

RUTH BITTNER'S HAM LOAF

1 1/2 LB. COTTAGE HAM – GROUND
1 1/2 LB. PORK – GROUND
2 EGGS
1 CUP BREAD CRUMBS
1 CUP MILK
1 TSP. DRY MUSTARD
DASH PEPPER

MIX THE ABOVE INGREDIENTS TOGETHER AND SHAPE INTO A LOAF. BAKE AT 350 DEGREES FOR 1 3/4 HOURS.

GLAZE – PUT OVER LOAF LAST 1/2 HOUR OF BAKING

1/2 CUP BROWN SUGAR
1 TBSP. PREPARED MUSTARD
2 TBSP. VINEGAR
1 TSP. WATER

MUSTARD SAUCE – SERVE WITH HAM LOAF

2 TBSP. PREPARED MUSTARD
6 TBSP. POWDERED SUGAR
8 TBSP. MAYONNAISE

NOTE: MOST GROCERY STORES HAVE A HAM LOAF MIX THAT YOU CAN BUY TO MAKE THIS WITH. HEINENS USUALLY HAVE SOME IN THE BACK FREEZER – ASK SOMEONE IN THE MEAT DEPARTMENT.

RUTH BITTNER'S BEETS

2 16 OZ CANS BEETS
1/2 CUP BEET JUICE
1/3 CUP VINEGAR
1/4 CUP SUGAR
1/2 TSP CINNAMON
1/4 TSP SALT
1/4 TSP CLOVES

HEAT ALL BUT BEETS TO BOILING IN SAUCE PAN. ADD BEETS AND BRING TO BOIL.

CHILL.

**BRAUNSCHWEIGER
FROM RUTH BITTNER**

1 LB BRAUNSCHWEIGER
4 OZ CREAM CHEESE
3 TABLESPOONS MAYONNAISE
3 TABLESPOONS GRATED ONION
1 TEASPOON PREPARED MUSTARD

MIX BY HAND. CHILL. SERVE WITH CRACKERS OR SMALL PARTY RYE BREAD.

**CRANBERRY MOLDED JELLO SALAD
FROM RUTH BITTNER**

1 LARGE OR 2 SMALL PACKAGES RASPBERRY OR CHERRY JELLO
2 CUPS BOILING WATER
1 CUP COLD WATER
1 CAN WHOLE BERRY CRANBERRY SAUCE
1 CUP FINELY DICED CELERY
1 APPLE, PEELED AND CUT FINE
1/2 CUP CHOPPED NUTS (OPTIONAL)

DISSOLVE JELLO IN HOT WATER. ADD THE REST OF THE INGREDIENTS. STIR .CHILL FOR ABOUT AN HOUR OR UNTIL JELLO STARTS TO THICKEN. STIR AND POUR INTO JELLO MOLD. CHILL UNTIL SET.

**BEEF BOURGUIGNON
FROM RUTH BITTNER**

2 LB. ROUND STEAK
4 TBSP. BUTTER
1 PACKAGE LIPTON ONION SOUP MIX
3 CANS CREAM OF MUSHROOM SOUP
1 CUP RED WINE
1 CUP WATER
MUSHROOMS – EITHER 8 OZ FRESH (SLICED) OR 6 TO 8 OZ CANNED

PREHEAT OVEN TO 350 DEGREES.

CUT STEAK INTO 1/2 INCH CUBES OR STRIPS. SAUTE IN BUTTER UNTIL WELL BROWNED. ADD SOUPS, WINE AND WATER AND MUSHROOMS. POUR INTO BAKING DISH AND BAKE, COVERED, FOR 2 HOURS.

SERVE OVER RICE OR NOODLES.

CAN BE MADE THE DAY AHEAD OR EARLY IN THE DAY AND BAKED WHEN NEEDED.

**GRANDMA'S GERMAN BREAKFAST FOOD
FROM RUTH BITTNER**

1/2 CUP LARD OR CRISCO
1 CUP SUGAR
3 CUPS FLOUR
1 EGG
1 TEASPOON GINGER
1 TEASPOON SALT
1/2 TEASPOON NUTMEG
1 TEASPOON BAKING SODA
1 TEASPOON BAKING POWDER
1 TEASPOON VANILLA
1 CUP BUTTERMILK OR SOUR MILK

MIX THE FIRST THREE INGREDIENTS LIKE PIE CRUST. ADD REMAINING INGREDIENTS AND STIR WELL. SPREAD INTO GREASED AND FLOURED 9BY 13 INCH BAKING PAN.

BRUSH ON 2 TO 3 TABLESPOONS MELTED BUTTER. SPRINKLE WITH CINNAMON SUGAR. BAKE AT 350 DEGREES FOR 30 MINUTES.

RUTH'S GRANDMOTHER USED TO MAKE THIS. IT IS A DRY COFFEE CAKE. THEY USED TO CUT IT INTO LONG THIN SLICES, THEN LET IT GET STALE. THEN THEY WOULD PUT IT IN A BOWL AND POUR HOT COFFEE ON IT AND EA T IT WITH A SPOON.

MY FAMIL Y DOESN'T POUR THE COFFEE ON IT – THEY JUST EAT IT WITH THEIR COFFEE OR MILK.