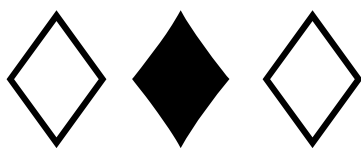




UNIVERSITY OF WICHITA

Char's



Recipe
Book

- Wassail

Stud 3 oranges with
cloves, about $\frac{1}{2}$ "
apart

Bake $\frac{1}{2}$ hr at 350° .

Heat 1 gallon apple cider
with 8-10 sticks cinnamon
 $\frac{1}{4}$ c lemon juice

Add oranges

Simmer 2 hours - longer is
okay

Add 2 c vodka
 $\frac{1}{4}$ c brandy

Makes 18 cups (36 $\frac{1}{2}$ cup
servings
per gallon)

Rum Punch

- 1 part sour (lemon juice)
- 2 parts sweet (powder sugar)
- 3 parts strong (rum)
- 4 parts weak (orange juice,
nectar, pineapple
juice, etc.)

Rompope (Mexican drink)

Put 1 vanilla bean
 $\frac{1}{2} - \frac{3}{4}$ c sugar
in 1 qt milk
Slowly bring to boil

Beat 12 egg yolks
until thick & light
Add $\frac{1}{3}$ c cold milk

Gradually beat egg/milk
mixture into first mixture
with a wooden spoon
and cook slowly until
liquid thickens & coats spoon.

Cool and add
 $\frac{3}{4}$ c rum (more
or less)

Cover.
Keeps indefinitely refrigerated.

Yield $1\frac{1}{2}$ qts.

— Elena Zelayeta

Kaluka

4 - 1oz jiggers instant coffee

4 c boiling water

8 c sugar

Mix & cool - Add

1 fifth brandy (cheap)

1 vanilla bean

Pour in 1 gal. jug (not plastic)

Shake once a day for 30 days

Yield approx. 3 fifths Kaluka

2 1 part Kaluka

2 1 part vodka

2 1 part half + half

2 - 3 ice cubes

} Place in
blender
& turn
on high 30 sec.
or so

Apricot Brandy

1 qt. vodka ($3\frac{3}{4}$ c)
 $1\frac{1}{2}$ oz rock candy
 $1\frac{3}{4}$ c apricots (dried) - 1 box

Put in $\frac{1}{2}$ gal. bottle
Shake every week for 6 wks
Strain with tea strainer
then with gauze

Add red or yellow food
coloring to improve color

Sangria (Betsey Held)

- 8 pts red wine (2 bottles)
- 4 pts brandy (4 cups)
- 1 pt. lemon juice (1 c. or less)
- Sugar to taste.
- Soda if desired.

Rhine Punch

- 1 qt. Rhine wine
- $\frac{1}{2}$ qt. soda
- $\frac{1}{2}$ c simple syrup
- $\frac{1}{2}$ c brandy
- $\frac{1}{2}$ c vodka

Champagne Punch - Flynn

- 1 gal Sauterne
- 1 qt. champagne
- 1 qt. soda

Cherry Heering

1 qt. carstairs
1 gal. Pilsener
36 oz pure cherry syrup

Put in glass bottles; let sit
24 hours.

Then bottle - Put 2
margarine cherries in each
bottle

DINNER-PARTY COFFEE

3 c coffee
2 T sugar
1/4 c rum

Royal Velvet Champagne Punch

Chill

2	5 th s	cheap champagne
2	5 th s	Widmer's Claret
1	qt	Club soda

Add

1	c	lemon juice
1	c	orange juice
2	c	unsweetened pineapple juice
1 1/2	c	grenadine
2	pkg	frozen red raspberries (100g pkg)
2		oranges - thinly sliced

Makes 50-60 servings
Cost - around \$13⁰⁰ © 1968

Christmas Eve Punch

- 1 32oz bottle cranberry juice
- 1 can unsweetened pineapple juice
- 2c orange juice
- $\frac{2}{3}$ c lemon juice
- $\frac{1}{2}$ c sugar
- 2t. almond extract

1 33.8 oz bottle ginger ale, chilled
132 oz per batch

Combine all ingred except G.A.
Chill by freezing

-to serve: add ginger ale
stir well

Zucchini Salad

Cook ^{thick} sliced zucchini until
just tender

Cut green pepper into rings

Cut tomato into chunks

Toss together with chopped chive

Dress with 2 parts vinegar

1 part oil

season to taste

Marinate as long as time allows

Fish Fried in Beer Batter

$\frac{1}{2}$ oz wet yeast

Pour over it

$2\frac{1}{2}$ oz warm fish stock

Add

$\frac{1}{2}$ c flour

Blend in blender with

$2\frac{1}{2}$ oz flat beer

1 T olive oil

Place in warm place 4 hours

Soak fish in milk

Toss in bag with flour

Add $\frac{1}{2}$ whipped egg white to batter

Heat oil to 385°

Coat fish with batter

Fry 4-5 min.

Crab Casserole
Cook 2 crab legs (about 8 oz)

Chop fine: 2 oz shallots
2 oz green pepper
2 stalks celery

Add 1 t dry mustard
1 shake cayenne pepper
salt, lemon juice,
cracker crumbs + crab

Bake in greased casserole
350° - 25 minutes

DATE PUDDING

Butter pan - Dissolve $1\frac{1}{2}$ c brown
sugar in $\frac{1}{2}$ c boiling water. Spread
in pan. Fill pan only about $\frac{1}{3}$
full of batter.

Mix together

1 c sugar
1 c flour (use 2 T to flour nuts)
1 t baking powder
1 t salt

Add

1 c milk
1 t vanilla

Beat. Then add

1 c date, chopped
1 c nut, dusted with flour
Bake 350°

Cold Cucumber Soup

Put in blender

3 chopped cucumbers
1 clove garlic
 $\frac{1}{2}$ c chopped onion
3 T wine vinegar
 $\frac{1}{2}$ c chicken broth

Add 2 c sour cream
and more chicken broth
if needed for desired
texture

Pineapple Thing

Drain 2^{or 3} 20oz cans pineapple
Melt $1\frac{1}{2}$ sticks butter in 13x9
casserole
Mix 1 c sugar
5 T flour
Mix $2\frac{1}{2}$ c shredded sharp cheddar
2 c crushed Ritz crackers

Add pineapple to melted butter
in casserole. Sprinkle
with sugar mixture. Cover
with cracker/cheese.
Cover with foil + bake
30 min @ 350
Remove foil + bake
5 min more until golden brown

Pine Nut Orzo

Cook 2 c orzo
Drain
Toss together with $\frac{2}{3}$ c fresh parsley
 $\frac{2}{3}$ c fresh dill
 $\frac{1}{4}$ c lemon juice
Salt & pepper

Saute 3 cloves garlic
in $\frac{1}{4}$ c olive oil
Add 1 T butter
2 Portobello mushrooms,
sliced & quartered
Add 3 chopped tomatoes
Add $\frac{1}{4}$ c white wine

Pour over orzo, sprinkle
 $\frac{1}{4}$ c pine nuts
1 c crumbled feta
on top.

Tuna Pie

Beat 2 eggs
Add $1\frac{1}{2}$ c cooked rice
2 cans tuna
2 chopped green onions
1 t thyme

Pack into greased pie plate (glass)
Cover with waxed paper.

Microwave on high 7-10 min (til set)

Rotate $\frac{1}{4}$ turn at ~ 4 min.

Sprinkle with shredded cheese

Broccoli Casserole

Cook 10 min

2 pkg frozen chopped broccoli
press out all water.

Saute

in $\frac{1}{4}$ c chopped onion
4 T oil

Stir in 2 T flour
 $\frac{1}{2}$ c water

boil a few minutes

Blend in

8 oz Cheddar or other
cheese, grated

Add 3 beaten eggs
and the broccoli

Pour into $1\frac{1}{2}$ qt buttered

Cover casserole dish

~~Dot~~ with $\frac{1}{2}$ c cracker crumbs

Dot with 2 T butter

Bake at 325° 30 min. or
until inserted knife comes
out clean.

Corn Casserole

Mix together:

- 1 large can cream-style corn
- 1 can white millet corn
- 2 beaten eggs
- 1 stick butter, melted
- 1 8 1/2 oz box Jiffy corn muffin mix
- 1/2 c sour cream

Pour in 9 x 13" buttered dish & bake at 350° for about 45 minutes, or until firm in the middle

Lentil - Oatmeal Loaf

Combine 2 c cooked lentils
 2 c " brown rice
 1 grated carrot
 1 clove garlic, diced
 1/2 c rolled oats

Add 1 beaten egg
 2 T oil
 3 T tomato paste
 1/2 t salt
 1/8 t pepper
 1/4 t dried sage

Mix until well blended.
Spoon into a greased loaf pan.

Bake 45 min at 350°

Serves 6-8

Lentil Rice Casserole

Combine 3 c chickenbroth (less)
 3/4 c raw lentils
 3/4 1/2 c brown rice
 3/4 c chopped onion
 1/2 t basil
 1/4 t oregano
 1/4 t thyme
 1/4 t garlic powder

Bake 1 1/2 hrs at 300° uncovered
During last 20 min top with
grated cheese.

TABULI

Soak 2 c bulgar wheat
in 2 c cold water
for one hour

Add 1 c chopped parsley
1/2 c " green pepper
1 c minced green onion
(inc. tops)
1/2 c minced fresh mint
(or 2 T dry mint)

Mix together

1/2 c olive oil
1/2 c lemon juice
2 t salt

Mix dressing + salad together
well and chill.

Tabbouleh

1 C boiling water + 1 C bulgur; let stand for ~45 min.

Combine in a mixing bowl:

2 medium tomatoes (~2½"), diced and drained

½ cucumber, peeled and diced

¾ oz pkg parsley, chopped fine (~¾ C loosely filled)

¼ tsp each, salt and pepper and cumin

16 sprigs mint, chopped fine (~½ C loosely filled)

¼ C chives, chopped fine

4 oz olive oil and 3 oz lemon juice

Add the bulgur, mix well and allow to blend for at least an hour.

Exact amounts are not critical; this is how I made it 20-May-2015. JRS

Chris Blue's Cheese Soup

(PSOC)

make cook together and roux	3	c	chopped potatoes	
	1 3/4	c	water	
	1/2	c	celery	
	1/2	c	carrot	
	1/4	c	onion	
	1	t	parsley flakes	
	1		chicken bouillon cube	
	1/2	t	salt	
	1/2	c	milk	} and add
	3	T	flour	
1/2	#	Velveta		

Mung Bean Casserole

Soak + then cook

2 c mung beans in

4 c chicken stock - $\frac{1}{2}$ hr.

Saute 1 onion

1 clove garlic

ginger root

in peanut oil.

Add to beans with salt + pepper
to taste.

(Then cook $\frac{1}{2}$ hour?)

Green Pepper Jelly

6 large green or red peppers
 $1\frac{1}{2}$ c vinegar
1 t crushed red peppers
6 c sugar
 $\frac{1}{2}$ t salt
2-3 oz packs liquid Certo

Put $\frac{1}{2}$ peppers and $\frac{1}{2}$ vinegar into blender. Blend.

Add to chopped peppers, sugar, salt & red (hot) peppers in saucepan.

Bring to a boil and add Certo. Cook 30 minutes.

Add coloring, if desired.

Put in hot, sterile jars and seal or cover with melted parafin.

Chili Relleno Torta

Preheat oven to 375°

Mix $\frac{1}{2}$ # grated cheddar
 $\frac{1}{2}$ # 1" Mont. Jack
and spread in 10" pie plate.

Beat 5 eggs

Add $\frac{1}{3}$ c all purpose flour
slowly
Beat in $1\frac{2}{3}$ c half + half

Pour egg mixture over cheese.

Spoon 4 oz can diced green
chilis, drained
 $\frac{1}{4}$ c picante sauce
over all.

Bake 45 min - Until
center is set.

Taco Pulling

Saute

2 medium onions, minced,
in

2 T oil

Remove from pan
Brown

1 lb. ground beef
and drain.

Add

1 clove garlic

1 t salt

$\frac{1}{4}$ t pepper

1 T chili powder

1 T paprika

the onions

1 #2 can tomatoes

Cover & simmer one hour.

Makes enough for 12 tacos

Sopa de Arroz

Brown

1 c uncooked rice

in

3 T oil

Add

1 medium onion, minced

1 1/2 c canned tomatoes

salt to taste

1 10 1/2 oz can beef or

chicken broth or

2 c meat stock.

Cook slowly until liquid
is absorbed about 25 min.

Uncover & leave open on
burner 10 min. on low
heat.

Quiche Crust

Mix 1 c whole wheat flour
1/4 c Parmesan cheese
1/2 t salt

Cut in 1/2 c shortening

Sprinkle 1-2 T cold water

over flour mixture. Mix lightly
with fork until it just holds
together.

Press into 9" pie plate.

Sprinkle with 2-4 T sunflower
seeds or pine nuts or walnuts,
etc. if desired.

Quiche Custard:

1 3/4 c milk or cream
1 c grated cheese
1/2 t salt
other seasoning
3 beaten eggs

Sherry Dressing
from Woman's Day
July 1961

Combine in top of double boiler:

1 beaten egg

$\frac{1}{4}$ c sugar

$\frac{1}{4}$ c sherry

~~dash salt~~

1 t butter

$\frac{1}{4}$ c orange juice

1 T lemon juice

Cook over boiling water until
slightly thickened, stirring.

Chill. Just before serving

fold in

$\frac{1}{4}$ c heavy cream, whipped.

Savory Green Beans

Make white sauce with

4 T butter

4 T flour

2 c milk

Add $\frac{3}{4}$ c shredded cheese
salt

pepper

Stir until cheese is melted.

Add 1 t ground basil, thyme,
marjoram, or other
likeley herbs.

Place

3 c hot cooked green beans
in shallow baking dish. Cover
with cheese sauce.

Sprinkle with

3 chopped hardcooked eggs

$\frac{1}{4}$ c shredded cheese

Place in hot oven just long enough
for cheese to melt.

Spinach Salad

- 1 # spinach
- 1 can bean sprouts
- 8 slices fried bacon,
crumbled
- 3 hard boiled egg, sliced
- $\frac{1}{2}$ t salt

Dressing:

- 1 c salad oil
- $\frac{1}{2}$ c sugar
- $\frac{1}{3}$ c catsup
- $\frac{1}{4}$ c vinegar
- 1 t salt
- 1 t minced onion
- 1 t worcestershire sauce

Bring to boil; cool;
whirl in blender

Onion Shortcake

8-10 medium white onions

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

3 T butter

Melt butter in frying pan.
Add cut-up onions - sprinkle
with salt. Cover & simmer
til onions are tender but
not brown.

1 c flour

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

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

$1\frac{1}{2}$ T shortening

$\frac{1}{2}$ slightly beaten egg

$\frac{1}{3}$ cup milk

Sift dry ingredients. Work
in butter or shortening.

Combine milk & egg and pour
all at once over dry ingredients.
Stir til just mixed.

Spread in greased casserole
and cover with cooked onions.

$\frac{1}{2}$ slightly beaten egg

$\frac{3}{4}$ - 1 c heavy cream (sweet or
sour) or condensed
milk or half condensed
milk and half cream.

Mix egg & cream together
& pour over onions.

Bake at 425°

for 25 minutes

Turkish Eggplant

from Sara Pitzer

Cube 1 unpeeled eggplant

Saute eggplant
2 1/2 c sliced onion

in 1 c + 2T oil (part olive)
1 c diced celery

Add 2 8oz cans tomato sauce.

Simmer 15 minutes.

Add 1/4 c red wine ~~or~~ vinegar

2 T sugar

2 T capers

1/2 t salt

1 dash pepper

12 sliced black olives

Simmer covered 20 minutes

Refrigerate overnight

WHOLE EARTH YOGURT

Soften $\frac{1}{2}$ t unflavored gelatin
Add boiling water to make
1 c

Add 1 T sugar
Set mixture cool a bit

Preheat oven to 275° (250-300)
ok

Mix 3 c powdered milk
with 3 c water
Add 1 lg can evaporated
milk
2 c tepid water
and gelatin mixture
Add 3 T yogurt
Stir Thoroughly.

Cover bowl, put in oven
and turn oven off.

Leave overnight - 8-10 hrs.

Makes about 2 qts.

Baked Beans

Mix together

- 1 #2 can lima beans
- 1 " " kidney
- 1 " " baked beans
- 1 " " butter beans
- 2 T chili powder
- $\frac{3}{4}$ c catsup
- $\frac{1}{2}$ c brown sugar
- 1 large onion, sliced thin.
- 1 large green pepper, sliced thin

Bake in slow oven several hours.

Corn Pudding

Mix 1 T cornstarch
with 2 T sugar
Beat 1 or 2 eggs
Add sugar mixture and
1/2 t salt
1 or 2 c. corn

Pour into greased baking dish -
Add milk to cover corn.

Bake at 350° about 45 min.

OR

Combine

1 can corn (or 1 c. dry, soaked overnight)
3 T margarine, melted
1 c milk
1 t baking powder
1 1/2 T flour
1 T sugar
2 egg yolks.

Beat egg whites until stiff -
Fold in.

Bake at 350° 45 min.

Fish Pondue

Bring 1 c water
to a boil in a skillet
Add 1 # fresh or frozen fish
fillets
Cover & simmer 7-10 minutes -
until fish flakes easily.
Drain fish & flake

Melt $\frac{1}{4}$ c margarine
Add 1 c soft bread crumbs
Cook 5 min. stirring constantly

Add fish
1 tall can, evaporated milk
 $\frac{1}{4}$ c minced green pepper
1 canned pimientos,
 $\frac{1}{2}$ t salt
 $\frac{1}{8}$ t pepper
1 T Worcestershire sauce
1 c cooked peas

Beat 3 egg whites until stiff
and fold in.

Pour in well-greased 2 qt. Casserole
Set in pan of hot water & bake 350°
40 min. or until firm.

Serve with Hollandaise sauce if desired

Blender Hollandaise: Put 3 egg
yolks, 2 T lemon juice, $\frac{1}{4}$ t salt
in blender. Whirl 2 seconds over.

With blender running drip
in $\frac{1}{2}$ C melted margarine.

Baked Beans

Ketchup	beans
white wine	onion
honey	
wine vinegar	
mint	
parsley	
steak sauce	
liquid smoke	

Soak beans overnight
Parboil ~ 1 hour
Bake in slow oven overnight

AMANDA'S BAKED BEANS

Cover

2# yellow-eye beans
with water. Bring to boil,

Set aside for 1 hour.

Drain - add fresh water -
simmer til tender. Drain,
reserving bean liquor

Put 1 whole medium onion

2 oz lean salt pork (sliced)
in large bean pot.

Mix $\frac{1}{2}$ c maple syrup

1 t dry mustard

2 t salt

Plus enough hot liquor
to cover beans, top with

2 oz more pork.

Cover - Bake 6-8 hours @ 275°
adding hot bean liquor as
needed to cover beans.

Uncover - top with

$\frac{1}{2}$ c. cream
for last hour.

MARGO'S HERETICAL BAKED BEANS

Mix 2 large cans baked beans
(without pork)
and 1 c whiskey or rum
Put in casserole—
Edge top with pineapple
slices, rounded side up
Bake at 350° to bubbling.
Top with
2 c sour cream
Reheat

Dried Tomato Balls

Peel &

Cut tomatoes in thick slices —
Sprinkle well with salt —
(1 cup salt to 1 bushel)
Let stand several hours in
calander

Boil until very soft.
Cool — Rub through fine
seive.

Place pulp in Kettle — simmer
until it will hold its shape.
(Stir often to prevent sticking)

Spread paste on board, scoring
several times to enhance drying.
Put in sun

Work mass frequently with
spatula to aid drying.

When dry, put in pans & let
stand 4 days

Cut ~~in~~ and roll in egg shaped
portion. Dip balls in oil —
Place in stone jar, cover
with heavy paper or cloth
dipped in oil & salt. If they
dry out too much, pour oil
over them —

When ready to use dissolve a
small amount in boiling
water.

Charlotte Gregg

Hummus bi TAHINI

Drain one 15 oz can chick peas
Save liquid

Combine in blender jar
chick peas

$\frac{1}{2}$ - 1 c. liquid from peas

2 cloves garlic

6 - 8 T lemon juice

$\frac{1}{2}$ c Tahini

1 t salt

Blend to a smooth puree
Thin if desired with more
chick pea broth or water.

Chinese Tea Eggs

Hard boil 6 eggs
Cool and crack without
removing shells

Place egg in a saucepan with
just enough water to cover.
Add 1 T salt

1 t star anise
Bring to a boil

Add 2 tea bags (Earl Grey
is good)

Turn down heat & gently
simmer 1 hour.

Remove from heat and leave
eggs in liquid overnight.

Catfish w/ Pecan Crust

Spray 13 x 9 pan with cooking oil spray
Combine $\frac{1}{4}$ c fine dry bread crumbs
2 t Old Bay seasoning
Bread 4 fish fillets
Cover top of fish fillets with
 $\frac{1}{4}$ c chopped pecans
Melt 1 T butter
Sprinkle juice of 1 lemon over fish
Pour butter over top
Bake 12-14 min. at 450°

Pakoras

Batter: Sift together
1 c garbanzo flour
1 t ground cumin
1 t turmeric
1 1/2 t ground coriander
1/2 t allspice
1/2 t cinnamon
3/4 t salt
1/2 t crushed chilis
3/4 t baking powder

Add 1/2 c water (may need a little more)

Plain Pakora: Pour about 1 T batter in hot oil (or ghee) - When it puffs up, turn over & brown. When it sounds hollow when tapped, it's done.

Filled Pakora: Dip thin sliced vegetables in batter & deep fry til golden. Vegetable suggestions: Broccoli or cauliflower -ettes no more than an inch across.

Eggplant, green pepper, asparagus tips - Thin sliced and no more than 2" long.

Buchini, cucumber, carrot cut in rounds or sticks.

Pasta Fritters

$\frac{1}{4}$ # cooked spaghetti
(2 cups), chopped
2 green onions, chopped
1 zucchini (2 8 oz), shredded
1 large egg
1 c flour
 $\frac{1}{4}$ t salt
 $\frac{1}{8}$ t pepper

} make batter

Stir spaghetti + vegetables
into batter.

Drop by $\frac{1}{4}$ c in mounds in
hot oil in skillet - Flatten
each out into 3" pancakes.
Cook until golden brown on
both sides

Tightwad Gazette Seafood Casserole

Cook 4-5 oz pasta & drain
Combine $\frac{1}{2}$ c white wine
 $\frac{1}{2}$ c mayonnaise
Melt 2 T margarine
Sauté onion, garlic $\frac{1}{2}$ or celery,
mushrooms, etc
Stir in 2 T flour
Add $\frac{2}{3}$ c vegetable broth
 $\frac{1}{3}$ c dry milk
salt, pepper (or not)
Cook & stir until smooth
Add 1 can tuna (drained)
or equivalent seafood
 $\frac{1}{2}$ t dill
1 c shredded cheese
mayo/white wine mix
Combine pasta with sauce —
or layer in casserole dish

Top with bread crumbs sautéed
in butter — or bread crumbs
topped with cheese — or
 $\frac{1}{2}$ c sliced almonds.

Bake 30 min at 350°

Seafood Casserole — Lightwad Gazette

4-5 oz pasta — cooked & drained

Mix $\frac{1}{2}$ c dry white wine
 $\frac{1}{2}$ c mayonnaise
1 can cream of celery soup
or equivalent white sauce
1 c grated cheese
 $\frac{1}{2}$ t dill

Add 6-8 oz seafood (tuna, salmon,
crab — whatever)

Combine with pasta

Cover, Bake 30 min at 350°

Top with

1 c soft bread crumbs
sautéed in

2 T butter
with $\frac{1}{2}$ c ground almonds (or not)

Bake 5 more minutes

Ricotta Lasagne Swirls CDT

Mix 10 oz frozen spinach (thawed
and chopped)

6 T parmesan cheese

1 c ricotta cheese

nutmeg, salt, pepper

Cook 9 lasagne noodles or
egg roll wrappers

Coat each noodle with spinach/cheese
mixture, roll up, turn on end and
place in baking pan. Cover with
spaghetti sauce

Bake at 350° for 20 minutes.

TUNA CASSEROLE

From The Rolls Royce
Owner's Cookbook

Combine

1 can mushroom soup

1 T oregano

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

2 T minced onion

in corning casserole

Add $1\frac{1}{2}$ c water

1 $9\frac{1}{2}$ oz can tuna

Bring to a boil

Stir in $1\frac{1}{2}$ c Minute Rice

Remove from heat and
add

$1\frac{1}{2}$ c green beans

Cover & Bake at 400° for
20 min.

Sprinkle with Parmesan cheese.

Penne with Zucca (serves 4)

Stephanie Brondani

4T. olive oil, divided
1 red onion, finely chopped
4 garlic cloves, thinly sliced
6 salt-packed anchovy filets, soaked in milk for 20
minutes, rinsed & drained
1 lb. Butternut squash, peeled, seeded and cut into
½ inch cubes
1 lb. Penne, or perhaps less, as desired
¼ c. flat leaf parsley
½ c. toasted fresh bread crumbs
4 oz. Ricotta salata, smoked ricotta or Asiago
cheese, grated

In a large saucepan heat 2 T oil over medium heat. Add onion, garlic and anchovies. Cook, stirring occasionally, until vegetables soften. Turn heat to high and add squash, toss for 5 minutes or until tender and browned. Add salt and pepper. Remove from heat.

Cook penne according to package directions. Drain.

Return squash to high heat; add penne, parsley and remaining oil and toss for 1 minute.

Divide among four warmed bowls, top with bread crumbs and cheese. Serve immediately.

Butternut-Cheese Pie (8 servings) Stephanie Brondani

4 c. coarsely shredded butternut squash (~1 lb.)

¼ c. uncooked bulgur

½ t. salt

1t. olive oil

1 c. chopped onion

¾ c. (3 oz.) crumbled feta cheese

½ c. grated fresh Parmesan cheese

½ c. chopped fresh mint

½ t. freshly ground black pepper

8 sheets frozen phyllo dough, thawed & divided

Cooking spray

Combine first 3 ingredients in a large bowl; cover and chill 30 minutes. Preheat oven to 350 degrees

Heat olive oil in a medium skillet over medium-high heat. Add onion, feta and parmesan cheeses, chopped mint and black pepper to squash mixture, stirring to combine.

Working with 1 phyllo dough sheet at a time (cover remaining dough to prevent drying), place 1 sheet into a 10-inch deep pie plate coated with cooking spray. Gently press sheet into pie plate, allowing ends to extend over edges of pan; lightly coat with cooking spray. Place another phyllo sheet across first sheet to form a crisscross design; lightly coat phyllo with cooking spray. Repeat procedure with 2 phyllo sheets and cooking spray.

Spoon squash mixture over phyllo. Place another phyllo sheet over squash, repeating crisscross design with remaining phyllo and cooking spray. Fold in edges of phyllo to fit dish and form a rim. Bake at 350 degrees for 40 minutes or until golden brown.

Butternut Squash & Parsnip Baked Pasta (4 servings)

Stephanie Brondani

1 T. olive oil
1 c. finely chopped onion
¼ t. crushed red pepper
2 garlic cloves, minced
2 c. cubed, peeled butternut squash
1c. chopped parsnip
1 T. chopped fresh sage, or 1 t. dried rubbed sage
1T. chopped fresh parsley, or 1 t. dried parsley
¼ t. ground nutmeg
¼ t. ground allspice
1.2 t. salt, divided
½ t. black pepper, divided
2 c. uncooked penne pasta
½ c. grated parmesan cheese, divided
Cooking spray
1½ T butter
2 T. all purpose flour
1 c. low fat milk

Preheat oven to 375 degrees.

Heat oil in a large nonstick skillet over medium-high heat. Add onion, red pepper and garlic; sauté 3 minutes. Add squash and parsnip; sauté 10 minutes. Stir in sage, parsley, nutmeg, allspice, ¼ t. salt & ¼ t. black pepper. Remove from heat.

Cook pasta according to package directions, omitting salt and fat.

Drain in a colander over a bowl, reserving 1 c. cooking liquid.

Combine squash mixture, pasta, and ¼ c. cheese in an 11" x 7" baking dish coated with cooking spray, toss gently to combine.

Melt butter in a medium saucepan over medium heat. Add flour; cook 3 minutes, stirring constantly with a whisk. Add milk; cook 5 minutes, stirring constantly with a whisk. Gradually add reserved cooking liquid; cook 2 minutes or until thick, stirring constantly with a whisk. Add ¼ t. salt and ¼ t. black pepper.

Pour milk mixture over pasta mixture; sprinkle with ¼ c. cheese.

Bake at 375° for 30 minutes or until lightly browned.

Sweet Roasted Butternut Squash and Greens over Bow-tie Pasta

(serves 4 – 6)

Stephanie Brondani

Roasted Vegetables

3 – 3 ½ lbs. Butternut squash, peeled, seeded and cut into bite-size chunks

1 medium to large onion, cut into 1 inch chunks

2 big handfuls escarole or curly endive that has been washed, dried and torn into small pieces

1/3 c. tight packed cup fresh basil leaves, torn

16 large fresh sage leaves, torn

5 large garlic cloves, coarsely chopped

1/3 c. good-tasting olive oil

¼ t. red pepper flakes

1 tight-packed T. brown sugar

Salt and freshly ground black pepper

Pasta and Finish

1 lb. Bow-tie pasta

½ c. half & half

1 – 1 ½ c. shredded Asiago cheese

Slip one large or two smaller shallow sheet pans into the oven. Preheat the oven to 450 degrees. Bring a pan of salted water to a boil.

In a big bowl, toss together all the ingredients for the roasted vegetables.

Be generous with the salt and pepper.

Pull out the oven rack holding the sheet pan. Taking care not to burn yourself, turn the squash blend onto the hot sheet pan and spread it out.

Bake for 25 minutes, or until the squash is tender, turning the vegetables 2 or 3 times during roasting.

As the squash becomes tender, drop the pasta into the boiling water and cook until tender, but with some firmness to the bite. Drain in a colander.

Once the squash is tender, turn on the broiler to caramelize it. Watch the vegetables closely, turning the pieces often. Anticipate about 5 minutes under the broiler. You want crusty brown edges on the squash, and wilted almost crisp greens.

Scrape everything into a serving bowl. Add the half-and-half, hot pasta, and 1 c. of the cheese. Toss to blend, tasting for salt and pepper. Add more cheese if desired. Serve hot.

Roasted Butternut Squash Salad with Warm Cider

Vinaigrette (serves 4)

Stephanie Brondani

1 (1 ½ lb.) butternut squash, peeled, seeded and diced

1 T. pure maple syrup

Salt and freshly ground black pepper

3 T. dried cranberries

¾ c. apple cider or apple juice

2 T. cider vinegar

2T. minced shallots

2 t. Dijon mustard

4 oz. Baby arugula, washed and spun dry

½ c. walnut halves, toasted

¾ c. freshly grated Parmesan cheese

Preheat the oven to 400 degrees.

Place the butternut squash on a sheet pan. Add 2 T. olive oil, the maple syrup, 1 t. salt and ½ t. pepper and toss with your hands.

Roast the squash for 15 – 20 minutes, turning once with a spatula, until tender. Five minutes before the squash is done, add the cranberries to the pan.

While the squash is roasting, combine the apple cider, vinegar and shallots in a small saucepan and bring to a boil over medium-high heat. Cook for 6 – 8 minutes, until the cider is reduced to about ¼ cup. Off the heat, whisk in the mustard, ½ c. olive oil, 1 t. salt and ½ t. pepper.

Place the arugula in a large salad bowl and add the roasted squash mixture, the walnuts, and the grated Parmesan. Spoon just enough vinaigrette over the salad to moisten, and toss well. Sprinkle with salt and pepper and serve immediately.

Parmesan Squares from Roselee Bordes

Spread trimmed slices of frozen
Pepperidge Farm Sandwich
Bread with

Whipped cream cheese & chives.

Top with another slice.

Cut into squares.

Coat each square with mayon-
naise + roll in parmesan
cheese.

Bake 350° - 15 min.

Can make & freeze.

Griddle Scones

Makes 8

Stir together:

1 c flour
 $\frac{1}{2}$ t cream of tartar
 $\frac{1}{4}$ t salt
1 t sugar
($\frac{1}{2}$ t cinnamon)
2 T dry buttermilk solids

Add $\frac{1}{2}$ c water

Stir until well combined

Turn out on floured surface and

Knead a few turns. Pat into

a circle about $6\frac{1}{2}$ " in diameter.

Melt 2 T shortening ^(or spray with cooking spray)
on hot griddle. When shortening

is hot turn heat to medium

& place scones on griddle.

When 1st side is golden, turn

& cook the other side. When

split, scone should not be doughy

but should look like a biscuit.

Banana/Pecan Muffins

Makes 24

Sift together

$4\frac{1}{2}$ c flour
 $1\frac{3}{4}$ c sugar
5 t baking powder
 $1\frac{3}{4}$ t salt

Mix together

$1\frac{3}{4}$ c mashed ripe banana
 $\frac{1}{4}$ c (canola) oil
2 large eggs

Add flour mixture to banana mixture alternately with

$1\frac{1}{3}$ c milk

End with dry ingredients

Stir in

$1\frac{1}{3}$ c pecan halves

Use paper liners in muffin cups.
Fill cups $\frac{7}{8}$ full.

Bake 25 minutes at 350°

Montessori Muffins

Sift 2 c whole wheat flour
2 t baking powder
 $\frac{1}{2}$ t salt
into a bowl. Add 1 c chopped prunes
Stir 1 egg, beaten
 $\frac{1}{2}$ c oil
 $\frac{1}{2}$ c molasses
 $1\frac{1}{2}$ c milk
together in another bowl.
Combine mixtures until just blended.
Spoon into muffin cups.
Bake 20-25 min. at 400°

Makes 12.

CHEESE CRUNCHIES

2 cups flour
2 cups sharp cheese, shredded
2 cups RICE KRISPIES
2 sticks butter or margarine
Dash of red pepper

Soften butter or margarine.
Add remainder of ingredients. Chill. Shape into small balls; flatten with a fork.

Bake for 8-10 minutes at
375 degrees.

Makes approximately 150
balls

Cathy Schod
Rt. 2, Waynesboro

Crackers

Yankee Magazine via
Lightwad Gazette

combine { 3 c oatmeal (uncooked)
2 c flour
1 c wheat germ
3 T sugar
1/2 tsp salt
3/4 c oil
1 c water

Roll out on 2 cookie sheets.
Sprinkle with salt -

lightly roll to press salt in.
Cut into squares or diamonds.

Bake at 350°. After 20
minutes start checking -
Remove crackers as they
start turning light brown.

Southern Fried Biscuits

Pour 1 cup warm water over
 $1\frac{1}{2}$ pkg. yeast

Add 2 c milk
 $\frac{1}{8}$ c sugar
 $\frac{1}{4}$ c shortening
3 t salt
 $3\frac{1}{2}$ - $4\frac{1}{2}$ c flour

Let dough rise somewhat.

Roll into 2- $2\frac{1}{2}$ " round biscuits.
Drop into 350° + fat.

If fat is too hot biscuits will
be soggy in the middle.

Remove from fat when biscuits
are brown.

Makes 3-4 dozen.

Dutch Baby

Butter	Eggs	Milk ^E Flour
$\frac{1}{4}$ c	3	$\frac{3}{4}$ c
$\frac{1}{3}$ c	4	1 c
$\frac{1}{2}$ c (?) ^{too much?}	5	$1\frac{1}{4}$ c
$\frac{1}{2}$ c	6	$1\frac{1}{2}$ c

Put butter in iron skillet or oven proof dish not over 3" high (or cake pan) and set in a 450° oven. Then mix batter quickly.

Put eggs in blender + whirl at high speed one minute. With motor on slow, pour in milk - then slowly add flour and whirl 30 seconds.

Remove pan from oven; pour batter into hot melted butter. Return to oven and bake until puffy and well browned (20-25 min.)

Serve with honey, syrup, fruit, powdered sugar, etc.

MEXICAN TORTILLAS

combine in a bowl

1 c whole wheat flour
1 c cornmeal (fine ground)
 $\frac{1}{2}$ t salt

Beat together and pour gradually
into dry ingredients:

4 beaten eggs 3

2 T oil

$1\frac{1}{2}$ c water 2 2 c

Fry like blintze

ARAB BREAD.

Add $\frac{1}{4}$ t honey

to 2 T lukewarm water

Sprinkle 2 t dry yeast

over surface + let stand 5 min
to start working

Combine

3 c whole wheat flour

and

1 t salt

in a bowl

Combine

$1\frac{1}{4}$ c lukewarm water

with

2 T oil

+ pour into center of flour.

Add yeast mixture and

Stir together until it leaves

the sides of the bowl. over

Turn dough out on floured
board & knead 8-10 minutes
Oil, cover & let rise
45 min - an hour.

Punch down dough, divide
into ball & let rest 30
min.

Roll out balls $\frac{1}{8}$ " thick
Let rest 30 minutes

Preheat oven to 500°
Bake breads 4 min on lowest
oven rack + 3-4 min on
next rack.

Apple Puffed Pancakes

Preheat oven to 425°

In large bowl, mix

6 eggs
 $1\frac{1}{2}$ c milk
1 c flour
3 T sugar
1 t vanilla
 $\frac{1}{2}$ t salt
 $\frac{1}{4}$ t cinnamon

until well blended (maybe lumpy).

Melt $\frac{1}{2}$ c butter in $9 \times 13"$ (or equivalent) pan

Add 2 sliced apples
to pan - Return to oven til
butter sizzles.

Pour batter over apples.
Sprinkle with 2-3 T brown
sugar.

Bake 20 minutes -
Serve at once.

Whole Wheat Bread

— Kansas Wheat Commission

Dissolve	2 T yeast in
	2 c hot water
Scald	2 c milk
Add	$\frac{1}{2}$ c butter
	2 T molasses
	1 T honey
	$\frac{1}{2}$ c brown sugar
	3 t salt

When cooled to 115° , add yeast

Add enough flour & knead until no longer sticky.

Raise, punch down, raise.
punch down, make 4 loaves,
raise, bake at 325° - 350°

Bubble loaf

$\frac{1}{2}$ c sugar
 $\frac{1}{4}$ t mace
2 lemon rinds

Scald	Double
1 c milk	2
Add $\frac{1}{2}$ c sugar	1
1 t salt	2
$\frac{1}{4}$ c margarine	$\frac{1}{2}$

Put $\frac{1}{2}$ c warm water	1
3T $\frac{3}{4}$ oz yeast	6T

Add milk mixture	
2 eggs	4
flour	

Bake at 350 - 35 min

Pizza Dough

from Frugal Gourmet

Pour 2 c warm water
over 2 T yeast
Add 3 c flour
& 3 T sugar
beat 4 T olive oil
in $\frac{1}{2}$ c salad oil
1 t salt

Then add in and knead.
~ $2\frac{1}{2}$ c flour

Turn on board, let rest
on flour, cover with
bowl & let rise.

Spread on flat pan -
no need to oil pan.

Bran Muffins - Marion Gregg

Place in large bowl:

1 c sugar	1/2 c
1/2 c shortening	1/4 c
2 c All bran	1 c
1 c boiling water	1/2 c

Sift

2 1/2 c flour	1 1/4 c
1 t salt	1/2 t
2 1/2 t soda	1 1/4 t

Add to All-bran mixture

Beat in (with as few strokes as possible)

2 c buttermilk	1 c possible
2 eggs	1

Bake in muffin cups - 425°
for ~ 20 minutes

Corn bread

from Arrowhead Mills Hi-Lysine Cornmeal

Preheat oven to 425°

Mix $\frac{1}{4}$ c cornmeal
 $\frac{3}{4}$ c whole wheat flour
 $2\frac{1}{2}$ t baking powder
 $\frac{3}{4}$ t salt

in large bowl

Beat 1 egg
Add 3 T melted butter or
+ vegetable oil
Beat 1 T honey
1 c milk

Add liquid ingredients
to dry ingredients with
as few strokes as possible.

Place buttered ^{9x9} pan in oven
until hot — Pour in batter —
bake 20-25 minutes

(Muffins bake 15-20 min)

Archeologists Corn Bread

from Nancy Pickard novel

Mix 1 c all purpose flour
1/4 c sugar
4 t baking powder
1/2 t salt

Add 2 beaten eggs
1 c milk
1/2 c shortening

Beat til smooth

Add 1/2 c sour cream
mixed with
1 c cornmeal

Bake in 9" pan at 400°
20-25 min.

Let stand 10 min

Corn Bread -

MHS

1 cup buttermilk

1 egg

$\frac{1}{2}$ tsp. soda -

1 tsp. baking powder

Salt

Two tablespoons shortening
(hasougeed)
(gives good
flavor)

1
Cornmeal

Beat egg; add buttermilk to which soda has been added, add salt, and cornmeal & b. p. (enough cornmeal to make a medium thin batter.)

Melt grease and add to batter. Bake in very hot oven.

This makes two pie tins of thin bread, enough for us four.

Herb Cheese Bread

- 2 cakes compressed yeast
or
- 2 pkgs dry yeast
- $\frac{1}{2}$ c warm water
- $1\frac{1}{2}$ c scalded milk
- 2 T sugar
- 1 t salt
- $\frac{1}{2}$ c shortening
- $4\frac{1}{2}$ -5 c sifted enriched flour
- 2 eggs (beaten)
- $\frac{1}{2}$ t sage
- $\frac{1}{2}$ t thyme
- $\frac{1}{2}$ t celery salt
- $\frac{1}{2}$ c grated sharp cheese
- $1\frac{1}{2}$ c rolled oats (uncooked)
- 2 t caraway seeds

Soften yeast in warm water. Pour scalded milk over sugar, salt & shortening. Cool to lukewarm. Beat in half of flour and beaten eggs. Stir in softened yeast, thyme, sage, celery salt, cheese & oats. Add enough more flour to make stiff dough.

Turn out on lightly floured board or canvas & knead until smooth and satiny (about 10 minutes). Round dough into ball; place in greased bowl; cover and

let rise in warm
place until double
in size (about 1 hour)

Punch dough down;
cover & let rest 10 minutes.
Divide dough in half;
round each half into
a loaf. Place in 2
greased 8" round pans.
Brush lightly with melted
shortening; sprinkle each
with a teaspoon of cara-
way seeds. Cover and
let rise until double in
size (about 45 minutes).
Bake in moderate
oven - 375°
35 minutes

Anadama Bread

- $\frac{3}{4}$ c boiling water
- $\frac{1}{2}$ c yellow corn meal
- 3 T shortening
- $\frac{1}{4}$ c molasses
- 2 t salt
- $\frac{1}{4}$ c warm water (110° - 115°)
- 1 pkg. active dry yeast
- 1 egg
- $2\frac{3}{4}$ c sifted flour

Stir together in large mixing bowl boiling water, corn meal, shortening, molasses & salt. Cool to lukewarm. Dissolve yeast in warm water. Add yeast, egg & half the flour to first mixture. Beat 2 min. - medium mixer speed. Add rest of flour - mix with spoon till blended. Spread batter evenly in greased loaf pan. Smooth top & pat into shape with a floured hand. Let rise for about $1\frac{1}{2}$ hrs or until bread reaches 1" from top of $9 \times 5 \times 3$ bread pan. Bake at 375° for 50-55 min.

For oatmeal bread substitute rolled oats for corn meal.

White Bread

~~Instant Bread~~

- 1 1/4 c warm water
- 1 pkg dry yeast
- 2 T soft shortening
- 2 t salt
- 2 T sugar
- 3 c sifted flour

In mixing bowl dissolve yeast in water. Add shortening, salt, sugar + 1/2 the flour. Beat 2 min. at medium speed. Add remaining flour + stir with spoon until blended. Scrape batter from sides of bowl + cover with cloth. Let rise at 85° for about 30 min. Then beat batter about 25 strokes + spread evenly in greased loaf pan. Smooth top and pat into shape with floured hand. Let rise again at 85° for about 40 min. or until batter reaches about an inch from top of 9x5x3 loaf pan.

Bake at 375° 45-50 min. Remove from pans + brush top with melted butter.

Over →

For Herb bread
add 1 t caraway seeds
1/2 t nutmeg
1/2 t powdered sage
to first addition of flour

Italian Bread Sticks

$\frac{2}{3}$ c warm water
1 pkg. dry yeast
1 t salt
1 T sugar
 $\frac{1}{4}$ c soft shortening
2 c sifted flour

In mixing bowl, dissolve yeast in water. Add salt, sugar, shortening & half the flour. Beat vigorously till smooth. Mix in rest of flour. Knead on floured board till smooth... about 5 minutes. Cover; let rise 1 hour - until double in bulk. Divide in half. Cut each half into 24 pieces. Roll into pencil shapes. Place on greased baking sheets 1" apart. Brush with 1 egg beaten with 1 T water. Sprinkle with sesame, poppy or celery seeds; or corn meal or coarse salt. Bake 20-25 minutes at 400° - until golden brown.
Yield 48

Wheat Germ Cinnamon Buns

$\frac{1}{2}$ c milk
 $\frac{1}{2}$ c sugar
 $1\frac{1}{2}$ t salt
 $\frac{1}{2}$ c shortening
2 eggs (beaten)
2 pkp active dry yeast
 $\frac{1}{2}$ c warm water
4 c sifted flour
1 c wheat germ
 $\frac{1}{4}$ c soft butter
 $1\frac{1}{2}$ c light brown sugar
2 T cinnamon
 $1\frac{1}{2}$ c raisins

Scald milk. Place sugar, salt & shortening in a large mixing bowl. Add scalded milk & stir 'til' sugar is dissolved. Stir in beaten eggs.

Dissolve yeast in water. Add to lukewarm milk mixture; blend. Add 3 cups flour and the wheat germ; beat until smooth. Add enough more flour to make a soft dough. Turn out on lightly floured board and knead until dough is soft, springy and elastic. Place dough in a greased bowl. Grease

top of dough, cover and let rise in a warm place, free from draft, until double in bulk. Punch down, turn out of bowl and let rise on board about 10 minutes. Cut dough in half and roll one half into a rectangle about 8×14 ". Spread half soft butter, raisins, brown sugar + cinnamon over the rectangle. Roll up like a jelly roll, beginning with the long end. Cut across the roll to make slices 1" thick. Lay each slice cut-side down in a greased pan or in greased muffin cups. Brush with melted butter. Let rise in a warm place until double in bulk. Repeat with other half of dough.

Bake at 375°

15 - 20 minutes

Frost if desired with egg white mixed into powdered sugar.

Apple Muffins

$\frac{3}{4}$ t salt
2 c flour
4 T sugar
2 t baking powder
2 T butter
1 c finely chopped apples
1 egg
 $\frac{1}{2}$ cup milk
 $\frac{1}{2}$ t cinnamon
12 apple slices

Mix flour, salt, baking powder + half of the sugar. Cut in butter with a fork. Add chopped apples. Add beaten egg + milk together. Drop by spoonfuls ~~in~~ in tins lined with baking cups. Place one slice of apple on each muffin + sprinkle with cinnamon mixed with rest of sugar.

Bake at 400° about 20 min.
Makes 1 dozen muffins.

Buttermilk Puffs

Sift 2 c flour
 1/4 c sugar
 1 t baking powder
 1/2 t soda
 1 t nutmeg
 1 t salt

Stir in 3/4 c buttermilk or
 sour milk
 1/4 c salad oil (not
 olive, of course)
 1 egg.

Beat until smooth.

Drop with teaspoon (too large puffs will not cook through) into hot fat (375°). Fry until golden brown. About 3 minutes. Drain on absorbent paper. Roll wet while warm in sugar or dip in chocolate or orange glaze.

Makes 2 1/2 dozen.

Sticky Buns

1 c scalded milk
 $\frac{1}{2}$ c lukewarm water
(potato water)
1 c mashed potatoes
 $\frac{2}{3}$ c shortening (or margarine)
 $\frac{1}{2}$ c sugar
1 t salt
2 eggs
2 pkg. dry yeast
 $\frac{8}{8}$ c flour

Mix in order - EXCEPT - add milk + water between yeast and flour. Knead.

Let rise until double.

Roll about $\frac{1}{2}$ " thick.

Spread with butter + brown sugar + cinnamon.

Roll and slice - about $1\frac{1}{2}$ " slices.

Cover bottom of pan with butter + brown sugar (or dark Karo)

Lay rolls cut side down in pan - let rise until double -

Bake 30 min. at 375° -

If rolls are thinner, bake shorter time.

Yorkshire Pudding

Beat 3 eggs until
foamy

Add 1 c milk

Add 2 T melted butter

Add 1 c sifted flour

Pour over meatballs for
Meatballs Yorkshire
+ bake at 350° for 50-60 min

Pour into baking dish and
bake at 400° for 20 min

YEAST BREAD

BASIC STRAIGHT DOUGH

(4 LOAVES)
(from FARMER'S ALMANAC COOKBOOK)

SOFTEN

$\frac{1}{2}$ oz YEAST (2 pkgs) in
 $\frac{1}{2}$ c lukewarm water

SCALD

4 c milk

ADD ~~4~~ T sugar

5 t salt

4 T shortening

COOL TO LUKEWARM

ADD YEAST, THEN 12 c flour
(more or less)

KNEAD — LET RISE TIL DOUBLE
(ABOUT $1\frac{1}{2}$ hrs)

PUNCH DOWN — LET RISE

PUNCH DOWN, SHAPE IN LOAVES

LET RISE

BAKE AT 400°

MINUTES

LAVONNE'S BREAD

2 pkg yeast
Dissolved in

1 C water

Add

2 T salt

$\frac{3}{8}$ C oil

$\frac{3}{8}$ C sugar

5 C water

flour to make kneadable
dough
(about 5#)

Knead 15 or 20 minutes

Bake at 400° for
about

Let rise — punch down,
rise again

form 4 loaves; let rise

Bake at 400° - 30 min.

Beer Cake

1 # brick cheese
1 # lean bacon cut in pieces
2 bunches green onion cut fine
1 doz eggs beat fluffy
1 t salt
2 1/2 c flour

Into beaten egg, fold in ham,
bacon, cheese, onions

Add flour + salt a little at
a time, mixing well.

Pour into well greased tub pan.

Bake 325° 1 1/2 hours
Let set a good while before
removing from pan.

Arab Bread

$\frac{3}{4}$ c water } Dissolve
 $\frac{1}{2}$ pkg yeast }

Add

2 c water
2 T sugar
1 T salt
1 c whole wheat flour
7 c white flour

Knead til smooth & elastic

Rise until double

Divide into 16 balls; let
rest 10 min.

Roll $\frac{1}{8}$ " thick

Bake on lowest rack, 475° - 500°
6-8 min.
til slightly brown

Blintze -

Batter:

2 eggs

1 cup milk

pinch salt

$\frac{3}{4}$ cup sifted flour

Beat eggs, milk, salt together - stir in flour.

Heat a little butter in 6" frying pan. Pour about 2 T batter, tilting to coat entire pan; just enough batter to make a thin pancake. Let it brown, turn out on a towel, brown side up.

Filling:

2 cups farmer cheese
(pot cheese or cottage
cheese)

1 egg yolk

1 T melted butter

1 T sugar (optional)

Beat cheese, egg yolk +
butter (+ sugar) together.

Spread 1 heaping T.
on pancake, turn sides
in & roll like a jelly
roll.

fry in butter till brown

Serve with sour cream.

GRAMMY BIRDSON'S STEAMED BROWN BREAD

1 c rye meal
1 c whole wheat flour
1 c corn meal

(If meal is not available,
use whole grain and reduce
to coarse flour in blender.)

Combine

flours

$\frac{1}{2}$ t soda

1 t salt

$\frac{1}{4}$ c molasses

2 c buttermilk

Fill well-greased tins $\frac{2}{3}$ full.
Cover tightly (foil & string or
twist-ends)

Place on rack in Kettle;

Add boiling water halfway
up sides of tins.

Cover. Steam $3\frac{1}{2}$ hours,
adding boiling water to main-
tain level.

original
recipe
proportions
adjusted
to 1/2 can
pumpkin

Pumpkin Bread

Opal Keithley

Mix together:					
3 1/2	2 5/8	c	flour	5 1/4	c
2	1 1/2	t	soda	3	t
1 1/2	1 1/8	t	salt	2 1/4	t
1/2	3/8	t	cloves	3/4	t
1/2	3/8	t	ginger	3/4	t
1 1/2	1 1/8	t	annamom	2 1/4	t
3	2 1/4	c	sugar	4 1/2	c
1/2	3/8	bot	raisins	3/4	bot
1	3/4	c	nuts	1 1/2	cup

using
1 whole
can
pumpkin

Beat

4 3 eggs 6

Blend in

1 3/4 c oil 1 1/2 c
2 1 1/2 c pumpkin 3 c

Mix in dry ingredients

Bake in 2 well greased
loaf pans
350° about 1 hour

Chocolate Pumpkin Pie

Kathy Gregg, Nov 2011

In a double-boiler, melt:

3 oz. bittersweet chocolate (use choc chips or chop it up)

6 oz. semi-sweet chocolate (again, chips or chopped)

4 T. butter, unsalted

Stir frequently until smooth.

Remove from heat.

In large bowl, mix together:

1 (14 oz.) can pumpkin

1 (12 oz.) can evaporated milk

3/4 cup light brown sugar

3 large eggs

1 Tbsp. cornstarch

1 tsp. vanilla

1½ tsp. salt

3/4 tsp. cinnamon

3/4 tsp. ground ginger

1/4 tsp. nutmeg

a pinch of ground cloves

Fold in chocolate mixture and pour into pie crust.

Place pie pan on baking sheet.

Bake at 325° until center of pie has set, about 1 hour

(mine had to cook almost twice that long...)

Refrigerate until cooled completely.

Serve with whipped cream if desired.

The Pineapple Thing

Melt 3/4 stick of butter in a 9" x 13" casserole dish

Drain 3 20-oz cans of pineapple chunks, add to casserole

Mix 1 C sugar and 5 T flour, sprinkle over pineapple

Mix 2½ C shredded sharp cheddar with
 2 C (1 sleeve) crushed Ritz crackers,
 spread over pineapple

Cover with foil and bake @ 350°F for 30 min

Remove foil and bake for 5 more min.

One Crust Raisin Pie

2	c	sugar	$1\frac{1}{2}$
2	c	raisins	$1\frac{1}{2}$
4		eggs	3
4	T	vinegar	3
3	t	meted butter	$2\frac{1}{4}$
2	t	cinnamon	$1\frac{1}{2}$
$\frac{1}{2}$	t	cloves	$\frac{3}{8}$
$\frac{1}{2}$	t	nutmeg	$\frac{3}{8}$

Soak raisins $\frac{1}{2}$ hour.
Drain well.

Mix all together except eggs.
Beat whole eggs until very
light.

Then stir into mixture.
Pour into unbaked
shell.

Bake at about 400°
30 - 40 minutes.

No Bake Fudge Cookies

Mix together in saucepan

$\frac{1}{2}$ c margarine

$\frac{1}{2}$ c milk

2 c granulated sugar

4 T cocoa.

Boil 3 full minutes

Stir in

1 t vanilla

$\frac{1}{2}$ c peanut butter

3 c quick oatmeal

Mix well

Drop by teaspoons full on
waxed paper.

Roll House Cookies

Single	Double	Ingredients
1c + 2T	2 1/4 c	flour
1/2 t	1 t	salt
1/2 t	1 t	baking soda

Sift and set aside

1/2 c	1 c	butter or shortening
6 T	3/4 c	granulated sugar
6 T	3/4 c	brown sugar

Cream together + add

1/2 t	1 t	vanilla
1/4 t	1/2 t	water

Beat in

2 eggs

Add flour mixture

Stir in chocolate chips (& nuts)

Bake 10-12 min
375°

A 1 CHOCOLATE SAUCE

MELT

2 sq. bitter chocolate } low heat
2 T butter

Stir in

$\frac{2}{3}$ c sugar

$\frac{1}{2}$ c evaporated milk

Cook until sugar dissolves
& sauce has thickened.

Add 1 t vanilla

$\frac{1}{4}$ c sherry

OR

Melt

4 T butter

Sift together

7 T cocoa

$\frac{2}{3}$ c sugar

Add to butter with

$\frac{1}{2}$ c evaporated milk

Cook as above

Add 1 t vanilla

$\frac{1}{4}$ c sherry

Peanut Butter Fingers

4 dozen

Cream $\frac{1}{2}$ c butter

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

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

Blend in 1 egg

$\frac{1}{3}$ c peanut butter

$\frac{1}{2}$ t soda

$\frac{1}{4}$ t salt

$\frac{1}{2}$ t vanilla

Stir in 1 c flour

1 c rolled oats

Spread in greased 13x9" pan

Bake 350° 20 + 25 min.

Spread with 1 c chocolate bits.

Let it stand 5 min.

Combine $\frac{1}{2}$ c powdered sugar

$\frac{1}{4}$ c peanut butter

2-4 T wip. milk

Mix well.

Spread chocolate evenly. Drizzle with peanut butter mixture.

Cool. Cut into bars.

Butter Chews

Cream

$\frac{3}{4}$ c soft butter

3 T granulated sugar

Blend in

$\frac{1}{2}$ c sifted flour

Pat in bottom of 9" x 13" pan.

Bake at 350 for 15 minutes

Beat

3 egg whites until ~~dry~~^{stiff} but not dry

Set aside

Beat

3 egg yolks until thick & lemon-

Add colored

$\frac{2}{4}$ c lt brown sugar

1 c chopped nuts

$\frac{3}{4}$ c flaked coconut (or $\frac{1}{2}$ c
other nuts)

Fold in egg whites & spread
over first mixture

Return to oven & bake 25-30
minutes longer

Cool & dust with powdered
sugar. Cut in bars or squares.

Peach Crumble

Combine 1 c sugar
1 beaten egg
1 c chopped walnuts
Line 15" baking pan with greased foil. Spread nut mixture as thin as possible and bake at 350°, 18-20 min. Cool to room temp.

Combine 1 pkg instant vanilla pudding
1 c sour cream
1 c milk

Beat low speed 1-2 min

Fold in 1 c diced fresh peaches treated with 1 t. lemon juice

Chill several hours in serving dishes..... Pudding mix between layers of walnut mix

Chocolate Scotcheros

48 bars 2x1"

Combine 1 c sugar
1 c light corn syrup
in 3 qt. saucepan.

Cook over moderate heat, stirring frequently, until mixture begins to bubble. Remove from heat.

Stir in 1 c peanut butter.
Mix well.

Add 6 c rice Krispies.
Press into 13x9" pan.

Melt 1 c (6 oz pkg.) chocolate
bits

1 c (6 oz pkg.) butter
bits.

over hot water, Stir until
well blended.

Spread evenly over rice Krispie
mixture.

Cool until firm. Cut into bars.

Datz Chocolate Chip Cake

Pour

$\frac{1}{4}$ c boiling water
over 1 c chopped dates
in small bowl

Cream $\frac{3}{4}$ c shortening

Add 1 c sugar

2 eggs

Beat well

Sift

2 c flour

1 t soda

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

1 T cocoa

Add to shortening mixture
alternately with dates,
adding dry ingredients first
& last.

Pour batter into 13 x 9" pan
(greased)

Sprinkle topping over batter
& bake at 350° for 35 min

Topping:

$\frac{1}{4}$ c sugar

$\frac{1}{2}$ c chopped nuts

6 oz choc. bits

Pumpkin Pie

(Libby's)

Mix:

2 eggs

$1\frac{3}{4}$ c pump.

$\frac{3}{4}$ c sugar

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

1 t cinnamon

$\frac{1}{2}$ t ginger

$\frac{1}{4}$ t cloves

$1\frac{2}{3}$ c evap. milk, milk or

(lg. can) light cream

Pour into
pastry shell

Bake — 425° — 15 min

350° — 45 min

(Knife should come
out clean)

Pineapple Souffle

Soften

2 env. gelatin
10 T cold water
Cook till threads

2 c sugar
10 T water

Cool and combine all above ingredients

Beat until stiff

add

1 small can grated pineapple

1 pt. whipped cream

Fold

From Mrs. Rachel
Independence

Lemon Pie

1 c sugar
1 lemon
3/4 c boiling water
4 tbsps corn starch
1/8 t salt
1 egg yolk

Stir sugar, salt & corn starch several times. Add grated lemon peel. Add boiling water, stirring briskly. Cook until mixture is clear. Add juice of one lemon & egg yolk. Beat well and remove from heat. Turn into baked pie shell.

Cover with meringue and place in very hot oven or under broiler until brown.

Meringue:

3 egg whites
1/4 t cream of tartar
6 T sugar

Beat cream of tartar & egg whites until frothy. Add sugar a little at a time and beat until stiff and glossy.

PIES-

- (1) LEMON - (little salt + flour - 1 Tbsp.
 $\frac{1}{2}$ cup sugar - 1 pat butter &
cream together.
4 eggs (save 2 ~~yolks~~ whites for meringue)
2 lemons - juice of both & rind
Done.
 $\frac{1}{2}$ cup milk.

- (2) Chocolate - same as above except it
requires less flour, replace lemon
w/ 1 square chocolate (or some cocoa)
& add vanilla extract.

I'm pretty sure these are my
dad's pie recipes in his own
hand.

J

Lethal Layers

Combine $\frac{1}{2}$ c butter
 $\frac{1}{2}$ c dark brown sugar
1 c flour
until crumbly. Pat into buttered
9x13 pan. Bake at 375° for 10 min.
Cool.

Spread 1 c pecan halves over crust

Beat 2 eggs
with 1 c brown sugar
Add 1 t vanilla
Put $\frac{1}{2}$ t salt
1 t baking powder

in $\frac{1}{4}$ c measure
fill with flour
Stir into egg mixture. Pour over
crust.

Sprinkle 1 c chocolate chips
over everything. Bake 375° for
20 minutes.

Makes 32 bars

Chocoholic Cookies

Makes 5 dozen 2T

Cream 1 c butter
1 c brown sugar
 $\frac{1}{2}$ c granulated sugar

Sift together, then add

$1\frac{1}{2}$ c flour
 $\frac{1}{2}$ t baking soda
 $\frac{1}{2}$ t salt

$\frac{1}{4}$ c cocoa

Slightly beat 2 eggs

Add 1 T milk

$1\frac{1}{2}$ t vanilla extract

Add egg mixture to flour mixture

Combine 2 c rolled oats

2 c chocolate chips

and add.

Bake 9-12 minutes at 350°

Batter should be 2" apart on
cookie sheets.

Cooled cookies may be frosted with
9 oz white chocolate } melted
 $1\frac{1}{2}$ T shortening } together

Dip each cookie into frosting.

Homemade Ice Cream

from Mom Gregg

Beat 5 eggs
Add 2 c sugar
2 T vanilla

Hold in $\frac{1}{2}$ gal. milk
2 c heavy, whipped

Pour in freezer + freeze

Kentucky Bourbon Pie

Preheat oven to 325°

Combine 1 c sugar

1 c light corn syrup

$\frac{1}{2}$ c butter

in small saucepan & cook
until butter melts &
sugar dissolves. Cool

Beat 4 eggs (in large bowl)

Add $\frac{1}{4}$ c bourbon

1 t vanilla

$\frac{1}{4}$ t salt

Beat and gradually
add sugar mixture

Stir in 1 c chocolate chips

1 c pecan pieces

Pour into unbaked pastry
shell. Bake 50-55 min.

Sopaipillas

Mix 2 c flour
1 1/2 T sugar
1 1/2 t baking powder
3/4 t salt
Cut in 1 T shortening
Stir in 3/4 c milk

Shape in 2 balls - flatten to
1" thick. Let stand 10 min.

Roll to 12" x 8" rectangles.
Let stand 10 more mins.

Cut into 2" squares.
Heat oil (1" deep) to 365-375°
Fry.

Chocolate Chip Oatmeal Cookies

- 1 c shortening
- 2 c brown sugar
- 2 eggs
- 2 t vanilla
- 1 c flour
- 3 c quick rolled oats
- 1 t salt
- Chocolate chips
- nuts

Mix in order given.

Bake - 350° 10 min.

Chocolate Cake

Cream $\frac{2}{3}$ c butter

$1\frac{3}{4}$ c sugar

Add 2 beaten eggs

Sift $2\frac{1}{4}$ c flour

2 t soda

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

$\frac{1}{2}$ c cocoa

Add to butter mixture alt.
with 1 c buttermilk

Add 1 c boiling water

1 t vanilla

Bake 350° 35 min

13 x 9 pan

Frosting

Bring to a boil

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

6 T butter

6 T cream

Add $\frac{1}{2}$ c choc chips.

Beat to spreading consistency

Mary's Oatmeal Cookies

makes 5 or 6 dozen

Simmer 1 c raisins
in 1 c water
until raisins are plump (~15 min)
Drain - Save $\frac{1}{2}$ c liquid

Mix $\frac{3}{4}$ c shortening
 $1\frac{1}{2}$ c sugar (white or
part brown)
2 eggs
1 t vanilla
reserved liquid

Blend in $2\frac{1}{2}$ c flour
1 t soda
 $\frac{1}{2}$ t baking powder
1 t salt
1 t cinnamon
 $\frac{1}{2}$ t cloves
2 c oatmeal
($\frac{1}{2}$ c chopped nuts)
raisins

Drop on cookie Sheet

Bake at 400° 8-10 min
or until light brown

Brownie Cheese Cake

1 recipe fudge brownies
(or 1 pkg. fudge brownie
mix, prepared)

Pour in 13 x 9" pan

Top with

8 oz cream cheese

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

1 egg

$\frac{1}{2}$ t vanilla

} mixed
together

Bake 35-40 min @ 350°

Scout's Brownies

Melt 1 c butter
3 1/2 oz unsweetened
chocolate

Seft together
3 T cocoa
1 1/2 c flour
1/2 t baking powder
1 t salt

Beat together
4 eggs (beaten til creamy)
2 c sugar
1 t vanilla
Stir in butter/chocolate
mixture
then dry ingredients

Spread in buttered 9x13 pan.
Sprinkle 1 c choc. chips
over surface.

Bake at 350 for 30-35 min.
or until center no longer
jiggles when shaken.

GROWN-UP BROWNIES

Melt Double C cocoa
 $\frac{7}{8}$ c cocoa
2 sq. unsweetened chocolate
Add 1 c sugar 2 c
 $\frac{1}{2}$ c butter $\frac{1}{2}$ c + 4 T
 $\frac{1}{8}$ t salt $\frac{1}{2}$ t
2 egg yolks 4
 $\frac{1}{2}$ c flour 1 c
 $\frac{1}{2}$ c chopped nuts

Beat well
Mix in 2 stiffly beaten egg whites
Bake 20 min. at 350° in 8" square pan

CHOCOLATE FROSTING

Melt $\frac{1}{2}$ T butter
2 sq. unsweetened chocolate
Add $\frac{1}{4}$ c cream
1 c sugar
1 beaten egg

Bring to a boil - Boil 1 minute stirring. Remove from heat.
Beat until right consistency.

$3\frac{1}{2}$ T butter
7 T cocoa
 $\frac{1}{4}$ c evap milk
1 c sugar
1 egg

Sand Tarts

Cream 1 c butter
1 c sugar
Beat in 1 egg
2 T brandy
Add 2 c sifted flour
1/8 t salt
8 oz chocolate chips,
ground (optional)

Bake at 350° about
10 min

Double Chocolate Nuggets

1 pkg chocolate cake mix

Large Cake

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

cooking oil
egg

Small Cake

$\frac{1}{4}$ c +
1

Blend above ingredients together.

add

1 c chocolate pieces $\frac{1}{2}$ c

Drop by teaspoons on ungreased baking sheet.

Bake 10-12 min at 350°

Chocolate Crisps

Measure

$1\frac{3}{4}$ c sifted flour
 $\frac{1}{4}$ t baking soda
 $\frac{1}{2}$ t salt
into sifter.

Cream

$\frac{1}{2}$ c butter or margarine
 $\frac{3}{4}$ c firmly packed
brown sugar
until fluffy

Beat in

1 egg
1 square melted unsweetened
chocolate
 $\frac{3}{4}$ t vanilla

Sift in flour mixture.
Blend well.

Shape into 2 rolls wrapped in
waxed paper. Chill overnight
Slice $\frac{1}{8}$ " thick - place on
greased cookie sheets.

Bake 10 min at 350°

Candy Bar Cookies

3-4 dozen

Cream $\frac{3}{4}$ c butter
 $\frac{3}{4}$ c sifted powdered sugar
1 t vanilla
2 T evaporated milk
 $\frac{1}{4}$ t salt

Mix well
Blend in 2 c sifted flour

If necessary chill dough for easier handling

Roll out dough, half at a time on floured surface. to make 12" x 8" rectangle. Trim sides. Cut into 2" squares. Place on ungreased cookie sheets.

Bake at 325° for 12-16 min. Until lightly browned. Cool.

Spread 1 t filling on each. Top with $\frac{1}{2}$ t icing. Top with pecan half.

For filling & icing, see back.

Caramel Filling

Combine $\frac{1}{2}$ # (about 28)
light candy
caramels

$\frac{1}{4}$ c evap. milk
Heat in top of double boiler
until caramels melt. Stir
occasionally.

Remove from heat.
Stir in $\frac{1}{4}$ c butter
1 c sifted powdered
sugar
1 c chopped pecans.

Chocolate Icing

Melt 1 c chocolate bits
(6 oz. pkg.)

$\frac{1}{3}$ c evap. milk
over low heat.

Remove from heat
Stir in 2 T butter
1 t vanilla
 $\frac{1}{2}$ c powdered sugar.

Hershey's Chocolate Cookies

Cream

$1\frac{1}{2}$ c butter or marg.

2 c sugar

Add 2 eggs + 2 t. Vanilla

Beat well

Sift together

2 c flour

$\frac{3}{4}$ c cocoa

1 t Baking soda

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

nuts, if desired

Add to butter/sugar mixture

Drop on greased cookie sheet

Bake at 350 - 8 or 9 min.

Blossoms

Sift together

$2\frac{2}{3}$ c flour

2 t baking soda

1 t salt

Set aside

Beat with electric mixer at medium speed

$\frac{1}{2}$ c soft butter

$\frac{2}{3}$ c peanut butter

Add 1 c sugar

1 c brown sugar

Beat until light & fluffy

Add 2 eggs

2 t vanilla

Beat til well blended

Add flour mixture

Shape into 1" balls; roll in granulated sugar. Place 2" apart on cookie sheet

Bake 8 min at 375° -

Remove from oven - Place a Hershey's Kiss on each.

Bake 2 min. longer.

Remove from sheet at once.

Pillsbury Prize Cake

Mix together:

1 pkg Pecan-Coconut
 Frosting Mix
5 T melted butter
1 C oatmeal

Mix together & beat

1 pkg yellow cake mix
4 eggs
1 C sour cream
2 bananas

Layer in angel food cake pan:

1 cake batter
1 topping
1 cake batter
1 topping
1 cake batter
1 topping

Bake at 350° for 50-60 minutes

Cool 10 min.

Turn out
side up.

Serve topping

One-Layer Chocolate Cake

- $\frac{1}{2}$ c soft shortening
- $\frac{1}{3}$ c sifted flour
- $1\frac{1}{2}$ c sugar
- $\frac{1}{4}$ t baking powder
- $\frac{1}{2}$ t ~~salt~~ soda
- 1 t salt
- 1 c milk
- 1 t vanilla extract
- 2 egg
- 2 sq. chocolate, melted
- $\frac{1}{2}$ t red food coloring

Cream shortening.

Sift dry ingredients

to shortening

Add milk & vanilla

Beat 3 minutes

Add remaining ingredients

Beat 1 minute

Pour into 9" pan

Bake 350° 1 hour

Country Apple Cake

- 1 c. sifted flour
- 2 T sugar
- 1 t baking powder
- $\frac{1}{2}$ t salt
- $\frac{1}{2}$ t cinnamon
- $\frac{1}{4}$ t nutmeg
- $\frac{1}{2}$ c butter or margarine
- 2 eggs, slightly beaten

Sift together dry ingredients
Cream shortening in large
bowl; gradually sift and
blend in dry ingredients.
Stir in eggs to make a
smooth, thick batter.
Spread evenly in greased
8" x 8" x 2" pan.

2 tart cooking apples,
pared, quartered &
cored

- $\frac{1}{2}$ c sugar
- 2 T flour
- 2 t grated lemon rind.

Arrange thinly sliced apples
on batter. Sprinkle evenly
with mixture of flour, sugar,
and lemon rind.

Bake at 350°
45 minutes

Poundcake Mold Recipes

Coffeecake

Mix together $\frac{1}{2}$ c sugar
1 t cinnamon
 $\frac{1}{2}$ t cocoa

Cream 1 c shortening
 $1\frac{1}{2}$ c sugar

Add 4 egg yolks, one at a time

Beat 3 t baking powder
Add 3 c flour, sifted 6 times

alternately with

1 c milk
1 t vanilla
Add $\frac{1}{4}$ t salt to
4 egg whites

Beat until stiff
Fold into mixture

Place batter in mold
alternately with layers
of cinnamon mixture
Bake 1 hour
375°

Ethel's Poundcake

Cream 1 c butter (unsalted)
with 1 c sugar

Add 1 c powdered sugar } sifted
4 unbeaten egg yolks } together
one at a time

1 t vanilla
1 t almond extract
Sift 3 pinch cake flour
2 t baking powder

Add to mixture alternately with
1 c milk

Beat 4 egg whites until stiff

Fold into batter

Bake 1 hr at 350° in mold

Millinocket Judge Cake

Cream

$\frac{1}{2}$ c margarine + 2 T

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

2 eggs

1 t vanilla

Beat until light

~~Add~~ Blend in 7 T cocoa

2 squares chocolate

Add

$1\frac{3}{4}$ sifted flour

$1\frac{1}{2}$ t cream of tartar

1 t soda

$\frac{3}{4}$ t salt

alternately

$\frac{1}{2}$ c milk

Beat til smooth

Stir in

$\frac{3}{4}$ c boiling water

Pour into $9 \times 9 \times 2$ pan

Bake @ 350 for 1 hr

FRENCH CHOCOLATE CAKE

Cream 1 stick butter
 $\frac{2}{3}$ c sugar
Beat in 3 large eggs one at
a time
Fold in $\frac{3}{4}$ c melted chocolate
chips
1 c ground almonds
 $\frac{1}{4}$ c ^{fine} dry bread crumbs
Grate rind of 1 orange

Bake in 8" pan at 375° for
25 minutes. May not seem
done in center.

GLAZE

Combine 2 oz baking chocolate
 $\frac{1}{4}$ c chocolate chips
4 T butter
2 t honey

Cook over low heat until
blended. Off heat stir
until cold & thickened

BLACK DEVIL'S FOOD CAKE

Cream

1 cup margarine

2 c sugar

Add 2 eggs

1 t vanilla

Mix together

2 1/2 c cake flour

2 t baking soda

1 t baking powder

1/2 c cocoa

Add to above mixture
alternately with

1 c buttermilk

Stir in

1 c boiling water

Bake in tube pan ^{1 hr.} or in
13 x 9" pan - 35-40 min
at 350°

Cheese Cake - Marie Martin

8 x 8 or 9" round pan

Put 2 c graham cracker crumbs

$\frac{1}{4}$ c ground nuts

$\frac{1}{4}$ c sugar

in bowl - Mix

Melt 1 stick margarine
Pour over crumb mixture.

Press in pan & up sides.

Save $\frac{1}{2}$ c for top

Beat 3 eggs til light & fluffy

Whip 2 8oz pkg cream cheese

Add $\frac{2}{3}$ c sugar

and $\frac{1}{2}$ t vanilla

and eggs alternately with sugar
Pour into crust.

Bake 40-45 min at 300°

Cool 20 min

Mix 1 pt sour cream

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

1 t vanilla

Pour over cheese mixture
(slowly & around sides, not
straight into middle)

Bake 20 min more at 300°

Lime Jello thing

1 3oz box lime (or
lemon) jello

1 c boiling water

Stir together til jello melts -
Put in fridge to start to
set.

Mix together

2 c cottage cheese

2 T horseradish

1 c mayonnaise

Mix into jello —

Top with Cool Whip.

FROZEN CRANBERRY AND BANANAS

1 (20-ounce) can pineapple tidbits

5 firm bananas (halved lengthwise and sliced)

1 (16-ounce) can whole cranberry juice

1/2 cup sugar

1 (12-ounce) frozen whipped topping, thaw

1/2 cup chopped pecans

Drain pineapple. Reserve juice. Add sliced bananas to juice. In large bowl, stir the cranberry sauce and sugar. Remove the bananas from juice and discard. Add bananas to mixture along with pineapple, topping and nuts. Pour into 13x9x2-inch dish and freeze. Remove from freezer 15 minutes before serving. Serves 12-16

Jackie Coffey

Rt. 1, Greenville

Raspberry Whip Dessert

- 2 packs Raspberry Jello
- 1 pack Dream Whip
- 1 pkg frozen raspberries
- 1 9" Angel Food Cake

Resolve jello & ~~po~~ chill til almost firm. Thaw raspberry. Break cake into small pieces in a LARGE bowl. Whip dream whip. Whip chilled jello to a froth. (use large bowl). Fold Dream Whip, then raspberries into jello - Then fold all into cake gently. Pour into dish 9" x 15" x 1 1/2" and chill until set.

Serves 20 - 2" squares.

Heavenly Rice Pudding made with evaporated milk

$\frac{1}{2}$ c cold cooked rice

$\frac{1}{2}$ c diced marshmallows

or

1 c coconut

$\frac{1}{2}$ c well-drained canned
crushed pineapple

$\frac{1}{4}$ c well-drained chopped
maraschino cherries

$\frac{1}{4}$ c chopped nuts

$\frac{2}{3}$ c undiluted evaporated
milk

or

$\frac{2}{3}$ c whipped cream

2 T lemon juice

(omit if whipped cream
is used)

$\frac{1}{2}$ c sifted confectioner's
sugar

Mix rice, marshmallows,
cherries & nuts in a bowl.
Coconut may be substituted
for marshmallows.

Chill evaporated milk in
refrigerator tray until soft
ice crystals form around
edges (15-20 minutes). Whip
until stiff (about 1 minute).
Add lemon juice + whip
until VERY stiff (about 2
minutes longer). Beat in
sugar. Fold whipped

evaporated milk
or whipped cream
into ^{rice} mixture. Spoon
into serving dishes.

Apple Crisp

Mix
4 c thinly sliced
apples
 $\frac{1}{2}$ c brown sugar
2 T lemon juice

and arrange in shallow
baking dish (10" x 6" x 2")

Mix
1 c flour
 $\frac{3}{4}$ c sugar (granulated)
 $\frac{1}{2}$ t baking powder
 $\frac{1}{2}$ t salt

Add 1 egg, slightly beaten
and mix until lumpy
Sprinkle on mixture in
dish.

Melt + cool

$\frac{1}{3}$ c butter or marg.
Drizzle over apple topping
+ sprinkle with
 $\frac{1}{2}$ t cinnamon

Bake at 350° for 35 minutes.

Serve warm with cream

6 servings

Apple Dumplings

For 12 dumplings:

Flaky Pastry

4 c flour
1 $\frac{3}{4}$ c veg. shortening (not oil)
1 T sugar
2 t salt

Mix together with fork (or pastry blender).

Beat together:

$\frac{1}{2}$ c water
1 egg
1 T vinegar

Add to first mixture & blend with fork until dry ingredients are moistened. Mold into ball & chill 15 min or more. (Dough can be stored in refrigerator up to 3 days & can be frozen.)

Roll pastry about $\frac{1}{8}$ " thick & cut in 7" squares.

Peel and core 12 apples.

Bring to a boil:

1 c sugar
2 c water
3 T butter
 $\frac{1}{4}$ t cinnamon

Put an apple on each square of pastry.

Mix 1 c sugar

2 t cinnamon

Fill apple cavities with sugar mixture. Dot with butter.

Bring opposite points of pastry up over apple. Overlap, moisten and seal.

Lift carefully & place a few inches apart in baking dish. Pour hot syrup around dumplings.

Bake at 425° - 40 min. or until apples are tender & crust is brown.

Napoleons

1st Day (Recipe makes pastry for 16-
feeling for 8)

Sift $\frac{1}{2}$ c flour into lg. bowl

Add $\frac{1}{2}$ lb. butter cut into

small pieces
Blend with pastry blender till
consistency of corn meal.

Mix $\frac{1}{2}$ c cold water

$\frac{1}{4}$ T vinegar

Pour over flour. Mix well with
pastry blender. Shape into
ball. Let rest 20 min.

Roll pastry on lightly floured
surface with stockinet covered
rolling pin into rectangle $\frac{1}{4}$ "
thick.

Dot $\frac{1}{2}$ lb. butter over $\frac{2}{3}$
of rectangle. Fold unbuttered $\frac{1}{3}$
over ~~buttered surface~~ center
 $\frac{1}{3}$, then last $\frac{1}{3}$ on top, making
3 layers. Fold opposite ends so
they completely overlap, making
equal thirds. Wrap, then
refrigerate dough $\frac{1}{2}$ hr.

Roll dough out, refold, wrap.
Refrigerate 3 more times.
Roll into rectangle $17" \times 12" \times \frac{1}{4}"$

and let rest $\frac{1}{2}$ hr.

Cut dough into 3 lengthwise strips 4" wide. Fold each in thirds, place on ungreased cookie sheet, unfold to original length. Prick top of each with fork. Refrigerate $\frac{1}{2}$ hr.

Bake at 400° 50-55 min.

DO NOT PEEK.

Cool on rack.

Split each lengthwise into 2 strips.

Freeze 3.

Refrigerate rest.

Scald $1\frac{1}{2}$ c milk

Beat 5 egg yolks with

6 T granulated sugar.

Stir in $\frac{1}{2}$ c flour + milk

Heat, stirring well, until thick.

Add $1\frac{1}{2}$ T vanilla

Refrigerate

1 Hour Before Serving

Stir 1 c powdered sugar

with 1 T water

Melt $\frac{1}{4}$ c semi-sweet chocolate bits with

1 t water

1 t white corn syrup

Napoleons - Page 2

Place chocolate mixture in decorating bag with tube #2.

Ice one refrigerated strip with glaze (chocolate) make crosswise zig-zag lines $\frac{1}{2}$ " apart from one end to the other. With tip of spatula, make lengthwise zig-zag lines $\frac{1}{2}$ " apart.

Cover 2nd strip with half of filling. On it place 3rd strip, cover with rest of filling. Top with glazed strip.

Cut into 8 pieces & serve

Blitz Nerts

Cream $\frac{1}{2}$ c sugar
 $\frac{1}{2}$ c butter

Add 4 egg yolks
3 T milk

1 c cake flour

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

Put in well-greased 9x12" loaf pan.

Beat 4 egg whites til stiff

Add 1 c sugar slowly
1 t vanilla

Cover batter

Sprinkle with chopped nuts

Bake in slow oven (300° - 325°)

40 minutes

Serve with ice cream or whipped cream

Ice Cream

— Mom Gregg

Beat 5 eggs with

Add 2 sugar

Add 2 T vanilla

Hold in $\frac{1}{2}$ gal milk

Add 2 heavy cream,

whipped

Pour in freezer — freeze

just some
then freezer
& milk

Fudgeicles

6 T sugar
1/2 c boiling water

Mix 'till sugar dissolves

Add Hershey's choc. syrup to
suit your taste.

Add 1-1/2 c cold water
1 ~~small can~~^{cup} evapor. milk

Stir well - Pour in forms &
freeze.

Russian Open Apple Tart

Make sour cream pastry.

Sift 1 c flour

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

into mixing bowl.

With pastry blender cut in $\frac{1}{3}$ c lard.

until particles are fine.

Add 3 T dairy sour cream

Toss with fork to mix well.

Shape into a ball and roll out. Place in 9" pie pan, forming a high fluted edge.

Prep. 4

Slice 8 tart looking apples $\frac{1}{2}$ inch thick

Overlap slices around sides of pan. Fill center with apple slices, then another layer in rows packed tightly together.

Mix 4 t. ground cinnamon
 $\frac{1}{3}$ c firmly packed brown sugar

$\frac{1}{3}$ c granulated sugar

Sprinkle over apples

Dot with 3 T butter

Sprinkle 3 T lemon juice over all.

Bake 350° $1\frac{1}{4}$ hours - cool partially. Top ^{wedges} with sour cream.
Serve warm.

Apple Strudel

Cream

Double

1 1/2

c

sugar

3c

1/2

c

shortening

1c

Add

2

whole eggs

4

Beat well

Sift together and add

1 1/2

c

sifted flour

3c

1

t

soda

2t

1

t

cinnamon

2t

1

t

nutmeg

2t

Mix well.

Add

2

c

diced apples

4c

Bake

25 minutes at 350°

Mix

1/2

c

brown sugar

2

T

cream or milk

5

T

melted butter

Nuts, if desired

Spread on cake.

Return to oven.

Bake 25 minutes at 350°

BLUEBERRY BUCKLE

Cream

$\frac{3}{4}$ c sugar

$\frac{1}{4}$ c shortening

Beat in

1 egg

$\frac{1}{2}$ c milk

Sift 2 c flour

$\frac{3}{4}$ t salt

2 t baking powder

and add.

Gently stir in

2 c blueberries

Bake in greased 9X13 pan.

Before baking, top with

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

$\frac{1}{3}$ c flour

1 t cinnamon

$\frac{1}{4}$ c butter

Bake 35 min at 350°

Peanut Brittle

L. B. Gregg

Combine

2 c sugar
1 c white corn syrup
1/2 c water
in large saucepan

Boil til it strings and the
string snaps in cold water
(approximately 280°)

Add 2 T butter
2 t soda
1 t vanilla
Beat vigorously

Quickly add
2 c roasted nuts

Spread on heavily buttered
cookie sheet or slab.

If using raw peanuts, add them
with the sugar/corn syrup/
water.

CHINESE CHICKEN WINGS

Place in heavy saucepan:

25 chicken wings with
tips removed + halved
at the joint.

2 medium onions, chopped

$\frac{2}{3}$ c soy sauce

$\frac{2}{3}$ c sherry

$\frac{1}{4}$ c water

$\frac{1}{3}$ c brown sugar

Mix well - Bring contents
to a boil and simmer
about an hour, covered,
stirring occasionally, so
the wings get well coated
with sauce.

Just before serving, place
on large pan or platter &
place under broiler to
brown, turning once, so
the wings get crispy brown
on both sides.

Fiesta Beef Strips

1 # round steak cut in thin strips

Combine

3 T flour

$\frac{1}{4}$ t pepper

1 t salt

$\frac{1}{8}$ t dry mustard

$\frac{1}{8}$ t ground clove

in paper bag. Add meat strips
and shake bag to coat meat.

Heat 2 T salad oil

in large skillet. Add meat
and brown. Push meat to one
side - add

1 c water

1 Beef bouillon cube

and stir til dissolved, then stir in
meat. Cover. Simmer 45 min.
or until meat is tender.

Stir in

$\frac{1}{2}$ c milk

$\frac{1}{2}$ c stuffed green olives

2 tomatoes, cut in wedges.

Cover, simmer 10 more minutes

Poulet au Citron

Wash & dry 1 or 2 chickens
Arrange pieces in single layer
in shallow baking dish.

Combine

2 t grated lemon peel

$\frac{1}{2}$ c lemon juice

2 cloves garlic, minced

2 t dried thyme

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

1 t pepper

Spoon over chicken — Refrigerate
in marinade several hours.

Remove from marinade.

Brush with 3-4 T melted
butter.

Bake, covered at 375° - 25 min.

Remove cover; brush with marinade

& bake, uncovered, 40 min or
until chicken is brown & cooked
through.

Garnish with lemon
slices & parsley

HOT CHICKEN SALAD

From The Rolls-Royce
Owner's Cookbook

Combine

- 4 c chicken, cooked
- 2 T lemon juice
- $\frac{3}{4}$ c mayonnaise
- 1 t salt
- 2 chopped pimientos
- 2 c chopped celery
- 4 chopped hard boiled eggs
- $\frac{3}{4}$ c cream of chicken soup
- 1 t chopped onion

Place in large shallow dish

Top with

- $\frac{1}{2}$ c grated cheese
- $\frac{1}{2}$ c crushed potato chips
- $\frac{2}{3}$ c toasted almonds

Bake at 350° - 45 min.

Can be frozen.

TOAD IN-THE-HOLE

Beat 2 eggs
1 1/4 c milk

Then add

1 c flour
1/2 t salt
1/2 t oregano
1/4 t pepper

Continue beating til smooth
& let stand 30 minutes.

Prick

1 pound sweet Italian
sausage
all over. Place in shallow
pan & cook at 425° for
10-15 min.

Remove the sausages from the pan.
If necessary, add enough
oil to make 3 T fat.
Replace the sausages in the
pan & heat 2 or 3 minutes.

Pour batter over sausages
& bake 30-40 min. or
until the pastry is
puffed up & golden
brown. Serve at once.

From The Kells-Royce
Owner's Cook Book

THE CONNOLLY CASSEROLE

From The Rolls Recipe
Owner's Cook Book

Brown in butter:

$\frac{1}{2}$ c chopped onions
 $\frac{1}{2}$ c chopped celery
 $\frac{1}{4}$ c chopped green
pepper
2 # ground chuck

Pour on

2 can tomato sauce
1 can button mushrooms

cover + simmer slowly

Undercook

8 oz green noodles
and drain

Add 1 pint cottage cheese
1 pint sour cream
2 T poppy seed

Mix thoroughly

Keep in Casserole

noodle mixture
meat mixture
parmesan cheese
ending with noodles + cheese
(over)

Pour on
1 c red wine

look in over 50 minutes.

Arab Picnic

Meatballs.

Cook 3 chopped med. onions
in 1 butter or olive oil
Add to 3 # hamburger
1 1/2 t cumin
3/4 t cinnamon
2 t salt
1/2 t pepper
1/2 c dry bread crumbs
1/2 c milk
2 eggs

Shape into small meatballs. Bake 20 min.
at 450°.

Pilaf

Cook 1/3 c pineola nuts or
slivered almonds
in 1/3 c butter or olive
oil
until golden. Remove &
with slotted spoon -
Drain & Cool.
To remaining butter,
add 2 med. onions, chopped
Cook til soft.
Add 1 c short grain
rice.
Cook til opaque over

Add 2 c chicken broth.
1 inch cinnamon
stick
1/4 t whole coriander
seeds
2 whole cloves
1 t mustard seed.

Bring to boil, reduce
heat & simmer 15 min.

Add pinola suits
and meatballs.

Serve with Lebanese bread.

Side Soup:

chopped lettuce
tomato chunks
yoghurt flavored with
green onions

Beef Casserole with Corn Popping

6-8 servings

Brown

2 # gr. beef

1 minced onion

in 2 T margarine

Thick 2 T flour

2 T chili powder

2 t salt

$\frac{1}{4}$ t pepper

$\frac{1}{2}$ c water

and stir into mixture

Cook, stirring until thick.

Remove from heat and fold

in 2 hard cooked egg, cut

in eighths

$\frac{1}{2}$ c seedless raisins.

Put in 3 qt casserole about

3" deep.

Mix 1 17oz can cream-style corn
(in 2 well beaten eggs
casserole) 1 t salt

2 T sugar

1 c milk

Cook over medium heat,
stirring until thickened.

Pour over mixture in casserole
& sprinkle with

1 T sugar

Bake in preheated 350° oven
30-40 minutes.

Country-Style Beef & Potato Casserole

4-6 servings

Cook 2 slices bacon, diced
until crisp & brown.

Add 4 medium potatoes, peeled
& thinly sliced

cover & cook slowly 10 minutes,
stirring occasionally.

Sprinkle with
 $\frac{1}{2}$ t salt

$\frac{1}{8}$ t pepper

Put in shallow $1\frac{1}{2}$ qt baking
dish.

Melt 2 T butter in skillet

Add 1 # ground beef

1 med. onion, chopped

Cook until beef loses its
red color, breaking up.

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

$\frac{1}{8}$ t pepper

Put beef mixture on top of
potatoes.

Cover with 1 $10\frac{3}{4}$ oz can spaghetti
sauce

Bake at 350° 45 min.

Ginger Beef

Chop 2 onions
fine 3 cloves garlic
1 1/2 t turmeric
(1/4 t dried chili peppers)
2 " piece fresh ginger
(or 5 t powdered)
1 1/2 t salt

Mix all together.

Add 1 1/4 # flank steak, cut
diagonally into thin slices

Toss together.
let stand in refrigerator up to
3 hours.

Heat 3 T cooking oil
Brown flank steak mixture

Add 1 1/3 can tomatoes
Cook uncovered over high heat
10 minutes.

Add 1 10g can condensed
onion soup, undiluted
Cover and simmer 1 - 2 hours,
until steak is tender.

Serve over rice.

Garnish with pickled watermelon.

Serves 4-5.

Veal de laney

Melt $\frac{1}{4}$ c butter
in large skillet

Sauté quickly
6 thin veal cutlets
(about $1\frac{1}{4}$ #)

Remove cutlets to heated
platter.

Into browned butter, stir
 $\frac{3}{4}$ c heavy cream
sliced mushrooms.
3 T marsala or
dry sherry.

Pour over veal cutlets.

Serve over hot rice.

Makes 4 servings.

CHICKEN-WILD RICE CASSEROLE

2 whole broiler-fryer chickens, 3# each
1 c. water
1 c. dry sherry
1½ t. salt
½ t. curry powder
1 medium onion, sliced
½ c. sliced celery
1 lb. fresh mushrooms
¼ c. butter or margarine
2 pkgs (6 oz. ea.) long grain and wild rice
with seasoning
1 c. dairy sour cream
1 can condensed cream of mushroom soup

Place chicken in a deep kettle. Add water, sherry, salt, curry powder, onion and celery. Bring to boil; cover tightly. Reduce heat; simmer 1 hour. Remove from heat; strain broth. Refrigerate chicken and broth at once. When chicken is cool, remove meat from bones; discard skin. Cut into bite-size pieces. Wash mushrooms, pat dry; saute in butter or margarine until golden brown (reserve enough to circle top of casserole). Measure chicken broth; use as part of liquid for cooking rice, following package directions for firm rice. Combine chicken, rice and mushrooms not reserved for top in 3½ or 4 quart casserole. Blend sour cream and undiluted mushroom soup. Toss together with chicken mixture. Arrange reserved mushrooms in circle on top of casserole. Cover; refrigerate. To heat, bake in a 350° oven for 1 hour. Serves 8-10

Russian Creme

$\frac{3}{4}$ c sugar } Mix in
1 env. unflavored gelatin } saucepan

Add $1\frac{1}{2}$ c water

Stir over low heat to dissolve
sugar and gelatin.

Remove from heat.

Blend in

$\frac{1}{2}$ c sour cream
 $\frac{1}{2}$ t vanilla

Chill until slightly thickened.

Blend in

1 c Cool Whip (or whipped
cream)

Chill in 1 qt mold until
firm - about 3 hours.

Serve with fruit.

7 servings (or 6)

Chicken & Scampi

Rub $3\frac{1}{2}$ - 4 # fryer, cut up
with 1 T salt
 $\frac{1}{2}$ t pepper.

Saute in $\frac{1}{4}$ c margarine

Add 3 chopped onions.
1 minced clove garlic
3 T snipped parsley
 $\frac{1}{2}$ c port wine
1 B can tomato sauce
1 t dried basil

Simmer, covered about 30 min -
until chicken is tender.

Push chicken to one side of
skillet, turn up heat so
sauce boils; add

1 lb. shelled, deveined shrimp
Cook, uncovered 3-4 min.

Pile chicken pieces in serving dish -
Top with shrimp

Savory Meat Ball Casserole

Combine

- 1 # ground beef
- 1/4 # (12 c) pork sausage
- 1/2 c dry bread crumbs
- 1/3 c wvp. milk
- 2 T chopped onion
- 1 t chili powder
- 1/8 t pepper

Shape into meat balls. Brown.
Cover; cook 10 minutes. Place in
2 1/2 qt. casserole.

Combine

- 1 can cream of mushroom
- 1 " " celery soup
- 1 c wvp. milk
- 1/2 c water

Heat - Pour over meat balls
Top with Chili Cheese Biscuits

1 c flour
3 t baking powder
1/2 t chili powder
1/4 t salt

Cut in 1/3 c shortening

Combine 1 egg
1/3 wvp. milk

Stir together. Knead 10 times.

Roll out to 12" square.

Sprinkle with 1 1/2 c grated cheese

1 T parsley.
Roll up. Cut into slices

Skillet Sauerbraten

6 servings.

Season 2 # ground beef
with 2 t salt
1/4 t pepper
1/4 t gnd. cloves
1/4 c wine vinegar

Shape into large patty.

Place in large frypan.

Add 1 sliced carrot.
1 lg. onion sliced
1 stalk celery "
1 bay leaf

Combine 3/4 c water.
1/2 c wine vinegar
2 T brown sugar

Pour over meat; cover,
simmer 1 hour, basting
often.

Remove meat to heated platter.

Soften 3 ginger snaps
in 1/2 c hot water
Stir into liquid in frypan.
Heat until thickened. Pour
over meat.

Skillet Sirloin

- 2# sirloin
- 1 canteloup, balled
- 1 c mushrooms
- $\frac{1}{4}$ c butter
- $\frac{1}{4}$ t ground ginger
- 1 c celery, thinly sliced
- 1 pkg frozen snow peas
- 1 c sliced sweet red peppers
- 1 T minced onion
- 3 T soy sauce
- 2 T cornstarch
- 1 T wine vinegar
- 1 t sugar
- 1 c water

Cooked saffron buttered rice

Remove fat from sirloin; cut into strips 1" x 2". Sauté mushrooms.

Melt butter with ginger; sauté mushrooms, celery, onions, peppers, sirloin

Combine water, soy sauce, cornstarch, wine vinegar, sugar. Pour over beef mixture - Cook 10 minutes; add peas; cook

5 minutes more; add canteloup balls; cook 5 min. more.

Serve over saffron rice

Russian Sauerkraut

- 1 lb. ground pork
- 1 lb. ground beef
- 2 T fat
- 4 onions
- 3 green peppers
- 2 c tomatoes
- 1 1/2 lb or
- 3 c sauerkraut
- 1 pt. thick cream

Brown meat in fat. Season.
Add onions, pepper, tomatoes,
sauerkraut and cream.

Simmer slowly for 1 hour.

Serves 10-12

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