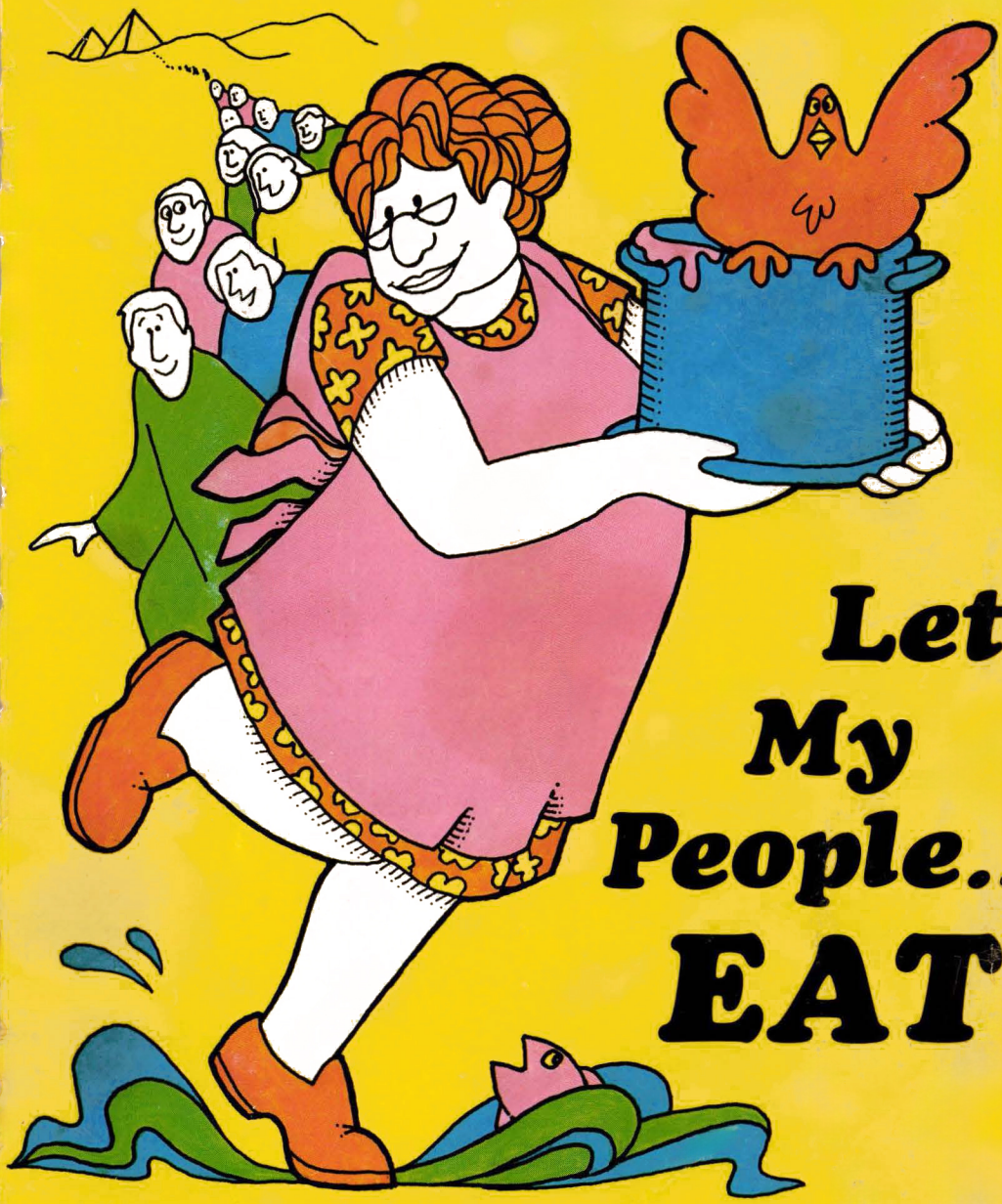


Let My People... EAT

A Jewish Cook Book Of Kosher Recipes

Congregation Beth Yeshurun Sisterhood
Houston, Texas



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Congregation Beth Yeshurun Sisterhood

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Acknowledgement

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Our sincere thanks to everyone whose efforts and encouragement helped us complete this cookbook. With these words from **Pirke Avot (Ethics of the Fathers)** we especially wish to thank all the unrecognized contributors whom we may have inadvertantly omitted:

"He who says, What is mine is thine and what is thine is thine; he is a saint." "Giving is not the essential thing, but to give with delicacy of feeling."

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Dedication

Judaism is far more than a religion; it is a way of life. It is the Bible and the Ten Commandments; Israel and the Chassidim; charity and good deeds; "Fiddler on the Roof" and "My Yiddishe Mama"; Yom Tov (holidays) and Shabbat (Sabbath); gefilte fish and kreplach as well as a host of delightful recipes which every "Baleboosta" (Jewish Superwoman and housewife extraordinaire) proudly creates.

In publishing *Let My People . . . . EAT!* the women of our Beth Yeshurun Sisterhood share their expertise in Jewish cookery so that all women (and men, too!) can become familiar with the tastes of "Jewish foods" and techniques of creating Jewish delicacies.

I would like to commend our Sisterhood for completing this ambitious project which will help others to further understand the Jewish way of life while actually tasting an important aspect of Judaism . . . our Jewish food.

Rabbi Jack Segal

Forward

The strength of Judaism and its perpetuation lies with the family. Each holiday is family oriented. Ideally, the family attends services together and then at home everyone gathers around the dinner table for a delicious meal including the special foods of each holiday.

These foods are a blend of savory dishes originating in countries wherever Jewish people have dwelled. Thus our cooking reflects our origins.

Not only does the Jewish cook prepare food in great abundance, but she also creates each culinary masterpiece with great love and pride. It is with this same love and pride that we have compiled the favorite recipes of our Beth Yeshurun Sisterhood members and their friends and present them to you in *Let My People . . . . EAT!*

The EDITOR

TABLE OF CONTENTS

	Keeping Kosher, The Jewish Calendar and Holidays	1
I.	Appetizers And More	11
II.	Quick And Yeast Breads	25
III.	Salads	35
IV.	Vegetables	47
V.	Dairy and Fish	67
VI.	Meat And Mainly Chicken	87
VII.	Cakes, Cookies, Desserts And Pies	121
VIII.	Passover	183

ABBREVIATIONS

approx.	— approximately
btl.	— bottle
ea.	— each
env.	— envelope
doz.	— dozen
lb., lbs.	— pound, pounds
oz., ozs.	— ounce, ounces
pkg., pkgs.	— package, packages
pt.	— pint
Tbsp. Tbsps.	— Tablespoon, Tablespoons
tsp., tsps.	— teaspoon, teaspoons
”	— inch

Note: If a recipe calls for:
flour — This means all-purpose flour.
sugar — This means granulated sugar.
schmaltz — This means chicken fat.

Keeping Kosher

All the recipes in our cookbook comply with the rules of Kashruth (keeping kosher), but we guarantee that anyone — male or female — can cook like a Jewish Mama without even being Jewish!

Most of the special ingredients needed in our traditional dishes may be purchased at all larger grocery stores or specialty food stores or our kosher butcher shop.

Keeping kosher means the observance of our Jewish dietary laws which originated in the Bible. Below is a simple explanation of this observance:

1. Only the forequarters of animals which chew their cud and have cloven hooves may be eaten. They must be ritually slaughtered in a very humane manner.

2. Poultry also must be ritually slaughtered in a humane manner. Birds of prey or birds that have been shot or died of natural causes are forbidden.*

3. Fish must have fins and scales, and all other fish are forbidden, especially scavengers.

4. A kosher kitchen is equipped with 2 sets of dishes and 2 sets of silverware — one for milk (milchig) which includes dairy foods and one for meat (fleishig). These dishes and silverware are washed separately with soap free of animal fat and dried with separate towels. Meat and milk foods may not be served together at the same meal.

5. A third category of foods, which are neutral, are called parve and include vegetables, fruits, fish, cereal and eggs. These may be served with either milk or meat meals.

6. During our holiday of Passover all our regular dishes, silverware, glasses and certain cooking utensils are put away and replaced with Passover kitchenware and utensils.

**Kosher meats and poultry can be purchased at a kosher butcher shop. Also kosher delicatessen and frozen poultry may be found in grocery stores.*

The Jewish Calendar

The Jewish calendar is a combination of the lunar and solar calendars. The months are fixed by the movement of the moon and the days of the year by the movement of the sun. Therefore our holidays remain in the seasons specified in the Bible although their dates on our American calendar (Gregorian) differ each year.

The biblical (Jewish calendar) year begins in the spring (Nisan-April) since this was the month when the children of Israel achieved freedom from Egyptian slavery. Our ancestors' return from exile, after the destruction of the first Temple, occured in the fall; and so our religious New Year, Rosh Hashana, is celebrated in the fall (Tishri-September).

There are 12 months with 29 or 30 days. During a leap year (approximately every 3 years) a thirteenth month is added. The months are:

1. Nisan
2. Iyar
3. Sivan
4. Tammuz
5. Av
6. Ellul
7. Tishri
8. Cheshvan
9. Kislev
10. Tevet
11. Shevat
12. Adar
13. Ve-adar or Adar Sheni (only during leap year)

Jewish calendars are always available at the kosher butcher shop and may also be found in grocery stores which carry traditional and kosher Jewish foods.

THE JEWISH HOLIDAYS AND THEIR TRADITIONAL FOODS

Simmering chicken soup, freshly baked challa, plentiful chopped liver and gefilte fish — these are definite signs that a Jewish holiday is imminent.

Often we are referred to as "The People of The Book," although others have dubbed us "The People of The Stomach." We seem to *eat* our way through every holiday except, of course, Yom Kippur. But there is purpose to our eating!

Our "foremothers" made each holiday more meaningful by cooking especially delicious and different foods. While some of these foods were symbolically linked to the holiday*, others were not; but through their association with a specific holiday they became traditional and thereby added to the uniqueness and festivity of each holiday.

**An interesting example of a food which bore a symbolic relationship to a holiday is blintzes which we eat on Shavuot because after receiving the Ten Commandments and Torah (Bible), our forefathers ate only milk and dairy products until they could arrange to observe the rules of Kashrut (keeping kosher).*

The Sabbath

The Jewish day of rest begins on Friday before sundown with the kindling of the Sabbath lights and ends at nightfall on Saturday evening.

The Sabbath, alone of all Jewish festivals, came into being long before Israel was born as a nation. It was God the Creator who blessed and declared the seventh day holy after He completed His work in six days.

This weekly holiday serves both as a remembrance of the creation of the world by God and of Israel's exodus from Egypt as well as a reminder that we must always allow those who work for us to have time for personal rest and family enjoyment.

Traditional Foods:
Twisted Challah (Egg bread)
Chicken Soup
Gefilte Fish
Chopped Liver
Noodle Kugel
Potato Kugel
Egg Kichel
Cholent — This is a stew-like dish which is baked in a very low oven from Friday afternoon until Saturday. When it is removed from the oven to grace the Saturday noon luncheon table it is deliciously brown and piping hot.

Since no cooking was permitted on the Sabbath, the cholent provided our European ancestors with a hot Sabbath meal during the cold European winters.

Rosh Hashanah
(The Beginning of the Year)

Date: First two days of Tishri
Duration: Two days for Conservative and Orthodox Jews and Israelis
One day for Reform Jews

Rosh Hashanah has three names, Yom T'ruah, the Day of Blowing the Shofar (ram's horn); Yom Hazikaron, Day of Remembrance and Yom Hadin, Day of Judgment.

On this holiday God judges each individual and this judgment is "written down." A person's penitence, prayer and charity during the ten days from Rosh Hashanah through Yom Kippur can change his fate which is "sealed" on Yom Kippur.

Also, Rosh Hashanah is known as Yom Harat Olam — The Birthday of the World — when we joyously remember the creation.

Traditional Foods:

Round Shaped Challah: Egg Bread — The roundness is symbolic of wholeness and perfection, life without end.
Chicken Soup with Farfel: Farfel — Noodle dough chopped into bits — is usually served instead of noodles because of its round shape.
Gefilte Fish: — or any other kind of fish — Fish are very prolific. Since the first commandment in the Torah (Bible) is "Be fruitful and multiply," fish is eaten to symbolize the hope for fruitfulness.
Carrot Tzimmes: Carrots in Yiddish are called "merren" which literally means "multiply." Carrots, therefore, like fish, symbolize the hope for fruitfulness.

In eating the following foods containing honey, which is very sweet, we express the hope for a sweet and good year:

Honey Cake:
Apple and Challah Dipped in Honey:
Taiglach: A cookie type dessert made of dough dipped and boiled in honey and mixed with nuts, raisins and spices.

Yom Kippur
(Day of Atonement)

Date: 10th of Tishri
Duration: One day

This is the most awe inspiring, solemn and holy day of the Jewish calendar. It is the last of the "Ten Days of Penitence" and considered the "Sabbath of Sabbaths."

On the preceding day, we seek forgiveness of people we have offended during the year because according to tradition, only sins between man and God are forgiven on Yom Kippur day. To be forgiven for sins that have been committed against a fellow human being, one has to make peace with his fellow man.

Through fasting and prayer as we are assembled in the synagogue, we ask God's forgiveness for our sins and the chance to begin the New Year with a clean slate.

Since Yom Kippur is a fast day, no foods are associated with the holiday. The meal preceding the onset of the holiday (before sundown on the ninth of Tishri) is usually a big one and in many homes **kreplach** (triangular shaped dough filled with cooked, chopped meat) are eaten with the chicken soup. Highly spiced foods are avoided to prevent undue thirst (drinking is also forbidden on Yom Kippur).

The fast is usually broken with a dairy meal (supposedly easier to digest after fasting) consisting of a variety of **herrings, cheeses, blintzes, fruits, vegetables** and **coffee cake.**

Sukkot
(Tabernacles)

Date:15th of Tishri
Duration: Eight days for Conservative and Orthodox Jews
Seven days for Reform and Israelis

Sukkot is known as Chag Ha-Sukkot — Feast of Booths — because we are commanded in the Torah to dwell in booths. We do so to commemorate the booths in which the children of Israel dwelled during their forty years of wandering in the desert on their exodus from Egypt.

Many people build a very simple Sukkah (booth) in their back yard. All that is necessary is a few pieces of lumber, some nails, several hammers and willing workers. Then the whole family joins in the fun decorating the Sukkah with tree branches, loosely placed on the roof so the sky may be seen, and fruit hanging all around. Although people seldom live in their Sukkah, many enjoy their evening meal therein with the stars glistening overhead.

The holiday is also known as Chag He-Asif — Feast of Ingathering because it occurs at the conclusion of the fall harvest (in Israel). In prayer it is called "the season of our joy" — quite a relief after the solemn celebrations of Rosh Hashanah and Yom Kippur.

An extra two day holiday — Shemini Atzeret (Eighth Day of Solemn Assembly) and Simchat Torah (Rejoicing in the Torah) occurs immediately after Sukkot and has become part of the holiday. Since Sukkot was one of the Pilgrimage (to the Temple) Festivals and a joyous one at that, the people extended festivities and lingered on in Jerusalem — thus the added eighth day. On Simchat Torah (the ninth day) the reading of the Torah (every week a portion is read) is concluded and immediately is begun again.

Traditional Foods:

Kreplach (Usually contains fruits and fall vegetables)
Rolled Cabbage
Streudel
Prune and Potato Tzimmes

Chanukah
(Dedication)

Date: 25th of Kislev
Duration: Eight days

Chanukah, also called the Feast of Lights, marks the first time in recorded history where a war was launched for freedom of religion. About 2,100 years ago Antiochus, the Syrian tyrant, set out to destroy the Jewish religion and replace it with Greek idol worship, but he suffered a stunning defeat by the Maccabees.

Some Jews (Hellenists) betrayed their religion but the masses, under the leadership of the old priest, Mattathias and his son Judah, suffered torture, even death, rather than give up their faith.

In spite of being outnumbered, Judah defeated the enemy, recaptured Jerusalem, purified the Temple and rededicated the altar of God (thus the name Dedication). Through a miracle the little pure oil that had been found in the Temple burnt for eight days. That is why we light candles (or oil wicks) on eight nights of Chanukah.

The children especially enjoy this holiday because Chanukah gelt (money) and gifts are exchanged and there is much singing and game playing — especially the dreidle (top) game. The dreidle has Hebrew letters on it proclaiming, "A great miracle happened there" which reminds us of the Maccabean victory and the oil that lasted for eight days.

Since the story of Chanukah deals with oil, foods fried in oil have become traditional on this holiday.

Traditional Foods:

Potato Latkes (pancakes)

Jelly Donuts (more traditional in Israel than outside of Israel) which reminds us of the Maccabean victory and the oil that lasted for eight days.

Heizenblozen (Snow Balls)

Purim
(The Feast of Lots)

Date: 14th of Adar
Duration: One day

Purim is a very joyous holiday which commemorates the Jewish people's miraculous escape from death about 2,400 years ago in Persia. Since the Jews refused to bow down to him, Haman, Advisor to King Ahasuerus, drew lots to determine which day the Jews would be exterminated. Through the intervention of Mordecai and his beautiful cousin, Queen Esther, the Jews were saved.

On Purim night and morning we read the Book of Esther. Every time the name of Haman is read the children sound their gregers, noisemakers, and the synagogue is filled with a resounding clatter and much merrymaking.

Gift giving — especially food delicacies — is traditional both to the poor as well as friends.

Traditional Foods:

Hamantashen: Haman supposedly wore a tri-cornered hat; therefore the Hamantashen, which is of German origin, is a tri-cornered pastry (pocket or tashe in German) filled with a variety of delicious mixtures — poppyseed mixed with honey, raisins and nuts, prunes or apricots. Some modern-thinking Grandmas even fill their Hamantashen with peanut butter and jelly!

Passover

Date: First Seder-evening of 15th of Nisan
Duration: Eight days for Conservative and Orthodox Jews
Seven days for Reform Jews and Israelis

This holiday commemorates the exodus of the Israelites from Egypt 3,300 years ago under Moses' leadership. Two other names for Passover are Hag Hamatzot — the Holiday of Unleavened Bread and Hag He'aviv — The Holiday of Spring. Passover heralds the arrival of Spring and the beginning of the grain harvest and like Sukkot and Shavuot is a Pilgrimage Festival.

During the first two nights of Passover (only one night for Reform Jews) there is a special service called a Seder (order), which is celebrated by the family in the home. Each person has a Haggadah from which the service is conducted.

A plump pillow or cushion is placed in the father's chair so he can recline in comfort. Nearby is a small table set with a bowl of water, soap and a towel. During the Seder the father will wash his hands — symbolically — for all in attendance.

The special symbolic foods placed on the Seder plate in front of the father are:

Haroset: This is a mixture of chopped nuts, apples, wine and cinnamon which resembles the mortar used by the Israelite slaves to make bricks for the Egyptian pyramids.

Roasted Bone: (Zeroah) This represents the paschal lamb which was sacrificed by our ancestors.

Roasted Egg: (Beitzah) This symbolizes both the sacrifice made by everyone in the Temple on each holiday as well as **mourning** over the destruction of the Temple.

Marror or Bitter Herbs: This pure horseradish reminds us of the bitterness of the lives of the Israelite slaves in Egypt.

Parsley: (Karpas) The parsley dipped in the salt water symbolizes the tears of misery of our ancestors in their bondage. Also the parsley represents the springtime, a time of hope and faith and belief in a happier future.

Salt Water

An efficient way to serve the symbolic foods to everyone is to place a little of each item on an individual plate for each person.

On another plate, also placed in front of the father, is a napkin folded so that a perfectly shaped matzo can be placed in each of the three folds. A portion of the middle matzo is broken off and hidden and later the child who finds this **afikomen** receives a reward.

A special large cup of wine — Elijah's cup — is placed near the father. During the Seder the front door to the home is opened to symbolically welcome Elijah, God's messenger, who will announce the coming day of peace and brotherhood for all people.

Each person has a filled wine glass at his place and it is refilled three times representing God's four-fold promise to free the Jewish people from slavery.

After the first part of the Haggadah is read there is a pause in the Seder and the meal is served.

A typical meal might include an appetizer of gefilte fish, chicken soup with kneidlach (matzo balls), salad, entree, starch, vegetable and perhaps a delightful sponge cake for dessert.

Traditional Foods:

More traditional foods are associated with Passover than any other holiday. Since Chametz (leavened food) is forbidden throughout the holiday, a large group of recipes based on matzo and matzo products has been developed.

Among the foods prohibited for use during Passover are: breads and all other similar products made with regular flour, baking powder, baking soda or yeast and legumes such as peas and beans. All prepared foods (bottles, canned, packaged, etc.) must bear the "Kosher For Passover" seal. A large variety of such foods can be found in the kosher butcher shop, specialty food stores or many grocery stores.

Shavuot
(The Festival of Weeks)

Date: 6th of Sivan
Duration: Two days for Conservative and Orthodox Jews
One day for Reform Jews and Israelis

This holiday, which occurs seven weeks after the second day of Passover, commemorates the receiving of the Torah (Law) at Mt. Sinai. Also, Shavuot, one of the three Pilgrimage Festivals, is called Hag Habikurim, the Holiday of First Fruits, referring to the first fruits of the summer harvest, especially grain.

Traditional Foods:

Dairy foods such as **cheese blintzes with sour cream, cheese knishes,** and **noodle** and **cheese kugel** are eaten.

Appetizers and More

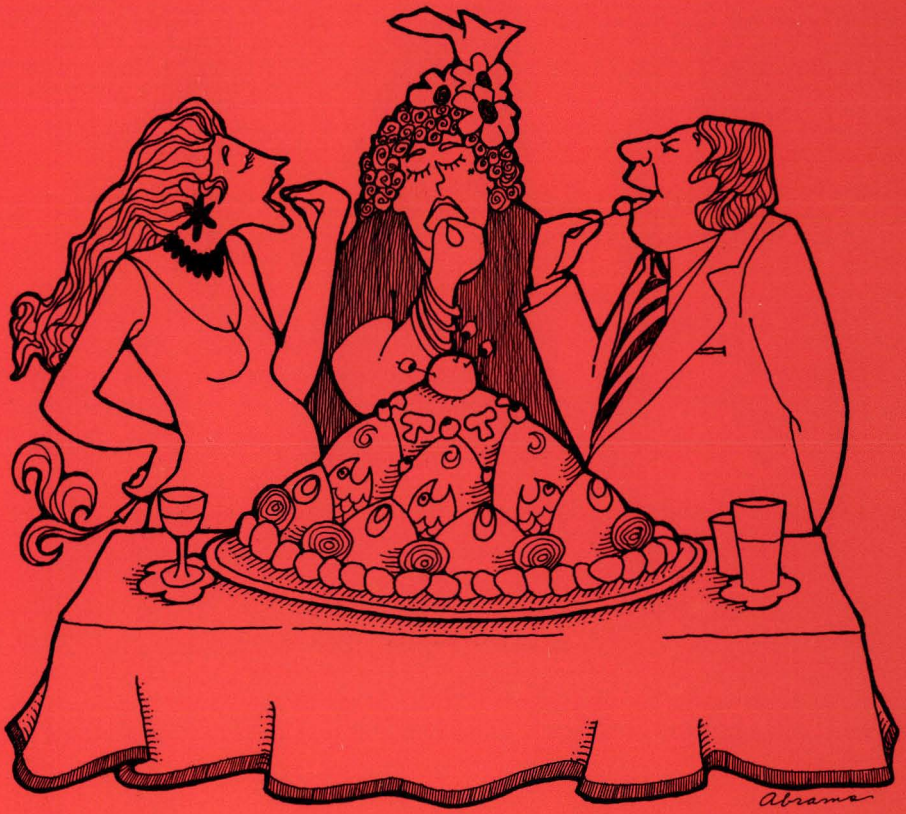


TABLE OF CONTENTS
APPETIZERS AND MORE

Antipasto (Parve) 11
Antipasto Genovese 11
Artichokes 12
Cheese Ball 12
Party Cheese Ball 12
Pineapple Cheese Ball 13
Salmon Ball 13
Hot Cheese Appetizers 13
Cheese Crisps 13
Cheese Pastry Appetizers 14
Chopped Herring I 14
Chopped Herring II 14
Chopped Herring III 14
New Year's Herring 15
Mock Gefilte Fish 15
Eggplant Caviar 15
Tuna Hors D'oeuvres 16
Tuna Stuffed Celery 16
Chafing Dish Hot Dogs 16
Mock Kishke 16
Knishes 17
Kreplach I 17
Kreplach II 18
Chinese Egg Roll 18
Chopped Liver 18
Mock Chopped Liver (Parve) ... 19
Sweet and Sour Meatballs 19
Meat Balls In Wine 19
Miniature Quiche Lorraine 20
Salted Pecans (Parve) 20

DIPS

Anchovy Dip 20
Dill Dip 20
Artichoke-Mushroom Dish 21
Hot Broccoli Dip 21
Chili Con Queso 21
Guacamole 22
Mystery Dip 22

SOMETHING EXTRA

Milk Punch 22
Spiced Tea 22

SOUPS*

Barley Soup 23
Borscht 23
Borscht - Quick 23
Cauliflower Soup 23
Quick And Easy
Gazpacho (Parve) 24
Mushroom and Barley Soup 24
Schav 24

**See Passover Section for Chicken Soup Recipe.*

ANTIPASTO
(Parve)

2 onions, chopped
6 oz. can tomato paste
16 oz. can waxed beans, drained and chopped
4 oz. can mushrooms, chopped
1¼ cups sweet mixed pickles, chopped
3 oz. jar stuffed olives, drained and chopped
2-3 stalks celery, chopped
2 carrots, boiled until slightly soft and chopped
1 Tbsp. Worcestershire sauce
1 cup catsup
½ tsp. pepper
1 tsp. salt
½ tsp. Accent
½ tsp. oregano
½ tsp. basil
½ tsp. garlic powder
2 - 6½ oz. cans tuna, well drained

Fry onions in oil until brown. Omitting the tuna, add the rest of the ingredients in the order given and combine well. Lastly, add the tuna and mix thoroughly. Put in jars and store in the refrigerator. This keeps well and may be served as a spread on crackers.

Sandra Marcoe

ANTIPASTO GENOVESE

Cooked asparagus spears
Cauliflowerets
Unpeeled cucumber, thinly sliced
Pitted ripe olives
Cherry tomato halves
Mushroom caps
Provolone cheese, sliced and and cut in triangles
Golden Caesar salad dressing

Marinate vegetables and tomatoes in dressing for several hours. Drain and arrange the marinated vegetables and tomatoes and cheese on a lettuce lined platter. Serve as an appetizer or main dish salad.

Barbara Golub

Rolled salami may be substituted for the cheese or invent other combinations including your favorite delicacies for this Italian appetizer. To enhance the antipasto our favorite Italian-Jewish gourmet serves delicately chilled vermouth with a little lemon peel or sherry. "Salute!"

ARTICHOKES

4 medium size artichokes
Juice of 1 - 2 lemons
Chicken broth — approximately 2 to 3 inches of broth per artichoke

Soak artichokes in salted water for 30 minutes. Drain and remove stems and bottom leaves. Cut off ¼ of tops and dip artichokes in lemon juice. Cook until tender in well-seasoned chicken broth (enough broth to cover artichokes when they are pushed down in pot with spoon). Slightly open each artichoke and pull out the tiny center leaves including the small purplish ones. Use a teaspoon to scoop out the thistle portion (choke). Drain and serve the artichokes with Hollandaise sauce.

Hollandaise Sauce:

½ cup parve margarine
4 egg yolks, well beaten
¾ cup boiling water
Cayenne pepper, few grains
¼ tsp. salt
2 Tbsp. lemon juice

Melt margarine in top of double boiler which is placed over hot, but not boiling, water. Stir constantly while gradually adding egg yolks. Gradually add boiling water and cook until mixture begins to thicken. Hollandaise tends to separate very easily so do not cook too long or at too high a heat. Remove from stove and add pepper, salt and lemon juice. If not used immediately cover sauce and place over hot water, but do not let it stand too long as it may curdle. If curdling occurs, beat with rotary beater until smooth again.

Ann Shoss

CHEESE BALL

½ lb. American cheese
⅛ lb. Blue cheese
3 oz. pkg. cream cheese
5 oz. jar Old English pasteurized process cheese spread
1 Tbsp. Worcestershire sauce
2 crushed garlic cloves

Grate or grind American cheese and combine with other cheeses and seasonings. Shape into a ball and roll in choices of red pepper, chili powder, chopped parsley or chives. This freezes well. Yield: 6 - 8 servings.

Barbara Golub

PARTY CHEESE BALL

2 — 3 oz. pkgs. cream cheese
1½ oz. pkg. Roquefort cheese
5 oz. jar smoked cheese spread
1 tsp. Worcestershire sauce
1 Tbsp.. minced onion
1 Tbsp. chopped stuffed green olives
2 Tbsps. chopped parsley, optional
½ cup chopped walnuts

Combine all ingredients except parsley and nuts. Chill overnight. Form into ball and roll in nuts and parsley.

Celine Hecht

PINEAPPLE CHEESE BALL

2 — 8 oz. pkgs. cream cheese
8½ oz. can crushed pineapple (drained)
2 cups chopped pecans
½ cup finely chopped green pepper
1 Tbsp. minced onion
1 Tbsp. seasoned salt

Blend all ingredients except 1 cup pecans. Chill for 2 hours. Form into a ball and roll in remaining nuts. Chill thoroughly and serve with crackers.

Ryva Reckles

SALMON BALL

1 lb. can salmon
8 oz. pkg. cream cheese, softened
1 Tbsp. lemon juice
2 tsps. grated onion
1 tsp. prepared horseradish
¼ tsp. salt
¼ tsp. liquid smoke (hickory)

Drain and flake salmon. Remove skin and bones, combine with above ingredients and chill thoroughly overnight. Shape into a ball and roll in:

½ cup chopped pecans combined with 3 Tbsps. chopped parsley

Chill well and serve with crackers or party rye.

Note: For a different twist to this recipe omit liquid smoke and add cayenne pepper, to taste, ⅛ tsp. curry powder and 1 Tbsp. plus 1 tsp. mayonnaise.

Esther Goldberg
Marion Ehrenkranz
Sandra Marcoe

HOT CHEESE APPETIZERS

2- 4 oz. pkg. grated cheddar cheese
4½ oz. can black olives, chopped
3 or 4 chopped scallions
1 tsp. to 1 Tbsp. mayonnaise
1 loaf party rye

Have cheese at room temperature and combine with olives, scallions and mayonnaise as needed. Mix well and spread on rye. Freeze. When ready to serve, place on cookie sheet and bake frozen at 400° for 10 minutes.

Shirley Littman

CHEESE CRISPS

¼ cup margarine or butter
¼ tsp. Tabasco
½ cup sharp cheese spread
⅔ cup flour

Cream margarine and Tabasco and blend in cheese and flour. Make a 2'' roll as for ice box cookies. Chill. Cut into slices and place on greased cookie sheet. Bake at 400° for 12-15 minutes. Watch! Serve warm. Dough may be frozen and sliced off as needed.

Connie Zeisman

CHEESE PASTRY APPETIZERS

Pastry:
1 stick butter
3 oz. pkg. cream cheese
1 cup flour

Filling:
2 - 3 oz. pkgs. cream cheese
1 tsp. anchovy paste
1/2 tsp. grated onion
Dash thyme (dry)
1/2 tsp. Beau Monde seasoning
Garlic salt — to taste

Mix softened butter with softened cream cheese. Cut in flour and blend well. Chill. Roll on floured board and cut with round cutter (2½'' - 3'' in diameter). Put 1 teaspoon of filling (mixed in order given) in center of each round pastry and press pastry closed (into semi-circle) with tines of fork dipped in water. Place on cookie sheet and bake at 400° for 7-10 minutes or until brown. Yield: 50 little pastries.

Evelyn Wisenberg

CHOPPED HERRING I

3 salt herrings or 16 oz. jar schmaltz herring
1 onion, grated
1 apple, grated
2 hard boiled eggs, chopped
2 slices stale bread soaked in vinegar and squeezed dry
Salt and pepper

Skin and bone herring. If using regular herring soak overnight in water and squeeze out water before using. Put through grinder. Add other ingredients and mix well. Serve on party rye. Yield: 12 servings

Marilyn Albert

CHOPPED HERRING II

16 oz. jar pickled herring in wine sauce (with onions)
1 doz. hard boiled eggs
4 cans sardines in olive oil
1 slice bread
1½ tsps. sugar

Drain and strain all liquid from herring and onions and save. Grind together herring, onions, eggs, sardines (and olive oil) and bread. Add sugar and liquid drained from herring jar. Have mixture loose enough to spread on crackers. This mixture will keep in the refrigerator for 2 weeks. If necessary, add a little vinegar to make mixture spreadable. Yield: 12 servings

Myrna Rudolph

CHOPPED HERRING III

1 qt. herring in wine sauce
Onions from herring jar plus 1 large raw onion
Juice from herring jar plus 1/8 cup vinegar
6 hard boiled eggs
2 apples peeled and sliced
1/4 cup wine

Grind all ingredients together. Add fine dry bread crumbs if mixture is too moist. Store in refrigerator and serve on slices of rye bread. **Note:** This mixture will keep for 1 - 2 weeks. Yield: 12 servings

Janice Goldstein

NEW YEAR'S HERRING

2 - 12 oz. jars wine herring, drained
1 onion, sliced
2 medium red apples, unpeeled and thinly sliced
1 tsp. sugar
1½ cups dairy sour cream

Alternate the following in a bowl: drained herring, onion, apples, sugar and sour cream and top with an additional layer of sour cream. Cover and refrigerate for several hours or overnight. Yield: 10 - 12 servings

Marcia Elefant

MOCK GEFILTE FISH
(Parve)

2 eggs
8 Tbsps. matzo meal
2 quarts water
1 onion, sliced
2 carrots, sliced
1 rib celery, sliced
Salt and pepper — to taste
6½ oz. can grated tuna, drained
1 onion grated

Beat eggs well and add matzo meal. Refrigerate covered for 1 hour. To the water add the sliced onion, carrots, celery, salt and pepper. Bring to a boil. Meanwhile, mix tuna and grated onion. Add egg-matzo meal mixture to this and season to taste with salt and pepper. Mix well and shape into balls. Add to the boiling water, cover pot and cook for 1½ hours. Serve cold with horseradish. Yield: 20 balls

Myrna Zwickel

EGGPLANT CAVIAR
(Parve)

1 medium eggplant
1 medium tomato, finely chopped and drained
1 small onion, finely chopped
1 clove garlic, crushed
1 tsp. salt
1 tsp. sugar
⅛ tsp. pepper
2 Tbsps. vinegar
3 Tbsps. salad oil

Place unpeeled eggplant in 1½ quarts water and bring to a boil. Cook over medium heat, covered, for 5 minutes or until eggplant is tender. Drain and let cool. Peel and chop fine. In medium size bowl combine eggplant, tomato, onion, garlic, salt, sugar and pepper. Mix well. Gradually add vinegar and salad oil, stirring constantly. Cover mixture, refrigerate and chill at least 24 hours. Serve with party rye or crackers. Yield: 8 servings

Ida Mitelman
Reva Shapiro

TUNA HORS D'OEUVRES

½ cup chopped parsley
8 oz. pkg. cream cheese
1 small onion, minced
½ cup chopped cashew nuts
1 can tuna fish (6½ ozs.)
Tabasco sauce, a few drops

Mix all ingredients together, reserving 2 Tablespoons parsley. Roll into a log between 2 pieces of waxed paper. Chill. When ready to serve, roll log in reserved parsley and serve with crackers.

Beverly Sufian

TUNA STUFFED CELERY

3 oz. pkg. cream cheese
¼ cup mayonnaise
2 Tbsps. minced onion
2 Tbsps. drained sweet pickle relish
1 pimento, minced
6½ oz. can tuna
¼ tsp. seasoned salt
Celery ribs

Combine softened cream cheese, mayonnaise, onion, pickle relish, minced pimento, drained tuna and seasoned salt. Fill celery, cut into 2'' pieces and chill.

Marcia Frankel

CHAFING DISH HOT DOGS

Sauce:
½ cup brown sugar
½ cup soy sauce
½ cup Brandy
1 pkg. cocktail hot dogs or 1 pkg. large hot dogs cut into chunks, cooked

Mix sauce and add cooked hot dogs. Heat and serve with toothpicks.

Ryva Reckles

MOCK KISHKE

1½ large or 2 small ribs of celery
1½ large or 2 small carrots
1 box Tam Tam crackers
½ medium onion
1 stick margarine
salt and pepper — to taste

Grind celery, carrots, crackers and onion. Blend margarine into this mixture. Add salt and pepper to taste. Roll into ball and divide into 4 - 6 parts. Roll into strips between tinfoil and freeze. When ready to serve, remove from freezer, place directly in preheated 350° oven and bake 45 minutes. (Keep wrapped in foil.) Remove foil and leave in oven for 15 more minutes. Turn oven off and leave kishke inside oven until crusty and brown.

Shirley Littman

KNISHES

Dough:

2½ cups sifted flour
1 tsp. baking powder
½ tsp. salt
2 eggs
⅔ cup salad oil
2 Tbsps. water

Sift flour, baking powder and salt into bowl. Make a well in the center and drop in eggs, oil and water. Work into flour mixture with hands and knead until smooth. Divide dough into 2 parts and roll as thin as possible.

Method I: Spread filling on one side of dough and roll up like a jelly roll. Cut into 1½" slices and place on an oiled baking sheet. Press down slightly to flatten.

Method II: Cut dough into 3'' circles, place a Tablespoon of filling on each, draw edges together and pinch firmly. Place on oiled baking sheet, pinched side up.

Bake at 375° for 35 minutes or until brown. Yield: 24

Potato Filling:

1 cup onions
6 Tbsps. schmaltz (chicken fat)
2 cups mashed potatoes
1 egg
1 tsp. salt
½ tsp. pepper

Chop onions and brown in schmaltz. Beat in potatoes, eggs, salt and pepper until fluffy.

Inez Backer

KREPLACH I

Dough:

1 egg plus 2 Tbsps. water
½ tsp. salt
1 cup flour

Make a stiff dough with beaten egg and water, salt and flour. Roll on lightly floured surface to a 12''x12'' square. Cut into 2''x2'' squares and add 1 teaspoon filling. Moisten edges and form triangle with floured fork. Drop into boiling salt water and cook for 25 minutes. Serve in soup.

Filling:

½ lb. ground lean meat
¼ cup chopped onion
1 egg
½ tsp. salt
¼ tsp. pepper

Brown meat and onion. Cool and add egg, salt and pepper. Mix well. Leftover meat, turkey or ground up chicken may also be used. Yield: 3 dozen Kreplach

Dvorah Arbisser

KREPLACH II

Noodle Dough:

2 large eggs
½ tsp. salt
2 cups flour

Beat eggs and salt slightly. Add flour, and if necessary to make a stiff dough, add more flour. Roll out thin and cut in squares. Fill with meat filling and fold diagonally to form a triangle. Pinch edges together to seal. Drop into soup or boiling salted water and cook for 15 minutes. Serve in soup.

Meat Filling:

1 tsp. onion juice
1 tsp. salt
Pepper — to taste
1 egg
1 lb. ground beef, cooked

Add seasonings and egg to meat and mix well. Yield: 3 dozen Kreplach

Lily Serchuk

CHINESE EGG ROLL

4 eggs
3 cups water
2 cups flour
1 tsp. salt
⅓ cup oil — Used to fry crepes

Mix ingredients in blender (except oil). Heat a small skillet (7'' in diameter) and wipe lightly with oiled paper towel. Pour on enough batter to cover the skillet and place on medium heat until lightly browned. Turn pan over quickly and flip crepe onto clean dish towel. Continue oiling skillet and frying crepes until all batter is used. When cool, fill each crepe with 1 Tablespoon of filling and roll up envelope style (like blintz). Brown in oil on both sides. Place on cookie sheet and warm in 400° oven for 10 minutes before serving. Serve with hot mustard or sweet and sour sauce. Yield: 3 dozen

Filling:

2 lbs. ground roast
1 large can chow mein noodles (5½ ozs.)
1 can Chinese vegetables (16 ozs.)
3 eggs
½ pkg. onion soup mix
1 can water chestnuts (8½ ozs.)
Salt, pepper and garlic powder to taste

Drain vegetables, slice water chestnuts very thin and mix all ingredients well.

Sidney Pozmantier

CHOPPED LIVER

1 medium onion
1 lb. calf or chicken livers
3 hard cooked eggs
1 tsp. salt — or to taste
⅛ tsp. pepper
2 Tbsps. chicken fat

Saute onion and broil liver. Grind the liver, onion and eggs. Add salt, pepper and chicken fat. Blend well and refrigerate until used. Yield: 6 servings

Marcia Frankel

MOCK CHOPPED LIVER
(Parve)

3 medium onions
¼ cup oil
2 cups cooked green beans, drained (fresh or frozen)
4 hard boiled eggs
10 walnuts, chopped
1 tsp. salt
¼ tsp. pepper

Dice and saute onions in oil until light gold in color. Mix with green beans, eggs and nuts and chop until of a fine consistency or grind in meat grinder. Add salt and pepper and chill. Serve on lettuce leaf. Yield: 6 servings.
Note: Before serving, taste and correct seasoning.

Janice Goldstein

SWEET AND SOUR MEATBALLS

¾ cup whole cranberries, canned
12 oz. bottle chili sauce
2 lbs. ground meat
1 egg, beaten
1 medium onion, grated
1 tsp. salt
½ tsp. pepper

Combine cranberries and chili sauce and set aside. Mix meat, egg, onion and seasonings. Wet hands and form into balls the size of a walnut. Place in shallow, aluminum foil lined baking pan. Pour sauce over meatballs, cover tightly and seal with aluminum foil. Bake at 275° for 1 hour. Uncover, baste and again cover tightly with aluminum foil. Bake 1½ hours longer. This tastes even more delicious if made a day ahead and refrigerated. Then reheat and enjoy a flavor treat. Serve over plain, boiled noodles. Yield: 50 - 75 meatballs

Sidney Pozmantier

MEAT BALLS IN WINE

¼ cup matzo meal
1 lb. ground meat
1 egg, slightly beaten
1 tsp. salt
⅛ tsp. pepper
⅓ cup matzo meal (for breading)
3 Tbsps. vegetable shortening
1 medium onion, diced
¾ cup medium dry Concord wine
1 cup catsup
½ tsp. sugar

Combine ¼ cup matzo meal, ground meat, egg, salt and pepper. Form meat into 30 balls. Roll them in remaining matzo meal. Heat shortening in a large skillet. Add meat balls and onion and cook over medium heat until lightly browned on all sides. Combine remaining ingredients, pour over meatballs, cover and simmer for 15 minutes. Yield: 30 meatballs

Lynn Goldberg

MINIATURE QUICHE LORRAINE

Pastry:

3 oz. pkg. cream cheese
1 stick butter or margarine
1 cup flour

Cream the cheese and butter together until smooth. Blend in flour. Divide into 45 small balls. Using fingers press pastry ball against the sides of miniature muffin cup. Yield: 45 miniature muffin crusts.

Custard:

3.25 oz. jar Bacos
1 small onion, finely minced
1 tsp. margarine
¼ cup grated Swiss cheese (or Gruyere)
1 egg, slightly beaten
¼ cup milk
Dash of pepper

Sprinkle small amount of Bacos in bottom of each pastry. Saute onion in margarine until soft, but not brown. Combine onion with 2 Tablespoons grated cheese and scatter over Bacos. Combine the remaining cheese, egg, milk and pepper and mix well. Spoon into pastries. Bake at 450° for 10 minutes. Reduce oven to 350° and continue baking for 10 - 15 minutes longer or until custard is set.

Inez Backer
Eileen Reed

SALTED PECANS
(Parve)

½ lb. pecans, shelled
Salt — to taste
4 Tbsps. parve margarine

Place pecans in baking pan and put in 250° oven for 1 hour. Remove pans from oven, sprinkle pecans with salt, add margarine and mix thoroughly. Return pecans to oven for 30 minutes.

Rosa Toubin

DIPS

ANCHOVY DIP

8 oz. pkg. cream cheese
Anchovy paste (tube) - to taste
Grated onion (optional) - to taste
1 pint sour cream

Cream the cheese and add anchovy paste and onion a little at a time. Beat well. Add sour cream and stir well. Add more anchovy paste and onion as desired. This also makes a very tasty salad dressing.

Lil Goldberg

DILL DIP

½ pint sour cream
⅔ cup mayonnaise
1 Tbsp. dried parsley
1 Tbsp. dried green onions
1 tsp. dill weed (dried, not fresh)
1 tsp. Beau Monde seasoning

Blend and refrigerate several hours before serving.

Barbara Golub

ARTICHOKE-MUSHROOM DISH
(Parve)

1 stick margarine
¼ cup flour
1 medium onion, chopped fine
2 pods garlic, pressed
½ tsp. thyme
4 oz. can mushrooms (reserve juice)
Salt, pepper — to taste
Water combined with mushroom juice to equal ½ cup liquid
½ tsp. Kitchen Bouquet
½ tsp. parsley
Artichoke hearts, cut up (about 1 heart per 3 people)

Melt margarine and add flour, mixing well. Brown flour and add onion and pressed garlic pods. Simmer until onion is soft. Continue cooking on low flame and add thyme, mushrooms, salt and pepper and stir well. Add mushrooms' liquid and water, Kitchen Bouquet and parsley. Add artichoke hearts, chopped fine, and mix well. This is an excellent dip or may be served on slices of French bread. Yield: 6 servings

Sharon Liss

HOT BROCCOLI DIP

2 stalks chopped celery
1 small onion, finely chopped
4 oz. can mushroom pieces, drained
Margarine
10 oz. pkg. frozen chopped broccoli, cooked and drained
10¾ oz. can cream of mushroom soup
6 oz. roll garlic cheese, melted in double boiler

Saute celery, onion and mushrooms in margarine. Add cooked, drined broccoli and soup and mix until well blended. Mix in melted cheese and serve hot from a chafing dish.

Sonia Raizes

CHILI CON QUESO

1 stick butter
1 medium onion chopped
1 can tomatoes and green chiles - 10 ozs.
2 lbs. pasteurized process cheese spread

Melt butter. Chop and add onion and cook until yellow. Add tomatoes and cheese which has been cut into small pieces. Cook over a low fire until cheese is melted. Serve hot with corn chips. This delicious dip has a tangy, south of the border flavor.

Elaine Spain

GUACAMOLE
(Parve)

2 large avocados, peeled and mashed, with seeds saved
3 Tbsps. lemon juice
1 small onion, chopped fine
1 small green chili pepper, chopped fine
½ tsp. coriander
½ clove garlic, minced
3 Tbsps. mayonnaise
1 tomato, peeled, seeded and chopped
1 tsp. Worcestershire sauce
Salt to taste
Cayenne pepper —a dash

Combine all the above ingredients in a bowl. Leave the avocado seeds in to prevent discoloration. Yield: 2 cups

Marcia Frankel

MYSTERY DIP

3 cups coarsely chopped lettuce
¼ cup bottled oil and vinegar dressing
2 Tbsps. chopped green onion
¼ tsp. salt
⅛ tsp. each thyme and sage
4 ozs. cubed cream cheese

Place 1 cup lettuce, dressing, green onion and seasonings in blender and mix until smooth. With blender still going at low speed, gradually add remaining 2 cups lettuce and cubed cheese. Blend smooth and chill well before serving.

Lil Goldberg

SOMETHING EXTRA

MILK PUNCH

⅔ glass sweet milk (8 oz.)
1 large Tbsp. Brandy or Bourbon
Crushed ice
Nutmeg

Fill large glass ⅔ full of milk. Add brandy. Fill remainder of glass with crushed ice and pour into shaker or blender, shaking until foamy. Sprinkle nutmeg on top. This may also be made in large quantities and placed in punch bowl.

Inez Backer

SPICED TEA
(Parve)

18 oz. jar instant orange drink (same as astronauts drink)
2½ cups sugar
¾ cup instant tea
2 tsp. cinnamon
1 tsp. ground cloves

Mix well all ingredients. Use 2 teaspoons of mixture per cup of boiling water for a delightful spicy tea.

Laurie Pozmantier

SOUPS

BARLEY SOUP

1 lb. chuck meat
Neck bone, if desired
2 or 3 Tbsps. barley
2 Tbsps. lima beans
1 Tbsp. split peas
1 stalk celery
1 onion, quartered
Parsley (optional)
2 or 3 medium potatoes, cut in small pieces

Cook all ingredients except potatoes in 1½ quarts of boiling water for 2 hours. Add potatoes and continue cooking until potatoes are done. Season to taste. Yield: 6 servings

Miriam Joachim

BORSCHT

2 bunches beets, scraped and sliced
1 onion, peeled and sliced
2 quarts water
1 tsp. salt
3 Tbsps. sugar
Juice of 2 lemons
½ pint sour cream

Place beets and onion in a large saucepan and add water, salt, sugar and lemon juice. Bring to a boil, turn down heat and simmer until beets are tender. Put beets and onion through a sieve or a food mill or blend in blender. Return beets and onion to the soup and chill. Serve with dabs of sour cream. Yield: 8 servings.

Freshly boiled hot potato, peeled diced cucumber or sliced hard-cooked egg may be served with the borscht for a variation in taste.

Bessie Wisenberg

BORSCHT — QUICK

16 oz. can sliced beets
3½ cups water plus beet juice
4 Tbsps. sugar
1 tsp. citric acid
½ tsp. salt
Sour cream — optional

Blend beets in blender and set aside. Boil water, beet juice and seasonings. Add beets and heat for 1 minute. Refrigerate until chilled. Serve with dollops of sour cream if desired. Yield: 4 servings

Bessie Kaufman

CAULIFLOWER SOUP

1 large onion, diced
3 Tbsps. butter
4 Tbsps. flour
6 cups water
1 head cauliflower, cut in small pieces
2 carrots, diced
1 medium potato, diced
Parsley
Salt and pepper, to taste
Dash of ground hot pepper

Saute onion in butter. Add flour and stir slowly. Add water, stirring all the time. Mix in vegetables, salt and pepper and the hot pepper. Bring to a boil, lower heat and simmer covered for 1½ hours. Yield: 6 servings

Elena Lazarov

QUICK AND EASY GAZPACHO
(Parve)

4 cups tomato juice
½ cup French dressing
½ cup chopped onion
½ cup chopped, peeled cucumbers
½ cup chopped green pepper
½ cup peeled tomatoes, chopped

Combine ingredients and mix in blender for several minutes. Chill before serving. Yield: 8 - 10 servings
Note: To lower the calories in this recipe, substitute Diet French dressing for the French dressing.

Barbara Golub

MUSHROOM AND BARLEY SOUP

1 lb. soup meat or chuck
1 lb. soup bones
1 cup dried lima beans
1 cup barley
1 oz. pkg. dried imported mushrooms
1 large onion
5 quarts water
1 large potato, diced
4 carrots, grated
4 ribs celery
1 Tbsp. salt
½ tsp. pepper

In a large soup pot place washed meat and bones, washed lima beans, washed barley, washed mushrooms and whole onion which has been peeled. Add 5 quarts of water and bring to a boil. Add potato, partially cover pot and reduce heat to simmer. Simmer for 2 hours, add grated carrots and the ribs of celery. Continue to simmer 45 minutes longer. Before serving, remove onion and celery and skim off surface grease. Add salt and pepper. Cool and refrigerate until ready to serve. Soup will gel after refrigeration, grease will rise to top and can be skimmed off. Cut meat into small pieces and put back into soup.
Note: Soup tastes better the second day as flavors set in.

Helen Gitter

SCHAV
(Spinach Soup)

16 oz. can spinach, chopped
2 - 16 oz. cans water
1 Tbsp. salt
2 tsps. sour salt (citric acid)
1 egg, well beaten
1 cup milk
1 Tbsp. sour cream per cup of soup

Bring spinach, water, salt and sour salt to boil and turn heat to simmer. Add well-beaten egg to milk and mix into soup. Simmer 10 minutes longer. Chill well, preferably overnight. Put 1 Tablespoon sour cream in each soup bowl, add soup and mix well. Yield: 4 servings

Inez Backer

Quick and Yeast Breads



TABLE OF CONTENTS
QUICK AND YEAST BREADS

Biscuits I 25
Biscuits II 25
Banana Bread (Parve) 25
Banana Nut Bread 26
Cranberry Bread (Parve) 26
Pumpkin Bread 26
Bill's Bagels (Parve) 27
Bread (Parve) 27
Challa I (Parve) 28
Challa II (Parve) 28
Challa III (Parve) 29
Challa IV (Parve) 29
Whole Wheat Bread I (Parve) .. 30
Whole Wheat Bread II (Parve) . 31
Refrigerator Rolls (Parve) 31
Crispy Nut Rolls 32
Fig Jam (Parve) 32
Fig Preserves (Parve) 33
Preserved Figs (Parve) 33

BISCUITS I

2 cups sifted flour
1/2 cup solid all vegetable shortening (canned)
1 tsp. salt
1 Tbsp. baking powder
3/4 cup milk

Blend flour and shortening in large bowl with a pastry blender until shortening is in pea-sized lumps. Add salt, baking powder and milk and stir with a fork until well blended. Flour the cutting board. Knead dough lightly a few times on both sides and then pat or roll dough out to about 1/4'' thickness. Cut with round cookie cutter or small glass and place on ungreased cookie sheet. Bake at 450° for 8 - 10 minutes. Yield: 15 - 20 biscuits

Barry Pozmantier

BISCUITS II

2 cups flour
4 tsp. baking powder
1/2 tsp. salt
2 Tbsps. solid all vegetable shortening
2/3 cup milk

Sift dry ingredients. Cut in shortening until crumbly. Pour in milk. Mix very, very lightly, just barely putting ingredients together into a ball. Flour paper towels and dump the bowl over on towels. Flour top of dough. Turn over with paper towel. Flour hands and pat out into a circle very, very gently. Cut out biscuits. Pour some oil into a glass pie pan. Turn each biscuit over in oil to coat each side and then arrange in pan and bake 12 minutes at 375°. Yield: 12 biscuits

Doris Kalmans

BANANA BREAD
(Parve)

1 3/4 cups flour
2 tsps. baking powder
1/4 tsp. baking soda
1/2 tsp. salt
2/3 cup sugar
1/3 cup parve margarine (at room temperature)
2 eggs
1/2 cup chopped nuts
1 cup mashed bananas

Sift dry ingredients together into bowl. Add margarine, eggs, nuts and bananas. Beat at #2 speed on mixer until blended, scraping sides of bowl often. Pour batter into greased and floured 1 quart pyrex loaf pan or 9 1/4'' x 5 1/4'' x 3'' loaf pan. Bake at 350° for 1 hour. **Note:** To mash bananas, slice 2 large or 3 small bananas into mixer bowl and beat at #4 speed until bananas are mashed.

Rosalyn Biespiel

BANANA NUT BREAD

1 tsp. soda
1 Tbsp. milk
2 eggs
½ cup butter
1 cup sugar
3 ripe bananas, small (mashed)
2 cups sifted flour
⅓ cup chopped pecans

Mix soda in milk and set aside. Beat eggs with butter and sugar. Add soda, milk mixture and bananas. Mix well. Add flour and nuts. Bake in greased and floured 9¼''x5¼''x3'' loaf pan at 350° for 1 hour. Cool in pan for 10 minutes and then remove from pan. This bread freezes well.

Frances Kosoris

CRANBERRY BREAD
(Parve)

2 cups flour
½ tsp. salt
½ tsp. soda
1½ tsps. baking powder
1 cup sugar
1 egg, beaten
2 Tbsps. hot water
2 Tbsps. melted margarine (parve)
½ cup orange juice
½ cup nuts, chopped
1 cup whole cranberries

Sift together dry ingredients into bowl. Add egg, water, margarine and orange juice and mix only until dry ingredients are moistened. Fold in nuts and cranberries. Pour into 5''x 9'' greased and floured loaf pan. Bake at 350° for 1 hour.

Esther M. Levy

PUMPKIN BREAD

3½ cups sifted flour
3 cups sugar
1 tsp. each, ginger, cinnamon, nutmeg and allspice
1½ tsps. salt
2 tsps. baking soda
2 cups pumpkin, canned
1 cup oil
4 eggs
½ cup plus 1 Tbsp. water

Combine dry ingredients. Make a well in mixture and add remaining ingredients. Mix and pour into 2 - 9''x5''x3'' greased and floured bread or loaf pans and bake at 350° for 1 hour.

Inez Backer

BILL'S BAGELS
(Parve)

2 pkgs. yeast
2 cups warm water
4 eggs
1 Tbsp. salt
1 Tbsp. sugar
¼ cup oil
8 cups unsifted flour
2 qts. boiling water
2 Tbsps. sugar
2 egg yolks beaten with 2 Tbsps. water

Soften yeast in ½ cup of warm water. Beat eggs in a large bowl and blend in yeast, the rest of the water, salt, sugar, oil and 2 cups of the flour. Gradually add the rest of the flour. Put dough on floured board and knead for 10 minutes. Place dough in oiled bowl, cover and let rise in a warm place for 1 hour.* Punch dough down and knead for 1 minute until smooth. Roll out into a rectangle, 1'' thick and 9''x12'' in size. Cut into 32 square pieces by scoring with knife. Take 1 square and roll in palms of hands and connect ends so that the dough is in the shape of a donut. For ease in connecting ends of circle, moisten tips with water. Continue until dough is used up. Place bagels on teflon or oiled cookie sheet, cover and let rise in warm place for 15 minutes. Meanwhile, boil 2 quarts water and 2 Tablespoons sugar in a deep pot such as a Dutch oven. Using a spatula, place 6 bagels at a time in boiling water and boil for 3 minutes. Remove bagels with a slotted spoon and brush on both sides with egg and water. Scatter poppyseeds on bagel and place on greased baking sheet. Bake at 425° for 20 - 25 minutes until golden brown. Yield: 32 bagels

**Preheat oven to 200°, turn off, place covered dough inside on bottom rack and it will rise nicely.*

Bill Tarnapol

BREAD
(Parve)

3 pkgs. dry yeast
3 Tbsps. sugar
1 cup warm water
5 lbs. flour (scant)
3 tsps. salt
1 cup sugar
5 eggs
3 cups water
1 cup oil
2 eggs, beaten

Dissolve yeast and 3 Tablespoons sugar in 1 cup warm water and let rise until double in size. Combine flour, salt, 1 cup sugar, 5 eggs, 3 cups water and oil. Add yeast mixture and knead until smooth and elastic — about 8 minutes. Add flour as needed for kneading. Pour small amount of oil on top and bottom, cover, put in warm place and set aside until double in size — about 2 - 2½ hours. Punch down, knead on floured board and shape into 5 loaves. Place on greased pans, cover, put in warm place and let rise again until double in size — about 1½ - 2 hours. Brush with beaten eggs and bake in moderate oven — 325° - 350° until bread shrinks from pan — 45 minutes. Yield: 5 loaves

Note: Either plain loaves, challa or rolls may be made with this recipe. A delicious variation — press minced onions into dough and bake.

Helen Topek

CHALLA I
(Parve)

3 pkgs. dry yeast
1½ cups sugar
2 cups warm water
3 tsps. salt
2 cups warm water
¾ cup oil
5 eggs
8 drops yellow food coloring
5 lbs. flour, sifted 3 times
1 egg yolk — for glaze, beaten
Poppy seeds

Dissolve yeast and 2 teaspoons sugar in 2 cups of the warm water. Set aside to rise. Blend the following in the blender: remaining sugar, salt, 2 cups warm water, oil, 5 eggs and food coloring. Combine flour, yeast mixture and blender mixture. Knead at least 250 times. Lightly oil dough, cover, put in warm place and set aside to rise until double in size — about 1 hour. Punch down and divide into 5 sections for 5 loaves and divide each of these into 3 long strands. Braid, place in greased loaf pans in warm place, cover and let rise again for about 1 hour. Brush with egg yolk and poppy seed and bake at 350° for 45 minutes or until golden brown.

Peggy Samet

CHALLA II
(Parve)

1 pkg. yeast
2¼ cups warm water
2 Tbsps. sugar
1 Tbsp. salt
¼ cup oil
2 eggs, beaten
8 cups sifted flour, approx.
1 egg yolk
1 Tbsp. water

In a large bowl sprinkle yeast on water and stir until dissolved. Stir in sugar, salt, oil, 2 eggs and 4 cups flour. Beat until smooth. Add the rest of the flour to make a soft dough. Knead on floured board for 10 minutes. Place in oiled bowl, turning to grease top. Put in warm place, cover and let rise 1 hour. Punch down and divide into 6 pieces. Shape each into a long strand and braid 3 together to make a challa. Place in greased bread pans in a warm place, cover and allow to rise about 45 minutes to 1 hour. Combine egg yolk and 1 Tablespoon water and brush over top of loaves. Sprinkle with poppy seeds and bake at 350° for 30 minutes or until done (when tapping produces a hollow sound). Yield: 2 loaves

Doris Kalmans

CHALLA III
(Parve)

5 lbs. flour
3 cakes compressed yeast
2 cups lukewarm water
2 Tbsps. salt
¾ cup sugar
6 large eggs
¾ cup oil
2 cups water
1 egg yolk beaten with 1 Tbsp. water
Poppy seed or sesame seed

Place flour in a bowl and make a well in the center. Dissolve the yeast in 2 cups water (lukewarm) and pour in the well. Blend in some of the flour from around the sides to make a sponge. Let set for 10 minutes. Sprinkle salt and sugar around the outside edges of the flour — not on sponge. Beat eggs, oil and remaining 2 cups of water and pour over sponge. Start adding flour slowly and keep kneading and working it in. Turn out on floured board and knead for about 25 minutes. Place dough in lightly oiled bowl — turning dough so it is oiled all over. Cover and let rise 2 hours in a warm spot. Punch down, divide into 6 pieces for 6 loaves. Divide each piece into 3 strands and braid. Place on greased cookie sheet, cover, put in warm place and let rise until double in size — about 30 - 45 minutes. Brush with egg yolk and water and sprinkle with poppy seeds or sesame seeds. Bake at 350° for 45 minutes. Yield: 6 loaves

Connie Zeisman

CHALLA IV
(Parve)

2 pkgs. dry yeast
¼ cup warm water
1½ tsps. salt
½ cup sugar
½ cup oil
1¼ cups water
6 cups flour
3 egg yolks, beaten *
½ - ¾ cup raisins
1 egg yolk plus 1 tsp. water, beaten together

Dissolve the yeast in ¼ cup warm water and set aside. Mix the salt, sugar, oil, 1¼ cups water and 2 cups of the flour. Beat thoroughly with a wooden spoon. Add the yeast and the beaten egg yolks and mix thoroughly. Add the remaining 4 cups of flour so a soft dough is formed. Turn out on a lightly floured board and knead until shiny — about 10 minutes. Lightly grease the dough and place in a lightly greased bowl. Cover the bowl and let the dough rise in a warm place until double in size (1 - 1½ hours). Punch down the dough and knead. Cover and put in a warm place until double in size (about 1 hour). Punch down again and separate into 6 pieces. Roll these pieces into long strands. Braid 3 strands together tightly for each loaf. Place the 2 loaves on a lightly greased baking sheet. Cover and let rise in a warm place until double in size (1 hour). Brush with beaten egg yolk and bake at 375° until golden brown — 30 - 40 minutes. Yield: 2 loaves

Sidney Pozmantier

**Don't throw away those egg whites! Use them to make Dora Sachs' delicious Brown Sugar Cookies II.*

WHOLE WHEAT BREAD I
(Parve)

2 yeast cakes (or 2 pkgs.)
1 tsp. sugar
½ cup lukewarm water
3 cups pre-sifted flour
3 cups whole wheat flour
1 Tbsp. salt
1 Tbsp. sugar
2 eggs
6 Tbsp. peanut oil
1½ cups hot water

Dissolve yeast, 1 teaspoon sugar and ½ cup lukewarm water in a small bowl. In a large bowl mix flours, salt and 1 Tablespoon sugar. Make a depression in the flour mixture and pour in dissolved yeast mixture. Cover and let rest. Meanwhile, beat eggs, add oil and hot water. Stir yeast mixture into flour and add egg mixture. Stir briefly. Dump onto floured board and knead for 5 minutes. Rub about 2 Tablespoons oil over top of dough, place in large bowl, cover and either put in refrigerator overnight or allow to rise in warm place (about 75°-80°). When doubled in size, place on floured board, knead for 10 minutes, adding flour if necessary, until dough is smooth and elastic. Divide into 2 loaves and place in lightly greased bread pans (teflon preferred). Cover and allow to rise in warm place until they reach the top of bread pans. Bake at 375° for 45 minutes or until brown. Remove from oven, place on rack on side to cool. Enjoy! Yield: 2 loaves

SHORT CUT METHOD: Combine ingredients as above. Dump onto floured board and knead for about 10 minutes until dough is smooth and elastic. Place dough in lightly greased bowl, turning dough so oil lightly coats it all over. Cover and put in warm place until double in size — about 1 hour. Punch dough down, divide in half. Roll each half in a rectangle, 18''x9''. Roll up, beginning at short side. With side of hand, press each end to seal. Fold ends under loaf. Place seam side down in greased loaf pan, 9''x5''x3''. Cover and let rise in warm place until double — about 1 hour. Place in 375° oven on low rack so that tops of pans are in center of oven. Pans should not touch sides of oven or each other. Bake for 40 - 45 minutes until golden brown and loaves sound hollow when tapped. Remove from pans, brush with soft butter and cool on wire racks.

Yvonne Scher

WHOLE WHEAT BREAD II
(Parve)

4 cups flour (all-purpose)
4 pkgs. active dry yeast
5½ cups water
1 cup honey
¾ cup oil
1 Tbsp. salt
12 cups whole wheat flour

In a large mixer bowl combine 3 cups all-purpose flour and the yeast. Heat water, honey, oil and salt in a saucepan just until warm (115°-120°), stirring constantly. Add to dry mixture in mixer bowl. Beat at low speed on electric mixer for ½ minute, scraping sides of bowl constantly. Beat 3 minutes at high speed. By hand stir in whole wheat flour and enough of the remaining all-purpose flour to make a moderately stiff dough. Turn out onto a lightly floured surface and knead until smooth and elastic (10 - 12 minutes). Shape into a ball. Place dough in a lightly greased bowl, turning once to grease surface. Cover and let rise in a warm place until double in size (about 1 hour). Punch dough down: turn out onto lightly floured surface. Divide in half. Cover and let rest 10 minutes. Shape dough into 4 loaves and place in greased loaf pans. Cover and let rise in a warm place until double in size. Bake at 350° for 40 - 45 minutes. If necessary, cover loosely with foil the last 20 minutes of baking to prevent overbrowning. Remove from pans and cool.
Note: This is a low cholesterol bread.

Helen Topek

REFRIGERATOR ROLLS
(Parve)

1 cake of yeast
½ cup lukewarm water
1 cup boiling water
½ cup all-vegetable shortening, canned
2 tsps. salt
½ cup sugar
1 cup cold water
2 eggs, well beaten
9 cups flour, sifted

Dissolve yeast in ½ cup lukewarm water and set aside. Mix together the following: 1 cup boiling water, ½ cup shortening, 2 teaspoons salt and ½ cup sugar. When this is thoroughly dissolved, add 1 cup cold water, 2 well beaten eggs and the yeast mixture. Using a large, heavy spoon, stir in the flour. Stir until well mixed. Turn into a well greased bowl, cover tightly and place in the refrigerator. Chill thoroughly. (At least 24 hours.) To shape dough into rolls, cut off a small piece of dough and roll between well-greased hands. Place 3 small balls of dough into each well-greased muffin tin. Cover and let rise in a warm place for an hour or more. Dough should be doubled in size. Bake at 420° for 15 minutes. *This dough is not kneaded and is not suitable for loaves of bread.*

Evelyn Schorr

CRISPY NUT ROLLS

Dough:

1 pkg. active dry yeast or
1 cake compressed yeast
¼ cup warm water
2½ - 3 cups flour
¼ cup sugar
1½ tsps. salt
½ cup all-vegetable shortening (canned)
1 cup creamed small curd cottage cheese
1 egg, slightly beaten

Filling:

½ cup butter, melted
1 cup firmly packed brown sugar
1 cup nuts, chopped or ground
1 tsp. vanilla

Glaze:

1½ cups confectioners' sugar
¼ cup orange juice or apricot nectar

Topping:

¼ cup confectioners' sugar
¼ tsp. cinnamon

Soften yeast in water. Into mixing bowl sift and mix 2 cups flour with sugar and salt. Cut in shortening until fine. Blend in cottage cheese, egg and softened yeast. Gradually add ½ - 1 cup flour to make a stiff dough. Knead on floured surface until no longer sticky — 3 to 5 minutes. Cover while preparing filling. Roll out dough on floured surface to 20"x14" rectangle. Combine filling ingredients and spread over dough. Roll two 14" sides toward each other until they meet in the center of the rectangle. Cut in ½" slices. Twist roll once to resemble an "S".* Place on greased baking sheets, cover and let rise in warm place until light — 1 to 1½ hours. Bake at 375° for 12 - 15 minutes. Sprinkle warm rolls with mixture of confectioners' sugar and cinnamon. Yield: 24 rolls

**If pinwheel shape rolls are desired, roll up one 14" side in jelly roll fashion and cut in ½" slices. Be sure to roll up tightly so filling does not ooze out when baking. Combine glaze ingredients and pour over warm rolls or sprinkle with topping mixture.*

Esther Gotsdiner

ON THE BREAD

FIG JAM
(Parve)

14 cups (7 lbs.) figs
9 lbs. sugar
1 lb. 13 oz. can crushed pineapple
3 lemons, juice and rind
1 Tbsp. ground cloves
1 Tbsp. ground allspice
1 Tbsp. ground cinnamon

Peel and mash figs. Combine with sugar, crushed pineapple, lemon juice and rind and spices in a heavy kettle. Stir until sugar dissolves. Heat to boiling. Simmer, stirring often until thick and jam tests for set, about 45 minutes. Let cool; stir to distribute fruit. Seal in hot, sterilized glasses. Makes about 12 (8 oz.) glasses. **Note:** This can be used as a filling for bar cookies and dessert tarts.

Connie Zeisman

FIG PRESERVES
(Parve)

3 cups sugar
2 pkgs. (3 oz.) strawberry gelatin
3 cups mashed figs
Mason jars with self-sealing lids

Mix sugar, gelatin and figs. Cook (without top on pot) 45 minutes or until thick. Watch the mixture and stir often so it doesn't stick to the bottom of the pot. When finished, pour preserves into hot, sterile jars. (Jars can be sterilized by washing them in the dishwasher. They must be piping hot when you pour the hot preserves into them.) Put the sterilized tops on the jars and when the preserves are cool, seal with paraffin, screw tops on tightly and store. **Note:** You will get approximately one pint of preserves for every two cups of figs, so purchase jars accordingly. Be sure that figs are ripe. They may be mashed in the blender.

Sidney Pozmantier

PRESERVED FIGS
(Parve)

4 lbs. firm, ripe figs
4½ lbs. sugar
¼ cup lemon juice
2 lemons, sliced
Few pieces whole cinnamon or ginger (optional)

Wash and peel figs. If the figs are soft skinned, it is not necessary to peel them. Combine sugar and lemon juice. Add enough water just to dissolve sugar. Add figs and lemon slices and cook about 25 minutes. The cinnamon or ginger may be tied in a cloth bag and cooked with the figs for added flavor. Stir frequently to prevent sticking. Pack in hot, sterile jars filled to the top and seal at once. Yield: 6 - 8 oz. jars

Connie Zeisman

Salads



TABLE OF CONTENTS
SALADS

MOLDS

Banana-Strawberry Gelatin Mold 35
Cherry-Lime Gelatin Salad 35
Cranberry Gelatin Mold I (Parve) 36
Cranberry-Gelatin Mold II 36
Easy Layered Fruit Mold 36
Jersey Gelatin 37
Lemon Blueberry Salad..... 37
Mandarin Orange Mold..... 38
Rhubarb Gelatin Mold (Parve) 38
Sour Cream Mold 38

FRUIT SALADS

Baked Curried Fruit (Parve).. 39
Five Cup Salad 39
Fruit Salad Delight..... 39
Hot Fruit Dish..... 40
Hot Fruit Salad..... 40
Cranberry Relish (Parve)..... 40

SALAD DRESSING

Creamy Poppy Seed Dressing .. 41
French Dressing..... 41
Green Goddess Dressing..... 41
Remoulade Salad Dressing (Parve) 42
Vinaigrette With Fine Herbs (Parve) 42

VEGETABLE SALADS

Caesar Salad 42
Chopped Coleslaw (Parve)..... 43
Aunt Lina's Cucumbers (Parve) 43
Cucumber Sour Cream Salad .. 43
Cucumber Salad (Parve) 44
Dynasty Salad With Dressing .. 44
Green Beans Al Feesco (Parve) 44
Guacamole Salad (Parve) 45
Marinated Cold Bean Salad (Parve)..... 45
Potato Salad (Parve) 45
Queen's Salad (Parve) 46
Tiki Salad (Parve) 46

MOLDS

BANANA-STRAWBERRY GELATIN MOLD

6 oz. box strawberry gelatin
1 cup hot water
2 cartons frozen, thawed strawberries (10 oz.)
3 mashed bananas
2 can crushed pineapple (drained)
1 cup pecans — optional
1 cup sour cream — optional

Dissolve gelatin in hot water. Add remaining ingredients and pour into greased 4 cup mold. Without the sour cream this mold is delicious, too, and parve, also. Yield: 8 servings

Dianna Dushkin

CHERRY-LIME GELATIN SALAD

Cherry Layer:

16 oz. can black pitted cherries
2 cups liquid (juice drained from cherries plus water)
6 oz. pkg. cherry gelatin
1 pint sour cream
½ cup chopped maraschino cherries
½ cup nuts, chopped

Drain cherries, reserving juice. Heat juice combined with water, bring to a boil and pour over gelatin. Stir until dissolved. When cooled, add sour cream, cherries and nuts. Pour into greased large mold (14 cup) and chill until set.

Lime Layer:

15½ oz. can crushed pineapple
2 cups liquid (juice drained from pineapple plus water)
6 oz. pkg. lime gelatin
1 pint sour cream
½ cup maraschino cherries
½ cup nuts, chopped

Drain pineapple, reserving juice. Heat juice combined with water, bring to a boil and pour over gelatin. Stir until dissolved. When cooled, add sour cream, pineapple, cherries and nuts. Pour over cherry layer which has already set. Refrigerate until lime layer is set. Yield: 16 - 20 servings.

Bernice Lewis

CRANBERRY GELATIN MOLD I
(Parve)

3 - 3 oz. pkg. red gelatin
2 cups boiling water
1 cup drained, crushed pineapple
2 - 16 oz. cans whole berry cranberry sauce
½ cup walnuts
1 orange (juice and rind, grated)

Dissolve gelatin in boiling water. Add remainder of ingredients and pour into greased 9''x9''x2'' baking dish or mold and refrigerate until set. Yield: 12 servings

Jackie Lewis

CRANBERRY GELATIN MOLD II

1 tsp. plain gelatin
1 tsp. lemon juice
¼ cup boiling water
2 - 3 oz. pkgs. raspberry gelatin
1 cup boiling water
16 oz. can whole berry cranberry sauce
1 pint sour cream
½ cup nuts, chopped

Mix plain gelatin and lemon juice and let stand for 5 minutes. Dissolve in ¼ cup boiling water and add to raspberry gelatin along with 1 cup boiling water. Stir until dissolved. Mash cranberry sauce with a fork until soft. Add sour cream and nuts and blend all into gelatin. Pour into greased medium size mold (9''x 9''x 2'') and chill until set. Yield: 8 servings

Sophia Bender

EASY LAYERED FRUIT MOLD

6 oz. pkg. lime gelatin
2 cups boiling water
1½ cups apricot juice and water (juice from canned apricots)
2½ cups drained, canned apricot halves
2 bananas, sliced

Dissolve gelatin in boiling water and add apricot juice. Pour into greased 8 cup loaf pan. Add apricot halves, then banana slices. (Apricots will sink and bananas will float, forming 2 fruit layers with a clear layer between.) Chill until firm. Unmold and serve with whipped cream or prepared dessert topping. Yield: 8 - 10 servings

Ann Millstone

JERSEY GELATIN

Layer I:

6 oz. pkg. red gelatin
3 cups liquid (juice from peaches plus water)
2½ can peach halves, drained

Layer II:

6 oz. pkg. lemon gelatin
2 cups water
1 lb. cream cheese

Layer III:

6 oz. pkg. lime gelatin
3 cups liquid (juice from pineapple plus water)
16 oz. can crushed pineapple, drained

Layer I: Oil large size ring mold (14 cups). Dissolve gelatin in liquid which has been brought to boiling point. Allow a few teaspoons to gel in mold. Place peach halves around mold, cut sides up. Gel until firmly held in place. Add all but ¼ cup gelatin. Refrigerate until firm.

Layer II: Dissolve gelatin in water which has been brought to boiling point. Using mixer, beat in cream cheese. Pour all but ¼ cup gelatin on red layer. Refrigerate until very firm.

Layer III: Dissolve gelatin in liquid which has been brought to boiling point. Add crushed pineapple and spoon over second layer. Refrigerate until firm. Unmold on large platter and garnish.

Put remaining ¼ cups in a separate dish for your family as it is just a wee bit too much for the mold. Yield: 24 - 28 servings.

Doris Kalmans

LEMON BLUEBERRY SALAD

3 oz. pkg. lemon gelatin
3 oz. pkg. black raspberry gelatin
1 cup boiling water
½ cup cold water
1 Tbsp. lemon juice
21 oz. can blueberry pie filling
¼ cup sifted, powdered sugar
1 cup dairy sour cream

Dissolve gelatins together in boiling water; add cold water and lemon juice. Gradually stir into pie filling. Pour into greased 8''x8''x2'' baking dish; chill until firm. Fold sugar into sour cream just until blended. Spread over gelatin. Chill and cut into squares. Yield: 16— 2'' squares

Inez Backer

MANDARIN ORANGE MOLD

4 - 3 oz. pkgs. orange gelatin
3 cups boiling water
2 pints orange sherbet
4 Tbsps. frozen orange juice, undiluted
Segments of mandarin orange (11 oz. can)

Dissolve orange gelatin with boiling water. Add chunks of sherbet and stir to dissolve. Add juice and allow to thicken. Mix in mandarin orange segments. Pour into greased large mold (14 cup) and chill until set. Yield: 12 - 16 servings

Esther Gotsdiner

RHUBARB GELATIN MOLD
(Parve)

2 - 3 oz. pkgs. strawberry gelatin
2 cups boiling water
10 oz. pkg. frozen rhubarb
¼ cup water
2 Tbsps. sugar
1 envelope unflavored gelatin
¼ cup boiling water
2 - 10 oz. boxes frozen strawberries, defrosted and drained

Dissolve strawberry gelatin in 2 cups boiling water. Cook Rhubarb in ¼ cup water and add sugar. Dissolve unflavored gelatin in ¼ cup boiling water and add to strawberry gelatin. Then add drained strawberries and rhubarb and pour into greased 6 cup mold. Chill until set. Yield: 8 - 12 servings

Marcia Frankel

SOUR CREAM MOLD

2 - 3 oz. pkgs. gelatin — any flavor
1 cup boiling water
1 cup pineapple juice (drained from crushed pineapple)
1 pt. sour cream
2 cups crushed pineapple

Dissolve gelatin in boiling water and cool. Add pineapple juice and sour cream. Mix well until there are no lumps from sour cream. Add crushed pineapple and pour into a greased 8"x8" pyrex dish. Chill until set. Yield: 8 servings

Edith Bell

FRUIT SALADS

BAKED CURRIED FRUIT
(Parve)

303 can peach halves
2 can pineapple slices
303 can pear halves
5 maraschino cherries with stems
⅓ cup parve margarine
¾ cup light brown sugar, packed
2-3 tsps. curry powder as desired

Drain fruits and dry well on paper towels. Arrange in 1½ quart casserole. Melt margarine and add sugar and curry powder. Spoon over fruit. Bake uncovered at 325° for 1 hour. Serve warm with poultry or beef. Yield: 12 servings

Mozelle Barg
Jackie Fox

FIVE CUP SALAD

1 cup chunk pineapple, drained
1 cup mandarin oranges, drained
1 cup sour cream
1 cup shredded coconut
1 cup miniature marshmallows*

Mix all ingredients together. Chill for 2 hours and serve. Yield: 6 servings.
**Use cut up whole marshmallows if kosher miniature marshmallows are not available.*

Sandi Cohen

FRUIT SALAD DELIGHT

17 oz. can fruit cocktail, drained
1 cup mandarin oranges, drained
½ bag (10 oz.) miniature marshmallows°
1 pint sour cream

Mix all ingredients together and refrigerate 3 hours before serving. Yield: 6 - 8 servings

**If kosher miniature marshmallows are not available, use whole or cut up large ones.*

Tencie Zietz

HOT FRUIT DISH
(Parve)

3 - 17 oz. cans fruit for salad
15¼ oz. can pineapple chunks
8 oz. can pineapple chunks
2 - 16 oz. cans pitted bing cherries
8 oz. pkg. dried, cooked apricots
3 oz. pkg. slivered blanched almonds
½ cup Sherry wine
7½ oz. pkg. almond macaroons

Drain all fruit in collander for 2 hours. Blanch almonds. Layer fruits with almonds and pour wine over layers. Crush macaroons and place on top. Bake at 350° until juice comes to a boil. Yield: 15 servings

Shirley Littman

HOT FRUIT SALAD

2½ can sliced peaches
2½ can sliced pears
2½ can pineapple slices
303 can fruit cocktail
303 can pineapple chunks
½ stick butter or margarine
1 cup syrup drained from fruit
½ cup brown sugar
2 Tbsps. Apple Pie spice

Drain fruit, reserving 1 cup syrup. Arrange fruit in 3 quart pyrex dish. Melt butter and add 1 cup syrup, brown sugar and spice. Bring to a boil. Pour over fruit and bake at 300° for 30 minutes or until all fruit is hot. Yield: Approximately 15 servings

Babs Wise

CRANBERRY RELISH
(Parve)

1 lb. cranberries
1 large orange
2 cups sugar

Blend cranberries and orange in blender or put through food chopper (fine). Add sugar and mix thoroughly. Refrigerate several days before using. This is delicious with either meat or fowl.

Esther Levy

SALAD DRESSINGS

CREAMY POPPY SEED DRESSING

½ cup mayonnaise or salad dressing
2 Tbsps. sugar
1 Tbsp. lemon juice
1 Tbsp. poppy seed

Combine mayonnaise, sugar and lemon juice; blend thoroughly. Stir in poppy seeds. Yield: ¾ cup salad dressing. This dressing is perfect for fruit salads or grapefruit, avocado, lettuce salad.

Connie Zeisman

FRENCH DRESSING

8 oz. can tomato sauce
⅓ cup salad oil
⅓ cup vinegar
½ cup sugar
1 small grated onion
Salt - to taste
1 clove garlic, crushed
2 dashes catsup

Shake well and refrigerate.

Paula Shapiro

GREEN GODDESS DRESSING

¼ cup parsley flakes
3 Tbsps. wine vinegar
1 Tbsp. lemon juice
1 cup mayonnaise
½ cup dairy sour cream
2 oz. can anchovies, drained and minced
2 Tbsps. freeze-dried chives
¾ tsp. garlic powder
½ tsp. tarragon leaves, crumbled
¼ tsp. coarse ground black pepper
¼ tsp. salt

Combine parsley flakes with wine vinegar and lemon juice. Mash well until mixture turns green. Stir in remaining ingredients. Serve over torn, mixed salad greens. Yield: 2 cups dressing

Connie Zeisman

REMOULADE SALAD DRESSING
(Parve)

8 oz. jar mustard (New Orleans)
1 clove garlic
3 sprigs parsley, chopped
Dash salt and pepper
1 tsp. paprika
2 cups olive oil
6 hard cooked eggs
2 sticks celery, cut into chunks

Place mustard, garlic, parsley, salt, pepper and paprika in blender and blend well. Add 1 cup oil slowly, then eggs and remaining 1 cup oil slowly. Add celery and blend until thick.

Celia Farb

VINAIGRETTE WITH FINE HERBS
(Parve)

1 Tbsp. vinegar
3 - 4 Tbsps. olive oil
¼ tsp. prepared mustard
Salt — to taste
1 tsp. mixed-chopped parsley, tarragon, chervil and chives

Mix ingredients together in order given. This is delicious with fish, meat or vegetables. Try it on artichokes or hearts of palm.

Connie Zeisman

VEGETABLE SALADS

CAESAR SALAD

2 cloves garlic, minced
4 - 6 anchovies — mashed with fork
¼ cup olive oil
⅓ cup red wine vinegar
2 dashes Worcestershire sauce
Dry mustard — a sprinkle
Juice of 1 lemon
2 egg yolks
4 handfuls Romaine lettuce
2 Tbsps. Parmesan cheese
Croutons and pepper - to taste

Salt salad bowl and add above in listed order. Toss and serve with cherry tomatoes. Yield: 6 servings

Eileen Reed

CHOPPED COLESLAW
(Parve)

1 tsp. salt
¼ tsp. pepper
½ tsp. dry mustard
1 tsp. seasoned salt
2 Tbsps. sugar
1 tsp. grated onion
3 Tbsps. salad oil
⅓ cup vinegar
3 cups chopped green cabbage
¼ cup chopped green pepper

Place ingredients in bowl in order listed. Mix well and chill for several hours or overnight. Yield: 4 - 6 servings

Terry Woskow

AUNT LINA'S CUCUMBERS
(Parve)

2 cucumbers sliced thin
⅛ tsp. mustard
1 Tbsp. grated onion
½ tsp. salt
⅛ tsp. garlic powder
2 Tbsps. vinegar (or use pickle juice)
⅛ tsp. dill seed

Mix all ingredients well and marinate overnight. Yield: 4 servings

Connie Zeisman

CUCUMBER SOUR CREAM SALAD

1 Tbsp. sugar
1½ tsps. salt
1 cup dairy sour cream
3 Tbsp. grated onion
2 Tbsps. white vinegar or lemon juice
4½ cups thinly sliced, peeled cucumbers (6 medium)

Blend sugar, salt, sour cream, onion and vinegar. Stir in cucumbers. Chill at least 2 hours. Serve in lettuce cups for salad or on the tray with other relishes. Yield: 6 cups

Mrs. B. Denenberg

CUCUMBER SALAD
(Parve)

1 cup vinegar
1 cup sugar
½ tsp. salt
6 cups thinly sliced cucumbers (score first with fork)

Bring vinegar, sugar and salt to boil. Pour boiling solution over cucumbers. Cool to room temperature. Chill and serve. Yield: 6 - 8 servings

Bertha Kaplan

DYNASTY SALAD WITH DRESSING

Dressing:

1 cup sour cream
2 Tbsps. vinegar
1 Tbsp. lemon juice
1 tsp. salt
1 tsp. granulated sugar
⅛ tsp. cayenne pepper
½ tsp. ginger

Mix the above ingredients and serve over salad made of Romaine, sliced radishes, mushrooms and water chestnuts which have been tossed with enough oil and vinegar to moisten.

Judy Magids

GREEN BEANS AL FRESCO
(Parve)

1 clove garlic
¼ tsp. dried dill (seed or weed)
2 tsps. seasoned salt
½ tsp. seasoned pepper
1 tsp. grated lemon rind
¼ cup lemon juice
¾ cup salad oil
1 tsp. chopped pimiento
6 sliced fresh or ¼ - 4 oz. can mushrooms, drained
2 - 1 lb. cans string beans, drained

Crush garlic to paste with dill. Put in a quart glass jar with a lid and add salt, pepper, lemon rind, lemon juice and oil. Shake hard until well mixed and add pimiento and mushrooms. Mix with beans and chill. Chilled tuna fish may be added for a 1 dish luncheon. Yield: 8 servings

Connie Zeisman

GUACAMOLE SALAD
(Parve)

1 tomato, medium, peeled
1 onion, small
1 red pepper, small, diced (optional)
3 avocados, medium, peeled
1 tsp. salt
1 tsp. lemon juice
1 Tbsp. mayonnaise
1 tsp. salad oil
2 drops Tabasco
Shredded lettuce

Place tomato, onion and red pepper in chopping bowl. Chop fine. Add avocados, salt, lemon juice, mayonnaise, salad oil and Tabasco. Chop again, but do not mash. Serve on shredded lettuce. To serve as a dip, prepare in blender and add a dash of garlic powder and pepper. Yield: 6 - 8 salad servings

Barbara Golub

MARINATED COLD BEAN SALAD
(Parve)

Sauce:

¾ cup cooking oil
½ cup vinegar
1 Tbsp. savory salt
¼ tsp. cayenne
½ tsp. paprika
1 Tbsp. sugar

Beans:

9 oz. pkg. frozen cut green beans
9 oz. pkg. frozen Fordhook lima beans
9 oz. pkg. frozen peas
Fresh green onions, several, cut up

Mix sauce. Cook beans separately until done. Drain beans and while still hot, pour sauce over them. Add onions and refrigerate. Yield: 10 - 12 servings

Shirley Alter
Bessie Kaufman

POTATO SALAD
(Parve)

5 lbs. potatoes
½ doz. boiled eggs
2 small onions, finely chopped
2 Tbsps. mustard
Mayonnaise or salad dressing to moisten as desired
1 small jar sweet pickles, finely chopped
2 small jars pimentos, or as desired
Salt to taste

Boil potatoes, unpeeled, in salt water, being careful not to overcook. Peel, slice and mix potatoes with other ingredients. Chill until used. Yield: 20 - ¼ lb. servings or 10 - ½ lb. servings

Bernadean Rosenblatt

QUEEN'S SALAD
(Parve)

Dressing:

2 cups fresh mushrooms, sliced thin
½ cup green onions, chopped
8 oz. bottle Italian dressing

Salad:

Lettuce, 2 heads
3 cucumbers, peeled and sliced
3 medium size tomatoes, quartered
3 carrots, peeled and sliced in rounds

Mix mushrooms and green onions and marinate with Italian dressing. Refrigerate for 30 - 40 minutes. Meanwhile, make tossed salad using lettuce, cucumbers, tomatoes and carrots. Pour mushroom-onion mixture over salad and top with croutons. Yield: 8 servings.
Note: For a diet salad use diet Italian dressing.

Sidney Pozmantier

TIKI SALAD
(Parve)

Salad:

1½ cups (1 lb. 4 ozs. can) pineapple chunks, drained
2 - 7 oz. cans solid white meat tuna
½ cup chopped celery
½ cup sliced water chestnuts
¼ cup sliced green onions

Dressing and Garnish:

½ cup mayonnaise
1 Tbsp. soy sauce
½ tsp. salt
Crisp lettuce — for garnish
Tomato wedges — for garnish
Hard cooked egg slices — for garnish
Chilled asparagus — for garnish

Drain pineapple chunks for 5 minutes. Drain tuna, break into chunks and combine with pineapple, celery, water chestnuts and onions. Mix together the mayonnaise, soy sauce and salt. Pour over salad and toss gently. Chill thoroughly. Add garnish. Yield: 6 lunch servings or 4 dinner servings

Jackie Fox

Vegetables



TABLE OF CONTENTS
VEGETABLES

Stuffed Artichoke 47
Asparagus Casserole 47
Green Barley (Parve) 47
Beans A La Chutzpodik (Parve). 48
Green Bean Casserole 48
Green Beans Oregano 48
Baby Beets In Sour Cream 49
Broccoli Casserole 49
Broccoli Rice Casserole 49
Carrot Delight (Parve) 50
Orange Carrot Ring 50
Tzimmes (Parve) 50
Corn and Farfel Casserole (Parve) 51
Corn Pudding 51
Corn Souffle 51
Corn and Spinach 52
Baked Eggplant-Tomato Stack 52
Company Eggplant 52
Kasha 53
Kasha Varnishkes (Parve) 53
Savory Cooked Limas 53
Baked Onions with Wine (Parve) 54
Hacienda Peppers (Parve 54
Potato-Corn Pancakes (Parve) .. 54
Potato Kugel 55
Potato Latkes I (Parve) 55
Potato Latkes II (Parve) 55
Potato Pancakes III 56
Fluffy Potato Pancakes 56
Mashed Potato Souffle 56
Oven Baked Hash Brown Potatoes 57
Potatoes Supreme 57
Sweet Potato Pudding 57
Creole Praline Yam Casserole .. 58
Ratatoule 58
Bertha's Special Rice 58
Rice Casserole 59
Curried Rice (Parve) 59
Fried Rice (Parve) 59
Spanish Rice 60
Rhubarb "Floating Island" (Parve) 60
Spinach-Artichoke Casserole 60
Spinach Casserole 61
Deluxe Spinach Casserole 61
Spinach-Noodle Bake 61
Noodle Spinach Ring 61
Spinach and Rice 62
Spinach Rockefeller (Parve) 62
Spinach Souffle 62
Double Boiler Spinach Souffle .. 63
Squash 63
Squash Pudding I (Parve) 63
Squash Pudding II (Parve) 64
Acorn Squash 64
Zucchini Or Summer Squash ... 65
Squash-Corn Casserole 65
Sqiash Pancakes 65
Broiled Tomato Slices (Parve) .. 65
Sour Cream Scalloped Tomatoes 65
Meatless Chow Mein (Parve) ... 66
Mixed Vegetable Pudding (Parve) 66

STUFFED ARTICHOKE

1 artichoke, trimmed
½ cup bread crumbs
½ cup grated Romano cheese
4 cloves garlic, crushed
¼ cup olive oil
Salt to taste

Trim artichoke by cutting off sharp points. Cut top and bottom from artichoke, turn upside down and mash slightly to open leaves. Mix together bread crumbs, cheese, garlic and salt, by rubbing in hands. Fill each leaf from outside in by pulling them open. Pour olive oil over entire artichoke. Steam in covered pot in a little water for 45 minutes or longer. Artichoke is done when leaf pulls off easily. Slightly open artichoke and pull out the tiny center leaves including the small purplish ones. Use a teapoon to scoop out the thistle portion (choke). Then enjoy! Yield: 1 serving

Inez Backer

ASPARAGUS CASSEROLE

2 - 10½ oz. cans chopped asparagus, drained
10¾ oz. can cream of mushroom soup
2 hard boiled eggs, sliced
5 ozs. milk
1 cup cracker crumbs
2 Tbsps. margarine
Slivered almonds — optional

Place asparagus in greased, 2 quart casserole. Mix soup, eggs and milk and pour over asparagus. Top with crumbs and margarine. Sprinkle almonds over this. Bake at 400° for 20 minutes or until brown and bubbly. Broccoli may be substituted for asparagus. This recipe freezes very well. Yield: 6 servings.

Jackie Fox

GREEN BARLEY
(Parve)

1 cup barley
1 pkg. onion soup mix
3½ cups water
1 large onion, chopped
2½ oz. jar sliced mushrooms
½ bunch chopped parsley or ⅓ cup dried parsley
½ cup margarine (parve)

Soak the barley overnight. Drain and combine with onion soup mix and water. Cook 25 minutes. Saute onion, mushrooms and parsley with margarine. Mix well with the barley and place in greased 1½ - 2 quart casserole. Bake at 350° for 30 - 45 minutes. Yield: 8 servings

Raye Harris

BEANS A LA CHUTZPODIK
(Parve)

1 lb. red beans
1 Tbsp. salt
1 lb. pkg. kosher beef fry
1 large white onion
8 oz. can tomato sauce
½ cup honey
1 tsp. salt
1 tsp. seasoned pepper
½ tsp. red cayenne pepper
½ tsp. paprika

Soak beans overnight. Cook in salt water until tender — about 45 minutes. Slice beef fry in strips, cut onion in small pieces and brown together slightly, but **do not** overcook. Remove beans with slotted spoon into 3 quart casserole, reserving liquid. Mix beef fry and onions together with tomato sauce, seasonings and honey and pour over beans along with enough reserved liquid from beans to cover. Bake slowly at 300° for 3 hours, adding more liquid if necessary. Serve hot and enjoy. Yield: 12 - 15 servings
Note: Cut down on pepper if you don't like it so highly seasoned.

Yvonne Scher

GREEN BEAN CASSEROLE

2 - 9 oz. pkgs. frozen French cut green beans, defrosted
10¾ oz. can cream of mushroom soup
2½ oz. jar sliced mushrooms
3 oz. can French fried onion rings

Place defrosted green beans in 2 quart casserole. Mix mushroom soup and mushrooms and pour over beans. Top with onion rings and bake at 350° for 25 minutes. Yield: 6 servings

Fannie Kalb

GREEN BEANS OREGANO

3 cups green beans (frozen are fine)
10½ oz. can cream of mushroom soup
3 or 4 oz. can mushroom slices
1 env. onion soup mix
¼ tsp.oregano

Cook beans until barely done. Drain and mix with remaining ingredients. Refrigerate overnight to blend flavors. *This is very important!* Place in 1¾ quart casserole and bake at 350° for 30 - 40 minutes. Yield: 6 servings

Libby Lipp

BABY BEETS IN SOUR CREAM

3 cups canned beets, sliced or diced and drained with juice reserved
1 Tbsp. horseradish
Chopped chives or onions
½ tsp. ground pepper
⅛ tsp. nutmeg
½ tsp. sugar
2 Tbsps. beet juice
½ cup sour cream

Heat the first 7 ingredients in the top of a double boiler or in heavy pan over low heat to prevent burning. Remove from heat and stir in sour cream. Reheat, but do not boil. Yield: 6 servings

Dianna Dushkin

BROCCOLI CASSEROLE

2 - 10 oz. pkgs. frozen, chopped broccoli
10¾ oz. can cream of mushroom soup
1 cup mayonnaise
2 eggs, well beaten
1 cup grated sharp cheese
Pepper to taste
4 Tbsps. chopped onion
½ cup crushed crackers
4 T. butter

Cook broccoli in salted, boiling water for 5 minutes. Drain well. Combine soup, mayonnaise, eggs, cheese, pepper and onion and mix well. Add broccoli and spoon into lightly buttered 2 quart baking dish. Sprinkle with cracker crumbs and dot with butter. Bake at 350° for 40 - 45 minutes. Yield: 6 - 8 servings

Gerri Reiner

BROCCOLI-RICE CASSEROLE

1 cup chopped onion
1 cup chopped celery
2 Tbsps. oil
10½ oz. can cream of mushroom soup
5.33 oz. can evaporated milk
2 cups cooked rice (about ¾ cup raw rice)
10 oz. pkg. chopped broccoli, thawed
8½ oz. can sliced water chestnuts (optional)

Saute onion and celery in oil until they are soft and slightly brown. Mix in the remaining ingredients and place in greased, 2 quart casserole. Bake at 350° for 45 minutes. Yield: 4 - 6 servings

Bessie Kaufman

CARROT DELIGHT
(Parve)

¾ cup margarine (scant), parve
½ cup brown sugar
1¼ cup shredded carrots
1 Tbsp. water
1 egg, beaten very well
1 cup flour
1 Tbsp. baking powder
½ tsp. cinnamon
½ tsp. nutmeg

Cream margarine and add sugar. Add carrots, water and egg. Mix in flour and rest of ingredients. Place in greased and floured 4 cup ring mold. Bake at 350° for ½ hour. Yield: 6 servings

Sidney Pozmantier

ORANGE CARROT RING

3 lbs. carrots
1 Tbsp. minced onion
3 Tbsps. melted butter or margarine
3 eggs, well beaten
1½ Tbsps. flour
½ cup fresh orange juice
1 Tbsp. grated orange rind
1 cup light cream
1 tsp. salt

Pare and slice carrots. Cook in boiling, salted water until very tender. Puree in food mill or force through a sieve. (There should be about 3½ cups.) Combine with remaining ingredients. Mix well. Turn into a well buttered 6 cup ring mold. Place in shallow pan of hot water. Bake in 350° oven for 1 hour. Remove from oven and carefully run a knife around the edges of ring. Let stand 5 minutes before unmolding. Invert on serving platter; lift off mold. Fill center with hot cooked peas and mushrooms or desired vegetable. Yield: 10 - 12 servings

Janice Goldstein

TZIMMES
(Parve)

2 lbs. carrots, pared and sliced
½ cup honey
4 Tbsps. sugar
4 Tbsps. vegetable oil
1 tsp. grated lemon rind
¼ tsp. ground ginger
½ tsp. salt

Place carrots in a large skillet and cover with boiling salted water. Cover skillet and cook for 10 minutes. Drain and add honey, sugar and oil. In uncovered skillet cook over low heat until carrots are tender and glazed, about 20 minutes. Stir in lemon rind, ginger and salt. Yield: 6 servings

Sidney Pozmantier

CORN AND FARFEL CASSEROLE
(Parve)

7 oz. pkg. egg farfel
2 onions, diced
3 ribs celery, diced
1 green pepper, diced
1 stick margarine parve
12 oz. can shoepeg white corn, drained
2 oz. jar pimentos
4 oz. can mushrooms, pieces and stems, drained
Salt and pepper — to taste

Boil farfel as directed and drain. Saute onions, celery and green pepper in margarine. Combine with the drained corn and add to farfel. Mix in pimentos and drained mushrooms. Place in greased 2 quart casserole and bake at 350° for 40 minutes. Yield: 6 - 8 servings

Rose Hamovit

CORN PUDDING

6 eggs
½ cup milk
1 tsp. sugar
¼ tsp. salt
2 - #2 cans whole kernel corn, well drained
2 Tbsps. flour
¼ stick melted butter or margarine

Beat well the eggs and milk and add sugar and salt. Mix the corn and flour and add butter. Combine with egg mixture. Pour into greased 2 quart casserole and bake at 325° for 50 - 60 minutes. Yield: 8 generous servings

Rose Hamovit

CORN SOUFFLE

4 eggs (medium), beaten
1 cup milk
2 - 17 oz. cans creamed corn
1 tsp. salt
⅛ tsp. pepper
½ tsp. nutmeg
4 Tbsps. flour
⅓ cup sugar (optionsl)
3 Tbsps. melted margarine

Beat eggs and add milk, corn, seasonings and flour. Mix in sugar and pour into 2 quart, greased casserole. Dot with margarine. Bake at 350° for 1 hour or until blade of knife comes out clean. Yield: 8 - 10 servings.

Connie Zeisman

CORN AND SPINACH

¼ cup minced onion
2 Tbsps. butter
1 lb. can cream style corn
1½ cups chopped fresh spinach (or canned — drained or frozen — thawed)
1 tsp. vinegar
½ tsp. salt
¼ tsp. pepper
¼ cup fine bread crumbs
2 Tbsps. grated cheese
2 Tbsps. melted butter

Saute onion in 2 Tablespoons butter. Mix in corn, spinach, vinegar, salt and pepper. Turn into lightly greased shallow 2 quart baking dish. Blend together crumbs, cheese and 2 Tablespoons melted butter. Sprinkle over vegetable mixture and bake in hot oven at 400° for 15 - 20 minutes or until bubbly and browned. Yield: 6 - 8 servings

Bessie Kaufman

BAKED EGGPLANT-TOMATO STACK

1 eggplant, medium size
Salt and pepper to taste
1 egg beaten
1 cup bread crumbs, ground fine
¼ cup margarine
2 fresh tomatoes, medium size, sliced
Cheese, 10 - 12 slices (American or Swiss)

Wash and trim eggplant. Do not peel. Cut into ¼" slices and sprinkle with salt and pepper. Dip each slice into beaten egg and then into bread crumbs. Brush cookie sheet with oil and place eggplant slices on pan, making sure not to overlap. Dot slices with margarine and bake at 450° for 15 - 20 minutes until golden brown. Remove from oven and slip tomato slices under eggplant slices. Top with slices of cheese. Lower oven heat to 350° and bake vegetables only until cheese melts. This may be made ahead and heated at the last minute. Yield: 6 servings

Connie Zeisman

COMPANY EGGPLANT

Eggplant, large
1 tsp. salt
¼ tsp. pepper
1 tsp. grated onion
1 egg, beaten
½ - 1 cup bread crumbs
¼ cup margarine

Peel, cut up and soak eggplant in salt water for 1 hour. Drain and boil in fresh salt water until soft. Drain well and mash. Add salt, pepper, onion and egg. Place in 2 quart greased casserole and top with bread crumbs and dots of margarine. Bake at 350° for 30 - 45 minutes or until browned. Yield: 6 - 8 servings

Doris Kalmans

KASHA

1½ cups groats (Kasha)
1 egg, beaten
1½ tsps. salt
1 Tbsp. chicken fat
2½ cups boiling water

Use any grind Kasha you prefer and mix it with egg, salt and fat. In a frying pan over low heat, stir and turn until dry and (grains) separate. Pour boiling water to cover Kasha, cover pan and let cook over low heat until water is absorbed, but Kasha is not mushy. Yield: 3 - 3¼ cups

Sandra Shapiro

KASHA VARNISHKES
(Noodles With Buckwheat Groats)
(Parve)

1 cup medium buckwheat groats
1 egg, beaten
1¾ cups boiling water
2 tsps. salt
6 Tbsps. shortening, parve
2 onions, chopped
½ lb. bow-tie shaped noodles, cooked and drained
½ tsp. black pepper

Mix groats and egg in saucepan over low heat until each grain is separate. Add the water and 1 teaspoon of the salt. Cover and cook over low heat for 12 minutes. Melt shortening in a skillet and saute the onion for 10 minutes, stirring frequently. Add the noodles, buckwheat groats, pepper and remaining salt. Mix together lightly and heat before serving. Serve meat dishes with this. This Russian favorite retains heat well. Yield: 2 - 2¼ cups

Shirley Rapoport

SAVORY COOKED LIMAS

1 lb. large dried lima beans, soaked overnight and drained
3 cups hot water
1 Tbsp. oil or parve margarine
2 tsps. onion salt
½ tsp. salt
¼ tsp. garlic salt
¼ tsp. white pepper
1 Tbsp. chicken flavored soup mix

To drained beans add hot water and other ingredients. Heat to boiling, turn down heat and boil gently, uncovered, 35 - 50 minutes. If beans threaten to boil over at the beginning, slide kettle off heat for a minute. Then put back to cook. Taste and add salt if necessary. Yield: 8 servings

Dianna Dushkin

BAKED ONIONS WITH WINE
(Parve)

Onions, peeled (1 per person)
Wine, Red or White
Margarine, parve

Scoop out tops of onions (small section). Place onions on large square of foil in a pan. (Foil should be large enough so it will both go under and completely cover onions.) Pour wine over onions and dot with margarine. Cup foil around onions so wine doesn't run out. Cover onions with foil and wrap tightly. Bake at 350° for 45 - 60 minutes.

Dianna Dushkin

HACIENDA PEPPERS
(Parve)

6 oz. pkg. Spanish rice
½ cup sliced pimento-stuffed olives
6 small green peppers
Salt

Cook rice according to package directions. Mix with sliced olives. Cut thin slice from stem end of peppers and remove seeds and membranes. Parboil (cook in boiling salted water) 2 minutes and drain. Sprinkle inside of peppers with salt. Fill peppers with rice mixture. Place in shallow pan and bake in 350° oven for 15 - 20 minutes. Yield: 6 servings

Mrs. B. Denenberg

POTATO-CORN PANCAKES
(Parve)

½ cup water
1 egg
6 oz. pkg. potato pancake mix
1 cup cream style corn (8½ oz. can)

Combine water, egg, potato pancake mix and corn in a small mixing bowl. Stir with a fork until well blended. Let batter stand for 10 minutes. For each pancake, drop a Tablespoon of batter in skillet covered with ¼" of oil. Brown on both sides. Yield: 18 - 20 pancakes

Jackie Fox

POTATO KUGEL

3 eggs
3 cups potatoes, grated and drained
⅓ cup potato starch
½ tsp. baking powder
1½ tsps. salt
1 onion, grated
4 Tbsps. melted butter or margarine

Beat eggs until thick. Stir in remaining ingredients. Turn mixture into greased 2 quart baking dish and bake at 350° for 1 hour, until browned. Serve hot. Yield: 6 servings

Miriam Joachim

POTATO LATKES I
(Parve)

6 medium size potatoes, peeled
½ tsp. baking soda
2 eggs, beaten
2 medium size onions, grated
2 tsps. salt
⅛ tsp. ground nutmeg
Dash of paprika
½ cup flour, unsifted
Vegetable oil for frying

Grate potatoes on fine grater and place in a bowl with baking soda. Mix and squeeze dry with hands or potato ricer. Into beaten eggs stir potatoes, onions, salt and spices. Stir in flour. Pour oil into skillet to ¼" depth and heat until hot. Drop in potato latkes, a Tablespoonful for each. Fry until crisp and golden on each side. Drain and keep warm until served. Yield: 20 pancakes

Bessie Wisenberg

POTATO LATKES (PANCAKES) II
(Parve)

6 medium potatoes, peeled
1 onion, grated
2 eggs
1 tsp. salt
¼ - ½ cup flour

Pare and grate potatoes and squeeze out liquid. Add remaining ingredients, mixing thoroughly. Fry pancakes, dropped from a spoon into hot shortening, until browned on the underside. Turn once and brown other side. Use moderate heat. When done, lift out and drain off excess fat on paper toweling. Yield: 20 pancakes

Reba Goldberg

POTATO PANCAKES III

3 large potatoes, peeled and grated
2 eggs
1/8 tsp. baking powder
1 Tbsp. flour
Salt
Pepper

Drain liquid from potatoes and mix with all ingredients. Drop by Tablespoonful into 1/2 - 1'' deep hot fat. Fry to golden brown, turning only once. Serve plain or with sour cream, cherry preserves or applesauce. Yield: 12 pancakes

Terry Woskow

FLUFFY POTATO PANCAKES

6 large potatoes, peeled, grated and drained (about 4 cups)
3 eggs, well beaten
2 tsps. salt
3/4 cup coarse, fresh bread crumbs
Butter or oil for frying

Combine all ingredients except oil. Drop from a large spoon onto a hot, oiled skillet and fry until golden brown on both sides. Use low heat. Serve with applesauce or sour cream or both. Yield: 25 - 30 pancakes

Lil Goldberg

MASHED POTATO SOUFFLE

2 cups seasoned mashed potatoes
1 Tbsp. minced parsley
1 Tbsp. minced green onion
1/3 cup grated cheddar cheese
4 egg yolks, well beaten
4 egg whites, stiffly beaten

Add parsley, onion and cheese to mashed potatoes. Beat in egg yolks and then fold in egg whites. Pour into greased 1 1/2 quart casserole and bake at 350° for 30 to 35 minutes. This is delicious served with broiled fish. Yield: 4 servings

Janice Goldstein

OVEN BAKED HASH BROWN POTATOES

8 potatoes
2 large onions, diced fine
¼ lb. butter, melted
Salt and pepper, to taste
4 Tbsps. fresh parsley

Boil potatoes with skins on until tender. Peel and cut into cubes. Mix with other ingredients and pour into buttered 2 quart casserole. May be frozen at this point. Bake at 375° until brown on top. Yield: 6 - 8 servings depending on size of potatoes

Debbie Burger

POTATOES SUPREME

6 medium potatoes, peeled
Salted water
½ cup butter or margarine melted
2 cups shredded Cheddar cheese
⅓ cup chopped green onions
1 pt. sour cream
¼ tsp. pepper
½ tsp. salt

Cook potatoes in small amount of salted, boiling water until tender. Drain, cover and refrigerate overnight. Grate potatoes coarsely and mix with remaining ingredients. Place in greased, shallow 1½ quart baking dish and bake at 350° for 35 minutes. Yield: 6 servings

Helen Gitter

SWEET POTATO PUDDING

2½ lb. can yams, drained
20 oz. can crushed pineapple, drained
¼ cup brown sugar
2 eggs
4 Tbsps. maple syrup
½ - 8 oz. bottle maraschino cherries
4 Tbsps. cherry juice
2 Tbsps. butter
¼ lb. shelled pecans, optional

Mash sweet potatoes well and combine with all other ingredients. Pecans may be either added to other ingredients or placed on top before baking. Bake in greased 2 quart casserole at 325° for 50 minutes. Yield: 8 servings

Lydia Cousin

CREOLE PRALINE YAM CASSEROLE

3 - 16 oz. cans yams, drained
½ cup butter or margarine
1 Tbsp. light brown sugar
1 tsp. salt
Dash pepper
Hot milk
¼ cup light seedless raisins
⅓ cup firmly packed light brown sugar
2 Tbsps. flour
½ tsp. salt
3 Tbsps. butter or margarine
⅓ cup coarsely chopped pecans

Mash yams and add butter, 1 Tablespoon brown sugar, 1 teaspoon salt, dash pepper and enough milk to moisten. Beat with mixer until fluffy. Stir in raisins and turn mixture into a shallow 1½ quart casserole. Mix together ⅓ cup brown sugar, flour and ½ teaspoon salt. Cut in 3 Tablespoons butter until mixture is crumbly and then stir in nuts. Sprinkle this over whipped yams and bake uncovered at 350° for 45 minutes — until hot. Yield: 6 servings

Sonia Raizes

RATATOULE

3 large green peppers, diced
2 medium sized eggplants, peeled and diced
6 medium zucchini
3 large tomatoes, peeled and diced
3 large onions, peeled and diced
Olive oil
Spices to taste:
Garlic powder
Salt
Cayenne pepper
Allspice
Oregano
Bread crumbs
Parmesan cheese, grated
Parsley flakes

Brown the first 5 ingredients in olive oil until light in color and done. Season with spices while browning. Drain cooked vegetables on paper towel and then put drained vegetables into a large bowl. If preparing the day before, do only this much. Toss vegetables and taste. They must be quite spicy. About 30 minutes before serving, drain off the liquid from the vegetables and put the vegetables into a 3 quart oblong casserole. Sprinkle the top with bread crumbs, Parmesan cheese and parsley flakes. Bake at 350° for 30 minutes or until brown. Serve hot. Yield: 6 - 8 servings

Annette Sondock

BERTHA'S SPECIAL RICE

1 onion, diced
1 stick parve margarine
1 cup rice
10½ oz. can clear chicken broth
10½ oz. can water
4 oz. can drained mushrooms

In skillet combine onion, margarine and rice and cook until rice is brown. Add remaining ingredients and place in 2 quart baking dish. Cover and bake at 350° for 45 minutes. Yield: 4 - 6 servings

Vivian Moss

RICE CASSEROLE

2 cups rice
10½ oz. can clear chicken soup
2 cups water
1 green pepper, chopped fine
6 green onions, sliced
½ tsp. salt
2½ Tbsps. parve margarine
Paprika

Mix together all ingredients and place in a 3 quart, covered casserole. Bake at 325° for 1 hour and 20 minutes. Sprinkle paprika on top and serve. Yield: 6 - 8 servings

Debbie Burger

CURRIED RICE
(Parve)

¾ tsp. onion, minced
¾ cup raw rice
1½ Tbsps. cooking oil
2 - 4 tsps. curry powder - to taste
1 tsp. salt
2 cups boiling water

Cook onion and rice in the oil in a large skillet over high heat. Stir constantly until the rice turns yellow. Add the other ingredients, cover the pan tightly and turn the heat to the lowest setting. Cook until all water is absorbed — about 30 minutes. Check closely the last 10 minutes to prevent the rice's burning. Yield: 6 servings

Mozelle Barg

FRIED RICE
(Parve)

1 cup rice
2 medium onions (diced)
4 oz. can mushrooms (stems and pieces)
Soy sauce

Cook rice. Saute onions and mushrooms in oil until onions are golden. Wash rice and add to onions and mushrooms. Mix thoroughly and add soy sauce to taste and color. Yield: 5 - 6 servings

Toby Segal

SPANISH RICE

½ cup chopped onions
⅓ cup chopped green peppers
½ cup chopped celery
3 Tbsps. butter
2 cups cooked rice
1 cup tomatoes, peeled
1 cup water
1 tsp. salt
1 tsp. sugar
½ tsp. chili powder
½ tsp. Worcestershire sauce

Saute onions, green peppers and celery in butter. Add other ingredients and simmer until thick. Yield: 6 very generous servings

Molly Blake

RHUBARB "FLOATING ISLAND" (Parve)

½ lb. rhubarb
½ cup sugar
2 egg whites, beaten until dry and stiff

Wash rhubarb and cut off top leaves. Cut into 1'' pieces. Do not drain off or dry rhubarb. Add sugar to rhubarb in saucepan with tight lid. Cook over medium flame for 15 minutes or until mixture is cooked to liquified state. Fold hot rhubarb mixture into beaten egg whites. Add more sugar to taste but mixture should be on tart side. Serve hot or cold with meat. Yield: 4 servings

Lillian Feinstein

SPINACH-ARTICHOKE CASSEROLE

2 - 10 oz. pkgs. chopped frozen spinach, drained
1 onion, diced
8 oz. bar cream cheese
8½ oz. can artichoke hearts, drained

Cook spinach according to directions. Saute onion in small amount of butter and add cream cheese. Mix until creamy. Add artichoke hearts and fold into spinach. Place in buttered, 2 quart casserole and bake at 325° for 20 minutes. Yield: 8 servings

Frances Coleman

SPINACH CASSEROLE

2 - 10 oz. pkgs. frozen, chopped spinach
2 eggs
1/4 cup milk
Salt, pepper, garlic powder, to taste
Bread crumbs — enough to hold spinach together (reserve some to top casserole)
3/4 stick margarine, melted

Cook spinach as directed. Drain well. Beat eggs and milk together and combine with spinach. Add seasonings and bread crumbs. Grease 2 quart casserole with part of melted margarine, add spinach mixture, top with bread crumbs and dribble remaining margarine over the top. Bake at 350° for 30 minutes or until done. Yield: 6 servings

Connie Zeisman

DELUXE SPINACH CASSEROLE

1/2 pt. sour cream
1 env. Italian salad dressing mix
2 - 10 oz. pkgs. chopped frozen spinach, uncooked (thaw at least 24 hours and drain well)
1/4 cup sauted sliced almonds, optional
1/2 - 8 1/2 oz. can water chestnuts, sliced thin
3 oz. can French fried onion rings

Mix sour cream and dressing mix. Add to spinach. Add almonds and water chestnuts. Mix together and place in 2 quart greased casserole. Top with crumbled onion rings and bake at 350° for 15 - 20 minutes. Yield: 6 servings. This dish has a different taste and a lovely appearance.

Rose Hamovit

SPINACH-NOODLE BAKE

2 - 10 oz. pkgs. defrosted, chopped spinach or 2 1/2 cups raw spinach
12 oz. pkg. noodles, cooked and drained well
Nutmeg, if desired
1 onion, chopped
1/4 lb. butter
5 eggs, beaten
Salt, to taste

Defrost frozen spinach overnight. Drain well and squeeze out all liquid with hands. Mix raw spinach, cooked noodles and a bit of nutmeg together. Saute onion in butter and add to spinach-noodle mixture. Add eggs and salt, to taste and place in greased 3 quart casserole. Put casserole in pan of water and steam in 350° oven for 1 hour. Yield: 15 - 18 servings

Sonia Raizes

VARIATION: In her **Noodle Spinach Ring,** Reva Shapiro uses the same ingredients but eliminates 2 eggs (and uses 3 eggs, slightly beaten) and adds 1 cup sour cream, which is folded in after adding the eggs. Pour into greased 6 cup ring mold and place in a pan of hot water at 350° for 45 minutes. Unmold and serve on heated platter with steamed mushrooms in the center.

SPINACH AND RICE

10 oz. pkg. frozen, chopped spinach, drained
½ stick butter
1 cup finely chopped onion
1½ cups raw, quick cooking rice
1½ cups grated, sharp cheddar cheese
2 beaten eggs
2 cups milk
Dash of salt and pepper

Cook spinach according to package directions. Melt butter and saute onions until soft but not brown. Combine all ingredients, stir well and place in greased 2 quart casserole. Bake uncovered at 300° for 1 hour or until firm and lightly golden. Yield: 7 - 9 servings

Joan Katz
Marion Prager

SPINACH ROCKEFELLER
(Parve)

2 - 10 oz. pkgs. frozen chopped spinach
2 cloves garlic, minced
1 medium size onion, chopped
1 stick parve margarine
Salt
Bread crumbs
Cayenne pepper

Combine frozen spinach, garlic, onion and margarine in a saucepan. Cover and cook over medium heat according to package directions. (Be careful not to overcook as the spinach turns dark.) Add salt to taste. (It needs a lot.) It will be very juicy. Add just enough bread crumbs to hold it together. Add a dash of cayenne pepper to taste. Yield: 6 - 8 servings

Note: This is best when served immediately after cooking. By substituting matzo meal for the bread crumbs this can be transformed into a Passover dish.

Marlene Rosenthal

SPINACH SOUFFLE

4 - 10 oz. pkgs. chopped, frozen spinach
½ cup onion, chopped
8 tsps. flour
1 cup water
2 pkgs. cream cheese (8 oz. each)
6 eggs, beaten

Cook spinach and drain. Saute onions in butter until soft and add flour and water. Stir until mixture thickens and boils. Add spinach and blend in cheese. Stir in eggs and bake in greased 3 quart casserole at 350° for 30 - 45 minutes or until done. Yield: 12 servings

Bernadean Rosenblatt

DOUBLE BOILER SPINACH SOUFFLE

10 oz. pkg. frozen chopped spinach
2 Tbsps. butter or margarine
2 Tbsps. flour
1 tsp. chopped chives
½ cup milk
½ cup grated American cheese
1 tsp. salt or seasoned salt
3 eggs, separated

Cook spinach according to package directions. Drain well. Melt butter in a small saucepan, stir in flour and chives. Cook stirring constantly until bubbly; stir in milk slowly and continue cooking and stirring until sauce thickens and boils. Add cheese and seasoning and boil 1 minute longer. Set aside to cool. Beat egg whites until they form stiff peaks and set aside. Beat egg yolks until creamy in a large bowl. Beat in cooled sauce; stir in drained spinach; fold in beaten egg whites until batter is all green and no white shows. Pour into top of double boiler (ungreased). Cook tightly covered over gently boiling water for 1½ hours. Yield: 4 servings

Helen Gitter

SQUASH

1 medium onion, chopped
3 Tbsps. oil
¾ lb. coarsely shredded yellow squash
¾ lb. coarsely shredded zucchini squash
2 Tbsps. chopped parsley
2 tsps. salt
1 tsp. pepper
2 tsps. oregano
3 eggs, beaten
½ cup sour cream
½ cup sharp cheese, grated
¼ cup toasted sesame seed

Saute onion in oil. Add squash, parsley, salt, pepper, oregano, beaten eggs and sour cream. Spoon half the mixture into 2 quart buttered casserole. Sprinkle with grated cheese and toasted sesame seed. Repeat layer and bake at 325° for 45 minutes. Yield: 6 servings

Ann Shoss

SQUASH PUDDING I
(Parve)

2 lbs. yellow squash, raw
1 small onion
2 large stems celery
4 eggs
Pepper and salt - to taste
½ tsp. sugar
¾ cup corn flakes, crushed

Wash and dry vegetables and grate or grind on coarse blade. Add eggs, one at a time, and blend well. Add seasonings, sugar and corn flakes. Bake in a 2 quart, well-greased casserole at 325° for 45 minutes or until done. Yield: 6 servings

Lil Goldberg

SQUASH PUDDING II
(Parve)

1 lb. yellow or green squash
1 egg
2 Tbsps. matzo meal or crushed corn flakes
1 tsp. onion powder
Salt and pepper - to taste
3 Tbsps. corn or safflower oil

Boil squash in a small amount of water until done (7-10 minutes). Drain and mash with potato masher. Add egg, matzo meal, onion powder, salt, pepper and oil. Mix well and pour into 2 quart, greased casserole and bake at 375° for 40 minutes. Yield: 4 servings

Rosa Toubin

ACORN SQUASH

1 acorn squash, medium size
1 Tbsp. brown sugar
1 Tbsp. margarine

Slice squash and place cut side down on greased baking pan and bake at 350° for 30 - 45 minutes or until fork tender. Remove from oven, sprinkle with sugar and dot with margarine.
Note: This squash is also delicious when baked as above, then sprinkle 1 Tablespoon grated cheddar cheese or any yellow cheese over the top and dot with margarine.

Joan Katz

ZUCCHINI OR SUMMER SQUASH CREOLE
(Parve)

1 lb. unpeeled zucchini or summer squash, cut in ½" rounds
1 large tomato, peeled and chopped
½ cup water
¼ cup onions, minced
1 clove garlic, minced
Dash of basil and thyme
White pepper and salt - to taste

Combine ingredients in saucepan and cook until tender and slightly crisp. Yield: 4 servings

Dianna Dushkin

SQUASH-CORN CASSEROLE

3 lbs. squash
2 - 17 oz. cans cream style corn
⅛ tsp. salt
⅛ tsp. pepper
½ Tbsp. sugar
½ cup butter
6 eggs
2 Tbsps. flour
2 grated onions
2 cups onion rings (canned)

Parboil squash. Drain well and cut into cubes. Add seasonings, sugar, butter, eggs, flour and grated onions. Pour into 3 quart greased casserole and top with onion rings. Place casserole in pan of hot water. Bake at 325° for 45 minutes or until firm. Yield: 8 - 10 servings

Celia Farb

SQUASH PANCAKES

10 raw yellow baby squash
3 well beaten eggs
1 tsp. salt
Pinch of pepper
2 Tbsps. pancake mix
1 Tbsp. evaporated milk
1 tsp. sugar

Run squash through food chopper. Add rest of ingredients and drop by spoonful into well buttered frying pan. Brown slowly on both sides. Yield: 4 - 6 servings

Bertha Kaplan

BROILED TOMATO SLICES
(Parve)

Tomatoes
Oregano Leaf spice
Margarine, parve
Salt and pepper

Slice tomatoes in ½" slices. Sprinkle with seasoning and dot with margarine. Broil until done, 5 - 10 minutes. Yield: 2 - 3 slices per person

Dianna Dushkin

SOUR CREAM SCALLOPED TOMATOES

3 cups fresh (peeled) or drained, canned tomatoes
1 cup onions, chopped
½ cup cheese cracker crumbs
1½ tsps. sugar
½ tsp. salt
¾ cup sour cream
3 slices bread, in crumbs
1 Tbsp. margarine, melted

Break tomatoes into pieces with spoon. Layer in a greased, 1½ quart casserole with ½ cup onion, cracker crumbs, sugar and salt. Cover with remaining onion and top with sour cream. Sprinkle bread crumbs over sour cream. Brush with margarine. Bake at 325° for 20 minutes or until thoroughly hot. Yield: 6 servings

Dianna Dushkin

MEATLESS CHOW MEIN
(Parve)

1 cup onion soup, hot
¼ tsp. salt
½ tsp. ground ginger
¼ tsp. garlic powder
1 Tbsp. cornstarch
2 Tbsps. cold water
1 Tbsp. Japanese type soy sauce
3 Tbsps. peanut oil
4 cups thinly sliced celery
½ lb. thinly sliced mushrooms
2 small onions, finely chopped (½ cup)
½ green pepper, thinly sliced
Hot cooked rice
⅔ cup blanched roasted almonds
Canned, crisp, Chinese noodles

Mix hot onion soup with salt, ginger and garlic powder and set aside. In another container mix together the cornstarch, cold water and soy sauce until smooth and set aside. Heat the oil in a 10'' skillet over moderately low heat. Add celery, mushrooms, onions and green pepper. Cook for 5 minutes and stir often. Add the onion soup mixture, increase the heat and bring to a boil. Reduce heat, cover and simmer until celery is tender but crisp — from 3 - 5 minutes. Push the vegetables to one side of the skillet. Stir the cornstarch mixture into the liquid on the other side of the skillet. Cook over moderate heat, stirring constantly until thickened and boiling. Mix with the vegetables. Serve over rice and sprinkle with the almonds and noodles. Yield: 4 servings
Note: This is a perfect dish to serve a vegetarian. It is both delicious and very filling.

Sidney Pozmantier

MIXED VEGETABLE PUDDING
(Parve)

20 oz. bag mixed frozen vegetables
4 oz. jar sliced mushrooms, drained and juice reserved
½ medium onion, chopped
4 eggs, beaten
Salt, pepper and garlic powder - to taste

Cook frozen vegetables according to package directions. Drain off water and set aside. Saute mushrooms and onion and mix with the cooked, drained vegetables. Add salt, pepper and garlic powder. Mix in mushroom juice and beaten eggs. Place in 2 quart, greased casserole dish and bake at 375° for 15 minutes. Reduce oven temperature to 325° and bake until firm — 30 - 45 minutes. Yield: 8 - 10 servings

Note: To serve as a company dish, put in a greased 13''x9''x2'' pan and reduce cooking time as pudding will be more spread out and will cook faster. Insert knife in the pudding and if it comes out clean, the pudding is done. Our tester cooked it at 375° for 15 minutes and it was done. This is another delicious dish which can be eaten by vegetarians.

Joan Katz

Dairy and Fish



TABLE OF CONTENTS
DAIRY AND FISH

DAIRY

Baked Blintzes 67
Cheese Blintzes I 67
Cheese Blintzes II 68
Casserole Marie-Blanche 68
Cheese Lasagne 68
Cheese Souffle 69
Scrambled Eggs A La Omelette 69
Lockshen Kugel With Apples .. 69
Sweet Kugel (Parve) 69
Noodle Pudding 70
Noodle Kugel I 70
Noodle Kugel II 70
Egg Noodle Treat 71
Noodle Pudding-Milchig 71
Noodle Apple Pudding (Parve) 71

FISH

Aunt Yollie's Fish Loaf 72
Baked Fish Creole 72
Topping for Baked Fish Fillets 72
Broiled Fish (Parve) 73
Broiled Flounder with Wine Sauce 73
Crepe Louis 74
Fish and Chips 74
Fish Gumbo 75
Fish Rolls 75
Fish Salad 76
Manhattan Fish Fillets 76
Pickled Fish 76
Super Chicago Baked Fish 77
Giveche 77
Rolled Haddock with Mushroom Sauce 78
Huachinango A La Veracruzana 78
Salmon Balls 79
Salmon-Corn Casserole (Parve) 79
Salmon Croquettes 79
Salmon Mold 80
Salmon Mornay 80
Salmon Salad 81
Filet of Sole With Anchovies and Almonds 81
Lemon Sole 82
Tuna Amadine 82
Green Goddess Tuna and Tomato 82
Tuna Chowder 83
Tuna Fish Salad 83
Tuna Lasagne 83
Tuna Steaks Provencal 84
Trout and Sauces 84

SAUCES

Dairy Sour Cream Cucumber Sauce 84
Hollandaise Sauce 84
Dill Butter 85
Remoulade Sauce 85
Tartar Sauce 85

DAIRY

BAKED BLINTZES

12 blintzes (if frozen, thaw)
¼ lb. melted butter
5 eggs
1½ cups sour cream
¼ cup sugar
1 Tbsp. vanilla
½ tsp. salt
1 Tbsp. orange juice

Place blintzes in greased 13''x 9'' pyrex pan. Mix remaining ingredients and pour over blintzes. Bake at 350° for 45 minutes. Yield: 6 servings

Bessie Kaufman

CHEESE BLINTZES I

Blintz Batter:
4 eggs
1 tsp. salt
2 to 2½ cups water
2 cups flour

Filling I:
4 cups dry cottage cheese (pot or farmers)*
1¼ tsps. salt
¼ cup sugar
5 Tbsps. margarine
2 to 3 eggs, beaten

Blintz Batter: Beat eggs and add salt, water and flour to make a thin smooth batter. Cover a hot, greased, 8'' skillet with a thin layer of the batter, tipping the skillet in all directions to obtain a thin even layer. Fry until it is a golden brown on one side and turn out on a clean cloth. Grease pan between each batter. Let cooked batters cool before adding filling.

Filling: Mix filling ingredients together well. Place a spoonful of the mixture in the center of each batter (on the brown side) and fold up envelope style. Bake in a greased casserole in a moderate oven (350°) until brown on both sides or fry immediately. Refrigerate if not cooked immediately. These may also be frozen. Yield: 14 - 15 blintzes

**If dry cottage cheese is not available use ricotta cheese. Another variation suggested by Terry Woskow is to use 2 cups drained slender cottage cheese and 2 cups cream cheese.*

Sidney Pozmantier

Filling II:
4 cups farmers cheese
1 cup cream cheese
Pinch of salt
2 Tbsps. sugar
2 tsps. melted margarine
4 eggs, beaten

Filling: Mix according to instructions above.

Bella Spies

CHEESE BLINTZES II

Blintz Batter:

1 egg, well beaten
¼ tsp. salt
¼ tsp. sugar
½ tsp. melted butter
1½ cups milk
1 cup sifted flour

Filling:

1 pint (2 cups) creamed cottage cheese
1 Tbsp. butter softened
2 egg yolks
1 Tbsp. sugar

Blintz Batter: Mix egg, salt, sugar and melted butter. Stir in the milk and flour and mix until smooth. Heat 2 - 6'' skillets, grease with butter and fry the pancakes on one side only. As one is finished put it on a sheet of waxed paper with the fried side up.

Filling: Work the cottage cheese through a sieve to break up the lumps. Mix the cheese with butter, egg yolks and sugar. Put a generous Tablespoonful of the filling on the fried side of the pancake and fold up envelope style. Fry in additional butter in a large skillet and serve hot with a sprinkling of confectioners' sugar, a dollop of sour cream, fruit preserves or applesauce. Yield: 15 blintzes

Miriam Joachim

CASSEROLE MARIE-BLANCHE

1½ lbs. cooked, drained noodles
1 cup cream style cottage cheese
1 cup commercial sour cream
½ tsp. salt
⅛ tsp. pepper
⅓ cup chopped chives
1 Tbsp. butter or margarine

Combine noodles, cottage cheese, sour cream, salt, pepper and chives. Pour into a buttered 2 quart casserole and dot the top with the butter. Bake at 350° for 30 minutes until noodles begin to brown. Serve immediately. Yield: 8 - 10 servings

Libby Lipp

CHEESE LASAGNE

10 lasagne noodles, cooked and drained
1 cup cream style cottage cheese
8 oz. pkg. cream cheese
1 large garlic clove, minced
½ tsp. salt
½ tsp. pepper
2 Tbsps. grated Parmesan cheese
2 - 10¾ oz. cans condensed tomato soup
½ cup water
½ tsp. oregano

Place noodles on wax paper or dish towel and arrange them overlapping ½'' in rectangle. Combine cottage cheese, cream cheese, one-half of the minced garlic, salt, ⅛ teaspoon of the pepper and 1 Tablespoon of the Parmesan cheese. Spread this mixture on the noodles and roll as for jelly roll. Place roll in 10'' x 6'' x 2'' baking dish. Combine soup, water, oregano, and remaining garlic and pepper. Pour over noodles. Sprinkle with remaining Parmesan cheese and bake at 350° for 30 minutes. This freezes well. Yield: 4 - 6 servings

Helen Berger

CHEESE SOUFFLE

8 slices bread, crusts removed
2½ cups shredded sharp cheese
4 eggs, well beaten
2½ cups milk
¼ tsp. dry mustard
1 tsp. salt

Cut bread into quarters. Cover bottom of greased 3 quart casserole with bread, sprinkle with cheese, then add another layer of bread and cheese and continue to do so until bread and cheese are all used. Add milk, mustard and salt to well beaten eggs and pour over bread and cheese. Refrigerate overnight. Bake at 325° for 45 minutes. Yield: 8 servings

Tencie Zietz

SCRAMBLED EGGS A LA OMELETTE

6 eggs
9 thimblefuls of milk
Salt and pepper to taste
Butter - enough to fry eggs
½ - 17 oz. can of peas

Add milk to eggs and beat strongly for 2 minutes. Heat butter in frying pan and add seasoned eggs. Add peas to eggs and continuously move eggs and peas in frying pan. Heat until ready and serve with ketchup. Yield: 3 - 4 servings

Personal Recipe of Rabbi Jack Segal

LOCKSHEN KUGEL WITH APPLES

2 eggs, beaten
3 Tbsps. sugar
¼ tsp. cinnamon
Salt, to taste
½ lb. cooked and drained noodles
1 cup grated apples
¼ cup raisins
¼ cup nuts
4 Tbsps. butter or margarine

Combine eggs, sugar, cinnamon and salt. Add to noodles. Mix in apples, raisins, nuts and melted butter. Place in greased, 2 quart casserole and bake at 400° for 1 hour. Yield: 8 - 10 servings

Myrna Rudolph

SWEET KUGEL
(Parve)

12 oz. pkg. medium noodles, cooked and drained
10 oz. jar apricot preserves
½ cup raisins
1 cup pecans, chopped
2 eggs, beaten
¼ cup margarine
1 tsp. cinnamon

Mix cooked noodles with all the other ingredients. Place in a 2 quart greased casserole and bake at 350° for 20 - 30 minutes or until brown on top. Yield: 8 - 10 servings

Sidney Pozmantier

NOODLE PUDDING

4 eggs
1 pt. sour cream
2 - 1 pt. cartons dry cottage cheese
¾ cup sugar
Salt to taste
16 oz. pkg. broad noodles, boiled and drained
⅛ lb. butter
Cinnamon

Beat eggs thoroughly and fold in sour cream (reserving some for topping), cheese, sugar, salt and finally noodles which have been mixed with butter. Pour into oblong, buttered, 2 quart pyrex pan and top with thin layer of sour cream and cinnamon. Bake at 325° for 1½ hours. Yield: 8 - 10 servings

Edith Bell
Terry Woskow

NOODLE KUGEL I

¼ lb. margarine
½ cup sugar
3 egg yolks
3 oz. bar cream cheese
½ pt. cottage cheese
1 cup sour cream
8 ozs. cooked, drained, broad noodles
3 egg whites, well beaten
¾ cup cornflake crumbs
½ stick margarine
½ tsp. cinnamon
2 Tbsps. sugar

Cream ¼ lb. margarine and sugar and add egg yolks. Mix in cream cheese, cottage cheese and sour cream. Add noodles. Beat egg whites until stiff but not dry and fold in. Pour into greased 9''x 12''x 2'' pan and top with cornflake crumbs, ½ stick margarine, cinnamon and sugar. Bake at 325° for 45 minutes. Cut in squares and serve hot. Yield: 10 - 12 servings

Raye Harris

NOODLE KUGEL II

8 oz. pkg. fine or medium noodles, cooked
4 eggs, well beaten
1 cup creamed cottage cheese or 1 cup dairy sour cream
Juice and grated rind of 1 lemon
¼ lb. melted butter
½ cup sugar
10 oz. jar strawberry, apricot or cherry jelly or preserves

Combine cooked, drained noodles with eggs, cottage cheese, lemon juice and rind, melted butter and sugar. Place ½ of this mixture in a buttered 2 quart casserole, cover with preserves and top with remaining noodle mixture. Bake at 350° for 1 hour. Yield: 8 - 10 servings

Toby Weiss

EGG NOODLE TREAT

8 oz. pkg. wide noodles, cooked and drained
1 env. cheese-garlic salad dressing mix
½ cup sour cream
¼ cup margarine
1 Tbsp. chopped parsley

Place hot noodles in a bowl and add all other ingredients. Toss lightly to blend. Yield: 8 servings

Jackie Fox

NOODLE PUDDING — MILCHIG

1 lb. broad noodles, cooked and drained
1 lb. moist cottage cheese
⅓ cup sugar
½ pt. sour cream
2 Tbsps. margarine
15¼ oz. can crushed pineapple
16 - 18 vanilla wafers, crumbled

Place noodles in a bowl, add cottage cheese, sugar, sour cream, margarine, pineapple and vanilla wafers and mix well. Pour into a 3 quart, well-greased casserole and bake at 350° for 1 - 1½ hours. Cool before slicing. Yield: 12 - 15 servings

Esther Rosenberg

NOODLE-APPLE PUDDING
(Parve)

4 Tbsps. parve margarine
½ lb. fine noodles, cooked and drained
3 eggs
¼ cup sugar
1 tsp. cinnamon
½ cup bread crumbs
3 cups sweetened applesauce, fresh or canned

Melt the margarine in a skillet and saute the noodles until they are browned. Set aside. Beat together the eggs, sugar, cinnamon and ¼ cup of the bread crumbs. Add the noodles and mix well. In a greased, 2 quart baking pan arrange alternate layers of the noodle mixture and the applesauce, starting and ending with the noodles. Sprinkle the remaining bread crumbs on top and bake at 350° for 30 minutes. Yield: 8 servings

Bess Schuman

FISH

AUNT YOLLIE'S FISH LOAF

3½ lbs. fish fillets (haddock, flounder, snapper)
1 medium onion
Salt and pepper to taste
1 lb. cream cheese (or 1 lb. cottage cheese for dieters)
4 oz. jar mushrooms, drained
10½ oz. can cream of mushroom soup
10½ oz. soup can of milk
2 Tbsps. margarine, melted
¾ cup cornflakes

Boil fish with onion, salt and pepper til flaky. Butter 11''x 7'' pan or large loaf pan. Flake fish and add cheese, mushrooms, soup and milk. Crumble cornflakes in melted margarine and spread on top of fish. Bake in 350° oven for 45 minutes. This delicious recipe also looks very appetizing and freezes well. Yield: 10 - 12 servings

Honey Epstein

BAKED FISH CREOLE

3 lbs. red snapper
½ cup flour
Salt and pepper to taste
6 Tbsps. margarine
½ cup chopped onion
2 cups chopped celery
½ cup chopped green pepper
3 cups canned tomatoes
1 Tbsp. Worcestershire sauce
1 Tbsp. catsup
1 tsp. chili powder
1 clove garlic, minced
1 tsp. salt
Dash of red pepper
Bay leaves — 2 - 3
½ lemon - thinly sliced
¼ cup red wine, dry

Dredge fish inside and out with flour, salt and pepper. Place it in a 3 quart casserole dish. Melt the margarine and saute onion, celery and green pepper until celery is very tender. Use blender or press tomatoes, Worcestershire sauce, catsup, chili powder, garlic, salt and red pepper through a potato ricer. Add this to the sauteed ingredients along with bay leaves, lemon slices and wine. Pour the sauce over the fish and bake at 350° for 45 minutes. Baste frequently with the sauce. Yield: 6 servings

Inez Backer

TOPPING FOR BAKED FISH FILLETS

½ cup melted margarine
½ cup bread crumbs
1 Tbsp. minced onions
1 Tbsp. parsley flakes
⅛ tsp. garlic powder
Fish fillets, 2 lbs., your choice
Seasoning - your choice
Juice of 1 lemon

Mix first 5 ingredients together very well. Season fish fillets and squeeze lemon juice over the fish. Place fish in greased casserole and spread mixture evenly over top. Bake at 350° for 45 minutes or until fish is done and top is browned. This is a very tasty, crispy fish dish which can be prepared very quickly. The topping is also delicious when used on vegetables.

Connie Zeisman

BROILED FISH
(Parve)

2 lbs. fish fillets (red fish, red snapper, trout, etc.)
2 Tbsps. oil
2 Tbsps. lemon juice
1 tsp. salt
½ tsp. paprika
Dash pepper

Cut fish fillets into six portions. Place skin side down on well greased baking pan, large enough to spread out fish. Combine the rest of the ingredients and pour over the fish fillets. Broil close to heat for 10 - 15 minutes or until fish flakes easily when tested with fork. Baste with sauce in pan. Garnish with toasted almonds and parsley. Yield: 4 servings

Sarah Daniels

BROILED FLOUNDER WITH WINE SAUCE
(For Barbecue Grill or Gas Grill)

6 flounder, fresh or frozen

Wine Sauce

½ cup tomato juice
½ cup dry white wine
¼ cup butter
¼ cup chopped onions
2 Tbsps. cider vinegar
1 Tbsp. brown sugar
1 tsp. salt
½ tsp. paprika
½ tsp. Worcestershire sauce
¼ tsp. chopped garlic
¼ tsp. pepper

Thaw frozen fish and clean, wash and dry it. Place fish on well greased wire grills. Brush with sauce and cook 8 - 10 minutes. Turn and baste other side. Fish is done when it flakes when tested with a fork.

Wine Sauce: Combine all ingredients in a 1 quart saucepan and simmer for 10 minutes. After basting fish, serve remaining sauce with cooked fish. Yield: Depends on weight of fish. One serving equal ½ lb. of fish.

Mollie Chaskin

CREPE LOUIS

Allow one hour or more to prepare.

18 blintz crepes
Filling:

15 water chestnuts, cut up (or mushrooms)
1 medium onion
1 clove garlic, finely minced
4 Tbsps. butter, melted
1 lb. white meat tuna
3 Tbsps. chives, 4 Tbsps. parsley (finely chopped together)
2½ tsps. salt
½ tsp. black pepper
3 Tbsps. catsup
Tabasco, to taste
2 cups milk
4 tsps. cornstarch
¼ cup milk

Filling: Add water chestnuts, onion and garlic clove to melted butter and saute until onion begins to brown. Stir occasionally. Add tuna, chives, parsley, salt, pepper, catsup, Tabasco and 2 cups milk. Bring to a boil and add cornstarch mixed to a paste with ¼ cup milk. Stir until mixture is thick and bubbly. Make pancakes as for blintzes and put 1 teaspoon of filling across center of pancake. Flap one side over the filling and then roll like jelly roll. Grease a large shallow casserole (3 - 5 quart) and put rolls in, flap side down. Cover with cheese sauce and cover casserole with foil. Heat through at 400° for 45 minutes. This is a delicious luncheon dish. Yield: 18 crepes

Cheese Sauce:

5 Tbsps. butter or margarine
5 Tbsps. flour
1½ cups milk
½ cup Sherry
½ lb. grated cheese (Swiss, Parmesan or Cheddar or mixture of any of these)

In a double boiler melt butter and blend with flour. Stir in milk and Sherry. Add grated cheese, stirring until well blended.

Bess Shapiro

FISH AND CHIPS

6 fillets of trout, fresh or 1 lb. frozen
Salt to taste
Lemon-pepper marinade, to taste
8 oz. bottle creamy Caesar salad dressing
2 small pkgs. potato chips, crushed
6 oz. pkg. sharp Cheddar cheese, grated

Clean and season fish with salt and lemon-pepper marinade. Dip fish and coat in salad dressing. Place in 9''x 12'' baking pan. Mix crushed potato chips with Cheddar cheese and sprinkle over fish. Bake uncovered at 450° for 25 minutes. Topping should be crispy and brown. Yield: 4 servings

Gerri Reiner

FISH GUMBO

2 onions, diced
2 green peppers, diced
2 cloves garlic
14½ oz. can whole tomatoes
6 oz. can tomato sauce
2 cloves
2 bay leaves
6 cups water
3 tsps. salt
¼ tsp. black pepper
⅛ tsp. crushed hot pepper
1 Tbsp. plus 1 tsp. gumbo file
6 Tbsps. flour
6 Tbsps. oil
1 pkg. sliced, frozen okra
16 oz. pkg. frozen fish fillets

Lightly saute onions, green peppers and garlic in small amount of oil. Add tomatoes, sauce, cloves, bay leaves, water and seasoning. In a small skillet brown 6 Tablespoons flour in 6 Tablespoons oil and add to mixture. Add okra and frozen fish. Simmer 1 hour. Serve with rice. More seasonings can be added for a "hotter" flavor. Yield: 6 - 8 servings

Dianna Dushkin

FISH ROLLS

4 - 6 fillets of flounder
Clove garlic
½ tsp. salt
Dash pepper
¼ cup butter or margarine
1 tsp. prepared mustard
½ tsp. poultry seasoning
¼ tsp. thyme
Salt and pepper - dash of each
1 tsp. grated Parmesan cheese
4 - 6 slices white bread
1 egg, beaten
Dry bread crumbs
Parmesan cheese
Lemon slices

Wash fillets; rub with garlic and sprinkle with salt and pepper. Cream butter; add mustard, poultry seasoning, thyme, salt and pepper and 1 teaspoon Parmesan cheese and mix well. Trim crusts of bread and rub each slice with garlic. Spread both sides of bread with the butter mixture. Place one slice of bread on each fillet. Roll fillet up with the bread inside and fasten with a toothpick. Dip each fillet in egg and then in a mixture of half bread crumbs and Parmesan cheese. Fry in hot fat. Drain on brown paper. Serve with lemon slices. Yield: 4 servings

Bess Shapiro

FISH SALAD

1 lb. fish, frozen fillets
1 cup boiling water
2¼ tsps. salt
1 rib celery
2 Tbsps. fresh lemon juice
¼ cup mayonnaise (*not* salad dressing)
⅛ tsp. pepper
½ tsp. thyme
½ tsp. paprika
1½ cups celery, chopped
¼ cup chopped green peppers
2 tsps. capers, drained

Place frozen fish in shallow pan (frying pan) in boiling water, to which you have added 1 teaspoon salt and rib of celery. Bring fish to boil and simmer, covered, about 10 - 12 minutes until "just" done. Do not overcook or it will be too soft. Remove fish from water and immediately pour lemon juice over it. Let sit a short while and then drain and place in refrigerator to cool. Flake chilled fish and add a mixture of mayonnaise, pepper, thyme, paprika and remaining 1¼ teaspoons salt to the fish. Toss with chopped celery, green peppers and capers. Yield: 8 luncheon servings

Sonia Raizes

MANHATTAN FISH FILLETS

10¾ oz. can tomato soup
1 lb. fish fillets
2 Tbsps. parsley
6 thin lemon slices

Spread 1 Tablespoon soup on each fish fillet and sprinkle with parsley. Roll fillets and place in 8"x 8" shallow baking dish. Pour remaining soup over this and top with lemon slices. Bake at 375° for 25 minutes or until fish flakes easily. Yield: 4 luncheon servings or 2 dinner servings.

Jackie Fox

PICKLED FISH

2 cups water
2 cups vinegar
1 cup sugar
2 onions
1 cup sliced carrots
½ tsp. pickling spices
5 - 6 lbs. trout (cut into thick slices)
Lemon, thinly sliced for garnish

Boil all ingredients except fish and lemon for 20 minutes. Add fish and boil 5 minutes longer. Cool and remove fish, reserving liquid. Place fish in shallow pan and add lemon slices between fish slices. Pour reserved liquid over fish and refrigerate. Gravy will congeal. Keep fish in one layer or use 2 pans. Yield: 12 servings

Mrs. S. E. Kammerman

SUPER CHICAGO BAKED FISH
(Served at Mothers' Day Luncheon, 1971)

4 - 6 trout fillets
4 carrots, sliced
2 - 4 onions, sliced
½ stalk celery, sliced
2 - 10¾ oz. cans tomato soup
⅛ lb. butter
Salt and white pepper, to taste

Wash and scale fillets and set aside. Slice carrots, onions and celery in chunky pieces and line long pyrex baking pan with vegetables mixed with 1 can of tomato soup. Dot with ½ of the butter and bake for 45 minutes at 350°. Place fillets on top of cooked vegetables and sprinkle with salt and white pepper. Smear with other can of tomato soup and dot with the rest of the butter. Bake uncovered at 350° for 45 minutes to 1 hour. Serve the vegetables separately as a side dish. Baked, stuffed potatoes go well with this. Yield: 4 - 5 servings

Sandy Shapiro

GIVECHE

5 lbs. red fish (in 1 piece with only head and center bone removed)
3 medium size potatoes, peeled and quartered
1 lb. carrots, peeled and sliced in ¼" rounds
1 eggplant — small to medium size, peeled and cubed in 1" pieces
1 lb. green beans, fresh or canned
1 lb. yellow squash, sliced in ½" slices
1 lb. zucchini, sliced in ½" slices
1 lb. okra — optional (peel end off but leave okra closed. Rub okra with salt and let stand so it is not gooey.)

Sauce:

1 onion, chopped
1 clove garlic, minced
½ cup chopped green pepper
½ cup celery, chopped
2 - 16 oz. cans tomatoes
2 - 10¾ oz. cans tomato soup
½ tsp. cumin
1 tsp. dill
Salt and pepper - to taste

Brown onion in oil, add garlic, pepper and celery and brown until soft and transparent. Mix in chopped tomatoes. Add tomato soup, cumin, dill and salt and pepper. Simmer for 30 minutes and taste periodically to see if more salt and pepper are necessary. Put sauce in long, wide, flat casserole and add potatoes and carrots in 2 separate rows. Cover and bake at 350° for 20 - 30 minutes. Add eggplant and green beans in 2 more separate rows, cover and bake for 15 minutes. Add squash and okra in 2 more separate rows, cover and bake until all vegetables are almost done. Baste the vegetables as they cook and add additional water to sauce and salt and pepper if necessary. Place the fish on top of the vegetables, baste with the sauce, cover and bake for ½ hour or less. Baste frequently. Remove cover and brown for 15 - 20 minutes. Serve the giveche in the same casserole in which it was cooked. Yield: 12 servings

Rosine Chappell

ROLLED HADDOCK WITH MUSHROOM SAUCE

3 Tbsps. butter
4 - 5 slices bread, crumbled
Salt
Pepper
16 oz. pkg. frozen haddock
10½ oz. can cream of mushroom soup

Melt butter and add crumbled bread, salt and pepper. Mix well. Put a Tablespoon of this mixture on a slice of haddock. Roll and fasten with a toothpick. Place rolled up pieces side by side in a rectangular pan. Pour the soup over this. (Do **not** add water to the soup.) Bake at 350° for 30 minutes or until brown. Not only is this recipe easy to prepare, but it is very tasty, too. Yield: 4 luncheon servings or 2 dinner servings

Robin Glasser

HUACHINANGO A LA VERACRUZANA
"Red Snapper Veracruz Style"

3 Tbsps. olive oil
1 large onion, very thinly sliced
16 oz. can whole peeled tomatoes (drained, seeded and chopped)
Salt and pepper, to taste
1 large snapper, 2 lbs. or over, cut in serving portions (save head, backbone and tail.)
15 oz. can tomato sauce
2 - 3 Tbsps. capers
4 oz. jar unpitted green Spanish olives
2 - 3 Tbsps. chopped Jalapeno peppers (or to taste)
Worcestershire sauce, dash

In a heavy bottomed pot heat the olive oil and brown sliced onion until limp. Add chopped tomato and season with salt and pepper. Simmer for several minutes and add fish, including head, tail and backbone which should be placed on bottom of pot. Pour the can of tomato sauce on top and sprinkle with capers, bottle of olives including broth, Jalapeno peppers and dash of Worcestershire sauce. Bring back to a boil and simmer covered for 20 minutes or until fish flakes easily. Remove fish pieces to warmed serving platter. Discard head, tail and backbone. Bring sauce to a boil, taste, correct seasoning and gently boil down to a thicker sauce to be poured over fish before serving. Yield: 4 servings

Try serving this fish dish with white rice or with packaged macaroni and cheese. It goes well with any of the fresh summer vegetables such as squash, corn or peas, freshly cooked and buttered. The addition of crusty French bread or rolls will complete a meal your family will relish with real gusto.

Linda Waldman

SALMON BALLS

2 - 7¾ oz. cans salmon, drained, boned and flaked
1 cup cooked rice
2 eggs, slightly beaten
1 Tbsp. minced onion
½ cup bread crumbs
1 Tbsp. lemon juice
1 tsp. bell pepper flakes
1 tsp. celery seed
Salt to taste
1 Tbsp. parsley flakes
10½ oz. can condensed mushroom soup
½ soup can water
4 oz. can sliced mushrooms

Mix first 10 ingredients and form in 13 - 14 balls (like meatballs). Put in a 3 quart pyrex baking dish. Combine mushroom soup, ½ soup can of water and sliced mushrooms and pour over the salmon balls. Bake at 350° for 30 minutes. Yield: 6 - 8 servings

Janice Goldstein

SALMON-CORN CASSEROLE
(Parve)

1 lb. can salmon, drained and flaked
3 hard cooked eggs, chopped
1 lb. can creamed corn
1 cup seasoned bread stuffing mix (poultry stuffing mix)
1 medium onion, chopped
¼ cup sliced pimiento
½ tsp. garlic salt
½ tsp. lemon-pepper seasoning

Combine above ingredients, shape into loaf and place in a 7'' x 11'' pan. Bake at 350° for 30 - 35 minutes. Yield: 4 - 6 servings

Jackie Fox

SALMON CROQUETTES

1 lb. can salmon (drained)
3 eggs
1 onion (grated)
2 Tbsps. matzo meal
2 Tbsps. sour cream

Mix together well and form into patties. Dip in a little matzo meal and fry in hot oil until golden brown. Turn only once. Yield: 4 servings

Francis Himelhak

SALMON MOLD

1 lb. can red salmon
¼ cup corn meal
2 whole eggs, separated (beat the whites)
½ cup bread crumbs
1 cup melted butter or margarine
½ tsp. baking soda
1 cup buttermilk
Thyme and pepper, to taste
1 tsp. chopped parsley
1 grated onion or flakes
½ cup melted pasteurized processed cheese spread
1 cup potato chips, crushed

Bone the salmon and break up into small pieces. Add corn meal, egg yolks, bread crumbs and butter. Mix together. Combine baking soda and buttermilk and add to the salmon mixture. Add thyme, pepper, parsley and onion and fold in stiffly beaten egg whites. Pour into greased 9'' square pan. Cover top with melted cheese and crushed chips. Bake at 350° for 15 - 30 minutes. Yield: 6 servings

Marcia Frankel

SALMON MORNAY

1 lb. can salmon, drained (reserve liquid and add white wine or milk to make ½ cup)
2 Tbsps. lemon juice
3 oz. can French fried onion rings
1 Tbsp. margarine
1 Tbsp. flour
¼ cup grated Parmesan cheese
⅛ tsp. cayenne pepper
Salt and pepper, to taste

Drain and save liquid from salmon. Remove bones from salmon and add lemon juice and 4 Tablespoons French fried onion rings. Pack in greased, individual casseroles or loaf pan. Melt margarine and stir in flour. Add salmon liquid and wine, Parmesan, cayenne, salt and pepper. Cook until slightly thickened. Spread sauce over casseroles and bake at 350° for 20 minutes. Garnish with extra French fried onion rings. Yield: 4 servings

Jackie Fox

SALMON SALAD

16 oz. can salmon
1 Tbsp. gelatin
1 Tbsp. lemon juice
½ cup water — cold
1 cup mayonnaise
2 hard cooked eggs, sliced
¼ cup stuffed olives, sliced

Drain salmon, reserving juice. Remove bones and break salmon into small pieces. Add lemon juice and water to reserved salmon juice and dissolve gelatin in this liquid. Mix in mayonnaise and add salmon. Line a 1 quart pyrex dish with waxed paper, place hard cooked eggs and olives on top of the paper and place salmon mixture on top of this. Refrigerate. When salmon salad is congealed, turn out on a tray and remove wax paper. Yield: 7 servings

Note: To serve 70 people increase recipe ingredients thusly:

16 - 16 oz. cans salmon
14 Tbsps. gelatin
16 Tbsps. lemon juice
8 cups cold water
13 cups mayonnaise
2 doz. hard cooked eggs, sliced
3 cups stuffed olives, sliced

This recipe fills 3 - 3 quart pyrex dishes with a little left over.

Elaine Merwin

FILLET OF SOLE WITH ANCHOVIES AND ALMONDS

1 lb. fillet of sole
½ tsp. salt
½ tsp. pepper
½ cup flour
1 stick butter or margarine
2 oz. can anchovy fillets
1 tsp. chives
Lemon, a squeeze
⅓ cup almonds, crunched
4 ozs. wine
1 Tbsp. Marsala wine
½ tsp. oregano

Salt, pepper and flour fish. Pan fry in ½ stick butter and remove fish when fried. Pour remaining butter out of pan and add other ½ stick butter. Let it heat slowly. Mash anchovy fillets and add to heated butter. Add chives, lemon juice, crunched almonds, wine and Marsala. Bring contents of pan to a boil and then add oregano. Return fish to pan for 1 minute and turn. Serve over cooked noodles or rice. Yield: 3 servings

Marilyn Kessler

LEMON SOLE

Sole fillets, ½ lb. per person (fresh or frozen)
½ cup bottled or fresh lemon juice
½ pt. sour cream
Butter, ½ stick
Bread crumbs to cover
Pasteurized process cheese spread, sliced to top fillets

Marinate fish in lemon juice for ½ hour in a baking pan. Drain off all juice and pour sour cream over the fish. Dot with butter and sprinkle bread crumbs on the top of the fish. Bake at 350° for 25 minutes. Place ½ slice cheese on each piece of fish and bake 5 more minutes until cheese melts.

Esther Rosenberg

TUNA AMANDINE

2 - 10 oz. pkgs. frozen Asparagus spears
2 - 6 oz. cans tuna, flaked and drained
6 Tbsps. butter or margarine
½ cup blanched almonds chopped
5 Tbsps. flour
1 tsp. salt
⅛ tsp. nutmeg
⅛ tsp. pepper
3 cups milk
2 Tbsps. Sherry

Cook asparagus according to directions and drain. Arrange on bottom of buttered 11'' x 7''x 1½'' baking dish and cover with tuna flakes. Melt butter, add almonds and cook until slightly brown. Blend in flour and seasonings. Add milk and stir, cooking until sauce is smooth and thick. Add Sherry and pour sauce over tuna and asparagus. Sprinkle with paprika and bake at 350° for 30 minutes. Yield: 8 servings

Note: If a zestier sauce is desired, increase pepper and nutmeg to ¼ teaspoon each.

Celine Hecht

GREEN GODDESS TUNA AND TOMATO

2 tomatoes, halved
½ tsp. salt, divided
¼ tsp. dried dill weed, divided
4 cans (3½ oz. each) tuna in vegetable oil
1 btl. (8 oz.) Green Goddess salad dressing
½ tsp. chopped anchovy
1 tsp. chopped chives
½ cup chopped, pared, seeded cucumber

Cut tomatoes in half crosswise and sprinkle with ¼ teaspoon salt and ⅛ teaspoon dill. Turn tuna out of cans, keeping in one piece and place on each tomato half. Place in 2 quart baking dish or 4 individual casseroles. In small bowl mix salad dressing, anchovy, chives, cucumber, remaining ¼ teaspoon salt and ⅛ teaspoon dill weed. Spoon sauce over tuna. Cover and bake at 400° for 15 - 20 minutes. Yield: 4 servings

Lenore Schreiber

TUNA CHOWDER

2 - 6½ oz. cans chunk tuna, drained with ¼ oil reserved
1 large onion, sliced
12 oz. can whole kernel corn
1 lb. 13 oz. can tomatoes
Salt and pepper, to taste
¼ tsp. fennel seed
1 tsp. mustard
¼ tsp. dried basil
½ tsp. dill weed
1 qt. milk

Break the tuna into pieces. Heat the oil in a heavy 2 quart saucepan and saute the onion until translucent. Add tuna, corn with liquid, tomatoes, spices and herbs. Bring to a boil and reduce heat. Cover and simmer for 30 minutes, stirring occasionally. Add milk slowly and heat to just before boiling. Yield: 6 - 8 servings

Jean Farber

TUNA FISH SALAD

2 - 6½ oz. cans tuna fish, drained and flaked
3 hard cooked eggs, chopped fine
2 Tbsps. pickle relish
2 to 3 Tbsps. mayonnaise
8 minced, stuffed olives
1 - 2 ribs celery, chopped fine
Salt and pepper to taste

Mix all ingredients together until smooth. Chill well. Yield: 4 servings

Esther Cohen

TUNA LASAGNE

½ cup chopped onion
1 garlic clove, minced
2 - 6½ oz. cans tuna, drained
10½ oz. can cream of celery soup
½ cup milk
½ tsp. oregano
¼ tsp. pepper
½ lb. lasagne noodles
6 ozs. natural Mozzarella cheese
½ lb. American cheese slices
Grated Parmesan cheese

Saute onion and garlic and add tuna, soup, milk, oregano and pepper. Cook lasagne. In a 12''x 7'' or 8'' square baking dish arrange layers of noodles, sauce and cheeses, ending with Parmesan. Bake at 350° for 30 minutes.
The larger the baking dish the more it serves. Add about 1 Tablespoon oil to cooking pasta to prevent sticking. This recipe can be made ahead and refrigerated before baking. Yield: 4 - 6 servings.

Sidney Pozmantier

TUNA STEAKS PROVENCAL

2 Tbsps. butter or margarine
4 thick, unpared eggplant slices
4 - 3½ oz. cans tuna in vegetable oil
8 oz. can tomato sauce with tomato bits
4 oz. can sliced mushrooms, drained
¼ cup chopped green pepper
⅛ tsp. pepper
½ tsp. salt
¼ tsp, dried leaf oregano

Melt butter in large skillet, add eggplant slices and cook until slightly tender, turning once. Place eggplant slices in shallow baking dish or 4 individual casseroles. Turn tuna out of cans keeping in one piece and place on eggplant. Mix tomato sauce, drained mushrooms and remaining ingredients. Spoon over tuna, cover and bake in 400° oven for 15 - 20 minutes. Yield: 4 servings

Carol Gropper

TROUT AND SAUCES

6 small whole dressed fresh or frozen trout
Salt and pepper, to taste
½ cup flour
2 eggs, beaten
1¼ cups cornmeal
¼ cup cooking oil

Thaw trout if frozen, wash and dry. Season cavity with salt and pepper. Dip in flour to coat, in egg and then in cornmeal. Pan fry in ¼ cup cooking oil until golden brown and fish flakes easily when tested with a fork. Yield: 6 servings. Serve with one of the following sauces.

DAIRY SOUR CREAM CUCUMBER SAUCE

1 cup sour cream
2 Tbsps. capers, drained
1 tsp. Dijon style mustard
¼ tsp. salt
½ cup cucumbers, seeded and diced

In a saucepan over medium heat combine sour cream, capers, mustard and salt and bring to a boil while stirring constantly. Stir in cucumbers. Serve cold. Yield: 1½ cups

HOLLANDAISE SAUCE

3 egg yolks
2 Tbsps. fresh lemon juice
½ tsp. prepared mustard
¼ Tbsp. salt
½ cup butter, melted
1 tsp. tarragon leaves

Put egg yolks, lemon juice, mustard and salt in blender and blend for 1 minute. Turn to high speed and gradually add hot butter. Add tarragon leaves and serve while warm. Yield: ¾ cup

Connie Zeisman

DILL BUTTER

½ cup butter
1 Tbsp. minced onion
1 Tbsp. fresh lemon juice
1 tsp. Dijon style mustard
1 tsp. dill weed
⅓ cup cocktail peanut halves

Over low heat melt butter in a saucepan and stir in onion, lemon juice, mustard and dill weed. Continue heating until onion is cooked. Stir in peanuts and serve while hot. Yield: ⅔ cup.

These delicious sauces may also be served with baked, boiled or poached trout.

REMOULADE SAUCE

2 cups mayonnaise
½ cup finely chopped sour pickles
2 Tbsps. finely chopped capers, carefully drained and dried
1 Tbsp. prepared mustard
1 Tbsp. mixed chopped parsley, tarragon and chervil

Mix well and refrigerate in covered glass jar.

TARTAR SAUCE

1 cup coarsely chopped green onions, tops and all
½ cup coarsely chopped dill pickles
⅔ cup coarsely chopped parsley, no heavy stems
1 Tbsp. capers, including 1 tsp. juice
½ tsp. salt
¼ tsp. pepper
1 qt. mayonnaise

Combine all ingredients except mayonnaise in a bowl and toss to blend. Put through a meat grinder using the coarse blade or use blender on chop speed. Stir into 1 quart mayonnaise. Store in refrigerator in covered jars. Yield: Slightly over 1 quart

VARIATION: 1000 Island Dressing — Add ⅓ cup ketchup to 2 cups tartar sauce and mix well.

Connie Zeisman

Meat and Mainly Chicken



Meat and Mainly Chicken

TABLE OF CONTENTS
MEAT AND MAINLY CHICKEN

MEAT

Beef Bourguignon 87
Beef Burgundy 87
Beef Casserole 87
Glazed Corned Beef 88
Marinade and Method For Rare Roast Beef 88
Beef Or Lamb Ribs And Sauerkraut 89
Barbecue Beef Ribs Supreme .. 89
Italian Beef Baked in Foil 89
Beef Rouladen 90
My Favorite Beef Stew 90
Beef Sukiyaki 91
Roast Beef Teriyaki 91
Meat Blintzes 92
Brisket 92
Brisket In Beer 92
Divine Brisket Glazed 93
Fresh Brisket Feast 93
Good Brisket 93
Brisket With Wild Rice or Barley 94
Brisket of Beef With Spices 94
Veal Brisket Pocket Roast 95
Stuffed Cabbage Rolls 95
Stuffed Cabbage I 96
Stuffed Cabbage II 96
My Traditional Succoth Recipe - Stuffed Cabbage III .. 97
Chili Con Carne 97
Cholent 98
Hungarian Goulash 98
Hamburgers, Extra Light 98
Marinated London Broil 99
Teriyaki London Broil 99
Delicious Meat Loaf 99
Meat Loaf Roll 100
Tamale Loaf 100
Italian Noodles 100
Noodles And Meat 101
Spaghetti Casserole 101
Spaghetti Sauce 101
Italian Spaghetti Sauce With Meat Balls 102
Meat Balls and Sauerkraut 102
Swedish Meat Balls 103
Pot Roast 103
Fruited Pot Roast 103
Sweet and Sour Pot Roast 104
Oriental Pepper Steak 104
Pepper Steak 104
Chinese Pepper Steak 105
Shanghai Steak 105
Brunswick Stew 105
Tzimmes 106
Festive Tzimmes 106
Breaded Veal Chops 106
Veal Scalloppini 107
Roast Beef Tongue 107
Pirogen 107
Bar-B-Que Sauce I 108
Bar-B-Cue Sauce II 108
Shikker Prunes 108

CHICKEN

Arroz Con Pollo I 109
Arroz Con Pollo II 109
Barbecue Baked Chicken 109
Chicken Almond 110
Chicken Ambassador 110
Chicken Stuffed Apples 110
Breast of Chicken in White Wine 111
Chicken Breast in Red Wine ... 111
Chicken Cacciatore 111
Capon or Chicken Cerise 112
Chicken Parisian 112
Golden Nugget Chicken 112
Chicken Chow Mein 113
Chicken Marengo 113
Chicken Mozelle 113
Chicken Curry 114
Orange Baked Chicken 114
Oven Fried Chicken 114
Chicken Valencia 115
Creole Chicken Gumbo 115
Chicken and Rice 115
Chicken Breasts With Rice 116
Tangy Chicken 116
Cornish Hens 116

Chicken Hamantaschen 117
Schmaltz 117
Mock Schmaltz 118
Roast Duck with Orange Glaze. 118
Roast Turkey I 118
Roast Turkey II 119

Dressings
Bread Dressing 119
Cornbread Dressing 120
Dressing With Cornflakes 120
Rice Dressing 120

BEEF BOURGUIGNON

6 medium onions, sliced
¼ lb. parve margarine
3 lbs. cubed chuck
1 Tbsp. flour
1 tsp. salt
¼ tsp. pepper
½ tsp. thyme
½ tsp. marjoram
2 cups beef broth
1½ cups Burgundy wine (or Port wine)
1 lb. mushrooms

Saute onions in parve margarine in heavy saucepan. Brown meat all over and add flour, salt and spices. Stir until smooth and add part of broth and wine. Cover and simmer for 2 hours. Add mushrooms, cover and continue cooking another hour. Add remaining broth and wine as it becomes necessary during cooking. This is delicious served over noodles. Yield: 6 servings

Dvorah Arbisser

BEEF BURGUNDY

Brisket - any size
Flour - as needed
1 onion, finely chopped
½ - 6 oz. can tomato paste
1 tsp. thyme
1 tsp. rosemary
Juice of ½ lemon
Pinch of ground cloves
1 cup red Burgundy
1 cup beef or chicken broth or boullion cube dissolved in water
Salt and pepper
3 Tbsps. flour
½ cup cold water

Roll brisket in flour and brown in enough oil to sear. Place in a heavy Dutch oven and add onion, tomato paste, thyme, rosemary, lemon juice, cloves, Burgundy, broth, salt and pepper. Cover tightly and cook over low heat for 3 hours or until tender. Shake 3 Tablespoons flour into ½ cup cold water, mix and add to gravy, stirring constantly until gravy thickens slightly. The meat can be kept warm in the sauce for hours.

Helene Roberts

BEEF CASSEROLE

1½ lbs. ground chuck
1½ tsps. salt
1 tsp. curry powder
1½ cups cooked rice
½ cup finely chopped onion
1 clove garlic, finely minced
16 oz. can tomatoes
2 tsps. Worcestershire sauce

Brown beef lightly and pour off drippings. Combine beef and the rest of the ingredients and pour into a 2 quart casserole. Cover tightly and bake at 350° for 30 minutes. Yield: 6 servings

Jackie Fox

GLAZED CORNED BEEF

Corned Beef

1 corned beef
Water - to cover
1 onion, sliced
Bay leaf
Clove garlic
½ tsp. rosemary
Celery, several stalks

Cover meat with water, add other ingredients and boil until tender. While meat is cooking make the following glaze:

Glaze

⅓ cup brown sugar
2 Tbsps. parve margarine
5 Tbsps. catsup
1 Tbsp. mustard
3 Tbsps. vinegar
Several cloves
Green cherries - to decorate

Mix together brown sugar, margarine, catsup, mustard and vinegar. Score fat on top of corned beef and put cloves and green cherries in slits. Pour glaze over meat and bake at 350° for 45 minutes.

Ruth Wender

MARINADE AND METHOD FOR RARE ROAST BEEF

3½ - 4½ lb. boneless shoulder roast

Marinade:

2 Tbsps. oil
Garlic powder or garlic salt
1 tsp. salt
½ tsp. pepper, or to taste
1 tsp. dry mustard
1 tsp. paprika
1 Tbsp. sugar
2 Tbsps. Worcestershire sauce
½ cup catsup
¾ cup vinegar (may be part Red wine)

By using the following method a shoulder roast can be oven roasted to the rareness and tenderness of prime rib. Perfect for buffets!

The day before serving or early in the same day mix marinade ingredients and pour over roast in open roasting pan. Bake uncovered at 300° for 1 hour. Baste and refrigerate overnight or until an hour before serving, if made same day. Put back in 300° oven and roast for 1 more hour. If the roast is too rare, it can be left in oven a little longer. **Note:** The roast can be completed, sliced and frozen in its marinade to serve at a later date. If frozen, allow sufficient time to defrost before heating to serving temperature. Yield: 4 - 5 servings

Roselyn Rosenthal

BEEF OR LAMB RIBS AND SAUERKRAUT

2 racks lamb ribs, in strips
½ box dark brown sugar
1 cup water
Juice of 1 large lemon
6 - 7 Tbsps. catsup
4 Tbsps. soy sauce
1 medium onion, grated
Salt and pepper
1 - 2 large cans (16 oz.) sauerkraut

Cook ribs at 350° in large roasting pans for 15 - 20 minutes. Remove meat from pan and drain any liquid. In saucepan mix brown sugar with water to dissolve and heat on stove to dilute to a syrup. Remove from heat. Add lemon juice to sauce and stir. Mix in catsup, soy sauce, onion, salt and pepper and stir well. Drain liquid from sauerkraut. Put sauerkraut into the large roasting pan. Place lamb ribs on top of sauerkraut. Pour sauce over ribs and bake uncovered at 350° for 1½ hours. Baste and turn ribs once or twice. If more moisture is needed, add ½ cup water and several more Tablespoons catsup. Yield: 4 - 6 servings

Roselyn Rosenthal

BARBECUED BEEF RIBS SUPREME

4 lbs. ribs
2 onions, diced
Salt and pepper, to taste
¾ cup tomato catsup
¾ cup water
2 Tbsps. vinegar
2 Tbsps. Worcestershire sauce
1 tsp. paprika
1 tsp. black pepper
1 tsp. chili powder
1 tsp. salt

Place ribs in roaster and add onions. Sprinkle with salt and pepper. Combine remaining ingredients to make sauce and pour this over the ribs. Cover and bake at 350° for 1 hour and 30 minutes. Remove cover and bake 20 minutes longer. Serve with cooked rice. Yield: 6 servings

Jennie Fay Lichtenstein

ITALIAN BEEF BAKED IN FOIL

2 lbs. beef chuck, cut 1" thick
1 env. onion soup mix
1 green pepper, chopped
¼ cup chopped onion
1 lb. can tomatoes with liquid reserved
¼ tsp. salt
Dash of pepper
1 Tbsp. bottled steak sauce
1 Tbsp. cornstarch
2 Tbsps. chopped parsley

Arrange a long sheet (20'') of heavy duty aluminum foil on a shallow baking pan. Cut steak into serving portions and place on foiled pan. Sprinkle with soup mix, green pepper and onion. Drain and chop tomatoes; reserve liquid. Add tomatoes, salt and pepper to meat. Combine tomato liquid, steak sauce and cornstarch. Pour over meat and vegetables. Bring foil up over food and seal edges tightly with double folds. Bake at 350° for 2 hours. Serve sprinkled with the parsley. Yield: 4 - 6 servings. **Note:** If a more tender cut of meat is used, reduce cooking time accordingly.

Sidney Pozmantier

BEEF ROULADEN

16 slices lean, boneless shoulder - approx. 8"x 4"
Salt, pepper, garlic salt
Mustard, prepared
Dried dill
2 chopped, medium size onions
8 oz. can bits and pieces mushrooms
Wooden toothpicks
Paprika
Flour
Oil
1 lb. pkg. fresh carrots, cut in 2" pieces
3 fresh green peppers, cut in bite sizes

Pound meat and season with salt, pepper and garlic salt. Spread mustard on one side of each slice of meat, next sprinkle dried dill and then chopped onion and mushrooms. Roll up each slice of meat and secure with a toothpick. Sprinkle meat with paprika and flour and brown on all sides in a small amount of oil in an electric frying pan or in a frying pan on top of the stove. When the meat is browned, transfer it to a baking dish and set aside. Leave all juices in the frying pan and add carrots and green peppers, which have been sprinkled lightly with flour. Cook until just tender, not mushy. Remove the vegetables and place them in a baking dish with the meat. Drain any excess oil from the frying pan and add water to the remaining juices so that there is enough liquid to cover the meat in the baking dish. Simmer until juices in the pan loosen and mix well with the water. Pour this liquid over the meat and vegetables and bake covered at 350° for 45 minutes - 1 hour or until meat is tender, but not falling apart. This may be made the day before it is served and reheated or can be frozen far in advance. Serve with noodles and green salad. Yield: 6 - 8 servings

Annette Sondock

MY FAVORITE BEEF STEW

1½ lbs. beef chuck cut in 1" cubes
1 Tbsp. oil
1 clove garlic, minced
1 medium onion, chopped
½ tsp. salt
⅛ tsp. pepper
10¾ oz. can tomato soup
¾ cup dry Red wine
¼ cup water
¼ tsp. basil
¼ tsp. thyme
½ cup ketchup
3 medium carrots, cut in ½" pieces
1½ cups celery, cut in 1" pieces
4 medium potatoes, pared and quartered

Brown meat in oil in a 5 quart Dutch oven. Add garlic and onion and saute until onion is transparent. Add salt and pepper. Stir in tomato soup, undiluted, wine and water. Cover and simmer 30 minutes. Add basil, thyme and ketchup. Arrange carrots, celery and potatoes on top. Cover, simmer 1½ - 2 hours. Yield: 6 servings

Janice Goldstein

BEEF SUKIYAKI

3 Tbsps. salad oil
1 onion, thinly sliced
4 large mushrooms, sliced
½ lb. very thinly sliced beef (shoulder, skirt or chuck steak)
¼ lb. fresh spinach, in 1" pieces
3 strips celery, sliced thin
4 scallions, cut thin lengthwise
4 Tbsps. soy sauce
2 Tbsps. sugar
½ (10½ oz.) can clear chicken soup

In an electric skillet heat the salad oil and add onion, mushrooms and beef. Cook 2 minutes and add spinach, celery, scallions, soy sauce, sugar and soup. Cook 2 minutes longer. Yield: 2 servings

Judy Magids

ROAST BEEF TERIYAKI

6 lb. rolled rib roast of beef
2 cups beef broth
⅔ cup soy sauce
½ cup Red wine
¼ cup finely chopped green onions
3 Tbsps. brown sugar
2 Tbsps. lemon juice
2 tsps. powdered ginger
2 cloves garlic, crushed

Place meat in a deep bowl. Mix together the broth, soy sauce, wine, green onions, sugar, lemon juice, ginger and garlic. Stir the marinade until the sugar dissolves. Pour over meat, cover and let marinate in the refrigerator overnight or at least 10 hours. Turn the meat occasionally. Preheat oven to 325°. Remove meat from marinade and place on a rack in foil lined roasting pan. The foil keeps the sugar from burning the pan. Pour the marinade in a saucepan and set aside. Insert a meat thermometer into center of roast. Allow approximately 32 minutes per pound for rare, 38 minutes per pound for medium. While meat is roasting, brush it three or four times with marinade. Allow meat to "rest" for about 20 minutes after removing from the oven. Just before serving, heat remaining marinade and pour into a bowl and serve with meat. A meat thermometer is an important utensil to insure that the meat is cooked to the desired doneness. This is a wonderful roast to serve company because it is very tender and delicious. Yield: 8 - 10 servings

Bess Shapiro

MEAT BLINTZES

1 cup flour
½ tsp. salt
2 eggs
1 cup water

Sift flour and salt together. Beat eggs, add water and beat again. Gradually add flour to eggs, stirring constantly to make a thin smooth batter. Lightly oil a 6'' skillet and place the skillet over moderate heat. Pour ¼ cup batter into the skillet and fry until blintz begins to blister. Turn out on a dish towel. Oil skillet before frying each crepe. When crepes are all fried, fill with the following filling:

2 cups cooked boneless chuck, ground
1 egg
1 Tbsp. onion, minced
Salt and pepper, to taste

Combine all ingredients and put a Tablespoon in each crepe. Roll up envelope style and fry in parve margarine. Yield: 12

Sidney Pozmantier

BRISKET

1 onion, sliced
Brisket — 8 - 9 lbs.
Salt, pepper, garlic salt
8 oz. btl. French dressing
1½ cups Sherry
11½ oz. btl. Chili sauce

Place onion slices on the bottom of a roaster. Season meat and put on top of the onion slices. Pour the bottle of French dressing over the meat. Bake uncovered at 350° for 1½ hours. Blend Sherry and Chili sauce and pour on the meat. Cook 1½ hours longer or until tender. Remove meat from gravy and cool. Pour gravy in a bowl and cool. Slice meat, place in casserole and pour cooled gravy over the meat. Heat meat and gravy at 325° until hot. Yield: 16 servings

Ryva Reckles

BRISKET IN BEER

5 lb. beef brisket
2 onions, sliced
4 celery stalks, sliced
1 cup Chili sauce
½ cup water
1 can beer

Place the brisket in an open roaster and put onions and celery on top of brisket. Mix Chili sauce with water and pour over the roast. Bake at 325° until browned and baste frequently. Cover and continue cooking until almost tender. (Total cooking time to this point equals 2½ hours.) Pour beer over brisket, recover and continue cooking until tender — about 1 hour. Yield: 6 - 7 nice servings or 8 - 10 smaller servings

Dorothy Levinson

DIVINE BRISKET GLAZED

Brisket:

4 - 5 lb. boneless beef brisket

Kosher style btl. dill pickle juice, enough to marinate roast

Glaze:

½ cup brown sugar
2 Tbsps. prepared mustard
½ tsp. Worcestershire sauce

Marinate roast in pickle juice for 48 hours in refrigerator. Drain off juice and place in baking pan. Cover and bake at 325° for 3 hours. Uncover roast, combine glaze ingredients and put on roast. Return roast to oven and bake 1 hour longer. Baste occasionally. Roast will be tender and nice and brown. Divine! Yield: 5 - 7 nice size servings, 8 - 10 smaller servings

Connie Zeisman

FRESH BRISKET FEAST

3 - 3½ lb. fresh boneless beef brisket
6 medium carrots, pared
2 onions, halved
2 stalks celery
1 Tbsp. salt
¼ tsp. pepper
10 whole cloves
10 potatoes, diced, optional

Place brisket in Dutch oven and add vegetables (except potatoes) and seasonings. Barely cover with water. Simmer (**Do not boil.**) covered for 3 - 4 hours. Transfer meat and vegetables to hot platter and keep hot. Cook diced potatoes in broth. Thicken broth for gravy. Slice meat across grain. Yield: 4 nice size servings, 6 smaller servings

Libby Garner

GOOD BRISKET

4 - 5 lb. brisket
1 Tbsp. salt
1 tsp. pepper
3 Tbsps. brown sugar
¼ cup catsup
3 Tbsps. mustard
½ cup cooking oil
2 Tbsps. Worcestershire sauce
1 tsp. liquid smoke
1 cup water
2 Tbsps. Chili sauce
½ cup vinegar
1 small onion, sliced

Place meat in cooking bag and pour in sauce made from the remaining ingredients. Cook 1 hour per pound at 300°. Yield: 5 - 6 nice size servings, 8 - 10 smaller servings

Sandy Sugar

BRISKET WITH WILD RICE OR BARLEY

2 onions, sliced
3 carrots, peeled and sliced in large pieces
3 ribs celery
Catsup
Garlic salt
Brisket - size of choice
Worcestershire sauce
Water - ½" in bottom of roasting pan
Small box wild rice (3½ oz.) or 1 box pearl barley
Fresh or canned mushrooms, whole or sliced, 4 ozs.

In a roasting pan arrange a bouquet of onions, carrots and celery. Pour catsup liberally over vegetables. Shake garlic salt all over roast on both sides and place roast carefully on the bed of vegetables. Shake Worcestershire sauce all over meat. Add water to the roasting pan — about ½" in the bottom of the pan. Add this to the side of the pan rather than pouring on the top of the meat. Cover roaster and bake at 225° for about 5 hours or until meat is tender. Prepare wild rice according to directions on box, boiling in water until rice has swelled and is not bitter. It will be necessary to change the water and bring to boil more than once. After wild rice is thoroughly cooked and rinsed in colandar, add to the roast in the roasting pan about ½ hour before serving so that rice can absorb roast's natural gravy. If fresh mushrooms are used they should be added to roast at least 1 hour before meat finishes cooking. If canned mushrooms are used, add just befor serving.

Helene Roberts

BRISKET OF BEEF WITH SPICES

4 lb. first cut brisket
1 large onion, sliced
3 cloves garlic
1 large bell pepper
Seasoned salt
Paprika
Instant onion soup powder (in a jar)
3 bay leaves
15 oz. can tomato sauce
3 - 15 oz. cans hot water

Sear meat on charcoal grill for ½ hour on each side. While meat is grilling, saute onion, garlic and bell pepper until soft and onion is golden. Place meat in large roaster and sprinkle on all sides with seasoned salt, paprika and onion soup powder. Add bay leaves, tomato sauce and 3 sauce cans of hot water. Pour sauteed vegetables over all. Cover and bake at 325° for 4 - 5 hours until tender. Baste every 30 minutes. If liquid evaporates, add water. Slice when cool. Strain gravy. Yield: 5 - 6 nice servings or 8 smaller servings

Janice Goldstein

VEAL BRISKET POCKET ROAST

Roast:

5 - 6 lb. veal brisket pocket roast
Seasoned pepper
Garlic powder
Paprika

Season roast and set aside while making the following stuffing:

Stuffing:

1 onion, cut up
3 Tbsps. chicken fat (schmaltz)
4 oz. can mushroom pieces, drained
1/4 cup green pepper, diced
1/4 cup celery, diced
1/4 cup parsley
2 eggs, beaten
1/4 cup chicken soup
3/4 cup Herb stuffing mix
3/4 cup Cornmeal stuffing mix

Sauté onion in schmaltz and add mushroom pieces, green pepper, celery and parsley. Combine with stuffing mixes and add eggs and chicken soup. Cool and stuff seasoned roast. Place roast over a layer of the following:

2 medium onions, sliced
6 - 8 stalks celery
6 sliced carrots
1/4 cup water

Bake at 325° for 3 hours. Yield: 6 - 8 servings

Celia Farb

STUFFED CABBAGE ROLLS

Cabbage:

Pour boiling water over cabbage and steam until leaves are soft and pliable. Separate the leaves. Mix the following and wrap in cabbage leaves:

1 lb. ground beef, lean
Small onion, grated
1 tsp. salt
Dash pepper
1/4 cup quick cooking rice
1 egg

Put cabbage rolls in a shallow pot and pour this sauce over them:

1 1/2 - 2 cups water
1 cup lemon juice
10 Tbsps. brown sugar
2 tsps. salt
4 - 8 oz. cans tomato sauce

Cook in sauce on top of stove about 3 hours. This is good when made a day ahead and reheated. Yield: 16 - 20 cabbage rolls

Terry Woskow

STUFFED CABBAGE I

Meat Mixture:

2 slices challa (egg bread)
2 lbs. ground meat
2 eggs
Salt and pepper, to taste
Bread crumbs, if needed

Soak bread in water and squeeze out. Combine with rest of the ingredients. If too loose to hold shape, add bread crumbs.

Cabbage and Sauce:

1 large loose leafed cabbage, cored (Save core and broken leaves.)
2 cups onions, chopped
2 Tbsps. oil
12 oz. can tomato sauce plus 1 can of water
12 oz. can tomato paste plus 1 can of water
Sour salt, few pieces to taste
½ cup brown sugar

Cabbage:

Pour boiling water over cabbage. Let soak a few minutes and gently separate leaves. Set aside. Put extra bits and pieces of cabbage on bottom of large roasting pan.

Sauce:

Saute onions in oil until golden and soft. Add rest of ingredients and simmer gently. Taste and correct seasonings. If not tart enough, add either lemon juice or vinegar. **Be sure it has enough seasoning.** Simmer 20 minutes.

To make cabbage rolls place 3 Tablespoons of meat mixture in the center of a cabbage leaf. Roll over, tuck sides in and place open edge down. Pour sauce over all. A cup of raisins may be added to liquid if desired. Bake covered at 350° for 2 hours. Uncover and brown. Baste occasionally. Turn bottom layer over to top to let it brown. Yield: 16 - 20 cabbage rolls.
Note: For Passover use matzos and matzo meal instead of bread and bread crumbs.

Helene Roberts

STUFFED CABBAGE II

Prepare cabbage and meat as in previous recipe.

Sauce:

2 medium onions, chopped
2 - 8 oz. cans tomato sauce
8 oz. can water
Juice of a small lemon
6 Tbsps. brown sugar
2 pieces sour salt
Salt and pepper, to taste

Brown onions lightly, add tomato sauce, water, lemon juice, brown sugar and sour salt. Simmer 10 minutes and add salt and pepper. Mixture should have a strong sweet and sour taste. Pour sauce over cabbage rolls and bake covered at 350° for 2 hours. Remove cover to brown. Yield: 16 - 20 cabbage rolls

Miriam Joachim
Connie Zeisman

MY TRADITIONAL SUKKOT RECIPE
STUFFED CABBAGE III

Filling:

2 lbs. hamburger
1 tsp. salt
1/8 tsp. pepper
Garlic salt
2 eggs
2 Tbsps. raw washed rice
Dash Worcestershire sauce

Combine all ingredients and set aside.

Cabbage:

Large size cabbage

Boil. When pliable, separate leaves. Put 2 Tablespoons of meat filling in each leaf. Roll up, tuck ends in and under so roll holds together when placed in roaster.

Sauce:

14 oz. bottle catsup
1/2 catsup btl. water
3/4 cup grape jelly

Mix catsup with water and pour over cabbage rolls. Add jelly and cover roaster. Baste frequently. Bake at 325° for 3 - 4 hours. Yield: 16 - 20 cabbage rolls

Dvorah Arbisser

CHILI CON CARNE

5 Tbsps. oil
1 cup chopped onions
3 cloves garlic, finely chopped
1/2 cup diced green pepper
2 lbs. lean, coarsely ground beef
4 cups peeled, quartered fresh tomatoes
4 cups cooked kidney beans
1 tsp. salt
4 Tbsps. chili powder
1 cup boiling water

Heat oil in Dutch oven and saute onions, garlic and pepper until onions are translucent. Add ground beef and brown. Mix in remaining ingredients except water. Cover and simmer at least 1 hour. Add water plus additional water if you like a thinner consistency. For a more authentic Mexican taste add 1 Tablespoon each of wine vinegar and brown sugar. Vary the salt and spices according to your own taste. Yield: 9 - 1/2 lb. servings or 14 - 5 oz. servings. Overnight refrigeration and reheating will blend and ripen flavors.

Rosine Chappell

CHOLENT

3 onions, sliced
3 Tbsps. oil or schmaltz
3 Tbsps. flour mixed with salt, pepper and garlic powder, to taste
2 - 3 lbs. beef (brisket, chuck or shoulder)
½ cup barley
½ cup lima beans
5 potatoes, peeled - not cut
3 large carrots, halved
4 cups water

Brown onions in oil and add meat which has been seasoned and pounded with flour. Brown meat and add barley, beans, potatoes and carrots. Sprinkle with flour, salt and pepper. Add water, cover and cook overnight on simmer with asbestos pad on heat. Do not stir. Shake pot instead. This can also be cooked in the oven at 200° - 225°. Add more water if needed. Yield: 6 servings

Connie Zeisman

HUNGARIAN GOULASH

4 Tbsps. parve margarine
1 Tbsp. paprika
2 Tbsps. flour
½ tsp. pepper
2 lbs. chuck, cubed
6 oz. can tomato paste
1 clove garlic
1 env. onion soup mix
2 cups water

Melt margarine in a heavy saucepan. Combine paprika, flour and pepper and roll meat cubes in this mixture. Brown meat lightly in melted margarine. Add remaining seasoned flour to margarine in saucepan and mix in remaining ingredients. Cover and simmer over low heat for 3 hours or until meat is tender. Serve with cooked noodles. Yield: 4 - 6 servings

Zelda Marks

HAMBURGERS, EXTRA LIGHT

1 lb. ground chuck
1 tsp. seasoned salt
Dash pepper
1 egg
1 small new potato, grated fine
3 Tbsps. grated onion

Mix all ingredients together. Shape into either meat balls or patties. This same recipe can be used for meat loaf. Yield: 4 servings of hamburgers.

Selma Leff

MARINATED LONDON BROIL

1 London Broil
Meat tenderizer, optional
Garlic powder
¼ cup soy sauce
3 Tbsps. honey
1 tsp. powdered ginger
⅔ cup oil

If desired, sprinkle tenderizer on meat according to directions. Season meat with garlic powder. Place all remaining ingredients, except London broil, in blender and mix well. Place meat in a dish and marinate with sauce. Refrigerate in marinade for 24 hours. Broil over charcoal or in broiler according to desired doneness.

Audrey Holzman

TERIYAKI LONDON BROIL

1½ lbs. lean steak
such as London Broil

Marinade:

½ cup soy sauce
¼ cup water
¼ cup Sherry
2 Tbsps. sugar
2 cloves garlic, crushed
½ - 1 tsp. freshly grated ginger root*

Pour marinade over steak. Cover and refrigerate 4 - 24 hours, turning occasionally. Broil as any other steak, basting with marinade. (If broiled inside, the drippings can be saved to pour over steak.) When done, slice thinly on the diagonal. Do not overcook. The center should be rare. Yield: 2 - 3 servings

**Available in produce section of better markets. Buy a small amount, use as needed in recipe and freeze remainder for future use. As a substitute, use a little more of grated crystallized ginger.*

Helene Roberts

DELICIOUS MEAT LOAF

1½ lbs. hamburger meat
2 eggs, lightly beaten
1 env. onion soup mix
3 cups soft bread crumbs
1 cup water
¼ tsp. pepper
⅓ cup melted parve margarine
2 Tbsps. chopped parsley

Mix all ingredients and place in 2 quart casserole. Bake at 350° for 1 hour. Yield: 4 - 5 servings

Barbara Victor

MEAT LOAF ROLL

1½ lbs. hamburger meat
2 eggs
¼ cup bread crumbs
2 Tbsps. catsup
Salt and pepper, to taste
4 oz. can sliced mushrooms, drained
1 medium size onion, chopped
6 medium size potatoes, boiled, seasoned and mashed
8 oz. can mushroom-tomato sauce

Mix together well the hamburger meat, 1 egg, crumbs, catsup, salt and pepper. Place mixture on waxed paper and pat out into a rectangle ½'' thick. Saute mushrooms and combine with onion, mashed potatoes and remaining egg. Spread this potato mixture over meat, roll up meat (using wax paper) like a jelly roll and place in a greased pan. Pour tomato sauce over the meat roll. Bake at 350° for 1 hour. Yield: 4 servings

Dorothy Levinson

TAMALE LOAF

1 onion, diced
2 Tbsps. canned all vegetable shortening or oil
1½ lbs. hamburger meat
1 Tbsp. chili powder
1 tsp. salt
½ tsp. garlic powder
1½ cups yellow cornmeal
3 cups boiling water

Slightly brown onion in shortening. Add meat and seasonings, mix well and brown. Set aside. Make a paste of the cornmeal with a little cool water. Add this cornmeal paste slowly to the boiled water. Place ½ of the cornmeal mixture in a greased 9''x 13'' pan, then put the meat mixture in and top with the cornmeal. Bake at 300° for 40 minutes.

Dora Sachs

ITALIAN NOODLES

½ lb. fine noodles
½ cup chopped onion
1 lb. ground beef
¼ cup chopped celery
2 Tbsps. fat
¾ cup chopped olives
1½ cups tomatoes, peeled and chopped to a mush
½ tsp. salt
⅛ tsp. garlic salt
½ tsp. oregano

Cook noodles. Drain and wash. Brown onion, meat and celery in fat. Add olives, tomatoes and seasonings. Mix with noodles. Place in casserole dish and bake at 350° for 30 minutes. Yield: 4 - 6 servings

Bess Shapiro

NOODLES AND MEAT

2 large onions, chopped
1 lb. chopped meat
8 oz. box broad noodles
3 carrots, sliced
4 cups water
Salt and pepper, to taste
2 Tbsps. Worcestershire sauce

Saute onions in parve margarine in a large saucepan. Add meat and cook until it is browned. Add noodles, carrots, water and salt and pepper. Cover and cook on small flame for 45 minutes. Add Worcestershire sauce and cook for a few minutes longer. Stir several times during the cooking process. Yield: 4 - 6 servings

Note: If a spicier taste is desired, add one-half package onion soup mix along with salt and pepper.

Roselyn Rosenthal

SPAGHETTI CASSEROLE

2 Tbsps. vegetable oil
1 cup chopped onion
½ cup chopped bell pepper
1 lb. ground beef
2 cans (16 oz. ea.) tomato sauce
3 cups water
3 tsps. salt
2 tsps. dried parsley
1 tsp. dried basil
½ tsp. pepper
8 oz. pkg. uncooked spaghetti

Heat oil in 5 quart or larger Dutch oven. Add and cook onion, bell pepper and ground beef. Break meat apart with fork and stir as it browns lightly. When meat is brown, stir in and blend well the tomato sauce, water, salt, parsley, basil and pepper. Bring to a boil. Sprinkle spaghetti into the boiling sauce a little at a time, stirring to keep it separated. Cover tightly and simmer 20 - 25 minutes or until just tender. Stir often to keep it from sticking to pan. Yield: 6 - 8 servings

Note: If desired, spaghetti may be prepared according to package directions and then added to sauce which has already been completely cooked.

Leslee Goldstein

SPAGHETTI SAUCE

1 large onion
1 clove garlic, minced
2 Tbsps. oil
1 lb. ground beef
1½ tsps. salt
¼ tsp. pepper
3 tsps. sugar
⅛ tsp. oregano
2 cups tomato
6 oz. can tomato paste
½ cup water

Saute onion and garlic in oil. Add beef which has been seasoned with salt and pepper. Cook until brown. Mix sugar, oregano, tomatoes, tomato paste and water and add. Simmer for 1½ hours. If not used immediately, cool and freeze. Yield: 4 servings

Paula Shapiro

ITALIAN SPAGHETTI SAUCE WITH MEAT BALLS

Sauce:

1 cup onion chopped
1 large bell pepper, chopped
3 cloves garlic, crushed
3 Tbsps. oil
2 tsps. sugar
1 tsp. Italian herb seasoning
½ tsp. seasoned salt
2 cans Italian style tomatoes (1 lb. each) undrained
2 cans (8 oz. ea.) tomato sauce
1 cup water

In a 5 quart Dutch oven over medium heat, saute onion, bell pepper and garlic in oil until golden. Add sugar, Italian herb seasoning, seasoned salt and mix well. Add tomatoes and liquid (mash tomatoes with a wooden spoon), tomato sauce and 1 cup water. Bring to a boil. Reduce heat and simmer covered for 1½ - 2 hours. Stir often. After 1 hour, taste and correct seasonings. This sauce freezes well.

Meat Balls:

1 slice white bread, crusts trimmed
8 oz. can tomato sauce
1½ lbs. ground beef
1 tsp. onion powder
1 clove garlic crushed
½ tsp. oregano
¼ tsp. sweet basil
½ tsp. seasoned salt
1 pinch pepper
½ cup Burgundy wine

Soak slice of bread in tomato sauce. Mix meat with the rest of the ingredients except wine. Mash bread in tomato sauce until completely disintegrated. Add all of this mixture to meat and mix well. Wet hands, form into balls, drop into simmering spaghetti sauce and cook 1 hour. Remove meat balls, add ½ cup wine to sauce and cook 15 minutes longer. Pour sauce over cooked spaghetti and mix thoroughly. Place meat balls on top. Yield: 6 - 8 servings

Janice Goldstein

MEAT BALLS AND SAUERKRAUT

2 lbs. ground beef
Salt and pepper
Egg
Parsley
Garlic powder
8 oz. can gourmet tomato sauce with mushrooms
8 oz. can tomato sauce
8 oz. can of water
2 heaping Tbsps. sugar
1 lb. can sauerkraut, drained

Mix ground beef with salt, pepper, egg, parsley and garlic powder. Shape into 24 golf ball size meat balls. Set meat balls aside. Combine the tomato sauces, water and sugar and bring to a boil in a Dutch oven. Add the meat balls to the sauce and simmer for 10 minutes. Place drained sauerkraut on top of meat balls, cover and simmer for 1 hour or until done. Serve over wide noodles. Yield: 24 meat balls

Saline Weintraub

SWEDISH MEAT BALLS

Sauce:

12 oz. can tomato paste
12 oz. can water
Salt and pepper, to taste
1 large onion, diced very fine
Juice of 1 large lemon
2 Tbsps. sugar

Meat Balls:

2 lbs. ground beef
1 egg
Salt, garlic salt and pepper, to taste

Combine tomato paste, water, salt, pepper and onion. Simmer until onion is soft. Add lemon juice to this sauce. Mix in sugar and allow to simmer for another 10 minutes. Mix ground beef with egg, salt, garlic salt and pepper. Make small meat balls and add to the sauce. Three to 4 Tablespoons ketchup and water may be added to sauce if it needs thinning or there is not enough sauce. Simmer meat balls and sauce for 2 - 3 hours. Yield: 24 meat balls

Roselyn Rosenthal

POT ROAST

3½ - 4 lbs. brisket
Salt, pepper, garlic salt, to taste
2 onions, sliced
1 carrot, sliced
6 oz. can tomato sauce

Remove fat from meat, season with salt, pepper and garlic salt and set aside. Saute onions and carrot in saucepan until they are softened. Transfer vegetables to casserole with a cover. Add meat and pour tomato sauce over meat. Turn meat over to coat with sauce. Cover and roast at 350° for 1½ hours. Remove from oven and slice meat. Put onions, carrot and sauce through strainer or blender. Place sliced meat back in casserole. Pour sauce mixed with vegetables over meat, cover and cook for an additional 1½ - 2 hours. Yield: 6 - 8 servings

Roselyn Rosenthal

FRUITED POT ROAST

3 lbs. boneless chuck
2 Tbsps. parve margarine
1¼ tsps. salt
⅛ tsp. pepper
1 cup finely sliced celery
1 cup dried apricots
1 Tbsp. grated onion
½ tsp. lemon rind or sliced lemon
Water, to cover

Brown meat in melted margarine in kettle. Add salt, pepper, celery, apricots, onion, lemon and water to cover. Cover kettle and cook slowly (simmer) until meat is tender — about 3 hours. Yield: 5 - 6 servings

Roselyn Rosenthal

SWEET AND SOUR POT ROAST

3½ - 4 lb. brisket or shoulder steak
Salt and pepper, sprinkled
2 Tbsps. parve margarine
2 sliced onions
1 bay leaf
¼ cup water
¼ cup vinegar
1 Tbsp. brown sugar
⅛ tsp. cinnamon
⅛ tsp. ground cloves
¼ tsp. allspice
½ cup raisins
4 - 6 crumbled gingersnaps

Sprinkle beef with salt and pepper and brown in margarine. Add the sliced onions and bay leaf. Combine water, vinegar, brown sugar, cinnamon, ground cloves and allspice. Add to the beef and onions. Cover and cook over low heat for 2½ hours. Add water if necessary. Turn meat and add the raisins. Cook until tender — about 1 hour or more. Add the crumbled gingersnaps. Cook until sauce thickens. Yield: 6 - 8 servings.

Roselyn Rosenthal

ORIENTAL PEPPER STEAK

1½ lbs. boneless chuck steak
2 Tbsps. parve margarine
1 env. onion soup mix
2 cups water
2 large green peppers (thin strips)
1½ Tbsps. cornstarch
½ cup water

Cut meat into thin strips 2'' long. Heat margarine in large skillet, add meat and cook until brown on all sides. Stir in onion soup mix and water. Cover and simmer for 30 minutes. Add peppers, stir and simmer for 20 minutes until meat is tender. (Cover skillet.) Blend cornstarch with water and add to mixture. Stir until thick. Yield: 4 servings

Roselyn Rosenthal

PEPPER STEAK

Chuck steak — 1'' thick
2 onions, sliced
1 green pepper sliced in strips
Pepper and salt, to taste
3 Tbsps. catsup
3 Tbsps. Worcestershire sauce
Potatoes, peeled and quartered or tiny new potatoes

Place steak in large flat pan. Place onions and green pepper over meat and add pepper, salt, catsup and Worcestershire sauce. Cover and bake at 400° for 1 hour. Baste occasionally. Potatoes may be added if desired. Yield: 1 - 2 servings, depending on size of steak.

Marilyn Albert

CHINESE PEPPER STEAK

1½ - 2 lbs. steak (cut into thin diagonal slices)
½ cup soy sauce
1 tsp. sugar
¾ tsp. garlic powder
½ tsp. ginger
¼ cup oil
3 green peppers (1" cubes)
3 tomatoes, peeled (1" cubes)
2 Tbsps. cornstarch
1½ cups water

Marinate meat for one half hour in mixture of soy sauce, sugar, garlic powder and ginger. Heat oil in heavy skillet and add meat with marinade. Saute 10 minutes. Add green pepper and saute 5 minutes. Add tomatoes and saute for 3 minutes. Blend cornstarch with water and add to mixture. Serve with rice. Sliced mushrooms and sliced water chestnuts may also be added. Yield: 4 - 6 servings

Sandra Shapiro

SHANGHAI STEAK

Meat tenderizer
1½ lbs. pot or chuck roast, cut into ¼" thin pieces
¼ cup soy sauce
½ tsp. salt
½ tsp. ea. ground ginger and dry mustard
2 Tbsps. vegetable oil
16 oz. can stewed tomatoes
16 oz. can fancy mixed Chinese vegetables, drained
1 Tbsp. cornstarch
1 Tbsp. water
3 cups hot cooked rice

Sprinkle tenderizer on meat according to directions. Marinate steak in a mixture of soy sauce, salt, ginger and dry mustard for 1 hour or longer. Remove steak from marinade, reserving marinade. Brown meat in oil over high heat. Add stewed tomatoes and reserved marinade. Heat thoroughly. Stir in Chinese vegetables and cornstarch mixed with water. Bring to boil, stirring constantly — about 1 minute. Serve over bed of rice. Yield: 4 servings

Betty Wagner

BRUNSWICK STEW

1 lb. ground meat
2 Tbsps. vegetable oil
1 large onion, cut up
2 large Irish potatoes, cubed
2 large carrots, sliced
1 Tbsp. celery flakes or the equivalent in fresh celery
14½ oz. can tomatoes
Salt and pepper, to taste
Garlic powder or garlic salt

Brown ground meat in oil and drain off excess grease. Add onion, potatoes, carrots, celery flakes, tomatoes and seasonings. Cook slowly until vegetables and meat are well done. Add a little water if necessary. Yield: 4 - 6 generous servings

Mollie Rudnick

TZIMMES
(Old Fashioned)

2 lb. brisket roast
3 cups sweet potatoes (sliced 1/2" thick)
6 cups Irish potatoes (sliced 1/2" thick)
3/4 lb. dried prunes
2 carrots, quartered
3 stalks celery
3/4 cup brown sugar
1 cup dark molasses
1/2 lemon, sliced
3 cups water
Salt and pepper

Place meat, potatoes, prunes, carrots and celery in roaster. Mix sugar, molasses, lemon and water together. Pour over meat and vegetables. Add salt and pepper and cook over direct low heat for 1 hour. Place uncovered roaster in 300° oven for 2 - 3 hours. If Tzimmes becomes dry, add water. Yield: 4 servings

Connie Zeisman

FESTIVE TZIMMES

4 lb. brisket
Schmaltz or oil
1/2 onion
Salt, pepper
Water
1 1/2 cups brown sugar, approx.
1/8 cup honey
1/8 tsp. cloves
1/4 tsp. cinnamon
Juice of 1/2 orange
2 large white potatoes, peeled and cut into thick slices
2 large sweet potatoes, peeled and cut into thick slices
5 large carrots, peeled and and cut into thick slices
2 tsps. cornstarch or potato starch

Cut brisket into 1'' x 4'' pieces. Heat schmaltz in skillet, add cut-up onion and brisket and sear meat on all sides. Sprinkle meat and onion with salt and pepper and transfer to kettle. Cover with water, add sugar, honey, cloves, cinnamon and orange juice, cover kettle and simmer for 2 hours. Add potatoes and carrots and continue to cook for about 1 hour or more — depending on how firm you like your vegetables. Remove meat and vegetables to a roasting pan and place in oven at 350° for 30 minutes to brown. Meanwhile boil down liquid remaining in kettle, add cornstarch to thicken and pour over vegetables and meat before serving. Yield: 8 servings

Beverly Sufian

BREADED VEAL CHOPS

6 veal rib chops
4 eggs beaten
1 cup flour
Seasonings, to taste
Oil

Dip chops in beaten eggs, dredge in flour and then dip in eggs again. Season to taste. Put 1/2'' oil in casserole and place in pre-heated 350° oven until oil bubbles. Add chops and bake on one side until brown, turn over and bake until brown on the other side. Drain chops and serve. Yield: 6 servings

Note: Chops may be pan fried on stove instead of baked if desired.

Bernice Brookenthal

VEAL SCALLOPPINI

1 lb. veal steak or cutlets
2 Tbsps. flour
1 tsp. salt
¼ tsp. pepper
Oil
1 onion, cut up
2½ oz. jar mushrooms and juice
1 green pepper, cut up
8 oz. can tomato sauce
½ tsp. oregano
¼ cup Red wine
1 cup cooked rice

Dredge veal in flour mixed with salt and pepper. Heat oil in skillet and brown meat. Add onion, mushrooms and green pepper. Simmer several minutes and add tomato sauce, oregano and wine. Cover and cook for 1 hour. Serve over 1 cup cooked rice. Yield: 2 servings

Kate Albert

ROAST BEEF TONGUE

4 lb. fresh beef tongue
Cold water to cover
1 clove garlic, minced
1 onion, sliced
2 bay leaves
Salt to taste
½ cup diced carrots
½ cup diced celery
1 scant tsp. salt
3 onions, sliced

Cover tongue with cold water. Combine garlic, onion, bay leaves and salt and add to tongue. Bring to a boil, reduce heat and simmer 1½ hours. Remove tongue from liquid, remove skin and trim away parts from base. Strain and reserve the liquid. Place vegetables in a roasting pan, top with trimmed tongue and add strained liquid. Cover and roast at 350° for 2 hours or until tender. Yield: 8 servings

Annette Davis

PIROGEN

¾ lb. cooked beef
2 broiled chicken livers
1 onion, sliced and fried
1 egg
Salt, pepper and cinnamon to taste
1½ cups flour
1½ tsps. baking powder
1 egg
¼ cup all-vegetable shortening, canned
¼ cup water, approx.

Grind beef, livers and onion. Add 1 egg and seasonings. In a separate bowl mix flour, baking powder, 1 egg, shortening and just enough water to make a soft dough. Roll out ⅛'' thick and cut into 3½'' circles. Fill each circle with 1 Tablespoon meat mixture, fold circle in half and pinch edges together. Place on greased pan and bake in 400° oven for 30 minutes or until brown. Place several in each bowl of hot soup and enjoy! Pirogen may also be made with raised challah dough. Roll the dough into 3'' rounds, fill and close the same as the other dough. Allow to rise until double in size, brush with shortening and bake at 375° until brown. The meat mixture can be boiled in salted water for one half hour, drained and served hot with chicken soup.

Connie Zeisman

BAR-B-QUE SAUCE I

1 onion, cut up
2 cloves garlic, minced
1 stick parve margarine
3 - 26 oz. btls. tomato catsup (not sweet catsup)*
10 oz. btl. Worcestershire sauce
3 catsup btls. of water
1 Worcestershire btl. of water
2 Tbsps. salt
¼ tsp. black pepper
⅛ tsp. red pepper
1 cup vinegar
1 tsp. mustard

Saute onion and garlic with margarine. Add catsup and Worcestershire. Rinse out and fill catsup and Worcestershire bottles with water and add. Mix in remaining ingredients, bring to a boil and simmer for 1 hour. Yield: 1 gallon sauce

* **Note:** This sauce will be flat if sweet catsup is used; so be sure to use only *tomato catsup,* not catsup with pineapple, etc.

Sylvia Schultz

BAR-B-QUE SAUCE II

3 - 6 oz. cans tomato sauce
3 Tbsps. salad oil
1 tsp. mustard
1 tsp. Worcestershire
1 tsp. lemon juice
1 tsp. liquid smoke
1 whole onion
2 whole garlic cloves
¼ cup brown sugar
Salt and pepper, to taste

Combine all ingredients in medium saucepan and simmer 1 hour or more. When using sauce for cocktail hot dogs, let the hot dogs simmer for an hour in the sauce after the sauce is finished.

Marcia Frankel

SHIKKER (DRUNKEN) PRUNES

1 lb. box dried prunes
1 btl. 4/5 qt. Concord Grape very sweet wine

Put prunes in half gallon or 1 gallon jar that has been sterilized. Pour the entire bottle of wine over the prunes. Cover tightly and place in the refrigerator for 1 week. The prunes will soak up the wine, expand and resemble plums. They are an excellent accompaniment to brisket.

Bonnie Goldstein

ARROZ CON POLLO I

2 - 3 lb. fryers, cut up
3 garlic cloves, mashed
1 tsp. salt
1 tsp. pepper
⅓ cup corn oil
1 medium onion, chopped
1 medium green pepper, chopped
4 Tbsps. tomato sauce
1 tsp. oregano
1 tsp. cumin powder
1 Tbsp. capers
½ cup green olives
1 tsp. paprika
1 bay leaf
Salt to taste
½ cup water
1 cup regular rice
2 cups water

Marinate cut-up chicken in garlic, salt and pepper for 1 to 2 hours. Combine corn oil, chopped onion and green pepper and saute until the onion is golden. Add tomato sauce, oregano, cumin powder, capers, olives, paprika, bay leaf and salt to onion and green pepper mixture. Add chicken and ½ cup water, cover and cook over medium to low heat for 30 minutes. Add rice and 2 cups water. Cover and simmer over low heat for 30 minutes or until water evaporates. Stir occasionally and garnish with pimiento and sweet peas. Yield: 6 serving

Connie Zeisman

ARROZ CON POLLO II

1 fryer, cut up (or chicken parts equal to a fryer)
Seasoned salt, pepper and paprika
Cooking oil, 3 Tbsps.
1 green pepper, diced
1 large onion, diced
1 clove garlic, finely diced
8 oz. can tomato sauce
1 cup water
1 cup rice (regular)

Season chicken with seasoned salt, pepper and paprika. Saute in skillet with olive oil or cooking oil. Place chicken in baking dish. Saute green pepper, onion and garlic until glazed. Add tomato sauce and water and simmer for a few minutes. Pour this sauce over the chicken, cover and place in 350° oven for 30 minutes. Add uncooked rice, stirring it throughout the chicken and sauce. Cover and cook for 30 minutes more. Garnish with green peas and strips of pimiento. Yield: 4 servings

Rose Hamovit

BARBECUE BAKED CHICKEN

1 fryer, cut up
Salt, pepper and garlic salt to taste
½ cup grape jam
½ cup barbecue sauce

Season chicken. Mix jam and barbecue sauce and dip chicken in mixture. Place chicken in lined roasting pan and bake at 350° for 1 - 1½ hours. Yield: 4 servings

Jackie Lewis

CHICKEN ALMOND

3 cups cooked chicken, cut in 1" slices
3 Tbsps. oil
2 cups celery, cut diagonally in 1/2 " pieces
2 cups Chinese pea pods
3 cups chicken soup
3 Tbsps. soy sauce
4 Tbsps. cornstarch
1/2 cup water
2 - 20 oz. cans Chinese mixed vegetables
1/2 cup whole blanched almonds
1 tsp. accent

Brown chicken in hot oil until golden. Add celery, pea pods, soup and soy sauce. Cook 5 minutes. Mix cornstarch and water and add to chicken mixture. Simmer gently until thickened. Add vegetables, almonds and accent and simmer until heated through. Do not overcook. Serve over Chinese noodles. Yield: 4 - 6 servings

Joanne Fisher

CHICKEN AMBASSADOR

6 chicken breasts or parts
1 tsp. salt
1/2 tsp. pepper
Paprika
1 stick parve margarine
2 - 4 oz. cans mushrooms (whole or sliced), drained or 1/2 lb. fresh mushrooms
1/4 cup chopped green onions, optional
2 Tbsps. flour
1 cup consomme (chicken bouillon)
2 - 3 Tbsps. Sherry
15 oz. can artichokes, drained

Season chicken with salt, pepper and paprika. Brown chicken in margarine until golden on all sides. Remove chicken to casserole. Combine mushrooms, onions and flour in pan and blend in consomme and Sherry. Allow to simmer slightly for 5 minutes. Arrange drained artichokes over and around chicken. Pour sauce over all. Bake at 350° for 45 minutes - 1 hour until sauce is bubbly. Yield: 6 servings

Harriet Aaronson
Connie Zeisman

CHICKEN STUFFED APPLES

6 large baking apples
2 cups crushed dry cereal
1 cup finely chopped, cooked chicken
1/3 cup English walnuts, chopped
1 Tbsp. sugar
Salt, a dash
3 Tbsps. chicken fat (schmaltz)
1 cup cold water
1 Tbsp. lemon or pineapple juice

Wash and core apples. Combine crushed cereal with diced chicken, nuts, sugar and salt, reserving 3 Tablespoons of cereal for topping. Fill holes in apples with this mixture and place in shallow baking dish. Add schmaltz, water and fruit juice to pan. Bake at 350° for 30 - 45 minutes or until apples are tender. Baste with sauce in pan. Remove from oven and top with cereal. Yield: 6 serving

Francis Himelhak

BREAST OF CHICKEN IN WHITE WINE

6 whole chicken breasts, split
¼ lb. parve margarine
1 cup finely chopped onion
¼ lb. small mushrooms washed
2 cloves garlic, crushed
¼ cup unsifted all-purpose flour
¼ tsp. salt
¼ tsp. pepper
¼ tsp. dried thyme leaves
10½ oz. can chicken broth
2 chicken bouillon cubes
1 cup Sauterne wine

Wash chicken and dry on paper towels. Remove skin and gently brown in hot margarine in a 5 quart Dutch oven which has a tight fitting lid. Remove chicken as it browns. Combine onion, mushrooms and garlic, saute and stir for 5 minutes. Remove from heat. Combine flour, salt, pepper and thyme. Stir into onion mixture. Gradually stir in chicken broth and crumble in bouillon cubes. Stir and bring to boiling. Reduce heat and add wine. Add chicken to wine mixture and bake covered at 400° for 30 minutes. Yield: 6 servings

Janice Goldstein

CHICKEN BREASTS IN RED WINE

6 chicken breasts
¼ cup parve margarine
1 onion, sliced
1 clove of garlic, minced
2 Tbsps. flour
½ tsp. salt
¼ tsp. pepper
1 chicken bouillon cube
1 cup hot water
⅓ cup red wine
12 small cooked potatoes

Saute chicken breasts in margarine until browned. Add onion and garlic and simmer for 10 minutes. Combine flour, salt and pepper in small bowl. Dissolve bouillon cube in hot water and add to flour mixture. Pour flour mixture over chicken and cover with foil. Bake at 350° for 60 minutes. Add wine and potatoes and bake uncovered until heated through. Yield: 6 servings

Sonia Krost

CHICKEN CACCIATORE

4 - 5 lb. broiler chicken
½ cup salad oil or chicken fat
1 medium onion, sliced
Few grains hot red pepper
1 tsp. salt
1 tsp. chopped parsley
2 cloves garlic, minced
2 bay leaves
2 Tbsps. wine vinegar
½ cup water
¼ cup chopped olives
4 oz. can mushrooms

Brown chicken in oil and add onion, pepper, salt, parsley, garlic and bay leaves. Cover and simmer 10 minutes. Add vinegar, water, olives and mushrooms. Cover and simmer 30 minutes. Serve with steamed rice. Yield: 5 servings

VARIATION: A small can of tomato paste (6 ozs.) may be added. Stuffed or regular olives may be used.

Robin Glasser

CAPON OR CHICKEN CERISE

2 chickens or capons, quartered
Flour seasoned with salt, pepper and a few grains ginger - enough to coat chicken
Oil - enough for frying
¼ cup chicken soup
3 Tbsps. grated onion

Dredge fowl with seasoned flour and saute in oil until golden brown or place fowl under broiler and brown. Place chicken in 1 layer in large baking pan. Add chicken soup and grated onion and bake at 325° for 1 hour.

CERISE SAUCE:

1 grated onion
2 Tbsps. chopped parsley
2 Tbsps. chopped green pepper
2 Tbsps. cornstarch
16 oz. can black cherries, with juice drained and reserved
4 Tbsps. sugar
½ cup chicken soup
½ cup Port wine
½ tsp. red food coloring
½ cup Cherry Heering liquer

Saute onion, parsley and green pepper. Add cornstarch dissolved in cherry juice. Add sugar and chicken soup and simmer while stirring constantly until thickened. Add Port wine, food coloring and Cherry Heering and cook until thick. Add cherries and simmer for a few more minutes. Serve sauce separately. Yield: 8 servings

Celia Farb

CHICKEN PARISIAN

4 fryer breasts
8 oz. jar red currant jelly
½ cup water
⅛ cup lemon juice
1 Tbsp. Worcestershire sauce
1½ tsps. cornstarch
1½ tsps. salt
¼ tsp. pepper

Place chicken flat in baking dish. Combine the rest of ingredients in a saucepan and bring to a boil. Simmer 5 minutes, stirring constantly. Pour sauce over chicken and bake at 450° for 15 minutes. Reduce heat to 375° for an additional 45 minutes. Baste frequently. Yield: 4 servings

Ryva Reckles

GOLDEN NUGGET CHICKEN

1 fryer, cut up
½ cup parve margarine
1 Tbsp. instant minced onion
1 tsp. soy sauce
16 oz. (1 lb.) can peach halves, drained with ½ cup syrup reserved
Chopped parsley

Arrange chicken in baking pan. Melt margarine in saucepan and stir in minced onion, soy sauce and peach syrup. Heat to boiling and pour over chicken. Bake in 350° oven for 1½ hours or until done. Baste frequently and turn once. Place drained peach halves around chicken during last 10 minutes of baking. When serving, sprinkle with parsley if desired. Yield: 4 servings

Sandra Marcoe

CHICKEN CHOW MEIN

½ cup parve margarine
5 cups chicken, cooked and cut into thin strips
2 cups chopped onion
6 cups diced celery
1 Tbsp. salt
¼ tsp. monosodium glutamate
½ tsp. pepper
3½ cups hot chicken broth
3 - 1 lb. cans fancy mixed Chinese vegetables, drained

Thickening:

¼ cup cold water
¼ cup cornstarch
4 tsps. soy sauce
2 tsps. sugar

Melt margarine in skillet. Add chicken and onion and cook for 5 minutes. Add celery, salt, monosodium glutamate, pepper and hot broth. Cover and cook for 10 minutes. Add Chinese vegetables. Mix thoroughly and heat to boiling point. Combine thickening ingredients and add to chicken mixture. Stir lightly and cook for 2 minutes. Serve over chow mein noodles. Yield: 10 servings. This is great for a large buffet.

Inez Backer

CHICKEN MARENGO

2 fryers, cut up
Salt and pepper, to taste (or use seasoned salt)
Flour - 1 cup or enough to dredge chicken
Parve margarine - enough to saute chicken
2 Tbsps. flour
2 Tbsps. parve margarine
1 cup soup stock
4 oz. can sliced mushrooms
2 - 3 small fresh tomatoes, cut up
Sliced green olives, as desired
¼ cup White wine
Almonds

Sprinkle fryers with seasonings and dredge with flour. Saute in heavy skillet until done, remove from pan, place on platter and keep warm. In same skillet make a brown sauce using flour, 2 Tablespoons margarine and soup stock. Add mushrooms, tomatoes, olives and wine to brown sauce and simmer for 10 minutes. Pour over chicken and serve with Chinese noodles in center and cooked peas over chicken. Toss browned almonds on top and enjoy this very appetizing combination. Yield: 6 servings

Reva Shapiro

CHICKEN MOZELLE

6 chicken breasts
1 stick parve margarine
½ cup guava jelly
3 oz. can frozen orange juice concentrate

Saute chicken breasts in margarine. Make a sauce of the jelly and orange juice concentrate. Put chicken in a shallow baking pan and baste with some of the sauce. Bake uncovered at 325° for one half hour or until done. Baste occasionally with the remaining sauce. Serve with curried rice.Yield: 6 servings

Mozelle Barg

CHICKEN CURRY

3 Tbsps. peanut oil
2 lb. frying chicken, cut up
2 cups chopped onion
1 cup chopped celery
2 cloves garlic, crushed
2 cups apples, pared and diced
1 lb. can whole tomatoes
10½ oz. can condensed chicken broth
2 Tbsps. sugar
1 Tbsp. curry powder
1½ tsps. salt
1 tsp. ground ginger
Cayenne pepper, a dash
3 Tbsps. flour
2 Tbsps. flaked coconut
Hot cooked rice

Heat oil in Dutch oven. Add chicken and brown on all sides. Remove chicken and set aside. Add onion, celery and garlic to Dutch oven. Cook and stir on medium-high heat for 5 minutes. Stir in apples, tomatoes, chicken broth, sugar, curry powder, salt, ginger and cayenne pepper. Bring to a boil and then reduce heat to low. Add chicken, cover and cook for 45 minutes or until chicken is tender. Remove chicken and keep warm. Gradually blend ½ cup broth mixture into flour. Pour into remaining mixture and add coconut. Cook uncovered on high heat for 5 - 7 minutes. Stir occasionally until sauce thickens. Serve over rice. This dish is especially good if served with slivered almonds, flaked coconut, raisins or chutney. Yield: 4 servings

Connie Zeisman

ORANGE BAKED CHICKEN

1 - 2 chickens, cut up
Flour
Salt and pepper
Parve margarine
2½ Tbsps. orange marmalade
1 cup orange juice
1 cup dry Red wine
Oregano

Season chickens and dip in flour. Brown in hot margarine. Place chicken in casserole. Heat marmalade, add orange juice and wine. Pour over chicken. Sprinkle with oregano. Cover and bake at 350° for 1 hour or until tender. If necessary, sauce may be thickened with flour. This is a very delicious recipe which is easy to prepare. Yield: 3 - 6 servings depending on number and size of chickens.

Bess Shapiro

OVEN FRIED CHICKEN

2½ - 3 lb. broiler-fryer, cut up
½ cup parve margarine
2 cups crushed potato chips
¼ tsp. garlic, minced
Salt and pepper, a dash, optional

Dip chicken pieces in margarine and then in chips which have been mixed with garlic, salt and pepper. Place pieces skin side up and not touching in greased casserole. Sprinkle with remaining crushed chips and bake at 375° for 1 hour or until done. Don't turn. Yield: 4 servings

Libbie Garner

CHICKEN VALENCIA

Orange Sauce:

3 cups orange juice
1 Tbsp. lemon juice
½ cup sugar blended in 4 Tbsps. flour
Grated rind of 2 oranges
2 oranges, sliced
Orange food coloring

Combine above ingredients in saucepan and cook for 10 - 15 minutes until thickness of gravy. Stir often so it doesn't burn. Add food coloring to desired color and put aside.

Chicken:

2 fryers, cut up
Salt and pepper to taste
Paprika, heavy sprinkling
Parve margarine, enough to dot

Place fryers in large baking pan. Season and dot with margarine. Bake in 350° oven for 20 minutes. Baste and top with orange sauce. Continue baking and baste several times until chicken is done — about 1 more hour. Yield: 4 servings

Sonia Raizes

CREOLE CHICKEN GUMBO

6 Tbsps. parve margarine
6 Tbsps. flour
1 cup chopped onion
1 cup chopped celery
1 chopped green pepper
1 garlic button
1 large or 2 small fryers, cut up
6 cups soup stock (chicken bouillon may be used)
1 pod red pepper
½ tsp. thyme
1 bay leaf
2 Tbsps. chopped parsley
Salt, to taste
1 Tbsp. file gumbo

In a *heavy* pot make a dark roux of margarine and flour. Stir until it is the color of a dark walnut. Add onion, celery, green pepper and garlic. Mix in fryers, stirring until all are coated with the roux. Add the rest of the ingredients except the file gumbo. Cook 1½ - 2 hours or until chicken will fall off bones. Discard bones, cut up chicken into bite size pieces. Put back in broth and add the file gumbo. Simmer for 5 - 10 minutes and serve over rice or serve plain. Yield: 4 servings

Marlene Rosenthal

CHICKEN AND RICE

1 cup regular rice
1 fryer, cut up
Salt and pepper
2½ cups onion soup (canned, diluted)

Pour rice into long shallow baking dish. Season chicken and place on top of rice. Pour soup over the chicken, cover with foil and bake at 350° for one hour. Remove foil and brown as desired. Yield: 4 servings

Bessie Kaufman

CHICKEN BREASTS WITH RICE

6 oz. box wild and long grain rice (or 6 oz. box wild rice)
2½ cups onion soup (canned, diluted)
1 Tbsp. parve margarine
Breasts from 2 - 3 fryers

Mix rice, spices in box of rice, hot onion soup and margarine. Place in casserole and put *lightly seasoned* chicken breasts on top. (Casserole should be large enough for breasts to be placed in single layer on top of rice.) Cover tightly with foil and bake at 350° for 1 hour. Yield: 4 - 6 servings

Ann Shoss

TANGY CHICKEN

18 oz. jar apricot preserves
8 oz. bottle Russian dressing
1 env. onion soup mix
1 fryer, cut up

Combine preserves, dressing and soup mix. Dip and coat chicken in this mixture. Place on foil-lined pan and bake uncovered at 375° for 1 hour. For crisper chicken, place under broiler for 10 minutes after baking. Yield: 3 - 4 servings

Sandy Rosen

CORNISH HENS

4 Cornish hens
Seasoned salt
Pepper
Paprika
5 Tbsps. orange marmalade
8 ozs. orange juice

Wash hens inside and out and dry well. Season with seasoned salt, pepper and paprika and refrigerate overnight. Rub orange marmalade over all the hens — inside and out. Pour orange juice over all. Bake uncovered at 350° for 45 - 60 minutes in 9''x 13'' baking pan. Yield: 4 servings

Harriet Aaronson

CHICKEN HAMANTASCHEN
(Poppy Seed Puffs)

½ cup water
¼ cup vegetable shortening
½ tsp. salt
½ cup sifted all purpose flour
2 eggs
1 Tbsp. poppy seed

Combine water and shortening in saucepan. Place over medium heat until shortening melts and mixture comes to a boil. Stir in salt and flour at once, beating vigorously until mixture comes together in a ball. Remove from heat and cool mixture for 2 minutes. Add eggs one at a time, beating well after each addition and continue beating until eggs are thoroughly incorporated and mixture is no longer shiny. Beat in poppy seed. Spoon dough into 6 mounds on greased baking sheet and shape into 2'' triangles. Bake at 400° for 10 minutes; reduce heat to 350° and continue baking for 25 - 30 minutes until puffs are golden brown and no beads of moisture are visible on surface. Cut off tops of puffs, following the triangle outline of the base. Remove any loose, soft dough from the inside.

Chicken Filling:

1 broiler-fryer, cut up
1 onion, sliced
2 celery tops
2 bay leaves
1½ tsps. salt
1 tsp. monosodium glutamate
¼ tsp. pepper
2 cups water
4 Tbsps. chicken fat
5 Tbsps. flour
3 oz. can sliced mushrooms, drained
¼ cup diced pimiento
2 Tbsps. Sherry

Place chicken, onion, celery tops, bay leaves, salt, monosodium glutamate and pepper in kettle. Add water and bring to a boil. Reduce heat, cover and cook over low heat for 1 hour until chicken is tender. Remove chicken pieces and strain broth, discarding the vegetables. Reserve 1½ cups broth. Remove meat from bones and cut into small pieces. Melt chicken fat in saucepan and stir in flour to form a smooth paste. Gradually stir in reserved chicken broth. Cook over medium heat, stirring constantly, until broth thickens and comes to a boil. Stir in chicken, mushrooms, pimiento and Sherry. Cook until mixture is heated through. Spoon into hamantaschen shells and replace tops over filling. Yield: 6 servings

Connie Zeisman

SCHMALTZ

Fat and fatty skin from chicken **1 onion, cut up**

Remove all fat and extra fatty skin from chicken. Cut into small pieces, put in frying pan, cover and cook over low heat. Stir often. When the pieces of skin start browning and become crisp, add the cut-up onion. Keep pan uncovered and stir onion frequently until it is brown. Remove pan from heat. Strain and remove fat, onion and cracklings (crisp, browned pieces of chicken skin) from schmaltz. Cool schmaltz and refrigerate.

Bessie Wisenberg

MOCK SCHMALTZ

1 cup canned vegetable shortening
1 cup cooking oil
1 large onion, grated
2 carrots, grated

Combine and simmer all ingredients until onion and carrots are done — about 15 minutes. Strain, removing vegetables. When cool, the Mock Schmaltz will solidify.

Helen Levy

ROAST DUCK WITH ORANGE GLAZE

4 lb. duck
Salt and pepper to taste

Glaze:
1/2 - 3/4 of 10 oz. jar orange marmalade
1/4 cup orange juice

The most difficult part of preparing a duck is cleaning it. Be sure and do a good job! Season with salt and pepper. Place duck on a rack in a roaster pan and bake at 325° for 2 hours. It is not necessary to baste duck. During the cooking period, prick the skin around the tail (put a mit on your hand in case grease splatters), and the fat will drain off and self-baste the duck. Remove excess fat as the duck bakes. It will be done when the leg joint moves loosely and the leg meat feels soft. Cook completely. Mix glaze ingredients and heat. Pour over duck during last 30 minutes of roasting time. Yield: 3 adult servings

Joan Katz

ROAST TURKEY I

Have turkey at room temperature. Clean and wash by rubbing baking soda over the skin. Rinse very quickly and thoroughly. All grease and oil are removed by the baking soda. Clean inside of fowl thoroughly. Dry the inside by stuffing several towels inside to absorb moisture. Remove towels and add dressing, but do not pack the dressing in too tightly. Sew up or skewer openings. Tie the drumsticks securely so they are close to the body of the turkey. Brush the skin with melted parve margarine. With its breast up, place turkey in uncovered roasting pan - the broiler pan of the oven is perfect for this. Bake at 300° according to the chart below:*

10 - 12 lbs.	25 minutes per lb.
14 - 16 lbs.	20 minutes per lb.
18 - 20 lbs.	16 minutes per lb.
20 - 25 lbs.	16 minutes per lb.

**This method is used with an electric oven. It is not necessary to baste turkey during baking time.*

Sidney Pozmantier

ROAST TURKEY II

Turkey should be at room temperature. After rinsing the turkey and patting it dry, season as desired. If stuffing the turkey allow for expansion by stuffing loosely . . . from ¾ cup - 1 cup of stuffing per pound of turkey. When not stuffing, generously rub salt and pepper in cavities and for added flavor put cut up celery, carrots, onions and parsley in cavities. With breast up, place turkey on a rack in a shallow pan — a broiling pan is fine — at 325°. Put a foil tent (loosely placed) over fowl and remove it during the last 30 minutes of roasting so the turkey will brown nicely. Baste turkey frequently with parve margarine and pan drippings. To insure proper cooking time, use a meat thermometer inserted in the fleshy part of the fowl. The chart below may be used as a guideline in roasting turkey. Turkeys that are not stuffed will require 30 minutes less cooking time.

6 lbs.	3 hours
8 lbs.	3½ hours
12 lbs.	4½ hours
16 lbs.	5½ hours
20 lbs.	6½ hours

Sidney Pozmantier

BREAD DRESSING
(For Chicken, Turkey Or Capon)

16 slices day old bread (or older)
1 medium onion, diced
2 - 3 stalks celery and leaves, diced
1 tsp. parsley
⅓ cup margarine, parve
Salt and pepper, to taste
1 - 1½ tsps. poultry seasoning
3 - 4 eggs, beaten

Place bread in cold water. Squeeze water out so bread is not soggy and full of water. Measure 4 cups of this bread. Saute bread, onion, celery and parsley in margarine, adding more margarine if necessary. Stir constantly until onions and celery are tender but not brown. Remove from stove and cool about 5 minutes. Add salt, pepper, poultry seasoning and eggs. Mix well and stuff fowl. This recipe will stuff a 4 - 5 lb. fowl.

Sandi Cohen

CORNBREAD DRESSING

Substitute 2 cups cornbread crumbs* for 8 slices of bread in Bread Dressing recipe. Cooked, chopped up gizzards and livers may be added for an extra delicious tasting dressing. It may be necessary to add an additional egg or two so the dressing will be moist. Allow 1 cup of stuffing for each pound of turkey.** Double or triple recipe as necessary.

***Cornbread:**

1 cup yellow corn meal
1 cup flour, sifted
¼ cup sugar
4 tsps. baking powder
½ tsp. salt
1 egg
1 cup parve milk or water
¼ cup parve margarine

Sift dry ingredients into a bowl and add egg, milk or water and margarine. Beat with a rotary beater until smooth — about 1 minute. Bake in a greased 8'' square pan at 425° for 20 - 25 minutes.

***Dressing may also be baked in oven. Place in a 2 or 3 quart casserole and bake at 350° for 30 - 45 minutes.*

Sidney Pozmantier

DRESSING WITH CORNFLAKES

2 potatoes, grated
2 onions, grated
1 stalk celery, grated
2 carrots, grated
2 eggs, beaten
Seasoned salt
Pepper
4 - 5 Tbsps. schmaltz (chicken fat)
1 large box cornflakes, crushed (10 oz.)

Combine potatoes, onions, celery and carrots. Add 2 eggs, seasoned salt, pepper and schmaltz. Mix in cornflakes and stuff chicken or bake in separate pan at 375° for 45 minutes.

Kate Albert

RICE DRESSING

2 cups converted rice, cooked according to pkg. directions
3 large onions, minced
4 large celery ribs, minced
1 green pepper, minced
Turkey liver and gizzard, cooked and ground
½ cup parve margarine
1 Tbsp. salt
1 Tbsp. poultry seasoning
2 eggs, beaten until frothy
1 cup chopped pecans
½ cup chopped parsley
1 cup mushrooms, sliced and sauteed in parve margarine

While rice is cooking, saute onions, celery, pepper, liver and gizzard in margarine until done. Grind up liver and gizzard and return to onion mixture. Mix in seasonings, add rice and fold in beaten eggs, mixing well. Add nuts, parsley and mushrooms and bake in a greased, 3 quart casserole at 350° for 25 minutes or stuff turkey and bake for 30 minutes. This dressing tastes very much like wild rice and is much less expensive! It may be frozen and then baked at a later date. Yield: 12 - 15 servings

Sidney Pozmantier

Cakes, Cookies, Desserts, Pies



Cakes, Cookies, Desserts, Pies

TABLE OF CONTENTS
CAKES, COOKIES, DESSERTS, PIES

CAKES

Apple Cake (Parve) 121
Apple Cake Squares* 121
Applesauce Cake (Parve) 121
Apple Walnut Ring Cake 122
Aunt Dora's Banana Cake (Parve) 122
Banana Spice Cake 122
Bella's Booze Cake* 123
German Bundt Cake 123
Orange Buttermilk Cake 124
Lemon Lady-Finger Cake 124
Carrot Cake I* 124
Carrot Cake II* 125
Date Cake 125
Brown Crumb Cake 125
Blueberry Crumb Cake 126
Lemon Cheese Cake 126
Cheese Cake 127
Parve Cake 127
Pear Cake (Parve) 127
Chocolate Sheet Cake 128
Never Fail Chocolate Cake 128
Chocolate Cake 129
Chocolate Chipper Cake 129
Milky Way Cake 129
Helen's Birthday Cake* 130
Wacky Cake (Parve) 130
Satan's Velvet Robe Cake 131
Chocolate Ice Box Cake I 131
Chocolate Ice Box Cake II 132
Coconut Fudge Cake 132
Heavenly Hash Cake 133
Easy Coffee Cake 133
Jewish Coffee Cake 134
Low Cholesterol Coffee Cake ... 134
Coffee Cake* 135
Poppy Seed Cake 135
Marshmallow Cake 136
Oatmeal Cake* 136
Heavenly Honey Cake (Parve) . 137
Honey Cake I (Parve) 137
Honey Cake II (Parve) 137
Chocolate Honey Cake (Parve)* 138
Eretz Israel Honey Cake 138
Orange Honey Date Cake (Parve)* 139
Nut Cake* 139
Super Rum Cake* 140
Black Walnut Vanilla Wafer Cake 140
Sponge Cake (Parve) 140
Spice Cake* 141
My Favorite Lemon Cake* 141
Prune Cake* 142
Angel Flake Pound Cake 142
Sour Cream Pound Cake 142
Brandy Pound Cake 143
Chocolate Chip Pound Cake ... 143
Chocolate Pound Cake 143
Apricot Meringe Torte 144
Viennese Torte* 144
Nut Torte 144
Huguenot Torte 145
Seafoam Frosting 145

COOKIES

BARS

Blonde Banana Brownies (Parve) 146
Brownies I 146
Brownies II 146
Can't Be Beat Brownies 147
Marshmallow Brownies 147
Mint Brownies 147
Chewy Butterscotch Bars 148
English Toffee Bars 148
Frosty Fruit Bars (Parve) 148
Lemon Bars Deluxe 149
Luscious Dessert Cookies 149
Orange Squares 149
Toll House Squares 150
Oatmeal Squares 150
Seven Layer Cookie 150
Vanilla Chocolate Squares ... 151
Mandel Brodt I (Parve) 151
Mandel Brodt II (Parve) 152
Mandel Brodt III (Parve) 152
Cherry Mandel Bread (Parve) 152
Date Nut Mandel Brodt 153

**Each of these cakes has an icing or glaze recipe included.*

DROP COOKIES
Brown Sugar Cookies I 153
Brown Sugar Cookies II (Parve) 153
Kichel (Parve) 154
Meringue Kisses (Parve) 154
Coconut Mounds 154
Thin Oatmeal Cookies 154
Divine Pecan Drops 155
Jelly Sand Tarts 156
FILLED COOKIES AND STRUDEL
Apple Roll (Parve)..... 155
Fluden (Parve)..... 156
Hamantashen Cookie Dough.. 156
Hamantashen Cream Cheese Dough 156
Hamantashen Old Fashioned . 157
Fillings For Hamantashen.... 157
Vienna Cream Cheese Cookies 158
Cheese Dough and Jelly Cookies 158
Strudel I..... 159
Strudel II 159
Apple Strudel..... 160
Apricot Strudel 161
Pecan Tassies..... 161
ROLLED, SHAPED COOKIES
Bachelor Buttons 161
Butter Balls 162
Roll-Away Chocolate Balls ... 162
Chocolate Chip Crescents..... 162
Sand Tarts or Crescents..... 162
Vienna Crescents..... 163
Heizenblozen (Snot Balls) (Parve) 163
Pecan Crunch Cookies 163
Taiglach (Parve) 164
Poppy Seed Cookies I..... 164
Poppy Seed Cookies II (Parve) 165
UNBAKED COOKIES
Laurie's Quick Chocolate Balls 165
Coconut Balls 165
No Bake Brownies 166
Rum Balls 166
Pecan Raisin Quickies 166
CHOCOLATE DESSERTS
Frozen Chocolate Charlotte... 167
Maxine's Chocolate Dessert... 167
Chocolate Fondue 167
Chocolate Mousse I..... 168
Chocolate Mousse II..... 168
Easy Chocolate Mousse 168
Chocolate Quad..... 168
Chocolate Smoothie..... 169
DESSERTS THAT ARE DIFFERENT
Sunny Fritters 169
Butterfly Pudding..... 169
Banana Souffle 170
Burgundy Pudding (Parve).... 170
Rice Pudding..... 170
Lemon Cake Pudding..... 171
Frozen Cappucino..... 171
Danish Puff 171
Grasshopper Souffle 172
Trifle..... 172
Caramel Custard..... 173
REFRIGERATOR-FREEZER DESSERTS
Frozen Banana Dessert 173
Pineapple Fluff 173
Glidat Egosim 174
Fruited Sherbert Balls..... 174
Strawberry Delight Dessert 174
Cream Puff Dessert..... 175
Orange-Pineapple Sherbert 175
Sorbet 175
PIES
Magic Pie Crust (Parve)..... 176
Vanilla Wafer Pie Crust 176
Blueberry Cheese Pie 176
Cheesecake Pie..... 176
Cherry Cheese Pie I 177
Cherry Cheese Pie II..... 177
Lemonade Chiffon Pie 177
Lois' Fluffy Chiffon Pie..... 178
Caribbean Fudge Pie 178
Chocolate Mint Pie..... 178
Chocolate Coconut Cups..... 179
Coconut Meringue Pie 179
Tropical Fruit Salad Pie 179
Pecan Pie I (Parve)..... 180
Pecan Pie II..... 180

***A pie crust recipe is included with this pie.*

Southern Pecan Pie (Parve)** .. 180
Jill's Easy Fresh
Strawberry Custard Pie** 181
French Strawberry Pie 181
Keylime Pie** 182
Millionaire's Pie 182

***A pie crust recipe is included with this pie.*

APPLE CAKE
(Parve)

2 cups sugar
3 cups Golden Delicious apples, peeled and chopped or grated fine
2 eggs
1 cup oil
2 cups flour
1 tsp. salt
1 ½ tsp. soda
2 tsps. vanilla
1 cup chopped nuts

Pour sugar over apples and let stand 20 minutes. Mix the remaining ingredients and add apples. Bake in 9''x 13'' greased and floured pan at 350° for 1 hour. Yield: 10 - 20 servings. This tasty cake is easy to make, freezes well and is parve.

Helen Brounes
Maxine Cohen
Rosalie Goldberg
Kate Prince

APPLE CAKE SQUARES
(With Glaze)

2½ cups sifted flour
1 tsp. baking soda
2 tsps. baking powder
½ tsp. nutmeg
1 tsp. cinnamon
1 cup softened margarine
2 cups sugar
2 eggs
4 cups chopped, pared, tart green apples (peeled)
¾ cup chopped nuts

Sift flour with soda, baking powder and spices and set aside. Cream margarine with sugar until light. Add eggs and beat until very light and fluffy. Beat in flour mixture just until combined. Gently fold in apples and nuts. Pour into 13'' x 9''x 2'' greased and floured pan and bake at 350° for 1 hour or until top springs back when pressed with fingertip. Meanwhile make glaze as follows:

1 cup confectioners' sugar
1 Tbsp. unsalted margarine
1 Tbsp. light corn syrup
1 Tbsp. milk

Combine ingredients and pour over warm cake. Our tester termed this an excellent cake for a special company dinner.

Janice Goldstein

APPLESAUCE CAKE
(Parve)

2 cups sugar
1 cup all-vegetable shortening, canned
2 eggs
3 cups flour
1 tsp. cinnamon
1 tsp. soda
1 tsp. allspice
1 tsp. nutmeg
1 can applesauce (2 cups)
1 cup chopped pecans
2 cups raisins
1 tsp. vanilla

Cream sugar and shortening and add eggs. Sift together dry ingredients and add. Mix in applesauce and lastly nuts, raisins and vanilla. Pour into 9'' greased and floured tube pan and bake at 300° for 1½ hours.

Lilly Serchuk

APPLE WALNUT RING CAKE

1 cup butter or margarine
2 cups sugar
3 eggs
3 cups sifted flour
1½ tsps. baking soda
½ tsp. salt
1 tsp. cinnamon
¼ tsp. mace
2 tsps. vanilla
3 cups chopped apples (peeled)
2 cups chopped walnuts (or other nuts)

Cream butter and sugar until fluffy. Add eggs, one at a time, beating well after each addition. Mix and sift the flour, baking soda, salt, cinnamon and mace. Add gradually. Stir in vanilla, apples and nuts. The batter will be stiff. Spoon into greased and floured 10'' tube pan. Bake at 325° for 1½ hours. Let cool in pan for 10 minutes. Remove to rack. This delicious cake freezes well and is parve if parve margarine is used.

Edith Bell

AUNT DORA'S BANANA CAKE
(Parve)

¾ cup canned vegetable shortening
2¼ cups sugar
3 eggs, beaten
1½ cups mashed bananas
Juice of 1 lemon
½ tsp. vanilla
1 cup chopped nuts
1½ tsps. baking soda
6 Tbsps. warm water
2¼ cups flour
¾ tsp. salt

Cream the shortening and sugar. Add the beaten eggs. Mix in the mashed bananas, lemon juice, vanilla and nuts. Dissolve the baking soda in the warm water and add to the batter. Add the flour mixed with the salt. Pour into 10'' greased and floured tube pan. Bake at 350° for 1 hour.

Doris Kalmans
Barbara Selzer

BANANA SPICE CAKE

½ cup brown sugar
¾ cup sugar
½ cup all-vegetable shortening (canned)
2 eggs
2 cups flour
1 tsp. salt
2½ tsps. baking powder
1 tsp. cinnamon
¼ tsp. baking soda
A pinch of ginger
A pinch of allspice
⅓ cup sour milk (or add 1 tsp. vinegar to ⅓ cup sweet milk)
2 large ripe bananas, mashed
1 tsp. vanilla

Beat the sugars and shortening well. Add the eggs, one at a time. Sift the flour and dry ingredients and add alternately with the sour milk, beginning and ending with the dry ingredients. Mix in mashed bananas and vanilla and blend well. Bake in 2 - 9'' greased and floured cake pans at 350° for 45 minutes.

Connie Zeisman

BELLA'S BOOZE CAKE
(With Butter Frosting)

1½ cups raisins
2 cups water
½ cup all-vegetable shortening (canned)
¾ cup sugar
1 egg
1½ cups sifted flour
1 tsp. baking soda
½ tsp. ground cloves
½ tsp. nutmeg
¼ tsp. allspice
½ tsp. salt
1 cup chopped walnuts
2 Tbsps. Bourbon

Cover raisins with 2 cups water and simmer uncovered for 20 minutes. Drain, reserving ¾ cup cooking liquid. (Cool liquid as it will be used in cake.) Cream shortening and sugar together and beat in egg. Sift together flour, soda, spices and salt. Blend into creamed mixture alternately with reserved raisin liquid. Stir in raisins, chopped nuts and Bourbon. Pour into 2 greased and floured 8'' cake pans. Bake at 350° for 25 minutes.

Frosting:

¼ cup butter
1 egg, slightly beaten
3 cups confectioners' sugar
1 Tbsp. Bourbon

Cream butter and gradually beat in sugar alternately with egg and Bourbon. Frost cooled cake.

Note: If parve margarine is substituted for butter in frosting, this will be a parve cake.

Connie Zeisman

GERMAN BUNDT CAKE

1 cup butter (not margarine)
1 cup sugar
1 cup confectioners' sugar
4 eggs, separated
1 tsp. vanilla
1 tsp. almond extract
3 cups cake flour
2 tsps. baking powder
Pinch of salt
1 cup milk
Almonds

Have all ingredients at room temperature for 2 - 3 hours before starting cake. Cream butter. Sift the two kinds of sugar together and add to the butter gradually. Add egg yolks, one at a time, and beat until smooth. Mix in the extracts. Sift the flour, baking powder and salt three times and add to the mixture alternating with the milk. Be sure to start and end with the flour mixture. Fold in the stiffly-beaten egg whites. Grease Bundt pan well and imbed an almond in each groove. Pour the batter into the pan and bake at 350° for 1-1¼ hours. Let the cake stand 15 minutes and then very carefully and gently remove it from the pan. Yield: 24 slices

Mozelle Barg

ORANGE-BUTTERMILK CAKE
(With Sauce)

½ cup butter
1½ cups sugar
2 eggs, well beaten
1¼ cups buttermilk
2 cups cake flour
1 tsp. baking powder
⅛ tsp. salt
1 tsp. soda
Grated rind of 2 oranges
½ cup chopped nuts (optional)

Cream butter and sugar and add eggs. Add buttermilk alternately with flour which has been sifted with the baking powder, salt and soda. Add orange rind and nuts. Bake in greased and floured 6''x 10'' loaf pan at 350° for 45 minutes.

Sauce for cake (optional):

While the cake is hot, pour the following over it:

1 cup sugar
Juice of 2 oranges
Juice of 1 lemon

Combine ingredients and bring to a boil. Cook for 5 minutes.

Raye Goldstein

LEMON LADY-FINGER CAKE

3 - 4 pkgs. lady fingers
2 env. unflavored gelatin
1 cup water (¼ cup cold plus ¾ cup hot)
4 eggs, separated
1 cup sugar
2 lemons, juice and rind
1 pt. whipping cream

Arrange lady fingers around edges and bottom of 9'' spring form pan. Dissolve gelatin in ¼ cup cold water and then add rest of ¾ cup hot water. Beat egg yolks, adding sugar gradually. Add lemon juice and rind and cooled gelatin. Fold in stiffly beaten egg whites and then fold in whipped cream. Decorate with lemon slices and refrigerate.

Shirley Getz

CARROT CAKE I
With Orange Glaze

2 tsps. baking soda
⅓ cup buttermilk
4 eggs, separated
2 cups sugar
3 cups flour
½ cup oil
2 tsps. cinnamon
1 tsp. lemon extract
1 cup chopped pecans
3 cups grated carrots

Add the soda to the buttermilk, mix and set aside. Beat egg yolks and add sugar, flour, oil, baking soda and buttermilk, cinnamon, lemon extract, pecans and grated carrots. Blend well after each addition. Beat the egg whites until stiff and fold into the batter. Bake in 9'' greased and floured tube pan for 1 hour at 300°. Pour the following glaze over the cake as soon as it is taken from the oven. Afterwards allow cake to cool in pan:

Glaze:

½ cup orange juice
1 cup sugar
1 tsp. grated orange rind

Heat slightly until sugar is dissolved. Pour over hot cake.

Ruth Bachrach

CARROT CAKE II
With Cream Cheese Frosting

2 cups flour
2 cups sugar
2 tsps. cinnamon
½ tsp. salt
1 tsp. baking powder
2 tsps. baking soda
1½ cups cooking oil
4 eggs
1 tsp. vanilla
3 cups grated carrots

Mix all dry ingredients together. Add oil, eggs and vanilla and blend well. Add carrots and mix well. Bake in 3 - 9", greased and floured cake pans at 350° for 30 minutes or until done.

Frosting:

8 oz. pkg. cream cheese
1 stick butter or margarine
16 oz. box powdered sugar
1 tsp. vanilla
1 cup pecans, chopped

Cream cheese and butter and add sugar, vanilla and pecans. Blend well. Add milk, if necessary, to make a spreadable icing.

Janice Goldstein

DATE CAKE

1 pkg. chopped dates
1 cup boiling water
1½ cups sugar
4 Tbsps. oil
2 eggs
1¾ cups flour
1 tsp. salt
1 tsp. baking soda
1 Tbsp. cocoa
½ cup chocolate bits (optional)
½ cup chopped nuts (optional)

Soak dates in boiling water and put aside. Mix the sugar, oil and eggs. Add the dry ingredients, which have been sifted together. Add the dates and water. Pour into greased and floured 4½"x 8½" loaf pan. Sprinkle the chocolate bits and nuts over the top. Bake at 350° for 1 hour.

Ruth Bachrach
Sylvia Schultz
Rosa Tobin

BROWN CRUMB CAKE

4 cups flour
4 cups brown sugar (2 boxes)
2 tsps. baking powder
2 tsps. baking soda
¼ tsp. salt
1 cup vegetable shortening
2 cups buttermilk
2 eggs
1 tsp. vanilla

Sift all dry ingredients together. Cut in the shortening and put aside 1½ cups of this mixture for the topping. To the rest add the buttermilk, eggs and vanilla and mix well. Pour into greased and floured 13"x 9" and 8"x 8" baking pans. Sprinkle the topping over the batter. Bake at 350° for 30 minutes.

Esther Paine

BLUEBERRY CRUMB CAKE

½ cup butter or margarine
½ cup sugar
1 egg
2 cups flour
3 tsps. baking powder
⅔ cup milk
2 cups blueberries
1 Tbsp. lemon juice
Topping

Cream butter, add sugar and beat until creamy. Add egg and beat until light. Combine flour and baking powder. Add alternately with milk to butter-sugar mixture. Beat well after each addition and begin and end with flour. Pour into greased 13"x 9"x 2" pan. Sprinkle dough with blueberries mixed with lemon juice, then with topping. Bake at 350° for 50 minutes. Serve warm.

Topping Mixture:

⅓ cup sugar
⅓ cup flour
½ tsp. cinnamon
¼ cup butter or margarine

Combine sugar, flour and cinnamon. Mix in butter until crumbly.

Sarah Levy

LEMON CHEESECAKE

Graham Cracker Crust:

⅔ cup finely crushed graham cracker crumbs
2 Tbsps. sugar
⅛ tsp. cinnamon
3 Tbsps. melted butter

Mix crumbs, sugar and cinnamon. Add butter and mix well. Grease a 9" springform pan well. Sprinkle crumbs around sides and press remainder on the bottom. Chill while preparing filling.

Filling:

1 lb. small curd creamed cottage cheese
1 lb. cream cheese
1¼ cups sugar
4 eggs
Grated rind of 1 lemon
Juice of ½ lemon
1 tsp. vanilla
3 Tbsps. cornstarch
3 Tbsps. flour
½ cup melted margarine
1 pt. sour cream

Cream cheeses until light and fluffy. Gradually beat in sugar. Add eggs, one at a time, beating thoroughly after each. Beat in lemon rind, juice and vanilla. Mix cornstarch and flour and blend into cheese mixture. Add margarine and sour cream and mix well. Pour into prepared pan and bake at 325° for 1¼ hours. Turn off heat and leave cake in oven for 2 hours. Cool and refrigerate. Cake shrinks some as it cools. Remove springform pan side. Sprinkle some graham cracker crumbs on top for garnish.

Janice Goldstein

CHEESE CAKE

Crust:

Crumbs of 36 graham crackers
¼ cup melted margarine

Filling:

4 eggs, well beaten
1 cup sugar
1½ tsps. vanilla
24 ozs. cream cheese

Topping:

1 pt. sour cream
2 Tbsps. sugar
1 tsp. vanilla

Combine graham cracker crumbs with margarine, and line the bottom of a spring form pan. Mix filling ingredients on high speed of mixer until well blended. Pour into crust and bake at 375° for 30 minutes. Remove from oven and cool for 10 minutes. Turn oven up to 475°. Mix topping ingredients and spoon over cake, gently spreading over entire surface. Return to 475° oven for 5 minutes. Chill for 24 hours.

Edith Bell
Terry Woskow

PARVE CAKE

1½ cups sugar
1 cup margarine, parve
4 eggs
2 cups flour
1 Tbsp. lemon juice
1 can cherry or blueberry pie filling (21 ozs.)
Confectioners' sugar

Cream sugar and margarine until light and fluffy. Add eggs, one at a time. Add flour at low speed. Add lemon juice and pour into a well-greased and floured 15"x 10"x1" pan. Mark off pieces of cake and put pie filling in center of each. Bake at 350° for 45 - 60 minutes. Sprinkle with confectioners' sugar while warm.

Myrna Zwickel

PEAR CAKE
(Parve)

1 qt. peeled, cubed pears (ripe)
2 cups sugar
1 cup chopped nuts
3 cups flour
½ tsp. nutmeg or cinnamon
½ tsp. salt
2 tsps. soda
1 cup vegetable oil (scant)
1 tsp. vanilla
2 eggs, well beaten

Mix pears, sugar and nuts and let stand about 45 minutes to 1 hour or longer, stirring often to melt sugar and make juice. Sift flour and mix with nutmeg, salt and soda. Add to pear mixture. Add oil and vanilla and then well beaten eggs. Stir by hand until well mixed. Do not use mixmaster. Pour batter into greased and floured 10" tube pan and bake at 350° for 1 hour and 15 minutes.

Rosa Toubin

CHOCOLATE SHEET CAKE

Cake:

2 cups flour
2 cups sugar
½ tsp. salt
1 stick butter
1 cup water
½ cup shortening, all-vegetable (canned)
3 Tbsps. cocoa
2 eggs, well beaten
1 tsp. soda
½ cup buttermilk
1 tsp. vanilla

Icing:

1 stick butter, melted
3 Tbsps. cocoa
1 box Confectioners' sugar, sifted
6 Tbsps. milk
1 tsp. vanilla
½ cup nuts, chopped

Sift flour, sugar and salt into a bowl. Set aside. In a saucepan mix together the butter, water, shortening and cocoa. Bring to a boil and pour over the flour mixture. Mix well and set aside. In another bowl mix the eggs, soda, buttermilk and vanilla. Pour this over the flour-cocoa mixture and mix well. Place cake in a greased and floured 11''x 16'' pan and bake at 350° for 20 minutes. While the cake is baking make the icing by combining the melted butter with the cocoa. Add the sugar alternately with the milk — beginning and ending with the sugar. Mix in vanilla and nuts. Ice the cake immediately after removing it from the oven.

Maxine Cohen
Jackie Fox
Joan Katz

NEVER FAIL CHOCOLATE CAKE

3 cups sifted cake flour
1¼ tsps. baking soda
1¼ cups butter or margarine
3 cups brown sugar, firmly packed
1¼ tsps. vanilla
4 eggs, slightly beaten
4 squares unsweetened chocolate, melted and cooled
1¼ cups milk

Sift flour with soda and set aside. Cream butter until softened, add sugar gradually and beat until light and fluffy. This takes 10 minutes with an electric mixer. Beat in vanilla, then add eggs, one at a time, beating well after each addition. Stir in melted, cooled chocolate. Alternately add flour and milk, beating after each addition until smooth. Begin and end with flour. Pour batter into a well-greased 13''x 9''x 2'' pan. Bake at 350° for 45 minutes or less until cake tests done. Cool on rack in pan for 10 minutes, then turn out onto rack to finish cooling. When cake is cool, sprinkle some powdered sugar on top through a strainer.

Be sure not to overcook this cake as it will be too dry! Use exact size cake pan specified.

Helen Gitter

CHOCOLATE CAKE

1 stick butter or margarine
1 cup sugar
4 whole eggs
1 cup sifted flour
1 tsp. baking powder
8 ozs. chocolate syrup

Cream butter and sugar. Add eggs one at a time, beating well after each addition. Add flour and baking powder. Mix in chocolate syrup. Pour into greased and floured 10''x 13'' pan and bake at 350° for 28 minutes. Cool, remove from pan and ice if desired.

Icing (optional):

½ stick butter
1 cup plus 2 Tbsps. Confectioners' sugar
1 egg
1 square melted chocolate

Cream butter and sugar. Add egg and chocolate.

Evelyn Schorr
Mrs. Jerry Silverman

CHOCOLATE CHIPPER CAKE

2¼ cups flour
1½ cups sugar
1 tsp. soda
1 tsp. salt
1 tsp. vanilla
¾ cup all-vegetable shortening, canned
1¼ cups cold water
2 env. (1 oz. each) semi-sweet chocolate
3 eggs
1 cup (6 oz. pkg.) semi-sweet chocolate pieces
½ cup pecan halves

Combine all ingredients except chocolate pieces and pecan halves. Blend at low speed of mixer until moistened. Beat 2 minutes at medium speed, scraping bowl occasionally. Generously grease bottom only of 13''x 9'' pan and pour in batter, spreading to edges of pan. Sprinkle chocolate pieces and pecan halves over batter. Bake at 350° for 40 - 45 minutes until top springs back when touched lightly in center.

Mrs. Harry Shapiro

MILKY WAY CAKE

8 Milky Way Bars (10c)
2 sticks margarine
2 cups sugar
4 eggs
2½ cups flour
Salt - Pinch
½ tsp. baking soda
1 cup buttermilk
1 tsp. vanilla
1 cup pecans, chopped

Melt Milky Ways in double boiler (sometimes they don't melt easily!). Cream margarine and sugar. Add eggs one at a time. Sift together flour and pinch of salt. Add soda to buttermilk. Add flour and buttermilk alternately to margarine, sugar, egg mixture. Be sure to begin and end with flour. Mix in Milky Ways and beat well. Add vanilla and pecans and pour into greased and floured angel food cake pan. Bake at 350° for 1 hour to 1 hour and 15 minutes.

Sidney Pozmantier

HELEN'S BIRTHDAY CAKE

3 large eggs
1 cup sugar
5 Tbsps. water
1 tsp. vanilla
¾ cup flour
¼ cup cocoa
1 tsp. baking powder
¼ tsp. salt
1 qt. vanilla ice cream, softened
Gum drops

Beat the eggs until thick. Gradually beat in the sugar. Beat in the water and vanilla all at once. Sift dry ingredients together and beat in all at once. Pour into greased and floured jelly roll pan. Bake at 375° just until cake tests done — about 12 minutes. Loosen with spatula and turn out on tea towel dusted with confectioners' sugar. Roll up with towel. When cool, unroll, spread with softened ice cream. Reroll, frost with chocolate frosting, decorate with gum drops to look like a log with flowers, leaves and mushrooms on it. Place in freezer until serving time. Cut with a sharp knife.

Chocolate Icing:

⅓ cup butter or margarine
3 cups confectioners' sugar, sifted
3 squares unsweetened chocolate, melted
3 Tbsps. cream or milk
1½ tsps. vanilla

Blend together softened margarine and sugar. Add chocolate, cream and vanilla and mix well.

Doris Kalmans

WACKY CAKE *
(Parve)

1½ cups flour
1 tsp. soda
1 cup sugar
⅓ cup cocoa
1 cup water
1 tsp. vinegar
1 tsp. vanilla
½ cup oil

Sift dry ingredients into ungreased 9'' cake pan. Add water, vinegar and vanilla and mix well. Pour in oil and blend with other ingredients. Bake at 350° for 30 minutes. For a different taste treat add 1½ ozs. wine and an additional Tablespoon of flour to batter before baking. When cake has cooled, remove from pan and ice with the following:

¼ cup cocoa
2 cups confectioners' sugar
1 Tbsp. water
1 Tbsp. wine

Combine dry ingredients and add water and wine gradually until of spreading consistency. If necessary add additional liquid.

**If safflower oil or other low cholesterol oil is used this will be a low cholesterol cake.*

Janice Selzer
Helen Topek

SATAN'S VELVET ROBE CAKE*

½ cup butter or margarine
1 cup sugar
1 tsp. salt
1 tsp. vanilla
⅓ cup cold water
½ cup cocoa
2½ cups sifted cake flour
1 cup cold water
3 egg whites
¾ cup sugar
1½ tsps. soda
⅓ cup cold water

Stir butter to soften. Gradually add 1 cup sugar, creaming until light and fluffy. Add salt and vanilla. Combine the ⅓ cup cold water with the cocoa; stir until smooth and beat into creamed mixture. Add flour to creamed mixture alternately with 1 cup cold water, beating well after each addition. Beat egg whites until soft peaks form; gradually add ¾ cup sugar. Beat until stiff peaks form. Fold meringue into batter. Combine soda and ⅓ cup cold water. Stir to dissolve soda and stir into batter, mixing thoroughly. Bake in 2 well greased and floured 9'' pans at 350° for 30 minutes. Our tester said that this was the most delicious cake she had ever eaten! Ice with the following:

Icing:

3 - 1 oz. squares unsweetened chocolate
1½ cups sifted powdered sugar
3 Tbsps. hot water
3 egg yolks or 1 whole egg
2 Tbsps. soft parve margarine
1 tsp. vanilla

Melt chocolate in bowl over hot water or double boiler. Remove from heat and with mixer blend in sugar and water. Beat in egg yolks or the whole egg, then beat in butter and vanilla.

**If parve margarine is substituted for the butter in the cake, it will be a parve cake.*

Reva Shapiro

CHOCOLATE ICE BOX CAKE I

5 pkgs. lady fingers (3 oz. ea.)
1 lb. pkg. semi-sweet chocolate bits
6 Tbsps. sugar
6 Tbsps. water
8 egg yolks, well beaten
8 egg whites, stiffly beaten
¼ cup powdered sugar
½ tsp. vanilla
½ pt. whipped cream

Arrange lady fingers around sides and bottom of 10'' spring form pan. Melt chocolate bits in double boiler. Add sugar, water and well-beaten egg yolks. Cook slowly until thick and smooth, stirring constantly. Cool and add stiffly beaten whites. Pour part of filling over lady fingers. Add another layer of lady fingers, more filling and top with remaining lady fingers. Add powdered sugar and vanilla to whipped cream and spread on cake. Refrigerate until serving time. May be frozen. Yield: 12 servings

Nancy Rosen

CHOCOLATE ICE BOX CAKE II

2 squares German sweet chocolate
5 tsps. water
3 eggs separated
2 Tbsps. confectioners' sugar
½ cup chopped nuts
1 cup whipped cream (with ½ tsp. vanilla and ¼ cup powdered sugar added)
3 - 4 pkgs. lady fingers or 1 small pound cake

Melt the chocolate in the top of the double boiler placed over boiling water. Add the water and blend well. Remove from the heat and add the egg yolks one at a time, beating well after each. Add sugar and nuts and blend. Fold in the stiffly beaten egg whites. Line a 9'' square pan with lady fingers or sliced pound cake. Pour chocolate mixture over this and chill. Add sugar and vanilla to cream and whip. Cover the chocolate mixture and enjoy a delicious treat.

Terry Woskow

COCONUT FUDGE CAKE

Cake:

2 cups sugar
1 cup oil
2 eggs
3 cups flour (with self-rising flour, add 1 tsp. soda, no baking powder, no salt.)
2 tsps. soda
¾ cup cocoa
2 tsps. baking powder
1½ tsps. salt
1 cup hot coffee
1 cup buttermilk
1 tsp. vanilla
½ cup chopped pecans

Filling:

¼ cup sugar
1 tsp. vanilla
8 ozs. softened cream cheese
1 egg
6 ozs. chocolate chips
½ cup coconut

Combine sugar, oil and eggs and beat 1 minute at high speed of mixer. Add remaining cake ingredients (except pecans and filling) and beat 3 minutes at medium speed. Stir in pecans by hand. Pour ½ cake batter in greased and floured 10" tube or Bundt pan. Beat filling in a small bowl and pour over batter. Add the remaining batter and bake at 350° for 70-75 minutes. Cool in pan for 15 minutes. Remove from pan and cool completely.

Glaze:

1 cup powdered sugar
3 Tbsp. cocoa
2 Tbsp. butter
2 tsp. vanilla
1 to 3 Tbsp. hot water

Barbara Selzer
Roz Suchart

HEAVENLY HASH CAKE

Cake:

1 stick margarine
1 cup sugar
4 eggs
1 lb. can chocolate syrup
1 tsp. vanilla
1 cup flour
1 tsp. baking powder

Icing:

10½ oz. pkg. miniature marshmallows*
1 cup chopped pecans, coarse
3 squares unsweetened chocolate
1¼ sticks margarine
1 tsp. vanilla
16 oz. box powdered sugar, sifted
9 Tbsps. evaporated milk

Cream together margarine and sugar. Add eggs, then syrup, then vanilla, beating well after each addition. Sift together flour and baking powder and gradually add to above mixture and beat well. Bake in a greased and floured 9''x 13''x 2'' pan at 350° for 10 minutes. Lower temperature to 325° and bake for an additional 20 minutes. Immediately after removing cake from oven cover top with miniature marshmallows and chopped pecans. Melt unsweetened chocolate squares and margarine in pan.Add vanilla and powdered sugar and beat well. Add enough milk to make creamy mixture and pour over cake. (May require more milk than specified.) This cake may be frozen after it cools. When thawing, thaw in refrigerator and not at room temperature.

**If kosher miniature marshmallows are not available, use cut up or whole regular size marshmallows.*

Esther Goldberg

EASY COFFEE CAKE

Cake:

2 cups flour
¾ cup sugar
½ tsp. cinnamon
1 tsp. salt
4 tsps. baking powder
¼ cup all vegetable shortening (canned)
2 eggs, unbeaten
1 cup milk

Topping:

1 cup brown sugar
4 Tbsps. flour
½ tsp. cinnamon
⅛ tsp. salt
¼ cup all vegetable shortening (canned)
1 cup pecans

Sift dry ingredients and cut in shortening with 2 knives. Add the eggs and milk at the same time. Mix until smooth. Pour into 9''x 13'' greased and floured pan. Make topping by sifting dry ingredients and cutting in the shortening. Sprinkle over the batter and add the nuts. Bake at 325° for 30 minutes. This tastes best when eaten the same day it is made.

Esther Paine

JEWISH COFFEE CAKE

Cake:

½ cup all-vegetable shortening, canned
¾ cup sugar
3 eggs
2 cups flour
1 tsp. baking powder
Salt, a pinch
½ pt. sour cream
1 tsp. baking soda dissolved in 2 Tbsps. boiling water

Cream shortening and sugar. Add eggs - one at a time - beating well after each addition. Sift together flour, baking powder and salt and add alternately with the sour cream - beginning and ending with the flour mixture. Mix in dissolved soda. Pour one half of batter into greased and floured 10'' tube pan, then one half of the topping, the rest of the batter and lastly - the rest of the topping. Bake at 350° for 50 minutes or 325° for 1 hour.

Topping: Mix together the following:

6 Tbsps. soft margarine or butter
2 tsps. cinnamon
1 cup packed brown sugar
1 cup chopped nuts
Salt, a pinch

Mozelle Barg
Shirley Rapaport
Roz Suchart
Beverly Sufian

LOW CHOLESTEROL COFFEE CAKE

2 eggs, separated
1½ cups sugar
2¼ cups sifted cake flour
3 tsps. baking powder
1 tsp. salt
⅓ cup oil
1 cup milk or water
1½ tsps. vanilla
½ cup chopped nuts
½ cup brown sugar
1 Tbsp. cinnamon

Beat egg whites until frothy. Gradually beat in ½ cup sugar. Beat until very stiff and glossy. Sift remaining sugar, flour, baking powder and salt into another bowl. Add oil, half of the liquid and vanilla. Beat 1 minute at medium speed on mixer. Scrape bottom and sides of bowl constantly. Add remaining liquid and egg yolks. Beat 1 more minute, scraping bowl constantly. Fold in meringue. Pour half of batter in greased and floured 10'' tube pan. Cover with one half of the mixture of nuts, brown sugar and cinnamon. Cover with rest of batter and then sprinkle the other half of nuts, sugar and cinnamon mixture. Bake in 350° oven for 45 minutes.

Pauline Kass

COFFEE CAKE

2 yeast cakes
½ cup warm water
6 cups flour
1½ cups evaporated milk
1 cup butter
3 eggs
¾ cup sugar
2 tsps. salt
⅔ cup sugar mixed with 2 tsps. cinnamon
2 cups raisins
2 cups pecans, chopped

Dissolve yeast in warm water with pinch of sugar and let sit. Sift flour, make a well, add yeast mixture and mix well (use hands). Cover and let sit about 15 minutes. Warm milk and butter. Beat eggs and add with sugar and salt to the flour mixture. Add milk and butter and mix all together very well, using mixer as dough is very heavy. Cover and let sit in warm place* until double in size (1 hour). Knead well on floured board, adding flour as necessary so that dough is easy to handle (about 8 minutes). Lightly grease dough, cover and let sit again in warm spot until double in size (1 hour). Punch dough down and divide into 4 cakes. Roll dough out and sprinkle generously with cinnamon sugar mixture, raisins and pecans. Roll up cakes (like jelly roll), put in greased and floured 2 quart or 9½''x 6''x 2½'' loaf pans, cover, place in warm spot and let rise until double in size (1 hour). Bake at 350° for 30 - 35 minutes. Glaze while hot with mixture of:

1½ cups confectioners' sugar
¼ cup orange juice or apricot nectar

**Preheat oven to 200°, place dough on bottom rack, turn off oven and dough will rise beautifully.*

Note: Plan on spending close to 4 hours making this.

Manya Dushkin

POPPY SEED CAKE

¾ cup scalded milk
¾ cup poppy seeds
¼ lb. butter or margarine
1½ cups sugar
2 cups flour (sift once and measure)
2 tsps. baking powder
4 egg whites
1 tsp. vanilla
¼ tsp. almond extract

Pour scalded milk over poppy seeds and let stand about an hour. Cream butter and sugar. Add poppy seed mixture. Add flour and baking powder which have been sifted together. Beat egg whites and fold in. Add flavorings. Bake in greased and floured 10'' tube pan for 1 hour at 350°.

Molly Ellis
Terry Woskow

MARSHMALLOW CAKE

½ cup shortening (butter or margarine)
1½ cups sugar
2 eggs
2½ cups flour
3 tsps. baking powder
½ tsp. salt
1 cup milk
1 tsp. vanilla

Topping:

½ cup brown sugar
¾ cup nuts
1½ cups miniature marshmallows*

Cream shortening, sugar and eggs. Mix dry ingredients together and add to shortening mixture alternately with milk. Begin and end with dry ingredients. Add vanilla and pour batter into greased and floured 9''x 13''x 2'' pan. Sprinkle topping ingredients over the cake and bake at 350° for 40 minutes.

**If kosher miniature marshmallows are not available, use cut up or whole regular size marshmallows.*

Esther Gotsdiner

OATMEAL CAKE

1 cup brown sugar
1 cup white sugar
2 eggs
1¼ cups hot water
1 stick margarine
1 cup oatmeal (quick cooking)
1 tsp. soda
1 tsp. cinnamon
1 tsp. nutmeg
½ tsp. salt
1 cup flour

Blend both sugars and eggs with electric mixer. Bring water and margarine to a boil and add oatmeal. Cover and set aside to cool. Sift together the dry ingredients. Into the sugar and eggs alternately add a little of the dry ingredients and a little of the oatmeal mixture until all is used. Pour into greased and floured 13''x 9''x 2'' pan. Bake at 350° for 35 minutes.

Icing:

1 cup brown sugar
5 Tbsps. milk
¼ cup chopped pecans
2 Tbsps. soft margarine
1 cup coconut

Mix all ingredients and pour over warm cake. Broil until brown.

Jackie Fox

HEAVENLY HONEY CAKE
(Parve)

3 cups sifted flour
1 tsp. baking soda
1 tsp. baking powder
½ tsp. salt
1 cup brown sugar
3 eggs
½ cup vegetable oil
Juice & rind of 1 orange
1 cup strong brewed coffee
1 cup honey
½ cup nuts or raisins

Sift flour with soda, baking powder and salt and set aside. Cream sugar and eggs and add oil. The mixture will be very thin. Add flour mixture alternately with liquids (orange juice, rind, coffee and honey). Mix well after each addition — beginning and ending with flour mixture. Stir in nuts and pour into greased Bundt pan. Bake at 275° for 60 - 70 minutes. **Doris Abramson**

HONEY CAKE I
(Parve)

3 cups sifted flour
1 tsp. baking soda
2 tsps. double acting baking powder
1 tsp. allspice
1 tsp. cinnamon
½ tsp. nutmeg
½ tsp. salt
3 eggs
2 cups sugar
1 cup liquid honey
1 cup boiled black coffee
2 Tbsps. oil
½ cup chopped nuts

Sift flour once. Measure and sift flour with baking powder, soda, spices and salt. Beat eggs until thick and light (5 minutes). Add sugar gradually, beating well. Add honey, coffee and oil. Blend well. Add dry ingredients. Beat until well blended. Sprinkle nuts in the bottom of greased and waxed paper lined 9''x 13''x 2'' pan. Add cake batter. Bake in moderate oven (350°) for 35 - 40 minutes or until done. Test with a toothpick. Cake will be slightly moist when done. Let stand in pan for 5 minutes and then turn out on rack and peel off paper. Yield: 24 small squares

Ida Siegel
Janice Goldstein

HONEY CAKE II
(Parve)

½ cup oil
1 cup sugar
4 eggs, well beaten
1 cup honey
2¾ cups sifted flour
½ tsp. baking soda
3 tsps. baking powder
1 tsp. allspice
½ tsp. cinnamon
½ tsp. salt
1 cup orange juice
Grated rind of 1 orange
1 cup chopped nuts
½ cup white raisins

Cream together oil and sugar at medium speed of mixmaster. Beat in eggs one at a time until mixture is light and fluffy. Add honey gradually with mixture in motion. Set aside ¼ cup of flour. Sift remaining 2½ cups of flour and other dry ingredients. Add flour mixture alternately with orange juice, continuing to beat at medium speed until very smooth. Mix nuts and raisins with reserved flour and add to cake batter, stirring well. Pour into greased and floured 8''x 11'' pan. Bake at 350° for 45 minutes or until top springs back when pressed lightly. Cool in pan.

Ida Mitelman

CHOCOLATE HONEY CAKE WITH COCOA ICING
(Parve)

⅔ cup cocoa
1 cup hot water
2 cups sifted flour
½ tsp. salt
⅓ tsp. baking powder
1¾ tsps. baking soda
¾ cup parve margarine or all vegetable shortening
1 cup sugar
¾ cup warm honey
3 extra large eggs
1 tsp. vanilla
½ tsp. chocolate extract

Dissolve cocoa in hot water and set aside so it will be room temperature when it is needed. Sift flour, salt, baking powder, baking soda twice and set aside. Cream together well the margarine, sugar and honey. Add the eggs one at a time, beating well after each addition. Mix in vanilla and chocolate extract. Add flour and cocoa mixture and mix well. Pour into pan which has been prepared thusly: grease and flour sides and bottom of 9''x 13'' pan and line bottom with waxed paper. Bake at 350° for 35 - 40 minutes or until done. Cool in pan for 5 - 10 minutes and remove onto cake rack. When cool, ice with the following:

Cocoa Icing:

1 stick parve margarine, melted
4 rounded Tbsps. cocoa
⅓ cup parve cream substitute
1 tsp. vanilla
¾ box confectioner's sugar
1 cup chopped pecans

Melt margarine in saucepan and mix in cocoa and parve cream. Bring to a boil, and when mixture curdles remove from heat at once. Add vanilla and blend in confectioners' sugar. Mix in nuts and be sure to work fast. Spread hot icing on cool cake. The icing is almost like candy.

Bessie Wisenberg

ERETZ ISRAEL HONEY CAKE

½ cup honey
1 cup sugar
1 wineglass raspberry syrup (3 oz.)
1 cup black coffee, warm
1 cup flour
½ Tbsp. butter
2 cups chopped nuts
½ cup chopped lemon and orange peel
½ cup light raisins
4 tsps. cinnamon
½ tsp. pepper
2 tsps. baking soda

Bring honey to boiling point and stir in ingredients in order given. Turn into a wax paper lined 10'' tube pan and bake at 350° for 45 minutes until nicely browned. Allow the cake to cool in the pan before removing it.

Bernice Brookenthal

ORANGE HONEY DATE CAKE
(Parve)

⅔ cup solid vegetable shortening
¾ cup packed brown sugar
3 eggs
¾ cup honey
8 oz. pkg. pitted dates, finely cut
2 Tbsps. grated orange rind
3⅓ cups sifted flour
2¼ tsps. baking powder
¾ tsp. baking soda
½ tsp. salt
1½ tsps. cinnamon
¾ tsp. nutmeg
¼ tsp. ginger
½ cup orange juice

Cream shortening and sugar. Add eggs, one at a time, beating well after each addition. Gradually add honey, stir in dates and orange rind. Sift together flour, baking powder, baking soda, salt and spices. Blend into creamed mixture alternately with orange juice, beginning and ending with dry ingredients. Pour into greased and floured 9" tube pan. Bake at 350° for 1 to 1 ¼ hours, until cake tester comes out clean. Cool 10 minutes and remove from pan. Cool completely and frost top of cake with Orange Glaze. Garnish with halved orange slices.

Orange Glaze:

2 Tbsps. orange juice
1½ cups sifted powdered sugar

Stir orange juice into sugar and mix until smooth.

Ruth Bachrach

NUT CAKE WITH GLAZE

3 cups sifted cake flour
1¾ cups granulated sugar
2 tsps. baking powder
1½ tsps. salt
1 cup all-vegetable shortening (canned)
¾ cup milk
2 tsps. vanilla extract
4 eggs unbeaten
1 cup pecans or walnuts, chopped very fine

Sift flour, sugar, baking powder and salt into large bowl. Add shortening and pour in milk, vanilla and 2 unbeaten eggs. Beat 2 minutes with mixer at medium speed. Add other 2 unbeaten eggs and beat for 2 minutes. Fold in nuts and turn batter into greased and floured 9" tube pan. Bake at 375° for 60 minutes or until cake tester inserted in center comes out clean. Set pan on wire rack and cool for 10 - 15 minutes. Remove cake from pan and cool. Top with glaze if desired.

Glaze:

2 Tbsps. white corn syrup
2 Tbsps. margarine

Combine corn syrup and margarine in small saucepan, boil 3 minutes and *no longer*. Drizzle glaze on cake.

Mozelle Barg

SUPER RUM CAKE

1 cup butter or margarine
2 cups sugar
4 eggs
½ tsp. soda
1 cup buttermilk
3 cups flour
1 tsp. baking powder
1 tsp. vanilla
3 tsps. rum extract

Cream butter and sugar until light and fluffy. Add eggs one at a time, beating well after each. Add soda to buttermilk. Sift flour and baking powder and add alternately with buttermilk to creamed mixture. Begin and end with dry ingredients. Add vanilla and pour into greased tube or Bundt pan. Bake at 350° for 1 hour or until cake tests done. Brush slightly cooled cake with the following sugar glaze:

½ cup sugar
¼ cup water
2 tsps. rum extract

Bring sugar and water to a boil and boil until sugar dissolves. Cool and add rum extract and spread over cake with a pastry brush.

Janice Goldstein

BLACK WALNUT VANILLA WAFER CAKE

2 sticks butter
2 cups sugar
6 eggs
12 oz. box vanilla wafers, rolled very fine
1½ cups flaked coconut
2 cups black walnuts, chopped
½ cup buttermilk

Cream butter and sugar until light. Add eggs one at a time, beating well after each addition. Mix in the rest of the ingredients in the order given. Pour into a greased and floured Bundt pan and bake at 325° for 1½ hours or until cake leaves pan. Cool completely. This cake freezes well.

Dorothy Altman

SPONGE CAKE (Parve)

6 eggs, separated
1½ cups sugar
¼ cup water
1½ cups sifted cake flour
1 tsp. vanilla or almond extract

Beat egg whites until stiff and gradually add sugar. Continue beating until a stiff meringue is formed (10 - 15 minutes with electric mixer). Beat egg yolks, add water gradually and continue beating until yolks are light (10 minutes with electric mixer). Fold ⅓ of the yolks into the white, then ⅓ of the flour. Continue in this way until all yolks and flour have been used. Stir in flavoring. Pour into a 10'' ungreased tube pan and bake at 350° for 45 minutes. Invert pan and cool.

Rosa Toubin

SPICE CAKE

½ cup all-vegetable shortening (canned)
2 cups brown sugar
2 eggs
1 tsp. cinnamon
1 tsp. cloves
2½ cups flour
1 tsp. baking powder
1 tsp. soda
1¼ cups sour milk*
1 tsp. vanilla

Cream shortening, add sugar and mix well. Add eggs and beat. Sift spices, flour and baking powder and add alternately with soda mixed with sour milk. Begin and end with dry ingredients. Bake in greased and floured 9''x 13''x 2'' pan at 350° for 30 minutes.

Frosting:

⅔ cup firmly packed brown sugar
6 Tbsps. melted shortening
⅔ cup nuts
2 Tbsps. flour
2 Tbsps. water

Mix ingredients in order given. Put over warm cake and let brown slowly. When it begins to bubble, remove from oven (3 - 5 minutes).

**To make milk sour add 1 Tablespoon plus ¾ teaspoon lemon juice or vinegar to 1¼ cups sweet milk.*

Celine Hecht

MY FAVORITE LEMON CAKE

Cake:

1 cup margarine
2 cups sugar
3 eggs
3 cups sifted flour
½ tsp. baking soda
½ tsp. salt
1 cup buttermilk
2 Tbsps. grated lemon rind
2 Tbsps. lemon juice

Cream margarine and sugar until light and fluffy. Beat in eggs, one at a time, blending well. Sift together flour, baking soda and salt. Stir in alternately with buttermilk, beginning and ending with dry ingredients. Add lemon rind and lemon juice. Pour batter into greased and floured 10'' tube or Bundt pan. Bake in 325° oven for 1 hour and 5 minutes. Test to see if done. Do not bake longer than 1 hour and 15 minutes. Place cake pan on top of a bottle or on a rack to cool for 10 minutes. Remove cake from pan onto a cake rack and ice immediately with the following (while cake is still hot):

Lemon Icing:

1 box confectioners' sugar (16 oz.)
½ cup unsalted margarine
3 Tbsps. grated lemon rind
½ cup lemon juice

Blend sugar and margarine thoroughly. Mix in lemon rind and lemon juice.

Janice Goldstein

PRUNE CAKE WITH GLAZE

¾ cup oil or butter
2 cups sugar
3 eggs
2 cups flour, sifted
1 tsp. cinnamon
1 tsp. clove
1 tsp. allspice
½ tsp. salt
1 tsp. baking powder
1 cup buttermilk
1 tsp. soda
1 tsp. vanilla
1 cup cooked prunes
1½ cups nuts

Cream butter; add sugar and beat thoroughly for about 20 minutes. Add eggs one at a time, beating well after each addition. Mix and sift flour with spices, salt and baking powder and add alternately with buttermilk and soda to egg, oil, sugar mixture. Add vanilla and beat for 10 minutes. Lastly add prunes and nuts. Bake in greased and floured 13''x 9''x 2'' pan at 350° for 1 hour or Bundt pan for 45 - 60 minutes.

Glaze:

1 cup sugar
⅓ cup buttermilk
1 Tbsp. corn syrup
1 tsp. vanilla
¼ cup margarine

Bring all ingredients to a boil and pour over warm cake.

Evelyn Wisenberg

ANGEL FLAKE POUND CAKE

1½ cups shortening (margarine)
2½ cups sugar
5 eggs
2 Tbsps. coconut extract
3 cups flour
3 tsps. baking powder
½ tsp. salt
1 cup milk
7 oz. can coconut

Cream shortening and sugar. Add eggs and extract and mix well. Sift flour, baking powder and salt together and add alternately with the milk. Fold the coconut in by hand. Grease and flour a 10'' tube pan. If this is too much mixture for the pan, put the remainder in a small loaf pan. Bake at 325° for 1½ hours. This cake is not only easy to make but is also a delicious "plain'' cake.

Micki Goodmark

SOUR CREAM POUND CAKE

1 cup all-vegetable shortening (canned)
2¾ cups sugar
6 eggs
3 cups flour
¼ tsp. soda
½ tsp. salt
1 cup sour cream
1 tsp. vanilla
1 tsp. coconut extract

Cream shortening and sugar very well. Add eggs one at a time, beating well after each. Mix flour, soda and salt. Add dry ingredients alternately with sour cream, beginning and ending with dry ingredients. Beat until smooth. Add flavorings. Pour into greased and floured 10'' tube pan and bake at 350° for 1 hour and 20 minutes. Remove from oven and let cool before removing from pan.

Molly Ellis
Tencie Zietz

BRANDY POUND CAKE

3 cups sugar
1 cup butter or margarine
6 eggs
3 cups flour
¼ tsp. baking soda
½ tsp. salt
1 cup sour cream
½ tsp. rum flavoring
1 tsp. orange extract
¼ tsp. almond extract
½ tsp. lemon extract
1 tsp. vanilla extract
½ cup Apricot Brandy

Cream sugar with butter. Add eggs one at a time, beating well. Sift together flour, baking soda and salt. Combine sour cream with all the flavorings and Brandy. Add alternately the flour and sour cream mixtures to the sugar mixture. Mix until blended. Pour into greased and floured 10'' tube pan and bake at 325° for 70 minutes or until done. Let cool for 15 minutes before removing from pan.

Janice Goldstein
Reva Shapiro

CHOCOLATE CHIP POUND CAKE

3 cups flour
1½ rounded Tbsps. cocoa
½ tsp. soda
1 cup buttermilk
2 cups sugar
1 cup all-vegetable shortening (canned)
4 eggs
½ tsp. vanilla
6 oz. pkg. chocolate chips
1 cup nuts, chopped

Sift flour twice, measure, add cocoa and sift again. Set aside. Dissolve soda in buttermilk and set aside. Cream sugar and shortening; add eggs 1 at a time, beating well after each. Add flour mixture alternately with buttermilk, beating well after each addition. Begin and end with flour mixture. Stir in vanilla, chocolate chips and nuts and pour into a greased, 10'' tube or Bundt pan. Bake at 325° for 1 hour or until cake tests done. Cool cake in pan on rack for 10 minutes, then turn out onto a rack to finish cooling. Sprinkle with confectioners' sugar through a strainer or cover with your favorite glaze.

Natalie Schlosser

CHOCOLATE POUND CAKE

2 sticks margarine
½ cup all vegetable shortening (canned type)
3 cups sugar
5 eggs
3 cups flour
½ tsp. baking powder
½ tsp. salt
½ cup cocoa
1 cup milk
1 tsp. vanilla
2 cups pecans, cut up

Cream margarine, shortening and sugar. Add eggs one at a time and beat well after each. Sift dry ingredients including cocoa. Add alternately with milk and vanilla, beginning and ending with dry ingredients. Grease and flour 10'' tube pan. Cover bottom of pan with ¾ cup pecans. Pour batter into pan and press rest of pecans on top, covering entire surface. Bake at 325° for 1 hour, 15 minutes to 1 hour, 45 minutes.

Celine Hecht

APRICOT MERINGUE TORTE

1 cup flour
1 tsp. sugar
½ cup margarine
1 egg yolk
1 jar (12 oz.) apricot preserves
1 can (13 oz.) peeled apricot halves
4 egg whites
¼ cup sliced blanched almonds

Combine flour and sugar and gradually add to soft margarine. Blend thoroughly. Add yolk and mix well. Spread mixture on bottom of ungreased 9'' spring form pan. Bake at 400° for 18 - 20 minutes or until light brown. Cool slightly in pan. Put preserves through sieve and spread one half evenly over baked layer. Drain apricots well and arrange over cake. Beat whites stiff. Fold in rest of preserves. Spread over apricot halves. Sprinkle on almonds. Bake at 350° for 25 minutes or until meringue is light brown. When cool remove side of pan. This is especially good for company, but **do not freeze.**

Bess Shapiro

VIENNESE TORTE

6 oz. pkg. (1 cup) semisweet chocolate pieces
½ cup butter or margarine
¼ cup water
4 slightly beaten egg yolks
2 Tbsps. sifted confectioners' sugar
1 tsp. vanilla
12 oz. loaf pound cake

In heavy saucepan heat chocolate, butter and water over medium heat, stirring until blended. Cool slightly. Add egg yolks, sugar and vanilla and stir until smooth. Chill until mixture is of spreading consistency — about 45 minutes. Slice cake horizontally in 6 layers. Spread chocolate between layers. Then frost top and sides and chill at least 45 minutes before serving. Cut in ¼'' slices.

Blender method: Combine all ingredients for frosting in blender, using soft butter and warm water. Blend on high speed until smooth.

Rosine Chappell

NUT TORTE

2 cups chopped walnuts
⅔ cup bread crumbs, fine
Pinch of salt
6 eggs, separated
1 cup sugar
¼ cup orange juice
1 tsp. grated orange rind
Raspberry Jelly
Whipped cream

Mix nuts, crumbs and pinch of salt together. In another bowl beat the egg yolks and add ¾ cup sugar. Mix in juice and rind. Beat egg whites until stiff and gradually add ¼ cup sugar. Fold nut mixture into egg yolks. Then fold in egg whites. Bake in two 9'' greased and floured cake pans in 325° oven for 35 minutes. Turn out on racks and cool. Put layers together with raspberry jelly and whipped cream.

Mozelle Barg

HUGUENOT TORTE

4 eggs
3 cups sugar
8 Tbsps. flour
5 tsps. baking powder
½ tsp. salt
2 cups chopped, tart cooking apples (peeled)
2 cups pecans, chopped (reserve some for garnish)
2 tsps. vanilla

Beat whole eggs in electric mixer until very frothy and lemon colored. Add other ingredients in order given. Pour into 2 well-greased 8''x 12'' baking pans. Bake at 325° for 45 minutes or until crusty and brown.

Note: To serve for a dessert buffet, scoop up torte with a pancake turner, keeping crusty side on top and turn out on a large platter. Cover with whipped cream and garnish with a sprinkling of the reserved nuts. If torte is served at a dinner party, place it in sherbert dishes and top with whipped cream and nuts.

Marlene Wolf

SEAFOAM FROSTING

2 egg whites
1½ cups brown sugar
5 Tbsps. water
Dash of salt
1 tsp. vanilla
2 - 3 Tbsps. chocolate bits
1 Tbsp. margarine

Put first 4 ingredients in top of double boiler, beating slightly to mix them. Cook over rapidly boiling water, beating with mixer at high speed for 7 minutes or until mixture stands in peaks. Remove from heat and add vanilla. Beat 1 or 2 minutes until thick enough to spread. For swirls, melt the chocolate bits with the margarine and swirl through the mixture. Cool. Makes enough for 2 - 9'' layers.

Connie Zeisman

BARS

BLONDE BANANA BROWNIES
(Parve)

¾ cup sifted flour
¾ cup sugar
½ tsp. baking powder
¼ tsp. salt
½ cup all-vegetable shortening (canned)
½ cup fully ripe mashed banana (1 medium banana)
2 eggs
½ tsp. vanilla
½ cup chopped nuts

Blend dry ingredients. Add shortening, banana, eggs and vanilla. Beat until well mixed. Add nuts. Pour into 8" x8" x2" greased pan. Bake at 350° for 30 - 35 minutes. Cool and cut into 16 squares.

Norma Kost

BROWNIES I

½ cup butter
2 squares baking chocolate
1 cup sugar
1 tsp. salt
2 eggs
½ cup flour, sifted
½ cup chopped nuts
1 tsp. vanilla

Melt butter with chocolate and blend with sugar, salt and eggs. Stir in flour and nuts and add vanilla. Pour into a greased 10" x10" pan and bake at 350° for 20 minutes. Yield: 2 dozen 2" squares

Evelyn Schorr

BROWNIES II

4 squares melted baking chocolate
2 cups sugar
1 stick margarine or butter
4 eggs
1⅓ cups cake flour, sifted
Pinch of salt
¼ cup evaporated milk
¼ cup water
2 tsps. vanilla
1 - 6 oz. pkg. semi-sweet chocolate chips
½ cup chopped pecans

Melt chocolate and set aside. Cream sugar and margarine. Add eggs one at a time, beating well after each addition. Sift flour with salt and add alternately with liquid (milk, water and vanilla). Begin and end with flour. Mix in melted, cooled chocolate. Pour into foil lined 9" x13" pan. Sprinkle batter with chocolate chips and nuts. Bake at 350° for 30 minutes. When cool, grasp foil and lift out cooked batter from pan onto a board. Cut into squares and remove from foil. Yield: 2½ dozen 2" squares or 50 smaller squares.
Note: Be very careful not to overcook these brownies.

Ida Leff
with variations by Chutie Getz

CAN'T BE BEAT BROWNIES

½ cup butter
1 cup sugar
2 eggs
½ cup flour
¼ cup cocoa
½ tsp. vanilla
1 cup pecans, chopped

Cream butter and sugar. Add eggs one at a time, mixing well after each addition. Add flour, cocoa, vanilla and pecans. Pour into a greased 8''x 8'' pan and bake at 350° for 30 minutes. Cut into squares. Yield: 16 - 2'' squares

Dorothy Altman

MARSHMALLOW BROWNIES

4 squares chocolate
1 cup butter or margarine
2 cups sugar
4 eggs
2 tsps. plus 1 cup flour, sifted
Pinch of salt
2 cups mini-marshmallows*
1 pkg. chocolate chips (semi-sweet)
Powdered sugar

Melt chocolate and butter. Add sugar, eggs, flour and salt and mix well. Add marshmallows and chocolate chips. Place in greased 9''x 13'' pan and bake at 350° for 35 minutes. Sift on powdered sugar. Yield: 2½ dozen 2'' squares or 50 smaller squares.

**If kosher mini-marshmallows are not available, use cut up or whole regular size marshmallows.*

Tiby Bernstein

MINT BROWNIES

4 eggs, beaten
1 cup margarine, melted
2 cups sugar
4 squares chocolate, melted (unsweetened)
1 tsp. vanilla
1 cup flour
1 cup chopped nuts

Combine eggs, margarine and sugar. Beat well. Add chocolate and vanilla and stir until blended. Add flour and nuts and mix well. Pour into greased 9''x 13'' pan and bake at 350° for 30 minutes. When brownies are cool, ice with:

⅓ cup soft margarine
3 cups sifted confectioners' sugar
3 Tbsps. cream or milk or more if necessary
1½ tsps. mint flavoring
Few drops green food coloring

Blend together margarine, sugar and cream. Add mint flavoring and food coloring. Ice brownies. When icing is set cover with:

3 squares melted chocolate (unsweetened)
3 Tbsps. margarine, melted

Stir chocolate and margarine until blended. Pour over mint icing. Cut brownies into squares. Yield: 2½ dozen 2'' squares or 50 smaller squares

Barbara Horwitz
Sidney Pozmantier

CHEWY BUTTERSCOTCH BARS

1½ cups sifted flour
2 tsps. baking powder
½ cup margarine
2 cups brown sugar, packed
2 eggs
1 tsp. vanilla extract
1 cup chopped pecans
Confectioners' sugar

Sift flour and baking powder and set aside. Melt margarine over low heat and add sugar. Stir while bringing to a boil. Cool slightly and drop in eggs, one at a time. Mix well after each egg is added. Add vanilla, flour mixture and pecans. Put in greased and floured 11''x 7''x 1½'' pan and bake at 350° for 30 minutes. Cool and cut into squares. Roll in confectioners' sugar. Yield: 2 dozen bars

Note: If parve margarine is used these bars will be parve.

Sidney Pozmantier

ENGLISH TOFFEE BARS

1 cup butter
1 cup sugar
1 egg yolk
1 tsp. cinnamon
¼ tsp. salt
1 tsp. vanilla
2 cups sifted flour
1 egg white
1 cup chopped pecans

Cream butter and sugar together. Beat in thoroughly the egg yolk, cinnamon, salt and vanilla. Add flour, blending until a smooth stiff dough is formed. Pat and spread dough out very thin on 10''x15'' jelly roll pan. Beat egg white stiff — until frothy. Brush over top of dough. Scatter pecans over top and bake at 325° for 40 minutes. Cut into bars at once. Cool and remove from pan. Yield: 5 dozen small bars or 3 dozen 2'' squares.

Doris Kalmans
Helen Topek

FROSTY FRUIT BARS
(Parve)

½ cup all-vegetable shortening (canned)
1 cup sugar
1 egg
1 Tbsp. grated orange rind
¼ cup pineapple or orange juice
2½ cups flour
½ tsp. cinnamon
½ tsp. nutmeg
1 tsp. soda
½ tsp. salt
1 cup raisins
1 cup mixed crystalized fruit
½ cup nuts

Mix together shortening and sugar and add egg, orange rind and juice. Sift together flour, cinnamon, nutmeg, soda and salt and stir into first mixture. Add raisins, fruit and nuts. Refrigerate for one hour or more. Pinch off pieces and roll flat in strips 2''x 7''. Bake in lightly greased pan for 10 - 12 minutes at 350°. While warm spread with any thin powdered sugar icing, decorate with bits of fruit, and cut into bars. Yield: 5 dozen bars

Raye Goldstein

LEMON BARS DELUXE

Crust:
2 cups sifted flour
½ cup sifted confectioners' sugar
1 cup butter or margarine

Filling:
4 beaten eggs
2 cups sugar
⅓ cup fresh lemon juice
¼ cup flour
½ tsp. baking powder

Sift the 2 cups flour and the confectioners' sugar. Cut in butter until mixture clings together. Press into 13''x 9''x 2'' baking pan. Bake at 350° for 20 - 25 minutes until lightly browned. Beat together eggs, sugar and lemon juice. Sift together ¼ cup flour and baking powder. Stir into egg mixture. Pour over baked crust. Bake at 350° for 25 minutes longer. Sprinkle with additional confectioners' sugar. Cool and cut into bars. Yield: 30 bars - 50 bars
Note: If parve margarine is used these bars will be parve.

Sonia Raizes
Harriet Babchick

LUSCIOUS DESSERT COOKIES

Part 1
1 stick margarine
½ cup brown sugar
1 cup flour

Cream together until pie dough consistency. Press into greased 12'' square pan and bake at 350° for 10 minutes.

Part II
2 eggs
1 cup brown sugar
2 Tbsps. flour
½ tsp. salt
1 tsp. baking powder
½ cup coconut
1 tsp. vanilla
1 cup chopped nuts

Beat together eggs, brown sugar and flour, sifted with salt and baking powder. Add coconut, vanilla and nuts. Pour over Part 1 and spread. Bake at 375° for 20 minutes. Cool and cut into strips or squares. Yield: 36 - 2'' squares or 50 smaller squares
Note: If parve margarine is used these bars will be parve.

Lois Rosen

ORANGE SQUARES

4 eggs
2 cups brown sugar
3 Tbsps. water
1 lb. candy orange slices, cut up
2 cups flour
½ tsp. baking powder
½ tsp. salt
1 cup pecans, chopped
2 tsps. vanilla

Beat eggs and brown sugar and set aside. Pour water on candy slices. Sift dry ingredients together and add alternately with candy mixture to eggs and brown sugar, beginning and ending with dry ingredients. Add pecans and vanilla and bake in 9''x 15'' greased pan at 350° for 20 - 25 minutes. Do not overbake. Yield: 2½ - 3 dozen squares (large) or 50 smaller squares

Esther Paine

TOLL HOUSE SQUARES

1 cup plus 2 Tbsps. flour
½ tsp. baking soda
½ tsp. salt
½ cup soft butter
6 Tbsps. sugar
6 Tbsps. brown sugar
½ tsp. vanilla
¼ tsp. water
1 egg
½ cup chopped pecans
6 oz. pkg. chocolate morsels

Mix together sifted flour, baking soda and salt and set aside. Cream butter and sugar and add vanilla and water. Add flour mixture and nuts. Spread in 13''x 9''x 2'' greased pan. Sprinkle morsels on top and place in 375° oven for 1 minute. Remove from oven and run knife through dough to marble. Return to oven and bake 12 - 15 minutes. Cool and cut into 2'' squares. Yield: 2 dozen squares or 50 smaller squares.

Joan Katz

OATMEAL SQUARES

½ lb. margarine
1 cup light brown sugar
⅔ cup white sugar
2 eggs
3 tsps. vanilla
1⅓ cups flour
4 cups quick cooking oatmeal
1 cup chocolate morsels
⅔ cup milk
1 cup chopped pecans

Cream the margarine and sugars until light and fluffy. Add eggs and 2 teaspoons vanilla. Stir in flour and oatmeal. Press two thirds of this mixture into greased 9''x 13'' baking pan. Add pecans to the rest of the mixture. Melt chocolate morsels in double boiler with milk and 1 teaspoon vanilla. Cool and put on first mixture in pan. Then add the remaining one third mixture on top. Bake at 350° for one half hour or until brown. Yield: 24 - 2'' squares or 50 smaller squares

Jennie Silver

SEVEN LAYER COOKIE

½ cup butter or margarine
1 cup graham cracker crumbs
1 cup coconut
1 pkg. (6 oz.) semi-sweet chocolate morsels
1 pkg. (6 oz.) butterscotch morsels
1 can (14 oz.) sweetened condensed milk
1½ cups nuts, finely chopped

Melt butter in a 9''x 13''x 2'' pan. Spread graham cracker crumbs evenly over melted butter. Sprinkle with coconut and then with chocolate and butterscotch morsels. Drizzle condensed milk evenly over entire mixture. Top with nuts. Bake at 350° for 30 minutes. Remove to wire rack to cool. Yield: 3 dozen 1½''x 2'' squares or 50 smaller squares.

Sylvia Wilkenfeld

VANILLA CHOCOLATE SQUARES

1¼ cups sifted flour
1 tsp. plus ¾ cup sugar
1 tsp. baking powder
½ cup plus 6 Tbsps. butter
1 egg yolk
5 tsps. water
4 tsps. vanilla
2 pkgs. (6 ozs.) semisweet chocolate chips
2 eggs
1½ cups coarsely chopped walnuts

Sift flour, 1 teaspoon sugar and baking powder and set aside. Cream ½ cup butter, egg yolk, water and 1 teaspoon vanilla. Add flour mixture and blend well. Press mixture with fingers into bottom of greased 13''x 9''x 2'' pan and bake at 350° for 10 minutes. Remove from oven, sprinkle with chocolate chips and return to oven until chocolate melts — about 10 minutes. Lightly spread chocolate with a small metal spatula and set aside. In a small bowl beat eggs and ¾ cup sugar. Melt remaining 6 Tablespoons butter and stir into egg-sugar mixture along with remaining 3 teaspoons vanilla and the nuts. Pour over chocolate layer in baking pan. Return to 350° oven until browned — 25 to 30 minutes. Place pan on wire rack to cool completely. If chocolate does not set, refrigerate until it hardens — about 15 minutes. Cut into squares and store in tightly covered tin can. Yield: 2½ dozen 2'' squares or 50 smaller squares

Sidney Pozmantier

**All Mandel Brodt recipes: Refer to note on page 153.*

MANDEL BRODT I*
(Parve)

3 eggs
¾ cup sugar
1 Tbsp. lemon juice
1 tsp. grated lemon rind
½ tsp. almond extract
2¾ cups sifted flour
2 tsps. baking powder
¼ tsp. salt
6 Tbsps. salad oil
½ cup blanched almonds, split in half lengthwise

Beat eggs and sugar until light and thick. Add juice, rind and extract. Sift flour, baking powder and salt. Add one half of flour mixture to batter and blend well. Add oil, blend well and add remaining flour and almonds. Form dough into long rolls, about 2'' in diameter. Place rolls on greased and floured cookie sheet Bake at 325° for 30 minutes or until golden brown. Remove from oven and cut into ½'' slices. Place slices on cookie sheet and return to oven for 5 more minutes. Cool on racks. Yield: 6 - 7 dozen slices depending on size of slices.

Dvorah Arbisser

MANDEL BRODT II*
(Parve)

¾ cup sugar
¾ cup all-vegetable shortening (canned)
3 eggs
1 tsp. vanilla
2 cups flour, sifted
½ tsp. baking powder
½ tsp. baking soda
Pinch of salt
1 cup chopped pecans

Blend sugar and shortening with wooden spoon in large bowl. Add eggs one at a time and blend in well. Add vanilla, flour, baking powder, soda, salt and mix well. Add pecans. Form four narrow loaves (lengthwise) with wet hands. Place loaves far apart on greased cookie sheets as batter spreads. Bake at 350° for 30 minutes Cut in slices and place cookies flat on cookie sheets. Toast at 325° for 5 - 10 minutes or until well browned. Remove from oven and cool. Yield: 80 slices - more or less - depending on size of slices.

Myrna Zwickel

MANDEL BRODT III*
(Parve)

4 eggs
1 cup sugar
1 cup oil (cooking)
1 tsp. vanilla
½ tsp. almond extract
4 cups flour
1 tsp. baking powder
½ cup chopped nuts

Cinnamon-Sugar Mixture:

1 cup sugar
1 tsp. cinnamon

Beat eggs, sugar, oil and extracts until blended. Sift dry ingredients together and stir into batter. Add nuts. Refrigerate overnight. Roll in 7 logs as long as the width of the cookie sheet. Place on greased cookie sheet and bake at 350° for 30 minutes. Slice diagonally and roll in cinnamon-sugar mixture. Return to oven for 8 minutes or until lightly browned. Yield: 6 dozen slices, more or less, depending on size of slices.

Inez Backer

CHERRY MANDEL BREAD*
(Parve)

1 cup sugar
1 cup cooking oil
2 eggs
1 tsp. baking powder
10 oz. jar maraschino cherries with syrup
¾ cup chopped walnuts
4 cups flour

Mix sugar, oil, eggs, baking powder, quartered cherries, syrup and nuts. Add flour. Mixture will become too thick for mixer. Grease hands and form rolls. Place on greased cookie sheet and bake at 350° for 30 - 40 minutes. Slice while warm and return to oven to toast for 5 - 8 minutes. An electric knife is quite helpful in slicing. Yield: 6 dozen slices, more or less, depending on size of slices.

Mim Schwartz

DATE NUT MANDEL BRODT*

½ cup oil (cooking) or soft margarine
½ cup sugar
3 eggs
2 cups flour
1 tsp. baking powder
1 tsp. vanilla
1 tsp. lemon juice
1 cup nuts, chopped
1 cup pitted dates, chopped

Cinnamon-Sugar Mixture:

1 cup sugar
1 tsp. cinnamon

Mix oil and sugar and add eggs, sifted dry ingredients, vanilla, lemon juice, nuts and dates. Form into logs, place on oiled cookie sheet and bake at 350° for 20 - 30 minutes. Remove from oven and slice. Return to oven and toast for 3 - 5 minutes. Roll in cinnamon-sugar mixture if desired. Yield: 6 dozen slices, more or less, depending on size of slices.

Sandra Shapiro

**Hint for all Mandel Bread recipes: Dough will be easier to handle and form into rolls if it is refrigerated overnight.*

DROP COOKIES

BROWN SUGAR COOKIES I
(Parve)

1 cup all-vegetable shortening (canned) or margarine (Parve)
1 cup brown sugar, firmly packed
1 egg
1 tsp. maple flavoring
2¼ cups sifted flour
½ tsp. baking powder
¼ tsp. salt
1 cup chopped nuts

Cream together shortening and brown sugar. Add egg and maple flavoring. Beat well. Add flour sifted with baking powder and salt. Stir in nuts. Shape into small balls (size of walnut), place on greased cookie sheet and press down with fork. Cookies may also be dropped by rounded teaspoonful on greased cookie sheet and pressed down with fork. Bake at 350° for 12 minutes. Yield: 70 cookies

Dora Kleinman

BROWN SUGAR COOKIES II
(Parve)

1 egg white
Pinch of salt
1 cup brown sugar
1 cup pecans, chopped or halves

Beat egg white with the salt until very stiff. Add brown sugar and mix well. Add pecans and drop by teaspoonful onto greased cookie sheet. Bake at 350° for 15 - 20 minutes. Yield: 2 dozen cookies

Dora Sachs

KICHEL
(Parve)

5 medium size eggs
1½ cups flour
4 Tbsps. sugar
1 cup oil
1 tsp. vanilla
Salt, pinch

Combine ingredients in order given and beat with electric mixer on "Prepared Cake Mix" speed for 20 minutes. Drop by teaspoonful onto greased cookie sheet and sprinkle with sugar. Bake at 350° for 15 minutes. Yield: 50 Kichel

Joan Katz

MERINGUE KISSES
(Parve)

1½ cups sugar
¾ cup water
3 egg whites
½ tsp. vanilla
1 cup chopped nuts

Boil sugar and water to hard ball stage. Beat egg whites until stiff and add vanilla. Using mixer, slowly beat egg whites into sugar syrup. Continue beating until mixture is cool. Fold in nuts. Drop by teaspoonful onto foil lined and greased cookie sheets. Bake at 225° for 1 hour. Yield: 4 - 5 dozen cookies

Rose Toubin

COCONUT MOUNDS

8 ozs. flaked coconut
2 cups nuts, chopped coarsely
1 lb. dates, chopped (cut up with floured scissors)
14 oz. can sweetened condensed milk
Whole, candied, colored cherries for tops

Mix coconut, nuts and dates. Pour in condensed milk and mix with hands. Drop by Tablespoon on greased cookie sheet. Place cherry in center of each. Bake at 350° for 15 minutes. Remove from cookie sheet immediately onto waxed paper. Very colorful when using red and green cherry centers. Yield: 80 - 100 cookies

Connie Zeisman

THIN OATMEAL COOKIES

1 egg
1 cup sugar
1 stick butter, melted
½ cup coconut
½ tsp. baking powder
½ cup oatmeal
½ cup chopped nuts
1 tsp. vanilla

Beat egg and sugar together. Add butter and then the rest of the ingredients. Line cookie sheet with foil and drop ½ teaspoon of mixture about 2" apart. Bake at 350° for 12 - 15 minutes. Cool and carefully peel cookies from foil. Store in air-tight container. Yield: 45 cookies

Flo Zuber

DIVINE PECAN DROPS

2 cups sifted flour
¼ tsp. salt
½ cup margarine
½ cup canned shortening (all vegetable)
1 cup confectioners' sugar, sifted
4 Tbsps. cream
2 tsps. vanilla
1 cup chopped pecans

Sift flour and salt and set aside. Cream margarine, shortening, sugar, cream and vanilla until light and fluffy. By hand, stir in flour until well blended. Add nuts and drop by rounded teaspoonful on ungreased cookie sheet. Bake at 350° for 15-20 minutes until light brown. Yield: 4 dozen cookies

Marion Ehrenkranz

JELLY SAND TARTS

1 cup margarine
½ cup powdered sugar
1 tsp. vanilla
2¼ cups cake flour
¼ cup finely chopped pecans or walnuts
Grape Jelly
Powdered sugar

Cream margarine, sugar and vanilla. Sift flour once and add to mixture, blending very well. Add nuts and drop by teaspoon on ungreased cookie sheet. Make a hollow in the center of each cookie. Drop ⅛ teaspoon jelly in the center of each cookie. Bake at 400° for 8 minutes. While still warm, sprinkle with powdered sugar. Yield: 50 cookies. This recipe freezes very well.

Janice Goldstein

FILLED COOKIES AND STRUDEL

APPLE ROLL
(Parve)

Dough:

1 cup flour
⅛ tsp. salt
½ tsp. vanilla flavoring
Pinch of baking powder
1 tsp. sugar
3 Tbsps. cooking oil
¼ cup warm water

Filling:

4 medium size Jonathan or Winesap apples, sliced medium size
1 cup raisins
½ cup chopped pecans
1 cup sugar mixed with 1 tsp. cinnamon

Sift flour into mixing bowl and make a well into which other dough ingredients are added. Make a soft ball, adding a little more flour if necessary. Beat the ball against floured board until light. Roll the dough on the floured board until very thin — like strudel dough (¼" thick). Spread apples all over and add raisins, pecans and 1 cup sugar and cinnamon mixture — reserving a little. Start rolling from the top — jelly roll fashion — and stretch as you roll, being careful not to tear dough. Put into lightly greased 9" pyrex pie plate. Score where slices are to be made. Sprinkle with reserved sugar and cinnamon mixture. Bake at 350° for 50 minutes. Yield: 2 dozen pieces

Rose Leff

FLUDEN
(Parve)

Dough:

3 cups flour, sifted
1 tsp. baking powder
Pinch salt
½ cup all vegetable shortening (canned)
2 eggs
½ cup warm water

Filling:

1 cup sugar
1 tsp. cinnamon
1 cup nuts, chopped
1 - 1½ cups raisins
10 oz. jar pineapple preserves
10 oz. jar strawberry preserves
Juice of 1 lemon

Sift flour, baking powder and salt together and cut in shortening. Add eggs and warm water. Divide dough into 3 parts. Grease jelly roll pan with cooking oil. Roll ⅓ of dough to fit pan. Sprinkle with ⅓ of mixture of sugar, cinnamon, nuts and raisins. Top with half of following mixture: 2 jars preserves mixed with juice of 1 lemon. Add second layer of rolled out dough and top with ⅓ of sugar, cinnamon, nut, raisin mixture and other half of preserves. Add third layer of dough and sprinkle with remaining ⅓ of sugar, cinnamon, nut and raisin mixture. Partially mark into squares with knife dipped in cooking oil. Bake at 350° for 45 minutes. Cool and finish cutting. Yield: 4½ - 5 dozen squares

Doris Kalmans

HAMANTASHEN
Cookie Dough

½ cup butter or margarine
½ cup sugar
1 egg
2 cups flour
2 tsps. baking powder
2 Tbsps. milk
½ tsp. vanilla
1 egg, beaten

Cream together the butter and sugar and add egg. Mix and sift flour and baking powder and add alternately with milk to creamed butter and sugar, beginning and ending with flour mixture. Add vanilla. Chill dough so it is easier to handle. Roll out dough, cut into rounds and place filling in center of each round. Form triangle by folding sides in toward the middle. Brush with beaten egg and bake on greased cookie sheet at 375° for 15 - 30 minutes until browned. Yield: 24

Bessie Wisenberg

Cream Cheese Dough

1 cup butter or margarine
8 oz. cream cheese
2 cups flour
¼ cup powdered sugar

Cream the butter and cheese until light and fluffy. Add the flour and sugar and mix well. Wrap in wax paper and refrigerate overnight. Roll dough to ¼" thickness and cut in rounds. Fill and shape by bringing sides together to form a triangle. Bake on greased cookie sheet at 400° for 15 minutes or until delicately browned. Yield: 2 dozen

Lynn Goldberg

HAMANTASHEN
Old Fashioned

5 cups flour (or more)
2 tsps. baking powder
½ tsp. soda
6 eggs
1 cup sugar
12 Tbsps. salad oil
2 tsps. vanilla
1 Tbsp. sour cream

Sift flour, baking powder and soda. Make well in flour mixture and add eggs and sugar, beating well after addition. Add oil, vanilla and sour cream, blending in well. Knead on board sprinkled with flour (about ½ cup) until dough is no longer sticky. Roll out part of dough at a time to ⅛'' thickness. Cut in rounds, fill and shape into triangles. Bake on greased cookie sheet at 375° for 15 - 20 minutes. Yield: 4 - 4½ dozen

Rosine Chappell

FILLINGS FOR HAMANTASHEN

NUT AND HONEY FILLING:

2 cups walnuts, chopped very fine
1 lb. liquid honey
¼ tsp. cinnamon
½ cup sugar
Juice of ½ lemon

Combine all ingredients in a pan, bring to a boil and boil for 2 - 3 minutes. While boiling, stir constantly.

PRUNE FILLING:

1 lb. prunes, stewed, pitted and chopped
1 cup raisins, chopped
½ cup nuts, chopped
½ lemon, juice and rind
¼ cup bread crumbs
½ cup sugar
1 Tbsp. honey

Combine all ingredients and mix thoroughly.

POPPY SEED FILLING:

½ lb. poppy seed
4 Tbsps. honey
2 Tbsps. sugar
Juice of ½ lemon

Soak the poppy seed in boiling water overnight. Drain, dry and grind or blend very fine. Add rest of ingredients and mix well.

EASY FILLING:

Canned pie fillings are delicious, too. You can be very creative by adding your own flavoring choice and such ingredients as nuts and raisins. Canned poppy seed filling is also available and very good, too. To this you can also add a teaspoon or two of honey or nuts.

Rosine Chappel

VIENNA CREAM CHEESE COOKIES
OR
CREAM CHEESE CRESCENTS (ROGALUCHS)

Dough:

½ lb. cream cheese
½ lb. butter or margarine
2¼ cups sifted flour
½ tsp. salt

Cream together cream cheese and butter. Gradually add flour and salt, forming a smooth dough. Knead gently several minutes. Wrap in wax paper and refrigerate overnight.

VIENNA CREAM CHEESE COOKIES

Filling:

10 oz. jar preserves
Powdered sugar

Roll dough out ⅓" thick. Cut with a biscuit cutter. Put dab of preserves in the center of each little circle and fold over. Press closed with the tines of a fork which have been dipped in water. Put on a greased cookie sheet and bake at 400° for 10 - 20 minutes, depending on size and thickness. When cold, sprinkle with powdered sugar. Yield: 3 dozen

CREAM CHEESE CRESCENTS (ROGALUCHS)

Filling:

1½ - 2 cups chopped pecans
1 cup sugar
1 tsp. cinnamon

Roll dough out ¼" thick on board dusted with confectioners' sugar. Cut into small triangles. Sprinkle each triangle with mixture of nuts, sugar and cinnamon. Roll from wide end to point and bend to form semi-circles or crescents. Place on greased cookie sheet and bake at 375° for 20 minutes. Yield: approximately 3 dozen

Barbara Selzer
Rosalie Goldberg

CHEESE DOUGH AND JELLY COOKIES

Dough:

1 cup cottage cheese
1 cup butter
2 cups flour

Filling:

½ cup chopped nuts
½ cup jelly

Mix cheese, butter and flour and place in refrigerator for a few hours. Roll dough into thin sheets and sprinkle with nuts. Top with jelly and roll up jelly roll fashion. Cut into ½" pieces, place on greased cookie sheet and bake at 425° for 20 minutes. Yield: 4 dozen pieces

Belle Malev

STRUDEL I

Dough:
1 lb. butter
4 cups flour
1 pt. vanilla ice cream

Filling:
1 stick butter, melted
18 oz. jar preserves or
2¼ cups apples, sliced (peeled)
1 cup sugar mixed with 1 tsp. cinnamon
1 cup pecans, chopped

Cut butter into flour as for pie. Let ice cream soften a little and mix with flour and butter to make dough. Divide into 4 pieces and refrigerate overnight. Roll each piece out into a rectangle ¼'' thick on a floured board. Spread on melted butter, preserves or apples, sugar-cinnamon mixture (reserving a little to sprinkle on top of each roll) and pecans. Roll up jelly roll fashion and place on greased cookie sheet. Make indentations for slices, sprinkle with sugar-cinnamon mixture and bake at 350° for 45 minutes or until brown. Cut into pieces while hot. Yield: 4 dozen pieces

Mrs. Wolf Herring

STRUDEL II

Dough:
1 lb. margarine (room temperature)
1 lb. cream cheese (room temperature)
5 cups flour
½ tsp. salt

Filling:
1 stick margarine, melted
1 cup sugar
1 tsp. cinnamon
18 oz. jar Apricot or Apricot-Pineapple preserves
1 cup chopped pecans or coconut or a combination of both

Cream margarine and cream cheese. Add flour and salt and knead well. Divide into 8 balls, wrap in wax paper and chill 2 hours. On a floured board roll out dough into a rectangle ¼'' thick. Brush with melted butter. Sprinkle on sugar and cinnamon, then preserves and pecans. Roll up jelly roll fashion. Fold ends under and press closed. Wrap in wax paper and then in foil. Freeze overnight. Unwrap, place on greased cookie sheet, sprinkle with cinnamon and sugar, mark slices and bake at 400° for 45 minutes. Remove from cookie sheet and cut while warm. Yield: 8 dozen slices ¾'' wide. **Note:** Dough can also be chilled well (not frozen overnight), filled as above, placed on greased cookie sheet and baked at 325° for 1 hour.

Dora Sachs
Goldie Shapiro

APPLE STRUDEL

Dough:

4 cups flour
1 tsp. salt
1 egg
2 Tbsps. vegetable oil
1½ cups lukewarm water

Filling:

Melted butter - enough to cover dough
2 cups bread crumbs
1½ sticks sweet butter, melted
1 cup sugar
2 tsps. cinnamon
2 tsps. nutmeg
½ tsp. allspice
2 - 21 oz. cans pie apples
1 cup sugar
4 ozs. walnuts chopped
4 ozs. blond raisins
4 ozs. black raisins
Grated rind of 1 lemon
Melted butter - enough to brush over filled strudel and for basting
Confectioners' sugar

Put flour and salt into warm bowl. Make a well in center and put in egg and vegetable oil. Add water and work into a soft dough. Knead dough on lightly floured board at least 100 times. Knead again — but not too much. Dough should be supple and silky. Place dough on floured platter, brush with vegetable oil and cover with an inverted warm bowl. Let stand 30 minutes to 1 hour.

Cover a kitchen table with a tablecloth and dust whole surface with flour. Rub flour into cloth with hands and put a little extra flour in center to start rolling. Roll out dough to 12"x 12" and brush with vegetable oil. Flour hands and pull dough out to cover table. Use the back of the hands for pulling and stretching. Pull dough over edge of table and cut off thick edge with scissors. Dry on table until dough feels like parchment — 10 to 12 minutes. Sprinkle cool melted butter over dough and cover whole of top with mixture of bread crumbs, melted sweet butter, 1 cup sugar, cinnamon, nutmeg and allspice. Spread pie apples over ⅓ of dough. Over the apples scatter 1 cup granulated sugar, walnuts, blond raisins, black raisins and grated rind of 1 lemon. If desired, plump the raisins in brandy first.

Fold a small section of dough over the apples to start the rolling. Pick up tablecloth and keep lifting to roll strudel over and over until entire strudel is rolled. Twist loose ends of dough to seal in ends and push in to close.

Roll onto a large buttered jelly roll pan. Bend strudel horse shoe style to fit into pan. Brush melted butter over top of strudel. Bake at 350° for 35 to 40 minutes. While baking baste with butter. Serve warm or cold and dust with confectioners' sugar. Yield: 7 dozen slices

Reba Goldberg

APRICOT STRUDEL

Dough:

2¼ cups flour
½ lb. butter or margarine
1 cup sour cream

Filling:

½ stick butter or margarine, melted
1 cup sugar
1 tsp. cinnamon
10 oz. jar Apricot or Apricot Pineapple preserves
1 cup chopped pecans or coconut

Place flour in bowl and cut in margarine. Mix in sour cream. Divide dough into 4 balls and chill overnight. Allow to come to room temperature and roll out each ball on a floured board into a rectangle ¼'' thick. Brush with melted butter. Sprinkle on sugar and cinnamon, then preserves and chopped pecans. Roll up jelly roll fashion. Fold ends under and press closed. This dough spreads when baking so be sure to roll as tightly as possible. Place on greased cookie sheet, mark slices, sprinkle with cinnamon and sugar and bake at 350° for 40 - 50 minutes. Yield: 4 dozen pieces

Barbara Selzer

PECAN TASSIES

Pastry:

2 - 3 oz. pkgs. cream cheese
½ lb. margarine or butter
2 cups flour

Cream cheese and butter together. Blend in flour. Divide into 48 small balls. Put each ball into a small muffin cup and press pastry against sides to line cups evenly.

Filling:

2 eggs beaten
2 Tbsps. melted butter or margarine
Salt, a pinch
1½ cups brown sugar
¼ tsp. vanilla
½ cup chopped pecans

Blend together first five ingredients. Fill pastry lined cups. Sprinkle each with nuts and bake at 350° for 15 minutes. Reduce to 250° and bake 10 minutes. Cool on racks. Yield: 48

Linda Brandt
Shirley Getz

ROLLED, SHAPED COOKIES

BACHELOR BUTTONS

1 cup butter
1 cup brown sugar
1 egg, beaten
2 cups flour
1 tsp. soda (baking)
⅛ tsp. salt
1 cup chopped nuts
1 cup coconut

Cream butter and sugar and add egg. Then add flour, soda and salt which have been sifted together. Add nuts and coconut and roll into balls the size of marbles. Press center of each with fingers. Bake on greased cookie sheet at 375° for 10 minutes. Yield: 4 dozen cookies

Evelyn Schorr

BUTTER BALLS

½ lb. butter
½ cup sugar
½ tsp. salt
1 tsp. vanilla
2½ cups flour
1 cup broken nuts

Cream butter and sugar. Add remaining ingredients and roll into small balls. Bake on ungreased cookie sheet at 350° for 15 minutes. Yield: 4 dozen cookies

Sandy Sugar

ROLL-AWAY CHOCOLATE BALLS

1¼ cups butter or margarine
⅔ cup sugar
1 tsp. vanilla
2 cups flour
⅛ tsp. salt
½ cup cocoa
2 cups chopped pecans

Cream butter and sugar until fluffy. Add vanilla. Sift together flour, salt and cocoa and gradually add to butter, sugar mixture. Blend in nuts and mix thoroughly. Refrigerate for 6 hours. Roll into 1'' balls and place on ungreased cookie sheet ½'' apart as these cookies do not spread. Bake at 350° for 20 minutes. Roll in powdered sugar when cool. Yield: 6 dozen very yummy cookies.

Connie Zeisman

CHOCOLATE CHIP CRESCENTS

½ lb. margarine
10 Tbsps. confectioners' sugar
6 oz. pkg. chocolate chips
7 oz. can coconut
2 cups pecans, chopped
2½ cups sifted flour
3 tsps. vanilla

Cream margarine and sugar and work in rest of ingredients. Shape like crescents and put on ungreased baking sheet. Bake at 350° for 15 minutes until brown. Cool and roll in confectioners' sugar. Yield: 4 dozen

Jennie Silver

SAND TARTS OR CRESCENTS

½ cup butter or margarine
½ cup shortening, all-vegetable, canned
⅓ cup confectioners' sugar
2 tsps. water
2 tsps. vanilla
2 cups flour
½ cup chopped nuts

Cream butter and shortening and mix in sugar, water and vanilla. Fold in flour and nuts. Chill 4 hours. Pinch off dough, roll into ball and then shape into crescent. Bake on ungreased cookie sheet at 325° for 15 minutes. Do not brown cookies. Cool slightly and remove from baking sheet. When cool, roll in confectioners' sugar. Yield: 4 dozen

Connie Zeisman

VIENNA CRESCENTS

2¼ sticks butter
Scant ½ cup sugar
3¾ ozs. blanched almonds, ground fine
2¾ cups flour
1 tsp. vanilla

Combine butter, sugar, almonds, flour and vanilla. Mix thoroughly using pastry blender and fingers to make a well blended pastry dough. Refrigerate for 1 hour. Using a melon scoop cut off pieces the size of walnuts and form into crescents — not too large. Bake on ungreased cookie sheet in 325° oven until fairly brown (10 - 12 minutes). While still warm, roll in vanilla sugar. Yield: 4 dozen

Bobbie Weinstein

Vanilla Sugar: 1 vanilla bean cut into small pieces and mixed with ¾ cup superfine granulated sugar.

HEIZENBLOZEN
(Snow Balls)
(Parve)

2 eggs
⅛ tsp. salt
1⅓ cups flour, approx.
Oil for frying
½ cup confectioners' sugar
1 tsp. cinnamon

Beat eggs slightly and mix with salt and flour. Knead until the dough is smooth and elastic. It may be necessary to add additional flour. On a lightly floured board, roll out into a rectangle approximately ½'' thick. Cut into 2'' squares, make a slit in the center of each rectangle and pull a corner of the square through the slit. Fry in deep, hot fat until lightly brown. Turn very carefully to brown, if necessary. Watch closely as these tend to overbrown. They will puff up into many different shapes. Drain and while still hot, sprinkle with confectioners' sugar and cinnamon. Yield: 12 - 15

Myrna Rudolph

PECAN CRUNCH COOKIES

2 sticks margarine (1 cup)
½ cup sugar
1 Tbsp. vanilla
½ cup crushed potato chips
½ cup chopped pecans
2 cups flour

Cream margarine and sugar. Add vanilla, finely crushed potato chips and pecans. Work in flour. Form into balls (¼ to ½ teaspoon) and put on ungreased cookie sheet. Flatten slightly with a fork that has been dipped in granulated sugar. Bake at 350° for 12 - 14 minutes. Watch so they don't burn! Yield: 4 dozen

Shirley Alter

TAIGLACH
(Parve)

Dough:
4 eggs
1 Tbsp. vegetable oil
Juice and grated peel of ½ orange
3 cups flour, sifted
1 tsp. baking powder
Pinch of salt
1 tsp. cinnamon
½ cup sugar
½ cup nuts

Syrup:
4 cups honey
2 cups sugar
½ cup water
1 Tbsp. ginger
1 cup boiling water

Dough: Using an electric mixer beat eggs well for 10 minutes. Mix in oil, orange juice and orange peel. Sift flour, baking powder and salt and add to mixture, mixing lightly. Do not over handle batter. Divide batter into 3 parts. Roll each part into a long narrow strip, sprinkle with cinnamon, sugar and nuts and press into dough. Roll up each strip like a jelly roll, firmly pinching closed the open edge. Cut into ⅜'' pieces and set aside.

Syrup: Bring the honey, sugar and ½ cup water to a boil in a deep pot. Very carefully drop the pieces of dough into the boiling honey mixture. Boil covered for 15 minutes and uncovered for 10 minutes. Five minutes before end of boiling period, add 1 Tablespoon of ginger. Remove from heat, set pot in sink and add 1 cup of boiling water. Cool and put in glass jars with screw on lids. If hidden, these taiglach will last this way indefinitely. If left out, they disappear very quickly! Yield: 3 dozen

Helen Berger

POPPY SEED COOKIES I

1 cup butter
1 cup sugar
½ pt. sour cream
6 eggs
3 cups sifted flour
1 tsp. baking soda
3 tsps. baking powder
½ tsp. salt
1 cup almonds
2 handfuls poppy seeds

Cream butter and sugar and add sour cream and eggs. Beat well. Sift together dry ingredients and add to mixture. Add almonds and poppy seeds. Add additional flour if necessary to make dough easy to handle. Refrigerate dough at least one hour. Roll out on floured board and cut with biscuit cutter. Place on greased cookie sheet. Brush cookies with melted butter and sprinkle with sugar. Bake at 350° for 10 minutes or until brown at bottom. Yield: 6 dozen

Francis Himelhak

POPPY SEED COOKIES II
(Parve)

6 cups flour
½ tsp. baking soda
2 tsps. baking powder
3 tsps. salt
½ cup poppy seed
4 eggs
1½ cups sugar
2 tsps. vanilla
1 cup oil
¼ cup water

Sift dry ingredients, mix in poppy seed and set aside. Thoroughly mix eggs with sugar and vanilla. Add oil, water and poppy seed-flour combination. Roll out very thin on heavily floured board. Cut with biscuit cutter and bake on greased cookie sheet at 375° for 12 minutes. Recipe makes 90 - 100 cookies depending on size of biscuit cutter.

Molly Shapiro

UNBAKED COOKIES

LAURIE'S QUICK CHOCOLATE BALLS

1 cup margarine
4 cups powdered sugar
½ - 13 oz. can evaporated milk
1 large bag coconut (14 oz.)
1 cup chopped pecans
2 - 12 oz. bags chocolate chips, melted

Cream margarine and sugar and add milk, coconut and chopped pecans. Mix well and add chocolate chips which have been melted in double boiler. Refrigerate mixture several hours. Form into balls and put in candy liners. Yield: 100

Laurie Rosen

COCONUT BALLS

1½ cups ground dried apricots
2 cups coconut
½ can (14 oz.) condensed milk
1 scant cup powdered sugar

Mix thoroughly the apricots, coconut and milk. Wet hands and roll into small balls, and then roll in powdered sugar. Place in paper candy cups and refrigerate until ready to serve. Yield: 3½ - 4 dozen. **Note:** These yummy cookies are very easy to make.

Mozelle Barg

NO BAKE BROWNIES

2 cups semi-sweet chocolate pieces
1 cup plus 2 tsps. evaporated milk
3 cups fine vanilla wafer crumbs
2 cups miniature marshmallows*
1 cup chopped nuts
1 cup sifted powdered sugar
½ tsp. salt

Put chocolate pieces and 1 cup evaporated milk in a heavy 1 quart saucepan and stir over low heat until melted. Take off heat. Mix crumbs, marshmallows, nuts, powdered sugar and salt in a 3 quart bowl. Mix well and press evenly into a buttered 9'' square pan. Stir remaining evaporated milk into reserved chocolate mixture. Spread evenly over mixture in pan. Chill until glaze is set. Cut into 36 squares.

**If kosher miniature marshmallows are not available, use cut up or whole regular size marshmallows.*

Sonia Krost

RUM BALLS

6 oz. pkg. vanilla wafers
1 cup powdered sugar
2 Tbsps. cocoa
1 cup chopped nuts
8 Tbsps. Rum or Whiskey
2 Tbsps. corn syrup

Crush or grind vanilla wafers. Mix wafers with powdered sugar, cocoa and nuts. Mix rum with corn syrup and pour slowly over dry ingredients. Mix well. Make balls and roll in powdered sugar. These freeze well. Yield: 2½ - 3 dozen

Annette Davis
Bernice Lewis

PECAN RAISIN QUICKIES

6 oz. pkg. chocolate morsels
6 oz. pkg. butterscotch morsels
1 cup yellow raisins
2 cups coarsely broken pecans or walnuts

Combine chocolate and butterscotch morsels and melt over hot water (use double boiler). Remove from heat and stir in nuts and raisins. Mix well and drop by teaspoon onto waxed paper-lined cookie sheets. Chill until firm. Yield: 3 dozen cookies

Joan Katz

CHOCOLATE DESSERTS

FROZEN CHOCOLATE CHARLOTTE

2 pkgs. lady fingers (12 in each)
¼ cup white Creme De Menthe or Rum
2 pkgs. (8 oz.) semi-sweet chocolate squares
3 Tbsps. instant coffee
½ cup boiling water
6 egg yolks
½ cup sugar
1 tsp. vanilla
6 egg whites
1½ cups heavy cream, whipped
(to make parve, substitute 3 cups whipped topping)

Split lady fingers and brush flat surfaces with Creme De Menthe or Rum. Line sides of 9'' spring form pan with lady fingers, rounded side against pan. Line bottom of pan with remaining lady fingers. Melt chocolate in top of double boiler. Dissolve coffee in boiling water. Beat egg yolks at high speed until foamy. Beat in sugar gradually, beating until thick. Reduce speed and add vanilla, coffee and melted chocolate. Beat egg whites in large bowl until stiff. Stir 1 cup egg whites into chocolate to lighten it. Fold chocolate mixture into remaining egg whites. Fold in whipped cream. Pour into lined pan. Freeze until firm. Garnish with whipped cream and chocolate curls. Remove sides of pan to serve. (Freezes beautifully for a month.) Serves 10 - 12.

Madeline Sanders

MAXINE'S CHOCOLATE DESSERT

½ cup butter
½ cup powdered sugar
2 squares melted semi-sweet chocolate
3 egg yolks
3 egg whites
½ tsp. vanilla
1 crumb crust, baked (in 8" square pan) (See Pie Section for recipe)
½ pt. whipped cream
1 Tbsp. sugar
Grated chocolate

Cream butter and add powdered sugar, melted chocolate and the egg yolks, one at a time. Beat well after each addition. Add unbeaten egg whites all at once and then add vanilla. Beat mixture until thick and place on top of crust. Refrigerate for several hours and top with whipped cream mixed with sugar. Garnish with grated chocolate.

Sandra Marcoe

CHOCOLATE FONDUE

9 ounces milk chocolate
1 oz. unsweetened cooking chocolate, cut roughly with a knife
2 ounces Kahlua
½ cup light cream or half and half

Place all ingredients in fondue pot and stir slowly over heat until smooth (less than 5 minutes). Serve with a tray of Angel Food cake chunks, fresh strawberries, banana chunks, marshmallows and pineapple chunks. Green grapes, tangerine slices, etc. may be used.

Inez Backer

CHOCOLATE MOUSSE I

½ lb. semi-sweet chocolate (or German chocolate)
½ cup sugar
¼ cup water
5 eggs, separated
1 tsp. vanilla extract (or light rum)

Melt chocolate in top of double boiler (over boiling water). Add sugar and water and stir until smooth, velvety and blended. Place double boiler top in a pan of cold water. Stir to cool (occasionally). Add well beaten egg yolks (don't beat too thick!) and vanilla extract. Mixture should be semi-fluid. If too firm, add 4 or 5 Tablespoons tepid milk. Beat egg whites until thick and fold in. Chill until set in 2 quart glass bowl or individual mousse pots. Mousse tastes better if made the day before use. Yield: 6 - 8 servings

Evelyn Wisenberg

CHOCOLATE MOUSSE II

2 whole eggs
6 oz. pkg. chocolate chips
2 Tbsps. very strong hot coffee
1 Tbsp. rum
¾ cup scalded milk

Put eggs in bottom of blender. Add all other ingredients. Blend at high speed for 2 minutes. Place in glass bowl and chill. This is a delicious, easy-to-make dessert. Yield: 4 servings

Mozelle Barg

EASY CHOCOLATE MOUSSE

12 oz. pkg. semi-sweet chocolate bits
6 eggs, separated
2 Tbsps. sugar
1 pt. whipping cream

Melt chocolate pieces in double boiler. Beat egg yolks into cooled chocolate. Beat egg whites and add sugar. Fold into chocolate mixture. Beat whipping cream; fold into chocolate mixture. Serve in individual mousse cups or from a 2 quart serving bowl. This freezes well. Yield: 6 - 8 servings

Shirley Getz

CHOCOLATE QUAD

1 cup flour
½ cup margarine
1 cup chopped pecans
1 - 8 oz. pkg. cream cheese, softened
1 cup powdered sugar
1 cup frozen whipped topping (from a 9 oz. container)
3 (4½ oz.) pkgs. instant chocolate pudding mix

Mix flour, margarine and pecans until crumbly and press into a 13''x 9''x 2'' pan. Bake 15 minutes at 350°. Let cool. Beat cream cheese and sugar. Fold in whipped topping. Spread carefully on cooled layer and refrigerate. Make up pudding according to package directions but use only 3 cups milk. Spread carefully over second layer. Top with remaining whipped topping. Yield: 16 servings

Janice Goldstein

CHOCOLATE SMOOTHIE

½ cup milk
⅔ cup sugar
5 beaten egg yolks
1 cup butter or margarine
1 cup confectioners' sugar
5 beaten egg whites
2½ oz. melted dark chocolate
1 cup vanilla wafer crumbs

Combine milk, sugar and egg yolks. Cook over low heat (or in double boiler). Stir occasionally until thick. Cool. Cream together butter and confectioners' sugar. Add melted, cooled chocolate and blend into cold custard. Beat egg whites stiff and fold into chocolate mixture, blending well. Refrigerate overnight. Do not despair — egg whites will be absorbed overnight and mixture will be smooth and creamy. Sprinkle half of crumbs over bottom of lightly greased 8''x 8''x 2'' pan. Pour in custard and sprinkle the rest of the crumbs on top. Pat down lightly and chill at least 12 hours. Cut in 2'' or 3'' squares as it is very rich. Yield: 16 squares

Mrs. Wolf Herring

DESSERTS THAT ARE DIFFERENT

SUNNY FRITTERS

1½ cups flour
2 tsps. baking powder
½ tsp. salt
½ cup pineapple juice
1 Tbsp. lemon juice
2 eggs, beaten
2 Tbsps. melted margarine
1 cup bananas, cut into small pieces
¾ cup crushed pineapple, drained
Powdered sugar

Mix and sift dry ingredients and add juices, eggs and melted shortening. Mix well and stir in bananas and pineapple. Drop by Tablespoonful into deep hot oil. Fry at 360° - 375° about 3 minutes and drain on paper towel. Dust with powdered sugar and serve with syrup as a dessert or serve plain with meat.

Reva Shapiro

BUTTERFLY PUDDING

1 pkg. lime gelatin (small or large)
1 pkg. vanilla pudding (same size as gelatin)

Prepare gelatin according to directions on package. Pour into bowl and let chill until thick, but not firm. Prepare pudding according to directions and pour while hot into gelatin. DO NOT STIR. Chill. The pudding swirls into the gelatin making a pretty pattern. This is a favorite with children and is very simple to make.

Evelyn Schorr

BANANA SOUFFLE

Butter or margarine, softened
Granulated sugar
5 large eggs at room temperature, separated
⅛ tsp. salt
1 tsp. grated lemon rind
2 Tbsps. lemon juice
2 ripe medium bananas, sliced
3 Tbsps. butter
2 Tbsps. flour
1 cup milk
½ cup sugar
1 tsp. vanilla extract
Confectioners' sugar
Sweetened whipped cream, optional
Nutmeg, optional

Lightly butter a 1½ quart souffle dish up to inside ridge. Sprinkle entire surface with sugar and set aside. Put egg yolks in small bowl of electric mixer and egg whites in large bowl. Add salt to whites and set aside. Combine lemon rind, lemon juice and bananas. Mash, measure 1 cup and set aside. Melt 3 Tablespoons butter in saucepan over medium heat and blend in flour. Gradually stir in milk and cook, stirring, until smooth and thickened. Blend in one half cup granulated sugar, the vanilla and reserved bananas. Remove from heat. Beat yolks until thick and lemon colored. Gradually add to cooked mixture, beating well. Beat whites until stiff but not dry and soft peaks form. Gradually pour cooked mixture into whites. Using rubber spatula, fold in whites, lightly but evenly. Pour into souffle dish and bake in preheated 375° oven for 30 - 35 minutes or set in pan of hot water and bake at 350° for 1 hour. Sift confectioners' sugar over the top and serve at once, plain or with whipped cream and a sprinkling of nutmeg. Yield: 6 servings

Janice Goldstein

BURGUNDY PUDDING
(Parve)

6 egg yolks
1 cup sugar
1 cup wine
1 Tbsp. unflavored gelatin
½ cup cold water
20 vanilla wafers, crushed
1 cup nuts, chopped
6 egg whites, stiffly beaten

Beat egg yolks, add sugar and wine. Cook in double boiler until thickened. Dissolve gelatin in cold water, add to yolk mixture and remove from heat. Add vanilla wafers, nuts and stiffly beaten egg whites. Refrigerate until serving time.

Ethel Slipakoff

RICE PUDDING

1½ cups milk
1 cup rice, cooked
2 eggs, beaten
⅓ cup sugar
1 tsp. vanilla
Nutmeg or cinnamon, a sprinkle

Add milk to cooked rice and boil 5 minutes. Stir occasionally. Remove from stove and add slowly the beaten eggs, sugar and vanilla. Pour into a greased 1½ quart casserole and sprinkle the top with nutmeg. Place the casserole in a pan with ½'' of hot water and bake at 350° for 35 - 40 minutes. Yield: 6 - 8 servings

Joan Katz

LEMON CAKE PUDDING

6 Tbsps. margarine
2 cups sugar
6 Tbsps. flour
4 eggs, separated and beaten
Juice and grated rind of 2 lemons
2 cups milk

Cream margarine and sugar. Add flour, beaten egg yolks, juice and rind of 2 lemons and the milk. Beat the egg whites until stiff but not dry and fold into the batter. Pour into a 2 quart pyrex baking dish and set in a pan of hot water. Bake at 325° for 1 hour. Serve warm or cold. Yield: 8 servings
Note: Pudding has a cake-like top and a creamy sauce underneath.

Janice Goldstein

DANISH PUFF

A.
1 stick butter
1 cup sifted flour
2 Tbsps. water

B.
1 cup water
1 stick butter
1 tsp. almond extract
1 cup sifted flour
3 eggs

C.
1 cup confectioners' sugar
1 Tbsp. butter
2 Tbsps. milk
1 tsp. almond extract

A. Cut butter into flour and work together until it forms into fine crumbs. Add water and mix with fork until a ball forms. Divide into two portions. Press into 2 strips - 12'' x 3'' - on an ungreased cookie sheet.

B. Boil water and butter together. Remove from heat; add almond extract; add flour all at once. Mix until smooth. Add eggs one at a time, beating well after each addition. Spread one half of mixture on each dough strip. Bake at 350° for 1 hour. When cool, ice with the following:

C. Mix sugar, butter, milk and almond extract together. Sprinkle with crushed pecans and chopped, candied cherries and ice the puffs.

Mae Dombrow

FROZEN CAPPUCCINO

¼ cup milk
⅓ cup brandy (or more)
3 scoops Jamoca ice cream, slightly softened
3 scoops chocolate fudge ice cream, slightly softened
Chocolate curls, optional

Pour milk and brandy into the blender container. Add the 6 scoops of slightly softened ice cream. Whirr just until blended. Pour into stemmed glasses and serve immediately as an after dinner dessert or freeze at least 3 hours. Serve, if desired, topped with chocolate curls. Yield: 4 servings

Janice Goldstein

GRASSHOPPER SOUFFLE

1 cup sugar
2 env. unflavored gelatin
2 cups water
4 eggs, separated
8 oz. pkg. cream cheese
¼ cup Creme De Menthe
1 cup heavy cream, whipped
Whipped cream and strawberries for topping

Combine ¾ cup sugar and gelatin; gradually add water. Stir over low heat until dissolved. Remove from heat and blend in beaten egg yolks. Return to heat and cook 2 - 3 minutes. Gradually add to softened cream cheese, mixing until well blended. Stir in Creme De Menthe and chill until slightly thickened. Beat egg whites until soft peaks form. Gradually add remaining sugar beating until stiff peaks form. Fold egg whites and whipped cream into cream cheese mixture. Wrap a 3" collar of aluminum foil around the top of a 1½ quart souffle dish and secure with tape. Pour souffle mixture into dish and chill until firm. Remove foil collar before serving. Garnish with additional whipped cram and strawberries. Yield: 8 - 10 servings

Martha Kobb

TRIFLE

5½ oz. pkg. instant vanilla pudding
9" or 10" round sponge cake with no hole in the middle
18 oz. jar raspberry preserves
3 Tbsps. Rum
⅔ cup Sherry (dry, white)
Slivered almonds, toasted
3½ oz. can angel flake coconut
2 - 29 oz. cans peaches, drained
8 oz. container whipping cream, whipped*
1 bar chocolate candy

Make vanilla pudding according to directions and refrigerate. Slice cake in three layers. Spread each with equal amounts of jam. Sprinkle equally with Rum and Sherry and let sit 30 minutes. Layer pudding, almonds, coconut, peaches equally on top of each layer of cake. Very carefully place one layer on top of the other in a very large, deep, round serving dish. Refrigerate for at least 8 hours so that the flavors will mingle. Before serving, cover entire top of dessert with whipped cream and garnish with shaved chocolate curls. Keep refrigerated. Yield: 12 or more servings.

**Note: Additional whipping cream may be necessary to top Trifle so that it is level with the top of the bowl — about 1" of whipped cream. Non-dairy whipped topping, canned topping or powdered whipped topping mix may be used instead of whipping cream.*

Eleanor Abramson

CARAMEL CUSTARD

1¼ cups sugar
4 eggs
1 can (14½ oz.) evaporated milk, undiluted
1 tsp. vanilla
1½ cups water

Preheat oven to 350°. Spread ½ cup of sugar evenly over the bottom of a 9'' round baking dish. Heat in the oven for 30 - 35 minutes or until sugar is melted to a golden brown syrup. Remove from the oven and let cool until hardened. Beat eggs well and add remaining ¾ cup sugar, milk, water and vanilla. Stir until sugar is dissolved. Pour into prepared baking dish and place dish in shallow pan. Pour hot water into pan (around dish) to 1'' level. Bake 1 hour or until silver knife inserted in center comes out clean. Cool and refrigerate until well chilled. Place large platter over it to invert or invert into shallow serving dish (there will be syrup). This may be served with various canned or fresh fruits or berries. It is an unusual dessert and great for company. Yield: 6 - 8 servings

Rose Hamovit

REFRIGERATOR-FREEZER DESSERTS

FROZEN BANANA DESSERT

2 - 3 oz. pkgs. cream cheese
½ cup mayonnaise
Juice of 1 lemon
2 medium bananas, chopped
½ cup crushed pineapple (with juice)
½ cup chopped nuts
½ cup chopped or halved maraschino cherries
½ pt. carton whipping cream

Mix cream cheese, mayonnaise and lemon juice. Add bananas, pineapple with juice, nuts and cherries. Whip cream and fold into fruit mixture. Freeze in 8'' square pan. Cut in squares and top with whipped cream. Garnish with stemmed cherries. Yield: 9 servings

Sonia Krost

PINEAPPLE FLUFF

1 pt. heavy cream
2 Tbsps. sugar
1 tsp. vanilla
8 oz. can crushed pineapple
1 cup miniature marshmallows*

Whip cream until stiff, adding sugar and vanilla. Combine with undrained pineapple and marshmallows. Refrigerate until chilled and serve in champagne glasses. Yield: 4 - 6 servings

**If kosher miniature marshmallows are not available, use cut up regular size marshmallows.*

Janice Goldstein

GLIDAT EGOSIM
(Pistachio Ice Cream)

6 eggs - separated
12 tsps. sugar
Salt
9 ozs. pistachio nuts
1 pt. whipping cream, whipped
Green food coloring,
Few drops

Beat the egg yolks together with 6 teaspoons of sugar in a ceramic or pyrex dish placed on insulated mat over low heat. Add a pinch of salt and let warm until sugar completely dissolves and reaches a toffee consistency. Place in refrigerator to cool. Peel and grind pistachio nuts. Beat egg whites until stiff and beat in remaining 6 teaspoons of sugar. Fold in whipped cream, the yolk mixture, half the pistachio nuts and the food coloring. Pour into individual bowls. Garnish with remainder of nuts and place in freezer.

Shirley Rapoport

FRUITED SHERBET BALLS

3 pts. lemon, lime, raspberry or orange sherbet
8¾ oz. can pitted dark cherries
¼ tsp. ground cloves
¼ tsp. ground cinnamon
11 oz. can mandarin oranges
1 lb. can cling peach slices, drained
1½ cups seedless green grapes
1 cup combined syrups from peaches and mandarin oranges

The day before serving — Make sherbet balls and freeze. In skillet heat cherries, cloves, cinnamon; stir in mandarin orange segments, peach slices, grapes, peach and orange syrup. Refrigerate covered. Just before serving the next day — Arrange sherbet balls in sherbet dishes; spoon some sauce over each and serve at once. Yield: 12 servings

Sidney Pozmantier

STRAWBERRY DELIGHT DESSERT

1 lb. filled sugar wafers (orange colored if available)
¾ cup soft butter
1 cup sifted, powdered sugar
½ tsp. vanilla extract
¼ tsp. almond extract
3 eggs, separated
3 - 10 oz. pkgs. frozen strawberries, thawed and drained
½ cup coarsely chopped walnuts
2 cups whipped cream

Prepare 1 or 2 days before serving. Crush wafers medium fine. Spread ¾ crumbs in 12''x 8''x 2'' pan. In mixer, medium speed, mix butter, sugar and extracts. Add yolks, one at a time. Beat well after each addition. Beat whites until stiff, not dry. Fold into butter mixture. Spread this mixture over crumbs evenly. The mixture will be very thin. Spoon on berries, sprinkle nuts and spread whipped cream over this. Sprinkle remaining ¼ crumbs. Chill 36 - 48 hours. The longer it sets, the better. Yield: 12 - 16 squares

Shirley Littman

CREAM PUFF DESSERT

Miniature Cream Puffs:

1 cup water
½ cup butter or margarine
1 cup flour
4 eggs

Heat water and butter to rolling boil in saucepan. Stir in flour all at once. Stir vigorously over low heat until mixture leaves side of pan and forms a ball (about 1 minute). Remove from heat and beat in the eggs — one at a time. Beat until smooth and velvety. Drop by scant teaspoonfuls on ungreased baking sheet. Bake at 425° for 15 minutes or until brown. Remove from baking sheet with spatula. Cool. Yield: 90 - 100 puffs

Dessert Filling and Assembly:

1 qt. vanilla ice cream
1 qt. raspberry sherbet
Chocolate sauce - if desired

Place a layer of puffs in a 10'' angel food pan with removable bottom. Top with layer of softened ice cream. Repeat with layer of puffs, ice cream and sherbet, then puffs. Freeze until firm — preferably overnight. Remove from freezer 15 minutes before serving. Remove from pan by running spatula around outside edge of mold and around tube. Push bottom up and out of the pan. With 2 large spatulas, one on each side of mold, lift from bottom of pan. Place on serving plate. Serve in slices with chocolate sauce, if desired.

Rose Perl

ORANGE-PINEAPPLE SHERBET

1 cup orange juice
¼ cup lemon juice
1 small can crushed pineapple (8 oz.)
1½ cups sugar
2 cups milk

Pour orange, lemon juice and pineapple over sugar and let stand 5 minutes. Pour milk over slowly and mix thoroughly. Put in tray in freezer. Stir several times at half hour intervals.

Esther Paine

SORBET

4 cups water
2 cups sugar
1½ cups orange juice
½ cup lemon juice
1½ cups grape wine (or 1½ cups grape juice and wine flavoring)

Make a thin syrup by boiling water and sugar for 5 minutes. Add fruit juices and wine. Cool and strain. Freeze to mush in ice cream freezer or food freezer. This takes 24 hours to freeze. Stir to maintain mushiness. If grape juice is used, it will freeze in 2½ - 3 hours. This would be a delicious Passover dessert, too.

Shirley Rapaport

PIES

MAGIC PIE CRUST
(Parve)

3 cups flour
1 tsp. salt
1¼ cups all-vegetable shortening (canned)
1 egg, slightly beaten
6 Tbsps. water
1 tsp. vinegar

Combine flour and salt; cut in shortening until mixture resembles coarse cornmeal. Mix egg and water and sprinkle over flour mixture. Add vinegar and lightly stir until mixture forms a ball. Wrap in waxed paper and chill until ready to use (preferably overnight). Divide dough into 5 balls. Roll each ball out ⅛" thick on lightly floured board with a lightly floured rolling pin. Roll pastry 1" larger than 9" inverted pie pan. Fold pastry in half and transfer to pie pan. Be careful not to stretch dough as you unfold it. Trim off excess on edges. Bake at 450° for 12 - 15 minutes. Yield: 5 crusts

Bessie Wisenberg

VANILLA WAFER PIE CRUST

1½ cups crumbs (40 wafers)
¼ cup butter or margarine

Thoroughly blend together crumbs and butter. Press firmly against bottom and edge of 9" pie pan. Bake 7 - 9 minutes at 375°. Cool and fill with your favorite pie filling.

Note: Instead of baking, put crust in freezer while preparing filling. Place filling in crust and enjoy!

Sylvia Goldfarb

BLUEBERRY CHEESE PIE

1 env. whipped topping mix
1 cup powdered sugar
8 oz. bar cream cheese
9" cookie crumb crust, baked
21 oz. can Blueberry pie filling

Whip topping mix according to package directions. When stiff add powdered sugar and cream cheese and blend thoroughly at high speed of mixer. Place a layer of this mixture in pie crust, then a layer of pie filling, another layer of whipped mixture, topping with a layer of pie filling. Be sure as you add each layer not to cover the one immediately underneath, so that you leave a rim of about an inch or so around the edge. Refrigerate overnight.

Shirley Littman

CHEESECAKE PIE

2 - 8 oz. pkgs. cream cheese
3 eggs
14 oz. can sweetened condensed milk
10" cookie crust, unbaked
1 cup sour cream mixed with 3 Tbsps. sugar

Cream cheese and blend in eggs. Add milk. Pour into unbaked crust and bake at 300° for 25 minutes. Add sour cream topping and bake 10 minutes more. Chill overnight. Add desired garnish.

Lynn Goldberg

CHERRY CHEESE PIE I
(Make Ahead Recipe)

2 whole eggs
8 oz. bar cream cheese (softened)
1 tsp. vanilla
½ cup sugar
9" cookie crumb crust, baked
21 oz. can cherry pie filling

Mix first 4 ingredients well with mixer and pour into pie crust. Bake 20 minutes at 375° or until top is thick and solid. Cool, then pour pie filling over top and refrigerate overnight. Any fruit pie filling may be used. This is very easy to make and versatile. Yield: 6 - 8 servings

Jackie Fox

CHERRY CHEESE PIE II

Pie Crust and Filling:

8 oz. bar cream cheese, softened
14 oz. can sweetened condensed milk
⅓ cup fresh lemon juice
1 tsp. vanilla
8" baked cookie crumb crust or pastry baked crust

Glaze:

1 cup sour pitted cherries, reserve juice
2 Tbsps. sugar
2 tsps. cornstarch
Red food coloring, few drops

Whip cream cheese until fluffy. Gradually add milk and beat until well blended. Add lemon juice and vanilla. Blend well. Pour into crust and chill 2 - 3 hours. Garnish with the following cooled glaze: Blend cherry juice, sugar and cornstarch and cook, stirring constantly until thick and clear. Add a few drops of red food coloring for color. Add cherries. Cool. Yield: 6 - 8 servings

Connie Zeisman

LEMONADE CHIFFON PIE

1 env. unflavored gelatin
½ cup cold water
⅛ tsp. salt
4 egg yolks
6 oz. can frozen lemonade concentrate
4 egg whites
½ cup sugar
½ cup heavy cream, whipped
9" pie shell, baked
Whipped cream, coconut and strawberries for topping

Sprinkle gelatin on water in top of double boiler. Let stand about 5 minutes to soften; add salt and egg yolks. Beat with a spoon until well mixed. Place over boiling water and cook, stirring constantly until mixture thickens slightly and gelatin dissolves. Remove from heat and stir in frozen lemonade. Chill until mixture mounds slightly. Beat egg whites until foamy and gradually beat in sugar. Continue beating until stiff. Fold in gelatin mixture; fold in whipped cream. Turn into baked shell. Chill. Garnish with additional whipped cream, shredded coconut and strawberries. Yield: 8 servings.
Note: This pie has a tangy lemony flavor and is very light.

Jennie Fay Lichtenstein

LOIS' FLUFFY CHIFFON PIE

2 env. unflavored gelatin
2 cups sugar
½ tsp. salt
8 egg yolks
1 cup lemon juice
1 cup water
2 Tbsps. grated lemon peel
8 egg whites
1 cup heavy cream, whipped
12" pie crust, baked or
2 - 9" pie crusts, baked

In top of double boiler combine gelatin with 1 cup sugar and the salt. In a small bowl beat egg yolks with the lemon juice and water, just until combined. Stir into gelatin mixture and cook over boiling water. Stir constantly until gelatin is dissolved and mixture is thickened - 10 to 12 minutes. Remove from stove and stir in lemon peel. Set in bowl filled with ice cubes and water. Let cool, stirring occasionally until mixture is thick and mounds when dropped from spoon (about 30 minutes). In large bowl with electric mixer at high speed, beat egg whites until soft peaks form. Gradually add remaining 1 cup sugar, 2 teaspoons at a time. Beat well after each addition. Beat until stiff peaks form. With electric mixer at low speed fold gelatin mixture and whipped cream into egg whites just until combined. Turn half of mixture into baked pie shell. Refrigerate the rest of the mixture. After 20 minutes pile this remaining filling into pie crust, mounding to a peak in the center. Refrigerate and let set 3 hours before serving.

Lois Schuman

CARIBBEAN FUDGE PIE

¼ cup butter or margarine
⅔ cup brown sugar, packed
3 eggs
12 oz. pkg. semi-sweet chocolate pieces, melted
2 tsps. instant coffee
1 tsp. rum extract
¼ cup flour
1 cup coarsely broken walnuts
9" unbaked pie shell
½ cup walnut halves for decoration

Cream butter with sugar and beat in eggs, one at a time. Add melted chocolate which has been mixed with coffee and rum extract. Stir in flour and walnuts. Put into pie shell and top with remaining half cup walnut halves. Bake at 375° for 25 minutes. Cool and top with whipped cream, if desired. This pie is absolutely delicious and well worth the calories ingested! It is very rich so you might like a small piece topped with vanilla ice cream.

Mollie Chaskin

CHOCOLATE MINT PIE

4 oz. pkg. chocolate pudding
2 cups milk
½ tsp. peppermint extract
1 pie shell, baked
Whipped topping

Prepare pudding according to package directions. Add peppermint extract. Cool 5 minutes, stirring once or twice. Pour into pie shell and garnish with whipped topping.

Jackie Fox

CHOCOLATE COCONUT CUPS
With Cream Filling

6 oz. pkg. semi-sweet chocolate pieces
1½ cups tender-thin flaked coconut
1½ cups light cream
Red or green food coloring - a few drops (optional)
1 tsp. mint or strawberry flavoring
3 oz. pkg. vanilla instant pudding

Melt chocolate pieces over hot, not boiling water. Remove from heat and stir in coconut. Set 8 paper cupcake liners in muffin tins. Pat a teaspoon of chocolate coconut mixture into bottom of each cup; then use the rest to line cups high around sides. Chill 1 hour. Tear off paper cups. Pour cream into a quart mixing bowl and blend in if desired a few drops of red color for strawberry flavoring or green for mint. Add flavoring and pudding mix and beat slowly with egg beater — about 2 minutes until well mixed. Let mixture stand about 2 minutes and then spoon into cups. Chill. Teenagers labeled this recipe a great favorite. Yield: 8 chocolate coconut cups

Selma Reservitz

COCONUT MERINGUE PIE

Filling:

⅔ cup sugar
½ cup flour or 3½ tsps. cornstarch
½ tsp. salt
2 cups scalded milk
3 egg yolks, slightly beaten
2 Tbsps. butter
1 tsp. vanilla
7 oz. can flaked coconut
Baked Pastry Shell

Meringue:

⅓ cup sugar
3 egg whites, stiffly beaten

Mix ⅔ cup sugar with flour and salt and gradually stir in milk (save ½ cup). Cook in double boiler for 10 minutes, stirring constantly until mixture thickens. Stir ½ cup remaining milk into slightly beaten egg yolks; then gradually pour into thickened milk and cook 2 minutes, stirring constantly. Add butter and vanilla and cool. Add coconut, reserving a small amount for top of pie. Turn into pastry shell and cover with meringue made by beating ⅓ cup sugar into stiffly beaten egg whites. Sprinkle with remaining coconut and bake at 400° for 7 - 10 minutes. This pie is a must for coconut lovers.

Lillian Feinstein

TROPICAL FRUIT SALAD PIE

2 - 16 oz. cans tropical fruit salad
1 pt. sour cream
1 cookie crumb pie shell, 8"
½ cup ground pecans or cookie crumbs

Drain well the 2 cans of fruit salad. Mix with the sour cream and pour into pie shell. Chill overnight. Sprinkle with pecans or cookie crumbs. This recipe freezes well and is very attractive. Yield: 6 servings

Jackie Fox

PECAN PIE I
(Parve)

1 unbaked 9" pie crust

Filling:

3 eggs, beaten
1 cup brown sugar
¾ cup corn syrup (dark)
1 cup pecans, halves

Beat together eggs, brown sugar and corn syrup. Add pecans and pour into crust. Bake at 400° for 15 minutes. Lower oven temperature to 325° and bake 45 minutes more or until set.

Barbara Buck

PECAN PIE II

9" unbaked pie shell

Filling:

3 eggs, well beaten
1 cup sugar
1 cup white corn syrup
1 stick melted butter
1 cup pecans, halves
1 tsp. vanilla

Mix filling ingredients in order given and pour into pie shell. Bake at 350° for 10 minutes. Turn oven down to 300° and bake for 50 minutes or until set.

Maxine Cohen

SOUTHERN PECAN PIE
(Parve)

9" Pastry Shell:

1½ cups flour
½ tsp. baking powder
½ tsp. salt
⅓ - ½ cup all vegetable shortening, canned
¼ cup cold water (about)

Sift together the flour, salt and baking powder. Cut in shortening. Sprinkle with water. Mix and shape into a ball. Refrigerate while making filling. Roll out on lightly floured board until 1" larger than pie pan. Put into pie pan and flute edges.

Filling:

½ cup margarine, parve
1 cup sugar
3 slightly beaten eggs
¾ cup corn syrup (dark)
¼ tsp. salt
1 tsp. vanilla
1 cup chopped pecans

Cream margarine, add sugar gradually and cream together until light and fluffy. Add remaining ingredients and pour into an unbaked pastry shell. Bake at 375° for 40 - 45 minutes or until set.

Helen Brounes

JILL'S EASY FRESH STRAWBERRY CUSTARD PIE
(With Crust)

Crust:

1 cup flour
1 T. sugar
¼ t. salt
½ cup butter or margarine (softened)

Combine all ingredients well with a fork. Moisten fingertips and form a ball of the dough. Press into a 9'' pie pan. Prick well and bake at 425° for 10 - 12 minutes. Cool thoroughly.

Custard Filling:

1 small pkg. instant vanilla pudding
1 cup milk
1 pt. softened vanilla ice cream

Mix pudding with milk and beat in ice cream. Pour into cooled pie shell and chill. (This custard filling is usually enough for 2 pies.)

Topping:

1 cup sugar
3 Tbsps. cornstarch
1 cup cold water
⅛ tsp. salt
3 Tbsps. white corn syrup
3 Tbsps. strawberry gelatin (undissolved)
3 cartons fresh strawberries

Dissolve cornstarch in water and combine with sugar, salt and corn syrup in a saucepan. Cook and stir until thickened and clear. Dissolve strawberry gelatin in mixture and cool. Put fresh strawberries into cooled pie shell filled with custard. Spoon gelatin mixture over berries. Chill. This delicious pie can also be made without the custard or with the custard filling and canned strawberries, blueberries or cherries.

Annette Sondock

FRENCH STRAWBERRY PIE

3 ozs. cream cheese (mixed with just enough milk to make it of spreading consistency)
Baked 9" pie shell, cooled
2 boxes (1 pt. ea.) fresh strawberries, washed, hulled and drained
1 cup sugar
3 Tbsps. cornstarch
⅓ cup water
1 cup whipped cream or 1 env. whipped topping

Spread cream cheese over bottom of pie shell. Reserve 4 strawberries to decorate top of pie. Arrange 1 pint of whole berries on cheese. Slice remaining berries, place in saucepan, add sugar and bring to boiling point. Blend cornstarch and water and blend it into strawberry mixture. Cook slowly, stirring occasionally until thickened. Cool mixture and spread over berries in pie shell. Refrigerate until chilled. Spread whipped cream over top of pie and garnish with strawberries.

Connie Zeisman

KEYLIME PIE
(With Graham Cracker Crust)

Crust:

18 graham crackers, crushed (1½ cups)
¼ cup butter or margarine, melted
2 T. sugar

Combine all ingredients and mix well. Put aside 2 Tablespoons of mixture for topping. Press frimly against the bottom and sides of an ungreased 9'' pie pan and bake at 350° for 8 - 10 minutes. Cool.

Filling:

4 eggs separated (yolks only for filling)
14 oz. can condensed milk
½ cup lime juice

Beat egg yolks. Mix in milk and then lime juice. Pour filling into cooled crust.

Meringue Topping:

4 egg whites
¼ tsp. cream of tartar
4 Tbsps. sugar

Beat egg whites until foamy and add cream of tartar. Beat until stiff but not dry. Add sugar, 1 Tablespoon at a time, beating well after each addition. Continue beating until the sugar is mixed in thoroughly. Spread this over the pie filling. Sprinkle top of pie with 2 Tablespoons of the graham cracker crumb mixture. Bake at 325° for 20 - 25 minutes. Do not cool in a draft. Men adore this very tart, pretty pie.

Saline Weintraub

MILLIONAIRE'S PIE

2 cups confectioners' sugar
1 stick margarine, softened
1 large egg
¼ tsp. salt
¼ tsp. vanilla
9" baked pie crust
1 cup heavy cream
½ cup chopped nuts
1 cup crushed pineapple drained
Maraschino cherries, optional

Cream sugar and margarine. Add egg, salt and vanilla and mix until light and fluffy. Spoon mixture into pie crust. Chill. Whip cream until stiff. Blend in nuts and pineapple. Spoon over pie and chill thoroughly. Decorate top with halved maraschino cherries, if desired.

Martha Kobb

Passover



TABLE OF CONTENTS
PASSOVER

Gefilte Fish I (Parve) 183
Gefilte Fish II (Parve) 183
Modern No Chopping Gefilte Fish (Parve)..... 184
Haroset I (Parve) 184
Haroset II (Parve)..... 185
Matzo Balls I..... 185
Matzo Balls II..... 185
Matzo Balls Without Schmaltz..... 186
Fluffy Kneidlach..... 186
Matzo Meal Mandlen..... 186
Passover Egg Noodles 187
Chicken Soup..... 187
Passover Bagels or Rolls (Parve) 187
Passover Rolls (Parve)..... 188
Aunt Rose's Passover Farfel Muffins 188
Farfel Dressing 188
Farfel Kugel..... 189
Passover Farfel Kugel 189
Passover Kugel (Parve) 189
Matzo Kugel 190
Potato Pancakes (Parve) 190
Carrot Pudding (Parve) 190
Carrot Tzimmes With Halke..... 191
Grandmother Rose's Passover Tsimmes (Parve)..... 191
Spinach Casserole 191
Passover Tiny Beef Rolls..... 192
Meat Blintzes..... 192
Fried Chicken..... 192
Honey-Glazed Chicken..... 192
Turkey or Chicken A 'La King..... 193
Spaghetti and Meat Sauce..... 193
Spaghetti and Meat Balls 193
Matzo Ball Stew 193
Fresh Apple Cake (Parve) 194
Applesauce Nut Cake (Parve)... 194
Carrot Cake (Parve) 194
Cheese Cake..... 195
Easy Pesach Cake (Parve 195
Passover Sponge Cake I (Parve) 195
Passover Sponge Cake II (Parve) 196
Passover Sponge Cake III (Parve) 196
Passover Banana Sponge Cake (Parve) 196
Passover Wine Nut Cake (Parve) 197
Cocoa Icing..... 197
Fluffy Coconut Icing (Parve).... 197
Orange Icing (Parve) 197
Strawberry Whip (Parve)..... 198
Jelly Roll (Parve) 198
Matzo Torte (Parve)..... 198
Jelly Roll (Parve) 198
Matzo Torte (Parve)..... 198
Passover Date Torte (Parve).... 199
Meringue Torte (Parve)..... 199
Farfel Candy (Parve) 199
Passover Brownies (Parve) 200
Pesach Brownies (Parve)..... 200
Passover Cookies (Parve)..... 200
Date Nut Squares (Parve)..... 200
Farfel Cookies (Parve)..... 201
Ice Box Cookies..... 201
Macaroons (Parve) 201
Passover Mondel Broit (Parve) 201
Cream Puffs..... 202
Sand Tarts..... 202
Fruit Dessert (Parve) 202
Crumb Pie Crusts 203
Almond Matzo Crust (Parve) ... 203
Passover Apple Pie (Parve)..... 203
Lemon Pie I 204
Lemon Pie II (Parve)..... 204
Passover Lemon Pie (Parve).... 204
Passover Apple Pudding (Parve) 205
Matzo Pudding (Parve)..... 205
Bebalas (Omelet)..... 205
Fish Blintzes 206
Cheese Blintzes 206

Matzo Fry 207
Passover French Pancakes 207
Matzo Meal Pancakes I 207
Matzo Meal Pancakes II 207
Passover French Toast 208
Strawberry Preserves (Parve) ... 208
Brown Sugar Syrup (Parve) 208
Thousand Island Dressing (Parve) 208

GEFILTE FISH I

(Parve)

5 lbs. fish, filleted and boned
3 large onions (2 cut up, 1 sliced)
6 eggs (1 egg per lb. of fish plus 1 extra)
Salt and Pepper to taste
¼ - ⅔ cup matzo meal
Salt and pepper, to taste
¼ cup water
Fish bones, skin, extra fish heads
Salt and pepper, to taste
2 stalks celery, cut up
2 carrots, peeled and sliced in rounds

Grind fish and 2 large onions into wooden chopping bowl. Add eggs, one at a time, then salt and pepper to taste. Add matzo meal and water alternately to fish mixture until *thoroughly chopped and mixed.* Fill large pot with cold water and place bones, skins, extra fish heads, celery and remaining large onion on bottom of pot. Boil for 10 minutes and then add fish which has been shaped into balls. The water should cover all the balls. Place carrots on top of fish and cover pot. Cook 2 hours or more until fish is done. Shake pot occasionally. When cool, remove fish and use carrots to garnish top of balls. Refrigerate until served. Yield: 12 - 15 balls

Passover Workshop

GEFILTE FISH II

(Parve)

2 lbs. red fish or red snapper
1½ lbs. trout
2 large onions
3 large onions, sliced
3 carrots, sliced
Salt and pepper to taste for juice
3 eggs
½ cup matzo meal
1 tsp. salt
¼ tsp. pepper
1 cup water
2 carrots, sliced

Fillet fish and save fins, heads and bones. Remove skin and grind fish with 2 large onions. Place onion skin, washed fins, heads and bones in large pot. Add sliced onions, sliced carrots, salt and pepper. In mixing bowl, combine ground fish and ground onions, eggs, matzo meal, 1 teaspoon salt, ¼ teaspoon pepper and 1 cup water. With electric mixer set at medium speed, mix for at least 10 minutes. Prepare fish balls and gently place them on the fins, bones and onions already in the pot. Put the fish balls close to each other in layers. Slice 2 carrots and place on fish balls. (Extra matzo meal may be needed to make the fish balls more firm.) Pour hot water slowly at the side of the inside of the pot until fish balls are covered. Cover pot and bring to a boil for a few minutes. Simmer gently for 1½ - 2 hours until done. When done, remove fish balls, place on platter and refrigerate. Serve when chilled as an appetizer or main course. This is a traditional Passover delicacy and is eaten after being dipped in horseradish. Some people prefer to strain the fish juice, place the fish balls in it on a platter and refrigerate fish and juice until juice is gelled. Yield: 10 - 12 fish balls

Mabel Massin

MODERN NO CHOPPING GEFILTE FISH
(Parve)

Fish Stock:

Bones and heads of fish, cleaned
3 large onions, sliced
4 large carrots, sliced
Salt
White pepper
Cold water

Fish Balls:

10 lbs. white meat fish (fresh, not frozen)
5 eggs, beaten
Salt
White pepper
2 large onions, ground
2 large carrots, ground
1 cup water

Fish Stock:

Bone, skin and grind fish. Place sliced onions, sliced carrots, fish heads and bones, salt and lots of pepper in a large pot. Cover with cold water and cook over high heat while preparing the fish.

Fish Balls:

Place half the ground fish in mixing bowl. Using the beating or creaming setting on electric mixer, add slowly one half the eggs, salt, lots of pepper, 1 ground onion and 1 ground carrot. Mix in half the water, a little at a time. Continue mixing until the fish is the consistency of a heavy batter. This will take 20 - 25 minutes. Remove to a large bowl and repeat, using the rest of the fish and remaining ingredients. Mix both halves together. Remove heads and bones from fish stock and discard. Wet hands with cold water and form fish into balls. If fish does not hold together, thicken with a little matzo meal. Drop the fish balls one at a time into the boiling fish stock. Always wet hands when forming balls.

Cook about 2½ hours on low to medium heat in a partially covered pot. Shake pot occasionally to keep fish from sticking. When done, allow to cool before removing from pot. Reserve strained stock, saving cooked carrot slices for garnish. Serve fish cold with horseradish or hot in strained fish stock, or allow stock to gel around fish by chilling together in refrigerator. Yield: 25 - 35 pieces

Passover Workshop

HAROSET I
(Parve)

6 large apples, peeled and medium grated
Lemon juice
4 Tbsps. sugar
2 Tbsps. cinnamon
1 cup nuts, chopped
Wine

Squeeze lemon juice over apples. Add sugar, cinnamon and nuts and mix well. Add enough wine to make the mixture moist. This is best made the day before. Happy Pesach! Yield: 25 - 30 servings (small)

Joan Katz

HAROSET II
(Parve)

1 apple, peeled
¼ cup nuts
1 Tbsp. Red wine
¼ tsp. cinnamon
¼ tsp. sugar

Chop apples and nuts together. Add wine, cinnamon and sugar and mix well. Yield: 4 - 6 servings (small)

Passover Workshop

MATZO BALLS I

2 Tbsps. fat (schmaltz)
2 eggs, slightly beaten
½ cup matzo meal
1 tsp. salt
2 Tbsps. soup stock or water

Mix fat and eggs together. Mix matzo meal and salt together and add to fat-egg mixture. Blend well and add soup stock. Cover bowl and place in refrigerator for at least 30 minutes. Bring salted water to a boil in a large pot. Wet hands and form mixture into small balls. Drop into boiling water, reduce heat, cover pot and cook for 30 - 40 minutes. Yield: 8 matzo balls. Keep pot covered during entire cooking time. Don't peek as this makes balls tough. When balls are done, remove them from salted water and place in hot chicken soup. Bring to a boil and simmer for several minutes.

Passover Workshop

MATZO BALLS II

4 eggs, separated
Salt and pepper, to taste
½ cup water or chicken broth
2 Tbsps. chopped parsley
4 Tbsps. chicken fat
1 cup matzo meal

Beat yolks until light and add salt, pepper, water and parsley. Stir in chicken fat and mix well. Beat whites until stiff. Add yolk mixture and matzo meal alternately to stiffly beaten whites, folding in with rubber spatula. Refrigerate covered for several hours. Wet hands and form mixture into walnut-sized balls. Drop into large pot of boiling, salted water. If mixture is loose add a little more matzo meal. Cover pot and cook over medium heat for 1 hour. Don't peek as this makes the matzo balls hard and heavy. Remove matzo balls from salted water, place in slightly simmering chicken soup and simmer for several minutes. Yield: 12 - 16 matzo balls

Selma Leff

MATZO BALLS WITHOUT SCHMALTZ

2 eggs
¼ cup matzo meal
Salt

Beat eggs until very light. Fold in matzo meal and salt to taste. Stir as little as possible. Form one ball about 1½'' in diameter and drop into rapidly boiling water to test. If ball falls apart, add a little more matzo meal to the batter until the test ball holds its shape. Form the rest of the balls and refrigerate for 1 hour. Drop balls into rapidly boiling salted water in large soup pot, cover and cook for 15 minutes. Remove balls from salted water and place in soup pot of hot chicken soup. Simmer a few minutes and serve. Yield: 6 - 8 servings

Passover Workshop

FLUFFY KNEIDLACH

3 eggs, separated
¾ cup matzo meal
½ tsp. salt

Beat egg whites until stiff. Add yolks and continue beating. Fold in matzo meal and salt. Let stand 5 minutes. Form small balls and drop into boiling soup or boiling salt water in large soup pot. Cover and cook at a slow boil for 20 minutes. At the end of boiling period if kneidlach have been boiled in salt water, remove and place in large soup pot of chicken soup. Simmer a few minutes and serve. Yield: 4 - 6 servings

Bessie Wisenberg

MATZO MEAL MANDLEN

2 eggs, separated
Few grains sugar
1 Tbsp. ground almonds
1 Tbsp. matzo meal
⅛ tsp. salt
Shortening for deep frying

Beat yolks with sugar and nuts until creamy. Add meal gradually, while beating until smooth. Beat egg whites and salt until stiff enough to hold a peak. Fold into yolk mixture and drop from the tip of a teaspoon into deep, hot shortening and cook over moderate heat until each of the mandlen is light enough to float on top - approximately 5 minutes. Skim out with perforated spoon and drain well on paper towels. The mandlen may be heated again before serving in hot soup. Place mandlen in a paper bag and heat in the oven for a few minutes.

Fannie Kalb

PASSOVER EGG NOODLES

4 eggs
4 Tbsps. cold water
1 Tbsp. matzo cake meal
Dash of salt

Beat eggs slightly, adding the other ingredients to make a very thin batter. Beat well until smooth. Pour in a thin stream on a well greased frying pan, starting at the center and tilting the pan to distribute evenly. Cook over moderate heat until lightly browned on under side and turn out on a tea towel, bottom side up. Continue until batter is used up. Roll up each thin pancake and cut into thin strips or noodles. Drop into hot, clear soup just before serving.

Joan Katz

CHICKEN SOUP

4 - 5 lb. hen, cut up
3 large stalks celery
3 large carrots
2 onions
Salt
Pepper

Place cleaned chicken in large soup pot and cover with water. Bring to a boil and skim off foam. Add vegetables and seasonings, cover and cook 2½ hours or until chicken is tender. Cook the soup the day before it is needed so fat may be skimmed off. To serve, reheat and adjust seasonings to taste.

Passover Workshop

PASSOVER BAGELS OR ROLLS
(Parve)

1 cup water
½ cup oil
2 cups matzo meal
4 eggs
1 heaping tsp. salt

Boil water and oil together and add matzo meal. Cool 15 minutes and add eggs and salt. Mix well. Grease hands and make balls, flatten out slightly and make a hole in the center of each ball. If rolls are desired, leave dough in the shape of balls. Place on greased cookie sheet and bake at 350° - 375° for 45 minutes to 1 hour. Yield: 8 - 10 rolls

Harriet Aaronson
Francis Himelhak
Mrs. S. Likover
Mrs. Charles Montrose

PASSOVER ROLLS
(Parve)

3 cups water
1 cup oil
2 tsps. salt
4 tsps. sugar
4 cups cake meal
9 eggs

Boil water and oil together. Let cool. Combine salt, sugar and cake meal. Alternately add cake meal mixture and eggs and mix well after each addition. Batter will be very thick. Oil hands and form batter into rolls — 2 Tablespoons batter for sandwich rolls and less for dinner rolls. Place on well oiled cookie sheet and set aside for 1 hour. Bake at 325° for 1 hour or more. Yield: 12 - 14 large size rolls.

Half of the batter may be reserved in the refrigerator to bake the next day. For a shinier look brush tops of rolls lightly with oil. This recipe may also serve as a pastry shell for Turkey A La King.

For a tart dessert: Double the sugar called for in recipe and use as a shell for a fruit filling.

Passover Workshop

AUNT ROSE'S PASSOVER FARFEL MUFFINS

2 cups farfel
3 Tbsps. matzo meal
3 eggs
1 Tbsp. chicken fat or peanut oil
¼ tsp. cinnamon
2 Tbsps. sugar

Soak farfel in cold water for 5 minutes. Drain, add remaining ingredients and mix well. Pour into greased muffin tins and bake at 425° for 30 - 35 minutes. Yield: 12 small muffins or 8 dinner sized muffins.

Linda Brandt

FARFEL DRESSING

1 lb. farfel
1 cup onion, chopped
¼ cup green peppers, chopped
½ cup celery, chopped
¼ cup parsley, chopped
1½ cups fresh mushrooms, chopped
6 Tbsps. chicken fat
3 eggs, well beaten
1 tsp. salt
½ tsp. pepper
1 pod garlic
Chicken soup

Cover farfel with hot water until all is soaked. Drain farfel and set aside. Saute all vegetables in chicken fat only until softened. Add to farfel. Mix in beaten eggs and seasonings and enough chicken soup to make a loose mixture. Place in a heated, well greased 9''x 12'' pan and bake at 350° for 30 minutes or until golden brown. Slice in squares.

Passover Workshop

FARFEL KUGEL

2 cups matzo farfel
2 tsps. salt
2 Tbsps. oil or fat
2 cups boiling water
6 eggs, separated

Put the farfel, salt and oil in a bowl and pour the boiling water over the mixture. Allow to cool and add the slightly beaten egg yolks. Beat egg whites until stiff and fold into mixture. Place in well greased 2 quart casserole and bake at 350° for 45 minutes.

Dorothy Levinson

PASSOVER FARFEL KUGEL
(Sweet)

3 large eggs, separated
½ cup sugar
4 cups farfel or matzos, broken into small pieces
1½ tsps. salt
1 cup raisins
17 oz. can crushed pineapple, drained (or other available fruit)
1 Tbsp. cinnamon
6 Tbsps. butter or margarine
Chopped nuts, optional
Cinnamon-sugar mixture (1 Tbsp. sugar plus 1 tsp. cinnamon)

Beat egg whites with sugar until soft peaks form. In a large bowl soak farfel in water until damp but not soggy. Squeeze out excess water. Add yolks, salt, raisins, pineapple, cinnamon and butter. Fold in egg whites and pour into greased 1½ quart baking dish. Sprinkle nuts and cinnamon-sugar mixture on top. Bake at 350° for 1 hour or until nicely browned.

BANANA NUT KUGEL

Omit raisins and pineapple and add 2 large bananas dipped in lemon juice to prevent discoloring. Add 1 cup nuts to farfel mixture.

Dorothy Altman

PASSOVER KUGEL
(Parve)

1 cup grated apple
1 cup grated carrot
1 cup grated potato (sweet or white)
½ cup chopped, pitted prunes
½ cup raisins
½ cup sugar
½ cup matzo meal
2 Tbsps. lemon juice
½ tsp. cinnamon
½ tsp. salt
½ cup oil

Combine ingredients and put in 1½ quart, ungreased pyrex casserole and bake at 350° for 45 minutes.

Joan Katz

MATZO KUGEL

1 cup minced onion
1 cup finely diced celery
6 Tbsps. chicken fat
6 matzos broken in fine pieces or 3½ cups farfel
1¼ cups hot water
1 tsp. salt
¼ tsp. pepper
2 tsps. paprika
2 eggs, slightly beaten
1 can (10½ oz.) clear condensed chicken soup

Saute onion and celery in fat until onion is tender. Add broken matzos. Combine remaining ingredients, add to matzo mixture and mix well. Pour into greased, 1½ quart baking dish and bake at 375° for 30 minutes. Yield: 6 - 8 servings

Barbara Buck
Myrna Powers

POTATO PANCAKES
(Parve)

5 - 6 raw potatoes, peeled and grated (3 cups)
2 eggs
¾ cup matzo meal
1 tsp. salt
¼ tsp. pepper
½ small onion, grated

Drain off most of liquid from the potatoes and mix the potatoes with the rest of the ingredients. Drop by Tablespoonfuls into deep and very hot fat. Fry to a golden brown. Yield: 10 - 12 medium size pancakes.

Annette Davis

CARROT PUDDING
(Parve)

1½ cups grated raw carrots
8 eggs, separated
1 cup granulated sugar
1 cup almonds, grated or ground
Grated rind of ½ lemon
1 Tbsp. wine

Combine grated carrots with well beaten egg yolks, sugar, almonds, lemon rind and wine. Beat egg whites until stiff and fold into carrot mixture. Spoon into 1½ quart, well-greased casserole and bake uncovered at 325° for 1 hour.

Passover Workshop

CARROT TZIMMES WITH HALKE

2 lbs. carrots, scraped and sliced
2 large sweet potatoes, peeled and diced
1 lb. brisket, cut into small pieces, optional
1 lb. prunes, washed
1½ cups sugar, or more according to taste
2 cups water
1 tsp. salt
1 tsp. cinnamon

For the Halke: Make your favorite matzo ball recipe. Add 1 chopped onion and extra matzo meal until you have a very firm dough.

Mix carrots, sweet potatoes and prunes together. In the bottom of a large roaster place a thin layer of the carrot mixture. Form the halke into 1 or 2 large oval or round dumplings and place carefully in the center of the raw vegetables. Add the rest of the vegetables and brisket gently over and around the halke. Mix in sugar, water, salt and cinnamon. Cover roaster and bring mixture to a boil. Lower heat to simmer and cook on top of stove or in moderate oven for 2½ - 3 hours. Add hot water if necessary. Baste frequently. Taste and add sugar if necessary as it should be quite sweet.

Passover Workshop

GRANDMOTHER ROSE'S PASSOVER TZIMMES (Parve)

2 pkgs. carrots (1 lb. each) shredded (not grated)
8 prunes
8 apricots
1 large sweet potato, peeled and shredded
Water to cover
3 Winesap apples, peeled and sliced
1 Tbsp. matzo meal
1½ Tbsps. sugar
2 Tbsps. water

Place carrots, prunes, apricots and sweet potato in a large kettle and cover with water. Make a paste of the matzo meal, sugar and 2 Tablespoons water and place over the vegetables and fruits. Cook on top of the stove until slightly tender, about one-half hour. Watch while cooking so "it shouldn't burn." Place in oven at 350° for 1 hour. It may be necessary to add additional water while Tzimmes is baking so it doesn't dry out and burn.

Doris Kalmans

SPINACH CASSEROLE

1 pkg. fresh spinach
2 matzos
4 eggs
salt and pepper, to taste
8 ozs. skim milk
1 tsp. minced, dried onion

Wash spinach leaves, rinse well and chop. Soak matzos in water, drain and squeeze out water. Add matzos and remaining ingredients to spinach and place in greased 8"x 8"x 2" pyrex pan. Bake at 350° for 35 - 45 minutes. Yield: 4 - 6 servings

Dorita Aron

PASSOVER TINY BEEF ROLLS

1 lb. chopped beef
1 onion, grated
1 egg
2 Tbsps. cold water
1 small carrot
Fine matzo meal

Combine chopped meat, grated onion and beaten egg diluted with water. Grate in the carrot and mix well. Form ½" thick sausages about 2½" in length. Roll in matzo meal and fry until browned on all sides. Drain off excess fat on paper towels. Yield: 6 servings

Bernice Brookenthal

MEAT BLINTZES

3 eggs
½ tsp. salt
1 cup water
3 Tbsps. potato starch

Beat eggs well, add salt and then water. Stir in starch. Heat an 8" frying pan and grease slightly. Pour just enough batter to spread thin. Fry only one side and turn out on board or dish towels (browned side up). Yield: 8 - 10 blintz crepes

Meat Filling:

2 cups cooked ground meat or fowl
2 Tbsps. grated raw onion
1 egg, beaten
½ tsp. salt
¼ tsp. pepper
1 Tbsp. minced parsley
1 Tbsp. fat.

Combine ingredients and mix together well. Place a Tablespoon of filling on each blintz. Fold tucking sides in and rolling up (envelope style). Fry on both sides in hot fat or bake at 400° until golden brown and crisp.

Doris Kalmans

FRIED CHICKEN

1 fryer, cut up
1 egg beaten with 2 tsps. water
½ - 1 cup cake meal mixed with salt, pepper, garlic salt and paprika

Dip chicken pieces in beaten egg and water and then in cake meal mixture. Fry as usual.

Joan Katz

HONEY-GLAZED CHICKEN

1 fryer, cut up (2½ - 3 lbs.)
1 cup cooking oil
2 Tbsps. lemon juice
2 Tbsps. cider vinegar
¼ cup honey
1 tsp. salt
⅛ tsp. pepper
½ cup onion, chopped

Arrange chicken pieces in flat, shallow pan. Combine remaining ingredients and pour over chicken. Refrigerate overnight. Drain and reserve marinade to baste chicken. Place chicken, skin side down, on broiler rack about 4 inches from heat. Broil at moderate heat, basting frequently.

Lynn Goldberg

TURKEY OR CHICKEN A' LA KING

2 Tbsps. oil
½ tsp. ginger
2 onions, diced
4 stalks celery, diced
1 cup fresh mushrooms, sliced
3 - 4 cups leftover fowl, cubed
Salt, pepper, garlic
2 cans chicken flavored gravy with mushrooms
2 Tbsps. potato starch
1 cup cold water

Heat oil in skillet, add ginger and saute vegetables until fork tender but still crisp. Saute poultry lightly and combine with vegetables. Mix in seasonings to taste and add canned gravy. Combine potato starch with cold water, pour into poultry-vegetable mixture to thicken and heat to piping hot. Serve over Passover rolls cut in half. This is a delicious way to use turkey or chicken left over from the Seder. Yield: 4 - 6 servings

Sondra Shapiro

SPAGHETTI AND MEAT SAUCE

2 Tbsps. oil
2 lbs. ground beef or leftover roast, grated
1 onion, diced
1 cup fresh mushrooms, sliced
1 green pepper, diced
2 cans tomato sauce with mushrooms (10½ oz. can)
Salt and pepper
Garlic salt
2 pkgs. Passover egg noodles, cooked

Heat oil in frying pan, add meat and stir until browned. Add the vegetables and saute for a few minutes. Add tomato sauce, seasonings and simmer about one half hour. Boil egg noodles. Pour meat sauce over noodles, which substitute for spaghetti, and serve. Yield: 8 - 10 servings

Sondra Shapiro

SPAGHETTI AND MEAT BALLS

2 lbs. leftover meat, ground up
1 - 2 eggs
Large onion, grated
Matzo meal
Cooking oil
2 pkgs. Passover egg noodles, cooked

Mix meat with eggs and onion and shape into balls. Roll in matzo meal. Saute meat balls in oil, and add to spaghetti sauce and serve over noodles.

Sondra Shapiro

MATZO BALL STEW

3½ lbs. boneless chuck
2 Tbsps. potato starch
2 Tbsps. peanut oil or schmaltz
1 large onion, diced
1 stalk celery, diced
¼ cup water
2 Tbsps. catsup
3 carrots, sliced
12 boiling onions, (small pearl)
6 - 8 cooked matzo balls

Cut meat into 2'' cubes and dust with potato starch. Heat oil in large skillet and saute diced onion and celery until soft. Add meat cubes and brown on all sides. Mix in water and catsup, cover tightly and simmer over low heat for 1¼ hours. Add carrots and onions, cover and continue cooking for 30 - 40 minutes. Just before serving add cooked matzo balls. Yield: 6 - 8 servings

Passover Workshop

FRESH APPLE CAKE
(Parve)

8 eggs, separated
1½ cups sugar
Grated rind of 1 lemon
1 cup nuts, chopped
1 apple, peeled and grated
2 Tbsps. sweet wine
1 cup cake meal

Beat egg yolks and sugar until light and fluffy. Mix in lemon rind, nuts, apple, wine and cake meal. Add a pinch of salt to egg whites and beat until stiff but not dry. Fold into other ingredients until well blended. Pour into a 10'' tube pan and bake at 350° for 35 - 40 minutes. Invert pan until cake is cool.

Marian Daum

APPLESAUCE NUT CAKE
(Parve)

9 eggs, separated
1½ cups sugar
15 ozs. applesauce
1 tsp. cinnamon
¾ cup cake meal
¼ cup potato starch
1½ cups ground almonds
2 Tbsps. lemon juice
¼ tsp. salt

Beat egg yolks until light and gradually beat in sugar until very thick. Add applesauce and cinnamon, beating well. Gradually fold in cake meal, potato starch and almonds. Beat egg whites with lemon juice and salt until stiff but not dry. Stir ¼ of egg whites into batter and fold in the rest lightly. Turn into ungreased tube pan and bake at 325° for 1 hour and 20 minutes or until cake tests done. Invert cake and when it is completely cooled, loosen with a spatula and remove from pan.

Joan Katz

CARROT CAKE
(Parve)

9 eggs, separated
2 cups sugar
1½ cups cake meal
1½ cups grated carrots
1½ cups nuts, finely chopped
1½ tsps. cinnamon

Beat egg yolks with electric mixer for 5 minutes. Gradually add sugar as beating continues. Add cake meal, carrots, nuts and cinnamon. Beat egg whites until stiff but not dry. Gently fold beaten whites into yolk mixture. Pour into an ungreased spring form pan and bake at 300° for 1 hour. Remove from oven and immediately invert spring form pan. When cake is completely cooled, remove from pan.

Delores Wilkenfeld

CHEESE CAKE

½ cup sweet butter
1¼ cups matzo meal
3 Tbsps. sugar
¾ tsp. salt
2 Tbsps. water
½ lb. cream cheese
1 cup creamed cottage cheese
3 eggs, separated
¾ cup sugar
1 Tbsp. potato starch
1 cup dairy sour cream
1½ tsps. grated lemon rind

Cream butter until fluffy. Add matzo meal, 3 Tablespoons sugar and salt. Mix until crumbly. Stir in water. With fingertips press mixture around sides and bottom of 8'' spring-form pan. Beat cream cheese and cottage cheese together until almost smooth. Add egg yolks and ¾ cup sugar and beat until blended. Add potato starch, sour cream and lemon rind and mix well. Beat egg whites until stiff but not dry. Gently fold into cheese mixture. Pour into matzo meal lined pan and bake at 325° for 1 hour or until set. Turn off heat and leave cake in oven another 30 minutes with door partially open. Remove from oven and refrigerate when cool.

Helen Gitter

EASY PESACH CAKE
(Parve)

9 eggs separated
1½ cups sugar
Rind and juice of 1 large lemon
1 cup potato starch
2 - 3 Tbsps. cake meal
⅛ tsp. salt

Beat egg yolks with sugar, lemon rind and juice until light and lemon yellow. Sift together potato starch and cake meal and gradually add to the yolk mixture. Beat egg whites with salt until stiff, but not dry. Fold into batter very lightly. Pour into ungreased 10'' tube pan and bake at 325° for 1 hour. Invert to cool.

Mrs. Charles Montrose

PASSOVER SPONGE CAKE I
(Parve)

12 eggs
1½ cups sugar
½ cup orange juice
Rinds of 1 orange and 1 lemon
1 cup sifted cake meal
¼ cup potato starch
Pinch of salt

Have eggs at room temperature at least 4 - 5 hours. Separate eggs. Beat yolks well, add sugar and beat until light and lemon colored. Add orange juice and rinds of orange and lemon. Measure cake meal before and after sifting. Sift again, measure again. Add potato starch and salt and sift again. Add flour mixture slowly to batter and beat well. Beat egg whites until very stiff, but not dry. Fold into batter well. Pour into ungreased 10'' tube pan. Bake at 325° for 1½ hours. Invert to cool.

Gerri Reiner

PASSOVER SPONGE CAKE II
(Parve)

9 eggs
1½ cups sugar
Rind and juice of ½ lemon
Rind and juice of ½ orange
¾ cup potato starch
¼ cup cake meal
½ tsp. salt

Eggs should be at room temperature before they are beaten. (Separate when cold.) Beat egg yolks well and add ¾ cup sugar. Beat until light and lemon colored. Add rinds and juices of lemon and orange. Blend well. Sift potato starch and cake meal together 3 times. Add to yolk mixture. Beat egg whites and as they start to take shape, add remaining ¾ cup sugar gradually, continuing to beat well. This helps whites to hold up. Add salt. Fold into the yolk mixture and pour into ungreased angel food cake pan. Bake in 325° oven for 50 - 60 minutes. Touch top with finger. If cake holds its shape and does not sink in, it is done. Invert pan and cool completely before removing from pan.

Connie Zeisman

PASSOVER SPONGE CAKE III
(Parve)

8 eggs, separated
1½ cups sugar
⅓ cup orange juice
½ cup cake meal
¾ cup potato starch
⅛ tsp. salt

Beat egg yolks well and add sugar. Using #5 or 6 speed of mixer beat until the color is very light. Add orange juice. Sift together cake meal and potato starch and add gradually to egg mixture. Beat egg whites with salt until stiff, but not dry. Using a wooden spoon fold batter — about ¼ of the mixture at a time — into egg whites. Pour into ungreased 10'' tube pan and bake at 325° for 1 hour or until tester comes out very clean. Turn upside down to cool. Loosen from sides with a silver knife and turn out onto a plate.

Chocolate Cake: Use above recipe eliminating 2 Tablespoons potato starch and adding 2 Tablespoons of Passover Dutch cocoa to starch and meal mixture.

Passover Workshop
Bernadeen Rosenblatt

PASSOVER BANANA SPONGE CAKE
(Parve)

10 eggs, separated
1¼ cups sugar
1 cup cake meal
½ cup potato starch
3 large bananas, mashed

Beat egg yolks well. Add 1 cup sugar and beat until light and lemon colored. Fold in cake meal, potato starch and mashed bananas. Beat egg whites stiff, but not dry, and gradually add ¼ cup sugar. Fold beaten egg whites into first mixture; mix well. Pour into ungreased angel food cake pan and bake at 325° for 1 hour. Invert to cool. This cake freezes well. To make a chocolate banana cake add ⅓ cup cocoa and 1½ cups sugar to the egg yolk batter.

Fannie Kalb

PASSOVER WINE NUT CAKE
(Parve)

8 eggs, separated
1¼ cups sugar
¼ cup wine
1 cup cake meal
1½ tsps. cinnamon
½ cup finely chopped nuts

Beat yolks well and add sugar. Beat until light and lemon colored. Add wine, cake meal, cinnamon and nuts. Beat egg whites stiff but not dry. Fold egg whites into batter and pour into ungreased 10'' tube pan. Bake at 325° for 1 hour or until tester comes out very clean. Invert to cool. To remove from pan loosen sides with a silver knife.

Passover Workshop

COCOA ICING

1 stick butter or margarine
1 cup sugar
⅓ cup cocoa
2 egg yolks

In double boiler over medium heat melt butter and add sugar, slowly mixing with a spoon until creamy and smooth (about 5 minutes). Remove from heat and add cocoa. Mix in well. Add egg yolks one at a time, beating well after each addition. Continue beating for 3 - 5 minutes.

Rosine Chappell

FLUFFY COCONUT ICING
(Parve)

1 cup sugar
¼ tsp. potato starch
⅓ cup water
2 egg whites
Grated fresh coconut

Combine sugar, potato starch and water and bring to a boil. Cook until transparent and syrupy. Beat egg whites until stiff but not dry. Add the hot syrup in a steady stream directly to the egg whites. Beat until stiff and desired spreading consistency. Ice cake and sprinkle with grated fresh coconut.

Evelyn Wisenberg

ORANGE ICING
(Parve)

1 egg white, unbeaten
⅞ (7 ozs.) cup sugar
3 Tbsps. orange juice
½ tsp. grated orange rind

Place all ingredients in the top of a double boiler over boiling water. Beat with an egg beater for 7 minutes. Cool before spreading on cake.

Passover Workshop

STRAWBERRY WHIP
(Parve)

1 egg white
Pinch of salt
1½ cups sugar
1 cup strawberries, cut up

Beat egg white with the salt and gradually add the sugar, beating constantly. Add the strawberries and continue beating until stiff (about 20 minutes).

Serving suggestions:

1. Use as icing.
2. Fill pie crust, freeze and serve as ice cream pie.
3. Freeze and serve as ice cream.
4. Serve as parfait.

Edith Bell

JELLY ROLL
(Parve)

4 eggs, separated
½ cup sugar
Grated rind of ½ lemon or orange
½ cup cake meal
¼ tsp. salt

Beat yolks and sugar together until light. Add grated rind and cake meal which has been sifted 3 times. Add salt to egg whites and beat until stiff but not dry. Fold whites into batter. Spread dough in waxed paper lined 9''x 12'' pan (paper should extend above sides of pan) and bake at 350° for 12 minutes. Lift out cake with paper and place on a damp cloth for a few minutes. Invert on waxed paper sprinkled with sugar. Remove paper from bottom of cake, spread with jelly and roll up. Wrap in waxed paper, then in damp cloth for 15 - 20 minutes so that roll holds its shape. Remove paper, dust with sugar and slice.

Joan Katz

MATZO TORTE
(Parve)

9 eggs separated
⅛ tsp. salt
2 cups sugar
½ cup chopped almonds or pecans
¾ - 1 cup matzo meal
¼ cup citron, sliced thin (optional)
2 tsps. cinnamon
1 tsp. cloves

Beat egg whites with salt until stiff, but not dry. Beat yolks well, add sugar and beat well until light yellow in color. Mix together nuts, meal, citron and spices and add to egg-sugar mixture. Fold in egg whites until well blended. Pour into spring form pan and bake at 350° for 1 hour.

Bessie Kaufman

PASSOVER DATE TORTE
(Parve)

8 eggs, separated
2 scant cups sugar
Juice and grated rind of 1 lemon
Juice and grated rind of 1 orange
1⅓ cups matzo meal
2 Tbsps. unsweetened cocoa
1 tsp. cinnamon
25 dates, diced
½ cup nuts, chopped
1 apple, grated

Beat yolks with sugar until light. Stir in lemon and orange juices and rinds. Sift dry ingredients into batter and mix well. Stir in dates, nuts and apple. Beat egg whites until stiff, but not dry, and fold into batter. Pour into wax paper lined, ungreased spring form pan. Bake at 325° for 45 - 60 minutes.

Shirley Littman

MERINGUE TORTE
(Parve)

6 egg whites
1½ tsps. lemon juice
2 cups sugar

Beat egg whites and lemon juice together until frothy. Gradually beat in sugar, a little at a time. Beat until stiff and glossy. Spread in 2 - 9" round layer pans, lined with wax paper. Bake in 275° oven for 1 hour until delicately brown and crusty. Cool, remove from pan and fill with fruit.

Passover Workshop

FARFEL CANDY
(Parve)

3 cups farfel
2 eggs
1 lb. honey
1 cup sugar
1 cup nuts, chopped
3 tsps. ginger
2 tsps. cinnamon

Mix farfel and eggs thoroughly and let dry overnight. In the morning separate farfel with hands until "good and dry." Put honey and sugar in a 4 quart saucepan over very low heat until sugar is dissolved. Add dried farfel and cook covered on lowest heat until very brown and sticky. Mix often and scrape pan with wooden spoon or large mixing spoon. When mixture is very brown add nuts, ginger and cinnamon and mix thoroughly. Flatten on large wet board with wet hands. Let cool and harden and cut in diamond shapes.

Mrs. Molly Shapiro

PASSOVER BROWNIES
(Parve)

5 eggs
2 cups sugar
1 cup oil
1 cup cake meal
1 Tbsp. potato starch
5 Tbsps. cocoa
½ cup chopped nuts
¼ cup orange juice

Beat eggs and sugar together. Add oil and remaining ingredients, mixing until well blended. Pour into greased 9''x 12'' pan and bake at 350° for 30 - 40 minutes. Yield: 2 dozen brownies (2'')

Passover Workshop

PESACH BROWNIES
(Parve)

6 egg yolks
2½ cups sugar
¾ cup cocoa
¾ cup boiling water
4 egg whites
¾ tsp. salt
1½ Tbsps. potato starch
1 cup cake meal
¾ cup chopped nuts

Beat yolks and 1¼ cups sugar. Add the cocoa which has been dissolved in the boiling water. Beat egg whites until they hold their form and gradually beat in the remaining 1¼ cups sugar. Fold the egg whites into the yolk mixture. Fold in the dry ingredients and the nuts. Bake in a greased 13''x 9½'' pan at 350° for 30 minutes. Yield: 2 dozen 2'' brownies

Sidney Pozmantier

PASSOVER COOKIES
(Parve)

½ cup matzo meal
½ cup potato starch
2 eggs, beaten
3 Tbsps. oil
½ cup sugar
¼ cup chopped almonds

Sift matzo meal and potato starch together. Add beaten eggs, oil, sugar and chopped nuts. Roll the dough out on a mixture of potato starch and sugar. Cut with a biscuit cutter to size desired and bake on a greased cookie sheet at 400° for 30 minutes.

Ann Millstone

DATE NUT SQUARES
(Parve)

1 cup sugar
6 eggs
½ lb. dates, cut up
1 cup nuts, chopped
1 cup matzo meal
1 Tbsp. lemon juice

Combine sugar and eggs and beat well. Add the remaining ingredients and pour batter into 8''x 12'' greased pan. Bake at 350° for 30 minutes. Yield: 16 - 2'' squares or 2½ - 3 dozen smaller squares.

Doris Kalmans

FARFEL COOKIES
(Parve)

2 cups farfel
2 cups matzo meal
1½ cups sugar
1 cup raisins
⅓ cup oil
1 cup pecans
Dash cinnamon
4 eggs

Mix all ingredients together. Drop by spoonfuls on a greased cookie sheet. Bake at 350° for 10 - 12 minutes. Yield: 5 - 6 dozen cookies

Passover Workshop
Dorothy Altman

ICE BOX COOKIES

¼ lb. butter
1 cup sugar
2 eggs
Pinch salt
½ cup chopped nuts
1 cup cake meal
2 Tbsps. lemon juice or orange juice

Cream butter and sugar. Add remaining ingredients and mix well. Place in waxed paper and form into 1 or 2 long rolls. Chill overnight. Cut into slices and bake on greased cookie sheets at 350° for 20 - 25 minutes. Yield: 4 dozen cookies

Passover Workshop

MACAROONS
(Parve)

3 egg whites
Pinch of salt
1 cup sugar
2 cups coconut
1 Tbsp. potato starch

Put egg whites in double boiler over medium heat and beat until stiff. Add salt, sugar, coconut and starch. Cook over hot water until mixture stiffens around edges. Drop by teaspoonfuls on cookie sheet and bake at 300° until set, approximately 15 minutes. Yield: 3 dozen cookies

Joan Katz

PASSOVER MONDEL BROIT
(Parve)

3 eggs
½ cup sugar
2 Tbsps. potato starch
¾ cup cake meal
½ cup oil
½ tsp. salt
Juice and rind of 1 orange
Juice and rind of 1 lemon
½ cup nuts, chopped
1 cup sugar mixed with 1 tsp. cinnamon

Beat eggs well and add remaining ingredients. Refrigerate for 1 hour or longer so dough thickens. Shape into rolls (logs) and place on oiled cookie sheet. Bake at 350° for 30 minutes or until brown. Cut into slices, dip in sugar-cinnamon mixture and return to cookie sheet and toast in oven for 5 minutes or less. Yield: 2 dozen slices

Ida Mitelman

CREAM PUFFS

1 cup water
⅓ cup fat
1 cup matzo meal
½ tsp. salt
4 eggs

Combine water and fat and bring to boiling point. When boiling, add meal and salt and continue to cook and stir until the dough no longer sticks to the sides of the pan. Remove from heat, add unbeaten eggs, one at a time, beating in each one thoroughly. Drop by Tablespoon on greased cookie sheet and bake at 450° for 25 minutes, lower heat to 325° and bake for an additional 45 minutes or until crisp. When puffs are cool, slit and fill with 1 Tablespoon of filling. Yield: 10 - 12 puffs

Filling:

2 eggs
¾ cup sugar
1 Tbsp. potato starch
Juice of 1 lemon
1 tsp. fat
1 cup water

Beat eggs well. Combine sugar and potato starch and add to eggs, beating in slowly. Gradually add lemon juice, fat and water. Cook in double boiler, stirring constantly, until thick. While cooling, stir occasionally to prevent lumps. When cool, fill puffs.

Evelyn Wisenberg

SAND TARTS

1 cup butter or margarine
1 cup sugar, scant
1 egg
1¾ cups cake meal
1½ cups nuts, chopped

Mix all ingredients together and refrigerate for 30 minutes. Form into crescents and bake at 350° for 30 minutes. Yield: 5 dozen cookies

Dorothy Levinson

FRUIT DESSERT
(Parve)

17 oz. can fruit cocktail
Fresh fruit
Lemon juice
12 oz. can frozen orange juice concentrate

Drain fruit cocktail well. Add fresh fruit such as canteloupe, berries, melon, etc. and sprinkle with lemon juice. Stir in orange juice concentrate, diluted slightly for handling. Put in freezer 2 hours before serving. Spoon into cocktail dessert glasses.

Reva Shapiro

CRUMB PIE CRUSTS

Cake or Cookie Crust:

1½ cups cake or cookie crumbs
½ cup butter or parve margarine, melted
2 Tbsps. sugar

Matzo Meal Crust:

1½ cups matzo meal, sifted
½ cup butter or parve margarine, melted
4 - 5 Tbsps. sugar

Mix the crumbs or matzo meal with the melted butter. Add the sugar and pat into a pie pan. Bake at 400° for 8 - 10 minutes. Cool and fill. These crusts may also be used to make cheesecake.

Passover Workshop

ALMOND-MATZO CRUST
(Parve)

½ cup ground almonds
½ cup matzo meal
2 Tbsps. sugar
⅛ tsp. salt
¼ cup peanut oil
1 egg white

Mix together ground almonds, matzo meal, sugar and salt. Combine peanut oil and egg white and beat slightly. Stir into almond mixture. Press firmly and evenly against sides and bottom of a 9'' pie plate. Bake at 375° for 15 - 20 minutes or until golden brown. Cool thoroughly.

Note: To make fillings for Passover pies substitute an equal quantity of potato flour for cornstarch and half the amount of potato flour for regular flour in your non-Pesachdic filling recipe.

Ruth Wender

PASSOVER APPLE PIE
(Parve)

Crust:

¾ cup matzo meal
¼ cup potato starch
½ cup sugar
⅓ cup oil
1 egg
Pinch of cinnamon

Filling:

3 to 4 apples, sliced
Juice of ½ orange
Juice of ½ lemon
¾ cup sugar

Mix all crust ingredients together. With hands, pat out a thin crust on bottom of pie pan, using not quite half of dough. Mix the filling ingredients together and put in crust. Use the remainder of dough by patting out little pieces for the top crust. Bake at 350° for 1 hour.

Myrna Rudolph

LEMON PIE I

1½ cups sugar
3 heaping Tbsps. potato starch
¼ cup lemon juice
4 eggs, separated
½ stick butter or parve margarine
1½ cups boiling water
6 Tbsps. sugar
1 crumb crust

Combine 1½ cups sugar and potato starch. Add lemon juice and mix well. Add beaten egg yolks and margarine. Slowly add boiling water. Cook in double boiler, stirring occasionally. Remove from heat when thickened. Beat egg whites until stiff while slowly adding 6 Tablespoons sugar. Fold 2 heaping Tablespoons egg whites into cooled custard. Pour into crumb crust. Spread remaining egg whites on top of pie and brown meringue at 350° for 5 - 8 minutes.

Passover Workshop

LEMON PIE II
(Parve)

4 egg yolks
1 tsp. grated lemon peel
¼ cup lemon juice
¼ cup water
½ cup sugar
3 egg whites
6 Tbsps. sugar

Beat egg yolks until thick and gradually stir in lemon peel, lemon juice, water and ½ cup sugar. Cook in double boiler over gently boiling water. Stir frequently until thickened — about 15 minutes. Remove from heat. Beat egg whites until frothy and gradually add 6 Tablespoons sugar, beating until soft peaks form. Fold ⅓ meringue into warm lemon mixture. Pour into cooled almond-matzo crust. Top with remaining meringue and seal well to crust. Bake at 325° for 25 - 30 minutes or until meringue is browned. Cool before serving.

Dorothy Levinson

PASSOVER LEMON PIE
(Parve)

1 sponge cake layer fitted into 9" pie pan

Filling:

1 cup sugar
2 rounded Tbsps. potato starch
½ tsp. salt
2 egg yolks
Juice and rind of 1½ lemons
1½ cups boiling water

Meringue:

3 egg whites
10 tsps. sugar

Mix sugar, potato starch and salt together thoroughly. Add yolks one at a time and stir mixture well. Add juice, rind and boiling water. Put in a double boiler over moderate heat and stir constantly until thick, about 5 minutes. Pour over cake. For meringue, beat egg whites and 3½ teaspoons sugar until stiff. Add rest of sugar gradually and continue beating. Pile on filling and bake at 400° for 10 minutes.

Mrs. A. Kif Feinstein

PASSOVER APPLE PUDDING
(Parve)

4 eggs, beaten
⅔ cup sugar
2 cups grated apples
1 lemon, juice and rind
⅔ cup matzo meal

Beat eggs, add sugar and beat until light in color. Add apples, lemon juice and rind and matzo meal. Mix well and put in greased 2 quart casserole. Bake at 350° for 45 minutes. This is delicious either hot or cold.

Francis Himelhak

MATZO PUDDING
(Parve)

4 matzos
2 eggs, well beaten
½ cup sugar
1 large tart apple, diced or grated
½ tsp. salt
½ cup raisins
½ tsp. cinnamon
2 Tbsps. melted fat
Sugar-cinnamon mixture
(¼ Tbsp. sugar plus
¼ tsp. cinnamon)

Break up matzos and soak in water until soft. Drain off excess water, but do not press dry. Add eggs, sugar and apple. Mix in salt, raisins, cinnamon and fat and blend all together well. Pour into a 1½ quart, greased, warm baking dish. Sprinkle sugar-cinnamon mixture on top. Bake at 350° for 45 minutes or until nice and brown. Yield: 6 - 8 servings

Edith Bell
Beverly Sufian

BEBALAS
(Omelet)

6 eggs
¾ cup matzo meal

Beat eggs until very light. Add just enough meal to give consistency to the batter. Drop by spoonfuls into hot fat. When browned on both sides, serve with cinnamon and sugar. This recipe can be made large like an omelet.

Doris Kalmans

FISH BLINTZES

Crepe:

3 eggs
½ tsp. salt
1½ cups water
⅔ cup cake meal

Filling:

½ lb. mushrooms
1 small onion, diced
2 Tbsps. butter
1 lb. jar gefilte fish
¼ cup mayonnaise

Crepe:

Combine eggs, salt and water and add gradually to cake meal. Beat constantly and thoroughly so there are no lumps. Pour batter onto a small. lightly greased, hot frying pan and rotate so batter forms a 6" circle. Fry over medium heat until done on one side. Edges will pull away from pan when crepe is done. Turn out on a clean dish towel, browned side up. Place a spoonful of filling on each crepe and roll up, envelope style. Fry in hot butter or margarine until done on all sides. Serve with tomato sauce or sour cream.

Filling:

Saute mushrooms and onion in butter. Drain and mash the gefilte fish and combine with the vegetables. Blend in mayonnaise. Yield: 8 blintzes

Sidney Pozmantier

CHEESE BLINTZES

Crepe:

3 eggs
½ tsp. salt
1 cup water
3 Tbsps. potato starch

Filling:

1 egg
1 lb. cottage cheese, dry
1 Tbsp. sour cream
Salt and sugar to taste

Beat eggs well and add salt. Stir in water and potato starch. Batter should be thin. Heat a lightly greased, 8" frying pan. Pour just enough batter to cover the bottom of the pan. Brown crepe on one side and turn out onto a towel with the browned side up. While crepes are cooling, prepare filling. Beat egg and combine with cottage cheese, sour cream, salt and sugar. Place a Tablespoon of filling on each crepe and fold up, tucking sides in and rolling up envelope style. Fry filled blintzes on both sides or bake in generously greased pan at 400° until golden brown and crisp. Serve with sour cream and strawberry preserves or sprinkle with sugar. Yield: 8 blintzes

Passover Workshop

MATZO FRY

4 whole matzos
3 eggs
½ tsp. salt
4 Tbsps. butter or
½ butter and ½ oil

Soften matzos under hot water. Squeeze out water. Beat eggs and salt together. Mix egg and wet matzos and fry in fat until egg is dry. Yield: 2 - 3 servings
Note: To make more always use 1 more matzo than egg.

Joan Katz

PASSOVER FRENCH PANCAKES

6 eggs, separated
1 cup sour cream
1 Tbsp. sugar
½ cup matzo meal

Beat yolks until thick and light colored. Stir in sour cream. Sift dry ingredients and stir into yolk mixture. Beat whites until stiff but not dry and fold into yolk mixture. Drop by spoonfuls into a hot, greased skillet and fry on both sides until brown.

Linda Brandt

MATZO MEAL PANCAKES I

3 eggs
1 cup water
1 cup matzo meal
1 tsp. salt

Beat eggs well and add other ingredients. This should make a smooth, fairly loose batter. Drop by Tablespoonfuls onto a hot, greased skillet and fry on both sides until brown.

Sidney Pozmantier

MATZO MEAL PANCAKES II

2 eggs, separated
½ tsp. salt
1 Tbsp. sugar
¾ cup milk or water
⅔ cup matzo meal

Beat egg yolks. Mix in salt, sugar, milk and matzo meal. Let mixture stand to thicken while beating egg whites. Whites should be stiff but not dry. Fold whites into batter and fry in hot fat or on greased griddle. When pancakes begin to bubble and brown on one side, turn over to cook the other side. Serve with sugar or strawberry preserves.

Passover Workshop
Helen Levy

PASSOVER FRENCH TOAST

3 eggs
½ cup milk
3 Tbsps. sugar
½ tsp. salt
6 - 8 slices stale sponge cake
Butter, for frying

Beat eggs with milk, add sugar and salt and mix well. Dip cake into mixture and fry on both sides in hot butter. Sprinkle with cinnamon and sugar and serve with jam, jelly or honey.

Doris Kalmans

STRAWBERRY PRESERVES
(Parve)

9 cups strawberries, cleaned and washed
6 cups sugar

Cook strawberries and sugar in heavy saucepan until syrup thickens and berries are done.

Passover Workshop

BROWN SUGAR SYRUP
(Parve)

1 cup granulated sugar
1 cup boiling water

Heat heavy frying pan, add sugar and reduce heat to medium. Stir gently until melted to a smooth brown syrup. Add boiling water until of desired consistency. Cool and use as a syrup over pancakes or in place of brown sugar for sweet potatoes and other baked foods.

Passover Workshop

THOUSAND ISLAND DRESSING
(Parve)

Mix 2 parts mayonnaise with 1 part catsup and season with garlic powder. Place in jar and refrigerate until used.

Passover Workshop

APPETIZERS
Antipasto (Parve) 11
Antipasto Genovese..... 11
Hot Cheese Appetizers 13
Artichokes..... 12
Cheese Ball 12
Party Cheese Ball..... 12
Pineapple Cheese Ball 13
Salmon Ball..... 13
Cheese Pastry Appetizers..... 14
Cheese Crisps..... 13
Chinese Egg Roll..... 18
Eggplant Caviar (Parve) 15
Mock Gefilte Fish (Parve)..... 15
Chopped Herring I 14
Chopped Herring II 14
Chopped Herring III..... 14
New Year's Herring 15
Chafing Dish Hot Dogs 16
Mock Kishke 16
Knishes..... 17
Kreplach I 17
Kreplach II 18
Chopped Liver..... 18
Mock Chopped Liver (Parve) 19
Sweet and Sour Meatballs..... 19
Meat Balls In Wine 19
Salted Pecans (Parve)..... 20
Miniature Quiche Lorraine 20
Tuna Stuffed Celery 16
Tuna Hors D'oeuvres..... 16
DIPS
Anchovy Dip..... 20
Artichoke-Mushroom Dish..... 21
Hot Broccoli Dip 21
Chili Con Queso..... 21
Dill Dip..... 20
Guacamole 22
Mystery Dip 22
BEVERAGES
Milk Punch 22
Spiced Tea 22
QUICK AND YEAST BREADS
Bread (Parve) 27
Banana Bread (Parve)..... 25
Banana Nut Bread 26
Cranberry Bread(Parve)..... 26
Pumpkin Bread 26
Whole Wheat Bread I (Parve) . 30
Whole Wheat Bread II (Parve) 31
Bill's Bagels (Parve)..... 27
Biscuits I..... 25
Biscuits II..... 25
Challa I (Parve) 28
Challa II (Parve)..... 28
Challa III (Parve)..... 29
Challa IV (Parve)..... 29
Crispy Nut Rolls 32
Refrigerator Rolls (Parve)..... 31
On the Bread
Fig Jam (Parve)..... 32
Fig Preserves (Parve) 33
Preserved Figs (Parve)..... 33
CAKES
Apple Cake (Parve)..... 121
Apple Cake Squares* 121
Apple Walnut Ring Cake..... 122
Applesauce Cake (Parve)..... 121
Aunt Dora's Banana Cake (Parve) 122
Banana Spice Cake..... 122
Bella's Booze Cake* 123
German Bundt Cake..... 123
Orange Buttermilk Cake 124
Carrot Cake I*..... 124
Carrot Cake II* 125
Cheese Cake..... 127
Lemon Cheese Cake 126
Chocolate Cakes
Chocolate Cake* 129
Never Fail Chocolate Cake ... 128
Chocolate Chipper Cake..... 129
Chocolate Ice Box Cake I 131
Chocolate Ice Box Cake II.... 132
Chocolate Sheet Cake* 128
Coconut Fudge Cake..... 132
Heavenly Hash Cake 133
Helen's Birthday Cake*..... 130
Milky Way Cake 129
Satan's Velvet Robe Cake 131
Wacky Cake (Parve)* 130
Coffee Cake* 135
Easy Coffee Cake 133
Jewish Coffee Cake 134
Low Cholesterol Coffee Cake... 134

**Each of these cakes has an icing or glaze recipe included.*

Brown Crumb Cake 125
Blueber. Crumb Cake 126
Date Cake..... 125
Honey Cakes
Honey Cake I (Parve)..... 137
Honey Cake II (Parve)..... 137
Chocolate Honey Cake (Parve)* 138
Eretz Israel Honey Cake (Parve) 138
Heavenly Honey Cake (Parve) 137
Orange Honey Date Cake (Parve)* 139
My Favorite Lemon Cake* 141
Lemon Lady-Finger Cake 124
Marshmallow Cake..... 136
Nut Cake*..... 139
Oatmeal Cake* 136
Parve Cake..... 127
Pear Cake (Parve)..... 127
Poppy Seed Cake..... 135
Pound Cakes
Angel Flake Pound Cake 142
Brandy Pound Cake..... 143
Chocolate Pound Cake..... 143
Chocolate Chip Pound Cake .. 143
Sour Cream Pound Cake 142
Prune Cake*..... 142
Super Rum Cake*..... 140
Spice Cake* 141
Sponge Cake (Parve)..... 140
Black Walnut Vanilla Wafer Cake 140
Tortes
Apricot Meringue Torte 144
Nut Torte 144
Huguenot Torte..... 145
Viennese Torte*..... 144
Frosting
Seafoam Frosting 145
CHEESE AND EGG DISHES
Cheese Dishes
Baked Blintzes..... 67
Cheese Blintzes I..... 67
Cheese Blintzes II..... 68
Casserole Marie-Blanche 68
Cheese Lasagne 68
Cheese Souffle 69
Scrambled Eggs A La Omelette 69
COOKIES
Bars
English Toffee Bars 148
Frosty Fruit Bars (Parve) 148
Lemon Bars Deluxe 149
Brownies I 146
Brownies II 146
Can't Be Beat Brownies 147
Blonde Banana Brownies (Parve) 146
Marshmallow Brownies..... 147
Mint Brownies..... 147
Chewy Butterscotch Bars..... 148
Luscious Dessert Cookies..... 149
Mandel Brodt I (Parve)..... 151
Mandel Brodt II (Parve)..... 151
Mandel Brodt III (Parve) 152
Cherry Mandel Bread (Parve)..... 153
Date Nut Mandel Bread (Parve) 153
Oatmeal Squares..... 150
Orange Squares..... 149
Seven Layer Cookie..... 150
Toll House Squares 150
Vanilla Chocolate Squares 151
Filled Cookies and Strudel
Apple Roll (Parve) 155
Cheese Dough and Jelly Cookies 158
Fluden (Parve)..... 156
Hamantashen Cookie Dough... 156
Hamantashen Cream Cheese Dough 156
Hamantashen Old Fashioned .. 157
Fillings For Hamantashen..... 157
Pecan Tassies..... 162
Strudel I..... 159
Strudel II 159
Apple Strudel..... 160
Apricot Strudel 162
Vienna Cream Cheese Cookies 158
Rolled and Shaped Cookies
Bachelor Buttons 162

**Each of these cakes has an icing or glaze recipe included.*

Butter Balls 161
Roll-Away Chocolate Balls 161
Chocolate Chip Crescents..... 161
Sand Tarts or Crescents..... 161
Vienna Crescents..... 163
Heizenblozen (Snow Balls) (Parve)..... 163
Pecan Crunch Cookies 163
Poppy Seed Cookies I..... 164
Poppy Seed Cookies II (Parve) 165
Taiglach (Parve) 164
Unbaked Cookies
Laurie's Quick Chocolate Balls 165
Coconut Balls 165
Rum Balls 166
No Bake Brownies 166
Pecan Raisin Quickies 166
Drop Cookies
Brown Sugar Cookies I 153
Brown Sugar Cookies II (Parve) 153
Coconut Mounds 154
Meringue Kisses (Parve) 154
Kichel (Parve) 154
Thin Oatmeal Cookies 154
Divine Pecan Drops 155
Jelly Sand Tarts 156
DESSERTS
Chocolate Desserts:
Frozen Chocolate Charlotte... 167
Maxine's Chocolate Dessert... 167
Easy Chocolate Mousse 168
Chocolate Mousse I(Parve) ... 168
Chocolate Mousse II..... 168
Chocolate Fondue 167
Chocolate Smoothie..... 169
Chocolate Quad..... 168
Desserts That Are Different
Frozen Cappucino 171
Caramel Custard..... 173
Sunny Fritters 169
Burgundy Pudding (Parve)... 170
Butterfly Pudding..... 169
Lemon Cake Pudding..... 171
Rice Pudding..... 170
Danish Puff 171
Banana Souffle 170
Grasshopper Souffle 172
Trifle..... 172
Refrigerator-Freezer Desserts
Fruited Sherbert Balls 174
Frozen Banana Dessert 173
Cream Puff Dessert..... 175
Glidat Egosim 174
Pineapple Fluff 173
Orange-Pineapple Sherbet.... 175
Sorbet 175
Strawberry Delight Dessert... 174
FISH
Baked Fish Creole..... 72
Super Chicago Baked Fish 77
Broiled Fish (Parve)..... 73
Broiled Flounder With Wine Sauce..... 73
Crepe Louis 74
Fish and Chips 74
Fish Gumbo 75
Aunt Yollie's Fish Loaf..... 72
Manhattan Fish Fillets 76
Pickled Fish..... 76
Fish Rolls..... 75
Fish Salad 76
Giveche..... 77
Rolled Haddock With Mushroom Sauce..... 78
Huachinango A La Veracruzana..... 78
Salmon Balls..... 79
Salmon-Corn Casserole (Parve) 79
Salmon Croquettes 79
Salmon Mold..... 80
Salmon Mornay..... 80
Salmon Salad 81
Filet of Sole With Anchovies and Almonds..... 81
Lemon Sole 82
Tuna Amandine 82
Tuna Chowder..... 83
Tuna Fish Salad..... 83
Tuna Lasagne 83
Tuna Steaks Provencal 84
Green Goddess Tuna and Tomato 82
Trout and Sauces 84

Fish Sauces, Etc.
Dill Butter 85
Dairy Sour Cream Cucumber Sauce 84
Hollandaise Sauce..... 84
Remoulade Sauce 85
Tartar Sauce 85
Topping for Baked Fish Fillets 72
MEAT
Beef Burgundy..... 87
Beef Bourguignon 87
Beef Casserole 87
Glazed Corned Beef 88
Italian Beef Baked in Foil 89
Marinade and Method For Rare Roast Beef 88
Beef Or Lamb Ribs And Sauerkraut..... 89
Barbecue Beef Ribs Supreme .. 89
Beef Rouladen..... 90
My Favorite Beef Stew..... 90
Beef Sukiyaki..... 91
Roast Beef Teriyaki 91
Meat Blintzes..... 92
Brisket..... 92
Brisket Of Beef With Spices ... 94
Brisket In Beer 92
Divine Brisket Glazed..... 93
Fresh Brisket Feast..... 93
Good Brisket 93
Veal Brisket Pocket Roast..... 95
Brisket With Wild Rice or Barley..... 94
Stuffed Cabbage 96
Stuffed Cabbage Rolls 95
Stuffed Cabbage II 96
My Traditional Sukkot Recipe Stuffed Cabbage III ... 97
Chili Con Carne..... 97
Cholent 98
Hungarian Goulash 98
Hamburgers, Extra Light..... 98
Marinated London Broil 99
Teriyaki London Broil 99
Delicious Meat Loaf 99
Meat Loaf Roll 100
Tamale Loaf 100
Meat Balls and Sauerkraut 102
Swedish Meat Balls 103
Italian Noodles 100
Noodles And Meat 101
Pirogen 107
Pot Roast 103
Fruited Pot Roast 103
Sweet And Sour Pot Roast 104
Spaghetti Casserole..... 101
Spaghetti Sauce 101
Italian Spaghetti Sauce With Meat Balls 102
Pepper Steak 104
Chinese Pepper Steak..... 105
Oriental Pepper Steak 104
Shanghai Steak 105
Brunswick Stew..... 105
Breaded Veal Chops..... 106
Veal Scalloppini 107
Roast Beef Tongue 107
Tzimmes 106
Festive Tzimmes 106
Meat Accompaniment
Shikker Prunes 108
Meat Sauce
Bar-B-Que Sauce I 108
Barbecue Sauce II..... 108
NOODLE KUGEL AND PUDDINGS
Lockshen Kugel With Apples .. 69
Noodle Kugel I 70
Noodle Kugel II 70
Sweet Kugel (Parve)..... 69
Nooodle Pudding..... 70
Noodle Pudding-Milchig 71
Noodle Apple Pudding (Parve) 71
Egg Noodle Treat 71
PASSOVER
Blintzes, Pancakes and Breakfast Foods
Bebalas (Omelet)..... 205
Cheese Blintzes 206
Fish Blintzes 206
Matzo Fry..... 207
Passover French Pancakes..... 207
Matzo Meal Pancakes I..... 207
Matzo Meal Pancakes II 207
Strawberry Preserves 208

Brown Sugar Syrup 208
Passover French Toast..... 208
Desserts
Cakes, Icing and Tortes
Fresh Apple Cake (Parve) 194
Applesauce Nut Cake (Parve) . 194
Carrot Cake (Parve) 194
Cheese Cake..... 195
Easy Pesach Cake (Parve).... 195
Passover Sponge Cake I (Parve) 195
Passover Sponge Cake II (Parve) 196
Passover Sponge Cake III (Parve) 196
Passover Banana Sponge Cake (Parve) 196
Passover Wine Nut Cake (Parve) 197
Cocoa Icing..... 197
Fluffy Coconut Icing Parve) 197
Orange Icing (Parve) 197
Strawberry Whip (Parve)..... 198
Jelly Roll (Parve) 198
Passover Date Torte (Parve) 199
Matzo Torte (Parve)..... 198
Meringue Torte (Parve) 199
Farfel Candy (Parve) 199
Cookies
Passover Brownies (Parve) ... 200
Pesach Brownies (Parve)..... 200
Farfel Cookies (Parve)..... 201
Ice Box Cookies..... 201
Passover Cookies (Parve)..... 200
Date Nut Squares (Parve) 200
Macaroons (Parve) 201
Passover Mondel Broit (Parve) 201
Cream Puffs..... 202
Sand Tarts..... 202
Fruit Dessert (Parve) 202
Pies and Puddings
Almond Matzo Crust (Parve) 203
Crumb Pie Crusts 203
Passover Apple Pie (Parve)... 203
Passover Lemon Pie (Parve).. 205
Lemon Pie I (Parve)..... 204
Lemon Pie II (Parve) 204
Passover Apple Pudding (Parve) 205
Matzo Pudding (Parve) 205
Thousand Island Dressing (Parve) 208
Fish, Meat and Poultry
Gefilte Fish I (Parve) 183
Gefilte Fish II (Parve) 183
Modern No Chopping Gefilte Fish (Parve)..... 184
Passover Tiny Beef Rolls..... 192
Meat Blintzes..... 192
Matzo Ball Stew 193
Fried Chicken..... 192
Honey-Glazed Chicken 192
Turkey or Chicken A 'La King..... 193
Chicken Soup..... 187
Spaghetti and Meat Balls 194
Spaghetti and Meat Sauce..... 193
Haroset I (Parve) 184
Haroset II (Parve)..... 185
Kugels
Farfel Kugel..... 189
Passover Farfel Kugel 189
Matzo Kugel 190
Passover Kugel (Parve) 189
Matzo Balls
Matzo Balls I..... 185
Matzo Balls II..... 185
Matzo Balls Without Schmaltz..... 186
Fluffy Kneidlach..... 186
Matzo Meal Mandlen 186
Rolls
Passover Bagels or Rolls (Parve) 187
Passover Rolls (Parve)..... 188
Aunt Rose's Passover Farfel Muffins 188
Starches and Vegetables
Carrot Pudding (Parve) 190
Carrot Tzimmes With Halke..... 191
Grandmother Rose's Passover Tsimmes (Parve).... 191
Farfel Dressing 188
Passover Egg Noodles 187

Potato Pancakes (Parve) 190
Spinach Casserole 191
PIES
Blueberry Cheese Pie 176
Cheesecake Pie 176
Cherry Cheese Pie I 177
Cherry Cheese Pie II 177
Lemonade Chiffon Pie 177
Lois' Fluffy Chiffon Pie 178
Caribbean Fudge Pie 178
Chocolate Coconut Cups 179
Chocolate Mint Pie 178
Coconut Meringue Pie 179
Tropical Fruit Salad Pie 179
Keylime Pie (With Graham Cracker Crust)** 182
Millionaire's Pie 182
Pecan Pie I (Parve) 180
Pecan Pie II 180
Southern Pecan Pie (Parve)** 180
Jill's Easy Fresh Strawberry Custard Pie (with Crust)** 181
French Strawberry Pie 181
Pie Crusts
Magic Pie Crust 176
Vanilla Wafer Pie Crust 176
POULTRY AND DRESSINGS
Chicken
Chicken Stuffed Apples 110
Arroz Con Pollo I 109
Arroz Con Pollo II 109
Chicken Almond 110
Chicken Ambassador 110
Barbecue Baked Chicken 109
Chicken Breasts With Rice 116
Chicken Breasts in Red Wine 111
Breast of Chicken in White Wine 111
Chicken Cacciatore 111
Capon or Chicken Cerise 112
Chicken Chow Mein 113
Chicken Curry 114
Creole Chicken Gumbo 115
Oven Fried Chicken 114
Chicken Hamantaschen 117
Golden Nugget Chicken 112
Chicken Marengo 113
Chicken Mozelle 113
Chicken Parisian 112
Orange Baked Chicken 114
Chicken and Rice 115
Tangy Chicken 116
Chicken Valencia 115
Cornish Hens 116
From Chicken
Schmaltz 116
Mock Schmaltz 118
Roast Duck with Orange Glaze 118
Roast Turkey I 118
Roast Turkey II 119
With the Turkey
Cranberry Relish (Parve) 40
Poultry Dressings
Bread Dressing 119
Cornbread Dressing 120
Dressing With Cornflakes 120
Rice Dressing 120
SALADS
Molds
Banana-Strawberry Gelatin Mold 35
Cherry-Lime Gelatin Salad 35
Cranberry Gelatin Mold I (Parve) 36
Cranberry-Gelatin Mold II 36
Easy Layered Fruit Mold 36
Jersey Gelatin 37
Lemon Blueberry Salad 37
Mandarin Orange Mold 38
Rhubarb Gelatin Mold (Parve) 38
Sour Cream Mold 38
Fruit Salads
Baked Curried Fruit (Parve) 39
Five Cup Salad 39
Hot Fruit Dish 40
Fruit Salad Delight 39
Hot Fruit Salad 40
Vegetable Salads
Caesar Salad 42
Chopped Coleslaw (Parve) 43
Aunt Lina's Cucumbers (Parve) 43
Cucumber Salad (Parve) 44
Cucumber Sour Cream Salad 43
Dynasty Salad With Dressing 44

***A pie crust recipe is included with this pie.*

Marinated Cold Bean Salad (Parve) 45
Green Beans Al Fresco (Parve) 44
Guacamole Salad (Parve) 45
Potato Salad (Parve) 45
Queen's Salad (Parve) 46
Tiki Salad (Parve) 46
Salad Dressing
Creamy Poppy Seed Dressing .. 41
French Dressing..... 41
Green Goddess Dressing..... 41
Remoulade Salad Dressing (Parve) 42
Vinaigrette With Fine Herbs (Parve) 42
SOUPS
Barley Soup 23
Borscht 23
Borscht - Quick 23
Cauliflower Soup..... 23
Chicken Soup..... 187
Quick and Easy Gazpacho (Parve) 24
Mushroom and Barley Soup... 24
Schav..... 24
VEGETABLES
Stuffed Artichokes..... 47
Asparagus Casserole..... 47
Green Barley (Parve) 47
Beans A La Chutzpodik (Parve) 48
Green Bean Casserole 48
Green Beans Oregano..... 48
Baby Beets In Sour Cream 49
Broccoli Casserole..... 49
Broccoli-Rice Casserole 49
Carrot Delight (Parve) 50
Orange Carrot Ring 50
Meatless Chow Mein (Parve) .. 66
Corn and Farfel Casserole (Parve) 51
Corn Pudding..... 51
Corn Souffle..... 51
Corn and Spinach..... 52
Baked Eggplant-Tomato Stack 52
Company Eggplant..... 52
Kasha 53
Kasha Varnishkes (Parve)..... 53
Savory Cooked Limas..... 53
Baked Onions With Wine (Parve) 54
Hacienda Peppers (Parve)..... 54
Potato-Corn Pancakes (Parve) . 54
Oven Baked Hash Brown Potatoes..... 57
Potato Kugel 55
Potato Latkes I (Parve) 55
Potato Latkes II (Parve) 55
Potato Pancakes III 56
Fluffy Potato Pancakes 56
Sweet Potato Pudding 57
Mashed Potato Souffle..... 56
Potatoes Supreme 57
Ratatoule 58
Bertha's Special Rice 58
Rice Casserole 59
Curried Rice (Parve)..... 59
Fried Rice (Parve)..... 59
Spanish Rice 60
Rhubarb "Floating Island" (Parve) 60
Spinach-Artichoke Casserole... 60
Spinach Casserole..... 61
Deluxe Spinach Casserole 61
Spinach-Noodle Bake..... 61
Noodle Spinach Ring 61
Spinach and Rice 62
Spinach Rockefeller (Parve) ... 62
Spinach Souffle..... 62
Double Boiler Spinach Souffle..... 63
Squash 63
Acorn Squash..... 64
Squash Pudding I (Parve)..... 63
Squash Pudding II (Parve).... 64
Zucchini Or Summer Squash .. 64
Squash-Corn Casserole..... 65
Squash Pancakes..... 65
Broiled Tomato Slices (Parve) . 65
Sour Cream Scalloped Tomatoes 65
Tzimmes (Parve)..... 50
Mixed Vegetable Pudding (Parve) 66
Creole Praline Yam Casserole.. 58