

Clark Family Cookbook



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Beverages

Hot Chocolate Mix

4 lbs. Dry milk
22 oz. Cremora (non-dairy creamer)
1 lb. Powdered sugar
2 lb. Hot chocolate (drink mix)

Cranberry Sparkle

1 qt. (4 cups) Cranberry Juice cocktail (chilled)
1 c. orange juice (chilled)
14 oz. Sprite (chilled)
Orange slices
Lime slices
Maraschino cherries

Place cake of ice or ice cubes in punch bowl. Add fruit juices and stir. Resting bottle on rim of bowl, slowly pour in the Sprite. Float orange slices topped with lime slices and maraschino cherries. Makes about 1 $\frac{3}{4}$ quarts of punch.

Raspberry Cooler

Stir $\frac{2}{3}$ c. of instant nonfat dry milk into 2 chilled 12-ounce cans of raspberry flavored carbonated soda. Garnish with fresh raspberries. Serves 4.

Rootbeer

5 gallons water
5 lbs. Sugar
1 bottle Rootbeer extract
5 lbs. Dry ice
5 lbs. Regular ice
Ready in about 30 minutes.

Orange Julius

1 6-oz. can frozen orange juice
1 c. milk
1 c. water
 $\frac{1}{2}$ c. sugar
1 t. vanilla
8-10 ice cubes, crushed

Combine all the ingredients in blender. Cover and blend until smooth, about 30 seconds. Serve immediately. Makes about 6 cups.

Spiced Apple Cider

2 ¼ c. sugar
4 c. water
2 cinnamon sticks
8 Allspice berries
10 whole cloves
1 whole piece ginger (or ½ t. ginger)
4 c. orange juice
2 c. lemon juice
4 quarts apple cider

Combine sugar and water and boil 5 minutes. Remove from heat and add spices. Cover and allow to stand in warm place 1 hour. Strain. Just before serving add juices and cider and bring quickly to boiling point. Remove from heat and serve at once. Serves 25.

Spiced Grape Punch

6 c. water
1 quart grape juice
1 c. sugar
1 6-oz. can frozen lemonade concentrate
1 6-oz. can frozen orange juice concentrate
4 inches stick cinnamon, broken
6 whole cloves

In large saucepan, combine water, grape juice, sugar, and lemonade and orange juice concentrates. Tie cinnamon and cloves in cheesecloth bag or place in tea ball and add to punch. Simmer about 15 minutes. Remove spices. Serve hot.

Hot Mulled Cranberry Punch

2 c. cranberry-juice cocktail
2 ¼ c. unsweetened pineapple juice
½ c. water
1/3 c. brown sugar
¼ t. cloves
¼ t. allspice
Dash nutmeg
Dash salt

In saucepan, combine all ingredients. Heat to boiling. Pour into cups; dot with butter and serve with cinnamon stick stirrers. Makes 8 servings.

Mulled Citrus Punch

2 quarts orange juice
1 quart cranberry apple juice
¾ c. packed brown sugar

1 ½ t. whole cloves
3 cinnamon sticks
¼ t. nutmeg
Orange slices

Combine orange juice, cranberry apple juice, brown sugar, and spices in a saucepan. Bring to a boil. Reduce heat and simmer 10 minutes. Strain into a heat-proof punch bowl. Stud orange slices with additional whole cloves; float on punch. Makes 24 ½ cups.

Cranberry Punch

¾ c. sugar
1 c. water
2 large cans cranberry sauce (jellied)
½ t. allspice
¾ t. cloves
¼ t. nutmeg
½ t. cinnamon
¼ t. salt
3 c. water
1 qt. Pineapple juice

Bring sugar, water, and cranberry sauce to a boil. Add spices, salt, water, and juice. Add red food coloring and serve hot in punch bowl. Makes 3 quarts.

Raspberry Slush

2 pkgs. frozen raspberries
46 oz. can of pineapple juice
2 cans frozen lemonade
6 oz. can real lemon juice
3 pkgs. raspberry powdered punch mix
4 c. sugar Water

Mix all ingredients together and add enough water to make 2 gallons. Place in large container and put in freezer for at least 24 hours before serving. One hour before serving take from freezer and allow to thaw a bit. When ready to serve, chop up slush into small chunks. Fill a punch bowl ¾ full with the slush. Add Sprite to fill remaining room in punch bowl. Serves about 60-65.

Favorite Punch Recipe

5 lbs. Sugar (dissolve in just enough hot water to dissolve)
¼ c. citric acid (may be purchased from druggist)
1 46-oz. can pineapple juice
2 46-oz. cans orange juice

Add citric acid to dissolved and cooled sugar solution. Add pineapple and orange juices.

Fill container to almost 5-gallon mark with water, leaving only enough room for a large chunk of ice and 5 pounds of dry ice (added about 45 minutes before serving to carbonate). Makes 5 gallons. May be colored with food coloring.

Slush Punch

1 c. crushed pineapple (undrained)
Juice of 1 lemon
Juice of 1 orange
1 banana, mashed
1 c. sugar
1 ¼ c. water

Boil sugar and water 3 minutes. Add fruit juice and freeze. Fill glasses or pitcher ¾ full with slush, then add Sprite to fill. Serves 8-10.

Lemon-Pineapple Punch

3 lemons
¾ lb. sugar
½ c. pineapple juice
2 quarts water

Add sugar to 2 c. water; boil to make a syrup. Cool. Add lemons, pineapple juice, and remaining water. Serve cold. Makes 8 servings.

Pineapple Slush

1 quart pineapple juice
Juice of 5 oranges
5 mashed bananas
Juice of 2 lemons
4 c. sugar
6 c. water

Boil sugar and water; cool. Add other ingredients and freeze. When ready to serve, break into pieces, place in cups, and pour Sprite on top.

Salads and Side Dishes

Summer Salad

1 qt. fruit cocktail (with juice)
1 can mandarin oranges, drained
1 20-oz. can chunk pineapple, drained
2 bananas, sliced
1 6-oz. pkg. instant lemon pudding

Mix all ingredients together. Chill for a few hours before serving.

Cranberry Salad

Mrs. Brewer

- 2 pkgs. raspberry Jello
- 1 ½ c. boiling water
- 1 can crushed pineapple
- 1 pkg. frozen raspberries
- ¾ c. canned cranberry relish

Dissolve Jello in boiling water; add raspberries. When berries are thawed, add pineapple and cranberry relish. When mixture begins to thicken, add 1 c. Sprite; blend in thoroughly. Bananas may also be added. Serve with whip cream.

Cranberry Chiffon Salad

- 1 envelope unflavored gelatin
- ¼ c. cold water
- 2 c. whole cranberries
- 1½ c. water
- 1 ½ T. sugar substitute solution
- ½ c. unsweetened applesauce
- ½ c. finely chopped celery
- ¼ c. nonfat dry milk
- ¼ c. ice water

Soften gelatin in cold water. Combine cranberries and water; cook until skins pop and berries are soft. Force berries through food mill (strainer); add softened gelatin, stirring to dissolve. Add sugar substitute and applesauce; chill until mixture begins to thicken. Add celery. Combine dry milk and ice water in small bowl of mixer; beat on high speed until consistency of heavy cream. Fold in cranberry mixture. Spoon into a lightly oiled one-quart mold or into 12 individual molds. Chill until set. Makes 12 servings.

Cranberry Jewel Salad

- 2 pkgs. (3 oz. each) strawberry gelatin
- 2 c. boiling water
- 1 c. applesauce
- 8 oz. cream cheese, softened
- 1 c. chopped celery
- 16 oz. can jellied cranberry sauce, chilled & cut in cubes

Dissolve gelatin in boiling water; stir in applesauce. Gradually add to cream cheese, beating until smooth. Chill until partially set; stir in celery. Gently fold in cranberry cubes. Turn into 6-cup mold. Chill until set. Un-mold onto serving plate; garnish with sugar coated fresh cranberries and parsley, if desired. Makes 8 servings.

Cranberry Tuna Salad Mold

Combine a 3 oz. pkg. lemon-flavored gelatin, $\frac{1}{2}$ c. orange juice, and $\frac{1}{2}$ c. water. Cook and stir until boiling and gelatin dissolves. Beat one 16-oz. can of jellied cranberry sauce with 2-3 drops red food coloring until smooth; stir into orange juice mixture. Chill until partially set; turn into 6-cup mold. Chill until almost firm.

Combine one 7-oz. can tuna (drained and flaked), 1 hard-cooked egg (chopped), $\frac{1}{2}$ c. chopped celery, $\frac{1}{4}$ c. sliced stuffed green olive, and 1 T. finely chopped onion. Fold in 1 c. mayonnaise, $\frac{1}{2}$ t. salt, and a dash of pepper. Soften 1 envelope (1 T.) unflavored gelatin in $\frac{1}{2}$ c. cold water; heat until dissolved. Stir into tuna mixture. Chill until partially set; spoon over cranberry layer. Chill overnight. Makes 5-6 servings.

Double Cranberry Salad

2 $\frac{1}{2}$ c. cranberry apple drink
6 oz. pkg. lemon-flavored gelatin
10 $\frac{1}{2}$ oz. pkg. frozen cranberry-orange relish
 $\frac{1}{2}$ c. chopped celery
 $\frac{1}{2}$ c. chopped pecans
1 $\frac{1}{2}$ c. cream-style cottage cheese
 $\frac{1}{4}$ c. mayonnaise

Bring cranberry drink to boiling. Stir in gelatin until dissolved; stir in relish. Chill until partially set; stir in celery and nuts. Pour half of mixture into an 8x8x2-inch baking dish. Combine cottage cheese and mayo.; spread over gelatin layer in dish and top with remaining gelatin. Chill until firm. Cut into squares. Makes 9 servings.

Cran-Appledorf

16-oz. can jellied cranberry sauce, chilled
 $\frac{1}{4}$ c. dairy sour cream
 $\frac{1}{4}$ c. frozen whipped topping, thawed
2 c. chopped apple
1 c. sliced celery
 $\frac{1}{2}$ c. chopped walnuts
Lettuce leaves

Cut jellied cranberry sauce in half; cut one half into $\frac{1}{4}$ -inch cubes and set aside. Mash remaining half of cranberry sauce with a fork; fold in sour cream, then whipped topping. Stir in apple, celery, and walnuts. Serve on lettuce leaves. Garnish with the reserved cubes of cranberry sauce. Makes 6 servings.

Cran-Raspberry Sherbet Mold

6 oz. pkg. raspberry-flavored gelatin
1 ½ c. boiling water
1 pint raspberry sherbet
1 T. lemon juice
16 oz. can whole cranberry sauce
Lettuce leaves

Dissolve gelatin in boiling water; stir in sherbet and lemon juice. Chill, if necessary, until mixture mounds. Mash cranberry sauce slightly with a fork; fold into gelatin mixture. Turn mixture into 5-cup ring mold and chill until firm. Un mold onto lettuce leaves on serving plate. Makes 8-10 servings.

Frozen Cheesecake Salad

11 oz. pkg. cheesecake mix
1 c. milk
1 c. (8 ½ oz. can) crushed pineapple
10 drops red food coloring
1 c. fresh or frozen cranberries, chopped
½ c. chopped nuts
½ c. snipped dates

Reserve graham cracker crumb portion of cheesecake mix for use another time. In small mixer bowl, blend together the dry cheesecake mix, the milk, pineapple (include juice), and food coloring. Beat 3 minutes at low speed or until slightly thickened. Fold in cranberries, nuts, and dates. Line bottom and sides of 3-cup refrigerator tray (or pie plate) with foil. Pour in cranberry mixture. Freeze. Remove from pan and cut into wedges. Makes 6 servings.

Raspberry Salad Mold

1 pkg. raspberry flavored gelatin
1 ¼ c. boiling water
1 pkg. frozen raspberries (unthawed)
1 c. crushed pineapple and juice
1 large banana, sliced
½ c. pecan halves

Dissolve gelatin in boiling water. Add frozen raspberries and stir until berries are thawed. Stir in pineapple and juice, then bananas and pecans. Pour into molds and chill. Serve on lettuce leaves and garnish with mayonnaise, if desired. Makes 8 servings.

Emerald Salad

1 pkg. lemon gelatin
1 pkg. lime gelatin
2 c. liquid (juice from pineapple + water to make 2 c.)
1 c. crushed pineapple, drained

- 1 c. mayonnaise
- 1 c. cottage cheese
- 1 c. evaporated milk
- 1 c. chopped nuts

Heat liquid and dissolve gelatin in it. Allow to set in refrigerator until syrupy. Whip partially set gelatin until light and fluffy. Fold in remaining ingredients and chill until set. Garnish with whipped cream and maraschino cherries. Serves 8.

Waldorf Salad

- 1 can (1 lb 4 oz) crushed pineapple
- 3 eggs, slightly beaten
- $\frac{3}{4}$ c. sugar
- $\frac{1}{3}$ c. lemon juice
- $\frac{1}{4}$ t. salt
- $\frac{3}{4}$ c. diced celery
- 3 medium unpeeled apples, diced
- $\frac{3}{4}$ c. chopped nuts
- 1 $\frac{1}{2}$ c. heavy cream, whipped

Drain pineapple, reserving $\frac{3}{4}$ c. liquid. Combine juice with eggs, sugar, lemon juice, and salt. Cook over low heat until thick, stirring constantly. Cool.

Add pineapple, celery, apples, and nuts to chilled egg mixture. Fold in whipped cream. Chill thoroughly before serving. Garnish with salad dressing and insert slices of unpeeled red apples, skin side up, in fan shape, to each serving.

NOTE: If desired, this salad may be turned into two 1-quart ice cube trays or a 9x9x2-inch pan, placed in the freezer, and frozen. Once frozen, wrap, seal, label, date, and return to freezer until ready to use. Then, cut into serving size portions and place on lettuce lined plates. Garnish as directed above.

Easy Fruit Salad

- 1 pkg. lemon chiffon pie filling
- 1 can (15 oz) fruit cocktail, drained
- 1 can (13 $\frac{1}{2}$ oz) pineapple chunks, drained
- 3 to 4 bananas, diced
- 1 c. mini-marshmallows
- 1 can mandarin oranges, drained
- $\frac{1}{2}$ pint whipping cream, whipped

Mix pie filling according to directions on box. Add in remaining ingredients except whipping cream. Mix well. Fold in whipping cream. Pour into large salad mold and chill until ready to serve.

Tapioca Fruit Salad

- 1 pkg. (3 $\frac{3}{4}$ oz) vanilla pudding mix (not instant)
- 1 pkg. (3 $\frac{1}{4}$ oz) tapioca pudding mix
- 1 can (11 oz) mandarin oranges
- 1 can (20 oz) pineapple chunks
- 3 sliced bananas
- 1 T. frozen orange juice concentrate

In a saucepan, combine vanilla and tapioca pudding mixes. Drain mandarin oranges and pineapple, reserving juices. To the juices, add enough water to make 3 cups of liquid. Add orange juice concentrate and stir until dissolved. Stir juice into pudding mixes. Cook over medium heat, stirring constantly, until thickened and smooth. Remove from heat. Cool slightly and pour over the fruit in a mixing bowl. Blend well. Chill before serving. Makes 8-10 servings.

Citrus Fruit Salad

- 1 pkg. orange gelatin
- $\frac{1}{2}$ c. boiling water
- 1 $\frac{1}{2}$ c. orange juice
- 1 can (11 oz) mandarin oranges, drained
OR 1 c. fresh orange sections
- $\frac{1}{2}$ c. grapefruit sections, cut and drained
- $\frac{3}{4}$ c. miniature marshmallows

Dissolve gelatin in hot water. Add orange juice and allow to partially set. Fold in fruit and marshmallows and pour into a 1-quart salad mold. Chill until set. Serve on crisp greens with mayonnaise, if desired. Serves 4. Fruit Salad

- 1 pkg. lemon pudding, not instant
- 1 c. whipping cream
- 1 c. mini-marshmallows
- 1 can fruit cocktail
- 1 can mandarin oranges
- 1 can chunk pineapple

Cook pudding according to directions on box, except use less water (or milk). Cool slightly. Mix all ingredients together with the pudding and chill. Just before serving, add 4-5 sliced bananas.

Party-Perfect Orange Salad

2 pkgs. (3 oz each) orange gelatin
2 c. boiling water
1 pint orange sherbet
1 can (11 oz) mandarin oranges
Topping (see below)

Pour boiling water over gelatin and stir until gelatin is completely dissolved. Stir in orange sherbet, blending well until melted. Add mandarin oranges and pour into ring mold. Place in refrigerator until set. To serve, un-mold onto a bed of lettuce and fill center with Topping.

TOPPING: Mix together 1 can (16 oz.) pineapple chunks (well drained), 1 can (11 oz.) mandarin oranges (drained), and 1 c. flaked coconut. 1 c. miniature marshmallows and 1 c. sour cream can also be added, if desired.

Orange Jello Salad

2 pkgs. orange Jello
2 pkgs. vanilla pudding, not instant
4 c. water
1-2 cans mandarin oranges
1 c. whipped cream

Cook Jello, pudding, and water together until mixture reaches a full boil. Cool, then mix in mandarin oranges and whipped cream. Chill.

Orange Salad

2 T. unflavored gelatin
½ c. cold water
2 c. boiling water
½ t. salt
1 T. sugar
¼ c. Watkins Orange Beverage Base
2 T. vinegar or lemon juice
1 large tomato
1 cucumber
1 green pepper

Sprinkle gelatin on cold water to soften. Add boiling water, salt, sugar, Beverage Base, and vinegar or lemon juice. Set aside to cool. When mixture begins to set, add the finely cut vegetables. Pour into mold and chill. When ready to serve, dip in hot water for a

second and turn onto plate. Cut in slices and serve on lettuce leaf. Top with a bit of mayonnaise, if desired.

Molded Honeydew and Lime Salad

2 envelopes unflavored gelatin
½ c. cold water
¾ c. hot water
½ c. sugar
¼ t. salt
¾ c. melon juice or cold water
1 c. fresh lime juice
3 c. fresh honeydew balls
¾ c. fresh blueberries or berries in season
2 drops green food coloring
Fresh mint leaves for garnish

Soften gelatin in cold water. Add hot water, sugar, and salt. Strain melon juice from pulp around seeds and melon rind. Pour juice into a cup and add enough cold water to make ¾ c. liquid; add to gelatin along with lime juice. Pour 1/3 c. of mixture into bottom of a 5-cup mold. Arrange honeydew balls and whole fresh berries on top. Chill until firm. Add 2 drops of green food coloring to remaining gelatin mixture; chill until mixture is about as thick as fresh egg whites. Fold in remaining honeydew balls and berries. Pour into the mold. Chill until firm and ready to serve. If desired, garnish with mint leaves and additional honeydew balls. Serves 8.

Fruit & Cottage Cheese Salad Platter

1 lettuce head
2 cartons (8 oz.) cottage cheese
½ c. crumbled bleu cheese
6 medium fresh peaches, sliced
1 pint fresh berries
2 c. seedless green grapes
2 c. fresh orange sections
2 c. fresh watermelon or cantaloupe balls
French dressing or mayonnaise

Arrange lettuce on a large salad platter. Mix cottage cheese with bleu cheese and place in a mound in the center of platter. Arrange clusters of the fruit around cheese. Serve with French dressing or mayo. Serves 8.

Ribbon Salad

3 oz. pkg. lemon gelatin
1 envelope unflavored gelatin
¼ c. cold water

1 can (1 lb.) fruit cocktail, drained (reserve syrup)
½ c. syrup from fruit cocktail
1 pint creamed cottage cheese
3 oz. pkg. cherry gelatin

Lightly oil a 9x5x3-inch loaf pan. Prepare lemon gelatin according to package directions. Pour into pan; chill until firm. Soften unflavored gelatin in cold water. Bring fruit cocktail syrup to a boil; remove from heat and stir unflavored gelatin until dissolved. Add cottage cheese and fruit cocktail to unflavored gelatin; spread mixture evenly over lemon gelatin. Chill until firm. Prepare cherry gelatin according to package directions; chill until mixture mounds when dropped from a spoon. Pour cherry gelatin over cheese layer. Chill until firm. Un-mold onto lettuce. Slice and serve with Ritz crackers. Makes 6-8 servings.

Fruit Kabobs

3 oz. cream cheese
1 T. prepared mustard
2 T. honey
1 t. grated orange peel
Fruit

Soften cream cheese at room temperature; combine with mustard, honey, and orange peel. Set dip mixture aside. Arrange slice of fresh apple, bananas (sliced), pineapple chunks, and mandarin orange sections on toothpicks. Dip fruit into sauce. Serves 4.

Date-Creamed Fruit Salad

½ c. whipping cream
½ c. mayonnaise
½ c. packaged diced dates
Pinch of cinnamon
Pinch of ground cloves
1 grapefruit
1 large orange
1 red apple
1 banana
1 c. pineapple chunks, drained
6 iceberg lettuce cups

Whip cream and then fold into mayonnaise. Fold in dates and spices. Chill. Pare and section grapefruit and orange. Core and chop apple. Peel and slice banana. Arrange fruits in lettuce cups. Dollop generously with date dressing. (Variation: Add 3-4 T. blue cheese to dressing mixture.) Makes 6 servings.

Golden Glo Salad

24 marshmallows

½ c. pineapple juice
1 pkg. lemon gelatin
1 ½ c. boiling water
¾ c. crushed pineapple
¾ c. raw grated carrot
6 oz. cream cheese

Melt marshmallows in pineapple juice over low heat. In a separate bowl, dissolve gelatin in boiling water and let cool until syrupy. Blend together marshmallows, gelatin, cream cheese, carrot, and pineapple. Chill until set.

Pineapple Salad

3 egg yolks
3 T. sugar
3 T. vinegar
1 large can chunk pineapple
1 c. grated cheese
1 lb. mini-marshmallows
1 pint whipping cream, whipped

Cook egg yolks, sugar, and vinegar until thick. Cool and add whipped cream, cheese, marshmallows, and pineapple. Blend ingredients together, place in dish, and chill overnight.

Mellow Jello

1 large pkg. lemon pudding, not instant
1 large pkg. orange Jello
1 small pkg. lemon pudding, instant
1 c. milk
½ c. whipping cream
½ c. powdered sugar
Mandarin oranges

Make the large lemon pudding (not instant) according to package directions and let cool. Make the orange Jello according to package directions and pour into the prepared pudding. Beat this mixture with an electric mixer until smooth and then pour into a 9x13-inch pan. Chill until firm.

For the topping, mix the small instant lemon pudding mix with the milk. Beat whipping cream and powdered sugar together and then fold in the pudding. Spread mixture over the pudding salad mixture in pan. Decorate with mandarin oranges, as desired. Serves about 15.

Black Raspberry Melon Ring

1 pkg. black raspberry flavored gelatin
1 pkg. lemon gelatin

2 ½ c. hot water
12 oz. can (1 ½ c.) unsweetened pineapple juice
4 c. cantaloupe

Dissolve raspberry and lemon gelatin in hot water. Add pineapple juice. Chill until partially set. Stir in melon balls. Pour into 2-quart oval or round ring mold. Chill until firm. Un-mold onto platter and fill center with chicken salad. Makes 8 servings.

Christmas Salad

Mix 1 pkg. green Jello and let set until soft; add crushed pineapple and mandarin oranges. In a separate bowl, beat together 1c. boiling water and ½ pkg.

mini-marshmallows. Add 1 large pkg. cream cheese, ½ c. salad dressing, and ½ c. whipped cream to marshmallow mixture. Pour on top of green Jello (after Jello has set). In another bowl, dissolve 1 pkg. of cherry or raspberry Jello; add in 1 pkg. frozen raspberries. Pour red Jello on top of other layers and sprinkle with nuts. Serve whipped cream on top.

Party Jello Salad

6 oz. orange Jello
2 c. boiling water
6 oz. can frozen orange juice
2 cans (6 oz. each) mandarin oranges
8 oz. can crushed pineapple
Topping

Dissolve Jello in boiling water. Add frozen orange juice and mix well. Stir in the mandarin oranges (with juice) and the pineapple (with juice). Cool and pour into a 9x13 glass pan. Chill until firm. Add Topping. Serves 12-15. TOPPING: Mix a 3 ¾ oz. package of instant lemon pudding according to package directions. Fold in 1 pkg. whipped cream (Cool Whip). Spread on top of Jello and chill until firm.

Lime Salad

29 oz. can crushed pineapple
3 oz. pkg. lime gelatin
2 c. crushed butter mints
1 small pkg. mini-marshmallows
9 oz. Cool Whip

Mix together everything except Cool Whip. Let stand in fridge, covered, for several hours. Fold in Cool Whip. Put mixture into cupcake liners and freeze.

Margaret - 1937

Red and White Fruit Mold

1 lb. (2 c.) fruit cocktail

- 1 pkg. raspberry or strawberry gelatin
- 1 pkg. lemon gelatin
- 1 c. hot water
- 6 oz. frozen lemonade concentrate
- ½ c. mayonnaise or salad dressing

Drain fruit cocktail, reserving 1 c. juice. Heat juice to boiling; add gelatin and stir to dissolve. Stir in 1 c. cold water and pour into a mold. Chill. In another bowl, dissolve lemon gelatin in 1 c. hot water. Add in lemonade and stir until well blended. Pour lemon gelatin into mold on top of red layer. Chill until set. Un-mold onto serving tray and serve with mayo. or salad dressing, if desired.

24 Hour Salad

- 2 c. cut fresh purple plums
 - 2 c. seedless grapes
 - 2 c. pineapple tidbits, drained
 - 1 c. sliced bananas
 - 1 c. orange segments, cut in pieces
 - 2 c. mini-marshmallows
- Cooked Fruit Dressing

Cut plums in half lengthwise and remove seeds. Cut each half once lengthwise, then once crosswise for neat, even pieces. Using salad bowl (that you plan to serve in), lightly combine all the fruits and marshmallows. Carefully fold in a liberal amount of salad dressing so that everything is well coated. Any leftover dressing can be served with the salad, but it really doesn't need it. Cover bowl and put in fridge for at least 24 hours. Just before serving, garnish with the following (if desired): thin slices of purple plums, drained maraschino cherries, and sprigs of mint or watercress. Makes 8 generous servings.

COOKED FRUIT DRESSING: Using top of double boiler or a heavy saucepan, beat 1 egg until thick and lemon colored. Gradually beat in ½ c. sugar or honey, 1 T. cornstarch, and 1/8 t. salt. Stir in 1/3 c. orange juice, 1/3 c. pineapple juice, and ¼ t. grated orange rind. Cook over hot water or very low heat, stirring constantly until thickened. Remove from heat, cover, and chill. Once cooled, fold in ½ pint (1 c.) whipping cream (whipped until fairly stiff).

Lime Cabbage Salad

- 1 pkg. lime Jello
- 1 c. hot water
- 1 c. pineapple juice
- ½ c. chopped pecans
- 10 large marshmallows
- 1 c. finely grated cabbage
- 1 c. crushed pineapple
- 1 c. mayonnaise
- 1 c. whipping cream

Dissolve Jello in hot water; add pineapple juice. Add in marshmallows and heat slightly to dissolve marshmallows. Cool. Add in cabbage, pineapple, and nuts. Whip the cream and mix with mayonnaise. Fold whipped cream into Jello mixture and set in refrigerator. Serves 12.

Pearadise Salad

12 canned pear halves
1 package (8ounce) cream cheese, softened
2 T. milk or cream
Dash of salt
2 T. chopped candied ginger
Twists of candied ginger

Drain pear halves on paper towels. Mix cream cheese, milk, and salt together until fluffy. Stir in chopped candied ginger. Frost flat surfaces of pear halves with cream cheese mixture; press 2 halves together. Stand upright on a bed of lettuce. Garnish with twists of candied ginger for a stem. Makes 6 salads.

VARIATION: Instead of the candied ginger, add 3 t. grated orange rind, 2 T. flaked coconut, and 1 ½ t. sugar to the cream cheese. Use a curl of orange rind for the stem.

Molded Garden Salad

1 T. unflavored gelatin
2/3 c. milk
1 c. real mayonnaise
1/3 c. ketchup
1 t. prepared mild mustard
1 c. shredded cabbage
½ c. seedless raisins
½ c. grated carrots
½ c. chopped celery
½ c. julienne turnip (optional)
¼ c. chopped green pepper

Plump raisins by steaming over boiling water for 5 minutes. Soften gelatin in milk; dissolve over hot water. Mix in mayonnaise, ketchup, and mustard. Add cabbage and remaining ingredients. Pour into a 1-quart ring mold or individual molds. Chill until firm. Un-mold onto a flat platter or salad plates. Trim with greens. Serves 6-8.

Layered Salad

½ head iceberg lettuce

10 oz. bag of fresh spinach
4 hard boiled eggs, chopped
1 bunch green onions, chopped
1 lb. bacon, crisply fried and crumbled
10 ½ oz. pkg. frozen tiny peas, thawed
2 t. sugar
Salt and pepper to taste
1 c. grated Swiss cheese

Make dressing by combining 1 ½ c. sour cream and 1 ½ c. mayonnaise.

Wash, drain, and tear lettuce and spinach into small pieces. In a 10x13-inch glass baking pan, layer lettuce, spinach, egg, onion, bacon, and peas (using half of each of the ingredients). Sprinkle with the sugar, salt, and pepper. Spread half of the dressing on. Repeat layers. Top last layer with remaining dressing and sprinkle on the Swiss cheese. Cover tightly with plastic wrap and chill overnight.

Garden Pasta Salad

1 c. Miracle Whip
¼ c. chopped parsley
1 t. dried basil leaves, crushed
1 garlic clove, minced
8 oz. mild cheddar cheese, cubed
2 c. broccoli flowerets, cooked
1 c. (4 oz.) tri-colored corkscrew pasta, cooked & drained
2 medium tomatoes, cut into thin wedges
½ c. chopped walnuts (optional)

Combine Miracle Whip, parsley, basil, and garlic; mix well. Add cheese, broccoli, and noodles; mix lightly. Chill. Arrange tomatoes on platter; top with salad. Sprinkle with walnuts. Serves 6.

Vegetable Skillet Salad

2 medium onions, thinly sliced
2 T. butter or margarine
3 oz. can (2/3 c.) sliced mushrooms
4 medium zucchini, thinly sliced (5-6 c.)
1 t. salt
Dash ground pepper
2 tomatoes, cut into wedges

In skillet, cook onion in butter until tender-crisp. Drain mushrooms, reserving 2 T. liquid. Add zucchini, mushrooms and liquid, salt, and pepper to skillet. Cover and cook until zucchini is tender-crisp, about 8 minutes. Add tomatoes; heat through. Makes 4-6 servings.

Pineapple Pimento Salad

1 pkg. lemon gelatin
1 c. boiling water
1 can (1 c.) crushed pineapple, drained
1 jar Kraft Pimento Cheese
½ pint whipping cream

Dissolve gelatin in boiling water and add in Pimento Cheese; mix until smooth. Let mixture cool until slightly syrupy, and then fold in pineapple. Chill until almost set and then fold in whipped cream. Put into molds and chill. Makes about 10 servings.

Favorite Salad

1 pkg. lemon gelatin
½ c. hot water
1 can Chicken Noodle Soup or Gumbo
1 T. onion, chopped
½ c. green pepper, chopped
1 c. celery, chopped
½ c. mayonnaise
½ c. cream, whipped

1 can solid pack tuna, drained and rinsed with boiling water

Dissolve gelatin in hot water. When slightly thickened, stir in remaining ingredients. Chill several hours.

Western Salad

2 hard boiled eggs
¼ c. vinegar
1 t. Lawry's Seasoned Salt
½ t. Lawry's Seasoned Pepper
½ c. salad oil
1 medium head iceberg lettuce
2 zucchini, thinly sliced
1 small red onion, thinly sliced
¼ c. grated Parmesan cheese
Lawry's Salad Sprinkle

Remove yolks from eggs. Dice egg whites and reserve for salad. Mash yolks with fork and blend in vinegar. Add Seasoned Salt and Pepper; blend well. Add oil into yolk mixture gradually, stirring constantly. Refrigerate dressing. Tear lettuce into bite sized pieces. Add zucchini, onion, egg whites, and Parmesan cheese. Sprinkle with Salad Sprinkle. When ready to serve, pour prepared dressing over salad and toss lightly. Serves 4-6.

Stefanichs' Bean Salad

1 can (1 lb.) green beans, drained
1 can (1 lb.) yellow wax beans, drained
1 can (1 lb.) red kidney beans, drained
½ c. chopped green pepper
2 T. finely chopped onion
¼ c. sugar
1/3 c. salad oil
2/3 c. vinegar
1 ½ t. salt
½ t. black pepper

In a large bowl, combine the beans. In a quart jar, combine remaining ingredients; cover and shake thoroughly. Pour over beans. Mix together gently. Chill overnight or for several hours. Makes 6-8 servings.

Bread & Butter Crab Salad

12 slices fresh bread without crusts, buttered and cubed
4 large boiled eggs
1 small onion, chopped
1 can crab
1 can shrimp
2 c. mayonnaise

Combine bread, eggs, and onion; chill overnight. Four hours before serving, add in remaining ingredients.

Under-the-Sea Salad

1 pkg. lemon gelatin
2 pkgs. cream cheese
3-4 T. cream
1 c. finely cut celery
1 c. chopped walnuts
1 pkg. lime gelatin
1 c. pineapple juice
Juice of ½ a lemon

1 T. cider vinegar
Salt and pepper

Prepare lemon gelatin as directed on package. Pour into square pan that has been lightly greased with mayonnaise. Chill until firm. Blend cream cheese with cream. Add celery and walnuts. Beat into lemon gelatin. Chill 1 more hour.

Dissolve lime gelatin in 1 c. hot water; stir in 1 c. cold pineapple juice. Add lemon juice, vinegar, salt, and pepper. Pour lime layer over cream cheese layer. Chill until firm. Cut into squares and serve (lime layer on top) on individual lettuce leaves.

Mock Chicken Salad

Dissolve 1 pkg. lemon gelatin in $\frac{1}{2}$ c. boiling water. Add juice strained from 1 can of chicken soup. Chill until it starts to set, then add the following: $\frac{1}{2}$ c. chopped celery, $\frac{1}{2}$ c. chopped walnuts, $\frac{1}{2}$ c. salad dressing, and $\frac{1}{2}$ c. whipped cream. Mix in the chicken and rice from the can of soup. Stir in 1 can of tuna (packed in water) that has been drained. Let chill for 1 hour. Serve on lettuce with some dressing on top plus as a garnish.

Bean Salad

1 can cut green beans
1 can cut yellow beans
1 can red kidney beans
1 small green pepper
1 small green onion
 $\frac{3}{4}$ c. sugar
 $\frac{1}{3}$ c. salad oil
 $\frac{2}{3}$ c. vinegar
1 t. salt
1 $\frac{1}{2}$ t. pepper

Drain liquid from beans. Chop green onion and green pepper; mix together with beans. Mix spices with vinegar and oil; pour over beans. Just before serving, add shredded lettuce.

Cold Slaw

$\frac{1}{2}$ c. vinegar
2 T. flour
2 eggs
1 T. dry mustard
1 t. salt
2 T. sugar
 $\frac{1}{4}$ t. pepper

Mix together all ingredients and cook until thick like custard. Cool and then fold in $\frac{1}{2}$ c. whipped cream. Mix dressing with shredded cabbage and a little onion.

Layered Green Salad

1 head lettuce
1 c. chopped celery
4 hard boiled eggs, sliced
1 pkg. frozen peas
4 green onions, chopped
8 slices bacon, fried and crumbled
2 c. mayonnaise
2 T. sugar
4 oz. grated cheese

Break lettuce into bite-sized pieces; place in bottom of large glass baking dish. Put celery, eggs, peas, green onions, and bacon on top of lettuce in layers. Mix sugar into mayo. and spread over the top of the salad. Sprinkle cheese on top. Cover and chill 24 hours or overnight.

Tomato Cheese Mold

1 envelope (3 T.) unflavored gelatin
3 c. tomato juice
2 T. lemon juice
½ t. salt
1 pkg. cream cheese, room temperature
1 c. mayonnaise or salad dressing
¼ to ½ c. finely chopped dill or sweet pickle
1/3 c. chopped dill or sweet pickle
¼ to ½ c. finely chopped onion

Soften gelatin in 1 c. tomato juice; place over low heat and stir until gelatin melts. Remove from heat and stir in remaining tomato juice, lemon juice, and salt. Chill until mixture begins to set. Beat cream cheese until smooth. Whip in mayo. until smooth. Add tomato mixture and blend well. Stir in celery, pickles, and onion. Pour into an oiled 5-cup mold. Chill until firm. Un-mold onto crisp salad greens. Garnish with additional mayo. and pickles (sliced and spread into fans). Serves 6-8.

Waldorf Salad a la Ritz

1 c. diced apples
½ c. diced celery
1/3 c. French Dressing
1-2 t. sugar
½ lb. bacon, cooked and crumbled
1 medium head lettuce, shredded

Combine apples, celery, salad dressing, and sugar; let stand 5-10 minutes. Add bacon to

lettuce. Combine lettuce and apple mixture just before serving. Season to taste with salt and pepper. Serves 8.

Molded Cole Slaw

1 pkg. lemon gelatin
½ t. salt
1 c. hot water
½ c. cold water
½ c. mayonnaise
½ c. dairy sour cream
1 t. grated onion
2 t. prepared mustard
2 T. vinegar
1 t. sugar
2 c. finely shredded cabbage
½ green pepper, chopped

Dissolve gelatin and salt in hot water. Add cold water and chill until syrupy. Fold into gelatin the remaining ingredients except for the cabbage. Chill until slightly thickened. Fold in cabbage. Pour into individual molds and chill until firm. Serve on crisp lettuce. Serves 6.

Creamy Fruit Salad

2 ½ c. drained cut fruits, fresh or canned
½ c. chopped dates
¼ c. finely chopped celery or nuts
Creamy Dressing

Make Creamy Dressing by preparing 1 envelope of Good Seasons Creamy French Salad Dressing Mix as directed, except substitute honey for the water. Mix together fruits, dates, and celery. Just before serving, pour dressing on and mix lightly. Serve on crisp greens. Makes 4-6 servings.

Dieter's Salad

1 c. finely cut raw spinach
1 c. finely cut iceberg or romaine lettuce
1 c. shredded red or green cabbage
½ c. finely diced celery
¼ c. Low Calorie Italian Dressing

Toss greens and celery with dressing. If desired, sprinkle with grated American or

cheddar cheese. Serves 4.

Caesar Salad

4 c. bite-sized lettuce pieces
4 c. bite-sized romaine pieces
2 c. bite-sized Boston lettuce pieces
½ can anchovy fillets, drained and chopped
1 egg, slightly beaten
½ c. Good Seasons Parmesan Salad Dressing
Garlic Croutons

Combine greens in large bowl. Add croutons and anchovies, then add egg and salad dressing. Toss lightly to mix well. Makes 6-7 servings.

GARLIC CROUTONS: Cut 4 slices of bread into ½-inch cubes. Heat ½ c. salad oil in saucepan. Add bread; cook and stir over low heat until cubes are lightly browned. Remove cubes; drain. Sprinkle with ½ envelope Good Seasons Garlic Salad Dressing Mix; toss well.

Nutty Coleslaw

Add ½ c. coarsely chopped peanuts and 1 c. diced fresh orange sections to 6 c. shredded cabbage. Toss with ¾ to 1 c. Italian Salad Dressing. Serves 8-10.

Creamy Bleu Cheese Dressing

¼ c. (2 oz.) crushed bleu cheese
1 t. Worcestershire Sauce
¼ c. sour cream
1 c. prepared Bleu Cheese Salad Dressing

Combine bleu cheese and Worcestershire sauce in small bowl; blend well. Mix in sour cream and dressing; blend thoroughly. Makes 1 ¼ cups.

Pizza Salad Bowl

2 ½ quarts crisp salad greens, cut in bite-sized pieces
1 c. croutons
1 medium tomato, diced
½ c. sliced ripe olives
1 can (2 oz.) anchovies, drained and diced (optional)
1 medium green pepper, cut in strips
¼ t. oregano

½ lb. sliced salami, cut in strips
2 c. (1/2 lb.) grated mozzarella cheese
Pizza Salad Dressing

Make Pizza Salad Dressing by preparing 1 envelope of Good Seasons Italian or Garlic Salad Dressing as directed, except substitute tomato sauce for water.

Just before serving, combine all ingredients in large bowl. Pour on dressing and toss lightly. Serves 6-7.

Seafood Salad

1 ½ c. flaked tuna, shrimp, crab, or lobster
1/3 c. finely chopped celery
2 hard-cooked eggs, chopped (optional)
¼ to 1/3 c. Good Seasons Creamy Russian Salad Dressing
2 T. mayonnaise (optional)

Combine ingredients. Serve on lettuce. Can also be used as a stuffing for tomatoes or other vegetables, or as a spread for sandwiches. Makes 2 cups.

Potato Salad Treat

1 c. mayonnaise
¼ c. vinegar
¼ c. milk
1 envelope Good Seasons Onion Salad Dressing Mix
6 c. hot cooked potatoes, diced or sliced
2 hard boiled eggs, chopped
½ c. chopped celery

Mix mayo., vinegar, milk, and salad dressing mix. Place remaining ingredients in mixing bowl. Add dressing and toss gently until well mixed. Serve warm or chilled. Macaroni noodles may also be substituted for the potatoes. Makes 8 servings.

Red and Green Coleslaw

Mix together c. shredded green cabbage, 3 c. shredded red cabbage, and ½ c. Italian Salad Dressing. In a separate bowl, blend together ¼ c. Italian Dressing and ¼ c. mayonnaise. Add this dressing too cabbage along with 1 c. chilled seedless green grapes; toss thoroughly. Serves 8-10.

Hidden Valley Delight

1 c. carrots, sliced
1 c. broccoli
8 oz. Fettuccine noodles
3 cans chicken broth

- 1 T. basil
- 1 c. Hidden Valley Buttermilk salad dressing
- 2 t. parmesan

Steam carrots and broccoli. Cook noodles in chicken broth. Drain. Add vegetables and noodles. Add basil and salad dressing. Toss, sprinkle with cheese and parsley. This is good hot or cold.

Ham and Cucumber Salad

(Average cost of serving: 18 cents)

- 1 pkg. Lemon gelatin
- 1 c. hot water
- 1 c. Mayonnaise or Salad Dressing
- 1 c. chopped celery
- 1 ½ c. cubed cooked ham
- ½ c. diced cucumber
- ¼ c. sliced stuffed olives
- ½ t. dry mustard
- 1 T. grated onion
- ½ c. chopped dill pickle
- 1 hard cooked egg
- 8 strips of pimiento

Dissolve gelatin in hot water, chill until syrupy. Pour 1/3 c. of gelatin into bottom of 9" ring mold. Arrange egg slices in bottom, chill until set. Meanwhile fold mayonnaise, celery, ham, cucumber, stuffed olives, dry mustard, onion and dill pickle into remaining gelatin. Carefully spoon over gelatin layer and chill several hours or until set. To serve, turn out onto a bed of crispy greens and garnish with strips of pimiento.

Piccadilly Salad

- 1 8 oz. jar Cheez Whiz
- ¼ c. milk
- 1 7 oz. pkg. elbow macaroni, cooked
- ½ c. chopped onion
- ½ c. sliced sweet pickles
- 2 T chopped pimiento
- ¼ c. chopped celery
- 4 hard-cooked eggs, chopped

Heat Cheez Whiz with milk in saucepan over low heat; stir until sauce is smooth. Add remaining ingredients; mix well. Garnish with egg slice and pimiento. 6 servings.

East Indies Salad

(From newspaper, August 1, 1956)

- 1 1/3 c. packaged pre-cooked rice

½ t. salt
1 ½ c. boiling water
¾ c. mayonnaise
1 ½ teaspoons lemon juice
¾ t. curry powder
1 T grated onion
1 c. diced cooked shrimp
1 c. chopped celery

Add rice and salt to boiling water in saucepan. Mix just to moisten all rice. Cover and remove from heat. Let stand 13 minutes. Then uncover and let cool to room temperature. About 1 hour before serving, combine mayonnaise, lemon juice, curry powder, and grated onion, mixing well. Combine shrimp and celery in bowl. Stir in mayonnaise mixture. Then add rice and mix lightly with fork. Chill. Serve on crisp lettuce. If desired, garnish with tomato wedges. Makes 4 or 5 servings.

Calico Coleslaw

4 c. finely shredded crisp green cabbage
1 12 oz. can whole kernel corn, drained
¼ c. finely chopped onion
¼ c. chopped green pepper
¼ c. chopped pimiento
½ t. salt
½ to ¾ c. mayonnaise or salad dressing

Combine first 5 ingredients. Chill thoroughly. Just before serving, add salt and mayonnaise; toss lightly. Six to 8 servings.

Hot Baked Seafood Salad

1 medium green pepper, chopped
1 t. onion juice
1 t. lemon juice
1 t. black pepper
2 t. parsley flakes
1 ½ c. soft bread crumbs
6 sliced hard cooked eggs
1 (6 ½ oz.) can crab meat
1 (6 ½ oz.) can cleaned shrimps
1 ½ c. mayonnaise dressing
1 c. cream or canned milk
1 t. Worcestershire sauce
1 T. catsup
1 c. chopped celery

Mix all ingredients together. Put in buttered sea shells, or buttered casserole. Sprinkle with buttered crumbs or potato chips. Bake at 350 F. for 30 minutes. Serve hot with crisp vegetable or fruit garnish.

Thousand Island Cheese Mold

1 T. unflavored gelatin
¼ c. cold water
1 c. cottage cheese
½ c. heavy cream, whipped
1/3 c. real mayonnaise
½ c. chili sauce
2 hard-cooked eggs, chopped
¼ c. chopped pimiento
1/3 c. chopped green pepper
1/3 c. stuffed olives
1 T. grated onion

Soften gelatin in cold water; dissolve over hot water. Combine cottage cheese and remaining ingredients; add dissolved gelatin. Pour into individual molds or 1-quart ring mold; chill until firm. Unmold on flat platter or salad plates. Trim with greens. Makes 6 to 8 servings.

Fresh Mushroom Salad

Dressing:

1 c. 8 oz. yogurt
1/3 c. crumbled bleu cheese
1 t. sugar
½ t. salt
½ t. celery seed
½ t. basil

Salad:

2 c. chilled, torn lettuce
4 c. chilled, torn fresh spinach
1 c. sliced fresh mushrooms
1 c. red onion rings
2 tomatoes, cut in wedges

Combine yogurt, bleu cheese, sugar, salt, celery seed and basil. Cover and chill to blend flavors. Salad ingredients may be placed in a bowl, covered and refrigerated. To serve, pour dressing over greens and toss. Makes 4 servings.

Marinated Carrot Salad

2 lbs. carrots, peeled and sliced
boiling, salted water
1 16 oz. can tomato sauce
¾ c. sugar
½ c. vegetable oil
¾ c. red wine vinegar

1 t. dry mustard
1 t. Worcestershire sauce
Hot pepper sauce as desired
1 medium onion, peeled and chopped
1 large green pepper, diced
1 16-oz. can whole kernel corn, drained
2 ribs of celery, thinly sliced
Yield: About 18 servings

Trim carrots and scrape with a flexible vegetable peeler. Slice, using the slicing disc of a food processor. Have a couple inches of water boiling, salt added. Put in a pound of carrots at a time and cook just until tender-crisp, a few minutes only. Drain carrots well in a colander and cook the remaining pound of carrots. Add to colander and drain. Meanwhile, in a medium bowl, blend the tomato sauce, sugar, oil, red wine vinegar, mustard, Worcestershire sauce and hot pepper sauce. Mix well. Pour over carrots in a large bowl. Add the onion, diced green pepper, corn and celery. Toss carefully, cover and chill overnight. Taste for salt just before serving and adjust.

Green Mountain Salad

This zesty cream cheese and clam appetizer can double as a dip—

1 7 oz. can minced clams
1 clove garlic
1 8 oz. package cream cheese, softened
1 t. lemon juice, fresh, frozen, or canned
1 t. Worcestershire sauce
½ t. salt
dash pepper
6 to 8 medium green pepper rings, cut ½ inch thick
Cucumber slices
Chopped parsley

Drain clams. Rub mixing bowl with cut clove garlic. In bowl thoroughly blend cream cheese, lemon juice, Worcestershire sauce, salt, pepper, and clams. Chill. Place green pepper rings on salad plates and fill halfway with cucumber slices; top with cheese mixture. Sprinkle generously with parsley. Serve with radish accordions and crackers. Makes 6 to 8 servings.

Ham 'n Potato Salad

Ham layer:

1 ½ c. diced cooked ham
¼ c. chili sauce
1 T. finely chopped onion
2 t. prepared mustard
1 t. horseradish
1 T. unflavored gelatin
½ c. water

½ c. mayonnaise or salad dressing

Combine ham, chili sauce, onion, mustard, and horseradish. Soften gelatin in water; cook and stir till gelatin is dissolved. Stir ¼ c. of the gelatin mixture into mayonnaise; add to ham mixture, mixing well. Turn into 10x6x1 ½ inch baking dish; chill till almost set. (Keep remaining gelatin at room temperature.)

Potato layer:

2 c. diced, cooked potatoes

½ c. diced celery

1 T. finely chopped green pepper

1 T. finely chopped onion

2 t. vinegar

1 t. salt

1/8 t. pepper

½ c. mayonnaise or salad dressing

Combine all ingredients except mayonnaise. Stir remaining ¼ c. gelatin mixture into mayonnaise. Add to potato mixture; mix well. Spoon atop ham layer; chill till firm. Makes 8 to 10 servings.

Frosted Fruit Mold

1 3 oz. package lime-flavored gelatin

1 c. boiling water

1 c. Sprite

1 8 ¾ oz. can crushed pineapple

1 banana, sliced

¼ c. sugar

1 T. all-purpose flour

1 slightly beaten egg

½ c. whipping cream

¼ c. shredded sharp process American cheese

2 T grated parmesan

Dissolve gelatin in boiling water; cool. Add Sprite. Chill till partially set. Drain pineapple, reserving syrup. Fold drained pineapple and banana into gelatin mixture. Turn into 8x8x2-inch baking pan. Chill till firm. Combine sugar and flour in saucepan. Stir in reserved pineapple syrup and the egg. Cook and stir over low heat till thickened; chill. Whip cream; fold into egg mixture. Spread over gelatin. Sprinkle with cheeses. To serve, cut into squares. Makes 6 to 8 servings.

Tomato-Bean Combo

½ c. dairy sour cream

¼ c. Italian salad dressing 1 1-lb can cut green beans, drained

2 medium tomatoes, peeled, chopped, and drained

¼ c. finely chopped onion

Thoroughly combine sour cream and Italian dressing. Add beans, tomatoes, and onion; mix well. Chill 2 to 3 hours or till served. If desired, garnish with tomato wedges. Makes 3 c. salad or relish.

Tangy Coleslaw

¼ c. Creamy Sauce Mix

½ t. dry mustard

1 c. milk

2 T. vinegar

1 T. lemon juice

3 c. shredded green cabbage

1 c. shredded red cabbage

1 c. shredded carrot

¼ c. diced green pepper

In saucepan, combine Creamy Sauce Mix and dry mustard. Add milk; cook and stir until thickened and bubbly. Stir in vinegar and lemon juice; chill. Combine vegetables; toss with dressing. Garnish with carrot curls. Makes 6-8 servings.

Seasoned Bean Salad

1 ½ c. crisp cooked Romano or French style beans

1 tin red kidney beans, rinsed

½ c. chopped green pepper

½ c. chopped onion

1 garlic clove, finely chopped

3 T. oil

½ c. vinegar

2 T. sugar

1 t. salt

½ t. pepper

Mix together the oil, vinegar, sugar, salt, and pepper. Combine all remaining ingredients and pour dressing on top. Add enough vinegar to cover all ingredients in jar. Let stand overnight.

Creamy Lemon Salad

1 pkg. (3 ¼ oz.) lemon pudding mix

1 c. mayonnaise

1 can (13 ¼ oz.) crushed pineapple

2 pkgs. (3 oz. each) lemon gelatin

2 c. boiling water

Lettuce

Mix pudding according to package directions; set aside to cool. When cool, mix pudding and mayonnaise until smooth. Drain pineapple, saving syrup. Dissolve gelatin in boiling water; stir in pineapple and let cool. Add pudding mixture to gelatin and stir until smooth.

Chill until mixture mounds on spoon. Fold in pineapple and pour into 6-cup mold. Chill until firm. Un-mold on lettuce leaves. Garnish with fruit. Serves 8-10.

Jellied Spring Salad

1 T. unflavored gelatin
¼ c. cold water
1 ½ c. hot water
1 T. lemon juice
1 T. vinegar
1 t. salt
1 c. diced cucumber
½ c. sliced green onions
½ c. sliced radishes
1 c. chopped celery

Soften gelatin in cold water, then dissolve in hot water. Add lemon juice, vinegar, and salt. Chill until partially set; add remaining ingredients. Chill until firm. Makes 6 servings.

Molded Shrimp Salad

1 pkg. lemon gelatin
1 c. boiling water
½ c. heavy cream, whipped
½ c. mayonnaise
1 ½ to 2 c. canned shrimp, cleaned
3 hard-cooked eggs, chopped
1 c. grated sharp cheddar cheese
1 T. chopped green pepper
½ c. chopped celery
1-2 T. chopped onion

Dissolve gelatin in boiling water. Allow to cool while remaining ingredients are prepared. Stir all together and put into salad molds. Chill until set. Un-mold onto crisp greens and garnish with whipped cream dressing and a whole shrimp. Serves 8.

Lemon-Lime Salad

1 pkg. lemon gelatin
1 pkg. lime gelatin
2 c. liquid (pineapple juice plus water)
1 c. drained crushed pineapple
1 c. mayonnaise
1 c. cottage cheese
1 c. evaporated milk
1 c. chopped nuts

Heat liquid and dissolve gelatin in it. Allow gelatin to set, then whip. Fold in remaining ingredients. Set in one large mold or several individual molds. (Nice molded in individual ring mold and served with mixed fruit in center). Makes 12 servings.

Green Goddess Salad

1 pkg. lemon gelatin
¾ c. boiling water
¾ c. liquid (pineapple juice plus water)
1 ½ c. creamed cottage cheese
1 ripe avocado (peeled, pitted, and mashed)
½ c. chopped salted almonds

Dissolve gelatin in boiling water; stir in remaining liquid. Chill until partially set. Add remaining ingredients and mix well. Pour into mold which has been oiled or dipped in cold water and chill until set. Un-mold onto greens and garnish with additional cottage cheese and almonds, if desired. Serves 5-6.

Green Bean Caesar Salad

¾ c. Kraft Italian Dressing
2 c. croutons
2 quarts assorted greens
1 can (1 lb.) cut green beans, drained
1 raw egg
½ c. grated Parmesan cheese
Anchovy fillets

Pour ¼ c. dressing over croutons; toss lightly. Tear greens in bite-sized pieces into salad bowl. Add beans, remaining dressing, and egg; sprinkle with cheese. Toss until all greens are well coated. Add croutons and toss lightly. Garnish with anchovies. Serves 8.

Pantry Salad

16 oz. can cut green beans, drained
16 oz. can cut wax beans, drained
12 oz. can whole kernel corn, drained
1 large onion, thinly sliced
¼ c. diced pimento
1/3 c. wine vinegar
2 t. salt
¼ c. sugar
2/3 c. salad oil
Leaf lettuce

Combine drained beans and corn with pimento and onion in large bowl; toss lightly to mix. Pour vinegar into small jar with tight-fitting lid. Add salt, sugar, and oil to vinegar; cover and shake vigorously. Pour over salad ingredients. Chill several hours, mixing occasionally. Serve in lettuce-lined bowl. Serves 6-8.

Tuna Tostada Toss

1 can (16 oz.) refried beans
1 t. chili powder or 4 drops hot-pepper sauce
2 cans (7 oz. each) tuna, drained
½ c. minced red onion
1 tomato, chopped
¼ c. sliced black olives
2 T. frozen orange juice concentrate, thawed
¼ c. cider vinegar
½ c. oil
½ t. salt
¼ t. pepper
4 c. shredded iceberg lettuce
1 avocado, pared and sliced
1 orange, segmented
2 c. taco chips
Sour cream

Combine beans and chili powder or hot sauce; set aside. Toss tuna with onion, tomato, and olives. Combine orange juice concentrate, vinegar, oil, salt, and pepper; mix ¼ c. mixture with tuna mixture. Set aside. Divide bean mixture into 4 equal portions and place each in the center of a plate. Surround bean mixture with lettuce, then cover beans with tuna. Arrange avocado and orange pieces around ring. Top salad with taco chips. Serve with remaining dressing and sour cream on the side. Serves 4.

Baked Bean Casserole

2 ½ cans Pork and Beans
1 lb. lean bacon
2 medium onions
2 large green peppers
2 t. Worcestershire sauce
1 c. catsup
1 c. brown sugar

Cut bacon into pieces; cut onions and peppers into chunks. Combine all ingredients together and put into 2 casserole dishes. Bake covered at 325 degrees for 3 hours, stirring occasionally. Remove cover for last 30 minutes so beans can brown. Makes 12-16 servings.

Bean Trio

1 large onion, finely chopped
1 clove garlic, minced
3 T. cooking oil
10 oz. frozen lima beans, cooked
1 can baked beans
1 can kidney beans, drained

8 oz. canned tomato sauce
3 T. vinegar
1 T. brown sugar
1 t. dry mustard
1 t. salt
¼ t. pepper

Saute onion and garlic in oil until golden. Add remaining ingredients. Simmer, covered, for 30 minutes. Makes 6 servings.

Baked Beans

1 lb. small navy beans
1 lb. coarse chopped or ground round steak
1 medium ham hock
1 c. tomato paste
1 c. brown sugar
4 T. dry mustard
1 c. catsup
4 oz. canned mushrooms
1 clove garlic, crushed

Soak beans overnight. Drain and cover with water as needed; add salt to taste and the ham hock. When the beans are tender, remove ham hock. Remove meat from hock, dice, and return to beans. Mix together the brown sugar, mustard, and catsup. Saute the ground beef and add all the ingredients to the beans. Cook on low heat until well blended. Place in casserole dish and bake at 300 degrees until most of the liquid has been absorbed. Serves about 8.

Ranch-Style Baked Beans

2 T. butter or margarine
1 lb. ground chuck
1 envelope Lipton Onion Soup Mix
2 cans (1 lb. each) pork and beans
1 can (1 lb.) kidney beans, drained
1 c. catsup
½ c. cold water
2 T. prepared mustard
2 t. cider vinegar

Preheat oven to 400 degrees. In large skillet, melt butter and brown meat. Stir in other ingredients. Pour into a 2 ½ quart casserole dish or bean pot. Bake 30-45 minutes, until hot and bubbly. Serves 8-10.

Mashed Potato Salad

4 c. water
1 c. milk
6 T. butter
4 c. instant potato buds or flakes
1 ½ t. Lawry's Seasoned Salt
1 T. Lawry's Lemon Pepper Marinade
¼ c. cider or white wine vinegar
1 c. mayonnaise
6 hard-cooked eggs, coarsely chopped
1 c. chopped celery
¾ c. chopped green pepper
½ c. chopped green onion (including tops)
¼ c. chopped, canned pimiento
Lettuce and tomato wedges

Combine water, milk, butter, seasoned salt, and marinade in a large saucepan; heat just to boiling. Remove from heat. Stir in potatoes, cover and let stand 5 minutes. Add remaining ingredients; mix well. Serve warm or cold in lettuce cups. Or, pack into a 6-cup ring mold, chill until firm, and unmold onto lettuce. Garnish with tomato and sprinkle with additional Lemon Pepper Marinade. Serves 12.

Noodle Salad with Tuna and Cheese

8 oz. fine egg noodles
6 T. olive oil
1 clove garlic, minced
1 ½ T. finely chopped fresh parsley or basil
¼ t. pepper
1/3 c. (about 8) sliced small gherkin pickles
2/3 c. (1 medium) diced green pepper
1 jar (4 oz) pickled mushrooms, drained and chopped
2 cans (6 ½-7 oz. each) tuna in oil, drained and chunked
1-2 t. red wine vinegar
6 oz. Gruyere, Swiss, or Provolone cheese, shredded
Italian Salad Dressing

Cook noodles in boiling, salted water according to package directions. Drain and rinse under cold water. In a small skillet, heat oil. Add garlic and cook until lightly browned. Add parsley, stir a few times over heat. Remove from heat and cool. In large bowl, combine noodles, garlic-oil mixture, black pepper, green pepper, pickles, mushrooms, and tuna. Toss and then chill for 20-30 minutes before serving. Add vinegar, salt, or pepper to achieve correct taste. Arrange salad in a mound on a bed of lettuce and top with cheese. Garnish platter with tomatoes and serve Italian salad dressing on the side. Serves 4-6.

Chicken Salad

6 chicken breasts, cooked and cubed
4 oz. corkscrew noodles
Salt to taste
1 cucumber, diced
2-4 c. celery, diced
2 large cans chunk pineapple
8 oz. sliced almonds
4 small onions, grated
½ - 1 c. Italian dressing
½ - 1 c. French dressing
1 ½ c. mayonnaise thinned with cream

Mix everything together. Serve in lettuce cups. Garnish with pineapple circles with carrot sticks coming out of the middle.

Chicken Salad in Raspberry Ring

2 c. cubed chicken, cooked or canned
¼ t. salt
2 hard-cooked eggs, chopped
¾ c. sliced celery
1 t. lemon juice
½ c. Creamy Mayonnaise
Raspberry Ring

Lightly toss together all ingredients; chill. Serve in Raspberry Ring. Serves 6.

CREAMY MAYONNAISE: Combine 1 c. mayo. and ½ c. heavy cream, whipped. Makes 1 2/3 cups.

RASPBERRY RING: Thaw 3 10-oz. packages frozen red raspberries; drain, reserving 2 c. syrup. (Use berries for garnish.) Soften 2 envelopes (2 T.) unflavored gelatin in ½ c.

lemon juice; dissolve in 1 $\frac{1}{4}$ c. boiling water. Stir in $\frac{3}{4}$ c. sugar, $\frac{1}{4}$ t. salt, and reserved raspberry syrup. Chill until partially set. Add $\frac{3}{4}$ c. cantaloupe or watermelon balls. Pour into a 5-cup ring mold. Chill until firm. Unmold onto curly endive. Pass additional Creamy Mayonnaise.

Hot Cabbage Slaw

1 large head cabbage (about 3 lbs.)
2 medium carrots
1 medium green pepper
8 slices bacon
 $\frac{1}{4}$ c. chopped fresh onion
 $\frac{1}{4}$ c. vinegar
2 T. sugar
1 $\frac{1}{2}$ t. salt
 $\frac{1}{8}$ t. pepper

Wash and finely slice cabbage. Scrub and grate carrots. Remove seeds and chop green pepper. Cover and cook cabbage, carrots, and green pepper together in a small amount of boiling salted water for about 3 minutes; drain well. Cook bacon in large skillet until crisp; drain on paper towels. Reserve bacon drippings. Saute onion in bacon drippings until browned. Add in vinegar, sugar, salt, and pepper. Pour onion mixture over cooked vegetables; toss well. Just before serving, sprinkle crumbled bacon over top. Serves 8.

Fresh Melon Flower Boat

1 watermelon, 15 inches long
4 quarts watermelon balls
3 cantaloupes
4-8 sprigs fresh mint
Minted Syrup

Cut melon in half lengthwise. Cut out the pink fruit with a 1-inch melon ball cutter (or $\frac{1}{2}$ t. measuring spoon); remove seeds. Scoop out remaining pulp in a zigzag pattern, to form petal-like halves. Remove seeds. Cut remaining cantaloupes in half; remove seeds. Scoop cantaloupe out with melon ball cutter. Place cantaloupe petal half at each end of melon boat; fill with watermelon balls. Fill center and ends of boat with melon balls. Pour minted syrup over all. Chill. Garnish with mint sprigs. Makes 24 servings.

MINTED SYRUP: Combine $\frac{1}{2}$ c. sugar, $\frac{3}{4}$ c. water, 2 T. fresh lime juice, 2 T. finely chopped fresh mint, and $\frac{1}{16}$ t. salt together in saucepan. Bring to boil and cook 2 minutes. Cover and steep 10 minutes. Cool and chill.

Chinese Chicken Salad

6 T. soy sauce

¼ c. lemon juice
1 ½ T. catsup
1 T. honey
2 T. salad oil
1 t. ground ginger
½ t. garlic powder
6 drops hot-pepper sauce
½ t. anise extract
4 c. shredded cooked chicken
2 c. shredded iceberg lettuce
½ c. sliced almonds, toasted
3 T. sesame seeds, toasted
½ c. sliced scallions
1 recipe fried noodles (see below)
OR canned chow mein noodles

Combine soy sauce, lemon juice, catsup, honey, oil, ginger, garlic, hot-pepper sauce, and anise extract in a large bowl. Stir in chicken, then chill. When ready to serve, toss chicken mixture with lettuce, then with remaining ingredients. Serves 6. Can also add pimienta or red ginger.

FRIED NOODLES: Cook 8 oz. of vermicelli or spaghettini in boiling salted water, following package directions. Drain. Heat about 1 inch of oil in a large pan to 375 degrees. Deep-fry noodles a small handful at a time until brown on one side (about 1 minute); turn over and fry other side until brown. Drain on paper towels. When cool, break into small pieces. If desired, reserve a few large pieces for garnish.
(about 1 minute); turn over and fry other side until brown. Drain on paper towels. When cool, break into small pieces. If desired, reserve a few large pieces for garnish.

Pilaf Salad

2 c. boiling water
1 c. bulgur wheat
¼ lb. boiled ham, diced
¼ c. sliced scallions
½ c. chopped radishes
2 T. chopped parsley
1 ½ t. dried mint
2 t. grated lemon rind
1 recipe Dressing (see below)
OR ½ c. bottled oil and vinegar dressing
Romaine lettuce leaves

Pour boiling water over wheat; let stand until double in size (about 1 hour). Drain off excess water. Toss with remaining ingredients except romaine. Serve on a bed of lettuce leaves. Serves 4. **DRESSING:** Combine 1/3 c. olive oil, ¼ c. lemon juice or vinegar, 1 t.

prepared mustard, 1 t. tomato paste, 1 t. salt, ½ t. pepper, ½ t. garlic powder, and ¼ t. cumin. Mix thoroughly. Makes about ½ cup.

Taco Salad

Mix 1 lb. browned hamburger with 2 cans of chili with beans; heat. On a plate, layer Doritos tortilla chips, meat mixture, grated cheese, shredded lettuce, chopped tomatoes, and Taco Salad Dressing. TACO SALAD DRESSING: Combine 1 c. oil, ½ c. catsup, 1 1/3 c. white vinegar, 1 t. salt, 1 c. sugar, Juice of 1 small lemon (or 2 t. lemon juice), and ¼ t. onion powder. Shake well.

Beef and Veggie Combo Salad

12 small broccoli spears
3 carrots, diagonally sliced
1 c. sliced zucchini
1 c. bottled salad dressing, divided
¾ lb. sliced roast beef, cut into ½ x 3-inch strips
4 slices iceberg lettuce, ½ -inch thick
½ c. halved cherry tomatoes
½ c. sliced mushrooms
½ c. grated Swiss or Cheddar cheese
Crunchy Salad Topping

Start this salad several hours or even a day before serving. Boil broccoli 3-5 minutes. Drain, immediately run cold water over broccoli, and then refrigerate. Bring water to a boil, add sliced carrots and cook until tender-crisp (3-5 minutes). Drain and run cold water over them. Combine carrots, zucchini, and ½ c. dressing; refrigerate. Toss roast beef with ¼ c. dressing and marinate 3 or more hours in the refrigerator. When ready to serve, place a slice of iceberg lettuce on each of 4 plates. Divide beef into 4ths and place on lettuce. Toss broccoli with ¼ c. dressing and arrange 3 spears on one side of each plate. Stir tomatoes and mushrooms into carrot mixture; divide into fourths and spoon onto the other side of each plate. Sprinkle salad with grated cheese and crunchy salad topping. Add extra dressing if desired. Serves 4.

CRUNCHY SALAD TOPPING: Combine 2 c. quick-cooking oats, ½ c. melted butter, 1/3 c. grated Parmesan cheese, 1/3 c. wheat germ, ½ t. thyme, and ½ t. onion salt. Spread mixture evenly in a large baking pan. Bake at 350 degrees for 15-18 minutes, or until lightly browned. Makes about 2 ½ cups.

Curried Chicken Salad

2 c. diced chicken, cooked or canned
1 c. diced celery
¼ c. chopped green pepper
2 hard cooked eggs, chopped
1 T. chopped onion
½ c. mayonnaise or salad dressing
1 t. lemon juice
1 to 1 ½ t. curry powder
½ t. salt
¼ t. pepper

Combine chicken, celery, green pepper, eggs, and onion. Blend together remaining ingredients and fold into chicken mixture.

Humpty-Dumpty Salad in Bread Boat

1 loaf Vienna bread
6 hard-cooked eggs, coarsely diced
1 ½ c. diced celery
½ c. chopped stuffed green olives
¼ c. chopped onion
1 clove garlic, minced
¾ t. salt
¼ t. pepper
½ c. mayonnaise
2 T. prepared mustard
Melted butter or margarine

Cut top crust off bread and reserve for lid. Hollow out loaf to within 1-inch of bottom. Crumble enough bread from center to make 1 c. crumbs. Combine bread, eggs, celery, olives, onion, garlic, salt, and pepper. Combine mayo. and mustard; add to egg mixture and toss lightly. Fill loaf of bread with salad and replace top. Brush top of loaf with butter and then wrap in foil. Bake at 425 degrees for 30-35 minutes or until heated through. Top salad with egg and olive slices. Cut loaf into 8 servings and serve hot with buttered corn, radishes, olives, and Carrot Crisps.

CARROT CRISPS: Slice carrots paper thin. Chill thoroughly in ice water until rounds are attractively curled; drain.

Blueberry Salad Mold

1 small pkg. lemon gelatin
1 small can crushed pineapple
8 oz. cream cheese
3 T. powdered sugar

¾ c. half & half cream
½ t. vanilla
2 pkgs. dark cherry gelatin
1 can blueberries
3 ½ c. liquid (blueberry juice plus water)

Dissolve the lemon gelatin in 1 ½ c. liquid (pineapple juice plus water). Cream together the cream cheese, powdered sugar, half and half, and vanilla. When the lemon gelatin is cool, slowly add it into the creamed mixture. Stir in the pineapple. Pour into a mold that has been rinsed in cold water. Let set until firm.

Dissolve the cherry gelatin in hot blueberry liquid. Cool; add the blueberries. Pour over bottom layer in mold and chill until set.

Louise Wessel Salad

2 c. crushed pineapple
1 c. sugar
Juice from large lemon
1 c. whipped cream
1 c. diced celery
1 c. mild grated cheese
1 c. pecans, chopped
2 pkgs. gelatin
1 c. cold water

Heat the pineapple, sugar, and lemon juice to boiling. Dissolve the gelatin in the hot mixture and then add 1 c. cold water. Let cool. Fold in remaining ingredients and let chill in molds. Serve with Dressing. DRESSING: Mix together 1 c. whipped cream, some salad dressing (or mayo.), 1 T. chopped celery, 1 T. chopped green pepper, and a little minced onion.

Leafy Layered Salad

Make a 1 inch layer of lettuce pieces. Layer the following on top: ¾ c. green peas (slightly cooked), 1 bunch green onions (chopped), ½ c. grated cheese, ½ a green pepper (chopped), 1 stalk celery (sliced), and some bacon bits. Repeat layers again, starting with lettuce. Serve with dressing made from 2 c. Miracle Whip plus 2 T. sugar.

Pineapple Boat Salad

Cut pineapple in half lengthwise after scrubbing well. Scoop out the fruit and cut into bite sized pieces. Toss pineapple chunks with equal parts red lettuce and romaine, torn or shredded. Add shrimp, crab meat, or cooked chicken. Pile salad mixture back into pineapple shells and top with avocado slices. Serve with your favorite Roquefort or poppy seed dressing.

POPPY SEED DRESSING: Combine 1/3 c. honey, 2 t. salt, 2 T. vinegar, 1 T. prepared mustard. Gradually stir in ¾ c. salad oil a little at a time, beating continuously in mixer until well blended. Stir in 1 T. finely chopped onion and 2-3 t. poppy seeds. Pour into a

pint jar, cover, and chill several hours. Makes 1 ½ cups. Good on all fruit salads.

Maude's Salad

2 pkgs. lemon gelatin
3 c. boiling water
4 T. vinegar
¼ t. salt
1 c. mayonnaise
2 c. chopped celery
1 c. pimento
2 c. shrimp
4 T. chopped onion

Dissolve gelatin in boiling water. Stir in vinegar and salt. When cooled, fold in remaining ingredients. Chill until set.

Cole Slaw

6 c. finely shredded cabbage
1 c. shredded carrot
1/3 c. undrained sweet pickle relish
1 T. grated onion
¾ c. mayonnaise
½ t. salt
¼ t. celery seed
1/8 t. pepper
1/8 t. dry mustard

Combine all ingredients; toss lightly. Chill. Garnish with pickles cut into fan shapes.

Sour Cream Fruit Salad

2 cans mandarin oranges
1 large can pineapple chunks
1 c. coconut
2/3 pkg. marshmallows
½ pint sour cream

Mix together all ingredients. Chill several hours.

Potato Salad

Marinate potatoes in French Dressing while hot. Cool and then add celery, parsley, onion, eggs, toasted slivered almonds, and dill pickle. Fold in mayonnaise.

Chinatown Salad

1 red pepper, sliced or chopped

6 green onions, cut in pieces

1 zucchini, cut in sticks

1 pkg. string beans

Sirloin, cut in strips

Oil

Dash hot red pepper sauce

1 T. mustard

1 T. soy sauce

2 T. vinegar

Salt and pepper

Lettuce

Put a little oil in a wok and sauté red pepper, green onions, zucchini, string beans, and sirloin. Add red pepper sauce. Mix together mustard, soy sauce, vinegar, and salt and pepper. Pour dressing over sirloin and vegetables; toss with torn up lettuce.

Cabbage Salad

1/3 c. red wine vinegar

3 T. oil

2 T. sugar

1 t. salt

1 T. grated onion

3 c. cabbage (2 green, 1 red)

Mix together everything except cabbage. Pour dressing over salad and toss.

Gourmet Salad

Arrange a bed of crisp salad greens on a salad plate or platter. Top with lengthwise sections of peeled avocado or segments of grapefruit, and slices or wedges of tomato.

Serve with Gourmet Dressing. GOURMET DRESSING: Combine 1 c. seasoned French Dressing, 2 finely chopped hard-cooked egg yolks, 3 T. beets (chopped and cooked), 2 T. chopped green pepper, 1 T. chopped parsley, and 2 T. sour red wine. Beat or shake together well.

Summer Caesar Salad

6 T. salad oil
2 garlic cloves
2 slices day-old bread, cubed
8 c. crisp mixed salad greens (lettuce, romaine, etc.)
1 raw egg
¼ c. wine vinegar
1 can anchovy fillets
¼ c. grated Parmesan cheese
Salt
Pepper
Monosodium glutamate

Combine salad oil and garlic; let stand several hours. Remove garlic from oil. Using 2 T. of the garlic oil, sauté bread crumbs until crisp and brown. Place mixed greens in deep bowl. Break egg into bowl. Add remaining oil, vinegar, anchovies, cheese, and bread cubes. Sprinkle with salt, pepper, and monosodium glutamate. Toss until greens glisten with dressing and all traces of egg are gone. Serves 6-8.

Turkey Dressing

2 c. flour
2 c. corn meal
2 t. baking powder
1 t. soda
1 t. salt (if broth isn't salty)
6 large onions, chopped
1 stalk celery, chopped
½ lb. butter
9 eggs
Black pepper or Poultry Seasoning to taste

Combine all ingredients in large mixing bowl. Make soft batter by mixing with buttermilk. Pour into well-greased baking dish. Bake at 400 degrees until done. Remove from oven; stir to crumble. Pour broth or giblet gravy over the dressing. Return to hot oven and brown. This recipe can be divided (1/2 makes enough for an average family meal).

Waldorf-Style Rice

¾ c. chopped onion
2 T. butter or margarine
2 c. apple juice
½ c. water
1 t. salt (or a little less)
1 c. converted rice, uncooked
2 medium red cooking apples, chopped
¾ c. thinly sliced celery
1/3 c. chopped walnuts

Cook onion in butter in large saucepan until tender but not brown. Add apple juice, water, and salt; bring to a boil. Stir in rice and reduce heat. Cover tightly and simmer 20 minutes. Stir in apples, celery, and nuts. Remove from heat. Cover and let stand until all liquid is absorbed (about 5 minutes). Serve with pork, chicken, or fish. Makes 6 servings.

Cranberry Jello Salad

2 pkgs. cherry gelatin
1 ½ c. hot water
¾ c. sugar
1 T. lemon juice
1 ½ c. pineapple juice
1 c. cranberries
1 can crushed pineapple, drained
1 c. chopped celery
½ c. nuts

Dissolve gelatin and sugar in hot water. Stir in juices. Add remaining ingredients and chill until set.

Hawaiian Beans

2 large cans Pork and Beans
2 t. Worcestershire Sauce
½ c. brown sugar
¾ c. ketchup
1 small onion, chopped
1 green pepper, chopped
½ lb. bacon, cut in pieces
1 small can pineapple tidbits, drained

Combine all ingredients and bake at 300 degrees for 2 hours.

Super Salad

3 heads red leaf lettuce
1 head Boston lettuce

4 large tomatoes
5 avocados
2 bottles marinated artichoke hearts (reserve liquid)
20 radishes
2 bunches green onions
Olive oil
Tarragon vinegar
Garlic salt
Parmesan cheese

Clean heads of lettuce the night before needed, and wrap individually in terry kitchen towels or put in crisper overnight.

Tear (don't cut) lettuce into salad bowl. Add sliced radishes and chopped green onions. Just before eating, add artichoke hearts (cut in pieces), tomato wedges, and avocado slices. Toss gently. Pour marinade from the artichokes over salad, adding a little oil, vinegar, and garlic salt to taste. Top with Parmesan cheese.

Breads

Lemon Bread

2 $\frac{3}{4}$ c. flour
3 t. baking powder

½ t. soda
½ t. salt
1 c. sugar
1/3 c. shortening
2 eggs
Rind of 2 lemons
Juice from 2 lemons + enough water to equal 1 cup
1 c. chopped pecans

Measure dry ingredients onto wax paper. Stir well to blend. Cream sugar, shortening, and lemon rind thoroughly. Add eggs one at a time, mixing well after each. Add blended dry ingredients to creamed mixture alternately with lemon juice water mixture.

Stir until all ingredients are moistened. Pour into well-greased 9x5x3-inch loaf pan. Bake at 350 degrees for 50 to 60 minutes or until toothpick inserted in center comes out clean. Remove from pan immediately and cool on rack.

Janet E. Smith's Ninety-Minute Bread

(Favorite bread of President Smith)

4 c. warm water
4 yeast cakes (4 T.)
4 t. salt
8 T. sugar
4 T. melted shortening
7 to 8 c. flour

Dissolve yeast in one cup of the warm water. Mix in rest of ingredients. Mix into a soft but not sticky dough. Cut into 4 pieces and let stand 15 minutes. Using a mallet or handle of a butcher knife, pound each piece of dough for 1 minute. Form into 4 loaves, and put each loaf into a greased bread pan. Let stand 30 minutes. Bake at 400 degrees for 30 minutes.

Easy Cheese-Topped Bread Sticks

1 loaf frozen bread dough, thawed
½ c. (1 stick) butter or margarine, melted
½ t. garlic salt or powder (optional)
Parmesan cheese

Thaw bread dough and roll out about ½-inch thick and cut into 16 pieces. Roll each piece the length of the cookie sheet, pencil-thin. Place about a finger space apart on cookie sheet. Pour melted butter with garlic salt added, if desired, over bread sticks. Sprinkle generously with Parmesan cheese. Allow to rise 45 minutes. Bake at 400 degrees about 15 minutes.

Cheesy Herb Loaf

3 c. biscuit mix

½ c. finely grated sharp Cheddar cheese
1 T. sugar
1 ¼ c. milk
1 T. salad oil
1 egg, lightly beaten
2 t. chervil
1 t. sweet basil, crushed

Combine biscuit mix, cheese, and sugar in a large mixing bowl. Stir milk, oil, egg, chervil, and basil together until well-blended. Add to cheese mixture all at once. Stir just until blended. Turn into a heavily greased 9x5x3-inch loaf pan. Bake at 350 degrees for 45 to 50 minutes, until crust is golden. Turn onto a wire rack to cool slightly. Serve warm. Makes 1 loaf.

Corny Onion Muffins

½ c. chopped onion
2 T. butter or margarine
2 – 8 ½ oz. pkgs. corn muffin mix
1 – 8 oz. can whole kernel corn, drained
½ c. dairy sour cream

Cook onion in butter until tender but not brown. Prepare muffin mixes according to package directions, adding onion mixture to batter. Pour mixture into paper baking cups in muffin tins. Stir together corn and sour cream; spoon about 1 t. of mixture atop batter in each baking cup. Bake at 400 degrees for 15 to 20 minutes. Makes 20 to 24 muffins.

Lemon Poppy Seed Bread

½ c. milk
1 T. poppy seed
2 c. sifted flour
1 T. baking powder
1 t. salt
2/3 c. shortening
¾ c. sugar
2 eggs
1 T. grated lemon rind

Combine milk and poppy seeds. Sift together flour, baking powder, and salt. Cream shortening and sugar until light and fluffy. Beat in eggs and lemon rind. Blend flour mixture into creamed mixture alternately with milk and poppy seeds, beating well after each addition. Turn into an 8 ½ x 4 ½-inch greased loaf pan. Bake at 350 degrees for 1 hour and 10 minutes, or until golden brown. Cool on wire rack 5 minutes before removing from pan. Makes 1 loaf.

Swiss Oatmeal Bread

1 ½ c. milk
¼ c. firmly packed dark brown sugar

1 T. salt
3 T. margarine
½ c. warm water
2 pkgs. yeast
2 c. uncooked regular rolled oats
1 c. grated Swiss cheese
4 c. flour (about)

Scald milk; stir in brown sugar, salt, and margarine. Cool to lukewarm. Measure warm water into large warm bowl. Sprinkle in yeast; stir until dissolved. Stir in lukewarm milk mixture, rolled oats, Swiss cheese, and half the flour. Beat until thoroughly blended. Stir in enough additional flour to make a soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place until doubled (about 1 hour).
until doubled (about 1 hour).

Punch dough down. Turn out onto lightly floured board. Divide dough in half and shape into loaves. Place in 2 greased 9x5x3-inch loaf pans. Cover; let rise in warm place until doubled in bulk, about 1 hour. Bake at 375 degrees for about 35 minutes.

Hamburger Buns

8 c. sifted flour (use half whole wheat if desired)
2 pkgs. active dry yeast
¼ c. warm water to soften yeast
2 c. warm water
¾ c. cooking oil
½ c. sugar
1 T. salt
3 eggs

In large mixing bowl, combine 4 c. flour and the yeast, softened in the warm water. Add the 2 cups warm water, the oil, sugar, and the salt. Add eggs and beat at low speed for about 30 seconds, scraping bowl constantly. Beat at high speed 3 minutes.

By hand, stir in enough remaining flour to make a soft dough. Turn out on lightly floured surface and knead until smooth. Place in greased bowl, turning once to grease surface. Cover and let rise until doubled in bulk, about 1 hour. Punch down and divide dough into 3 equal portions. Cover and let rest for 5 minutes, then divide each portion of dough into 8 parts, forming into balls. Press balls flat between hands, and place on greased baking sheet, then press to about 3 ½ inch circle and let rise until doubled (about 30 minutes).

Bake at 375 degrees for about 10 minutes or until browned. Brush tops with margarine or butter, if desired. Cool and freeze in bags or serve immediately. Makes about 2 dozen buns which can be reheated in a brown bag in the oven.

Margaret's Bubble Bread

2 squares butter or margarine
1 c. sugar

4 eggs, beaten
1 c. boiling water
2 yeast cakes – dissolve in ½ c. warm water
2 t. salt
7 c. flour
1 c. tap water

Cream butter and sugar together. Beat in eggs. Add 1 c. boiling water and blend together. Add other cup of water, yeast, and salt. Mix in half of flour. Add remaining flour by hand (dough will be rather sticky). Place dough in Tupperware bowl with tight-fitting lid and place in the fridge overnight.

The next day, break off walnut-size pieces of dough. Roll each piece in melted margarine or butter and then in a cinnamon-sugar mixture. Place in a greased bundt or loaf pans, putting balls 2 rows deep. Let rise until doubled in bulk. Bake at 350 degrees for about 30 minutes.

Bubble Bread

1 c. scalded milk
½ c. Crisco or shortening
½ c. sugar
1 t. salt
2 eggs
2 yeast cakes (2 T.)
½ c. water
flour (about 4 ½ c.)

Scald milk and add shortening, sugar, and salt. Cool to lukewarm and add 2 beaten eggs, the yeast dissolved in the ½ cup of water, and add flour to make a soft dough. It is not necessary to knead this dough, but mix in flour so dough is not too stiff. Let rise until double, punch down and let rise another 10 minutes. Now melt 1 cube margarine, and in a separate bowl mix 1 c. sugar with 1 T. cinnamon.

Break off a piece of dough about the size of a walnut and roll in the melted margarine, then in the sugar-cinnamon mixture, and place in greased loaf pan (in double layers). Put 8 balls on the bottom layer and 8 on top. This amount of dough is enough for 2 medium size loaf pans.

Let rise until double in bulk. Bake at 350 degrees for 30 minutes or until golden brown.

Fairy Rolls

1 T. yeast
1 c. hot water
½ c. shortening
2 T. sugar
1 t. salt

½ t. baking powder
1 egg
3 c. unsifted flour

Pour hot water over shortening and cool. Add yeast, sugar, salt, and egg. Beat well, mixing until shortening and yeast are dissolved. Add flour and baking powder, mixing with a spoon. Let rise once until doubled. Punch down and roll out on lightly floured surface. Cut like biscuits and place close together in greased pans. Let rise to desired height, then bake at 400 degrees for 12 to 15 minutes. Makes 2 dozen.

Sourdough Starter

1 c. grated raw potatoes
1 T. flour
1 T. sugar
1 T. salt
1 quart water
1 pkg. Dry yeast

In saucepan, combine potatoes, flour, sugar, salt, and water. Bring to a boil. Boil until clear, being careful it does not burn. Cool; then stir in yeast. Cover lightly. Let stand for 24 hours before using at room temperature. Always keep 1 cup of starter to add to to make more.

Pumpernicle Bread

2 ½ c. warm water
2 pkgs. dry yeast
1 t. sugar
2 t. salt
¼ c. margarine
¼ c. dark molasses
¼ c. vinegar
1 square unsweetened chocolate, melted
2 T. caraway seed
2 t. onion powder
½ t. crushed fennel seed
2 c. all bran
2 c. unsifted rye flour
About 3 ¼ c. flour

Add yeast to warm water and stir to soften. Add sugar, salt, margarine, molasses, vinegar, chocolate, caraway seed, onion powder, fennel seed, all bran, and rye flour. Mix well. Add enough regular flour to make a stiff dough. Knead until elastic and a smooth ball, about 10 minutes. Place in greased bowl and turn greased side up. Place another large bowl over dough (upside down) and let rest 15 minutes.

Cover and let rise until doubled in bulk, about 1 hour. Punch down and divide into 2

balls. Shape each into a 5-inch diameter and place in center of greased 8-inch round cake pans. Let rise until doubled. Bake at 375 degrees for 40 minutes. Brush with milk or butter the last 10 minutes to make shiny. For crisp crust, put pan of hot water on floor of oven.

Blueberry Muffins

Sift together into mixing bowl: 1 $\frac{3}{4}$ c. sifted enriched flour, 2 T. sugar, 2 $\frac{1}{2}$ t. baking powder, and $\frac{3}{4}$ t. salt. Now make a well in the center. Combine 1 well-beaten egg, $\frac{1}{2}$ c. milk, $\frac{1}{3}$ c. salad oil or melted shortening – add to dry ingredients all at once. Stir batter quickly, but only until all the flour is just moistened. It takes just a few strokes – in fact, the fewer you use the better! Batter should look lumpy and rough – that is the big secret in mixing muffins. Stirring too much makes muffins tough with peaks atop.

In a different bowl, combine 1 cup fresh or well-drained frozen blueberries with 2 T. sugar. Mix by tossing gently. Gently stir the berries into the batter.

Drop batter from spoon into greased muffin cups (or line with paper baking cups). For just-right size, fill pans $\frac{2}{3}$ full. Sprinkle a bit of sugar over top of muffins. Bake at 400 degrees for 20 to 25 minutes. Makes 1 dozen muffins.

Treasure Loaf

1 c. flour

1 c. sugar

$\frac{1}{2}$ t. salt

1 $\frac{1}{2}$ t. baking powder

3 c. pitted dates

1-8 oz. drained maraschino cherries OR

$\frac{1}{3}$ c. colored and plain candied pineapple

$\frac{1}{3}$ c. candied green and red cherries

1 c. nuts

4 eggs

1 t. vanilla

Mix and sift together to dry ingredients and add the fruit which has not been cut up or chopped. Stir until the fruit is coated with dry ingredients. Beat eggs well and add vanilla. There is no shortening in this loaf. Spoon into greased large loaf pan or 2 smaller pans. Bake at 325 degrees for about 1 $\frac{1}{2}$ hours for the large loaf or 1 hour 20 minutes for the smaller pans. Cool and slice or wrap well to keep moist.

Buttermilk Biscuits

5 c. flour

3 t. baking powder

1 $\frac{1}{2}$ t. salt

1 t. baking soda

$\frac{1}{2}$ c. sugar

1 c. shortening

2 c. buttermilk
¼ c. warm water
1 pkg. Dry yeast

Mix together dry ingredients and cut in shortening until well blended. Dissolve yeast in warm water. Mix with buttermilk and add this mixture to the dry ingredients. Mix until very smooth like light bread dough. Roll out to ¾-inch thick and cut with biscuit cutter. Bake at 400 degrees for 12 to 15 minutes.

Wilson's Pumpkin Bread

3 c. sugar
4 eggs
1 c. oil
2/3 c. water
2 c. pumpkin (small can)
3 ½ c. flour
1 t. soda
1 ½ t. salt
1 t. cinnamon
1 t. nutmeg

Cream together 3 cups sugar, 4 eggs, and the oil. Add the water and pumpkin. Sift and add the remaining ingredients. Put in greased muffin pans or small loaf pans. Bake at 350 degrees for about 25 minutes.

Date Nut Bread

2 c. cut, pitted dates
2 c. boiling water
2 t. soda
2 eggs
½ t. salt
2 heaping T. Butter or shortening
2 t. baking powder
1 ¾ c. sugar
3 ½ c. whole wheat flour or 4 c. white flour
1 c. nuts
2 t. vanilla

Pour boiling water over dates. Add soda, sugar, shortening, and beaten eggs. Sift flour,

salt, and baking powder and add to first mixture. Add nuts and vanilla. Pour into tins and let stand 5 minutes. Bake 1 hour at 350 degrees. Makes 2 loaves.

Apple Muffins

2 c. flour
¾ t. salt
4 T. sugar
2 t. baking powder
2 T. butter
1 c. finely chopped apples
1 egg
½ c. milk
½ t. cinnamon
12 apple slices

Mix flour, salt, baking powder, and half the sugar. Cut in the butter with a fork. Add chopped apples, mix. Add the beaten egg and the milk. Drop by spoonfuls into muffin tins (greased or with paper baking cups). Place one slice of apple on each muffin. Mix remaining sugar with the cinnamon and sprinkle this on the top of each muffin. Bake at 400 degrees for about 20 minutes.

Rice Muffins

¼ c. sugar
¾ c. cooked rice
1 egg
2 T. shortening
1 c. milk
5 t. baking powder
2 ¼ c. flour
1 t. salt

Mix sugar, rice, melted shortening, and milk. Sift dry ingredients and add to the rice mixture. Fill muffin tins (greased or with paper baking cups) 2/3 full. Bake at 425 degrees for 30 minutes.

Molasses Corn Bread

½ c. shortening
½ c. sugar
2 eggs
½ c. molasses
1 c. milk
1 c. sifted all-purpose flour
3 t. baking powder
½ t. salt
½ c. yellow cornmeal
1 ½ c. whole bran

Cream sugar and shortening. Beat in eggs, one at a time. Stir in molasses and milk. Sift together flour, baking powder, and salt. Mix cornmeal and bran into dry ingredients; add to creamed mixture, stirring just until blended. Pour into greased 9x9x2-inch baking pan. Bake at 375 degrees for about 30 minutes. Cut into squares.

Cheddar Bran Muffins

1 ¼ c. buttermilk or sour milk
1 c. whole bran
¼ c. shortening
1/3 c. sugar
1 egg
1 ½ c. sifted flour
1 ½ t. baking powder
½ t. salt
¼ t. soda
1 c. shredded sharp Cheddar cheese

Pour buttermilk over bran in a small bowl; let stand until softened. Meanwhile, cream shortening and sugar until light and fluffy. Beat in egg. Sift together flour, baking powder, salt, and soda. Add to creamed mixture alternately with milk bran mixture. Stir in cheddar cheese. Fill greased muffin pans 2/3 full. Bake in a 400 degree oven for about 30 minutes. Serve warm. Makes 12 muffins.

Individual Anadama Breads

1 ½ c. water
½ c. yellow corn meal
2 t. salt
½ c. molasses
2 T. margarine
½ c. warm water (105 F. – 115 F.)
2 pkgs. active dry yeast
5 ½ c. unsifted flour (about)

Bring the 1 ½ cups water to a boil. Slowly stir in cornmeal. When thoroughly mixed, add salt, molasses, and margarine. Pour mixture into a large bowl and cool to lukewarm. Measure warm water into a small warm bowl. Sprinkle in yeast; stir until dissolved. Stir yeast into lukewarm cornmeal mixture. Add half the flour; beat until smooth. Add enough additional flour to make a soft dough. Turn out onto lightly floured board and knead until smooth and elastic, about 8 minutes. Place in greased bowl turning to grease top. Cover; let rise in warm place until doubled in bulk, about 1 hour.

Punch dough down and turn out onto lightly floured board. Divide into 15 equal pieces. Shape into small loaves and place in greased 4 ½ x 2 ½ x 1 ½ - inch loaf pans. Cover and let rise until doubled, about 45 minutes. Bake at 375 degrees for about 20 minutes. Makes 15 small loaves.

Sticky Buns

1 pkg. Frozen rolls
1 pkg. Butterscotch pudding (Not Instant)
½ c. brown sugar
¾ t. cinnamon
¼ c. to 1/3 c. butter
Nuts (walnuts or pecans)

Grease bundt pan (or spray with Pam). Sprinkle nuts on bottom of pan. Place 18 to 24 frozen balls of dough in the pan on top of the nuts. In a saucepan over low heat mix together the brown sugar, cinnamon, and butter. Sprinkle package of dry pudding over the rolls and then pour the brown sugar mixture on top. Let this stand for 6 to 8 hours. Bake at 350 degrees for 30 minutes or until brown on top. Turn out upside down.

Armenian Pocket Bread

2 c. warm water
1 T. active dry yeast
1 T. salt
4 c. flour

In large mixing bowl dissolve yeast in warm water, then stir in salt and flour. Mix well. Dough will be soft. Cover and allow to stand at room temperature for 1 hour. Turn out

onto a floured board and knead once or twice until dough is coated with flour. Shape into 4 balls, each a little larger than a tennis ball. Cover with a clean towel and allow to stand for 15 minutes.

With a rolling pin, gently roll each ball into a circle about 8 inches in diameter, using as few strokes as possible. Do not turn and roll on other side. Cover again with a clean towel and allow to rise for about 30 minutes. Place bread onto 2 large cookie sheets and set on lowest rack of a 400 degree oven.

If using an electric oven, turn heat up a bit as you put in bread so that unit is on and will brown the bread. Bake bread until it puffs up like a pillow and is lightly brown on the bottom, then place baking sheet on top rack of oven and continue to bake until top is lightly browned – about 15 minutes in all. Do not overcook so they will be soft and chewy. Second tray of pocket bread can be placed on bottom rack as first tray finishes baking on top rack.

Remove from oven and cool. When ready to eat, tear bread rounds into halves or quarters, open up pocket, and fill with cheese, ham, tabuli salad, or whatever is desired. Makes 4 pocket breads. (May be frozen in plastic bags).

Spicy Fruit Puffs

2 c. sifted all-purpose flour
3 t. baking powder
1 t. salt
½ t. cinnamon
¼ t. nutmeg
1 c. shredded pared apple OR ½ c. raisins
2/3 c. brown sugar
¼ c. chopped walnuts
2 beaten eggs
2/3 c. milk
¼ c. shortening, melted and cooled
1 c. whole wheat or bran flakes

Sift together first 5 ingredients. Stir in apple or raisins, brown sugar, and walnuts. Combine eggs, milk, and shortening; add all at once, stirring just to blend. Fold in cereal flakes. Fill greased muffin pans 2/3 full. Bake at 400 degrees for 15 to 20 minutes. Makes 12 muffins.

Oatmeal Banana Bread

2 c. packaged biscuit mix
1 c. quick-cooking rolled oats
½ c. chopped walnuts
¼ c. butter or margarine

½ c. sugar
2 eggs
2 large ripe bananas, mashed (1 c.)
¼ c. milk

Combine Biscuit mix, oats, and walnuts; set aside. Cream butter and sugar until light and fluffy. Beat in eggs, one at a time. Stir in bananas and milk. Add dry ingredients all at once to banana mixture, stirring just until all are moistened. Pour into a greased 9 ½x5x3-inch loaf pan. Bake at 350 degrees for about 40 minutes. Remove from pan; cool.

Mexican Corn Bread

¼ c. butter
¼ c. sugar
2 eggs
2 c. cream-style corn
1/3 c. chopped mild Italian peppers (pepperoncini)
2 c. grated Cheddar cheese
1 ¼ c. sifted flour
4 t. baking powder
¼ t. salt
1 c. cornmeal

Cream together butter and sugar. Add eggs one at a time, beating well after each. Mix in corn, peppers, and cheese. Sift together flour, baking powder, and salt; mix with cornmeal. Add dry ingredients to cheese mixture, mixing just enough to blend well. Pour into a buttered 9x14-inch pan. Bake at 325 degrees for about 40 minutes. Cut in 3x4 or 4x4 pieces to give 12 to 16 servings.

Two Hour Rolls

2 eggs
2 ½ c. milk
1 t. salt
2 yeast cakes
5 T. sugar
6 c. flour

Beat all ingredients except the flour in mixer. Add flour and then roll dough out on a board. Spread with butter, fold and roll out again. Do this 6 times. Cut and make into parker house rolls. Let raise 2 hours and then bake at 425 degrees for 10 minutes.

Orange Drop Rolls

1 ¼ c. scalded milk
1 yeast cake
¼ c. orange juice
2 eggs, beaten

1 t. grated orange rind
4 c. flour
½ c. shortening
1/3 c. sugar
1 t. salt

Dissolve yeast in milk and add all ingredients except the eggs and flour. Then, mix in the eggs and 2 cups of the flour. Let stand for 10 minutes. Add the remaining flour and then let dough stand for 40 minutes. Spoon dough carefully into muffin tins and bake at 400 degrees for about 15 minutes or until done. Once rolls are baked, make a glaze of 2 T. orange juice and 1 c. powdered sugar. Pour glaze over rolls and then place rolls back in the oven for a few minutes.

Banana Quick Bread

1 ¾ c. sifted flour
2 ¾ t. double-action baking powder
½ t. salt
½ c. chopped nuts
1/3 c. shortening
2/3 c. sugar
2 eggs, slightly beaten
1 c. mashed bananas (3 or 4 bananas)
1 c. mixed candied fruits and peels
¼ c. raisins

Sift together flour, baking powder, and salt. Add nuts and blend. Beat shortening until creamy – 300 strokes or 2 minutes at medium speed. Gradually add sugar, beating until fluffy. Add eggs and beat until thick. Add flour mixture alternately with bananas, blending thoroughly. Fold in fruits and raisins. Grease bottom only of a loaf pan. Pour batter into pan. Bake at 350 degrees for 60 to 70 minutes.

Pronto Pumpernickel

4 c. enriched flour
1 ½ c. rye flour
¼ c. yellow corn meal
2 pkgs. dry yeast
1 ¼ c. water
2 T. dark molasses
1 square (1 oz.) unsweetened chocolate
1 T. oil

2 t. salt
1 c. mashed potatoes
1 T. caraway seed

Spoon flour into dry measuring cup; level. Combine enriched and rye flours. Mix $1\frac{3}{4}$ cups of the flour mixture, corn meal, and yeast in large bowl. Heat water, molasses, chocolate, oil, and salt over low heat until warm. Chocolate doesn't have to be melted. Add liquid ingredients to flour mixture and beat until smooth. Add 1 cup of flour and potatoes; beat another 2 minutes on high speed. Stir in caraway seed and enough additional flour to make a soft dough. Turn out on lightly floured surface and knead until smooth and satiny, about 5 to 10 minutes. (Dough may be sticky.)

Cover dough with bowl or pan and let rest 20 minutes. Divide dough in half and form 2 balls. Place on greased 12 x 15-inch baking sheet. Flatten slightly with hand. Slash tops with knife. Brush with oil. Let rise in warm place until doubled, about 25 to 30 minutes. Bake at 375 degrees for 35 to 40 minutes. Remove and cool on wire racks. Makes 2 round loaves.

NOTE: For those who do not have the rapid-mix yeast, soften yeast in $\frac{1}{2}$ c. of the water (heated to lukewarm), then stir into mixture after other liquids are added and beat well as directed.

Orange Applesauce Bread

2 T. butter
1 egg
 $\frac{3}{4}$ c. sugar
1 t. baking powder
1 t. salt
1 t. salt
2 c. flour
 $\frac{1}{2}$ t. baking soda
1 c. applesauce
Rind of 1 orange
2 T. orange juice

- 1 t. vanilla
- 1 c. chopped nuts

Cream the butter and sugar together. Beat in the egg. Add the soda to the applesauce and add alternately with the flour, baking powder, and salt. Add the other ingredients and beat for 1 minute. Bake in greased loaf pan at 350 degrees for about 1 hour.

St. John Banana Bread

- ½ c. butter or margarine
- 1 c. sugar
- 2 eggs
- 2 c. sifted flour
- 1 t. soda
- ½ t. salt
- 3 large bananas, mashed
- 1 c. chopped nuts
- 1 T. melted butter
- Cinnamon-sugar mixture

Cream butter and sugar. Beat in eggs, one at a time. Mix in sifted, dry ingredients. Beat in mashed banana. Add nuts. Pour into greased and floured 9x5x3-inch pan. Bake at 350 degrees for about 60 minutes. While bread is still warm, pour melted butter over top and sprinkle with cinnamon-sugar mixture. Makes 1 loaf.

Cereal Banana Bread

- 1 ½ c. flour
- 2 ½ t. baking powder
- ¼ t. salt
- 1 c. mashed ripe bananas
- 2/3 c. firmly packed brown sugar
- 1/3 c. orange juice
- 1 egg, slightly beaten
- 1/3 c. butter or margarine, melted and slightly cooled
- 2 c. fortified oat flakes
- ¼ c. coarsely chopped pecans

Mix and sift flour, baking powder, and salt. Add bananas, brown sugar, orange juice, egg, and butter. Blend just until flour is dampened. Stir in oats and pecans. Pour into a well-greased 9x5x3-inch loaf pan. Bake at 350 degrees for about 50 minutes, or until toothpick inserted in center comes out clean. Cool in pan about 10 minutes; remove from pan; finish cooling on rack. For easier slicing, wrap in wax paper, aluminum foil, or plastic

wrap and store overnight.

Velvet Banana Bread

5 large ripe bananas
4 eggs, well beaten
1 c. shortening
2 c. sugar
4 c. sifted all-purpose flour
2 t. soda
1 t. salt
1 c. walnuts, chopped
Chopped dates, optional

Beat bananas until liquid; combine with eggs and set aside. Cream together shortening and sugar until fluffy. Add banana mixture and blend. Add sifted dry ingredients and stir until smooth. Fold in nuts. Pour into 2 well-greased 9x5x3- inch loaf pans (or 5 small loaf pans). Bake at 350 degrees for 45-50 minutes.

Onion-Cheese Supper Bread

½ c. chopped onion
1 T. shortening
1 egg, slightly beaten
½ c. milk
1 ½ c. Bisquick
1 c. sharp cheddar cheese, grated
1 T. poppy seeds
2 T. butter, melted

Heat oven to 400 degrees. Saute onion in shortening until tender and light brown. Combine egg and milk; add to Bisquick and stir until blended. Add onion and half of the cheese. Spread dough in greased 8-inch round glass baking dish. Sprinkle top with remaining cheese and poppy seeds. Sprinkle melted butter over all. Bake 20 to 25 minutes. Serve hot with butter. Makes 6 to 8 servings.

Cottage-Style Onion Bread

¾ c. milk
1 pkg. (1 3/8 oz.) onion soup mix
½ c. sugar
½ c. soft butter or margarine

2 pkgs. active dry yeast
½ c. warm water
1 egg, beaten
4 c. unsifted all-purpose flour

Scald milk. Stir in onion soup mix; blend well. Stir in sugar and butter, mixing until butter melts. Cool to lukewarm. Sprinkle yeast over warm water; stir to dissolve. Add lukewarm milk mixture, egg, and half the flour. Beat until smooth. Add remaining flour to make a stiff batter. Cover tightly; chill at least 2 hours. Cut dough in half. Flatten and press evenly into well-greased 1 ½ quart casserole. Repeat with remaining dough. Brush with melted butter or margarine. Cover with a clean towel. Let rise in warm place (80 degrees) free from drafts, until doubled in size (may take 2 hours). Bake at 375 degrees for about 35 minutes or until sounds hollow when tapped. Remove from casseroles to rack and brush again with melted butter or margarine. Makes 2 loaves.

Tiny Biscuit Flips

Roll refrigerated biscuit dough into ovals, about 1/8-inch thick. Brush lightly with milk. Sprinkle with toasted sesame seeds and pat in. (May also use celery or poppy seed.)

Cut each oval in half; flip the curved end over straight edge and press down. Bake on ungreased baking sheet at 475 degrees for about 8 minutes or until browned.

Onion Bread

3 c. milk
2 T. sugar
2 tsp. salt
2 pkgs. yeast
¼ c. warm water
¼ c. butter
6 c. flour (about)

Dissolve yeast in warm water. Mix in other ingredients. Knead dough until smooth. Cover and let rise until doubled, about 1 hour. Spread dough in 3 greased cookie sheets like pizza dough. Brush with melted butter and sprinkle green onion on top (chopped in small pieces). May also sprinkle sesame seeds, poppy seeds, or salt on top. Bake at 375 degrees for 15 to 20 minutes.

Butter Dips

1/3 c. butter (for pan)
2 ¼ c. sifted flour
1 T. sugar
3 ½ t. baking powder
1 ½ t. salt
1 c. milk

Heat oven to 450 degrees. Melt butter in oven in oblong pan (13x9x2-inch). Remove from oven just as soon as butter is melted.

Sift flour and dry ingredients into a bowl. Add milk. Stir slowly with a fork until dough just clings together (about 30 strokes). Turn out onto well-floured board. Knead lightly about 10 times. Roll out $\frac{1}{2}$ -inch thick into a 12x8-inch rectangle. Cut dough in half lengthwise, then crosswise into 16 strips.

Dip each strip on both sides in melted butter. Place close together in two rows. Bake 15 to 20 minutes, until golden brown. Serve hot. Makes 32.

Zucchini Walnut Bread

1 c. walnuts
4 eggs
2 c. sugar
1 c. vegetable oil
3 $\frac{1}{2}$ c. unsifted flour
1 $\frac{1}{2}$ t. baking soda
1 $\frac{1}{2}$ t. salt
1 t. cinnamon
 $\frac{3}{4}$ t. baking powder
2 c. grated zucchini (not pared)
1 c. raisins
1 t. vanilla

Chop walnuts into medium-sized pieces. Beat eggs. Gradually beat in sugar and then oil. Combine dry ingredients; add to first mixture alternately with zucchini. Stir in raisins, walnuts, and vanilla. Turn into 2 greased and lightly floured loaf pans (9x5-inch). Bake on lowest rack at 350 degrees for about 55 minutes. Let stand about 10 minutes; turn out onto wire racks to cool. If desired, loafs may be lightly glazed with powdered sugar mixed with a little cream (to make it spreading consistency). Makes 2 loaves. This bread freezes well.

Baking Powder Biscuits

2 c. sifted flour
 $\frac{1}{2}$ t. salt
2 t. sugar

2/3 c. milk
4 t. baking powder
2/3 t. cream of tartar
½ c. shortening

Sift together dry ingredients; cut in shortening until mixture resembles coarse crumbs. Add milk all at once, stirring until dough follows fork around bowl. Turn out on lightly floured board; knead gently for 1 minute. Roll to ½-inch thick, cut with biscuit cutter. Bake on ungreased cookie sheet at 450 degrees for 10 to 15 minutes. Makes 15 to 20 biscuits.

VARIATIONS: To the above recipe you may add ½ to 2/3 cup of grated cheese, or the same amount of chopped chicken. Also, it is fun to make some of the biscuits tiny and some large to fit the various appetites of your guests.

Cottage Cheese Muffins

1/3 c. sugar
3 T. butter or margarine
½ c. cream-style cottage cheese
1 t. grated lemon peel
1 egg
1 ¾ c. packaged biscuit mix
½ c. milk

In mixer, cream together sugar and butter; beat in cottage cheese and lemon peel. Add egg; beat well. Stir in biscuit mix and milk just until moistened. Spoon into greased muffin tin. Bake at 400 degrees for about 20 minutes. Makes about 20 muffins.

Delicious Danish

1 pkg. Refrigerated crescent rolls (8 rolls)
1-4 ¾ oz. can liver spread
2 t. Dijon-style mustard OR 1 t. lemon juice
¼ t. celery seed OR ¼ t. garlic powder

Unroll crescent rolls and separate into 4 rectangles. Pinch perforations to seal. Cut each rectangle lengthwise and crosswise to form 4 smaller rectangles. Combine liver spread with the mustard and celery seed OR the lemon juice and garlic powder. Place a generous teaspoon of mixture on half of each rectangle. Fold other half over; press edges to seal. Place on lightly greased baking sheet. Bake at 350 degrees for 10 to 12 minutes or until golden. Makes 16.

Mustard Bread

1 small loaf of French, Vienna, or Italian Bread
¼ c. butter
½ c. chopped green onions or sweet onions (including tops)

- 2 T. chopped parsley
- 2 T. mustard
- 2 T. sesame seeds or poppy seeds

Cream butter. Blend in onions and parsley. Split loaf lengthwise. Spread with butter mixture. Spread with mustard and top with seeds. Cut bread into slices (cutting not completely through). Heat at 350 degrees for about 10 minutes or until lightly browned.

Julekake

(Norwegian Christmas Bread)

- 1 ¼ c. good quality margarine
- 2 c. milk
- 3 pkgs. (3 T.) instant dry yeast
- ½ c. lukewarm water
- 2 T. sugar
- 1 1/3 c. sugar
- 4 large eggs
- 1 t. salt
- 3 heaping tsp. cardamom
- 1 lb. Seedless raisins
- 1 lb. Candied fruit mix
- 8 to 10 c. flour

Melt margarine, add milk and heat to warm. Dissolve yeast in lukewarm water, sprinkle in 2 T. sugar. Beat 1 1/3 c. sugar with eggs until thick and very light in color; add to milk mixture. Add salt and yeast and mix well. Sprinkle cardamom over 8 c. of flour and add to mixture. The dough should be rather soft, but if it's too loose then gradually add more flour. Knead for a short while on a greased board.

Put dough in covered pan in oven on lowest heat. Let rise until tripled in size. Turn out onto greased board, cut into 4 parts. Work ¼ of the fruit and raisins into each section of dough, making sure fruit is well covered.

Put each section of dough into a greased pie plate and place again in oven on lowest heat until breads have reached full size. Bake at 350 degrees for 20 minutes. Turn heat down to 325 degrees and bake another 5 to 10 minutes. Do not over bake. Makes 4 round loaves.

Herb Casserole Bread

- 4 ½ to 5 c. flour
- 3 T. sugar
- 1 T. salt
- 1 t. dill weed

¼ t. rubber sage
¼ t. marjoram leaves
2 pkgs. dry yeast
1 c. milk
1 c. water
2 T. margarine

In a large bowl, thoroughly mix 2 c. flour, sugar, salt, dill weed, sage, marjoram, and undissolved yeast. Combine milk, water, and margarine in a saucepan. Heat over low heat until warm (margarine does not need to melt). Gradually add to dry ingredients and beat in electric mixer for 2 minutes at medium speed, scraping bowl occasionally. Add 1 cup of flour, or enough flour to make a thick batter. Beat at high speed 2 minutes, scraping bowl occasionally. Stir in enough additional flour to make a stiff batter. Beat until well blended.

Cover; let rise in warm place until doubled in bulk, about 40 minutes. Stir batter down. Beat vigorously for about 30 seconds. Turn into a greased 9x5x3-inch loaf pan. Bake at 375 degrees for about 40 to 45 minutes. Remove from pan and cool on rack.

Quick Banana Bread

3 c. biscuit mix
¾ c. sugar
½ t. cinnamon
¼ t. cloves
¼ t. nutmeg
½ t. soda
¼ c. shortening
2 eggs
¼ c. milk
1 1/3 c. mashed ripe bananas
¾ c. chopped nuts

Mix and sift sugar, spices, and soda. Combine with biscuit mix. Add shortening, eggs, milk, banana, and nuts. Beat well for 30 seconds. Pour into well-greased 9x5x3-inch loaf pan. Bake at 350 degrees for about 45 minutes or until done. Cool before slicing.

Whole Wheat Raisin Loaf

2 c. milk
¾ c. water
¼ c. cooking oil
3 to 3 ¾ c. all-purpose flour
½ c. sugar
3 t. salt
1 t. cinnamon
½ t. nutmeg
2 pkgs. active dry yeast
4 c. whole wheat flour

1 c. rolled oats
1 c. raisins

In a saucepan, heat first 3 ingredients until very warm (120 to 130 degrees). In a large bowl, combine warm liquid, 2 c. all-purpose flour, sugar, salt, cinnamon, nutmeg, and yeast. Beat 4 minutes at medium speed. By hand, stir in whole wheat flour, oats, raisins, and remaining all-purpose flour.

On well-floured surface, knead dough until smooth and elastic, about 5 minutes. Place in greased bowl. Cover and let rise in warm place for 20 to 30 minutes. Punch dough down; divide and shape into 2 loaves. Place in greased loaf pans and brush with oil or melted margarine. Cover; let rise until doubled in size, 30 to 45 minutes.

Bake at 375 degrees for 40 to 45 minutes, or until golden brown and sounds hollow when tapped. If loaf becomes too brown, cover it loosely with foil the last 10 minutes of baking. Immediately remove from pans. If desired, brush with oil or margarine and sprinkle with sugar.

German Pancakes

6 eggs
1 c. flour
1 c. milk
1 square butter
1 t. salt

Melt butter in cake pan. Mix together other ingredients. Bake at 400 degrees for 25 minutes. Serve with lemon juice and powdered sugar.

Crunch Rolls

1 pkg. Active dry yeast
¼ c. warm water
1 c. milk, scalded
½ c. shortening
¼ c. sugar
1 t. salt
1 c. uncooked rolled oats
1 egg
1 egg yolk
2 ½ c. sifted flour
1 egg white, slightly beaten
¼ c. uncooked rolled oats
¼ t. salt

Soften yeast in warm water. Pour scalded milk over shortening, sugar, and salt. Cool to lukewarm. Stir in oats. Add egg, egg yolk, and softened yeast. Stir in flour; beat well.

Cover; let rise in warm place until doubled, about 1 hour. Stir down. Fill greased muffin cups about half full. Cover and let rise until doubled, about 30 minutes. Make topping by combining oats and salt in a small bowl and crushing slightly with a mallet or the bottom of a small glass. Brush tops of muffins lightly with egg white; sprinkle with topping. Bake at 375 degrees for 15 to 20 minutes or until golden brown. Makes 18.

Oatmeal Yeast Rolls

$\frac{3}{4}$ c. milk, scalded
1 $\frac{1}{2}$ t. salt
2 T. fat
2 T. molasses
2 T. brown sugar, packed
1 c. rolled oats, uncooked
1 pkg. Active dry yeast
 $\frac{1}{3}$ c. warm water
1 egg, beaten
2 $\frac{3}{4}$ to 3 c. sifted flour

Combine hot milk, salt, fat, molasses, brown sugar, and oats; stir well. Cool to lukewarm. Dissolve yeast in warm water. Add egg and 1 c. flour to yeast and beat until smooth. Gradually add remaining flour, stirring until well mixed. Turn out onto lightly floured board and knead until elastic; about 10 minutes. Place dough in greased bowl; turn greased side up. Cover and let rise until doubled.

Punch dough down and shape into balls of a size that fills muffin cups half way. Place in muffin tin, cover, and let rise until doubled. Bake at 400 degrees for 15 to 18 minutes. Makes 18 rolls.

Easy Refrigerator Rolls

2 c. warm water or potato water
2 pkgs. active dry yeast
 $\frac{1}{2}$ c. sugar
2 t. salt
6 $\frac{1}{2}$ to 7 c. sifted flour
1 egg
 $\frac{1}{4}$ c. soft shortening

In mixing bowl, dissolve yeast in warm water. Add sugar, salt, and about half the flour. Beat thoroughly for about 2 minutes. Add egg and shortening. Gradually beat in remaining flour. Cover with damp cloth and place in refrigerator. Punch down occasionally. About 2 hours before baking cut off amount needed. Return remaining dough to refrigerator. Shape into rolls and place on greased baking sheet. Brush tops with melted butter. Let rise until light (1 $\frac{1}{2}$ to 2 hours). Bake at 400 degrees for 12 to 15 minutes. Makes 4 dozen medium-sized rolls.

Apple Strudel

3 c. sifted flour

½ t. salt

½ c. butter or margarine

¾ c. warm water

1 egg, slightly beaten

1 c. butter or margarine, melted

6 c. thinly sliced, pared tart apples (4 or 5 apples)

1 c. sugar

2 t. cinnamon

½ c. currants

Sifted confectioners' sugar

Combine flour and salt. Cut in butter as for pastry. Combine water and egg. Add to flour and stir well. Turn out on lightly floured surface; knead 5 minutes. Divide in half. Cover and let stand 30 minutes. Cover large table with floured cloth. On cloth, roll half of dough to a 15-inch square. Brush with 2 to 3 T. of the melted butter; let stand a few minutes. To stretch dough, use back of hands, working underneath dough. Start from middle of square and gently stretch from one corner to the next until dough is paper-thin (about a 36-inch square). (Don't lift dough too high – it tears easily.) Trim off thick edges.

Brush ¼ c. of the melted butter over the dough. Place half of the apples evenly along one side, about 6 inches from the edge. Combine sugar and cinnamon; pour half over apples; top with half of the currants. Gently fold the 6-inch piece of dough over the filling. Pick up cloth behind filling. Slowly and evenly raise the cloth to make dough roll forward into a tight roll. Seal ends.

Place on a buttered 15x10x1-inch baking pan; curve slightly to form a horseshoe shape. Brush top with 1 to 2 T. melted butter. Repeat process with the other half of the dough and filling. Bake at 350 degrees for 45 to 50 minutes. Remove from pan; cool on rack. Sprinkle with sifted confectioners' sugar.

Thanksgiving Pan Rolls

1 ½ c. lukewarm water or potato water

¼ c. sugar

1 ½ t. salt

1 cake compressed yeast

2 eggs

1/8 c. soft shortening

1 c. lukewarm mashed potatoes

7 to 7 ½ c. all-purpose flour

Mix together water, sugar, and salt. Crumble yeast cake into mixture. Stir until dissolved. Add eggs and shortening, then mix in potatoes and flour (first with spoon and then by

hand). Knead until smooth and elastic and doesn't stick to board. Place in greased bowl, turning once to bring greased side up. Cover with waxed paper, then with damp cloth and place into refrigerator. Punch down occasionally as it rises.

To make pan rolls, divide dough into fourths and roll each part into a long roll, about 18-inches long. Cut off 1 ½-inch pieces and shape into smooth round balls. Place in greased 9-inch round pan. Let rise in warm place until light (1 ½ to 2 hours). Bake at 400 degrees for 12 to 15 minutes. Makes 4 dozen medium sized rolls.

French Bread

2 pkgs. active dry yeast

½ c. water

1 T. salt

2 c. lukewarm water

7 to 7 ½ c. sifted flour

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Corn meal

1 egg white

1 T. water

Soften yeast in ½ c. warm water. Combine salt and 2 c. lukewarm water; beat in 2 cups of the flour. Blend in softened yeast and then add 4 to 4 ½ c. flour (to make a soft dough). Turn out on lightly floured surface. Cover and let rest 10 minutes. Knead 5 to 8 minutes (until smooth and elastic), working in remaining 1 c. flour. Place in lightly greased bowl, turning once to grease surface. Cover; let rise in warm place until doubled, about 1 ½ hours. Punch down; let rise until double again, about 1 hour. Turn out on a lightly floured surface and divide in half. Cover and let rest 10 minutes. Roll each portion of dough into a 15x12-inch rectangle. Roll up tightly, beginning at long side and sealing well as you roll. Taper ends, if desired.

Place each loaf diagonally, seam side down, on greased baking sheet that has been sprinkled with corn meal. With sharp knife, gash tops diagonally every 2 ½ inches, 1/8 to ¼ inch deep. Beat egg white just until foamy and add 1 T. water; brush over tops and sides of loaves. Cover with damp cloth, but don't let it touch the loaves (you can drape cloth over inverted tall glasses). Let double, about 1 ½ hours. Bake at 375 degrees for about 20 minutes or until light brown. Brush again with egg-white mixture. Continue baking about 20 minutes longer or until nicely browned. Cool. Makes 2 large loaves.

Pretzel Rolls

1 pkg. Active dry yeast

1 c. warm water

2 T. butter, softened

1 T. sugar

1 ½ t. salt

2 ¾ to 3 c. flour

2 c. hot water

3 T. soda

2 to 3 T. coarse salt

Soften yeast in warm water in large mixer bowl. Add butter, sugar, salt, and 1 ½ c. flour. Blend well; beat 3 minutes at medium speed. By hand, gradually add remaining flour to make a soft dough.

Knead dough on lightly floured surface for 1 minute, or until no longer sticky. Shape into a ball, cover, and let rise in greased bowl until doubled (about 45 to 60 minutes). Knead lightly on floured surface for 30 seconds. Shape dough into a 16-inch long roll; divide into 16 pieces. Shape each piece into a round smooth roll.

With a dull knife or kitchen scissors, make ½-inch cuts 1 inch apart around edge of each roll. Place on greased cookie sheet. Cover and let rise for 30 minutes.

In a 2-quart saucepan, heat water and soda. Gently drop one roll at a time into hot solution; take out with slotted spoon and place on greased cookie sheet. Sprinkle rolls with coarse salt. Bake immediately at 375 degrees for 18 to 20 minutes until brown and crisp. Serve rolls warm. For extra goodness, spread with butter and serve with Swiss cheese.

French Bread Shorties

Prepare 1 recipe of French Bread dough according to directions (see page 61). After the second rising, punch dough down. Turn out onto lightly floured surface and divide into 12 parts. Cover and let rest 10 minutes. Roll each portion into a 6x5-inch rectangle. Roll each one up tightly, beginning at the long side, sealing well as you go. Seal seam very well. Place loaves, seam side down, on greased baking sheet that has been sprinkled with cornmeal. Follow directions as in previous recipe, except it will only take 1 hour to rise, and only needs to bake 15 minutes at a time instead of 20. Makes 1 dozen.

Crusty French Bread

2 ½ c. warm water

2 pkgs. active dry yeast

1 T. margarine, melted

7 c. unsifted flour

Cornmeal

1 egg white

1 T. cold water

Measure warm water into large mixing bowl. Sprinkle in yeast; stir until dissolved. Add salt and margarine. Add flour and stir until well blended (dough will be sticky). Place

dough in greased bowl. Cover; let rise in warm place until doubled, about 1 hour.

Turn dough out onto lightly floured board. Divide in 2 pieces. Roll each portion into an oblong 15x10 inches. Beginning at the wide side, roll up tightly towards you; seal edges by pinching together. Taper ends by gently rolling back and forth. Place loaves on greased baking sheets sprinkled with cornmeal. Cover; let rise until doubled (about 1 hour). Make 4 diagonal cuts on the top of each loaf. Bake at 450 degrees for 25 minutes. Remove from oven and brush with egg white mixed with cold water. Return to oven; bake 5 minutes longer. Makes 2 loaves.

Cheese Bread

Dissolve 1 pkg. of yeast in $\frac{1}{4}$ c. warm water. Combine the following: 2 T. shortening, 1 T. sugar, 1 tsp. salt, and $\frac{3}{4}$ c. scalded milk (cooled). Blend the dissolved yeast into the other ingredients and add 2 $\frac{1}{2}$ c. sifted flour. Mix well. Knead dough 3 minutes on a floured board. Place in a greased bowl and let rise for about 1 $\frac{1}{2}$ hours. Press dough in greased pan and let rise about 45 minutes.

Combine together: 1 egg (beaten), 5 T. milk, 1 tsp. grated onion, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ lb. (2 $\frac{1}{2}$ c. grated) Cheddar cheese, and 1 $\frac{1}{2}$ tsp. poppy seeds. Sprinkle mixture on top of dough. Bake at 425 degrees for about 20 minutes. Potato Rolls (Scones)

2 pkgs. yeast
1 part mashed potatoes
1 part potato water
4 beaten eggs
1 heaping tsp. salt
 $\frac{1}{2}$ c. sugar
1 c. melted butter
Flour to make a soft batter

Dissolve yeast. Mix together all ingredients. Let dough rise twice before putting in pans. Roll thin, cut in circles, and put one on top of another.

Cinnamon Rolls

2 c. milk
1 c. potatoes
 $\frac{1}{2}$ c. butter
 $\frac{1}{2}$ c. lard
1 $\frac{1}{4}$ t. salt
4 eggs
1 c. sugar
2 pkgs. yeast

Scald milk, cool. Add sugar, butter, eggs, and enough flour to make a soft dough. Let dough raise and then make into cinnamon rolls.

Refrigerator Rolls

2 T. yeast
1 c. warm water
½ c. sugar
3 eggs, beaten
½ c. melted shortening
2 t. salt
4 ½ c flour

Dissolve yeast in water. By hand, mix all ingredients together. Let rise for 1 to 1 ½ hours. Punch dough down. Cover with a damp cloth and put in fridge. Bake at 400 degrees for about 10 minutes.

Grandma Clark's Rolls

Scald 2 c. milk. Add ½ c. shortening to the milk and let mixture cool. Dissolve 2 pkgs. yeast in water. Mix everything together with 2 eggs (beaten), 1 t. salt, 3 T. sugar, and flour.

Louise's Butter Rolls

Beat together 2 ½ c. warm milk, 2 pkgs. yeast, and 2 eggs. Add ½ c. sugar, 1 T. shortening, ½ sq. butter, and 1 T. salt, and enough flour to make a soft dough (about 6-7 cups). Cover with a cloth and let rise 20 minutes. Then roll into a square 18 x 24 inches. Cover 2/3 of dough with ½ lb. butter. Fold dough up and cut into pieces. Place in muffin tins. Bake at 420 degrees.

Easy Rolls

Dissolve 2 T. yeast in 1 c. warm water. Add ½ c. shortening, ½ c. sugar, 2 t. salt, 3 eggs (well beaten), and 4 ½ c. warm water. Let rise. Bake at 400 degrees for 10-12 minutes.

Rolls

1 c. warm water
2 T. sugar
1 pkg. yeast
3 c. flour
2 ½ t. baking powder
¼ t. salt
¼ c. Instant dry milk
½ c. shortening

Dissolve yeast and sugar in warm water. Sift together dry ingredients and cut in shortening. Add yeast mixture to dry ingredients and mix just until moistened. Cover and

let rise in a warm place. Roll out to $\frac{3}{4}$ -inch thick. Cut into rolls. Place on greased baking sheet and brush with butter. Cover and let rise 20 minutes. Bake at 425 degrees for 10-12 minutes.

Perfect White Bread

1 pkg. active dry yeast
 $\frac{1}{4}$ c. water
2 c. milk, scalded
2 T. sugar
2 t. salt
1 T. shortening
6 to $6\frac{1}{2}$ c. sifted enriched flour

Soften yeast in warm water. Combine hot milk with the sugar, salt, and shortening; cool to lukewarm. Stir in 2 c. of the flour and beat well. Add the softened yeast; mix. Add enough of remaining flour to make a moderately stiff dough. Turn out on lightly floured surface; knead until smooth and satiny (8-10 minutes). Shape into a ball and place in lightly greased bowl, turning once to grease surface. Cover. Let rise in a warm place until doubled (about $1\frac{1}{2}$ hours). Punch down. Let rise again until doubled (about 45 minutes). Cut in 2 portions; shape each into a smooth ball. Cover and let rest 10 minutes. Shape into loaves; place in 2 greased loaf pans. Let rise until double (about 1 hour). Bake at 400 degrees for 35 minutes, or until done. Peek in oven after 15 minutes; if tops are browning too fast, cover loaves with foil.

English Muffin Loaves

2 pkgs. active dry yeast
6 c. flour
1 T. sugar
2 t. salt
2 c. milk
 $\frac{1}{4}$ t. baking soda
 $\frac{1}{2}$ c. water
Cornmeal

Combine 3 c. flour with yeast, soda, sugar, and salt. Heat liquids until very warm (120-130 degrees). Add liquids into dry mixture; beat well. Stir in rest of flour to make a stiff batter. Spoon into two $8\frac{1}{2} \times 4\frac{1}{2}$ -inch 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 degrees for 25 minutes. Remove from pans immediately and cool. Makes 2 loaves. To serve, slice and toast (16 slices per loaf).

MICROWAVE DIRECTIONS: Reduce flour to 3 c. in first step, 2 c. in second step. Mix and let rise as directed above. Microwave each loaf on high power for 6 minutes and 30

seconds. Surface of loaf will be flat and pale in color. Allow to rest 5 minutes before removing from pans.

Bran Muffins

Cream 2 T. shortening with 3 T. sugar. Add 1 egg and beat well. Stir in $\frac{3}{4}$ c. milk, then 1 c. whole bran. Sift together 1 c. enriched flour, 2 t. baking powder, and $\frac{1}{2}$ t. salt; stir into bran mixture just until moistened. Fill greased muffin pans $\frac{2}{3}$ full. Bake at 425 degrees for 20-25 minutes. Makes 1 dozen.

Oven-Buttered Cornsticks

4 T. butter or margarine
2 c. packaged biscuit mix
8 $\frac{3}{4}$ oz. can cream-style corn

Melt butter in a 15 $\frac{1}{2}$ x 10 $\frac{1}{2}$ x 1 -inch baking pan. In mixing bowl, combine biscuit mix and corn; stir until soft dough is formed. Knead about 15 strokes on lightly floured surface. Roll to a 6x10-inch rectangle. Cut into 1x3-inch strips. Roll in melted butter in pan and arrange in single layer. Bake at 450 degrees for 10-12 minutes. Makes 20.

Oahu Coconut Loaf

3 c. sifted flour
1 c. sugar
3 t. baking powder
1 $\frac{1}{2}$ t. salt
1 $\frac{1}{2}$ c. toasted flaked coconut
1 $\frac{1}{2}$ c. milk
1 large egg
1 t. vanilla

Preheat oven to 350 degrees. Grease and flour a bread loaf pan (10x5x3-inch). Sift dry ingredients into a mixing bowl. Add remaining ingredients and stir vigorously until blended. Pour into pan. Bake for about 70 minutes. Cool thoroughly on wire rack before storing. Cut in thin slices and serve plain, toasted, or buttered. Makes 1 loaf.

To toast coconut: Spread coconut in shallow pan and place in oven while preheating. Stir frequently to ensure even, golden brown color. Cool before using.

Pocket Bread

Scald 3 c. milk and 1 T. butter, then cool to 110 degrees. Let stand 5 minutes. Mix 1 pkg. dry yeast, $\frac{1}{2}$ c. warm water, and 1 T. sugar into the milk. Add in 10 c. flour and 1 T. salt; blend thoroughly. Once mixed, remove dough from bowl and knead 10-12 minutes on a lightly floured surface until smooth. Shape into 2 rolls. Cut each roll into 10 pieces and knead each piece until smooth. Place pieces on a cloth lined tray, cover with a damp cloth and let rise until puffy (1-1 $\frac{1}{2}$ hours). Roll each dough ball out to 4 to 6 inches around and $\frac{3}{16}$ -inch thick (thickness is important). Place 3-5 rounds on an ungreased cookie sheet about $\frac{1}{2}$ to 1 inch apart. Bake at 475 degrees for 5-6 minutes or until pockets form. Immediately transfer to broiler to brown (30-60 seconds). Remove bread and cool. Store in plastic bag to keep soft. When ready to use, slit open pocket and fill with any favorite filling.

SPICY MEAT FILLING: Brown $\frac{1}{2}$ lb. ground lamb and $\frac{1}{2}$ lb. ground beef (or 1 lb. ground beef). Add to meat: 1 small chopped onion, $\frac{1}{2}$ c. chili sauce, $\frac{1}{2}$ c. water, $\frac{1}{4}$ c. raisins, $\frac{1}{4}$ t. cinnamon, $\frac{1}{8}$ t. cumin, and salt and pepper. Place meat in Pocket Bread and top with shredded cheese, lettuce, tomatoes, and green onions.

Fry Bread

Follow directions for Pocket Bread (previous recipe), but before the dough rises shape into balls about the size of limes. Roll each ball out paper-thin. Fry in hot oil until golden. Drain on paper towels. Serve hot with butter and honey or plain.

Soups

Cape Cod Chowder

2 quarts cold water
1 lb. Cod fillets
¼ c. margarine or butter
1 c. chopped onion
¾ c. chopped celery
1 ½ c. raw cubed potato
1 c. sliced carrots
2 t. salt
¼ t. pepper
¼ t. dill weed
Dairy sour cream

Measure water into a large saucepot. Add cod fillets and cook until done. Remove fish, reserving broth. Flake fish and remove any bones. Melt butter in a skillet. Add onions and saute until tender. Add remaining ingredients except sour cream, and simmer about 30 minutes (until vegetables are tender). Add sour cream to taste.

Diet Soup

1 gallon water
5 boullion cubes
1 head cabbage
3 large onions
1 large green Bell Pepper
1 bunch celery
1 can tomatoes

Cut vegetables into bite size pieces. Cook everything together until tender.

Pioneer Beef Stew

1 c. large limas
1 lb. Beef stew meat, cubed
2 t. cooking oil
1 ½ c. tomato juice
½ c. chopped onion
1 t. salt
1 bay leaf
Dash allspice
1 onion, quartered
3 carrots & 3 celery stalks, cut in 1-inch pieces

Soak limas in 2 ½ cups water and 1 t. salt overnight. (Or: Bring mixture to boiling; boil 2 minutes. Remove from heat; let stand 1 hour.) Coat meat with mixture of ¼ c. flour, 1 t. salt, and ¼ t. pepper; brown in hot oil. Add tomato juice, onion, salt, bay leaf, and allspice. Cover and simmer 30 minutes. Add limas with liquid, and the vegetables. Cover and simmer 45 minutes (until vegetables are tender). Remove bay leaf; thicken stew, if desired. Makes 6 servings.

Veal Stew with Ravioli Dumplings

1 lb. Veal, cut in 1-inch cubes
4 t. cooking oil
¼ c. chopped onion
1 clove garlic, minced
1 10-oz. pkg. Frozen peas
1 15 ½-oz can (2 c.) beef ravioli in sauce
2 T. snipped parsley
¼ t. oregano, crushed

Combine 3 T. flour, 1 t. salt, and a dash of pepper. Coat veal in mixture, then brown in oil. Add onion and garlic; cook 5 minutes. Add 1 ½ c. water. Cover; simmer 1 hour, until meat is tender. Stir in remaining ingredients. Cover and cook 15 minutes more. Makes 4 servings.

Sweet-Sour Stew

¼ c. flour
1 t. salt
Dash pepper
2 lbs. Beef stew meat, cut in 1-inch cubes
¼ c. cooking oil
1 c. water
½ c. catsup
¼ c. brown sugar
¼ c. vinegar
1 T. Worcestershire Sauce
1 t. salt
1 large onion, chopped
3 carrots, cut in ¾-inch pieces

Combine flour, 1 t. salt, and the pepper; coat meat in mixture. In large skillet, brown meat on all sides in hot oil. Combine water, catsup, brown sugar, vinegar, Worcestershire Sauce, and 1 t. salt. Stir into browned meat; add onion. Cover and cook over low heat 45 minutes, stirring once or twice. Add carrots; cook 45 minutes more or until tender. Makes 4 to 6 servings.

Shepherd's Lamb Stew

1 lb. Lean lamb, cut in 1-inch pieces
3 T. flour
2 T. cooking oil
1 envelope onion gravy mix
¾ t. salt
¼ t. monosodium glutamate
1/8 t. garlic powder
Dash paprika
Dash pepper
2 c. water
2 potatoes, pared, halved, & cut in ½-inch slices
1 10-oz. pkg. Frozen green beans

Coat meat with flour; brown in oil. Drain. Combine gravy mix, seasonings, and any remaining flour; stir in water. Add to meat; bring to boiling, stirring occasionally. Cover and simmer 30 minutes. Add vegetables. Return to boiling; reduce heat. Cover and simmer 30 minutes (until vegetables are tender). Makes 4 servings.

Lentil Soup

2 c. dried lentils
8 c. water
1 lb. Bulk pork sausage

1 c. chopped onion
½ c. chopped celery
1 c. chopped carrots
3 T. snipped parsley
1 clove garlic, minced
2 ½ t. salt
¼ t. pepper
½ t. oregano
1 qt. (29 oz. can) tomatoes
2 T. wine vinegar

Rinse lentils, drain and place in kettle with the water. Shape sausage into tiny balls and add with remaining ingredients except vinegar. Cover and simmer 2 hours. Add vinegar and simmer 30 minutes. Adjust seasoning.

Vegetable Chowder

¼ lb. Bacon
2 c. boiling water
1 c. diced potatoes
1 can (17 Oz.) whole kernel corn
1 ½ t. salt
1 c. sliced celery
1 c. thinly sliced carrots
¼ t. garlic powder
pepper to taste
½ c. sliced onion
1 c. cut green beans
1 bay leaf
2 c. Half and Half
2 T. flour
¼ c. water
2 T. pimento, chopped, if desired

Fry bacon until crisp; set strips aside. To drippings add boiling water, vegetables, and seasonings. Simmer until vegetables are tender. Remove Bay leaf. Stir in Half and Half cream. Blend together flour and ¼ c. water and add to soup. Return to boiling, stirring occasionally. Reduce heat, cover and simmer 5 minutes. Add pimentos (if used) and crumbled bacon. Makes 6 servings.

Tomato-Lima Soup

12 oz. (1 ½ c.) dried baby lima beans
1 16-oz. can (2 c.) diced tomatoes

1 8-oz. can tomato sauce
1 c. finely chopped onion
1 c. finely chopped celery
2 vegetable bouillon cubes
1 t. salt
½ t. chili powder
¼ t. worcestershire sauce

Rinse beans; place in large saucepan with 6 cups of water. Bring to boiling; simmer 2 minutes. Remove from heat; let stand in water at least 1 hour. Add remaining ingredients and bring to a boil. Reduce heat and simmer, covered, for 1 ½ to 2 hours (until beans are tender). Mash beans slightly with potato masher, if desired. Makes 6 to 8 servings.

Manhattan Clam Chowder

2 T. butter or margarine
2 white onions, minced
½ clove garlic, minced
¼ c. finely cut celery
2 T. minced green pepper
2 large potatoes, diced
1 pint fresh clams, finely chopped
2 ½ c. boiling water
salt to taste
1 ½ c. tomato juice
¼ t. thyme
Dash of cayenne
Dash of sage

Melt butter; add onions, garlic, celery, and green pepper and saute over low heat until tender. Boil clams, and add remaining ingredients. Simmer until potatoes are tender.

Tennessee Ernie's Minestrone

1 c. dried white navy beans
1 ½ qts. Rich brown beef stock (canned or basic recipe)
2T. olive oil
1 large onion, chopped
1 clove garlic, minced
3 carrots, finely chopped

3 stalks celery and tops, diced
3 sprigs parsley, minced
1 c. shredded cabbage
1 c. diced potatoes
1 c. cooked macaroni (1/2 c. uncooked)
1 c. canned or cooked tomatoes
1 to 2 t. salt
1/4 t. pepper

Soak beans overnight in water to cover. Simmer for 5 hours in brown beef stock. Heat oil in large skillet. Add onion, garlic, carrots, celery, parsley, cabbage, and potatoes. Cover. Simmer, stirring frequently, for about 35 minutes. Add a little bean stock to prevent sticking. Cook macaroni. Add remaining ingredients and simmer 45 minutes or until done.

All-Day Beef Stew

2 lbs. Beef cubes
4 to 6 potatoes, peeled and quartered
4 to 6 carrots, peeled and cut into large chunks
1 large onion, chopped in large chunks
2 stalks celery, cut in chunks (optional)
1 can (10 1/2 oz.) cream of celery soup
1 can (10 1/2 oz.) cream of mushroom soup
1 can (10 1/2 oz.) tomato soup or 8 oz. tomato sauce
2 bay leaves
1 pkg. Dry onion soup mix
2 c. water

Combine all ingredients in large pot. Cover and bake at 275 degrees for at least 6 hours. Or, put all ingredients in a crock pot and cook on low 8 to 10 hours. Remove bay leaves before serving.

Quick Creamy Tomato Soup

1 can (10 3/4 oz.) condensed tomato soup, chilled
1 c. plain yogurt
1 c. milk
1/4 t. celery salt, or to taste

With whisk or fork beat together all ingredients until well blended. Serve in mug or bowls. Makes 4 servings.

Yellow-Split-Pea Soup

1 lb. Ham hocks
7 c. hot water
1 pkg. (1 lb.) dried yellow split peas
1 medium red potato

1 medium carrot
1 t. dried thyme leaves
1 t. salt
1 medium bay leaf

In a casserole dish, cover ham hocks with the water. Cover with plastic wrap, turning back one corner to vent. Microwave on high for 20 minutes. Add split peas; microwave on high until boiling. Set aside 1 hour, covered.

Meanwhile, cut the unpeeled potato and the carrot into cubes. Add the potato, carrots, thyme, salt, and bay leaf to the soaked peas in casserole. Cover with plastic wrap, turning back one corner to vent. Microwave on medium for 30 minutes. Let stand, covered, for 10 minutes. Remove bay leaf before serving. Makes 6 servings.

Asparagus Soup

¼ c. margarine or butter
1 c. shredded carrot
½ c. thinly sliced leek (1 leek)
½ c. chopped celery
1/3 c. flour
1 t. salt
1/8 t. pepper
3 ½ c. milk
1 can (13 ¾ oz.) chicken broth
2 pkgs. (10 oz. each) frozen cut asparagus (or 1 ½ lbs.
Fresh)
1 t. fresh lemon juice

Melt butter in 4-quart Dutch oven. Saute carrots, leek, and celery until tender, about 5 minutes. Stir in flour and seasonings. Cook until smooth, stirring constantly. Boil and stir 1 minute. Add asparagus. Simmer, uncovered, 15 minutes, stirring occasionally, until asparagus is tender. Remove from heat and place ¼ of mixture in blender; puree until smooth. Repeat with remaining soup mixture. Return pureed mixture to Dutch oven. Heat to serving temperature. Stir in lemon juice. Serve immediately. Makes 10 cups.

Pinto Bean Chowder

2 c. dried pinto beans
4 t. chicken-flavor gravy base
1 T. instant minced onion
1 t. salt
½ t. fines herbes
Dash pepper
1 T. flour
2/3 c. (6-oz. can) evaporated milk
6 slices bacon, crisp-cooked, drained, & crumbled

Rinse beans; place in large saucepan with 6 c. water. Bring to boiling; simmer 2 minutes. Remove from heat; let stand in water at least 1 hour. Add gravy base, onion, salt, fines herbes, and pepper. Return to heat and bring to boiling. Reduce heat; cover and simmer for 1 ½ to 2 hours or until beans are tender. Blend 2/3 c. water with flour; add with milk to beans. Heat to simmering. Sprinkle with bacon. Makes 6 servings.

Vegetable Bean Soup

16 oz. (2 c.) dried navy beans
1 meaty ham bone (about 1 ½ lbs.)
1 clove garlic, minced
1 small bay leaf
1 c. cubed potato
1 c. finely chopped onion
1 c. thinly sliced celery
1 c. diced carrot

Rinse beans; place in Dutch oven or large saucepan with 2 ½ quarts water. Bring to boiling; simmer 2 minutes. Remove from heat; let stand in water at least 1 hour. Add ham bone, garlic, and bay leaf to beans. Cover; simmer about 2 hours or until beans are almost tender. Add potato, onion, celery, and carrot; season with salt and pepper to taste. Simmer, covered, for 1 hour or more. Remove ham bone and cut off meat; dice ham and add to soup. Reheat mixture just to boiling, stirring occasionally. Remove bay leaf before serving. Makes 8 servings.

Mulligatawny Soup

4 to 5 lbs. Chicken, cut up
1/3 c. flour
1/3 c. butter
1 ½ c. chopped onion
2 c. chopped celery
1 ½ c. chopped pared tart apple
1 ½ T. curry powder
4 t. salt
¾ t. mace
½ t. pepper
¼ t. chili powder
¾ c. flaked coconut (unsweetened)
1 c. apple juice
1 c. Half & Half cream

Wash chicken, roll in flour (reserving remaining flour). Saute chicken, set aside. Add to kettle onion, carrot, celery, apple, and remaining flour. Cook, stirring constantly, for 5 minutes. Add curry, salt, mace, pepper, chili powder, coconut, and chicken and 6 c. cold water. Mix well. Bring to boiling. Reduce heat and simmer, covered, for 2 hours, stirring occasionally. Remove from heat. Skim fat from soup. Remove skin and bones. Cut chicken

in large pieces. Return chicken to kettle with apple juice and cream. Reheat, stirring occasionally. Serve by putting heaping spoonfuls of cooked rice in each bowl and putting soup on top with sprinkled parsley. Makes 6 servings.

Quick Chili

1 can kidney beans
1 can vegetable soup
1 can tomato soup
1 can (or about 1 $\frac{1}{4}$ c.) beef bouillon
Handful of vermacilli ends
3 c. water
1 lb. Hamburger
1 onion

Brown hamburger together with onion. Add all ingredients together and simmer.

Chuck Wagon Chili

3 slices bacon, cooked and crumbled
1 $\frac{1}{2}$ lbs. beef, cut into $\frac{1}{2}$ -inch cubes
2 onions, chopped
2 cloves garlic, minced
 $\frac{1}{2}$ c. water
2 cans (8 oz. each) tomato sauce
8 oz. can mushrooms
 $\frac{1}{2}$ c. coffee (Postum or Sanka)
3-4 t. chili powder
1 t. salt
 $\frac{1}{2}$ t. basil
3 cans (1 lb. each) kidney beans, drained

Heat oven to 400 degrees. Pour bacon fat into heavy casserole dish or Dutch oven. Add beef; cover and bake 5 minutes. Add onion, garlic, and water. Bake for 1 hour at 350 degrees. Add remaining ingredients and bake 1 more hour. Serves 6-8.

Chili con Campbell's

1 lb. ground beef
 $\frac{1}{2}$ c. chopped onion
2 T. chili powder
1 large clove garlic, minced

1 can (10 $\frac{3}{4}$ oz.) Campbell's Tomato Soup
1 c. water
1 can (1 lb.) kidney beans
1 T. vinegar
 $\frac{1}{4}$ t. salt

In saucepan, brown beef with onion, chili powder, and garlic. Cook until onion is tender. Add remaining ingredients. Simmer uncovered for 15 minutes, stirring occasionally. For spicier chili, add more chili powder. Makes 4 servings.

Midwest Chowder

2 c. diced potatoes
 $\frac{1}{2}$ c. sliced carrots
 $\frac{1}{2}$ c. sliced celery
 $\frac{1}{4}$ c. chopped onion
1 $\frac{1}{2}$ t. salt
 $\frac{1}{4}$ t. pepper
2 c. boiling water
 $\frac{1}{4}$ c. margarine
 $\frac{1}{4}$ c. flour
2 c. milk
10 oz. Cracker Barrel brand sharp cheddar cheese, grated
1 can (1 lb.) cream style corn

Combine potatoes, carrots, celery, onion, salt, and pepper; add water. Cover and simmer 10 minutes. Do not drain. Make a cream sauce with margarine, flour, and milk. Add cheese and stir until melted. Add corn and un-drained vegetables. Heat; do not boil. Makes 6-8 servings.

Soup Noodles

3 eggs
1 c. flour
1 t. salt

Knead ingredients together. Put through cookie press.

Main Dishes

Fish & Seafood

Scalloped Cod

1 lb. cod, cooked and flaked
1 T. flour
2 c. milk
1 egg, well beaten
Salt and pepper
1 ½ c. bread crumbs
1 ½ c. finely chopped celery
8 small potatoes, peeled and cooked
Grated cheese

Cook cod by putting fish in cold salted water and bringing to a boil. Simmer for 20-30 minutes. Skin, bone, and flake it. Combine flour, milk and egg and cook, stirring constantly until thick in top of double boiler over hot water. Add salt and pepper. Grease a baking dish and place ½ of the fish, a layer of 1-3 of the crumbs, celery (1.2 of the celery) and 4 potatoes. Cover with ½ of the sauce and repeat the process.

Sprinkle the remaining crumbs on the top and sprinkle grated cheese over all. Bake in 375 degree oven for about 20 minutes or until crumbs are golden brown and cheese bubbly.

Shrimp Jambalaya

1 large yellow onion, chopped
1 large garlic clove, minced

1 large green pepper, chopped
1 large celery rib, diced, with tops
¼ c. lard or bacon drippings
2 T. minced parsley
½ lb. ham, cut into ¼ inch cubes
½ t. dried leaf thyme
2 large bay leaves
1 t. Tabasco pepper sauce
1 can (28 oz.) tomatoes
½ c. tomato sauce
2 c. rice
1 ½ lbs. fresh or frozen raw shrimp, shelled and deveined

Saute onion, garlic, green pepper and celery in lard (moderate heat) till onion is golden. Add parsley, ham, thyme and bay leaves; cook 5 min. stirring often. Add Tabasco, tomatoes (and juice), tomato sauce, 2 c. water, and 2 t. salt. Simmer 5 min. Add rice, reduce heat to simmer, and cook, covered, 30 min. Add shrimp and simmer, covered, 10 to 15 min. longer, till rice is tender and all liquid is absorbed. Season to taste with salt and Tabasco. Serves 6 to 8.

Chicken Jambalaya

Add 1 (2 ½ to 3 lb.) chicken, cut up, and ½ lb. Polish sausage, sliced, when onion-celery mixture gets tender. Proceed as directed, omitting ham and shrimp.

Risotto with Shrimp

1 lb. frozen shrimp
1 bay leaf
1 red pepper rod
1 T. olive oil
1 T butter or margarine
1 chopped onion
1 clove garlic, minced
2 T chopped parsley
1 c. washed rice
1 c. canned tomatoes
1 t. salt
½ t. dried sweet basil
½ cup sliced ripe olives

Cook shrimp in boiling salted water, with a bay leaf and red pepper rod, for 5 to 7 minutes. Shell and de-vein, saving stock. Heat oil and butter or margarine in heavy pan with a tight lid. Add onion, garlic, and parsley. Cook till soft. Add rice. Cook and stir till it is tanned but not brown. Stir in remaining ingredients and 1 c. stock from shrimp. Cover tightly. Cook over very low heat until rice is tender—about 25 minutes. Fluff up

rice with fork. Stir in shrimp and ripe olives. Cover. Cook for 10 minutes.

Avocado Crab Bake

2 c. frozen crab meat
2 T. butter or margarine
3 T. flour
1 c. chicken stock
¼ t. salt
Dash cayenne pepper
1 ½ t. curry powder
1/3 c. table cream
Juice of half a lemon
2 avocados
Slivered almonds

Thaw frozen crab meat ahead of time. Break into chunks. Melt butter or margarine. Blend in flour and chicken stock (use chicken bouillon cubes dissolved in hot water if you like). Cook and stir until thickened. Stir in seasonings, cream, lemon juice, and crab meat. Peel and slice avocados. Sprinkle salt and lemon juice lightly on avocados. Layer crab and avocado in shallow greased casserole ending with crab sauce. Sprinkle almonds on top. Place under broiler until very hot and flecked with brown. Makes 4 servings.

West Coast Halibut Royale

3 T lemon juice
1 t. salt
½ t. paprika
6 halibut steaks
1 small onion, chopped (1/2 c.)
2 T. butter or margarine
6 green pepper strips

In shallow dish, combine lemon juice, salt, and paprika. Add halibut and marinate for one hour, turning steaks after first half hour. Cook onion in butter or margarine till tender but not brown. Place steaks in greased 10x6x1 ½-inch baking dish. Top with green pepper strips and sprinkle with cooked onion. Bake in very hot oven (450) about 10 minutes or till fish flakes easily with fork. Makes 6 servings.

Hawaiian Fillets

2 T butter
2 T flour ½ c. evaporated milk
½ c. water ¼ t. salt
1/3 c. mayonnaise
1 t. instant onion
4 fish fillets; fresh or frozen
4 fresh pineapple spears
1 T. prepared mustard
1 t. sugar
1 T chopped pickles or olives
1 T. chopped parsley 1 T capers
8 large onion rings
Melted butter
4 frozen fried fish portions

Melt butter in saucepan; blend in flour. Add evaporated milk and water; cook, stirring constantly, until mixture boils and thickens. Add remaining sauce ingredients, blending well. Thaw frozen fillets. Spread each fish fillet with 1 T. sauce; arrange pineapple spears and onion rings on each fillet and roll up. Secure with toothpick or skewer. Place fillets in buttered baking dish and brush with butter. Arrange fish portions on baking sheet and brush with butter. Bake both at 350 degrees for 25 to 30 minutes. Arrange fillets and portions alternately on platter of Confetti Rice and top with remaining sauce.

Shrimp Tetrazzoni

2 T butter
½ pound mushrooms, sliced (fresh are really better but canned may be used)
½ lb. spaghetti, cooked
1 lb. shrimp, shelled, deveined and cooked
2 cans (10 ½ ounces each) condensed cream of mushroom soup
½ c. light cream
1-3 c. grated Parmesan cheese

Melt butter in saucepan and sauté mushrooms for 5 minutes. Add cooked spaghetti, shrimp, soup, and cream. Turn into greased 1 ½ quart casserole and sprinkle with cheese. Bake in 375 degree F. oven for 25 minutes. If necessary, place under broiler for a few minutes to brown top.

Tuna Mac Divan

2 10 oz. pkgs. frozen broccoli spears
1 pkg. Kraft macaroni and cheese dinner
½ c. mayonnaise
1 7 oz. can tuna, drained, flaked
2 hard-cooked eggs, sliced
1 T. chopped parsley
Canned French fried onion rings

Cook broccoli until crisp—tender; place in 10x6 inch greased baking dish. Prepare dinner as directed, increasing milk to ½ c. Add mayonnaise, tuna, eggs and parsley; mix well. Pour over broccoli; top with onions. Bake at 350, 20 to 25 minutes. 6 servings.

Crab Chunk Shrimp Bisque

1 pkg. frozen crab meat (at least 1 c.)
2 cans frozen cream of shrimp soup
1 soup can milk
1 soup can cream
Salt Pepper
Generous dash nutmeg
2 T.. sherry wine
1 soft ripe avocado
2 t. lemon juice

Defrost crab meat just enough to separate. Break into bite-size chunks. Heat soup, milk, and cream very slowly, spooning milk over soup as it heats and melts. (It may look curdled, but will stir out as you mix and heat.) Stir in crab meat. Season with salt, freshly ground pepper, sherry, and nutmeg. When hot, add finely diced avocado and lemon juice. Heat for 1 minute longer but do not boil. Serves 4.

Star-Kist Tuna With Cheese and Noodles

1 7 oz. can tuna
¼ c. butter or margarine
1 small onion, minced
1 clove garlic, minced fine
¼ c. flour
¾ t. curry powder
½ t. salt
1/8 t. pepper
2 c. milk
1 c. cottage cheese
1 large lemon

½ lb. noodles, cooked

Saute onion and garlic to golden brown in melted butter. Blend in flour and seasonings. Gradually add milk and cook, stirring constantly, until sauce thickens. Add lemon juice, tuna, cottage cheese. Heat thoroughly; serve over noodles. Serves 6.

Quick Tuna Curry

1/3 c. chopped onion

¼ c. chopped green pepper

1 clove garlic, minced

1 T butter

1 c. dairy sour cream

1 t. curry powder

Salt and pepper

1 can (7 oz.) tuna fish, drained and broken into bit-sized pieces

Cooked rice

Cook onion and green pepper in butter until tender. Add minced garlic and cook through. Stir in sour cream, curry powder, salt and pepper. Add tuna and heat slowly, just until hot (do not boil). Serve over hot cooked rice. Serves four or five.

Golden Gate Shrimp

½ c. chopped celery

½ c. chopped green pepper

2 T. butter or margarine

2 8-oz. cans tomato sauce

¼ c. finely chopped onion

½ t. salt

½ t. sugar

1/8 t. pepper

1 T. lime or lemon juice

1 ½ c. cooked shrimp

3 avocados

Lime or lemon juice

Salt

Cook celery, green pepper and chopped onion in butter over low heat, stirring occasionally, for 5 minutes. Add tomato and simmer 20 minutes. Stir in salt, sugar, pepper, 1 T. lime juice and shrimp. Heat to steaming hot, adding a T. or two of water if sauce becomes too thick. Cut avocados in halves lengthwise. Remove seeds. Sprinkle avocados with lime juice and salt. Spoon hot shrimp mixture into cavities of avocados. Serve at once. Makes 6 servings (2 1/3 c. shrimp sauce).

Crab-meat Rolls

Inside the crisp bacon wrap of these appetizers is a delicious seafood filling—

½ c. tomato juice
1 well-beaten egg
1 c. dry medium bread crumbs
Dash salt
Dash pepper
1 t. chopped parsley
1 6 ½ -oz. can crab meat, flaked
12 slices bacon, cut in half

Mix tomato juice and egg. Add crumbs, seasonings, parsley, and crab meat. Mix thoroughly; roll into finger lengths. Wrap each roll with ½ slice bacon and fasten with toothpick. Broil 3 inches from heat about 7 minutes, turning frequently to brown evenly. Makes 2 dozen.

Crab Louis

2 (7 ½ oz. each) cans crab or 1 lb. frozen crab
Lettuce
Louis Dressing
Tomato wedges
2 hard-cooked eggs, quartered
Lemon wedges
Ripe olives

Chill and drain canned crab or defrost and drain frozen crab. Slice crab, reserving 4 leg pieces for garnish. For each salad: Into a lettuce cup, pile shredded lettuce. Top with approximately ½ c. crab. Cover with 3 to 4 T. Louis Dressing. Garnish with reserved crab leg pieces, tomato wedges, hard-cooked eggs, lemon wedges and ripe olives. Serve additional dressing on the side. Makes 4 Crab Louis.

Tuna Crepes

2 beaten eggs
¼ t. salt
1 c. milk
2/3 c. flour, sifted
Filling

Topping

In a mixing bowl combine eggs, salt, milk and flour. Bake in six-inch crepe pan or frying pan to make 16 crepes. Crepes should be very thin.

Filling:

2 T. chopped pimiento
4 T. chopped green pepper
1 T. butter
½ c. mayonnaise
2 cans (7 oz.) tuna, well drained

Saute pimiento and green pepper in butter until cooked, about three minutes. Add mayonnaise and tuna; mix well. Fill crepes with tuna mixture, roll up and arrange in buttered 9x13-inch baking dish. Cover crepes with Topping.

Topping:

¼ c. light cream
1 c. sour cream
½ c. shredded cheddar cheese

Combine light cream, sour cream and shredded cheese. Cover crepes with this mixture and bake at 350 deg. for 15 minutes. Serves eight, two crepes each.

Salmon Newburg

½ c. Creamy Sauce Mix
1 c. light cream
½ c. water
3 slightly beaten egg yolks
3 T. dry white wine
2 t. lemon juice
¼ t. salt
¼ t. dried tarragon, crushed
1 16-oz. can salmon, drained, broken into chunks, and bones removed
4 frozen patty shells, baked

In saucepan, combine Creamy Sauce Mix, cream, and water. Cook and stir over medium-low heat till thickened and bubbly. Stir small amount of hot mixture into egg yolks. Return mixture to saucepan. Cook and stir over low heat till mixture is thickened and bubbly. Remove from heat; stir in wine, lemon juice, salt, and tarragon. Add salmon chunks; heat through. Spoon salmon mixture into baked patty shells. Makes 4 servings.

Hot Tuna Skillet Coleslaw

1 can tuna in vegetable oil
4 c. shredded cabbage

2 carrots, grated
¼ c. chopped green pepper
1 T. celery seed
2 T vinegar
½ c. mayonnaise

Drain vegetable oil into large skillet and heat. Saute cabbage, carrots and green pepper for about 5 minutes, stirring occasionally. Sprinkle celery seed and vinegar over cabbage, toss in tuna. Cover skillet and continue cooking for about 5 minutes longer. Remove from heat. Fold in mayonnaise thoroughly and serve immediately. Two to three servings.

Tuna Puffs

4 eggs, slightly beaten
2 c. soft bread crumbs
1 t. salt
1 T. prepared mustard
1 T. minced onion
2 c. milk
1 can chunk style tuna fish

Mix all ingredients together and put into greased custard cups. Refrigerate for several hours. Place cups in pan of warm water and bake in 400° oven for 35 to 40 minutes. Serve with mushroom sauce made out of can or mushroom soup diluted with a little cream. Serve at once.

Crab Quiche Elegante

1 unbaked pastry shell
1 c. grated Swiss cheese
1 can (7 ½ oz.) crabmeat, drained
2 green onion, thinly sliced
3 eggs, slightly beaten
1 c. light cream
1 t. salt
½ t. grated lemon rind
¼ t. dry mustard
1/8 t. mace
¼ c. sliced almonds

Sprinkle grated Swiss cheese in bottom of pastry shell. Layer crab, onions. In bowl combine eggs, cream, salt, lemon rind, mustard and mace. Pour over crab and onions. Top with almonds. Bake at 325 deg. for 45 minutes. Let stand 10 minutes before serving. Makes one quiche— enough to serve six.

Crab Supper Pie and Blender Hollandaise

Crab Supper Pie:

- 1 c. shredded natural Swiss cheese
- 1 unbaked 9-inch pastry shell
- 1 7 ½- ounce can crab meat, drained and flaked
- 2 green onions, sliced (with tops)
- 3 beaten eggs
- 1 c. light cream
- ½ t. salt
- ½ t. grated lemon peel
- ¼ t. dry mustard
- Dash mace
- ¼ cup sliced almonds

Sprinkle cheese evenly over bottom of pastry shell. Top with crab meat; sprinkle with green onion. Combine eggs, cream, salt, lemon peel, dry mustard, and mace. Pour over crab meat. Top with sliced almonds. Bake in a slow oven (325 deg.) for about 45 minutes or till set. Remove from oven and let stand 10 minutes before serving. Makes 6 servings.

Crabmeat Spaghetti

- 1 medium size onion, chopped
- 1 green pepper, chopped
- ½ c. sliced fresh mushrooms
- 2 c. canned tomatoes, blended
- 2 (7 oz. each) flaked crabmeat
- 1 c. sour cream
- ½ c. grated sharp cheddar cheese
- 8 oz. cooked spaghetti, drained

Saute onion, green pepper and mushrooms in 2 T butter. Combine tomatoes, crabmeat, sour cream, cheddar cheese, sautéed vegetables and cooked spaghetti in large bowl, mixing until well blended. Transfer to large casserole and top with ½ c. grated sharp cheddar cheese. Bake 30 to 45 minutes at 350 deg. Serves 8 to 10.

Seafood Casserole

¼ c. butter
¼ c. flour
1 t. salt
1 t. dry mustard
2 c. milk
1 c. diced cooked celery
1 c. cooked or canned shrimp
1 c. cooked or canned crabmeat
1 c. cooked or canned lobster
2 T. diced pimiento
1 T. chopped parsley
Seasoned buttered crumbs

Melt butter in saucepan; blend in flour, salt and mustard. Add milk, stirring constantly. Cook until sauce is smooth and thickened. Add celery, shrimp, crabmeat, lobster, pimiento and parsley. Mix and pour into buttered casserole. Top with seasoned buttered crumbs. Bake at 375 F. 20 to 25 minutes. Serves 6.

Seasoned Buttered Crumbs:

Saute ¼ c. chopped onion in ¼ c. butter; stir in ½ t. Worcestershire sauce and 1 t. poultry seasoning. Add 1 ½ c. soft bread crumbs; toss lightly with fork to mix in seasoning.

Bleu Cheese and Tuna Casserole

¾ c. uncooked rice
2 T. butter
2 T flour
2 c. milk
½ c. crumbled Bleu cheese
6 slices tomato
2 cans (7 oz. each) tuna, drained and flaked
Tomato slices
Parsley
Salt and Pepper to taste

Cook rice according to package directions. In a 1-1/2 quart saucepan, melt butter. Blend in flour. Cook over low heat until mixture is smooth. Remove from heat. Stir in milk. Heat to boiling, stirring constantly. Boil and stir 1 minute. Add cheese and stir until melted. Place rice in 1-1/2 quart buttered shallow casserole; pour over 1 c. sauce; top with 6 slices tomato, then tuna. Pour remaining sauce over all; bake 20 minutes in preheated 350 deg. oven. Remove from oven, garnish with tomato slices and parsley.

Tuna Savannah Casserole

1 can tuna
3 T. chopped onion
1 10 ½ -oz. can condensed tomato soup
½ c. water
1 t. chili powder
1 t. salt
1 t. Worcestershire sauce
1 ½ c. cooked noodles
1 c. grated American cheese
(continued)
(Tuna Savannah Casserole continued)

Melt butter. Add onion and cook slowly until tender. Add soup, water and seasonings. Simmer 5 minutes. Combine sauce with noodles, cheese and tuna. Pour into a greased 1-quart casserole and bake in a moderate oven at 350 deg. for 30 minutes. Serves 4 to 5.

Salmon and Corn Souffle

2 T butter
2 T flour
1 c. milk
¾ t. salt
Dash of cayenne
2 egg yolks, beaten
¾ to 1 c. kernel corn
1 T. minced parsley
1 T. minced green pepper
2 egg whites, stiffly beaten
1 c. flaked salmon, cooked or canned

Make white sauce of butter, flour and milk; season with salt and cayenne. Add a small amount of the sauce to beaten egg yolks, and stir into remaining sauce. Add salmon, corn, parsley and green pepper. Fold in egg whites. Pour into greased casserole. Bake at 350 deg. for 40 minutes. Serve immediately. Serves 4-6.

Shrimp Lasagna

½ c. chopped onion
2 T butter

1 can (1 lb.) tomatoes
1 can (6 oz.) tomato paste
2 t. basil
1 t. salt
½ t. sugar
¼ t. pepper
¼ t. garlic powder
1 small bay leaf
2 cans (4 ½ oz. each) shrimp, drained
½ lb. lasagna noodles, cooked and drained
2 c. creamed cottage cheese
1 c. shredded cheddar cheese

Saute onion in butter until tender. Stir in tomatoes, tomato paste, basil, salt, sugar, pepper, garlic powder and bay leaf. Simmer 15 minutes. Add shrimp. Spread one-third of shrimp mixture over bottom of shallow 2-quart casserole. Arrange layers of noodles, cottage cheese, remaining shrimp mixture and cheddar cheese on top of shrimp using ½ of each for each layer. Repeat layers using remaining ingredients. Bake in moderate oven, 350 deg., about 40 minutes or until heated through. Let stand 10 minutes and cut in squares. Serve with cheese sauce. Makes 6 to 8 servings.

Shrimp Casserole

1 can shrimp
6 slices buttered bread, cubed
3 beaten eggs (slightly)
2 c. milk
1 t. mustard
½ lb. nippy cheese, cubed

Grease 2 qt. casserole. Starting with bread cubes, press down alternate layers with shrimp and cheese. Add beaten eggs to milk with mustard. Salt and pepper to taste. Bake at 350 F. for 1 ½ hours.

Tuna Lasagna

1 (9 ½ oz.) can tuna, undrained
1 (15-oz.) can tomato sauce
1 (2-oz.) can mushroom stems and pieces, undrained
1 ½ t. oregano
½ t. garlic or onion salt
4 oz. lasagna noodles, cooked and drained
½ pt (1 c.) creamed cottage cheese
3 oz. sliced mozzarella cheese, cut in small squares
¼ c. grated Parmesan cheese

Combine tomato sauce, mushrooms, oregano and onion or garlic salt in saucepan. Heat until hot and bubbly. Blend in tuna. Spoon one-third of the tuna mixture over bottom of shallow 1 ½-qt casserole. Layer ½ each of the lasagna noodles, cottage cheese, remaining tuna mixture, mozzarella and Parmesan cheeses into casserole. Repeat using remaining ingredients. Bake at 350 F. about 30 minutes, or until hot and bubbly. Makes 4 servings.

Tuna Chopsticks

1 can (10 ½ oz.) cream of mushroom soup
¼ c. water
1 can (3 oz.) chow mein noodles
1 can (7 oz.) tuna
1 c. sliced celery
¼ c. chopped onion
½ c. cashews
1 c. mandarin orange sections

Combine soup and water. Add 1 c. of the Chinese noodles (reserving the rest). Stir in tuna, celery, onion and cashews. Toss lightly. Place in ungreased casserole; sprinkle with remaining noodles and arrange mandarin orange slices decoratively on top. Bake at 375 deg. for 15 minutes or until bubbly.

Tuna Tortilla Casserole

1 dozen corn tortillas
1 can tuna, drained
1 can cream of chicken soup
1 can cream of mushroom soup
½ can (7 oz.) Ortega green chile salsa
1 medium grated onion
1 c. grated cheddar cheese

Break tortillas into fourths, or smaller. Combine in mixing bowl with tuna, soup, chile salsa and onion; mix well. Place mixture in 9x5-inch loaf pan or casserole dish. Sprinkle cheese on top. Bake at 350 deg. for 45 minutes. Makes six small servings. Serve with additional chile salsa, if desired.

Tuna Roll-Up

(Parade Magazine, April 1, 1951)

2 small cans tuna
½ t. salt
¼ t. pepper
1 pimiento, chopped
2 T minced onion
3 T. minced parsley
½ lemon

½ c. water
2 c. biscuit mix

Drain tuna, reserving oil. Combine first six ingredients: heat gently. Grate rind from ½ lemon; add. Combine juice of ½ lemon with water. Make up biscuit mix according to package directions, using lemon-water mixture for milk. Roll out in rectangle 8x13 inches. Spread with hot tuna mixture. Roll up. Dampen outside edge with 1 egg yolk beaten with 2 T. milk; press in firmly. Lay seam side down in floured shallow baking pan. Brush top and sides with more egg mixture. Bake in moderately hot oven, 400 F., 35 to 40 minutes.

Sauce: Heat 1 T. oil from tuna in saucepan. Add 1 T. minced onion and 2 tablespoons chopped pimiento; heat until bubbling. Sprinkle with 1 T. flour; mix well. Add 2 T. pimiento brine, remaining egg yolk mixture; ½ t. salt, dash pepper; stir over low heat until thickened. Add 1 c. water. Continue stirring until smooth.

Seafood Bake

1 9 inch partially baked pastry shell
¼ lb. mild white fish cooked and flaked (or use crab).
2 T. minced onions
2 T. butter or margarine
1 can (3 oz.) BinB Sliced Mushrooms, drained (save butter broth).
4 eggs, beaten
¾ c. light cream
½ t. salt
dash cayenne
1/8 t. tarragon, crushed
¼ t. marjoram
1/8 t. pepper
½ c. grated Swiss cheese

Partially bake pie shell and let cool. Saute onion in butter until tender. Add all but 10 slices of mushrooms. Continue to sauté until hot. Combine beaten eggs, light cream, mushroom broth, salt, tarragon, marjoram, cayenne and pepper. Fold in sautéed onions, mushrooms and flaked fish. Pour into pie shell. Sprinkle with cheese and bake 35 minutes in preheated 375 deg. oven. (350 deg. with glass baking dish). After 20 minutes top with extra mushrooms. When done, Bake will be puffed and brown. A knife inserted near the center will come out clean. Let stand 5 minutes before cutting. Garnish with paprika. Serves six.

Salmon Rice Loaf

Loaf pan, 9 3/4x5 1/4x2 3/4 inches...8servings...375 F. preheated oven for 40 minutes.

Salmon Layer:

1 1-lb. can salmon
2 c. fresh bread crumbs
1 t. salt
2 T. chopped onion

2 T. melted butter
1 T. lemon juice
½ c. evaporated milk
1 egg, beaten
Rice Layer:
3 c. cooked rice
¼ c. chopped parsley
2 T. melted butter
2 eggs, beaten
2/3 c. evaporated milk

Salmon Layer: Drain salmon. Remove skin and bone. Flake with fork. Combine with bread crumbs, salt, chopped onion, butter, lemon juice. Mix well. Add evaporated milk and beaten egg combined. Line bottom of loaf pan with buttered waxed paper. Pour into pan. Rice Layer: Combine all ingredients, blending well. Spread over salmon layer. Place loaf pan in larger pan of warm water. Bake 40 minutes. Serve with mushroom sauce (Cream of mushroom soup combined with evaporated milk).

Tiki Tuna

1 ½ c. (1 can, 1lb. 4 oz.) pineapple chunks
2 cans (7 oz. each) tuna fish
½ c. chopped celery
½ c. sliced water chestnuts
¼ c. sliced green onions
½ c. mayonnaise
1 T. soy sauce
½ t. salt

Drain the pineapple chunks thoroughly. Drain tuna, break into chunks and combine with pineapple, celery, water chestnuts and onions. Mix together the mayonnaise, soy sauce and salt. Pour over the salad and toss gently. Serve with asparagus spears, sliced hard-cooked egg, tomato sedges and greens.

Tuna Spaghetti Ring

2 eggs
1 c. milk
2/3 c. evaporated milk
2 c. cooked spaghetti
¼ c. chopped onion
¼ c. chopped parsley
1/t. salt
2 t. mayonnaise

Beat eggs slightly. Add milk. Stir in remaining ingredients. Pour into well-buttered 8-inch ring mold. Bake in pan of hot water in moderate oven (350 deg.) for 45 minutes, or until knife inserted in center come out clean. Fill with creamed tuna, chicken or chipped beef.

Creamed Tuna

4 T butter
4 T flour
2 T chopped onion
½ t. salt
2 c. milk
1 egg yolk, beaten
2 (7 oz. each) cans tuna
1 (3 oz.) can mushrooms, drained

Melt butter, add onion and cook till clear. Add flour and mix in thoroughly. Add milk slowly and cook, stirring constantly till thickened. Add salt and egg yolk mixed with a small amount of the hot mixture. Add tuna fish and mushrooms. Chicken or chipped beef may be used in cream sauce, adding 1 t. salt for chicken, and using only ¼ t. salt for chipped beef. Serves 6.

Savory Seaside Casserole

1 can (7 ½ oz.) crab or ½ pound frozen crab
½ lb. cooked shrimp
1 can (15 oz.) artichoke hearts
2 T lemon juice
½ c. grated sharp cheddar cheese
¼ c. butter
5 T flour 2 c. milk
¼ c. dry sherry wine
1 t. salt
1/8 t. pepper
1 t Worcestershire sauce

Drain and slice canned crab or defrost, drain and slice frozen crab. Arrange crab in shallow buttered casserole with shrimp and artichoke hearts. Sprinkle with lemon juice and grated cheese. For sauce, melt butter and blend in flour. Gradually add milk, stirring and cooking until thickened. Stir in sherry and seasonings. Pour sauce over top and bake at 350 deg. 45 minutes.

Tuna Noodle Casserole

1 c. medium noodles
2 T butter
¼ c. chopped green pepper
½ c. chopped celery
1 small onion, chipped
2 T flour
½ t. salt
¼ t. pepper
2 c. milk
1 c. tuna, flaked
1 ½ c. creamed cottage cheese

Cook noodles in boiling salted water until tender, according to package directions. Rinse and drain. Melt butter in saucepan. Saute green pepper, celery and onion in butter. Blend in flour and seasonings. Gradually add milk and mix until well blended. Cook, stirring constantly, until smooth and thickened. Remove from heat. Add tuna, cottage cheese and noodles. Pour into a buttered 2 quart casserole and bake in 350 F. preheated oven for 30 minutes or until top is bubbly and brown. Serves 6.

Salmon Suzanne

1 pkg. (8 oz.) thin spaghetti
4 T butter or margarine
½ lb. mushrooms, sliced
4 T flour
¾ t. salt
1/8 t. pepper
¼ t. curry powder
4 c. milk
1 lb. canned salmon
Juice of ½ lemon
2 T sherry (cooking sherry may be used)
4 T shredded cheese
½ c. fresh bread crumbs

Cook spaghetti in a large quantity of rapidly boiling salted water for 10 minutes, or until barely tender. Drain and rinse well with cold water. Empty into 2-quart casserole. In a large skillet, melt butter or margarine and in it sauté mushrooms for 5 minutes. Stir in flour, salt, pepper, and curry powder. Gradually stir in milk and cook, stirring, until sauce is smooth and slightly thickened. Stir in salmon liquid from the can. Flake and add salmon. Stir in lemon juice and sherry. Salt to taste. Pour most of the sauce from the skillet into the casserole and toss with spaghetti. Make a hole in center of the spaghetti and empty salmon and mushrooms into the hole. Combine cheese and bread crumbs and sprinkle over top. To serve: Preheat oven to 350 deg. Bake casserole in oven for 30 minutes. Garnish prettily with sprigs of parsley before serving. Serves six.

Cheese Fish Bake!

Arrange 1 lb. fish fillets (thaw if using frozen) in single layer in greased shallow baking dish (10x6x2 inch). Season with a dash of black pepper. Stir 1 can Campbell's Cream of Mushroom Soup; pour over layer of fish. Sprinkle on ½ c. shredded cheddar cheese and a dash of paprika for extra color and flavor. Bake at 375 F. about 45 minutes or until lightly browned. 4 servings to tempt the family.

Good Catch Casserole

1 can cream of mushroom soup
1 can (1 lb.) peas
1 can (4 oz.) pimiento, diced
1 small onion, chopped
1 T. Worcestershire sauce
2 cans (6 ½ or 7 oz. each) tuna in vegetable oil
1 c. (4 oz.) grated American cheese
½ can (3 ½ oz.) French fried onions

Combine undiluted soup, peas with liquid, pimiento, onion and Worcestershire sauce in 1 ½ quart casserole. Fold tuna and cheese into mixture in casserole. Arrange French fried onions around edge. Bake in a moderate oven at 375 F. for 25 minutes. 6 servings.

Filets Parmesan

1 pkg. (1 ½ lbs.) frozen sole filets (or any white fish)
2 T. chopped onion
3 T. butter or margarine
3 T. flour
1 c. milk
½ c. dry white wine
½ c. table cream
½ c. shredded Parmesan cheese
1 t. lemon juice

Thaw fish, by following package directions, only enough to separate. Lay in shallow greased pan that can go into the broiler. Cook onion in butter or margarine till golden. Blend in flour, milk, and wine. Cook until sauce boils and thickens, stirring frequently. Blend cream and cheese into mixture. Add salt and pepper to taste (about 1 t. salt or a little more). Stir lemon juice into mixture. Pour over fish. Sprinkle more Parmesan cheese

on top. Bake in oven at 425 F. for about 20 minutes, or until fish flakes easily. But please do not overcook! Serves 3 to 4.

Shrimp a Bahia

(Better Homes and Gardens, October. 1968)

½ c. flaked coconut

½ c. milk

1 lb. frozen shelled shrimp

2 medium tomatoes, peeled, chopped, and drained (1 c.)

1 T. snipped parsley

1 T salad oil

½ t. crushed coriander seed

½ t. dried basil, crushed

1 clove garlic, minced

½ t. salt

Dash pepper

1 t. cornstarch

Combine coconut and milk; let stand 1 hour. Drain coconut well, reserving milk. Cook shrimp according to package directions; set aside. In medium saucepan, combine tomatoes, parsley, salad oil, coriander, basil, garlic, salt, and pepper. Bring to boiling; reduce heat and simmer 5 minutes. Combine reserved coconut milk and cornstarch. Add to tomato mixture; cook and stir till mixture thickens slightly and boils. Add shrimp; heat through. Serve over rice. Makes 4 servings.

Polynesian Shrimp

1 medium green pepper cut into 1-inch pieces

2 T butter or margarine

1 c. Campbell's Beef Broth

¼ c. water ½ c. pineapple juice

1 T. cornstarch

1 T. soy sauce

2 t. lemon juice

1 ½ c. cooked shrimp

½ c. pineapple tidbits

In skillet, cook green pepper in butter until tender. Remove from heat; add rest of ingredients. Cook until thickened; stir constantly. Serve over rice. 4 servings. Serve on your prettiest platter. It's exciting enough for a company meal!

Main Dishes Beef & Pork

Meal-in-One

1 ½ lbs. ground beef

½ c. chopped onion

1 can Campbell's Cream of Mushroom Soup

1 can (10 ¾ oz.) Campbell's Tomato Soup

½ c. water

Generous dash pepper

- 1 pkg. (9 oz.) frozen cut green beans, cooked and drained
- 1 c. cooked sliced carrots
- 6 servings (about 3 c.) mashed potatoes

In saucepan, brown beef and cook onion until tender; stir to separate meat. Pour off fat. Add soups, water, pepper, beans, and carrots. Pour into 2-qt. shallow baking dish. Spoon potatoes in diagonal lines across top of casserole; sprinkle with shredded mild process cheese. Bake at 350 F. for 30 minutes. 6 servings.

Italian Lasagne

- 1 lb. ground beef
- 2 T olive oil
- 3 ½ c. tomatoes
- 2 8-oz. cans tomato sauce
- 2 T. instant minced onion
- 1/8 t. garlic powder
- 1 ½ t. oregano leaves
- ¼ t. basil leaves
- ¼ t. rosemary leaves
- ½ t. monosodium glutamate
- 2 t. salt
- 1 t. sugar
- 1 3-oz. can sliced mushrooms
- ½ lb. lasagne noodles
- 1 lb. cottage cheese, sieved
- ½ ob. Mozzarella cheese, grated
- ½ c. grated Parmesan cheese

Saute ground beef in hot oil until meat loses its pink color. Add tomatoes, tomato sauce, seasonings and mushrooms. Mix well; cook slowly about 2 hours or until sauce is thickened. Cook noodles following directions on package; drain, rinse in cold water and separate. In a buttered 3-quart baking dish make two layers of the noodles, meat sauce, cottage cheese, Mozzarella cheese and Parmesan cheese, in this order, using about half of each for each layer. Bake at 350 F. for 30 minutes or until bubbly. Makes 6 to 8 servings.

Spinach Lasagne

- 1 14-oz. pkg. frozen spinach
- 1 10-oz. pkg. lasagne noodles
- 2 lbs. ground beef
- ¼ lb. bulk pork sausage
- 1 ½ t. salt
- ¼ t. pepper
- 1 ½ t. ground oregano
- 1 ½ T Worcestershire sauce
- 1 lb. mozzarella or Monterey jack cheese, shredded
- 2 cans condensed cream of mushroom soup
- 1 ½ c. milk

- 1 8-oz. can tomato sauce
- 1 tall can grated Parmesan cheese

Cook frozen spinach as directed on package; drain and chop; set aside. Brown ground beef and pork sausage in skillet; add salt, pepper, oregano and Worcestershire sauce; stir in chopped spinach. Cook lasagne noodles as directed on package; drain and rinse thoroughly. In oiled dripper pan arrange half of noodles, then half of meat mixture, then half of shredded Mozzarella or Monterey Jack cheese; then repeat until all noodle, meat and cheese are used up. Combine mushroom soup and milk and heat and stir until well blended. Pour over top of casserole, separating the noodles a bit to let it seep down into casserole. Spread tomato sauce over top of casserole, then sprinkle Parmesan cheese generously over top. Bake at 350 F. for 30 minutes or until bubbling hot. Makes 12 to 14 servings.

Impossible Lasagne Pie

The pie that does the impossible by making its own crust.

- ½ c. creamed cottage cheese
- ¼ c. Parmesan cheese
- 1 lb. ground beef, cooked and drained
- 1 t. oregano leaves
- ½ t. basil leaves
- 1 can (6 oz.) tomato paste
- 1 c. shredded mozzarella
- 1 c. milk
- 2/3 c. Bisquick baking mix
- 2 eggs
- 1 t. salt
- ¼ t. pepper

Heat oven to 400 F. Grease pie plate, 10x1 ½ inches. Layer cottage and Parmesan cheeses in plate. Mix beef, herbs, paste and ½ c. mozzarella; spoon on top. Beat milk, baking mix, eggs, salt and pepper 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake until knife inserted between center and edge come out clean, 30 to 35 minutes. Sprinkle with remaining mozzarella. 6 servings.

Beef Casserole Deluxe

- 1 lb. lean ground beef
- 2 cans (8 oz. each) tomato sauce with cheese
- ¼ c. finely chopped onion
- 1 t. crushed basil
- 1 t. dried parsley flakes
- ¾ t. salt
- ½ t. crushed oregano
- ¼ t. pepper
- 2 pkgs. (10 oz. each) frozen chopped spinach, cooked and very well drained
- 1 pint cream style cottage cheese

1 pkg. (8 oz.) sliced Mozzarella or mild process cheese. In skillet brown beef; pour off fat. Stir in tomato sauce with cheese, onion, basil, parsley flakes, $\frac{1}{2}$ t. salt, oregano and pepper. Simmer, uncovered, 10 minutes, stirring occasionally. Combine drained spinach, cottage cheese and remaining $\frac{1}{4}$ t. salt. In rectangle or oval baking dish, spoon spinach around edge; pour beef mixture in center. Cut each cheese slice into 3 lengthwise strips; arrange in lattice design over meat. Bake at 375 F. for 20 to 25 minutes. Makes 6 to 8 servings.

Corned Beef Casserole

1 pkg. (2 c.) noodles
3 T butter or margarine
3 T flour
2 $\frac{1}{4}$ c. milk
1 T prepared horseradish
1 t. salt
1 t. prepared mustard
Dash of pepper
1 pkg. (10 oz.) corned beef

Cook noodles according to package directions; drain. In saucepan melt butter and stir in flour. Add milk and cook quickly, stirring constantly, until mixture thickens and bubbles. Stir in horseradish, salt, mustard and pepper. Add thawed peas and noodles. Turn into 10x6x1 $\frac{1}{2}$ -inch baking dish. Arrange sliced corn beef over noodles. Bake in 350 deg. oven for 30 minutes. Serves 5 or 6.

Tagliarini

1 lb. ground beef
3 T vegetable oil
1 t. salt
 $\frac{3}{4}$ c. chopped onion
1 clove garlic, minced
 $\frac{3}{4}$ c. chopped green pepper
1 can (1 lb.) tomatoes
1 10-oz. can whole kernel corn with liquid
1 7-oz. can pitted ripe olives, drained and halved.
1 pkg. noodles Italiano
1 $\frac{1}{2}$ c. hot water

Brown meat in hot oil in large skillet. Stir in remaining ingredients—except cheese filling from noodles Italiano package. Cover; cook over low heat, stirring occasionally, about 25 minutes. Uncover; cook 10 to 15 minutes more. Stir in cheese filling during last minute. Makes 6 to 8 servings.

Hamburger Chow Mein

$\frac{1}{4}$ c. butter or margarine
1 lb. hamburger

1 medium onion, chopped
2 t. salt
dash pepper
2 c. diced celery
1 ½ c. water
2 T. La Choy Soy Sauce
1 t. sugar
1 T. La Choy Brown Gravy Sauce
2 16-oz. cans La Choy Bean Sprouts, rinsed and drained
1 small can mushrooms, drained
2 T cornstarch

Fry meat and onion in butter or margarine until brown. Add salt, pepper, celery and water, cover and simmer 20 minutes. Add Bean Sprouts. Blend cornstarch with 2 T. of water and add Soy Sauce, sugar and Brown Gravy Sauce. Stir into meat-vegetable mixture and heat until thickened. Add mushrooms and serve hot over La Choy Chow Mein Noodles.

Ground Beef in Sour-cream Sauce

1 c. chopped onion
2 T. fat
1 lb. ground beef
3 c. medium noodles
3 c. tomato juice
1 t. salt
1 ½ t. celery salt
Dash pepper

Cook onion in hot fat until tender but not brown. Add beef; brown lightly. Place noodles in layer over meat. Combine tomato juice and seasonings; pour over noodles. Bring to boiling; cover, and simmer over low heat 20 minutes. Add green pepper; cover and continue cooking 10 minutes or till noodles are tender. Stir in sour cream and mushrooms; heat just to boiling. Season to taste. Top with green-pepper rings. Makes 6 servings.

Pumpkin Face Meat Loaf

1 c. unseasoned prepared stuffing (croutons or crumbs)
½ c. milk
1 lb. ground beef
½ lb. ground veal
½ lb. lean ground pork

2 eggs
1 ½ t. salt
½ t. pepper
1 T. dried basil
¼ t. oregano
¼ c. onion, chopped
2 c. stewed tomatoes
1 T. parsley, finely chopped
1 t. Parmesan cheese

Soak prepared stuffing in milk in small bowl until soft and mushy. Mix ground meat together in large bowl. Add eggs, salt, pepper, basil, oregano, onion and softened stuffing. Shape into a large round ball and place in ovenproof mixing bowl to hold round shape. Cook until brown on top in 350 F. oven. Remove from bowl and place on aluminum foil upside down. Bake until done and evenly browned, about 1 ½ hours. Make eyes of slices of stuffed olives or cocktail onions, ears of raw cauliflower buds, nose of raw carrot, mouth of pimiento. Simmer tomatoes, parsley and cheese together for 5 minutes and pour over top for hair.

Meat Balls with Rice

1 C. dry bread crumbs
1 lb. ground beef
1 envelope garlic and cheese salad dressing mix
½ c. milk
1 c. water
2 beef bouillon cubes
¼ c. flour
1 c. cold water
3 c. fluffy rice

Combine crumbs, ground beef, salad dressing mix, and milk; mix thoroughly. Shape into about 38 small balls, using about 1 T. of the meat mixture for each meat ball. Brown meat balls in hot skillet, using a very little fat if necessary, and turn frequently until browned on all sides. Remove meat balls from skillet and add 1 c. water. Bring to a boil, loosening all pieces of meat clinging to skillet. Dissolve bouillon cubes in it. Combine flour and 1 c. cold water until smooth. Add to boiling liquid and cook and stir until smooth. Return meat balls to skillet. Cover and simmer 5 minutes. Serve meat balls and gravy over hot rice. Makes 5 or 6 servings.

Bavarian Beef Balls

2 lbs. ground beef
1/3 c. water
1 t. caraway seeds
1 c. well-drained sauerkraut, finely chopped
1 egg
½ t. salt

1/8 t. pepper
3 T. flour
2 T. lard or drippings
2/3 c. sour cream
2 T. milk
1/2 t. caraway seeds
1/4 t. Salt

Pour water over caraway seeds and let stand 5 minutes. Combine ground beef, sauerkraut, egg, salt, pepper and caraway seeds with water. Mix well and shape into about 30 balls, allowing about 2 rounded T. mixture for each. Roll balls in flour. Brown in lard or drippings. Cover and cook slowly 30 minutes. Combine sour cream, milk, caraway seeds and salt. Mix well and heat in saucepan, over hot water, to serving temperature. Remove meat balls to hot serving platter, serve sour cream mixture over meat balls. Serves 6 to 8.

Meatball Heroes

2 T. cooking oil
1/2 clove garlic, minced
1/2 envelope (1/4 c.) onion soup mix
1 c. water
1 8-oz. can (1 c.) tomato sauce
1 t. sugar
1/2 t. dried oregano, crushed
1 lb. ground beef
1/2 t. salt
Dash pepper
1/3 c. fine dry bread crumbs
1/2 c. milk
2 T. cooking oil
8 frankfurter buns, split and toasted

In saucepan, heat together the first 2 T. cooking oil and the garlic; stir in soup mix, water, tomato sauce, sugar, and oregano. Gently boil sauce, uncovered, 10 to 15 minutes, stirring occasionally till slightly thickened. Combine meat, salt, pepper, bread crumbs, and milk. Shape into 24 small balls; brown in the remaining 2 T. cooking oil. Add to sauce; cover and cook for about 20 minutes. Arrange 3 meatballs on bottom half of each frankfurter bun. Spoon on a little sauce; cover with bun top. Makes 8.

Lipton Campfire Bean Dinner

1 1/2 lbs. ground beef
1 envelope Lipton Onion Soup Mix
2 (1 lb. 4 oz.) cans kidney beans
1/4 c. chili sauce
1 1/2 c. water

In large skillet brown meat well, stirring frequently. Stir in Lipton Onion Soup Mix, beans, chili sauce and water. Simmer, covered, 20 minutes. Makes 6 to 8 servings.

Apricot-Cranberry

Meat Loaf

2 lbs. ground beef
1 ¼ t. salt
¼ t. pepper
1 slice stale bread or toast
1 egg, beaten
¼ c. minced parsley
2 T. steak sauce
½ c. hot water
1 beef bouillon cube
1/3 c. minced onion
8 canned apricot halves
4 t. cranberry sauce

Dissolve bouillon cube in hot water, and mix together lightly all ingredients except last two. Shape into loaf and place in 9x5x3 inch loaf pan. Press fruit halves into meat, hollow side up, and put ½ t. cranberry sauce in center of each. Bake 50 minutes in 350 F. oven. Serves 6 to 8.

Beef Mexicana

1 large onion, sliced
2 T shortening or drippings
1 lb. ground beef
2 cans tomato sauce
1 can (1 ½ c.) whole kernel corn
1 t. salt
¼ t. pepper
Chili powder

Fry onion in hot fat until tender. Add beef. Cook, stirring, until lightly browned. Stir in tomato sauce, corn, salt, pepper. (If your family likes “hot” dishes, add a generous pinch of chili powder.) Simmer gently for about 30 minutes. Serve with rice, hot corn bread

squares, or on toasted buns. Makes 4 servings.

Hamburger-Rice Pie

1 lb. ground chuck
½ c. fine dry bread crumbs
¼ c. chopped onion
¼ c. chopped green pepper
1 ½ t. salt
¼ t. pepper
2 cans tomato sauce
2 c. cooked rice
½ c. grated American cheese

Mix beef, bread crumbs, onion, green pepper, seasonings and ½ can tomato sauce. Spread in greased 10-inch pie pan, forming a shell. Mix rice, cheese and remaining sauce. Place in meat shell. Sprinkle with a little additional cheese. Bake in oven at 375 F. for approximately 30 minutes.

Spring Beef Pie

1 c. sliced celery
½ c. chopped onion
¼ c. finely chopped green pepper
2 T. oil
2 T. flour
2 c. cubed cooked beef
1 can (1 lb.) baby lima beans, undrained
1 can (8 oz.) tomato sauce with cheese
½ c. homemade or canned beef gravy
½ bay leaf, crumbled
1 pkg. (8.6 oz.) refrigerated butterflake rolls
1 T. poppy seeds, if desired

In a skillet cook celery, onion and green pepper in oil until almost tender. Sprinkle with flour then stir in beef, beans, tomato sauce, gravy and bay leaf. Heat thoroughly and pour into 2-quart baking dish. Separated rolls, cut each in half and place, cut-side down, around edge of baking dish. Sprinkle with poppy seeds, if desired. Bake in 375 F. oven for 25 to 30 minutes. Makes 4 to 6 servings.

Big Boy Pizza Sandwich

1 4-oz. can mushrooms, drained

1/3 c. olives, ripe, chopped

1 T. onion, minced

1 t. oregano

1/2 t. garlic salt

Dash of pepper

1 8-oz. can tomato sauce

1 c. mozzarella cheese, shredded

1/4 c. parmesan cheese

Brown the ground beef in frying pan, pour off excess fat and add mushrooms, olives, onion, oregano, garlic salt and pepper, mix well and stir in the tomato sauce. Cut the bread in half, lengthwise, spoon the meat mixture on the two halves of bread and sprinkle with the mozzarella and parmesan cheeses. Place bread halves on a cookie sheet and bake at 400 F. for 15 to 20 minutes until cheese is melted and hot all the way through.

Family Dinner

Meat Loaf-Spicy Topping

Scalloped Potatoes

Buttered Green Beans

Assorted Pickles, radishes

Butterflake Rolls

Coconut Topped Cup Cakes

Meat Loaf-Spicy Topping

Meat Mixture:

1 lb. ground beef

1 lb. ground smoked ham

1 egg, beaten

1/4 t. nutmeg

1/4 t. pepper

1/2 c. milk

2 c. soft bread crumbs

1/2 can (10 1/2 oz.) condensed tomato soup

Spicy Topping:

3 T. brown sugar

1 1/2 t. flour

1/8 t. cloves (optional)

1 t. prepared mustard

1 t. vinegar

1 ½ t. Water

Combine beef and ham. Mix egg, nutmeg, pepper, milk, bread crumbs and soup. Add to ground meats and mix thoroughly. Pack into an 8-inch square pan.

Spicy Topping: Mix well brown sugar, flour and cloves. Add mustard, vinegar and water and mix well. Cook slowly 3 minutes, stirring constantly. Spread Spicy Topping on meat mixture. Bake in a slow oven (325 F.) for 1 hour, 15 minutes. 6-8 servings.

Beefed-Up Biscuit Casserole

1 lb. ground beef

½ c. chopped onion or 2 T. instant minced onion

¼ c. diced green chiles or green pepper

1 c. (8-oz. can) tomato sauce

2 t. chili powder

½ to ¾ t. garlic salt

1 can (8 oz.) buttermilk or country style biscuits

1 ½ c. shredded Monterey Jack or Cheddar cheese

½ c. dairy sour cream

1 egg, slightly beaten

In large fry pan, brown ground beef, onion and chiles, drain. Stir in tomato sauce, chili powder and garlic salt. Simmer while preparing dough. Separate biscuit dough into 10 biscuits; pull apart each into 2 layers. Press 10 biscuit layers over bottom of ungreased 8 or 9-inch square baking pan. Combine ½ c. cheese (reserve remaining cheese for topping), sour cream and egg; mix well. Remove meat mixture from heat; stir in sour cream mixture; spoon over dough. Arrange remaining biscuit layers on top; sprinkle with remaining cheese. Bake at 375 F. for 25 to 30 minutes until biscuits are deep golden brown. Serves 4 to 5

Tips: Reheat, loosely covered with foil, at 375 F. for 20 to 25 minutes until heated through.

To make ahead, prepare, cover and refrigerate up to 2 hours before baking. Bake at 375 F. for 30 to 35 minutes.

Moussaka Romano

1 lb. ground beef
½ c. chopped onion
2 (12-oz. each) cans tomato paste
2 t. salt
1 t. garlic powder
1 t. oregano, crushed
1 t. sweet basil, crushed
½ t. pepper
4 c. water
¼ c. butter
¼ c. flour
½ t. salt
2 c. milk
1 (15-oz.) carton Ricotta cheese
½ t. ground cinnamon
3 eggs
1 medium eggplant, peeled and sliced 3/8-inch thick
Oil
1 lb. lasagna noodles, cooked and drained
½ c. grated Parmesan cheese

Brown ground beef; add onion and cook 5 minutes. Add tomato paste and seasonings; blend in water. Simmer, uncovered, for 1 hour. In medium saucepan melt butter; blend in flour and ½ tsp salt. Stir milk in slowly and cook, stirring constantly, until thickened and bubbly. Remove from heat; add cheese, cinnamon and eggs. Fry eggplant lightly in oil.

Cover bottom of a 15x10x2-inch baking pan with 1/3 of the meat mixture; half of the eggplant, 1/3 of the cheese mixture and ½ of the noodles. Repeat layers. Dot top with remaining cheese mixture. Ladle 1 c. meat mixture around dots of cheese mixture, swirl together with a spoon. Sprinkle Parmesan cheese over top. Bake at 350 F. for 45 minutes. Allow to set about 10 minutes. Cut in squares and serve with remaining hot sauce. Makes 8 to 10 servings.

Noodle Delight

4 c. cooked noodles
1 T. butter
1 lb. ground beef

2 8 oz. cans tomato sauce
1 c. cottage cheese
1 pkg. 8 oz. cream cheese
¼ c. sour cream
1/3 c. chopped onions
1 T. minced green pepper
2 T. melted butter

Brown meat in 1 T. butter and add tomato sauce. In a bowl, combine cream cheese, cottage cheese, sour cream, onion and green pepper. Put half of noodles in casserole and cover with cheese mixture. Add rest of noodle and pour the melted butter over. Then add meat mixture and bake at 375 for 1 hour. Chill casserole over night before baking.

Sauerbraten Meat Balls

1 lb. ground beef
¾ c. soft bread crumbs
¼ c. finely chopped onion
2 T. bottled lemon juice
2 T. water
½ t. salt
Dash pepper
2 ¼ c. water
3 beef bouillon cubes ½ c. brown sugar
¼ c. seedless raisins
¼ c. bottled lemon juice
3.4 c. gingersnap crumbs
1 pkg. (8 oz.) noodles
1 t. poppy seeds

Combine meat, bread crumbs, onion, 2 T. bottled lemon juice, 2 T water, salt and pepper. Shape into 1-inch balls. Brown balls in small amount of hot fat. Remove meat; add 2 ¼ c. water to drippings and bring to a boil; stir in bouillon cubes, sugar, raisins, ½ c. bottled lemon juice and gingersnap crumbs. Add meat balls: Cook uncovered over low heat, stirring occasionally. Cook noodles according to package directions. Drain and top noodles with poppy seeds. Serve meat balls and sauce over noodles, each in separate bowls. Makes 5-6 servings.

Danish Fricadillies

2 lbs. ground round
1 lb. pork sausage
2 eggs, beaten
1 onion, ground
2 c. bread crumbs
1 T. salt

½ t. pepper
½ t. sage
Dash of ginger

Mix meat together. Add eggs, onion, bread crumbs and spices. Shape into thick patties. Brown in small amount of butter. Place patties in baking pan with 1 c. water and bake in 350 F. oven for 1 ½ hours. Also may be used for meat balls in soup.

Spaghetti-Meat Casserole

¼ c. chopped onion
1 lb. pork sausage
1 lb. ground beef
1 t. basil
1 no. 303 can tomato puree (2 c.)
2 T sugar
1 ½ t. Worcestershire sauce
1 \$4-oz.) can whole mushroom caps
¼ c. crumbled bleu cheese
2 C. cooked spaghetti ½ c. bread crumbs
½ c. chopped blanched almonds

Saute onion, sausage, ground beef until lightly browned; drain off excess grease. Add basil, tomato puree, sugar, Worcestershire sauce. Simmer 5 minutes. Remove from heat; add mushrooms, bleu cheese. Line a 1 1/2 –quart casserole with heavy duty super strength foil; grease lightly. Place cooked spaghetti in casserole; pour hot meat mixture over spaghetti. Sprinkle top with bread crumbs. Bake 20 minutes at 350 F.; remove from oven. Sprinkle chopped almonds over top; return to oven 5 minutes.

Note: If casserole is made ahead of time and refrigerated, allow 25 to 30 minutes to bake chilled.

Savory Enchiladas

2 lbs. ground beef
1 c. chopped onion
1 can (32oz.) refried beans
1 c. grated cheddar cheese
2 cans mushroom soup
2 cans tomato soup
2 cans (10) enchilada sauce

24 corn tortillas
2 c. grated cheddar cheese
2 c. grated Monterey Jack cheese
Shredded lettuce
Tomatoes
Olives
Green onion
Sour cream

Brown ground beef and onion. Drain off fat. Add refried beans and heat through. Remove from heat and add the cup of grated cheddar cheese. Make sauce by combining the soups and enchilada sauce. Spoon meat mixture into tortillas and roll up. Place seam side down in two 13x9-inch baking dishes. Pour sauce over and top with grated cheddar and jack cheese. Bake in 350 F. oven for 25 to 30 minutes. Top with shredded lettuce, tomatoes, olives, green onion and sour cream. Makes 12 servings.

Manicotti

½ lb. ground beef
1 clove garlic, crushed
1 c. creamed style cottage cheese (8 oz.)
4 oz. shredded mozzarella cheese
½ t. salt
½ c. Best Foods Real Mayonnaise
8 manicotti, cooked and drained
1 (16-oz.) jar spaghetti sauce
½ t. dried oregano leaves
Parmesan cheese

Brown meat and garlic in skillet; drain fat. Blend next 4 ingredients in bowl; stir in meat. Fill each manicotti with ¼ c. filling. Place manicotti in single layer in 10x6x1 3.4-inch baking dish. Sprinkle with any remaining filling. Cover with sauce. Sprinkle with oregano and Parmesan. Cover with foil. Bake in 325 F. oven for 15 minutes. Remove foil and bake 10 minutes. Serves 4.

Skillet-Easy Beef Enchiladas

6 refrigerated soft corn tortillas quarter-pound extra-lean ground beef round
4 T. minced onion
1 T vinegar
1 T raisins
1 to 2 t. chili powder (or more to taste)
¼ t. dried oregano
optional: 1 t. cumin seeds (or half t. ground cumin)
2 c. tomato juice
1 c. water

optional: small hot or sweet (or bell) pepper, diced

2 T. shredded extra-sharp cheddar yogurt, plain low-fat

Note: canned tortillas aren't soft enough to roll. If used, drop them in boiling water for a few seconds until flexible.

Thaw tortillas. Spray a non-stick skillet well with cooking spray. Spread the ground beef in the skillet and brown over moderate heat. Break up meat and turn to brown evenly. (Drain and discard any melted fat.) Stir in onion and vinegar. Cook and stir until vinegar evaporates. Stir in raisins, chili powder, oregano, cumin, garlic salt and $\frac{1}{4}$ c. of the diluted tomato juice. Cook and stir until tomato juice evaporates. Divide the meat filling among the soft tortillas and roll them up (like crepes). Arrange them side by side in the same skillet.

Pour on the remaining diluted tomato juice. (add the minced pepper, if desired; sprinkle with additional oregano, cumin and chili powder, if desired.) Cover the skillet and simmer over low heat 10 to 15 minutes. Uncover and continue to simmer until sauce is thick, and additional 3 to 4 minutes. Sprinkle with 2 T. shredded cheese, if desired. Serve from skillet with sauce. Some people like to top enchiladas with a dollop of sour cream. Use plain low-fat yogurt instead, (calories per T., only $\frac{1}{4}$ the calories. Makes six enchiladas, approximately 105 calories each.

All-American Macaroni Casserole

1 $\frac{1}{2}$ lbs. ground beef

2 medium onions, chopped

1 medium green pepper, diced

1 can (6 oz.) tomato paste

2 cans (8 oz. each) tomato sauce

1 $\frac{1}{2}$ t. salt

3.4 t. oregano leaves

$\frac{1}{4}$ t. crushed dried red peppers (or chiles)

3 quarts boiling water

2 c. elbow macaroni (8 oz.)

1 c. (8 oz.) creamed cottage cheese

1 c. grated cheddar cheese (about 4 oz.)

Cook meat in large saucepan until browned, stirring frequently. Drain of fat. Add onion

and green pepper; cook 1 minute. Stir in paste, sauce, salt, oregano and red pepper. Cover and cook over low heat for 45 minutes. Meanwhile, add 1 T. salt to rapidly boiling water. Gradually add macaroni so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Layer half the macaroni and meat sauce in a 2 ½-quart casserole. Spoon cottage cheese on top and sprinkle with ¼ c. of the cheddar cheese. Repeat layers of remaining macaroni, meat sauce and then cheddar. Bake at 375 F. for 15 minutes, cover loosely with foil and continue baking for 15 minutes longer. Makes 6 servings.

Beef Round Steak Firenze

1 beef round steak (2 to 3 lbs), cut ¾ to 1-inch thick
¼ c. flour
1 t. salt
1/8 t. freshly ground pepper
2 T. lard or drippings
2 beef bouillon cubes
½ c. hot water
1 can (16 oz.) whole tomatoes
1 ½ c. chopped onion 1/8 t. garlic powder
¾ t. oregano
1 ½ t. Worcestershire sauce
1/3 t. freshly ground pepper

Cut steak into serving pieces. Combine flour, salt and pepper. Dredge steak in seasoned flour. Reserve excess flour. Brown meat on both sides in drippings. Pour off excess drippings. Dissolve bouillon cubes in hot water. Drain canned tomatoes. Reserving tomatoes, add enough tomato juice to bouillon to total 1 ¼ c. liquid. (Add water, if necessary.) Add reserved flour to chopped onion and mix.

Add tomato-bouillon liquid, floured onion, garlic powder, oregano, Worcestershire sauce and freshly ground pepper to the meat. Cover tightly and cook slowly 1 ½ to 2 hours or until meat is tender. Add reserved tomatoes and heat 5 minutes. Serve with buttered noodles. Serves 6.

Beef Cantonese

2 lbs. boneless beef, cut into 1-inch cubes
1 small onion, chopped (about ¼ c.)
3 T. cooking fat or shortening
1 ½ c. water
1 can (11 oz.) mandarin orange segments, drained (reserve syrup)
1/3 c. soy sauce
½ t. ginger
2 T. cornstarch
¼ c. cold water
1 small green pepper, cut into strips
½ lb. mushrooms, sliced
2 c. diagonally sliced celery or celery cabbage (1 1/2 -inch pieces)

1 can (5 oz.) water chestnuts, drained and sliced

In large skillet over medium heat, brown beef and onion in hot cooking fat, stirring until onion is tender. Pour off drippings. Add 1 ½ c. water, the reserved orange syrup, soy sauce and ginger; heat to boiling. Reduce heat; cover and simmer 1 ½ hours or until beef is tender. Blend cornstarch and ¼ c. water; stir into beef mixture. Cook over medium heat, stirring constantly, until mixture thickens and boils. Boil and stir 1 minute. Stir in green pepper, mushrooms, celery and water chestnuts. Cover and cook over low heat 5 to 7 minutes. Just before serving, fold in orange segments.

Islander Beef Short Ribs

3-4 lbs. beef short ribs

1 t. salt

1 can (15 ¾ oz.) pineapple tidbits

½ c. catsup ¼ c. vinegar

¼ c. water ½ c. minced onion

¼ c. finely chopped green pepper

3 T. brown sugar

½ t. dry mustard

½ t. salt

Flour for gravy

Brown beef short ribs in own fat. Pour off drippings. Cover tightly and cook slowly 1 ½ hours. Pour off drippings again. Combine remaining ingredients and pour over short ribs. Cover and continue to cook an additional 30 minutes. Thicken cooking liquid with flour for sauce. 4 to 6 servings.

Mexican Lasagne

1 T. oil

1 lb. ground beef

1 onion, chopped

1 can (1 lb) tomatoes

1 t. chili powder

½ t. cumin

Salt and pepper

1 can (1 lb) kidney beans

½ c. water

½ lb. lasagne noodles

2 c. cottage cheese

1 ½ c. grated cheddar cheese

Heat oil in skillet and add onion, chopped, and cook till clear. Add ground beef and cook till pink color disappears. Add tomatoes, kidney beans and water. Stir in chili powder, cumin, salt and pepper to taste. Simmer 10 minutes. Cook lasagne noodles according to package directions. Alternate noodles, meat sauce, cottage cheese, and grated cheese in

shallow 3-quart baking dish, making three layers and ending with sauce and grated cheese. Bake in 375 F. oven for 30 minutes. Let stand 15 minutes to set before serving. 6 servings.

Reuben Roll-Ups

1 pkg. refrigerated crescent rolls (8 rolls)
1 8-oz. can sauerkraut, well drained
1 T. thousand island salad dressing
8 thin slices (about 4 oz.) cooked corned beef
2 slices process Swiss cheese, cut in ½-inch strips

Unroll crescent roll dough; separate into 8 triangles. Snip drained sauerkraut in can to cut long strands; combine with salad dressing. Place one slice corned beef across wide end of triangle. Spread 2 T. sauerkraut on corned beef; top with 2 strips of cheese. Roll up, beginning at wide end of triangle. Bake on ungreased baking sheet in moderate oven (375 F.) for 10 to 15 minutes or till golden brown. Serve hot. Makes 8.

Taco Burgers

1 lb. ground beef
1-16 oz. can or 2 c. tomatoes
1 pkg. taco seasoning mix
6 buns, split and toasted
1 c. about 4 oz. shredded natural cheddar cheese
2 c. shredded lettuce

Brown beef till crumbly, drain off fat and add tomatoes and seasoning mix. Stir well to break up pieces of tomato. Bring to boil and reduce heat, simmer about 10 minutes and spoon over toasted buns. Sprinkle with the cheese and lettuce and serve.

7-Layer Casserole

Heat oven to 350 F. Place these ingredients in layers in 2-quart baking dish with tight-fitting lid:

1 c. uncooked rice
1 c. canned whole kernel corn, drained
Sprinkle with salt and pepper; pour over 1 c. tomato sauce and ½ can water
½ c. each finely chopped onion and green pepper
¾ lb. uncooked ground beef
sprinkle with salt and pepper; pour over second can tomato sauce and ¼ can water
Cover with 4 strips bacon, cut in half

Cover dish. Bake at 350 F. for 1 hour. Uncover. Bake for about 30 minutes longer, until bacon is crisp. Makes 4 to 6 servings.

Cheese-Stuffed Burgers

Start with cooked rice and green onion to stuff these cheese-filled and tipped burgers—

¾ c. Creamy Sauce Mix

1 ¼ c. milk

1 ½ c. (6 oz.) shredded sharp process American cheese

1 slightly beaten egg

1 c. soft bread crumbs

1 lb. ground beef

1 3-oz. can chopped mushrooms, drained

½ c. cooked rice

1 T. chopped green onion

In saucepan, combine Creamy Sauce Mix, milk, and cheese; cook and stir till thickened. Combine egg, 1/3 c. of the cheese sauce, and soft bread crumbs; mix in ground beef. Shape into 4 circles, each 6 inches in diameter. Combine ¼ c. of the mushrooms, the rice, and green onion. Spoon 2 T. mixture into centers. Pull up over edges of stuffing; seal. Bake in uncovered 8x8x2-inch baking dish in 350 F. oven for 45 minutes. Combine remaining cheese sauce and mushrooms; heat through. Serve over burgers. Garnish with peppers and parsley. Makes 4 servings.

In-From-The-Snow Casserole

1 lb. lean ground beef

1 (15-oz.) can Hunt's Tomato Herb Sauce

¼ c. finely chopped onion

¾ t. salt

¼ t. pepper

2 (19-oz.) pkgs. frozen chopped spinach, cooked and drained

1 pint cream-style cottage cheese

1 t. parsley flakes

½ t. oregano

8 oz. mozzarella or mild process cheese, sliced

In skillet, brown beef; drain fat. Stir in Hunt's Tomato Herb Sauce, onion, ½ t. salt and pepper; simmer, uncovered, 10 minutes, stirring occasionally. Press spinach very dry; combine with cottage cheese, parsley flakes, oregano and remaining ¼ t. salt. Spoon spinach mixture around edge of shallow baking dish; pour beef mixture in center. Cut cheese slices into lengthwise strips; arrange in lattice design over meat. Bake at 375 F. for 20 to 25 minutes. Makes 6 to 8 servings.

Hungarian Goulash

1 c. onion, chopped

3 T. bacon fat, divided

2 1/2 lbs. lean beef stew meat, cut into 1 1/2-inch cubes
2 T paprika
1 3/4 t. salt
1/4 t. ground black pepper
1/4 t. ground marjoram
1 c. (10 1/2 oz.) condensed beef broth
1 1/2 soup cans of water
1/4 c. sweet pepper flakes
1/4 c. flour
1/3 c. water
1/2 c. dairy sour cream

In a large Dutch oven or heavy skillet heat 2 T of the bacon fat. Add onion and sauté 5 minutes. Remove onion; set aside. Add remaining 1 T. bacon fat to Dutch oven. Add meat and brown well on all sides. Sprinkle with paprika, salt, black pepper and marjoram. Add broth and 1 1/2 soup cans of water, pepper flakes and reserved onion. Bring to boiling point. Reduce heat; cover and simmer 2 hours or until meat is tender. Remove meat to serving platter. Strain gravy; mix flour with remaining 1/3 c. water. Gradually add to gravy and cook until thickened, stirring. Blend in sour cream. Heat only until hot. Spoon over beef cubes. Serve with poppy seed noodles.

Cauliflower Beef Casserole

1 medium head of cauliflower
1 1/2 lbs. ground beef
1 small onion chopped
1/2 t. salt
1/4 t. Tabasco
1 T. flour
1 c. milk
1 T. oil
1/4 t. Tabasco
1/2 lb. cheese, grated (2 c.)
1 c. seasoned bread cubes

Separate cauliflower buds. Cook in salted water until partially tender. Saute beef with onion, salt and Tabasco. Meanwhile, prepare cheese sauce by blending flour, milk, oil and Tabasco in small saucepan. Stir over low heat until thickened. Add cheese, heat until melted. Put meat into 2-quart casserole, cover with layer of bread cubes. Add cauliflower buds, pour cheese sauce over all. Place in 375 F. oven for 30 minutes, until casserole is heated through and sauce is bubbly. 6 servings.

Flank Steak Madrid

1/4 c. chopped onion
1/4 c. butter or margarine, melted
1 c. herb seasoned stuffing

1 c. (7 oz.) whole kernel corn with sweet peppers undrained
1 flank steak (about 2 lbs.)
Salt and pepper
1 can (8 oz.) tomato sauce
1 jar (2 ½ oz.) sliced mushrooms, undrained

Saute onion in butter until tender; combine with stuffing, corn and liquid from corn. Set aside. Place steak on cutting board; trim thin end to make edges about even. Score top side nearly through; season with salt and pepper to taste. Spread stuffing down center of meat; fold in half to make a lengthwise roll. Secure edges at ends with toothpicks working up toward center bringing edges together. Stuffed flank will be canoe-shaped. Combine tomato sauce, mushrooms and mushroom liquid in medium roaster. Place meat, seam-side up, in pan; spoon sauce over top. Bake uncovered at 350 F. for 20 minutes. Cover and bake an additional 1 ¼ hours or until tender. Place meat on serving platter; slice, then remove toothpicks. Skim excess fat from sauce; serve sauce with meat. Garnish platter with carrot nuggets and parsley if desired. Serves 6.

Easy Vegetable Beef Skillet

1 pkg. (3 oz.) smoked sliced beef
¼ c. butter or margarine
4 green onions, sliced (about ½ c.)
2 medium carrots, peeled and shredded (about 1 c.)
¾ c. finely diced celery
1 t. grated lemon peel
1 can (17 oz.) whole kernel corn
1 T. flour
1 c. evaporated milk
salt and pepper to taste

Cut beef into bite-size pieces. Melt butter in a large skillet over low heat. Add beef and onions; cook and stir until onion is tender, about 5 minutes. Stir in carrots, celery and lemon peel. Pour liquid from corn into mixture. Cover and continue cooking over very low heat 5 minutes longer. Stir in drained corn. Sprinkle flour over mixture, mixing in smoothly. Stir in evaporated milk; cook and stir until thickened and hot. Add salt and pepper to taste. Makes 4 to 6 servings.

Borscht

Cut as much meat from 2 ½ lbs. beef shin as possible. In large kettle, brown meat in ¼ c. shortening. Then add:

Bones

3 carrots, peeled and sliced thin

3 stalks celery, stalks and all

3 yellow onions, peeled and sliced

2 potatoes, peeled and halved

Brown vegetables slightly.

Add 1 quart undiluted beef consomme. Simmer 1 hour. Then add:

4 beets, peeled and sliced

1 can (1 lb. 13 oz.) tomatoes

1 bay leaf

1 clove garlic, sliced

2 t. salt

½ c. sherry

Simmer slowly 4 hours. Cool and refrigerate over night. Next day remove fat, remove vegetables and strain. Place in kettle and add:

4 beets, peeled and sliced

2 ¾ c. beef consommé

1 sprig parsley

1 onion, peeled and sliced

1 T. sugar

Cook 2 hours. Strain again. Serve hot with sour cream and chives, chopped. The meat and beets may be returned to broth, or the Borscht may be served clear, garnished only with the sour cream and chives.

Beef Hungarian Goulash

2 lbs. round steak, cut in 1/2- inch cubes, or stew meat cut in small cubes
1 c. chopped onion
1 clove garlic, mince
2 T flour
1 t. salt
½ t. pepper
1 T. paprika
¼ t. dried thyme, crushed
1 bay leaf
1 can (28 oz.) tomatoes
1 c. sour cream

Layer meat, onion and garlic in pot. Stir in flour and mix to coat meat cubes. Add remaining ingredients except sour cream. Stir well. Cover and bake at 275 F. for six to eight hours. Or, follow same procedure in slow-cooking pot. Cover and cook on low for seven to 10 hours. Remove bay leaf. Thirty minutes before serving, add sour cream. Stir in thoroughly.

Popover Pizza

1 lb. lean ground beef
1 large onion, chopped
2 c. prepared spaghetti sauce
2 eggs
1 c. milk
1 T. vegetable oil
1 c. flour
2 c. mozzarella cheese, grated
½ c. Parmesan cheese, grated

Brown beef with onion; drain. Add spaghetti sauce; simmer 10 minutes. Prepare popover batter by whisking eggs with milk and oil. Add flour and beat until smooth. Spoon sauce mixture into 9- by 13-inch baking dish. Sprinkle with cheese; pour batter evenly over mixture. Sprinkle top with Parmesan cheese. Bake at 400 F. for 30 minutes or until puffed and golden brown. Makes 6 servings.

Beef Burgundy

2 lbs. beef round steak, cut $\frac{3}{4}$ inch thick
1/3 c. flour
2 t. salt
 $\frac{1}{4}$ t. pepper
3 T. lard or drippings
1 c. boiling water
2 beef bouillon cubes
12 small onions (1 inch in diameter)
1 c. Burgundy wine
2 T. catsup
2 sprigs parsley
1 small bay leaf
 $\frac{1}{2}$ t. thyme
 $\frac{1}{8}$ t. garlic powder
 $\frac{1}{2}$ lb. mushrooms, cut in half
Flour
1 T. chopped parsley

Cut round steak in strips $\frac{1}{8}$ inch thick and 2 inches long. (Steak cuts easily if well chilled or partially frozen.) Combine flour, salt and pepper. Dredge steak strips in seasoned flour. Brown in lard or drippings. Pour off drippings. Add boiling water to bouillon cubes and stir until dissolved. Add bouillon, onions, Burgundy wine, catsup, parsley sprigs, bay leaf, thyme and garlic powder to meat. Cover and cook over low heat 45 minutes. Add mushrooms. Cover and cook 15 minutes longer or until meat is tender. Remove parsley and bay leaf. Thicken gravy with flour, if desired. Cook 5 minutes. Serve over hot rice or noodles. Sprinkle with chopped parsley. 6 to 8 servings.

Braised Steak with Cauliflower

1 beef arm or blade steak, cut $\frac{3}{4}$ to 1 inch thick
 $\frac{1}{4}$ c. flour
1 t. salt

1/8 t. pepper
2 T. lard or drippings
1 can (16 oz.) tomatoes
2 T. chopped onion
½ t. oregano
½ t. basil
1 bouillon cube
¼ t. salt
1 small head cauliflower

Combine flour, salt and pepper. Dredge steak in seasoned flour. Brown in lard or drippings. Pour off drippings. Combine tomatoes, onion, oregano, basil, bouillon cube and salt and pour over steak. Cover tightly and cook over low heat 1 ¼ hours. Break cauliflower into small pieces and add to meat. Cover and continue cooking 30 minutes or until meat and cauliflower are tender. 4 servings.

Sweet 'n' Sour Beef Chuck

3 lb. beef chuck roast
Garlic powder
Course ground pepper
2 T. flour
2 T. cooking fat
½ t. cinnamon
¼ t. allspice
1 medium onion
1 ½ c. water

Sprinkle both sides of roast with garlic powder and coarse ground pepper. Flour both sides and brown in fat in large frying-pan or Dutch oven. Sprinkle cinnamon and allspice on meat. Add onion and water. Cover and simmer on top of range or cook in a moderate oven (350 F.) for 2 to 3 hours or until tender. Remove onion and discard. Remove meat and reserve cooking liquid. Remove fat and bone from meat and cut meat into large bite-size pieces. Place on a hot serving platter. Prepare Sauce and spoon over meat. Serve with hot rice and garnish with fresh mint. 6 to 8 servings.

Sauce:

Cooking liquid from meat
2 cans (13 ¼ oz. each) pineapple chunks
½ c. brown sugar
¼ c. cornstarch
½ c. vinegar
¼ c. soy sauce

1 t. salt
1 can (2 ½ oz.) sliced mushrooms
1 can (8 ½ oz.) water chestnuts, sliced
1 large green pepper, cut in thin strips
1 c. thinly sliced red onion
Hot cooked rice
Fresh mint

Add water, if necessary, to cooking liquid to make 1 c. Drain pineapple, reserve syrup. Combine sugar and cornstarch: add pineapple syrup, vinegar, soy sauce, salt, mushrooms, water chestnuts and cooking liquid. Cook, stirring constantly, until sauce thickens. Add pineapple, green pepper and onion and cook for 2 minutes.

Steak and Peppers Traditional Style

Preheat broiler. Saute 2 sliced green peppers, in oil. Add 1 jar Ragu Italian Cooking Sauce—Traditional Style. Simmer, 10 minutes. Broil a 2 lb. London Broil steak 4 minutes each side. Cut steak across grain (on a slanted angle) into thin slices. Pour pan juices into simmering sauce. Arrange steak slices on a platter. Spoon sauce over meat. Serves 4-6.

All American Burritos

1 lb. ground beef
1 can 10 oz. cream of mushroom soup
¼ c. onion, chopped
2 T. pimiento, diced
1/8 t. pepper
¼ c. green pepper, chopped
½ lb. cheddar cheese, grated
8-10 tortillas
Fresh mushrooms, sliced
Black olives, sliced

Brown beef with onion and drain off excess grease. Add soup, pimiento and spices as you like, add mushrooms and olives if desired, mix thoroughly. Use flour tortillas. Spoon a generous portion of mixture on each tortilla, adding a little grated cheese and roll up, place in oiled 9x13 inch casserole. Garnish with more grated cheese and bake for 30 minutes at 350 F. or microwave for 4 minutes on high and serve.

Beef and Pasta ‘Fazool’

2 lbs. ground beef
¼ c. vegetable oil
3 medium onions, sliced
2 garlic cloves, crushed
½ t. nutmeg
1 T. salt
½ t. pepper
1 can (1lb.) tomatoes
1 can (6 oz.) tomato paste

1 can (1 lb. 12 oz.) oven-baked beans, drained
¼ c. milk
2 eggs, beaten
3 c. cooked pasta (elbow macaroni or rigatoni)
½ c. grated parmesan cheese

Brown beef in oil in large skillet. Add onions and garlic; cook, stirring until onions are tender. Add seasonings, tomatoes, tomato paste and beans. Cover. Simmer 30 minutes. Transfer to large casserole. Make a well in center of beef mixture and fill with drained macaroni or rigatoni. Mix milk, eggs and cheese; pour over the pasta. Bake at 375 F. for 15 minutes or until lightly browned. Makes 6 servings.

Beef 'N' Peppers

1 clove garlic, minced
2 T. shortening
1 ½ lbs. (1-inch) lean beef cubes
1 t. salt
½ t. sugar
½ lb. fresh mushrooms, sliced
1 large green pepper, cut into strips
1 jar (12 oz.) Heinz HomeStyle Onion Gravy

Saute garlic in shortening. Add meat; brown well over high heat, stirring constantly. Sprinkle with salt and sugar; add mushrooms. Cover; simmer 45 minutes, stirring occasionally, or until meat is tender. Stir in green pepper and gravy. Simmer, uncovered, 20-25 minutes until meat is tender and gravy is desired consistency. Serve over rice or noodles, if desired. Makes 6 servings (about 4 c.).

Crafty Crescent Lasagne

½ lb. sausage
½ lb. ground beef
3.4 c. chopped onion
½ clove garlic, minced
1 T. parsley flakes
1 can (6 oz.) tomato paste
½ t. leaf basil
½ t. salt
Dash pepper
Cheese Filling:
½ t. leaf oregano
1 c. creamed cottage cheese
1 egg ¼ c. grated parmesan cheese

Crust:

2 cans Pillsbury Refrigerated Quick Crescent Dinner Rolls

2 slices (7x4 inches) Mozzarella cheese

1 T. milk

1 T. sesame seed

Meat Filling: In large skillet, brown meat; drain. Add onion, garlic, parsley, tomato paste and seasonings. Simmer, uncovered, for 5 minutes.

Cheese Filling: Combine all ingredients.

Crust: Unroll crescent dough and separate into 8 rectangles. Place rectangles of dough together on ungreased cookie sheet, overlapping edges slightly to form about a 15x13-inch rectangle. Press edges and perforations to seal. Spread half of Meat Filling lengthwise down center half of dough to within 1 inch of each 13-inch end. Top Meat Filling with Cheese Filling; spoon remaining Meat Filling over top, forming 3 layers. Place cheese slices over Meat Filling. Fold 13-inch ends of dough rectangle over filling 1 inch. Pull long sides of dough rectangle over filling, being careful to overlap edges only ¼ inch. Pinch overlapped edges to seal. Brush with milk; sprinkle with sesame seed. Bake at 375 F. for 20 to 25 minutes, or until deep golden brown.

Onion Burgers

Hot, spicy, and clear out of this world for goodness!

Brown 1 lb. ground beef in a heavy skillet, stirring to separate meat particles. Sprinkle 2 T. flour over the meat; stir until well mixed with meat. Add 1 can Campbell's Onion Soup; cook until thoroughly heated and slightly thickened. Enough filling for 8 buns—garnish with pickle relish if desired.

Piquant Meat Balls on Orange Rice

2 lbs. ground beef

2 eggs 1 ½ t. salt

½ t. pepper

4 slices bread, soaked in milk

1 small onion, chopped

1 clove garlic, chopped

flour

½ c. butter or margarine

1 can (10 ½ oz.) condensed beef broth

1 c. cranberry juice cocktail 4 c. hot cooked rice

¼ c. margarine or butter

Coarsely shredded rind of an orange

1/8 t. ground cloves

Parsley

Mix together ground beef, eggs, salt, pepper, onion and garlic. Dip slices of bread in milk and beat into ground beef mixture. Beat until fluffy and well mixed. Shape mixture into

1-inch balls; roll in flour. Brown meat balls in hot butter (the $\frac{1}{2}$ c. butter). Add beef broth and cranberry juice. Cook, uncovered, stirring occasionally for 20 minutes or until meat balls are cooked and sauce is thickened. Combine rice, butter (the 1.4 c.), orange rind and cloves. Spoon rice onto a platter. Top with meat balls and gravy. Garnish with sprigs of parsley.

Creole Burgers

This New Orleans treat simmers to juicy perfection in minutes! Brown 1 lb. ground beef and $\frac{1}{2}$ c. chopped onion in heavy skillet, stirring to separate meat particles. Stir in 1 can Campbell's Chicken Gumbo Soup, 2 T. each ketchup and prepared mustard, and $\frac{1}{4}$ t. black pepper. Simmer about 5 minutes. Serve on 8 toasted buttered buns.

Tomato Burgers

New hurry-up hit of a dinner—tender, tomato-bright meat balls! Mix $\frac{1}{4}$ c. Campbell's Tomato Soup with 1 lb. ground beef and 1 t. prepared mustard; shape into 12 small meat balls. Brown meat balls in 2 T. butter or margarine. Blend remaining soup from can with 1 t. prepared mustard; pour over meatballs. Cover; cook over low heat 5 minutes. Stir occasionally. Place meat balls and sauce on toasted buns. Makes 4 to 6 sandwiches.

Mushroom Burgers

Tender meat patties, topped with smooth, mushroom-delicious sauce! Mix $\frac{1}{4}$ c. Campbell's Cream of Mushroom Soup with 1 lb. ground beef, $\frac{2}{3}$ c. fine dry bread crumbs, 2 T minced onion, 1 T. minced parsley, and 1 slightly beaten egg; shape into 8 patties. Brown patties in 1 T. butter or margarine. Blend remaining soup from can with $\frac{1}{4}$ c. water; pour over patties. Cover; cook over low heat 5 minutes. Stir occasionally. Serve patties and sauce on toasted buns. Makes 8 sandwiches.

Deviled Egg-Corned Beef Casserole

6 hard-cooked eggs

$\frac{1}{4}$ c. mayonnaise

1 t. prepared mustard

$\frac{1}{2}$ t. salt

Dash pepper

$\frac{1}{2}$ t. Worcestershire sauce

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

$\frac{1}{4}$ c. flour

2 c. mil

1 c. shredded cheddar cheese

1 can (12 oz.) corned beef, unchilled

1 can (12 oz.) corned beef, unchilled

1 can (1 lb.) cut green beans, drained

Buttered bread strips

Shell eggs and halve lengthwise. Remove yolks; mash with mayonnaise, mustard, salt, pepper, Worcestershire sauce. Refill whites. Arrange eggs in a casserole. Melt butter; blend in flour. Gradually stir in milk; cook, stirring constantly, until thickened. Stir in cheese, flaked corned beef and beans. Pour over eggs. Arrange bread around edge of casserole. Bake at 375 F. for 15 minutes. Makes 6 servings.

Cheeseburgers De Luxe

Cheese Sauce:

2 T. butter

1/3 c. chopped celery

2 T. flour

1 c. evaporated milk

1/3 c. water

1/4 c. chili sauce

1/2 t. Worcestershire sauce

1 t. dry mustard

2 c. cubed sharp cheddar cheese

1 lb. ground beef

1 t. salt

1/8 t. pepper

1/4 t. monosodium glutamate

6 slices onion

6 green pepper rings 3 hamburger buns

Butter Chili sauce

Melt butter in saucepan. Saute celery until tender. Add flour. Mix well, blend in Evaporated Milk, water, chili sauce, Worcestershire sauce, dry mustard. Cook stirring until smooth and thick. Add cheese. Stir until melted. Combine ground beef, salt, pepper, monosodium glutamate. Form 6 patties. Broil on aluminum foil until browned. Turn patties. Top with onion slice and green pepper ring. Broil slightly. On each toasted, buttered bun half, place cheese sauce, hamburger patty. Top with teaspoonful chili sauce.

Beef Turn-Overs

2 c. flour
1 t. salt
2/3 c. shortening
1 envelope (3/4 oz.) Mushroom Gravy Mix
4 to 5 T. water
1 lb. ground beef
¼ c. finely chopped celery
1 tomato, chopped
½ t. dill seed
¼ c. water

Combine flour, salt and 1 T. gravy mix right from the envelope in mixing bowl. Cut in shortening until particles are size of small peas. Add water (the 4 to 5 T.) a T. at a time, to form dough. Roll out on floured surface to 16-inch square. Cut into 8 sections, each 8x4-inches. Brown ground beef and celery in skillet. Pour off excess fat. Stir in remaining gravy mix, the ¼ c. water, tomato and dill seed. Heat 4 to 5 minutes, stirring constantly. Place filling on pastry, covering one-half of each rectangle. Fold dough over filling; press to seal. Bake in 450 F. oven for 15 to 20 minutes or until lightly browned. Makes 8.

Hamburger Stroganoff with Kluski Noodles

½ c. minced onion
1 clove garlic, minced
¼ c. butter
1 lb. ground beef
2 T. flour
1 t. salt
¼ t. pepper
1 8-oz. can sliced mushrooms with liquid
1 10 ½-oz. can cream of mushroom soup diluted with 1 can water
1 c. sour cream
2 T. minced parsley
¼ c. sherry (optional)
1 12-oz. pkg. Kluski noodles

Saute onion and garlic in butter over medium heat. Stir in meat and brown. Add flour, salt, pepper and mushrooms. Cook 5 minutes. Combine diluted soup with sour cream. Stir in meat mixture; add parsley, and Sherry (optional) and simmer 10 minutes. Serve over hot, drained Kluski Noodles that have been cooked according to directions on the package. Makes 4 to 6 servings.

Western Pot Roast

3 lb. Beef brisket or boneless round or chuck roast
1 T. oil
1 c. chopped onions
1 c. catsup
¼ c. Lea & Perrins Worcestershire Sauce
2 T. brown sugar
2 T. cider vinegar
2 t. Salt

In heavy large saucepot, brown on both sides, in oil. Add onions; cook until golden. Combine catsup, Lea & Perrins Worcestershire Sauce, brown sugar and cider vinegar and salt. Pour over meat. Simmer, covered, until meat is tender, about 3 hours. Serve sliced with sauce along with onions, carrots and potato chunks, if desired. Serves 8.

Cube Steak and Potato Casserole

½ c. (1 stick) butter or margarine
6 cube steaks
2 medium onions, sliced
1 jar (2 ½ oz.) sliced mushrooms
1 can (10 ½ oz.) condensed cream of mushroom soup
1 c. buttermilk
3 T. chopped parsley
1 t. salt
¼ t. pepper
¼ t. dry mustard
4 medium potatoes, sliced
3 medium carrots, sliced

In large skillet melt butter or margarine; brown steaks slowly. Remove steaks from skillet. Add onions to drippings; sauté until tender. Remove from skillet; reduce heat. Combine mushrooms with liquid, soup, buttermilk, parsley and seasonings with drippings in skillet and heat. Place a layer of half the potatoes, carrots, onions, steaks and soup mixture in a 2 ½-quart casserole; repeat. Bake in preheated 350 F. oven, uncovered, about 1 hour and 20 minutes or until potatoes are tender. Makes six servings.

Stuffed Meatloaf

1 ½ lb. ground beef
½ c soft bread crumbs
½ c minced onion
2 eggs
1/3 c. water
¼ c. catsup

3 t. Lea & Perrins Worcestershire Sauce
1 ½ t. salt
1 large cooked carrot cut into strips
½ c. chopped walnuts
½ c. catsup
2 T. orange marmalade
½ t. Lea & Perrins Worcestershire Sauce

Combine ground beef, soft bread crumbs, minced onion, with eggs, lightly beaten. Add water, catsup, Lea & Perrins Worcestershire Sauce and salt. In shallow pan shape two-thirds of the meat mixture into a 9x4-inch rectangle. Mound cooked carrot strips in the center of meat; sprinkle with chopped walnuts, if desired. Cover with remaining meat. Bake in preheated 350 F. oven for 30 minutes.

Combine ½ c catsup, 2 T. orange marmalade and ½ t. Lea & Perrins. Spoon over meatloaf. Bake 5 minutes longer. Garnish with walnuts, if desired. Serves 6.

Konigsberger Klops

1 2-oz. can anchovy fillets
5 slices dry bread
1 c. milk
1 ½ c. chopped onion
2 T. butter or margarine
1 lb. ground round steak
½ lb. ground veal
½ lb. ground pork
2 beaten eggs
1 ½ t. salt
¼ t. ground pepper
¾ c. sauterne
¾ c. water
1 bay leaf
4 whole cloves
4 peppercorns
2 T. all-purpose flour
¼ c. cold water
1 lemon, very thinly sliced
1 T. capers
¼ t. Salt

To desalt anchovies, soak in cold water to cover about 20 minutes; drain well. Soak bread in milk. Cook onion in butter or margarine till tender but not brown. Combine ground meats, anchovies, onion, bread mixture, eggs, the 1 ½ t. salt, and the pepper; mix thoroughly. Form into 24 large meatballs (klops). In very large skillet, combine sauterne, the ¾ c. water, the bay leaf, cloves, and peppercorns; add klops. Cover and simmer (don't boil) 25 to 30 minutes; remove klops and strain liquid. Return liquid to skillet. Blend flour and cold water to a smooth paste; stir into the hot liquid, then cook and stir

till mixture thickens. Add lemon slices, capers, and the 1.4 t. salt. Cook a minute or two. Arrange klops on platter of hot cooked noodles; pour sauce over all and garnish with snipped parsley. Makes 8 servings.

Yankee Cassoulet

2 c. dried small navy beans, washed and drained
1 quart water
1 t. salt
1 onion, chopped
2 cloves garlic, crushed
½ t. thyme
2 cans (8 oz. each) tomato sauce with tomato bits
1 c. dry white wine or water
1 lb. bulk pork sausage
2 c. cubed cooked meat (ham, beef or chicken)
1 c. buttered fresh bread crumbs
2 T. chopped parsley

In Dutch oven or large kettle with lid, bring beans, water and salt to boil; cook 2 minutes. Remove from heat; cover and let stand 1 hour. Add onion, garlic and thyme; simmer, covered, 1 hour. Stir in tomato sauce and wine or water. Simmer, covered for 1 hour. Meanwhile, brown sausage; pour off fat. Add drained sausage and cubed meat to beans. Sprinkle crumbs and parsley over top. Bake, uncovered in 325 F. oven for 45 to 50 minutes or until bubbly and browned on top. For a browner, crisper crumb topping, broil a few minutes just before serving. Makes 6 generous servings.

Jambalaya Creole

3.4 lb. natural casing country-style smoked sausage
2 oz. natural casing pepperoni, thinly sliced
¾ c. coarsely chopped green pepper
½ c. coarsely chopped onion
2 ½ c. water
1 ½ c. fresh or frozen cleaned and deveined shrimp
1 medium tomato, chopped
2 chicken bouillon cubes
1 ½ c. uncooked rice
1 T. Worcestershire sauce
1 t. salt
½ t. thyme
¼ t. pepper
1/8 t. garlic powder

In large saucepan or Dutch oven cook smoked sausage, pepperoni, green pepper and onion until vegetables are slightly tender. Add water, shrimp, tomato and bouillon cubes; bring to boil. Stir in remaining ingredients. Cook, covered, 30 minutes, or until rice is tender and all liquid is absorbed. Serve hot. Yields 6 to 8 servings.

Pork Blade Steaks with Dressing

2 to 3 lbs. pork blade steaks, cut ½-inch thick

1 t. salt

1/8 t. pepper

¼ c. water

1 pkg. (8 oz.) seasoned bread stuffing mix

½ c. chopped celery

3.4 c. cranberry-orange relish

½ c. boiling water

2 T. flour

Salt and pepper

Brown pork steaks on both sides in a heavy frying-pan. Pour off and reserve drippings. Season steaks with 1 t. salt and 1/8 t. pepper. Add ¼ c. water, cover tightly and bake in a slow oven (325 F.) 45 minutes. Combine stuffing mix, celery, cranberry-orange relish and 2 T. of the drippings. Mix until evenly blended. Stir in boiling water. Shape loosely into 8 balls, about 2-inches in diameter. Place on a lightly greased baking pan. Cover with foil. When pork steaks have cooked 45 minutes, remove from oven, turn, cover and return to oven with dressing balls. Bake 15 minutes. Remove foil from dressing balls. Continue baking 15 minutes or until steaks are done and dressing balls are lightly browned. Remove steaks and dressing balls to a serving platter. Pour off drippings and measure back 2 T. Stir in 2 T. flour. Gradually add 1 ½ c. water, stirring constantly, until mixture thickens. Season to taste. Serve gravy with pork steaks and dressing balls. Serves 4 to 6.

Zucchini Rice with Sausage

1 lb. sausage, bulk or link

1 ½ c. Minute Rice

1 ½ c. lbs. zucchini squash, sliced

½ c. thinly sliced onions

1 can (16 oz.) stewed tomatoes

1 c. hot water

1 t. prepared mustard

1 t. garlic salt

Dash of pepper

1 c. grated sharp cheddar cheese (or use 1 lb. ground beef)

In large skillet, brown sausage. Push to one side and remove all but 2 T. of fat. Add rice, Zucchini and onion. Cook and stir until slightly browned. Stir in tomatoes, water, mustard, garlic salt, and pepper. Bring to a boil, cover, and simmer 5 minutes. Stir in cheese. Heat just to melt cheese. Makes 4 servings.

Hungarian Pork Chops

6 rib pork chops, ¾-inch thick

1 ½ c. sliced onions
½ c. water
2 t. dill seed
1 t. caraway seed
½ t. salt
¼ t. garlic powder 1 c. dairy sour cream
1 T. flour
1 t. Paprika

In a large skillet slowly brown chops on both sides; pour off excess fat. Add onions, water, dill and caraway seed, salt and garlic powder. Cover and simmer 35 to 45 minutes or until chops are tender. Meanwhile combine sour cream, flour and paprika. Remove chops to warm platter. Stir sour cream into drippings in skillet. Heat over low heat until serving temperature, almost boiling. Pour sauce over chops and serve. Makes 4 to 6 servings.

Glazed Orange Pork Chops

4 pork chops (about one lb.)
4 slices orange
Dash of cinnamon
Dash of nutmeg
1 can (10 ½ oz.) condensed beef broth
1 T. brown sugar
2 T. orange juice
1 T. cornstarch

Brown chops on both sides. Place an orange slice on each chop; sprinkle with cinnamon and nutmeg. Add broth and sugar. Cover; cook over low heat 35 minutes. Mix orange juice and cornstarch until smooth; gradually blend into soup. Cook; stir constantly until slightly thickened; simmer a few minutes or until chops are tender. Makes 4 servings.

Pork-chop Spanish Rice

4 ½-inch pork chops
1 T. fat
1 ½ t. salt
1 t. chili powder
1 t. monosodium glutamate

Dash pepper

$\frac{3}{4}$ c. converted or long grain rice

$\frac{1}{2}$ c. chopped onion

1 No. 2 can (2 $\frac{1}{2}$ c.) tomato juice

$\frac{1}{4}$ c. chopped green pepper

Brown chops slowly in hot fat; drain off excess fat. Combine seasonings and sprinkle over meat. Add rice and chopped onion. Pour tomato juice over. Cover and cook over low heat about 35 minutes, stirring now and then. Add green pepper and continue cooking, stirring occasionally, 10 minutes or till rice and meat are done. (If needed, add small amount of water or tomato juice last few minutes of cooking.)

Pork Stroganoff

1 $\frac{1}{2}$ lbs. boneless pork (butt or shoulder)

Unseasoned natural meat tenderizer

3 T. vegetable oil, divided

$\frac{1}{2}$ lb. fresh mushrooms, sliced

1 large onion, finely chopped

2 $\frac{1}{2}$ T. flour

1 $\frac{1}{2}$ c. chicken bouillon

$\frac{1}{4}$ c. dry sherry

2 T. chili sauce

1 t dry mustard

$\frac{1}{2}$ c. dairy sour cream

Trim excess fat from pork. Treat all surfaces of meat with tenderizer as directed on container. Do not use salt. Cut meat into thin slices diagonally—across the grain—then into strips $\frac{1}{2}$ -inch wide. Brown strips in on tablespoon hot oil, stirring constantly. Remove to warm dish. Saute mushrooms and onion in one T. oil in same skillet, stirring three to four minutes; remove to dish. Heat remaining one T. oil. Blend on flour. Add bouillon gradually, stirring constantly until smooth. Add sherry, chili sauce and mustard; mix well. Return pork, mushrooms and onion to skillet; heat to boiling; lower heat; simmer uncovered 15 minutes, stirring occasionally. Just before serving, fold in sour cream. Serve with noodles sprinkled with poppy seeds. Makes four or five servings.

Vegetable Pork

1 lb. boneless pork leg, cubed

salt and pepper

2 T. olive oil

1 medium onion, chopped

2 cloves garlic, minced

1 stalk celery, finely chopped

1 carrot, shredded

$\frac{1}{4}$ lb. mushrooms, sliced

1 1-lb. can tomatoes, crushed

1/3 c. dry red wine or beef broth
2 T. dried rosemary, crushed
1/4 t. each dry basil and oregano leaves

Sprinkle pork cubes with salt and pepper. In large, heavy skillet, heat olive oil. Add pork and brown on all sides. Remove and set aside. To the pan add onion, garlic, celery and carrot. Cook, stirring, until onions are soft, about 5 minutes. Add pork and remaining ingredients, stir well, cover and simmer 10-15 minutes. Serves 4.

Zesty Barbecued Pork

1 T. flour
3-lb. boneless pork shoulder in one piece
1 can (1 lb.) stewed tomatoes
1/2 c. cider vinegar
1/4 c. Worcestershire sauce
2 t. salt
1 T. tomato paste
2 t. pepper
1 t. crushed red pepper

In a regular-size oven cooking bag, place flour; shake to coat inside. Add pork and remaining ingredients; close bag with nylon tie. Press bag several times to mix well. Make a small slit in bag near tie. Place bag in a microwave-safe, shallow, 2-quart casserole. Microwave on High 30 minutes, rotating dish a half turn after 15 minutes. Squeeze liquid ingredients in bag onto pork to baste. Microwave on Medium 1 hour, rotating dish and basting as above every 15 minutes. Leave pork in bag until completely cool. Remove and discard fat. Slice pork thinly; place in a shallow casserole. Pour juices from cooking bag over meat. Serve on hard rolls, if desired. Makes 6 servings.

Dressing-Topped Pork Chops

6 lean pork chops, 3/4 inch thick
2 c. soft bread crumbs
2 T. chopped green pepper
1 T. chopped onion
1/2 t. salt
Dash of pepper
1/2 t. poultry seasoning
2 T. melted butter or margarine
1 egg, beaten
1 c. canned whole kernel corn, drained
1/2 c. water

Oven Method: Brown pork chops, slowly, on both sides in skillet. Meanwhile, mix

together bread crumbs, green pepper, onion, seasonings, butter or margarine, egg and corn to make a dressing. Place browned pork chops in an oven-to table casserole. Add water. Put a mound of dressing on top of each chop. Cook in oven at 375 F. for 25-30 minutes.

Pork and Cabbage in Pita

1 16-oz. package pork-sausage meat
1 small head green cabbage (about 1 lb.), sliced
1 medium onion, diced
1 medium red pepper, diced
½ c. water
½ t. salt
½ t. sugar
¼ c. sour cream
2 6-inch pitas

About 40 minutes before serving: In 12-inch skillet over medium-high heat, cook pork-sausage meat until well browned, stirring frequently. With slotted spoon, remove pork-sausage meat to medium bowl; keep warm. Discard all but 1 T. drippings from skillet. Into drippings remaining in skillet, add cabbage, onion, red pepper, water, salt, and sugar; over high heat, heat to boiling. Reduce heat to low; cover and simmer until vegetables are tender, about 20 minutes, stirring occasionally. Return pork-sausage meat to skillet; stir in sour cream; cook until mixture is heated through, stirring frequently. To serve, cut each pita crosswise in half; spoon meat mixture into pitas. Makes 4 main-dish servings. 375 calories per serving.

Pork Meatballs and Vegetables

With chunks of potatoes, Brussels sprouts

1 16-oz. pkg. pork-sausage meat
1 c. fresh bread crumbs
1 T. salad oil
2 medium potatoes cut into bite-sized pieces
1 14 ½ to 16 oz. can tomatoes
1 10-oz. pkg. frozen Brussels sprouts
¼ c. water
¾ t. sugar
½ t. salt
¼ t. Oregano

About 40 minutes before serving: In medium bowl, mix pork-sausage meat with bread crumbs; shape mixture into meatballs. In 12-inch skillet over medium-high heat, in hot salad oil, cook meatballs until browned, removing meatballs as they brown. In drippings, cook potatoes until lightly browned, stirring. Pour off drippings. Return meatballs to skillet; add tomatoes with their liquid, frozen Brussels sprouts, water, sugar, salt, and

oregano; over high heat, heat to boiling. Reduce heat to low; cover and simmer 20 minutes or until vegetables are tender, stirring occasionally. Makes 4 main-dish servings. 365 calories per serving.

Pork-Sausage Patties Plus

Shredded apple is the delicious secret

1 red delicious apple
1 16 oz. pkg. pork-sausage meat
 $\frac{3}{4}$ c. dried bread crumbs
1 T. salad oil
 $\frac{2}{3}$ c. milk
1 t. flour
 $\frac{3}{4}$ t. chicken-flavor instant bouillon
1 T. minced parsley

About 30 minutes before serving: Peel, core, and shred apple; pat dry with paper towels. In medium bowl, with hand, mix apple and next 2 ingredients; shape mixture into four 4-inch round patties. In 12-inch skillet over medium heat, in hot salad oil, cook patties until browned on both sides and well done on the inside, about 15 minutes, turning patties one. Remove patties to warm platter. Pour off all but 1 T. drippings from skillet. In cup, stir milk, flour, and bouillon until blended. Add milk mixture to drippings in skillet, stirring to loosen brown bits. Cook, stirring until mixture is slightly thickened. Spoon sauce over patties. Sprinkle with parsley. Makes 4 main-dish servings. 350 calories per serving.

Pork and Pasta Bake

Quick and easy family-pleasing casserole

$\frac{1}{2}$ 16-oz. pkg. ziti macaroni
 $\frac{1}{2}$ 16-oz. pkg. pork-sausage meat
1 c. ricotta cheese
 $\frac{1}{4}$ c. chopped parsley
1 T. grated parmesan cheese
 $\frac{1}{4}$ t. basil
1 15- to 15 $\frac{1}{2}$ oz. jar spaghetti sauce
 $\frac{1}{2}$ 8-oz. pkg. mozzarella cheese, shredded

About one hour before serving: In 3-quart saucepan, prepare ziti as label directs; drain. Preheat oven to 350 F. In same saucepan over medium-high heat, cook pork-sausage meat until well browned, about 10 minutes, stirring occasionally. Remove saucepan from heat; stir in ricotta, next 3 ingredients, and half of spaghetti sauce. Add ziti and toss gently to coat well. Spoon mixture into 8 inch by 8 inch baking dish; pour remaining spaghetti sauce evenly over ziti mixture; sprinkle with mozzarella cheese. Bake 30 minutes or until cheese is melted and mixture is hot and bubbly. Makes 4 main-dish servings. 520 calories per serving.

Veal Scallopini

Special sauce, tender veal, and buttery boodles add up to a superb main dish—

1 T. all-purpose flour

½ t. salt
Dash pepper
4 veal cutlets (about 1 lb.)
¼ c. cooking oil
½ medium onion, thinly sliced
1 1-lb. can (2 c.) tomatoes
1 3-oz. can (about 2/3 c.) sliced mushrooms
1 T. snipped parsley
1 T. capers, drained
¼ t. garlic salt
¼ t. leaf oregano, crushed

Combine flour, salt, and pepper; dust veal lightly with flour mixture. In medium skillet, brown meat slowly in hot oil. Remove meat from skillet. Add onion to same skillet; cook till tender but not brown. Add meat, tomatoes, undrained mushrooms, parsley, capers, garlic salt, and oregano. Cover; simmer for 20 to 25 minutes or till veal is tender, stirring occasionally. Arrange veal on hot buttered noodles; top with sauce. Makes 4 servings.

Green Bean-Veal Casserole

1 ½ lbs. veal steak, ½ inch thick
½ c. butter (1 stick)
1 t. salt
¼ t. pepper
1 (6 oz.) can sliced mushrooms
1 c. chopped onion
1 t. paprika
1 T. flour
2 c. dairy sour cream (1 pint)
1 (9 oz.) pkg. frozen cross-cut green beans, cooked and drained
2 T. chopped parsley
1/3 c. fine corn flake crumbs
¼ c. shredded parmesan cheese

Cut veal into squares. Saute in 2 T. butter. Sprinkle with ½ t. salt and pepper. Drain mushrooms; save liquid. Add liquid to veal; cover and cook slowly until tender, 35 to 40 minutes. Melt ¼ c. butter; add onion and sauté till tender. Blend in paprika, flour and ½ t. salt. Add mushrooms and sour cream. Place over low heat stirring constantly until hot. Add sour cream mixture, green beans and parsley to cooked veal; mix. Pour into shallow 2-quart casserole. Melt remaining 2 T. butter. Stir in crumbs and cheese. Sprinkle around edge of casserole. Bake in moderate oven, 350 F., until hot, about 20 minutes. Makes 6 servings.

Veal Parmigiana

3 T. butter or margarine
½ c. cornflake crumbs

¼ c. grated parmesan cheese
½ t. salt
Dash pepper
1 lb. veal cutlets or veal steak, about ¼ inch thick
1 slightly beaten egg
1 8-oz. can (1 c.) tomato sauce
½ t. oregano, crushed
¼ t. sugar
Dash onion salt
2 thin slices mozzarella cheese, halved

Melt butter or margarine in 10x6x1 ½ inch baking dish. Combine cornflake crumbs, parmesan cheese, salt, and pepper. Cut veal in serving pieces; dip in egg, then in crumb mixture. Place in baking dish. Bake in hot oven (400 F.) 20 minutes. Turn meat; continue baking 15 to 20 minutes or till tender. Meanwhile, combine tomato sauce, oregano, sugar, and onion salt; heat just to boiling, stirring frequently. Pour sauce over meat. Top with cheese. Return to oven to melt cheese slices, about 3 minutes. Serve with buttered noodles. Makes 4 servings.

Veal and Mushroom Avocado

1 ½ lbs. lean veal
2 T. salad oil
1 can (6 oz.) sliced mushrooms
1/3 c. white dinner wine
or
2 ½ T. each lemon juice and water
1 T. instant minced onion
½ t. salt
¼ t. oregano
1 c. dairy sour cream
2 T. cornstarch
2 T. water
3 California avocados

Cut veal into 1-inch cubes. Heat oil in skillet. Add veal and sauté until brown. Drain mushroom liquid into measuring cup; add water to make 1 cup. Add to veal. Stir in wine, onion, salt and oregano. Cover and simmer until veal is tender—about 1 hour—stirring occasionally. Just before serving add mushrooms and cream. Blend cornstarch and water; stir into mixture. Heat just until thickened. Cut avocados lengthwise into halves. Remove seeds and skin. Fill with veal and mushroom sauce. Garnish with parsley. Serve at one. Makes 6 servings, about 1 quart veal and sauce.

Couscous

2 large onions, sliced into rings and halved
2 lbs. veal (or lamb) cut into cubes
4 firm tomatoes (or canned wedges)
1 jar small whole carrots
2 cans (#3) peas
1 green pepper
5 oz. raisins (soaked overnight)
1 large jar pimentos
pinch of pepper
1 t. salt
¼ t. allspice
1 t. ginger
2 T. lemon juice

Brown onion rings and sauté meat. Transfer to large pot. Add spices, raisins, juice from vegetables (1 to 3 c.), lemon juice, tomatoes and green pepper. Cook until meat is tender. Add peas, carrots and pimento last. Serve in center of large platter and surround with cooked rice to which saffron has been added.

Lamb Bombay Curry

3 T. shortening
1 medium onion, finely chopped
1 clove garlic, crushed
1 tart apple, peeled and chopped
1 T. curry powder
1 t. paprika
½ t. ginger
¼ t. sugar
¼ t. chili powder
1 lb. shoulder of lamb, boned and cubed.
1 can (6 oz. tomato paste)
1 c. instant rice
¼ t. tumeric

Melt shortening in large skillet or Dutch oven. Saute onion, garlic and apple over medium heat until golden brown. Stir in curry powder, paprika, ginger, sugar and chili powder. Saute until well browned. Add lamb and cook until browned, stirring frequently. Add tomato paste and boiling water to cover. Cover and simmer for 30 minutes or until tender. Meanwhile, cook rice according to package directions, adding tumeric to water. Serve Lamb Bombay Curry on rice. A bread worth crying over is savory Onion Bread. It is a great go-together and one you should give a try.

Curried Lamb

2 lbs. lean lamb, cut in 1-inch cubes
2 T. butter or margarine
1 c. chopped onion
1 clove garlic, minced
1 to 1 ½ T. curry powder
1 ½ t. salt
1 t. grated fresh gingerroot or ½ t. ground ginger
2 tomatoes, peeled and chopped
¼ c. water
3 T. all-purpose flour

Brown meat in butter or margarine; remove from skillet. Add onion and garlic to skillet. Cook till onion is tender but not brown. Return meat to skillet; add curry powder, salt, and gingerroot. Add tomatoes and water. Cover and simmer 45 minutes to 1 hour, stirring occasionally, till lamb is tender. Stir in flour; cook and stir till thickened. Serve with cooked rice tossed with raw grated carrot. Pass condiments: sliced green onion, shredded coconut, whole preserved kumquats, mango chutney, golden raisins, chopped peanuts. Makes 6 to 8 servings. Serve with Chapatties.

Chapatties

2 c. sifted all-purpose flour
1 t. salt
¼ c. cooking oil
7 T. water

Sift together flour and salt. Add oil, mixing well using fork or pastry blender. Stir in water, mixing well with hands. (Dough will be very stiff.) Knead 5 to 7 minutes till dough has satiny appearance. Pinch off pieces of dough about 1 ½ inches in diameter. Roll each to a 6-inch circle. Brown on both sides on lightly greased hot griddle. Dot with butter or margarine; serve hot with Curried Lamb. Makes about 1 dozen.

Savory Ham Quiche

1 9-inch unbaked pastry shell
1 c. shredded Swiss cheese (1/4 lb.)
1 T. flour
1 1/2 c. diced cooked ham
3 eggs
1 tall can evaporated milk (1 2/3 c.)
1/3 c. water
2 T. thinly sliced green onion
2 T. chopped parsley
1/4 t. nutmeg
1/4 t. salt
1/8 t. pepper

Prepare pastry shell using favorite recipe or mix. Sprinkle flour over cheese and mix lightly. Spoon half in bottom of pastry shell. Top with diced ham. In medium mixing bowl beat egg slightly; stir in evaporated milk, water, onion, parsley, nutmeg, salt and pepper. Pour over ham and cheese. Sprinkle remaining cheese on top. Bake at 375 F. until a knife inserted in center comes out clean, about 40 minutes. Cool 5 minutes before cutting and serving. Makes 6 servings.

Cheese Onion Tart or Pie

1 unbaked pastry-lined pie plate
4 c. thinly sliced onions
3 T. butter
4 slices bacon
1 c. shredded Swiss or Cheddar cheese
3 eggs
1 1/2 c. rich milk, light cream or evaporated milk
1/4 t. Tabasco sauce
1/2 t. Worcestershire sauce

Line 9-inch pie dish with pastry, making a fluted edge. Place in refrigerator. Slice onions very thin, best done by not removing the skin until after slicing, then they will slip right off. Start from the root and use stem end as a handle. Cut slices in half. Melt butter in heavy frying pan. Add onions and cook very slowly until limp and transparent but not brown. Set aside to cool. Fry bacon until brown but not quite cooked. Lift from fat; cut in 1-inch pieces. Shred cheese. Using a fork, whip eggs just until yolks and whites are blended. Add milk and seasonings. Place the cooled onions in the pastry shell; sprinkle over them the shredded cheese. Pour custard over cheese and onions. For a deeper filling, use 4 eggs and 2 c. rich milk. Top with bacon pieces. Bake in 450 F. oven for 10 minutes. Reduce heat to 325 F. and bake 25 to 30 minutes longer or until a silver knife inserted in

the center of the custard comes out clean. Serve at once, cut in wedges.

Quiche Lorraine

(Cheese and Bacon Tart)

1 c. sifted all purpose flour

1 t. salt

2 T. shortening

2 T. butter

4 to 5 T. ice water

Filling:

6 strips bacon

2 large onions, minced

½ c. grated imported Swiss cheese

½ c. grated Parmesan cheese

3 whole eggs

2 egg yolks

1 t. salt

2 c. milk

To Make Pastry: Sift flour and salt together in a bowl. Work shortening and butter into flour with pastry blender or 2 knives, until mixture looks mealy. Sprinkle in 1 T. of ice water at a time and mix together, lightly, with a fork. Then work dough with your hands until it holds together. Chill thoroughly before rolling.

To Roll Pastry: Place on lightly floured board. Roll dough a few strokes to flatten. Then roll lightly from center to edge until about 1/8-inch thick. Line bottom and sides of 9-inch pie pan, pressing dough down and around evenly. Crimp edge. Prick bottom all over with a fork. Chill in refrigerator, if possible, overnight.

Note: If wished, use pkg. of pastry mix according to directions on pkg. This produces an adequate but less rich pastry.

To Make Filling: cut bacon across in strips and sauté slightly. Drain on paper towels. Saute minced onion in fat until translucent. Sprinkle bacon over bottom of pastry, then the onion and finally the two cheeses. Beat 3 whole eggs plus 2 yolks with salt until well mixed, then mix in the milk. Pour mixture into pie shell and bake in preheated 400 F. oven for 25 to 30 minutes or until a knife inserted in center of custard comes out clean. Serve hot.

Cheese Pie with Creole Sauce

1/3 recipe for flaky pastry (your favorite)

3 eggs, slightly beaten

½ t. salt
1/8 t. paprika
1 t. Worcestershire sauce
2 c. milk, scalded
1 ½ c. shredded Swiss cheese

Line 9-inch pan with pastry, fluting edge. Beat eggs, slightly. Add salt, paprika, Worcestershire sauce and blend. Stir in hot milk and shredded cheese. Pour into pie shell. Bake 10 minutes in 450 F. oven, then lower to 350 F. and bake 30 minutes longer, until custard is set. Serves 6.

Creole Sauce: Cook ½ c. diced onion and ½ c. diced green pepper in 3 T. butter till tender. Add 1 t. salt and 2 T. flour. Add 1 ½ c. cooked tomatoes.

Corn Lorraine

Make 9-inch unbaked pie shell with high fluted edge. Rub the inside with 1 t. soft butter. Chill 1 hour.

1 lb. sliced bacon, fried crisp and thoroughly drained
1 T. bacon drippings
1 c. chopped onions
1 c. finely shredded Swiss cheese
2 eggs, slightly beaten
1 No. 303 can (17 oz. size) Del Monte Cream Style Corn
Fresh-ground pepper,
pinch cayenne
2/3 c. (6 oz.) evaporated milk

In 1 T. bacon drippings, gently fry onions till tender. Reserve 6 slices bacon for garnish; crumble rest and mix with onions. Spread in chilled crust. Top with ½ c. cheese. Blend beaten eggs with Del Monte Brand Cream Style Corn, Pepper to taste, pinch cayenne. Scald milk. Blend remaining ½ c. cheese into corn mixture; stir in scalded milk. Pour into shell. Bake 10 minutes at 450 F.; bake 25 minutes more. Arrange reserved bacon on top during last 5 minutes of baking. Cool slightly; cut. Serves 6.

Bacon Quiche Lorraine

(Swiss Cheese Pie)

1 ½ c. pastry flour
½ t. salt
¼ lb. butter
4 T. ice water
1 c. grated Swiss cheese

1 ½ dozen strips bacon
4 eggs
2 c. thick or thin cream
1 pinch nutmeg
1 pinch sugar
¾ t. salt
1 big pinch cayenne black pepper

Make a paste of the flour sifted with salt, the butter and the ice water, using just enough of the water to moisten and make the dough hold together. Shape into smooth ball, handling as little as possible; wrap in waxed paper, and place in refrigerator ½ hour. Then roll out thin on lightly floured board. Line a large 10-inch pie pan with it, trim edges, roll under and crimp. Prick surface with a fork and place in refrigerator while you prepare the filling. (But first set your oven to 450 F. and preheat it). Fry the bacon strips until crisp. Don't overcook. Break into small bits. Break eggs into a bowl and add to them the thick or thin cream, nutmeg, sugar, salt, cayenne and plenty of freshly ground black pepper. Beat with rotary beater just long enough to mix thoroughly. Now rub a little soft butter over the surface of the pastry and sprinkle the bacon over the bottom; sprinkle cheese over the bacon, and pour the egg mixture over all. Place in hot oven and bake 10-15 minutes, then reduce heat to 325 F. and continue cooking until an inserted knife comes out clean, showing the custard has set (about 25-30 minutes). If not a light golden brown on top, place under broiler for a second before serving piping hot. Cut in pie shaped wedges.

Individual Quiches

(Creamy, easy-to-hold seafood pies)

Pastry for 2-crust pie

¾ c. chopped cooked shrimp

¼ c. sliced green onion

4 oz. Swiss cheese, shredded (1 c.)

½ c. Best Foods Real Mayonnaise

2 eggs

1/3 c. milk

¼ t. salt

¼ t. dried dill weed

On floured surface roll half of pastry into 12-inch circle. Cut six 4-inch circles. Repeat with remaining pastry. Fit into twelve 2 ½-inch muffin pan cups. Fill each with some shrimp, onion and cheese. Beat remaining ingredients. Pour over cheese. Bake in 400 F. oven 15 to 20 minutes or until browned. Makes 12.

Barbecued Ham Sandwiches

½ ham or beef thinly sliced

Saute:

2 T. butter

1 medium onion, finely chopped

½ c. celery, finely chopped

Add:

$\frac{3}{4}$ c. water

2 T. lemon juice

2 T. brown sugar

2 T. Worcestershire sauce

1 c. catsup

1 t. dry mustard

$\frac{1}{2}$ can tomato soup

Add ham slices, simmer for one half hour. Serve on hamburger buns. This is also good simmered in the crock pot all day while you play.

Swiss Quiche Lorraine

1 10-inch unbaked pie shell

6 slices bacon, crisp-fried, then cut into $\frac{1}{2}$ -inch pieces

(reserve bacon fat)

6 slices Swiss cheese, cut into thin strips

$\frac{1}{4}$ c. chopped onion

$\frac{1}{4}$ c. grated parmesan cheese

2 c. milk

3 whole eggs, slightly beaten

2 extra egg yolks

2 T. flour

$\frac{1}{4}$ t. salt

2 T. melted butter

nutmeg

Place bacon in the bottom of the pie shell. Place cheese over bacon. Saute onion in reserved bacon fat. Drain onion and mix with parmesan cheese. Sprinkle parmesan cheese-onion mixture over Swiss cheese in pie shell. Combine milk, eggs, yolks, flour and salt together and mix well. Stir in melted butter. Pour mixture into pie shell. Bake at 375 F. for 30 minutes. Sprinkle nutmeg on top of pie. Bake an additional 10 to 20 minutes or until a knife inserted in center comes out clean. Yield: 6 servings.

Ham Loaf with Mustard Sauce

For the mustard sauce:

$\frac{1}{2}$ c. canned tomato soup

$\frac{1}{2}$ c. prepared mustard

$\frac{1}{2}$ c. vinegar

3 beaten egg yolks

$\frac{1}{3}$ c. sugar

½ c. corn oil (or melted butter)

1 t. salt

pepper to taste

Combine ingredients in top of double boiler. Blend well using whisk. Insert in lower part of double boiler filled with water. Cook. Stir often until thick to prevent sticking. Serve hot or cold, spooning sauce over ham loaf, baked ham or other meat dishes.

For the ham loaf:

1 ½ lbs. ham

1 ½ lbs. lean fresh pork

3 eggs, beaten

1 ½ c. bread crumbs

2 t. grated fresh onion

freshly ground pepper to taste

1 ½ c. milk

½ can tomato soup

Grind ham and pork together. Add remaining ingredients except the tomato soup; mix well. Form into loaf in baking dish lined with aluminum foil. Insert baking dish in larger baking dish partially filled with water. Bake in preheated 350 F. oven for 45 minutes. Pour off grease which has collected. Cover loaf with undiluted tomato soup. Bake 45 minutes longer. Slice to serve. Serve alone or with mustard sauce. Serves 8.

Main Dishes Poultry

Chicken Caruso and Rice

2 whole chicken breasts (about 1 ½ lbs.), skinned, boned, and cut in thin strips

Garlic salt and pepper

3 T. butter or margarine

1 jar (15 ½ oz.) spaghetti sauce (2 c.)

1 t. Italian seasoning

2 c. sliced celery

3 c. hot cooked rice

Season chicken with garlic salt and pepper. Saute in butter about 2 minutes. Stir in spaghetti sauce and Italian seasoning; cover and simmer 10 minutes. Add celery; continue cooking until celery is tender crisp. Serve over beds of fluffy rice. Sprinkle with grated Parmesan cheese, if desired. Makes 6 servings.

Refrigerator Chicken Entrée

2 T. lime or lemon gelatin

1 c. boiling chicken broth or consommé

1 c. cubed, cooked chicken (canned chicken may be used)
½ c. chopped ripe olives
½ c. chopped celery
3 T. chopped red pimiento
1 T. finely chopped green onion, including green stems
¾ t. Salt

Prepare gelatin as directed on pkg., using boiling chicken broth for one-half the liquid. Allow to stand until slightly thickened. Add remaining ingredients to gelatin and turn into a mold that has been rinsed with cold water. Put in refrigerator to chill. To serve, unmold onto platter and garnish with mayonnaise that has been mildly flavored with prepared mustard.

Lattice-Top Chicken Bake

1 can (10 ¾ oz.) condensed cream of chicken soup
¾ c. milk
¼ t. Durkee Seasoned Salt
2 c. (10 oz.) chopped cooked chicken
1 pkg. (1 lb.) frozen broccoli, cauliflower and carrots, thawed and well-drained
1 c. (4 oz.) shredded cheddar cheese
1 can (2.8 oz.) Durkee French Fried Onions
1 c. biscuit mix
1 egg, slightly beaten
¼ c. milk

Combine soup, milk, salt, chicken, vegetables, ½ c. cheese and ½ can French Fried Onions. Spread mixture into a greased 8x12-inch baking dish. Bake, uncovered, at 425 F. for 10 minutes. Meanwhile, combine biscuit mix, egg and milk to form a soft dough. Spoon over hot chicken mixture to form a lattice design. Bake, uncovered, at 425 F. for 20 to 25 minutes or until biscuits are golden. Top lattice with remaining cheese and onions and bake 3 to 5 minutes or until cheese melts and onions are lightly browned. Makes 6 servings.

Swiss Rice Bake

23 c. shredded Swiss cheese
1 c. uncooked rice
1 c. milk

½ stick (1/4 c.) butter or margarine
4 ½ oz. jar sliced mushrooms, drained
1 c. diced cooked chicken or ham
¼ t. salt
¼ t. dill weed
¼ t. leaf marjoram
3 eggs, well beaten

Cook rice according to pkg. directions. Heat milk and butter in a saucepan. Combine all ingredients. Pour into a shallow 1 ½ quart baking dish which has been rubbed with butter. Bake in a moderate oven (350 F.) and about 45 minutes or until a table knife inserted into center of rice comes out clean. Remove from oven. Serve immediately.

Creamed Chicken

Cook 1 ½ c. green beans. Separately cook till soft ¼ c. chopped onion in 2 T. butter; stir in 1 can Campbell's Cream of Chicken Soup, 1/3 c. milk, 1 can Swanson Boned Chicken, and 2 sliced hard-cooked eggs (save some slices for garnish). On 4 slices of buttered toast, spoon beans and chicken mixture.

Chicken a la Queen

2 5-oz. cans boned chicken or turkey
2 c. uncooked elbow macaroni
½ c. minced onion
1/3 c. cooking (salad) oil
2 8-oz. cans tomato sauce
1 ¼ c. water
Salt and pepper to taste
¼ c. grated process American cheddar cheese

Dice boned chicken. Set aside chicken in natural juices from can. Saute macaroni and onion in hot oil in a large skillet until macaroni turns slightly yellow. Add tomato sauce, water, salt and pepper. Bring to boil. Cover and simmer 15 minutes. Mix in chicken and juices; simmer five minutes more. Sprinkle top with cheese and garnish with green pepper rings. Makes six servings. Costs only 19 cents per serving

Chicken California

1 c. medium egg noodles
¾ c. chopped onion
¾ c. chopped green pepper
¼ c. shortening or salad oil
1 can (1 lb.) cream style corn
1 can (8 oz.) tomato sauce
1 ½ t. salt
½ t. chili powder
1/8 t. dry mustard
1/8 t. pepper
2 5-oz. cans boned chicken or boned turkey

1 c. grated cheddar cheese

Cook noodles in boiling salted water until tender. Saute onion and green pepper in hot oil in large skillet over low heat. Add corn, tomato sauce and seasonings. Mix well. Lightly mix in boned chicken. Layer cooked noodles and meat sauce in a two-quart casserole. Bake in a moderate oven (350 F.) for 45 minutes. Sprinkle cheddar cheese on top. Makes six servings.

Creamy Chicken Casserole

¼ c. butter or margarine
¼ c. chopped onion
1 minced clove garlic
2 3-oz. cans sliced mushrooms, drained
2 T. lemon juice
3 T. red wine (may omit)
1 can (14 ½ oz.) chicken broth
½ t. salt
1/8 t. pepper
1 ½ c. medium egg noodles (uncooked)
2 5-oz. cans boned chicken or turkey, diced
1 c. commercial sour cream
2 T. snipped parsley
Paprika

In hot butter in skillet, sauté onion, garlic and mushrooms until lightly browned. Add lemon juice, wine, broth, salt and pepper. Simmer, uncovered, 15 minutes. Stir in uncooked noodles. Cook, covered, 10 minutes or until noodles are tender. Mix in chicken and sour cream; heat quickly but do not boil. Serve at once sprinkled with parsley and paprika. Makes six servings.

Chicken Chablis With Green Noodles

2 frying chickens, cut up
6 T. butter or margarine
3 T. flour
½ t. salt
½ t. paprika
1 T. minced dried onion
½ t. dried sweet bell peppers
1 T. dried parsley
¼ t. Tabasco

½ t. Worcestershire sauce
½ t. celery salt
¼ t. powdered oregano
1 c. Chablis
1 c. light cream
1 lb. mushrooms
1 pkg. (10 oz.) frozen baby green lima beans, cooked
Cooked green noodles

Simmer chicken until tender in enough water to cover. Reserve one cup broth; strain. Remove skin and bones from meaty portions; leave chicken meat in fairly large pieces. Melt butter; blend in flour, salt and paprika. Add next seven ingredients; mix well. Combine reserved chicken broth and Chablis; add. Cook and stir over low heat until sauce is smooth and thickened. Cool. Stir in cream. Saute mushroom caps in additional butter or margarine until tender and golden brown. Combine mushrooms, sauce, lima beans and chicken. Serve over hot green noodles. Makes eight servings.

Fried Rice and Chicken Casserole

2 T. margarine
1 c. uncooked rice
1 c. diced celery
¼ c. green pepper
½ c. chicken broth
salt and pepper to taste
2 c. cooked chicken
2 c. chicken broth
2 T. cornstarch
salt and pepper to taste
½ pkg. frozen peas
1 c. crushed potato chips blanched, slivered almonds

Place in heavy skillet, margarine and rice. Fry rice till golden brown. Add celery, green pepper and ½ c. chicken broth, and salt and pepper to taste. Cook until all moisture is gone. Thicken the 2 cups chicken broth slightly with cornstarch. Add diced chicken and again salt and pepper mixture to taste. Place alternate layers of chicken, rice mixture and peas in a greased casserole. Start and end with the chicken mixture. Top with crushed potato chips, and garnish with slivered blanched almonds. Bake in preheated 350 F. oven about 30 minutes. Serves 6-8.

Sweet-Sour Chicken

1 broiler-fryer (2 ½ to 3 lbs.), cut up
½ bottle (8-oz. size) Russian dressing (dark-red kind)
1 envelope onion-soup mix
½ jar (10-oz. size) apricot preserves
Water

Put chicken pieces in shallow baking dish. Mix dressing, soup mix and preserves with small amount of water. Pour over chicken and bake in 350 F. oven 1-1/4 hours or until chicken is tender. Good with cooked rice and green vegetable. Makes 4 servings.

Note: To serve for buffet or as appetizer, bone and cut raw chicken in bite-size pieces; bake as above. If desired, transfer to chafing dish or keep warm on warming tray. For microwave oven cut larger pieces of chicken in half. Add sauce mixture, cover and cook 28 minutes or until done.

California Chicken Cacciatore

3 T. flour
1 t. salt
¼ t. pepper
1 frying chicken (3 lbs.), disjointed
3 T. vegetable oil
1 can (1 lb.) stewed tomatoes
1 T. instant minced onion
½ c. chopped green pepper
2 T. chopped parsley
¼ t. garlic powder
½ t. seasoned salt
¼ t. oregano
1 c. canned pitted ripe olives

Combine flour, salt and pepper. Coat chicken with seasoned flour. Heat oil; brown chicken on all sides. Add all remaining ingredients except ripe olives. Bring to boil; lower heat. Cover; simmer 25 minutes; add ripe olives. Cook 15 minutes longer or until chicken is fork tender. Makes 4 servings.

Broccoli Souffle With Mushroom-Pimiento Sauce

A soufflé with wtamina/1 Easy to make, and not half as fragile as it looks—

1 10-oz. pkg. frozen chopped broccoli
2 T. butter or margarine
2 T. all-purpose flour ½ t. salt
½ c. milk
¼ c. grated Parmesan cheese
4 egg yolks
4 stiff-beaten egg whites

Cook broccoli following package directions. Drain very thoroughly. (Chop any very large pieces.) Add butter to broccoli; cook and stir over high heat till butter is melted and any excess moisture has evaporated. Remove 2 T. broccoli and set aside for garnish. Blend in flour and salt. Add mil all at once. Cook and stir over medium heat till mixture thickens and bubbles. Remove from heat; stir in Parmesan cheese. Beat egg yolks till thick and lemon-colored. Slowly add broccoli to egg yolks, stirring constantly. Gradually pour broccoli mixture over beaten egg whites, folding together thoroughly. Pour into ungreased 1-quart soufflé dish. Bake in a moderate oven (350 F.) for 20 minutes; then ring top of soufflé with the reserved chopped broccoli. Bake for an additional 15 minutes or till knife inserted halfway between center and edge comes out clean. Serve Souffle topped with Mushroom-Pimiento Sauce. Makes 4 to 6 servings.

Mushroom-Pimiento Sauce:

1 pint sliced fresh mushrooms or 1 6-oz. can broiled sliced mushrooms, drained
4 T. butter or margarine, melted
2 T. all-purpose flour
Dash each salt and pepper
1 c. water
1 chicken bouillon cube
1 T. chopped pimiento

Lightly brown mushrooms in butter. Blend in flour, salt, and pepper. Add water and bouillon cube; cook and stir till sauce is boiling. Stir in pimiento; cook 1 to 2 minutes longer.

Quick Chicken Chasseur

1 lb. boneless and skinless chicken breasts, cut in strips
1/3 c. corn starch
1/4 c. vegetable oil
1/2 t. each tarragon and ground thyme
1/4 t. pepper
1 c. sliced scallions
2 c. chicken broth
3/4 c. Holland House Sherry Cooking Wine
1 c. sliced mushrooms, fresh or canned
3 tomatoes, cut in eighths
3 to 4 c. hot cooked rice

Dredge chicken in corn starch. In large skillet, brown coated chicken in oil. Stir in seasonings and scallions. Cook 2 minutes longer. Add broth and Holland House Sherry Cooking Wine. Cover; simmer 10 minutes. Gently stir in mushrooms and tomatoes. Cover; simmer 5 minutes longer. Serve over rice. Sauce may be served separately. Makes 6 servings.

Magically Moist Chicken

- 1 (2 ½-3 ½ lb.) broiler-fryer chicken, cut in parts
- ½ c. Best Foods Real Mayonnaise
- 1 ¼ c. Italian-seasoned bread crumbs

Brush chicken on all sides with Real Mayonnaise. Place bread crumbs in large plastic food bag. Add chicken 1 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 4 servings.

Oven-Barbecued Chicken

- 1 broiler fryer (about 3 lbs.) cut up
- 2 cans (8 oz. each) tomato sauce
- ¼ c. soy sauce
- 2 T. brown sugar
- 2 t. prepared mustard
- 1 clove garlic, crushed

Place chicken in shallow baking dish. Bake at 350 F. for 40 minutes. Meanwhile, combine remaining ingredients; pour over chicken. Bake 35 minutes more at 350 F. covered. Makes 4 to 6 servings.

Quick Chicken Shortcake

- 1 pkg. refrigerated buttermilk biscuits (10 biscuits)
- 1 can condensed cream of chicken soup
- 1 can condensed cream of mushroom soup ¼ c. milk
- 1 3-oz. can sliced mushrooms, drained (about ½ c.)
- 2 c. cubed cooked chicken
- ¼ c. chopped green onion
- 1 T. chopped pimiento

Remove biscuits from package. Flatten biscuits with hand to make circles about 3 inches in diameter. Place 5 biscuits on baking sheet; brush with a little melted butter or margarine. Top each biscuit with another biscuit. Press edges together. Bake in very hot oven (475 F.) for 7 to 8 minutes or till browned. Meanwhile, in a large saucepan, blend chicken soup, mushroom soup, and milk. Add mushrooms, chicken, onion, and pimiento. Cook over low heat, stirring occasionally, till heated through. To serve, separate double biscuits; place bottom half on plate. Pour on some of the chicken sauce; add top biscuit and pour more sauce over shortcake. Makes 5 servings.

Chicken Waikiki Beach

Ideal for outdoor or indoor entertaining, this tempting sweet-and-pungent recipe comes from our newest state—Hawaii. If desired, garnish the platter with fresh lemon leaves, available at florists' shops, and serve with a tossed green salad and your favorite dressing.

2 whole chicken legs and 2 whole chicken breasts

½ c. flour

1/3 c. salad oil or shortening

1 t. salt

¼ t. pepper

Sauce:

1 can (1 lb, 4 oz.) sliced pineapple

1 c. sugar

2 T. cornstarch

¾ c. cider vinegar

1 T. soy sauce

¼ t. ginger

1 chicken bouillon cube

1 large green pepper, cut crosswise in ¼-inch circles

Wash chicken; pat dry with paper towels. Coat chicken with flour. Heat oil in large skillet. Add chicken, a few pieces at a time, and brown on all sides. Remove as browned to shallow roasting pan, arranging pieces skin side up. Sprinkle with salt and pepper. Meanwhile, preheat oven to 350 F. Make Sauce: Drain pineapple, pouring syrup into 2-c. measure. Add water to make 1 ¼ c. In medium saucepan, combine sugar, cornstarch, pineapple syrup, vinegar, soy sauce, ginger, and bouillon cube; bring to boiling, stirring constantly. Boil 2 minutes. Pour over chicken. Bake, uncovered, 30 minutes. Add pineapple slices and green pepper; bake 30 minutes longer, or until chicken is tender. Serve with fluffy white rice. Makes 4 servings.

Confetti Casserole

2 cans (5 ½ oz.) chicken or 2 c. cooked chicken or turkey

6 oz. (3 c.) uncooked noodles

¼ c. minced pimiento

¼ c. minced green pepper

1 can undiluted condensed cream of mushroom soup

1 can water

1/8 t. celery salt

1/8 t. pepper

½ small onion, finely chopped

1 ¼ c. (about ¼ lb.) grated American cheese

2 slices white bread

Butter or margarine

Garlic salt

Oven Method: Mix together chicken, uncooked noodles, pimiento, green pepper, soup, water, celery salt, pepper, onion and ½ c. of cheese. Spoon into an oiled 1 ½-quart oven-to-table casserole. Remove crusts from bread. Spread each side lightly with butter or margarine. Sprinkle with garlic salt. Cut slices into small cubes. Place on cookie sheet. Place in oven at 350 F. until lightly browned, about 12 minutes. Sprinkle cubes over casserole. Top with remaining ¾ c. grated cheese. Bake, uncovered, in oven at 350 F. for 45 minutes. Makes 6 servings.

Electric Skillet Method: Place combined ingredients, as above, in skillet. Cook, covered, at 225 F. for 45 minutes. Brown toast cubes in oven. Add to skillet. Sprinkle remaining $\frac{3}{4}$ c. of cheese on top. Cover. When cheese is melted, casserole is ready to serve.

Sour Cream Shrimp-Chicken Bake

2 c. dairy sour cream
1 t. salt
 $\frac{1}{2}$ t. leaf tarragon
 $\frac{1}{2}$ t. leaf thyme
 $\frac{1}{2}$ t. paprika
 $\frac{1}{4}$ t. garlic powder
3 chicken breasts, split or 2 lbs. broiler-fryers, cut-up
1 $\frac{1}{2}$ c. corn flake crumbs
 $\frac{1}{4}$ c. (1/4 stick) butter
1 c. cooked shrimp
 $\frac{1}{4}$ c. chopped ripe olives

In a shallow dish, combine first six ingredients. Dip chicken in sour cream mixture, then in crumbs. Set aside remaining sour cream. In shallow 3-quart baking dish melt butter. Arrange chicken pieces, in single layer, skin side down. Bake 45 minutes in preheated 350 F. oven; turn and bake 20 additional minutes. Add shrimp and olives to remaining sour cream; heat slowly (do not boil). Serve over chicken.

Variation: Spread sour cream sauce on chicken, return to oven to glaze for 10 minutes.

Chicken Cheese Casserole

2 c. chicken, cooked and cubed coarsely
2 pkgs. (10 oz. each) frozen broccoli, cooked
1 c. nippy cheese, grated
2 c. cream of chicken soup, undiluted
 $\frac{1}{2}$ c. salad dressing
 $\frac{1}{4}$ t. curry powder
paprika

Place chicken on the bottom of a greased casserole dish. Place cooked broccoli over chicken. Combine soup, salad dressing, curry over broccoli. Top with grated cheese and sprinkle with paprika. Cook at 350 F. for 30 minutes. Let stand 15 minutes before serving. Serves two to four.

Chicken Creole

$\frac{1}{4}$ c. (1/2 stick) butter or margarine
1 c. chopped onion
 $\frac{1}{2}$ c. chopped celery
 $\frac{1}{2}$ c. chopped green pepper
1 can (1 lb.) tomatoes
1 t. salt

1 t. chili powder
1/8 t. pepper
½ c. instant nonfat dry milk
2 T. flour
½ c. water
2 c. chopped cooked chicken
1 c. (4 oz.) shredded Cheddar cheese
Hot buttered noodles

In a 2-quart covered saucepan melt butter or margarine; sauté onion, celery and green pepper until tender. Add tomatoes, salt, chili powder and pepper; cover and simmer 15 minutes. Meanwhile, in a small bowl combine dry milk and flour; gradually stir in water until smooth. Gradually add milk mixture to tomato sauce; cook over medium heat, stirring constantly, until thickened. Cook 2 additional minutes. Add chicken; cover and heat over low heat, stirring occasionally. Add cheese; stir until cheese is melted. Serve over noodles. Makes 6 servings.

Chicken Milano

1 c. regular long-grain rice or orzo (rice-shaped pasta)
2 whole large chicken breasts
2 T. butter or margarine
1 medium onion, sliced
1 small garlic clove, minced
1 10 ¾-oz. can condensed tomato soup
1 4-oz. jar sliced mushrooms, drained
2 medium zucchini (1 ¼ lbs.), sliced
½ t. basil
1/8 t. crushed red pepper

Prepare rice or orzo as label directs. Meanwhile, remove skin and bones from chicken breasts; cut breast meat into 1 ½-inch chunks. In 10-inch skillet over medium heat, in hot butter or margarine, cook onion and garlic until onion is tender, stirring occasionally. Add chicken chunks; cook until chicken is lightly browned on all sides, stirring frequently. Stir in undiluted tomato soup and remaining ingredients; over high heat, heat to boiling. Reduce heat to low; cover and simmer 20 minutes, stirring occasionally. To serve, spoon chicken mixture over rice in deep platter. Makes 4 servings. 460 calories per serving.

Chicken Cordon Bleu

2 whole chicken breasts, split and boned
4 slices boiled ham
Sticks Swiss cheese
flour
2 eggs, beaten
¾ c. fine dry bread crumbs
¼ c. Parmesan cheese

1 T. dried parsley
½ envelope garlic and cheese dressing mix
1 can (10 ½ oz.) cream of chicken soup
½ c. sour cream

Have butcher remove bones and skin. Flatten with mallet and place ham and stick of Swiss cheese on each half breast. Roll, tucking in sides to avoid oozing. Secure with tooth picks. Dust with flour and dip into beaten eggs. Combine bread crumbs, Parmesan cheese, parsley and dressing mix. Cover chicken breasts with this mixture. Chill one hour. One hour before serving, fry rolls in hot oil until lightly browned. Drain meat. Remove toothpick. Place on baking sheet and bake in 325 F. oven for 30 to 45 minutes. To serve, place chicken breasts on warm platter. Cover with sauce make by heating cream of chicken soup and sour cream together.

Foil-Baked Chicken Supreme

6 chicken breasts
1 ½ t. salt
Dash pepper
1 T. minced green onion
2 T. minced parsley
1 clove garlic, minced
½ t. crushed tarragon
Dash thyme
1 can (10 oz.) condensed cream of mushroom soup

Sprinkle chicken with salt and pepper; combine remaining ingredients, spread on surface and in cavity of chicken breasts. Place each piece of chicken on square of aluminum foil; bring edges together and seal with corners folded under. Cook over coals until tender, turning package once.

Mushroom and Chicken Casserole

1 lb. fresh mushrooms or 2 cans (6 to 8 oz. each) sliced mushrooms
5 T. butter or margarine, divided
2 c. diced, cooked chicken
3 chicken bouillon cubes
2 c. boiling water
1 c. heavy cream
3 T. flour
¾ c. grated Romano or Parmesan cheese
1/8 t. white pepper
1 pkg. (16 oz.) spaghetti, cooked

Rinse, pat dry and slice fresh mushrooms (makes about 5 c.) or drain canned mushrooms. In a large skillet, heat 2 T. of butter. Add the mushrooms and sauté 5 minutes. Add chicken; cook until heated; set aside. Dissolve bouillon cubes in boiling water; stir in

cream; set aside. In a large saucepan heat remaining 3 T. butter. Stir in flour, blend well. Gradually mix in bouillon and cream mixture. Cook and stir over low heat until slightly thickened. Stir in cheese and white pepper. Add reserved mushrooms and chicken; heat only until hot. Serve over hot spaghetti. Serves 6.

Marinate Barbecued Chicken

2 broiler chickens, split
1 c. warm water
4 t. salt
1 c. lemon juice
1 ½ t. Tabasco sauce
1 t. garlic juice
1 t. liquid smoke

Combine all ingredients and place in shallow dish. Add chicken parts and let stand overnight, turning several times. Remove chicken from marinade and wrap each half in heavy duty foil. Reserve marinade. Cook foil-wrapped chicken over coals or under broiler for 20 minutes on each side. Unwrap and brown chicken, skin side down over coals. Brush often with marinade.

Sweet and Sour Baked Chicken

1 bottle (8 oz.) Russian Dressing
1 pkg. dry onion soup mix
1 small jar (approx. 8 oz.) apricot preserves
8-10 pieces raw chicken

Combine dressing, soup and preserves, blend well. Marinade chicken in prepared mixture one hour at room temperature or overnight in the refrigerator. Bake at 350 F., covered for one hour. Uncover and continue baking ½ hour longer. Yield: 8-10 pieces chicken.

Chicken A La Barbecue

This chicken has a barbecue flavor but is prepared in a skillet.

1 onion, sliced
1 T salad oil
2 c. cooked, shredded chicken
1 can (8 oz.) whole kernel corn
1 c. Lawry's Barbecue Dip 'N Eat Sauce for Chicken
6 corn bread muffins, warmed

In medium skillet, sauté onion in hot oil until tender. Add chicken and corn; cook until heated through. Remove skillet from heat. Add Barbecue Dip 'N Eat Sauce; blend well. Makes 4 to 6 servings. PRESENTATION: Serve chicken mixture over split corn bread

muffins.

HINTS: Serve chicken mixture on French rolls for barbecue sandwiches.

Spicy Chicken and Rice

This chicken has a spicy “kick.”

1 ½ to 2 c. cooked, diced chicken

1 can (2 ¼ oz.) sliced ripe olives

1 can (4 oz.) diced green chiles

½ c. chopped onion

2 T. salad oil

½ to 3.4 c. Lawry’s Hot ‘N Spicy Dip ‘N Eat Sauce for Chicken

½ c. raisins

¼ c. peanuts

2 c. hot cooked white rice

In large skillet, sauté chicken, olives, chiles and onion in hot oil until onion is tender; remove from heat. Add Hot ‘N Spicy Dip ‘N Eat Sauce, raisins and peanuts; blend well. Combine seasoned chicken mixture with rice; blend well. Makes 4 servings.

PRESENTATION: Serve hot with steamed broccoli or chill and serve on lettuce leaves as a cold rice salad.

Polynesian Chicken

An easy, yet elegant chicken dish.

2 t. Lawry’s Seasoned Salt

2 ½ to 3 lbs. chicken pieces, skin removed

2 T. salad oil

1 small onion, sliced

2 green bell peppers, cut into 1-inch pieces

2 c. sliced fresh mushrooms

¾ c. Lawry’s Sweet ‘N Sour Dip ‘N Eat Sauce for Chicken

Cooked white rice

Sliced green onion (garnish)

Sprinkle Seasoned Salt over chicken. In large skillet, heat oil. Brown chicken on all sides. Reduce heat, cover and cook over low heat 30 to 40 minutes or until tender; remove chicken, set aside and keep warm. In same skillet, add onion, green pepper and mushrooms; sauté 5 to 10 minutes until vegetables are tender-crisp. Remove skillet from heat; add Sweet ‘N Sour Dip ‘N Eat Sauce. Blend well. Makes 4 to 6 servings.

PRESENTATION: Serve chicken on bed of rice. Top with vegetables and garnish with sliced green onion.

Peach 'N Teriyaki Chicken

Colorful, quick and easy, this dish is a good “last-minute company” recipe.

- 2 T. salad oil
- 2 lbs. chicken breasts, boned and skinned
- 1 can (4 oz.) button mushrooms, drained
- ½ green bell pepper, cut into thin strips
- 1 can (16 oz.) peach halves, drained
- 1 can (20 oz.) pineapple chunks, drained
- ¾ c. Lawry's Teriyaki Dip 'N Eat Sauce for Chicken
- 2 T. sesame seeds, toasted (garnish)

In large skillet, heat oil; brown chicken on both sides. Reduce heat, cover and cook over low heat until tender; drain fat. Add mushrooms, green pepper, peaches and pineapple. Cover and cook over low heat 5 to 10 minutes or until heated through. Remove from heat. Add Teriyaki Dip 'N Eat Sauce; blend well. Makes 4 to 6 servings.

PRESENTATION: Serve over shredded lettuce and garnish with sesame seeds.

Skillet Chicken and Vegetables

- 2 T. oil
- 2 ½ lb. chicken parts
- 1 c. sliced onions
- 1 can (11 oz.) condensed cream of celery soup
- 5 t. Lea & Perrins Worcestershire Sauce
- ½ t. salt
- ½ t. oregano leaves, crumbled
- 2 c. sliced zucchini
- ½ lb. fresh green beans or 1 pkg. (9 oz.) frozen whole green beans

In large skillet heat oil. Add chicken, a few pieces at a time; brown on all sides. Add onions; sauté until tender. Stir in soup, Lea & Perrins, salt and oregano. Bring to boiling point. Reduce heat and simmer, covered, until chicken is almost tender, about 30 minutes. Add vegetables; cook, covered, until tender, about 10 minutes. Serves 4.

Tuna & Noodle Italiano

- 6 oz. Golden Grain Egg Noodles
- 1 pkg. Golden Grain Mushroom Soup
- ½ c. milk
- 1 c. water
- ½ pint sour cream
- ½ c. chopped green onions
- 1/3 c. grated parmesan cheese
- 1 can tuna, drained
- 1 3 oz. can broiled sliced mushrooms, drained
- ½ c. sliced Spanish olives

Cook 6 oz. Golden Grain Egg Noodles in 3 quarts rapidly boiling water and 2 T. salt for

5 minutes. Drain. Pour pkg. of Golden Grain Mushroom soup into saucepan. Add 1 c. water and stir. Heat and stir, until boiling. Cover and simmer for 10 minutes. Add milk, sour cream, and cheese. Break tuna into chunks, add with remaining ingredients to soup. Mix soup with cooked egg noodles and pour into greased 1 ½ qt. casserole. Sprinkle with additional cheese and paprika. Bake uncovered at 375 F. for 20-25 minutes. Garnish with minced parsley and olives. Serves 6.

Chicken & Noodles Al Forno

1 12 oz. pkg. Golden Grain Egg Noodles, Medium or Wide

1 can mushroom soup

¾ c. milk

1 5 oz. jar boned chicken or left-over chicken

grated Parmesan cheese

salt and pepper to taste

Cook egg noodles in rapidly boiling salted water for 5 minutes. Drain. Heat mushroom soup, milk and chicken together, and let simmer for 5 minutes. Place egg noodles and soup and chicken mixture in casserole and sprinkle with grated cheese. Bake in oven for 15 minutes at 350 F. Serves 4.

Chicken with Rice and Vermicelli

1 chicken, 3 lbs. or breasts

1/3 c. soy sauce

2 T. lemon juice

1 t. poultry seasoning

½ t. pepper

1 t. ginger

¼ c. salad oil

Combine ingredients except chicken and pour over the chicken which has been cut into serving pieces, or breasts cut in half. Marinate in a dish for one half hour or longer. Remove chicken from marinade and roll in flour and brown in a skillet in hot oil, save marinade.

Rice and Vermicelli

½ cube butter, softened

1 c. raw rice

¼ cube butter

¾ c. coiled vermicelli, broken up

1 10 oz. can chicken broth water to make 3 cups

Mix rice with soft butter. In a 2 qt. saucepan, brown the fourth cube of butter with the broken vermicelli and add the rice. Add the can of chicken broth or chicken bouillon plus water to make 3 cups and bring to a boil. Simmer for 20 minutes and add about a half c. slivered almonds. Place chicken on platter with the rice mixture in the center and serve. This serves about 6 portions. A tossed salad or gelatin salad is nice to serve along with hot rolls.

Brussel Sprout Casserole

1 lb. ground beef
1 c. onion, chopped
1 10 oz. frozen brussel sprout, cooked and split
3 c. cooked rice
6 oz. mozzarella cheese
1 c. sour cream
1-10 oz. can cream of celery soup

Brown the ground beef with onion, add remaining ingredients, mixing carefully. Pour into a casserole and top with grated cheese. Bake at 350 F. about 45 minutes to one hour. Serves 6-8.

Chicken Divan

2 pkg. (10 oz. each) broccoli spears, frozen
8 chicken breasts, cooked, boned and sliced
2 cans (10 ½ oz. each) cream of chicken soup
1 c. mayonnaise
1 t. lemon juice
½ t. curry powder
½ c. shredded sharp cheese
½ c. bread crumbs
1 T. melted butter

Cook broccoli in salted water until almost tender; drain. Arrange broccoli in greased baking dish with flower-end making border around dish. Place cooked, sliced chicken on top. Combine soup, mayonnaise, curry and lemon juice. Pour over chicken leaving flowers of broccoli uncovered. Sprinkle with cheese. Combine crumbs and butter and sprinkle over all. Bake in 350 F. oven for 25 to 30 minutes.

Chicken Saltimbocca

3 large chicken breasts, skinned, boned, and halved lengthwise
6 thin slices boiled ham
3 slices mozzarella cheese, halved
1 medium tomato, seeded and chopped
½ t. dried sage, crushed
1/3 c. fine fry bread crumbs
2 T. grated parmesan cheese
2 T. snipped parsley
4 T. butter or margarine, melted

Place chicken, boned side up, on cutting board. Place a piece of clear plastic wrap over. Working from the center out, pound lightly with meat mallet to 5x5 inches. Remove wrap. Place a ham slice and half slice cheese on each cutlet, cutting to fit. Top with some tomato and a dash of sage. Tuck in sides; roll up jelly-roll style, pressing to seal well.

Combine bread crumbs, parmesan, and parsley. Dip chicken in butter or margarine, then roll in crumbs. Place in shallow baking pan. Bake in 350 F. oven 40 to 45 minutes. Serves 6.

Spaghetti and Chicken

2 chicken breasts cut into strips

3 T. oil

2 c. thinly sliced zucchini

3 medium carrots, slice thin

2 garlic cloves, minced

1 T. flour

1 ½ c. milk

2/3 c. parmesan cheese, grated

1 t. salt

½ t. basil

1/3 pkg., 24 oz. spaghetti, broken and cooked

Stir Fry the chicken strips in the oil until cooked. Stir in zucchini, carrots and garlic. Continue to fry until vegetables are crisp tender. Stir flour into the mixture and add milk, all at once. Cook until thickened slightly, stirring constantly. Stir in the parmesan cheese, salt and basil. Carefully fold in cooked spaghetti until combined and serve. This will serve 4-6 portions.

Turkey Divan

3 T. butter or margarine

3 T. all-purpose flour

1 ½ c. milk

1 can (10 ¾ oz.) celery soup, undiluted

¾ c. mayonnaise

2 t. Worcestershire sauce

½ t. nutmeg

¼ c. sherry, OR, ¼ c. water plus 1 t. sherry extract, OR, ¼ c. turkey or chicken broth

½ c. heavy cream, whipped

2 lbs. fresh broccoli, cooked and drained, OR, 3 packages (10 oz. each) frozen broccoli spears, cooked and drained

10 to 12 large slices cooked turkey (enough for a generous portion per serving)

2 c. buttered bread crumbs

1 ½ c. grated Parmesan cheese

Melt butter in saucepan over low heat. Remove from heat and blend in flour. Add milk gradually. Return to heat, stirring constantly until mixture boils. Boil and stir one minute. Remove from heat. Mix together soup, mayonnaise, Worcestershire sauce and nutmeg. Add to white sauce and mix well. Add sherry or broth. Just before assembling casserole, gently fold whipped cream into sauce. Place broccoli in bottom of one 3-quart casserole or baking dish (13x9x2-inches) or in bottoms of two 1 ½-quart casseroles or baking dishes (19x6x1 ½-inches). Arrange turkey slices over broccoli and cover with sauce, then bread crumbs and cheese. Bake in preheated 375 F. oven for 30 to 45 minutes until browned and heated through. To prepare dish ahead of time, make sauce as directed but do not add sherry (or broth) and whipped cream. Cover and refrigerate. Cook and refrigerate broccoli; slice cooked turkey and return to refrigerator. About one hour before serving, remove broccoli, turkey and sauce from refrigerator and give sauce a few stirs with wire whisk. Add sherry or broth. Whip cream and fold gently into sauce mixture. Layer broccoli and turkey slices into baking dishes or casseroles and cover with the sauce, bread crumbs and cheese. Bake in preheated 350 F. oven for 1 hour, or until heated through. Makes 10 to 12 servings.

Turkey Lunch Squares

2 eggs, separated
1 ½ c. cooked rice
½ c. fresh bread crumbs
1 c. cubed cooked turkey
½ c. celery
2 T. pitted and chopped ripe olives
2 T. minced onion
1 c. milk
1/8 t. ground ginger
1/8 t. pepper
1 t. salt
1 can jellied cranberry sauce, chilled

Beat egg yolks and combine with rice, bread crumbs, turkey, celery, olives, onion, milk and seasonings. Beat egg whites until stiff and fold into turkey mixture. Pour into greased 8-inch square baking dish and bake in moderate oven (350 F.) 30 minutes or until knife inserted in center comes out clean. Cut into 6 squares. Cut 6 turkeys out of jellied cranberry slices (cut ½ inch thick) Using a cookie cutter and place a turkey on each square. Good with mushroom sauce. Makes 6 servings.

Turkey Crepes Supreme

1 ½ lbs. mushrooms, sliced
3 T. butter

1 T. flour
½ c. heavy cream
1 T. butter
1 T. flour
1 C. light cream
2 c. diced cooked turkey
1 c. grated Gruyere or Swiss cheese
Crepes
parsley for garnish

Saute mushrooms in 1 T. butter for five minutes. Sprinkle 1 T. flour over top then stir in. Blend in heavy cream. Cook and stir until thickened and smooth, about five minutes. Stir in turkey and cool. To make sauce, melt 1 T. butter. Stir in 1 T. flour and cook until bubbly. Gradually stir in light cream, cooking until thickened, stirring constantly. Stir in cheese until melted. To assemble crepes, spoon ¼ c. mushroom-turkey filling on each crepe. Lap crepe over filling to form loose roll. Put crepes in greased 9x13-inch baking pan. Pour on sauce. Bake at 400 F.. for 15 minutes. Garnish with parsley. Serves six to eight.

Crepes

3 eggs 1 c. milk
½ c. flour
pinch of salt
¼ c. butter

Beat eggs, milk, flour and salt until smooth. Set aside for five minutes. In a six or seven-inch skillet heat a bit of butter. Add 2 T. batter to pan. Tip pan to cover bottom. Lightly brown, then turn and cook on other side. Repeat to make 12 crepes. Cool on paper towels.

Roast Turkey With Corn Bread Stuffing

1 12 lb. turkey
Monosodium glutamate
salt
pepper
½ c. butter
½ c. chopped onion

½ c. diced celery with leaves
1 ½ t. salt
½ t. poultry seasoning
4 c. corn bread crumbs
6 c. lightly packed bread cubes
2 T. chopped parsley
¼ c. boiling water or stock

Use 2/3 t. monosodium glutamate per lb. of turkey ready-to-stuff weight. Use one-half the amount inside the cavities and over the skin. Divide the remainder between stuffing and gravy. Sprinkle the skin with salt, and cavities with salt and pepper. Let stand while preparing stuffing. Melt butter in saucepan or skillet. Add onion, celery, half the remaining msg, salt and poultry seasoning. Cook until onion is tender, but not brown. Add to corn bread crumbs, bread cubes, and parsley. Add water or stock; toss lightly with a fork until well mixed. Stuff turkey lightly; do not pack. Truss turkey. Place, breast side up on rack in shallow open roasting pan. Lay fat-moistened cheesecloth over turkey. Roast at 325 F. for 5 hours. If cloth dries out, moisten with drippings in pan.

Turkey Almond Bake

1 c. chopped cooked turkey
1 can condensed cream of chicken soup
1 ½ c. chopped celery
1 T. minced onion
1 t. salt
¼ c. chopped blanched almonds
dash pepper
2 c. coarse salted cracker crumbs

Combine all the ingredients except crumbs. Alternate layers of turkey mixture with layers of crumbs in a greased 1 ½-quart casserole, ending with crumbs. Bake in moderate oven (325 F.) for 40 minutes. Garnish with whole almonds. Makes 4 to 6 servings.

Turkey Divan Elegante

4 c. sliced cooked turkey
1 ½ lbs. fresh broccoli or 2 pkgs. (10 oz. each) frozen broccoli spears, cooked to crisp tender
2 cans (10 ½ oz. each) cream of chicken soup
1 c. mayonnaise
1 t. lemon juice
½ t. curry powder
½ c. shredded sharp cheese
paprika

¼ c. slivered almonds, optional

Arrange broccoli in 9x13-inch casserole. Put turkey on top. Sprinkle with salt. Combine cream of chicken soup with mayonnaise. Add lemon juice and curry powder. Pour over turkey and sprinkle with shredded sharp cheese. Top with a dash of paprika and sprinkle on almonds. Bake at 350 F. for 30 minutes.

Turkey with Pecan Dressing

12 to 15 lb. turkey

1 turkey liver

12 slices toasted white bread

½ c. melted butter or margarine

1 t. salt

1 t. pepper

1 t. celery seed

1 t. thyme

1 t. nutmeg

¼ t. mace

few sprigs parsley

6 hard-cooked eggs

2 c. pecans

1 can (4 oz.) mushrooms

1 large onion

1 T. shortening

½ c. sherry

Remove pinfeathers from turkey, rinse cavity and skin with cold water, pat dry. Cook turkey liver in a little salted water until tender. Then mash liver with a fork and save 1/3 c. of the water in which it cooked to use later on. Crumble toasted bread into a large bowl, add butter or margarine, salt, pepper, celery seed, thyme, nutmeg, mace, finely chopped parsley, mashed liver and the 1/3 c. liquid in which liver cooked. Separate yolks from whites of hard-cooked eggs. Work whites through a coarse sieve, mash the yolks, chop both pecans and drained mushrooms coarsely. Stir egg whites, yolks, pecans, mushrooms into dressing. Now chop onion and cook in shortening until limp. Add sherry and cook several minutes longer. Moisten dressing with the onion mixture and stuff into turkey cavity lightly.

Turkey With Onion Dressing

12-15 lb. turkey

1 c. giblet broth

1 pkg. (12 oz.) corn-muffin mix
10 slices white bread
4 hard-cooked eggs
2 large onions
4 stalks celery
6 T. butter or margarine
1 t. salt
1 t. salt
1 t. thyme
¼ t. poultry seasoning
1 ½ t. Worcestershire sauce

Remove pinfeathers from turkey, rinse cavity and skin with cold water and pat dry. Cook turkey neck and giblets in boiling salted water until tender. Save 1 c. of broth for dressing (remaining broth and chopped giblets go into gravy). Mix and bake corn-muffin mix according to package directions. Cool, then crumble. Toast white bread and crumble fine. Chop hard-cooked eggs. Now chop onions and celery in little pieces and cook in melted butter or margarine until limp. Combine these slightly cooked vegetables with corn muffin crumbs, toast crumbs, hard-cooked eggs, salt, thyme, poultry seasoning, Worcestershire sauce and giblet broth. Stuff into turkey cavity loosely.

Spaghetti Con Due Fromaggi

(Spaghetti with Two Cheeses)

1 lb. enriched spaghetti
¼ c. butter, melted
¼ c. flour
1 T. seasoned salt
2 t. dry mustard
¼ t. white pepper
3 ½ c. milk
1 c. shredded Swiss cheese
1 c. shredded cheddar cheese
1 T. parsley flakes
1 T. Worcestershire sauce
1 jar (4 oz. pimiento, drained and chopped)
1 can (4 oz.) sliced mushrooms, drained
½ c. sliced green onion

Cook spaghetti in boiling, salted water (1 gallon water and 2 T. salt per lb. spaghetti) until firm, but not quite tender, 4 to 5 minutes. Drain. In large saucepan blend butter, flour, seasoned salt, mustard and pepper. Gradually stir in milk. Cook over medium heat, stirring constantly, until mixture thickens. Stir in remaining ingredients. Place mixture in greased baking dish. Bake in 350 F. oven for 45 to 50 minutes.

Homemade Italian Pizza

1 14 oz. pkg. hot roll mix
½ c. chopped onion
½ c. sliced ripe olives
¼ c. sliced canned mushrooms
½ lb. ground beef
½ lb. sliced mozzarella cheese
1 6 oz. can tomato paste
1 8 oz. can tomato sauce
½ t. garlic salt
½ t. oregano
¼ t. pepper
Olive oil
Parmesan cheese

Prepare roll mix according to package directions. After it has raised, divide it in half and pat one portion into the greased pizza pan. Mix all ingredients together except olive oil and Parmesan cheese and spread over dough. Brush olive oil over top and sprinkle with grated parmesan cheese. Bake at 425 F. for 15 to 20 minutes.

Tetrazzini

1 ½ T. salt
5 quarts boiling water
12 oz. spaghetti
1 medium onion, chopped
¼ c. butter
¼ c. flour
2 c. chicken or turkey broth
1 c. heavy cream
1 t. salt
1/8 t. pepper
¾ c. grated parmesan cheese
½ lb. mushrooms, sliced
2 T. butter
3 c. cooked turkey or chicken pieces

Bring water and 1 ½ T. of salt to boil. Add spaghetti gradually so that water continues to boil. Cook uncovered, stirring occasionally, till tender. Drain in colander. Meanwhile, sauté onion in the ¼ c. of butter till almost tender; stir in flour. Gradually add 1 ½ c. of the broth and cream. Cook and stir till sauce boils. Add the salt and pepper, remaining ½ c. of chicken broth, and ¼ c. parmesan cheese. Set aside. In large skillet, sauté

mushrooms in 2 T. of butter till brown. Combine spaghetti, mushrooms, and turkey or chicken in a 2 ½ quart casserole. Pour sauce on top. Sprinkle with remaining ½ c. of parmesan cheese. (At this point, the casserole may be refrigerated for several hours.) Bake at 375 F. for 20 minutes (longer if casserole has been refrigerated) or till it is bubbling.

Top-of-range Casserole

2/3 c. chopped celery
½ c. chopped onion
1 clove garlic, minced
2 T. fat
1 12-oz. can luncheon meat, cut in sticks
1 can condensed tomato soup
1 ¼ c. water
1 t. salt
¼ t. pepper
½ 6-7 oz. pkg. (1 c.) 7-minute macaroni

Cook celery, onion, and garlic in hot fat till tender but not brown. Add meat; brown lightly. Add remaining ingredients except macaroni. Simmer, uncovered, 20 minutes. Add macaroni and continue cooking 15 minutes or till macaroni is done. Serve with grated Parmesan cheese. Makes 4 to 6 servings.

Double Cheese Bake

1 c. elbow macaroni
4 T. butter or margarine
1 c. soft bread crumbs
1 c. shredded Cheddar cheese
½ c. shredded Swiss or mozzarella cheese
½ c. chopped ham
3 eggs, well beaten
1 T. minced onion
1 T. chopped parsley
¼ t. salt
1/8 t. pepper 1 ½ c. milk, scalded
Paprika

Cook macaroni in a large kettle in 2 quarts water. Cook 8-10 minutes. Drain, add butter and toss until coated. Add remaining ingredients, except the paprika; mix well. Place in a greased 2 quart casserole dish. Sprinkle with the paprika. Bake at 325 F.. for 40 minutes. Serves 6.

Noodles Romanoff Casserole

6 oz. fine noodles
1 c. cottage cheese
1 c. sour cream
1 small onion, chopped

1 t. Worcestershire sauce
dash Tabasco
paprika
½ c. grated sharp cheese

Cook noodles in boiling salted water for 8-10 minutes. Drain. Mix all ingredients except the paprika and the grated cheese. Place in greased casserole dish. Sprinkle with the cheese and the paprika. Bake at 350 F.. for 40 minutes. Serves 5.

Cheese and Tomato With Rice Casserole

1 medium onion, chopped
3 sticks celery, cut in thin slices
½ c. green pepper, chopped
3 T. margarine or butter
2 c. canned tomatoes
3 c. cooked rice
2 c. shredded Cheddar cheese
½ c. fine bread crumbs
1 T. melted butter or margarine

Saute celery, onion and pepper in 3 T. margarine or butter. Add the tomatoes, rice, and cheese. Place in greased casserole dish and sprinkle with the bread crumbs that have been mixed with the melted margarine or butter. Bake 20 minutes at 350 F. or until cheese is melted and heated through.

Macaroni and Cheese Bake

2 c. shredded cheddar cheese
1 can Campbell's Cream of Mushroom Soup
½ c. milk
3 c. cooked macaroni
½ c. chopped canned tomatoes

In 1 ½-quart shallow baking dish, combine 1 ½ c. cheese with remaining ingredients; top with ½ c. cheese. Bake at 350 F.. for 30 minutes. 4 servings. If you'd like to vary the flavor substitute Campbell's Cream of Celery Soup.

Neapolitan Casserole

½ c. uncooked regular rice

3 T. butter

1 c. chopped celery

1/3 c. chopped onion

1 clove garlic, minced

1 can (1 lb.) tomatoes

1 can (6 oz.) tomato paste

2 t. salt

¼ t. pepper

½ t. oregano leaves

½ pkg. (10 oz.) frozen cut green beans

2 cans (7 oz. each) tuna, drained and broken into pieces

1 can (4 oz.) sliced mushrooms, drained

1 ½ c. (6 oz.) shredded cheddar cheese

½ c. bread cubes

1 T. melted butter

Cook rice according to package directions. Meanwhile, in a 2-quart saucepan melt 3 T. butter; sauté celery, onion and garlic 5 minutes. Add tomatoes, tomato paste, salt, pepper, oregano and basil. Bring to boil; reduce heat and simmer for 5 minutes. Break green beans apart; add to tomato mixture and continue to simmer for 5 additional minutes. In a large bowl toss together rice, tomato mixture, tuna and mushrooms. Turn into 2-quart casserole. Sprinkle cheddar cheese over top. Toss bread cubes in 1 T. melted butter; sprinkle over cheese. Bake at 350 F. for 30 minutes. Allow to stand 5 minutes before serving. Makes 6 to 8 servings.

Cheese 'n Limas in Onion Shells

6 medium or large white onions

1 ½ c. cooked fresh or frozen baby Limas

¼ c. catsup

¼ t. ground sage
dash pepper
¼ lb. sharp process American cheese, shredded (1 c.)
6 slices bacon, cooked and crumbled

Peel onions; cook in boiling salted water till partially tender, 15 to 20 minutes. Drain; cool. Slice off ends; remove centers and place onions in 10x6x1 ½-inch baking dish. (Chop centers and place around whole onions.) Combine Limas, catsup, sage, pepper, and half of the cheese; fill onions with mixture. Pour ¼ c. hot water around onions. Bake in moderate oven (375 F.) 25 minutes, or till tender. Sprinkle remaining cheese and bacon atop; bake 5 minutes longer, or just till cheese melts. Makes 6 servings.

Hamburger Stroganoff With R-F Egg Noodles

½ c. minced onion
1 clove garlic, minced
¼ c. butter
1 lb. ground beef
2 T. flour
1 t. salt
¼ t. pepper
1 8 oz. can sliced mushrooms with liquid
1 10 ½ oz. can Cream of Mushroom Soup
diluted with 1 can water
1 c. sour cream
2 T. minced parsley
¼ c. sherry (optional)
1 12 oz. pkg. R-F egg noodles

Saute onion and garlic in butter over medium heat. Stir in meat and brown. Add flour, salt, pepper and mushrooms. Cook 5 minutes. Combine diluted soup with sour cream. Stir in meat mixture; add parsley, and sherry (optional) and simmer 10 minutes. Serve over hot, drained R-F egg noodles that have been cooked according to directions on the package. Serves 4 to 6.

Golden Gate Tuna and R-F Egg Noodles

½ lb. mushrooms, sliced
½ c. sliced onion
½ c. slivered green pepper
2 T. salad oil
3 cans (6 ½ or 7 oz. each) chunk-style tuna, drained
2 cans (11 oz. each) condensed tomato soup, undiluted
½ c. milk
1/8 t. thyme leaves
salt
½ c. dairy sour cream
1 12 oz. pkg. R-F egg noodles

Saute mushrooms, onion and pepper in heated oil. Stir in tuna, soup, milk, thyme and salt to taste. Heat to serving temperature; stir in sour cream. Serve over hot, drained R-F egg noodles that have been cooked according to directions on the package. Serves 6.

Barbecued Spareribs

Brown in skillet, flavoring them to taste with salt and pepper. Combine with barbecue sauce and cook in oven (350 F.) for two to three hours...until well done.

BARBECUE SAUCE:

1 large onion, chopped fine
3 T. vinegar
3 T. Worcestershire sauce
2 t. chili powder
1 ½ c. water
1 ½ c. catsup
1 t. salt

Combine ingredients, and simmer for 45 minutes.

Mushroom Chow Mein

14 c. butter 1 c. onions, cut fine
1 c. celery, cut fine
1 t. salt
1/8 t. pepper
1 c. hot water
1 can bean sprouts, drained
1 can chop suey vegetables
1 can sliced mushrooms

Melt butter in hot skillet. Add onion and celery; sauté for five minutes. Add salt, pepper, hot water, bean sprouts and vegetables. Heat to boiling point. Add thickening. Stir lightly and heat for another five minutes.

THICKENING:

1/3 c. cold water
2 T. corn starch
2 t. soy sauce
1 t. sugar

Combine all ingredients; stir into smooth paste and add to chow mein. Serve over Chinese noodles.

Spaghetti Tuna Amandine

2 cans (15 ¼ oz. each) spaghetti in tomato sauce with cheese or Italian style spaghetti
2 cans (7 oz. each) tuna, drained and flaked
2 T. finely chopped green pepper
1 T. minced onion
¼ t. basil, crushed
¼ c. toasted slivered almonds.

In shallow baking dish (10x6x2 inches), combine all ingredients except almonds. Bake at 350 F. for 35 minutes. Top with almonds; bake 5 minutes longer. Makes 4 to 6 servings.

Curried Rice Au Gratin

1 T. butter or margarine
1 T. flour
½ t. salt
1/8 t. paprika
½ to 1 t. curry powder
1 ¼ c. milk
½ lb. process cheese, finely diced
3 c. cooked rice (about 1 c. uncooked)
½ c. bread crumbs
2 T. melted butter or margarine

Melt 1 T. butter; stir in flour and seasoning, blending well. Remove from heat; gradually stir in milk. Cook over boiling water or low heat until thickened, stirring constantly. Add cheese and cook until melted, stirring constantly. Put rice in a buttered 1-quart casserole. Add cheese sauce; blend well. Combine bread crumbs and 2 T. melted butter or margarine; sprinkle over top of rice-cheese mixture. Bake at 350 F.. for 30 minutes. Serve hot. Makes 6 servings.

Jiffy Corned Beef Casserole

1 can (10 ½ oz.) condensed cream of mushroom soup
1 c. shredded sharp cheddar cheese
1 can (1 lb.) small whole potatoes, drained
1 can (1 lb.) small whole onions, drained
1 can (3 ½ oz.) sliced mushrooms, drained
½ c. chopped green pepper
1 can (12 oz.) corned beef, unchilled and flaked

1 can (12 oz.) corned beef, chilled and sliced
½ c. buttered bread crumbs

Combine soup, cheese, potatoes, onions, mushrooms, green pepper and flaked corned beef. Turn into greased 2-quart casserole. Top with sliced corned beef. Sprinkle with crumbs. Bake at 375 F. for 25 minutes. Makes 6 servings.

Frankfurter Corn Bake

3 eggs, slightly beaten
2 cans (17 oz. size) cream style corn
1 c. fine dry bread crumbs
¼ c. finely chopped onions
1 t. dry mustard 1 t. salt
6 to 8 frankfurters, cut in ½ inch slices
catsup for garnish

Beat eggs slightly in large bowl. Add remaining ingredients except catsup, saving out enough frankfurter slices to garnish top. Pour into well-greased shallow 1 ½ or 2 quart baking dish; arrange frankfurter garnish on top. Bake in a moderately hot oven (375 F.) 30 minutes or until set in center. Garnish with catsup, as shown, if desired. Serves 6.

Stroganoff Casserole

1 can Campbell's Cream of Celery or Chicken Soup
½ c. sour cream
½ to ¾ c. milk
1 c. cubed cooked chicken or 7 oz. can tuna, drained and flaked
2 T. chopped parsley
2 T. chopped pimiento
¼ t. salt
dash pepper
2 c. cooked medium noodles
2 T. buttered bread crumbs

Blend soup and sour cream; stir in milk. Add chicken or tuna, Parsley, pimiento, seasonings, and noodles. Pour into 1 ½-quart shallow baking dish. Top with crumbs. Bake at 350 F. for 30 minutes. 3 to 4 servings. All you need to complete the meal is a tossed salad, rolls, and dessert.

Franks and Limas

1 lb. frankfurters, cut in 2-inch pieces
1 c. sliced celery
½ c. chopped onion
¼ c. butter or margarine
1 can (10 ¾ oz.) Campbell's Tomato Soup
¼ c. water
1 T. brown sugar
1 T. vinegar
2 t. prepared mustard
1 pkg. (10 oz.) frozen lima beans

In skillet, brown frankfurters and cook celery and onion in butter until tender. Add remaining ingredients. Cover; simmer 30 minutes. Stir now and then. 4 servings. For a deliciously easy buffet main dish just double the recipe.

Double-Feature Casserole

1 T. butter
1 T. flour
1 t. salt
½ t. pepper
1 c. evaporated milk
¾ c. grated cheddar cheese
1 ½ c. cooked fresh green beans or 1 9-oz. pkg. frozen green beans, cooked
1 ½ c. cooked fresh kernel corn or 1 10-oz. pkg. frozen kernel corn, cooked
3 hard-cooked eggs, diced
¼ c. (2-oz. can) whole button mushrooms
½ c. chopped green onion tops
1 c. soft bread crumbs ¼ c. (1/2 stick) butter, melted

Melt butter; add flour, mixing to a smooth paste. Remove from heat. Add salt, pepper and evaporated milk, stirring until well blended. Heat, stirring constantly, until mixture reaches simmering point. Remove from heat; add cheese and stir until melted. Combine cheese sauce, beans, corn, eggs, mushrooms and onion tops in 1 ½-quart casserole. Top with bread crumbs; drizzle with butter; bake for 30 to 35 minutes at 350 F. Put under broiler to brown crumbs. Makes 5 to 6 servings.

VARIATION: Omit eggs and mushrooms; decrease salt to ½ t. and pepper to ¼ t. Bake in 5-cup casserole. Serve as vegetable accompaniment with roast or boiled meats.

Easy-Do Macaroni and Cheese

1 8-oz. pkg. elbow macaroni
2 cans cream of chicken soup
1/3 c. chopped onions
2 T. chopped pimiento
4 hard-cooked eggs, diced
½ lb. Edam or cheddar cheese, diced
½ lb. fresh mushrooms
2 T. butter

Cook macaroni according to package directions, except reduce salt to 1 teaspoon. Rinse and drain. Combine undiluted soup, onions, pimiento, eggs and cheese with macaroni in 2-quart casserole. Saute mushrooms in butter to garnish top of casserole. (If desired, use 8-oz. can mushrooms, drained.) Bake at 350 F. for 25 to 30 minutes.

Creamed Shrimp

2 lbs. boiled shrimp
2 c. medium cream sauce
½ t. celery salt
1 T. minced pimiento (for color)
1 (3 ¾ oz.) pkg. pimiento cheese
1 (4 oz.) can button mushrooms

Clean shrimp. Add cream sauce, celery salt and pimiento. Stir in cheese until melted. Add mushrooms. Heat to boiling and serve in patty shells.

Brussels Sprouts with Water Chestnuts

2 pkgs. (10 oz.) frozen Brussels sprouts
2 T. butter
2 t. flour
¾ c. chicken broth (may be canned)
¼ t. salt
pinch white pepper
¼ t. basil
1 ½ c. sliced, peeled cooked or canned chestnuts

Make a coating sauce in top of double boiler with the butter, flour and chicken broth. Season with salt, pepper and basil. Cook until slightly thickened. Keep warm over just-simmering water. Cook sprouts according to package directions until crisp-tender. Drain thoroughly. Place in serving dish. Add chestnuts to sauce. Pour coating sauce over sprouts. Makes 8 servings.

Egg Foo Yong

1 stalk celery, chopped fine
½ dry onion, chopped fine
¼ green pepper, chopped fine
4 or 5 eggs beaten

Add chopped vegetables to beaten eggs and blend well. Drop by basting spoonfuls into hot fat. When lightly browned, turn immediately. When brown, remove and drain on paper towel. Top with Soy Sauce Gravy.

SOY SAUCE GRAVY:

3 T. fat

2 T. flour

1 T. soy sauce water or broth

Blend flour into melted fat. Add some water or broth to browned flour to make consistency of gravy, stirring constantly. Add soy sauce.

NOTE: Add 1 c. of chopped shrimp to eggs, or 1 c. bean sprouts, for a delicious addition of the Egg Foo Yong. Also chopped chicken or turkey or ham may be added to the eggs if wished.

Arroz A La Valenciana

1 c. dry rice, cooked as per instructions

1 medium onion

diced garlic, minced about 1 t. according to taste

1 T. parsley flakes

salt and pepper to taste

1 No. 2 can whole tomatoes, drained and chopped

1 c. drained peas, frozen or canned or fresh

1 c. cooked diced chicken

½ lb. small fresh shrimp or 1 lb. frozen shrimp

Cook rice and set aside; sauté in butter the onion, garlic, parsley flakes, salt and pepper for a few minutes, add the tomatoes. Cook the frozen peas or drain canned peas, the frozen ones are bright green and make the entrée more colorful. Prepare the shrimp as instructions and add to the onion tomato sauce, with the chicken. Carefully add the rice, peas and raisins, about ½ cup. Heat thoroughly and serve. This amount serves about 6 portions.

Cast Party Casserole

4 pkgs. ½ inch wide egg noodles

1 cube butter

3 c. cooked shrimp

3 c. cubed ham

½ c. lemon juice

2 (8 oz.) bars cream cheese

¾ c. Parmesan cheese

2 c. dry cottage cheese

- 1 c. shredded Swiss cheese
- 2 large cans of milk
- 2 c. buttermilk
- 3 c. sauterne wine
- 1 t. onion salt
- 1/8 t. garlic powder
- 1/8 t. Tabasco sauce
- 1 T. Worcestershire sauce
- 1 t. thyme
- ½ t. dill weed
- 1 c. pepeita nuts or
- 1 c. slivered blanched almonds browned in butter
- 1 ½ c. sliced stuffed olives

Cook noodles according to directions on package; drain and toss with butter. Marinate shrimp and ham with lemon juice while putting together cream cheese, parmesan cheese, cottage cheese, shredded Swiss cheese, canned milk, buttermilk, wine, onion salt, garlic powder, Tabasco sauce, Worcestershire sauce and herbs ground with mortar and pestle. Mix above ingredients with nuts and sliced stuffed olives. Place in casserole and put in oven at 350 F. till bubbly and ready to serve. If faster cooking is desired, increase heat a little. Serves 25 to 30.

Blonde Lasagna

- 3 oz. (2 1/3 c.) wide noodles
- 1 10-oz. pkg. frozen peas
- 12 slices bacon, crisp-cooked, drained, and crumbled (3/4 c.)
- 1 c. ricotta cheese, or cream-style cottage cheese
- 6 oz. (4 slices) provolone cheese, torn in pieces
- 1 10 ½-oz. can (1 1/3 c.) white sauce
- 1 c. soft bread crumbs (1 ¼ slices bread)
- 2 T. butter or margarine, melted

Cook noodles in boiling salted water till tender; drain. Cook peas according to pkg. directions; drain. In greased 10x6x1 ¾-inch baking dish, arrange half of the noodles; top with bacon, ricotta, peas, half of the provolone, and half the white sauce. Top with remaining noodles, provolone, and white sauce. Combine crumbs and butter or margarine; sprinkle over casserole. Bake in 350 F. oven for 25 minutes. Makes 4 to 5 servings Or use 1 envelope white sauce mix prepared with only 1 1/3 sauce mix prepared with only 1 1/3 c. milk.

Chicken with Artichokes

- 1 envelope spaghetti sauce mix
- 1 8-oz. can (1 c.) tomato sauce
- ½ c. dry sherry
- 1 3-oz. can sliced mushrooms, drained (about ½ c.)

1 9-oz. pkg. frozen artichoke hearts
4 medium chicken breasts, split, boned, and skinned

Combine sauce mix, tomato sauce, sherry, and $\frac{1}{4}$ c. water. Simmer 10 minutes; add mushrooms. Cook artichoke hearts according to pkg. directions; drain. Brown chicken in 1 T. hot oil; transfer to 10x6x1 $\frac{3}{4}$ -inch baking dish. Arrange artichokes around chicken; spoon sauce mixture over all. Bake, covered, in 350 oven for 45 minutes. Makes 4 servings.

Sweet-sour Tuna

1 10 $\frac{1}{2}$ -oz. can chicken gravy
 $\frac{1}{4}$ c. sugar
2 T. vinegar
2 T. soy sauce
1 medium green pepper, cut in $\frac{3}{4}$ -inch squares
1 13 $\frac{1}{2}$ oz. can pineapple tidbits, drained (1 cup)
1 9 $\frac{1}{4}$ oz. can tuna, drained and broken into chunks
1 3-oz. can (2 $\frac{1}{4}$ c.) chow mein noodles or hot cooked rice

In medium saucepan, combine chicken gravy, sugar, vinegar, and soy sauce; add green pepper pieces. Bring to boiling; cover and simmer 8 minutes, stirring occasionally. Add drained pineapple and tuna chunks; cook 2 minutes more or till tuna and pineapple are heated through. Serve over chow mein noodles or hot rice. Makes 4 servings.

Tostado Casserole

1 lb. ground beef
1 15-oz. can (2 c.) tomato sauce
1 envelope taco seasoning mix
2 $\frac{1}{2}$ c. corn chips
1 15 $\frac{1}{2}$ -oz. can refried beans
2 oz. ($\frac{1}{2}$ c.) shredded natural cheddar cheese

In skillet, brown ground beef. Add 1 $\frac{1}{2}$ c. of the tomato sauce and the taco seasoning mix, stirring to mix well. Line bottom of 11 $\frac{3}{4}$ x7 $\frac{1}{2}$ x1 $\frac{3}{4}$ -inch baking dish with 2 c. of the corn chips; crush remaining corn chips and set aside. Spoon meat mixture over corn chips in baking dish. Combine the remaining tomato sauce and the refried beans; spread over cooked ground meat mixture. Bake in 375 F. oven for 25 minutes or till mixture is heated through. Sprinkle with shredded cheese and the crushed corn chips; bake 5 minutes more or till cheese is melted. Makes 6 servings.

Hawaiian Beef Loaves

1 envelope brown gravy mix
½ c. milk
1 t. instant minced onion
2 slightly beaten eggs
1 T. snipped parsley
2 t. soy sauce
½ t. salt
dash pepper
1 c. soft bread crumbs (1 ¼ slices bread)
2 lbs. ground beef 1 16-oz. can sweet-sour sauce
hot cooked rice

In large mixing bowl, blend gravy mix and milk. Add instant minced onion; let stand a few minutes. Add eggs, parsley, soy, salt, and pepper; stir in bread crumbs. Add ground beef; mix well. Shape into two loaves; place in shallow baking pan. Bake in 350 F. oven for 50 minutes. Spoon off excess fat. Pour a little sweet-sour sauce over loaves. Return to oven for 15 minutes. Heat remaining sauce to pass; serve with rice. Makes 8 servings.

Salmon Sour Cream Mold

1 envelope (1 T.) unflavored gelatin
½ c. cold water
1 envelope sour cream sauce mix
½ c. mayonnaise or salad dressing
2 t. lemon juice
¼ t. dried dillweed
1 16 oz. can salmon
½ c. diced celery

Soften gelatin in cold water; stir over boiling water till gelatin dissolves. Cool. Prepare sour cream sauce mix according to pkg. directions. Blend in mayonnaise, lemon juice, and dillweed; gradually stir in gelatin. Drain salmon, discarding skin and large bones; flake. Fold salmon and celery into sour cream mixture; turn into 3-cup mold. Chill till set, 4 to 5 hours. Unmold; garnish with carrot curls. Makes 4 servings.

Carnation 3-Minute Cheese Sauce with Tuna Fritters

TUNA FRITTERS:

2 c. all-purpose biscuit mix
1 t. seasoned salt
1 egg

2/3 c. undiluted Evaporated milk
2 T. lemon juice
1 ½ c. tuna or diced ham
2 T. finely chopped onion
2 T. finely chopped green pepper
2 T. chopped parsley
½ c. chopped celery
Fat or oil for frying

Blend biscuit mix, seasoned salt, egg, evaporated milk and lemon juice in bowl. Add remaining ingredients and blend well. Drop from teaspoon into deep hot fat (375 F.), or into ½ inch hot fat in frying pan. Fry 1 ½ to 2 minutes. Turn and fry on other side. Drain on absorbent paper. Serve at once with Carnation 3-minute Cheese Sauce.

3-MINUTE CHEESE SAUCE:

1 2/3 c. undiluted evaporated milk
½ t. salt
2 c. grated process American cheese

Simmer evaporated milk and salt in saucepan over low heat to just below boiling. Add cheese. Stir until thickened and smooth.

Spaghetti and Tuna Italiano

2 cans (15 ¼ oz. each) Italian style spaghetti
2 cans (7 oz. each) tuna, drained and flaked
¼ c. finely chopped onion
1 pkg. (10 oz.) frozen chopped spinach, cooked and drained.
1 t. lemon juice
1 c. garlic flavored croutons

Combine spaghetti, tuna and onion. Layer half spaghetti mixture in shallow baking dish 10x6x2 inches. Spread with spinach. Sprinkle with lemon juice. Layer remaining spaghetti mixture. Top with croutons. Bake in 400 F. oven for 20 minutes or until hot. Makes 4 to 6 servings.

Seafood Bake

1 can (10 ½ oz.) cream of mushroom soup
1/3 c. salad dressing
1/3 c. milk
1 can (7 oz.) shrimp, drained 1 can (7 oz.) tuna, drained and flaked
1 can (5 oz.) water chestnuts, drained and sliced
1 c. finely diced celery
2 T. chopped parsley
2 t. grated onion
2 c. cooked macaroni
paprika

Deviled Shrimp

Grease ramekins or large clam shells.

Hard cook 3 eggs; set aside.

Grate 1 c. sharp cheddar cheese

Mix $\frac{1}{4}$ c. of the cheese with 1 c. bread crumbs and 2 T. butter or margarine. Set crumb mixture aside with remaining cheese.

PREPARE: 2 c. medium white sauce like this: To 4 T. butter add 4 T. flour, salt and pepper to taste. Blend to smooth paste. Add 2 c. milk. Cook until thick, stirring constantly. Add $\frac{1}{4}$ c. minced onion and 1 $\frac{1}{2}$ t. dry mustard and a few grains cayenne pepper, 3 or 4 drops Tabasco sauce. Add remaining cheese, chopped eggs, 1 can flaked shrimp and 2 T. chopped parsley. Turn $\frac{1}{2}$ of mixture into ramekins, or shells. Sprinkle with 2 T. of crumb mixture; add remaining shrimp mixture; top with remaining crumbs. Bake 20 to 25 minutes in preheated 375 F. oven.

Lobster A La Newburg

1 $\frac{1}{2}$ c. cooked lobster meat

4 T. butter salt cayenne

1 c. heavy cream

$\frac{1}{4}$ c. Madeira or sherry

3 egg yolks lightly beaten

Cut lobster meat in large chunks. Heat butter in a heavy saucepan, add lobster, season with a little salt and cayenne and cook for a few minutes. Pour in cream and bring to a boil, then add Madeira. Pour some of the hot liquid into the egg yolks very gradually, beating hard. Pour back into lobster mixture and cook over a very low heat, stirring constantly until slightly thick. Do not boil. Serves 2.

Chicken Enchiladas

Sauce:

1 $\frac{1}{2}$ c. chopped onion

2 T. olive oil

2 1 lb. cans (4 c.) tomatoes

2 8-oz. cans or 1 15-oz. can (2 c.) tomato sauce

2 cloves garlic, minced

2 to 3 t. finely chopped canned green chilies

2 t. sugar

1 t. salt

2 to 3 t. chili powder

To make sauce, cook chopped onion in olive oil till tender. Add remaining ingredients, above; simmer uncovered 30 minutes.

Filling:

2 c. chopped cooked chicken
½ c. sliced green onion
3 T. chopped ripe olives
2 t. chili powder
¾ t. salt
12 frozen tortillas, thawed
6 oz. sharp process American cheese, shredded
¼ c. sliced ripe olives

For filling, combine chicken, onion, chopped olives, chili powder, and salt. Soften tortillas according to package directions. Top each with 2 to 3 T. filling and 1 T. shredded cheese; roll up. Arrange in 13x9x2-inch baking dish. Pour sauce over all. Sprinkle with remaining shredded cheese and the olive slices. Bake in moderate oven (350 F.) 25 to 30 minutes or till heated through. Makes 6 servings.

Burger Bundles

1 c. herb-seasoned stuffing mix
1 lb. ground beef
1/3 c. evaporated milk
1 can condensed cream of mushroom soup
2 t. Worcestershire sauce
1 T. catsup

Prepare stuffing mix according to package directions. Mix ground beef with evaporated milk. Divide into five patties. On waxed paper, flatten each patty to form a six-inch circle. Spoon ¼ c. stuffing in center of each. Draw edges over stuffing and seal. Place in 1 ½-quart casserole. Combine mushroom soup, Worcestershire sauce, and catsup. Heat till bubbly. Pour over meat. Bake, uncovered, in a moderate oven (350 F.) for 45 to 50 minutes. Makes 5 servings. Garnish with parsley.

Tabuli

1 c. bulgar wheat
½ c. water
1 T. tomato paste
1 t. salt
1 t. ground red pepper
1 t. crunched fresh or dried spearmint
½ c. fresh parsley, chopped (1 t. dried)
½ c. chopped fresh tomato
½ c. chopped cucumber
1 small onion, chopped
¼ c. olive oil
½ lemon, juiced

Put bulgar into bowl (bulgar may be procured at Greek or Lebanese food specialty store) and sprinkle with water; allow to stand 45 minutes. Add tomato paste and work through until blended. Add salt, pepper, mint, vegetables, olive oil and lemon juice. Serve on leaves of lettuce or in pocket bread. Makes about 5 servings.

Armenian Meat Pies

1 recipe dough for Pocket Bread
1 lb. ground beef
2 T. tomato paste
½ t. black pepper
1 t. red pepper (or less)
½ t. allspice
1 t. minced garlic
1 c. chopped fresh tomato
1 c. chopped fresh parsley
½ c. chopped onion

Make up bread dough according to recipe above and allow to rise 1 hour. In meantime, combine all remaining ingredients, cover and chill 1 hour. Divide dough into balls the size of golf balls (recipe makes enough for 8 such balls) and continue as directed for pocket bread, rolling out into 8-inch circles. Cover and let stand 30 minutes. Spread chilled meat mixture on bread rounds, set onto baking sheets and bake as directed for pocket bread. Makes 8 meat pies.

Desserts

Cakes

Chocolate Cream Torte

- 1 pkg. Devil's Food Cake Mix
- 1 pint (2 c.) whipping cream
- ¼ c. sugar
- 1 t. vanilla
- 1 c. finely-chopped nuts

Make and cool cake (using 8 or 9-inch pans) as directed on the label. Whip cream until thick (do not overbeat). Add sugar, vanilla, and nuts. Split each cake layer into 2 thin layers. Just before serving, spread whipped cream mixture between layers and on sides and top of cake. Store cake in refrigerator. Makes 12 to 16 servings.

Lady Baltimore Cake

- 1 pkg. White cake mix
- 1 ¼ c. white corn syrup
- 2 egg whites
- ¼ t. salt
- 1 t. vanilla
- 1/3 c. chopped maraschino cherries, drained
- 1/3 c. chopped raisins
- 1/3 c. chopped pecans

Using 8 or 9-inch cake pans, make and cool cake according to box directions. Heat corn syrup to boiling. In a bowl combine unbeaten egg whites, salt, and vanilla. Beat with an electric mixer at high speed until egg whites are stiff but not dry. Slowly pour in hot syrup; beat for 5-7 minutes, until frosting holds shape. Combine cherries, raisins, and nuts with about ¼ of the frosting. Spread the cherry frosting between the cake layers. Frost the outside of the cake with the plain frosting. Store cake in refrigerator. Makes 12 to 16 servings.

Orange Cinnamon Tea Cake

- 1 pkg. Orange Cake Mix
- ½ c. chopped walnuts
- 1/3 c. chopped walnuts
- 1/3 c. orange juice
- 1/3 c. sugar
- 1 t. cinnamon

Mix cake according to directions on box, except add ½ c. chopped walnuts to the batter. Bake in a greased and floured 10-inch tube pan at 350 degrees for about 45 minutes. Cool in pan about 5 minutes, then remove from pan. Pour orange juice over warm cake and immediately sprinkle with mixture of sugar, cinnamon, and 1/3 c. chopped walnuts. Makes 12 to 16 servings.

Orange Crinkles

1 pkg. Orange Supreme Cake Mix
½ c. vegetable oil
2 eggs
1 t. grated orange peel

Combine all ingredients and mix well. Drop from a teaspoon onto ungreased cookie sheet. If desired, place a pecan half on each cookie. Bake at 350 degrees for 10-12 minutes or until golden.

Golden Pound Cake

1 pkg. Yellow Cake Mix
1 pkg. instant vanilla pudding (4 serving size)
½ c. Crisco oil
1 c. water
4 eggs

Blend all ingredients in a large bowl, then beat at medium speed for 2 minutes. Bake in a greased and floured 10-inch tube pan at 350 degrees for about 45-55 minutes (until center springs back when touched lightly). Cool right side up for 25 minutes, then remove from pan.

GLAZE: Blend 1 c. powdered sugar with 2 T. milk and drizzle over cake.
High Altitude Directions: Stir 1/3 c. flour into mix, use 1/3 c. Crisco oil, and increase water to 1 ¼ cups. Bake at 375 degrees for 40-45 minutes.

ORANGE POUND CAKE: Follow above directions, but use an Orange Cake Mix, and use 2 T. orange juice instead of the milk in the glaze.

Lemon Pie

2 eggs
1 c. sugar
3 ½ T. cornstarch
Grated rind of 1 lemon
5 T. lemon juice
1 T. butter
2 c. boiling water
9-inch baked pastry shell
1 c. heavy cream, whipped & slightly sweetened

In top of double boiler, beat eggs slightly. Add sugar and cornstarch. Then, add lemon rind, juice, butter, and boiling water. Cook over hot water in double boiler for about 15 minutes, stirring until mixture thickens. Cool. Pour into baked pastry shell. Chill. To serve, top with whipped cream.

Double Chocolate Cookies

2 beaten eggs
½ c. milk
1/3 c. cooking oil
2 c. packaged biscuit mix
2 pkgs. (4 ½ oz each) instant chocolate pudding
1 c. (6 oz.) semisweet chocolate chips

By hand, stir together all ingredients. Drop by spoonfuls onto ungreased cookie sheet. Bake at 350 degrees for 10 to 12 minutes. Makes 4 dozen.

Unbaked Oatmeal Cookies

½ c. butter or margarine
2 c. sugar
3 T. cocoa
1 c. grated apple
Pinch salt
3 c. quick rolled oats
1 c. chopped nuts
1 t. vanilla

Melt butter. Add sugar, cocoa, grated apple, and salt. Boil 1 minute. Remove from heat and immediately add oats, nuts, and vanilla. Mix well. Drop by heaping teaspoonfuls onto waxed paper. When cool, roll in powdered sugar (if desired). Makes about 70.

Honey Oatmeal Raisin Cookies

1 c. shortening
1 c. honey

1 ¼ c. sugar
4 eggs
3 ½ c. flour
2 t. baking powder
½ t. baking soda
1 t. salt
2 t. cinnamon
½ t. nutmeg
¼ t. cloves
2 c. raisins
2 ¾ c. oatmeal

Cream shortening and sugar. Stream in honey slowly while continuing to cream. Scrape bowl often. Combine dry ingredients and add to honey mixture. Soak raisins in hot water to soften. Drain. Add oatmeal and raisins to other ingredients and mix well. Drop by spoonfuls onto greased cookie sheet. Bake at 375 degrees for 10 minutes. Remove from pan while still warm. Makes 6 dozen.

Double-Quick Date-Filled Cookies

FILLING:

2 c. finely chopped dates
¾ c. sugar
¾ c. water
½ c. chopped nuts

COOKIE DOUGH:

1 c. shortening
2 c. packed brown sugar
2 eggs
1 t. vanilla
½ c. water
3 ½ c. flour
½ t. salt
1 t. soda
¼ t. cinnamon

Cream together shortening and sugar, beating until fluffy. Add eggs and vanilla, blending well. Sift together dry ingredients and add to creamed mixture alternately with water. Drop dough by teaspoonfuls on ungreased baking sheet. Drop ½ t. date filling on top of each cookie, depressing dough a little. Cover with another teaspoonful of dough. Bake at 375 degrees for 10 to 12 minutes. Note: Dough is quite soft.

Raw Apple Cake

½ c. shortening
1 c. sugar
1 ½ c. ground or finely chopped apple
2 c. sifted flour
1 ½ T. cocoa

2 t. baking soda
1 t. salt
1 t. cinnamon
1 t. nutmeg
1 t. allspice
1 c. chopped dates
1 c. chopped walnuts
½ c. candied cherries (optional)
1 ½ c. candied mixed fruits (optional)

Cream shortening and sugar. Mix in apple. Sift dry ingredients and stir in. Add nuts and fruit; mix well. Spread in a greased and floured 8x12-inch cake pan. Bake at 325 degrees for about 1 hour. Remove from oven and spread on topping. Place cake under broiler for 5 minutes or until glazed. (For topping: Mix together ¼ c. melted butter or margarine, 1 c. powdered sugar, and ½ orange – juice and rind.)

Butter Pound Cake

1 c. butter
4 eggs
½ t. salt
1 c. milk
2 c. sugar
3 c. cake flour
2 t. baking powder
1 t. vanilla

Cream butter and sugar. Add rest of ingredients. Put into 2 large greased loaf pans. Bake at 350 degrees for 45 minutes.

Lemon Pudding Pound Cake

1 pkg. yellow cake mix
1 pkg. Instant lemon pudding (3 ¾ or 3 5/8 oz.)
4 eggs
¾ c. water
½ c. salad oil
Glaze:
2 c. powdered sugar
1/3 c. lemon juice

Beat eggs until thick and lemon-colored. Add cake mix, dry pudding mix, water, and salad oil; beat at medium speed for 10 minutes. Pour into ungreased 10-inch tube pan with removable bottom. Bake at 350 degrees for about 50 minutes. Remove hot cake, on pan bottom, from pan. Using a fork, prick holes in the top of the cake. Drizzle glaze over the top and spread on the sides of cake. (For glaze: Combine lemon juice and powdered sugar and heat to boiling.)

Prune Cake

1 ½ c. sugar
1 c. oil
3 eggs
1 c. buttermilk
1 t. vanilla
2 c. flour (1/2 c. more for elevations above 5,000 ft.)
1 t. soda
1 t. nutmeg
1 t. salt
1 c. prunes, cooked in water and mashed
1 c. chopped nuts

Mix together first 3 ingredients. Add rest and mix well. Bake at 325 degrees in greased and floured small loaf pans for about 40-45 minutes, or until done (top of cake splits).

Poppy Seed Cake

1 pkg. (18 ½ oz.) white cake mix
1 T. soft butter or margarine
1/3 c. poppy seeds, soaked overnight in water and drained

Make cake according to package directions, adding the butter. During the last minute of beating the ingredients, add the poppy seeds. Bake according to directions in a 9x13-inch pan, until cake tests done and is golden brown on top. Cool in pan 10 minutes; remove to rack to finish cooling.

TOPPING: Combine 1 can (20 oz.) crushed pineapple, ½ c. sugar, 2 T. cornstarch, and juice of ½ a lemon. Cook over hot water, stirring often, until thickened. Cool to room temperature; spread on cold cake. Top with any favorite cooked white frosting.

Orange Pineapple Cake

1 box butter or white cake (pudding kind)
½ c. oil
4 eggs
1 can mandarin oranges and juice

ICING:

3 oz. box Instant vanilla pudding
9 oz. pkg. Cool Whip

20 oz. can crushed pineapple, drained

Mix together all of the cake ingredients. Bake in 3 layers for 15 to 20 minutes at 325 degrees. Cool. Mix together icing ingredients and spread between layers and on top.

Raspberry Poke Cake

1 pkg. white cake mix
1 pkg. (3 oz.) Raspberry Gelatin (or any flavor)
1 c. boiling water
½ c. cold water

Prepare cake as directed on package, baking in a 13x9-inch pan. Cool in pan for 15 minutes, then poke with a fork at ½-inch intervals. Dissolve gelatin in boiling water. Add cold water and spoon over cake in pan. Chill 3 to 4 hours. Top with Cool Whip.

Pineapple Carrot Cake

1 ½ c. oil
4 eggs
1 t. cinnamon
2 c. sugar
2 c. flour
1 t. vanilla
1 t. soda
1 t. baking powder
2 c. grated carrots
1 c. crushed pineapple
1 c. nuts (chopped)
½ t. salt

Mix all ingredients together. Bake at 350 degrees for 45 to 55 minutes in a large pan (greased and floured). Frost with cream cheese or whip cream frosting.

Coleen's Pumpkin Cake

½ c. shortening
1 ¼ c. sugar
2 eggs
2 ¼ c. flour
3 t. baking powder
½ t. salt
½ t. cinnamon
½ t. ginger
1 can pumpkin
¾ c. milk

½ t. soda

½ c. nuts

Add soda to pumpkin and milk. Mix other ingredients in. Bake at 350 degrees for 25 minutes.

Pistachio Frosting

1 pkg. instant pistachio pudding

1 pkg. Dream Whip

1 ½ c. cold milk

Beat in mixer until light and fluffy. Spread on cake and refrigerate.

Pudding Cake

1 pkg. yellow cake mix

¾ c. water

½ c. oil

4 eggs

1 pkg. orange Jello

Mix ingredients together (the flavors can be varied). Bake at 350 degrees for about 30 minutes.

Verle's Applesauce Cupcakes

2 c. flour

1 ½ t. baking powder

1 t. soda

1 t. salt

1 t. cinnamon

½ t. nutmeg

½ t. cloves

Blend ½ c. chopped nuts and 1 c. of raisins or dates with 1 T. flour. Cream ½ c. shortening with ½ c. sugar, ½ c. brown sugar, and 1 egg. Mix thoroughly. Add 1 ¼ c. applesauce. Blend in floured nuts and raisins and remaining ingredients. Bake at 350 degrees for about 15 minutes. Makes 2 dozen.

Applesauce Cake

2 ½ c. applesauce

½ c. molasses
1 c. shortening
1 ½ c. sugar
2 c. raisins
4 c. flour
3 t. soda
¾ t. salt
2 t. baking powder
1 t. cinnamon
1 t. cloves
1 t. allspice

Cream sugar and shortening together. In a separate bowl, stir together the molasses and baking soda. Add the applesauce to the molasses and stir. Mix baking powder, salt, and spices into the flour. Add molasses mixture to the creamed shortening and blend. Mix in flour. Add raisins and nuts, if desired. Bake in a greased and floured 9x13 pan at 375 degrees for 40 minutes. (Can also be baked in 2 loaf pans.) Cake can be frosted with a butter frosting.

Apple Coffee Cake

3 c. Biscuit Mix
½ c. sugar
½ t. salt
1 t. cinnamon
½ c. milk
2 eggs, beaten
3 T. oil
1 quart apple slices

Combine biscuit mix, sugar, salt, and cinnamon. Mix eggs, oil, and milk together and blend into dry ingredients. Spread batter into a greased 9x13 pan. Cover with apple slices and sprinkle with topping (see below). Bake at 400 degrees for 35 minutes. Serves 12.

Strawberry Cake

Mix up a yellow cake mix. Cook half of the batter in a 9x13 pan. Let cake cool. Soften 8 oz. cream cheese and mix in 1 ½ c. powdered sugar with a fork. Whip 1 pint of cream and then mix together with cream cheese. Spread mixture on top of cake. Arrange

strawberries on top. Make one package of Danish Dessert Mix and put on top of

strawberries. Chill.

Banana Devil's Food Upside-Down Cake

¼ c. butter or margarine

½ c. packed brown sugar

2 or 3 medium bananas (peeled & cut in ½-inch pieces)

1 pkg. Devil's Food cake mix

Heat oven to 350 degrees. Melt butter over low heat in a square 8 or 9-inch pan. Sprinkle brown sugar evenly over butter. Arrange banana slices in rows over sugar mixture. Prepare cake mix as directed on package. Pour half the batter (about 2 ½ c.) evenly over bananas. Bake 35 to 45 minutes, or until toothpick comes out clean. Invert at once onto serving plate. Leave pan over cake for a few minutes. Serve warm with whipped cream. Makes 9 servings.

Devil's Food Pound Cake

1 pkg. Devil's Food Cake Mix

1 pkg. chocolate instant pudding mix

4 eggs

1 c. water

½ c. oil

Blend all ingredients, then beat at medium speed for 2 minutes. Bake in a greased and floured 10-inch tube pan for 45-55 minutes at 350 degrees. Cool right side up for 25 minutes. Remove from pan. pour Chocolate Glaze over top of cake. CHOCOLATE GLAZE: Combine 2 T. cocoa, 1 T. + 2 t. water, 1 T. oil, and 1 T. corn syrup. Cook and stir over low heat until mixture is smooth. Remove from heat and beat in 1 c. powdered sugar.

Raisin Pecan Coffee Cake

1½ c. dark seedless raisins

½ c. shortening

¾ c. sugar

1 t. vanilla

3 eggs

2 c. sifted flour

1 t. baking powder

1 t. soda

1 t. salt

1 c. dairy sour cream

Chop raisins lightly. Beat shortening, sugar, and vanilla together until fluffy. Beat in eggs, one at a time. Stir in raisins. Resift flour with baking powder, soda, and salt. Add to raisin mixture alternately with sour cream. Spread half of batter in greased and floured 9 or 10-inch tube pan. Sprinkle with half of Pecan Praline Mix; repeat layers. Bake at 350 degrees for 50 minutes or until cake tests done. Cool in pan 10 minutes; turn out on rack to finish cooling. Serve warm or cold.

PECAN PRALINE MIX: Rub the following together until well mixed: 1/3 c. butter, 1 c. packed brown sugar, 2 t. cinnamon, and 3/4 c. coarsely chopped pecans.

Apple Flapjack Coffee Cake

1 c. Alber's pancake & waffle mix
1/2 c. sugar
1 c. finely diced peeled raw apples (Jonathans are good)
1/3 c. oil or melted butter
1/3 c. milk
1 egg

Combine pancake mix, sugar, and apples in a bowl. Beat oil, milk, and egg together; add to dry ingredients. Blend well. Pour into buttered 8-inch square pan. Sprinkle Spicy Topping on batter. Bake at 375 degrees for 25-30 minutes. Serve warm.

SPICY TOPPING: Mix 1/4 c. packed brown sugar, 1/4 c. pancake mix, 1/2 t. cinnamon, 1/4 t. nutmeg, 2 T. softened butter or margarine, and 1/4 c. chopped nuts together in a bowl. Blend until it looks like coarse meal; sprinkle on batter.

Puddin' Cake Cooler

Prepare 1 pkg. chocolate pudding mix. Cool. Fold in 1 c. whipping cream (whipped) with 1/3 c. powdered sugar. Bake a White Cake Mix as directed. Cut cake into strips after it has cooled. Line the bottom of an 8" square baking dish with strips of cake using 1 layer (double for a crowd). Pour pudding over cake. Sprinkle 1/2 c. chopped nuts on top. Chill several hours. If desired, pour pudding over cake and save whipped cream to spread over top of pudding.

Banana Spice Cake

1/3 c. butter
2/3 c. sugar
1 egg, well beaten
1 t. vanilla
1 1/2 c. sifted cake flour
1 t. baking powder
1/2 t. baking soda
1/8 t. salt
3/4 t. cinnamon
1/2 t. nutmeg
3/4 c. mashed ripe bananas

Cream butter thoroughly, then gradually beat in sugar. Add beaten eggs and vanilla. Mix and sift together the dry ingredients; add to butter mixture alternately with banana. Mix well. Pour into a greased 8-inch square cake pan. Bake at 350 degrees for about 45

minutes. Frost with your favorite icing or serve with whipped cream.

Cool Angel Cake

Using a Betty Crocker Lemon Custard Angel Food Cake Mix, bake in 2 loaf pans (as directed). Slice 1 loaf into 3 layers. Place 2 layers in the bottom of a 9-inch square baking dish. Crumble top layer and toast under broiler. Pour cooled, prepared butterscotch pudding over cake in dish. Chill. Fold toasted crumbs into 1 c. whipped cream with 1/3 c. sifted powdered sugar. Spread over filling. Cut into squares. Freeze second loaf for later use.

Easy Jelly Cake

1 pkg. Duncan Hines Applesauce Raisin Cake Mix
1 jar (10 oz.) cinnamon-flavored red apple jelly
(or plain apple jelly + few drops red food coloring)

Mix and bake cake as directed on label. In a small saucepan, heat jelly until it melts and is smooth; spoon jelly over warm baked cake.

Holiday Fruit Cake

1 pkg. Duncan Hines Applesauce Raisin Cake Mix
3/4 c. water
1 egg
2 c. (1 lb.) mixed candied fruit, cut up
1/2 c. chopped nuts
3 T. flour

Preheat oven to 350 degrees. Grease a 9x5x3" pan and line the bottom with heavy paper. Reserve 1/4 c. fruit for garnish. Mix remaining fruit and nuts with flour until evenly coated; set aside. In a small bowl, combine cake mix, water, and egg. Beat at medium speed for 2 minutes. Stir in fruit and nuts. Spread batter in pan. Bake about 1 to 1 1/2 hours, or until cake tests done with a toothpick. Cool, then remove from pan. If desired, glaze cooled cake by brushing lightly with hot corn syrup. Garnish top of cake with reserved fruit. When cake is completely cool, wrap tightly in foil and store in a cool place.

High Altitudes: Stir 3 T. flour into mix and increase water amount by 3 T. Bake at 375 degrees for about 1 1/2 hours.

Poppy Seed Bundt Cake

1/4 c. poppy seeds
1 1/4 c. water
1 pkg. yellow cake mix
1/4 c. salad oil
3 eggs
Lemon Glaze

Soak poppy seeds in water for 30 minutes. Heat oven to 350 degrees. Generously grease

and flour a 12-cup bundt pan. Blend dry cake mix, oil, eggs, poppy seeds, and water until moistened. Beat 4 minutes on medium speed. Pour into pan and bake 40-45 minutes or until cake springs back when touched lightly in center. Cool 10 minutes; remove from pan. Cool completely. Spread cake with Lemon Glaze, allowing some to drizzle down the sides.

High Altitudes: Increase water by 2 T. and add 2 T. flour into the mix. Bake 45-50 minutes.

LEMON GLAZE: Mix 1 c. powdered sugar and 1 T. lemon juice. Stir in enough water (1-2 teaspoons) to reach proper glaze consistency.

Grandma's Applesauce Cake

½ c. butter
1 ½ c. sugar
2 c. flour
1 ½ c. unsweetened applesauce
1 t. cinnamon
½ t. nutmeg
½ t. cloves
2 t. soda

Cream butter and sugar, then add in soda and applesauce. Mix in remaining ingredients. Pour into greased pan and bake at 350 degrees for about 1 hour.

Picnic Cake

1 heaping c. of raisins or dates
1 ½ c. boiling water
1 t. soda
1 c. sugar
¾ c. shortening
2 eggs
1 ½ c. + 3 T. flour (can use 1/3 whole wheat flour)
1 t. cinnamon
½ t. salt
1 t. vanilla
½ c. brown sugar
½ c. chopped nuts
½ pkg. chocolate chips

Add soda to the raisins and water; boil mixture. Set mixture aside to cool. Beat together the 1 c. sugar, the shortening, and the eggs; add to cooked mixture. Mix in the flour, cinnamon, salt, and vanilla. Pour into greased pan and sprinkle remaining ingredients over the top. Bake at 375 degrees for about 35 minutes.

Grandma's Chocolate Cake

2 squares chocolate
1 c. milk
2 eggs, beaten
1 ½ c. sugar
1 c. sour cream, well beaten
2 c. flour
1 t. soda
1 t. Vanilla

Cook the milk, eggs, and chocolate together until thick, being careful to not burn mixture. Cool and add in the remaining ingredients. Bake in a greased pan at 350 degrees.

Chocolate Sour Cream Cake

1 ¾ c. sifted cake flour
¾ t. soda
½ t. salt
3 eggs
3 eggs
1 ½ c. sugar
2 squares unsweetened chocolate
¼ c. hot water
1 t. vanilla
1 c. sour whipping cream

Sift together flour, soda, and salt 3 times. Beat eggs at high speed on beater for 4 minutes or until stiff and lemon colored. Gradually add sugar and beat on medium speed for 3 minutes or until mixture is light and thick.

Melt chocolate in hot water over low heat, then cool slightly. Add chocolate gradually to batter, mixing on low speed for one minute or until well blended. Add vanilla; mix slightly. Add sifted dry ingredients and sour cream. Mix well. Bake in 2 greased and floured 8-inch cake pans at 350 degrees for 25-30 minutes. (Cut through batter 3 or 4 times in each direction to release air pockets before baking).

Dream Cake

Combine 1 pkg. (2-layer size) yellow cake mix, 1 envelope Dream Whip Whipped Topping Mix (dry), 4 eggs, and 1 c. cold water. Beat in large bowl of electric mixer just until moistened, then beat at medium speed for 4 minutes. Pour into 2 greased and floured 9-inch layer pans. Bake at 350 degrees for 30 minutes or until toothpick inserted in center comes out clean. Cool in pans 15 minutes. Remove from pans and finish cooling on racks. Fill and frost as desired (vanilla butter cream frosting works well).

Strawberry Meringue Cake

1 pkg. yellow cake mix (2 layer size)
1 c. orange juice
1/3 c. water
4 egg yolks
1 t. grated orange peel
4 egg whites
1/4 t. cream of tartar
1 c. sugar
1 quart fresh strawberries
2 c. whipping cream
1/4 c. sugar

Combine cake mix, orange juice, water, egg yolks, and orange peel; beat 4 minutes on medium speed of electric mixer. Pour into 2 greased and waxed paper-lined 9-inch round cake pans. Beat egg whites with cream of tartar until they form soft peaks; gradually add to 1 c. sugar, beating to stiff peaks. Gently spread meringue evenly over batter. Bake at 350 degrees for 35 to 40 minutes; cool completely. With flexible spatulas, carefully remove layers from pans, keeping meringue side up.

Set aside a few berries for garnish; slice remainder. Whip cream with the 1/4 c. sugar. Spread 2/3 of the whipped cream over meringue on bottom cake layer. Arrange sliced berries on whipped cream. Add top layer, meringue side up. Garnish with remaining whipped cream and whole berries.

Cool Lemon Torte

Mix 1/4 c. soft shortening, 1 egg, 2 T. water, and 1 c. flaked coconut with 1 pkg. yellow cake mix. Pat dough into greased 13x9" pan. Bake 15-20 minutes at 350 degrees, or until golden. (Crust is still soft when done.) Prepare lemon pie filling mix. Pour over cooled crust. Chill. Spread whipped cream over filling. Top with maraschino cherry bits. Cut into squares. (For thicker filling, use 2 pkgs. filling mix.)

Deep Chocolate Upside Down Cake

1 pkg. Duncan Hines Deep Chocolate Cake Mix
1/2 c. butter or margarine
1/4 c. water
1 c. brown sugar
1 c. chopped nuts
1 1/3 c. flaked coconut
Whipped cream, if desired

Melt butter in a 13x9" pan. Add water; sprinkle brown sugar evenly in pan. Arrange nuts and coconut in sugar mixture.

Mix cake as directed on package. Pour batter over mixture in pan. Bake at 350 degrees for 40 minutes, or until cake springs back when touched lightly. Let stand 5 minutes for topping to begin to set, then turn upside down onto large platter or cookie sheet. Serve with whipped cream.

Flan Cake

1 pkg. cake mix (adjust for higher altitude if needed)

1/3 c. more flour

2 more eggs

Substitute milk for water in mix directions

Beat all ingredients together for at least 5 minutes. Grease and flour 3 11-inch flan pans very generously. Bake at 375 degrees for 15 minutes, or until cake begins to shrink from sides. Cool 5 minutes on rack and then turn out upside down. When cool, fill center with filling. Unfilled cake can be frozen. This recipe also makes 60 individual cakes.

FILLING IDEAS: Use Cherry Chip Mix and fill with cherry pie filling. Use yellow or lemon mix and fill with lemon pie filling (1 pkg. for each cake). Use chocolate cake mix and fill with whipping cream, marshmallows, pecans, or crushed peppermint sticks (or a combination!). Use any pie filling. Danish Dessert with raspberries is also good.

Mandarin Orange Cake

(LaVerne Fenwick)

1 pkg. yellow cake mix

4 eggs

1/2 c. oil

1 can (11 oz.) mandarin oranges (include juice)

Mix everything together for 3-4 minutes. Pour into greased and floured 9x13 pan. Bake at 350 degrees for 40 minutes.

TOPPING: Fold together 12 oz. Cool Whip, 1 pkg. (3 oz.) instant vanilla pudding mix, and 1 small can crushed pineapple (do not drain). Put on top of cake and refrigerate overnight. Keep refrigerated.

Applesauce Spice Pound Cake

1 pkg. Duncan Hines Spice Deluxe Cake Mix
½ c. Crisco oil
½ c. brown sugar
4 eggs
½ c. applesauce
2/3 c. water

Blend all ingredients in a large bowl, then beat at medium speed for 2 minutes. Bake in a greased and floured 10-inch tube pan at 350 degrees for about 45-55 minutes (until center springs back when touched lightly). Cool for 25 minutes, then remove from pan.

GLAZE: Blend 1 c. powdered sugar with either 2 T. milk or 2 T. lemon juice. Drizzle over cake.

HIGH ALTITUDES: Stir 1/3 c. flour into the mix. Mix as directed using ½ c. brown sugar, 1/3 c. oil, 1 c. water, ½ c. applesauce, and 4 eggs. Bake at 375 degrees for about 40-45 minutes.

Orange Pound Cake

1 pkg. Duncan Hines Orange Supreme Deluxe Cake Mix
1 pkg. instant vanilla pudding mix (4 serving size)
½ c. Crisco oil
1 c. water
4 eggs

Blend all ingredients in a large bowl, then beat at medium speed for 2 minutes. Bake in a greased and floured 10-inch tube pan at 350 degrees for about 45-55 minutes (until center springs back when touched lightly). Cool for 25 minutes, then remove from pan.

GLAZE: Blend 1 c. powdered sugar with either 2 T. orange juice or 2 T. milk. Drizzle over cake.

HIGH ALTITUDES: Stir 6 T. flour into the mix. Mix as directed using 1 pkg. pudding, 1/3 c. oil, 1 ¼ c. water, and 4 eggs. Bake at 375 degrees for 45-50 minutes.

Rhubarb Upside-down Cake

3 T. butter or margarine, melted
½ c. sugar
Red food coloring
1 lb. rhubarb, finely diced (about 3 c.)
1 pkg. white cake mix

Combine butter, sugar, and a few drops of food coloring. Add rhubarb and toss lightly. Spread in an 8-inch square cake pan. Prepare cake mix according to package directions; pour over fruit. Bake at 375 degrees for about 35 minutes or until cake tests done.

Remove cake from oven; immediately run spatula around edge of pan and invert onto serving plate. Before lifting off pan, let syrup drain onto cake for 3-5 minutes. Cut while warm. Top each serving with a dollop of whipped cream and a walnut half. Makes 6-8 servings.

Old Fashioned Dark Cake

3 c. seeded dates
3 c. seedless raisins
2 c. walnuts or pecans
1 lb. Radiant Mix
¼ c. molasses or honey
¼ c. fruit juice
1 c. butter or margarine
1 ¼ c. packed brown sugar
4 eggs
2 c. sifted all-purpose flour
½ t. salt
¼ t. soda
1 t. cinnamon
½ t. cloves
½ t. mace

Chop dates. rinse raisins and drain thoroughly. Chop nuts. In large mixing bowl, combine all fruits and nuts with molasses and fruit juice. Cream butter and sugar together thoroughly. Add eggs one at a time, beating thoroughly after each addition. Pour over fruits and nuts. Sift together flour, salt, soda, and spices. Add gradually to fruit mixture, mixing thoroughly. Pour into 2 loaf pans (3x5x9") which have been lined with greased brown paper and greased waxed paper. Bake at 275 degrees for about 2 ½ hours with a shallow pan of water in the bottom of the oven. Remove from pans to cool, but leave paper on cake until used. Makes 5 pounds.

White Fruit Cake

1 lb. butter
2 c. sugar
6 egg yolks
4 c. flour
1 ½ oz. lemon extract
1 lb. candied cherries
½ lb. glazed pineapple

1 lb. bleached raisins
1 lb. pecans
6 egg whites, stiffly beaten

Cream butter, sugar, and egg yolks. Add sifted flour and lemon extract and mix well. Fold in stiffly beaten egg whites. Dredge candied cherries, pineapple, raisins, and pecans in flour and then add to batter. Place batter in brown paper-lined (ungreased) 5x9-inch loaf pans. Place a pan of water on the top shelf of the oven. Bake at 300 degrees for 1 hour and 16 minutes. Bake an additional 7 minutes at 350 degrees. Turn oven off and leave for 7 minutes longer. If it does not test done, reset oven to 300 degrees and bake a few minutes longer. Do not over-bake. Decorate with whole pecans and cherries. Makes 3 loaves.

Cupcakes

¼ c. shortening
1 egg, well beaten
1 c. sugar
¼ t. salt
1 t. vanilla
3 t. baking powder
1 c. milk
2 c. flour

Preheat oven to 375 degrees. Sift dry ingredients together. Melt shortening, then mix all ingredients together. Blend well. Bake in paper-lined cups for 20 minutes.

German Chocolate Pudding Cake

1 pkg. chocolate instant pudding
2 eggs
2 c. milk
1 pkg. white cake mix

Mix all ingredients together and bake in 3 layers. Spread Topping between layers and on top.

TOPPING: Combine 3 egg yolks, 1 c. sugar, 1 1/3 c. coconut, 1 c. pecans, 1 cube butter, and 1 c. canned milk in a saucepan. Cook over low heat until thick.

Tropic Beauty Cake

2 c. flour
1 ½ c. sugar
3 t. baking powder
1 t. salt
½ c. shortening
1 c. milk

1 T. lemon juice
1 t. grated lemon rind
1 large whole egg
1 egg yolk

Preheat oven to 350 degrees. Grease and flour 2 8-inch cake pans. Sift dry ingredients together. Mix in shortening, milk, lemon juice, and rind. Beat 2 minutes on medium speed of electric mixer. Scrape sides and bottom of bowl frequently. Add eggs and beat 2 more minutes. Pour into pans and bake for 30-35 minutes. Remove from oven and let layers sit in pans a few minutes before turning out onto wire racks to cool. Spread Pineapple Frosting between layers and on outside of cooled cake. Serves 12.

PINEAPPLE FROSTING: Mix together $\frac{1}{2}$ c. sugar, 2 T. water, and $\frac{1}{4}$ c. light corn syrup in a saucepan. Cover and bring to a rolling boil. Remove cover and cook to 242 degrees on candy thermometer or until syrup spins a 6-8 inch thread. Just before syrup is ready, beat egg whites stiff enough to hold a point. Pour hot syrup very slowly into beaten egg whites. Continue to beat until frosting holds peaks. Carefully fold in $\frac{1}{2}$ c. crushed pineapple (well drained) and 1 t. grated lemon rind.

Missionary Picnic Cake

1 $\frac{1}{4}$ c. dates, chopped
1 $\frac{1}{2}$ c. boiling water
1 t. soda
 $\frac{3}{4}$ c. shortening
1 c. sugar
2 eggs, beaten
2 $\frac{2}{3}$ c. sifted flour
1 t. cinnamon
 $\frac{1}{2}$ t. salt
2 t. vanilla

Combine dates, boiling water, and soda; allow to cool. Cream together shortening and sugar; add eggs and beat until fluffy. Stir in sifted dry ingredients and date mixture. Mix in vanilla. Pour into greased dripper cake pan. Sprinkle with $\frac{1}{2}$ c. brown sugar, $\frac{1}{2}$ c. chopped nuts, and $\frac{1}{2}$ a small pkg. of chocolate chips. Bake at 350 degrees for 40 minutes.

Short-cut Shortcake

1 basket strawberries
Sugar
Butter or margarine
1 pkg. (9 $\frac{1}{2}$ oz.) or 10 large refrigerated biscuits
2 c. sweetened whipped cream

Slice and sugar strawberries to taste. Spread softened butter on half the unbaked biscuits; top with remaining biscuits. Roll into 4-inch circles. Butter tops and sprinkle lightly with

sugar. Arrange on ungreased baking sheet. Bake at 400 degrees for 8-10 minutes. Cool and top with berries and whipped cream.

Whole Wheat Golden Apple Cake

4 c. grated Golden Delicious apples

2 eggs

½ c. oil

½ c. honey

½ c. brown sugar

1 t. vanilla

1 c. whole wheat flour

¾ c. all-purpose flour

2 t. cinnamon

2 t. baking soda

¾ t. salt

¼ c. toasted wheat germ

½ c. shredded coconut

½ c. raisins

1 c. chopped nuts

Hot Praline Sauce

Combine apples and eggs. Add oil, honey, brown sugar, and vanilla; mix well. Sift together flours, cinnamon, soda, and salt. Stir in wheat germ. Add to apple mixture. Stir in coconut, raisins, and nuts. Pour into a greased and floured 9x13- inch pan. Bake at 350 degrees for about 40 minutes. Serve with Hot Praline Sauce.

HOT PRALINE SAUCE: Melt ¼ c. butter or margarine over low heat; cook until golden brown. Stir in ½ c. powdered sugar, ¼ c. water, and 2 T. maple syrup. Boil and stir 1 minute. Cool slightly, then stir in ½ c. finely chopped nuts and 1 T. rum flavoring. Spoon over servings of cake. Makes about 1 cup.

One-Step Pound Cake

2 ¼ c. flour

2 c. sugar

½ t. salt

½ t. soda

1 t. grated lemon peel

1 t. vanilla

1 c. butter or margarine, softened

8 oz. pineapple or orange yogurt (or 1 c. sour cream)

3 eggs

Combine all ingredients and blend at low speed. Beat at medium speed for 3 minutes. Pour into greased and floured 10-inch Bundt or tube pan. Bake at 325 degrees for 60-70

minutes, or until top of cake springs back when touched lightly. Cool in pan for 15 minutes, then remove from pan and cool completely. Drizzle with glaze when cooled.

GLAZE: Combine 1 c. powdered sugar and 1 to 2 T. lemon juice (to make drizzling consistency).

Banana Cupcakes

1 c. mashed bananas (2-3 medium bananas)

½ c. butter

1 c. sugar

1 egg

1 ¾ c. sifted flour

1 t. soda

½ t. salt

2 T. cider vinegar or lemon juice

2/3 c. evaporated milk

½ c. chopped nuts

Cream butter; add sugar gradually. Mix until fluffy. Add egg and mix well. Sift flour with soda and salt. Stir vinegar into evaporated milk. Add milk mixture and dry ingredients alternately to egg mixture, beginning and ending with dry ingredients. Mix in banana and nuts. Spoon into buttered muffin cups to half-full. Bake 25 minutes at 350 degrees. Remove from pan to cooling rack. Frost. Makes 24.

BROWN BUTTER FROSTING: Melt ¼ c. butter and keep over heat until deep golden brown. Remove from heat and stir in 2/3 c. powdered sugar. Add 2 ½ T. evaporated milk and 1 c. powdered sugar. Beat until smooth.

Blueberry Funny Cake

1 unbaked pie shell

12 oz. frozen blueberries, thawed and drained

1 c. sugar

1 T. blueberry juice

1 T. lemon juice

¼ c. butter

¾ c. sugar

1 large egg

1 3/8 c. flour

½ t. baking powder

½ t. salt

½ c. milk

1 t. vanilla

Place blueberries in saucepan and add 1 c. sugar, blueberry juice, and lemon juice.

Stirring gently, heat mixture until it is simmering and sugar is completely dissolved. Cool to lukewarm while preparing cake batter.

In a mixing bowl, cream butter and $\frac{3}{4}$ c. sugar. Add egg and mix well. Add dry ingredients alternately with milk. Stir in vanilla. Pour batter into unbaked pie shell. Gently pour lukewarm berry sauce over the top. Bake at 400 degrees for 35-40 minutes. Best served warm with ice cream or whipped cream.

Sheath Cake

In a saucepan, bring to a boil 2 squares margarine, 4 T. cocoa, and 1 c. water. Pour hot mixture over 2 c. flour and 2 c. sugar in a large bowl. Add 2 beaten eggs, $\frac{1}{2}$ c. buttermilk, 1 t. soda, and 1 t. vanilla. Mix well and then pour into a greased and floured 11 $\frac{1}{2}$ x 16 inch pan. Bake at 400 degrees for 20 minutes. Let cool for 15 minutes before icing.

FROSTING: In a saucepan, bring to a boil 1 square margarine, 4 T. cocoa, and 6 T. water. Add in 1 box powdered sugar, 1 t. vanilla, and 1 c. chopped nuts.

Bake-A-Pie-Cake

$\frac{1}{2}$ c. shortening
2 c. sugar
2 eggs
2 t. vanilla
2 c. flour
2 t. baking soda
1 t. nutmeg
2 t. cinnamon
1 t. salt
4 T. hot water
5 c. raw chopped apples
1 c. chopped nuts

Cream together shortening and sugar; add in remaining ingredients except apples and nuts. Beat well. Stir in apples and nuts. Bake in a greased pan at 350 degrees for about 50 minutes.

Coconut Broiler Frosting

Bake a cake (spice, yellow, or white). Then broil this mixture on top.

Cream together $\frac{1}{4}$ c. butter or margarine and 1 c. brown sugar. Add 2 T. light cream or evaporated milk; mix well. Stir in 1 c. flaked or shredded coconut. Spread mixture over

warm cake in pan. Broil 4 to 5 inches from heat for about 4 minutes or until golden brown. Cut cake in squares and serve warm.

Whip Cream Icing

Cook 5 T flour and 1 c. milk over medium heat until thick, stirring to avoid scorching.

Cool. In a mixer, cream together the following until fluffy: 1 c. sugar, 1 t. vanilla, 1 c. soft butter or margarine, and cooled milk mixture. This makes an elegant icing on any cake or between cookies. Coconut may also be added. Leftover icing can be rebeaten or frozen.

 Verda Hatch

German Sweet Chocolate Cake

1 pkg. (4 oz.) Baker's German's Sweet Chocolate
2 1/3 c. sifted cake flour
1 1/2 c. sugar
1 t. baking soda
1/2 t. baking powder
1/2 t. salt
2/3 c. butter or margarine
1 c. buttermilk
1 t. vanilla
2 eggs

Coconut-Pecan Filling and Frosting

Melt chocolate over very low heat; cool. Sift flour with sugar, soda, baking powder, and salt. Stir butter in mixer bowl to soften. Add flour mixture, 3/4 c. of the buttermilk, and the vanilla. Mix to dampen flour; beat 2 minutes at medium speed. Add melted chocolate, eggs, and remaining buttermilk. Beat for one minute. Pour batter into 3 8-inch pans, lined on bottoms with paper. Bake at 350 degrees for 30-35 minutes, or until toothpick comes out clean from center. Cool in pans 15 minutes, then remove from pans and cool on racks. Spread filling between layers and stack. Frost.

Coconut-Pecan Filling and Frosting

1 c. evaporated milk
1 c. sugar
3 egg yolks, slightly beaten
½ c. butter or margarine
1 t. vanilla
1 1/3 c. flaked coconut
1 c. chopped pecans

Combine milk, sugar, egg yolks, butter, and vanilla in saucepan. Cook and stir over medium heat until mixture thickens, about 12 minutes. Remove from heat. Add coconut and pecans. Cool until spreading consistency, beating occasionally.

American Beauty Cake

Mix together 2 oz. red food coloring and 3 T. instant cocoa; let stand. Cream together ½ c. shortening, 1 ½ c. sugar, 2 eggs, and cocoa. Add ½ c. buttermilk, ½ t. salt, 1 t. vanilla, and 1 c. flour. Mix. Add another ½ c. buttermilk and 1 ½ c. flour. Mix together in a separate bowl 1 t. baking soda and 1 T. vinegar. While vinegar is still active, stir it by hand into other ingredients. Bake at 350 degrees for 30 minutes. Frost with any good white icing.

 Anna Lee

German Chocolate Fruit Shortcakes

Prepare Betty Crocker German Chocolate Cake Mix as directed on package except use 2 T. less water. Pour batter into 2 greased and floured shiny loaf pans (9x5x3-inch). Bake 35 to 40 minutes or until toothpick inserted in center comes out clean. Cool. Serve slices of loaf cake with sweetened whipped cream and fresh fruit.

Peaches and Velvet Cream Cake

1 pkg. Yellow cake mix
1 pkg. White Frosting mix
1 ½ c. whipping cream
1 c. finely chopped fresh peaches, well drained
Thin Icing

Bake cake in 2 round layer pans (9-inch) as directed on package. Cool. Split cake to make 4 layers. Add 2 c. frosting mix (dry mix) to whipping cream. Chill 1 hour; whip until stiff. Fold in peaches. Spread between layers. Spread top with Thin Icing, letting some drizzle down the sides. Chill. Just before serving, garnish top edge with slices of fresh peaches. Makes 12 to 14 servings.

THIN ICING: Blend remaining frosting mix with 2-3 T. hot water and 1 T. light corn syrup. Beat until smooth.

Strawberry Shortcake

Bake a white cake mix as directed on package in two round 8 or 9-inch layer pans. Cool. Place one layer on serving plate upside down; cover with sweetened strawberries. Top

with other layer right side up; cover with more strawberries. Top with sweetened whipped cream.

Chocolate Éclair Icebox Cake

12 to 15 graham crackers, crushed
1 c. powdered sugar
¼ c. butter, softened
2 eggs, separated
½ c. chocolate syrup
1 c. chopped nuts
12 marshmallows, cut fine
Egg whites, beaten stiffly

Cream butter with powdered sugar and add egg yolks, one at a time, creaming well. Add chocolate syrup, nuts, marshmallows, and finally the beaten egg whites.

Pour half the graham cracker crumbs into an 8-inch glass pan. Spoon filling over crumbs and top with remaining cracker crumbs. Refrigerate for 3-4 hours before serving. Cut into servings and top each piece with a dollop of whipped cream. Makes 9 servings.

Raisin Cake

1 c. shortening
1 c. brown sugar
2 eggs
2 T. Instant coffee or Postum (dissolve in 1 c. boiling water)
3 c. flour
1 t. cinnamon
1 t. nutmeg
1 t. soda
1 t. baking powder
½ t. salt
½ c. nuts
1 c. raisins

Cream together shortening, brown sugar, and eggs. Add dissolved coffee and mix. Mix in remaining ingredients. Spread thin in large pan (like brownies). Bake 15 to 20 minutes at 350 degrees. Ice with frosting or the following glaze. GLAZE: Combine ½ c. brown sugar, 1 square butter, 4 T. flour, 2 T. milk. Boil, stirring constantly. Spread over hot cake.

Orange Kiss-Me Cake

Grind together the following: 1 large orange, pulp and rind (reserve juice for topping), 1 c. raisins, and 1/3 c. walnuts. Set this aside. Combine 2 c. flour, 1 t. soda, 1 t. salt, 1 c. sugar. Add in ½ c. shortening, and ¾ c. milk. Beat well for 2 minutes. Add 2 eggs and ¼

c. milk and beat another 2 minutes. Fold orange-raisin mixture into batter. Bake in greased and floured 13x9x2-inch pan at 350 degrees for 40 to 50 minutes.

To make the Orange-Nut Topping, drip 1/3 c. orange juice over warm cake. Then, combine 1/3 c. sugar, 1 t. cinnamon, and 1/4 c. chopped walnuts. Sprinkle this mixture over cake and decorate with orange slices.

Strawberry-Blond Cake

1 1/2 c. coarsely chopped pecans
1 c. dried currants
1 T. nutmeg
About 1/2 c. brandy, whisky, or sherry
1 c. butter or margarine, softened
1 1/2 c. sugar
5 eggs
1 1/4 c. flour
1 t. cream of tartar
1/4 t. baking soda
1/8 t. salt
1 c. chopped pitted dates
1/2 c. strawberry preserves
1/4 c. diced citron

A day before making the cake, stir together pecans, currants, nutmeg, and 1/2 c. brandy; let stand overnight. In large bowl of mixer, cream butter and sugar until fluffy. Add eggs one at a time, beating well after each. Fold in flour, cream of tartar, baking soda, salt, dates, preserves, citron, and brandy-soaked mixture until well blended. Bake in greased and floured 12x8x2-inch pan at 325 degrees for 50 to 60 minutes or until cake pulls away from sides of pan. Cool in pan. Brush with additional brandy or sherry. Store airtight. Cake is somewhat sticky. Cut in squares to serve.

Cream-Cheese Cake

Cookie-Dough Crust

1 3/4 c. sugar
3 T. flour
1/4 t. salt
5 pkgs. (8 oz. each) cream cheese, softened
2 t. grated orange peel
1 t. grated lemon peel
5 eggs at room temperature
1/2 pint heavy cream, divided (1/4 c. at room temp.)
Toasted almonds

Prepare crust (see below). In small bowl, stir together sugar, flour, and salt; set aside. In large bowl of mixer, beat cream cheese until fluffy. Gradually beat in sugar mixture, keeping batter smooth. Add grated peels, then add eggs one at a time, beating well after each. Stir in the $\frac{1}{4}$ c. room temperature cream. Pour into prepared crust. Bake at 475 degrees for 15 minutes, then reduce heat to 200 degrees and bake 1 hour longer. Turn off heat and let stand in oven 15 minutes. Cool; remove sides of pan. Whip remaining cream and spread over top. Decorate with almonds. Makes 12 servings.

COOKIE-DOUGH CRUST:

In small bowl, stir together 1 c. flour and $\frac{1}{4}$ c. sugar. Add 1 t. grated lemon peel, 1 egg yolk, and $\frac{1}{4}$ c. softened butter or margarine; mix well. Chill. Roll out $\frac{1}{3}$ of dough in circle to cover bottom of 9-inch springform pan. Bake (without sides) at 400 degrees for 8 minutes or until lightly browned. Grease sides of pan; insert bottom with baked crust. Cool. Press remaining dough onto sides of pan and fill.

Kentucky Christmas Cake

2 t. nutmeg
 $\frac{1}{4}$ c. whiskey
1 lb. pecans, chopped coarse
 $\frac{1}{2}$ lb. raisins
1 $\frac{1}{2}$ c. flour, divided
1 c. butter or margarine, softened
1 $\frac{1}{2}$ c. sugar
5 eggs
1 t. cream of tartar
 $\frac{1}{4}$ t. baking soda
 $\frac{1}{8}$ t. salt

Soak nutmeg in whiskey for 10 minutes. Stir together pecans, raisins, and $\frac{1}{4}$ c. flour; set aside. In large mixer bowl, cream butter and sugar until fluffy. Add eggs one at a time, beating well after each. Fold in remaining $1 \frac{1}{4}$ c. flour, cream of tartar, baking soda, salt, soaked nutmeg, and pecan mixture until well blended. Spoon into greased and floured 10-inch tube pan. Bake at 325 degrees for 1 hour 15 minutes or until cake pulls away from sides of pan. Let stand in pan for 30 minutes. Remove and cool completely on rack. Store airtight.

NOTE: If desired, cake can be decorated before baking with candied cherries and pecan halves. Wedges of leftover cake can be heated in top of double boiler for 30 minutes and served with hard sauce as for plum pudding.

Sugar-Box Pound Cake

1 $\frac{3}{4}$ c. (3 $\frac{1}{2}$ sticks) butter or margarine, softened
1 lb. powdered sugar
1 t. vanilla
 $\frac{1}{2}$ t. mace
6 eggs
1 sugar-box (4 c.) flour

Cream butter and sugar until light and fluffy. Add vanilla and mace. Add eggs one at a time, beating well after each. Mix in flour only until blended. Turn into greased and floured 10-inch tube pan. Bake at 325 degrees for 1 ½ hours. Let stand in pan 5 minutes.

Cool

completely on rack after removing from pan. Frost and decorate with glazed fruit.

FROSTING: Mix 1 c. sifted powdered sugar with 2 T. milk, or enough for glazing consistency.

Deluxe Baked Cheesecake

1 pkg. (10 ½ oz.) Jello Cheesecake

2 T. sugar

¼ c. butter or margarine, melted

8 oz. cream cheese, softened

2 eggs

1 t. lemon juice

1 c. cold milk

Mix graham crumbs, sugar, and butter in 9-inch pie pan; press firmly on bottom and sides of pan but not on rim. Combine cream cheese, eggs, lemon juice, and milk in mixer bowl. Add filling mix. Blend well at low speed of mixer; then beat at medium speed until thick (about 3 minutes). Pour into crust. Bake at 375 degrees for 35 to 40 minutes until crust is lightly browned. Cool 3 hours. Store in refrigerator.

“Busy-Day” Lemon Cheesecake

8 oz. cream cheese

2 c. whole milk

1 pkg. Instant Lemon Pudding

8-inch graham cracker crust

Stir cream cheese until very soft, blend in ½ c. milk. Add rest of the milk and the pudding mix. Beat slowly just until well mixed, about 1 or 2 minutes. Do not overbeat. Pour into crust. Sprinkle graham cracker crumbs lightly over top. Chill 1 hour. Makes 8 servings.

Mississippi Pecan Cake

½ c. butter or margarine

2 c. sugar

1 t. vanilla

1 egg

3 egg yolks

2 ½ c. flour

3 t. baking powder

¾ t. salt

1 c. water

3 egg whites

¼ t. salt

¼ c. water

½ c. sugar

2 T. flour

1 t. baking powder

1 lb. (4 c.) pecans, ground

Combine egg whites, ¼ t. salt, and ¼ c. water in mixer bowl. Beat at high speed until stiff but not dry. Stir together ½ c. sugar, 1 t. baking powder, and 2 T. flour; gradually beat into egg whites until stiff. Fold in pecans. Set mixture aside.

Cream butter, 2 c. sugar, vanilla, and whole egg until fluffy. Add egg yolks one at a time, beating well after each. Stir 2 ½ c. flour, 3 t. baking powder, and ¾ t. salt together. Add to creamed mixture alternately with 1 c. water. Stir until smooth. Grease 10-inch tube pan and line bottom only with waxed paper. Pour half the batter into pan. Drop pecan mixture by spoonfuls onto batter, then top with remaining batter. Bake at 325 degrees for 1 hour 25 minutes or until toothpick inserted in center comes out clean. Cool cake in pan on rack; turn out.

Peachy Light Cheesecake

1 envelope Dream Whip Whipped Topping Mix

½ c. milk

½ t. vanilla

1 pkg. (10 ½ oz.) Jello Cheesecake

2 T. sugar

¼ c. butter or margarine, melted

1 ½ c. milk

Sliced peaches

Prepare whipped topping with ½ c. milk and vanilla as directed on package. Refrigerate. Mix the graham crumbs, sugar, and butter together and press on bottom and sides of an 8-inch pie plate. Pour 1 ½ c. milk into a bowl. Add filling mix. Blend on mixer low speed then at medium speed until thick (about 3 minutes). Fold in 1 c. of the whipped topping;

pour into crust. Chill at least 1 hour. To serve, top with peach slices and remaining whipped cream.

Deluxe Cheesecake

1 pkg. (10 ½ oz.) Jello Cheesecake
2 T. sugar
¼ c. butter or margarine, melted
1 c. cold milk
2 t. lemon juice
2 T. butter or margarine, melted and cooled
½ c. sour cream
2T. Sugar

Mix graham crumbs, 2 T. sugar, and ¼ c. butter in 9-inch pie pan; press firmly over bottom and sides of pan. In mixer bowl, blend together milk and filling mix on low speed. Add lemon juice and 2 T. butter. Beat at medium speed 3 minutes or until very thick. Pour into crust. Combine sour cream and 2 T. sugar and spread over filling. Chill 1 hour. Store in refrigerator.

Creamy Baked Cheesecake

¼ c. margarine or butter, melted
1 c. graham cracker crumbs
¼ c. sugar
2 pkgs. (8 oz. each) cream cheese, softened
14 oz. can sweetened condensed milk
3 eggs
¼ t. salt
¼ c. lemon juice
8 oz. sour cream

Preheat oven to 300 degrees. Combine margarine, crumbs, and sugar; pat firmly on bottom of 9-inch springform pan. In large mixer bowl, beat cheese until fluffy. Beat in milk, eggs, and salt until smooth. Stir in lemon juice. Pour into prepared pan. Bake 50-55 minutes or until cake springs back when lightly touched. Cool to room temperature. Chill. Spread sour cream on cheesecake and garnish as desired. Keep refrigerated.

PEACH MELBA TOPPING: Reserve 2/3 c. syrup drained from a 10 oz. package of thawed frozen raspberries. In a small saucepan, combine syrup, ¼ c. currant jelly, and 1 T. cornstarch. Cook and stir until slightly thickened and glossy. Cool. Stir in raspberries. Drain a 16 oz. can of peach slices; top Creamy Baked Cheesecake with peach slices and sauce.

Raspberry Cheesecake Dessert

2 c. flour

½ c. brown sugar
1 c. butter
½ c. chopped nuts

Combine above ingredients and press into a large pan. Bake at 350 degrees for 15 minutes. Divide in ½ and break up into bottom of large cake pan. Mix together 2 packages Dream Whip, 2 cartons Cool Whip (or 1 pint whipping cream), 8 oz. cream cheese, 1 c. powdered sugar, and 1 t. vanilla. Spread on top of crumbs, then put rest of crumbs on top.

Prepare 1 package Danish Dessert (raspberry currant) with 1 ¾ c. water. Take off stove and add 1 package of frozen raspberries or fresh berries. Pour this on top of 2nd layer of crumbs and refrigerate for 2 hours.

 Afton

Cheesecake Supreme

8 oz. cream cheese, softened
½ c. sugar
1 T. lemon juice
¼ t. vanilla
Dash of salt
2 eggs
1 9-inch Graham Cracker pie crust
1 c. sour cream
2 T. sugar
¼ t. Vanilla

Combine cream cheese, sugar, juice, vanilla, and salt; mix until well blended. Add eggs one at a time, mixing well after each. Place crust on baking sheet; pour in filling. Bake at 325 degrees for 25-30 minutes, or until knife inserted in center comes out clean.

Combine sour cream, sugar, and vanilla; carefully spread over pie. Continue baking 10 minutes; cool. Chill. If desired, top with fruit.

Cheese Cake

2 c. zwieback crumbs
1 c. sugar
1 t. cinnamon
½ c. butter, melted
4 c. cottage cheese
6 eggs
1 ½ c. sugar
1/8 t. salt
2 t. grated lemon rind
3 T. lemon juice

1 c. whipping cream
1 t. vanilla
½ c. flour
¼ c. chopped pistachio nuts

Mix first 4 ingredients listed. Set aside ¾ c. of mixture. Press remaining crumb mixture onto sides and bottom of a buttered 9-inch spring-form pan. Chill while making filling. For filling, drain and sieve cottage cheese. Beat eggs until very thick and creamy; gradually add sugar and continue to beat until light yellow. Blend in salt, lemon rind, lemon juice, cream, vanilla, and cottage cheese. Pour into prepared crust. Combine reserved crust mixture and nuts; sprinkle over top. Bake at 350 degrees for 1 hour, then turn off heat, open door, and let cool in oven. Chill before serving.

Northwest Cheesecake

1 c. graham cracker crumbs
3 T. sugar
3 T. margarine, melted
4 pkgs. (8 oz. each) cream cheese
1 c. sugar
2 T. flour
1 T. vanilla
4 eggs
1 c. dairy sour cream
Chopped filberts or walnuts

Combine graham cracker crumbs, sugar, and margarine. Press into bottom of a 9-inch spring-form pan. Bake at 325 degrees for 10 minutes.

Combine softened cream cheese, sugar, flour, and vanilla; mix on medium speed of electric mixer until well blended. Add eggs one at a time, mixing well after each addition. Blend in sour cream. Pour mixture into crust. Bake at 450 degrees for 10 minutes. Reduce heat to 250 degrees and continue baking for 1 hour.

Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with nuts.

Bavarian Cheesecake

½ c. sugar
½ c. half and half cream
3 egg yolks
4 pkgs. (8 oz. each) cream cheese, softened
1 c. sour cream
1 c. cottage cheese, blended until smooth
1 c. sugar
1 c. heavy cream, whipped
½ t. vanilla
1 T. unflavored gelatin

- ¼ c. cold water
- 1 c. powdered sugar

Combine first 3 ingredients listed and heat to 195 degrees, stirring constantly, until thickened and smooth. Set aside to cool. Beat cream cheese until smooth. Add sour cream and cottage cheese; blend well. Mix in the sugar and then the cooled egg mixture.

Soften gelatin in cold water, then heat over hot water until clear and dissolved. Fold into whipped cream and mix in vanilla and powdered sugar. Blend well. Stir into cheese mixture and then pour into graham cracker crust. Chill.

Light Fruit Cake

- 1 lb. butter
- 12 eggs
- 1 t. baking powder
- 1 lb. nuts
- 1 lb. candy cherries
- 2 c. sugar
- 4 c. flour
- 1 lemon (juice and rind)
- 1 lb. whole raisins
- 1 lb. can pineapple

Cut fruit in small pieces and blend with 1 c. flour. Beat butter, sugar, egg yolks, lemon juice, and lemon rind together. Add remaining flour and baking powder. Add nuts and fruit. Beat egg whites and fold in. Line 4 tins with foil. Fill pans and decorate tops with fruit and nuts. Bake at 300 degrees for about 1 ½ hours. Put pan of water on top shelf of oven.

Fruit Cake

- 2 c. coarsely broken walnut pieces
- 1 c. dark seedless raisins
- 2 c. light raisins
- ½ c. candied cherries, cut in halves
- 1 lb. mixed glace fruit
- 2 ½ c. flour
- 1 c. sugar
- 1 ½ t. baking powder
- 1 t. salt
- ½ c. honey
- 1 c. shortening
- 1/3 c. pineapple or orange juice
- 1 T. lemon juice
- 5 eggs

Grease two 8 1/2x4 1/2x2 3/4 -inch loaf pans. Line with greased wrapping paper and then

with greased wax paper. Mix first 5 ingredients together with 1 c. flour until coated. Add next 7 ingredients into remaining flour. Beat 2 minutes at medium speed of mixer. Blend in eggs, one at a time; beat 1 minute more at medium speed. Pour over floured fruits, mixing well. Turn into prepared pans. Bake at 250 degrees (with a pan of water on shelf below) for about 3 hours or until no dent is left when you touch the top. Cool in pans on rack. To store, wrap in cloth dampened with cider or brandy. Keep in covered container in cool place. This cake cuts better after aging several days.

Grannie's Raisin Applesauce Fruit Cake

1 c. shortening
1 ½ c. packed brown sugar
½ t. cinnamon
½ t. nutmeg
½ t. allspice
2 t. vanilla
4 eggs
3 ½ c. flour
1 t. baking powder
¼ t. soda
1 ½ t. salt
1 c. applesauce
1 lb. candied fruit mix
1 pkg. (15 oz.) dark seedless raisins
1 pkg. (15 oz.) golden seedless raisins
1 c. candied cherries
1 c. chopped walnuts

Cream shortening, sugar, vanilla, and spices together until light and fluffy. Beat in eggs until thoroughly blended. Mix 3 c. flour together with baking powder, soda, and salt; add to creamed mixture alternately with applesauce. Mix remaining ½ c. flour with fruits and nuts. Stir into batter. Pour into 2 loaf pans greased with shortening and lined with brown paper. Bake at 300 degrees for about 2 hours. Remove cakes from pans and cool thoroughly before wrapping and storing.

Old Fashioned Dark Fruit Cake

4 c. applesauce
1 ½ c. sugar
1 ½ c. shortening
4 c. flour
4 t. soda
1 t. salt
1 t. cinnamon
1 t. nutmeg
1 pkg. (10 oz.) pitted dates, chopped
1 lb. raisins
1 lb. glazed fruit
1 c. nuts, chopped

Heat applesauce, add sugar and shortening. Cool. Sift all ingredients together and add to applesauce mixture. Dredge raisins, dates, nuts, and glazed fruits with flour and add to batter. Mix well. Pour into greased and floured 9x5-inch loaf pans. Bake at 300 degrees for a little less than 2 hours. Cool on a rack. Wrap in a cheesecloth soaked with fruit juice or wine, then wrap in foil. Store in refrigerator. Makes 4 loaves.

Cocoa Fruit Cake

1 ½ c. sugar
2 c. flour
½ c. cocoa
1 t. soda
¾ t. salt
½ t. cinnamon
½ t. nutmeg
1/8 t. cloves
2 eggs, well beaten
1 c. sour cream
¼ c. margarine, melted
1 t. vanilla
2 ½ c. raisins
2 c. mixed glazed fruits
1 c. chopped nuts

Sift dry ingredients together, reserving ½ c. flour to dredge fruit and nuts. Cream margarine, sour cream, sugar, and vanilla together. Add to dry ingredients along with beaten eggs. Mix well. Add flour-dredged fruits and nuts and mix well. Bake in greased and lightly floured 10-inch tube pan or Bundt cake pan for 2 hours at 300 degrees. Cool on a rack then wrap in cheesecloth that has been soaked in fruit juice or wine. Wrap in aluminum foil and store in refrigerator. Just before serving, drizzle powdered sugar frosting over the top and decorate with candied fruit and nuts.

Carmel Popcorn

1 square butter
2 c. brown sugar
1 c. Karo syrup
1 can Eagle Brand condensed milk
1 t. vanilla

Boil butter, sugar, and syrup slowly for a few minutes, then slowly add the Eagle Brand milk and continue to boil slowly to the soft ball stage. Cool slightly and add vanilla. Pour slowly, mixing all the time, over 2 gallons of popped corn. Now eat and enjoy!

Apple Kuchen

½ c. butter or margarine
1 pkg. yellow cake mix

½ c. flaked coconut
1 can (20 oz.) pie-sliced apples, well drained OR
2 ½ c. sliced pared baking apples
½ c. sugar
1 t. cinnamon
1 c. dairy sour cream
2 egg yolks or 1 egg

Cut butter into dry cake mix until crumbly. Mix in coconut. Pat mixture lightly into ungreased 9x13x2-inch pan, slightly building up edges. Bake 10 minutes. Arrange apple slices on warm crust. Mix sugar and cinnamon; sprinkle on apples. Blend sour cream and egg yolks; drizzle over apples. (Topping will not completely cover apples.) Bake 25 minutes or until edges are light brown. Serve warm. Makes 12 to 15 servings.

PEAR KUCHEN: Substitute 2 cans (16 oz. each), drained on paper towels, for the apples and 1 pkg. Devil's Food or German Chocolate cake mix for the yellow cake mix.

PEACH KUCHEN: Use 1 can (29 oz.) sliced peaches, drained, instead of the apples, and a white cake mix instead of yellow.

Swiss Chocolate Cream Torte

1 pkg. Swiss Chocolate Cake Mix
Nuts, for garnish

Mix and bake cake as directed on package. When cool, split cake layers in two. Spread Nutty Whipped Cream between layers and over cake. Garnish with nuts. Store in refrigerator. NUTTY WHIPPED CREAM: whip 1 pint (2 c.) whipping cream until thick. Fold in ¼ c. sugar, 1 t. vanilla, and 1 c. finely chopped nuts.

Cookies and Bars

Chewy-O's Bar

- ½ c. butter or margarine
- 1 pkg. yellow or devil's food cake mix
- 3 c. mini marshmallows
- 1 pkg. (6 oz.) semisweet chocolate or butterscotch pieces
- 3 c. Cheerios cereal
- 1 can (14 oz.) sweetened condensed milk

Heat oven to 350 degrees. In oven, melt butter in jelly roll pan (15 ½ x 10 ½ x 1 – inch); rotate pan until butter covers bottom. Sprinkle dry cake mix over butter. Then, sprinkle marshmallows, chocolate pieces, and cereal on top. Pour milk evenly on top. Bake about 25 minutes or until golden brown. While warm, run knife around edges to loosen sides. Cool. Cut into bars. Makes about 30.

Valentine Oatmeal Cookies

- 1 ½ c. sugar
- 1 ½ c. shortening
- 2 eggs, beaten
- 5 c. sifted flour
- 2 c. quick oatmeal
- 2 t. baking powder
- 1 t. salt
- 4 T. milk
- 2 t. vanilla

Cream shortening and sugar. Beat in eggs. Add other ingredients except oats and mix for 2 minutes. Beat in oats. Roll out on floured board to 1-inch thick and cut out with cookie cutters. Bake on greased cookie sheet at 375 degrees for 10 to 15 minutes.

Blueberry Oatmeal Cookies

1 pkg. Duncan Hines Blueberry Muffin Mix
¼ c. brown sugar
1/3 c. oil
¾ c. quick cooking oats
1 egg

Rinse and drain blueberries. Combine all ingredients except blueberries; stir to make a stiff dough. Drop by teaspoonful onto an ungreased cookie sheet. Make a deep depression in the center of each cookie and fill with 8-9 blueberries. Push the dough from the sides to cover the berries and pat down. Bake at 375 degrees for 8-10 minutes. Makes 2 ½ dozen.

Esther's Brownies

1 c. shortening
3 c. brown sugar
3 c. flour
3 eggs
¾ t. soda
¾ t. salt
3 t. vanilla
1 large pkg. chocolate chips
1 pkg. walnuts (chopped)

Mix everything together. Bake at 350 degrees for about 40 minutes. Cut into 1-inch squares.

Pineapple Cookies

1 c. brown sugar
1 c. white sugar
1 c. shortening
1 c. crushed pineapple
3 eggs
1 c. chopped nuts
4 ½ c. flour
1 t. salt
1 t. baking powder
1 t. soda

Cream together shortening and sugars. Add eggs and beat 5 minutes. Mix in remaining ingredients. Bake at 350 degrees for about 10 minutes.

Coconut Drops

¼ c. shortening
¼ c. butter
1 c. packed brown sugar
1 t. vanilla
1 egg, beaten
½ t. soda (dissolved in ¼ c. water)
½ c. flaked coconut
2 c. sifted flour
½ t. baking powder
½ t. salt

Cream shortening, butter, sugar, and vanilla until fluffy. Beat in egg. Stir in soda mixture and coconut. Mix in remaining ingredients. Drop by spoonfuls onto ungreased cookie sheets. Top each cookie with a little additional coconut, if desired. Bake at 375 degrees for 12-15 minutes. Cool on wire racks before storing. Makes 3 ½ dozen.

Chocolate Chip Cookies

¾ c. brown sugar
1 c. shortening
1 t. vanilla
2 c. flour
1 t. salt
¾ c. sugar
½ t. water
2 eggs
1 t. baking soda
1 c. nuts (optional)
1 pkg. chocolate chips

Combine everything, adding chocolate chips and nuts last. Drop onto cookie sheet. Bake at 375 degrees for 8 to 10 minutes.

Cut-Out Cookies

1 c. butter or margarine
1 ½ c. unsifted powdered sugar
1 egg
1 t. vanilla
2 ¼ c. flour
1 t. baking powder

Soften butter and beat until creamy. Beat in sugar until smooth. Add egg and vanilla; mix well. Stir in flour and baking powder. Chill 2 to 3 hours. Roll dough thin on floured board. Cut into desired shapes. Bake on ungreased cookie sheet for 8 to 10 minutes at 375 degrees. To frost: Beat one egg white until foamy; beat in ½ c. powdered sugar. Tint with food coloring. Paint cookie with frosting BEFORE baking. Makes 4 dozen.

Chocolate Thins

¾ c. unsifted powdered sugar
½ c. flour
¼ t. salt
1/3 c. oil
1 egg
2 T. evaporated milk
½ t. vanilla
1 square (1 oz) unsweetened chocolate, melted
½ c. finely chopped walnuts

Combine sugar, flour, and salt; mix well. Add oil, egg, milk, vanilla, and chocolate. Mix with a spoon until smooth. Spread evenly in a thin layer in greased 15x10x1-inch pan. Sprinkle with nuts. Bake at 400 degrees for 10 to 12 minutes. Cut into squares while warm. Cool in pan. Makes 24.

Lemon Cookies

½ c. butter or margarine
1 c. unsifted powdered sugar
1 egg
1 T. lemon juice
1 T. grated lemon rind
1 c. flour
1 t. baking powder
¼ t. salt
2 c. Frosted Flakes cereal, crushed

Beat together butter and sugar until creamy and smooth. Beat in egg, lemon juice, and rind. Stir in baking powder, flour, and salt. Drop batter by teaspoonfuls into cereal and toss to coat. Bake on ungreased cookie sheet at 350 degrees for 15 minutes. Cool on rack. Makes about 30.

Coconut Cocoa Drops

1 c. unsifted powdered sugar
½ c. butter
1 egg
1 t. vanilla
½ t. brandy or mint extract
2 c. flour
¼ c. cocoa
¼ t. salt
½ t. baking powder
½ c. sour cream
1 c. shredded coconut

Cream together sugar, butter, egg, vanilla, and extract until smooth. Combine flour, cocoa, salt, and baking powder. Add dry ingredients alternately with sour cream. Stir in coconut. Drop by teaspoonfuls onto greased cookie sheet. Bake at 350 degrees for 12 to 15 minutes. Makes 4 dozen.

Pecan Tea Cookies

1 c. butter or margarine
2 c. unsifted powdered sugar
1 egg
½ t. vanilla
2 c. flour
1/8 t. salt
½ t. nutmeg
1 egg yolk
1 T. water
Pecan halves

Cream together butter and sugar until light and fluffy. Beat in egg and vanilla. Add in flour, salt, and shape into small balls. Mix egg yolk and water, and brush on top of cookies. Lightly press pecan half on top of each cookie. Bake at 350 degrees for 12 to 15 minutes. Makes about 5 dozen.

Butternut Balls

1 c. butter
½ c. unsifted powdered sugar
2 c. flour
1/8 t. salt
2 c. finely chopped nuts
Powdered Sugar Glaze
Melted chocolate
Garnishes

Cream butter and sugar together. Stir in flour and salt, then nuts; mix well. Form dough into egg-shaped balls about 1 ½ inches long. Bake at 350 degrees for about 15 minutes. Cool on rack. Spread half of cookie with Powdered Sugar Glaze or melted chocolate. Sprinkle with coconut, chopped nuts, colored sugar, or decors. Let sit until glaze is dry. Makes 5-6 dozen.

Powdered Sugar Glaze: Mix 1 c. powdered sugar with 1 ½ T. water. Stir until smooth.

Chocolate Chip Cookies

½ c. butter or margarine
1 c. unsifted powdered sugar
1 egg
1 t. vanilla
1 ¼ c. flour
½ t. baking soda
½ t. salt
1 pkg. (6 oz) chocolate chips
½ c. chopped walnuts

Beat butter and sugar until smooth. Add egg and vanilla; beat well. Mix in flour, baking soda, and salt. Fold in chocolate chips and nuts. Drop by teaspoonfuls onto greased cookie sheet. Bake at 375 degrees for 10-12 minutes. Makes 4 dozen.

Vanilla Refrigerator Wafers

½ c. butter
½ c. margarine
1 ¼ c. unsifted powdered sugar
1 egg
1 t. vanilla
2 c. flour
1 t. baking soda
1 t. cream of tartar
1/8 t. salt

Cream butter, margarine, and powdered sugar. Beat in egg and vanilla. Add remaining ingredients. Mix well. Divide dough in half. Roll each half into a 2-inch roll. Wrap in waxed paper or aluminum foil. Chill. Slice ¼-inch thick. Bake on ungreased cookie sheet at 350 degrees for 8-10 minutes. Makes 5 dozen.

Scotch Shortbread

1 c. butter
¾ c. unsifted powdered sugar
½ t. almond extract
2 ½ c. flour
¼ t. salt

Beat butter until soft. Add sugar and extract; beat until smooth. Mix in flour and salt. Press dough into 11x7x2-inch pan. Mark squares with a fork. Bake at 375 degrees for 25 minutes. Cut along markings while hot. Cool in pan. Makes 35.

Marzipan Bars

Filling:

2 c. unsifted powdered sugar
1 ½ c. blanched almonds, ground (2 c.)
1 egg white
2 T. water

Crust:

2 c. flour
2 t. baking powder
½ c. unsifted powdered sugar
1 c. butter or margarine
½ t. vanilla
1 egg

Filling: Combine sugar and ground almonds and mix thoroughly. Add egg white and mix. Stir in water to thick consistency. Set aside.

Crust: Combine flour, baking powder, and sugar. Cut butter into mixture with pastry

blender. Mix vanilla with egg; stir into flour mixture. Set aside $\frac{3}{4}$ c. of dough. Press remaining dough evenly into 13x9x2-inch pan. Spread filling over dough. Form remaining dough into $\frac{1}{2}$ -inch strips and arrange in large lattice pattern over filling. Bake at 350 degrees for 35 minutes. Cool completely before cutting into 36 bars.

Chocolate Meringue Puffs

1 pkg. (6 oz) semi-sweet chocolate chips
2 egg whites
Dash salt
 $\frac{3}{4}$ c. unsifted powdered sugar
 $\frac{1}{2}$ t. white vinegar
 $\frac{1}{2}$ t. vanilla
 $\frac{1}{2}$ c. chopped walnuts

Melt chocolate over low heat. Set aside. Beat egg whites with salt until foamy. Gradually add sugar beating continuously until stiff and glossy. Beat in vinegar and vanilla. Fold in melted chocolate and nuts. Drop by teaspoonfuls onto ungreased cookie sheet. Bake at 350 degrees for 10 minutes. Cool on rack. Makes about 3 $\frac{1}{2}$ dozen.

Date Oatmeal Cookies

2 eggs
 $\frac{3}{4}$ c. oil
 $\frac{1}{2}$ c. milk
1 $\frac{1}{2}$ t. vanilla
2 $\frac{1}{2}$ c. flour
 $\frac{1}{2}$ t. salt
1 t. soda
1 t. allspice
1 $\frac{1}{2}$ t. cinnamon
1 c. sugar
2 c. uncooked rolled oats
1 c. pitted, chopped dates
 $\frac{1}{2}$ c. chopped nuts

Beat eggs until thick. Gradually add oil, milk, and vanilla. In large bowl, sift flour with remaining dry ingredients. Blend in nuts, dates, and oats; stir with a fork to coat with flour. Stir in liquid mixture just until ingredients are moistened. Drop by teaspoon onto ungreased cookie sheet 2-inches apart. Bake at 350 degrees for about 10 minutes. Makes 4-5 dozen.

Rich Date Cookies

1 c. shortening
1 c. brown sugar
2 eggs
3 $\frac{1}{2}$ c. sifted flour
1 t. soda
1 t. baking powder
1 t. salt

1 t. vanilla
½ c. buttermilk
FILLING:
¾ c. sugar
¾ c. water
2 c. chopped dates

Cream together the shortening, brown sugar, and eggs. Combine remaining ingredients. Add shortening mixture to the rest and gently stir together with a spoon.

Make filling by boiling sugar, water, and dates until thick. Let cool.

On ungreased cookie sheet, place 1 teaspoon dough. Put 1 t. filling on top of dough and top with another small amount of dough. Bake at 350 degrees for 10 minutes.

Zucchini Soft Cookies

½ c. shortening
½ c. sugar
½ c. brown sugar, packed
2 eggs
1 t. vanilla
3 c. ground zucchini
1 t. baking powder
½ t. baking soda
1 t. cinnamon
½ t. salt
3 ½ - 4 c. flour OR
2 c. rolled oats + 2 ½ - 3 c. flour
1 c. nuts, raisins, dates, or chocolate chips

Mix together. Bake at 375 degrees for 12 to 15 minutes.

Coconut Cookies

1 c. margarine
1 c. salad oil
1 c. brown sugar
1 c. white sugar
1 egg
3 ½ c. flour
1 t. soda
pinch of salt
1 t. cream of tartar

2 t. vanilla
1 c. oatmeal
1 c. coconut
1 c. Rice Krispies
½ t. butter flavoring
½ t. coconut flavoring

Beat margarine and oil with sugars until fluffy. Beat in egg. Add remaining ingredients, stirring with a spoon. Drop a rounded teaspoonful of dough on cookie sheet and flatten slightly with a floured fork. Bake at 350 degrees for about 12 minutes, until lightly browned. Makes about 95 small cookies.

Chocolate Chip Banana Cookies

1 c. sifted flour
1 t. double acting baking powder
1/8 t. soda
¼ t. salt
1/3 c. shortening
½ c. sugar
1 egg
½ c. mashed ripe banana
1 c. glazed chocolate chips
½ t. vanilla

Sift together flour, baking powder, soda, and salt. Cream together shortening and sugar until light and fluffy. Beat in egg with shortening and sugar. Add flour mixture in alternately with banana, beating well after each addition. Stir in chocolate chips and vanilla. Drop by teaspoonfuls onto greased baking sheet. Bake at 375 degrees for 12-15 minutes. Makes 2 ½ to 3 dozen.

Date Nut Bars

4 eggs, well beaten
2 ½ c. firmly packed light brown sugar
1 2/3 c. evaporated milk
2 T. lemon juice
2 ½ c. sifted flour
1 ½ t. baking soda
1 t. cinnamon
½ t. salt
1 ½ c. chopped pecans
1 ½ c. chopped dates
Sifted powdered sugar

Combine eggs, brown sugar, milk, and lemon juice. Sift together dry ingredients; add all at once to egg mixture. Stir just until blended. Fold in pecans and dates, being careful to not over-mix. Spread batter in 2 well-greased jelly roll pans (15 ½ x 10 ½ x 1-inch). Bake at 350 degrees for 20 minutes. Set pans on racks to cool. Sprinkle with powdered sugar and cut into bars. Makes 5 dozen.

Margaret's Sugar Cookies

1 c. sugar
½ c. shortening
½ c. butter
2 eggs, well beaten
2 t. baking powder
1 t. vanilla
1 t. lemon juice
½ c. milk
3 c. flour (plus enough to make soft dough)

Mix together. Roll out, cut in shapes, and bake at 375 degrees until light brown. Frost when cool.

Brown Sugar Cookies

½ lb. butter or margarine
2 eggs
1 ½ c. brown sugar
1 t. vanilla
1 t. soda
½ t. baking powder
½ t. salt
2 ¾ to 3 c. flour
1 c. buttermilk

Cream butter and sugar until fluffy. Beat in eggs until fluffy. Add vanilla and dry ingredients alternately with the milk. Drop by teaspoonful onto a cookie sheet and bake at 350 degrees for 15 minutes (until lightly browned). Makes about 4 ½ dozen. Frost with Brown Sugar Icing.

Brown Sugar Icing: Melt ½ c. butter in a small pan and simmer over medium heat until starts to bubble and is a nut brown color. Add 2 c. sifted powdered sugar and 2 to 3 Tbsp. Boiling water (to make spreading consistency). Add ½ t. Vanilla.

Take-Along Cookies

1 c. butter or margarine
2/3 c. firmly packed brown sugar
1 egg
¼ c. water
2 c. sifted flour

½ t. baking powder
1 t. salt
1 c. quick or old-fashioned oats, uncooked
1 c. golden raisins
1 c. sifted powdered sugar
½ t. grated lemon peel
2 T. lemon juice
2 T. chopped walnuts

Soften butter; beat together with brown sugar until creamy. Blend in egg and water. Mix and sift flour, baking powder, and salt; add gradually to creamed mixture, stirring until well-blended. Stir in oats and raisins. Spread batter evenly in greased 15x10-inch jelly roll pan. Bake at 350 degrees for about 35 minutes; cool.

To make frosting, combine powdered sugar, lemon peel, and juice. Spread over cookie surface; sprinkle with chopped nuts. When frosting is set, cut into bars. Carry to picnic in pan.

Chocolate Cherry Bars

1 pkg. Fudge Cake Mix
1 can (21 oz) cherry fruit filling
1 t. almond extract
2 eggs, beaten

Preheat oven to 350 degrees. Using solid shortening and margarine (not oil), grease and flour 15x10-inch jelly roll pan or 13x9-inch pan.

In large bowl, combine all ingredients and mix well. Pour into prepared pan. Makes about 3 dozen.

FROSTING: In small saucepan, combine 1 c. sugar, 5 T. butter or margarine, and 1/3 c. milk. Boil, stirring constantly for 1 minute. Remove from heat; stir in 1 c. (6 oz) semisweet chocolate chips until smooth. Pour over bars.

Electric Frying Pan Date Cookies

¾ c. sugar
1 c. chopped dates
2 eggs
1 t. vanilla
1 c. chopped nuts
1 c. crushed cornflakes
1 c. Rice Krispies Cereal
4 oz. flaked coconut

Mix sugar, eggs, and dates in frying pan before turning on heat. Mix well. Turn heat to medium (350 degrees), and cook stirring constantly until mixture changes color and pulls away from sides of pan (about 5 minutes). Add vanilla and nuts. Carefully add cornflakes and Rice Krispies. Mix well. Turn off heat. Form balls and roll in coconut. Makes 40.

Marjorie Pratt's Cookies

2 squares butter
1 c. brown sugar
1 egg
1 t. vanilla
2 c. flour

Cream together butter, brown sugar, egg, and vanilla. Beat in flour (looks like pie dough). Spread mixture in a 13x15-inch jelly roll pan. Spread even with hands. Bake at 375 degrees for 12 minutes or until light brown. While cookies bake, melt 6 oz. of chocolate chips in a double boiler. Spread chocolate on top of cookies right after taking them from the oven. Sprinkle chopped nuts on top and cut into squares while hot.

Sugar-Butter Cookies

1 c. butter
1 c. shortening
2 c. powdered sugar
1 t. salt
1 t. soda
2 eggs
4 c. sifted flour
2 t. vanilla
1 t. cream of tartar

Cream shortening, sugar, and egg. Sift together dry ingredients and then add in. Mix well.

Pear Drops

2 c. diced pears
½ c. shortening
1 1/3 c. brown sugar
1 egg
2 ½ c. sifted flour

1 t. baking soda
½ t. salt
1 t. cinnamon
¼ t. cloves
½ t. nutmeg
2 T. milk
1 c. chopped nuts
1 pkg. (6 oz) chocolate chips, optional

Dice pears and set aside. Cream shortening and brown sugar until light and fluffy. Add egg and beat well. Sift together dry ingredients and add to creamed mixture alternately with the milk. Blend in pears, nuts, and chocolate chips. Drop by teaspoonfuls onto lightly greased cookie sheet. Bake at 375 degrees for 10 to 12 minutes. Makes about 4 dozen.

Pear Bars

2 c. diced pears
½ c. butter or margarine
1/3 c. sugar
1/3 c. brown sugar
1 t. grated lemon peel
1 ¼ c. sifted flour
½ t. salt
1 ½ t. baking powder
1 t. soda
1 egg
¼ c. chopped walnuts
1 oz. unsweetened chocolate, melted

Dice pears and set aside. Melt butter in saucepan. Add remaining ingredients except chocolate. Mix well. Fold in pears. Pour into greased 9x13 baking pan. Drizzle melted chocolate over batter; marble with knife. Bake at 350 degrees for 25 minutes or until tests done. Cut into squares.

Frosted Jumbles

2 ¾ c. flour
½ t. baking soda
½ t. baking powder

¼ t. salt
1 c. butter or margarine, softened
½ c. firmly packed brown sugar
½ c. sugar
2 eggs
1 t. vanilla
1 c. raisins, chopped nuts, or coconut
¼ c. catsup
1 ½ c. sifted powdered sugar
2 T. milk

Sift together flour, soda, baking powder, and salt. Cream butter and sugars until thoroughly combined. Add eggs and vanilla. Mix well. Stir in flour mixture alternately with catsup. Add raisins, nuts, or coconut. Drop by teaspoonfuls 2- inches apart on greased baking sheets. Bake at 375 degrees for 10-12 minutes (until light brown). While cookies bake, mix together powdered sugar and milk. Put cookies on wire rack after removing from oven, and immediately frost with glaze. Makes 4-5 dozen.

Snickerdoodles

2 ¾ c. sifted flour
½ t. salt
1 ½ c. sugar
4 T. sugar
3 t. baking powder
1 c. soft butter
2 eggs
4 t. cinnamon

Mix and sift flour, baking powder, and salt. Cream butter. Add in 1 ½ c. sugar and cream until fluffy. Add in beaten eggs. Mix in dry ingredients. Beat well. Chill in refrigerator. Mold dough into small balls, using 1 T. dough for each ball. Roll each ball into mixture of remaining sugar and cinnamon. Bake about 2-inches apart on ungreased baking sheet at 400 degrees for about 10 minutes.

Fruit Cocktail Gems

Better Homes and Gardens, July 1965
1 lb. can (2 c.) fruit cocktail
½ c. butter or margarine
½ c. brown sugar
¼ c. sugar
½ t. vanilla
1 egg
2 c. sifted flour
½ t. baking powder

½ t. soda
½ t. salt
½ t. cinnamon
¼ t. cloves
½ c. chopped walnuts
½ c. raisins

Drain fruit cocktail, reserving syrup. Cream butter or margarine, sugars, and vanilla until fluffy. Add egg; beat well. Sift together dry ingredients; add alternately to creamed mixture with 1/3 c. of the reserved syrup. Stir in nuts, raisins, and fruit cocktail. Drop from teaspoon onto greased cookie sheet. Bake at 375 degrees for 10-12 minutes. Cool thoroughly; pack in freezer cartons and freeze. Makes about 3 ½ dozen.

Oatmeal Scotchie Pan Cookie

2 c. unsifted flour
2 t. baking powder
1 t. baking soda
1 t. salt
1 c. butter, softened
1 ½ c. firmly packed brown sugar
2 eggs
1 T. water
1 ½ c. quick oats, uncooked
1 pkg. (12 oz.) Butterscotch chips
½ t. orange extract

Preheat oven to 375 degrees. Combine flour, baking powder, baking soda, and salt; set aside. In a large bowl, combine butter, brown sugar, eggs, and water; beat until creamy. Gradually add flour mixture. Stir in oats, butterscotch chips, and orange extract. Spread in greased 15x10x1-inch pan. Bake for 20 to 25 minutes. Cool and cut into squares. Makes 35 two-inch squares.

Golden Bran Cookies

1 c. shortening
1 c. brown sugar
1 egg
1 c. applesauce
2 c. flour
½ t. soda
½ t. salt
½ t. cinnamon
¼ t. nutmeg
1 c. whole bran cereal

1 c. raisins

Cream shortening and sugar. Blend in egg and applesauce. Stir in remaining ingredients. Drop by teaspoonful onto ungreased cookie sheet. Bake at 350 degrees for 15 minutes. Makes about 3 ½ dozen.

Oatmeal Carmelitas

1 c. flour
1 c. quick-cooking oats
¾ c. packed brown sugar
½ t. soda
¼ t. salt
¾ c. butter or margarine, melted
1 c. semi-sweet chocolate chips
½ c. chopped nuts
¾ c. caramel ice cream topping
3 T. flour

Mix together the first 6 ingredients listed to form crumbs; press half of the crumbs into the bottom of a 9-inch square pan. Bake at 350 degrees for 10 minutes. Sprinkle chocolate pieces and nuts over baked crust. Mix together the caramel and 3 T. flour; drizzle over chocolate and nuts. Sprinkle remaining crumbs on top. Bake at 350 degrees for 15 to 20 minutes, until golden brown. Chill bars for easy cutting.

Toll House Pan Cookie

2 ¼ c. unsifted flour
1 t. baking soda
1 t. salt
1 c. butter, softened
¾ c. sugar
¾ c. firmly packed brown sugar
1 t. vanilla extract
2 eggs
1 pkg. (12 oz.) semi-sweet chocolate chips
1 c. chopped nuts

Preheat oven to 375 degrees. In a small bowl, combine flour, soda, and salt; set aside. In a large bowl, combine butter, sugar, brown sugar, and vanilla; beat until creamy. Beat in eggs. Gradually add in flour mixture; mix well. Stir in chocolate chips and nuts. Spread into greased 15x10x1-inch pan. Bake for 20 minutes. Cool and cut into 2" squares. Makes

35 squares.

Fudge Brownies

½ c. butter or margarine
1 c. sugar
1 t. vanilla
2 eggs
2 squares (2 oz.) unsweetened chocolate, melted
½ c. sifted all-purpose flour
½ c. chopped walnuts

Cream together butter, sugar, and vanilla. Add eggs; beat until thoroughly mixed. Blend in melted chocolate. Stir in flour and walnuts. Turn batter into greased 11x7-inch pan. Bake at 325 degrees for 30-35 minutes. Cool thoroughly.

Choco-Nut Sugar Balls

1 c. butter or margarine
1 c. brown sugar, firmly packed
1 t. vanilla
2 ½ c. sifted flour
½ t. salt
2 c. finely chopped walnuts
6 oz. semisweet chocolate chips
Sugar

Cream butter, brown sugar, and vanilla. Stir in flour and salt. Add nuts and chocolate. (The dough will be stiff and dry.) Mix well. With hands, shape dough into 1-inch balls. Bake on ungreased cookie sheet at 350 degrees for 15 minutes. While still warm, roll in granulated sugar. Makes 6 dozen.

Pineapple Raisin Cookies

1 c. brown sugar, firmly packed
½ c. soft butter or margarine
1 egg, unbeaten
1 t. vanilla
½ c. raisins
¾ c. crushed pineapple, undrained
2 c. sifted flour

- 1 t. baking powder
- ½ t. baking soda
- ½ t. salt
- ½ c. chopped walnuts (optional)

Beat together sugar, butter, egg, and vanilla until fluffy. Add raisins and pineapple. Sift in flour with baking powder, soda, and salt; mix well. Stir in nuts. Drop by spoonfuls 2 inches apart on ungreased cookie sheet. Bake at 375 degrees for 12 to 15 minutes, or until lightly browned. Makes about 4 dozen.

Carrot Cookies

- 1 c. shortening
- 1 c. sugar
- 1 t. vanilla
- 1 egg
- 1 c. finely grated raw carrot
- 2 t. grated orange rind
- 2 c. sifted whole wheat flour
- 2 t. baking powder
- ¼ t. salt

Cream together sugar and shortening. Add vanilla and egg and beat well. Stir in grated carrot and orange rind. Sift dry ingredients together twice and add. Drop by teaspoonfuls onto greased cookie sheet and bake 10-15 minutes at 350 degrees.

Date Cookies

- 1 c. sugar
- 1 c. brown sugar
- 1 c. shortening
- 4 eggs
- 5 c. flour
- 1 pkg. chopped dates, cut fine
- 1 c. nuts
- 1 t. baking soda dissolved in ½ c. boiling water (let cool)
- 1 t. vanilla
- 1 t. salt

Mix together all ingredients. Dough can be stored in refrigerator or used right away. To bake, drop by spoonfuls onto greased cookie sheet and bake at 350 degrees for 10-15 minutes.

Fruited Cookies

1 c. butter or margarine
½ c. sugar
1 c. brown sugar
2 eggs
4 c. flour
1 t. baking powder
1 t. salt
1 t. soda
1 ½ c. chopped walnuts
1 c. coconut
1 large can fruit cocktail
1 T. grated orange peel
2 t. vanilla

Drain the fruit cocktail, reserving the syrup. Cream the butter, sugar, eggs, and vanilla until fluffy. Sift together the dry ingredients; add alternately with 2/3 c. of the reserved syrup. Stir in the nuts, orange peel, coconut, and fruit cocktail. Drop from a teaspoon onto a greased cookie sheet. Bake at 375 degrees for about 10 minutes. Makes 80-90 cookies. (These are moist and keep well.)

Old-Fashioned Honey Cookies

1 pint strained honey
2 c. brown sugar
1/3 c. water
1 c. blanched shredded almonds
1 pkg. (8 oz.) diced candied fruit mix
8 c. pastry flour
1 t. cinnamon
¼ t. nutmeg
¼ t. cloves
1 t. soda
1 t. salt
3 eggs

Boil the honey, brown sugar, and water together for 5 minutes and set aside to cool. In a

separate bowl, mix together the flour, soda, salt, and spices. Add in the fruit and almonds. Pour the honey mixture and beaten eggs in and work into a loaf – just stiff enough to handle. Place in a large, greased pan and place in refrigerator for 3 days. Once each day, work down lightly. Roll and cut as you would any cookie. Bake at 350 degrees for about 15 minutes. When cool, ice with the following icing: 2 c. powdered sugar, 10 t. boiling water, and vanilla. Spread on with a pastry brush. When dry, place in airtight container. Place a couple of halves of apple in the bottom and on top of cookies to make them moist. Change the apple as it dries. In 6 weeks, the cookies will be mellow and you will have 125 of the most delicious cookies you ever ate. The icing seems to disappear, leaving a sort of glaze.

Mrs. Farnsworth's Cookies

1 c. sugar
1 c. shortening
2 eggs
2 t. vanilla
1 t. salt
1 c. crushed pineapple or applesauce
2 c. quick oatmeal
2 c. flour
1 t. soda
½ c. nuts
½ c. coconut (if desired)

Cream sugar and shortening. Add eggs and beat well. Add pineapple or applesauce alternately with dry ingredients. Add oatmeal and stir in nuts and coconut. Add vanilla and stir well. Drop by teaspoonful onto greased cookie sheet and bake at 375 degrees for 12-15 minutes. Do not over-bake. These are soft cookies.

Raspberry Bars

1 c. flour
½ c. butter or margarine
1 small egg
1 t. baking powder
Raspberry jam
1 small egg (beaten)
½ c. sugar
1 T. butter
1 t. baking powder

Combine first 4 ingredients and mix as for pastry. Spread flat in the bottom of baking pan and spread raspberry jam on top. Mix together remaining egg, sugar, butter, and baking powder. Spread over the top of jam. Bake at 30 minutes at 350 degrees (until a nice golden brown). Cool and cut into bars.

Allyson's Soft Sugar Cookies

2 c. shortening (half butter if desired)
2 c. sugar
2 eggs, unbeaten
4-5 c. flour
½ t. salt
1 t. vanilla
1 t. milk
1 t. baking powder

Cream sugar, shortening, eggs, vanilla, and milk together. Add sifted dry ingredients (enough flour to make a soft, workable dough). Chill, roll, and cut. Bake at 350 degrees for 8-10 minutes.

Almond Toffee Bars

1 c. brown sugar, firmly packed
1 c. butter or margarine
1 egg yolk
1 t. vanilla
2 ¼ c. sifted cake flour
1 bar (9-10 oz.) milk chocolate
½ c. chopped almonds

Beat sugar, butter, egg yolk, and vanilla together until creamy. Stir in flour. Spread in 15x10x1-inch pan. Bake at 350 degrees for 20 minutes. Remove from oven. Break chocolate into pieces and place on top; spread when melted. Sprinkle with nuts, pressing lightly into chocolate. Cool and cut into bars. Makes 36 bars.

Lemon Bonbon Cookies

1 pkg. lemon cake mix
1/3 c. butter or margarine, softened
½ c. shortening
2 egg yolks
1 t. vanilla
1 pkg. lemon creamy-type frosting mix

Combine half the cake mix, the butter, shortening, egg yolks, and vanilla; mix thoroughly. Blend in remaining cake mix. Shape dough by teaspoonfuls into balls; place on ungreased cookie sheet. Bake at 350 degrees for 8-10 minutes. Cool slightly before removing from pan. Prepare frosting mix as directed on package; frost cookies. Top each cookie with a pecan half. Makes about 5 dozen.

Ranger Cookies

2 c. shortening

2 c. sugar
2 c. brown sugar
4 eggs
2 t. vanilla
4 c. flour
2 t. soda
1 t. baking soda
1 t. salt
4 c. oatmeal
4 c. crushed corn flakes
2 c. coconut (optional)

Mix shortening, sugars, eggs, and vanilla. Mix thoroughly. Add remaining ingredients and mix well. Roll dough into 1-inch balls. Put onto cookie sheet and flatten with the palm of your hand. Bake for 7 minutes on top oven rack at 325 degrees. For variety, use 2 c. whole wheat flour and 2 c. white flour.

Amaretti

$\frac{3}{4}$ c. (4 oz.) blanched whole almonds
2 egg whites
 $\frac{1}{4}$ t. salt
1 c. brown sugar, firmly packed
 $\frac{1}{4}$ t. almond extract

Grind almonds in an electric blender or nut grater. Set aside. Beat egg whites with salt until frothy. Add sugar gradually, beating continually until very stiff. Fold in almonds and almond extract. Drop by teaspoonfuls one inch apart onto cookie sheet lined with unglazed paper. Bake at 350 degrees for 10-12 minutes or lightly browned. Cool 2-3 minutes before placing on wire racks. Makes 4 dozen.

Instant Breakfast “Cookies”

$\frac{1}{4}$ c. brown sugar, firmly packed
 $\frac{1}{4}$ c. butter or margarine
1 T. all-purpose flour
1 T. grated orange rind
 $\frac{1}{4}$ t. cinnamon
4 English muffins, split in half

In a small mixing bowl combine sugar, butter, flour, orange rind, and cinnamon. Mix until smooth. Spread each muffin half with about 1 tablespoon of the sugar mixture. Broil 3-5 minutes until bubbly. Makes 4 servings. Note: Sugar mixture can be stored in fridge

for 2 weeks.

Lemon-Mace Crisps

2 ½ c. sifted all-purpose flour
1 t. baking powder
½ t. salt
¼ t. mace
2/3 c. salad oil
2 eggs
1 c. brown sugar, firmly packed
1 T. lemon juice
2 t. grated lemon rind
2 T. sugar
1/8 t. mace

Combine flour, baking powder, salt, and ¼ t. mace. Set aside. Beat together oil, eggs, brown sugar, lemon juice, and rind until well blended. Stir in dry ingredients. Drop by teaspoonfuls 2 inches apart onto ungreased cookie sheet. Combine sugar and 1/8 t. mace and sprinkle some on top of each cookie. Bake at 375 degrees for 10-12 minutes. Cool on rack. Makes 4 dozen.

Frosted Peanut Drops

1 ½ c. dark brown sugar, firmly packed
1 c. butter or margarine
2 eggs
2 c. sifted flour
2 t. baking powder
1 c. salted peanuts
1 c. quick oats, uncooked

Beat together sugar, butter, and eggs until creamy. Add flour and baking powder and mix well. Stir in peanuts and oats. Drop by spoonfuls onto greased cookie sheet. Bake at 375 degrees for 10-12 minutes. Cool. Frost with Peanut Frosting. Makes 5 dozen.

PEANUT FROSTING: Mix 3 c. C & H Magic Frosting Sugar with 1/3 c. milk. Blend in ½ c. peanut butter. Mix until smooth.

Butterscotch Bars

½ c. butter or margarine
1 c. brown sugar, firmly packed
2 eggs
1 t. vanilla
1 c. sifted all-purpose flour

1 t. baking powder
1/8 t. salt
1 c. chopped walnuts

Melt butter in a saucepan. Remove from heat and stir in sugar. Beat in eggs and vanilla. Stir in flour, baking powder, and salt. Mix until smooth. Stir in nuts. Spread in greased 8x8x2-inch pan. Bake at 375 degrees for 25 minutes. Cool on rack. Cut into bars. Makes 24.

Applesauce Raisin Cookies

1 pkg. Duncan Hines Applesauce Raisin Cake Mix
2 T. water
2 T. oil
1 egg
½ c. chopped nuts

Combine ingredients and mix well. Drop from teaspoon 2 inches apart onto greased cookie sheet. Bake at 375 degrees for 10-12 minutes. Remove from cookie sheet at once.

Raggedy Ann Cookies

1 c. brown sugar, firmly packed
1 c. shortening
1 egg
1 t. maple flavoring
2 ¼ c. sifted all-purpose flour
½ t. baking powder
½ t. salt
1 can (4 oz.) shredded coconut
Granulated sugar

Beat together brown sugar, shortening, egg, and maple flavoring until fluffy. Add flour, baking powder, and salt; mix well. Stir in coconut. Drop by spoonfuls 2 inches apart onto greased cookie sheet. Dip bottom of a greased small glass into granulated sugar and press each cookie flat. (Edge will be ragged.) Bake at 350 degrees for 10-12 minutes. Cool on rack. Makes 5 dozen.

Favorite Cookies

1 c. undiluted evaporated milk
1 T. vinegar or lemon juice
¾ c. shortening
1 c. sugar
1 c. packed brown sugar
2 eggs
1 t. vanilla
2 c. sifted flour
¾ c. cocoa

½ t. salt
1 t. soda
1 c. chopped nuts

Combine evaporated milk and vinegar. Beat shortening, sugars, eggs, and vanilla until light and fluffy. Add milk. Sift dry ingredients together and stir into milk mixture. Mix well. Add nuts. Drop rounded teaspoonfuls, 2 inches apart, onto buttered baking sheets. Bake at 375 degrees for 10-12 minutes. Remove cookies from baking sheets and cool on racks. If desired, frost with powdered sugar frosting.

Applesauce Cookies

3 ½ c. flour (1 ½ c. can be whole wheat, if desired)
1 t. salt
2 t. cinnamon
1 t. nutmeg
1 t. cloves
2 t. soda
1 c. shortening
2 c. sugar
2 eggs
2 c. applesauce
2 c. oatmeal
1 pkg. chocolate chips
Chopped nuts, if desired

Cream sugar and shortening; add beaten eggs and applesauce. Add sifted flour and spices. Add oatmeal, chocolate chips, and nuts. Mix well. Drop onto oiled baking sheet; bake at 350 degrees for 10 minutes. Makes 5-6 dozen.

Cookies You'll Love

3 c. melted shortening
8 c. oatmeal
2 c. sugar
1 c. brown sugar
2 pkgs. seedless raisins
1 c. chopped nuts
1 c. hot water with 1 t. soda dissolved in it
2 c. flour
3 t. cinnamon
1 t. nutmeg
¼ t. ginger
1 t. salt
12 eggs, beaten

Add oatmeal too hot shortening. Mix in remaining ingredients in order listed. Let batter stand for 1 hour. Drop by teaspoonful onto cookie sheet and bake at 350 degrees for 12-15 minutes. Cookies will stay moist for weeks.

Apple Brownies

½ c. shortening
2 squares unsweetened chocolate
1 c. sugar
½ t. vanilla
2 eggs, beaten
1 c. sifted flour
1 t. baking powder
½ t. salt
1 t. cinnamon
½ t. mace
1 ½ c. finely grated apple
½ c. chopped nuts
½ c. chopped dates (optional)

Melt shortening and chocolate together. Beat in sugar and vanilla. Stir in eggs. Mix in remaining ingredients. Pour into pan and bake at 350 degrees.

Rich Cookies

In a cake pan, combine 1 square melted butter and 1 ½ c. graham cracker crumbs. Mix together and press into bottom of pan. Layer the following on top: 1 large pkg. chocolate chips, ½ c. chopped nuts, 1 1/3 c. coconut, and 1 can sweetened condensed milk. Bake at 350 degrees.

Banana Chocolate Chip Bars

2 c. sifted flour
2 t. baking powder
½ t. salt
2/3 c. shortening
2/3 c. sugar
2/3 c. packed light brown sugar
1 t. vanilla
1 egg
1 c. mashed ripe banana (about 2 medium ones)
1 pkg. (6 oz.) semi-sweet chocolate chips

Sift together flour, baking powder, and salt. Cream together shortening, sugar, and brown sugar until light and fluffy. Beat in vanilla and egg. Blend in banana, then flour mixture. Stir in chocolate chips. Pour into pan and bake at 350 degrees. Makes 30 cookies.

Date Graham Drops

¾ c. butter or margarine
1 c. dark brown sugar
½ c. white sugar
2 eggs
2 c. flour
1 c. graham flour (or graham cracker crumbs)
1 t. soda
½ t. baking powder
½ t. salt
1 t. grated lemon rind
1 t. grated orange rind
2 t. vanilla
1 c. chopped dates
1 c. chopped walnuts

Cream the butter and sugar together. Add the eggs and beat until light. Sift the dry ingredients together and add into the creamed mixture. Add the remaining ingredients. If the batter is not of a drop consistency, add a little hot water. Beat for 3 minutes, until well blended. Bake at 375 degrees until slightly browned.

Date Pinwheels

1 c. chopped dates
¼ c. sugar
1 t. grated lemon peel
¼ c. lemon juice
¼ t. salt
½ c. butter or margarine
1 c. brown sugar, firmly packed
1 egg
2 c. sifted flour
½ t. soda
½ t. cinnamon
1/8 t. salt

In a small saucepan mix together first 5 ingredients; cook, stirring constantly until thickened (3-5 minutes). Let cool. Cream together butter and brown sugar; beat in egg. Combine dry ingredients and sift into creamy mixture; mix well. Divide dough in half. Pat each half into an 8-inch square on waxed paper. Spread with date mixture. Chill, then roll tightly, jelly roll fashion. Wrap and freeze for 24 hours or longer. To bake, unwrap, slice, and lay 1 inch apart on greased cookie sheet. Bake at 375 degrees for about 10 minutes. Makes 5-6 dozen.

Cheesecake Cookies

½ c. brown sugar, firmly packed
¼ c. butter or margarine

1 ¼ c. biscuit mix
½ c. finely chopped walnuts
1 pkg. (8 oz.) cream cheese, softened
¼ c. brown sugar, firmly packed
1 egg
1 T. lemon juice
½ t. vanilla

Combine ½ c. brown sugar, butter, biscuit mix, and nuts. Mix with pastry blender or fork until resembles coarse cornmeal. Set aside 1 cup. Press remaining mixture into greased 8x8x2-inch pan. Bake at 350 degrees for 10 minutes. Beat cream cheese, ¼ c. brown sugar, egg, lemon juice, and vanilla until smooth. Spread over crust. Sprinkle with reserved crumbs. Bake for another 25 to 30 minutes. Cool; cut into bars. Store in refrigerator. Makes 24.

Choco-Coconut Bars

1 ½ c. sifted all-purpose flour
½ c. brown sugar, firmly packed
½ c. butter or margarine
¼ t. salt
1 c. (6 oz.) semisweet chocolate chips
2 eggs
1 c. brown sugar, firmly packed
1 t. vanilla
2 T. flour
½ t. baking powder
¼ t. salt
1 ½ c. flaked coconut

Combine first 4 ingredients; work with a pastry blender until crumbly. Pat evenly into an ungreased 13x9-inch pan. Bake at 375 degrees for 10 minutes. Sprinkle chocolate over hot crust; spread evenly. Beat eggs until thick and light colored; beat in the 1 c. brown sugar and the vanilla. Stir in flour, baking powder, and salt. Mix in coconut. Spread evenly over chocolate. Bake at 375 degrees for 15 to 20 minutes. Cool and cut into bars. Makes 3 dozen.

Magic Cookie Bars

½ c. butter or margarine
1 ½ c. graham cracker crumbs
1 can (14 oz.) Sweetened Condensed Milk
6 oz. semi-sweet chocolate chips
1 can (3 ½ oz.) flaked coconut
1 c. chopped nuts

Preheat oven to 350 degrees (325 for glass dish). In a 13x9-inch pan, melt butter. Sprinkle crumbs over butter, then pour milk over top. Evenly sprinkle on remaining ingredients; press down gently. Bake 25 to 30 minutes or until lightly browned. Cool thoroughly before cutting. Store loosely covered at room temperature. Makes 24.

Spanish Spice Bars

¾ c. pitted prunes
¼ c. orange juice
¾ c. dark brown sugar, firmly packed
¼ c. molasses
½ c. shortening
1 egg
½ c. chopped nuts
2 ¼ c. sifted flour
½ t. baking soda
½ t. salt
½ t. cinnamon
¼ t. nutmeg
1/8 t. cloves

Chop prunes and combine with orange juice. Set aside. Cream together sugar, molasses, shortening, and eggs until light and fluffy. Add walnuts and prunes and orange juice. Mix well. Stir in remaining ingredients. Mix well. Chill 2 hours. Divide dough in half. Lightly flour hands and form each section into an oblong shape. Place on greased cookie sheet and pat into a 14x4-inch rectangle. Bake at 400 degrees for 12-15 minutes. Cool. Frost each with about 2 T. Powdered Sugar Glaze. Cut diagonally into 1-inch bars. Makes 2 ½ dozen.

POWDERED SUGAR GLAZE: Combine ½ c. powdered sugar and 1 ½ T. orange juice. Mix until smooth.

Date Coconut Cookies

1 ½ c. fresh dates
1 c. shortening
½ c. brown sugar
½ c. sugar
3 T. grated orange rind
2 eggs

2 c. sifted flour
2 t. baking powder
½ t. salt
2 c. flaked coconut
1 c. uncooked rolled oats

Pit and slice dates. Cream together shortening, sugars, and orange rind thoroughly. Add eggs one at a time, beating well after each. Sift flour with baking powder and salt; blend into creamed mixture. Stir in dates, coconut, and rolled oats. Drop by teaspoonfuls onto greased baking sheet. Bake at 350 degrees for 10-15 minutes. Makes about 5 dozen.

Mrs. Blackley's Cookies

1 c. brown sugar
1 c. white sugar
1 c. shortening
1 c. crushed pineapple
3 eggs
1 c. nuts
4 ½ c. flour
1 t. salt
1 t. baking powder
1 t. baking soda

Cream shortening and sugar together. Add eggs and beat 5 minutes. Add in flour and pineapple. Mix in remaining ingredients. Bake at 350 degrees until done. Makes over 6 dozen.

Holiday Spice Bars

½ c. butter or margarine
1 ½ c. brown sugar
1 t. vanilla
1 egg
3 c. sifted flour
1 ½ t. baking powder
½ t. baking soda
1 t. salt
1 t. cinnamon
½ t. nutmeg
½ t. cloves
½ t. allspice
1 can (8 oz.) tomato sauce
¾ c. coarsely chopped candied cherries
1 c. chopped walnuts

Cream together butter and brown sugar. Add vanilla and egg; beat until smooth. Sift together dry ingredients. Add dry ingredients alternately with tomato sauce into creamed mixture; combine well. Fold in fruit and nuts. Spread into greased 15x10x1-inch jelly roll

pan. Bake at 350 degrees for 30-35 minutes, or until done. Cool in pan and cut into bars. Decorate with white frosting and candied fruit, if desired.

Lemon Bars

1 c. soft butter or margarine
½ c. powdered sugar
2 c. flour
Dash of salt
4 eggs, beaten
2 c. sugar
¼ c. flour
6 T. lemon juice

Combine butter, powdered sugar, 2 c. flour, and salt together. Mix well. Press into a greased 9x13-inch pan. Bake at 350 degrees for 15 minutes or until lightly browned.

To make filling, combine flour and sugar. Mix in beaten eggs and lemon juice. Pour into slightly cooled crust, spreading evenly. Bake at 350 degrees for 25 minutes or until set. Cool and sprinkle with powdered sugar.

Lemon Oatmeal Crunch Bars

1 can (15 oz) sweetened condensed milk
½ c. lemon juice
1 ½ t. grated lemon rind
1 ½ c. sifted flour
1 t. baking powder
½ t. cinnamon
½ t. salt
2/3 c. softened butter or margarine
1 c. brown sugar, firmly packed
1 c. uncooked oatmeal

Blend together milk, lemon juice, and lemon rind; set aside. Sift together flour, baking powder, and salt. Cream butter with brown sugar. Add oatmeal, cinnamon, and flour mixture. Mix until crumbly. Spread half the oatmeal mixture into a buttered 7x11x2-inch pan and pat down. Spread milk mixture over top and cover with remaining oatmeal mixture. Bake at 350 degrees for about 25 minutes or until lightly browned around edges. Cool in pan 15 minutes. Cut into squares. Serve warm with ice cream or cold as chewy squares.

Full of Goodness Carrot Cookies

$\frac{3}{4}$ c. soft shortening
1 egg
1 c. brown sugar
1 c. grated raw carrots
2 $\frac{1}{4}$ c. flour
 $\frac{1}{2}$ t. soda
 $\frac{1}{2}$ t. salt
1 t. baking powder
 $\frac{3}{4}$ t. cinnamon
1 c. raisins or chopped dates
1 c. chopped nuts
1 t. grated orange rind

Mix together thoroughly the shortening, sugar, and egg. Stir in carrots and orange rind. Sift together flour, soda, salt, baking powder, and cinnamon; stir into creamed mixture. Add raisins and nuts. Drop by teaspoonfuls onto greased cookie sheet. Bake at 375 degrees for 10-12 minutes. Makes about 4 dozen.

Frosted Carrot Cookies

1 $\frac{1}{2}$ c. sugar
1 $\frac{1}{2}$ c. shortening
2 eggs
2 c. cooked mashed carrots
4 c. flour
2 t. baking powder
1 t. salt
2 t. vanilla
1 c. chopped nuts, optional

Cream sugar with shortening; add eggs and beat until fluffy. Stir in carrots. Sift together flour, baking powder, and salt; add to creamed mixture. Mix in vanilla and nuts. Drop by teaspoonfuls onto greased cookie sheets. Bake at 375 degrees for about 15 minutes. Remove to wire rack to cool. Top with Orange Icing.

ORANGE ICING: Combine 2 c. powdered sugar, grated rind of 1 orange, and juice of 1 orange. Beat until becomes spreading consistency, adding a bit of evaporated milk if needed.

Orange Carrot Cookies

$\frac{3}{4}$ c. shortening
 $\frac{3}{4}$ c. sugar
1 egg
1 c. grated raw carrots (2-3 medium)
2 c. flour
2 t. baking powder
1 t. vanilla
 $\frac{1}{4}$ t. salt
 $\frac{1}{2}$ c. finely chopped nuts, if desired

Cream together shortening and sugar; beat in egg. Sift dry ingredients together and blend into creamed mixture. (Batter will be very stiff). Drop by spoonfuls onto greased cookie sheet. Bake at 350 degrees for 15 minutes (until light golden brown). When cool, frost with Orange Rind Glaze.

ORANGE RIND GLAZE: Combine 2 c. powdered sugar, 2 T. grated orange rind, and enough orange juice to make a nice consistency for glaze.

Oatmeal Carrot Cookies

2 c. grated raw carrots
2 T. water
2 c. shortening
1 $\frac{1}{2}$ c. sugar
1 $\frac{1}{2}$ c. brown sugar
4 eggs
2 t. vanilla
2 t. salt
3 c. flour
2 t. soda
2 T. hot water
4 c. quick oatmeal

Combine carrots and the 2 T. water in small saucepan. Cover and cook over medium heat for 5 minutes or until barely tender. Cream together shortening and sugars; blend in eggs and vanilla. Dissolve soda in the 2 T. hot water and stir into creamed mixture. Add flour and salt and blend. Stir in oatmeal and un-drained carrots. If desired, add in peanuts, coconut, and/or raisins. Drop by spoonfuls onto greased baking sheet. Bake at 375 degrees for 10 minutes. Makes 10 dozen. Can be frozen.

Pecan Pie Cookies

1 c. butter or margarine
 $\frac{1}{2}$ c. sugar

½ c. dark corn syrup
2 eggs, separated
2 ½ c. unsifted flour
Pecan Filling (see below)

Stir butter or margarine and sugar on low speed in large bowl of electric mixer. Add corn syrup and egg yolks; beat until thoroughly blended. Stir in flour gradually. Chill several hours. Beat egg whites slightly. Using 1 tablespoonful of dough for each cookie, roll into balls. Brush very lightly with egg white. Place on greased cookie sheet 2-inches apart. Bake at 375 degrees for 5 minutes.

Roll ½ teaspoon of the chilled Pecan Filling into a ball and firmly press into the center of each cookie. Return to oven; bake 5 minutes longer or until lightly browned. Cool 5 minutes on cookie sheet, then cool completely on rack. Makes about 4 dozen.

PECAN FILLING: Combine ½ c. powdered sugar, ¼ c. butter or margarine, and 3 T. dark syrup in saucepan; stir to blend. Cook over medium heat, stirring occasionally, until mixture reaches a full boil. Remove from heat; stir in pecans. Chill.

Grandma's Cookies

1 lb. butter
1 c. powdered sugar
2 t. vanilla
4 ½ c. flour
½ t. salt
1 ½ c. chopped nuts

Mix everything together. Bake at 400 degrees for about 12 minutes, until light brown. Watch them closely! Roll cookies in powdered sugar while still warm.

Chocolate Chip Brownies

1 c. shortening
3 c. brown sugar
3 eggs
3 c. flour

¾ t. soda
¾ t. salt
3 t. vanilla
1 large pkg. chocolate chips
1 pkg. nuts
Bake at 350 degrees for 40 minutes.

Chocolate Marshmallow Brownies

2 cubes butter
1/3 c. cocoa
2 c. sugar
4 eggs
1 ½ c. flour
2 t. vanilla
1 ½ c. chopped nuts

Mix together butter, cocoa, and sugar. Add eggs one at a time, beating well after each. Add in remaining ingredients. Spread on greased cookie sheet. Bake at 350 degrees for 25 minutes. Remove from oven and immediately cover with 1 lb. miniature marshmallows. Cool for 1 hour and then frost. Let stand 12 hours and then cut into squares. Makes 40.

ICING: In a saucepan, mix together 1 c. sugar, 1/3 c. milk, ½ cube butter, ¼ c. cocoa, and 1 pinch salt. Boil 1 minute at a full rolling boil. Remove from stove and beat until smooth and creamy. Add in 1 t. vanilla and 3 T. cream or canned milk plus enough powdered sugar to make spreading consistency.

Pies

Strawberry Cream Cheese Pie

1 8-oz. pkg. cream cheese
2 T. milk
2 T. sugar
2 pints whole strawberries
½ c. sugar

2 T. cornstarch
1/3 c. water

Combine softened cream cheese, milk, and sugar. Blend well. Spread onto bottom of pastry shell; cover with 1 pint of strawberries. Combine sugar and cornstarch in saucepan; gradually add water. Bring to a boil, stirring constantly. Cook 1 minute or until mixture is clear and thickened. Halve remaining strawberries; add to cornstarch mixture. Pour over whole strawberries. Chill several hours or overnight.

Pistachio Dream Pie

2 envelopes Dream Whip Whipped Topping Mix
2 $\frac{3}{4}$ c. cold milk
1 t. vanilla or $\frac{1}{2}$ t. almond extract
2 pkgs. (4-serving size) Pistachio Instant Pudding
1 baked 9-inch pie shell, cooled

Prepare whipped topping mix with 1 cup of the milk and the vanilla as directed on package, using large mixer bowl. Add remaining milk and the pudding mix. Blend; then beat at high speed 2 minutes, scraping bowl occasionally. Spoon into pie shell. Chill at least 4 hours. Garnish as desired.

Streusel Cream Peach Pie

Pastry for 9-inch pie
4 c. quartered peeled peaches (8 to 10)
 $\frac{1}{2}$ c. sugar
 $\frac{1}{2}$ t. nutmeg
1 egg
2 T. cream
 $\frac{1}{4}$ c. packed brown sugar
 $\frac{1}{2}$ c. flour
 $\frac{1}{4}$ c. soft butter

Heat oven to 400 degrees. Arrange peaches in pie crust. Sprinkle sugar and nutmeg over peaches. Beat egg and cream together, then pour over peaches and sugar. Mix brown sugar, flour, and butter until crumbly. Sprinkle crumb mixture over fruit in pie pan. Bake 35 to 45 minutes or until browned. Serve slightly warm.

Spicy Raisin Pie

1 c. seedless raisins
 $\frac{3}{4}$ c. sugar
1 t. cinnamon
 $\frac{1}{2}$ t. nutmeg
 $\frac{1}{4}$ t. cloves
 $\frac{1}{4}$ t. salt
2 well-beaten eggs

1 c. dairy sour cream
½ c. chopped walnuts
1 ½ t. lemon juice
Unbaked 9-inch pastry shell

Cover raisins with water; simmer 5 minutes and drain. Combine sugar, spices, and salt; add to eggs, beating well. Stir in raisins, sour cream, nuts, and lemon juice. Pour into unbaked pastry shell. Bake at 350 degrees for about 45 minutes, or until knife inserted halfway between center and edge comes out clean. Serve warm with whipped cream and walnut halves atop.

Tasty Pumpkin Pie

16 eggs
4 cans (1 lb. 14 oz.) pumpkin or squash
4 t. cinnamon
2 t. ginger
4 t. nutmeg
4 t. salt
1 ½ quarts sugar
3 quarts undiluted evaporated milk or rich milk
8 Unbaked 9-inch pie shells

Beat eggs. Mix eggs, pumpkin, spices, salt, and sugar. Scald milk and add to pumpkin mixture while still hot. Pour into pie crusts. Bake at 400 degrees for 45 to 60 minutes, or until filling is firm and pie crust is well browned. Makes 8 pies.

Baked Dutch Apple Pie

1 Keebler Ready-Crust brand pie crust
1 large egg yolk, slightly beaten
5 ½ c. sliced, peeled, cored cooking apples
1 T. lemon juice (omit if apples are tart)
½ c. sugar
¼ c. light brown sugar, firmly packed
3 T. flour
¼ t. salt
½ t. cinnamon
¼ t. nutmeg
¾ c. flour
¼ c. sugar
¼ c. light brown sugar, packed
1/3 c. butter or margarine, softened

Preheat oven to 375 degrees. Brush bottom and sides of crust evenly with egg yolk; bake on baking sheet until light brown (about 5 minutes). Remove from oven.

Combine apples, lemon juice, $\frac{1}{2}$ c. sugar, $\frac{1}{4}$ c. brown sugar, 3 T. flour, salt, cinnamon, and nutmeg. Mix well and spoon into crust. Mix remaining flour, sugar, brown sugar, and butter with fork until crumbly. Sprinkle topping mixture evenly over apples.

Bake on baking sheet until topping is golden and filling is bubbling; about 50 minutes. Cool on wire rack for about 4 hours. Serve at room temperature. Serves 8.

Swedish Apple Pie

2 c. cooked apples

2 T. flour

$\frac{3}{4}$ c. sugar

Pinch of salt

1 egg, beaten

1 t. vanilla

1 c. sour cream

Slightly mash apples with fork; add in flour, sugar, and salt. Whip together egg, vanilla, and sour cream until stiff; fold into other ingredients. Pour into crust and bake for 40 minutes at 350 degrees. Mix together $\frac{1}{3}$ c. sugar, $\frac{1}{3}$ c. flour, 1 t. cinnamon, and $\frac{1}{3}$ c. butter to make coarse crumbs. Sprinkle on top of pie and bake 15 minutes more, until light brown.

Apple Pie

$\frac{1}{2}$ c. sugar

1 $\frac{1}{2}$ c. pineapple juice

1 t. cinnamon

$\frac{1}{2}$ t. nutmeg

$\frac{1}{2}$ t. grated lemon peel

4 c. sliced apples

Pastry for 9-inch pie

2 T. cornstarch

2 T. water

$\frac{1}{2}$ t. vanilla

1 T. butter

$\frac{1}{2}$ c. chopped walnuts

1 egg white, slightly beaten

Combine sugar, pineapple juice, spices, and lemon rind. Bring to a boil. Add apple and simmer 10 minutes. Line a 9-inch pie plate with pastry. Lift apple slices out of syrup and put into pie shell. Dissolve cornstarch in water. Stir into syrup in pan and cook until mixture thickens.

Stir in vanilla, butter, and walnuts. Pour over apples. Cut strips of pastry ½-inch wide. Brush lightly with slightly beaten egg white. Place criss-cross over pie. Bake at 450 degrees for 10 minutes. Reduce heat to 350 degrees and bake 30 more minutes. Makes 6 to 8 servings.

Lemon Sponge Pie

3 T. butter or margarine, softened
1 ¼ c. sugar
4 eggs, separated
3 T. flour
Dash of salt
1 ¼ c. milk
Grated peel of 2 lemons
1/3 c. lemon juice
1 unbaked 9-inch pie shell

In large bowl of mixer, cream together butter and sugar until fluffy. Beat in egg yolks, flour, salt, milk, lemon peel, and juice. In small bowl with clean beaters beat egg whites until stiff but not dry. Fold into milk mixture. Pour into pie shell. Bake in preheated 375 degree oven for 15 minutes; reduce heat to 300 degrees and bake 45 minutes longer or until top is golden and pick inserted in center comes out clean. Cool on rack. Serves 8.

Pecan Pie

2/3 to 1 c. pecan halves
1 Unbaked 9-inch pie shell
4 eggs
1 c. dark corn syrup
1/3 c. sugar
¼ c. butter or margarine, softened
1 T. lemon juice or vinegar
2 t. vanilla
Dash of salt

Sprinkle pecans in pie shell. In large bowl beat together remaining ingredients. Pour over pecans. Bake in preheated 350 degree oven for 35 minutes or until knife inserted in center comes out clean. Cool on rack.

Crazy Crust Pie

Crust:

1 c. flour
2 T. sugar
¾ c. water
2/3 c. shortening
1 t. baking powder

½ t. salt
1 egg

Beat together all ingredients and pour into deep dish pie pan. Fill with either apple or pumpkin filling. Bake at 425 degrees for 40-45 minutes.

Apple Filling:

1 can apple pie filling
1 T. lemon juice
½ t. cinnamon
2 T. flour
1/3 c. sugar
2 ½ c. sliced, peeled fresh apples
1 T. lemon juice

Pumpkin Filling:

1 lb. can pumpkin
¾ c. sugar
½ t. salt
½ t. cinnamon
2/3 c. canned milk
1 egg

Pineapple Island Pie

1 can (20 oz.) crushed pineapple
2 T. sugar
3 T. cornstarch
¼ t. salt
2 T. lime juice
2 T. butter
Pastry for double 9-inch crust
½ c. sliced almonds
Glazed Topping

Combine un-drained pineapple, sugar, cornstarch, salt, and lime juice. Cook, stirring constantly, over medium heat for 10-15 minutes or until mixture clears and thickens. Stir in butter. Turn into pastry-lined pie pan. Cover top with pastry. Seal and flute edges; prick with fork. Bake at 425 degrees for 20 minutes or until crust begins to brown. Remove from oven. Sprinkle almonds on top of crust. Spoon hot Glazed Topping over all. Return pie to oven and bake 10 minutes longer (until topping is bubbly and lightly

browned). Cool completely before cutting.

GLAZED TOPPING: Combine $\frac{1}{4}$ c. sugar, 2 T. butter, 1 c. corn syrup, and 1 T. water. Cook, stirring constantly, over low heat until mixture boils and sugar dissolves.

Coconut Cream Pie

$\frac{1}{2}$ c. sugar
Pinch of salt
2 c. milk, scalded
4 T. cornstarch
4 eggs, separated
 $\frac{1}{4}$ c. grated coconut
1 T. butter or margarine
1 t. vanilla
9-inch baked pie shell
Meringue

Mix together sugar, salt, and cornstarch. Gradually add milk. Cook over hot water, stirring occasionally, until thickened. Beat egg yolks slightly. Add a small amount of the hot mixture; mix well. Add to remaining hot mixture. Cook for about 3 minutes. Stir in coconut, butter, and vanilla. Cool. Pour into baked pie shell and top with Meringue. Bake at 350 degrees for 10 minutes or until meringue is brown. Chill before serving.

MERINGUE: Combine 4 egg whites and 1 t. cream of tartar; beat until soft peaks form. Gradually beat in $\frac{1}{2}$ c. sugar until mixture is stiff.

Cherry Pie Supreme

9-inch unbaked pie shell
1 can (1 lb. 5 oz.) cherry pie filling
4 pkgs. (3 oz.) soft cream cheese
 $\frac{1}{2}$ c. sugar
2 eggs
 $\frac{1}{2}$ t. vanilla
1 c. dairy sour cream

Preheat oven to 425 degrees. Prepare pie shell. Spread half of cherry pie filling in bottom; set rest of filling aside. Bake shell 15 minutes, or just until crust is golden. Remove from oven. Reduce oven to 350 degrees. Meanwhile, in a small bowl, beat cheese, sugar, eggs, and vanilla together with electric mixer until smooth. Pour mixture over hot cherry pie filling. Bake 25 minutes. (Filling will be slightly soft in the center.) Cool completely on wire rack. To serve: Spoon sour cream around edge of pie. Fill center with remaining cherry pie filling. Makes 8 servings. (Blueberries can also be substituted for cherries.)

Esther's Pumpkin-Pecan Pie

1 large can pumpkin

6 eggs
1 c. dairy creamer
2 t. cinnamon
1 t. nutmeg
¼ t. cloves
1 ½ c. brown sugar
½ c. Karo syrup
1 t. salt
1 c. pecans

Beat everything together, then fold in 2 c. hot water. Brush unbaked pie shell with melted butter before filling. Bake at 350 degrees for 55 to 60 minutes. Garnish with ½ c. pecans.

Mile-High Cherry Chiffon Pie

1 ¾ c. finely crushed graham crackers
2 T. sugar
6 T. soft butter or margarine
14 ½ oz. can evaporated milk
20 oz. canned pitted sour red cherries, packed in water
1 pkg. cherry gelatin
1 T. lemon juice
6 oz. softened cream cheese
2 T. sugar
½ t. almond extract

Combine graham cracker crumbs, 2 T. sugar, and the butter; press all but ¼ c. of mixture into a 9-inch buttered pie plate. Bake crust 8-10 minutes at 350 degrees.

Chill thoroughly (almost freezing) all but ¼ c. evaporated milk – chill bowl and beater also. Meanwhile, drain juice from cherries and add enough water to make 1 c. liquid. Bring juice to a boil. Pour hot juice into gelatin in a bowl and stir until dissolved. Add lemon juice; chill until the consistency of un-beaten egg whites. While gelatin chills, fluff cheese with ¼ c. reserved evaporated milk and 2 T. sugar. Then, beat chilled gelatin until frothy. when milk is thoroughly chilled and ready, beat to consistency of whipped cream. Fold milk and cherries into gelatin along with almond extract. Place 1/3 of cherry mixture in pie shell. Spoon on half of cheese mixture. Top with remaining cherry filling. Spoon on remaining cheese and top with remaining cherry filling. Sprinkle on remaining crumbs. Chill. Serves 6-8.

Hala-Kahiki Pie

¾ c. sugar
¼ t. salt
2 egg yolks, unbeaten

¾ c. light cream
1 ½ c. canned crushed pineapple, undrained
3 T. butter or margarine
1 T. plain gelatin (softened in 3 T. cold milk)
1 t. grated lemon rind
1 T. lemon juice
2 egg whites, stiffly beaten
1 baked and cooled 9-inch pie shell

Stir sugar, salt, egg yolks, cream, and pineapple together in top of double boiler. Cook over boiling water until slightly thickened (about 15 minutes). Remove from heat and add butter, softened gelatin, lemon rind, and juice; stir until gelatin dissolves. Cool. When mixture begins to jell, fold in stiffly beaten egg whites. Turn into baked pie shell. Chill until firm. May be garnished with whipped cream and pineapple, if desired. Makes 6 servings. This pie is also good made with strawberries or raspberries.

PIE SHELL PASTRY: Blend together ½ c. shortening, 3 T. cold water, and 1 t. salt with a fork until shortening is creamy and absorbs part of water. Add flour and stir until pastry holds its shape. Press into smooth ball. Roll out on floured board. Gently place in 9-inch pie pan. Flute edges and prick bottom and sides with a fork. Bake at 450 degrees for 10-12 minutes. Cool before filling.

Strawberry Satin Pie

1 baked 9-inch pie crust
½ c. sliced almonds, toasted
½ c. water
¼ c. sugar
2 t. cornstarch
Few drops red food coloring
Creamy Satin Filling (see below)
3 c. fresh strawberries
Whipped cream

Cover bottom of cooled baked crust with almonds. Fill with chilled Creamy Satin Filling. Slice 2 ½ c. of the berries in half, but leave a few whole for the center. Arrange the berries on top of the filling (with the whole berries in the center). Spoon Glaze on top and chill until serving. Top with whipped cream.

GLAZE: Crush remaining ½ c. strawberries. Add the water and cook 2 minutes; sieve. Mix the sugar and cornstarch; gradually stir in berry mixture. Cook and stir until thick and clear. Tint red with food coloring. Cool slightly, then spoon over berries.

CREAMY SATIN FILLING: Combine ½ c. sugar, 3 T. cornstarch, 3 T. flour, and ½ t. salt. Gradually stir in 2 c. milk. Bring to boiling, stirring constantly. Lower heat; cook and stir until thick. Slightly beat 1 egg, then stir a little of the hot mixture into it. Pour egg into remaining hot mixture. Bring just to a boil, stirring constantly. Cool, then chill. Beat

well. Fold in $\frac{1}{2}$ c. whipped cream and 1 t. vanilla.

CRUST: Make pastry from 1 $\frac{1}{2}$ c. sifted flour, $\frac{1}{2}$ t. salt, $\frac{1}{2}$ c. shortening, and 4-5 T. cold water. Roll to $\frac{1}{8}$ inch; fit into pie plate (9-inch). Crimp edges and prick bottom and sides with fork. Bake at 450 degrees for 10-12 minutes.

Golden Pecan Pie

2 Golden Delicious apples, pared and sliced

3 eggs

$\frac{3}{4}$ c. brown sugar

$\frac{1}{8}$ t. salt

$\frac{3}{4}$ c. light corn syrup

2 t. butter

$\frac{2}{3}$ c. chopped pecans (or other nuts)

Pastry for 1-crust pie

Line a 9-inch pie plate with pastry. Place apple slices in bottom of pie. Beat eggs; add remaining ingredients (saving a few large pecan pieces), and mix well. Bake at 425 degrees for 10 minutes. Finish baking at 300 degrees for about 1 hour or until set. Garnish with whipped cream and remaining nuts.

Pumpkin Fluff Pie

GRAHAM CRACKER CRUST:

Mix together 1 $\frac{3}{4}$ c. crushed graham crackers, $\frac{1}{4}$ c. sugar, 4 T. melted butter or margarine and 1 T. orange juice. Press around sides and bottom of a 9-inch pie pan. Bake at 325 degrees for about 10 minutes. Cool.

FILLING:

2 eggs, separated

$\frac{3}{4}$ c. sugar

$\frac{1}{4}$ t. each salt, nutmeg, ground cloves

1 t. cinnamon

$\frac{1}{2}$ t. ginger

$\frac{1}{3}$ c. orange juice

2 c. pumpkin

1 c. heavy cream, whipped

Pecan halves

In saucepan, blend together egg yolks, $\frac{1}{2}$ c. of the sugar, the salt, and the spices. Add orange juice. Cook about 5 minutes or until thick, stirring constantly. Remove from heat, stir in pumpkin. Cool. In a different bowl, beat egg whites until they form soft peaks. Gradually beat in the remaining $\frac{1}{4}$ c. sugar, beating until stiff. Fold into cooled pumpkin mixture. Lastly fold in whipped cream, reserving about $\frac{1}{2}$ c. of the cream for garnish. Pour into pie shell. Chill in refrigerator. Garnish with sweetened whipped cream and pecan halves. Serves 6 to 8.

Lemon Dream Pie

COOKIE CRUST:

Heat oven to 400 degrees. With hands, mix 1 c. flour, ½ c. butter or margarine (softened), ¼ c. finely chopped pecans, and ¼ c. powdered sugar until mixture forms a ball. Press firmly and evenly against bottom and sides of 9-inch pie pan. Bake 10 to 15 minutes or until light brown.

FILLING:

Prepare 1 envelope (about 2 oz.) dessert topping mix as directed on package. Fold topping into pudding; pour into cookie crust. Chill about 4 hours. Garnish with strawberries. For easier cutting, allow pie to stand at room temperature 10 minutes before serving.

Layered Strawberry Pie

- 1 ½ c. sliced strawberries
- 1/3 c. sugar
- 1 pkg. strawberry flavored gelatin
- 1 c. hot water
- ¾ c. strawberry juice and water combined
- 1 baked 9-inch pie shell, cooled

Combine strawberries and sugar; let stand 30 minutes. Dissolve gelatin in hot water. Drain strawberries, measure juice, and add water to make ¾ cup. Add to dissolved gelatin. Chill until slightly thickened. Fold half of strawberries into 1 cup of the gelatin and pour into pie shell. Chill until almost firm. Place bowl of remaining gelatin in ice and water. Whip with egg beater until fluffy and thick. Fold in remaining strawberries and spoon over layer in pie shell. Chill until firm.

Cherry Cream Pie

CRUST:

- 1 c. sifted flour
- ½ t. salt
- 1/3 c. shortening
- 2 to 3 T. cold water
- 2 to 3 T. finely chopped, blanched almonds

Sift together flour and salt; add almonds. Cut in shortening until mixture resembles coarse crumbs. Sprinkle with cold water, 1 tablespoon at a time; mix lightly with a fork until all flour is moistened. Press into a ball. Roll out to fit a 9-inch pie plate. Put in plate, flute edges, and prick crust. Bake at 450 degrees for about 10 to 12 minutes or until golden brown. Cool.

FILLING:

- 3 oz. pkg. cream cheese

1 to 2 T. milk
3 oz. pkg. cherry-flavored gelatin
1 c. boiling water
1 can cherry pie filling
½ c. heavy cream, whipped

Combine cream cheese and milk; spread over bottom of baked crust. Dissolve gelatin in boiling water; cool until syrupy. Add canned cherry pie filling and chill until partially set. Pour into pie crust and chill until firm. Top with dollops of slightly sweetened whipped cream.

Daiquiri Pie

1 pkg. (4-serving size) lemon pudding
1 pkg. (3 oz.) lime gelatin
1/3 c. sugar
2 ½ c. water
2 eggs, slightly beaten
½ c. light rum
1 ¾ c. Cool Whip
1 graham cracker crust

Combine pudding mix, gelatin, and sugar in saucepan. Stir in ½ c. of the water and the eggs; blend well. Add remaining water and stir over medium heat until mixture comes to a full boil. Remove from heat; stir in rum. Chill. Thoroughly blend whipped topping into chilled mixture. Spoon into pie crust and chill until firm, about 2 hours. Garnish with additional whipped topping and lime slices, if desired.

Strawberry Pie Pronto

2 baskets California strawberries
1 jar (10 oz.) or 1 c. strawberry jelly or jam, melted
OR ½ can (1 c.) strawberry pie filling
1 pie shell (8 or 9-inch), baked
Whipped cream or topping

Mix strawberries and jam or pie filling. Pile into pie shell. Decorate edge with whipped cream. Serve at once. (Note: May be made ahead of time and stored in refrigerator, but do not decorate with whipped cream until serving time.) Variation: Strawberry filling will make 12 (3-inch) tarts. Use packaged tart shells or your own.

Cherry Pie

1 ½ c. sugar
1 c. juice
¾ t. salt
½ c. cornstarch

½ c. juice
2 T. lemon juice
4 T. butter
1/8 t. nutmeg
4 1/3 c. red sour cherries, drained
Coloring, if needed

In a saucepan, heat the sugar, salt, and 1 c. juice. Mix in cornstarch and remaining juice. Cook 5 minutes. Remove from heat and add lemon juice, butter, nutmeg, and coloring. Carefully mix in cherries. Pour into 2 pastry-lined pie pans. Moisten the pastry around the edge with water before placing the top pastry on pies. Trim off any surplus and crimp. Bake at 425 degrees for 30 minutes.

Crust: Sift together 3 c. flour, 1 ½ t. salt, 1/8 t. soda, and 2 T. sugar. Cut in 1 c. lard with a pastry blender until mixture is in bits no larger than peas. Beat together 1 egg and 2 T. lemon juice; add a small amount at a time to flour mixture, tossing lightly with a fork. Add in 4 T. water (about) a little at a time, tossing lightly with a fork. Continue until mixture is moist enough to form a ball when patted together. Divide dough into fourths; roll each part out to 1/8-inch thickness. (Cut in ½-inch strips for lattice top).

Harvest Apple Pie

5 c. sliced tart apples
1 c. brown sugar
1-2 T. cornstarch
1 t. pumpkin pie spice
9-inch pastry shell, unbaked
Spicy Walnut Topping

Toss apples with sugar, cornstarch, and spice. Turn into pastry shell. Sprinkle with Spicy Walnut Topping, making sure all apples are covered. Place a piece of aluminum foil over the top of pie. Bake on lowest oven shelf at 425 degrees for 20 minutes. Remove foil and bake 20-25 minutes longer (until golden brown and bubbly around the edges). Cool before serving. Makes 6 servings.

SPICY WALNUT TOPPING: Combine ½ c. brown sugar, ½ t. pumpkin pie spice, ¾ c. graham cracker crumbs, and ½ c. chopped walnuts. Stir in ¼ c. melted butter until crumbly.

French Strawberry Pie

¾ c. sifted flour
½ t. salt
1/3 c. shortening
½ c. uncooked rolled oats (quick or old-fashioned)
3 T. cold water
8 oz. cream cheese, softened
1/3 c. sugar
3 eggs

¼ c. sugar
1 ½ t. unflavored gelatin
½ c. crushed fresh strawberries
¼ c. water
1 ½ c. fresh strawberry halves

For crust, sift together flour and salt into a bowl. Cut in shortening until mixture resembles coarse crumbs. Stir in oats. Sprinkle the 3 T. cold water a little at a time over mixture; stir lightly with a fork until just dampened. If necessary, add another T. water to make dough hold together. Form into a ball. On a lightly floured surface, roll dough into a 13-inch circle and then fit into pie plate. Trim and flute edges.

For filling, beat cream cheese until fluffy. Gradually add sugar, beating until smooth. Add eggs one at a time, beating well after each. Pour into unbaked pie shell. Bake at 350 degrees for 30-35 minutes or until filling is set. Cool.

To make glaze, combine ¼ c. sugar and gelatin in a small saucepan. Stir in crushed berries and ¼ c. water. Cook over medium heat, stirring constantly, until sugar dissolves. Remove from heat; cool. Stir in strawberry halves. Chill until partially thickened. Spoon over cream cheese filling; chill. Serve with sweetened whipped cream, if desired.

Cherry Rhubarb Pie

1 lb. rhubarb (4 c.), cut in ½-inch slices
1 can (1 lb. or 2 c.) pitted tart cherries, drained
1 ¼ c. sugar
¼ c. quick-cooking tapioca
5 drops red food coloring
1 recipe plain pastry (based on 2 c. flour)

Combine rhubarb, cherries, sugar, tapioca, and food coloring; let stand 15 minutes. Line a 9-inch pie plate with pastry and pour in filling. Top with a lattice crust (dough cut in ½-inch wide strips). Bake at 400 degrees for 40-50 minutes. Serve warm.

Fruity Cheesecake Pie

1 c. all-purpose flour
1 c. quick cooking rolled oats
2/3 c. firmly packed brown sugar
½ t. baking powder
½ c. butter or margarine, softened
10-12 oz. jar (¾ to 1 c.) fruit preserves
½ c. powdered sugar
2 T. milk
1 ½ t. vanilla
3 oz. cream cheese, softened
2 c. sweetened whipped cream (or Cool Whip)

Mix together flour, oats, brown sugar, baking powder, and butter until crumbly. Reserve 1 c. of the crumbs, and pat remainder onto the bottom and sides of a 9-inch pie pan. Spread fruit preserves over crust. Sprinkle reserved crumbs on top of preserves; pat gently. Bake at 350 degrees for 20-25 minutes or until golden brown; cool.

In a small mixer bowl, blend powdered sugar, milk, vanilla, and cream cheese together until smooth. Fold in whipped cream. Spoon into baked crust; chill.

Rhubarb Pie

1 egg
1 c. sugar
3 T. flour
2 c. rhubarb, cut in pieces
Pastry for a 2-crust pie

Beat egg, sugar, and flour for at least 5 minutes. Place rhubarb in unbaked pie shell. Pour egg mixture over rhubarb. Top with a lattice crust. Flute edges. Bake at 425 degrees for 10 minutes. Reduce heat to 350 degrees and continue baking for 35 minutes, or until done.

Impossible Pie

½ c. butter or margarine, softened
4 eggs
½ c. flour
2 t. vanilla
1 c. sugar
2 c. milk
1 c. coconut

Put all ingredients into the blender and whirl until well mixed, just a few seconds. Place in greased 9-inch pie pan and bake at 350 degrees for 40 minutes, or until a knife comes out clean when stuck into middle of pie. Cool slightly and serve.

Pumpkin Ice Cream Pie

1 baked 9-inch pie shell
1 qt. Vanilla ice cream
1 c. canned pumpkin
¾ c. sugar
½ t. salt
¾ t. pumpkin pie spice
1 c. heavy cream, whipped

Spread softened ice cream into pie shell. Put into freezer and freeze until firm. Mix together pumpkin, sugar, and spices. Fold whipped cream into pumpkin. Spoon mixture over ice cream and return to freezer. Thaw a few minutes before serving.

Pumpkin Pie

2 envelopes Knox Unflavored Gelatin

½ c. cold milk

½ c. milk, heated to boiling

¾ c. firmly packed brown sugar

2 c. canned pumpkin

½ t. salt

1 t. cinnamon

¾ t. nutmeg

¼ t. ginger

1 c. heavy cream

1 c. ice cubes or crushed ice

9-inch graham cracker crust or pastry shell

Sprinkle gelatin over cold milk in blender container. Allow to stand for a few minutes. Add in boiling milk; cover and blend at low speed until gelatin dissolves. Scrape down sides with rubber spatula. Add brown sugar, pumpkin, salt, spices, and cream; cover and blend at high speed. Add ice cubes one at a time. Process until mixture is smooth and ice is melted. Chill about 5 minutes, then pour into prepared crust. Chill until firm.

Berry Snowbank Pie

1 baked 9-inch pie crust

1 quart strawberries (washed, hulled, and drained)

1 ¼ c. sugar

½ c. water

½ t. cream of tartar

2 egg whites + pinch of salt, beaten stiff

¼ t. almond extract

Fill pie shell with berries, putting prettiest berries in center. Mix sugar, water, and cream of tartar in small saucepan. Cover and bring to a boil; cook to soft-ball stage (240 degrees on candy thermometer). Pour gradually into beaten egg whites, beating constantly until icing piles into peaks; add extract. Mound icing around edge of pie, leaving center uncovered. Cool but do not refrigerate. NOTE: Whipped cream can be substituted for frosting around edge of pie.

Shredded Apple Pie

3 large Granny Smith apples, grated

1 T. orange peel

1 ½ t. lemon peel
¼ c. orange juice
1 ½ c. sugar
2 eggs, beaten
1 ½ T. flour

Mix together and bake in pie shell at 450 degrees for 10 minutes. Then bake another 30 minutes at 350 degrees.

Pie Crust

2 ½ c. flour
1 c. shortening
1 t. salt
1 T. sugar
1 egg
1 T. vinegar

Cut shortening into other ingredients. Sprinkle in water until dough is easy to handle. Bake at 350 degrees (if needing a baked crust).

Walnut Crumb Crust

Grate ½ c. walnuts or place in blender and blend at low speed until very finely chopped. Combine with 2/3 c. fine graham cracker crumbs, 2 T. sugar, and ¼ c. melted butter. Mix well. Press over bottom and sides of a 9-inch pie pan. Bake at 350 degrees for 10 minutes. Cool, then chill before filling. Makes 1 crust.

Perfect Piecrust

4 c. flour
1 T. sugar
2 t. salt
1 ¾ c. vegetable shortening at room temperature
½ c. water
1 T. white or cider vinegar
1 large egg

In a large bowl, mix together flour, sugar, and salt. Add shortening and mix with a fork until crumbly. In a small bowl, beat together water, vinegar, and egg; add to flour mixture and stir until moistened. Divide dough into 5 portions and shape each into a flat circle. Wrap each in plastic wrap or waxed paper and chill at least ½ hour. Lightly flour rolling pin and roll dough out on lightly floured surface. For baked pie shell, place in pie pan and prick bottom and sides with a fork. Bake at 450 degrees for 12 to 15 minutes or until golden brown. Makes five 9-inch crusts. NOTE: Dough can be refrigerated up to 3 days.

Black-Bottom Pie

1 envelope unflavored gelatin
1 $\frac{3}{4}$ c. milk, divided
4 eggs, separated
1 c. sugar, divided
4 t. cornstarch
 $\frac{1}{2}$ t. salt
2 squares (1 oz. each) unsweetened chocolate, divided
1 t. vanilla or rum
9-inch Gingersnap-Crumb Crust, baked and chilled
3 T. rum
1 c. heavy cream whipped with 2 T. powdered sugar

Sprinkle gelatin over $\frac{1}{4}$ c. milk and set aside to soften. Scald remaining $1\frac{1}{2}$ c. milk. In heavy saucepan, beat together egg yolks, $\frac{1}{2}$ c. sugar, cornstarch, and salt until well blended. Gradually beat in scalded milk. Beat over low heat until custard is smooth and thickened (do not boil). Remove $\frac{1}{2}$ c. custard to small saucepan and set aside. Add softened gelatin to remaining hot custard and stir until dissolved. Melt $1\frac{1}{2}$ squares chocolate and beat into the $\frac{1}{2}$ c. custard until smooth. Beat in vanilla. Spread on crumb crust. Chill until firm. Meanwhile, to custard-gelatin mixture add rum and chill until mixture mounds when dropped from spoon. In large bowl of mixer beat egg whites until stiff but not dry. Gradually beat in remaining $\frac{1}{2}$ c. sugar until stiff; fold in custard mixture thoroughly. Pour over chocolate layer. Chill until set. put whipped cream on top. Shave or chop remaining $\frac{1}{2}$ square chocolate and sprinkle over cream. Chill before serving.

GINGERSNAP-CRUMB CRUST:

Mix $1\frac{1}{4}$ c. fine gingersnap crumbs with $\frac{1}{3}$ c. butter or margarine until well blended. Press firmly onto sides and bottom of greased 9-inch pie pan. Bake at 350 degrees for 10 minutes. Chill.

Lemon Meringue Pie

3 large eggs
1 $\frac{1}{2}$ c. sugar
7 T. cornstarch
 $\frac{1}{4}$ t. salt
1 $\frac{1}{2}$ c. hot water
2 T. butter or margarine
1 t. grated lemon peel
 $\frac{1}{2}$ c. lemon juice
1 baked 9-inch pie shell

Meringue

Separate eggs while cold, putting whites into large bowl of mixer. Put yolks in small bowl and beat slightly; set aside. In heavy medium saucepan, stir together sugar, cornstarch, and salt. Stir in water until smooth. Bring to a boil, stirring constantly. Reduce heat and let bubble 8 minutes, stirring constantly. Remove from heat. Stir several spoonfuls of hot mixture into yolks, mixing thoroughly, then stir into cornstarch mixture in saucepan. Stir over medium heat for 5 minutes; remove from heat. Stir in butter and lemon peel. Stir in lemon juice in fourths; mix until smooth. Cool thoroughly at room temperature. Spread into pie shell. Spread Meringue on filling, making certain it touches crust at all points. Bake at 350 degrees for 12 minutes or until lightly browned. Cool in draft-free place for 2 to 3 hours before cutting. NOTE: Pie is best not refrigerated before serving.

MERINGUE:

1 T. cornstarch
2 T. cold water
½ c. boiling water
1 t. lemon juice
3 egg whites (reserved from filling)
6 T. sugar

In a small saucepan, blend cornstarch with cold water. Stir in boiling water. Bring to a boil over medium heat, stirring constantly. Cook and stir 2 minutes or until thickened. Set aside and cool to room temperature. Add lemon juice to egg whites and beat until soft peaks form. Gradually add sugar, beating well after each addition. Continue beating until soft peaks form. Beat in cornstarch mixture until blended.

Blueberry Kuchen

1 c. + 2 T. flour, divided
1 c. + 2 T. sugar, divided
Pinch of salt
½ c. butter or margarine
1 T. white vinegar
1/8 t. cinnamon
3 c. fresh or dry-pack frozen (thawed) blueberries
Powdered sugar or whipped cream

CRUST:

Mix 1 c. flour, 2 T. sugar, and the salt. Cut in butter with pastry blender or fingers. Mix in vinegar. Pat out on bottom and sides of 9-inch loose-bottom layer cake pan.

FILLING:

Mix remaining 1 c. sugar, 2 T. flour and the cinnamon; combine with 2 c. blueberries.

Pour into pastry-lined pan. Bake at 400 degrees for 1 hour. Remove from oven; sprinkle with remaining 1 c. blueberries. Cool, then remove rim of pan. Sprinkle blueberries with powdered sugar before serving. Makes 6-8 servings.

Six-Orange Tart

1 c. flour
2 T. powdered sugar
½ c. butter or margarine
1 c. sweet orange marmalade
4 t. grated lemon peed (2-3 lemons)
¾ c. packed light-brown sugar
1/3 c. brandy
6 medium oranges, peeled, pith and membrane removed
Vanilla ice cream (optional)

TART SHELL:

Stir together flour and powdered sugar. Cut in butter with pastry blender until mixture resembles cornmeal. Chill 30 minutes, then turn into 9-inch loose-bottom tart pan or pie pan and press firmly to bottom and sides. Bake at 425 degrees for 10 to 12 minutes or until golden brown. Cool on wire rack.

FILLING:

Stir together marmalade, lemon peel, brown sugar, and brandy. Chill. Slice each orange very thin, then replace in orange shape. Just before serving, arrange oranges around tart shell and slide slices slightly toward center to fill shell. Spoon some of marmalade mixture evenly over oranges to glaze. Cut between oranges in wedges and serve with scoop of ice cream on side and remaining sauce. Serves 6.

Ice Cream

Easy French Vanilla Ice Cream

1 can (14 oz.) Eagle Brand Sweetened Condensed Milk
3 egg yolks, beaten
4 t. vanilla
2 c. (1 pint) whipping cream, whipped

In large mixer bowl, beat milk, egg yolks, and vanilla until well blended. Fold in whipped cream. Pour into 9x5-inch loaf pan or other 2-quart container; cover. Freeze 6 hours or until firm.

Easy Strawberry Ice Cream

2 c. fresh or unsweetened frozen strawberries, mashed or pureed (1 c.)
1 can (14 oz.) Sweetened Condensed Milk
3 egg yolks
1 ½ t. vanilla
2 c. (1 pint) whipping cream, whipped
Red food coloring, optional

In large mixer bowl, combine all ingredients except whipped cream; beat well. Fold in whipped cream. Pour into 9x5-inch loaf pan or other 2 quart container; cover. Freeze 6 hours or until firm.

Easy Chocolate Ice Cream

1 can (14 oz.) Sweetened Condensed Milk
2/3 c. chocolate syrup
2 c. (1 pint) whipping cream, whipped

In large mixer bowl, combine milk and syrup. Fold in whipped cream. Pour into 9x5-inch loaf pan or other 2-quart container; cover. Freeze 6 hours or until firm.

Bavarian Fruit Ice Cream

3 c. milk
3 c. sugar
1 ½ c. heavy cream
1 tall can evaporated milk
3 lemons, juiced (¾ c. juice)
1 ½ c. orange juice (3 oranges)
4 bananas, mashed
1 ½ c. undrained crushed pineapple

Heat milk and dissolve sugar in it. Combine with cream and evaporated milk and freeze in hand freezer until partly frozen. Add fruits and juices and continue to freeze until firm. Remove dasher and pack in ice and coarse salt for 2 to 4 hours to ripen. Makes about 4 quarts.

Basic Vanilla Ice Cream

3 c. sugar
2 pkgs. (2 T.) unflavored gelatin
1 ½ c. powdered skim milk
2 quarts homogenized milk
¼ t. salt
6 egg yolks
2 T. vanilla
1 qt. whipping cream, whipped

Mix together sugar, gelatin, powdered milk, milk, and salt. Heat to about 180 degrees. Do not boil. Beat egg yolks slightly. Stir a bit of hot mixture into egg yolks and then add egg yolks to sugar-milk mixture. Add vanilla. After mixture cools, pour into 6-quart freezer and freeze until a bit crystallized. Pour in whipped cream and continue to freeze until set.

Caramel Ice Cream

Using the Basic Vanilla Ice Cream recipe, caramelize the 3 cups of sugar by heating over low heat until sugar is melted, watching carefully and stirring. Add 1 quart of the cold milk and simmer until sugar completely dissolves (about 180 degrees). Continue following other recipe.

Orange Sherbet

5 c. sugar
Juice of 6 lemons
2 t. orange extract
1 t. orange food coloring
About 1 ½ quarts milk
1 quart cream, whipped
1 can (20 oz.) crushed pineapple, optional

Combine sugar, lemon juice, orange extract, food coloring, and milk in freezer. Freeze until crystals form. Add whipped cream and pineapple and continue to freeze until set.

Fruit Ice Cream

5 eggs, well beaten
3 ¾ c. sugar
3 13-oz. cans milk
3 c. fruit, crushed (fresh or frozen berries, peaches, bananas, pineapple, or any combination)
Juice of 5 lemons
Juice of 2 large oranges
1 ½ pints whipping cream

Beat eggs and sugar until thick and fluffy. Add the milk and then the fruit and juices. Add cream (unbeaten) and mix lightly after each addition. Fill a 6 quart freezer with the mixture and add more milk to within 4 inches from top of freezer. Freeze according to directions on the ice cream freezer. Serve and enjoy!

Cherry Chocolate Ice Cream

Follow directions for Basic Vanilla Ice Cream, except when partially frozen add in 1 bar (8 oz.) milk chocolate (grated), 1 bottle (4 oz.) maraschino cherries, 1 t. vanilla, ½ t. almond flavoring, a few drops of red food coloring, and the whipped cream into the basic mixture. Freeze until set.

Pineapple Ice Cream

3 c. sour cream
3 c. sweetened condensed milk
3 ¾ c. crushed pineapple
1 ½ quarts milk

Dottie's Ice Cream

1 c. whipping cream
1 pint raspberry sherbet
1 pint pineapple sherbet
½ c. pecans
1 dozen chewy macaroons

Whip the cream and sweeten it; place in fridge. Break macaroons and nuts into chunks. Cut sherbet into chunks. Mix everything together and put into a 9 x 13 pan in the freezer.

Fresh Raspberry Ice Cream

3 c. sugar
Juice of 3 lemons
Juice of 3 oranges
2 c. fresh raspberries, blended
3 cans (13 oz.) evaporated milk
1 pint whipping cream
Milk

Combine evaporated milk, cream and sugar. Blend well. Stir in lemon juice and orange juice. Add blended raspberries and pour into ice cream tub. Fill to 2/3 full with milk. Allow for expansion as ice cream freezes. Freeze. Makes 6 quarts.

NOTE: Other fresh fruit may be substituted for the raspberries.

Cranberry Sherbet

1 c. sugar
1 c. water
2 c. cranberries
½ c. grapefruit juice

Set refrigerator at coldest setting. Cook first 3 ingredients for about 15 minutes. Cool. Pour into blender; blend 1 minute. Add grapefruit juice and blend 1 minute more. Pour into trays and freeze. You do not have to stir while freezing. Serve right along with the turkey!

Vanilla Frozen Ice Cream

2 quarts milk, heated
2/3 c. flour
5 eggs

3 c. sugar
1 t. salt
2 T. vanilla
1 quart whipping cream
1 t. lemon extract

Combine flour and sugar thoroughly. Add to hot milk and cook until slightly thickened, stirring constantly. Pour over beaten egg yolks. Cool and stir in salt and vanilla. Fold in beaten egg whites and whipped cream. Freeze in a 6 quart freezer.

Lemon Ice Cream

2 quarts milk
4 c. sugar
 $\frac{3}{4}$ c. lemon juice
1 c. table cream
1 $\frac{1}{2}$ t. lemon extract
Mix and freeze – relax and eat!

Five Star Ice Cream

$\frac{3}{4}$ c. sugar
 $\frac{1}{2}$ envelope (1 $\frac{1}{2}$ t.) unflavored gelatin
4 c. light cream
1 egg, slightly beaten
1 t. vanilla
Dash salt

Thoroughly combine sugar and gelatin. Add half of the cream. Stir over low heat until gelatin dissolves. Slowly stir a small amount of hot mixture into egg; mix well. Add egg to remaining hot mixture; cook and stir until mixture thickens slightly (about 1 minute). Chill. Add remaining cream, vanilla, and salt. Makes about 1 $\frac{1}{2}$ quarts ice cream. ** This recipe is a basic mix. Be sure to include one of the following flavor variations before freezing in ice cream freezer!

VANILLA: Increase vanilla in Basic recipe to 2 t. Freeze.

STRAWBERRY: Decrease sugar to $\frac{1}{2}$ cup. Crush 1 quart fresh, ripe berries with $\frac{3}{4}$ c. sugar and add to the chilled mix. Freeze.

PEACH: Decrease sugar to $\frac{1}{2}$ cup. Combine 3 c. mashed peaches, $\frac{3}{4}$ c. sugar, and $\frac{1}{4}$ t. almond extract; add to chilled mixture. Freeze.

MARASCHINO CHERRY: To the chilled mix, add $\frac{1}{3}$ c. maraschino cherries (chopped) and 1 T. maraschino cherry juice. Freeze.

CHOCOLATE-ALMOND: Increase sugar in recipe to 1 cup. To sugar-gelatin mixture,

add three 1-oz. squares of unsweetened chocolate or a 6 oz. pkg. (about 1 c.) semisweet chocolate pieces. Proceed as directed. To the chilled mix, add $\frac{3}{4}$ c. slivered toasted almonds. Freeze.

Rich Vanilla Ice Cream

$\frac{3}{4}$ c. sugar
2 T. flour
 $\frac{1}{4}$ t. salt
2 c. milk
2 eggs, slightly beaten
2 c. whipping cream
1 $\frac{1}{2}$ T. vanilla

Thoroughly mix sugar, flour, and salt. Slowly blend in milk. Cook over low heat, stirring constantly, until mixture thickens and bubbles. Stir a small amount of hot mixture into eggs; mix well. Add eggs to remaining hot mixture; cook and stir for 1 minute. Chill thoroughly. Add remaining ingredients. Freeze according to Ice Cream Freezer instructions. Makes about 1 quart.

Avocado Ice Cream

1 c. mashed avocado pulp (2-3 ripe avocados)
 $\frac{1}{2}$ c. orange juice
 $\frac{1}{2}$ c. pineapple juice
 $\frac{1}{2}$ c. lemon juice
1 c. sugar
1 c. skim milk
 $\frac{1}{4}$ t. salt
Few drops of pistachio flavoring

Put ripe avocados through sieve. Dissolve sugar in the milk then stir in avocado pulp and fruit juices. Freeze in 1 quart freezer until proper consistency. Pack for 2 hours and serve. Makes 6 to 8 servings.

Peppermint-Stick Ice Cream

1 T. gelatin
 $\frac{1}{4}$ c. cold milk
1 $\frac{3}{4}$ c. scalded milk
1 c. crushed peppermint candy
 $\frac{1}{4}$ t. salt
2 c. whipping cream

Soften gelatin in cold milk, then dissolve in hot milk. Add salt and candy; stir until candy dissolves. Freeze firm. Break frozen mixture into chunks with a wooden spoon. Put into chilled bowl and beat until smooth with beater. Fold in whipped cream. Return to freezer

and freeze until firm. Serves 6 to 8. Delicious served on chocolate cake!

Pineapple Sherbet

Boil for 3 minutes 3 cups sugar and 1 ½ c. water. Cool. Pour mixture over 3 beaten egg whites. Add juice of 3 lemons and 3 oranges, grated rind of 3 oranges, 1 small can grated pineapple, and 3 c. milk. Freeze overnight. In the morning, beat mixture with beater and fold in 1 ½ c. cream that has been whipped. Freeze again, stirring once.

Lime Sherbet

Dissolve 1 package Lime Jello in 1 c. hot water. Add juice of 2 lemons and 1 ½ c. sugar. Cool. Add 1 quart milk. Freeze in trays, stirring a number of times as it freezes.

Tutti-Fruitti

5 lemons

5 eggs, beaten

1 can milk

1 ¼ c. whipping cream

2 c. sugar

2 c. white Karo

1 medium can crushed pineapple

2 pkgs. frozen strawberries

About 1 ½ quarts milk

(Fill to within 3 inches of top)

Custard Ice Cream

2 c. milk

1 T. flour

¾ c. sugar

¼ t. salt

2 slightly beaten egg yolks

2 c. heavy cream

1 T. vanilla extract

Scald 1 ½ c. milk. Mix flour, sugar, and salt. Add remaining cold milk. Add scalded milk slowly. Cook over hot water about 7 minutes, stirring constantly. Now stir hot mixture slowly into egg yolks. Cook and stir for 2 minutes longer. Cool. Add cream and vanilla, then freeze.

Makes 1 ½ quarts.

Pineapple Sherbert

(Makes 5 quarts)

5 lemons

5 eggs, beaten

1 can milk

1 pint whipping cream

2 c. sugar

2 c. white Karo

1 No. 2 can crushed pineapple

Add milk to within 3 inches of the top

Vanilla Ice Cream

7 eggs, beaten

2 c. white Karo

1 can Eagle Brand milk

3 cans milk

1 pint whipping cream

1 ½ to 2 quarts milk

1 ½ T. pure vanilla extract

¾ c. sugar

Fill to within 3 inches of the top of the ice cream freezer.

Apricot Ice Cream

3 c. milk

1 c. light cream

2 c. whipping cream

3 c. sugar

Juice of 2 lemons

Juice of 4 oranges

2 ½ c. apricot puree

Heat milk and dissolve sugar in it. Cool and combine with cream. Freeze until mushy. Add fruit juices and puree and continue freezing. Pack for 4 hours.

Fruity Ice Cream

2 c. milk

2 c. sugar

1 banana

1 ½ c. strawberries

Juice of 2 oranges
Juice of 1 lemon
1 c. crushed pineapple
1 pint whipping cream

Heat milk and dissolve sugar in it. Cool, then add in remaining ingredients. Add enough milk to make freezer $\frac{3}{4}$ full, then freeze.

Afton's Peach Ice Cream

1 quart whipping cream
1 quart mashed peaches
2 c. sugar
5 eggs
1 t. almond extract
2 t. vanilla extract
Dash of salt
Drop of orange food color

Thelda's Homemade Peach Ice Cream

3 $\frac{1}{2}$ c. sugar
9 T. lemon juice
Juice of 1 orange
3 c. whipping cream
2 cans condensed milk
1 t. vanilla
 $\frac{1}{2}$ t. almond extract

Put 3 cups of Utah peaches into a blender for just a moment. Add enough sugar to sweeten, and then let fruit mixture stand for 1 hour. Add fruit to other ingredients along with enough fresh milk to fill freezer can to $\frac{3}{4}$ full. Cover tightly and freeze.

Grandma's Peach Sherbet

1 quart peaches – juice and all (put in blender)
Juice of 2 or 3 oranges
Juice of 1 lemon
1 c. sugar
 $\frac{1}{2}$ c. water
Put in freezer trays and freeze.

Delight Ice

1 c. sugar
3 c. water
1 can (6 oz.) frozen concentrated pineapple orange juice
(or pineapple-grapefruit juice can be used)
2 T. lemon juice

Boil sugar and 1 c. water rapidly for 5 minutes; remove from heat. Immediately add frozen juice concentrate. Mix in lemon juice and remaining water. Pour into refrigerator trays and freeze for 30 minutes. Stir well and then return to freezer. Stir again after another 30 minutes. Return to freezer until ready to serve.

Fresh Fruit Ice Cream

4 eggs

4 to 4 ½ c. sugar

Juice of 3 lemons

2 cans (14 ½ oz.) evaporated milk

1 pint whipping cream

Milk

Crushed pineapple, strawberries, raspberries, apricots,
peaches, bananas

Beat eggs until thick and light colored. Stir in sugar and mix well. Pour into 6-quart freezer can. Add crushed fruit of your choice, using about 2 ½ to 4 cups. Pour in evaporated milk, un-whipped cream, and enough milk to fill freezer ¾ full. Freeze. Pack with ice and salt when ready to serve.

If deeper colored ice cream is desired, dissolve 1 pkg. (3 oz.) and flavor gelatin in 1 c. boiling water. Cool and add to fruit and egg mixture.

Marble Ice Cream

1 egg white

1/8 t. salt

¼ c. powdered sugar

2 c. heavy cream, whipped

2 T. sherry flavoring

1 oz. unsweetened chocolate, melted

½ t. vanilla

Combine egg white and salt. Beat until stiff, but not dry. Gradually beat in sugar. Fold in whipped cream. Divide mixture in half. Fold sherry flavoring into half of mixture. Fold chocolate and vanilla into other half. Drop chocolate and sherry parts by alternate spoonfuls, checkerboard fashion, into refrigerator tray. Freeze until firm. Serves 6.

Fresh Peach Ice Cream

2 lbs. fresh ripe peaches

2 T. powdered sugar

3 T. lemon juice

1 ½ c. sugar

1 c. heavy cream

2 eggs, separated

Set refrigerator control at coldest temperature. Reserve 2 peaches for garnish. Peel remaining peaches, then cut in half and remove pits. Place peaches in mixing bowl with lemon juice; crush with potato masher. Mix in sugar.

In a medium bowl, beat the egg whites and powdered sugar until soft peaks form. Beat egg yolks in a small bowl. Fold yolks gently into whites using a wire whisk or rubber scraper. Beat whipping cream until it holds soft peaks; fold gently into egg mixture. Stir in peaches. Pour into 1-quart ice cube tray. Freeze until firm around the edges. Transfer to bowl and beat with mixer until smooth and creamy. Return to tray and freeze until firm. Makes 6 servings. Garnish with reserved peaches.

Strawberry Ice Cream

1 pkg. (3 oz.) strawberry gelatin

½ c. boiling water

1 1/3 c. fresh strawberries (or 10 oz. frozen – thawed)

2 eggs

2 cans (14 ½ oz. each) evaporated milk

1 pkg. (3 ¾ oz.) instant vanilla pudding

1 c. sugar

2 t. vanilla

Milk

In mixing bowl, dissolve gelatin in boiling water. Stir in berries (crushed or whole). Beat eggs. Add eggs, evaporated milk, dry pudding mix, sugar, and vanilla into berries. Blend all ingredients in blender for 1-2 minutes. Pour into a 4- quart ice cream container. Add milk to 2/3 full; stir until blended. Freeze and store according to freezer directions.

Candy

Chocolate Peanut Clusters

- 1 pkg. chocolate pudding mix (NOT instant)
- 1 c. sugar
- ½ c. evaporated milk
- 1 T. butter
- 1 c. small salted peanuts

Mix together in a saucepan everything except the peanuts. Cook and stir to a full boil. Lower heat and keep stirring while mixture boils slowly for 3 minutes. Remove from heat. Stir in peanuts. Beat until candy starts to thicken. Drop from teaspoons onto waxed paper to form 24 clusters.

Divine Kisses

- 18 double graham crackers(into crumbs)
- 1 can sweetened condensed milk
- 1 c. chopped walnuts
- 1 pkg. semi-sweet chocolate bits

Mix all ingredients. Grease and flour a cake pan. Spread the mixture in it. Bake at 320 degrees for 20 minutes. Do not over bake. The cookies should be mellow and chewy. Cut into squares before serving.

Butter Creme Mints

3 c. sugar
1 square butter
1 c. water
8 drops peppermint
3 drops coloring

Bring water to a boil. Add butter, stir until butter is melted. Add sugar and stir until dissolved; cook on low heat for 3 minutes. Take lid off and cook on medium heat until it forms a soft crack in cold water. 250 degrees. Add flavoring and coloring. Cool and stretch. Cut off in pieces. Let stand 24 hours.

Mallow-Nut Fudge

1 10-ounce package (6 c.) tiny marshmallows
1 12-ounce package (2 c.) semisweet chocolate pieces
2 c. broken walnuts
4.5 c. sugar
1 14.5-ounce can (1 and two-thirds c.) evaporated milk
1 c. butter or margarine
1 T vanilla

In large bowl, combine marshmallows, chocolate pieces, and nuts. In large saucepan, combine sugar, evaporated milk, and butter or margarine; bring to a boil. Cook and stir over medium heat to soft-ball stage (236 deg.). Add vanilla. Pour over marshmallow mixture. Beat well till chocolate pieces and marshmallows melt. Pour into greased 15 by 10 by 1 inch baking pan. Cool; cut into squares. Garnish each square with a walnut half, if desired.

Easy Fudge

2 c. sugar
one eighth t salt
three fourths c milk
one fourth c. water
one fourth c. butter
16 marshmallows
6 oz. pkg. semi-sweet chocolate pieces

Mix in heavy saucepan holding about 2 quarts. Add butter. Bring to a full, all-over boil quickly, stirring all the time. Boil and stir 8 minutes. Remove from heat and add marshmallows and chocolate pieces. Stir until marshmallows and chocolate are melted. Pour into greased 8-in. square pan. Cool thoroughly. Cut into squares.

Never-Fail Fudge

1 large can evaporated milk

4.5 c. sugar
2 large sweet chocolate candy bars (10.5 oz. each)
2 packages chocolate chips (6oz. each)
1 jar marshmallow creme (16 oz.)
1 c. chopped nuts
2 t vanilla

Boil milk and sugar together for 5 minutes, stirring constantly. Pour this mixture over candy bars, chocolate chips, and marshmallow crème. Mix well, then add nuts and vanilla. Pour into buttered pan and cool. cut into squares. Makes about 5 pounds of candy.

Crazy Crunch

1 and a third c. sugar
1 c. butter
1 half c. Karo light or dark corn syrup
1 t vanilla
2 quarts popped corn
2 thirds c. toasted pecans
1 and a third c. toasted almonds

Combine sugar, butter and corn syrup in 1 and a half-quart saucepan. Bring to boil over medium heat, stirring constantly. Continue boiling, stirring occasionally, 10 to 15 minutes or until mixture turns a light caramel color (290 F.). Remove from heat; stir in vanilla. Pour syrup over popped corn and nuts on baking sheet; toss until coated. Spread out to dry. Break into pieces and store in tightly covered container or plastic bag. Makes about 2 pounds.

Popcorn Balls

1 c. honey
1 c. Karo syrup
4 c. sugar
1 c. cream
1 T. salt
2 T. vanilla

Mix together all ingredients, adding a little butter if canned cream is used. Cook to soft ball stage. Pour over 5 gallons of popped corn and form into balls. Makes about 36 large balls.

Cherry Popcorn

2 quarts popped corn
1 half c. red candied cherries, halved
1 half c. green candied cherries, halved
2 thirds c. Karo light or dark corn syrup
2 thirds c. sugar

1 half t salt

Toss popped corn and cherries together; set aside. Mix corn syrup, sugar and salt in heavy saucepan. cook over medium heat, stirring constantly, until mixture come to boil. Continue cooking without stirring until temperature reaches 300 F. or until small amount of syrup dropped into very cold water separates into threads which are hard and brittle. Gradually pour over popcorn mixture, stirring constantly until evenly coated. Spread out on greased baking sheet. Cool. Break into pieces. Store in airtight container. Makes about 1 pound.

Caramel Popcorn

2 quarts popped corn

1 c. salted peanuts or cashew nuts

1 c. Karo dark corn syrup

1 c. sugar

1 fourth c. water

1 fourth c. margarine

Put popped corn and nuts into large greased heat resistant bowl. Place in 300 F. (Slow) oven until syrup is prepared. Combine remaining ingredients in heavy 2-quart saucepan. Stirring constantly, bring to boil over medium heat. continue cooking, stirring occasionally, until temperature reaches 280 F. or until small amount of syrup dropped into very cold water, separates into threads which are hard but not brittle. Remove popcorn mixture from oven. Gradually pour syrup over mixture, stirring quickly until popcorn is evenly coated. Spread mixture on two greased baking sheets. Cool. Separate into clusters. Store in tightly covered container. Makes about 1.5 pounds.

Maxine's Popcorn Balls

2 cubes butter

½ c. Karo syrup

Pinch of salt

1 1/3 c. sugar

Mix all ingredients together and bring to a full boil. Pour over 6 quarts of popped corn. Makes about 22 balls.

Jello Popcorn Balls

2 c. sugar

2 c. light (Karo) syrup

2 pkgs. Jello – any flavor

Bring to a boil all ingredients. (It boils over fast, so watch it carefully). Stir until Jello is dissolved. Pour over 4 gallons of popped corn.

Grandma's Popcorn Balls

1 c. sugar

½ c. light corn syrup

1/3 c. water

1/4 c. butter

3/4 t. salt

3/4 t. vanilla

3 quarts popped corn

Keep corn hot in the oven. Stir and cook together sugar, corn syrup, water, butter, and salt. Cook until sugar is dissolved. Continue cooking without stirring until the syrup forms a brittle ball when placed in cold water. Add vanilla and stir. Pour syrup slowly over popped corn. Form into balls.

Caramel Popcorn Balls

1 pkg. brown sugar

1 c. corn syrup

1 square butter or margarine

1 can sweetened condensed milk

3 gallons popped corn

Combine brown sugar and corn syrup. Cook, stirring constantly until mixture comes to a boil. Add butter and continue cooking until butter melts and mixture boils. Add milk and bring again to a boil. Cook over medium heat, stirring constantly, until mixture forms a soft ball. Pour over popped corn and stir until evenly distributed. Let stand a few minutes, then shape into balls. Makes about 3 dozen.

Helen Romney's Fudge

4 c. sugar

1 square butter

1 can milk

1 large package chocolate chips

2 t vanilla

1 jar marshmallow

nuts of choice

Mix ingredients together and boil to soft ball stage. Add chocolate chips, vanilla, and far of marshmallows. Whip together and add nuts. spread into buttered pan. Let set. cut into square pieces.

Caramel Fudge

3 c. sugar

1 sq. butter

1 can warmed condensed milk

Caramelize 1 c. of sugar. Gradually add warmed condensed milk. Add butter and rest of sugar. Stir until dissolved. Cook until soft ball stage. Add vanilla and beat until thick. Add 1 c. pecans. Mix and pour into buttered pan. Cool and cut into squares.

English Toffee

1 c. sugar
2 squares butter
3 T. water
1 t. vanilla
½ c. sliced almonds

Cook first 3 ingredients and almonds to hard crack stage in cold water. Add vanilla and pour into buttered pan. Cool. Break in pieces. Cover with melted chocolate and crushed walnuts.

Peanut Clusters

1 package chocolate pudding (instant)
1 c. sugar
1 t. butter
1 c. Spanish peanuts
½ c. canned milk

Boil 3 minutes. Beat until creamy and drop on wax paper.

Caramels

2 c. sugar
½ t. salt
2 c. light corn syrup
½ c. butter
2 c. canned milk
1 t. vanilla

Boil sugar, syrup, and salt together until mixture does not stop boiling. Add milk gradually so that mixture maintains a full boil. Cook to hard ball stage (when tested in cold water). Pour into greased square cake pan. Cut into squares when cool.

Afton's Caramels

2 c. sugar
w c. white corn syrup
2 c. canned milk
½ c. butter
½ t. salt
1 t. vanilla

Cook sugar, salt, and syrup together until 245 degrees. Gradually stir in butter and milk. Boil until firm ball stage at 240 deg. Add vanilla and nuts and pour into greased pan.

Pecan Pralines

1 c dark brown sugar—firmly packed
1 c. granulated sugar
2/3 c. cream or undiluted evaporated milk
½ t. vanilla
1 ½ c. pecan halves.

Mix sugars and milk. Cook over medium heat, stirring constantly to avoid curdling, to soft ball stage or about 230 degrees. remove from heat and add vanilla and pecans. Stir well with wooden spoon. Immediately drop by spoonful onto greased cookie sheet or waxed paper. If candy becomes too stiff while forming patties, add a little cold water or heat again slightly.

Orange Caramel Fudge

3 c. sugar, divided
1 tall can evaporated milk, warm (1 2/3 cups)
½ c. butter
Peel of 1 large orange, finely chopped
1 c chopped walnuts

In a large saucepan heat 1 c. sugar, stirring occasionally, until sugar begins to melt. Continue heating, now stirring constantly, until all of sugar is melted and deep golden brown in color. carefully stir in warm evaporated milk, remaining 2 cups sugar and butter. Cook, stirring constantly, to soft ball stage. Remove from heat. Stir in orange peel and walnuts. Beat until it is thick and begins to lose its gloss. turn into a well buttered 8-inch square pan and spread evenly. Cool completely before cutting into squares. Makes 2 pounds of candy.

Velvety Fudge

4 c. sugar
2 c. water
¼ lb. butter
2 squares bitter chocolate

Add the butter and the chocolate to the boiling water. Bring to a boil and add the sugar gradually, stirring to dissolve. Cover pan and boil without stirring to soft ball stage. Wipe down the sides of the pan from time to time. When the syrup reaches the soft ball stage, immediately pour it out onto a cold slab and cool to room temperature. Once cooled, beat and add in nuts and vanilla. Mold to form 4 slim rolls. Wrap in wax paper and aluminum foil to store.

Caramelized Apples I

15 to 20 apples
4 c. sugar
4 c. sugar
1 c. light corn syrup
2 2/3 c. evaporated milk

Select small apples, free from blemishes. Wash and dry apples thoroughly and stick in wooden skewers. Put sugar, syrup, and 2/3 c. of the milk in a heavy pan. Stir to blend. Heat slowly until sugar is dissolved, stirring constantly. Cook to a thick syrup, stirring constantly. Add remainder of milk slowly (a teaspoonful at a time), maintaining a full boil. Cook to firm ball stage, stirring constantly. Remove from heat and let stand until mixture stops bubbling. Working quickly, dip apples in one at a time. Twist to get rid of surplus and to make coating smooth. Place on buttered aluminum foil to set. If coating becomes too hard for dipping, add a little evaporated milk and reheat, stirring to keep smooth.

Caramelized Apples II

4 c. sugar
2 c. light corn syrup
2 tall cans evaporated milk
2 squares butter or margarine
2 t. vanilla
24 to 30 apples

Combine sugar, syrup, and margarine. Heat, stirring constantly, until mixture comes to a full boil. Cook until becomes a thick syrup. Add evaporated milk very slowly, keeping mixture boiling briskly. Cook to firm ball stage. Dip apples. Makes 24 to 30.

Caramel Apples

1 bag (14 oz.) light caramels
2 T. water
4 or 5 medium apples, washed and dried
½ lb. crushed peanut brittle
Wooded sticks

Melt caramels with water in double boiler or in saucepan over low heat. Stir occasionally until sauce is smooth. Insert wooden sticks into apples. Dip into hot sauce; turn until coated. Scrape of excess sauce from bottom of apples, roll in peanut brittle. Place on greased wax paper; chill until firm. Store in cool place.

Caramel Apples #2

8 firm red apples
2 c. sugar
1 c. brown sugar
2/3 c. light corn syrup
2/3 c. butter
1 c. evaporated milk
1 t. salt
1 t. vanilla

Wash apples and dry well. Insert a wooden stick into each and set aside. In a heavy

saucepan, combine sugars, corn syrup, butter, milk, and salt. Cook over low heat, stirring until sugars are dissolved. Cook without stirring to firm ball stage (248 degrees F). Remove from heat and stir in vanilla. Cool slightly. Dip apples in caramel coating; cool on waxed paper.

Candied Apples

8 apples

8 skewers

3 c. sugar

½ c. water

1 drop oil of cinnamon

1 t. red food coloring

½ c. white corn syrup

Wash and dry apples; remove stems and insert skewers into stem ends. Combine sugar, syrup, and water in deep, heavy saucepan. Cook over medium heat, stirring constantly, until mixture boils. Cook without stirring until reaches 285 degrees F (soft crack stage – a small amount dropped into very cold water separates into threads which are hard but not brittle). Remove from heat. Add flavoring and coloring; stir only enough to mix. Hold each apple by skewer and quickly twirl in syrup, tilting pan to cover apple with syrup. Remove from syrup; allow excess to drip off, then twirl to spread syrup smoothly over apple. Place on lightly buttered baking sheet to cool.

Honey Candy

2 c. sugar

1 c. honey

Cook until very firm ball is formed in cold water. Pour in greased pan. Let cool. Stretch until white. Twist as for regular taffy, if desired.

Toffee Delight

5 egg whites, room temperature

1 ¼ c. sugar

¼ t. salt

1 t. vanilla

12 English toffee chocolate coated candy bars

1 ½ pints whipping cream

Beat egg whites until frothy. Add salt and beat until stiff. Add sugar, 2 tablespoons at a time. Add vanilla. Bake in 2 9-inch foil lined cake tins for 45-60 minutes (until light golden brown). Start in cold oven and set to 265 F. Remove from oven and turn out on plate while hot. Remove foil and allow to cool. Grind toffee bars. Whip cream. Fold toffee into cream and spread between layers, reserving enough toffee to sprinkle on top. Spread remaining whipped cream on top and sides of layers. Sprinkle toffee on top. Chill overnight in refrigerator before serving.

Honey Taffee

(This recipe is from Cleo Clark, Cliff Clark's mother)

2 c. sugar

1 c. honey

½ c. water

1 t. vanilla

½ t. soda

2 T. butter

Boil sugar, honey, and water together to hard ball stage. Add remaining ingredients, stirring until butter is melted. Pour on cookie sheet or pie tin and let cool. Pull until hard. Twist pieces and wrap.

English Butter Toffee

1 ¼ c. sugar

½ lb. butter

¼ c. water

1 ½ T. light corn syrup

½ c. nuts

Cook together, then add ½ t. vanilla. Pour into pan to cool. Sprinkle nuts on top.

Peanut Brittle

1 c. sugar

½ c. water

½ c. light corn syrup

1 c. raw Spanish peanuts

1 T. butter

1 t. soda

Combine sugar, water, and syrup. Boil over high heat, stirring constantly. Add peanuts. Continue boiling until mixture turns cream color. Remove from heat and add butter and soda. Stir until mixture is foamy. Pour onto cookie sheet and let cool. Break into pieces.

Fruit Leather

In a blender, combine 3 c. fruit and 3 T. honey. Blend well. pour out onto cookie sheets lined with plastic wrap. Cover with net.

Toffee Breaks

1 ½ c. flour

1 ¼ c. regular quick-cooking oatmeal
½ t. salt
½ t. baking powder
1 c. butter, softened
2 T. lukewarm water
1 pkg. Pillsbury Buttercream English Toffee Frosting Mix

GLAZE:

2 T. butter, softened
3 T. lukewarm water
2 bars (¾ oz. each) English Toffee candy, crushed

In large mixing bowl, combine flour, oatmeal, salt, and baking powder. Using a pastry blender, cut in butter until mixture resembles coarse crumbs. Add 2 T. water and 1 c. firmly packed dry frosting mix. Blend thoroughly. Wight floured fingers, pat onto greased 15x10-inch jelly roll pan. Bake at 350 degrees for 18 to 22 minutes – until set and edges are lightly browned.

Make glaze by combining the remaining frosting mix, butter, and water. Mix. Stir in crushed toffee candy. Spread glaze on hot cookies. Cut after cooling 15 minutes or cool completely and break into pieces.

Heavenly Hash

1 small can crushed pineapple
1 small bow marshmallows (16)
½ pint whipping cream
1 t. vanilla
2 t. sugar

Cut marshmallows into small pieces and mix with drained pineapple. Let stand 2 hours. Whip cream and add in sugar and vanilla. Fold cream into pineapple mixture. Place generous serving on top of a slice of angel food cake, or roll into balls and dip in graham cracker crumbs.

Cinnamon Suckers

2 c. sugar
¾ c. Karo syrup
1 c. water

Boil ingredients together until reaches 275 degrees on a candy thermometer. Add ½ t. cinnamon oil and a little red food coloring. Pour into molds.

French Cremes

4 c. sugar
2 c. whipping cream
½ t. cream of tartar

Mix ingredients together. Place on low heat and cook to soft ball stage. Remove from heat. When it sets up and has cooled some, add in 1 t. vanilla and 1 c. nuts. Add in enough melted chocolate to give desired color (about 2 squares or 1 pkg. of Baker's chocolate). Make into a roll. Drip melted chocolate on top. Cool. Wrap in foil or plastic wrap.

Cobblers and Puddings

Cherry Pudding

1 1/3 c. sugar
4 T. shortening
2 eggs
2 c. cherries (chopped), also some juice
1 c. nuts
2 T. soda dissolved in 4 T. warm water
2 c. flour
½ T. salt

Combine sugar, shortening, eggs, cherries, and nuts. Add soda, flour, and salt. Bake 35 minutes at 350 degrees. Pour topping over pudding while warm. Cut into squares and serve with whipped cream and maraschino cherries. TOPPING: Bring 2 c. brown sugar, 2 c. water, a pinch of salt, and 4 T. cornstarch to a boil. Pour over the top of pudding.

Stuffed Apple Pudding

6 large red apples
½ c. seedless raisins, chopped
¾ c. finely grated raw carrot
3 T. shortening
3 T sugar

2 T. light (or golden) molasses
¾ c. sifted flour
½ t. salt
½ t. baking soda

Core apples, but do not peel. Enlarge core holes until only a ½-inch ring of apple remains. Chop apple pulp taken from apples and combine with remaining ingredients, mixing thoroughly.

Sprinkle apple shells with salt and fill center of apples with pudding batter. Wrap each apple tightly in aluminum foil or cooking parchment paper, sealing it on top. Place on rack in steamer, Dutch oven, or heavy kettle, with enough boiling water to come a third of the way up the apples. Cover tightly and steam 40 minutes; keep water boiling constantly. Serve hot with desired sauce. Makes 6 servings.

Apple Spice Pudding

1 ½ c. sugar
¾ c. oil
1 egg
1 ½ c. flour
1 ½ t. soda
1 t. salt
1 t. cinnamon
½ t. nutmeg
4 cooking apples, pared and chopped
Ice cream, if desired

Cream sugar and oil and beat in egg. Sift flour, soda, salt, cinnamon, and nutmeg into sugar mixture. Stir until just mixed. Mixture will be dry and crumbly. Mix in apples. Turn into oiled 9-inch square baking pan. Bake at 350 degrees for 1 hour. Serve with ice cream. Makes 4-6 servings.

Apple Pudding

1 c. sugar
½ c.. shortening
1 egg, beaten
3 grated apples
1 c. flour
1 T. soda
½ T. salt
1 T. cinnamon
1 T. nutmeg

½ c. nuts

Cream sugar and shortening. Add beaten egg, then add in dry ingredients. Add grated apples and nuts. Bake 25 minutes at 350 degrees.

Thanksgiving Almond Pudding

½ c. shortening

1 c. packed brown sugar

¼ c. sugar

1 ½ t. salt

1 t. cinnamon

½ t. nutmeg

¼ t. ginger

2 eggs

1 c. toasted chopped almonds

2 c. sifted all-purpose flour

1 ½ t. baking powder

¼ t. soda

¾ c. canned pumpkin

¼ c. sour cream

Cream shortening, sugars, salt, and spices together. Add eggs, beating until well blended. Add almonds. Sift flour, baking powder, and soda together; add to creamed mixture alternately with pumpkin and sour cream.

Pour into a well-greased mold (about 2-quart size). Cover tightly and steam in continuously boiling water for about 2 hours. (Water should come halfway up pudding mold.) Let stand about 5 minutes before removing from mold. Serve hot with Satin Pudding Sauce. Makes 10-12 servings.

SATIN PUDDING SAUCE: Beat egg until foamy. Blend in butter, powdered sugar, vanilla, and nutmeg. Carefully fold in stiffly beaten cream.

Store in refrigerator until ready to use. Garnish top with toasted almonds, if desired.

Plum Pudding

1 c. chopped walnuts
1 ½ c. light raisins
1 ½ c. dark seedless raisins
1 ½ c. currants
1/3 c. each (2 oz.) glaze orange and lemon peel, finely cut
1/3 c. (2 oz.) finely cut citron
1 lemon, grated rind and juice
1/3 c. brandy or cider
1 c. sifted flour
1 ¼ c. fine, dry bread crumbs
1 c. firmly packed brown sugar
1 t. salt
1 t. nutmeg
2 c. suet (8 oz.) ground or finely chopped
4 eggs, very well beaten
½ c. milk

Mix first 6 ingredients. Stir in lemon and cider. In separate bowl mix the next 6 ingredients. Add to fruits, mixing well. Combine milk with beaten eggs, stir into fruit-flour mixture, blending thoroughly. Pack lightly into greased 2-quart mold, leaving 1-inch space for pudding to raise. Cover top with foil. Steam 5-6 hours. Serve with flaming brandy and hard sauce.

Frozen Mint Pudding

1 ½ t. gelatin
2 T. water
½ c. crushed white peppermint candy
¼ c. milk
2 eggs, separated
6 drops green food coloring

¼ t. salt
6 T. sugar
1 c. heavy cream
12 chocolate cookies, crushed

Sprinkle gelatin in water and cook a few minutes. Dissolve candy in milk over double boiler. Beat egg yolks well. Pour a little of the hot candy liquid into the egg yolks and mix, then add in the rest of the hot liquid. Cook until thick, stirring constantly. Add food coloring and gelatin; stir to dissolve. Cook until thick but not set.

Add salt to the egg whites and beat until stiff but not dry. Gradually add in sugar, beating constantly. Combine egg white mixture to gelatin mixture, and fold in whipped cream. Line bottom of tray with the crushed cookies, reserving a small amount to sprinkle on top. Pour in pudding mixture, sprinkle remaining cookies on top, and freeze until firm.

Crunchy Date Custard

2 slices bread
2/3 c. diced dates
3 eggs
¼ c. sugar
¼ t. salt
½ t. vanilla
2 ½ c. scalded milk
1/3 c. graham cracker crumbs
3 T. brown sugar
2 T. melted butter or margarine
Dairy sour cream

Cut bread into 1/2 -inch cubes; toast lightly. Place in 1-quart baking dish. Sprinkle dates over bread. Beat eggs lightly. Stir in sugar, salt, vanilla, and milk. Pour over dates. Place baking dish in pan of hot water. Bake at 350 degrees for 45 minutes.

Combine graham crumbs, brown sugar, and butter. Sprinkle over pudding. Bake 10 more minutes. Serve warm or cold with a dollop of sour cream on top. Makes 6 servings.

Pumpkin Dessert Ring

1 2/3 c. sifted flour
1 1/3 c. sugar
¼ t. baking powder
1 t. baking soda
¾ t. salt
½ t. cinnamon
¼ t. ground cloves
1/3 c. shortening
1/3 c. water

1/3 c. chopped nuts
2/3 c. raisins
1 c. canned or cooked pumpkin
¼ to 1/3 c. unbeaten egg (1 large)

Heat oven to 350 degrees. Grease well a 2-quart ring mold. Sift dry ingredients into bowl. Add shortening, water, nuts, raisins, and pumpkin. Beat 2 minutes at medium speed in mixer or 300 vigorous strokes by hand. Scrape bowl constantly. Pour into prepared mold. Bake for 40 to 45 minutes. Serve warm with fluffy hard sauce, lemon sauce, or whipped cream. Makes 8 servings.

Rich Pumpkin Custard

½ c. sugar
1 T. flour
½ t. salt
1 t. ginger
½ t. cinnamon
1/8 t. ground cloves
1/8 t. nutmeg
1 ½ c. strained cooked or canned pumpkin
½ c. corn syrup
2 eggs
1 c. milk

Combine sugar, flour, salt, and spices. Add in pumpkin and syrup; mix well. Beat eggs slightly, then add with milk. Pour into greased custard cups; place in pan of warm water. Bake at 325 degrees for 1 hour, or until silver knife inserted in center comes out clean. Serve hot with cream. Makes 6 servings.

Creamy Custards

4 eggs or 8 egg yolks
2 ½ c. milk
1/3 c. sugar
¼ t. salt
1 t. vanilla
Strawberry jam or currant jelly

Beat eggs lightly with a little of the milk. Add sugar, salt, remaining milk, and vanilla. Blend. Pour, through a fine strainer, into 6 un-oiled custard cups. Set in shallow pan. Pour hot water into pan to ½ the height of the custard cups. Bake at 350 degrees for 35 to 45 minutes. Custard is done when a knife inserted into the middle comes out clean. Cool, then chill custards. Run a spatula around the inside of each cup. Dump each cup out onto a serving dish and top with a spoonful of jam or jelly (that has been broken up with a fork). Makes 6 custards.

Blueberry Dessert

1 can blueberries
1 c. sugar
4 T. cornstarch
1 ½ cubes butter
Juice of ½ lemon
Small box graham crackers

Cook blueberries, sugar, lemon juice, and cornstarch until thick. Crush crackers into fine crumbs and mix with melted butter. Press half the cracker mixture into the bottom of a 10-inch square pan. Add filling and spread rest of cracker mixture over the top. Bake at 350 degrees for 20-25 minutes. Chill 3-4 hours. Serve with whipped cream.

Cherry Cobbler

1 can (21 oz.) cherry pie filling
1 T. grated lemon peel
1 c. Bisquick baking mix
¼ c. butter or margarine, softened
3 T. boiling water
½ t. sugar
¼ t. cinnamon

Heat oven to 400 degrees. Mix pie filling and lemon peel in 8x8-inch square pan. Combine baking mix and butter in small bowl. Add water; stir vigorously until dough forms a ball and cleans the bowl. (Dough will be puffy and soft.) Drop by spoonfuls onto fruit mixture. Mix sugar and cinnamon; sprinkle over dough. Bake 25 to 30 minutes or until topping is golden brown. Serve warm and if desired, with whipped cream. Makes 9 servings.

Éclair Dessert

Butter 9x13 baking dish; line with graham cracker crumbs. Mix together 2 small pkgs. French Vanilla instant pudding mix and 3 ½ c. milk. Fold in 8 oz. Cool Whip. Make 2-3 layers, alternating pudding mixture with more graham cracker crumbs.

Make icing by combining 3 T. cocoa, 1 ½ c. powdered sugar, 3 T. soft butter, and 3 T. warm milk. Spread on top of dessert and refrigerate overnight. Cut into squares.

Strawberry Macaroon Parfait

1 pint strawberries
2-3 T. sugar
2 egg yolks
¼ c. powdered sugar
2 T. butter, melted
4 macaroons, crumbled
1 t. vanilla
1 c. thawed Non-Dairy Whipped Topping

Set aside 4 strawberries; slice remaining berries and combine with sugar. Let stand 15 minutes. Beat egg yolks until very thick; beat in powdered sugar. Stir in butter and vanilla. Fold in whipped topping. Spoon half the berries into parfait glasses and top with half the macaroons and half the egg mixture; repeat layers. Garnish with reserved berries. Chill. Makes 4 servings.

Peppermint Dessert

14 oz. pkg. mini-marshmallows
1 pint whip cream
1 pkg. vanilla wafers, crushed
12 penny-sized peppermint sticks (or enough crushed candy to make it taste mild)
½ c. cold water
½ c. hot milk
1 envelope Knox gelatin

Soak gelatin in cold water, then add to hot milk. Dissolve gelatin, but don't let it set – just start to gel. Cool. Add in whipped cream. Put crushed wafers in the bottom of pan, reserving a small amount. Place marshmallows and crushed candy on top. Add whipped cream to gelatin and pour on top. Sprinkle remaining crumbs. Let set overnight in refrigerator.

Swiss Cherry Torte

1 pkg. white cake mix
¼ t. almond extract
Red food coloring
½ t. grated orange peel
1 can (16 oz.) cherry pie filling
1 pint whipping cream, whipped

Prepare cake mix using high altitude directions. Add almond extract. Remove 1/3 of batter to another bowl; add 10-12 drops red food coloring. Spoon pink and white batters alternately into 2 greased and floured 9-inch layer cake pans. Cut through batter with spatula to marble. Bake at 375 degrees for 25 minutes or until cake tests done. Cool in pans 10 minutes. Remove and cool on racks.

On first layer make a border of whipped cream which has been tinted with 8-10 drops red food coloring. Make border 1-inch wide and ½-inch high around edge of top of cake. Fill with cherry pie filling. Top with second cake layer. Make another border of cream 1-inch wide and 1-2-inch high. Fill with remaining cherry mixture. Frost sides with remaining whipped cream.

Pavlova

4 or 5 large egg whites, at room temperature
1 ½ c. sugar
1 t. cornstarch
1 t. vinegar
1 t. vanilla
1 pint heavy cream
Fresh strawberries
Sliced bananas

In a large bowl, beat egg whites until soft peaks form, then gradually add sugar. Beat constantly until peaks are very firm. Beat in cornstarch, vinegar, and vanilla.

Sprinkle bottom of pizza pan or baking sheet evenly with mixture of powdered sugar and cornstarch. Put meringue in pan and shape into a 12-inch solid circle. Bake at 375 degrees for about 1 hour. Remove from oven and cool away from drafts. At serving time, place meringue onto serving plate. Spread sweetened whipped cream on top and decorate with strawberries and bananas. Serve at once. Makes 12 servings.

Jean Jones' Chocolate Dessert

½ c. butter
1 c. powdered sugar
3 eggs, separated
2 oz. unsweetened chocolate
1 c. nuts
1 c. heavy cream
1 c. crushed vanilla wafers
1 c. salad marshmallows

Cream butter and sugar together until fluffy. Add egg yolks and beat. Add melted chocolate gradually, beating constantly. Add ½ c. nuts. Fold in stiffly beaten egg whites. Beat again.

Put ½ c. crushed cookies in a 9x9-inch pan. Carefully spoon above mixture over cookies. Put in refrigerator. Whip cream; combine with remaining nuts and marshmallows. Spread over the top of chocolate mixture. Top with remaining crumbs. Chill for several hours. Makes 9 servings.

Double Chocolate Meringues

2 egg whites
½ c. sugar
¼ c. finely chopped filberts
12 oz. pkg. semisweet chocolate chips
2 T. butter or margarine
½ c. light corn syrup
¼ c. milk
Chocolate ice cream

Beat egg whites to soft peaks. Gradually add sugar, beating until very stiff peaks form and sugar dissolves. Cover baking sheet with foil. Draw six 3 ½ -inch circles on foil; divide meringue among the circles. Shape with spoon to form shells. Sprinkle filberts atop. Bake at 275 degrees for 1 hour. Cool.

Prepare chocolate sauce by melting chocolate pieces and butter over low heat (in a saucepan). Gradually stir in corn syrup and milk; stir until mixture is smooth. Cook and stir 10 minutes. Remove from heat; cool. Serve warm or cold.

Raised Oven Doughnuts

1 ½ c. milk
1/3 c. shortening
¼ c. sugar
2 t. salt
2 t. nutmeg
¼ t. cinnamon
4 ¾ c. sifted flour
1/3 to ½ c. whole eggs, well beaten
2 cakes yeast (softened in ¼ c. lukewarm water)

Bring milk just to the boiling point. Remove from heat and stir in shortening, sugar, salt, nutmeg, and cinnamon. When mixture is lukewarm, add in remaining ingredients. Beat dough until well mixed. Cover pan and let stand in a slightly warm place until doubled in bulk (about 50-60 minutes). Turn dough onto well-floured board, turning over 2-3 times to form a soft ball (dough will be soft to handle). Roll dough lightly, avoiding stretching, until about ½-inch thick. Cut into doughnuts with a 3-inch cutter. Place rings carefully 2 inches apart, on greased baking sheets. Brush with melted butter. Allow to raise, then bake and glaze.

Easy-Do Donuts

1/3 c. sugar
½ c. milk

1 egg
2 T. melted shortening or oil
1 ½ c. sifted flour
2 t. baking powder
½ t. salt
½ c. seedless raisins
Fat for deep frying
¼ c. sugar
½ t. nutmeg

Blend together 1/3 c. sugar, milk, egg, and oil. Sift dry ingredients together and add to liquid mixture; stir lightly. Mix in raisins. Drop by heaping teaspoonfuls into hot fat (365 degrees). Fry 2-3 minutes or until golden brown. Drain on paper towels. Mix ¼ c. sugar and nutmeg in a bag. Shake warm donuts in bag. Note: for ease in spooning batter, dip teaspoon into hot shortening before dipping into batter.

Fill each meringue with a scoop of ice cream. Top with chocolate sauce. Makes 6 servings.

Danish Abbleskeva

2 c. flour
6 T. sugar
2 t. baking powder
¼ t. salt
1 ¼ c. milk
2 T. melted butter
1 t. vanilla
3 eggs, separated

Mix together everything except the egg whites. Beat egg whites separately until stiff; fold into other ingredients. Cook in Ebleskiven pan on top of stove (grease pan with ¼ t. oil). When brown on one side, flip over.

Crescent Caramel Swirl

½ c. butter or margarine
½ c. chopped nuts
1 c. brown sugar
2 T. water
2 cans (8 oz. each) Refrigerated Quick Crescent Rolls

Preheat oven to 375 degrees. In small saucepan, melt butter. Coat bottom and sides of 12-cup fluted tube pan with 2 T. of the melted butter; sprinkle pan with 3 T. of the nuts. Add remaining nuts, brown sugar, and water to butter. Heat to boiling, stirring occasionally.

Remove crescents from cans in rolled sections – do not unroll. Cut each section into 4 slices. Arrange 8 slices in prepared pan, separating each pinwheel slightly to allow sauce to penetrate. Spoon half the caramel sauce over the dough. Repeat with remaining dough, topping slices in pan. Pour remaining sauce over dough. Bake 25 to 30 minutes, until deep golden brown. Cool 3 minutes; turn onto serving platter or waxed paper. Makes 1 10-inch ring coffee cake.

Strawberry Tiered Shortcake

1 pkg. (2-layer size) yellow or white cake mix
1 quart fresh strawberries
1 pint whipping cream, whipped and sweetened
1 T. sugar

Combine and mix cake as directed on package. Pour into 2 greased and lightly floured 8-inch layer pans. Bake at 375 degrees for 30 minutes or until done. Cool in pans 10 minutes, then remove from pans and cool on racks. Split one cooled layer horizontally to make 3 thin layers. Freeze remaining layer to use at another time. Slice strawberries. Set aside 20 slices for garnish. Whip cream and sweeten. Top each of the 2 layers with 1/3 of the whipped cream and 1/2 of the berries. Sprinkle berries with 1 T. sugar. Stack layers. Top with remaining whipped cream and reserved strawberry slices.

Old-Fashioned Strawberry Shortcake

2 c. flour
2 T. sugar
1 1/2 t. salt
4 t. baking powder
1/2 c. shortening or oil
2 eggs, beaten
1/2 c. milk

Sift dry ingredients. Add shortening, cutting it in as for pie crust, until mixture is in tiny, coarse lumps. Add eggs and milk. Stir until just mixed and no more. Pat into flat baking pan about 3/4 to 1-inch deep. Bake at 450 degrees for 15 minutes. Butter crust as you take it out of the oven. Cut into squares. Serve warm with whole berries on top, then pour over the following mixture: 1 box strawberries cut into slices and added to 1 c. warm water mixed with 3/4 c. sugar. Some berries can be mashed in the mixture. This should stand for at least 30 minutes at room temperature before serving.

Strawberry Swirl

1 c. graham cracker crumbs
1 T. sugar

¼ c. butter, melted
2 c. sliced fresh strawberries
1 pkg. (3 oz.) strawberry gelatin
1 c. boiling water
½ lb. marshmallows
½ c. milk
1 c. whipping cream, whipped

Blend crumbs, sugar, and butter together. Press into the bottom of a long casserole. Chill mixture for 1 hour. Sprinkle 2 T. sugar over fresh berries and let stand ½ hour.

Dissolve gelatin in boiling water. Drain strawberries and reserve juice. Add sufficient water to make 1 c. liquid and add to gelatin. Chill until partially set.

Combine marshmallows and milk over heat in double boiler pan until marshmallows melt. Cool. Fold in whipped cream. Add berries to gelatin and swirl in the marshmallow mixture, marble effect. Pour into graham cracker crust and chill until served. Cut into squares. May be served with a dollop of whipped cream on each serving. Makes 12 servings.

Apple Rhubarb Crisp

2 c. pared and peeled apples, finely cut
2 c. rhubarb, washed and finely cut
2 eggs, separated
1 c. sugar
2 T. flour
½ t. salt

Place apple and rhubarb in a bowl; set aside. Sift sugar, flour, and salt together; mix with fruit. Beat egg yolks until lemon colored, then stir into fruit mixture. Beat egg whites until stiff; fold gently into fruit mixture. Pour into greased casserole. Sprinkle on topping, covering well and bake at 375 degrees for 30 to 40 minutes. Makes 8 servings.

TOPPING: Sift together ½ c. sugar, ½ c. flour, 1 t. cinnamon, and ¼ t. nutmeg. Crumble in ½ c. butter. When well mixed but still crumbly, add in ½ c. chopped nuts. Sprinkle on top of apple-rhubarb mixture.

Never Fail Meringue

1 T. cornstarch
2 T. cold water
½ c. boiling water
1 t. fresh lemon juice
3 egg whites

6 T. sugar

In a small saucepan, mix cornstarch and cold water until blended. Stir in boiling water and put over medium heat. Bring to a boil, stirring constantly. Cook, stirring constantly, for 2 minutes, or until thickened. Remove from heat and set pan in a small amount of cold water to hasten cooling to room temperature. Add lemon juice to egg whites and beat in electric mixer or with rotary beater until whites stand in soft peaks. Gradually add in sugar, beating well after each addition. Continue beating until whites stand in firm, glossy peaks. Add cornstarch mixture all at once and beat until well blended.

Pile meringue on pie, spreading to edges and making sure mixture touches crust at all points. Bake at 350 degrees for 12 minutes, or until lightly browned. Remove from oven and put in draft-free spot to cool 2-3 hours before cutting. Meringue cuts easily, but dip knife in hot water first, if preferred.

Strawberry Fantasy Dessert

1 c. flour

¼ c. brown sugar

½ c. chopped walnuts

½ c. melted butter or margarine

2 egg whites

1 c. sugar

2 c. sliced strawberries

2 T. lemon juice

1 c. heavy cream, whipped

Whole strawberries

In mixing bowl, combine flour, brown sugar, and nuts. Stir in butter or margarine; sprinkle onto baking sheet. Bake crumbs at 350 degrees for 20 minutes, stirring occasionally. Sprinkle 2/3 of crumbs into 13x9x2-inch baking pan.

In mixing bowl, combine egg whites, sugar, sliced strawberries, and lemon juice. Beat vigorously for 10 minutes or until stiff peaks form. Fold in cream. Pour over crumbs in pan. Sprinkle with remaining crumbs. Cover with aluminum foil; freeze 6 hours or overnight. Cut into squares to serve and top with whole berries.

Apple Cobbler

6 T Sugar

2 T. Bisquick

1/8 t. cinnamon

¼ c. water

1 quart apple slices

2 T. margarine

Topping

Combine sugar, Bisquick mix, cinnamon, and water. Pour into an 8x12-inch glass baking dish. Add sliced apples and dot with margarine. Spread Topping on top and then sprinkle on 1 T. sugar. Bake at 350 degrees for about 30 minutes. Serve warm for 6-8 people.

TOPPING: Add 1 T. sugar to 1 c. Bisquick mix. Combine 1 egg (beaten), 2 T. water, and ½ t. vanilla; stir into dry ingredients. Mix thoroughly.

Apple Pudding Cobbler

½ c. margarine or butter, melted

1 ½ c. sugar

1 ½ c. sifted flour

2 t. baking powder

¼ t. salt

¼ t. cinnamon

1 ½ c. milk

1 quart apple slices

Melt butter in a 2 quart baking dish. Combine sugar, flour, baking powder, salt, cinnamon, and milk to make a batter. Pour on melted butter in baking dish. Do not stir!

Drain apples and place on batter. Do not stir. Bake at 375 degrees for 40 minutes. Serves 6-8. Serve warm with ice cream, if desired.

Blueberry-Peach Cobbler

1 pkg. Duncan Hines Blueberry Muffin Mix

¼ c. sugar

½ t. cinnamon

6 T. butter or margarine

½ c. chopped pecans

2 cans (1 lb. 6 oz. each) peach pie filling

½ c. sugar

1 t. cinnamon

3 t. almond extract

Ice cream, if desired

In a medium bowl combine dry muffin mix, ¼ c. sugar, and ½ t. cinnamon. Cut in butter, then stir in nuts. In a 13x9-inch pan, combine pie filling, ½ c. sugar, 1 t. cinnamon, almond extract, and the drained blueberries. Spoon the crumb topping over the peaches.

Bake at 350 degrees for 35-40 minutes (until topping is golden brown). Serve with ice cream, if desired. Serves 12-15.

Blueberry-Peach Coffeecake

1 pkg. Duncan Hines Blueberry Muffin Mix
¼ c. sugar
¼ c. flour
½ t. cinnamon
1 can (1 lb.) sliced peaches, well drained (if desired)
2 T. butter or margarine

In a small bowl combine sugar, flour, and cinnamon. Cut in butter; set aside. Mix muffin batter as directed on the label, except do not fold in blueberries. Pour the batter into a greased 8-inch square pan. Top with drained blueberries and peach slices (if desired). Top with sugar mixture. Bake at 400 degrees for about 35 minutes, until nicely browned. Makes 9 servings.

Blueberry Cinnamon Drop Doughnuts

1 pkg. Duncan Hines Blueberry Muffin Mix
½ c. sifted flour
1 egg
¾ c. milk
Crisco for deep frying
½ c. sugar
1 t. cinnamon

Combine muffin mix and flour; add eggs and milk. Stir only until ingredients are moistened. Gently fold in blueberries. Drop from a teaspoon into shortening heated to 365 degrees. Fry until brown; turn once. Drain on paper towels. Shake warm doughnuts in a bag containing sugar and cinnamon.

Honey Rhubarb Betty

1 lb. rhubarb, cut in ½-inch slices (about 4 c.)
¾ c. sugar
1 t. nutmeg
Dash salt
2 T. water
6 T. butter or margarine, melted
½ c. honey
5 slices bread, cut in cubes (about 4 c.)

Combine rhubarb, sugar, nutmeg, salt, and water in a 10x6x1 ½ - inch baking dish. Blend butter and honey; stir in bread cubes. Spoon evenly over rhubarb. Bake at 375 degrees for about 30 minutes (or until topping is light golden brown). Serves 4-6.

Rhubarb Roll

2 c. diced rhubarb
2 c. biscuit mix
2 T. melted shortening
2/3 c. rich milk or light cream
Sugar
Cinnamon
2 c. water
1 ½ c. sugar

Make dough by mixing biscuit mix, shortening, and milk together with a fork. Roll out into a rectangle 1/3-inch thick on a floured board. Spread rhubarb evenly over dough. Sprinkle with sugar and cinnamon. Roll up like a jelly roll and slice into 1-inch slices. Place in a greased baking pan and pour over all a syrup made by combining the 2 c. water and 1 ½ c. sugar and bringing to a boil. Bake at 350 degrees for 35 minutes. Serve warm or cold with cream or ice cream.

Rhubarb Cobbler

¾ to 1 c. sugar
2 T. cornstarch
¼ t. cinnamon
4 c. diced fresh rhubarb
1 T. water
2 T. butter or margarine

Combine sugar, cornstarch, and cinnamon. Add rhubarb and water. Cook and stir until mixture is boiling. Cook for 1 minute more. Pour into an 8-inch round baking dish that has been greased. Place in 400 degree oven while preparing biscuits.

To make biscuits, sift together 1 c. flour, 1/3 c. sugar, 1 ½ t. baking powder, and ½ t. salt. Cut in 4 T. butter or margarine. Stir in 1/3 c. milk, ¼ c. chopped pecans, and 1 t. grated orange peel (optional). Drop by spoonfuls onto hot rhubarb mixture. Bake at 400 degrees for about 25 minutes. Serve with light cream, if desired. Makes 6 servings.

Rhubarb Crisp

3 c. diced rhubarb
¾ c. sugar
1 egg, beaten
3 T. flour
¼ t. nutmeg
¼ c. butter
1/3 c. brown or white sugar
2/3 c. flour

Mix rhubarb, ¾ c. sugar, egg, and flour. Stir in nutmeg; mix well. Spread in a greased

deep baking dish.

Cut butter into the 1/3 c. sugar mixed with the 2/3 c. flour. Work with a fork until crumbly. Press down over rhubarb. Bake at 350 degrees for 30 minutes. Serve with cream or favorite topping.

Rhubarb Krunch

3 c. diced rhubarb

1 c. sugar

3 T. flour

1 c. brown sugar

1 c. rolled oats

1 1/2 c. flour

1/2 c. butter

1/2 c. margarine or shortening

Combine rhubarb, sugar, and 3 T. flour. Place rhubarb mixture in a greased 8-inch square pan. Cut in butter and margarine into brown sugar, oats, and flour; mix well. Sprinkle over rhubarb. Bake at 375 degrees for 40 minutes.

Chocolate Refrigerator Dessert

Combine 2 T. cornstarch, 1/2 c. sugar, and 1/4 t. salt. Gradually add 2 c. scalded milk. Cook in double boiler 15 minutes, stirring until thick. Stir in a 1-oz. square of unsweetened chocolate (melted). Add a small amount of mixture to 2 beaten eggs; add to remaining mixture. Cook 5 minutes. Add 1/2 c. chopped nuts and 1/2 t. vanilla. Alternate graham cracker crumbs (1 c.) and pudding in a 1-pint refrigerator tray (or any pan). (Begin and end with crumbs.) Chill several hours. Top with whipped cream. Serves 4-6.

Lemon Mousse

2 envelopes unflavored gelatin

2 1/2 c. water, divided

1/2 c. lemon juice

1 c. sugar

2 t. grated lemon rind

1 c. whipping cream, whipped

Fresh strawberries for garnish

Sprinkle gelatin over 1/2 c. of the water in a saucepan. Place over low heat, stirring constantly, until gelatin dissolves (about 2-3 minutes). Remove from heat. Stir in the lemon juice, remaining 2 c. water, sugar, and lemon rind. Chill until mixture is consistency of unbeaten egg whites. Beat whipping cream until stiff peaks form. Gradually beat in lemon mixture until mixture is light and fluffy. Turn into a 2-quart mold and chill until firm. Un-mold and garnish with strawberries.

Lemon or Chocolate Dessert

1 c. flour
½ c. butter
1 c. crushed nuts
8 oz. pkg. cream cheese
1 c. powdered sugar
1 c. Cool Whip
2 small pkgs. instant chocolate or lemon pudding
3 c. milk
1 t. lemon juice (if using lemon pudding)

Mix together flour, butter, and nuts; press into the bottom of a 9x13-inch pan. Bake at 350 degrees for 15 minutes – No longer! Cool.

Whip together the cream cheese, powdered sugar, and Cool Whip. Spread over baked crust.

Mix the pudding with the milk and add in the lemon juice (if using lemon pudding). Pour over cream cheese mixture. Cover with Cool Whip. Sprinkle with nuts.

Baked Chocolate Souffle

(Better Homes and Gardens, April 1947)

2 T. butter
2 T. enriched flour
¾ c. milk
1 ½ oz. unsweetened chocolate, grated
¼ c. sugar
½ t. vanilla
4 egg yolks, well beaten
4 stiff-beaten egg whites
3 T. sugar

Melt butter; add flour and blend. Gradually add in milk. Cook until thick, stirring constantly. Stir in chocolate, ¼ c. sugar, and vanilla. Beat egg yolks until thick and lemon-colored. Gradually add chocolate mixture. Cool. Beat egg whites until stiff; beat in 3 T. sugar. Fold into chocolate mixture. Bake in a greased and sugared 1 ½ quart casserole dish at 325 degrees for 45-50 minutes. Serve immediately with Vanilla Sauce.

VANILLA SAUCE: Combine 1 t. flour, ½ c. sugar, and 1/8 t. salt. Add ½ c. light corn

syrup and $\frac{3}{4}$ c. milk. Cook over low heat, stirring constantly. Add 1 t. vanilla, $\frac{1}{4}$ t. cinnamon, and 1 T. butter.

Apple Dessert

5-6 medium apples, sliced thin

$\frac{3}{4}$ c. brown sugar

1 square butter

$\frac{3}{4}$ c. oatmeal

$\frac{1}{2}$ c. flour

If using tart apples, sprinkle some white sugar on top, then place in bottom of pan. Mix together brown sugar, butter, oatmeal, and flour until crumbly; sprinkle on top of apples. Bake at 350 degrees for 30 minutes.

Chocolate-Orange Torte

4 egg whites

$\frac{1}{4}$ t. cream of tartar

$\frac{1}{4}$ t. salt

$\frac{3}{4}$ c. sugar

$\frac{1}{2}$ c. semi-sweet chocolate chips

1 c. heavy cream

Beat egg whites until frothy. Add cream of tartar and salt; beat until stiff. Gradually add sugar (about 2 T. at a time), beating thoroughly after each addition. Spread in a well-greased and floured 9-inch pie pan, making edges slightly higher than center. Bake at 275 degrees for 1 hour. Cool. Sprinkle $\frac{1}{4}$ c. chocolate over meringue. Whip cream, adding 2 T. sugar; spread half of cream over chocolate. Next add cool Orange Filling. Top with remaining cream and sprinkle chocolate on top.

ORANGE FILLING: Beat 4 egg yolks until thick; gradually beat in $\frac{1}{3}$ c. sugar. Add 1 t. grated lemon peel, 1 t. grated orange peel, 2 T. orange juice, and 1 T. lemon juice. Cook over hot water until thick, stirring constantly. Cool.

Frozen Dessert

1 egg white

1 c. whipping cream

Dash salt

$\frac{1}{4}$ t. vanilla

$\frac{1}{4}$ t. almond extract

$\frac{2}{3}$ c. toasted coconut

$\frac{1}{3}$ c. sugar

Over low heat, combine egg, whipping cream, and salt. Add sugar gradually. Remove from heat and stir in remaining ingredients. Pour into cupcake liners and freeze.

Strawberry-Graham Cracker Dessert

18 graham cracker squares
¼ c. sugar
¼ c. melted butter
½ lb. marshmallows
½ c. milk
1 pint sweetened strawberries (fresh or frozen)
½ c. chopped nuts
1 c. whipping cream

Roll crackers until fine crumbs; add melted butter and sugar. Mix well and put 2/3 of mixture into greased pan or baking dish (pat down to make crust).

Melt marshmallows in double boiler and cool. Add cream, which has been whipped until stiff. Spread mixture on top of graham cracker layer. Place strawberries on top, and then nuts. Sprinkle remaining 1/3 of graham cracker crumbs on top. Chill 12 hours before serving. May be served with whipped cream topping. Makes 8 servings.

Holiday Gelatin Trifle

1 pkg. (4 serving size) strawberry Jello
¾ c. boiling water
½ c. cold water
Ice cubes
1 c. sliced strawberries
1 c. sliced bananas
2 c. pound cake cubes (1/2-inch)
¼ c. orange juice
1 ½ c. cold milk
1 pkg. (4-serving) Instant vanilla pudding
½ c. Cool Whip

Dissolve gelatin in boiling water. Combine cold water and ice cubes to make 1 ¼ cups; add to gelatin. Stir until slightly thickened. Remove remaining ice. Stir in berries and bananas. Place cake cubes in large serving bowl; sprinkle with orange juice. Spoon gelatin mixture over cake. Chill 10-15 minutes, or until thickened.

Meanwhile, pour milk into bowl. Add pudding mix and beat until blended. Let stand a few minutes to thicken. Fold in Cool Whip; spoon over gelatin in bowl. Chill. Garnish with additional whipped topping and strawberries, if desired. Makes 10 servings.

Chocolate Refreshers

1 ¼ c. sifted flour
¾ t. soda
½ t. salt
1 ¼ c. chopped dates
¾ c. brown sugar
½ c. water
½ c. butter
Orange Glaze

Combine dates, brown sugar, water, and butter. Cook over low heat, stirring constantly, until dates soften. Remove from heat and stir in 6 oz. chocolate chips. Beat in 2 eggs and add dry ingredients alternately with ½ c. orange juice and ½ c. milk. Add 1 c. chopped walnuts. Bake in a well greased 15x10x1-inch jelly roll pan at 350 degrees for 25-30 minutes. Cool and spread with Orange Glaze. Cut into bars.

ORANGE GLAZE: Mix together 1 ½ c. powdered sugar, 1-2 t. grated orange rind, 2 T. butter, and 2-3 T. cream. Spread on cookies.

Rum Balls

60 vanilla wafers, crushed
1 c. ground walnuts
3 T. white corn syrup
1 c. powdered sugar
5-10 T. rum

Combine all ingredients. Roll into small balls and dip in powdered sugar. Store in glass jar in cool place. Keep indefinitely.

Plum Pudding

1 can (1 lb. 13 oz.) purple plums
1 c. flour
¾ c. sugar

1 ½ t. baking soda
½ t. salt
¾ c. brown sugar, firmly packed
1 egg
½ c. chopped nuts

Drain plums, reserving ¼ c. of the syrup. Pit and dice plums. Mix together dry ingredients; add in egg and reserved syrup. Mix well. Stir in plums and nuts. Pour into well greased and floured baking dish or mold. Bake at 325 degrees for about 60 minutes, or until firm in the center. Un-mold and serve cold with hard sauce or whipped cream. Serves 8.

Golden Apple Betty

6 Golden Delicious apples
½ c. water
½ t. cinnamon
2 t. shredded lemon peel
1 c. brown sugar, firmly packed
¾ c. Grapenuts cereal
6 T. butter or margarine
6 T. flour

Core and thinly slice unpared apples. Arrange overlapping slices in shallow, buttered 1 ½ quart baking dish. Pour water over apples, sprinkle with cinnamon and lemon peel. Mix together sugar, Grapenuts, butter, and flour until crumbly; sprinkle over apples. Bake at 350 degrees for about 45 minutes, or until apples are tender and crust is browned. Serve warm or cold, with cream. Serves 6-8.

Ginger Delight

8 oz. ginger snaps
2 T. butter, melted
½ c. butter
1 c. powdered sugar
2 eggs
2-3 apples

- 1 c. cream, whipped
- 1 T. chopped, candied ginger
- ½ c. chopped walnuts

Crush ginger snaps into 2 c. crumbs. Save ½ c. crumbs for topping, then add melted butter to remaining crumbs. Spread on bottom of 9-inch pan; press down evenly. Cream butter and sugar together. Add eggs and beat thoroughly; spread over crumbs. Chill while preparing apples. Pare and slice apples into 1/8-inch slices. Cook apples for 5 minutes in water to cover; drain and cool. Add layer of apples to dessert. Top with whipped cream, adding candied ginger. Sprinkle nuts and remaining crumbs on top. Chill overnight.

Tortoni Squares

Aunt Dottie

- 2 c. crushed vanilla wafers
- 8 T. melted butter
- 2 T. almond extract
- 1 c. almonds, toasted and coarsely chopped
- 3 quarts vanilla ice cream
- 24 oz. apricot or peach jam

Combine almonds, butter, crumbs, and almond extract; mix well. Save ½ c. of mixture for topping. Sprinkle half of remaining mix over the bottom of a 9x13 pan. Spoon half of ice cream over mix. Drizzle with half of jam. Repeat layers (crunch mixture, ice cream, and jam). Top with reserved crumbs. Garnish with whipped cream and cherries. Serves 12-16.

Angel Delight

- 8 oz. jar maraschino cherries, drained
- 1 can (8 ¾ oz.) crushed pineapple
- 2 c. mini marshmallows
- 28 graham crackers, crushed (2 c. crumbs)
- 1/3 c. softened butter
- ¼ c. lemon juice (approximately)
- 1 pkg. lemon gelatin
- 1 c. cold evaporated milk

¼ c. toasted sliced almonds

Cut cherries into quarters. Drain pineapple, saving liquid. Mix together cherries, pineapple, and marshmallows; let sit in refrigerator for awhile.

Mix cracker crumbs and butter in 9x13 baking dish. Set aside ¼ c. of crumb mixture; press remaining mixture into bottom of dish. Chill.

Add enough lemon juice to pineapple juice to make ¾ cup. Bring juices to a boil; pour hot juice over gelatin and stir to dissolve. Cool, then chill until mixture is the consistency of unbeaten egg white. Gradually add evaporated milk to gelatin, beating at low speed of mixer. Beat at high speed until mixture has thickened and doubled in volume. Chill mixture until it will form stiff peaks when dropped from a spoon. Fold in fruit mixture. Pour filling over crumbs in baking dish and spread evenly. Mix remaining ¼ c. crumb mixture with almonds and sprinkle over top. Chill until set – about 3 or 4 hours. Serves 8-10.

Dreamy Avocado Whip

2 avocados

½ c. frozen limeade or lemonade concentrate, thawed

3 T. sugar

1 envelope plain gelatin

2 T. water

½ pint whipping cream

Cut avocados lengthwise into halves; remove seeds and skin. Mash or sieve fruit. Add limeade and sugar. Soften gelatin in water; dissolve over hot water. Whip cream until almost stiff; beat in gelatin. Fold at once into avocado mixture. Spoon into sherbet glasses. Chill. Serves 4-6.