

RECIPES
from
GWEN'S
KITCHEN



A RECIPE FOR HOME

First, get out the cooking utensils. You will need one husband, one wife, and children to suit yourself. Next, cream one cup of love until it is fluffy and mellow. And one-half cup of tears and hardships and stir gently. Whip in a cup of joy; when smooth, add one teaspoon each of thoughtfulness, heartfelt tenderness and sympathy. Add one cup of ambition with two cups of Christianity. Bake in moderate oven, top with kindness, and serve repeatedly.

Author Unknown

*Happy Times,
Gwen*

APRICOT SALAD

- 2 sm. or 1 large box apricot gelatin
- 2 large bananas
- 3 c. miniature marshmallows
- 1 no. 2 can crushed pineapple - drained
- 2 c. hot water - 1 3/4 c. cold water

Mix jello and water, add pineapple, marshmallow, & bananas. Pour in mold. Let jell.

TOPPING

- 1 egg 1/2 c. sugar
- 2 T. flour , juice from pineapple cook, until thick.
- Set aside to cool. 1 pkg. cream whip. Mix according to directions. Add 1 - 8oz. Phil. cream cheese. Mix well. Add with egg mixture. Spread over jello.

KRAUT SALAD

- 1 large can kraut, drained and washed
- 1/2 c. chopped bell pepper
- 1/2 c. chopped celery
- 1/2 c. chopped pimento
- 1 med. onion, chopped
- 1 carrot, grated
- 1/2 t. celery seed

Mix & marinate overnight in refrigerator in mixture of 1/2 c. vinegar, 1/2 c. salad oil, and 3/4 c. sugar.

CUCUMBER CHEESE RINGS SALAD

- 1 - 3 oz. pkg. lime gelatin 1 c. boiling water
- 1 - 3 oz. cream cheese softened 1 c. mayonnaise or
- 1 t. horseradish 1/2 t. salt salad dressing
- 2 T. Lemon juice 3/4 c. drained shredded or ground.
- unpared cucumber 1/2 c. finely sliced green onion
- Dissolve gelatin in boiling water. Add cream cheese mayonnaise, horseradish, salt, and lemon juice. Beat smooth with electric beater. Chill till partially set. Stir in cucumber and sliced green onion. Chill in 3 1/2 c. mold till firm. Makes 5 or 6 servings.

FUDGE PIE

1 c. oleo
 $\frac{1}{2}$ c. unsifted flour
 $\frac{1}{2}$ c. cocoa
2 cups sugar
4 eggs

Melt oleo. Beat eggs till thick (about 4 min.) Pour in oleo slowly. Mix cocoa, flour & sugar. Slowly blend dry mixture into oleo & eggs. Beat 2 min. Pour into 2 lightly buttered pie pans and bake 20-25 min. at 375 degrees. Serve warm with scoop of vanilla ice cream on each wedge.

DATE PIN WHEEL

$\frac{1}{2}$ c. butter
 $\frac{1}{2}$ c. light brown sugar
 $\frac{3}{4}$ c. granulated sugar (use $\frac{1}{2}$ c. for flour and $\frac{1}{4}$ c. for filling)
 $\frac{1}{2}$ t. vanilla
1 egg
2 c. sifted flour
 $\frac{1}{2}$ t. soda
 $7\frac{1}{2}$ oz. pitted dates
1 c. chopped nuts

Cream butter; add brown sugar, $\frac{1}{2}$ c. granulated sugar, vanilla, and egg. Beat and chill until firm enough to roll. To make filling: cut dates in small pieces. Bring to boil with remaining $\frac{1}{2}$ c. sugar, dash of salt and $\frac{1}{3}$ c. water. Simmer for 5 min. stirring often. Then add nuts and let cool. Half dough; roll each half on floured waxed paper into a 9X12 rectangle pan. Spread with filling; roll each half up tight from end. Wrap in paper. Chill overnight. Slice $\frac{1}{8}$ " thick and bake at 375 degrees for 10 minutes.

CONGO SQUARES

2/3 c. margarine
1 lb. brown sugar
3 eggs
2 3/4 c. sifted flour
1 1/2 t. baking powder
1 t. salt
1 - 12 oz. pkg. chocolate bits
1 c. nuts
2 T. vanilla

Cream margarine, add sugar and then eggs, one at a time. Sift dry ingredients then stir in. Add chocolate, nuts and vanilla. Spread in a large pan (15 x 10 x 1) and bake at 350 degrees for 30 min. Grease pan lightly.

COMPANY'S COMING

3 egg whites beaten stiffly
1 cup sugar - beat slowly into egg whites
1 cup chopped pecans
1 t. vanilla
18 soda crackers rolled fine

Combine above ingredients and spread into 9 x 13 pan. Bake at 350 degrees for 25 min. Cool well. Fold 5 T of pineapple preserves into 1 cup whipped cream. Spread 1 can of angel flake coconut on top of cooled crust. Refrigerate or freeze for later use.

FORGOTTEN COOKIES

2 egg whites (large)
2/3 c. sugar
1 pinch salt
1 t. vanilla
1 c. chopped nuts
1 c. chocolate chips

Preheat oven to 300. Beat egg whites very stiff gradually add sugar. Then add rest of ingredients. Spread aluminum foil on top of cookie sheet. Drop by teaspoon. Put in oven & turn off heat. Leave over night.

COCONUT PIE

2 eggs
1 c. Pet milk
1 T. flour
1 c. sugar
1 can angel flake coconut
1 t. vanilla
½ stick oleo

Pour milk over coconut and let stand. Beat eggs. Add sugar that has been mixed with flour. Add coconut and milk mixture to above ingredients. Add vanilla & the melted oleo. Pour ingredients into unbaked pie shell. Bake at 325 until done.

CHICKEN MEATBALL AND GRAVY

1 c. herb-seasoned stuffing mix
1/3 c. water
2 eggs
3 T. melted margarine
2 c. chopped chicken
3 T. flour
1 chopped onion
2 t. parsley
1½ c. broth

After boiling chicken with bay leaf until tender, remove meat from bone and chop. Set aside. Mix stuffing mix with melted butter and water to moisten. Add onion, parsley, and eggs, mixing thoroughly. Add chicken and shape into small meatballs and brown in 3 T. margarine until golden. Add 1½ c. broth from chicken and simmer for 10 minutes. Thicken with flour, mixed with water, and continue cooking for 15 min. more. To serve: remove meatballs from sauce and mix sauce with cooked noodles or rice. Arrange meatballs around noodles in casserole dish. Serve very hot. (This dish is also good with left over turkey).

FANCY BAKED POTATOES

Bake 5 med. irish potatoes
Fry several slices of bacon (crumble)
Cut in half, Scoop out the potato and leave the shell.
Mash the cooked potato with a fork. Put butter, milk, bacon drippins to your taste. Cut up, boiled eggs, in the potatoes. Mash a little more. Put in onion salt and mix well. (Put as much bacon & butter as you like). Put back in shell, grate cheese all over the potato. (anywhere from ½ to 1 c.) Sprinkle with paprika if desired. Bake until cheese is well melted.

MEXICAN CASSEROLE

EL GRANDO

- 1 pk. regular size Fritos (crushed)
- 1½ lb. ground chuck or lean hamburger
- 1 pkg. Chili mix
- 1 can tomatoes
- 2 small pks. yellow rice
- ¾ c. chopped onion
- ¾ c. chopped olives (green or black)
- ¾ c. chopped ripe tomatoes
- ¾ c. shredded lettuce
- ¾ c. chopped pecans

Brown meat and add chili mix and tomatoes. Stir well and simmer. Cook rice according to pkg. directions. Make layer of cooked rice and layer of meat sauce. Then layer of onions, tomatoes, lettuce, and last, a layer of crushed Fritos. When ready to serve, add chopped nuts and pour warmed sauce on top.

SAUCE RECEIPE:

- 1 can of cheddar cheese soup
 - 1/3 c. sweet milk
- Mix together and heat till very warm. Pour over casserole just before ready to eat.

FAVORITE PUNCH

2½ c. sugar
3½ c. water
2pk. favorite jello (any color you desire)
46 oz. can pineapple juice
1 small bottle almond flavoring
1 can lemon juice
water to make up 1 gallon

Add sugar and water together over heat until hot. Then add the jello to hot mixture and stir until sugar and jello is dissolved. When cooled, add pineapple juice, lemon juice, almond flavoring, and enough water to complete a gallon.

ORANGE FLUFF MAGIC ice cream

6 bottles orange crush sodas (or any other favorite orange soda)
1 small can crushed pineapple
2 cans sweetened condensed milk

Pour all ingredients into ice cream freezer. Stir mixture and then freeze as usual.

CASSEROLE DISH

TALACARIA

- 1 pk. egg noodles - 1 t. salt
- 2 T. shortening - 3 small onions
- 3 buttons garlics - 1 sm. bell pepper
- 2 sm. cans tomato sauce or 1 med. c. tomato juice
- 1 lb. ground meat
- ½ small bottle of chili powder
- 1 large can corn niblets
- 1 pk. American cheese or hoop cheese

Boil noodles in salt water until tender and then drain well. In 2 T. shortening simmer: 3 small chopped onions, 3 button garlics, & 1 small chopped bell pepper When slightly browned, then add this into tomato sauce and cook slowly for about 10 minutes. Brown the ground meat, salted & peppered to taste. Add chili powder to meat. Then add tomato sauce mixture to meat and can of corn and the chopped up cheese. Bake in moderate oven for 30 minutes or cook on top of stove slowly for 40 minutes or longer adding more tomato juice if needed. (I cook this on top of stove in a deep boiler).

CHILI CHEESE ROLL

- 1 lb. of cheese
- 1 8 oz. cream cheese
- 2 pods garlic, mashed
- 1 c. chopped nuts
- chili powder

Have cheeses at room temperature. Mix cheeses together with mixer. Add mashed garlic and nuts. Roll into logs on waxed paper. Sprinkle with chili powder. Place in refrigerator to chill. Serve sliced on party crackers.

OLD ENGLISH PIE

$\frac{1}{2}$ lb. oleo
2 egg yolks
1 cup sugar

Cream these. Add $\frac{1}{2}$ t. cinnimon, $\frac{1}{2}$ t. all spice, $\frac{1}{2}$ t. cloves, 1 t. vanilla, 1 cup nuts, 1 c. raisins, mix together. Beat 2 egg whites and fold in mixture. Put in unbaked pie shell and cook at 300 degrees for 50 min.

MILLION DOLLAR PIE

1. can sweetened condensed milk
 $\frac{1}{2}$ c. real lemon juice
1 large can drained crushed pineapple
 $\frac{1}{2}$ c. chopped pecans
1 9 oz. container Cool Whip

Mix milk and lemon juice together. Add other ingredients together, mixing well. Pour into 2 baked pie shells.

CHOC-O-DATE DESSERT

1 - 12 packaged cream-filled chocolate cookies,
crushed. (I use Oreo's)
1 8 oz. package pitted dates, cut up
3/4 c. water - 1/4 t. salt
2 c. tiny marshmallows
1/2 c. chopped nuts
1 c. heavy cream
1/2 t. vanilla
nut halves

Reserve 1/4 c. cookie crumbs; spread remainder in 10 by 6
by 1 1/2 inch baking dish. In sauce-pan, combine dates,
water, and salt; bring to boiling reduce heat and sim-
mer 3 minutes. Remove from heat, add marshmallows and
stir in chopped nuts. Spread date mixture over crumbs
in dish. Combine cream and vanilla - whip, and then
swirl over dates. Sprinkle with reserved crumbs; top
with nut halves. Chill and then cut into squares.

FRUIT CAKE

1/4 lb. mixed fruit
1/2 lb. cherries (candied)
1/2 lb. pineapple (candied)
1 lb. dates
1 lb. pecans
2 cans condensed milk
2 cans coconut

Mix all together. Bake in tube pan for 1 hr. 15 min.
at 250 degrees. I grease pan and put wax paper in
bottom of pan and around tube.

MARTHA WASHINGTON CANDY
NO COOKING

2 boxes of powdered sugar
1 stick oleo
1 can sweetened condensed milk
1 t. vanilla flavoring
1 can coconut
2 C. nuts or less
 $\frac{1}{2}$ lb. Gulf paraffin wax
2 pks. semi-sweet chocolate chips

Melt butter or oleo, add sugar and milk gradually
Then add vanilla flavoring, nuts, and coconut. Shape
into balls. Melt paraffin and chips in double boiler.
(Never over direct heat). Dip balls into chocolate
mixture. (I use toothpicks to dip). Lay candy on wax
paper when dipped.

BUTTER CRUNCH CRUST

$\frac{1}{2}$ c. butter
 $\frac{1}{4}$ c. brown sugar, well packed
1 c. flour
 $\frac{1}{2}$ c. chopped pecans, walnuts, or coconut
 $\frac{1}{4}$ t. cinnamon

Heat oven to 400 degrees. Mix all ingredients with hands.
Spread in long pan and bake for about 15 minutes. Re-
move from oven and stir with spoon breaking up crust.
Then save $\frac{3}{4}$ c. for topping. Press rest of mixture
on bottom and sides of pie pan. Cool, and then add
favorite filling and sprinkle the $\frac{3}{4}$ c. of crumbs on
top.

SESAME BAKED CHICKEN

- 2/3 c. fine cracker crumbs
- 1/2 c. toasted sesame seeds
- 1 to 3 lb. fryer cut-up
- 1/2 6 oz. can evaporated milk
- 1/2 c. butter, melted

Combine cracker crumbs & toasted sesame seeds. Dip chicken pieces in milk, then roll in cracker mixture. Pour melted butter into baking dish. Dip skin side of chicken pieces in butter, turn over and arrange skin side up in baking dish. Bake in uncovered oven at 350 for 1 1/2 hrs. Remove from pan and serve. To toast sesame seeds, place in shallow ungreased baking pan. Heat in moderate oven 350 for 10 min. stirring once or twice.

CHICKEN SPECTACULAR

- 3 c. cooked chicken
- 1 pkg. white & wild rice cooked (Uncle Ben's)
- 1 chopped onion (I cook this with rice)
- 1 can cream of celery soup
- 1 med. jar pimiento chopped
- 1 can drained French green beans
- 1/2 c. mayonnaise
- 1 c. water chestnuts sliced thin (Salt to taste)

Cook rice according to directions on box until pretty dry. Mix all other ingredients and pour into a 2 1/2 or 3qt. casserole. Bake 25 to 30 minutes at 350. Serves 16. This freezes well and I think is better to at least make day before so flavors can blend.