

Amish Community Cooking From Greenville, PA

FARMHOUSE



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Introduction

y daughter Veronica and I enjoyed compiling this cookbook of many tasty recipes from all the exceptionally good cooks in our community. Currently we are making church meals for 170 people and a favorite is always a delicious salad made with romaine lettuce. 18 years ago Twila Beachy and I compiled Walnut Creek Valley Cookbook, and it is especially interesting for me now that I've moved out of Holmes County, Ohio to use ladies' recipes that interacted with me in my younger years.

Welcome to Farmhouse Kitchen! Browse through the many delicious recipes and try something for dinner tonight. God bless you as you reach out and share food with your friends and neighbors!

-Naomi Mast

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Dedication

y husband Matthias who has patiently eaten anything that we cook even when it flops. He is always grateful for a warm meal.

To my daughters Veronica, Rebekah and Rachel who are learning the art of cooking.

o my Mother, Esther who taught me to cook tasty meals.

To all the exceptionally good cooks who make many large meals for our community and have become dear friends of mine.

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Fruit Smoothies

MATTHIAS & NAOMI MAST

Mix in blender until smooth.

2 c. yogurt

1 c. strawberries

½ c. pineapple juice

1/4 c. cane sugar

1/4 c. blueberries

1 c. frozen peaches

1 frozen banana

1 Tbsp. lemon juice



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Almond Milk

3 c. water ½ c. almonds (blanched)

MATTHIAS & NAOMI MAST

Blend in blender and strain twice. Sweetener and vanilla can be added.

Rice Milk

 $7\frac{1}{2}$ c. water, boiling

1/2 lb. rice flour

3 c. water

½ c. olive oil

1 Tbsp. sea salt

4 Tbsp. honey

MATTHIAS & NAOMI MAST

Blend rice flour and 3 c. water. Stir into boiling water. Add olive oil, salt and honey. Simmer for 30 minutes. Add water to desired consistency. More sweetener may be added if desired.