

Sloppy Joes (also known as "Joosburgers")

from page 157 of Apple Betty & Sloppy Joe



"Mom made a batch of these for our cousin Carol's wedding shower. I hope the guests weren't too dressed up." —Susan

1 cup finely chopped onion	½ cup finely chopped celery	2 teaspoon vinegar
2 tablespoons butter	¼ cup lemon juice	½ teaspoon dry mustard
4 lbs ground beef	2 tablespoons brown sugar	Hamburger buns
1 bottle (14 oz) ketchup	1 tablespoon Worcestershire sauce	
1 cup water	1 tablespoon salt	

In a small frying pan, sauté onions in butter until transparent. Brown the ground beef until no pink is left, breaking down the chunks as you are moving the meat around. Drain off excess fat. Add the sautéed onions (do not drain off the butter). Combine the rest of the ingredients and stir into browned meat. Cover and simmer on medium heat, stirring frequently, for 30 minutes. Serve on store-bought buns.



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Apple Betty

from page 235 of Apple Betty & Sloppy Joe



"We don't know who Betty is and we don't care. . . just make this for us, Mom!"—Julie

McIntosh or Cortland apples, peeled and sliced (enough to half-fill a 9-inch-square baking pan, or about 1 quart)	½ teaspoon cinnamon ½ cup (8 tablespoons or 1 stick) butter or margarine 2 cups (½ - to ¾ - inch cubes) bread cubes
½ cup sugar	

Preheat oven to 350 and butter a 9-inch square baking pan. (Mom uses a glass baking dish.) Put apple slices into the pan. Mix the sugar and cinnamon and sprinkle on the apples. Toss to distribute the sugar and cinnamon. In a saucepan, melt the butter or margarine. Remove from heat, add the bread cubes, and stir until well-coated. Fold the bread cubes into the apple mixture, making certain some cubes stay on top to become crispy. Bake until apples are done and cubes of bread are light brown, 30 to 45 minutes. Best served warm. (With vanilla ice cream!—Jean)



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Grandma Noffke's French Salad Dressing

from page 77 of Apple Betty & Sloppy Joe



"Thinner and spicier than Mom's." —Diane

½ cup vinegar	½ teaspoon paprika
½ cup ketchup	½ teaspoon dry mustard
½ cup sugar	1 small onion, chopped finely
½ teaspoon salt	½ cup vegetable oil

Mix all ingredients, except the vegetable oil, together. Drizzle in oil slowly, stirring constantly. Pour into a jar and refrigerate.



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Ginger Krinkles

from page 296 of Apple Betty & Sloppy Joe



"These were cookie jar regulars at Grandma's, and we loved them."—Julie

Makes about 3 dozen.

¾ cup shortening (Crisco)	2 teaspoon soda
1 egg unbeaten	1 teaspoon cinnamon
4 tablespoon dark molasses	1 teaspoon ginger
1 cup sugar	2 cups sifted all-purpose flour
½ teaspoon salt	

Mix shortening and sugar thoroughly. Add unbeaten egg and beat until fluffy. Stir in molasses. Sift dry ingredients together and add. Mix well. Chill until firm. Roll teaspoon of dough into ball. Dip in sugar and place on greased baking sheet three inches apart. Bake at 350 degrees (for 9 to 11 minutes). Cookies will crinkle.



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