

## Country Ham \*

Soak ham overnight (or 4 hours for Smithfield). Wash ham. Put in roaster. Add 6 c. cold water for 10 lb. ham and 7 c. for 12 lb. ham. Put top on roaster tight. All vents closed. Preheat oven to 500°. Put ham in oven and cook for 15 minutes at 500°. Cut heat off for 3 hours; then turn heat on again at 500° for 15 minutes more. (Let heat get to 500° and then time). Turn off heat. Let ham remain in oven 3 hours or overnight. Do not open oven door during 6 hours ham is cooking. Trim off fat and brown with brown sugar.

## Franks in Batter

deep fat for frying  
1 egg  
1/2 c. milk  
1 c. self-rising flour  
2 T. yellow corn meal

1/4 t. paprika  
1/2 t. dry mustard  
dash cayenne pepper  
1 lb. miniature frankfurters

THE DAY BEFORE (Preparation and cooking time - 25 minutes)

1. Heat fat (1 1/2 inches deep in skillet) to 375°.
2. Mix all the ingredients except the frankfurters.
3. Parboil the frankfurters for 10 minutes. Drain them thoroughly, and peel if necessary.
4. Dip the individual franks into the batter and fry about 4 or 5 at a time until they are light brown - about 5

minutes each. Lift out with a slotted spoon and drain thoroughly. Cover and refrigerate.

THE DAY (Cooking time - 5 minutes)

Bake at 400° for 5 minutes. Serve with mustard.

## Gigot à la Moutarde

1 6 to 8 lb. leg of lamb  
1/2 c. Dijon mustard  
2 T. soy sauce  
1 t. rosemary or thyme

1 garlic clove, slivered  
1/4 t. powdered ginger  
2 T. oil

Blend mustard, soy sauce, herbs and ginger in a bowl. Beat in oil to make a creamy mixture. Make 4 shallow slashes in the meat with a sharp knife and tuck into each a sliver of garlic. Brush lamb liberally with sauce and let stand for 1 to 2 hours. Roast on a rack in a preheated 350° oven for 1 1/4 to 1 1/2 hours. Makes 4 to 6 servings.

## Ham Casserole

left over or cubed ham  
1 can Blue Lake Greens Beans  
1 (10 1/2 oz.) can cream of celery soup  
1/4 c. mayonnaise

1 t. prepared mustard  
1 t. lemon juice  
buttered bread crumbs  
processed cheese slices

Drain slender whole beans, put into shallow casserole. Cover with ham. Combine soup, mayonnaise, mustard, lemon juice. Pour over ham and beans. Top with bread crumbs and cheese slices. Bake in moderate oven about 30 minutes. Serves 4-6. Good for luncheon or buffet supper!

## Ham Puffs \* (Betty's)

1 large (8 oz) cream cheese  
1 egg yolk  
1 T. baking powder  
10 to 12 slices thin bread

dash salt  
4 1/2 oz. can deviled ham  
paprika

Combine cream cheese with egg yolk and baking powder. Add salt. Mix until smooth. Spread rounds of bread lightly with mayonnaise. Then with thin layer of deviled ham. Spoon cheese mixture on ham & sprinkle with paprika. Freeze. Bake 375° for 12 to 15 min.

## Jalapeño Hash \*

1 No. 2 can Wolf brand chili  
1 No. 2 can Hominy (drained)  
1/4 c. grated cheese (American or Jalapeño - it's hot!)

1 small grated onion  
salt, pepper  
2 T. bacon drippings

Melt bacon drippings in skillet. Turn in chili, hominy, onion, salt, pepper. Grate cheese over all and stir into mixture. (save some cheese to sprinkle on top of casserole.) Pour mixture into baking dish and bake for 30 minutes in 350°.

### **Murphy House Hot Sausage \* (Mabel Stone)**

2 envelopes Lipton chicken noodle soup  
1/4 c. long grain rice

4 1/2 c water

Boil water and add rice and soup mixture. Cook 7 minutes. Sauté 1 green pepper, 2 stalks celery for 1 min. Add to soup mixture. Add 1 can water chestnuts sliced and 1 pkg. slivered almonds. Bake 1 hour at 350°. Cheese on top. Good with hamburger also.

### **My Own Weiner Dish**

4 apples  
8 wieners

mustard to cover  
2 T. brown sugar

Butter casserole or line with foil. Peel, cut up apples (always about 1 apple to 2 wieners). Allow 2 wieners per person -- and 3 if you have a hungry man! Cover bottom of casserole with apples. Place wieners on top of apples. Top with mustard. Sprinkle brown sugar over this and top with grated cheese. Cover about 1/2 cooking time. Cook at 350° for 1 1/2 hours. Serves 4.

### **Oven Barbecued Spareribs**

3 to 4 lbs. spareribs  
1 lemon, sliced  
1 onion, sliced  
1 c. catsup  
1/3 c. Worcestershire

1/2 t. Chili powder  
1 t. salt  
dash of Tabasco  
2 c. water

Place uncut ribs in shallow roasting pan. Put the lemon and onion slices on top. Roast covered in 450° for 30 minutes. Combine remaining ingredients in saucepan. Bring to a boil and pour over the ribs. Lower oven temperature to 350° and bake about 1 hour or until tender. Baste ribs with sauce often. Serves 4.

### **Perfect Lamb Roast \***

1 6 lb. leg of lamb  
2 cloves garlic (slivered)  
1 bay leaf (broken)  
1/2 t. thyme

1/2 t. rosemary  
2 T. dry vermouth  
2 T. olive oil

Preheat oven 500°. Place lamb in shallow roasting pan. Make gashes in fat and insert garlic slivers. Rub lamb with salt, pepper, and herbs. Add oil and vermouth. Rare lamb: Bake 500° for 15 minutes. Turn off oven & let lamb stand 3 hours. DO NOT OPEN DOOR. Medium: Bake 20 minutes. Turn off oven and let lamb stand 3 hours and 30 minutes. DO NOT OPEN DOOR. Well done: Bake 25 minutes. Turn off oven and let stand 3 hours 30 minutes. DO NOT OPEN DOOR. This is fool proof and delicious, but make sure your oven temperature is accurate. Serves 8.

### **Pork Bourguignonne**

5 c. Burgundy wine  
2 sliced onions  
2 sliced carrots  
4 sprigs parsley  
large bay leaf  
salt  
6 lbs. lean pork, cubed  
6 T. currant jelly

2 cloves garlic, crushed  
12 peppercorns  
4 cloves  
2 T. tarragon vinegar  
1/2 t. thyme  
2 T. butter  
2 T. flour  
parsley, to garnish

Combine all ingredients except meat, currant jelly, butter and flour. Bring to a boil and simmer about 20-30 minutes. Cool completely.

Place pork in a deep bowl. Pour the marinade over, adding some salt, and refrigerate 2 days. Turn, several times during the marinating process. Drain and dry meat. Brown in a Dutch oven with some bacon fat. Add the strained marinade, cover and cook slowly 2 hours, or until tender. Add jelly and thicken with butter combined with flour. Sprinkle with parsley.

## Quail Gallo

8 quail	8 small pinches of oregano
8 small artichoke hearts in oil	1 clove garlic
8 large pitted olives	1/2 c. olive oil
1 c. browned bread crumbs	salt
1 1/2 c. dry white wine (Lacrima Christi)	pepper

Drain the oil from eight small artichoke hearts and save the oil. In a saucepan, place 1 1/2 c. of dry white wine and the 8 artichoke hearts. Bring to a boil and immediately remove from heat. Remove and cool the hearts of artichoke. Rub the inside of 8 quail with salt and pepper, push 1 large pitted olive into the stomach cavity of each bird, follow this with an artichoke heart, and plug with browned bread crumbs slightly moistened with the dry white wine. Rub the birds outside, thoroughly, with the oil from the pan, put a pinch of oregano over each breast, split a clove of garlic and put it in the bottom of the roasting pan, and put in a 450° oven for five minutes.

Meanwhile add the remainder of the olive oil to the saucepan with the white wine. After five minutes, reduce the oven to 300° and, basting frequently with the wine-oil mixture, cook for another 15 minutes, or until quail is tender. Remove to serving platter and eat immediately, along with saffron rice, baked zucchini squash, and a tossed green salad. The rest of the bottle of dry white wine should accompany it. After the breasts have been sliced, quail, like the leaves of the artichoke and the fingers of asparagus, should be eaten with the fingers. The artichoke and olive does something --don't ask me what. But try it.

## Sausage and Rice Pilaf

1 lb. hot pork sausage	1 c. chopped celery
1/2 c. chopped onion	1 can cream of mushroom soup
1/2 c. chopped green pepper	1 c. raw rice, cooked separately

Cook sausage over low heat in a large skillet, pouring off grease, now and then, and stirring to crumble the meat. Add onion, green pepper, celery and cook for 5 minutes. Stir in soup and cooked rice. Pour into casserole, cover and bake at 250° for 30 minutes. Serves 8.

## Sausage Apple Ring

2 lbs. bulk sausage	1/4 c. minced onion
1 1/2 c. cracker crumbs	1 c. finely chopped apple
2 eggs slightly beaten	canned apricots (garnish)
1/2 c. milk	

### Ring center:

scrambled eggs	paprika
grated cheese	parsley

Combine all ingredients for sausage ring and mix thoroughly with a fork. Shape into a ring (as a ring mold). Bake in a moderate oven (350°) for about 1 hour. Drain excess fat from pan. The ring may be partially baked the day before for 30 minutes and then finished the morning of the meal.

To serve: Fill center of ring with scrambled eggs to which you have added a little grated cheese. Sprinkle eggs with paprika. Garnish platter with broiled apricot halves and parsley.

## Sausage Casserole

2 lbs. pork sausage meat	2 t. curry powder
1 c. chopped green pepper	1 1/2 c. milk
1 c. sliced mushrooms, cooked	salt and pepper
2 T. butter or margarine	soft bread crumbs
2 T. flour	grated Parmesan cheese

Fry sausage until brown, separating with a fork. Drain off fat. Add green pepper and mushrooms and mix well. Melt butter; blend in flour and curry powder. Gradually add milk and cook, stirring, until thickened. Add salt and pepper and cook 1 minute. Mix with the sausage combination and spoon into a decorative shallow casserole or baking dish. Sprinkle with bread crumbs and Parmesan cheese. Bake in a moderate 350° oven for 30 minutes.

## Savory Sausage Casserole

1 lb. pork sausage	1 onion, sliced
1 16 oz. can red kidney beans	1/2 c. tomato juice
1 c. tart apples, sliced	1/2 t. pepper
1/4 c. packed brown sugar	1/2 t. chili powder (or more)

Cook sausage lightly in skillet. Pour off the fat. Mix sausage, and remaining ingredients and pour into a 1 1/2 qt. casserole. Cover and bake in 350° oven for 1 hour and 15 minutes. May be served with or without rice. Serves 4