

Connie Schell National Trustee

Citron Fromage – (Lemon Delight)

“Here is my recipe for my favorite dessert when I was a kid, and I still like it”

5 eggs (separated)

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

2 lemons

2 tsp powered gelatin

1 cup whipping cream

Currant jelly for decoration (or a little grated lemon zest)

Cream yolks with sugar until white. Stir in grated rind of 1 lemon and the juice of both lemons. Add gelatin, previously dissolved. Fold in stiff beaten egg whites. Stir the whole mass carefully until it begins to set, then tip into a pretty glass bowl. Cover with whipped cream and dot with “lumps” of jelly (or sprinkle with lemon zest) Serves 6

Donna Hansen National Trustee

Cucumber Salad (Agurkesalat)

3 cucumbers

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

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

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

Onions to taste

Pepper to taste

Slice cucumbers thin, salt lightly and let stand $\frac{1}{2}$ hour. Mix other ingredients and add drained cucumber slices.

Hamballs

2 $\frac{1}{2}$ lbs of ground ham

1 $\frac{1}{4}$ cups of quick oats, uncooked

One cup milk

3 eggs, slightly beaten

One cup plus 2 tbs. of light brown sugar

3 tbs. of cornstarch

1 $\frac{1}{2}$ tbs. of prepared mustard

1 $\frac{3}{4}$ cups of pineapple juice

$\frac{1}{2}$ cups of light corn syrup

3 tbs. of vinegar

Grease baking dish, combine ham, milk, oats and eggs. Shape into balls. Combine sugar, cornstarch, and mustard. Add pineapple juice, syrup, vinegar and stir until bringing to a boil. Continue boiling for ½ minutes, then pour over hamballs. Bake one hour at 350 degrees.

Celeste-Mattia-Cattie National President

My Grandmother's Stuffed Cabbage:

Hollow out a small cabbage with only a top lid open, then stuff with frickadiller, and boil in a pot of water and cover. Cook at least one hour, serve with carrots and hot butter.

Frickadiller: one pound hamburger, bread crumbs, 2 eggs, one onion and pepper to taste, one cup of milk and one cup of flour.

Sweet Pickled Beets:

Fresh beets

One cup sugar

One cup vinegar

Onion

Bay leaf

Boil beets until tender, slip off the skin while beets are warm, and slice. Clean and slice the onion. Cover with hot syrup made from the sugar and vinegar, and add the bay leaf. Put in a glass jar, and refrigerate, if not canning-best taste wait a week before serving. If beets are to be canned, bring to a boil in syrup and seal. A small piece of horseradish in each jar will help preserve beets and keep syrup from forming a skin on top.

Carole Pierorazio National Trustee

Cousin Helene's Frikadeller

After researching my Danish roots, and finding my fifth cousin Helene in Denmark, I asked her for her favorite recipe. She not only gave me the recipe, but she cooked them for me. I made them for our Annual Frikadeller Contest in Lodge # 12, and I won First Prize! Here is Helene's recipe. She says it is a little difficult, for they are usually made without a recipe.

500 grams (a little over a pound) ground meat, calf and pork

One onion, in very small pieces (grated)

One egg

Nearly a spoonful of wheat flour

Nearly a spoonful of rasp (breadcrumbs)

A teaspoon of salt

A little pepper

Some milk (a cup?) until the consistency is suitable

Mix all ingredients (by hand) and form balls, rolling with both hands. (You can avoid sticky hands by using a little hot water) or if the "dough" is too fluid, you could also use a spoon. In the pan I use margarine-at first brown and later on turned down until fried.

Kartoffel salat med Havarti og Spegepølse

4 oz Havarti cheese
4 oz salami
2 cooked, peeled potatoes
2 oz peas (may use frozen thawed but not cooked)
¼ cucumber

Dressing:

4 oz mayonnaise
½ tsp mustard
½ tsp paprika

Cut the cheese and salami into cubes. Slice the potatoes. Dice the cucumber. Prepare the peas. Prepare the dressing and pour over the salad and gently mix. Garnish with a sprig of dill or fennel.

Serves 3-4

Dagmar's Original Recipe for Danish Pancakes

This is my Grandmother, Dagmar's recipe for Danish Pancakes, enjoy!

Pancakes – 4 servings

2 eggs (yolk and whites separated) 1 tablespoon sugar
Pinch of salt
Pinch of cardamom (optional)
1 very full cup of flour
½ cup of whole milk
1 ½ cups of beer
1 oz melted butter

Mix the egg yolks and sugar well
Flour, milk, beer added separately in small amounts, mix

Beat the eggs whites stiff, add a pinch of salt just prior to cooking the pancakes, mix with the other ingredients.

Pandekager – 4 Personer

2 æg 1 spsk. sukker
lidt salt
lidt kardemomme
250 gr. mel
3 dl øl
1 dl mælk
25 gr. Smør smeltet

Æg og melis piskes godt
Mel, mælk og øl tilsættes skiftesvis i små portioner
Æggehviderne piskes stives og tilsættes med lidt salt lige før bagningen

Lizette Burtis, National Vice President

Sindy Mikkelsen, Past National President

Curried Herring

2 (8-oz) jars herring in white wine sauce drained well.

1/3 cup mayonnaise

1/3 cup sour cream

1 small white onion cut in rings

1 ½ tablespoons coarse-grained mustard

2 teaspoons fresh lemon juice

1 teaspoon curry powder

1 teaspoon sugar

After herring has been drained set aside. Mix all remaining ingredients, then adding onion rings in last, and then combining with the herring. Refrigerate. Best if made the day before.

Accompaniment: rye bread and butter. Also great served with deviled egg.

Betty McKinney National Treasurer

Kaja's Æbleskiver

1-3 Cup of butter or margarine (melted and cooled)

4 drops lemon extract or 1 tsp grated lemon rind

2 cups flour

1 Tablespoon sugar

1 ½ cup milk

3 tsp baking powder

1 tsp ground cardamom (fresh if available)

Whip the eggs. Add melted and cooled butter. Add lemon extract or lemon rind.

Mix dry ingredients together, then add to wet ingredients.

To Cook: Preheat æbleskiver pan to a medium temperature and add vegetable or butter to each individual cup in the pan. Pour in æbleskiver mix to about $\frac{3}{4}$ (plus) full. Cook until browned on bottom and begin turning with a kitting needle.

To Serve: Place on platter or in a bowl dusted with powdered sugar. Serve with fruit preserves, jam or jelly