

GRANDMA'S MAC N CHEESE

In memory of Grandma Lucille



If you're not a fan of Velveeta, this is not the recipe for you. :) Measurements are approximate, as Grandma would never fully give her secrets away. Measure with your heart and add extra love where needed.

Kelly

Ingredients:

2 packages cooked wide elbow macaroni
1 lb block of Velveeta
1 stick butter
Milk
1 pint half and half
Flour
♥ a whole lot of love

Instructions:

Preheat oven to 350°F. Grease a 9x13 inch baking pan.
Cook macaroni noodles per instructions on the package.
Cut Velveeta block into cubes.
Make a roux: Melt one stick of butter in a pan, add single spoonfuls of flour and stir until you get a paste. Slowly whisk in milk to form a white sauce. Add 1/3 of the Velveeta cubes to the white sauce and melt.
Layer cooked macaroni noodles and cheese cubes. Pour cheese sauce over the top. Pour 1 pint of half and half and about 1 1/2 cups of milk on top of the mixture. Let settle and then bake for about an hour.
Salt and pepper to taste 🍋

GRANDMA NETTIE'S OATMEAL CAKE

also known as Mrs. Clancy's Oatmeal Cake



I recently found this handwritten recipe in my grandmother Nettie's cookbook. It immediately brought back memories of this delicious cake. I am going to incorporate it into my Christmas gathering with my children. Many of the recipes that were folded into the worn pages of my grandmother's cookbook had names of the creator followed by the recipe name. My grandmother was a humble woman who always gave credit where credit was due.

Kathy

Cake ingredients:

1 cup quick oats
1 ½ cup boiling water
½ cup butter
1 cup brown sugar
1 cup white sugar
2 eggs
1 ½ cups flour
1 teaspoon soda
½ teaspoon salt
¾ teaspoon cinnamon
¼ teaspoon nutmeg

Topping:

2 tablespoons butter melted
1 cup coconut
½ cup brown sugar
½ cup cream or milk
1 teaspoon vanilla
½ cup pecans

Instructions:

Preheat oven to 350 degrees and grease a 13x9 baking pan. Mix oats and boiling water together and let stand until cool. Mix butter, sugars, eggs, flour, soda, salt, cinnamon, and nutmeg together. Add oats mixture when cool. Spread into pan. Bake at 350 for 30-35 minutes. Mix and spread topping on baked cake, put into oven and cook until bubbly 🍋

GRANDMA NORMA'S HAM LOAF

In memory of Grandma Norma



This recipe is near and dear to me as we had it for almost every Holiday spent with my grandparents. My grandma Norma was the best cook and everyone who tried it loved it. I hope you and your family enjoy it as much as we do.

Brooke

For the loaf:

1 ½ pounds ground ham
1 ½ pounds ground pork
3 cups soft breadcrumbs
2 eggs, well beaten
½ cup Hiland milk
½ cup finely diced onion
½ tsp salt
¼ tsp pepper

Glaze:

½ cup brown sugar
2 tsp prepared mustard

Horseradish sauce:

1/3 cup Hiland sour cream
2 tbs Mayonnaise
1 – 2 tsp horseradish
(based on your preference)
Salt and pepper to taste

Instructions:

Gently mix ham loaf ingredients together in a large mixing bowl. Form meat mixture into meatloaf and place in a greased meatloaf pan or on baking sheet. Bake at 350 degrees for 1 ½ hours or until meat is cooked thoroughly. Allow to cool before slicing into individual portions. For the glaze – mix together brown sugar and mustard and brush onto top of ham loaf with 20-30 minutes remaining on the bake time. Horseradish sauce: Mix all ingredients together and refrigerate for a minimum of 1 hour before serving alongside the sliced ham loaf