

Chapter 1 : Lovina's Amish Kitchen

of results for "amish country cooking" Cooking from Quilt Country: Hearty Recipes from Amish and Mennonite Kitchens Feb 13,

These Amish food recipes are old, authentic and easy to make whether you are homesteading or not. Bake, Preserve and Cook your way into an Amish kitchen. The Amish, also known as the plain people, have shunned most of modern technology for more simple lifestyle. The Pennsylvania Dutch are a hard working people and an Amish saying is, "Them that works hard, eats hearty. The Amish friendship bread starter recipe is a recipe that is peculiar to this culture, and one of the many Amish recipes found here that are authentic. If you have an recipe of your own that you would like to share, please do so in the box below. And if you could upload a picture of the final product that would be great! Amish Recipes and Folklore Many of the Amish recipes created are a part of their folklore. Young dandelion greens are eaten on Maundy Thursday in order to remain well throughout the year. The Amish eat dandelions because they recognize the benefits of dandelion. Amish Recipes for Soups Soups are a traditional part of Amish cooking and the Pennsylvania Dutch housewife can apparently make soup recipes out of anything. If she has only milk and flour she can still make rivel soup. However, most of their soups are sturdier dishes, hearty enough to serve as the major portion of the evening meal. Few Sunday School picnic suppers would be considered complete without gallons of this hearty soup. Amish Recipes for Christmas The Christmas season is one of the busiest times in the Pennsylvania Dutch kitchen, where the cookbooks are thrown open and Amish recipes start flying. For weeks before Christmas the house is filled with the smell of almond cookies, anise cookies, sandtarts, Belsnickle Christmas cookies, walnut kisses, pfeffernusse, and other traditional cookies. Not just a few of one kind but dozens and dozens of many kinds of cookies must be made. There must be plenty for the enjoyment of the family and many holiday visitors. Amish Recipes for Pies Regardless of the time of the year or the time of the day there are pies. The Pennsylvania Dutch eat pies for breakfast. They eat pies for lunch. They eat pies for dinner and they eat pies for midnight snacks. Pies are made with a great variety of ingredients from the apple pie we all know to the rivel pie which is made from flour, sugar, and butter. The Dutch housewife is as generous with her pies as she is with all her cooking, baking six or eight at a time not one and two. Dried apples form the basis for many typical dishes. Each fall barrels of apples are converted into cider. Apple butter is one of the Pennsylvania Dutch foods which has found national acceptance. The making of apple butter is an all-day affair and has the air of a holiday to it. In the past, early in the morning the neighbors used to gather and begin to peel huge piles of apples that will be needed. Soon the great copper apple butter kettle would be brought out and set up over a wood fire. Apple butter requires constant stirring to prevent burning. By dusk the apple butter is made, neighborhood news is brought up to date and hunger has been driven that much further away for the coming winter. Food is abundant and appetites are hearty in the Pennsylvania Dutch country. These traditional Amish recipes are relatively simple and unlike most regional cookery the ingredients are readily available.

Chapter 2 : Amish Food in Ohio's Amish Country | Mrs. Yoder's Kitchen

Amish Country Casserole. If you have a small family, like I do, you could separate this into two smaller pans. Eat one now and freeze one for later! And you could certainly add your favorite veggies to this as well. I love to serve it with a great big salad and some sort of bread.

We had just enjoyed a few nice warm and sunny days until yesterday, when it was rainy and cooler. Daughters Elizabeth and Susan and their little girls came to our house yesterday morning. I always have fun going to garage sales, and I did really well. I brought home some pants for the boys, dresses and coverings for the girls, and of course some dresses for my little granddaughters. When we got home, Abigail tried on the new clothes. She does well dressing herself. I also was able to get a baby swing and stroller that were in good shape for a few dollars each. They will come in handy when my grandchildren come. And yes, I did buy some toys for the granddaughters to play with when at our house. They both like to look at books, and they also liked the wooden blocks I brought home. Elizabeth and Susan found good bargains on clothes, so it was worth it for them as well. We stopped at a few more garage sales on our way home. On Sunday evening Dustin and Loretta prepared supper on the grill for our family, also in honor of his birthday. On the menu were grilled whole chickens, French fries, cottage cheese, sliced cheese, veggies and dip, cake and ice cream. The chicken was grilled and seasoned just right and was very juicy. It was a treat to me that supper was being prepared and I could just spend time with my granddaughters. Jennifer likes to gnaw at an apple; I think it feels good to her gums, with more teeth pushing through. Verena will watch her two little boys and get meals for them. Our church ladies are taking turns taking in supper, so there should be plenty of leftovers. I remember after my surgery how helpful it was to have people bring supper over to us almost every other night. That meant a lot to me. He will have the heel lengthening surgeries done to help him get his balance better. The first foot surgery will be in January, and then the second foot in March. Hopefully it will all be healed for him when the warm days come next spring. Kevin will have many weeks in a wheelchair while recuperating. Remove from heat, drain and slice into smaller pieces if desired. Add onion, sugar, cheese and mayonnaise. Stir and place in casserole dish. Melt butter and stir in crushed crackers. Spread on top of carrots. Bake at degrees for 30 minutes. She is the co-author of three cookbooks; her newest cookbook, *The Essential Amish Cookbook*, is available from

Chapter 3 : 19 Recipes from Amish Country

In my house sits a stack of Amish cookbooks, dog-eared and lovingly worn. If I have learned anything in my years of cooking, it's that the Amish know their food. I've had a fascination with.

The ultimate comfort food, Amish country casserole is what home cooking is all about. Amish Country Casserole This recipe for Amish country casserole is easy to throw together so that you can have a hot dinner on the table quickly without having to sacrifice time with your family. This adaptable recipe that feeds a crowd will be enjoyed by even the pickiest of eaters. Some say that this is even better heated up the next day. It is also freezer friendly, but again, not happening in this household. What can I serve with Amish Country Casserole? This is a saucy recipe. When I think of saucy recipes I think of bread and dipping bread in the said sauce. Hook yourself up and whip up some no yeast breadsticks. While you are at it, make a double batch, these babies go with everything. One of our favorite things to do is to use homemade cream of mushroom soup. This version is so much better than anything you could buy in a store. It is perfectly condensed with real mushrooms and I feel so much better feeding this to my family. We also like to use our homemade canned tomato soup, but we spend quite a bit of time canning in the summer so we usually have plenty! Yes, really the sky is the limit. If you like to make your own noodles, check out this recipe for homemade egg noodles! Can I Use Different Vegetables? Of course, you are asking someone who spends a lot of time nurturing a garden full of vegetables. I want them all to see a little love. Spice it up with some spicy peppers like jalapeno. This dish really is very versatile! Looking for other casserole recipes?

Chapter 4 : Amish Cooking from Quilt Country | Cooking Shows | PBS Food

*AMISH RECIPES - DUTCH COUNTRY BEAN SOUP * 1 lb. soup beans * 1 ham bone * ½ cup chopped onion * 1 cup diced celery * 1 can tomato sauce * ½ cup diced potatoes * 2 tsp. minced parsley * salt and pepper Soak beans in water overnight. Drain, add fresh water and cook slowly with the ham bone for 2 hours.*

Chapter 5 : Amish Kitchens Egg Noodles: Made in Amish Country

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Chapter 6 : Country Cooking™ Tour | The Amish Experience

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Chapter 7 : Authentic Amish Recipes for Dutch Pennsylvania Food and Amish Cooking

Amish Country recipes have been passed down through generations. Savor the flavors of home-style meals with friends and family. Fried chicken and other poultry dinners, mashed potatoes and gravy, pot roast and Trail bologna.

Chapter 8 : Meats Plus, Inc.

Amish and Mennonite Recipes Looking for Amish and Mennonite recipes? Allrecipes has more than 80 trusted Amish and Mennonite recipes complete with ratings, reviews and cooking tips.

Chapter 9 : Amish and Mennonite Recipes - calendrierdelascience.com

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Mrs. Yoder's Kitchen offers diners with the authentic, delicious taste of Ohio's Amish Country. From our family-style dinners to our hearty breakfast buffet, you won't go hungry or broke at Mrs. Yoder's.