

Heritage Recipes

You can share old family recipes and traditions

Aunt Reet's Rolls

From Cheryl

These rolls are what we use every year. A little history... My aunt made these every year for Thanksgiving and we all looked forward to them. She's since passed away and we have scattered as we've grown up. But I know that most of us still have Aunt Reet's roll recipe and use it every year. It's now become 'tradition'. It's just not Thanksgiving without these rolls! Aunt Reet always said that the secret is to freeze them first and then reheat them. That is especially helpful on 'Turkey day' when every cooking surface is taken up. She shaped them into Parkerhouse rolls with a bit of butter inside the fold as do I, but you can make any shape roll you want. Here's the recipe:

Aunt Reet's Rolls

1 1/2 cup milk
1 stick butter
1/2 cup sugar
3 pkg yeast
1 Tbsp sugar
1/2 cup warm water (100-110 degrees F)
2 eggs
8 cup flour

Directions:

1. Scald 1 1/2 c. milk. Melt one stick of butter and 1/2 c. sugar in the milk and let it cool.
2. Mix 3 pkg. yeast, 1 Tablespoon sugar and 1/2 c. warm water and let stand 10 minutes.
3. Mix the two mixtures together with 2 eggs, mixing thoroughly. Add 7-8 c. flour. Knead and let rise until double.
Make into rolls and let rise.
4. Bake at 350 F until brown*. Rub butter on top and freeze. Reheat at 425 F in foil until warm.

*Editor's note: about 20 minutes

Submit Your Favorite Recipes along with their stories to

editor@heritagerecipes.com

www.heritagerecipes.com @ 2004-2007