

Kathy
 Bacon 9-2
 Very neat
 Fudge recipe
 A-

Recipes

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Cocoa

Serves 4

4 t. cocoa

8 t. sugar

F.G. salt

3/4 c. water

3 1/2 c. milk

Mix 4 t. cocoa, 8 t. sugar F.G. salt.

Then add 3/4 c. water. Boil for 3 minutes.

Add 3 1/2 c. milk and heat over low heat. Do not boil. Serve hot, or chill in refrigerator and serve cold.

Cole Slaw

2 c. shredded cabbage

1 recipe cream dressing

Prepare 1 recipe cream dressing

Shred 2 c. cabbage. Add cream dressing and mix well. Garnish with paprika, parsley, or green pepper.

Cream dressing

3 t. sugar

1/8 t. salt

F.G. pepper

4 t. vinegar

1/4 c. cream or top milk

Mix 3 t. sugar, 1/8 t. salt, and F.G. pepper in small bowl. - Add 4 t. vinegar and stir. Stir 1/4 c. cream into mixture and chill.

Baked Macaroni and Cheese

8 c. boiling water,

10. salt

1½ c. macaroni

2 c. medium white sauce

¾ c. medium or sharp cheese cut in small pieces.

Boil 8 c. water and 10. salt in a large pan.

Cut or grate ¾ c. cheese. Press cheese down into cup. Heat oven to 350°F.

Add 1½ c. macaroni to boiling water and cook 9 to 12 minutes.

Prepare 2 c. medium white sauce. While white sauce is cooking add ¾ c. cheese.

Drain macaroni in colander or sieve. Rinse under cold tap water, drain

Put half of macaroni in a buttered casserole or other heatproof baking dish; cover with half of sauce; repeat.

Bake for 25 to 30 minutes in a moderate oven of until top is delicately browned.

Cornstarch Pudding

serves 4

2c. milk

3T. cornstarch

4T. sugar

$\frac{1}{8}$ t. salt

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

1 egg.

Scald $3\frac{1}{4}$ c. milk in top of double boiler. Mix 3T. cornstarch, 4T. sugar, $\frac{1}{8}$ t. salt in a small bowl; add rest of milk and stir. Beat egg and add to milk. Add cornstarch mixture to scalded milk and cook over hot water until mixture thickens. Stir constantly to avoid lumping. Cool slightly and add $\frac{1}{2}$ t. vanilla.

Pour into molds which have been rinsed in cold water. Chill.

Serve after pudding has stiffened so that it can be turned out of molds in dessert dishes. Serve with top milk or cream.

Milk Puff

1 egg white beaten almost stiff

1 egg yolk well beating

3 to 4 t. sugar

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

F. G. salt

F. G. nutmeg

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

Separate egg putting white in one bowl and yolk in another. Beat egg white slightly and add 2 t. sugar and beat until almost stiff. Add F. G. salt to egg yolk beat until thick and lemon colored. Add 1 $\frac{1}{2}$ c. cold milk and $\frac{1}{2}$ t. vanilla.

Beat. Fold in egg white and pour into glass and garnish with F. G. nutmeg.

Oatmeal cookies

3/4 c. flour (sift)
1 t. baking powder
1/2 t. salt
1/8 t. cinnamon
F. G. nutmeg
3/4 c. oatmeal
1/4 c. shortening
1/2 c. sugar
1 egg
3 T. milk
1/2 c. seedless raisins

Turn oven to 375°F
Grease cookie sheets.
Sift 3/4 c. flour, 1 t.
baking powder, 1/2 t.
salt, 1/8 t. cinnamon,
F. G. nutmeg together
until smooth. Add
slightly beaten egg
and beat until well
blended. Stir 3/4 c.
oatmeal into blended
mixture then add

flour mixture about 1/2 cupful at a time.
Drop by teaspoonful on cookie sheet. Bake
about 12 minutes or until browned. Cool on
rack and store in closed cookie container.

Creamed soup

1½ c. cooked vegetables

2 T. finely cut onion

1 T. butter or fortified margarine

½ t. salt

F. G. pepper

2 c. thin white sauce

Make 2 cups white sauce and let stand over hot water.

Cut 2 T. onion in criss-cross fashion and slice very thin.

Melt 1 T. butter or margarine in saucepan, and cook onion for 5 minutes.

Add cooked onion and 1½ c. prepared vegetables, ½ t. salt, and F. G. pepper to white sauce; stir slightly and heat for 10 minutes.

Serve hot soup in bowl or cups. Garnish with paprika or chopped parsley.

White Sauce

Thin Medium

Milk	1 c.	1 c.
Flour	1 T.	2 T.
Fat	1 T.	2 T.
Salt	$\frac{1}{2}$ t.	$\frac{1}{2}$ t.

Melt 1 T. fat in saucepan or double boiler over low heat.

Add 1 T. flour, $\frac{1}{2}$ t. salt, stirring to make smooth paste. Slowly add 1 c. milk, stirring to keep smooth.

Cook over low heat or boiling water, stirring constantly until thickened.

Method II

Pour $\frac{1}{2}$ c. milk into a jar and add 1 T. flour; screw on tight cover and shake well.

Place in pan, add remaining $\frac{1}{2}$ c. milk, $\frac{1}{2}$ t. salt, 1 T. fat and cook over low heat or boiling water, stirring constantly to prevent lumping.

Measurements

a dash = less than $\frac{1}{8}$ t.

$\frac{1}{4}$ c. = 4 T

$\frac{1}{3}$ c. = $5\frac{1}{3}$ T

Juice of one lemon = 3 T

" " " orange = $\frac{1}{2}$ c.

1 oz. chocolate = 1 sq.

" " = 3 to 4 T coes

1 T. flour = $\frac{1}{2}$ T cornstarch

1 c. corn syrup = 1 c. of sugar + $\frac{1}{4}$ c. water

1 c. honey = " " " "

1 c. sour milk = 1 c. sweet milk + 2 t. vine.

1 c. milk = $\frac{1}{2}$ c. evaporated + $\frac{1}{2}$ c. water

1 c. heavy cream = $\frac{1}{3}$ c. butter + $\frac{1}{4}$ c. milk

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

$\frac{1}{2}$ t. b. S. to sweeten 1 c. sour milk.

Cook Rice

1 c. rice — wash real well and Pour on 4 cups boiling water add 2 t. salt cover tight. Cook slowly 25 min. Stir every once in a while. When through rinse in cold water and eat.

1 t. vinegar can be added

Wash like macaroni.

Baked Custard

2 c. scalded milk
 $\frac{1}{4}$ c. sugar
 $\frac{1}{2}$ t. salt
3 eggs well beating
 $\frac{1}{2}$ t. butter or margarine
F. G. nutmeg

Turn oven to 325° F.
Scald 2 c. milk
Beat 3 eggs well, in
a large bowl, add $\frac{1}{4}$
c. sugar, $\frac{1}{2}$ t. salt,
and 2 c. scalded milk
slowly.

Pour into baking dish or custard cups;
dot with $\frac{1}{2}$ t. butter or margarine and top with
F. G. nutmeg.

Set dish or cups in a little hot water and
bake for 40 to 45 minutes.

Test for doneness by pressing gently with
the fingers. When custards quivers its done.
A knife blade may be inserted and when
it comes out clean it is finished baking.
Cool to room temperature and serve.

Rice Krispie Candy

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

$\frac{1}{2}$ lb. marshmallows

5c. Rice Krispies

1. Melt butter in a three quart saucepan. Add marshmallows stirring constantly until marshmallows are melted and mixture is well blended. Remove from heat.

Add Rice Krispies and stir until well coated with marshmallow mixture.

Press warm mixture lightly into buttered pan.

Cottage Cheese Slaw

- 1c. cottage cheese, well drained
- 3c. shredded green cabbage
- $\frac{1}{4}$ c. chopped green pepper
- $\frac{1}{2}$ c. shredded carrots
- 1t. chopped onion
- $\frac{1}{2}$ c. mayonnaise or salad dressing
- 1t. top milk
- 1t. vinegar
- 1t. sugar
- 1t. salt
- $\frac{1}{4}$ t. pepper
- lettuce or other greens

Wash and crisp greens and chill. Chop $\frac{1}{4}$ c. green pepper and 1t. onion. Mix $\frac{1}{2}$ c. mayonnaise with 1t. milk, 1t. vinegar, 1t. sugar, 1t. salt, and $\frac{1}{4}$ t. pepper. Shred $\frac{1}{2}$ c. carrots and 3c. cabbage. Toss together gently 1c. cottage cheese, pepper, onion, carrots, cabbage, and dressing. Arrange on salad greens and garnish with paprika.

Pat-a-pie

2c. sifted flour
~~1t. salt~~ 1 1/2t. salt }
2t. sugar } soft together into pie tin.

2/3c. oil
3T. milk add to oil } beat with fork.

Pour mixture into the flour mixture, stir with fork well till all mixed together

1/3 mixture is saved for top of pie

Take hands and pat into shape. Be sure you build up on sides.

Cherry Pie filling

3c. drained cherries }
2 1/2T corn starch } Put together
3/4c. sugar }

3/4c. juice gradually mix with
cook until thick.
stir

2. 1/6 allspice
3. 1/6 lemon juice
4. 1/2t. almond flavoring

1' 1/2t cinnamon
1T butter

when thick take off and put
Cherries in

Italian Pizza

serves 4 to 6

- $\frac{1}{2}$ lb ground beef (hamburger)
- 1 c. canned tomatoes (drained)
- 4 T. tomato paste
- 1 T. gravy sauce
- $\frac{1}{4}$ c. onion, finely diced
- 1 small clove garlic (minced)
- 2 T. bacon drippings
- 1 t. sugar
- 1 t. salt
- $\frac{1}{4}$ t. pepper
- $\frac{1}{4}$ t. powdered oregano
- 2 c. American cheese, grated
- $\frac{1}{2}$ biscuit recipe

Dice $\frac{1}{4}$ c. onion and mince 1 clove or garlic.

Melt 2 T. drippings in saucepan, add onion + garlic, + cook for 3 minutes.

Add $\frac{1}{2}$ lb. beef broken in small bits to onion, add 1 T. gravy sauce + cook until meat is lightly browned.

Add 1 c. tomatoes 4 T. tomato

paste, 1 t. sugar, 1 t. salt, $\frac{1}{4}$ t. pepper,
and $\frac{1}{4}$ t. organs; bring to a boil, reduce
heat, and simmer for 15 minutes
to blend flavors.

Grate 1 c. cheese.

Grease 1 8-inch cake or pie pan
slightly.

Turn oven to 400° F.

Make 1 c. biscuit recipe; roll
dough to fit bottom of pan, place in
pan, cover with meat mixture, +
cover top with grated cheese.

Bake in a moderate oven 400° F.
25 minutes until biscuit is done
and cheese is melted + lightly
browned.

Biscuits

15 to 18

2 c. sifted, all purpose flour

4 t. B. P.

1 t. salt

4 T. shortning

$\frac{3}{4}$ c. milk

Preheat oven to 450°F .

Sift flour; measure 2 c., add 1 t. salt, 4 t. B. P., + sift together into mixing bowl.

Cut 4 T. shortning into dry mixture until crumbly.

Add $\frac{3}{4}$ c. milk and mix just enough to make soft dough.

Flour pastry cloth and board slightly, turn out dough on board or cloth, knead gently a few times, + roll gently to $\frac{1}{2}$ to $\frac{3}{4}$ inches thick.

Cut biscuits with floured biscuit cutter or knife.

Place biscuits on ungreased baking sheet.

Bake until lightly browned about
12 minutes.

Serve hot with favorite spread.

Italian Spaghetti

Cook until browned in 2 tbsp.
hot olive oil...

1 lb. ground beef or beef + pork
Add + simmered slowly $\frac{1}{2}$ to 1 hr.

(long cooking improves flavor):...

3 $\frac{1}{2}$ cups cooked tomatoes (2 $\frac{1}{2}$ can)

2 cloves garlic, finely cut

1 bay leaf, crumbled

1 tsp. salt

$\frac{1}{2}$ tsp. black pepper

Pour over hot drained boiled
spaghetti (1 lb. uncooked) on
hot platter. Sprinkle with
grated Parmesan cheese.

Applesauce Cookies

$\frac{1}{4}$ c. soft shortening }
 $\frac{1}{2}$ c. brown sugar } mix together
 $\frac{1}{2}$ egg }

2 T cold coffee
 $\frac{3}{8}$ c. flour } sift together
 $\frac{1}{4}$ each: soda, }
salt, nutmeg, }
cinnamon, cloves, }
 $\frac{1}{2}$ c. drained applesauce
chopped nuts.

400° F

8 to 10 min. (watch)

18 cookies

lightly greased baking sheet

Danish Desert

1 1/2 3 cups applesauce

Saute gently until evenly browned 3/8 ↓

1c. 2 cups fine dried breadcrumb in 3/4
cup butter or margarine

line the bottom of deep 9 inch
pie pan with crumbs. spread 1/3
sauce over crumbs. Sprinkle with
cinnamon. add two more alternate
layers of sauce; cinnamon sprinkled
crumbs.

325° F

30 min. 10 servings (hot or cold
with whipped cream.)

1. french dressing

2. salad "

3. mayonnaise

4. thousand island dressing

1 roll recipe

saute $\frac{1}{2}$ c. minced onions in 1.T salad
oil till golden brown

add 1 can tomato sauce 8 oz

1 " " paste 6

1 tsp salt

$\frac{1}{4}$ " oregano

$\frac{1}{8}$ " garlic salt

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

$\frac{1}{2}$ c. cheese + pork sausage

sprinkle parsley

1 $\frac{1}{3}$ c. minute rice (small package)

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

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

1 can soup - chicken, mushroom, celery, asparagus

1 " or 1 c. - cooked chicken, turkey, tuna fish,
shrimp, salmon, ham, cheese, egg

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

optional = pimento, slivered almonds
chopped celery

Graham Cracker Crust

11 T. crumbs or about 8 crackers

2 T. sugar

2 T. soft shortening

Mix till crumbly with a fork
and press into tin firmly

Bake at 375° for about 8 min.

Chiffon Pie Filling

1 package frozen strawberries

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

Heat until boiling and add 1
package strawberry jello. When
partially whip till very light

In a separate dish whip a
large can of evaporated milk
with 1 T. lemon juice and a dash
of salt.

Fold together, put in shell,
refrigerate until firm.

Variation, any frozen fruit or
jello with an approximate amount,
1 slim can crushed pineapple,
lemon jello

Chocolate Pie filling

5 T. sugar

$\frac{1}{6}$ t salt

1 T. cornstarch

1 sq. chocolate in milk

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

mix together

and add $1\frac{1}{8}$ c. milk

cook until thick + boil 1 min. more. add a little mixture to 1 slightly beaten egg yolk. add to hot mixture. boil 1 min. remove from heat add $1\frac{1}{2}$ t. butter, $\frac{1}{2}$ t vanilla.

Meringue

1 egg white

$\frac{1}{8}$ t. cream of tartar

2 T. sugar

$\frac{1}{4}$ t. flavouring

Beat first 2 ingredients until stiff. Add sugar slowly.

400 for 8-10 min.

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copy recipe 492 small recipe 493

498 - uncooked frosting

Plain Cake

1 c. flour

1 $\frac{1}{3}$ t. B. P.

$\frac{1}{6}$ t. salt

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

1 $\frac{1}{3}$ T. beaten egg

1 $\frac{1}{3}$ T. melted fat

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

$\frac{1}{3}$ t. vanilla

1. Sift dry ingredients together.
2. Combine beaten egg, milk, melted fat, and flavouring.
3. Add the dry ingredients all at once; stir until the mixture is smooth.
4. Pour into greased pan, filling about $\frac{2}{3}$ full.
5. Cup cakes: bake in a moderately hot oven (375° F.) for 20 minutes.

Uncooked frosting

$\frac{1}{2}$ c. powdered sugar (approximate)

1 T. liquid

$\frac{1}{2}$ T. butter flavoring extract

Cream the butter, add sugar + liquid gradually, stirring until soft and creamy. Flavor and use at once.

Cherry Pie filling

4 c. drained cherries
2/3 c. cherry juice
3 T. cornstarch
3/4 c. sugar
1/4 t. salt
4 drops almond

Meringue

3 egg whites
1/4 t. cream of tartar
6 T. sugar
1/2 t. flavoring

9" pie

8 in pie

2 egg whites
1/4 t.
1/4 cup
1/4 t.

Beat egg whites with cream of tartar until frothy. Gradually beat in sugar a little at a time. Continue beating until stiff and glossy. Do not underbeat. Pile meringue on pie from outside to inside. Be sure outer meringue is sealed to pie crust. Rough in mounds. Bake until delicately brown. 8 to 10 minutes in hot oven about 400°

Dip knife in water before cutting pie.

Vanilla Cream Pie

9 "	8 "
$\frac{2}{3}$ c. sugar	$\frac{1}{2}$ c.
BT cornstarch	2 T
$\frac{1}{2}$ tsp. salt	$\frac{1}{2}$ tsp.
3 c. milk	2 c.
3 egg yolks slightly beaten	2 egg yolks
1 T butter	1 T.
$\frac{1}{2}$ tsp vanilla	1 tsp

Method.

Mix dry ingredients together, add milk, cook for 1 minute, pour half of it into the egg yolks and stir, then pour mixture back into sauce pan, cook 1 minute, take off stove and add butter and vanilla,

Banana, slice banana in bottom
of pie shell.

Butterscotch, substitute dark brown
sugar to white and increase butter
to 2 T.

9 in
Chocolate, $1\frac{1}{2}$ c. sugar, 3 sq. of
unsweetened chocolate or $\frac{1}{2}$ c. of
cocoa. 8" = 2 sq. chocolate or $\frac{1}{3}$ c.
cocoa.

Fudge

1 $\frac{2}{3}$ c. sugar

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

$\frac{2}{3}$ c. evaporated milk (undiluted)

Heat in saucepan over low heat.
Heat to boil 5 min. stirring constantly.
Remove from heat, add 1 $\frac{1}{2}$ c. (16 medium)
marshmallows. 1 $\frac{1}{2}$ c chopped
chocolate chips, nuts. Stir 1-2 min.
Pour in buttered dish.

Fluff Fudge

{ 6 T. cocoa
2 T. butter
1 tall can evaporated milk
1 jar marshmallows fluff (32)
1 t. vanilla
1 c. nuts

cook together
stir constantly until
soft ball
cool
slightly
add

beat until creamy, pour into
buttered pan.

3 dozen

Cranberry Nut Bread

Rinse sort and cut into halves
2 cups fresh cranberries.

Coarsely chop and add to cranberries $\frac{3}{4}$ c. pecans. Melt and set aside to cool slightly 2 T butter. Sift together 2 c. sifted flour, 1 c. plus 2 T sugar, $1\frac{3}{4}$ t B. P., 1 t. salt, and $\frac{1}{2}$ t. B. S.

Combine 1 egg, $\frac{1}{3}$ c. orange juice, and $\frac{1}{4}$ c. water. Stir in melted butter. Make a well in center of dry ingredients and add liquid ingredients all at one time. Stir only enough to moisten the dry ingredients. Add nuts and cranberries and 1 t. grated orange rind. grade through colored part only. Stir just until blended. Bake 350° about 70 min. or until a cake tester or wooden pick comes out clean when tested.

Remove from oven, cool 10 min on cooling rack.