

Recettes de Cuisine - Volume 4

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Recette 601: Shirley Temple(Nonalcoholic Mixed Drink)

Ingrédients:

1 dash grenadine

6 oz. ginger ale, or to fill

maraschino cherry

orange slice

Directions:

Fill a Collins or highball glass with ice.

Add grenadine and fill with ginger ale.

Garnish with a maraschino cherry and an orange slice.

Makes 1 serving.

Preparation time:

2 minutes.

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Recette 602: Nannaw'S Jam Cake

Ingrédients:

2 sticks oleo

2 c. sugar

1 c. blackberry jam

1 tsp. allspice

1 tsp. cinnamon

1 tsp. nutmeg

1 tsp. cloves

6 eggs

3 c. flour

1 tsp. baking powder

1 1/2 tsp. soda

1 c. buttermilk

Directions:

Sift dry ingredients together.

Dissolve soda in buttermilk. Cream butter, sugar, jam and eggs with mixer.

Add dry ingredients alternately with liquid.

Bake in 3 greased and floured 9-inch pans at 350°.

Put frosting between layers and on outside of cake.

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Recette 603: Marinated Cucumber And Sweet Onion Salad

Ingrédients:

2 medium sweet onions

2 cucumbers

1/4 tsp. salt

1/2 c. dark vinegar

1/2 c. water

1/4 c. sugar

pepper to taste

Directions:

Slice cucumbers and onions.

Combine and sprinkle with 1/2 of salt.

Set aside.

Combine other ingredients in a saucepan and heat (hot but not boiling).

Pour over vegetables; let cool and refrigerate until ready to serve.

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Recette 604: Irish Stew

Ingrédients:

2 cans of Castleberry Pork BBQ

2 cans of Castleberry beef BBQ

1 large can of All White Chicken Meat, drained

2 cans of creamed corn, do not drain

2 cans stewed tomatoes

Directions:

Mix together in a crockpot and let simmer on low several hours.

You can also cook on low in a pot on the stove.

You can experiment and add other vegetables that you like as well.

It is really easy and delicious.

Serve with garlic bread and salad.

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Recette 605: Flaky Pie Crust

Ingrédients:

1 cup warm milk

1 cup solid shortening

2 cups self rising flour

Directions:

Mix all ingredients into a
bowl.

Pour onto floured surface. Cover with flour and shape into a ball.

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Recette 606: Frozen Salad

Ingrédients:

40 marshmallows

1 pt. whipping cream

2 glasses pimento cheese

1 c. Miracle Whip

1 large can crushed pineapple

walnuts (optional)

Directions:

Cream cheese and add pineapple.

Slice in marshmallows and nuts.

Fold in whipped cream.

Put in cupcake holders in muffin tins.

Freeze.

Will keep up to 6 months.

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Recette 607: Doughnuts

Ingrédients:

3 1/4 c. flour

2 tsp. baking powder

1/2 tsp. cinnamon

1/4 tsp. salt

1/4 tsp. nutmeg

2 beaten eggs

2/3 c. sugar

1 tsp. vanilla

2/3 c. milk

1/4 c. margarine

Directions:

Mix ingredients together.

Cut and fry in hot grease at 375°. Cook about 1 minute on each side.

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Recette 608: Holiday Broccoli

Ingrédients:

2 (10 oz.) pkg. frozen cut broccoli

1 or 2 chicken bouillon cubes

2 (10 1/2) cans condensed cream of celery soup

1/2 c. grated sharp cheese

strips of pimento

Directions:

Cook broccoli with bouillon cubes and water until just tender. Heat celery soup.

Pour hot soup over broccoli.

Garnish with cheese and pimento.

Serve at once.

Makes 6 servings.

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Recette 609: Crystal'S Cherry Delight

Ingrédients:

1 (8 oz.) cream cheese

1 (14 oz.) Eagle Brand milk

1 (14 oz.) cherry pie filling

1 or 2 packs graham crackers

Directions:

Simply sprinkle graham crackers on bottom of pan.

Mix cream cheese and Eagle Brand together. Spread over graham crackers.

Put cherry pie filling on top.

Refrigerate.

Ready to eat 2 hours later.

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Recette 610: Pretty Party Punch

Ingrédients:

- 1 liter Sprite or ginger ale
- 1/2 can frozen apple juice concentrate
- 1 medium bottle white grape juice
- 1 1/2 lemons, squeezed, or approximately 4 Tbsp. juice

Directions:

Mix together all the ingredients.

(Make sure the Sprite and grape juice are chilled.)

You can also float slices of lemon on top.

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Recette 611: Vinegar Pie Crust

Ingrédients:

4 c. flour

1 Tbsp. sugar

pinch of salt

1 3/4 c. shortening

1/2 c. cold water

1 Tbsp. vinegar

1 egg

Directions:

Combine flour, sugar and salt.

With a pastry blender, cut shortening into flour.

In a small bowl, combine water, vinegar and egg.

Beat this mixture.

Pour liquid mixture into flour mixture.

Use a fork to lift ingredients until enough moisture is spread to form a ball with your hands.

This makes a flaky and tender pie crust and forms much easier than most.

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Recette 612: Macaroni Pie

Ingrédients:

2 c. macaroni

8 oz. mild Cheddar cheese

3/4 c. milk

1 tsp. salt

1 tsp. pepper

1 egg

1 Tbsp. butter

Directions:

Boil macaroni for 8 to 10 minutes in salt.

Drain, do not rinse.

Pour into mixing bowl; add cheese, beaten egg, milk and pepper.

Mix well.

Pour into casserole dish, dot with butter. Bake at 450° until brown.

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Recette 613: Ice Cream

Ingrédients:

6 eggs, beaten

1 1/2 c. sugar

2 cans evaporated milk

1 can condensed milk

1/2 gal. whole milk

3 tsp. vanilla flavoring

1 box rock salt

ice

Directions:

Mix sugar, eggs, evaporated milk, condensed milk and vanilla flavoring. Pour into freezer, then add whole milk to top. Freeze. (Two cups of fruit may be added into mixture to create your favorite flavor.)

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Recette 614: Power Cookies

Ingrédients:

2 c. dark brown sugar
2 c. granulated sugar
3/4 c. butter, softened
1 c. vegetable shortening
4 eggs
2 tsp. vanilla
3 c. all-purpose flour
2 tsp. salt
2 tsp. baking soda
3 c. uncooked oats
2 c. coconut
2 c. raisins
1 c. chocolate chips
1 c. chopped nuts

Directions:

Cream sugars, butter and shortening.

Beat in eggs and vanilla.

Combine flour, salt and soda; beat into first mixture. Add remaining ingredients; knead mixture.

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Recette 615: German Potato Salad

Ingrédients:

6 c. potatoes, cooked with skins on

1/2 lb. bacon

1/2 c. onion

2 Tbsp. flour

2 Tbsp. sugar

1 1/2 tsp. salt

1 tsp. celery seed

1/2 c. vinegar

2 eggs, hard-boiled

1 c. water

1/4 c. bacon fat

1/8 tsp. pepper

Directions:

Boil potatoes whole with skins on.

Cool.

Peel and slice. Set aside.

Fry bacon and save 1/4 cup grease.

Cook onion in bacon grease.

Add seasonings, vinegar and 1 cup water.

Stir and cook until bubbly.

Add rest of ingredients and stir.

Serve warm.

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Recette 616: Zucchini Relish

Ingrédients:

10 c. ground zucchini, do not peel
4 c. onions, cut-up
4 Tbsp. coarse salt
2 1/2 c. white vinegar
1 Tbsp. each: nutmeg, dry mustard, turmeric, cornstarch
4 1/2 c. sugar
1/2 tsp. pepper
1 red and 1 green pepper

Directions:

Put zucchini, onion and salt in large bowl and mix well.

Let stand overnight.

Drain and rinse in cold water; drain again.

Put mixture in a large kettle with remaining ingredients.

Bring to a boil and simmer, uncovered, stirring occasionally for 30 minutes. Pour into jars and seal.

Process in boiling water bath for 5 minutes.

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Recette 617: Vienna Coffee

Ingrédients:

1/4 c. powdered nondairy creamer

1/3 c. granulated sugar

1/2 c. instant coffee

1/2 tsp. ground cinnamon

Directions:

Put all ingredients into blender container.

Cover and process until well blended.

Use 1 level tablespoon with 6 ounces boiling water for each cup.

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Recette 618: Strawberry Bottom Cheesecake Pie

Ingrédients:

- 1 Ready-Crust graham cracker pie crust
- 4 oz. cream cheese, softened
- 1/4 c. sugar
- 1/2 c. sour cream
- 1 tsp. vanilla
- 4 oz. frozen nondairy whipped topping, thawed
- 1 pt. fresh strawberries, thinly sliced
- 1 c. strawberry glaze

Directions:

Beat cream cheese until smooth. Gradually beat in sugar. Add sour cream and vanilla. Fold in whipped topping. Spread thin layer of glaze over bottom of crust. Place strawberry slices on glaze and cover with remaining glaze. Gently spoon cream cheese mixture over glazed berries. Cover with inverted dome and chill until set, at least 4 hours. Store leftover pie in the refrigerator.

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Recette 619: 7-Layer Cookies

Ingrédients:

1 stick margarine

graham crackers

1 c. coconut

1 (6 oz.) pkg. chocolate chips

1 (6 oz.) pkg. butterscotch chips

1 can sweetened condensed milk

1 1/2 c. pecans, chopped

Directions:

Melt margarine, cover bottom of 9 x 13-inch pan with graham crackers (single layer).

Drizzle margarine over graham crackers. Then, in layers, add coconut, chocolate chips, butterscotch chips, drizzle milk over and add pecans.

Bake at 350° for 20 minutes. Let cool and cut into squares.

Do not overcook!

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Recette 620: The Clergy Special

Ingrédients:

tomatoes

onions

pepper

cheese

ham

sausage

pepperoni

Directions:

Lift telephone receiver.

Push 633-6655 for Plus One Pizza. Turn T.V. on.

Sit in chair.

Wait 20 to 30 minutes.

The Clergy Pizza special will be a sure way to please the entire family!

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Recette 621: Thomas Jefferson'S Macaroni And Cheese Pudding

Ingrédients:

1/4 c. butter

1/4 c. flour

2 1/2 c. milk

8 oz. (about 2 c.) grated sharp Cheddar cheese

2 c. (1/2 lb.) elbow macaroni, prepared according to pkg. directions

1 tsp. salt

pepper to taste

Directions:

Preheat oven to 400°.

Melt butter in a saucepan.

Stir in flour and blend well over low heat.

Stir in milk slowly.

Bring to boiling, stirring constantly.

Cook 1 minute.

Add 1 1/2 cups cheese and stir to blend.

Add macaroni.

Stir in salt and pepper. Pour into a well-buttered 2-quart casserole.

Top with the remaining 1/2 cup of cheese.

Bake in oven for 20 to 25 minutes or until top is golden brown.

Serves 6.

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Recette 622: Broccoli Almond

Ingrédients:

2 (10 oz.) pkg. frozen chopped broccoli
1/4 c. chopped onion
1/4 c. butter
2 Tbsp. flour
1/2 c. milk
1 (8 oz.) jar pasteurized process cheese spread
1/2 tsp. salt
1/8 tsp. pepper
2 eggs, well beaten
1/2 c. bread crumbs
2 Tbsp. melted butter
1/4 c. toasted slivered almonds

Directions:

Cook broccoli in boiling, salted water.
Drain thoroughly. Cook onion in 1/4 cup butter until soft.
Blend in flour, then milk.
Cook, stirring constantly until thickened.
Stir in cheese spread, salt and pepper until thoroughly blended.
Remove from heat.
Add cheese mixture to eggs, a little at a time, stirring constantly.
Stir in broccoli.
Place in a greased 1 1/2-quart casserole.

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Toss crumbs with melted butter and sprinkle on top. Top with almonds.

Bake in a slow oven (325°) until set, 40 to 45 minutes.

Makes 6 servings.

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Recette 623: Blueberry Muffins

Ingrédients:

1 c. sugar

1/4 c. butter, softened

1 egg

1 1/2 c. all-purpose flour

2 tsp. baking powder

1/4 tsp. salt

3/4 tsp. cinnamon

3/4 tsp. nutmeg

1/2 tsp. vanilla

3/4 to 1 c. blueberries

Directions:

Cream sugar and butter with electric mixer at low speed.

Add milk, egg, 2/3 cup flour, baking powder, salt, spices and vanilla. Blend well.

Add remaining 2/3 cup flour and stir just until moistened.

Fold in blueberries.

Fill paper lined muffin cups 3/4 full.

Bake at 375° for 20 to 30 minutes.

Yields 1 dozen.

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Recette 624: Baked Pork Tenderloin

Ingrédients:

3 lb. pork tenderloin roast

1 tsp. salt

1/2 tsp. pepper

6 slices bacon

2 c. apple juice

1/2 tsp. cinnamon

1/2 tsp. cloves

Directions:

Preheat oven to 325°.

Place pork roast in shallow roasting pan; sprinkle with salt and pepper.

Arrange bacon on pork.

In small saucepan combine apple juice, cinnamon and cloves; bring to boil.

Remove from heat; brush pork with spiced apple juice.

Bake for 1 1/2 to 2 hours or until tender, basting frequently with spiced apple juice.

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Recette 625: Spinach Layer Salad

Ingrédients:

1 lb. bag spinach
4 hard-boiled eggs
1 can real bacon bits
1 (8 oz.) box frozen peas
1 red onion
1 pkg. Swiss cheese
1 (8 oz.) carton sour cream
1 1/2 c. mayonnaise

Directions:

Wash spinach; let dry.

Place layer of broken up spinach in glass 9 x 13-inch baking dish.

Cover with sliced hard-boiled eggs.

Pour bacon bits over; pour in peas.

Slice bits of red onion on top.

Mix mayo and sour cream together, then frost top like cake.

Grate Swiss cheese on top.

Refrigerate 24 hours.

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Recette 626: Hot Crab Meat Dip

Ingrédients:

4 pkg. (8 oz.) cream cheese

2 (6 oz.) frozen or canned crab meat

1/4 tsp. Worcestershire sauce

1/3 c. lemon juice

1/2 c. sherry cooking wine

Directions:

Mix together all ingredients and bake at 300° for 35 minutes. Serve with crackers.

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Recette 627: Baked Cabbage

Ingrédients:

1 lb. ground chuck
1/2 c. chopped onion
1/2 c. rice
1/2 tsp. salt
1 head cabbage
1/2 tsp. pepper
1 can tomato soup
1 1/2 c. water
1/4 c. Mozzarella cheese

Directions:

Grease a 13 x 9-inch pan.
Cut up cabbage in medium pieces. Spread on bottom of pan.
Brown meat and onion.
Stir in rice, salt and pepper.
Spoon over cabbage.
Heat tomato soup and water to boiling.
Pour over mixture.
Cover with foil.
Bake in oven at 350° for 1 1/2 hours.

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Recette 628: Mixed Vegetable Casserole

Ingrédients:

10 oz. frozen mixed vegetables

1 c. chopped celery

1 c. chopped onions

1 c. grated sharp cheese

1/2 c. mayonnaise

salt and pepper to taste

Directions:

Cook frozen vegetables 15 minutes.

Drain.

Add remaining ingredients.

Put in casserole dish.

Top with bread crumbs.

Cook for 20 minutes in a 350° oven.

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Recette 629: Taffy Apple Salad

Ingrédients:

- 1 large can crushed pineapple
- 2 c. miniature marshmallows
- 1 egg, well beaten
- 1 1/2 Tbsp. white vinegar
- 1/2 c. sugar
- 1 Tbsp. flour
- 1 c. finely chopped peanuts (salted)
- 1 large Cool Whip
- 2 c. diced unpeeled apples

Directions:

Drain pineapple.

Save juice.

Add 2 cups marshmallows.

Mix well.

Refrigerate overnight.

Cook pineapple juice, 1 egg (well beaten), 1 1/2 tablespoons vinegar, 1/2 cup sugar and 1 tablespoon flour until thick.

Will not be real thick.

Refrigerate overnight.

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Recette 630: Fresh Apple Cake

Ingrédients:

1 1/2 c. Wesson oil

2 c. sugar

3 eggs

2 1/2 c. plain flour

2 tsp. baking powder

1 tsp. baking soda

1 tsp. cinnamon

1 tsp. vanilla

1 c. chopped pecans

pinch of salt

3 c. raw red apples, chopped

Directions:

Mix all ingredients together (no mixer needed).

Pour into a 9 x 13-inch sheet cake pan.

Bake for 1 hour and 10 minutes at 350°.

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Recette 631: Chicken & Spaghetti Casserole

Ingrédients:

1 box spaghetti
1/2 c chopped onion
1/2 c celery
1/2 c chicken broth
1/2 tsp garlic salt
3 chicken breasts
1/2 c chopped bell pepper
1 can mashed tomatoes
1/4 tsp red pepper

Directions:

Cook spaghetti, set aside.

Cook chicken breasts, cool and chop.

Cook in 2 tbsp oleo, onions, bell pepper, and celery.

Add tomatoes and 2 cups chicken broth, red peppers, and garlic salt. Cook 20 minutes.

Add spaghetti, boned chicken and 1/2 tbsp chopped cheese.

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Recette 632: Old Fashioned Strawberry Shortcake

Ingrédients:

1 c. shortening (Wesson)

2 c. sugar

4 eggs

1 c. sweet milk

2 tsp. vanilla flavoring

3 c. self-rising flour

Directions:

Mix sugar and flour.

Add shortening and blend until smooth. Beat about 3 minutes.

Add eggs; beat 1 minute.

Add flavoring last.

Beat about 3 minutes with electric mixer.

Line pan with wax paper and grease well.

Bake at 400° for about 15 minutes.

Makes 3 layers.

Stack with seven minute icing.

Place strawberries on top of cake and let run down sides of cake.

Very good.

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Recette 633: Chicken, Broccoli And Cheese Casserole

Ingrédients:

2 bunches fresh broccoli

4 large chicken breasts

1 can broccoli and cheese soup

1/2 can milk

1 lb. mild Cheddar cheese

Directions:

Boil chicken breast off of bone; salt and pepper.

Remove skin.

Boil broccoli in 1/2 cup of water 2 minutes and drain. Cube chicken; mix broccoli, cheese soup and milk together.

Pour in bottom of dish.

Put drained broccoli on top of chicken mixture.

Add finely grated cheese on top.

Bake in a 350° oven until cheese melts.

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Recette 634: Peach Cobbler

Ingrédients:

1 c. sugar

1 c. milk

1 c. self-rising flour

1 large can peaches

1 stick butter

Directions:

Place butter in baking dish in 350° oven until melted.

Mix together sugar, milk and flour in bowl.

Pour in baking dish over melted butter.

Open peaches and pour off juice.

Place peaches in baking dish.

Put in oven at 350° for 1 hour or until top is brown.

Makes its own crust.

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Recette 635: Party Wieners

Ingrédients:

1/3 c. mustard

1/2 pkg. Bryan little Smokies (sausage)

2/3 c. grape jelly (can use apple jelly)

Directions:

Mix mustard and jelly together.

Place in crock-pot.

Put in little Smokies.

Cook on high until good and hot or you can cook on low all day.

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Recette 636: Cabbage Soup

Ingrédients:

- 6 Tbsp. butter or margarine
- 4 lb. cabbage, shredded
- 2 onions, chopped
- 2 Tbsp. flour
- 6 c. water
- 1 (10 oz.) can condensed chicken bouillon or 4 chicken bouillon cubes
- 1 (1 lb.) can tomatoes, chopped
- 2 Tbsp. fresh lemon juice
- 2 Tbsp. sugar
- 2 Tbsp. salt
- 1/2 tsp. pepper
- 1 tsp. caraway seed

Directions:

Melt butter or margarine in large soup kettle and cook cabbage and onions for about 15 minutes, stirring to keep from sticking. Sprinkle with flour and mix well.

Gradually add water, while stirring; heat until mixture reaches boiling point.

Add all other ingredients and simmer over low heat for about one hour.

Serves 8.

Easy to prepare and simply delicious on a cold day.

Best served with a pan of corn bread.

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Recette 637: Cherry Congealed Salad

Ingrédients:

1 can cherry pie filling

1 can crushed pineapple

1 can Eagle Brand condensed milk

1 carton Cool Whip

Directions:

Blend together and refrigerate.

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Recette 638: Hot Sauce(To Can)

Ingrédients:

1 peck tomatoes
3 lb. onions
1 c. vinegar
2 c. sugar
5 to 10 hot peppers to taste

Directions:

Scald and peel tomatoes.
Cut up or mash with hands.
Put on to cook.
While tomatoes cook, peel and grind the onions and hot peppers.
Add to tomatoes.
Cook until very thick.
Cook slowly toward the last, so it doesn't stick.
Put in jars and seal.
I prefer 1/2-pint jars.

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Recette 639: Yellow Cake(Delicious With Just A Dusting Of Powdered Sugar.)

Ingrédients:

3 c. all-purpose flour

2 c. sugar

1 Tbsp. baking powder

1 1/2 c. milk

1/2 c. margarine or butter, softened

1 1/2 tsp. anise

2 eggs

Directions:

In a bowl combine flour, sugar and baking powder.

Add milk, margarine and vanilla.

Beat with an electric mixer on low speed until combined.

Beat on high speed for 2 minutes.

Add eggs and beat 2 minutes more.

Pour into 2 greased and floured 9 x 1 1/2-inch round baking pans.

Bake in a 375° oven for 25 to 30 minutes or until a toothpick inserted near the centers comes out clean.

Cool on wire racks for 10 minutes.

Remove from pans.

Cool thoroughly on racks.

Serves 12.

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Recette 640: Microwave Zucchini-Beef Bake

Ingrédients:

- 3 Tbsp. olive oil
- 3 medium zucchini, sliced 1/2-inch thick
- 1 lb. ground sirloin (90% lean)
- 1 small onion, chopped
- 1 garlic clove, minced
- 1 c. tomato sauce
- 1/2 tsp. salt
- 1/4 tsp. cinnamon
- 1/4 tsp. pepper
- 1/2 c. low-fat cottage cheese
- 1 egg
- 1/4 c. grated Parmesan cheese

Directions:

In a large skillet, heat oil over medium-high heat. Add zucchini slices and cook turning often until lightly browned, about 5 minutes.

Transfer zucchini slices to paper towels to drain briefly.

Arrange overlapping slices in a microwave-safe (9-inch) square baking dish.

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Recette 641: Pumpkin Dream Pie

Ingrédients:

- 1 pkg. Dream Whip
- 1/2 c. milk
- 1/2 tsp. vanilla
- 2/3 c. milk
- 1 pkg. Jell-O instant vanilla pudding
- 1 c. canned pumpkin
- 3/4 tsp. pumpkin pie spice
- 1 baked 8-inch pie shell, cooled

Directions:

Prepare Dream Whip with 1/2 cup milk and the vanilla as directed on the package.

Combine 1 cup of the prepared Dream Whip with the Jell-O instant pudding, 2/3 cup milk, pumpkin and spice. Beat slowly with mixer until well mixed.

Pour into pie shell. Chill in refrigerator until set, about 2 hours.

Top with remaining Dream Whip.

Serves 6.

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Recette 642: Dill Rye Bread Dip

Ingrédients:

1 pt. sour cream
3 Tbsp. parsley flakes
2 tsp. Beau Monde
2 tsp. dill weed
1 pt. Hellmann's mayonnaise (no Miracle Whip)
2 Tbsp. minced onion
3 pkg. corned beef lunch meat
1 round rye bread

Directions:

Combine all the ingredients in a large mixing bowl.
Tear all the meat into small pieces and mix into dip.
Cut round circle in top of bread and remove like a lid.
Dip inside of bread out and save.
Pour dip into hollowed out bread.
Place bread on a platter and put your bread saved around the bread dip.

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Recette 643: Lucy Policella'S Ricotta Cheese Cake

Ingrédients:

1 box white cake mix

1 lb. Ricotta cheese

approximately 1/2 c. sugar (or as you like it)

chocolate mini morsels

rum

1 small whipping cream whip

sugar to taste

Directions:

Bake cake mix as directed.

Cool down and cut in half.

(You can use a 9 x 13-inch pan.)

Beat Ricotta cheese with approximately 1/2 cup of sugar.

Add chocolate mini morsels. Sprinkle rum on bottom half and add Ricotta mixture in the middle. Top with other half of cake.

Take whipping cream whip and add sugar to taste.

Spread on top and sides of cake.

Refrigerate. Best if made the day before.

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Recette 644: Brown Rice

Ingrédients:

3/4 stick butter

1 c. uncooked rice

1 medium white onion, chopped

1 can cream of mushroom soup

1 can beef bouillon

Directions:

Saute rice in butter in a large frying pan until dark brown. Add onion when rice is about 1/2 browned.

Add mushroom soup and bouillon.

Stir.

Simmer on low, stirring occasionally, until liquid is absorbed (about 20 to 30 minutes).

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Recette 645: Jane'S Cheese Cake

Ingrédients:

1 large and 1 small pkg. cream cheese

2 eggs

1 tsp. vanilla

1/2 c. sugar

1 pt. sour cream

2 Tbsp. sugar

1 tsp. vanilla

Directions:

Beat together the cream cheese, eggs, vanilla and 1/2 cup of sugar.

Pour into a crumb crust.

Bake 15 minutes at 350°.

Cool for 15 minutes.

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Recette 646: Tomato Soup Cake

Ingrédients:

- 3/4 c. shortening
- 1 1/2 c. sugar
- 1 can tomato soup
- 3/4 c. water
- 3 c. flour (1/2 and 1/2 whole wheat)
- 3 tsp. baking powder
- 1 tsp. baking soda
- 1 tsp. cloves
- 1 tsp. nutmeg
- 1 1/2 tsp. cinnamon
- 1 c. raisins, soaked and drained
- 1 c. chopped nuts

Directions:

Pour in greased and floured 9 x 13-inch pan.

Bake at 325° for 40 to 50 minutes.

Frost with cream cheese frosting.

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Recette 647: Spicy Home Fried Potatoes

Ingrédients:

4 medium red potatoes

1 medium onion, chopped

1/2 stick butter

red cayenne pepper

white pepper

black pepper

garlic powder

basil

Spanish paprika

salt

Directions:

Boil potatoes until just cooked through, not mushy.

Cut into small bite sized pieces.

Melt butter in skillet and saute onion over medium heat about 5 minutes.

Add potatoes and cook about 3 minutes, stirring occasionally.

Use your own judgment on the amount of each spice.

I cover the potatoes with a thin layer of each, enough so I can actually see the spice and equal amounts of each with the exception of the paprika which I go a little heavy on and the salt which I go lighter on.

Enjoy, but be careful, they can be hot!

Makes 4 servings.

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Recette 648: Hot Sausage Pick-Ups

Ingrédients:

10 oz. sharp cheese, grated

3 c. biscuit mix

1 lb. extra hot bulk sausage (uncooked; Jimmy Dean, etc.)

Directions:

Melt cheese over hot water.

Add and work in biscuit mix and sausage.

Shape into bite-sized balls.

Bake at 350° for 10 to 15 minutes, until golden brown.

Freeze unbaked balls. Take out and bake as needed.

When using frozen, baked at 350° for 20 to 25 minutes.

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Recette 649: Light And Crunchy Chicken Salad

Ingrédients:

2 c. cubed, cooked chicken (white meat)

1/2 c. unpared diced apple

2 Tbsp. chopped green pepper

2 Tbsp. chopped celery

1 Tbsp. finely chopped onion

1/4 c. bottled low calorie Italian salad dressing

6 slices lite-line cheese (flavor your choice)

lettuce leaves

Directions:

In medium bowl, combine all ingredients (except cheese).

Mix well.

Cover and chill well.

Just before serving, add cheese. Serve on lettuce.

Garnish with apple slices and pepper rings. Refrigerate leftovers.

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Recette 650: Peanut Butter Fudge

Ingrédients:

1/2 c. evaporated milk

1/2 c. creamy or chunky peanut butter

1/2 c. Karo light or dark syrup

1/2 c. firmly packed brown sugar

1/2 tsp. salt

1 lb. powdered sugar

Directions:

Mix together first 5 ingredients in a double boiler.

Cook over boiling water, stirring frequently, for 15 to 20 minutes or until thick.

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Recette 651: Scotch Broth

Ingrédients:

2 lb. meaty soup bones
6 whole peppercorns
1 c. chopped carrots
1 c. chopped celery
1/4 c. medium pearl barley
2 qt. water
1 1/2 tsp. salt
1 c. chopped turnips
1/2 c. chopped onion

Directions:

In a large kettle combine soup bones, water, peppercorns and salt.
Cover and simmer for 2 1/2 hours or until the meat comes easily off bones.
Remove bones. Strain broth.
Cool and chill. Skim off fat.
Remove meat from bones.
Dice meat and return to broth, along with remaining ingredients.
Bring to a boil.
Reduce heat.
Cover and simmer about 1 hour or until vegetables are barely tender.
Yields 6 to 8 servings.

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Recette 652: Peaches And Cream Cheesecake

Ingrédients:

3/4 c. flour
1 tsp. baking powder
1/2 tsp. salt
3 Tbsp. butter
1/2 c. milk
1 Tbsp. sugar
3 1/4 oz. pkg. vanilla pudding (not instant)
1 lb. can peaches (reserve 2 Tbsp. juice)
1 egg
1/2 c. sugar
8 oz. pkg. cream cheese
1/2 tsp. cinnamon

Directions:

Combine and beat 2 minutes the flour, baking powder, salt, butter, milk, egg and pudding.

Pour into 9-inch greased pie plate.

Drain peaches; place on batter.

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Recette 653: Ragu Cheese Potatoes

Ingrédients:

7 to 10 white potatoes

1 jar Ragu cheese sauce

1 1/2 c. milk

salt and pepper to taste

1 (8 oz.) shredded Cheddar cheese

Directions:

Peel, slice, then boil potatoes.

Drain.

In 9 x 13 baking dish, lay half of potatoes in dish; sprinkle with shredded cheese to cover lightly, then sprinkle lightly with salt and pepper, then pour remaining potatoes.

Pour entire jar of Ragu cheese sauce, then another layer of shredded cheese and the 1 1/2 cups milk. Sprinkle salt and pepper to taste.

Bake in 350° oven approximately 20 to 25 minutes.

Serve hot and enjoy.

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Recette 654: Chicken Casserole

Ingrédients:

8 slices day old bread, remove crust and save

4 c. chopped cooked chicken

1 jar sliced mushrooms

1 can water chestnuts, drained

4 eggs

2 c. milk

1/2 c. mayonnaise

1/2 tsp. salt

6 to 8 slices American cheese

1 can cream of celery soup

1 can cream of mushroom soup

2 Tbsp. oleo

2 oz. chopped pimentos, drained

Directions:

Arrange bread in 13 x 9 x 2-inch baking dish.

Top with chicken; cover with mushrooms and chestnuts.

In bowl, beat eggs; blend in milk, mayonnaise and salt.

Pour over chicken.

Arrange chicken on top.

Add soups and pimentos.

Cover and refrigerate overnight.

Crumble bread crusts; toss with melted oleo.

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Bake for 1 1/4 hours at 325°.

Let stand 10 minutes.

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Recette 655: Cherry Wink Cookies

Ingrédients:

3/4 c. shortening
1 c. sugar
2 eggs
2 Tbsp. milk
1 tsp. vanilla
1/3 c. chopped cherries
1 c. chopped dates
2 1/4 c. sifted flour
1 tsp. soda
1 tsp. baking powder
1/2 tsp. salt
crushed corn flakes

Directions:

Combine shortening and sugar.
Blend in eggs, milk, vanilla, cherries and dates.
Sift together flour, soda, salt and baking powder.
Add to other mixture.
Shape into balls; roll in crushed corn flakes.
Bake at 375° for 12 to 15 minutes.

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Recette 656: Chocolate Icing

Ingrédients:

2 c. sugar

1/2 c. evaporated milk

3 to 5 Tbsp. cocoa

1 stick butter

1 tsp. vanilla

Directions:

Mix and boil two minutes.

Beat until thick enough to put on cake.

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Recette 657: Bourbon Pound Cake

Ingrédients:

1 lb. butter

3 c. sugar

8 eggs

3 c. cake flour

1/3 c. bourbon

2 tsp. almond extract

2 tsp. vanilla extract

1/4 c. chopped pecans

Directions:

Cream butter and gradually add 2 cups sugar until light and fluffy.

Separate eggs.

Add yolks one at a time, beating mixture thoroughly after each addition.

Add extracts, then add cake flour alternately with bourbon, mixing well.

Set aside.

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Recette 658: Beef And Green Beans

Ingrédients:

1 lb. beef
1 lb. green beans (French-cut)
3 cloves garlic, pressed
1 tsp. salt
1 Tbsp. soy sauce
1 onion, quartered
1 Tbsp. pepper (black)
hot cooked rice
1 Tbsp. oil
1/2 c. water
1 tomato, quartered

Directions:

Heat oil in wok or frying pan.
Stir-fry garlic and onion 1 minute.
Add beef; stir-fry 5 minutes.
Remove meat.
Add beans and water.
Cover and simmer 5 minutes.
Return beef and add remaining ingredients.
Serve with hot rice and soy sauce.

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Recette 659: Persimmon Cookies

Ingrédients:

- 1 c. persimmon pulp
- 1/2 c. shortening
- 1 c. sugar
- 1 egg, beaten
- 2 c. flour
- 1 c. chopped nuts
- 1 tsp. cinnamon
- 1/2 tsp. cloves
- 1/2 tsp. nutmeg
- 1/2 tsp. salt
- 1 tsp. baking soda
- 1 c. raisins or chocolate chips or butterscotch chips

Directions:

Beat persimmon pulp, baking soda and shortening until creamy. Add well beaten egg.

Sift flour and spices, add dry walnuts and raisins.

Drop by teaspoons on greased baking sheets.

Bake at 375° for 12 to 15 minutes.

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Recette 660: Apple Hermits

Ingrédients:

- 1 c. seedless raisins
- 1 c. shortening
- 1 1/2 c. brown sugar
- 1/4 c. molasses
- 3 eggs
- 3 1/2 c. plain flour
- 1/2 tsp. salt
- 1 tsp. baking soda
- 3 tsp. ground cinnamon
- 1 1/2 tsp. ground cloves
- 1/2 tsp. ground nutmeg
- 1 c. finely chopped, peeled apple
- 1 c. chopped nuts

Directions:

Put raisins in a bowl of hot water to plump, then drain. Cream shortening and brown sugar together until fluffy. Add molasses and blend in well.

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Recette 661: Carrot Cake

Ingrédients:

3 c. flour

2 c. sugar

3 tsp. baking powder

1 1/2 tsp. cinnamon

1/2 tsp. cloves

1 1/2 c. oil

4 eggs

3/4 c. walnuts

2 to 3 junior jars baby carrots (strained) for a total of 12 oz.

Directions:

Sift together flour, sugar, baking powder, cinnamon and cloves.

Add oil, eggs, walnuts and baby food.

Bake in a 13 x 9 1/2-inch pan in a 350° oven until done.

Test with toothpick in 1/2 hour and until done.

Cream Cheese Icing is best but you may use white icing.

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Recette 662: Cornbread Dressing

Ingrédients:

1 pan of your favorite cornbread

6 slices of white bread

1/2 lb. ground meat

1 stick butter

1 large onion, chopped

6 cloves (small) garlic, minced

1 small bell pepper, chopped

1 tsp. thyme

1 tsp. celery salt

2 eggs, slightly beaten

salt and pepper to taste

Directions:

Break both kinds of bread in small pieces.

If chicken stock is available, use enough to moisten breads (if not use water).

Heat butter in skillet and add meat, onions, bell pepper, pepper and garlic.

Cook until meat is done.

Add seasonings.

Mix lightly, add bread to mixture.

Toss lightly with fork and add eggs; toss again.

Put in a greased baking dish and bake 30 minutes at 350 degrees.

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Recette 663: Black-Eyed Mullet

Ingrédients:

1/2 lb. smoked, grilled or broiled mullet

2 15 oz. cans black-eyed peas

1/2 c. chopped onions

1/2 c. chopped green pepper

2 tsp. minced garlic

1 tsp. liquid hot pepper sauce

1 tsp. salt

1/4 c. cider vinegar

Directions:

Break fish into bite sized portions and set aside.

Mash peas lightly, just until they are broken.

Combine peas, onion, pepper, garlic, pepper sauce, salt and vinegar in a saucepan and cook over medium heat for 10 minutes.

Reduce heat to low, add mullet and cook until heated through.

Serve immediately.

Serves 6.

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Recette 664: Sparerib Sauce

Ingrédients:

1/4 c. dark molasses

1/4 c. ketchup

1/4 c. orange juice concentrate

2 Tbsp. vinegar

2 Tbsp. vegetable oil

chopped onion

Directions:

Mix all ingredients together and spread over ribs.

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Recette 665: Chilled Peanut Soup

Ingrédients:

3/4 c. roasted peanuts

3 (10 1/2 oz.) cans beef broth

1 1/2 c. half and half

3/4 tsp. chili powder

Directions:

Combine peanuts and 1 can of broth in container of blender; process until smooth.

Pour into a large saucepan.

Add remaining 2 cans of broth, half and half and chili powder.

Bring to a boil over medium heat; stir often.

Reduce heat and simmer 15 minutes. Chill.

Yields 6 cups.

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Recette 666: Cabbage Rolls

Ingrédients:

3 lb. ground beef
2 c. rice, uncooked (I precook 5 minutes)
3 tsp. onion powder or 1 large onion
1 tsp. garlic powder
3 tsp. salt
2 Tbsp. parsley
2/3 c. Parmesan cheese
1 can tomato sauce
2 large heads cabbage
1 can sauerkraut
1 large jar Ragu

Directions:

Scald the heads of cabbage in boiling water.

Cutting away the leaves, put a big serving spoon of filling in each leaf and roll. Chop remaining cabbage and put in pan with the sauerkraut (washed and drained).

Add the Ragu and 1 jar water or make your same sauce you would for spaghetti. Cook on top of stove for 1 1/2 hours or in oven for 1 1/2 hours.

Cook 6 to 8 and freeze the rest.

Makes 40 rolls.

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Recette 667: Broccoli Rice Casserole

Ingrédients:

1 (16 oz.) pkg. frozen, chopped broccoli

1 can cream of mushroom soup

1 1/2 c. Minute rice (uncooked)

1 (8 oz.) jar Cheez Whiz

1 stick (1/2 c.) margarine

1/2 c. chopped onion

Directions:

Cook

broccoli 6 to 8 minutes on High

or

until

done. Set aside.

In a large mixing bowl, combine soup, rice, cheese and margarine. Cook for 5 to 7 minutes

or until cheese melts and can be blended easily. To cheese mixture,

add

onion and broccoli; stir thoroughly.

Pour into an

8-inch dish (Pyrex). Cook

on High for 10 to 12 minutes,

rotating

dish

1/4 turn after 5 minutes. Let stand for 5 minutes,

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or

cook this

in oven at 350° for 45 minutes.

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Recette 668: Easy Chicken Cacciatore

Ingrédients:

1 lb. boneless, skinless chicken breasts

2 (14.5 oz.) cans diced tomatoes

2 (2.25 oz.) cans sliced olives, drained

2 (4 oz.) cans mushrooms, drained

garlic powder to taste

onion powder to taste

Italian seasoning to taste

2 Tbsp. olive oil

2 Tbsp. butter

1 pkg. pasta of your choice

Parmesan cheese

Directions:

Cube chicken into bite-sized pieces.

Put olive oil, 1 Tbsp. butter and the chicken into a saute pan on medium heat.

While sauteing chicken, add a dash of garlic powder, a dash of onion powder and Italian seasoning to taste.

Once the chicken is cooked through, add in the tomatoes, olives and mushrooms.

Check flavor and add additional seasoning as needed.

Let simmer about 10 minutes.

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Recette 669: Pineapple Cake

Ingrédients:

1 box Duncan Hines butter cake mix

1/2 c. cooking oil

4 eggs

1 (11 oz.) can mandarin oranges, cut up (use juice, too)

Directions:

Mix together.

Bake in 3 layers or an oblong pan for about 20 minutes at 350°.

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Recette 670: Ambrosia Mold

Ingrédients:

1 can (8 oz.) crushed pineapple in juice, undrained

2 c. boiling water

1 pkg. (8 oz. serving size) orange flavor gelatin

1 3/4 c. thawed Cool Whip whipped topping

1 can (11 oz.) mandarin orange segments, drained

1 1/2 c. miniature marshmallows

1/2 c. coconut (optional)

Directions:

Drain pineapple, reserving liquid.

Add cold water to liquid to measure 1 cup.

Stir boiling water into gelatin in large bowl 2 minutes or until completely dissolved.

Stir in measured liquid. Refrigerate 1 1/4 hours or until slightly thickened (consistency of unbeaten egg white).

Stir in whipped topping with wire whisk until smooth.

Refrigerate 10 minutes or until mixture will mound. Stir in oranges, pineapple, marshmallows and coconut.

Spoon into 6 cup mold.

Refrigerate 4 hours or until firm.

Unmold.

Makes 10 servings.

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Recette 671: Cranberry Souffle

Ingrédients:

2 envelopes unflavored gelatin

1/4 tsp. salt

1 c. water

2 Tbsp. lemon juice

1 tsp. grated lemon rind

3 egg whites

1/4 c. sugar

1 can whole cranberry sauce

1/4 c. chopped walnuts

1 large or 2 small cans mandarin oranges

Directions:

Mix gelatin and salt thoroughly in small pan.

Add water and stir constantly over medium-low heat until gelatin is dissolved. Remove from heat and stir in lemon juice and rind.

Chill in refrigerator.

While gelatin is chilling, beat egg whites, gradually adding sugar and beating after each addition.

Set aside.

Remove chilled gelatin from fridge and beat it up a little until fluffy if too firm.

Add cranberry sauce, then fold the mixture into the egg whites.

Add oranges and nuts.

Pour into a lightly greased mold and chill thoroughly.

When ready to serve, dip mold in warm water and invert on plate.

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Recette 672: Bourbon Sweet Potatoes

Ingrédients:

2 (29 oz.) cans sweet potatoes, drained and mashed

3/4 c. firmly packed brown sugar

1/2 c. butter, melted

1/4 to 1/3 c. bourbon

1/2 tsp. vanilla extract

2 c. miniature marshmallows

Directions:

Combine first 5 ingredients, mixing well.

Spoon mixture into a lightly greased 1 1/2-quart casserole.

Cover and refrigerate for 8 hours or overnight.

Remove from refrigerator; let stand 30 minutes.

Bake, uncovered, at 350° for 25 minutes.

Remove from oven; top with marshmallows.

Bake an additional 7 minutes or until marshmallows are golden.

Yield: 6 to 8 servings.

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Recette 673: Dry Meat Seasoning

Ingrédients:

6 Tbsp salt (I use half the amount)

1 c sugar

1 tsp dry lemon peel powder

2 tsp Accent

2 1/2 Tbsp black pepper

2 tsp paprika

Directions:

Mix together and use to season your favorite meat.

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Recette 674: Stuffed Mushrooms

Ingrédients:

1/2 to 3/4 lb. bacon (lean bacon)

8 oz. Philadelphia cream cheese

12 oz. pkg. mushrooms (large caps preferred)

Lawry's seasoned salt

Directions:

Leave cream cheese out to soften.

Microwave or fry bacon until crisp.

Drain.

Wash and dry mushrooms on paper towels. Remove stems, leaving just the caps.

Crush bacon in cream cheese and mix together.

Add Lawry's seasoned salt, just enough so you can taste it in the mixture.

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Recette 675: Party Mints

Ingrédients:

4 oz. pkg. cream cheese

1/4 tsp. oil of peppermint

1 box powdered sugar

Directions:

Cut bananas in half.

Beat egg and roll banana in egg, then roll in fine bread crumbs.

Fry in oil.

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Recette 676: Reuben Casserole

Ingrédients:

8 oz. wide noodles, cooked and drained

1 (1 lb.) can sauerkraut, drained

1 (12 oz.) can corned beef

2 medium tomatoes, diced (may use 1 can diced tomatoes)

8 oz. shredded Swiss cheese

10 crisp rye crackers, crushed

Thousand Island dressing

Directions:

In a 9 x 13-inch baking dish, layer buttered noodles, sauerkraut, corned beef (broken in pieces) and tomatoes.

Dot with Thousand Island dressing; sprinkle with Swiss cheese.

Bake, covered, at 350° for 40 minutes.

Uncover; sprinkle crushed rye crackers on top.

Bake 10 minutes more until bubbly.

Serves 6 to 8.

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Recette 677: Cheese And Chilies

Ingrédients:

2 eggs

2 Tbsp. milk

2 (4 oz.) cans chopped green chilies, drained

4 oz. Swiss cheese, grated

4 oz. cheddar cheese, grated

4 oz. monterey jack cheese, grated

Directions:

Beat eggs and milk together.

Add green chilies and mix well. Add grated Swiss and cheddar cheeses.

Pour into 8x9-inch square pyrex dish.

Sprinkle monterey jack cheese on top.

Bake at 350° for 30 mins. or until bubbly and brown on top.

Serve with crackers.

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Recette 678: Rhubarb Cake

Ingrédients:

- 5 c. rhubarb, cut in small pieces
- 1 (3 oz.) pkg. raspberry Jell-O
- 1 c. sugar
- 3 c. miniature whole marshmallows
- 1 pkg. yellow cake mix, prepared according to directions

Directions:

Place rhubarb in a well-greased 9 x 13-inch baking dish. Sprinkle Jell-O over rhubarb, then follow with the sugar and marshmallows.

Pour prepared cake mix over the top and bake at 350° for an hour or until tester comes out clean.

Wait about 5 minutes and then take a sharp knife and cut carefully around the outside of cake.

Turn cake out onto a heavy piece of aluminum foil which has been placed on a cookie sheet.

Be sure cookie sheet is large enough.

Foil must be long and wide enough.

Turn edges up to form a rim.

Place pan with foil on it and invert carefully.

Cool to serve.

Top with whipped cream.

Makes 12 to 16 servings.

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Recette 679: The Best Sweet And Sour

Ingrédients:

- 1/2 c. green pepper chunks
- 1/2 c. onion chunks
- 1 Tbsp. cooking oil
- 1 (13 1/2 oz.) can pineapple chunks
- 1/3 c. vinegar
- 2/3 c. brown sugar
- 1/4 c. water
- 2 Tbsp. soy sauce
- 3 Tbsp. cornstarch
- 2 Tbsp. catsup

Directions:

Cook peppers and onions in oil until tender-crisp.

Blend syrup drained from pineapple with vinegar, sugar, water, catsup and cornstarch.

Add to vegetables and cook, stirring until sauce boils and thickens.

Add drained pineapple.

Serve over fried chicken or leftover chunked pork that has been fried or fried tofu chunks.

Serves 6 to 8.

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Recette 680: English Toffee Bars

Ingrédients:

15 graham crackers
1 c. packed brown sugar
1 c. margarine or butter
1 (6 oz.) pkg. milk chocolate pieces
1/4 c. chopped nuts

Directions:

Line a 13 x 9 x 2-inch baking pan with aluminum foil. Grease well.
Arrange crackers on bottom of pan, breaking, if necessary, to completely cover pan.

Combine brown sugar and margarine in a medium pan.

Cook and stir over medium-high heat until mixture boils.

Remove from heat; pour over crackers.

Bake

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in a

400°

oven 5 minutes.

Remove

from

oven. Immediately sprinkle with chocolate pieces.

When chocolate is soft, spread over top of sugar mixture.

Sprinkle

with

nuts. Chill in the refrigerator 30 minutes.

Break

into

bite

size pieces.

Makes 24 to 36 pieces.

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Recette 681: Fruit Cobbler

Ingrédients:

1/2 c. sugar

1/4 c. butter

1 egg

1/2 c. milk

2 tsp. baking powder

dash of salt

1 tsp. vanilla

2 c. sliced fresh peaches (fruit)

1/3 c. honey

1 c. boiling water

Directions:

Preheat oven to 375°.

Cream sugar and butter.

Add egg and beat well.

Stir in milk.

Sift together flour, baking powder and salt.

Add sugar mixture and beat smooth.

Stir in vanilla. Spread evenly over bottom of 8-inch square baking pan.

Mix peaches, honey, boiling water and margarine.

Pour on top of batter.

Cake will rise to the top during baking.

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Recette 682: No Bake Cookies

Ingrédients:

2 c. sugar

1/2 c. milk

1/2 c. margarine

4 Tbsp. cocoa

2 1/2 c. oats

1/4 c. nuts, chopped

1/2 c. peanut butter

2 tsp. vanilla

Directions:

Mix sugar, milk, margarine and cocoa.

Bring to boil.

Let boil over medium heat for 2 minutes.

Remove from heat, then add peanut butter, nuts, oats and vanilla.

Drop by teaspoon onto waxed paper.

Let cool.

Yields approximately 36 cookies.

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Recette 683: Cream Cheese Rolls

Ingrédients:

10 flour tortillas

8 oz. cream cheese

8 oz. sour cream

2 tsp. hot picante sauce

1/2 medium onion, chopped fine

Directions:

Mix all ingredients and spread lightly on tortilla.

Roll the tortilla tightly.

Place rolls on plate and cover with plastic wrap.

Chill in refrigerator overnight.

Slice and serve.

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Recette 684: Wedding Bell Lemonade Punch

Ingrédients:

4 (6 oz.) cans frozen lemonade concentrate

4 cans water

4 (6 oz.) frozen pineapple concentrate

4 cans water

3 (28 oz.) bottles ginger ale

1 (28 oz.) sparkling water

ice cubes or block of ice

Directions:

Combine juices and keep chilled.

When ready to serve, add other ingredients and stir gently.

Yields 50 (4 ounce) servings.

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Recette 685: Zucchini Bread

Ingrédients:

3 eggs

1 c. oil

1 Tbsp. vanilla

2 c. sugar

2 c. grated zucchini

3 c. flour

1 tsp. salt

1 tsp. soda

1/2 tsp. baking powder

1 Tbsp. cinnamon

3/4 c. raisins (optional)

3/4 c. chopped pecans (optional)

Directions:

Blend first 5 ingredients and set aside.

Mix dry ingredients. Mix dry ingredients with wet ingredients until blended.

Optionals can be added if desired.

Pour batter into greased and floured loaf pans and bake at 325° for 1 to 1 1/2 hours.

Yields 2 loaves.

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Recette 686: Barbecue Turkey Loaf

Ingrédients:

2 c. Stove Top chicken stuffing
1 c. frozen mixed vegetables, thawed
1/2 c. water
1 Tbsp. butter, melted
1/2 c. barbecue sauce
2 slices American cheese, halved
1 lb. ground turkey
2 eggs

Directions:

Combine 1 cup stuffing mix, vegetables, water and butter.

Let stand 5 minutes.

Combine remaining stuffing mix, turkey, eggs and 1/4 cup of barbecue sauce.

Mix well.

Spoon a third of turkey mixture into baking dish and shape into 8 x 4-inch rectangle. Cover with half the cheese.

Spoon vegetable mixture in center. Cover with remaining cheese.

Pat remaining turkey mixture over cheese and shape into a loaf.

Brush with remaining barbecue sauce. Conventional oven:

350° for 45 minutes.

Microwave Oven:

Cook High 5 minutes.

Rotate dish half turn; cook 5 minutes longer.

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Let stand 5 minutes.

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Recette 687: Haupia

Ingrédients:

3 cans coconut milk

1/3 c. sugar

1/2 c. cornstarch

dash of salt

Directions:

Cook over medium heat until thickened.

Pour into a greased 9-inch pan.

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Recette 688: Onion Casserole

Ingrédients:

4 cups sliced onions

1 can mushroom soup

1/2 stick melted butter

1/2 cup almonds

1 cup cornflakes- crushed

Directions:

Place in casserole, onion on bottom, soup, almonds, cornflake crumbs and butter on top.

Bake uncovered, at 350 degrees for 1 hour.

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Recette 689: Warm Apple Crisp

Ingrédients:

6 c. sliced and peeled apples (slice thin)

1/3 c. sugar

1 tsp. cinnamon

1/2 tsp. salt

2 Tbsp. butter or margarine, melted

3/4 c. sugar

1/2 c. flour

1/3 c. butter or margarine

whipped topping

Directions:

Mix together apples, 1/3 cup sugar, cinnamon, salt and melted butter.

Place in greased 8-inch square baking dish; set aside.

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Recette 690: Hamburger And Macaroni Casserole

Ingrédients:

- 1 lb. hamburger
- 1 small onion, diced
- 1 c. macaroni
- 2 cans tomato soup

Directions:

Brown hamburger and onion.

Cook macaroni in 2 quarts salted water, then drain.

Add 2 cans tomato soup to the hamburger and macaroni.

Bake at 350° for 30 minutes.

Can be covered with cheese, then heated until cheese melts.

Can add chopped celery or peppers to hamburger as well.

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Recette 691: One-Rise Monkey Bread

Ingrédients:

3 to 3 1/2 c. unsifted all-purpose or bread flour

2 Tbsp. sugar

1 tsp. salt

1 pkg. active dry yeast

1 c. very warm water (120~ to 130~)

2 Tbsp. butter or margarine, softened

1 egg

1/3 c. butter or margarine

poppy seed (optional)

Directions:

Grease a 12-cup fluted tube pan or a 10-inch tube pan.

In large bowl blend 1 1/2 cups flour, sugar, salt, yeast, water, margarine and egg at low speed until moistened.

Beat three minutes at medium speed.

Stir in remaining flour by hand.

Knead dough on floured surface until smooth, about 1 minute.

Press or roll dough to 15 x 12-inch rectangle.

Using sharp knife, cut dough into diamond-shaped pieces by cutting into 2 inch strips diagonally across dough.

In shallow pan melt 1/3 cup butter.

Dip each piece of dough in melted butter and place in prepared pan, making layers. Sprinkle each layer with poppy seeds.

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Cover; let rise in warm place until light and doubled in size, 45 to 60 minutes.

Heat oven to 375°.

Bake 20 to 25 minutes.

Cool in pan 2 minutes.

Invert into serving pan.

Makes a 10-inch pull apart loaf.

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Recette 692: Easy "Apple Festival" Pie(Microwave)

Ingrédients:

4 apples, sliced

3/4 c. plain flour

1/2 c. quick cooking oats

1 c. brown sugar

1/2 stick butter

3/4 tsp. cinnamon

1/4 tsp. nutmeg

Directions:

Put apples

in microwave dish. Mix 1/2 cup of the brown sugar with

the

apples

and

sprinkle with 1/4 teaspoon of the cinnamon.

Mix

flour,

oats,

1/2 cup

sugar,

margarine, 1/2 teaspoon

cinnamon and nutmeg together until crumbly;

sprinkle over apples.

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Microwave uncovered on High for 6 minutes; rotate dish 1/2 turn.

Microwave uncovered another 5 minutes.

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Recette 693: Dressed Eggs

Ingrédients:

12 eggs, hard-boiled and peeled

3 Tbsp. sweet relish

1 tsp. celery seed

1/2 tsp. chives

1 Tbsp. sugar

salad dressing

salt and pepper to taste

Directions:

Cut eggs in half. Take out yolks. Mash yolks with fork until smooth. Add the rest of the ingredients; just enough salad dressing to get the right smoothness. With a knife, put yolks back in egg whites. Sprinkle top.

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Recette 694: Strawberry Pizza

Ingrédients:

2 sticks melted butter

2 c. plain flour

1/3 c. light brown sugar

1 c. chopped pecans

1 (8 oz.) pkg. softened cream cheese

3 c. sifted confectioners sugar

1 large Cool Whip (8 oz.)

1 c. sugar

1 c. water

3 Tbsp. cornstarch

3 Tbsp. strawberry jello

1 Tbsp. lemon juice

2 pt. fresh strawberries

Directions:

Crust:

Mix first 4 ingredients.

Press into a rectangular pan.

Brown lightly at 350° for 20 to 25 minutes.

Cool.

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Recette 695: Pumpkin Bread

Ingrédients:

3 1/2 c. flour

3 c. sugar

2 tsp. baking soda

1 1/2 tsp. salt

1 tsp. cinnamon

1 tsp. nutmeg

1 c. oil

2/3 c. water

4 eggs

2 c. canned pumpkin

Directions:

Combine dry ingredients and make a hole in the center.

Add oil, water, eggs and pumpkin; mix together.

Pour into 4 small greased loaf pans.

Bake at 350° for 55 minutes.

If desired, raisins can be added to mixture.

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Recette 696: Santa Fe Nachos

Ingrédients:

summer sausage

sharp cheddar or Monterey Jack cheese

Tortilla Chips

jalapeno peppers

black olives

guacamole

chopped tomatoes

Directions:

Top tortilla with cheese. Place a slice of sausage on each chip. Microwave until cheese melts.

Garnish with peppers and olives. Serve with guacamole and tomatoes.

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Recette 697: Frozen Raspberry Salad

Ingrédients:

1 pkg. raspberry Jell-O
1 c. hot water
1 pkg. frozen raspberries, partially thawed
2 (3 oz.) pkg. cream cheese, softened
1 c. sour cream
1 (16 oz.) can whole berry cranberry sauce
dash of salt

Directions:

Dissolve Jell-O in hot water.

Add raspberries and stir until berries separate.

Cream the cream cheese and gradually blend in sour cream and cranberry sauce.

Stir gelatin mixture in gently and add dash of salt.

Freeze in glass dish until firm.

Cut into squares and serve with or without extra sour cream.

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Recette 698: Coconut Chews

Ingrédients:

3/4 c. shortening (half butter or margarine)

3/4 c. confectioners sugar

1 1/2 c. Gold Medal flour

2 eggs

1 c. brown sugar, packed

2 Tbsp. flour

1/2 tsp. baking powder

1/2 tsp. salt

1/2 tsp. vanilla

1/2 c. chopped walnuts

1/2 c. flaked coconut

Orange-Lemon Icing (recipe follows)

Directions:

Heat oven to 350°.

Cream shortening and confectioners sugar. Blend in flour.

Press mixture in bottom of ungreased baking pan (13 x 9 x 2-inches).

Bake 12 to 15 minutes.

Mix remaining ingredients; spread over hot, baked layer.

Bake 20 minutes longer.

While warm, spread with Orange-Lemon Icing.

Cool.

Cut into bars about 3 x 1-inch.

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Makes 32 bars.

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Recette 699: Rice-Broccoli Casserole

Ingrédients:

- 1/2 c. chopped onion
- 1/2 c. chopped celery
- 2 tsp. margarine
- 1 c. rice (1 pkg. Success rice)
- 1 pkg. frozen cut broccoli
- 1 pkg. frozen broccoli florets
- 1 can cream of chicken soup
- 1 can cream of mushroom soup
- 1 small jar Cheez Whiz

Directions:

Saute onion and celery in shortening until soft.

Cook rice and broccoli separately according to directions.

Mix all ingredients together in a 2 quart buttered baking dish.

Bake at 375° for 10 minutes.

May be prepared in advance and stored in refrigerator before baking.

Diced cooked chicken breast may be added for variety.

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Recette 700: Party Mix

Ingrédients:

2 c. Cheerios

2 c. Corn Chex

2 c. pretzel sticks

1 1/2 c. mixed nuts

1/3 c. melted butter

1 Tbsp. Worcestershire sauce

1/2 tsp. garlic salt

1/2 tsp. celery salt

Directions:

Heat oven to 250°.

Mix cereals, pretzels and nuts in oblong pan 13 x 9 x 2-inch.

Blend butter and seasonings and pour over cereal mixture.

Mix well.

Bake 30 minutes stirring gently after 15 minutes.

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Recette 701: Fettucini With Lemon Vegetables

Ingrédients:

7 oz. fettucini

4 c. bite size pieces green vegies

1/4 c. butter

1 Tbsp. lemon peel

1/2 c. milk

3 oz. pkg. cream cheese

1/2 c. Parmesan cheese

salt

pepper

Directions:

Cook noodles; cook vegies in butter over medium heat for about 7 minutes and toss with lemon peel.

Heat milk and cream cheese in skillet until smooth; stir in Parmesan and toss with noodles. Serve with vegies on top.

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Recette 702: Easy Banana Pudding

Ingrédients:

2 large pkg. instant vanilla pudding

1 (12 oz.) container Cool Whip

1 box vanilla wafers

bananas (about 6)

Directions:

Prepare pudding as directed on package. Stir in Cool Whip. Layer bottom of 9 x 13-inch dish with vanilla wafers. Top with 1/2 of the bananas. Pour 1/2 of the pudding mixture over that. Add another layer of vanilla wafers and bananas. Pour on remaining pudding mixture. Top with vanilla wafers. Cover and refrigerate overnight.

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Recette 703: Apricot Nectar Cake

Ingrédients:

1 box lemon supreme cake mix

3/4 c. cooking oil

4 eggs

1 c. apricot nectar

1/2 c. sugar

Directions:

Combine cake mix, apricot nectar, oil and sugar.

Add eggs, 1 at a time.

Bake at 350° for 45 minutes to 1 hour.

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Recette 704: Chicken Or Turkey Casserole

Ingrédients:

1/2 Tbsp. garlic salt

1 (8 oz.) sour cream

1 small onion, chopped (1/4 c.)

1/2 c. milk

1 can cream of chicken soup

about 2 c. chopped chicken or turkey

crushed Ritz crackers

butter

Directions:

Mix first 5 ingredients together and add to chopped chicken or turkey.

Top with crushed Ritz crackers. Chip butter on top and bake at 300° for 30 to 40 minutes.

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Recette 705: Strawberry Salad

Ingrédients:

2 large pkg. strawberry Jell-O

1 pt. strawberries

3 bananas, diced

1 large container Cool Whip

4 c. hot water

1 c. chopped pecans

Directions:

Mix Jell-O with 2 cups boiling water, then add rest of water. Let set until it begins to thicken.

Add fruit and nuts.

Let stand until firm.

Spread Cool Whip on top.

Refrigerate.

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Recette 706: Maple-Bacon Oven Pancake

Ingrédients:

1 1/2 c. Bisquick
1 Tbsp. sugar
1 1/2 c. shredded cheese
3/4 c. milk
1/4 c. syrup
2 eggs

Directions:

Heat oven to 425°.

Grease and flour 9 x 13-inch pan.

Beat all ingredients except bacon and 1 cup cheese with hand beater. Pour into pan.

Bake, uncovered, for 10 to 15 minutes.

Sprinkle pancake with bacon and cheese.

Bake until the cheese is melted (3 to 4 minutes).

Serves 8 to 10.

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Recette 707: Coca-Cola Pork Chops

Ingrédients:

8 pork chops

1 c. catsup

1 c. Coca-Cola

brown sugar

salt and pepper to taste

Directions:

Place the pork chops in a baking pan; season with salt and pepper.

Mix catsup and Coca-Cola and pour over pork chops. Sprinkle with brown sugar.

Bake in 350° oven for 1 hour.

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Recette 708: Fruit Salad

Ingrédients:

2 cans mandarin oranges

2 cans pineapple chunks

4 bananas, sliced

strawberries

grapes

3 oz. pkg. vanilla pudding

Directions:

Cook pudding in fruit juices until it boils.

Pour over fruit. Eat immediately or refrigerate.

Also great with vanilla ice cream.

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Recette 709: Dirty Rice

Ingrédients:

- 1 lb. hamburger
- 1 green pepper, chopped
- 2 c. celery, chopped
- 3 c. raw rice
- 1 lb. hot sausage
- 1/4 tsp. garlic powder
- 2 c. green onions, chopped

Directions:

Bring 8 cups water and 1 tablespoon salt to boil.

Add rice. Cover.

Bring back to full boil.

Turn off heat.

Leave covered on burner 30 minutes.

Saute meat.

Saute vegetables.

Combine with cooked rice.

This makes a lot.

Can cut recipe in half.

Recettes de Cuisine - Volume 4

Recette 710: Sunday Dinner

Ingrédients:

- 1 pick of the chick pack
- 5 potatoes, peeled and cut up
- 3 carrots, peeled and cut up
- 1 jar Chicken Tonight (French)

Directions:

Put all ingredients in roasting pan in order given.

Cover and bake at 325° to 350° from 8:30 a.m. until you get home from church.

I skin my chicken to remove as much fat as possible. Serve with salad or applesauce.

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Recette 711: Chocolate Macaroon Bars

Ingrédients:

- 1 1/4 c. graham cracker crumbs
- 1/3 c. sugar
- 1/4 c. cocoa
- 1/3 c. melted margarine
- 1 (14 oz.) can sweetened condensed milk
- 1 (7 oz.) pkg. coconut flakes
- 2 c. fresh bread crumbs (4 slices)
- 2 eggs
- 2 tsp. vanilla extract
- 1 c. chocolate chips

Directions:

Preheat oven to 350°.

Combine graham cracker crumbs, sugar, cocoa and margarine; press firmly on bottom of a 13 x 9-inch baking pan.

Bake 10 minutes.

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Recette 712: Chicken Breasts In Lemon Sauce

Ingrédients:

4 boneless, skinless chicken breast halves (about 1 1/2 lb.)

1/2 c. all-purpose flour

1/4 c. butter

2 tsp. chopped garlic

1 c. dry white wine or apple juice

2 Tbsp. lemon juice

1/2 tsp. pepper

1 Tbsp. large capers, drained (if desired)

Directions:

Cut each chicken breast horizontally to make 2 thin slices. Coat with flour. Heat butter in 12-inch skillet over medium heat. Cook chicken and garlic in butter for 4 to 6 minutes, turning once until chicken is brown.

Add wine and lemon juice.

Sprinkle with pepper.

Heat until hot.

Sprinkle with capers.

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Recette 713: Spaghetti Meat Sauce

Ingrédients:

1 lb. ground beef
1 (8 oz.) can tomato sauce
1 c. water
2 Tbsp. dried onion flakes
2 tsp. Worcestershire sauce
1/2 tsp. garlic powder
1/4 tsp. pepper
1 (14 oz.) jar spaghetti sauce
8 oz. spaghetti
grated Parmesan cheese

Directions:

Brown ground beef in small Dutch oven, stirring until it crumbles; drain well.

Stir in tomato sauce, water, dried onion flakes, Worcestershire sauce, garlic powder and pepper.

Bring to a boil over medium heat.

Cover, reduce heat and simmer 20 minutes, stirring occasionally.

Add spaghetti sauce and simmer uncovered 20 minutes.

Cook spaghetti as package directs and drain.

Spoon meat sauce over cooked spaghetti.

Sprinkle with Parmesan cheese.

Yields 4 servings.

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Recette 714: Old Fashion Punch

Ingrédients:

2 Tbsp. sugar

2 Tbsp. bitters

2 1/2 c. whiskey

1/2 c. water

Directions:

Just before serving, add ice ring and 2 quarts chilled 7-Up. Add sliced oranges and maraschino cherries for decoration.

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Recette 715: Dill Dip

Ingrédients:

1 c. Hellmann's mayonnaise

1 c. sour cream

1 Tbsp. minced onion

1 tsp. seasoned salt

1/2 tsp. dill weed

Directions:

Mix ingredients together.

Let sit for 1 hour.

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Recette 716: Zucchini Stew

Ingrédients:

- 2 large zucchini, cut in large cubes
- 2 green or red peppers, cut up
- 2 onions, chopped
- 3 medium size tomatoes, peeled and sliced
- 1/4 c. oil
- 1 can green beans, drained

Directions:

Heat oil in large saucepot; add zucchini, peppers, onions and tomatoes.

Cover with lid.

Do not add water as water cooks out of zucchini.

Cook until zucchini is soft, about 1 hour.

Add green beans last.

Especially good served with cooked smoked sausage or ham.

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Recette 717: Party Potatoes

Ingrédients:

4 c. mashed potatoes

1 pkg. Hidden Valley Ranch dressing mix

Directions:

Prepare mashed potatoes as you normally would, but do not use salt.

Add the package of Ranch dressing mix to your potatoes.

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Recette 718: Gran'S Toll House Cookies

Ingrédients:

1 1/2 c. sifted flour
1 tsp. soda
1 tsp. salt
1 c. shortening
3/4 c. brown sugar, firmly packed
3/4 c. granulated sugar
2 eggs (unbeaten)
1 tsp. hot water
1 c. nut meats, cut fine
2 (14 oz.) pkg. Nestle semi-sweet chocolate, in pieces
2 c. oatmeal (quick or regular; uncooked)
1 tsp. vanilla

Directions:

Sift flour once before measuring, then sift with soda and salt. Cream shortening until soft.

Add sugars gradually, creaming until light and fluffy.

Add eggs one at a time, beating after each addition.

Add hot water to creamed mixture, then sifted dry ingredients.

Add nut meats, Nestle chocolate and oatmeal and mix thoroughly.

Add vanilla and blend well.

Drop by half teaspoons on a greased cookie sheet.

Nut meats may be omitted.

Bake at 375° for 8 minutes.

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Makes 100.

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Recette 719: Hominy Casserole(Large Recipe; Make Half)

Ingrédients:

2 cans yellow hominy, drained

1/2 stick oleo

1/2 large onion

1 can cream of mushroom soup

1 small jar hot Cheez Whiz (jalapeno Whiz)

some Fritos

Directions:

Butter dish; cook onion in oleo.

Add soup, hominy and Cheez Whiz.

Pour into buttered dish; crush Fritos to top the casserole. Cook at 350° until it bubbles, about 35 to 45 minutes.

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Recette 720: "Glop"

Ingrédients:

2 lb. lean hamburger
1 can beef bouillon
1 small onion, chopped
1 c. chopped celery
1 c. frozen or fresh corn
2 Tbsp. corn or potato starch
2 Tbsp. ketchup
1 Tbsp. Worcestershire sauce
2 c. dry macaroni, cooked
8 oz. rigatoni or other favorite pasta
1/4 c. olive oil
1 lb. medium shrimp, peeled and deveined
1 green pepper, cut into short, thin strips
1 yellow or red pepper, cut into short, thin strips
1 c. sliced mushrooms
3 cloves garlic, minced
1 Tbsp. dry basil, crumbled
2 medium tomatoes, coarsely chopped
1 c. picante sauce
grated Parmesan cheese

Directions:

Cook and drain pasta.

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While it's cooking, heat oil in large skillet over medium-high heat.

Add shrimp, peppers, mushrooms, garlic and basil.

Cook, stirring frequently, to prevent sticking, until shrimp are cooked through and peppers are almost tender (3 to 4 minutes).

Stir in tomatoes and picante sauce; simmer 2 to 3 minutes (stirring frequently).

Add pasta; mix well.

Serve with cheese and additional picante sauce, if desired.

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Recette 721: Poached Chicken Breast In Wine

Ingrédients:

4 (4 oz.) skinned, boned chicken breast halves

3/4 c. Chablis or other dry wine

2 1/2 c. sliced fresh mushrooms

2 Tbsp. chopped fresh parsley

1/2 tsp. salt

1/4 tsp. pepper

1 Tbsp. cornstarch

2 tsp. water

Directions:

Place

chicken between two sheets of heavy-duty plastic wrap. Flatten to 1/4 inch; set aside.

Combine wine and next 4 ingredients

in

a

large skillet; bring to a boil over high heat. Arrange

chicken

in a single layer in skillet.

Cover, reduce heat and simmer 15 minutes or until chicken is tender. Remove chicken to

serving

plate.

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Combine

cornstarch

and water; stir

into

skillet.

Bring

mixture to a boil; boil 1 minute, stirring constantly.

Pour sauce over chicken.

Yields 4 servings.

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Recette 722: Quick Spanish Rice Casserole

Ingrédients:

2 cans Brown Beauty Spanish rice

1 or 2 cans Ranch Style beans

1 lb. ground meat

1 onion

1 lb. Cheddar cheese

1 tsp. chili powder (if desired)

Directions:

Brown meat and onion.

Add salt and pepper to taste.

Add rice and beans; heat to boiling and put in casserole.

Top with cheese and serve with Doritos and a salad.

Great for camping.

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Recette 723: Glazed Pecans

Ingrédients:

1 lb. pecan halves

1 tbsp. water

1 tsp. salt

1 egg white

1 c. sugar

1 tsp. cinnamon

Directions:

1st bowl - Combine water and egg white and beat until frothy but not stiff. 2nd bowl- Mix together sugar, salt, and cinnamon; set aside.

Preheat oven to 300 degrees.

Pour pecans into egg white and stir with a large serving spoon until the nuts are evenly coated.

Add sugar mixture.

Spread on large cookie sheet that has been sprayed with Pam and bake at 300 degrees for 30 minutes, stirring every 15 minutes-including after the last 15 minutes. Pour onto waxed paper until cooled.

Store in an airtight container.

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Recette 724: Crock Pot Pizza

Ingrédients:

1 1/2 pounds hamburger

2 small jars pizza sauce

1 bag pizza cheese

1 can mushrooms

1 chopped onion

1 chopped green pepper

1 large bag noodles

1 package pepperoni

Directions:

Brown meat with onions and peppers and drain.

Add sauce and simmer.

Cook noodles and drain.

Layer meat, noodles, mushrooms, cheese and pepperoni in crock pot.

Cook on low for 90 minutes.

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Recette 725: Summer Squash Casserole

Ingrédients:

- 2 lb. yellow summer squash or zucchini, sliced (6 c.)
- 1/4 c. chopped onion
- 1 can condensed cream of chicken soup
- 1 c. dairy sour cream
- 1 c. shredded carrot
- 1 (8 oz.) pkg. herb seasoned stuffing mix (Pepperidge Farm; not cubed)
- 1/2 c. butter or margarine, melted

Directions:

In a saucepan cook sliced squash and chopped onion in boiling salted water for 5 minutes.

Drain.

Combine soup and sour cream. Stir in shredded carrot.

Fold in drained squash and onion. Combine stuffing mix and butter or margarine.

Spread half of stuffing mixture on bottom of 9 x 13-inch baking dish.

Spoon vegetable mixture on top.

Sprinkle remaining stuffing over vegetables.

Bake in 350° oven for 25 to 30 minutes or until heated through.

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Recette 726: Green Jello Salad

Ingrédients:

2 pkg. lime Jell-O

1 carton cottage cheese

1 can drained, crushed pineapple

1 Tbsp. sugar

1 tsp. white vinegar

2 c. water

Directions:

Dissolve Jell-O in 1 cup boiling water.

Add 1 cup cold water. Mix with other ingredients and chill until set.

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Recette 727: German Potatoes

Ingrédients:

1 small onion, chopped

2 Tbsp. butter

6 medium potatoes, cut in cubes

4 Tbsp. parsley, chopped

salt and pepper

Directions:

Brown onion in hot butter; add potatoes, parsley and seasonings.

Barely cover with hot water; cook in covered pan until potatoes are tender.

Serves 6.

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Recette 728: Fullabull'S Shepherd'S Pie

Ingrédients:

- 1 1/2 lb. ground beef
- 1 onion, chopped
- 2 cans mixed vegetables
- 3 envelopes brown gravy mix
- 8 servings instant potatoes

Directions:

Brown meat and onion; drain well.

Place in a 13 x 9-inch pan. Pour the mixed vegetables (drained) over the meat mixture.

Mix 2 envelopes of gravy mix; pour over the meat and vegetable layers.

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Recette 729: Sauteed Bananas

Ingrédients:

bananas

confectioners sugar

flour

butter

Directions:

Peel bananas, cut in half lengthwise, and again cut in half crosswise.

Sprinkle with flour.

Saute in butter until delicately brown.

Drain.

Sprinkle with confectioners sugar.

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Recette 730: Never Fail Jello Salad

Ingrédients:

- 1 large jello (any flavor)
- 1 c. boiling water
- 1 c. small marshmallows
- 1 c. cottage cheese
- 1/2 c. mayonnaise
- 1 (20 oz.) can crushed pineapple (not drained)
- 9 oz. Cool Whip or small Cool Whip

Directions:

Dissolve jello with boiling water, then dissolve marshmallows partly in jello mixture.

Add the rest of the ingredients and put in a mold or any pretty glass dish.

Remember, do not drain pineapple.

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Recette 731: Fruit Cobbler

Ingrédients:

3/4 stick margarine

fruit of your choice (I use peaches, strawberries, blackberries, cherries, etc.)

1 c. sugar

1 c. milk

1 c. flour

Directions:

Melt margarine.

Put in 2-inch deep dish.

Add fruit of your choice.

Mix together sugar, milk and flour.

Mix well and pour over fruit.

Do not stir.

Cook until brown or fruit is done at 350° (approximately 30 minutes).

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Recette 732: Poppy Seed Cake

Ingrédients:

4 eggs

1/4 c. poppy seed

1/2 c. pineapple juice

1 pkg. white cake mix

1 pkg. instant vanilla pudding

cinnamon-sugar

powdered sugar

1 tsp. almond extract

1/2 c. shortening

1/2 c. rum

Directions:

Beat first 6 ingredients for 2 minutes.

Then add cake mix and pudding.

Beat for 2 additional minutes.

Grease Bundt pan.

Pour in batter.

Dust top with cinnamon-sugar.

Bake at 350° for 45 to 55 minutes.

When cool, sprinkle with powdered sugar.

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Recette 733: Magloubeh

Ingrédients:

2 lb. chicken or lamb

1 lb. rice

2 large eggplant

1 head cauliflower

a few potatoes, sliced thin (optional)

salt and pepper to taste

1/2 tsp. bahar (Middle Eastern spice)

Directions:

Soak the rice for 1 hour in warm water.

Cook the meat in water.

Remove the meat and add a little butter or margarine in the water.

Put this water left over with the rice.

Fry the eggplant and cauliflower with cooking oil.

In a large pot, put the meat in the bottom, then the eggplant and cauliflower, then the rice and water from meat on top.

Cover pot and cook to a boil until the water begins to dry (about 15 to 20 minutes).

Turn heat down to low until it is all dry.

Turn heat off and let set for 20 to 30 minutes.

Turn upside down on a platter.

Serves a lot.

Serve with yogurt or salad.

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Recette 734: Whole Wheat Carrot Cake

Ingrédients:

1 c. oil
1 c. brown sugar
4 eggs
1/3 c. dry milk powder
1 tsp. baking powder
2 tsp. cinnamon
1 c. chopped walnuts
1 c. sugar
1 tsp. vanilla
2 c. whole wheat flour
1 tsp. soda
1 tsp. salt
3 c. finely shredded carrots

Directions:

In large mixing bowl blend oil and sugars until mixed.

Add vanilla and beat in eggs, one at a time.

In another bowl blend dry ingredients.

Add to egg mixture until well blended.

By hand, stir in carrots and walnuts.

pour into greased and floured tube or Bundt pan.

Bake at 350° for 50 to 60 minutes.

Cool in pan; invert on serving plate and sprinkle with powdered sugar.

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Could use glaze or cream cheese icing.

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Recette 735: Pickled Squash

Ingrédients:

- 8 c. sliced squash
- 8 c. sliced onions
- 5 bell peppers, sliced
- 1 c. salt in 1 gal. water
- 2 c. vinegar
- 3 c. sugar
- 2 tsp. mustard seed
- 2 tsp. celery seed
- 1 tsp. curry powder

Directions:

- Soak squash, onions and peppers in salt water 1 hour.
- Drain and rinse well.

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Recette 736: Pasta Salad

Ingrédients:

1/4 lb. Provolone cheese

1/4 lb. salami

1/4 lb. pepperoni

1 large pepper

1 small jar olives

3 tomatoes

2 onions

3 stems celery

1 box medium shells, cooked and drained

Directions:

Dice and mix all ingredients together.

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Recette 737: Vegetable Burger Soup

Ingrédients:

- 1 lb. ground beef
- 1 (16 oz.) can tomatoes
- 1 (8 oz.) can tomato sauce
- 1 (10 oz.) pkg. frozen mixed vegetables
- 1/4 c. dry onion soup mix
- 1 tsp. sugar

Directions:

Brown meat and drain off fat.

Stir in 2 cups of water and remaining ingredients.

Bring to a boil.

Reduce heat and cover. Simmer 20 minutes.

Serves 6 to 8.

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Recette 738: Corn Light Bread

Ingrédients:

2 c. self-rising meal

1/2 c. plain flour

3/4 c. sugar

1 tsp. salt

1/2 tsp. baking powder

1/2 tsp. soda

2 c. buttermilk

1 Tbsp. lard

Directions:

Mix ingredients and pour into a regular size loaf pan. Bake at 350° for 1 hour.

Let cool before serving.

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Recette 739: Salad Luncheon Beans

Ingrédients:

- 1/2 to 1 lb. ground beef
- 1 medium onion, chopped
- 1 large (28 oz.) can Bush's beans
- 1 (15 1/2 oz.) can butter beans
- 1 (15 oz.) can red kidney beans
- 1 (16 oz.) can pork and beans
- 1/2 c. catsup
- 1 Tbsp. mustard
- 1/4 c. brown sugar
- 1 Tbsp. Worcestershire sauce

Directions:

Do not drain any beans; mix together.

Brown beef and onion; drain.

In a 2-quart baking dish, mix together with all beans and beef, catsup, mustard, brown sugar and Worcestershire sauce.

Bake on low heat for 5 to 6 hours.

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Recette 740: Crustless Pumpkin Pie

Ingrédients:

3 eggs

3/4 c. honey

1/2 tsp. ginger

1/2 tsp. nutmeg

1/2 tsp. cinnamon

1/2 tsp. salt

1 3/4 c. pumpkin or sweetened squash

1 c. canned milk

Directions:

Beat eggs.

Add the next 6 ingredients and mix well.

Add milk.

Butter or oil a deep 9-inch pie pan.

Pour mixture into pan.

Bake at 325° for 1 hour.

Cool thoroughly before cutting.

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Recette 741: D'S Danish

Ingrédients:

4 c. flour

3 tsp. sugar

1 tsp. salt

1 c. oleo

3 eggs, beaten

1 c. warm milk

1 pkg. yeast

Directions:

Mix flour,

sugar,

salt,

and oleo

as for pie crust. Dissolve yeast

in warm milk; add to eggs. Mix dry and liquid ingredients

thoroughly and refrigerate overnight. Then bring to room

temperature

and

turn

out

on floured board.

Knead well. Rest

a

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bit

(self

and

dough).

Divide

dough into 4 parts. Roll one part thin as for pie crust; brush with melted butter. Sprinkle

with

sugar, cinnamon, nuts and/or raisins. You can also

spread

with a

filling

such as poppy seed or dates (as for jelly roll).

Roll

tightly.

Bake

as is or cut 3/4 inch slices and bake in muffin tins.

Bake at 375° about 20 minutes. Sugar/lemon icing may be used.

Repeat with other 3 parts of dough.

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Recette 742: Picnic Potato Salad

Ingrédients:

1 1/2 cooked potatoes
3 hard-boiled eggs
3/4 tsp. salt
1/2 tsp. celery seed
1/2 c. diced celery
2 Tbsp. prepared mustard
1/4 c. bacon bits or shredded cheese
1/2 c. sweet pickles/relish
1/4 c. grated carrots
3/4 c. salad dressing
1/2 c. diced cucumbers
1/2 c. chopped onion
dash of pepper
1 medium tomato, wedged

Directions:

Coarsely dice potatoes and eggs with salt, pepper and celery seed.
Add diced cucumbers, onion, carrots, celery and pickles/relish.
Mix salad dressing/Miracle Whip with mustard and pour over mixture.
Toss until well coated, adding more salad dressing as needed.
Add bacon bits or shredded cheese and garnish with tomato wedges.

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Recette 743: Ribbon Layer Jello

Ingrédients:

4 (3 oz.) pkg. jello, make each pkg. separately

1 c. hot water for each pkg. jello

1/2 c. cold water for each pkg. jello

2 pkg. Knox gelatine

2 c. milk

2 tsp. vanilla

1 c. sugar

1 pt. sour cream

Directions:

Dissolve Knox gelatine in 1/2 cup cold water; put aside. Bring to a boil, milk and sugar.

Add gelatine mixture, sour cream and vanilla.

Beat until thick, about 10 minutes, with electric mixer.

Separate this into 3 parts.

Layer jello in desired order.

(Red on top for Christmas or green on top for St. Pat's day.

Christmas layers are green, white mixture, orange white mixture, yellow white mixture and red.)

Let each layer set 45 minutes before adding next layer.

Mix each jello separate before making layers.

Time consuming but very decorative.

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Recette 744: Chicken Fettucini

Ingrédients:

- 1 c. butter
- 4 chicken bouillon cubes
- 8 shallots, chopped
- 1 c. whipping cream
- 1/4 lb. mushrooms, sliced
- pepper
- 1 c. Parmesan cheese
- 1 lb. fettucini, cooked and drained
- 1 chicken, cooked, deboned and sliced or chopped

Directions:

In double boiler, melt butter with bouillon cubes.

Mix in shallots, cream, mushrooms, pepper and Parmesan cheese.

Simmer until mushrooms are soft and cheese is melted.

Add cooked chicken; heat until warm.

Pour sauce over noodles, tossing gently. Garnish with additional Parmesan cheese and parsley.

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Recette 745: "Spicy" Cake

Ingrédients:

4 eggs

1 3/4 c. brown sugar

salt

1 Tbsp. allspice

1 Tbsp. cinnamon

1 tsp. cardamom

1 tsp. cilantro

1 tsp. ginger

1/2 tsp. cloves

1/2 c. walnuts

1/2 c. raisins

1/2 c. dried apricots

1 apple

2 1/2 c. wheat flour

Directions:

Preheat oven to 350°.

Cut nuts and fruits into pieces.

Add flour to it.

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Recette 746: Lemon Chip Cookies

Ingrédients:

2 c. flour

1/2 c. sugar

3 oz. cream cheese

1/2 c. margarine

4 eggs

1 c. sugar

1/2 tsp. baking powder

1/3 c. lemon juice

1/4 c. flour

1 c. lemon chips

Directions:

Mix first 4 ingredients.

Pack in 9 x 13-inch pan.

Bake 15 to 20 minutes at 350°.

Mix last 6 ingredients.

Pour on top of baked bottom.

Bake at 350° for 25 minutes.

Cool; cut in squares.

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Recette 747: Pineapple Pie

Ingrédients:

1 c. sugar

1 Tbsp. plain flour

3 eggs, separated

1 (8 oz.) can crushed pineapple

1 tsp. vanilla

margarine (size of walnut)

unbaked pie crust

3 Tbsp. sugar

Directions:

Sift sugar and flour together.

Mix all ingredients together; pour into raw crust.

Bake 40 minutes or until thickened in 300° oven.

Beat egg whites.

Add 3 tablespoons sugar and beat until stiff.

Spread over pie and brown.

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Recette 748: Persimmon Pudding

Ingrédients:

2 c. persimmon pulp

2 c. sugar or less

2 eggs

1 c. milk or cream

1 1/2 to 2 c. flour

2 tsp. cinnamon

pinch of cloves

pinch of salt

1 tsp. soda

1 tsp. baking powder

1/2 stick margarine

Directions:

Preheat oven to 325°.

Melt margarine in large rectangular pan.

Mix all ingredients together; add melted margarine.

Mix. Pour batter into pan margarine was in.

Bake one hour at 325°.

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Recette 749: Pie Crust

Ingrédients:

4 c. flour

1 3/4 c. Crisco

1 Tbsp. sugar

1/2 tsp. salt

1 egg

1 Tbsp. vinegar

1/2 c. ice water

Directions:

Mix dry ingredients (flour, sugar and salt).

Add Crisco.

Add and mix egg, vinegar and ice water.

Makes 2 double crusts.

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Recette 750: Cajun Crawfish Cornbread

Ingrédients:

2 c. cornmeal

1 tsp. salt

1 tsp. baking powder

6 eggs

2 medium onions

16 oz. Cheddar cheese

2/3 c. oil

2 cans creamed corn

2 lb. crawfish tails

1/2 c. jalapeno peppers

Directions:

In bowl, combine cornmeal, salt and soda.

In medium bowl, beat eggs; chop onions and jalapeno peppers.

Grate cheese and add beaten eggs, onions, peppers, cheese, oil, corn and crawfish tails. Combine this mixture with cornmeal mix and mix well.

Pour into greased 12 x 14-inch baking dish.

Bake at 375° for 55 minutes or until golden brown.

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Recette 751: Fat-Free Banana Crunch Muffins

Ingrédients:

1 c. all-purpose flour

1/2 c. wheat and barley cereal nuggets

1/2 c. sugar

1/2 tsp. baking powder

1/2 tsp. baking soda

2 medium-size ripe bananas, mashed (about 1 c.)

1/2 c. plain nonfat yogurt

1/4 c. thawed frozen no-cholesterol egg substitute

1/2 tsp. vanilla extract

Directions:

About 40 minutes before serving or early in the day:

Preheat oven to 350°.

Spray 24 mini muffin pan cups (1 3/4 x 1-inch) with nonstick cooking spray.

In medium bowl, mix first 6 ingredients. In large bowl with wire whisk or fork, mix bananas, yogurt, egg substitute and vanilla; stir in flour mixture just until moistened. Spoon batter into muffin pan cups.

Bake muffins 20 minutes or until tops are golden and toothpick inserted in center of muffins comes out clean.

Remove from muffin pan cups to wire racks.

Serve muffins warm or let cool on wire racks to serve later.

Makes 24 muffins.

Each muffin contains 55 calories, 0 g fat, 0 mg cholesterol and 65 mg sodium.

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Calories from fat:

0%.

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Recette 752: Chili Con Carne

Ingrédients:

3 lb. ground beef
2 yellow onions
2 cans tomato sauce
2 to 3 c. water
3 cans kidney beans
5 Tbsp. chili powder
1 pkg. chili seasoning
salt, Tabasco and red pepper to taste

Directions:

Brown onions and meat; drain.

Add other ingredients; simmer. It's ready when you're ready, but even better the second day.

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Recette 753: Spaghetti Casserole

Ingrédients:

- 1 small pkg. spaghetti
- 1 lb. hamburger
- 1 onion
- 1 green pepper
- 2 cans tomato sauce
- 1 small jar Ragu sauce (no meat)
- 1 can cream of mushroom soup

Directions:

Brown hamburger, onion and pepper in skillet and drain.

Mix all the ingredients together in 9 x 13-inch dish.

Sprinkle top with grated Cheddar cheese.

Bake for 30 minutes at 350°.

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Recette 754: Cold Bread Pudding

Ingrédients:

cold biscuits (crumbled)

sweet milk (for soaking)

1 Tbsp. butter (cut into pieces)

4 eggs, beaten

2 cups sugar

Directions:

One mixing bowl of crumbled up cold biscuits soaked in sweet milk. Add butter, sugar and eggs.

Spray your pan with Pam, pour in mixture. Bake at 375° until done. About 1 hour.

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Recette 755: Persimmon Cake

Ingrédients:

3 c. persimmons, cut in chunks

2 tsp. baking soda

1/2 c. butter or margarine

1 2/3 c. sugar

2 eggs

2 tsp. vanilla

1 tsp. lemon juice

2 c. flour

1 tsp. salt

1 tsp. cinnamon

1 tsp. nutmeg

1 tsp. cloves

1/2 c. raisins

1/2 c. chopped nuts

Directions:

Heat oven to 350°.

Mix together the persimmons and baking soda; set aside.

Mix together the butter, sugar, vanilla and lemon juice; set aside.

Mix together the flour, salt, cinnamon, nutmeg and cloves; set aside.

Blend butter mixture with flour mixture. Add persimmon mixture.

Add raisins and nuts.

Put in 1 large loaf pan or 2 small loaf pans.

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Bake at 350° for 50 minutes for large loaf or 30 minutes for small loaves.

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Recette 756: Graham Cracker Cake

Ingrédients:

- 1 lb. box graham crackers, crushed
- 2 c. sugar
- 2 sticks margarine
- 1 c. pecans
- 1/4 c. milk
- 2 Tbsp. baking powder
- 1 bottle maraschino cherries, chopped
- 5 eggs
- 1 can coconut
- 1 Tbsp. vanilla

Directions:

Mix sugar, eggs and margarine in bowl, then add cracker crumbs. Add coconut, pecans, cherries and vanilla.

Add baking powder in the milk and pour into batter.

Bake at 350° for 1 hour.

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Recette 757: No Bake Cookies

Ingrédients:

1 stick oleo

1/3 c. cocoa

2 c. sugar

1/2 c. milk

3 c. oatmeal

1/2 c. peanut butter

1 tsp. vanilla

Directions:

Put oleo, cocoa, sugar and milk in saucepan.

Bring to a boil. Boil one minute.

Add oatmeal, peanut butter and vanilla.

Mix well.

Drop by spoonfuls onto waxed paper.

Chill.

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Recette 758: Butterscotch Squares(Servings: 4)

Ingrédients:

1 lb. margarine or butter
2 lb. 8 oz. brown sugar
10 eggs (1 lb.)
1 Tbsp. vanilla
1 lb. 8 oz. flour (all-purpose)
2 Tbsp. baking powder
1 tsp. salt
12 oz. nuts, chopped (optional)

Directions:

Cream margarine and sugar on medium speed for 5 minutes.
Add eggs, one at a time, and vanilla.
Mix on low speed until blended. Combine dry ingredients.
Add to creamed mixture.
Mix on low speed until blended.
Add nuts; mix to blend.
Spread mixture evenly in 2 greased 12 x 18 x 2-inch baking pans.
Bake at 325° for 25 minutes.
Cut 5 x 6-inch.
Yield:
60 portions.

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Recette 759: Sausage And Egg Quiche

Ingrédients:

2 pie shells

1 lb. sausage

8 eggs

2 c. shredded Cheddar cheese

2 c. Mozzarella cheese

salt and pepper

Directions:

Brown sausage and drain off fat.

Beat eggs.

Add in cheeses and sausage.

Pour into pie shells.

Bake 30 minutes at 350°.

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Recette 760: Date Nut Balls

Ingrédients:

1 1/2 sticks butter (not oleo or margarine)

8 oz. chopped dates

1 c. sugar

1 c. chopped pecans

2 c. Rice Krispies

1 tsp. vanilla

Directions:

Cook butter, dates and sugar until very thick. Add remaining ingredients. Mix. Cool until lukewarm.

Roll into balls, then roll in sifted confectioners sugar.

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Recette 761: Broccoli Cheese Soup

Ingrédients:

- 1 1/2 c. chopped onion
- 1/2 c. butter or margarine
- 3/4 c. all-purpose flour
- 1 (10 1/2 oz.) can condensed chicken broth (undiluted)
- 1 qt. milk
- 2 c. sliced carrots, parboiled
- 1 c. sliced celery, parboiled
- 2 c. broccoli florets, parboiled
- 1/2 lb. process American cheese, cut into cubes

Directions:

In a large saucepan, saute onion in butter.

Add flour and stir to make paste.

Gradually add chicken broth and milk.

Cook until mixture thickens, about 8 to 10 minutes.

Add carrots, celery and broccoli; heat through.

Add cheese; heat until cheese is melted and vegetables are tender.

Yield:

6 to 8 servings (2 quarts).

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Recette 762: Sausages And Seashells

Ingrédients:

- 1 lb. small seashells pasta
- 8 Italian sweet sausages
- 3 Tbsp. olive oil or margarine
- 1 medium onion, finely chopped
- 1 garlic clove, minced
- 2 Tbsp. chopped parsley
- 1 large can tomatoes, chopped
- 1 (8 oz.) can tomato sauce

Directions:

Prick the sausages with a sharp fork, cover with cold water and bring to a boil.

Simmer, uncovered, about 10 minutes; drain and dry.

Slice in rounds.

Heat the oil in a skillet and add the sausage, onion, garlic and parsley.

Cook, stirring often, until meat and vegetables are golden brown, then add tomatoes and tomato sauce.

Simmer covered while you prepare pasta.

Drain pasta and mix with sausage and sauce.

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Recette 763: Barbara Mandrell'S Four Layer Dessert

Ingrédients:

1 c. flour
1 c. chopped nuts
1/2 c. melted margarine
1 (8 oz.) pkg. cream cheese, softened
1 c. whipped topping
1 small pkg. instant chocolate pudding
1 small pkg. instant vanilla pudding
4 c. milk, divided
1 c. sifted powdered sugar
whipped topping
chopped nuts

Directions:

Combine flour, nuts and melted margarine and mix well.

Press into bottom of 11 3/4 x 7 1/2-inch baking dish.

Bake at 350° for 15 minutes.

Cool.

Combine softened cream cheese and powdered sugar and mix well until blended.

Fold in whipped topping. Spread over crust.

Chill.

Prepare chocolate pudding; mix as directed on package.

Spread over cream cheese mixture.

Prepare vanilla pudding mix as directed on package and spread over chocolate pudding.

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Cut into squares and garnish with additional whipped topping and chopped nuts.

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Recette 764: Zucchini Bread

Ingrédients:

3 eggs

1 c. oil

2 c. sugar

3 tsp. vanilla

3 c. flour

1 tsp. soda

1 tsp. salt

1/2 tsp. allspice

1/2 tsp. baking powder

2 tsp. cinnamon

2 1/2 c. grated zucchini

1 (16 oz.) crushed pineapple

Directions:

Beat eggs; add oil, sugar and vanilla.

Mix well.

Add crushed pineapple.

Sift dry ingredients.

Stir in zucchini.

Mix well all ingredients.

Pour into loaf pans.

Bake at 325° for 1 hour and 45 minutes.

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Recette 765: Corn Crepes

Ingrédients:

2 eggs

2 egg yolks

2 c. milk

1 c. flour

1/2 c. finely ground cornmeal

1 tsp. sugar

dash of salt

2 Tbsp. butter

Directions:

In blender combine eggs, egg yolks, milk, flour, cornmeal, sugar and salt.

Blend until smooth.

Mixture should be consistency of unbeaten whipping cream.

Set aside in refrigerator at least 1 hour.

Remove batter from refrigerator and stir well with whisk. Heat 9-inch nonstick pan over medium-high heat.

Rub lightly with butter.

Pour about 1/4 cup of crepe batter in center of pan, tilting and angling pan to spread batter evenly over entire bottom. Return pan to heat and cook 1 minute, until top of crepe appears dry.

Turn crepe and cook briefly on opposite side.

Remove to plate and repeat until all batter is used.

Leftover crepes can be stored in refrigerator wrapped in plastic wrap 2 days.

Makes 12 crepes.

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Recette 766: Spaghetti Salad

Ingrédients:

1 lb. cooked spaghetti

1 green pepper, diced

1 diced onion

1 diced cucumber

3 stalks diced celery

3 tomatoes, diced

1/3 bottle salad seasonings

low calorie Italian dressing

Directions:

Cook spaghetti.

Dice vegetables together.

After spaghetti is cooked and cooled, add vegetables, salad seasonings and Italian dressing.

Mix.

If making for next day, wait and add tomatoes that day.

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Recette 767: Ham Balls

Ingrédients:

1 lb. grated ham

8 oz. sharp Cheddar cheese, softened

3 c. Bisquick

Directions:

Roll in balls and bake 10 minutes.

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Recette 768: Low Cholesterol Ice Cream

Ingrédients:

1 box Egg Scramblers (2 eggs)

2 c. sugar

1 Tbsp. vanilla

1 (13 oz.) skim evaporated milk

2 % skim milk

Directions:

Beat Scramblers in large bowl.

Mix in evaporated milk, sugar and vanilla until sugar dissolves.

Pour into freezer and add enough 2% milk to fill 1 gallon freezer.

Freeze and enjoy.

Can add 3 bananas, 1 pint strawberries or 6 peaches.

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Recette 769: Glop

Ingrédients:

- 1 small onion
- 3 to 5 potatoes, sliced thin
- 1 can green beans
- 1 lb. hamburger, cooked and drained
- 1 can celery soup
- 1 can cheese soup
- 1 can biscuits

Directions:

Slice potatoes and onion.

Put on bottom of pan.

Drain green beans and put on top.

Layer hamburger over beans.

Pour celery over hamburger.

Place biscuits on top.

Spread cheese soup over biscuits.

Bake at 350° for 1 hour.

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Recette 770: Spanakopeta(Spinach Squares)

Ingrédients:

2 bunches green onion, finely chopped

1 onion, finely chopped

1/4 lb. butter

2 pkg. frozen chopped spinach, thawed and drained

1/2 lb. pkg. cream cheese, softened

1/2 lb. Feta cheese, crumbled

8 eggs

1 tsp. salt

pepper to taste

1 lb. phyllo pastry sheets

melted butter or margarine

Directions:

Saut onions in butter until soft.

Add spinach and saut a few minutes longer; cool.

Add cream cheese, Feta, eggs, salt and pepper; mix well.

Place 10 layers of phyllo pastry sheets in a 12 x 16 x 2-inch pan, brushing each sheet well with melted butter. Add spinach mixture, then place another 10 layers of phyllo, buttering each sheet.

Bake at 350° for 30 minutes.

Cut into squares before serving.

You can brush the spanakopeta with a slightly beaten egg before baking for a nice luster.

I use margarine as all butter is very rich.

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Recette 771: Hot And Spicy Chicken

Ingrédients:

3 chicken breasts, skinned, cooked and chopped

10 oz. frozen corn

1/2 c. diced celery

1/2 c. chicken broth

1/2 c. onion (thin wedges)

4 tsp. cornstarch

1 (8 1/2 oz.) pkg. cornbread mix

1 1/2 c. shredded Cheddar cheese

2 (4 oz.) cans diced jalapeno peppers, drained

1/2 c. taco salsa

Directions:

Combine chicken, corn, broth, celery and onion.

Bring to a boil.

Reduce heat; simmer for 15 minutes, uncovered.

Add salsa. Stir 2 tablespoons water into cornstarch.

Add to chicken mixture. Cook and stir until bubbles.

Cook an additional 2 minutes. Prepare cornbread according to package.

Pour chicken mixture into a 10 x 6 x 2-inch dish.

Sprinkle with cheese and jalapeno peppers. Spoon cornbread on top.

Bake for 20 minutes at 425°.

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Recette 772: Oven Swiss Steak

Ingrédients:

1 1/2 lb. round (or sirloin) steak, cut in pieces

16 oz. can Italian seasoned tomatoes

1 envelope Lipton onion soup mix (dry)

salt and pepper to taste

1/4 c. water

large size oven cooking bag

Directions:

Shake 1 tablespoon flour in the oven cooking bag.

Add all ingredients to bag and squeeze to mix.

Tie bag and place in a 9 x 13-inch pan.

Slit bag with 6 (1/2") cuts to vent.

Bake at 325° for approximately 2 hours.

Slit open and put back in pan to serve.

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Recette 773: Monster Cookies

Ingrédients:

12 eggs, beaten
2 lb. brown sugar
4 c. white sugar
1 Tbsp. vanilla
8 tsp. soda
18 c. oatmeal
1 lb. chocolate chips
1 lb. M&M candies
1 Tbsp. syrup
3 lb. peanut butter

Directions:

Makes lots of cookies!!!

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Recette 774: Garlic Cheese Ball

Ingrédients:

1 (8 oz.) pkg. Philadelphia cream cheese

1 small jar Kraft garlic cheese spread

1/2 c. crushed pecans

Directions:

Let cheese soften to room temperature, then blend both cheeses together until thoroughly mixed.

Shape into one big ball.

Chill. Roll in crushed pecans.

Serve with any type crackers.

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Recette 775: Seven Layer Salad

Ingrédients:

- 1 head lettuce, chopped (for bottom layer)
- 1/2 c. chopped celery (next layer)
- 1/2 c. chopped green pepper (next layer)
- 1 pkg. frozen green peas (10 oz.), cooked and drained (next layer)
- 1 c. mayonnaise, spread over top
- 2 Tbsp. sugar, sprinkled on top of mayonnaise
- 8 oz. Cheddar cheese, shredded (next layer)

Directions:

Seal and refrigerate overnight. Next day, mix. Can add cooked bacon (approximately 8 slices, chopped).

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Recette 776: Judy'S Vegetable Tortellini

Ingrédients:

1 bag frozen chopped onions
1/2 tsp. minced garlic
2 Tbsp. oil
2 Tbsp. butter
1 lb. pkg. creamed spinach, softened
1/2 c. Parmesan cheese
1/2 c. Romano cheese
1 lb. box dry tortellini
1 pt. heavy cream

Directions:

Saute onions and garlic in butter and oil until transparent. Add spinach and heavy cream.

Simmer; throw in cheeses.

Stir and shut heat off.

Make tortellini according to directions on box. Mix all ingredients when tortellini are tender.

Serve hot.

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Recette 777: Beef Tips With Rice

Ingrédients:

1 lb. stew meat

1 pkg. Lipton onion soup mix

2 cans cream of mushroom soup

Directions:

Mix ingredients in glass baking dish.

Cover and bake until tender at 325°.

Serve over cooked rice.

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Recette 778: Pumpkin Bread

Ingrédients:

4 eggs, beaten

1 (15 oz.) can pumpkin

2/3 c. water

3 1/2 c. flour

2 tsp. baking soda

1 tsp. cinnamon

1 tsp. salt

3 c. sugar

1 c. oil

1 tsp. vanilla

1/2 tsp. cloves

1 tsp. nutmeg

Directions:

Sift flour.

Measure and resift with dry ingredients.

Beat eggs well.

Add sugar gradually.

Using medium speed of mixer, add pumpkin.

Reduce to low speed and add oil, water, vanilla and dry ingredients.

Mix well.

Pour into 2 greased and floured loaf pans (5 1/2 x 9 1/2 x 2 1/2-inch).

Bake for 1 hour at 325°.

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Recette 779: Squash Casserole

Ingrédients:

2 lb. small yellow squash, sliced
1 large onion, chopped
1 (7 oz.) can water chestnuts, sliced
1 stick margarine
1/4 c. pimento, chopped
1 (3 oz.) pkg. sliced almonds
1 c. sour cream
1 (10 3/4 oz.) can mushroom soup
1 lb. pkg. Pepperidge Farm stuffing mix

Directions:

Cook

squash, onions and pimento together.

Drain well; then add sour cream, mushroom soup and water chestnuts.

Place in

the bottom

of

a 3-quart greased casserole dish, 1/2 the package

of stuffing mix and 1/2 stick of margarine.

Add the squash

mixture. Put

the

other half of the stuffing mix and the

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almonds on top of the casserole.

Dot with remaining half stick of margarine. Bake at 350° for 30 minutes.

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Recette 780: Bonnie'S Lemon Jello Cake

Ingrédients:

- 1 pkg. yellow cake mix
- 1 pkg. (3 oz.) lemon jello
- 3/4 c. water
- 4 eggs
- 3/4 c. oil

Directions:

Mix cake mix and dry jello with 3/4 cup water.

Add eggs and oil and beat 2 minutes.

Bake at 350° for 40 minutes in a 9 x 13-inch pan.

When cake is done, punch holes in cake (all over) with a large fork.

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Recette 781: Hash Brown Casserole

Ingrédients:

1 (2 lb.) pkg. hash browns (frozen)

salt and pepper to taste

1 stick margarine, melted

1 can cream of chicken soup

1 (8 oz.) sour cream

1/2 c. onion, chopped

1 (8 oz.) Cheddar cheese, grated

Directions:

Mix all ingredients well.

Pour into 9 x 12-inch pan.

Bake in a preheated 350° oven for 1 hour.

Serves 8 to 10.

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Recette 782: Broccoli Casserole

Ingrédients:

- 1 1/3 c. Minute rice (uncooked)
- 1 small jar Cheez Whiz
- 1/2 c. onion, chopped
- 1 pkg. frozen chopped broccoli
- 1 can cream of celery soup
- 1 stick margarine

Directions:

Melt margarine, cheese and soup until creamy.

Add rice, onion and broccoli.

Stir until well blended.

Pour into ungreased 13 x 9-inch pan.

Bake 35 to 40 minutes at 350°.

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Recette 783: Sausage Casserole(Microwave)

Ingrédients:

1 lb. pork sausage

3/4 c. diced onion

3/4 c. diced green pepper

1 (1 lb. 13 oz.) can whole tomatoes

1 Tbsp. sugar

1 Tbsp. chili powder

1 tsp. salt

8 oz. macaroni, cooked

1 c. dairy sour cream

Directions:

In a 10-inch microwave cooker, cook sausage, onion and green pepper for 6 minutes, stirring once.

Drain off fat.

Stir tomatoes, sugar, chili powder, salt and cooked macaroni into sausage mixture.

Cook 6 minutes.

Stir in sour cream.

Heat 1 to 2 minutes.

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Recette 784: Chewy Oatmeal Cookies

Ingrédients:

3/4 c. butter flavor Crisco shortening
1 1/4 c. firmly packed light brown sugar
1 egg
1/3 c. milk
1 1/2 tsp. vanilla flavor
1 c. all-purpose flour
3 c. Quaker oats (quick or old fashioned, uncooked)
1/2 tsp. baking soda
1/2 tsp. salt (optional)
1/4 tsp. cinnamon
1 c. raisins
1 c. coarsely chopped walnuts

Directions:

Heat oven to 375°.

Lightly grease baking sheet with butter flavor Crisco.

Combine Crisco, brown sugar, egg, milk and vanilla in a large bowl.

Beat at medium speed with mixer.

Blend well. Combine oats, flour, baking soda, salt and cinnamon.

Mix into creamed mixture at low speed until blended.

Stir in raisins and nuts.

Drop rounded tablespoonful of dough 2-inches apart.

Bake for 10 to 15 minutes, or until lightly brown.

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Cool, then serve.

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Recette 785: Flavorful Fish

Ingrédients:

- 1 (4 oz.) fish fillet
- 1 Tbsp. lemon juice
- 1/8 tsp. garlic powder
- 1/4 tsp. paprika
- 1 Tbsp. chopped parsley

Directions:

Arrange fish in shallow plate.

Pour lemon juice over fish and sprinkle with garlic powder and paprika.

Top with parsley.

Cover with plastic wrap and microwave for 2 minutes.

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Recette 786: Beef And Shell Bake

Ingrédients:

- 1/2 pkg. Creamette shells
- 1 lb. ground beef
- 1 1/2 c. celery, diced
- 1 c. onion, chopped
- 1 (28 oz.) can whole tomatoes
- 1 (6 oz.) can tomato paste
- 2 tsp. salt
- 1 tsp. oregano
- 1/4 tsp. pepper
- 1 c. American cheese, grated

Directions:

Prepare Creamette shells according to package directions. Drain.

Cook ground beef, celery and onion.

Drain excess fat. Add tomatoes with liquid (breaking up with spoon), tomato paste, salt, oregano and pepper.

Simmer 5 minutes.

Combine meat mixture with shells and pour into a 3-quart casserole.

Top with cheese. Bake in a 350° oven for 25 to 30 minutes.

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Recette 787: Boiled Dressing

Ingrédients:

2 eggs

1 Tbsp. flour

1 c. sugar

1/2 c. vinegar

1/2 c. water

pinch of salt

2 Tbsp. butter

Directions:

Beat eggs.

Add other ingredients in order given, except butter.

When almost done, add butter.

Cook on low heat until thick.

Can add dry mustard or celery seed.

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Recette 788: Easy Chicken 'N Dumplings

Ingrédients:

1 qt. chicken broth (with some chicken)

2 c. flour

2 tsp. baking powder

1 tsp. salt

milk

Directions:

Heat broth.

Thicken broth as

thin

gravy.

Mix flour, baking powder and salt.

Add milk as

for drop biscuits.

Drop onto boiling broth.

Put lid on.

Cook about 10 to 15 minutes.

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Recette 789: Kidney Bean Casserole

Ingrédients:

1 lb. ground beef
1 1/2 medium onion, chopped
2 Tbsp. vegetable oil
4 oz. elbow macaroni, cooked
1 can tomato soup
1 can kidney beans
1 tsp. salt
1/8 tsp. pepper
1 tsp. chili powder
1/2 c. grated cheese

Directions:

Brown beef and onions in oil.

Add soup and simmer 15 minutes. Add macaroni, beans and seasonings; heat. Pour in casserole dish.

Top with grated cheese.

Bake 20 minutes at 375°.

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Recette 790: Apple Salad

Ingrédients:

2 eggs, beaten

1 1/2 Tbsp. cornstarch

1 small can crushed pineapple (do not drain)

1 c. sugar

1/4 stick butter or margarine

Directions:

Mix all ingredients together.

Cook until thick (approximately 7 minutes in microwave).

Pour over 6 medium-size apples, cubed, and 1 cup of marshmallows.

Let cool.

Add nuts or raisins, if desired.

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Recette 791: Tomato Aspic

Ingrédients:

2 pkg. Knox gelatine

1/2 c. cold tomato juice

2 1/2 c. hot tomato juice

1 Tbsp. lemon juice

1 tsp. Tabasco sauce

1 tsp. Worcestershire sauce

1/4 tsp. salt

1/4 c. olives

1 c. celery

1 tsp. sugar

Directions:

Mix together the gelatin in cold tomato juice.

Put into mixture of remaining ingredients.

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Recette 792: Texas Prize Cake

Ingrédients:

4 sticks butter

2 2/3 c. sugar

9 eggs

3 c. flour

1 Tbsp. flavoring (vanilla or lemon)

Directions:

Grease and flour bottom of 10-inch tube pan.

Cream the butter and sugar.

Add eggs, one at a time, beating after each.

Sift flour and add to creamed mixture.

Add vanilla.

Pour in pan. Bake at 325° for 1 hour or until done.

Cool in pan 5 minutes.

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Recette 793: Springerle

Ingrédients:

4 eggs

1 tsp. almond extract

3/4 tsp. baking soda

2 c. sugar

4 c. flour

Directions:

Beat eggs until light.

Add sugar and beat until mixture is very stiff and light, about 15 minutes at high speed on electric mixer.

Add extract, flour and soda; mix thoroughly.

Roll out on lightly floured surface with regular rolling pin to 1/2 to 1/4-inch thickness.

Roll with springerle rolling pin to 1/4-inch thickness, pressing only once for clear imprint.

Cut along dividing lines to separate cookies.

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Recette 794: Taco Beans

Ingrédients:

2 lb. pinto beans
2 lb. ground meat
2 cans taco sauce
1 can roasted green chilies
1 (No. 2) can tomatoes
1 tsp. chili powder
1/2 c. chopped bell pepper
1/2 tsp. cumin
2 large onions
4 garlic buds

Directions:

Cook beans.

Brown meat, then add other ingredients and simmer for 10 minutes.

Add meat mixture to beans and simmer for one hour.

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Recette 795: Battered Fried Fish

Ingrédients:

1 (1 lb.) haddock

salt

1 egg

1 1/4 c. evaporated milk

1 c. flour

2 tsp. baking powder

1/4 c. cornmeal

Directions:

Cut haddock

into serving-size pieces, sprinkle lightly with salt.

Mix 1/4 teaspoon salt with remaining ingredients, dip haddock pieces into egg mixture.

Fry in deep fat at 375° for 5 minutes or until brown.

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Recette 796: Vanilla Pudding

Ingrédients:

3/4 c. sugar

2 c. milk, scalded

5 round Tbsp. flour

2 eggs, slightly beaten

dash of salt

1 Tbsp. butter or margarine

1 tsp. vanilla

Directions:

Scald milk.

Mix sugar, flour and salt together.

Add to scalded milk in heavy pan or double boiler.

Stir constantly. Cook until thick; add slightly beaten eggs and cook 2 minutes more.

Remove from heat and add butter and vanilla.

Stir until smooth and butter melts.

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Recette 797: Blueberry Heaven Supreme

Ingrédients:

- 1 (21 oz.) can blueberry pie filling
- 1 (8 1/4 oz.) can crushed pineapple, drained
- 1/2 c. lemon juice
- 1 (14 oz.) can Eagle Brand milk
- 1 (8 oz.) container Cool Whip
- 2 graham cracker crusts
- miniature marshmallows

Directions:

Mix Eagle Brand milk and lemon juice until thickened.

Fold in pie filling and drained pineapple.

Fold in Cool Whip.

Pour into pie shells.

Garnish with graham cracker crumbs and/or miniature marshmallows.

Put in refrigerator and chill 3 or 4 hours or overnight.

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Recette 798: Kraut Salad

Ingrédients:

- 1 (No. 2 1/2) can kraut
- 1 c. chopped celery
- 1 c. chopped onion
- 1 c. chopped green pepper
- 1 (4 oz.) jar chopped pimento
- 1 c. sugar
- 1 c. salad oil
- 1/2 c. white vinegar

Directions:

Toss all ingredients together. Cover. Let marinate in the refrigerator 24 hours.

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Recette 799: Peach Pie

Ingrédients:

1 pt. sour cream

1/4 c. sugar

1/4 tsp. vanilla

1 large can sliced peaches, drained and diced

1 graham cracker crust

Directions:

Mix thoroughly sour cream, sugar and vanilla.

Add well-drained, diced peaches.

Pour into graham cracker crust. Bake at 325° for 25 minutes.

Cool completely, then refrigerate.

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Recette 800: Dirt Cups

Ingrédients:

2 c. cold milk

1 (4 serving size) pkg. chocolate instant pudding

1 (8 oz.) tub whipped topping

1 (16 oz.) pkg. chocolate sandwich cookies, crushed

gummy worms and frogs

candy flowers

Directions:

Will also need 8 to 10 (7 oz.) clear plastic cups

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Recette 801: Finger Jello

Ingrédients:

4 boxes of small jello

4 pkg. gelatin

Directions:

Mix together and add 5 c. boiling water. Dissolve completely. Let set in refrigerator.

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