

## THIS & THAT & CANNING



### BUTTER BALLS FOR WHITE SAUCE

Juanita Porter

2 c. butter softened  
2 c. flour  
Salt & pepper to taste

Mix butter, flour, salt and pepper together in a bowl until blended. Drop by spoonfuls onto a wax paper lined cookie sheet. Freeze and store in a zip bag.

To use, heat 1-cup milk and add 2 butterballs. Stir until melted and thickened.

### EAGLE BRAND MILK

Vena Flynn

¼ c. hot tap water  
¾ c. sugar

Mix in blender on-off, on-off. Add:

1 ¼ c. nonfat dry milk powder  
4 Tbsp. soft butter

Refrigerate 24 hours before using. Equals 14-ounce can.

### PAPIER-MACHE

Jennifer Parret

2 c. cold water  
Newspaper, cut into strips that measure about 1x15 inches  
1 ½ to 1 ¾ c. flour

Mix water and flour in a large bowl with wire whisk until smooth. Mixture should be the same thickness as heavy cream. Coat a mold with one layer of newspaper strips in flour mixture and lay over first layer of strips until mold is well coated. Let stand until strips on mold are dry and hard. Paint over the strips if you like. Molded clay or an inflated balloon makes a good mold.

## CREATIVE DOUGH

Jennifer Parret

1 c. flour	1 tbsp. vegetable oil
2 tsp. cream of tartar	1 tsp vanilla, if you like
½ tsp. salt	About 15 drops food color
1 c. water	

Cook all ingredients in 1 ½ qt. Saucepan over medium heat. Stirring real hard for about 4 minutes or until mixture forms a ball. Remove from saucepan and let stand on counter 5 minutes. Knead dough about 30 seconds or until it is smooth and blended. Cool completely. Store in airtight container in refrigerator.

## EASY-WAY-OUT BARBECUE SAUCE

Marlene Parret

1 c. chili sauce	½ c. current jelly
2 tbsp. Snipped chilies	2 tsp. Prepared mustard

In a small bowl, stir all ingredients together. Makes about 1-½ cups.

## MINT CHOCOLATE FUDGE SAUCE

Marlene Parret

1-12 oz jar fudge ice cream topping	10 layer chocolate mint candies. Finely
1 tbsp. milk	chopped, about 1/3 cup

In a small storage container, mix ice cream topping, chocolate mint candies, and enough of the milk to make a sauce of dipping consistency. Store in refrigerator.

## PICCALILLI (VEGETABLE RELISH)

Mary Smith

12 medium onions (4 c. ground)	2 carrots, ground (optional)
1 medium head cabbage (4 c. ground)	½ c. salt
10 green tomatoes (4 c. ground)	6 c. sugar
12 green peppers, ground	2 tbsp. mustard seed
6 sweet red peppers, ground	1 tbsp. celery seed
	1 ½ tsp. Turmeric
	4 c. cider vinegar
	2 c. water

Grind vegetables, using a coarse blade. (I use the blender with water and drain well.) Sprinkle with salt; let stand overnight. Rinse and drain. Combine remaining ingredients; pour over. Heat to boiling. Simmer 3 minutes. Stir so all will heat evenly. Seal in hot sterilized jars. Makes 8 pints. To speed up the process, you may pour a bag of crushed ice over salted ground vegetables and let stand until ice melts, then proceed with process. This can be handily done in a well-scoured sink. It is best to heat in stainless steel or granite utensils.

## RED AND GREEN PEPPER RELISH

Marilyn Wolf

6 large green sweet peppers	3 tsp. salt
6 large red sweet peppers	2 c. sugar
6 large white onions	2 c. vinegar

Grind peppers and onions. Cover with boiling water. Let stand 5 minutes. Drain well. Add the salt, sugar and vinegar to the vegetables. Boil 5 minutes and then simmer a while, 15 minutes or so. Spoon into jars (pint) and seal.

Tasty with beef and sausage. I double this recipe each fall.

## PICKLED ZUCCHINI

Vera Aldrich

2 lb. unpeeled small zucchini	2 c. sugar
2-peeled medium sized onions	1 tsp. celery seed
¼ c. pickling salt	2 tsp. mustard seed
3 c. cider vinegar	1 tsp. turmeric

Wash and cut into thin slices the zucchini and onions. Cover them with cold water and add the pickling salt. Let stand 2 hours, and then drain thoroughly. Bring the vinegar, sugar, celery seed, mustard seed and turmeric to boil and boil for 2 minutes. Add the zucchini and onions, remove from heat, and let stand 2 hours. Heat ingredients to the boiling point and cook 5 minutes. Pack in hot jars, leaving 1/8<sup>th</sup> inch headroom. Seal and process 15 minutes in a boiling water bath, for 3+ pints.

## VINTAGE FRUIT SAUCE (RUM POT)

Carol Flynn Hursh

¾ c. drained canned peaches	1 ½ c. sugar
¾ c. drained pineapple	1 pkg. dry yeast
6 maraschino cherries (drained)	

Combine ingredients. Let set for two weeks. At this time, you can start using the mixture for topping ice cream or pudding. Replace fruit as you use out of this mixture.

## CORN RELISH

Vena Flynn

½ c. sugar	½ tsp. mustard seed
½ tsp. salt	2 tbsp. chopped green pepper
½ c. vinegar	1 tbsp. chopped pimienta
¼ tsp. Tabasco	1 tbsp. minced onion
½ tsp. celery seed	2 (12 oz.) cans whole kernel corn

Boil all ingredients 4 minutes and pour over corn. Refrigerate.

## BREAD AND BUTTER PICKLES

Lois Judy Crittenden

3 gal. Cucumbers	1 qt. Vinegar
6 large onions	7 c. sugar
1 c. water	½ box celery seed
1 c. salt	2 Tbsp. turmeric

Slice or dice the cucumbers and onions. Cover with salt water. Let set 3 hours. Drain. Mix vinegar, sugar, celery seed and turmeric. Pour over cucumbers and onions and bring to a boil. Boil 10 minutes. Seal in sterilized jars.

## DILL PICKLES

Lois Judy Crittenden

Fill clean jars with good quality, medium size, washed cucumbers.

Prepare the following:

3 qt. Water	1 c. salt
1 qt. Vinegar.	

Bring to a boil and pour over cucumbers. Add a good-sized head of dill with some stalk to each quart of pickles, the seal.

If you prefer, you may then place these jars in a hot water bath and cook for 20 minutes. Be sure lids are loosened slightly before cooking. Seal as removed from bath.

## SWEET CHUNK PICKLES

Marvyce Crittenden

1 c. vinegar	½ tsp mustard
½ c. water	½ tsp. celery seed
1 ½ c. sugar	1 tsp. salt
Pinch of alum	

Heat the above and stir well. Peel cukes, remove seeds. Cut into desired chunks. Pour over cukes. Put into crock, glass or granite container. Stir frequently. These pickles will keep in refrigerator. Continue to stir the pickles. Keep chilled.

An easy, quick sweet pickle.

## 14-DAY SWEET PICKLES

Mary Smith

Select 150 (3 - 4 inch) cucumbers (about 9 ½ pounds). Wash and cover in crock with hot salt brine made of 1-cup coarse medium salt to 2 quarts water. Cool; cover and let stand 7 days. Drain; cover with hot water; let stand 24 hours. Drain; cover again with hot water; add 2 tablespoons alum; let stand 24 hours. Drain; split cucumbers.

Combine:

12 c. sugar

1 oz. Stick cinnamon (about 8 sticks)

8 c. cider vinegar

1 c. prepared horseradish

1 ½ tsp. celery seed

Heat to boiling and pour over cucumbers. Drain syrup from cucumbers each remaining 4 days; reheat and pour over cucumbers. Let cucumbers cool in syrup before covering.

The last morning, heat cucumbers and syrup to boiling. Pack cucumbers in hot, sterilized jars. Fill jars with hot syrup and seal. Pickles can be used in 2 weeks.

## ROSEY PEACH JAM

Dorothy Glick

¾ c. Mashed ripe peaches

6 c. sugar

1 c. mashed ripe bananas (2or3)

½ c. drained chopped maraschino cherries

2 Tbsp. Lemon juice

1 box pectin

Measure fruit, put in a saucepan and slowly bring to boil stirring often. Then add pectin and bring to a good rolling boil. Add sugar and boil hard for 1 minute, stirring constantly. Remove and pour into 7 cups and seal. Extra good and so different.

## CORN RELISH

Dorothy Glick

12 ears corn

3 c. brown sugar

6 medium onions

4 tsp salt

1 small head cabbage

4 tsp mustard seed

3 green peppers

3 pts. vinegar

3 red peppers

Cut corn from cob. Grind cabbage, onions and peppers. Mix all together and bring to boil for about 20 minutes. Seal in hot jars.

## OLD WORLD LEMON SPREAD

Dorothy Glick

Juice of 1 lemon	1 tbsp. cornstarch
¾ c. water	1 tbsp. (rounded) butter or margarine
1 beaten egg	½ tsp. lemon extract
½ c. sugar	or 3 drops lemon oil

Combine all ingredients in saucepan and stir over low heat until thick and bubbly. A few grains of salt may be added to bring out the flavor. Refrigerate in covered jar.

## BLACKENED SEASONING

Tom Countryman

1 Tbsp. Paprika	¾ tsp white pepper
2 1/2 tsp salt	¾ tsp. black pepper
1 tsp. onion powder	½ tsp. thyme
1 tsp. garlic powder	½ tsp. oregano
1 tsp. cayenne pepper	

Combine all seasonings and place in an airtight container. Store at room temperature. To use, dip meat in liquid butter buds, then in seasoning and cook. May also be used as a rub.

NOTE: This is VERY hot if applied to thickly. Remember this is a seasoning, not a batter!

## BARBECUE SAUCE

Marlene Parret

1-32 oz. Bottle ketchup	¼ c. minced dehydrated onion
1-18 oz. Bottle prepared barbecue sauce	1-2 tsp chili powder
½ c. brown sugar	½-1 c. taco sauce

Mix all together. Refrigerate in a glass or plastic container. Do not use for a few days, until flavors blend. Will keep indefinitely in refrigerator.

## PEPPER-HERB MIX

Juanita Porter

2 tbsp. dried basil leaves  
1 tbsp. each lemon pepper, onion powder and dried savory leaves  
1 ½ tsp rubbed sage

Combine all ingredients. Store covered in airtight container. Shake before using to blend.

Yield: 1/3 cup.

## HERB AND GARLIC BLEND

Juanita Porter

1 tbsp each, dried basil and marjoram leaves  
2 tsp. each garlic powder and dried thyme leaves  
1 tsp. dried rosemary leaves, crushed  
¾ tsp. dried oregano leaves

Combine all ingredients. Store covered in airtight container. Shake before using to blend.  
Yield: ¼ cup.

## GREEN AND RED PEPPER RELISH

Marlene Parret

12 red peppers  
12 green peppers  
12 medium onions

2 c. vinegar  
2 c. sugar  
3 tbsp. salt

Process peppers and onions with medium blade of food processor. Place vegetables in a large pan and cover with boiling water. Let stand 5 minutes. Drain. Add vinegar, sugar and salt. Boil 5 minutes. Put into jars and seal. Makes 3 quarts.

## ZUCCHINI JAM

Marlene Parret

6 c. zucchini, peeled, seeded  
and ground  
1 c. water  
4 c. sugar

½ c. lemon juice  
1 small can crushed pineapple  
2-3 oz. boxes apricot Jello

Add water to ground zucchini and cook 10 minutes. Drain most of the water off. Add sugar, lemon juice and pineapple. Stir and bring to a boil. Cook 6 minutes, stirring frequently. Add Jello and stir until dissolved. Bring to a boil. Pour into jars and seal.

## RHUBARB-CHERRY JAM

Marlene Parret

6 c. rhubarb, finely diced  
4 c. sugar  
1 tbsp butter

1 pkg. Cherry Jello  
1 can cherry pie filling

Mix rhubarb and sugar in large pan. Let stand overnight. Add butter and cook 10 minutes. Add Jello and pie filling. Cook one minute more. Ladle into jars and refrigerate.

## BEST STRAWBERRY JAM

Marlene Parret

4 c. strawberries

4 c. sugar, divided

Boil strawberries with 2 cups sugar, 4 minutes. Add 2 cups of sugar and boil 4 minutes more. Pour into containers, store in freezer.

## PEAR HONEY

Lois Judy Crittenden

3 lb. Pears (9 c. ground)

grated rind & juice of 1 lemon

1 c. crushed pineapple

5 c. sugar

Grind pears, skin and all through food chopper. Add all ingredients. Cook 20 minutes. Seal in sterilized jars.

## WILD PLUM BUTTER

Doris Rethorst

6 c. sugar

5 c. wild plum pulps

Mix together and let come to boil. Add:

2 Tbsp. Epsom salts

Let come to boil again and boil for 1 minute. Put in sterilized jars and seal or cover tops with paraffin to seal.

## NOTHIN' PICKLES

Marlene Parret

6 cups cucumbers unpeeled and sliced

1 cup vinegar

1 green pepper, chopped (optional)

1 2/3 cup sugar

1/2 large onion, sliced

1 tsp. celery seed

1 tsp. salt

Place cucumbers, green pepper and onion in a stone or glass jar. Sprinkle with salt and let stand 3 hours. Stir well, rinse salt off vegetables. Place in a glass. Mix together vinegar, sugar and celery seed until sugar dissolves. Pour over vegetables, cover and refrigerate.



## **FREEZER PICKLES**

Marlene Parret

2 quarts cucumbers sliced thin	1 cup water
2 quarts onions sliced thin	1 ¼ cup sugar
2 Tbsp. salt	½ cup vinegar

Soak cucumbers and onions in salt and water for 2 hours. Drain well. Add sugar and vinegar. Stir well. Put into containers and freeze or can be stored in refrigerator.

## **GOLDA'S PICKLES**

Marlene Parret

1 quart dill pickle slices	¾ tsp mixed pickling spices
¾ cup sugar	4 cloves garlic, chopped fine

Drain dill slices. Wash with cold water and drain again. Add sugar, spices and garlic. Mix thoroughly and stir frequently. Leave overnight in glass container at room temperature. They will make their own juice. Next day refrigerate and use as desired.

## **PICALILLI**

Velma Countryman

10 lbs. green tomatoes	5 c. sugar
6 med. onions	1 qt. vinegar
2 qts. cabbage	¼ c. salt
2 green bell peppers	1 oz. celery seed
1 red pepper	1 oz mustard seed

Grind tomatoes, onions, cabbage and peppers together. Add sugar, vinegar, salt, celery seed and mustard seed. Simmer 15 minutes, stirring often. Can in sterilized jars. About 6 quarts.

## **EASY HOLLANDAISE SAUCE**

Carole Elven

½ c. butter	¼ tsp. salt
3 egg yolks	dash white pepper
2 tbsp. lemon juice	¼ tsp. prepared mustard

Heat butter until bubbly but not browned. Put egg yolks, lemon juice, salt, pepper and mustard in blender container. Cover and run on low for 5 seconds. Add butter and blend at high speed for 5 to 10 seconds. Serve immediately on cooked vegetables, fish or eggs benedict.

## SALAD DRESSING

Lee Cheramy

1 c. sugar	3 tbsp. lemon juice
1 c. salad oil	1 tsp. salt
½ c. vinegar	2 tsp. paprika
½ c. catsup	1 med. onion, grated fine

Mix all ingredients together in jar and refrigerate. Shake before using. Makes 3 cups.

## THOUSAND ISLAND DRESSING

Marvyce Crittenden

2 c. salad dressing	2 tbsp. vinegar
1 c. tomato soup	1 ½ tsp. mustard
1 c. chopped onion	1 tsp. garlic salt or to taste
2 tbsp. chili sauce	

Mix all above ingredients. This can be mixed in a blender. Refrigerate.

## FRENCH SALAD DRESSING

Lila Bailey

1 can tomato soup	½ tsp. pepper
1 c. salad oil	1 tsp. salt
1 c. vinegar	½ tsp. Worcestershire sauce
1 c. catsup	1 clove garlic (mashed)
½ c. sugar	

Mix together; should be shaken each time it is used to mix together again.

## FRENCH DRESSING

Marvyce Crittenden

1 ½ c. oil	½ c. grated onion
1 sm. can tomato soup	½ c. vinegar
1 tsp. salt	1 c. sugar (scant)
3 tbsp. mustard	

Place all this in a blender, mix well. Put finished product in a bottle or container. Keeps well.

## POPPY SEED SALAD DRESSING

Juanita Porter  
Debra Hendrix

¾ c. sugar	1 tsp. dry mustard
1 tsp. salt	1 c. Wesson oil

Blend for 5 minutes. Add: 1 tsp. poppy seeds and blend easy once to mix. Store in refrigerator.

## TACO HOT SAUCE

Ila Greenlee

8 qt. tomatoes (skins removed)                      jalapeno peppers  
2 c. onions, chopped                                      5 or 6 garlic cloves  
16 chili peppers or                                         salt to taste

Cook until soft. Then blend in blender. Cook again until thick. Then put in bags or containers and freeze.

## MELON DIP SAUCE

Gertrude Crittenden

1 sm. can frozen orange juice                      1 ¼ c. cold milk  
concentrate     1 pkg. instant vanilla pudding

Beat together then add:

¼ c. sour cream

Stir in. Chill at least 2 hours. Use as dip for melon bowl. Cut up watermelon, honeydew, canteloupe, drained chunk pineapple, grapes, strawberries if in season. Very good when serving a buffet.

## MUSTARD SAUCE

Nina Nelson

Beat:

2 eggs     1 tsp. salt  
½ c. sugar    ¼ - ½ tsp. white pepper  
4 heaping tbsp. dry mustard (Colman's)         ½ pt. half & half

Beat with electric mixer in pan, then stir constantly until comes to boil. Add ¼ cup white vinegar, a little at a time. Beat. Serve with Gouda cheese and found crackers or turkey, ham, any wild game or fowl.

## SPAGHETTI SAUCE

Betty Greenlee

Brown 1 small diced onion, 2 strips diced bacon and 1 pound lean ground chuck. Place in kettle and add:

1 lg. can blended tomatoes                      1 tsp. soda  
and an equal amt. of water                         ½ tbsp. garlic salt  
2 sm. cans tomato paste                             1 tsp. oregano

Combine all ingredients, mixing well. Simmer 4 hours, stirring occasionally. Serves 4.

## BARBECUE SAUCE

Marvyce Crittenden

1 c. catsup	¼ c. vinegar
1 tbsp. Worcestershire sauce	2 tbsp. sugar
2 dashes Tabasco sauce	1 tsp. salt
1 c. water	1 tsp. celery seed

Combine all ingredients, simmer 30 minutes – ready to serve. This will keep in refrigerator.

## LEE'S TOMATO SAUCE

Lee Cheramy

4 tbsp. olive oil	2 tsp. basil
1 c. chopped onion	2 tsp. sugar
4 c. tomatoes, chopped	1 tsp. salt
6 oz. tomato paste	black pepper

Heat oil and cook onion until transparent. Add everything else and simmer 40 minutes.

## NUTMEG CREAM SAUCE

Avis Crittenden Cheramy

3 tbsp. butter, melted	4 tbsp. flour
Mix and add:	
½ tsp. salt	1 ½ tsp. vanilla
2 c. milk	½ tsp. nutmeg
½ c. sugar	

Combine in saucepan, bring to boil, stirring until it thickens. Best served hot on apple crisp.

## CASSEROLE SAUCE MIX

Harriet Crittenden

2 c. nonfat dry milk	1 tsp. dried thyme, crushed
¾ c. cornstarch	1 tsp. dried basil, crushed
¼ c. instant chicken bouillon	½ tsp. pepper
2 tbsp. dried onion flakes	

Combine all ingredients and store in an airtight container. To use as a substitute for one can condensed soup, mix 1/3 cup of the dry mix with 1 ¼ cup water in a sauce pan. Cook and stir until thickened. Add 1 tbsp. butter if desired.

This recipe was developed by Iowa State University Extension. I have used it instead of cream of mushroom soup in the green bean casserole. Substitute it for any cream soup. Good.