

## **Grandma's Southern Mini Cook Book**



### **Hot German Potato Salad**

#### **Ingredients:**

4 slices of Bacon  
3 cups water  
1 box Betty Crocker Scalloped Potatoes  
3 Tablespoons of Vinegar  
3 large Potatoes (or 4 medium Potatoes)  
1 hard boiled egg

#### **Directions:**

In large skillet fry bacon until crispy.  
Remove & drain.

Pour off drippings reserving 3 tablespoons.  
Add potato slices and seasoned sauce mix to skillet, stir in water.

Heat to boiling, reduce heat, cover and simmer, 25 minutes or until potatoes are tender, stirring occasionally.

Crumble bacon and stir in with vinegar and reserved drippings.  
Garnish with chopped egg.

This was the winner of the Betty Crocker Homemaker of Tomorrow Award at Jonesboro High School in 1956.  
Serves 4 to 5.

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### **Campfire Stew**

Ingredients:

½ lb. ground chuck

1 sm. Onion chopped

2 cans vegetable soup

½ med. Green Pepper chopped

Brown ground beef with onion and green pepper, in skillet, until meat is all brown, stir in remaining ingredients. Cook until heated through, stirring frequently. Makes 4 servings.

Salt & Pepper to taste

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### **Egg Salad Sandwich Spread**

3 eggs hard boiled, peeled

dash of mustard

large tablespoon of Mayonnaise

Salt & Pepper to taste and spread on bread

- For a little more kick

Dice up a small slice of sweet mild onion and add to mix

Dice up a couple stalks of celery from the center of the stalk (these are smaller tender stalks and a lighter green color than the outer stalks. Dice these up small and add to the mix.

Also you can add a small dash of Lemon Juice.

Mix well and spread on bread for a real treat.

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## **Salmon Patties**

- 1 (14 ounce) can salmon, drained and flaked
- 1 egg, beaten
- 1 tablespoon olive oil
- 2 green onions, finely chopped
- 2 cups finely crushed saltine cracker crumbs

## **Directions**

1. Preheat oven to 375 degrees F
  2. In a bowl, mix together salmon, egg, olive oil, green onions, and 2/3 cup cracker crumbs. . Form mixture into 8 patties. Coat patties with remaining cracker crumbs, and arrange in a single layer on a baking sheet.
  3. Bake 10 minutes in the preheated oven, turning once, or until golden brown on both sides.
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## **Easy Never Fail Dumplings (Chicken n Dumplings)**

Cut flour Tortillas into strips

Add strips to 2 cans of boiling chicken broth

Turn off heat and let stand 20 minutes.

Add 1 can of chicken breast white meat. You will need to take a fork and break up the larger chunks of meat.

This is Chicken n Dumplings as is, or you can Jazz it up below.

You can add a couple thin sliced carrots.

Also you can add a couple celery stalks sliced thin.

And add one slice, then dice it, a mild sweet onion to the mix and you have a real meal.

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## **HILLYBILLY BREAD RECIPE**

3 cups of flour

1 teaspoons of salt & 1 tablespoon of sugar

3 to 5 teaspoons of yeast

1 1/8 cup of water

You also need a large mixing bowl and a bread pan.

Warm, 1 1/8 cup of water to roughly 80 to 90 degrees. Dump it in a large mixing bowl. Add 3 to 5 teaspoons of yeast. (at higher elevations you will need more yeast at lower elevations you need less) Gently stir the yeast until dissolved in the water.

When the yeast is dissolved add your 1 tablespoon of sugar and 1 teaspoon of salt.

Next, add 2 cups of flour and start working into the mix. As the flour and water mix add the 3rd cup of flour.

When everything is thoroughly mixed cover the bowl with a towel and place it in a warm spot for about an hour so the dough can rise. After an hour pinch the dough three or four times. This removes the air. Mold the dough

into a shape that nicely fits into your bread pan. You should oil your pan before putting the dough in it (if you can).

Put the dough in the bread pan then place in a warm spot for about an hour. This again allows the dough to rise. After an hour your bread is ready for baking.

Place it in an oven for hour at 350 degrees. If you don't have a conventional oven you can bake over an open fire, in a BBQ grill, on the wood stove.

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## **Corn Bread**

1 ½ cup milk

1 egg

1 Tablespoon sugar

¼ cup oil

2 cups Martha White self rising corn meal

¾ cup Martha White self rising flour

Preheat oven to 450 degrees. Prepare a 10 inch cast iron skillet by putting ¼ cup of oil in skillet, then sprinkle ½ cup of corn meal in bottom over oil. Place skillet in oven and let meal parch to a golden color. Remove skillet from oven. (Careful and don't burn yourself). Combine all ingredients in a bowl and mix well. Pour batter into prepared skillet, return to oven and bake about 30 minutes.

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## **Deviled Eggs**

6 hard-cooked eggs, peeled and cut lengthwise

¼ cup Mayonnaise

½ teaspoon mustard

1/8 teaspoon salt

¼ teaspoon ground black pepper

Paprika for garnish

After you cut the eggs in half pop out the egg yolks into a bowl. Add Mayonnaise, Mustard, Salt and Pepper to bowl and mix. Fill the empty egg whites with mixture, garnish with paprika and pop into refrigerator until it's time to serve. Makes 12 yummy Deviled Eggs.

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## **Vegetable Beef Roll**

1 ½ lb. Ground chuck (or lean hamburger)  
1 lg. Box Bisquick  
5 cans of Vegetarian Vegetable soup

Drain 2 cans of soup of excess juice into a quart sauce pan save liquid for later. Combine the 2 cans of (drained) Vegetable soup mix into a bowl and add the Ground Chuck and mix by hand until it is mixed well.

In a large mixing bowl add Bisquick, add enough water to knead into a large ball of dough. Roll or knead dough out onto a floured counter top until it looks like a pizza dough. You may have to add flour to the counter or your hands to keep the dough from sticking. When you get the dough spread out about ¼ to ½ inch thick and try to make it square shape if you can at all. Now take your mixture of meat and vegetable soup and spread out onto the dough within ½ inch of the sides. Now take a side and gently roll the dough up with the meat mix inside the dough until you have a long log shape. Now take and cut the dough into 1 ½" to 2" sections and lay them on the side on a greased cookie sheet. Cook at 375 degrees until they are golden brown. The saved juice you have in a sauce pan you need to add the remaining 3 cans of soup into the sauce pan and heat. To serve you place two Vegetable Beef Rolls on your plate and ladle soup onto the Beef Rolls and serve. I have

NEVER found anyone that don't like these. It's a little messy but worth it for special occasions. Will feed 5 or 6 big eaters.

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### **Pumpkin Roll**

There was a famous restaurant in Flint Michigan back in the 60's and early 70's and people came from all over Michigan and some came from out of state for these Pumpkin Rolls. My Mother knew the head Chief and for years he refused to give anyone the recipe as his boss had sworn him to secrecy. But my Mother knew this guy pretty well and after several years he divulged this secret recipe. But he told my Mother to never let his secret out or he would lose his job. Well that restaurant has been closed over 20 years, but this recipe is still a major hit. Give it a try.

3 eggs

1 cup granulated sugar

2/3 cup pumpkin

1 tsp. Lemon juice

3/4 cup of all-purpose flour

1 tsp. Baking soda

2 tsp. Cinnamon

1 tsp. Ginger

1/2 tsp. Salt

Powdered sugar

Beat eggs until fluffy, about 3 min. Gradually add sugar, pumpkin and lemon juice. Add remaining ingredients omitting powdered sugar. Mix well and turn out on a greased cookie sheet 15" by 10" and bake for 15 minutes in a preheated oven at 375 degrees. Cool 5 minutes, sprinkle with powdered sugar and turn out on a towel while still warm. Roll up and let cool. Leave towel in while cooling. Unroll and spread with filling. Sprinkle with Walnuts and re-roll without towel. Secure with toothpicks.

## **Pumpkin Filling (for above)**

4 T butter

1 T mayonnaise

½ tsp. Vanilla

1 Cup powdered Sugar

1 Cup Walnuts

3 oz. Cream cheese, softened

Cream together the cream cheese, butter, mayonnaise and vanilla. Gradually add powdered sugar and beat until fluffy. Spread onto pumpkin roll. Re-roll and slice to serve.

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## **NO-BAKE, BAKE BEANS**

2 large can of Van Decamps Beans

1 medium mild sweet onion

1 medium bell pepper

2 cup brown sugar

2 Tablespoon Mustard

Empty the beans into a medium sauce pan, turn on the heat to medium add brown sugar and stir. Add the mustard. Take the onion and slice in thin slices and dice fine and add that to the pan. Next take your bell pepper and dice it up fine. Stir every 2 to 4 minutes until it just starts to boil remove from heat let cool for 10 minutes and eat, it's great with mashed potatoes.

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