

Melt butter and saute leeks until soft. Add chicken stock, salt, pepper and nutmeg. Add potatoes. Bring to boil and simmer gently for 15 minutes. Wash watercress and chop coarsely, saving a few sprigs for garnish. Add to pot and simmer a few minutes more. Puree soup in food processor or blender. Return to pot. Add cream, parsley and chervil. Taste and reseason. Heat to just serving temperature. Garnish with watercress. Serves 12 to 14.

*Marty C.*

### **MINESTRONE SOUP DELUXE**

1 stick butter	2 large potatoes, diced
1 c. chopped onion	¼ c. chopped parsley
4 medium carrots, sliced	1 c. white beans, drained
2 gloves garlic, minced	1 (10 oz.) pkg. frozen green peas
2 leeks, chopped	1 Tbsp. beef stock base
2 stalks celery, chopped	Salt and pepper to taste
4 to 5 small zucchini	½ c. small pasta
1 large can Italian plum tomatoes	Croutons and Parmesan cheese

Melt butter in large heavy pan. Add onions, garlic, leeks, celery and carrots. Stir in zucchini, tomatoes, potatoes; cook about 5 minutes. Add parsley and cook over low heat, covered, for 20 minutes. Add beans, peas, 8 cups water along with beef base and seasonings. Cover and cook for 3 minutes. Add pasta and cook until tender. Serve topped with croutons and freshly grated Parmesan cheese. Serves 10 to 12.

*Marty C.*

### **MINESTRONE SOUP**

3 carrots, diced	1 small onion, sliced
3 small zucchini	3 Tbsp. olive oil
6 firm tomatoes, chopped	1 tsp. each of basil, oregano,
Salt and pepper to taste	parsley, thyme
Garlic or garlic powder to taste	½ tsp. sage
1 bay leaf	½ c. peas
1½ Tbsp. olive oil	Grated Parmesan cheese

Cook carrots, zucchini, tomatoes, salt, pepper, garlic, bay leaf, 1½ tablespoons olive oil in 1½ quarts water. Saute onion and herbs in 3 tablespoons olive oil. Add to vegetables. Simmer at least 30 minutes. Add peas the last 10 minutes. Kidney, spaghetti, potatoes or other vegetables can be added, if desired. Sprinkle cheese over surface of each serving. Serves 6 to 8.

*Louise and Pedro A.*

### **HAMBURGER MINESTRONE**

1 lb. lean ground beef	1 (10 oz.) pkg. frozen mixed
3 cloves garlic, mashed	vegetables
1 large onion, finely chopped	1 (15 oz.) can kidney beans
1 (28 oz.) can whole tomatoes	1½ tsp. Italian seasoning (or to
1 qt. meat or vegetable stock	taste)
1 c. macaroni	Salt and pepper
1 medium zucchini, chopped	Grated Parmesan cheese

Brown beef with garlic and onion in a heavy bottomed soup pot. Drain off any fat. Add tomatoes and break them up with a spoon. Bring to a boil and reduce heat. Simmer, covered, for 20 minutes. Add stock, macaroni, zucchini, vegetables, beans and seasoning. Simmer, covered, for 15 minutes. Add salt and pepper to taste. Serve with Parmesan cheese. Makes 4 to 6 servings.

*Caryl M.*

### HAMBURGER MINESTRONE SOUP

1 lb. ground beef	¼ c. rice
1 c. onions	1 small bay leaf
1 c. potatoes	¼ tsp. basil leaves
1 c. carrots	½ tsp. thyme
1 c. celery	3 tsp. salt
½ c. cabbage	½ tsp. pepper
2½ c. tomatoes	1½ qt. water

Brown ground beef and chopped onions. Add cubed raw potatoes, sliced carrots, diced celery, shredded cabbage and tomatoes. (Tomatoes should be put in blender a few seconds before adding to soup.) Bring to boil. Sprinkle in rice, broken up bay leaf, crushed basil leaves, crushed thyme, salt and pepper. Add water. Cover and simmer 1 hour. Serves 12.

*Janet A.*

### MINESTRONE SOUP

¼ c. olive oil	14 oz. tomato sauce
1 onion	1 c. cabbage
2 ribs celery	¼ c. parsley
3 beef bouillon cubes	2 cloves minced garlic
2 chicken bouillon cubes	4 c. water
3 c. water	1 tsp. salt
3 carrots, grated	2 tsp. basil
2 large zucchini, grated	2 bay leaves
1 c. Great Northern beans	1 beef bone
1 qt. tomatoes, chopped	1 chunk suet

Saute in olive oil, chopped onion and celery. Add beef bouillon, chicken bouillon cubes, dissolved in 3 cups hot water, grated carrots, grated zucchini, Great Northern beans, chopped tomatoes, tomato sauce, shredded cabbage, parsley, garlic, 4 cups water, salt, basil, bay leaves, beef bone and suet. Cook 2 hours. Cool soup and remove the grease. Add 2 cups Kluski egg noodles. Simmer total of 4 hours. Top with grated Parmesan cheese.

*Carole B.*

### ONION-CABBAGE SOUP

1 large minced onion	1 tsp. salt
½ tsp. butter	¼ tsp. pepper
1 head green cabbage	½ tsp. caraway seeds
1 c. beef stock bouillon soup	Croutons and grated Swiss cheese
1 c. consommé soup	(optional)
2 c. water	

Saute minced onion, butter and shredded cabbage. Place following in large 3 or 4 quart pan: Beef bouillon soup, consomme soup, water, salt, pepper and caraway seeds. Add sauteed mixture to pan and allow to cook for 1/2 hour. Add croutons or cheese. Tastes like French onion soup. Serves 4 to 6.

*Jan R.*

### ONION SOUP

<b>4 c. onions, thinly sliced</b>	<b>1 1/2 c. chicken broth (condensed)</b>
<b>1/4 c. butter</b>	<b>1 1/2 c. water</b>
<b>2 Tbsp. all-purpose flour</b>	<b>Croutons</b>
<b>3 c. beef broth (condensed)</b>	<b>Cheddar cheese</b>

Slice onions and saute in melted butter until limp, but not brown. Blend in flour. Add broths and water. Stir until smooth. Simmer about 30 minutes. Serve with croutons and shredded Cheddar cheese. Serves 8.

*Peggy T.*

### PEANUT SOUP

<b>3 c. chicken broth</b>	<b>1/8 tsp. sugar</b>
<b>1 c. peanut butter</b>	<b>1 1/3 c. cream</b>
<b>1/8 Tbsp. celery salt</b>	<b>Chopped peanuts</b>
<b>1/8 Tbsp. onion salt</b>	

Heat chicken broth to boiling; add peanut butter, stirring until smooth. Season. Stir in cream. Heat without boiling. Top with peanuts. Serves 6.

*Pierrette A.*

### PAULA'S POTATO SOUP

<b>4 cans condensed chicken broth</b>	<b>Salt and pepper</b>
<b>2 cans water</b>	<b>16 oz. sour cream</b>
<b>5 lb. potatoes, cubed</b>	<b>1 Tbsp. dried dill weed (fresh is better if you can find it)</b>
<b>1 large onion, diced</b>	
<b>1 stick butter</b>	

Boil broth with water, onions and potatoes until tender. Then remove from heat and add sour cream and dill weed. Stir well with other ingredients and your soup is ready. If you like baked potatoes with sour cream, you'll love this soup.

*Paula M.*

### POTATO SOUP

<b>3 to 4 potatoes</b>	<b>2 Tbsp. butter or margarine</b>
<b>Salt</b>	<b>1/2 to 3/4 c. flour</b>
<b>Water</b>	<b>1/2 tsp. salt</b>
<b>Milk</b>	<b>1 egg</b>

Peel and cube potatoes. Add salt and cover with water. Boil until barely tender. Pour off water. Add as much milk as you want soup. (Fill the pan almost to the top, but leave enough room for full stirring.) Add butter and heat just under boiling. In a small bowl, put flour, salt and egg. Mix together with a fork until small ripple-like noodles form

(you might have to add a little more flour). This may be mixed by hand if really small dumplings are desired. Add this mixture to milk and potatoes. Cook briefly, but do not boil milk (no more than 5 minutes).

*Gail E.*

### **HOMEMADE VEGETABLE SOUP**

**1 ½ qt. water**  
**2 medium potatoes**  
**3 carrots**  
**3 small zucchini**  
**½ lb. mushrooms**  
**2 stalks celery**  
**1 small onion**  
**1 Tbsp. olive oil**

**½ tsp. sage**  
**1 tsp. basil**  
**1 Tbsp. oregano**  
**1 Tbsp. parsley**  
**1 bay leaf**  
**½ tsp. thyme**  
**1 tsp. garlic powder**

To 1 ½ quarts water, add potatoes (cut into large cubes), thickly sliced carrots, sliced zucchini, mushrooms, celery (sliced crossways), sliced onion, olive oil, sage, basil, oregano, parsley, bay leaf, thyme and garlic powder. You may vary herbs and oil to taste and add salt and pepper if you like. Cook 2 hours or until vegetables are soft. Cooking longer won't hurt. Sprinkle with Parmesan cheese. For weight watchers, omit the potatoes. Serves 6 to 8.

*Louise A.*



## FRUIT SALADS

### AMBROSIA FRUIT SALAD

- |   |   |
|---|---|
| 11 oz. can mandarin oranges,<br>drained | 1 c. commercial sour cream or ½ c.<br>whipping cream, whipped |
| 13 oz. can pineapple chunks,<br>drained | 1 c. cut up or miniature<br>marshmallows                      |
| 1 c. flaked coconut                     |   |

Mix all ingredients. Chill several hours or overnight.

*Missy S.*

### APPLE SALAD

- |                       |                    |
|-----------------------|--------------------|
| 15 medium tart apples | 1 c. sugar         |
| ½ c. flour            | 1 c. nuts (pecans) |
| 1 egg                 | Dash of salt       |
| ½ c. milk             |                    |

Mix flour, sugar and salt. Gradually add ½ cup milk. Cook till thick, stirring constantly. Cool. Add nuts and apples.

*Helen C.*

### APRICOT SALAD (Family Favorite)

- |  |                                  |
|--|----------------------------------|
| 2 (3 oz.) pkg. orange Jello  | 1 can apricots, chopped, drained |
| 2 c. boiling water   | 1 c. miniature marshmallows      |
| 1 c. combined fruit juices   |                                  |
| 1 (1 lb. 4 oz.) can crushed<br>pineapple, drained (reserve<br>juice) |                                  |

Topping:

- |                     |                             |
|---------------------|-----------------------------|
| ½ c. sugar          | 2 Tbsp. butter              |
| 2 Tbsp. flour       | 1 pkg. Lucky Whip           |
| 1 c. combined juice | 1 (8 oz.) pkg. cream cheese |
| 1 beaten egg        |                             |

Dissolve Jello in water. Add 1 cup combined juices. Add well drained, cut up fruit. Top with marshmallows. Chill until set.

Topping: Mix sugar and flour; add juice and beaten egg. Cook over medium heat until thick, stirring constantly. Add butter and cool. Add Lucky Whip and cream cheese and spread over Jello mixture. Serves 8.

### APRICOT SALAD

- |   |                                  |
|---|----------------------------------|
| 2 (3 oz.) pkg. orange Jello                 | 1 can apricots, chopped, drained |
| 2 c. boiling water                          | 1 c. miniature marshmallows      |
| 1 (1 lb.) can crushed pineapple,<br>drained |                                  |

Topping:

**½ c. sugar**  
**2 Tbsp. butter**  
**2 Tbsp. flour**

**1 egg, beaten**  
**1 (8 oz.) pkg. cream cheese**  
**1 (8 oz.) pkg. Cool Whip**

Reserve fruit juices. Dissolve Jello in boiling water. Add 1 cup combined juices. Add fruit. Top with marshmallows. Chill.

Topping: Combine sugar, flour, 1 cup remaining fruit juices and egg in saucepan. Cook over medium heat until thick, stirring constantly. Add butter and cool. Fold in Cool Whip and cream cheese. Spread over Jello. Serves 8 to 10.

*Marlene A.*

### **BANANA SLAW**

**1 c. mayonnaise**  
**2 Tbsp. vinegar**  
**1 Tbsp. milk**  
**2 tsp. sugar**  
**1 tsp. celery salt**

**¼ tsp. pepper**  
**8 c. finely chopped cabbage**  
**½ c. grated carrots**  
**⅓ c. chopped peanuts**  
**1½ c. sliced bananas**

Mix together well, first 6 ingredients. Add next 3 ingredients and chill. Just before serving, fold in sliced bananas.

*Terri McN.*

### **BLUEBERRY-GRAPE GELATIN SALAD**

**2 small or 1 large pkg. grape or blackberry gelatin**  
**2 c. water**

**1 (20 oz.) can crushed pineapple, undrained**  
**1 lb. can blueberry pie filling**

Topping:

**1 (8 oz.) pkg. cream cheese**  
**½ pt. sour cream**  
**1 tsp. vanilla**

**½ c. sugar**  
**½ c. chopped nuts**

Dissolve gelatin in water, stirring in crushed pineapple and blueberry pie filling; mix well. Pour into 13x9 inch dish. Refrigerate. Make topping by combining softened cream cheese with remaining ingredients, except nuts. Mix thoroughly. Spread over "set" blueberry gelatin mixture and sprinkle with nuts. May be used as a dessert. Serves 6 to 8.

*Sharon M.*

### **BLUEBERRY SALAD**

**1 env. gelatin**  
**¼ c. cold water**  
**1 c. milk (hot)**  
**¾ c. sugar**  
**½ pt. (1 c.) sour cream**

**1 tsp. vanilla**  
**1 (3 oz.) pkg. blackberry Jello**  
**1 c. boiling water**  
**1 Tbsp. lemon juice**  
**1 c. blueberries**

Soften gelatin in cold water. Quickly add hot milk and sugar to softened gelatin. Beat in sour cream and vanilla. Pour into shallow dish and refrigerate until set. Meanwhile, dissolve Jello in boiling water. Add lemon juice and blueberries. Refrigerate until Jello begins to thicken. Carefully pour over first layer. Return to refrigerator until set. Serves 12.

*Carol M.*

### **BLUEBERRY SALAD**

<b>1 env. unflavored gelatin</b>	<b>1 tsp. vanilla</b>
<b>¼ c. cold water</b>	<b>1 (3 oz.) pkg. blackberry Jello</b>
<b>1 c. milk, heated</b>	<b>1 c. boiling water</b>
<b>¾ c. sugar</b>	<b>1 Tbsp. lemon juice</b>
<b>1 c. sour cream</b>	<b>1 c. blueberries, including juices</b>

Dissolve unflavored gelatin in cold water. Stir hot milk into gelatin and sugar. While still hot, beat in sour cream and vanilla. Pour into salad dish and refrigerate until set. Mix flavored gelatin and boiling water, lemon juice and blueberries. Refrigerate until mixture begins to thicken. Pour carefully over first mixture. Chill until firm. Serves 12.

*Carole McC.*

### **CINNAMON WALDORF SALAD**

<b>1 pkg. cherry Jello</b>	<b>1 c. celery, chopped</b>
<b>¼ c. red hot candies</b>	<b>1 c. apples, diced</b>
<b>1½ c. boiling water</b>	<b>½ c. nuts, chopped fine</b>

Pour 1 cup boiling water over Jello and stir to dissolve. Pour ½ cup boiling water over red hots and dissolve over low heat. When candy is dissolved, pour in a 1 cup measure and add enough water to measure 1 cup. Pour into Jello and let set until it just begins to thicken. Add other ingredients and put in refrigerator to set.

*Gail E.*

### **COMPANY JELLO**

<b>1 large pkg. orange Jello</b>	<b>3 bananas</b>
<b>1 small can crushed pineapple, drained</b>	<b>2 c. miniature marshmallows</b>
<b>1 small can mandarin oranges, drained</b>	

Mix as usual for Jello. If you need more you can use 3 small packages of Jello and double pineapple and oranges. Bananas and marshmallows stay the same. You can also use fruit juices in Jello in place of some of the water. Serves 8.

*Caryl McV.*

### **CRANBERRY SALAD** (Quick way)

1 large can whole cranberry sauce	1 pkg. cherry Jello
1 large can crushed pineapple	1 pkg. lemon Jello
1 apple, finely chopped	1 c. boiling water
½ c. chopped celery	1 c. chopped nuts

Mix Jello in hot water. Add cranberry sauce and mix well. Add other ingredients and chill. Serves 8 to 10.

### **FROZEN CRANBERRY SALAD**

1 can whole berry cranberry sauce	1 can drained, crushed pineapple
1 can grapefruit sections, drained	1 tsp. lemon juice

Mix first 3 ingredients in equal parts. Add lemon juice. Pour into shallow pan and freeze. Slice and serve.

*Caryl M.*

### **FROZEN EGGNOG SALAD**

1 large can fruit cocktail	1 tsp. vanilla
½ c. maraschino cherries	1 c. commercial eggnog
2 (3 oz.) pkg. cream cheese	1 c. whipping cream, whipped
¼ tsp. salt	2 c. miniature marshmallows

Drain fruit cocktail. Drain and cut cherries into quarters. Blend softened cream cheese with salt, vanilla and eggnog until smooth. Fold in stiffly beaten cream, marshmallows and drained fruit. Turn into 1½ quart ring mold or individual molds. Freeze at least 8 hours or leave in freezer several days. Unmold and garnish as desired. Serves 12 to 14.

*Anita M.*

### **FROZEN FRUIT SALAD**

2 (3 oz.) pkg. cream cheese	½ c. green maraschino cherries
1 c. mayonnaise	1 (No. 2) can crushed pineapple, drained
1 c. heavy cream, whipped	2½ c. marshmallows, diced
½ c. red maraschino cherries	

Blend together softened cream cheese and mayonnaise. Fold in whipped cream, fruit and marshmallows. Put in freezer tray and freeze. Cut into squares to serve. Serves 6 to 8.

*Judi D.*

### **FRUIT SALAD**

2 medium to large apples	1 small can sliced pineapple
2 bananas	¾ c. miniature marshmallows



Dressing:

**1½ Tbsp. mayonnaise**  
**1 Tbsp. sugar**

**¼ c. cream**  
**3 Tbsp. pineapple juice**

Cut fruit into bite-size pieces. Do not pare apples. Mix with marshmallows. Combine dressing ingredients and pour over fruit mixture. Serves 4.

*Judy S.*

### **JELLO FRUIT SALAD**

**1 large pkg. strawberry Jello**  
**1 small ctn. Cool Whip**

**1 (16 oz.) can fruit cocktail, drained**

Prepare Jello as directed on box. Let gel, then mix in fruit cocktail and fold in Cool Whip. Pour into glass oblong baking dish and chill until ready to serve. It should be firm. Cut into serving pieces.

*Billie C.*

### **GREEN SALAD**

**1 (4 oz.) pkg. pistachio instant  
pudding mix**

**1 (20 oz.) can crushed pineapple,  
undrained**

**1 (8 oz.) ctn. Cool Whip**

Stir pudding and pineapple until thickened. Add Cool Whip. Stir until smooth. Chill well.

*Roger and Carolyn B.*

### **JELLO SALAD**

**3 c. water**

**1 pkg. lemon Jello**

**1 pkg. lime Jello**

**1 lb. small curd cottage cheese**

**1 small can crushed pineapple**

**1 small can evaporated milk**

**1 c. mayonnaise**

**½ c. nuts**

Melt Jello in 1 cup boiling water. Stir to dissolve. Add 2 cups ice water. Mix mayonnaise and evaporated milk and then add to Jello along with other ingredients. Chill until firm.

*Gail E.*

### **RIBBON MOLD SALAD**

**3 oz. box strawberry Jello**

**1 lb. can whole cranberry sauce**

**3 oz. box lemon Jello**

**8 oz. cream cheese, softened**

**9 oz. can crushed pineapple**

**¼ c. chopped salted pecans**

**3 oz. box lime Jello**

**2 Tbsp. sugar**

**1 lb. grapefruit sections**

Cranberry Layer: Dissolve strawberry Jello and 1¼ cups boiling water. Add cranberry sauce, mix and chill until partially set. Pour into 8 cup mold. Chill until firm and top with cheese layer.

Cheese Layer: Dissolve lemon Jello in 1¼ cups boiling water. Add cream cheese, beat smooth. Add pineapple with syrup and pecans. Pour over cranberry layer.

Grapefruit Layer: Dissolve lime Jello and sugar in 1 cup boiling water. Add grapefruit with syrup. Chill until partially set. Pour over cheese layer. Chill overnight. Unmold. Looks good, is good. Serves 10 to 12.

*Chris K.*

### **SWEETHEART SALAD**

2 c. crushed pineapple, not drained	2 Tbsp. maraschino cherry juice
½ c. white sugar	2 small or 1 large pkg. cream cheese
1 env. unflavored gelatin	12 maraschino cherries, cut up
¼ c. cold water	1 c. whipping cream or Dream Whip
2 Tbsp. lemon juice	

Heat pineapple with sugar. Soften gelatin in ¼ cup cold water. Stir into pineapple mixture. Add lemon and cherry juice and cool. Mix cream cheese with mixer. Add cherries, which have been cut finely. Mix with pineapple, adding a small amount of pineapple mixture to cheese at a time. Chill until slightly thickened. Whip cream and blend with pineapple mixture. Mold and chill. Serves 8.

*Geneva B.*

### **YANKEE SALAD**

1 (16 oz.) can pineapple chunks	2 (3 oz.) boxes orange Jello
1 can mandarin oranges	1 tub Cool Whip
1 (16 oz.) ctn. cottage cheese	

Drain fruit. Mix in cottage cheese and orange Jello (no water). Mix well and fold in 1 carton Cool Whip. Refrigerate 4 hours or overnight. Serves 8.

*V.S.*

### **WHIPPED FRUIT SALAD**

1 (30 oz.) can fruit cocktail with juice	2 sliced bananas
1 (20 oz.) can crushed pineapple with juice	1 (6 oz.) pkg. instant vanilla or strawberry pudding
1 (8 or 12 oz.) pkg. frozen strawberries, thawed	1 (12 or 16 oz.) ctn. Cool Whip

Stir first 5 ingredients together until thickened. Add Cool Whip and chill. Makes 1 gallon.

*Roger and Carolyn B.*

### **KOOL LIME SALAD**

3 oz. pkg. lime Jello	1 c. crushed pineapple
1 c. miniature marshmallows	1 c. cream cheese
¼ c. sugar	1 c. chopped nuts
1 c. whipped cream	

Mix Jello, marshmallows and sugar with hot water until dissolved. Cover and refrigerate until thick. Add remaining ingredients. Beat all together until mixed thoroughly. Chill.

*Linda R.*

### MY BOY'S FAVORITE SALAD

1 large can fruit cocktail                      ½ pt. sour cream  
1 (8 oz.) jar marshmallow creme            1½ tsp. lemon juice (to taste)

Mix together and freeze. Do not drain fruit. Remove from freezer about 10 minutes before serving. Cut into squares. Serves 8.

*Caryl Mc.*

### ORANGE/PINEAPPLE JELLO SALAD

1 pkg. orange Jello                              1 lb. cottage cheese  
1 medium tub Cool Whip                      1 c. boiling water  
1 (20 oz.) can crushed pineapple,  
undrained

Mix Jello with water, stirring until dissolved. Add other ingredients. Amounts may be adjusted as desired or substitute less pineapple and add mandarin oranges. Serves 6.

*Sue T.*

### ORANGE SHERBET SALAD

1 pkg. orange gelatin                              1 small can mandarin oranges,  
1 c. hot water                                      drained  
½ c. orange juice                                  ½ to 1 pt. orange sherbet

Mix gelatin, orange juice and hot water together and cool. When cool and almost set, whip. Add the orange sherbet and mandarin oranges. Put in mold or individual serving dishes. Chill until set. Serves 4 to 6.

*Barbara E.*

### HEAVENLY ORANGE FLUFF

2 (3 oz.) pkg. orange gelatin                      1 (3¼ oz.) pkg. instant lemon  
1 (13½ oz.) can crushed pineapple,  
undrained    pudding mix  
1 (6 oz.) can frozen orange juice              1 c. cold milk  
concentrate, thawed                              1 c. whipping cream, whipped  
2 (11 oz.) cans mandarin oranges,  
drained

Dissolve gelatin in 2½ cups of boiling water. Add undrained pineapple and orange juice concentrate. Chill till partially set. Fold in oranges. Pour into 9x13x2 inch glass baking dish. Chill till firm. Beat pudding and milk till smooth. Fold in whipped cream. Spread over gelatin mixture. Chill. Can be used as salad or dessert. Serves 12 to 15.

*Jeanine Y.*

### PEACH, ORANGE, ALMOND SALAD RING

<b>1 ½ (28 oz.) cans cling peaches</b>	<b>1 (3 oz.) pkg. lemon Jello</b>
<b>1 (6 to 8 oz.) can mandarin oranges</b>	<b>½ tsp. almond extract</b>
<b>1 (3 oz.) pkg. orange Jello</b>	<b>¼ c. slivered almonds</b>

Dressing:

<b>1 c. sour cream</b>	<b>½ c. crystallized ginger, cut into</b>
<b>3 Tbsp. Tang</b>	<b>small pieces</b>

Combine Jellos and prepare according to package directions, substituting juices from peaches, oranges and almond extract for cold water. Chill. Arrange peaches alternately with oranges in bottom of large ring mold. Sprinkle almonds over top. Gently pour Jello over fruit. Refrigerate at least 4 to 5 hours. To serve, unmold salad on lettuce leaves. Put chilled dressing in cup in center of mold. Serves 8.

Dressing: Combine dressing ingredients and chill. Best if made 24 hours ahead.

### PRETZEL SALAD

<b>1 c. stick pretzels</b>	<b>8 oz. pkg. cream cheese</b>
<b>1 ½ sticks margarine or butter</b>	<b>½ c. sugar</b>
<b>3 Tbsp. sugar</b>	<b>9 oz. tub Cool Whip</b>

Pineapple Filling:

<b>20 oz. can crushed pineapple</b>	<b>1 ½ Tbsp. cornstarch</b>
<b>½ c. sugar</b>	

Break up and spread pretzels in 13x9x2 inch pan. Melt margarine and 3 tablespoons sugar and pour over pretzels. Bake 8 to 10 minutes at 350° F. Cool. Soften cream cheese; add ½ cup sugar and beat well. Add Cool Whip to cream cheese mixture and spread over cooled pretzels. Combine pineapple, ½ cup sugar and 1 ½ tablespoons cornstarch and cook until thick. Cool. Spread pineapple filling over top. May use any pie filling in place of pineapple. Serves 8 to 10.

*Donna P.*

### STRAWBERRY FROZEN SALAD

<b>1 (10 oz.) pkg. frozen strawberries</b>	<b>1 ¼ c. sugar</b>
<b>1 (8 oz.) pkg. cream cheese</b>	<b>2 Tbsp. lemon juice</b>
<b>⅔ c. evaporated milk</b>	<b>1 (9 oz.) can pineapple, crushed</b>
<b>1 ½ c. miniature marshmallows</b>	

Mix ⅔ cup fruit juice, cream cheese and sugar in blender. Add marshmallows; mix again. Add pineapple and strawberries. Mix a little with spoon. In separate bowl, mix evaporated milk and lemon juice; beat until fluffy. Add all together and pour into dish. Freeze overnight. Serves 8.

*Cheryl P.*



### **STRAWBERRY FROZEN SALAD (Family Favorite)**

1 (8 oz.) pkg. cream cheese	1 c. miniature marshmallows
$\frac{3}{4}$ c. sugar	$\frac{1}{2}$ c. pecans
1 (9 oz.) can pineapple, crushed	2 bananas, sliced
1 (10 oz.) pkg. frozen strawberries, thawed	1 large ctn. Cool Whip

Cream together the cream cheese and sugar. Fold in pineapple, strawberries, marshmallows, pecans, bananas and Cool Whip. Mix well. Pour into mold. Freeze overnight.

### **STRAWBERRY-JELLO SALAD**

2 small pkg. strawberry-banana Jello	2 ripe bananas, mashed
1 pkg. frozen strawberries, thawed	$\frac{1}{2}$ c. broken pecans
1 small can crushed pineapple	$\frac{1}{2}$ pt. sour cream

Mix 1 box Jello in 1 cup boiling water; cool. Pour into container, place in refrigerator until set. Spread  $\frac{1}{2}$  sour cream over mixture after gelled. Mix 1 box Jello in 1 cup boiling water; cool. Add strawberries, pineapple, bananas and nuts. Pour over first layer of Jello in mold. Chill. Frost with rest of sour cream. Garnish with fresh strawberries.

*Peggy T.*

### **STRAWBERRY SALAD**

1 (8 oz.) pkg. cream cheese	1 c. miniature marshmallows
$\frac{3}{4}$ c. sugar	$\frac{1}{2}$ c. pecans
1 (9 oz.) can crushed pineapple	2 bananas, sliced
1 (10 oz.) pkg. frozen strawberries, thawed	12 oz. pkg. Cool Whip

Cream together cream cheese and sugar. Fold in remaining ingredients. Pour into mold. Freeze overnight. Serves 6 to 8.

*Jan S.*

## VEGETABLE AND MEAT SALADS

### ASPARAGUS AND AVOCADO SALAD

1 head red lettuce or watercress,  
washed, crisped  
1 ripe avocado  
1 Tbsp. capers  
4 slices bacon  
2 Tbsp. lemon juice

$\frac{1}{3}$  c. salad oil  
Salt and cracked pepper  
8 stalks fresh cooked asparagus,  
chilled (can be canned or  
frozen)

If fresh asparagus is used, steam cook for 3 minutes. Peel avocado and slice in thin slices lengthwise. Shower with fresh lemon juice. Saute the bacon until crisp and dry. Crumble. Arrange the asparagus on the lettuce or watercress. Cover with the avocado, bacon and capers (both in center of avocado). Mix lemon juice and salad oil. Season to your taste and sprinkle over lightly. Serves 4.

### CHINESE ASPARAGUS SALAD

1½ to 2 lb. fresh asparagus  
4 tsp. light soya sauce

1 tsp. sugar  
2 tsp. sesame seed oil

Prepare asparagus by discarding ends and slicing stalks into 1½ inch lengths. Parboil asparagus 1 minute and drain. Run cold water over asparagus to stop cooking and set color. Combine soya sauce, sugar and sesame oil. Mix until sugar is dissolved. Add asparagus and toss to coat. Chill before serving. Makes 6 to 8 servings.

*Marty C.*

### BEAN SALAD

1 can green beans, drained  
1 can wax beans, drained  
1 can kidney beans, drained

1 onion, sliced  
½ green pepper

Dressing:

$\frac{3}{4}$  c. vinegar  
1 c. sugar

$\frac{1}{4}$  c. water  
 $\frac{1}{3}$  c. oil

Combine dressing ingredients and toss with beans. Chill. Makes 6 to 8 servings.

*Ginny B.*

### COLD BEAN SALAD

1 (16 oz.) can yellow beans	1 medium onion, thinly sliced
1 (16 oz.) can cut green beans	½ c. salad oil
1 (16 oz.) can red kidney beans	¼ c. tarragon vinegar
1 (7 oz.) can ripe olives	1½ tsp. monosodium glutamate
1 (4 oz.) can mushrooms	1¼ tsp. salt
1 (4 oz.) jar diced pimentos	1 tsp. sugar
1 (15 oz.) can artichoke hearts	1 Tbsp. fine herbs (Spice Islands)
1½ c. celery	¼ tsp. Tabasco sauce

Mix together all ingredients and let set in refrigerator for 2 hours.

*Carol R.*

### HOT CHICKEN SALAD

2 c. diced chicken	1¼ c. celery, chopped fine
1 can drained bean sprouts	1 c. Hellmann's mayonnaise
1 (13½ oz.) can pineapple chunks, cut in halves, drained	3 hard cooked eggs, diced
1 can water chestnuts, sliced, drained	1 c. fine bread crumbs
	¼ c. butter

Combine all ingredients and place in buttered 9x13 inch casserole. Top with fine bread crumbs and dot with butter. Bake at 350° F. for 35 to 40 minutes. Serves 6.

*Ollie McP.*

### BEIT JALA CABBAGE SALAD

1 medium head cabbage	1 c. lemon juice
6 medium tomatoes	½ c. salad oil
2 tsp. salt	

Wash and core cabbage. Dice into pieces about ¾ to 1 inch square. Place in large bowl. Dice tomatoes and add to cabbage. Add salt, lemon juice and oil. Toss so all vegetables are moistened. Refrigerate at least 2 hours before serving, stirring occasionally. Use a 7½ ounce bottle frozen Minute Maid pure lemon juice. Serves 8.

*Marian T.*

### CARROT-PATCH SALAD

¼ c. cider vinegar	6 c. potatoes, cooked, cubed
¼ c. oil	½ c. shredded carrots
1 tsp. salt	¼ c. chopped red onion
¼ tsp. pepper	¼ c. chopped parsley
1 tsp. caraway seed, lightly crushed	

Mix first 5 ingredients. Gently stir in remaining ingredients to coat. Cover and refrigerate overnight.

*Terri McN.*

### LAYERED CAULIFLOWER SALAD

- |  |                              |
|--|------------------------------|
| 1 head lettuce, washed, dried                  | ½ lb. bacon, fried, crumbled |
| 1 head cauliflower, washed, cut into flowerets | 2 c. Hellmann's mayonnaise   |
| 1 large sweet onion, sliced                    | ¼ c. sugar                   |
|  | ¼ c. Parmesan cheese         |

Layer lettuce, cauliflower, onion and bacon in salad bowl. Mix mayonnaise, sugar and Parmesan cheese and pour over salad. Cover tightly with plastic wrap and refrigerate overnight. Toss just before serving. Serves 6 to 8.

*Kay M.*

### COBB SALAD

- |                                |                                    |
|--------------------------------|------------------------------------|
| 1 head romaine, finely chopped | 2 avocados                         |
| 8 slices crumbled bacon        | 2 hard-boiled eggs, finely chopped |
| ¼ lb. Roquefort cheese         | 4 strips pimiento                  |
| 3 tomatoes                     |                                    |

Dressing:

- |                                     |                         |
|-------------------------------------|-------------------------|
| ½ c. pear vinegar (4 fruit vinegar) | 1 garlic clove, crushed |
| ½ c. salad oil (not olive oil)      | 1 tsp. salt             |
| 1 tsp. lemon juice                  | Freshly ground pepper   |

Slice bacon in tiny pieces and fry until medium dry; drain on paper towel. Break cheese into bits. Peel, seed and dice tomatoes and avocados. Put romaine in bowl. Pattern tomatoes on romaine. Arrange other ingredients in wedges. Refrigerate. Toss with dressing and mix. Can refrigerate all before mixing, except bacon.

### FROZEN COLE SLAW

- |                             |                     |
|-----------------------------|---------------------|
| 1 large head cabbage        | ¼ c. water          |
| 1 large green pepper, diced | 2 c. white sugar    |
| 2 large carrots, grated     | 1 Tbsp. celery seed |
| 1 c. cider vinegar          | 1 tsp. mustard seed |

Grate cabbage, put on 1 tablespoon salt and soak 1 hour. Stir occasionally. Squeeze out juice after hour. While cabbage is soaking, make syrup of vinegar, sugar and water. Tie in small bag the celery seed and mustard seed. Drop in syrup. Boil syrup 1 minute, then cool to lukewarm and add the cabbage, carrots and green pepper. Freeze. Serves 8 to 10.

*Karen G.*

### COTTAGE CHEESE JELLO SALAD

- |                                      |                                |
|--------------------------------------|--------------------------------|
| 1 large (12 oz.) ctn. cottage cheese | 1 large ctn. Cool Whip, thawed |
| 1 large pkg. orange Jello            |                                |

Mix all ingredients well. Refrigerate.

*Gail E.*



### EGG-CAVIAR MOLD

5 hard cooked eggs, finely chopped	1 Tbsp. sugar
1 to 2 Tbsp. grated onion	1 Tbsp. prepared mustard or ½ tsp. dry mustard
1 pkg. unflavored gelatin	½ c. mayonnaise
¼ c. water	4 to 6 oz. black and red caviar
½ c. boiling water	Salt, paprika and dill weed to taste
¼ c. vinegar	

Soften gelatin in ¼ cup water. Dissolve gelatin-water mixture in ½ cup boiling water. Add vinegar and sugar, mustard, mayonnaise, salt, paprika and dill weed. Combine eggs and onion and blend into gelatin. Pour into 1 quart mold and chill until set. Unmold and spoon caviar over top and sides. Garnish with parsley or watercress. Serve with crackers. Serves 8.

*Gail G.*

### HARVEY HOUSE SLAW

½ head cabbage, shredded	1 tsp. celery seed
1 c. sugar	1 Tbsp. salt
1 medium onion, chopped	Dash of pepper
1 c. vinegar	¾ c. salad oil
1 tsp. dry mustard	

In plastic container with tight fitting lid, place shredded cabbage (you can add shredded carrot for color if you like). Sprinkle with all but 2 teaspoons sugar and mix. Add onions and carrot. Combine 1 cup vinegar, sugar, mustard, celery seed, salt, pepper and oil. Bring to a boil. Pour over cabbage; don't stir. Refrigerate for 4 hours. Keeps indefinitely. Serves 6.

*Karmen L.*

### GREEK SALATA

1 c. Greek olives	4 large tomatoes, cut in wedges
1 c. hot peppers	2 large cucumbers, cut in spears
½ c. olive oil	1 lb. Feta cheese, crumbled
½ c. red wine vinegar	1 small can anchovy fillets
3 to 4 heads lettuce	Oregano to taste

Day before: Marinate olives, peppers, olive oil and vinegar together. Just before serving, drain olives and peppers, reserving marinade. Place olives and peppers in large mixing bowl. Add lettuce, tomatoes and cucumbers and toss lightly. Arrange on salad plates; add pieces of Feta cheese and anchovy fillets. Sprinkle with oregano. Use marinade as dressing. Serves 8 to 10.

*Nancy G.*

### NOVA SCOTIA MOLD

1 env. unflavored gelatin	2 Tbsp. chopped chives
¼ c. cold water	1 tsp. lemon juice
½ c. hot cream	1 Tbsp. parsley
1 (8 oz.) pkg. cream cheese	1 Tbsp. horseradish
1 c. sour cream	½ lb. coarsely chopped <i>smoked</i> salmon
1 tsp. Worcestershire sauce	4 oz. red caviar
Dash of Tabasco sauce	

Soak gelatin in cold water for 5 minutes. Stir gelatin mixture into hot cream; stir until dissolved. Cool. Cream the cheese until smooth. Blend in sour cream, Worcestershire sauce, Tabasco sauce and chives. Stir into gelatin-cream mixture. Add lemon juice, parsley, horseradish and salmon. Gently fold in caviar. Pour into well greased 3 cup mold. Refrigerate until firm. Unmold onto a lettuce lined serving platter and garnish with additional red caviar, watercress or parsley. Circle mold with party rye slices or black bread. Add extra gelatin if mold is to set out for any length of time. Makes 3 cup mold.

*Gail G.*

### GRACE'S GERMAN POTATO SALAD

7 to 8 medium cooked potatoes, cut in cubes	2 hard-boiled eggs, sliced
1 large onion, chopped	1 to 2 slices bacon
2 Tbsp. sugar	½ c. sugar
1 Tbsp. prepared mustard	½ c. vinegar
Salt and pepper to taste	1 egg, beaten

Combine potatoes, onions, 2 tablespoons sugar, prepared mustard, salt and pepper. Saute bacon, remove from drippings. Add ½ cup sugar, vinegar and egg. Cook until thickened. Pour over potatoes. Mix well. Garnish with sliced eggs. Chill. Serves 8 to 10.

*Karmen L.*

### SPAGHETTI SALAD

1 lb. spaghetti, broken into 4 pieces, cooked	1 (8 oz.) bottle Viva Italian dressing
1 large chopped onion	½ ctn. McCormick's Salad Supreme seasoning
1 large chopped green pepper	2 medium chopped tomatoes

Break spaghetti into 4 pieces and cook to package directions. Let cool and mix in the chopped onion, green pepper and salad dressing and spices. Chill in refrigerator for at least 1 hour to allow spices to blend. Add the chopped tomatoes just before serving. Serves 8 to 10.

*Bob S.*

## SPINACH SALAD

Salad:

1 lb. fresh spinach, washed, drained  
1 can sliced water chestnuts,  
drained  
1 can bean sprouts, drained

1 (3 oz.) jar Hormel bacon bits  
4 hard cooked eggs, chopped  
4 oz. fresh mushrooms, sliced thin  
Slivered almonds (optional)

Dressing:

1 c. salad oil  
 $\frac{3}{4}$  c. sugar  
 $\frac{1}{4}$  c. vinegar

$\frac{1}{2}$  c. catsup  
1 tsp. Worcestershire sauce  
1 Tbsp. dry onion

Starting with spinach and ending with almonds, arrange all ingredients on large platter. Top with dressing.

Dressing: Mix together all ingredients in blender and blend well. May be made 1 day ahead and refrigerated, covered.

## SPINACH SALAD

Salad:

1 lb. spinach, washed, veins  
removed, chopped  
1 can bean sprouts, drained, rinsed  
1 can water chestnuts, sliced

4 hard cooked eggs, chopped  
 $\frac{1}{2}$  lb. crisp cooked bacon or Bac-Os  
bits for topping

Dressing:

$\frac{3}{4}$  c. salad oil  
 $\frac{3}{4}$  c. sugar  
 $\frac{1}{3}$  c. catsup

2 tsp. salt  
1 Tbsp. Worcestershire sauce  
 $\frac{1}{4}$  c. vinegar

Toss spinach, sprouts, chestnuts and eggs. Lettuce, endive or broccoli bits and sliced fresh mushrooms can also be added. Mix dressing well and pour over immediately before serving. Add bacon. Serves 4.

*Jeanine Y.*

## SPINACH SALAD

1 pkg. fresh spinach  
1 (No. 2) can bean sprouts  
1 small can water chestnuts, sliced

8 slices bacon, fried crisp,  
crumbled  
3 hard-boiled eggs, sliced

Dressing:

1 c. salad oil  
 $\frac{3}{4}$  c. sugar  
 $\frac{1}{3}$  c. catsup

$\frac{1}{4}$  c. cider vinegar  
1 Tbsp. Worcestershire sauce  
1 Tbsp. chopped green onion

Stir dressing ingredients well. Dressing may be served on the side or added to salad and tossed just prior to serving.

*Mary V.*

## **NOISY SALAD (Spinach)**

**1 (10 to 12 oz.) pkg. fresh spinach**  
**¼ lb. bacon, cut into pieces**  
**1 carrot, sliced**  
**4 slices Swiss cheese, cut in small squares**

**1 can Durkee's French fried onions**  
**⅓ c. Italian salad dressing**

Saute bacon; drain. Combine all ingredients, except onions and salad dressing. Chill. Toss with onions and dressing just before serving. Serves 8.

*Peggy T.*

## **SEVEN LAYER SALAD**

**1 medium head lettuce, shredded  
(about 6 c.)**  
**1 c. coarsely chopped celery**  
**1 c. coarsely chopped green pepper**  
**1 c. coarsely chopped onion  
(preferably red)**  
**1 c. cooked green peas (frozen kind)**

**1 to 1½ c. Hellmann's real  
mayonnaise**  
**2 Tbsp. sugar**  
**2½ c. shredded Cheddar cheese**  
**8 strips cooked, crumbled, drained  
bacon**

Arrange lettuce in bottom of deep bowl. In layers, add celery, green pepper, onion and peas (do *not* toss). Spread mayonnaise evenly over layers of peas. Sprinkle with sugar and cheese. Cover and refrigerate at least 4 hours. Sprinkle bacon over salad before serving; toss. Serves 10 to 12.

*Peggy T.*

## **TWENTY-FOUR HOUR SALAD**

**1 lb. fresh spinach**  
**½ tsp. salt**  
**¼ tsp. pepper**  
**2 tsp. sugar**  
**½ lb. crumbled crisp bacon**  
**6 hard cooked eggs, chopped**  
**1 head iceberg lettuce, torn in  
bite-size pieces**

**1 medium sweet onion, sliced**  
**2 c. mayonnaise**  
**2 c. sour cream**  
**6 slices Swiss cheese, cut in pieces  
or strips**  
**1 (10 oz.) pkg. frozen peas, thawed,  
uncooked**

Arrange in layers in a deep, clear salad bowl. Put spinach on bottom layer; sprinkle with ½ of salt, pepper and sugar. Add bacon layer, egg layer, then lettuce. Sprinkle with remaining salt, pepper and sugar. Top with peas, then onion rings. Mix mayonnaise and sour cream; spread over salad, then top with Swiss cheese strips. Cover tightly and refrigerate overnight before serving. Serve without tossing. Serves 10.

*John F.*



## **TWENTY-FOUR HOUR LAYERED SALAD** (Family Favorite)

1 lb. fresh spinach, washed, drained	6 hard cooked eggs, sliced
1 head lettuce	1 (3 oz.) jar Hormel bacon bits
1 large onion, thinly sliced	Salt and pepper to taste
½ c. chopped green pepper	
1 (10 oz.) pkg. frozen peas, cooked 2 minutes, cooled	

Topping:

2 c. mayonnaise	½ c. sugar
2 c. sour cream	

Stir topping ingredients together and set aside. Tear lettuce and spinach into bite-size pieces. Arrange in layers, using ⅓ of all ingredients in each layer. Using a glass bowl or punch bowl, arrange spinach, lettuce, onion, green pepper and peas. Top with eggs and bacon bits; frost with topping and garnish with cheese, salt and pepper. Repeat 2 more times until you have 3 layers. Cover tightly with plastic wrap and refrigerate until serving time the next day. Serve with tomato wedges, if desired. Serves 10 to 12.

## **MIXED VEGETABLE SALAD**

20 oz. frozen mixed vegetables	¼ c. mayonnaise
½ c. Italian dressing	2 chopped tomatoes
1 c. chopped celery	

Cook vegetables until just tender. Drain. Marinate in Italian dressing. When cool, add celery, mayonnaise and tomatoes. Chill well before serving. Serves 6.

*Carole Mc.*

## **SAUERKRAUT SALAD**

1 pkg. fresh sauerkraut, drained	½ c. sweet red onion, chopped
1 lb. fresh bean sprouts, drained	½ tsp. celery seed
½ c. chopped celery	1 diced apple, unpeeled
½ c. diced green pepper	1 jar chopped pimento (optional)

Dressing:

¾ c. sugar	1 ¼ c. vinegar
¼ c. salad oil	

Toss first 8 ingredients in large bowl. Heat dressing ingredients to boiling. Cool. Pour over sauerkraut. Let stand in refrigerator several days, covered. A bottled Italian dressing may be used. Serves 8 to 10.

## MARINATED VEGETABLE SALAD

- |   |   |
|---|---|
| 1 c. shredded carrots   | Fresh chives (if possible)              |
| 1 c. shredded radishes  | 1 bunch red lettuce, washed,<br>crisped |
| 1 bunch green onions  | Fresh chopped parsley                   |
| 1 c. slivered celery, blanched (boil 1<br>minute and refrigerate) | Vinaigrette Dressing                    |
| 1 cucumber, cut diagonally  | 1 purchased molded pate of any<br>kind  |
| 1 small jar black olives, drained                                 |   |
| 1 small can artichoke hearts,<br>drained                          |   |

Marinate in dressing in separate containers, carrots, radishes, celery and artichokes. Make onion brushes, spring onion bunches, cut slices into each end and put in ice water to fan out. To assemble, arrange red lettuce on circular tray. Drain marinated vegetables and arrange with rest of ingredients in piles around circumference of tray. Fill center with a molded pate. Serves 6.

## NO-TOSS SALAD

- |                                       |                                       |
|---------------------------------------|---------------------------------------|
| 1 large head lettuce, shredded        | 1 Tbsp. sugar                         |
| ¼ c. finely chopped green onion       | ¾ lb. crumbled fried bacon            |
| ¼ c. celery, chopped                  | 3 to 4 hard cooked eggs, sliced       |
| 1 (6 oz.) can water chestnuts, sliced | 3 tomatoes, sliced                    |
| 1 or 2 (10 oz.) pkg. frozen peas      | Parmesan and Romano cheese,<br>grated |
| 2 c. mayonnaise                       |                                       |

Place shredded lettuce in large bowl. Sprinkle next 3 ingredients on top in layers. Break peas apart and sprinkle on top while frozen. Spread mayonnaise over top like frosting, sprinkle with sugar. Cover and refrigerate overnight. Before serving, add layers of bacon, sliced eggs and tomatoes. Sprinkle with grated cheeses. Do not toss this salad. Serves 12.

*Wini B.*

## DRESSINGS

### CAESAR DRESSING

1 clove garlic or ½ tsp. minced garlic	6 anchovy fillets (optional)
½ c. lemon juice	¼ c. Blue cheese
¾ c. salad oil	1 egg, uncooked
½ tsp. salt	1 bunch romaine
½ tsp. dry mustard	1 head iceberg lettuce
1 Tbsp. Worcestershire sauce	Caesar flavored croutons
	Parmesan cheese

Mix garlic, lemon juice, oil, salt, mustard and Worcestershire sauce in blender until well mixed. Add anchovies and Blue cheese and blend about 3 seconds. Store in covered jar until serving time.

To serve: Coddle an egg (in shell) in 1 cup of boiling water for 1 minute. Break coddled egg into bowl and whisk with fork. Add dressing mix. Serve over romaine leaves and lettuce topped with Caesar flavored croutons and ½ cup Parmesan cheese. Serves 8.

*Marian T.*

### CELERY SEED DRESSING

1 c. sugar	⅔ c. vinegar
2 tsp. dry mustard	2 c. salad oil
2 tsp. salt	1 Tbsp. celery seed
½ onion	

Blend all ingredients in blender until well mixed and thick. Serve over tossed salad or fruit salad. Yield: Approximately 3 cups.

*Louise H., Marian T., Barbara M.*

### CELERY SEED SALAD DRESSING

2 c. sugar	1 tsp. salt
¾ c. vinegar	1 medium chopped onion
1¼ c. water	1 tsp. celery salt
2 Tbsp. cornstarch	2 c. Mazola oil

Cook first 5 ingredients until thick and put in refrigerator until cool. Beat well. Add remaining ingredients. Do not add oil if you use this dressing on fruit.

*Gail E.*

### FRENCH DRESSING

1 c. Wesson oil	2 tsp. salt
1 c. sugar	2 tsp. paprika
½ c. vinegar	2 Tbsp. onions, chopped fine
⅔ c. chili sauce	

Mix in jar and shake. Refrigerate.

*Donna P.*

### FRENCH SALAD DRESSING

1 can tomato soup  
1 1/2 c. sugar  
1 c. vinegar

2 c. Mazola corn oil  
1 tsp. salt  
1 tsp. garlic salt

Blend until smooth.

*Gail E.*

### ORIENTAL FRENCH DRESSING

2/3 c. sugar  
2/3 c. catsup  
1/3 c. cider vinegar  
1 c. oil

2 Tbsp. dry minced onion  
1 Tbsp. curry powder  
1 tsp. salt

Mix all ingredients in blender until well mixed. Serve well chilled. Good on lettuce pieces with tuna chunks, sliced water chestnuts, topped with dressing and chow mein noodles.

*Marian T.*

### HERB DRESSING

1 1/2 tsp. salt  
1 clove garlic, sliced  
1/4 tsp. sugar  
1/4 tsp. pepper  
1/2 tsp. dry mustard

1/3 tsp. paprika  
3/4 c. salad oil  
1 tsp. mixed dried herbs or minced parsley  
3 Tbsp. lemon juice

Mix in a jar and shake. Great over salad greens, broccoli and cauliflower.

*Chris K.*

### JIFFY HOLLANDAISE

1/2 c. mayonnaise  
2 Tbsp. prepared mustard

1 Tbsp. lemon juice

Heat over low heat. Never fails. Makes 1/2 cup.

*Karmen L.*

### GRACE'S SALAD DRESSING

2 c. salad oil  
1 c. vinegar  
1 tsp. dry mustard  
1 tsp. paprika  
3 or 4 Tbsp. sugar

4 or 5 Tbsp. catsup  
1/2 chopped onion or 3 Tbsp. dry onion flakes  
Pinch of garlic powder

Mix all ingredients well. Keep in jar in refrigerator.

*Karmen L.*



### POPPY SEED DRESSING

1½ c. sugar  
2 tsp. dry mustard  
2 tsp. salt  
⅔ c. vinegar

3 Tbsp. onion juice or chopped  
onion  
2 c. oil (never olive oil)  
3 Tbsp. poppy seeds

Mix first 4 ingredients. Add onion juice or onions; stir thoroughly. Add oil slowly, beating constantly until thick. Add poppy seeds. Keep on bottom shelf of refrigerator to keep from separating. Makes almost a quart and keeps indefinitely. Has special affinity to grapefruit or any fruit salads, grapes or avocado.

*Chris K.*

### ROQUEFORT DRESSING

4 Tbsp. vinegar  
2 Tbsp. water  
1 clove garlic, minced  
½ tsp. salt

½ tsp. sugar  
1 Tbsp. crumbled Roquefort cheese  
1 tsp. chopped scallion or chives

Shake and chill. Serves 6.

*Chris K.*

### THOUSAND ISLAND DRESSING

1 c. mayonnaise  
½ c. chili sauce

½ c. sweet pickle relish

Blend well. Store in tight fitting container in refrigerator.

*Gail E.*

## VEGETABLES

### BAKED ACORN SQUASH WITH CHUTNEY

**4 acorn squash**  
**Salt and pepper**  
**½ c. butter**

**½ c. chutney**  
**½ c. grated coconut**

Wash and cut squash in halves. Remove seeds, place in a shallow pan and cover tightly with foil. Bake at 350° F. for 1 hour, or until soft. Remove from oven and sprinkle each half with salt and pepper. Spread with butter. Combine chutney and coconut and spoon into cavity of squash. Return to oven and bake until bubbly. Serves 8.

### STUFFED ARTICHOKE BOTTOMS

**2 cans artichoke bottoms, drained**  
**1 bottle Wish-Bone Italian dressing**  
**1 pkg. Stouffer's spinach souffle,**  
**thawed**

**¼ c. bread crumbs**  
**¼ c. butter**  
**Parmesan cheese**

Marinate artichokes for 3 to 4 hours; drain. Place artichokes in a shallow baking dish. Fill dish to top with spinach souffle. Melt butter and mix in bread crumbs. Cover spinach with bread crumb mixture and sprinkle with Parmesan cheese. Bake at 400° for 20 minutes. Serves 6 to 8.

*Nancy*

### ASPARAGUS CASSEROLE

**1 bunch asparagus**

**2 to 3 hard-boiled eggs**

Cheese Sauce:

**2 Tbsp. butter**  
**3 Tbsp. flour**  
**1½ c. milk**  
**¼ tsp. salt**

**⅓ tsp. paprika**  
**1 tsp. lemon juice**  
**½ c. grated cheese**  
**Buttered bread crumbs**

Cook asparagus until tender; drain. Layer the asparagus and eggs alternately in a buttered casserole. For cheese sauce, cream butter and flour together over low heat until well blended. Add milk gradually. Stir until boiling. Cook for 5 minutes, then add salt, paprika, lemon juice and cheese. Continue to cook for a minute longer, until cheese is thoroughly melted. Pour cheese over asparagus and eggs. Top with buttered bread crumbs and bake for 25 to 30 minutes in 300° F. oven.

*Claralois A.*

### BAKED BEANS

1 (3 lb.) can pork and beans	½ to 1 tsp. salt
¼ c. catsup	½ tsp. Accent
3 Tbsp. onion	2 drops Tabasco sauce
2 Tbsp. molasses	4 slices bacon
2 Tbsp. brown sugar	

Mix all ingredients together in casserole dish. Top with bacon pieces. Bake at 325° for 2 hours.

*Barbara E.*

### EASY BAKED BEANS

2 (16 oz.) cans pork and beans	½ c. catsup
¼ c. brown sugar	4 slices bacon, cut up
½ tsp. dry mustard	½ c. chopped onions

Combine all ingredients and place in casserole. Bake, uncovered, at 350° F. for 1 hour.

*Merry S.*

### PUFF TOPPED GREEN BEANS

1 c. or 1 lb. French cut green beans	⅛ tsp. marjoram
2 Tbsp. butter	Dash of pepper
1 Tbsp. finely chopped onion	¾ c. milk
2 Tbsp. flour	2 eggs, separated
½ tsp. salt	½ c. shredded cheese

Drain beans, reserving ¼ cup liquid. Put beans into 8 inch round baking dish. Melt butter in saucepan; add onion and saute. Stir in flour, ¼ teaspoon salt, marjoram and pepper. Add milk and reserve bean liquid. Cook and stir over medium heat until thickened. Pour over beans. Beat egg whites with remaining ¼ teaspoon salt until stiff, but not dry. Beat yolks thick and lemon colored; stir in cheese. Gently fold cheese-yolk mixture into egg whites. Spread over beans. Bake at 375° for 15 to 20 minutes. Serve at once from baking dish.

*Betty*

### GREEN BEANS RHYNARD

1 (1 lb.) can (2 c.) cut green beans	¼ c. mayonnaise or salad dressing
2 medium (2 c.) tomatoes, chopped	Salt, pepper, garlic powder to taste
1 small onion, chopped (¼ c.)	1 Tbsp. dill weed
½ c. sour cream	

Combine all ingredients. Allow to marinate refrigerated a couple of hours before serving. Serves 6 to 8.

*Pat W.*

### **SWEET-SOUR GREEN BEANS**

<b>2 (16 oz.) cans French style green beans</b>	<b>1 c. minced onion</b>
<b>6 or 7 strips bacon, fried crisp, drained (reserve fat)</b>	<b>¼ c. vinegar</b>
	<b>2 Tbsp. sugar</b>
	<b>Salt and pepper</b>

Drain liquid from cans of green beans and save ¾ cup. Brown the onion in the bacon fat. To this fat, add the green bean liquid, vinegar, sugar, salt and pepper. Add the previous mixture to the beans and simmer for 2 hours. Crumble the crisp bacon on top just before serving. Serves 8.

*Donna P.*

### **BROCCOLI CASSEROLE**

<b>1 (10 oz.) pkg. chopped, frozen broccoli</b>	<b>1 can cream of chicken soup</b>
<b>½ c. Minute rice, uncooked</b>	<b>1 (8 oz.) jar Cheez Whiz</b>
<b>1 small can evaporated milk</b>	<b>1 small onion, chopped</b>
	<b>2 Tbsp. margarine</b>

Brown onion and broccoli in skillet with margarine. Prepare rice according to package directions. Blend evaporated milk, cheese and soup. Combine all ingredients in buttered casserole dish (2 quart or larger). Bake in 250° oven for 1 hour. Serves 6 to 8.

### **BROCCOLI CASSEROLE**

<b>1 c. instant rice</b>	<b>¼ c. chopped celery</b>
<b>1 (10 oz.) pkg. frozen, chopped broccoli</b>	<b>1 can cream of mushroom soup</b>
<b>¼ c. chopped onion</b>	<b>1 small jar cheese spread</b>

Cook rice according to directions. Do the same with broccoli (drain off excess water). Mix all ingredients together and place in a buttered 1½ quart baking dish. Bake at 350° for 1 hour. Serves 6 to 8.

*Judy B.*

### **BROCCOLI CASSEROLE**

<b>1 lb. broccoli</b>	<b>1½ tsp. salt</b>
<b>3 Tbsp. butter</b>	<b>1¼ c. milk</b>
<b>2 Tbsp. flour</b>	<b>2 c. shredded Swiss cheese</b>
<b>3 Tbsp. chopped onion</b>	<b>2 eggs, beaten</b>

Cook broccoli for 10 minutes. In pan over medium heat, melt butter and stir in flour, salt, onion and cook for 1 minute. Stir in milk and cheese. Cook, stirring constantly, until thickened and cheese melts. Add broccoli and beaten eggs and mix well. Pour into greased 1½ quart baking dish and bake at 325° till center is firm, approximately 30 minutes.

*Mary Helen and Jack G.*



### **BROCCOLI CASSEROLE**

<b>2 Tbsp. butter or margarine</b>	<b>1 medium jar Cheez Whiz</b>
<b>½ c. onion</b>	<b>1 c. cooked rice</b>
<b>½ c. celery</b>	<b>1 pkg. frozen, chopped broccoli,</b>
<b>1 can cream of mushroom soup</b>	<b>cooked</b>

Saute onion and celery in butter. Add soup, Cheez Whiz, rice and broccoli. Place in small casserole and bake for 20 to 25 minutes at 350° F. Serves 4.

*Terri McN.*

### **BROCCOLI CASSEROLE**

<b>2 pkg. frozen, chopped broccoli</b>	<b>¾ c. water</b>
<b>½ c. margarine</b>	<b>4 Tbsp. flour</b>
<b>4 chicken bouillon cubes, crushed</b>	<b>2 c. herb flavored stuffing mix</b>
<b>2 c. milk</b>	<b>¾ c. nuts (optional)</b>

Make paste of margarine and flour; add milk and bouillon cubes. Pour over broccoli which has been put in 13x9 inch baking dish. Melt 6 tablespoons butter in ¾ cup water. Add stuffing mix and mix *well*. Add nuts and spread this mixture over top of broccoli. Bake at 350° for 30 minutes. Serves 8.

*Caryl M.*

### **BROCCOLI DISH**

<b>1 small jar Cheez Whiz</b>	<b>1 can cream of mushroom soup</b>
<b>2 pkg. frozen broccoli, thawed</b>	<b>1 can water chestnuts, sliced,</b>
<b>2 c. cooked rice</b>	<b>drained</b>

Mix all ingredients. Bake at 350° F. for 35 minutes.

Optional: Buttered bread crumbs can be sprinkled on top of the dish for 10 minutes. Serves 6 to 8.

*Sharon M.*

### **BROCCOLI CASSEROLE**

<b>2 pkg. frozen, chopped broccoli</b>	<b>2 Tbsp. flour</b>
<b>1 large pkg. cream cheese</b>	<b>Salt and pepper</b>
<b>1 (3 oz.) pkg. Blue cheese</b>	<b>Ritz crackers</b>
<b>1½ c. milk</b>	

Cook broccoli until tender; drain and turn into a casserole dish. Add other ingredients, salt and pepper to taste. Cover with crushed Ritz crackers. Bake at 350° for 45 minutes. Serves 6 to 8.

*Paul and Carole N.*

### **BROCCOLI CASSEROLE**

<b>1 head fresh broccoli, chopped</b>	<b>1 large can mushroom stems</b>
<b>1 can cream of celery soup</b>	<b>1 can water chestnuts, sliced</b>
<b>¼ to ½ soup can milk</b>	<b>1 can French fried onion rings</b>
<b>½ c. shredded Cheddar cheese</b>	<b>Salt to taste</b>

Boil broccoli until just tender. Drain broccoli and mix with other ingredients, using 1/2 cup onion rings. Pour into casserole dish and cover with remaining onion rings. Bake at 350° F. for 30 minutes.

*Judy S.*

### **BROCCOLI CASSEROLE**

<b>2 (10 oz.) pkg. frozen broccoli</b>	<b>1 small onion, finely chopped</b>
<b>1 c. mayonnaise (not salad dressing)</b>	<b>2 beaten eggs</b>
<b>1 can cream of mushroom soup</b>	<b>1 c. crushed cheese Ritz crackers</b>

Cook broccoli according to package directions and drain. Mix with mayonnaise, soup, onion and eggs. Top with Ritz crackers and bake, uncovered, for 30 minutes at 350° F.

*Mary V.*

### **BROCCOLI CASSEROLE**

<b>2 (10 oz.) pkg. frozen broccoli</b>	<b>8 oz. pkg. herb seasoned stuffing mix</b>
<b>1/4 c. grated or chopped onion</b>	<b>2 Tbsp. butter</b>
<b>1 c. sour cream</b>	
<b>1/3 c. Parmesan cheese</b>	
<b>1 can condensed cream of mushroom soup</b>	

Cook broccoli slightly and place in a 9x13x2 inch buttered baking dish. Mix together onion, sour cream and mushroom soup. Spoon this mixture over broccoli. Stir bread crumbs in melted butter and pour over broccoli. Bake at 350° for 35 minutes. Serves 6 to 8.

*Jeanine Y.*

### **BROCCOLI COTTAGE CHEESE CASSEROLE**

<b>1 c. cottage cheese</b>	<b>1/4 tsp. salt</b>
<b>1/2 c. butter, melted</b>	<b>1/4 tsp. seasoning salt</b>
<b>1 (10 oz.) pkg. frozen broccoli, thawed</b>	<b>1 medium onion, chopped</b>
<b>2 eggs, beaten</b>	<b>1 c. bread crumbs</b>

Mix all ingredients, except bread crumbs, using 1/2 of the butter. Combine remaining butter and bread crumbs. Pour broccoli mixture in baking dish. Cover with bread crumbs. Bake at 350° F. for 30 to 45 minutes. Serves 4.

*Bonnie C.*

### **GOLDEN CRUMB BROCCOLI CASSEROLE**

<b>1 1/2 lb. fresh broccoli or 2 pkg. frozen</b>	<b>2 Tbsp. shredded sharp cheese</b>
<b>1 can cream of mushroom soup</b>	<b>1 1/2 tsp. lemon juice</b>
<b>1/4 c. mayonnaise</b>	<b>1/3 c. Ritz crackers (6) or any round or oval cracker</b>

Cook broccoli in salted water and drain. Turn into 1½ quart casserole. Combine soup, mayonnaise, cheese and lemon juice. Pour over broccoli. Top with cracker crumbs. Bake in 350° F. oven for 30 to 35 minutes. You can prepare this ahead of time and put in oven just before serving. Double or triple as you will need. Serves 5 to 6.

*Cheryl P.*

### **BROCCOLI DISH**

- |   |                                  |
|---|----------------------------------|
| <b>1 (10 oz.) pkg. frozen broccoli spears</b> | <b>1 c. Ritz cracker crumbs</b>  |
| <b>½ c. grated Cheddar cheese</b>             | <b>1 stick margarine, melted</b> |

Boil frozen broccoli 1 minute. Drain. Arrange in 8 or 9 inch square baking dish. Sprinkle with cheese. Top with cracker crumbs. Pour the melted margarine over crumbs. Bake at 350° F. for 30 minutes. Serves 4.

*Gail E.*

### **BROCCOLI MOLD WITH ALMONDS**

- |  |  |
|--|--|
| <b>1 large bunch broccoli or 2 pkg. frozen</b> | <b>3 eggs</b>                          |
| <b>¼ c. chicken broth</b>                      | <b>½ c. Swiss cheese, grated</b>       |
| <b>3 Tbsp. butter</b>                          | <b>½ tsp. salt</b>                     |
| <b>3 Tbsp. flour</b>                           | <b>½ tsp. whole nutmeg, grated</b>     |
| <b>1 c. sour cream</b>                         | <b>½ c. almonds, slivered, toasted</b> |
| <b>¼ c. scallions or shallots</b>              | <b>Few drops green coloring</b>        |

Cook broccoli in salted water until barely tender and still bright green. Drain thoroughly. Discard very tough stalks and chop coarsely. Put chicken broth and chopped broccoli into blender and puree. Heat butter in skillet and blend in flour. Gradually add sour cream and shallots and cook over low heat, stirring until thick and blended, 3 to 4 minutes. Beat eggs lightly and stir into the hot sauce. Cook over low heat for 1 minute, stirring constantly. Stir in cheese until melted. Stir in seasoning, pureed broccoli, almonds and coloring until well blended. Oil a 1 quart ring mold or 8 (5 ounce) custard cups. Spoon in mixture. Set ring or mold on rack in pan with boiling water extending as high as the filling. Bake in 350° F. oven for 1½ hours for the ring, 1 hour for the individual molds. Cooking is complete when a knife inserted in the center is withdrawn uncoated. Remove from water and allow to set for 3 or 4 minutes. Serves 8.

*Nancy G.*

### **BROCCOLI-RICE CASSEROLE**

- |   |                                       |
|---|---------------------------------------|
| <b>1 large onion, chopped</b>                             | <b>1 ½ pkg. garlic cheese, grated</b> |
| <b>4 Tbsp. butter</b>                                     | <b>1 tsp. monosodium glutamate</b>    |
| <b>2 (10½ oz.) pkg. frozen, chopped broccoli, thawed</b>  | <b>1 small can mushrooms</b>          |
| <b>2 c. cooked rice</b>                                   | <b>½ c. chopped, blanched almonds</b> |
| <b>2 (10¾ oz.) cans cream of mushroom soup, undiluted</b> | <b>½ c. bread crumbs</b>              |



Saute onions in butter until soft. Add broccoli, cover tightly and simmer until just tender. Drain well. Add rice, mushroom soup, cheese, monosodium glutamate, mushrooms and 1/3 cup of the almonds. Mix well and pour into 2 quart casserole. Sprinkle rest of almonds and all of bread crumbs on top. Bake in a preheated 300° F. oven until bubbly, about 30 minutes. Serves 8 to 10.

Margaret B.

### WILD RICE BROCCOLI BAKE

1 (6 oz.) pkg. long grain or wild rice (Uncle Ben's with mushrooms)	1/4 tsp. salt
1 c. sliced celery	2 c. milk
2 (10 oz.) pkg. frozen broccoli	1 chicken bouillon cube, crushed
3 Tbsp. margarine	1/2 c. grated Parmesan cheese
3 Tbsp. flour	1 Tbsp. lemon juice

Cook and drain broccoli, reserve. Cook contents of rice and seasoning packets according to package directions. Stir in celery. Spoon into shallow 2 quart casserole. Layer broccoli on top. In saucepan, melt margarine, stir in flour and salt. Gradually add milk and bouillon. Cook, stirring constantly, until thickened and smooth. Stir in 1/4 cup of the cheese add the 1 tablespoon of lemon juice. Pour over broccoli. Sprinkle with remaining cheese. Bake at 375° until hot and bubbly, about 20 minutes. Serves 6 to 8.

Marilyn C.

### BROCCOLI SUPREME CASSEROLE (Family Favorite)

1 1/2 c. instant rice	1 (8 oz.) jar Cheez Whiz
1 1/2 c. water	1 can cream of celery soup
1 pkg. frozen, chopped broccoli	Potato chips, crumbled, or bread crumbs
1 stick margarine	
1 Tbsp. chopped onion	

Boil water; add broccoli, margarine, onion and bring to a second boil. Boil and cook 3 minutes. Add rice and Cheez Whiz and stir well. Add soup and stir again and let come to a boil. Let set for 10 minutes off heat. Pour into greased casserole and cover with crumbled potato chips. Bake at 325° F. for 30 minutes. Serves 6.

### CABBAGE CASSEROLE

1 head cabbage	1/2 tsp. salt
1/2 medium onion, chopped	1/2 tsp. paprika
1/2 green pepper, chopped	1/2 c. bread crumbs
1/2 stick butter	1 c. shredded cheese
3 Tbsp. flour	1/2 c. bread crumbs
1 1/4 c. tomato juice	1/2 c. shredded Cheddar cheese



Quarter and core cabbage. Cook cabbage until tender. Drain. Saute onion and green pepper in butter. Add flour and stir. Cook, stirring, for 2 minutes. Add tomato juice, salt and paprika. Cook until thickened. Place cabbage in shallow baking dish and pour sauce over. Top with bread crumbs and cheese. Bake at 350° F., uncovered for 30 to 40 minutes.

*Bonnie C.*

### GERMAN CABBAGE

1 medium cabbage, coarsely shredded	1 c. sugar
2 green peppers, thinly sliced	2 tsp. dry mustard
1 onion, thinly sliced	1 tsp. celery seed
1 c. vinegar	1 c. oil

Combine vegetables in a pot. Add vinegar, sugar, dry mustard and celery seed. Bring mixture to a boil and simmer for 10 minutes. Pour oil over vegetables while hot. Mix and serve.

*Dorothy B.*

### PENNSYLVANIA RED CABBAGE

2 Tbsp. bacon drippings	2 c. chopped apples
4 c. shredded red cabbage	¼ c. brown sugar
¼ c. cider vinegar	¼ c. water
1 ¼ tsp. salt	½ tsp. caraway seed

Heat drippings in skillet; add remaining ingredients and a dash of pepper. Cover tightly and cook over low heat, stirring occasionally, for 20 minutes. May be served hot or cold. Serves 4 to 5.

### CANDIED CARROT CASSEROLE

2 lb. carrots, grated	½ c. slivered almonds
Salted water	1 stick melted butter
¼ to ½ c. brown sugar	1 c. plain dry bread crumbs
½ stick butter	

Boil carrots in salted water just until tender. Do not overcook. Drain. Add brown sugar and ½ stick butter. Toss together and place in 8x12 inch Pyrex pan or other shallow casserole dish. Set aside.

Topping: Saute almonds in stick of butter; add bread crumbs. Toss together and pour over carrots. May be served immediately or refrigerated for later use. Heat at 350° F. until hot. Serves 6 to 8.

*Carolyn M.*

## CARROT CASSEROLE

½ c. chopped onion	½ tsp. salt
¼ c. chopped green pepper	½ tsp. oregano
2 Tbsp. butter	Dash of pepper
1½ c. thin sliced carrots	8 oz. tomato sauce
1½ c. thin sliced celery	¼ c. water

Saute onion and pepper with butter in saucepan until soft, but not brown. Add remaining ingredients. Heat to boiling and cook for 5 to 10 minutes. Pour into casserole, cover and bake at 350° F. for 1 hour.

## SPICED CARROTS

1 or 2 cans whole carrots, drained	18 whole cloves
1 c. vinegar	1 stick cinnamon
1 c. sugar	1 bay leaf
18 whole allspice	

Cook vinegar, sugar and spices for 5 minutes. Pour over carrots. Let soak overnight. These carrots will keep almost as well as a jar of pickles.

*Betty N.*

## BAKED CORN

1 egg	4 Tbsp. butter
Pinch of salt	4 Tbsp. flour
1 (16 oz.) can whole kernel corn or 10 oz. pkg. frozen corn	2 c. milk
	Buttered crumbs

Add unbeaten egg and salt to corn; reserve. To make white sauce, melt butter and add flour and milk. Cook until thickened. Alternate layer of corn and white sauce in a buttered baking dish. Top with buttered crumbs. Bake at 350° F. for ½ hour. Serves 4.

*Charlotte H.*

## CORN PUDDING

4 c. frozen loose packed whole kernel corn	½ tsp. white pepper
4 c. milk	6 eggs
4 Tbsp. melted butter	1 c. sharp grated cheese
2 Tbsp. sugar	½ c. green pepper
2 tsp. salt	1 c. chopped mushrooms

Beat eggs and combine all other ingredients with eggs. Pour into well greased 3 quart casserole in pan of hot water. Bake at 350° for 1½ hours. Serves 8.