

# *Recipes from a Sod House Kitchen*

**Buckwheat cakes** (The Nebraska Farmer published this recipe in 1877.)

Mix one-half cup of wheat flour with one quart of buckwheat flour and add one large tablespoon of salt. Then gradually add a scant quart of warm water mixed with one-fourth cup of yeast. Let it raise all night. In the morning add a quarter of a teaspoonful of soda, and bake immediately. Bake on a smooth well-greased iron griddle, taking care to scrape it well after each baking, and using as little grease as possible. The cakes should be no larger than a small saucer; serve at once.

**Wild Rabbit** (Most of the early settlers agree that this is one of the best recipes for preparing wild rabbit. It was used before Nebraska became a state.)

After cleaning, wash the rabbit in cold water, and hang up to freeze in order to loosen the meat fibers. Then soak for a short time in salt water before cooking. This will draw out the blood. Cut into pieces, washing each piece in cold water. Then put pieces in a stew pan filled with water into which a pinch of soda has been added. Bring to a simmer. Remove from stove and pour off this water. Put rabbit back in the pan and stew the meat for about three hours. When the meat is loosened from the bone, but not shredded, add fat with a little bacon and fry brown. (The meat, at this stage, can also be baked instead of being fried. If this is done, it should be baked about half an hour). Wild rabbit meat is best in the fall and winter months.

**Poverty Cake** (The Seward Reporter, on August 12, 1875, carried this recipe).

Two cups of thin cream, two cups of chopped raisins, two cups of sugar, four cups of flour, one teaspoon of soda., salt and spice.

**Kolaches** (This recipe, brought to Nebraska by Bohemian settlers, has been revised for ordinary conditions.)

Scald one pint of milk, let cool until lukewarm. Dissolve one and one-half cakes of compressed yeast in one-fourth cup lukewarm water, to which has been added one teaspoon of sugar. Let raise while milk cools. Add dissolved yeast to cooled milk and make a sponge. Let raise until light. Cream together one cup sugar and one cup butter. Add three egg yolks and two whole eggs, well beaten, and two teaspoons salt. Put in the sponge and mix well. Add flour enough to handle well. Let dough raise until light and roll out to one-half inch thickness. Cut out with biscuit cutter. Make a depression in the center and fill. Let raise and bake in quick oven. Any of the following fillings can be used.

- Fruit filling: Mash stewed prunes. Add sugar and cinnamon. Sprinkle with coconut or chopped nuts. Apricots, peaches, apples, or any canned fruits may be used.
- Poppy seed filling: Grind poppy seed and boil in just enough water to keep moist. Then add sugar, cinnamon, maple syrup, raisins, and three or four ginger snaps.
- Cottage cheese filling: Combine grated rind of lemon, one-half cup sugar, one tablespoon cream, two egg yolks, and one pint of dry cottage cheese.

Courtesy Nebraska State Historical Society