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Recette 401: Party Pink Punch

Ingrédients:

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

Directions:

Blend first 4 ingredients.

Freeze.

Take out of freezer for 2 hours before serving.

Break into mush.

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

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Recette 402: Country Style Beef And Macaroni

Ingrédients:

8 oz. macaroni

2 medium onions, sliced

1 pkg. (10 oz.) frozen peas, cooked and drained

salt and pepper

Directions:

Cook and drain macaroni.

Melt butter and next 3 ingredients. Cook over medium heat until beef is browned.

Add macaroni and remaining ingredients. Mix well and heat to serving temperature.

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Recette 403: Peanut Butter Cream Pie

Ingrédients:

3 oz. fat-free cream cheese

2 Tbsp. skim milk

1 c. powdered sugar

1/2 c. reduced-fat peanut butter

large container Cool Whip lite

low-fat baked pie shell

Directions:

Combine cream cheese, milk and peanut butter until smooth. Stir in sugar.

Mix in Cool Whip.

Pour into pie shell. Refrigerate several hours.

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Recette 404: Scalloped Corn

Ingrédients:

dash of pepper

1 beaten egg

1/2 cup milk

1 - 8-3/4 ounce can cream-style corn

1 - 7 ounce can whole kernel corn, drained

Directions:

Combine ingredients and pour into 1 quart casserole dish. Bake at 350 degrees for about 35 minutes or until knife inserted near the center comes out clean. Makes 4 servings.

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Recette 405: Waldrop Banana Pudding

Ingrédients:

2 c. milk

1 c. sugar

1/2 c. flour

2 eggs

1 tsp. vanilla

pinch of salt

bananas

vanilla wafers

Directions:

Mix first 6 ingredients together; beat well.

Stir constantly when cooking; cook over medium heat until mixture thickens. Remove quickly from heat; layer in bowl with banana slices and vanilla wafers (best warm).

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Recette 406: Hungarian Goulash

Ingrédients:

2 lb. beef for stew, cubed
1 medium onion, sliced
1 small clove garlic
1/4 c. shortening
1 1/2 c. water
3/4 c. catsup
2 Tbsp. Worcestershire sauce
1 Tbsp. packed brown sugar
2 tsp. salt
2 tsp. paprika
1/2 tsp. dry mustard
dash of cayenne red pepper
1/4 c. cold water
2 Tbsp. flour

Directions:

Cook and stir beef, onion and garlic in shortening until beef is brown; drain.

Stir in 1 1/2 cups water, catsup, Worcestershire sauce, brown sugar, salt, paprika, mustard and red pepper.

Heat to boiling.

Reduce heat.

Cover and simmer until beef is tender, 2 to 2 1/2 hours.

Can also put in crock-pot on low for 8 to 9 hours. Shake 1/4 cup cold water and flour in tightly

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covered container. Stir gradually into beef mixture.

Heat to boiling, stirring constantly.

Boil and stir 1 minute.

Serve over hot noodles.

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Recette 407: Plain Pound Cake

Ingrédients:

3 c. sugar

3 c. Swans Down cake flour

7 eggs (medium)

1 c. milk

1/2 tsp. salt

1 tsp. vanilla flavoring

1 tsp. butternut flavoring

1 1/2 c. Crisco

Directions:

Mix all ingredients in a mixing bowl.

Pour into pound cake pan. Bake at 300° for 1 1/2 hours.

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Recette 408: Ham And Country Dumplings

Ingrédients:

ham bone

ham bouillon

flour

2 eggs

1 c. cold water

Directions:

Boil ham bone in large pot; remove bone, putting meat from bone back into the broth.

Add ham bouillon to flavor.

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Recette 409: Broccoli Rice Casserole

Ingrédients:

1 chopped onion
1 rib chopped celery
1/2 stick butter
1 (10 oz.) pkg. frozen broccoli, cooked and well drained
2 1/2 c. cooked rice
1 (10 3/4 oz.) can condensed cream of chicken soup
4 oz. cheez Whiz
dash of Tabasco
pepper to taste

Directions:

Saute onion and celery in butter until tender.
Combine onions and celery with remaining ingredients.
Pour into greased 1 1/2-quart baking dish.
Bake at 350°.
Better if prepared a day ahead.
Freezes well.

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Recette 410: Buckeyes(Cookies)

Ingrédients:

1 (18 oz.) jar crunchy peanut butter

3 c. Rice Krispies

1 lb. powdered sugar

1 stick oleo

1 (12 oz.) chocolate chips

1/2 stick paraffin wax

Directions:

Melt oleo and combine with other ingredients.

Roll into small balls and place on wax paper.

Then melt chocolate chips and paraffin wax.

Then dip balls into chocolate mixture, place on wax paper and cool.

Makes 120 pieces.

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Recette 411: Broccoli-Raisin Salad

Ingrédients:

1 bunch broccoli heads

2 stems green onion (single stalks) or 1/2 medium whole onion

1/4 c. sunflower seeds

1/2 c. raisins

6 slices bacon, fried and cooled

1/2 c. mayonnaise

2 Tbsp. vinegar

1/8 c. sugar

Directions:

Mix broccoli, onion, sunflower seeds, raisins and bacon.

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Recette 412: Low-Fat "French Fries"

Ingrédients:

1 1/2 to 2 lb. baking potatoes

1/8 to 1/4 tsp. cayenne

1 to 1 1/2 Tbsp. olive oil

nonstick cooking spray

1/3 to 1/2 tsp. garlic powder

1/4 to 1/2 tsp. salt

Directions:

Preheat oven to 425°.

Peel potatoes or leave them unpeeled, depending on your preference.

Cut into two-inch strips.

Mix garlic powder and salt and set aside.

Place potatoes into large plastic container; pour oil and pepper over.

Shake vigorously.

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Recette 413: Chicken Pot Pie

Ingrédients:

3 c. cooked and diced chicken

1 small pkg. frozen Veg-All

1 c. chicken broth

1 c. cream of celery soup

1/4 tsp. pepper

1/2 tsp. salt

1 c. self-rising flour

1 c. milk

1/2 c. margarine, melted

Directions:

Grease shallow 2-quart dish.

Place vegetables and chicken in dish.

Stir together broth, soup, salt and pepper.

Pour over chicken.

Combine flour, milk and margarine.

Stir until smooth. Pour over mixture.

Bake in 400° oven for 40 to 50 minutes.

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Recette 414: Old-Time Bread Pudding

Ingrédients:

4 slices buttered toast

1/3 c. seedless raisins

2 eggs, slightly beaten

1/4 c. sugar

1/8 tsp. salt

1 c. Pet milk

1 c. boiling water

1 tsp. vanilla

4 tsp. sugar

1/4 tsp. cinnamon

Directions:

Grease 1 1/2-quart baking dish.

Place toast, cut into quarters, in dish.

Sprinkle raisins over top.

Combine eggs, sugar, salt, milk, water and vanilla.

Pour over toast.

Let stand 10 minutes.

Sprinkle with sugar and cinnamon.

Bake at 350° for 30 minutes or until knife inserted in center comes out clean. Makes 4 servings.

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Recette 415: Original Mayfair Dressing

Ingrédients:

1 (2 oz.) can anchovies

1 Tbsp. black pepper

1 Tbsp. Accent

2 stalks celery

1 medium onion

1/4 c. mustard

1 1/2 cloves garlic

1 tsp. lemon juice

3 eggs

2 c. Mazola oil

Directions:

Blend together first 8 ingredients in electric blender until liquid consistency.

(It is very important to use either a blender or a food processor in order to achieve a smooth, creamy dressing.)

Then add eggs, one at a time.

Beat well after each addition.

Add Mazola oil, a small amount at a time, blending after each addition.

Makes 1 quart.

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Recette 416: Apple Cake

Ingrédients:

3 eggs

1 tsp. soda

1 c. coconut

2 c. apples, chopped

1 1/4 c. oil

1/2 tsp. cinnamon

2 c. sugar

1 c. pecans

3 c. flour

1/2 tsp. salt

Directions:

Beat eggs, sugar and oil.

Add flour, soda, salt and cinnamon. Then add apples, nuts and coconut.

Bake at 375° for 25 to 35 minutes.

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Recette 417: Cheeseburger Pie

Ingrédients:

1 lb. ground beef

1 Tbsp. onions

1 tsp. salt

1/4 tsp. pepper

3/4 tsp. Italian seasoning

1 (6 oz.) can tomato paste

1 pizza crust

8 oz. shredded Mozzarella cheese

Directions:

Brown meat and seasoning in skillet.

Drain off fat.

Add tomato paste; blend.

Turn mixture out on crust.

Top with cheese. Bake at 375° for 10 to 15 minutes.

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Recette 418: Fried Cabbage

Ingrédients:

1 head cabbage

1 onion

1 bell pepper

1 ripe tomato

2 Tbsp. sugar

1 tsp. salt

1 tsp. pepper

Directions:

Chop or cut up in small pieces; let stand at least 1 hour. Put 3 tablespoons of oil in skillet and heat.

Drain vegetables. Put in skillet.

Add 1/2 cup water and cook 20 or 30 minutes.

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Recette 419: Jello Salad(This Is Almost Like A Dessert, Yummy.)

Ingrédients:

1 (No. 2) can crushed pineapple, drained
1 c. water
pineapple juice
12 large marshmallows
1 pkg. lemon jello
1 pkg. orange jello
1 c. grated carrots
1 c. diced celery
1 lb. cottage cheese
1/2 c. mayonnaise
3/4 c. chopped nuts
1 pkg. Dream Whip or other whipped cream

Directions:

Cook until dissolved the water, pineapple juice and marshmallows.

Add lemon and orange jello, stirring until dissolved.

Cool until almost set at room temperature.

Add carrots, celery, cottage cheese, mayonnaise and chopped nuts. Fold into jello mix.

Fold in Dream Whip or other whipped cream. Pour into mold and chill.

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Recette 420: Wedding Cookies

Ingrédients:

- 1 stick unsalted butter (room temperature)
- 2 Tbsp. granulated sugar
- 1 tsp. vanilla
- 1 c. all-purpose flour, sifted
- 1 c. finely chopped walnuts
- 1 c. powdered sugar, sifted

Directions:

Preheat oven to 300°. Line 2 cookie sheets with parchment paper or leave them ungreased. Cream the butter, sugar and vanilla until light and fluffy. Add the flour and mix on low speed until very well blended. Add the nuts and mix well until well blended. Measure out generously rounded teaspoonfuls of dough and roll them into balls with your hands. Place about 2-inches apart on the prepared cookie sheets. Bake the cookies until they begin to turn golden, about 30 minutes. To test for doneness, remove 1 from sheet and cut in half. There should be no doughy strip in the center. Roll the cookies in the powdered sugar while hot. Then cool on the cookie sheets. Serve after cookies have cooled.

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Recette 421: Jezebel Sauce

Ingrédients:

1 (18 oz.) jar pineapple preserves

1 (18 oz.) jar apple jelly

1 (5 oz.) jar horseradish

1 1/4 oz. dry mustard

1 Tbsp. coarse black pepper

Directions:

Blend all ingredients.

Serve over cream cheese. Serve with crackers.

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Recette 422: Banana Bread

Ingrédients:

1 c. sugar

2 eggs

2 c. flour

1 tsp. soda

vanilla to taste

pinch of salt

1/2 c. chopped nuts (optional)

1/2 c. shortening

3 bananas, mashed

Directions:

Sift together the flour and soda.

Mix all ingredients together and bake at 350° for 45 minutes.

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Recette 423: Mexicali Chicken And Cheese Bake

Ingrédients:

3 c. cubed, cooked chicken
8 oz. (2 c.) shredded Monterey Jack cheese
12 oz. can whole kernel corn, drained
10 3/4 oz. can condensed cream of chicken soup
1 c. flour
1/4 c. cornmeal
1 3/4 tsp. baking powder
chili powder or seasoned salt
1 1/2 c. milk
1/2 c. margarine, melted
3 eggs, beaten
1/4 c. chopped onion
4 oz. can chopped green chillies
2 oz. chopped pimento, drained

Directions:

Heat oven to 350°.

Grease 13 x 9-inch baking dish.

In large bowl, combine chicken, 1 cup cheese, corn and soup; blend well. Spoon into prepared dish.

Combine other ingredients in order listed.

Mix until just moistened.

Batter will be lumpy.

Pour over chicken mixture.

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Bake 50 to 60 minutes.

Sprinkle with cheese.

Return to oven to melt cheese.

Let stand 10 minutes before serving.

Serves 8.

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Recette 424: Ripe Tomato Ketchup

Ingrédients:

1 gal. chopped cabbage

1 gal. tomatoes

6 to 8 onions

6 small bell peppers

1 qt. vinegar

1 hot pepper

5 lb. sugar or to taste

1 Tbsp. allspice

1/2 tsp. cinnamon

1/2 tsp. nutmeg

1 Tbsp. salt

Directions:

Chop all ingredients.

Add seasonings, sugar and vinegar. Cook 40 minutes.

Can and seal.

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Recette 425: Fresh Broccoli Salad

Ingrédients:

2 bunches fresh broccoli

10 slices bacon, cooked and crumbled

2/3 c. raisins

1/2 c. onion, chopped

1 c. salad dressing (Miracle Whip)

1/2 c. sugar

2 Tbsp. vinegar

1/2 c. slivered almonds (optional)

1/2 c. sharp cheese (optional)

Directions:

Wash and cut broccoli into bite size pieces.

Combine salad dressing, vinegar and sugar; mix well.

Pour dressing mixture over other ingredients and toss.

Refrigerate 2 hours before serving.

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Recette 426: Lemon Chicken

Ingrédients:

1 whole chicken, cut up

3 large lemons

1 stick butter

oregano

Directions:

Preheat oven to 400°.

Cut up chicken and place in a pan. Melt butter and squeeze fresh lemon juice into butter.

Baste chicken.

Sprinkle with oregano and bake at 400° for 1 hour.

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Recette 427: Cherry Topsy-Turvy Pudding

Ingrédients:

2 Tbsp. butter

1 1/4 c. sugar, divided

1 c. flour

1 tsp. baking powder

1/8 tsp. salt

3/4 c. milk

1 1/2 c. canned tart cherries (reserve the juice)

1/4 c. cherry juice

Directions:

Cream together butter and 1 cup sugar.

Sift together flour, baking powder and salt.

Add alternately with milk to creamed mixture.

Pour into greased casserole dish.

Combine cherries with remaining 1/4 cup sugar and 1/4 cup reserved cherry juice.

Heat cherry mixture and pour over batter.

Bake at 350° for 35 to 40 minutes.

Serves 6.

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Recette 428: Strawberry Pan Pie

Ingrédients:

1 c. sugar

3 level Tbsp. cornstarch

1 (9-inch) pie crust, baked

1 pt. raw strawberries

1 c. water

Directions:

Mix sugar, water and cornstarch.

Cook until thick and clear. Add red food coloring.

Let cool.

Put raw strawberries in glaze. Stir and pour in a baked crust.

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Recette 429: Chicken Casserole

Ingrédients:

- 1 large pkg. spinach noodles, cooked in broth
- 1 c. chopped celery
- 1 large green pepper, chopped
- 1 large onion, chopped
- 6 chicken breasts, boiled (save 1 c. broth for mixture)
- 1/2 lb. Velveeta cheese
- mushrooms (optional)
- 1 can mushroom soup

Directions:

Cook chicken. Saute celery, pepper and onion. Add cheese and soup. Add 1 cup chicken broth. Mix spinach with chicken mixture. Bake, uncovered, for 30 minutes at 350°.

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Recette 430: Cream Tacos

Ingrédients:

1 lb. hamburger

onion

1 doz. corn tortillas

green chili

2 small cans tomato sauce

1 can evaporated milk

Cheddar cheese, grated

Directions:

Fry hamburger with onion.

Layer corn tortillas (cut in 1/4) in pan.

Put 1 teaspoon hamburger on each piece, 1 teaspoon green chili on top of hamburger, then 1 teaspoon tomato sauce, top with grated cheese.

Repeat layers until all ingredients are gone.

Pour can of milk over all.

Cover with foil.

Bake in oven at 350° for 30 to 35 minutes until milk evaporates.

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Recette 431: Scottish Shortbread

Ingrédients:

1/2 c. (1 stick) unsalted butter

2 c. all-purpose flour

1/4 c. sugar

pinch of salt

Directions:

Cut butter into small pieces and set aside to warm to room temperature.

Grease an 8 x 8-inch square (not glass) baking pan with butter and set aside.

Sift together dry ingredients in mixing bowl.

Add the butter pieces and rub in with fingers. Knead mixture gently to make a soft dough.

Press into the prepared pan and flatten, using fingertips.

Prick all over with a fork and bake in a preheated 325° oven for 30 to 35 minutes or until a pale golden color.

Cool slightly, sprinkle with a little granulated sugar and cut into 1 x 2-inch fingers.

Cool on a wire rack and store in an airtight container.

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Recette 432: Slaw

Ingrédients:

1/3 c. sugar

3/4 tsp. salt

3/4 tsp. pepper

1 Tbsp. celery seed

1 Tbsp. prepared mustard

1/4 c. apple cider vinegar

1 c. mayonnaise

1 clove garlic

cabbage

Directions:

To make dressing mix together sugar, salt, pepper, celery seed, mustard and vinegar.

Add mayonnaise, slowly, stirring well. Refrigerate dressing until ready to make slaw.

Cut garlic in half, rub salad bowl with cut side of garlic clove.

Add cut cabbage.

Pour desired amount of dressing over cabbage and mix well.

Chill.

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Recette 433: Hot Cheese Balls

Ingrédients:

1/2 lb. Cheddar cheese, shredded

1 stick oleo

1 c. flour

1/4 tsp. paprika

1/4 tsp. salt

dash of cayenne pepper (optional)

Directions:

Have cheese and oleo at room temperature.

Mix well together with your hands, then add other ingredients.

Roll in 1-inch balls. Bake at 400° for 15 to 20 minutes on ungreased cookie sheet.

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Recette 434: Pizza Cups

Ingrédients:

- 1 lb. ground beef
- 1/4 c. minced onion
- 1/2 tsp. salt (optional)
- 8 oz. tomato sauce
- 1 tsp. Italian seasoning
- 2 cans refrigerated biscuits (10 count)
- 1/2 to 3/4 c. grated cheese

Directions:

Brown ground beef and onion.

Drain.

Stir in tomato sauce and seasonings.

Cook 5 minutes.

Place biscuits in greased muffin tins, pressing to cover bottom and sides.

Spoon meat mixture into biscuits.

Top with cheese.

Bake at 400° for 12 minutes or until brown.

Makes 20 pizza cups.

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Recette 435: All-American Apple Pie

Ingrédients:

pastry for double pie crust

6 c. thinly sliced cooking apples

1 Tbsp. lemon juice (optional)

1 c. sugar

2 Tbsp. all-purpose flour

1 tsp. ground cinnamon

dash of ground nutmeg

1 Tbsp. butter or margarine

Directions:

If apples lack tartness, sprinkle with the 1 tablespoon lemon juice.

In mixing bowl, combine sugar, flour, cinnamon and nutmeg (for a very juicy pie, omit the flour).

Add sugar mixture to the sliced apples; toss to mix.

Fill pastry-lined pie plate with apple mixture; dot with butter or margarine.

Cut slits in top crust for escape of steam; place pastry atop filling.

Seal and flute edge.

Sprinkle some sugar atop, if desired.

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Recette 436: Strawberry Cake With Icing

Ingrédients:

1 box Duncan Hines strawberry supreme cake mix

juice from 1 box frozen strawberries

4 eggs

1 c. Crisco

1/2 c. water

1 (3 oz.) box strawberry jello

Directions:

Mix all ingredients well with electric mixer.

Bake in layers or in long pan until done.

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Recette 437: Swedish Meat Balls

Ingrédients:

- 1 1/2 lb. ground beef
- 1 box croutons (garlic and onion)
- 1/4 c. chopped onion
- 2 eggs
- salt and pepper to taste
- 1 (10 oz.) jar grape jelly
- 1 (10 oz.) bottle chili sauce

Directions:

Combine all ingredients except jelly and sauce.

Mix well and make balls.

Brown in skillet.

Combine jelly and chili sauce and mix well.

Pour sauce over meat balls and bake in a 350° oven for 45 minutes or place in large skillet on top of stove and simmer for 20 minutes.

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Recette 438: Calf Liver Braised In Wine

Ingrédients:

1 lb. calf liver, thinly sliced, cut in serving pieces

1/4 c. flour

1/2 tsp. salt

1/8 tsp. pepper

1/2 c. onion, chopped

1/4 tsp. basil

3 Tbsp. butter or margarine

1 c. mushrooms, sliced

1 cube beef bouillon

1/2 c. water (boiling)

1/2 c. dry red wine

Directions:

Coat liver in mixture of flour, salt and pepper.

Set aside. Saute onion in butter until tender.

Add liver and brown lightly on both sides.

Dissolve bouillon in boiling water.

Add mushrooms, bouillon, wine and basil.

Cover and simmer 15

minutes or until liver is tender.

Serves 4.

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Recette 439: Sour Cream Pound Cake

Ingrédients:

1 c. oleo

1 c. sour cream

3 c. sugar

5 eggs

3 c. plain flour

1/2 tsp. baking powder

1/4 tsp. baking soda

1/4 tsp. salt

1/2 c. milk

2 tsp. vanilla

Directions:

Cream

together

sugar and oleo.

Blend in sour cream. Add 3 eggs;

blend.

Add remaining 2 eggs and blend.

Combine dry ingredients.

Stir vanilla into milk.

Add dry ingredients and milk

alternately

to

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creamed mixture.

Blend after each addition (do not beat as it would incorporate too much air and lighten texture).

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Recette 440: Baked Beans

Ingrédients:

4 (15 oz.) cans Great Northern white beans

3/4 lb. bacon, cooked and cut in pieces

3/4 to 1 c. ketchup

1 c. white sugar

Directions:

Combine all ingredients well in a casserole dish.

Bake for 1 hour at 325°.

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Recette 441: Vanilla Ice Cream

Ingrédients:

6 eggs

1 1/2 c. sugar

1 can evaporated milk

1 Tbsp. milk

milk

Directions:

Combine sugar, eggs, evaporated milk and vanilla in large mixing bowl.

Add enough milk to fill freezer 3/4 full.

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Recette 442: Sparkle Cutout Cookies

Ingrédients:

1 (8 oz.) cream cheese

1 c. margarine

2/3 c. sugar

1/2 tsp. vanilla

2 1/2 c. flour

dash of salt

Directions:

Combine softened cream cheese, margarine, sugar and vanilla until well blended.

Add flour and salt.

Mix well.

Chill.

On a lightly floured surface, roll dough to 1/4-inch thickness.

Cut with assorted cookie cutters.

Place on ungreased cookie sheet. Decorate with colored sugar or icing.

Bake at 375° for 8 to 10 minutes, just until edges start to brown lightly.

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Recette 443: Taco Soup

Ingrédients:

- 2 lb. hamburger meat, browned
- 1 medium chopped onion
- 1 pkg. (dry) Hidden Valley Ranch dressing mix
- 1 pkg. taco seasoning mix
- 1 can whole kernel corn
- 1 can red kidney beans
- 1 can pinto beans
- 1 small can chopped chilies
- 3 cans stewed tomatoes

Directions:

Mix and put in crock-pot.

Cook all day.

If cooked on range top, simmer 2 to 3 hours.

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Recette 444: Fruit Cocktail Cake

Ingrédients:

1 (No. 303) can fruit cocktail (juice also)

1 1/2 c. sugar

2 eggs

1 tsp. vanilla

2 tsp. soda

1 tsp. cinnamon

2 c. flour

1/2 c. brown sugar

1 c. pecans, chopped

Directions:

Mix all at one time, except brown sugar and pecans.

Beat 3 minutes.

Pour into 9 x 13 greased pan.

Sprinkle with brown sugar and pecans.

Bake at 350° for 45 minutes.

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Recette 445: Fa-La-La-La-Las

Ingrédients:

1 c. butter flavor Crisco

1/2 c. sugar

1 egg

3/4 tsp. salt

3/4 tsp. vanilla

1/2 tsp. almond extract

2 1/4 c. all-purpose flour

Directions:

Heat oven to 400°.

Cream butter flavor Crisco and sugar in large bowl at medium speed of electric mixer until well blended. Beat in egg, salt, vanilla and almond extract.

Stir in flour. Place dough in cookie press.

Press into desired shapes 2 inches apart on cooled, ungreased baking sheet.

Bake at 400° for 5 to 7 minutes or until set, but not brown.

Cool on baking sheet one minute.

Remove to cooling rack.

Makes 4 to 4 1/2 dozen cookies.

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Recette 446: Orange-Coconut Pie

Ingrédients:

1/4 c. butter or margarine, softened

1 c. sugar

3 eggs, beaten

1/2 c. orange juice

1 tsp. lemon extract

dash of salt

1 c. flaked coconut

1 (9-inch) pie crust, unbaked

Directions:

Cream butter; gradually add sugar, beating well at medium speed of an electric mixer.

Add eggs and beat until blended.

Stir in orange juice, lemon extract, salt and coconut, mixing well.

Pour into pie crust.

Bake at 350° for 45 to 50 minutes or until a knife inserted in center comes out clean.

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Recette 447: Sour Cream Pound Cake

Ingrédients:

2 sticks butter (real)

3 c. sugar

3 c. flour

6 eggs

1 tsp. vanilla

1/4 tsp. baking soda

1/2 pt. sour cream

Directions:

Preheat oven to 325°.

Cream butter and sugar together.

Beat well.

Continue beating, add eggs one at a time.

Add flour and baking soda.

Beat well.

Add sour cream and vanilla.

Pour into greased and floured tube pan.

Bake one hour or maybe a little longer.

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Recette 448: Company Chicken

Ingrédients:

- 1 c. instant rice
- 1 can cream of mushroom soup
- 1 can cream of chicken soup
- 1 can cream of celery soup
- 4 chicken breasts

Directions:

Mix first 4 ingredients together.

Place chicken on top.

Put a pat of butter on each piece of chicken; season to taste.

Bake for 1 hour at 375°.

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Recette 449: Minestrone Soup

Ingrédients:

1 c. thinly sliced carrots
1 c. sliced celery
1/2 c. chopped onions
1 clove garlic, minced
2 Tbsp. margarine
2 cans (15 oz.) Chef Boyardee Beefogetti
1 can chickpeas, drained
2 c. water
2 beef bouillon cubes
1/2 tsp. salt
1/4 tsp. crushed basil
1/4 tsp. pepper
Parmesan cheese

Directions:

In a 2-quart saucepan, saute carrots, celery, onions
and garlic in margarine.

Add remaining ingredients except cheese. Simmer, covered, for 15 minutes.

Top each serving with Parmesan cheese. Serves six.

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Recette 450: Cherry Topped Cheesecake

Ingrédients:

- 1 pkg. yellow cake mix
- 2 Tbsp. oil
- 2 (8 oz.) pkg. cream cheese
- 1/2 c. sugar
- 4 eggs
- 1 1/2 c. milk
- 3 Tbsp. lemon juice
- 3 Tbsp. vanilla
- 1 can cherry pie filling

Directions:

Preheat oven to 300°.

Reserve 1 cup of dry cake mix.

In large mixing bowl, combine remaining cake mix, 1 of the eggs and oil (mixture will be crumbly).

Press mixture in bottom of 13 x 9-inch pan for crust.

Press up sides.

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Recette 451: Sweet 'N' Sour Sauce

Ingrédients:

1/2 c. vinegar

1/2 c. sugar

1/3 c. oil

Directions:

Blend all ingredients together well.

Use for bean salad or cucumbers.

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Recette 452: Easy Taco Dip

Ingrédients:

1 large pkg. cream cheese

1 can Hormel chili

2 c. shredded Cheddar cheese

Directions:

In a glass pie pan, layer all three ingredients, placing cream cheese on the bottom of the pan, chili in the middle, shredded Cheddar cheese on top.

Place in microwave on High for about 5 to 6 minutes.

Use nacho chips to dip with.

Great for parties and snacks.

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Recette 453: Monkey Bread

Ingrédients:

2 pkg. refrigerator rolls

1/2 c. melted margarine or butter

3/4 c. sugar

1 tsp. cinnamon

Directions:

Separate rolls.

Dip each into margarine, then into sugar and cinnamon mixture.

Stack unevenly in casserole or ring pan.

Bake at 425° for 20 to 25 minutes.

Turn out onto plate.

Drizzle powdered sugar icing over top, if desired.

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Recette 454: Coconut Cream Pie Or Lemon Meringue Pie

Ingrédients:

3 eggs, separated

4 Tbsp. cornstarch

2 c. milk

2 Tbsp. butter

1 1/2 c. sugar

1 Tbsp. coconut flavoring

1 unbaked pie shell

Directions:

Note:

For lemon pie, use 1 1/2 cups milk and 1/2 cup ReaLemon, no flavoring.

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Recette 455: Death By Chocolate

Ingrédients:

- 1 chocolate cake mix
- 2 (8 oz.) containers Cool Whip
- 2 envelopes Dream Whip
- 2 pkg. chocolate Jell-O instant pudding
- 3 c. cold milk
- 4 Heath bars (optional)

Directions:

Bake cake mix according to instructions on box. Cool completely; break into small pieces. Mix together Jell-O, Dream Whip and milk; beat well. Refrigerate 1 hour.

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Recette 456: Corn Meal Muffins

Ingrédients:

1 c. corn meal
2 Tbsp. brown sugar
3/4 tsp. baking soda
2 eggs, well beaten
1 1/2 c. sour milk
1 c. flour
1 tsp. salt
1 tsp. baking powder
1/4 c. melted bacon fat

Directions:

Sift flour.

Measure and sift with baking soda, salt and baking powder.

Mix with corn meal.

Combine bacon fat, sugar and eggs.

Add sour milk.

Combine with dry ingredients.

Beat only until smooth.

Fill well-oiled muffin pan 2/3 full.

Bake in hot oven (435°) for 15 to 20 minutes.

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Recette 457: Hot Taco Rice

Ingrédients:

- 1 lb. ground beef
- 1 onion, chopped
- 1 1/2 c. salsa sauce
- 1 chicken bouillon cube
- 1 can tomato sauce
- 1 1/2 c. Minute rice

Directions:

Brown meat and onion in skillet; drain.

Add salsa and tomato sauce with bouillon cube.

Bring to boil, then simmer, covered, for 5 minutes.

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Recette 458: Moist Devil'S Food Cake

Ingrédients:

1 devil's food cake mix

1 can cherry pie filling

1/4 c. oil

3 eggs

Directions:

Blend all ingredients together with electric mixer on medium speed for 3 minutes.

Bake in greased and floured tube pan for 40 minutes at 350°.

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Recette 459: Peanut Butter Twinkies

Ingrédients:

1 c. sugar

1 c. light Karo syrup

1 c. peanut butter

1/4 stick oleo

1 Tbsp. vanilla

6 to 8 c. cornflakes

Directions:

In a saucepan, bring sugar and syrup to a full boil.

Remove from heat.

Add peanut butter, oleo and vanilla.

Add enough cornflakes to be able to press into well-buttered 13 x 9-inch pan. Cut into squares while still warm.

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Recette 460: Low-Calorie Pumpkin Pie

Ingrédients:

1 (16 oz.) can solid pack pumpkin
1 (13 oz.) can evaporated skim milk
1 egg
2 egg whites
1/2 c. biscuit mix (Bisquick type)
2 Tbsp. sugar
6 packets sugar substitute
2 tsp. pumpkin pie spice
2 tsp. vanilla

Directions:

Heat oven to 350°.

Lightly grease or spray a 9-inch pie pan with vegetable spray.

Place all ingredients in blender, food processor or mixing bowl.

Blend 1 minute or beat 2 minutes with mixer.

Pour into pie pan.

Bake for 50 minutes or until center is puffed up.

Makes 8 servings (112 calories).

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Recette 461: Zucchini Squares

Ingrédients:

2 c. zucchini, shredded

1/2 c. onion, chopped

1 clove garlic

1/2 c. grated Parmesan

1/2 c. oil

2 Tbsp. dried parsley

1/2 tsp. salt

1/2 tsp. seasoned salt

1/2 tsp. oregano

2 eggs, slightly beaten

Directions:

Mix all together and bake at 350° in a greased 9 x 13-inch pan for about 1/2 hour.

Top will turn light brown.

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Recette 462: Pound Cake

Ingrédients:

1 stick butter

1 c. Crisco

3 c. sugar

6 eggs

3 c. plain flour

1/2 tsp. baking powder

1 c. sweet milk

1 tsp. vanilla

Directions:

Cream butter, Crisco and sugar.

Add eggs, one at a time.

Add flour, a cup at a time.

Add milk, a third at a time, then mix good.

Beat 3 minutes.

Put in a tube pan (greased and floured). Place in cold oven.

Turn to 350° and bake for 1 hour and 15 minutes.

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Recette 463: Chocolate Eclair Dessert

Ingrédients:

20 (about) graham crackers
2 (4 oz.) pkg. vanilla instant pudding mix
3 1/2 c. milk
8 oz. whipped topping
2 pkg. Choco-bake
2 tsp. light corn syrup
2 tsp. vanilla
3 Tbsp. margarine, softened
1 1/2 c. confectioners sugar
3 Tbsp. milk

Directions:

Line a buttered 9 x 13-inch serving dish with half the graham crackers.

Beat pudding mix and 3 1/2 cups milk in mixer bowl for 2 minutes.

Fold in whipped topping.

Layer half the pudding mixture, remaining graham crackers and remaining pudding mixture in prepared dish.

Chill for 2 hours.

Combine Choco-bake, corn syrup, vanilla and margarine in bowl; beat well.

Add confectioners sugar and 3 tablespoons milk alternately, beating well after each addition.

Spread over dessert.

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Recette 464: Butternut Cookies

Ingrédients:

2 c. butter

1 c. sugar

4 tsp. vanilla

4 c. flour

1 tsp. salt

4 c. finely chopped walnuts

confectioners sugar

Directions:

Cream the butter, sugar and vanilla until fluffy. Add flour and salt.

Blend well. Add nuts.

Mix well and shape into 1-inch balls. Bake at 325° for 20 minutes. Do not brown.

Cool and roll into confectioners sugar.

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Recette 465: Hattie Coffe'S Kool-Aid Punch

Ingrédients:

1 c. water

2 c. sugar

1 qt. ginger ale

1 pkg. Kool-Aid (any flavor)

1/2 c. lemon juice

2 c. pineapple juice

10 c. water

Directions:

Make a syrup of the 1 cup of water and 2 cups of sugar. Cook until sugar is dissolved.

Add the remaining ingredients. Makes about 30 cups.

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Recette 466: Scalloped Corn

Ingrédients:

1/2 c. onions, chopped

2 Tbsp. butter

2 Tbsp. flour

1 tsp. salt

1/2 tsp. paprika

dash of black pepper

3/4 c. milk

1 can whole kernel corn

1 egg, slightly beaten

breadcrumbs

Directions:

Heat oven to 350°. Saute onion in butter until golden. Blend in flour and seasonings; cook until bubbly. Remove from heat. Add milk gradually, stirring as you add. Bring to a boil and cook 1 minute; stir constantly. Remove from heat and add corn and egg. Place in baking dish. Top with breadcrumbs. Bake for 30 minutes.

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Recette 467: Becky'S Punch

Ingrédients:

1 pkg. black cherry or cherry Kool-Aid

1 small box Jell-O (same flavor)

2 qts. warm water

1 can pineapple juice

1 can frozen lemonade

1 cup sugar

2 liters 7-up

Directions:

Mix the Kool-Aid, Jell-O, and water together.

Add sugar, lemonade, and pineapple juice.

Stir well and freeze.

Thaw one hour before serving and add 2 liters of soda.

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Recette 468: Chicken Saltimbocca

Ingrédients:

3 whole large chicken breasts, skinned, boned and halved lengthwise

6 thin slices boiled ham

6 slices process Swiss cheese

1 medium tomato, peeled, seeded and chopped

crushed dried sage

1/3 c. fine dry bread crumbs

2 Tbsp. grated Parmesan cheese

2 Tbsp. snipped parsley

1/4 c. butter, melted

Directions:

Place chicken, boned side up, between two pieces clear plastic wrap.

Working out from the center, pound each lightly with meat mallet to 5 1/2 x 5 1/2 inches.

Remove wrap.

Place a ham slice and a cheese slice on each cutlet, cutting to fit within 1/4 inch of edges.

Top with some tomato; sprinkle lightly with sage.

Fold in sides; roll up jelly roll fashion, pressing to seal well. Combine crumbs, Parmesan and parsley.

Dip chicken in butter, then roll in crumbs.

Bake in shallow baking pan at 350° for 40 to 45 minutes.

Remove to platter.

Blend mixture remaining in pan until smooth; serve over chicken.

Serves 6.

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Recette 469: Toll House Cookies

Ingrédients:

1 c. shortening
3/4 c. brown sugar
3/4 c. white sugar
1 1/2 c. sifted flour
1 tsp. soda
2 eggs, beaten
1 tsp. hot water
1 tsp. vanilla
1 tsp. salt
2 c. oatmeal
1 c. chopped nuts
1 pkg. Toll House chocolate chips or butterscotch chips

Directions:

Mix together
shortening,
brown sugar and white sugar. Sift and add
flour,
soda, eggs, hot water, vanilla and salt. Add oatmeal,
nuts,
chocolate chips
or
butterscotch chips. Drop by teaspoonful on

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cookie

sheet.

Bake at 350° for 10 to 15 minutes.

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Recette 470: Chicken Tortilla Casserole

Ingrédients:

12 tortillas

1 chicken, cooked and boned

1 can cream of chicken soup

1 can cream of mushroom soup

1 c. sour cream

1 c. picante sauce

onion to taste

Cheddar cheese

Directions:

Combine soups, sour cream, picante sauce and onion. Heat to almost boiling. Grease 9 x 9-inch baking pan. Break tortillas into pieces. Line pan with half of the tortillas. Spread half of chicken on tortillas and pour half of soup mixture over top. Repeat layers with remaining ingredients and top with cheese. Bake in 350° oven for 30 to 40 minutes.

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Recette 471: Chop Suey

Ingrédients:

1 to 1 1/2 lb. stew meat

1 can mushrooms

1 large can chop suey vegetables

1 medium onion

1 c. soy sauce

Directions:

Brown meat and cook until tender, 2 to 2 1/2 hours.

Add mushroom and onions.

Cook until onions are done.

Add 6 to 8 cups water, soy sauce and vegetables.

Thicken with cornstarch in a mixture of 1/2 water and 1/2 soy sauce.

Serve over rice or noodles.

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Recette 472: Vegetable Pizza

Ingrédients:

1 (8 oz.) pkg. crescent rolls

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

1 c. mayonnaise

1/2 (10 oz.) pkg. Hidden Valley Ranch mix

4 c. finely chopped raw vegetables (cauliflower, broccoli, carrots, green onions, etc.)

Directions:

Press crescent rolls flat on baking sheet. Do not separate rolls. Bake according to package directions until golden brown. In a medium bowl, combine cream cheese, mayonnaise and dressing mix. Spread mixture on cooled crescent rolls.

Top with finely chopped vegetables, spreading evenly to cover rolls. Chill until firm. (Best made a day ahead.) Serves 12 to 15.

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Recette 473: Log Cabin Toast

Ingrédients:

1/4 c. sugar

2 tsp. cinnamon

2 slices white or whole wheat bread

soft margarine or butter

Directions:

Mix sugar and cinnamon in custard cup.

Toast bread.

Spread with soft margarine.

Sprinkle with sugar-cinnamon mixture.

Cut each slice of toast into 4 strips.

Put them together on plate like stacked logs to make the wall of a log cabin.

Start from the top and eat all the logs.

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Recette 474: Yum Yum Salad

Ingrédients:

- 1 can cherry pie filling
- 1 large can drained, crushed pineapple
- 1 can Borden milk
- 3/4 c. chopped pecans
- 1 (8 oz.) Cool Whip

Directions:

Mix together and let stand overnight in refrigerator.

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Recette 475: My Caramel Rolls

Ingrédients:

3 pkg. yeast

1/2 cup sugar

2 cups warm water

2 eggs

3 Tbsp. oleo

1 tsp. salt

6-7 cups flour

Directions:

Combine first four ingredients and beat with electric mixer until light and fluffy.

Add remaining ingredients, stirring well. Let rise once.

While it rises, prepare the caramel.

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Recette 476: Spanish Hamburger #1

Ingrédients:

6 lb. hamburger

salt and pepper

1 medium white onion

1/2 green pepper

1 stalk celery

1 (20 oz.) can tomato soup

Directions:

Fry hamburger half done.

Cut onion, green pepper and celery in fine pieces and add.

Let simmer 1/2 hour.

Add salt and pepper, then add tomato soup. Simmer 2 hours.

Keep steam in for best results.

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Recette 477: Turkey Vegetable Stir-Fry

Ingrédients:

- 1 Tbsp. cornstarch
- 2 Tbsp. soy sauce
- 1/4 tsp. ground ginger
- 1 (10 1/2 oz.) can chicken broth
- 1 carrot, cut into julienne strips
- 2 Tbsp. vegetable oil
- 2 c. sliced mushrooms
- 4 green onions, minced
- 1 stalk celery, diagonally sliced
- 1 (6 oz.) pkg. snow peas, thawed
- 2 c. coarsely chopped, cooked turkey breast
- 2 c. brown rice, cooked
- 2 Tbsp. slivered almonds, toasted

Directions:

Combine cornstarch, ginger, chicken broth and soy sauce in a 2-cup glass measure.

Stir well.

Microwave, uncovered, at High for 2 to 3 minutes or until thickened, stirring every 30 seconds. Set aside.

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Recette 478: Mango With Tomatoes And Scallions Or Leeks

Ingrédients:

1 large mango or 2 small

2 medium tomatoes

1 large leek or 2 scallions (green onions)

lemon juice with pulp

2 tsp. safflower oil

pinch of dry mustard

Directions:

Slice mango, chunk tomatoes and slice leek; toss well.

Whisk together the lemon juice and pulp, safflower oil and dry mustard; pour over mango mixture.

Toss well.

Serve chilled or at room temperature.

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Recette 479: Vegetable Pizza

Ingrédients:

2 cans crescent rolls

2 large pkg. cream cheese, softened

1/2 c. mayo (not Miracle Whip)

1/2 c. Ranch dressing

Directions:

Spread crescent rolls flat, bake and cut.

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Recette 480: Luau

Ingrédients:

2 lb. pork sausage
2 c. white Minute rice
1 green pepper, chopped fine
2 large onions, chopped fine
1 bunch celery, chopped fine
3 1/2 oz. chopped almonds
2 dry packs Lipton noodle soup

Directions:

Brown sausage.

Remove sausage and cook the pepper, onions and celery in as little grease as possible.

Boil 7 cups water.

In boiling water, put soup, rice and almonds.

Don't cook. Immediately stir all ingredients together.

Cover and bake at 350° for 40 to 45 minutes.

Stir once or twice while baking.

Serves 10 to 12.

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Recette 481: Ma'S Dill Pickles

Ingrédients:

7 c. water

3 c. vinegar

1/2 c. salt

1/2 c. sugar

Directions:

Pack dills and cukes in jar.

Boil brine and pour over hot and seal.

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Recette 482: Stir-Fried Gumbo

Ingrédients:

3 to 4 c. okra

salt and pepper

flour

oil

2 c. ground beef, chicken breast or ham

3/4 c. green bell peppers, sliced

1 small jalapeno pepper, chopped (optional)

1 medium onion, sliced thin

1 medium carrot or 3/4 c. thinly sliced

3/4 stick butter

1 can stewed tomatoes

salt and pepper to taste

Directions:

In a large skillet, melt butter and saute bell peppers, jalapeno, onion and carrot; cook until onion is clear.

Add the stewed tomatoes; stir and cook about 5 minutes.

Add 3/4 cup water, stirring until mixture boils.

Add meat, stirring well.

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Recette 483: No Bake Chocolate Cookies

Ingrédients:

2 c. sugar

1/3 c. cocoa

1/2 c. milk

1 stick oleo

1 tsp. vanilla

1/2 c. peanut butter

3 c. quick oats

Directions:

Mix sugar, cocoa, milk and oleo in a saucepan.

Bring to a boil and boil for 1 minute.

Remove from stove and add remaining ingredients.

Stir well.

Drop by teaspoon on wax paper.

Makes 4 to 5 dozen.

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Recette 484: Carrot Cake

Ingrédients:

2 c. flour, sifted
1 tsp. soda
1 tsp. salt
2 c. sugar
1 tsp. cinnamon
1 1/2 c. oil
4 eggs
2 c. grated carrots
1 c. nuts

Directions:

Place dry ingredients in a large bowl and mix thoroughly.

Add rest of ingredients and mix well.

Bake in well-greased and floured pans.

Bake at 350° for 30 minutes.

Remove from pans and cool.

Makes 2 (9-inch) or 3 (8-inch) layers.

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Recette 485: No Fat Rice And Vegetable Dish

Ingrédients:

1 c. rice, cooked
1/2 c. summer squash, sliced
1/2 c. zucchini, sliced
1/4 c. onions, chopped
1/2 c. mushrooms, sliced
1/2 c. fresh tomato, chopped
1 tsp. garlic, chopped
1/2 tsp. basil
lemon pepper and salt to taste

Directions:

Spray skillet with vegetable spray and saute squash and onion until tender. Add mushrooms, tomatoes and seasonings. Cook 5 minutes. Mix with cooked rice.

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Recette 486: Oyster Fritters

Ingrédients:

2 c. flour

2 tsp. baking powder

1/2 tsp. baking soda

3 eggs

1/4 c. buttermilk

salt to taste

1 pt. oysters (reserve juice)

Directions:

Sift flour, baking powder and baking soda.

Beat eggs well. Add buttermilk and salt and beat again.

Then mix in dry ingredients and oyster juice.

Add oysters and stir to coat.

Deep fry at 350°.

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Recette 487: Quick Coffee Cake(Double Recipe)

Ingrédients:

2 c. flour

6 tsp. baking powder

1 tsp. cinnamon

1 c. sugar

1 tsp. salt

2 beaten eggs

1 c. milk

1/2 c. melted oleo or butter

Directions:

Mix all together.

Spread in a 13 x 9-inch pan or two 8-inch pans.

Sprinkle top thickly with sugar and cinnamon (is good with chopped nuts).

Bake at 375° for 15 to 21 minutes.

Recettes de Cuisine - Volume 3

Recette 488: Belly Buttons

Ingrédients:

1 box crust mix

flour

butter or margarine, softened

brown sugar

cinnamon

Directions:

Preheat oven to 400°.

Follow directions for pie crust mix. Roll out pie crust on a flat, floured surface.

Butter crust with butter or margarine.

Sprinkle on brown sugar until it covers pie crust, then sprinkle cinnamon over brown sugar.

Roll crust like a long, thin cinnamon roll.

Cut sections 1-inch thick.

Place sections on a buttered 13 x 9-inch casserole dish in an upright position so that the swirls are showing on both sides.

Bake 15 minutes.

Let cool 3 minutes and enjoy.

Recettes de Cuisine - Volume 3

Recette 489: Tater Tot Casserole

Ingrédients:

1 lb. ground lean beef

1 large onion, chopped

1 can cream of mushroom soup

1 can mixed vegetables (partially drained)

Tater Tots as needed

Directions:

Sear meat and onion until browned; add mixed vegetables and soup and mix well.

Turn into buttered casserole dish and top with Tater Tots.

Bake at 350° for 45 minutes.

Recettes de Cuisine - Volume 3

Recette 490: Cheesy Cornbread

Ingrédients:

4 slices bacon

1 (16 oz.) pkg. cornbread mix

2 eggs, beaten

1 (15 oz.) can cream-style corn

3/4 c. Kraft mayonnaise

1 c. (4 oz.) shredded Swiss or Cheddar cheese

Directions:

Cook bacon in an 8-inch cast-iron skillet until crisp.

Remove bacon, reserving 2 tablespoons drippings.

Heat skillet with drippings in a 425° oven for 5 minutes.

Combine crumbled bacon and cornbread mix and remaining 4 ingredients, stirring just until dry ingredients are moistened.

Remove skillet from oven.

Pour mixture into skillet.

Bake at 425° for 30 to 35 minutes or until golden brown.

Recettes de Cuisine - Volume 3

Recette 491: Rice Crispy Chicken

Ingrédients:

4 c. Rice Krispies

1 tsp. paprika

1 egg

3/4 c. milk

3/4 c. all-purpose flour

1 1/2 tsp. salt

1/4 tsp. pepper

1 tsp. poultry seasoning

3 Tbsp. margarine, melted

3 lb. frying chicken pieces, cleaned and patted dry

Directions:

Measure Rice Krispies cereal; crush to 2 cups.

Place in shallow dish.

Stir in paprika.

Set aside.

Recettes de Cuisine - Volume 3

Recette 492: No-Fat Added Oven Fried Chicken

Ingrédients:

4 skinless, boneless chicken breast halves (about 3 oz. each)

vegetable cooking spray

3 Tbsp. grated Parmesan cheese

1/2 c. dry bread crumbs

1 tsp. dried thyme

1/4 tsp. garlic powder

1/4 tsp. onion powder

1/4 tsp. ground black pepper

1/4 tsp. salt (optional)

3/4 c. nonfat buttermilk

Directions:

Heat oven to 350°.

Rinse chicken with cold running water; blot dry with paper towels.

Coat nonstick baking sheet with vegetable cooking spray.

Recettes de Cuisine - Volume 3

Recette 493: Sauerkraut Salad

Ingrédients:

- 1 qt. sauerkraut, drained
- 1 c. green bell pepper, chopped
- 1 c. celery, chopped
- 1 (4 oz.) jar pimento
- 1 medium onion, chopped
- 1/2 c. vinegar
- 1 1/2 c. sugar
- 2 Tbsp. oil

Directions:

Mix sauerkraut, green bell pepper, celery, pimento and onion together.

Recettes de Cuisine - Volume 3

Recette 494: Sour Cream Meat Loaf

Ingrédients:

2 lb. ground lean beef
1 1/2 c. grated raw carrot
1/4 c. grated unpeeled apple
1 1/2 c. grated raw potato
1 onion, quartered and studded with 4 cloves
6 slices fried bacon, crumbled
2 beaten eggs
2 1/4 tsp. salt
1/2 tsp. pepper
1/8 tsp. nutmeg
1/8 tsp. dry mustard
2 c. sour cream

Directions:

Combine all ingredients in large mixing bowl; blend well. Pack in a 9 x 5 x 3-inch loaf pan.

Bake at 350° for 1 1/2 to 1 3/4 hours.

Serves 6.

Recettes de Cuisine - Volume 3

Recette 495: Stuffed Chicken Breast

Ingrédients:

1 box Stove Top stuffing or homemade stuffing

1 medium green pepper (optional)

1/4 c. hot water

1 can cream of mushroom soup

8 boneless chicken breasts

garlic salt

pepper

paprika

Directions:

Preheat oven to 375°.

Cook stuffing as directed on package. Slice green pepper in small strips, then cut strips in half.

Mix water and soup in a bowl.

Recettes de Cuisine - Volume 3

Recette 496: Meg'S Power Peanut Butter Balls

Ingrédients:

1/2 c. graham cracker crumbs

1 c. crunchy peanut butter

1 box confectioners sugar

2 sticks butter or margarine

2 oz. paraffin

chocolate chips

Directions:

Melt butter and pour over the graham cracker crumbs, confectioners sugar and peanut butter.

Mix well and shape into bite size balls.

Melt chocolate chips in double boiler with the paraffin.

Dip the peanut butter balls in the chocolate and place on a greased cookie sheet.

Mmmmmmm good!

Recettes de Cuisine - Volume 3

Recette 497: Indian Meat Loaf

Ingrédients:

- 1 lb. ground beef
- 1/2 lb. ground pork
- 1 1/2 tsp. salt
- 1/4 tsp. pepper
- 1/2 tsp. sage
- 1 egg, beaten
- 1/2 c. corn meal
- 1/2 c. chopped onion
- 1/4 c. diced green pepper
- 1/2 c. cream-style corn
- 1 1/4 c. canned tomatoes

Directions:

Combine beef, pork and seasonings.

Mix well.

Add remaining ingredients.

Place in a loaf pan.

Bake at 350° for 1 1/2 hours.

Recettes de Cuisine - Volume 3

Recette 498: Creamy Cheese Crab Dip

Ingrédients:

1 (8 oz.) and 1 (3 oz.) pkg. Philadelphia cream cheese

1/2 c. white wine

1 lb. crabmeat

1/8 tsp. garlic powder

Directions:

Mix the cream cheese, wine and garlic powder.

Add the crabmeat.

Bake in a casserole at 350° for about 20 minutes. Serve with crackers or toast rounds.

Recettes de Cuisine - Volume 3

Recette 499: Skillet Beef And Macaroni

Ingrédients:

1 to 1 1/2 lb. ground beef
1/2 c. chopped onion
2 cans (8 oz.) tomato sauce
1 c. water
1 (7 oz.) pkg. macaroni
1/2 c. chopped green pepper
2 Tbsp. Worcestershire sauce
1 tsp. salt
1/4 tsp. pepper
1 1/2 Tbsp. chili powder

Directions:

In a skillet, cook beef and onion until the meat is browned and onion is tender.

Drain.

Stir in the remaining ingredients; bring to boil.

Reduce heat; cover and simmer until macaroni is tender, about 20 minutes.

Stir occasionally, adding additional water if needed.

Yields 4 to 6 servings.

Recettes de Cuisine - Volume 3

Recette 500: Jiffy Beef Stroganoff

Ingrédients:

- 1 lb. ground beef
- 1 pkg. dry onion soup mix
- 1/2 tsp. ginger
- 3 c. medium noodles
- 1 (3 oz.) can sliced mushrooms
- 3 c. hot water
- 2 Tbsp. flour
- 1 c. sour cream

Directions:

Brown meat.

Sprinkle onion soup mix and ginger over meat. Arrange layer of noodles over meat and add mushrooms.

Pour water over noodles.

Cook on low 20 minutes.

Blend flour into sour cream and add to stroganoff.

Cook 3 minutes.

Recettes de Cuisine - Volume 3

Recette 501: Baked Cheese Sandwiches

Ingrédients:

5 eggs

3 c. milk

1 tsp. mustard

bread

cheese slices

Directions:

Make 4 cheese sandwiches (with 2 slices of American cheese in each sandwich).

Remove crusts and arrange in baking dish.

Mix eggs, milk and dry mustard and pour over sandwiches.

Bake in 400° oven for 20 minutes or until brown on top.

Recettes de Cuisine - Volume 3

Recette 502: Teresa'S Brisket

Ingrédients:

garlic

onion

celery powder

minced onion

bottle of liquid smoke

brisket

Worcestershire sauce

black pepper

Directions:

Cover with all ingredients and refrigerate overnight in a 13 x 9-inch pan.

Next morning add 1 bottle Worcestershire sauce and black pepper.

Bake in 275° oven for 6 to 8 hours.

Cover with barbecue sauce.

Recettes de Cuisine - Volume 3

Recette 503: Heavenly Rice

Ingrédients:

3/4 c. rice (without salt)

1 small can pineapple, drained

sugar to taste

1 c. cream, whipped

miniature marshmallows

Directions:

Cook rice. Drain off excess water.

While hot, mix in drained pineapple. Add sugar to taste.

Let set until cold.

Whip the cream and fold into rice.

Add a few marshmallows, if you like.

Recettes de Cuisine - Volume 3

Recette 504: Baked Salmon Loaf

Ingrédients:

- 1 (1 lb.) can salmon
- 1/2 c. chopped celery
- 1/4 c. chopped onion
- 1/4 lb. chopped fresh mushrooms
- 1/4 c. evaporated skim milk
- 2 egg whites or egg substitute to equal 1 egg
- 1 c. bread crumbs or oat bran cereal

Directions:

You may add 1 1/2 tablespoons dill weed (fresh if possible); I don't.

Recettes de Cuisine - Volume 3

Recette 505: Favorite Vegetable Soup(Low-Fat)

Ingrédients:

- 1/4 c. diced onion
- 2 packets instant chicken broth and seasoning mix
- 2 garlic cloves, minced
- 1 1/2 c. thinly sliced zucchini
- 1/2 c. each thinly sliced carrots and chopped seeded tomato
- 1 tsp. chopped fresh parsley
- 1/4 tsp. basil leaves
- 1/8 tsp. pepper

Directions:

In 1 1/2-quart nonstick saucepan, combine onion, broth mix and garlic; cook, stirring occasionally, until onion is translucent. Add remaining ingredients and stir to combine; cover and cook over low heat, stirring occasionally, for about 10 minutes.

Add 2 cups water and bring to a boil.

Reduce heat to medium, cover and cook until vegetables are soft, about 20 minutes. Using a slotted spoon, remove about 1/2 cup vegetables from saucepan and set aside.

In blender container, in 2 batches, puree remaining soup; return pureed mixture to saucepan, add reserved vegetables and heat.

Makes 2 servings.

Recettes de Cuisine - Volume 3

Recette 506: Sour Cream Lasagna

Ingrédients:

1 (8 oz.) pkg. egg dumpling noodles

1 1/2 lb. ground beef

1 tsp. salt

dash of pepper

1/4 tsp. garlic salt

1/4 tsp. liquid smoke

1 (8 oz.) can tomato sauce

1 Tbsp. brown sugar

1 c. cottage cheese

1 (12 oz.) carton sour cream

6 green onions, chopped

3/4 c. grated Cheddar cheese

Directions:

Cook noodles according to package directions; rinse and drain. Brown hamburger in skillet.

Add next 6 ingredients; mix well. Cook for 5 minutes; remove from heat.

Combine noodles with cottage cheese, sour cream and green onions.

Alternate layers of noodle mixture and meat mixture in 2-quart baking dish, ending with meat mixture.

Top with Cheddar cheese.

Bake at 350° for 30 minutes, or until heated through.

Recettes de Cuisine - Volume 3

Recette 507: Tater Tot Casserole

Ingrédients:

3/4 to 1 lb. ground beef or turkey

1 small onion, chopped (optional)

1 can cream soup (celery, mushroom or chicken)

1 can whole kernel corn, drained

1 c. shredded Cheddar cheese

frozen Tater Tots (I use Schwan's Quik Taters)

Directions:

Lightly brown ground meat and onion.

Drain off fat.

Spread in bottom of casserole dish.

Mix cream soup with 1/2 can milk. Spread corn over meat and soup over corn.

Don't stir.

Sprinkle cheese over soup.

Cover top with frozen Tater Tots.

Bake at 325°, covered, about 30 to 40 minutes, or longer if potatoes are not done.

Recettes de Cuisine - Volume 3

Recette 508: Earthquake Cake

Ingrédients:

- 1 1/2 c. chopped pecans
- 1 1/2 c. shredded coconut
- 1 box German chocolate cake mix
- 1/2 c. oleo or margarine
- 1 (8 oz.) pkg. cream cheese
- 3 c. 4x sugar

Directions:

Prepare cake mix according to package directions.

Grease 9 x 13-inch pan.

Combine pecans and coconut; sprinkle in bottom of pan.

Pour prepared cake mix over pecan and coconut mixture.

Recettes de Cuisine - Volume 3

Recette 509: Raw Gluten

Ingrédients:

2 lb. whole wheat flour

1 qt. water

Directions:

Mix whole wheat flour with water into a firm texture.

Make sure all flour is mixed well (medium to firm dough).

Let set for 45 minutes (no less).

Put dough in a colander and while running cold water, continually squeeze dough to wash out starch from mixture.

Continue to squeeze dough, while at the same time, making sure dough stays firmly together.

Keep rinsing until all graininess is removed and water is clear from rinsing.

Cover with water until ready to use.

Yield: 1 pound.

Recettes de Cuisine - Volume 3

Recette 510: Lemon Chicken And Zucchini

Ingrédients:

1 1/2 lb. chicken breasts and thighs

1/4 c. chicken broth

1 Tbsp. cornstarch

2 Tbsp. soy sauce

1 tsp. sugar

2 Tbsp. cooking oil

1 tsp. grated ginger root

3 1/2 c. sliced zucchini

2 Tbsp. lemon juice

Directions:

Skin, split and bone chicken breasts.

Skin and bone thighs. Cut chicken into 1-inch pieces.

Blend chicken broth into cornstarch; stir in soy sauce and sugar.

Set aside.

Recettes de Cuisine - Volume 3

Recette 511: Meat Balls

Ingrédients:

2 lb. ground beef

10 oz. jar sweet relish

2 tsp. garlic powder

1/2 c. minced onions

1/2 tsp. onion salt

1 egg

1 box barbecue Shake 'N Bake

Directions:

Mix beef, sweet relish, garlic powder, onion powder, onion salt and egg.

Form into balls.

Put into bag of Shake 'N Bake. Cover good.

Cook at 350° for 30 to 40 minutes.

Recettes de Cuisine - Volume 3

Recette 512: Butternut Chewies

Ingrédients:

1/2 c. margarine, melted

2 eggs

2 c. light brown sugar

1 tsp. vanilla

1 1/2 c. flour

2 tsp. baking powder

1/2 tsp. salt

1 c. chopped nuts

Directions:

Beat eggs until light and foamy.

Beat in sugar, vanilla and margarine until creamy.

Combine flour, baking powder and salt. Add to egg mixture.

Mix until blended.

Stir in nuts.

Mixture will be stiff.

Spread in 13 x 9-inch greased pan.

Bake at 350° for 25 to 30 minutes.

Makes 2 dozen.

Recettes de Cuisine - Volume 3

Recette 513: Tennessee Tea

Ingrédients:

1 c. sugar

1 c. Country Time Lemonade

1/2 c. Instant Tea (not lemon flavored)

1 c. white grape juice

Directions:

Put all ingredients in gallon pitcher. Finish filling with water. Stir. Chill or serve over ice.

Recettes de Cuisine - Volume 3

Recette 514: Apple Waldorf Salad

Ingrédients:

1 Granny Smith apple

1 red Delicious apple

1/2 c. celery, chopped

1 Tbsp. pecans

1 Tbsp. lemon juice

1/4 c. nonfat yogurt

dash of cinnamon

dash of nutmeg

Directions:

Chop apples; do not peel.

Sprinkle with lemon juice.

Add celery, yogurt, pecans and spices.

Serve on purple cabbage or lettuce leaf.

Makes 4 servings.

Calories:

61.8.

Fat grams: 1.405.

Recettes de Cuisine - Volume 3

Recette 515: Jackie'S Coconut Pie

Ingrédients:

1 1/2 sticks butter

1 c. buttermilk

3 c. sugar

7 oz. can coconut

8 eggs

2 tsp. vanilla

Directions:

Melt margarine.

Add eggs and sugar to margarine and beat. Add buttermilk and mix thoroughly.

Add vanilla and coconut. Mix thoroughly.

Pour into 2 deep dish pie shells.

Bake at 300° for 1 hour.

Recettes de Cuisine - Volume 3

Recette 516: Navy Bean Soup

Ingrédients:

2 (16 oz.) cans navy beans, undrained
1/2 c. diced salt pork (optional)
2 (14 1/2 oz.) cans stewed tomatoes, undrained
2 medium potatoes, peeled and diced
2 small onions, diced
2 carrots, diced
1 Tbsp. salt
1/2 tsp. pepper
celery salt to taste

Directions:

Mix all ingredients in a large Dutch oven. Add water, if needed to reach your favorite consistency.
Cook until vegetables are tender, but not mushy!
Makes 6 servings.

Recettes de Cuisine - Volume 3

Recette 517: Layered Banana Pineapple Dessert

Ingrédients:

- 1 1/2 c. graham cracker crumbs
- 1/4 c. sugar
- 1/3 c. margarine or butter, melted
- 3 bananas, sliced
- 1 (8 oz.) pkg. cream cheese, softened
- 3 1/2 c. cold milk
- 2 pkg. vanilla instant pudding and pie filling
- 1 (20 oz.) can crushed pineapple, drained
- 1 (8 oz.) tub Cool Whip, thawed

Directions:

Mix graham cracker crumbs, sugar and margarine in a 13 x 9-inch pan.

Press evenly onto bottom of pan.

Arrange banana slices on crust.

Beat cream cheese in large bowl with wire whisk until smooth.

Gradually beat in milk.

Add pudding mixes.

Beat until well blended.

Spread evenly over banana slices.

Spoon pineapple evenly over pudding mixture.

Spread with whipped topping over pineapple.

Refrigerate 3 hours or until ready to serve.

Recettes de Cuisine - Volume 3

Recette 518: Scalloped Potatoes

Ingrédients:

1 large onion, sliced thin
1 Tbsp. butter
2 large potatoes, sliced thin
2 Tbsp. lemon juice
1 tsp. thyme
1/2 tsp. salt
nonstick vegetable cooking spray
1 Tbsp. whole wheat flour
1 c. skim milk
2 Tbsp. bread crumbs

Directions:

Saute the onion in the butter until translucent.

Add the potatoes and combine.

Add the lemon juice, thyme and salt.

Mix well.

Recettes de Cuisine - Volume 3

Recette 519: Herb Butter

Ingrédients:

1/4 lb. Heritage butter, room temperature

1 Tbsp. lemon juice

3 Tbsp. fresh herb parsley

3 Tbsp. taragon basil

salt and pepper to taste

Directions:

Cream butter and lemon juice.

Beat in herbs, salt and pepper and chill.

Use on corn-on-the-cob or other vegetables.

Recettes de Cuisine - Volume 3

Recette 520: Turnip Greens

Ingrédients:

1 bucket turnip greens

1 c. bacon grease

1 Tbsp. salt

1/4 tsp. baking soda

Directions:

Wash greens in cold water to remove grit or any dirt.

In a large pot filled 3/4 full of water, add the bacon grease and salt. Bring to a boil.

Add the greens by the handful to the pot, letting them have a little time to start to cook down before adding more.

When pot is full, you will need to poke the greens down for a few minutes as they like to come to the top of the pot and run over.

Add 1/4 teaspoon of baking soda to the greens to take the bitterness out.

Cook at a boil until greens are tender, perhaps a half hour.

Drain well.

While greens are draining in the colander, cut them up using two knives.

Recettes de Cuisine - Volume 3

Recette 521: Bourbon Balls

Ingrédients:

1/2 c. (1 stick) butter

1 lb. (1 box) 10x confectioners sugar

4 1/2 tsp. 100 proof bourbon

8 sq. (1 oz. each) semi-sweet chocolate, broken into pieces

36 pecan halves

Directions:

Beat butter in medium-size bowl until light and fluffy.

Beat in gradually 10x confectioners sugar.

Slowly beat in bourbon. Chill 1 hour or until mixture is stiff enough to shape.

Roll into 1-inch balls.

Arrange in single layer on wax paper-lined tray. Chill 1 hour.

Melt chocolate in top of double boiler over simmering water.

Remove chocolate from heat; cool until a good dipping consistency.

Dip bourbon balls with 3-pronged fork halfway into chocolate.

Return to wax paper-lined tray.

Place pecan half on top of each ball.

When all the bourbon balls have been dipped, return tray to refrigerator.

Chill about 30 minutes or until firm. Makes about 3 dozen.

Recettes de Cuisine - Volume 3

Recette 522: Pinto Beans

Ingrédients:

1 1/2 c. dry beans

3/4 tsp. ground ginger

3 Tbsp. melted meat drippings

1 1/2 tsp. salt or to taste

1 heaping Tbsp. sugar

Directions:

Look over beans and remove all split beans and gravel (if any).

Rinse well.

Put into 2 to 3-quart saucepan.

Add ginger; bring to boil and cover with lid.

Cook until beans have swollen and turned color, about 1 hour.

Add grease and salt and continue to cook, keeping water about 1-inch above beans at all times.

When beans begin to get tender, add sugar and cook until very tender.

Recettes de Cuisine - Volume 3

Recette 523: Cook While You Sleep Cookies

Ingrédients:

2 egg whites

pinch of salt

1 c. chocolate chips

1/4 tsp. cream of tartar

2/3 c. sugar

1 c. chopped nuts

coconut (optional)

Directions:

Preheat oven to 350°.

Beat egg whites until foamy; add salt and cream of tartar.

Beat until stiff.

Add 2 tablespoons of sugar at a time, beating well after each addition.

Stir in vanilla, chocolate chips, nuts and coconut.

Drop by teaspoon onto foil lined cookie sheets.

Put in the oven and turn off oven immediately.

Do not open the door for at least 8 hours.

Carefully remove cookies from foil.

Makes 40 to 50 cookies.

Recettes de Cuisine - Volume 3

Recette 524: Chili Spaghetti

Ingrédients:

1 1/2 lb. hamburger

1 mango, chopped (green pepper)

1 onion, chopped

3 cans tomato sauce

dash of chili powder

Directions:

Fry mango and onion with piece of butter, then brown ground beef in same skillet.

Pour tomato sauce and chili powder in.

Let simmer together about 20 minutes.

Recettes de Cuisine - Volume 3

Recette 525: Cherry Delight

Ingrédients:

- 1 small container Cool Whip
- 1 small can crushed pineapple, drained
- 1 small pkg. cherry jello
- 1 small container cottage cheese

Directions:

Into a medium size bowl, put in pineapple. Add dry jello. Stir. Then add cottage cheese. Stir and finally add Cool Whip. Stir. Refrigerate.

Recettes de Cuisine - Volume 3

Recette 526: Banana Split Dessert

Ingrédients:

2 c. crushed graham crackers

2 c. powdered sugar

2 eggs, lightly beaten

1 large can crushed pineapple

1/4 c. crushed nuts

butter

1 tsp. vanilla extract

firm bananas

2 c. whipped cream

maraschino cherries

Directions:

Combine cracker crumbs and 6 tablespoons melted butter, mixing well.

Press crumb mixture into bottoms of a 13 x 9-inch pan. Combine 1/2 cup butter, sugar, vanilla and eggs.

Beat until fluffy.

Spread sugar mixture over crumb layer.

Slice bananas lengthwise.

Arrange over sugar mixture.

Spoon pineapple over bananas.

Cover pineapple layer with whipped cream.

Sprinkle with nuts.

Garnish with cherries.

Recettes de Cuisine - Volume 3

Chill for 6 hours before serving.

Recettes de Cuisine - Volume 3

Recette 527: Strawberry Salad

Ingrédients:

- 2 crushed bananas
- 1 can crushed pineapple
- 1 small pkg. frozen strawberries or 1 pt. fresh strawberries
- 2 pkg. strawberry Jell-O
- 1 c. boiling water
- 1 carton sour cream

Directions:

Add water to Jell-O.

Stir to dissolve.

Add strawberries, bananas and pineapple.

Pour half into pan.

Let harden.

Recettes de Cuisine - Volume 3

Recette 528: Peanut Butter Pie

Ingrédients:

2 eggs

1 c. corn syrup

1/2 c. peanut butter

1 tsp. vanilla

1 unbaked 8-inch pie crust

Directions:

Beat eggs.

Mix eggs, corn syrup, sugar, peanut butter and vanilla together.

Pour into unbaked pie crust.

Bake at 350° for 45 to 60 minutes, until top is brown and crisp.

Recettes de Cuisine - Volume 3

Recette 529: Foolproof Fudge

Ingrédients:

3 (6 oz.) pkg. chocolate chips

1 (14 oz.) can Eagle Brand milk

dash of salt

1 1/2 tsp. vanilla

1/2 c. chopped nuts

Directions:

In a heavy saucepan, over low heat, melt chips with milk. Remove from heat, stir in remaining ingredients.

Spread evenly in 8-inch square dish.

Chill 2 hours before cutting, then store at room temperature.

Makes 1 3/4 pounds.

Recettes de Cuisine - Volume 3

Recette 530: Hamburger Party Balls

Ingrédients:

1 1/2 lb. hamburger

1/2 c. chopped dill pickles

1/4 c. Carnation cream

2 Tbsp. Shake 'n Bake for chicken

1 onion, chopped (optional)

Directions:

Mix well.

Shape into balls.

Roll in remainder of Shake 'n Bake and bake in 350° oven for 20 to 30 minutes or until done.

Toothpicks can be put in balls when done.

Recettes de Cuisine - Volume 3

Recette 531: Pigs In Blanket

Ingrédients:

1 pkg. cocktail hot dogs

5 cans crescent rolls

Directions:

Wrap wiener

rolls around hot dogs and cook as directed on package.

Serve

warm

with mustard.

(Can be done ahead of time and warmed in microwave.)

Recettes de Cuisine - Volume 3

Recette 532: Fresh Tomato Salsa

Ingrédients:

5 medium tomatoes, diced

1/3 c. tomato sauce

1/4 c. purple onion, finely chopped

3 cloves garlic, minced

1 or 2 small jalapeno peppers, seeded and minced

2 Tbsp. cilantro

1 tsp. minced oregano

2 Tbsp. lime juice

1 tsp. salt

Directions:

Combine all ingredients, stirring gently; cover and chill.

Recettes de Cuisine - Volume 3

Recette 533: Fresh Apple Cake #2

Ingrédients:

1 c. cooking oil
2 eggs
1 tsp. salt
2 tsp. baking powder
1 c. chopped nuts
3 c. raw chopped apples (2 to 3)
1 3/4 c. sugar
2 1/2 c. flour
1 tsp. soda
1 c. coconut
1 tsp. vanilla

Directions:

Mix oil, sugar and eggs in bowl.

Beat until creamy.

Add a little at a time the flour, salt, soda and baking powder.

Add apples, nuts, coconut and vanilla.

Bake for 1 hour in angel food pan at 350°

Recettes de Cuisine - Volume 3

Recette 534: Pumpkin Pie Dessert

Ingrédients:

2 1/4 c. crushed butter flavored crackers (about 50)

1/2 c. sugar

3/4 c. melted margarine

2 cups cold milk

2 packages instant vanilla pudding mix

1 can (15 oz.) solid pack pumpkin

1 tsp. pumpkin pie spice

1/2 tsp. ground cinnamon

1/4 tsp. ground ginger

1/4 tsp. ground nutmeg

whipped topping

chopped peanuts

Directions:

In a bowl, combine the cracker crumbs, sugar and butter. Press into a greased 9x13 pan. Set aside.

In a bowl, whisk milk and pudding mix for 2 minutes. Stir in pumpkin and spices. Spread over crust.

Refrigerate for 3 hours or until set. Garnish with whipped topping and nuts.

Recettes de Cuisine - Volume 3

Recette 535: Vermicelli Salad

Ingrédients:

1 (12 oz.) vermicelli noodles, prepared according to pkg. and rinsed with cold water

1 large jar black olives, drained, pitted and chopped

5 or 6 green onions, chopped

1 large jar pimento, drained and diced

1/2 c. Wesson oil or 1/4 c. olive oil and 1/4 c. Wesson oil

2 Tbsp. Tex Joy steak seasoning

4 Tbsp. lemon juice

1/2 to 1 c. mayonnaise

Directions:

Make the night before and refrigerate.

Recettes de Cuisine - Volume 3

Recette 536: Two Potato Bake

Ingrédients:

4 c. peeled, thinly sliced sweet potatoes (about 1 1/4 lb. divided)

4 c. peeled, thinly sliced round red potatoes (about 1 1/4 lb. divided)

2 Tbsp. minced fresh onion

3 Tbsp. oleo, melted and divided

1/2 tsp. salt, divided

3/4 c. skim milk

2 Tbsp. minced fresh parsley

2 Tbsp. grated fresh Parmesan cheese

Directions:

Coat an 11 x 13 x 2-inch baking dish with vegetable cooking spray.

Layer 2 cups sweet potatoes in half of dish.

Layer 2 cups of red potatoes in other half.

Sprinkle evenly with onion. Drizzle with 1 1/2 tablespoons of oleo.

Sprinkle with 1/4 teaspoon of salt and 1/8 teaspoon of pepper.

Repeat procedure with remaining potatoes, oleo, salt and pepper.

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Recette 537: Spinach Dip

Ingrédients:

2 loaves round unsliced sourdough bread

2 boxes frozen, chopped spinach (thaw and press all excess liquid from spinach)

1 c. sour cream

1 c. mayonnaise

1 c. chopped green onions

1 pkg. Knorr vegetable soup mix (not instant) or Lipton country vegetable soup mix

Directions:

You can also add some shrimp or crab meat or both.

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Recette 538: Scalloped Potatoes

Ingrédients:

6 c. frozen hash brown potatoes

2 cans cream of chicken soup

1 c. sour cream

2 Tbsp. chopped chives

2 c. shredded Cheddar cheese

Directions:

Lightly grease a 9 x 13-inch pan.

Mix soup, sour cream and chives together.

Layer in pan the potatoes, soup mixture and cheese.

Repeat, ending with grated cheese on top.

Bake at 350° for 1 hour.

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Recette 539: Pork Chop Dinner

Ingrédients:

5 or 6 pork chops

sliced potatoes (thick)

sliced fresh mushrooms, drained (canned mushrooms are okay)

Directions:

Layer ingredients in a 13 x 9 x 2-inch baking pan.

Pour envelope of dry onion soup and 2 cups of water over top.

(For richer broth, add another envelope of onion soup and one more cup of water.)

Lay foil over top and bake at 350° for 2 hours.

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Recette 540: Chicken Casserole

Ingrédients:

4 c. cooked chicken
1 c. chopped celery
1 c. cooked rice
3/4 c. mayonnaise
1 can cream of chicken soup
1 Tbsp. lemon juice
3 Tbsp. chopped onion
3 hard-boiled eggs
1 can water chestnuts (optional)
3/4 to 1 stick butter
1/2 c. slivered almonds (optional)
1 c. crushed corn flakes

Directions:

Mix first nine ingredients.

Saute 5 minutes butter, almonds and corn flakes.

Bake at 350° for 35 minutes.

Makes 4 to 6 servings.

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Recette 541: Cabbage And Noodles

Ingrédients:

- 1 head cabbage
- 1 to 2 onions, sliced
- 1/2 pkg. egg noodles
- 1 stick butter or oleo

Directions:

Cut cabbage and boil until tender.

Boil noodles until tender. In a frying pan, saute onions in butter.

When onions are tender, add cabbage and noodles.

Keep stirring and adding butter, if needed, so it doesn't stick.

Add salt and pepper to taste.

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Recette 542: Scalloped Tomatoes(Heart Smart)

Ingrédients:

- 1 (16 oz.) can tomatoes in juice, chopped
- 2 Tbsp. minced green pepper
- 2 Tbsp. minced onion
- 1 garlic clove, minced
- 1 tsp. basil, crushed
- 1/8 tsp. pepper
- 2 slices stale or day old bread (whole wheat), cut into cubes (1 1/2 c.)
- 4 tsp. margarine, melted

Directions:

Preheat oven to 375°.

In a 1-quart casserole sprayed with nonstick cooking spray, place tomatoes in juice.

Stir in green pepper, onion, garlic, basil and pepper.

In a small bowl, combine bread cubes and margarine; sprinkle over tomatoes.

Bake about 30 minutes until hot and bubbly.

Makes 4 servings.

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Recette 543: Hobo Dinner

Ingrédients:

1/4 lb. hamburger

1 small potato, sliced

1/2 carrot, sliced

1 slice onion

salt and pepper

1 patty of butter

Directions:

Shape hamburger into patty.

Place vegetables on top of hamburger (which is in the center of a 12-inch square piece of foil).

Season with salt, pepper and butter.

Fold ends of foil in a drugstore wrap.

Bake at 400° for 1 hour.

Serves 1 person.

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Recette 544: Monkey Bread

Ingrédients:

4 regular size cans buttermilk biscuits cut into quarters

1 c. granulated sugar

2 tsp. cinnamon in a medium sized plastic bag

1/2 to 3/4 c. pecan pieces

10 to 15 maraschino cherries cut in half

1 1/2 sticks margarine or butter

1 c. brown sugar

1 Tbsp. cinnamon

Directions:

Put pecan pieces and maraschino cherries into bundt pan.

Add the 1 c. granulated sugar in a plastic bag along with the 2 tsp. cinnamon. Toss a few of the biscuit quarters in the mixture and put into bundt pan. Continue coating all the

biscuit pieces. Heat margarine or butter, brown sugar, and 1 Tbsp. cinnamon. Pour over the biscuits.

Bake at 350° for 35 minutes. Cool 15 minutes, then, turn out onto cake dish. Serve warm.

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Recette 545: Mixed Up Marinade

Ingrédients:

1/4 c. A.1. steak sauce

1/4 c. red wine vinegar

2 Tbsp. soy sauce

2 Tbsp. ketchup

1 tsp. garlic salt

dash of pepper

pinch of onion powder

Directions:

Stir all ingredients together.

Pour over steaks.

Marinate at least 2 hours.

Grill or broil steaks as usual.

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Recette 546: Banana Nut Muffins

Ingrédients:

1 1/2 c. whole-wheat flour

1 c. chopped walnuts

1/2 c. toasted wheat germ

1/2 c. brown sugar

1 Tbsp. baking powder

1 tsp. cinnamon

1/2 tsp. salt

1/4 tsp. ground nutmeg

2 ripe bananas, mashed

3/4 c. milk

5 Tbsp. melted butter

1 egg

cinnamon sugar (optional)

Directions:

Preheat oven to 400°.

Fit 12 muffin cups with paper liners. Coat each with cooking spray.

Mix flour, walnuts, wheat germ, brown sugar, baking powder, cinnamon, salt and nutmeg in large bowl.

Stir in bananas, milk, butter and egg.

Mix just until blended.

Using an ice cream scoop, fill muffin cups evenly with batter.

Sprinkle with cinnamon sugar, if desired.

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Bake muffins until a skewer inserted into centers comes out clean, 20 to 22 minutes.

Cool 1 minute, then remove from the muffin pan and cool on a wire rack. Makes 1 dozen muffins.

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Recette 547: Fudge Pie

Ingrédients:

2 eggs, well beaten

1 c. sugar

1 stick butter

1/2 c. flour (self-rising)

2 Tbsp. cocoa

pinch of salt

Directions:

Mix all ingredients together and pour into greased and floured pie pan.

Bake at 350° for 30 minutes.

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Recette 548: Brazilian Coffee Cookies

Ingrédients:

1/3 c. shortening
1/2 c. granulated sugar
1 Tbsp. milk
2 c. flour
1/2 c. brown sugar, packed
1 egg
2 Tbsp. powdered instant coffee
1/2 tsp. salt
1 1/2 tsp. vanilla
1/4 tsp. baking soda
1/4 tsp. baking powder

Directions:

Mix shortening, sugars, egg, vanilla and milk until fluffy. Sift dry ingredients together.

Add to sugar mixture; mix thoroughly.

Shape dough into 1-inch balls.

Place 2 inches apart on ungreased cookie sheet.

Flatten to 1/8-inch thickness.

Bake at 400° for 8 to 10 minutes or until lightly browned.

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Recette 549: Quick-Energy Pickups

Ingrédients:

3 or 4 sq. graham crackers

1 c. powdered sugar

1 c. crunchy peanut butter

1 c. semi-sweet chocolate chips

1/2 c. instant nonfat dry milk or 3 Tbsp. milk

Directions:

Crush graham crackers.

Mix remaining ingredients in a bowl. Shape teaspoonfuls of mixture into 1-inch balls.

Roll the balls in the graham cracker crumbs until coated.

Refrigerate until firm.

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Recette 550: Chicken With Rice(Arroz Con Pollo)

Ingrédients:

1 (2 1/2 lb.) ready to cook chicken, cut up

2 chopped cloves garlic

2 tsp. salt

1 chopped green pepper

1 Tbsp. onion

1/4 c. olives

1 Tbsp. achiote coloring or Bijol

2 c. water or broth

1 c. peas

1/2 tsp. oregano

2 chopped tomatoes

1 chopped onion

1 Tbsp. capers

1 lb. rice

4 pimentos

1 can tomato sauce

Directions:

Mix salt, garlic, oregano, tomato sauce, tomatoes, peppers, onion, achiote, olives and capers.

Add the chicken and cook for a few minutes.

Add the rice and water.

Stir and cook until the water has been absorbed, then cover until the rice is done.

Serve hot.

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Garnish with strips of pimentos and peas.

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Recette 551: Puff Pancakes

Ingrédients:

2 eggs

1/2 c. flour

1/2 c. milk

2 Tbsp. melted butter

1 Tbsp. sugar

1/4 tsp. salt

Directions:

Preheat oven to 425°.

Grease a 10-inch cast-iron or ovenproof skillet.

Beat eggs and add rest of ingredients.

Beat until smooth.

Pour into skillet and bake 15 minutes.

Reduce heat to 350° and bake 10 to 15 minutes or until puffy and golden brown. Serve with Vanilla Cream Syrup.

Serves 6.

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Recette 552: Easy Hot Dish

Ingrédients:

1 can Franco-American spaghetti

onion and celery, chopped

1 can Veg-All mixed vegetables

1 lb. hamburger

1 can cream of chicken soup (not diluted)

Directions:

Brown hamburger with onion and celery.

Mix with remaining ingredients.

Put in oven dish and bake, uncovered, until thoroughly heated.

Or keep it warm in frying pan on top of stove.

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Recette 553: Hot Spiced Tea

Ingrédients:

1 1/3 c. Tang

1/2 c. sugar

1/2 c. instant tea

1 tsp. cinnamon

1/2 tsp. cloves

Directions:

Mix together; makes 2 cups.

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Recette 554: Easy Spaghetti

Ingrédients:

1 (8 oz.) pkg. spaghetti
1 lb. ground beef
4 Tbsp. olive oil
1 medium onion, chopped
1 clove garlic, chopped
2 Tbsp. chopped parsley
1/2 tsp. salt
1/8 tsp. pepper
2 1/4 c. (No. 2 can) tomato juice
1 can tomato paste (2/3 c.)
1 tsp. Worcestershire sauce
1 tsp. oregano
1 pkg. spaghetti
1 Tbsp. brown sugar

Directions:

Saute onion, garlic and parsley in olive oil until soft; add meat and seasonings.

Brown lightly.

Blend in remaining ingredients and simmer for approximately 1 hour.

Makes 4 to 6 servings.

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Recette 555: Cashew Chicken

Ingrédients:

1 chicken breast
1 green pepper
1 c. blanched cashews
6 pineapple rings
1 box frozen snow peas
3/4 c. water
1 chicken bouillon cube
1 tsp. cornstarch
sherry
soy sauce
powdered ginger
peanut oil

Directions:

Cut chicken breast into thumb sized cubes; marinate in a soy sauce/sherry mixture for 4 to 6 hours (overnight is better).

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Recette 556: Corn Casserole

Ingrédients:

- 1/2 c. margarine
- 1 red or green pepper, chopped
- 1 medium onion, chopped
- 1 (17 oz.) can corn
- 1 (17 oz.) can creamed corn
- 3 eggs, slightly beaten
- 1 pkg. corn muffin mix
- 1 c. shredded Cheddar cheese

Directions:

Saute the pepper and onion in the margarine.

In large bowl, combine the can of corn with the liquid, the creamed corn, the eggs and the muffin mix.

Add the pepper and onion mixture and mix well.

Pour into a well-greased 2-quart casserole.

Top with the grated cheese.

Bake at 350° for 55 to 65 minutes.

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Recette 557: Rhubarb Crumble

Ingrédients:

1 c. brown sugar
3/4 c. quick rolled oats
1 c. flour
1/2 c. melted butter
1 tsp. cinnamon
4 c. diced rhubarb
1 c. sugar
2 tsp. cornstarch
1 c. water
1 tsp. vanilla

Directions:

Mix brown sugar, oats, flour, butter and cinnamon.

Press 1/2 of mixture into a 9-inch square pan.

Cover with rhubarb.

Mix sugar and cornstarch together.

Add water and vanilla.

Cook until thick and clear.

(Add 3 drops red coloring.)

Pour over rhubarb. Sprinkle remaining brown sugar mixture on top.

Bake at 350° for 1 hour.

Top with whipped cream or ice cream.

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Recette 558: Skillet Pineapple Upside-Down Cake

Ingrédients:

1/4 c. butter
1 c. brown sugar
8 slices canned pineapple
8 maraschino cherries
3 eggs, beaten
1/2 tsp. salt
1 1/2 c. cake flour, sifted
1 tsp. vanilla
1 1/2 tsp. baking powder
3/4 c. scalded milk
2 Tbsp. butter
1 1/2 c. sugar

Directions:

Melt butter in skillet.

Spread brown sugar evenly over butter. Place 1 slice of pineapple in center of the skillet.

Arrange other slices around the center slice.

Place a cherry in center of each pineapple slice.

Cover with the following batter.

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Recette 559: Kim'S Chicken Alfredo Pizza

Ingrédients:

1 c. Ragu light alfredo sauce

1/2 c. green pepper

chopped onion

2 jalapenos, finely chopped

garlic salt

pepper (coarse)

jerk spice or any spice you prefer

dried parsley flakes

2 chicken breasts, cooked

Mozzarella cheese

pizza crust

cornmeal

Directions:

Make pizza crust according to directions. If you use a pizza stone, sprinkle with cornmeal before rolling out crust. Cover crust with sauce and all ingredients, ending with cheese. Bake at 450° for 15 minutes.

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Recette 560: Don Hill'S Lasagna

Ingrédients:

1 1/2 lb. hamburger meat
1 onion, chopped
1 bell pepper, chopped
garlic to taste
1 (15 1/4 oz.) jar spaghetti sauce
salt and pepper to taste
1 (8 oz.) pkg. hearty wide egg noodles
3 c. shredded Mozzarella cheese (12 oz.)
1/2 c. grated Parmesan cheese
3 c. shredded Cheddar cheese (12 oz.)

Directions:

Cook hamburger, onion and bell pepper until tender and meat is no longer pink.

Add garlic, spaghetti sauce, salt and pepper; set aside.

Cook egg noodles in pot until almost tender.

Layer casserole dish with half of noodles.

Spread half of sauce mixture over noodles.

Layer with half of each of the cheeses.

Repeat the layering:

noodles, sauce, Mozzarella cheese and Cheddar cheese with Parmesan cheese on top.

Bake in oven until brown.

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Recette 561: Layered Salad

Ingrédients:

1 head lettuce, chopped

1 red onion, sliced

1/2 lb. bacon, fried crisp and crumbled

1/2 head cauliflower, separated into small pieces

1/4 c. sugar

2 c. mayonnaise

1/2 c. Parmesan cheese

Directions:

Layer first four ingredients in order shown.

Combine sugar, mayonnaise and cheese.

Put on top.

Refrigerate several hours and toss before serving.

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Recette 562: Apple Cream Coffee Cake

Ingrédients:

1/2 c. chopped walnuts
2 tsp. cinnamon
1 1/2 c. sugar
1/2 c. softened butter or margarine
2 eggs
1 tsp. vanilla
2 c. flour
1 tsp. baking powder
1 tsp. baking soda
1/2 tsp. salt
1 c. sour cream
1 large apple, sliced thinly

Directions:

Heat oven to 375°.

Mix in separate bowl 1/2 sugar, cinnamon and walnuts.

In large bowl, mix soft butter or margarine and sugar.

Beat until light and fluffy.

Add eggs and blend well; add vanilla.

Sift together flour, baking powder, soda and salt.

Mix into creamed mixture alternately with sour cream.

Spread half mixture into greased 10-inch tube pan.

Add sliced apples all around.

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Sprinkle with half cinnamon mixture.

Add rest of batter, then top with remaining cinnamon mixture.

Bake 45 minutes.

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Recette 563: Apple Crunch

Ingrédients:

3 medium apples, pared and sliced

1/4 c. packed brown sugar

1/3 c. melted margarine

3/4 c. flour

3/4 c. white sugar

1/4 tsp. salt

1/4 tsp. cinnamon

1 egg

Directions:

Mix apples with brown sugar in baking pan and set aside.

Mix flour, sugar, salt and cinnamon; set aside.

Beat egg.

Mix with flour mixture.

Spread over fruit.

Pour margarine over top.

Bake at 375° for about 45 minutes until lightly browned.

Serve warm.

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Recette 564: Ambrosia

Ingrédients:

- 1 (20 oz.) can pineapple chunks, drained
- 1 (11 oz.) can mandarin orange segments, drained
- 1 1/2 c. seedless grapes
- 1 c. miniature marshmallows
- 1 c. flaked coconut
- 1/2 c. nuts
- 3/4 c. sour cream or vanilla yogurt
- 1 Tbsp. sugar

Directions:

Combine pineapple, oranges, grapes, marshmallows, coconut and nuts.

Mix together sour cream and sugar.

Stir sour cream mixture into fruit mixture.

Chill.

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Recette 565: Chocolate Covered Cherries

Ingrédients:

1/3 c. butter

2 c. marshmallow cream

dash of salt

1 tsp. almond flavoring

4 c. confectioners sugar, sifted

36 maraschino cherries

12 oz. chocolate chips

1/4 cake paraffin (optional)

Directions:

Cream butter.

Beat in marshmallow cream, salt and flavoring. Add confectioners sugar gradually, mixing well after each addition.

Turn onto waxed paper and knead well.

Refrigerate one hour.

Drain cherries.

Roll in fondant, covering completely. Chill balls in refrigerator.

Melt chocolate in double boiler. Dip chilled fondant into chocolate and place on waxed paper to set.

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Recette 566: Pork Medallions

Ingrédients:

1 lb. lean, boneless pork tenderloins, thinly sliced

1 1/2 Tbsp. olive oil

3 cloves garlic

1/4 tsp. rosemary

2 1/2 Tbsp. lemon juice (fresh)

1/4 tsp. salt

1/4 tsp. black pepper

Directions:

Combine olive oil and garlic in blender or food processor. Process, then add rosemary and whirl 1 minute more.

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Recette 567: Coconut Kisses

Ingrédients:

2 egg whites

2/3 c. sugar

1/2 tsp. vanilla

2 c. cornflakes

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

1/2 c. pecans, chopped

Directions:

Preheat oven to 350°.

Beat egg whites at high speed until foamy.

Gradually add sugar, one tablespoon at a time, beating until stiff peaks form.

Fold in vanilla, cereal, coconut and nuts. Drop by tablespoon on a foil lined cookie sheet.

Place in oven and immediately turn off oven.

Do not open door for 8 hours. Carefully peel cookies from foil.

Store tightly sealed.

Yield:

3 dozen.

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Recette 568: Lemon Chess Pie

Ingrédients:

2 c. sugar

4 eggs

1 Tbsp. flour

1 Tbsp. cornmeal

1/2 c. milk

1/4 c. melted butter

1/2 c. lemon juice

Directions:

Combine sugar and eggs.

Toss together flour and cornmeal, then add to egg mixture.

Add milk gradually, then butter and lemon juice.

Pour into unbaked pie shell.

Bake for 45 minutes at 350°.

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Recette 569: Oatmeal Chocolate Chip Cookies

Ingrédients:

1 c. butter flavored shortening

1 1/4 c. brown sugar

2 eggs

2 tsp. vanilla

1 tsp. baking soda

2 c. (12 oz.) chocolate chips

1 c. chopped nuts

1/2 c. sugar

2 Tbsp. milk

1 3/4 c. flour

2 1/2 c. oatmeal

Directions:

Beat margarine and sugar until creamy.

Add eggs, milk and vanilla and beat well.

Add flour, baking soda and salt.

Mix well. On ungreased cookie sheet, drop by tablespoonful.

Bake at 375° for 10 to 12 minutes.

Cool one minute before removing from cookie sheet.

Cool completely on cooling rack.

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Recette 570: Dirty Pudding

Ingrédients:

- 1 small pkg. Oreo cookies
- 1 large Cool Whip
- 1 (8 oz.) pkg. cream cheese
- 1 c. powdered sugar
- 2 (3 oz.) pkg. French vanilla instant pudding mix
- 3 c. milk

Directions:

Crush cookies and place half of them in 9 x 13-inch pan.

Mix together Cool Whip, cream cheese and powdered sugar.

Mix pudding and milk in separate bowl. Combine both mixtures and pour over crumbs. Spread remaining crumbs over top. Refrigerate before serving.

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Recette 571: Pickled Bologna

Ingrédients:

1 1/2 qt. white vinegar

1/2 c. sugar

1 tsp. salt

1 tsp. pickling spice

Directions:

Boil ingredients together for 10 minutes.

Remove skin from 2 rings bologna--slice--pack in a glass jar. Pour hot syrup over meat.

Put lid on jar and refrigerate.

Ready to use the next day. Can also use small party hotdogs.

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Recette 572: Nutty Oven Fried Chicken

Ingrédients:

- 1 c. buttermilk biscuit mix
- 1/3 c. finely chopped pecans
- 2 tsp. paprika
- 1/2 tsp. salt
- 1/2 tsp. poultry seasoning
- 1/2 tsp. dried sage
- 1 (2 to 3 lb.) chicken, cut up or 6 breasts
- 1/2 c. evaporated milk
- 1/3 c. melted margarine

Directions:

In shallow mixing dish, combine biscuit mix, pecans and seasoning.

Mix well.

Dip chicken in milk.

Coat generously with pecan mixture.

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Recette 573: Wayne'S Cajun Bean Soup

Ingrédients:

3 potatoes

1 medium onion

1 c. celery

3 cans Northern beans

1 qt. tomatoes

1 or 2 cans tomato soup

1 1/2 tsp. chili powder

1 lb. smoked sausage, sliced thin

Directions:

Cook potatoes, celery and onion until tender.

Add beans, tomatoes, soup, chili powder and smoked sausage.

Simmer and serve.

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Recette 574: Grandma'S Cheesecake(New York Style)

Ingrédients:

1 1/2 c. graham cracker crumbs

4 Tbsp. sugar

1/4 lb. (1 stick) butter

3 (8 oz.) cream cheese bars

1 c. sugar

5 eggs, separated whites

1 pt. sour cream

1 1/2 tsp. vanilla

Directions:

Preheat oven to 350°.

Melt butter; add sugar and graham cracker crumbs.

Mix and line spring-form pan for crust.

Room temperature cream cheese; sour cream leave out several hours before mixing.

Beat cream cheese, sour cream, sugar, egg yolks and vanilla.

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Recette 575: Preacher Cookies

Ingrédients:

2 c. sugar

1 stick butter or margarine

1/2 c. milk

1/2 c. powdered cocoa

2 c. quick oats

1 tsp. vanilla

Directions:

Put sugar, butter and milk in a heavy saucepan.

Bring to a boil and boil for 3 minutes while stirring constantly.

Remove from heat.

stir in cocoa, oats and vanilla.

Mix well. Drop by teaspoon onto waxed paper.

Cool 30 minutes.

Yields 3 dozen.

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Recette 576: Punch Bowl Cake

Ingrédients:

18.5 oz. box yellow cake mix

1 large box instant vanilla pudding

20 oz. can cherry pie filling

20 oz. can crushed pineapple, drained

12 oz. container Cool Whip

6 oz. pkg. frozen coconut

1/2 c. chopped pecans

Directions:

Make cake as directed in

2 layers.

Make pudding as directed.

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Recette 577: Sour Cream Apple Pie

Ingrédients:

1 unbaked 9-inch pie shell

3/4 c. granulated sugar

1/3 c. all-purpose flour

1/4 tsp. each ground nutmeg and salt

1 tsp. ground cinnamon

1/4 c. butter or margarine, softened

3 to 4 large tart green apples, peeled and sliced to make 5 c.

1 Tbsp. lemon juice

1 c. sour cream

Directions:

Heat oven to 350°.

Place pie shell on cookie sheet.

In medium bowl, combine sugar, flour, spices and salt.

With pastry blender or two knives, cut butter into sugar mixture until crumbly. Sprinkle 2 tablespoons on bottom of shell.

Arrange apple slices in overlapping rows in shell.

Sprinkle each row with a few drops of lemon juice and remaining sugar mixture.

(Apples will round slightly in pie shell.)

Bake 25 minutes.

Spoon and spread sour cream over top.

Bake 15 minutes longer.

Makes 1 pie.

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Recette 578: Meat Loaf

Ingrédients:

1 1/2 lb. ground round

3 to 4 medium slices whole wheat bread

1 c. milk

1 egg, beaten

1/4 c. chopped onion

1 1/4 tsp. salt

1/4 tsp. pepper

1 Tbsp. Worcestershire sauce

1 Tbsp. catsup

Directions:

Mix all ingredients thoroughly.

Spread in ungreased loaf pan, 9 x 5 x 3-inch.

Bake in 350° oven for 1 1/2 hours.

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Recette 579: Cumin Rice Dish

Ingrédients:

1 c. uncooked rice

1/3 c. chopped onion

1/4 c. bell pepper

2 cans consomme

3/4 Tbsp. cumin

1/2 tsp. salt

1 Tbsp. Worcestershire sauce

2 Tbsp. bacon fat

Directions:

Saute onion, pepper and rice in bacon fat until brown.

Add remaining ingredients and bring to a boil.

Turn heat down and simmer 30 to 40 minutes, covered.

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Recette 580: Prune Punch Cake

Ingrédients:

1/2 c. Crisco
2 eggs
1 c. prune juice
1 tsp. soda
1 tsp. cinnamon
1 c. sugar
1 c. cooked prunes
2 c. flour
3/4 tsp. salt
1 1/2 tsp. nutmeg

Directions:

Grease and flour a 9 x 13-inch pan.

Mix all of the ingredients and pour into prepared pan.

Bake at 350° until done. Remove cake from oven and top with 2 teaspoons sugar mixed with the juice of an orange to make 1/3 cup.

Put on top of cake while warm.

Mix sugar and cinnamon to sprinkle on top, if desired. Cool and cut into squares.

Serve with Cool Whip.

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Recette 581: Danish Cake

Ingrédients:

1 c. shortening
1 3/4 c. sugar
3 eggs
3 c. flour, sifted
1 1/2 tsp. soda
1 tsp. salt
1 c. buttermilk
1 Tbsp. orange juice
1 c. nuts
2 c. chopped dates
1 grated orange rind
1 tsp. vanilla

Directions:

Mix

shortening, sugar, eggs, flour, soda, salt, buttermilk, orange juice, nuts, dates, orange rind and vanilla.

Bake in a tube pan at 350° for 1 1/4 hours.

When done, while still hot, pour sauce over cake.

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Recette 582: Sherried Beef

Ingrédients:

3 lb. chuck cubes

1/2 envelope onion soup mix

2 cans cream of celery soup

3/4 can sherry (dry)

Directions:

Mix the onion soup mix, celery soup and sherry; pour over meat in large casserole or roasting pan.

Cover; bake at 325° for 3 hours.

Stir occasionally.

Add water if needed.

Quick and easy!!

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Recette 583: Hot Fruit Punch

Ingrédients:

1 (32 oz.) jar cranberry juice cocktail

3 1/2 c. water

1 (6 oz.) can frozen orange juice

6 sticks cinnamon

12 whole allspice

Directions:

Combine all ingredients in glass bowl.

Microwave on High for 12 to 14 minutes or until hot, about 160°.

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Recette 584: French Potato Soup

Ingrédients:

6 to 8 large red potatoes

1 small onion, finely chopped

1 stick Parkay margarine

1 can evaporated milk

salt and pepper to taste

Directions:

Peel and cut potatoes into bite size pieces.

In large pan, put enough water to first cover potatoes.

Cook until done.

Add milk, salt and pepper.

In small skillet, lightly saute onions in melted Parkay.

Add to potato mixture and simmer for about 20 minutes, stirring often.

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Recette 585: Walla-Walla Onion Pie

Ingrédients:

4 sweet onions, thinly sliced

1 Tbsp. olive oil

3 Tbsp. butter

2 eggs

1 c. half and half

2 Tbsp. flour

1 tsp. salt

1/8 tsp. pepper

pinch of nutmeg

2 oz. Swiss cheese, grated

chopped parsley (garnish)

Directions:

Prepare and partially bake a crust to fit a 9-inch pie pan using a basic pie dough recipe.

Saute onions in oil and butter over low heat until golden yellow.

Beat together eggs, half and half, flour, salt, pepper and nutmeg, then add onions and half of the grated cheese. Pour into crust; sprinkle remaining cheese on top and bake at 375° for 25 to 30 minutes or until golden brown. Garnish with parsley.

Serves 4.

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Recette 586: Coal Flowers

Ingrédients:

piece of coal

clear glass bowl

water

blueing

salt

coloring

Directions:

Place a piece of coal in a clear glass bowl.

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Recette 587: Raisin-Walnut Bread

Ingrédients:

- 1 1/4 c. raisins
- 1 1/4 c. water
- 1 1/2 tsp. baking soda
- 3 Tbsp. oil
- 2 eggs
- 1 c. sugar
- 1 tsp. vanilla
- 2 c. flour
- 1/2 tsp. salt
- 1 c. chopped walnuts

Directions:

In small saucepan, bring raisins, soda and oil to a boil. Remove from heat and set aside to cool.

In large bowl, beat eggs, sugar and vanilla well.

Add cooled raisin mixture with flour and salt and egg mixture.

Stir until well mixed.

Bake in buttered 9 x 5 x 3-inch loaf pan at 350° for 50 to 60 minutes or until it tests done.

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Recette 588: Sausage Stars

Ingrédients:

2 c. cooked, crumbled sausage

1 1/2 c. grated sharp Cheddar cheese

1 1/2 c. grated Monterey Jack cheese

1 c. prepared Hidden Valley Ranch original salad dressing mix

1 (2.25 oz.) can sliced ripe olives

1/2 c. chopped red peppers

1 pkg. fresh or frozen won ton wrappers or egg roll wrappers, cut in 4ths

vegetable oil

Directions:

Preheat oven to 350°.

Blot sausage dry with paper towels. Combine with cheeses, salad dressing, olives and red peppers.

Lightly grease a mini muffin tin and press 1 wrapper in each cup. Brush with oil.

Bake 5 minutes until golden.

Remove from tin. Place on a baking sheet and fill with sausage mixture.

Bake 5 minutes until bubbly.

Makes 4 to 5 dozen.

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Recette 589: Dijon Chicken

Ingrédients:

6 whole chicken breasts, halved

pepper

1 1/2 c. sour cream

1 (8 oz.) pkg. Italian breadcrumbs

parsley

salt

garlic powder

1 1/2 c. Dijon mustard

Directions:

Lightly sprinkle chicken with salt, pepper and garlic powder. Combine sour cream and mustard in a shallow dish, mixing well.

Dip each chicken breast into mustard mixture and dredge in breadcrumbs. Arrange chicken in single layer in baking pans.

Bake at 375° for 50 minutes.

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Recette 590: Sweet Potato Or Pumpkin Cake

Ingrédients:

5 eggs

1 3/4 c. brown sugar

3/4 c. butter

1 tsp. vanilla

2 baked sweet potatoes or can pumpkin

3 c. unbleached flour

1 1/2 tsp. baking powder

1 tsp. soda

1 tsp. cinnamon

1/2 tsp. nutmeg

1 1/2 tsp. ginger

1 c. raisins

1 can crushed pineapple with juice

1 c. pecans

Directions:

Beat with spoon.

Sift dry ingredients.

Bake in Bundt pan 1 hour and 5 minutes at 325° for pumpkin; 1 1/2 hours with potatoes or until done.

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Recette 591: Bouillabaisse

Ingrédients:

1 c. minced onions

1/2 c. minced leeks

1/2 c. olive oil

4 cloves mashed garlic

1 1/2 c. drained canned tomatoes or 1/4 tomato paste

2 1/2 qt. water

6 parsley sprigs

1/2 tsp. thyme

2 big pinches saffron

4 lb. fish heads or 1 qt. clam juice and reduce water to 1 1/2 qt.

6 to 8 lb. assorted fish and shellfish (scallops, prawns, clams and mussels)

3 to 4 lb. firm white fish

Directions:

Cook onions and

leeks slowly in the oil until tender, but not browned.

Add

other

ingredients

to onions and cook, uncovered, at a

moderate

boil

for

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30

minutes. Strain the stock, add salt and pepper to taste.

Add clams and mussels to stock first, cover pot

and

bring

to

boil.

Cook

about

5 minutes or until some

of

them

begin to open, then add fish. Wait about 3

minutes, then add scallops and prawns.

The soup is ready when the

shellfish

is

open and the prawns are pink (don't wait for

a

boil or cook too long).

Taste continually and serve immediately

when

done.

Serve

with

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crusty French bread and Rouille (recipe follows).

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Recette 592: Earthquake Cake

Ingrédients:

1 German chocolate cake mix, mixed according to directions on box

1 c. coconut

1 c. chopped pecans

8 oz. Philadelphia cream cheese

1 stick oleo

1 lb. confectioners sugar

Directions:

Grease and flour or "Pam" the bottom and sides of a 9 x 13-inch cake pan.

Spread the coconut and pecans in the bottom of cake pan; add cake mix on top. Cream together the cream cheese, oleo and confectioners sugar.

Drop the creamed mixture by spoonfuls over the unbaked cake.

It will pretty much cover the top of the cake.

Bake in a 350° oven for 45 minutes.

It will look like a disaster, but taste great!

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Recette 593: Ham Cheese Ball

Ingrédients:

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

1/4 c. mayonnaise

2 c. ground, chopped ham

2 Tbsp. chopped parsley

4 green onions, chopped

1/4 tsp. dried mustard

1/2 tsp. hot Tabasco

1 c. chopped pecans

Directions:

Cream the cream cheese and mayonnaise and add rest of ingredients except pecans.

Chill 2 hours, then work into a ball and roll in chopped nuts.

Serve with Wheatsworth crackers or Sociables.

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Recette 594: Orange Julius

Ingrédients:

couple of oranges

2 Tbsp. honey

Directions:

Put in blender.

Add crushed ice until desired thickness.

Add enough milk to fill blender, approximately 1 cup.

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Recette 595: Quick Potato Salad

Ingrédients:

- 2 lb. quartered red potatoes
- 1/2 c. diagonally sliced green onions
- 1 small green pepper, coarsely chopped
- 1/2 c. salad dressing
- 1 Tbsp. coarse ground mustard

Directions:

Add potatoes to boiling water; cook 14 minutes or until tender. Drain.

Toss with remaining ingredients.

Refrigerate.

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Recette 596: Banana Bread

Ingrédients:

2/3 c. margarine
1 1/2 c. sugar
2 tsp. baking powder
4 Tbsp. milk
1/2 c. chopped pecans
2 eggs
1 1/2 c. flour
1/4 tsp. salt
1 c. mashed bananas
1 tsp. vanilla

Directions:

Cream margarine and sugar; add eggs.

Sift flour, baking powder and salt together.

Add flour mixture and milk to creamed ingredients, then add mashed bananas, nuts and vanilla.

Pour into a greased loaf pan or bake as cupcakes.

(Makes 2 dozen cupcakes.)

Bake at 350°.

Cook the loaf for 45 minutes, cook the muffins for 25 minutes.

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Recette 597: Smooth-N-Creamy Frosting

Ingrédients:

1 (4 oz.) pkg. Jell-O instant pudding (any flavor)

1/4 c. confectioners sugar

1 c. cold milk

1 (8 oz.) Cool Whip

Directions:

Combine pudding mix, sugar and milk. Beat slowly with electric mixer until well blended. Fold in Cool Whip. Spread on cake at once. Makes about 4 cups or enough for two 9-inch layer cakes.

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Recette 598: Plattar(Swedish Pancakes)

Ingrédients:

1 c. flour

2 Tbsp. sugar

1/4 tsp. salt

3 eggs

3 c. milk

Directions:

Sift flour into bowl.

Add sugar and salt.

Add eggs and milk gradually, stirring until well blended let stand 2 hours.

Heat Swedish pancake pan (or ordinary pancake pan) and butter well. Beat batter again.

Pour by tablespoonfuls into sections of pan and fry on both sides until nicely browned.

Place on very hot platter; serve immediately with Lingonberries.

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Recette 599: Rhubarb And Orange Marmalade

Ingrédients:

6 c. rhubarb, cut up fine

6 c. sugar

2 oranges, ground up fine

Directions:

Wash and cut up rhubarb.

Measure 6 cups of sugar.

Mix well and let stand 2 hours or more.

Wash and grind up 2 oranges and add to rhubarb and sugar.

Boil about 20 minutes.

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Recette 600: Chinese Chicken Salad

Ingrédients:

1 to 2 whole chicken breasts, cooked, cooled, shredded or sliced thin

1/4 pkg. saifon

1 can wide Chinese won ton

1 head lettuce

1 to 2 cucumbers, peeled

2 to 4 stalks celery

1 bell pepper

1 to 2 bunches scallions (including green part)

1 bunch radishes

6 Tbsp. white sesame seed

Directions:

Cook saifon, a little at a time, in 1-inch of hot oil.

Cook until noodles "explode."

Turn and cook other side.

Remove and drain on paper towel.

Thinly slice the lettuce, cucumbers, celery, bell pepper, scallions and radishes.

(Please improvise on salad if you wish.)

Put in large bowl and refrigerate.

Toast sesame seeds until lightly browned.

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Recette 601: Shirley Temple(Nonalcoholic Mixed Drink)

Ingrédients:

1 dash grenadine

6 oz. ginger ale, or to fill

maraschino cherry

orange slice

Directions:

Fill a Collins or highball glass with ice.

Add grenadine and fill with ginger ale.

Garnish with a maraschino cherry and an orange slice.

Makes 1 serving.

Preparation time:

2 minutes.

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