

FRENCH CANADIAN MEAT PIE TORTIERE

1½ c. fresh bread, cubed	¼ tsp. sage
1 (10 oz.) can consomme	¼ tsp. poultry seasoning
2 Tbsp. cooking oil	⅛ tsp. nutmeg
2½ lb. ground beef	Double crust pastry
1 onion, chopped	½ c. Cheddar cheese, grated
1 tsp. Worcestershire sauce	Poppy or sesame seeds
1 tsp. salt	¼ tsp. dry mustard
½ tsp. pepper	½ tsp. paprika

Filling: Combine bread and consomme in bowl and let stand. Cook beef and onion lightly in oil and then drain off the fat. Add the seasoning and combine with the bread mixture.

Crust: Prepare double crust pastry from favorite recipe, adding cheese, paprika and dry mustard to the flour mixture. Line 9 inch pie pan. Pour in meat mixture and cover with crust. Moisten crust and sprinkle with seeds. Bake at 375° F. for 45 minutes, or until filling bubbles.

Janet S.

STUFFED PEPPERS

4 medium green peppers	1½ tsp. salt
1 lb. lean ground beef	Dash of pepper
2 c. cooked rice	1 (16 oz.) can Hunt's tomato bits
¼ c. chopped onion	1 c. shredded Cheddar cheese

Wash and cut tops off peppers and remove seeds. Brown ground beef lightly, draining juice. Mix ground beef, rice, onion, salt, pepper and ½ cup of tomato bits. Fill peppers. Top with Cheddar cheese. Arrange in shallow baking dish. Pour remaining sauce over peppers. Cover and bake at 350° F. for 1 hour.

Beverly

BEEF AND CHEESE CRESCENTS

1 lb. ground beef	2 (8 oz.) cans Pillsbury refrigerated quick crescent rolls
¼ c. chopped onion	2 tsp. toasted sesame seeds
¾ c. Kraft barbecue sauce	
6 slices American cheese	

Brown ground beef and onions. Drain. Stir in barbecue sauce. Unroll dough into 4 long rectangles on ungreased cookie sheet. Overlap long sides, firmly press perforations and edges to seal. Pat to form 15x13 inch rectangle. Spread meat mixture lengthwise in a 4 inch wide strip down center of dough to within 1 inch of ends. Top meat mixture with cheese. Fold shorter sides of dough 1 inch over filling. Bring long sides of dough over filling, overlapping edges. Pinch edges to seal. Sprinkle with sesame seeds. Bake at 375° F. for 20 to 25 minutes, or until golden brown. Let stand 5 minutes before serving. Serves 6.

Audry D.

TEXAS HASH

1 lb. ground beef
1 small onion
½ green pepper
1 tsp. chili powder

¼ c. rice (Uncle Ben's converted)
1 (1 lb.) can tomatoes
Salt and pepper

Brown the beef with the chopped onion and green pepper. Combine with chili powder, rice, tomatoes, salt and pepper and pour into baking dish and bake at 350° F. for 1 hour. This is a great last minute, quick dish. It is hearty and good with a tossed salad and rolls. Everybody likes it, but especially men and children. Serves 4.

Paula M.

BEEF AND MUSHROOMS

1 lb. ground beef
2 Tbsp. bread crumbs
2 Tbsp. chopped onions
2 Tbsp. chopped parsley
½ tsp. salt
1 egg, slightly beaten
3 Tbsp. water

2 Tbsp. butter
1 (8 oz.) can sliced mushrooms
1 small onion, sliced
1 (13¾ oz.) can beef broth
¼ c. water
2 Tbsp. flour
Rice or noodles

Combine first 6 ingredients and 1 tablespoon water. Shape into balls and brown in butter. Push to one side of pan. Add mushrooms and onion; cook until onion is tender. Add broth and remaining water and cook 15 minutes. Stir often. Serve with rice or noodles. Serves 4.

Janet B.

MEAT-IN-A-SKILLET

1 lb. ground beef
4 large potatoes, thinly sliced
2 (1 lb.) cans tomatoes

1 (1 lb.) can whole kernel corn
1 onion, sliced
Salt and pepper to taste

Cook beef in skillet until brown. Drain fat from beef. Add potatoes, tomatoes, corn and onion in layers. Sprinkle with salt and pepper. Cover skillet, reduce temperature. Simmer for 1 hour. Delicious served immediately and as leftovers reheated.

Linda S.

BUDGET BEEF STROGANOFF

½ c. onion, chopped
1 clove garlic
¼ c. butter
1 lb. ground beef
2 Tbsp. flour

1 tsp. salt
¼ tsp. pepper
1 lb. mushrooms, sliced
1 c. sour cream
1 can cream of chicken soup

Saute onions and garlic in butter. Stir in meat. Stir in flour, salt and pepper and mushrooms. Stir in soup. Simmer 10 minutes. Stir in sour cream. Serve over buttered noodles.

S. Family

PECADILLO

1 lb. ground beef	¼ tsp. allspice
1 chopped onion	¼ tsp. pepper
1 chopped clove garlic	1 (2 oz.) jar undrained olives (stuffed)
2 Tbsp. olive oil	¼ c. raisins
1 (1 lb.) can tomatoes	1 Tbsp. capers, drained
½ tsp. chili powder	

Brown meat; pour off excess fat. Remove from pan and brown onion and garlic in olive oil. Add remaining ingredients and cook over low heat for about 30 minutes, or until almost dry. Serve with rice. Serves 4.

Joan H.

CORNE BEEF CASSEROLE

12 oz. can corne beef, broken	1 c. milk
¼ lb. processed American cheese, chopped	½ c. chopped onion
10½ oz. can cream of chicken soup	8 oz. pkg. noodles, cooked, drained
	1 c. crumbs

Mix all ingredients and place in casserole; mix and top with crumbs. Bake at 375° F. for 30 to 40 minutes.

For variety: Add 1 (10 ounce) package frozen peas or substitute tuna for corne beef. Serves 6.

Marian T.

REUBEN CASSEROLE

1 (27 oz.) can sauerkraut, drained	2 c. shredded Swiss cheese
2 medium tomatoes, thinly sliced	1 (10 oz.) can refrigerated buttermilk biscuits
2 Tbsp. Thousand Island dressing	2 rye crackers, crushed
2 Tbsp. butter	¼ tsp. caraway seeds
½ lb. sliced corne beef, shredded	

Spread sauerkraut in a 13x9x2 inch baking dish. Arrange tomato slices over sauerkraut. Spread with salad dressing and dot with butter. Top with corne beef and cheese. Bake at 425° F. for 15 minutes. Separate each biscuit into 3 thin layers; arrange over casserole. Sprinkle with rye cracker crumbs and caraway seeds. Bake 15 to 20 minutes, or until biscuits are golden. Serves 6 to 8.

Janet B.

PASTA FLORENTINE

1 (10 oz.) pkg. frozen, chopped spinach	1 (6 oz.) can tomato paste
1 lb. ground beef	½ tsp. salt
1 medium onion, chopped	Dash of pepper
1 clove garlic, minced	1 (8 oz.) pkg. seashell macaroni
1 Tbsp. salad oil	1 c. shredded sharp Cheddar or American cheese
1 (15½ oz.) jar spaghetti sauce with mushrooms	½ c. bread crumbs
1 (8 oz.) can tomato sauce	2 eggs, well beaten
	½ c. salad oil

Cook spinach according to package directions. Drain, reserving the liquid. Add enough water to spinach liquid to make 1 cup. Set aside spinach and the liquid. Brown ground beef, onion and garlic in oil. Stir to crumble beef. Stir spinach liquid, spaghetti sauce, tomato sauce, tomato paste, salt and pepper into meat. Simmer 10 minutes; set aside. Cook macaroni according to package directions. Drain. Combine macaroni, spinach, cheese, bread crumbs, eggs and ½ cup oil. Stir gently to mix well. Spread evenly in a tightly greased 9x13x2 inch baking dish. Top with meat sauce. Bake at 350° F. for 30 minutes. Serves 8 to 10.

Carole McC.

NOODLE CASSEROLE

½ lb. wide egg noodles	¼ tsp. oregano
2 Tbsp. oil	1 tsp. minced parsley
2 cloves garlic, minced	3 (6 oz.) cans tomato paste
1 small onion, diced	1½ c. water (hot)
1½ lb. ground beef	1 pt. Ricotta cheese
¼ tsp. pepper	2 beaten eggs
2½ tsp. salt	½ lb. Mozzarella cheese
¼ tsp. marjoram	¼ c. Parmesan cheese
¼ tsp. basil	

Boil noodles until just done and drain. Heat oil in large skillet and saute garlic and onions till soft. Add ground beef and seasonings; brown. Add tomato paste and hot water. Simmer 5 minutes. Blend Ricotta cheese and eggs. In a 9x13x2 inch pan, layer noodles, meat mixture, Ricotta and Mozzarella cheeses. Repeat, then sprinkle Parmesan cheese on top. Bake 45 minutes at 350° F.

Betty and Jerry

NOODLE SURPRISE

1 lb. ground beef	¼ lb. Velveeta cheese
1 medium onion, chopped	1 pkg. medium egg noodles
2 cans Campbell's ABC vegetable soup	

In a skillet, brown ground beef and onions. Cook noodles in salted boiling water till just done. Drain and add soup and ½ of cheese (cubed). Place in heatproof casserole dish and top with remaining cheese (sliced). Bake in 400° F. oven for 10 minutes, until it bubbles. Serves 6.

Billie C.

YUKON PETE

5 strips bacon, diced	1 tsp. salt
2 onions, chopped	1 lb. hamburger
2 lb. macaroni	2 cans tomato soup

Cook bacon and onions until brown. Bring to boil 4 quarts water in a large pot. Add salt and macaroni and cook until tender. Drain. Add hamburger in small chunks to the bacon and onions and fry until brown. Add tomato soup to mixture. Do not add water. Keep this sauce warm, but do not boil. Add the hamburger sauce to the macaroni. Stir and heat slowly and serve piping hot.

Note: Ham may be used instead of hamburger. If you use ham, add chunks of Cheddar or American cheese when heating mixture just before serving. Also great for camping trips.

Augusto M.

CHILI

To 1 recipe of Easy Spaghetti Sauce, add:

1 (16 oz.) can tomatoes, cut up	1 ½ tsp. cumin powder
1 to 2 c. water	2 to 3 (15½ oz.) cans red kidney beans
2 to 3 tsp. chili powder	

Use basic spaghetti sauce recipe. Eliminate oregano and add remaining ingredients. Add kidney beans about 5 minutes before serving. Serves 6 to 8.

Sue T.

WORLD'S BEST CHILI

¼ c. vegetable oil	2 Tbsp. salt
1 ¾ lb. onions, chopped	4 Tbsp. each of dried basil and oregano
2 lb. hot Italian sausage meat	6 (28 oz.) cans whole tomatoes, drained
8 lb. ground chuck	¼ c. lemon juice
1 ½ Tbsp. black pepper	3 (16 oz.) cans kidney beans, drained
2 c. tomato paste	4 green peppers, chopped
3 Tbsp. garlic, minced	
3 oz. ground cumin seed	
4 oz. chili powder	
½ c. prepared Dijon mustard	

Heat oil in large soup kettle. Add onion and cook over low heat until tender and translucent, about 10 minutes. Cook ground chuck and sausage meat in large frying pan. Keep crumbled. This will have to be done in batches. Drain excess fat well and discard. Add meat to onions in kettle. Over low heat stir in black pepper, tomato paste, garlic, cumin seed, chili powder, mustard, salt, basil and oregano. Add drained tomatoes (they cook better if you briefly run them through a blender or food processor). Add lemon juice, peppers and kidney beans. Stir well, bringing to a boil. Simmer for 15 to 30 minutes. May be garnished with chopped onion and/or grated cheese. Serves 35 to 50.

Winston G.

CHILE CON QUESO

1 large onion, chopped fine	1 large jar Cheez Whiz
¼ stick (2 Tbsp.) margarine	½ lb. plain Longhorn cheese
2 small cans chopped green chiles	Tortilla chips
1 medium can mixed tomatoes and green chiles	

Saute onion in margarine; and green chiles, tomatoes and Cheez Whiz. Melt cheese in double boiler completely and add to first mixture. Salt to taste and place in chafing dish or fondue pot. Use tortilla chips for dipping.

Sharon M.

HOGG CHILI

1/2 onion	1 Tbsp. sugar
1/2 bell pepper	2 Tbsp. salt
1 1/2 to 2 lb. ground beef	1 tsp. black pepper
1 to 2 cans tomatoes	25 drops Tabasco sauce
1 can boiling water	1 can red kidney beans
1 (4 oz.) can chili powder	

Saute the onion and pepper in oil. Brown the ground beef and drain off grease. Add the tomatoes and water. Mix and add chili powder, sugar, salt, pepper and Tabasco sauce in 1 cup of cold water. Add to meat and simmer for 2 hours. When ready, add red kidney beans. Drink plenty of cold water.

Hint: Meat is better if coarse ground chuck or stew meat.

WESTERN MEAL IN ONE

1 lb. ground beef	1 (No. 2) can tomatoes
1 clove garlic, minced	1 (16 oz.) can kidney beans
1 tsp. salt	3/4 c. rice, uncooked
1 large onion, chopped	1/4 c. chopped ripe olives
1 tsp. chili powder	1/4 c. grated Cheddar cheese
Dash of pepper	

Brown ground beef. Add garlic salt, onion, chili powder and pepper and saute 5 minutes. Stir in tomatoes and kidney beans. Pour into greased 2 quart casserole dish. Bake at 350° F. for 45 minutes. Sprinkle top with olives and cheese. Bake another 15 minutes.

CINCINNATI CHILI CON CARNE

4 c. beef broth	1/4 tsp. ground allspice
2 lb. ground beef	1/4 tsp. ground cloves
1 Tbsp. olive oil	1 tsp. (or more) hot red pepper
3 c. onions, finely chopped	2 c. tomato sauce
1 Tbsp. garlic, finely minced	2 Tbsp. vinegar
1/4 c. (or more) chili powder	1/2 oz. (1/2 sq.) unsweetened chocolate
1 tsp. ground cumin	
1 tsp. ground cinnamon	

Put broth in kettle; add beef a little at a time. Bring to boil. Cover and simmer 30 minutes. Saute onions in oil; stir often. When they start to brown, set aside. Add the garlic, spices and tomato sauce to the onion and bring to boil. Add this mixture to the beef and broth mixture with vinegar and unsweetened chocolate. Simmer at least 1 hour.

Dick K.

CINCINNATI CHILI (Four-Way)

4 medium onions	2½ tsp. cinnamon
1 clove garlic	1 tsp. red pepper
1 Tbsp. Crisco	Couple dashes of Worcestershire
2 lb. ground beef	sauce
1½ Tbsp. vinegar	30 to 35 allspice balls (tied in muslin
1 (6 oz.) can tomato paste	cloth)
5 to 6 bay leaves	1 qt. water
2 to 3 chili peppers	

Finely chop the onion and garlic and brown in the Crisco. Add the beef and brown lightly. Add the vinegar, tomato paste, bay leaves, chili peppers, cinnamon, red pepper, Worcestershire sauce, allspice, salt and pepper and water. Cook slowly for at least 3 hours. Add more water if needed. Remove the bay leaves and allspice bag. Skim off fat. Serve over spaghetti with chopped raw onions and shredded Cheddar cheese. Serves 6.

Janet B.

CHILI

1 can chili powder	½ tsp. garlic powder
½ c. cold water	3 lb. lean ground meat
1 Tbsp. salt	2 c. onion, chopped fine
3 Tbsp. sugar	1 medium bell pepper, chopped fine
1 Tbsp. dry mustard	10 Tbsp. oil
20 shakes Tabasco sauce	6 cans chopped tomatoes
½ tsp. black pepper	3 (16 oz.) cans chili beans
½ tsp. white pepper	

Mix seasoning (first 9 ingredients) before starting and set aside. Saute onion and bell pepper in the oil. Brown meat. In 3 cups of boiling water, add chopped tomatoes and seasoning. Cook 3 hours on simmer. When done, add chili beans and heat through.

CINCINNATI FOUR-WAY CHILI (From scratch)

2 Tbsp. butter	1 tsp. crushed dried red pepper
2 lb. ground beef	1½ tsp. salt
6 bay leaves	1 tsp. ground cumin
1 large onion, chopped finely	½ tsp. oregano
4 tsp. vinegar	1 (6 oz.) can tomato paste
6 medium cloves garlic, chopped	6 c. water
finely	1 (16 oz.) can kidney beans, drained
2 Tbsp. ground red chili pepper	½ lb. vermicelli, cooked al dente
(hot, mild or combination)	1 small onion, chopped finely
2 tsp. ground allspice	½ c. grated Cheddar cheese
1 tsp. cinnamon	½ c. sour cream (optional)

In large Dutch oven, melt butter. Add beef and saute. Break up lumps. Stir in next 12 ingredients. Taste and adjust to your liking. If too sweet, add vinegar. If too mild, add chili pepper. Boil mixture, then simmer 2 to 4 hours. Add beans ½ hour before serving. Place small amount of cooked vermicelli in individual bowls. Spoon on a generous amount of chili. Top with chopped onion and grated cheese. A dollop of sour cream may be added if desired.

Leslie L.

OPEN MEETING NIGHT CHILI

1 lb. ground beef	1 bay leaf
1 small onion, chopped	1 tsp. Worcestershire sauce
1 tsp. chili powder	15 oz. can tomato sauce
1 pkg. chili mix	30 oz. kidney beans, drained

Brown beef; pour off fat. Add other ingredients, cover, cook for 2 to 3 hours, simmering. Serves 6 to 7.

Louise A.

TACO SALAD

1 lb. ground beef	1 pkg. Hidden Valley original Ranch salad dressing mix
½ tsp. ground cumin seed	1 (10 oz.) pkg. Doritos, crushed
1 head lettuce	Bottled taco sauce
4 tomatoes, chopped	
8 oz. grated Cheddar cheese	

Brown ground beef; drain. Add cumin seed. Cool. Shred lettuce. Combine with tomatoes and cheese in a large salad bowl. Toss with ground beef. Make salad dressing mix and add to salad. Serve salad with crushed Doritos. Top with bottled taco sauce. Serves 4 to 6.

Gail E.

TACO RICE SKILLET

1 lb. ground beef	1 (1¼ oz.) pkg. taco seasoning mix
1 medium onion, chopped	1 c. shredded Cheddar cheese
1 (16 oz.) can tomatoes, chopped	2 c. shredded lettuce
1 c. converted rice	

Brown beef with onion in 10 inch skillet. Drain off fat. Drain and cut up tomatoes, reserving liquid. Add water to juice to make 2½ cups liquid. Add tomatoes, liquid, rice and taco seasoning to beef in skillet. Stir. Bring to a boil. Reduce heat and cover. Simmer till liquid is absorbed, about 25 minutes. Stir occasionally. Top with shredded cheese and lettuce before serving. Serves 4 to 6.

Jeanine Y.

ROLLED CREAM TACOS

1 can evaporated milk	1 can tomatoes
1 lb. ground beef, browned, cooled	1 can diced green chilies
20 corn tortillas	1 lb. Velveeta cheese
1 onion, chopped	

Saute onions and add chilies. Make sauce with milk, cheese, onions, chilies and tomatoes. Do not boil; simmer until thick. Lightly fry tortillas in oil about 1 minute. Roll beef in tortillas and place in casserole dish. Pour sauce over tortillas and bake at 350° F. until hot. Serves 10 to 12.

Betty R.

TOSTADAS DELIGHT

1 (16 oz.) can refried beans	1 tsp. lemon juice
1 c. sour cream	12 to 16 oz. Cheddar cheese,
1 small head lettuce, shredded	shredded
1 medium avocado	2 ripe tomatoes, chopped
1 Tbsp. chopped green onion	1 bag Tostada chips

Peel and mash avocado. Mix with onion and lemon juice. Spread refried beans on platter. Spread a layer of sour cream over beans. Layer lettuce and tomato. Spread with avocado. Sprinkle with cheese. Serve with Tostada chips. Serves 6.

BURRITO SUPREME WITH ENCHILADA SAUCE

8 medium flour tortillas	1 can mild enchilada sauce
1 lb. ground beef, browned, cooled	1 bottle taco sauce
1 lb. grated sharp cheese	1 large onion, chopped
1 can refried beans	1 pt. sour cream (optional)

Cook ground beef and let cool. Spread each tortilla with refried beans. Add 1 1/2 tablespoons each of beef, cheese, onion, sour cream and taco sauce. Roll each one up and place in casserole dish. Pour enchilada sauce over them. Top with remaining grated cheese and bake at 350° F. until cheese is melted and bubbly. Serves 8.

Betty R.

MEATBALLS AND SAUCE OVER RICE

2 lb. ground beef	2 eggs, slightly beaten
1/2 tsp. salt	2 cans cream of celery soup
1/2 c. dry bread crumbs	1 c. milk
1/2 c. minced onion	4 Tbsp. chopped parsley

Combine first 5 ingredients. Shape into balls and brown. Pour off drippings. Combine soup, milk and parsley. Heat slowly. Add meatballs and simmer for 20 minutes. Serve over rice. Serves 8 to 10.

Mickey

JOANIE'S MEATBALLS OR SHORT RIBS

Meatballs:

1 lb. pork or sausage	1/3 c. Parmesan cheese
2 lb. ground beef	1/4 c. chopped parsley
1 tsp. garlic salt or powder	Salt and pepper
2 eggs	4 lb. short ribs
3/4 c. bread crumbs	

Sauce:

1 large onion, chopped	1 tsp. garlic salt or powder
4 (6 oz.) cans Contadina tomato paste	1 tsp. oregano or basil or both
3 small cans tomato sauce	½ gal. water
	Large corn size pot (pan)

Mix all ingredients for meatballs. Using ¼ cup measure, make about 40 meatballs and set aside.

Sauce: Mix all ingredients for sauce and simmer 2 hours. Add meatballs and ribs to make 2 meals at one time. Cook until tender.

To serve: Put short ribs and 2 cups of sauce in another casserole dish for another day. Serve meatballs and sauce with cooked spaghetti. Serves 8 to 10.

Karmen L.

ITALIAN MEATBALLS AND SPAGHETTI

Meatballs:

2 lb. ground beef	Salt and pepper to taste
1 egg	1 Tbsp. Italian seasoning
½ c. Italian bread crumbs	4 Tbsp. Parmesan cheese

Sauce:

2 cloves garlic	2 (15 oz.) cans tomato sauce
1 small onion, diced	1 (12 oz.) can tomato paste
1 Tbsp. Italian seasoning	½ green pepper, diced
1 Tbsp. sugar	Salt and pepper to taste

Combine ingredients for meatballs and roll into balls (keep hands wet to prevent sticking). Combine all ingredients for sauce, adding 2 cans water. Place meatballs in sauce and simmer for 2½ hours. Serves 8 to 10.

SPAGHETTI DELIGHT

1 lb. ground beef	½ pkg. spaghetti sauce mix
2 Tbsp. olive oil	1 (15 oz.) can tomato sauce
1 tsp. oregano	1 lb. spaghetti
½ tsp. garlic powder	Parmesan cheese
1 medium onion, chopped	

Brown ground beef in olive oil. Drain. Add oregano, garlic powder. Stir in spaghetti sauce mix and tomato sauce. Cover and simmer for 40 minutes. Cook spaghetti according to directions. Pour sauce over hot spaghetti. Sprinkle with Parmesan cheese. Serves 6.

Louise A.

SPAGHETTI SAUCE WITH MEATBALLS

Sauce:

6 to 8 fresh tomatoes or 2 cans
Italian plum tomatoes
1 (6 oz.) can tomato paste
2 tsp. sugar
2 tsp. salt
2 Tbsp. olive oil

1 Tbsp. oregano
2 (8 oz.) cans mushrooms
2 medium onions, chopped
1 green pepper, chopped
1 clove garlic, minced

Meatballs:

1½ lb. beef
¼ lb. pork
¼ lb. veal

2 eggs, beaten
1 c. bread crumbs
1 tsp. salt

Saute onion, green pepper and garlic in olive oil. Remove to small bowl. Combine ingredients for meatballs and form into balls. Brown in same pan, adding more oil if needed. Remove to crock pot. Add onions and remaining ingredients. Cook at high heat for 2 to 3 hours. Turn heat to low and cook 5 to 6 hours more, uncovered. When sauce is desired thickness, cover crock pot.

SPAGHETTI CARBONARA

1 lb. spaghetti
⅓ lb. bacon, diced, sauteed until
crisp
1 medium onion, chopped
1 Tbsp. butter or margarine

1 c. chicken broth
2 eggs, slightly beaten
4 oz. Parmesan cheese
2 Tbsp. chopped parsley
Salt and pepper to taste

Cook spaghetti in boiling, salted water until just tender. Drain. Toss the remaining ingredients with the hot spaghetti in a large bowl. Serve immediately. Serves 4 to 6.

Jeanine Y.

ITALIAN CARBONARA

1 lb. fine spaghetti, cooked, drained
2 Tbsp. oil
2 Tbsp. butter
Pinch of garlic powder
2 c. (½ lb.) chopped ham
¼ lb. (4 to 5 slices) bacon, cooked,
diced

⅓ c. Parmesan cheese
¼ c. chopped parsley
½ tsp. salt and pepper
3 eggs, well beaten
¼ c. ripe pitted olives, sliced

Cook spaghetti al dente (barely tender); drain and set aside. Add oil, butter, garlic and ham; saute. Add the spaghetti, bacon, cheese, parsley and stir well. Turn off heat; pour eggs over all quickly and toss to coat evenly. Add olive slices and serve at once. Serves 6.

Karmen L.

EASY SPAGHETTI SAUCE

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| 1 ½ lb. hamburger | 1 (6 oz.) can tomato paste |
| 1 medium onion | ½ tsp. sugar |
| 2 (28 oz.) cans whole tomatoes | 1 to 1 ½ tsp. each of oregano and basil |
| 1 (15 oz.) cans tomato sauce | |

Cook hamburger and remove from drippings. Cook onion lightly in drippings and drain. Cut up tomatoes. Add remaining ingredients and simmer for about 1 ½ hours.

Sue T.

SPAGHETTI SAUCE

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| 4 lb. ground beef | ½ green pepper, diced |
| 2 medium onions, diced | 1 Tbsp. Worcestershire sauce |
| 2 (No. 2½) cans tomato sauce | 1 Tbsp. garlic salt |
| 1 (No. 2½) can tomatoes | 1 tsp. salt |
| 1 (6 oz.) can tomato paste | ½ tsp. pepper |
| 1 c. water | 1 Tbsp. Italian seasoning |
| 1 (6 oz.) can mushroom slices | 1 bay leaf |

In large skillet, brown ground beef. Drain. Add remaining ingredients and bring to a boil. Turn down heat and simmer for 6 to 8 hours.

Judi D.

MEAT BALLS (Stretch Your Meat Dollar)

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| 1 c. cottage cheese | 1 onion, chopped fine |
| ½ c. chopped nuts | 3 Tbsp. chopped parsley |
| 1 c. bread crumbs (Pepperidge Farm recommended) | ¼ to ½ tsp. sage |
| 4 eggs, beaten | Garlic powder to taste |

Gravy:

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| 1 can mushroom soup | 1 env. George Washington broth |
| ½ can water | |

Mix ingredients. Form into walnut size balls and deep fry. Pour gravy over and bake for 45 minutes at 350° F.

Bonnie C.

SWEDISH MEATBALLS

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| 2 lb. ground beef | ½ large jar grape jelly |
| 1 bottle chili sauce (Hunt's or Heinz) | |

Do not season meat with salt and pepper. Make small, walnut size meat balls. Melt chili sauce and jelly together in saucepan. Add meatballs and cook over low heat until done. To serve, place in fondue pot or chafing dish. These meatballs may be simmered for a long time.

SWEDISH MEATBALLS

1 can cream of celery soup	1 egg
1/2 soup can of water	2 tsp. minced onion
1 lb. ground beef	1 tsp. salt
2/3 c. fine dry bread crumbs	1 Tbsp. chopped parsley

Blend cream of celery soup with water. Measure out 1/4 cup of soup mixture. Combine soup mixture with next 6 ingredients. Shape into balls one inch in diameter. Put meatballs on broiler rack and broil at 400° F. for 15 minutes. Turn over and broil a few minutes more, till slightly browned. Put browned meatballs in crock pot with remaining soup mixture and heat through until ready to eat.

Jeanine Y.

MEAT LOAF

2 lb. ground beef	2 1/2 tsp. salt
2 c. fresh bread crumbs	1 tsp. dry mustard
3/4 c. minced onion	1/4 c. milk
2 eggs	1/4 c. catsup
2 Tbsp. horseradish	1/2 c. catsup (spread on top)
1/4 c. green pepper, minced (optional)	

Heat oven to 400°F. Mix first 10 ingredients; shape into loaf. Spread catsup on top. Bake 50 minutes, uncovered. Serves 8.

Joanne E.

MEATLOAF WITH RIPE OLIVES

2 lb. ground beef	1/2 tsp. salt
1 c. chopped onion	1 (6 oz.) can pitted black olives, drained
1 clove garlic, crushed	1 (8 oz.) can tomato sauce
1/4 tsp. pepper	3 bacon slices, halved
1/2 tsp. basil	
1/2 tsp. oregano	

In large bowl, mix all ingredients, except olives, tomato sauce and bacon. Mix in olives, reserving 5 for garnish. In baking pan, shape mixture into a 4x12 inch round loaf. Pour tomato sauce over loaf. Lay bacon slices across loaf. Bake at 350° F. for 1 hour and 15 minutes. Garnish with olives. Serve hot or cold. Serves 8.

Peggy W.

MARVELOUS MEATLOAF

2 lb. ground beef	1 tsp. Accent
1 pkg. onion soup mix	1/2 c. catsup
1 c. bread crumbs	2 eggs

Mix all ingredients and bake in loaf at 370° F. for 1 hour and 15 minutes. Cool for 10 minutes, then serve. Serves 8 to 10.

Jeanine Y.

TAMALE PIE

1 lb. ground beef	2 to 3 tsp. chili powder
1 c. chopped onions	1½ c. sharp Cheddar cheese cubes
2 green peppers, chopped	1 clove garlic
1 (10 oz.) can whole kernel corn	1 Tbsp. sugar
1 (16 oz.) can chopped ripe olives	1 Tbsp. salt

Topping:

½ tsp. salt	2 c. cold water
1 Tbsp. sugar	1 c. yellow corn meal

Saute ground beef. Add onion and green pepper. Add remaining ingredients and simmer 25 minutes. Pour into 9 x 13 x 1½ inch glass baking dish.

Topping: Dissolve salt and sugar in water. Stir corn meal into water. Cook, stirring constantly until thickened. Spread over meat mixture. Bake at 375° F. for 40 minutes.

Jeanine Y.

TAMALE BALLS

Meatballs:

1 lb. ground beef	¼ c. flour
1 lb. ground pork	4 cloves garlic, minced
1½ c. corn meal	1 Tbsp. chili powder
¾ c. tomato juice	2 tsp. salt

Sauce:

3 (1 lb.) cans tomatoes	2 tsp. salt
1 Tbsp. chili powder	

Meatballs: Combine all ingredients and mix well with hands. Form into small balls about the size of large marbles. Place in sauce and simmer 2 hours.

Sauce: Mash tomatoes with fork or potato masher and combine with chili powder and salt.

Libby M.

MEYER'S MEAT PIE ROMA

1 lb. ground beef	¾ c. water
½ c. chopped green sweet pepper	1 (8 oz.) can biscuits
1 pkg. Kraft or French's Italian spaghetti sauce mix	1 (6 oz.) pkg. (4 slices) Mozzarella cheese
1 (6 oz.) can tomato paste	¼ c. Parmesan cheese

Brown meat; drain fat. Add green peppers. Cook until tender. Stir in sauce mix, tomato paste and water. Simmer 10 minutes. Line greased 9 inch pie plate with biscuits; press together to seal. Press biscuits so that pie pan bottom and sides are covered. Sprinkle ¼ cup Parmesan cheese over crust. Fill with ½ of meat mixture. Cover meat with 2 slices of Mozzarella cheese. Pour remaining meat on cheese. Cut remaining Mozzarella cheese into strips; arrange in lattice pattern on pie. Bake at 400° F. for 15 to 20 minutes. Serves 4.

Joe and Carolyn M.

PIZZA RUSTICA

Pastry for 2 crust pie	10 oz. tomato puree
5 eggs	4 oz. tomato paste
1 lb. Ricotta cheese	¼ tsp. dried marjoram
2 Tbsp. chopped onion	½ tsp. dried oregano
1 c. grated Parmesan cheese	⅔ c. sliced ripe olives
1 Tbsp. chopped parsley	½ lb. thinly sliced Mozzarella
2 Tbsp. olive oil	cheese
2 cloves garlic	1 very large bell pepper

Pastry for 10 inch pie: Line 1 crust into a 10 inch pie dish. Beat eggs, stir in Ricotta, onion, parsley and Parmesan. Season with salt and pepper. Set aside. Heat olive oil. Add garlic and herbs. Stir in tomato puree, tomato paste, olives. Season with salt and pepper. Slice Mozzarella and green pepper. Now assemble.

Spread ½ the Ricotta cheese in the prepared pie shell. Arrange over it, ½ the Mozzarella slices. Cover with ½ the tomato sauce and spread ½ the green pepper over it. Repeat all the layers and cover with the top crust. Pinch the edges securely together and flute. Slash 3 cuts through top crust. Bake at 425° F. for 35 to 40 minutes, until browned. Let stand ½ hour before serving. Serves 6 to 8.

Louise and Pedro A.

PIZZA BURGERS

2 lb. ground beef	1 Tbsp. fennel seed
1 lb. sausage	1 lb. Mozzarella cheese, sliced
3 small cans pizza sauce	Hamburger buns

Brown beef and sausage; drain. Mix cooked meat, sausage and fennel seed in large skillet. Cook over low heat for several hours. Spoon onto buns, top with slice of cheese and bake in 300° oven until cheese is melted. May have to add more sauce if too dry. Serves 15 to 17.

Kay M.

BREAKFAST PIZZA

1 to 2 Tbsp. margarine	½ tsp. Parmesan cheese
2 eggs	1 English muffin, split
1 Tbsp. cooked, crumbled bacon	2 Tbsp. pizza sauce

Heat margarine in skillet. Break eggs into skillet. Sprinkle with cheese and bacon. Reduce heat and cook slowly to desired doneness. While eggs are cooking, toast English muffin. Drain eggs on absorbent paper. Spread heated pizza sauce on English muffin. Top with cooked eggs. Serves 1.

Pat R.

PIZZA CASSEROLE

2 lb. Bob Evans sausage	1 green pepper, chopped
2 (No. 2) cans stewed tomatoes	1 to 1½ c. grated Cheddar cheese
2 tsp. Italian seasoning	1 pkg. thin noodles
2 garlic cloves, chopped fine	½ c. Parmesan cheese

Brown sausage: drain. Add stewed tomatoes, Italian seasoning, garlic, green pepper and Cheddar cheese. Then cook noodles; drain. Mix with other ingredients. Add Parmesan cheese on top. Bake 40 minutes at 400° F. Serves 8.

Gail E.

LASAGNA

1 recipe Easy Spaghetti Sauce
1 lb. lasagna noodles, cooked
12 oz. Ricotta or cottage cheese
1 (8 oz.) box grated Parmesan cheese

8 to 12 oz. shredded Mozzarella cheese

Layer spaghetti sauce, lasagna noodles, Ricotta or cottage cheese, grated Parmesan cheese and Mozzarella cheese. Repeat once, ending with sauce. Sprinkle with Parmesan cheese on top. Bake at 350° F. covered for about 40 minutes. Uncover for about 20 minutes. Serves 6 to 8.

Sue T.

CELEBRATION LASAGNA

1 lb. ground beef
1 tsp. garlic powder
1 (8 oz.) can tomato sauce
1 pkg. spaghetti sauce mix

½ lb. lasagna noodles
½ lb. sliced Mozzarella cheese
½ lb. Ricotta cheese
½ c. Parmesan cheese

Brown ground beef. Add tomato sauce, spaghetti sauce mix and garlic powder. Cover. Simmer 40 minutes. Cook lasagna noodles until tender. Pour ½ of sauce into baking dish. Lay strips of noodles over sauce. Place slices of Mozzarella cheese and spoonfuls of Ricotta over noodles. Repeat, saving some sauce for top. Sprinkle with Parmesan cheese. Bake at 325° F. for about 30 minutes, or until bubbly. Can be made ahead or frozen. Thaw before baking. Serves 6 to 8.

Louise A.

IMPOSSIBLE LASAGNE PIE

½ c. cottage cheese
¼ c. Parmesan cheese
1 lb. ground beef
1 tsp. oregano leaves
½ tsp. basil leaves
1 (6 oz.) can tomato paste

1 c. shredded Mozzarella cheese
1 c. milk
¾ c. Bisquick
2 eggs
1 tsp. salt
¼ tsp. pepper

Cook and drain beef. Grease pie plate, 10 x 1½ inches. Layer cottage cheese and Parmesan cheese in plate. Mix beef, herbs, paste and ½ cup Mozzarella cheese. Spoon on top. Beat milk, baking mix, eggs, salt and pepper for 15 seconds in blender on high. Pour into plate. Bake at 400° F. till knife inserted between center and edge comes out clean, about 30 to 35 minutes. Sprinkle with Mozzarella cheese. Serves 6.

Donna T.

LASAGNE

1 pkg. lasagne noodles
2 Tbsp. oil
2 lb. ground beef
1 small onion, chopped
1 clove garlic
1 can family style tomato puree
1 can tomatoes
2 tsp. parsley
2 tsp. cut celery leaves
2 tsp. sugar
2 tsp. chili powder

2 tsp. basil leaves
½ tsp. nutmeg
1 Tbsp. butter
Salt and pepper to taste
1 c. water
½ lb. Mozzarella cheese, grated
¼ lb. Longhorn cheese, grated
½ lb. Ricotta cheese or large curd cottage cheese
4 Tbsp. Romano cheese, grated

Cook onion in oil until light brown. Put in garlic and ground beef. Cook until color changes. Add remaining ingredients, except cheeses. Simmer for 1½ hours. Cook lasagne noodles in salted water with 1 tablespoon oil added until done. Drain. Do not overcook. In baking dish, layer sauce, noodles and cheeses (Mozzarella, Longhorn and Ricotta), beginning and ending with sauce. Sprinkle top with Romano cheese. Bake, uncovered, at 350° F. for 25 minutes. Serves 8 to 10.

Jenny M.

LASAGNE (Family Favorite)

1 lb. ground beef
1 (No. 2½) can tomatoes
1 (8 oz.) can tomato paste
1 pkg. spaghetti sauce mix
2 tsp. salt
2 garlic cloves, crushed

½ lb. lasagne noodles
½ lb. sliced Mozzarella cheese
½ lb. Ricotta or small curd cottage cheese, drained
½ c. Parmesan cheese, grated

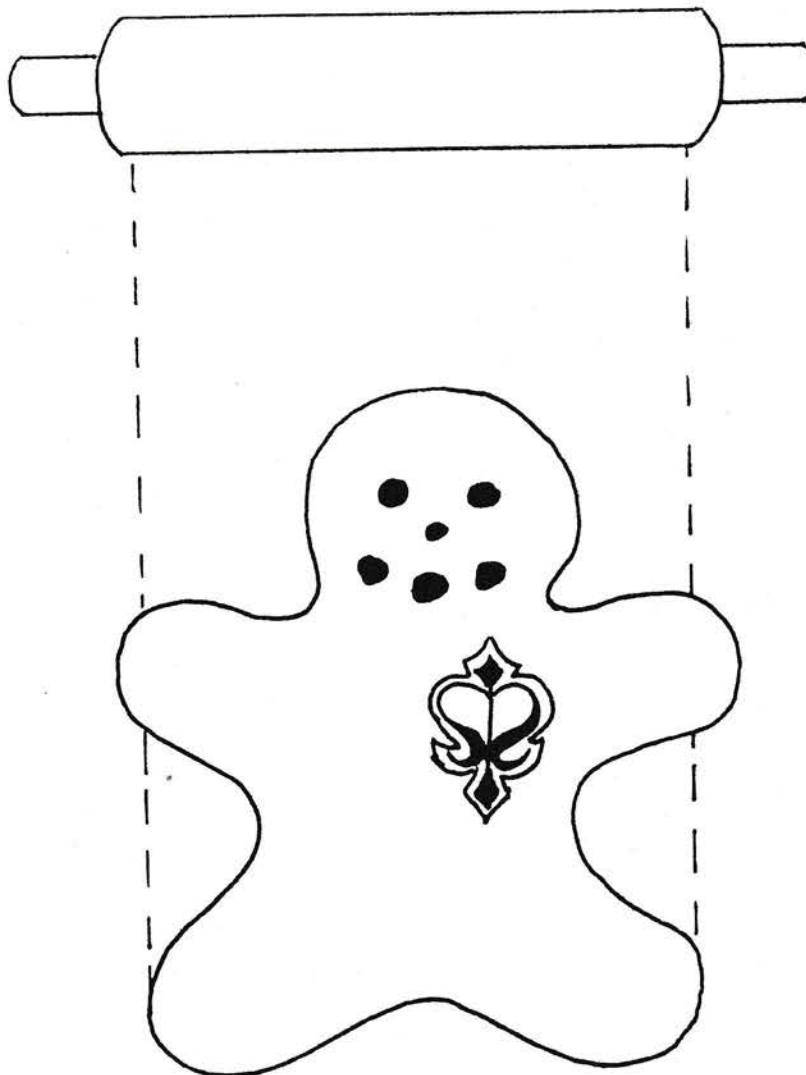
Brown ground beef, broken into small pieces. Drain. Add tomatoes, paste, spaghetti sauce mix, salt and garlic. Cover and simmer 40 minutes, stirring occasionally. Cook noodles in boiling, salted water. Drain and rinse in cold water. Into 12x8x2 inch baking dish, pour ⅓ of meat sauce. Cover with strips of noodles and layers of Mozzarella and spoonfuls of Ricotta. Repeat, ending with meat sauce and top with Parmesan cheese. Bake in 350° F. oven for 30 minutes. Let stand 15 minutes and cut into portion squares.

Notes

Breads

Rolls

Pastry



EQUIVALENT CHART

3 tsp.	1 tbsp.	2 pt.	1 qt.
2 tbsp.	1/8 c.	1 qt.	4 c.
4 tbsp.	1/4 c.	5/8 c.	1/2 c. + 2 tbsp.
8 tbsp.	1/2 c.	7/8 c.	3/4 c. + 2 tbsp.
16 tbsp.	1 c.	1 jigger	1 1/2 fl. oz. (3 tbsp.)
5 tbsp. + 1 tsp.	1/3 c.	2 c. fat	1 lb.
12 tbsp.	3/4 c.	1 lb. butter	2 c. or 4 sticks
4 oz.	1/2 c.	2 c. sugar	1 lb.
8 oz.	1 c.	2 2/3 c. powdered sugar	1 lb.
16 oz.	1 lb.	2 2/3 c. brown sugar	1 lb.
1 oz.	2 tbsp. fat or liquid	4 c. sifted flour	1 lb.
2 c.	1 pt.	4 1/2 c. cake flour	1 lb.
3 1/2 c. unsifted whole wheat flour	1 lb.	4 oz. (1 to 1 1/4 c.) uncooked macaroni	2 1/4 c. cooked
8 to 10 egg whites	1 c.	7 oz. spaghetti	4 c. cooked
12 to 14 egg yolks	1 c.	4 oz. (1 1/2 to 2 c.) uncooked noodles	2 c. cooked
1 c. unwhipped cream	2 c. whipped	28 saltine crackers	1 c. crumbs
1 lb. shredded American cheese	4 c.	4 slices bread	1 c. crumbs
1/4 lb. crumbled blue cheese	1 c.	14 square graham crackers	1 c. crumbs
1 lemon	3 tbsp. juice	22 vanilla wafers	1 c. crumbs
1 orange	1 1/3 c. juice		
1 lb. unshelled walnuts	1 1/2 to 1 3/4 c. shelled		

SUBSTITUTIONS FOR A MISSING INGREDIENT

1 square **chocolate** (1 ounce) = 3 or 4 tablespoons cocoa plus 1/2 tablespoon fat.
1 tablespoon **cornstarch** (for thickening) = 2 tablespoons flour.
1 cup sifted **all-purpose flour** = 1 cup plus 2 tablespoons sifted cake flour.
1 cup sifted **cake flour** = 1 cup minus 2 tablespoons sifted all-purpose flour.
1 teaspoon **baking powder** = 1/4 teaspoon baking soda plus 1/2 teaspoon cream of tartar.
1 cup **sour milk** = 1 cup sweet milk into which 1 tablespoon vinegar or lemon juice has been stirred; or 1 cup buttermilk (let stand for 5 minutes).
1 cup **sweet milk** = 1 cup sour milk or buttermilk plus 1/2 teaspoon baking soda.
3/4 cup **cracker crumbs** = 1 cup bread crumbs.
1 cup **cream, sour, heavy** = 1/3 cup butter and 2/3 cups milk in any sour milk recipe.
1 teaspoon **dried herbs** = 1 tablespoon fresh herbs.
1/2 cup **evaporated milk** and 1/2 cup **water** or 1 cup **reconstituted nonfat dry milk** and 1 tablespoon **butter** = 1 cup whole milk.
1 package **active dry yeast** = 1 cake compressed yeast.
1 tablespoon **instant minced onion, rehydrated** = 1 small fresh onion.
1 tablespoon **prepared mustard** = 1 teaspoon dry mustard.
1/8 teaspoon **garlic powder** = 1 small pressed clove of garlic.
1 lb. **whole dates** = 1 1/2 c. pitted and cut.
3 medium **bananas** = 1 c. mashed.
3 c. **dry corn flakes** = 1 c. crushed.
10 miniature **marshmallows** = 1 large marshmallow.

GENERAL OVEN CHART

Very slow oven	250° to 300° F.
Slow oven	300° to 325° F.
Moderate oven	325° to 375° F.
Medium hot oven	375° to 400° F.
Hot oven	400° to 450° F.
Very hot oven	450° to 500° F.

CONTENTS OF CANS

Of the different sizes of cans used by commercial canners, the most common are:

Size	Average Contents
8-oz.	1 cup
picnic	1 1/4 cups
No. 300	1 3/4 cups
No. 1 tall	2 cups
No. 303	2 cups
No. 2	2 1/2 cups
No. 2 1/2	3 1/2 cups
No. 3	4 cups
No. 10	12 to 13 cups

BREADS, ROLLS, PASTRY

BREADS

BANANA ALL-BRAN NUT BREAD

1 c. sugar	½ tsp. baking soda
¼ c. butter or margarine	½ tsp. salt
1 c. All-Bran	1½ c. bananas
1 egg	2 Tbsp. water
1½ c. flour	½ tsp. vanilla
2 tsp. baking powder	1 c. nutmeats

Cream together sugar and butter. Then add All-Bran. Mix well. Add egg. Break into mixture. Mix flour, baking powder, baking soda and salt together. Add alternately to first mixture with mashed bananas and water. Add vanilla. Add broken nutmeats (optional). Let stand in loaf pan ½ hour before baking. Bake 1 hour at 350° F. Makes 1 loaf.

Libby M.

BANANA NUT BREAD (Baked in crock pot)

½ c. butter	3 Tbsp. water or milk
1 c. sugar	2 c. flour
2 eggs	1 tsp. soda
4 small bananas, mashed (about 2 c.)	½ c. nuts

Cream butter and sugar until fluffy. Beat in eggs, one at a time. Add water and bananas. Thoroughly mix in flour, soda and nuts. Pour into greased and floured Crisco can and cover with 4 layers of paper towels. Bake in covered crock pot on high for 2 to 3 hours, or until done. Any sweet bread recipe may be baked this way without heating the house with the oven and for only about 2 cents of electricity.

Sherry M.

BANANA BREAD

1¼ c. flour	⅔ c. sugar
¾ tsp. baking soda	2 eggs
1½ tsp. cream of tartar	1 c. mashed ripe bananas
½ tsp. salt	½ c. chopped nuts (optional)
⅓ c. shortening	

Grease and flour a 4x8 inch loaf pan. Mix shortening, sugar and eggs well until fluffy. Add flour, baking soda, cream of tartar and salt and mix. Add mashed bananas and nuts, mixing well. Pour into loaf pan and bake for 1 hour in 350° F. preheated oven.

Janet B.

BOSTON BROWN BREAD

1 pt. (2 c.) buttermilk
1 ¼ c. brown sugar
1 tsp. baking soda

1 tsp. salt
1 ¼ c. raisins
2 ¼ c. graham flour

Combine all ingredients and pour into well greased and floured 9x5x4 inch loaf pan. Bake at 350° F. for 1 hour.

Glenda M.

COFFEE CAN BREAD

1 pkg. yeast
4 c. flour
½ c. water
½ c. milk
½ c. margarine

¼ c. sugar
½ c. chopped nuts
½ c. raisins
2 eggs, beaten
2 empty 1 lb. coffee cans

Mix 2 cups flour with yeast. Stir water, milk, margarine, sugar and salt over low heat until margarine melts. Cool for about 5 minutes; add to flour and yeast mixture. Add remaining flour, nuts, raisins and eggs. Dough will be stiff. Knead until dough is smooth and elastic and raisins well distributed. Coat each coffee can inside with shortening. Divide dough in half and place in cans. Cover with plastic tops. Let rise until it reaches to approximately 1 inch from top. Remove tops, bake at 375° F. for about 35 minutes. Makes 2 loaves.

Note: This bread also can be made using whole wheat flour for all or part of the white flour, molasses or brown sugar for white sugar, any dried fruit along with the raisins. Makes great little gifts.

Sharon M.

DOUBLE CORN BREAD

1 (12 oz.) can Spam luncheon meat
1 (8½ oz.) box corn muffin mix
1 (8 oz.) can whole kernel corn,
drained

½ c. Cheddar cheese, shredded

Cut Spam into 8 slices, then diagonally into 16 triangles. Arrange 8 triangles, spoke fashion, in bottom of greased 9 inch round cake pan. Prepare corn bread mix as directed on box; stir in corn and cheese. Pour into pan. Arrange remaining 8 triangles of Spam on top of batter spoke fashion. Bake 25 to 30 minutes at 400° F., until corn bread is golden brown. Serve in wedges with syrup. Serves 4 to 6.

Billie C.

DOUBLE CORN BREAD

1 (8½ oz.) box corn muffin mix
1 egg

¼ c. creamed style corn

In small bowl, blend all ingredients until just mixed. Pour into greased 8 inch square pan and bake in preheated 350° oven for about 25 minutes.

Caryl McV.

CORN BREAD

1 c. corn meal
1/3 c. sugar
3/4 tsp. salt
5 tsp. baking powder

1 c. milk
1 egg
2 Tbsp. salad oil

Mix dry ingredients together; add remaining ingredients. Bake in greased 8 inch pan or cupcake pan. Bake at 425° F. for 20 minutes.

CRANBERRY BREAD LOAF

2 c. flour
1 c. sugar
1 1/2 tsp. baking powder
1/2 tsp. soda
1 tsp. salt

1 orange (juice and rind grated)
2 tsp. melted shortening
1 egg
1/2 c. chopped nuts
1 1/2 c. fresh cranberries

Sift dry ingredients; add egg, 3/4 cup orange juice or add water to make 3/4 cup. Add remaining ingredients. Let stand in greased loaf pan for 20 minutes. Bake in 350° F. oven for 50 to 60 minutes. Makes 1 loaf.

Karmen L.

CRANBERRY BREAD

2 c. flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1 c. sugar
2 Tbsp. oil

1 beaten egg
1/2 c. orange juice
2 Tbsp. hot water
1/2 c. nuts
1 c. cranberries, cut in halves

Combine just till moist. Add nuts and berries. Bake 1 hour at 350° in a greased 8 1/4 x 4 1/2 x 4 inch loaf pan.

Dee V.

CRANBERRY-ORANGE TEA BREAD

2 c. all-purpose flour
1 1/2 tsp. baking powder
1/2 tsp. baking soda
1/2 tsp. salt
1 c. sugar
1/4 c. margarine, melted

1/2 c. finely chopped walnuts
2 c. fresh cranberries, coarsely
chopped
Grated rind and juice of 1 orange
1 egg, well beaten

In mixing bowl, combine first 7 ingredients and mix well. Combine rind, juice, margarine and enough water to make 3/4 cup mixture. Beat in egg. Pour over dry ingredients and mix just enough to dampen. Spoon into greased 9x5x3 inch loaf pan and bake in preheated 350° F. oven for 1 hour and 10 minutes, or until done. Turn out and cool. Store airtight. Keeps about 1 week.

Caryl McV.

SWEET GERMAN YEAST BREAD

1 pkg. dry yeast	½ c. sugar
1 tsp. sugar	1 tsp. salt
¼ c. warm water	½ c. Crisco
3 to 4 c. flour	1 c. milk
2 eggs	

Dissolve yeast and sugar in water. Set aside. Combine in a large bowl, flour, eggs, sugar and salt. Add Crisco to milk and heat to lukewarm. Add yeast mixture and milk mixture to flour mixture. Beat until blended. Let rise until doubled in bulk. Add additional flour until mixture can be poured onto board. Knead in additional flour until dough is no longer sticky. Divide dough into fourths. Shape into strands and braid. Place on greased baking sheet and let stand for 20 minutes. Bake at 350° F. for 30 minutes.

N. Hall

HERB BREAD

1 c. milk, scalded	1 tsp. thyme
4 Tbsp. sugar	1 tsp. rosemary, crushed
2 Tbsp. butter or margarine	2 tsp. salt
2 Tbsp. instant minced onion	2 pkg. active dry yeast
1 tsp. marjoram	4½ c. flour
1 tsp. dill weed	

Scald milk and stir next 8 ingredients into it. Let this milk mixture cool to lukewarm. In a large bowl, sprinkle yeast over 1 cup warm water; stir until dissolved. Then add milk mixture. Stir in flour. Cover and set in warm place to rise until double in bulk, about 1 hour. Stir batter down and turn into a greased 1½ quart round casserole dish or loaf pan. Bake at 350° F. for 1 hour. If it gets too brown too fast, turn oven down to 325° F. the last 20 minutes. Makes 1 loaf.

Jeanine Y.

MONKEY BREAD

3 cans ready to bake biscuits	1 stick (½ c.) butter
1 c. granulated sugar	1 c. brown sugar
2 tsp. cinnamon	

Cut biscuits into fourths. Put a few pieces of biscuit into a bag with granulated sugar and cinnamon, shaking well to cover. Place pieces into a well greased Bundt pan. Meanwhile, melt butter and brown sugar together and boil 1 minute. Pour over biscuits. Bake at 350° F. for 35 minutes. Remove from pan immediately. Serves 8 to 10.

Fran S.

ONION CHEESE BREAD

1 Tbsp. butter	1 egg, beaten
½ c. chopped onion	1 c. (4 oz.) shredded sharp cheese
1½ c. Bisquick	½ c. milk
2 Tbsp. chopped parsley	1 Tbsp. butter, melted

Melt 1 tablespoon butter; add onion. Cook until transparent. Combine onion, Bisquick, parsley, egg, 1/2 cup cheese and milk. Stir just until moistened. Spoon into lightly greased 8 inch square baking pan. Sprinkle with remaining cheese. Drizzle butter on top. Bake at 400° for 25 to 30 minutes. Serves 6 to 8.

CHEESE ONION BREAD

1/2 c. chopped onions	1 c. sharp Cheddar cheese,
1 Tbsp. shortening	shredded
1 egg	1 Tbsp. poppy seeds
1/2 c. milk	1 Tbsp. butter
1 1/2 c. Bisquick	

Saute onion in fat until transparent. Combine egg and milk and add to Bisquick. Stir until moist. Add onion and 1/2 cup shredded cheese. Stir. Place in greased 8 inch round baking pan. Dot top with butter and sprinkle on the poppy seeds and remainder of cheese. Bake at 400° F. for 20 to 25 minutes.

Caryl McV.

PEANUT BUTTER BREAD

1 c. brown sugar	1 tsp. baking soda
1/2 c. peanut butter	3/4 tsp. salt
1 egg	1 c. buttermilk
1 3/4 c. whole wheat pastry flour (or unbleached)	

Cream sugar and peanut butter. Add egg; mix well. Combine flour, soda and salt. Add to creamed mixture alternately with buttermilk. Pour into well buttered loaf pan. Bake at 350° F. for 50 to 60 minutes. Cool 10 to 15 minutes. Remove from pan. Refrigerate overnight before slicing.

Gail E.

PUMPKIN BREAD

3 1/2 c. flour	1 tsp. cloves
3 c. sugar	1 c. oil
2 tsp. soda	4 eggs
1 1/2 tsp. salt	2 c. pumpkin
2 tsp. cinnamon	2/3 c. water
1 tsp. nutmeg	

Sift all dry ingredients into mixing bowl. Make a well in center and add all remaining ingredients. Mix until smooth. Add nuts, if desired. Bake in 2 (5x9 inch) greased and floured loaf pans at 350° F. for 1 hour. Makes 2 loaves.

Pat R.

PUMPKIN BREAD

5¼ c. flour
3 tsp. baking soda
2¼ tsp. salt
1½ tsp. cinnamon
4½ c. sugar

1½ c. oil
6 eggs
1 c. water
3 c. canned pumpkin

Sift dry ingredients together. Combine remaining ingredients and add to dry ingredients. Mix to just moisten. Bake in 4 (8½ x 4½ x 4 inch) greased loaf pans or 3 (9x5x4 inch) loaf pans at 350° F. for 1 hour. Freezes well.

Gail E.

EASY REFRIGERATOR BREAD

2 c. warm water
2 pkg. dry yeast
⅔ c. sugar
½ c. soft margarine

2 tsp. salt
1 egg (mix with fork)
7 c. flour

Preheat oven to 375°. Pour warm water into large bowl. Add sugar and stir. Sprinkle yeast on water and stir to moisten. Allow to stand 5 minutes until bubbly. Add margarine, egg, salt and 2 cups of the flour. Stir until smooth. Blend in remaining flour. If not being used immediately, leave dough in bowl, cover and refrigerate. After 4 to 6 hours, punch down dough and punch down daily thereafter. Dough may be kept refrigerated up to 5 days.

To make bread: Allow chilled dough to remain at room temperature 3 to 4 hours before working. Turn ½ of dough onto floured board; knead and shape. Place in greased loaf pan, 8x4x3 inches and allow to rise in warm place until dough reaches top of pan, about 1 to 2 hours. Bake 20 to 25 minutes. Turn onto rack to cool. Repeat with other ½ of dough. Yields 2 loaves.

Marian T.

RHUBARB NUT BREAD

1½ c. light brown sugar
⅔ c. vegetable oil
1 egg
1 c. buttermilk
1 tsp. baking soda
1 tsp. salt

1 tsp. vanilla
2½ c. flour
1½ c. raw rhubarb
½ c. pecans
⅓ c. sugar
1 Tbsp. butter

In bowl, combine brown sugar (firmly packed), vegetable oil and egg. In another bowl, combine buttermilk, baking soda, salt and vanilla. Add buttermilk mixture to sugar mixture alternately with flour, beating well after each addition. Fold in raw, diced rhubarb and chopped pecans. Turn batter into 2 lightly buttered and floured loaf pans, 8x4x3 inches. Sprinkle loaves with ⅓ cup sugar combined with melted butter. Bake in 325° F. oven for 45 minutes, or until cake tester inserted in center comes out clean. Makes 2 loaves.

Dorothy B.

FOOD PROCESSOR RYE BREAD

1½ c. unsifted rye flour	2 tsp. caraway seeds
1½ c. unsifted all-purpose flour	1 env. active dry yeast
1 Tbsp. margarine	¼ c. warm water
2 Tbsp. sugar	¾ c. very cold water
1 Tbsp. honey	1 Tbsp. corn meal (optional)
2 tsp. salt	

In bowl of food processor with metal chopping blade in place, combine flours, margarine, sugar, honey, salt and caraway seeds. Process with on-off turns for 5 to 10 seconds. Dissolve yeast in warm water; pour through feed tube. Begin processing, then pour cold water down feed tube in fast stream until ball forms, about 10 seconds. Continue processing 60 seconds longer to knead dough. Carefully remove dough from bowl, shape into ball and place in greased bowl, turning to grease top. Cover bowl and let rise 1 hour, or till double in bulk. Punch dough down, turn out of bowl onto lightly floured board. Roll dough out to form a 10 inch long loaf with tapered ends. Place on 12 or 14 inch greased utility dish that has been sprinkled with corn meal. Cover, let rise about ½ hour or till doubled in bulk. Bake in 400° F. oven for 25 minutes, till sounds hollow when tapped.

Karmen L.

OLD-TIME SALT RISING BREAD

2 medium sized potatoes, sliced	1 qt. milk
2 Tbsp. white corn meal	8 to 10 c. flour
5 Tbsp. sugar	2 Tbsp. salt
½ tsp. baking soda	½ c. shortening, melted
2 c. boiling water	

Put potatoes, corn meal, 2 tablespoons sugar and ⅛ teaspoon baking soda in quart jar. Add boiling water. Put top on jar, but do not screw down. Set in warm place for 20 hours, or until foam forms. Should be 1 inch of foam and a noticeable odor. Scald milk, add 2 tablespoons sugar and the remaining baking soda. Cool to lukewarm. Add 1 cup of liquid from quart jar. Add enough flour to make a medium dough. Set in a warm place. When mixture has doubled in bulk, add salt, shortening and the remaining sugar. Knead well. Make into loaves. Put in greased pans; brush with melted shortening. Let rise about 3 hours in warm place, or until double in bulk. Bake for 1 hour in oven at 350° F. Makes 4 loaves.

Betty's Great Grandmother

SHEEPHERDER'S BREAD

2 pkg. yeast	¼ c. sugar
3 c. warm water	2 tsp. salt
⅔ c. shortening, melted, cooled	8 to 9 c. flour

Dissolve yeast in water. Stir in shortening, sugar and salt. Let stand 10 minutes. Add 4 cups flour and beat well. Stir in flour to make stiff dough. Turn out on floured surface and knead 10 minutes. Place in greased bowl, turn to grease top, cover and let rise 1 hour. Punch down, shape into smooth ball and place in greased Dutch oven (9½

to 10 inches in diameter). Cover with very well greased lid. Let rise until dough just touches lid, 1 hour. Watch closely. Place covered pan in 375° F. oven and bake 10 minutes. Remove lid and finish baking for 35 minutes longer. Cool on wire rack.

Vicki S.

FIESTA SPOON BREAD

1 c. corn meal	½ tsp. baking soda
2 eggs	1 tsp. salt
1 (No. 2) can cream style corn	1 small can chopped green chilies
¼ c. milk	½ lb. (2 c.) sharp Cheddar cheese
⅓ c. margarine, melted	

Lightly mix all ingredients, except chilies and cheese. Pour ½ of batter into greased 1½ quart casserole. Pour green chilies and ½ of cheese on top. Top with remaining batter. Sprinkle on remaining cheese. Bake at 350° F. for 45 minutes.

STRAWBERRY BREAD

3 c. flour	2 c. sugar
1 tsp. salt	3 eggs
1 tsp. soda	1¼ c. salad oil
1 Tbsp. cinnamon	1 qt. sweetened strawberries
Chopped nuts (optional)	

Mix together the flour, salt, soda, cinnamon and sugar. Add eggs and oil. Stir in berries and nuts. Pour into lightly greased and floured loaf pans. Bake at 350° F. for 1 hour. Makes 2 loaves.

Caryl McV.

ZUCCHINI BREAD

2 c. zucchini, finely grated	1 tsp. baking soda
3 eggs	¼ tsp. baking powder
1 c. salad oil	3 tsp. cinnamon
3 tsp. vanilla	1 tsp. salt
3 c. flour	½ c. chopped walnuts
2 c. sugar	

Mix zucchini, eggs, salad oil and vanilla in large bowl of electric mixer. Stir in dry ingredients. Add nuts. Pour into 2 well greased and floured 8¼ x 4 ½ x 4 inch loaf pans. Bake at 350° F. for 1 hour.

ZUCCHINI BREAD

2 c. sugar
1 c. vegetable oil
3 c. flour
1 tsp. salt
½ tsp. baking powder

2 c. grated zucchini
2 tsp. vanilla
1 tsp. soda
1 tsp. cinnamon
½ c. pecans or walnuts

Cream sugar and vegetable oil. Add dry ingredients. Pour into loaf pans and sprinkle brown sugar on top. Makes 2 loaves. Bake at 325° F. for 1 hour.

Dottie

ZUCCHINI BREAD

2 c. flour
1 tsp. baking soda
½ tsp. baking powder
3 tsp. cinnamon
3 eggs
1 c. Wesson oil

1½ c. sugar
2 c. grated zucchini, drained
2 tsp. vanilla
1 c. raisins
1 c. pecans, chopped

Sift together flour, baking soda, baking powder and cinnamon. In separate bowl, combine eggs, Wesson oil, sugar, zucchini and vanilla. Add sifted mixture to egg mixture slowly and mix well. Do *not* use mixer. Add raisins and nuts. Pour into ungreased loaf pan. Bake at 350° for 40 minutes, or until it passes the toothpick test.

Cyndy

ROLLS

BRAN MUFFINS

1 c. bran	¾ c. buttermilk
1 c. Crisco	½ tsp. baking soda
½ c. sugar	½ c. raisins
1 Tbsp. molasses	1 c. flour
1 egg, beaten	½ tsp. salt

Mix well, Crisco, sugar and molasses. Add rest of the ingredients and mix just until moistened. Put in greased muffin tin. Bake at 350° F. for 15 to 25 minutes. Makes 1 dozen muffins.

Kinneman's Kitchen

SIX WEEKS BRAN MUFFINS (Family Favorite)

1 (15 oz.) box Raisin Bran	5 tsp. baking soda
3 c. sugar	4 eggs
5 c. flour, sifted	1 c. Crisco or oil
5 tsp. salt	1 qt. buttermilk

Mix bran, sugar, flour, salt and baking soda. Add eggs, Crisco, buttermilk and mix well. Store covered in refrigerator and use as desired. Do not stir when putting in muffin tins. Grease tins well. Makes 8 to 10 dozen, depending on size of tins. Bake in preheated oven at 400° for 15 to 20 minutes. Remainder of batter will keep in the refrigerator for 6 to 7 weeks.

Judy M.

NEWCOMER SPECIAL BRAN MUFFINS

16 oz. box 40% Bran Flakes	½ c. margarine
2 c. sugar	½ c. Crisco
5 c. flour	4 eggs, beaten
5 tsp. baking soda	2 tsp. vanilla
2 tsp. salt	1 qt. buttermilk
1 Tbsp. pumpkin pie spice	

Mix bran, sugar, soda, salt, spice and flour in large bowl. In separate bowl, mix eggs, margarine, Crisco, vanilla and buttermilk. Mix both mixtures well, then add egg mixture to dry flour mixture and again mix well. Fill greased muffin tins ¾ full. Bake at 400° F. for 15 to 20 minutes. Makes 6 dozen muffins. This batter can be kept for 6 weeks in the refrigerator, or freeze. Make a few at a time.

Jeanine Y.

CARROT MUFFINS

2 c. sugar	2 tsp. baking powder
1 ¼ c. salad oil	½ tsp. salt
4 eggs	2 c. grated carrots
3 c. flour	½ c. nuts (optional)
1 tsp. baking soda	½ c. raisins (optional)

Mix together sugar and salad oil. Add slightly beaten eggs. Add flour, baking soda, baking powder, salt, grated carrots, nuts and raisins if desired. Fill greased muffin tins about $\frac{2}{3}$ full. Bake 25 minutes at 325° F. Make batter ahead and store, covered, at least overnight or up to 2 weeks. Bake as few or as many as you need at a time.

Linda S.

MILE HIGH BISCUITS

3 c. flour	$\frac{3}{4}$ tsp. salt
$\frac{1}{4}$ c. sugar	$\frac{1}{2}$ c. shortening
4 tsp. baking powder	1 c. milk, room temperature
$\frac{1}{2}$ tsp. cream of tartar	1 egg, room temperature

Cut shortening into sifted dry ingredients. Add egg and milk all at once. Knead lightly about 10 times. Pat out $\frac{3}{4}$ inch thick. Place sides touching in pan. Bake at 425° F. for 15 to 20 minutes. Reheats and freezes well.

Dottie

BIG BUTTERMILK BISCUITS

2½ lb. self-rising flour	1 qt. buttermilk
$\frac{5}{8}$ lb. Crisco	

Put flour into large mixing bowl; add Crisco and smooth out lumps with hands until nearly all are gone or very small. Pour in buttermilk and knead with hands until mixture is sticky and consistent. Sift light cover of flour on a space of 2x2 foot circle. Place dough in area and sprinkle flour on top and around edges of dough. Flatten out dough to a circle shape and about 4 inches in diameter. Take outer edges and fold to the middle, then flip the whole piece of dough over. Use rolling pin to flatten dough out consistently an inch thick all over. Cut out 4 inch circles and place on wax paper inside a cookie pan, 17x12 inches. Press with palms into rounded square shapes. Roll lightly over top with rolling pin to smooth. On middle rack, place in preheated oven at 425° F. for 15 to 20 minutes, or until lightly browned on top. Serve hot or cold or reheat the next day for leftovers. Makes 12 biscuits.

Brad M.

ELSIE COONEY'S SCONES

4 c. flour	4 eggs
4 Tbsp. sugar	$\frac{2}{3}$ c. buttermilk
6 Tbsp. baking powder	Egg white
8 Tbsp. butter	Coarse salt

Preheat oven to 400° F. Stir together flour, sugar and baking powder. Cut in butter until mixture resembles coarse crumbs. Stir together eggs and buttermilk. Make a "well" in flour mixture and pour in liquid. Stir together quickly. Turn out on floured board and knead gently until dough sticks together. Roll out about thickness of 1 inch and cut out scones with fluted 3 inch biscuit cutter. Place scones on ungreased baking sheets. Brush with gently beaten egg white and sprinkle with coarse salt. Bake for 10 to 12 minutes, or until golden brown. Serve immediately. Makes about 20.

Audrey D.

LIGHT ROLLS

1 c. sugar
1 c. Crisco
1 egg, well beaten
1 tsp. salt

4 c. water
2 pkg. yeast
Approx. 6 c. flour

Cream the sugar and Crisco; add egg. Add the yeast which has been dissolved in 1 cup lukewarm water. Add remainder of water, salt and enough flour to make stiff sponge. Knead on well floured board. Put in greased bowl and let rise until very light. Work down and divide into required number of rolls. Let rise again and bake at 400° F. for about 20 minutes, until golden. Keep remaining dough in cool place until required. It keeps for several days.

Charlotte H.

SIXTY MINUTE ROLLS

2 cakes yeast
¼ c. water (lukewarm)
1 ¼ c. milk
4 Tbsp. butter

3 Tbsp. sugar
1 tsp. salt
3 c. flour

Dissolve yeast in water. Place sugar, milk, salt and 2 tablespoons butter in medium size saucepan; heat until lukewarm. Add yeast and flour. Put in warm place for 15 minutes. Turn on floured board and pat until ¾ inch thickness. Cut with biscuit cutter. Fold dough in half with a piece of butter to form a Parker House roll. Place on baking sheet and let rise 15 minutes. Bake 10 minutes in a 400° F. oven.

Libby M.

GERMAN BUNS

4 c. flour
1 tsp. baking soda
1 tsp. salt
1 tsp. cream of tartar

1 c. sugar
1 c. shortening
1 egg
1 c. milk

Filling:

1 egg
1 c. brown sugar

½ c. flour

Place all dry ingredients in a bowl. Cut in shortening. Add egg and milk. Roll into rectangle ½ inch thick. Combine filling ingredients and spread on pastry. Roll into jelly roll and cut into 1 inch slices. Bake on greased baking sheet at 375° F. for about 15 minutes.

Kinna

QUICK HOT ROLLS

1 pkg. yeast
2 c. warm water
¾ c. Crisco shortening
1 egg

1 Tbsp. sugar
¼ c. white corn meal
4 c. flour
Dash of salt