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Spinach Dip

1 package Mrs. Grass Homestyle
Vegetable Dip and Soup Mix
(or Knorr's)
1 cup sour cream
1 cup mayonnaise

1 (10oz. package) frozen chopped
spinach
3 small green onions (finely chopped)
1 round loaf corn rye or sourdough bread

Cook or thaw frozen spinach. Rinse, drain and squeeze out excess liquid. Combine all the above ingredients in a medium size bowl, mix thoroughly. Chill for 3 hours. Hollow out corn rye or sourdough bread. Fill opening with dip. Makes 2½ cups.

Ham Hors D'oeuvres

5 slices white bread - crusts removed
1 4½oz. can deviled ham or canned chicken or cheese spread
melted butter or oleo

Flatten bread slices with rolling pin. Spread with ham. Roll up, place seam side down in container. Brush with melted butter. Freeze or chill till ready to serve. To serve cut each roll in 5 pieces. Bake on ungreased sheet in hot oven 425°F 5-10 minutes or until brown. Serve hot. Makes 25. Can be baked frozen.

Sausage Bites

1 pound hot sausage
1 pound sharp cheese, grated
3 cups biscuit mix

Mix thoroughly by hand. Shape into 1" balls. Freeze if desired. Bake 10 minutes at 400°F till brown. Makes about 9 dozen.

Liverwurst Pate'

½ pound liverwurst
3 oz. cream cheese
1/8 teaspoon dry mustard
1½ tablespoon Worcestershire sauce
minced onion

Serve on party rye.

Vegetable Dip

2 cups sour cream
1 cup Miracle Whip
3 tablespoons dill weed

3 tablespoons dried minced onion
1 tablespoon Lawry seasoned salt
2 tablespoons parsley

Cheese Dip (Raw Vegetables)

8 ounces cottage cheese
8 ounces cream cheese (room temp.)
2 ounces blue cheese

¼ cup milk
Small clove of garlic
Dash Tabasco

Blend cottage cheese and milk 30 seconds. Add rest of ingredients. Blend another 30 seconds. Chill.

Three Way Dip

2 cups cottage cheese
1 cup (4 ounces) crumbled blue cheese
2 tablespoons green onion slices

2 tablespoons lemon juice
1 teaspoon Worcestershire sauce
1 cup dairy sour cream

Combine cottage cheese and blue cheese; beat on highest speed of electric mixer until almost smooth. Add remaining ingredients; mix well. Chill. Serve as dip with crackers and crisp vegetables, as a salad dressing or on baked potatoes. 4 cups.

Shrimp Dip

1 8 ounce package cream cheese
1 cup mayonnaise
1 can shrimp (\$2.19 size)

½ to 1 package Original Ranch Style
Salad Dressing

Serve with stone ground crackers.

Shrimp Dip

Combine the following ingredients:

1 4 ounce package cream cheese
1 pint sour cream
½ green pepper, diced into small pieces

1 4 ounce can of shrimp, drained
1 package dry Italian dressing mix

Serve with raw carrot sticks, green peppers, celery sticks, sliced mushrooms or crackers. This dip can be stored in the refrigerator for up to one week.

Sesame Canapés

1 cup all purpose flour
1 teaspoon salt
½ teaspoon ginger
1/3 cup shortening

2 or 3 tablespoons ice water
1 cup grated sharp cheese, packed
½ cup toasted sesame seeds
½ teaspoon Worcestershire sauce

Combine to smooth dough. Make 2 rolls – 8” x 1” and chill. Slice 1/8” thick, place on greased cookie sheet and prick with fork. Bake at 400°F for 10 minutes.

Shrimp Dip

6 ounces cream cheese
1/3 cup salad dressing (not mayo)
3 tablespoons chili sauce

2 teaspoons lemon juice
½ teaspoon crushed onion
¼ teaspoon Worcestershire sauce

Blend together with mixer. Add one or two cans of rinsed tiny shrimp. Then chill for a few hours.

Miniature Quiches

Cream Cheese Pastry:

1 cup butter
1 (8 ounce) package cream cheese

2 cups flour
½ teaspoon salt

Beat butter, cheese and salt in mixer until completely smooth. Work in flour to a smooth dough (mixer can be used but pastry blender is superior). Chill overnight (Will keep several days). Remove from refrigerator 10 minutes before using. Divide dough for ease in handling; keep unused portion in refrigerator.

Filling:

2 large eggs, slightly beaten
1 cup milk

½ teaspoon salt
2 cups shredded Swiss cheese

Preheat oven to 350°F. Divide dough into 48 balls and press each into miniature muffin pan cups. Combine egg, milk, and salt. Fill pastry shells with cheese. Dribble egg mixture over cheese. Bake 30 minutes; serve warm.

Variation:

3-4 slices cooked and crumbled bacon and 1 tablespoon minced onion may be added to cheese.

Parmesan Puffs

1 package (10 oz.) frozen Pepperidge Farm patty shells, thawed
1 egg, slightly beaten
½ cup Parmesan cheese

Heat oven to 425°F. Place patty shells slightly overlapping on a floured board. Roll to a 9"x18" rectangle. Brush with egg. Sprinkle half of dough with 2 tablespoons cheese. Fold over other half to form a square. Roll to 12"x16". Cut into 1½" strips – then cut diagonally to form diamonds. Before separating dough, brush with egg and sprinkle with remaining cheese. Place ½" apart on ungreased sheet. Bake 10-12 minutes or till puffed and golden. Serve hot.

To make ahead – store in airtight container. Reheat on sheet at 425°F for 5 minutes or till crisp. Makes about 4 dozen.

Cheese Puffs

1 cup grated natural sharp cheese
3 tablespoons soft butter
½ cup sifted flour

¼ teaspoon salt
½ teaspoon paprika
24 stuffed olives

Blend cheese with butter. Stir in flour, salt and paprika; mix well. Wrap 1 teaspoon cheese dough around 24 stuffed olives, completely covering olive. Arrange on ungreased cookie sheet. Bake at 400°F for 10-15 minutes or until golden. Can be frozen until you are ready to use them.

Cheese And Bacon Hors D'Oeuvres

Bread slices, crusts removed
Sharp cheddar cheese spread (Wispride)
Bacon

Flatten bread slices with rolling pin. Spread with cheese and roll up. Cut bacon slices in half lengthwise and crosswise. Cut rolls in 4 pieces and wrap each with a piece of bacon. Secure with toothpicks. Freeze or chill till ready to serve. To serve, partially thaw if frozen. Bake at 400°F 20 minutes on a rack over a baking dish. These may be partially baked 10 minutes earlier, removed and baked final 10 minutes just before serving.

Vegetable Dip

2 packages Hidden Valley Ranch Style Dressing
2 cups Mayonnaise
1 cup buttermilk

Serve with raw vegetables.

Stuffed Mushrooms

12 mushrooms	½ teaspoon salt
3 tablespoons butter	dash of pepper
2 tablespoons chopped onion	1 teaspoon lemon juice
3 tablespoons chopped celery	1¼ cups soft bread crumbs

Begin by crumbling fresh slices of bread in order to make the necessary quantity of crumbs.

Remove mushroom stems and chop fine. Melt butter in skillet. Add chopped stems, onion and celery. Cook over low heat for 5 minutes. Add salt, pepper, lemon juice and bread crumbs. Mix well. Fill mushroom caps using a small spoon. Place stuffed caps in greased baking dish. Bake at 375°F for 15 minutes.

Stuffed Mushrooms

15-20 whole mushrooms	½ cup bread crumbs
1 medium onion	1 to 2 eggs
1/3 cup butter	1 tablespoon chopped parsley
3 tablespoons oil	

Select mushrooms with large and deep caps. Remove stems and save them. Save tiny mushrooms too small to be stuffed. Melt butter in skillet, add chopped onion, then the chopped stems and tiny caps. Cook for 5-8 minutes. Remove from heat and add parsley, bread crumbs, salt and pepper to taste and stir well. Scald the large caps and fill with prepared stuffing. Beat eggs, drop the filled caps gently in the beaten eggs, then in bread crumbs. Arrange in well oiled baking pan; spoon a few drops of melted butter over each cap. Bake at 400°F for 20-25 minutes. For nicer color, broil them the last 3-5 minutes.

Mushroom Spread

4 slices bacon	¼ teaspoon salt
8 ounces fresh mushrooms, chopped (3 cups)	1/8 teaspoon pepper
1 medium onion, finely chopped (1/2 cup)	1 8-ounce package cream cheese, cubed
1 clove garlic, minced	2 teaspoons Worcestershire sauce
2 tablespoons all-purpose flour	1 teaspoon soy sauce
	½ cup sour cream

In skillet cook bacon till crisp; drain, reserving 2 tablespoons of drippings. Crumble bacon; set aside. Cook mushrooms, onion, and garlic in reserved drippings till tender and most of the liquid has evaporated. Stir in flour, salt, and pepper. Add cream cheese, Worcestershire sauce, and soy sauce. Heat and stir till cheese is melted. Stir in sour cream and crumbled bacon. Heat through. Do not boil. Serve warm. Makes 2½ cups spread.

Serve on rye bread rounds, crackers, or rusks.

Hidden Valley Ranch Oyster Crackers

12 to 16 ounces plain oyster crackers	¼ teaspoon lemon pepper
1 package Hidden Valley Ranch Buttermilk Recipe Original Ranch Salad Dressing Mix	½ to 1 teaspoon dill weed ¼ teaspoon garlic powder ¾ to 1 cup salad oil

Combine Hidden Valley Ranch mix and oil; add dill weed, garlic powder and lemon pepper. Pour over crackers, stir to coat. Place in warm oven for 15-20 minutes.

Hidden Valley Ranch Buffalo Wings

24 chicken wings/drumettes	½ teaspoon paprika
¼ cup hot pepper sauce (less if desired)	½ cup melted butter
2 packages Hidden Valley Ranch Milk Recipe Original Ranch Salad Dressing Mix	3 tablespoons vinegar Celery sticks

Preheat oven to 350°F. Dip chicken in mixture of melted butter, pepper sauce and vinegar; put in baking pan. Sprinkle with 1 package dry dressing mix. Bake 25-30 minutes or until browned. Sprinkle with paprika. Serve with celery sticks and prepared Hidden Valley Ranch Salad Dressing as dip.

Veggie Pizza

2 (8 count) Crescent rolls	1 package Ranch Dressing
2 8-ounce packages Philadelphia Cream Cheese	Raw vegetables (chopped broccoli, chopped cauliflower, shredded carrots, etc.)
1 cup mayonnaise	

Bake rolls according to directions but, lay out flat, sides touching, on a cookie sheet. Soften cream cheese (not in microwave), add mayonnaise and use electric beater to whip together. Add package Ranch dressing. Spread on dough after it has cooled. Add raw vegetables on top. Refrigerate 6 hours, preferably overnight.

2. Biscuits & Breads

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Caramel Pecan Rolls

1 package active dry yeast	1/3 cup butter, melted
1 cup warm water (105-115°F)	1/2 cup brown sugar (packed)
1/4 cup granulated sugar	1 tablespoon corn syrup
1 teaspoon butter, softened	2/3 cup pecan halves
1 egg	1/2 cup granulated sugar
3/4 to 3 1/2 cups flour	2 teaspoons cinnamon

In mixing bowl, dissolve yeast in warm water. Stir in 1/4 cup sugar, salt, 2 tablespoons butter, egg and 2 cups flour; beat until smooth. With spoon or hand, work in enough flour until dough is easy to handle; place greased side up in greased bowl; cover tightly. Refrigerate overnight or up to 4 or 5 days.

Combine melted butter, brown sugar, corn syrup and pecan halves. Pour into greased oblong pan (13"x9"x12"). Combine 1/2 cup sugar and cinnamon.

On floured board, roll dough into 15"x9" oblong. Spread with melted butter and sprinkle with sugar-cinnamon mixture. Roll up tightly, beginning at wide side. Seal edge well. Cut into 1" slices and place in prepared pan. Cover; let rise in warm place until double (about 1 1/2 hours).

Bake 25 to 30 minutes in 375°F oven. Makes 15 rolls.

Pumpkin Bread

4 eggs	2 teaspoons soda
3 cups sugar	1 teaspoon baking powder
1 cup salad oil	1/2 teaspoon cloves
1 14-ounce can pumpkin	1 teaspoon cinnamon
3 1/2 cups sifted flour	1 teaspoon nutmeg
2 teaspoons salt	1 teaspoon allspice

Beat eggs well. Add sugar, oil, pumpkin. Sift together flour, salt, soda, baking powder, and spices. Add to pumpkin mixture. Beat until well blended. Add 3/4 cup water and beat well. Bake in well greased pans at 350°F for 1 hour, 10 minutes.

Variations: 2/3 cup broken nut meats and/or 2/3 cup chopped raisins or dates.

Walnut-Raisin Bread

3 cups sifted all-purpose flour	1 cup chopped walnuts
1 cup granulated sugar	1 cup raisins
1 1/2 teaspoon salt	1 egg, beaten
4 teaspoons baking powder	1 1/4 cups milk
2 tablespoons melted shortening or salad oil	

Start heating oven to 350°F and grease 9"x5" loaf pan. Sift flour, sugar, salt, baking powder, into bowl. Add walnuts and raisins. With fork beat egg with milk and shortening till blended. Stir into flour mixture; blend thoroughly with spoon; turn into pan. Bake 60 to 70 minutes or until cake tester inserted into center comes out clean. Cool in pan 10 minutes; remove. Serve next day.

English Muffins

1 package dry yeast
½ cup scalded milk
1 cup warm water
2 teaspoons sugar

1 teaspoon salt
4 cups sifted flour
3 tablespoons softened butter

Dissolve yeast in 2 tablespoons warm water and let proof. Combine milk, water, sugar and salt in a mixing bowl; add yeast mixture and beat in 2 cups of the flour. Cover and let rise 1 to 1½ hours until risen and collapsed back into bowl. Beat in the butter and remaining flour. Grease inside of rings, place on greased baking sheet and fill each ring ½ full with batter. Let rise until double and bake in 425°F oven for 30-40 minutes until brown. Makes 8 muffins (if using only 4 rings, refrigerate ½ of the batter until ready to use.).

English Muffins In A Loaf

(Makes 2 loaves)

2 packages active dry yeast
6 cups unsifted flour
1 tablespoon sugar
2 teaspoons salt

2 cups milk
¼ teaspoon baking soda
½ cup water
cornmeal

Combine 3 cups flour, yeast, sugar, salt and soda. Heat liquids until very warm (120°F-130°F). Add to dry mixture; beat well. Stir in rest of flour to make a stiff batter. Spoon into two 8½"×4½" pans that have been greased and sprinkled with cornmeal. Sprinkle tops with cornmeal. Cover; let rise in warm place for 45 minutes. Bake at 400°F for 25 minutes. Remove from pans immediately and cool.

Microwave Oven Directions:

Reduce flour to 3 cups in first step, 2 cups in second. Mix and let rise as directed above. Microwave each loaf on high power for 6 minutes, 30 seconds. Surface of loaf will be flat and pale in color. Allow to rest 5 minutes before removing from pans.

To Serve: Slice and toast. Makes 16 slices per loaf.

Scone

1 cup raisins
4 cups flour
4 teaspoons baking powder
pinch salt

1 cup sugar
1 tablespoon Crisco shortening
2 eggs beaten – add enough milk to
make 2 cups liquid

Simmer raisins in 1 cup water for 5 minutes; drain. Mix all dry ingredients. Crinkle Crisco into dry mix. Add milk and egg mixture. Mix well. Add raisins. Mix. Bake in 350°F oven 1 hour in greased and floured black iron frying pan.

Irish Skillet Bread

4 cups flour	1 egg, beaten
½ teaspoon baking soda	1 cup milk
½ cup sugar	2 tablespoons butter, melted
½ teaspoon salt	1 cup raisins

Mix dry ingredients in large bowl; add eggs, milk and melted butter. Mix lightly and quickly; knead lightly. Mixture should be slack but not wet. Add a little more milk if it is too stiff. Fold in raisins. With lightly floured hands transfer dough to a 9 inch skillet. Make a large cross in top of dough. Bake at 400°F for 10 minutes; reduce heat to 350°F and bake 45 minutes longer.

Cinnamon Easy's

½ cup firmly packed brown sugar	1/3 cup dark corn syrup
¼ cup pecans	

Combine brown sugar, pecans and corn syrup. Pour into bottom of greased 9"x13" pan. If desired, pan may be placed over low heat to soften mixture for easy spreading.

2 packages active dry yeast	1 teaspoon salt
1¼ cups warm water	1 4-serving size package egg custard mix
¼ cup butter, softened	3 to 3½ cups flour

Soften yeast in water in large mixing bowl. Add butter, salt and dry custard mix, stir until dissolved. Gradually add flour, mixing well. Knead dough on lightly floured board 12 times.

Roll out to an 18"x12" rectangle. Spread with 2 tablespoons butter. Sprinkle with a mixture of ¼ cup brown sugar, ¼ cup pecans and 1 teaspoon cinnamon. Starting with 18" side, roll up in jelly roll fashion. Cut in 18 one inch slices. Place cut side down in pan. Cover and let rise until double in size, about 30 minutes.

Bake at 400°F for 15 to 18 minutes.

Zucchini Bread

3 eggs	1 teaspoon baking powder
1 cup oil	1 teaspoon baking soda
1 cup sugar	3 teaspoons cinnamon
2 cups zucchini (grated and drained)	1 teaspoon salt
2 teaspoons vanilla	1 cup nuts (chopped)
2½ cups flour	2/3 cup raisins

Mix eggs, oil, sugar, zucchini and vanilla. Sift dry ingredients together. Combine with zucchini mix. Add raisins and nuts. Divide into 2 greased loaf pans. Bake at 350°F for one hour. Cool and remove from pan.

Brown Bread

1 cup raisins	2¾ cups flour
2 cups boiling water	2 teaspoons baking soda
1 cup light brown sugar	1 teaspoon salt
2 tablespoons butter	1 cup chopped nuts

Pour boiling water over raisins and let stand until cool. Drain raisins **and reserve raisin water**. Cream sugar and butter. Add remaining ingredients alternately with reserved raisin water. Use three (#2) cans (#2 can is 20 to 20-½ ounces, or 18 fluid ounces). Put equal amounts in each can. Do not fill more than ½ full, and do not grease can. Bake in 350°F oven for 1 hour. Serve with cream cheese. Let cool in cans approximately 20 minutes. Much better if made the day before to allow the flavors to blend.

Cranberry Nut Bread

1½ cups all-purpose flour	6 tablespoons butter, cut in 1" pieces
1 teaspoon baking soda	1 teaspoon lemon juice
1¼ teaspoon baking powder	2 large eggs
½ teaspoon salt	¼ cup fresh orange juice
¾ cup sugar	1¼ cups fresh cranberries
Peel from one orange	1 cup walnuts

Preheat oven to 350°F. Combine flour, baking soda, baking powder and salt in a bowl. Stir to mix; set aside.

With the metal blade in place, add sugar and orange peel to the food processor bowl. Process until the peel is finely chopped. Add butter and lemon juice. Turn on and off rapidly until ingredients are combined. Add eggs and orange juice; process until smooth. Add cranberries and nuts. Turn on and off five or six times to chop. Add the flour mixture and turn processor on and off three or four times, just until the flour disappears into the batter.

Turn batter into a well-greased 9"x5"x3" loaf pan or 18 paper-lined 2-¾" muffin cups. Bake the loaf for one hour or the muffins for 30 minutes. Remove bread or muffins from the pan, and let cool on wire rack. Makes one loaf or 18 muffins.

French Bread

5½ to 6 cups all-purpose flour	Cornmeal
2 (0.25 ounce) packages active dry yeast	1 egg white
1½ teaspoons salt	1 tablespoon water
2 cups warm water (110°F)	

In a large mixing bowl, combine 2 cups flour, yeast and salt. Add 2 cups warm water, and mix until even. Knead in as much of the remaining flour as you can.

On a lightly floured surface, knead in enough flour to make a stiff dough that is smooth and elastic. Knead for about 8 to 10 minutes total. Shape into a ball. Place dough in a greased bowl and turn once. Cover, and let rise in a warm place until doubled.

Punch dough down, and divide in half. Turn out onto a lightly floured surface. Cover, and let rest for 10 minutes. Roll each half into a 15x10 inch rectangle. Roll up, starting from a long side. Moisten edge with water and seal. Taper ends.

Lightly grease a large baking sheet. Sprinkle with cornmeal. Place loaves, seam side down, on the prepared baking sheet. Lightly beat the egg white with 1 tablespoon of water, and brush on. Cover with a damp cloth. Let rise until nearly doubled, 35 to 40 minutes.

With a very sharp knife, make 3 or 4 diagonal cuts about ¼ inch deep across top of each loaf. Bake in a preheated 375°F (190°C) oven for 20 minutes. Brush again with egg white mixture. Bake for an additional 15 to 20 minutes, or until bread tests done. If necessary, cover loosely with foil to prevent over browning. Remove from baking sheet and cool on a wire rack.

Makes 2 large loaves.

Crusty Pizza Dough

1 package active dry yeast	2 teaspoons olive oil
1 cup warm water (105°F to 115°F)	2½ to 3½ cups all-purpose flour
½ teaspoon salt	cornmeal

Sprinkle yeast over warm water in warmed bowl; let stand 5 minutes. Add salt, olive oil and 2½ cups flour. Mix until smooth. Add remaining flour, ½ cup at a time until dough clings together well (and not your hands); continue kneading for 2 to 5 minutes.

Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about 1 hour. Punch dough down.

Brush 14-inch diameter pizza pan with oil; sprinkle with cornmeal. Press dough across bottom of pan, forming a collar around edge to hold filling. Top with desired fillings. Bake at 450°F for 15 to 20 minutes. Yield: One 14-inch pizza

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Chocolate Rum Cake

1 package Duncan Hines Yellow Cake Mix	2 tablespoons rum
1 large package Instant Chocolate Pudding	1 teaspoon vanilla
4 eggs	1 cup chopped walnuts
½ cup oil	1 large package chocolate bits (2 cups)

Bundt pan. Mix all together (first six ingredients) then fold in walnuts and chocolate bits. Bake at 350°F for 60 minutes.

Cheesecake

Mix ¾ cup crushed graham crackers, 1 tablespoon sugar and 2 tablespoons melted butter. Sprinkle on sides and press in bottom of greased 9" spring-form pan.

Cook and stir 1 package Jell-O Vanilla Pudding and Pie Filling (not instant) with ½ cup sugar and 1 cup milk to full boil. Cover pudding surface.

Beat 1½ pounds cream cheese; beat in 3 egg yolks, 1 tablespoon lemon juice, 1 teaspoon vanilla, ¼ teaspoon salt, and pudding. Beat 3 egg whites to peaks; fold in. Pour into pan. Bake at 425°F for 30 minutes, until set in center. Cool. Makes 10 to 12 servings.

Yellow (or Chocolate) Dream Cake

- | | |
|--|--|
| 1 cup water | Eggs (use number specified on cake mix package) |
| 1 envelope Dream Whip Whipped Topping Mix | ¼ cup oil |
| 1 package (2-layer size) any yellow cake mix (Regular or Pudding Included) | 1 package (4-serving size) Jell-O Vanilla Flavor Pudding and Pie Filling (not instant pudding) |

Chocolate Dream Cake – Use devil’s food cake mix, chocolate flavor pudding and pie filling, and increase water to 1¼ cups.

- 1 Preheat oven to 350°F. Combine all ingredients in large mixer bowl. Beat at medium speed of electric mixer for four minutes. Pour into pans very generously greased with solid vegetable shortening (about ½ tablespoon for each pan) and floured. Use two 9” round layer pans (at least 1½” deep) or three 8” round pans.*
- 2 Bake for 35 to 40 minutes, or until cake tester or wooden toothpick inserted into centers comes out clean. (use only this method to test for doneness.)
- 3 Cool in pans 10 minutes. (Cake cooled longer may stick to pan.) Loosen from sides of pans, remove and cool completely on racks. Frost top sides up with at least 2½ cups of your favorite frosting.

*** Alternate baking pans:**

One 13x9” pan; increase eggs to 4; bake about 45 minutes.

One 10” fluted tube pan; bake 40 to 45 minutes; cool in pan 15 minutes.

German Chocolate Cake

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|--------------------------------|---------------------------|
| 2 cups sugar | 2½ cups all purpose flour |
| 1 cup shortening | 1 cup buttermilk |
| 4 egg yolks | 1 teaspoon baking soda |
| ¼ pound German Sweet Chocolate | 1 teaspoon vanilla |
| ½ cup boiling water | Pinch of salt |
| 4 stiffly beaten egg whites | |

Cream together sugar and shortening. Add egg yolks one at a time. Melt chocolate in boiling water and add to mixture. Add flour alternately with buttermilk, with soda dissolved in ¼ cup of the buttermilk. Add vanilla and salt. Fold in stiffly beaten egg whites. Pour into three 9” cake pans. Bake 30 minutes at 350°F. Ice with special icing for this cake or fudge icing.

Filling and Icing for German Chocolate Cake

- | | |
|-----------------------|---------------------------|
| 1 cup sugar | 1 cup flaked coconut |
| 1 cup evaporated milk | ½ to 1 cup chopped pecans |
| 1 stick butter | 1 teaspoon vanilla |
| 3 beaten egg yolks | |

Cook together in double boiler, stirring constantly, sugar, milk, butter, and egg yolks. Cook until thick. Add coconut, pecans, and vanilla. Spread

Fruit Cocktail Cake

4 cups sifted flour	½ cup cooking oil
3 cups sugar	2 cans (1 pound, 1 ounce each) undrained fruit cocktail
1 teaspoon baking soda	½ cup firmly packed brown sugar
1 teaspoon salt	½ cup chopped nuts
4 eggs	

Sift and measure flour. Add sugar, baking soda and salt, and resift flour again. Beat eggs until thick, add oil and blend. Then add to flour mixture and beat to mix. Add undrained fruit cocktail and mix well by hand.

Pour into greased and flour-dusted 10-inch tube pan. Combine brown sugar and chopped nuts, and sprinkle over top. Bake in preheated 350°F oven 1½ hours or until cake tests done. Cool on rack 20 minutes before turning out of pan.

Dr. Byrd Cake

3 cups all purpose flour	1½ cups cooking oil
1 teaspoon baking powder	1 cup crushed pineapple, undrained
1 teaspoon salt	1½ teaspoons vanilla
2 cups sugar	3 eggs
1 teaspoon cinnamon	2 cups diced bananas

Combine flour, baking powder, salt, sugar and cinnamon and sift together into large bowl. Add all remaining ingredients and mix until well blended. Do not beat, just stir to mix.

Turn batter into greased 8" Bundt pan. Bake in preheated 350°F oven for 80 minutes or until cake tests done. Set pan on rack to cool. Turn out onto serving plate and serve as is or sprinkle with 10X sugar. Cake will stay fresh and moist a long time when properly wrapped and refrigerated.

Pound Cake

1 box (1 pound) Confectioner's 10X sugar	1 teaspoon vanilla extract
¼ teaspoon salt	½ teaspoon almond extract
¼ teaspoon mace	3½ cups sifted all purpose flour
¾ pound (1½ cups) butter or margarine	2/3 cup milk

Blend sugar, salt and mace in large mixing bowl. Cream sugar mixture and butter until light and fluffy. Add extracts. Beat eggs into mixture, one at a time, beating well after each addition. Add parts of flour and milk to creamed mixture alternately, blending well after each addition.

When smooth, turn batter into greased and floured 10" tube pan. Bake in moderate oven 350°F 1 hour and 15 minutes or until cake tester comes out clean and cake is golden brown. Allow cake to cool 5 minutes in pan; turn out on cooling rack. Cool thoroughly. Yield: one 10" cake or 20 servings.

Red Velvet Cake

½ cup shortening	1 cup buttermilk
1½ cups flour	¾ teaspoon salt
2 eggs	1 tablespoon vanilla
2 ounces red food coloring	1 tablespoon vinegar
3 tablespoons cocoa	1 teaspoon baking soda
2¼ cups flour	

Make paste of cocoa and food coloring. Cream shortening with sugar. Add eggs. Combine sifted measured flour with salt, add alternately with buttermilk and vanilla to creamed mixture. In using an electric mixer revolve mixer blades and fold in vinegar and soda. Pour batter into 3 8" layer pans greased and lined with wax paper. Bake at 350°F for 25-30 minutes. (Test after 15 minutes.) Have all ingredients at room temperature.

Red Velvet Icing:

The icing for this cake is just as unusual as the cake itself. One point is important for success – the first mixture must be thoroughly chilled before combining it with the second, otherwise it may curdle.

Icing Recipe

3 tablespoons flour	1 cup milk
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In a saucepan add a little milk to flour, stirring until all lumps are gone – add remaining milk and cook. Chill in refrigerator until very cold.

1 cup butter or oleo
1 cup granulated sugar
1 teaspoon vanilla

Bring butter to room temperature. Add sugar and cream until light and fluffy, if using a mixer beat 15 to 20 minutes or until desired consistency. Add vanilla.

Combine the two mixtures thoroughly. Spread rather thin between layers. Use remaining frosting to frost top and sides of cake.

Fruit Cocktail Cake

1½ cups sugar	1 (1 pound) can fruit cocktail
2 teaspoons baking soda	(do not drain)
2 cups flour	2 eggs
¼ teaspoon salt	

Combine above ingredients and mix with fork. Pour batter in 9"x13" pan. Sprinkle with ½ cup brown sugar. Bake about 45 minutes at 350°F. While still hot, put one stick of butter, ¾ cup sugar and ¾ cup evaporated milk in saucepan and boil 2 minutes. Pour over hot cake. Refrigerate.

Chocolate Mayonnaise Cake

1 package (2-layer) devil's food cake mix	4 eggs
1 package (4-serving) Jell-O instant pudding – chocolate flavor	1 cup mayonnaise
	1 cup water
	1 cup chopped nuts

Combine all ingredients in large mixer bowl. Blend, then beat at medium speed for 4 minutes. Pour into greased and floured 10" fluted tube or tube pan. Bake at 350°F for 50 minutes or until cake tester inserted in center comes out clean and cake begins to pull away from sides of pan. Do not underbake. Cool in pan 15 minutes. Remove from pan and finish cooling on rack.

Can be baked in two 9" layer pans - 350°F for 30-45 minutes. Or 9"x13" pan for 40-45 minutes.

Frost with Fluffy Cocoa Frosting.

Fluffy Cocoa Frosting

¾ cup Hershey's cocoa (or instant)	1 teaspoon vanilla
4 cups 10X sugar (1 pound)	½ cup evaporated milk
½ cup butter or oleo	

Mix well and spread on cake, etc. (Freezes well).

Glazed Pineapple Upside Down Cake

1 can (20 ounce) sliced pineapple in juice	1 package (2-layer) yellow cake mix
1 package (4-serving) Jell-O pudding or Jell-O instant pudding – vanilla flavor	1 package (4-serving) Jell-O instant pudding – vanilla flavor
10 maraschino cherries	4 eggs
½ cup firmly packed brown sugar	1 cup water
	¼ cup oil

Drain pineapple, reserving juice. Combine pudding mix and pineapple juice and set aside. Arrange pineapple slices in bottom of 13"x9" baking pan. Place cherry in center of each. Pour pudding mixture over pineapple. Sprinkle with brown sugar.

Combine cake mix, pudding mix, eggs, water and oil in large bowl. Blend then beat at medium speed of electric mixer for 4 minutes. Pour over pineapple topping mixture in pan. Bake at 350°F for 55 to 60 minutes or until top springs back when lightly pressed. Cool 5 minutes in pan, then invert on serving platter and let stand 1 minute before removing pan. Serve warm with whipped topping, if desired.

Jewish Apple Cake

3 medium apples
5 tablespoons sugar
2 teaspoons cinnamon

3 cups flour
2 cups sugar
3 teaspoons baking powder
4 eggs

Peel, core and slice (very thin) the apples. Place in bowl with cinnamon and sugar and let sit while making the batter.

1 cup oil
2 teaspoons vanilla
Juice of one orange

Mix flour, sugar and baking powder in large bowl. Add eggs, one at a time, beating after each addition. Add oil, vanilla and orange juice, beat well. Pour ½ of batter into a greased and floured 10" tube pan or bundt pan. Lay ¾ of apple mixture over top of batter. Cover with remaining batter, finishing off with apples. Bake at 350°F for 1 hour, or until done. Sprinkle with powdered sugar if desired.

Rave Reviews Coconut Cake

1 package (2 layer size) yellow cake mix
1 package (4 serving size) Jell-O Vanilla
Instant Pudding
1 1/3 cups water

4 eggs
¼ cup oil
2 cups flake coconut
1 cup chopped walnuts or pecans

Blend cake mix, pudding mix, water, eggs and oil in large mixer bowl. Beat at medium speed of electric mixer 4 minutes. Stir in coconut and walnuts. Pour into 3 greased and floured 9" layer pans. Bake at 350°F for 35 minutes. Cool in pans 15 minutes; remove and cool on rack. Fill and frost with coconut-cream cheese frosting.

Coconut Cream Cheese Frosting:

4 tablespoons oleo
2 cups flake coconut
1 package (8 ounces) cream cheese

2 teaspoons milk
3½ cups sifted 10X sugar
½ teaspoon vanilla

Melt 2 tablespoons butter in skillet. Add coconut; stir constantly over low heat until golden brown. Spread coconut on absorbent paper to cool. Cream 2 tablespoons butter with cream cheese. Add milk and sugar alternately, beating well. Add vanilla; stir in 1¾ cups of the coconut. Spread on tops and sides of cake layers. Sprinkle with remaining coconut.

Dump Cake

1 can (13½ ounces) pineapple tidbits,
undrained
1 can (22 ounces) cherry pie filling
1 cup chopped nuts

½ box yellow cake mix (about 2 cups)
½ cup butter or margarine
Cream

"Dump" first 3 ingredients into shallow 2-quart baking dish. Sprinkle with dry cake mix and dot with butter. Bake in moderate oven (350°F) 50 minutes, or until crusty and golden. Serve with cream. Makes 6 to 8 servings.

Easy Boston Cream Pie

- | | |
|--|--|
| 1 package (6-serving) Jell-O Pudding –
vanilla or banana cream flavor | ½ cup thawed Cool Whip or prepared
Dream Whip |
| 2 1/3 cups milk | 1 baked 8” or 9” yellow cake layer,
cooled |
| 1 square Baker’s unsweetened chocolate | |
| 1 tablespoon butter or margarine | |

Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Remove from heat. Measure 1 cup pudding into bowl. Add chocolate and butter and stir until melted. Cover both pudding surfaces with plastic wrap and chill.

Beat chilled vanilla pudding just until smooth. Fold in whipped topping. Split cake layer in half horizontally to make 2 layers. Place 1 cake layer on serving plate. Spread with vanilla pudding mixture and top with second layer. Beat chilled chocolate flavored pudding until smooth and creamy. Spread over cake. Chill at least 1 hour. Makes 6 to 8 servings.

Mexican Fruit Cake

- | | |
|-------------------------|---|
| 3 eggs | 1 20-ounce can crushed pineapple
<u>with</u> juice |
| 2 cups flour | 1 cup nuts |
| 2 cups sugar | |
| 2 teaspoons baking soda | |

Mix all together and place in a 9”x13” greased and floured pan. Bake at 350°F for 40-45 minutes. Ice while hot.

Icing:

- Blend together:
- | |
|---|
| 1 large package Philadelphia creamed cheese |
| 2 cups 10X sugar |
| 1 stick oleo |
| 1 teaspoon vanilla |

Chocolate Chip Cake

- | | |
|--------------------|----------------------------|
| 1½ sticks butter | 1½ teaspoons vanilla |
| 1½ cups sugar | 3 cups flour |
| 3 eggs | 2¼ teaspoons baking powder |
| 1½ cups sour cream | 1½ teaspoons baking soda |

- Topping:**
- | |
|-------------------------------|
| ¾ cup sugar |
| 1½ teaspoons cinnamon |
| 1 6-ounce bag chocolate chips |

Cream butter, sugar and eggs. Add sour cream and vanilla. Blend well. Sift flour, baking powder, and baking soda and add to mixture. Grease and flour 9”x13” baking pan. Pour ½ of batter into pan and top with ½ of topping. Repeat. Bake at 350°F for 30 minutes.

Old-Fashioned Light Fruit Cake

24 ounces pecan halves (do not chop)
¾ pound chopped candied pineapple (or use 1½ pounds ready-mixed
¾ pound whole candied cherries chopped candied fruit in place of
1 pound seedless white raisins pineapple and cherries)
½ pound soft butter
2¼ cups (1 pound) sugar
6 eggs
1 bottle (1 ounce) French's Brandy Flavoring
4 cups (1 pound) sifted flour
1 teaspoon nutmeg
1½ teaspoons cinnamon
1 teaspoon salt

Line baking pans with aluminum foil. Use two 9x5x3" loaf pans, or a 10x4" tube pan, or 4 pound-size coffee cans.

Have nuts and fruit ready. Save some to decorate top of cake.

Mix butter, sugar, eggs, flavoring in large bowl of electric mixer. If mixing by hand, use bowl that holds at least 3 quarts. Sift together remaining ingredients. Mix thoroughly with butter-egg mixture. Work into batter with heavy spoon or hands, the nuts and fruits.

Fill pans 2/3 full with batter. Bake in slow oven (275°F). Bake tube cake about 3 hours; smaller cakes about 2 hours. One-half hour before cake is done, brush top with honey or light corn syrup. Decorate with nuts and fruits, pressing down firmly to make them stick. Return cake to oven to finish baking.

When completely cool, lift out of pan and peel off foil. Wrap cake with wine-dampened cloth. Store in airtight container in cool place for at least several weeks. This blends flavor and mellows cake.

Carrot Cake

1 can (20 ounces) Dole Crushed Pineapple in Syrup	2 teaspoons vanilla extract
1 cup butter, softened	3 cups flour
1 cup packed brown sugar	2 teaspoons baking soda
1 cup granulated sugar	1 teaspoon ground cinnamon
4 eggs	1 teaspoon ground ginger
1 pound carrots, shredded	½ teaspoon salt
1 cup raisins	Silky Frosting

Drain pineapple well, pressing out excess syrup with back of spoon. Cream butter and sugars until light and fluffy. Beat in eggs until blended. Beat in pineapple, carrots, raisins and vanilla. Combine flour, soda, cinnamon, ginger and salt. Beat small amounts of dry ingredients into pineapple mixture until well blended. Pour into greased and floured 13x9" baking pan. Bake in 350°F oven 50 to 60 minutes until toothpick inserted comes out clean. Cool completely. Spread with Silky Frosting. Makes 20 servings.

Silky Frosting:

1 package (8 ounces) cream cheese, softened	1 tablespoon fresh lemon juice
½ cup butter, softened	1 teaspoon fresh grated lemon peel
	1½ cups sifted powdered sugar

Cream the cheese and butter until light and fluffy. Beat in lemon juice and peel. Gradually beat in powdered sugar until well blended and smooth.

Black Bottom Cupcakes

#1 Mixture:

Combine

6 ounces cream cheese	¼ teaspoon salt
2 beaten eggs	2/3 cup sugar

Beat well, stir in

12 ounce package Semi-Sweet Chocolate Chips

Set above aside.

#2 Mixture:

Sift together

3 cups flour	2 cups sugar
½ cup unsweetened cocoa	1 teaspoon salt
2 teaspoons baking soda	

Add

2 cups water	2 tablespoons vinegar
2/3 cup cooking oil	2 teaspoons vanilla

Beat well together.

Fill 36 large cupcake liners with #2 mixture a little more than half. Drop one teaspoon #1 mixture on top of each. Bake at 350°F for 25 minutes.

English Trifle Cake

3 cups Bisquick baking mix	¼ cup + 2 tablespoons raspberry jam
1 cup sugar	1 package (3½ ounces) vanilla instant pudding and pie filling
¼ cup shortening	1 cup fresh raspberries or 1 package (12 ounces) frozen raspberries, thawed and drained
1 cup milk	1 cup chilled whipping cream
2 teaspoons vanilla	½ cup toasted sliced almonds
2 teaspoons almond extract	
2 eggs	
¼ cup sherry, if desired	

Heat oven to 350°F. Grease and flour 2 round 9" pans. Beat baking mix, sugar, shortening, milk, vanilla, almond extract and eggs in large bowl on low speed, scraping bowl constantly, 30 seconds. Beat on medium speed, scraping bowl occasionally, 4 minutes. Pour into pans. Bake until wooden pick inserted in center comes out clean, 30 to 35 minutes. Cool 10 minutes; remove from pans. Cool cake completely on wire rack.

Split cake to make 4 layers. (To split, mark side of cake with wooden picks and cut with long, thin knife.) Sprinkle 1 tablespoon sherry over each layer. Spread 2 tablespoons jam over each of 3 layers. Prepare pudding and pie filling as directed on package for pudding. Place 1 jam-topped layer, jam side up, on serving plate; spread with about ½ cup pudding. Top with 1/3 of the raspberries. Repeat with cake layer, pudding and raspberries 2 times. Top with remaining cake layer; spread with remaining pudding. Beat whipping cream in chilled bowl until stiff. Frost sides of cake with whipped cream; sprinkle almonds over top. Refrigerate at least 1 hour but no longer than 4 hours. 24 servings.

Oatmeal Cake

1¼ cups boiling water	1½ cups sifted flour
¼ pound butter, cut in pieces	1 teaspoon cinnamon
1 cup quick oats	1 teaspoon baking powder
1 cup white sugar	1 teaspoon baking soda
1 cup brown sugar	Cake Topping (see recipe)
2 eggs	

Mix water, butter and oats together and let stand, covered, for 20 minutes. Combine sugars, eggs, flour, cinnamon, baking powder and baking soda, blending well. Stir in oatmeal mixture, blending well. Spoon into 9x13" pan and bake for 35 minutes at 350°F. Test for doneness. Meanwhile, make topping, and spread over hot cake. Makes one cake, about 8 servings.

Cake Topping:

6 tablespoons butter	¼ cup chopped walnuts
¼ cup evaporated milk	½ cup coconut
½ cup sugar	½ teaspoon vanilla

Heat butter with milk until butter melts. Add sugar, nuts, coconut and vanilla, mixing well. Spread on hot cake.

“Better Than Sex” Cake

1 yellow cake mix	¾ cup oil
1 – 3 ounce package instant vanilla pudding	1 cup sour cream
3 eggs	½ bar German Sweet Chocolate, grated
½ cup water	1 – 6 ounce package chocolate chips
	1 cup chopped pecans

Mix first six ingredients together and blend well (3-5 minutes). Blend in grated chocolate. Fold nuts and chocolate chips into mixture. Bake at 350°F in three 9” pans for about 30 minutes.

Cream Cheese Frosting:

1 box 10X sugar	1 stick margarine (softened)
1 8 – ounce package cream cheese (softened)	1 teaspoon vanilla

Blend sugar into cheese-butter-vanilla mixture. Blend well until smooth.

Ricotta Cheese Cake

1 box Duncan Hines Butter Cake Mix	3 eggs
¼ pound butter	¾ cup sugar
1 (15 ounce) package Maggio Ricotta Cheese	1 teaspoon vanilla

Follow cake directions using ¼ pound butter. Pour into 9x13” pyrex dish.

Mix remaining ingredients together. Mix very well. Pour on top of cake batter evenly.

Bake at 350°F for 35-40 minutes.

Raw Apple Cake

Sift together:

1 cup flour	1 teaspoon baking soda
1 cup sugar	½ teaspoon salt

Add to above:

2 cups apples, peeled and diced	1 cup dates or raisins
1 teaspoon vanilla	1 egg, well beaten
1 cup nutmeats	½ cup cooking oil

Mix thoroughly and bake in an 8" square pan for 1 hour at 350°F.

Gil's Pound Cake

3 eggs (large or jumbo)	½ teaspoon salt
1 cup softened butter or margarine	2 cups sugar
8 ounces sour cream	2½ cups flour
2 teaspoons vanilla	½ teaspoon baking soda
1 teaspoon lemon peel (use juice if out of fresh lemons)	

Butter and flour baking dish (large loaf pan or bundt pan). Preheat oven to 325°F. Combine all ingredients and mix till smooth. Pour in pan. Bake for 1 to 1½ hours. Remove and allow to cool for at least 15 minutes before removal.

Peanut Butter Cake

Scald and set aside: 1 cup milk and 1 tablespoon butter

2 cups sugar	2 teaspoons baking powder
2 cups flour	1 teaspoon vanilla
4 eggs	

Mix above ingredients thoroughly. Combine with scalded milk and butter and mix. Bake in jelly roll pan for 20 minutes at 350°F.

Frosting – First Layer: While still warm smear peanut butter on cake.

Frosting – Second Layer : Put cake in refrigerator until completely cooled. When cooled, melt 8 ounces chocolate in double boiler. Coat peanut butter with layer of chocolate. Keep chocolate hot while spreading on cake. Refrigerate.

Big Pound Cake

3 cups sugar	1 cup milk
3 cups flour	1 teaspoon vanilla
6 eggs	3 teaspoons baking powder
1 cup margarine (2 sticks)	¼ cup powdered sugar
½ cup shortening	

Put all ingredients except powdered sugar into large mixing bowl. Beat at high speed for 5½ minutes. Pour into greased and floured tube pan. Bake at 325°F for 1 hour and 20 minutes. Cool slightly in pan. Turn cake out onto cooling rack. When cake is cool, sprinkle with powdered sugar.

Sour Cream Pound Cake

3 cups flour	¼ teaspoon baking soda
3 cups sugar	6 eggs, separated
1 cup sour cream	½ teaspoon vanilla
1 cup butter	½ teaspoon mace

Cream butter and sugar, add yolks one by one. Beat often after each yolk. Add baking soda to sour cream and add sour cream with the flour. Beat egg whites until stiff. Fold in. Add vanilla and mace. Bake 1 hour and 15 minutes at 300°F.

Sour Cream Pound Cake

3 cups sifted all-purpose flour	6 large eggs
¼ teaspoon baking soda	1 cup (8 ounces) dairy sour cream
¼ pound (1 stick) butter	1 tablespoon vanilla
½ cup vegetable shortening	Strawberry Frosting (recipe below)
3 cups sugar	Fresh strawberries

Sift together flour and baking soda. Set aside. In the large bowl of an electric mixer, cream butter, shortening and sugar. Beat until light and fluffy. Add eggs, one at a time, beating after each addition. Add sour cream alternately with flour mixture. Blend in vanilla.

Pour batter into a lightly greased and floured 10" tube pan. Bake at 350°F for 70 minutes; reduce temperature to 300°F, and bake 10 minutes more or until cake tests done. Remove from pan and let cool on rack. Frost with Strawberry Frosting, and garnish with fresh strawberries. Both cake and frosting freeze well.

Strawberry Frosting

1/3 cup milk	6 tablespoons butter
1/3 cup mashed strawberries	5 tablespoons vegetable shortening
3 tablespoons all-purpose flour	2/3 cup sugar

Combine and cook milk, strawberries and flour over medium heat until thick. Cool. Cream together butter, shortening and sugar. Add cooled strawberry mixture. Beat well with mixer until fluffy and sugar is dissolved. Use as directed above.

Skillet Pineapple Upside-Down Cake

For the topping:

5 tablespoons butter
½ cup packed brown sugar
8 slices pineapple, drained

14 pecan halves, or as desired
8 maraschino cherries, or as desired

For the batter:

1½ cups sifted cake flour
1 cup granulated sugar
2 teaspoons baking powder
½ teaspoon salt
1/3 cup solid vegetable shortening

2/3 cup milk
1 teaspoon vanilla extract
½ teaspoon lemon flavoring extract
(optional)
1 large or extra-large egg

Melt the butter in a heavy 10" oven proof skillet. Sprinkle the brown sugar evenly over the butter. On top of the butter-sugar coating in the pan, arrange the pineapple slices in a ring, with one slice in the center. Decorate with pecan halves placed between the slices and cherries placed in the center holes of pineapple rings. Set aside.

To prepare cake batter, sift together flour, sugar, baking powder and salt in a mixer bowl. Add shortening, milk, vanilla and lemon extracts. Beat at medium speed for two minutes. Add egg, and beat for two minutes more.

Pour batter over fruit coating in prepared skillet. Bake in preheated 350°F oven for 40 to 50 minutes, or until a tester placed in center of the cake comes out clean. Remove from oven. Invert a serving plate over cake in skillet, and immediately turn both upside down, turning the cake out onto the serving plate. Leave pan over cake for a few minutes, allowing the brown sugar topping to run down over cake. Remove skillet and serve cake warm.

Note: Crushed pineapple may be substituted for slices if very well drained. Sifted all-purpose flour may be substituted for cake flour. Sift and measure 1½ cups minus three tablespoons.

Easy Piña-Colada Cake

1 18¼ ounce package yellow cake mix*	4 eggs
1 (4 serving size) package instant vanilla pudding	1 (8 ounce) can crushed pineapple, well drained
1 (15½ ounce) can Coco Lopez Cream of Coconut	Whipped cream, pineapple chunks, maraschino cherries, toasted coconut for garnish
½ cup + 2 tablespoons rum	
1/3 cup vegetable oil	

Preheat oven to 350°F. In large mixer bowl, combine cake mix, pudding mix, ½ cup cream of coconut, ½ cup rum, oil and eggs. Beat on medium speed 2 minutes. Stir in pineapple. Pour into well greased and floured 10" bundt or tube pan. Bake 50 to 55 minutes. Cool 10 minutes. Remove from pan.

Using table knife or skewer, poke holes about 1" apart in cake almost to bottom. Combine remaining cream of coconut and remaining 2 tablespoons rum; slowly spoon over cake. Chill thoroughly. Garnish. Store in refrigerator.

* If cake mix with "pudding in" is used, omit pudding mix.

Italian Cream Cake

½ cup butter, softened
½ cup shortening
2 cups sugar
5 large eggs, separated
1 tablespoon vanilla extract
2 cups all-purpose flour

1 teaspoon baking soda
1 cup buttermilk
1 cup flaked coconut
Nutty Cream Cheese Frosting
Garnishes: toasted pecan halves,
chopped pecans

Beat butter and shortening at medium speed with an electric mixer until fluffy; gradually add sugar, beating well. Add egg yolks, 1 at a time, beating until blended after each addition. Add vanilla, beating until blended.

Combine flour and soda; add to butter mixture alternately with buttermilk, beginning and ending with flour mixture. Beat at low speed until blended after each addition. Stir in coconut.

Beat egg whites until stiff peaks form, and fold into batter. Pour batter into 3 greased and floured 9-inch round cakepans.

Bake at 350°F for 25 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans, and cool completely on wire racks.

Spread Nutty Cream Cheese Frosting between layers and on top and sides of cake. Garnish, if desired.

Nutty Cream Cheese Frosting

1 cup chopped pecans
1 (8-ounce) package cream cheese,
softened
½ cup butter, softened

1 tablespoon vanilla extract
1 (16-ounce) package powdered sugar,
sifted

Bake chopped pecans in a shallow baking pan at 350°F, stirring occasionally, 5 to 10 minutes or until toasted. Cool.

Beat cream cheese, butter, and vanilla at medium speed with an electric mixer until creamy. Add powdered sugar, beating at low speed until blended. Beat frosting at high speed until smooth; stir in pecans. Yield: about 4 cups.

4. Cookies

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Ruth Zimmerman's Thumb Print Cookies

¾ cup finely chopped nuts	1 egg, separated
¼ cup soft shortening	½ teaspoon vanilla
¼ cup soft butter	1 cup flour
¼ cup brown sugar	¼ teaspoon salt

Mix together shortening, butter, brown sugar, egg yolk and vanilla. Sift flour and salt together and stir into mixture. Roll into balls the size of a small walnut. Dip balls in 1 egg white that has been beaten with a fork, then roll in the finely chopped nuts. Place about 1 inch apart on greased baking sheet. Bake 5 minutes at 375°F. Remove from oven. Immediately press thumb gently in top of each cookie. Return to oven and bake about 8 minutes. Decorate indentation after cooling. Makes 2 dozen.

Original Nestle Toll House Cookies

2¼ cups all purpose flour	1 teaspoon vanilla extract
1 teaspoon baking soda	2 eggs
1 cup butter, softened	One 12 ounce package (2 cups) Nestle Toll House Semi-Sweet Chocolate Morsels
¾ cup sugar	1 cup chopped nuts (optional)
1 teaspoon salt	
¾ cup firmly packed brown sugar	

Preheat oven to 375°F. In small bowl, combine flour, baking soda and salt; set aside. In large bowl, combine butter, sugar, brown sugar and vanilla extract; beat until creamy. Beat in eggs. Gradually add flour mixture; mix well. Stir in Nestle Toll House Semi-Sweet Chocolate Morsels and nuts. Drop by rounded measuring teaspoonfuls onto ungreased cookie sheets. Bake at 375°F for 8-10 minutes. Makes 50 2" cookies.

Springerle

Beat 4 large eggs until thick and lemon colored. Gradually add 2 cups sugar. Beat together for 15 minutes.

Sift 3½ cups flour with 1 teaspoon baking powder and ¼ teaspoon salt. Gradually add to egg/butter mixture. Add about 1 teaspoon anise flavoring. Refrigerate overnight.

Roll small amounts on floured board to ¼" thick. Place on greased cookie sheet which has been sprinkled with anise seed. Let sit overnight. Bake at 325°F for 15 to 20 minutes.

Oatmeal Whoopie Pies

Cookies

2 cups brown sugar	2 cups oatmeal
¾ cup butter	1 teaspoon cinnamon
2 eggs	1 teaspoon baking powder
½ teaspoon salt	2 teaspoons baking soda
2 cups flour	3 tablespoons boiling water

Cream butter, sugar, and eggs. Sift together flour, salt, and baking powder; add to creamed mixture. Add cinnamon and oatmeal; mix well. Add baking soda to boiling water, and add to batter. Mix thoroughly. Drop batter by tablespoonfuls onto greased cookie sheets. Bake at 325°F for 10-15 minutes.

Filling

1 egg white	2 cups 10X sugar
1 tablespoon vanilla	¼ cup Crisco
2 tablespoons milk	

Combine egg white, vanilla, milk and 1 cup sugar; cream well. Add remaining ingredients and beat. Sandwich filling between two cookie halves to form pie.

* Whoopie pies are best stored wrapped individually.

Pecan Tarts

Crust

3 oz. cream cheese	Mix soft cheese and butter. Add flour
½ cup butter	gradually with fork. Make 24 balls and chill.
1 cup flour	To make shells press in pan with fingers.

Filling

1 tablespoon soft butter	Mix all ingredients well with fork. Fill each
1 egg	shell with 1 teaspoon filling.

1 teaspoon vanilla
dash salt
¾ cup brown sugar
2/3 cup chopped pecans

Bake at 325°F for 25 to 30 minutes.

Pecan Tarts

1 cup flour	Chill 1 hour
1 stick butter	
3 ounces cream cheese	
1 egg, beaten	1 cup brown sugar
1 teaspoon vanilla	1 tablespoon butter
1 pinch salt	Sprinkle with nuts

Bake at 350°F 17 minutes and then 250°F 10 minutes.

Butterscotch Cookies

2 cups brown sugar
¾ cup butter
2 beaten eggs

1 teaspoon baking powder
3 cups flour

Cream butter and sugar. Add egg and dry ingredients. Bake 10-12 minutes in 400°F oven.

Russian Tea Cookies

1 cup butter
½ cup 10X sugar
2-¼ cups flour

¼ teaspoon salt
1 teaspoon vanilla
¾ cup finely chopped pecans

Form into 1" balls. Bake 15 to 17 minutes in 400°F oven. While hot roll in 10X sugar. Cool and roll in 10X sugar again. Makes about 2 dozen.

Pizzells

8 eggs
1-1/3 cups melted Crisco
1-2/3 cups sugar

1 teaspoon anise
4 teaspoons baking powder
5 cups flour

Beat eggs and sugar together. Add melted Crisco and anise. Add flour and baking powder.

Petzels

(Roseann Vernachio)

6 eggs
2 tablespoons sugar for each egg (every 6 eggs add another tablespoon sugar)
12 Big tablespoons spry
1 teaspoon anise

Beat eggs and add sugar and beat again. Put spry and anise in and beat. Add flour until you have a thick, pasty batter. Spoon on iron.

Tea Cookies

(Cookie Press)

1 cup butter
2/3 cup sugar
1 egg

2½ cups flour
½ teaspoon baking powder
1 teaspoon vanilla

Cream butter and sugar, add egg and dry ingredients. Bake 10-12 minutes in 400°F oven.

Raisin Filled Cookies

2 eggs
1 cup shortening
2 cups sugar
1 cup milk
7 cups flour
1 teaspoon baking soda
3½ teaspoons cream of tartar

Filling:
1 box raisins
Corn starch for thickening
Sugar

Cut with round cookie cutter, fill, and fold in half, then crimp edges.
Bake at 350°F till brown.

Pin Wheel Cookies

2 cups sifted all purpose flour
1 teaspoon double acting baking powder
¼ teaspoon salt
½ cup soft butter or margarine
1 cup firmly packed light brown sugar
1 egg
1 teaspoon vanilla
2 tablespoons cocoa

Sift flour, baking powder and salt together. Cream butter and sugar thoroughly. Add egg and vanilla, beating until light. Gradually add flour mixture, beating until blended. Divide dough in half. Add cocoa to one half of dough. Roll each piece of dough on lightly floured waxed paper to form a 9"x12" rectangle 1/8" thick. Place chocolate layer on top of butterscotch layer, remove wax paper and roll up dough lengthwise to form a 12" roll. Wrap in wax paper; chill until firm. Slice cookies 1/8" thick. Bake on lightly greased baking sheet in 350°F oven 10 to 12 minutes or until lightly browned. 6 dozen cookies.

Peanut Butter Cookies

(Cookie Press)

½ cup margarine or butter
½ cup sugar
½ cup brown sugar

Add:

½ cup peanut butter
1¼ cups flour
½ teaspoon baking soda

Bake at 350°F 10-12 minutes.

Hello Dolly's

9x9" square pan. Bake at 350°F for 30 minutes.

Melt in pan: ¼ pound butter or margarine

Sprinkle with: 1 cup graham cracker crumbs
(press down slightly)

Layer as follows: 1 cup coconut
 1 cup chocolate chips
 1 cup chopped nuts

Pour over all: 1 can Eagle brand sweetened condensed milk

7 Layer Cookies

½ cup margarine	1 package (6 ounces) butterscotch chips
1 cup graham cracker crumbs	1 can (15 ounces) sweetened condensed milk
1 cup coconut	
1 package (6 ounces) chocolate chips	1½ cups finely chopped nuts

Melt butter in 9x13x2" cake pan. Spread crumbs evenly over butter. Sprinkle with coconut. Spread chocolate chips and butterscotch chips over coconut. Drizzle milk evenly over mixture and top with nuts. Bake at 350°F for 30 minutes. Cool on rack. Makes three dozen.

Famous Oatmeal Cookies

¾ cup vegetable shortening	1 teaspoon vanilla
1 cup firmly packed brown sugar	3 cups oats, uncooked
½ cup granulated sugar	1 cup all-purpose flour
1 egg	1 teaspoon salt
¼ cup water	½ teaspoon baking soda

Preheat oven to 350°F. Beat together shortening, sugars, egg, water and vanilla until creamy. Add combined remaining ingredients; mix well. Drop by rounded teaspoonfuls onto greased cookie sheet. Bake at 350°F for 12 to 15 minutes. (For variety, add chopped nuts, raisins, chocolate chips or coconut). Makes about 5 dozen cookies.

Turtle Bars

1¾ cups all purpose flour	¾ cup butter or oleo, melted
1½ cups quick or old-fashioned oats, uncooked	1 6oz. package (1 cup) semi-sweet chocolate pieces
¾ cup firmly packed brown sugar	½ cup coarsely chopped pecans
½ teaspoon salt	1 12¼ oz. jar caramel ice cream topping

Combine 1½ cups flour, oats, brown sugar and salt. Add butter, mixing until crumbly; reserve ¾ cup mixture. Press onto bottom of greased 13x9" baking pan. Bake in a 375°F oven for 10 minutes. Sprinkle chocolate and nuts over partially baked oat base. Combine caramel topping and remaining ¼ cup flour; drizzle over chocolate and nuts. Sprinkle reserved crumb mixture over top and bake 20 minutes longer. Cool thoroughly, then chill to set chocolate. Cut into bars.

Butter Butter Cookies

½ pound (2 sticks) butter	1 teaspoon almond extract
½ cup sugar	2 1/3 cups all purpose flour
1 large egg	

Cream butter. Gradually add sugar and beat until light and fluffy. Beat in egg and almond extract. Gradually blend in flour. Preheat oven to 350°F.

Fill cookie press with one-fourth of dough at a time and form into desired shape on ungreased cookie sheets. Bake for 8 to 10 minutes. Remove immediately to wire rack to cool. Makes about seven dozen cookies.

Sugar Cookies

2/3 cup butter	1½ teaspoon salt
1¼ cup sugar	2 teaspoons baking powder
2 eggs	2 teaspoons vanilla
3 cups flour	

Mix all ingredients until smooth. Chill and then roll to ¼" thickness. Cut out and bake 12-15 minutes in a 350°F oven.

The Monster Chip

3 bars (3 ounces each) semisweet chocolate	½ cup granulated sugar
1¼ cups pecan halves	½ cup firmly packed light brown sugar
1 cup + 2 tablespoons unsifted flour	1 egg
½ teaspoon baking soda	1 teaspoon vanilla
½ cup (1 stick) butter, at room temperature	1/3 cup smooth peanut butter

Preheat oven to slow (325°F). Lightly grease 2 large cookie sheets.

Break chocolate bars into squares; then cut each square diagonally in half. Set aside ½ cup pecan halves; coarsely chop remainder. Stir together flour and baking soda on wax paper to mix well.

Beat together butter, peanut butter, granulated sugar and brown sugar in medium-size bowl until light and fluffy. Beat in egg and vanilla until mixed. Stir in flour mixture until blended; stir in chopped pecans.

Using ¼ cup measure, shape dough into 12 mounds. Space mounds evenly on prepared cookie sheets. Push chocolate pieces and reserved pecan halves into mounds.

Bake in preheated slow oven (325°F) for 15 to 17 minutes or until golden brown around edges and only lightly colored on top. If baking the 2 sheets of cookies in the same oven, switch position of sheets halfway through baking. Let cookies cool on cookie sheets about 3 minutes to firm up slightly. Carefully lift cookies with pancake turner onto brown paper; let stand for 5 minutes. Transfer to wire racks to cool completely.

Peanut-Butter Bars

1 cup Crunchy Peanut Butter	½ teaspoon salt
2/3 cup butter or margarine, softened	¾ cup sifted Confectioners' sugar
1 teaspoon vanilla	2 teaspoons water
2 cups light brown sugar, firmly packed	¼ cup semisweet chocolate pieces
3 eggs	1 teaspoon vegetable shortening
1 cup sifted all-purpose flour	

Combine peanut butter, butter or margarine and vanilla in a large bowl; beat with electric beater until well blended; beat in sugar until light and fluffy. Beat in eggs, one at a time. Stir in flour and salt just until well blended. Spread batter in a greased 13x9x2" baking pan. Bake in moderate oven (350°F) for 35 minutes, or until center springs back when lightly touched with fingertip. Remove pan from oven to wire rack and cool slightly. Combine confectioners' sugar with water in a small bowl and stir until smooth. Drizzle from a spoon over still-warm cookies in pan.

Melt chocolate with shortening over simmering water in top of double boiler. Drizzle over the white glaze for a black and white pattern. When cool, cut into 36 rectangles, using a sharp knife. Carefully lift out of pan with spatula.

The Reese's Cookie

1 cup shortening or $\frac{3}{4}$ cup butter or
margarine; softened
1 cup sugar
 $\frac{1}{2}$ cup packed light brown sugar
1 teaspoon vanilla
2 eggs

2 cups unsifted all-purpose flour
1 teaspoon baking soda
1 cup Reese's Peanut Butter Chips
1 cup Hershey's semi-sweet or milk
chocolate chips

Cream shortening or butter or margarine, sugars and vanilla. Add eggs and beat well. Combine flour and baking soda, blend into creamed mixture. Stir in chips. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 350°F for 10-12 minutes or until lightly browned. Cool slightly; remove from cookie sheet. About 5 dozen.

The Reese's Chewy Chocolate Cookie

$1\frac{1}{4}$ cups butter or margarine, softened
2 cups sugar
2 eggs
2 teaspoons vanilla
2 cups unsifted all-purpose flour

$\frac{3}{4}$ cup Hershey's cocoa
1 teaspoon baking soda
 $\frac{1}{2}$ teaspoon salt
2 cups (12 ounce package) Reese's
peanut butter chips

Cream butter or margarine and sugar. Add eggs and vanilla; beat well. Combine flour, cocoa, baking soda and salt; gradually blend into creamed mixture. Stir in chips. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 350°F for 8-9 minutes. (Do not overbake. Cookies will be soft; they will puff while baking and flatten while cooling.) Cool slightly; remove from cookie sheet. About $4\frac{1}{2}$ dozen.

Baklava

¾ cup sugar	2 cups finely chopped or ground walnuts
1½ cups honey	1 cup finely chopped or ground blanched almonds***
2 inch cinnamon stick*	¾ cup sugar
4 lemon slices	½ teaspoon ground cinnamon
4 orange slices	¼ teaspoon ground nutmeg
1 package (1 pound) prepared phyllo- or strudel-pastry leaves (15x12 inches)**	1½ cups sweet butter, melted

In medium saucepan, combine sugar and ¾ cup water. Bring to boil, stirring to dissolve sugar; add honey, cinnamon stick and lemon and orange slices. Reduce heat; simmer, uncovered, 10 minutes. Strain; cool. Should measure 2½ cups.

Preheat oven to 325°F. Remove pastry leaves from package. In small bowl, mix walnuts, almonds, ¾ cup sugar, the cinnamon and nutmeg. Place 2 pastry leaves in a 15½x10½x1 inch jelly-roll pan; brush top leaf with some of the melted butter.

Continue stacking leaves, 14 in all, and buttering every other leaf. (Keep rest covered with damp towels to prevent drying.) Sprinkle with third of nut mixture. Add 6 more leaves, brushing every other one with butter. Sprinkle with third of nut mixture.

Layer 6 or more leaves, brushing every other one with butter. Sprinkle with the last third of the nut mixture. Stack any remaining pastry leaves on top, brushing every other one with remaining melted butter and buttering top pastry leaf. Trim edges, if necessary.

With sharp knife, cut through top layer on long side; make 8 diagonal cuts at 1½-inch intervals. Then, starting at one corner, make 9 cuts, on diagonal at 1½-inch intervals to form diamonds. (Cut through top layer only; do not cut through layers.)

Bake 60 minutes, or until golden and puffy. Turn off heat. Leave in oven 60 minutes; remove.**** Pour cooled syrup over hot baklava. Following diamond pattern, cut all the way through baklava. Cool in pan – to absorb syrup – on wire rack. Makes about 35 pieces.

* Can substitute ground cinnamon for stick.

** If frozen, thaw in refrigerator.

*** Can substitute 1 cup of walnuts for the almonds.

**** Can remove from oven after 60 minutes baking and proceed without waiting.

5. Candy

Turtles	5.1
Martine's Easter Eggs	5.1
Pecan Penuche (Brown Sugar Fudge).....	5.2
Caramels	5.2
Easy Caramels.....	5.2
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Microwave Fudge	5.4
Fudge.....	5.4
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Turtles

½ pound caramels
2 tablespoons heavy cream
½ cup pecan halves

1 4-ounce package sweet cooking
chocolate

Melt caramels in the cream over low heat, then cool about 10 minutes (or evaporated milk and butter). Place nuts on waxed paper in groups of three. Spoon caramel mixture over each group, leaving tips of nuts showing. Let stand until set. Melt chocolate over low heat and cool to lukewarm. Spread cooled chocolate over caramels. Let stand until completely cold and solid. Makes 24 candies.

Martine's Easter Eggs

2 pounds 10X sugar
¼ pound butter

1 can (Eagle Brand) condensed milk
1 teaspoon vanilla

Coconut eggs: add 7 ounces of coconut.

Peanut butter eggs: add ¾ cup peanut butter and 2 tablespoons Karo

Mix and form. Chill 5 hours in refrigerator.

Coating: Melt large bag of chocolate bits and 1 ounce paraffin.

Place on wax paper.

Pecan Penuche (Brown Sugar Fudge)

2 cups firmly packed dark-brown sugar
¾ cup milk
1/8 teaspoon salt

2½ tablespoons butter or oleo, cut
in pieces
¾ cup chopped pecans
1 teaspoon vanilla

Grease 8-inch square pan; set aside. In 3-quart heavy saucepan stir well sugar, milk and salt. Over medium heat bring to boil, stirring until sugar dissolves. Cover; boil 2 to 3 minutes. Uncover; wash down sides of pan with pastry brush dipped in cold water. Continue boiling over medium heat, stirring only if mixture starts to burn until mixture reaches 244°F (firm ball stage) on candy thermometer. Remove from heat; immediately place saucepan in cold water. Without stirring add butter; let mixture cool slightly. With wooden spoon beat until mixture starts to thicken; add pecans and vanilla. Beat until candy loses some of its gloss. Spread evenly in pan and score into 25 squares. Let set until firm. Cut through scored lines. Store airtight. Makes 1½ pounds.

Caramels

2 cups sugar
1¼ cups light corn syrup
½ cup honey
1 tablespoon butter or oleo

½ teaspoon salt
2 cups heavy cream, divided
1 teaspoon vanilla

Grease 9-inch square pan; set aside. In 4-quart heavy saucepan stir well sugar, syrup, honey, butter, salt and 1 cup cream. Over medium-low heat bring to boil, stirring until sugar dissolves. Cover; boil 2 to 3 minutes. Uncover; wash down sides of pan with pastry brush dipped in cold water. Continue to boil and stir without touching sides of pan until mixture reaches 244°F (firm-ball stage) on candy thermometer. Very slowly, without breaking boil, add remaining 1 cup cream. Boil and stir until mixture reaches 244°F (firm-ball stage) on candy thermometer. Remove from heat; stir in vanilla. Pour into pan. Cool until firm. Cut into 1-inch squares; wrap each in waxed paper or plastic wrap. Store in cool place. Makes 2½ pounds.

Easy Caramels

1 cup butter
1 pound brown sugar
¼ teaspoon salt

1 cup white corn syrup
1 can Eagle Brand milk

Melt butter in heavy 3-quart saucepan. Add brown sugar and stir until well blended. Mix in syrup. Slowly stir in milk. Bring to boil and boil 14 minutes, stirring all the while. Remove from heat, stir in 1 tablespoon of butter flavoring. Pour into a 9x9x2" buttered pan. Put in cool place, forget it for 24 hours. Cut into bite sized pieces and wrap in waxed paper. Will keep in airtight container for 2 months.

Million Dollar Fudge

First step – place in large bowl:

- 2 packages chocolate chips
- 2 large milk chocolate Hershey bars (1#)
- 1 pint marshmallow whip
- 1 cup walnuts

Second step – place in saucepan:

- 4½ cups sugar
- 1 large can evaporated milk
- 1 tablespoon butter

Boil at rolling boil for 6 minutes stirring constantly. Pour over first mixture and blend well. Pour into buttered pan. Makes 4 to 6 pounds.

Opera Fudge

A cream-color vanilla-flavored fudge. Let mellow overnight for best flavor.

- | | |
|-------------------|--------------------|
| 2 cups sugar | 1/8 teaspoon salt |
| 1 cup heavy cream | 1 teaspoon vanilla |

Grease 8-inch square pan; set aside. In 3-quart heavy saucepan stir well sugar, cream and salt. Over medium heat, stirring, bring to boil. Cover; boil 2 to 3 minutes. Uncover; wash down sides of pan with pastry brush dipped in cold water. Continue boiling without stirring over medium heat until mixture reaches 234°F (soft ball stage) on candy thermometer. Remove from heat; cool, without stirring, to 110°F (lukewarm) on candy thermometer. Stir in vanilla until creamy. Spread in pan. To keep creamy, cover with damp cloth or paper towels 30 minutes. Uncover; let set until firm. Cut in 25 squares. Store airtight. Makes 1 pound.

Peanut Butter Fudge

- | | |
|---|---------------------|
| 2 cups sugar | 1/8 teaspoon salt |
| ¾ cup milk (for richer fudge
substitute ¾ cup cream) | ¼ cup peanut butter |
| 2 tablespoons light corn syrup | 1 teaspoon vanilla |

Grease 8-inch square pan; set aside. In 3-quart heavy saucepan stir well sugar, milk, corn syrup and salt. Over medium heat, stirring, bring to boil. Cover; boil 2 to 3 minutes. Uncover; wash down sides of pan with pastry brush dipped in cold water. Continue boiling without stirring over medium heat until mixture reaches 234°F (soft ball stage) on candy thermometer. Stir in peanut butter and vanilla until thickened. Spread in pan. Let set until firm. Cut in 25 squares. Store airtight. Makes 1 pound.

Microwave Fudge

1 pound 10X sugar
½ cup cocoa
¼ pound butter or margarine (cut up and put in pieces around the bowl)
¼ cup milk
Approximately 2 cups Fluff marshmallow
Approximately 2 cups peanut butter (creamy or chunky)
Cook on high power approximately 1 minute & 35 seconds.
Mix and stir in 1 teaspoon vanilla. Spread in Pyrex dish. Freeze for 1 to 1½ hours.

Fudge

2 cups Nestles Semi Sweet Morsels
Combine 2/3 cup sweetened condensed milk, 1 tablespoon water and 1 teaspoon vanilla.
Stir into chocolate until smooth and satiny. Do not beat. Spread in greased pan 10x5x3” deep or drop by teaspoons on waxed paper. Chill till firm. Yield approximately 1¼ pounds.

Marshmallow Fudge

4½ cups sugar	Take off heat and add:
¼ pound butter	2 packages chocolate chips
1 can Carnation milk (tall can)	1 pint marshmallow cream
Cook 10 minutes – soft ball stage.	1 cup nuts
	1 tablespoon vanilla

Quick Chocolate Fudge

1 tall can (1-2/3 cups) evaporated milk	1 7½-ounce jar marshmallow cream
4½ cups sugar	3 6-ounce packages semi-sweet chocolate bits
¼ teaspoon salt	
1 stick butter	1½ cups coarsely chopped nutmeats

Butter two 9” square cake pans. In heavy saucepan combine undiluted evaporated milk, sugar, salt, and butter and stir over low heat until sugar has completely dissolved. DO NOT ALLOW TO BOIL UNTIL ALL SUGAR IS DISSOLVED. Bring to a boil and cook 5 minutes, stirring frequently with a spatula with a straight end. Remove from heat; quickly add marshmallow cream and chocolate bits. Beat vigorously until chocolate melts – one minute or less. QUICKLY stir in nutmeats and QUICKLY pour into prepared pans. Cook and cut into squares. Makes about 5 pounds.

6. Casseroles

Pork Chop Onion Casserole.....	6.1
Beef 'N Macaroni Casserole.....	6.1
Rice Chop Suey Hot Dish.....	6.1
Corned Beef Casserole.....	6.2
Tuna or Chicken Casserole.....	6.2
Baked Macaroni and Cheese.....	6.2
Pork Chop Casserole.....	6.2

Pork Chop Onion Casserole

6 pork chops, 1 to 1½ inches thick	1 envelope onion soup mix
2 tablespoons lard	1 can (4 ounces) sliced mushrooms
1 cup uncooked rice	Hot water
2 tablespoons diced pimento	

Brown chops in lard. Spread rice in bottom of 13x9x2” baking dish. Reserve 1 tablespoon of seasoning from envelope of onion soup mix and sprinkle remaining seasonings over rice.

Drain mushrooms, reserving liquid and distribute mushrooms and pimento over rice. Add hot water to reserved mushroom liquid to total 3 cups liquid and pour over rice. Arrange browned chops on top of rice mixture and sprinkle chops with reserved seasonings.

Cover tightly and bake in a 350°F oven until chops are tender, 45 minutes to one hour, depending on the thickness of the chops. Uncover and continue cooking for 10 minutes longer or until any excess liquid evaporates. Makes 6 servings.

Beef ‘N Macaroni Casserole

1 package (7 ounce) Creamettes Elbow Macaroni (or 2 cups uncooked)	¼ cup Kikoman soy sauce
1 pound regular ground beef	½ teaspoon basil, crumbled
½ cup chopped celery	2 cups shredded cheddar cheese (about 8 ounces)
½ cup chopped onion	1 package (10 ounces) frozen peas and carrots or corn
3 tablespoons flour	
2 cups milk	

Cook macaroni as package directs for baked dishes; drain and set aside. Thoroughly brown meat with celery and onion over medium heat. Sprinkle flour evenly over meat mixture and stir in to blend. Gradually stir in milk, soy sauce and basil. Bring to boil; stir in cheese. Cook and stir until cheese melts. Combine macaroni, meat and cheese mixture and frozen vegetables in large bowl or pan. Turn into 3-quart baking dish or 13x9” baking dish. Bake at 350°F for 35 minutes. Serve with additional soy sauce as desired. 6 to 8 servings.

Rice Chop Suey Hot Dish

1 cup raw rice	1 can mushroom soup
2½ cups boiling water	1 cup milk or water
1 pound ground beef	1 tablespoon brown sugar
1 onion – chopped	2 tablespoons soy sauce
2-3 cups raw celery, diced	½ cup sliced mushrooms

Pour water over rice and let stand while preparing balance of hot dish. Brown beef. Add remaining ingredients and simmer together for ½ hour. Add rice, place in soufflé-casserole dish and bake 1 hour at 350°F.

Corned Beef Casserole

1 can corned beef	1 can milk
¼ pound American cheese	1 small onion, sliced
1 can Cream of Chicken Soup	4 ounces noodles
Bread crumbs, dotted with butter, over the top.	

Mix ingredients together. Bake 1 hour at 350°F.

Tuna or Chicken Casserole

1 can (10½ ounces) Condensed Cream of Vegetable Soup	1 can (7 ounces) tuna, drained
½ cup milk	2 tablespoons diced pimento
2 cups cooked noodles	2 tablespoons chopped parsley
	2 tablespoons buttered bread crumbs

Blend soup and milk. Add noodles, tuna, pimento, and parsley. Pour into 1½ quart casserole; top with crumbs. Bake in 350°F oven for 30 minutes or until hot and bubbling. 4 servings.

Variations: Substitute 1 can (5 ounces) boned chicken for tuna. Use cheddar cheese, cream of celery, mushroom, or chicken soup in place of cream of vegetable soup.

Baked Macaroni and Cheese

1 package (8 ounces) elbow macaroni	1 large tomato, thickly sliced
¼ cup butter or oleo	1/8 teaspoon pepper
¼ cup all purpose flour	2 cups milk
1 teaspoon salt	2 cups cheddar cheese, grated

Preheat oven to 375°F. Cook macaroni as package label directs; drain. Meanwhile, melt butter in medium saucepan. Remove from heat. Stir in flour, salt, and pepper until smooth. Gradually stir in milk. Bring to boiling, stirring. Reduce heat, and simmer mixture 1 minute. Remove from heat. Stir in 1½ cups of cheese and the macaroni. Pour into a 1½ quart, shallow casserole. Arrange tomato slices over top. Sprinkle remaining cheese over top. Bake 15 minutes, or until cheese is golden brown.

Pork Chop Casserole

Brown 4 pork chops. Cover with ½ cup uncooked rice (not Minute). Cover with one #2 can stewed tomatoes (with onion, peppers and celery) and ½ can water. Bake 1 hour at 325°F.

7. Crockpot

Italian Beef.....	7.1
Chili with Beans.....	7.1
Stuffed Cabbage.....	7.1
Spicy Maca-Burger Casserole.....	7.2
Chicken ‘n Rice.....	7.2
Pot Roast Stroganoff.....	7.2
Crockpot Beef Stew	7.3

Italian Beef (crockpot)

1 (3-4 pound) beef roast	1 clove garlic, minced
1 medium onion, chopped	1/8 teaspoon crushed red peppers
1/4 teaspoon oregano	1/2 cup water
1/8 teaspoon basil	Salt and pepper to taste

Place all ingredients in slow cooker. Cover and cook for 8-10 hours. One hour before serving, shred meat. Serve on crusty hard roll. (16-20 sandwiches)

Chili with Beans (crockpot)

1 pound ground beef	1 teaspoon to 1 tablespoon chili powder
1 cup diced onion	2 tablespoons cold water
1/2 green pepper, diced	1 1/2 teaspoon salt
1 small clove garlic, chopped	2 teaspoons sugar
1 teaspoon Worcestershire sauce	2 cups cooked or canned kidney beans, drained
2 cups canned tomatoes	
1 cup diced celery	

Combine all ingredients. Stir to blend seasonings. Cover and cook 8-9 hours.

Stuffed Cabbage (crockpot)

1 medium head cabbage

Prepare cabbage for stuffing; discard outer leaves, remove core, place in boiling water, simmer until leaves separate, remove from water and cool.

Meat Stuffing:

2 pounds ground beef	1 teaspoon garlic salt
1 large onion, chopped	1 large green pepper, chopped
1 teaspoon salt	2 cans tomato sauce (15 ounces each)
1/2 teaspoon pepper	1 cup cooked rice
1/2 teaspoon thyme	

Brown ground beef in frypan with onion and green pepper. Drain grease. Add salt, pepper, thyme, garlic salt, 1/2 can tomato sauce and rice. Mix thoroughly. Spoon mixture onto each cabbage leaf (about 2 tablespoons). Roll leaf, tucking sides and ends to enclose filling. Secure with toothpicks. Place rolled leaves in layers in slow cooker. Pour approximately 1/4 cup tomato sauce over each layer. Pour any remaining tomato sauce over top. Cover and cook for 4-6 hours. Using two wooden spoons, remove from slow cooker carefully.

Spicy Maca-Burger Casserole (crockpot)

2 pounds ground beef	½ teaspoon oregano
1 medium onion, chopped	2 1-pound cans tomatoes
1 clove garlic, crushed	1 8-ounce can tomato sauce
2 teaspoons salt	1½ cups water
1½ teaspoons pepper	2 cups elbow macaroni, uncooked
1 tablespoon chili powder	

Brown ground beef in frypan. Drain grease. Place all ingredients except macaroni in slow cooker. Cover and cook for 6-9 hours. One hour before serving, prepare macaroni as per package directions, drain, and add to sauce in slow cooker. Stir to combine and keep warm in slow cooker until ready to serve.

Chicken 'n Rice (crockpot)

Chicken Pieces:	3 cans condensed cream of chicken soup
2 breasts (split)	2 cans condensed cream of celery soup
4 legs and thighs	1 package dry onion soup mix

Place chicken in slow cooker. Pour soup over chicken. Sprinkle onion soup mix on top. Cover and cook 4-6 hours. One half hour before serving, prepare 1 cup uncooked regular long grain rice. Serve chicken over rice.

Pot Roast Stroganoff (crockpot)

1 3-pound arm or chuck roast	1 teaspoon caraway seed
1 tablespoon shortening	¼ teaspoon pepper
4 ounces mushrooms, sliced	1 cup beef stock
1 small onion, chopped	2 tablespoons butter or margarine
½ cup ketchup	2 tablespoons flour
1 tablespoon Worcestershire sauce	1 cup sour cream
2 teaspoons salt	

Heat shortening in skillet and brown meat on all sides. Combine other ingredients except last three in cooker and add browned meat. Cook on low for 8 hours. Remove meat from cooker and keep warm.

Melt butter in cooker, add flour and blend. Add sour cream and stir well. Pour sauce over meat. 6 to 8 servings. Serve with a side dish of noodles.

Crockpot Beef Stew

3 pounds beef cubes	1 teaspoon paprika
1 large onion	6 or 8 pearl onions
flour	potatoes
garlic	carrots
salt & pepper	2 stalks celery with leaves
2 packages instant beef bouillon	3 cups water
2 bay leaves	

Dredge beef cubes in flour, salt and pepper and brown with large onion and about 1 clove garlic in oil. Add to crockpot with all other ingredients and cook on high about 5 hours or low 8 to 10 hours.

8. Desserts & Puddings

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Commisary's Dessert Crepe Batter

2 eggs	1 tablespoon sugar
½ cup milk	1 teaspoon vanilla
½ cup water	¼ teaspoon almond extract
½ cup + 2 tablespoons flour	Oil for crepe pan
¼ teaspoon salt	Melted butter for crepe pan
2 tablespoons butter	

Whisk all ingredients except butter and oil for crepe pan together until smooth. Add one additional tablespoon flour if batter seems too thin. It may be used immediately, but improves with at least one hour of rest.

Lightly oil a crepe pan that has a 6-inch diameter bottom. Heat over medium high heat. When pan is hot, brush with melted butter. When butter is sizzling, but not browned, pour in batter. Should butter brown, remove it with a paper towel and begin again.

Use about 3 tablespoons or scant ¼ cup of batter for each crepe. Pour batter into pan. Quickly rotate pan to coat with a thin film of batter.

Keep pan over heat until bottom of crepe turns light brown. Run edge of spatula under edge of crepe to loosen. Flip crepe and cook second side until light brown. (First crepe will stick. Discard it.) Repeat until all batter is used. Stir batter between pourings. Makes 12 six-inch crepes

Crepes can be made ahead and refrigerated.

Cannoli Filling For Crepes

2 pounds whole-milk ricotta	2 teaspoons vanilla extract
¼ cup sugar	½ teaspoon almond extract
4 ounces semisweet chocolate, finely chopped	

Combine all ingredients. Use one-third cup filling for each crepe. Roll and serve seam side down. Makes enough filling for 12 crepes.

Coeur A La Crème Crepe Filling

1 pint heavy cream	1/8 teaspoon cinnamon
1 pound cream cheese	1 cup 10X sugar
1 teaspoon vanilla	¼ teaspoon grated orange rind

Whip cream and set aside in refrigerator. Thoroughly mix together remaining ingredients. Fold cream into mixture and refrigerate until ready to use. Fill and roll crepes and top with blueberry sauce. Makes enough filling for 12 crepes.

Blueberry Sauce for Crepes

2 pints blueberries	2 tablespoons orange juice
1/3 cup sugar	¼ teaspoon orange rind
¼ teaspoon cinnamon	

Cook one pint blueberries with sugar, cinnamon, orange juice and rind until thick and jam-like. Cool. Stir in second pint of fresh blueberries. Cool. Serve ¼ cup sauce over each crepe. Makes enough sauce for 12 crepes.

Apple Crisp

2 cups flour	1 cup sugar
1 cup brown sugar	3/4 cup butter
1/2 cup butter	2 tablespoons cornstarch
1/4 teaspoon salt	1 cup boiling water
3/4 cup oatmeal	Place the above ingredients in saucepan
Crumb the above ingredients	and boil until thick.

In bottom of a 9x13" greased pan, place half the crumbs. Slice 6 medium-sized apples over crumbs; pour the sauce over apples, then add balance of crumbs. Bake in a 375°F oven 40 minutes until apples are cooked.

Apple Cobbler

Preheat oven to 400°F.

Combine:

3/4 cup sugar
2 tablespoons flour
1/2 teaspoon cinnamon
1/4 teaspoon salt

Mix with 5 cups sliced apples. Sprinkle with 1/4 cup water. Dot with 1 tablespoon butter. Cover with foil and bake 15 minutes.

Sift 1 cup flour, 1 1/2 teaspoons baking powder, 1 tablespoon sugar, and 1/2 teaspoon salt. Cut in 3 tablespoons shortening. Stir in 1/2 cup of milk. Drop by spoonful. Bake 25 to 30 minutes.

Apple Crisp

White cake mix
2 cans apple pie filling (or any other – peach, cherry, etc.)
1 stick margarine

Put apples on bottom layer. Sprinkle on dry cake mix. Melt butter and dribble on top. Bake at 350°F oven about an hour or until golden brown. 9x13" pan. Better served warm. Good with ice cream.

Deluxe English Trifle

1 package (4-serving size) Jell-O Vanilla Pudding and Pie Filling	¼ cup sherry wine
2½ cups milk	1/3 cup red raspberry preserves
8-inch sponge cake layer	2 tablespoons hot water
½ cup orange juice	1 envelope Dream Whip Whipped Topping Mix

Prepare Jell-O pudding mix as directed on package, increasing milk to 2½ cups. Cover surface of pudding with wax paper; set aside. Place cake on plate. Combine orange juice and wine; sprinkle on both sides of cake to soak. Thin preserves with hot water. Cut cake into 1½-inch cubes; place in a 1½ quart serving bowl. Drizzle thinned preserves over cake cubes. Pour prepared pudding mixture over cake. Cover with wax paper. Chill. Before serving, prepare Dream Whip as directed on package; spoon over pudding. Garnish with almonds and maraschino cherries, if desired. Makes 8 to 10 servings.

Peach Melba

1 pint vanilla ice cream
4 peach halves
Melba sauce

On each dessert plate, place a slice or scoop of ice cream. Top with a peach half, cut side down. Spoon melba sauce over peaches. Top with whipped cream.

Melba Sauce

1 package (10 ounces) frozen raspberries, thawed
½ cup currant jelly
1½ teaspoon corn starch
1 tablespoon water

Combine raspberries and jelly; bring to a boil. Mix corn starch and water; stir into raspberry mixture. Cook until thickened, stirring constantly. Strain and chill.

Rice Pudding

3 cups cooked rice	1 quart milk
3 eggs, beaten enough to mix	¾ cup sugar (note: use more!)
1 teaspoon salt	3 tablespoons butter, melted
½ cup raisins, if desired marinated in boiling water and drained	2 teaspoons cinnamon

Place rice and milk in top of double boiler and heat thoroughly over boiling water. Combine eggs, sugar, salt and butter, beating to mix well. Slowly pour rice mixture into a greased 2½ quart baking dish, stirring as you add. Pour egg mixture into the hot rice, mixing well. Stir in raisins. Sprinkle cinnamon on top. Bake in a moderate 350°F oven for 40 minutes. Set on rack to cool. Refrigerate until cold.

Cream Puffs

1 cup water
½ cup butter
¼ teaspoon salt
1 cup sifted flour

4 large eggs
Vanilla Custard Filling (below)
Confectioners' sugar

In a saucepan, heat water, butter and salt to full rolling boil. Reduce heat and quickly stir in flour, mixing vigorously with a wooden spoon until mixture leaves the sides of the pan in a ball. Remove from heat.

Attach bowl and beater and add flour mixture to bowl. Turn to speed 2 and add eggs, one at a time, beating approximately 30 seconds after each addition. Scrape bowl and beater. Mix at speed 4 for 15 seconds.

** Drop dough from metal mixing spoon onto greased cookie sheet, or squeeze through pastry tube into any desired shape, forming mounds 3 inches apart.

Bake at 400°F for 10 minutes. Lower heat to 350°F and bake for 25 minutes. Puffs are ready when doubled in size, golden brown, and firm to touch. Remove puffs from oven and cut the side of each with a sharp knife. Put them back into the turned-off oven. Keep oven door ajar and let stand for 10 minutes. Cool puffs on racks. Slit top; fill with Vanilla Custard Filling. Sprinkle with confectioners' sugar.

Yield: 12 large or 16 medium cream puffs

** For éclairs:

Force mixture through pastry tube or shape with spatula into 16 fingers, 1x4 inches. Bake on greased cookie sheets at 400°F for 40 to 45 minutes. Remove at once to racks and cool away from drafts. Split, fill with Vanilla Custard Filling. Top with chocolate icing. Store in refrigerator. Yield: 12 large or 16 medium éclairs.

Vanilla Custard Filling

1/3 cup sugar
1 tablespoon flour
1½ tablespoons cornstarch
¼ teaspoon salt

1½ cups milk
1 egg yolk, slightly beaten
1 teaspoon vanilla
½ cup whipping cream, whipped

In a saucepan, combine sugar, flour, cornstarch and salt. Gradually stir in milk. Cook and stir until mixture thickens and boils; cook and stir 2 to 3 minutes longer.

Stir a little hot mixture into egg yolk; return to hot mixture. Cook and stir until mixture just boils. Add vanilla; cool. Beat smooth; fold in whipped cream.

Individual Cherry Cheese Cakes

12 vanilla wafers	½ cup sugar
4 3-ounce packages cream cheese	½ teaspoon vanilla
2 eggs	1 can cherry pie filling

Put one vanilla wafer in bottom of 12 foil cupcake papers. Soften cream cheese and beat with eggs, sugar and vanilla. Bake at 350°F 15 to 20 minutes. Cool 15 minutes. Add cherry pie filling on top and refrigerate.

Pineapple Topping: 1 20-ounce can crushed pineapple
½ cup sugar
Scant 2 tablespoons cornstarch
Cook until thick. Cool.

Cheesecake

Butter 9” or 10” pie pan – double recipe for 9x13” pan

2 8-ounce packages cream cheese	1 teaspoon vanilla
¾ cup sugar	3 eggs

Cream the cheese, add eggs, sugar and vanilla. Bake in 350°F oven for 25 minutes. Take out for 20 minutes. Top with 1 cup sour cream mixed with 4 tablespoons sugar and 1 teaspoon vanilla. Bake at 350°F for 12 minutes. Take out of oven and sprinkle lightly with cinnamon.

Cheesecake

Mix ¾ cup crushed graham crackers, 1 tablespoon sugar, and 2 tablespoons melted butter. Sprinkle on sides and press in bottom of greased 9” spring form pan.

Cook and stir contents of 1 package vanilla pudding (4-serving size) with ½ cup sugar and 1 cup milk to full boil. Cover pudding surface. Beat 1½ pounds cream cheese; beat in 3 egg yolks, 1 tablespoon lemon juice, 1 teaspoon vanilla, ¼ teaspoon salt, and pudding. Beat 3 egg whites to peaks; fold in. Pour into pan. Bake at 425°F for 30 minutes, until set in center. Cool. Makes 10 to 12 servings.

(Let cream cheese set out overnight before beating. It whips better.).

Cheese Cake

1 cup flour	½ teaspoon baking powder
4 tablespoons sugar	Pinch of salt
4 tablespoons shortening	1 egg

Mix with hands and pat into place in oblong glass baking dish (1½ quart).

Filling:

½ cup sugar	1 teaspoon vanilla
2 eggs	1 tablespoon lemon juice
½ pint sour cream	1 cup cream
8 ounces cream cheese	

Mix together in electric mixer. Pour into crust, sprinkle cinnamon on top. Bake at 325°F for 1 hour, turn oven off. Leave in oven with door ajar for 15 minutes more.

Double recipe for large baking dish 13x9x2”.

Banana Split Cake

1 cup margarine	3 cups graham cracker crumbs
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Mix together and line bottom and sides of 9x13” pan. Bake 5 or 10 minutes at 400°F.

2 sticks margarine, softened	1 20-ounce can crushed pineapple, drained
2 cups 10X sugar	1 pint heavy cream, whipped and lightly sweetened
2 eggs	Cherries
1 teaspoon vanilla	Nuts
6 or 7 bananas, sliced crosswise	

Place 2 sticks margarine, sugar, eggs and vanilla in bowl. Beat for 20 minutes. Spread on cooled crust. Dip bananas in lemon juice and place on top of batter. Place drained, crushed pineapple on top of bananas. Put whipped cream on top. Sprinkle with nuts. Top with sliced cherries. Chill a couple of hours or overnight (Overnight is best).

Dream Topping in place of Whipped Cream:

- 1 3½ ounce box instant pudding mix (any flavor)
- 1 envelope whipped topping mix
- 1½ cups cold milk

Place pudding contents in a deep, narrow-bottomed bowl. Add topping mix and milk. Blend mixture at high speed of electric mixer for four to six minutes. Refrigerate until used.

English Trifle

1 quart milk	1/3 cup red raspberry preserves or red currant jelly
8 egg yolks	6 tablespoons sweet sherry
1/2 cup sugar	1 package (10 ounces) frozen raspberries, thawed
6 tablespoons cornstarch	1 cup heavy cream
1/8 teaspoon salt	
3 1/2 teaspoons vanilla	
6 slices pound cake, cut to 1/2" thick	

Scald milk in top of double boiler. Beat egg yolks until light. Add sugar, cornstarch and salt to eggs; beat until thick and lemon-colored. Gradually pour in hot milk. Return egg-milk mixture to double boiler. Cook over hot, not boiling water, stirring constantly, until thickened. Remove from heat, stir in 2 teaspoons of vanilla extract. Cover with waxed paper and cool.

Line a glass serving bowl with 3 slices of the pound cake that have been spread on one side with preserves. Sprinkle with 3 tablespoons of the sherry. Reserve a few whole raspberries for garnish.

Spoon half of the remaining raspberries over cake. Pour half of the custard over the berries. Repeat once more. Refrigerate until thoroughly chilled. Combine cream with remaining 1 1/2 teaspoons vanilla extract. Beat until stiff. Spread half over the custard. Garnish with remaining whipped cream and the reserved raspberries. Chill thoroughly. Serves 10 to 12.

English Trifle

1 package (4-serving) Jell-O pudding – vanilla or French Vanilla flavor	2 tablespoons water
2 1/2 cups milk	1/3 cup red raspberry preserves or orange marmalade
1 baked 8-inch sponge cake layer, cooled	1/2 cup soft macaroon crumbs
1/2 cup orange juice	1 container (4 1/2 ounces) Cool Whip, thawed
1/4 cup sherry wine (optional)	

Combine pudding mix and milk in saucepan. Cook and stir over medium heat until mixture comes to a full boil. Cover with plastic wrap and set aside.

Cut cake into 1 1/2" cubes. Place cake cubes in 1 or 1 1/2 quart serving bowl or in individual serving dishes. Combine orange juice and wine and sprinkle over cake cubes. Add water to preserves and spoon over cake cubes. Top with macaroon crumbs. Spoon in prepared pudding, covering cake completely. Chill at least 2 hours. Top with whipped topping and garnish with toasted almonds and maraschino cherries, if desired. Makes 8 to 10 servings.

Eclairs

6 tablespoons butter
¾ cup water
¾ cup sifted all-purpose flour

3 eggs
Éclair Filling
Chocolate Glaze

Bring butter and water to a boil. Reduce heat; add flour all at once, stirring rapidly. Cook and stir until mixture thickens and leaves sides of pan – about 2 minutes. Remove from heat. Beat in eggs one at a time; then beat until mixture looks satiny and breaks off when the spoon is raised. With pastry tube or spoon, form dough into ten 5x1” strips on ungreased baking sheets. Bake at 425°F for 20 minutes, then at 350°F for 30 minutes. Cool. To fill, cut a slit in the side of each shell or cut off a shallow top; remove moist dough. Spoon in filling and replace top. Glaze. Makes 10 eclairs.

Note: For crispier shells, cut off tops, remove any moist dough, place on baking sheets, and return to oven for 5 minutes.

Cream Puffs: Prepare as for Eclairs, dropping dough from tablespoon onto ungreased baking sheet. If desired, fill with Elegant Custard Filling instead of Éclair Filling. Makes 10 puffs.

Chocolate Glaze: Melt 2 squares Baker’s Unsweetened Chocolate with 2 tablespoons butter over low heat. Remove from heat. Blend in 1½ cups unsifted confectioners’ sugar, 3 tablespoons milk, and a dash of salt. Spread while still warm on éclairs.

Elegant Custard Filling:

1 package (4-serving size) Jell-O Golden Egg Custard Mix
1-1/3 cups milk
1 cup prepared Dream Whip Whipped Topping

Prepare Jell-O Custard Mix as directed on package for pudding, using the 1-1/3 cups milk. Chill until thickened. Stir until smooth and blend in prepared Dream Whip. Chill until mixture will mound; then spoon into cream puffs or éclairs or spread between cake layers. Makes about 2 cups filling.

Creamy Dutch Apple Dessert

¼ cup margarine
1½ cups graham cracker crumbs
1 (14 ounce) can Eagle Brand Sweetened Condensed Milk
1 cup (8 ounces) sour cream
¼ cup lemon juice

1 can apple, blueberry, cherry or peach pie filling
¼ cup chopped walnuts
½ teaspoon cinnamon (for apple filling only)

Preheat oven to 350°F. In a 1½ quart shallow baking dish (10x6”), melt butter in oven. Sprinkle in crumbs; stir well. Press on bottom of dish. In medium bowl, mix together sweetened condensed milk, sour cream and lemon juice; spread evenly over crumbs. Spoon pie filling evenly over creamy layer. Bake 25 to 30 minutes or until set. Cook slightly. In small dish, mix together nuts and cinnamon; sprinkle over pie filling. May be served warm or cold. Refrigerate leftovers.

“Philly” 15 Minute Cheesecake

1 cup graham cracker crumbs	¾ cup sugar
3 tablespoons sugar	3 eggs
3 tablespoons margarine, melted	1 cup mini semi-sweet chocolate pieces
3 8-ounce packages cream cheese, softened	1 teaspoon vanilla

Combine crumbs, sugar and margarine; press onto bottom of 9” springform pan.

Combine cream cheese and sugar, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Blend in chocolate pieces and vanilla; pour over crust. Bake at 450°F 10 minutes. Reduce oven temperature to 250°F; continue baking 35 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. 10 to 12 servings.

To soften cheese: Unwrap; microwave on medium (50%) for 30 seconds per package.

Sin

1 cup flour	12 ounces Cool Whip – partially defrosted
½ cup softened margarine	1 teaspoon vanilla extract
1 cup nuts	1 large or 2 small boxes instant pudding mix (chocolate or lemon)
1 cup 10X sugar	3½ cups milk
1 8-ounce package cream cheese	

1st layer – Mix flour, margarine and ½ cup nuts. Press into 9x13x2” pan. Bake 25 minutes at 350°F. Cool.

2nd layer – Cream powdered sugar, cream cheese and 6-ounces Cool Whip and 1 teaspoon vanilla. Mix thoroughly. Gently spread over baked crust.

3rd layer – Prepare instant pudding according to directions for pie. Pour over 2nd layer and chill until firm. (5 to 10 minutes)

4th layer – Top with remaining 6-ounces Cool Whip and sprinkle with nuts. Chill several hours before serving. May also be frozen for a few days.

Creamy Rice Pudding

½ cup uncooked rice, washed	½ cup seedless raisins, optional
3 cups boiling water	2 eggs
1 teaspoon salt	1 teaspoon vanilla extract
1 can Eagle Brand Sweetened Condensed Milk	¼ teaspoon nutmeg

In a heavy 2-quart saucepan, combine rice, water and salt. Cover; cook over medium heat until water boils. Reduce heat; simmer 15 minutes or until rice is tender. Remove from heat. Stir in sweetened condensed milk and raisins. In small bowl, beat eggs just until blended. Gradually add beaten eggs to rice-milk mixture; stir briskly. Return to low heat; stir constantly until mixture coats a metal spoon. Remove from heat. Stir in vanilla extract and nutmeg. If desired, serve hot or chilled.

Creamy Rice Pudding

Preheat oven to 325°F.

1 quart milk	½ cup sugar
1/3 cup rice	¼ teaspoon nutmeg
½ teaspoon salt	½ cup of white raisins

Wash the rice well. Put it in a sieve and let water run through it. Butter a pyrex pudding dish. Put all the ingredients in the dish. Bake in a slow oven (325°F) for 3 hours. Stir several times during the first hour to keep the rice from settling on the bottom.

Bread Pudding

1 can Eagle Brand Sweetened Condensed Milk	3 eggs, slightly beaten
3 cups hot water	1 tablespoon melted butter or margarine
2 cups finely diced bread or soft bread cubes	½ teaspoon salt
	1 teaspoon vanilla extract or grated lemon rind

In large bowl, combine sweetened condensed milk and water. Add bread; let stand until lukewarm. Stir in eggs, butter or margarine, salt and vanilla or lemon rind. Pour into greased 1½-quart shallow (10½x6½x2") baking dish. Place in shallow pan of hot water. Bake in a moderate 350°F oven about 1 hour, or until a knife inserted near center comes out clean. If desired, serve hot or cold with cream, fruit or preserves.

Bread Pudding Deluxe: Proceed as for Bread Pudding except add 1 cup flaked coconut with vanilla extract.

Strawberries And Cream Flan

¼ cup butter or margarine, softened
½ cup sugar
1 egg
1 teaspoon vanilla
2/3 cup all-purpose flour
Pinch salt

Pastry Cream Filling (Recipe follows)
½ pint strawberries, sliced
1 can (11 ounces) Mandarin orange
segments, drained
Whipped cream

Cream butter and sugar in a small bowl until fluffy; beat in egg and vanilla. Mix in flour and salt. Spread batter evenly in greased and floured Fancy Flan Pan. Bake at 350°F until cake is golden and springs back when touched, about 14 minutes. Cool on wire rack; remove from pan when completely cool. Make Pastry Cream Filling.

Place cake on serving plate; spread pastry cream in center. Arrange fruit in decorative pattern on pastry cream. Garnish with whipped cream. Refrigerate until serving time. Makes 8 servings.

Note: Any fresh or drained, canned fruit can be used in this recipe.

Pastry Cream Filling

3 tablespoons sugar
2 tablespoons flour

2 egg yolks
½ cup milk, heated to boiling

Mix sugar, flour and egg yolks thoroughly in small saucepan; beat in hot milk. Cook over very low heat, stirring constantly, until thickened. Cool.

Tandycakes

4 Eggs	1 cup milk
2 cups flour	3 tablespoons oil
1 teaspoon vanilla	Pinch of salt
2 cups sugar	3/4 cup peanut butter
1 teaspoon baking powder	8 oz. Hershey Milk Chocolate bar

Preheat oven to 350 degrees.

Beat eggs until lemon colored. Add flour, vanilla, sugar, baking powder, milk, oil and salt. Blend and mix together. Pour into a greased cookie sheet (size??) Bake for 15-17 minutes. Cake does not brown so do not overcook. Cool for 1 minute.

Spread a thin layer of peanut butter on cake and cool.

Melt chocolate bar in double boiler or microwave. Spread on top of peanut butter.

Refrigerate until firm and slice into 2-inch squares.

Lemon Bars

2 cups flour	4 tablespoons flour
3/4 cup melted butter	2 cups sugar
1/2 cup 10X sugar	1 teaspoon baking powder
	3 eggs
	6 tablespoons lemon juice (3 lemons)

Mix flour, butter and sugar. Pour into 9"x13" baking pan. Bake for 15 minutes at 350°F.

Mix remaining ingredients. Pour over crust. Return to oven for 25 minutes. Sprinkle with 10X sugar.

Lemon Bars

1 cup flour	1/2 cup butter
1/4 cup 10X sugar	

Sift flour and sugar. Cut in butter until mixture clings. Put into ungreased 8x8 pan. Bake at 350°F for 10-12 minutes.

2 eggs	2 tablespoons flour
3/4 cup granulated sugar	1/2 teaspoon baking powder
3 tablespoons lemon juice	10X sugar

Beat eggs. Add sugar and lemon. Continue beating until mixture is slightly thick and smooth - 8-10 minutes. Stir in flour and baking powder. Blend until all is moistened. Pour over baked layer and return to 350°F oven for 20-25 minutes.

Sift 10X sugar over top and cool.

Cannoli

Cannoli:

Deep fat (for frying)	6 tablespoons sherry
1½ cups flour	½ teaspoon salt
2 tablespoons sugar	

Sift the flour and add sugar and salt. Make a well in the center, add the sherry and work to a smooth, fairly stiff dough (add a little more sherry if necessary). Knead the dough on a lightly floured board for 10 minutes until smooth and elastic. Cover and chill in the refrigerator for 2 hours. Remove from the refrigerator and allow dough to reach room temperature. Roll as thinly as possible and cut into 3½" circles.

Roll circles around the tubes, moisten the edges with water and press down firmly to seal. Turn out ends of dough so as to flare slightly. Heat the deep fat to 350° - 375°F and fry several cannoli at a time in a fry basket until golden brown (takes about 1 minute). Lift out and drain on paper towels and remove cannoli tubes.

Cannoli Filling:

1 pound ricotta cheese	2 tablespoons freshly squeezed
2 ounces semisweet chocolate, grated	lemon juice
½ cup confectioners' sugar	12 cannoli shells
½ teaspoon cinnamon	½ cup pistachio nuts, toasted and finely
	chopped

Combine cheese with chocolate, sugar, cinnamon and lemon juice. Blend well. The secret to avoiding soggy cannoli is to refrigerate filling until ready to serve. When shells are filled, sprinkle each with pistachio nuts. Makes enough for 12 cannoli shells.

Sweet Roll Dough

1 package active dry yeast	1/3 cup shortening, or margarine or butter, softened
1/2 cup warm water (105° to 115°F)	1 teaspoon salt
1/2 cup lukewarm milk (scalded then cooled)	1 egg
1/3 cup sugar	3½ to 4 cups all-purpose flour*

Dissolve yeast in warm water in large bowl. Stir in milk, sugar, shortening, salt, egg and 2 cups of the flour. Beat until smooth. Mix in enough remaining flour to make dough easy to handle.

Turn dough onto lightly floured surface; knead until smooth and elastic, about 5 minutes. Place in greased bowl; turn greased side up. Cover; let rise in warm place until double, about 1½ hours. (Dough is ready if an indentation remains when touched.)

Punch down dough. Shape, let rise and bake as directed.

* If using self-rising flour, omit salt.

Do-ahead Tip: After kneading, dough can be covered and refrigerated in greased bowl no longer than 4 days.

Cinnamon Rolls

Sweet Roll Dough (above)	1/2 cup sugar
4 tablespoons margarine or butter, softened	4 teaspoons ground cinnamon
	Cinnamon Roll Glaze (below)

Cut dough in half. Roll first half into rectangle, 15x9 inches, on lightly floured surface; spread with 2 tablespoons margarine. Mix sugar and cinnamon; sprinkle half over rectangle. Roll up tightly, beginning at the 15 inch side. Pinch edge of dough into roll to seal well. Stretch roll to make even. Cut into nine 1½-inch slices. Place slightly apart in greased square pan, 9x9x2 inches, or in greased medium muffin cups, 2½x1¼ inches. Let rise until double, about 40 minutes. Repeat for second half of dough.

Heat oven to 375°F. Bake until golden brown, 25 to 30 minutes. Spread rolls with Cinnamon Roll Glaze while warm but not hot. Makes 18 rolls.

Cinnamon Roll Glaze

1 cup powdered sugar	1 tablespoon milk (may need to add a little more)
1/2 teaspoon vanilla	

Mix together and spread on Cinnamon Rolls.

9. **Drinks**

Blonde Sangria.....	9.1
Irish Coffee	9.1
Bloody Mary Punch	9.1
Orange Blossom.....	9.1
Punch.....	9.1
Whiskey Sour.....	9.2
Daiquiri	9.2
Strawberry Daiquiri	9.2
Punch.....	9.2
Sombrero.....	9.2
Kaluaha	9.3

Blonde Sangria

1 fifth white wine (Virginia Dare) (25½ ounces)	3 tablespoons lemon juice
1 cup pineapple juice	1 tablespoon lime juice
1/3 cup orange juice	¼ cup sugar
	1 7-ounce bottle club soda

Combine wine, juices and sugar in a pitcher. Add ice cubes. Stir till very cold. Gently stir in soda. Garnish with fruit slices. Serve over ice. 8 servings.

Irish Coffee

1 jigger Irish whiskey	1 tablespoon Domino liquid brown sugar
Hot strong coffee	Whipped cream

Combine whiskey and liquid brown sugar in 7-ounce mug. Add hot coffee to within 1" of top. Float whipped cream on coffee. Serve at once.

Bloody Mary Punch

1 large can tomato juice	¼ teaspoon dry mustard
½ teaspoon onion powder	2 teaspoons lemon juice
¼ teaspoon powdered horseradish	Generous splash Worcestershire sauce
½ teaspoon celery salt	2 cups vodka

Combine all ingredients and mix well. Chill at least two hours before serving. Place in small punch bowl and garnish with lemon slices. Serve over ice cubes.

Orange Blossom

1 ounce orange juice
1 ounce gin
Add sugar to taste

Punch

1/5 Apricot Brandy	4 quarts ginger ale
2 bottles cheap champagne	Strawberries (optional)

Make ice cubes out of additional ginger ale so punch doesn't become diluted.

Whiskey Sour

1 can frozen lemonade, undiluted 7 ice cubes
1 can orange juice, diluted 1 egg white
2/3 can whiskey

Whiskey Sour

Regular can frozen orange juice 1 can whiskey
2½ cans water 1 fresh lemon (squeezed)

Daiquiri

1 6-ounce can frozen Limeade 8 ounces rum
3 cans water ¼ cup sugar (scant)

Strawberry Daiquiri

1 can frozen lemonade Whole strawberries
1 can rum Vanilla ice cream

Process in blender.

Strawberry Daiquiri

1 small can frozen Lemonade concentrate
1 package frozen strawberries – approximately 12 ounces – (large tin) with sugar
½ to 1 cup rum

Put in blender with ice cubes to fill blender container and beat on high speed till pink.

Punch

½ gallon Yago Sangria
4 cans Hawaiian Punch
1 quart sherbert

Float orange and lemon slices.

Sombrero

Kaluaha
Ice cream
Ice

Beat in blender.

Kaluaha

3 cups white sugar

4 cups water

12 round teaspoons instant coffee

(Folgers or Maxwell House only!)

3½ cups vodka (1/5 vodka)

3 teaspoons vanilla

Bring water, sugar and coffee to a boil and then let cool for one hour. Add the vodka and vanilla. Bottle in dark glass bottles and age for at least one month. Makes approx. ½ gallon.

10. Eggs & Cheese

The Incredible Lawry's Skillet Supper	10.1
Quiche	10.1
Quiche Lorraine	10.1
Cheese Strata.....	10.1
Cheese Strata.....	10.2
Broccoli and Ham Strata.....	10.2
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Soda Crackers Baked Omelet	10.3
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The Incredible Lawry's Skillet Supper

2 tablespoons butter	½ teaspoon crushed basil
½ cup chopped onion	¼ teaspoon Lawry's Seasoned Pepper
½ cup chopped green pepper	1 package (3 ounces) cream cheese, cubed
8 eggs	1 medium tomato, chopped
¼ cup milk	2 to 4 slices bacon, cooked and crumbled
1 teaspoon Lawry's Seasoned Salt	

In large skillet over medium heat, cook onion and green pepper in butter until tender. Mix eggs, milk and seasonings and pour over onions and green pepper. Add cheese and tomato. Gently push pancake turner completely across bottom and sides of skillet, forming large soft curds. Cook until eggs are thickened throughout but still moist. Sprinkle with bacon. Serves four.

Quiche

3 eggs	1 package frozen chopped spinach
1½ cups heavy cream	1 small onion, chopped
Salt & Pepper	1 pound mushrooms, chopped
Small mozzarella ball, grated	

Mix eggs, heavy cream and salt & pepper together. Put ½ cheese in egg mixture. Defrost spinach and squeeze water out of it. Sauté onion. Put on bottom of 10" pie shell. Put spinach on top of onion. Pour egg mixture on top. Place balance of cheese on top. Top with 1 pound sautéed mushrooms. Bake at 375°F for about 35 to 40 minutes until puffy and brown.

Quiche Lorraine

3 eggs, lightly beaten	¼ cup finely minced onion
1 cup light cream	1 cup grated Swiss cheese
5 slices bacon, crisply cooked and crumbled	¼ teaspoon salt
3 tablespoons Grey Poupon Dijon Mustard	1/8 teaspoon pepper

1 unbaked 9" pie shell.

Combine all ingredients except pie shell. Pour into pie shell. Bake in preheated 375°F oven 35-40 minutes or until knife inserted in filling comes out clean.

Cheese Strata

Grease casserole. Put 6 to 7 slices bread in bottom. Remove crusts and cut in half. Cover with ¼ pound sliced American cheese. Pour over it 4 eggs beaten with 2½ cups milk. Salt, pepper and paprika. Soak overnight and bake at 350°F for 30 to 40 minutes or until cheese gets puffy.

Recommended Variation: Use Corning Ware deep saucepan. Layer bread and cheese and end with cheese layer. Use 6 eggs and 1 cup milk instead of 4 eggs and 2½ cups milk. Add crisp bacon with layers of bread and cheese. (Serves 6).

Cheese Strata

12 slices white bread	6 beaten eggs
¾ pound sliced American cheese	3 cups milk
1 10-ounce package frozen chopped broccoli, cooked	2 tablespoons instant minced onion
2 cups finely diced cooked ham	½ teaspoon salt
	¼ teaspoon dry mustard

Cut 12 donuts and holes from bread – set aside. Fit scraps of bread (top crust removed) in bottom of 13x9x2” baking dish. Place cheese in a layer over bread. Add a layer of broccoli, then ham. Arrange bread donuts and holes on top. Combine remaining ingredients. Pour over bread and all. Cover and refrigerate at least 6 hours or overnight. Bake uncovered in slow oven 325°F 55 minutes. Sprinkle with shredded cheese 5 minutes before end of baking time. Before cutting in squares let stand 10 minutes until firm. Grease baking dish. Serves 12. Freeze bread then cut donuts.

Broccoli and Ham Strata

1 pound cooked ham, finely chopped (3 cups)	6 slices bread, crusts removed
1 bunch fresh broccoli, chopped (4 cups)	6 eggs
½ cup chopped fresh onion	½ teaspoon dry mustard
3 cups (12 ounces) shredded cheddar cheese, divided	1 teaspoon Worcestershire sauce
	3 cups milk

In large bowl mix chopped ham, broccoli, onion and 2 cups cheddar cheese. Butter a 3-quart baking dish. Place trimmed bread on bottom of dish. Spoon broccoli-ham mixture over bread. Beat eggs with dry mustard, Worcestershire sauce and milk; pour over broccoli mixture and sprinkle with remaining 1 cup cheddar cheese. Let stand for 10 minutes before baking. Place baking dish in pan of hot water and bake in 375°F oven for 50 minutes, or until a knife inserted in center comes out clean. Let stand for 5 minutes before serving. Makes 6 to 8 servings.

Italian Sausage Strata

½ pound Italian sausage (sweet, hot or combination)	½ loaf Italian bread
½ cup chopped green pepper	3 eggs
1 medium size onion, chopped	2½ cups milk
1 can (16 ounces) tomatoes, drained	1 teaspoon salt
	1 tablespoon grated Parmesan cheese

Remove casings from sausage. Brown in large skillet about 10 minutes, breaking it up as it browns. Stir in green pepper and onion. Cook another 5 minutes; add tomatoes, breaking up pieces. Cook 15 minutes to remove most of the liquid.

Slice bread; place half the slices in bottom of buttered 8x8x2” baking pan; spread with meat mixture. Top with remaining bread. Beat eggs in medium size bowl. Stir in milk and salt. Pour over bread. Sprinkle with cheese. Cover and refrigerate at least 1 hour or overnight. Bake in 325°F oven for 1 hour or until puffed and golden. Remove to wire rack. Let stand 10 minutes before serving.

Brunch Eggs

4 ounces mushrooms	½ cup cottage cheese
10 ounces broccoli (frozen or fresh blanched)	1 tablespoon flour
¼ cup milk	½ teaspoon tarragon
6 eggs	½ teaspoon Beaumonde Seasoning (or French's All Purpose Seasoning)
2 teaspoons butter	2/3 cup bread crumbs
1 can Cream of Chicken Soup	

Cook broccoli and mushrooms. Layer in pan. Cook milk, eggs and butter. Scramble until just moist. Heat soup, cottage cheese, flour and seasoning. Layer eggs over veggies and soup mixture over eggs. Sprinkle bread crumbs over dish. Bake at 350°F 20-25 minutes uncovered.

Soda Crackers Baked Omelet

4 eggs	1 cup mushrooms (drained)
1 cup milk	¼ pound Velveeta cheese (cubed)
¾ cup cubed ham	½ teaspoon salt (short)
½ cup green pepper	12 crushed soda crackers

Beat eggs and milk. Add rest of ingredients. Pour into greased 9x9x2" pan. Bake at 350°F 35-40 minutes.

Impossible Bacon Quiche

12 slices bacon, cooked and crumbled	1 cup Bisquick
1 cup shredded natural Swiss cheese (about 4 ounces)	4 eggs
1/3 cup chopped onion	¼ teaspoon salt
2 cups milk	1/8 teaspoon pepper

Preheat oven to 400°F. Lightly grease 10" pie plate. Sprinkle bacon, cheese and onion in pie plate.

Beat milk, Bisquick, eggs, salt and pepper in a medium-size bowl with electric mixer until smooth, about 1 minute. Pour into pie plate. Bake in a hot oven (400°F) for 35 minutes or until top is golden brown and knife inserted halfway between center and edge comes out clean. Let stand 5 minutes before cutting. Garnish with tomato slices and bacon strips, if you wish. Refrigerate any remaining quiche.

Impossible Ham 'N Swiss Pie

2 cups cut-up fully cooked smoked ham	4 eggs
1 cup shredded natural Swiss cheese (about 4 ounces)	2 cups milk
1/3 cup chopped green onions or chopped onions	1 cup Bisquick baking mix
	1/4 teaspoon salt, if desired
	1/8 teaspoon pepper

Heat oven to 400°F. Grease pie plate, 10x1½". Sprinkle ham, cheese and onions in plate. Beat remaining ingredients until smooth, 15 seconds, in blender on high or 1 minute with hand beater. Pour into plate. Bake until golden brown and knife inserted in center comes out clean, 35 to 40 minutes. Cool 5 minutes. 6 servings.

Impossible Chicken 'N Broccoli Pie

1 package (10 ounces) frozen chopped broccoli	1-1/3 cups milk
3 cups shredded Cheddar cheese (12 ounces)	3 eggs
1½ cups cut-up cooked chicken	¾ cup Bisquick baking mix
2/3 cup chopped onion	¾ teaspoon salt, if desired
	¼ teaspoon pepper

Heat oven to 400°F. Grease pie plate, 10x1½". Rinse broccoli under running cold water to thaw; drain thoroughly. Mix broccoli, 2 cups of the cheese, the chicken and onion in plate. Beat milk, eggs, baking mix, salt and pepper until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted in center comes out clean, 25 to 35 minutes. Top with remaining cheese. Bake just until cheese is melted, 1 to 2 minutes longer. Cool 5 minutes. 6 to 8 servings.

Impossible Broccoli 'N Cheddar Pie: use 2 packages (10 ounces each) frozen broccoli. Omit chicken.

Impossible Lasagna Pie

½ cup creamed cottage cheese (small curd)	1 cup shredded mozzarella cheese (4 ounces)
¼ cup grated Parmesan cheese	1 cup milk
1 pound ground beef, cooked and drained	2 eggs
1 teaspoon dried oregano leaves	2/3 cup Bisquick baking mix
½ teaspoon dried basil leaves	1 teaspoon salt
1 can (6 ounces) tomato paste	¼ teaspoon pepper

Heat oven to 400°F. Grease pie plate, 10x1½". Layer cottage cheese and Parmesan cheese in plate. Mix cooked beef, oregano, basil, tomato paste and ½ cup of the mozzarella cheese; spoon evenly over top. Beat milk, eggs, baking mix, salt and pepper until smooth, 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted in center comes out clean, 30 to 35 minutes. Sprinkle with remaining cheese. Cool 5 minutes. 6 to 8 servings.

Sausage And Egg Bake

2 pounds bulk sausage	8 large eggs
4 slices white bread, cubed	2½ cups milk
8 ounces (2 cups) grated sharp cheddar cheese	1½ teaspoons salt
	1½ teaspoons dry mustard

In large skillet, break up and sauté sausage over medium heat. Drain off fat. Place bread cubes in bottom of 3-quart casserole or baking dish. Add cooked sausage, then grated cheese. In bowl, beat together eggs, milk, salt and mustard until frothy. Pour egg mixture over cheese and sausage in casserole. Cover and refrigerate overnight. When ready to cook, bake at 350°F for 45 minutes. Makes eight servings.

Spinach Quiche

1 cup Bisquick	2 eggs
¼ cup milk	¼ cup chopped onion

Mix together and spread on bottom of greased 9x13" pan for crust.

1 package frozen chopped spinach, thawed and drained	12 ounces creamed cottage cheese
4 ounces Monterey Jack cheese, cubed	½ teaspoon salt
½ cup grated Parmesan cheese	2 cloves garlic, crushed
	2 eggs

Mix together and spread on top of crust. Bake 20 minutes at 375°F.

11. Fish & Seafoods

Crabcakes	11.1
Crabmeat Croquettes.....	11.1
Crab Imperial	11.1
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Crabcakes

Combine in bowl: 1 pound crab meat
 Handful crushed Ritz crackers
 Salt & pepper
 ¼ teaspoon Old Bay Seasoning

Mix in separate bowl: Shot of mustard
 Some mayonnaise
 Shot of lemon juice

Mix together and form cakes and brown in a little oil.

Crabmeat Croquettes

1½ pounds crabmeat (backfin is preferable, but not essential)	5 eggs
¼ cup chopped parsley	1 tablespoon Worcestershire
¼ cup grated onion	1 teaspoon pepper
¼ cup fresh lemon juice	2 dashes hot pepper sauce
1 cup thick cream sauce	¼ teaspoon dry mustard
Fat for deep frying	2 teaspoons salt
	Bread crumbs

Pick over crabmeat. Mix with parsley, onion, lemon juice, cream sauce, two eggs, Worcestershire, pepper, hot pepper sauce and dry mustard. Shape into 12 to 14 3" long croquettes. Beat remaining three eggs in a soup bowl. Dip each croquette in bread crumbs, then in beaten eggs, mixed with salt, then in bread crumbs again. Deep fry at 375°F until brown.

Thick Cream Sauce

3 tablespoons butter or oleo 4 tablespoons flour 1 cup milk

Melt butter in small pan; add flour and cook over low heat. Add milk, stirring, and cook until mixture is thickened.

Crab Imperial

12 ounces frozen crab meat	¼ cup cream
¼ cup butter	1 teaspoon prepared mustard
¼ cup green pepper, chopped	1/8 teaspoon nutmeg
½ cup mayonnaise	¼ teaspoon salt
1 egg, slightly beaten	1/8 teaspoon pepper
1 tablespoon parsley, minced	½ cup buttered bread crumbs
2 teaspoons Worcestershire	

Remove bony tissue from crab meat. Flake, keeping pieces as large as possible. Sauté green pepper in butter for 5 minutes. Gently mix crab meat, green pepper, butter and remaining ingredients, except crumbs. Turn into shells or a casserole, then top with crumbs. Bake in 350°F for 20 minutes. Serves six.

Busch's Deviled Crabs

1 pound crab meat (prefer back fin)	2 teaspoons Worcestershire sauce
3 tablespoons butter	2 teaspoons dry mustard
1½ tablespoons flour	½ teaspoon red pepper
1 onion, grated	½ teaspoon salt
2 tablespoons minced parsley	1 egg, beaten
1½ cups milk	

Heat oven to 400°F. Place crab meat on cookie sheet, place in oven for about 10 minutes. Pick out shells. This dries crabmeat, keeping it intact.

In skillet melt butter, sauté onion and parsley. Remove from heat, add flour, blend, add milk and seasonings. Add egg. Stir on low heat till thickened. Add crab meat. If not thick enough, add 1 tablespoon bread crumbs.

Shape into cakes or place into shells, dust with flour.

If deep frying, chill at this stage 1 hour. Dip in beat egg and bread crumbs. Fry till golden.

Shrimp Scampi

¼ pound butter	1 teaspoon soy sauce
3 cloves garlic, diced	½ cup white wine
1½ to 2 pounds medium shrimp, cleaned, with tails left on	

Melt butter over medium heat. Sauté garlic lightly in butter. Add shrimp and sauté, stirring frequently, 5 to 8 minutes, or until shrimp become opaque. Add soy sauce and white wine, and continue cooking just until sauce is heated and shrimp are cooked to desired degree. Avoid overcooking. Serve over rice.

Italian Broiled Scampi

2 pounds extra large shrimp	2 or 3 garlic cloves, finely minced
6 tablespoons melted butter	Herb salt and pepper to taste
3 tablespoons olive oil	1 tablespoon chopped parsley
1 tablespoon lemon juice	1 lemon, cut into wedges
1 teaspoon mixed Italian herbs	

Peel and devein shrimp, leaving tails on. Butterfly shrimp by slitting down the inside center lengthwise, but not cutting through. Mix together all remaining ingredients except parsley and lemon wedges. Toss shrimp with sauce. Place shrimp, cut sides up, in a single layer in a decorative shallow baking dish. Marinate one hour. Place under a hot broiler approximately six minutes, or until shrimp are lightly browned. Do not overcook, or shrimp will be tough. Sprinkle with parsley, garnish with lemon wedges and serve at once. Makes six servings.

Fried Oysters

Flour
Egg Cracker Meal
Egg
Green Bread Crumbs

Fried Flounder

Dip in egg.

Bread in mixture of ½ cup corn meal, ½ teaspoon seasoned salt, lemon pepper, salt and pepper.

Fry.

Mom's Fish Cakes

3 large or 6 medium potatoes	10 drops hot sauce
3 pounds boneless cod or weak fish	2 tablespoons minced parsley (optional)
Salt & pepper to taste	3 well beaten eggs
2 teaspoons Worcestershire sauce	

Prepare potatoes as for mashed potatoes (light & fluffy).

Wrap fish in cheese cloth, cover with cold water, add 1 tablespoon salt, bring to boil, boil for 30 minutes. Lift from water, plunge into cold water, then drain well. Combine potatoes and fish, add other ingredients, plus 3 well beaten eggs. Mix well, set for ½ hour in refrigerator. Shape into patties about 1½x1". Coat with Italian bread crumbs, then dip in eggs and again in bread crumbs. Fry until golden brown in electric fryer.

Coating: Use 3 or 4 well beaten eggs to which 1 tablespoon water has been added for each egg.

Drain well on brown paper.

Fish Fillets Italiano

1 tablespoon salad oil	¼ teaspoon salt
1 clove garlic, minced or pressed	Pepper to taste
¼ cup chopped onion	1 package (about 1 pound) frozen fish fillets, thawed
¼ pound mushrooms, chopped	¾ cup shredded mozzarella cheese (made from part skim milk)
2 medium-size zucchini, diced	
1 can (15 ounces) tomato sauce	
¾ teaspoon <u>each</u> dry basil and oregano leaves	

Heat oil in a wide frying pan over medium heat; add garlic and onion and cook until onion is soft. Stir in mushrooms and zucchini and continue cooking and stirring for about 8 minutes or until mushrooms are soft.

Add tomato sauce, basil, oregano, salt and pepper. Bring to a boil, then reduce heat and simmer for about 15 minutes or until sauce boils and thickens slightly.

Arrange fillets in an even layer in a lightly greased shallow 2-quart casserole or 7x11" baking dish. Spoon hot sauce over fillets.

Bake, uncovered, in a 350°F oven for about 25 minutes or until fish flakes readily when prodded in thickest portion with a fork. Remove from oven, sprinkle cheese over fillets, and return to oven for 5 minutes longer or until cheese melts. Makes 4 servings.

Monterey Flounder

6 flounder fillets	½ cup dry sherry
½ teaspoon salt	1 cup shredded Monterey Jack cheese
¼ teaspoon pepper	¼ cup breadcrumbs
1 cup finely chopped almonds	2 tablespoons melted butter
½ cup milk	¼ teaspoon allspice

Place fish fillets in buttered baking dish. Sprinkle with salt and pepper. Mix almonds, milk, sherry and cheese, and pour over fish. Mix breadcrumbs, butter and allspice, and sprinkle over fish. Bake, uncovered, at 400°F for about 30 minutes or until fish flakes easily with a fork. Makes six servings.

12. Foreign Dishes

Chow Mein.....	12.1
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Manicotti Crepes.....	12.5

Chow Mein

2 cups each sliced onions and celery	1 tablespoon Chinese molasses
1 tablespoon vegetable oil	1 can bean sprouts or Chinese vegetables, drained
2 cups leftover meat or poultry	3 tablespoons corn starch
2 cups chicken broth or bouillon cubes dissolved in 2 cups water	Chow mein noodles or cooked rice
3 tablespoons soy sauce	

Sauté onions and celery in the oil until crisp tender. Add the next five ingredients. Simmer 5 to 10 minutes. Stir in corn starch, cook until thickened. Serve over noodles with rice on the side. 4 to 6 servings. Be careful not to overcook the celery and onions.

Chop Suey

1 pound lean pork*, cut in thin strips	1 bouillon cube
2 tablespoons vegetable oil	1 can (16 ounces) bean sprouts, drained
½ cup sliced onions	1 can (5 ounces) water chestnuts, drained, sliced
1 cup celery, cut in thin strips	½ teaspoon salt
½ cup green pepper, cut in thin strips	2 tablespoons soy sauce
1 tablespoon cornstarch	
1¼ cups water	

Cook pork in hot vegetable oil until brown, stirring occasionally. Add onions, celery and green pepper; cook 3 minutes. Combine cornstarch with a little water, then stir in remaining water and bouillon cube. Add to vegetable mixture; cook just until thick. Add bean sprouts, water chestnuts, salt and soy sauce; heat. Vegetables should be crisp, not overdone. Serve with hot rice. 4 servings.

* Lamb, veal, or chicken may be used instead of pork. With chicken, use chicken bouillon cube and garnish with ½ cup blanched slivered and toasted almonds.

Chinese Fried Rice

1 lean pork chop	1 clove garlic, minced
¼ cup minced ham	1 teaspoon salt
¼ cup vegetable oil	1/8 teaspoon pepper
1 medium onion, chopped	½ teaspoon ginger (optional)
1 medium green pepper, chopped	3 to 4 cups cooked rice
½ cup chopped parsley	4 eggs

Cut pork in julienne strips and cook with ham in two tablespoons vegetable oil until brown. Add onion, green pepper, parsley and garlic; cook until tender. Add remaining vegetable oil, salt, pepper, ginger and rice; stir lightly to mix. Make a well in the center of rice mixture, add eggs and cook until semi-solid. Then stir into rice while cooking over medium heat 2 to 3 minutes. 6 servings.

Pizza Sauce

3 tablespoons olive oil	1 tablespoon dried oregano, crumbled
1 cup finely chopped onions	1 tablespoon fresh or 1 teaspoon dried basil, crumbled
1 tablespoon finely chopped garlic	1 bay leaf
4 cups Italian plum or whole-pack tomatoes, coarsely chopped but not drained	2 teaspoons sugar
1 6-ounce can tomato paste	1 tablespoon salt
	Freshly ground black pepper

Cook finely chopped onion in olive oil over moderate heat 7 to 8 minutes until soft and transparent but not brown. Add garlic and cook another 1 or 2 minutes, stirring constantly. Then stir in tomatoes and their liquid, tomato paste, oregano, basil, bay leaf, sugar, salt and a few grindings of black pepper. Bring to a boil and simmer uncovered about 1 hour.

When finished the sauce should be thick and fairly smooth. If you wish a smoother texture puree the sauce through a food mill or rub it through a sieve with the back of a large wooden spoon. Makes about 3 cups.

Stir-Fried Rice

1 cup long-grain rice	½ cup chopped bell pepper
3 eggs	2 cloves garlic, crushed
¼ cup peanut oil	2 cups thinly sliced cooked meat
1 cup chopped onion	¼ cup soy sauce
1 cup chopped celery	

While preparing the dish, allow meat to marinate in soy sauce. Cook rice according to package directions. In a large skillet heat the oil. Add onion, celery, bell pepper and garlic and heat, stirring, for about 3 minutes. Push vegetables aside. Beat the eggs slightly, cook in skillet (beside the vegetables but not mixed in) pancake style until well set. Remove eggs from pan and set aside. Add meat and rice to pan and stir for about 2 minutes, heating the meat throughout. Cut eggs into thin strips and add to skillet mixture. Serve. Makes about 4 servings.

Chow Mein or Chop Suey

2 cups each sliced onions and celery	3 tablespoons soy sauce
1 tablespoon vegetable oil	1 tablespoon molasses
2 cups diced leftover cooked meat or poultry	1 can (19 ounces) bean sprouts, drained
2 cups chicken broth or 2 chicken bouillon cubes dissolved in 2 cups boiling water	3 tablespoons cornstarch
	Chow-mein noodles or hot cooked rice

Sauté onions and celery in the oil until crisp-tender. Add next 5 ingredients. Simmer 5 to 10 minutes. Stir in cornstarch blended with a small amount of cold water and cook, stirring, until thickened. Serve on noodles for Chow Mein or rice for Chop Suey. Makes 4 to 6 servings.

Stromboli

1 pound boiled ham
¼ pound Italian salami

¼ pound frying peppers
½ pound provolone cheese

Sauté onions in olive oil. Cut green peppers in strips and cook with onions.

Roll frozen bread dough or pizza dough out flat. Put layer of ham, then salami, then cheese, then pepperoni and peppers and onions then more cheese. Fold over. Pinch edges. Bake at 400°F 15 or 20 minutes. Can also use: pizza sauce, mozzarella, pepperoni or hamburger.

Stromboli

For each stromboli: 1 pound Rich's bread dough rolled about 1/8-inch thick about the size of a jelly roll baking sheet.

Fill with slicing pepperoni, Virginia baked ham, sliced provolone and grated mozzarella cheese. Cover dough completely. Sprinkle with oregano to taste. Roll up several times to make layers. Brush with slightly beaten egg. Bake at 350°F for about 20 minutes or until dough is golden brown. Cool awhile for easier cutting.

Stromboli

Defrost a loaf of frozen commercial bread dough. Oil a bread board and flatten with a rolling pin; spread a little oil over the top and roll out the dough as thin as you can make it.

Next come layers of good things purchased at the deli. First a layer of Swiss cheese, then a layer of thinly sliced salami, then boiled ham, then sliced pepperoni. On top of these place some fried peppers and, if you like, hot pepper. Roll up like a jelly roll. Be sure to roll tightly, pressing out all air as you roll. Place the roll, seam side down, on an oiled cookie sheet or roasting pan. Bake in a 350°F oven about an hour, until it is golden brown.

Eggs Foo Young

1 medium green pepper, chopped
1 medium onion, chopped
¼ cup vegetable oil
1 cup cooked cleaned shrimp

1 can (5 ounces) water chestnuts,
drained and sliced
1 cup drained bean sprouts
2 to 3 tablespoons soy sauce
5 eggs, separated

Cook green pepper and onion in vegetable oil over low heat until tender. Add shrimp, water chestnuts, bean sprouts and soy sauce; remove from heat. Beat egg whites until fluffy; beat egg yolks lightly and fold into egg whites. Pour over vegetable-shrimp mixture. Cover and cook over low heat without stirring for 15 to 20 minutes until eggs are cooked. Cut in wedges and serve from skillet. 4 to 6 servings.

Manicotti Crepes

12 to 16 servings

Tomato Sauce:

Use your favorite recipe, a prepared sauce if you want to save time, or this easy one.

2 28-ounce cans Italian plum tomatoes, undrained	1¼ cup minced parsley
¼ cup olive oil	1 tablespoon sugar
2 diced large onions	1½ teaspoon oregano
2 minced garlic cloves	1 teaspoon basil
1 6-ounce can tomato paste	½ teaspoon marjoram
	Salt and pepper

Puree small batches of undrained tomatoes in a blender or food processor, or force through a sieve.

Heat olive oil in a large pot and sauté onion and garlic. Add tomatoes, tomato paste and seasonings. Simmer, covered, for 1 hour. Uncover and simmer ½ hour longer.

Crepes:

8 eggs	1 teaspoon salt
2 cups milk	¼ cup melted butter
2 cups water	¼ cup oil
4 cups flour	

Beat eggs and add milk and water. Mix well. Beat in flour, salt, butter and oil (the oil makes the crepes tender). Allow batter to rest for 1 to 2 hours.

Cook crepes in a 6 to 7 inch pan, stacking crepes on a plate or paper towel as they are finished.

Crepes may be made ahead and layered between pieces of waxed paper or foil. Any extra crepes can be frozen in foil.

Filling:

2 tablespoons olive oil	4 cups ricotta cheese
2 minced garlic cloves	6 beaten eggs
2 chopped onions	1 cup parsley
2 pounds ground pork	½ teaspoon nutmeg
2 pounds ground veal	1 cup grated parmesan cheese
2 10-ounce packages frozen chopped spinach, cooked and drained	Salt and pepper
	3 cups grated Jack cheese

Mix together all filling ingredients except Jack cheese. Sauté until meats are well browned. Check seasoning.

Preheat oven to 350°F. Divide filling among 36 crepes, spreading it evenly down the center of each crepe. Roll to enclose and place seam-side down in two 9x13" buttered baking dishes. Spoon half the tomato sauce over each casserole and sprinkle each with grated Jack cheese. Bake for 25 minutes.

13. Frostings & Fillings

Fluffy Cocoa Frosting	13.1
Buttercream Icing.....	13.1
Whipped Cream Frosting.....	13.1

Fluffy Cocoa Frosting

¾ cup Hershey's cocoa (or instant) 1 teaspoon vanilla
4 cups confectioner's sugar (1 pound) ½ cup evaporated milk
½ cup butter or margarine

Mix well and spread on cake, etc. (Freezes well).

Buttercream Icing

1 cup shortening or ½ cup butter
1½ cups 10X sugar
¼ cup evaporated milk or cream

Cream shortening. Add sugar and cream again. Add milk slowly. Add salt and flavoring to taste. Beat at high speed for 5 minutes. Store in air-tight container in refrigerator and whip up again before using.

Whipped Cream Frosting

2 tablespoons flour ¼ cup shortening
½ cup milk ½ cup sugar
¼ cup butter 1 teaspoon vanilla

Mix flour and milk in saucepan and cook until thick. Cool. Cream butter and shortening for 4 minutes; add sugar gradually and beat until dissolved (at least another 5 minutes). Add vanilla and flour mixture and whip up again before using.

14. Meats

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(Continued)

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Barbecued Spareribs

3 pounds fresh pork spareribs	1 medium onion, peeled
½ teaspoon whole cloves – about 10	¼ teaspoon peppercorns – about 20
2½ teaspoons salt	3 cups water
½ cup firmly packed dark brown sugar	¼ cup prepared yellow mustard
1 8-ounce can tomato sauce	1 to 2 tablespoons Worcestershire sauce
1 medium onion, minced	freshly ground pepper – about
small pinch cayenne pepper	1/8 teaspoon

Have meat man cut racks in half. Cut ribs into individual pieces. Place in large kettle. Heat onion, cloves, peppercorns, 2 teaspoons salt and water. Bring to boil and simmer for 30 minutes. Drain ribs and place in one layer in a large shallow dish. Meanwhile, prepare barbecue sauce in a saucepan. Stir together the sugar, mustard, tomato sauce, Worcestershire, onion, remaining ½ teaspoon salt, pepper and cayenne. Bring to boil. Simmer 5 minutes. Makes about 1-1/3 cups sauce. Add sauce to ribs and turn to coat thoroughly. Cover and refrigerate at least 3 hours – longer if you like.

Place marinated ribs on grill 3-4” above medium hot charcoal and grill 3-5 minutes on each side or until ribs are hot and beginning to brown around the edges. Do not overcook or ribs will dry out. 3 main dish servings or 6-9 appetizer servings.

Pork And Sauerkraut With Tomatoes

1 (2 pound) package Hatfield sauerkraut, including liquid	1 medium onion, sliced thin
1 cup water	1 (14½ ounce) can peeled Italian plum tomatoes, drained and broken into pieces
2 large apples, peeled, cored and sliced thin	1 (4 pound) loin of pork

Preheat oven to 300°F. Mix together the sauerkraut, water, apples, onion and tomatoes. Place one half of mixture in a large Dutch oven. Remove all fat from pork roast; place in pot and cover with remaining sauerkraut mixture. Cover pot and bake until pork is tender and meat thermometer registers 185°F (approximately 5 hours.) Serves 6 to 8.

BBQ Pork Chops

Lightly fry chops.

Cook chopped onion in butter in small saucepan. Add:

1 cup catsup	1 tablespoon sugar
½ to ¾ cup water	1 tablespoon Worcestershire sauce
1 tablespoon prepared mustard	Salt and pepper to taste

Simmer till slightly thick. Pour over chops in shallow pan. Bake at 325-350°F for at least 1 hour. Save some sauce and baste chops about half way through.

Pork Chops 'N Stuffing

4 pork chops (about 1 pound)	¼ teaspoon poultry seasoning
3 cups soft bread cubes	1 can (10½ ounces) condensed cream of mushroom soup
2 tablespoons chopped onion	1/3 cup water
¼ cup melted butter or margarine	
¼ cup water	

Brown chops on both sides; place in shallow baking dish. Lightly mix together bread cubes, onion, butter, ¼ cup water and poultry seasoning. Place a mound of stuffing on each chop. Blend soup and 1/3 cup water; pour over. Bake in a 350°F oven 1 hour or until tender. 4 servings.

Pork Chop And Potato Scallop

4 pork chops (about 1 pound)	¼ cup water
1 can (10½ ounces) condensed cream of mushroom soup	2 tablespoons chopped parsley
½ cup sour cream	4 cups thinly sliced potatoes
	Salt and pepper

Brown chops. Blend soup, sour cream, water, and parsley. In a 2-quart casserole, alternate layers of potatoes sprinkled with salt and pepper, and sauce. Top with chops. Cover; bake in a 375°F oven 1¼ hours. 4 servings.

Sausage And Peppers

1 to 2 pounds Italian sausage	2 tablespoons oil
1 pound frying peppers	Salt, pepper, oregano
1 can mushrooms, drained	Water

Cut sausage into one-inch pieces. In a large skillet, brown sausage in oil. After sausage is brown, drain excess oil from skillet and add remaining ingredients. Cook for 45 minutes, adding water as needed to make sauce. Makes four to six servings.

Hamburger Steak In Mushroom Gravy

1 pound ground beef	2 tablespoons vegetable oil
1 egg	2 tablespoons flour
¼ cup bread crumbs	2 cups liquid (juice from mushrooms and water)
1/8 teaspoon pepper	1 can (4 ounces) mushrooms
1 teaspoon Worcestershire sauce	
1 package dehydrated onion soup mix	

Combine meat with egg, crumbs and seasonings, and half the onion soup mix. Shape into patties and fry in vegetable oil. Remove browned hamburgers. Add flour to fry pan; stir while it browns lightly. Blend in liquid, stirring vigorously until smooth. Stir in remaining onion soup mix and mushrooms; cook 5 minutes. Return meat to skillet; cook slowly 5 minutes. Serve with rice or buns. 4 to 6 servings.

Short Ribs Of Beef

2 pounds ribs of beef (cut into serving pieces)	Salt and pepper to taste
2 tablespoons oil	2 cloves garlic, crushed
½ cup carrots, diced	1½ tablespoon flour
½ cup celery, diced	1½ cups beef stock
3 small onions, diced	½ cup dry white wine
½ teaspoon thyme	3 tablespoons parsley
1 can tomatoes	1 tablespoon tomato paste
	2 bay leaves

Heat oil in Dutch oven. Add short ribs and brown well, remove to platter and set aside. Add onions to oil, sauté until glazed, then add carrots and celery, sauté for 2 minutes. Add thyme, bay leaves and garlic. Mix well and return meat to pan. Remove from heat and add flour, stirring in well. Add beef stock and continue stirring. This will give a light sauce. Add wine, tomatoes, salt and pepper, tomato paste, mix all well. Cover pan and let simmer 1 to 1½ hours. Sprinkle with parsley before serving. This dish is great to make a day in advance. Reheating brings out all the flavors.

Spicy Short Ribs

3 pounds short ribs of beef	2 tablespoons brown sugar
¼ cup flour	2 tablespoons vinegar
2 tablespoons shortening	¼ teaspoon ground cinnamon
1 can (10½ ounces) condensed beef broth	¼ teaspoon ground cloves
1 cup dried apricots	¼ teaspoon ground allspice

Dust ribs with flour; brown in shortening in large heavy pan. Pour off excess drippings. Combine remaining ingredients; pour over ribs. Cover; cook over low heat 2½ hours or until ribs are tender; turn ribs and baste with sauce often. 4 to 6 servings.

Beef Stroganoff Bake

2 pounds beef cubes	1 can mushrooms (optional)
1 can onion soup	½ cup dry Vermouth
1 can cream of celery soup	½ cup sour cream
1 can cream of mushroom soup	

Combine beef cubes, onion, celery and mushroom soups and mushrooms. Bake in 350°F oven for 2 hours. Keep covered most of the time. Just before serving, mix together Vermouth and sour cream, then add to beef mixture. Serve over noodles. Serves 6.

Beef Stroganoff

2 pounds beef for stew, cut in pieces ½ inch wide	1 can (4 ounces) mushrooms
6 tablespoons flour	1½ cups liquid (water and liquid from mushrooms)
1½ teaspoon salt	2 tablespoons flour
¼ teaspoon pepper	½ cup water
3 tablespoons lard or drippings	1 cup dairy sour cream
1 cup chopped onion	Cooked noodles, if desired
1 cup tomato juice	

Combine 6 tablespoons flour, salt and pepper. Dredge meat in seasoned flour. Brown in lard or drippings. Add onion and brown. Pour off drippings. Add tomato juice. Drain mushrooms, reserving liquid. Add sufficient water to mushroom liquid to make 1½ cups. Add liquid. Cover tightly and cook slowly 1½ hours. Add mushrooms. Mix together 2 tablespoons flour and ½ cup water. Add and cook, stirring constantly, until thickened. Fold in sour cream and cook just until heated through. Serve over cooked noodles, if desired. Serves 6 to 8.

Easy Beef Stroganoff

1 pound boneless round steak, ¾" thick	½ cup sour cream
½ cup chopped onion	½ cup water
2 tablespoons butter	½ teaspoon paprika
1 can golden or cream of mushroom soup	Cooked noodles

Freeze meat 1 hour to firm. Slice into thin strips. In skillet, cook onion in butter until tender. Push to one side. Add meat and cook until brown. Add remaining ingredients except noodles. Cook at low heat for 1 to 1½ hours, stirring occasionally. Can refrigerate overnight. Serve over noodles.

Souper Stroganoff

1½ pounds round steak, cut in thin strips	½ cup chopped onion
¼ cup flour	1 small clove garlic, minced
Dash pepper	1 can (10½ ounces) condensed beef broth or consommé
¼ cup butter or margarine	1 cup sour cream
1 can (4 ounces) sliced mushrooms, drained	3 cups cooked noodles

Dust meat with flour and pepper. In skillet, brown meat in butter. Add mushrooms, onion, and garlic; brown lightly. Stir in soup. Cover; cook 1 hour or until meat is tender; stir often. Gradually blend in sour cream; cook over low heat for 5 minutes. Serve over noodles. 4 generous servings.

Stuffed Green Peppers (Microwave)

3 large green peppers	¼ teaspoon each garlic powder and black pepper
1 pound lean ground beef	1½ teaspoon salt
2 cups cooked rice	1 egg
1 teaspoon each onion powder and powdered thyme	1 can (15 ounces) tomato sauce
	2 teaspoons beef bouillon crystals

Wash peppers. Cut in half lengthwise. Remove seeds and white membrane. In a mixing bowl, combine meat, rice, seasonings, egg and ½ cup tomato sauce. Mound mixture in pepper halves. Place in a microproof casserole. Stir bouillon crystals into remaining tomato sauce. Spoon over peppers. Cover and cook on high for 15 minutes. Let stand 5 minutes. Makes 6 servings.

Stuffed Peppers

4 large green peppers	1 13½ ounce can tomato juice
Salted water	1 egg
3 tablespoons olive oil	½ teaspoon dried thyme leaves
½ cup finely chopped onion	½ teaspoon dried basil leaves
1 clove garlic, crushed	1 teaspoon salt
½ cup finely chopped celery	¼ teaspoon pepper
1 pound ground beef round	2 tablespoons pine nuts (optional)
1 cup cooked rice	

Heat oven to 350°F. Wash green peppers. Cut a slice from the top of each and reserve top slices. Remove seeds and inner white membrane from peppers. Place peppers in a large kettle of salted water. Bring water to a boil and cover; reduce heat to low (200°F) and simmer 5 minutes. Drain.

Remove stems from pepper tops and coarsely chop the tops; set aside. Heat oil in a skillet over moderately low heat (about 225°F). Add the chopped pepper tops, onion, garlic and celery; cook about 5 minutes, until tender. In a large bowl combine cooked vegetables, ground beef, rice, ½ cup of the tomato juice, egg, thyme, basil, salt, pepper and pine nuts. Stuff the green peppers lightly with meat mixture. Place in a shallow baking dish. Pour the remaining tomato juice over the stuffed peppers and into the bottom of the baking dish. Bake uncovered 45 minutes to 1 hour, basting occasionally with the tomato juice in the baking dish. Makes 4 servings.

Macaroni Sauté

2 cups elbow macaroni (8 ounce package), uncooked	1 can (6 ounce) tomato paste
½ cup chopped onion	2½ cups water
½ cup chopped green pepper	1 teaspoon salt
1 clove garlic, minced	¼ teaspoon pepper
½ cup vegetable oil	2 teaspoons Worcestershire sauce

Sauté raw macaroni, onion, green pepper and garlic in hot vegetable oil till macaroni turns slightly yellow. Add remaining ingredients and bring to a boil. Cover and simmer over low heat about 20 minutes. Stir occasionally. 6 servings.

Macaroni Beef Sauté: Sauté 1 pound ground beef with the macaroni. Increase the salt to 1½ teaspoons. This is a meal in itself – just needs lettuce salad or a fruit dessert.

Stuffed Cabbage in Tomato Sauce

12 large cabbage leaves	¼ teaspoon pepper
1 pound ground beef	1 egg
1 cup cooked rice	2 to 3 tablespoons vegetable oil
2 tablespoons finely chopped onion	2 cans (8 ounce size) tomato sauce
1 teaspoon caraway seed	¼ cup water
1 teaspoon salt	

Blanch or partially cook cabbage leaves in boiling salted water. It takes just about 2 minutes. Remove and drain. Combine next 7 ingredients. Divide meat mixture into 12 portions and wrap each portion in a cabbage leaf. Tie lightly with string. In a large skillet or fryer, brown cabbage rolls lightly in 2 tablespoons vegetable oil, adding more oil if necessary. Reduce heat; add tomato sauce and water. Cover and cook about 40 minutes. 6 servings.

Cabbage Beef Rolls

1 cup chopped onion	¼ teaspoon pepper
½ cup uncooked long grain rice	2 cans (8 ounces each) tomato sauce
2 tablespoons butter or margarine	6 large cabbage leaves
1 pound ground beef, chuck or round	¾ cup water
1¼ teaspoon salt	2 tablespoons brown sugar
½ teaspoon chili powder	1 tablespoon lemon juice
½ teaspoon dry mustard	½ cup shredded American cheese

Cook onion and rice in butter or margarine in 10" covered skillet until onion is tender, stirring frequently. Add beef, salt, chili powder, mustard, pepper and ½ cup tomato sauce; mix well. Divide into 6 equal portions.

Cut the stiff ridge from the back of each cabbage leaf. Dip 2 leaves in boiling water at a time and remove as soon as they are limp; drain and chill in cold water. Drain one leaf at a time and place a portion of meat mixture to one end of cabbage leaf; roll up folding the sides in over meat mixture. Repeat 5 times. Arrange in skillet. Add remaining tomato sauce, ½ cup water, brown sugar and lemon juice; cover and cook until meat and rice in leaves are done, about 1 hour. Transfer rolls to serving dish; keep warm. Add remaining ¼ cup water and cheese to pan drippings; heat and stir until cheese melts and mixture is smooth. Spoon over cabbage rolls. Makes 6 servings.

Meat Loaf

2 pounds beef, chuck or round	2 teaspoons salt
2 slices dry bread	¼ teaspoon pepper
1 small onion	½ teaspoon dried basil or marjoram
1 clove garlic (optional)	3 or 4 slices bacon
2 eggs	Tomato Sauce*

Mix all ingredients together except Tomato Sauce. Shape into loaf and place in 9¼x5¼x2¾" loaf pan. Place bacon on top of loaf and cover with Tomato Sauce. Bake at 350° for 1 hour.

* Tomato Sauce: 1 cup catsup
1 cup brown sugar
Combine ingredients and stir until smooth.

Ann Lander's Meat Loaf

2 pounds ground round steak	½ cup warm water
2 eggs, beaten	1 package onion soup mix
1½ cups fresh bread crumbs	2 strips raw bacon, optional
1 teaspoon MSG (Accent)	1 8-ounce can tomato sauce

Mix thoroughly all ingredients except bacon and tomato sauce. Place in loaf pan and cover with bacon. Pour tomato sauce over top and bake 1 hour at 350°. Serves six.

Basic Meat Loaf

2 pounds ground lean beef, or 1½ pounds beef and ½ pound ground pork or sausage	2 eggs, beaten
1 large onion, finely chopped	4 slices white bread, finely crumbled
1 teaspoon salt	1 beef or chicken bouillon cube
Ground black pepper to taste	½ cup hot water
½ teaspoon dried marjoram, thyme or sage	Butter or margarine
	3 slices raw bacon

Preheat oven to 350°. Combine beef, onion, salt, pepper, herbs, and beaten eggs in large mixing bowl. Dissolve bouillon cube in hot water; cool, and add with bread crumbs to meat mixture. Mix thoroughly. Pack meat mixture into lightly greased loaf pan, or shape into a loaf and place on aluminum foil in a baking dish. Top with bacon and bake 1 hour. Serves six.

Meat Loaf

1½ pounds ground beef	½ teaspoon dry mustard
3 slices bread, torn into small pieces*	¼ teaspoon pepper
1 egg	¼ teaspoon sage
1 cup milk	1/8 teaspoon garlic powder
1 small onion, chopped (about ¼ cup)	½ cup catsup, chili sauce or barbecue sauce (optional)
1 tablespoon Worcestershire sauce	
1 teaspoon salt	

Heat oven to 350°. Mix all ingredients except catsup. Spread mixture in ungreased loaf pan, 9x5x3", or shape into loaf in ungreased baking pan. Spoon catsup onto loaf. Bake uncovered 1 to 1¼ hours. Drain off fat. Six servings.

* You can substitute ½ cup dry bread crumbs, ½ cup wheat germ or ¾ cup quick-cooking oats for the bread pieces.

Saturday Night Special

1 pound ground beef	2 tablespoons ketchup
2 medium size onions	1 tablespoon prepared yellow mustard
1 can chicken gumbo soup	

Brown beef with onions. Add chicken gumbo soup, ketchup, mustard and a little water. Simmer 20-25 minutes.

Teriyaki Steak

½ cup soy sauce	1 ounce sherry wine
1 clove garlic, finely chopped	Steak of any kind (even halves of chicken)
¾ teaspoon ground ginger	
2 tablespoons sugar	

Mix all ingredients in pan. Marinate steak in mixture for about 1 hour, turning to saturate meat. Barbecue, broil or fry steak. Serve with white rice.

Joe's Special

2 pounds lean ground beef	¼ teaspoon pepper
1 tablespoon olive oil or salad oil	1 package (10 oz.) frozen chopped spinach, thawed and drained well
2 medium-size onions, chopped	¼ cup grated parmesan cheese
2 cloves garlic, minced or pressed	4 to 6 eggs, lightly beaten
½ pound mushrooms, sliced	Additional grated parmesan cheese
1¼ teaspoon salt	
½ teaspoon <u>each</u> ground nutmeg and oregano leaves	

In a wide frying pan over medium heat, cook beef in oil until crumbly and well browned. Add onions, garlic, and mushrooms; cook, stirring occasionally, until onions are soft.

Stir in salt, nutmeg, oregano, pepper, spinach, and cheese; cook for about 5 more minutes. Add eggs, reduce heat to low, and gently stir mixture until eggs are set to your liking. Pass additional cheese at the table. Makes 4 to 6 servings.

Salisbury Steak

Ground beef	onion
egg	green pepper
bread crumbs	Worcestershire sauce
celery	Salt and pepper

Bake, broil or fry.

Green Pepper Steak

1½ pounds round steak, ¼” thick	3 tablespoons vegetable oil
2 tablespoons soy sauce	1 cup diced green pepper
¼ cup flour	1 cup water

Cut steak into strips about 2 inches long and 1 inch wide. Pound the strips to help make them tender. Brush soy sauce on each side of meat strips, then sprinkle with flour. Brown steak strips in vegetable oil over medium heat. Add green pepper and sauté a few minutes, then add the water. Cover and simmer 35 to 45 minutes, until meat is tender. 6 servings.

Pepper Steak

¼ cup seasoned flour	1 large green pepper, cut into 8 strips
1½ pounds round steak (about ¾” thick)	1 medium onion, sliced
2 tablespoons shortening	1 clove garlic, minced
1 can (10½ ounces) condensed tomato soup	1 tablespoon lemon juice
½ cup water	4 thin slices lemon

Pound seasoned flour into steak with meat hammer or edge of heavy saucer. Brown steak on both sides in shortening. Add remaining ingredients. Cover; cook over low heat 45 minutes or until steak is tender; stir often. 4 to 6 servings.

Swiss Steak

¼ cup flour	¼ cup vegetable oil
1½ teaspoon salt	2 medium onions, chopped
Dash pepper	1 cup water
2 pounds thick round steak	1 can (8 ounces) tomato sauce

Mix flour, salt and pepper; pound into both sides of meat. Brown meat in a small amount of vegetable oil, adding more oil as necessary. Remove browned meat from pan and cook onion until golden. Add water and tomato sauce; stir until mixture thickens a bit and boils. Return meat to pan; cover and reduce heat. Simmer 1½ hours or until meat is tender. 6 servings.

Swiss Steak With Vegetables

¼ cup flour	½ cup water
Dash pepper	4 medium carrots; cut in 2” pieces
1 pound round steak (1/2” thick)	4 medium potatoes, cut in half
2 tablespoons shortening	1 tablespoon chopped parsley
1 can (10½ ounces) condensed onion soup	

Pound flour and pepper into steak with meat hammer or edge of heavy saucer. Cut into 4 serving pieces. In large skillet, brown steak on both sides in shortening. Add soup, water, carrots, and potatoes. Cover; cook over low heat 45 minutes or until meat and vegetables are tender. Stir now and then. Sprinkle with parsley just before serving. 4 servings.

Beef Burgundy

4 slices bacon	1/8 teaspoon pepper
1½ pound beef top round, cut in cubes	12 small whole white onions (about ¾ pound)
1 can Campbell's Golden Mushroom Soup	2 cups sliced mushrooms (about ½ pound)
¼ cup burgundy	
2 tablespoons chopped parsley	

In large saucepan cook bacon until crisp; remove and crumble. Brown beef in drippings. Pour off fat. Add soup, wine, parsley and pepper. Cover, cook over low heat 1½ hours. Add onions and mushrooms; cover and cook 1 hour more or until beef is tender. Serve over wide noodles. Garnish with bacon and additional parsley.

Oven Swiss Steak

1½ pounds beef round steak, cut ¾" thick	1 16-ounce can tomatoes
¼ cup all-purpose flour	½ cup finely chopped celery
1 teaspoon salt	½ cup finely chopped carrot
2 tablespoons shortening	½ teaspoon worcestershire green pepper, diced

Cut meat into 6 serving-size portions. Combine flour and salt; with meat mallet, pound 2 tablespoons of the mixture into meat on both sides. Brown meat on both sides in hot shortening. Transfer meat to a 12x7x2" baking dish. Blend remaining 2 tablespoons flour mixture into pan drippings. Stir in undrained tomatoes, celery, carrot, and worcestershire. Cook and stir till thickened and bubbly; pour over meat. Bake steak, covered, in 350°F oven about 1 hour and 20 minutes or till meat is tender. Makes 6 servings.

London Broil

1 beef flank steak, 1 to 1½ pounds	1 tablespoon brown sugar
1 small onion, chopped	2 tablespoons salad oil
2 tablespoons vinegar	1 teaspoon salt
¼ cup water	½ teaspoon hot pepper sauce
2 tablespoons catsup	

Place flank steak and chopped onion in shallow glass utility dish. Combine vinegar, water, catsup, brown sugar, salad oil, salt and hot sauce, mixing thoroughly. Pour over steak, turn and cover with foil, marinate in refrigerator 12 to 24 hours. Remove from marinade and place on rack in preheated broiler, so top of steak is 3" to 4" from heat. Broil 5 minutes on each side, brushing with marinade. Serve carved diagonally into very thin slices. Makes 4 to 6 servings.

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Spaghetti Sauce

1 pound ground beef	3 tablespoons sweet basil
½ pound ground pork or piece of hot sausage	1 teaspoon oregano
3 tablespoons chopped parsley	2 cloves garlic
2 quarts stewed tomatoes	2 bay leaves

Brown beef and pork. Add remaining ingredients. Cook 25 minutes then add 2 cans tomato paste mixed with one cup of water. Cook slowly about 2 hours.

Spaghetti Sauce And Meatballs

1 pound ground beef	½ clove garlic, mashed
½ pound ground pork	1 number 2 can tomatoes
1 cup moistened bread crumbs	1 can tomato paste
1 teaspoon salt	1 cup water
¼ teaspoon black pepper	½ teaspoon sweet basil
1 egg	½ teaspoon salt
1 small onion	½ teaspoon parsley

1 pound spaghetti

Thoroughly mix meat, bread crumbs, salt, pepper, egg, onion and garlic. Form into meat balls and fry. Cover with remaining ingredients, except spaghetti, and simmer for 3 hours. Add more water if necessary. Serve over cooked spaghetti. Serves six.

Note: At least double the sauce portion of this recipe. It does not make enough sauce.

Tomato-Cheese Spaghetti Sauce

1 small onion, chopped	1 can (4 ounce) sliced mushrooms and liquid
1 medium green pepper, chopped	1 bay leaf
2 tablespoons vegetable oil	½ teaspoon basil
2 cans (8 ounce size) tomato sauce	

1 package (12 ounce) spaghetti
½ cup grated Cheddar cheese

Cook onion and green pepper slowly in vegetable oil until tender and translucent. Stir in next 4 ingredients; cover and simmer 10 to 15 minutes. Meanwhile, cook spaghetti in boiling salted water according to package directions, adding 1 tablespoon vegetable oil to the water. (Strands stand apart nicely when you do this.) Stir cheese into sauce just before pouring over drained spaghetti. Serves six.

Quick Meat Variation: Season 1 pound ground beef with ½ teaspoon salt. Brown in vegetable oil, then add onion, etc., proceeding as above. Omit Cheddar cheese. Serve with Parmesan cheese.

Spaghetti & Clams

16 cherry stone clams, chopped up	1 onion, chopped
¼ cup vegetable oil	1 clove garlic, chopped
Few grains seeded hot pepper	Clam juice from the clams
1 pound spaghetti	

Fry the onion and garlic in the oil; add the seeded hot pepper. When done, add the clams and clam juice. Let come to a boil and turn off.

Cook spaghetti and when cooked, drain, and add clam mixture and mix well.

Spaghetti With White Clam Sauce

1 medium onion, chopped fine	¼ cup dry white wine
1 large clove garlic, mashed	2 cans (6½ ounces each) minced clams, undrained
3 tablespoons oil	Salt and pepper to taste
1 tablespoon oleo or butter	1 pound spaghetti, cooked
¼ cup minced parsley	
¼ teaspoon oregano	

In saucepan sauté onion and garlic in oil and butter until tender but not browned, stirring occasionally. Add parsley, oregano and wine; simmer a few minutes to blend flavors. Discard garlic. Add clams just to heat. Season with salt and pepper. Serve over hot spaghetti in bowls. Serves 4.

In Microwave Oven: Cook oil, butter, onion and garlic in bowl 3 minutes. Add parsley, oregano and wine; cook 2 minutes. Add clams; cook until heated, about 1 minute. Add salt and pepper.

Linguine With White Clam Sauce

2 dozen fresh or frozen small clams in shell	2 tablespoons margarine
1 cup dry white wine	Dash pepper
1 large clove garlic, minced	8 ounces hot cooked linguine
2 tablespoons olive or cooking oil	¼ cup snipped parsley
	Grated Parmesan cheese (optional)

Thaw clams, if frozen. Thoroughly wash clams in cold water. Place clams on rack in a kettle. Add the wine. Cover tightly and steam for 5 to 7 minutes or just till clams open. Strain broth through cheesecloth; reserve strained broth. Remove clams from shell (discard any that do not open); cut up clams. Set clams aside.

In large saucepan cook garlic in hot oil and oleo. Stir in the strained clam broth and pepper. Bring to boiling; reduce heat. Boil gently, uncovered, for 10 to 15 minutes or till liquid is reduced to ½ cup. Stir in clams; heat through. Toss clam mixture with linguine and parsley till well coated. If desired, sprinkle with grated Parmesan cheese. Makes 4 servings.

Don't-Cook-The-Pasta Manicotti

1 pound ground beef	1 (15 or 16 ounce) container ricotta cheese
½ cup chopped onion	1 (10 ounce) package frozen chopped spinach, thawed and drained
2 cloves garlic, finely chopped	2 eggs
4 cups tomato juice	½ cup grated Parmesan and Romano cheese
1 (6 ounce) can tomato paste	1 (8 ounce) package manicotti shells, uncooked
2 teaspoons oregano leaves	
1 teaspoon salt	
1 teaspoon sugar	
1/8 teaspoon pepper	
3 cups (12 ounces) shredded Mozzarella cheese	

In large skillet, brown meat with onion and garlic; pour off fat. Stir in two cups tomato juice, tomato paste, oregano, sugar, salt, and pepper; simmer while preparing filling. In large bowl, combine two cups Mozzarella cheese, ricotta cheese, spinach, eggs and grated cheese; mix well. Preheat oven to 350°F. Stuff uncooked shells; arrange in 13x9" baking dish. Spoon meat sauce evenly over shells; pour remaining tomato juice evenly on top. Cover with aluminum foil; place on baking sheet. Bake 1 hour. Remove from oven and remove foil; immediately top with remaining Mozzarella cheese. Let stand 15 minutes before serving. Refrigerate leftovers.

Manicotti

Meat Filling:

1 pound ground beef	½ cup milk
¼ cup chopped onion (about 1 small)	1 tablespoon snipped parsley
3 slices bread, torn into small pieces	1 teaspoon salt
1½ cups shredded mozzarella cheese	¼ teaspoon pepper
1 egg	

Pasta:

1 package (8 ounces) manicotti shells.

Tomato Sauce:

1 can (4 ounces) mushroom stems and pieces	4 cups water
1 can (15 ounces) tomato sauce	1 tablespoon Italian seasoning
1 can (12 ounces) tomato paste	½ teaspoon sugar
¼ cup chopped onion (about 1 small)	½ teaspoon salt
1 clove garlic, minced	1/8 teaspoon pepper
	1/3 cup grated Parmesan cheese

Cook and stir meat and ¼ cup onion in large skillet until meat is brown. Drain off fat. Remove from heat; stir in remaining ingredients for Meat Filling.

Fill **uncooked** manicotti shells, packing the filling into both ends. Place shells in ungreased baking pan, 13x9x2".

Heat oven to 375°F. Heat mushrooms (with liquid) and remaining ingredients for Tomato Sauce except cheese to boiling, stirring occasionally. Reduce heat and simmer uncovered 5 minutes. Pour sauce over shells. Cover with aluminum foil and bake until shells are tender, 1½ to 1¾ hours. Sprinkle with cheese. Cool 5 to 10 minutes before serving. 6 to 8 servings.

Classic Lasagne

1 pound ground beef	1 teaspoon parsley flakes
1 cup chopped onion	½ teaspoon salt
3 cloves garlic, chopped	1/8 teaspoon pepper
4 cups tomato juice	8-ounces lasagne noodles, <u>uncooked</u>
8 ounces fresh mushrooms, sliced	1 pound Ricotta cheese
1 tablespoon Worcestershire sauce	1½ cups grated Parmesan & Romano
1 teaspoon oregano leaves	2 cups (8 ounces) shredded
1 6-ounce can tomato paste	Mozzarella cheese

Preheat oven to 350°F. In large sauce pan, brown meat, onion and garlic; pour off fat. Stir in tomato juice, mushrooms, tomato paste and seasonings. Simmer 30 minutes, stirring occasionally. In 13x9” baking dish, layer ½ each of the uncooked noodles, sauce, Ricotta cheese, grated cheese and Mozzarella cheese. Repeat layering; top with parsley. Cover with aluminum foil; bake 30 minutes. Remove foil; continue baking, uncovered, 15 minutes. Remove from oven; let stand 20 minutes before cutting. Refrigerate leftovers.

Lasagne

1 pound ground beef	1 teaspoon sugar
¾ cup chopped onion	1 teaspoon garlic powder
2 tablespoons salad or olive oil	½ teaspoon pepper
1 can (1 pound) tomatoes	½ teaspoon oregano leaves
2 6-ounce cans tomato paste	½ package (8 ounces) lasagna
2 cups water	1 pound Ricotta cheese
1 tablespoon chopped parsley	8-ounces Mozzarella cheese, shredded or
2 teaspoons salt	thinly sliced
1 cup grated parmesan cheese	

In large heavy pan, lightly brown beef and onion in oil. Add tomatoes (put through blender or cut with edge of spoon), paste, water, parsley, salt, sugar, garlic powder, pepper, and oregano; simmer uncovered, stirring occasionally, about 30 minutes.

Meanwhile, cook lasagne as directed; drain. In 13x9x2” baking pan, spread about 1 cup sauce. Then alternate layers of lasagne, sauce, Ricotta, Mozzarella and Parmesan cheese, ending with sauce, Mozzarella and Parmesan. Bake at 350°F for 40 to 50 minutes until lightly browned and bubbling. Allow to stand for 15 minutes; cut in squares to serve. Makes 8 servings.

Easy-Does-It Lasagna

4 to 5 cups spaghetti sauce	8 ounces Mozzarella cheese, shredded or
8 ounces lasagna	thinly sliced
1 pound Ricotta cheese	1 cup grated Parmesan cheese

In a 13x9x2” baking pan, spread about one cup spaghetti sauce. Arrange a layer of **uncooked** lasagna on top. Top with some more sauce, Ricotta, Mozzarella, Parmesan and sauce. Repeat, gently pressing lasagna pieces into cheese mixture below. Add a final layer of lasagna. Pour remaining sauce over all, making sure all lasagna pieces are covered with sauce. Top with remaining Mozzarella and Parmesan. (Don’t worry about empty space at the ends of the pan; during cooking the lasagna will expand and take up most of the area.) Bake at 350°F 45 to 55 minutes, until lightly browned and bubbling. Allow to stand 15 minutes. Six to eight servings.

Lasagne A La Florence (Tuscany)

1½ pounds ground beef	¼ cup + 2 tablespoons butter or margarine
¾ cup chopped onion	¼ cup + 2 tablespoons flour
1 clove garlic, minced	3/8 teaspoon salt
1 can (16 ounce) tomatoes	¼ teaspoon pepper
1 can (15 ounce) tomato sauce	1½ cups milk
2 tablespoons parsley flakes	1½ pounds Ricotta cheese
2 tablespoons sugar	½ teaspoon nutmeg
1 teaspoon salt	1 teaspoon oregano leaves
1 teaspoon basil leaves	¾ pound Mozzarella cheese, shredded
1 package (8 ounces) lasagne noodles, cooked and well drained	½ cup grated Parmesan cheese
	3 eggs

Meat Sauce

Cook and stir ground beef, onion and garlic in a large sauce pan or Dutch oven until meat is brown and onion tender. Drain off all fat. Add tomatoes and break up with fork. Stir in tomato sauce, 2 tablespoons parsley flakes, the sugar, salt and basil. Heat to boiling, stirring occasionally. Reduce heat; simmer uncovered 1 hour or until mixture is the consistency of spaghetti sauce.

White Sauce (thick)

Melt butter in sauce pan over low heat. Blend in flour, salt and pepper. Cook over low heat, stirring until mixture is smooth and bubbly. Remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Blend in 3 eggs, ½ teaspoon nutmeg, 1½ pounds Ricotta cheese, and the teaspoon of oregano leaves.

Noodles

Prepare according to directions on package.

Heat oven to 350°F. Grease 13x9x2" pan. Reserve ½ cup of meat sauce for thin top layer. Alternate layers of meat sauce, noodles, white sauce mixture, and Mozzarella cheese. Sprinkle top with ½ cup Parmesan cheese and bake uncovered for 45 minutes. For easier cutting let stand 15 minutes after removing from oven.

Hint

The lasagne may be prepared ahead of time, covered and refrigerated. Allow 10-15 minutes more baking time.

Lasagne

Meat Sauce

1 pound bulk Italian sausage or ground beef	1 can (15 ounce) tomato sauce
¾ cup chopped onion	2 tablespoons parsley flakes
1 clove garlic, minced	2 tablespoons sugar
1 can (16 ounce) tomatoes	1 teaspoon salt
	1 teaspoon basil leaves

Cheese Filling

3 cups (two 12-ounce cartons) Ricotta or creamed cottage cheese	1 tablespoon parsley flakes
½ cup grated Parmesan cheese	1½ teaspoon salt
	1½ teaspoon oregano leaves

Base and Topping

1 package (8 ounces) lasagne noodles, cooked and drained	¾ pound Mozzarella cheese, shredded
	½ cup grated Parmesan cheese

Cook and stir meat, onion and garlic in large saucepan or Dutch oven until meat is brown and onion is tender. Spoon off fat.

Add tomatoes and break up with fork. Stir in remaining Meat Sauce ingredients. Heat, stirring occasionally, until mixture boils. Reduce heat; simmer uncovered until mixture is the consistency of spaghetti sauce, about 1 hour. Mix Cheese Filling ingredients.

Heat oven to 350°F. Reserve ½ cup meat sauce for thin top layer. In ungreased baking pan, 13x9x2", layer ¼ each of the noodles, remaining sauce, Mozzarella cheese and Ricotta cheese mixture. Repeat 3 times. Spread reserved meat sauce on top; sprinkle ½ cup Parmesan cheese on meat sauce. Bake uncovered 45 minutes. (Can be served immediately.) Cool quickly. Wrap, label and freeze.

* 1 hour 10 minutes before serving, remove Lasagne from freezer and unwrap. Bake uncovered in 375°F oven until bubbly, about 1 hour.

Fettucini Alfredo

1 cup butter or margarine
1 cup heavy cream
½ cup freshly grated Parmesan cheese

½ cup grated Romano cheese
24 ounces Fettucini

In small mixer bowl, cream butter; beat in cream a little at a time. Beat in Parmesan and Romano. (If prepared in advance, chill mixture, then bring to room temperature again to serve.) Cook fettucini in boiling salted water until tender, about 12 minutes. Drain well. Transfer to warm serving bowl. Add creamed mixture; toss noodles until coated. 10 servings.

Fettuccine Alfredo

1 package Ronzoni Extra
Long Fettuccine
½ cup grated Parmesan cheese
¼ pound butter (preferably sweet)

2/3 cup light cream (sour cream may
be substituted)
1 egg yolk

Cook noodles according to directions on the panel. While noodles are cooking, beat egg yolk lightly with fork and add to cream. Melt butter. Place drained, hot noodles in warm serving bowl or platter. Pour over the noodles egg and cream mixture, melted butter and about half of the grated cheese. Toss noodles with fork and spoon until well blended, adding balance of cheese a little at a time while tossing. Top with additional grated cheese, if desired, and serve immediately.

Fettuccini A L'Ippolito

½ cup butter or margarine, softened
½ pound prosciutto or cooked ham, cut
in strips
½ cup whipping cream
(room temperature)

½ cup grated Parmesan cheese
1 6-ounce can whole mushrooms,
drained
1 pound fettuccini
2 tablespoons butter

Cream butter or margarine. Beat in whipping cream, a little at a time, till well mixed. Beat in Parmesan cheese. Set aside at room temperature. Sauté cooked ham in 2 tablespoons butter for 5 minutes. Stir in mushrooms; season to taste. Cook fettuccini according to package directions, stirring occasionally; drain. Put drained fettuccini in a warm bowl. Add the creamed mixture and toss very well till all fettuccini is coated. Stir in mushrooms and ham. Serve with extra Parmesan cheese. 4 to 6 servings.

Fettucini Alfredo

Melt ¼ pound butter. Add ½ to ¾ cup light cream. Add 1¼ cups grated Parmesan/Romano cheese. 2 to 3 pinches parsley. Salt and pepper.

Rolled Steak And Spaghetti

Flatten a flank steak on a board and season it with salt and pepper. Combine 1 package Pepperidge Farm Stuffing with ½ cup grated Parmesan cheese, 3 tablespoons chopped parsley, and 1 small sweet onion, minced. Spread this stuffing on the flank and roll it tightly, beginning at the narrow end. Tie the roll firmly with kitchen string. Brown the roll on all sides in hot olive oil in a Dutch oven. At the same time, brown ½ pound ground pork shoulder. Add a number 3 can of Italian style plum tomatoes, forced through a strainer to eliminate the seeds, 2 tablespoons sweet basil and ½ teaspoon oregano, both chopped, 1 clove garlic, crushed, and a bay leaf. Cook gently, stirring from time to time, for about 25 minutes. Add a 6 ounce can of concentrated tomato paste mixed with ½ cup water, and cover the pot. Cook very slowly for about 2 hours, until the sauce is thick and the meat tender. Transfer the meat to a serving platter and carve it in slices 1½" thick. Pour a little of the sauce over the meat and sprinkle generously with grated Parmesan cheese. Serve the rest of the sauce with spaghetti cooked until barely tender and still firm.

Baked Macaroni And Cheese

8 ounces elbow macaroni
¼ cup butter or margarine
¼ cup all purpose flour
1 teaspoon salt

1 large tomato, sliced
1/8 teaspoon pepper
2 cups milk
2 cups Cheddar cheese, grated

(1) Preheat oven to 375°F. Cook macaroni as package directs; drain. (2) Meanwhile, melt butter in medium saucepan. Remove from heat. Stir in flour, salt, and pepper until smooth. Gradually stir in milk. Bring to boiling, stirring. Reduce heat, and simmer mixture 1 minute. Remove from heat. (3) Stir in 1½ cups cheese and the macaroni. Pour into a 1½ quart, shallow casserole. Arrange tomato slices over top. Sprinkle remaining cheese over top. (4) Bake 15 minutes, or until cheese is golden brown.

Fettucini With Shrimp

1 package Good Seasons Cheese/Garlic
Salad Dressing Mix

Approximately $\frac{3}{4}$ to 1 pound shrimp
1 pound fettucini noodles

Make salad dressing according to package directions using a little less vinegar. Heat in frying pan, add peeled and deveined shrimp and cook just until shrimp are done. Serve over cooked fettucini.

Fusilli Tomato Carbonara

8 slices bacon

$\frac{1}{4}$ cup chopped onion

1 clove garlic, minced

$3\frac{1}{2}$ cups (28 ounce can) peeled tomatoes
with liquid, cut into small pieces

1 tablespoon dry basil or 6 fresh
basil leaves

1 teaspoon salt

1 box (16 ounces) cut fusilli

Fry bacon in large skillet until crisp; drain bacon on paper towels, reserving drippings. Cook and stir onion and garlic into bacon drippings until onion is tender, but not browned. Add tomatoes with liquid, basil and salt; bring to boil over medium heat. Reduce heat; simmer 20 minutes stirring occasionally. Cook fusilli according to package directions. Drain well. Crumble bacon and add with cooked tomatoes to fusilli; toss lightly. Serves 6 to 8.

Fusilli Supreme

1 box cut fusilli

1 10-ounce package frozen peas, thawed
and drained

2 cups half and half or light cream

$\frac{1}{3}$ cup grated Parmesan cheese

$\frac{1}{4}$ butter or margarine

2 cups diced, cubed ham, chicken,
or turkey

1 envelope ($\frac{1}{2}$ of 2.75 ounce box) dry
onion-mushroom soup mix

Cook fusilli; drain well. Meanwhile, melt butter in medium saucepan; add ham and peas. Sauté for 3 minutes. Combine soup mix, half and half or light cream and Parmesan cheese; add to sautéed mixture. Heat to serving temperature, but do not boil. Toss lightly with hot fusilli. 6 to 8 servings.

Fettuccine With Ham And Peas

1 12 ounce package fettuccine

$\frac{1}{2}$ cup butter or margarine

1 cup cooked ham, cut in narrow
2" strips

$\frac{1}{2}$ cup cooked green peas

$\frac{1}{2}$ cup light cream

$\frac{1}{2}$ cup grated Parmesan cheese

$\frac{1}{4}$ teaspoon coarsely ground
black pepper

Cook fettuccine as directed on package. Drain. In a medium saucepan melt butter. Add ham, peas and cream. Heat until hot but not boiling. Pour over fettuccine. Sprinkle with cheese and pepper and toss gently. Serves six.

Creamy Pasta Primavera

1 ½ cups thinly sliced carrots	2 cups prepared Hidden Valley Ranch Original Salad Dressing
2 cups bite-size broccoli	¼ cup Parmesan cheese (optional)
1 package (6 ounces) frozen snow peas	2 tablespoons chopped parsley (optional)
1 package (10 ounces) fettucini or medium wide noodles, cooked and drained	

Cook carrots and broccoli in boiling water 3 to 4 minutes or until tender; drain well. Pour warm water over snow peas to thaw; drain.

In a large skillet, warm Hidden Valley salad dressing on moderate heat until almost simmering. **Do not boil**. Add noodles and vegetables. Toss to coat. Remove from heat. Sprinkle with Parmesan cheese and parsley. Makes 6 to 8 servings.

Lasagna

1 pound ground beef	¼ cup grated Parmesan cheese
6 cups spaghetti sauce	4 eggs
1 package (16 ounces) rippled edge lasagna noodles	1 tablespoon parsley
4 cups (2 pounds) Ricotta cheese	1 teaspoon salt
2 cups (8 ounces) shredded Mozzarella cheese	¼ teaspoon pepper

Brown meat in 3-quart saucepan; add sauce and simmer about 10 minutes. Cook lasagna according to package directions for about 10 minutes; drain well. (Separate lasagna and lay out flat on wax paper or aluminum foil to keep them from sticking together as they cool.) Mix together Ricotta, Mozzarella, Parmesan, eggs, parsley, salt and pepper for filling. Pour about ½ cup sauce on bottom of 13x9x2" pan; arrange layer of lasagna over sauce. Spread 1/3 of the cheese filling over lasagna and cover with about 1 cup meat sauce. Repeat layers of lasagna, cheese, and meat sauce twice. Top with a layer of lasagna and 1 cup meat sauce; sprinkle with additional Parmesan cheese, if desired. Bake, covered with aluminum foil, at 350°F for about 30 minutes or until hot and bubbly. Remove foil; bake about 10 minutes longer until lightly browned. Allow to stand about 10 minutes before cutting for easier handling. Serve with additional sauce if desired.

Hunt's Lasagna

2 pounds ground beef or half ground
beef and half Italian sausage
1 onion, chopped
1 (48 ounce) jar Hunt's Prima Salsa
1 cup water
1 pound Mozzarella cheese
1 quart small curd cottage cheese

1 egg, slightly beaten
2 tablespoons chopped parsley
1½ teaspoon seasoned salt
¼ teaspoon pepper
1 pound lasagna noodles, cooked
and drained
½ cup grated Parmesan cheese

Cook beef and onion in a large skillet until beef loses redness and onion begins to soften; drain excess fat. Stir in Prima Salsa and water and bring to a boil, stirring often; simmer 5 minutes. Cut 12 thin slices of Mozzarella and set aside for topping. Shred remainder of Mozzarella and combine in a bowl with cottage cheese, egg, parsley, salt and pepper. Spread several spoons of meat sauce over bottom of each of 2 (2 quart) baking dishes.* Arrange 3 cooked noodles lengthwise in each. Next add a layer of about 1½ cups meat sauce. Repeat layers of noodles, cheese mixture and meat sauce until all used up. Sprinkle half the Parmesan over each and top with reserved sliced Mozzarella.

For 8 servings, bake one pan at 350°F 30 to 35 minutes until bubbly.

* Prepare it in two baking dishes, each large enough to serve 8 people. Bake and serve one. Cover and freeze the other to bake and serve on a night you don't have time to make lasagna from scratch. Remove from freezer at least 1 hour before baking. Bake, lightly covered with foil, at 375°F 1 hour and 15 minutes.

Ravioli

Raviolis:

4 eggs	¾ cup water
6 cups sifted flour	2 tablespoons oil

Put flour in bowl. Make a well and add oil and eggs. Work in enough water to make a good dough. Put on floured board and knead until smooth. Cover and let rest for 30 minutes.

Ravioli Filling:

3 pounds Ricotta cheese	1½ teaspoon salt
6 eggs	¼ teaspoon pepper
2 tablespoons chopped parsley	1 cup shredded mozzarella cheese
½ cup grated Parmesan cheese	

Roll small amount of dough into thin strips. 2½ inches wide and 3 inches long. Fill with filling on one half and fold over remaining dough. Seal edges together with fork dipped in flour. Cook in salted boiling water (add 1 tablespoon of oil to prevent sticking). Serves 12. NOTE: Ravioli can be frozen for future use.

16. Pies & Pastries

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Lard Pie Crust

2½ cups sifted flour
1 teaspoon salt

¾ cup lard
6 tablespoons ice water

Mix flour, salt and lard. Slowly add water. Makes 1 crust.

OR:

2 cups sifted flour
¼ teaspoon salt

½ cup lard
1/3 to ½ cup water (cold)

Pineapple Cream Pie

1 20 ounce can crushed pineapple
½ cup sugar
Scant 2 tablespoons cornstarch

Cook until thick and then cool. Fill 8" baked pie shell. Cover with whipped cream.

Amazing Ambrosia Pie

1¾ cups milk
¾ cup sugar
½ cup Bisquick
4 eggs

Rind of ½ orange
¼ cup butter or margarine
1½ teaspoons vanilla
1 cup Bakers Angel Flake coconut

Combine milk, sugar, biscuit mix, eggs, orange rind, butter and vanilla in electric blender container. Cover and blend on low speed for 3 minutes. Pour into greased 9" pie pan. Let stand about 5 minutes; then sprinkle with coconut. Bake at 350°F for 40 minutes. Serve warm or cool.

Microwave Cheese Pie

1 8-ounce package cream cheese
½ cup sugar
1 egg

1 (8 ounce) cup sour cream
1 teaspoon vanilla
1 9" graham cracker pie crust

Blend first five ingredients in blender and pour into pie shell. Bake on Roast for about 8 minutes. Turn ¼ turn about every two minutes.

Pecan Pie

1 cup light Karo syrup
1 cup dark Karo syrup
3 ounces butter, melted
3 eggs

2 ounces sugar
6 ounces whole pecans
1 teaspoon vanilla
1 8" pie crust, unbaked

Whip eggs and sugar. Mix in syrup, butter and vanilla. Fill the pie shell. Then place pecans on top of filling and bake in 350°F oven for about 40 minutes.

Kentucky Pecan Pie

1 cup white corn syrup
1 cup dark brown sugar
1/3 teaspoon salt
1/3 cup melted butter

1 teaspoon vanilla
3 whole eggs (beaten slightly)
1 heaping cup shelled whole pecans

Combine syrup, sugar, salt, butter, vanilla and mix well. Add slightly beaten eggs. Pour into 9" unbaked pie shell. Sprinkle pecans over all. Bake in preheated 350°F oven for approximately 45 minutes. When cool, you may top with whipped cream or ice cream.

Southern Walnut (or Pecan) Pie

Unbaked 9" pie shell
1¼ cups dark corn syrup
1 cup sugar
4 tablespoons butter
4 eggs

1 teaspoon vanilla
¼ teaspoon salt
1½ cups walnut meats, whole or
coarsely chopped

Line a 9" pie dish with pastry. Refrigerate until ready for use.

Blend corn syrup and sugar in saucepan. Bring to a boil, stirring, over moderate heat. Add butter and stir until melted. Break eggs into mixing bowl. Beat briefly, then gradually pour syrup mixture over them, stirring rapidly. Stir in vanilla, salt and walnuts. Pour into prepared pie dish. Bake in 350°F oven 50 minutes to one hour, or until filling is set. Makes 6 to 8 servings.

Rhubarb & Pineapple Pie

4 cups rhubarb, sliced
1 to 1¼ cups sugar

1 tablespoon quick cooking tapioca
1 cup crushed pineapple

Bake in hot oven (425°F) 30 to 40 minutes.

Strawberry Pie

9" baked pie shell	1 cup heavy cream
1 quart strawberries	1 tablespoon 10X sugar
1-1/3 cups water	1/8 teaspoon nutmeg
1 cup sugar	3 tablespoons cornstarch

Bring to boil and cook 15 minutes:

1 cup strawberries
1 cup water
sugar

Add cornstarch and water to cooked strawberries. Cook until thick and clear.

Beat cream and 10X sugar. Spread on bottom of crust. Sprinkle nutmeg. 3 cups strawberries on top of whipped cream. Pour on strawberry glaze. Dabs of whipped cream on top.

Strawberry Glaze Pie

4 cups fresh strawberries	3 tablespoons cornstarch
1 cup water	Few drops red food coloring
3/4 cup sugar	1 baked 8" pastry shell

Crush 1 cup of the smaller berries and cook with water about 2 minutes, sieve. Combine sugar and cornstarch and stir into berry juice. Cook and stir until clear. Add food coloring. Place half the berries in pastry shell, pour half the sauce over. Repeat with remaining berries and sauce. Chill. Serve with whipped cream.

Strawberry Pie

1 baked 9" pie shell	1 1/4 cups sugar
1 quart fresh strawberries, washed and capped	2 1/2 tablespoons cornstarch
	1/2 pint whipping cream, whipped

Sprinkle half of berries with 1/4 cup of the sugar and place in pie shell. Mix remaining berries and sugar with the cornstarch. Cook over medium heat; stir until syrup is thickened and clear. Cool. Pour over uncooked berries. Cover with whipped cream.

Fish Market Apple Pie

Crust

1¾ cups sifted all-purpose flour	½ teaspoon salt
¼ cup sugar	⅔ cup butter
1 teaspoon ground cinnamon	¼ cup water

Filling

1 egg	2 teaspoons vanilla
1½ cups dairy sour cream	2½ pounds McIntosh apples, pared, quartered, cored and sliced
1 cup sugar	Topping (recipe follows)
¼ cup all-purpose flour	
½ teaspoon salt	

1. Combine flour, sugar, cinnamon and salt in a large bowl. Cut in butter with a pastry blender until mixture has the consistency of coarse meal. Sprinkle in just enough of the water to moisten the dough. Gather dough into a ball.
2. Preheat oven to very hot (450°F).
3. Roll out dough on a lightly floured surface to a 12" round; fit into a 10" pie plate. Turn under overhanging pastry flush with rim; flute to make a stand-up edge. Refrigerate until ready to fill.
4. Beat egg slightly in a large bowl. Stir in sour cream, sugar, flour, vanilla and salt until mixture is smooth. Add sliced apples, stirring gently just to coat. (Paring and slicing apples into cream mixture helps retard browning.) Spoon filling into shell.
5. Bake in preheated very hot oven (450°F) for 10 minutes. Lower heat to moderate (350°F) and bake 35 minutes longer.
6. While pie bakes, prepare Topping.
7. Remove pie from oven. Sprinkle topping evenly over filling. Return pie to oven.
8. Bake in a moderate oven (350°F) for 15 minutes or until topping is lightly browned. Cool pie on wire rack.

Topping

½ cup (1 stick) butter	3 teaspoons ground cinnamon
½ cup flour	¼ teaspoon salt
⅓ cup sugar	1 cup chopped walnuts
⅓ cup firmly packed light brown sugar	

Combine all ingredients in a small bowl; blend well.

Pumpkin Pie

1½ cups canned or mashed cooked pumpkin	¼ to ½* teaspoon nutmeg
¾ cup sugar	¼ to ½* teaspoon cloves
½ teaspoon salt	3 slightly beaten eggs
½ to 1* teaspoon ginger	1¼ cups milk
1 to 1¼* teaspoons cinnamon	1 6-ounce can (2/3 cup) evaporated milk
	1 recipe plain pastry

Thoroughly combine pumpkin, sugar, salt, and spices. Add eggs, milk, and evaporated milk; blend. Pour into 10" pastry-lined piepan (have edges crimped high). Bake in hot oven (400°F) 50 minutes or until knife, inserted halfway between center and edge, comes out clean.

* Note variation in spice. Use first measurement for golden, mildly spiced pie; use starred measure for richly spiced pie.

Pecan-Pumpkin Pie: Sprinkle Pumpkin Pie with 3 tablespoons chopped pecans before baking.

Wet Bottom Shoofly Pie

Crumb Topping

4 cups flour	½ teaspoon mixed spices: salt, nutmeg,
1 cup brown sugar	ginger, cloves, cinnamon, mace
½ cup shortening (no butter)	

Combine ingredients together to form crumb mixture for pie topping.

Syrup Filling

1 cup dark molasses
1 cup hot water – and 1 level teaspoon soda dissolved in the boiling water
3 eggs

Stir Syrup Filling ingredients together and let cool. Have two 9" unbaked pie shells ready. Pour syrup filling in crusts, dividing portions equally. Sprinkle crumb topping over syrup mixture, dividing topping equally between the shells. Leave a little "air" in the center of the pies to allow for expansion and to prevent mixture from "boiling over." Bake 1 hour and 10 minutes in 350°F oven.

Wet Bottom Shoo-Fly Pie

1 cup brown sugar	1 teaspoon baking soda
1 cup molasses or corn syrup	1 tablespoon flour
1 egg	2 cups boiling water

Mix first 5 ingredients, add boiling water. Chill about 1/2 hour. While this is chilling, mix following:

2 cups flour	1/2 cup shortening
1 cup brown sugar	Pinch of salt
1 teaspoon baking powder	

Put crumb mixture in unbaked pie shell, pour liquid mixture on top. Bake 30-35 minutes at 375-400°F.

Fresh Blueberry Cream Pie

1 cup sour cream	1 9" graham cracker pie crust
2 tablespoons all purpose flour	3 tablespoons all purpose flour
3/4 cup sugar	3 tablespoons butter or margarine, softened
1 teaspoon vanilla extract	3 tablespoons chopped pecans or walnuts
1/4 teaspoon salt	
1 egg, beaten	
2 1/2 cups fresh blueberries	

Combine first 6 ingredients; beat 5 minutes at medium speed of electric mixer or until smooth. Fold in blueberries. Pour filling into graham cracker pie crust and bake at 400°F for 25 minutes.

Combine remaining ingredients, stirring well. Sprinkle over top of pie and bake an additional 10 minutes. Chill before serving. Makes one 9" pie.

German Sweet Chocolate Pie

1 package (4 oz.) Baker's German Sweet Chocolate	1/8 teaspoon salt
1/4 cup butter	2 eggs
1 2/3 cups (14 oz.) evaporated milk	1 teaspoon vanilla
1 1/2 cups sugar	1 unbaked 10" pie shell
3 tablespoons cornstarch	1 1/3 cups flake coconut
	1/2 cup chopped pecans

Melt chocolate with butter over low heat; stir until blended. Remove from heat; gradually blend in milk. Mix sugar, cornstarch, and salt thoroughly; beat in eggs and vanilla. Gradually blend in chocolate mixture. Pour into pie shell. Mix coconut and nuts; sprinkle over filling. Bake at 375°F for 45-50 minutes or until top is puffed and browned. (filling will be soft, but will set while cooling.) Cool 4 hours or more. Makes 10 to 12 servings.

If topping browns too quickly, cover loosely with aluminum foil during the last 15 minutes of baking to prevent overbrowning.

Easy Pecan Pie

1 package (4 serving size) Vanilla or Butterscotch instant pudding	1 egg, slightly beaten
1 cup light or dark corn syrup	1 cup chopped pecans
¾ cup evaporated milk	1 unbaked 8" pie shell

Blend pudding mix with corn syrup. Gradually add evaporated milk and egg, blending well. Add pecans and pour into pie shell. Bake at 375°F until top is firm and just begins to crack, about 45 to 50 minutes. Cool at least 3 hours before cutting. Top with Cool Whip.

Coconut Fudge Pie

1½ tablespoons margarine, softened	2 cups Bakers Angel Flake coconut
1 can (13 ounces) evaporated milk	1 egg
2/3 cup firmly packed brown sugar or granulated sugar	3 tablespoons flour
1 teaspoon vanilla	4 squares Bakers Semi-Sweet chocolate cut in half

Spread butter evenly on bottom and sides of a 9" pie pan. Press in 1-1/3 cups of the coconut.

Combine milk, sugar, egg, flour, vanilla and chocolate in electric blender container. Blend on high speed for about 1½ minutes or until smooth. Pour into coconut-lined pan and sprinkle with remaining coconut. Bake at 325°F for 30 minutes. Serve warm or cool. Store any leftover pie in refrigerator.

Cherry Cheese Pie

Part 1

2 packages (8 ounces each) cream cheese, room soft
¾ cup sugar
3 eggs
1 teaspoon almond extract

Part 2

1 cup sour cream
1/3 cup sugar
1 teaspoon vanilla
Cherry pie filling

Let cheese stand out overnight to be certain it is room temperature. Then, adding it gradually, beat in ¾ cup sugar. Next, blend in the eggs one at a time and the almond extract. Turn the mixture into an 8x8x2" pan. Place in 350°F oven to bake for 35 minutes. Remove from oven and let stand on top of stove for 10 minutes while you mix the sour cream, 1/3 cup sugar and vanilla.

Make a well in first part, pour sour cream portion in it, over top of cake, and return to oven for 10 minutes more of baking. Set on rack and allow to get completely cold.

Carefully spread top with the cherry pie filling (or blueberry or pineapple or any fruit pie filling desired).

Impossible Pie

1 (14 ounce) can sweetened condensed milk (not evaporated milk)	3 eggs
½ cup biscuit mix	¼ cup margarine or butter, softened
1½ cups water	1½ teaspoon vanilla extract
	1 cup flaked coconut

Preheat oven to 350°F. In blender container, combine all ingredients except coconut. Blend on low 3 minutes. Pour mixture into greased 10" pie plate; let stand 5 minutes. Sprinkle coconut over top. Carefully place in oven; bake 35 to 40 minutes or until knife inserted near edge comes out clean. Cool slightly; serve warm or chilled. Refrigerate leftovers.

Tip: Pie can be baked in a greased 9" pie plate but it will be extremely full.

Impossible Pie

2 cups milk	½ cup Bisquick
1 cup sugar	4 eggs
1 cup shredded coconut	¼ cup (half a stick) margarine (<u>not</u> butter), cup into bits
1 teaspoon vanilla	

(Note: Regular flour may be substituted for the Bisquick if ¾ teaspoon baking powder is added.)

Place all ingredients in blender and whirl three minutes. Meanwhile, butter a deep 10" pie pan generously and dust it completely with flour. Pour the blended ingredients into the prepared pan and bake at 350°F 40 to 50 minutes. Do not cut until cold.

Extra coconut will result in a macaroon top that forms a nice, brown top crust, and a pinch of salt can also help.

Strawberry Pie

Plain pastry for 2 crusts
1 quart ripe strawberries
½ cup sugar

2 tablespoons flour
¼ teaspoon salt

Line a 9" pie pan with plain pastry. Brush the bottom of the crust with beaten egg white. Clean the berries, slice them in half and place on the pastry. Mix together the sugar, flour, and salt and sprinkle over the berries. Roll out the top crust and place over berries, sealing the edge well. Prick the top crust and brush with egg yolk or milk.

Bake in a hot oven (450°F) for 10 minutes, then reduce the heat to 350°F for 40 minutes more.

Cherry Cheese Pie

1 9" graham cracker crumb crust
1 (8 ounce) package cream
cheese, softened
1 (14 ounce) can sweetened condensed
milk (**not** evaporated milk)

1/3 cup lemon juice
1 teaspoon vanilla extract
Canned cherry pie filling, chilled

In large bowl, beat cheese until fluffy. Gradually add sweetened condensed milk; beat until smooth. Stir in lemon juice and vanilla. Pour into prepared crust. Chill 3 hours or until set. Top with desired amount of pie filling before serving. Refrigerate leftovers.

Glazed Strawberry: In small saucepan, combine 3 tablespoons apple jelly and 1 tablespoon lemon juice. Cook and stir until jelly melts. Combine ½ teaspoon cornstarch and 1 tablespoon water; add to jelly mixture. Cook and stir until thickened and clear. Cool 10 minutes. Arrange sliced strawberries over top of pie; spoon glaze over strawberries.

Food Processor Pie Dough

Put 2½ cups all-purpose flour, ½ teaspoon salt and ¾ cup cut-up chilled solid vegetable shortening into processor bowl fitted with steel blade. Process with short on/off turns about 15 seconds until mixture resembles coarse crumbs. Spoon 5 tablespoons ice cold water into a glass or cup. Remove cover and sprinkle water over flour mixture. Process with short on/off turns just until mixture begins to clump together. If dough does not clump add a little more water and process with short on/off turns just until it does. Remove blade from bowl. Gather dough into a ball. Divide and roll out.

100 Year Old Pie Crust

2½ cups flour

1 cup lard (don't use Crisco)

1 teaspoon salt

1 tablespoon vinegar

½ cup milk

Mix the lard and flour; add the milk and salt. Mix thoroughly in a blender or with two butter knives. Chill for two hours. Roll out on a floured board. Makes two pie crusts.

17. Poultry & Stuffings

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Skillet Chicken A La King

1 medium green pepper, diced	1 cup diced cooked chicken or turkey
1 cup sliced mushrooms, fresh or canned	1 pimiento, chopped
¼ cup vegetable oil	1 egg yolk
3 tablespoons flour	2 tablespoons sherry (optional)
1 cup chicken stock*	Salt and pepper
½ cup light cream	

Lightly sauté green pepper and mushrooms in 2 tablespoons vegetable oil in skillet. Remove. Add remaining vegetable oil and stir in flour. Add chicken stock slowly, stirring constantly while cooking about 2 minutes over low heat. Blend in cream and add green pepper, mushrooms, and chicken. Cook just long enough to heat. Just before serving, add pimiento, then egg yolk beaten with sherry. Salt and pepper to taste. Serve in patty shells or on rice. 4 servings.

* If made with bouillon cubes, liquid from canned mushrooms may be substituted for some of the water.

Chicken A La King

2 cans (6 ounces each) sliced mushrooms, drained (reserve ½ cup liquid)	½ teaspoon pepper
1 cup diced green pepper	2 cups light cream
1 cup butter or margarine	2½ cups chicken broth*
1 cup all-purpose flour	4 cups cut-up cooked chicken
2 teaspoons salt	2 jars (4 ounces each) pimiento, drained and chopped

In Dutch oven, cook and stir mushrooms and green pepper in butter 5 minutes. Stir in flour, salt and pepper. Cook over low heat, stirring constantly until bubbly. Remove from heat; stir in cream, broth and reserved mushroom liquid. Heat, stirring constantly, until sauce boils. Boil and stir 1 minute. Stir in chicken and pimiento; heat until hot. (Can be served immediately on toast, hot rice or in patty shells. 12 to 14 servings.) Divide between three 1-quart freezer containers. Cool quickly. Cover, label and freeze.

45 minutes before serving, remove 1 container Chicken A La King from freezer. Have ready: toast, hot rice or patty shells.

Dip container of chicken into very hot water just to loosen. Place ½ cup water and frozen block in medium saucepan. Cover tightly; heat over medium-low heat, turning occasionally, until hot and bubbly. Serve on toast, hot rice or in patty shells. (4 to 5 servings.)

* Chicken broth can be made by dissolving 2 chicken bouillon cubes or 2 teaspoons instant chicken bouillon in 2½ cups boiling water.

Chicken Cacciatore

1 ready-to-cook fryer chicken (2½ to 3 pounds), disjointed
½ cup flour
1 teaspoon salt
1/8 teaspoon pepper
½ cup vegetable oil
2 medium onions, chopped
1 green pepper, sliced
8 ounce can mushrooms

1 can (16 ounces) tomatoes
1 can (8 ounces) tomato sauce
4 cloves garlic, crushed*
1½ teaspoons oregano*
1 teaspoon celery seed
1 teaspoon salt
1/8 teaspoon pepper
¼ teaspoon Tabasco*

Dry chicken with paper towels. Mix together flour, salt and pepper and use to coat chicken lightly. Brown on all sides in hot vegetable oil in large deep fry pan. Remove chicken. Add onion, green pepper and mushrooms. Add remaining ingredients. Cover and simmer 30 minutes. Add chicken pieces, and simmer another 30 minutes or until chicken is tender, turning pieces occasionally. 4 to 6 servings.

* For a milder dish, use 2 cloves garlic, 1 teaspoon oregano and a few drops of Tabasco.

Chicken Cacciatore

3 tablespoons olive oil
½ cup carrots, diced
½ cup celery, diced
1 green pepper, chopped
4 tablespoons chopped onion
3 garlic cloves, chopped
2 pounds whole chicken, cut up
1 can (1 pound) tomatoes

1/8 teaspoon basil
½ teaspoon oregano
½ teaspoon thyme
1 cup sliced mushrooms
1 teaspoon salt
½ teaspoon pepper
2 chicken bouillon cubes
½ cup white wine

Add olive oil to heavy saucepan and combine carrots, celery, green pepper, onion and garlic. Place over medium heat to make vegetables "sweat." Stir occasionally.

Meanwhile, cut chicken into pieces and sauté until brown. When vegetables in pan have been on heat for about five minutes, add tomatoes (with juice), basil, oregano, thyme, mushrooms, salt and pepper, bouillon cubes and wine. Stir well and let simmer for 10 minutes, until chicken is tender and sauce is somewhat cooked down. Serves four.

Day-After Turkey Divan

1 package (10 ounces) frozen broccoli or
asparagus spears, cooked and drained
4 large slices turkey
1/3 cup milk

1 can (10½ ounces) condensed cream of
vegetable, celery, chicken or
mushroom soup
½ cup shredded Cheddar cheese

Arrange broccoli in shallow baking dish (10x6x2"). Top with turkey slices. Blend soup and milk; pour over turkey; sprinkle with cheese. Bake in a 450°F oven until sauce is slightly browned, about 15 minutes. 4 servings.

Chicken or Turkey Croquettes

2 cups cooked chicken, turkey or meat,
chopped fine
¾ teaspoon salt
½ teaspoon celery salt
Dash pepper
1 teaspoon grated onion
3 tablespoons chopped parsley

1 cup thick white sauce
1 cup fine dry crumbs
1 egg, slightly beaten
2 tablespoons water
Vegetable oil to depth of 1 to 1½"
in skillet

Combine chicken, seasonings, onion and parsley with white sauce; chill. Form into croquettes – about 10 little log-shaped ones. Roll in crumbs, then in egg mixed with water, then in crumbs again. Let stand to dry coating while heating vegetable oil. Fry in vegetable oil heated to 375°F about 1½ minutes, until golden brown. Drain. 4 to 6 servings.

Chicken-Rice Bake

3 cups cooked rice (1 cup uncooked)
2 ounce jar pimento
¼ cup or 4 ounce can mushrooms
1½ cups cooked chicken
½ cup blanched almonds

½ cup sliced celery
1½ cups chicken broth
Salt & pepper
1½ tablespoons flour

Heat oven to 350°F. Sauté mushrooms and almonds in butter. Combine rice and pimento; place 1/3 in greased casserole; alternate chicken, celery, mushroom-almond mixture with remaining rice. Pour over this the chicken broth seasoned with salt and pepper and blended with flour. Bake 1 hour. Makes 6-8 servings.

Chicken & Stuffing Bake

1 3½ pound fryer or chicken parts	6 slices of bread (cubed)
1 can Cream of Chicken or Cream of Mushroom Soup	1 stalk celery, chopped fine
1 can water	1 small onion, diced
½ teaspoon salt	½ teaspoon poultry seasoning

In a greased 9x13" baking dish, put the chicken in one end. Cover with a little of the soup/water mix. Mix the balance with the bread cubes and put in the other end. Dot with butter and bake 45 minutes or until tender at 350°F. Do not cover. Sprinkle paprika over chicken.

Chicken And Rice

Sprinkle 1 cup Old Fashioned Uncle Ben's rice in bottom of greased 9x13" baking dish. Mix together 1 can Cream of Mushroom Soup, 1 can Cream of Celery Soup and 1 can water. Place pieces of chicken on top of rice. Pour soup mixture over. Sprinkle ½ envelope of onion soup mix over soup mixture. Cover with foil. Bake 2½ hours at 325°F.

Deep South Ovenly Chicken

1 broiler, cut up	½ teaspoon poultry seasoning
1 cup Bisquick	½ cup evaporated milk
1½ teaspoon salt	½ cup melted margarine
1 teaspoon paprika	

Combine Bisquick and seasonings. Dip chicken in evaporated milk and coat well with Bisquick. Place in 9x13" baking dish. Pour melted butter over chicken. Bake uncovered at 375°F for 1 hour.

Special Chicken

Line 9x13" baking dish with one package smoked beef. Wrap chicken cutlet with slice of smoked beef in center, slice of Swiss cheese (very thin) on outside and one strip of bacon to hold cheese in place. Arrange in baking dish. Cook for ½ hour at 350°F (depends on how much chicken is in dish).

Mix one can Cream of Chicken soup with ¾ cup sour cream. Pour over chicken. Cook till bubbly.

Recipe takes two packages smoked beef. Boneless chicken breasts can be substituted for filets.

Baked Chicken With Vegetables

1 chicken (2½ pounds), cut up	½ cup hot water
2 large potatoes, diced (2 cups)	1 tablespoon margarine
3 large carrots, sliced (2 cups)	1 teaspoon each thyme and salt
2 large ribs celery with tops, sliced (1½ cups)	¼ teaspoon pepper

Place chicken slightly overlapping in center of large roasting pan. Mix vegetables and spoon around chicken. Stir together hot water, margarine and seasonings until margarine melts. Spoon over chicken and vegetables. Bake in 425°F oven, basting once or twice with pan drippings, 1 hour or until chicken and vegetables are tender. Makes 4 servings.

Hot Chicken Salad

6 chicken breasts (2 cups cooked and diced)	2 tablespoons lemon juice
2 cups celery	½ cup slivered almonds
½ teaspoon salt	1 tablespoon grated onion
1/8 teaspoon pepper	Dash of onion salt
1 can Cream of Chicken soup	1 can chopped water chestnuts

Mix all ingredients; put into casserole dish. Cover with ½ cup grated Cheddar cheese and 1 cup crushed potato chips. Bake 10 minutes at 450°F. Serves 10.

Magically Moist Chicken

1 chicken (2½ - 3¼ pounds) cut in parts
½ cup mayonnaise
1¼ cups Italian-seasoned bread crumbs

Brush chicken on all sides with mayonnaise. Place bread crumbs in large plastic food bag. Add chicken one piece at a time; shake to coat well. Place on rack in broiler pan. Bake in 425°F oven 40 to 45 minutes or until golden brown and tender. Makes four servings.

Pineapple Stuffing

½ pound margarine	2 20-ounce cans crushed
2 cups sugar	pineapple (drained)
8 eggs	10-15 slices bread

Melt margarine. Add sugar. Add beaten eggs. Add bread and pineapple. Stir until well blended. Put into greased 9x13" pan. Sprinkle top with cinnamon. Bake at 350°F one hour.

Old Fashioned Butter Dressing

½ cup margarine	½ teaspoon pepper
1 cup finely chopped onion	1 teaspoon paprika
3 cups finely chopped celery	1 egg, slightly beaten
¾ cup chopped parsley	12 cups (about 12 slices) day old
½ teaspoon sage	bread cubes

Melt ½ cup margarine in skillet; sauté onion and celery until golden. Toss lightly with rest of ingredients in large bowl, just until well mixed. If too dry add 1 or 2 tablespoons milk. Makes about 12 cups.

Sausage Stuffing

1 onion, finely chopped	10 slices white bread, cubed
5 tablespoons butter	1 cup Pepperidge Farm seasoned
¾ pound bulk sausage	cubed stuffing
2 stalks celery, finely chopped	

Sauté onions in butter until soft. In separate pan sauté sausage, crumbling with fork. Remove browned sausage from pan with slotted spoon and drain on paper towels. Discard drippings. Reserve sausage.

Add chopped celery to onion and continue cooking until celery is soft. Season to taste with salt and pepper. Moisten bread cubes with some heavy sprinkles of water and toss to distribute water evenly. Combine all ingredients. Check for seasoning and moistness. Stuffing should be thoroughly moist but not drippy. Place in bowl and cover with plastic wrap. Refrigerate until it's time to stuff turkey. Stuff loosely into body and neck cavities. Makes enough for a 12 pound turkey.

Congressional Chicken

1 (10¾ ounce) can condensed cream of chicken soup
1 (10¾ ounce) can condensed cream of mushroom soup
½ cup milk

1 (6 ounce) package long grain and wild rice mix
4 chicken breasts, split, boned and skinned
½ cup (2 ounces) grated Parmesan cheese

Combine soups and milk, mixing until blended. Combine 1½ cups soup mixture with rice mix; spoon into 9x12" baking dish. Top with chicken and remaining soup mixture; cover. Bake at 350°F, 1 hour and 15 minutes. Sprinkle with cheese; continue baking, uncovered, 15 minutes. Makes 8 servings.

Spinach-Stuffed Chicken Breasts

8 slices bacon, diced
1 large onion, chopped
1 package (10 or 12 ounce) frozen chopped spinach, thawed and drained well
1 egg, lightly beaten
½ cup season croutons, lightly crushed

½ teaspoon garlic salt
4 whole chicken breasts, split, skinned and boned
4 tablespoons butter, margarine or salad oil
Lemon wedges

In a wide frying pan over medium heat, cook bacon until crisp. Pour off all but 2 tablespoons of the drippings. Add onion and cook until soft.

With a slotted spoon, transfer bacon and onion to a large bowl. Add spinach, egg, croutons, and garlic salt; toss gently.

With a small sharp knife, cut a pocket in the thick side of each breast half. Stuff lightly with spinach mixture and close with a wooden pick. (At this point you may cover and refrigerate until next day.)

Season lightly with salt and pepper. In same pan over medium heat, melt butter. Add chicken and cook, turning, for about 15 minutes (20 minutes if refrigerated) or until meat in thickest portion is no longer pink when slashed. Serve with lemon wedges to squeeze over top. Makes 4 to 8 servings.

Chicken Tetrazzini

1 can (4 ounces) sliced mushrooms, drained, reserving liquid	½ teaspoon salt
1/3 cup chopped onion	Dash pepper
4 tablespoons margarine or butter	½ cup dry vermouth or chicken broth*
3 tablespoons flour	¾ cup grated Parmesan cheese
1½ cups chicken broth	8 ounces thin spaghetti
½ cup light cream	2 cups diced cooked chicken

In saucepan, cook mushrooms and onion in butter until soft; stir in flour. Gradually add 1½ cups broth, cream and reserved mushroom liquid; cook, stirring, until sauce thickens. Remove from heat. Add salt, pepper, vermouth and ¼ cup of the cheese; set aside. Meanwhile, cook spaghetti as directed on package; drain. Combine spaghetti and chicken in 2-quart casserole; pour sauce over and mix lightly. Sprinkle with remaining cheese. Bake at 375°F for 20 minutes or until bubbling. 4 to 6 servings.

* Note: It is better to use ¼ cup dry vermouth and ¼ cup chicken broth instead of ½ cup dry vermouth.

Oven-Barbecued Chicken

2 broiler-fryer chickens, about 3 pounds each, quartered	2 tablespoons vegetable oil
1 cup ketchup	2 tablespoons Worcestershire sauce
1 cup orange juice	1 tablespoon Dijon mustard
2 tablespoons brown sugar	2 teaspoons salt, or to taste
	1 clove garlic, mashed

Put chicken pieces skin side up in shallow roasting pan in single layer. Combine remaining ingredients in small saucepan, and bring to a boil. Pour half of the sauce over chicken. Let marinate, if you like, several hours or overnight, turning occasionally. Refrigerate remaining sauce.

Bake chicken, uncovered, at 350°F for 30 minutes. Pour remaining sauce over chicken. Bake until juices run clear and chicken is tender, about 30 minutes longer. Makes eight servings.

Mennonite Skillet Chicken With Sour Cream

¼ pound butter

¼ cup + 2 tablespoons all purpose flour

2½ teaspoons salt

Pepper

2 broiler chickens, 2½ pounds
each, quartered

Paprika

½ cup water

1 cup sour cream

Parsley

Spiced crab apples (optional)

Preheat oven to 325°F. Melt butter in a cast-iron skillet. Combine the ¼ cup of flour, two teaspoons of the salt and a dash of pepper in a separate dish. Coat the chicken in the flour mixture, making certain that each piece is completely covered. Dip the coated pieces in the melted butter, coating all sides, and arrange chicken skin side up in the skillet. Sprinkle with the paprika (reserving some for later use), and bake in the oven for 1½ hours or until chicken is tender and golden brown. Remove chicken from the skillet and keep warm.

Add the water to the drippings in the skillet to deglaze and mix well. Blend in the remaining two tablespoons of flour, the remaining half teaspoon of salt, another dash of pepper, another dash of paprika and the sour cream. Bring to a boil, stirring constantly. Remove from the heat as soon as mixture begins to boil.

Return the chicken to the skillet. Cover the chicken with the gravy and sprinkle with more paprika. Garnish with parsley and spiced crab apples, if desired. Serve in the cast-iron skillet. Makes eight servings.

18. Preserves, Jellies, Canning, & Freezing

Rhubarb Jam	18.1
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Rhubarb Jam

8 cups rhubarb, chopped fine
2 or 3 cups fresh fruit – raspberries,
strawberries, or blueberries

8 cups sugar
¼ to ½ cup water

Boil 15 to 18 minutes until all mushed up.

Add: 1 large or 2 small Jell-O (wild raspberry for raspberries) after boiling. For blueberries use black cherry. Store in refrigerator.

Freezer Pizza Sauce

3 tablespoons salad oil
4 medium onions, chopped
3 small garlic cloves
4 29-ounce cans tomatoes
4 6-ounce cans tomato paste
1 pound mushrooms, sliced

1 cup chopped parsley
3 tablespoons sugar
3 tablespoons salt
4 teaspoons oregano
2 bay leaves

In large saucepot over medium-high heat, in hot salad oil, cook onions and garlic until onions are tender, about 10 minutes. Discard garlic. Add remaining ingredients and heat to boiling. Reduce heat to low; cover and simmer two hours. Discard bay leaves

The pizza sauce may be frozen for three months. If you like, reserve some of the sauce to use the same day; refrigerate until ready to use. Ladle remaining sauce into one-pint freezer containers, leaving at least 1" head space. Cover and refrigerate until thoroughly chilled. Label and freeze. Makes about eight pints sauce.

Refrigerator Pickles

7 cups thinly sliced cucumbers (about 4)
1 teaspoon salt
2 cups sugar
1 cup diced onions

1 cup diced green peppers
1 cup vinegar
1 teaspoon celery seed

Mix cucumbers and salt. Let stand 1 hour. Mix remaining ingredients and pour over pickles. Refrigerate. Pickles will keep for 1 month.

Bread and Butter Pickles

30 medium-sized cucumbers, (1 gallon, sliced)	5 cups sugar
8 medium-sized onions	5 cups vinegar
2 large red or green peppers	2 tablespoons mustard seed
½ cup salt	1 teaspoon turmeric
	1 teaspoon whole cloves

Slice cucumbers in thin rings. Do not pare.

Slice onion in thin rings.

Cut peppers in fine strips.

Dissolve salt in ice water and pour over sliced vegetables.

Let stand 3 hours and drain.

Combine vinegar, sugar and spices and bring to a boil. Add drained vegetables and heat to boiling point. Do not boil. Pack into sterilized jars and seal.

Note: It is possible to make a double batch of pickles with one batch of syrup.

Pickled Beets: Same as Bread and Butter Pickles except no peppers. Soak in salt 1 hour. Plenty for 4½ cups vegetables, 3 cups vinegar, 3 cups sugar, usual amount of spices. Process 10 minutes.

Tomato Juice Cocktail

1 peck ripe tomatoes	½ teaspoon pepper
6 onions	1 cup sugar
3 peppers	¼ cup salt
1 stalk celery	

Cut vegetables in uniform size. Cook until all are soft. Strain and boil the liquid ½ hour. Seal in quart or pint jars.

19. Salads & Dressings

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Creamy Italian Dressing

1 cup mayonnaise	¾ teaspoon Italian seasoning
½ small onion	¼ teaspoon salt
2 tablespoons red wine vinegar	¼ teaspoon garlic salt or powder
1 tablespoon sugar	1/8 teaspoon pepper

Place all ingredients in blender container; cover. Blend on medium speed 15 seconds or until smooth. Cover; chill. Makes about 1¼ cups.

Italian Dressing

1 cup oil	½ teaspoon dry mustard
1/3 cup vinegar	½ teaspoon oregano
2 tablespoons lemon juice	¼ teaspoon basil
1 teaspoon garlic salt	Freshly ground black pepper
1 teaspoon sugar	

Combine all ingredients in a screw-top jar. Cover tightly and shake vigorously to blend well. Store covered in refrigerator. Shake well before using.

Bleu Cheese Dressing

1 cup mayonnaise	Herb salt and pepper to taste
½ cup buttermilk	1 small garlic clove (optional)
3 ounces bleu cheese	1 teaspoon Worcestershire

Combine all ingredients in blender. Blend well until smooth and creamy. Pour into a container; cover and refrigerate at least six hours. Stir well before using. Makes 1¾ cups.

Variation: For a chunky dressing, stir in crumbled bleu cheese after blending all other ingredients.

Creamy French Dressing

1 cup mayonnaise	1 teaspoon paprika
2 tablespoons sugar	½ teaspoon dry mustard
2 tablespoons cider vinegar	¼ teaspoon salt
1 tablespoon milk	

Stir together all ingredients. Cover; chill. Makes about 1¼ cups.

Wilted Lettuce

Fry bacon. Leave grease in pan. Add ¼ cup sugar, ½ cup water and ½ cup vinegar. Heat and pour over lettuce and cut-up scallions.

Hot Bacon Dressing

8 slices bacon, cut into small pieces and fried till crisp	½ teaspoon salt
1½ cups sugar	1¼ cups water
3 teaspoons cornstarch	½ cup cider vinegar

Fry bacon until crisp; drain off fat and reserve separately. In a bowl mix sugar, cornstarch, salt, mustard; add water and vinegar gradually. Pour mixture over bacon and cook, stirring constantly until thickened. Now add some of the fat, being careful not to add too much or you'll thin out the dressing which should be thick.

Serve on endive, iceberg lettuce, dandelion, sliced cabbage for hot slaw.

Salad Dressing For Leaf Lettuce

1 cup whipping cream	½ cup sugar	¼ cup wine vinegar
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Russian Dressing

1 cup mayonnaise	2 teaspoons lemon juice
1/3 cup chili sauce or ketchup	1½ teaspoons sugar

Stir together all ingredients. Cover; chill. Makes about 1-1/3 cups.

Chicken Salad With A Twist

6 ounce package corkscrew macaroni	1 medium onion, chopped
3 cups cooked chicken	¾ cup ripe olive wedges
½ cup Italian dressing	1 cup diced cucumbers
½ cup mayonnaise	1 cup diced celery
3 tablespoons lemon juice	1 teaspoon pepper
1 tablespoon prepared mustard	Salt

Cook macaroni following the package directions. Mix cooked chicken and Italian dressing with hot macaroni. Cool. Blend mayonnaise, lemon juice, and mustard and stir in chopped onion, olives, cucumbers, celery and pepper. Add to macaroni mixture. Salt to taste. Mix well. Chill 2 or more hours to blend flavor. 4 to 6 servings. Serve in lettuce cups.

Chicken Salad

Diced chicken	Celery salt
Diced onion	Oregano
Salt	Poultry seasoning
Pepper	Mayonnaise
Garlic salt	

Baked Chicken Salad

4 whole cooked chicken breasts, skinned, boned and cut into chunks	½ cup sliced mushrooms
2 pimentos, diced	2 tablespoons lemon juice
1 8-ounce can sliced water chestnuts	1½ cups mayonnaise
½ cup slivered almonds toasted	1 cup French fried onions
	8 ounces shredded Cheddar cheese

Mix first 7 ingredients together and salt and pepper to taste. Place in 13x9" casserole. Top with cheese and French fried onions. Bake at 350°F for 30 to 40 minutes or until bubbly and onions are browned.

Broccoli Salad

2 heads broccoli, cut florets only	1 cup shredded Cheddar cheese
1 medium onion, chopped	½ pound fried bacon, crumbled
<u>Dressing:</u> ½ cup mayonnaise	
¼ cup sugar	
1 to 2 teaspoons vinegar	

Cauliflower Salad

1 head lettuce, shredded
1 head cauliflower or broccoli (or combine) florets only

½ red onion, finely chopped
1 pound bacon, cooked and crumbled

Dressing: 2 cups mayonnaise
¼ cup sugar
1/3 cup Parmesan cheese

Spread dressing over top of salad. Toss before serving.

Caesar Salad

1 clove garlic
¾ cup olive oil
2 cups bread cubes, cut in ½" cubes, no crusts
2 large or 3 small heads of romaine
Freshly ground black pepper

½ teaspoon salt
2 eggs
Juice of 1 large lemon
6-8 anchovy fillets, snipped into bits (optional)
½ cup grated Parmesan cheese

Crush garlic, add to olive oil and let stand overnight. Brown croutons in ¼ cup of the garlic oil, stirring so that they brown on all sides. Drain on paper towels. Soft cook the eggs for one minute (having water boiling to start). Break romaine into a large bowl. Add a generous grinding of fresh black pepper and the salt. Then dress with the remaining garlic oil, turning so that every leaf is glossy with oil. Break the eggs into the middle of the salad. Squeeze the lemon juice directly over the eggs, and mix so that there is a thick creamy look to the lettuce. Add anchovy if desired. Taste for seasoning and add more salt, pepper or lemon if needed. Add the cheese and toss. Add the croutons last. Serve at once so the croutons remain crisp. Makes 10 to 12 servings. Traditionally the host mixes the Caesar salad at the table.

Taco Salad

1 pound ground beef
1 envelope (1¼ ounces) taco seasoning mix
1 small head lettuce, torn into bite size pieces
½ cup sliced black olives
1 cup shredded sharp Cheddar cheese
1 large tomato, cut in wedges

1 small onion, thin sliced
1 can (15 ounces) garbanzo beans, drained
Avocado slices
Coarsely crushed taco or tostada shells or tortilla chips
Taco sauce
Sour cream

Prepare ground beef according to directions on seasoning mix package. In a salad bowl, combine lettuce, olives and cheese; toss well. Top with meat mixture, tomatoes, onion, garbanzo beans, avocado slices and broken taco shells. Serve with taco sauce and sour cream. Makes 4 to 6 servings.

Fruit Salad

1 pound 14 ounce can Fruit
Cocktail, drained
1 cup miniature marshmallows
½ teaspoon lemon juice

1 cup fresh fruit, sliced bananas, diced
orange or apple
½ cup sour cream

Combine ingredients, let mellow in refrigerator an hour or two. Serve on crisp lettuce leaves. May be served in dessert dishes and sprinkled with flaked coconut or toasted almond slivers.

Cranberry Salad

1 quart (1 box) cranberries
1 large orange (do not use orange
stamped "color added")
2 envelopes unflavored gelatin

2 cups granulated sugar
1 cup cold water
1 cup chopped English walnuts
1 cup chopped celery

Run cranberries, all the orange pulp and half the orange rind through the food grinder. Add sugar and cook, stirring until sugar is dissolved, then continue cooking until very hot. Remove from heat and while still hot add the gelatin which has been dissolved in the cup of cold water. When mixture is cool, add the chopped celery and chopped nuts. Pour into a 2-quart ring mold. Refrigerate overnight. Serve with Pineapple Dressing.

Pineapple Dressing

2 eggs
¾ cup granulated sugar

½ cup unsweetened pineapple juice
½ pint heavy cream, whipped

Beat the eggs slightly, add the sugar, stir well, then add the pineapple juice. Cook, stirring until the consistency of a thin custard. Cool. Fold in the whipped cream.

Sunset Salad

1 package (3 ounces) orange Jell-O
½ teaspoon salt
1 cup boiling water

1 can (8 ounces) crushed pineapple
in juice
1 tablespoon lemon juice or vinegar
1 cup coarsely grated carrot

Dissolve gelatin and salt in boiling water. Add pineapple with juice and lemon juice. Add carrots and pour into individual dishes. Chill until set, about 1 hour. Garnish, if desired. Makes 6 servings.

Creamy Fruit Salad

1 can (8¾ ounces) fruit cocktail	1 package (3 ounces) cream cheese
1 package (3 ounces) apricot Jell-O	1/3 cup mayonnaise
1 cup boiling water	

Drain fruit, reserving syrup. Add water to syrup to make ½ cup. Combine gelatin and boiling water in electric blender. Cover and blend at low speed until dissolved, 1 minute. Add measured liquid, cream cheese and mayonnaise; cover and blend on high speed, 15 seconds. Chill until slightly thickened. Fold in fruit. Spoon into 6 individual molds and chill until firm, about 2 hours. Unmold. Garnish, if desired. Makes 6 servings.

Frozen Fruit Salad

1 package (3 ounces) strawberry Jell-O	3 cups whipped cream
1 cup boiling water	1 can (16 ounces) sliced peaches
1 can (6 ounces) frozen concentrated lemonade	1 can (8½ ounces) pears

Drain and chop fruits. Dissolve gelatin in boiling water. Add concentrate and stir until melted. Chill until slightly thickened. Blend in whipped cream and fold in fruit. Pour into 9x5" loaf pan. Freeze until firm, about 4 hours. Unmold and slice. Garnish, if desired. Makes 12 servings.

Cranberry Jell-O

Dissolve together:

1 package cherry Jell-O
3 tablespoons sugar
1 cup boiling water

Add 1 can whole cranberry sauce. Thicken and stir in 1/3 cup chopped celery and 1/3 cup chopped pecans. Fold in 1 cup sour cream.

Lime Jell-O And Sour Cream

1 package Lime Jell-O – dissolved in 1 cup boiling water
½ cup sour cream
½ cup crushed pineapple – do not drain
Can add chopped walnuts if desired

For dessert, may be made with whipping cream. Can be made in ice cube trays. When partly set, fold in cream.

Heavenly Salad

1 package Jell-O, any kind (lime) made with 1 cup water and 1 cup fruit juice	1 large can fruit cocktail
1 envelope Dream Whip	8 ounce package cream cheese

Let Jell-O set to almost set. Mix Dream Whip and then combine Dream Whip and cream cheese. Then add to Jell-O and then fold in fruit. Put in mold and let set.

Jell-O Delight

6 ounces strawberry Jell-O	2-3 bananas (cut thin)
1 cup boiling water	1 can (16 ounces) drained crushed pineapple
1 cup pineapple juice	¼ cup chopped walnuts
1 package (8-10 ounces) frozen strawberries	Sour cream (1 to 2 cups)

Mix Jell-O with boiling water. Add juice from pineapple plus whatever water needed to make one cup. Mix in remaining ingredients. Spread one half of mixture in Tupperware container (approximately 9x9” or 10x10”). Let semi-set. Spread with one to two cups of sour cream and top with remaining mixture. Let set.

Ham Macaroni Salad

2 cups ham, cubed or cut in julienne strips	1 cup cherry tomato halves
2 (7 ounce) packages shell macaroni cooked, drained	1 cup whole pitted ripe olives
1 cup chopped celery	½ cup Italian salad dressing
	1 teaspoon salt

Combine all ingredients; toss lightly. Chill. Serves 6 to 8.

Macaroni Salad

Celery	Mayonnaise
Green pepper	Vinegar (1 teaspoon)
Carrot	Salt & pepper
Green olives	

Tomato and Onion Salad

Slice 3 tomatoes thinly; slice 1 small red onion thinly. Combine ¼ cup red or white wine vinegar, 6 tablespoons olive oil, 1½ teaspoons crumbled leaf basil, ¾ teaspoon crumbled leaf tarragon, 1/8 teaspoon crumbled leaf oregano in a screw-top jar; shake well; pour over salad. Quick chill in freezer.

Cole Slaw

Cabbage	Salt & pepper
Green pepper	Mayonnaise
Carrot	Vinegar
Garlic salt (1/8 teaspoon)	Sour cream

Pickled Beets

½ cup vinegar
½ cup water
½ cup sugar

Boil together. Add pickling spices. Add beets.

Cucumber & Onion Slices

Slice 1 medium cucumber and 1 small onion. Cover with sour cream sauce. Chill about an hour to let flavors blend. Sprinkle with salt, pepper and paprika.

Sour Cream Sauce: Mix gently $\frac{1}{2}$ cup evaporated milk (not chilled) and 1 tablespoon vinegar or lemon juice. Let stand to thicken, about 5 minutes. Then stir in 2 tablespoons mayonnaise or salad dressing.

Country Cole Slaw

2 carrots, thin sliced	4 tablespoons cream or milk
6 cups thin sliced cabbage	$\frac{1}{2}$ teaspoon salt
1 medium green pepper, diced	2 teaspoons sugar
$\frac{3}{4}$ cup mayonnaise	1 teaspoon celery seed
2 tablespoons vinegar	

Slice vegetables as indicated above (use food processor if available). Add remaining ingredients. Combine and chill. Makes 6 to 8 servings.

Pennsylvania Dutch Pepper Cabbage

Grate 1 large head cabbage and:

1 medium green pepper finely chopped	1 small red pepper, finely chopped
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Mix and add to above vegetables:

$\frac{1}{2}$ teaspoon salt	$\frac{1}{2}$ cup apple cider vinegar
$\frac{3}{4}$ cup sugar	$\frac{1}{2}$ cup water

Pennsylvania Dutch Pepper Slaw

1 medium head cabbage	1 tablespoon mustard seed
1 large green pepper	1 cup sugar
1 tablespoon celery seed	$\frac{1}{2}$ cup vinegar
$\frac{1}{4}$ cup water	1 tablespoon salt

Shred cabbage and pepper. Add 1 tablespoon salt (will be very salty). Cover and refrigerate overnight. Squeeze out as much moisture as possible from cabbage. Add celery seed, mustard seed, sugar, vinegar, and water. Mix well. Will keep up to 3 weeks in refrigerator. Keep in covered container.

Pepper Cabbage

1 medium head cabbage

1 green pepper

Put through grinder or blender and add:

$\frac{3}{4}$ cup sugar

$\frac{1}{2}$ teaspoon salt

$\frac{1}{2}$ cup vinegar

$\frac{1}{2}$ teaspoon celery seed

$\frac{1}{2}$ teaspoon mustard

Allow to refrigerate a few hours.

Copper Penny Carrot Salad

2 pounds fresh carrots, sliced into rounds
($4\frac{1}{2}$ cups)

$\frac{3}{4}$ cup vinegar

$\frac{2}{3}$ cup sugar

2 medium onions, thinly sliced and
separated into rings

$\frac{1}{2}$ cup cooking oil

1 teaspoon Worcestershire sauce

1 medium green pepper, cut into
thin strips

1 teaspoon prepared mustard

$\frac{1}{2}$ teaspoon salt

$10\frac{3}{4}$ ounce can condensed tomato soup

Cook carrots in boiling salted water until just tender, about 8-10 minutes. Drain. Combine with onion and green pepper in large bowl. Mix remaining ingredients. Pour over vegetables in bowl. Cover and marinate overnight. When ready to serve, drain and reserve marinade. Serve in lettuce cups as individual salads. Makes 5 cups.

Tomato And Onion Salad

Quarter 6 tomatoes

Diced onion

Add a little oil (1 tablespoon)

Lemon juice (one lemon)

Wine vinegar (2 tablespoons)

Salt, pepper, and garlic powder to taste

Seven Layer Salad

Layer in salad bowl at least 24 hours before serving:

1 head lettuce – torn into bite size pieces	1 10-ounce package frozen peas (do not thaw or cook)
4 hard boiled eggs – sliced	
1 medium onion – diced	½ green pepper – sliced thin
8 slices bacon – fried crisp and crumbled	

Mix together:

2 cups mayonnaise
3 tablespoons sugar

Spread on top of salad. Top with 4 ounces sharp cheddar cheese – grated. Cover and refrigerate.

Seven Layer Salad

1 head of lettuce	1 package frozen peas, cooked
1 cup chopped green pepper	8 ounces shredded sharp cheese
1 cup sliced purple onion	1 pint of mayonnaise
1 cup chopped celery	13 strips of bacon fried crisp

Shred lettuce in bowl; add the next 5 ingredients in layers. Top the bowl with mayonnaise; sprinkle with crumbled bacon. Sprinkle a little sugar overall. Seal with plastic wrap overnight. Serves 12.

Pasta Primavera Salad

1 package (16 ounces) Ronzoni Rotelle	½ pound sliced boiled ham, slivered
1 package (16 ounces) Birds Eye Farm Fresh Mixtures broccoli, baby carrots and water chestnuts	1 cup prepared Italian salad dressing
	1/3 cup grated Parmesan cheese
	Lettuce

Cook pasta as directed on package; rinse with cold water and drain well. Run cold tap water over vegetables in strainer to thaw completely; drain. Combine vegetables, pasta, ham, dressing and cheese; mix lightly. Chill and serve on lettuce-lined plates. Makes 8 entrée servings.

Presidential Seal Salad

1 (6 ounce) package cherry flavored gelatin	½ cup sour cream
1 cup boiling water	1 (3 ounce) package cream cheese, softened
1 (10 ounce) package frozen strawberries, thawed	2 cups blueberries
1 can (20 ounce) crushed pineapple, undrained	1 pasteurized process American cheese slice

Dissolve gelatin in water; stir in strawberries and pineapple. Pour half of gelatin mixture into lightly oiled 6-cup ring mold; chill until almost set. Combine sour cream and cream cheese, mixing until well blended; spread over molded layer. Gradually spoon remaining gelatin mixture over sour cream layer; chill until firm. Unmold onto serving plate; fill center with blueberries. Top with process cheese cut into eagle shape. Makes 8 to 10 servings.

Macaroni-Vegetable Salad

2 cups cooked shell macaroni	1 cup cherry tomato halves
1½ cups cubed Monterey jack cheese	1 cup cucumber slices
1 cup broccoli pieces	¾ cup Italian dressing

Combine ingredients and toss lightly. Chill several hours or overnight. Toss again before serving. Serves six.

Carrot-Raisin Salad

2 cups grated carrots	6 tablespoons mayonnaise
½ cup raisins	2 tablespoons fresh lemon juice
½ cup pineapple (bits or crushed), drained	

In a bowl, combine grated carrots, raisins, drained pineapple, mayonnaise and lemon juice. Serve with cottage cheese or greens, as desired. Makes four to six servings.

Florida Salad

2 boxes apricot Jell-O
1 #2 can crushed pineapple (drain ½ cup juice and save)

4 cups water (2 hot – 2 cold)
2 bananas, cut fine

Topping:

½ cup pineapple juice
½ cup sugar

2 tablespoons flour
1 egg

Cook together – so as to spread – then add 2 tablespoons butter and one 3-ounce package cream cheese then cool. Then add 1 package Dream whip well beaten to topping. Then spread on top.

Cranberry Orange Ring

1 package (6 ounces) Jell-O strawberry flavor gelatin
1½ cups boiling water
1 can (16 ounces) jellied cranberry sauce

1 tablespoon grated orange rind
¾ cup drained finely diced orange sections (2 oranges)
2/3 cup chopped walnuts

Dissolve gelatin in boiling water. Stir cranberry sauce with fork or wire whisk until smooth; add to gelatin with orange rind, blending well. Chill until slightly thickened. Add oranges and nuts. Pour into 5-cup mold. Chill until firm, 4 hours or overnight. Unmold. Makes 4½ cups or 8 servings.

Jell-O Sunshine Salad

1 package lemon Jell-O
½ teaspoon salt
1½ cups hot water
1 can (9 ounces) crushed pineapple

1 tablespoon lemon juice or vinegar
1 cup grated raw carrot
1/3 cup chopped pecans

Dissolve Jell-O and salt in hot water. Add pineapple and lemon juice. Chill until slightly thickened. Now fold in carrots and nuts. Pour into molds and chill until firm. Serve on crisp greens and garnish with mayonnaise. Makes 6 servings.

Linguine Tuna Salad

1 (7oz.) pkg. Creamette Linguine,
broken in half
¼ cup ReaLemon Lemon Juice
¼ cup vegetable oil
¼ cup chopped green onions
2 teaspoons sugar

1 teaspoon Italian Seasoning
1 teaspoon Seasoned Salt
1 (12½oz.) can tuna, drained
1 (10oz.) pkg. frozen green peas, thawed
2 firm medium tomatoes, chopped

Cook linguine according to package directions; drain. Meanwhile, in large bowl, combine ReaLemon, oil, onions, sugar, Italian seasoning and salt; mix well. Add hot linguine; toss. Add remaining ingredients; mix well. Cover; chill to blend flavors. Serve on lettuce; garnish as desired. Refrigerate leftovers.

Amedeo's Cole Slaw

Shredded cabbage
Miracle whip diluted with very little milk to consistency of your liking
Sugar to taste
Shredded carrots

Potato Salad

5 pounds red bliss potatoes
10 hard boiled eggs
1 carrot, finely shredded
2-3 stalks celery, finely chopped

1-2 teaspoons celery seed
1 quart Miracle Whip
Paprika

Dice unpeeled potatoes and boil with lots of salt. Completely cool. Mix with most of the Miracle Whip, carrot, celery and celery seed. Slice 8 eggs and mix in. Slice last 2 eggs and place on top; sprinkle with paprika.

Consumer Reports Cranberry Sauce

1 cup water
12-ounce bag frozen or fresh cranberries
1 cup sugar

For jellied cranberry sauce: Bring water and cranberries to a boil; boil for five minutes. Put mixture through strainer or food mill. Stir in sugar and return to boil; remove from heat. Pour into mold or other container; lay waxed paper directly on surface to prevent formation of skin; cool slightly and refrigerate.

For whole cranberry sauce: Bring water and sugar to a boil. Add cranberries; return to full boil; cook five minutes, stirring occasionally. Pour into container; cool slightly, cover and refrigerate. Yield for either recipe: three cups.

20. Sandwiches

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Tuna Fish Party Sandwich

Pepperidge Farm bread without crust.
Butter each slice of bread. Lay 2 pieces side by side.
Spread with tuna salad.
Then bread.
Then egg salad.
End with bread.

Mix 1 pint of sour cream and onion soup mix and frost the whole mess. Chill overnight.

Pita Filling

1 pound ground beef	1 tablespoon lemon juice
½ cup chopped onion	1 teaspoon garlic salt
¼ cup minced celery	½ teaspoon seasoned salt
¼ cup minced green pepper	¼ teaspoon pepper
1 15-ounce can tomato sauce with herbs	6 small round pita breads

Combine beef, onion, celery and green pepper in a 10" skillet and cook, forking about occasionally, over medium heat until meat has lost its redness. Stir in tomato sauce, lemon juice and seasonings and continue cooking at a simmer for 5 minutes. Cut bread rounds in half, crosswise, and fill pockets.

Original Kentucky Hot Brown

4 tablespoons (½ stick) butter	Salt and white pepper to taste
6 tablespoons flour, approximately	4 to 6 pieces toasted white bread
3 cups warm milk	Sliced roast turkey breast
6 tablespoons grated Parmesan cheese	Additional Parmesan cheese for topping
1 egg, beaten	8 to 12 strips bacon, fried crisp and drained well
1 ounce of whipped cream (optional)	

Melt butter. Add only enough flour to make a reasonably thick roux, enough to absorb all the butter. Gradually stir in warmed milk and Parmesan. Add egg to thickened sauce, but do not allow to boil. Remove from heat, fold in whipped cream if desired, and add salt and pepper to taste. Cut the toast slices in half diagonally.

To assemble, for each serving, place two toast halves on a flame-proof dish. Cover toast with a liberal amount of sliced turkey, and cover turkey with prepared sauce. Sprinkle additional Parmesan cheese over top. Place under broiler until sauce is speckled brown and bubbly. Remove and cross two strips of crisped bacon on top. Serve immediately. Makes four to six servings.

Beef Pocket Sandwiches

Brown 1 pound beef strips in oil. Add ½ cup onion rings, 2 tablespoons chopped parsley, ½ teaspoon salt, 1/8 teaspoon pepper and 1/8 teaspoon garlic powder; simmer until onions are tender. Cut 3 rounds of pita (Syrian-type) bread in half; open, spread with Miracle Whip Salad Dressing. Fill with meat mixture.

Mix 1 cup Miracle Whip, ¼ cup milk and ½ cup chopped tomato. Stir over low heat until warm. Spoon into sandwiches.

Ham And Cheese Pocket Sandwiches

Cut rounds or pita (Syrian-type) bread in half. Open, spread with Miracle Whip Salad Dressing, fill with boiled ham slices, shredded Swiss cheese and dill pickle slices. Bake at 350°F about 10 minutes.

Combine ¾ cup Miracle Whip, 2 tablespoons prepared mustard and ¼ cup milk. Stir slowly over low heat, until warm. Spoon into sandwiches. Makes one cup.

21. Sauces & Syrups

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Quick Barbecue Sauce

1 large onion, chopped	¼ cup brown sugar, firmly packed
¼ cup vegetable oil	3 tablespoons Worcestershire sauce
1 can (8 ounces) tomato sauce	2 tablespoons prepared mustard
½ cup water	2 teaspoons salt
¼ cup lemon juice	¼ teaspoon pepper

Cook onion until tender in vegetable oil. Add remaining ingredients. Simmer 15 minutes. About 3 cups.

Hamburgers, chicken, frankfurters, steak or shrimp are delicious simmered in Quick Barbecue Sauce – or use sauce to baste with when you barbecue outdoors.

For Sloppy Joes: Brown 1½ to 2 pounds ground beef with the onion and continue on with sauce.

White Sauces

	Vegetable Oil	Flour	Seasoning	Milk
Number 1 – Thin (for vegetables, soup or macaroni)	1 tablespoon	1 tablespoon	½ teaspoon salt dash pepper	1 cup
Number 2 – Medium (for meats, eggs, noodles, fish and scalloped dishes)	2 tablespoons	2 tablespoons	½ teaspoon salt dash pepper	1 cup
Number 3 – Thick (for soufflés and binding some croquettes)	3 tablespoons	4 tablespoons	½ teaspoon salt dash pepper	1 cup
Number 4 – Very Thick (for binding croquettes)	3 tablespoons	½ cup	½ teaspoon salt dash pepper	1 cup

Method: Blend vegetable oil with flour and seasonings in small, heavy pan; add milk gradually. Cook over medium heat; stir constantly. Reduce heat; cook 1 minute more.

Blueberry Syrup

1 cup blueberries
¼ cup water
¼ cup sugar (or more)

Combine ingredients in heavy saucepan and bring to boil. Cook 2 to 3 minutes. Use over ice cream, pancakes or pound cake. Makes about 1½ cups.

Vanilla Sauce

1 cup milk	1½ tablespoons cornstarch
¼ cup sugar	1 teaspoon vanilla
Big piece of butter (about 2 tablespoons)	1 teaspoon nutmeg

Combine sugar, cornstarch and nutmeg in saucepan. Add butter, milk and vanilla. Bring to boil, stirring constantly. Serve over apple dumplings.

Horseradish Sauce

½ cup mayonnaise	½ teaspoon sugar
2 tablespoons grated fresh horseradish or commercial, well drained	Pinch of salt
	¼ cup whipping cream, softly whipped

Mix mayonnaise, horseradish, sugar and salt in small bowl. Gently fold in cream, blending well. Cover and chill thoroughly before serving.

Horseradish Cream

1 cup sour cream	½ teaspoon sugar
3 tablespoons horseradish	½ teaspoon white pepper
1 teaspoon white vinegar	

Combine all ingredients; add salt to taste. Chill before serving.

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Donald's Chili Con Carne

1 pound ground beef	Chili powder (approximately 2 teaspoons)
1 cup diced onion	2 tablespoons cold water
1 clove chopped garlic	1 teaspoon salt
½ cup diced green pepper	1 teaspoon sugar
1 tablespoon fat	1 teaspoon Worcestershire sauce
2 cans (1½ pounds) kidney beans	
2 cups tomatoes	

Brown beef in fat. Add onion, garlic, green pepper and cook until onions are transparent. Add tomatoes and spices which have been mixed with cold water. Cover and simmer 1 hour. Add 2 cans kidney beans and cook 1 hour uncovered.

Chili Con Carne

1 pound ground beef (browned)	1 tablespoon chili powder
1 can tomatoes	Salt & pepper
1 can kidney beans	

Simmer ½ hour

Chili Con Carne

1 pound ground beef	2 cups liquid (juice from beans plus water)
1 large onion, chopped	1 to 3 teaspoons chili powder
1 clove garlic, minced	¼ teaspoon Tabasco
¼ cup vegetable oil	1 teaspoon salt
1 can (8 ounces) tomato sauce	
2 cups cooked or canned kidney beans	

Brown the meat, onion and garlic in vegetable oil, stirring to break the meat into bite-size pieces. Add remaining ingredients. Cover and cook over low heat 1 to 1½ hours. Stir occasionally. Add water if needed. 6 servings.

Chili

2 pounds ground beef (leanest) (add to crockpot raw)	1 teaspoon pepper
1 quart + 1 cup tomato juice	1 tablespoon salt
4 teaspoons cinnamon	¼ teaspoon red pepper
2 teaspoons ground cumin	1½ teaspoon vinegar
1 large whole onion	5 bay leaves
2 dashes Worcestershire	¼ teaspoon garlic powder
3 teaspoons allspice	2 tablespoons chili powder

Cook uncovered for two hours. Remove onions and bay leaves. Serve over spaghetti.

Oven Beef Stew

2 pounds lean stew beef	1 teaspoon salt
1 large onion, chopped finely	Pepper to taste
2 stalks celery, diced	5 carrots, halved
2 tablespoons tapioca	15 ounces V-8 juice
1 tablespoon sugar	

Mix all ingredients raw. Cover and bake at 275°F for four hours. Do not stir. Serve over cooked noodles or rice.

Swiss Beef Stew

6 slices bacon, diced	1 can (1 pound) tomatoes
2 pounds boneless beef chuck or stew meat, cut into 1¼" cubes	1 bay leaf
3 tablespoons flour	4 cups potato cubes (1¼" to 1½")
1 teaspoon salt	2 cups 1" carrot chunks (about 4 medium size)
1 teaspoon celery salt	1 cup sliced onion
1 can condensed beef broth	2 tablespoons minced parsley

Sauté bacon in Dutch oven over moderate heat until lightly brown, stirring as needed to brown evenly. Remove bacon from pan and drain on paper toweling.

Brown meat well on all sides in bacon drippings, turning pieces of meat as needed to brown evenly. Sprinkle flour, ½ teaspoon salt and celery salt over meat; mix well. Add beef broth, tomatoes and bay leaf. Bring to simmer cover and cook over low heat about 1½ hours. Add potatoes, carrots, onions, diced bacon and remaining ½ teaspoon salt. Continue cooking until beef and vegetables are tender, about 45 to 60 minutes. Remove bay leaf. Pour into serving dish and sprinkle with parsley. Makes 6 to 8 servings.

Easy Stew

1½ to 2 pounds beef cubes, sprinkle with garlic salt in casserole.

Mix together:

1 can golden mushroom soup	½ to 1 envelope onion soup mix
½ cup wine (sherry or rose')	Small can mushrooms, drained

Pour over meat and bake at 325°F for two hours. Add carrots last ½ to 1 hour. Serve over noodles.

Cream of Broccoli Soup

2 pounds broccoli	1 bay leaf
1 small onion	2 teaspoons cornstarch
½ small green bell pepper	2 tablespoons cold water
1 small rib celery with greens	2 egg yolks, beaten
1 sprig parsley	1 cup heavy cream
2 tablespoons butter	Nutmeg
6 cups chicken or vegetable stock	

In a food processor, chop broccoli, onion, bell pepper, celery and parsley very fine. In large saucepan, melt butter, and sauté the chopped vegetable mixture lightly for a few minutes. Add stock and bay leaf. Bring to boiling; cover and let simmer about 30 minutes until broccoli is cooked. Remove and discard bay leaf.

Puree mixture until smooth. If desired, force through sieve to remove any remaining bits of vegetable or strands of fiber. Return soup to low heat.

Combine cornstarch and cold water, and stir mixture into soup. In separate bowl, combine egg yolks and cream, and temper by gradually whisking in ½ cup of hot soup. Slowly stir warmed egg-and-cream mixture back into soup. Continue stirring over low heat until soup is slightly thickened and reheated. Do not boil. Serve warm or chilled, garnished with a light sprinkling of fresh grated nutmeg. Makes six servings.

Cream of Broccoli Soup

1 bunch broccoli	13 ounce can evaporated milk
2 teaspoons salt	1 cup water
3 cups boiling water	1½ teaspoons salt
2 tablespoons butter	1 teaspoon grated onion
3 tablespoons flour	

Place broccoli, heads down, in 2 quarts cold water to which 2 teaspoons salt has been added. Soak ½ hour. Drain and wash broccoli in fresh cold water; drain. Strip off small stem leaves and outer fibrous peel of the stalks. Cut into ½" pieces. Put into saucepan; add boiling water and cook 10 to 12 minutes at a rapid rate, uncovered. When tender, crush with potato masher. There should be 2½ cups mashed broccoli and cooking water.

In another saucepan, heat butter; blend in flour and add evaporated milk and the 1 cup of water, stirring until sauce boils and thickens. Then add salt, onion and crushed broccoli. Reheat to boiling and serve piping hot.

Note: Three cups milk can be used in place of evaporated milk and water. Also, evaporated skimmed milk can be used.

Navy Bean Soup

2 cups navy beans	2 stalks celery with tops, chopped
3 quarts water	2 tablespoons chopped parsley
1 ham bone	2 tablespoons Worcestershire
2 cups tomato puree	1 tablespoon salt
1 large onion, chopped	1/8 teaspoon pepper

Cover beans with water and soak overnight. Add remaining ingredients to soaked beans. Cover; bring to boil; reduce heat and simmer for 4-5 hours. 10 to 12 servings.

Mrs. Cassel's Tomato Soup

Sauté onion and celery in butter. Add 1 quart tomatoes. Simmer 15-20 minutes. Mix thickening (corn starch and milk). Add sugar. Add pinch of baking soda just before milk and immediately add milk while still foaming.

Cauliflower-Cheese Soup

1 small cauliflower (1¼ to 1½ pounds)	¾ teaspoon salt
1 small onion, thinly sliced	Pinch each ground nutmeg and white pepper
½ teaspoon dried chervil or parsley	2 cups half and half
1¾ cups rich chicken broth or 1 can (14½ ounces) chicken broth	1 cup (¼ pound) shredded sharp cheddar cheese
2 tablespoons butter or margarine	
1 tablespoon flour	

Cut out and discard cauliflower core. Remove and discard coarse outer leaves and separate cauliflower into flowerets (you should have about 4 cups).

In a 3-quart pan, combine cauliflower, onion, chervil and broth. Bring to boiling, cover, reduce heat, and simmer until cauliflower is tender (10-12 minutes). Remove and reserve about 1/3 of the cauliflower.

Transfer remaining cauliflower mixture to blender or food processor. Process until smooth.

In 3-quart saucepan, melt butter over medium heat; stir in flour, salt, nutmeg and pepper. Cook, stirring until bubbly. Remove from heat and gradually blend in cream. Return to heat and cook, stirring constantly until mixture boils. Blend in cauliflower puree and ¾ cup of the cheese. Heat, stirring often, until soup is steaming and cheese is melted.

Add reserved cauliflower and cook just until heated through (2-3 minutes). Serve sprinkled with remaining ¼ cup cheese. 5-6 servings (6 cups).

Chicken Soup Country Style

2½ to 3 pound whole frying chicken, cut up	1 tablespoon salt
4 cups water	½ teaspoon pepper
½ cup finely chopped onion	¼ teaspoon leaf thyme
½ cup finely chopped celery	¼ teaspoon ground sage
2 cups thinly sliced carrots	1/3 cup dried parsley flakes

Combine all ingredients in 3-quart glass casserole. Cover with glass lid or plastic wrap. Microwave on high (6) for 15 minutes.

Microwave on simmer (3) for 25 to 30 minutes or until chicken is fork tender. Remove chicken from seasoned broth; cool. Remove meat from bones and cut into small pieces. Return meat to casserole; mix well and recover.

Microwave on reheat (5) for about 5 minutes or until hot. Let stand, covered, 5 minutes before serving. 6 to 8 servings.

Tip: Add ½ cup quick-cooking rice during last cooking period.

Turkey Broth

Turkey gizzard, heart, liver and neck	1/8 teaspoon pepper
3 cups water	1 bay leaf
½ teaspoon salt	

Combine all ingredients in 2-quart glass casserole. Cover with glass lid or plastic wrap. Microwave on roast (4) for about 30 minutes. Remove meat and bay leaf from broth. Use broth for soup or gravy.

Tip: Grind cooked giblets and add to broth for more flavorful gravy.

Clear Mushroom Soup

¼ cup butter	4 cups (about ¾ pound) sliced fresh mushrooms
1 cup sliced onion	2 tablespoons flour
2 tablespoons chopped parsley	5 cups chicken broth
¼ teaspoon pepper	

Melt butter in large saucepan. Sauté mushrooms, onion, and parsley until tender. Stir in flour and pepper. Remove from heat. Gradually stir in chicken broth; bring to a boil stirring constantly. Reduce heat; simmer five minutes. Makes six servings.

New England Clam Chowder

2 slices bacon, diced	2 cans (7½ ounces each) minced clams drained; reserve liquid
1 medium onion, chopped	3 cups milk
2 medium potatoes, peeled	½ teaspoon salt
¼ cup butter	1/8 teaspoon white pepper
¼ cup all-purpose flour	

In 3-quart microproof casserole, cook bacon on HI (maximum power) for 3 minutes. Stir in onion and potatoes. Cover and cook on 90 (sauté) for 8 to 10 minutes, or until potatoes are tender. Melt butter, stir in flour and add to potato mixture; mix well. Add enough water to reserved clam juice to make 2 cups liquid. Stir this liquid, clams, and remaining ingredients into casserole. Cover and cook on HI for 4 to 5 minutes, or until hot.

New England Clam Chowder

1 to 1½ dozen clams, shucked	2 cups milk
4 ounces minced salt pork	1 cup light cream
4 cups diced raw potatoes	3 tablespoons flour
1½ cups water	1½ teaspoons salt
½ cup chopped onion	Dash pepper

Dice clams and set aside. Strain clam liquid; reserve. In large saucepan, fry salt pork until crisp. Remove bits of pork. Set aside. To drippings, add reserved clam liquid, potatoes, water and onion. Cook, covered, until potatoes are tender, 15 to 20 minutes. Stir in clams, 1¾ cups of the milk and cream. Cook and stir until boiling. Add the salt and pepper. Sprinkle reserved salt pork bits on top. Makes 6 servings.

New England Clam Chowder

1 quart clams (or 2 cups canned clams, rinsed well)	1 cup carrots, diced
1 onion, quartered	1 cup celery, diced
2 celery stalks, coarsely chopped	½ teaspoon thyme
2 carrots, thickly sliced	¼ teaspoon oregano
½ cup parsley, coarsely chopped	1 teaspoon salt
¼ pound salt pork, diced	¼ teaspoon pepper
1 medium onion, finely chopped	1 cup heavy cream
2 cups raw potato, cubed	3 cups milk

Wash clams well. Place in large pot with tight-fitting lid, along with quartered onion, chopped celery stalks, sliced carrots and chopped parsley. Cover with 1 quart water, place lid on top and cook until clams pop open. Strain and reserve cooking liquid. Remove clams from shells, chop coarsely, and set aside.

Sauté the salt pork over very low heat until fat is sweated out; remove meat and add onions to the pan; cook lightly. Add the reserved clam broth, remaining vegetables and seasonings. Cover and simmer until vegetables are cooked but not mushy. Add the drained salt pork, reserved clams, the cream and the milk. Heat slowly. Adjust seasonings and serve hot. Makes about eight servings.

Manhattan Clam Chowder

1 pint shucked clams or two 6-ounce cans minced clams	2 medium potatoes, peeled and chopped
3 slices bacon, cut up	½ cup finely chopped carrots
1 cup finely chopped celery	1 teaspoon salt
1 cup chopped onion	½ teaspoon dried thyme, crushed
1 16-ounce can tomatoes, cut up	1/8 teaspoon pepper

Drain clams, reserving liquid. Chop shucked clams. Add enough water to reserved liquid to measure 3 cups. In a large saucepan partially cook bacon; add celery and onion. Cook and stir till vegetables are tender. Stir in clam juice mixture, undrained tomatoes, potatoes, carrots, salt, thyme, and pepper. Cover and simmer for 30 to 35 minutes. Mash vegetables slightly to thicken. Add clams; heat through. Makes 6 to 8 servings.

French Onion Soup

2 tablespoons butter	2 or 3 tablespoons flour
1 tablespoon cooking oil	6 cups beef bouillon
4 cups (about 1¼ pounds) thinly sliced onions	1 bay leaf
1 teaspoon salt	1 cup red or white wine
1 teaspoon sugar	Salt and pepper
	Seasoned croutons

Melt butter and oil in 3-quart saucepan. Add onions and stir to coat with butter. Cover and cook over low heat for 20 minutes until onions are tender and translucent. Uncover pan, raise heat and stir in salt and sugar. Cook 30 minutes stirring frequently until onions have turned a golden brown. Then lower heat, stir in flour, cook and stir until bubbly. Pour in 1 cup hot bouillon, blending with a wire whip. Add rest of bouillon, wine and bay leaf. Simmer slowly 30-40 minutes.

Top with Gruyere cheese.

French Onion Soup

4 tablespoons fat	4 cups beef stock
2 tablespoons olive oil	¾ cup white wine
1 small clove garlic	4 tablespoons grated Parmesan
3 large onions, finely sliced	6-8 slices French bread cubed and spread with garlic butter and cheese
1 teaspoon flour	

Brown onions and crushed garlic in melted fat and olive oil; brown well, then remove onion. Mix flour into fat until it forms a smooth paste, add stock and wine and bring to a boil. Replace onions. Salt and pepper to taste. Fill 6 individual dishes with soup and sprinkle each with Parmesan cheese. Then add cubes of French bread. Brown in oven and serve hot.

Vegetable Soup

Cover meat with water
Cut up onion
Cut up celery
1 package frozen mixed vegetables
#2 can tomatoes

Simmer about two hours and then add two diced potatoes.

Potato-Cheese Supper Soup

3 cups frozen hash brown potatoes	3 tablespoons chopped parsley
1¼ cups chicken broth	2 tablespoons butter
2 cups milk	1 cup cooked vegetables
1 tablespoon cornstarch	1 cup cubed cooked ham, chicken or turkey
¾ teaspoon salt	
1 cup shredded Velveeta	

Mix potatoes and broth in 2-quart saucepot. Bring to boil, turn heat low, cover, and cook 2 to 3 minutes until potatoes are tender. Blend a little milk with cornstarch until smooth. Combine with remaining milk and salt, and stir into potato mixture. Heat to boiling and stir until smooth and slightly thickened. Remove from heat and add cheese, parsley and butter. Stir until cheese is melted. Add vegetables and meat. Makes four to five servings. This soup does not freeze well, so eat it all.

Donald's Potato Soup

3 potatoes and 1 onion.

Cut up 1 or 2 strips of bacon. Fry over low heat. Do not let get brown. Add 2/3 of first potato diced with a little water. Cook until soft. Put in rest of potatoes and onion with just enough water to cook. Add pinch of oregano and a little bit of garlic powder and salt and pepper. Add a little celery if desired. When potatoes are still firm but done add butter (1/2") and fill pot with milk. Heat and serve.

Potato Soup

3 cups cubed potatoes
¼ cup finely chopped onion
½ teaspoon salt
1½ cups water

2 tablespoons all purpose flour
½ cup milk
1½ cups milk

Combine potatoes, onion, salt and water in 2-quart glass casserole. Cover with glass lid or plastic wrap. Microwave on HIGH for 12 to 15 minutes or until potatoes are tender. Blend flour with ½ cup milk to make smooth paste. Stir in 1½ cups milk. Stir into potato mixture and continue cooking on HIGH for 4 to 5 minutes or until thickened. About 4 servings.

Cream of Cauliflower Soup

4 cups chicken broth, homemade
or canned
1 small head cauliflower, cooked,
(about 3 cups)
4 tablespoons butter (2 ounces)
½ small onion, chopped

½ bay leaf
¼ cup flour
1 cup light cream
1 cup milk
Salt and pepper to taste

Melt the butter and add to it the onion and bay leaf. Cook until the onion is tender and yellow. Remove the bay leaf. Add the flour and cook for 3 minutes, stirring constantly. Remove from the heat and add the chicken broth slowly, stirring constantly. Add salt and pepper to taste. Return to heat and bring just to the boil, stirring constantly. Rub the cooked cauliflower through a strainer to make a puree. Add the strained cauliflower to the hot soup. Add the cream and heat thoroughly. If too thick, thin out with milk.

Gazpacho

(Spanish Cold Vegetable Soup)

1 garlic clove
1 onion, peeled
2 cucumbers
2 tomatoes, peeled
½ green pepper, seeds removed
2 (8-ounce) cans tomato sauce
¼ cup chopped celery

1 can condensed consommé
¼ cup wine vinegar
1/3 cup olive oil
¼ teaspoon Tabasco sauce
1 teaspoon salt
Quick grind black pepper

Have all vegetables washed and well chilled. Cut garlic in half. Rub inside of chilled glass or pottery bowl. Combine vegetables and chop very fine. Pour into seasoned bowl with tomato sauce, consommé, vinegar, oil, Tabasco, salt, and pepper. Mix well. Serve in chilled soup dishes. Makes 8 or more servings.

Winter Tomato Soup

1 can (16 ounces) stewed tomatoes	1 tablespoon Worcestershire
1 can (10½ ounces) beef broth	sauce (optional)
¾ cup water	Salt and pepper to taste

Combine stewed tomatoes, beef broth, water and, if used, Worcestershire in a blender. Blend for just a few seconds until the mixture has the proper soup consistency but is not totally liquefied. Heat soup, taste and season as desired. Serve hot. Makes four servings.

Texas Style Chili

3 pounds boneless stew beef, cut into ½” cubes <u>or</u> 3 pounds lean ground beef	2 cups water
1½ cups chopped onion	1 6-ounce can tomato paste
1 cup chopped green pepper	8 beef bouillon cubes
3 cloves garlic, chopped	2 tablespoons chili powder
2 (28 ounce) cans tomatoes, undrained and broken up	1 tablespoon ground cumin
	2 teaspoons oregano
	2 teaspoons sugar

In large kettle or Dutch oven, brown beef (if using ground beef, pour off fat). Add onion, green pepper and garlic; cook and stir until tender. Add remaining ingredients. Cover, bring to a boil. Reduce heat; simmer 1½ hours (1 hour for ground beef) or until meat is tender. Serve with corn chips and shredded cheese, if desired.

Easy Chili

8 ounces lean ground beef	1 teaspoon ground cumin
1 large onion, chopped	1 teaspoon dried leaf basil
1 large clove garlic, minced	1 can (4 ounces) diced chilies, drained (optional)
1 can (28 ounces) crushed Italian-style tomatoes	2 bay leaves
2 cans (15 ounces each) red kidney beans	Hot pepper sauce
1 tablespoon chili powder	Salt and freshly ground pepper to taste

In large saucepan, brown ground beef (without added fat) over medium-high heat, stirring to break up meat. Add onion and garlic, and cook, stirring frequently, until onions are softened. Drain off excess fat.

Stir in tomatoes with their juice, the beans with their liquid, the chili powder, cumin, basil and chilies, if desired. Add bay leaves, and season with hot pepper sauce, salt and pepper.

Reduce heat, cover and simmer, stirring occasionally, for 20 minutes or until onions are tender and mixture has thickened. Discard bay leaves before serving. Makes six servings.

Tomato Florentine Soup

1 can (16 ounces) whole tomatoes
2 teaspoons cooking oil
1 small onion, minced
½ cup chopped frozen spinach, thawed

1 can (10½ ounces) beef broth
1 teaspoon Worcestershire sauce
½ teaspoon salt
Dash pepper

In blender, puree tomatoes with their liquid for five seconds. In saucepan, heat oil, and sauté onion until transparent. Add tomatoes, spinach, beef broth, Worcestershire, salt and pepper. Cook covered, over medium heat for 10 minutes. Serve hot. Makes four servings.

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Microwave Rice

Rice	Covered Glass Casserole	Water	First Setting & Time	Rice	Second Setting & Time
Short Grain White	2-quart	2 cups	HIGH (6) 4 to 5 minutes	1 cup	DEFROST (2) 15 to 16 minutes
Long Grain White	2-quart	2 cups	HIGH (6) 4 to 5 minutes	1 cup	DEFROST (2) 15 to 18 minutes
White and Wild Mix	2-quart	2½ cups	HIGH (6) 5 to 6 minutes	6-ounce package	DEFROST (2) 30 to 35 minutes
Brown	3-quart	3 cups	HIGH (6) 6 to 7 minutes	1 cup	DEFROST (2) 25 to 30 minutes
Wild Rice soaked in water 3 hours	3-quart	3 cups	HIGH (6) 6 to 7 minutes	1 cup raw or 2 cups soaked	DEFROST (2) 50 to 60 minutes
Quick-Cooking	1-quart	1 cup	HIGH (6) 3 to 4 minutes	1 cup	Rest, covered, 5 minutes or until all water absorbs

Broccoli-Cheese Casserole

2 packages (10 ounces each) frozen broccoli	¾ cup grated sharp, mild longhorn or cheddar cheese
1 can cream of mushroom, celery or chicken soup	1 box stove top stuffing for chicken (prepared as directed)
1 soup can milk	

Cook broccoli about 10 minutes, until slightly tender. Drain and put on bottom of 13x9" pan. Sprinkle half of the cheese over broccoli. Cook soup and milk together; pour over broccoli and cheese. Place prepared stuffing next, followed by remaining cheese. Bake uncovered 35 minutes at 350°F. Can be prepared ahead of time and kept covered and refrigerated until time to bake.

Broccoli Casserole

2 packages frozen chopped broccoli	1 cup grated sharp cheese
2 eggs	1 tablespoon minced onion
1 can mushroom soup	Cracker crumbs
1 cup mayonnaise	

Precook broccoli 10 minutes. In mixing bowl, beat eggs slightly; add soup, mayonnaise, onion and most of the cheese. Fold in drained broccoli. Pour in greased casserole; cover with cracker crumbs, rest of cheese and dot with butter. Bake uncovered at 400°F for 40 minutes.

Broccoli Casserole

2 boxes chopped broccoli – cook and drain. Mix and add to –

2 beaten eggs	1 can Cream of Mushroom Soup
1 chopped onion	½ cup mayonnaise

Put in 2-quart casserole. Mix:

½ bag Pepperidge Farm Herb Stuffing	½ cup grated sharp cheese
1 stick melted butter	

Sprinkle on top of broccoli mixture. Bake at 350°F 35-45 minutes until brown on top.

Broccoli Puff

2 (10 ounce) packages frozen broccoli	½ cup mayonnaise
2 cans cream of mushroom soup	2 eggs, beaten
1 cup grated sharp cheese	½ cup dry bread crumbs
½ cup milk	2 tablespoons butter

Bring broccoli to a boil in salted water. Do not overcook. Drain. Carefully place in shallow baking dish. Combine soup and cheese, add milk, mayonnaise, and eggs. Pour over broccoli, top with bread crumbs and butter. Bake at 350°F for 45 minutes. Serves 6-8.

Broccoli Bake

2 packages frozen broccoli, cooked and drained	3 tablespoons butter
2 cups cooked rice	1 can cream of chicken soup
¼ cup onion, chopped	1 can milk
½ cup celery	1 can water chestnuts, chopped
	1 jar Cheese Whiz

Sauté celery and onions in butter; mix with all ingredients. Bake at 350°F for 40 minutes.

Bootlegger Beans

Dice up three strips of bacon and fry. When half done, add a small chopped onion. When onion is slightly browned, pour off most of the grease and add one can of pork and beans packed in tomato sauce, one tablespoon brown sugar, two tablespoons vinegar and 2 tablespoons catsup; stir well and cover. Simmer at least 30 minutes. The longer it simmers, the better it is. Or, bake slowly at 300°F for a couple of hours.

Beans

Large can Pork & Beans	½ cup molasses
Large onion, chopped	½ cup catsup
½ teaspoon dry mustard	Bacon

John F. Kennedy's Boston Baked Beans

4 cups dry navy beans	1 teaspoon dry mustard
1 small onion, chopped	2 teaspoons salt
¼ pound salt pork, diced	1 tablespoon Worcestershire
¾ cup brown sugar or molasses	1 cup boiling water
½ cup ketchup	¼ pound salt pork, cut into strips

Cover beans with water. Bring slowly to a boil or soak overnight. Drain. Cover with fresh water and simmer slowly. When skins start to burst, beans are sufficiently cooked. Drain and add onion, salt pork, sugar, ketchup, mustard, salt, Worcestershire and boiling water. Placed in greased casserole and top with salt pork strips. Bake, uncovered, in very slow oven (about 225-250°F) six to eight hours. Uncover for last hour of cooking. Add additional water or stock if beans become dry.

Skillet Beans

¼ cup molasses	2 tablespoons catsup
1 tablespoon vinegar	1 tablespoon instant minced onion
1 tablespoon mustard	2 1-pound cans beans

In large skillet mix first five ingredients. Stir in the baked beans and simmer 10 minutes. Six servings.

Sweet Potatoes

1 cup sugar	Salt
¼ cup water	Big piece of butter

Cook uncovered 15 minutes and then simmer 45 minutes without cover.

Glazed Sweet Potatoes

4 medium sweet potatoes
½ cup packed brown sugar
¼ cup butter or margarine

Pierce potatoes and place in oven. Microwave on HIGH for 8 to 9 minutes or until fork tender. Peel and slice into 1½ quart glass casserole. Sprinkle with brown sugar; dot with butter. Cover with glass lid or plastic wrap. Continue cooking on HIGH for 4 minutes. Stir and continue cooking on HIGH for 3 to 4 minutes or until hot. Let stand, covered, 3 minutes before serving. 6 to 8 servings.

Savory Mashed Potatoes

4 pounds potatoes	1 clove garlic (crushed)
1 package (8 ounces) cream cheese	¼ cup chives
1 cup sour cream	½ teaspoon paprika
2 teaspoons salt	1 tablespoon butter

Cook potatoes until tender, drain, mash with electric mixer. Add next 5 ingredients; beat at high speed. Stir in chopped chives. Spoon lightly into greased 10 cup baking dish, sprinkle with paprika and dot with butter. Bake in moderate oven (350°F) for 30 minutes or until lightly golden and heated through. Note: Can be made ahead of time and frozen.

Scalloped Potatoes

1 can (10½ ounces) condensed cheddar cheese, cream of vegetable, celery, chicken, or mushroom soup	4 cups thinly sliced potatoes
½ to ¾ cup milk	1 small onion, thinly sliced
	1 tablespoon butter or margarine
	Dash paprika

Blend soup, milk, and pepper. Arrange alternate layers of potatoes, onion, and sauce in 1½ quart casserole. Dot top with butter; sprinkle with paprika. Cover; bake in a 375°F oven 1 hour. Uncover; bake 15 minutes more. 4 to 6 servings.

Note: Sliced cooked potatoes may be substituted for raw potatoes. Mince onion and reduce cooking time to about 30 minutes. Bake uncovered.

Potato Pancakes

3 medium potatoes, pared	1 teaspoon salt
1 small onion	Dash pepper
1 egg, beaten	Vegetable oil for pan frying

Grate potatoes and onion. Strain over a bowl to save juices, squeezing vegetables to press out all excess liquid. Place the juice in a small saucepan and cook over medium heat until thick, stirring constantly. Combine this with grated vegetables, egg, salt and pepper. Heat enough vegetable oil to cover bottom of large skillet. Add potato mixture by large spoonfuls, flattening a bit. Fry over medium heat until golden brown, about 6 minutes. Turn just once and cook about 4 minutes to brown other side but keep puffy. Add more oil as needed. Drain on paper towels. Serve piping hot with apple sauce or pot roast. 10 to 12 potato pancakes.

Cheesy Potato Casserole

Mashed Potato Buds (dry) for 8 servings	1½ cups Country Corn Flakes, crushed
½ teaspoon garlic salt	2 tablespoons soft butter or margarine
1 tablespoon snipped parsley	½ teaspoon dry mustard
1 cup shredded sharp Cheddar cheese (about 4 ounces)	½ teaspoon paprika
	¼ teaspoon salt

Prepare potato buds as directed on package for 8 servings except – decrease salt to ½ teaspoon and add ½ teaspoon garlic salt. Stir parsley and cheese into potatoes. Turn mixture into 1½ quart casserole. Mix remaining ingredients; sprinkle over potatoes. Bake in 325°F oven 20 minutes. 6 servings.

Berks County Potato Filling

2 beaten eggs	1 cup milk
1 cup mashed potatoes	2 tablespoons butter
4 slices stale bread, cut into cubes	2 tablespoons onion, cut up fine
Salt & pepper to taste	

Mix eggs and potatoes with fork. Mix bread cubes with potato mixture; add salt and pepper. Pour milk over mixture, stir and let stand about 10 minutes to soak. Melt butter in skillet, add onions and sauté, stirring so they do not brown. Add to potato mixture. Stir to blend. Turn into a well-greased casserole and bake at 350°F for one hour. Makes six servings.

Moslem Springs Potatoes

Boil six to eight peeled potatoes in salt water until tender. Sauté one chopped onion in butter until soft. Drain potatoes and mash, using ¾ cup milk. Add sautéed onion, two slices cubed white bread, ¼ cup butter, 1 tablespoon flour, 1 egg and 2 tablespoons parsley. Season to taste with salt and pepper. Add another cup milk and whip mixture thoroughly. Place in buttered casserole and bake at 350°F for one hour. Serves 8 to 10.

Crispy Fried Tomatoes

2 each large red and green tomatoes,
sliced thick
2 tablespoons flour
1 egg, beaten
½ teaspoon salt

Dash of pepper
2 tablespoons fine bread crumbs
Vegetable oil for pan frying
Parmesan cheese (optional)

Coat tomato slices with flour, then dip in egg (seasoned with salt and pepper) and finally in bread crumbs. Using medium heat, brown on both sides in a skillet oiled lightly with vegetable oil. Sprinkle with cheese and serve hot. 4 servings.

Green Bean Casserole

1 can (10½ ounces) condensed cream of
chicken or mushroom soup
¼ cup milk
1 teaspoon soy sauce
1 can (3½ ounces) French fried onions

3 cups cooked French style green beans
(or two 10-ounce packages frozen, or 2
1-pound cans), drained
Dash pepper

In 1-quart casserole, stir soup, milk, and soy sauce until smooth; mix in ½ can onions, beans, and pepper. Bake in a 350°F oven 20 minutes or until bubbling. Top with remaining onions. Bake 5 minutes more. 6 servings.

Tomato Pudding

2 cups stewed tomatoes
½ teaspoon salt
½ cup brown sugar

1 cup fresh white bread crumbs
¼ cup melted butter

Place in baking dish the bread crumbs. Pour over them the melted butter. Add the mixture of tomato, salt and brown sugar. Cover the dish closely. Do not remove the cover until ready to serve. Bake at 375°F 30 minutes.

Baked Macaroni And Cheese

8-ounces elbow macaroni	1 large tomato, sliced
¼ cup butter or margarine	1/8 teaspoon pepper
¼ cup all purpose flour	2 cups milk
1 teaspoon salt	2 cups cheddar cheese, grated

- (1) Preheat oven to 375°F. Cook macaroni as package directs; drain.
- (2) Meanwhile, melt butter in medium saucepan. Remove from heat. Stir in flour, salt, and pepper until smooth. Gradually stir in milk. Bring to boiling, stirring. Reduce heat, and simmer mixture 1 minute. Remove from heat.
- (3) Stir in 1½ cups cheese and the macaroni. Pour into a 1½ quart, shallow casserole. Arrange tomato slices over top. Sprinkle remaining cheese over top.
- (4) Bake 15 minutes, or until cheese is golden brown.

Carrot Casserole

12 carrots	1 teaspoon salt
½ cup butter	½ teaspoon dry mustard
2 tablespoons dried onion	1/8 teaspoon pepper
¼ cup flour	¼ teaspoon celery salt
2 cups milk	½ pound sharp cheese slices
Bread crumbs	

Slice and cook carrots. Drain. Make a sauce with all remaining ingredients except cheese and bread crumbs. In a 1-quart casserole – layer carrots with slices broken into quarters. Pour some of the sauce over each set of layers. End with a layer of carrots. Pour sauce over this and sprinkle with bread crumbs. Bake in a 350°F oven 25 minutes.

Herbed Tomatoes

¼ cup olive or salad oil	½ teaspoon salt
4 teaspoons wine vinegar	¼ teaspoon pepper
2 teaspoons finely chopped fresh basil or ½ teaspoon dried basil	4 medium tomatoes

Mix oil, vinegar, basil, salt and pepper. Wash tomatoes (do not peel); cut into slices ¼” thick. Arrange on a large platter and drizzle with dressing. Let stand at least 30 minutes at room temperature.

Stewed Tomatoes With Zucchini

1/3 cup chopped onion	1 teaspoon sugar
1 clove garlic, minced	¼ teaspoon salt
2 tablespoons butter, melted	Dash pepper
1 #2 can (3½ cups) tomatoes	3 or 4 small zucchini, thinly sliced
1 teaspoon dried basil	

In a 2-quart covered saucepan, sauté onion and garlic in butter until onion is soft and golden. Add tomatoes, basil, sugar, salt and pepper; heat to boiling. Add zucchini and cook about 10 minutes longer or until tender. Makes six servings.

Zucchini (Italian Style)

1 medium onion	½ teaspoon salt
1 tablespoon butter	Dash of pepper
1 pound zucchini	Grated cheese
1 cup fresh or canned tomatoes	

Select small, young zucchini. Wash but do not pare. Cut in 1" slices. Slice onion and sauté in butter until yellow, add zucchini and cook and stir 5 minutes. Add tomatoes, season with salt and pepper, cover and cook 5 minutes. Put in buttered baking dish, sprinkle with cheese. Bake in 375°F oven until brown. Serves 4.

Harvard Beets

1 1-pound can sliced beets	2 teaspoons flour
¼ cup sugar	Salt
3 tablespoons vinegar	1 tablespoon butter
3 tablespoons beet liquid	

Combine sugar and flour in saucepan, add vinegar and beet liquid. Stir to remove any lumps of flour. Place over medium heat, cook until thickened, stirring constantly. Add beets, butter, and salt to taste. Heat. Serves 4.

Green Beans Almondine

Prepare 1 package (9 ounces) frozen French-style green beans as directed on package. Cook ¼ cup slivered blanched almonds in ¼ cup butter until toasted and brown. Toss gently with green beans. 6 servings.

Peas With Basil

1½ cups peas	½ teaspoon salt
2 tablespoons butter	¼ teaspoon basil, crushed
¼ cup sliced green onions and tops	Dash pepper
1 tablespoon parsley	½ teaspoon sugar

Melt butter, add green onion and tops. Cook until tender but not brown, about 5 minutes. Stir in peas and remaining ingredients. Cook covered about 5 minutes or until tender. Makes 3-4 servings.

To serve 70-80 people:

36 cups peas	48 tablespoons butter
6 cups onions	12 tablespoons parsley
6 teaspoons sugar	6 teaspoons salt
3 teaspoons basil	

Chinese Style Skillet Cabbage

½ cup butter or margarine	1 teaspoon salt
6 to 7 cups coarsely shredded cabbage	¼ teaspoon pepper

Melt butter in large skillet, add cabbage and cook, covered over medium heat for 10 minutes or until fork tender. Stir in salt and pepper. Serve at once. Makes 6-8 servings.

Zucchini

6 medium zucchini	1 cup shredded sharp natural cheddar cheese
½ cup chopped onion	1 teaspoon salt
2 tablespoons margarine	½ teaspoon poultry seasoning
1 cup chopped tomatoes	¼ teaspoon pepper

Trim ends, peel and slice zucchini. Sauté onions in margarine until tender. Combine with rest of ingredients and bake at 350°F 30-35 minutes. Serves 6-8.

Mushrooms

1 pound mushrooms
½ cup chicken broth
4 tablespoons butter

¼ teaspoon lemon juice
Salt and pepper

Wash, peel and stem the mushrooms. Put into a pan with the butter, chicken broth, lemon juice, salt and pepper. Cook, covered tightly, for 5 minutes. Remove the cover and cook till the broth evaporates. Serves 4-6.

Carrots

1 pound carrots
4 tablespoons butter
¼ teaspoon lemon juice

½ cup chicken broth or consommé
¼ teaspoon sugar

Scrub and peel the carrots and cut into thin slices. Put in a saucepan with the other ingredients. Bring to a boil and cover the pan. Simmer ½ hour or less, until the liquid evaporates. Serve with chopped parsley. Serves 4.

Braised Carrots

1 pound tiny young carrots,
about 3" long
4 tablespoons butter

1 cup beef stock or beef consommé
1 teaspoon flour

Preheat oven to 325°F. Scrub and scrape the baby carrots and leave whole. Cut off the tops and root end. Melt the butter and fry the carrots slowly until brown. Sprinkle with the flour and cook for a few minutes more, stirring. Place in an ovenproof shallow dish. Pour on the beef stock and bake slowly for 1 hour in a 325°F oven.

Tomato-Garlic-Zucchini Bake

4 tablespoons butter or margarine	1-1/3 cups (5-1/3 ounces) diced Swiss cheese
1 small onion, coarsely chopped	1 cup sourdough bread crumbs
3 medium size zucchini, sliced 1/4" thick	Salt and pepper
3 cloves garlic, minced or pressed	2 teaspoons dry basil
3 large tomatoes, peeled and cut into wedges	

In a wide frying pan over medium heat, melt butter. Add onion, zucchini, and garlic and cook until soft. Add tomatoes, 1 cup of the cheese, and 3/4 cup of the bread crumbs; toss gently. Season to taste with salt and pepper; stir in basil. Pour into a shallow 1 1/2 quart casserole or 9" square baking dish. Top with remaining 1/3 cup cheese and 1/4 cup bread crumbs. Bake, uncovered, in a 375°F oven for 30 minutes or until bubbly. Makes 4 to 6 servings.

Southern-Fried Tomatoes With Bacon

4 thick slices bacon	3/4 teaspoon salt
2 firm green or red tomatoes	1/8 teaspoon pepper
1/3 cup yellow or white stone-ground cornmeal	

Heat your skillet over a hot fire or camp stove. Slowly fry the bacon until it's lightly crisped. Remove and drain on paper towels.

While the bacon is cooking, slice the tomatoes vertically, from bottom to blossom end (this holds the seeds in). Pour the mixture of cornmeal, salt and pepper into a shallow dish or foil pan. Dredge tomato slices in the cornmeal so they are well coated.

Fry tomato slices over high heat in the sizzling hot bacon fat until crisply browned, 1 to 1 1/2 minutes on each side. Slide onto plates, and top with crisp bacon. Makes two servings.

If desired, deglaze pan by pouring off fat and adding three tablespoons of milk. Stir constantly until boiling, and pour over tomatoes and bacon.

Roadside Potatoes

3 cups half-and-half cream
¼ pound butter
1 teaspoon salt

24 ounce package frozen Ore-Ida Hash
Brown Potato Patties

Thaw potatoes and break up real good. Heat half-and-half, butter and salt. Pour over potatoes in baking dish. Sprinkle with lots of grated Parmesan cheese. Bake at 350°F for one hour. Serves 6-8.

Braised Red Cabbage

3 pounds red cabbage (about 2
medium heads)
2 medium cloves garlic
6 tablespoons duck fat or butter

2 tablespoons red wine vinegar
½ teaspoon salt
¼ teaspoon fresh ground black pepper

Cut the cabbage heads in half, remove the cores, and cut into 1/8" wide shreds. Peel the garlic.

Heat the duck fat or butter in a large non-reactive pot. Add the cabbage and stir over medium heat until the cabbage wilts, about five minutes. Press the garlic and add it, along with the vinegar, salt and pepper, to the cabbage. Stir to mix. Reduce the heat to medium-low, and cook for 25 minutes. Makes about six cups.

Super Spinach

Casserole to serve 8-10 people:

4 packages frozen spinach, cooked and drained. Mix in 1 pint sour cream, ½ cup seasoned crumbs, 1 package dried onion soup mix. Then sprinkle more seasoned crumbs and 2/3 stick melted butter on top. Bake at 350°F for 20 minutes. A fairly flat casserole dish works best with this recipe.

Broccoli

2 or 3 boxes frozen broccoli
1 can drained water chestnuts
1 can sliced mushrooms

1 can cream of mushroom soup
1 can French fried onions

Boil broccoli as directed on package. Drain and add butter, salt and pepper to taste. Butter Pyrex dish (8"x8") and layer with broccoli. Slice one can of drained water chestnuts on broccoli. Add sliced mushrooms. Spread 1 can cream of mushroom soup. Top with 1 can French fried onions. Bake uncovered 350°F for ½ hour.

Mushrooms Florentine

1 lb. mushrooms, washed & dried	¼ cup chopped onion
Butter	4 tablespoons (½ stick) melted butter
2 packages (10oz. each) frozen spinach, thawed	1 cup freshly grated Cheddar cheese
1 teaspoon salt	Garlic salt to taste

Cut the stems from the mushrooms and sauté first the caps, then the stems in butter until brown.

Combine the thawed spinach with the salt, onion and melted butter. Line a 10" casserole with the spinach mixture. Sprinkle one-half cup of the grated cheese over the spinach mixture. Arrange the mushrooms over the spinach. Season with garlic salt and cover with the remaining cheese.

Bake for 20 minutes at 350°F or until the cheese is melted and browned. This casserole may be prepared and refrigerated until it is to be baked. Makes six to eight servings.

Garlic Mashed Potatoes

3¾ pounds red-skinned potatoes, peeled, cut into 1-inch cubes	1 cup (or more) chicken broth
9 large garlic cloves	½ cup grated Parmesan cheese
2 tablespoons (¼ stick) butter	Fresh rosemary sprigs (optional)
2 tablespoons chopped fresh rosemary or 2 teaspoons dried	

Cook potatoes and garlic in large pot of boiling salted water until both are very tender, about 30 minutes. Drain.

Transfer potatoes and garlic to large bowl. Mash potatoes and garlic. Add butter and chopped rosemary; beat until smooth. Bring 1 cup broth to simmer. Gradually mix broth into potato mixture. Stir in Parmesan. Season with salt and pepper. *(Can be prepared up to 2 hours ahead. Cover. Rewarm in heavy large saucepan over medium-low heat, stirring often and adding more broth if mixture is too dry.)*

Transfer potatoes to bowl. Garnish with rosemary sprigs, if desired.

24. Miscellaneous

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Pancakes

2 eggs	4 tablespoons sugar
2 tablespoons melted margarine	½ teaspoon salt
2 cups milk	2 cups flour
2 teaspoons baking powder	

Beat eggs, shortening, and milk in a large bowl until well blended. Add flour, baking powder, sugar and salt to liquid ingredients, and mix just enough to make a creamy batter with some lumps. Spoon onto 400°F griddle. If using non-stick surface, griddle does not have to be greased.

Variations:

Blueberry: Fold in 1 cup frozen or well-drained canned blueberries after the batter is mixed.

Whole Wheat: Substitute whole wheat flour for half the white flour.

Buttermilk: Substitute buttermilk for the milk, and ½ teaspoon of baking soda for 1 teaspoon of the baking powder.

Basic Buttermilk Pancakes

2 cups sifted flour	2 eggs
1 teaspoon baking soda	2 cups buttermilk
2 teaspoons baking powder	2 tablespoons melted butter
2 tablespoons sugar	Additional butter for cooking
½ teaspoon salt	

Sift the flour with the baking soda, baking powder, sugar and salt. In another bowl, beat the eggs with an egg beater or a whisk until they are very foamy. Mix in the buttermilk. Make a well in the center of the dry ingredients, and pour the buttermilk-egg mixture into the well. Mix with a whisk until the batter is smooth. Mix in the melted butter.

Grease a skillet or a griddle with some additional butter, and heat until the butter foams. Pour about ¼ cup of batter on the griddle or skillet for each pancake. Cook over moderate heat until the surface of the pancakes is covered with bubbles. Flip pancakes and cook on the other side for a minute or two more, or until each pancake feels springy in its center.

Remove the pancakes to a platter, and make more from the rest of the batter. Serve with syrup and butter. Makes 18 four to five inch pancakes or five or six servings.

Waffle Batter

1 package active dry yeast	1 teaspoon salt
¼ cup warm water (105-115°F)	3 eggs
1¾ cups lukewarm milk, scalded then cooled	¼ cup soft butter
2 tablespoons sugar	2 cups flour*

In mixing bowl dissolve yeast in warm water. Add milk, sugar and salt. Beat in remaining ingredients with rotary beater. Cover; let rise in warm place (85°F) about 1½ hours. (If kitchen is cool, place dough on a rack over a bowl of hot water and cover completely with a towel.) Stir down; cover and refrigerate overnight or until ready to use. Bake as directed.

* If using self-rising flour, omit salt.

Baked French Toast

6 eggs	½ teaspoon salt
1 cup milk	1 medium loaf French or Italian bread, cut diagonally in 1" slices (about 7 ounces)
3 tablespoons sugar	
1 teaspoon cinnamon	

In 13x9x2" baking dish beat eggs, milk, sugar, cinnamon and salt until light and frothy. Add bread and let soak about 20 minutes on each side or until egg mixture is absorbed, or cover and refrigerate overnight. Bake on heavily greased baking sheet in preheated 500°F oven 8 minutes on each side or until golden brown. (Or cook in skillet in melted butter 4 minutes on each side or until golden.) Serves 4.

Corn Dogs

16 hot dogs	2 teaspoons baking powder
1 cup flour	3 tablespoons sugar
1 cup cornmeal	1 teaspoon chili powder
2 eggs	1 tablespoon mustard
1 cup milk	2-1/3 teaspoons salt

Sift flour, cornmeal, chili powder, salt, sugar, baking powder together. Add mustard, eggs and milk and beat well. Dip hot dog into mixture until covered and drop into fat – cook until golden brown.

Spaetzels

3 eggs
3 cups flour

1 teaspoon salt
1 cup water

Cook in 2 quarts chicken broth.

Yorkshire Pudding

1 cup all-purpose flour
½ teaspoon salt

1 cup milk
2 eggs

Mix ingredients with hand beater until smooth.

30 minutes before standing rib or rolled rib roast is done, prepare Yorkshire pudding. Heat square pan, 9x9x2" in oven. Remove roast from oven; spoon off drippings and add melted shortening, if needed, to measure ½ cup.

Increase oven temperature to 425°F. Return roast to oven. Place hot drippings in heated square pan; pour in Yorkshire pudding batter. Bake 10 minutes. Remove roast; continue baking pudding 25-30 minutes longer. Cut pudding into squares; serve with roast.

Popovers

4 eggs
2 cups milk

2 cups all-purpose flour
1 teaspoon salt

Heat oven to 450°F. Grease 12 deep custard cups or 16 medium muffin cups. With hand beater, beat eggs slightly; add milk, flour and salt and beat until smooth. Do not overbeat. Fill custard cups ½ full, muffin cups ¾ full. Bake 25 minutes. Lower oven temperature to 350°F and bake 15-20 minutes longer or until deep golden brown. Immediately remove from pan; serve hot. 12-16 popovers.

Funnel Cakes

2 beaten eggs	1 teaspoon baking powder
1½ cups milk	½ teaspoon salt
2 cups sifted flour	2 cups cooking oil

In bowl combine eggs and milk. Sift together flour, baking powder and salt. Add to egg mixture, beat smooth. In 8" skillet, heat oil to 360°F. Pour ½ cup batter in funnel. Release batter, fry until golden brown, about 2 minutes. Turn cake carefully. Cook 1 minute more. Sprinkle with confectioners sugar. Serve hot with syrup.

Granola

5 cups oatmeal	2 teaspoons brewer's yeast
1/3 cup wheat germ	¾ cup brown sugar
½ cup chopped nuts	½ cup oil
2 ounces coconut	1/3 cup water
1 teaspoon salt	2 teaspoons vanilla

Mix all together and bake at 200°F for 2 hours. Stir every ½ hour.

Skillet Party Mix

½ cup Wesson oil	2 cups shredded wheat, bite size
1 tablespoon Worcestershire sauce	2 cups shredded rice, bite size
1 teaspoon salt	1 ½ cups pretzel sticks
1/8 teaspoon garlic powder	½ cup pecan or walnut halves

In a medium skillet combine Wesson Oil, Worcestershire, salt and garlic powder; beat with fork. Add remaining ingredients and stir gently to coat all pieces. Toast over very low heat about 20 minutes, stirring enough to distribute the heat evenly. Store in tightly covered jar and they'll keep crisp for days and days. 6 cups.

French Toast

1 egg	1 tablespoon flour
¼ cup milk	¼ teaspoon salt
1 tablespoon granulated sugar	¼ teaspoon vanilla

Combine all the ingredients and beat well. Dip 3 slices of bread into the mixture. Fry on medium heat until each side is golden brown. Serve with butter and maple syrup.