

FORWARD

I expect that any of you, my darling children, that try these recipes, will have questions because it is very hard for me to tell you exactly how I cook. It is usually a "by the seat of your pants affair" (no pun intended) and depends largely upon what is in the refrigerator. Don't sell left-overs short. Many of the best dishes that I have cooked during my career as "Top Chef at 2514 Hudson Place" have evolved because I wanted to use something up. My grandmother used to say "Use it up, wear it out and make it over". Remember that the finest chefs in the world are the French and they are also the most thrifty group that I have known.

With the exception of cakes, cookies, candy and other desserts, most of the amounts are pretty loose. There are no original dessert recipes included here so you should be able to depend upon those measurements listed. When I write c. or C., it means cup...A capital T is a tablespoon and a small t is a teaspoon.

Remember that creating good food is a wonderful and rewarding pastime. Carry on and change these recipes to suit your own taste and diet.

Another family quote....from my father...he said "Call me anything but don't call me late for dinner."

Love,

Mom,
Susie,
Aunt Susie,
Sue

BREAKFASTS AND BAKED FOODS

CREPES

This is Julia Childs crepe rule-I think the best one..Can be frozen or reheated...is tender and strong...

1 C. flour	3 large eggs	3 T. melted butter
2/3 C. water	2/3 C. milk	1/4 t. salt

Mix in blender 1 hour ahead...Pour into pan and tip until batter stops running. serve rolled with jelly and dusted with powdered sugar

YEAST PANCAKES

1 pack yeast	1 1/4 c. warm milk	1/2 t. salt
1 T. molasses or 2 T. sugar	2 eggs	
1/2 c. whole wheat or buckwheat flour		1/2 C. wheatgerm
1/4 C. powdered milk	1/4 C. margarine	

FRIED MUSH- THAYER STYLE

THE NIGHT BEFORE- COOK CORN MEAL AND PLACE IT INTO A GREASED MEAT LOAF DISH- WHEN SET TURN OUT AND SLICE 1/4 INCH THICK FRY IN BACON GREASE MEDIUM HEAT UNTIL CRISP AROUND THE EDGES SERVE WITH MAPLE SYRUP.

WAFFLES

2 c. BISQUICK	1 EGG	1/2 c. OIL	1 1/3 c. CLUB SODA
Extras are good frozen.....			

WAFFLES MADE WITH MILK

1/4 c. flour	1/2 t. salt	2 eggs	1 c. milk
1/3 c. melted butter			

BIG PANCAKE

1/2 C. FLOUR	1/2 C. MILK	2 EGGS
1/3 STICK BUTTER		

Preheat oven 425 degrees Spray 9x13 pan with Pam
 Melt butter in pan. Mix flour, milk and eggs to slightly lumpy. Pour into melted butter and bake 25 minutes.
 Remove from oven and turn onto platter. Squeeze 1/2 fresh lemon on and dust with powdered sugar. You can double the recipe but no bigger.

POPOVERS

1 c. Flour 2 eggs 1 c. milk 1/4 t. salt
Sift flour and salt...beat eggs and add to milk-combine slowly
with flour and beat well...add 1 T. melted butter last.
Bake in preheated pans with 1/2 t. melted butter in each
at 450 deg. for 25 minutes and reduce to 350 deg. for 15 min.

YORKSHIRE PUDDING

2 eggs 3/4 c. milk 3/4 c. flour 1/2 t. salt
Beat eggs and add flour (presifted with salt) slowly
Beat again and pour into hot drippings and grease
Bake at 425 for 25 minutes

Another recipe from my mother is

1 C water 4 eggs 1 c. milk 1 3/4 c. flour

GAMMIE THAYERS OATMEAL BREAD

1 1/2 C. ROLLED OATS 2 c. boiling water 2 t. salt
1 cake yeast 1/4 c. lukewarm water 1/4 c. sugar
4 1/2-5 C. wheat flour
Pour boiling water over oats, salt and sugar
Stir and let stand until lukewarm.
Add yeast dissolved in lukewarm water then gradually add to
the flour kneading until dough is smooth. Cover and place
away from drafts in warm area until double its bulk..Toss onto
floured board...shape into two loaves and put into greased
pans...let rise again until double bulk again. Bake in
moderate oven...45-60 minutes

BASIC MUFFINS

2 c. FLOUR (one cup may be cornmeal, bran flakes, oatmeal
1 egg or other cereal products)
1 c. Milk (sour cream, buttermilk, or yogurt)
3 T. sugar (molasses, honey etc.)
1 T. baking powder (increase 1 t. for bran muffins)
1/2 t. salt 3 T. butter, oil or margarine
1 T. soda if using raw fruits
Additions and Variations: 1 c. pureed vegetables
 3/4 c. dried fruit or nuts
 1 c. fresh fruit (I like bananas)
 1 c. grated cheese
 Herbs, spices other flavorings

Mix wet ingredients together...then drys...add lumpy things
last. Bake 425 deg. 15-25 min. Watch bran muffins...they
brown quickly. You can double this recipe. Each makes 12-16
medium size muffins.

PV119E

MY GRANDMOTHER PHILLIPS' HOMEMADE NOODLES

1 cup flour 1 egg 1/2 shell water 1 t. salt

Mix in bowl adding flour a little at a time.
Turn onto floured board and roll thin into 12-14 inch circles.
Dry on tea towels until firm but cuttable. Cut into noodles.
She cooked them with stewed chicken, salt, pepper, tarragon,
parsley and or whatever you like.

RUGOLAH...FROM CHARLOTTE ZARET

1/2 LB CREAM CHEESE 1/2 lb. sweet butter
2 c. sifted flour

Make these in a cool kitchen. Put cheese and butter in bowl
and blend in butter...mix well....add flour and mix again.
Put dough into wax paper in rolls...refrigerate over night or
several hours. When ready to use take out and soften a
little. Sprinkle powdered sugar on board ...take a ball
about 3 inch and roll 1/6 inch thick...cut into triangles
Pie wedge shapes. place 1/2 t. filling, and roll toward the
acute tip. also can cut into circles and cook in small
muffin tins open face....

Fillings...chopped nuts, cinnamon, sugar or any jam
Apricot and berry jams are best.

ARTICHOKE BREAD

1/4 c. margarine 2-3 toes garlic 2 T. sesame seeds
1 can (14 oz) artichoke hearts 1 c. shredded jack cheese
1 c. parmesan cheese (grated) 1 loaf french bread
1/2 c. grated cheddar cheese

Saute garlic, seeds.artichokes in margarine. Chop up in pan.
Split loaf of bread and hollow out some. Mix saute with jack
and parmesan cheese and stuff onto bread halves..top with
cheddar cheese and twist loosely in foil.
Bake 350 degrees for 25 minutes before serving.

ROAST DUCK BREAST

Roast duck breast...duck breast is fat and may be dried or aged
about a week in the back yard. (about 3 lbs.) duck or pheasant
breast, season with salt & pepper and fry slowly for
about 1 hour and escape about 300-350 °F. If you like it a little more
done, cover with aluminum foil and continue to cook.

EGG DISHES

BASIC OMELET

2 EGGS 1 T. milk or cream 1/4 t. salt
dash of pepper 1 T. butter

Beat eggs, milk etc with fork. Heat butter in 8 in. pan and pour in mixture. Reduce heat and cook without stirring- lift edges occasionally to keep free..shake pan slightly to see if sticking. Fold , fill and turn or turn and top with:

RANCHERO SALSA

1/2 C. BUTTER 6 T. chopped onions 1/2 T. oregano
1 clove crushed garlic 1/4 c. chopped bell pepper
jalapeno to taste-finely chopped cilantro to taste
1 can tomatoes 2 cubes chicken bullion 1 c. boiling water

SHRIMP FILLING

Saute 1 c. boiled shrimp, 1/3 c. chopped shallots and add
1/3 c. whole chopped tomatoes...simmer 10 minutes

CRAB FILLING

1/3 C. CRAB meat, 1/3 c. shallots Break eggs into these.

BAKED SAUSAGE AND EGGS

6 slices buttered bread 1/2 lb hot sausage 1/2 lb. plain
1 t. prepared mustard 1 6 oz pk swiss cheese (sliced)
3 eggs 1/4 t. salt dash pepper 1 1/4 c. milk
3/4 c. half and half 1 t. worcestershire sauce

Arrange bread in 9X13 pyrex dish. Saute sausage into crumbs. Add mustard and sprinkle over bread. Layer cheese. Combine rest of ingredients - beat well and pour over cheese. Bake at 350 degrees for 30-40 minutes...serves 8

BAKED HAM AND EGGS

Spray dish or pan..line it with sliced ham. Place slices of tomatoes on ham (1 per person) . Beat and pour over 2 eggs per person and place on top 1 slice american cheese per. Bake until set at 350 deg. Cut into squares to serve after cooling for 5-10 minutes.

EGGS SARDOU (Brennan's)

1 c. creamed spinach (hot)
2 artichoke bottoms warmed in salted water
2 eggs poached
3/4 c. hollandaise sauce
Place spinach first then artichoke bottoms , eggs and sauce.

EGGS NEWPORT

1 can condensed cream of mushroom soup 1/2 c. mayonnaise
Gradually add 1/2 c. milk stirring until well blended.
Slice 6 hard boiled eggs. Layer egg slices and mayo sauce in
quart baking dish...sprinkle crumbled crisp bacon around edge.
Bake 350 deg-20 min.--serves 4

Kay's EGGS

1 lg pack cream cheese	1 stick butter	1 doz eggs
1/2 c. dry white wine	salt and pepper	

Melt butter and cream cheese on low heat in large skillet or chafing dish. Beat eggs with whisk and add to skillet. when eggs are set, add wine and salt and pepper. continue cooking until eggs are firm but not hard...10 min. or so. serves 6
Note: can do 2-3 hours ahead.

SAUCES

HOLLANDAISE SAUCE (1 cup)- Brennans

4 egg yolks 2 T lemon juice 1/2 lb. butter 1/4 t. salt
In top of double boiler beat egg yolks and stir in lemon.
Cook slowly over low heat never allowing bottom water to boil.
Add butter a little at a time, stirring constantly with a
wooden spoon. Add salt and pepper...cook until thick.

QUICK HOLLANDAISE SAUCE

1/2 C. SOUR CREAM 1/2 C. MAYO LEMON JUICE TO TASTE
Mix well with spoon in small bowl and serve over vegetables.

BORDELAISE SAUCE

1/2 C. Olive oil 1 T. minced garlic 1 T. minced parsley
Combine and chill 1/2 cup

BERNAISE SAUCE (2 CUPS)

4 EGG yolks 2 T. capers Juice of 1 lemon
1/4 c. chopped parsley 2 c. melted butter
1 T. tarragon vinegar salt pepper
In top of double boiler beat eggs and lemon. Cook slowly over
very low heat..don't let water boil. Slowly add butter
stirring with wood spoon. Add remaining ingredients. stir
to blend until thickened.

RAISIN SAUCE

1/2 c. raisins 1 c. red wine 1 T corn starch 1/2 C. sugar
1/2 T. dry mustard 2 in. stick cinnamon 1/4 c. vinegar
1.2 t. powdered cloves.

Soak raisins in wine for several hours. drain and use wine
for sauce. Mix corn starch, sugar and spices. Stir in wine
and vinegar and continue stirring over low heat until thick.

Add raisins.

MINT SAUCE (Thayer variety)

1 C. white sugar, 1 c. brown sugar, 1/2 c. vinegar, 1/2 c. water
Boil until thickened but not thick enough to hair. Pour
over 1/2 c. chopped mint and cover to steep.

CHOCOLATE SAUCE (JORDAN'S REC. SUGAR FREE)

CHOCOLATE COCOA 1/2 C. white sugar, 1/2 c. brown sugar, 1/2 c. water
Boil until thickened but not thick enough to hair. Pour over 1/2 c.

MARINADES AND DRESSINGS

PORK MARINADE

1/2 c. soy sauce (kikkoman) 1/4 c. brown sugar or honey
2 T. oil 1 t. dry ginger or 2 T. grated fresh
1/2 t. msg 1/4 t. pepper 2 cloves minced garlic
juice of a lemon or two tangerines or one orange

DARK MEAT MARINADE (ESPECIALLY FOR STIR FRY)

1 1/2 T. dark soy sauce 1 T. wine (white dry-not sweet)
1 T. corn starch 1/2 t. sugar 1/8 t. pepper
Good for pork, beef, chicken legs etc.

WHITE MEAT MARINADE

1 t. salt 1 T. wine 1 T. cornstarch
1 egg white, unbeaten, but scrambled
Good for chicken breast, shrimp, fillet of fish, etc.

GREAT SALAD DRESSING

Two weeks ahead....put some oil in an empty mayo jar and add 6-8 toes peeled garlic.

Blend in blender 3/4 c. garlic oil juice of 1 lime
juice of a lemon 1/3 jar beau monde seasoning (spice island)
1 t. worcestershire sauce pepper dash of tabasco
a wedge of blue cheese and then mix with 1 pint mayonnaise.

POPPY SEED DRESSING

1 C. PLUS 2 T. sugar 1 1/2 t. salt 1 t. pepper
1 t. paprika 1 1/2 t. dry mustard 1 c. vinegar
2 T. onion juice 1 1/2 c. oil 2 T. poppy seeds

Blend all but seeds and oil on high speed...add oil gradually and seeds last.

ENTREES AND CASSEROLES

MEAT LOAF- ANN LANDERS RECIPE

2 lb ground beef or turkey (add soy sauce to turkey for color)
2 eggs 3/4 c. catsup 1 t. msg 1 pk onion soup
1/2 c. warm water 1 1/2 c. dry bread crumbs
Mix and pat into meat loaf pan or dish.
Cover with 2 strips bacon and 1 8 oz can tomato sauce
Bake 350 degrees for 1 hour

BEEF BURGUNDY

2 1/2 - 3 lbs. stew meat and one can each of cream of celery
cream of mushroom and cream of chicken soup..Add one half
pack of lipton's onion soup mix and 1 c. burgundy wine.
mix all and bake at 350 deg. for 2 1/2-3 hours in a covered
casserole dish.

STUFFED FRENCH BREAD

Cook 1/2 lb. sausage in skillet...crumble and add 1/2 Lb.
ground beef and one chopped onion until browned. Cut ends
and split two loaves of brown and serve french bread. Hollow
out and mix crumbs with 1/3 c. water, 1 egg, parsley, 2 T.
yellow mustard, 1/2 t. salt, 1/8 t. pepper and sausage mix.
Pack shells and replace ends...skewer in place. Crush a clove
of garlic in 2 T. butter...brush on outside and bake in oven
at 400 deg. for 15-20 minutes. Cut into 2 inch slices to
serve.

VEAL IN SAUTERNE SAUCE/WILD RICE

SAUTE 1 1/2 lb. veal (thinly cut and pounded) in 3 T. butter
Remove and set aside. BLEND in pan 2 T. flour Add 1 c.
chicken broth or bullion, 1/2 c. sauterne wine and 1/2 t.
marjoram plus salt and pepper. Heat and stir until sauce
thickens and is smooth. Spread in casserole- 10 oz. wild rice
and scatter 8 oz. hearts of artichoke (quartered). Place
veal on top with any accumulation of drippings and pour
sauce on top. Bake 350 degrees for 25-30 min.

TAMALE PIE-ETHEL THAYER

1 1/2 LB. GROUND chuck or turkey (add some oil to turkey)
1 Large can tomatoes 1 med. onion chopped 1 t. salt
1/4 t. garlic powder 1/8 t. pepper
1 small can pitted black olives.

Brown meat and add rest of above. boil uncovered 20 min.
Meanwhile, saute 8 tortillas (halved) in 1/4 c. oil and drain.
Mix 1 egg with a carton small curd cottage cheese.
In 3 quart casserole layer as follows 1/3 of meat then 1/2 of
the tortillas, then 1/2 of the cottage cheese mix and a layer
of jack cheese. repeat again ending with meat then crushed
fritos or tortilla chips on top with grated cheddar cheese.
Bake for 20 minutes at 350.

BRAISED LAMB SHANKS

Sprig them with slivered garlic then rub them with salt,
pepper and curry powder. Dredge in flour..and some flour
in bottom of pan. Place shanks on a rack in pan in oven and
Brown at 450 deg. for 15-20 min. then put some water in the
pan and cover closely, turn down heat to 325 and cook a total
of 2 1/2 hours. In the last 15 minutes, remove cover or foil
and glaze with chutney.

CHUCK ROAST-LATIN STYLE

Brown roast in oil in large pot. Add sliced onions, green
bell peppers, garlic and cover with boiling water. Add 1 can
tomato paste, 1 T. worcestershire sauce, 1 T. soy sauce,
1 bay leaf and simmer for 2 hours until nearly tender. Add
carrots and cook to tender. Save extra sauce for paella
or soup stock.

EASY CHUCK ROAST

Line baking pan with foil...place chuck roast in...then pour
over top one can cream of mushroom soup (undiluted) and one
pack liptons dry onion soup mix. Slice some bell peppers and
add 1/2 c. red wine (optional). Seal well with foil on top.
Pinch edges to make air tight...Bake 350 deg. for 2 1/2 hours.

STUFFED LEG OF LAMB

1 boned leg of lamb 1 onion 1 lb mushrooms quartered
1 12 oz pk spinach souffle (stoufers) 4 OZ. STUFFING MIX
2 t. butter 3 T. lemon juice salt and pepper
white wine to baste

Rub lamb with minced garlic and saute onion in butter then add stuffing mix and lemon and thawed spinach mix, salt and pepper...mix it all up with an egg and stuff into cavity roll and reshape by tying with twine. Cook on rack at 425 degrees for 20 minutes then turn down and continue at 325 for another hour...Let rest for 15 min outside oven covered with foil before carving. (Meat thermometer should read 125-130 degrees before removing)

TACO MEAT

1 Lb ground meat 1 chopped onion 1 green chili
1 t. Lowry's seasoned salt 1 toe minced garlic
1/4 t. ground cumin 1 t. oregano 1 T. chili powder
1 med to large diced tomato

Saute meat..if turkey, add oil to saute...and crumble... add remaining ingredients and some salsa if desired.

GAMMIE THAYERS BAKED BEANS

1 qt. navy beans cooked until the skins blow off
1/2 c. sugar 1 chopped onion 1 T. vinegar
2 t. baking soda 1 t. salt 1 T. molasses
3/4 lb. salt pork cubed
bake together in bean pot

New Orleans style RED BEANS

Saute ham and sliced sausage..drain fat and add chopped garlic, celery tops and chopped carrot tops if available and chopped onion.

Bring red kidney beans to boil in salted water..Add ham bone and cook until meat falls off...if you don't have one just skip that step...add cubed ham and sausage...and sauteed vegetables...add more water when necessary..cook until beans are soft and liquid is creamy...mash some beans if necessary..check the salt and add if needed...serve over cooked rice.

LENTILS AND RICE

1 c. lentils	5-6 med onions sliced	1T. salt
3/4 c. olive oil	3/4 c. rice	7 C. water parsley

Cook lentils for 20 min ...add rice and cook 15 min more. Meantime, cut onions into slices and saute in oil until brown. Add onions and oil to lentils and rice and cook 15 min more on low flame uncovered until all liquid is absorbed. Stir to prevent sticking and chill 24 hours before serving...good at room temperature.

CHEESE GRITS

3 C. WATER	1 c. uncooked grits	1 C. sharp cheddar cheese
1/2 t. salt	paprika	1/2 stick butter
cayenne pepper to taste		3 egg yolks
		garlic salt or powder

Bring water to boil and add salt and grits...Simmer for 5 min. add remaining ingredients with grated cheese. Mix well..
Bake at 400 for 30 min or 350 for 1 hr.

CHILI

Cover beans with triple depth water and bring to boil and let sit for an hour or so.
Meanwhile brown meat and crumble and drain fat..if veal or turkey, you might need to add some oil...
while meat is browning, add 2 c. diced onions, 1/2 c. diced celery, a chopped green pepper, garlic to taste..I use 4-5
Add this mix to beans with 1 1/2 t. chili powder,
1/2 t. oregano, 1/4 t. cumin, 1 bay leaf, 2/3 c. crushed tomatoes and 2/3 c. tomato puree and 2 packs instant chicken broth and seasoning mix or bullion. Can use pre cooked canned beans, if you do, use equivalent of 24 ounces. If you use dried beans you may have to keep adding water...cook low heat. stir frequently. I add some jalapeno to taste and or a can of salsa casera.

Beef Ro-tel

Brown stew meat that has been dredged in flour with onions and garlic and salt. Pour over a can of ro-tel tomatoes.
Season with oregano, bay leaf, and cover with dry red wine.
Simmer until tender...2-2 1/2 hours adding more wine as needed.
When tender add can of cream of mushroom soup or fresh mushrooms and heavy cream (I use condensed skim milk).
Correct salt and serve over rice...If ro-tel tomatoes not available use mexican style tomatoes and hot peppers.

ARROZ CON POLLO

Dice and saute in large skillet...1/4 lb bacon or ham
2 green peppers, 1 sweet pepper, 2 onions, 3-4 toes garlic.
Add 1/2 oz olives, 1/4 oz. capers, 1 t. oregano, accent,
salt and pepper.

In another pan, brown chicken in olive oil. Remove chicken
and saute rice in the drippings until rice is opaque.

In large baking pan or dish, place cooked vegetables from
above, chicken and rice then add twice the amount of liquid
as rice. The liquid should be stale beer and chicken stock

Add a small can of tomato sauce and a small tomato paste.
Mix so that all rice is covered and add frozen or canned
tiny peas. Bake in oven medium heat until all liquid is gone.

CHICKEN IN CELERY SAUCE

Place raw chicken in casserole. Spread over top..1 can of
cream of celery soup. Sprinkle with parsley, paprika, salt
pepper, garlic salt. Cover and bake 1 to 1 1/4 hour at 350.

CHICKEN IN A BAG

Towel dry one fryer chicken. Slather inside and out with
margarine. Season with garlic salt, pepper and paprika.
Place in brown bag on rack in pan. Bag should be folded closed
on the end. Bake 1 hour to 1 1/4 hours depending on size at
425 degrees.

CHICKEN SESAME

Place in shallow pan...3 lb. of chicken (I use breasts)
Cover with buttermilk and refrigerate overnight
Next day, pour off buttermilk and pat dry with paper towels.
Melt 1 c. butter and 1/2 t. tarragon, add 3 T. lemon juice.
Prepare 4 c. fine bread crumbs from dry bread in blender.
add 1/4 c. parsley, 1/2 c. sesame seeds and 3 t. seasoned
salt.
Dip chicken in butter and then crumbs. Arrange in dish.
Spoon any remaining butter over top. Cover tightly and refi-
gerate for 1 1/2 hours. Bake in 350 oven without turning
until golden and tender...about 1 1/2 hours...baste 2-3 times.

CHICKEN DIVINE

Melt 2 c. margarine and stir in 1 c. flour..cook 304 minutes and stir in 7 c. whole milk.

Add 1 T. salt, 1 small can tomato sauce, 1 T. crushed red pepper, 2 T. accent, 2 small crushed garlic toes, 1/2 lb. grated american cheese, 5 oz gruyere cheese grated. Cook together until cheese melts and add meat from 2 poached chickens, 5 lg. cans of mushrooms and 5 lg. cans of artichoke hearts cut in half.

Bake at 350 until bubbling---serves 20.

CURRIED CHICKEN

Saute chopped onion in butter and flour..add celery or seed, left over cooked chicken, curry powder, salt, pepper, a chopped sour apple and broth to make cream sauce...serve chopped peanuts, raisins, chutney , coconut, chopped egg, crumbled bacon, diced tomatoes etc..... Some like it hot and add white pepper and or cayenne.

CHICKEN BREASTS IN WHITE WINE SAUCE

Pound breasts between waxed paper until they are thin and spread out. Dredge in flour and saute in butter or margarine with garlic and chopped onions...sprinkle tarragon and cover with white wine (dry) and simmer until almost tender...add sliced carrots, mushrooms and thicken with cream and or corn starch...Correct salt...add some frozen peas and serve over noodles or rice.

PAELLA

Measure juice from Latin style chuck roast and remove fat. Add juice from a can of tiny peas ..bring to a boil and add half the measurement of rice..stir and add shrimp, peas, capers, olives and any other shellfish or chicken. Cook covered on low flame until rice is done.

SHRIMP CURRY

Saute shrimp in butter until opaque. Add green onions, 1 can of cream of mushroom soup, a little water, dash of tabasco, 1 T. worcestershire sauce, curry powder to taste. Add sliced hard boiled eggs at end and serve with rice and whatever condiments you like....raisins, peanuts, bacon bits, chopped onion, tomato, cucumbers etc. Chutney is a must.

BOILED SHRIMP

2 CANS beer 5 lbs. shrimp with tails on 1/2 c. salt
1 quart vinegar 1/4 c. black pepper 1 t. red pepper

Bring to boil and add shrimp...bring back to boil and 5 min. more. Serve with sauce made of brown butter, worcestershire and tabasco.

OYSTERS MOSCA

2 JARS OYSTERS Drained...squeeze lemon over and soak 10 min. Roll the oysters in stuffing made with 1 part Italian bread crumbs 1/2 part parmesan cheese, parsley and oregano. Oil a baking dish and place breaded oysters side by side. drizzle some olive oil on top and bake until brown...350 deg.

BAKED FISH - EASY

Buy filet of sole or trout or any good white fish. Butter a casserole dish and place fish (skin side down) layer on top..jack cheese, chopped green onions, yogurt or sour cream...Sprinkle with soy sauce and pepper and 2 T. white wine. Top with slivered almonds and bake at 350 until bubbling.

SHRIMP SOUFFLE

5 C. COOKED RICE 2 cans sliced water chestnuts (drained)
3/4 c. chopped celery 1/4 c. chopped onions
1 small can pimentos 1/4 c. chopped parsley
2 -3 lbs. of cooked shrimp

Cook rice and mix with above ingredients.

Mix with following sauce..

Melt 1/4 lb. butter and add 1/3 c. flour...cook for a few minutes and add a quart of milk slowly...stirring..until begins to thicken then mix in 1 pt. Best Foods or Hellmans mayonaise, salt, accent, 1 1/2 t. curry powder, 1 t. prepared mustard, 1 t. horseradish, and 1 T. lemon juice. Mix all and bake in large casserole dish 30-40 minutes until bubbling...might have to add a little milk....Serves 12

BROILED SHRIMP

2 Sticks margarine, lots of garlic (pressed), oregano, black pepper, cayenne pepper, 1 T. or more rosemary, 3 glugs of white wine, salt, parsley, dollop of catsup, juice of a lemon (can substitute olive oil for half of the margarine)

Heat above together and simmer on low for 20 minutes..then pour over shrimp in broiler pan...allow to marinate until ready to cook..Broil on bottom or middle of oven...stir every couple of minutes to cook all shrimp evenly
Be sure to have french bread to dip in sauce...

OYSTER ARTICHOKE REMEKNIS

Boil artichokes for 45 minutes...scrape leaves and dice hearts.
Brown 1 1/2 T. flour in 3 T. butter..and add 3/4 t. salt, 3/4 t. pepper, 1/4 t. hot sauce, 2 T. paprika, 1/2 t. thyme 2 doz oysters with their liquor, 1 T. chopped pimento and 1 toe pressed garlic...cook until oysters curl..and add 1 oz sherry...distribute into 4 ramekins and top with 3/4 c. bread crumbs...dot with butter and heat in hot oven 450 degrees until crumbs brown.

SOUPS

ONION SOUP

4 sliced onions 2 toes garlic chopped 4 T. butter
6 c. chicken broth 1/2 t. crushed red pepper
1/4 t. Worcestershire sauce
Sauté onions and garlic in butter until yellow. Add broth
Worcester sauce and red pepper. Cut 6 slices of bread into
strips...toast with butter and parmesan cheese. Serve
soup hot...top with a bread round and some more parmesan cheese.

PARSLEY SOUP

4 c. CHICKEN STOCK 2 c. firmly packed chopped parsley
2 chopped onions 1 t. sugar 1 t. salt pepper
1 c. chopped green onions 2 c. milk 2 c. diced potatoes
2 T. sherry 2 T. margarine 3 T. flour

Place broth, parsley, onions, sugar, salt and pepper in 2 qt. pan and heat to boiling...reduce heat and simmer covered 30 minutes. Strain and reserve broth and parsley separately. Heat 1 c. milk with potatoes...cover in small pan over med. heat...until tender 15 min...Heat butter in 2 qt pan over low heat and stir in green onions...saute and add flour and cook until smooth...slowly stir in reserved broth...Puree parsley and onions with 1 c. milk and add to mixture stirring constantly. Cook 1 min and reduce heat. Add potatoes and sherry...heat until hot only...don't boil...serve garnished with parsley.

MUSHROOM SOUP

1/2 lb. mushrooms 3 T. butter 2 chopped med. onions
2 T. flour 5 c. chicken stock salt pepper
1 T rice 1 bay leaf 2 T. chopped watercress

Slice mushroom caps and chop stems.
Melt butter and add onions and mushrooms...steam 6 minutes.
Blend in flour and add stock. Season and add rice, bay leaf...cover and simmer 15-20 minutes.

SPLIT PEA SOUP

1 Pack dry split peas in pot with ham bone covered with
8 cups water...Add 2 diced carrots, 1 large diced onion
1 bay leaf, one finely chopped garlic toe, 6 pepper corns.
Simmer 3-3 hours and remove ham and bone...mash or blend
peas and vegetables..shred ham and return it to soup..
Salt to taste

GUMBO

1 C. BUTTER 1 c. finely chopped white onion
1 c. finely chopped celery 1/2 c. flour 3-4 bay leaves
4 c. liquid..use oyster water and any other stock
2 c. whole canned tomatoes 3 doz oysters 2 c. raw shrimp
cayenne 3 c. thinly sliced okra 4 t. salt
3/4 t. white pepper

Melt butter in 4 qt. pan...Add celery and onion and saute medium heat until lightly brown. Stir in flour and cook until golden (this is a roux). Blend in liquid and tomatoes..and simmer 5 min. Add bay leaves, crabs, oysters, shrimp, okra salt and pepper...Cook low heat for 20 minutes.

GAZPACHO

Peel and chop 2 c. tomatoes, 1 c. onion, 1 c. celery
1/2 c. green pepper, 1 c. cucumber, and add 2 T. vinegar,
2 T. salad oil, 2 c. tomato juice and 1 envelope lo cal
salad dressing mix and a dash of tabasco and chill for
3 hours or overnight.

HAMBURGER SOUP

3 T. butter 1 onion 1 1/2 lb. ground beef
1 can (1 lb. 12 oz.) tomatoes 3 cans consomme 2 c. water
4 med. carrots 1 bay leaf 4 celery tops 1/2 t. thyme
2 sprigs parsley 10 pepper corns 1 T. salt

Saute chopped onion until soft...brown meat...pour in tomatoes consomme, water and scraped sliced carrots etc.
Simmer for 45 min. and serve with grated cheese.

VEGETABLES

BROCCOLI CASSEROLE

Mix 2 oz. of cream cheese and chives with 1/4 c. milk,
1 can of shrimp soup, 2 t. lemon juice and heat to blend.
Saute 2 T. slivered or sliced almonds and set aside.
Pour sauce over cooked broccoli and top with almonds.
Serves 4-5.

CAULIFLOWER IN SOY SAUCE

Cut flowers and cook in skillet in 1/4 c. hot vegetable oil.
Remove from pan and saute thin strips of flank steak that have
been dredged in flour until brown. Remove. Add to pan, 1/2
c. water and salt and steam flowerettes of cauliflower until
slightly tender. Mix in cup, 4 t. soy sauce, 2 t. sugar, a
little water and 1 t. flour..pour over cauliflower, put meat
back in and stir until thickened.
If you want to do it without the meat, omit that part and add
a beef bullion cube to the water when you steam the cauli-
flower.

GREEN BEANS

Remove ends and strings...then place in large iron skillet
with some olive oil and 3 sliced garlic toes. Stir on high
heat until beans turn bright green...careful not to burn..
Add 1/2-1 cup water and salt and cover. Cook low heat until
tender..don't peek too often, you will let the steam out.

BAKED CARROTS

Pare and slice carrots lengthwise. Place on double thickness
of aluminum foil...dot with butter, salt and pepper. Seal
tightly with foil making an airtight package. Bake at 400
for 45 min-1 hour.

SALADS

COLE SLAW

Shave or chop cabbage..sprinkle with vinegar, sugar, salt and pepper and (little finely chopped onion is an option) add crushed pineapple (drained) or halved green grapes. Mix in mayonaise. Or..mix mayo, vinegar and sugar to taste beforehand.

CREAMED CUCUMBERS

Pare and slice cucumbers. Sprinkle with vinegar and small amount of sugar...add salt and pepper and chopped green onions...mix all well with sour cream.

LAYERED SALAD

In large dish (lasagna type or baking pan) spread shreads of lettuce and add layers of what you like on top...Green peppers onions, water chestnuts, bacon bits, frozen chopped spinach, frozen peas, any other cooked vegetables....cover the whole top with 1/2 inch layer of mayonaise and sprinkle grated cheese on top. Cheese can be monterey jack, cheddar, parmesan or mozzarella. Refrigerate for 24 hours...mix to serve.

CHICKEN SALAD TUJAGUE

Simmer 8 chicken breasts in canned chicken broth or stock with 1 t. salt and 1/4 t. pepper until tender..20-25 min. Remove skin and bones and cut chicken into bite size pieces. Marinate in Italian salad dressing 5-6 hours or overnight. Next day, mix with 2 c. diced celery, 1 finely chopped shallot, 2 chopped hard boiled eggs, 1/4 c. toasted almond slivers, 1/2 c. mayonaise, 1/4 c. mustard, salt and pepper to taste....chill before serving.

PEACHES, PEARS AND CREAM CHEESE

Cover dish with lettuce. Place on tray...canned peach and/or pear halves. Roll a spoonfuls of cream cheese between palms of your hands to shape balls. Roll the balls in a dish of chopped pecans or walnuts. Place balls in the cavity of each fruit half and top with a small blob of mayonaise.

PARTY FOODS AND DIPS

CLAM DIP

Cut top off of large round loaf of french bread..Hollow out bread to 1 inch thick...save bread pieces..Mix 3 cans of minced clams, 3 packs of cream cheese, 1/2 C. sliced scallions juice from 1 lemon, 4 T. chopped parsley, 1/2 c. clam juice tabasco, salt and pepper...Place this in hollow bread..and replace the top...bake at 250 deg. for 3 hours...toast bread pieces for dipping...then use top and keep tearing from the side as it gets used.

CLAM PUFF CANAPE

Mix together one can of minced clams (drained) with 8 oz. cream cheese and add onion and garlic salt, pepper, salt, worcestershire...

Prepare toast squares..by removing crust and rolling with a rolling pin then cut into 4 and toast lightly... Spread clam mix, sprinkle paprika, and broil on bottom rack of oven with door closed until brown.

DILL DIP

1 Pt. sour cream	1 Pt. mayonaise	3 T. dill weed
3 T. minced onion	2 T. dried thyme	2 T. parsley
3 T. Spice Islands Beau Monde seasoning		

Mix well and let stand minimum of 1 hour...refrigerate
This is especially for crudites.

FRUIT DIP

8 oz. Philly cream cheese	7 oz. Marshmallow cream
2 t. grated orange rind	1 t. lemon juice
	dash of ginger

Blend well and add food color..1 drop red and 1 drop yellow makes a good color...Good with strawberries, pineapple, apple

SPINACH DIP

Thaw and squeeze a 10 oz. pack of frozen chopped spinach until dry...stir together with 1 1/2 c. sour cream, 1 c. mayonaise, 1 pack of Knorr's vegetable soup mix, an 8 oz can of water - chestnuts (drained and chopped), 3 chopped green onions. Mix well and refrigerate 2 hours...stir before serving.

ARTICHOKE BALLS

1 can artichoke hearts	1 c. Italian bread crumbs	2 eggs
1 toe garlic	2 T. olive oil	2 T. lemon juice (or more)

Mix ingredients well and refrigerate 4 hours...then make small balls and roll in grated parmesan cheese...place on baking tray and brown in oven.

ARTICHOKE SQUARES

2 jars marinated artichokes	1/2 c. Italian bread crumbs
8 oz. grated parmesan cheese	4 eggs 3 t. water
1/2 c. finely chopped onion	dash red and black pepper

Drain and chop hearts (save some juice) and saute onion in the juice. Beat eggs, onion, art. hearts and seasoning. Add crumbs and cheese...mix well...Spread in greased 9X13X2 pan or pyrex dish. Bake 20-30 min at 350 deg. until set. Cut into squares and serve warm.

BOURSIN CHEESE BALL

2 Large packs cream cheese and 2 cartons whipped butter
1/4 t. each of garlic powder, basil, dill weed, oregano

Softens cheese and butter and beat with seasonings with electric mixer or processer. Shape into ball (1 or 2) and freeze 24 hours. Roll in Chopped parsley or nuts.

SAUSAGE CHEESE BALLS

1 pack Kraft Coon Cheese 3 c. bisquick
1 Lb. roll of uncooked hot sausage

Melt cheese in double boiler...break up sausage into cheese and stir gently. Stir all into bisquick and mix well. Make walnut sized balls...Place onto baking sheet and freeze. Store in plastic bag. Place onto cookie sheet frozen and bake at 350 deg. for 20 min. Serve hot

HOT CRAB DIP

8 OZ cream cheese 1 can crab (Blue Plate) 1/4 t. curry

Blend cheese, crab juice and curry then mix in crab...heat for 25 min until bubbly at 350 deg. Dash of cayenne optional

CHICKEN LIVER PATE

1 Lb. chicken livers	3/4 c. sliced mushrooms (save some)	
2 sticks butter	1/4 c. chopped green onions	1/4 c. cognac
1 t. salt	1/4 t. allspice	1/8 t. ground black pepper
1/8 t. cayenne	1/8 t. thyme	parsley to decorate

Wash, dry and chop the livers...Saute mushrooms in butter for 5 minutes. Remove mushrooms and saute onions. Add livers and and stir cook until barely pink-5 min. Put into blender or processer and add mushrooms, cognac and seasonings. If mix is too thick can add 1-2 T. melted butter. Pack into crocks or mold. To serve decorate with parsley and mushrooms.

DESSERTS

MAKE AHEAD TORTONI

1/2 C. Chopped and toasted almonds 3 T. melted butter
1 c. fine vanilla wafer crumbs 1 t. almond extract
3 pints vanilla ice cream..slightly soft
1 jar apricot or peach preserves (12 oz)
Whipped cream (optional)

Combine almonds, butter, crumbs and extract...mix well..Save 1/4 cup crumbs for top. Line 8 in. square pan with foil. Spread 1/2 mixture over bottom of pan..spoon 1/2 ice cream over..spread half of the preserves repeat and spread reserved crumbs over top. Store in freezer until ready to serve. Before serving cut into 9 servings and top with whip cream.

SNOWBALLS

Blend 1/2 c. butter, 1/2 c. white sugar and 2 egg yolks..beat. Mix in 1 c. crushed pineapple and 1 c. chopped nuts. Fold in 2 egg whites beaten stiff. Make stacks of vanilla wafers with above mixture between 3 layers of wafers and cookie on top. Refrigerate for 24 hours then roll each in whip cream and then shredded coconut. They can be frozen ahead.

FRANGO DESSERT-(CHOCOLATE PEPPERMINT)

1 c. plus of crushed vanilla wafers 1 c. real butter
2 c. powdered sugar 4 squares semi sweet chocolate or
 4 packs choco-bake
4 eggs 2 t. vanilla 3/4 t. peppermint extract
whipped cream maraschino cherries

Press 1/2 wafers into bottom of muffin cups (small ones) cream butter and sugar...beat until fluffy..add eggs and melted chocolate and flavor and beat...then spoon into cups Top with other half of crumbs and freeze. Top with whip cream and cherries to serve.....NO COOKING

NUT TORTE

3 egg whites beaten to peaks with 1/2 t. baking powder..add 1 c. granulated sugar and 1 t. vanilla...then 1 c. graham cracker crumbs and 1 c. finely chopped nuts. Place in greased pie dish and bake 350 for 1/2 hour

NAPOLITANA (A HEAVY FLAN)

Melt sugar for pan or dish...tip to distribute and cool well. Mix and beat 6 eggs...and and beat again, 1 can Eagle Brand Sweetened condensed milk....Add some grated lemon rind. Bake in a water bath at 350 degrees for 1 hour or more until straw comes out clean.

MERINGUES

My grandmother Phillips

4 EGG WHITES 1 c. sugar 1/2 t. cream of tartar vanilla
The recipe says to multiply by 9 for a yield of 140
Tube onto pans with pastry bag. Bake in slowest possible oven
for 2 hours.

Alternate recipe written in Gammie's writing:

Beat until very stiff...6 egg whites adding 2 c. sugar and
1 t. cream of tartar and 1 t. vinegar gradually...Turn oven
almost out and bake for 2 hours or bake in a 300 oven for
40 minutes if softer confection is desired.

CHOCOLATE MOUSE (Aunt Eleanor's)

Bring 1 c. milk to just before boiling...Pour over 12 oz.
chocolate chips and blend in blender with 2 egg whites and
1-2 t. vanilla...pour into cups..

OPAL'S CHEESECAKE

Crust is 1 1/3 c. graham cracker crumbs, 1/2 c. melted butter,
1/3 c. sugar and 1/2 t. cinnamon...Press into pie dish and
bake at 360.

Filling...2 eggs, 1/3 c. sugar, 1 1/2 t. vanilla, 1/2 lemon
rind grated and 11 oz. cream cheese...Mix and bake until set
at 360. degrees. Make topping of 1-2 c. sour cream, 2 T.
sugar and 1 t. vanilla...put on top after set and return to
oven for 5 minutes.

WILLARD CALLAHAN'S CHEESECAKE (MY FAVORITE)

1 Large pk cream cheese (8 oz) 1/2 pint sour cream
1/2 c. lemon juice (add last in drops)
1 can Eagle Brand sweet condensed milk
1 teaspoon almond extract

Whip slowly cream cheese until smooth - by hand mixer - not
electric mixer. Add flavoring and milk. Blend slowly. Add
lemon juice until mixture thickens.

GRAHAM CRACKER CRUST

1 C. GRAHAM CRUMBS (ABOUT 30 CRACKERS)
4 T. SOFT BUTTER 2 T. SUGAR PRESS INTO PIE PLATE

RICE PUDDING

2 c. cooked white rice 1/2 t. salt 2 beaten eggs
1 c. sugar 1/2 nutmeg grated

Beat eggs and mix rice, sugar then add 2 c. milk and 2 T.
melted butter, 1/2 c. raisins and cinnamon. Bake at 350
for about 1/2 hour.

ORANGE TEA COOKIES

1 c. all purpose flour	1 T. finely grated orange peel		
1/2 c. shortening	1 T. " " lemon peel		
1/3 c. sugar	1 egg	1/2 t. vanilla	1/3 t. salt
1/2 c. finely chopped nut meats			

Sift flour and remeasure. Cream shortening and sugar until light and fluffy. Add egg yolk and beat again. Add flavoring salt and peel stirring until combined and add flour gradually. Shape dough into ball size of small walnuts...roll balls in beaten egg white then in nut meats. Place on lightly greased cookie sheet and flatten with spatula or knife blade. Bake until well browned. Remove immediately from sheet and cool. Makes 1 1/2 doz. cookies 2 in diameter.

DATE NUT TORTE

1 large c. seeded dates.	1 large c. walnuts	
2 eggs beaten	2 T. flour	1 large t. baking powder
1/2 c. sugar	1 t. salt	

Bake in buttered tin 1/2 hour...slow oven...serve with whipped cream

BETTY'S PUMPKIN PIE FILLING

1 3/4 C. PUMPKIN	1/2 t. cinnamon	1/2 t. nutmeg
1/4 t. powd. ginger	1 t. salt	3/4 c. sugar
1 c. milk	2 T. melted butter	2 eggs

Pour into pie crust and bake in 425 deg. oven for 30 min.

GAMMIE'S PUMPKIN PIE

1 C. SUGAR	1 1/2 C. PUMPKIN	2 EGGS	1 T. GINGER
1 T. CINNAMON	1/4 T. NUTMEG	DASH CLOVES	1/2 C. MILK
1/2 T. SALT			

VANILLA CUSTARD FILLING

1/2-3/4 c. sugar 1/3 c. flour 1/4 t. salt
add and stir until smooth and thick 2 c. scalded milk
add 2 slightly beaten eggs or 4 yolks.
Stir while cooking in double boiler until thick. Cool
and add 1 t. vanilla. optional; chopped nuts or 1 T. rum
sherry etc.

BREAD PUDDING-AUNT ELEANOR

3 slices white bread buttered and cubed	3/4 c. brown sugar
2/3 c. raisins or currants	3 eggs
2 t. vanilla	2 1/2 c. milk

Put sugar in top portion of double boiler.. Sprinkle raisins on top of sugar, then bread cubes. Beat eggs in bowl and add milk and vanilla. Pour over all. Bring water in bottom of double boiler to a simmer. Cover with lid and cook for 1 hour...DO NOT PEEK!

HOT MILK SPONGE CAKE

Favorite of my father-made by my grandmother Phillips

4 eggs	2 c. sugar	2 c. flour	2 t. baking powder
1/2 t. salt	2 T. butter	1 1/2 t. vanilla	

Beat eggs until thick and lemon colored. Slowly add sugar and beat at medium speed for 4-5 minutes. Stir flour, baking powder and salt together. Add to egg mixture and stir until just blended. Heat milk and butter until butter melts. Stir into batter. Mix well...Put into pan and bake at 350 degrees for 20-30 minutes in an 11X13 inch pan. Can be halved for a 9X9 pan.

MANDCHENS-ALMOND COOKIES

1 C. BUTTER	1 1/2 C. SUGAR	1/4 T. SALT
2 T. GRATED LEMON RIND	1 1/3 C. SIFTED FLOUR	
1/2 LB Unblanched almonds grated (not ground)	1 t. vanilla	

Cream butter and sugar well...add rest of ingredients mixing thoroughly. Chill 1 hour and roll 1/8 inch thick on well floured surface. Cut into crescents. Cook on ungreased sheet at 375 deg. until tan colored. Ice while warm.

ICING 1 1/2 C. Powdered sugar 2 T. boiling water
1 t. vanilla-thinning when necessary.

WHOLEOME OATMEAL COOKIES

3/4 LB. Margarine	1 lb. dark brown sugar	2 eggs
1/2 c. milk	2 t. vanilla	1/3 c. powdered milk
2 c. whole wheat flour	2 t. salt	2 t. soda
4 c. rolled oats	2 c. wheat germ	

Options: 1 c. coconut 1 c. raisins 1 c. chopped nuts
Drop on cookie sheet or refrigerate in rolls and slice
bake 400 deg until brown

BAKERS CHOCOLATE FUDGE BROWNIES

4 Squares unsweetened chocolate	1/2 c. butter
4 eggs	2 c. sugar
1 t. vanilla	1 c. flour
	1 c. chopped nuts

Melt chocolate and butter. Cool some and beat eggs and sugar until foamy. Slowly add cool chocolate then flour, then vanilla and nuts. Bake 325 deg.-40 minutes

RUM CAKE

1 Box yellow or butter cake	1 Pack vanilla inst. pudding
1/2 c. rum	1/2 c. water
1/2 c. chopped pecans	4 eggs

Beat pudding, cake mix rum and water. Add eggs one at a time. Spray bunt or angel pan with pan. Cook 325 deg. 1 hour. Cool 1/2 hr. in pan. Pour glaze into pan. Glaze 1 stick butter, 1 c. sugar, 1/4 c. rum, 1/4 c. water. Heat together, pour in and let sit for 1/2 hour before turning out. Then dust with powdered sugar.

CARROT CAKE

3 C. GRATED CARROTS	2 c. sugar	2 t. baking powder
1t. salt	4 eggs	1 1/2 c. vegetable oil
2 c. flour	2 t. cinnamon	2 t. baking soda
1 c. chopped pecans	preheat oven to 350 deg.	

Cream sugar and oil...add one egg at a time and beat well. Add flour sifted with all dry ingredients except carrots and pecans last. Cut wax paper to line pans (I use three layers) Bake 350 deg. for 40 minutes. Cool and frost.

FROSTING- 3/4 stick soft butter, 1 box powdered sugar
2 T. Vanilla, 1 pack softened cream cheese (8 oz)

POPPY SEED CAKE

Grease and flour two 8 or 9 inch pans. Soak 1/3 c. poppy seeds in 1/2 c. water for 2 hours. Drain and add to cream mixture as follows. Set aside.

3/4 c. soft shortening or 1/2 c. butter and 1 1/2 c. sugar. Cream until fluffy and add poppy seeds.

Sift together 2 1/2 c. cake flour or 2 c. all purpose flour 2 t. baking powder and 1/2 t. salt. Add alternating with 1 c. water. Fold in 1/2 c. egg whites beaten stiffly (4)

Use custard filling between layers and finish with cooked white frosting. This is an old German recipe from Delma Aust. Hint: let batter stand in pan 20 minutes before baking to avoid cracking. BAKE 350 DEG. --30 TO 35 MIN.

CONFECTIONS

BURNT ALMONDS

2-2 1/2 c. almonds 1/4 t. cinnamon 1 c. sugar
1/2 c. water

Heat and stir sugar in heavy frying pan until dissolved. Add nuts and keep stirring until sugar gets cloudy. Add water by teaspoonful until sugar melts again..then quickly pour onto cookie sheet. Break apart as nuts cool.

STAINED GLASS CANDY

1 stick margarine 12 oz. pack semi sweet chocolate chips.
1/2-1 cup chopped pecans or walnuts 1 pk. mini marshmallows

Melt margarine and chips. cool..mix in marshmallows and nuts. On wax paper, sprinkle powdered sugar liberally. Spoon mixture over and shape into log. Twist ends and refrigerate. Slice to serve.

POP CORN BALLS

Pop 1 1/3 c. corn 1 c. pecans 1/2 c. salted peanuts

In large pan combine 1/2 c. sugar and 1 c. light corn syrup on medium heat stirring until sugar dissolves. Then bring to boil not stirring and boil for 3 min. Add 1/2 t. vanilla plus optional color. Mix corn and nuts and form into balls.

ANOTHER POP CORN BALLS

3 qts. popped corn 3/4 c. molasses mixed with 1/4 c. white karo syrup 1/2 c. sugar 1 T. butter

Place popcorn in large bowl or pan. Cook molasses, sugar, butter and 1/2 t. salt until brittle in cold water. Pour over corn and stir. Rub hands with butter and form. Wrap balls with waxed paper to prevent sticking.

MARY PATES NUTS

1 1/2 c. sugar 1/3 c. water 3/4 t. nutmeg 3/4t. cinnamon
1/8 t. salt 2 c. pecans

Mix sugar,water,spices and salt in sauce pan. Bring to boil. Cook without stirring until soft ball stage. Remove and add pecans. Mix until a solid big mass. Break apart when cool

COOKED WHITE ICING

In double boiler place 2 unbeaten egg whites, 1 1/2 c. sugar a dash of salt, 1/3 c. water and 2 t. light karo syrup Beat over boiling water until stiff peaks. Remove and add 1 t. vanilla and beat one full minute more.

AUNT ELEANOR'S ALMOND COOKIES

line cookie sheet with aluminum foil and grease and dust with flour.

Mix 7 oz. almond paste, 3/4 c. sugar, 2 small egg whites and 1 T. flour. Drop on sheet and bake 325. Deg. for 15 min.

DOTS CHERRY CHEESECAKES (INDIVIDUAL)

Beat 2 8 oz packs cream cheese with 3/4 c. sugar, 2 eggs and 1 T. lemon juice. Place a vanilla wafer in each fluted cupcake cup then fill 3/2 full with mix. Bake at 350 for 15 min.

Cool then top each with 3 cherries from a can of cherry pie filling...Good and easy....makes 24

SHERRY TRIFLE

1 8 in. sponge layer or 10 lady fingers 3/4 c. raspberry jam
1/2 c. sherry 1 can fruit salad 2 1/2 c. boiled custard or custard dessert mix (I use Bird's) 1/2-1 c. whip cream

Sandwich the cake or lady fingers with the jam and cut into pieces and arrange in a glass serving dish. Moisten the sponge with sherry and some syrup from the fruit. Place drained fruit on top. Make custard. When it is nearly cool pour over the fruit. Chill..just before serving, add whipped cream and dot with cherries and nuts...serves 6

CARAMEL CUP CUSTARD

Preheat oven to 350 degrees. Beat 6 egg yolks, 1/2 c. sugar 1/4 t. salt, and nutmeg.

Heat 1 c. sugar in heavy pan until it is melted and golden brown. Pour into 6 heat proof custard dishes and tip each one as you pour to spread the caramel. Cool them and then pour in egg mixture. Place in a pan of hot water. Bake at 350 for 45-50 min.

PAT REEDS PRALINES

1 c. white sugar 1 c. dark brown sugar 1/2 c. evap. milk
Mix well and cook in heavy pan until firm soft ball stage.
Turn off heat and drop in 1 c. pecans, 1 t. vanilla and
1/3 stick butter. Beat with wood spoon vigorously until thick
with a vague whitish caste. Drop onto waxed paper or buttered
surface. If mixture cools too fast and is too thick, warm
very gently over hot water. Lift when completely cool. Wrap
individually with waxed paper and store in sealed container.

CANDIED FIGS

5 Lb. figs 2 C. sugar 3/4 C. water

Prick figs with fork- Put into a 2 Qt. pan. Pour boiling
water with 2 T. salt over. Let stand 10 min...drain...Then
combine above sugar and water. Cook slowly for 1 1/2
hours with lid on...let boil before timing that 1 1/2 hour..
Then pour over figs and refrigerate over night with lid on.
2nd day- simmer figs 1 hour uncovered. 3rd day same thing.
then spread out on racks and cover with cheese cloth outside
in sun for 3 days (bring in at night). Roll in granulated
sugar and store in tin with waxed paper or freeze. There is
no candy made on this earth that is better.

JANE SEMMES PEANUT BRITTLE

1 1/2 C. White sugar 1/4 c. water 1/2 c. karo
dash salt 3 T. butter 1 t. soda 1 1/2 c. raw peanuts

Bring sugar, water and karo to boil and cook until it spins a
thread. Add peanuts and continue to cook and stir constantly
until syrup turns a golden brown (do not undercook). Remove
from flame and add butter and soda and stir until blended.
Pour onto a well buttered board. When cool remove immediately
or it will stick. Two quart pan and med-hi heat.

BOMB OR BOMBE OR BOMBA

This is an Italian ice cream cake that Aunt Eleanor was known for. You can make it GOOD or you can make it good for you. The GOOD is absolutely fabulous and the good for you is wonderful if you have never tasted the GOOD...

Use a glass mixing bowl...slather it with butter or margarine. Line it with 1/2 inch thick slices of pound cake. Fill all spaces and press edges together..you will need some triangle shapes to make the slices fit.

The filling will be layers of what you like. The center layer should be vanilla ice cream softened and mixed with nutmeg and chopped maraschino cherries. Some other layers can be chocolate ice cream, peach ice cream, sliced bananas, chocolate flakes (made by spreading melted chocolate bits onto aluminum foil chilling and breaking them up), toasted almond slices, any other ice cream flavor you like...There should be three layers at least. Soften ice cream to add as a layer. Top the last layer with cake slices and press down to make sure there are no empty spaces. Cover and refreeze. When hard again, turn out onto plate by placing in bowl of hot water for 2-3 minutes. With flat top down, frost with whipped cream and Decorate with halved cherries, nuts, whatever you like. Refreeze and remove 10-15 min. before serving.
To make it good FOR you, can substitute frozen yogurts for ice cream, angel food cake and low fat topping. If you frost with low fat topping, wait until just before serving because it "dies". Aunt Eleanor served the slices with hot fudge sauce at the table, but I've never had the nerve to make it THAT GOOD. This just looks like a long recipe..it is actually very easy to do. My favorite is with peach and chocolate ice cream on the top and bottom with the vanilla nutmeg mix in the center, divided with toasted almonds, sliced bananas and chocolate flakes.