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Recette 1: No-Bake Nut Cookies

Ingrédients:

1 c. firmly packed brown sugar

1/2 c. evaporated milk

1/2 tsp. vanilla

1/2 c. broken nuts (pecans)

2 Tbsp. butter or margarine

3 1/2 c. bite size shredded rice biscuits

Directions:

In a heavy 2-quart saucepan, mix brown sugar, nuts, evaporated milk and butter or margarine.

Stir over medium heat until mixture bubbles all over top.

Boil and stir 5 minutes more. Take off heat.

Stir in vanilla and cereal; mix well.

Using 2 teaspoons, drop and shape into 30 clusters on wax paper.

Let stand until firm, about 30 minutes.

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Recette 2: Jewell Ball'S Chicken

Ingrédients:

1 small jar chipped beef, cut up

4 boned chicken breasts

1 can cream of mushroom soup

1 carton sour cream

Directions:

Place chipped beef on bottom of baking dish.

Place chicken on top of beef.

Mix soup and cream together; pour over chicken. Bake, uncovered, at 275° for 3 hours.

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Recette 3: Creamy Corn

Ingrédients:

2 (16 oz.) pkg. frozen corn

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

1/3 c. butter, cubed

1/2 tsp. garlic powder

1/2 tsp. salt

1/4 tsp. pepper

Directions:

In a slow cooker, combine all ingredients. Cover and cook on low for 4 hours or until heated through and cheese is melted. Stir well before serving. Yields 6 servings.

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Recette 4: Chicken Funny

Ingrédients:

- 1 large whole chicken
- 2 (10 1/2 oz.) cans chicken gravy
- 1 (10 1/2 oz.) can cream of mushroom soup
- 1 (6 oz.) box Stove Top stuffing
- 4 oz. shredded cheese

Directions:

Boil and debone chicken.

Put bite size pieces in average size square casserole dish.

Pour gravy and cream of mushroom soup over chicken; level.

Make stuffing according to instructions on box (do not make too moist).

Put stuffing on top of chicken and gravy; level.

Sprinkle shredded cheese on top and bake at 350° for approximately 20 minutes or until golden and bubbly.

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Recette 5: Reeses Cups(Candy)

Ingrédients:

- 1 c. peanut butter
- 3/4 c. graham cracker crumbs
- 1 c. melted butter
- 1 lb. (3 1/2 c.) powdered sugar
- 1 large pkg. chocolate chips

Directions:

Combine first four ingredients and press in 13 x 9-inch ungreased pan.

Melt chocolate chips and spread over mixture. Refrigerate for about 20 minutes and cut into pieces before chocolate gets hard.

Keep in refrigerator.

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Recette 6: Cheeseburger Potato Soup

Ingrédients:

6 baking potatoes

1 lb. of extra lean ground beef

2/3 c. butter or margarine

6 c. milk

3/4 tsp. salt

1/2 tsp. pepper

1 1/2 c (6 oz.) shredded Cheddar cheese, divided

12 sliced bacon, cooked, crumbled and divided

4 green onion, chopped and divided

1 (8 oz.) carton sour cream (optional)

Directions:

Wash potatoes; prick several times with a fork.

Microwave them with a wet paper towel covering the potatoes on high for 6-8 minutes.

The potatoes should be soft, ready to eat.

Let them cool enough to handle.

Cut in half lengthwise; scoop out pulp and reserve.

Discard shells.

Brown ground beef until done.

Drain any grease from the meat.

Set aside when done.

Meat will be added later.

Melt butter in a large kettle over low heat; add flour, stirring until smooth.

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Cook 1 minute, stirring constantly. Gradually add milk; cook over medium heat, stirring constantly, until thickened and bubbly.

Stir in potato, ground beef, salt, pepper, 1 cup of cheese, 2 tablespoons of green onion and 1/2 cup of bacon.

Cook until heated (do not boil).

Stir in sour cream if desired; cook until heated (do not boil).

Sprinkle with remaining cheese, bacon and green onions.

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Recette 7: Rhubarb Coffee Cake

Ingrédients:

1 1/2 c. sugar

1/2 c. butter

1 egg

1 c. buttermilk

2 c. flour

1/2 tsp. salt

1 tsp. soda

1 c. buttermilk

2 c. rhubarb, finely cut

1 tsp. vanilla

Directions:

Cream sugar and butter.

Add egg and beat well.

To creamed butter, sugar and egg, add alternately buttermilk with mixture of flour, salt and soda.

Mix well.

Add rhubarb and vanilla.

Pour into greased 9 x 13-inch pan and add Topping.

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Recette 8: Scalloped Corn

Ingrédients:

1 can cream-style corn

1 can whole kernel corn

1/2 pkg. (approximately 20) saltine crackers, crushed

1 egg, beaten

6 tsp. butter, divided

pepper to taste

Directions:

Mix together both cans of corn, crackers, egg, 2 teaspoons of melted butter and pepper and place in a buttered baking dish.

Dot with remaining 4 teaspoons of butter.

Bake at 350° for 1 hour.

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Recette 9: Nolan'S Pepper Steak

Ingrédients:

1 1/2 lb. round steak (1-inch thick), cut into strips

1 can drained tomatoes, cut up (save liquid)

1 3/4 c. water

1/2 c. onions

1 1/2 Tbsp. Worcestershire sauce

2 green peppers, diced

1/4 c. oil

Directions:

Roll steak strips in flour.

Brown in skillet.

Salt and pepper.

Combine tomato liquid, water, onions and browned steak. Cover and simmer for one and a quarter hours.

Uncover and stir in Worcestershire sauce.

Add tomatoes, green peppers and simmer for 5 minutes.

Serve over hot cooked rice.

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Recette 10: Millionaire Pie

Ingrédients:

- 1 large container Cool Whip
- 1 large can crushed pineapple
- 1 can condensed milk
- 3 lemons
- 1 c. pecans
- 2 graham cracker crusts

Directions:

Empty Cool Whip into a bowl.

Drain juice from pineapple.

Mix Cool Whip and pineapple.

Add condensed milk.

Squeeze lemons, remove seeds and add to Cool Whip and pineapple.

Chop nuts into small pieces and add to mixture.

Stir all ingredients together and mix well.

Pour into a graham cracker crust.

Use top from crust to cover top of pie.

Chill overnight.

Makes 2 pies.

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Recette 11: Double Cherry Delight

Ingrédients:

1 (17 oz.) can dark sweet pitted cherries

1/2 c. ginger ale

1 (6 oz.) pkg. Jell-O cherry flavor gelatin

2 c. boiling water

1/8 tsp. almond extract

1 c. miniature marshmallows

Directions:

Drain cherries, measuring syrup.

Cut cherries in half.

Add ginger ale and enough water to syrup to make 1 1/2 cups.

Dissolve gelatin in boiling water.

Add measured liquid and almond extract. Chill until very thick.

Fold in marshmallows and the cherries. Spoon into 6-cup mold.

Chill until firm, at least 4 hours or overnight.

Unmold.

Makes about 5 1/3 cups.

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Recette 12: Buckeye Candy

Ingrédients:

1 box powdered sugar

8 oz. soft butter

1 (8 oz.) peanut butter

paraffin

12 oz. chocolate chips

Directions:

Mix sugar, butter and peanut butter.

Roll into balls and place on cookie sheet.

Set in freezer for at least 30 minutes. Melt chocolate chips and paraffin in double boiler.

Using a toothpick, dip balls 3/4 of way into chocolate chip and paraffin mixture to make them look like buckeyes.

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Recette 13: Quick Barbecue Wings

Ingrédients:

chicken wings (as many as you need for dinner)

flour

barbecue sauce (your choice)

Directions:

Clean wings.

Flour and fry until done.

Place fried chicken wings in microwave bowl.

Stir in barbecue sauce.

Microwave on High (stir once) for 4 minutes.

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Recette 14: Taco Salad Chip Dip

Ingrédients:

8 oz. Ortega taco sauce

8 oz. sour cream

8 oz. cream cheese

1 lb. ground beef

1 pkg. taco seasoning

shredded lettuce

1 large diced tomato

1 medium diced onion

1 large diced green pepper

shredded Colby or Cheddar cheese

Directions:

Mix taco sauce, sour cream and cream cheese.

Spread on pizza pan.

Brown meat.

Drain off fat and add taco seasoning.

Spread over cream mixture.

Layer with raw vegetables.

Top with cheese. Serve with chips.

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Recette 15: Pink Stuff(Frozen Dessert)

Ingrédients:

- 1 can pie filling (cherry or strawberry)
- 1 can crushed pineapple, drained
- 1 can sweetened condensed milk
- 1 (8 oz.) container thawed whipped topping
- 2 Tbsp. lemon juice

Directions:

Mix all ingredients together.

Pour into a 9 x 13-inch pan. Freeze until firm.

Allow to set out approximately 15 minutes before serving.

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Recette 16: Fresh Strawberry Pie

Ingrédients:

1 baked pie shell
1 qt. cleaned strawberries
1 1/2 c. water
4 Tbsp. cornstarch
1 c. sugar
1/8 tsp. salt
4 Tbsp. strawberry jello

Directions:

Mix water, cornstarch, sugar and salt in saucepan.

Stir constantly and boil until thick and clear.

Remove from heat and stir in jello.

Set aside to cool.

But don't allow it to set. Layer strawberries in baked crust.

Pour cooled glaze over. Continue layering berries and glaze.

Refrigerate.

Serve with whipped cream.

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Recette 17: Easy German Chocolate Cake

Ingrédients:

1/2 pkg. chocolate fudge cake mix without pudding or 1 Jiffy mix

1/2 pkg. white cake mix without pudding or 1 Jiffy mix

1/4 c. Wesson oil

Directions:

Mix according to directions and add oil.

Bake in 9 x 13-inch pan.

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Recette 18: Broccoli Salad

Ingrédients:

- 1 large head broccoli (about 1 1/2 lb.)
- 10 slices bacon, cooked and crumbled
- 5 green onions, sliced or 1/4 c. chopped red onion
- 1/2 c. raisins
- 1 c. mayonnaise
- 2 Tbsp. vinegar
- 1/4 c. sugar

Directions:

Trim off large leaves of broccoli and remove the tough ends of lower stalks. Wash the broccoli thoroughly. Cut the florets and stems into bite-size pieces. Place in a large bowl. Add bacon, onions and raisins. Combine remaining ingredients, stirring well. Add dressing to broccoli mixture and toss gently. Cover and refrigerate 2 to 3 hours. Makes about 6 servings.

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Recette 19: Strawberry Whatever

Ingrédients:

1 lb. frozen strawberries in juice

1 small can crushed pineapple

3 ripe bananas

1 c. chopped pecans

1 large pkg. strawberry Jell-O

1 1/2 c. boiling water

1 pt. sour cream

Directions:

Mix Jell-O in boiling water.

Add strawberries, pineapple, crushed bananas and nuts.

Spread 1/2 mixture in 13 x 6 1/2-inch pan.

Allow to gel in freezer 30 minutes.

Add layer of sour cream, then remaining mixture on top.

Gel and serve.

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Recette 20: Eggless Milkless Applesauce Cake

Ingrédients:

3/4 c. sugar

1/2 c. shortening

1 1/2 c. applesauce

3 level tsp. soda

1 tsp. each: cinnamon, cloves and nutmeg

2 c. sifted flour

1 c. raisins

1 c. nuts

Directions:

Mix Crisco with applesauce, nuts and raisins.

Sift dry ingredients and add.

Mix well.

Put in a greased and floured loaf pan or tube pan.

Bake in loaf pan at 350° to 375° for 45 to 60 minutes, layer pan at 375° for 20 minutes or tube pan at 325° for 1 hour.

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Recette 21: Grandma Hanrath'S Banana Breadfort Collins, Colorado

Ingrédients:

1 c. sugar

1/2 c. shortening

2 eggs (add one at a time)

1 tsp. salt

2 tsp. soda

2 c. flour

1/4 c. nuts

2 over-ripe bananas (chopped)

Directions:

Cream sugar and shortening.

Add eggs, salt and soda, then bananas and flour.

Add nuts.

Mix well.

Bake in loaf pan at 350° for 1 hour.

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Recette 22: Chocolate Frango Mints

Ingrédients:

1 pkg. devil's food cake mix

1 pkg. chocolate fudge pudding mix (instant)

8 oz. sour cream

3/4 c. water

1/2 c. Wesson oil

4 eggs

6 oz. chopped Frango mints

Directions:

Mix ingredients together for 5 minutes.

Scrape bowl often. Last fold in chocolate chip mints.

Bake at 350° for 35 to 40 minutes or until done (cake mix directions).

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Recette 23: Cuddy Farms Marinated Turkey

Ingrédients:

2 c. 7-Up or Sprite

1 c. vegetable oil

1 c. Kikkoman soy sauce

garlic salt

Directions:

Buy whole turkey breast; remove all skin and bones. Cut into pieces about the size of your hand.

Pour marinade over turkey and refrigerate for at least 8 hours (up to 48 hours). The longer it marinates, the less cooking time it takes.

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Recette 24: Spaghetti Sauce To Can

Ingrédients:

1/2 bushel tomatoes

1 c. oil

1/4 c. minced garlic

6 cans tomato paste

3 peppers (2 sweet and 1 hot)

1 1/2 c. sugar

1/2 c. salt

1 Tbsp. sweet basil

2 Tbsp. oregano

1 tsp. Italian seasoning

Directions:

Cook ground or chopped peppers and onions in oil for 1/2 hour. Cook tomatoes and garlic as for juice.

Put through the mill.

(I use a food processor and do my tomatoes uncooked.

I then add the garlic right to the juice.)

Add peppers and onions to juice and remainder of ingredients.

Cook approximately 1 hour.

Put in jars and seal.

Yields 7 quarts.

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Recette 25: Prize-Winning Meat Loaf

Ingrédients:

- 1 1/2 lb. ground beef
- 1 c. tomato juice
- 3/4 c. oats (uncooked)
- 1 egg, beaten
- 1/4 c. chopped onion
- 1/4 tsp. pepper
- 1 1/2 tsp. salt

Directions:

Mix well.

Press firmly into an 8 1/2 x 4 1/2 x 2 1/2-inch loaf pan.

Bake in preheated moderate oven.

Bake at 350° for 1 hour.

Let stand 5 minutes before slicing.

Makes 8 servings.

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Recette 26: Smothered Round Steak(Servings: 4)

Ingrédients:

2 lb. round steak
1/2 tsp. ground black pepper
1 tsp. ground white pepper
1/2 c. vegetable oil
2 bell peppers, chopped
1 c. beef stock or water
2 tsp. salt
1 tsp. ground red pepper
all-purpose flour (dredging)
3 medium onions, chopped
1 celery rib, chopped

Directions:

Alex Patout says, "Smothering is a multipurpose Cajun technique that works wonders with everything from game to snap beans.

It's similar to what the rest of the world knows as braising.

The ingredients are briefly browned or sauteed, then cooked with a little liquid over a low heat for a long time."

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Recette 27: Corral Barbecued Beef Steak Strips

Ingrédients:

2 lb. round steak 1/2 to 3/4-inch thick, sliced in strips 1/8-inch thick (or thinner) and 3 1/2 to 4-inches long (easily sliced if partially frozen)

2 Tbsp. cooking oil

1 can (15 oz.) tomato sauce

1/3 c. water

2 Tbsp. brown sugar

1 Tbsp. prepared mustard

1 tbsp. Worcestershire sauce

1 medium sized onion, thinly sliced

Directions:

Brown strips in cooking oil.

Pour off drippings.

Combine tomato sauce, water, brown sugar, mustard and Worcestershire sauce.

Add sauce and onion to meat slices.

Cover and cook slowly, stirring occasionally 30 minutes or until meat is tender. Serve over rice or buttered noodles.

Yields 6 to 8 servings.

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Recette 28: Easy Fudge

Ingrédients:

- 1 (14 oz.) can sweetened condensed milk
- 1 (12 oz.) pkg. semi-sweet chocolate chips
- 1 (1 oz.) sq. unsweetened chocolate (if desired)
- 1 1/2 c. chopped nuts (if desired)
- 1 tsp. vanilla

Directions:

Butter a square pan, 8 x 8 x 2-inches.

Heat milk, chocolate chips and unsweetened chocolate over low heat, stirring constantly, until chocolate is melted and mixture is smooth. Remove from heat.

Stir in nuts and vanilla.

Spread in pan.

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Recette 29: Taco-Filled Green Pepper

Ingrédients:

- 1 lb. Ground Beef
- 1 pkg. taco seasoning
- 1 can Kidney beans
- 1 onion, chopped
- 1 C salsa
- 4 green peppers
- 1 medium Tomato, chopped
- 1/2 C cheddar cheese, shredded
- 1/2 C sour cream

Directions:

In a large skillet, brown the ground beef. Drain, stir in taco mix, kidney beans, and salsa. Bring to a boil. Reduce heat, and let simmer for about 5 minutes. Cut peppers in half and clean it. Put peppers in boiling water for 3 minutes- drain- spoon the meat mixture into the green pepper. Put pepper in an ungreased pan. Cover, and bake at 350 degrees for 15 to 20 minutes or until peppers are crispy and filling is heated through. Top with tomatoes, cheese, and sour cream.

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Recette 30: One Hour Rolls

Ingrédients:

1 c. milk

2 Tbsp. sugar

1 pkg. dry yeast

1 Tbsp. salt

3 Tbsp. Crisco oil

2 c. plain flour

Directions:

Put flour into a large mixing bowl.

Combine sugar, milk, salt and oil in a saucepan and heat to boiling; remove from heat and let cool to lukewarm.

Add yeast and mix well.

Pour into flour and stir.

Batter will be sticky.

Roll out batter on a floured board and cut with biscuit cutter.

Lightly brush tops with melted oleo and fold over.

Place rolls on a cookie sheet, put in a warm place and let rise for 1 hour.

Bake at 350° for about 20 minutes. Yield: 2 1/2 dozen.

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Recette 31: Punch Bowl Fruit Salad

Ingrédients:

2 large cans sliced peaches

2 large cans fruit cocktail

1 large can diced pineapple

1 qt. fresh strawberries

2 red apples

2 yellow apples

4 large ripe bananas

1 lb. white grapes

1 lb. purple grapes

Directions:

In a 6-quart punch bowl mix all of the cans of fruit, juice and all.

Clean and slice berries.

Wash and slice apples; leave peeling on apples.

Dice apples.

Slice bananas.

Wash and cut grapes in half.

Mix all together.

Nuts or other fruit may be added.

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Recette 32: Summer Chicken

Ingrédients:

1 pkg. chicken cutlets

1/2 c. oil

1/3 c. red vinegar

2 Tbsp. oregano

2 Tbsp. garlic salt

Directions:

Double recipe for more chicken.

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Recette 33: Cherry Pizza

Ingrédients:

2 cans cherry pie mix

1 box deluxe white cake mix

1 stick butter

1 c. ground nuts

Directions:

Grease a 9 x 12-inch cake pan.

Spread cherry pie mix.

Sift cake mix and spread it dry over the cherries.

Top with ground nuts.

Melt butter and pour over top.

Bake 45 minutes in a 350° oven.

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Recette 34: Potato And Cheese Pie

Ingrédients:

3 eggs

1 tsp. salt

1/4 tsp. pepper

2 c. half and half

3 c. potatoes, shredded coarse

1 c. Cheddar cheese, coarsely shredded

1/3 c. green onions

Directions:

Beat eggs, salt and pepper until well blended.

Stir in half and half, potatoes and onions.

Pour into well-greased 8-inch baking dish.

Bake in a 400° oven for 35 to 40 minutes, or until knife inserted in center comes out clean and potatoes are tender. Cool on rack 5 minutes; cut into squares.

Makes 4 large servings.

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Recette 35: Tuna Macaroni Casserole

Ingrédients:

1 box macaroni and cheese

1 can tuna, drained

1 small jar pimentos

1 medium onion, chopped

Directions:

Prepare macaroni and cheese as directed.

Add drained tuna, pimento and onion.

Mix.

Serve hot or cold.

Recettes de Cuisine - Volume 1

Recette 36: Artichoke Dip

Ingrédients:

2 cans or jars artichoke hearts

1 c. mayonnaise

1 c. Parmesan cheese

Directions:

Drain artichokes and chop.

Mix with mayonnaise and Parmesan cheese.

After well mixed, bake, uncovered, for 20 to 30 minutes at 350°.

Serve with crackers.

Recettes de Cuisine - Volume 1

Recette 37: Broccoli Dip For Crackers

Ingrédients:

16 oz. sour cream

1 pkg. dry vegetable soup mix

10 oz. pkg. frozen chopped broccoli, thawed and drained

4 to 6 oz. Cheddar cheese, grated

Directions:

Mix together sour cream, soup mix, broccoli and half of cheese.

Sprinkle remaining cheese on top.

Bake at 350° for 30 minutes, uncovered.

Serve hot with vegetable crackers.

Recettes de Cuisine - Volume 1

Recette 38: Summer Spaghetti

Ingrédients:

1 lb. very thin spaghetti

1/2 bottle McCormick Salad Supreme (seasoning)

1 bottle Zesty Italian dressing

Directions:

Prepare spaghetti per package.

Drain.

Melt a little butter through it.

Marinate overnight in Salad Supreme and Zesty Italian dressing.

Just before serving, add cucumbers, tomatoes, green peppers, mushrooms, olives or whatever your taste may want.

Recettes de Cuisine - Volume 1

Recette 39: Pear-Lime Salad

Ingrédients:

- 1 (16 oz.) can pear halves, undrained
- 1 (3 oz.) pkg. lime gelatin
- 1 (8 oz.) pkg. cream cheese, softened
- 1 (8 oz.) carton lemon yogurt

Directions:

Drain pears, reserving juice.

Bring juice to a boil, stirring constantly.

Remove from heat.

Add gelatin, stirring until dissolved.

Let cool slightly.

Coarsely chop pear halves. Combine cream cheese and yogurt; beat at medium speed of electric mixer until smooth.

Add gelatin and beat well.

Stir in pears.

Pour into an oiled 4-cup mold or Pyrex dish.

Chill.

Recettes de Cuisine - Volume 1

Recette 40: Watermelon Rind Pickles

Ingrédients:

7 lb. watermelon rind

7 c. sugar

2 c. apple vinegar

1/2 tsp. oil of cloves

1/2 tsp. oil of cinnamon

Directions:

Trim off green and pink parts of watermelon rind; cut to 1-inch cubes.

Parboil until tender, but not soft.

Drain. Combine sugar, vinegar, oil of cloves and oil of cinnamon; bring to boiling and pour over rind.

Let stand overnight.

In the morning, drain off syrup.

Heat and put over rind.

The third morning, heat rind and syrup; seal in hot, sterilized jars.

Makes 8 pints.

(Oil of cinnamon and clove keeps rind clear and transparent.)

Recettes de Cuisine - Volume 1

Recette 41: Chicken Stew

Ingrédients:

3 lb. chicken, boiled
4 medium potatoes, diced
2 medium onions, chopped
1 (16 oz.) can creamed corn
1 (16 oz.) can English peas
1 (16 oz.) can field peas
1 (16 oz.) can butter beans
1 (16 oz.) can tomatoes
1 (46 oz.) can tomato juice
1 small box macaroni
1 Tbsp. black pepper
1 Tbsp. salt
1 Tbsp. sugar

Directions:

Remove chicken from bone.
Use the broth.
Mix the vegetables and macaroni.
Add sugar, salt and black pepper.
Cook until all vegetables are tender over medium heat.

Recettes de Cuisine - Volume 1

Recette 42: Quick Coffee Cake(6 Servings)

Ingrédients:

3 Tbsp. softened butter or margarine

1/2 c. granulated sugar

1 egg

1 c. flour

1 1/4 tsp. baking powder

1/4 tsp. salt

1/3 c. milk

1/4 tsp. vanilla

1/3 c. brown sugar, packed

1/2 tsp. cinnamon

2 Tbsp. butter or margarine

Directions:

Mix 3 tablespoons fat with granulated sugar.

Add egg and beat until creamy.

Mix flour, baking powder and salt thoroughly.

Add to sugar mixture alternately with milk.

Add vanilla. Spread batter evenly in a greased 8-inch square baking pan.

Mix brown sugar and cinnamon and sprinkle over batter.

Dot with 2 tablespoons fat.

Bake at 350° (moderate oven) for 25 to 30 minutes.

Recettes de Cuisine - Volume 1

Recette 43: Angel Biscuits

Ingrédients:

5 c. flour

3 Tbsp. sugar

4 tsp. baking powder

1 1/2 pkg. dry yeast

2 c. buttermilk

1 tsp. soda

1 1/2 sticks margarine

1/2 c. warm water

Directions:

Mix flour, sugar, baking powder, soda and salt together.

Cut in margarine, dissolve yeast in warm water.

Stir into buttermilk and add to dry mixture.

Cover and chill.

Recettes de Cuisine - Volume 1

Recette 44: Quick Peppermint Puffs

Ingrédients:

8 marshmallows

2 Tbsp. margarine, melted

1/4 c. crushed peppermint candy

1 can crescent rolls

Directions:

Dip marshmallows in melted margarine; roll in candy. Wrap a crescent triangle around each marshmallow, completely covering the marshmallow and square edges of dough tightly to seal.

Dip in margarine and place in a greased muffin tin.

Bake at 375° for 10 to 15 minutes; remove from pan.

Recettes de Cuisine - Volume 1

Recette 45: Fruit Pizza

Ingrédients:

1 box yellow cake mix

1/4 c. water

1/4 c. brown sugar

1/2 c. soft butter

2 eggs

1/2 c. chopped nuts

Directions:

Mix ingredients and spread into 2 greased pizza pans.

Bake at 350° for 15-20 minutes.

Recettes de Cuisine - Volume 1

Recette 46: Chocolate Mint Bars

Ingrédients:

1 c. flour

1 c. sugar

1/2 c. oleo, softened

4 eggs

1 can chocolate syrup

Directions:

Mix together and bake in 9 x 13-inch pan at 350° for 25 to 30 minutes.

Top should spring back when touched lightly; do not overbake.

Cool completely, then spread with mint layer.

Recettes de Cuisine - Volume 1

Recette 47: Beer Bread

Ingrédients:

3 c. self rising flour

1 - 12 oz. can beer

1 Tbsp. sugar

Directions:

Stir the ingredients together and put in a greased and floured loaf pan.

Bake at 425 degrees for 50 minutes.

Drizzle melted butter on top.

Recettes de Cuisine - Volume 1

Recette 48: Chicken Divan

Ingrédients:

1/4 c. margarine
1/4 c. chopped onion (or as much as you want)
chopped celery to taste
1/4 c. flour
1/8 tsp. curry powder
1 can sliced mushrooms (save juice)
1 can cream of celery soup
1 pkg. chopped broccoli
1 cubed chicken
shredded Monterey Jack cheese

Directions:

Melt margarine in skillet; saute onions and celery.
Remove from heat.
Stir in flour and curry powder.
Drain mushrooms and keep juice.
Add water to juice to make 1/2 cup liquid.
Stir liquid and soup into flour mixture; add mushrooms.
Cook until thick.
Arrange broccoli and cubed chicken in a large baking dish. Spoon sauce over chicken.
Top with grated cheese.
Bake in a 350° oven for about 20 minutes or in microwave until cheese is melted.

Recettes de Cuisine - Volume 1

Recette 49: Mexican Cookie Rings

Ingrédients:

1 1/2 c. sifted flour
1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. butter
2/3 c. sugar
3 egg yolks
1 tsp. vanilla
multi-colored candies

Directions:

Sift flour, baking powder and salt together.

Cream together butter and sugar.

Add egg yolks and vanilla.

Beat until light and fluffy.

Mix in sifted dry ingredients.

Shape into 1-inch balls.

Push wooden spoon handle through center (twist).

Shape into rings.

Dip each cookie into candies.

Place on lightly greased baking sheets.

Bake in 375° oven for 10 to 12 minutes or until golden brown.

Cool on racks.

Serves 2 dozen.

Recettes de Cuisine - Volume 1

Recette 50: Vegetable-Burger Soup

Ingrédients:

1/2 lb. ground beef

2 c. water

1 tsp. sugar

1 pkg. Cup-a-Soup onion soup mix (dry)

1 lb. can stewed tomatoes

1 (8 oz.) can tomato sauce

1 (10 oz.) pkg. frozen mixed vegetables

Directions:

Lightly brown beef in soup pot.

Drain off excess fat.

Stir in tomatoes, tomato sauce, water, frozen vegetables, soup mix and sugar.

Bring to a boil.

Reduce heat and simmer for 20 minutes. Serve.

Recettes de Cuisine - Volume 1

Recette 51: Chicken Ole

Ingrédients:

4 chicken breasts, cooked
1 can cream of chicken soup
1 can cream of mushroom soup
1 can green chili salsa sauce
1 can green chilies
1 c. milk
1 grated onion
1 pkg. corn tortilla in pieces

Directions:

Dice chicken.

Mix all ingredients together.

Let sit overnight.

Bake 1 1/2 hours at 375°.

Recettes de Cuisine - Volume 1

Recette 52: Creamy Coleslaw(Better Homes And Gardens)

Ingrédients:

4 c. shredded cabbage

1/2 c. shredded carrots

1/4 c. finely chopped green pepper

2 Tbsp. finely chopped onion

1/2 c. mayonnaise

1 Tbsp. vinegar

2 tsp. sugar

1 tsp. celery seed

1/4 tsp. salt

Directions:

In a large bowl, combine cabbage, carrot, green pepper and onion or can use package of slaw mix purchased from store.

Recettes de Cuisine - Volume 1

Recette 53: Creole Flounder

Ingrédients:

2 lb. flounder or pollack fillets

1 1/2 c. chopped tomatoes

1/2 c. chopped green pepper

1/3 c. lemon juice

1 Tbsp. salad oil

2 tsp. salt

2 tsp. minced onion

1 tsp. basil leaves

1/4 tsp. coarsely ground black pepper

4 drops red pepper sauce

green pepper rings

Directions:

Heat oven to 500°.

Place fillets in single layer in baking dish, 13 1/2 x 9 x 2-inch.

Stir together remaining ingredients except pepper rings. Spoon over fillets.

Bake 5 to 8 minutes or until fish flakes easily with fork.

Remove fillets to warm platter. Garnish with green pepper rings. Makes 4 to 6 servings.

Recettes de Cuisine - Volume 1

Recette 54: Three Bean Salad

Ingrédients:

1 can green beans, wash and drain

1 can yellow beans, wash and drain

1 can kidney beans, wash and drain

1 c. sugar

1/2 c. salad oil

2/3 c. vinegar

1/3 c. water

Directions:

Mix together all of sugar, salad oil, vinegar and water until sugar is dissolved.

Pour over beans and let stand overnight.

Recettes de Cuisine - Volume 1

Recette 55: Dave'S Corn Casserole

Ingrédients:

1 (16 1/2 oz.) can whole kernel corn, drained

1 (16 1/2 oz.) can cream-style corn

1 (8 oz.) sour cream

1 (8 1/2 oz.) pkg. Jiffy corn bread mix

1 stick margarine

Directions:

In a bowl, mix corns, sour cream, corn bread mix and melted margarine.

Pour into a greased 8 x 8 x 2-inch pan.

Bake at 350° for 50 minutes.

Recettes de Cuisine - Volume 1

Recette 56: Casserole Italiano

Ingrédients:

1 lb. ground beef
1/3 c. chopped onion
1 can tomato soup
2 c. cooked wide noodles
1/2 tsp. oregano
1/2 tsp. salt
1/3 c. water
1 c. cheese

Directions:

Brown beef with onion and seasonings and combine in a 1 1/2-quart casserole with soup, water and noodles.

Place cheese around edges.

Bake at 350° for 30 minutes.

Recettes de Cuisine - Volume 1

Recette 57: Corned Beef And Cabbage Casserole

Ingrédients:

1 small cabbage, shredded

1 tsp. dry mustard

1 can corned beef, flaked

1 can cream of celery soup

1 medium chopped onion

Directions:

Combine all ingredients and cook uncovered over low heat until cabbage is crisp-tender, about 20 minutes.

Recettes de Cuisine - Volume 1

Recette 58: Crab Cakes

Ingrédients:

1 Tbsp. Worcestershire sauce

2 or 3 shakes Old Bay

1 tsp. dry mustard

2 Tbsp. mayonnaise

1 egg

Directions:

Mix together and carefully add 1 pound lump crab meat.

Mix ahead of time and refrigerate so they will hold together better.

Recettes de Cuisine - Volume 1

Recette 59: Taco Dip

Ingrédients:

2 (8 oz.) pkg. cream cheese, softened

1/2 c. mayonnaise or salad dressing

8 oz. mild taco sauce

2 to 4 thinly sliced green onions

1/2 green pepper, chopped

1 tomato, chopped

1 c. Mozzarella cheese

1 c. Cheddar cheese

1/2 c. black olives (optional)

tortilla chips

Directions:

Mix together cream cheese and mayonnaise.

Spread on to a large platter or two dinner plates.

Freeze for 15 minutes. Spread taco sauce evenly on top.

Layer remaining ingredients in the written order.

Serve with tortilla chips.

Recettes de Cuisine - Volume 1

Recette 60: Bonbon Cookies

Ingrédients:

1/2 lb. soft butter

1/2 c. peanut butter

1/2 lb. graham cracker crumbs

2 c. coconut

1/2 c. nut meats (optional)

dash of vanilla

Directions:

Cream together the butter and peanut butter.

Add the remaining ingredients.

Mix and form into balls (best to mix with your hands) and chill several hours, even a day.

Recettes de Cuisine - Volume 1

Recette 61: Forever Amber

Ingrédients:

1 lb. orange sliced candy, chopped

2 cans Angel Flake coconut

2 c. chopped pecans

2 cans condensed milk

1 tsp. vanilla

1 tsp. orange flavoring

Directions:

Mix together.

Spread in a buttered pan.

Bake for 30 minutes at 275°.

While still hot, sift 1 box of powdered sugar into it. Drop by teaspoons on waxed paper.

Let dry.

If it seems set on bottom, turn over and let it continue to dry.

Recettes de Cuisine - Volume 1

Recette 62: Gooney Coffee Cake

Ingrédients:

1 yellow cake mix

2 eggs

1 stick oleo, melted

1 c. chopped nuts

2 eggs

8 oz. softened cream cheese

1 lb. powdered sugar

Directions:

Mix together cake mix, 2 eggs and melted oleo.

Put in greased 9 x 13-inch pan.

Put chopped nuts on top of mixture.

Mix together 2 eggs, cream cheese and powdered sugar.

Add on top of first mixture.

Bake 15 minutes at 325°, then bake 20 minutes at 350°.

Recettes de Cuisine - Volume 1

Recette 63: Phylis' Pineapple-Banana Salad

Ingrédients:

1 large can chunk pineapple

4 to 5 bananas

Directions:

Drain pineapple and reserve juice.

Cut bananas in chunks like pineapple.

Recettes de Cuisine - Volume 1

Recette 64: Chicken Casserole

Ingrédients:

- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 can cream of celery soup
- 1 cut up chicken
- 1/2 c. melted butter or margarine
- 1 1/2 c. uncooked rice

Directions:

Mix all ingredients together in baking dish.

Cover and bake at 350° for 2 1/2 hours.

Bake the last 45 minutes, uncovered, to brown top of chicken.

Recettes de Cuisine - Volume 1

Recette 65: Pineapple Nut Pie

Ingrédients:

- 1 (8 oz.) pkg. cream cheese
- 1 can sweetened condensed milk
- 1/2 c. crushed pineapple
- 1/3 c. chopped nuts
- 1/3 c. lemon juice

Directions:

Cream the cream cheese; add the milk and beat smooth.

Add lemon juice, pineapple and nuts.

Beat well.

Pour into graham cracker crust and chill.

Slice in small servings (very rich) and top with dollop of Cool Whip.

Recettes de Cuisine - Volume 1

Recette 66: Annie'S Diabetic Candy

Ingrédients:

1 (8 oz.) Jell-O sugar-free vanilla or French vanilla pudding (put in dry)

1 (8 oz.) Philadelphia light cream cheese

2 Tbsp. butter

2 Tbsp. peanut butter or more if you would like

Directions:

Mix all ingredients, form in small balls and roll in chopped peanuts.

Keep refrigerated.

Recettes de Cuisine - Volume 1

Recette 67: Frozen Peach Mousse

Ingrédients:

4 medium peaches, peeled and chopped

1 to 1 1/4 c. sugar

1 1/4 c. sour cream (use light)

1/4 c. lemon juice

3/4 to 1 tsp. vanilla

Directions:

Puree peaches in a blender.

Add remaining ingredients.

Blend and pour in container and freeze.

Recettes de Cuisine - Volume 1

Recette 68: Strawberry Pie

Ingrédients:

16 oz. Cool Whip

2 pkg. frozen strawberries *

2 (9-inch) deep pan pie crusts

1 3/4 c. sugar

12 oz. cream cheese

Directions:

*Can also use blueberries or cherries.

Recettes de Cuisine - Volume 1

Recette 69: Blueberry Surprise

Ingrédients:

1 stick margarine

1 1/2 c. graham cracker crumbs

1/4 c. granulated sugar

Directions:

Mix ingredients and press 2/3 mixture in bottom of square baking dish.

(A bowl that has the same diameter top and bottom may be used, 1 1/2 to 2-quart size.)

Recettes de Cuisine - Volume 1

Recette 70: Moist Devil'S Food Cake

Ingrédients:

2 c. sifted flour

1 1/2 tsp. baking soda

1/4 tsp. salt

1/2 c. shortening

1 1/2 c. sugar

2 eggs, separated

1/2 c. cocoa

water

1 tsp. vanilla

1 c. milk

Directions:

Sift together the flour, soda and salt; set aside.

Combine shortening and sugar in a bowl.

Beat until creamy.

Add egg yolks; beat well.

Combine cocoa, water and vanilla to make 1 cup; mix well.

Add to batter.

Add flour mixture alternately with milk.

Beat well after each addition; set aside.

Beat egg whites until stiff peaks form when beater is lifted.

Fold into batter. Bake in two 9-inch greased cake pans at 375° for 30 minutes.

Recettes de Cuisine - Volume 1

Recette 71: Dot'S Civil War Cake

Ingrédients:

3 medium apples, chopped

2 c. raisins

1 c. brown sugar

1 c. granulated sugar

2 Tbsp. shortening

2 c. cold water

3 c. flour

2 tsp. soda

1 tsp. cinnamon

1 tsp. nutmeg

1 tsp. cloves

1 tsp. salt

1 c. nuts

Directions:

Combine and cook first 6 ingredients.

Bring to boil and boil 5 minutes; cool.

Add sifted, dry ingredients to apple mixture. Stir and blend only.

Add nuts.

Pour into greased and floured tube pan.

Bake 1 hour at 350°.

Serves 16.

Recettes de Cuisine - Volume 1

Recette 72: Potato Casserole

Ingrédients:

6 c. diced potatoes

1/2 c. chopped onion

3/4 c. melted butter

1 can cream of chicken soup

1 (8 oz.) sour cream

1 c. grated Cheddar cheese

2 c. crushed cornflakes

Directions:

Peel and dice potatoes; place in bowl of cold, salted water. Drain potatoes and dry on paper towels.

Mix 1/2 cup butter, onions, soup, sour cream and cheese; stir well.

Add potatoes to mixture and pour into a 2 1/2-quart casserole dish.

Crush cornflakes, mix with remaining butter.

Sprinkle cornflakes and butter on top of potato mixture.

Bake at 350° for 50 minutes.

Recettes de Cuisine - Volume 1

Recette 73: Dream Pie

Ingrédients:

vanilla wafers

butter

Directions:

Mix vanilla wafer crumbs with butter.

Recettes de Cuisine - Volume 1

Recette 74: Divinity Fudge

Ingrédients:

2 2/3 c. sugar

2/3 c. white corn syrup (Karo)

2/3 c. cold water

2 egg whites

1 tsp. vanilla

1 c. chopped nuts

Directions:

Stir well together the sugar, syrup and water.

Allow to boil without stirring until it forms a hard ball in cold water.

Pour this over stiffly beaten egg whites, beating constantly.

Cool; add vanilla and nuts.

Beat until cool and thick enough to set. Pour into a buttered platter or drop by teaspoons on waxed paper.

Recettes de Cuisine - Volume 1

Recette 75: Apple Crisp

Ingrédients:

apples

1/2 c. sugar

1 tsp. cinnamon

1/4 c. sugar

1 c. flour

dash of salt

1/2 c. corn flake crumbs

1 stick oleo

Directions:

Mix 1/2 cup of sugar and cinnamon.

Spread on apples.

Mix 1/4 cup sugar, flour, salt, cornflake crumbs and oleo.

Spread mixture on apples.

Recettes de Cuisine - Volume 1

Recette 76: Sausage Balls

Ingrédients:

2 c. Bisquick

1 lb. sausage

8 oz. pkg. Cheddar cheese, grated

Directions:

Mix sausage and cheese together.

Add Bisquick and mix thoroughly.

Roll into medium size balls.

Bake at 350° for 15 minutes or until golden brown.

Recettes de Cuisine - Volume 1

Recette 77: Consomme Chicken

Ingrédients:

chicken parts

1 can cream of chicken soup

1 can consomme

2 c. rice

salt to taste

pepper to taste

Directions:

Add enough liquid to chicken soup and consomme to make 4 cups of water.

Season with salt and pepper.

Cook at 350° for 1 hour.

Recettes de Cuisine - Volume 1

Recette 78: Spanish Hamburgers

Ingrédients:

1/2 c. celery
2 chopped onions
2 Tbsp. butter
1 lb. ground beef
2 Tbsp. vinegar
2 Tbsp. lemon juice
2 Tbsp. brown sugar
1 1/2 Tbsp. mustard
1 tsp. salt
1 1/2 tsp. pepper
1 c. catsup
1 c. water

Directions:

Brown celery, onions and ground beef in butter.

Add vinegar, lemon juice, brown sugar, mustard, salt, pepper catsup and water. Simmer for 30 minutes.

Recettes de Cuisine - Volume 1

Recette 79: Egg Drop Soup

Ingrédients:

- 2 (13 3/4 oz.) cans chicken broth
- 1 Tbsp. cornstarch
- 1 well beaten egg
- 2 Tbsp. sliced (1/4-inch) green onion

Directions:

In saucepan slowly stir the chicken broth into cornstarch. Cook, stirring constantly, until slightly thickened.

Slowly pour in the well beaten egg; stir once gently.

Remove from heat. Garnish with sliced green onion.

Makes 4 servings.

Recettes de Cuisine - Volume 1

Recette 80: Mulled Cider

Ingrédients:

1/2 gal. apple juice

1 tsp. allspice

1 tsp. whole cloves

1 cinnamon stick

1 c. brown sugar

Directions:

Simmer all of the ingredients.

Strain into warmed mugs and top

with

a

dash of nutmeg.

This recipe can be doubled many times, according to the number of guests present.

Recettes de Cuisine - Volume 1

Recette 81: Sesame Ginger Chicken

Ingrédients:

1 Tbsp. sesame seed, toasted
2 tsp. grated ginger
2 Tbsp. honey
2 Tbsp. reduced-sodium soy sauce
4 (4 oz.) skinned chicken breast halves
vegetable cooking spray
thin green onion strips

Directions:

Combine first 4 ingredients in a small bowl, stir well and set aside.

Place chicken between 2 sheets of waxed paper or heavy duty plastic wrap, and flatten to 1/4-inch thickness, using meat mallet or rolling pin.

Coat grill rack with cooking spray; place on grill over coals.

Place chicken on rack and cook 4 minutes on each side, basting frequently with soy sauce mixture.

Transfer chicken to a serving platter and garnish with green onion, if desired.

Yields 4 servings, about 200 calories.

Recettes de Cuisine - Volume 1

Recette 82: Egg Casserole

Ingrédients:

1 Vidalia onion, chopped
1 (16 oz.) pkg. fresh mushrooms
2 green peppers
1 clove garlic
olive oil
6 pieces bread (battered with either butter or margarine)
6 eggs
milk (as much as you would like; to fluff eggs)

Directions:

Saute together first 5 ingredients.

In a separate 9 x 12-inch pan, mix bread, eggs

and

milk.

Put

pieces of bread into

pan; add your

vegetables,

then

your

eggs.

Place in refrigerator overnight (at least 8 hours). Add Cheddar cheese before cooking.

Bake at 350° for 1 hour.

Recettes de Cuisine - Volume 1

Recette 83: Cranberry-Apple-Orange Salad

Ingrédients:

- 1 (12 oz.) bag raw cranberries (2 c.)
- 1 c. sugar
- 1 medium apple, peeled, cored and cut into wedges
- 1 orange, peeled, seeded and broken in wedges
- 1 (3 oz.) pkg. orange gelatin
- 1/2 c. nuts (optional)

Directions:

In food processor or blender, grind cranberries, apple and orange.

Mix with sugar and set aside.

Prepare gelatin according to package directions, using 1/4 cup less of cold water.

Chill until it begins to thicken.

Add cranberry mixture and nuts.

Mix well.

Pour into a mold, if desired, or leave in a bowl and stir before serving.

Chill until set.

Can even be made a day ahead. Keeps well in refrigerator for a few days.

Recettes de Cuisine - Volume 1

Recette 84: Brown Rice

Ingrédients:

1 c. raw rice

1 can beef consomme

1 can French onion soup

1 (4 oz.) can mushrooms

1/2 stick margarine, cut up

Directions:

Put in a covered 1 1/2-quart dish.

Bake 1 hour at 350°.

Recettes de Cuisine - Volume 1

Recette 85: Cranberry Salad

Ingrédients:

- 2 (3 oz.) pkg. softened cream cheese
- 2 Tbsp. margarine
- 2 Tbsp. sugar
- 1 (16 oz.) can whole berry cranberry sauce
- 3/4 c. crushed pineapple, drained
- 1/2 c. chopped walnuts
- 1 c. whipping cream

Directions:

Mix cream cheese, margarine and sugar.

Add fruit and walnuts. Whip cream and fold into fruit and cream cheese mixture.

Pour into round mold.

Freeze 6 hours.

Remove from mold shortly before serving.

Makes 12 servings.

Recettes de Cuisine - Volume 1

Recette 86: Cheese Dip

Ingrédients:

2 lb. Velveeta cheese

1 (15 oz.) can Italian tomatoes

2 small cans green chili peppers

1/2 medium onion, minced

3 cloves garlic

1/2 tsp. salt

Directions:

Dice tomatoes and peppers.

Combine all ingredients in top of double boiler for 30 minutes.

Serve hot over corn chips.

Recettes de Cuisine - Volume 1

Recette 87: Funnel Cake

Ingrédients:

1 1/3 c. flour

1 1/4 tsp. salt

1/2 tsp. soda

2 Tbsp. sugar

3/4 Tbsp. baking powder

1 egg, beaten

2/3 c. milk (more if batter is too thick)

oil (for frying)

powdered sugar

Directions:

Sift first 5 ingredients together in a bowl.

Mix egg and milk together; add to dry ingredients.

Beat until smooth.

Hold finger over bottom of a funnel; pour in some batter.

Remove finger to let batter drop.

Drop batter in a spiral motion into pan filled with 1 inch of hot oil (375°).

Fry until golden brown, turning once.

Remove from pan; drain on a paper towel.

Sprinkle with powdered sugar and serve hot.

Recettes de Cuisine - Volume 1

Recette 88: Fast Real Good Fudge

Ingrédients:

4 lb. confectioners sugar

1 c. cocoa

1 c. chopped nuts

1 lb. margarine (not whipped)

1 lb. Velveeta

1 Tbsp. vanilla

Directions:

In large bowl, put confectioners sugar, cocoa and chopped nuts.

In saucepan, put margarine and Velveeta.

Melt and add vanilla.

Pour hot mixture over sugar mixture.

Mix quickly and pour into buttered cookie sheet.

Cool and cut into squares.

Recettes de Cuisine - Volume 1

Recette 89: Squash Casserole

Ingrédients:

3 lb. squash

3 onions

1 pt. sour cream

3 carrots, grated

2 cans chicken or mushroom soup

1 pkg. Pepperidge Farm stuffing mix

1 stick butter

salt and pepper to taste

Directions:

Cook squash, onions and carrots until tender.

Mash.

Melt butter in pan; stir in stuffing until all is coated.

Drain all water from squash.

Stir in sour cream and soup.

Place in a greased baking dish a layer of squash and a layer of stuffing. Bake at 350° for 35 minutes.

Recettes de Cuisine - Volume 1

Recette 90: Cheese Ball

Ingrédients:

2 pkg. cream cheese
2 c. shredded Cheddar cheese (8 oz.)
1 Tbsp. chopped pimento
1 Tbsp. chopped green pepper
1 Tbsp. chopped onion
1 tsp. lemon juice
2 tsp. Worcestershire sauce
dash of Tabasco sauce
dash of salt

Directions:

Combine softened cream and Cheddar cheeses.
Add chopped up items.
Mix and add liquids last.
Mix well.
Roll into ball and cover with chopped nuts.

Recettes de Cuisine - Volume 1

Recette 91: *Apricot Salad

Ingrédients:

- 1 large pkg. apricot jello (6 oz.)
- 2/3 c. sugar
- 1 (8 oz.) pkg. cream cheese
- 2 jars Junior baby food apricots
- 1 (No. 2) can crushed pineapple (20 oz.)
- 1 tall can evaporated milk, chilled and whipped
- 2/3 c. water

Directions:

Dissolve jello in boiling water; add sugar.

Blend in the cream cheese with a fork.

Add can of crushed pineapple and apricot baby food.

Refrigerate.

Chill can of milk.

When jello starts to set, take milk out of the refrigerator and beat until stiff.

Fold partially set jello into cream.

Chopped nuts can be used for garnish.

This is a large salad; could fill a 2-quart mold or 2 (1-quart) molds.

Serves about 12.

Recettes de Cuisine - Volume 1

Recette 92: Pound Cake

Ingrédients:

3 c. plain flour (cake flour may be substituted for plain flour)

3 c. sugar

1/2 tsp. baking powder

3 dashes of salt

5 eggs

2 sticks margarine

1/2 c. butter flavor Crisco

1 c. sweet milk

1 to 2 Tbsp. flavoring (lemon, vanilla or almond or a combination of the 3)

Directions:

Have all ingredients at room temperature. Hand stir all dry ingredients together. Add eggs and stir. Add butter and Crisco and stir. Add milk and stir. Put batter in mixer and beat at high speed until well blended. Add 1 to 2 teaspoons of your favorite flavoring and mix well. Pour batter into greased and floured tube pan. Place in cold oven. Bake at 325° for 1 hour and 20 to 30 minutes.

Recettes de Cuisine - Volume 1

Recette 93: Monkey Bread

Ingrédients:

2 loaves frozen bread, softened

1/2 c. margarine

1 c. brown sugar

1 large box vanilla pudding (not instant)

2 Tbsp. milk

cinnamon to taste

Directions:

Use greased 9 x 13-inch pan or Bundt pan.

Melt butter; add brown sugar, pudding, milk and cinnamon.

Break up 1 loaf into round balls; place in pan.

Pour mixture over and break second loaf over this.

Rise 2 1/2 to 3 hours.

Bake 30 minutes at 350°; turn out immediately to cool.

Recettes de Cuisine - Volume 1

Recette 94: Chicken Roll-Ups

Ingrédients:

- 1 (8 oz.) can crescent rolls
- 1 1/2 c. grated medium or sharp cheese
- 1 hen, cooked and diced
- 1 can cream of chicken soup
- 1 1/2 c. milk

Directions:

Unroll crescent rolls; add cooked chicken and grated cheese. Wrap roll over chicken and cheese; pinch sides together.

Recettes de Cuisine - Volume 1

Recette 95: Beef And Spanish Rice Casserole

Ingrédients:

1 can Spanish rice

1 can corned beef

1 diced onion

1/2 c. grated Cheddar cheese

Directions:

Spray a 1-quart casserole dish with Pam.

Layer rice and meat, diced onion and grated cheese.

Bake at 350° for 25 to 30 minutes.

Recettes de Cuisine - Volume 1

Recette 96: Baked Beans

Ingrédients:

3 (1 lb.) cans pork and beans
1/2 c. bell pepper, chopped
1/2 c. onions, chopped
3/4 c. catsup
1/3 c. brown sugar, packed hard
1 tsp. salt
1/3 tsp. black pepper
1 lb. ground beef
1 Tbsp. oil

Directions:

Cook onions and bell pepper in oil until onions are transparent.

Add beef and cook until brown.

Mix all ingredients together.

Bake in 350° oven for 45 minutes, or after mixing together, pour in crock-pot and cook 6 to 10 hours on low.

Recettes de Cuisine - Volume 1

Recette 97: Sweet-N-Sour Chicken

Ingrédients:

2 c. diced cooked chicken
2 Tbsp. shortening
1/2 c. onion (large chunks)
2 c. carrot chunks
1 1/4 c. water
3 chicken bouillon cubes
1/4 c. packed brown sugar
2 Tbsp. cornstarch
1/4 tsp. ginger
1/4 c. catsup
2 Tbsp. vinegar
1 Tbsp. soy sauce
1 c. green pepper (large chunks)
8 oz. pineapple chunks

Directions:

Saute onion in 2 tablespoons shortening.
Add carrots, water and bouillon cubes.
Simmer 5 minutes.
Combine next 6 ingredients.
Add to vegetable mixture and cook until clear.
Add pepper, pineapple and chicken.
Cover and simmer 5 minutes or until heated through.

Recettes de Cuisine - Volume 1

Serve with rice or angel hair noodles. Serves 6 people.

Recettes de Cuisine - Volume 1

Recette 98: Ambrosia

Ingrédients:

8 to 10 juicy oranges, peeled and diced

1 c. moist coconut

1/2 c. pecans, chopped

1/2 c. cherries, halved

1/4 c. sugar

1 c. orange juice

Directions:

Combine all ingredients. Chill overnight.

Yields 4 to 6 servings.

Recettes de Cuisine - Volume 1

Recette 99: Crazy Peanut Butter Cookies

Ingrédients:

1 c. creamy peanut butter

1 c. sugar

1 egg

Directions:

Mix together and roll into balls; flatten with fork.

Bake on ungreased cookie sheet.

Makes 2 dozen.

Quick, easy and good.

Recettes de Cuisine - Volume 1

Recette 100: Brickle Bars

Ingrédients:

1 box yellow cake mix

2 eggs

1/3 c. soft margarine

1 can Eagle Brand milk

1 c. pecans

1/2 c. Bits 'O Brickle

Directions:

Mix together with a fork:

cake mix, 1 egg and margarine. Press into a 13 x 9-inch pan.

Next mix Eagle Brand milk, 1 egg, pecans and Bits 'O Brickle.

Pour over cake mixture.

Bake 30 minutes at 350°.

Let cool and cut into bars.

Recettes de Cuisine - Volume 1

Recette 101: Pancakes

Ingrédients:

1 c. flour

1 tsp. soda

1 tsp. salt

1 Tbsp. sugar

1 egg

3 Tbsp. margarine, melted

1 c. buttermilk

Directions:

Mix dry ingredients.

Add egg, margarine and buttermilk. Stir by hand until well blended.

Pour onto non-stick pan or griddle with a little oil added.

Cook until bubbly and turn over.

Recettes de Cuisine - Volume 1

Recette 102: Crustless Vegetable Ham Pie

Ingrédients:

1/4 c. butter
1/4 lb. mushrooms, sliced
1 garlic clove, minced
1 medium zucchini, sliced thinly
1/4 c. chopped onion
1 c. diced, cooked ham
4 eggs
2 c. Ricotta cheese
1 c. shredded Monterey Jack
1 (10 oz.) pkg. frozen spinach, thawed and drained
1/2 tsp. dill weed
salt and pepper

Directions:

Preheat oven to 325°.

In large frying pan, melt butter and saute mushrooms, garlic, onion and zucchini until tender, approximately 2 minutes.

Add ham and cook 1 more minute; set aside.

Recettes de Cuisine - Volume 1

Recette 103: Red Cabbage And Apples

Ingrédients:

1 c. red cabbage, finely chopped

2 Tbsp. butter

2 apples, finely sliced

1 Tbsp. brown sugar

1 Tbsp. vinegar

Directions:

In a saucepan filled with lightly salted boiling water, cook red cabbage for 5 minutes; then drain.

Recettes de Cuisine - Volume 1

Recette 104: German Potato Salad

Ingrédients:

4 lb. potatoes, cooked

6 slices bacon, diced

1/2 c. sugar

3 Tbsp. flour

2 tsp. salt

1/4 tsp. pepper

1 c. cider vinegar

1 c. water

4 green onions, sliced

Directions:

Peel and cut potatoes in thin slices.

Fry bacon until crisp. Remove bacon from grease and reserve 1/2 cup drippings to make dressing.

Blend sugar, flour, salt and pepper.

Stir into bacon drippings to make smooth paste.

Add vinegar and water.

Boil 2 to 3 minutes.

Combine sauce, potatoes and onions in skillet.

Turn skillet off.

Cover with a towel (not a lid) and let stand at room temperature 3 or 4 hours.

Sprinkle with bacon.

Recettes de Cuisine - Volume 1

Recette 105: Jan'S Winter Soup

Ingrédients:

2 Tbsp. butter

2 medium onions, chopped

1 lb. ground beef or turkey

1 clove garlic, minced

3 c. beef or chicken broth

1 (28 oz.) can tomatoes, chopped

1 c. diced potatoes

3 carrots, chopped

1 c. celery, chopped

1 c. frozen green beans

1 c. dry red wine

1/2 tsp. basil

1/4 tsp. thyme

salt and pepper to taste

Directions:

Saute onions and garlic in butter until onions are tender. Add meat and brown. Drain well. Add the rest of the ingredients and simmer at least one hour.

Recettes de Cuisine - Volume 1

Recette 106: Microwave Spice Tea

Ingrédients:

1 (1 lb. 2 oz.) jar Tang

1 pkg. lemonade Kool Aid with sugar added

2 c. sugar

1 tsp. ground cloves

2 tsp. cinnamon

1/2 c. instant tea

Directions:

Mix all ingredients together and store in airtight container. When ready to serve, heat 1 cup water in microwave until boiling. Add 3 heaping teaspoons.

Mix to water and stir well.

Great for winter cold and to get the chill out.

Recettes de Cuisine - Volume 1

Recette 107: Barbecue Noodle Cheese Bake

Ingrédients:

1 can Manwich

1 lb. hamburger

American cheese slices

noodles, cooked and drained

Directions:

Cook hamburger and crumble.

Add Manwich.

Spray Pam in baking dish.

Layer 1/2 of noodles, then 1/2 hamburger mixture on noodles. Put enough cheese slices on to cover meat.

Layer all again.

Bake for 1/2 hour at 350°.

Recettes de Cuisine - Volume 1

Recette 108: Cutout Cookie

Ingrédients:

1/2 c. shortening

1/2 c. butter

1 c. sugar

2 eggs, beaten

1 1/2 tsp. vanilla

2 1/2 c. flour

1 tsp. baking powder

1/2 tsp. salt

Directions:

Mix all ingredients.

Chill for several hours.

Cut out with cookie cutters.

Bake at 350° for 10 minutes.

Frost if you want to. Makes approximately 4 dozen.

Recettes de Cuisine - Volume 1

Recette 109: Don Juan'S Sangria

Ingrédients:

1 lime, cut into wedges

1 orange, cut into slices

1/2 large apple, cut into thin wedges

1/2 to 3/4 c. sugar

1 bottle dry red Spanish wine

1/4 c. brandy

1/4 c. Triple Sec

club soda

Directions:

Squeeze the juice of lime, orange and apple in a large pitcher; add 1/2 cup sugar and fruit pieces.

Pour in the wine, brandy and Triple Sec and stir with a long handled spoon until well mixed.

Taste.

If you prefer the sangria sweeter, add up to 1/4 cup more sugar.

Recettes de Cuisine - Volume 1

Recette 110: Ranch Beef And Beans

Ingrédients:

1 lb. cooked, crumbled hamburger (drained)

1 c. onion, chopped

1 c. kidney beans, cooked and drained

1 c. butter beans

1 c. baked beans

3/4 c. ketchup

1 sm. can mild green chilies, chopped (opt.)

1 TBSP prepared mustard

1 tsp. beef bouillon

1/2 c. water

2 TBSP. honey

2/3 c. bell pepper, chopped

1 tsp. Worcestershire sauce

1/2 tsp. garlic pwd

Directions:

Combine all ingredients in large pot; simmer 30-45 minutes or until onion and bell peppers become soft.

This recipe triples and freezes well.

Serve with cornbread.

Recettes de Cuisine - Volume 1

Recette 111: Crisp Oatmeal Cookies

Ingrédients:

4 c. quick cooking oats
2 c. brown sugar, packed
1 c. salad oil
2 eggs, well beaten
1/2 tsp. salt
1 tsp. almond extract

Directions:

Mix oats, brown sugar and oil; let stand overnight or 8 hours. Preheat oven to 325°.
Mix rest of ingredients into oat mixture. Drop by teaspoon onto greased baking sheet.
Bake 15 minutes. Cool completely before removing from baking sheet.

Recettes de Cuisine - Volume 1

Recette 112: Souper Tuna Crunch

Ingrédients:

1 can Chinese noodles

1 can Campbell's cream of mushroom soup

3/4 c. water

1 (6 1/2 oz.) can Chicken of the Sea tuna, drained and broken in chunks

1 c. cashews or peanuts

1 c. chopped celery

1/2 c. finely chopped onion

1/2 c. cooked peas

soy sauce

Directions:

Reserve 1/2 cup Chinese noodles.

In 1 1/2-quart casserole, combine remaining noodles, soup, water, tuna, cashews, celery, onion and peas.

Bake at 350° for 30 minutes or until hot.

Stir; sprinkle reserved noodles around edge.

Bake 5 minutes more. Serve with soy sauce.

Makes about 4 1/2 cups.

Recettes de Cuisine - Volume 1

Recette 113: Cheese-Ham Ball

Ingrédients:

1/2 lb. Cheddar cheese, shredded

1 (8 oz.) pkg. cream cheese

1 small flat can deviled ham

1 Tbsp. pimienta, chopped

approximately 1 Tbsp. dried parsley, soaked in water, then patted dry on paper towel

dash of Worcestershire sauce

1/2 tsp. fresh minced onion

Directions:

Mix all ingredients.

Form into a ball and roll in chopped pecans.

Serve with assorted crackers.

Recettes de Cuisine - Volume 1

Recette 114: Cheese Ball

Ingrédients:

2 (8 oz.) cream cheese

2/3 can chopped black olives

1 jar Armour dried beef

4 green onions (tops and all)

1/2 jar mushrooms

Directions:

Chop all and mix with hands.

Form into ball and refrigerate for 1 to 2 days.

Sprinkle with paprika and serve with Ritz crackers.

Recettes de Cuisine - Volume 1

Recette 115: Pasta Chicken Salad(268 Calories Per Serving)

Ingrédients:

3 1/2 c. (8 oz.) large shells (uncooked)
2 c. cubed, cooked chicken (light meat)
2 c. fresh, raw broccoli flowerets
2 c. fresh, raw cauliflower
1 c. sliced carrots
1 c. sliced green onions
1/2 lb. fresh mushrooms, sliced
1 c. (8 oz. bottle) reduced calorie creamy Italian salad dressing
3/4 c. skim milk
salt and pepper to taste

Directions:

Cook large shells according to package directions.

Drain and cool (rinse with cold water to cool quickly, then drain well). Combine cooled large shells with remaining ingredients and toss lightly.

Chill.

Makes 8 servings.

Recettes de Cuisine - Volume 1

Recette 116: Zucchini-Artichoke Continental

Ingrédients:

- 1 (9 oz.) pkg. frozen artichoke hearts
- 2 Tbsp. water
- 3 medium zucchini (1 lb.), sliced 1/4-inch thick (4 c.)
- 2 c. fresh mushrooms, halved
- 2 Tbsp. finely chopped green onion
- 2 cloves garlic, minced
- 1 Tbsp. margarine or butter
- 2 medium tomatoes, cut into wedges and seeded
- 1/4 c. grated Parmesan cheese

Directions:

In 2-quart microwave-safe casserole, microcook artichokes and water, covered, on 100% power (High) for 3 to 4 minutes or until thawed.

Stir.

Add next 3 ingredients.

Cover.

Cook on High for 9 to 11 minutes (low-wattage oven for 12 to 14 minutes) or just until tender; stir once.

Drain well.

Stir in garlic, 1/2 teaspoon salt and 1/4 teaspoon pepper.

Dot with margarine or butter.

Cover; cook on High for 1 minute.

Stir in tomatoes; sprinkle with cheese.

Recettes de Cuisine - Volume 1

Let stand 2 minutes.

Makes 6 servings.

Recettes de Cuisine - Volume 1

Recette 117: Supreme Beef Casserole

Ingrédients:

1 lb. ground chuck
1 tsp. shortening
1 (16 oz.) can tomatoes
1 (8 oz.) can tomato sauce
2 tsp. salt
2 tsp. sugar
2 garlic cloves, crushed
1 (5 oz.) pkg. egg noodles
1 c. sour cream
1 (3 oz.) pkg. cream cheese
6 green onions or scallions, chopped (with tops)
1 c. grated cheese

Directions:

Melt shortening in a skillet.

Add beef, breaking into pieces with a fork.

Cook until brown.

Drain off fat.

Stir into meat the tomatoes and tomato sauce, adding salt, sugar and garlic. Simmer for 5 to 10 minutes.

Meanwhile, cook the noodles.

Drain well and with a fork blend in sour cream, cream cheese and onions.

Recettes de Cuisine - Volume 1

Recette 118: Chicken Salad

Ingrédients:

1 (12.5 oz.) can chunk white chicken

2 c. chopped celery

1 small pkg. slivered almonds

1 c. water chestnuts

1 c. white grapes

1/2 tsp. salt

1/8 tsp. pepper

1 tsp. lemon juice

curry powder to taste

nonfat mayonnaise

Directions:

Combine all ingredients; chill.

Recettes de Cuisine - Volume 1

Recette 119: Chess Pie

Ingrédients:

1 stick margarine

1 1/2 c. sugar

1 Tbsp. meal

1 Tbsp. vinegar

4 eggs (add one at a time)

dash of salt

1 tsp. vanilla

Directions:

Mix ingredients in order given.

Bake at 300° to 325° for 30 minutes or until firm.

Recettes de Cuisine - Volume 1

Recette 120: Cold Spaghetti Salad

Ingrédients:

- 1 lb. vermicelli
- 1 lb. fine chopped bell pepper
- 2 small zucchini, finely chopped
- 1 large purple onion, sliced thin
- 1 large bottle Bernstien Italian dressing
- 1/2 to 3/4 jar Schilling Salad Supreme seasoning

Directions:

Cook noodles 1/2 done (do not rinse).

Add all other ingredients; mix well.

Marinate at least 3 hours.

The longer it sits, the better it gets!!

Recettes de Cuisine - Volume 1

Recette 121: Cucumber Salad With Dill

Ingrédients:

2 cucumbers, sliced very thin

1/3 c. white vinegar

1 tsp. salt

3 Tbsp. sugar

1 large onion, sliced thin

fresh dill

Directions:

Combine all ingredients, except dill, making sure juices are mixed well.

Garnish with dill.

Chill.

Recettes de Cuisine - Volume 1

Recette 122: Chicken Spaghetti

Ingrédients:

- 1 (13 oz.) can cooked chicken
- 1 (10 oz.) can cream of mushroom soup
- 1 (10 oz.) can cream of chicken soup
- 1 (10 oz.) can Rotel tomatoes
- 1 to 2 c. cheese of your choice
- 1 (16 oz.) pkg. spaghetti
- 1 Tbsp. steak seasoning

Directions:

Cook spaghetti and drain.

Mix all other ingredients together.

Add to spaghetti, place in a 13x9 casserole dish.

Cook for 30 minutes at 350 degrees.

Recettes de Cuisine - Volume 1

Recette 123: Cheese Ball

Ingrédients:

2 (8 oz.) cream cheese
4 c. shredded sharp cheese
1/3 c. mayonnaise
1 tsp. Worcestershire sauce
1/8 tsp. garlic salt
1/8 tsp. celery salt
1/8 tsp. onion salt
1/2 c. chopped pimento
1/4 c. chopped olives
1/4 c. parsley flakes
1/2 jar dried chipped beef

Directions:

Mix all ingredients except chipped beef and parsley.
Chill for 1 hour.
Shape in ball.
Roll in chipped beef and parsley until well coated.
Keep in refrigerator.
Serve with cracker (any kind).

Recettes de Cuisine - Volume 1

Recette 124: Pistachio Salad

Ingrédients:

pistachio pie filling (instant)

1 can crushed pineapple

1 c. miniature marshmallows

1/2 container Cool Whip (small)

Directions:

Mix together all ingredients and refrigerate.

Serve on lettuce leaf.

Use 9 x 13-inch pan.

Recettes de Cuisine - Volume 1

Recette 125: Good Sweet Muffins

Ingrédients:

1 egg
1/2 c. milk
1/4 c. vegetable oil
1 1/2 c. flour
1/2 c. sugar
2 tsp. baking powder
1/2 tsp. salt
1 c. blueberries (optional)

Directions:

Heat oven to 400°.

Beat egg with fork.

Add remaining ingredients except blueberries and stir until flour is moistened. Batter should be lumpy.

Add blueberries, if desired.

Fill muffin cups 2/3 full.

Bake 20 to 25 minutes.

Serve warm.

Recettes de Cuisine - Volume 1

Recette 126: Vanilla Creme Dessert

Ingrédients:

- 1 c. flour
- 1 stick margarine, melted
- 1/2 c. crushed pecans
- 1 large pkg. cream cheese
- 1 large pkg. Cool Whip
- 1 c. powdered sugar
- 2 large pkg. instant vanilla pudding
- 3 c. milk

Directions:

Mix flour and melted margarine.

Pat mixture in 9 x 13-inch baking pan.

Bake at 375° for 10 minutes.

Let cool.

Recettes de Cuisine - Volume 1

Recette 127: St. Joseph'S Zeppole

Ingrédients:

1 c. water

1/2 c. butter

1 tsp. sugar

1 c. all-purpose flour

4 large eggs

Directions:

Combine water, butter, sugar and salt in saucepan and bring to a boil.

Add flour all at once, then beat with a wooden spoon for 1 minute or until mixture leaves sides of pan and forms a ball. Cool mixture.

Add eggs one at a time, beating after each egg, until mixture has satin-like sheen.

Use pastry bag with large star tip and fill with mixture.

Make doughnut shape with pastry bag on greased cookie sheet.

Bake in 400° oven for 20 minutes or until puffed and well browned.

Cool.

Slice each zeppole in half and fill with the following filling.

Recettes de Cuisine - Volume 1

Recette 128: Corn "Oysters"

Ingrédients:

1 can cream-style corn

2 eggs

1/2 tsp. grated onion

8 to 10 finely rolled crackers

salt

Directions:

Mix and let stand several hours or overnight.

Drop by teaspoon in hot vegetable oil and fry until brown on both sides.

Recettes de Cuisine - Volume 1

Recette 129: Bright Party Beans

Ingrédients:

2 lb. ground beef
1 pkg. dry onion mix
1 (No. 3) can B & M beans
2 (15 oz.) cans kidney beans
2 (15 oz.) cans small yellow lima beans
2 cans green baby lima beans
1/2 c. dark brown sugar
1/2 c. dark or light Karo syrup
1 tsp. chili powder
1 c. ketchup
1 Tbsp. dry mustard
salt and pepper to taste

Directions:

Fry ground beef and dry onions.
Add salt and pepper and chili powder.
When browned, combine in large pan or roasting pan.
Add all ingredients including juices.
This will look like it's watery.
Bake at 270° to 300° for 4 hours.
Do not stir during that time.

Recettes de Cuisine - Volume 1

Recette 130: Apricot Dessert

Ingrédients:

1 angel food cake, broken into pieces

46 oz. apricot nectar

1 1/4 c. sugar

7 Tbsp. cornstarch

1 c. chopped walnuts

Directions:

Mix cornstarch and sugar.

Add nectar and cook, bringing to a boil.

Stir constantly and cook until thickened.

Cool slightly.

Recettes de Cuisine - Volume 1

Recette 131: Honey Almond Squares

Ingrédients:

- 1 Duncan Hines white pudding cake mix
- 1 (8 oz.) pkg. cream cheese (at room temperature)
- 1/4 c. alfalfa honey
- 3 to 4 oz. sliced almonds

Directions:

Bake cake as directed on package in 13 x 9-inch pan. Cool. Whip cream cheese until smooth. Add honey. Spread mixture over cake. Sprinkle with almonds. Store in refrigerator.

Recettes de Cuisine - Volume 1

Recette 132: Chicken Casserole

Ingrédients:

1/2 c. raw rice

1 can French onion soup

1 can cream of chicken or chicken mushroom soup

1 (4 oz.) can mushrooms

bite size pieces of 4 to 6 chicken thighs or any other chicken parts you wish to use

Directions:

Mix all together; pour into a 7 x 12-inch casserole.

Sprinkle with pepper and paprika.

Bake approximately 1 hour and 15 minutes at 350°.

Recettes de Cuisine - Volume 1

Recette 133: Artichoke Dip

Ingrédients:

- 1 c. mayonnaise
- 1 c. grated Parmesan or Romano cheese
- 1 jar artichokes, drained and cut into small pieces

Directions:

Mix all ingredients. Pour into a 9 x 13-inch pan. Bake in preheated 350° oven, uncovered, for 30 minutes. Serve hot with crackers.

Recettes de Cuisine - Volume 1

Recette 134: French Onion Soup

Ingrédients:

1/4 lb. butter

2 1/2 lb. onions, sliced

1 qt. beef stock (3 cans Campbell's beef stock)

1 qt. chicken stock (3 cans Campbell's chicken stock)

2 Tbsp. Worcestershire sauce

1 bay leaf

1 1/2 tsp. garlic salt

1 tsp. black pepper (you may wish to use less)

salt to taste (you may not want any)

Directions:

Heat butter in heavy kettle.

Add sliced onions; brown well, stirring constantly.

Add beef and chicken stock, the Worcestershire sauce, bay leaf, garlic salt and pepper.

Allow to simmer for 40 minutes.

Remove the bay leaf; add salt.

Prepare with a slice of toasted French bread (1/2-inch thick).

Add a thick slice of Swiss cheese (1/4-inch thick), overlapping the bowl.

Put under the broiler until cheese is melted and bubbly.

Recettes de Cuisine - Volume 1

Recette 135: Apple Pie

Ingrédients:

6 to 7 apples, sliced

1 c. sugar

2 Tbsp. flour

1 tsp. cinnamon

dash of salt and nutmeg

Directions:

Put in unbaked pie shell.

Top apples with 2 tablespoons margarine with crust.

Brush milk on top of crust and sprinkle with sugar.

Bake on bottom shelf at 400° for 45 minutes.

Recettes de Cuisine - Volume 1

Recette 136: Sloppy Joes

Ingrédients:

1 lb. hamburger

1 c. ketchup

3 Tbsp. Worcestershire sauce

1 Tbsp. mustard

2 Tbsp. sugar

salt and pepper to taste

Directions:

Brown and drain hamburger.

Add the remaining ingredients and simmer for 20 minutes.

Recettes de Cuisine - Volume 1

Recette 137: 7-Up Cake

Ingrédients:

3 c. flour

3 c. sugar

5 eggs

3 sticks real butter (preferably Land O Lakes)

3 Tbsp. lemon flavor

3/4 c. 7-Up

yellow food coloring (optional)

Directions:

Mix sugar and butter thoroughly, then add egg, flour, egg, flour, etc. until all eggs and flour are mixed thoroughly, either with hand mixer or electric beater/mixer.

Then add lemon flavor and your 7-Up (the 7-Up will make the cake rise); add yellow food coloring which is optional.

Bake at 325° to 350° for 45 minutes to 1 hour, depending on oven.

Insert toothpick after 45 minutes. Cook in Bundt pan. Let cool 25 minutes.

Cake is done.

Recettes de Cuisine - Volume 1

Recette 138: Corned Beef Dip

Ingrédients:

- 1 can corned beef
- 1 (8 oz.) pkg. cream cheese
- 2/3 c. mayonnaise
- 1 c. chopped candied dill pickles
- 2 Tbsp. chopped onion
- 1/2 tsp. horseradish
- 1 Tbsp. Worcestershire sauce
- 2 tsp. Nance mustard
- 3 Tbsp. pickle juice

Directions:

Mix ingredients together until they are completely blended.

Recettes de Cuisine - Volume 1

Recette 139: Chocolate Pie

Ingrédients:

2 c. sugar

1/2 c. milk

3 Tbsp. cocoa

3 heaping Tbsp. flour

3 egg yolks

1 clump (2 Tbsp.) butter

1 tsp. vanilla

1 c. boiling water

Directions:

Mix dry ingredients; add milk.

Beat in egg yolks.

Pour on 1 cup boiling water.

Mix and cook until thick.

Cool.

Pour in baked pie shell.

Cover with meringue and brown in oven.

Recettes de Cuisine - Volume 1

Recette 140: Tater Tot Casserole

Ingrédients:

1 (32 oz.) bag Tater Tots
2 lb. ground beef
1 chopped onion
1 chopped bell pepper
1 can cream of mushroom soup
1 can cream of celery soup
1 can cream of chicken soup
grated cheese

Directions:

Spread Tater Tots in large cake pan, 9 x 13-inch. Brown meat and onions; drain well.

Pour meat mixture over Tater Tots. Mix all 3 soups in a bowl.

Pour over meat and Tater Tots. Sprinkle grated cheese to cover soup.

Bake at 325° for 1 hour.

As you brown meat and onions, salt and pepper well.

Recettes de Cuisine - Volume 1

Recette 141: Blackberry Pie

Ingrédients:

3/4 c. sugar

2 1/2 Tbsp. cornstarch

1 c. water

3 1/2 Tbsp. blackberry flavored gelatin

4 c. fresh blackberries

1 baked 9-inch pastry shell

Directions:

Combine sugar, cornstarch and water in a heavy saucepan; cook over medium heat, stirring constantly, until thickened.

Remove from heat; add gelatin, stirring until dissolved.

Gently stir in blackberries.

Pour into pastry shell.

Chill until firm.

Serve with Cool Whip or ice cream.

Easy and so tasty.

Recettes de Cuisine - Volume 1

Recette 142: Caramel Pie

Ingrédients:

16 oz. Cool Whip
2 c. coconut
3/4 margarine, melted
1 c. slivered almonds, chopped fine
1 can Eagle Brand milk
3 graham cracker crusts
8 oz. cream cheese
1 jar caramel topping

Directions:

Mix Cool Whip, softened cream cheese and Eagle Brand milk. Beat for 1 minute.

Pour in pie crusts.

Melt margarine and mix with coconut and almonds.

Place on cookie sheet and cook for 10 minutes at 350°.

Watch closely and stir often.

(I like mine toasty.)

Pour coconut, almond mixture over top of pies.

Pour caramel topping over the 3 pies.

Freeze.

Recettes de Cuisine - Volume 1

Recette 143: Dill Dip

Ingrédients:

3/4 c. Miracle Whip salad dressing

1 c. sour cream

1/2 Tbsp. minced onion

1/2 Tbsp. parsley flakes

1/2 Tbsp. dill weed

Directions:

Mix all ingredients together.

Let sit in refrigerator several hours before serving.

Serve with raw cauliflower, broccoli, carrots, celery, mushrooms and cherry tomatoes.

Recettes de Cuisine - Volume 1

Recette 144: Broccoli Cornbread

Ingrédients:

1/2 chopped medium onion

1 Tbsp. oil

5 oz. frozen broccoli

1/2 stick margarine

1 pkg. Jiffy cornbread mix

2 eggs

6 oz. cottage cheese

Directions:

Fry onion in oil.

Set aside.

Cook broccoli as directed. Drain and set aside.

Melt oleo.

Grease 8 x 8-inch pan.

Mix cornbread mix and eggs.

Add cottage cheese, broccoli, onions and melted oleo margarine.

Stir well.

Pour into pan and bake at 450° for 20 to 25 minutes.

Recettes de Cuisine - Volume 1

Recette 145: Vegetable Soup

Ingrédients:

1 medium onion, diced

1 potato, diced

1 1/2 green sweet peppers, diced

1/2 c. diced celery

1 c. diced carrots

1 c. small macaroni, cooked

1 1/2 lb. ground turkey or beef

14 oz. can French green beans

1 large bay leaf

1 tsp. Italian seasoning

1 c. sweet peas

1 can tomato juice

Directions:

Slice the vegetables.

Cook in small amount of water until tender.

Add the cooked macaroni, green beans and peas.

Add bay leaf and Italian seasoning.

Cook beef or turkey until it changes color.

Add to vegetables.

Pour in tomato juice.

Bring to boil. Reduce to simmer.

If soup is too thick, add more tomato juice.

Recettes de Cuisine - Volume 1

Recette 146: Chocolate Peanut Butter Cake

Ingrédients:

1/4 c. cocoa

2 sticks oleo

2 c. flour

2 c. sugar

1 tsp. baking soda

dash of salt

2 eggs

1 tsp. vanilla

1 c. water

1/2 c. buttermilk

Directions:

In saucepan, melt oleo; add cocoa.

Combine remaining ingredients and add oleo-cocoa mixture.

Bake in 9 x 13-inch pan for 30 minutes at 350°.

While still hot, punch holes in cake. Spread on cake, 1/2 cup peanut butter mixed with 1 1/2 tsp. oil.

Recettes de Cuisine - Volume 1

Recette 147: Magic Cookie Bars

Ingrédients:

1/2 c. butter

1 1/2 c. graham cracker crumbs

1 (14 oz.) can Eagle Brand milk

6 oz. semi-sweet chocolate chips

1 (3 1/2 oz.) can flaked coconut (1 1/2 c.)

1 c. chopped nuts

Directions:

Preheat oven to 350° (325° for glass dish).

In 13 x 9-inch pan, melt butter in oven.

Sprinkle with crumbs.

Top with Eagle Brand milk evenly.

Top with remaining ingredients.

Press down. Bake 25 to 30 minutes until lightly brown.

Cool or chill.

Cut into bars; store, loosely covered, at room temperature.

Recettes de Cuisine - Volume 1

Recette 148: Pecan Pralines

Ingrédients:

1 c. sugar

1 c. packed brown sugar

1/3 c. evaporated milk

1/2 stick butter or margarine, softened

1 1/2 c. pecans

1 1/2 c. coconut

Directions:

Combine sugars and evaporated milk in heavy saucepan. Cook over medium heat. Stir in butter, pecans and coconut. Cook until candy reaches soft ball stage. (Mixture will form a soft ball when dropped in a cup of cold water.)

Cool 2 minutes. Beat until thick, but glossy.

Drop by tablespoon onto wax paper. Cool thoroughly.

Recettes de Cuisine - Volume 1

Recette 149: Chocolate "Stuff"

Ingrédients:

- 1 large box instant chocolate pudding mix
- 1 small bag vanilla wafers
- 1 small tub Cool Whip
- 1 small pkg. chopped pecans (about 1/2 c.)

Directions:

Make pudding as directed on package, then add vanilla wafers. Smooth on Cool Whip and sprinkle with pecans.

Recettes de Cuisine - Volume 1

Recette 150: Easy Chocolate Frosting

Ingrédients:

1 1/3 c. white sugar

6 Tbsp. butter

6 Tbsp. milk

1/2 c. chocolate chips

1/2 tsp. vanilla

Directions:

Bring sugar, butter and milk to a boil and boil 1 minute. Remove from stove and add chocolate chips and vanilla and beat. (Might need about 1/2 cup powdered sugar.)

Recettes de Cuisine - Volume 1

Recette 151: No Bake Pumpkin Pie

Ingrédients:

- 1 envelope Knox unflavored gelatine
- 1 (14 oz.) Eagle Brand milk
- 2 eggs, beaten
- 1 (16 oz.) can pumpkin (not pumpkin mix)
- 1 tsp. cinnamon
- 1/2 tsp. ginger
- 1/2 tsp. salt
- 2 pie shells, baked

Directions:

Combine gelatine, spices, condensed milk and eggs on low heat until gelatine dissolves (10 minutes). Remove from heat. Stir in pumpkin.

Pour in baked pie shells, then chill 3 hours. Garnish with Cool Whip and chopped pecans.

Recettes de Cuisine - Volume 1

Recette 152: Baked French Toast

Ingrédients:

5 large eggs, slightly beaten

1/4 c. sugar

1/4 tsp. ground nutmeg

2/3 c. orange juice

1/3 c. half and half cream

1/2 tsp. vanilla

Directions:

Mix all well in medium bowl and cut one 16 ounce loaf of Italian bread into 1-inch slices. Dip bread into mixture and put into large glass baking dish. Pour any remaining mixture over bread.

Refrigerate overnight.

Recettes de Cuisine - Volume 1

Recette 153: Puppy Chow

Ingrédients:

- 9 c. Chex cereal
- 1 c. chocolate chips
- 1 1/2 c. powdered sugar
- 1/2 c. peanut butter
- 1/4 c. margarine
- 1 tsp. vanilla

Directions:

Pour cereal into a very large bowl.

In a 1-quart bowl, combine chips, peanut butter and margarine; microwave on High for 1 to 1 1/2 minutes until smooth.

(Stir after 1 minute.)

Pour chocolate mixture over cereal, stirring all pieces until all are coated.

Then little by little, add the powdered sugar.

Stir well each time the powdered sugar is added.

May not need entire box of powdered sugar.

Recettes de Cuisine - Volume 1

Recette 154: Tamale Casserole

Ingrédients:

- 1 (16 oz.) can yellow hominy
- 1 (4 oz.) can chopped olives
- 1 (4 oz.) can mild green chilies
- 2 (16 oz.) cans tamales
- 2 c. shredded mild Cheddar cheese
- 1/4 c. dried chopped onions

Directions:

Preheat oven to 350°.

Peel wrappers off tamales and chop in large bowl.

Drain hominy, olives and peppers.

Add them to tamales.

Mix well.

Place in 9 x 13 x 3-inch baking dish.

Spread out evenly.

Sprinkle cheese over top and olives if desired.

Bake 20 to 30 minutes.

Serves 8.

Serve with Spanish rice and corn chips.

Recettes de Cuisine - Volume 1

Recette 155: Taco Dip

Ingrédients:

1 small can refried beans

1 small carton guacamole dip

1 c. sour cream

3 Tbsp. mayonnaise

1 pkg. taco seasoning

1 c. Mozzarella cheese

1 c. cheddar cheese

Chopped green onions, tomato and black olives (optional)

Directions:

Layer the above ingredients in a 9 x 13 inch dish.

Press down with spatula.

Serve with Doritos.

Recettes de Cuisine - Volume 1

Recette 156: Bonnie'S Bread

Ingrédients:

4 c. water or potato water

1 cake yeast or 3 pkg. dry yeast

2 Tbsp. salt

2 eggs, well beaten

1 c. sugar or more

Directions:

Can use dehydrated potato flakes.

Add flour as desired. Dough should be soft and elastic.

Bake as rolls or bread at 350°. Bread is done when it sounds hollow when tapped.

Recettes de Cuisine - Volume 1

Recette 157: Chicken Pot Pie

Ingrédients:

2 c. chicken, cooked and cubed

1 can cream of mushroom soup

3 c. chicken broth

1 can peas and carrots, drained

1 chopped onion

3/4 c. oleo, melted

1 1/2 c. milk

1 1/2 tsp. baking powder

1 1/2 c. self-rising flour

Directions:

Combine the first five ingredients and place in a 9 x 12-inch casserole dish.

Mix next four ingredients and pour over top of chicken mixture.

Do not stir.

Bake at 425° for 45 minutes to one hour until crust rises and browns.

Recettes de Cuisine - Volume 1

Recette 158: Smoked Turkey Risotto

Ingrédients:

- 3 c. chicken stock or vegetable stock
- 1 pkg. (10 oz.) frozen artichoke hearts
- 2 t. olive or canola oil
- 3 green onions, including tops, sliced (1/3 c.)
- 1 clove garlic, minced
- 1 c. arborio, basmati, or long-grain, white rice
- 1/2 t. dried oregano, crumbled
- 1/2 t. salt
- 1/4 t. black pepper
- 4 oz. spinach, rinsed, trimmed and thinly sliced (2 c.)
- 3 T. grated parmesan cheese

Directions:

In medium-size saucepan, bring the stock to a boil over medium heat.

Lower the heat, add the artichoke hearts, cover and simmer for about 10 minutes or until tender.

With a slotted spoon, transfer the artichoke hearts to a bowl and cover to keep warm.

Recettes de Cuisine - Volume 1

Recette 159: Eggplant Spaghetti Sauce

Ingrédients:

1/2 c. oil (I use olive oil, extra light)

1 large eggplant, unpeeled and chopped

2 medium onions chopped

1/2 head cauliflower, chopped

1 green pepper, chopped

1/2 c. fresh parsley (flat Italian), chopped

1/4 lb. mushrooms, sliced

8 cloves garlic, minced or mashed

2 very large cans Italian tomatoes

1 bay leaf

1 tsp. dried basil

1 tsp. oregano

1 tsp. thyme

1/2 tsp. marjoram

1/2 tsp. rosemary

1/2 tsp. salt, optional

1 c. dry red or white wine

Directions:

Heat oil in large pot.

Add all the vegetables and the garlic. Saute over medium heat for 15 minutes stirring frequently.

Add tomatoes and tomato sauce and all the seasonings.

Bring to a boil and then reduce heat.

Recettes de Cuisine - Volume 1

Cover and simmer for 3 to 4 hours.

During the last hour of cooking, add the wine.

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Recette 160: Watergate Cake

Ingrédients:

1 box white cake mix
1 c. + 1 Tbsp. vegetable oil
1 pkg. pistachio instant pudding mix
1 c. ginger ale
3 eggs
1/2 c. chopped pecans
1 (8-oz.) pkg. cool whip
3/4 c. milk
1 pkg. of pistachio instant pudding mix

Directions:

Combine box cake mix, oil, instant pudding, ginger ale, eggs, and pecans.

Pour into a 13 x 9-inch pan that has been greased and floured.

Bake at 350° for 30 minutes. Cool and add topping when ready to serve. For topping the cake, mix cool whip, milk and pistachio instant pudding mix. Pour over cake and let set.

Recettes de Cuisine - Volume 1

Recette 161: Plum Muffins

Ingrédients:

2 c. self-rising flour

1 c. crushed walnuts

3 eggs

2 small jars baby food plums

2 c. sugar

2 tsp. allspice

1 c. oil

Directions:

Mix all ingredients together.

Drop into greased muffin tins. Bake at 325° for 15 to 20 minutes or until done.

Recettes de Cuisine - Volume 1

Recette 162: Cranberry Punch

Ingrédients:

- 1 qt. cranberry juice
- 1 qt. ginger ale
- 1 small cherry Jell-O
- 1 c. boiling water
- 6 oz. frozen lemonade
- 3 c. cold water

Directions:

- Mix and put in punch bowl.
- Top with sherbert.

Recettes de Cuisine - Volume 1

Recette 163: Sweet Potato Pie

Ingrédients:

4 sweet potatoes, boiled and drained

2 sticks butter

2 c. sugar

4 to 6 eggs

nutmeg (season to taste)

2 c. Milnot

Directions:

With mixer, cream potatoes, butter and sugar until smooth and creamy.

Watch out for strings in potatoes.

Add eggs, one at a time.

Mix after each egg.

Add seasoning, then milk.

Pour into unbaked pie shell.

Bake at 350° for 45 minutes.

Recettes de Cuisine - Volume 1

Recette 164: Butternut Pound Cake

Ingrédients:

2 c. sugar

1 c. Crisco oil

4 eggs

2 1/2 c. self-rising flour

1/2 c. sweet milk

1 tsp. vanilla flavor

1 Tbsp. butternut flavor

Directions:

Cream sugar and Crisco well.

Add eggs, one at a time.

Beat well.

Add flour and milk alternately on medium.

Last, add flavors.

Beat 2 minutes.

Heat oven to 325°.

Pour batter into greased and floured cake pan.

Bake for 1 hour.

Recettes de Cuisine - Volume 1

Recette 165: Morning Glory Muffins

Ingrédients:

2 c. all-purpose flour
1 1/2 c. sugar
2 tsp. baking soda
1 tsp. ground cinnamon
1/2 tsp. salt
2 c. grated carrots
1/2 c. raisins
1/2 c. coconut
1/2 c. chopped pecans
1 (8 oz.) can crushed pineapple, drained
1 c. vegetable oil
3 large eggs, lightly beaten
2 tsp. vanilla

Directions:

Combine first 5 ingredients in a large mixing bowl; stir in carrots and next 4 ingredients.

Make a well in center of mixture. Combine vegetable oil and remaining ingredients.

Add to flour mixture, stirring until moistened.

Place paper baking cups in muffin pans.

Spoon batter into paper cups, filling 2/3 full. Bake at 350° for 25 minutes or until golden brown.

Remove from pans immediately.

Makes 22 muffins.

Recettes de Cuisine - Volume 1

Recette 166: Chicken Breasts With Wild Rice

Ingrédients:

- 1 3/4 c. quick cooking long grain and wild rice or plain rice
- 1 (10 3/4 oz.) can condensed cream of mushroom or chicken soup (undiluted)
- 1 (10 3/4 oz.) can French onion soup (undiluted)
- 2 1/2 oz. jar sliced mushrooms (undrained)
- 1/2 c. water
- 4 chicken breasts
- 2 Tbsp. melted butter or margarine
- 1/4 c. cornflake crumbs or cracker crumbs

Directions:

Combine first 5 ingredients together.

Pour into greased 9 x 13-inch microwave dish.

Lay chicken breasts on top of rice mixture, with heavy side of breasts at corners of the dish.

Brush with melted butter or margarine and sprinkle evenly with cornflake crumbs.

Recettes de Cuisine - Volume 1

Recette 167: Creole Green Beans

Ingrédients:

1 green pepper, chopped

1 onion, chopped

2 Tbsp. bacon drippings

1 Tbsp. flour

1 tsp. salt

1 tsp. sugar

dash of paprika

1 (16 oz.) can tomatoes

1 (16 oz.) can green peas

Directions:

Saute green pepper and onion in hot bacon drippings until tender. Add flour, salt, sugar and paprika.

Stir until blended. Add tomatoes and simmer for about 15 minutes.

Stir in green peas; heat through and serve.

Recettes de Cuisine - Volume 1

Recette 168: Banana Bread

Ingrédients:

2 eggs

3 bananas, cut in small pieces

1 stick butter, cut in small pieces

1 c. sugar

1 3/4 c. flour

3/4 tsp. soda

1 1/4 tsp. cream of tartar

1 c. chopped nuts (optional)

Directions:

Mix eggs, bananas, butter and sugar in blender or food processor.

Mix remaining ingredients.

Add the two mixtures together.

Pour in greased pan and bake at 350° for 45 minutes.

Recettes de Cuisine - Volume 1

Recette 169: Corned Beef Hash Swirls

Ingrédients:

Bisquick

can corned beef hash

mustard

salt and pepper to taste

Directions:

Make dough according to Bisquick directions on box.

Roll out until about 1 inch thick.

(Shape, as you roll out into an oblong shape.)

Thinly spread with a knife, mustard on top of dough. Then, salt and pepper lightly or to taste.

Spread corned beef hash on top of the mustard, salt and pepper.

Then, lengthwise, roll up securely and pan freeze.

When frozen, take out and with a sharp knife, cut roll into 3/4 to 1 inch slices.

Bake in moderate oven at approximately 350° for 15 or 20 minutes or freeze, individually and reheat frozen for a longer period of time.

Whether you serve right away or serve after being frozen, pour on top either a cream cheese sauce or a sauce made of 1 can of cream of celery soup, adding a little water.

A good lunch!!

Recettes de Cuisine - Volume 1

Recette 170: Patio Potatoes

Ingrédients:

1 (2 lb.) bag hash browns, thawed

1/2 c. melted margarine

1/2 tsp. salt

1/2 tsp. pepper

1/2 c. chopped onion

1 can cream of mushroom soup

1 pt. sour cream

10 oz. or 2 c. grated sharp Cheddar cheese

Directions:

Mix all together and put in greased 9 x 13-inch casserole dish.

Top with 2 cups corn flakes (crushed) and mixed with 1/2 cup melted margarine.

Bake at 350° for 45 minutes.

Recettes de Cuisine - Volume 1

Recette 171: Sky High Biscuits

Ingrédients:

3 c. flour

4 1/2 tsp. baking powder

2 Tbsp. sugar

1/2 tsp. salt

3/4 c. cream of tartar

3/4 c. butter

1 egg, beaten

1 c. milk

Directions:

Combine dry ingredients.

Cut in butter as you would for pie crust.

Add milk and egg quickly and stir briefly.

Knead for a few minutes.

Roll to 1-inch thickness.

Cut into biscuits.

Bake at 450° for 12 to 15 minutes on greased cookie sheets.

Recettes de Cuisine - Volume 1

Recette 172: Lasagne

Ingrédients:

- 1 lb. lean hamburger
- 1 jar Ragu spaghetti sauce (plain)
- 1 small container Ricotta cheese
- 1 pkg. lasagne noodles (approximately 8 noodles)
- 1 large bag preshredded Mozzarella cheese

Directions:

In a large skillet brown the hamburger.

Drain the fat.

Stir in the jar of spaghetti sauce.

Heat until warm.

In a 3 to 4-quart saucepan fill to about an inch below the rim with water. Bring to a boil and add noodles.

Cook until soft.

In a large baking pan (8 x 10-inch or bigger) cover the bottom with 4 noodles.

Smother with Mozzarella (and Ricotta if you have it) and start your next layer of noodles.

Bake in oven at 350° until cheese is melted.

Recettes de Cuisine - Volume 1

Recette 173: German Potato Salad

Ingrédients:

4 lb. new potatoes (red skin)
2 good size onions, finely chopped
3 stalks celery, finely chopped
1/2 c. cider vinegar
1/2 c. hot bacon drippings
8 strips bacon, fried and crumbled
salt and pepper to taste
parsley

Directions:

Boil the potatoes until done.
Peel and slice while still warm.
Stir while pouring on the vinegar and hot grease.
Garnish with the bacon and chopped parsley, if available.
Sprinkle with sugar if too tart due to the vinegar.

Recettes de Cuisine - Volume 1

Recette 174: Coconut Pie

Ingrédients:

4 eggs

2 c. milk

1 tsp. vanilla

1/4 c. melted butter

1 3/4 c. sugar

1/2 c. self-rising flour

1 1/2 c. coconut

Directions:

Mix flour, sugar and coconut in a bowl.

Beat eggs and add milk, butter and flavoring. Then add dry ingredients.

Pour into well greased pie plate and bake at 350° for 45 minutes to 1 hour or until golden brown.

This pie makes its own crust.

Recettes de Cuisine - Volume 1

Recette 175: Bullets

Ingrédients:

ground beef

flour

salt and pepper to taste

Directions:

Mix together ground beef with salt and pepper and enough flour to hold meat together.

Roll into meat balls. Roll meat balls in more flour to coat. Drop meat balls into boiling water and cook. It will make its own gravy.

Serve over rice or mashed potatoes. May add more seasoning to taste as these are very bland.

Recettes de Cuisine - Volume 1

Recette 176: Mom'S Pancakes

Ingrédients:

- 1 c. sifted all-purpose flour
- 2 tsp. baking powder
- 1/2 tsp. salt
- 2 Tbsp. sugar
- 1 egg
- 1 c. milk
- 3 Tbsp. butter or margarine, melted

Directions:

Sift flour with baking powder, salt and sugar into a medium bowl.

With rotary beater, beat egg.

Add milk and butter; beat until well mixed.

Pour this into dry ingredients; beat only until combined.

Batter will be lumpy.

Recettes de Cuisine - Volume 1

Recette 177: Pecan Kisses

Ingrédients:

1 egg white

2/3 c. light brown sugar

1 tsp. vanilla

4 c. whole pecans

Directions:

Beat egg white until stiff.

Add sugar and vanilla; mix well. Dip 2 or 3 pecans at a time.

Place on ungreased baking sheet. Bake at 250° for 30 minutes.

Leave in oven for 30 more minutes with the oven turned off.

Recettes de Cuisine - Volume 1

Recette 178: Pizza Casserole

Ingrédients:

1 lb. ground beef

14 oz. Pizza Quick sauce

2 c. shredded Mozzarella cheese

1 jar sliced mushrooms

3/4 c. biscuit mix

1 1/2 c. milk

2 eggs

Directions:

Brown beef; stir to crumble.

Drain.

Put beef into 8-inch baking dish.

Top with sauce, Mozzarella cheese and sliced mushrooms.

Combine the biscuit mix, milk and eggs; beat until smooth, then evenly pour over casserole.

Bake at 400° for 30 to 35 minutes.

Recettes de Cuisine - Volume 1

Recette 179: Chocolate Lover'S No-Bake Brownies

Ingrédients:

- 1 (12 oz.) pkg. (2 c.) semi-sweet chocolate chips
- 1 (14 oz.) can sweetened condensed milk
- 1 (8 1/2 oz.) pkg. chocolate wafers, finely crushed
- 1 c. chopped nuts, divided

Directions:

Melt chocolate chips over hot (not boiling) water; stir until smooth.

Add sweetened condensed milk, chocolate wafer crumbs and one-half cup of nuts; stir until well blended.

Press into foil-lined 8-inch square pan.

Press remaining 1/2 cup of nuts into top of brownies.

Let stand at room temperature until firm. Cut into 2-inch squares.

Recettes de Cuisine - Volume 1

Recette 180: Broccoli Casserole

Ingrédients:

1 pkg. frozen chopped broccoli

1/2 c. mushroom soup

1/2 c. mayonnaise

1 beaten egg

1 small onion, chopped

salt and pepper

Directions:

Cook broccoli according to directions on package.

Drain. Arrange in dish.

Combine other ingredients and cover broccoli. Sprinkle with grated cheese or crushed Ritz crackers.

Bake at 350° for 40 minutes.

Recettes de Cuisine - Volume 1

Recette 181: Fruit Bars

Ingrédients:

- 1 1/4 c. all-purpose flour
- 1 1/2 tsp. baking powder
- 1/2 tsp. almond extract
- 1 c. chopped nuts
- 1/2 c. chopped maraschino cherries, drained
- 1 c. sugar
- 1 tsp. salt
- 3 eggs
- 1 c. cut up dates or whole raisins
- 1 (6 oz.) pkg. semi-sweet chocolate chips

Directions:

Heat oven to 350°.

Mix flour, sugar, baking powder, salt, almond extract and eggs.

Stir in remaining ingredients.

Spread dough in greased pan (13 x 9 x 2-inch).

Bake until light brown, 30 to 35 minutes.

Recettes de Cuisine - Volume 1

Recette 182: Chinese Hamburger

Ingrédients:

- 1 lb. hamburger
- 2 Tbsp. oil
- 1 onion, chopped
- 1 celery rib, chopped
- 1 c. cooked rice
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 1/2 c. warm water
- 1/4 c. soy sauce
- 1/4 tsp. pepper
- 1 can chow mein noodles

Directions:

Brown hamburger. Add onion and celery until transparent; drain. Add soups, water, rice, soy sauce and pepper. Transfer to a casserole dish. Bake at 350° for 20 minutes. Top with chow mein noodles and cook for 10 minutes more.

Recettes de Cuisine - Volume 1

Recette 183: Almond Roco

Ingrédients:

1 lb. butter (not margarine)

2 c. granulated sugar

1/2 c. water

1/2 c. chopped almonds

3 chocolate candy bars

1/4 c. chopped almonds or as desired (for topping)

Directions:

Cook until hard ball stage in cold water.

Add 1/2 cup chopped almonds and cook until it reaches cracked candy stage, 300°, on candy thermometer.

Melt the 3 chocolate candy bars and pour on top and sprinkle chopped almonds.

Recettes de Cuisine - Volume 1

Recette 184: Hungarian-Stuffed Peppers

Ingrédients:

4 large peppers
1 large can V-8
1 onion, chopped
1/2 tsp. garlic powder
1 lb. ground beef
1/2 c. rice
1 egg
salt to taste

Directions:

Prepare peppers (remove white sections).
Mix ground beef, rice, egg and seasoning.
Fill peppers; place in deep cooking vessel.
Cover with V-8.
Cook for 1 hour at 350°.

Recettes de Cuisine - Volume 1

Recette 185: Lemon Pudding Pound Cake

Ingrédients:

5 eggs

1 box yellow cake mix

3/4 c. water

1 small pkg. instant lemon pudding

1/2 c. oil

Directions:

Beat eggs.

Add cake mix, pudding, water and oil.

Beat at medium speed for 10 minutes.

Pour into an ungreased 10-inch tube pan with removable bottom.

Bake at 350° about 50 minutes.

Cool slightly and remove from pan.

Recettes de Cuisine - Volume 1

Recette 186: Peanut Butter Cup Cookies

Ingrédients:

1/2 c. butter or margarine
1/2 c. peanut butter
1/2 c. brown sugar
1/2 c. white sugar
1 egg
1/2 tsp. vanilla
1 1/4 c. sifted flour
3/4 tsp. baking soda
1/2 tsp. salt
1 (10 oz.) bag miniature Reese's peanut butter cups

Directions:

Cream butter, peanut butter, brown sugar and white sugar.

Beat in egg and vanilla.

Sift flour, baking soda and salt.

Add flour mixture to creamed mixture.

Shape into 1-inch balls.

Spray miniature muffin pans with nonstick spray and place balls of dough in pans.

Do not spread dough in cups.

Bake at 350° for 8 to 10 minutes or lightly browned.

Remove from heat and immediately press peanut butter cup into each cookie until only top shows.

Let cool in tins for 10 to 15 minutes.

These freeze well.

Recettes de Cuisine - Volume 1

Makes about 4 dozen.

Recettes de Cuisine - Volume 1

Recette 187: Egg Cheese Souffle

Ingrédients:

4 eggs

2 c. milk

1/2 tsp. mustard

1/2 tsp. salt

1/8 tsp. onion powder

dash of pepper

2 c. croutons (cheese)

1 c. grated Velveeta

Directions:

In greased baking dish, place croutons and Velveeta.

Mix eggs, milk, mustard, salt, onion powder and pepper.

Pour on top of cheese.

Place crumbled bacon on top.

Bake at 325° for 50 minutes.

Recettes de Cuisine - Volume 1

Recette 188: Apple Bread

Ingrédients:

1/2 c. margarine or butter

1 egg

1 tsp. cinnamon

1/2 tsp. ground cloves

1/4 tsp. salt

1/2 c. chopped pecans

1 c. brown sugar

1 3/4 c. flour

1 tsp. baking soda

1/2 tsp. ground nutmeg

1 c. raisins

1 1/4 c. applesauce

Directions:

Cream butter and sugar until fluffy.

Beat in egg.

Stir together flour, salt, baking soda, cinnamon, nutmeg, cloves, raisins and pecans.

Add to sugar mixture alternately with applesauce.

Pour into greased 9 x 5 x 3-inch loaf pan.

Bake in 325° oven for 1 hour or until knife inserted in center comes out clean.

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Recette 189: Homemade Noodles

Ingrédients:

3 c. flour

3 eggs

1/2 c. water

Directions:

Stir together.

Roll out as thin as you can on floured surface (use lots of flour).

Roll up and slice whatever width you want. Gently toss to unroll.

Drop in your favorite boiling broth. Gently boil about 8 minutes.

These can be frozen by spreading noodles out on floured cookie sheet.

Put in freezer until firm. Then store in freezer bags.

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Recette 190: Chocolate Fudge

Ingrédients:

1/2 c. margarine
1 tall can evaporated milk
4 c. sugar
32 marshmallows
4 sq. baking chocolate
9 oz. bar milk chocolate
12 oz. pkg. semi-sweet chocolate
1 Tbsp. vanilla
2 c. chopped nuts

Directions:

Combine margarine, milk and sugar in Dutch oven.

Place over medium

heat

until

sugar is dissolved.

Heat slowly to boiling. Cover and boil 5 minutes. Turn off heat if electric stove.

If gas

stove,

turn

warmer

as low as possible.

Add marshmallows. Stir

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until

dissolved.

Add each of chocolate, one at a

time. Stir

until

melted.

Add

vanilla and nuts. Pour into 15 x 10 x 1-inch pan.

Cut when firm.

Makes about 5 pounds.

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Recette 191: Fruit Cake

Ingrédients:

3 eggs

1 1/2 c. flour

1/4 tsp. salt

1 c. sugar

1/2 tsp. baking powder

1 (6 oz.) pkg. chocolate chips

2 c. chopped nuts

1 c. candied cherries, halved

Directions:

Beat eggs; stir in sugar.

Sift flour, baking powder and salt. Combine with chocolate chips, nuts and cherries.

Fold in egg-sugar mixture.

Pour into well-greased and floured loaf pans. Place pan of water on bottom rack of oven and loaf pans on top rack.

Bake at 325° for 1 to 1 1/2 hours.

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Recette 192: Cranberry Scones

Ingrédients:

1/2 c. (1 stick) softened butter or margarine

2 Tbsp. confectioners sugar

1 tsp. grated orange peel

Directions:

Combine softened butter or margarine, confectioners sugar and orange peel in a small bowl; blend well.

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Recette 193: Brownie Pie

Ingrédients:

1/2 c. all-purpose flour

1/4 c. cocoa

1 c. sugar

2 eggs

1/2 c. margarine at room temperature

1/8 tsp. salt

1 tsp. vanilla

1/2 c. chopped nuts

ice cream or whipped cream

Directions:

Place flour, cocoa and sugar in a large mixing bowl.

Stir to mix well.

Add eggs, margarine, salt and vanilla.

Beat with a whisk for about 4 minutes.

Stir in nuts.

Pour into a greased 8-inch pie pan and bake in preheated 325° oven until done, about 30 to 40 minutes.

Pie will puff up and then settle down.

Serve slightly warm with ice cream or whipped cream.

Makes 8 servings.

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Recette 194: Cream Puff Dessert

Ingrédients:

1 c. water

1 stick margarine

1 c. flour

4 eggs

3 pkg. vanilla instant pudding

4 c. milk

1 (8 oz.) pkg. cream cheese

12 oz. Cool Whip

chocolate syrup

Directions:

Boil water and margarine.

Then add flour.

Let cook; then add eggs one at a time.

Spread in a 9 x 13-inch pan, sprayed with Pam.

Bake at 350° for 35 minutes until brown.

Cool.

Mix instant pudding, milk and softened cream cheese.

Spread on crust and top with Cool Whip.

Drizzle with chocolate syrup.

Chill 6 hours prior to serving.

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Recette 195: Chantilly Low-Fat

Ingrédients:

1 c. nonfat plain yogurt

1/2 c. heavy cream

1 c. mandarin juice

Directions:

Line strainer with a double layer of cheesecloth.

Place yogurt in the center and let drain for 1 hour.

Place mandarin juice in a small pan and bring to a boil.

Reduce heat and simmer for about 20 minutes until a very thick syrup remains.

There should be about 2 tablespoons of syrup.

Reserve.

Whip the cream in a bowl with an electric mixture until it holds soft peaks.

Place the drained yogurt in a bowl and stir in the mandarin syrup.

Gently fold in the whipping cream with a rubber spatula.

Makes 1 cup.

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Recette 196: Golf Balls

Ingrédients:

1 c. cocoa

1 c. butter, softened

3 (1 lb.) boxes powdered sugar

1 1/2 c. milk

2 Tbsp. vanilla

5 c. peanut butter

Directions:

Beat all ingredients together except peanut butter until mixture is very smooth, then add peanut butter and beat until smooth and well blended.

Roll into balls and roll in sifted powdered sugar.

Refrigerate.

Makes about 100.

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Recette 197: Crispy Herb Bread

Ingrédients:

4 tsp. olive oil

1/2 tsp. garlic powder

1 loaf French bread, halved lengthwise

1 tsp. dried thyme

1/4 tsp. dried marjoram

1/2 tsp. paprika

3 Tbsp. grated Parmesan cheese

Directions:

In a small bowl, combine oil and garlic powder. Brush over the bread. Mix together thyme, marjoram, paprika and grated cheese. Place bread halves on a baking sheet; sprinkle with cheese and herb mixture. Bake in 425° oven for 7 to 9 minutes, until lightly browned. Cut each half into 5 slices.

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Recette 198: Festive Fruit Salad

Ingrédients:

1 (20 oz.) can pineapple chunks, drained (reserve juice)

1 (11 oz.) can mandarin oranges

2 c. grapes

2 c. miniature marshmallows

1 c. sliced strawberries

3 c. chopped apples, peeled if desired

2 tsp. lemon juice

2 tsp. orange juice

1 Tbsp. cornstarch

1/4 c. sugar

2 bananas, sliced

1/2 c. nuts (pecans)

Directions:

Combine pineapple, oranges, grapes, strawberries and apples. Sprinkle with lemon juice.

Add marshmallows and chill.

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Recette 199: Fresh Strawberry Pie

Ingrédients:

1 qt. strawberries

3/4 c. water

pinch of salt

1 c. sugar

3 Tbsp. cornstarch

dash of cinnamon

1 Tbsp. butter

Directions:

Cut up 1 cup strawberries.

Add water.

Cook for 2 minutes. Mix sugar and starch and add to fruit mixture.

Cook until thick and clear.

Add butter, lemon juice and salt; cool.

Arrange berries in prepared pie crust.

Top with cooked mixture.

Chill at least 2 hours.

Top with whipped cream and strawberry.

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Recette 200: Egg Custard

Ingrédients:

2 c. sugar

5 eggs

2 c. milk

2 Tbsp. cornstarch

2 1/2 tsp. vanilla

ground cinnamon

1 pie shell

Directions:

Preheat oven to 400°.

Bake empty pie shell 5 minutes.

Remove from oven; set aside.

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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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