

STORY  COOKBOOK

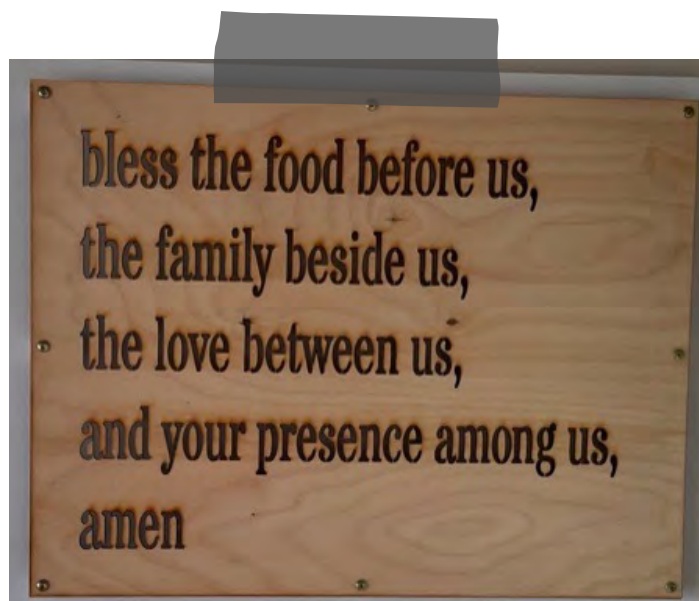
Taste
of
Trinity

SEPTEMBER 2021



Prayer shared by Norma Wilson

I attended a Women's event at Trinity a few years ago and the prayer below was shared before a meal (sign made by my son-in-law Pete). The words were meaningful, so I adopted it to use with our grandchildren when we gather for breakfast before school. We always say "the cousins beside us." I love that we start our morning with prayer. We change "to friends" when guests come. Trinity strengthens our family!



INTRODUCTION

Friends in Christ,

Like many of you, my sweetest memories often center around shared food. Mom's lasagna, Great-grandma Annie's bread with butter and lots of white sugar, crowded with cousins at the "Kids Table", our own children dissolving into giggles with half eaten sandwiches clutched in their hands.

To this day, my favorite place in all the world is at the dinner table with people I love.

As a community in Christ, we gather regularly at table with those we love. Fed on love, grace, and forgiveness, we are linked by a holy meal to the body of Christ past, present, future. We are united in mission, support and friendship over pizza, lutefisk, coffee, and bars.

A cookbook, a long church tradition, is a splendid way to celebrate 150 years of worship, service, growth, and shared food. We can take these memories with us into the next 150 years and move confidently and vibrantly into the future together, nourished by shared history of food and stories.

Have fun with this book, giving thanks for all that God has done in and through Trinity Lutheran Church and all that God will continue to do.

In peace and hope,

Pastor Chris Bellefeuille
Lead Pastor

Please enjoy this "taste" of Trinity, which is a smattering of stories, recipes and history of our church, as told through the lens of food, which always unites us. Far from a traditional cookbook, this little booklet is a sprinkle of our life together... like the sprinkles on a cupcake served at a Caring Friends luncheon.

Thanks to all of you who submitted these recipes and stories. For example, Norma Swanson's daughter Maureen brought in her mom's big recipe box, and Linda Flood stood at our copier, copying all of them, then typing many out for our use. Many hands make light work, and many hands were in the making of this booklet. Enjoy!

Bless you all,

Zanny Johnson

Congregational Connections Coordinator

LEGACY

Helen Lawson, renowned cookbook author and Trinity member who died in 2010 at age 88

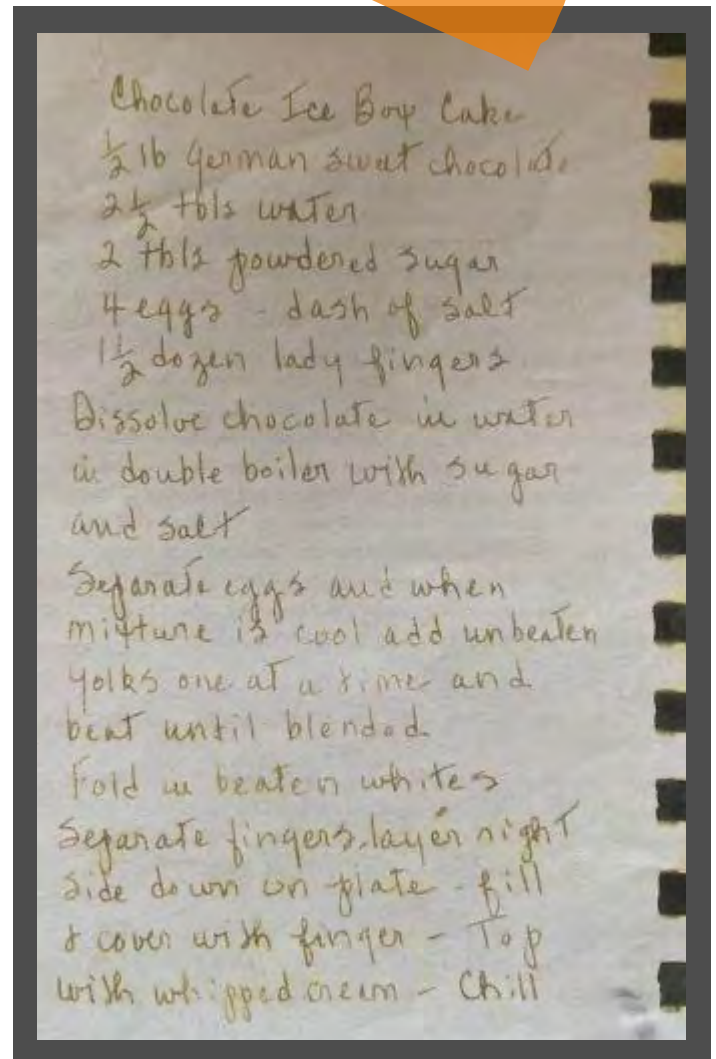
Helen Lawson was a member of Trinity and dynamic advocate of the Stillwater Library, serving as board president. She was also a wonderful cook who expressed her love of people by preparing and sharing good food. She authored two cookbooks that combined recipes with the history and heritage of the two places she lived and loved.

Helen Lawson's Heritage Cookbook is a collection of some of her favorite recipes and those of her family and friends. Written in her handwriting, which is distinctive and easily recognized by everyone who knew her, the book is a tapestry of recipes, photographs and drawings of historic homes in Stillwater. In her words, "behind these doors Stillwater has always been a town of good cooks."

Rubens to Rhubarb: the Ringling Museum Cookbook was written for the benefit of one of the most important art collections in this country. When John Ringling, circus impresario and art collector died, he bequeathed his entire collection, along with his magnificent home and his 66-acre estate, to the state of Florida. Subsequently, the Circus Museum was added, commemorating Ringling's epic place in American culture.

Rod and Helen Lawson owned a winter home in Longboat Key, Florida. Helen's interest in history let her to discover that John Ringling's father briefly owned a harness-making business on Main Street in Stillwater in the 1880s. Helen, a supporter of the Ringling Museum in Sarasota, agreed to provide the recipes for a cookbook to raise funds for the John and Mabel Ringling Museum of Art Foundation, preserving the magnificent museum that is their legacy.

When Helen died in 2010, Rod designated all the memorial gifts to the library for the purchase of cookbooks to add to the library's collection. He also created a dedicated fund in her memory, some of which is contract continuing the purchase of cookbooks. Consequently, the Stillwater Public library has an amazing collection of wonderful cookbooks. A few of her cookbooks are also available in the Trinity Library. We hope you enjoy the gifts of Helen Lawson.



CIRCLES

Story by Betty Wasmundt

The Women's Circles of Trinity continue the legacy of serving the congregation as well as our local and world-wide neighbors. The Circles form a welcoming community of mutual care, fellowship and on-going personal spiritual growth through study. The groups provide a means to collectively serve financially and personally in areas of passion and strength.

Circle women have reached out to numerous needs or congregation activities including making and serving Lenten lunches and Lutefisk dinners and ushering. Collected offerings have been given to on-going projects at Trinity, Valley Outreach, Mexico missions, Bethlehem Lutheran in St. Paul, Meals From the Heart and packing backpacks with school supplies.

Trinity's Circles support each other in a caring atmosphere. The purpose of a Circle is to grow, learn and put our faith into practice. It is with gratitude that Circle women serve the world with their God-given gifts while personally and financially supporting the mission of Trinity.

Danish Pastry

Nancy Parker Hokonson

1 cup flour
1/2 cup butter (soft)
2 Tbsp water

Mix butter and flour like for pie crust, add water. Round into ball and cut in half. Pat dough with hands into two strips 12" x 3" on ungreased baking sheet.

Mix 1/2 butter and 1 cup water in pan and bring to rolling boil. Add 1 tsp almond extract, remove from heat. Stir in 1 cup flour. When smooth and thick, add 3 eggs (1 at a time), beating until smooth. Spread this mixture evenly on each piece of pastry.

Bake 60 min at 350 degrees until crisp and brown (important to bake a long time).

Make powdered sugar/milk icing. Drizzle on baked pastry. Sprinkle with shaved almonds, slice diagonally and serve.

Hash Brown Potato Dish

Lila Linner

1 carton sour cream
2 cans cream of potato soup
2 cans cream of celery soup
1 small jar of pimento
1/4 big onion, chopped
Green pepper (optional)
1 large bag frozen hash browns

Mix all together and put in 9x13 pan. This can be mixed up ahead and kept in refrigerator overnight. Bake at 350 for 1 1/2 hours.

Trinity Ladies Coleslaw Recipe

1 c sugar
1 c salad oil
1/2 c cider vinegar
1/2 c minced onion (dried is fine)
1 t celery seed
1 t mustard (prepared)
1/2 t salt

Mix shake and pour. Use 1/2 cup for 1 pound shredded cabbage.

Anna Circle gathers each year for the Advent Pause and a lovely brunch each year. We meet in the home of a member, have some gathering time, a prayer, and share a meal. After the meal a circle member leads the Pause and the discussion. It is a meaningful time to celebrate Advent and embrace our relationships as sisters in Christ. The Raspberry Cinnamon Egg Bake has been special for me to share the past few years and is a favorite recipe for my family.

Kowalskis' Raspberry Cinnamon Egg Bake

Norma Wilson

1 – 1 lb loaf Kowalskis' Cobblestone Bread or Cub Cinnamon Bread
1/4 C butter
1/4 C light brown sugar
6 eggs
1 pint half & half
3/4 C light brown sugar
1 tsp vanilla
1 (6oz) container fresh raspberries

Butter or spray 9 x 13 glass baking dish. Tear bread into pieces, excluding end pieces, spread evenly in baking dish. In a small saucepan melt butter and 1/4 C brown sugar until sugar is dissolved; drizzle over bread. In medium bowl whisk together eggs, half & half, 3/4 C brown sugar and vanilla. Pour mixture over entire dish. Refrigerate covered at least 2 hrs or overnight.

To Bake: Sprinkle raspberries over bread. Bake covered @ 350 for 30 minutes. Uncover and continue baking until browned (15 -25 minutes). If desired serve with warm syrup. Enjoy!

Dorothy Valsvik's Oven Omelet Brunch

1/4 cup butter
1 1/2 dozen eggs
1 cup sour cream
1 cup milk
2 tsp salt
1/4 cup chopped green onion

Heat oven to 325. Melt butter in a 9 x 13 bar pan, tilt to coat sides. In large bowl beat eggs, sour cream, milk, salt and onion until blended. Pour into the dish and bake until eggs are set but still moist, about 35 minutes.

Cherry Walnut Bars Betty Wasmundt

2 $\frac{1}{4}$ cups flour, divided

2 eggs

$\frac{1}{2}$ cup sugar

1 $\frac{1}{2}$ brown sugar

1 cup butter

$\frac{1}{2}$ teaspoon baking powder

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup maraschino cherries (save juice for frosting)

1 cup walnuts chopped

Crust - mix 2 cups flour with 1 cup butter.

Pat into 9x13 greased pan.

Bake 12 minutes at 350° (over)

Middle layer:

Beat eggs and brown sugar until fluffy.
Sift $\frac{1}{4}$ cup flour with baking powder and salt and beat into egg mixture. Stir in chopped cherries and nuts. Spread over crust. Bake 20-25 min. (brown on top) at 350°

Cool and frost:

2 tablespoons butter } beat together
2 tablespoons cherry juice }

Add 2 cups powdered sugar.
Add milk to spreading consistency

Can sprinkle chopped walnuts on top of frosting.

Dorothy Valsvik's Ham Balls

2 pounds ground ham and pork
1 cup oatmeal
2 eggs
1 cup milk
Salt and pepper to taste

Mix ingredients and chill. Make into small balls and place in 9 x 13 baking dish. Bake uncovered at 300.

Sauce:

1 1/2 cup brown sugar
1/3 cup flour
1/3 cup vinegar
2 cups pineapple juice or sweet pickle juice
1 tsp ground cloves
3/4 tsp dry mustard
3/4 cup dark Karo syrup

Cook until thick, pour over ham balls and bake an additional 15 minutes. Makes 35 ham balls.



One of the matriarchs and saints of Trinity was Norma Swanson. I had a healthy amount of respect and a lot of love for my neighbor—she lived just a few blocks away from me, in her tidy, modest story and a half home. Norma was the Martha Circle leader for years—decades—and was famous for her rice pudding, which was always served in her beautiful ceramic white with pink roses bowl. The bowl was stored in her upper kitchen cabinets, and once I received a phone call from Norma with a request to fetch said bowl from the cupboard, and I was so glad to comply. – Zanny Johnson

Norma Swanson's Rice Pudding

1 cup half and half
2 cups skim milk
1/2 cup rice
2 eggs
1 cup sugar
1 teaspoon vanilla
Pinch of salt

In medium sauce pan cook the rice in the milk and cream for about 10-12 minutes or until rice is done.

Lightly beat the eggs and after rice cools a bit temper the egg with some of the rice mixture and then add it and all remaining ingredients to the rice and mix well.



From Donna Dielenthe's
From the Kitchen of Donna A. Dorcas
Recipe For Golden Chicken a-la Kraut



- 1 lb can sauer kraut drained
- 1 can whole cranberry sauce
- 4 med sized boneless breasts
- 1- 8oz pkg cornbread stuffing mix
- 1 cup hot water
- 6 tbsp butter

Oven Temperature: 350 Time: 60+ m. Serves: 6-8

Spread sauer kraut in a
9x12 casserole
cover with cranberry sauce
cut breasts into 3-4 pieces
Place on top of cranberry
make stuffing as directed
spread on top of chicken
Bake at least 60 minutes
until tender

WOMEN'S MINISTRIES

TALK & TEA

Coconut Bread from Pat Reinke (makes 2 loaves)

4 eggs
2 cups sugar
1 cup vegetable oil
2 teaspoons coconut extract
3 cups flour
1/2 teaspoon baking powder
1/2 teaspoon baking soda
1 cup buttermilk
1 cup coconut
1 cup nuts (optional) I do not use

Preheat oven to 325 degrees. Spray 2 – 9 x 5 inch loaf pans with cooking spray. Lightly flour. In large bowl combine eggs, sugar, oil and extract. Gradually add flour, baking powder and baking soda alternately with buttermilk. Stir in coconut and nuts if using. Pour mixture into prepared pans. Bake 1 hour or until toothpick inserted in center comes out clean. Cool slightly in pans on wire rack. Remove from pans.

Glaze:

1 1/2 cups sugar
3 tablespoons butter
3/4 cup water
1 teaspoon coconut extract

In medium saucepan, combine sugar, butter, water and extract. Bring to a boil. Cook for 5 minutes, stirring occasionally. Pour over warm loaves. Let stand for 3 to 4 hours. Store in refrigerator or freeze.

Lemon Bread from Evie Linner

6 T butter
1 cup sugar
1 T lemon extract
2 eggs
1 1/2 cups flour
1 1/2 tsp baking powder
1/4 tsp salt
1/2 cup milk
Grated rind of one lemon

Topping:

1/2 cup sugar
2 or 3 T hot lemon juice

Cream butter with sugar, add extract and eggs, one at a time and beat well. Stir in dry ingredients alternately with milk and lemon rind. Pour into greased and floured 5x9 inch pan. Bake in slow oven (325) for 45-50 minutes. Top with hot lemon juice mixture and bake an additional 5-8 minutes.



COMMUNION BREAD STORY

Carol Smith, mother of Karen Gieseke, was the communion bread baker from 2003 until 2014: more than a decade of weekly communion bread baking. Carol moved to Stillwater from Young America after her husband passed away in January of 2003 and subsequently joined Trinity. As Carol became familiar with our church and staff, in her highly relational way would drop off baked goods frequently for the staff. Pastor Dan noticed this and asked Carol if she would be willing to give baking communion bread a try...and Carol did so, for eleven years! Thus began the transition from Trinity serving communion wafers to communion bread. Carol invested in baking sheets and Tupperware containers for the rye flour which she labeled "Trinity bread" and became a one-woman baking machine for our church. Karen said, "It became her thing. My mom found her place at Trinity in a beautiful way." As her health declined, baking was one of the last things she was willing to give up. Carol baked until just two years before she passed away in 2014. We give thanks for this saint, Carol Smith.

Thank you to Susan Carr for sharing the recipe used by our Trinity communion bread bakers. She says: The original recipe was taken from the Luther Seminary website. This is our modified version based on years of trial and error. We use larger amounts for our baking purposes. One of our modifications is to add flavorings to our bread. Our choices include cinnamon, ginger, pumpkin pie spice and cardamom and depend on the season, whimsy or group choice. These flavorings are added to the dry ingredients.

Communion Bread Recipe

Turn on oven to 350 degrees/325 Convection

Sift the following dry ingredients together:

2 c whole wheat flour

1 c white flour

1 & 1/4 tsp baking powder

1 & 1/4 tsp salt

Mix wet ingredients together until dissolved:

3/4 cup + 2 Tbsp very hot water (minimum of 180 degrees F)

3 Tbsp honey

3 Tbsp molasses

Stir in 1 1/2 Tbsp oil into wet ingredients.

Add wet ingredients to dry ingredients and mix well. Dough should be slightly sticky. Do not knead. Roll out about 5 oz. of dough to a not too thick/not too thin depth. Place in sheet pan lined with parchment. Bake for 15 minutes. Cool. Cut into desired lengths. Freeze.



DRIVE-IN SCONES STORY

I do not remember how long I have been baking scones for the drive-in. My friend, Sandy Kotval, was involved in Mexico Missions -particularly trips to the border at Eagle Pass, Texas where our mission leader, Pastor Juan Mauricio was based. Sandy started bringing coffee and treats to the drive in. All the donations went to the Border Mission trips to purchase basic food staples, underclothes, socks, bicycles and the like for families in need in Mexico. Sandy would then organize trips to deliver the goods to the families. You can imagine the work and time she volunteered for this endeavor.

Anyway, I found this scone recipe in the Pioneer Press food section. I tweaked the recipe to my taste - they were a hit whenever I served them. Sandy asked if I would bake scones for the drive-in. It has been at least 20 years—maybe longer. For the past several years, Kathy Hagen bakes scones as well. Baking is my ministry and donation to church. I used to bake for the Yulefest bake sale. I bake pies for the Lutefisk dinner.

Also, one of my favorite bible verses is Hebrews 13:2- Be not forgetful to entertain strangers for thereby some have entertained angels unawares. I am serving the angels of Trinity church.

Drive-in Scones from Denise Swager

6 cups flour
3/4 cup sugar
1/2 tsp salt
3 tablespoons baking powder
1 tsp ground ginger
(Mix above in large bowl)
3 sticks butter, slightly softened
(Add to flour mix and cut in)
1 1/4 cups Craisins
2/3 bag white chips
(Add to mixing bowl, combine well)

Beat together generous cup of buttermilk and 3 eggs. Add to dry mix and stir until clumps together. Turn onto floured surface and knead a few times. Put on cookie sheet lined with parchment paper. Brush tops with half and half, sprinkle with large granule sugar. Bake in 350 degree oven for 13-18 minutes depending on size of scone. I usually make about 28 for one batch. Cool on rack. Enjoy!

Notes: Scones freeze well. Baked scones should be fairly pale to keep moist, do not over cook. Handle as little as possible to prevent tough scones. Do not skip parchment paper or the pans will be a beast to clean!

Gluten-Free Scones from Sharon Longnecker, who started making gluten-free treats!

1 3/4 cups Gluten-Free Multi-Purpose Flour (I use King Arthur 1 to 1 Gluten-Free Flour)
scant 1/3 cup sugar
2 teaspoons baking powder
1/2 teaspoon salt
1/2 cup (1 stick) cold butter (I slice this into small squares with a table knife)
3/4 cup additions (suggested: dried cherries, crystallized ginger, fresh blueberries, cinnamon chips or white chocolate chips) I use white chocolate chips, the Essential brand has the most flavor.
2 large eggs
1/3 cup cold milk (2%)
1 teaspoon gluten-free vanilla extract (or a bit more)

Preheat the oven to 400°F. Grease a large baking sheet (or line with parchment). Whisk together flour, sugar, baking powder, and salt. Work in the cold butter until the mixture is crumbly with pea-sized or just larger bits of butter remaining. Gently stir in the additions.

Whisk together the eggs, milk, and vanilla until frothy. Add to the dry ingredients, stirring until well blended. The dough should be cohesive and very sticky. Place on a gluten-free floured surface. Pat out to about 1/2 in. thick (do not attempt to roll out—the dough will be too sticky for this and adding more flour will only create a dry, dense, result). I pat 1/2 of the dough at a time into a square and then cut into 9 pieces with a thin knife. I round the pieces gently with my fingers before putting on the parchment lined pan.

Sprinkle pieces with a little sugar. Place baking sheet, uncovered, in the freezer for 15 minutes, then bake for 15 to 20 minutes or until golden brown. Remove from the oven and let rest for 5 minutes before serving.

Hint: I find the oven will heat to 400 during the time the scones are in the freezer; no need to start the oven before you mix the dough.

LUTEFISK & MEATBALL DINNER

Story by Gerrie Granquist

Over it's years I have had pretty close to every job there is connected with the Lutefisk Dinner. For many years Joanne Brown and I would meet in the kitchen on Wednesday morning to prepare crackers and onions for the magic meatball mixture. Sometimes another person would join us. That person's identity seemed to depend on who could show up with a Cuisinart food processor.

One Wednesday I was mindlessly whizzing up crackers when I began whistling. Now, if you are a whistler you know that often you actually are unaware that you are whistling. Certainly this must be irritating at times to some of those around you. On this occasion I finally became aware that I was whistling "99 Bottles of Beer on the Wall". A church member in high dudgeon came into the kitchen to tell me that my music of choice was *highly inappropriate* for church. She had to interrupt her bridge game in the Garden Room to deliver her message. Go figure!

Once I was in charge of meatballs. The high point of my career! I went to my cookbook from the Swedish Institute and found a recipe it credited to the Head Chef to the Royal Family. A sure winner, I felt. Carefully I calculated the amount of each spice we would need for the amount of meat we used. (Previously the recipe contained only salt and pepper for seasoning.) The result was met with disdain by revered Trinity cooks much senior to me.

The following year my job was to refill bowls of carrots brought by waitresses whose tables needed "seconds." The only difficulty to that was to be certain to have available an adequate supply of serving spoons, a pretty scarce commodity. One year I was a waitress at the final seating of the evening. My station was in the overflow section in the gym. One of my tables was occupied by a staff member and his family and friends. All were resplendent in their beautiful Norwegian sweaters. When we waitresses finally broke down our stations I found 8 empty miniature wine bottles (the size served on airplanes) sitting under the table.

Thank you to Linda Flood for conversion of the beloved Lutefisk & Meatball Dinner recipes. See the original meatball recipe at right.

Lutefisk

Wrap 1 large or two small fillets in an 18x18 inch piece of cheesecloth.

Baking directions for prepared and wrapped in cheesecloth lutefisk:

Set oven to 350. Line a 9 x 9 inch or larger baking pan with foil. Place a wire rack onto foil lined pan if you have one. Place the fish on the rack. Bake 35 to 40 minutes or until white and flaky. Should not be jelly like. Remove cheesecloth and serve with melted butter and/or cream sauce.

Meatballs

1 pound and 12 oz beef and pork mix

½ c milk

1 egg

4 crushed saltines

1 small onion ground in a food processor (juice drained and saved for another use)

½ teaspoon each salt and pepper

Mix well and form into balls. Place in baking pan and cover with foil. Bake in 350 Oven for 25-30 minutes or until 165 degrees. Save juices from meatballs to add to gravy if making.

Cream Sauce

1 ½ C Whole Milk (more to thin if needed)

1 ½ T butter

4 T flour

¾ t salt

White pepper to taste

Directions:

Make a roux by melting butter in saucepan over med-low heat and add salt, pepper, and flour. Cook for a couple of minutes till bubbly. Do not undercook. Heat milk to warm in double boiler. Do not boil, just warm. Whisk milk into roux. Keep whisking until bubbly and then remove from heat. Can be stored in refrigerator for up to 3 days.

Gravy

2 Tablespoons butter

3 T flour

6 oz chicken broth

6 oz cream of mushroom soup

1 packet brown gravy mix

1 -2 T onion juice or grated onion

4 or more ounces of meatball juice

Make a roux by melting butter and adding flour. Cook for 1-2 minutes. Whisk in slowly the broth and then the soup and onion and meatball juices. Cook thru and thin as desired with additional broth.



TRINITY LUTHERAN CHURCH

MEATBALL RECIPE

360 LBS. BEEF AND PORK (ground fine)

9 GALLONS MILK (supplied by Brine's)

11 QTS LIQUID EGGS

20 LBS SODA CRACKER CRUMBS

10 LBS FINELY MINCED ONIONS

2 CUPS SALT

2 CUPS PEPPER

RETURN TO TRINITY KITCHEN BY 8:00 AM ON WEDNESDAY,
NOVEMBER_____. THANK YOU.

Takk skal du ha Thank you in Norwegian!

The numbers stagger. Within 72 hours, over 300 volunteers descended on the Trinity kitchen to prepare and serve over 900 meals to benefit Trinity missions. Because of their generosity—donations not just of time but also of pies, cranberries, brown sugar, lefse, carrots, beautifully detailed dish towels and washcloths, and more—three quarters of every adult ticket sold will go to outreach missions. On behalf of Trinity, we give a heartfelt thanks to everyone who participated in some way: cleaning, prepping, cooking, hosting, singing, performing, selling, serving, eating, and cleaning again.

For those wonderful volunteers, this is a mission of love. We especially thank those who, after many years of service, hung up their aprons this year. We especially thank Trinity's wonderful custodians who kept everything working smoothly. One of our volunteers expressed it best, "I had never thought so concretely about the fact that this is a service to our surrounding community. I see it as a huge fund raiser and a draw to lutefisk lovers everywhere. But now, I see it in a much larger context. And I'm proud that Trinity has provided this for so many years to the delight of so many people! And once again we heard throughout the day how fabulous each and every dish was!" God's peace to you.

– Charlie Payne, Lutfisk & Meatball Dinner Coordinator in 2019



Potatoes

2 pounds russet potatoes, peeled, rinsed and quartered

Directions:

Place potatoes in cold water, enough to cover by 1-2 inches. Bring to a boil. Reduce heat and continue to boil until soft 10-15 minutes. Drain and serve.

Carrots

1 pound carrot coins, fresh or frozen. See note*

1-2T butter, to taste

1/2t dill

1/2t salt

*Preparation notes: When carrots are prepared for the Lutefisk Dinner, the raw carrots are pre-cooked by boiling till slight crisp (10-15 minutes) and reheated in the oven for serving by adding the butter and dill and some water, cook covered till warmed to 165 degrees.



Lefse

1 C + 3 T Hungry Jack Instant Potatoes

7 T powdered milk

¼ t salt

2T + 1 t butter (Land O' Lakes recommended)

1 C 1 ½ T Hot Water

2 T + 1t flour (used later in recipe)

Making lefse is a 3 step process. Step 1 must start 24 hours prior to lefse baking to allow for refrigeration/cooling time.

Melt the butter in the hot water. Measure dry ingredients (NOT the flour) into large bowl. Add hot water mixture and stir. Chill, at least 8 hours or overnight. Do not cover.

Divide dough in half and add half of the flour total to each half. Use hands to work flour into dough. Mix well. Make into balls (25-30 balls and chill at least 8 hours or overnight. Do not cover.

Roll out and grill.

Allow lefse to cool completely after baking. Fold into quarters, wrap in plastic wrap and then in zipper bags. May be frozen for up to 2 months.



CELEBRATING SENIORS

Cranberry Pudding

— Evie Linner

THE YEAR WAS 1954

THE RECIPE WAS CRANBERRY PUDDING

The name of the dessert is deceiving. It is a cake with fresh cranberries served with a caramel butter hot sauce. And oh,so delicious.

I received this recipe from my mother-in-law, a member of Ascension Episcopal Church. I served this dessert at Trinity Woman Circle. The recipe was in demand which I generously shared. It suddenly became the talk of the town as it flew through Stillwater.

Four decades later it became the signature dessert served at the annual festive Christmas lunch served at the Christmas lunch served by The Caregivers to Trinity members who reached 75 years of age and older.

The Caregivers was a unique organization. Each Caregiver was assigned to one or two Trinity members who had reached the age of 75. A wonderful relationship developed between us through phone calls, sending greeting cards along with serving lunches four times a year in The Garden Room. For me it was the best twelve years spent in a Trinity group.

THE RECIPE FOR CRANBERRY PUDDING

1 cup of flour

$\frac{3}{4}$ cup sugar

2 Tbsp. butter or Crisco shortening

1 tsp baking powder

$\frac{1}{2}$ tsp salt

Mix above ingredients like piecrust. Add:

$\frac{1}{2}$ cup milk

1 $\frac{1}{2}$ cups RAW whole cranberries

Bake in 9 inch square pan for 30minutes at 375. Serve warm with warm sauce.

(If doubling recipe bake in 9 x 13 inch pan)

SAUCE:

$\frac{1}{2}$ cup butter

$\frac{1}{2}$ cup taut milk or thin cream such as half and half

$\frac{1}{2}$ cup sugar

$\frac{1}{2}$ cup brown sugar

Put above ingredients in double boiler 'til melted and hot, stirring frequently.

Serves 8.

Evie Linner

Swedish Cream Lois Berglund

1 envelope of Knox gelatin dissolved in
 $\frac{1}{4}$ cup water (let sit for $\frac{1}{2}$ hour)

1 pint whipping cream

1 cup sugar

1 pint sour cream

1 teaspoon vanilla

Mix the first 3 items above together, breaking the gelatin chunks.

Put in microwave for 3 minutes. DO NOT BOIL

Remove and stir using a whisk.

(over)

Return to microwave for 2-3 minutes.
Watch and DO NOT BOIL

Remove and whisk in 1 pint sour cream
and 1 teaspoon vanilla



FUNERAL MINISTRY

Submitted by Jean Groppoli on behalf of the funeral volunteers

In years past, volunteers simply came together to provide all the food, as well as do the preparation, serving and clean up. Those early meals included classic comfort dishes such as “hot dish”, sandwiches, Jell-O salads, rice pudding and homemade bars/cookies. Over time, our funeral hospitality has become more formally organized with a coordinator designated to help families plan a luncheon and arrange for food being delivered by a local caterer or delivered from local markets. Volunteers set tables, serve the food and provide clean-up.

Fairly new to Trinity, I started volunteering on the Funeral Hospitality Team to set-up and serve luncheons and quickly developed friendships with the other volunteers. We shared stories of our families and hobbies while setting tables or before guests came downstairs to the Garden Room. Many people met each other for the first time as volunteers were called from all age and interest groups. The blend of personalities working so well together remind me of a recipe for a Jell-O Salad, Rainbow Jell-O.

Rainbow Jell-O Salad

Ingredients:

2 each Jell-O, 3-ounce sized boxes. (Can be sugar free or regular):

Lime Jell-O

Cherry Jell-O

Orange Jell-O

Lemon Jell-O

2 cans (12 oz.) Evaporated Milk

Instructions:

Work one layer at a time in the order listed in the ingredients. Pour each layer, one at a time, in a deep 9x13 glass pan. A large clear bowl works well also.

1st or bottom layer. Clear lime layer: In small bowl mix one package Lime Jell-O with 1 Cup boiling water. Stir until completely dissolved. Stir in 1/2 Cup very cold water. Gently pour or spoon into pan so as not to create bubbles. Refrigerate until firm, but not set. Rinse out bowl to get ready for next layer.

2nd layer. Milky lime layer: mix one package Lime Jell-O with 3/4 Cup boiling water. Stir until completely dissolved. Refrigerate in bowl until tepid temperature. Stir in 3/4 Cup (or half a can) of Evaporated Milk until well blended. Gently pour or spoon onto clear layer so as to lay this liquid

smoothly on top of clear layer. Refrigerate until firm, but not set. Rinse out bowl to get ready for next layer.

3rd - 8th layers, repeat instructions with the different flavors, making the odd numbered layers clear and the even numbered layer milky. You will end with a milky lemon layer on the top.

Refrigerate till all Jell-O layers are set. Flavors can be changed according to flavor preference or event color scheme.

There is a strong base of volunteers whom we must give much credit. The men of the clean up crew. These volunteers would work back in the dish room and buss tables after guests have departed. They went the extra mile in the cleaning efforts and were our long arms and muscles for changing out the large hot and heavy entrée pans, moved the plate rack from under the kitchen counter, and ran the steaming dishwasher.

In honor of our clean-up crew, I offer a recipe of a dish most often used at funeral luncheons. This potato salad recipe was developed by Tom Groppoli who enjoys cooking so much that he does so everyday.

Tom's Creamy Potato Salad

Tom made this up as he went so all the measurements are to taste.

1 lb. Red potatoes quartered, boil for 10 minutes, to al dente

Drain and rinse in cold water until potatoes are cold. Drizzle 1 Tbsp cider vinegar over potatoes. Set aside in the refrigerator.

Meanwhile, blend together in a small bowl:

1 tsp Celery seed

1 tsp garlic powder or minced

Salt & pepper

3/4 C. Mayo

1 or 2 diced green onions

1 Celery stalk diced

1 tsp Dijon Mustard

1/2 tsp Yellow mustard

Toss dressing into potatoes. Add 2 hard boiled eggs, chopped. Top with Old Bay (a blend of 18 seasonings and spices) and paprika. Keep refrigerated.

One of my favorite bars served at funeral hospitality luncheons were “Almond Bars” baked by Diane Reid. She was kind enough to give me her recipe with permission to share it. During the summer of 2020,

I shared the recipe with my sisters, who liked them as much as I did. We baked many batches, creating variations by adding fruit or different glazes. But one thing was consistent, each time we baked a batch we talked about my friend, Diane, and how we spent time together and brought bars to the luncheons. That is why when requested to make these delicious bars the request is, “please bake a pan of, ‘Your Friend, Diane’s, Almond Bars.’”

Your Friend, Diane’s, Almond Bars

Full recipe (9 x 13 inch pan)

Ingredients:

Base—

1 C. Butter softened

2 C. flour

1/2 C. Powdered sugar

Filling—

8 oz. cream cheese

1/2 C. Sugar

2 eggs

1 tsp almond flavoring

Frosting—

1-1/2 C. Powdered sugar

1/4 C. Butter

2-3 Tbsp milk (Half & Half or whole or 2%)

1 tsp almond flavoring

Half recipe (9 x 9 inch pan)

Base—

1/2 C. Butter softened

1 C. flour

1/4 C. Powdered sugar

Filling—

4 oz. cream cheese

1/4 C. Sugar

1 eggs

1/2 tsp almond flavoring

Frosting—

3/4 C. Powdered sugar

1/8 C. Butter

1-2 Tbsp milk (Half & Half or whole or 2%)

1/2 tsp almond flavoring

Instructions:

Base—Mix all three ingredients and press into buttered pan. Bake in preheated, 350 degrees, 9 x 13 inch pan (or 9 x 9 inch pan for half recipe) for 15 min. (Glass pan should be at 325 degrees.)

Filling —In a medium bowl, beat all four ingredients until smooth. Pour over hot crust and immediately bake 15-20 minutes. Cool.

Frosting—Mix four ingredients in medium bowl. Beat, with electric beaters, until smooth and spread on bars when cool.

Submitted by Doreen Johnson, funeral volunteer

Lemon Bars

CRUST:

1 cup butter

1/2 cup powdered sugar

2 cups flour

Mix and pat into 9 x 13-inch pan. Bake at 350 degrees for 15 minutes.

TOPPING:

Sift together:

2 cups sugar

4 T. flour

1 t. baking powder

Add:

4 eggs, beaten

4 T. fresh lemon juice

One grated lemon rind or less

Pour above mixture over crust and bake at 350 degrees for 25 minutes.

Optional: Sift small amount of powdered sugar over top when cool.



Jean Groppoli (middle), taking over the funeral ministry from Gerrie Granquist (left) and Donna Dielentheis (right)—some of our faithful volunteers who make funeral luncheons happen.

MAKE A MEAL MINISTRY

Our Make-a-Meal Ministry brings meals to those in our community who have a short-term need for meals, due to illness or death of a loved one. Here's a few recipes submitted by some meal makers.

Cowboy Stew

Emily VanHandel

Serves 8

Ingredients:

- 4 slices bacon, chopped
- 2 (12 oz.) packages kielbasa sausage, cut into ½ inch slices
- 1 ½ lbs. ground beef
- 1 medium onion, diced
- 3 cloves garlic, minced
- 3 Tbsp all-purpose flour
- 1 ½ tsp. salt
- ½ tsp. black pepper
- 1 tsp. chili powder
- 1 (14.5 oz.) can petite diced tomatoes, with liquid
- 2 (16 oz.) cans baked beans, with liquid
- 1 (7 oz.) can chopped green chilies, with liquid
- 1 (15 oz.) can sweet corn, with liquid
- 2 medium russet potatoes, peeled and cut into ½ inch cubes
- 1 cup water
- 2 Tbsp. parsley, chopped

Instructions:

Cook bacon until brown and crispy in a large pot. Transfer to a plate with a paper towel to drain.

Add the sausage to pot drippings and brown on both sides, adjusting heat as needed so the brown bits don't burn. Remove to the plate with bacon; set aside.

Add beef, onion, and garlic to the pot and brown until the beef is no longer pink. Sprinkle flour, salt, pepper, and chili powder over beef. Stir and cook for 1 minute.

Add diced tomatoes, baked beans, green chilies, sweet corn, potatoes, bacon, sausage, and water. Bring to a boil then immediately reduce heat and simmer, covered, for 1 hour, stirring occasionally. Garnish with parsley.

Add additional water if the stew is too thick.

Summer Peach Salad

Emily VanHandel

Serves 4

Ingredients:

- 4-6 cups spinach
- 2 large peaches, sliced
- 1 avocado, diced
- ½ small red onion, very thinly sliced
- ½ cup goat cheese crumbles
- ½ cup sliced toasted pecans
- 3-4 Tbsp. balsamic vinaigrette

Instructions:

In a large bowl, add the spinach. Drizzle with desired amount of the dressing and toss together to combine. Top salad with the peaches, avocado, red onion, goat cheese, and pecans. Serve immediately.

Keebler Cracker Bars

Jolene Patterson

Ingredients:

- Keebler crackers
- ½ cups sugar
- 2/3 cup brown sugar
- 1 stick butter
- ¼ cup evaporated milk
- 1 cup finely crushed graham crackers
- 1 cup butterscotch chips
- 1 cup chocolate chips
- 1/3 cup peanut butter

Instructions:

Layer crackers on bottom of 9x13 inch pan, salted side up. Melt butter over medium heat; add sugar, milk and graham crackers. Boil for 5 minutes ONLY. Spread over crackers. (Mixture burns easily.) Layer whole sections of Keebler Club crackers on top of caramel mixture. (Single layer and salty side up.) Melt chips and peanut butter and frost.

Chicken Parmesan Meatloaf

Linda Flood

1 pound ground chicken (or turkey)
1 egg, lightly beaten
¼ c breadcrumbs
½ tsp each dried: basil, thyme, oregano and salt
¼ tsp pepper
1-2 cloves garlic, minced
1 small onion minced or grated
½ c grated parmesan cheese
½ c pasta sauce
½ c shredded mozzarella or Italian blend cheese

To prepare meatloaf: Preheat oven to 350. Lightly grease a loaf pan with cooking spray, set aside. In large bowl combine all ingredients except sauce and mozzarella. Do not overmix. Place mixture into loaf pan and shape into loaf shape. With a flattish top. Top the meatloaf with the pasta sauce.

Bake for 40-45 minutes. Remove the meatloaf and top with the mozzarella. Bake again until the cheese is melted and meatloaf is at least 165 degrees internally.

Pork Medallions with Balsamic Caper Reduction

Linda Flood

Sounds fancy but is really, really easy.

1 ½ pound thin cut pork loin boneless chops
¼ c flour
½ tsp garlic salt and pepper, each
1/3- ½ c balsamic vinegar
¾ c chicken or vegetable stock
1 ½ tbsp capers rinsed and drained
2 tsp lemon zest or juice to taste

Combine flour and salt and pepper. Heat pan over medium high heat, oil pan and dredge pork in flour mixture and into pan. Reserve flour.

Cook until brown on each side. Add vinegar and stock to pan scraping up any stuck bits. Bring to a boil and remove pork from pan to a plate and keep warm.

Add capers and lemon and simmer until sauce thickens, about 5 minutes. You can whisk in reserved flour if wanted to speed up thickening process, adding about a teaspoon at a time, whisking constantly to prevents lumps. Return pork to pan to heat for 1-2 minutes and then serve.

22 Ingredient Chili

Linda Flood

2 pounds boneless, skinless chicken thighs (or breasts), cut in to 1-2 inch pieces
1 onion diced
1 medium sweet potato peeled and grated
1 or 2 carrots peeled and grated
1 can low sodium black beans rinsed and grated
1 can corn drained
1 15oz can fire roasted tomatoes
¼ c mustard, any kind
1 tbsp soy sauce, low sodium
1 tbsp honey or agave
1 ½ tbsp chili powder
1 ½ tsp chipotle chili powder
1 tsp smoked paprika
1 ½ tsp onion powder
1 ½ tsp garlic powder
½ tsp white pepper
½ tsp oregano
½ tsp cumin
¼ tsp salt
¼ tsp cinnamon
¼ tsp cloves
2 c low sodium chicken stock or broth

In a 6 qt or larger slow cooker, place chicken on the bottom. Add all additional ingredients except chicken stock. Stir carefully to mix and then add chicken stock on top. Cover and cook on low for 8 hours, or until chicken is fully cooked and shreds easily with a fork. Shred chicken and mix together, stirring well. Serve with corn cake, polenta or corn-bread muffins and toppings such as green onions, sour cream and shredded cheddar cheese.

MINISTRY TIDBITS

BROWNIES AND BOOKS!

The Trinity Library Volunteer staff sponsor a spring event between services that includes brownies to entice worshipers to come explore the Library, located downstairs near the 3rd street ramp doors. Volunteers share resources, help choose books of interest, and provide yummy brownies!

Hershey's Syrup Brownies

Norma Wilson

1 1/2 cup butter
1 cup sugar
4 eggs
1 1/2 cup chocolate-flavored syrup
1 1/4 cup all-purpose flour
Dash salt
1 tsp Vanilla

Frosting—
1 1/2 cup sugar
6 tbsp margarine
6 tbsp milk
1/2 cup chocolate chips

Instructions:

Preheat oven to 350°F and grease a 9 x 13" pan.
Cream margarine and sugar. Add eggs one at a time.
Add chocolate syrup and mix. Gradually add flour and salt. Add vanilla. Pour into pan and bake for 30-35 minutes.

Frosting—

Boil sugar, milk and margarine for 30 seconds.
Remove from heat and cool a few minutes. Beat in chocolate chips until spreading consistency.

CURSILLO/LUTHERANS IN LEATHER

During the 80's and 90's Trinity had a Cursillo group with individual "renewal groups." One group of men met and eventually became the Lutherans in Leather motorcycle friends. The recipe was special to the group, and it was eventually also served as a Main Course for Food For Thought gathering.

Rice Stuffed Ham Rolls with Mushroom Cheese Sauce

Recipe originally came from former Trinity member Becky Maier

(Double the recipe so guests each get 2 ham rolls. The recipe doubles perfectly.)

1 cup cooked wild rice
1 cup finely chopped, cooked chicken
8 (6 1/2 x 4 1/2 inch) cooked ham slices

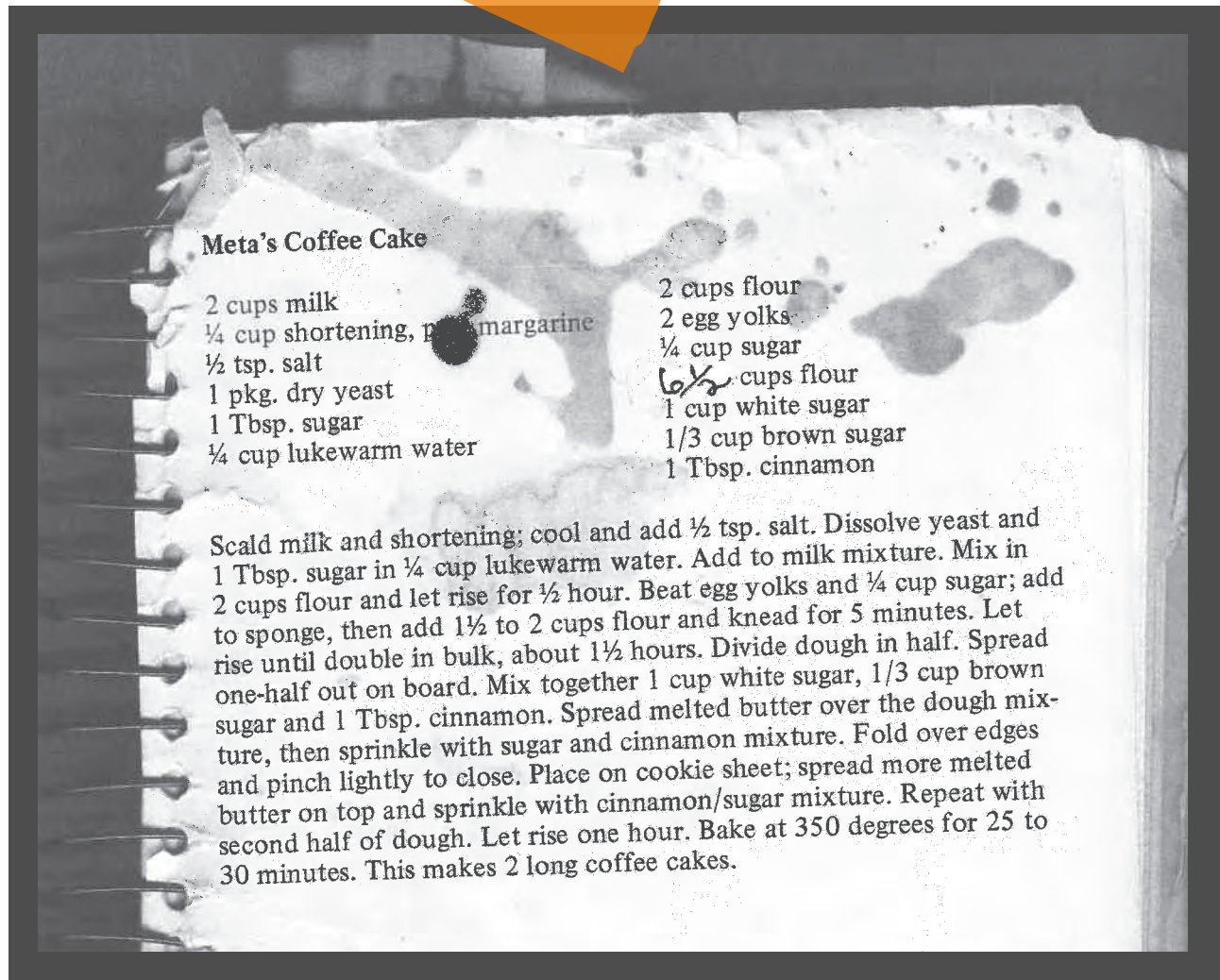
Combine rice and chicken. Place 1/4 cup rice mixture in center of each ham slice. Roll up and place seam side down in a lightly greased baking dish. Spoon Mushroom Cheese Sauce over ham rolls. Bake at 350 degrees for 15 minutes or until the sauce is bubbly. Serves 8.

Mushroom Cheese Sauce:

(Double this too if doubling the ham rolls.)

1/4 cup butter or margarine
1 cup sliced fresh mushrooms
1/4 cup flour
1 cup chicken broth
1 cup half and half
1 cup (4 oz.) shredded sharp cheddar cheese
Dash of salt

Melt butter in a heavy saucepan over low heat. Add mushrooms, and saute until tender. Add flour, stirring until mushrooms are coated. Cook 1 minute stirring constantly. Gradually add broth and half and half; cook over medium heat, stirring constantly, until thickened and bubbly. Add cheese and salt; stir until cheese is melted. Yield about 2-1/4 cups.



Recipe above submitted by Lila Linner from one of her well-loved and oft-used Trinity cookbooks.

Taste of Trinity Story Cookbook published September 2021
as part of the celebration of Trinity's 150 years

Editor: Zanny Johnson with help from Linda Flood
Layout & Design: Marilee Poe Tangen

Some images created by freepik - www.freepik.com



115 4th St. N
Stillwater, MN 55082

651-439-7400
www.trinitylc.org