

Sheet1

I1,C,25	I1A,N,I1M,I12,C,25	I3,C,25	I4,C,25	I6,C,25
Bacon	4.00 Stp Eggs	Salt	Pepper	
Flour	1.00 Cup Sugar	Baking Powder	Baking Soda	Egg
Bread Crumbs	3.00 Cup Cream Cheese 4.00 Cub	Honey	Flour	Lemon Juice
Butter	0.50 Cup Honey	Egg	Milk	Flour
Broccoli	1.00 Bnc Butter	Swiss Cheese	Cheddar Cheese	Vegetable Bouillon
Honey	1.00 Cup Water	Lemon Juice		
Vodka	2.00 Oz Vermouth	Green Olives		
Flour	2.00 Cup Powdered Sugar	Butter	Whipping Cream	Vanilla Extract
Tortillas	4.00 Ea Green Peppers	Zucchini	Onion	Ham
Beef	2.00 Lb Water	Onion	Salt	Split Peas

Sheet1

I5,C,25 Orange Salt Cream	I7,C,25 Sour Cream Vanilla Extract	I8,C,25 Milk Eggs	I9,C,25 Butter Egg Whites	I10,C,25 Banana	I11,C,25	I12,C,25
Corn Meal Cashews	Salt Soy Sauce	Baking Powder Sour Cream	Water			
Cream Cheese Cheddar Thyme	Strawberries Carrots	Water Green Pepper	Unflavoured Gelatin Tomatos	Corn	Potato	Spinach

Sheet1

I13,C,25	I14,C,25	I15,C,25	I16,C,25	I17,C,25	I18,C,25	I19,C,25	I20,C,25	I2A,N,5
								4.00
								0.50
								40.00
								0.25
								0.50
								9.00
								1.00
								0.50
								2.00
Green Beans	Green Peas	Lima Beans	Ketchup	Parsley	Celery			3.50

Sheet1

I3A,N,I4A,N,I5A,N,I6A,N,I7A,N,I8A,N,I9A,N,I10A,N,I11A,N,M,P,C,2

I12A,N,I13A,N,I14A,N,I15A,N,I16A,N,I17A,N

2.00 2.00 2.00 0.00 0.00 0.00 0.00 0.00 0.00
1.00 0.25 0.25 1.00 1.00 0.25 0.25 1.00
0.75 3.00 0.25 2.00 3.00 5.00 2.00

0.00 0.00 0.00 0.00 0.00 0.00

1.00 1.00 1.00 1.00 1.00 2.00
0.75 1.00 1.00 1.00 0.25 16.00 6.00
0.75 0.00
2.00 0.00 0.00 0.00 0.00 0.00 0.00 0.00
1.00 1.00 8.00 1.00 3.00 1.00 1.00
1.00 1.00 0.50 0.50
3.00 1.00 0.50 0.50 6.00 1.00 3.00 1.50 1.00

0.00 0.00 0.00 0.00 0.00 0.00

1.00 1.00 1.00 1.00 1.00 2.00

Sheet1

I18A,N19A,N20A,N2M,C13M,C14M,C15M,C16M,C17M,C18M,C19M,C10M,I11M,I12M,I13M,I14M,I15M,I16M,I17M

0.00	0.00	0.00	Ea	Pnc	Pnc	Slc														
			Tbl	Tsp	Tsp	Tsp	Ea	Cup	Cup	Cup	Ea									
			Oz	Cup	Tbl	Cup	Tsp	Tbl	Ea	Ea										
			Cup	Ea	Cup	Cup	Cup	Pnc	Tsp											
			Cup	Lb	Lb	Cup	Cub	Cup	Oz	Cup										
			Cup	Cup																
0.00	0.00	0.00	Dsh	Ea																
			Cup	Cup	Cup	Oz	Tsp	Pnt	Cup	Pkg										
			Ea	Ea	Ea	Lb	Cup													
3.00			Qts	Ea	Tbl	Tsp	Cup	Ea	Ea	Ea	Cup	Ea	Cup	Cup	Cup	Cup	Cup	Cup	Tbl	

I18M, I19M, C, 3

I20M, C, 3

Cup

Sheet1

L1,C,76

Put skillet on burner and lay bacon in skillet side by side. Turn heat on
Separate egg and melt butter. Sift dry ingredients together and set aside.
Preheat oven to 350. Butter baking pan and coat bottom and sides with bread

Cream together butter, honey, egg and milk. Combine and add the dry
Grate cheese & grind cashews. Saute broccoli in butter for 10 minutes.
Heat one cup water over low heat, stir in honey until blended. Let cool and
Blend Vermouth and Vodka in a shaker with ice and shake. Pour
Preheat oven to 400. Cut together flour and half of the powdered sugar.
Pre heat oven to 350. Dice peppers, zucchini, onion, and ham. Shred cheese
Cube beef & potato. Chop 1 Onion, spinach, green beans, green peas, & parsley.

Sheet1

L2,C,76

medium. Turn bacon once and cook to desired crispness. When the bacon
Mix together beaten egg yolk, sour cream, milk, butter and mashed banana.
crumbs (Fine). Cream together in order: cream cheese, honry, flour, cream,

ingredients, stir together until moistened. Bake in oiled pan for 20 to 30

Using blender combine all ingredients together. As blender fills transfer
add lemon juice and cold water. Pour into iced glasses.

strainer into Martini glass and garnish with olives.

Add butter and cut together until crumbly. Pat into buttered pizza pan.

Lay tortillas on cookie sheet. Top with desired ingredients, putting cheese

Dice celery & green pepper. Slice carrots and remaining onions. In large

Sheet1

L3,C,76	PL,M
done remove from skillet and set aside. Drain excess fat from skillet and	2
Add to flour mixture, mixing well. Fold in whiped egg white, and pour into	4
lemon juice, vanilla extract, eggs, and egg whites. Pour mixture in crust	6
	4
minutes at 350. Tops will split when done.	6
liquid to soup pot and simmer for 20 to 30 minutes.	12
	8
	1
Bake for 8-10 minutes or until golden brown. Set aside to cool. Whip	4
on top. Bake for 10 minutes or until cheese bubbles.	2
pot, cover beef with water and add chopped onion, salt,& thyme. Bring to a	8

Sheet1

L4,C,76

then break eggs open and place in skillet. Prepare eggs in style desired, oiled waffle iron. Cook each side until brown.
and bake for 10 minutes. Lower oven temperature to 250 and bake for one

cream and set aside. Blend cream cheese, remaining sugar, and vanilla. Fold

boil. Skim fat from surface. Add split peas cover and simmer over low heat

Sheet1

L5,C,76

using salt and pepper if desired. When done place on plate with bacon,

hour. Cool before cutting.

into whipped cream. Spread on cooled crust and chill. Cut and mash

3-4 hours. Add all remaining ingredients cover and simmer another 30 min.

L6,C,76

garnish with slice of orange and serve.

together 1/4 of the starwberries, and mix them with water and gelatin.

Season to taste and serve.

L7,C,76

L8,C,76

L9,C,76

Spread mixture over crust. Place remaining strawberries on top pointing up. Chill one hour.

Sheet1

L10,C,76	TITLE,C,48	TYPE,C,20	FROM,C,20	FEECOD	NOTE,C,16	TIME,
	Bacon and Eggs	Breakfast	Traditional	2 Q	Cholesterol	0.25
	Banana Sour Cream Waffles	Breakfast		4		0.50
	Cheese Cake	Dessert	Aunt Bonnie	6		1.50
	Cheese Soup	Snack	Kay Meyers	4 SS		0.75
	Corn Bread	Bread		6		0.75
	Cream Of Broccoli Soup	Appetizer		12		0.75
	Honey Lemonade	Drink		8		0.50
	James Bond Martini	Drink	Traditional	1		0.25
	Strawberry Pizza	Dessert		4		1.50
	Tortilla Cheesers	Snack	Mexican	2		0.25
	Vegatable Beef Soup	Entree		8		4.50

Sheet1

E1,C,25	E2,C,25	E3,C,25	E4,C,25	L11,C,76	L12,C,76	L13,C,76
10" Skillet						
Waffle Iron						
9 X 12 Baking Pan						

10" Pizza Pan

FLAG,C,1	E1	E2	E3	E4	A,N,2,0
	1	0	0	0	
	1				
	1				

0	0	0	0
1			