

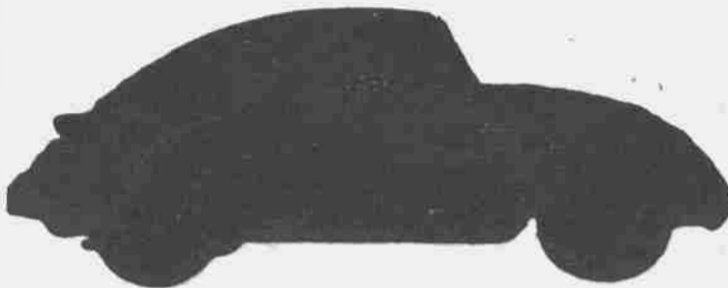
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Students share holiday cuisine

Compiled by Vicki Ruhga

Christmas is a special time of year for celebrations with family and friends and the smell of good food. Some prominent UNL student leaders shared their favorite recipes for Christmas parties, entertaining, or just plain eating.

"Really, Dave eats anything," said Barbara Rimington, mother of the 290-pound Cornhusker center.

She said one of Dave's favorite foods at Christmas, or any time of year, is Nestle Chocolate Chip Toll House Cookies.

NESTLE CHOCOLATE CHIP TOLL HOUSE COOKIES

- 2 1/4 c. flour
- 3/4 c. brown sugar
- 1 t. salt
- 3/4 c. white sugar
- 1 c. butter or margarine
- 1 t. baking soda
- 1 12-ounce pkg. of Nestle's Chocolate Chips
- 1 t. vanilla
- 2 eggs
- 1 c. chopped nuts (optional)

Sift soda, salt and flour together. Beat sugar, vanilla and butter until creamy. Beat in eggs. Gradually add flour mixture and mix well. Stir in chocolate chips and nuts. Drop by rounded measuring teaspoon fulls onto ungreased cookie sheet. Bake at 375 degrees for 8 to 10 minutes.

ASUN President Dan Wedekind's favorite Christmas dish is a Puerto Rican Christmas pudding, made by his mother-in-law.

PUERTO RICAN CHRISTMAS PUDDING

- 6 oz. raisins
- 2 c. rice
- 1/2 t. cinnamon
- 1 t. salt
- 2 c. sugar
- 1 c. carnation evaporated milk (8 oz. can)
- 1/2 t. ginger
- 1/2 t. vanilla

Cook rice slowly in 1 1/2 quarts of water. Slowly

add salt, cinnamon, vanilla, raisins and ginger. Stir gradually until raisins are tender. Add sugar and can of evaporated milk, stir gradually. Cook 45 to 75 minutes. Let stand for 5 minutes. Stir again. Serve.

Wedekind said he recommends that the pudding be served in the company of family and friends, with time to stop and reflect on the significance of Christmas.

Residence Hall Association President Melba Petrie said a special favorite of her family at Christmas time is hard candy.

HARD CANDY

- 6 c. sugar
- 1/2 t. cream of tartar
- 1 1/2 c. rainwater (or distilled)
- 1 T. flavoring (Petrie said she uses oil of cinnamon, clove or peppermint. She said the oil must be bought from a druggist.)

Add whatever food coloring you would like. Petrie said her family usually chooses Christmas colors red and green.

Cook the mixture at 320 degrees. Pout into flat pan to cool then break into pieces.

"The candy is hard, clear and very sweet," Petrie said. "We've been making it every Christmas since I can remember."

Patti Gallagher, Daily Nebraskan editor, said her family makes Irish Soda Bread.

"This recipe comes from my paternal grandmother, Ann Gallagher," she said. "Grandma Gallagher comes from the 'Old Country' - County May in Ireland."

The recipe has not been written down because Grandma Gallagher uses "a pinch of that and a handful of this," she said. But, for convenience, Gallagher said she has found a suitable substitute.

"According to Grandma, Irish Soda Bread is best lathered in butter and served with a cup of hot tea," Gallagher said.

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