pieces, and set aside.

Press the CANCEL button and then select the SAUTE feature. Add the arrowroot flour to the juices in the cooker and whisk until the teriyaki sauce thickens, about 2 minutes.

Add the stir-fry vegetables and pineapple and let them cook in the teriyaki sauce about 2 minutes. Return the chicken to the pot and serve warm with rice.

### PIZZA CASSEROLE

*Winifred Eiken, Canton, MN*

- 1 lb hamburger
- 1/2 c. chopped onion
- 8 oz. elbow macaroni, cooked and drained
- 15 oz. can tomato sauce
- 1/4 c. water
- 1/2 tsp. garlic salt
- 1/2 tsp. basil
- 1/4 tsp. oregano
- 6 oz. shredded mozzarella cheese

Brown hamburger and onion. Toss in cooked macaroni. Add 3/4 tomato sauce, water and seasonings. Place in 9x13 pan. Top with cheese and add sausage or cheese and pepperoni or whatever toppings you like. Pour remaining sauce over top and sprinkle with Parmesan cheese. Bake at 350° for 30 minutes.

I like to add cooked sausage and the mini pepperonis. I mix everything together and put into the pan. Top with the Parmesan cheese and bake.

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**MAIN DISHES**

**MOM'S MEATLOAF**

*Nancy Steele, Caledonia, MN*

- 2 eggs
  - 2/3 c. milk
  - 32 Ritz crackers, crushed
  - 1/2 c. chopped onion
  - 4 oz. shredded sharp cheddar cheese
  - 1 tsp. salt
  - 1 tsp. pepper
  - 1 1/2 lb ground beef
  - 1/2c. ketchup
  - 1/2c. brown sugar
  - 1 tsp. mustard
- Preheat oven 350°.

Beat eggs, add milk and crackers. stir in onions and cheese. Add ground beef. Mix well, shape into a loaf.

Bake at 350° for 45 minutes.

Combine ketchup, brown sugar and mustard to make the topping. Spoon half of the mix over the meatloaf after 30 minutes of baking.

Return loaf to oven for 10 more minutes of baking. Spoon the rest of the topping over meatloaf and continue baking for 5 to 10 minutes more.

**FIESTA TATER TOT CASSEROLE**

*Arlouene Pickett, Preston, MN*

- 1 lb. ground beef
- 1 small onion, diced
- 1 can Campbells Fiesta Nacho Cheese or any creamed soup
- 12 oz. frozen peas and carrots
- 1 bag frozen tator tots

Brown ground beef with diced onion. Pour off grease. Place in shallow pan or large casserole. Thaw frozen peas and carrots in warm water, drain. Add vegetables to beef and onion along with soup. Top with tater tots.

Bake at 350° until bubbling or about 40-45 minutes.

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## MAIN DISHES

### CHICKEN NOODLE CASSEROLE

*Rose Sumbry, Rushford, MN*

- 12 oz uncooked egg noodles
- 2 cans cream of chicken soup, undiluted
- 1 c. sour cream
- 3/4 c. milk
- 3 c. cooked chicken
- 1 can mushrooms (optional)
- Salt and pepper to taste
- 1 c. crushed Ritz crackers
- 1/4 c. melted butter

Preheat oven to 350°. cook noodles to al dente according to package and drain.

In large bowl whisk soup, sour cream, milk, mushrooms (if using) salt and pepper until well blended. add in chicken and noodles. transfer to greased 9x13 baking dish.

In small bowl mix crushed crackers and butter. sprinkle over top of chicken and noodle mixture. Bake 30-35 minutes or until bubbly.

### CHICKEN PARMESAN NOODLE BAKE

*Roxanne Braband, Spring Valley, MN*

- 1 package (12 oz.) wheat spaghetti noodles or extra wide noodles
- 4 boneless skinless chicken breasts, halved for less thickness
- McCormick's chicken seasoning
- Garlic powder
- 2 cans (14.5 oz. each) diced tomatoes with basil, garlic & shredded oregano
- 1 cup (4 oz.) mozzarella or more to taste
- 1/2 cup (2 oz.) Parmesan cheese or more to taste
- 2 carrots, shredded
- 1/2 onion, chopped

Preheat the oven to 450°.

Spray 9 x 13 cake pan with Pam or other oil.

Arrange chicken in 9 X 13 greased pan. Sprinkle chicken with McCormick's chicken seasoning and garlic.

Bake uncovered 20 minutes or until chicken is no longer pink in the middle. Remove chicken from pan.

While chicken cooks in the oven, cook noodles al dente according to package directions, drain.

Drain tomatoes, reserving the liquid.

In large bowl (or the pan the noodles cooked in), toss noodles with reserved tomato liquid.

Spray 9 x 13 pan again. In the pan, first place shredded carrots and chopped onion. Then place noodles on top of shredded carrots and chopped onion. Top with chicken breasts and tomatoes.

Sprinkle with cheese. Bake 15 to 20 minutes at 350°, until heated through and cheese are melted.

After plating, sprinkle with additional Parmesan cheese if desired.



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## MAIN DISHES

### CRISPY CHICKEN

*Janice Stone, Stewartville, MN*

- 1 ½ c. rice cereal, coarsely crushed
- 2 Tbsp. flour
- ½ tsp. salt
- ¼ tsp. dried thyme
- ¼ tsp. poultry seasoning
- ¼ c. melted butter
- 4 boneless, skinless chicken breast halves (about a pound)

In a shallow pan, combine cereal, flour and seasonings. Place butter in another bowl. Dip chicken in butter, then into cereal mixture. Place in a greased 11x7x2-inch baking pan. Drizzle with remaining butter. Bake, uncovered at 400° for 20-25 minutes or until juices run clear. Serves 4.

### CHICKEN CASSEROLE

*Sandy Gowin, Rushford, MN*

- 1 cooked chicken (cut up)
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 - 8 oz. container sour cream
- 1 can water chestnuts (sliced)
- 1 box club crackers or similar crackers
- 1 ½ c. melted butter

Crush crackers and 1/4 cup butter. Put half of mixture in bottom of 9x13 pan. Stir all the ingredients together and put on top of crackers. Put rest of crackers on top and then pour the rest of the melted butter on top. Bake at 400° for 25-30 minutes or until brown.

### CHEESY ASPARAGUS CASSEROLE

*Anna Syverson, Harmony, MN*

- 3 lb asparagus, cut in 2" pieces
- 3 Tbsp. butter
- ½ c. bread crumbs
- 1 shallot, chopped
- 2 cloves garlic, minced
- 2 Tbsp. flour
- 2 c. whole milk
- ½ tsp. nutmeg (optional)
- 5 oz. cream cheese
- ½ c. white cheddar cheese
- 1 tsp. salt

Preheat oven to 450°.

Blanch asparagus – cook for 1 minute in boiling water. Transfer to the ice bath. Once drained and cooled, pat dry. Pour into a 9x9" baking pan.

Melt 1 Tbsp. butter, stir in bread crumbs and set aside. Melt remaining 2 Tbsp. butter over medium heat. Add shallots and cook until fragrant. Stir in flour, cook for 30 seconds. Add milk and bring to a boil, stirring continually until thickened. Stir in cream cheese, cheddar cheese, and salt. Pour over asparagus. Sprinkle bread crumbs mixture over the top.

Bake 12-15 minutes until it is golden brown on top.

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## MAIN DISHES

### TORTILLA STACKER

*Judy Hazel, Lanesboro, MN*

- 5 – 8-inch flour tortillas
- 2 c. shredded Mexican cheese
- 1 lb ground beef,
- 1 medium onion, chopped
- 1 large green pepper, chopped
- 1 tsp. ground cumin
- 1 - 16-oz. jar black bean and corn salsa

Preheat oven to 350°. Spray a 9" spring form pan with non-stick spray.

Brown and drain ground beef, onion, green pepper. Stir in cumin and salsa. Heat through.

Place one tortilla in the bottom of the pan. Top with 1 heaping cup meat mixture, spreading it evenly to within 1" of the edges. Sprinkle with 1/2 cup shredded cheese.

Top with another tortilla, pressing down gently. Repeat layers 3 more times.

Bake 15 minutes. Let stand 5 minutes before slicing and serving.

Serves 8

### OLIVE GARDEN ZUPPA TOSCANA SOUP

*Josie Case, Canton, MN*

- 1 lb spicy Italian ground sausage
- 4 Tbsp. butter
- ½ white onion, diced
- 1 Tbsp. minced garlic
- 6 c. chicken broth
- 2 c. water
- 4-5 yellow potatoes, cut into 1-inch pieces
- 3 tsp. salt, or to taste
- 1 tsp. black pepper
- 2 c. heavy cream
- 4 c. chopped kale

Chopped bacon or bacon bits and shredded Parmesan cheese, optional.

In a large pot, sauté sausage until browned. Use a slotted spoon to transfer sausage to a plate and set aside. In the same pot, add butter and sauté onions over medium heat until translucent. Add garlic and sauté for another minute until fragrant.

Add chicken broth, water, potatoes, salt and pepper and bring to a boil. Boil until potatoes are tender. Stir in kale and heavy cream. Add sausage. Taste and add salt and pepper if needed. Serve garnished with bacon or bacon bits and shredded Parmesan cheese if desired.

### BARBEQUED PORK CHOPS

*Barb Yetter, Fountain, MN*

- 1 can cream of mushroom soup
- ½ cup barbeque sauce
- ½ cup ketchup
- 1 Tbsp. Worcestershire sauce
- ½ cup chopped onions
- 5 to 6 pork chops placed in a 9x13 pan.

Mix first five ingredients together. Pour over pork chops and bake 1 ½ to 2 hours at 375°. If it looks like chops are dry after 1 hour of baking, cover with foil and continue baking.



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## MAIN DISHES

### **CHEESY TATER TOT MEATLOAF CASSEROLE**

*Carrie Boyum, Mabel, MN*

- 1 c. ketchup
- 1 c. barbecue sauce
- 2 lb ground beef
- 30 Ritz crackers, crushed
- 2 oz. Lipton onion soup mix
- 2 large eggs
- 24 oz. frozen tater tots
- 2 c. shredded mozzarella and cheddar cheese blend
- ¼ c. real bacon bits

Preheat oven to 350°.

In a small mixing bowl, combine ketchup and barbeque sauce; stir well and set aside.

In large mixing bowl, combine beef, crushed Ritz crackers, Lipton soup mix, eggs and ½ c. ketchup and barbeque sauce mixture. Mix thoroughly. Press meatloaf into greased 9x13 baking dish. Spread the remaining ketchup/barbeque sauce over meat. Arrange frozen tots in single layer. Sprinkle shredded cheese and bacon bits over tots.

Cover with aluminum foil; bake for 35 minutes. Remove foil; bake another 40 minutes. Remove from oven; cool 5 minutes. Serve hot.

### **CHICKEN BURGERS WITH AVOCADO SALAD**

*Tillia Syverson, Harmony, MN*

- 1 c. finely diced yellow or red bell pepper, divided
- ½ c. finely diced red onion, divided
- 1 egg white
- 1 ½ tsp. chili powder, divided
- 1 tsp. salt, divided
- 1 package (1 lb) ground chicken or turkey
- 1 medium avocado, diced
- ½ cup finely diced cucumber
- Juice of lime
- 4 Tbsp. shredded Cheddar cheese.

Combine 1/2 cup bell pepper, 1/4 cup onion, egg white, 1 teaspoon, chili powder and 1/2 teaspoon salt in large bowl. Add chicken; stir to combine. Shape mixture into four patties. Cover and refrigerate 15 minutes.

Combine avocado, cucumber, lime juice, remaining 1/2 cup bell pepper, 1/4 cup onion juice, 1/2 teaspoon chili powder and 1/2 teaspoon salt in medium bowl.

Spray large skillet with nonstick cooking spray; heat over medium heat. Add burgers; cook burgers 5 minutes. Turn and top each burger with 1 tablespoon cheese. Cook 5 minutes or until no longer pink in center (165°).

Divide avocado salad among four plates; top with burger.

Makes 4 servings (1 burger with 1/2 cup avocado salad per serving.)

### **NO PEEK BEEF**

*Connie Petras, La Crescent, MN*

- 1 ½ lb round steak, cut in chunks
- 1 can cream of mushroom soup
- 1 pkg. dry onion soup mix
- 1 can mushrooms, with liquid
- 1 c. red wine

Brown round steak in oil. Put everything in a 2 quart casserole. Bake covered at 350° for two hours. Serve over noodles, mashed potatoes or rice.



## DESSERTS

### RHUBARB TORTE

*Marion Dahl, Rushford, MN*

#### **Crust:**

- 1 ½ c. flour
- ¾ c. butter
- 3 Tbsp. sugar

Blend like pie crust and pat in 9x13 cake pan. Bake 15 minutes at 350°.

#### **Filling:**

- Beat 4 egg yolks
- 1 ¾ c. sugar
- Mix with 4 Tbsp. flour
- ½ tsp. salt

Beat with mixer.

Add 5-6 c. rhubarb (if frozen, thaw rhubarb). Stir until well mixed, let sit a bit.

Spread over the crust. Bake 45 minutes at 350°.

#### **Meringue:**

- Beat 4 egg whites
- Add ½ c. sugar
- 1 tsp. vanilla
- Pinch cream of tartar
- Dash of salt

Spread on top of rhubarb and bake 15 more minutes.

### PINEAPPLE CAKE

*Susan Thompson, Spring Valley, MN*

- 2 eggs
- 1 can crushed pineapple, undrained
- 1 c. brown sugar
- 1 c. white sugar
- 2 c. flour
- 2 tsp. baking soda
- ½ tsp. salt
- 1 c. chopped pecans (optional)

Beat eggs until light and fluffy. Add pineapple and other ingredients. Beat by hand. Pour into a greased 9x13 pan. Bake at 350° for 45-50 minutes. Frost with cream cheese frosting. This is really heavy and moist, and wonderfully addictive.

### WALNUT DREAM BARS

*Donna Ciangiola, Rushford, MN*

#### **Crust:**

- ½ lb butter
- 3 oz. brown sugar
- ½ lb flour

#### **Filling:**

- 5 oz. eggs
- ¾ oz. flour
- ¾ tsp. baking powder
- 2 oz. coconut
- 13 oz. brown sugar
- 2 oz. chopped nuts

Crust: cream butter, then add sugar cream together. Then mix in the flour. Spread in a 9x13 sprayed baking pan. Bake at 350° about 10 mins or until lightly brown.

Filling: Whisk eggs together, then add the rest of the ingredients. Mix thoroughly. Spread over crust. Bake another 10-15 mins or until golden brown. Let cool slightly then cut. Important to cut while still warm.



## DESSERTS

### GINGER SNAPS

Marilyn Schreier, Preston, MN

#### Cream together:

- 1 c. sugar
- ¾ c. butter

#### Add in:

- 1 egg
- 4 Tbsp. molasses
- ¾ tsp. salt
- 2 tsp. cinnamon
- 2 tsp. baking soda
- 1 tsp. ginger
- 2 c. flour

Roll into 1-inch balls and then into sugar and place on greased cookie sheet. Bake at 375° for 8 to 10 minutes.

### TIRAMISU

Anne Doering, Harmony, MN

- 1 ½ c. heavy whipping cream
- 8 oz. container mascarpone cheese, room temperature
- 1/3 c. granulated sugar
- 1 tsp. vanilla extract
- 1 ½ c. cold espresso
- 3 Tbsp. coffee flavored liqueur, optional (Kahlua or DaVinci brands)
- 1 package lady fingers, Savoiardi brand can be found in the cookie aisle at your local grocery store, or online.

Cocoa powder for dusting on top

Add whipping cream to a mixing bowl and beat on medium speed with electric mixer (or use a stand mixer). Slowly add sugar and vanilla and continue to beat until stiff peaks. Add mascarpone cheese and fold in until combined. Set aside.

Add coffee and liqueur to a shallow bowl. Dip the lady fingers in the coffee (don't soak them – just quickly dip them on both sides to get them wet) and lay them in a single layer on the bottom of an 8x8-inch or similar size pan.

Smooth half of the mascarpone mixture over the top. Add another layer of dipped lady fingers. Smooth remaining mascarpone cream over the top.

Dust cocoa powder generously over the top (I use a fine mesh strainer to do this).

Refrigerate for at least 3-4 hours or up to overnight before serving.



Winners were selected by a random drawing



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## DESSERTS

### **TIRAMISU CAKE**

*Rose Schmucker, Wykoff, MN*

- 1 box white cake mix
- ¼ c. instant coffee
- ½ c. boiling water
- 2 Tbsp. corn syrup
- 8 oz. cream cheese
- 16 oz. Cool Whip
- ½ c. powdered sugar
- Chopped chocolate

Mix cake as directed on box and bake. Cool 15 minutes. Poke cake every ½ inch with a fork. Stir together coffee, water and corn syrup and drizzle evenly over cake. Cool completely, about one hour. Beat cream cheese and powdered sugar, fold in whipped cream. Spread over cake and sprinkle with chocolate. Store in refrigerator.

### **APPLESCOTCH CRISP**

*Connie Petras, La Crescent, MN*

- 5 to 6 medium apples, peeled and sliced
- 1/2 c. brown sugar
- 1 Tbsp. flour
- 1/4 c. milk

#### **Topping:**

- 2/3 c. flour
- 1/2 c. quick cooking oats
- 1/2 c. chopped nuts
- 1/4 c. brown sugar
- 1/4 tsp. salt
- 1 tsp. cinnamon
- 1/2 c. butter, melted
- 1 small package dry butterscotch pudding, not instant

Preheat oven to 350°. Combine apples, brown sugar, flour and milk. Pour into ungreased 7 x 11 pan. Combine topping ingredients and mix until crumbly. Sprinkle over apples. Bake for 45 minutes or until apples are tender. Top with whipped cream or ice cream.

### **GLORIFIED RICE**

*Promise Syverson, Harmony, MN*

- 1 pkg. lemon Jello
- 1/2 c. sugar
- 1/2 c. pineapple juice
- 2 c. boiled rice
- 1 c. crushed pineapple
- 1 c. whipped cream
- 1/2 c. red cherries

Pour 1 cup boiling water over Jello. Stir until dissolved, add the sugar and pineapple juice. Stir until well blended and cool until a little stiff. Prepare the rice and cool. Add the whipping cream and pineapple. Mix all together and put in bowl. You may either slice the cherries into the mixture of use to garnish on top.

### **RASPBERRY CLAFOUTI**

*Tillia Syverson, Harmony, MN*

- 3 eggs
- 1/3 c. sugar
- 2 Tbsp. butter, melted and slightly cooled
- 1/2 tsp. vanilla
- 2/3 c. almond flour
- Pinch salt
- 2 containers (6 oz. each) fresh raspberries

Preheat oven to 325°. Generously grease 9-inch ceramic tart pan or pie plate.

Beat eggs and sugar in large bowl with electric mixer at medium speed 4 minutes or until slightly thickened. Add half and half, butter and vanilla; whisk to combine. Gradually whisk in almond flour and salt. Pour enough batter into prepared pan to just cover bottom. Bake 10 minutes or until set.

Remove pan from oven. Scatter raspberries evenly over baked batter. Stir remaining batter and pour over raspberries.

Bake 40 to 45 minute or until center is set and top is golden. Cool completely on wire rack. Top each slice with a dollop of whipped cream.

Makes 8-10 servings. Gluten free. Refrigerate leftovers.

## DESSERTS

### PEANUT BUTTER COOKIES

*Winifred Eiken, Canton, MN*

- 1 c. peanut butter
- 1 egg
- 1 c. sugar

Mix all ingredients together. Roll by hand into walnut size balls after dough has been chilled an hour or longer. Bake until golden brown, about 10 minutes in 350° oven.

If you wish, put a chocolate star or Kiss on top while still hot out of the oven.

### GRANDMA'S GOOD RICE PUDDING

*Barb Yetter, Fountain, MN*

- 4 Tbsp. rice (washed)
- 1 quart milk
- ½ tsp. salt
- ½ c. sugar
- ½ c. raisins
- ¼ tsp. nutmeg

Pour milk and rice into a 2 quart casserole and bake at 325° for 1-1/2 hours.

Then add salt, sugar, raisins, and from the spice tin I sprinkle the nutmeg over the top.

Continue to bake for ½ hour more.

This recipe comes from Mrs. Marienus Davids of Spring Valley/Sumner Center area. I've had this recipe for many years and have made it many times. On a cold day it will warm the kitchen.

### PUMPKIN DUMP CAKE

*Sandy Gowin, Rushford, MN*

- 2 - 15 oz. pumpkin
- 1 - 12 oz. evaporated milk
- 3 eggs
- 1 c. sugar
- 1 Tbsp. pumpkin spice
- 1 tsp. vanilla
- 1 yellow cake mix
- 1 c. melted butter

Mix together first 6 ingredients and pour into greased 9x13 pan. Sprinkle the dry cake mix over top and drizzle the melted butter over it all. Bake at 350° for one hour.

### NO BAKE PEANUT BUTTER BARS

*Nancy Steele, Caledonia, MN*

- 1 c. butter melted
- 2 c. graham crackers
- 2 c. powdered sugar
- 1 c. + 4 Tbsp. peanut butter
- 1 1/2 c. milk chocolate chips

Put the graham crackers in a food processor till they are small crumbs.

In a medium bowl mix together the melted butter, graham crackers, powdered sugar and 1 cup peanut butter until well blended. Press evenly in a 9x13 pan. Can also use a 9x9 pan if you want them thicker.

Melt the chocolate chips and peanut butter until smooth. Spread over the peanut butter layer.

Refrigerate for at least one hour before cutting into squares.

### RHUBARB STICKY PUDDING

*Rose Sumbry, Rushford, MN*

- 3 c. diced rhubarb
- 1 c. all-purpose flour
- 2/3 c. granulated sugar
- 1/3 c. milk
- 2/3 c. melted butter, slightly cooled
- 1 tsp. baking powder
- ¼ tsp. salt
- 1 tsp. vanilla
- 1 cup powdered sugar
- 1 tbsp cornstarch
- 1 cup hot water

Preheat oven to 350°. Grease 9-inch square pan; put diced rhubarb in bottom of pan.

In bowl combine flour, granulated sugar, milk, melted butter, baking powder, salt and vanilla. Stir until smooth and pour over rhubarb.

In another bowl mix together powdered sugar and cornstarch. Scoop mixture over batter and then pour hot water on top of powdered sugar mixture. Do not stir - it will make a glaze on top of the dessert.

Bake 1 hour; remove from oven cool and serve with whipped cream or ice cream. Store leftovers in refrigerator.

## DESSERTS

### **RED, WHITE AND BLUE CAKE POPS**

*Bristol Boyum, Mabel, MN*

- 1 box cake mix, any flavor
- Water, vegetable oil and eggs called for on cake mix box
- 1 container (12 oz.) whipped frosting, any flavor
- 1 – 14 oz. bag candy melts, any flavor
- 1 tsp. shortening
- Craft sticks (flat, wooden sticks with round ends)
- Assorted candy sprinkles
- Block of white plastic foam

Line several cookie sheets with waxed paper.

Make and bake cake mix as directed on box for 13x9-inch pan, using water, oil and eggs. Cool completely, about one hour.

With fingers, crumble cake into large bowl. Add frosting; mix well with fingers until dough forms. Shape into quarter-size balls; place on cookie sheets. Freeze about 15 minutes.

When ready to assemble, in small microwavable bowl, microwave candy melts uncovered as directed on bag. Stir in shortening until smooth and mixture runs off spoon.

Remove cake pop balls from freezer. Dip tip of each craft stick into melted candy, then halfway into one cake ball; place on waxed paper-lined cookie sheet.

When all cake balls have sticks, gently swirl one cake ball in melted candy to coat well; allow candy to drip back into bowl. Dip ball into candy sprinkles to decorate; place in plastic foam to allow candy to harden. Repeat with remaining cake balls and melted candy.



### **SPICE LAYER CAKE**

*Bonnie Heidtke, Fountain, MN*

- 2 c. light brown sugar
- ½ c. shortening
- 2 eggs
- 2 ¼ c. flour
- ½ tsp. salt
- ½ tsp. cloves
- 1 tsp. cinnamon
- ½ tsp. nutmeg
- 3 tsp. baking powder
- ¾ c. milk
- 1 c. chopped raisins

Cream sugar and shortening and beat until fluffy.

Add the eggs and beat until light.

Sift the flour, add salt, spices, baking powder into a bowl, then sift again.

Add the dry ingredients to the egg mixture alternately with the milk.

Beat thoroughly and add the raisins.

Pour into two round cake pans, lightly greased.

Bake at 350° for 25-30 minutes. Spread with frosting between layers, over top and sides.

### **Caramel Frosting**

Combine in saucepan:

- 1 c. sugar
- 2/3 c. milk
- 1 c. firmly packed brown sugar

Stir until sugar has dissolved, then cook to soft ball stage. Remove from heat and cool to lukewarm without stirring, add 1 tsp. vanilla. Boil until of spreading consistency. Thin with cream, if necessary.

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## DESSERTS

### **TWIX COOKIES**

*Anna Syverson, Harmony, MN*

- ½ c. butter
- ½ c. granulated sugar
- 1 tsp. vanilla
- 1 egg white
- 1-1/2 c. flour
- 1 tsp. baking powder
- 20 caramels, unwrapped
- 1 Tbsp. milk
- 2 c. milk chocolate chips

Preheat oven to 350°.

Cream together butter and sugar. Add in the egg and vanilla. Mix until well combined. Add flour and baking powder, mix thoroughly.

Roll dough out ¼- ½ inch thick, use a round cookie cutter to cut circles. Bake 6-8 minutes.

Microwave caramels and milk for 1 minute. Stir at the 30 second mark.

Spoon 1 tsp. caramel on each cookie. Let caramel harden in fridge 10-15 minutes. Melt chocolate chips 30 second intervals. Layer over caramel.

### **COCONUT CREAM DESSERT**

*Dianne Gerard, Spring Grove, MN*

#### **First layer:**

- 1 c. flour
  - ¼ c. brown sugar
  - ½ c. butter, melted
- Mix together, pat in 9x13 pan. Bake 350° for 10 minutes.

#### **Second layer:**

- 1 c. sweetened flake coconut
- 3 c. half-and-half
- 2 eggs, beaten
- ¾ c. white sugar
- ½ c. flour
- ¼ tsp. salt
- 1 tsp. vanilla

Spread coconut on baking sheet and bake, stirring until golden brown, about 5 minutes.

In a sauce pan, combine half-and-half, eggs, sugar, flour and salt. Mix well. Bring to a boil over medium heat, stirring constantly. Continue cooking for 2 more minutes. Remove from heat, stir in ¾ c. toasted coconut and the vanilla. Pour on top of your crust – sprinkle remaining coconut on top. Refrigerate. Serve with dollop of whipped cream.

### **CHOCOLATE PECAN PIE**

*Josie Case, Canton, MN*

#### **Pie crust:**

- ½ c. flour, 2 Tbsp. + 2 tsp. water, 1/8 c. melted butter

#### **Pie filling:**

- 1 c. dark Karo syrup
- 3 eggs
- 1 c. sugar
- 2 Tbsp. butter, melted
- 1 tsp. vanilla
- 1/8 tsp. salt
- 1 c. pecans
- ½ c. chocolate chips

Roll out pie crust and spread in pie pan.

Combine pie filling ingredients and pour into unbaked pie shell. Bake at 350° for one hour.



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## DESSERTS

### PUMPKIN CRUNCH

*Judy Hazel, Lanesboro, MN*

- 1 - 15 oz. can pumpkin
- 1/2 c. sugar
- 1/2 c. brown sugar
- 4 eggs
- 1 ½ c. milk
- 1 tsp. cinnamon
- ½ tsp. nutmeg
- ½ tsp. ground ginger
- ¼ tsp. cloves
- ½ tsp. salt
- 1 Tbsp. cornstarch
- 1 box yellow cake mix
- 1 cup pecans, chopped
- ½ cup toffee bits
- 12 Tbsp. butter (1 ½ sticks)

Preheat oven to 350°.

Prepare a 9x13 pan, spraying with non-stick spray.

Thoroughly combine pumpkin, both sugars, eggs, milk and all the spices and cornstarch. Pour into the cake pan.

Stir the cake mix, pecans and toffee bits together and sprinkle evenly over the pumpkin mixture.

Melt the butter and drizzle it evenly over the top. Bake 60 minutes.

Makes 15 servings

### POPPY SEED CAKE

*Lynn Tschumper, Houston, MN*

Soak ½ c. poppy seeds in 1 c. milk for 1 hour.

Separate four large or extra large eggs and set the yolks aside for use later. Beat the four egg whites until stiff and set aside.

Beat together ½ c. shortening and 1 ½ c. sugar. Mix in 2 c. flour with 2 tsp. baking powder, adding alternately with the milk and poppy seed. Then fold in the stiffly beaten egg whites.

Bake 350° for about 20 minutes.

For filling: mix ¾ c. brown sugar with 1 ½ c. milk. Add the four egg yolks with 2 Tbsp. cornstarch and 1 tsp. vanilla. Cook over low heat until thick. Cool. Then spread over cooled cake. Then spread one container of Cool Whip over the entire cake. Store in refrigerator.

### RHUBARB TORTE

*Marion Dahl, Rushford, MN*

#### **Crust:**

- 1 1/2 c. flour
- ¾ c. butter
- 3 Tbsp. sugar

Blend like pie crust and pat into 9x13 cake pan. Bake 15 minutes at 350°

#### **Filling:**

- Beat 4 egg yolks (saving the whites for later)
- 1 ¾ c. sugar
- Mix with: 4 Tbsp. flour
- ½ tsp. salt

Beat with mixer.

Add 5-6 cups rhubarb (if frozen, thaw rhubarb). Stir until well mixed and let sit a bit.

Spread over the crust.

Bake 45 minutes at 350°.

#### **Meringue:**

- Beat the 4 egg whites
- Add ½ c. sugar, 1 tsp. vanilla, pinch cream of tartar, dash salt

Spread on top of rhubarb and bake 15 minutes more.

### PUMPKIN PECAN DESSERT

*Janice Stone, Stewartville, MN*

- 1 c. flour
- ½ c. oatmeal
- ½ c. brown sugar
- ½ c. butter

Put in ungreased 9x13 pan and bake at 350° for 13 minutes.

Mix and beat well 2 c. pumpkin, one 12 oz. can evaporated milk, 2 eggs, 1 tsp. cinnamon, ½ tsp. ginger. Pour over baked crust and bake 20 minutes at 350°. Combine ½ c. pecans, ½ c. brown sugar and 2 Tbsp. butter. Sprinkle over filling and bake 15-20 minutes, until pumpkin is set.

## DESSERTS

### **APPLE CRISP**

*Arlouene Pickett, Preston, MN*

- 8 c. peeled & sliced apples
- 3/4 c. sugar
- 1/4 c. flour
- 1 c. brown sugar
- 1 c. oatmeal
- 1 c. flour
- 1 c. butter, melted
- 1 tsp. cinnamon

Peel and slice apples. Mix apples with sugar and 1/4 cup flour. Spread in 9 x 13 inch cake pan.

Blend brown sugar, oatmeal, 1 cup flour, melted butter and cinnamon until crumbly. Sprinkle over apples.

Bake at 350° for 50-60 minutes or until a deep golden brown.

Yield: 12 to 15 servings

### **PUDDING DESSERT**

*Carrie Boyum, Mabel, MN*

- 1 c. flour
- 1 stick butter
- 3/4 c. nuts, crushed
- 3 c. milk
- 8 oz. cream cheese
- 1 c. powdered sugar
- 8 oz. Cool Whip
- 2 small boxes instant pudding, any flavor

Mix flour, butter and nuts together. Press into an ungreased 9x13 pan for the crust and bake 15 minutes at 350°. Cool.

Blend cream cheese and powdered sugar together. Fold in Cool Whip (approximately 5 oz.). Spread carefully over crust.

Blend pudding and milk at lowest speed on mixer for two minutes. Pour over other mixture in pan. Refrigerate at least one hour.

Before serving, put the remainder of Cool Whip on top of pudding layer.

### **STRAWBERRY PRETZEL SALAD**

*Roxanne Braband, Spring Valley, MN*

- 2 c. crushed pretzels (about 8 ounces)
- 3/4 c. butter, melted
- 3 Tbsp. sugar

#### **Filling:**

- 2 c. whipped topping
- 1 package (8 oz.) cream cheese, softened
- 1 c. sugar

#### **Topping:**

- 2 packages (3 oz. each) strawberry gelatin
- 2 c. boiling water
- 2 packages (16 oz. each) frozen sweetened sliced strawberries, thawed
- Optional: Additional whipped topping and pretzels

In a bowl, combine the pretzels, butter and sugar. Press into an ungreased 13x9-in. baking dish. Bake at 350° for 10 minutes. Cool on a wire rack.

For filling, in a small bowl, beat whipped topping, cream cheese and sugar until smooth. Spread over pretzel crust. Refrigerate until chilled.

For topping, dissolve gelatin in boiling water in a large bowl. Stir in sweetened strawberries; chill until partially set. Carefully spoon over filling. Chill until firm, 4-6 hours. Cut into squares; if desired, serve with additional whipped topping and pretzels.

#### **Strawberry Pretzel Salad Tips**

Salted pretzels are the way to go when making strawberry pretzel salad. The salty pretzels and sweet whipped topping and strawberries make this treat so crave-able. Measure after you crush them—not before. Use a food scale to measure 8 oz. if you want to be sure!

To keep those beautiful layers of strawberry pretzel salad sharp and separate, take care to spread the cream cheese layer all the way to the edges of the dish before you pop it into the fridge. If there are any gaps, the strawberry gelatin layer will leak down to the bottom.

This can be made into peach pretzel salad by using peach gelatin and frozen peaches instead of strawberry gelatin and frozen strawberries.

# Tasty Temptations Cookbook 2024 - Additions

(Appetizer section)

## **OLIVE ONION CHEESE BREAD**

*Denise Pagel, Chatfield, MN*

- 8 oz. mozzarella cheese, shredded
- 1/2 c. butter, softened
- 1/2 c. mayonnaise
- 4 green onions, chopped
- 1/2 can mushrooms, drained & finely chopped
- 1/2 can black olives, drained & finely chopped
- 1 lb loaf French bread

Combine first 6 ingredients. Cut bread in half lengthwise and place on parchment lined baking sheet. Spread with cheese mixture. Bake at 350° 15-20 minutes. Cut into slices.

(Side dish section)

## **AU GRATIN POTATOES**

*Denise Pagel, Chatfield, MN*

- 1/2 c. butter
- 32 oz. bag hash browns
- 8 oz. jar Cheez Whiz
- 1 regular can cream chicken soup
- 1 regular size tater topping (in dairy case)
- 2 c. crushed corn flakes
- 1/2 c. butter, melted

Melt butter in 9x13 baking dish. Stir in hash browns. In saucepan on stove combine: Cheez Whiz, soup and tater topping; bring to a boil. Pour over hash browns. Combine cereal and butter and spread over soup mixture. Bake 50 minutes covered at 350°; uncover and bake additional 15 minutes.

(Dessert section)

## **CAKE BATTER BLONDIE COOKIES**

*Denise Pagel, Chatfield, MN*

- 1/2 c. butter, softened
- 1/2 c. brown sugar
- 1/4 c. granulated sugar
- 1 large egg, room temperature
- 1 tsp. butter emulsion (LorAnn available at Michaels)
- 1/2 tsp. cake batter flavoring (McCormick's available at Walmart)
- 1 2/3 cup flour
- 1 Tbsp. corn starch
- 1/2 tsp. baking soda
- 1/4 tsp. salt
- 3/4 c. premium white chocolate chips
- 1/2 c. rainbow sprinkles (jimmies)

In large mixing bowl, cream together butter and sugars. Stir in the egg, butter emulsion and cake batter flavoring. Gradually add the dry ingredients until just combined. Fold in the white chocolate chips. Preheat oven to 350°. Place the rainbow sprinkles in a bowl. Make 17 large cookie balls. Roll the sides of each in the rainbow sprinkles. Place on parchment lined baking sheet. Flatten each with glass to 3/4-inch thickness. Bake 13 minutes until light brown on edges. Let cool 10 minutes on cookie sheet.

\*You may make your own cake batter flavoring using 3/4 tsp. vanilla flavoring and 1/2 tsp. almond flavoring.







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### SPAM® Cookies

- 1 cup butter (room temperature)
- 1 cup granulated sugar
- 1 cup light brown sugar
- 2 eggs
- 3 cups flour
- 1 tsp baking soda
- 1/2 tsp salt
- 1/2 can of SPAM®, cut in small cubes
- 1/2 cup butterscotch chips
- 1/2 tsp vanilla extract

#### Directions:

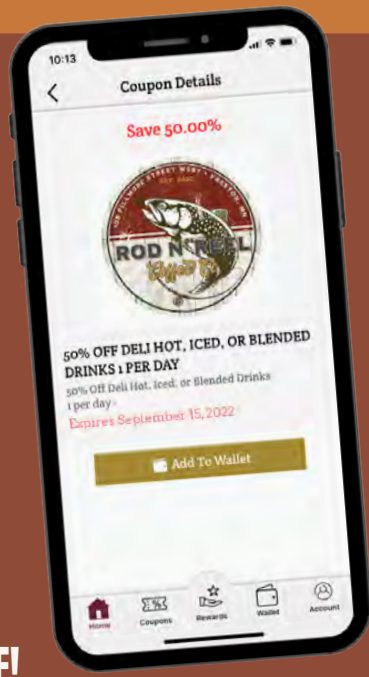
- Pre-heat oven to 350 degrees F.
- Cream together the butter and both sugars until light and fluffy.
- Add eggs one at a time and beat until they are incorporated into the butter and sugar mixture.
- Add the rest of the ingredients and mix until just blended - do not overmix!
- Chunk out cookie dough onto lightly greased baking sheets, bake for 5 minutes, rotate pan in the oven and finish off for another 5 minutes.



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