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Recette 201: Chicken Giblet Gravy

Ingrédients:

4 to 5 c. chicken broth

3 boiled eggs, chopped

1 c. chopped chicken

salt and pepper to taste

3 Tbsp. flour (self-rising)

2 Tbsp. water

Directions:

Mix first 4 ingredients in saucepan and bring to boil.

Reduce to low-medium heat and add flour-water mixture.

Let simmer 5 to 10 minutes over low heat.

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Recette 202: Beef Brisket

Ingrédients:

- 4 lb. beef brisket
- 1 c. catsup
- 1 c. water
- 1/2 onion, minced
- 2 Tbsp. cider vinegar
- 1 Tbsp. prepared horseradish
- 1 Tbsp. prepared mustard
- 1 tsp. salt
- 1/2 tsp. pepper

Directions:

Mix catsup, water, onion, vinegar, horseradish, mustard, salt and pepper.

Place brisket, fat side up, in shallow dish.

Cover and refrigerate several hours or overnight.

Roast in a preheated oven at 300° until tender (3 1/2 to 4 hours).

Slice against the grain and serve with sauce.

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Recette 203: Fruit Medley

Ingrédients:

3 Tbsp. tapioca

1 c. water

1/2 c. sugar

1 1/2 c. water

1 (6 oz.) can frozen orange juice, thawed

1 (11 oz.) can Mandarin oranges, drained

1 (16 oz.) can peach slices, cut in half and drained

1 (16 oz.) bag frozen whole strawberries, thawed

2 large bananas

lime sherbet

Directions:

Allow tapioca, 1 cup water and sugar to stand 5 minutes, then cook until clear.

Add 1 1/2 cups water, orange juice, oranges and peaches.

Chill well, even overnight.

Before serving, add strawberries and bananas.

(Add fruit early enough to allow flavors to blend.)

Top with lime sherbet in fruit or sauce dishes.

Serves 8.

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Recette 204: Nana'S Cornbread(For 9-Inch Iron Skillet Or 8 X 8-Inch Pan)

Ingrédients:

1 c. corn meal

1 c. flour

1 to 2 Tbsp. sugar

1/2 tsp. salt

2 tsp. baking soda

1 egg

1 c. buttermilk

1/4 c. bacon fat

Directions:

Stir 1/2 teaspoon baking soda into 1 cup buttermilk.

Melt 1/4 cup bacon fat into pan you are using in the oven you are preheating.

Mix ingredients.

Bake at 425° for 20 to 25 minutes or until golden brown.

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Recette 205: Marinated Pork Roast

Ingrédients:

1 (4 to 5 lb.) rolled pork roast

1/2 c. sherry

1 Tbsp. dry mustard

1 tsp. thyme

1/2 c. soy sauce

2 minced garlic cloves

1 tsp. ginger

Directions:

Combine all ingredients except roast.

Place roast in plastic bag and set in deep bowl.

Pour in marinade and close bag tightly. Let stand 2 to 3 hours at room temperature or overnight in refrigerator.

Occasionally press bag against meat to distribute marinade.

Remove meat.

Roast, uncovered, at 325° for 3 hours. Baste with marinade the last hour.

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Recette 206: Dad'S Chili

Ingrédients:

2 lb. pork tenderloin, cubed

1 Tbsp. oil

1 Tbsp. minced garlic

6 to 10 roasted and peeled Pueblo green chilies

1 can stewed tomatoes

4 c. water

3 tsp. cornstarch

garlic salt to taste

Directions:

Fry pork in oil in saucepan over medium heat.

Add minced garlic to pork.

Dice green chilies and sprinkle with garlic salt. Drain meat.

Add 3 cups of water.

Add green chilies and diced tomatoes; add with garlic salt.

Mix cornstarch to remaining cup of water.

Then add to mixture.

Salt to taste.

Cook at medium heat.

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Recette 207: Spoon Rolls

Ingrédients:

3/4 c. Crisco, melted

1 egg

1 pkg. dry yeast

4 c. self-rising flour

2 c. lukewarm water

1/4 c. sugar

Directions:

Dissolve yeast in warm water.

Mix with other ingredients.

To bake, spoon batter into well-greased muffin tin about 2/3 full. Bake at 425° for 20 minutes or until golden brown. Will keep in refrigerator for 2 weeks if sealed in Tupperware bowl.

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Recette 208: Chicago Crunchy Chocolate Chip Cookies

Ingrédients:

3 1/2 c. flour
3 tsp. baking soda
1 c. packed brown sugar
1 Tbsp. milk
2 Tbsp. vanilla
1 c. cornflakes
1 (12 oz.) pkg. chocolate pieces (semi-sweet)
1 tsp. salt
1/2 c. butter
1 c. granulated sugar
1 egg
1 c. vegetable oil
1 c. quick oats

Directions:

Sift flour, baking soda and salt onto wax paper.

Preheat oven to moderate (350°).

Beat butter, margarine, brown sugar, granulated sugar, egg, milk and vanilla in a bowl until well blended.

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Recette 209: Salad Dressing

Ingrédients:

2 Tbsp. lemon juice or wine vinegar

1 Tbsp. honey

1 clove garlic, diced

1 Tbsp. rosemary

2 Tbsp. water

1 small diced onion

1 Tbsp. flax seed

1 tsp. parsley

Directions:

Place in blender until smooth.

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Recette 210: Leroy'S Heavenly Hash

Ingrédients:

No. 2 can fruit cocktail

4 bananas, cut up

1 small bag miniature marshmallows

1 (8 oz.) pkg. pecan pieces

1 pt. Cool Whip

1 small can crushed pineapple

Directions:

Mix in a large bowl.

Refrigerate and serve cold.

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Recette 211: Banana Cream Pie

Ingrédients:

2 1/2 c. milk

1/4 c. heavy cream

2 egg yolks

2/3 c. sugar

4 Tbsp. cornstarch

2 tsp. vanilla

3 Tbsp. butter (room temperature)

1 or 2 sliced bananas

Directions:

Whisk together the milk, cream and egg yolks.

Combine the sugar and cornstarch in heavy saucepan.

Whisk in the yolk mixture and cook over medium heat, stirring occasionally, for 5 minutes. Then stir the mixture constantly until it comes to a boil, about 7 minutes more.

Boil, stirring, 1 minute.

Remove the saucepan from heat and stir in the vanilla, butter and bananas.

Pour into baked pie shell and smooth top.

Finish with meringue or whipped cream topping.

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Recette 212: Marinated Onions And Blue Cheese

Ingrédients:

1/2 c. olive oil

2 tsp. lemon juice

1 tsp. salt

dash of pepper

1/2 tsp. sugar

1/4 c. crumbled Blue cheese

2 c. sliced red or yellow onions

Directions:

Mix olive oil, lemon juice, salt, pepper and sugar.

Add Blue cheese and onions.

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Recette 213: Cheese Cake

Ingrédients:

1 1/2 c. graham cracker crumbs

1/2 c. butter

1/4 tsp. cinnamon

1/4 c. sugar

1 (16 oz.) pkg. cream cheese

1/3 c. milk

1/2 c. sugar

3 eggs

4 Tbsp. lemon juice

Directions:

Grease a spring-form pan (you can use a 13 x 9-inch pan) and pat mixture of graham cracker crumbs, butter, cinnamon and 1/4 cup sugar in bottom and a little up the sides of the pan.

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Recette 214: Carrot Bread

Ingrédients:

1 c. sugar

2/3 c. oil

2 eggs

1 1/2 c. flour

1 tsp. baking soda

1 tsp. baking powder

1 tsp. cinnamon

1 jar junior strained carrots (baby food)

1/2 c. nuts

Directions:

Mix all ingredients in order.

Bake in greased loaf pan for 1 hour at 350°.

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Recette 215: Mistletoe Punch

Ingrédients:

- 1 (6 oz.) can frozen lemonade concentrate, thawed
- 1 (6 oz.) can frozen orange juice concentrate, thawed
- 6 c. water
- 1/2 ??? grenadine syrup
- 1 qt. ginger ale, chilled
- wafer thin lemon slices and maraschino cherries for garnish

Directions:

Combine all ingredients, except ginger ale and garnish, in a punch bowl.

Just before serving, add some ice cubes and stir in the ginger ale.

Put lemon slice and a cherry in each cup.

Serves 30.

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Recette 216: Mixed Vegetable Casserole

Ingrédients:

- 1 can Veg-All, drained
- 1/2 c. chopped onion
- 1/2 c. water chestnuts, sliced
- 1/2 c. grated cheese (Cheddar)
- 1/3 c. plus 2 level Tbsp. mayonnaise
- 1/2 roll Ritz crackers, crushed
- 1/2 stick margarine

Directions:

Mix first 5 ingredients.

Pour into casserole and top with crackers mixed with margarine.

Bake at 350° for 30 minutes.

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Recette 217: Cheeseburger Crescent Bake(1 Hour)

Ingrédients:

1 lb. ground beef
1 (8 oz.) pkg. crescent rolls
1/8 c. chopped onion
1 tsp. Worcestershire sauce
1 tsp. lemon juice
1/2 tsp. paprika
1/4 tsp. garlic powder
1/2 tsp. salt
1/8 tsp. pepper
2 c. shredded cheese
1 beaten egg

Directions:

Press crescent rolls in 13 x 9-inch pan, forming crust 1/2-inch up edge.

Brown hamburger in skillet with onion.

Drain grease.

Remove from heat and stir in remaining ingredients. Spread over crescent rolls.

Bake 20 to 25 minutes at 350°.

Kids love this!

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Recette 218: Do-Unkles Pumpkin Cake

Ingrédients:

2 c. sugar

2 c. flour

2 c. pumpkin

1/2 tsp. salt

2 tsp. cinnamon

1 tsp. nutmeg

2 tsp. soda

1 c. oil

4 eggs

2 tsp. baking powder

1 c. chopped walnuts

Directions:

Combine all ingredients together.

Mix at medium speed for 3 minutes.

Pour into a 9 x 13-inch pan.

Bake at 325° for 45 minutes.

Frost with cream cheese frosting or your favorite.

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Recette 219: Colonial Cheese Biscuits

Ingrédients:

1 1/2 lb. sharp Cheddar cheese

2 sticks butter, softened

2 c. plus 2 Tbsp. flour

1 1/2 tsp. salt

1 1/2 tsp. paprika

confectioners sugar

Directions:

These pancakes are as big as a dinner plate and formerly even bigger (12-inches in diameter!).

Nowadays you may find such big pancakes on the menu of a restaurant, but at home, we make them the dinner plate size.

They are either eaten as a savory (with smoked sausage or bacon) or as a sweet (plain with molasses or golden syrup or with apples).

Pancakes are best when made with yeast and they should be served piping hot.

Use two skillets when available. Keep the pancakes hot on steam, or covered in the oven.

Cold pancakes are awful!

The following recipe is a luxury one, for special occasions, as many eggs are used in preparing (instead of yeast).

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Recette 220: Simple Salsa Dip

Ingrédients:

1 jar (any size) salsa

1 lb. American cheese (shredded)

1 can refried beans

Directions:

Mix it all together and microwave until cheese melts.

Goes good with tortilla chips.

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Recette 221: Any Flavor Pan Dessert

Ingrédients:

- 1 c. flour
- 1 stick butter or oleo
- 1/2 c. chopped pecans (optional)
- 1 Tbsp. sugar
- 1 small container frozen whipped topping
- 1 (8 oz.) pkg. cream cheese
- 1 c. powdered sugar
- 2 pkg. instant pudding
- 3 c. milk

Directions:

Mix the first 4 ingredients and press into a 9 x 13-inch pan. Bake 8 to 10 minutes at 350°.

Combine 1 cup whipped topping with cream cheese and powdered sugar.

Spread on top of baked layer and chill.

Mix pudding with milk and spread over second layer.

Chill 15 minutes before spreading the remaining whipped topping over the pudding.

Serves 16.

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Recette 222: Mexican Casserole

Ingrédients:

Fritos or Doritos

1 lb. ground beef

1 onion

1 can rotel

1 can mushroom soup

1 can cream of chicken soup

1 (12 oz.) can pet milk (can use fat free)

Grated cheese

Directions:

In 9 X 13 dish spree fritos or doritos to cover well.

Brown and mix hamburger and onion.

Add rotel, soups and milk.

Pour over chips, cover with cheese and bake at 350 degrees until bubbly (25 to 30 minutes).

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Recette 223: Apple Sour Cream Coffee Cake

Ingrédients:

2 c. flour

1 tsp. baking soda

1/2 tsp. salt

1/2 c. butter or margarine

1 c. sugar

2 eggs

1 tsp. vanilla

1 c. sour cream

1/2 c. sugar

1 tsp. cinnamon

1/2 c. chopped nuts

1 1/4 c. apples, peeled and thinly sliced

Directions:

Combine flour, soda and salt. In another bowl, cream butter and 1 cup sugar until fluffy. Add eggs and vanilla; mix well. Blend in flour mix, alternating with sour cream. In another bowl, mix together apples, cinnamon, 1/2 cup sugar and nuts. Spread half the batter in a greased 9-inch tube or Bundt pan. Sprinkle half the cinnamon-apple mix over the batter. Spoon in the rest of the batter and sprinkle on the rest of the cinnamon-apple mix. Bake at 375° for 40 to 50 minutes. Cool 10 minutes before removing from pan.

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Recette 224: Snickerdoodles

Ingrédients:

1 1/2 c. sugar

1/2 c. margarine

1/2 c. vegetable shortening

2 eggs

2 tsp. cinnamon

2 3/4 c. flour

2 tsp. cream of tartar

1 tsp. baking soda

1/4 tsp. salt

2 tsp. sugar

Directions:

Preheat oven to 350°.

Beat with an electric mixer, the sugar, margarine, shortening and eggs in a large mixing bowl.

Put flour, cream of tartar, baking soda and salt into flour sifter and add to the sugar mixture.

Stir until flour disappears.

Shape dough by rounding teaspoonfuls into balls.

Mix 2 teaspoons sugar and 2 teaspoons cinnamon; roll each ball in cinnamon sugar mixture. Place about 2 inches apart on cookie sheet.

Bake until set, about 8 to 10 minutes.

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Recette 225: Spaghetti Salad

Ingrédients:

1 lb. spaghetti
3 cucumbers, diced
4 tomatoes, diced
2 stalks celery, diced
1 green pepper, diced
2 onions, diced
1 small bottle Wish-Bone Italian salad dressing
1/2 bottle Salad Supreme

Directions:

In a saucepan, cook spaghetti until tender.

Drain and cool. In a large bowl, combine all ingredients and stir.

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Recette 226: Spanish Meat Balls

Ingrédients:

1 lb. ground meat
2 slices cubed bread
1 onion, grated
1/2 c. rice (uncooked)
1 tsp. chili powder
1/2 tsp. allspice
2 eggs
1 tsp. salt
1 green pepper (optional)
2 cans tomato soup
2 1/2 soup cans water
1 tsp. chili powder

Directions:

Mix well the first 9 ingredients; shape into small balls.

Put into a large greased casserole.

Heat soup, water and remaining chili powder; pour over meat balls.

Bake, covered, at 375° for 2 hours.

Yields 6 servings.

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Recette 227: Broccoli Cornbread

Ingrédients:

- 1 box Jiffy corn muffin mix
- 1 1/2 sticks margarine, melted
- 2 whole eggs
- 2 egg whites
- 1 c. sour cream
- 1 (10 oz.) pkg. frozen chopped broccoli, thawed but not drained
- 1 medium onion, chopped

Directions:

Combine cornbread mix and margarine in a large bowl and mix together.

Add remaining ingredients; blend well.

Pour into an ungreased 9 x 13 baking pan.

Bake at 400° for 20 to 25 minutes or until golden brown.

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Recette 228: Fried Onion Rings

Ingrédients:

2 large sweet onions

1 egg

2/3 c. water

1 Tbsp. vegetable oil

1 tsp. lemon juice

1 c. all-purpose flour

1 1/2 tsp. baking powder

1 to 1 1/4 tsp. salt

1/8 to 1/4 cayenne pepper

oil (for deep-fat frying)

Directions:

Cut onions into 1/2-inch slices; separate rings. Place in a bowl; cover with ice water and let soak for 30 minutes.

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Recette 229: Mayonnaise Rolls

Ingrédients:

1 c. White Lily Self Rising Flour

1/3 c. mayonnaise

1/2 c. sweet milk

pinch salt

Directions:

Mix well, fill muffin pans 1/3 full.

Bake at 400° until brown.

Makes about 6 rolls.

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Recette 230: Cheeseburger Loaf

Ingrédients:

1/2 c. evaporated milk
1 egg
1 c. cracker crumbs
1 1/2 lb. ground chuck
4 Tbsp. finely chopped onion
1 1/2 tsp. salt or to taste
1 tsp. dry mustard
1 Tbsp. ketchup
1 c. grated American cheese

Directions:

Preheat oven to 350°.

Combine all ingredients except cheese in bowl and mix thoroughly.

Lightly grease a loaf pan.

Put 1/3 of meat mixture in the bottom of pan and spread evenly.

Put 1/2 cup cheese on top (keep cheese away from the edge of the pan to prevent burning or sticking).

Repeat layers (1/3 meat, 1/2 cup cheese, 1/3 meat).

Bake 1 hour.

Let stand 10 to 15 minutes before removing to a platter to slice.

Yield:

6 servings. Preparation time: 30 minutes.

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Recette 231: One Bowl Chocolate Fudge(Microwave)

Ingrédients:

1 pkg. (8 oz.) semi-sweet chocolate

2/3 c. sweetened condensed milk

1 tsp. vanilla

1/8 tsp. salt

1 c. chopped nuts

Directions:

Microwave chocolate and milk in 1 1/2-quart microwavable bowl on High 1 minute; stir well.

Microwave 1 minute longer. Stir until chocolate is completely melted and smooth.

Stir in vanilla, salt and walnuts.

Spread into greased 9 x 5-inch loaf pan. Refrigerate 30 minutes or until firm.

Cut into squares.

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Recette 232: Ranch Style Baked Beans Casserole

Ingrédients:

2 Tbsp. margarine

1 lb. ground beef

1 pkg. onion soup mix

1/2 c. water

1 c. catsup

2 Tbsp. prepared mustard

2 tsp. vinegar

2 (1 lb.) cans pork and beans in tomato sauce

1 (1 lb.) can kidney beans, drained

Directions:

Brown meat in margarine; stir in remaining ingredients.

Pour into bean pot or 2-quart casserole (cool and freeze if desired.) Bake at 400° for 30 minutes.

Makes 10 to 12 servings.

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Recette 233: Etta'S Hungarian Coffee Cake

Ingrédients:

1 c. brown sugar

1 c. flour

1/3 c. shortening

pinch of salt

1 egg, beaten

1 tsp. baking soda

1/2 tsp. baking powder

1/2 c. sour milk (add 1 Tbsp. vinegar or lemon juice to sour 1 c. milk)

Directions:

Mix sugar and shortening.

Add flour and salt until it crumbles.

Put aside 1/2 cup of this mixture for topping.

Add egg to remainder.

Add soda and baking powder to sour milk, then mix everything together.

Sprinkle crumbs on top.

(Optional: Sprinkle cinnamon and ground nuts on top.)

Bake for 35 minutes in a 9-inch cake pan or pie plate.

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Recette 234: Beer Biscuits

Ingrédients:

2 c. biscuit mix

1 1/2 Tbsp. sugar

6 oz. warm beer

Directions:

Dissolve sugar in beer and add to biscuit mix.

Mix and bake in accordance with directions on biscuit mix container.

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Recette 235: Baked Spaghetti

Ingrédients:

- 1 c. chopped onion
- 1 c. chopped green pepper
- 1 Tbsp. butter
- 1 (28 oz.) can tomatoes with liquid, cut up
- 1 (4 oz.) can mushroom stems and pieces, drained
- 1 (2 1/4 oz.) can sliced ripe olives, drained
- 2 tsp. dried oregano
- 1 lb. ground beef, browned and drained (optional)
- 12 oz. spaghetti, cooked and drained
- 2 c. (8 oz.) shredded Cheddar cheese
- 1 (10 3/4 oz.) can condensed cream of mushroom soup (undiluted)
- 1/4 c. water
- 1/4 c. grated Parmesan cheese

Directions:

In a large skillet, saute onion and green pepper in butter until tender.

Add tomatoes, mushrooms, olives and oregano.

Add ground beef if desired.

Simmer uncovered for 10 minutes.

Place half of the spaghetti in a greased 13 x 9 x 2-inch baking dish. Top with half of the vegetable mixture.

Sprinkle with 1 cup Cheddar cheese.

Repeat layers.

Recettes de Cuisine - Volume 2

Recette 236: Easy Apple Dumplings

Ingrédients:

1 can biscuits (10 count)

5 cooking apples

1/2 c. granulated sugar

1/2 c. brown sugar

1 1/2 c. water

1 tsp. apple pie spice

1 tsp. vanilla

1 stick butter or margarine

Directions:

Peel, cut apples into quarters.

Roll out biscuits.

Cut each in half.

Put 1 quarter apple in each biscuit half.

Fold dough over apple, place in a buttered sheet pan or large casserole dish. Mix next 5 ingredients; pour over dumplings, cut butter over top. Bake in a 350° oven until apples are done.

Take from oven, baste and continue baking until golden brown.

May be served with Cool Whip.

Yields 8 to 10 portions.

Recettes de Cuisine - Volume 2

Recette 237: Twinkie Dessert

Ingrédients:

14 Twinkies

1 large box strawberry jello

2 c. hot water

1 10 oz. frozen strawberries or 2 c. fresh

1 large box vanilla instant pudding

1 large container Cool Whip

Directions:

Line bottom of 13x9 pan with Twinkies.

Mix jello with hot water and stir until dissolved. Add strawberries and pour over Twinkies.

Let set for 30 minutes or more.

Mix pudding as directed and pour over Twinkies and jello.

Cover with Cool Whip and decorate with more strawberries if desired.

Recettes de Cuisine - Volume 2

Recette 238: Gooney Butter Cake

Ingrédients:

1 box yellow or chocolate cake mix

3 eggs

1 stick butter

1 (8 oz.) cream cheese

1 box powdered sugar

1 tsp. vanilla

Directions:

Preheat oven at 350°.

Mix cake mix with 1 egg and butter, melted.

Press into a 9 x 12 cake pan that has been greased and floured.

Then mix 2 eggs, cream cheese, 1 box powdered sugar and vanilla together.

Use a blender until all mixed, then pour over cake in pan and bake about 35 to 40 minutes at 350° or until you can stick a toothpick in and it comes out clean.

Cool, then cut into squares and eat.

Recettes de Cuisine - Volume 2

Recette 239: Corn Pudding

Ingrédients:

1 (1 lb.) can cream-style corn

1 Tbsp. butter

1 Tbsp. flour

4 eggs, well beaten

3 Tbsp. sugar

1 c. scalded milk

1 tsp. salt

1/8 tsp. pepper

Directions:

Mix flour, sugar, salt and pepper.

Add to corn.

Add melted butter. Add eggs.

Add milk.

Pour into greased casserole.

Place in a pan of water. Bake at 325° for 1 hour.

Serves 6.

Recettes de Cuisine - Volume 2

Recette 240: Honey Cake

Ingrédients:

3 eggs

??? c. honey

1/2 c. sugar

1 c. strong black coffee

2 tsp. baking powder

3 Tbsp. soft margarine

1 tsp. baking soda

4 c. flour

1 tsp. cinnamon

Directions:

Preheat oven to 325°.

Grease and flour a 9 x 13-inch cake pan.

In a large mixing bowl, beat eggs and honey together.

Add sugar and mix again.

Mix coffee with baking powder and add margarine to the egg mixture.

Add baking soda, flour and cinnamon and beat together well.

Pour into greased cake pan.

Bake for 55 minutes to 1 hour.

Recettes de Cuisine - Volume 2

Recette 241: Enchiladas

Ingrédients:

- 1 (12 oz.) can tomato paste
- 1 qt. water
- 2 cloves garlic, minced
- 5 tsp. chili powder
- 1 lb. lean ground beef
- 1/2 c. chopped green onions
- 2 c. shredded Monterey Jack cheese
- 1 doz. corn tortillas

Directions:

In a saucepan, combine tomato paste, water, garlic and chili powder; simmer 20 minutes.

In skillet, brown ground beef with half of the onions; drain fat.

Stir in 1 1/2 cups of cheese and 1 cup tomato paste mixture.

Spoon 1/4 cup tomato paste mixture in 3-quart shallow baking dish.

Soften tortillas, one at a time, by dipping in and out of remaining mixture.

Spoon beef mixture down center of each tortilla; roll up.

Place seam side down in baking dish.

Pour remaining tomato paste mixture over top.

Sprinkle with remaining cheese and onions.

Bake at 350° for 20 minutes. Makes 6 servings.

Recettes de Cuisine - Volume 2

Recette 242: Zucchini In Tomato Juice(From Weight Watchers)

Ingrédients:

zucchini

12 oz. tomato juice

dash of oregano

dash of parsley flakes

dash of garlic powder

2 Tbsp. bell pepper

2 Tbsp. dehydrated onions

salt

1 chicken bouillon cube

Directions:

Cut zucchini in half lengthwise, then cut into cubes.

Put all ingredients in a saucepan and cook until the zucchini is tender.

Recettes de Cuisine - Volume 2

Recette 243: Pineapple Casserole

Ingrédients:

1 c. sugar

6 Tbsp. flour

2 c. grated Cheddar cheese

1 1/2 c. crushed Ritz crackers

2 (15 1/2 oz.) cans pineapple chunks, drained

1 stick margarine, melted

Directions:

Mix sugar, flour and cheese.

Add pineapple; pour in greased 10 x 10-inch casserole.

Sprinkle crackers on top.

Pour melted butter over top.

Bake at 350° for 30 minutes.

Recettes de Cuisine - Volume 2

Recette 244: Brunswick Stew

Ingrédients:

1 (2 lb.) chicken
3 c. water
1 1/2 tsp. salt
3 potatoes
1 onion
1 (10 oz.) box frozen limas
1 c. frozen or 1 can corn
1 can tomatoes
salt and pepper to taste
1/4 c. butter

Directions:

Bring chicken to boil in salted water.

Reduce heat and simmer 1 hour, until tender.

Remove from both.

Add vegetables to broth and simmer until tender.

Strip chicken from bones in large pieces and add to stew last 5 minutes of cooking.

Recettes de Cuisine - Volume 2

Recette 245: Cheese Ball

Ingrédients:

2 (8 oz.) pkg. cream cheese

2 Tbsp. mayonnaise

1 tsp. lemon juice

5 to 6 green onions

1 (6 oz.) pkg. smoked deli beef

1 small can chopped black olives

1 small green bell pepper

chopped nuts

Ritz crackers

Directions:

Mix together cream cheese, mayonnaise and lemon juice.

Finely chop onions, beef, olives and bell pepper. Add to cheese mixture and mix well. Chill at least 6 hours.

Shape into a ball and roll in chopped nuts. Serve with Ritz crackers.

Recettes de Cuisine - Volume 2

Recette 246: Marinated Carrots

Ingrédients:

2 lb. carrots, cut in diagonal slices

1 large onion, sliced in rings

1 (10 oz.) can tomato soup, undiluted

1/2 tsp. salt

1/2 tsp. pepper

1 c. sugar

1/2 c. salad oil

3/4 c. vinegar

Directions:

Wash and scrape carrots. Cut in diagonal slices. Cook and drain. Cool. Combine carrots with raw onion rings in a bowl. Combine tomato soup, sugar, oil, vinegar, salt and pepper in saucepan.

Bring to boiling point; stir to dissolve sugar.

Pour hot mixture over vegetables and mix together.

Cover and chill in refrigerator overnight.

Recettes de Cuisine - Volume 2

Recette 247: Blueberry Cake

Ingrédients:

4 eggs, separated

2 c. sugar

1 c. shortening

1 tsp. salt

2 tsp. baking powder

2 tsp. vanilla

3 c. flour

2/3 c. milk

3 c. floured blueberries

Directions:

Beat egg whites until stiff; add 1 cup sugar.

Set aside. Cream the shortening, salt, rest of sugar and vanilla.

Add egg yolks.

Beat until creamy.

Add baking powder, milk and flour to mixture alternately.

Fold in egg whites, then blueberries.

Pour into a well-greased and floured 9 x 13-inch pan.

Sugar the top. Bake at 350° for 50 minutes.

Recettes de Cuisine - Volume 2

Recette 248: Summer Squash Casserole

Ingrédients:

6 c. sliced yellow squash
1 c. finely chopped onion
1 can cream of chicken soup
8 oz. sour cream
8 oz. pkg. stuffing mix
1 stick butter

Directions:

Cook squash and onion (in pot with just enough water to coat bottom or steam them), drain and set aside. Mix the soup (do not add water) with the sour cream; combine with squash and onion. Melt butter and combine with stuffing. Put layer of stuffing along bottom of 6 X 10 inch baking dish. Alternate layers of squash and stuffing ending with stuffing. Bake at 350° for 20-25 minutes.

Recettes de Cuisine - Volume 2

Recette 249: Skor Cake

Ingrédients:

- 1 box German chocolate cake mix
- 1 can Eagle Brand condensed milk
- 1 jar Smucker's caramel sauce
- 1 container Cool Whip
- 6 Skor candy bars

Directions:

Make cake according to directions on box and bake in 9 x 13-inch pan.

Immediately after removing from oven, poke holes all over cake and pour Eagle Brand milk and caramel sauce over top of cake.

Allow cake to completely cool and then ice with Cool Whip. Crush Skor candy bars and sprinkle over cake.

Keep refrigerated.

Recettes de Cuisine - Volume 2

Recette 250: Never Fail Pie Crust(Double Pie Crust)

Ingrédients:

4 c. sifted flour

1 1/2 c. shortening

1 egg

1/2 c. ice cold water

1 Tbsp. vinegar

1 tsp. sugar

1/2 tsp. salt

Directions:

Combine flour, sugar and salt.

Put shortening in a chilled bowl and add flour mixture.

Blend with pastry blender to a coarse meal.

Blend egg and ice cold water together, then add vinegar and blend.

Add to flour mixture and mix well.

Roll out on floured surface.

Recettes de Cuisine - Volume 2

Recette 251: Best Brownies

Ingrédients:

1/4 lb. butter

1/2 c. cocoa

2 c. sugar

4 eggs

2 tsp. vanilla

1 1/2 c. flour

1/4 tsp. salt

1 c. flaked coconut

Directions:

Preheat oven to 350°.

Melt the butter.

Pour into mixing bowl.

Beat in cocoa and sugar.

When mixture is smooth, beat in eggs, one at a time, then add vanilla.

Stir in flour, salt and coconut.

Pour in a 9 x 13-inch greased pan.

Bake for 25 minutes. Let cool in pan and cut into squares.

Yields about 30 bars.

Recettes de Cuisine - Volume 2

Recette 252: Mushroom Caps Stuffed

Ingrédients:

20 to 24 white large mushrooms, cut off stems and hollow out carefully, reserving stems

1 lb. sweet sausage

3/4 c. Mozzarella cheese

1/2 c. seasoned bread crumbs

Directions:

Fry and chop stems; drain.

Fry and drain sausage.

Mix cheese and bread crumbs and add mushroom stems and cooked sausage.

Mix all ingredients together.

Fill hollowed out mushroom caps with mixture.

Put in shallow baking dish.

Add a little wine.

Bake at 400° for 15 to 20 minutes until cheese is melted.

Serve immediately.

Recettes de Cuisine - Volume 2

Recette 253: Toffee Brickle

Ingrédients:

unsalted soda crackers

3/4 c. packed brown sugar

2 sticks butter

12 oz. bag chocolate chips

Directions:

Line bottom of lasagne

size

pan

with soda crackers. Boil sugar and

butter

about

8 minutes.

Pour over crackers. Bake at 350°

for 15 minutes.

Remove and sprinkle with chocolate chips. Spread melted chocolate chips with a knife.

Cool and crack into pieces.

Store in an airtight container.

Recettes de Cuisine - Volume 2

Recette 254: Stir Fried Veggies Medley

Ingrédients:

2 medium carrots

2 celery stalks

1 medium or 2 small onions

1 medium bunch broccoli

1/2 lb. mushrooms

1/4 c. salad or olive oil

1/4 c. water

1 1/4 tsp. salt

1/2 tsp. pepper

1 level tsp. sugar

Directions:

Cut carrots and celery into thin strips.

Thinly slice onions. Cut broccoli into 2 X 1/2 inch pieces. Cut mushrooms into quarters or in half if they are small.

In five-quart or 12 inch skillet over high heat, in hot oil, cook vegies, stirring quickly and frequently, about 3 or 4 minutes.

Add mushrooms, water, salt and sugar. Other spices may be added.

Cover and cook 5 to 6 minutes longer until veggies are tender-crisp, stirring occasionally.

Recettes de Cuisine - Volume 2

Recette 255: Bacon And Egg Breakfast Bake

Ingrédients:

4 oz. fully cooked Canadian bacon or ham, cut into small cubes

1/2 c. finely chopped Muenster, Cheddar or Monterey Jack cheese

4 eggs

1 1/2 c. skim milk

1/2 tsp. pepper

Directions:

Preheat oven to 450°.

Spread bacon in bottom of 9-inch pie plate.

Sprinkle with cheese.

Beat eggs with milk and pepper. Pour over cheese.

Bake for 15 minutes.

Reduce heat to 350°. Bake for 10 to 15 minutes longer, until browned and firm in center.

Place pie plate on wire rack to cool for 10 minutes.

Cut in wedges.

Yields 10 servings, 249 calories per serving.

Recettes de Cuisine - Volume 2

Recette 256: Spiced Tea

Ingrédients:

1 1/4 c. Tang

1/2 c. sugar

1/3 c. instant tea

1/2 tsp. cinnamon

1/4 tsp. cloves

dash of salt

Directions:

Mix all ingredients.

Use 3 to 4 teaspoons of mix for mug of hot water.

Recettes de Cuisine - Volume 2

Recette 257: Fruit Pizza

Ingrédients:

1 tube cookie dough

1 pkg. cream cheese

1/3 c. Marshmallow Fluff

sliced blueberries, peaches, kiwi and strawberries

Directions:

Prepare cookie dough in circular baking pan.

Bake according to directions; cool.

Recettes de Cuisine - Volume 2

Recette 258: Ham Roll-Ups

Ingrédients:

6 thin slices Prosciutto ham

3 oz. soft cream cheese

1 small finely chopped onion

Directions:

Place ham slices, one on top of the other, on cutting board. Cut 1/2-inch strips lengthwise; do not separate.

Combine cheese and onion.

Spread thin layer on top of first slice of ham.

Roll up first strips of slice and repeat next slice, etc.

Makes 30 roll-ups.

Recettes de Cuisine - Volume 2

Recette 259: Pineapple Souffle

Ingrédients:

1/4 c. butter

1 1/2 c. sugar

1 large can pineapple, drained

3 slices bread, cubed

3 eggs, beaten

1/4 c. milk

cinnamon

1 Tbsp. sugar

roasted pecans

Directions:

Melt butter in pan (9 x 9-inch).

Mix together the next 5 ingredients and pour into baking dish with melted butter. Sprinkle with cinnamon, 1 tablespoon sugar and roasted pecans. Bake at 300° for 40 minutes.

Recettes de Cuisine - Volume 2

Recette 260: Real Whipped Cream That Keeps

Ingrédients:

1/2 tsp. unflavored gelatin

4 tsp. cold water

1 c. heavy cream

pinch of salt

1/2 tsp. real vanilla

1 tsp. sugar

Directions:

In small ovenproof bowl, spread gelatin over water. Set bowl in a saucepan of hot water. Let stand until gelatin dissolves. Remove from saucepan. Let cool 1 minute. Whip cream until almost stiff. Add gelatin, salt and vanilla. Continue to whip until stiff. Makes 2 1/2 cups.

Recettes de Cuisine - Volume 2

Recette 261: Montana Mud Cake

Ingrédients:

2 sticks margarine

2 c. sugar

2 Tbsp. cocoa

4 eggs

1 tsp. vanilla

1 1/2 c. flour

1 1/3 c. coconut

1 c. chopped pecans

Directions:

Cream first 3 ingredients.

Add eggs and vanilla.

Add flour, then add coconut and pecans.

Mix well.

Bake in floured and greased 9 x 12-inch pan in 350° oven for 30 minutes.

Pour a jar of marshmallow cream over cake and top with frosting.

Recettes de Cuisine - Volume 2

Recette 262: Diane'S Quick Quiche

Ingrédients:

3 eggs

1 1/2 c. margarine, melted

1/2 c. Bisquick

1/4 tsp. salt

pepper to taste

1 c. shredded Swiss cheese

1/2 c. crisp fried bacon, crumbled

1/4 c. chopped onion

pinch of basil

pinch of marjoram

1 c. broccoli or favorite vegetable

Directions:

To make a grilled cheese sandwich properly you must first decide what kind of bread to use, white, wheat, rye or raisin..raisin?

Then consider the kind of cheese you have available, American, Swiss, Cheddar, Limburger..Limburger?

You will also need butter, or oleo, or lard.. lard?

A kitchen countertop will be useful, as well as a knife, spatula, an iron skillet with a lid or cover, a stove and a helper to clean up the mess when you are through.

Recettes de Cuisine - Volume 2

Recette 263: Egg Drop Soup

Ingrédients:

2 Tbsp. peanut oil
1 c. chopped onion
1 1/2 tsp. minced garlic
7 c. chicken broth
2 Tbsp. soy sauce
1/4 tsp. pepper
1 c. thinly sliced carrots
1 tsp. minced ginger root
1 lb. lean pork, cut in strips
1 (8 oz.) can bamboo shoots, drained
1 (8 oz.) can sliced water chestnuts, drained
6 oz. frozen pea pods
1/4 tsp. sesame oil
2 eggs, well beaten

Directions:

In a large saucepan or Dutch oven, heat oil over medium heat. Add onion, garlic, ginger and pork; cook and stir until tender. Stir in broth, soy sauce, pepper and sesame oil; bring to a boil. Add carrots; simmer 15 minutes.

Add all remaining ingredients except eggs; bring to a boil.

Reduce heat to low.

Stir in eggs with a fork to separate into strands.

Recettes de Cuisine - Volume 2

Recette 264: Summer Berry Sauce

Ingrédients:

3/4 c. frozen raspberry or raspberry blend juice concentrate, thawed

2 Tbsp. honey

1 c. sliced fresh strawberries

1 c. fresh or frozen blueberries, partially thawed

1 c. fresh or frozen raspberries, partially thawed

Directions:

In a large bowl, combine juice concentrate and honey.

Add fruit. Toss gently to combine.

Store in refrigerator.

Makes 3 cups.

Recettes de Cuisine - Volume 2

Recette 265: Cherry Pie

Ingrédients:

9-inch graham cracker crust

1 can condensed milk

1/3 c. lemon juice

1 can cherry pie filling

1 (8 oz.) pkg. cream cheese

1 tsp. vanilla

Directions:

Cream cheese should be close to room temperature.

Blend milk, lemon juice and vanilla with cream cheese and pour into pie crust. Chill about 2 hours.

Then pour cherry pie filling on top.

Chill one more hour.

Keep refrigerated.

Recettes de Cuisine - Volume 2

Recette 266: Baked Bean Casserole

Ingrédients:

4 Tbsp. bacon drippings

3 Tbsp. garlic salt

3 medium onions, sliced

1 large can pork and beans

1 regular can red kidney beans

1 can small green lima beans

1/2 c. catsup

1 tsp. dry mustard

1/2 tsp. black pepper

1 tsp. salt

1/2 c. brown sugar

1/4 c. vinegar

Directions:

Cook at 350° for 1 3/4 hours in a 2-quart casserole.

Recettes de Cuisine - Volume 2

Recette 267: Pumpkin Bread

Ingrédients:

2 c. canned pumpkin

1 c. salad oil

3 c. sugar

3 1/4 c. flour

4 eggs, beaten

2 tsp. salt

1 tsp. baking powder

1 tsp. baking soda

1 tsp. cinnamon

1 tsp. cloves

1 tsp. nutmeg

Directions:

Mix all ingredients together in a large bowl.

Pour into 2 greased loaf pans.

Bake at 350° for at least 1 1/4 hours.

Makes 2 loaves.

Recettes de Cuisine - Volume 2

Recette 268: Fried Rice

Ingrédients:

1/4 c. onions, chopped

2 Tbsp. green pepper, chopped

2 Tbsp. salad oil

2 c. cooked rice

3 oz. sliced mushrooms

2 Tbsp. soy sauce

3 eggs, beaten

Directions:

Cook and stir

onions

and

green

pepper

in oil until onion is tender. Stir in rice, mushrooms and soy sauce. Cook over low heat

for

10

minutes,

stirring frequently, stir in beaten eggs. Cook and stir 2 to 3 minutes longer.

Recettes de Cuisine - Volume 2

Recette 269: Paw Paw'S Pancakes

Ingrédients:

2 eggs

1 1/2 Tbsp. sugar

1 1/2 c. self-rising flour

1 c. milk

3 to 4 Tbsp. oleo, melted

vanilla to taste

Directions:

Beat eggs.

Add sugar and mix well.

Stir in flour and milk. Beat until smooth.

Add melted oleo and stir thoroughly.

Add vanilla.

Pour onto preheated skillet or griddle.

Turn when bubbles appear.

Recettes de Cuisine - Volume 2

Recette 270: Speedy White Clam Sauce

Ingrédients:

1 can minced clams
2 cloves garlic, minced
1/2 c. olive oil
1 Tbsp. minced parsley
salt and pepper

Directions:

Drain clams.
Heat olive oil in skillet.
Add garlic; brown lightly.
Add parsley and seasoning.
Heat 2 minutes.
Serve over cooked spaghetti.

Recettes de Cuisine - Volume 2

Recette 271: Pineapple Cranberry Pie

Ingrédients:

3 c. cranberries

1 1/2 c. crushed pineapple

1 1/4 c. sugar

1 Tbsp. flour

3/4 tsp. cinnamon

1/2 tsp. nutmeg

1/4 tsp. salt

Directions:

Cook fruit until cranberries burst.

Cranberries on bottom. Blend dry ingredients and stir into fruit.

Cook until thickened. Cool slightly and pour into 9-inch uncooked pie shell and bake at 350° for 30 minutes.

Recettes de Cuisine - Volume 2

Recette 272: Strawberry Yum-Yum

Ingrédients:

- 1 stick margarine
- 2 c. graham cracker crumbs
- 2 pkg. Dream Whip
- 1 (8 oz.) pkg. cream cheese
- 1 c. sugar
- 1 c. cold milk
- 2 c. strawberries

Directions:

Melt margarine and stir in crumbs.

Place half of mixture in bottom of baking dish.

Whip Dream Whip and cream cheese with sugar and cold milk.

Pour half of the Dream Whip mixture on crumbs.

Spread strawberries on creamed mixture.

Spread remainder of creamed mixture on top of strawberries.

Sprinkle remainder of crumbs on top.

Chill 3 hours or longer.

Recettes de Cuisine - Volume 2

Recette 273: Blueberry Cream Pie

Ingrédients:

1 c. commercial sour cream
2 Tbsp. all-purpose flour
3/4 c. sugar
1 tsp. vanilla extract
3/4 tsp. salt
1 egg, beaten
2 1/2 c. fresh blueberries
1 unbaked 9-inch pastry shell
3 Tbsp. all-purpose flour
3 Tbsp. butter, softened
3 Tbsp. chopped black walnuts

Directions:

Combine first 6 ingredients; beat 5 minutes at medium speed of an electric mixer or until smooth.

Fold in blueberries.

Pour filling into pastry shell.

Bake at 400° for 25 minutes.

Recettes de Cuisine - Volume 2

Recette 274: Western Style Barbecue

Ingrédients:

4 frankfurters, cut in 1-inch pieces

2 Tbsp. butter

1 (19 1/4 oz.) can Campbell's chunky old fashioned beans with ham soup

1 (12 oz.) can whole kernel golden corn with sweet peppers, drained

1 (8 oz.) can lima beans, drained

1/2 c. barbecue sauce

Directions:

In saucepan, brown frankfurters in butter.

Add remaining ingredients.

Heat; stir occasionally.

Garnish with green pepper rings.

Makes about 5 cups.

Recettes de Cuisine - Volume 2

Recette 275: Cheese Cake

Ingrédients:

- 1 pkg. lemon Jell-O
- 1 c. boiling water
- 3 Tbsp. lemon juice
- 1 (8 oz.) pkg. cream cheese
- 1 c. sugar
- 1 small can drained, crushed pineapple
- 2 tsp. vanilla
- 1 large can Milnot
- 2 pkg. graham crackers
- 1/2 c. oleo (1 stick)

Directions:

Mix first 3 ingredients.

Mix next 4 ingredients.

Whip Milnot until stiff.

Roll graham crackers and mix with 1 stick of oleo. Press crackers (half) into bottom of pan.

Combine the cream cheese mixture into the Jell-O mixture and fold in the Milnot. Put on top of graham crackers.

Add remaining crackers on top. Chill several hours.

Recettes de Cuisine - Volume 2

Recette 276: Angel Food Cake

Ingrédients:

1 cup sifted cake flour

1 1/2 cups sugar

1 1/2 cups egg white (about a dozen)

1 1/2 tsp. cream of tartar

3/4 tsp. salt

1 tsp. vanilla

1/2 tsp. almond flavoring

Directions:

Sift of sugar with flour 4 times.

Beat whites to a foam.

Add cream of tartar and salt and beat till it holds up peaks.

Add remaining sugar and flavoring.

Fold in flour.

Recettes de Cuisine - Volume 2

Recette 277: Plum Nutty Cake

Ingrédients:

- 2 c. self-rising flour
- 2 c. sugar
- 1 c. oil
- 2 jars strained plum baby food
- 3 eggs
- 1 tsp. cinnamon
- 1 tsp. allspice
- 1 c. pecans, broken into small pieces

Directions:

Mix all ingredients together.

When fluffy, cook at 300° for 1 hour or until done.

Recettes de Cuisine - Volume 2

Recette 278: Pinto Bean Pie

Ingrédients:

3 c. sugar

2 sticks margarine, melted

1 c. pinto beans, mashed

4 beaten eggs

1 Tbsp. vanilla

Directions:

Mix all ingredients; pour into 3 unbaked pie shells.

Bake at 350° for 35 minutes.

Recettes de Cuisine - Volume 2

Recette 279: Speedy Little Devils

Ingrédients:

1 devil's food cake mix

3/4 c. peanut butter

1 stick oleo, melted

1 (7 oz.) jar marshmallow cream

Directions:

Combine melted butter and dry cake mix.

Reserve 1 1/4 cups of this for top crust.

Pat remaining crumb mixture into ungreased 13 x 9 x 2-inch pan.

Top that layer with combined peanut butter and marshmallow cream.

Spread evenly.

Crumble remaining cake mixture over that.

Bake 20 minutes at 350°.

Cool; cut into bars.

Makes 3 dozen.

Recettes de Cuisine - Volume 2

Recette 280: Martha Washington Candy

Ingrédients:

2 boxes confectioners sugar

1 can Eagle Brand milk

1 tsp. vanilla

7 oz. coconut (not frozen)

pecans

1 box Baker's semi-sweet chocolate

paraffin

Directions:

Mix together 1 box confectioners sugar, Eagle Brand milk and vanilla, then thicken with coconut and then add as many pecans as desired.

Mix well.

Put in freezer for 2 to 3 hours or until extremely stiff, then roll in balls, using the other box of confectioners sugar to roll in.

Set aside.

Melt 1/2 to 3/4 of a block of paraffin and 1 box of Baker's semi-sweet chocolate.

Recettes de Cuisine - Volume 2

Recette 281: 24 Hour Salad

Ingrédients:

1 head lettuce
1 c. chopped onion
1/2 c. bacon bits
2 c. mayonnaise
1 pkg. shredded Swiss cheese
1 c. cauliflower (in pieces)
1 c. chopped celery
1 c. frozen peas
3 Tbsp. sugar

Directions:

Layer vegetables in large bowl.

Top with bacon bits.

Mix mayonnaise and sugar together and pour on top of salad, making sure top is covered completely.

Cover and place in refrigerator overnight.

Put shredded cheese on top just before serving.

Recettes de Cuisine - Volume 2

Recette 282: Rocky Road Fudge

Ingrédients:

1/2 c. margarine
2/3 c. unsweetened cocoa
1/2 c. light corn syrup
1 Tbsp. water
1 tsp. vanilla
1 lb. confectioners sugar
1 c. miniature marshmallows
1/2 c. chopped nuts

Directions:

Grease 8 x 8 x 2-inch baking pan.

In 2-quart saucepan, melt margarine over low heat.

Stir in cocoa, corn syrup, water and vanilla until well blended.

Remove from heat.

Gradually stir in confectioners sugar until well blended and smooth.

Stir in marshmallows and nuts.

Turn into prepared pan.

Cover and refrigerate until firm.

Cut into squares.

Makes about 1 3/4 pounds.

Recettes de Cuisine - Volume 2

Recette 283: Ice Cream

Ingrédients:

2 eggs

2 c sugar

1 can Eagle brand milk

1/2 pt cream

2 tsp vanilla

pinch of salt

2 qts milk

Directions:

Beat with electric mixer.

Put in freezer.

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Recette 284: No Bake Persimmon Pudding

Ingrédients:

1 c. persimmon pulp

1 c. powdered sugar

2 c. graham cracker crumbs

1/2 c. peanuts, chopped

1/2 c. miniature marshmallows

whipped cream

Directions:

Mix pulp, sugar, peanuts and marshmallows.

Add graham cracker crumbs.

Shape into roll, adding more crumbs, if needed, to retain shape.

Chill thoroughly.

Serve with whipped cream.

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Recette 285: Fruitcake Cookies

Ingrédients:

1 c. light brown sugar

3 eggs

3 c. self rising flour

1 tsp. cinnamon

1/2 c. milk

2 lbs candied fruit or 6 slices of candied pineapple and 2 cups of candied cherries

3 to 4 c. of pecans

Directions:

Cream butter and sugar.

Add eggs.

Add other ingredients and mix well.

Drop by teaspoonfuls onto a cookie sheet.

Bake at 300 for 20 to 30 minutes.

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Recette 286: Chicken And Tortilla Casserole

Ingrédients:

- 1 medium chicken
- 1 can (12) soft tortillas
- 1 large chopped onion
- 1 large chopped green pepper
- 1 can mushroom soup
- 1 can cream of chicken soup
- 1 can tomatoes and green chilies
- 1/2 tsp. chili powder
- 1/2 tsp. garlic salt
- 1 lb. Cheddar cheese, grated

Directions:

Boil chicken; bone and cut up meat.

To the meat, add onion and green pepper.

Mix soups, tomatoes, chili powder and garlic salt.

Dip each tortilla in chicken broth, then in a buttered 9 x 12-inch baking dish.

Place a layer of tortilla, 1/2 the chicken, 1/2 the soup mixture and 1/2 cheese.

Repeat layers; bake 30 to 40 minutes in 350° oven until cheese melts.

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Recette 287: Fruit Pizza

Ingrédients:

1 tube refrigerator enriched sugar cookie dough

8 oz. cream cheese, softened

assorted canned or fresh fruits, sliced

1/2 c. powdered sugar

coconut

Directions:

Press out cookie dough flat on a 13-inch pizza pan or cookie sheet.

Bake according to package directions.

Cream together cream cheese and powdered sugar.

Spread on cooled crust.

Top with chopped or sliced fruits and sprinkle with coconut.

Yields 1 pizza.

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Recette 288: Harvard Beets

Ingrédients:

2 Tbsp. butter or margarine
2 Tbsp. flour
1/4 c. boiling water
1/4 c. vinegar
1/3 c. brown sugar
1/2 tsp. salt
1/8 tsp. pepper
1/8 tsp. ground cloves
2 1/2 c. diced, cooked beets

Directions:

Melt fat and stir in flour.

Gradually add boiling water and cook until thickened, stirring constantly.

Add vinegar, sugar and seasonings.

Mix well until sugar dissolves.

Add beets and cook until thoroughly heated.

If canned beets are used, substitute 1/4 cup liquid from the can of beets for the water.

Makes 6 servings.

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Recette 289: Clam Chowder

Ingrédients:

6 to 8 lean slices diced bacon

2 c. diced, cooked potatoes

1 c. diced onion

2 cans minced clams, drained (reserve 1 c. clam juice)

2 c. half and half

1 c. water

2 Tbsp. butter

salt and pepper to taste

Directions:

Dice bacon and onion. Saute in soup pot. Add remaining ingredients.

Heat; do not boil.

May be thickened, if necessary.

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Recette 290: Easy Cranberry Relish

Ingrédients:

2 small pkg. fresh cranberries

1 c. sugar (or more if you like)

1 whole orange

walnuts

Directions:

In food processor, mix cranberries, sugar and whole orange (cutting it into 2 to 4 parts seems to work better).

Mix ingredients in processor until chopped.

Transfer mixture into a mixing bowl and add chopped walnuts.

Chill and serve.

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Recette 291: Banana Omelette

Ingrédients:

3 Tbsp. Butter

4 Bananas (sliced)

6 Eggs (separated)

1/2 tsp. Salt

Dash of Cayenne Pepper

1/4 c. Milk

2 Tbsp. Chopped Parsley

Directions:

Melt the butter in a skillet and saut the bananas about 5 minutes turning them frequently.

Remove from the pan and set aside.

Beat the egg yolks with the salt, cayenne pepper and milk. Beat the egg whites until stiff and fold the yolks and whites together.

Transfer to a buttered 7 x 10 inch shallow casserole and arrange the banana slices on top.

Bake in a 350 degree oven for 20 minutes or until lightly browned.

Sprinkle with parsley and serve from the casserole.

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Recette 292: Taco Soup

Ingrédients:

- 1 lb. hamburger
- 1 onion, chopped
- 1/2 pkg. dry taco seasoning
- 1 can kidney beans
- 1 can butter beans
- 1 can tomatoes
- 1 small can tomato sauce
- 1 (12 oz.) can tomato juice or V-8 juice

Directions:

Brown hamburger with onion. Drain.

Add taco seasoning. Combine meat mixture with all remaining ingredients.

Simmer 20 minutes.

Serve with Cheddar cheese, sour cream, crushed corn chips and chopped avocado.

Let each person create their own. Delicious and fun!

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Recette 293: Frosty Pudding Cones

Ingrédients:

2/3 c. sweetened condensed milk

2 Tbsp. lemon juice

6 sugar cones (the hard type)

1/2 c. whipped cream or Cool Whip

8 oz. fruit yogurt

Directions:

In a mixing bowl, combine milk and lemon juice. Mix well.

Add yogurt.

Mix well.

Spoon mixture into cones.

Set upright in glasses or jars and place in freezer.

Freeze 3 hours.

Top each cone with 1 tablespoon whipped topping.

Serves 6.

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Recette 294: Easy Marinade

Ingrédients:

1/2 c. soy sauce

1/4 c. oil

1/4 c. red wine vinegar

1 tsp. oregano

1 tsp. basil

1 tsp. minced onion

1/4 tsp. pepper

Directions:

Mix all ingredients together and pour over chicken. Let set as little as 1 hour or overnight for really juicy chicken.

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Recette 295: Pina Colada Muffins

Ingrédients:

1 box Pillsbury yellow cake mix

1 tsp. coconut flavoring

1 tsp. rum flavoring

1 c. coconut

1/2 c. chopped nuts

1 c. drained crushed pineapple

Directions:

Use electric mixer.

Prepare cake as directed on box.

Stir in remaining ingredients and mix 1 minute.

Use muffin cups or grease muffin pans well.

Preheat oven to 350°.

Bake for 15 to 20 minutes.

I frosted mine with cream cheese frosting.

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Recette 296: Oriental Tossed Salad

Ingrédients:

3/4 c. sugar

1/2 c. red wine vinegar

1 c. oil

3 Tbsp. soy sauce

2 pkg. Ramen noodles, crushed

1 c. chopped walnuts

1 bunch chopped green onion

1 bunch broccoli florets

2 pkg. romaine lettuce

Directions:

Mix all together right before serving. Serves 12 to 15.

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Recette 297: Applesauce Cake

Ingrédients:

1/2 c. white sugar

2 c. brown sugar

1 stick margarine

1/2 c. oil

2 c. applesauce

2 tsp. soda

1/2 tsp. salt

2 eggs

1 c. ground raisins

1/2 c. walnuts or pecans

2 1/2 c. flour

1 tsp. cinnamon

1/4 tsp. cloves

Directions:

Beat the sugars (white and brown) and oil together. Add eggs and beat again. Add applesauce, raisins, salt and soda, then flour. Stir in walnuts or pecans.

Bake in large flat pan, 13 x 18-inches, at 350°.

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Recette 298: Mayonnaise

Ingrédients:

1 pt. oil

juice of 1/2 lemon

1 egg yolk

1 tsp. honey

Directions:

Mix egg yolk slightly.

Add oil, 1 drop at a time, until it begins to thicken, then add slowly and steadily.

Add lemon juice and honey.

Store in fridge.

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Recette 299: Shepherd'S Pie

Ingrédients:

1 lb. hamburg

1/4 c. chopped onion

1/4 tsp. salt

1/8 tsp. pepper

1 c. mashed potatoes

Directions:

Fry hamburg and onion until brown.

Drain off liquid.

Add salt and pepper.

Spoon into 1-quart casserole and place potatoes on top.

Put butter and paprika over potatoes.

Bake in a 425° oven for 15 minutes.

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Recette 300: Fresh Apple Cake

Ingrédients:

3 c. chopped, raw apple

2 c. flour

2 c. sugar

1/2 c. shortening (I used 1 stick oleo)

2 eggs

1/2 tsp. salt

1 tsp. baking soda

2 tsp. vanilla

1/2 tsp. nutmeg

1/2 tsp. cinnamon

1 c. chopped nuts

Directions:

Mix all ingredients together.

Bake in a greased and floured 13 x 9-inch pan.

Bake at 350° for 45 minutes.

I use a tube pan.

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Recette 301: Brown Rice Pizza(Light)

Ingrédients:

- 1 1/2 c. cooked brown rice (without salt or fat)
- 1 1/2 c. (6 oz.) shredded part skim milk Mozzarella cheese, divided
- 1 egg, beaten (I use Second Nature)
- 1 tsp. oregano, divided
- Pam
- 1 c. broccoli flowerets
- 1 c. sliced zucchini
- 1 c. sliced fresh mushrooms
- 1 small onion, sliced
- 8 oz. can tomato sauce (no salt)

Directions:

Combine rice, 1/2 cup cheese and 1/2 teaspoon oregano in a medium bowl.

Stir well.

Press mixture evenly into a 12-inch pizza pan coated with Pam.

Bake at 400° for 25 minutes.

Coat a large nonstick skillet with Pam.

Place over medium-high heat until hot.

Add broccoli, zucchini, mushrooms and onion.

Saute until tender.

Combine tomato sauce and remaining oregano.

Spread evenly over baked crust.

Top with sauteed vegetable mixture. Sprinkle with remaining 1 cup cheese.

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Bake at 400° for 10 minutes or until pizza is thoroughly heated and cheese is melted.

Yields 4 servings (255 calories each).

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Recette 302: Creamy Shells With Broccoli And Ham

Ingrédients:

1 (1 lb.) box medium size macaroni shells

1/2 lb. cooked ham

1 (10 oz.) pkg. frozen broccoli, thawed

1 clove garlic, crushed

1/2 c. margarine

1 c. heavy cream

1 c. grated Parmesan cheese

Directions:

Cook shells according to package directions.

Slice or cube ham; cut broccoli into 1/2-inch pieces.

Saute garlic, ham and broccoli in margarine in a large skillet until broccoli is crisp and tender (approximately 5 minutes).

Stir in cream.

Cook over medium heat 3 minutes.

Stir in cheese.

Lower heat and cook, stirring often, until cheese is melted.

Drain shells and toss with sauce.

Serve.

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Recette 303: Chicken Over Rice

Ingrédients:

1 chopped onion

2 chopped bell peppers

1/2 bunch celery

1 can chicken broth

2 chopped potatoes

little soy sauce and cornstarch

Directions:

Boil all ingredients until tender.

Serve over rice.

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Recette 304: Meatball Chop Suey

Ingrédients:

2 lb. ground beef
1/2 c. bread crumbs
1 c. milk
2/3 c. onion, chopped
1 egg
1 tsp. salt
1/8 tsp. pepper
3 Tbsp. lard or drippings
2 beef bouillon cubes
3 c. hot water
1/4 c. soy sauce
2 c. celery, cut in 1/2-inch strips
3 Tbsp. cornstarch
2 Tbsp. cold water
2 c. bean sprouts, drained
1 c. mushroom stems (4 oz.)
cooked rice or chow mein noodles

Directions:

Mix ground beef, bread crumbs, milk, 2 tablespoons onion, egg, salt and pepper.

Shape into 24 meatballs and brown in lard or drippings.

Pour off drippings.

Dissolve bouillon cubes in hot water; add bouillon, remaining onion, soy sauce and celery to

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meatballs.

Cover tightly and cook slowly for 15 minutes.

Remove meatballs.

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Recette 305: Vegetable Beef Soup

Ingrédients:

- 1 lb. ground beef, cooked and drained
- 1 large can tomatoes (whole)
- 1 can tomato soup
- 1 small onion, chopped
- 2 c. water
- 1 pkg. frozen mixed vegetables
- 1 c. potatoes, cut up and cooked until tender
- 1 c. diced celery
- 1/4 tsp. salt
- 1/4 tsp. pepper

Directions:

- Add beef, tomatoes, soup and onion in crock-pot.
- Add water, frozen vegetables, potatoes and celery.
- Add salt and pepper and other spices of preference.
- Stir well.
- Cook at lowest setting for 4 to 6 hours.

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Recette 306: Hawaiian Marshmallow Pie

Ingrédients:

24 Kraft jet-puffed marshmallows or 3 c. Kraft miniature marshmallows

2 cans (8 oz. each) crushed pineapple, drained, reserving 1/2 c. liquid

2 c. thawed Cool Whip nondairy whipped topping

1 prepared graham cracker crumb crust (6 oz.)

Directions:

Microwave marshmallows and reserved 1/2 cup pineapple liquid in large microwave safe bowl on High 2 to 2 1/2 minutes, or until smooth when stirred, stirring halfway through heating time.

Refrigerate 30 minutes or until slightly thickened; mix until well blended.

Fold in pineapple and whipped topping.

Pour into crust. Refrigerate several hours or overnight.

Garnish with pineapple chunks and maraschino cherries.

Makes 6 servings.

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Recette 307: Sugar-Free Sweet-N-Sour Stir-Fry

Ingrédients:

- 1 tsp. vegetable oil
- 2 stalks celery, sliced diagonally
- 1 head cabbage, shredded
- 1/2 c. water chestnuts
- 1 recipe Sweet-N-Sour Sauce
- 3 carrots, sliced diagonally
- 1 chopped onion
- 2 zucchini, sliced
- 1/4 c. green pepper, chopped

Directions:

Cook vegetables 2 minutes and add water chestnuts and green pepper.

Cook until crisp and add Sweet-N-Sour Sauce.

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Recette 308: Graham Cracker Bars

Ingrédients:

Graham crackers

1 stick of margarine

1 stick of butter

1/2 c sugar

pecans

Directions:

Preheat oven to 350°.

Grease pan.

Divide graham crackers into smallest part and put into bottom of pan.

Melt together the butter and margarine.

Add 1/2 c sugar boil for 2 minutes.

Remove from heat add pecans (as many as desired).

Mix and pour over graham crackers.

Bake for 6 minutes on the bottom rack.

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Recette 309: Red Cabbage

Ingrédients:

3 Tbsp. bacon drippings or olive oil

1 onion, chopped

1 large red cabbage, shredded

2 cooking apples, chopped

1/2 c. wine vinegar

1 Tbsp. sugar

1 tsp. salt

1/2 jar currant jelly

Directions:

Saute the onion in the bacon drippings or olive oil until tender.

Add the cabbage and saute 10 minutes.

Add the apples, wine vinegar, sugar and salt.

Simmer, covered, 2 hours.

Stir and check for burning.

Add the jelly and simmer 1/2 hour more.

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Recette 310: Ambrosia Salad

Ingrédients:

- 1 can chunk pineapple
- 1 can mandarin oranges
- 1 small jar maraschino cherries
- 1 container sour cream
- 1 small pkg. miniature marshmallows
- 1 can flaked coconut

Directions:

Drain pineapple, oranges and cherries, put in bowl and mix all ingredients together.

Put in refrigerator.

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Recette 311: Sour Cream Pound Cake

Ingrédients:

3 c. sugar

2 sticks margarine

1/4 c. Crisco

6 eggs

3 c. sifted cake flour

8 oz. sour cream

1 tsp. vanilla flavoring

Directions:

Mix sugar, margarine and Crisco.

Add eggs, one at a time. Beat on low.

Add flour, sour cream and vanilla.

Bake at 325° for about 1 hour and 15 minutes.

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Recette 312: Soft Delicious Pumpkin Bars

Ingrédients:

2 c. flour

2 tsp. baking powder

1/2 tsp. salt

2 tsp. cinnamon

4 eggs

1 c. nuts

2 c. pumpkin

1 tsp. soda

2 c. sugar

1 c. oil

Directions:

Bake at 350° for 25 to 30 minutes.

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Recette 313: Barbecue Sauce

Ingrédients:

1 can tomato sauce

1/4 c. brown sugar

1/4 c. vinegar

1/2 c. minced onion

salt and pepper to taste

1 tsp. garlic powder

Directions:

Combine tomato sauce, brown sugar, vinegar, onion, salt, pepper and garlic powder.

Simmer on medium heat 5 to 8 minutes.

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Recette 314: Sausage Strata

Ingrédients:

6 slices bread (crusts removed)

1 1/2 lb. sausage

1 c. Swiss cheese, grated

4 eggs, slightly beaten

1 1/2 c. milk

3/4 c. light cream

1/2 tsp. salt

dash of pepper

dash of nutmeg

1 tsp. Worcestershire sauce

Directions:

Arrange bread in bottom of greased baking dish (10 x 6-inch). Brown sausage and drain off fat.

Spoon sausage evenly over bread. Sprinkle with cheese.

Combine remaining ingredients and pour over all.

Bake at 350° for 25 to 30 minutes.

Can be made ahead and refrigerated until needed.

If so, bake for 30 to 35 minutes.

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Recette 315: Pepperoni Spaghetti

Ingrédients:

- 1 large onion, chopped
- 1 green pepper, chopped
- 1 lb. ground beef
- 1 (3 oz.) pkg. sliced pepperoni, chopped
- 1 (32 oz.) jar spaghetti sauce with mushrooms
- 1 (12 oz.) pkg. spaghetti
- 1 c. (4 oz.) shredded Mozzarella cheese
- 1 Tbsp. grated Parmesan cheese

Directions:

Combine onion, green pepper, ground beef and pepperoni in a large skillet.

Cook over medium heat until beef browns, stirring to crumble.

Add spaghetti sauce and bring to a boil.

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

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Recette 316: Florida Punch

Ingrédients:

1 c. sugar

2 c. water

4 c. cranberry juice

4 c. pineapple juice

2 c. orange juice

1 qt. ginger ale

Directions:

Bring to a boil the sugar and water until sugar is dissolved. Add cranberry, pineapple and orange juices.

When ready to serve, add ginger ale.

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Recette 317: "Peachy" Cake

Ingrédients:

3 c. flour

1 c. oil

4 eggs

3 tsp. vanilla

2 c. sugar

3 tsp. baking powder

1/2 c. peach juice from can

1 (20 or 29 oz.) can sliced peaches

Directions:

Beat eggs.

Then add flour, oil, vanilla, sugar, baking powder and juice.

Beat at medium speed until creamy.

Grease and flour or spray with "Pam" a 10-inch tubular pan.

Pour 1/2 batter; line with sliced peaches (drained), 1/2 can.

Sprinkle sugar and cinnamon.

Pour remaining batter.

Line with remaining sliced peaches; sprinkle with sugar and cinnamon.

Bake at 350° for 1 to 1 1/2 hours, until "tester" comes out of cake dry.

(I use a long knife.) Enjoy!

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Recette 318: Fruity Ice

Ingrédients:

2 peeled oranges

2 peeled bananas

2 c. crushed ice

2 c. applesauce, unsweetened

1/2 tsp. cinnamon

Directions:

Mix ingredients in blender, adding ice slowly.

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Recette 319: Five Way Chili

Ingrédients:

2 lb. ground beef
3 c. water
1 (15 oz.) can tomato sauce
2 bay leaves
1/2 tsp. salt
2 tsp. ground cumin
1 tsp. ground cinnamon
1 tsp. Worcestershire sauce
1 1/2 tsp. vinegar
1 1/2 tsp. ground allspice
2 Tbsp. chili powder

Directions:

Lightly brown beef. Add water and mix. Add all other ingredients. Simmer, uncovered, 3 hours. Stir occasionally or cook in crock-pot.

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Recette 320: Hot Tomatoes And Cucumbers

Ingrédients:

- 2 medium cucumbers, cut into 1-inch pieces
- 1 medium onion, sliced and separated into rings
- 2 Tbsp. butter or margarine
- 4 medium tomatoes, cut in wedges
- 1/2 tsp. salt
- dash of pepper
- 1 Tbsp. fresh dill or 1 tsp. dried dill

Directions:

Cook and stir cucumbers and onion in butter or margarine in a skillet for about 5 minutes. Stir in tomatoes.

Sprinkle with salt and pepper. Cook until tomatoes are just heated through. Sprinkle with dill and serve hot.

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Recette 321: Fluffy White Icing

Ingrédients:

2 c. 10x sugar

2 Tbsp. flour

1 egg white

1/2 c. Crisco

1 Tbsp. butter

1 tsp. vanilla

2 Tbsp. milk

Directions:

Mix all ingredients together, except milk.

Beat at high speed; slowly add milk.

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Recette 322: Dishpan Cookies

Ingrédients:

2 c. brown sugar
2 c. granulated sugar
2 c. oil
4 eggs
1/4 tsp. baking powder
1 tsp. salt
4 c. flour
1 1/2 c. quick cooking oats
2 c. coconut
4 c. corn flakes, not crushed
6 oz. chocolate chips
1 c. nuts (optional)

Directions:

Cream together the sugars, oil and eggs.
Add baking powder, salt, flour and oats; mix well.
Then add coconut, corn flakes, chocolate chips and nuts (optional).
Mix well.
Drop on cookie sheet.
Bake 10 to 12 minutes at 325°.
This takes a very large bowl to mix in.

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Recette 323: Toll House Pie

Ingrédients:

2 eggs

1/2 c. all-purpose flour

1/2 c. sugar

1/2 c. packed brown sugar

1 c. butter, melted and cooled

6 oz. chocolate chips

1 c. chopped walnuts

1 (9-inch) unbaked pie shell

whipped cream or ice cream

Directions:

Preheat oven to 325°.

In large bowl, beat eggs until foamy. Add flour, sugar and brown sugar.

Beat until well blended.

Blend in melted butter.

Stir in chocolate chips and walnuts.

Pour into pie shell.

Bake for 1 hour.

Serve warm with whipped cream or ice cream.

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Recette 324: Crunchy Onion Burger

Ingrédients:

1 1/2 lb. ground beef

1 1/3 c. (2.8 oz. can) French fried onions or fried onion rings

3/4 tsp. salt

1/4 tsp. salt

6 rolls

Directions:

Mix beef, 2/3 cup French fried onions and seasonings; shape into 6 burgers.

Grill or broil 10 minutes or until no longer pink in center, turning twice.

Serve on rolls and top with 2/3 cup onions.

Makes 6 servings.

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Recette 325: Cheese Ball

Ingrédients:

16 oz. cream cheese, softened
1 1/2 lb. Cheddar cheese, grated
1 tsp. lemon juice
2 tsp. grated onion
1 tsp. dry mustard
1 tsp. soy sauce
1/2 tsp. paprika
1/2 tsp. salt
2 Tbsp. parsley

Directions:

Combine all ingredients in a large bowl.
Mix at low speed until well blended.
Chill until firm.
Shape into ball and roll in chopped pecans.
Wrap in foil and refrigerate overnight.

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Recette 326: Pumpkin Squares

Ingrédients:

1 c. flour
1/2 c. quick oats
1/2 c. brown sugar
1/2 c. margarine
1 (1 lb.) can pumpkin
1 (13 1/2 oz.) evaporated milk
2 eggs
3/4 c. sugar
1 tsp. cinnamon
1/2 tsp. ginger
1/4 tsp. cloves
1/2 c. walnuts
1/2 c. brown sugar
2 Tbsp. butter

Directions:

Combine flour, oats, 1/2 cup brown sugar and 1/2 cup butter in bowl.

Mix until crumbly.

Press into greased 13 x 9-inch pan. Bake at 350° for 15 minutes.

Combine pumpkin, evaporated milk, eggs, sugar and spices in mixing bowl.

Beat well.

Pour into crust.

Bake at 350° for 20 minutes.

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Combine nuts, brown sugar and butter.

Sprinkle on top.

Bake for 15 to 20 minutes until filling is set.

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Recette 327: Old Time Buttermilk Pie

Ingrédients:

9 inch unbaked pie shell

1/2 c. butter

2 c. sugar

3 tsp. flour, rounded

3 eggs

1 c. buttermilk

1 tsp. vanilla

dash of nutmeg (optional)

Directions:

Soften butter and add sugar; cream together. Add flour and eggs; beat well. Stir in buttermilk, vanilla, and nutmeg. Pour into unbaked pie shell. Bake for 45 to 50 minutes at 350°. Place on wire rack to cool before serving.

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Recette 328: Two Sweet Potato Pies

Ingrédients:

4 large potatoes

3 eggs

1 c. sugar

1 tsp. vanilla

3/4 c. milk

grated coconut (optional)

1 (9-inch) pastry shell

Directions:

Boil sweet potatoes; peel and mash.

Beat eggs and combine with potatoes, sugar and vanilla.

Stir all together and pour into pastry shell.

Bake at 350° for 30 minutes.

Let set 15 minutes before serving.

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Recette 329: Broccoli-Cauliflower Soup

Ingrédients:

1 lb. broccoli

1 lb. cauliflower

chicken broth, water or bouillon

1/2 c. butter

1 small onion, diced

1/2 c. flour

1 qt. milk

1 c. grated sharp Cheddar cheese

black pepper

Directions:

Cut vegetables into small pieces, discarding any of the stem too tough to poke with a fingernail. Barely cover with broth and slowly cook until tender. In another pan, saut onion in butter or margarine on medium heat.

Add flour to make a roux; slowly add flour, stirring constantly to thicken and prevent lumping. Slowly add milk while stirring constantly. Lower heat and cook 45 minutes; continue stirring occasionally.

Serve with grated cheese and pepper.

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Recette 330: Fresh Apple Cake

Ingrédients:

1 1/2 c. Wesson oil
2 c. sugar
2 eggs, beaten
3 c. peeled, chopped fresh apples
3 c. sifted cake flour
1 tsp. salt
1 tsp. soda
2 tsp. vanilla

Directions:

Mix.

Bake

in three

9-inch pans at 325° for 25 to 30 minutes or until done.

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Recette 331: Russian Tea

Ingrédients:

1 c. Tang

1 c. sugar

1/2 c. instant tea with lemon

1/2 tsp. cloves

1/2 tsp. cinnamon

Directions:

Mix all ingredients.

Use 1 tablespoon (heaping) per cup of water.

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Recette 332: Hunter'S Delight

Ingrédients:

1 Tbsp. butter

1 Tbsp. onion

1 1/2 lb. ground beef

2 tsp. salt

1/4 tsp. pepper

1 (20 oz.) can cream-style corn

1/2 c. milk

1 qt. sliced pared potatoes

Directions:

Melt butter in skillet.

Add onion and cook 5 minutes.

Add meat and seasonings.

Cook until browned.

Add corn and milk.

Put potatoes in a 2-quart casserole; cover with meat mixture.

Bake, uncovered, in a 375° oven for about 1 1/2 hours.

Yield:

6 servings.

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Recette 333: Pie Crust("Never Fail")

Ingrédients:

3 c. flour

1 1/4 c. shortening

1 tsp. salt

1 egg, well beaten

5 Tbsp. water

1 Tbsp. vinegar

Directions:

Cut shortening into flour and salt.

Combine egg, water and vinegar.

Pour liquid into flour mixture all at once.

Blend with spoon, just until flour mixture is all moistened.

This is an easy crust to handle and can be re-rolled without toughening.

Bake at 450° for 10 minutes.

Recettes de Cuisine - Volume 2

Recette 334: Burnt Caramel Cake Icing

Ingrédients:

2 c. sugar

3/4 c. milk

1 Tbsp. white Karo syrup

1/2 c. sugar

Directions:

Put 2 cups sugar and milk in a saucepan.

Add syrup.

Put the 1/2 cup sugar in a small skillet and pour enough water over it to moisten good.

Turn on low heat under saucepan.

While it is heating, brown the sugar in the skillet.

When brown, pour it into the saucepan.

Cook until soft ball forms in cold water.

Remove from stove and beat until ready to spread on the cake.

Add butter, the size of a walnut, and flavoring.

Recettes de Cuisine - Volume 2

Recette 335: Chicken Sweet-Sour

Ingrédients:

cut up chicken

1 jar apricot preserves

1 bottle Catalina salad dressing

1 envelope Lipton onion soup (dry)

Directions:

Mix ingredients; pour over chicken.

Bake for 1 1/2 hours at 350°.

Recettes de Cuisine - Volume 2

Recette 336: Microwave Fudge

Ingrédients:

2 c. semi-sweet chocolate chips

1 c. sweet chocolate chips

1 can sweetened condensed milk

1 1/2 tsp. vanilla

nuts (optional)

Directions:

Stir and microwave first 3 ingredients for 3 minutes.

Stir in vanilla and nuts.

Put into pan.

Recettes de Cuisine - Volume 2

Recette 337: Breakfast Rolls

Ingrédients:

- 1 bag frozen dinner rolls
- 1 (3 5/8 oz.) pkg. butterscotch pudding (not instant)
- 1/2 c. butter
- 3/4 tsp. cinnamon
- 3/4 c. brown sugar
- 1/2 c. chopped nuts

Directions:

Place nuts in bottom of greased Bundt pan.

Arrange rolls on top.

Sprinkle dry pudding over rolls.

Cook butter, sugar and cinnamon over low heat until sugar is dissolved and mixture bubbles; pour over rolls.

Cover tightly with foil and let stand on counter overnight.

Next morning, bake at 350° for 30 minutes (take foil off before baking).

Let stand 5 minutes, then invert onto serving dish.

Recettes de Cuisine - Volume 2

Recette 338: Kentucky Cream Candy

Ingrédients:

1 (8 oz.) pkg. cream cheese

1/4 tsp. salt

1 tsp. vanilla

6 c. confectioners sugar

finely chopped coconut

Directions:

Put cream cheese in mixer bowl 30 minutes to soften.

Add salt and vanilla.

Add 2 cups sugar; beat.

Add 2 more cups of sugar; beat.

Add remaining sugar and beat well.

Cover and chill in refrigerator until firm.

Shape into small balls and roll in coconut.

Store in a foil-lined metal box in refrigerator.

Recettes de Cuisine - Volume 2

Recette 339: Thousand Island Dressing

Ingrédients:

4 c. Miracle Whip
1 can tomato soup
1 Tbsp. vinegar
4 Tbsp. sweet relish
2 Tbsp. chili sauce
1 Tbsp. sugar
1 Tbsp. dry mustard
1 small grated onion
1 clove grated garlic

Directions:

Mix all ingredients together.

Makes 1 1/2 quarts.

Recettes de Cuisine - Volume 2

Recette 340: Rolls

Ingrédients:

1 c. milk

1 stick butter

1 yeast cake, dissolved in 1/4 c. warm water

1/3 c. sugar

1 tsp. salt

2 eggs

4 1/2 c. sifted flour

Directions:

Scald milk with butter.

Pour into large mixing bowl.

Add sugar and salt.

Let cool.

Add eggs (unbeaten), yeast cake and 1 1/2 cups flour.

Mix well for two minutes.

Stir remaining flour. Put in icebox and let rise overnight.

Make rolls at least two hours before cooking.

Recettes de Cuisine - Volume 2

Recette 341: Brownies

Ingrédients:

1 1/2 c. white sugar

1 1/2 c. brown sugar

4 Tbsp. cocoa

2 c. flour

6 eggs

1 1/2 sticks oleo, melted

1/2 c. milk

1 tsp. vanilla

1/4 tsp. salt

1/2 c. nuts

Directions:

Mix all ingredients together; add nuts.

Pour into a greased and floured cookie sheet.

Bake only 23 minutes in a 350° oven. Cool and frost.

Recettes de Cuisine - Volume 2

Recette 342: Diabetic Cookies

Ingrédients:

1 1/2 c. unsweetened applesauce

3/4 c. margarine

1 Tbsp. vanilla

2 c. oatmeal

1/2 tsp. allspice

1 1/2 tsp. soda

1 c. raisins

2 eggs

1/3 c. brown Sugar Twin

1 Tbsp. cinnamon

1 1/2 c. flour

1/2 tsp. salt

1/4 c. nuts

Directions:

Mix applesauce, margarine, eggs, vanilla and sugar.

Add the remaining ingredients.

Drop by teaspoon on cookie sheet and bake 15 minutes at 375°.

Recettes de Cuisine - Volume 2

Recette 343: Chocolate-Dipped Strawberries

Ingrédients:

2 (1 oz.) sq. semi-sweet chocolate, chopped

1/2 Tbsp. whipping cream

dash of almond extract

8 strawberries

Directions:

Combine chocolate and whipping cream in a glass measuring cup or bowl. Microwave at Medium power for 1 minute or until the chocolate melts, stirring after 30 seconds. Stir in the almond extract and cool slightly. Dip each strawberry into the melted chocolate, allowing the excess to drip off. Place on waxed paper-lined baking sheet. Refrigerate or freeze for approximately 15 minutes, until the chocolate is set.

Recettes de Cuisine - Volume 2

Recette 344: Working Mother'S "Mess"(Renamed Dad'S Quick Delight)

Ingrédients:

- 1 lb. ground beef
- 1 c. chopped onions
- 2 to 3 cut-up tomatoes
- 1 to 3 garlic buds (adjust for size and taste)
- 16 oz. chunky spaghetti sauce
- 1 to 3 Tbsp. tamari sauce (use smaller amount for low sodium diet)
- 1 (16 oz.) can cooked beans (navy, pinto, kidney or pork and beans)

Directions:

- Brown meat over medium heat in a large skillet.
- Remove meat from pan and drain off fat.
- Stir 1 to 3 tablespoons tamari sauce into meat.
- Saute onion, garlic and tomatoes.
- Add spaghetti sauce and heat.
- Add cooked beans and meat mixture.
- Stir gently to mix; then simmer to blend flavors.
- Serve when blended and heated through.
- Serves 4. Serve with garlic bread and green salad.

Recettes de Cuisine - Volume 2

Recette 345: Chicken With Tarragon

Ingrédients:

4 chicken breasts, skin removed

1/2 c. onion, chopped fine

1/2 tsp. tarragon

chicken bouillon

Directions:

Lightly brown meat side of chicken breasts.

Lay all 4 chicken breasts, meat side down, in small (8-inch) skillet.

Add enough water, with chicken bouillon, added to just cover chicken.

Add onion over top of chicken.

Sprinkle with tarragon.

Bring to boil and reduce heat to medium.

Cover skillet with well-fitting lid and cook approximately 30 to 45 minutes or until chicken is done.

Add a little water if necessary to replace any lost in steam.

Recettes de Cuisine - Volume 2

Recette 346: Lemon Jello Vegetable Salad

Ingrédients:

1 box lemon jello

1 c. hot water

3/4 c. cold water

1/2 c. grated cabbage

1/2 c. small chopped celery

1/4 c. grated carrot

1/8 c. finely chopped green pepper

1/2 c. pineapple tidbits

Directions:

Mix box of jello with the cup of boiling water.

Mix until dissolved.

Add cold water.

Let jell slightly, then add all other ingredients.

Mix and jell in a flat, 1 1/2-quart dish.

Cut into squares to serve on a lettuce leaf.

Recettes de Cuisine - Volume 2

Recette 347: Shrimp Batter

Ingrédients:

1 c. flour

1/2 tsp. cornstarch

1/2 tsp. soda

1/2 tsp. baking powder

1 beaten egg

1/2 to 1 c. cold water

paprika

Directions:

Mix all ingredients with a mixer.

Deep-fry shrimp.

Recettes de Cuisine - Volume 2

Recette 348: Chicken-Cheese Ball

Ingrédients:

1 small can chicken (all white meat)
8 oz. cream cheese, softened
1 Tbsp. minced onion
2 Tbsp. soy sauce or lemon soy sauce
1 Tbsp. mayonnaise
chopped pecans
maraschino cherry for garnish (if desired)

Directions:

Combine all ingredients, except nuts and cherry.

Form into ball.

Roll in enough nuts to cover.

(If too soft, chill a little first, then roll in nuts.)

Can garnish with cherry on top.

Recettes de Cuisine - Volume 2

Recette 349: Salted Nut Squares

Ingrédients:

3 c. salted peanuts without skins

3 Tbsp. butter or margarine

2 c. (12 oz.) peanut butter chips

1 can sweetened condensed milk

2 c. miniature marshmallows

Directions:

Place half the peanuts in an ungreased 11 x 7-inch pan.

In saucepan, melt butter and peanut butter chips over low heat.

Add milk and marshmallows.

Cook and stir until melted.

Pour over peanuts.

Sprinkle remaining peanuts on top.

Cover; refrigerate. Cut into bars.

Makes 5 to 6 dozen.

Recettes de Cuisine - Volume 2

Recette 350: Date Cake

Ingrédients:

1 pkg. dates, cut fine

1 tsp. baking soda

1 c. hot water

1/2 c. margarine

1 c. sugar

1/2 tsp. salt

1/2 c. walnuts

1 egg

1 1/2 c. flour

Directions:

Sprinkle dates with baking soda and cover with hot water.

Let stand until cool.

Cream margarine, sugar and egg.

Add dry ingredients, nuts and dates.

Pour into lightly greased 8 x 8-inch pan and bake at 350° for at least 45 minutes.

Recettes de Cuisine - Volume 2

Recette 351: Crescent Cake

Ingrédients:

1 pkg. yellow cake mix
1 stick margarine
1 egg, beaten
1/2 c. chopped nuts
1 box confectioners sugar
8 oz. cream cheese
2 eggs, beaten

Directions:

Mix yellow cake mix, margarine, egg and 1/2 cup chopped nuts. This mixture will be thick.

Press into greased 9 x 10-inch pan. Mix confectioners sugar, cream cheese and 2 eggs.

Beat until smooth.

Pour over cake batter.

Bake at 350° for 45 minutes.

Recettes de Cuisine - Volume 2

Recette 352: Freezer Pie Crust

Ingrédients:

3 lb. shortening

5 lb. flour

2 Tbsp. salt

3 c. water

1 c. white syrup

Directions:

Combine water and white syrup in a very large bowl.

Add all other ingredients and mix well.

Roll into crust size balls, wrap and freeze.

Rolls out great.

Makes 20 to 24 balls.

Recettes de Cuisine - Volume 2

Recette 353: Basic Graham Cracker Crust

Ingrédients:

1 1/3 c. graham cracker crumbs (about 16 whole crackers)

1/4 c. sugar

5 Tbsp. unsalted butter, melted

Directions:

Preheat the oven to 375°. In the bowl of a food processor fitted with the metal blade, process the graham crackers and sugar to fine crumbs. With the motor running, add the butter and process until the crumbs are moist and stick together. Press the graham cracker mixture into the bottom and sides of a 9-inch pie pan. Bake in the center of the oven for 8 minutes or until the edges are slightly brown. Makes a single 9-inch crust.

Recettes de Cuisine - Volume 2

Recette 354: Creamy Chicken And Mushrooms

Ingrédients:

2 Tbsp. margarine

4 skinless, boneless chicken breast halves

1 1/2 c. sliced mushroom

1 small onion, sliced

1/8 tsp. garlic powder or 1 clove garlic, minced

1 can (10 3/4 oz.) cream of mushroom soup

1/2 c. milk

2 Tbsp. dry sherry (optional)

1/8 tsp. pepper

Directions:

In skillet, in 1 tablespoon hot margarine, cook chicken 10 minutes or until browned on both sides.

Remove.

In remaining 1 tablespoon hot margarine, cook mushrooms and onion with garlic powder until tender and liquid is evaporated (stirring often). Add remaining ingredients.

Heat to boiling.

Return chicken to skillet.

Cover; cook over low heat 5 minutes or until chicken is no longer pink, stirring occasionally.

Serves 4.

Recettes de Cuisine - Volume 2

Recette 355: Sweet And Sour Red Cabbage

Ingrédients:

1 head red cabbage, cut into small pieces

1 Tbsp. salt

1 tsp. salt

1 tsp. pepper

1 Tbsp. sugar

1/2 c. cider vinegar

caraway seed to taste

1 onion, chopped

Directions:

In a pot of water with 1 tablespoon salt, boil shredded cabbage until just tender.

Cook it quickly, perhaps 10 minutes at most, to retain its Vitamin C.

Drain; stir in chopped onion that has been glaced in a nonstick frypan.

Add salt, pepper, sugar and vinegar; stir at least two minutes until the vinegar permeates the cabbage, which will become limp.

Serve hot with Best Herbed Pork Roast.

Recettes de Cuisine - Volume 2

Recette 356: Hot Rolls

Ingrédients:

1 1/2 c. warm water

1 pkg. dry yeast

3 1/2 tsp. sugar

1 tsp. salt

3 tsp. melted Crisco

4 c. plain flour

Directions:

Use 1/2 cup water to melt yeast.

Add remainder of water to other 4 ingredients.

Mix well; knead in enough flour as for biscuits.

Put in a greased bowl with Crisco and let rise until double in bulk.

Grease top of dough with Crisco.

When dough has doubled, make out rolls.

Put in greased pan and let rise.

Bake in moderate oven until brown.

Recettes de Cuisine - Volume 2

Recette 357: Chicken Casserole

Ingrédients:

- 1 1/2 c. uncooked rice
- 1 envelope onion soup mix
- 1 can cream of mushroom soup
- 1 1/2 c. hot water
- 8 chicken breasts or thighs

Directions:

Spread rice in bottom of a 9 x 13-inch glass casserole dish. Sprinkle onion soup mix on top.

Lay chicken pieces on top and spoon mushroom soup over all.

Pour water around chicken pieces. Cover with foil and bake at 325° for 1 1/2 hours. Take foil off the last 1/2 hour.

Check liquid content and add, if necessary.

Recettes de Cuisine - Volume 2

Recette 358: Raisin Walnut Shortbread Bars

Ingrédients:

- 1 1/4 c. all-purpose flour
- 1/2 c. sugar
- 1/2 c. butter or margarine
- 2 eggs
- 1/2 c. firmly packed brown sugar
- 1 tsp. vanilla
- 1/8 tsp. baking soda
- 1 c. chopped walnuts
- 1 c. raisins
- 1/2 c. flaked coconut (optional)

Directions:

Heat oven to 350°.

Lightly grease an 8-inch square pan. Combine flour and sugar.

Using pastry blender or fork, cut in margarine until mixture resembles fine meal.

Press into greased pan.

Bake for 20 minutes, or just until edges are golden.

Recettes de Cuisine - Volume 2

Recette 359: Pineapple Parfait Pie

Ingrédients:

1 (9-inch) baked pie shell

No. 2 can crushed pineapple, drained

1 pkg. lemon Jell-O

1 pt. vanilla ice cream

Cool Whip

Directions:

Heat 3/4 cup liquid from pineapple plus water (if needed) to boiling.

Remove from heat.

Add Jell-O.

Dissolve.

Add ice cream until melted.

Chill until thickened (10 to 15 minutes).

Fold in pineapple.

Turn into pie shell.

Chill until firm, about 20 minutes.

Top with Cool Whip.

Recettes de Cuisine - Volume 2

Recette 360: Cherry Supreme

Ingrédients:

2 c. graham cracker crumbs

1/4 c. white sugar

1 stick butter

1 can cherry pie filling

1 small tub Cool Whip

1/2 c. powdered sugar

1 pkg. cream cheese

Directions:

Mix graham cracker crumbs and white sugar together.

Melt butter and pour over the sugar and crumbs; press into a cake pan. Stir and soften cream cheese, powdered sugar and Cool Whip until it is light and fluffy.

Add to cool crust, then pour the cherry filling on top of the cream cheese.

Store in refrigerator overnight.

Recettes de Cuisine - Volume 2

Recette 361: Red Beet Cake

Ingrédients:

1 1/2 c. sugar

3 eggs

1 1/2 c. cooked beets, mashed

1 c. Crisco oil

2 squares unsweetened chocolate, melted

1 1/3 c. flour

1 1/3 tsp. soda

1/2 tsp. salt

1 tsp. vanilla

Directions:

Mix all together.

Bake at 350° for 25 to 35 minutes until done in center.

Recettes de Cuisine - Volume 2

Recette 362: Reuben Casserole

Ingrédients:

- 1 (7 oz.) can sauerkraut, drained
- 1 small tomato, sliced
- 2 Tbsp. Thousand Island dressing
- 1 (4 oz.) pkg. sliced corned beef, cut in bite size pieces
- 3/4 c. Swiss cheese, shredded
- 1/8 tsp. caraway seed
- 1 c. rye bread crumbs (soft)
- 1 Tbsp. butter or margarine

Directions:

Spread sauerkraut in baking dish.

Top with sliced tomato, dressing and corned beef.

Sprinkle with cheese and caraway seed. Toss rye bread crumbs with butter and sprinkle over casserole. Bake, uncovered, at 375° for 20 to 25 minutes.

Recettes de Cuisine - Volume 2

Recette 363: Potato Casserole

Ingrédients:

4 lb. Irish potatoes (boil, peel and slice in 1/4 slices)

16 oz. (large) sour cream

16 oz. (large) Cheez Whiz

2 Tbsp. minced onions

1 Tbsp. dried parsley

1 lb. precooked sausage (sliced in diced cuts)

Directions:

Mix sour cream, Cheez Whiz, onions and parsley.

Fold in potatoes.

Fold in sausage.

Pour in large baking pan.

Bake at 350° for 45 minutes.

Top with red pepper and a few sausage slices for looks.

Recettes de Cuisine - Volume 2

Recette 364: Carrot-Pineapple Bread

Ingrédients:

3 beaten eggs

2 c. sugar

1 c. oil

1 small can crushed pineapple

2 tsp. vanilla

1 c. grated carrots

1 1/2 tsp. cinnamon

1 tsp. soda

1/4 tsp. salt

3 c. flour

1 c. chopped nuts

Directions:

Mix all ingredients well.

Bake 1 hour at 350° in two loaf pans lined with waxed paper or foil.

Recettes de Cuisine - Volume 2

Recette 365: Easy Chicken And Dumplings

Ingrédients:

1 chicken, cooked and cut into small pieces

1/4 stick margarine or butter

2 c. chicken broth

1 c. milk

1 can chicken soup

1 c. self-rising flour

salt and pepper to taste

Directions:

Layer chicken in bottom of casserole dish and pour melted butter or margarine over chicken.

Next, mix flour with milk and pour over chicken.

Mix soup and broth and pour over top of casserole and gently stir across top; smooth out.

Bake at 350° for 45 minutes or until golden brown and done in center.

Recettes de Cuisine - Volume 2

Recette 366: "Delicious" Scalloped Potatoes(Without Cheese)

Ingrédients:

6 large potatoes

2 cans evaporated milk

3/4 stick margarine

salt and pepper

Directions:

Slice peeled potatoes in round, pretty thin slices.

Layer in a deep casserole dish with butter and salt.

Pour can of milk over the potatoes.

Make sure they are completely covered with milk. Bake, uncovered, for about 1 hour at 475°.

Recettes de Cuisine - Volume 2

Recette 367: Peanut Butter Oat Cookies

Ingrédients:

1/2 c. butter
1 c. packed brown sugar
1/2 c. corn syrup
1 tsp. salt
4 c. quick cooking oats
1/2 c. peanut butter
1/2 c. chocolate chips
1 1/2 tsp. butter
2 tsp. vanilla

Directions:

Cream butter and brown sugar.

Add corn syrup.

Mix well. Spread mixture evenly in greased 13 x 9-inch cake pan.

Bake at 350° for 15 minutes.

Cool slightly.

Spread peanut butter evenly over top.

Melt chocolate chips and butter together until smooth. Drizzle over peanut butter.

Cool to set, then cut in squares.

Recettes de Cuisine - Volume 2

Recette 368: Cherry Salad

Ingrédients:

2 cans cherry pie filling

1 can crushed pineapple, not drained

1/2 c. pecans

1 c. miniature marshmallows

1 large container Cool Whip

1 can Eagle Brand milk

Directions:

Mix all ingredients together and refrigerate 1 hour before serving.

Recettes de Cuisine - Volume 2

Recette 369: Scalloped Oysters

Ingrédients:

1 pt. oysters

2 c. cracker crumbs (Ritz)

1/2 c. melted butter

1/2 tsp. salt

dash of pepper

3/4 c. cream

1/4 c. oyster liquid

1/4 tsp. Worcestershire sauce

Directions:

Drain oysters, saving liquid.

Combine crumbs, butter, salt and pepper.

Spread 1/3 of butter and crumbs in greased casserole (2-quart).

Cover with 1/2 of the oysters.

Using another 1/3 of buttered crumbs, spread second layer and add remaining oysters. Finish with last 1/3 of buttered crumbs on top.

Combine liquid ingredients and pour over top.

Bake at 350° for 40 minutes.

Recettes de Cuisine - Volume 2

Recette 370: Pie Crust

Ingrédients:

2/3 c. shortening

2 Tbsp. butter, softened

2 c. flour

1 tsp. salt

1/4 c. cold water

Directions:

Cut shortening and butter into flour and salt mixture.

Slowly add water while mixing with a fork (depending on weather, slightly more or less water can be used).

Form into ball.

Cut in half for 2 crusts.

Roll out, using only a little flour.

For baked pie shells: prick with fork and bake 8 minutes at 475°.

Recettes de Cuisine - Volume 2

Recette 371: Oatmeal Cake

Ingrédients:

1 1/2 c. boiling water

1 c. oatmeal

1/2 c. butter

1 c. white sugar

1 c. brown sugar

2 eggs

1 1/2 c. flour

1/2 tsp. salt

1 tsp. cinnamon

1 tsp. soda

1 tsp. baking powder

1 tsp. vanilla

Directions:

Make oatmeal.

Cool about 20 minutes.

Add remaining ingredients; beat until well blended.

Bake in a 9 x 13-inch pan at 350° for 35 to 40 minutes.

Recettes de Cuisine - Volume 2

Recette 372: Candle Salad

Ingrédients:

lettuce

pineapple slices

banana

mayonnaise

cherries

Directions:

Put one lettuce leaf on each plate.

Lay a pineapple slice on top of each lettuce leaf.

Stand 1/2 a banana in the hole of each pineapple.

Top the banana with a bit of mayonnaise.

Put a cherry on top of the mayonnaise.

Recettes de Cuisine - Volume 2

Recette 373: Salmon Croquettes

Ingrédients:

1 (14 3/4 oz.) can pink salmon, drained

1 1/2 c. mashed potatoes

1 small onion, grated

1 large egg

1/2 tsp. pepper

1/4 c. packaged bread crumbs

3 Tbsp. vegetable oil

Directions:

Mix salmon, potatoes, onion, egg and pepper until blended. Form into 8 patties, each about 3/4-inch thick.

Spread crumbs on waxed paper.

Gently press patties in crumbs to coat.

Heat oil in a large nonstick skillet.

Add patties and cook over medium heat about 4 minutes per side until heated through, golden and crisp. Serves 4.

Recettes de Cuisine - Volume 2

Recette 374: Croquettes(Chicken, Fish Or Meat)

Ingrédients:

2 c. chicken, fish or meat

1 c. croquette sauce

1 egg

3/4 c. breadcrumbs

salt to taste

pepper to taste

Directions:

Cut meat or fish in small pieces; add seasonings desired and croquette sauce.

Mix together and shape.

If mixture is not stiff enough to shape, chill in refrigerator half an hour.

Recettes de Cuisine - Volume 2

Recette 375: Corn Relish]

Ingrédients:

1 large can corn
6 onions, chopped
1 stalk celery, chopped
1 pt. white vinegar
3 red sweet peppers, chopped
3 green sweet peppers, chopped
2 c. sugar
1 tsp. turmeric
1 Tbsp. dry mustard
1 Tbsp. celery salt
2 Tbsp. salt

Directions:

Combine ingredients and boil uncovered 15 minutes.

Thicken with a small amount of flour if the mixture is too thin.

Ladle into warm canning jars, leaving 1/8-inch headspace.

Seal immediately.

Process in boiling water bath 15 minutes.

Very good with roast, men love it!

Recettes de Cuisine - Volume 2

Recette 376: Flossie'S Gingerbread

Ingrédients:

1/2 c. sugar

1/2 c. shortening

1 egg

1 1/2 tsp. soda

1 tsp. cinnamon

1 tsp. ginger

1/2 tsp. salt

2 1/2 c. flour

1 c. hot water

1 c. molasses

Directions:

Mix in order given and bake in loaf pan in moderate oven, 350°.

Recettes de Cuisine - Volume 2

Recette 377: Vanilla Wafer Cake

Ingrédients:

2 sticks butter (do not substitute)

2 c. granulated sugar

6 eggs

1/2 c. milk

12 oz. box vanilla wafers, crushed

7 oz. flaked coconut

1 c. chopped pecans

Directions:

Cream butter and sugar together until light and fluffy.

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

Add crushed wafers alternately with milk.

Add coconut and pecans and mix well. Pour into a 12 cup tube pan greased with nonstick spray.

Cook completely before removing from pan.

May be glazed with powdered sugar and topped with pecan halves and maraschino cherries.

Freezes well.

Recettes de Cuisine - Volume 2

Recette 378: Double Baked Potatoes

Ingrédients:

6 medium size baking potatoes

1 medium to large onion, diced

1 (16 oz.) pkg. bacon, cooked and crumbled

1 1/2 c. cooked, smoked ham, cut in small cubes

1 1/2 c. cheese (I use part Mozzarella and part Cheddar)

2 Tbsp. butter or margarine

1/4 c. milk

Directions:

Wash the potatoes, rub them with oil and bake at 350° until done.

Let them cool and cut in half lengthwise, leaving about 1/4-inch around the shell.

Scoop out the potato.

Set the shells aside.

Recettes de Cuisine - Volume 2

Recette 379: Crabmeat Au Gratin

Ingrédients:

1 can cream of shrimp soup
1/2 can milk (use soup can)
1 lb. faux crabmeat
4 c. celery, chopped
1/2 c. green pepper, chopped
2 pimentos, chopped
2 Tbsp. onions, chopped
1/3 c. slivered almonds
4 hard-cooked eggs, chopped
1 c. shredded sharp Cheddar cheese
buttered bread crumbs

Directions:

Mix everything together, except cheese and crumbs, in casserole.

Top with cheese, then with bread crumbs.

Bake at 350° for 35 minutes.

Recettes de Cuisine - Volume 2

Recette 380: Hobo Stew

Ingrédients:

2 lb. ground beef

1/4 c. catsup

1/4 c. mustard

1/4 c. barbecue sauce

2 (16 oz.) cans sliced potatoes, drained

2 (16 oz.) cans pork and beans

1 (16 oz.) can whole kernel corn, drained

2 Tbsp. minced onion flakes

Directions:

In skillet at medium heat, brown ground beef; drain.

Add catsup, mustard, barbecue sauce, potatoes, pork and beans, corn and onion flakes.

Reduce to low heat; simmer for 15 to 20 minutes or until heated through.

Recettes de Cuisine - Volume 2

Recette 381: Lemon Crunch

Ingrédients:

1 stick butter

1 c. flour

1/2 c. pecans, chopped

1 (8 oz.) pkg. cream cheese, softened

1 c. confectioners sugar

1 small container Cool Whip

2 small pkg. lemon instant pudding (can also use chocolate)

3 c. milk

Directions:

Preheat oven to 350°.

Recettes de Cuisine - Volume 2

Recette 382: No Name Cake

Ingrédients:

1 box Duncan Hines butter recipe cake mix

1 c. milk

4 eggs

3/4 c. oil

1 can ready to spread coconut pecan icing

1 c. pecans

Directions:

Beat cake mix, milk, eggs and oil together. Add can of coconut pecan icing and mix well. Add pecans. Grease and flour a Bundt pan. Bake at 340° for 45 minutes, then turn the oven down to 315° and bake for 25 more minutes. Do not open the door during the first 45 minutes.

Recettes de Cuisine - Volume 2

Recette 383: Gold Rush Brunch

Ingrédients:

1 pkg. potatoes O'Brien or homemade

1/4 c. butter

1/4 c. flour

2 c. milk

1 c. sour cream

salt and pepper to taste

parsley

8 slices Canadian bacon

8 eggs

Directions:

Prepare potatoes according to directions.

In large saucepan melt butter; blend in flour, salt and pepper.

Add milk and stir until thick and bubbly.

Remove from heat.

Add sour cream, parsley and potatoes.

Place mixture in 9 x 13-inch baking pan.

Arrange bacon in a row down center, overlapping.

Bake at 350° for 20 minutes.

Make a depression in mixture on each side of bacon.

Slip 1 egg into each depression.

Bake until eggs are set, 10 to 12 minutes.

Serves 8.

Recettes de Cuisine - Volume 2

Recette 384: Pot Roast

Ingrédients:

chuck roast (5 lb. +/-, blade in or out)

ginger

garlic salt

pepper

paprika

1 can tomato paste

Directions:

You will need 1 large iron kettle (pot) or 2 iron skillets.

Recettes de Cuisine - Volume 2

Recette 385: Ham Cheese Oven Omelet

Ingrédients:

8 eggs

1 c. milk

1 (3 oz.) pkg. smoked, sliced ham, beef or corned beef, torn into small pieces

3 Tbsp. finely chopped onion

1/2 tsp. seasoned salt

1 c. Cheddar cheese

Directions:

Beat eggs, milk and seasoned salt.

Stir in remaining ingredients.

Pour into greased oblong 12 x 7 1/2 x 2-inch dish or square 8 x 8 x 2-inch baking dish.

Cook, uncovered, in 325° oven until omelet is set and top is golden brown, 40 to 45 minutes.

Recettes de Cuisine - Volume 2

Recette 386: Never Fail Rolls

Ingrédients:

1 c. butter

3/4 c. sugar

1 c. boiling water (to melt margarine)

1 c. lukewarm water (for yeast)

2 pkg. yeast (dry)

2 eggs, beaten

1 tsp. salt

6 1/2 c. flour (about)

Directions:

Mix all ingredients; put in refrigerator for at least 2 hours. (Can be mixed at night and next day rolled out.

Dough will be sticky.)

Divide dough in 3 to 4 parts.

Roll in circle; cut into pie shaped wedges.

Roll up from the wide end to the narrow; place on oiled cookie sheet.

Let rise.

Bake at 375° for 18 minutes. Enjoy.

Recettes de Cuisine - Volume 2

Recette 387: Taco Casserole

Ingrédients:

- 1 lb. ground beef
- 1 small onion, chopped
- 1/2 tsp. garlic powder
- 1 envelope taco seasoning mix
- 1 (8 oz.) can tomato sauce
- 1 c. sour cream
- 1 c. cottage cheese
- 2 c. crushed tortilla chips
- 2 c. shredded Cheddar or Monterey Jack cheese

Directions:

Preheat oven to 350°.

In a large skillet, brown ground beef; remove from heat and drain off any excess liquid. Add onion, garlic powder, taco seasoning mix and tomato sauce; mix and set aside.

Recettes de Cuisine - Volume 2

Recette 388: Warm Crabmeat Dip

Ingrédients:

1 can crab

1 (8 oz.) cream cheese

2 Tbsp. mayo

3 tsp. lemon juice

3 tsp. Worcestershire sauce

1/16 tsp. garlic powder

1 Tbsp. finely chopped onion

Parmesan cheese

Directions:

Mix all together except Parmesan cheese.

Put in small, shallow pan.

Sprinkle

cheese

on top.

Bake

at 400° for 30 minutes. Serve with crackers.

Recettes de Cuisine - Volume 2

Recette 389: Herb Butter

Ingrédients:

2 Tbsp. dried herbs: equal parts of parsley, tarragon, chives and/or basil

1/2 c. margarine

Directions:

Blend all together and chill overnight.

Recettes de Cuisine - Volume 2

Recette 390: Good 'N Easy Yeast Rolls

Ingrédients:

2/3 c. sugar plus 1 Tbsp.

1 scant c. shortening

1 c. hot water

2 pkg. yeast, dissolved in 1 c. warm water (not hot)

2 eggs

6 c. plain flour with 1 tsp. salt mixed in

Directions:

In a saucepan combine sugar.

Melt over medium heat the shortening and 1 cup hot water.

Set aside to cool.

Dissolve yeast in small bowl with 1 cup warm water (not hot).

Beat eggs in a large bowl.

Sift flour with salt mixed in.

Recettes de Cuisine - Volume 2

Recette 391: Southwestern Skillet

Ingrédients:

- 1 lb. ground beef
- 1/2 c. minced onion
- 1 (14 1/2 oz.) can tomatoes, chopped
- 3/4 c. Minute rice
- 3 Tbsp. chopped green pepper
- 1/2 c. sliced stuffed olives
- 1 1/2 tsp. chili powder
- 1/2 tsp. garlic salt
- 1/2 tsp. salt
- 1 c. water
- 1 c. shredded Cheddar cheese

Directions:

In a large skillet, cook ground beef and onion.

Drain fat. Stir in undrained tomatoes, uncooked rice, green pepper, olives, chili powder, garlic salt, salt and water.

Bring to a boil. Reduce heat.

Cover and simmer for 20 minutes, stirring occasionally.

Top with cheese.

Cover and heat for about 3 minutes or until cheese melts.

Recettes de Cuisine - Volume 2

Recette 392: Delicious Baked Potato Dish

Ingrédients:

4 large baking potatoes

2 Tbsp. butter or margarine

1/2 c. shredded Cheddar cheese

1 c. whipping cream

1 tsp. chopped chives

Directions:

Wash and peel potatoes, slicing very thin.

Use 1 tablespoon of the butter and place in a shallow baking dish.

Evenly layer one half of the potatoes in the dish, sprinkling lightly with salt and add 1/2 of the cheese.

Layer remaining potatoes, lightly salt and place remaining cheese on top.

Sprinkle with chopped chives and bake at 450°

for 45 minutes until potatoes are tender and browned on top.

Recettes de Cuisine - Volume 2

Recette 393: Quick Cream Of Broccoli Soup

Ingrédients:

- 1 (10 oz.) pkg. frozen chopped broccoli, partially thawed
- 1 envelope Lipton chicken soup mix with diced white chicken meat
- 3 1/2 c. milk
- 1 Tbsp. flour

Directions:

In medium saucepan bring 3 cups milk and broccoli to boiling, then simmer, stirring occasionally for 5 minutes.

Stir in soup mix and flour blended with remaining milk.

Bring to boiling point, then simmer, stirring occasionally, 10 minutes or until soup is slightly thickened and broccoli is tender.

Recettes de Cuisine - Volume 2

Recette 394: Cabbage Rolls

Ingrédients:

1 head cabbage

1 lb. hamburger

1 c. cooked rice

1/2 tsp. pepper

1 egg

1 tsp. salt

chopped onion

1 can tomatoes

Directions:

Wilt cabbage leaves in hot water.

Combine all ingredients and mix thoroughly.

Form into rolls and wrap in cabbage leaves. Place cabbage rolls in a cooker.

Add tomatoes and cook over medium heat until hamburger is done and cabbage leaves are tender.

Delicious.

Recettes de Cuisine - Volume 2

Recette 395: Coconut Custard Pie

Ingrédients:

4 eggs

2 c. milk

1/2 c. Bisquick

1/3 c. softened oleo

1 tsp. vanilla

1 can coconut

3/4 c. sugar

Directions:

Put all ingredients into blender and blend well 1 to 3 minutes.

Pour into an ungreased pie pan and bake at 350° for 45 minutes.

Recettes de Cuisine - Volume 2

Recette 396: Zucchini Pizzas

Ingrédients:

3/4 c. spaghetti sauce (Garden-Style)

1/2 c. (2 oz.) shredded part-skim Mozzarella cheese

2 Tbsp. grated Parmesan cheese

2 Tbsp. minced onions

1/4 tsp. fresh ground black pepper

1/4 tsp. dried oregano

24 (1/2-inch) slices fresh zucchini

24 slices fresh mushrooms

Directions:

Combine spaghetti sauce, onions, black pepper and oregano in a small bowl.

Combine Mozzarella cheese and Parmesan cheese.

Place zucchini coins on a cookie sheet which has been coated with vegetable cooking spray (approximately 1-inch apart).

Top with sauce, then a mushroom slice.

Sprinkle with cheese mixture. Broil until hot and bubbly.

Recettes de Cuisine - Volume 2

Recette 397: School Girl Pickles(Sweet Spear)

Ingrédients:

14 tsp. alum

12 lb. cucumbers (whole)

9 c. water

1 c. salt

8 lb. sugar

pickling spice

Directions:

Soak cucumbers 2 weeks in salt water.

After 2 weeks, wash and soak overnight in plain water.

Cut lengthwise and soak in alum water for 6 hours.

Drain off alum water and slightly rinse with cold water.

Heat enough vinegar to cover to the boiling point. Cover cucumbers and let stand for 24 hours.

Drain off vinegar (don't wash).

Place layer of cucumbers and a layer of sugar until all are used.

Add spices tied in a bag in the middle of cucumbers and let stand for 3 days.

They are now ready to put in jars or any large covered container.

Recettes de Cuisine - Volume 2

Recette 398: Earthquake Cake

Ingrédients:

1 box German chocolate cake mix

8 oz. pkg. cream cheese

1 stick butter

3 c. powdered sugar

3/4 c. pecans, chopped

1 c. coconut

Directions:

Cover the bottom of a 13 x 9-inch pan with coconut.

Sprinkle pecans over coconut.

Mix the cake as box directs and pour over coconut and pecans.

Mix cream cheese, melted butter and powdered sugar.

Mixture should be slightly thick (if more powdered sugar is needed, add gradually until you feel mixture is thick enough). Drop over cake and bake until done at 350°.

Cake will crack open. Frost with Coca-Cola Icing.

Recettes de Cuisine - Volume 2

Recette 399: Mayonnaise Cake

Ingrédients:

2 c. flour

4 Tbsp. cocoa

1 c. sugar

pinch of salt

1 c. lukewarm water

2 tsp. baking soda, dissolved in the warm water

1 c. mayonnaise

Directions:

Mix all together.

Bake at 350° for 20 to 35 minutes.

Test with toothpick.

Recettes de Cuisine - Volume 2

Recette 400: White Pear Cake(Quick, Easy And Delicious!)

Ingrédients:

1 white batter cake mix

1 1 lb can pear halves, undrained

2 egg whites

1 whole egg

Directions:

High altitude:

Add 1 tbsp flour and 1/4 C sugar.

Recettes de Cuisine - Volume 2

Recette 401: Party Pink Punch

Ingrédients:

- 1 (46 oz.) can pineapple juice
- 1 c. sugar
- 1 (6 oz.) can frozen lemonade
- 1 (48 oz.) bottle cranberry juice
- 2 liters ginger ale, chilled

Directions:

Blend first 4 ingredients.

Freeze.

Take out of freezer for 2 hours before serving.

Break into mush.

Add chilled ginger ale at last minute so that it does not get flat.

Recettes de Cuisine - Volume 2