

\$64 Potatoes

6 large Idaho potatoes
2 oz. butter

1 1/2 cans frozen shrimp soup
salt and pepper

Bake potatoes in medium oven until done. Slice off a part of potato and scoop out carefully. Put the potato, butter, and defrosted soup into mixer, beat until very smooth. Salt and pepper to taste. Refill potato shells. Put in medium oven 20 minutes and serve piping hot. These may be fixed ahead of time, wrapped in foil and frozen. You can add grated cheese on top, if desired, before baking.

Almond Sweet Potato Puff

2 c. mashed, cooked sweet potatoes
2/3 c. orange juice
1/2 t. grated orange rind
1/4 c. brown sugar, packed

3 T. melted butter
2 eggs, separated
1/4 c. chopped, blanched almonds
salt

Combine sweet potatoes, orange juice and rind, brown sugar and butter. Whip until light. Beat egg whites until stiff but not dry, then beat yolks. Blend yolks into potato mixture along with half of the almonds. Fold in whites. Salt to taste. Turn into greased 2 quart casserole and sprinkle remaining nuts over the top. Bake at 375° 30 to 35 minutes. Serves 6.

Artichokes and Shrimp

1 pkg. frozen artichoke hearts, cooked and drained
1 can (4 oz.) sliced mushrooms (drained)
1 T. butter
1/4 c. milk

1 can frozen cream of shrimp soup
1 T. grated Parmesan cheese
1 t. Worcestershire sauce
2 T. lemon juice

Place artichoke hearts in buttered 1 qt. casserole. In saucepan, brown mushrooms in butter; add soup, milk, lemon juice and Worcestershire sauce. Heat until soup is thawed, stirring now and then. Pour soup mixture over artichokes, top with cheese and a sprinkle of paprika. Bake in 375° oven for 20 minutes.

Artichoke Bottoms Stuffed with Spinach

1 can artichoke bottoms
1 package frozen chopped spinach
3 T. butter
1/4 c. minced onion

1/4 c. sour cream
2 T. Parmesan cheese
salt and pepper

Drain artichoke bottoms. Set aside. Cook spinach according to package directions. Drain. Sauté in butter until tender. Combine spinach, sautéed onion, sour cream, Parmesan cheese, salt and pepper. Stuff mixture into artichoke bottoms. Sprinkle additional Parmesan cheese lightly on top. Place in flat casserole with small amount of water in bottom. Bake at 350° for 15 to 20 minutes. Serve hot. Serves 4 to 6.

Artichoke Hearts in Wine

1 small white onion
1 clove garlic
2 c. dry sauterne or other dry white wine
1 T. salt

4 packages frozen artichoke hearts
1/4 c. butter
1/3 lemon

In a heavy saucepan, combine and bring to a boil onion, minced very fine; garlic, peeled and split; wine, salt. Allow this to simmer until it is reduced to one-half. Remove garlic, add artichoke hearts, frozen and still unthawed, and butter. Simmer another 5 minutes or until the artichokes are completely thawed and heated through. Squeeze the juice of lemon over all. Baste with better-wine sauce. Serve.

Artichoke Luncheon Casserole

1 tall can artichokes, or 10-12 cooked frozen artichokes
4 quartered hard cooked eggs
1 1/2 c. cooked chicken or crabmeat
Sauce:
4 T. butter
3 T. flour

1 c. milk
1/4 c. sherry
1/2 c. shredded Swiss cheese
2 t. Worcestershire sauce
salt and pepper
1/2 t. curry (opt)

Cut artichokes in half and drain well. Spread artichokes, chicken or crab and quartered eggs in casserole. Blend flour, butter, and milk over low heat. Add sherry, cheese, Worcestershire, salt and pepper to taste, and curry. Pour sauce over mixture, sprinkle with Parmesan cheese and Chinese noodles, crushed potato chips, or crushed Ritz crackers. Bake at 350° for 1/2 hour. Serves 5-6.

Asparagus DeLuce

1 (14 oz.) can artichoke hearts
1 (14 1/2 oz) can green asparagus, drained
8 hard boiled eggs, chopped
Cut artichokes in half. Mix with asparagus and chopped hard-boiled eggs. Soak bread in cream and add to the vegetables. Alternate with cheese. Place in greased baking dish. Bake at 350° for 30 minutes. Serves 6.

1 c. bread crumbs
1 c. cream
1 c. grated sharp cheese

Asparagus on Tomatoes

Cut large tomatoes in 3 slices; sprinkle with salt; arrange several asparagus tips on each slice; cover thickly with grated sharp cheese. Bake at 325° until cheese has melted.

Bake Along Rice

1 T. butter or cooking oil
1 small onion, chopped (optional)
1 c. uncooked, long grain rice
THE DAY BEFORE (Preparation and cooking time - 15 minutes)

2 1/2 c. broth, juice, or water
1/2 lb. fresh mushrooms, sautéed (opt)
leftover vegetables (optional)

1. Melt the butter in a 1 quart over- and flameproof casserole and sauté the onions. Then sauté the rice until every grain of rice is coated with butter.
2. Add the broth or other liquid and remove the casserole from the heat. Stir in the sautéed mushrooms and add other vegetables. Cover and refrigerate.

THE DAY (Cooking time - 35 to 45 minutes)

Bake, covered, in a 325° oven for 35 minutes or until the rice reaches the desired consistency.

Baked Artichoke-Tomato Delight

12 large tomatoes
7 c. day-old-bread cubes (1/2-inch cubes)
2 sticks butter

2 c. chopped onion
2 cans artichoke bottoms
salt and pepper

Preheat oven to 350°. Remove seeds from tomatoes, scoop out pulp and drain tomatoes on paper towels. Sauté dry bread cubes and onions in the butter. Cut artichoke bottoms in 1/2 inch cubes and add to pan. Season with salt and pepper, adding more melted butter if necessary. Fill hollow tomatoes with mixture, being careful not to pack it too firmly. Bake 1/2 hour.

Baked Corn

1 (No. 2) can whole kernel corn, drained
2 t. sugar
1/2 t. salt
2 T. flour
2 eggs, beaten

1 stick oleo
4 T. milk
1 T. bread crumbs, plain
1 t. baking powder

Mix all ingredients and bake in greased pan for 1 hour. (no oven temp. given)

Baked French Vegetable Casserole

16-20 small white onions, whole
5 small potatoes, cubed
2 c. very thick carrot strips
1/4 t. ground cloves
1/4 t. salt

dash freshly ground black pepper
1/2 lb. butter
1 t. sugar
1 t. lemon juice
2 cloves garlic, crushed

THE DAY BEFORE (Preparation and cooking time - 1 1/2 hours)

1. Peel the onions. Combine with the potatoes and carrots and place in a buttered 2-quart casserole. Sprinkle with cloves, salt, and pepper.

2. Melt the butter in a small saucepan. Add the sugar, lemon juice, and crushed garlic and pour over the vegetables in the casserole. Cover.

3. Bake at 325° for 1 hour. Cool and refrigerate.

THE DAY (Cooking time - 20 minutes)

Bake at 325°, uncovered, for 20 minutes, or until the top is browned and the potatoes are well done.

Baked Onions

Onions (1-2 per person)
Italian dressing.

Preheat oven 300°. Cut big onion in half and cover with dressing. Bake for 2 hours until done but crisp.

Baked Peas

2 boxes frozen peas
1 t. salt
2 t. sugar

pepper
3 T. butter

Place both boxes of frozen peas, chunk of ice of ice that they be, into a casserole with a cover. Add salt, sugar, pepper, and butter. Cover this tightly. Set the oven at 350 °F. Forget it for an hour. You'll be famous for these.

Broccoli Almond Casserole

2 10 oz pkgs. frozen broccoli
1 10 1/2 oz can cream of mushroom soup
1 c. mayonnaise
2 eggs, well beaten

1 c. grated sharp cheddar cheese
1/3 c. slivered almonds, toasted
8-10 Ritz crackers
salt and pepper to taste

Cook broccoli according to pkg. directions; drain well. Mix remaining ingredients (except Ritz crackers), then fold in cooked broccoli. Cover bottom of buttered casserole with cracker crumbs and top with broccoli mixture. Bake covered for 30 - 35 minutes at 375°.

Broccoli - Pea Casserole *

2 (10 oz) pkg. frozen broccoli
1 (17 oz) can green peas
1 (10 3/4) can cream mushroom soup
1 c. mayo
1 t. salt

1/2 t. pepper
1 c. cheese
1 med. onion, chopped
2 eggs, beaten
1/2 c. crushed buttery crackers

Cook broccoli. Drain. Arrange 1 pkg. in greased 2 qt. casserole. Cover with peas. Combine soup, mayo, salt, pepper, cheese, onion, eggs to make sauce. Pour 1/2 over vegetables. Add remaining broccoli and rest of sauce. Sprinkle cracker crumbs on top. Bake 350° for 30 minutes. 8 serving s

Broccoli and Rice Casserole

1 T. butter
1 c. celery, chopped
1 c. onion, chopped
1 c. cooked rice

1 pkg. frozen chopped broccoli, cooked
1 can cheddar cheese soup
grated cheese

Sauté celery and onion in butter. Combine with rice and broccoli and place in greased casserole. Add undiluted cheddar cheese soup. Sprinkle with grated cheese. Bake 45 minutes at 350°. Serves 6 to 8.

Broccoli Casserole I

2 pkgs. frozen broccoli
2 T. margarine
2 T. lemon juice
1 T. Lipton dried onion soup

1/2 carton sour cream
1 T. mayonnaise
1/2 c. grated sharp cheddar cheese
bread crumbs

Prepare broccoli according to directions, then pour off excess water. Add margarine, lemon juice, Lipton soup, sour cream, mayonnaise. Whip with fork, put in 8 x 12 dish, sprinkle with bread crumbs and grated cheese. Cook approximately 30 minutes at 350°. serves 6 - 8

Broccoli Casserole II

2 pkgs. frozen chopped broccoli
1/2 c. chopped onion
1 can celery soup

1 can sliced water chestnuts
1 t. salt

Cook broccoli minimum time and drain. Mix all ingredients and place in buttered casserole. Sprinkle with Parmesan cheese and cover with bread crumbs. Cook in moderate oven (350°) for 30 minutes.

Broccoli Casserole * III (Betty)

1 box chopped broccoli - cook 5 min. - drain
1/2 can mushroom soup
1 beaten egg
1/2 c. grated sharp cheese

1/2 c. Kraft mayo
salt and pepper
1/2 small onion chopped (1 T.)

Mix everything. Pour in baking dish. Roll cheese Ritz crackers. Put on top. Dot with butter. Bake 350° for 45 min.

Broccoli Cheese Casserole

2 10 oz. pkgs. Broccoli
1 can condensed cheese soup
1/4 c. milk

1/4 t. salt
1/4 t. pepper
1/2 c. Pepperidge Farm herb-seasoned stuffing

Cook broccoli and drain well. Place in 1-quart casserole. Blend soup, milk, salt and pepper. Stir into broccoli. Cover with herb-seasoned stuffing. Bake in 350° oven for 30 minutes.
serves 6

Broccoli Pecan

2 bunches fresh or 3 boxes frozen broccoli
1/4 lb. butter

1/4 c. chop. pecans, walnuts, or pistachio nuts
1 t. tarragon vinegar

Steam broccoli until just tender - not less than tender, not more. If you haven't a steamer, boil the broccoli in an infinitesimal amount of salted water. The sauce couldn't be more elementary. Brown butter (don't burn it, brown it! a nice difference). Just before you plan to serve, add to this butter, reheated at this moment, chopped nut meats plus tarragon vinegar. Let it boil up, not over and pour it over the broccoli. If you're a great one for sauces, you can make twice as much as this and indulge your fancy.

Broccoli Soufflé

1 10 oz pkg. frozen chopped broccoli
1 10 3/4 oz can cream of celery soup, undiluted
1 c. mayonnaise

2 t. minced dried onion
4 eggs, separate
1/2 c. grated sharp cheese

In saucepan, put soup, onion, mayonnaise, cheese and egg yolks. Heat until cheese melts. Add cooked and drained broccoli. Whip egg whites until stiff. Fold into cool broccoli mixture. Put into casserole. Cook uncovered for 1 hour at 325°. Set casserole in pan of water to cook.

Brussels Sprouts with Oranges

2 boxes frozen Brussels sprouts
1 can (11 oz) mandarin oranges
3 T. butter

2 thin slices red onion
1/2 t. salt
pepper

Steam frozen Brussels sprouts - or boil them in a small amount of salted water; steaming is by far the better method. This needs to be done the very last minute; it takes actually something like 2 minutes after the sprouts have defrosted for them to be done enough. They must still be green and crunchy or you've spoiled the whole thing. When they are ready, add mandarin oranges, drained. These need just to heat through. If you do more than that, they will fall apart. Remove the sprouts and oranges to a lovely serving dish, meanwhile sizzling butter in a frying pan until brown, watching it so it won't burn. Arrange over the sprouts the red onion slices, separated into rounds. Sprinkle with salt, add pepper to taste, and pour over the whole, at the last, the brown butter. If you do this with fresh sprouts later, they must be trimmed and cleaned, then steamed 10 min.

Buffet Potatoes

4 medium potatoes
3 T. butter
1/2 c. grated cheddar cheese

1/2 c. light cream
salt and pepper to taste
chopped parsley

Cut potatoes as for French fries. Place in heavy foil. Add butter, salt, and pepper, parsley and cheese. Pour cream over all. Fold in tent fashion. Bake at 350° for 40 to 45 minutes. Serves 4 to 6.

Butter Baked Rice

2 c. water
1 c. rice
2 t. salt
1/3 c. butter

1 (14 oz) can chicken broth
dash of garlic powder
2 T. parsley
toasted almonds

Boil 2 c. water. Remove from fire and add 1 c. rice and salt. Let stand for 30 minutes. Drain and rinse rice. Melt butter in fry pan and add rice. Cook, stirring constantly until rice absorbs butter. Pour into casserole. Add broth and garlic powder. Bake uncovered at 325° for about 40 minutes. During the last 10 minutes, fork in parsley and sprinkle almonds on top.
Serves 6.

Butter bean Casserole

1 lb. can tiny butter beans
1 beef bouillon cube
1/2 c. chopped pecans
1 medium onion, chopped fine
dash Worcestershire sauce

1/2 c. grated sharp cheese
1 T. bacon drippings
crumbled saltines
butter

Drain butter beans, retaining liquid. Heat liquid to boiling, add bouillon cube and let dissolve. Add butter beans, pecans, onion, Worcestershire sauce, cheese and bacon drippings. Mix and turn into a buttered casserole. Top with crumbled saltines and dot with butter. Bake at 350° for 30 minutes.

Serves 6

Carrot Ring *

2 c. mashed cooked carrots
1 c. bread crumbs
3 egg yolks
2 T. chopped onion
2 T. chopped celery
2 T. chopped parsley

1 t. salt
1/4 t. paprika
1 c. milk
3 egg whites (heated)
2 T. butter (melted)

Mix. Pour into buttered ring mold. Set pan in hot water. Bake 40 min. Unmold carefully. Fill center with creamed peas.

Celery Amandine

4 c. young celery stalks, diced
salt & pepper
8 T. butter
2 T. finely chopped fresh chives

2 T. grated onion
1 c. blanched shredded almonds
1/2 t. finely chopped garlic
2 T. dry white wine

Dice the celery stalks, wash and drain and put them into a pan. Season lightly with salt and pepper and add 4 T. butter. Cover the pan closely and cook very slowly until the celery is tender, shaking the pan frequently to prevent scorching. During cooking, sprinkle the celery with chives and onion. When celery is cooked, arrange it on a small oval serving dish. Melt the rest of the butter in a shallow, heavy pan, add the blanched, shredded almonds and shake them over a medium fire until brown. Then add the chopped garlic, salt, pepper, and the white wine. Cook for 1 minute, pour over the celery and serve at once. Serves 4.

Celery Casserole *

4 c. sliced celery (diagonally 1")
1 t. salt
1/4 c. water
1/4 c. sliced water chestnuts

1 (10 1/2 oz) cream of chicken soup
2 T. diced pimiento
2 t. melted butter
1/2 c. bread crumbs

Combine celery, salt, water. Cook 5 min. Drain. Combine celery, water chestnuts, soup, pimiento and butter. Spoon into lightly greased 1 1/2 qt. casserole. Sprinkle with bread crumbs. Bake at 350° for 30 min. Serves 6.

Cheese Potatoes

3 T. melted butter
4 medium size potatoes, boiled
1 c. corn flakes

1/2 c. finely grated cheddar cheese
1/2 t. paprika
1 t. salt

Cut potatoes in 1/2 inch slices and place into baking dish where melted butter has been poured. Brush top of potatoes with a little more butter. Roll corn flakes fine. Combine with cheese, paprika and salt. Sprinkle over potatoes. Bake in 425° oven about 15 minutes.

Serves 6

Cheesy Artichoke Casserole

2 jars (13 1/2 oz.) artichokes bottoms
1 c. diced ham, cooked
4 eggs, hard boiled, cut up cold
4 T. butter
4 T. flour
1 1/2 c. milk

1/2 c. white wine
1 pimento diced (color)
1 t. salt
cayenne pepper to taste
1 c. shredded Swiss cheese
1/2 c. buttered bread crumbs

Place artichoke hearts in bottom of 2-quart casserole. Sprinkle ham and eggs over artichokes. Make cheese wine sauce: Combine butter, flour, milk, wine, pimento, salt and pepper. Add cheese and continue mixing. Pour over ingredients in casserole. Sprinkle bread crumbs on top. Sprinkle cheese too if desired. Bake at 350° for 35 minutes until crumbs are golden brown. Serves 6.

Chili Con Queso *

1 stick butter or oleo
3/4 c. chopped onion
1 clove garlic (crushed)

1 can Rotel Tomatoes & Green Chilies (mashed)
2 T. worcestershire sauce
2 lb. box Velveeta Cheese (cut in small pieces)

Melt butter and add onion and cook until yellow. Add mashed Rotel and Cheese and cook until melted over a very slow fire. Then add worcestershire sauce and crushed garlic. Place in chafing dish and serve with fritos or carrot strips, buttons raw cauliflower, celery. If dip isn't hot enough, add dash of Tabasco sauce.

Chinese Vegetables

1 (17 oz) can early June English peas
1 (14 1/2 oz) can asparagus, stems & pieces
1 (16 oz) can Mixed Chinese Vegetables
1 can cream of mushroom soup
1 or 2 (8 oz) cans bamboo shoots

1 or 2 (8 oz) cans water chestnuts, chopped
1 (8 oz) can mushrooms, chopped
2 c. grated Cheddar cheese
1 can French fried onions crushed

Drain the vegetables. Mix well all of the ingredients. Top with cheese. Cover with French fried onions. Bake at 350° for 35 to 40 minutes. Serves 10 to 12. A delicious buffet dish.

Creamed Peas with Curry Topping

4 pkgs. frozen tiny peas
2 1/2 c. shredded rice Chex
1/2 t. salt
1/4 t. curry powder
2 T. butter, melted

Cream Sauce:
8 T. flour
8 T. butter
4 c. milk
salt to taste

Bring tiny peas to a boil. Drain and set aside. Make cream sauce and add peas to it. Crush rice Chex and combine with salt, curry powder, and butter. Put peas in a casserole and cover with curry topping mixture. Bake 15 minutes at 325° until topping is browned. (Note: This may be assembled ahead of baking time.)

Cucumber with Egg Salad

2 cucumbers
3 hard boiled eggs
3 T. finely chopped sweet pickles
1 t. salt

3 T. finely chopped celery
mayonnaise
paprika

Peel most of the skin from cucumbers, leaving just enough for color. Slice 1/4 inch thick and cover with ice cubes and water. Store in refrigerator to crisp. Do not freeze. Chop eggs very fine. Add remaining ingredients, except paprika, using mayonnaise to bind only. Do not let it get runny. To prepare canapés, drain cucumber slices and spread on paper towels to dry. Top each slice with egg salad and sprinkle with paprika. Serves 8

Curried Broccoli Casserole

2 pkgs. broccoli
1 can chicken soup
2 T. mayonnaise

1/2 t. lemon juice
1/2 t. curry powder
3 slices bread, cubed, tossed in melted butter (croutons)

Cook 2 pkgs. broccoli in salted water (not too done). Mix 1 can chicken soup, mayonnaise, lemon juice and curry powder. Pour sauce over broccoli in casserole and top with buttered croutons. Bake 20 to 30 minutes at 350°.

Devil's Hash *

1 doz. green peppers	1 large head celery
1 doz. red peppers	1 c. ground carrots
2 qt. vinegar	3 T. cinnamon
3 T. salt	1 T. cloves
3 lb. sugar	1 t. mustard
1 doz. med. onions	

Grind pepper. Pour boiling water over & drain. Make syrup, vinegar and sugar. Add peppers and other chopped vegetables. Cook till tender (about 20 min.) Pour in jars and seal.

Dilly Brussels Sprouts

2 pkgs. frozen Brussels sprouts	1 t. dill weed
salt and pepper to taste	2 T. shredded green onions or dehydrated chives
1 c. Italian dressing	

In seasoned boiling water, cook Brussels sprouts until just tender. Drain. Add remaining ingredients and chill in covered container overnight. Serve with crackers as hors d'oeuvres. Serves 10 to 12. Mushrooms may be substituted.

Dude Ranch Beans *

2 c. dry red kidney beans	1 8 oz. can tomato sauce
1 qt. cold water	1/8 t. pepper
1 c. sliced onions	2 1/4 t. salt
2 minced garlic cloves	1 to 2 T. chili powder
1/3 c. minced green pepper	2 T. cold water
1/4 lb. bacon, diced	

Wash and soak beans overnight. Drain. Measure liquid. Add enough to make 5 c. Add to beans with all but last three ingredients. Cover, cook 2 1/2 hours. Last hour add salt. Last 15 minutes, add chili powder with water and stir in. Serves 6.

French Bean Casserole

2 pkgs. frozen French cut beans	1 can cream mushroom soup (not diluted)
1 can bean sprouts	small can mushrooms
1 can water chestnuts, sliced	1 can French friend onions

Cook beans about 7 minutes. Drain. Wash bean sprouts. Add other ingredients. Put in buttered casserole. Crush one can onion rings and sprinkle over top. Bake 30 minutes at 350°. This casserole may be made the day before it is to be used, except for adding the onion rings.

Gourmet Green Vegetables

1 medium bell pepper	1/2 pint whipping cream
1 package frozen baby lima beans	1 c. mayonnaise
1 can French-style green beans	1 (3 oz) can Parmesan cheese
1 can Petit Pois English peas	paprika
salt and pepper to taste	

Slice bell pepper into thin strips and cook with lima beans. Drain. Drain liquid from canned beans and peas. Toss with salt and pepper to taste. Place in 7 x 10 inch casserole. Whip cream and fold in mayonnaise and cheese. Spread over top of vegetables and sprinkle with paprika. Bake at 350° for 20 minutes. Serves 6.

Green Bean Casserole (Lizzie Fort) *

1 8 oz. can mushrooms	2 t. soy sauce
1 med. onion, chopped	1 t. salt
1 stick butter	1/4 t. pepper
1/4 c. flour	1 t. accent
2 c. warm milk	3 pkg. frozen green beans
1 c. coffee cream	1 c. water chestnuts (5 oz. sliced)
3/4 lb. sharp cheese	3/4 c. almonds (toasted and slivered)
1/8 t. Tabasco	

Sauté mushrooms and onions in butter. Add flour and stir until smooth. Add warm milk and cream. Put into top double boiler and cook until thick. Add cheese, Tabasco, soy sauce, salt, pepper, and accent. Cook until cheese melts. Cook beans until just tender. Drain. Add to sauce. Add chestnuts and pour into 3 qt. greased casserole. Top with almonds. Bake in 375° oven for 20 min. Serves 10-12.

Green Beans India

8 slices bacon, crumbled
1/2 c. sugar, granulated
1/2 c. vinegar

2 cans French style green beans
1/2 medium onion, diced
3 T. India Relish

Preheat oven to 275°. Fry bacon and remove from pan. Sauté sugar, onions and vinegar in bacon drippings. Place green beans in casserole and pour sugar mixture over beans. Crumble bacon and mix with relish. Top beans with this mixture and cover. Bake at 275° for 1 1/2 hours.

Green Beans with Tomato-Orange Sauce *

1 1/2 T. butter or margarine
1 1/2 T. flour
1/4 t. salt
1/4 t. MSG
1/4 t. onion powder
1/4 t. grated orange rind

1/2 t. celery salt
1/2 t. chopped chives, fresh or freeze dried
1/2 c. orange juice
1/2 c. tomato juice
1 can-1 lb.-cut blue-lake green beans, drained

In a one-quart saucepan over low heat, melt the butter; stir in the flour. Remove from heat. Add salt, MSG, onion powder, orange rind, celery salt, and chives; stir well. Add 1/4 c. of the orange juice at a time, stirring until smooth after each addition. Stir in the tomato juice. Return to moderately low heat and, stirring constantly, cook until thickened. Mix in beans and reheat, stirring a few times. Makes 4 servings.

Green Peas and Potatoes aux Fines Herbs

2 1/2 c. fresh green peas (frozen can be used)
2 1/2 c. pared potatoes, cut into cubes
2 T. snipped parsley
2 T. snipped chives
2 T. grated carrot
1 t. salt

2 T. melted butter
dash white pepper
dash savory
dash thyme
3/4 c. light cream
paprika

THE DAY BEFORE (Preparation time - 25 minutes)

1. Place the peas and potatoes in a well-buttered 2 quart casserole
2. Mix all the rest of the ingredients except the paprika and pour over the peas and potatoes. Mix well with a fork until the vegetables are coated.
3. Sprinkle paprika over all. Cover and refrigerate.

THE DAY (Cooking time - 40 minutes)

Bake, covered, at 350° for 40 minutes, or until potatoes are tender.

Green Rice I

perfect for a luncheon with salad
3 c. cooked white rice
2 1/2 c. milk
2 c. grated sharp cheese
2 eggs, beaten

2 t. olive oil - or salad oil
1 c. chopped parsley
4 green onions, chopped fine
1 large T. Worcestershire sauce

Mix all, season well with salt and pepper, and place in greased casserole. When ready to bake, place in greased casserole. Cook at 350° for 45 min. Serves 6.

Green Rice II

2 c. minute rice
2 3/4 c. boiling water
2 eggs, well beaten
2/3 c. oil
1 small can (3/4 c.) evaporated milk
1 1/2 c. grated sharp cheese

1 can cream of mushroom soup
1 large onion, chopped fine
2 c. freshly chopped parsley
1 t. salt
pepper to taste

Mix rice with water and set aside. Mix remaining ingredients. Combine with rice. Bake in greased casserole at 350° for 40 minutes. Serves 10 to 12.

Green Tomato Pickle *

1 gal. chopped cabbage	1 pt. green peppers
1/2 gal green tomatoes	1 qt. sliced onions
Mix in 6 T. salt and let stand 24 hours. Next AM, drain off juice and add:	
2 LB brown sugar	2 t. ground cinnamon
3 T. ground ginger	1 t. ground cloves
3 T. celery seed	1 t. ground mace
1 T. mustard seed	5 t. ground red pepper
3 t. ground mustard	3 qts vinegar.
3 t. ground all spice	
boil 40 min. and can	

Herbed Spinach-Rice Bake

10 oz. pkg. chopped frozen spinach (cook and drain)	1/3 c. milk
2 c. cooked rice	2 T. Worcestershire
1 c. shredded sharp cheese	1 t. salt
2 eggs (use one if you prefer it more crunchy)	1/4 t. rosemary or thyme
2 T. soft butter	
Mix all ingredients. Bake at 350° for 20 - 25 minutes, until knife comes out clean.	

Hominy Casserole

large can hominy	1 t. chili powder (more if desired)
2 T. butter	1/2 c. grated sharp cheese
1 T. flour	2 t. grated onion
1/2 c. chicken stock	salt and pepper
Drain hominy and put in casserole. Season with salt and pepper. Combine butter, flour, and chicken stock and cook until thick. Add grated onion, cheese, and chili powder. Pour cream sauce over hominy. Bake 45 minutes or 1 hour at 350°. Can be prepared well ahead of cooking time. Can be frozen before cooking. Serves 4.	

Hot Artichoke Hearts

2 14 oz. cans artichoke hearts, drained	2 T. fresh lemon juice
1/2 c. onion, minced	1 1/2 t. salt
1 clove garlic, crushed	1/2 t. oregano
2 T. butter	1/4 t. lemon rind, grated
3/4 c. canned chicken broth	
Combine all ingredients in small saucepan. Simmer for 10 minutes. Serves 6-8. Unusual tart flavor. Good to serve when you need a "light" vegetable.	

Hot Stuffed Artichoke Bottoms

8-10 artichoke bottoms	butter
cooked peas	salt and pepper to taste
toasted croutons	
Place artichoke bottoms in a large skillet and season with salt and pepper and dot with butter. Cover and heat gently 10 to 15 minutes. When done, fill with hot seasoned peas, which have been tossed with toasted croutons or creamed spinach. Serves 8 - 10.	

Italian Fresh Snap Beans

1 lb. fresh or canned green beans	1 T. onion flakes
1/4 c. oil	1/8 t. ground black pepper
1/2 c. diced green sweet pepper	1 t. basil leaves
1 t. salt	2 T. hot water
1/4 t. instant minced garlic	1/4 c. Parmesan cheese
Heat oil, add beans, green pepper, salt, garlic and onion. Cover and cook 5 minutes over low heat. Add black pepper, basil and water. Cook covered 20-30 minutes until tender. Serve hot with cheese sprinkled on top. Serves 4. Can be frozen.	

Nut Roast

1 lb. bread crumbs	2 eggs
1 lb. nut meats	1 t. salt
2 " celery	1 t. white pepper
1 can tomatoes	tomato sauce 1/2 c. parsley
1/2 c. chopped onions	1 lemon
2 T. melted butter	

Toast bread and grind fine. Add other ingredients. Bake in buttered dish for 1 hour. Decorate with lemon.

Onion Cheese Soufflé *

10 1/2 oz can condensed cream of onion soup, undiluted	2 T. minced parsley
1 c. grated (medium fine) sharp cheddar cheese	6 eggs, separated

Into a medium saucepan turn all the ingredients except the eggs. Heat, stirring, until cheese melts; do not boil. Remove from heat. Beat egg yolks slightly; stir into soup mixture. In a large mixing bowl with a clean beater, beat egg whites until stiff. Fold in soup mixture. Pour into an ungreased 2 qt. soufflé dish. Bake until greatly puffed above soufflé dish and browned - 30 minutes. Makes 4 servings.

Onion Cheese Strata

2 c. sweet Spanish onions, sliced	1 t. salt
8 slices bread, without crust	1/4 t. dry mustard
8 oz. sharp Cheddar cheese, sliced	1/4 t. Worcestershire
3 eggs, beaten	3 drops Tabasco sauce
2 1/2 c. milk	2 T. melted butter

Separate onion slices into rings. Place 4 slices bread in bottom of 9-inch baking dish. Top with 1/2 cheese and onions. Repeat. Combine beaten eggs, milk and seasonings. Pour over ingredients in baking dish. Cover. Refrigerate several hours. Uncover, drizzle with melted butter and bake at 350° for 50-60 minutes or until firm. Cut into squares to serve. Serves 6. Can be made day before. This is so good for Sunday night, brunch or just about anytime. Great with ham, a vegetable and salad.

Oriental Chinese Celery

4 c. celery, cut in 1" pieces	1 can cream of chicken soup
1 can water chestnuts, sliced fine	1 c. bread crumbs
1/2 can pimentos, chopped	1/2 pkg. slivered almonds

Cook celery in small amount of water 7 minutes. Drain. Mix in chestnuts, pimentos and soup. Sauté bread crumbs and mix with almonds. Put celery mixture into greased casserole and top with bread crumb mixture. Bake at 350° for 35 minutes. Serves 6.

Parslied Rice With Mushrooms

1 bell pepper, chopped	1 3 oz. can sliced mushrooms
1 onion, chopped	2 eggs, well-beaten
3 T. butter	2 c. sharp cheese, grated
1 1/2 c. rice, uncooked	1 1/2 t. salt
1 c. parsley, chopped	dash pepper

Preheat oven to 325°. Sauté bell pepper and onion in butter. Prepare rice according to package directions. Add parsley, mushrooms, bell pepper, and onion to the cooked rice. Add milk, eggs, cheese, salt, and pepper. Blend together and bake for 1 hour.

Party Potatoes au Gratin

6 c. cubed cooked potatoes	1/4 t. pepper
1 stick oleo or butter	1 t. paprika
1/4 c. sliced green onions	6 T. flour
1/2 c. chopped bell pepper	2 c. milk
2 t. salt	1/2 LB shredded sharp cheese
1 T. parsley flakes	

Cook potatoes. In melted butter, sauté onions and bell pepper for 1 minute. Add seasonings and flour. Blend in milk, stirring until thick. Add potatoes and 1 c. sharp cheese. Stir until cheese is melted. Pour into 3-quart flat casserole. Spread remaining cheese on top. Bake at 350° for 30 to 40 minutes or until bubbly.

Peanut - Broccoli Casserole *

2 pkgs. (10 oz) frozen chopped broccoli cooked and drained
1 c. cream of chicken soup
2 T. lemon juice
1 c. chopped salted peanuts
1/4 c. mayo
1/4 c. chopped onion
2 eggs, beaten
1 c. cheese

Mix all but cheese. Pour into 1 1/2 to 2 qt casserole. Sprinkle cheese. Bake 350° for 30 min.

Peas Lorraine

2 packages frozen peas
4 T. sugar
1 large, cut clove garlic
1/2 t. oregano
1/2 t. pepper
1/2 t. tarragon
1 t. salt
4 T. butter

Cook peas in 8 T. boiling salted water with the seasonings, 5 minutes. Shake pan frequently to mix well. Drain peas, remove garlic and add the butter. Serve at once.

Peas Orientale

3 10 oz. pkgs. frozen peas, cooked
2 small cans water chestnuts, thinly sliced, drained
2 lg. cans bean sprouts, drained
1 lb. button mushrooms, sautéed in butter
2 10 1/2 oz. cans cream of mushroom soup
2 3 1/2 oz. cans French fried onion rings
Beat soup with fork. Mix vegetables with soup and place in large buttered casserole. Bake at 350° approximately 30 minutes. Top with French fried onions and continue baking another 15-20 minutes. Serves 12. This is a wonderful vegetable casserole for buffet dinners, and goes well with almost any meat or poultry dish. It is easy to prepare in advance, and has an unusual and distinctive flavor.

Polynesian Rice

1 c. wild rice
1 c. uncooked, long-grain rice
3 T. minced onion
3 T. soy sauce
4 chicken bouillon cubes
4 1/2 c. boiling water
1/2 c. Macadamia nuts, coarsely chopped
1/4 c. snipped parsley

THE DAY BEFORE (Preparation time - 10 minutes)

1. Combine the wild rice, white rice, onion, and soy sauce in a 2-quart casserole.

2. Dissolve the bouillon cubes in the boiling water and stir into the rice mixture in the casserole. Cover and refrigerate.

THE DAY (Preparation and cooking time - 1 hour)

Bake at 350° for 55 minutes. Just before serving, sprinkle the top with the nuts and parsley.

Potatoes'N Carrots

2 1/2 c. coarsely grated red raw potatoes
1 1/2 c. coarsely grated raw carrots
1/2 c. coarsely grated onion
1 can cream of celery soup, undiluted
1/2 c. milk
salt and pepper to taste
1/2 c. grated American cheese

Heat oven to 375°. Combine potatoes, carrots and onion in buttered baking dish (10 x 6 x 1 inch). Blend soup, milk, salt and pepper. Pour over vegetables. Cover and bake for 1 hour. Uncover, sprinkle with cheese and bake for 15 minutes or until cheese is melted. Serves 8.

Potatoes in Custard

4 or 5 T. butter
1 clove garlic
6 medium potatoes
salt
pepper
4 eggs
1 c. milk
1/4 c. heavy cream
1/2 pint sour cream

Butter a 1-quart casserole lavishly, using 2 or 3 T. butter. Sprinkle over the butter 1 clove garlic, minced. Slice, paper thin, 6 medium potatoes, sprinkle them well with salt and pepper, and place them in the casserole. Be sure the potatoes are sliced paper thin, because if they are thicker they will take too long to bake and your custard will separate.

In a separate bowl, beat together with a fork 4 eggs, 1 c. milk, and 1/4 c. heavy cream. Pour this over the potatoes, dot with 2 T. butter and bake in a moderate (350) oven until the potatoes are tender. This will take about 1 hour. Serve when done and still hot. Have a bowl of ice-cold commercial sour cream at hand for your guests to use as a topping, if they wish.

Potatoes Parisienne

Potatoes
butter

salt and pepper

Peel large potatoes and scoop out in little balls. Wash and put in cold salted water. Bring water to a boil; boil 1/2 minute and drain well. Cook them slowly in butter at the foaming stage, shaking them occasionally until they are nicely browned for about 1/4 of an hour. Drain off butter, salt and pepper and serve.

Peas Goulash * (Celeste)

2 cans peas
2 cans mushrooms

2 cans pimento

Make cream sauce of 1 1/2 c. milk and add sauce to 2 c. grated cheese. Season with Worcestershire sauce, Tabasco, salt, pepper and add peas, mushrooms, pimento. Put in baking dish. Run in oven and heat thoroughly.

Potato-Cheese Charlotte *

1/2 c. chopped onion
2 T. butter
3 c. grated raw potato
2 eggs beaten
1 1/2 t. salt

1 t. paprika
1/8 t. pepper
1 c. grated cheese
2 slices bread

Preheat oven to 350° and butter 1 quart casserole. Sauté onion in butter till limp. Mix with potatoes, eggs, salt, paprika, pepper, and cheese. Mix well. Put in casserole and bake 1 hour. Serves 6.

Quick Creamed Spinach

2 pkgs. frozen, chopped spinach
1 can cream of chicken soup

3 T. grated onion
grated nutmeg

Cook spinach. Drain well and add other ingredients.

Rice and Spinach Casserole

1 10 oz. pkg. frozen chopped spinach, cooked (well drained)
1 10 3/4 oz. can condensed cream of mushroom soup
1 soup can milk
2 eggs, beaten
2 T. vegetable oil
1 medium onion, chopped

1/2 lb. sharp Cheddar cheese, grated
2 dashes thyme
juice of 1 lemon
1/4-1/2 t. red pepper
1/2 t. MSG
2 c. cooked rice

Mix all ingredients adding rice last. Place in 2 quart casserole. Bake at 325° for 1 hour. Serves 8.

Rice International

2 c. uncooked long grain brown rice
2 cans beef consommé
2 c. water
8 oz. jar sliced green stuffed olives

2 cans sliced water chestnuts
3/4 stick of butter
salt and pepper
dash of Worcestershire sauce

Mix and put all ingredients into well oiled Pyrex casserole dish and bake covered for 1 to 1 1/2 hours (until tender) at 350°. Stir occasionally. Serves 10.

Rice with Spinach and Chestnuts

1 c. cooked rice
1 c. cooked chopped spinach
1 can water, chestnuts, thinly sliced, drained
2 T. butter

2 T. flour
1 c. milk
1 c. grated cheese (or to taste)
Parsley; pimento strips (opt)

Combine rice, spinach, and chestnuts. Make a cream sauce with butter, flour, milk, and cheese. Cover rice mixture with sauce; top with more grated cheese, or bread crumbs. Bake 35 minutes at 350° or until thoroughly heated. Garnish with parsley (and pimento strips, if desired).

Rosy Rice Casserole

1 c. uncooked rice
1 1/3 c. tomato juice
1 1/3 c. water
1/4 lb. butter

salt
pepper
Worcestershire sauce
1 c. shredded cheddar cheese

Put all the above ingredients in a casserole, holding back 1/4 c. of shredded cheddar cheese. Bake covered for one hour at 350°. Uncover, top with remaining cheese and cook 5 to 10 minutes more. Serves 4 to 6.

Savory Broccoli

2 boxes frozen broccoli spears
3/4 bottle Italian Dressing
3/4 c. mayonnaise
1/3 c. heavy cream, whipped or
1/3 c. heavy sour cream

1/4 c. finely chopped pimentos
1 hard-cooked egg, finely chopped
1 1/2 T. capers
3/4 T. chopped chives

Cook broccoli according to package directions. Drain. Marinate broccoli in Italian dressing several hours at room temperature, turning occasionally. To serve: drain marinade from broccoli spears. Place broccoli in a serving dish; spread with a combination of mayonnaise, heavy cream (or sour cream), and pimentos, which have been well blended. Sprinkle with eggs, capers, and chives. Serve cool, not chilled.

Spinach Balls

2 10 oz. packages frozen chopped spinach
2 - 2 1/2 c. packaged herb stuffing
3/4 c. margarine or butter, melted
6 eggs

1/2 c. grated Parmesan cheese
2 small onions, minced
salt, pepper, garlic powder and thyme to taste

Cook and drain spinach **VERY WELL**. Combine all ingredients and roll into balls (1 t. each). Bake at 350° for 20 minutes on greased cookie sheet. Remove from cookie sheet at once and drain on paper. Serve hot. Yields 75 balls. May be frozen after cooking. Reheat 3 - 5 minutes at 400°.

Spinach Delicious *

(Even folks who don't like spinach admit this is delicious.)

1 14 oz. pkg. frozen spinach or
1 lb. fresh spinach, cooked
2 T. butter or fortified margarine
1/4 c. light cream or top milk

2 T. horseradish
1/2 t. salt
1/8 t. pepper

Prepare spinach as directed on package; chop. Add remaining ingredients and heat. Serve hot. Garnish with hard-cooked egg. Serves 4-5.

Spinach Soufflé

2 10-oz. pkgs. chopped frozen spinach
1 c. boiling water
1 t. garlic salt

1 can cream of mushroom soup
1 1/2 c. grated sharp cheese
2 eggs, well beaten

Cook spinach in boiling water with garlic salt until dry. This can be done ahead. Add cream of mushroom soup, cheese and eggs. Mix all and bake at 350° for 30 minutes. This is liked by people who hate spinach and loved by those who like it.

String Bean Casserole (S.A.) *

whole string beans
water chestnuts
cream sauce

lots of soy sauce
top with can French fried onions

Tomatoes Broiled with Dill

4 large red tomatoes
4 t. sugar
salt
pepper

2 t. minced onions or chives
2 t. dried dill weed
8 t. heavy cream

Slice tomatoes crosswise in halves. Set them, 8 halves in all in a greased Pyrex pie plate or cake pan. Try to select a dish that will hold them, just, so that they can bolster each other up. Sprinkle each half with 1/2 t. sugar, a little salt, 2 or 3 grinds of pepper from a mill, 1/4 t. minced onion or chives, 1/4 t. dried dill weed. Dribble over the top of each, carefully, 1 t. heavy cream, the heavier the better. At the last of your preparations, set these under the broiler and allow them to broil slowly at about 10 minutes or until the tomatoes are rather soft and the tops are light brown. A safer way is to set them in a slow oven (350°F) for half an hour, then pop them under the broiler for the last minute for browning. Safer but slower. Suit yourself here.

Tomato Side Dish *

2 large cans solid pack tomatoes
8 whole cloves
8 whole peppercorns
1 bay leaf (at least 1 in. long)
salt

1/2 yellow onion, chopped
3/4 c. brown sugar
3 or 4 slices white bread pulled into dime size pieces
2 T. butter

Put cloves, peppercorns, and bay leaf in cheesecloth bag. Cook tomatoes, undrained, cheese cloth bag, and a dash of salt on top of stove, very slowly 30 min. Stir occasionally. Add onion, sugar, bread, and butter. Place in greased baking dish. When ready to bake, remove cheesecloth bag and contents and bake at 400° 1 hour. 6 servings

Vegetable Casserole

1 (17 oz) can English peas
1 (14 1/2 oz) can asparagus tips
1/2 c. chopped water chestnuts
1/2 stick oleo

1/2 c. milk
1 can cream of mushroom soup
1 c. grated American cheese

Drain peas and asparagus tips. Chop water chestnuts. Place in casserole. Melt oleo and add milk and soup. Heat and cover vegetables with sauce. Top with American cheese. Brown until cheese melts, about 20 minutes at 300°. Serves 6 to 8.

Wild Rice

1/4 lb. butter
1 c. wild rice
1/4 c. almonds
2 T. onions, chopped

1/2 lb. mushrooms, sliced
1 t. salt
2 T. sherry
3 c. chicken broth

Mix ingredients, adding chicken broth last. Put in casserole. Cover with another 1/4 c. almonds. Bake at 325°f or 1 hour. Serves 6.

White Rice Browned

1/2 c. butter or margarine
2 c. raw white rice
2 1/4 t. salt
1/4 t. pepper

2 cans beef consommé
2 c. water
1/2 c. chopped, blanched almonds

Melt butter in large frying pan. Add rice. Cook over very slow fire, stirring often, until rice is golden brown. Place in 2 qt. casserole. Sprinkle on seasonings. When ready to bake, add consommé, water, and nuts. Mix gently. Cover and bake at 300° for 1 hour and 15 minutes. DO NOT STIR. Serves 10.

Yellow Squash Supreme

2 lbs. raw yellow squash, grated
1/2 t. basil
1/2 t. Accent
5 green onions with tops, chopped fine

1/2 stick butter, melted
salt and pepper to taste
Pepperidge Farm herb dressing
1/2 c. milk

Mix yellow squash with basil, Accent, green onions, butter and salt and pepper. In a greased casserole, place a layer of squash mixture, then a layer of Pepperidge Farm Herb Dressing, then squash. Pour 1/2 c. milk over casserole and top with more Pepperidge Farm Herb Dressing. Bake 350° for 40 minutes. Serves 6.

Zippy Italian Green Beans

1 package frozen Italian green beans
1 medium onion, thinly sliced

2 T. butter
1 t. prepared mustard

Cook beans, according to instructions on package, with thinly sliced onion. Drain. Push beans and onion to one side of pan. Add butter. Blend in mustard and catsup. Toss all ingredients together and serve at once. Serves 4.

Zucchini Au Gratin *

2 T. butter or margarine
1 medium onion, sliced
1 clove garlic, crushed
2 lb. zucchini, sliced
1/2 t. salt
1/8 t. pepper

1/2 t. dill seed
16 cocktail tomatoes, halved
4 oz. cheddar cheese, cubed
1 c. soft bread crumbs
2 T. melted butter

Melt butter in skillet. Add onions and garlic. Sauté until golden. Add zucchini, salt, pepper, and dill seed. Cook for 5 min. Layer zucchini mixture in a 9 X 9 X 2 inch buttered casserole dish with tomatoes and cheese on top of it. Combine soft crumbs melted butter. Sprinkle on top of casserole. Bake in a 350° for 25 min.