

EMMA'S FAMOUS RHUBARB BREAD

1-1/2 cups brown sugar	1 teaspoon soda
2/3 cup vegetable oil	2-1/2 cups flour
1 egg	1 teaspoon vanilla
1 cup sour milk (1 tablespoon vinegar in milk)	1-1/2 cups rhubarb
1 teaspoon salt	1/2 cup chopped nuts



Mix brown sugar and oil, then add egg. Mix dry ingredients and add to first mixture alternating with sour milk. Add vanilla, rhubarb and nuts. Pour into pan and top with 1/2 cup sugar and 1 teaspoon cinnamon. Bake at 350 degrees for 60 minutes (do not overbake).

“Realtor Tested” by Joyce at Raben Real Estate – 342-7272

EMMA'S FAMOUS YARD-LONG SANDWICH

- 1 one-pound loaf French bread
- 8 slices lunch meat
- 8 slices American cheese
- 2 medium tomatoes, sliced
- 3 small dill pickles, sliced lengthwise
- 1/3 cup butter, softened
- 2 tablespoons chopped parsley
- 1 teaspoon prepared mustard
- 2 teaspoons prepared horseradish



(1) Cut loaf into 1-inch slices almost through to bottom. Using a sharp-pointed knife, remove alternate slices of bread, leaving 1/4 inch of the crust at bottom. (2) Blend together the butter, parsley, mustard and horseradish. Spread mixture over surfaces of each hollowed-out section. (3) Put into each buttered cavity one slice of lunch meat (rolled), one slice of cheese (folded in half), one slice of tomato and one slice of dill pickle. Place loaf on a long piece of heavy aluminum or baking sheet. (4) Place loaf in 400 degree oven for about 10 minutes or until cheese begins to melt. (5) To serve, with a very sharp knife divide slices of bread in half, cutting through bottom crust to separate each sandwich. (Makes 8 sandwiches).

“Realtor Tested” by Vel at Raben Real Estate – 342-7272

EMMA'S FAMOUS YOGURT-POPPY SEED MUFFINS

1/3 cup milk	2 tbsp. poppy seeds
1/4 cup vegetable oil	1 tbsp. grated lemon peel
6 oz. lemon low-fat yogurt	2-1/2 tsp. baking powder
1 egg	1/2 tsp. baking soda
1-3/4 cup flour	1/2 tsp. salt
1/4 cup sugar	



Mix milk, oil, yogurt and egg in a large bowl. Stir in remaining ingredients just until flour is moistened. Divide batter evenly among 12 regular muffin cups (with greased bottoms) or use paper baking cups in muffin tins. Bake 16 to 18 minutes (or until golden brown) at 400 degrees. Remove from pan immediately and drizzle lemon glaze over warm muffins. (1/2 cup powdered sugar and 2-3 tsp. lemon juice mixed until smooth and of drizzling consistency).

“Realtor Tested” by Mari Ann at Raben Real Estate – 342-7272

EMMA'S FAMOUS “THE DEVIL MADE ME DO IT” DIP

- 3 pounds Velveeta cheese
- 1 pound ground beef, cooked and drained
- 1 green pepper, diced
- 1 onion, diced
- 1 tomato, diced
- 1 small can diced green chilies
- 1 small can diced jalapenos



Simmer on low until cheese is melted and vegetables are tender. Season to taste with salt, pepper, garlic salt and chili powder.

“Realtor Tested” by Velda at Raben Real Estate – 342-7272

EMMA'S FAMOUS ZUCCHINI BREAD

MIX TOGETHER:	
3 eggs	1 cup brown sugar
1 cup white sugar	1 cup oil
1 tablespoon vanilla	
ADD:	
3 cups flour	1 teaspoon salt
1 teaspoon soda	1 tablespoon cinnamon
1/4 teaspoon baking powder	



Add 2 cups grated zucchini and 1 cup raisins. Bake at 325 degrees for 1-1/2 hours.

“Realtor Tested” By Vel at Raben Real Estate – 342-7272

EMMA'S FAMOUS READY BAKE BRAN MUFFINS

Mix 3 cups whole bran cereal (All-Bran) with 1 cup boiling water. Cool and add slightly beaten eggs, 2 cups buttermilk and 1/2 cup salad oil. Sift together 2-1/2 cups unsifted flour, 1 cup sugar, 2-1/2 teaspoons soda and 1/2 teaspoon salt. Add to bran mixture. Stir in 1 cup raisins or chopped dates, if desired. Fill muffin cups one-half full and bake at 425 degrees for 20 minutes or until done. A pan of warm water placed in the oven while baking will yield better quality muffins.



This batter may be stored in the refrigerator for up to two weeks. Be sure to stir batter well each time you bake a batch of muffins.

“Realtor Tested” by Vel at Raben Real Estate – 342-7272

Kitchen Measurements

3 tsp =1 tbsp	8 oz =1 cup
16 tbsp =1 cup	16 oz =1 lb
2 cups =1 pint	.946 liter =1 quart
4 cups =1 quart	236 ml =1 cup
4 quarts =1 gallon	1 oz =28 grams
1 slice of bread=1/4 cup bread crumbs	
4 oz cheese=1 cup shredd	
1 tsp dry herbs=1 tbsp fresh herbs	
4 sticks butter=2cups=1 lb.	



Emergency Substitutions

1 tbsp cornstarch (for thickening)=2 tbsp flour or 2 tsp quick cooking tapioca. 1 tsp baking powder=1/4 tsp baking soda plus 3/4 tsp cream of tartar. 1 cup buttermilk=1 tbsp lemon juice or vinegar plus milk (let stand 5 minutes). 1 cup sour cream=1 cup plain yogurt 1 cup cream=3/4 cup milk+1/4 cup butter. 1 oz chocolate (1 square)=3 tbsp cocoa plus 1 tbsp butter. 1 whole egg=2 egg yolks 1 cup sugar=2 cups sifted powdered sugar. 1 cup sugar=1 cup packed brown sugar 1 clove garlic=1/8 tsp garlic powder. 1 tsp dry mustard=1 tbsp prepared mustard. 1 cup tomato juice=1/2 cup tomato sauce plus 1/2 cup water. 1 cup ketchup=1 cup tomato sauce plus 1/2 cup sugar plus 2 tbsp vinegar

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DELICIOUS CUCUMBER SPREAD

16 oz. cream cheese, softened
2/3 cup finely chopped and seeded cucumbers
5 finely chopped green onions
1/2 tsp. Worcestershire sauce
1 tsp. salt
1/2 tsp. pepper



Place chopped cucumbers on paper towel to absorb excess moisture. Combine softened cream cheese, Worcestershire sauce, salt, pepper, green onion, and cucumber. Mix well. Garnish with green onion bits. Serve on bread rounds. (Also delicious on cucumber slices or Melba toast).

“Tested” by Winnie at Raben Real Estate – 342-7272