



Cooking with the Horse and Buggy People Series

JUST *You & Me*

400 Amish Recipes for just the two of us

Wayne & Wilma Yoder

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WALNUT CREEK

800.852.4482

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Dedication

To all my cooking friends, known and unknown. From beginners to well seasoned cooks, whether you're cooking for one or two.

Pick out a recipe or two and give it a try. You don't need a whole lot of kitchen gadgets to whip together a dish or a meal.

Thank God for your talents, and smile when you do the dishes.

Introduction


Here it is, just for the two of you. I'm wrapping up *our Just You & Me Cookbook* after countless hours of creating and altering dishes in my kitchen.

Our daughters, Diane, Leanna and Mabel, helped prepare hundreds of dishes. My husband, Wayne and our son Robert filled their much needed role as taste testers for the new dishes.

All glory and thanks be to God for giving us the patience and strength to work on *Just You & Me* for the past 17 years.

As a couple, Wayne and I want to welcome you to our new cookbook. We enjoyed preparing our favorites for you. We hope the space you give our new cookbook in your kitchen will be worth it, for those times you need to cook for *Just You & Me*.



All recipes marked with  were created using the art of "Made from Scratch Cooking". In Made From Scratch Cooking, you take basic items found in your pantry, fruit cellar, freezer, or garden. Mix in a dash of this and a piece of that. Stir in a cup of imagination, then season to your liking. Before you know what happened your kitchen is filled with the aroma of a family favorite in the making.



All recipes marked with  have become special family favorites.

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Appetizers, Beverages & Dips



Ham Salad

- 1 c. finely-chopped ham or bologna
- ½ c. chopped pickles (sweet or dill)
- ½ c. Miracle Whip
- 1 hard-boiled egg, chopped

Mix everything together and spread on crackers. You can also put it on a piece of bread and eat as a sandwich with lettuce and cheese. Adjust the flavor by what kind of pickles you use, more or less Miracle Whip, or add some pickle juice. Hard-boiled eggs are optional. If there are any leftovers, it keeps better if hard-boiled eggs are omitted. Create your own taste. Check at the deli counter, usually they save ham ends that you can buy for a reasonable price. Other luncheon meats can also be mixed in.

Chicken Salad

- 1 c. cooked and chopped chicken
- ¼ c. salad dressing
- ¼ c. chopped pickles (your favorite)

Mix all ingredients together. Serve on bread as a sandwich or on Ritz crackers.

Cooked Shrimp

- 1½ qt. boiling water
- 12 oz. shelled, deveined shrimp
- 1 clove garlic, crushed
- 1 tsp. creole or cajun seasoning
- 1 bay leaf

Bring water to a boil. Add seasonings and shrimp. Boil 1 minute or until pink and cooked through.