



HOUSE OF BLACKBURN

COOKBOOK



2022 EDITION

Prepared By:
**The
Blackburns**

Revision / 6.8.2022

The House of Blackburn CookBook 2022

- We spend almost a third of our lives “eating” (some maybe a little more!). One of the most enjoyable parts of our family picnics is sharing the foods we enjoy.
- With the extra time to fill this past year and maybe this year, Fred and I have revived an old idea of gathering the best recipes from the past and maybe the future and putting them into a cookbook for all of us to share.
- So here is the plan, we have started a draft and included a few sample ideas. Now we want yours.
- Over the next few months we will be gathering and editing recipes and suggestions.
- You can help by submitting and a few editor volunteers would be helpful....

- Let’s Do This.....

- Papa

Our Blackburn Family Recipes



- Introduction
- Credits
- Cooks in the Kitchen
- Tools/Utensils
- Herbs and Spices
- Appetizers/Starters
- Snacks and
- Soups/Stews
- Side Dishes
- Potluck
- Entrée's
- Breakfast
- Lunch
- Dinner
- Desserts
- Drinks/Beverages
- At the Table /Scrapbook

DRAFT



Our Blackburn Family Recipes



CREDITS

“ Always keep one recipe that is yours...”

Grace and Katherine Miller

DRAFT

Our Blackburn Family Recipes



Cooks in the Kitchen

The memories of “Mom’s” cooking can be a wonderful thing, (or not..). But there were many others who were skillfull in the kitchen. Will keep track of them here.

- Regina Blackburn
- Grace Miller
- Kate Columbo
- Katherine Blackburn
- Gerald Blackburn – *Cook Stop’s resturaunt, Lynwood 1960-1962*
- Fred Blackburn
- Sandra Blackburn
- Pat Blackburn
- Terry Spiegel
- Fran Urrere
- Peg Stumpf
- Sydney Blackburn
- Samantha Blackburn – *Baker Graduate Le Cordon Blue Institute*



Our Blackburn Family Recipes



Tools and Utensils

We all have our favorite kitchen utensils here we will share the good the bad and the ugly with everyone.

- Stoves, Hot Plates and Campfires
- Crock Pots
- Air Fryers
- Griddles and Waffle Irons
- Blenders, Food Processors
- Yoaster Ovens
- Pots and Pans
- Knives and Sharpeners
- *Spoons and Ladels*
- *Cookie Sheets and Cake Pans*

Our Blackburn Family Recipes



Drinks & Beverages

We all have our favorite kitchen utensils here we will share the good the bad and the ugly with everyone.

- Moscow Mule
- Egg Nog
- Lemonade
- Arnold Palmer
- Margarita's
- Wines/Coolers



How it's Organized.....

- Cooks in the Kitchen
- Tools/Utensils
- Herbs and Spices
- Appetizers/Starters
- Snacks and
- Soups/Stews
- Side Dishes
- Salads
- Potluck
- Entrée's
- Breakfast
- Lunch
- Dinner
- Desserts
- Drinks/Beve
- Reference





House of Blackburn

Appetizers



1. Kathy's Crackers
2. Swedish Meat Balls
3. Fred's Tray
4. Onion Flower
5. Dips and Chips
6. Sausa's



HOB COOKBOOK



TEMPLATE



House of Blackburn

By: Fred Blackburn

Name

By: Fred Blackburn

Source:

- 1 Box Vanilla Wafers-Crushed
- 1 Cup Powder Sugar (extra for rolling)
- 3T Cocoa
- 1 Cup Walnut (small pieces)
- 3 T Corn Syrup
- 1/4 Cup Bourbon

Blend first 4 ingredients

Mix in next 2

Roll into walnut size ball

Roll in powder sugar

Store in airtight foil lined container for 3-4 weeks before serving

Instructions:

Shopping/Ingredients

- 6 Cups all-purpose flour
- 1 t salt
- 1 Pound Crisco or 2 1/3 cups

Serves:

Time to Make:





Kathy's Crackers



House of Blackburn

By: Katherine Blackburn

Kathy's Crackers

By Katherine Blackburn

Source: During a surgery recovery in 1997, Kathy discovered a receipt for crackers she prepared for Thanksgiving. This is adapted from Martha Stewarts "Herbed Swatches".

Here is the recipe for the crackers.

Now that I read it over, I find that I use other items. Instead of unsalted butter I use Imperial Spread (no table salt required). I've not added the chives- just never had any on hand. I do add rosemary (fresh or dry) and dill. If you have on hand, I also add Herbs of the Providence and French Lavender. When you are all done with the herbs/spices you should have about 2/3 Tablespoons. Kosher or Sea Salt are o.k. I pierce before I cut. Cut them to any size you want.

Have fun – add and subtract spices that you like. Crackers do not "keep". I make them the day before and hope for no leftovers.

Pre heat oven to 350' Bake for 13 to 15 minutes (you will know when they are done)

Pulse

1 cup of all-purpose flour + more for dusting for roll out

1/2 teaspoon table salt

1/4 teaspoon freshly ground pepper

2-3 Tbs of herbs

Add 4 Tbs Butter cut up

1/4 cup or 4 tablespoons sour cream and pulse until dough forms a ball.

Sea Salt or Kosher salt for dusting before baking



HERBS:

Chives, thymes, oregano plus or less of the ones I mentioned above

Transfer to lightly floured surface. Divide into two (2) balls. Roll out to about 1/8 thick. Sprinkle lightly with Sea Salt or Kosher Salt and prick dough all over. Cut, place on ungreased cookie sheet and bake. Do the same with the other ball. Should make between 2 to 4 dozen depending on the size cut.



Side Dishes

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HOB COOKBOOK



Entrees

House of Blackburn



1. Grandma Columbo's Roni Sauce
2. Sandi's Booger Beans
3. Grandma's Chili

HOB COOKBOOK

Grandma's Spaghetti Sauce



House of Blackburn

By: Kate Colombo

Roni Sauce (1930)

By: Kate Colombo

Source: P. Stumpf, Wisconsin; S. Blackburn, Long Beach

Sauté onion and garlic in oil or lamb drippings

Turn off burner and mix in spices and paste,

Add water (3 cans, use paste cans)

Blend well then simmer on low for 3-4 hours. Stirring (and tasting) often.

Note: You can use crockpot with canted lid for 12-16 hours. Remove peppers before serving.

Herbs and Spices:

Thyme

Rosemary

Oregano

Sweet basil

Marjoram

Slowly add Salt to taste pt to 1TB

*Measurement
by guess
based on what
ever Kate had in
her hand!*

Freezes Well



Shopping/Ingredients

- 3 cans Tomato Paste (Contadina)
- water
- 3 Dried red peppers
- 6 Chopped garlic cloves
- 2 med. Chopped onions
- ¼ cup olive oil/ lamb drippings

Makes about 4 Qt. Jars



Grandma's Chili Dish



House of Blackburn

By: Kathy Blackburn



Chili Casserole

By: Kathy Blackburn

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★★★★★

Source:: Mary Dahlstrum

- 1 40 oz. can Dennison Chili
- 14 oz. Whole tomatoes + Liquid (Quarted or diced)
- 1 10oz can Enchilada Sauce
- 1 ½ Oz Sour cream
- 2 Cups shredded Cheddar Cheese
- 1 Bag Dip Size Fritos Corn Chips



Instructions:

Combine ingredients into a 2 ½ - 3 quart Baking dish.

Top with Shredded Cheese and Remaining chips

Bake uncovered @ 350F for 20-30 minutes.

Shopping/Ingredients

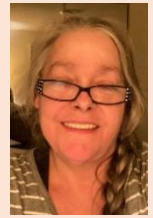
- 40 oz. can Dennison Chili
- 14 oz. can Whole Qtrd Tomatoes
- 1 Bag Corn Chips (Dip)
- Shredded Cheddar Cheese

Serves: 4-6

Time to Make: 20 minutes



Booger Beans



House of Blackburn

By: Sandra Blackburn

Cheap Meals My Mom Made

Suggested by: Fred

Source: Family Recipe

- 1 pound ground beef
- 1 16 oz. can Pork & Beans
- ½ cup of diced onions



Instructions:

- Fry ground beef with onions until fully cooked, Then drain oil.
- Add can of pork and beans and warm together for 5 minutes

**Serve with
buttered bread
& cold Beer.**



Shopping/Ingredients

- 1 16oz can pork & beans
- ½ Cup diced onions
- 1 Pound ground beef

*Serves: Four, or one hungry
redneck*

Time to Make: 15-20 min.



Name

By: Fred Blackburn

Source:

1 Box Vanilla Wafers-Crushed

1 Cup Powder Sugar (extra for rolling)

3T Cocoa

1 Cup Walnut (small pieces)

3 T Corn Syrup

1/4 Cup Bourbon

Blend first 4 ingredients

Mix in next 2

Roll into walnut size ball

Roll in powder sugar

Store in airtight foil lined container for 3-4 weeks before serving

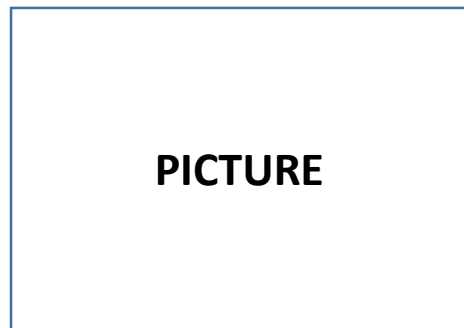
Instructions:

Shopping/Ingredients

- 6 Cups all-purpose flour
- 1 t salt
- 1 Pound Crisco or 2 1/3 cups

Serves:

Time to Make:



PICTURE



Mac 'n Cheese

House of Blackburn

By: Blackburn

Name

By: Blackburn

Source:

- 1 Box Vanilla Wafers-Crushed
- 1 Cup Powder Sugar (extra for rolling)
- 3T Cocoa
- 1 Cup Walnut (small pieces)
- 3 T Corn Syrup
- 1/4 Cup Bourbon

Instructions:

Blend first 4 ingredients

Mix in next 2

Roll into walnut size ball

Roll in powder sugar

Store in airtight foil lined container for 3-4 weeks before serving

Shopping/Ingredients

- 6 Cups all-purpose flour
- 1 t salt
- 1 Pound Crisco or 2 1/3 cups

Serves:

Time to Make:



House of Blackburn

Salads



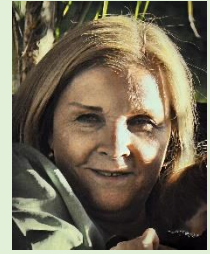
1. Terry's Potato Salad
2. Fran's Chicken Salad

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HOB COOKBOOK



Potato Salad



House of Blackburn

By: Aunt Terry's

Name

By: Name

Source:

1 Box Vanilla Wafers-Crushed

1 Cup Powder Sugar (extra for rolling)

3T Cocoa

1 Cup Walnut (small pieces)

3 T Corn Syrup

1/4 Cup Bourbon

Blend first 4 ingredients

Mix in next 2

Roll into walnut size ball

Roll in powder sugar

Store in airtight foil lined container for 3-4 weeks before serving

Instructions:

Shopping/Ingredients

- 6 Cups all-purpose flour
- 1 t salt
- 1 Pound Crisco or 2 1/3 cups



Serves:

Time to Make:



Spaghetti Salad



House of Blackburn

By: Katherine Blackburn

Spaghetti Salad: By: Katherine Blackburn

Source: *Roberta Innes 5th grade teacher McKibben School, 1978 from a potluck lunch offering.....*

Cook one (1) pound spaghetti, drain and rinse
In large serving bowl add:
Cooked Spaghetti
1 each cucumber, green bell pepper and red onion
chopped
1 16 oz. jar Catalina Salad Dressing
Mix all together

Options:

- Add peas or other veggies*
- Add tomatoes just before serving*

Top with poppy seeds about 2 tablespoons
Refrigerate at least 2 hours or over night
-Great as leftovers-



Notes:

Shopping/Ingredients

- 1# spaghetti
- 16 oz. Salad Dressing-Catalina
- Vegetables (peas) optional
- Tomatoes cucumber, red onion, green bell pepper
- Poppy seeds



Chicken Salad



House of Blackburn



By: Fran Urrere

Chicken Salad

By: Fran Urrere

Source: *From*

- 1 Head of Cabbage med. chopped
 - 1 Pkg frozen peas
 - 1 Pkg Slivered Almonds
 - 3 Chicken breasts cooked and shredded
 - 2 Stalks green onions chopped
 - 1 Pkg (Red) ichaban* noodles uncooked And crumbled . * (Top Ramen)
- Toss all above in a salad bowl.

Shopping/Ingredients

- 1 Med Cabbage
- Salt
- Sugar
- Pepper
- oil
- 5 oz., slivered almonds
- 3 Skinless boneless Chicken Breasts
- 2 stalks green onions
- Ichaban Noodles
- Japanese Vinegar



DRESSING

- 1 Pkg of soup base from noodles.
 - 1/3 cup of sugar
 - Pepper to taste
 - 6 TBS Japanese Vinegar
 - 2/3 cup of oil
- Mix well than toss in salad





House of Blackburn

Desserts



1. Kathy's Christmas Cookies
2. Mom's No Bake Cookies
3. Italian Cookies

HOB COOKBOOK



Christmas Cookies



House of Blackburn

By: Katherine Blackburn

BOURBON BALLS (MAKE 4 WEEKS BEFORE SERVING – LAST FOREVER*)

By: Katherine Blackburn

**Except at Whittier Household*

Source: *From care package recipe to Vietnam Soldiers -1965*

1 Box Vanilla Wafers-Crushed

1 Cup Powder Sugar (extra for rolling)

3T Cocoa

1 Cup Walnut (small pieces)

3 T Corn Syrup

1/4 Cup Bourbon

Blend first 4 ingredients

Mix in next 2

Roll into walnut size ball

Roll in powder sugar

Store in airtight foil lined container for 3-4 weeks before serving

Shopping/Ingredients

- Vanilla Wafers
- Powdered sugar
- Cocoa
- Walnuts
- Corn syrup
- ¼ cup Bourbon

“Noel Balls”

Katherine Blackburn

Source: *LA Times “Home Section” December 1961*

CRISCO COOKIE DOUGHT BASE (MAKES 7 TO 8 CUPS OF MIX STORE IN TUPPERWARE FOR NO LONGER THAN 2/3 MONTHS

6 Cups all-purpose flour

1 t salt

1 Pound Crisco or 2 1/3 cups

Mix well – will look like pie dough (last forever)

Shopping/Ingredients

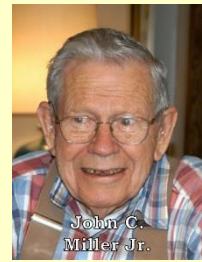
- 6 cups All purpose flour
- 1# Crisco
- Salt





Grandpa's

Chocolate Chip Cookies



House of Blackburn

By: John C. Miller Jr.

CC Cookies

By: John Miller Jr.

Source: *Him*

1 cup Crisco

 $\frac{3}{4}$ cup sugar $\frac{3}{4}$ cup packed light brown sugar

1 tsp vanilla

2 eggs

2-1/4 cup unsifted all purpose flour

1 tsp baking soda

 $\frac{1}{2}$ tsp salt

1-12 oz. Pkg Chocolate Chips

1 Cup chopped nuts



Instructions

John Miller

Cream (whip) Crisco, sugar, brown sugar and vanilla until light and fluffy, add eggs; beat well. Combine flour, baking soda and salt; gradually beat into creamed mixture.

Stir in chips and nuts

Drop by teaspoon full onto ungreased cookie sheet.

Bake at 375F for 8-10 minutes or until light brown.

Cool slightly; Remove from cookie sheet.

Makes 6 dozen cookies

Shopping/Ingredients

- Vanilla
- Granulated sugar
- Eggs
- Walnuts
- Crisco
- Chocolate Chips
- Baking soda





Italian Cookies



House of Blackburn

By: Esther/Grace

Italian Cookies

By:

Source: Esther Lister

- 4 eggs
- 1 ½ cups of sugar
- 1/2 Cup margarine or butter (melted)
- 3 tsp baking powder
- 1 tsp Anise
- 3 ¾ cups flour
- ½ cup chopped almonds



Instructions:

Boil all ingredients in a sauce pan for 1 minute

Shopping/Ingredients

- 3 Cups Flour
- ½-3 t anise
- ½ -1 cup chopped almonds

Serves: 6-10

Time to Make: 45 min



No Bake Cookies



House of Blackburn

By: Mom

No-bake Cookies

By:

Source: Regina Blackburn

- 2 Cups sugar
- 3 Cups oatmeal
- 1/2 Cup margarine
- ½ cup milk
- ½ Cup cocoa

Instructions:

Boil all ingredients in a sauce pan for 1 minute



Keep Refrigerated

Shopping/Ingredients

- 3 Cups Oatmeal
- ½ t vanilla
- ½ Cup peanut butter

Serves: 10 or 1 Papa
Time to Make: 45 min



Baked Stuff

House of Blackburn

1. Cupcakes
2. Missi's Birthday Cake Recipe
3. Cookies

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HOB COOKBOOK



References

House of Blackburn

1. Vegetable Cooking Chart
2. Table of Measurements
3. Herbs and Spices
4. Kitchen Tools

HOB COOKBOOK



Herbs & Spices

House of Blackburn

By: Papa

<p><i>Saffron</i></p>  <p>Saffron, called zafrane in Morocco, is expensive to buy, but thankfully only small quantities are needed as it is potent in both colour and taste. Saffron is used as a basis in a family of Moroccan sauces.</p>	<p><i>Paprika</i></p>  <p>Known as fellla hlouwa in Morocco, paprika is the most commonly used of the peppers. It is the basis for many tomato dishes, indispensable for many sauces & also appears in veg tagines, salads & kefta.</p>	<p><i>Cayenne Pepper</i></p>  <p>Known as fellla soudaniya or simply fellla in Morocco. A yellow-orange coloured spice used mostly in southern Morocco cooking, where the influence of hotter, spicier African dishes is stronger.</p>	<p><i>Sesame Seeds</i></p>  <p>Known in Morocco as jinjelan. Sesame seeds are used in Moroccan breads and desserts, and when toasted as a garnish for some tagines.</p>	<p><i>Caraway Seeds</i></p>  <p>Largely cultivated in Morocco where it is known as karwiya. It is used very infrequently but turns up in the famous harissa sauce.</p>
<p><i>Allspice</i></p>  <p>A reddish-brown berry with a taste that combines the flavours of cinnamon, nutmeg and cloves, called noioura in Morocco. It is used in some chicken dishes and regional varieties of kefta and bisteeya.</p>	<p><i>Cumin Seeds</i></p>  <p>This is an essential spice in Moroccan food, called kammoon in Morocco. In its seed form it smells like hay, but when ground in a mortar the aroma and taste released is sensational.</p>	<p><i>Cinnamon</i></p>  <p>Mostly used in stick form, there are two types: Ceylon cinnamon, called dar el cini in Morocco, pale and light in taste; and cassia cinnamon, called karfa in Morocco, dark and strong in taste.</p>	<p><i>Tumeric Roots</i></p>  <p>Called quekoum in Morocco, turmeric belongs to the ginger family and has a clean and bitter taste. Often mixed with saffron to give extra colour and flavour, most often because saffron is so expensive.</p>	<p><i>Black Pepper</i></p>  <p>Known as elbezar in Morocco. This spice has a coarse taste and is added in many savoury dishes. Add early for the taste to mellow.</p>
<p><i>Ginger</i></p>  <p>Called skinjbir in Morocco. A sweet, peppery spice often seen in Moroccan cooking with black pepper and coarse salt; especially in tagines.</p>	<p><i>Cloves</i></p>  <p>Called oud el nouar in Morocco. It is seldom used except in some couscous dishes.</p>	<p><i>Coriander Fruits</i></p>  <p>Not to be confused with fresh coriander, used frequently in Moroccan cooking. Coriander seeds, or kesbar, are ground and used as a spice to give a somewhat pungent flavour.</p>	<p><i>Fenugreek</i></p>  <p>A dry and yellow seed of the aromatic plant of the same name. It is native to Morocco, where it known as helbah, and favoured by Berbers in making flat bread.</p>	<p><i>Aniseed</i></p>  <p>Known as habbt hlawa or nafaa in Morocco. Aniseed has a strong, warm flavour and is used in seed form to flavour Moroccan bread, sweets and milk drinks.</p>

HOB COOKBOOK

Our Blackburn Family Recipes



At the Table

“ Always keep one recipe that is yours...”

Grace and Katherine Miller





Title

House of Blackburn

By:

Name

By: Name

Source:

1 Box Vanilla Wafers-Crushed

1 Cup Powder Sugar (extra for rolling)

3T Cocoa

1 Cup Walnut (small pieces)

3 T Corn Syrup

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Blend first 4 ingredients

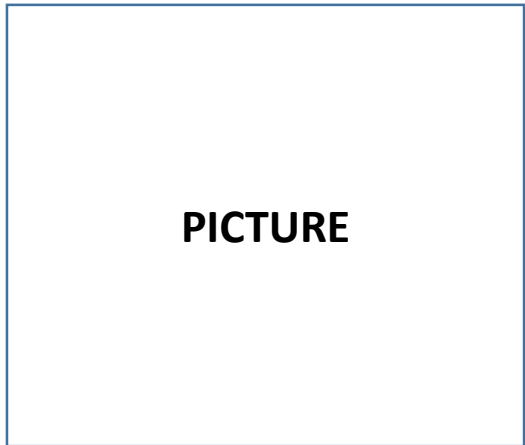
Mix in next 2

Roll into walnut size ball

Roll in powder sugar

Store in airtight foil lined container for 3-4 weeks before serving

Instructions:



Shopping/Ingredients

- 6 Cups all-purpose flour
- 1 t salt
- 1 Pound Crisco or 2 1/3 cups

Serves:

Time to Make:

Frankie the Food Critic....



1
★



2
★★



3
★★★



4
★★★★



5
★★★★★

1. Don't bother. This needs to be buried some where!
Well at least you tried.
2. I'm really trying here but it's just not going down.
3. I see some potential here, worth another try at least.
4. Ok this is definitely a keeper? I need some more to be sure?
5. Why have you been keeping this a secret? Got any more?

