



Family
Preisler

Recipe Categories

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Soups & Sauces

Deserts



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Breakfasts

Coming Soon



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Appetizers

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Main Meals

Granni's Chili

Meatloaf

Hamburger (Karbanatky)

Salmon Croquettes

Kugeles (Lithuanian Dish)

Meat & Cheese Balls



Granni's Chili

- 1¼ Pounds of Ground Chuck
- 1 Pounds of Ground Round
- 1 Pounds of Ground Sirloin
- 1 Large Tablespoon of Butter
- 3 Small Onions (*Chopped small*)
- 1 Tablespoon of Salt
- 1 Teaspoon of Pepper
- 1¼ Teaspoons of Garlic (*Crushed or Powdered*)
- 1 Large Tablespoon of Chili Powder
- 1 Large Tablespoon of Crushed Red Pepper
- ½ Can (3 ounces) of Contadina Tomato Paste + 6 oz. of Water
- 2 Cans of Dark Red Kidney Beans + 2 cans of Water
- 2 Tablespoons of Ketchup

Sautee Butter and Onions.

Add

Sauteed mixture and other ingredients to Large Stew Pot and stir thoroughly.

Add

Meat to mixture and stir thoroughly.

Heat until it begins to boil then reduce heat to a simmer.

Simmer for 1 - 1½ Hours.



Meatloaf

- 1½ - 2 Pounds of Ground Meat
- ¾ Cup of Oats or Bread Crumbs
- 2 Eggs (*Beaten*)

Mix together.

Then Mix in:

- 1 Cup of Tomato Juice
- Grated Onion
- Salt and Pepper
- Green Pepper
- Ketchup

BASIC Glazing (*Sweet*) - (*Optional*)

- ½ Cup of Ketchup
- 2 Tablespoons of Brown Sugar (*Light or Dark*)
- 1 Tablespoon Worcestershire Sauce



Karbanatky

(Hamburger)

- 1½ to 2 Pounds of Ground Sirloin and Ground Chuck
- 1 Salt
- 1 Pepper
- 1 Small Onion *(Grated)*
- 1 Chopped Cilantro
- 3 to 4 Slices of White Bread *(Soaked)*

Make into small balls.

Fry in Oil.



Salmon Croquettes

- 1 1 Pound Can of Salmon (*Drained*)
- 2 Tablespoons of minced Onions
- ¼ Stick of Butter
- ¼+ Cup of Flour
- ¼ Teaspoon of Salt
- ¾ Teaspoon of Tabasco Sauce
- 1 Cup of Milk
- 1 Tablespoon of Lemon Juice
- 1 Cup of Cornflake (*Crumbs*)

Sauté onions in butter until tender but not brown.

Blend in flour, salt, and Tabasco sauce and cook until bubbly.

Add milk, then cook and stir until thickened.

Flake Salmon and add to thickened sauce with Lemon Juice.

Stir in ½ cup of Cornflake Crumbs and then chill.

Divide Salmon mixture into 8 portions and shape into cones.

Coat well with remaining Cornflake crumbs.

Bake at 400 degrees for 20 minutes on greased baking sheet.

Serve with spicy Tartar sauce.

SEE SPICY TARTAR SAUCE RECIPE IN SOUPS AND GRAVY SECTION



Kugeles

(Lithuanian Dish)

- 8 Large Potatoes
- 2 Medium Onions
- 6 Slices of Bacon
- 3 Teaspoons of Salt
- ½ Teaspoon of Pepper
- ½ Cup of Hot Milk
- 3 Eggs
- ¼ Cup of Flour
- 1 Sour Cream (*For serving*)

Peel and grate Potatoes and 1 Onion. Chop the other Onion ***Fine***.

Cut Bacon into narrow strips. Fry Bacon until brown and crisp.

Chop up 3 slices of Bacon and pour Bacon and Onions over grated Potatoes.

Add Hot Milk.

Add beaten Eggs, Salt, Pepper, and Flour and mix well.

Pour into greased shallow pan and top with remaining Bacon Strips.

Bake 20 minutes at 400 degrees then at 375 degrees for 1 hour and 15 minutes.

Remove from oven and let cool 10 minutes.

Cut into squares and serve with Sour Cream.



Meat & Cheese Balls

- 2 Pounds of Ground Round
- ½ Cup of Bread Crumbs
- ½ Cup of Grated Cheese (*Mozzarella or Parmesan*)
- 2-3 Eggs
- 1 Parsley
- 1 Salt & Pepper to Taste

Mix together and roll balls to desired size. (*Usually small*)

Brown in Skillet.



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Dumplings

Spinach Dumplings

Bohemian Dumplings

Farina Dumplings



Spinach Dumplings

Make Beef Soup

Chuck Beef 1 - 1½ Pounds

Soup Greens

Onions

Salt

Bay Leaf

Wash Beef then cover with water. Add rest of ingredients.

Cook until meat is made.

For Spinach Dumplings

2 or 3 Pounds of **FRESH** Spinach. Clean (***Remove Stems then Wash until Clean***)

Let cook, when spinach boils, cook for another 5 minutes. When spinach is tender, remove from stove.

Let cool. Drain and squeeze good until all water is drained out. Chop **REAL FINE**.

ADD

1 Heaping Tablespoon of Butter

2 Level Tablespoons of Flour (Maybe more if needed)

½ Teaspoon or more of: Salt and Ground Pepper

1 Egg

Bread Crumbs to Thicken

ROLL INTO ONE BIG BALL.

When Meat is done, Drain Soup.

Make Little Balls from Spinach and drop in soup for about 10 minutes.

For Gravy

1 Tablespoon Butter

1 Heaping Tablespoon of Flour (Or enough to Make Thick Paste)

Brown to Golden Color and add to Beef Soup and Dumplings.



Bohemian Dumplings

(2 Large Ones)

(Grannis Never Fail Dumplings)

- 2 Cups of Flour
- 2 Teaspoons of Baking Powder and an extra pinch
- ½ Teaspoon of Salt

Sift together and put aside.

Mix

- 2 Eggs
- ½ Cup of Milk

Beat together Eggs and milk.

Add Flour, Baking Soda and Salt mix and **beat again**.

Add 1½ Slices of bread (*Cut in Cubes*) and mix.

Let stand for 2 hours or longer. Can be made in the morning for evening meal.

Cut dough in half to make 2 dumplings.

Boil 10 minutes on each side.

When done, slice. (*preferably with white thread*)



Farina Dumplings (For Soup) (Single Serving)

5 Tablespoons of Farina
½ Teaspoon of Flour
1 Egg

Add Bread Crumbs, Parsley, and Mace.

Make sure they are thick enough so they don't stick to your hands.

1 dip per dumpling in full hot soup and 1 teaspoon of butter melted in that soup.

Boil in Soup.

From back of sheet. (Soup?)

1 Yeast
½ Cup of warm Water

Mix Yeast and warm Water together.

Add

3½ Cups of Flour
2¼ Teaspoons of Salt
1½ Cups of Water



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Sides & Salads

Stuffing/Dressing (Nadifka)

Almond Crescent Rolls

Potato Pancakes

Kidney Bean Salad

Marshmallow Fruit Salad



Nádivka

(Dressing/Stuffing)

½	Box (8 oz.) of Uneeda or Unsalted Crackers (<i>Crumbled</i>)
4 to 5	Slices of White Bread (<i>Cut in Cubes</i>)
¼	Stick of Butter or Margarine
2	Eggs
¼	Onion (<i>Grated</i>)
¼	Cup of Parsley
1	Level Tablespoon of Nutmeg (<i>No More</i>)
¼	Teaspoon of Mace
¼	Teaspoon of Salt
1¾	Cups of Milk

In a large bowl, crumble Crackers into crumbs and very small pieces.

Cut Bread slices into cubes. Put in a different bowl, add ¾ cup of Milk, and soak.

(*Reserve 1 cup for final mix*)

Add bread/milk mixture to crackers and mix.

Melt ¼ stick of butter. Add ½ to bowl mixture and reserve other ½ for baking.

Add Eggs, Onions, Nutmeg, Mace, Parsley and Salt.

Add other ¾ cup as needed to form a thick consistency. (*It should not easily pour*)

Mix all ingredients together very well.

Grease 9 x 9 x 2" (2.4 quart) Glass Baking Dish with remaining melted butter.

Add mixture.

Bake for 50 minutes at 350 degrees in pre-heated oven on upper rack.



Almond Crescent Rolls

- 4 Sticks of Butter (*1 Pound*)
- 2 Egg Yolks
- 1³/₄ Cups of Powdered Sugar
- 1 Rind of Lemon
- 1/2 Pound of Almonds (*Grated*)
- 1 Pound of Flour
- 1 Teaspoon of Vanilla
- 1 Dash of Nutmeg

Make Dough and then Freeze. Take out day of baking and let soften.

Roll out into long roll. Pinch off sizes needed for Crescent Rolls.

Pinch ends.

Bake for about 12-15 minutes at 350 degrees.



Potato Pancakes

- 3 Medium Red Potatoes
- 1½ Heaping Tablespoons of Flour
- ¼ Teaspoon of Salt
- ¼ Teaspoon of Garlic Salt
- 1 Egg (*Separated*)

Mix Egg Yolk with ingredients.

Beat Egg White and fold into other ingredients.

Pan fry in Crisco or Vegetable Oil.



Kidney Bean Salad

- 1 Can of Kidney Beans
- 1 Celery (*Cut Thin*)
- 1 Onion (*Grated*)
- 1 Green Pepper (*Cut Thin*)
- 3 Teaspoons of Pickle Relish
- 1 Pimento
- 2 Hard Boiled Eggs (*Grated*)
- 3 Mayonnaise (*Heilmann's*)

Mix together and serve. Keep Refrigerated.



Fruit Salad

(with Marshmallows)

- 1 Cup of Spanish Salted Peanuts
- 2 Cups of Diced Apples
- 1 12 oz. Cool Whip
- 1 Egg *(Well Beaten)*
- ½ Cup of White Sugar
- ½ Tablespoon of White Vinegar
- 1 Tablespoon of Flour
- 2 Cups of Miniature Marshmallows
- 1 12 oz. Can of Chunk Pineapple *(Save the Juice)*
- 1 Can of Mandarin Orange Segments

Mix Pineapple Juice, Sugar, Egg, Vinegar, and Flour.

Heat until thick.

Refrigerate overnight.

Peel and Dice Apples and Fold in with remaining ingredients,

(Pineapple, Orange, & Marshmallows)

Just before putting in Salad.



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Soups and Sauces

Spicy Tartar Sauce

Alfredo Sauce



Spicy Tartar Sauce

- 1 Cup of Mayonnaise
- 1 Teaspoon of Vinegar
- ½ Teaspoon of Tabasco Sauce
- 1 Tablespoon of Minced Onion
- 1 Tablespoon of Chopped Parsley
- 1 Tablespoon of Chopped Green Olive
- 2 Tablespoons of Chopped Pickle

Blend Mayonnaise, Vinegar, and Tabasco sauce.

Add remaining ingredients and mix well.

Chill.

Makes about 1½ cups of sauce.

Serve with Salmon Croquettes.



Alfredo Sauce

- 6 Tablespoons of Unsalted Butter
- 1 Tablespoon of Garlic Powder
- 2 Tablespoons of Unbleached Flour
- 1½ Cups of Heavy Cream (*Whipping Cream*)
- 1½ Cups of Milk
- 1½ Cups of Grated Parmesan Cheese
- 1 Salt and Pepper to Taste

Mix Heavy Cream and Milk together.

Melt Butter.

Whisk in Flour and Garlic Powder.

Add Milk and Heavy Cream mixture in splashes. (*Whisking constantly*)

Let Bubble while whisking.

Slowly add Cheese. (*Whisking constantly*)



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Deserts

Pistachio Cake

The Dimple

Fruit Cakes

Pecan Tassie

Lime Jello Mold

Imperial Pound Cake

Cream Cheese Kolochky

Ice Cream Kolochky

Comfort Cake

Snowflake Cookies

Rum Balls

Coconut Sour Cream Cake

Baklava

Lemon Bars



Pistachio Cake

- 1 Package White or Yellow Cake Mix
- 5 Eggs
- ½ Cup Wesson Oil
- ½ Cup Water
- ½ Cup Milk
- 2 Packages (Royal) Pistachio Pudding
- 1 Dream Whip (Optional)

Bake at 350 degrees for 35-45 Minutes.

Frosting

- 1 Package Dream Whip
- 1 Package (Royal) Pistachio Pudding
- 1½ Cups Cold Milk

Beat for 3 minutes on Low then on High until Thick.



The Dimple

- ½ Pound of Butter
- ½ Cup Brown Sugar
- 2 Egg Yolks (*Separate Egg Whites for Later Use*)
- 2 Cups Flour
- 2 Cups Ground Nuts

Mix sugar, egg yolks and butter.

Add flour and knead well.

Beat egg whites real stiff.

Roll dough (Little Balls) in egg whites then ground nuts.

Grease cookie sheet. Put balls on sheet.

Bake at 350 degrees for 7 Minutes and Remove from Oven

Make little indentations (Thimble Size) in balls.

Fill with Jelly (Strawberry preserves etc.)

Bake at 350 degrees for additional 10 - 13 Minutes



Cake with Fruit

- 1/4 Pound of Butter (Creamed)
- 3/4 Cup of Sugar
- 1 Cup of Flour
- 3 Egg Yolks (*Separate Egg Whites for Later Use*)
- 1 Teaspoon of Baking Powder
- 1 Teaspoon of Vanilla

Mix all ingredients.

Beat egg whites and fold into rest of ingredients.

Pour in cake pan. (*That has been greased and floured*).

Pour Fruit on top of batter.

Bake at 350 degrees for about 20 minutes.



Pecan Tassie

- ½ Cup of Butter
- 3 Ounces Philadelphia Cream Cheese
- 1 Cup of Sifted Flour

Mix Together and form into 24 Balls.

Filling

- 1 Egg slightly beaten
- 1 Tablespoon Melted Butter
- ¾ Cup of Light Brown Sugar firmly packed
- ½ Cup of coarsely chopped Pecans
- 1 Dash of Salt

Pat dough on bottom and sides of miniature muffin pans to form tiny shells.

Sprinkle one half of Pecans in muffin pans.

Divide filling evenly between 24 muffins. Top with remaining Pecans.

Bake at 350 degrees for 15 to 17 minutes.

Cool and sprinkle with powdered sugar.



Lime Jello Mold

- 1 Packages of Lime Jello
- 1 Cup of Hot Water
- 1 20 ounce can Crushed Pineapple
- ½ Pint of Sour Cream
- 1 Cool Whip

Dissolve Jello in 1 cup of hot water.

Add Pineapple with juice and stir well.

Let Cool. (*DO NOT LET IT GEL if in fridge to cool*)

In a separate bowl, beat/whip sour cream.

Stir in Cool Whip and Jello Mix.

Put in Fridge and let Gel.



Imperial Pound Cake

- 1 Pound of Oleo (Margerine)
- 1 Pound of Powdered Sugar
- 6 Whole Eggs
- 3 Cups of Sifted Flour
- 1 Teaspoon of Vanilla Flavoring

Cream in Oleo and Sugar until Fluffy.

Add one egg at a time alternating with one cup of flour at a time.

Beat well after each addition.

Pour in a Tube or Bundt Pan.

Bake for 60 - 75 minutes at 350 degrees.

Do not cut the same day!



Cream Cheese Kolochky

- 2 Cups of Flour
- 1 Large Philadelphia Cream Cheese
- 1 Tablespoon of Baking Powder
- 3 Sticks of Unsalted Butter

Sift flour and baking powder.

Soften butter at room temperature and mix with cream cheese.

Add sifted flour and baking powder.

Knead and put in refrigerator overnight. *(Dough can also be frozen)*

Roll out and cut into round or square pieces.

If round, put fruit or cheese fillings on top.

If square, put filling in and fold over sides and ends.

Bake at 400 degrees for 10 - 15 minutes.



Ice Cream Kolochky

- 4 Cups of Flour
- 4 Sticks of Unsalted Butter
- 1 Pint of Vanilla Ice Cream
- 1 Choice of Fruit or Cheese Filling

Soften butter at room temperature and mix butter and flour together.

Mix in softened ice cream.

Place in refrigerator overnight or freeze if not being used right away.

Roll out and cut with shot glass.

Use choice of fruit or cheese fillings.

Place on cookie sheet.

Bake at 350 degrees for 12 - 14 minutes.



Southern Comfort Cake

- 1 18 oz. Duncan Hines Yellow Cake Mix
- 1 4 oz. package of Instant Vanilla Pudding Mix
- 4 Eggs
- ½ Cup of cold water
- ½ Cup of oil
- 1 Cup of chopped Pecans or Walnuts
- ½ Cup of Southern Comfort

Glaze

- ¼ Stick of Butter
- 1 to 2 oz. Water (approximately eighth of a cup)
- ½ Cup of granulated sugar
- ½ Cup of Southern Comfort

To make Glaze, melt butter in saucepan. Stir in water and sugar.

Boil 3 minutes stirring constantly.

Remove from heat and stir in Southern Comfort.

Combine cake ingredients in large bowl and beat at medium speed for 2 minutes.

Pour into greased and floured 10" Tube or 12-cup Bundt pan.

Bake at 325 degrees for 1 hour. Set on rack to cool. *(But still warm)*

Invert on serving plate and prick top immediately. *(Reserve half of Glaze)*

Drizzle and brush half of Glaze evenly over top and sides.

After cake has cooled, reheat remaining Glaze and brush evenly over cake.



Snowflake Cookies

- 2 Sticks of Unsalted Butter ($\frac{1}{2}$ pound)
- 5 Tablespoons of Powdered Sugar
- $1\frac{3}{4}$ Cups of Flour

Mix until creamy.

Add

- 1 Cup of finely chopped nuts
- 2 Tablespoons of Vanilla

Remix.

Teaspoon dough off to desired size and place on greased baking sheet.

Bake for 15 - 20 minutes at 325 to 350 degrees.



Rum Balls

- 1 to 2 Teaspoons of Cocoa
- 2 Cups of Vanilla Cookies
- 2 Cups (total) of crushed Pecans and Walnuts
- 1 Cup of Powdered Sugar

Mix cookies, nuts, and Cocoa.

Add

1 cup Ron Rico Purple Label Rum (151 proof) with a little corn syrup to thicken.

Roll up in balls and cover with a little powdered sugar.



Coconut Sour Cream Cake

- 1 Box of Butter Flavored Cake Mix
- 2 Cups of Sugar
- 1 16 oz. Carton of Sour Cream
- 1 12 oz. Package of Coconut
- 1 8 oz. Carton of Whipped Topping (*Cool Whip*)

Prepare Cake Mix according to directions.

Bake in 2 Round Cake pans and cool.

Slice each layer in half.

Combine Sugar, Sour Cream, and Coconut.

Mix well and chill.

Spread Coconut mixture on layers (*Reserve 1 Cup*)

Mix whipped topping with remaining Coconut mixture.

Assemble layers and Frost the sides and top.

Keep cake refrigerated. Cover with Saran Wrap.

Better if made 2 to 3 days in advance. Freezes well.



Baklava

(Pastry)

Prepare Syrup

- 3 Cups of Sugar
- 1½ Cups of Water
- ½ Lemon (*Juice and Rind*)

Combine Syrup ingredients and boil 15 minutes. Set aside to **cool**.

- 1 Pound of Walnuts (*Finely chopped*)
- 1 Teaspoon of Cinnamon
- 1 Teaspoon of Grated Orange Rind

Preheat oven to 350 degrees. Put nut mixture in pan and into oven for 10 minutes mixing occasionally. (*This dries out oil from nuts*)

Melt 1 pound of unsalted butter in sauce pan. (*Do not burn*) Skim off foam.

Cut Filo (*Phyllo*) dough in half.

Cover with slightly damp cloth to keep from drying out.

Brush 13 x 9 x 2" baking pan with melted butter.

(*Use aluminum or stainless steel pans only*)

Trim Filo dough to fit pan. Brush Filo dough with melted butter generously. Repeat procedure until there are 6 layers of buttered Filo in pan.

Alternate next layers with nut mixture until mixture is gone.

Top off with 10 layers of Filo dough, each layer brushed with butter.

Cut into shaped pieces. (*Squares, triangles, etc.*) cutting through all but the bottom layers. Dribble remaining butter along cuts.

Bake in oven at 350 degrees for about 1 hour until golden brown.

Finish cutting pieces all the way through.

Remove Lemon rind from cool syrup and pour syrup over hot Baklava immediately.

NOTE: Baklava can be put together, frozen, and baked at another time.



Nani's Lemon Bars

Filling

- 5 Eggs
- $\frac{3}{4}$ Cup of (Freshly Squeezed) Lemon Juice (*No seeds & No pulp*)
- $2\frac{1}{2}$ Cups of Sugar
- $1\frac{1}{4}$ Cups of Flour

Crust

- $\frac{3}{4}$ Pounds of Unsalted Butter (*3 Sticks*)
- $\frac{3}{4}$ Cups of Sugar
- 3 Cups of Flour
- $\frac{1}{4}$ Teaspoon (*or less*) (*1 gram*) of Salt

Preheat oven to 350 degrees and make Crust.

Press crust in the pan 1 inch up the side walls and along the bottom.

Bake for 15 minutes in a 9" x 13" Square Cornered baking pan.

Mix together filling ingredients while crust is baking.

Really whip the filling mixture until it has a smooth texture. It will be foamy.

Remove crust from oven after 15 minutes and reshape pushing crust back into corners and along the sides about 1 inch high.

Pour filling into crust.

(Foam will rise to the top during baking to create surface crust)

Bake for 35 minutes on Upper Shelf at 350 degrees.

Let cool well and Slice into Squares.

Refrigerate overnight if desired.
