



Our Family Kitchen

6 treasured recipes

from Aunt Dot, Grandma Ruth, Grandpa Joe, Mrs. Hanson and more

2026

For every cook who ever wrote a recipe on a card, and everyone who loved to eat them.

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Breakfast

1 recipe

BREAKFAST

Grandpa Joe's Saturday Pancakes

From the kitchen of Grandpa Joe, 1970s

Makes 8 pancakes · Prep 10 min · Cook 15 min

INGREDIENTS

1 1/2 cups flour

3 1/2 tsp baking powder

1 Tbsp sugar

1/2 tsp salt

1 1/4 cups milk

1 egg

3 Tbsp melted butter

DIRECTIONS

1. Mix the dry ingredients.
2. Make a well, then pour in the milk, egg, and melted butter.
3. Stir just until wet. Lumps are fine!
4. Pour 1/4 cup onto a hot griddle. Flip when bubbles form.

A NOTE FROM THE COOK

The kids like chocolate chips in theirs. Grandpa made these every Saturday morning.

Saturday Pancakes

- Grandpa Joe

1 1/2 c flour 3 1/2 tsp baking powder

1 Tbsp sugar 1/2 tsp salt

1 1/4 c milk 1 egg 3 T melted butter

Mix dry. Make a well, pour in milk, egg + butter.

Stir JUST till wet - lumps are fine!

Hot griddle, 1/4 c each. Flip when bubbly.

Kids like choc. chips in theirs

The original card

CHAPTER

Main Dishes

1 recipe

MAIN DISHES

Sunday Pot Roast

From the kitchen of Grandma Ruth, 1950s

Makes 6 · Prep 20 min · Cook 3 hr

INGREDIENTS

3-4 lb chuck roast

Salt and pepper

1 onion, sliced

4 carrots

4 potatoes

1 packet onion soup mix

2 cups water

DIRECTIONS

1. Brown the roast on all sides in a Dutch oven.
2. Put the onion, soup mix, and water on top.
3. Cover and bake at 325°F for 3 hours.
4. Add the carrots and potatoes for the last hour.
5. Make gravy with the drippings.

A NOTE FROM THE COOK

In the oven before church, ready when we got home.

Sunday Pot Roast

Ruth

3-4 lb chuck roast salt + pepper
1 onion, sliced 4 carrots 4 potatoes
1 pkg onion soup mix 2 c water

Brown roast on all sides in dutch oven.

Onion + soup mix + water on top.

Cover, 325° for 3 hrs. Add carrots + potatoes
last hour. Make gravy w/ the drippings

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CHAPTER

Side Dishes

1 recipe

SIDE DISHES

Church Supper Potato Salad

From the kitchen of Mrs. Hanson, 1980s

Makes 20 · Prep 30 min · Cook 20 min

INGREDIENTS

5 lbs red potatoes

6 hard-boiled eggs

1 cup mayonnaise

2 Tbsp mustard

1/4 cup sweet relish

3 stalks celery

1/2 onion

Paprika

DIRECTIONS

1. Boil the potatoes until fork tender. Cool and cube.
2. Chop the eggs, celery, and onion.
3. Mix the mayonnaise, mustard, and relish.
4. Fold everything together gently and sprinkle with paprika.

A NOTE FROM THE COOK

Better the next day. Made for every church supper.

Church Supper Potato Salad

Mrs. Hanson

5 lbs red potatoes 6 eggs, hard boiled
1 c. mayo 2 T mustard 1/4 c sweet relish
3 stalks celery 1/2 onion paprika

Boil potatoes till fork tender. Cool + cube.
Chop eggs, celery, onion. Mix dressing.
Fold together gently. Paprika on top.
Better the next day! Feeds a crowd (20)

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CHAPTER

Breads

1 recipe

BREADS

Nana's Skillet Cornbread

From the kitchen of Nana, 1960s

Makes 8 wedges · Prep 10 min · Cook 25 min

INGREDIENTS

1 cup cornmeal

1 cup flour

1/4 cup sugar

1 Tbsp baking powder

1 tsp salt

1 cup buttermilk

1 egg

1/4 cup bacon grease

DIRECTIONS

1. Heat the grease in a cast-iron skillet in a 425°F oven.
2. Mix everything else, pour in the sizzling grease, and stir.
3. Pour into the hot skillet and bake 20–25 minutes, until golden on top.

A NOTE FROM THE COOK

Serve with butter and honey.

Skillet Cornbread

Nana

1 c cornmeal 1 c flour
1/4 c sugar 1 T baking powder 1 tsp salt
1 c buttermilk 1 egg 1/4 c bacon grease

Heat grease in iron skillet in 425° oven.
Mix all, pour sizzling grease in batter, stir.
Into hot skillet. Bake 20–25 min.
Golden on top – butter + honey.

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CHAPTER

Desserts

2 recipes

DESSERTS

Lemon Icebox Pie

From the kitchen of Aunt Dot, 1960s

Makes 8 · Prep 15 min · Cook 15 min

INGREDIENTS

1 graham cracker crust

1 can sweetened condensed milk

3 egg yolks

1/2 cup lemon juice

Zest of 1 lemon

Whipped topping

DIRECTIONS

1. Beat the egg yolks, then add the milk, lemon juice, and zest.
2. Pour into the crust and bake at 350°F for 15 minutes.
3. Cool, then refrigerate (the "icebox") 3 hours.
4. Top with whipped topping.

A NOTE FROM THE COOK

A summer favorite at every reunion.

Lemon Icebox Pie

Aunt Dot

graham cracker crust

1 can sweetened condensed milk

3 egg yolks 1/2 c. lemon juice

zest of 1 lemon

Beat yolks, add milk, juice + zest.

Pour in crust. Bake 350° 15 min.

Cool, then icebox 3 hrs. Cool Whip on top

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DESSERTS

Mom's Molasses Cookies

From the kitchen of Aunt Dot, 1960s

Makes 4 dozen · Prep 15 min · Cook 9 min

INGREDIENTS

3/4 c. oleo (margarine or butter)

1 c. sugar

1/4 c. molasses

1 egg

2 c. flour

2 tsp baking soda

1 tsp cinnamon

1/2 tsp cloves

1/2 tsp ginger

DIRECTIONS

1. Cream oleo and sugar, then add molasses and egg.
2. Sift the dry ingredients in. Chill 1 hour.
3. Roll in balls and dip in sugar.
4. Bake at 375° about 9 minutes. Don't overbake!

A NOTE FROM THE COOK

Makes about 4 dozen. Aunt Dot always made these for Christmas.

RECIPE FOR

Mom's Molasses Cookies

FROM THE KITCHEN OF

Aunt Dot

3/4 c. oleo

1 c. sugar

1/4 c. molasses

1 egg

2 c. flour

2 tsp soda

1 tsp cinn.

1/2 tsp cloves

1/2 tsp ginger

Cream oleo + sugar, add molasses + egg.

Sift dry things in. Chill 1 hr.

Roll in balls, dip in sugar. Bake 375° about 9 min

- don't overbake! makes 4 doz



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