

Pizzelle

6 eggs (beaten)

1 1/2 cups sugar

1 " margarine (1/2 lb) cool

4 teasp baking powder

2 tables anise or lemon or vanilla

3 1/2 cups flour

Chocolate shot cookies

1 cup butter (1/2 lb)

1 cup ^{soft} sugar 1 cup ^{soft} sugar

2 tbs vanilla

2 tbs vanilla

1 1/2 cup flour

1/2 tsp soda

1 cup rolled oats uncooked

2 bottles chocolate shot

O cream butter + sugar til fluffy - add

vanilla - flour with soda + oats
mix thoroughly.

- ② chill dough in frig about 1/2 hour
- ③ shape into rolls 1 1/2 " in diameter
- ④ coat each roll of dough with white chocolate
- ⑤ slice about 2/8 " thick + place in ungreased baking sheet
- ⑥ Bake slow oven (325) about 15-20 minutes

~~Cherry Queen~~

(About three dozen)

$\frac{1}{2}$ cup (1 stick) butter or
margarine

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

1 egg, separated

1 tablespoon each: grated
orange rind, lemon juice

1 cup sifted flour

$\frac{1}{8}$ teaspoon salt

Finely chopped nuts

Candied cherries

Cream butter with an electric mixer; add sugar and beat until blended. Add egg yolk, orange rind, and lemon juice; mix well. Beat in flour and salt. Chill dough; shape into balls using about 1 teaspoon for each. Dip each in slightly beaten egg white and roll in chopped nuts. Arrange on greased cookie sheets and press $\frac{1}{4}$ candied cherry on each. Bake at 350 degrees 15 to 20 minutes.

~~Drop Boxes over~~ CRESCENT COOKIES

(About three dozen)

$\frac{1}{2}$ pound (2 sticks) butter or
margarine

$\frac{1}{2}$ cup confectioners sugar

1 teaspoon vanilla extract

2 cups sifted flour

1 cup finely chopped pecans
Confectioners sugar

Cream butter with an electric mixer; add sugar and beat until blended. Add vanilla, flour, then nuts; mix well. Chill; shape generous tablespoons of dough into crescents. Bake at 350 degrees on ungreased cookie sheets about 20 minutes. As soon as crescents are removed from the oven, roll them in confectioners sugar.

Penny Reeder's chocolate chip cookie

1 cup solid vegetable shortening
1 cup granulated sugar
 $\frac{1}{2}$ cup dark brown sugar
2 large eggs
2 teaspoons vanilla extract
2 cups plus 4 tablespoons unbleach flour
1 teaspoon soda
 $\frac{1}{2}$ teaspoon salt
2 cups chocolate chips
1 cup raisins
1 cup pecans

Cream shortening with sugars. Add eggs and vanilla and beat well. Combine dry ingredients. Gradually stir into shortening mixture. Stir in chips, raisins and nuts. Drop by teaspoonfuls onto ungreased baking sheets. Bake at 350 for about 12 minutes. Makes about 6 dozen.

Aunt u

Pan 8X10

1 Pkg Triniti
2 Inst Pudding
3 cups milk
1 carton cool whip
8 oz.

grated Heath
van & nuts

SINCE 1893

ORIGINAL NESTLÉ® TOLL HOUSE® MILK CHOCOLATE MORSEL COOKIES

2 1/4 cups all-purpose flour
1 tsp. baking soda
1 tsp. salt

PREHEAT oven to 375°F.

COMBINE flour, baking soda and salt in small bowl. Beat butter, granulated sugar, brown sugar and vanilla extract in large mixer bowl until creamy. Add eggs one at a time, beating well after each addition. Gradually beat in flour mixture. Stir in morsels and nuts. Drop by rounded tablespoon onto ungreased baking sheets.

BAKE for 9 to 11 minutes or until golden brown. Cool on baking sheets for 2 minutes; remove to wire racks to cool completely.

PAN COOKIE VARIATION: Grease 15 x 10-inch jelly-roll pan. Prepare dough as above. Spread into prepared pan. Bake for 20 to 25 minutes or until golden brown. Cool in pan on wire rack.

Makes about 5 dozen cookies.

Makes 4 dozen bars.

FOR HIGH ALTITUDE BAKING (5,200 feet): Increase flour to 2 1/2 cups. Add 2 tsp. water with flour and reduce both granulated sugar and brown sugar to 2/3 cup each. Bake drop cookies for 8 to 10 minutes and pan cookie for 17 to 19 minutes.

1 cup (2 sticks) LAND O LAKES® Butter or Margarine, softened
3/4 cup granulated sugar
3/4 cup packed brown sugar
1 tsp. vanilla extract
2 large eggs
1 3/4 cups (11.5-oz. pkg.) NESTLÉ TOLL HOUSE Milk Chocolate Morsels
1 cup chopped nuts

Chocolate shot cookies
3 dozen

1 cup butter 1/2 cr.

1 cup soft sugar

2 teasp. vanilla

1 1/2 cups sifted fl.

1/2 teasp. soda

1 cup rolled oats uncooked

2 bolts chocolate shot

Cream butter + sugar till fluffy - add

vanilla - fl. sifted with soda +
soda. mix thoroughly.

- ② chill dough in frig about 1/2 hr.
- ③ shape in 2 rolls 1 1/2 in. in diameter
- ④ coat each roll of dough with shot
- ⑤ slice about 4/8" thick + place on ungreased baking sheet
- ⑥ bake slow oven (325) ~~15~~ - 30 min

DUNCAN HINES
DEVIL'S FOOD POUND CAKE

(Makes 12 to 16 servings)

1 pkg. Duncan Hines Deluxe II Devil's Food Cake Mix

1 package chocolate instant pudding mix (4 serving size)

1/2 cup Crisco Oil* 1 cup water 4 eggs

Preheat oven to 350°. Blend all ingredients in a large bowl; beat at medium speed for 2 minutes. Bake in a greased and floured 10-inch tube pan at 350° for 50-60 minutes, until center springs back when touched lightly. Cool right side up for about 25 minutes, then remove from pan.

CHOCOLATE GLAZE. In a small saucepan combine 2 tbsp. cocoa, 1 tbsp. + 2 tsp. water, 1 tbsp. oil and 1 tbsp. corn syrup. Cook and stir over low heat until mixture is smooth. Remove from heat; immediately beat in 1 cup confectioners sugar. Drizzle over cake.

Strawberry Topping

1/2 lb

2 tables. cold butter

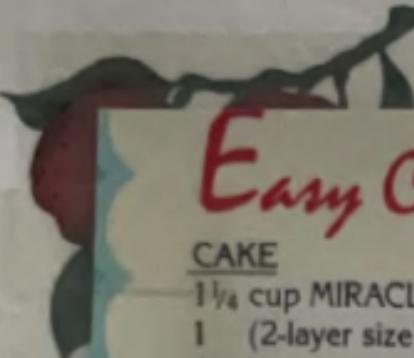
3 " " flour

3 chop nuts

3 granulated sugar

by steps cinnamon

Blend all ingredients until crumbly.



Easy Carrot Cake

CAKE

- 1 1/4 cup MIRACLE WHIP Salad Dressing
- 1 (2-layer size) yellow cake mix
- 4 eggs
- 1/4 cup cold water
- 2 teaspoons ground cinnamon
- 2 cups finely shredded carrots
- 1/2 cup chopped walnuts

CAKE: Heat oven to 350°F.

- Beat salad dressing, cake mix, eggs, water and cinnamon at medium speed with electric mixer until well blended. Stir in carrots and walnuts. Pour into greased 13 x 9-inch baking pan.
- Bake 30 to 35 minutes or until toothpick inserted in center comes out clean. Cool completely.

FROSTING: Beat cream cheese and vanilla at medium speed with electric mixer until well blended. Gradually add sugar, beating until light and fluffy. Frost cake. Garnish with shredded carrots and chopped walnuts, if desired. Makes 10 to 12 servings.

D E S S E R T

Prep Time: 25 minutes
Cooking Time: 35 minutes

FROSTING

- 1 package (8 oz.) PHILADELPHIA BRAND Cream Cheese, softened
- 1 tablespoon vanilla
- 3 - 3 1/2 cups sifted powdered sugar



anise sliced cookies 4 Pans
1 cup sugar - 6 eggs 1 cup oil - 2 1/4 cup flour
3 Tsp baking powder 4 Tsp anise
oven 350° for 45 minutes

cut open & cool - remove from pan & slice
& brown evenly - some burn tops,
about 7 minutes each side



Tanade

6 eggs beat well (large eggs)

add Pinch baking soda - sugar + $\frac{1}{4}$ cup of oil
anise or vanilla

add $3\frac{1}{4}$ - (more or less) of flour mix by hand

Knead - rest under bowl (1 hr) Knead
2-3 times

Roll in donut shape - drop in boiling water
for about 3-4 minutes. I make about 12
Remove from boiling water & drain or cool
cool well - then split almost thru
see

center shelf
bake on rack 450° 10 minutes
 400° 5 minutes
 350° 10 minutes

small if you make tadade less
time in oven. cool well
frost

Enjoy ☺

Rose

($1\frac{1}{2}$ cups 2-3 Tbsp. 1 teasp.
Powder sugar, hot water, vanilla) frosting

FRENCH PASTRY

1 C Flour
1 C Butter $\frac{1}{2}$

1 C Brown Sugar $\frac{1}{4}$

(Mix the above together and pat in 8 x 12 pan. Bake 350 degree for 10 minutes.)

Mix 2 eggs

2 Tbsp. flour

1 Teaspp. Baking Powder

1 $\frac{1}{2}$ C Brown Sugar

1 C chopped Nuts

1 Teaspp. Vanilla

15

Spread over baked crust and bake 20 to
30 min. at 350 degree. Sprinkle with
powdered sugar while warm.

52 ^{3°} cut
53 ^{3°} cut
54 ^{6°} cut

or fold

Whipped Cream
(Panna Montata)

*fold +
cream
puff*

Beat in a chilled 1-qt. bowl with chilled rotary beater, one cup at a time

2 cups chilled whipping cream

Beat until cream stands in peaks when beater is slowly lifted upright.

Combine whipped cream in a large chilled bowl. Fold (page 5) or beat into whipped cream with final few strokes until blended

6 tablespoons sifted confectioners' sugar

2 teaspoons vanilla extract

4 cups whipped cream

whip cream
filling
over

Girl Scout ^{over}
chocolate topped
cookies

1 cup butter

1 " brown sugar

1 egg yolk

1/2 tsp vanilla

1 cup chop. nuts

2 cups flr.

5 or 6 - 10x1deg. long
Candy bars -

over whip cream

Combine butter - sugar - egg yolk +
vanilla - Beat it til creamy. Bake
20 - 25 min. at 350 - Take out over +
spread on candy bars. Sprinkle with nuts

Strawberry Sauce
(Makes 3½ cups)

3 egg yolks
Pinch salt
1 tsp. vanilla extract
½ cup melted butter or margarine
1 16-oz. pkg. thawed, frozen, sliced strawberries, drained
1 cup heavy cream, whipped

Beat egg yolks light. Add salt and vanilla. Beat well; beat in butter gradually. Add strawberries with ¼ cup juice. Fold in cream.

Toffee candy * over

Vanilla Sauce

4 tablespoons sugar
1½ tablespoons flour, not scant
1 tablespoon butter, not scant

Mix and cream together the above ingredients. Add 2 slices of lemon and pour boiling water into mixture to make a thin sauce. Heat and stir continuously until thick and smooth. Remove from heat and add 1 teaspoon vanilla. Stir well. Serve warm or hot over dumplings.

8 oz semi sweet chocolate
amaretta lig. }
1 tables. vanilla } sweet
2 teasp strong coffee

add

1/4th unsalted butter
about 4 or 5 amaretta cookies or
macaron cookies (crushed)

Cool -
add - unsweetened coconut

Streusel

Preparation time: 10 minutes

Yield: Makes enough for 12 muffins

- 5 tablespoons unsalted butter, melted**
- 2/3 cup each: flour, confectioners' sugar**
- 1/4 teaspoon ground cinnamon**
- Pinch of salt**

Combine all ingredients in medium bowl; crumble mixture with fingers until moist and crumbly.

Nutritional information per serving:

delicious
never fail

Chocolate Torte

1 cup boil water	1 teasp. Cocoa
1 1/2 cup chop. dates	1 - " salt
1 cup butter	1 teasp. vanilla
1 cup sugar	1 teasp. bak. soda
2 1/2 cup. fl.	1/2 teasp. " powder
2 eggs -	3/4 cup chocolate pieces
3 tables Honey	3/4 cup nuts
3 table. sugar	
3 table. Rum	

over

Pour boil water over dates & cool.
Crm butter sugar - add eggs + vanilla - beat
add sifted dry ingrd,
alternate with date mixture

Pour into greased & flrd. tube pan
Sprinkle chocolate pieces over &

~~nuts~~

Bake 350° - 1 hr.

Gloze: mix honey, sugar, rum & heat
boil until a boil.

Pour over cake soon as out of oven
cool in Pan

chocolate shot cookies
3 dozen

1 cup butter (soft)

1 " confectioner's sugar

2 teasp. vanilla

1 1/2 cups flour

1/2 teasp. soda

1 cup rolled oats (uncooked)

2 bottles chocolate shot

over

- ① cream butter + sugar til fluffy add
vanilla flour with soda & oats mix well
- ② chill dough in frig about $\frac{1}{2}$ hr.
- ③ shape into rolls $1\frac{1}{2}$ " in diameter
- ④ coat each roll of dough with shot
- ⑤ slice + place on ungreased bak. sheet.
- ⑥ Bake slow oven (325) 15 min or more

Vinaigrette

{
1/4 tbs salt
1/4 " Dijon mustard
1 table balsamic vinegar
3 " oil

Roman - vanilla green syrup +
red wine a cool whip

~~ricotta~~

coffee cake.

soft drops

* strawberries

Pralines

Patties

2 Starks

Roma

egg -

(61³⁰)
green

Mexican Dips

Anne's
recipe

1 container Pico de Gallo

1 (5oz) Rancherita Mexican cheese
7 armera cheese

1 avocado

Mix Pico de Gallo + crumbled cheese
together

mash avocado + add to first
mixture - mix well.

French Pastry ~~Treda's~~

1 cup flour

~~run~~

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

..

$\frac{1}{4}$ cup brown sugar

(mix the above together & pat in 8×12 pan. Bake 350° for 10 minutes.

mix 2 eggs

$1\frac{1}{2}$ cups brn sugar

2 tbs. flour

1 cup chop. nuts

1 Teaspoon baking Powder

1 Teaspoon vanilla

Spread over baked crust &
bake 20-30 min. at 350°
Sprinkle with powdered
sugar while warm

Sixty stuffed eggs

7 hard cooked eggs

2 tables mays.

1 tea. mustard

S + P.

Halve 6 eggs length wise - scoop out yolks

Press yolks & remaining white egg thru sieve

② Stir in mays - mustard S + ?

③ Pile back in & white
garlic next?

stuffed celery

1 Pkg (3-4 oz) cream cheese softened
1/2 scoop Worcester sauce
1/2 " " lemon juice
1 table finely chopped Roast ash's nut
{ 24 medium long pieces of celery }
blend all + freeze

all mixed up

shrimp cocktail

French bread
baile vacuum bread 1/2

over

=

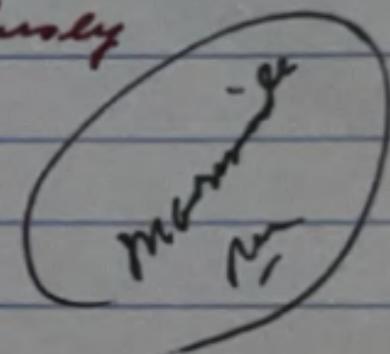
driwy

rub garlic on white hat

spread Tomatos & fine crushed on

driwy white oil shredded Parsley

top with onions -



Dressing 3/4 cup balsamic vinegar -

2 Tbsp maple syrup

1 Tbsp dijon mustard

1 clove garlic

{ 2 Table red wine vinegar
1 1/2 Table dijon mustard
S + P.
which = 6 Table olive oil } dressing
mariader

icing 1 1/2 cup Powdered sugar
2 - 3 Table lemon juice

balsamic vinegar
oil
hot pepper flakes
eggs
chicken thighs

mariader oil + wine - or red wine oil herb garlic
mariader
Panang - basil - lemongrass.

Polenta

1 cup corn meal 1 teasp salt

1 cups cold water 3 cups boiling water

mix corn meal cold water + salt

Slowly stir corn meal mixture into the
boiling water in a saucpan. Cook & stir
until thick.

Lower heat Cover & cook 15 minutes
stirring as needed to keep from sticking over)

Cover with Romano or Parmesan
cheese -

if you like put some sauce
over -

E Sogno
Easy Poste tomato sauce

1 can 6 oz. contadina tomato poste
3 cans water
1 Teasp. salt + sugar
basil + Parsley

(bun)

brown 1 clove garlic - country ribs,
meat balls (optional Italian sage)
cut in bite size pieces)

No cook pasta sauce with linguine pasta

1 can (6 oz.) tomato paste

chopped garlic

1 cup fresh chop. parsley S + P

1/2 " water - 1/2 cup olive oil - 1/2 cup parmesan cheese

- ① mix all ingredients - except pasta in bowl
- ② cook linguine & drain - put back in pot
+ pour sauce over.
- ③ mix well -

Served

Dish
Syrup -

4 cups flour

short 1 1/2 cups warm water

yeast

2 Tablesp. oil

1 " " salt

1 " " sugar -

Pasta sauce: Logan's Tomato
Soy mint ghee - S.P. Cognac Pantry, San
Carmel - S.P. Cognac Pantry, San
Carmel

Sarbe que
loganina - from Tanger
Bake until fail or 30 min.
at 350°
Remove fail for 30 more minutes
check center - Let set 5 min

Sauces

1 Paste	1 teasp salt	garlic
3 water	1 " "	sugar basil + parsley

ARTICHOKE HORS D'OEUVRES

2 (14 oz.) cans artichoke hearts

1 c. mayonnaise

1 c. grated parmesan cheese

Chop drained artichoke hearts; mix with mayonnaise and cheese. Bake 325 degrees 40 minutes or until hot. Serve with crackers. Bake in glass casserole.

3 ways with **FRESH BASIL**

BRUSCHETTA (shown) Mix 2 cups chopped tomatoes, $\frac{1}{4}$ cup each chopped basil and onion, 1 Tbsp olive oil and $\frac{1}{4}$ tsp salt. Lightly toast sixteen $\frac{1}{2}$ -in.-thick slices Italian bread. Spoon on tomatoes. Makes 8 appetizers.

chicken

LAZY DAY POT ROAST ✓

- | | |
|-------------------------|-------------------------|
| 1 (2-3 lb.) pot roast | 1 can cream of mushroom |
| 1/2 pkg. onion soup mix | soup |
| | 1/2 c. red wine |

Place pot roast in baking pan. Add onion soup mix, cream of mushroom soup and wine. Cover tightly and bake at 250° for 4-5 hours.

Love yours,

Very good

Margret Martino *me*
Diamondhead Garden Club

Marmalade soy sauce sugar

LIPTON ONION ROAST

2-4 pound chuck or round roast (or steak),
cut 1 to 2 inches thick

Heavy-duty foil

1 envelope (1 3/8 oz.) Lipton Onion Soup Mix

1 can (4 oz.) sliced mushrooms, drained

Preheat oven to 375°F.

Place meat on foil and sprinkle both sides
with Lipton Onion Soup Mix; top with
mushrooms.

Wrap in foil, sealing edges air tight with
double fold. Place in shallow baking pan and
roast for 1 to 2 hours or until fork tender.

Makes about 4 servings.

~~over~~
~~Sett. Day~~

Hom. glaze
up a great few
tables. b'm sugar
tables dry meat
Temp. 300° F.
" " leave in
whole clover.
last 30 min
on Hom - put clover
pom pom glaze

* Brussels sprouts cook quarter put in
casserole-baked with grated Swiss

cheese
spinach
starch

GREEN BEANS WITH MUSHROOMS

- 2 packages (10 ounces each) frozen French-cut green beans
- 2 tablespoons finely minced onion
- 2 tablespoons butter
- 1 can (3 ounces) sliced mushrooms, undrained
- Salt and pepper

Cook beans in boiling salted water according to package di-

rections. Meanwhile, saute onion in butter until it is soft but not brown.

When beans are done, drain and add to onion in skillet, along with undrained mushrooms. Season to taste with salt and pepper; heat thoroughly. Yield: 6 servings.

cheese - S + P. Put under broiler
till cheese melts

SPINACH STRATA

- | | |
|------------------------------------------------------------------------|----------------------------------------|
| 10 slices white bread, cut
in one-inch cubes | 1 cup water |
| 1 (10-ounce) package
frozen chopped spinach | 4 eggs, slightly
beaten |
| 2 cups Cheddar cheese,
shredded | 1/8 teaspoon
ground nutmeg |
| 1 (10 ^{3/4} -ounce) can
condensed cream of
chicken soup | 1/8 teaspoon
ground black
pepper |

Cook spinach according to directions and drain well. In buttered, 2-quart shallow baking dish (12" by 8" by 2"), arrange half of bread cubes. Spread spinach on bread evenly. Sprinkle with 1 cup Cheddar cheese. Top with remainder of bread and cheese. Combine soup, water, eggs, nutmeg, and pepper. Pour over bread mixture. Cover and refrigerate 4 hours or more. Preheat oven to 350 degrees. Uncover; bake 45 minutes or until set. Serves 6.

Creamy Au Gratin Potatoes

$\frac{1}{2}$ C. frozen Ore-Ida Chopped Onions

1 10 $\frac{1}{2}$ oz. can cream of celery or cream of mushroom soup

1 3-oz. pkg. cream cheese, cubed

3-4 C. frozen Ore-Ida Southern Style® Hash Browns or Potatoes O'Brien®

$\frac{1}{2}$ C. shredded Cheddar cheese

1. Preheat oven to 400° F. Grease a 1-qt. casserole dish.
2. In 1-qt. saucepan over med. heat, cook frozen onion till tender. Stir in soup and cream cheese cubes; cook, stirring constantly till smooth and hot.
3. In casserole, alternately layer frozen potatoes and hot cream sauce ending with a sauce layer.
4. Cover and bake 45 min., or till sauce is bubbly and potatoes are tender. Remove from oven and sprinkle with shredded cheese. Yield: 4-5 servings.

Roasted Potatoes with Garlic

12 SERVINGS

- 6 tablespoons extra-virgin olive oil
- 6 pounds small new potatoes, scrubbed, quartered
- 15 garlic cloves, sliced
- 2 tablespoons fresh rosemary leaves

Preheat oven to 375°F. Brush each of 2 large roasting pans with 1 tablespoon oil. Divide potatoes, garlic and rosemary between pans. Drizzle 4 tablespoons oil over potatoes. Sprinkle with salt and pepper. Toss to coat. Bake potatoes until tender and edges are brown, frequently using metal spatula to scrape potatoes that stick to pan bottom, about 1 hour 30 minutes.

Spicy Roasted Bell Peppers

12 SERVINGS

- 3 large red bell peppers
- 3 large yellow bell peppers
- $\frac{1}{3}$ cup extra-virgin olive oil
- 6 garlic cloves, minced
- $\frac{3}{4}$ teaspoon dried crushed red pepper

Char peppers over gas flame or in broiler until blackened on all sides. Transfer to paper bag; seal. Let stand 10 minutes. Peel and seed peppers; cut into $\frac{1}{3}$ -inch-wide strips. Place peppers in bowl. Add remaining ingredients. Cover and chill overnight to allow flavors to blend. Let stand at room temperature 2 hours before serving.

Cake

over

Zucchini Bread

3 eggs
1 cup oil
2 cups sugar
2 tsp. vanilla
2 cups shredded, unpeeled zucchini
1 can (8½ oz.) crushed pineapple, well drained
3 cups flour
2 tsp. baking soda
1½ tsp. cinnamon
1 tsp. salt

¾ tsp. nutmeg
¼ tsp. baking powder
1 cup each chopped dates, pecans

Beat eggs, oil, sugar and vanilla until thick. Stir in remaining ingredients. Mix well. Pour into two greased 9 x 5 inch loaf pans. Bake at 350° about one hour, or until wooden pick inserted in center comes out clean.

Rum Balls

small
fave

40-45

minite

(6)

RUM BALLS

About 3 $\frac{1}{2}$ Dozen

3/4 pound vanilla wafers, ground

1 cup confectioners' sugar

**2 tablespoons unsweetened
cocoa**

**1 cup ground almonds or
walnuts**

1/2 cup light corn syrup

**1/2 cup plus 2 tablespoons light
or golden rum**

Confectioners' sugar

Mix vanilla wafers, sugar, cocoa, nuts, syrup, and rum. Refrigerate 1 hour. Dip hands in confectioners' sugar. Roll 1 $\frac{1}{2}$ teaspoons of the mixture into small balls. Coat with confectioners' sugar. Store in covered container.

our bread 8th-delight*

PARTY PIZZAS (Serves 6)

6 Bays English Muffins, toasted

oregano powder

1 6-ounce can tomato paste

8 ounce package shredded

garlic salt

mozzarella cheese

Spread each toasted muffin half with one tablespoon of tomato paste. Sprinkle generously with garlic salt and oregano powder.* Top each half with a scant $\frac{1}{4}$ cup mozzarella cheese. Broil for about 2 minutes or until brown and bubbling.

*For additional interest and taste, try one of these variations.

After seasoning the tomato paste, add 3 slices pepperoni or 1 tablespoon sliced, drained, canned mushrooms or 1 tablespoon thawed, drained frozen spinach sprinkled with nutmeg; then proceed with recipe as above.

(I USE $\frac{1}{2}$ C. EACH)

EQUAL PARTS MAYONNAISE & PARMESAN CHEESE
(GRATED) CUT CRUSTS FROM WHITE BREAD - CUT SLICES
INTO SIX EQUAL PARTS - SPREAD WITH CHEESE
MIXTURE - SPRINKLE WITH PAPRIKA - BAKE IN 350° OVEN
10 TO 12 MIN - JUST TIL "SLIGHTLY" BROWNED.

Our Party Pizzas

CREAM PUFFS

(Basic Recipe)

~~1/2 c.~~ 1 stick

1/2 c. butter or margarine

1 c. boiling water

1 c. sifted all-purpose flour

1/2 tsp. salt

4 eggs, unbeaten

Add butter to boiling water; heat until butter melts. Add flour and salt, all at once, stirring vigorously. Cook, stirring, until mixture leaves sides of pan. Remove; cool 1 min. Add eggs, unbeaten, one at a time, beating with a spoon after each addition until smooth. Drop by heaping tablespoonfuls (it helps to have the spoon wet), 2" apart on greased baking sheets, shaping with a wet spoon into rounds which point up in the center. Bake in hot oven of 450° F. for 10 min., then at 400° F. for 25 min. The cream puffs should be puffed high and golden brown.

Cool, cut a slit in one side of each puff and fill with Cream Puff Filling, p. 733, or whipped cream. Serve dusted with confectioners' sugar. Or top with Butterscotch Sauce, p. 606; Hot Fudge Sauce, p. 607; or sweetened crushed strawberries, raspberries, or sliced peaches. Makes 20 cream puffs.

MELANZANA PARMIGIANA

1 medium eggplant	1 small head of mozzarella
2 eggs, slightly beaten	2 cups tomato sauce
1 cup olive oil (for frying)	1/4 cup Parmesan cheese, grated

Wash eggplant, remove stem and slice crosswise in quarter inch slices. Salt and let drain for half hour on a side board. Dip in beaten egg seasoned with salt and pepper, and fry in hot oil until golden brown on both sides. Drain on paper towels. Arrange in casserole dish in this order—a layer of sauce, eggplant, mozzarella slices, sauce, grated cheese—repeating until all ingredients are used ending with sauce and grated cheese. Bake in 350 degree oven for 30 minutes or until done.

SPICY ARTICHOOKES

Steam them for 40 mins. with the following:
2 cups water, 1/4 cup olive oil, 2 Tbs. each of lemon juice and vinegar, 2 or 3 crushed garlic cloves and 1 tsp. peppercorns. Recipe, Robert Zinkhorn, author of No Pressure Steam Cooking (Taylor and Ng).

eggs



carrots

honey *

peas

onion

cup

then

+ some

HONEY ORANGE CARROTS

$\frac{1}{4}$ c. Lane O'Lakes Sweet Cream Butter
3 c. (6 med.) carrots, cut into thin julienne strips ($2\frac{1}{2} \times \frac{1}{8}$ ")
1 tbsp. honey
1 tsp. grated orange peel
 $\frac{1}{4}$ tsp. salt

In 2-qt. saucepan melt butter over medium heat. Add remaining ingredients.

Cover; cook over medium heat for 10 to 15 minutes or until carrots are tender.

YIELD: 6 ($\frac{1}{2}$ c.) servings.

peas
in the curry
or won't
seen clean

sweet Polish
mix flour +
brown sugar
& butter and
pour over
sweet Polish

BAR B QUE BEEF

1 lb. ground beef	2 Tbsp. vinegar
2 Tbsp. minced onion	4 Tbsp. brown sugar <u>2</u>
1 c. catsup <i>1/2 cup or 3/4 cup</i>	4 Tbsp. Worcestershire sauce <u>2</u>

Brown beef. Add onion and cook a few minutes. Add remaining ingredients and simmer $\frac{1}{2}$ hour. Serve on buns.

rib eye roast over

heat

1 garlic clove
½ cup prepared mustard
2 tablespoons soy sauce
2 tablespoons salad oil
½ teaspoon cracked pepper
¼ teaspoon ground ginger
1 4-pound beef rib eye roast
boneless
~~Herbed Mushrooms (right)~~
~~Lemon-Butter Asparagus (right)~~
2 tablespoons minced parsley

ABOUT 1 ¼ HOURS BEFORE SERVING:

1. Into small bowl, with garlic press, press garlic. Stir in mustard and next 4 ingredients. Place roast on rack in open roasting pan. With pastry

brush, brush half of mustard mixture over top of roast. Insert meat thermometer into center of roast. Roast in 350°F. oven until meat thermometer reaches 140°F. for rare (about 20 minutes per pound) or until of desired doneness. About 10 minutes before roast is done, brush roast with remaining mustard mixture.

2. Meanwhile, prepare Herbed Mushrooms and Lemon-Butter Asparagus.
3. To serve, evenly press parsley on mustard mixture on roast. Place roast on large platter with mushrooms and asparagus. Makes 16 servings. 455 calories per serving.

rib eye roast
30 min. at 160 degrees

*met just
3 hrs.
2 1/2 hrs.*

Church lady deviled eggs

Preparation time: 25 minutes

Chilling time: 2 hours

Yield: 24 eggs

■ This recipe for the cookout and picnic classic is from "Back to the Table" by Art Smith.

1 dozen hard-cooked eggs, peeled

1/4 cup mayonnaise

2 tablespoons pickle relish

1 teaspoon yellow mustard

1/2 teaspoon salt

Paprika

1. Slice the eggs in half. Carefully scoop out the egg yolks into a bowl; mash yolks with a fork. Add the mayonnaise, pickle relish, mustard and salt, blending with a fork until creamy.

2. Spoon the egg yolk mixture back into the cooked whites. Sprinkle with paprika; refrigerate at least 2 hours.

BUTTER FROSTING: A favorite—quickly made.

Put into a mixing bowl:

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

2 cups sifted confectioner's sugar

2 tablespoons milk or cream —

$\frac{1}{8}$ teaspoon salt

1 teaspoon vanilla

Beat on Stir-Mix speed until blended, then beat on Beat-Whip speed until thick enough to spread—about $1\frac{1}{2}$ minutes. More cream or confectioner's sugar may be added to give desired consistency.

Makes: enough to fill and frost two 8" layers.

Lemon or Orange Butter Frosting

Substitute orange or lemon juice for cream. Omit vanilla. Add 1 teaspoon of the grated rind.

EASY FUDGE FROSTING: Creamy and luscious.

Combine in top of double boiler:

3 squares (3 oz.) unsweetened chocolate $\frac{1}{4}$ cup butter or margarine

Melt over hot water. Put into mixing bowl:

3 cups sifted confectioner's sugar $\frac{1}{8}$ teaspoon salt
 1 teaspoon vanilla

$\frac{1}{2}$ cup hot milk or cream

Beat on Stir-Mix speed until blended. Add chocolate mixture. Beat on Beat-Whip speed until thick enough to spread. More confectioner's sugar or cream may be added to give desired consistency. Add 1 egg yolk after adding chocolate for extra creaminess.

Makes: enough frosting for two 8" layers.

Sour cream frosting:

- 1 6-ounce package semisweet chocolate chips
- 4 tablespoons ($\frac{1}{2}$ stick) butter or margarine
- $\frac{1}{2}$ cup sour cream
- 1 teaspoon vanilla
- $\frac{1}{4}$ teaspoon salt
- $2\frac{1}{2}$ to $2\frac{3}{4}$ cups confectioners' sugar

Melt chocolate and butter over low heat. Remove from heat. Blend in sour cream, vanilla and salt. Gradually add confectioners' sugar to make frosting of spreading consistency. Beat well.

chocolate glaze

{ melt 2 5-oz. semi-sweet chocolate + 2 table. butter
stir constantly

{ Stir in 1 cup ? confectioners' sugar + 3 Table. milk til smooth

Cocktail sauce - catsup + horseradish

Russian dressing - $\frac{1}{4}$ cup mayonnaise + $1\frac{1}{2}$ Tb. ketchup

Ambrosia

16 oz. sour cream

1 small can crushed pineapple, drained

1/2 cup coconut

1 package miniature marshmallows

1 large can fruit cocktail or your favorite sliced fruit

1 small can mandarin oranges

3 bananas, sliced



Mix together sour cream, pineapple (no juice), coconut and marshmallows. Fold in fruit except for bananas and chill. Add sliced bananas just before serving.

Over cocktail

6/6

Open

Champagne Pomegranate Cocktail

Let this colorful, effervescent cocktail set the tone of your holiday dinner. Serve it with Sugar & Spice Nuts (see recipe, page 16).

**1 ounce (2 tablespoons) pomegranate juice
(available in the refrigerated juice section of
most supermarkets), chilled**

**5 ounces (10 tablespoons) cold champagne
1 thin lemon twist, for garnish**

Pour the pomegranate juice into a flute; then, just before serving, fill it slowly with champagne. Float a lemon twist on top.



over chunks - land



FRENCH ONION SOUP

This came from the Thierry family in Paris.

Heat in frying pan 1/4 pound butter. Slice 4 or 5 big onions and brown in butter until they are almost burned. Heat in another pan about 2 cups beef consomme. Pour this over the onions and let boil slowly about 10 minutes. Brown melba toast or French bread in butter, put in the soup. Grate a lot of Swiss cheese and pour on soup. Place under broiler until cheese melts. Serve.

*over strawberries for
firm whipped cream*

Sweetened Whipped Cream

Add 1 tablespoon confectioner's sugar gradually while beating. Also add $\frac{1}{2}$ teaspoon vanilla and a few grains of salt if desired. Beat until blended.

To Keep Whipped Cream Firm:

Soak 1 teaspoon unflavored gelatin in 1 tablespoon cold water for 5 minutes. Add gradually while beating cream.

Makes: about 1 1/2 cups whipped cream.

Taste before whipping over

Orange Glaze

1 1/2 cups sifted confectioners sugar

2 tablespoons strained orange juice

Combine and beat until smooth. If not thin enough for transparent glaze, add a little more orange juice.

Strawberry pie/poke
1 pbxe (10 3/4 oz) frozen thawed + un-
strained)

1 table spoon

1 " cornstarch

- ① Combine all ingredients bring to boil
stirring - Reduce heat simmer 2 min.
will be thickened & more lucent
- ② Remove from heat
- ③ Refrigerate covered 1 hr.

YUMMY PORCUPINE MEATBALLS

Mary Gadek

I can (10 1/2 oz.) condensed
tomato soup
1 egg, slightly beaten
2 Tbsp. minced parsley
1 small clove garlic, minced
1 c. water

1 lb. ground beef
1/4 c. uncooked rice
1/4 c. minced onion
1 tsp. salt
2 Tbsp. shortening

*Original
Dinner
Meatballs*

1. Mix 1/4 cup soup with beef, rice, egg, onion, parsley and salt.
2. Shape into 1 1/2 inch balls (about 16).
3. Brown meatballs and garlic in shortening in skillet. Blend in remaining soup and water.
4. Cover, simmer 40 minutes or until rice is tender; stir often.
(4 servings).

(Cont.)

1. Trim excess fat from veal and pork. Cut into 1 1/2 inch cubes.
2. Place meat in large bowl or casserole. Add celery, onion, garlic, salt and pepper.
3. Mix well; cover bowl and refrigerate overnight.

CHERRY PIE

1 recipe double crust
pastry
3 tablespoons ARGO
corn starch
2/3 cup sugar
1/2 teaspoon salt
1 cup juice, drained
from cherries

2 tablespoons MAZOLA
margarine
2 (1 pound) cans pitted,
sour red cherries,
drained
1 teaspoon lemon juice

Combine corn starch, sugar, salt and cherry juice in a saucepan. Cook and stir over medium heat until mixture thickens and boils. Add butter, cherries and lemon juice. Pour into pastry lined 9-inch pie pan. Cover with top crust; seal and flute edges. Make several slits in crust to permit escape of steam. Bake in 400°F. (hot) oven 15 minutes; reduce heat to 350°F. (moderate) and bake 30 minutes longer or until crust is brown.

snjci
Cherry

snjci

1 cup flour

sugar sheet

1/2 teasp salt

cut in 6 tables. shortening

add 2-3 tables cold water

mix til moistened

shape into ball

roll out

Bake 425 - 12-15 min

best *

STRAWBERRY PIE

Paula Berry

1 c. sugar

1/2 c. water

3 Tbsp. cornstarch

1 pt. strawberries, crushed

3 Tbsp. butter

Cook all together until thickened. Into a baked pie shell,
put 1 pint strawberries.

Pour in the thickened mixture.

Serve with whipped cream.

Sour Cherry Pie

Norma Doty

2 cups cherries

1/3 " cherry juice

1/8 teasp almond

1/3 cup sugar

1/3 " brown sugar

3 tables tapioca

1 " " butter

set for 15 minutes

Put in shell - dot with butter

READER TIP

When using an unbaked pie shell, rub the bottom of the dish generously with shortening to protect the crust from getting soggy. Then, fill and bake.

Anita Romano, Wonder Lake, IL

450° 10 min

350° 30 min.

best

MUSHROOMS BAKED IN FOIL

Dip 12 large mushrooms in olive or salad oil, or rub or brush with oil. Arrange in one layer on large piece of heavy foil and sprinkle with seasoned salt and pepper. Add other seasonings, if desired. Bring ends of foil together and seal tightly. Bake in moderate oven (350°F.) 15 to 20 minutes. Makes 4 servings.

Zucchini - halved
length wise brush with
olive oil sprinkle salt & P
broil on both sides -

Guacamole Dip

mashed avocado's
with tomato juice,
garlic powder, S + P. &
a little hot sauce -
serve with Taco chips

cherry Tomato
Sauté minced garlic
in butter - add Tomato
& cook 3 - 4 min. add
herbs. serve immediately

Cooking fresh mushrooms should be done briefly. Here is the method that provides the most flavorful juice:

Place mushrooms (whole, halved, quartered or sliced) in a saucepan with enough water to cover the bottom. Add salt to bring out the juice, a tablespoon of butter and a tablespoon of lemon juice. Bring liquid to a boil, cover the pan and cook for 2 to 4 minutes, depending on size of mushroom pieces. Remove from heat and allow mushrooms to cool in their juice.

Rice Baked mushrooms
in foil



GREEN BEAN CASSEROLE

2-1 lb. cans green beans, drained
 $\frac{1}{4}$ cup milk
1 can (10 $\frac{1}{2}$ oz.) condensed cream of mushroom soup
 $\frac{1}{2}$ tsp. Durkee Black Pepper
1 can (3 $\frac{1}{2}$ oz.) Durkee O & C French Fried Onions

Combine milk, soup, pepper; pour over beans. Add $\frac{1}{2}$ can onions; pour into 1 $\frac{1}{2}$ qt. casserole. Bake at 350° for 20 min. Garnish with remaining onions; bake 5 min. longer. Makes 6 servings.

Rice
lettuce
grated
onion +
lemon
rind

Stir new potatoe roe in melted
butter parsley + allie

Moraine

chain

7 flats

ice cream

crumbs

GIANT'S HOLIDAY BAKE

- 1 lb. pkg. GREEN GIANT® American Mixtures® Frozen Broccoli, Carrots and Cauliflower
- 10 3/4 oz. can Campbell's® cream of broccoli soup
- 1/2 cup milk
- 1 teaspoon soy sauce
- 2.8 oz. can FRENCH'S® French Fried Onions

In 2-qt. microwave-safe casserole, combine vegetables, soup, milk, soy sauce and $\frac{1}{2}$ can French Fried Onions. Microwave on HIGH for 10 to 12 minutes (or bake in 375°F oven for 30 to 35 minutes) until vegetables are hot, stirring occasionally. Top with remaining onions. 5 servings.

best
" "

Broccoli with Herb butter

3 lb. broccoli ^{1/4} teasp. oregano
^{green}
 $\frac{1}{2}$ cup butter $\frac{1}{4}$ lb. " salt ^{pepper}
4 tables. lemon juice fresh Pepper -
1 garlic clove minced

Trim broccoli. steam 20 min until tender
combine & heat & pour over broccoli
serves 6.
or just boil & fry in hot oil S + P.

best
" "

*new
Tunstall bread*

APPLES AND CHEESE

Using the kind of apple sectioner that removes the core and divides an apple on a wooden serving tray. Discard the core sectioner. Surround the edge of the platter with thin slices. Have a bowl of bright red apples nearby because the guests themselves with great pleasure.

Tomato bread

1 loaf French or Vienna bread cut longer wise
butter generously
sprinkle of garlic powder
thin slice of tomato
mozzarella slice
sprinkles of oregano

Oven til cheese is lightly browned.
 400° oven

Sauerkraut

Herb Potatoes
[8 to 10 servings]

8 cups diced raw potatoes

$\frac{3}{4}$ cup minced onion

1 cup minced celery and leaves

$\frac{1}{2}$ cup melted butter

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

2 teaspoons salt

$\frac{1}{4}$ teaspoon white pepper

1 teaspoon poultry seasoning

Cook potatoes in small amount boiling, salted water 5 minutes. Drain. Put in large bowl. Toss lightly with onions, celery, butter, parsley, salt, pepper and poultry seasoning.

Put potato mixture into buttered $2\frac{1}{2}$ -quart shallow baking dish. Bake at 375 degrees 30 minutes.

Maple

*Savory
cabbage
Soup*

ribbs boil, onions,
carrots, celery,
tomatoes

boil Savoy cabbage
separately -

snow Peas Trim + slay
2 tables butter sesame seeds
S + P.

melt butter 45 seconds add
Snow Peas microwave 1 min.
sprinkle on sesame seeds - serve
as side dish

CHOCOLATE ITALIAN COOKIES

2 c. sugar	2 tsp. vanilla
6 c. flour	1 grated orange rind
2 tsp. cinnamon	1 c. chopped walnuts
2 tsp. cloves	1 1/2 c. Spry
1 c. strong coffee	6 tsp. baking powder
1/2 c. cocoa	4 eggs

*over
=*

Cream sugar, add flour and dry ingredients. Mix in Spry; add eggs, beaten very well. Add vanilla, coffee and nuts. If dough is too soft add a little more flour. Make small balls, put on greased cookie sheets and bake 15 minutes in 350-degree oven. Frosting: mix together 3 Tbsp. milk, 3/4 tsp. vanilla, 2 1/2 c. powdered sugar and 1 1/2 tsp. lemon extract; frost while cookies are warm.

Lena Paul

LEMON-LIME REFRIGERATOR CAKE

1 pkg. Duncan Hines
lemon supreme
cake mix

4 oz. lime Jell-O

1 env. whipped topping mix

1 (4 serving) pkg.

lemon instant pud-
ding mix

1 1/2 c. cold milk

Preheat oven to 350 degrees. Dissolve Jell-O in 3/4 c. boiling water, add 1/2 c. cold water and set aside at room temperature. Mix and bake cake as directed, in 13x9x2-inch pan. Cool 20-25 minutes. Poke deep holes through top of warm cake with fork or very small funnel. Space holes about 1 inch apart. Slowly pour Jell-O into holes. Refrigerate cake while preparing topping: in chilled bowl blend and whip last 3 ingredients until stiff, 5-8 minutes. Immediately frost cake on all sides and refrigerate until ready to use.



Little ears with spinach

2 bunches (about 12 oz) spinach

12 oz. little ears or wheel
shaped pasta

1/3 cup olive oil 6 garlic chopped
little dried pepper salt Parmesan cheese

chop leaves coarsely (set aside)

cook pasta til about done

stir in spinach

cook til water returns to full boil

drain pasta + spinach

(over)

Heat oil - garlic

add spinach + Pasta mixture lightly

salt +

Parmesan to taste

lemon cookies

by Hand

6 eggs

1½ cup sugar

5 teasp. baking powder

4 cups flour

1 cup butter

3 teasp. lemon est or more

new
recipe

(frosted)

Jo Wognish

green for lightly
350° run 15 minutes

Jo's frosting

4 tenns lemon ext.

1/3 cups hot water

4 cups conf. sugar -

Gelat

1 cup sugar (cup)

about 1 lb. milk

Tsp lemon extract

Pizzelle

6 eggs (beaten)

1 1/2 cups sugar

1 cup margarine (cool) (1/2 lb.)

4 teasp. baking powder

2 tables. anise & lemon-vanilla

3 1/2 cups flour

1 teasp. - 30 seconds -

St. Joseph's sesame cookies

Preparation time: 25 minutes

Yield: About 50 cookies

Cooking time: 12 minutes

Cook longer than

Adapted from a recipe in "Papa Andrea's Sicilian Table."

2½ cups flour

1 teaspoon baking powder

**2 sticks (1 cup) butter,
softened**

¾ cup sugar

3 eggs, separated

½ teaspoon vanilla

**¾ cup sesame seeds, spread
on a large plate**

delicious

1. Heat oven to 375 degrees. Mix together flour and baking powder in small bowl; set aside. Beat butter and sugar in bowl of electric mixer until light and fluffy. Beat in egg yolks, one at a time, and vanilla. Gradually add flour mixture; beat until well blended.

2. Beat egg whites in small dish with fork; set aside. Spread sesame seeds on plate; set aside. Pinch off walnut-size piece of dough; shape into ball using palm of hands. Dip in egg whites; roll in sesame seeds. Place on greased baking sheet. Repeat with remaining dough. Bake until firm, about 12 minutes. Cool on wire rack.

BEER-BATTER-FRIED MUSHROOMS

(Four to six servings)

1/2 cup flour

3/4 teaspoon salt

1/2 teaspoon baking powder

1/4 teaspoon pepper

1 egg, beaten

1/2 cup beer

1 pound fresh mushrooms

Salt

Sift flour, salt, baking powder, and pepper into bowl. Blend in beaten egg and beer; let batter stand 30 minutes. Meanwhile, clean mushrooms, using damp towel, if possible. Or quickly dip into water; pat dry. Cut into quarters, if large. Put a few mushroom pieces at a time into batter. Stir with spatula to coat. Pick up and drain in slotted spoon over deep fat heated to

Cauliflower casserole
one

Corn n

SCALLOPED POTATOES

1 can Campbell's Cream of Mushroom Soup

1/2 cup milk

4 cups thinly sliced potatoes

1/2 cup thinly sliced onion

1 cup shredded sharp Cheddar cheese

1 tbsp. butter or margarine

Blend soup, milk, dash pepper. In buttered 1 1/2-qt. casserole, arrange alternate layers of potatoes, onion, soup mixture, and cheese. Dot top with butter; sprinkle with paprika. Cover; bake at 375°F. for 1 hr. Uncover; bake 15 min. more or until done. Makes about 4 cups.

Corn recipe
(olive)

Cauliflower casserole
2 frozen bags cauliflower - cook & drain
1 can cream chicken soup - toss
fine bread crumbs. buttered & toasted -

corn on cob

Clean corn put in foil - first salt
& place butter on close foil -
seal well - leave an ^{air} pocket on top
400° oven about 20 min or til
tender -

over
scalded
potato

4 cups of flour - 2 lbs of cheese

1 cup of water

Mother's writing

2 eggs yolk

Ronish

$\frac{1}{2}$ teaspoon of salt.

I love you mom
=

butter $\frac{1}{4}$ pt. Grated ^{avant}
10 min.
cups flour

corn fritter

2 cups fl.

2 1/2 table sugar

2 teasp bak. powder

Pinch salt

1 cup milk

2 egg beaten

1 cup corn Kernels

oil for frying

Stir fl. - sugar - baking powder + salt
add milk eggs, & corn stir.
Drop by spoonful into 375 oil

*Stuffed Potatoes

3 small Idaho potatoes
3 egg yolks
 $\frac{3}{4}$ stick butter
Salt and cayenne pepper
 $\frac{1}{2}$ cup finely chopped onion

Preheat oven to 375°F. While veal is cooking, place potatoes in oven and bake until tender, 45 minutes to an hour. Cut potatoes in half lengthwise and scoop out

oven
corn
Tender

pulp. Rub through a fine strainer or ricer. Beat in yolks, butter, salt and cayenne to taste. Mix in onion. Carefully fill potato skins with potato-egg mixture. Smooth with spatula and score top with fork. Place under broiler for 1 to 2 minutes to brown.

Fresh Blueberry Pie

1 cup sugar 1 tbs. corn oil margarine
2 1/2 tbs. cornstarch
4 cups fresh Blub.

In large bowl stir sugar & cornstarch
add berries - toss -

Put in pastry shell dot with
margarine cover pie

Bake 425 - 35-40 min.
9" pie

Harry Wall Bangs Syc Desabato

Here's what's cookin'

Serves 8
cooking

Recipe from the kitchen of

Duncan Nine

Tarantula

1 Pkg yellow cake mix

1 " vanilla Inst. Pudding

1/2 cup oil

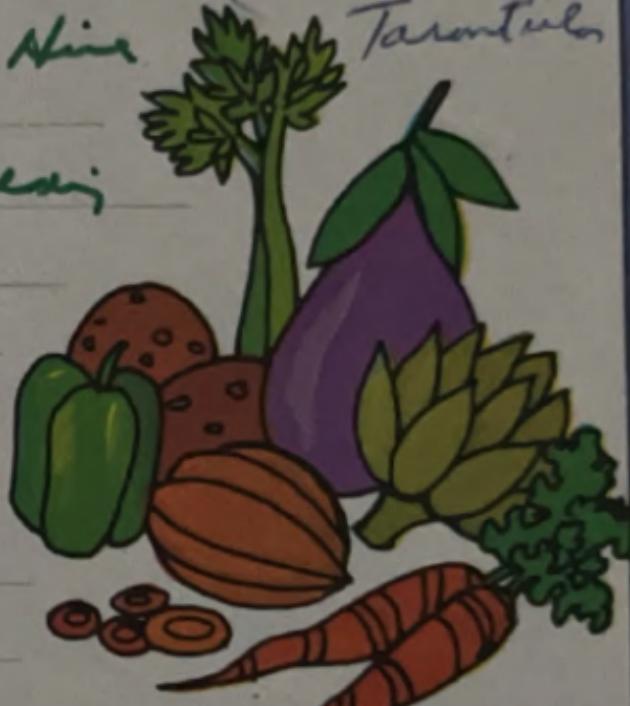
4 eggs

1/4 cup vodka or gin

1/4 " Galliano

3/4 " orange juice

mix together for 4 min.



well greased Pan + flour and - bake 350 °
45-50 min.

mix Galena with Powder about 1
cup
Sugar ~~+~~
jimm

Tarantulas

1 large Chow mein Noodles

1 6 oz choo. chip

1 6 oz Butterscotch chips nuts

Melt chips together - Remove from heat -
Pour in noodles - mix well with fork - Drop
by tressys onto waf paper Refrig 1 hr. makes
about 3 dozen

from the kitchen of...

Pizzza dough / Thay

4 cups flour

about $(1\frac{1}{2})$ - 2 cys warm water
yeast

3 or 2 tables. oil

1 " " salt

1 " sugar

margarine

1 cup red wine

1 " oil garlic
S+p. M.G.

$450^{\circ} + 20 \text{ min.}$

Cooked time = 15 a 20":
Same

1 Paste small can

3 water (cans)

1 teasp Cuge - 1 teasp salt
basil + Parsley



gray:

2 Tablesp. fat
broth or bouillon
add a cup broth or bouillon
cool med. heat
cover
{ mix 2 Tablesp. cornstarch + $\frac{1}{4}$ cup
cold water (smooth
starch

Put to pan
stir 1 minute

Here's what's cookin' Barbecued Ribs

Recipe from the kitchen of

325 mm drain - grill - baste
Same

2-bottles catsup (14 oz)

1- 8 oz. worchester

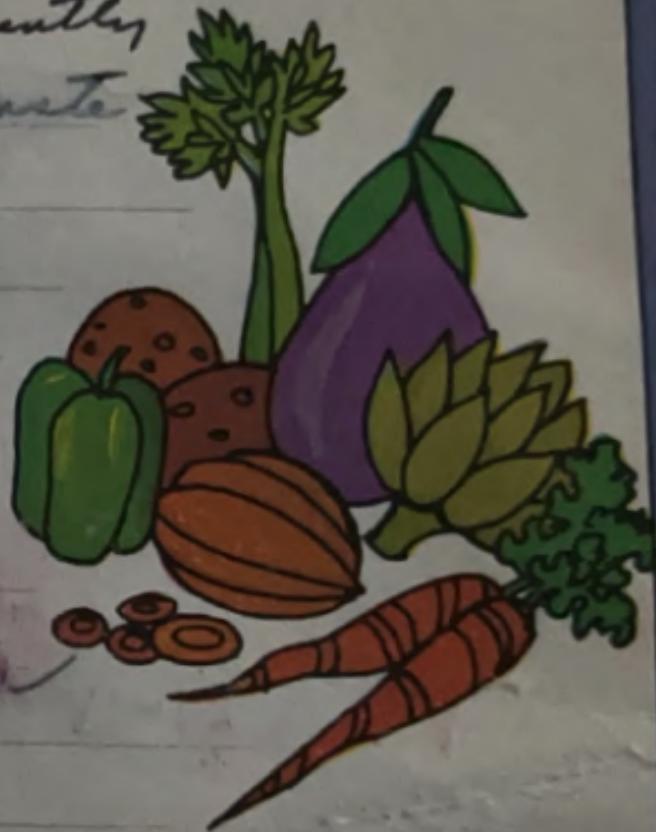
2 - oz. white vinegar

1/2 lemon + peel

tabasco same & taste
shake well.

Serves

frequently



me
so

Easy Same

1 Paste

3 water 1 cup sugar

1 Teas S + R

~~1 " sugar~~

1 " sweet basil

1 " parsley

angel dip

1 Pkg (8oz) cream cheese softened

1 jar (7oz) marshmallow creme

blend - refrigerate.

Serve as dip for strawberries

no coke oven same with leigune pasta

1 can (6 oz) Tomato poste

chopped garlic

1 cup fresh chop. parsley S + P

1/2 cup water - 1/2 cup aline del - 1/2 cup Parmesan
cheese

- ① mix well all ingredients, except leigune in bowl
- ② cool leigune + drain - put back in pot +
pour same over
- ③ mix well

Serves 6 - *Ree
regular
faster*

Easy Pasta Tomato Sauce

1 can 6 oz Contadina Tomato paste
3 cans water
1 teasp - salt + sugar
basil + parsley

~~rec~~
Easy Sauce



Special Przyelle

3 eggs	2 tbs. rum
2 cups flour	2 top grated orange ^{peel}
1 cup sugar	1/2 cup butter melted
2 tbsps bak. Powder	

Beat eggs + sugar. add cooled butter - add rum + grated orange peel.

Gradually add enough flour to make a
very lite dough
makes about 50

from the kitchen of... Rose Nicola

Curdles Fried Bow-Ties

4 egg yolks (beat lightly)

4 tablespoons sugar

4 " thick a cm

1 oz whisky

1 1/2 cups flour (little more or less)



~~With~~ K Knead everything
together til smooth dough
(about 5 minutes) ^{about}
Let dough rest ^{about} 20 min
Covered

Roll dough ~~if~~ paper thin - cut

^{4" x 1" 1/2"}
in strips with toast edged
cutter. Knot each one + deep
fry in deep fat - (350) til
golden. Drain on PaperToweling
cool -

sprinkle legally with
confectioners' sugar
Store in tightly covered
container

Enjoy

Key Lime Pie
Graham Crust

{ 4 egg yolks - whipped with
1 can sweetened condensed milk
1/2 cup Key lime juice
whip cream over +
strawberry

Key Lime Pie) apple slices
* over) Cream Pie

4 cups flour

3 sticks margarine

{ 1/2 cup milk }
3 egg yolks

1/2 Teas. Baking Powder

cut vents - steam

2 cans apple or cherry filling

450 - 10

bottom crisp bake on cookie sheet

350 - 30

delicious
from the kitchen of... Kolacky - (crescents) best *

3-sticks margarine (do not use butter) *

3- 3 ounce cream cheese

3 cups flour

cream margarine & cream cheese thoroughly
Blend in flour & mix well, Roll into
12 balls Cover with plastic wrap
8 refrigerate at 6 hrs or overnight



Preheat oven to 350° lightly grease
baking sheets. Liberally sprinkle
working surface with
powdered sugar. Place 1 ball of dough at a
time (Keep remainder refrigerated) on

on sugar & roll into 9 inch circle. Cut into 9 wedges. Place 1 temp. filling at wide edge & roll into crescent shape. (filling may be nut, prune, apricot - I use Solo filling).

Bake about 20-25 minutes until bottoms are lightly browned.

Remove from baking sheet immediately & allow to cool.

Sprinkle with powdered sugar & serve - store remainder in air tight container

Enjoy

makes about 10-12 dozen

=



Mrs. Bordenaro's ^{cookies} recipe

2 sticks butter (room temp)

1/2 cup brown sugar

1/2 " white sugar

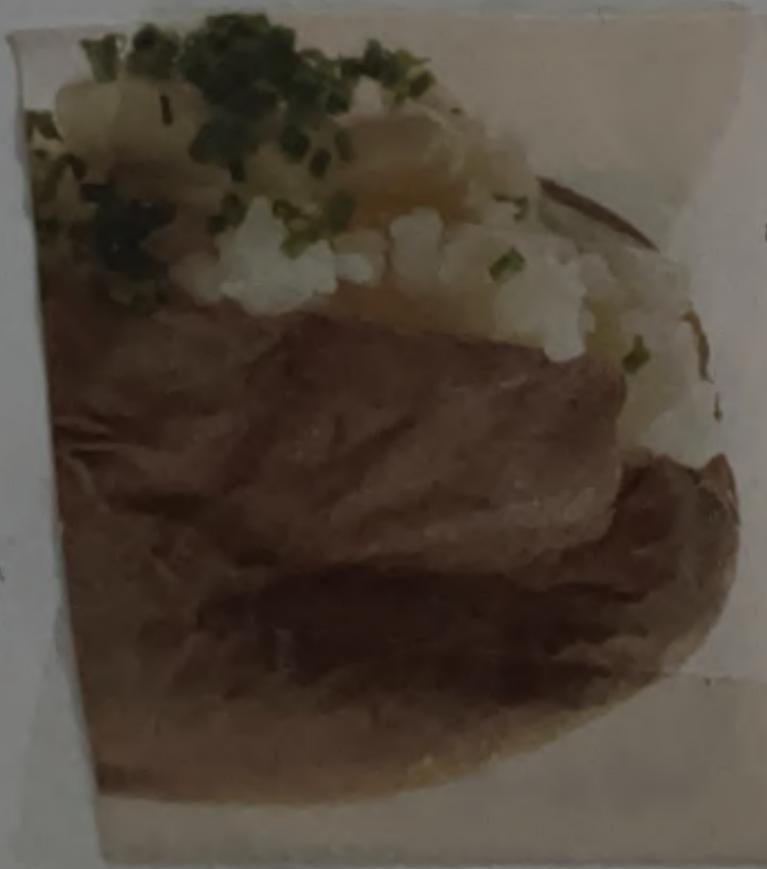
* 2 tsps almond or vanilla

1 egg yolk

2 cups flour

shape into small balls flatten - beat
egg white - brush on - then dip into
pecan - walnut nuts

grease pan - bake 10-15 min 350°



3 WAYS TO BAKE POTATOES

Baked potatoes couldn't be simpler to make—or easier to turn into dinner. See page 36 for our meal ideas.

TO GET CRISP SKIN

Prick all over with a fork, rub with olive oil, and bake at 400°, 1 hour.

TO MAKE THEM AHEAD

Individually wrap in foil and place in a slow cooker. Cover and cook on low, 8 hours.

TO SPEED THEM UP

Prick all over with a fork, then microwave on high, 10 to 20 minutes.

Broiler

Sanchi

over
=
Palatka

broiled
**ZUCCHINI WITH
YOGURT SAUCE**

1 Heat broiler. Brush a rimmed baking sheet with 1 tablespoon extra-virgin olive oil. Arrange 4 medium zucchini, halved lengthwise, in a single layer, cut side up. Brush with 1 tablespoon oil and season with coarse salt and ground pepper. Broil until zucchini are deep golden brown, 8 to 10 minutes.

Colorful Vegetable Saute

2 medium sweet red peppers,
julienned
2 medium green peppers,
julienned
2 medium zucchini, julienned
4 medium carrots, julienned
1 tablespoon olive or
vegetable oil
4 cups thinly sliced red
cabbage
1/4 teaspoon salt
1/4 teaspoon pepper
4 teaspoons cider or white
wine vinegar
1/4 cup water
1 tablespoon sesame seeds,
toasted

