



Here are a few recipes that some of Campbell County's early homesteaders might have enjoyed.



Pioneer Potato Cakes recipe

Ingredients:

6 potatoes, peeled and grated
2 tbs salt
½ cup of milk
2 eggs
1 cup of flour
shortening

Directions:

1. Wash and peel the potatoes before grating them.
2. Combine with salt, milk, eggs, and flour.
3. Pour spoonfuls of the mixture into a hot pan with melted shortening.
4. Cook the cakes until done and golden brown on both sides.





Snow Cream Recipe

Ingredients:

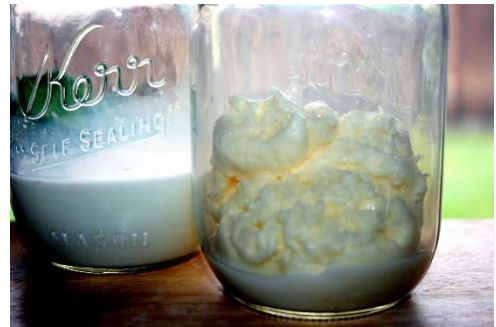
4-8 cups of freshly fallen snow
½ cup of sweetened condensed milk
1 tsp Vanilla Extract

1. On a snowy day, lay out a bowl to catch freshly fallen snow
2. Scoop 4 cups of snow into a bowl.
3. Pour ½ cup sweetened condensed milk on top.
4. Add a teaspoon of vanilla extract and mix well.
5. If your snow cream looks soupy mix in another 4 cups of snow.
6. Serve immediately.

Butter Making Recipe

Materials needed:

1 cup of Half-and-half (at room temperature)
1 cup Whipping Cream (at room temperature)
Ice water
Baby food or other small jars
Small bowl
Wooden spoon



Directions:

1. Take the containers of half-and-half and whipping cream out of the refrigerator for 2-3 hours before you are ready to make the butter. (The warmer the creams, the faster the butter will form)
2. Fill the jar 2/3 full, with equal parts of half-and-half and whipping cream. (You need some air space) Make sure that the lid is secure.
3. Shake the jar vigorously for about 10-15 minutes. The more cream there is in the jar, the longer it will take.
4. Continue to shake (churn) until the butter solids (clumps of yellow) separate from the liquid (buttermilk).
5. Pour the buttermilk off the butter and put the butter into a bowl.
6. Pour ice water into the bowl (this promotes the congealing) and press the butter against the side of the bowl, using the wooden spoon.
7. Repeat the process until the water runs clear (3 or 4 rinses)
8. Drain the water. At this point you can add a pinch of salt to make salted butter.
9. Spread on saltine crackers or bread and enjoy!!