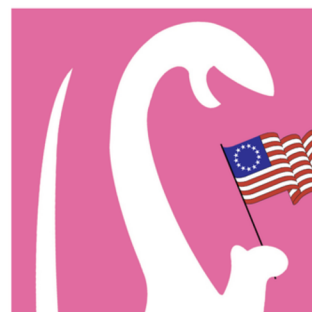
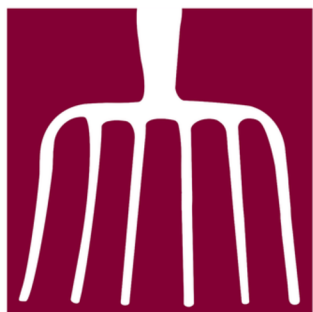
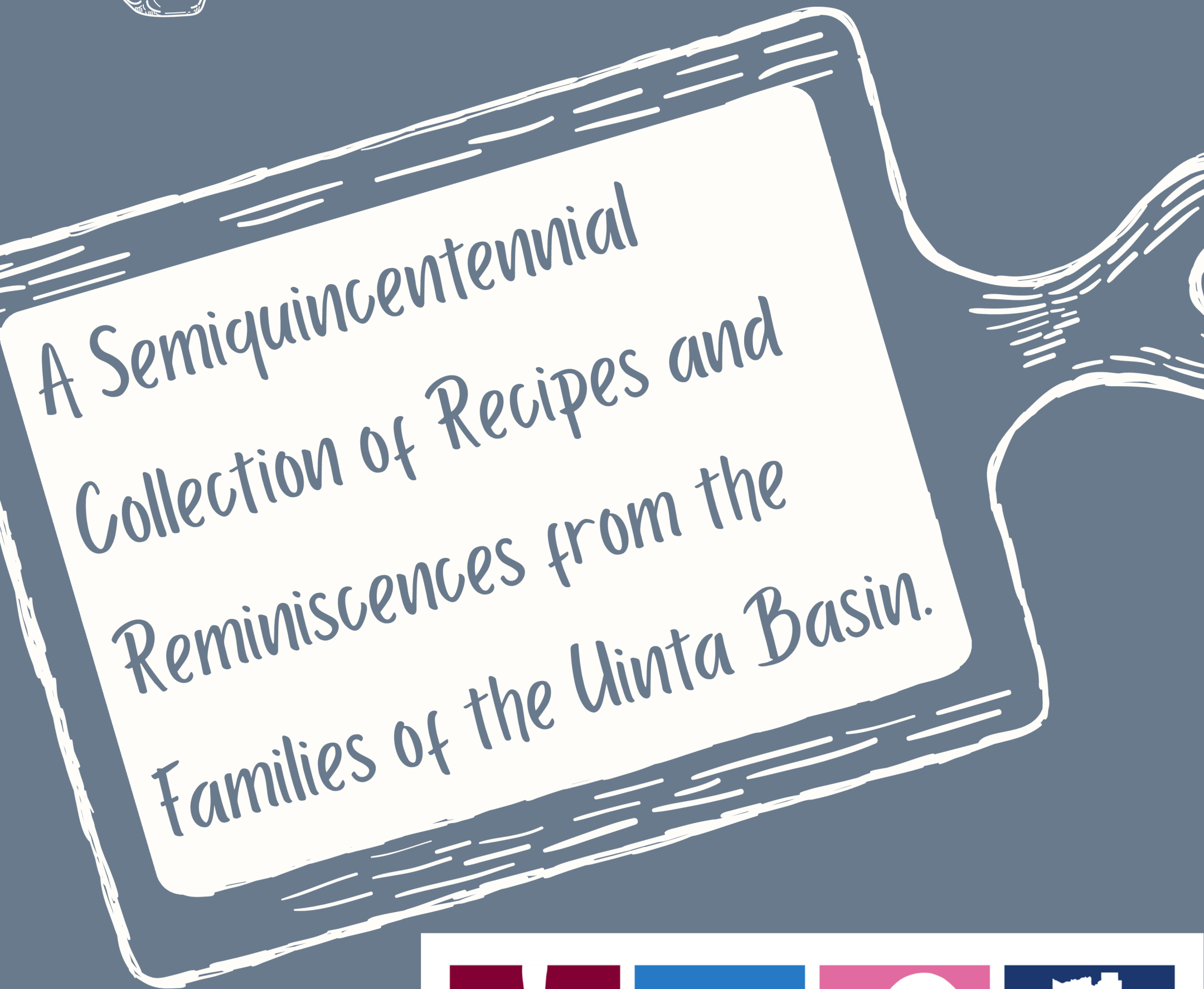
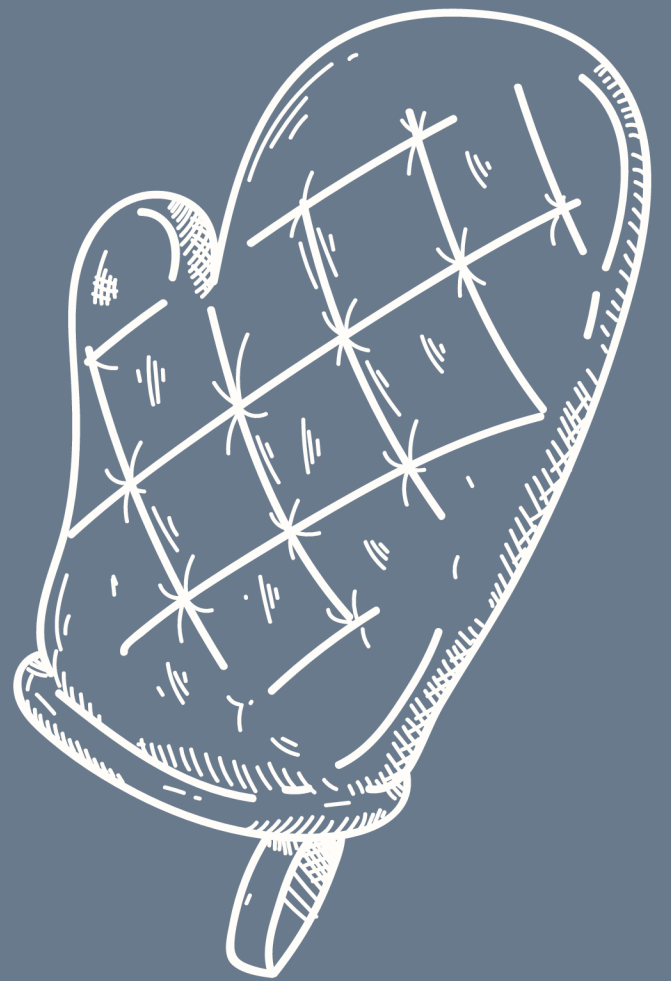


Uinta Basin

Recipe

Collection



Museum of Uintah County

Uinta Basin Recipe Collection



COMPILED AND DESIGNED BY
Jamee Pericval

EDITED BY
Alycia Luke & Malory Ericksen

It has been so much fun seeing all of the recipes and reading your memories around them. I hope the rest of the community who reads this also finds joy in them! One recipe that didn't quite fit in a specific area, but I thought was so special, is Alycia Luke's submission of "Recipe for Happiness." Enjoy!

Recipe for Happiness

FROM THE KITCHEN OF:
Alycia Luke

● ● ● ○ ○
DIFFICULTY

notes

This is in my grandmother's recipe book. She was funny and sweet.

ingredients

- 1 c. common sense
- 1/2 c. justice
- 1/2 c. love

directions

Sift with 1 1/2 tsp. mutual confidence and 2 portions of a sense of humor, beaten separately. Spice to taste with wit and nonsense. Bake in oven of approval and ice with generous appreciation.

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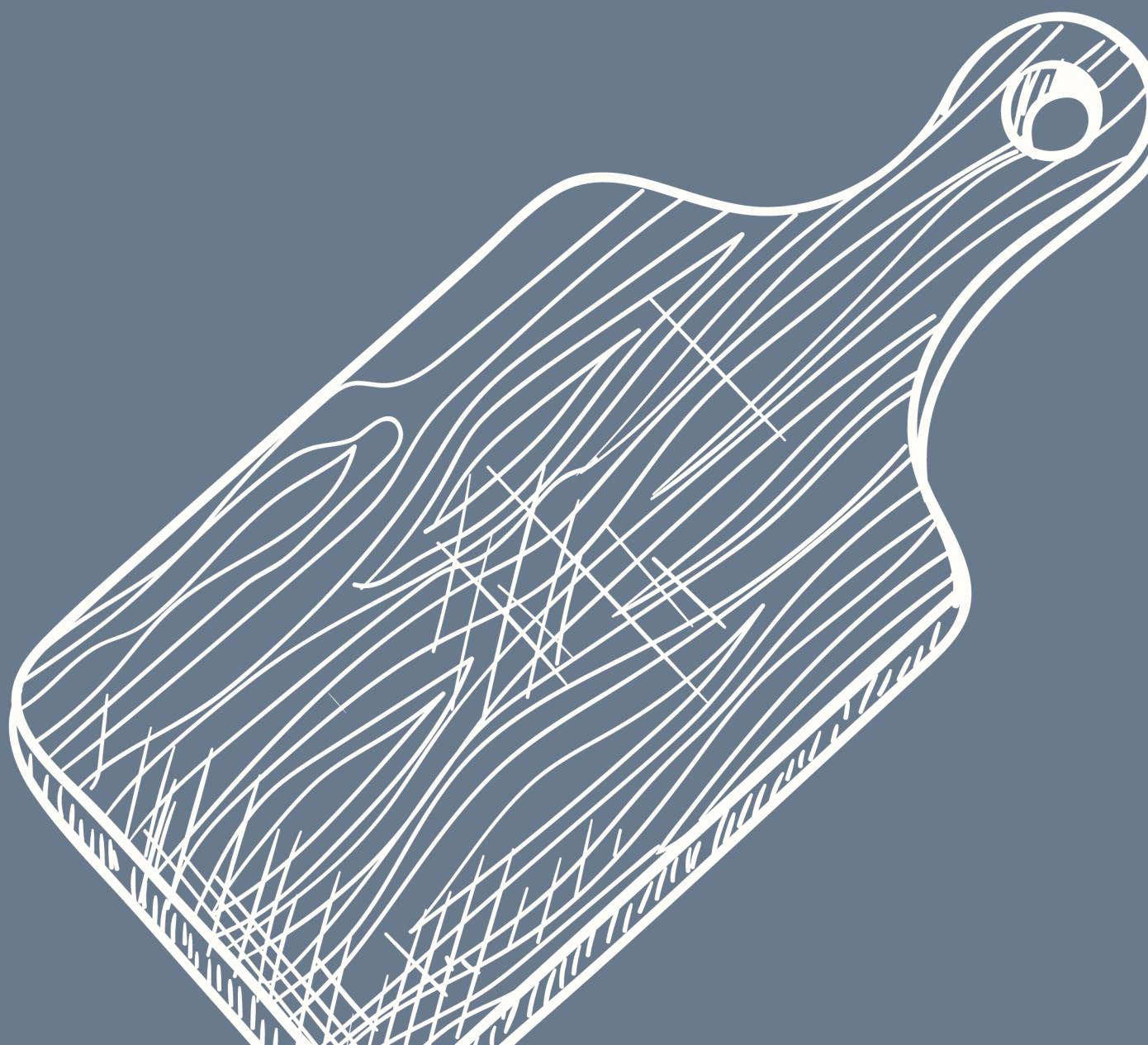


Appetizers and Sides

English Mini Sausage Rolls - 5

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Aunt Audrey's Apricot Jam - 8



English Mini Sausage Rolls



FROM THE KITCHEN OF:
Daren Kelly

● ● ○ ○ ○
DIFFICULTY

SERVING SIZE

20-24

PREP TIME

20 MIN

COOK TIME

25 MIN

notes

Sausage rolls have always been a taste of home for me. Growing up in England, they were a regular snack, something you'd grab from the bakery, have at parties, or look forward to after school. Since moving out to the Basin over 20 years ago, they've become one of those foods that really connects me back to where I came from.

ingredients

- 1 lb ground pork sausage (plain or mildly seasoned)
- 1 sheet frozen puff pastry (thawed; typically from a 17.3 oz box)
- 1/4 cup breadcrumbs (plain or panko)
- 1 egg (for the filling)
- 1 egg (for egg wash)
- 1 teaspoon onion powder
- 1/2 teaspoon garlic powder
- 1/2 teaspoon dried sage
- 1/2 teaspoon black pepper
- 1/2 teaspoon salt
- 1 teaspoon Dijon mustard (optional but recommended)
- 1 tablespoon milk (for egg wash)

English Mini Sausage Rolls

directions

1. Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. Roll out the thawed puff pastry on a lightly floured surface into a rectangle.
3. In a bowl, combine: ground pork sausage, breadcrumbs, 1 egg, onion powder, garlic powder, sage, salt, pepper, and Dijon mustard Mix until evenly combined (don't overmix).
4. Cut the puff pastry into 2 long strips. Divide the sausage mixture into two logs and place one along the center of each strip. Fold the pastry over the sausage and press the seam closed (you can use a fork to seal if desired). Turn seam-side down.
5. Cut each long roll into pieces about 2 inches long. Place pieces on the baking sheet, spaced slightly apart.
6. Beat the remaining egg with 1 tablespoon milk. Brush the tops of each roll for a golden finish. Optionally, score the tops lightly with a knife.
7. Bake for 20–25 minutes, or until pastry is puffed and golden brown filling is cooked through (internal temp ~160°F)
8. Best served warm but just as good when you eat them cold.

Mom's Zippy Baked Beans



FROM THE KITCHEN OF:
Angela Semonin

● ○ ○ ○ ○
DIFFICULTY

notes

My mom, Rebecca Anderson, makes these baked beans for every holiday, and they've become a beloved family tradition.

ingredients

- 1 large (114 oz) can of pork and beans
- 1 lb. bacon, cooked
- 3/4 cup brown sugar
- 1/2 cup molasses
- 3/4 cup ketchup
- 1 small onion, diced



directions

1. Mix all ingredients in a 9 x 13 pan.
2. Bake at 350 degrees for about 1 hour until thick and bubbly.

Aunt Audrey's Apricot Jam



FROM THE KITCHEN OF:
Georgene Cook

●●○○○
DIFFICULTY

SERVING SIZE

6 PINTS

PREP TIME

30 MIN

COOK TIME

10 MIN

notes

My Great Aunt Audrey Richens had apricot trees and made this jam to share with others. I loved it!

ingredients

- 2 quarts sugar divided
- 1 quart apricots chopped
- 1 quart crushed pineapple
- 1 bottle chopped Marciano cherries



directions

1. Mix 1 quart sugar divided, apricots and pineapple.
2. Boil about 3 minutes.
3. Take off stove and mix in remaining 1 quart sugar.
Boil 5 more minutes.
4. Fill pint jars that have been washed and sterilized to 1 inch.
5. Process in hot water bath 10 minutes.

Soups, Stews, & Salads

Creamy Pasta Salad - 10

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Clam Chowder - 12

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Grandma Ethel Oaks' Oven
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Creamy Pasta Salad



FROM THE KITCHEN OF:
Alycia Luke

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DIFFICULTY

SERVING SIZE

10-15

PREP TIME

75 MIN

COOK TIME

10 MIN

ingredients

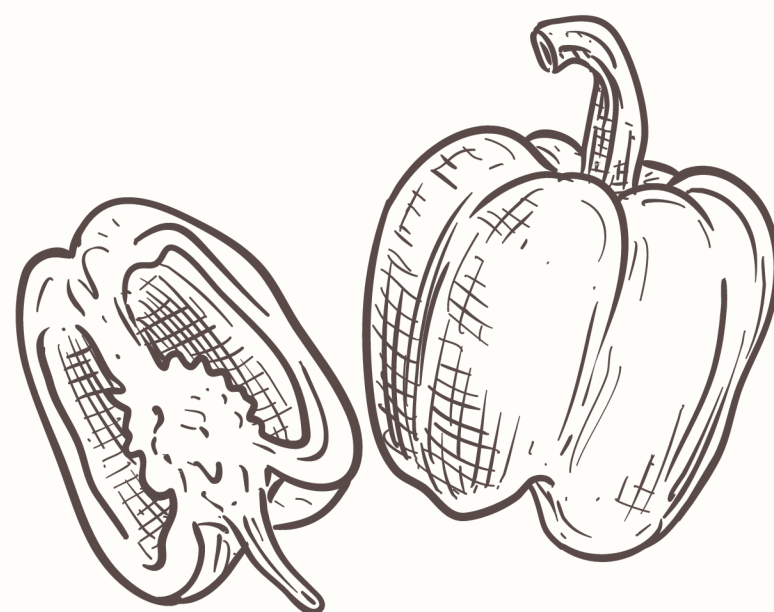
Salad:

- 16 oz ditalini pasta
- 1 cup broccoli florets
- 1/2 red onion minced
- 1 red bell pepper
- 1 cucumber
- 1 can olives
- 1 cup cheese cubed or grated



Dressing:

- 1 cup mayonnaise
- 2 tsp apple cider vinegar
- 1 tsp sugar
- 1/2 tsp pepper
- 1/2 tsp salt



directions

1. Cook pasta to al dente (according to package)
2. Place pasta in a large bowl
3. Mix in veggies and cheese
4. Whisk together all salad dressing ingredients and pour over salad
5. Gently fold in dressing until all ingredients are evenly coated
6. Cover and chill 1 hour before serving

Four Bean Salad



FROM THE KITCHEN OF:
Georgene Cook

SERVING SIZE

8

PREP TIME

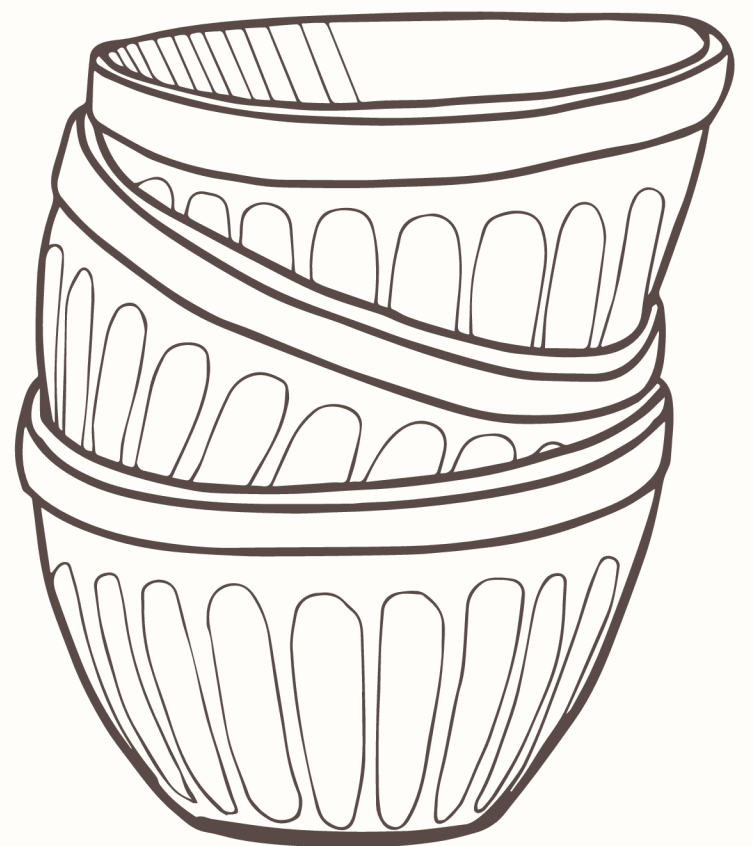
15 MIN



DIFFICULTY

ingredients

- 1 can drained green beans
- 1 can drained yellow wax beans
- 1 can drained and rinsed red beans
- 1 can drained and rinsed garbanzo beans
- 1 small red onion sliced
- 1/3 cup cider vinegar
- 1/3 cup sugar
- 1/4 cup vegetable oil
- 1 1/2 teaspoon salt
- 1/4 teaspoon pepper



directions

1. Place beans and onion in bowl.
2. Combine remaining ingredients mix well.
3. Pour over beans and onion.
4. Refrigerate a few hours before serving.

Clam Chowder



FROM THE KITCHEN OF:
Georgene Cook



DIFFICULTY

SERVING SIZE

15

PREP TIME

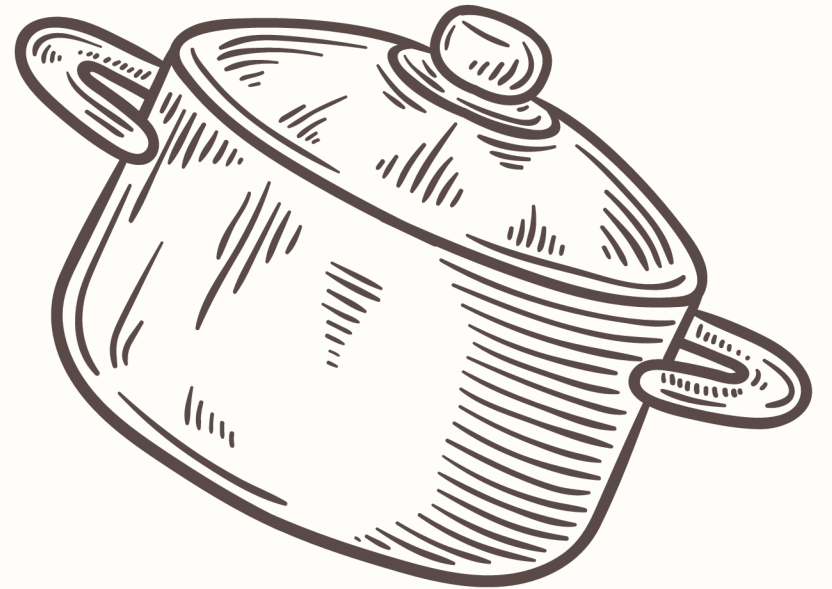
15 MIN

COOK TIME

30 MIN

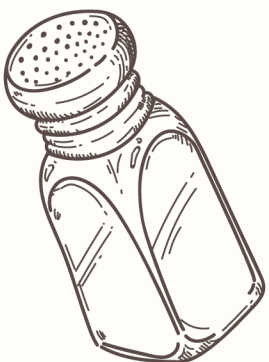
ingredients

- 1 onion chopped
- 3 cups diced potatoes
- 1 1/2 cups chopped celery
- 2 cans minced clams
- 1 cup butter
- 1 cup flour
- 1 quart half and half
- 1 teaspoon salt
- Black pepper to taste
- 1/4 cup red wine vinegar



directions

1. Simmer onion, potatoes and celery until tender.
2. Melt butter and stir in flour.
3. Add half and half, stir until thick.
4. Add to vegetables and clams stir to combine.
5. Add vinegar, stir and serve.



Instant Pot Minestrone Soup



FROM THE KITCHEN OF:
Alycia Luke



DIFFICULTY

SERVING SIZE

A LOT

PREP TIME

20 MIN

COOK TIME

15 MIN

ingredients

- 1 lb. ground beef
- 1 zuchinni, chopped
- 2 celery ribs, chopped
- 1 whole onion, chopped
- 2 c. small potatoes
- 2 c. carrots
- 1 c. Ditalini pasta
- 1 1/2 c. beef broth
- 1 tsp. garlic cloves
- 1 can petite diced tomatoes
- 3 c. tomato juice
- 1 can kidney beans
- 1 can cannellini beans
- 1 can green beans
- 1/2 tsp. onion powder
- 1/2 tsp. garlic powder
- 1 tsp. salt
- 1 tsp. black pepper

directions

1. Cook ground beef and onion in instant pot on saute mode.
2. Once cooked add in all chopped veggies and everything else.
3. Pressure cook for 6 minutes.

Grandma Ethel Oaks' Oven Beef Stew



FROM THE KITCHEN OF:
Angela Semonin

● ● ○ ○ ○
DIFFICULTY

notes

I love eating Grandma Oaks' stew on cold days. As it slowly cooks, its savory aroma drifts through the house, making your mouth water and building anticipation for that first warm, comforting bite.

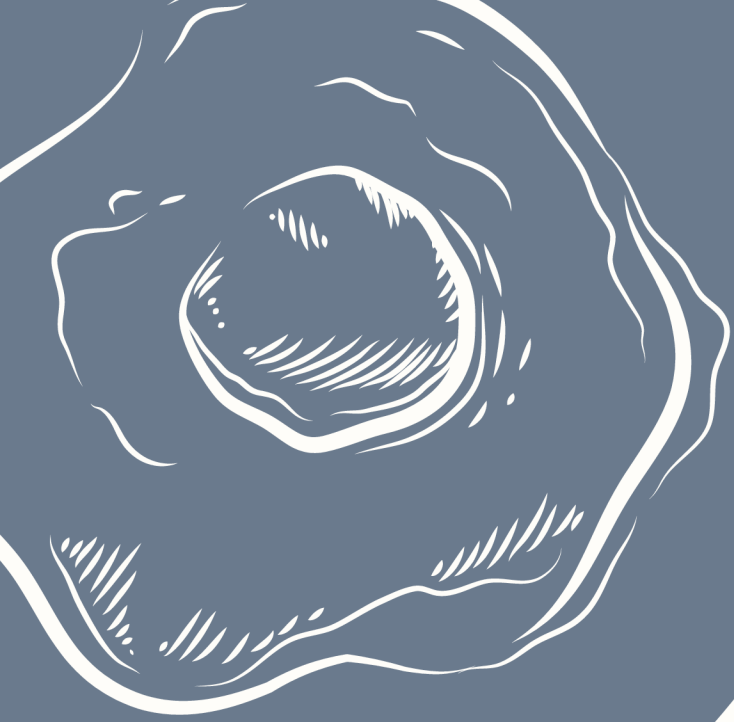
ingredients

- 2 pkgs stew meat
- 1 onion, chopped
- 1 cup celery, chopped
- 1 cup carrots, chopped
- 5 potatoes, diced or cut up
- 2 cans tomato soup
- 2 cans water
- 1 tsp sugar
- 2 T tapioca
- Salt and pepper to taste



directions

1. Mix all ingredients together in a roaster with a lid.
2. Bake at 250 degrees for 5 hours. DO NOT PEEK!!!



Main Courses

Dutch Apple Pancake - 16

Lasagna - 17

Stromboli - 19

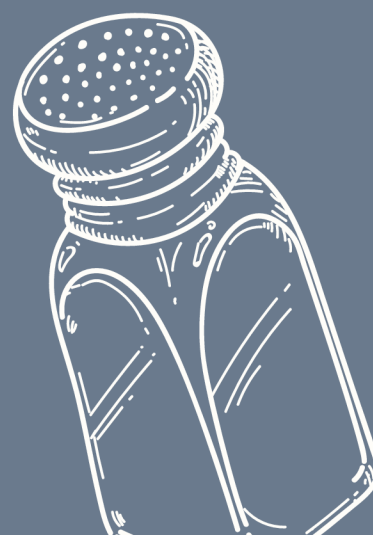
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Dutch Apple Pancake



FROM THE KITCHEN OF:
Georgene Cook



DIFFICULTY

SERVING SIZE

6

PREP TIME

15 MIN

COOK TIME

15 MIN

notes

This was my moms, Diane Merkley, favorite breakfast.

ingredients

- 2 medium apples sliced
- 1/4 cup butter
- 2 Tablespoons sugar
- 1/2 teaspoon cinnamon
- 1/4 teaspoon nutmeg
- 1 cup biscuit mix
- 2/3 cup milk
- 1 egg beaten
- 1 tablespoon sugar



directions

1. Core apples and slice, leave skins on.
2. Melt butter in an 8-10 inch oven safe skillet.
3. Blend in sugar, cinnamon and nutmeg. Add apples and sauté until tender, about 10 minutes.
4. Meanwhile combine biscuit mix, milk, egg and sugar until moistened. Pour over apples.
5. Put into oven and bake at 400 until golden brown.

Lasagna



FROM THE KITCHEN OF:
Heather Lowry

● ● ○ ○ ○
DIFFICULTY

SERVING SIZE
12

PREP TIME
20 MIN

COOK TIME
40 MIN

notes

I've made this dish many times when working with young people around the world. It was always a hit! My family loves this recipe. The feta cheese adds a bit more cheesy flavor to the dish.

ingredients

- 1 lb. hamburger
- 1 medium onion finely chopped
- 2 Tbsp olive oil
- 1 tsp garlic salt
- 3 15 oz. cans tomato sauce - or favorite spaghetti sauce
- 1 6 oz can tomato paste
- 1/2 cup water
- 1/2 tsp sugar
- 4 tsp Italian seasoning
- 2 cups ricotta cheese
- 1/2 cup feta cheese
- 1 egg
- 1/4 tsp nutmeg (optional)
- salt & pepper to taste
- 2 cups shredded mozzarella cheese
- 1 box Lasagna noodles uncooked

Lasagna

directions

1. Sauté hamburger and chopped onions in olive oil with garlic salt and pepper.
2. Add tomato sauce, tomato paste, water, sugar and Italian seasoning to meat mix. Sauce should be soupy. The uncooked noodles will soak up the moisture.
3. Combine in a separate bowl: ricotta cheese, feta cheese, egg, nutmeg, salt & pepper to taste.
4. In 13 x 9 inch pan coat bottom and sides with olive oil.
5. Cover bottom of pan with a spoonful of meat sauce.
6. Place uncooked lasagna noodles over sauce in one layer
7. Cover noodles with cheese mixture
8. Sprinkle layer of mozzarella cheese.
9. Repeat steps 5 - 8 until all ingredients are used.
Cover with foil
10. Bake in a preheated 350 degree oven for 30 minutes.
11. Take foil off and cook an additional 10 minutes
12. Let sit for 10 minutes. Enjoy!



Stromboli



FROM THE KITCHEN OF:
Georgene Cook



DIFFICULTY

SERVING SIZE

10

PREP TIME

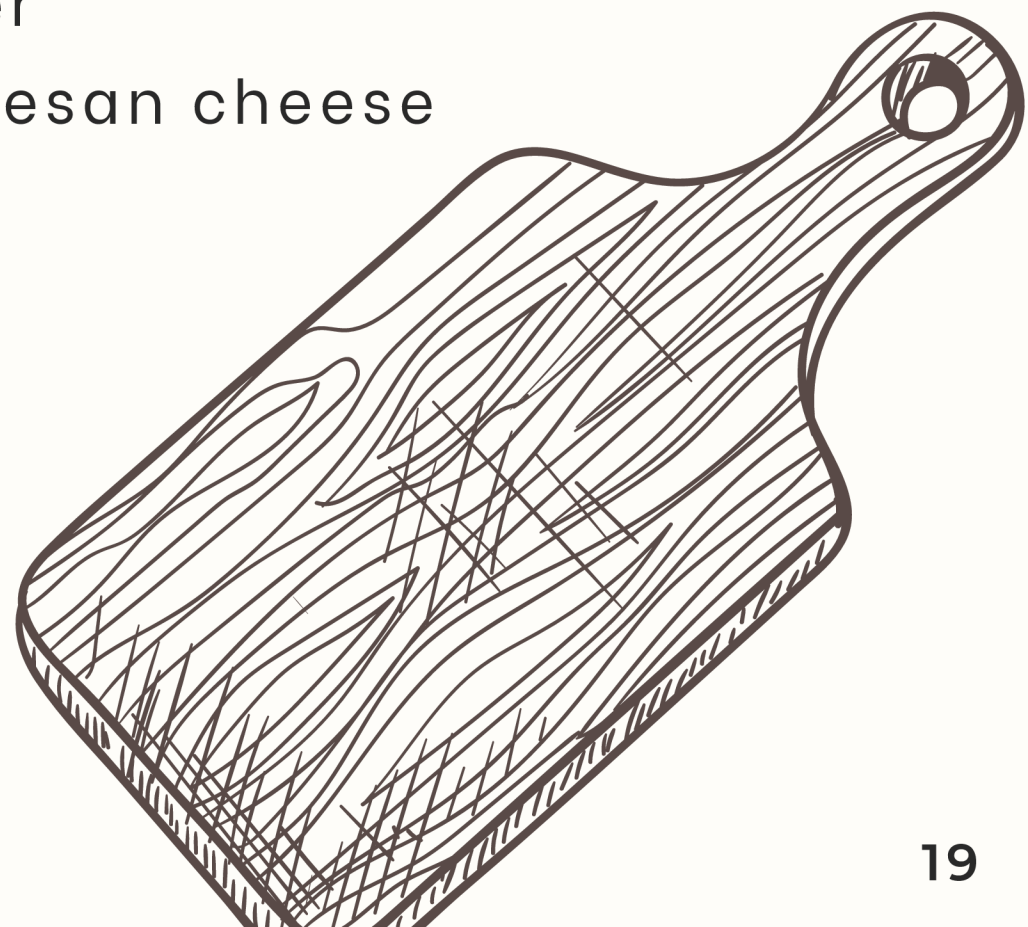
30 MIN

COOK TIME

30 MIN

ingredients

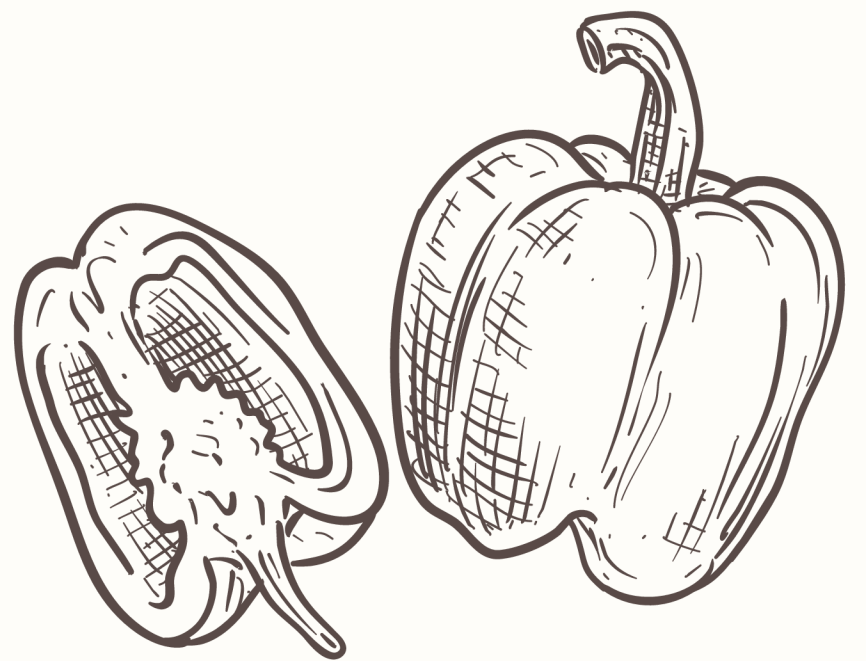
- 2 loaves frozen bread dough thawed
- 1/2 lb Italian sausage
- 1 cup onions sliced
- 1/2 cup red pepper thinly sliced
- 1/2 cup green pepper thinly sliced
- 1 teaspoon Italian seasoning
- 2 tablespoons minced garlic
- 1/2 lb thinly sliced ham
- 1/4 cup sliced pepperoni
- 1/2 cup sliced olives
- 2 cups grated provolone cheese
- 2 cups grated mozzarella cheese
- 1 large egg
- 1 tablespoon water
- 1 cup grated Parmesan cheese



Stromboli

directions

1. In large skillet cook sausage until browned. Remove from heat and drain. Add onion and peppers to pan and cook until soft. Add Italian seasoning and garlic cook for 1 minute. Remove from heat and cool.
2. On lightly floured surface roll 1 loaf of dough to 10x14. Spread with half of the sausage mixture leaving 1 inch border. Layer half of the ham, pepperoni, olives, provolone and mozzarella.
3. Roll up as you would a cinnamon roll, this will be full of stuff. Pinch edges and seal. Repeat with other loaf.
4. Place on cookie sheet let rest for 30 minutes.
5. Brush top with egg and water wash.
6. Bake at 375 for 20-25 minutes. Sprinkle with Parmesan cheese and bake 5 more minutes.
7. Remove from oven and rest 10 minutes.
8. Slice thickly and serve with pizza sauce.



Hawaiian Long Rice



FROM THE KITCHEN OF:
Malory Ericksen



DIFFICULTY

SERVING SIZE

4-5

PREP TIME

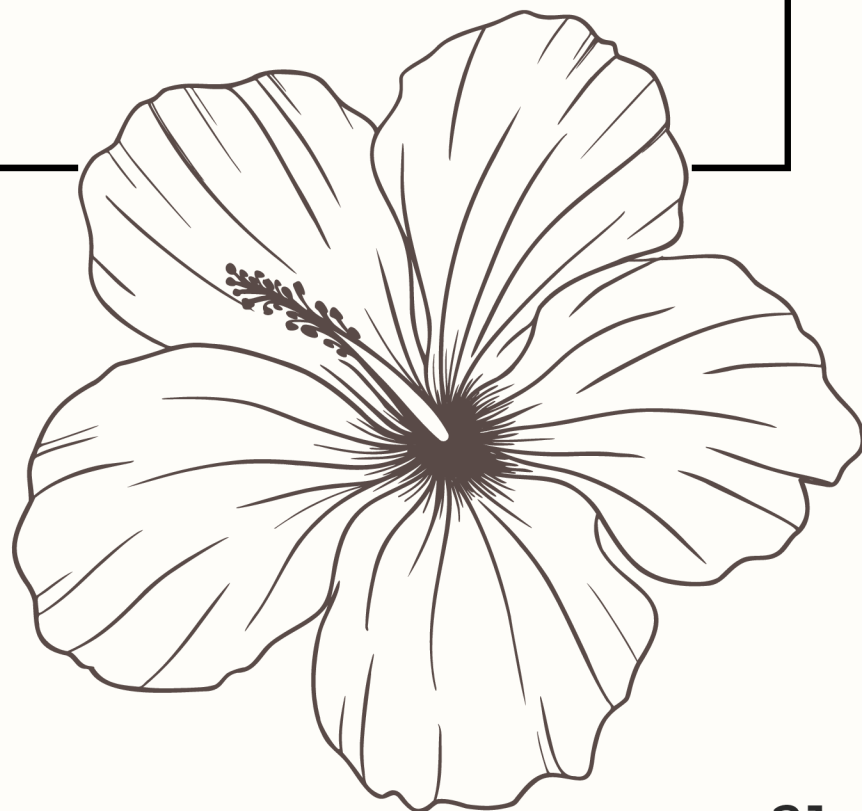
15 MIN

COOK TIME

40 MIN

notes

This recipe is from my Granny, Thelma Leimomi Wright. Her mom, Sarah Kamakaholo Parker Waipa, was a Hawaiian native. Our Hawaiian family was Kohala Ali'is, or the native ruling chiefs of the Kohala district on the Big Island. The family line includes King Kamehameha, as well as the generals, advisors and architects who helped shape the Kamehameha Dynasty. Sarah moved to Vernal in the late 1910s with her husband, H. Walter Woolley. They raised 7 children, with my Granny being born in 1919. Gran passed away in 2022, at the age of 102. She used to make this for all of our family gatherings. Such a nostalgic dish!



Hawaiian Long Rice

ingredients

- 2 lb boneless pork roast, cubed
- 1 lb chicken thighs
- 1 package of small frozen shrimp (optional)
- 3 cloves garlic (add more or less, depending on taste)
- 2 Tbsp fresh ginger, peeled & grated
- 3 Tbsp soy sauce
- 1 tsp sugar
- 8 ounce package of bean thread noodles
- 1/4 cup sliced green onions (for garnish)

directions

1. Sear cubed pork
2. Combine 32 ounces of water with soy sauce, garlic, ginger, & sugar. Bring to a boil
3. Reduce heat to a simmer.
4. Add chicken thighs and cubed pork
5. Simmer for 30 to 40 minutes, or until meats are tender
6. While broth is simmering, place bean threads in a bowl of warm water and soak
7. Remove chicken and shred or cube
8. Remove broth from heat, and add noodles
9. Let the noodles soak in broth until they're completely clear and warmed through
10. Add chicken back to broth
11. Add shrimp
12. Serve hot topped with green onions

German-Style Beef and Rice



FROM THE KITCHEN OF:
Alycia Luke

●●○○○
DIFFICULTY

SERVING SIZE

5-6

PREP TIME

20 MIN

COOK TIME

5 MIN

notes

This is a recipe from my grandmother, Carolyn Beckstrand. We grew up eating this fairly regularly, and it is one of our family favorites. Pumpkin pie spice might throw you for a loop in a savory recipe, but don't knock it till you've tried it. It's delicious!



German-Style Beef and Rice

ingredients

- 1 lb ground beef
- 1/2 cup chopped onion
- 1 1/2 tsp salt
- 1 tsp pumpkin pie spice
- 2 cup water
- 2 cans French sliced green beans
- 1 can kidney beans
- 1/4 cup apple cider vinegar
- 2 Tbsp ketchup
- 2 Tbsp sugar
- 2 beef bouillon cubes
- 1 1/2 cup minute rice

directions

1. Brown beef with onion and seasonings.
2. Stir in water, beans, vinegar, ketchup, sugar, sugar and bouillon cube.
3. Bring to boil, stir in rice.
4. Cover and simmer 5 minutes.



Sloppy Joes



FROM THE KITCHEN OF:
Georgene Cook

●●○○○
DIFFICULTY

SERVING SIZE

10

PREP TIME

15 MIN

COOK TIME

15 MIN

notes

My grandma Zilpha Dalton, made this for service projects in Parowan to feed the community.

ingredients

- 2 lbs hamburger
- 1 large onion chopped
- 1/2 cup ketchup
- 1 small can tomato sauce
- 3 tablespoons prepared mustard
- 4 tablespoons brown sugar
- 2 tablespoons vinegar
- 1 tablespoon Worcestershire sauce

directions

1. Brown hamburger and onion, add remaining ingredients and cook about half an hour.
2. If too runny add 1/4 cups flour to thicken.
3. Cook to remove flour taste and thicken.
4. Serve on hamburger buns.

Tater Tot Casserole



FROM THE KITCHEN OF:
Alycia Luke



DIFFICULTY

SERVING SIZE

6

PREP TIME

15 MIN

COOK TIME

40 MIN

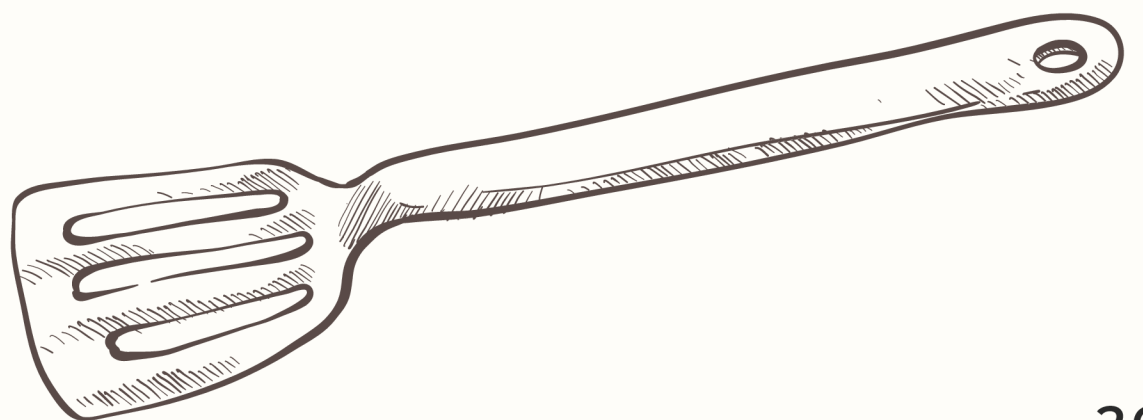
ingredients

- 1 lb. ground beef
- 1/2 c. chopped onions
- 1 can cream of mushroom soup
- 1 soup can of milk
- 1 can sliced mushrooms
- 1 can corn
- 1 bag frozen tater tots
- Grated cheese



directions

1. Brown ground beef and onions together.
2. Add remaining ingredients and put in casserole dish.
3. Top with frozen tater tots and cover with grated cheese.
4. Bake 45 minutes at 350 or until browned.



Honey Lime Chicken & Enchiladas



FROM THE KITCHEN OF:
Alycia Luke

● ● ● ○ ○
DIFFICULTY

ingredients

- 4 Tbsp. Honey
- 1 Tbsp. Chili Powder
- 5 Tbsp. Lime juice
- 1/2 tsp. Garlic powder
- 1 lb. chicken
- 1 lb. Monterey Jack cheese shredded
- 16 oz. Green enchilada sauce
- 1/2 c. cream
- 8-10 flour tortillas

directions

1. Mix first 4 ingredients and toss with shredded chicken. Let marinate for at least 1/2 hour (or all day!).
2. Pour about 1/2 cup enchilada sauce on bottom of 9x13 pan.
3. Fill tortillas with chicken and cheese - saving some cheese to sprinkle on top.
4. Mix remaining enchilada sauce with cream and any leftover marinade.
5. Pour sauce on top of enchiladas and sprinkle with cheese.
6. Bake at 350 for 30 minutes.



Breads

Grandpa Glade Anderson's
Wheat Bread - 29

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Grandpa Glade Anderson's Wheat Bread



FROM THE KITCHEN OF:
Angela Semonin

● ● ● ○ ○
DIFFICULTY

notes

My Grandpa Anderson loved baking bread. He was always experimenting with his recipe, adjusting ingredients and techniques until he got the results he wanted. Because of his constant tinkering, no two loaves were ever exactly the same. In January 2014, he emailed me the recipe that he felt was finally right. He wrote, "It took me most of a year tweaking the recipe until I was satisfied. During that year we ate several loaves of bread which wasn't very good."

Note: Paint the bottom and sides of the pans with olive oil making sure it doesn't run. Then when the dough is in the pan paint the dough with olive oil.

Grandpa Glade Anderson's Wheat Bread

ingredients

Dry Ingredients:

- 1 cup regular white flour
- 1 cup course whole wheat flour
- 2 cups fine ground wheat flour
- 4 TBS powder milk
- 3 TBS gluten
- 2 ½ tsp. SAF instant yeast
- 1 tsp. dough enhance

Liquid Ingredients:

- 1 cup plus 100 mil of 110-degree water
- 4 TBS potato pearls
- 1 tsp. Salt
- 3 TBS butter or margarine
- 3 TBS brown sugar
- 1/3 cup warm honey
- 2 eggs

directions

1. Place all the dry ingredients in a flour sieve and sieve the ingredients together.
2. Put water, potato, salt and brown sugar in a 1-quart bowl and stir until the sugar is dissolved. Add honey and butter mix well. Then put 2 eggs in the mix and using the beater whip it for at least 1 minute.
3. Mix the dry ingredients and the liquid ingredients together in the mixing bowl and mix until you are satisfied it is time to let raise. If any adjustment is needed use very small amounts of flour or water until you are satisfied the mix is correct.
4. Let rise at room temperature until it has increased in size by (approximately) 3 times.
5. Punch down and form into 2 loaves and place in loaf pans. Watch and when it is ready.
6. Put into preheated oven @ 350 degrees for 33 Minutes.

Grandma Ethel Oaks' Rolls



FROM THE KITCHEN OF:
Angela Semonin

● ● ● ○ ○
DIFFICULTY

notes

This recipe is an all-time favorite in my family! Almost every Easter, Thanksgiving, and Christmas family dinner someone will bake Grandma Oaks' rolls. When baking these rolls, it reminds me of my Grandma Oaks. My grandparents' home often smelled like freshly baked bread. When I was younger, I would watch my Grandma Oaks knead the dough. She would say, "The dough needs to be as soft as a baby's bottom." This dough recipe is versatile! With this recipe, I have made rolls, a loaf of bread, and cinnamon rolls.



Grandma Ethel Oaks' Rolls

ingredients

- 2 T yeast
- ½ cup warm water
- 1 T sugar
- 1 cup milk
- ½ cup sugar
- 3 T shortening
- 1 cup water
- 1 egg, beaten
- 3 tsp salt
- 5-6 cups flour

directions

1. Proof yeast in warm water and one tablespoon of sugar, set aside.
2. Heat milk, half a cup of sugar, and shortening.
3. Once the shortening has melted, pour it into a large bowl.
4. Add one cup of water to the milk mixture and cool down by whisking them together.
5. Beat egg and add to mixture.
6. Stir in salt.
7. Add yeast mixture.
8. Then add flour one cup at a time until it makes a soft dough. Knead well.
9. Cover the dough and let the dough rise.
10. Once the dough has doubled in size, shape the dough into your desired roll shape.
11. Put the rolls on a greased pan.
12. Cover the rolls. Let the rolls rise until doubled in size.
13. Uncover them and put them in the oven.
14. Bake at 400°F for 12-15 minutes or until golden brown.

Banana Bread

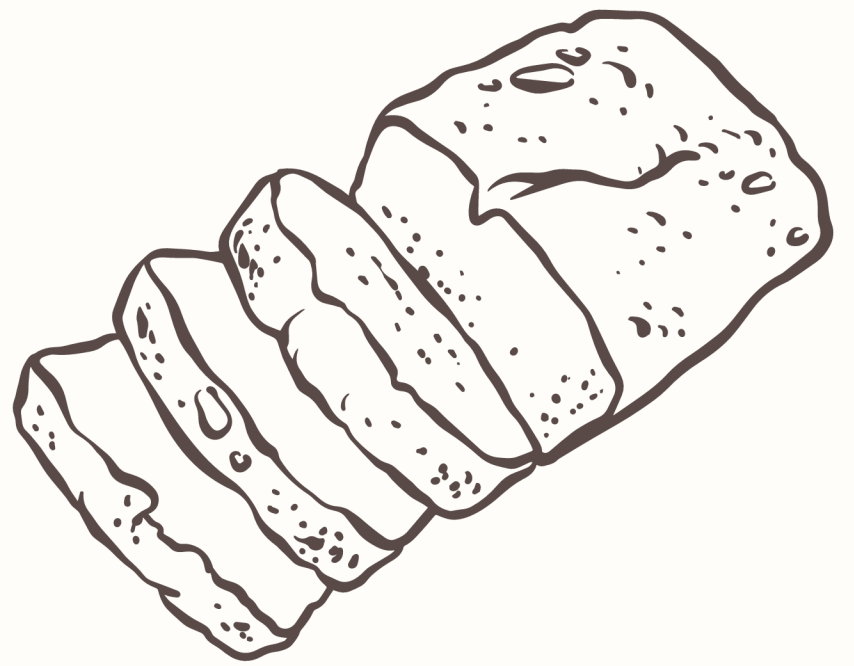


FROM THE KITCHEN OF:
Alycia Luke

● ● ○ ○ ○
DIFFICULTY

ingredients

- 2 sticks butter
- 2 cups sugar
- 2 eggs
- 2 cups bananas, mashed
- 1/4 tsp. vanilla
- 3 cups flour
- 1/2 tsp salt
- 2 tsp baking soda
- 1 cup walnuts, chopped (optional)



directions

1. Preheat oven to 350 degrees.
2. Sift together flour, salt, and baking soda. Set aside.
3. Melt butter on the stove or in the microwave. Mix butter and sugar until well blended. Add eggs, one at a time, mixing well after each.
4. Add bananas and vanilla. Fold in flour mixture and walnuts and blend until all flour is moist.
5. Grease 2 loaf pans and divide batter equally between the 2 pans.
6. Bake for 1 hour or until center of loaf is firm and a toothpick inserted in center comes out clean.

Mormon Muffins



FROM THE KITCHEN OF:
Georgene Cook

●●○○○
DIFFICULTY

SERVING SIZE

LOTS

PREP TIME

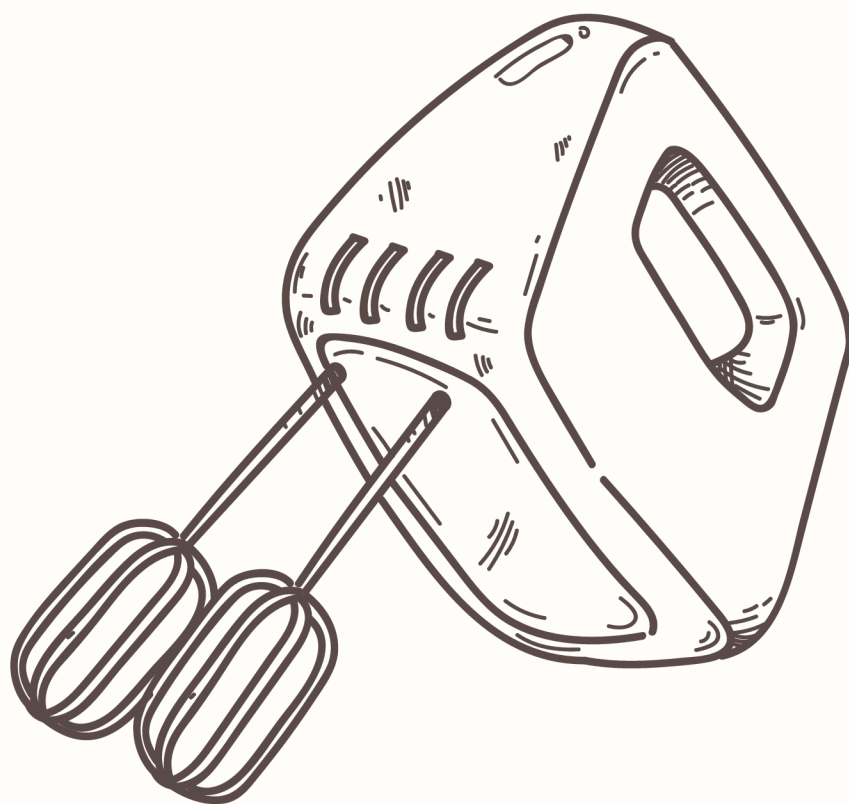
15 MIN

COOK TIME

30 MIN

ingredients

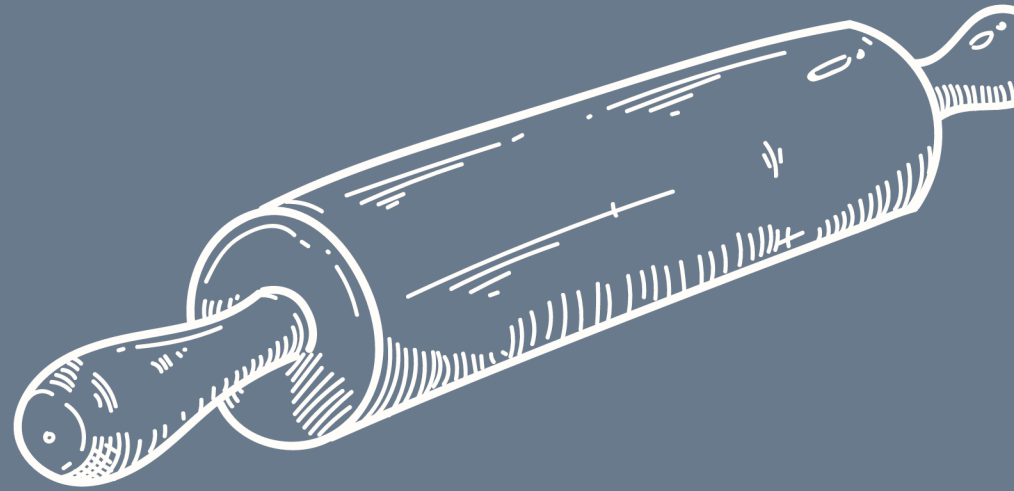
- 2 cups boiling water
- 5 teaspoons baking soda
- 1 cup shortening
- 2 cups sugar
- 4 eggs
- 1 quart buttermilk
- 5 cups flour
- 1 teaspoon salt
- 4 cups all bran cereal
- 2 cups bran flakes
- 1 cup chopped walnuts (optional)



directions

1. Add baking soda to boiling water and set aside.
2. Whip the shortening and sugar together until light and fluffy. Add eggs one at a time. Mix well. Add buttermilk, flour and salt. Mix again. Fold in the cereals and nuts and mix.
3. This mixture must sit in the refrigerator overnight before baking. Muffin mixture will keep in fridge for up to one week.
4. When you are ready to bake spoon 1/8 cups flour dough into greased muffin tins.
5. Bake at 350 for 30 minutes.

Desserts



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Desserts

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Butterscotch Nut Drops



FROM THE KITCHEN OF:
Alycia Luke



DIFFICULTY

SERVING SIZE

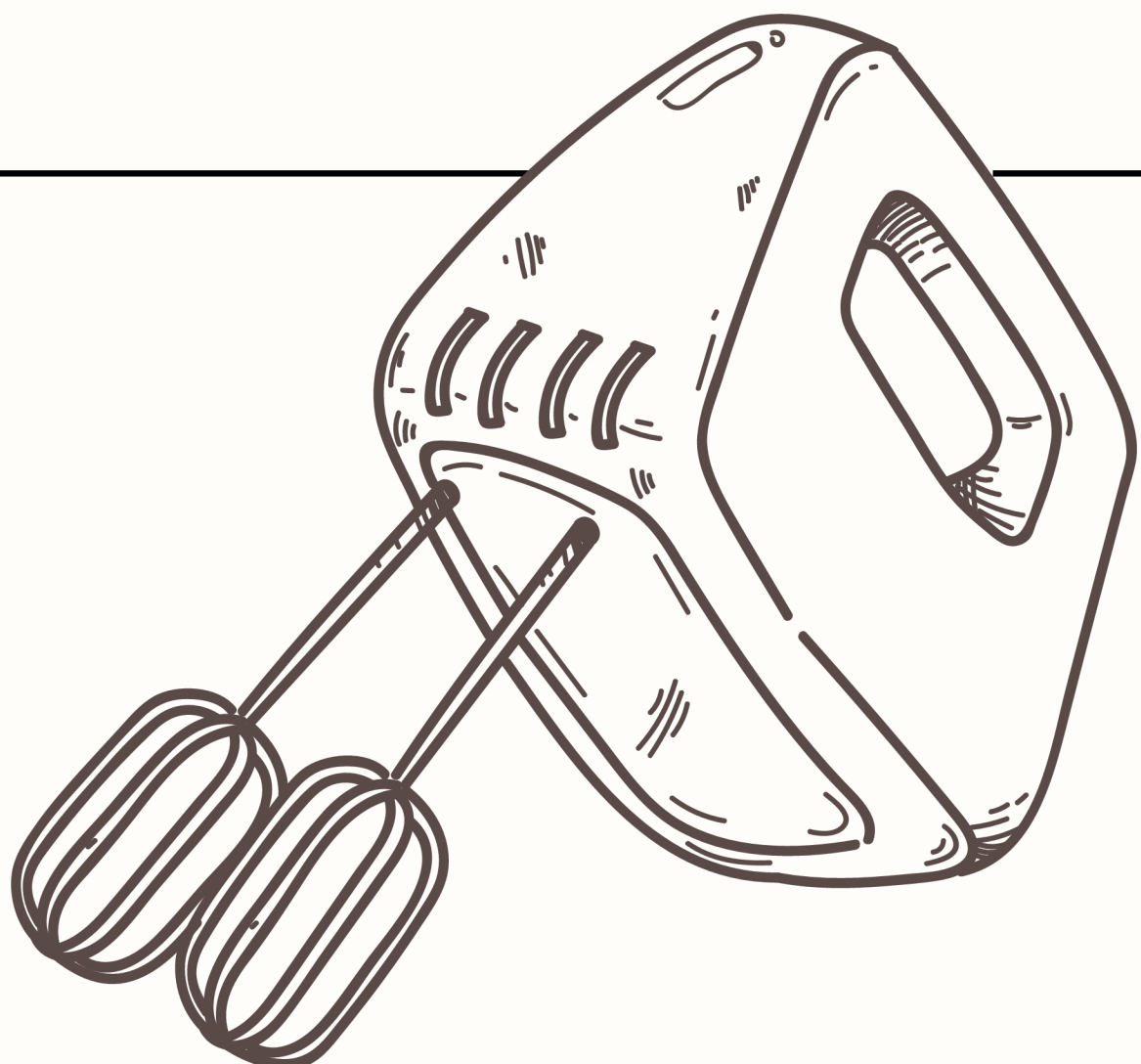
36

COOK TIME

10 MIN

notes

This is a recipe my grandmother, Lela Day, made. She was born in Bridgeland and raised in Myton and Altamont. Now that I live out in the Basin, I feel connected to her in a different way than when I was a child. Whenever I eat these cookies, I am transported to her kitchen as a little girl. We always called these "sour cream cookies" since they have sour cream in the cookie and the frosting. We still do, actually. I hope you enjoy them as much as we do!



Butterscotch Nut Drops

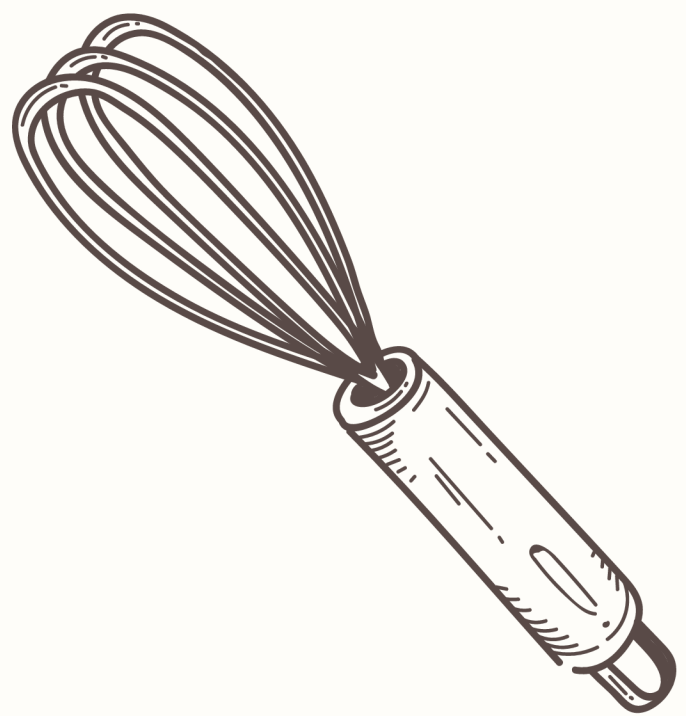
ingredients

Cookies:

- 1/2 cup softened butter
- 1 1/2 cup brown sugar
- 2 eggs
- 1 tsp vanilla
- 1 cup sour cream
- 2 1/2 cup flour
- 1 tsp soda
- 1/2 tsp salt
- 1/2 tsp baking powder
- 1/2 Cup finely chopped nuts (we use pecans)

Frosting:

- 1/4 cup butter
- 2 cups powdered sugar
- 3 Tbsp sour cream



directions

Cookies:

1. Cream butter and sugar.
2. Mix in eggs, beating after each.
3. Blend in vanilla and sour cream.
4. Sift flour, soda, salt, baking powder. Combine with above.
5. Add nuts and chill until firm.
6. Drop on cookie sheet. Bake 10 minutes at 400°.
7. Remove to cookie sheet rack and frost.

Frosting:

1. In saucepan (over low heat), melt butter. Stir constantly until lightly browned and bubbly. Remove from heat. Add sugar and sour cream. Beat until smooth.

Great Grandma Nellie Oaks' Sugar Cookies



FROM THE KITCHEN OF:
Angela Semonin

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DIFFICULTY

notes

Great Grandma Nellie Bills Oaks (née Richardson) was a proprietress of the Vernal Café from 1930 to 1938. She gave this recipe to my Grandma Ethel Oaks. Then my grandma handed the recipe down to my mom, Rebecca Anderson. I have fond memories of my mom making these sugar cookies when I was growing up. My mom rolled out the dough and used a cookie cutter that coordinated with what holiday she was making them for. Sometimes my mom makes raisin-filled cookies out of this sugar cookie dough. Now she enjoys making them for her grandchildren. They all love Grandma Anderson's cookies!



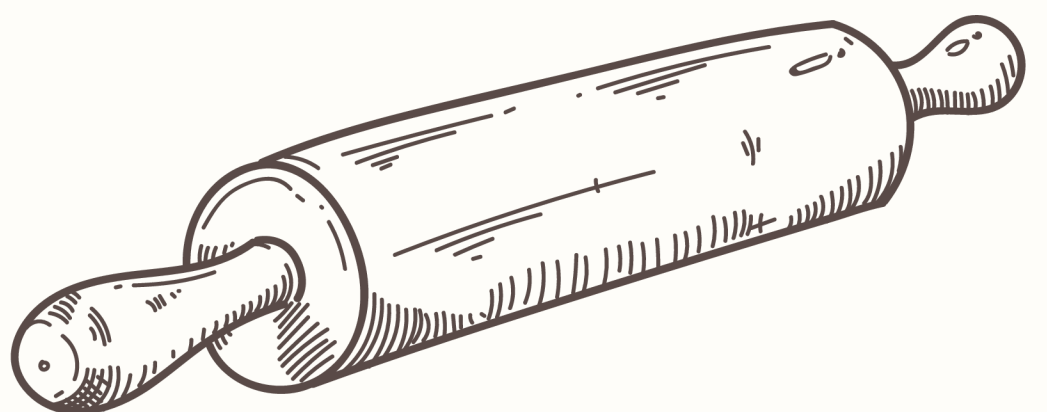
Great Grandma Nellie Oaks' Sugar Cookies

ingredients

- 2 cups sugar
- 1 cup lard or shortening
- 2 eggs
- 1 cup buttermilk
- 4 tsp baking powder
- 1 tsp vanilla
- 1/2 tsp salt
- Enough flour to make a soft dough (5-6 cups)

directions

1. Cream together sugar and shortening.
2. Mix in the eggs, buttermilk, and vanilla to the mixture.
3. After that is well incorporated, add baking powder, salt, and flour until you can roll out the dough.
4. Refrigerate the dough for about one hour.
5. Take the dough out of the refrigerator and roll the dough out. Use any cookie cutter you would like to use.
6. Bake at 350°F until golden brown.
7. Frost the cookies when they have cooled down. Enjoy!



Molasses Cookies



FROM THE KITCHEN OF:
Georgene Cook

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DIFFICULTY

SERVING SIZE

36

PREP TIME

20 MIN

COOK TIME

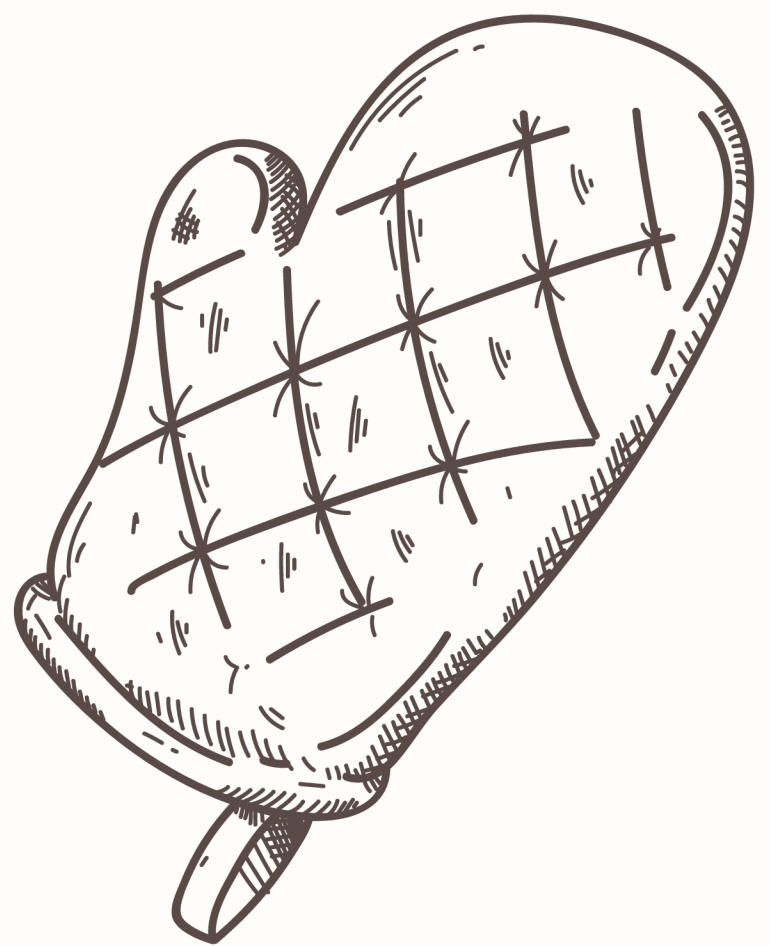
15 MIN

notes

The first thing I learned to make. They are my favorite.

ingredients

- 3/4 cup shortening
- 1 cup sugar
- 1/4 cup molasses
- 1 egg
- 2 teaspoon baking soda
- 2 cups flour
- 1/2 teaspoon cloves
- 1/2 teaspoon ginger
- 1 teaspoon cinnamon
- 1/2 teaspoon salt



directions

1. Melt shortening, cool and add sugar, molasses and egg.
2. Beat and add dry ingredients. Mix.
3. Chill dough and form into 1" balls, roll in sugar.
4. Bake at 375 for 8-10 minutes.

Chocolate Chip Cookies

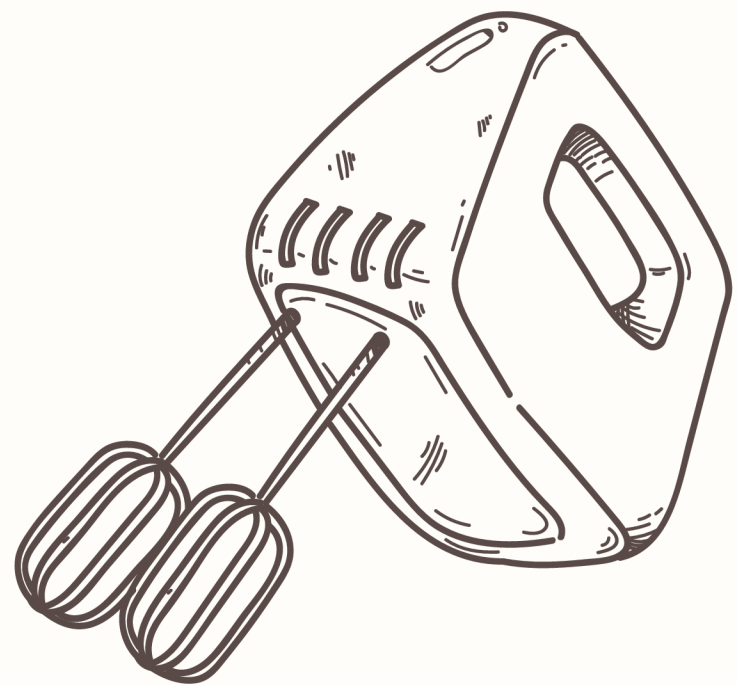


FROM THE KITCHEN OF:
Alycia Luke

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DIFFICULTY

ingredients

- 1 1/3 cubes butter
- 1/2 cup sugar
- 2/3 cup brown sugar
- 1 egg
- 2 tsp vanilla
- 3/4 tsp soda
- 3/4 tsp salt
- 1 2/3 cup flour (or more)
- 1 cup chocolate chips



directions

1. Preheat oven to 350.
2. Beat together cold butter and sugar.
3. Add egg and vanilla
4. Mix in flour, soda, and salt.
5. Add in chocolate chips.
6. Bake first batch for 8 mins, and 7 mins for every batch after that.



Grandma Dorothy Anderson's Oatmeal Drop Cookies

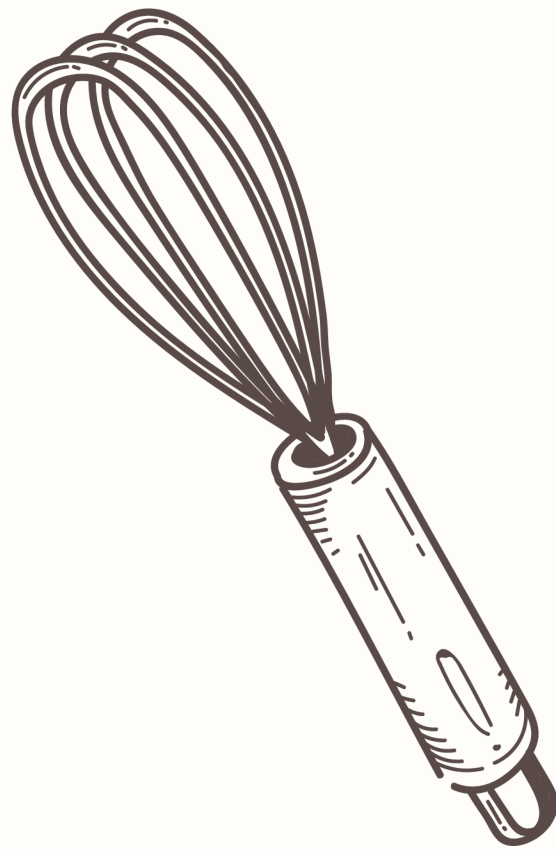


FROM THE KITCHEN OF:
Angela Semonin

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DIFFICULTY

ingredients

- 1 1/2 cups flour
- 1/4 tsp salt
- 1 tsp baking soda
- 1 tsp cinnamon
- 1/2 cup shortening
- 1 cup sugar
- 1 egg, beaten
- 1 1/2 cups rolled oats
- 2/3 cup buttermilk
- 1/2 cup nuts
- 1 cup raisins



directions

1. Sift flour with salt, baking soda and cinnamon.
2. Cream shortening, blend in sugar, and slightly beaten egg; beat well until smooth and light.
3. Stir in 1/2 the flour, then add buttermilk, rest of flour, oats, nuts and raisins stirring until well mixed.
4. Drop from a teaspoon onto a buttered cookie sheet,
5. Bake at 400 degrees for 10 minutes.

Great Grandma Katie Horrocks' Honey Cookies



FROM THE KITCHEN OF:
Angela Semonin

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DIFFICULTY

notes

My Grandma, Dorothy Anderson, shared her mother's Honey Cookie recipe with me in 2014. She told me that these cookies have long been a favorite in her family, and after trying them myself, I can see why—they are absolutely delicious!

ingredients

- 1 cup raw honey
- 1 cup sugar
- 1 cup cream or 1/2 cup shortening,
- 1/2 cup milk
- 2 eggs
- 1 tsp vanilla
- 3 tsp soda
- 1 tsp cinnamon
- 1/2 tsp salt
- 3 1/2 cups flour

directions

1. Sift dry ingredients together.
2. Cream together the wet ingredients.
3. Combine the dry and wet ingredients together.
4. Drop from spoon on a greased cookie sheet.
5. Bake at 375 for 10 to 15 min.

Jumbo Raisin Cookies



FROM THE KITCHEN OF:
Georgene Cook

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DIFFICULTY

SERVING SIZE

60

PREP TIME

30 MIN

COOK TIME

15 MIN

notes

This is from my grandma Zilpha Dalton.

ingredients

- 4 cups flour
- 1 teaspoon baking powder
- 1 teaspoon baking soda
- 2 teaspoons salt
- 1 1/2 teaspoons cinnamon
- 1/4 teaspoon nutmeg
- 3 eggs
- 1 cup water
- 2 cups raisins
- 1 cup shortening
- 1 cup sugar
- 1 teaspoon vanilla
- 1/4 teaspoon allspice
- 1 cup chopped nuts

directions

1. Sift together first 7 ingredients.
2. Add water to raisins and boil 5 minutes or until liquid is reduced to 1/2 cup. Cool.
3. Cream shortening and sugar, add vanilla, allspice, nuts and raisin mixture.
4. Add dry ingredients and blend well.
5. Drop by teaspoon on cookie sheet. Bake 12-15 minutes at 400.

Grandma Ethel Oaks' Doughnuts

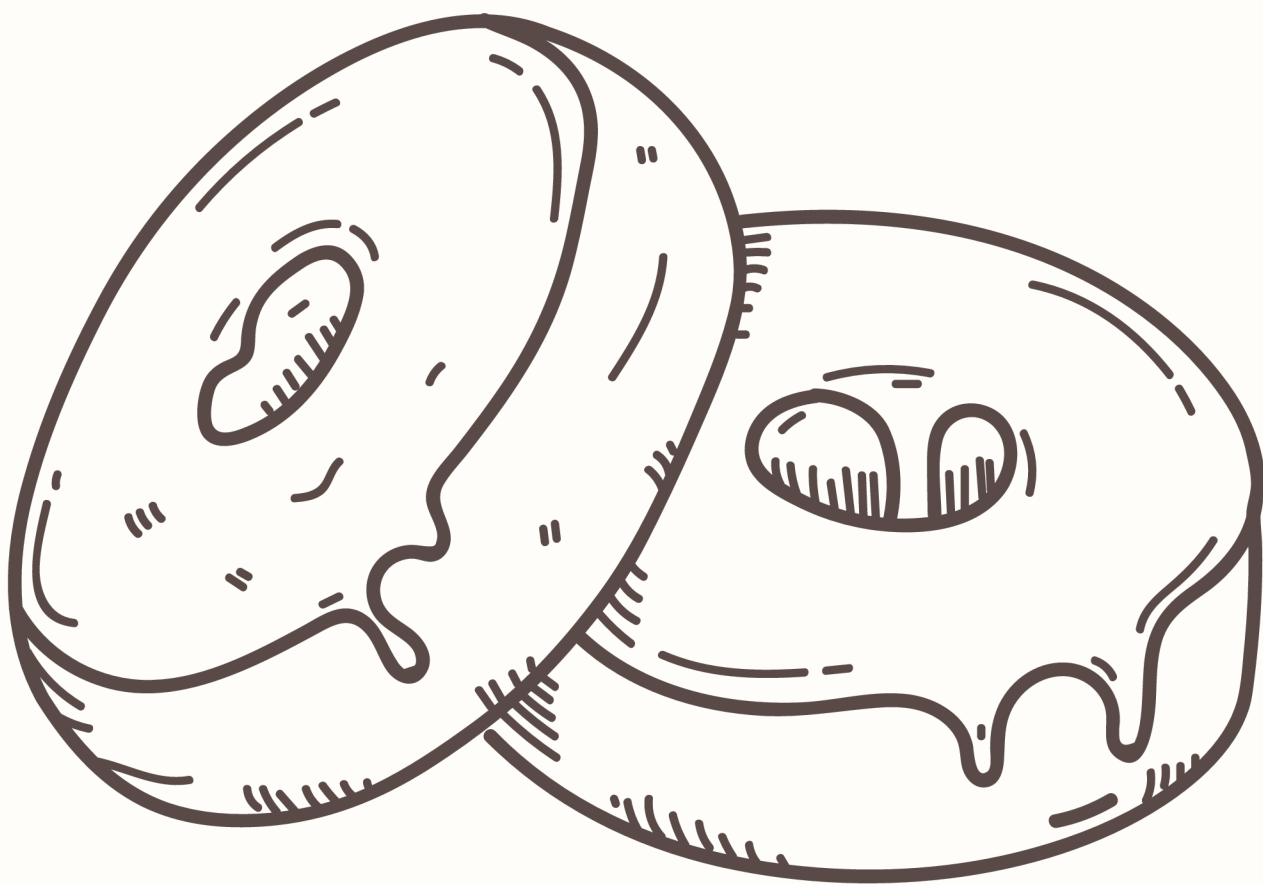


FROM THE KITCHEN OF:
Angela Semonin

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DIFFICULTY

notes

My Grandma Oaks was an amazing cook at Maeser Elementary. Everything she made was delicious, and these doughnuts were no exception. Whenever she made them for her grandchildren, we could hardly wait to enjoy them hot and fresh. The smell alone would bring us running to the kitchen, eager for that first warm bite.



Grandma Ethel Oaks' Doughnuts

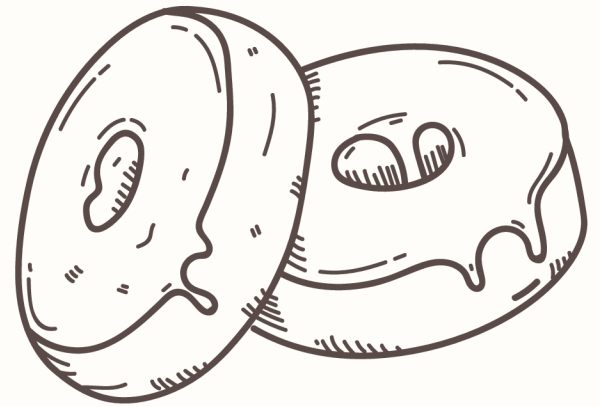
ingredients

Doughnuts:

- 2 T yeast
- 5 T sugar
- 2 tsp salt
- 2 cups warm milk
- 2 eggs, beaten
- 1 cup warm mashed potatoes (I use instant)
- 4 round T shortening, melted
- 6 cups flour

Glaze:

- 1 pkg powder sugar
- 1/2 cup cold water
- 1 tsp cream of tarter
- 1 tsp vanilla



directions

1. Dissolve yeast in 3/4 cup of water and 1 tsp sugar.
2. Mix together in a large bowl beaten eggs, warm milk, salt, sugar, water, and melted shortening.
3. Add yeast and warm potatoes to the mixture.
4. Add flour a little bit of a time until you get a hard mix. It always takes more flour, but the dough is a soft dough.
5. Knead till the dough feels soft.
6. Let the dough rise until doubled in size.
7. Roll dough out and cut with a doughnut cutter.
8. Let the doughnuts rise a little bit longer.
9. Drop into hot grease and cook until golden brown on both sides.
10. Make glaze by combining the powder sugar, cold water, cream of tartar, and vanilla together.
11. Dip hot doughnuts into the glaze and put in a pan to cool down.

Grandma Merkley's Nut and Raisin Cake



FROM THE KITCHEN OF:
Georgene Cook

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DIFFICULTY

SERVING SIZE

12-15

PREP TIME

30 MIN

COOK TIME

30 MIN

notes

This is a special cake recipe from my grandmother Irma Merkley.

ingredients

- 1 cup boiling water
- 1 teaspoon baking soda
- 1 cup ground raisins
- 1/2 cup butter
- 1/2 cup butter
- 1 cup sugar
- 2 eggs
- 3/4 cup walnuts chopped
- 1 teaspoon vanilla
- Pinch salt
- 1 teaspoon nutmeg
- 1 teaspoon cinnamon
- 1 teaspoon baking powder
- 2 cups flour

directions

1. Pour boiling water over baking soda and let cool. Add raisins and let stand.
2. In separate bowl cream butter and sugar, add eggs. Beat well, add raisins, nuts and vanilla. Sift salt, nutmeg, cinnamon and baking powder with flour and add to batter.
3. Bake in greased and floured 9x13 pan. Bake 25-30 minutes at 350.

Jelly Roll



FROM THE KITCHEN OF:
Georgene Cook

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DIFFICULTY

SERVING SIZE

12

PREP TIME

15 MIN

COOK TIME

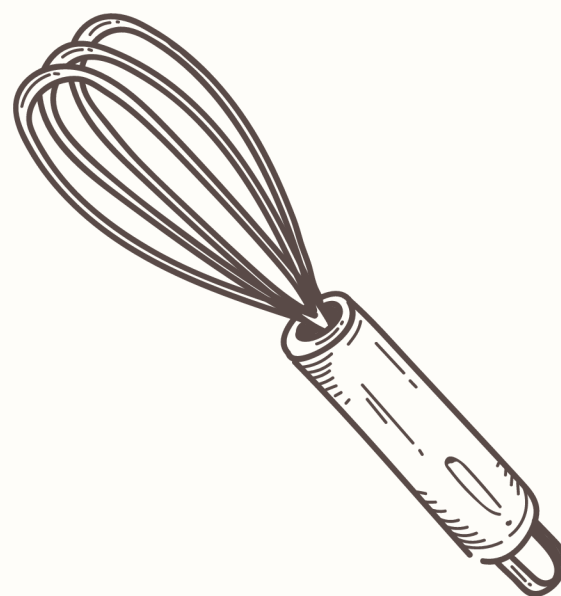
15 MIN

notes

My mom, Diane Merkley, loved jelly rolls.

ingredients

- 3 large eggs
- 1 cup sugar
- 5 tablespoons water
- 1 teaspoon vanilla
- 1 teaspoon baking powder
- 1/4 teaspoon salt
- 1 cup flour



directions

1. Beat eggs well. Gradually beat in sugar. Beat water in all at once.
2. Sift dry ingredients together and add all at once. Beat just until smooth.
3. Pour into greased and floured jelly roll pan. Bake at 375 for 12-15 minutes until cake tests done. Do not over bake!
4. Loosen edges and immediately turn upside down in dish towel that has been sprinkled with powdered sugar.
5. Spread with jelly or jam that has been stirred to soften, roll it up. Slice and serve with a dollop of whipped cream.

Great Grandma Edna Anderson's Rhubarb Pie



FROM THE KITCHEN OF:
Angela Semonin

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DIFFICULTY

notes

I recently came across my Great-Grandma Edna Anderson's rhubarb pie recipe. I fondly remember my Grandpa, Glade Anderson, telling me how much he loved his mother's rhubarb pie. This is the exact recipe my great-grandma used, and it's a special connection to our family's history and traditions.

ingredients

- 2 eggs
- 2 cups cubed rhubarb
- 1 rounded tablespoon flour
- 1 T butter
- 1 cup sugar
- 1 sprinkle salt
- 1 unbaked pie crust

directions

1. Pour boiling water over rhubarb, let stand 5 minutes.
2. Mix egg yolk to sugar and flour, drain rhubarb nearly dry and mix together adding butter, pour in unbaked pie crust.
3. Bake in slow oven until done, cover with meringue and brown.

Sourdough Discard Brownies



FROM THE KITCHEN OF:
Jamee Percival

● ● ○ ○ ○
DIFFICULTY

SERVING SIZE

9

PREP TIME

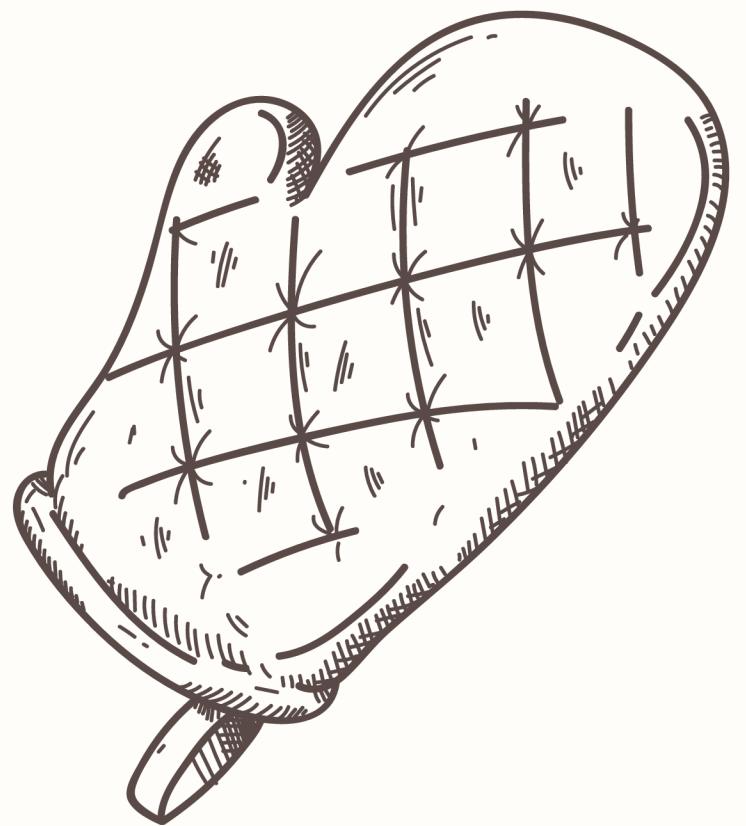
15 MIN

COOK TIME

40 MIN

ingredients

- 1/2 cup salted butter
- 3/4 cup sugar
- 3/4 cup brown sugar
- 1 egg
- 1 tsp vanilla extract
- 1/2 cup sourdough discard
- 3/4 cup cocoa powder
- 1/3 cup flour
- 1/2 tsp salt
- chocolate chips (optional)



directions

1. Preheat oven to 350° and line a brownie pan with parchment paper.
2. Brown the butter in a saucepan and let it cool.
3. Combine browned butter, sugar, and brown sugar.
4. Mix in egg until it looks glossy, then mix in the sourdough discard and vanilla extract.
5. Combine dry ingredients in a separate bowl, then add to the wet ingredients and mix well.
6. Fold in chocolate chips to your liking.
7. Pour mixture into pan and bake for 35-40 minutes or until finished.

Lemon Bars



FROM THE KITCHEN OF:
Alycia Luke

●●○○○
DIFFICULTY

notes

This was the first dessert I ever learned how to bake when I was young. My family is a huge fan of lemon flavored desserts, and I wanted to know how to bake. So, I started in on this.

ingredients

Crust:

- 1 1/4 cups butter
- 2 1/4 cups all-purpose flour
- 1/2 cup powdered sugar

Filling:

- 4 eggs
- 2 cups sugar
- 6 Tbsp. lemon juice
- 4 Tbsp. all-purpose flour
- 1 tsp. baking powder

directions

To make crust: Preheat oven to 350. Put butter in mixing bowl and beat until softened. Add flour and powdered sugar and mix on low speed until just combined. Spread dough evenly in a 9x13-inch pan. Bake for 10 minutes or until the corners are light golden brown. Remove from oven and pour filling on top of crust.

To make filling: In same mixing bowl, mix together eggs, sugar, lemon juice, flour, and baking powder with a wire whisk or on low speed of a mixer for just a few minutes. (It is important not to mix a lot of air into the filling.) Pour on top of partially baked crust and bake for 30-35 minutes. Allow to cool slightly and dust with powdered sugar. Cut into small bars.

Hawaiian Haupia



FROM THE KITCHEN OF:
Malory Ericksen

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DIFFICULTY

SERVING SIZE

9

PREP TIME

10 MIN

COOK TIME

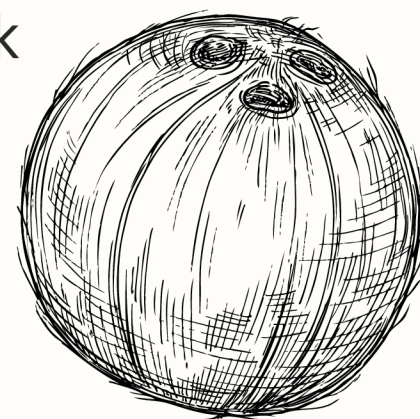
15 MIN

notes

My mom made this dessert a lot when I was a child. Her mom's family came from Hawaii.

ingredients

- 2 13.5 oz can of unsweetened coconut milk
- 1/2 cup sugar (adjust for your taste)
- 3/4 cup water
- 1/2 cup cornstarch



directions

1. Combine the water and cornstarch in a small bowl. Whisk until completely smooth with no remaining lumps.
2. Pour the coconut milk and sugar into a saucepan. Place over medium heat and stir until the sugar dissolves completely.
3. Lower the heat. Slowly pour the cornstarch mixture into the warm coconut milk while whisking constantly.
4. Cook the mixture for 8 to 10 minutes. Stir continuously until it becomes very thick, smooth, and glossy.
5. Pour the hot mixture into an ungreased 8×8-inch baking dish. Smooth the top with a spatula.
6. Let the dish cool to room temperature on the counter. Cover and refrigerate for 2 to 4 hours until completely firm.
7. Cut the chilled dessert into small squares using a sharp knife and serve cold.

Glendon's Almond Roca



FROM THE KITCHEN OF:
Georgene Cook

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DIFFICULTY

SERVING SIZE
1 POUND

PREP TIME
30 MIN

COOK TIME
30 MIN

notes

My uncle, Glendon Merkley, lived in California around almond groves and made this often for everyone.

ingredients

- 1 cup real butter
- 1 1/3 cup sugar
- 3 tablespoons water
- 1 tablespoon white Kari syrup
- 1 1/2 cups chopped almonds
- Bag of chocolate chips

directions

1. Boil butter, water, and Kari syrup on low, to hard ball stage.
2. Add 1 cup almonds and pour onto 9x13 pan.
3. Sprinkle 3-4 oz chocolate chips on top and spread out.
4. Sprinkle remaining chopped almonds.
5. Set until hard.
6. Break into pieces.

Butterscotch Ice Cream



FROM THE KITCHEN OF:
Georgene Cook

●●○○○
DIFFICULTY

SERVING SIZE
1 ½ GALLONS

PREP TIME
10 MIN

notes
My mom's favorite ice cream.

ingredients

- 8 cups milk
- 1 egg beaten
- 2 cups cream
- 1 pkg butterscotch pudding
- 1 cup sugar
- 2 teaspoons vanilla
- 1 cup chopped pecans



directions

1. Scald 6 cups milk.
2. Mix pudding, egg, sugar, remaining 2 cups milk to scalded milk.
3. Cook 8 minutes, stirring constantly.
4. Remove from heat and cool with lid on.
5. Add cream, vanilla and nuts.
6. Freeze in ice cream maker.

Beverages

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White Christmas Punch - 59

Slush Dessert - 60

Raspberry Sherbet Fruit Drink - 61



Homemade Rootbeer



FROM THE KITCHEN OF:
Georgene Cook

SERVING SIZE

32



DIFFICULTY

notes

This was my moms, Diane Merkley, she made homemade root beer often for get togethers.

ingredients

- 1 3oz bottle root beer extract
- 5 lbs sugar
- 4 gallons water
- 5 LDS dry ice

directions

1. Mix together in a large container and allow to brew until ice is almost gone. About 20 minutes.



Orange Julius



FROM THE KITCHEN OF:
Alycia Luke

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DIFFICULTY

ingredients

- 1 can frozen orange juice
- 1 can of water
- 1 C milk
- 1/2 C sugar
- 1/2 tsp vanilla
- 12 ice cubes



directions

1. Mix together in blender.
2. Serve.



White Christmas Punch



FROM THE KITCHEN OF:
Alycia Luke

● ● ○ ○ ○
DIFFICULTY

SERVING SIZE

54

PREP TIME

5 MIN

COOK TIME

4 HOURS

notes

You can also make this without freezing it, but if you want it cold, freezing the mixture keeps it from diluting the drink.

ingredients

- 1 (6 oz.) can frozen limeade
- 8 c. water
- 3 c. sugar
- 2 quarts 7-Up



directions

1. Combine diluted limeade with water and sugar.
2. Stir until sugar dissolves.
3. Freeze until solid.
4. Two hours before serving, remove from freezer and allow to thaw in punch bowl.
5. One hour before serving, pour 7-Up over and allow to soften mashing with potato masher.

Slush Dessert

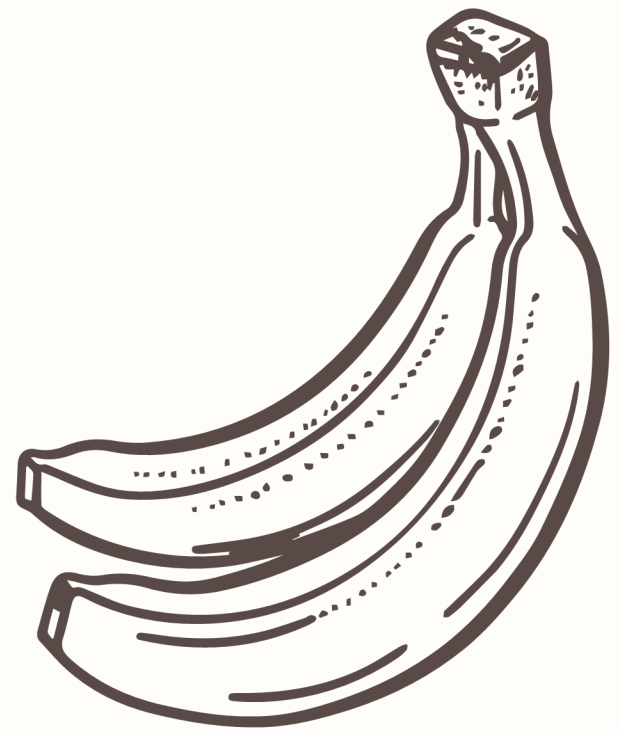


FROM THE KITCHEN OF:
Alycia Luke

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DIFFICULTY

ingredients

- 1 quart pineapple sherbet
- 32 oz. bottle of Sprite
- 3 bananas diced
- 1 pkg. frozen raspberries



directions

1. Mix 2/3 sprite with sherbet, bananas, and raspberries and freeze.
2. Serve in cup with sprite.



Raspberry Sherbet Fruit Drink



FROM THE KITCHEN OF:
Alycia Luke

● ● ○ ○ ○
DIFFICULTY

notes

My Grandma, Lela Day, loved gathering people together and entertaining. This recipe is one she would make every time the family got together. I love this drink so much!

ingredients

- Fresh fruits (My favorites are: bananas, peaches, strawberries, raspberries, blueberries, grapes, etc.)
- Raspberry sherbet, 1 or 2 quarts, depending on how much fruit you use.
- 1 or 2 cups 7Up

directions

1. Cut up and mix several fresh fruits.
2. Add raspberry sherbet
3. Pour in 7up and mix lightly.
4. Serve immediately!

