

November 17, 2025

TASTY *Temptations*



COOKBOOK

A special publication of the Fillmore County Journal

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



Now in its 16th 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 1028 recipes from readers, with 95 more recipes added to the tasty archives this year. Thanks to readers from Caledonia, Canton, Chatfield, Decorah, Fountain, Harmony, Houston, Lanesboro, Mabel, Pine Island, 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 16 years, the Hoiness family, store owners of Harmony Foods, Preston Foods and Rushford Foods, has generously donated over \$7,410 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

Events

OLD FASHIONED PIE SOCIAL:

Thursday, November 20 from 5-7 p.m.

In conjunction with Light Up Caledonia! enjoy the sights and sounds of the holiday season in downtown Caledonia as you savor a delicious slice of pie from the Caledonia Bakery. Held in the Historic Caledonia Gallery, you'll be taken in by the 12' Christmas tree and beauty of the 150 year old building decorated for the holiday season. Pie choices include fruit pies, cream pies and an old favorite, Sour Cream Raisin. **No reservations necessary.** \$7 per slice, including hot beverages.

CHRISTMAS TEA:

Thursday, December 18 from 4-5:30 pm.

Take a break from the hustle and bustle of the holiday season and enjoy a traditional Afternoon Tea from the Caledonia Bakery. Your three course tea includes a first course of savory cucumber sandwiches, fig and brie crostinis, chicken pot pie tartlets and a second course of biscuits and jam, and fruit scones. Your third course features fruit tarts, cream pies and our Signature Tea Cake. Tea will be served at your table. Live music on the baby grand piano and the beauty of the Historic Caledonia Gallery decorated in the finest the season has to offer will be a holiday tradition to savor. **Reservations required.** \$39 per person. Tables of 1 - 8 accepted.

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11/22. (4-5:30 p.m.)

Youth Cookie Decorating Class ages 8-14 - \$32

12/6. (1:30-3:30 p.m.)

Adult Cookie Decorating Class ages 14 + - \$42

12/12. (5:30-7 pm)

Class size is limited; registration required.

All Classes held at The Caledonia Bakery

124 E. Main Street, Caledonia, MN



For reservations and more information call the Bakery at 507-725-3965 or message us on Facebook.

• APPETIZERS •

Taco Chip Salad

Winifred Eiken, Canton MN

Tear up a head of lettuce. Cut unpeeled tomatoes in eighths. Put into a large bowl with 1 can kidney beans, drained, and 1 ½ c. grated American cheese. Pour Western dressing over combined ingredients. Just before serving, add cheese and taco chips.

Pretzel Dip

Rose Schmucker, Spring Valley MN

Cream cheese layer:

8 oz. cream cheese
1 T. finely chopped onions
1/8 tsp. garlic salt

Sweet layer:

1/4 c. butter
1/4 c. brown sugar
1 tsp. Worcestershire sauce
1/2 tsp. mustard

3/4 c. chopped pecans

Cream together cream cheese layer and spread about ½" thick on a nice serving plate. Put sweet layer in a saucepan and heat until melted. Do not boil. Spread over top of cheese layer. Top with pecans. Dip with pretzels.

Dill Pickle Dip

Denise Pagel, Chatfield MN

8 oz. chive & onion cream cheese spread
1/2 c. sour cream
2 T. pickle juice
1/4 tsp. garlic powder
1 c. diced kosher dill pickles (drain & let dry before cutting)
4 tsp. chopped fresh dill

Serve with veggies, pretzels, potato chips or cubed bagel pieces.

Meatballs

Teresa Stokes, Chatfield MN

1 can cream of chicken soup
1 can cream of mushroom soup
16 oz. sour cream
3 lb bag frozen meatballs

Combine in crock pot and cook on low for 5-6 hours.

Jimmy Dean Dip

Crystal Lewis, Spring Grove MN

1 lb Jimmy Dean sausage
Rotel
8 oz. block cream cheese

Brown 1 pound of Jimmy Dean sausage, drain off grease. Add 1 can of Rotel and an 8 oz. package of cream cheese. Mix until blended and serve with tortilla chips.

Crab Rangoon

Kathryn Hershberger, Spring Valley MN

2 garlic cloves, minced
1/4 c. onion or chives
3 tsp. soy sauce
8 oz. cream cheese
2 tsp. sugar
8 oz. crab meat
Egg Roll wrappers

Mix all together and put in wrappers. Fry in hot oil at 350° for 1 ½ minutes.



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• APPETIZERS •

Peanut Butter Spread

Ruth Miller, Spring Valley MN

1 - 18 oz. jar peanut butter
1 ½ lb marshmallow creme
1 c. butter, melted
1 c. hot water

Put peanut butter and marshmallow creme in bowl. Melt butter and add to mixture. Last, add hot water and mix all together. Mixture will be slightly thin at first, but will thicken after awhile. Serve on top of fresh, homemade bread!

Note: This can be stored in a freezer, but thaw out in fridge before each use.

Exquisite Popcorn Glaze

Susan M. Thompson, Spring Valley MN

Melt, stirring all the time, 1 c. sugar until melted. Add ¼ c. Coke. Mix well, add 1 T. butter, stir well and remove from heat. Pour over a large bowl of popcorn and mix well.

Egg Rolls and Sauce

Sherri Sovinski, Chatfield MN

½ lb cooked chicken or pork, optional
2 c. shredded cabbage/coleslaw mix
2 green onions, thinly sliced
2 T. chopped fresh cilantro
1 ½ tsp. minced garlic
1 tsp. grated ginger root
½ tsp. sesame oil
½ T. oyster sauce
1 dash hot pepper/chili sauce
1 dash soy sauce
1 package egg roll wrappers
1 T. water

Mix vegetables together. Mix flavorings next, then add to vegetables. Place about 2 T. filling mixture on egg roll. Dip pointer finger in water dish and apply water around the edge of wrapper. Place wrapper like a diamond, flipping bottom edge over filling to cover. Take and fold left and right sides toward middle. Next, roll egg roll up to seal.

Frying: Heat oil to 180° and fry until golden brown. Remove and place on paper towels. May be kept warm in oven until all are made.

Baking: Brush egg roll with oil. Place on cookie sheet in preheated oven at 425° for about 20 minutes, until hot and lightly browned. For crispier rolls, turn after 10 minutes.

Egg Roll Sauce:

1 can drained apricots
1 c. unsweetened applesauce
½ tsp. sesame oil
1 tsp. rice vinegar
½ tsp. oyster sauce
1 T. spring roll sauce

Mix together and chill in refrigerator to store.

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• APPETIZERS •

Bacon & Tomato Potato Skins

Anne Doering, Harmony MN

- 6 large baking potatoes
- 2 tsp. cooking oil
- 1 tsp. chili powder
- Several dashes bottled hot pepper sauce
- 2/3 c. chopped Canadian-style bacon or chopped, cooked turkey bacon
- 1 medium tomato, finely chopped
- 2 T. finely chopped green onion
- 4 oz. cheddar chess or lower-fat cheddar cheese, shredded (1 cup)
- 1/2 c. dairy sour cream (optional)

Scrub potatoes thoroughly and prick with a fork. Arrange on a microwave-safe plate. Micro-cook, uncovered, on 100% power (high) for 17-22 minutes or till almost tender, rearranging once. (Or, bake potatoes in a 425° oven for 40-45 minutes or till tender.) Cool. Halve each potato lengthwise. Scoop out the inside of each potato half, leaving about a 1/4" thick shell. Cover and chill the leftover fluffy white part of potatoes for another use. Combine the cooking oil, chili powder and hot pepper sauce. With a pastry brush, brush the insides of the potato halves with the oil mixture. Cut the potato halves in half lengthwise. Return to the baking sheet. Sprinkle potato quarters with bacon, tomato and green onion. Top with cheese. To make ahead, cover and chill for up to 24 hours.

Healthy Energy Bars

Arlene Gingerich, Spring Valley MN

- 2 c. coconut
- 3 c. oatmeal
- 1 c. flax meal
- 2 T. chia seeds
- 3/4 c. raisins
- 1 1/2 mini chocolate chips
- 1 T. vanilla
- 1 c. honey
- 1 1/2 c. peanut butter

Toast coconut and oatmeal in oven until lightly browned. Combine dry ingredients. Melt honey and peanut butter just so it melts. Pour over all and mix. Put in pan and cut as bars or make into shape of balls.

Minnesota Road Snack Mix

Katie Schmitz, Houston MN

- 1 bag of pecans
- 1 bag of cashews
- 1 bag of almonds
- 1 bag of dried cranberries
- 1/2 c. honey
- 6 T. coconut oil
- 1 tsp. vanilla
- 1 1/2 tsp. cinnamon

Heat the honey and oil till melted; add vanilla and cinnamon. Pour over rest of ingredients.

Bake at 275°. Stir every 10 minutes. Bake up to 30 minutes depending on the crunch.

I normally bake for 20-25 min. I used a 10 oz. bag of pecans, 16 oz. almonds, a 10 oz. bag of cashews and 6 oz. bag of dried cranberries. You can add more or less of any of the ingredients. I have also added pumpkin and sunflower seeds.

Garlic Bread Ritz Bits

Rose Sumbry, Rushford MN

- 2 - 8.8 oz. boxes cheese Ritz Bits
- 3/4 c. butter, melted
- 2 tsp. garlic powder
- 1/2 tsp. onion powder
- 1 1/2 tsp. Italian seasoning
- 1 1/2 c. grated Parmesan cheese

Preheat oven to 375° and line a baking sheet with parchment paper.

Pour crackers into a large mixing bowl, set aside.

Melt butter in a small bowl and whisk in garlic powder, onion powder, and Italian seasoning. Pour butter mixture over the crackers and toss to combine.

Sprinkle Parmesan cheese over the top and toss again.

Spread crackers on the prepared baking sheet and bake for 7-9 minutes or until golden.

Allow crackers to cool before storing in an airtight bag or container.

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• APPETIZERS •

Braunschweiger dip

Mark Staven, Caledonia MN

½ c. Braunschweiger
 ½ c. sour cream
 ½ c. cream cheese, softened
 ½ packet onion soup mix
 1 T. pickle relish
 Dash of Worcestershire

Mix well.

Slush

Taryn Raaen, Preston MN

2 c. sugar
 7 c. water

Bring to a good boil and cool. Put 4 tea bags in a dish and pour 2 c. boiling water over this and cool. After it has cooled add a 12 oz. can frozen orange juice and a 12 oz. can frozen lemonade. Add 2 c. vodka, gin or brandy. Stir all together and freeze. Mix a half glass slush and a half glass 7-up. Delicious!

Spinach Dip

Todd Ristau, Preston MN

Thaw and squeeze spinach until dry. Stir together spinach, 1 ½ c. sour cream, 1 c. Miracle Whip, 1 package Knorr vegetable dry soup mix, and 8 oz. can water chestnuts, chopped (optional), and 1 small onion, chopped. Blend well. Cover and refrigerate for 2 hours. Stir before serving. Serve with crackers, broccoli or cauliflower bites.

Santa's Punch

Barb Yetter, Fountain MN

6 oz. package cherry gelatin
 7 ½ c. grapefruit juice, chilled
 7 ½ c. pineapple juice, chilled
 2 quart bottles ginger ale (or soda water), chilled

Dissolve gelatin in 2 c. boiling water. Cool, but do not congeal. Add rest of ingredients and serve. Use candy canes for stirrers.

Makes 30 punch cups.

Zucchini Garlic Bites

Valerie Traun, Houston MN

1 c. zucchini, grated and drained well
 1 egg
 ¼ c. bread crumbs
 ¼ c. Parmesan cheese, grated fine
 1 clove garlic, grated fine
 2 T. fresh chives, chopped
 1 T. fresh parsley, chopped
 1 tsp. fresh basil, chopped
 1 tsp. fresh oregano, chopped
 Pinch of salt and pepper

Preheat oven to 400°F. Lightly coat a baking sheet with olive oil or non-stick spray. Set aside.

Use a box grater to grate the zucchini onto a clean towel. Roll up the towel and twist to wring out the moisture. Grate the garlic using the small holes on the box grater.

In a medium bowl, combine all of the ingredients and mix well.

Shape a tablespoon of the mixture into your hands, pat into small balls, and place on the baking sheet.

Bake for 15-18 minutes in the preheated oven until golden. Serve warm with marinara sauce. Recipe makes about 16 bites.

Dip in tomato sauce / pasta sauce.

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• APPETIZERS •

Shrimp Dip

Kay Ristau, Preston MN

1 can medium shrimp
8 oz. cream cheese

Drain and rinse shrimp in cold water. Use a fork to mash cream cheese, add shrimp which has also been mashed. Add enough Miracle Whip to spread nicely. Add chopped onion and ketchup for color to be light pink. Chill overnight. Serve with chips or stuffed celery which has been cut in 4" lengths and filled with the shrimp mixture.

Smokey Salmon Spread

Dianne Gerard, Spring Grove MN

1 c. flaked, smoked salmon
1 - 3 oz. package cream cheese
2 T. mayo
Salt to taste
Garlic powder to taste
1 medium onion, minced
Few dashes of Worcestershire sauce

Mix together until smooth. Serve with crackers or celery.

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Bacon Water Chestnuts

Jennifer Bessingpas, Preston MN

12 slices fully cooked bacon, cut in half
1 c. (8 oz.) whole water chestnuts, drained
½ c. Helmann's mayo
½ c. brown sugar
¼ c. chili sauce

Preheat oven to 350°. Wrap bacon around chestnuts, secure with toothpicks. Place in shallow baking dish. Mix 3 remaining ingredients. Pour over chestnuts. Bake 30 minutes.



Winners were selected by a random drawing

Maple Oat Nut Scones

Sue Hyke, Preston MN

2 ¾ c. flour
½ c. old fashioned oats, ground
⅓ c. sugar
2 T. baking powder
¼ tsp. salt
2 sticks cold, unsalted butter, cubed
½ c. walnuts, chopped, plus more for sprinkling
¾ c. heavy cream
1 tsp. maple extract
1 large egg

Icing:

5 c. powdered sugar
¼ c. whole milk
2 T. butter, melted
2 T. strong coffee
2 tsp. maple extract

Preheat oven to 350°. Line a baking sheet with parchment paper. In a large bowl, combine flour, oats, sugar, baking powder and salt. Add the butter, mix until it is coarse crumbs. Stir in nuts. Whisk together cream, extract and egg. Pour into flour mixture. Turn dough onto a floured surface. Press into a 6- to 8-inch circle, ¾" thick. Cut into 8 equal wedges. Bake 20-24 minutes. Cool completely.

Icing: Combine ingredients until thick and still pourable. Drizzle a generous amount on each scone, sprinkle nuts on top.

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• S I D E D I S H E S •

Homemade Granola

Linda Esch, Caledonia MN

Mix together:

6 c. old fashioned oatmeal

1 c. brown sugar

1 tsp. cinnamon

Melt together and add to oat mixture and mix well:

1 ½ sticks butter

½ c. honey

Add whatever nuts you like.

Pour into 11x15 greased pan. Bake at 350° 25-30 minutes, stirring halfway through.

Cool, then add dried fruit as desired. Store in airtight container or bag.

String Beans

Winifred Eiken, Caledonia MN

Drain a #2 can of green beans and place in a casserole dish. Add 1 can of cream of mushroom soup. Sprinkle top with ½ c. crushed potato chips. Bake at 350° for 30 minutes.

Grape Salad

Kay Ristau, Preston MN

2 lb green seedless grapes

2 lb red seedless grapes

8 oz. cream cheese, softened

8 oz. sour cream

½ c. powdered sugar

1 tsp. vanilla

Topping:

1 c. brown sugar, packed

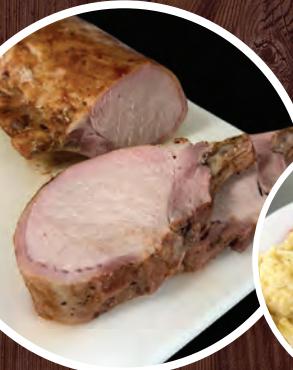
1 c. crushed pecans or walnuts

Wash and stem grapes, dry well. Mix sour cream, cream cheese, sugar and vanilla until blended well. Stir dry grapes into mixture, put into a 9x13 pan or large bowl. Mix brown sugar and nuts, sprinkle on top. Cover and chill overnight for best flavor.



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• S I D E D I S H E S •

Scalloped Corn

Tami Ferson, Chatfield MN

4-5 cans creamed corn
1 sleeve saltine crackers
1 ½ c. crushed raw egg noodles
1 stick butter
2 eggs, beaten
¼ c. half & half
½ tsp. seasoned salt
½ tsp. pepper

In a large bowl, add creamed corn, crushed saltines, crushed noodles, beaten eggs, melted butter and seasonings. Mix well and pour into well-greased baking dish. Bake, covered, at 350° for 45 minutes, uncover and bake additional 15 minutes, or until center of dish no longer jiggles.

This is my kids' favorite!

Salad

Barb Yetter, Fountain MN

1 large box raspberry jello
2 c. boiling water
2 c. vanilla ice cream
1 can mixed fruit, drained
1 can mixed fruit with extra cherries, drained

Put jello in a bowl, add boiling water and stir to dissolve. Add ice cream; stir until melted. Add the 2 cans drained mixed fruit. Chill until set.

Broccoli Sauce

Denise Pagel, Chatfield MN

¼ c. butter
1 T. brown sugar
2 T. soy sauce
2 tsp. vinegar
¼ tsp. pepper
1 tsp. garlic powder or 2 minced garlic cloves
1 tsp. cornstarch

Melt butter in saucepan or microwave. Stir in rest of ingredients and heat until bubbly and thickened. Pour over steamed broccoli (be sure it is drained well).

Cream Cheese Corn Casserole

Katie Schmitz, Houston MN

8 oz package cream cheese, softened and cubed
4 tablespoons butter
⅓ cup milk
½ teaspoon salt
¼ teaspoon black pepper
18 oz. bag frozen corn, thawed
¼ teaspoon cayenne pepper, optional
1 cup sharp cheddar cheese, grated

Preheat oven to 350°F and grease a 2-quart baking dish.

In a medium pot over low heat, melt cream cheese and butter. Stir in milk until mixture is smooth. Add salt, pepper, corn, and cayenne pepper (if using).

Pour mixture into prepared baking dish and top with cheese. Bake until golden brown and bubbly, about 20 minutes.



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• S I D E D I S H E S •

Ham & Cheese Rollups

Ruth Miller, Spring Valley MN

10 flour tortillas
Shredded cheese
Shaved ham
Dill pickle strips

Sauce:

1 c. sour cream
8 oz. cream cheese, softened
½ c. mayonnaise
½ tsp. dill weed
2 T. ranch dressing mix

Mix together all sauce ingredients. Spread on tortillas. Sprinkle with cheese; top with ham slices, amount of your choice. Put a row of dill pickle strips down the middle. Roll up and refrigerate. Slice each rollup into 6 rounds to serve.

Note: Little make-ahead sandwiches for tea parties!

To include your recipes in the 2026 cookbook, watch for the submission form in the Fillmore County Journal in fall 2026!

Mississippi Mud Potatoes

Valerie Traun, Houston MN

6 c. potatoes, peeled and cubed
1 lb bacon, cooked & crumbled
2 c. shredded cheddar cheese
1 c. mayo
Salt and pepper, to taste

Preheat oven to 375°F.

Mix all the ingredients together and spread out in greased 9x13 inch baking dish. Cover dish with foil and bake for 45 minutes.

Remove foil and bake for an additional 15-20 minutes, or until potatoes are tender and cheese is bubbly and golden brown.

Let cool for a few minutes before serving.

Garnish with chopped green onions, if desired.

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• S I D E D I S H E S •

Stick of Butter Baked Rice

Rose Sumbry, Rushford MN

- 1 c. long grain rice, uncooked
- 10 oz. can condensed French onion soup
- 10 oz. can condensed beef broth
- 1 stick butter, sliced

Preheat oven to 425°.

In 9x9 greased baking dish, stir together rice, soup and broth.

Arrange slices of butter over the top and cover tightly with foil.

Bake 30 minutes, remove foil and bake an additional 30 minutes.

Green Beans

Rose Schmucker, Spring Valley MN

- 1 gallon green beans
- 1 T. pimento peppers
- ½ c. diced ham
- ½ c. butter, browned
- ¼ c. flour
- 1 T. salt
- 1 T. Nature's Seasoning
- ½ T. Greek seasoning

Heat beans, then drain. Add peppers and ham. Heat. Brown butter, add flour and seasonings. Pour over beans.

Macaroni Salad

Rita M. Bussman, Wykoff MN

- 2 c. uncooked elbow macaroni
- 3 hard cooked eggs, chopped
- 1 small onion, chopped
- 3 stalks celery, chopped
- 1 small red bell pepper, chopped
- 2 T. dill relish
- 2 c. mayo
- 3 T. yellow mustard
- ¾ c. sugar
- 2 ¼ tsp. white vinegar
- ¼ tsp. salt
- ¾ tsp. celery salt

Cook macaroni, drain. In bowl stir eggs, onion, celery, pepper and relish. In small bowl mix mayo, mustard, sugar, vinegar, salt and celery seed. Pour over vegetables and stir in macaroni until blended. Chill.

Crack Corn

Crystal Lewis, Spring Grove MN

- 2 c. corn
- 1 c. cherry tomatoes, diced
- 1 c. cucumber, diced
- ½ red onion, diced
- ½ c. feta cheese
- ¼ c. mayo
- ¼ c. sour cream
- 1 T. lemon juice
- 1 tsp garlic powder
- 1 tsp chili powder
- Small bunch of fresh cilantro, chopped

Mix together corn, tomatoes, cucumbers, onion and feta cheese. In a separate bowl, combine rest of ingredients (except cilantro), mix thoroughly. Pour over corn mixture and toss to coat. Add cilantro. Chill for at least 30 minutes.

Note: you can use canned corn, fresh corn or frozen corn. If using frozen corn, thaw and drain well.



Winners were selected by a random drawing

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• S I D E D I S H E S •

Better than KFC Coleslaw

Sherri Sovinski, Chatfield MN

1 bag coleslaw mix or about a head of cabbage
 ¼ c. shredded carrots, optional
 2 T. minced onions
 ⅓ c. granulated sugar
 ½ tsp. pepper
 ¼ c. milk
 ¼ c. buttermilk
 ½ c. mayonnaise
 ¼ c. sour cream
 1 ½ T. white vinegar
 2 ½ T. lemon juice

If using head of cabbage, process to fine shredded in food processor. Place in bowl. Mix up sauce and add to bowl. Mix together. Refrigerate several hours or overnight before serving.

Family Approved Veggies

Susan M. Thompson, Spring Valley MN

1 - 14 ½ oz can green beans, drained
 1 - 14 ½ oz can whole kernel corn, drained
 1 - 10 ¾ oz can condensed cream of celery soup, undiluted
 ½ c. sour cream
 ½ c. shredded cheddar cheese
 ½ c. chopped onion

Mix all together and pour into an ungreased 2 qt. baking dish. Combine ¼ c. melted butter, ¾ c. saltine cracker crumbs and sprinkle over vegetables. Bake, uncovered, at 350° for 35-40 minutes or until bubbly.

Cauliflower Broccoli Salad

Mark Staven, Caledonia MN

½ head cauliflower, chopped
 ½ head broccoli, chopped
 1 c. radish, sliced
 ½ c. onion, chopped
 1 c. celery, chopped

Dressing:

¾ c. Miracle Whip
 ¾ c. sour cream
 ½ packet Good Seasons Italian Dressing

Mix and refrigerate.

Scalloped Corn

Teresa Stokes, Chatfield MN

2 eggs, slightly beaten
 ½ c. milk
 10 crushed soda crackers
 1 can creamed corn
 1 can whole kernel corn, drained
 Salt and pepper

Mix together and put in greased casserole dish. Bake at 350° for 45 minutes.



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• S I D E D I S H E S •

Maple Baby Carrots

Jennifer Bessingpas, Preston MN

16 oz. package fresh baby carrots
 ¼ c. butter, cubed
 2 T. maple syrup

Place carrots in small amount of water and microwave on high 4-6 minutes, or until crisp-tender. Drain. Add butter; microwave for 30 seconds or until melted. Drizzle with syrup and toss to coat.

Caramel Apple Salad

Sue Hyke, Preston MN

8 oz. Cool Whip
 1 box sugar free instant butterscotch pudding mix
 14 oz. pineapple tidbits in juice
 4 large Red Delicious or Fuji apples
 4 large Granny Smith apples

Combine pudding and pineapple with juice in a large bowl. Set aside.

Dice apples and combine with pudding mixture. Fold in Cool Whip. Chill and serve.

Sweet Potato and Two-cheese Gratin

Anne Doering, Harmony MN

5 large sweet potatoes, scrubbed, peeled and cut into 1/8" slices
 ½ tsp. salt, divided
 ½ tsp. freshly ground black pepper, divided
 ½ c. plus 3 T. shredded Fontina cheese, divided
 ½ c. plus 3 T. grated Parmesan cheese, divided
 1 c. heavy whipping cream, divided
 Garnish: fresh thyme

Preheat oven to 400°. Generously coat a 2 ½-quart baking dish with cooking spray; set aside.

Place a layer of sweet potatoes in a shingled fashion in baking dish. Season sweet potato layer with 1/8 tsp. salt and 1/8 tsp. pepper. Sprinkle potatoes with 1 T. Fontina cheese, 1 T. Parmesan cheese, and ¼ c. cream. Repeat layers 3 times. Cover with aluminum foil.

Bake for 1 hour. Remove foil. Sprinkle remaining cheeses over sweet potatoes.

Bake, uncovered, until cheese is golden brown, about 15 minutes. Serves 8.

Garnish with fresh thyme if desired.

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Zucchini Patties

Kathryn Hershberger, Spring Valley MN

2 c. grated zucchini
 1 tsp. baking powder
 ½ tsp. salt
 1 egg
 ½ c. crushed Ritz crackers
 1/8 c. flour
 ½ tsp. Old Bay seasoning
 2 T. melted butter
 Pepper to taste

Mix all together and fry in hot skillet.

Delicious!

To include your recipes in the 2026 cookbook, watch for the submission form in the Fillmore County Journal in fall 2026!

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• MAIN DISHES •

Corn Chowder

Denise Pagel, Chatfield MN

5 slices bacon
 1 medium onion, diced
 2-3 potatoes, cubed
 ½ c. celery, diced
 ½ c. butter
 6 c. freezer corn
 2 c. half & half
 2 T. sugar
 1 tsp. Worcestershire sauce
 ½ T. flour
 1 tsp. seasoned salt
 Ground pepper to taste

Cut and fry up bacon. Reserve some of the drippings and saute onion, potatoes and celery for 5-7 minutes in large kettle. Melt butter and add remaining ingredients. Bring to a boil; cover and simmer 1 hour. Add water if needed for consistency.

Teriyaki (Venison) Meat Maromade

Sherri Sovinski, Chatfield MN

This recipe can also be used for beef, chicken breasts and strips or tuna steak.

1 c. salad oil
 ¾ c. soy sauce
 ¼ c. Worcestershire sauce
 2 T. dry mustard
 2 ¼ tsp. salt
 1 T. ground pepper
 ½ c. wine vinegar
 1 ½ tsp. dried parsley flakes
 2 cloves garlic, crushed
 ¼ lemon juice
 Meat of your choice

Combine all ingredients except meat. Pour over meat and refrigerate minimum of 2-3 hours. Even more flavor after 8 hours.



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• MAIN DISHES •

Full of Bologna Hotdish

Tami Ferson, Chatfield MN

2 rings beef bologna or Polska kielbasa (better with Polska kielbasa)
 7-8 medium-large potatoes, diced in chunks
 1 small onion, diced
 26 oz. can cream of mushroom soup
 10 1/2 can cream of chicken soup
 1 1/2 cans evaporated milk (use small soup can for measure)
 3-4 slices American cheese
 Salt & pepper to taste

Spray large casserole dish or roasting pan with non-stick spray. Add chunked bologna, potatoes & onion in pan. In another medium sized bowl, add both large and small cans of soups, along with evaporated milk, salt & pepper. Use whip to stir thoroughly to blend and remove soup lumps. (May need to add more milk so it's not too thick.) Add this mixture to meat, potatoes and onion. Stir well to coat everything. Cover with aluminum foil. Bake in 350° oven for 45-60 minutes to make sure potatoes are tender. Remove lid, add cheese slices to top. Replace lid and let stand to let cheese melt. Then dig in!

Chicken Crack

Nicole Jevne, Decorah IA

3-4 large chicken breasts
 8 oz block cream cheese, softened
 1 oz Hidden Valley dry ranch packet
 10.5 oz can cream of chicken soup

Lightly grease sides and bottom of crock pot with cooking spray.

Layer chicken breast on bottom.

In a small bowl mix cream cheese, cream of chicken soup and dry ranch until well combined. Pour over top of chicken breasts.

Cook on low 4-6 hours, until chicken shreds easily with forks. Stirring occasionally.

Can be served over mashed potatoes, noodles or as a sandwich.

1-2-3 Casserole

Winifred Eiken, Canton MN

Brown 2 lb ground beef.

Add 1 can cream of chicken soup, 1 can cream of celery soup, 1 can cream of mushroom soup

Mix all together and bake in a 9x13 pan. Top with one bag of tator tots and bake in a 425° oven for 30 minutes.

I like to add some frozen or canned mixed vegetables to meat and soup mixture before topping with the tator tots. Either way, it's very delicious.

Little Pizzas

Maggie Heintz, Caledonia MN

1 loaf party rye bread
 1 lb hamburger
 1 pkg. little pork sausages
 1 lb Velveeta cheese, cubed
 1 T. oregano
 1/2 tsp. garlic salt
 1/2 tsp. Worcestershire sauce

Brown hamburger, sausages and add rest of ingredients except bread. Mix well and spread on bread. Bake at 400° 8-10 minutes. Freezes well.



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• MAIN DISHES •

Spicy Pork Skillet

Jim Neppl, Preston MN

1 lb pork sausage
 1 - 28 oz. can Bush's baked beans
 1 - 24 oz. Hunt's pasta sauce
 2 c. macaroni
 1 - 12 oz. can vegetables, optional

Brown sausage. Add beans, pasta sauce and macaroni. Bring to a boil, then reduce to low for 20 minutes, or until macaroni is tender, stirring often.

Honey-glazed Sweet Potatoes

Rose Schmucker, Spring Valley MN

2 lb sweet potatoes
 6 T. butter, melted
 1 tsp. lemon juice
 3 T. honey
 Salt and pepper to taste

Cut sweet potatoes into $\frac{1}{2}$ "- $\frac{3}{4}$ " squares. Mix all ingredients together. Bake, covered in 425° oven for 20-30 minutes or until potatoes are soft.

Grandma's Tomato Casserole Dinner

Barbara and Larry Gordon, Caledonia MN

Saute 1 T. chopped green pepper, 2 T. chopped onion, and 2 T. shortening in deep pan; cook until tender. Add 2 T. flour, stir until smooth. Add: 2 $\frac{1}{2}$ size canned diced tomatoes or 3 $\frac{1}{2}$ c. diced fresh tomatoes, 1 T. chopped celery, 1 tsp. sugar, $\frac{1}{2}$ tsp. salt, 1/8 tsp. pepper and cook to boil, stirring constantly. Simmer 5 minutes.

Dumplings: Sift together 1 c. flour, 2 tsp. double acting powder, $\frac{1}{2}$ tsp. salt, 2 T. shortening until coarse meal. Cut in $\frac{1}{2}$ c. grated cheese and 1 T. parsley. Add $\frac{1}{2}$ c. milk and mix only until all flour combines (don't over mix).

Dip a tablespoon in cold water to drop spoonfuls of batter from spoon into hot tomatoes, cover and steam 20 minutes. Do not remove cover when steaming. Serves 4-6.

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• MAIN DISHES •

Miss Samantha's Goulash

Miss Samantha Leibold, Pine Island MN

1 lb hamburger
 1 small onion
 1 T. chopped garlic
 Seasoning salt
 Black pepper
 2 T. sugar
 1 large can of Campbell's Tomato Soup
 1 box bowtie pasta

In a large pan cook your hamburger with some seasoning salt, 1 chopped onion, some black pepper, a tablespoon of chopped garlic and $\frac{1}{2}$ cup of water. Cook until hamburger is done.

In a separate pan boil your bowtie noodles just until they are almost done. Drain.

To the hamburger mixture add the tomato soup and 2 tablespoons of sugar. Mix well.

Pour the noodles into a 9x13 glass pan and pour the hamburger mixture over the top and mix thoroughly. Bake in a 350° oven for only about 15 minutes while you bake garlic toast. Serve immediately.

Best served with garlic toast and a salad.

Bird Nest Pancakes

Susan M. Thompson, Spring Valley MN

3 eggs
 3 c. shredded, peeled potatoes
 1 $\frac{1}{2}$ c. finely chopped cooked chicken or turkey
 2 T. flour
 $\frac{1}{4}$ c. sliced green onions with tops
 1 $\frac{1}{2}$ tsp. salt
 Vegetable oil
 Cranberry sauce, optional

Beat the eggs, then add potatoes, chicken or turkey, onions, flour and salt. Mix well.

Heat about $\frac{1}{4}$ " of oil in large skillet. Pour batter by $\frac{1}{3}$ cupfuls into hot oil. Fry 5-6 minutes on each side or until potatoes are tender and pancakes are golden brown.

Makes 12 pancakes. Serve with cranberry sauce if desired.

My accidental creation, and it is good!

Taco Soup

Linda Esch, Caledonia MN

Brown 1 lb hamburger and 1 onion. When brown, add to Dutch oven or any big pan.

Add:

2 cans beans - whatever you like - pinto, chili, kidney, etc.
 1 can whole kernal corn
 1 can diced tomatoes (I use 2)
 1 can Rotel tomatoes
 1 small can black olives
 1 pkg. taco seasoning
 1 package ranch dressing mix (powder mix)
 2 c. cheddar cheese

Simmer 30 minutes. Serve with tortilla chips, cheese and sour cream.

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• MAIN DISHES •

Four Cheese Scalloped Potatoes and Ham

Sue Hyke, Preston MN

1 ½ T. unsalted butter
 ½ clove garlic
 ½ c. shredded mozzarella cheese
 ½ c. shredded Asiago cheese
 ½ c. raclette and/or comte cheese
 2 lb russet potatoes, sliced
 Salt and ground pepper
 2 c. heavy cream
 ¼ tsp. nutmeg
 Parmesan cheese
 2 c. cubed ham

Preheat oven to 425°. Mix everything together in a shallow pan. Bake 45 minutes.

Quick Wild Rice Soup

Crystal Lewis, Spring Grove MN

2 boxes wild rice
 ½ lb bacon, browned and crumbled
 ½ lb cheddar cheese, shredded
 2 cans cream of potato soup
 2 cans cream of cheddar cheese soup
 2 soup cans of milk
 2 - 13 oz cans evaporated milk.

Empty both boxes of rice and 1 ¾ cups of water in pan, boil slowly until rice is tender and water is mostly absorbed. Add all other ingredients into the pan and heat slowly on low heat, stir constantly so cheese does not stick to bottom of pan.

Chicken à la King

Rita Bussman, Wykoff MN

2 c. cooked chicken, cubed
 1 - 4 oz. can drained, sliced mushrooms
 3 T. fat (melted chicken fat, oil, butter)
 3 T. flour
 2 c. chicken broth, milk, cream or mixture
 ½ tsp. salt
 ¼ tsp. cayenne pepper
 2 egg yolks
 3-4 pimento strips, cut small

Add flour to melted butter in skillet. Add 2 c. liquid. Stir until thick, add yolks, salt and pepper. Cook a little more. Add chicken, mushrooms and pimentos. Serve over biscuits. Serves 4.

Pizza Hotdish

Susan Miller, Rushford MN

1 lb hamburger or Italian sausage
 1 can pizza sauce
 1 can Campbell's cheddar cheese soup
 1 box macaroni & cheese, made according to directions on box
 Pepperoni

Fry meat with onion or extra vegetables, add macaroni and cheese, pizza sauce and soup mix. Serve.

CHECK THE FILLMORE COUNTY JOURNAL
FOR RECIPES FROM THESE LOCAL WRITERS!



By Tim Blanski

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FRESH OFF THE FARM

By Liz Gerdes



A GOODLY
HERITAGE

By Wenda Grabau



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& AGAIN

• MAIN DISHES •

Garlic & Citrus Steaks

Kathryn Hershberger, Spring Valley MN

2 lb. steak, about $\frac{1}{2}$ " thick
½ c. olive oil
6 T. lemon juice
2 tsp. salt
½ tsp. pepper
¼ c. fresh chopped cilantro
5 garlic cloves, crushed
1 tsp. ground coriander

Combine marinade ingredients and soak steaks for several hours or overnight. Grill over direct heat (450°-500°) for 8-10 minutes or until done.

Hamburger Casserole

Mark Staven, Caledonia, MN

1 lb. hamburger
1 medium onion
4 potatoes in large chunks
4 carrots
1 can cream of mushroom soup

Brown hamburger and onion. Precook potatoes and carrots. Mix together with soup, salt and pepper. Add extra liquid if needed. Pour in casserole and bake 30 minutes at 350°.

Amish Chicken Noodles

Ruth Miller, Spring Valley MN

1 $\frac{3}{4}$ qt. water
1 $\frac{1}{2}$ qt. chicken broth with chicken pieces
½ c. chicken base
½ T. salt
¼ T. black pepper
1 $\frac{1}{4}$ lb egg noodles
½ c. butter, browned

Put everything except noodles and butter together in 6 qt. kettle. Heat until mixture comes to a boil. Add noodles and bring to a boil again. Boil for 5 minutes. Cover and let set for $\frac{1}{2}$ hour. Brown butter really well and add to noodles. Serve!

Meatloaf

Teresa Stokes, Chatfield MN

2 lb hamburger
1 c. oatmeal
1 c. tomato juice
1 envelope meatloaf seasoning
2 eggs

Mix and bake one hour at 350°. Add topping and bake 20 minutes more.

Topping:

1 c. brown sugar
½ c. catsup
3 T. mustard

Mix together and pour over meatloaf. Return to oven for 20 minutes.

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• MAIN DISHES •

Cheeseburger Soup

Jennifer Bessingpas, Preston, MN

1/2 lb. ground beef
 4 T. butter, divided
 3/4 c. chopped onion
 3/4 c. shredded carrots
 3/4 c. diced celery
 1 tsp. dried basil
 1 tsp. dried parsley flakes
 1 3/4 lb. cubed, peeled potatoes (about 4 c.)
 3 c. chicken broth
 1/4 c. flour
 16 oz. Velveeta processed cheese, cubed
 1 1/2 c. milk
 3/4 tsp. salt
 1/4 tsp. pepper
 1/4 c. sour cream

In a large saucepan over medium heat, cook and crumble beef until no longer pink; drain and set aside. In same saucepan, melt 1 T. butter over medium heat. Saute onions, carrots, celery, basil and parsley until tender, about 10 minutes. Add potatoes, beef and broth, bring to a boil. Reduce heat, simmer covered, until potatoes are tender, 1-12 minutes.

Meanwhile, in a small skillet, melt remaining butter. Add flour; cook and stir until bubbly, 3-5 minutes. Add to soup; bring to a boil. Cook and stir 2 minutes. Reduce heat to low, stir in cheese, milk, salt and pepper; cook until cheese melts. Remove from heat and blend in sour cream.

1 c. serving equals 450 calories.

Pan-fried Walleye with Lemon Butter Sauce

Anne Doering, Harmony MN

1/4 c. flour
 Salt and freshly ground pepper
 4 walleye fillets
 1 T. vegetable oil
 3 T. cold butter, cubed
 2 T. fresh lemon juice
 1 T. chopped parsley

Place flour, salt and pepper in a shallow bowl. Dredge fish one piece at a time, into flour, shaking off excess. In a medium skillet, heat oil and 1 T. butter over medium-high heat. Add fillets and cook 2-3 minutes on each side or until fish flakes with a fork. Transfer to a plate and keep warm. Add lemon juice to the skillet. Whisk in the butter until thickened. Pour sauce over the fish and sprinkle with parsley. Serves 4.

Chicken Hash Brown Casserole

Barb Yetter, Fountain MN

Put a 1 pound package frozen hash browns in bottom of a 2 qt. greased casserole.

Note: I used O'Brien hash browns and not the whole package.

1 can cream of chicken soup

1 c. sour cream

1/2 c. chopped onion, optional

1 c. or more shredded cheddar cheese

Salt and pepper

2 c. cooked, cubed chicken

Note: if not enough chicken on hand, add a 5 oz. can white and dark chicken, drained.

Mix ingredients from the chicken soup to the chicken together. Spread over potatoes.

Top with 3 c. crushed Rice Chex and one stick oleo (margarine), melted. Note: you can use crushed Club crackers for the top instead of Rice Chex, along with the melted margarine.

Bake at 350° for 50-55 minutes or until it's bubbling and hot.



• MAIN DISHES •

Coca-Cola Pork Chops

Rose Sumbry, Rushford MN

8 pork chops (bone in or out)
 Salt and pepper to taste
 1 c. catsup
 1 c. Coca-Cola (any cola soda including diet will work)
 Brown sugar (or brown sugar substitute such as Swerve)

Preheat oven to 350°

Place pork chops in a baking dish. Season with salt and pepper to taste. Mix the catsup and Coca-Cola and pour over pork chops. Sprinkle with brown sugar. Bake uncovered in oven for an hour or until the pork chops are tender.

Serves 8.

Taco Roll

Kay Ristau, Preston MN

Thaw 1 loaf frozen bread dough and put on greased cookie sheet.

Filling:

1 lb ground beef, browned with 1 cup chopped onion. Mix together 1 can tomato soup and 1 package taco seasoning. Mix the filling with the meat and spread over bread dough which has been rolled out. Top with shredded cheese. Roll up dough and pinch together to seal. Brush with melted butter. Bake 30 minutes at 350°.

Parmesan Baked Pork Chops

Valerie Traun, Houston MN

4 boneless pork chops, 1/2" thick
 1 Tbsp olive oil
 1 c Parmesan cheese
 1 c Italian bread crumbs
 1 tsp black pepper
 1 tsp garlic powder

On a plate combine the last 4 ingredients.

Rub the pork chops with olive oil and then dip (coat) each one in the cheese mixture. Press the mixture over the pork chops to make sure they are well covered in it.

Line a pan with tin foil and spray with cooking spray.

Place the pork chops on the pan and bake at 350° for 40-45 minutes.

Pineapple Chicken

Katie Schmitz, Houston MN

2 chicken breasts, diced
 1 c. pineapple chunks (fresh or canned)
 1 c. rice (white or jasmine)
 2 c. chicken broth (or water)
 1 T. soy sauce
 1 T. olive oil
 1 bell pepper (any color), diced
 1 onion, diced
 2 cloves garlic, minced
 Salt and pepper to taste
 Green onions or cilantro for garnish (optional)

Step 1: Cook the rice

In a medium saucepan, bring 2 cups of chicken broth (or water) to a boil.

Add the rice, cover, and reduce the heat to low. Cook for about 15-20 minutes, or until the rice is tender and the liquid is absorbed. Once done, fluff it with a fork and set aside.

Step 2: Cook the chicken

In a large skillet or pan, heat the olive oil over medium heat. Add the diced chicken breasts and season with salt and pepper. Cook until the chicken is browned and cooked through, about 5-7 minutes.

Step 3: Add vegetables and pineapple

Add the diced onion, bell pepper, and minced garlic to the skillet with the chicken. Sauté for about 3-4 minutes until the vegetables are tender.

Stir in the pineapple chunks and soy sauce. Cook for another 2-3 minutes until everything is heated through.

Step 4: Combine with rice

Add the cooked rice to the skillet with the chicken and pineapple mixture. Stir well to combine all the ingredients, allowing the flavors to meld together. Adjust seasoning with more salt or pepper if needed.

Step 5: Serve

Once everything is combined and heated through, remove from heat. Garnish with chopped green onions or cilantro if desired.



Winners were selected by a random drawing

CELEBRATING
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• D E S S E R T S •

Zucchini Bars

Anna May, Houston MN

2/3 c. brown sugar
 1/4 c. butter, softened
 1/2 tsp. vanilla
 1 egg, beaten
 1 c. flour
 1 tsp. soda
 1/2 tsp. EACH cinnamon and cloves
 1 c. shredded zucchini

Frosting:

3/4 c. powdered sugar
 1 T. butter, very soft
 1/8 tsp. ground cloves
 3-4 tsp. milk

Stir together brown sugar, butter and vanilla and then the beaten egg. In a separate bowl, whisk flour, soda, cinnamon and cloves together and combine with the brown sugar mixture. Fold in zucchini and stir until well combined. Pour into 9x9 greased pan and bake at 350° for 25-30 minutes. Check doneness with a toothpick. Whip frosting ingredients together (in order given) and when bars are cool, spread frosting over bars. 16 servings.

Optional: Add 1/2 cup chopped nuts to the batter or sprinkle on top of the frosting. Cover with plastic wrap to keep fresh. No worries, as they won't last long.

To include your recipes in the 2026 cookbook, watch for the submission form in the Fillmore County Journal in fall 2025!

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Sandy Sandbakkels

Winifred Eiken, Canton MN

1 c. sugar
 1 c. butter
 1 egg
 2 1/2 c. sifted flour

Mix well. Press into sandbakkel tins. Bake at 350° until light brown. These are very good made with either white or brown sugar or half white and half brown sugar.

Chocolate Pecan Cookies

Denise Pagel, Chatfield MN

14 oz. bag flaked coconut
 14 oz. can sweetened condensed milk
 2 c. chocolate chips
 1/3 c. chopped pecans
 Half a pecan for top of each cookie

Mix together first 4 ingredients. Roll into 1" balls. Place on parchment paper on cookie sheet and top with half a pecan on each. Bake at 350° 10-12 minutes.



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• D E S S E R T S •

Passionate Pumpkin Dessert

Crystal Lewis, Spring Grove MN

1 ½ c. flour,
1 ¾ c. margarine
½ c. chopped walnuts,
8 oz. package cream cheese, softened
1 c. powdered sugar
12 oz. container cool whip
2 - 3.4 oz. packages instant vanilla pudding
1 ½ cup milk
15 oz. can pumpkin
1 tsp. pumpkin pie spice

Crust: blend flour, margarine, and nuts. Press into 9x13" pan and bake at 350° for 20 minutes.

First layer: blend softened cream cheese and powdered sugar; fold in half of the Cool Whip. Spread on cooled crust.

Second layer: combine pudding mix, milk and pumpkin. Beat for 3 minutes. Spread on first layer.

Third layer: blend pumpkin pie spice with remainder of Cool Whip and spread on top. Refrigerate.

Brownie Pudding Cake

Anne Doering, Harmony MN

½ c. flour
¼ c. sugar
3 T. unsweetened cocoa powder
¾ tsp. baking powder
¼ c. milk
1 t. cooking oil
½ tsp. vanilla
¼ c. chopped walnuts
⅓ c. sugar
¾ c. boiling water

Stir together flour, the ¼ c. sugar, 1 T. of the cocoa powder, and the baking powder. Add milk, oil and vanilla. Stir until smooth. Stir in nuts. Transfer batter to a 1-quart casserole. Combine the ⅓ c. sugar and remaining cocoa powder. Gradually stir in boiling water. Pour evenly over batter. Bake in a 350° oven about 30 minutes or until a toothpick inserted into cake comes out clean. Serve warm. Makes 4 servings.

Mocha Brownie Pudding Cake: Prepare as above, except add 2 tsp. instant coffee crystals with the boiling water.

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• D E S S E R T S •

Oma's Rhubarb Cake

Tami Ferson, Chatfield MN

Cake:

2 c. all-purpose flour
1 ¼ c. white sugar
1 tsp. baking soda
½ tsp. salt
2 large eggs, beaten
1 c. sour cream
3 c. diced rhubarb

Struesel Topping:

1 c. white sugar
¼ c. butter, softened
¼ c. all-purpose flour
¼ tsp. ground cinnamon

Preheat oven to 350°.

Grease and flour 9x13 baking dish. For cake: stir together flour, sugar, baking soda and salt in large bowl. Stir in beaten eggs and sour cream until smooth, then fold in rhubarb.

Pour into prepared pan and spread evenly.

To make struesel: stir together sugar and butter in a medium bowl until smooth. Stir in flour until mixture is crumbly. Sprinkle mixture on top of cake, then dust lightly with cinnamon.

Bake in preheated oven until a toothpick inserted in center comes out clean, about 45 minutes.

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Butterfinger Poke Cake

Linda Esch, Caledonia MN

Prepare 1 box chocolate cake mix according to directions on box. Pour into greased 9x13 pan. Bake 25-30 minutes at 350°.

Cool cake, then poke holes all over top with the end of a wooden spoon handle.

Mix & pour over cake:

14 oz. can sweetened condensed milk
½ c. caramel sauce
½ c. creamy peanut butter
½ c. powdered sugar
½ tsp. vanilla

10 fun-size Butterfinger candy bars, chopped (save a few for top of cake)

Cover and refrigerate at least 2 hours. Top with a container of Cool Whip and a few Butterfingers.

Caramel Apple Dumplings

Mark Staven, Caledonia MN

In a large pan, make syrup of:

½ c. brown sugar
½ c. white sugar
1 T. butter
2 ½ c. sliced apples
2 c. boiling water

Bring to a full boil and boil 5 minutes.

For the dumplings:

1 c. flour
2 tsp. baking powder
½ c. sugar
¾-1 c. milk
Pinch of salt

Mix and drop with spoon in boiling syrup; cover and boil 20 minutes.

Serve warm with ice cream.



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• D E S S E R T S •

Calming Coconut Pie

Susan M. Thompson, Spring Valley MN

1 ½ c. milk
 1 c. sugar
 ¾ c. coconut
 2 eggs, beaten
 3 T. flour
 1 T. butter
 ¼ tsp. vanilla extract
 1 unbaked 9" pie shell

Combine the first seven ingredients in a large bowl and mix well. Pour into pie shell, bake at 350° for 50 minutes, or until a knife comes out clean when inserted. Cool.

Pineapple Cake

Kay Ristau, Preston MN

1 yellow cake mix
 20 oz. can crushed pineapple
 3 oz. instant vanilla pudding
 1 c. coconut
 8 oz. Cool Whip
 1 c. sugar
 1 c. chopped pecans

Bake cake in 9x13 pan. Simmer pineapple juice and sugar. When cake is done, poke holes in it and pour pineapple juice mixture over the cake. Cool. Mix pudding as directed on box, add coconut. Spread pineapple over top, then pudding mixture. Cover with Cool Whip and put nuts on top. Chill.

This is very good!

Swiss Apple Pie

Maggie Heitz, Caledonia MN

2 eggs
 ¾ c. sugar
 1 tsp. vanilla
 ½ c. flour
 Dash of salt
 1 tsp. baking powder
 ¼ tsp. cinamon
 ½ c. nuts, chopped
 1 ¼ c. apples, chopped

Beat eggs, add sugar and vanilla. Beat well. Add rest of ingredients. Beat well; fold in nuts and apples. Pour into a greased and floured 9" pie pan. Bake at 350° for 25-30 minutes. Serve with ice cream or whipped cream.

Oatmeal Whoopie Pies

Kathryn Hershberger, Spring Valley MN

¾ c. butter
 1 ½ c. brown sugar
 2 eggs
 2 tsp. soda
 1 tsp. baking powder
 ½ tsp. salt
 1 tsp. cinnamon
 2 c. flour
 2 c. oatmeal

Frosting:

8 oz. cream cheese
 1 tsp. vanilla
 1 c. butter
 3 c. powdered sugar
 1 small can marshmallow creme

Dissolve baking powder and soda in 3 T. hot water, then mix cookie ingredients together. Chill dough before baking. Mix frosting together, then spread between cooled cookies.



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• D E S S E R T S •

Honey Pumpkin Cookies

Barb Yetter, Fountain MN

½ c. shortening
 ¾ c. honey
 2 eggs
 1 ½ c. pumpkin
 ½ c. honey
 2 ½ c. flour
 4 tsp. baking powder
 1 tsp. salt
 1 tsp. cinnamon
 ½ tsp. nutmeg
 1 c. raisins
 ½ c. nuts

Cream shortening and ¾ c. honey. Add eggs. Combine pumpkin and ½ c. honey. Add with dry ingredients. Fold in raisins and nuts. Chill for 30 minutes. Drop onto greased cookie sheet. Bake at 375° for 15-20 minutes.

Due to the amount of honey, I baked at 350° oven for almost 15 minutes.

Chocolate Raspberry Moose Crumble Bars

Linda Bahr, Caledonia MN

1 c. butter
 1 ½ c. flour
 ¾ c. quick-cooking oatmeal
 ½ c. light brown sugar
 ¼ tsp. salt
 1 c. semisweet chocolate chips
 ¾ c. chopped walnuts
 1 ¼ c. sweetened condensed milk
 1 c. white chocolate chips
 ¾ c. raspberry jam

Beat the butter until creamy. Add to the butter the flour, oatmeal, brown sugar and salt; beat well and press 2/3 of mixture in a 9x13 greased pan. Bake 12 minutes at 350°.

Combine in a saucepan chocolate chips, walnuts and sweetened condensed milk. Use low heat to melt the chips. Spread over the baked crust.

Sprinkle the white chips over the chocolate layer.

Drop small spoonfuls of raspberry jam over the layers.

Top with remaining ¼ reserved crust mixture. Bake 25-35 minutes at 350°. Cool before cutting. Refrigerate any leftover bars.

Cranberry-Pear Apple Crisp

Jennifer Bessingpas, Preston MN

8 medium pears, peeled and sliced
 4 medium tart apples, peeled and sliced
 2 c. fresh or frozen cranberries, thawed
 1 c. sugar
 ¾ c. all-purpose flour

Topping:

1 c. brown sugar
 ¾ c. flour
 ¾ c. quick-cooking oats
 ¼ tsp. cinnamon
 ½ c. butter

In a large bowl, toss the fruit, sugar and flour. Pour into a greased 9x13 baking dish. For topping, in a bowl combine the brown sugar, flour, oats and cinnamon. Cut in butter until mixture resembles coarse crumbs. Sprinkle over fruit mixture. Bake at 350° 60 minutes.

Chocolate Sundae Crunch

Dianne Gerard, Spring Grove MN

1 c. flour
 ¼ c. brown sugar
 ½ c. butter
 ½ c. chopped nuts

Combine all the above ingredients until crumbly. Spread in ungreased 8x8 pan and bake at 350° for 25 minutes. Cool. Save ½ c. crumb mixture for topping; press remaining crumbs lightly in pan.

Filling:

½ c. (3 ¾ oz. package) instant vanilla pudding mix
 1 c. milk
 2 c. vanilla ice cream, softened

Combine dry pudding mix with milk. Beat 2 minutes at low speed, add ice cream and blend until smooth and creamy.

Pour over crust, sprinkle with the reserved ½ c. crumb mixture.

Chocolate topping:

3 T. evaporated milk
 ½ c. chocolate chips
 ½ c. miniature marshmallows

Combine in saucepan over medium heat, stirring until melted. Drizzle over filling and refrigerate for 2 hours.

• D E S S E R T S •

Frozen Tasty Dessert

Arlene Gingerich, Spring Valley MN

First layer:

- 1/4 c. butter
- 3 T. peanut butter
- 2 c. Oreo cookies, crushed
- 1 c. chopped pecans

Melt butter. Stir in peanut butter. Cool a little. Add cookie crumbs and pecans. Press in a 9x13 pan, reserving 1/2 c. crumbs.

Second layer:

- 8 oz. cream cheese
- 1 1/2 c. sugar
- 1/2 c. peanut butter
- 2 eggs
- 1 tsp. vanilla
- 4 1/2 c. whipped cream

Beat cream cheese and sugar, add eggs. Beat again, add vanilla and whipped cream.

Drizzle chocolate syrup and the reserved crumbs over the top. Freeze overnight.

M&M Dream Bars

Valerie Traun, Houston MN

- 2 c. oatmeal
- 1 c. firmly packed brown sugar
- 1 1/2 c. all-purpose flour
- 1/2 c. coconut
- 1 tsp. baking soda
- 1/2 tsp. salt
- 1 c. melted butter
- 14 oz. can sweetened condensed milk (NOT evaporated milk)
- 1/2 c. peanut butter
- 1 c. M&Ms
- 1 c. chocolate chips

Combine oatmeal, brown sugar, flour, coconut, baking soda, and salt; add melted butter and stir until moist (the mixture will be crumbly). Reserve 1 1/2 cups and press remaining crumbs into a greased 13x9-inch baking pan (I line the pan with parchment paper.).

Bake 12 minutes at 375°F.

Combine milk and peanut butter; carefully spread over baked crust. Sprinkle on M&Ms and chocolate chips. Sprinkle reserved crumbs over chocolate pieces and lightly press crumbs down.

Bake 20 minutes, or until golden brown.

Cool completely before cutting.

Frozen Cheesecake

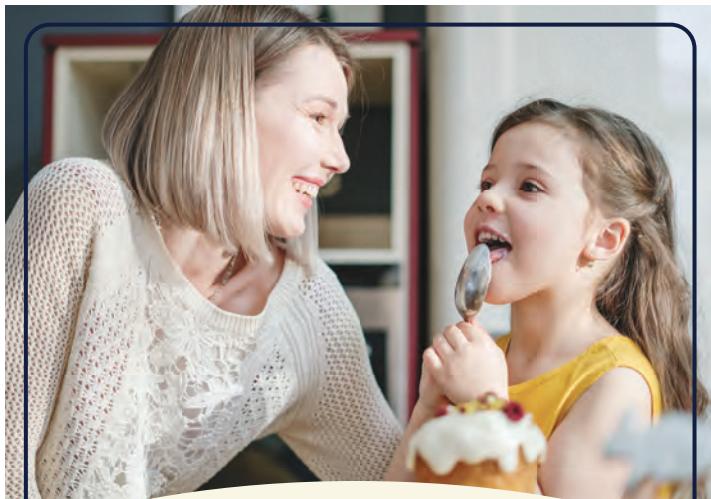
Rose Schmucker, Spring Valley MN

- 2 c. graham cracker crumbs
- 1/2 c. sugar, divided
- 1/2 c. butter, melted
- 16 oz. cream cheese, softened
- 2 eggs, beaten
- 16 oz. Cool Whip
- Fruit pie filling

Mix graham cracker crumbs, 1/4 c. sugar and butter. Press into bottom of a 9x13 pan. Mix cream cheese and 1/4 c. sugar. Add beaten eggs and Cool Whip. Mix well. Put on crust and freeze.

Top with your favorite fruit filling when ready to serve.

Variation: Swirl some pie filling into cream cheese mixture before freezing, then it will be ready to serve as is.



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• D E S S E R T S •

Peanut Butter Fudge Bars

Naomi Swartzentruber, Preston MN

12 pitted medjool dates or $\frac{1}{3}$ cup date/coconut sugar
 $\frac{3}{4}$ c. coconut oil (flavorless)
3 T. coconut sugar
 $\frac{1}{2}$ tsp. sea salt
 $\frac{3}{4}$ c. almond milk or coconut milk
 $\frac{3}{4}$ c. peanut butter
Optional crust: crumbled gluten free graham crackers

Chocolate topping:

$\frac{3}{4}$ c. chocolate chips or chocolate bars
3 T. coconut oil
 $\frac{1}{4}$ tsp. sea salt

Blend dates, sugar, oil, salt, milk and peanut butter together on high speed in a blender or a food processor. Pour into an 8x8 glass pan that is lined with parchment paper and has the crumbled gluten free graham crackers in it. Freeze for 30 minutes.

Melt the chocolate, oil and salt together in a small pan. Pour it on top of the peanut butter fudge and spread it out with a spatula if needed. Freeze for another hour. Lift the bar out by the parchment paper flaps and cut into small bars. Store in the freezer in an airtight container if you have any left over!

Gluten free, dairy free, refined sugar free.

Apple Crisp

Teresa Stokes, Chatfield MN

8 c. apples, peeled and sliced
2 c. sugar
 $\frac{1}{4}$ c. flour

Fill 9x13 cake pan with apples and cover with sugar and flour.

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

Mix together until crumbly and put over sliced apples. Bake at 350° for 45 minutes or apples are done.



To include your recipes in the 2026 cookbook, watch for the submission form in the Fillmore County Journal in fall 2025!

Buckeye Brownies

Rose Sumbry, Rushford MN

1 box brownie mix that makes 9x13 pan. Add all ingredients plus an extra egg.

Peanut Butter Filling:

$\frac{3}{4}$ c. creamy peanut butter
 $\frac{1}{2}$ cup softened butter
Pinch of salt
2 $1\frac{1}{4}$ c. powdered sugar
2 T. milk
1 tsp. vanilla extract

Chocolate - Peanut Butter Glaze:

1 $\frac{1}{2}$ c. chocolate chips (milk chocolate or semi sweet chocolate)
 $\frac{1}{3}$ c. creamy peanut butter

Bake brownie mix according to box instructions.

For Peanut Butter Filling: Beat together peanut butter, butter and salt on medium speed until smooth and creamy, about 2 minutes. Add powdered sugar, milk and vanilla. beat until combined it should be smooth and creamy. If it seems a bit too dry and hard to spread add another tablespoon or 2 (1 at a time) of milk to get it to the right spreadable consistency. Spread the peanut butter mixture in a even layer over the completely cooled brownies.

For Chocolate - Peanut Butter Glaze: Melt together the chocolate chips and peanut butter in microwave in 30 second increments, stirring after each time. Melt until completely smooth and melted. Pour the mixture over the peanut butter layer and spread into an even layer with a spatula.

Refrigerate for at least 30 minutes or until set before cutting.

Easy Lemon Bars

Tori Raaen, Lanesboro MN

1 lemon cake mix
1 can lemon pie filling
4 eggs

Mix all together and put into a greased 10x15 jelly roll pan. Bake at 325° for 20-30 minutes. Frost with cream cheese frosting or powdered sugar frosting.

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• D E S S E R T S •

Pumpkin Better than Sex Cake

Katie Schmitz, Houston MN

1 box yellow cake mix
 15 oz. can pumpkin puree (not pumpkin pie mix)
 1 tsp. pumpkin pie spice
 14 oz. can sweetened condensed milk
 8 oz. tub Cool Whip
 1 bag Heath Bits
 Caramel sundae sauce

In a large bowl, mix together the cake mix and pumpkin puree, and the pumpkin pie spice until a smooth batter forms. (DO NOT add the other ingredients on the cake mix box.)

Pour batter into a greased 9x13 baking dish, and bake at 350°, according to the directions on the cake mix box (approx. 23-28 mins).

Remove cake from oven and let cool for about 10 minutes after baking.

Using the end of a wooden spoon to poke holes all over the top of the cake. Pour the sweetened condensed milk over the cake. This should fill in the holes and soak into the cake.

Refrigerate for 30 minutes.

Remove cake from refrigerator and spread Cool Whip over top of cake. Sprinkle on the heath bits, and drizzle caramel over top. (Thin it out first by heating it in the microwave.)

Refrigerate for 3-4 hours or overnight.

Raisin Cream Pie

Ruth Miller, Spring Valley MN

1 ½ c. milk
 1 T. cornstarch
 2 egg yolks
 1 c. sugar
 1 c. stewed raisins, drained
 1 T. butter
 1 tsp. vanilla

Cook raisins in a bit of water for a while. Heat milk; in mixing bowl mix together sugar and cornstarch. Add egg yolks and enough milk so batter can be stirred. Add this along with stewed and drained raisins to hot milk. Cook until thickened. Take off heat and add butter and vanilla. When cool, pour into baked pie crust and top with whipped topping.

Oreo Cheesecake

Sue Hyke, Preston MN

Crust:

30 Oreos
 6 T. butter, melted

Filling:

4 - 8 oz. cream cheese, at room temperature
 ½ c. sour cream, at room temperature
 2 T. flour
 ½ tsp. salt
 4 large eggs at room temperature
 1 T. vanilla
 18 Oreos, cut into quarters

Topping:

4 oz. bittersweet (60%) chocolate
 1 ¼ c. heavy whipping cream
 3 T. sugar
 ½ tsp. vanilla
 10 Oreos

Preheat oven to 325°. Wrap tin foil around outside - bottom and sides of a springform pan. Spray inside with Pam.

Crust: Pulse cookies into fine crumbs. Pour in butter. Pulse. Press into bottom and 1 ¾" up the sides of the pan. Bake until set, 10-12 minutes. Cool completely.

Filling: Beat cream cheese with paddle mixer 2 minutes. Add sugar, sour cream, flour and salt. Beat until smooth. On low, add eggs one at a time. Beat in vanilla. Fold in cookies by hand. Pour filling into the crust. Bake until the center barely jiggles, one hour 10 minutes to one hour 20 minutes. Turn oven off, crack open the door. Leave in oven for 15 minutes. Remove from oven, cool for 2 hours on wire rack at room temperature. Place in refrigerator for at least 8 hours.

Run a knife along the inside edge of pan. Remove collar from pan. Move cake to serving platter.

Topping: Place chocolate in a bowl. Microwave ½ c. cream until steaming, 1-2 minutes. Pour over chocolate, let stand 2 minutes. Stir until melted. Place 1/4 c. of chocolate into a Ziploc bag and snip 1/4" off one corner. Gently squeeze the bag vertically to create drips down the sides of cake. Pour remaining over center.

Beat remaining ¾ c. whipping cream until thickened. Add sugar and vanilla, beat on high until medium peaks form. Top the cheesecake with whipped cream and cookies before slicing.

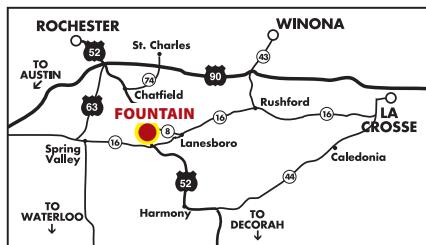


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