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Amish Heartland

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AMISH SODA CRACKER PUDDING RECIPE

18 soda crackers
1/2 cup brown sugar
1/4 cup butter
2 Tbls. peanut butter
3 cups milk
2 eggs
2 Tbls. cornstarch
1 cup white sugar
1 tsp. vanilla
1/2 cup coconut

Melt butter and peanut butter. Add to brown sugar and cracker crumbs and mix well. Place in pan, pressing crumbs to sides and bottom. Reserve 1/4 crumbs for topping. In a sauce pan, combine milk, eggs, cornstarch and white sugar and boil over medium heat until thickened; add vanilla and coconut. Pour slowly over crumbs and refrigerate.

When cool, sprinkle remaining crumbs over top.

AMISH HAM SALAD

1 lb. sliced ham, cut into julienne strips
1 lb. can of sauerkraut, rinsed and drained well
1 lb. Swiss cheese, coarsely grated
1 TB caraway seed
1 TB dill weed
Mayonnaise

Mix all ingredients together with a kitchen fork and add mayonnaise until it reaches the consistency that you like.

Serve on your favorite rye bread.

Can also be used on crackers as an appetizer.

AMISH RHUBARB BUTTER CRUNCH

4 cup diced rhubarb
1 cup sugar
3 Tbls. flour
1 cup brown sugar
1 1/2 cup flour
1/2 cup butter
1/2 cup shortening

Mix the first 3 ingredients and place in a 6 x 10 baking dish. Combine rest of ingredients and sprinkle over Rhubarb mixture.

Bake at 375 degrees for 40 minutes.

Serve warm with cream or plain.

