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NUMIINSTRUCT,C,80

- 1 Cook sausage breaking it up. Drain, and place in a large bowl. Cool completely.
- 1 Preheat oven to 375. Add cheese, water and biscuit mix to meat. Roll into 1 inch
- 1 balls and place on ungreased cookie pans. Bake for 12 to 15 minutes until puffed
- 1 and brown. Serves 40. May be frozen and reheated at 375 for 10 minutes. Serve
- 1 warm.
- 2 Preheat oven to 375. Grate cheese and mix well with other ingredients. Form
- 2 into balls, place on ungreased cookie sheet and press with a fork. Bake for 15
- 2 minutes. Cool and serve to 25.
- 3 Mix cornstarch and .5 cups of sauce in a saucepan until smooth. Mix in the rest
- 3 of the sauce, add pepperoni, onion, seasoning. Heat to boiling, stirring all
- 3 the while. Remove from heat and add the cubed cheese stirring carefully to melt
- 3 it all. Pour into a fondue pot to keep it warm. Serve with breadsticks & other
- 3 crackers.
- 4 Slice cucumber thinly. Spread bread with butter. Do not use margarine. Layer the
- 4 cucumber on the bread 1 slice thick. Sprinkle with salt & pepper. Cover with
- 4 the second slice of bread to make a sandwich. Cut off crusts & cut into tri-
- 4 angles. Serve immediately.
- 5 Cream margarine & cheese together. Add flour & shape into a ball. Chill over-
- 5 night. The next day roll dough thinly & cut into rounds. Brown beef, onion &
- 5 drain. Drain vegetables & add to meat. Add water & gravy mix to meat. Cook til
- 5 thickened. Heat oven to 400. Fill rounds with 1 tsp of meat, sealing well with a
- 5 fork. Bake 15 minutes. Makes 5 dozen.
- 6 Drain chilies and chop. Drain tomatoes & chop. Combine the ingredients in a sauce
- 6 pan & heat over a low heat until the cheese melts. Pour into a fondue pot or
- 6 chafing dish. Serve hot with the chips. Makes 3 cups.
- 7 Cover 2 cookie sheets with foil. Preheat oven to 400. Cut chicken into 1 inch
- 7 pieces. Dip chicken into melted margarine. Roll in crumbs & place on cookie
- 7 sheets, 1 inch apart. Bake for 20 to 25 minutes, until golden brown. Makes 6
- 7 dozen.
- 8 Preheat oven to 375. Grease 2 cookie sheets. Heat 1 cup of water, margarine,
- 8 & salt until mixture boils. Reduce heat. With wooden spoon, stir in flour until
- 8 mixture leaves the sides of the pan. Remove from heat and stir in the eggs un-
- 8 til thoroughly combined. Drop by teaspoon on sheets. Bake for 20 minutes until
- 8 golden. Remove & slice off top of each puff. Fill with chicken or tuna salad.
- 9 Mix cheese, mayonnaise, lemon juice, salt, ginger & pepper. Stir in chicken
- 9 & shallots. Shape into a log 8x2 inches. Wrap in plastic wrap, chill for 4 hours
- 9 Using green pepper rings, divide log in to thirds. Press sesame seeds into one
- 9 third, olives into the second third & pimentos into the last section. Serve
- 9 with the crackers. Serves 10 to 12.
- 10 Trim ends and peel stems of broccoli. Cut into serving size pieces and cook
- 10 until tender-crisp. Drain. Mix the other ingredients and pour over the broccoli.
- 10 Cover and chill. Marinate for several hours or overnight. Serves 8.
- 11 45 minutes before serving, mix the first 3 ingredients in a large bowl. Add the
- 11 next 3 ingredients, cover and store in the refrigerator until ready to serve.
- 11 Place lettuce leaves on salad plates and spoon on salad. Serves 6.
- 12 Defrost strawberries. Combine gelatin & water until gelatin is dissolved. Cool &
- 12 add the bananas, nuts, strawberries & pineapple. Stir. Pour half of mixture
- 12 into a 9x13 in. pan & refrigerate until set - about 1 hour. Keep other half at

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12 room temperature. Spoon sour cream over set gelatin. Gently spread the rest of
12 the gelatin over it. Cover and refrigerate until set, about 2 hours. Serve 12
13 Peel carrots and slice thinly. Boil for 10 minutes and drain. In a saucepan, mix
13 the remaining ingredients and cook for 5 minutes. Pour liquid over carrots.
13 Marinate for 24 hours. This will keep for weeks in the refrigerator. Serves 16.
14 Shred the cabbage with a knife. Combine it with the carrots, green pepper and
14 onion in a large bowl. In a pan, combine the sugar, salt, celery seeds & pepper.
14 Add the oil & vinegar. Heat to a boil. Remove from heat & add gelatin. Stir un-
14 til dissolved. Cool, then pour over the vegetables & toss. Cover & chill over-
14 night. Serves 8.
15 Preheat oven to 275. Skin and bone the chicken breasts, and wrap a slice of
15 bacon around each one. Cover bottom of a 9x13 baking dish with the chipped beef.
15 Arrange the chicken on top. Mix the soup and sour cream together. Pour over all.
15 Bake for 2 1/2 hours. May be made early in the day and refrigerated until ready
15 to bake. Serves 6 to 8.
16 Drain water chestnuts. Combine first 8 ingredients & place in a shallow 3 quart
16 baking dish. Combine the potato chips, cheese & almonds & sprinkle on top.
16 Chill for several hours to allow flavors to develop. Bake at 400 for 25 to 30
16 minutes until hot. Serves 7 to 8.
17 Follow label instructions and cook the pasta in a large pot. Drain, keeping 1
17 cup of the liquid. Put pasta and liquid in the pot. On low heat, mix the butter,
17 pasta, the first three cheeses, salt & pepper until the cheeses melt evenly.
17 This takes about 5 mins. Spoon into a serving dish and sprinkle with Parmesan.
17 Serves 6 hearty eaters.
18 Preheat oven to 350. Cook lasagne. Brown hamburger, add spaghetti sauce & heat.
18 Grate 1 lb of the mozzarella. In a large bowl, mix the cottage cheese, the egg,
18 parsley flakes, & grated cheese. In 2 9x13 pans layer the dish using 1 cup of
18 sauce, 3 noodles, then 1 cup of cheese mixture. Cut the remaining mozzarella in
18 to 12 pieces & put 6 on each pan. Bake for 30 minutes. Serves 12.
19 Preheat oven to 350. Mix spaghetti and drained vegetables in a large bowl. Melt
19 2 tbsp of margarine & mix with 1 cup of cheese & bread crumbs. Set aside. Now
19 prepare a white sauce with margarine, flour, salt, mustard & milk. Add 2 cups
19 of cheese to sauce & melt. Mix sauce with spaghetti mixture & pour into a 10
19 inch square pan. Sprinkle with crumbs. Bake for 30 minutes. Serves 6.
20 Cut steak into 6 pieces. Roll up and wrap with bacon. Tie it with a string. In
20 a frying pan, heat oil and brown steak rolls slowly, making sure to cook the
20 bacon. Drain fat, add water and sherry, cover and simmer for 1 hour. Remove the
20 steaks from pan. Measure essence & add water to make 1 cup. Add gravy mix &
20 cook until thickened. Serves 4.
21 Cut carrots into matchsticks. Brown the chicken and remove to a platter. Stir
21 shallots into skillet and cook until wilted. Stir in wine, salt & tarragon.
21 Return chicken to skillet and cook for 10 minutes. Add carrots & cook for 10
21 minutes & then add asparagus and cook for a final 10 minutes. Remove chicken &
21 vegetables. Make gravy with cornstarch and serve with the chicken & vegetables.
22 Preheat oven to 400. In a paper bag, mix flour, salt, pepper and paprika. Toss
22 chicken in bag, two pieces at a time. Put on a plate. Melt butter in a cookie
22 sheet in the oven. Remove pan from oven & coat chicken in butter. Place chicken
22 on cookie sheet skin side down in a single layer. Bake for 30 minutes, then
22 turn over and bake for another 30 minutes. Serves 6.

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23 Prepare taco mix according to package directions, adding the onions. In a big
23 serving bowl, combine the cheese, chips, torn lettuce & tomatoes. Just before
23 serving pour taco meat mixture in the bowl and toss with other ingredients.
23 Serves 8 as a main course.

24 Brown meat in a large pot. Drain the beans & discard the fluid. Add beans & the
24 remaining ingredients to the meat. Cook on low heat for 2 hours, stirring once
24 in a while. Serves 8 or more.

25 Preheat oven to 325. Cook & drain the broccoli. Place the stalks in a 7x11 in.
25 shallow pan. Top with the salmon. Mix the soup, mayonnaise & milk in a small
25 bowl. Pour over the salmon. Top with the grated cheese. Bake for 25 minutes.

26 Saute sausages in large skillet until browned. Drain fat. Add peppers and cook
26 for 5 minutes. Then add the seasoning, onions and wine. Cover and cook for an
26 additional 5 minutes. Serves 6

27 In deep pan, brown veal in oil. Add the onion, green pepper, paprika, salt and
27 pepper. Dissolve the bouillon in 1 3/4 cups of water & add to meat. Cover &
27 cook for 1 hour or until veal is tender. Blend flour & 1/3 cup of water together
27 & add to veal. Cook 5 minutes until thickened. Stir in sour cream and heat
27 but do not boil. Serves 6.

28 Melt margarine & mix with crumbs. Set aside. Saute shallots in oil for 5 min-
28 utes. Add lemon juice, vinegar, mustard & Worcestershire sauce and simmer for 2
28 minutes. Place steaks in shallow pan & pour marinade over them. Marinate for at
28 least 1 hour. To cook, preheat broiler. In frying pan, brown steaks until done.
28 Spread crumbs on steak and broil for one minute until crumbs are browned.

29 Cut chicken into shreds. In a skillet, heat oil, add chicken & cook for 3 min-
29 utes. Add carrots, water chestnuts, the green beans, salt, pepper, soy sauce &
29 3/4 cup of water. Cover & simmer for 5 minutes. In a small bowl combine the
29 water & cornstarch. Add to the skillet & cook until thickened. Sprinkle with the
29 almonds. Serves 4.

30 Combine flour, salt & pepper and dredge the meat. Heat oil in a large skillet &
30 cook the onions until soft, about 10 minutes. Remove the onions. Add beef to
30 the skillet and brown well. Add onions, remaining ingredients. Cover & cook for
30 75 minutes until the meat is tender. Serves 6.

31 Coat pork with baking mix. Heat oil in a large skillet & brown pork. Remove from
31 skillet. Stir flour into skillet & cook until smooth. Add water & bouillon. Cook
31 until bouillon is dissolved. Add pork & reduce heat to simmer. Cover & cook for
31 25 to 30 minutes, until pork is well done. Add milk to skillet & heat.
31 Serves 4.

32 Thoroughly mix the beef, eggs, salt, milk pepper, bread cubes, & Worcestershire
32 sauce. Preheat oven to 350. Cut potatoes into halves. Cut carrots into quarters.
32 Form meat into loaf in center of a 12 inch skillet with a lid. Arrange potatoes
32 carrots & onion around loaf. Drizzle with melted butter. Cover & bake for 1
32 hour, 30 minutes or until vegetables are tender. Serves 6.

33 In a large bowl combine the first 8 ingredients. Cover & store in the refrig-
33 erator for 4 days. On 5th day, drain the meat, reserving the marinade. Brown the
33 meat well. Add the marinade liquid. Remove the bay leaves. Cook over low heat
33 for 3 hours or until meat is tender. Put meat on warm serving platter. Skim fat
33 from liquid. Add the gingersnaps and cook until thickened. Serves 6.

34 Preheat oven to 350. Combine soups, butter, cream & rice. Spread in a light-
34 ly greased 9x13 in pan. Top with chicken pieces. Sprinkle with salt, pepper and

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34 paprika. Bake for 1 hour or until rice and chicken are tender. Sprinkle with
34 parsley if desired. Serves 6.

35 Brown beef in a large pot. Drain. Add onion & cook until tender. Add
35 eggplant cubes, spaghetti sauce, salt & pepper. Cover & cook for
35 20 minutes, until eggplant is tender. Shred mozzarella. Sprinkle it
35 on beef mixture & cook for 2 minutes until cheese is melted. Serves 6.

36 Cook scallops, wine, 3/4 cup of water, salt & pepper until boiling, then reduce
36 the heat & simmer for 2 minutes. Drain, reserving liquid. Preheat oven to 400.
36 Grease 6 ramekins. Melt margarine, cook mushrooms & onion for 5 minutes. Stir in
36 flour & blend. Slowly add reserved liquid & cook until thickened. Add scallops
36 spoon into ramekins. Sprinkle crumbs and cheese on top. Bake for 10 minutes.

37 In large pot brown ground beef in oil & drain. Add vegetables & cook for 5 min-
37 utes. Then add tomatoes, spices. Simmer for 1 hour. Preheat oven to 350. Defrost
37 spinach. Add the macaroni & spinach to tomato sauce & mix well. Pour into 2
37 9x13 in pans. Sprinkle with parmesan. Bake for 30 minutes. Serves 12 gorillas!

38 Cut pork into thin strips. Heat oil in a large skillet, add pork & fry over high
38 heat for 3 minutes. Add remaining items except cornstarch. Cover & cook until
38 vegetables are tender & crisp, about 6 minutes. Mix cornstarch & 1/4 cup of
38 water & stir into mixture. Cook until sauce thickens. Season to taste. Serve
38 over rice to 4 people.

39 Cut meat into strips 1/2 inch wide. Mix flour, salt & pepper & dredge beef. Melt
39 margarine in large skillet & cook onions until tender. Add meat & brown. Add
39 beef bouillon, spaghetti sauce, cover & cook for 25 minutes. Stir in sour cream
39 but do not boil or it will curdle. Serves 4.

40 Put flour, salt & pepper in a paper bag & shake chicken in it to coat. Heat oil
40 in large skillet & brown chicken. Place chicken in 9x13 in. pan. Sprinkle rice
40 around chicken. Top with salami. Heat oven to 350. In the same skillet, heat
40 water & bouillon to boiling, add shrimp & cook for 1 minute. Pour over chicken
40 & rice. Cover. Bake for 30 minutes. 6 servings.

41 Preheat broiler. Arrange steaks on the broiling pan. Melt butter, add wine &
41 spices. Pour over salmon. Broil for 10 to 15 minutes, until flaky. Serves 4.

42 Slice steak into thin strips. Brown in oil in a large skillet. Add vegetables,
42 broth, soy sauce. Cover & cook over low heat for 10 minutes. Combine the water &
42 cornstarch & add to the meat mixture. Stir until thickened. Serve over rice to
42 4 happy people.

43 Heat oil in 2 skillets so that all the steaks will cook at the same time. When
43 oil starts to smoke, add steaks. Cook on 1 side for 4 minutes using a high heat.
43 Turn steaks & saute on the other side 4 minutes. Steak will be medium rare. Put
43 steaks on a heated platter. Pour out fat & divide wine between 2 skillets. Cook
43 until thick, remove from heat & swirl butter into it to make a sauce. Serves 4

44 Combine all ingredients except water & cornstarch in a large Dutch over. Simmer
44 over low heat for 2 hours, stirring once in a while, until the meat is tender.
44 Mix water & cornstarch. Remove the bay leaves & add the cornstarch to the sauce
44 Cook until thickened. Serves 6.

45 Pound chicken between waxed paper until thin. Cut butter into 8 finger shaped
45 pieces. Mix salt, pepper to taste & the spices together. Place one piece of but-
45 ter in each piece of chicken. Sprinkle spice mixture over it & roll up. Secure
45 with toothpicks. Heat oven to 450. Beat eggs. Dip chicken pieces in egg, then
45 roll in seasoning mix. Place on greased pan, sealed side up. Bake for 20 minutes

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46 Preheat oven to 350. Peel eggplant and slice thinly. Grate the cheese. Place
46 the eggplant slices on a cookie sheet. Spread the pizza sauce and onion over
46 them. Then sprinkle the cheese over top. Bake for 20 minutes. Serves 4 to 6.
47 Add all the ingredients to the water in a saucepan. Cook for 15 minutes or until
47 the liquid is all gone and carrots are coated with the butter-sugar mixture
47 Serves 4.

48 Preheat oven to 375. Cook onions in 4 tbsp of butter. Stir in ham, cook for 1
48 minute and remove from heat. Beat eggs in a mixing bowl. Add the shallot, salt,
48 pepper and milk. Add ham mixture. Grate potatoes. Squeeze water out and add to
48 egg mixture. Heat 2 tbsp of butter in a 9 inch pie pan. When foaming pour in the
48 potato & egg mixture. Dot with butter. Bake for 30 to 40 minutes.

49 Cook spinach for 5 minutes until fully defrosted. Preheat broiler. In a small
49 skillet melt margarine and cook garlic for 5 minutes over low heat. Add the
49 salt & pepper. Drain spinach and place in a serving bowl. Mix garlic mixture in
49 to spinach well. Sprinkle with cheese & put under broiler until brown, about 5
49 minutes. Serves 6.

50 Slice tough ends from the asparagus. Cut the rest diagonally about 1/2 in thick.
50 Melt margarine in a large skillet. Add the asparagus & stir fry for 4 minutes,
50 until tender but still crisp. Serves 4.

51 Cut potatoes into thin slices. Cover with cold water and chill for 30 minutes
51 Preheat oven to 350. Grease 7x11 in pan. Drain potatoes, dry with a paper towel.
51 Spread potatoes in layer in dish. Pour margarine over them. Sprinkle with salt,
51 pepper and paprika. Cover dish with foil. Bake for 45 minutes, remove foil, bake
51 for an additional 15 minutes. 4 servings

52 In a large saucepan over medium heat, cook onion in margarine for 5 minutes.
52 Add 1 cup of water & the rest of the ingredients. Simmer covered for 8 minutes
52 until cabbage is tender-crisp. Serves 6.

53 Preheat oven to 325. Cook broccoli for 10 minutes. Drain. Grease 10x7 dish. In
53 medium pan over medium heat melt margarine. Stir in flour & salt until smooth.
53 Add onion & cook for 2 minutes. Slowly stir in milk & cook until mixture
53 thickens & begins to boil. Stir cheese & drained broccoli into it until cheese
53 melts. Stir in eggs. Pour into dish. Bake for 30 minutes until center is firm.
53 Serves 8.

54 Wash & drain beans & remove ends. Place in a 1 1/2 quart casserole. Preheat oven
54 to 350. In a skillet, fry the bacon until crisp. Add the onions & mushrooms.
54 Saute until wilted but not brown. Stir in the remaining ingredients. Pour over
54 the beans. Cover & bake for 40 minutes. Serves 4 to 6.

55 Preheat oven to 350. Grease well a 1 1/2 quart casserole. Put all the ingredients
55 in a blender in the order listed. Cover & blend until potatoes go through the
55 blades. Do not overblend! Pour into the casserole & bake for 1 hour. 6 servings.

56 Preheat oven to 400. Beat eggs and corn together in a large bowl. Add oil, corn
56 meal, flour, baking soda & salt. Mix well. Then add the buttermilk, seasoning
56 & cheese. Bake in 10 in square pan for 30 minutes or until golden brown & crust
56 forms.

57 Preheat oven to 350. Grease & flour two 9x5 bread pans. Add sugar, oil & vanilla
57 to eggs & mix until thickened. Add the zucchini & stir. Mix in flour, cinnamon,
57 salt, baking powder, soda, until smooth. Gently mix in nuts and lemon rind. Pour
57 into pans and bake for 1 hour.

58 Soak raisins for a few minutes, then drain. In a large bowl mix flour, salt,

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58 baking powder & sugar together. Cut in shortening until blended. Mix in raisins
58 & oatmeal. Stir in milk & molasses and mix well. Grease 9x5 loaf pan and pour
58 batter into it. Cover tightly & let stand for 20 minutes to rise. Bake for
58 50 to 60 minutes in 350 oven. Cool.

59 Preheat oven to 450. Combine all the ingredients into a soft dough. Knead the
59 dough 10 times on a floured cloth. Then roll into a 1/2 inch thick sheet. Cut
59 with a biscuit cutter. Place on an ungreased cookie sheet. Bake for 8 to 10
59 minutes. Makes 12.

60 Heat oven to 400. Grease 12 muffin cups. In a large bowl, beat egg well, add the
60 margarine, sugar, applesauce & milk. Add the flour, baking powder & spices. Mix
60 until moistened. Batter will be lumpy. Fill muffin tins 2/3 full. Bake for 18
60 minutes. Serve hot to 6.

61 Slice onion into strips. Melt 4 tbsp of margarine in large skillet and cook the
61 onions for 25 minutes until wilted. Cool. In a medium bowl, beat 3 eggs. Add
61 sour cream, salt, onions. Preheat oven to 375. Melt 2 tbsp of margarine. In a
61 bowl, beat 1 egg with milk & add the margarine and biscuit mix. Beat until
61 moist. Pour into 7x11 dish, spread onions on top. Bake for 30 minutes. Serves 8.

62 Preheat oven to 450. In a medium bowl, mix together the flour, baking powder, &
62 salt & soup mix, with a wire whip. Cut in the margarine with a pastry blender
62 until crumbly. Blend in milk to make a soft dough. Turn onto a lightly floured
62 pastry cloth & knead for 1 minute. Roll out to 1 inch thickness. Cut with a 2 in
62 round cutter. Bake for 20 minutes or until golden. Makes 15 biscuits.

63 Preheat oven to 375. Grease 12 muffin cups. In a large bowl, combine the sour
63 cream & custard mix. Add remaining items and mix until moistened. Fill muffin
63 cups two thirds full. Bake for 20 to 25 minutes until golden brown. Serves 6.

64 Preheat oven to 425. Blend eggs & butter and then add the flour, vanilla, sugar,
64 salt and syrup. Sprinkle the nuts in the pie shell. Gently pour in the syrup
64 mixture. Bake at 425 for 10 minutes, then reduce the heat to 325 and bake for
64 another 40 minutes. Serves 6 to 8.

65 Preheat oven to 400. In a small bowl mix the first 8 ingredients into a crumb
65 mixture. In a medium bowl, mix the next 4 ingredients. Pour the liquid into the
65 pie shell & sprinkle the crumb mixture on top. Bake at 400 for 10 minutes, then
65 reduce heat to 325 & bake for another 30 minutes. Serves 6 to 8.

66 In large skillet, melt sugar & margarine stirring often. Add bananas and saute
66 just until soft. Sprinkle cinnamon on them. In small pan, heat rum & liqueur.
66 Pour over bananas but do not stir into sauce. Light liquor and spoon over the
66 fruit until the flames die. Scoop the ice cream into 4 large dessert dishes.
66 Spoon bananas and sauce over and serve immediately.

67 Preheat oven to 350. Mix 2 cups of flour, baking powder, 1/2 cup of sugar, 1
67 beaten egg, salt & margarine into pastry. Line a 9x13 pan halfway up the sides.
67 Drain, pineapple and spread in the pan. In a large bowl, mix the cream cheese,
67 3/4 cup of sugar, 4 beaten eggs, 2 tbsp flour, milk, vanilla and lemon juice til
67 smooth. Pour over pastry. Sprinkle with cinnamon and bake for 1 hour. Serves 12.

68 Put the chocolate chips in the blender and blend at high speed for 6 seconds.
68 Scrape the sides of the container, add water and blend at high speed for 10
68 seconds. Add egg yolks & rum and blend until very smooth. Stiffly beat egg
68 whites in a large bowl and then fold the chocolate mixture into them. Spoon
68 into 8 individual dishes. Chill.

69 Prepare pudding mix with milk. Cover, cool. In a serving bowl, place cake cube

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69 and sprinkle with sherry. Spread the preserves over cake. Whip 1 cup of cream
69 and mix with pudding. Spread over cake & chill to let flavors blend. When ready
69 to serve, whip remaining cream, flavor with sugar and spread over top. A very
69 rich dessert which serves 10.

70 Crush cookies into fine crumbs in the blender. Combine with butter and form an
70 even crust on bottom & sides of 8 in pan. Freeze until firm. Melt marshmallows &
70 milk in saucepan. Add salt & cool until mixture mounds on a spoon. Stir in the
70 Kahlua. Beat cream stiff and fold into mixture. Pour into cookie crust and
70 freeze for a few hours. Decorate with chocolate curls, if you wish. Serves 8.

71 Preheat oven to 375. Grease 8 in square pan and spoon pie filling into it. In a
71 medium bowl, combine oatmeal, flour, sugar & cinnamon. Cut in the margarine
71 with a pastry blender until well mixed. Sprinkle oat mixture over cherries and
71 bake for 30 minutes. Serve hot or cold. Serves 6.

72 Preheat oven to 375. Grate the orange & lemon rinds & mix with the sugar. Drain
72 the fruit reserving the juice. Spread fruits, in layers, in a 9x13 pan. Add
72 some of the juice and sprinkle with the sugar mixture. Bake for 30 minutes or
72 until very hot. When ready to serve, whip the cream, add the sour cream and
72 sugar and serve as a topping. Serves 12.

73 Grease a 10 in tube pan. Mix flour, 2 1/2 cups of sugar, oil, eggs, salt, juice,
73 vanilla, baking powder in a large bowl until smooth. In a smaller bowl, mix the
73 apples, 1/4 cup of sugar & cinnamon. Put layer of batter in pan & spread a layer
73 of apples over it. Continue to layer the batter & apples ending with the apples.
73 Put in a cold oven. Bake for 90 minutes.

74 Soften ice cream. Heat juice to boiling. In a 2 qt bowl, combine gelatin & juice
74 & stir to dissolve. Blend in ice cream. Fold in 1 1/2 cups of applesauce. Chill
74 for 2 hours. Spoon into a serving bowl & garnish with remaining applesauce.
74 Serves 8.

75 Preheat oven to 350. Mix 1 pack of the pudding mix with the cake mix, oil, eggs
75 walnuts & ginger ale. Pour into 2 ungreased 9 inch cake pans. Bake for 40 min-
75 utes. Remove from pans and cool. In a large bowl, mix 1 pack of the pudding
75 mix with the milk and whipped topping. Use this to frost the cake. If you wish
75 you may decorate with coconut, nuts or cherries.

76 Preheat oven to 300. Grease a 6 cup casserole. Mix rice, sugar, milk, & salt
76 and pour in casserole. Bake, uncovered, for 2 hours, stirring every half hour.
76 Add vanilla & nutmeg. Bake pudding for another 30 minutes or until rice is very
76 tender. Serve warm or cold to 6 lucky people.

77 Scald cream but do not boil. Add 3 tbsp of brown sugar & stir until melted. Fold
77 mixture into egg yolks. Preheat oven to 250. Pour custard into 8 in round glass
77 dish. Put dish in a pan of water & bake for 1 hour & 15 minutes. Chill. Later in
77 the day, heat broiler. Sift remaining sugar in a layer over the custard making
77 sure there are no lumps. Broil until the sugar melts. Watch very carefully!

78 In a large bowl, beat pudding & milk with a whisk until smooth. Chill. Pour
78 boiling water over gelatin & stir until dissolved. Grate lemon peel to get 1 tsp
78 Squeeze juice from lemon & add water for 1/2 cup. Add peel & juice to gelatin.
78 Chill gelatin in freezer for 15 minutes, until it mounds on a spoon. Gently mix
78 gelatin into pudding. Chill until set. Serves 6 to 8.

79 Preheat oven to 400. Blend the sugar & flour together. Spread evenly in the pie
79 shell. In a medium bowl, stir the heavy and light creams & the vanilla together.
79 Pour evenly over the sugar mixture in the pie shell. Dot the top with margar-

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79 ine. Bake for 10 minutes, then reduce the heat to 350. Bake for 40 minutes or
79 until the filling bubbles all over & begins to set in the center. Cool. Serves 8
80 Preheat oven to 325. Mix flour, sugar, salt, baking soda & cinnamon together.
80 Add almonds. In another bowl mix eggs, oil, extract, bananas & undrained pine-
80 apple. Add liquids to dry ingredients & mix thoroughly. Spoon into greased 10 in
80 tube pan & bake for 1 hour, 10 minutes. When done remove and let stand for 10
80 minutes & invert on plate. Cool. Mix in the remaining four ingredients & frost.
81 Drain pears reserving 1 cup of juice. Put juice & spices in a small saucepan.
81 Bring to a boil, cover & simmer for 5 minutes. Put pears in bowl, pour juice
81 over & cover. Chill overnight. The next day serve. May be garnished with the
81 whipped topping. Serves 4.
82 Preheat oven to 350. In large bowl, cream shortening, sugar & cream cheese.
82 In small bowl, beat eggs well then add extracts. Add liquids to creamed mix-
82 ture and blend. Add flour & salt to the creamed mixture and blend well. Mix in
82 the chocolate chips. Drop by tsp, 2 in. apart onto greased cookie sheets. Bake
82 15 minutes.
83 Preheat oven to 350. In a large bowl, cream butter & sugar together. Blend in
83 vanilla. Add the flour & mix well. Cover & allow to stand at room temperature
83 overnight. This develops the flavor. The next day shape teaspoons of the
83 dough into balls. Roll in sugar and put on ungreased cookie sheet 1 inch apart.
83 Bake for 20 to 25 minutes. Makes 8 dozen.
84 Preheat oven to 325. Cream the butter & sugar in a large bowl. Add the flour &
84 mix well. Shape into rolls, 2.5 inch in diameter. Wrap in waxed paper and chill
84 for 2 hours. Slice thinly, about 1/4 inch thick. Bake for 8 to 10 minutes. Makes
84 a million!
85 Preheat oven to 375. In a large bowl, mix shortening and sugars. Add eggs and the
85 vanilla. Mix dry ingredients and add to the creamed mixture. Stir in 1/2 cup
85 of the candy. Drop by tsp onto an ungreased cookie sheet. Decorate with the
85 rest of the candy. Bake for 10 minutes. Makes 5 dozen.
86 Preheat oven to 325. Blend the butter, salt, sugar & vanilla in a large bowl.
86 Add the flour and nuts and blend well. Roll dough into 1 inch balls. Place on
86 greased cookie sheets. Bake for 25 min. Do not let cookies brown. While still
86 hot, roll cookies in confectioners sugar. When cool, roll in sugar again.
86 Store in airtight container. Makes 4 dozen.
87 Preheat oven to 325. In large bowl blend butter and cream cheese. Slowly add the
87 sugar, blending until fluffy. Beat in egg yolk. Add the flour and vanilla and
87 mix well. Chill dough 1 hour. Shape into 1 inch balls. Place on greased cookie
87 sheet and press in cherry half. Bake for 12 to 15 minutes. They do not brown.
88 Preheat oven to 350. Melt chocolate. In a large bowl, mix flour, salt, margarine
88 sugar, eggs, vanilla & chocolate until smooth. Add oatmeal and walnuts. Spread
88 in a greased 8 in. square pan. Bake for 25 minutes. Cool in pan and spread with
88 confectioners sugar. Cut into squares. Makes 32 squares.
89 Preheat oven to 350. Cream margarine & sugar in a large bowl. Add water, almond
89 extract and mix. Add flour and coconut & mix well. Chill for 1 hour. Shape into
89 balls, press hole in center & fill with jam. Bake 12 to 15 minutes on ungreased
89 cookie sheets. Makes 6 dozen.
90 Preheat oven to 375. In a large bowl mix all ingredients except dates &
90 walnuts. Mix very well. Stir in the dates, walnuts and 1 tbsp of water.
90 Drop by heaping teaspoon onto a cookie sheet. Bake 12 to 15 minutes until

Sheet1

90 golden brown. Immediately remove from cookie sheet to cool. Makes 8 dozen.

91 Crush raspberries, reserving a few for decoration. Mix with half a cup of
91 sugar. As viewed from the top of the cake, make 2 concentric circles, dividing
91 the cake into thirds. With a knife, stuff the raspberries into the slits,
91 spooning the juice over evenly. Whip cream with a quarter cup of sugar,
91 vanilla, and food coloring. Frost cake. Chill for 3 hours. Serves 10 to 12.

92 Preheat oven to 325. Cook spinach and drain. Combine spinach, soup mix, sour
92 cream and shallot in 10 inch square casserole. Top with cheese. Bake, un-
92 covered, for 30 minutes. Serves 8. (May also be baked at 350 for 30 minutes)

93 Preheat oven to 325. Place roast, fat side up, on a rack in a roasting pan.
93 Cut vertically between the bones to within 2 inches of the end. Roast for
93 2 hours. In a small saucepan heat the orange juice, onion, garlic and salt
93 just until boiling. Remove from heat and add brandy. During the last hour
93 of cooking, baste with sauce every 15 minutes. Serve remaining sauce with
93 the pork. Serves 8.

94 Heat oven to 325. Blend salad dressing mix, margarine and cheese. Cut entire
94 loaf of bread into 1 inch slices. Spread margarine mixture over both sides of
94 bread. Re-assemble loaf. Wrap well in aluminum foil. Bake for 30 minutes.
94 Makes about 25 slices.

95 In a small saucepan mix the Cassis and the gelatin. Stir over low heat until
95 the gelatin is completely dissolved. Cool the mixture. Whip 2 cups of cream
95 with a quarter cup of sugar, until stiff. Fold into gelatin mixture. Add
95 food color to make a pink it a pink shade. Pour into a 5 cup mold. Chill
95 until firm. When ready to serve, whip remaining cream and sugar. Serve it r
95 with the dessert. 8 servings.

96 Use the rice at room temperature. Mix rice with the blueberries, coconut and
96 walnuts. Whip the cream. Flavor it with the extract and sugar. Fold into
96 the rice mixture. Chill for 1 hour. Serves 8.

97 Dissolve gelatin in water. Add pear juice. Pour 1/2 inch layer of gelatin in
97 9"x5" loaf pan. Chill until firm. Put remaining gelatin in refrigerator until
97 syrupy (about 1/2 hour). Put gelatin and cream cheese (diced) into blender
97 and blend. Add pears. Pour over firm gelatin. Chill until firm. Serves 12.

98 Combine 1/2 cup cheese and bacon; mix well. In 2.5 quart bowl, layer spinach,
98 cheese mixture, mushrooms, onions and peas. Combine mayonnaise, sour cream
98 and sugar; mix well. Spread over salad to seal. Sprinkle cheese over top.
98 Cover. Refrigerate overnight. Serves 8

99 Drain pineapple, reserving syrup. Soften gelatin in the pineapple syrup.
99 Stir over low heat until gelatin is dissolved. Stir in strawberry yogurt
99 with a dash of salt. Add thawed strawberries including syrup and drained
99 pineapple. Mix well. Pour into 1 quart mold; chill until set. Unmold
99 onto lettuce. Serves 4.

100 In a jar, combine lemon juice, orange juice, paprika, salt, garlic powder and
100 pepper. Cover tightly and shake thoroughly to blend. Arrange spinach leaves,
100 lettuce, radishes, and orange pieces in a salad bowl. Toss lightly. Serves 6.