

# celery seed dressing

- 2 c. salad oil
- 1 c. vinegar
- 1/2 c. sugar
- 2 tsp. dry mustard
- 3 T. onion, minced or grated
- 2 T. celery seed, whole

Combine the oil, sugar, dry mustard, grated onion and celery seed with a wire whisk. Add the vinegar slowly while continuing to stir. Cover and refrigerate until ready to serve. Mix thoroughly before each use.

Makes 4 cups

# cucumber salad

- 1 (10-12 inch) European style cucumbers
- or 2 ( 6-inch ) cucumbers
- 2 T. fresh dill, chopped
- 1/2 c. white vinegar
- 1/2 c. sugar
- 1/4 c. water
- 1 tsp. salt

Core and Cut the cucumber into paper thin slices. Layer the sliced cucumbers in a medium bowl, sprinkling the dill between each of the layers. Combine the vinegar, sugar, water and salt in a 2 cup measure. Pour the vinegar over the layered cucumbers. Cover and refrigerate for 4-5 hours before serving. Mix thoroughly before each use.

Makes 4-6 servings

## lingonberry vinaigrette

- 1 12 oz. jar lingonberries (undiluted)
- 1 c. apple cider vinegar
- 2 T. celery seed, ground
- 2 T. sugar
- 2 c. oil
- salt and pepper to taste

Whisk all the ingredients together in a medium bowl. Cover refrigerated until ready to serve. Mix thoroughly before each use.

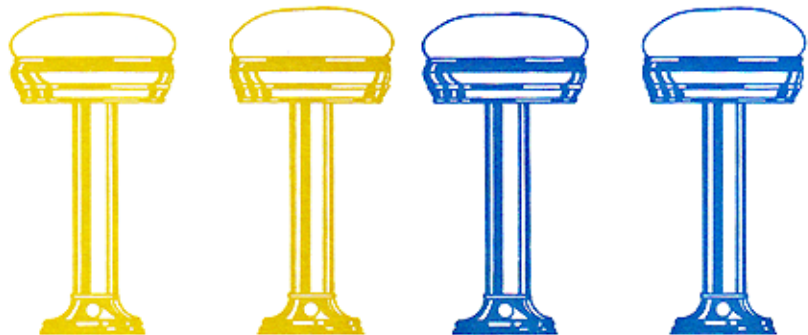
Makes 4 cups

## pistachio vinaigrette

- 1 c. pistachios, shelled whole
- 1 c. white vinegar
- 2 c. vegetable oil
- 1/4 c. red onion, chopped
- 2 T. celery seed, ground
- 2 T. sugar
- dash of salt and pepper

Combine all the ingredients and blend in a food processor or blender. Cover refrigerated until ready to serve. Mix thoroughly before each use.

Makes 4 cups



## buttered potato soup

2 c. mashed potatoes  
6 c. chicken stock  
2 T. fresh dill, chopped  
4 tsp. butter  
dash of allspice, ground  
salt and pepper to taste

Combine the mashed potatoes and chicken stock in a medium saucepan and whisk until smooth. Stir over medium heat until the soup barely comes to a boil. Add salt and pepper to taste and sprinkle the top with a dash of allspice. Ladle the hot soup into individual bowls or mugs. Garnish each bowl with some dill and a 1/2 teaspoon of butter and serve it immediately.

Makes 8 servings.



## swedish fruit soup

1/2 c. pitted prunes  
1-1/2 c. mixed dried fruit  
1-1/2 c. raisins  
1/2 c. Turkish apricots, dried  
3 T. cornstarch  
1 c. water  
1/2 c. sugar  
1/2 c. brown sugar  
2 T. lemon juice  
1/2 c. raspberry syrup

Cover the fruit with cold water and bring it to a boil in a large saucepan. Allow it to simmer until the fruit is soft but not mushy. Stir the cornstarch and water with a fork in a small bowl until smooth. Stir the cornstarch mixture into the simmering fruit. Continue to cook uncovered until the fruit mixture is clear and any lumps are dissolved. Stir in the sugars and cook for 2 minutes more, then set it aside to cool. Add the lemon juice and raspberry syrup when the fruit is thoroughly cooled and serve.

Makes 12 servings.

# swedish pea soup with pork

- 2 c. dry yellow Swedish peas
- 3 qts. water
- 1 (2-3 lb.) ham bone
- 1 medium onion, sliced
- 1/4 tsp. allspice, whole
- 1 tsp. marjoram , dried leaf
- 1 tsp. salt to taste
- 1/8 tsp. black pepper, ground

Sort and wash the peas. Combine the peas and water in a deep soup kettle and soak overnight. Place the soup kettle with the soaked peas and water over medium high heat on the stove. Cover the pot and bring it to a boil. Remove any shells from the peas that float to the top of the water. Simmer the peas for 2 hours or until the peas are partially softened. Add the ham bone, onions and allspice to the pea soup. Continue to simmer covered for one hour until the peas are tender. Skim any fat from the surface. Stir in the marjoram, salt and pepper. To serve, place the ham bone on a platter and cut the meat away from the bone and into slices. Serve the meat in sandwiches, if desired, and the hot soup in bowls or mugs.

Makes 6 servings.

# spinach soup

- 2 lbs. fresh spinach  
(or 1 2 lb. pkg. frozen chopped spinach)
- 2 quarts chicken stock
- 3 T. butter
- 2 T. flour
- 1 tsp. salt
- 1/8 tsp. nutmeg
- dash of pepper, freshly ground

Thoroughly wash the fresh spinach, then drain it and chop it coarsely. (If the frozen spinach is used, thaw it completely and strain it). Bring the soup stock to a boil in a 4-quart pot and add the spinach. Simmer it uncovered for about 8 minutes. Strain the spinach from the stock into a bowl. Pour the soup stock into another pot and set it aside. Press the spinach with a spoon to remove most of the liquid. Chop the cooked spinach even finer, if desired. Melt the butter in the emptied soup pot, then remove it from the heat. Stir in the flour, being careful to avoid lumps. Return the pot to the stove. Stirring constantly on a medium-high heat, add the soup stock--1 cup at a time--to the flour mixture in the pot. Bring the uncovered pot of soup to a boil. Add the spinach, salt, pepper and nutmeg--the soup will thicken slightly. Simmer it for about 5 minutes more and serve.

Makes 4-6 servings.