

*From the Kitchen of Mary Elois Stephens Jackson*



**Mayonnaise Rolls**

2 cups self-rising flour  
1 cup sweet milk  
2 heaping tablespoons mayonnaise

Combine all ingredients in mixing bowl. Place in greased muffin tin. Bake at 450° for 12 minutes.

Makes 12 muffins

*From the Kitchen of Mary Elois Stephens Jackson*



**Doris Walker candied nuts**

1 cup sugar  
1/4 cup water  
1 teaspoon cream tartar  
White Karo

Boil until forms firm ball in cold water. Pour in 2 cups nuts and stir easily. Pour on waxed paper

*From the Kitchen of Mary Elois Stephens Jackson*



Peach Cobbler, can use other fresh fruits.

Combine this for batter:

3/4 cup flour	2 teaspoon Baking Powder
1 cup sugar	3/4 cup sweet milk
	Salt

Melt 3/4 stick margarine in pan you will bake in. Pour batter into middle of melted butter. Do not stir. Pour into middle of the batter 2 cups sliced peaches mixed with 1 cup sugar. Do not stir. Bake at 400°.

*From the Kitchen of Mary Elois Stephens Jackson*



**Thumb Print Cookies**

Cream together good:  
1/2 cup shortening  
1/2 cup margarine  
2 egg yolks

1 teaspoon Vanilla  
1/2 cup brown sugar.  
Add: 2 cups flour, 1/2 teaspoon salt  
and chill

Roll in small balls (1 inch) and back at 350° for 5 minutes. Take finger and press in center of each cookie. Finish baking. Fill center with powdered sugar icing any color desired

If want to take the two egg whites and beat until foamy. roll each cookie in egg whites and roll in chopped nuts before you bake, but use same baking method.

To celebrate the release of my story "First Flight" at [tor.com](http://tor.com), which is based on Grandma, I'm sharing some of my favorite recipes from her. Print and cut them into 3 x 5 recipe cards. These are released under the version of Creative Commons Attribution-Noncommercial-Share Alike 3.0 from Grandma's day. "Ya'll share and enjoy them now, you hear?"

--Mary Robinette Kowal  
[www.maryrobinettekowal.com](http://www.maryrobinettekowal.com)

*From the Kitchen of Mary Elsie Stephens Jackson*



**Makes 6 apple dumplings**

1 4 oz lemon-lime soda

1 1/2 cup sugar.

Bring to boil and add 1/2 stick butter.

6 tablespoons sugar

1 teaspoon cinnamon

1/2 teaspoon allspice

Peel and core 6 apples.

Make rich pastry and cut in 7 inch squares. Mix sugar, cinnamon, allspice. Roll pastry around apple and fill center of apple with this mixture. Put in a baking dish and pour lemon-lime soda over all. Dot with butter and bake until done about 325°.

*From the Kitchen of Mary Elsie Stephens Jackson*



**Pear relish**

2 quarts chopped pears

6 red peppers

6 green peppers

1 pound chopped onions

2 cups sugar

3 Tbsp salt

2 cups vinegar

Mix and bring to boil and boil 10 minutes. Seal

*From the Kitchen of Mary Elsie Stephens Jackson*



**Dill Pickles**

Cucumbers

2 quarts cider vinegar

1 quart water

1/2 cup plain salt (not iodized)

Garlic cloves

Hot peppers

Dill sprigs

Wash cucumbers. Can be sliced or use whole cucumbers. Place in hot sterilized jars (quart) Bring to boil vinegar, water and salt.

In each jar, put 2 garlic buds, 2 hot peppers, 2 or 3 sprigs dill, (can use 2 teaspoons dill) pour hot vinegar over cucumbers and seal. Will be good in 2 weeks.

*From the Kitchen of Mary Elsie Stephens Jackson*



**Pear preserve**

3 quarts pears (sliced or chopped) 4 1/2 cups sugar

3 cups water or juice

6 slices of lemon (optional)

Pare fruit (if hard, cook until tender in water). Make syrup of liquid and sugar, add fruit to partly cooled syrup and bring gently to boil. Add lemon. Boil rapidly until clear and tender. Cool. Let stand in syrup until fruit plumps. With slotted spoon -- spoon fruit into sterilized Kerr jars. Heat syrup to boiling and pour over fruit to within 1/2 inch of top of jar. Put on cap, screw band firmly tight. Process in Boiling Water Bath 10 minute or seal with paraffin. Yield 5 pints.

*From the Kitchen of Mary Elsie Stephens Jackson*

Teatime tassies

1 - 3oz. Cream cheese	3/4 cup brown sugar
1/2 cup butter or margerine	1 teaspoon vanilla
1 cup sifted flour	1 tablespoon butter
1 egg	Dash of salt
	2/3 cup broken pecans

Let cream cheese and butter soften to room temperature. Blend and stir in flour. Chill slightly until firm. About 1 hour. Shape 2 dozen 1 inch balls. Place in tiny ungreased muffin cups. Press dough on bottom and sides of cups. Divide half the pecans among pastry lined cups.

Beat together remaining ingredients until smooth. Add to pastry cups and top with remaining pecans. Bake in slow oven 325° for 25 minutes or until filling is set.



*From the Kitchen of Mary Elsie Stephens Jackson*

Dressing

Chicken backs or thighs	1 pan cornbread
2 stalks celery (chopped)	2 beaten eggs
1 good-size onion (chopped)	1/2 to 1/4 teaspoon sage
3 homemade biscuits	

Cook chicken backs or thighs in water to make a good rich broth. Add salt or bullion cube toward the end of the cooking. Simmer onion and celery in chicken broth until tender. Crumble hot cornbread and biscuits and pour hot broth over breads. Add sage to taste, but don't overpower. Light salt and pepper to taste. Add enough egg to make consistency of corn bread batter. Spray medium casserole dish with pam. (Don't use oil in the dressing, but you can use butter.) Bake 350° 30 -35 minutes.



*From the Kitchen of Mary Elsie Stephens Jackson*

14 Day Pickles

Cucumbers	Plain 5% acidity vinegar
Salt (not iodide)	5 pounds sugar
4 tablespoons Alum (approx.)	Whole pickling spice

Make a salt brine in a crock (nothing metal) to float an egg. Soak cucumber in water for fourteen days. (weight top down). Rinse cucumber. Combine alum and 3 gallons of water, soak cucumbers overnight. Drain, rinse and let stand in vinegar for 6 hours. (Save the vinegar for other uses, it will be a little salty, but not strong) Slice cucumbers. Put layer of cucumbers and sugar. Sprinkle with whole mixed pickling spice. Repeat until you use all the cucumber. Let Stand. When sugar turns to syrup, pickles are ready. If syrup doesn't cover cucumbers add more sugar.



*From the Kitchen of Mary Elsie Stephens Jackson*

Macaroni and Cheese

2 tablespoons butter	Grated cheddar cheese.
2 tablespoons of flour.	1 pound macaroni (cooked)
1 cup milk	

Melt butter in sauce pan. Whisk in flour let cook for 1 minute, stirring. Add milk in small stream, whisking constantly. Add 1 cup grated cheddar cheese. Stir till melted.

Pour over cooked macaroni and stir to combine. In a deep casserole dish, place one layer of macaroni mixture and cover with grated cheese, repeat layers and end with cheese.

Bake at 350° for 30 minutes or until bubbly.

