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| BARBECUE MIXTURE *By Mrs. Paul Hoffman***Ingredients:**

|  |  |
| --- | --- |
|  1 c | Spry |
| 2 TBSP | Brown sugar |
| 1 tsp | Mustard |
| ½ tsp | Salt |
| ¼ tsp | Pepper |
| 1 TBSP | Onion juice |
| 2 TBSP | Worcestershire sauce |
| 1 TBSP | Chili sauce  |
| Few drops | Tabasco sauce |
| 2 TBSP | vinegar |

**Directions:**Blend Spry with sugar, mustard, salt and pepper. Combine onion juice, sauces and vinegar. Add liquids to Spry mixture gradually, mixing well after each addition. Put mixture in container, cover and store on the pantry shelf for use as needed. It will keep fresh and sweet.Use barbecue mixture to prepare barbecued hamburgers, ham slices. Spread both sides of meat with mixture before broiling or frying. | Chef hat man |
|  MEXICAN SCRAMBLED EGGS *By Harriet Hoffman***Ingredients:**

|  |  |
| --- | --- |
|  ¼ c | Tomato juice |
| 2 TBSP | Minced green pepper |
| 2 TBSP | Grated onion |
| 1 ½ tsp | Salt |
| ¼ tsp | Paprika |
| 9 | eggs |

**Directions:** Blend all ingredients well then pour mixture into a hot greased skillet and work back and forth slowly until the mixture begins to set from the bottom. While eggs are still moist and soft, serve hot. | Chef hat man |
| SAUCE FOR MEAT *By Mrs. C. Klumpp* **Ingredients:**

|  |  |
| --- | --- |
|  3 large | Onions, chopped |
| 3 large | Green peppers, chopped |
| 1 can | Tomato soup |
| 1 can | mushrooms |

**Directions:**Fry onions & peppers in butter, add soup. Bring to boil and add mushrooms. Serve warm over beef or as an extra sauce. | Chef hat man |
|  SHORT CUT BROWN SAUCE**Ingredients:**

|  |  |
| --- | --- |
|  1 TBSP | Butter or margarine |
| 6 TBSP | Flour |
| 4 | Beef bouillon cubes |
| 4 c | Boiling water |
| 3 sprigs | Parsley |
| 1 small | Bay leaf |

**Directions:** Melt butter in saucepan. Add flour, cook and stir over low heat until flour is well browned, about 10 min. Dissolve bouillon cubes in water. Add gradually to flour mixture, stirring constantly until sauce is thick and smooth. Add remaining ingredients, simmer 30 min. Skim off fat. Strain. Makes about 2 ½ cups. Excellent on meat. | Chef hat man |