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| GREEN TOMATO MINCEMEAT By Mrs. Robert GrunderIngredients:

|  |  |
| --- | --- |
|  3 lb | Green Tomatoes, ground |
| 3 lb | Ground apples (just wash & core) |
| 2 lb | Sugar (1 lb brown & 1 lb white) |
| 1 TBSP | Salt |
| ½ lb | Suet (or butter) |
| 1 c | Vinegar |
| 1 lb | Ground meat |
| 2 TBSP | Cinnamon |
| 2 TBSP | Cloves |
| 1 TBSP | Nutmeg |
| 1 | Orange & lemon (grind skin and pulp – no seeds) |

Directions: Cook until thick, put in hot sterile jars.Makes about 8 – 10 pints. | Chef hat man |
| FRUIT SALAD By Mrs. H. BroseIngredients:

|  |  |
| --- | --- |
|  2 | Eggs, beaten |
| 4 TBSP | Sugar |
| 2 TBSP | Lemon juice |
| 2 TBSP  | Butter |
| ¼ c | Juice (fruit juice) |
|  2 sm cans | Chunk Pineapple |
| 2 | Oranges, cut up |
| 2 sm cans | Fruit salad |
| ½ pt | Cream, whipped |
|  | marshmallows |

Directions:Cook until thick 1st 5 ingredients.Meantime, let drain about 1 hour – pineapple, oranges & fruit salad.After dressing is cooled, add whipped cream & marshmallows, Stir. | Chef hat man |
|  LIME PARTY SALAD By Gladys SmithIngredients:

|  |  |
| --- | --- |
|  1 ½ c | Boiling water |
| 1 3 oz pkg | Cream cheese |
| 1 c | Chopped nutmeats |
| 1 3oz bottle | Maraschino cherries, drained |
| 1 pkg | Lime jello |
| 1 lg can | Crushed pineapple |

Directions: Pour boiling water on jello, stir until dissolved. Allow to set slightly then add cream cheese and blend well. Fold whipped cream into jello cheese mixture. Add pineapple, cherries and nutmeats. Blend well. Pour mixture into mold and chill 3 hours. | Chef hat man |
| POINSETTIA WALDORF SALAD By Mrs. Walter KinnIngredients:

|  |  |
| --- | --- |
|  1 c | Halved and seeded Emperor grapes |
| 2 c | Unpared apples |
| 1 c | Diced celery |
| ½ c | Broken walnuts |
| 1/3 c  | Creamy dressing |
|   |  |
| ½ c | Flour |
| ½ c | Sugar |
| ½ tsp | salt |

Directions:Combine top 5 ingredients. Chill. Serve in lettuce lined bowl. Garnish with unpared apple wedges arranged as a poinsettia with center of walnut halves, if desired. 6 servings.Make Creamy Dressing – 3 bottom ingredientsCombine. Blend in 1 tsp prepared mustard, slightly beaten egg, 1 c water.Cook in top of double boiler over simmering water until thick. Stir constantly. Stir in ¼ c vinegar. Chill. Beat smooth, gradually fold in 1 c heavy cream, whipped. Makes 2 cups. Combine with first mixture. Chill. | Chef hat man |
|  BAKED SQUASH RINGS Ingredients:

|  |  |
| --- | --- |
|  3 | Acorn squashes |
| 3 TBSP | Water |
| 3 TBSP | Butter or margarine |
| ¾ c | White corn syrup |
| ¼ tsp  | Nutmeg |
|  | Salt & pepper |

Directions: Cut squash crosswise into ½ in thick rings. Place in single layer in baking pan. Add water to depth of ¼ in. Cover; steam in slo oven 3225 deg. 15 min. Pour off water, season squash, vover with corn syrup, water, butter and nutmeg heated together. Bake 30 min longer. Baste often. | Chef hat man |
| GREEN BEANS N BACON Ingredients:

|  |  |
| --- | --- |
|  1 #2 can | Green beans or pkg frozen |
| 1  | Onion, finely chopped |
| ¼ lb | Bacon, cut in small pieces |
|   |  |
|   |  |
|   |  |

Directions:Brown onion in grease from bacon, frying both together. Heat beans or cook frozen beans until hot; drain excess fat from bacon and onions then mix bacon and onion pieces with beans and serve hot. | Chef hat man |
|  BAKED CABBAGE BY Lucy NordblumIngredients:

|  |  |
| --- | --- |
|  1 med | Head of cabbage |
| 2 | Eggs, beaten |
| 4 TBSP | Milk |
|  | Salt & pepper |

Directions: Wash cabbage, trim and cut in half. Cover with cold water. Boil for 15 min. then pour off the water and cover with boiling water. Bring to a boil andboil for 20 min and drain. Chop fine, season with salt & pepper. Add milk to eggs. Pour over chopped cabbage and stir well.Put in greased baking dish and bake in hot oven until browned on top. Should take about 20 min. | Chef hat man |
| SCALLOPED CORN By Lucy NordblumIngredients:

|  |  |
| --- | --- |
|  2 c | Whole kernel (or cream style) corn |
| ½ to ¾ c | Cracker crumbs |
| 2 TBSP | Butter or margarine |
| 2 | Eggs, beaten |
| ¾ c | Milk |
| 1 tsp | Salt |
| Dash | Peper |
|  | Strips of green pepper (or pimiento) |

Directions:Butter casserole. Combine corn with beaten eggs, salt & pepper. Place in casserole. Sprinkle top with cracker crumbs. Dot with butter or margarine. Pour milk over mixture. Lay strips of pepper or pimiento over top. Bake, uncovered, about 35 min or until set in a 350 deg oven. | Chef hat man |
|  BOSTON BAKED BEANS By Mrs. Robert GrunderIngredients:

|  |  |
| --- | --- |
|  2 c | Pea beans |
| ½ tsp | Salt |
| 1 sm | Onion |
| ½ tsp | Dry mustard |
| ½ lb  | Salt pork, scored |
| 2 TBSP | Molasses |

Directions: Soak beans in cold water overnight. Simmer until skins begin to burst, turn into bean pot over onion. Bury pork in beans, leaving only rind exposed. Mix salt, mustard and molasses in a cup. Fill with hot water, stir until well mixed and pour over beans. Add water to cover and bake in slow oven 300 deg. 6 – 8 hours, adding more water to cover until the last hour. Remove cover and raise pork to surface to brown. | Chef hat man |
| RANCHO BAKED BEANS Ingredients:

|  |  |
| --- | --- |
|  ¼ c | Shortening |
| 2 c | Chopped onion |
| 1 lb | Ground beef |
| 1 c | Ketchup |
| 2 TBSP | Prepared mustard |
| 2 tsp | Vinegar |
| 2 1-lb cans | Pork & beans in tomato sauce |
| 1 1-lb can | Kidney beans, drained |

Directions:Brown meat and onions in shortening, add remaining ingredients. Pour in 2 qt casserole. Bake in oven at 400 deg for 30 min. Serves 8 | Chef hat man |