

Eddie Doucette's "Home Cooking" Recipes

CHEESE PIE IN MERINGUE CRUST

- 1 cup sifted all purpose flour
- 1 tblsp. brown sugar
- 1/2 tsp. salt
- 1/3 cup shortening
- 1 egg yolk
- 5 tsp. water
- 1 tsp. lemon juice
- 1 egg white (beaten soft mounds)
- 1/3 cup granulated sugar
- 1/4 tsp. vinegar
- 1/2 cup chopped nuts

CHEESE FILLING

- 1 envelope (1 tblsp.) gelatine
- 3 tblsp. cold water
- 1 egg yolk
- 1 tblsp. grated orange rind
- 3/4 cup granulated sugar
- 1/4 cup orange juice
- 8 oz. cottage cheese (forced through strainer)
- 1/2 cup sour cream
- 1 stiffly beaten egg white
- 1/2 cup sour cream (commercial)
- 1/4 cup granulated sugar
- 1/3 cup chopped nuts
- grated chocolate

Combine sifted flour, sugar and salt in bowl, cut in shortening with pastry blender. Combine yolk, water and lemon juice and gradually work it into dry mixture so that dough is just moist enough to hold together and form into a ball. Roll out on a floured pastry cloth like you would for 9 inch pie, overlapping about 1 1/2 inches. Fit lightly into 9 inch pie pan. Fold edge to form standing edge and flute. Prick inside of pie with fork and bake in (375 F.) oven for 12 minutes. While shell is in oven, beat egg white until soft peaks form. Gradually add sugar and beat continuously until meringue stands in glossy stiff peaks. Fold in vinegar and nuts. Spread meringue over partially baked shell and bake in (375 F.) oven until lightly browned, about 12 - 15 minutes. Cool.

Dissolve gelatine in water and set aside. Combine yolk, rind, sugar, and orange juice in sauce pan and cook over low heat until mixture comes to boil, stirring constantly, remove directly from heat and blend in softened gelatine. Cool to luke warm, blend in sieved cottage cheese and sour cream. Fold in stiffly beaten egg white, turn into baked meringue pie shell. Blend together sour cream and sugar. Spread over pie, sprinkle chipped nuts around edge of pie and grate chocolate lightly in center. Chill before serving.

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CASSEROLE OF CHICKEN, MIAMI

2-2 $\frac{1}{2}$ Frying chickens - cut in pieces
1 cup seasoned flour - salt, pepper, Ac'cent
clove of garlic
softened butter
1 cup ground fresh mushrooms
4 to 6 slices boiled ham
1 cup fresh or frozen green peas
4 thin slices of Swiss cheese-cut in strips
1/2 tsp. oregano
dry white wine
small head of lettuce - cut in quarters

Roll cut up chicken in seasoned flour. Rub the inside of a large shallow callerole with garlic and then with softened butter. Arrange chicken in callerole and cover with ground fresh mushrooms; over mushrooms place slices of ham and cover these with peas; cover peas with strips of Swiss cheese and dust with oregano. Pour enough wine into casserole to barely cover and place cut up lettuce over all - cover and bake in (350 F.) oven for one hour. Serve hot with rolls and light salad.

LOBSTER CHOWDER

2 $\frac{1}{2}$ to 3 lb. Maine lobster
3 tblsp. butter
liver of lobster (green part)
 $\frac{1}{4}$ cup ground soda crackers
4 cups milk
1 cup cream
 $\frac{1}{2}$ tsp. grated onion
tiny pinch thyme
salt, pepper, Ac'cent to taste
2 egg yolks
1 tsp. paprika
2 tblsp. Sherry wine
1 cup lobster water

Remove meat from cooked lobster and dice. Reserve 1 cup water. Cream butter and liver and blend in ground cracker crumbs. Scald milk, cream, onion, and thyme. Pour this over buttered liver mixture slowly, stirring constantly. Season to taste with salt pepper and Ac'cent, then stir and blend in egg yolks combined with paprika and wine. Add lobster water and last stir in diced lobster meat. Heat but do not boil. A delicious meal in itself with crackers, toast, or hard rolls.

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POT LUCK CASSEROLE QUICKIE

2 - 10 $\frac{1}{2}$ oz. cans cream celery soup
1 - 10 $\frac{1}{2}$ oz. can bouillon
1 medium onion
2 branches celery
3 medium carrots

2 cups left over meat or canned corn beef,
cubed

2 cups cooked rice
salt, pepper, Ac'cent to taste
pinch of oregano

Combine soup and bouillon and bring to scalding point and stir until smooth, in meantime cut vegetables into thin strips; add these to hot sauce; add cubed meat and rice and season to taste. Blend all together and turn into a 3 quart greased casserole. Cover and place in a pre-heated (350 F) oven. Let bake for 30 minutes, remove cover and bake 15 minutes more. Serve hot with rolls and salad. This dish will keep if the folks are not ready when you are. Ideal for pot luck or casual buffet.

SIMPLE HEALTH SALAD

shredded lettuce nest
shredded raw cabbage
mound of cottage cheese

grated raw carrot
grated green pepper
wedges of hard cooked egg
French dressing

On a cold salad plate - make a nest of shredded lettuce; on this put a small amount of shredded cabbage, on this place a mound of cottage cheese; from the base of one side of cheese mound over the top to the other side make a line of the grated carrot. Cross this from one side to the other with line of grated green pepper. Place a hard cooked egg wedge up along side of mound and in between lines of carrots and pepper. Pour French dressing of other favorite dressing over all and serve. Garnish with water cress or crisp parsley.

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YUMMY CRESCENTS

$\frac{1}{2}$ cup boiling water
 $\frac{1}{4}$ cup shortening
1 tsp. salt
 $\frac{3}{4}$ cup tomato juice
1 cake compressed yeast
1 tblsp. sugar

1 tblsp. each of grated: onion
celery
carrot
parsley

$\frac{1}{2}$ tsp. garlic salt
 $\frac{1}{4}$ tsp. poultry seasoning
 $\frac{1}{8}$ tsp. Accent
 $3\frac{1}{2}$ cups sifted all purpose flour
grated parmesan cheese

Combine boiling water, shortening, and salt. When shortening has melted, cool to lukewarm by adding tomato juice. Dissolve yeast by working yeast and sugar together. Add yeast-sugar liquid to lukewarm mixture. Add gratted onion, celery, carrot, parsley, and seasonings. Gradually work in sifted flour and knead 4 to 5 minutes on floured board or cloth. Let rise in warm place till double in bulk, about 50 minutes. Divide dough in two. Roll each part on floured board to form circle $\frac{1}{4}$ inch thick. Sprinkle with grated cheese. Cut each round into 8 wedges. Roll to point. Place on greased baking sheet. Point side down and curve ends to form crescent. Let rise again another 50 minutes till light. Bake in (400 F.) oven till delicately brown, about 12 to 15 minutes.

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CREPE SUZETTE
Crepes (Thin pancakes)

3/4 cup sifted all purpose flour
3 tblsp. powdered sugar
pinch of salt
3/4 cup milk

2 tblsp. melted butter
1/3 cup butter
1/2 cup sugar
4 tsp. orange rind

Mix dry ingredients - add combined eggs, milk, butter and beat until light and smooth. Pour enough batter into a heated and buttered 5 to 6" skillet. Batter should be thin to give you a thin crepe. Cook until bubbles appear then to the other side. Continue to make crepes heating butter each time. (Greased grill may be used) Cream butter, sugar, and rind until smooth. Spread a bit on the brownest side of each crepe and fold to make a four layered triangle. Place in refrigerator until ready to use. Crepes may be made in advance and save last minute preparation prior to chafing time.

CREPE SUZETTE SAUCE

1 cup butter or margarine
1 cup powdered sugar

juice of one orange
grated rind of one lemon
1/3 cup warm liquer (Cointreau, brandy,
etc.)

Cream butter and sugar, add juice and rind, melt and heat in blazer pan of chafing dish or skillet. Arrange crepes in pan and baste with hot sauce when heated through. Pour over warm liquer, ignite.