



FROM THE KITCHEN OF NORMA TANGEN

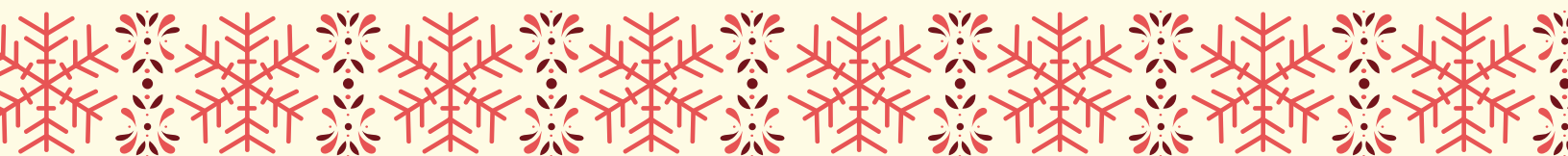
Krumkakka

3 Eggs
½ Cup Granulated Sugar
½ Cup Flour
½ Cup Butter, melted
1 tsp Vanilla
Cook on a Krumkakka iron on the stove.

Rosettes

2 Eggs
1 tsp Vanilla
1 tsp Sugar
½ tsp of Salt
1 Cup Milk
1 Cup Flour

Beat eggs slightly and slowly. Add sugar, vanilla and milk. Add flour and salt to half of liquid mixture. Mix until smooth. Add remainder of milk mixture gradually. Heat cooking oil in a pan. Immerse the cooking tool in the hot oil, then dip into the batter. Dip the tool back into the oil. Submerge for 2-4 seconds, until golden brown. Don't overcook.





Spritz

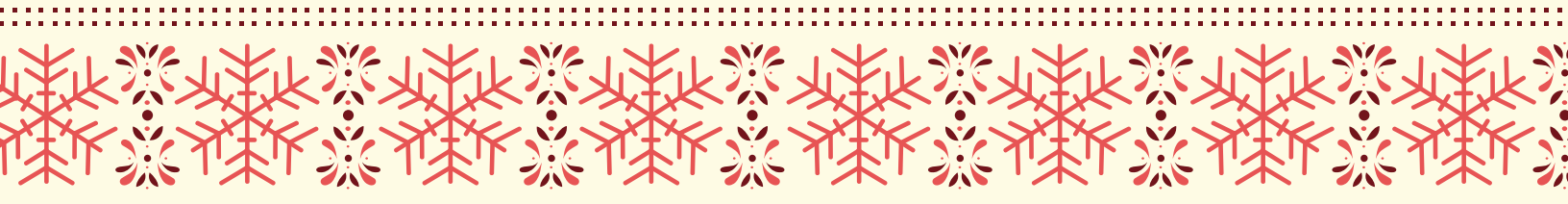
2 Cups Butter
1 1/4 Cup Powdered Sugar
1 Egg
3 3/4 Cups Flour
1 tsp Vanilla

Use a Spritz gun to shape cookies.
Bake at 350° for about 8 minutes.

Christmas Meatballs

7 lbs Ground Beef
2lbs Ground Pork Sausage
3 Beaten Eggs
1 tsp Nutmeg
1 tsp Pepper
2 tsp Salt
1 tsp Allspice
1 Small Onion, Chopped
1 1/2 Cup Milk
Bread Crumbs

Mix beef and pork. Mix remaining ingredients and add to meat. Shape into balls. Brown the meatballs in a frying pan in a little Crisco. Make a gravy from the pan drippings and add 2 or 3 packages of onion soup mix to the gravy.
Pour over meatballs and bake about 2 hours at 350°





Pork Spare Ribs and Dressing

2 large racks of pork spare ribs

In a large bowl, mix 1 loaf white bread, cubed, 1 package of pork stove top dressing(using the directions on the box). Add a little butter and sage. Put 1 rack of ribs in a roaster, cover with dressing mixture and lay the other rack of ribs on top. Cover and bake at 350° for about 2 hours.

