

EMMA'S BEEF & RICE CASSEROLE

1-1/3 cups cooked rice
 Pepper to taste
 1 tb. butter
 1 can tomato soup undiluted
 2 cups diced celery
 1 small can tomato sauce
 1 cup diced onions
 1 tsp. Worcestershire sauce
 1 lb. ground beef
 1 tsp. salt



Saute celery and onions in butter. Place cooked rice in greased 1-1/2 quart casserole-top with celery mixture. Brown ground beef in skillet, season with salt and pepper, arrange on top of celery. Combine soup, tomato sauce and Worcestershire sauce and pour over ground beef. Bake at 375 degrees for 35 minutes. Serves 6.

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

EMMA'S HAM AND BROCCOLI BAKE

10 oz. pkg. frozen, chopped broccoli
 6 eggs, slightly beaten
 12 slices white bread, crusts removed
 3-1/2 cups milk
 2 cups (8 oz.) cooked, diced ham
 1 cup (4 oz.) shredded cheddar cheese
 1/2 teaspoon salt
 1/4 to 1/2 teaspoon dry mustard
 2 teaspoons finely chopped onion



Grease 13x9 inch baking dish. Partially cook broccoli; drain. Cut each slice of bread with a doughnut cutter. Fit scraps into greased baking dish. Layer cheese, broccoli and ham over bread scraps. Sprinkle with onion. Arrange “doughnuts” on top. Combine remaining ingredients; pour over bread. Cover. Refrigerate at least 6 hours. Bake uncovered at 325 degrees for 1 hour. Let stand 10 minutes before cutting. Cut so each piece has “doughnut” on top. Makes 12 servings. (Half recipe may be prepared in a 11”X7” baking dish).

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

EMMA'S BEEF STROGANOFF

2 lbs. Sirloin (cut in strips 2” x 1/4” x 1/4”)
 1/2 cup flour
 1 tsp. salt
 1/8 tsp. pepper
 1/3 cup butter
 1/2 cup finely chopped onion
 2 cups beef broth
 3 tablespoons butter
 1/2 lb. mushrooms
 1 cup sour cream
 1 tsp. Worcestershire sauce



Coat meat strips evenly with the flour, salt and pepper mixture. Melt butter in heavy skillet, add meat strips and onion and brown on all sides, turning occasionally. Then add beef broth, cover and simmer 20 to 25 minutes or until meat is tender. Remove from heat and add mushrooms (which has been cooked in 3 tablespoons butter over medium heat until browned and tender) and add the mixture of sour cream and Worcestershire sauce. Return to heat but do not boil. Serve over rice.

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

EMMA'S FAMOUS FRUIT PIZZA

Crust: 1/2 cup powdered sugar
 3/4 cup cold butter or margarine
 1-1/2 cups flour

Line pizza pan with foil – pat in crust, bake 30 minutes at 300 degrees. Remove from foil when cool. Filling: 1-8 oz. package cream cheese, 1/2 cup sugar, and 1 teaspoon vanilla. Mix together and spread on crust.



Add fruit: 2 kiwis, 1 can frozen strawberries, 1 banana, crushed pineapple (put pineapple on first before other fruit), grapes, oranges, apples, peaches – whatever you like. Glaze: 2 tablespoons cornstarch, 1 cup fruit juice (strawberry and pineapple) 1/2 cup sugar, 1 teaspoon lemon juice. (It may be necessary to use 1 and 1/2 times the glaze recipe depending upon the amount of fruit used). Cook until thick. Cool and add to top of the pizza. Keep pizza refrigerated but do not cover!

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

EMMA'S FAMOUS BBQ BURGER MIX

1 pound ground beef
 Chopped onion
 1/2 cup chopped onion
 1/4 cup chopped green pepper
 1/4 cup chopped celery
 1-8 oz. can tomato sauce
 1 teaspoon salt
 1-1/2 teaspoon 1/2 cup
 Worcestershire sauce
 1 tablespoon vinegar
 1 tablespoon sugar
 1 tablespoon flour
 1/4 cup ketchup
 1/8 teaspoon pepper



Brown meat and drain off excess liquid. Add vegetables and cook until vegetables are tender. Add remaining ingredients and mix well. Cover and simmer 20 minutes. Serve on toasted hamburger buns.

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

EMMA'S FAMOUS BRAISED VENISON (OR BEEF)

3 pounds venison (less tender cuts) or beef
 1/4 cup flour
 1 teaspoon salt
 1/4 teaspoon pepper
 1/4 cup bacon grease or shortening (optional)
 1/4 cup hot water
 1 teaspoon vinegar
 2 carrots, peeled and diced
 1/4 cup celery, chopped
 1 apple, peeled and diced
 1/2 teaspoon lemon juice
 2 tablespoons honey



Rub meat with the flour, salt and pepper. Brown on all sides in hot fat. Add hot water and vinegar; cover and cook on low heat until tender – about 2 hours. Add more water as it evaporates. For the last 30 minutes, add carrots, celery, apple, lemon juice and honey. Cook until vegetables are tender.

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

EMMA'S FAMOUS BAKED STEW

2 pounds stew meat
 ¼ cup flour
 ¼ cup vegetable oil
 1 teaspoon salt

2-1/2 cups beef bouillon
 1 teaspoon Worcestershire sauce
 1 package stew vegetables or any vegetables of your choice



Coat meat with flour. Save leftover flour. Brown meat in oil over low heat. Place in casserole dish. Stir salt and leftover flour into oil. Add bouillon and Worcestershire sauce and stir until smooth. Pour over meat. Bake covered for 1 hour. Add vegetables and bake covered for another hour.

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

EMMA'S FAMOUS BAKED CHICKEN PIECES

1 teaspoon salt
 ½ teaspoon ground White pepper
 ½ teaspoon dried basil leaves, crushed
 ½ teaspoon ground thyme
 4 chicken breasts, skinned, boned and cut into serving pieces
 1 tomato, chopped
 1 tablespoon butter in roasting pan

1-1/2 cups chopped onion
 ½ cup chopped celery
 ½ cup chopped bell pepper
 2 tablespoons Worcestershire sauce
 ½ can tomato sauce
 ¾ cup salt-free chicken broth
 3 tablespoons lemon juice



Preheat oven to 450 degrees. Sprinkle the salt, white pepper, basil and thyme over the chicken. Place the chicken in the pan along with the chopped vegetables. Add the Worcestershire sauce. Mix the tomato sauce, broth and lemon juice and pour over the chicken. Cover and bake for 30 minutes.

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

EMMA'S FAMOUS ZUCCHINI CASSEROLE

4 to 5 small zucchini (approx. 4 cups)
 1 egg, beaten
 1 cup milk
 4 tablespoons melted butter
 1 clove garlic, mashed
 1 teaspoon basil
 1 teaspoon salt
 ½ teaspoon pepper
 ½ cup grated Parmesan cheese



Wash and slice zucchini. Boil about 10 minutes in ½ cup water and drain. Beat egg well, add milk, melted butter, garlic, basil, salt, and pepper. Pour mixture over zucchini in casserole dish. Top with Parmesan cheese. Bake at 425 degrees for 30 minutes. Serves 6.

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

EMMA'S FAMOUS SEAFOOD CHOWDER

1 can shrimp, drained
 1 can oysters, chopped & drained
 1 can clams
 1 can crab meat finely chopped
 1 can evaporated milk
 2 stalks celery, ½ onion, finely chopped
 Salt, pepper and Worcestershire sauce, as needed
 1 can potato soup
 1-16 oz. can creamed corn
 1-8 oz. cream cheese, cubed



Saute onion, celery, oysters and clams in butter. Combine all ingredients and heat. Add water, if needed.

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

EMMA'S BREAKFAST EGG CASSEROLE

8 – 10 slices bread
 1 lb. Velveeta cheese
 2 cups diced ham
 ½ cup melted margarine
 8 – 10 eggs, beaten
 1 tsp. dry mustard
 ½ tsp. salt
 2-1/2 cups milk



Break bread into small pieces in 2 well-buttered 8x12-inch baking dishes. Cut cheese into cubes and sprinkle over bread. Sprinkle ham over cheese and pour margarine over ham. Beat eggs with mustard, salt and milk; pour over casserole. Chill in refrigerator overnight. Bake, uncovered, in preheated 350 degree oven for 1 hour, or until firm. Onions, bell peppers, tomatoes, etc. can also be added for omelette style. (Egg Beaters can be used rather than whole eggs).

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

EMMA'S FAMOUS DEVILED HOT DOGS

½ cup chopped onion, 2 tablespoons chopped green pepper, 2 tablespoons salad oil, 1 pound frankfurters, ¾ cup catsup, 2 tablespoons prepared mustard, 1 tablespoon Worcestershire sauce, 1 teaspoon salt.



Cook onion and green pepper in hot oil until tender but not brown. Score frankfurters diagonally and add, with remaining ingredients, to onion mixture. Simmer uncovered 5 minutes.

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

EMMA'S FAMOUS BUBBLE AND SQUEAK

Bubble and Squeak is an old English dish named for the sounds. The ingredients make while cooking (or from the sound one's stomach makes after eating it). Here is our version:

1 small cabbage	4-6 medium potatoes
2 smoked kielbasa sausages	¼ cup water
1 small onion	



Peel and cube potatoes, coarse chop the cabbage and onion and slice the sausage. Layer the cabbage, onion, potatoes and sausage in a large pot; repeat layers; add water and simmer until vegetables are tender. Add butter and salt and pepper to taste. Serves 6 to 8.

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

EMMA'S FAMOUS SWEET & SOUR PORK LOIN ROAST

3-4 pound boneless pork loin roast (double loin, rolled and tied)	½ cup chili sauce
2 cups sugar	1 tsp. ground cinnamon
1 cup soy sauce	
½ cup dry red wine	
1 clove garlic	



Combine sugar, soy sauce, wine, chili sauce, cinnamon and garlic; mix well. Place roast in heavy plastic bag, pour marinade over roast; tie bag securely. Marinate 8 hours or overnight in refrigerator, turning occasionally. If using a grill with rotisserie, leave pork tied and cook with hood of grill closed for approx. 2 hours, basting frequently for the last hour. If grilling without a rotisserie, untie meat before marinating. Grill on low heat, turn and baste frequently and cook for 1 hour. Heat remaining marinade and serve as sauce.

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

EMMA'S FAMOUS IDEAS FOR BAKED HAM

BAKED HAM: Stick whole cloves in ham. Mix together ½ cup vinegar, ½ cup water, 1 tablespoon mustard and 2 tablespoons brown sugar, pour over ham and bake in a slow oven.



SAVORY JELLY SAUCE: Mix together 1 teaspoon dry mustard, ¼ teaspoon powdered cloves, ¼ teaspoon cinnamon, 2 tablespoons vinegar and 1 cup current (or crab apple) jelly. Cook and stir until jelly is melted and serve hot over baked ham.

MUSTARD SAUCE: Mix together 5 tablespoons of mayonnaise, 4 teaspoons of horseradish and 1-1/2 teaspoons prepared mustard. Sprinkle with paprika and serve with baked ham.

“Tested” by Eleanor and Margaret Raben at Raben Real Estate – 342-7272

BASQUE CHICKEN WITH OLIVES

3-1/2 pounds chicken, ¼ lb. fresh mushrooms, 1 medium onion and ½ cup (or more) small pimiento-stuffed green olives. In a Dutch oven, heat 2 tablespoons olive oil and 1 tablespoon butter. Add the chicken and fry until golden on all sides. Remove chicken from Dutch oven and set aside. Add the mushrooms and the onions to the hot fat and stir occasionally until lightly browned. Then stir in two 8-oz. cans tomato sauce, ½ cup chicken broth, 10 small whole onions, peeled, and 2 sprigs of parsley. Return chicken to Dutch oven and sprinkle with ½ teaspoon salt and 1/8 teaspoon pepper. Simmer, covered, 1 hour or until chicken is tender, basting occasionally. Add olives 15 minutes before end of cooking time. Transfer chicken to large platter. Simmer sauce uncovered 5 minutes. Meanwhile, prepare 2 medium tomatoes, peeled and cut in wedges, and 1 medium green pepper, cut in strips. Heat 1 tablespoon olive oil in a skillet and add green pepper, stirring occasionally (about 2 minutes). Gently mix in tomato wedges and heat thoroughly. Arrange green pepper strips and tomato wedges around chicken. Using a slotted spoon, lift olives, onions and mushrooms from sauce and arrange on platter. Serve with cooked rice and remaining sauce. Serves 4 to 6.



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

EASY MEXICAN CHICKEN AND BEANS

1 lb. chicken strips	1 envelope Taco Seasoning Mix
1 can black beans, drained & rinsed	1 can Mexicorn, undrained
¼ cup water	Tortillas, if desired



Cook chicken in skillet until no longer pink inside. Stir in seasoning mix, beans, corn and water. Cook until sauce is slightly thickened. Serve with tortillas. 4 servings. (Recipe can easily be doubled).

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

EMMA'S BEEF AND RICE CASSEROLE

1-1/3 cups cooked rice	1 teaspoon salt
2 tablespoons butter	Pepper to taste
2 cups diced celery	1 can tomato soup, undiluted
1 cup diced onions	1 small can tomato sauce
1 pound ground beef	1 teaspoon Worcestershire sauce



Saute celery and onions in butter. Place cooked rice in greased 1-1/2 quart casserole-top with celery mixture. Brown ground beef in skillet, season with salt and pepper, arrange on top of celery. Combine soup, tomato sauce and Worcestershire sauce and pour over ground beef. Bake at 375 degrees for 35 minutes. Serves 6.

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