

*My Favorite  
Childhood  
Recipes*



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## **My Favorite Childhood Recipes**

I had many favorite recipes growing up. My family made a lot of comfort foods that made mealtimes a happy place. When I got married my mom placed many of my favorite recipes in a special book for me to keep. That way I could pass them down through my family, and hopefully keep the warm happiness of my childhood alive through foods. Here is a collection of my top 10 favorite childhood recipes.

### Vegetable Soup

*My grandma used to make this recipe a lot and we loved to get invited to her house for lunch when she was brewing up a batch. She also canned this recipe in pint jars to make a quick and easy lunch.*

½ c. peas  
1 c. carrots  
1 stalk celery  
1 c. diced potatoes  
¼ c. rice  
¼ c. onion  
1 c. diced tomatoes  
1 c. green beans  
Salt, pepper, and dill to taste.

Place all ingredients in a saucepan. Add enough water to cover the vegetables. Simmer until tender.

### Crockpot Rice Soup

*Is there anything better on a cold snowy, windy day than hot soup? This soup is so easy too since you can just throw it in the crockpot and forget about it until supper time!*

½ c. rice  
3 c. water  
6 T. butter  
3 T. onion  
1/3 c. flour  
4 c. chicken broth  
2 - 3 c. diced cooked chicken  
2 c. chopped carrots

Place all ingredients together in a crockpot. Cook on low all day. About 1 hour before serving add 1 c. velveeta cheese. Serve as soon as cheese is melted.

### Tomato Gravy

*This was my grandma's recipe and she used to make it all the time. It was my very favorite dish growing up and still is to this day.*

Onions  
Tomatoes  
Salt  
Pepper  
Garlic  
Flour  
Water

This recipe's ingredient amounts will alter based on taste and how many you are serving. Fry onions and minced garlic in butter until tender. Add in tomatoes (juice and all). Add seasonings to taste and bring to a boil. Mix together a bit of flour and water to make a paste and add it to the boiling sauce to make it thicker. Stir well. Serve over potatoes or spaghetti.

### Creamy Alfredo Sauce

*I pretty much loved anything over noodles while I was growing up, still do.*

8 oz cream cheese  
 $\frac{3}{4}$  c. grated parmesan cheese  
 $\frac{1}{2}$  c. butter  
 $\frac{1}{2}$  c. milk

Cook together in a saucepan. Stir over a low heat until smooth. Serve or fettuccini noodles.

### Tater-Tot Casserole

*My mom used to make this all the time! I think it's one of those ultimate comfort foods.*

1lb ground beef  
1 chopped onion  
1 can green beans  
1 bag tater tots  
1 can cream of cheddar cheese soup  
½ c. milk

Brown beef and onion together. Place in the bottom of a baking dish. Add a layer of green beans or other veggies. Layer on the tater tots. Mix the cheddar cheese soup with the milk and pour on the top. Bake at 350F for 1 hour 15 minutes or until the tater tots are browned and crispy.

### Meatloaf

*We used to make this recipe quite often since we grew our own beef. Sometimes we would use half ground beef and half ground buffalo to make a less greasy meatloaf.*

2lbs ground beef  
2 c. bread crumbs  
½ c. ketchup  
½ c. water  
1 egg  
1 envelope dry onion soup mix  
1 chopped onion  
Salt for taste  
Ketchup  
Brown sugar

Mix together the beef, bread, ketchup, water, egg, soup mix, onion, and salt. Form into 2 loaves and place into bread pans. Mix together some ketchup and brown sugar and pour over the tops. Cover with aluminum foil and bake at 350F for 1 ½ hours. Uncover for the last 10 minutes.

### Cream Cheese Cookies

*This is a quick and simple go-to recipe if you need some cookies fast!*

¼ c. butter  
4oz cream cheese  
1 egg  
¼ t. vanilla  
1 pkg cake mix(any)

Mix all together. Chill for 30 minutes. Drop onto cookie sheet and bake at 375F for 8-10 minutes.

### Soft Sugar Cookies

*I used to love to make this recipe! I even took it to the fair one year and got a purple ribbon. You can frost these or leave them plain. Either way they are good!*

½ c. butter  
1 c. sugar  
1 egg  
¾ t. vanilla  
2 ½ c. flour  
½ t. salt  
½ t. baking soda  
½ c. sour cream

Mix all ingredients together well. Roll out and cut into shapes using cookie cutters. Place shapes on a greased cookie sheet and bake at 400F for 8 minutes or until slightly browned.

## Banana Bread

*Banana bread was a treat around our house. We often ate it for an afternoon snack. There wasn't much better than hot banana bread fresh from the oven with a chunk of melting butter on top.*

2 ½ c. flour  
1 ⅔ c. sugar  
1 ¼ t. baking powder  
1 ¼ t. baking soda  
½ t. salt  
⅔ c. butter  
⅔ c. milk  
1 ¼ c. mashed bananas  
2 eggs

Mix all ingredients together, wet first and then dry. Place in a greased loaf pan. Bake at 350F for 45- 50 minutes or until a toothpick comes out clean.

## Dirt Cake

*This was the cake I requested ever single year for my birthday cake. I just loved it!*

1 3oz pkg chocolate pudding mix  
1 3oz pkg vanilla pudding mix  
3 c. milk  
1 ½ sticks butter  
1 c. powdered sugar  
8 oz cream cheese  
8 oz whipped cream  
1 pkg Oreos(crushed)

Mix together pudding and mix. Let set. Cream sugar, butter, and cream cheese. Stir in whipped cream and pudding mix. Place half of the crushed oreos in a 9x13 pan. Layer filling mix on top, and then top with remaining oreos.