

Nebraska Recipes

Cheese Frenchee

Ingredients:

6 slices white bread
6 slices American cheese
Miracle whip
1 egg
½ cup milk
¾ cup flour
1 teaspoon salt
Corn flake crumbs
Oil for frying

**Directions:**

Make 3 sandwiches using 2 slices of bread per sandwich. Spread Miracle Whip on bread and layer with 2 slices of American cheese for each sandwich. Cut the crusts off and slice each sandwich diagonally to make triangles.

In a small bowl, combine the egg, milk, flour, and salt. Whisk to make batter. Dip each triangle in batter. Let the excess drip off, and then coat with crumbs. Fry the triangles in oil until golden brown.

Rueben Sandwich

Ingredients:

1 tablespoon butter
4 slices rye bread
4 slices Swiss cheese
4 slices deli corned beef
½ cup sauerkraut, drained
¼ cup Thousand Island dressing



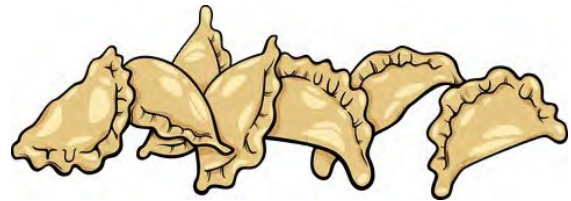
Directions:

Lightly butter one side of bread slices. Spread non-buttered sides with Thousand Island dressing. On 2 bread slices, layer 1 slice Swiss cheese, 2 slices corned beef, sauerkraut, and second slice of Swiss cheese. Top with remaining bread slices, buttered sides out. Grill sandwiches until both sides are golden brown, about 15 minutes per side. Serve hot.

Runza

Dough Ingredients:

4 ½ cups all-purpose flour, divided
¼ cup sugar
2 (¼-ounce) packages active dry yeast
1 teaspoon table salt
¾ cup milk
½ cup water
½ cup shortening
2 eggs



Filling Ingredients:

1 pound lean ground beef
2 small onions, chopped
4 cups chopped cabbage
1 teaspoon coarse salt
½ teaspoon pepper
1 ¼ cups shredded mild cheddar

Directions:

In a large mixing bowl, combine 1 $\frac{3}{4}$ cups flour, sugar, yeast, and salt. Heat milk, water, and shortening to 120° F – 130° F. Pour over flour mixture; add the eggs.

Beat with an electric mixer on low until blended. Beat an additional 3 minutes on high. Stir in the remaining flour; knead dough on a lightly floured surface until smooth and elastic (about 6 – 8 minutes). Place dough in a greased bowl; cover and let rise in a warm place until doubled (about 1 hour).

While dough is rising, brown beef and onions in skillet. Add cabbage, salt, and pepper; cook until cabbage is wilted and starts to become translucent. Punch dough down. Divide into 10 equal pieces and roll each piece into a square on a lightly floured surface. Top each square with $\frac{1}{3}$ cup meat mixture and 2 tablespoons shredded cheese. Fold dough over the filling, crimp edges tightly to seal, and place on greased baking sheets. Bake at 350° F for 20 minutes or until golden brown.

Popcorn Balls**Ingredients:**

6 cups popped corn

Pinch salt

$\frac{1}{4}$ cup unsalted butter

$\frac{1}{4}$ teaspoon salt

$\frac{1}{2}$ cup real maple syrup

$\frac{1}{4}$ cup granulated sugar

**Directions:**

Lightly salt the corn and mix to combine. In a medium saucepan add butter, salt, maple syrup, and sugar. Heat on low until the butter melts; bring mixture to a boil, stirring constantly. Allow the mixture to boil for about 3 minutes.

Remove pan from stove and immediately begin to pour the mixture over the popcorn, stirring constantly with a wooden spoon to mix well.

When the mixture is warm (not cool), begin forming popcorn balls. With clean hands, pack the sticky popcorn together. Place the rolled balls on plate.

Potato Chip Cookies

Ingredients:

- ¾ cup butter
- ¾ cup sugar
- 1 egg yolk
- 1 ½ cups flour
- ¾ cup crushed potato chips
- ½ cup chopped walnuts



Directions:

Preheat oven to 350° F. In a medium bowl, cream butter and sugar until smooth. Stir in the egg yolk. Add the flour and nuts and mix until well blended. Stir in the potato chips last.

Roll the dough into walnut-sized balls. Place 2" apart on an ungreased cookie sheet. Bake for 10 to 12 minutes in the preheated oven. Remove from cookie sheet to cool on wire racks.

Dorothy Lynch® Style Salad Dressing

Ingredients:

- 1 can condensed tomato soup
- 1 cup vegetable oil
- ¾ cup white sugar
- ½ cup vinegar
- 1 teaspoon dry mustard powder
- 1 teaspoon salt
- 1 teaspoon celery seeds
- ¼ teaspoon black pepper
- ⅛ teaspoon garlic powder
- ¼ teaspoon cornstarch



Directions:

Mix tomato soup, vegetable oil, sugar, vinegar, dry mustard, salt, celery seeds, black pepper, and garlic powder in a large jar with a lid. For thicker dressing, stir in cornstarch. Serve immediately or refrigerate overnight for best flavor.

Dorothy Lynch® Taco Salad**Ingredients:**

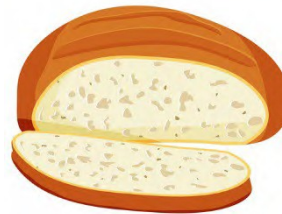
1 cup Dorothy Lynch® Homestyle Dressing
3-4 scallions, chopped
1 head lettuce, torn into small pieces
2-4 tomatoes, chopped
1 bag shredded cheddar cheese
½ package large corn or tortilla chips

**Directions:**

Toss lettuce, tomatoes, cheddar cheese and corn chips. Pour dressing and scallions over salad just before serving.

Frybread**Ingredients:**

1 egg
3 teaspoons baking powder
½ cup dry milk
2 cups flour
1 teaspoon salt
1 cup warm water

**Directions:**

Mix the dry ingredients together. Mix the egg and the water and add to the dry mixture. Add flour or water to adjust mixture to a soft dough. Put dough on a well-floured board. Roll out to about a 1" thickness. Let sit for about 15 minutes. Cut into 24 small pieces. Deep fry in hot oil, just enough to brown on each side. Put on a paper towel to get some of the top oil off the bread. Serve with honey, jam, or powdered sugar.