

GERMAN SPAGHETTI

Mrs. Fig

1/2 lb. BACON

4 slices AMERICAN CHEESE

1 lb SPAGHETTI

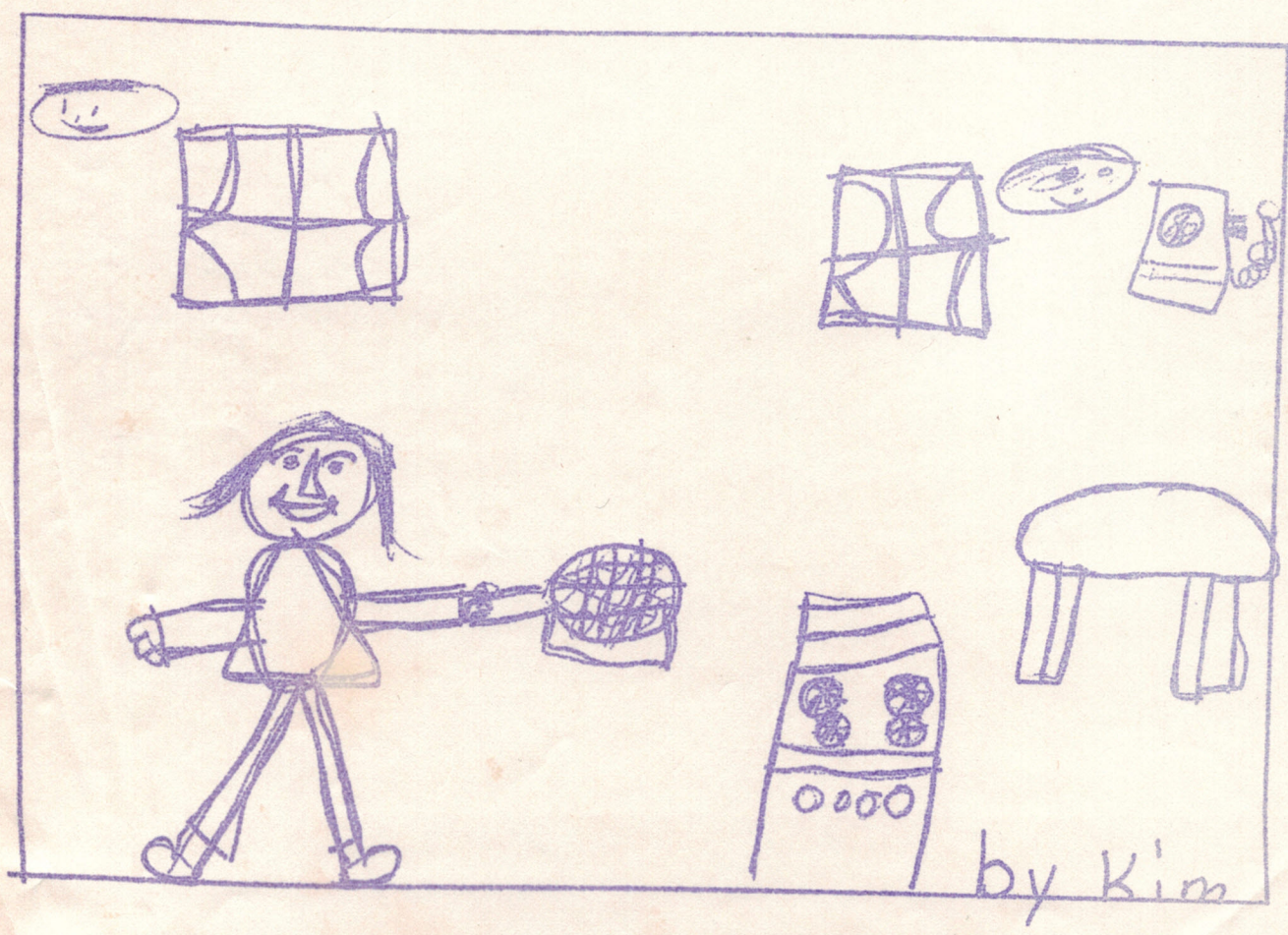
2 cans CAMPBELLS TOMATO SOUP

Cut Bacon in Cubes & cook - Drain

Heat Tomato soup - Do not add water

Cube Cheese

Cook Spaghetti - Drain = Put Spaghetti in dish -
pour Tomato soup over it - add Cubed Cheese
& Bacon - Toss



Fettucine

Mrs. ~~Perlow~~ Perlow

$\frac{1}{2}$ cup ($\frac{1}{4}$ lb) butter

ovenproof serving dish "large"

Boiling salted water

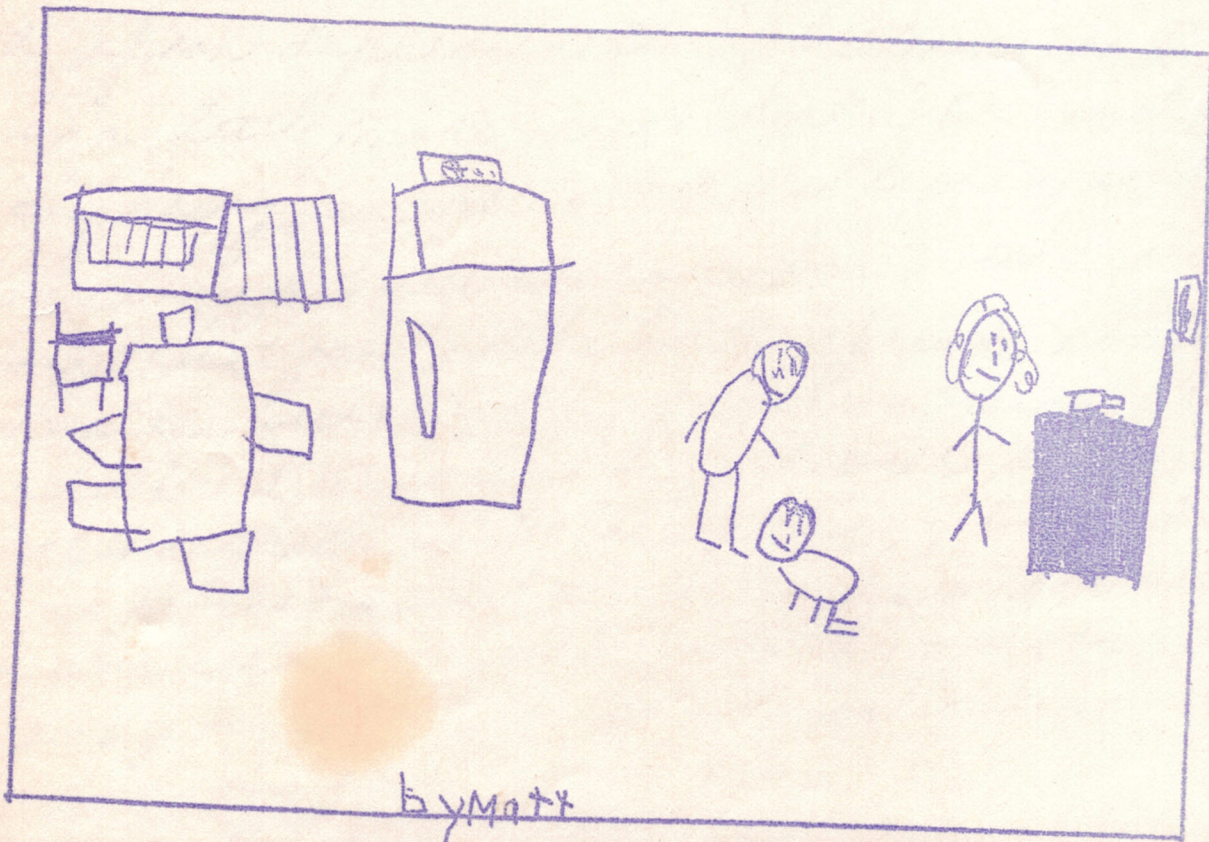
1 lb egg noodles (wide) or fettucine noodles

1 cup Heavy Cream

$\frac{1}{2}$ to $\frac{3}{4}$ ^{cup} fresh grated Romano Locattelli cheese

Melt butter dish 325° oven while cooking noodles - drain

Loss all ingredients in dish - serve



A favorite family recipe

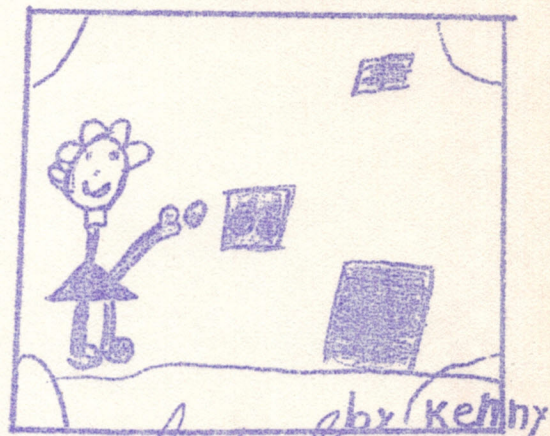
Crêpes à la Mummy

Mrs. Alarcon

Left together: 1 cup flour
1/4 cup fine sugar
1/2 teaspoon salt

Put in a mixing bowl:

2 eggs
1 cup milk
2 teasp. vanilla



Beat eggs, milk & vanilla with a whisk. Stir in flour mixture. Cover & let stand at least 1/2 hr. Batter should be thin, just thick enough to coat a spoon dipped in it. If batter is too thick, stir in a little more milk. Heat a 5 or 6 inch crepe pan (any heavy pan will do) & grease lightly with salad oil. Pour enough batter to cover pan with a very thin layer. Tilt pan so the batter spreads evenly. Cook on one side, turn with spatula & brown other side. Roll up & dust with confectioner's sugar or spread warmed preserves before rolling & then dust. Kenny likes his with confectioner's sugar only. Debbie likes hers with preserves & sugar. Daddy likes his with confectioner's sugar, ice cream inside. Mommy likes hers plain.

MANICOTTI

Mrs. Chambers

1 c. sifted flour
1 c. water
 $\frac{1}{4}$ t. salt
7 eggs

2 lbs ricotta cheese
 $\frac{1}{4}$ c. Parmesan or Romano cheese
 $\frac{1}{2}$ t. salt
 $\frac{1}{4}$ t. pepper
 $\frac{1}{2}$ lb. mozzarella cheese - cut into
Julienne strips
2-3 cups Italian tomato sauce

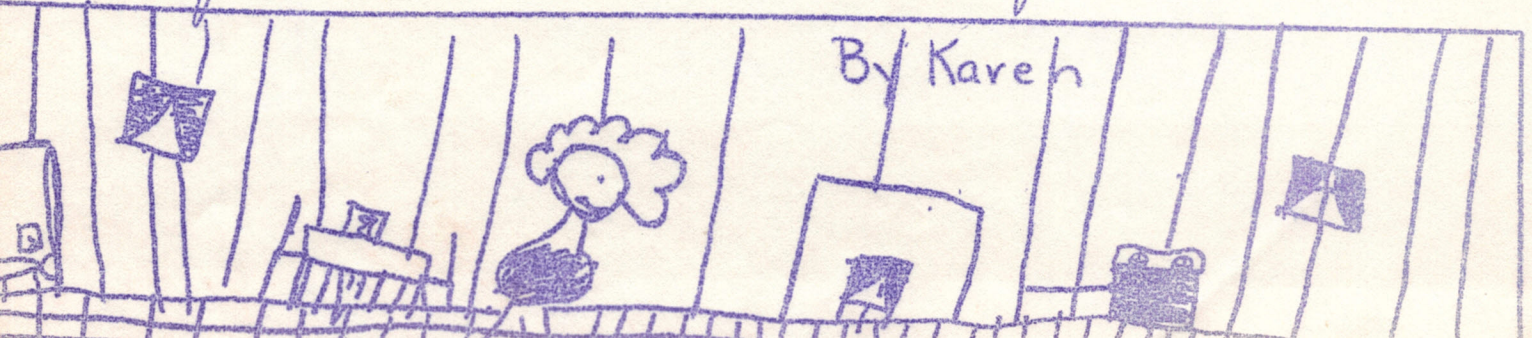
Pancakes

Combine flour, water + $\frac{1}{4}$ t. salt - beat until smooth - Beat in 4 eggs - one at a time. Place a few drops oil in 5-6" skillet + heat. Place about 3 tbs. batter in a skillet + roll around pan to distribute. Cook over low heat until firm - do not brown. Turn + cook other side lightly. Continue until batter is gone. Don't grease pan a second time unless pancakes begin to stick - Makes 12-14 pancakes.

Filling

Mix ricotta, 3 eggs, $\frac{1}{4}$ c. parmesan or romano, $\frac{1}{2}$ t. salt, + $\frac{1}{4}$ t. pepper. Put about 2 tbs. of mixture + strip of mozzarella on each pancake + roll up. Pour about ① cup tomato sauce into baking dish. Put pancakes, seam side down in sauce. Cover with 1-2 cups more sauce. Sprinkle with parmesan. Bake in preheated moderate oven 350° for 45 minutes.

By Karen



Crust

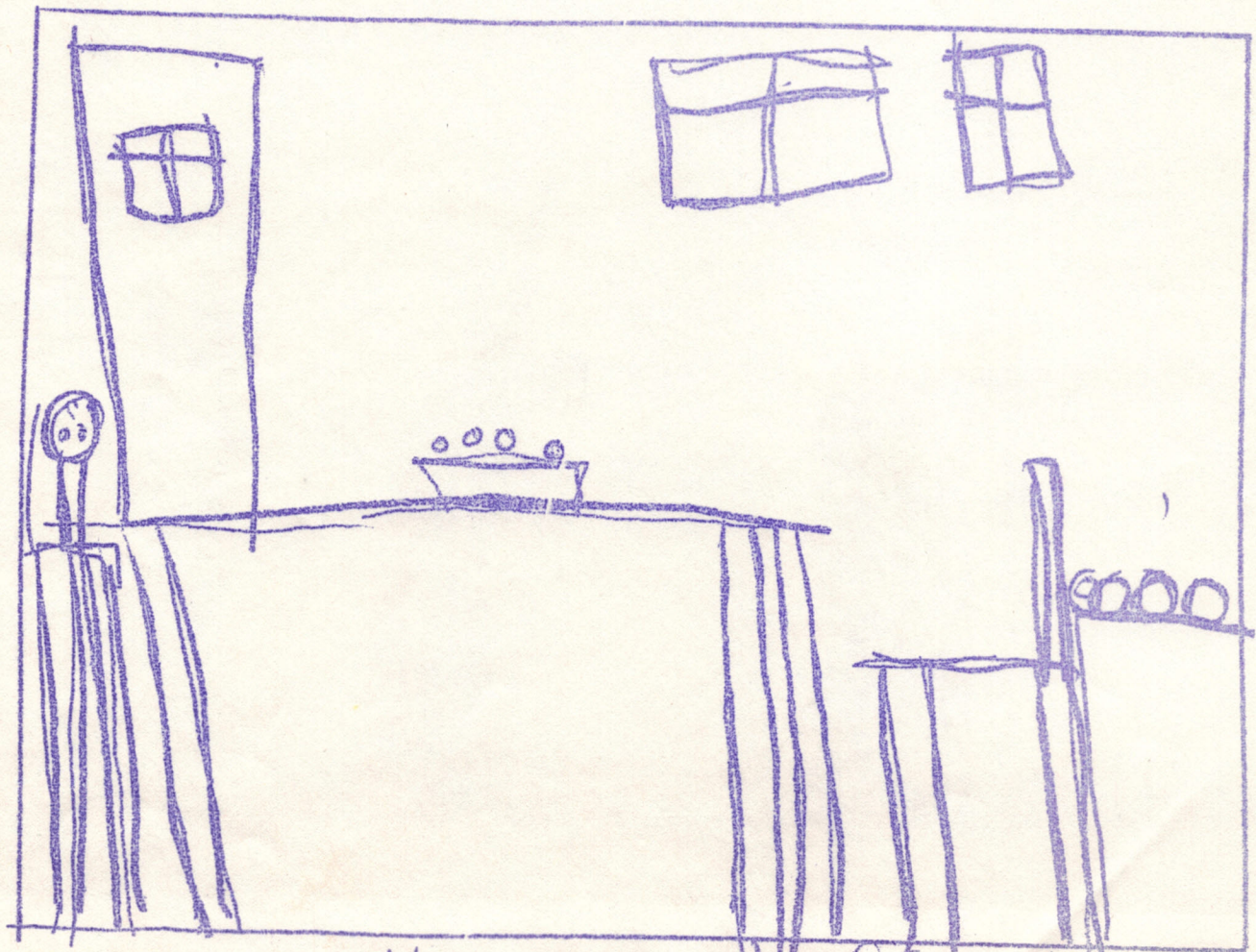
Apple Pie

Mrs. Norton

2 cups flour
1 Tsp salt
 $\frac{3}{4}$ cup crisco
 $\frac{1}{4}$ cup water

Apples

6 apples
 $\frac{1}{2}$ cup sugar
2 Tbsp flour
1 " butter
1 Tsp cinnamon



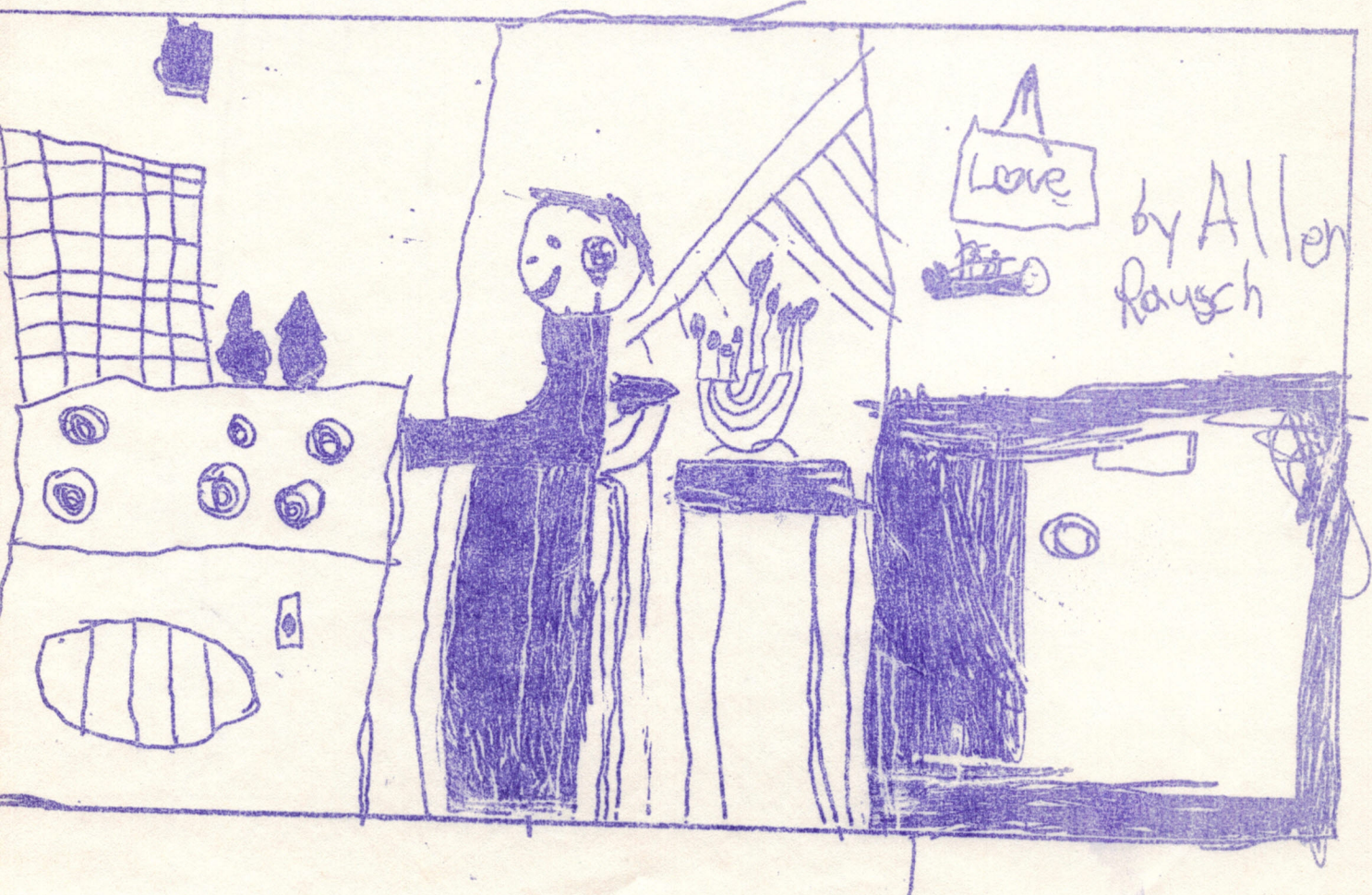
1/2 lb. butter

1 lb. cream cheese 7 room temp.

1/2 cup sugar
pinch salt

3 cups flour

In lg. bowl mix butter & cream cheese - blend in sugar. Slowly add flour. Wrap in silver foil. Refrigerate overnight. Next day - cut off piece & roll out 1/4 in thick 6" wide - drop of oil on hand - wet surface of dough. Sprinkle mixture of sugar, cinnamon raisins Chopped walnuts onto dough - press into dough. Roll up dough jelly-roll style. Cut into 1" thick slices. Place end-up on ungreased cookie sheet. Continue as above with rest of dough. Bake 350° 5-30 minutes. May be frozen. Defrost and serve at room temperature. Optional - serve with powdered sugar.



popovers

Mrs. Fazio

5-9 popovers

Pre-heat oven 400°

1 cup sifted flour

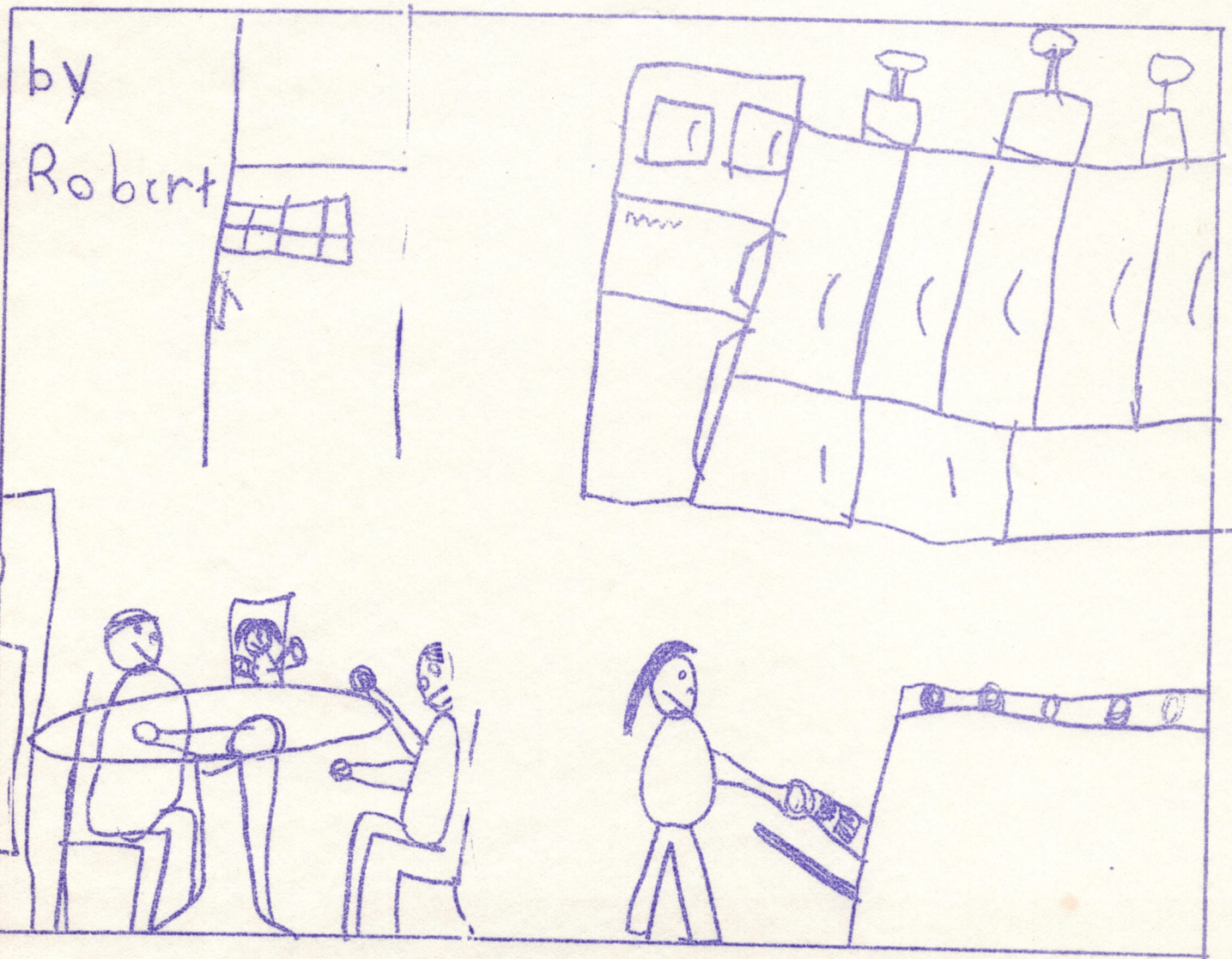
1/2 tea. salt

1 cup milk

4 eggs

Beat ingredients with rotary beater just until smooth
Pour into well greased oven glass custard cups. (1/2 full)
Place cups in middle of oven
Bake at 400° for 15 min. then bring down to 350°
Bake till golden. 40-45 minutes

by
Robert



Gaulash

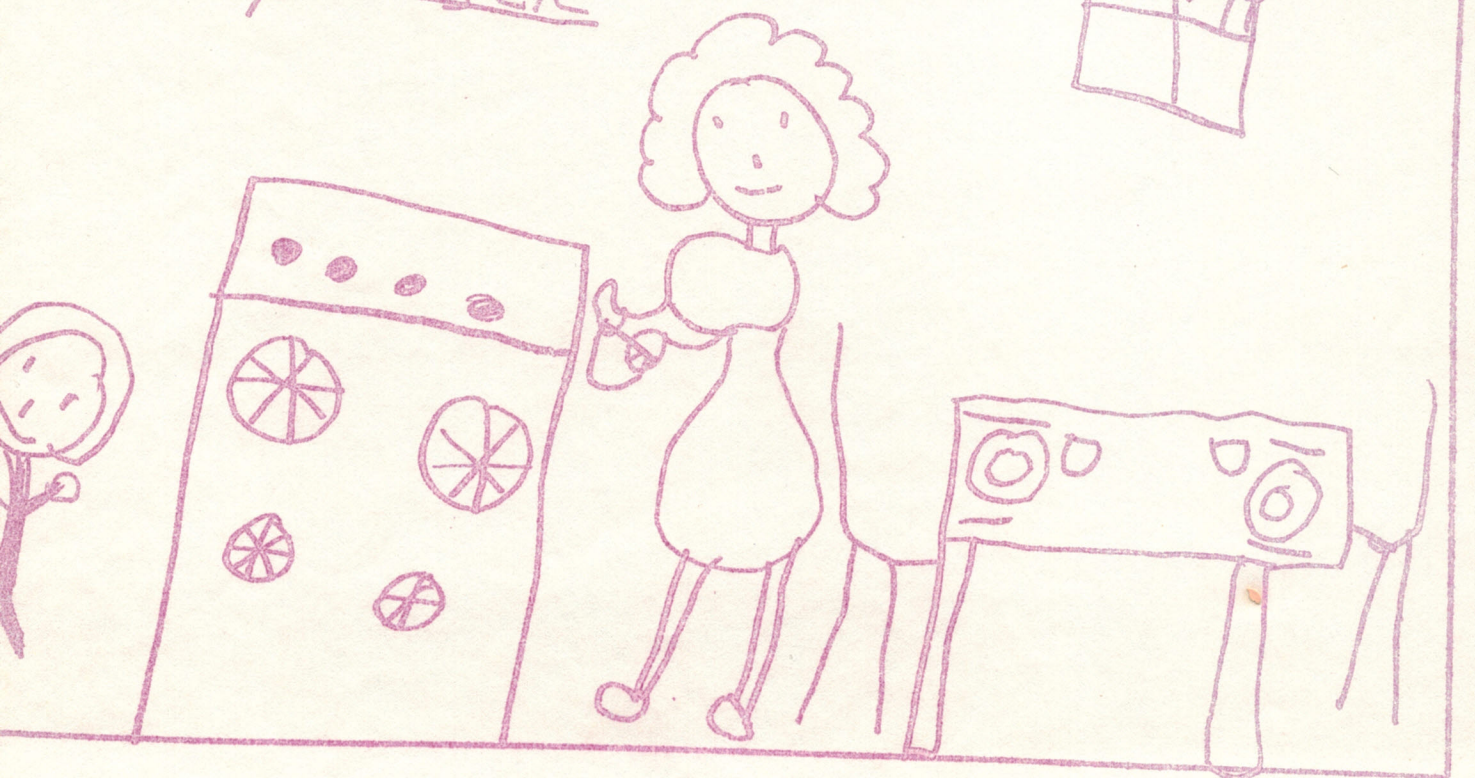
Mrs. Bartely

1 lb. beef cubes
2 med. onions - minced
1/4 tsp. dry mustard
1 1/4 tsp. paprika
2 tbsp. brown sugar
1 1/4 tsp. salt
3 tsp. cider vinegar
6 tbs. ketchup

1 1/2 cups water
3 tsp. worcestershire sauce
1 six oz. pkg. egg noodles

Brown meat (with flour) in heavy Dutch oven - add onion. Combine mustard, paprika, brown sugar, salt, worcestershire sauce, vinegar & ketchup - add to meat - add 1 1/2 cups of water - stir - cover. Cook over low heat 2 1/2 hours. Boil noodles - drain & serve 6.

by Gisselle

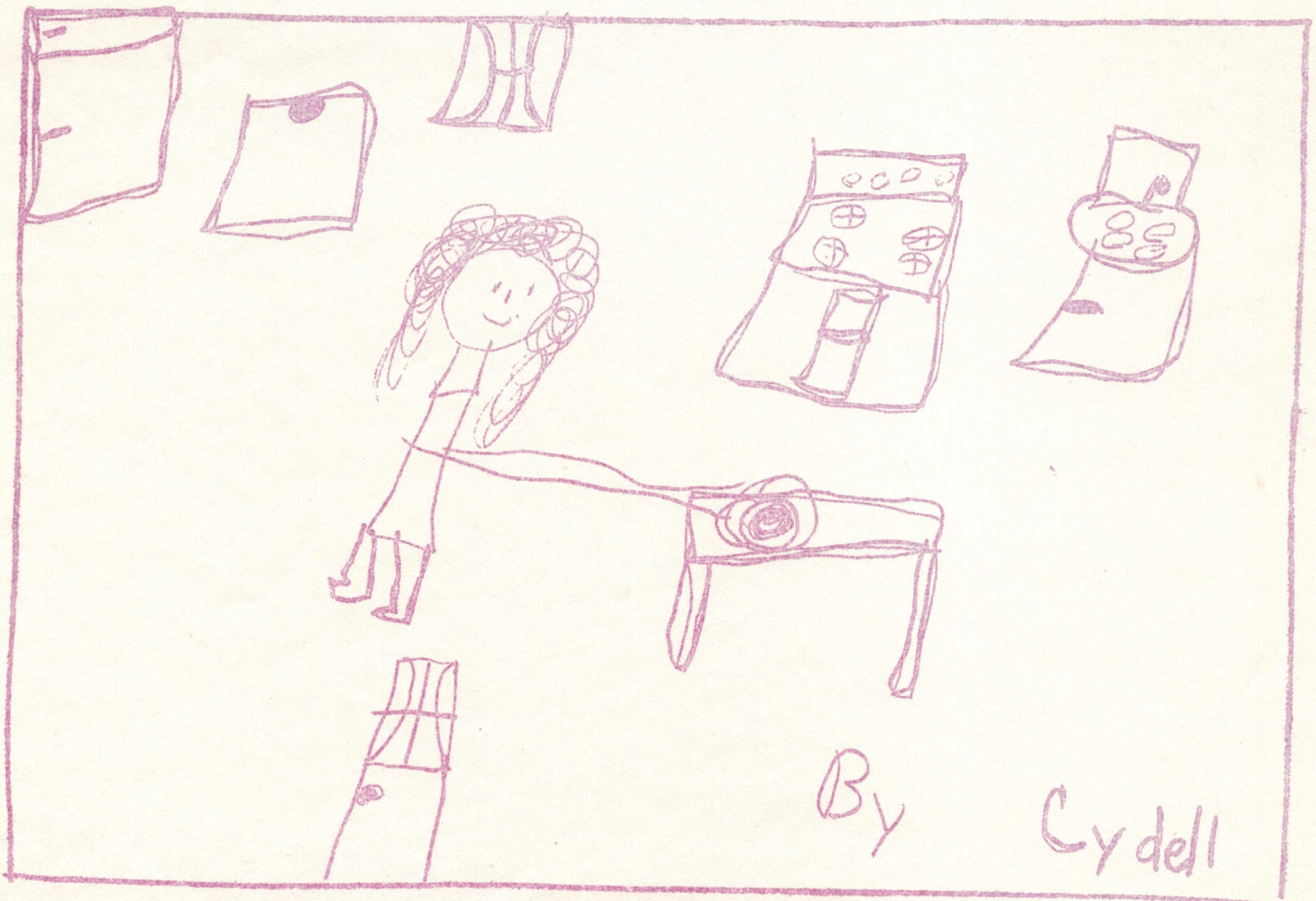


Roast Pork Loin Normandy Style

Mrs. Edwards

One 5-5 1/2 lb. center cut pork loin 12 chops
4 slices crystallized ginger
fresh ground black pepper
3 cups apple cider
3 tbs. Apple Jack or Calvados
1 cup heavy cream
3 egg yolks
salt

Cook 4-4 1/2 hours at 325°.

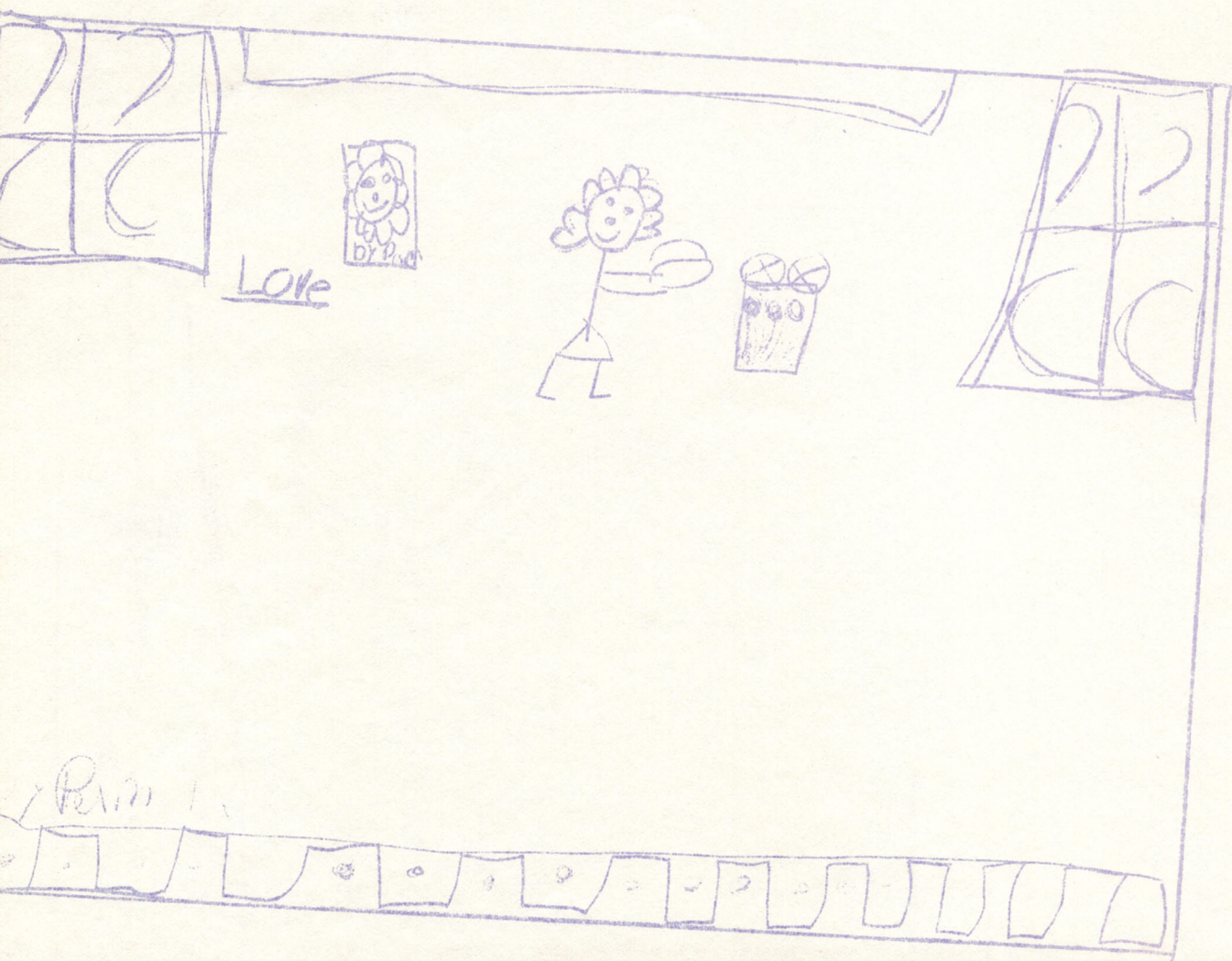


Large Jello Mold

Mrs. Levine

- 2 pkg. lime jello
- 1 cup hot water
- 1 pt. sour cream
- 1 pm. can crushed pineapple (drained)

Mix water & jello in large bowl and put in refrigerator until set slightly - add remaining ingredients. Then whip with electric beater 2 min. Grease mold lightly with oil. Place in mold and refrigerate. Serve when solid with meal or as a dessert.



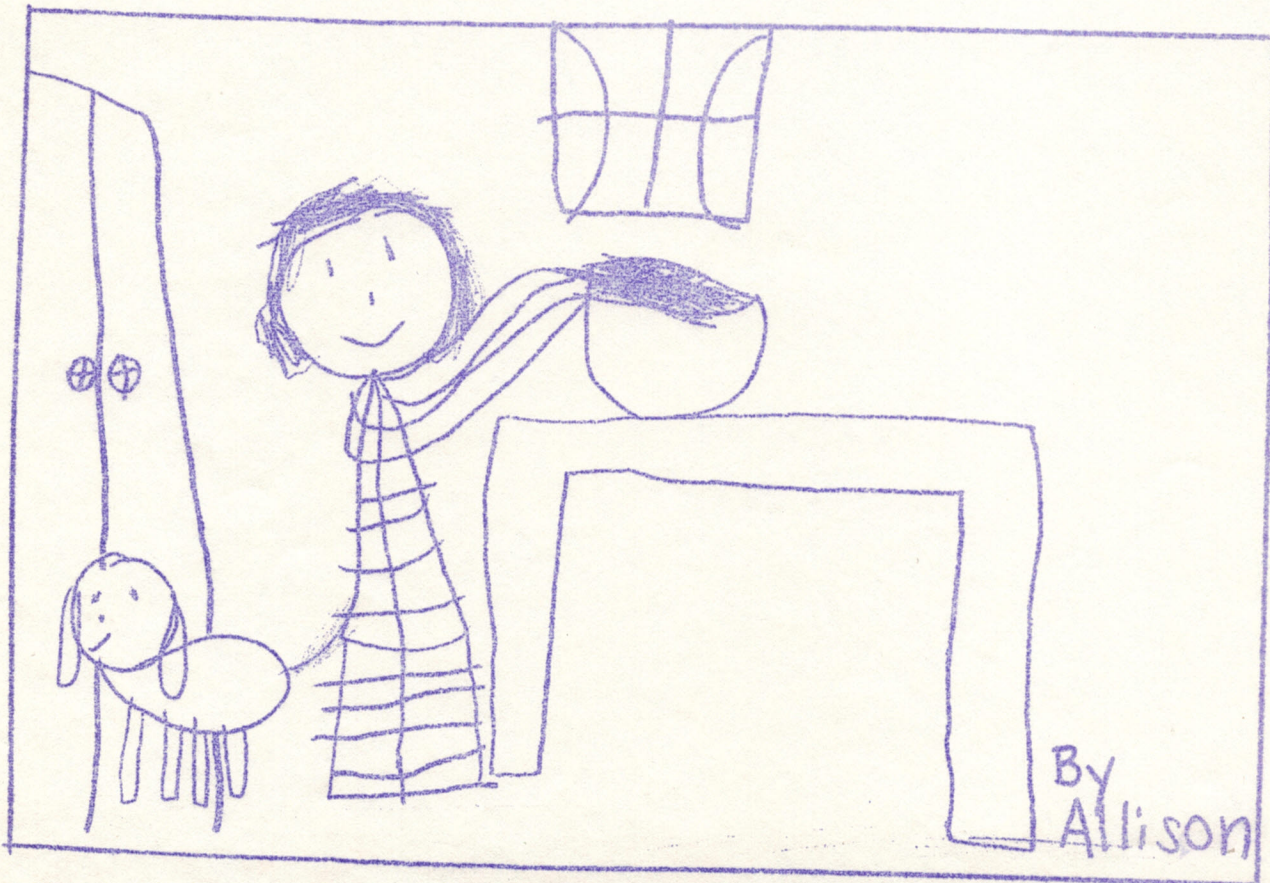
Mrs. Metzler

1 cup flour
1 " sugar
2 EGGS unbeaten
2 tsp. baking powder

pinch salt
1 tsp. vanilla
1/2 cup. walnuts cut up
3 cups. apples or peaches cut up.

Topping -

Mix together
Shake cinnamon
1/2 cup sugar
1 stick margarine
Bake one hour @ 350°



Rice Pudding

Mrs. Hathaway

2 cups of water

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ cup rice

Bring to a boil

add →

1 qt. milk

cook until rice is soft

In bowl beat:

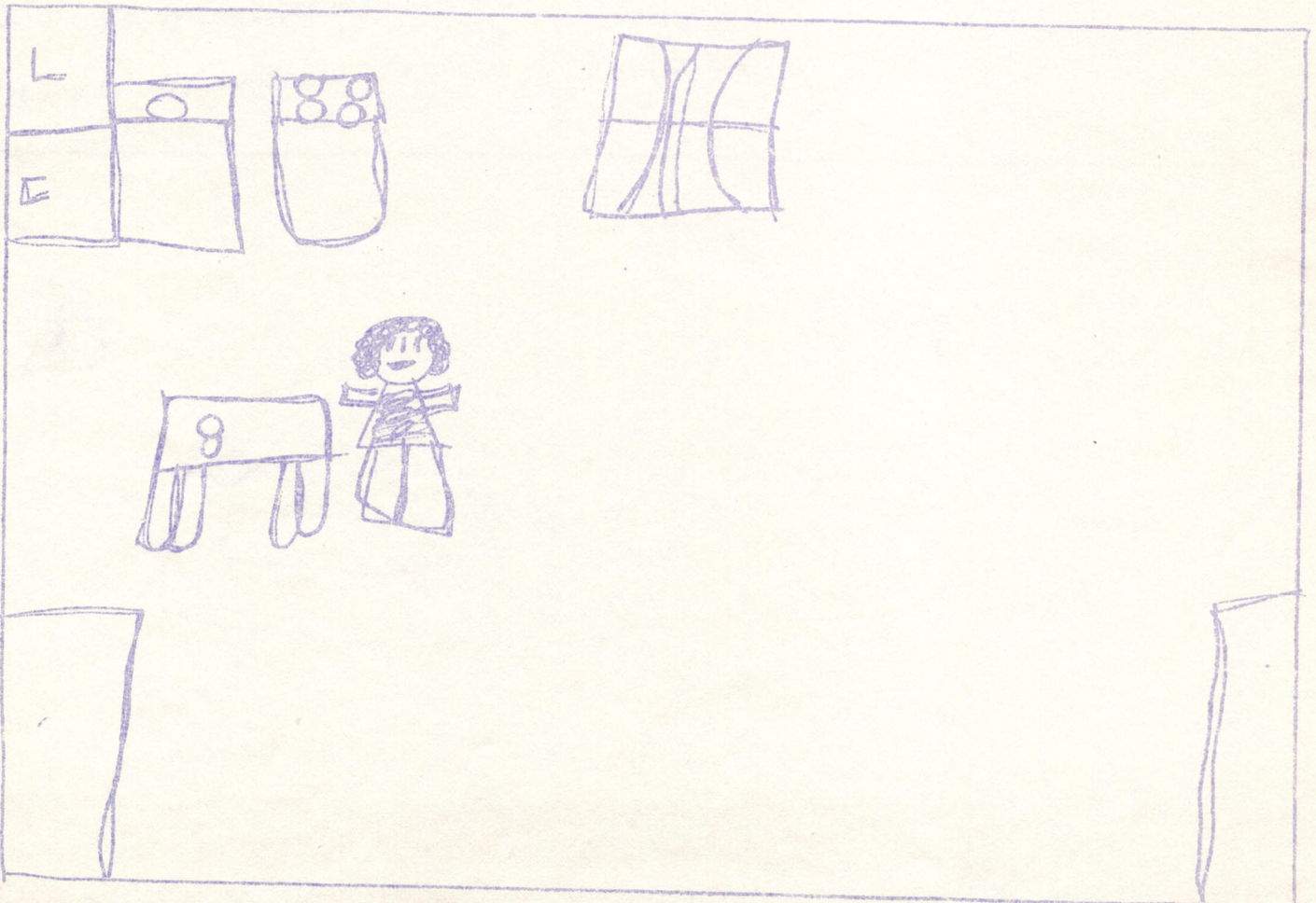
2 eggs

$\frac{1}{2}$ cup sugar

1 tsp. vanilla

sprinkle of nutmeg

Add to rice & cook for a while



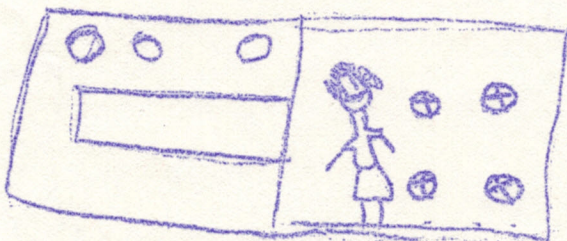
by Lori

Cookies - made with M + M's candy.

Mrs. Duszfi

Ingredients - 1 cup shortening - 2 eggs - 1 cup brown sugar - $\frac{1}{2}$ cup granulated sugar - 2 tspns vanilla - 1 tspn. baking soda - 1 tspn salt - $1\frac{1}{2}$ cups M + M's candy ($\frac{3}{4}$ pound)

Procedure Blend shortening + brown + granulated sugars in a large bowl. Beat in vanilla + eggs. Sift remaining dry ingredients together, add to sugar egg mixture, blending well. Stir $\frac{1}{2}$ cup candies. Drop from teaspoon on ungreased cookie sheet, decorate tops with remaining candies. Bake in moderate oven (375°) 10 minutes, or until golden brown. Remove cookies with spatula.



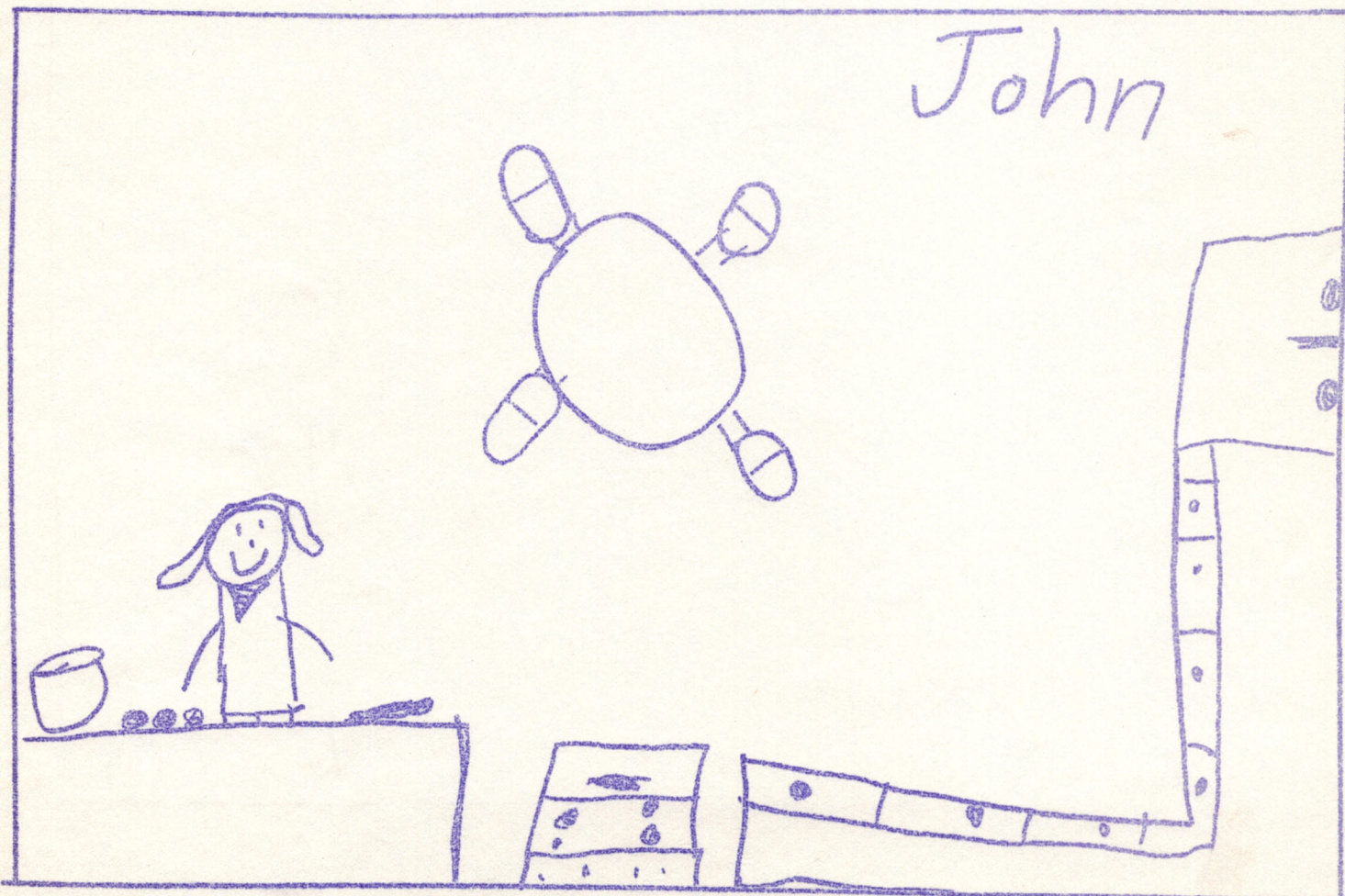
by Joanne

Mrs. Latino

6 eggs
1 cup oil
4 tsp. baking powder
1 tsp. oil of anise
1 dash salt
1/2 cup milk
1 1/2 cups sugar
5 cups flour

Combine ~~all~~ in bowl slightly beaten eggs, oil, sugar, anise, salt, milk. Gradually blend in flour and baking powder. Bake in 400° oven until golden brown (about 12-15 minutes) Decorate as desired.

John



Walnut Balls

Mrs. Campanella

Oven 325°

2 cups flour

$\frac{1}{4}$ cup sugar

$\frac{1}{2}$ tea. sal

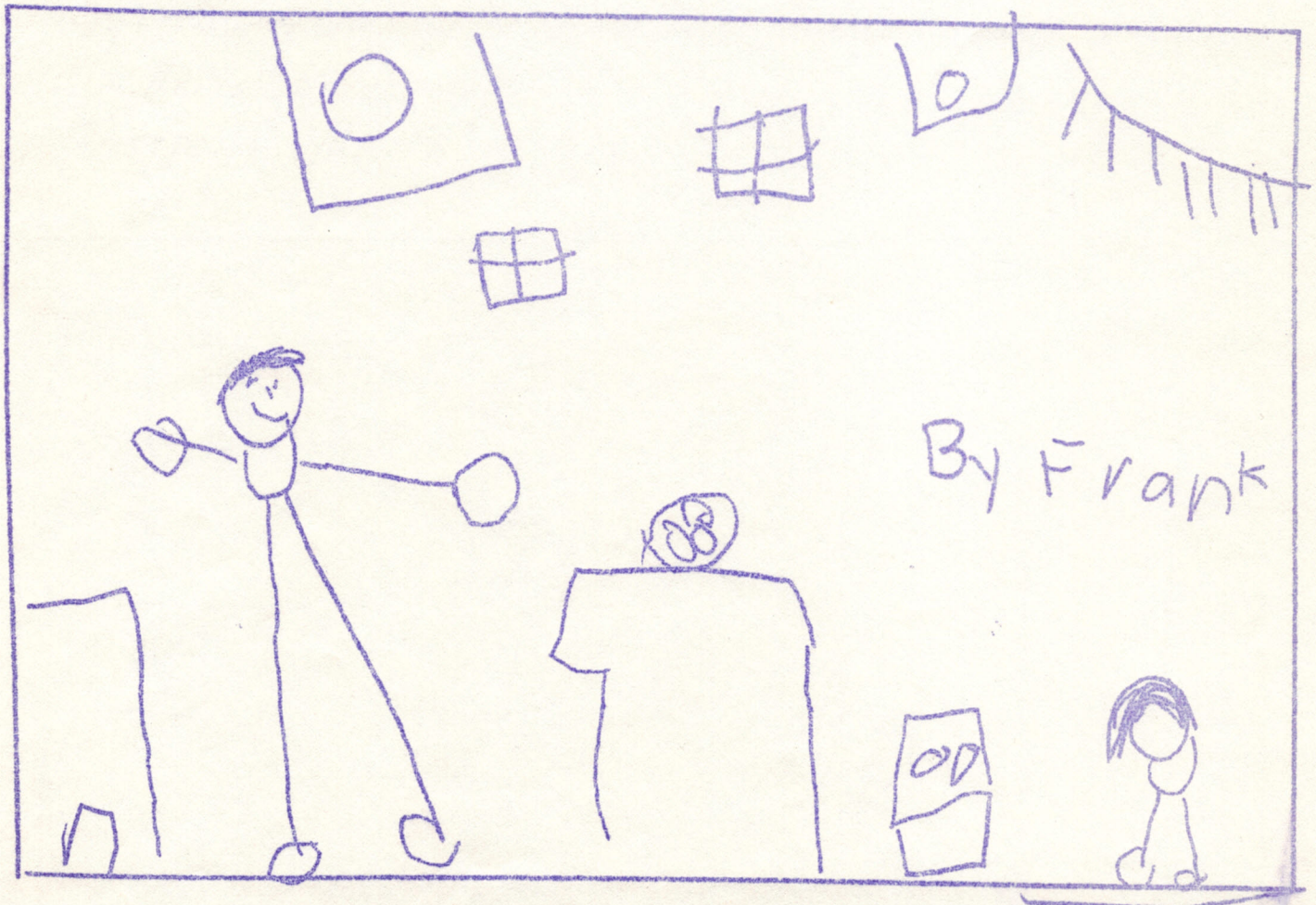
1 cup margarine or butter (room temp)

2 teas. vanilla

3 cups finely chopped walnuts

Place flour, sugar, salt in large bowl. Work in margarine & vanilla. Add nuts, mix well.

Shape in 1" balls. Bake on ungreased cookie sheet 15 or delicately brown. Roll each ball in confectioners sugar, while still warm. 4 $\frac{1}{2}$ doz.



SWEET and SOUR BRISKET

Mrs. Finn

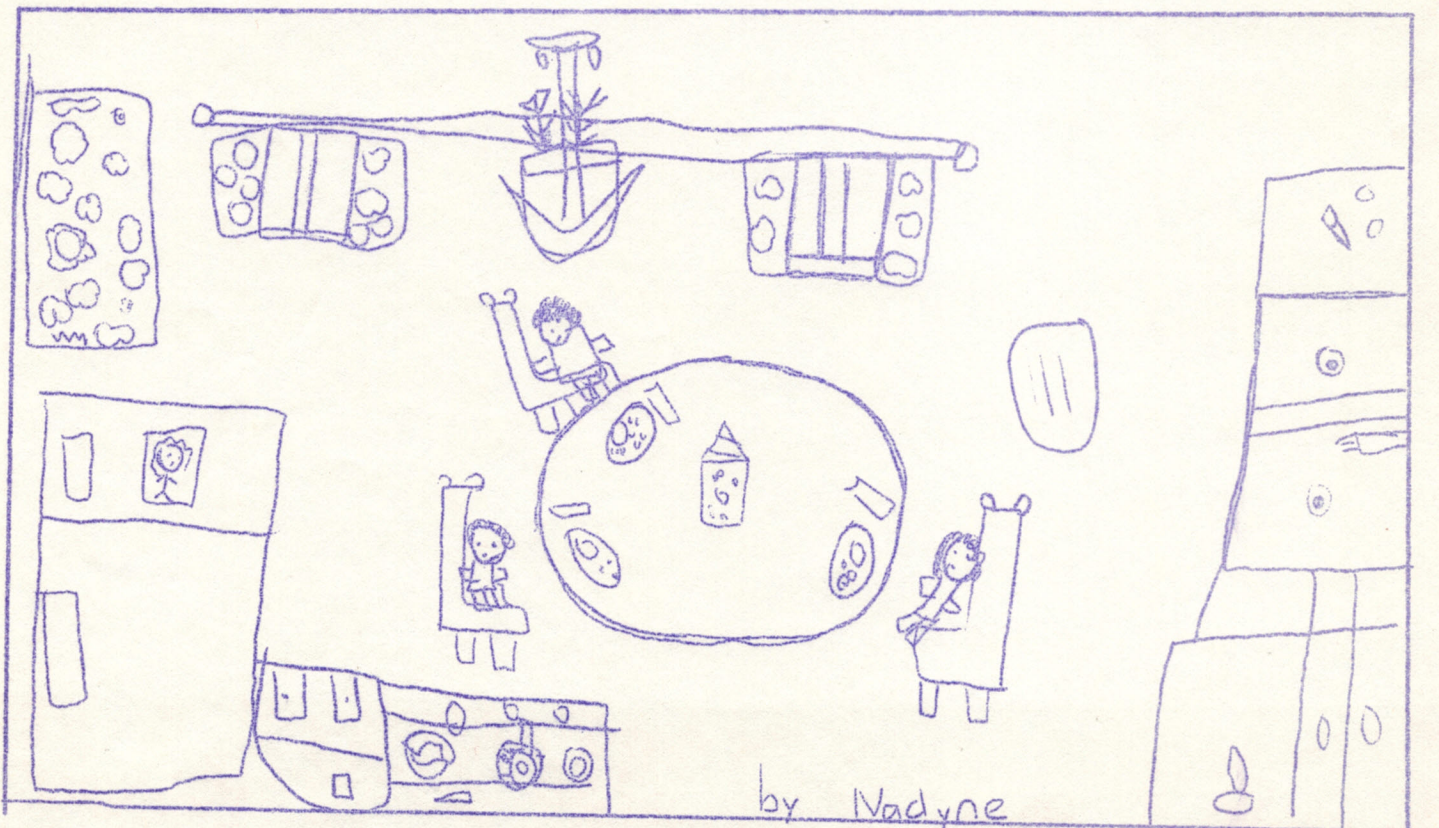
3-3½ lb. BEEF BRISKET

1 LARGE CAN OF WHOLE CRANBERRY

1 PKG. LIPTON ONION SOUP

MIX TOGETHER CRANBERRIES + ONION SOUP IN A BOWL
ADD A LITTLE WATER - TAKE ALUMINUM FOIL LINED
PAN - PUT SOME OF THE ABOVE SAUCE OVER THE FOIL,
THEN ADD TO THE BRISKET - COVER WITH REMAINING SAUCE -
COVER TIGHTLY WITH FOIL LIKE A TENT STYLE,

BAKE IN 350° OVEN FOR 3 HRS. OR LONGER. TAKE BRISKET
OUT - SLICE UP + PUT BACK IN THE SAUCE TO COOK FOR ANOTHER
½ HR. + SERVE OVER WHITE RICE - THE LONGER IT COOKS THE
TASTIER + SOFTER IT GETS



Chicken with Rice
Mrs. Rodriguez

4 cups rice
1 chicken (about 2 lbs)
1/2 a green bell pepper
1 onion
1/2 tea. garlic powder
1 6 oz. can tomato sauce
shortening - either one of the following
(A) oil 1/2 a cup
(B) lard one heaping table spoon

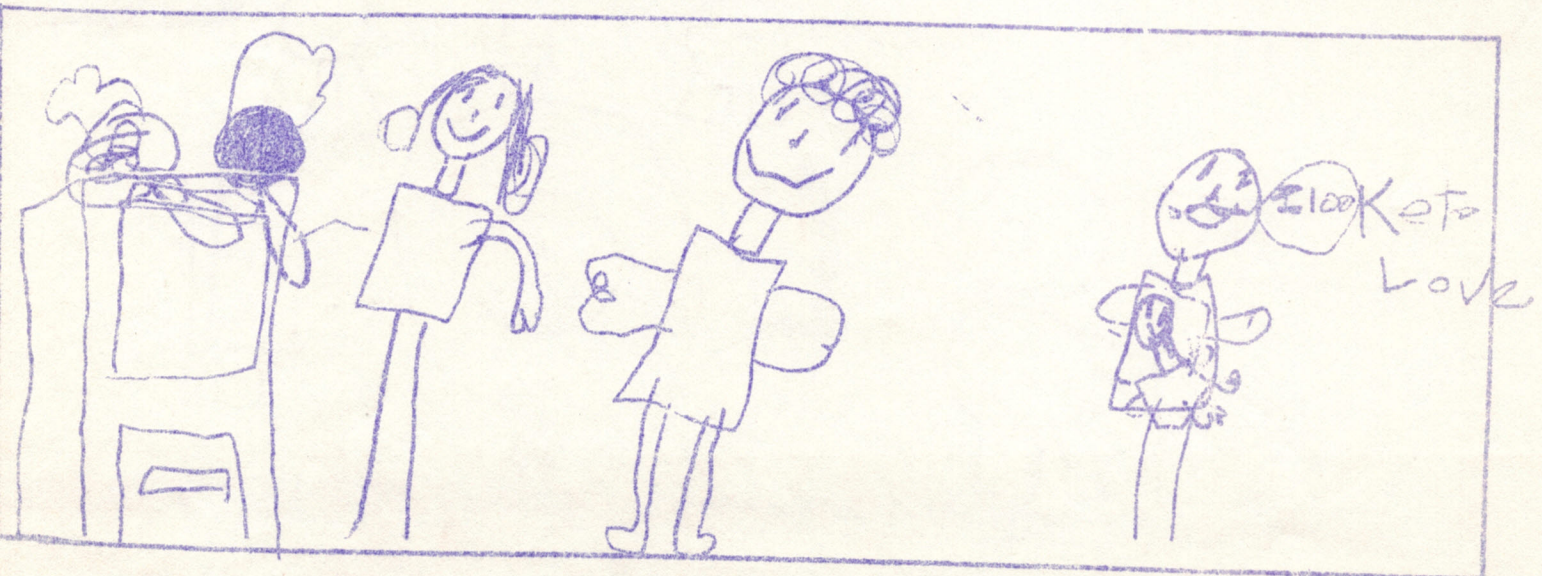
about 6 or 7 oz. capers & olives

~~1~~ 1/4 lb. cooking ham

3 tea. salt

enough water to cover chicken in pot.
Sauté chicken with salt & garlic powder. Cut up chicken.
In a large pot warm up shortening. Then mix in the
cut up chicken in the hot shortening. Mix in green pepper
cut up & onion. Cover pot & let chicken, pepper & onion
stand in hot shortening for 10 min. Add water till it covers
all of the chicken. Add ham cut up in small pieces. Let
oil for about 5 minutes. Add tomato sauce, capers & olives.

Wash rice thoroughly. Add rice to chicken in pot.
Allow enough water to also cover rice. If necessary
add a little water to make sure rice cooks well.
As soon as water in pot starts drying up turn heat
to a very low flame. Cover pot & let it cook for 25 min.
Serves 8



Brownies

Mrs. Heinmiller

2 (4oz.) squares chocolate (melted)

$\frac{1}{2}$ cup butter

1 tsp. vanilla

1 cup sugar

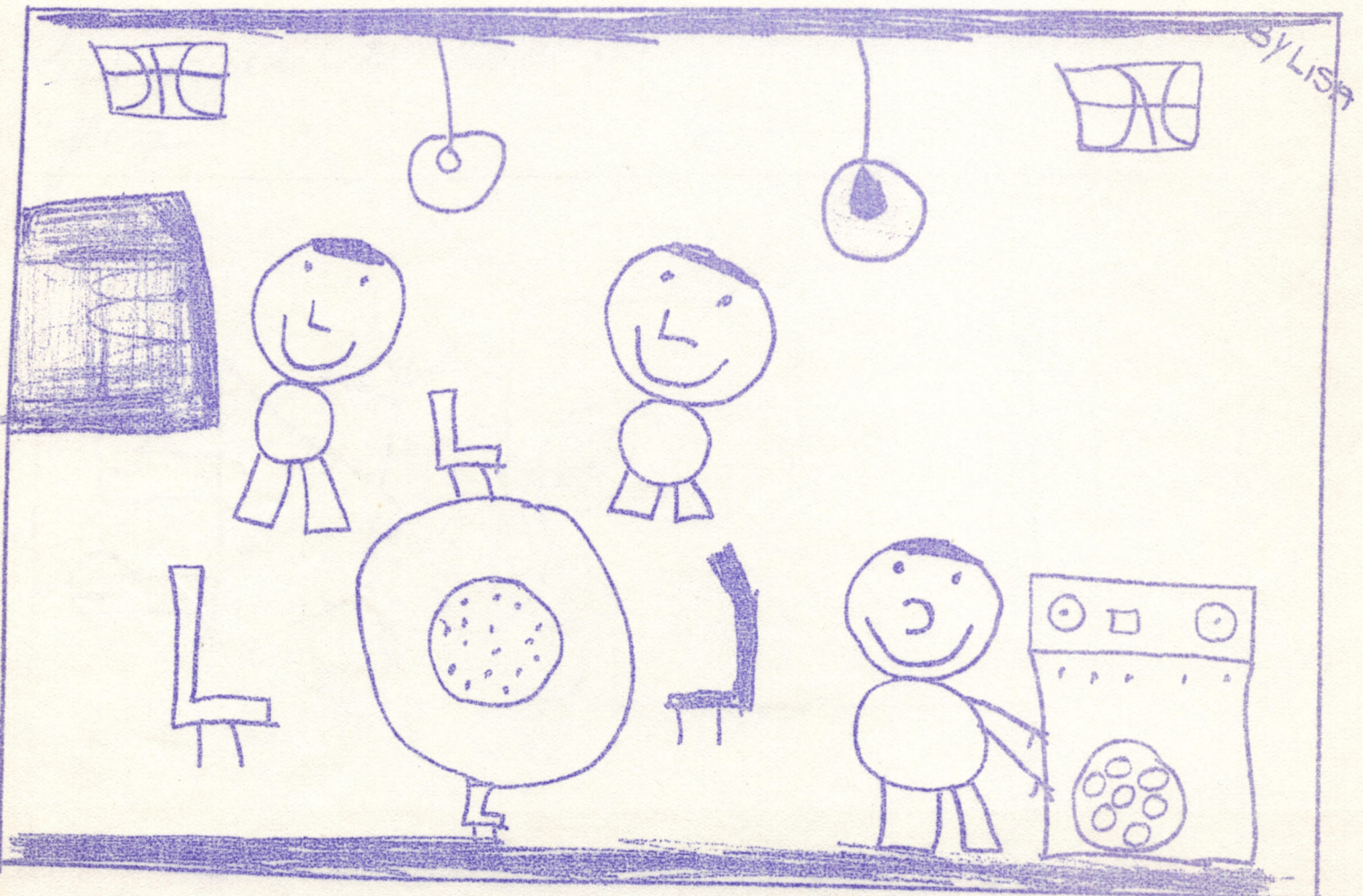
$\frac{1}{2}$ cup flour

2 eggs

$\frac{1}{2}$ cup chopped walnuts

cream butter and sugar. Add eggs and beat till light and creamy. Add vanilla and melted choc. beating well. Add flour gradually. Stir in chopped walnuts.

Bake in greased & floured pan at 325° for 35 - 40 minutes. Let cool & cut into squares.
Pan size 8x8x2



Bacardi Rum Cake

Mrs. Haynes

1 cup chopped pecans or walnuts

1 (18 1/2 oz.) pkg. yellow cake

1 3/4 oz. pkg. Jello vanilla pudding (instant)

4 eggs

1/2 cup cold water

1/2 cup Skewon oil

1/2 cup Bacardi dark rum

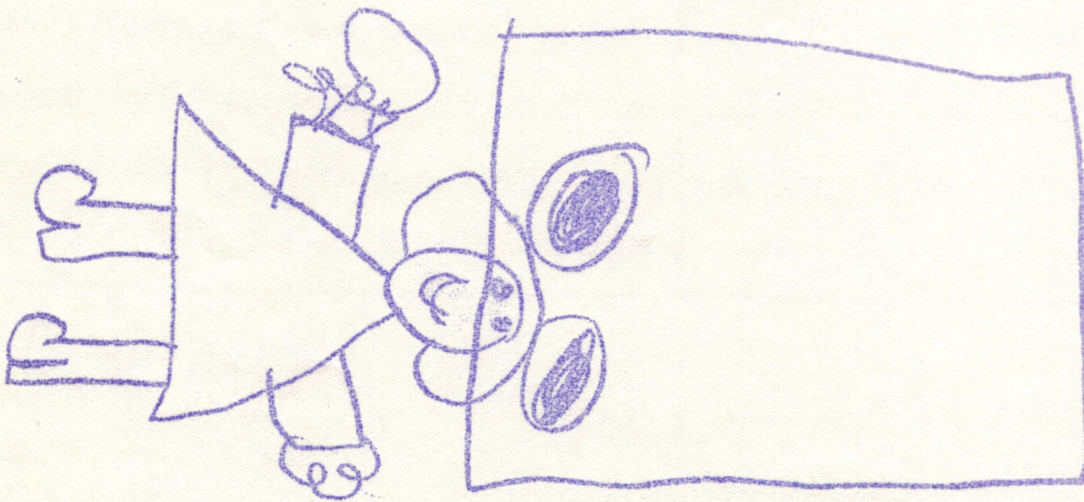
Glaze 1/4 lb. butter

1/2 cup Bacardi dark
rum

1/4 cup granulated sugar

Mix ingredients. Bake 350° 1 hr until done.

Glaze.



by Terrah

DOUGH

Mrs. Cinkorn

5 CUPS SIFTED FLOUR

2 TBSPS. LARD OR 3 TBSPS. BUTTER

1 1/2 ENVELOPES YEAST

1 1/4 CUPS WARM WATER

1/2 TSP. SALT + PEPPER

IN A LARGE MIXING BOWL, PUT LARD (OR BUTTER) FLOUR, SALT, PEPPER, YEAST IN THE WARM WATER. WORK UNTIL SMOOTH. COVER. PUT IN A WARM PLACE - LET RISE UNTIL DOUBLE IN BULK. FLOUR YOUR BOARD & PUT DOUGH ON IT. PUNCH A BIT TO DEFLATE. DIVIDE INTO 2 PIECES, ROLL THIN & STRETCH ACROSS TWO 12 OR 14 INCH PIE PLATES -

FILLING

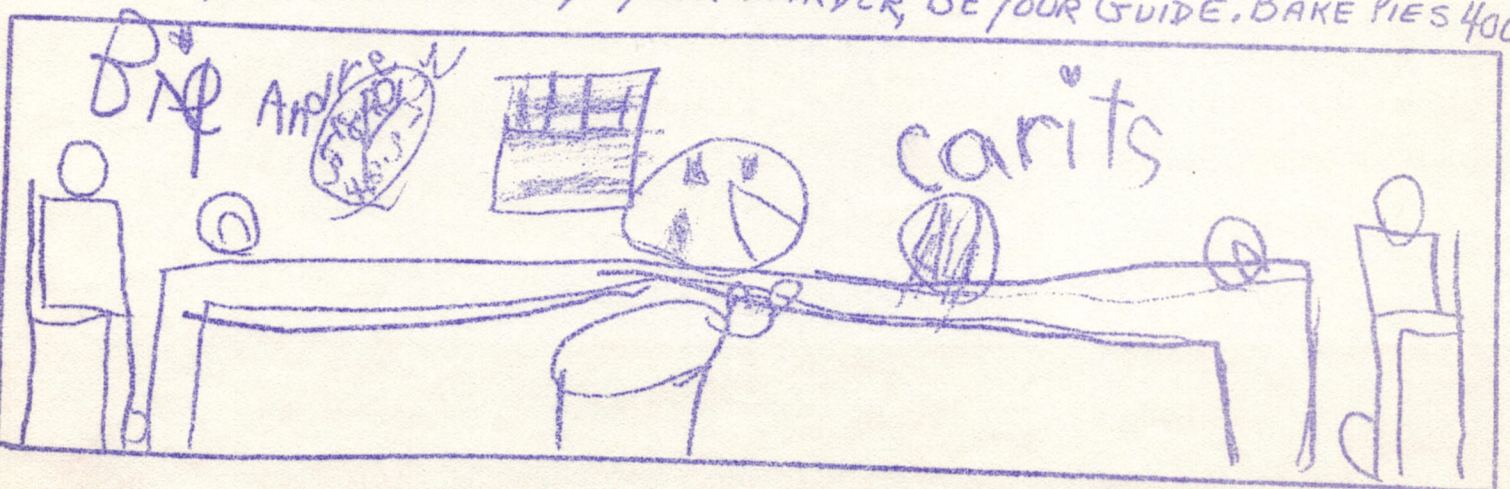
2 TBSP. OLIVE OIL

1 CAN TOMATOES (OR 1 RECIPE TOMATO SAUCE)

3/4 LB. MOZZARELLA CHEESE, SALT, PEPPER

1/3 TSP. OREGANO

OIL THE SURFACE OF THE PASTRY IN THE TWO PIE PLATES, DRAIN TOMATOES (FRESH ONES CAN BE USED) & SPREAD OVER DOUGH, INTERSPERSING TOMATOES WITH BITS OF THE CHEESE. ADD SALT & PEPPER, OREGANO & A LITTLE MORE OIL. - FOR VARIETY, TRY ADDING ANCHOVIES AND/OR ONIONS, MUSHROOMS (COOKED) HOT SAUSAGES, ETC, LET YOUR CONSCIENCE, & YOUR HARDER, BE YOUR GUIDE. BAKE PIES 400°.

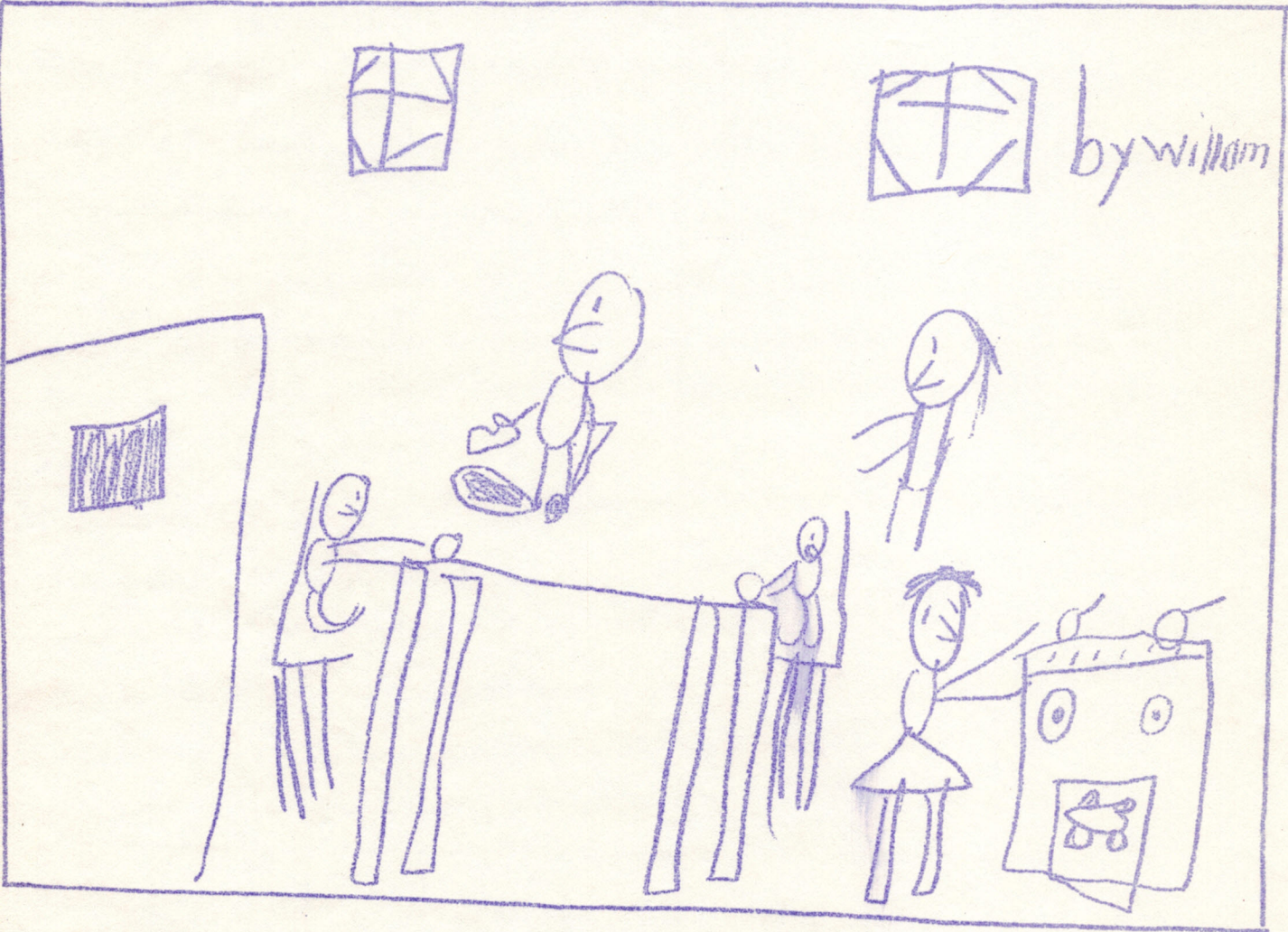


Mrs. Heritage

$\frac{1}{2}$ C. Kellogg's Rice Krispies cereal
4 tbs. margarine or butter
4 firm bananas

$\frac{1}{2}$ cup semi-sweet choc.
morsels
8 wooden skewers

Measure Rice Krispies cereal into shallow dish or pan. Set aside. Melt margarine and chocolate morsels together in small saucepan over very low heat, stirring constantly until smooth. Pour chocolate mixture into a second shallow dish or pan. Set aside. Peel bananas. Cut in half crosswise. Insert skewer into cut end of each half. Dip banana in melted chocolate to coat evenly. Roll in cereal, pressing cereal gently into chocolate. Place on waxed paper-lined tray. Freeze until firm, about 2 hrs. Serve frozen. 8 servings.



MANICOTTI

Mrs. Chambers

1 c. sifted flour
1 c. water
 $\frac{1}{4}$ t. salt
7 eggs

2 lbs ricotta cheese
 $\frac{1}{4}$ c. Parmesan or Romano cheese
 $\frac{1}{2}$ t. salt
 $\frac{1}{4}$ t. pepper
 $\frac{1}{2}$ lb. mozzarella cheese - cut into
Julienne strips
2-3 cups Italian tomato sauce

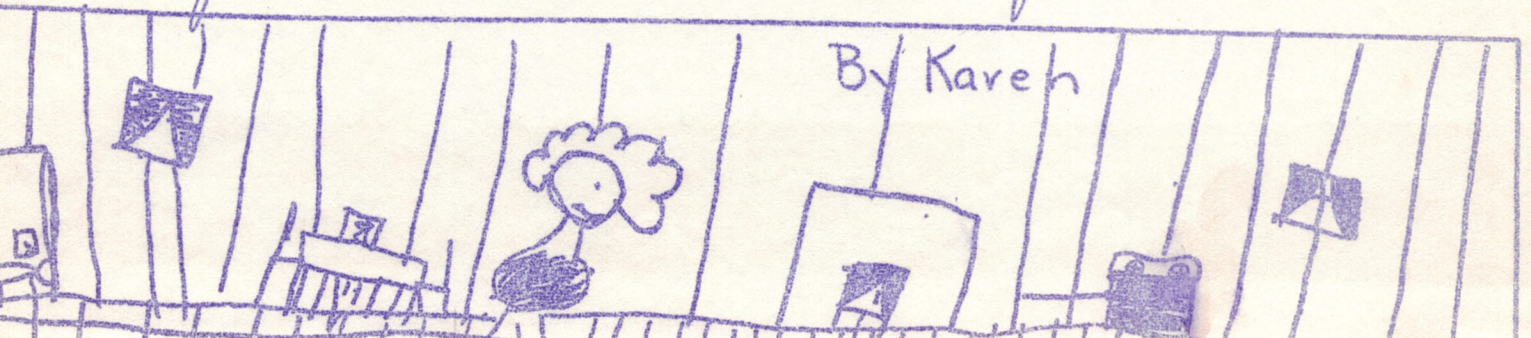
Pancakes

Combine flour, water + $\frac{1}{4}$ t. salt - beat until smooth - Beat in 4 eggs - one at a time. Place a few drops oil in 5-6" skillet + heat. Place about 3 tbs. batter in a skillet + roll around pan to distribute. Cook over low heat until firm - do not brown. Turn + cook other side lightly. Continue until batter is gone. Don't grease pan a second time unless pancakes begin to stick - Makes 12-14 pancakes.

Filling

Mix ricotta, 3 eggs, $\frac{1}{4}$ c. parmesan or romano, $\frac{1}{2}$ t. salt, + $\frac{1}{4}$ t. pepper. Put about 2 tbs. of mixture + strip of mozzarella on each pancake + roll up. Pour about 1 cup tomato sauce into baking dish. Put pancakes, seam side down in sauce. Cover with 1-2 cups more sauce. Sprinkle with parmesan. Bake in preheated moderate oven 350° for 45 minutes.

By Karen

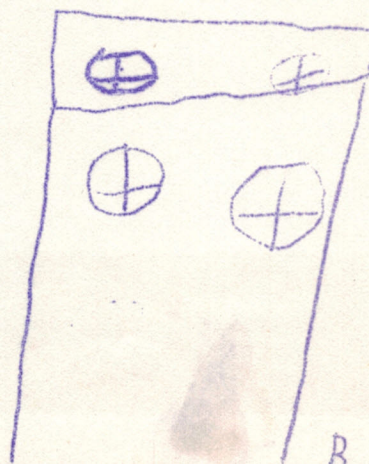
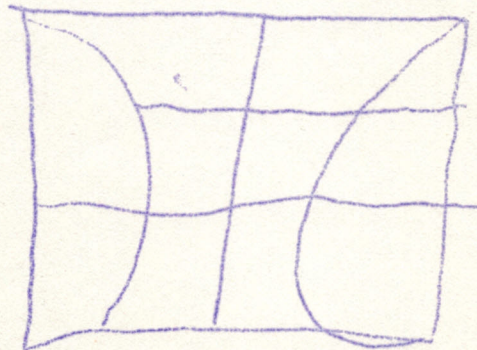


Christmas Butter Cookies

Mrs. Rye

- 1 lb. butter
- 1 cup sugar
- 2 eggs
- 5 cups flour
- 1 tsp. vanilla

Soften butter at room temp. Add each ingredient one at a time, mixing well after each one. Fill cookie press and press out any shape. Sprinkle with red and green crystals. Bake at 350° until lightly brown around edges. Makes about 5-6 dozen cookies.



Lovemom
B. Russell

2 TABLESPOONS BOILING WATER

2 TABLESP. OIL

$\frac{1}{8}$ TEASP. GARLIC POWDER

$2\frac{1}{2}$ CUPS BOILING *

$\frac{1}{4}$ " PEPPER - OPTIONAL

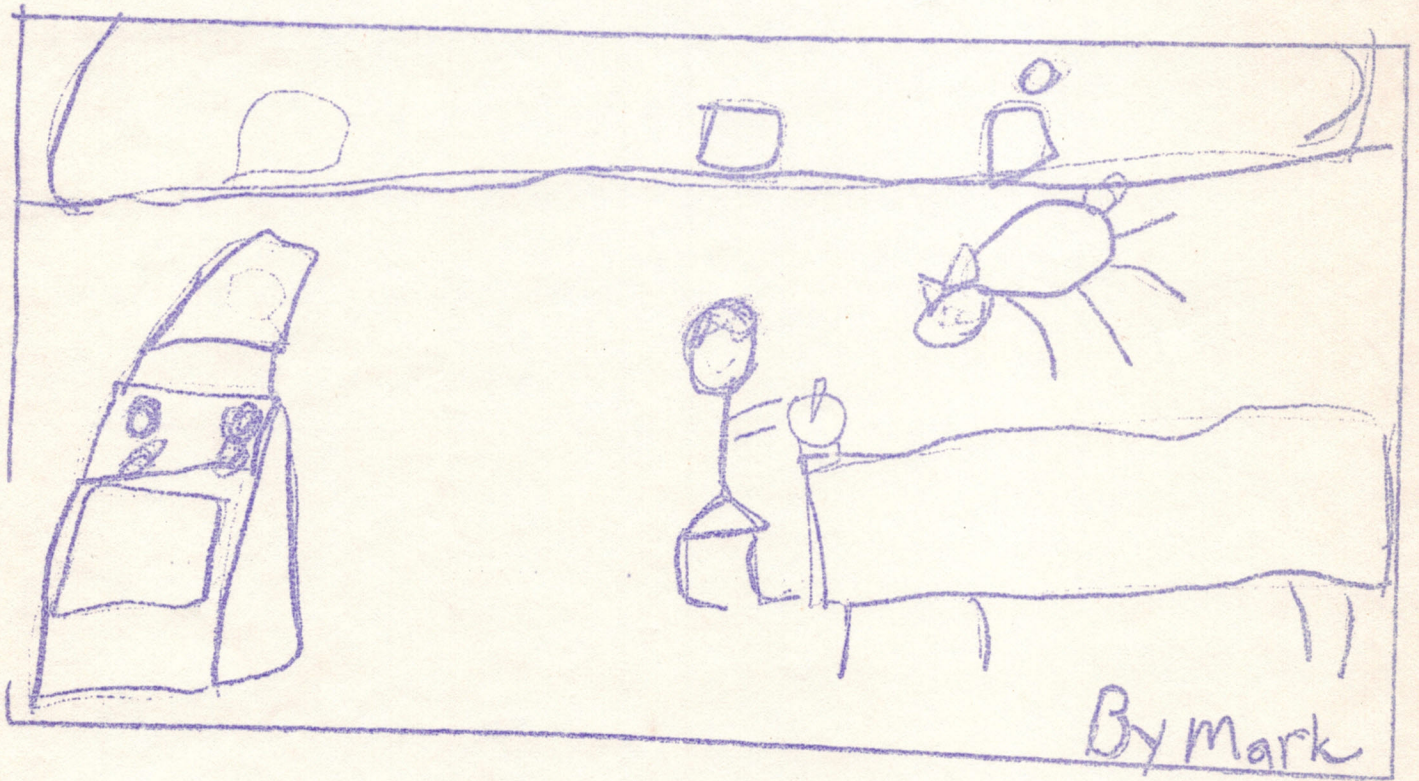
THICKENED STOCK

1 CUP UNCOOKED RICE

$\frac{1}{4}$ CUP SEEDLESS RAISINS

* CHICKEN STOCK CAN BE MADE FROM DISSOLVING 3 CUBES OF CHICKEN BULLION IN $2\frac{1}{2}$ CUPS OF BOILING WATER.

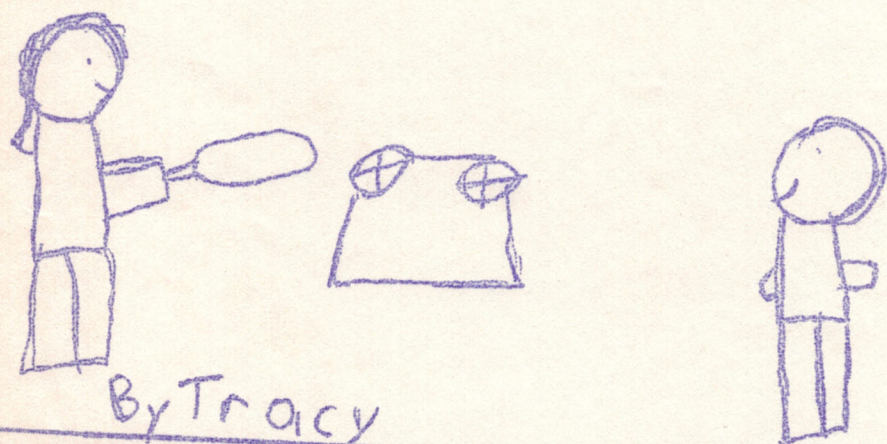
IN 2 TABLESPOONS BOILING WATER DISSOLVE SAFFRON - IN SAUCEPAN PUT DISSOLVED SAFFRON, GARLIC POWDER, SALT, PEPPER, OIL & CHICKEN STOCK - BRING TO A BOIL - ADD RICE + RAISINS - BRING TO BOIL AGAIN - THEN PUT INTO CASSEROLE + PUT IN OVEN + BAKE AT 350° FOR 45 MINUTES,



4 eggs separated
3 cups milk
2 cups light cream
3 tablesp. instant coffee

$\frac{1}{2}$ cup light corn syrup
 $\frac{1}{2}$ cup brandy
 $\frac{1}{4}$ cup water
ground nutmeg

Beat egg yolks slightly in a large saucepan
with in milk, cream, instant coffee & $\frac{1}{4}$ cup
of the corn syrup. Heat slowly, stirring often, to
scalding - remove from heat. Stir in brandy.
Heat remaining $\frac{1}{4}$ cup corn syrup with water to
boiling in a small saucepan - simmer 5 minutes.
Beat egg whites until foamy in a large bowl.
Slowly beat in hot syrup until meringue
forms soft peaks - fold in egg-yolk mixture.
Pour or ladle into punch bowl - sprinkle with
nutmeg - serve warm



By Tracy

Mrs. Neri

2 cups ^{cookie} mix
 $\frac{1}{2}$ cup of sugar
 $\frac{1}{2}$ cup of brown sugar
1 tsp. vanilla

2 eggs
 $1\frac{1}{2}$ cups quick
 $\frac{1}{2}$ cup raisins

chopped Oats

Preheat oven to 375°. (Dip measuring ^{spoon} into cookie mix; level off.) In large bowl combine all ingredients except oats & raisins; blend until smooth. Stir in oats & raisins. Drop by heaping teaspoonfuls two inches apart on greased cookie sheets. Bake 9 to 13 minutes until light golden brown. Immediately remove from cookie sheet. About 3 dozen cookies.

