

Wanda E. Brunstetter

Lose Your Heart in the Amish Life.

New York Times best-selling author.



The Quilter's Daughter Recipes

Abby's Chicken Soup

1 cooked chicken, cut into small pieces
3 quarts water
1 small onion
1 bay leaf

1 tablespoon minced parsley
½ teaspoon salt
¼ teaspoon pepper
½ package of noodles (any kind)

Put chicken bay leaf and onion in a kettle, cover with water, and simmer until well-heated. Add parsley, salt, pepper, and noodles. Simmer for about 15 minutes, or until the noodles are thoroughly cooked.

Abby's Savory Stew

1 package of stew meat
2 cups cut-up potatoes
1 cup cut-up carrots
1 cup cut-up celery
1 cup cut-up onion

1 cup cut-up turnips (optional)
½ teaspoon thyme
½ teaspoon sage
Salt & pepper to taste

Roll the stew meat in enough flour to cover and brown. Put meat in a large kettle and simmer for 1 ½ hours. Add vegetables and seasonings. Cook an additional 30 minutes, or until vegetables are tender. Thicken if desired.

Naomi's Ham and Bean Soup

¼ cup margarine or butter
4 tablespoons flour
2 cans soup beans
½ cup milk

1 ½ cups ham bits
Water
Salt to taste

In a heavy saucepan, heat and stir margarine and flour until golden brown. Add beans and milk. Mix. In a skillet, brown ham bits and enough water to make a brown broth. Add ham and broth to beans and salt to taste. Simmer 15 minutes.

Abby's Melt-in-Your Mouth Biscuits

2 cups flour, sifted
2 teaspoons baking powder
½ teaspoon cream of tartar
2 tablespoons sugar
½ cup shortening
2/3 cup milk
1 egg

Preheat oven to 450 degrees. In a large bowl, sift together all dry ingredients. Cut in the shortening until the mixture is crumbly. Add milk, then egg. Blend well. Roll out dough and cut, or drop by spoonfuls onto a baking sheet. Bake for 10-15 minutes.

Nancy's Golden Baked Chicken

6 cut-up chicken breasts
½ cup flour
½ teaspoon salt
Dash of pepper
½ teaspoon paprika
¼ cup butter, melted
1 can cream of chicken soup
¼ cup water
1 tablespoon minced parsley

Preheat oven to 375 degrees. Coat chicken with mixture of flour, salt, pepper, and paprika. Arrange chicken in a single layer in butter shallow baking dish. Drizzle melted butter over chicken. Bake for 20 minutes. Turn chicken pieces over and bake 20 minutes longer. Mix cream of chicken soup with ¼ cup water and pour over chicken. Sprinkle with parsley. Bake an additional 20 minutes.



Wanda Brunstetter is an award-winning romance novelist who has led millions of readers to lose their heart in the Amish life. She is the author of almost 50 books with more than 5 million copies sold. Many of her books have landed on the top bestseller lists, including the *New York Times*, *Publisher's Weekly*, *CBA*, *ECPA*, and *CBD*. Wanda is considered one of the founders of the Amish fiction genre, and her work has been covered by national publications, including *Time Magazine* and *USA Today*.

For more information, visit www.WandaBrunstetter.com

© 2011 Wanda Brunstetter. All rights reserved.