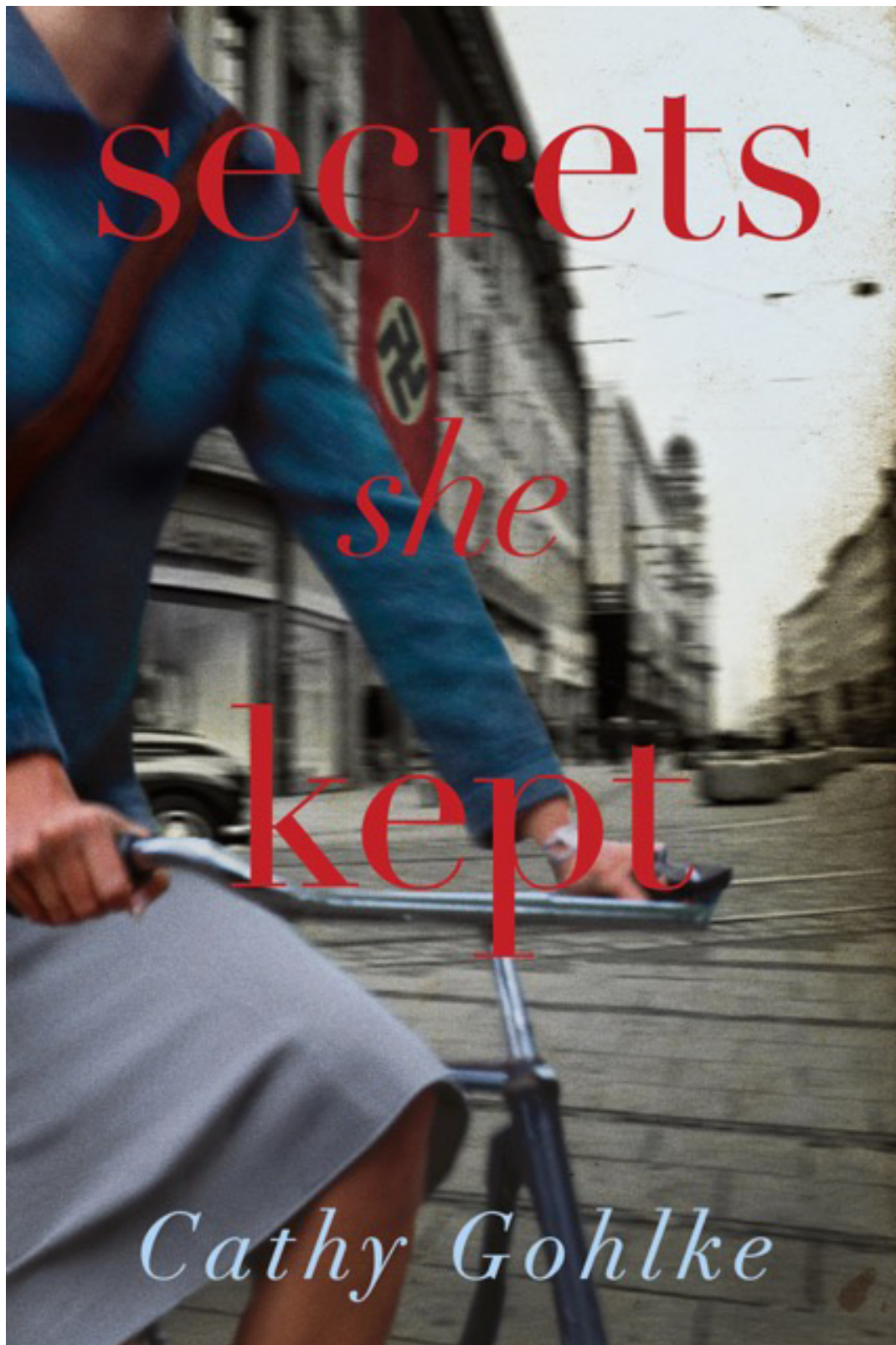
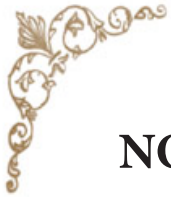


# Recipes from *Secrets She Kept*



COURTESY OF [WWW.CATHYGOHLKE.COM](http://WWW.CATHYGOHLKE.COM)



## NORMA MOSELY'S CONGEALED BRIDAL SALAD

### Ingredients:

- 1 small package lime Jell-O
- 1 cup boiling water
- 1 small package of cream cheese or ½ cup small curd cottage cheese
- ½ cup chopped pecans
- 1 small can crushed pineapple (include juice)
- 1 small (5-6 oz.) can milk (any can milk except Carnation)
- 2 Tablespoons Mayonnaise

### Directions:

- Dissolve 1 small package lime Jello-O in 1 cup of boiling water.
- Dissolve small package of cream cheese or ½ cup small curd cottage cheese in Jello mixture, making certain cream or cottage cheese melts.
- Add ½ cup chopped pecans, 1 small can crushed pineapple (including juice), 1 small can milk, and 2 Tablespoons Mayonnaise.
- Stir thoroughly, cover with plastic wrap and jell for several hours or overnight.





## AUNT LAVINIA'S THANKSGIVING CRANBERRY-APPLE SAUCE

### Ingredients:

- 3 cups fresh cranberries, rinsed
- 1 cup brown sugar
- $\frac{3}{4}$  cup water
- $\frac{1}{2}$  cup golden raisins
- 2 Tablespoons apple cider vinegar
- 1 short cinnamon stick
- $\frac{1}{8}$  teaspoon ground cloves
- $\frac{1}{8}$  teaspoon salt
- 1 large apple, peeled, cored and diced

### Directions:

- Combine cranberries, brown sugar, water, raisins, vinegar, cinnamon stick, cloves and salt in a heavy saucepan.
- Over high heat, heat to boiling
- Reduce to medium-low heat, and boil uncovered, stirring occasionally about five minutes.
- Add diced apple and gently boil 4 minutes longer.
- Remove and discard cinnamon stick.
- Pour sauce into serving bowl, cool, cover, and chill a few hours or overnight before serving.
- May also be served warm.





## LIESELOTTE'S APPLE NUT CAKE

### **Cake Ingredients:**

- 3 cups unbleached flour
- 1 teaspoon soda (make sure soda is fresh)
- 1 teaspoon cinnamon
- 2 cups sugar
- 1 and ½ cups Wesson oil
- 3 eggs
- 3 cups well diced apples
- 2 teaspoons vanilla
- 1 cup chopped pecans
- 1 cup coconut (optional)

### **Brown Sugar Butter Glaze Ingredients:**

- 1 stick butter
- 1 cup dark brown sugar
- ¼ cup milk





### **Directions for Cake:**

- Sift together flour, soda and cinnamon.
- Mix sugar, oil, eggs (one at a time) and vanilla in a separate bowl.
- Fold in the other ingredients.
- Pour into a greased and floured tube pan.
- Bake at 325 degrees for 1 hour and 15 minutes.
- Allow to cool on cake rack for 20 minutes.
- Remove from pan and cool completely.

### **Directions for Brown Sugar Butter Glaze:**

- Mix all ingredients and boil slowly for 2 and ½ minutes, stirring constantly.
- Pour over cake and allow to set.
- This cake stores well at room temperature or in refrigerator and grows more moist each day, so it's nice to make a day or two ahead.







## FRAU KIRCHMANN'S SCHMORBRATEN

### Ingredients:

- 2 pound rump roast
- salt and pepper
- 1 marrow bone
- 2 Tablespoons butter
- 1 sweet onion
- 1 tomato
- ½ cup water
- 1 Tablespoon flour
- ½ cup beef stock
- ½ cup cream

### Directions for roast:

- Rub roast thoroughly with salt and pepper
- Fry roast and marrow bone in butter over medium high to high heat.
- Chop onion and tomato coarsely and add to pan.
- Pour in water, cover and cook/stew, turning occasionally, over low heat for 1 and ½ to 2 hours
- OR
- Place roast with marrow bone, onions and tomato in a crock pot, cover, and let cook on low for 6 hours or on high for 4 hours. Do not open lid to crockpot.
- Place roast on board to settle a few minutes, then carve and serve on platter





- This is nice to serve with potatoes, noodles, cabbage or Spatzle.

**Directions for gravy:**

- Add flour, beef stock and cream to fat.
- Stir over medium high heat until just boiling and thickened.
- Pour into gravy boat and serve with roast

