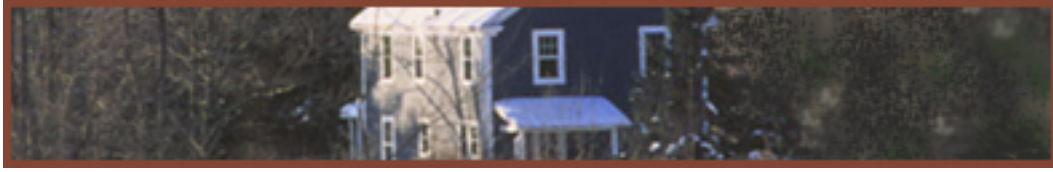


# Mom and Dad Holodnick's Favorite Recipes



*Nancy and Sid Holodnick*  
*December 2004*

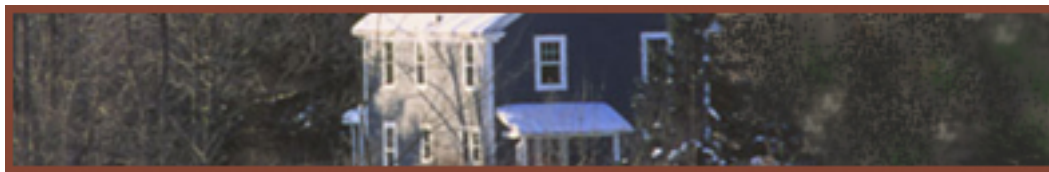


ENJOY

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Dad and I wanted to compile a cookbook for you. You can also add your own favorite recipes. We love you!!



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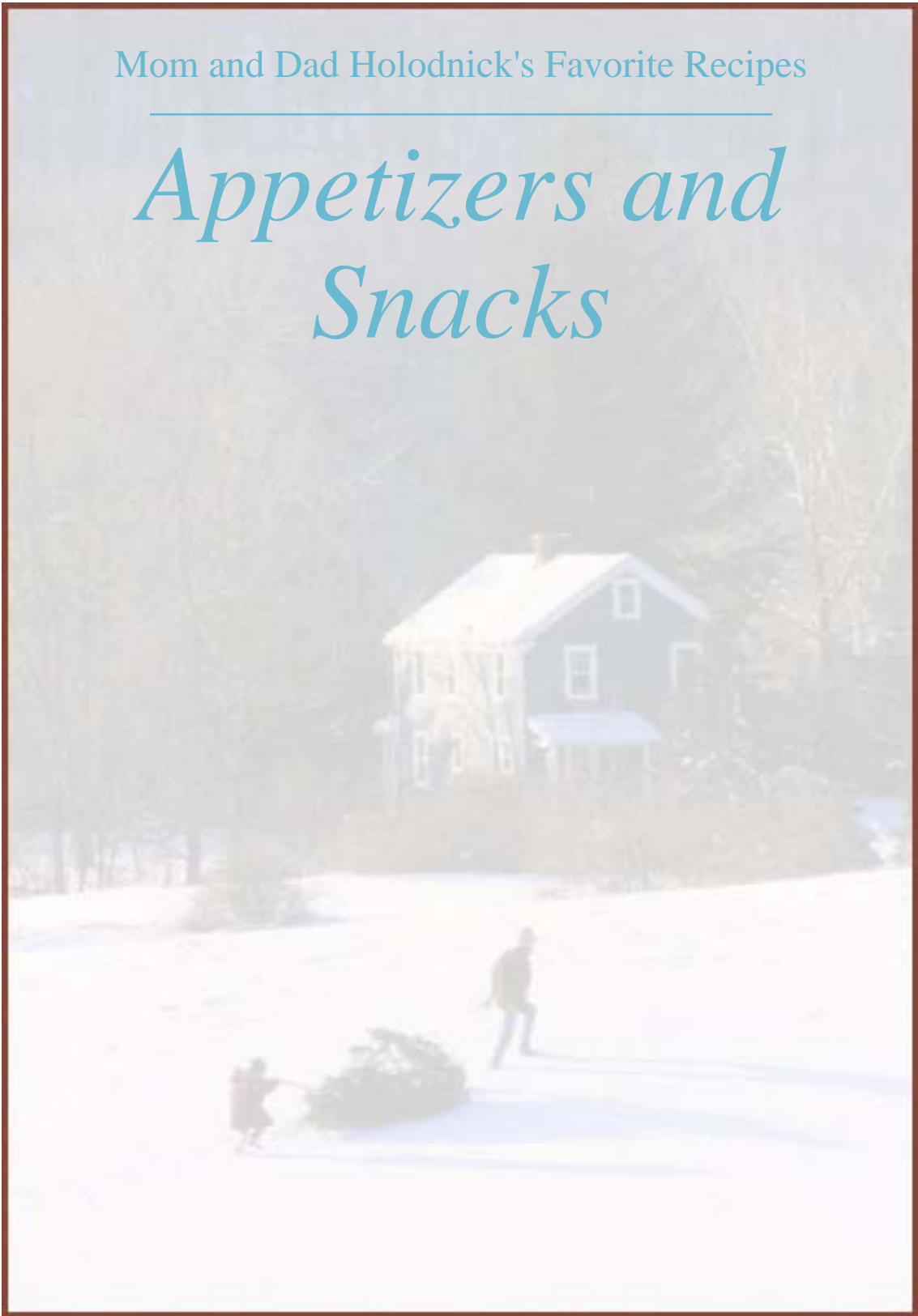
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Mom and Dad Holodnick's Favorite Recipes

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# *Appetizers and Snacks*





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## Carl Gross Junior's Cheese Fondue

---

**We have enjoyed this cheese fondue for many years. Carl gave us this recipe when we lived in Germany 1971-73.**

---



### **Ingredients:**

**8 oz. Swiss cheese-Emmentaler**

**8 oz. Gruyere**

**1 clove garlic (cut in very small pieces)**

**1 c. white wine (cheap)**

**1 heaping T. corn starch mixed with 1 oz. of  
Kirschwasser, plum brandy**

### **Directions:**

Bring to boil on stove, then put on fondue flame.

### **My Notes:**

Picture: Carl, Ann, Allison, Sonja, and Caroline  
Gross

---

## Coated Chex Mix

---

**Janie Durren gave me this recipe from work.**

---

### **Ingredients:**

**1 lb. white melt chocolate**

**3 c. Rice Chex**

**3 C. Corn Chex**

**12 oz. M & M's plain**

**3 c. Pretzel Sticks**

**2 c. Dry Roasted Peanuts**

### **Directions:**

Mix cereals, M & M's, peanuts, and pretzels in a large bowl. Melt white candy coating in microwave until melted. Pour over mixture and stir well to coat all pieces. Spread in a layer on wax paper or foil on a table or counter. Allow to cool and break into bite-size pieces.

---

## Dad's Cheesy-Bean Dip

---

**This is Sid's famous party dip. Need we say more!**

---



Serve warm with chips and jalepanos.

### **My Notes:**

Great for Super Bowl football and New Years eve. Give some to friends

### **Ingredients:**

**2 c Dried red beans (canned is a cheap alternative)**

**2 t Baking Soda**

**3 T+ Olive oil**

**2 ea Onions**

**2 c Salsa (eg. Pace, Ole Taco)**

**1 t Chilli powder**

**1/4 t Cumin (Optional)**

**- Cayenne pepper to taste**

**2 c Cheese - Cheddar, jack or mozzarella**

**1/4 c Jalepanos \_ mild (optional)**

**1 bg Corn Chips - Taco**

### **Directions:**

Soak beans and baking soda (de-gasser) in large bowl with water overnight, add water as needed. Drain and rinse beans several times. Cook beans in large kettle on stove for 1 hour or until tender - not mushy.

Drain any excess water and place on medium heat, stir constantly. Add remaining ingredients (except cheese) and simmer for 1 hour, stirring constantly. Add water or salsa as needed to keep from sticking. Place heat on simmer and add cheese, Cover for 5 min. Mix and stir, stir, stir.



---

## Ginny's Spinach Dip

---

**Ginny Levi's (our friend from Oberlin)  
favorite dip with crackers.**

---

### **Ingredients:**

**1 box thawed, frozen spinach (drain well)**

**1/2 c. chopped parsley (fresh)**

**1/2 c. chopped onion**

**1 t. salt**

**pepper**

**1 c. mayonnaise**

**1 1/2 c. sour cream**

### **Directions:**

Mix and enjoy!

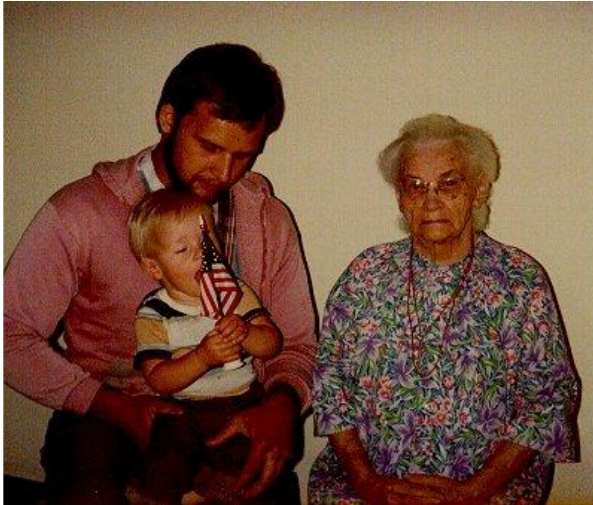
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# Reuben Dip

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Another good German recipe

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## Ingredients:

1 3 oz. cream cheese

1/4 c. sour cream

1/2 c. grated Swiss cheese

4 oz. sliced corned beef finely diced

1/4 c. chopped and drained sour saute

2-3 T. Milk

## Directions:

Heat the ingredients on low and thin with milk.

Serve with rye crackers.

## My Notes:

Photo: Sid, Baby Stefan and Grandma Jesse Holodnick, in North Dakota. This was the summer of 1979.

---

## Roasted Garlic-For the true garlic lovers

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### **Ingredients:**

**1 head garlic (unpeeled)**

**1 tablespoons olive oil**

**1 teaspoon fresh rosemary or 1/2 teasp. dried rosemary**

**whole wheat bread**

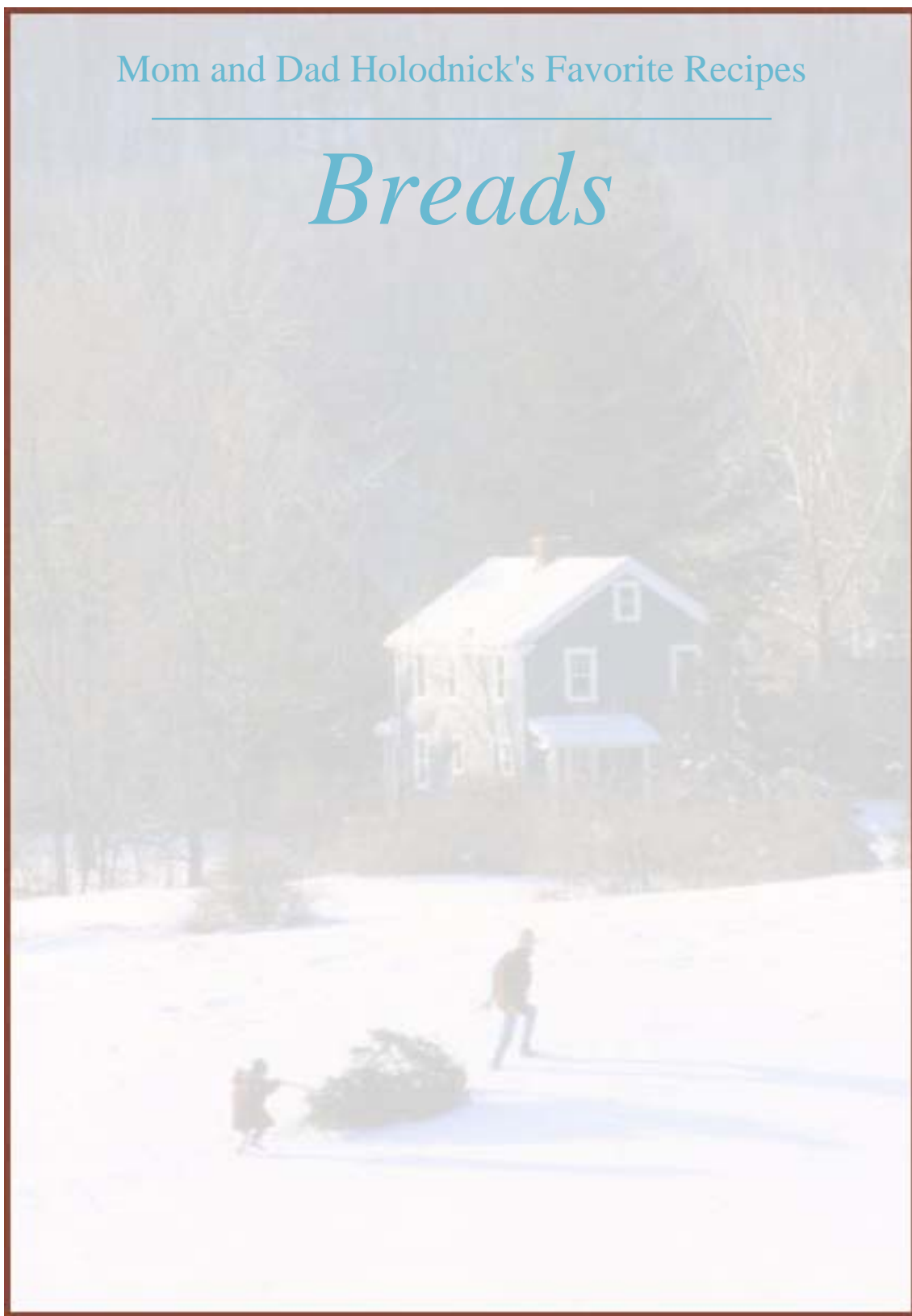
### **Directions:**

Preheat oven to 400 degrees. Slice off the top of the garlic bulb, exposing the cloves. Place in a small ovenproof dish. Pour 1 tablespoon oil on top. Roast 20 minutes. Remove the dish from the oven and preheat the broiler. Separate the garlic cloves, put them back into the dish, add the remaining 1 tablespoon oil, and sprinkle with the rosemary. Broil until crisp and well browned on top, about 5 minutes. Spread the roasted garlic on top of whole wheat bread.

Mom and Dad Holodnick's Favorite Recipes

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# *Breads*



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## Cindy's Irish Scones

---

**This is Cindy Moroney's (she is our very Irish Oberlin friend) scone recipe.**

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### **Ingredients:**

**1 1/2 c. flour**

**1 1/2 c. oat meal**

**1/4 c. sugar**

**1 T. baking powder**

**1 t. cream of tartar**

**1/2 t. salt**

**COMBINE ABOVE**

**ADD**

**2/3 c. melted butter**

**1/3 c. milk**

**1 egg**

**Stir until moistened**

**STIR in 1 c. raisins**

### **Directions:**

Grease cookie sheet - Put dough in a circle and slightly cut into triangles. Bake at 425 degrees, 11 minutes.

---

## Homemade Dinner Rolls

---

**This is Grandma Reibling's dinner rolls and they are the best. You can also use this same recipe to make cinnamon rolls. Just add a little more sugar. Roll the dough. Put butter, sugar, cinnamon. Roll dough from one end to the end. Slice and let rise in pan for another 30-45 minutes.**

375 degrees for 25 minutes.

### My Notes:

Picture: Ken & Liz Faupel, Aunt Fern, me, Larry, My Parents



### Ingredients:

**1 package active yeast**

**1/4 c. water**

**1 c. milk, scalded**

**2 T. shortening**

**2 T. sugar**

**1 t. salt**

**1 Well-beaten egg**

**3 1/2 c. sifted flour**

### Directions:

Soften yeast in warm water. Combine milk, shortening, sugar, salt and cool to lukewarm. Add softened yeast, egg.

Gradually stir in flour to form soft dough. Beat vigorously; cover and let rise in warm place till double in bulk, about 1 1/2 hours.

Either the shortening or sugar or both may be increased to 1/2 c. for richer rolls.

Roll out dough and cut in triangles and roll up into a roll. Let rise again 30-45 minutes. Bake at



---

## Poppy Seed Bread

---

**Dad likes this recipe.**

---



### **Ingredients:**

**2 ounces poppy seeds (1/2 c.)**

**3/4 c. milk**

**1 1/2 sticks soft butter**

**3 eggs**

**1 1/4 c. sugar**

**1 t. vanilla**

**2 t. baking powder**

**2 c. sifted all-purpose flour**

### **Directions:**

Combine poppy seeds and milk in a large bowl. Let stand at room temperature 3-4 hours. Let butter and eggs warm to room temperature for easy mixing. Grease and flour a loaf pan. Preheat

over to 350 degrees.

Add butter, eggs, sugar, vanilla, baking powder and flour to poppy seeds and milk. Beat at medium speed with electric mixer for 1 minutes, scraping side of bowl. Pour into prepared pan.

Bake in a moderate oven-350 degrees for 1 hours and 15 minutes or until center springs back when lightly pressed with fingertip. Cool in pan 5 minutes. Loosen edges; turn out to cool. You can sprinkle with powdered sugar.

### **My Notes:**

The photo is of Bill Ordway Leone and John Holodnick. Bill was my dad's best friend in college at the University of North Dakota, dad and Bill played on the football team, and my dad boxed for the Fighting Sioux. The photo was probably taken in the mid 1940's. Peace, Sid

---

## Waffles

---

**Homemade waffles are the best. Also, you could use this as a pancake mix. For pancake mix, put in only 3 T. oil.**

---



### **Ingredients:**

**1 3/4 c. flour**

**2 T. Baking Powder**

**1/2 t. salt**

**1 T. sugar**

**3 eggs**

**7 T. Canola oil**

**1 1/2 c. milk or buttermilk (the buttermilk will make them rise more)**

### **Directions:**

Mix flour, baking powder, salt, sugar and liquid ingredients. Mix just enough to blend. Pour into waffle maker.

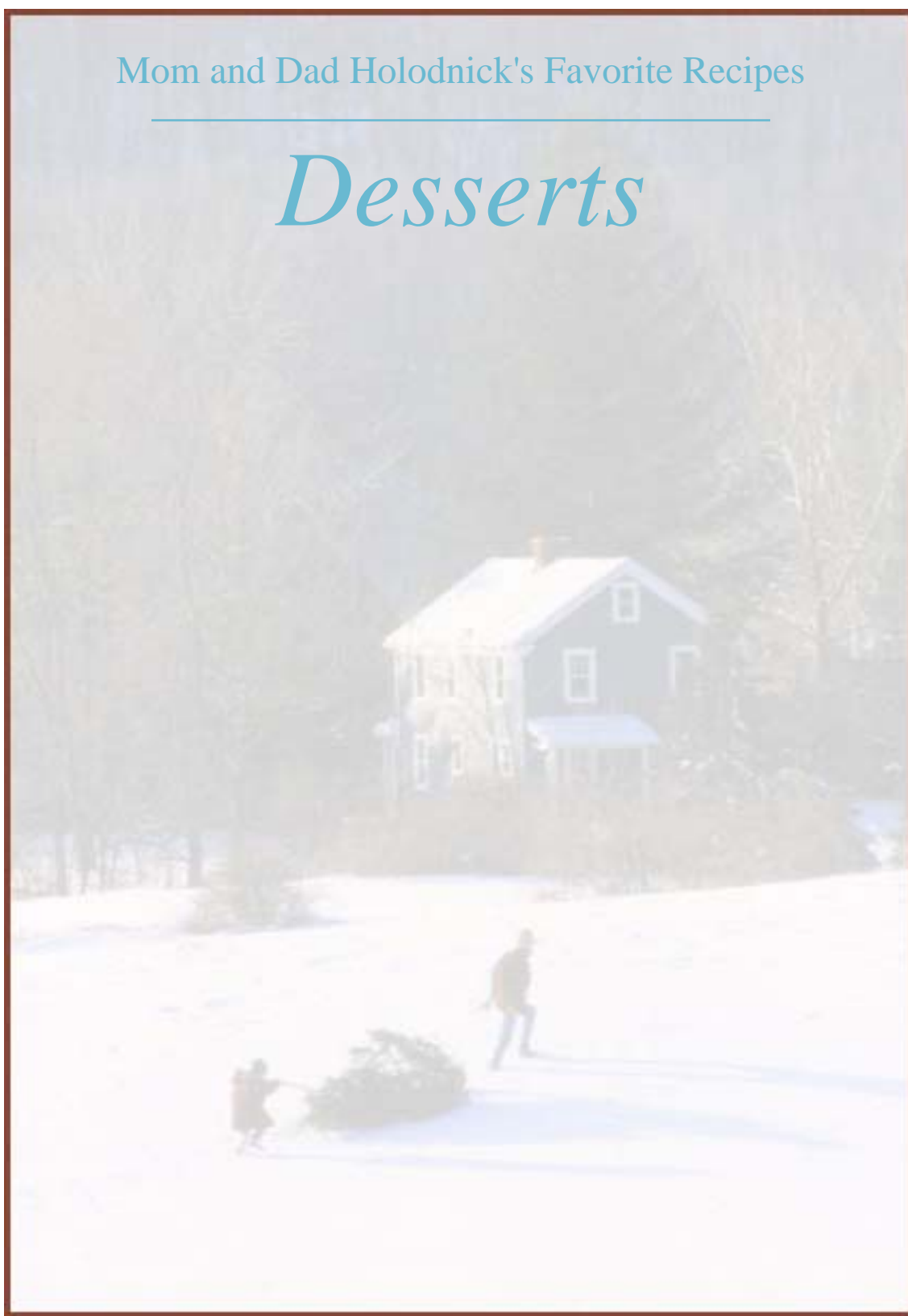
### **My Notes:**

That's my honey, gotta love her!

Mom and Dad Holodnick's Favorite Recipes

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# *Desserts*



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# Apple Dumplings

---

**My mother would make Apple Dumplings in the fall.**

---



## **Ingredients:**

**1 1/2 c. sugar**

**1 1/2 c. water**

**1/4 t. cinnamon**

**3 T. Butter**

**Boil the above ingredients**

## **Directions:**

Make Grandma Reibling's pie dough and roll out. Cut in squares. Take square, put 1/4 apple, 1 t. sugar, cinnamon and butter. Fold square toward the middle. Place in pan until pan is full. Pour over the above ingredients and bake in oven 350 degrees until golden brown and bubbly (20 minutes).

## **My Notes:**

Picture: Nancy's Grandpa Irwin and Grandma Lillian Reibling

---

## Cheese Cake

---

**I got this recipe from a Mrs. Norton. When I lived in Stockholm Sweden in 1972, I received this recipe from her. We served this recipe at a Thanksgiving party that the Norton's had for US Embassy people in Sweden.**

---



cake.

Chill 2-4 hours.

### **Ingredients:**

**20 graham crackers or vanilla wafers**

**1/4 c. melted butter**

**MIX FOR CRUST - PUT IN BOTTOM OF  
PIE DISH**

**CREAM AND MIX TOGETHER THE  
FOLLOWING AND PUT IN PIE DISH:**

**1 large or 3 small cream cheese**

**1/2 c. sugar**

**2 t. lemon juice**

**1 egg**

**1 t. vanilla**

### **TOPPING:**

**1/2 c. sour cream**

**1/2 t. vanilla**

**1/4 c. sugar**

### **Directions:**

Pour in pie crust and bake 30 minutes at 300 degrees.

Beat TOPPING until thick, pour over cheese

---

## Grandma Reibling's Brown Sugar Tarts

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**Need I say more. We have enjoyed many years of Grandma Reibling's tarts!!!!**

---



### **Ingredients:**

**2 eggs**

**1 c. brown sugar**

**1 c. Caro dark syrup**

**1-2 T. flour**

**1 t. butter**

**1 T. milk**

**1 t. vanilla**

### **Directions:**

Make Grandma's pie dough and roll out and cut into circles for muffin pan. Combine the above ingredients - pour into the pie dough shells and bake at 400 degrees until done - brown and bubbly. (about 20 minutes)



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# Gumdrop Cookies

---

**My Grandma Heckroth's cookies - I remember eating these cookies around Christmas time.**

---



## **Ingredients:**

**1 c. shortening**  
**1 c. brown sugar**  
**1 t. vanilla**  
**1 t. baking powder**  
**1/2 t salt**  
**1 c. coconut**  
**1 c. white sugar**  
**2 eggs**  
**2 c. flour**  
**1/2 t. baking soda**  
**2 c. oatmeal**  
**1 1/2 c. small gumdrops cut in thirds**

## **Directions:**

Cream sugars, shortening, eggs, and vanilla. Add sifted dry ingredients and mix well. Add oatmeal, coconut, and gumdrops and mix well. Drop by tsp. unto cookie sheet and bake at 350 degrees for approximately 12-15 minutes.

## **My Notes:**

Picture: Nancy's mother's Grandma and Grandpa Bleam

---

## Grandma Heckroth's Molasses Crackle Top Cookies

---

**These are the best molasses cookies. Grandma Reibling makes these cookies all the time. This recipe is from Grandma R's mother.**



### **Directions:**

Blend dry ingredients gradually into cream mixture. The dough should be soft, but not sticky or tops won't crack. Chill for 4 hours or overnight. Shape into balls and bake at 350 degrees for 8-10 minutes.

### **My Notes:**

Nancy's Grandma Minnie and Grandpa Charlie Heckroth

### **Ingredients:**

**Cream thoroughly:**

**1 c. shortening (part butter)**

**2 c. brown sugar**

**1 egg well beaten**

**Add 1 c. molasses - beat until light and fluffy**

**Sift together:**

**5 c. flour**

**1/2 t. salt**

**2 t. baking soda**

**2 t. ginger (or cinnamon)**

---

# Homemade Ice Cream Mix

---

**I can remember as a girl and having  
homemade ice cream all the time.**

---

## **Ingredients:**

**5 eggs beaten**

**1 c. white sugar**

**1 c. brown sugar**

**2 T. vanilla**

**1 quart cream**

## **Directions:**

Put in ice cream maker until thick and creamy.

---

## Hungarian Nut Rolls

---

**4 c. flour 1 pkg. dry yeast 2 2/3 stick butter**  
**Work above together like pie crust Add: 3**  
**beaten egg yolks 1/2 c. sour cream--form into**  
**8 balls--chill**



### **Ingredients:**

**Roll out one ball at a time to form a circle. Cut into 8 pie shape pieces. Spread with the following mix:**

**Beat 3 egg whites**

**Add 1 c. sugar, 1 t. vanilla to form a meringue. Add 1/2 c. ground nuts. Put one t. of meringue on pie shaped piece and roll up into diaper shaped cookie. Bake 15 min. at 350 degrees.**

### **Directions:**

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# Lemon Bar Cookies

---

These are very good.

---



## Ingredients:

- 1 c. butter
- 1/2 c. powdered sugar
- 2 c. flour
- 1/4 t. salt

Blend and press into a 13x9 pan and bake at 325 degrees for about 20 minutes or until light brown.

## Mix:

- 4 eggs beaten
- 2 c. sugar
- 4 T. lemon juice and grated lemon rind
- 4 T. flour

## Directions:

Mix together and pour over baked crust. Return to oven and bake 25 minutes at 325 degrees. Remove from oven and sprinkle on powder sugar.

## My Notes:

Picture: Sid and Nancy on their wedding day, Aldingen Germany, March 24, 1972. Ain't that sweet!!

---

## Lemon Meringue Pie Filling

---

**This is Grandma Reibling's famous lemon pie filling recipe.**

---



### My Notes:

Picture: Grandpa Reibling's brothers and sisters -  
Front Row: Uncle Dwight, Uncle Arnold, Uncle David. Back Row: Aunt Leone, Aunt Emma, Grandpa, Aunt Ilene, and Uncle Fred.

### Ingredients:

**1 c. water**

**1 c. sugar**

**2 T. corn starch**

**2 lemons**

**3 eggs**

### TOPPING

**3 egg whites**

**2-4 T. sugar**

**1 t vanilla**

### Directions:

Boil water and sugar. Mix 2 T. corn starch with cold water and set aside.

Take 2 lemons and 3 eggs. Grade lemon rine and put in boiling water. Turn stove lower and get the juice from the lemons. Strain pits. Divide 3 eggs - yoke in with lemon juice and beat. Add corn starch to sugar mixture. When it boils put the lemon juice in.

Bake empty pie crust. (15 at 350 degrees)

Pour above filling into pie crust. Let cool.

Topping: Beat 3 chilled egg whites, 2-4 T. sugar and vanilla until it peaks and put on top of pie. Return pie to oven for 15-20 minutes until the topping is brown.



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## Mint Oreo Dessert

---

**This has always been a favorite for your birthday treat. Enjoy!**

---



### **Ingredients:**

**16-18 Oreo Chocolate cookies**

**1/2 gal. chocolate chip mint ice cream**

**1 8 oz. Cool Whip**

### **Directions:**

Crush Oreo cookies. Press in bottom of 9x13 pan, reserving 1/2 c. of crumbs.

Partially thaw ice cream. Fold ice cream and Cool Whip together. Spread on top of oreo cookie crumbs. Sprinkle top with remaining cookie crumbs. Place pan in freezer until firm.

### **My Notes:**

Picture taken in England-1997.

---

## Mrs Tony's Yeast Cookies - A treat!

---

**Mrs. Tony lived down the street from us in Croswell Mi. She would invite us down for cookies. These are amazing cookies.**

---



### **Ingredients:**

**1 lb. flour**

**6 egg yolks**

**1/2 lb. butter**

**salt**

**2 small cakes yeast**

### **Directions:**

Beat 6 egg yolks and put in hole in flour.  
Combine all ingredients and put in refrigerator overnight or for a few hours. Put white sugar on board, roll thin and cut out in shapes or squares.  
Bake 15-20 minutes at 350 degrees.

### **My Notes:**

This is the house where Sid grew up, in Croswell Mi. The Tony's house was just across the street.

---

## Oatmeal Rhubarb Crumble

---

**I love this recipe. You can use any fresh fruit with this recipe (apples, peaches, blueberries, etc.) This is MY recipe.**

---



### **Ingredients:**

**3/4 c. all-purpose flour**

**1/2 t. salt**

**1/2 c. sugar**

**1 c. oats, quick or regular uncooked**

**1/2 c. (1 stick) butter**

**1 1/2 c. diced fresh rhubarb**

**2 T. flour**

**3/4 c. sugar**

**3/4 t. cinnamon**

**2 T. water**

### **Directions:**

Sift 3/4 c. flour, salt and 1/2 c. sugar in a mixing bowl. Stir in oats and add melted butter. Mix until mixture is crumbly and well mixed.

Press half the oat mixture evenly over the bottom of an 8 inch. square baking pan.

Combine rhubarb, 2 T. flour, 3/4 c. sugar, cinnamon and water. Spoon over oat mixture in pan. Sprinkle with remaining oat mixture. Bake at 375 degree oven until rhubarb is tender and crust is lightly browned, about 45 minutes. This is good with vanilla ice cream.

---

## Pie Dough

---

**This is Grandma Reibling's tried and true pie dough and tart recipe!!**

---



### **Ingredients:**

**2 c. pastry flour (sifted) you can also use regular flour**

**3/4 c. Crisco**

**t. salt**

**and milk to mix (1/4 c.)**

### **Directions:**

Roll out and bake in 400 degree oven for 15 min.  
Then add filling. Or add filling and bake for  
whatever time your recipe states.

---

## Spritz (Christmas Cookie)

---

**This is the pressed cookie recipe that seems to be all of your favorites. I make these every year at Christmas.**

---



### **Ingredients:**

**1 c. soft butter**

**2/3 c. sugar**

**3 egg yolks**

**1 t. flavoring (almond or vanilla)**

**2 1/2 c. flour**

### **Directions:**

Heat oven to 400 degrees. Mix butter, sugar, egg yolks and flavoring thoroughly. Measure flour by sifting. Work in flour. Using one-fourth at a time, force dough through cookie press onto ungreased baking sheet in desired shapes. You may want to sprinkle with red or green sugar. Bake 7-10 min., or until done. Makes about 6 dozen cookies.

---

## Springle - European Anise Cookies

---

**My Mom, Leone, would make these with us each winter. We would role them out and stamp or press designs on them. When eaten, they leave a nice fresh taste in the mouth.**



moderate oven (300) for 20 min. or untill done but not brown.

Leone's Note: Before placing them on the sheet, dab some cold water on the back of the cookie.

### **My Notes:**

Picture: Grandma Leone

### **Ingredients:**

**4 ea Eggs**

**2 c Sugar**

**2 T Buter (walnut size)**

**Pinch Salt**

**4 1/2+ c Flour**

**2 T Baking Powder**

**2 T Sweet Cream**

**1/4 t Anise Extract (or crushed seed)**

### **Directions:**

Beat the eggs, sugar, butter and salt for 10 min. Add the remaining ingredients and mix well.

Chill and roll out 1/4" thick. Cut into shapes and expose to air overnight or a few hours. Arrange on sheets that have sprinkled power sugar. Bake in



---

# Sugar Cookies

---

## My mother's recipe.

---



## Ingredients:

1/2 c. butter

1/2 c. shortening

1 c. sugar

1 egg

1 t. vanilla

2 1/4 c. flour

1/2 t. baking powder

1/2 t. baking soda

## Directions:

In a mixing bowl, cream butter, shortening and sugar. Add egg and vanilla; mix well. Combine flour, baking powder and baking soda; gradually add to the creamed mixture. Shape into 1 inch balls. Roll in sugar. Place on greased cookie sheet; flatten with a glass. Bake at 350 degrees for 10-12

minutes.

## My Notes:

The first year that we owned our wonderful, old house in Oberlin, 1976.

---

# Yogurt

---

**This recipe came from the Whole Earth Catalogue. Dad and I made this recipe all the time when you guys were little whipper snappers. You guys loved eating this yogurt. I would mix it with fruit.**

---



## **Ingredients:**

**3 c. instant powdered milk**

**1/2 t. unflavored gelatin**

**1 T. sugar**

**1 large can evaporated milk**

**4 T. yogurt**

**water**

## **Directions:**

Soften the T. gelatin, add boiling water to make 1 cup. Add sugar. Let mixture cook a bit.

Preheat oven to 275 (250-300) degrees

Mix 3 c. dry milk with 3 c. water, add 1 can evaporated milk, 2 more cups tepid water, then add gelatine mixture.

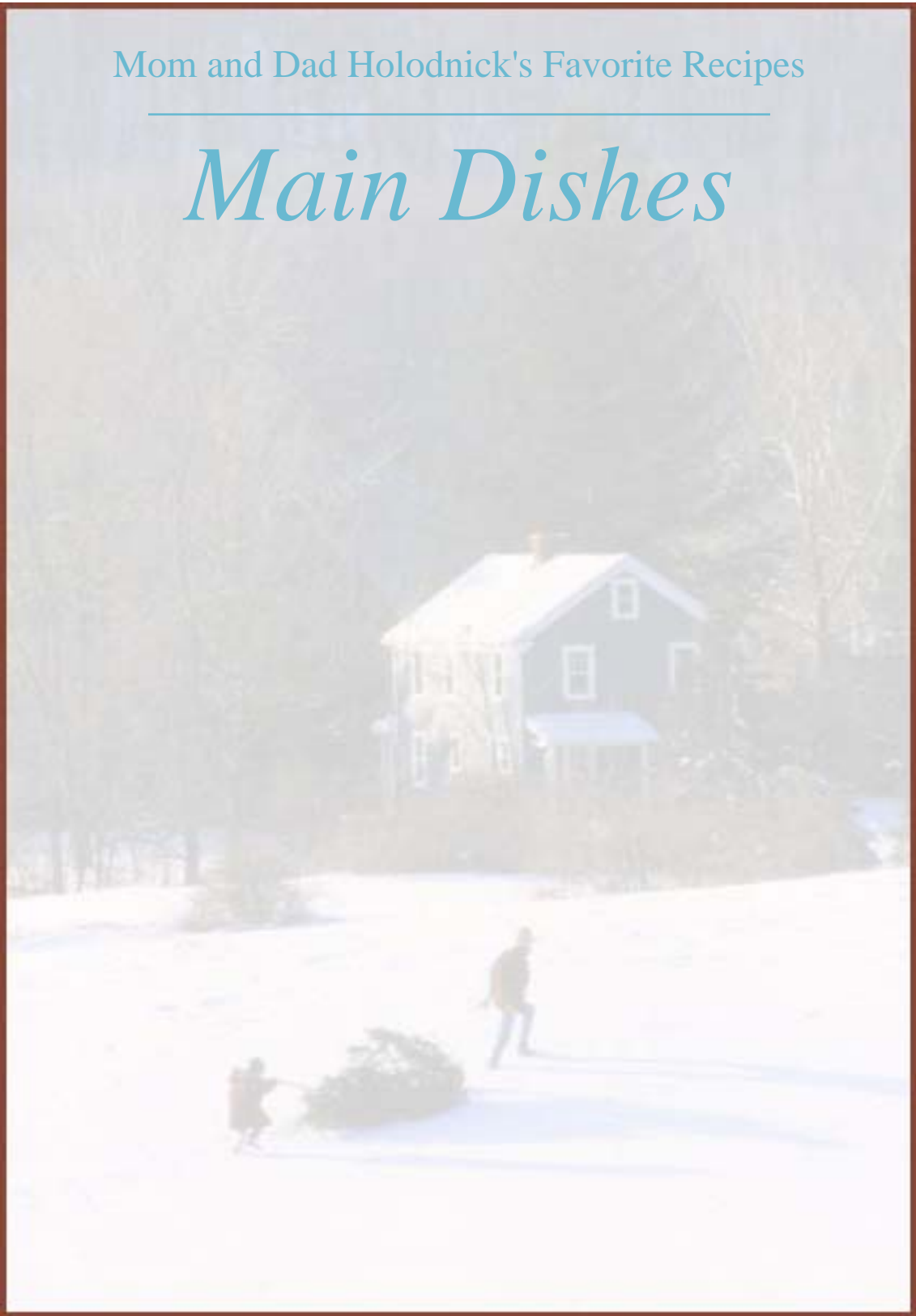
Add 3 T yogurt and stir thoroughly. Cover bowl. Put in oven. **TURN THE OVEN OFF.** Leave over night 8-10 hours.

Makes 2 quarts of yogurt.

Mom and Dad Holodnick's Favorite Recipes

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# *Main Dishes*



---

# Lasagna

---

**Stefan loves this lasagna recipe.**

---



## Ingredients:

**1 1/2 lbs. ground chuck, browned**

**1/2 t. garlic salt**

**1 t. parsley**

**1 t. oregano**

**1/1 t. salt**

**16 oz. can tomato sauce**

**MIX THE ABOVE TOGETHER.**

**Mix separately:**

**1 16 oz. cottage cheese**

**1 egg**

**1 T. parsley**

**1/2 c. parmesan cheese**

**You will also need 1 1/2 c. mozzarellie cheese when you layer.**

## Directions:

Cook 6 lasagna noodles. Layer in 8 x 12 baking dish: Noodles, cottage cheese mixture, meat mixture, grated mozzarelli cheese (3/4 c. per layer). Do 2 layers. Bake at 350 degrees for 40-50 minutes.

## My Notes:

Picture: Our beautiful old house in Oberlin.

George Drake was the sort of man that early Oberlin produced in droves. He came here from New Jersey in 1838 to begin his schooling at age 20. The colony was still emerging from the woods when he arrived, and he put his skill in masonry right to work at 10 cents an hour. Converted by the preaching of Oberlin's first president, Asa Mahan, he entered the college, thrived on Graham dieting, helped build First Church, and graduated in 1843. Next he prepared for missionary work at the theological seminary and the Western Reserve medical school. He wanted to go to Africa, but apparently the prejudice in conventional missionary circles against radical Oberlin Perfectionism blunted that desire. He went to preach in Iowa instead. Two decades later he returned to Oberlin with his wife Laura (an Oberlin graduate of 1846) to educate their children. In 1874 he put up this nicely crafted red brick house. The porches were added four years later. In 1883 Drake left town for a final stint of missionary work in the Dakota Territory. He died in Michigan in 1909. Shortly before World War I, the Woodruff family acquired the house, and for 20 years Althea Woodruff ran one of the most attractive college rooming houses in town -- 'Mrs. Woody's.' Then it became the home of Professor and Mrs. Herbert May. May, a noted biblical scholar, taught at Oberlin from 1934 to 1970. Five years later, William and Nancy Holodnick took possession and set to work restoring the interior. They also installed the handmade leaded glass lunette at the apex of the gable facing the street. (Blodgett 110-11)

---

# Meat Loaf

---

**This is another of Grandma Reibling's recipes. I usually have the scalloped potatoes and meat loaf together. Sid says, baked beans is also great with this meal.**

---



## **Ingredients:**

**1 1/2 lb. ground beef**

**1 egg**

**1 1/2 c. bread cubes**

**1/2 c. onion**

**1 t. garlic powder**

**dash of oregano**

## **Directions:**

Mix all ingredients together and bake in 375 degree oven. Approximately 1 1/2 - 2 hours.

## **My Notes:**

Picture: In our backyard in Oberlin. Aren't the children beautiful!!!

---

## Pasta with Garlic-and-Clam Sauce

---

### My Notes:

Picture: The first year we were in Grand Rapids, 1989.

**This is very fast and easy.**



### Ingredients:

**1 medium onion, chopped**  
**1 green pepper, chopped**  
**4 cloves garlic, minced**  
**1 T. olive oil**  
**1/2 lb. mushrooms, sliced**  
**2 cans (6 1/2 ounces each) minced clams, plus their liquid**  
**1 1/2 t. dried thyme leaves**  
**Salt and fresh ground pepppper**  
**2 T. hopped fresh parsley**  
**Dash of cayenne pepper**  
**4 cups cooked spaghetti**  
**Parmesan cheese (optional)**

### Directions:

Saute the onion, green pepper, and garlic in the olive oil until onions are translucent. Add alittle water and cover if necessary to prevent sticking. Add the mushrooms, cover, and continue heating for about 3 minutes.

Add the remaining ingredients except for the pasta and cheese, and heat until hot in the covered saucepan. Serve with pasta and sprinkle with Parmesan cheese if desired.



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## Scalloped Potatoes

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**Grandma Reibling's yummy scalloped potatoes. One of the first recipes I learned to make - along with meat loaf.**

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### **Ingredients:**

**3 potatoes**  
**2 T. flour**  
**1 t. salt**  
**2 t. butter**  
**1/2 c. onion**

### **Directions:**

Make two layers with the above ingredients. Cutting the ingredients in half with each layer. Add milk to cover the ingredients and bake in oven at 375 degrees for two hours.

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## Spaetzle-Dumpling Dough

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**This is a favorite German recipe. We have made this for all of you many times and at many October Fests. Enjoy!**

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### **Ingredients:**

**2 1/2 c. flour**

**1/4 t. salt**

**2 eggs**

**1/2 c. milk**

**1/2 c. water**

**1/2 c. butter**

### **Directions:**

Beat eggs lightly, add milk and water. Place sifted flour and salt in a bowl and gradually add the egg mixture. The consistency of the dough depends on type of spaetzle maker used.

Bring 3 to 4 quarts of water to a rapid boil and you are ready to make spaetzle. Spaetzle is done when they have risen to the top of the boiling water for 3 minutes.

Toss with melted butter for basic spaetzle.

Also can toss with spaghetti sauce & grated parmesan cheese.

Toss with 3/4 c. warm sour cream and butter.

Toss with butter and 1/2 c. crumbled crisp bacon bits.

### **My Notes:**

If you do not have a spaetzle maker - drop by tablespoon into boiling water.



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# Stromboli

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## Ingredients:

**2 Frozen bread loaves-thawed**

**Pepperoni - 1 package**

**1 lb. sliced provolone cheese**

**1 lb. grated mozzarella cheese**

**1 egg-beaten**

**1 t. oregano**

## Directions:

Roll out bread loaves. Brush beaten egg on the dough. Crush 1/2 t. oregano on top. Layer slices of provolone on top of oregano. Top with pepperoni. Spread with mozzarella. Roll up bread and pinch shut. Turn over and place on pan seam side down. Egg on top. More oregano. Bake at 375 degrees for approximately 20 minutes (until golden brown). Optional-dip in hot pizza sauce.

## My Notes:

Picture: All of the Holodnick cousins. First row-Anya, Evan, Ted, Abby, Emily, Sara and Andrea, Second Row-Eli, Andy, Karl, Stefan, Matt, Peter, and Cyrus.

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## Stuffed Cabbage Rolls (Glumki or golabki)

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**This is an old-world Polish/Ukraine recipe that has been modified by Sid. It makes a great appetizer or main dish for Fall and Winter fests. A drive to the farmers market or roadside stand gets the best cabbage!**



### Ingredients:

- 1 lg. head cabbage**
- 1 lb. lean ground beef**
- 1 lb. lean ground pork**
- 3 eggs**
- 2 c. rice**
- 1 t. salt**
- 1/2 t. black pepper**
- 1 t. Paprika**
- 2 onions, diced**
- 1 green pepper, diced (optional)**
- 4 cloves garlic, minced**
- 1 lg. can tomatoes**
- 1 med. can tomato sauce**
- 1 T. olive oil**
- 2 c. water, as needed**

### Directions:

Remove core from cabbage. Parboil 10 to 15 minutes in lightly salted water, until soft to touch. Separate leaves carefully and slice off center

groove of each leaf. Micro wave oven also works great for this, cook on high, checking every 5 - 10 min. Remove the leaves from the outside and cook again. Repeat until you have 2 dozen leaves.

In a very large mixing bowl mix all dry ingredients (garlic, onion, meats, rice and spices). Use your hands if needed to get that even consistency. Then add eggs and continue mixing well.

Place 2 to 3 tablespoons of filling on each cabbage leaf toward the bottom edge and roll upward once. Then fold toward the center the two sides of the leaf. Continue rolling until leaf is closed into a small roll. Continue until filling and leaves are used up. Place rolls side by side in a large roasting pan, with a little oil on the bottom. Layer rolls if necessary. Add tomatoes and enough water to barely cover Glumki. Cover, bake at 350 for about 2-3 hours. Uncover and reduce heat to 250 for 1 hour or until fork-tender. Check every 30 minutes; add water if necessary.

### My Notes:

Some people cook all ingredients first then cook them on the stove. "I like to dry mix everything and bake - The flavors are more blended and intense." Plan to spend a fun afternoon making and cooking these . Freeze some for later or to give away. Dobrai, dobrai!

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# Taco Pie

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Ludington.

**My mother gave me this recipe which is from Marjorie Reibling (my cousin).**

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## **Ingredients:**

**1 lb. ground beef**

**1/2 c. onion**

**2 envelopes taco seasoning mix**

**3/4 c. Bisquick**

**1 1/4 c. milk**

**3 eggs**

**1 c. Shredded cheddar cheese**

**1/4 head lettuce**

**1 tomato diced**

**1/3 c. sliced olives**

## **Directions:**

Oven 400 degrees. Grease square pan. Cook and stir ground beef and onion until beef is brown. Stir in seasoning mix. Spoon into pie plate.

Beat Bisquick, milk and eggs until almost smooth. Pour into pie plate. Bake until knife comes out clean - 25 minutes. Sprinkle with cheese. Bake until cheese is melted about 2 minutes. Cool 5 minutes. Garnish with lettuce, tomato, olives and sour cream.

## **My Notes:**

A quick and easy dish if you are having friends over. Picture: A sunset at Big Sauble Lighthouse,

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## White Bean Chili

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**Yummy!!**

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### **Ingredients:**

**1/2 c. diced celery**

**1 c. diced onion**

**1/4 c. chopped jalapenos**

**2 T. olive oil**

**1/2 c. chopped cilantro**

**5 cloves garlic**

**15 oz. can white beans**

**7 oz. salsa**

**4 oz. diced green chilies**

**1 chicken breast cubed**

**1/4 c. chicken stock**

**1 bay leaf**

**1 t. cumin**

**1/2 t. cayenne**

**1/2 t. dried oregano**

### **Directions:**

Heat olive oil in a large pan and add the chopped vegetables and jalapenos. Saute for about 2 or 3 minutes. Add the chicken and cook for another 7 or 8 minutes, or until the chicken is just barely cooked through. Stir frequently.

Add all of the other ingredients except for the white beans. Turn the heat up a bit and let most of the liquid boil off. Keep stirring regularly.

Remove the bay leaf and stir in the white beans. Heat through and serve on tortillas with shredded jack cheese

### **My Notes:**

Picture: Sid in 1978.

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# Zucchini Quiche

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**A Grandma Reibling recipe! Fast and easy.**

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## **Ingredients:**

**4 cups thinly sliced zucchini**

**1 c. thinly chopped onion**

**1/2 c. butter**

**3/4 c. Biscuit mix**

**3 eggs**

**1 1/2 c. milk**

**1/2 t salt**

**1/4 t. pepper**

**8 oz. shredded mozzarella cheese**

## **Directions:**

Cook butter, onion, and zucchini about 10 minutes.

Mix Biscuit, eggs, milk, salt and pepper in a separate bowl.

Grease one large and 1 small pie plate (glass) and put in zucchini mixture. Sprinkle with cheese and cover with biscuit mix. If desired sprinkle with 1/2 t. pepper, 1/4 t. oregano, 1/4 t. basil, 1 T. parsley. Bake at 375 degrees for 20 minutes.

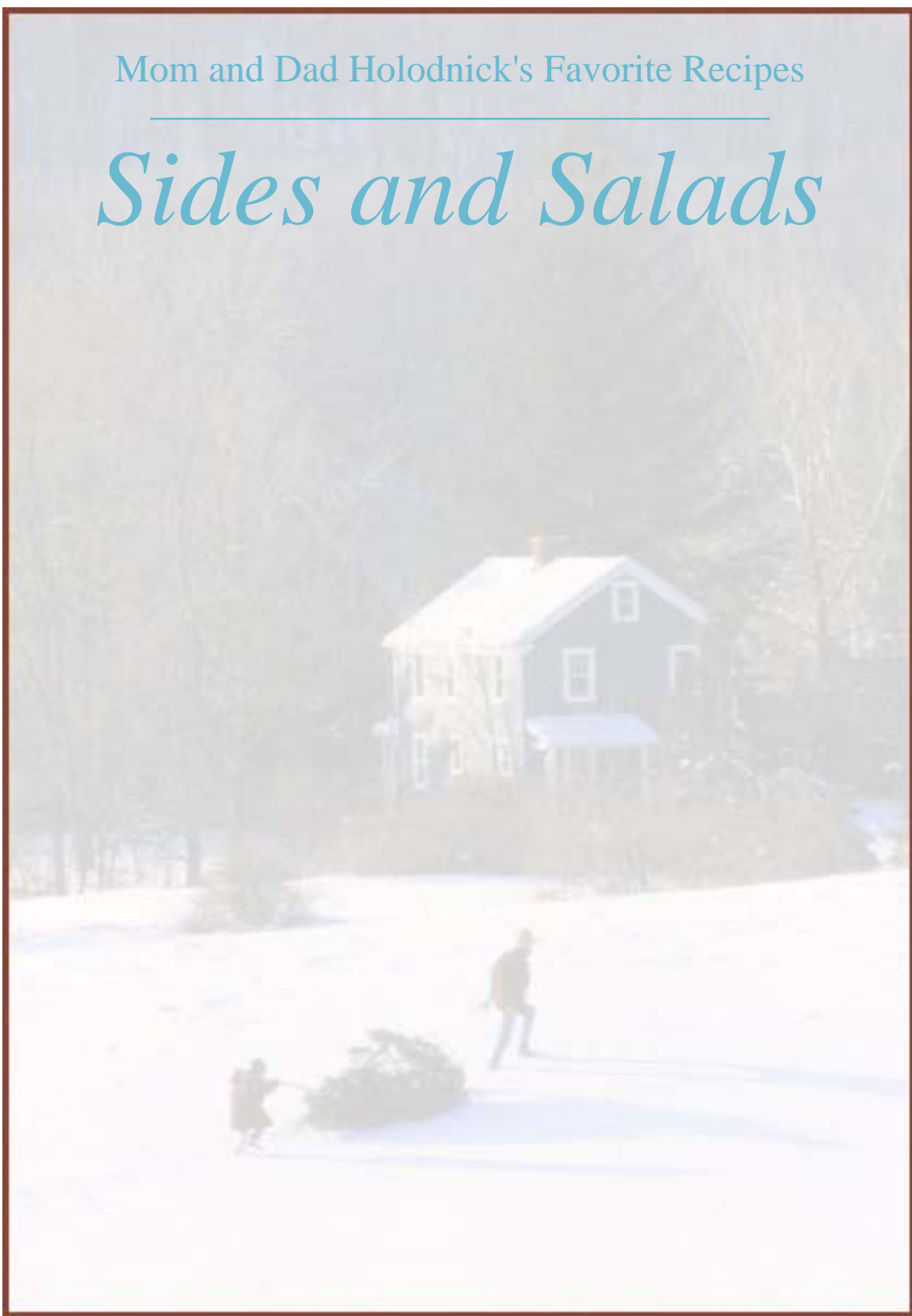
## **My Notes:**

Picture: Taken at Steve and Judy McEvoy-Zavodney's son Liam's wedding.

Mom and Dad Holodnick's Favorite Recipes

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# *Sides and Salads*



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## Broccoli Salad

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**Grandma Reibling makes this salad and we have enjoyed this salad at many dinners together.**

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### **Ingredients:**

- 1 bunch broccoli; separated into florets**
- 1 head cauliflower separated into florets**
- 8 bacon strips fried and crumbled**
- 1/3 c. chopped onion**
- 1 c. chopped tomatoes**
- 2 hard boiled eggs**

### **Directions:**

In a large bowl combine first 6 ingredients. Mix - just before serving pour your favorite dressing over top of salad.

### **My Notes:**

Picture: Nancy's Grandpa Heckroth

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## Seven Layer Salad

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### **Ingredients:**

**1 head lettuce**

**1/2 c. green pepper**

**1/2 c. chopped onions**

**1 package frozen peas**

**8 slices bacon, crumbled**

**1 sm. package shredded cheese**

**1 pt. Hellmans Mayo.**

**Parmesan cheese**

### **Directions:**

Lay each down in layers according to order given. Seal top with mayo. Sprinkle Parmesan cheese on top. Chill in refrigerator 24 hours before serving.



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# Vermicelli Salad

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Another one of Cindy Moroney's (Oberlin) favorite recipes.

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## Ingredients:

12 oz. vermicelli (spagetti)  
5 hard boiled eggs chopped  
2 stalks celery, chopped  
3 dill pickles, chopped  
1 small onion, chopped fine  
salt to taste  
1 1/2 c. mayonnaise  
3 cups cubed, cooked chicken breasts

## Directions:

Break vermicelli in third, and cook as directed on package. Drain thoroughly in colander. When cool, add next 6 ingredients. Mix well. Refrigerate. Just before serving, add chicken and mix. Sprinkle with paprika.

## My Notes:

Sid's father John with three handsome fellows seated in the bay window of our beautiful home in Oberlin.

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## Yogurt Salad

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**Received this recipe from Grandma Reibling.  
We have brought this salad to many  
Thanksgiving Feasts at Grandma Leone's.  
The cousins like this recipe.**

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### **Ingredients:**

**2 large 6 oz. boxes raseberry Jello**

**2 Yogurts - also raseberry**

### **Directions:**

Make jello first. Use 3 c. boiling water and 3 c. cold water). Put in refrigerator. When Jello is set, use electric beater and beat in yogurt. Whip to get fluffy. Return to refrigerator until ready to eat.

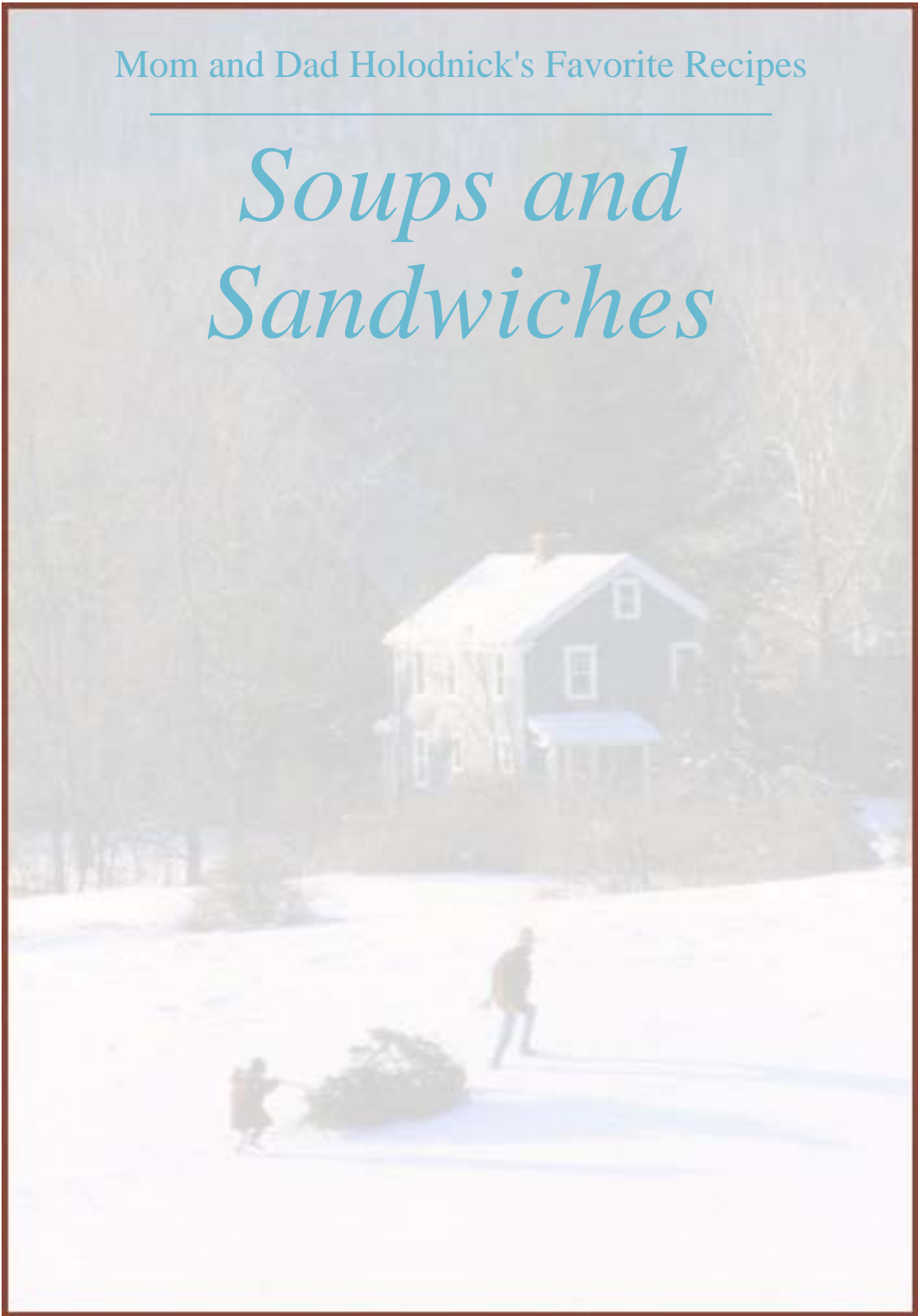
### **My Notes:**

Picture: Sid's father John when he use to fight at University of North Dakota.

Mom and Dad Holodnick's Favorite Recipes

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# *Soups and Sandwiches*



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## Borscht (Red Beet Soup)

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At least once a year when red beets are in season, we make this recipe.

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### **Ingredients:**

**1 ham bone**

**4 red beets (cooked and skinned) cubed**

**2 c. coarsely shredded cabbage**

**1 onion**

**2-3 potatoes (cubed)**

**2 carrots**

**3-4 sprigs fresh dill**

**Sour cream and Cream of Tartar (optional)**

### **Directions:**

Cook ham bone, remove meat leaving broth and stock. Add remaining ingredients and bring to boil. Simmer for 45 minutes. Serve hot, topped with a spoonful of sour cream and a dash of Cream of Tartar.

### **My Notes:**

Picture: A drawing of Sid's father John.

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## Grandma Heckroth's Putt Pie Soup

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Picture: Nancy's Grandpa Reibling holding baby Nancy. What a sweet baby.

**This is my Grandma Heckroth's recipe.  
Grandma Reibling makes this recipe all the time.**

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### **Ingredients:**

Sift 2 1/2 c. pastry flour

3 eggs

salt

little water

**Roll out and set aside to dry for about 1 hour.**

**Beef bone**

**potatoes**

**onions**

### **Directions:**

Boil Beef bone - layer potatoes, onion and noodles (cut the rolled out noodles into 1"x1" squares. Cook until tender.

### **My Notes:**

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## Hearty Mushroom and Beef Soup

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### **Ingredients:**

**1 T. cooking oil**  
**1 lb. boneless beef chuck cut into 1/2 in. cubes**  
**1 medium onion, chopped (1/2 c.)**  
**3 c. beef broth**  
**1 3/4 c. crushed tomatoes**  
**8 oz. fresh mushrooms, sliced**  
**3/4 t. dried oregano, crushed**  
**3/4 t. minced garlic**  
**1 bay leaf**  
**1/2 c. sliced carrot**  
**2 T. cold water**  
**4 t. cornstarch**  
**1 c. cooked rice**

### **Directions:**

In large saucepan heat oil over medium high heat; add half of the meat. Cook and stir 2 to 3 minutes or until browned. Remove with slotted spoon. Repeat with remaining meat and the onion. Return all meat to pan. Stir in mushrooms, oregano, garlic, and bay leaf. Bring to boiling; reduce heat. Cover and simmer for 1 hour.

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## Poverty Soup

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**Grandma Reibling likes to make this soup and it is soooooo good! There is no meat with this soup.**

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### **Ingredients:**

**3/4 c. dry Michigan white navy beans**

**3 cups water**

**1 1/2 t. salt**

**1 c. diced potato**

**1 small onion sliced**

**1/4 c. chopped green pepper**

**3/4 c. canned tomatoes**

**1/4 t. black pepper**

**2 T. butter**

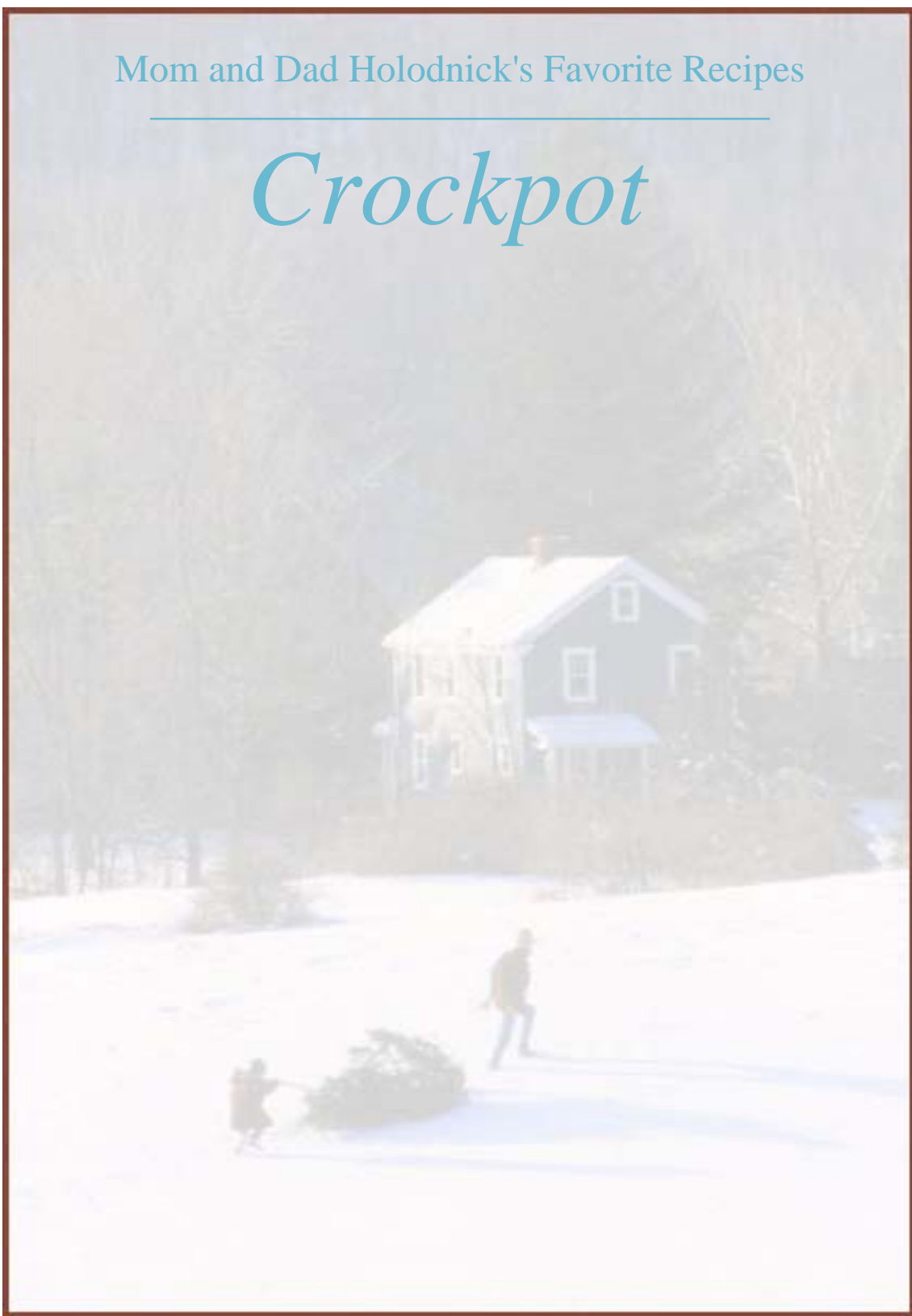
### **Directions:**

Soak beans in water over night or 5-6 hours.  
Cook beans in water with salt until done - approximately 1 hour. Add remaining ingredients and cook about 30 minutes longer.

Mom and Dad Holodnick's Favorite Recipes

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# *Crockpot*





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## Crockpot Chicken Stroganoff

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**Easy! Easy!**

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### **Ingredients:**

**1 lb. boneless chicken breast, frozen**

**1 can Cream of Mushroom soup**

**16 oz. sour cream**

**1 pkg. onion soup mix**

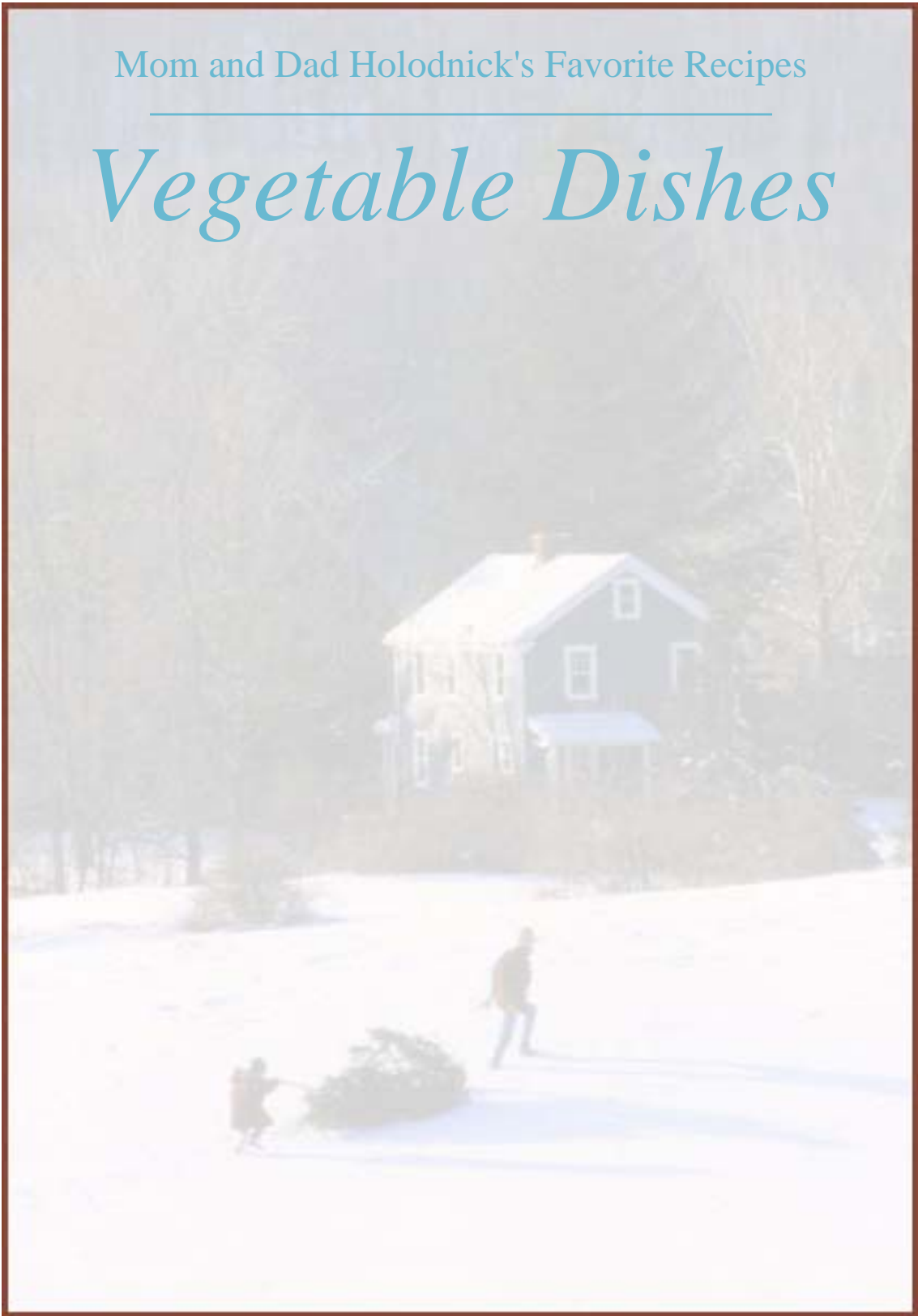
### **Directions:**

Place frozen chicken breast on the bottom of crockpot. Mix other ingredients together and pour over the chicken. Cook on low setting for at least 7 hours. Stir sauce well before serving. Serve over rice or noodles.

Mom and Dad Holodnick's Favorite Recipes

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# *Vegetable Dishes*



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## Potato Pancakes (Ukrainian - Deruny)

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**This makes a great main dish for dinner or supper. Serve it with sour cream and sausage.**

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### **Ingredients:**

**1 ea Onion large grated**  
**6 ea Potatoes peeled and grated**  
**2 tb Flour**  
**2 ea Eggs**  
**2 t Salt**  
**3/4 ts Black pepper**  
**1 pt Sour cream**

### **Directions:**

In a large bowl mix the ingredients except the sour cream. You may do this in a food processor as well or a blender. Heat oil in a skillet and when hot drop large spoonful of the mixture. Cook until browned on one side. Turn and repeat. When done remove, drain, and place in a warm oven. Serve warm with a large dollop of the the sour cream

### **My Notes:**

This a staple in Ukrainian homes and these pancakes will store well in the refrigerator for 2-3 days. In many homes preserves or jam is also served on these delicious pancakes. **ORIGIN:** Galina Shovkoshytny, Kiev-Ukraine

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## Zucchini Pie

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**This recipe is from Jennifer and Michelle Ponstingle's mom. It is very good.**

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### **Ingredients:**

**4 c. thinly sliced zucchini**

**1 c. thinly sliced onion**

**1/4 c. margarine**

**Add the following:**

**2 T. parsley**

**dash salt**

**1/2 t. pepper**

**1/4 t. garlic**

**1/2 t. basil**

**1/4 t. oregano**

### **Directions:**

Cook first 3 ingredients 10 min. or until tender.  
Add the next 6 ingredients.

In a bowl combine: 2 eggs. 8-12 oz. pizza cheese  
- add to skillet.

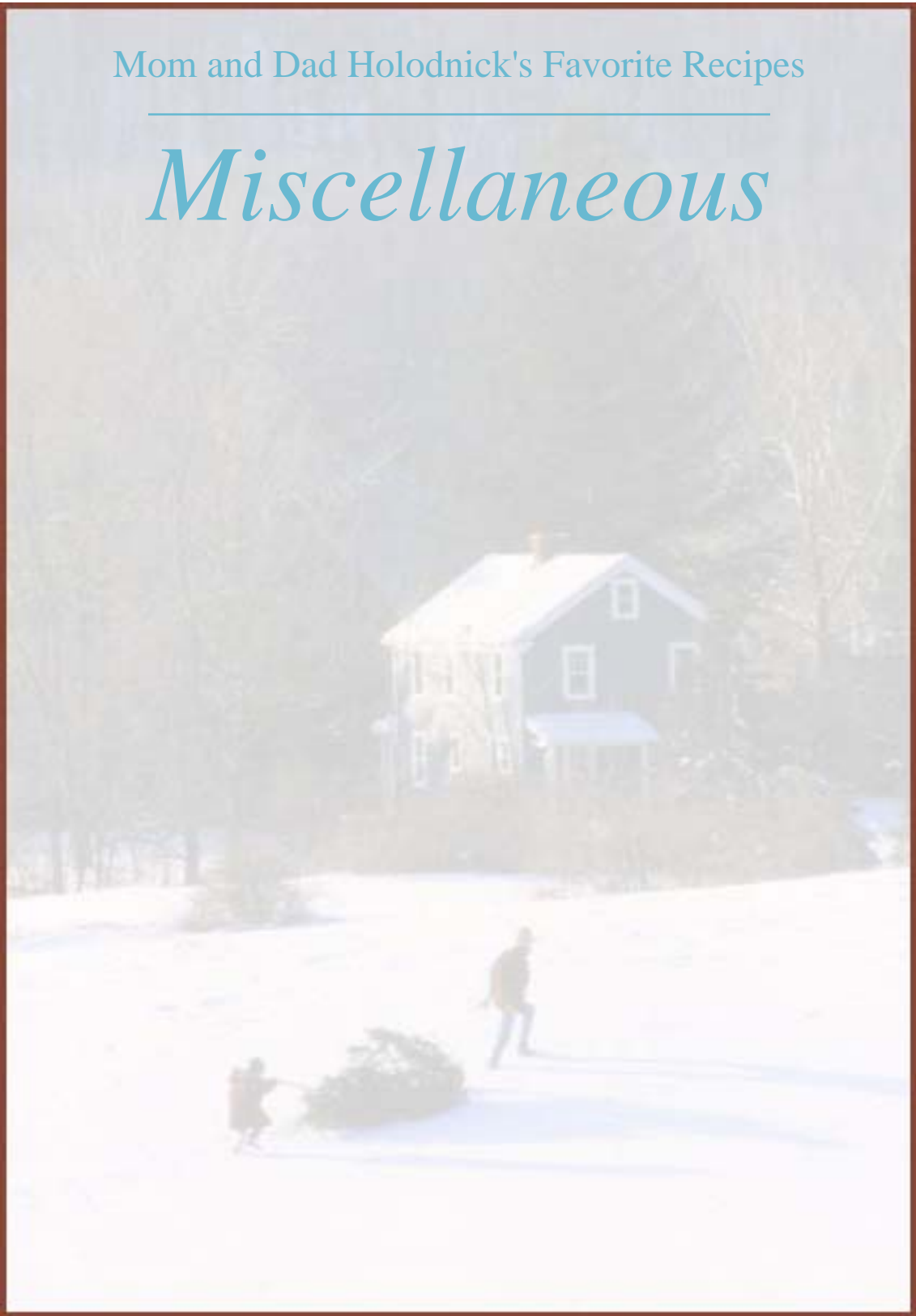
Spread 1 can (8) Pillsbury Crescentg Rolls in Pie  
plate. Spread small amount of mustard over  
prepared dough. Pour in mixture of zucchini-eggs.

Bake at 375 degrees for 20-30 min. Let stand 10  
min. before serving.

Mom and Dad Holodnick's Favorite Recipes

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# *Miscellaneous*



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# Play Doh

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**I used this recipe many times when you were young. It was an easy, a fast way to make play doh in any color you liked. You had the best time playing with Play Doh at our kids table in the kitchen of our home in Oberlin.**

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## **Ingredients:**

**1 c. flour**

**1/2 c. salt**

**2 T. cream of Tartar**

## **Directions:**

Add to ingredients above:

1 c. water

2 t. food coloring

Cook and stir over medium heat 3-5 minutes.



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