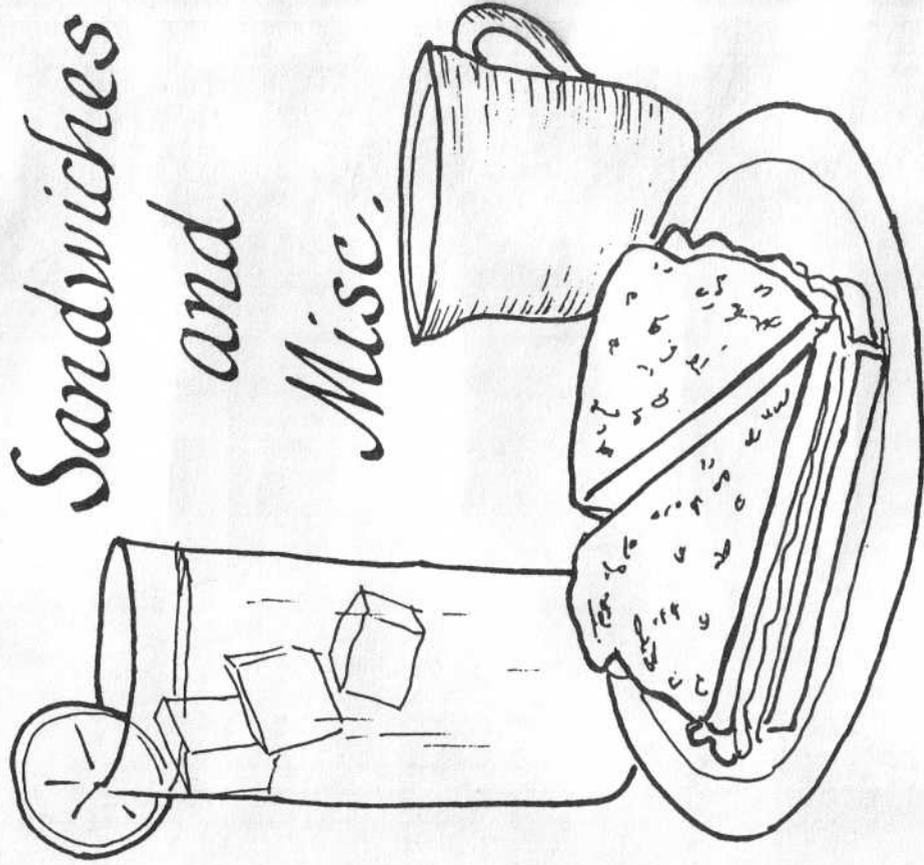


*Beverages,*

*Sandwiches*  
*and*

*Misc.*



# Helpful Cooking Hints

Frozen gravies or sauces may be a little thicker after thawing than when they were freshly made. Adding a little appropriate liquid - milk, broth, bouillon or wine - will thin them to the desired consistency.

For extra juicy, extra nutritious hamburgers, add  $\frac{1}{4}$  cup evaporated milk per pound of meat before shaping.

To ripen green pears, just place 2 or 3 in a brown bag, loosely closed, and store at room temperature out of direct sunlight.

In making pickles, use white vinegar to make clear pickles and coarse salt that which comes in 5 pound bags. This is not rock salt. Avoid using iodized salt for pickle making. Most pickles are better if allowed to stand six weeks before using.

Lemon jello dissolved in 2 cups of hot apricot nectar with 1 teaspoon of grated lemon added for zip makes a perfect base for jelled fruit salad.

Put a tablespoon of butter in the water when cooking rice, dried beans, macaroni, to keep it from boiling over. Always run cold water over it when done to get the starch out. Reheat over hot water, if necessary.

A pair of scissors (not the fowl kind - they are heavy and awkward to handle) fine for slivering celery, onion, meats, and cheese.

Never put a cover on anything that is cooked in milk unless you want to spend hours cleaning up the stove when it boils over.

Anything that grows under the ground start off in cold water - potatoes - beets - carrots - etc. Anything that grows above ground, start off in boiling water - English peas - greens - beans, etc.

To clean aluminum pots when they are stained dark, merely boil with a little cream of tartar, vinegar or acid foods.

Baking powder will remove tea or coffee stains from china pots or cups.

Learn where your fuse box and master cut-off switch is. If you know where the lever is to pull you can always cut the current off until a service man can come.

Canned cream soups make excellent sauces for vegetables, fish, etc. Celery and lobster black bean or onion with cauliflower - tomato with lamb chops.

Slip your hand inside a waxed sandwich bag and you have a perfect mitt for greasing your baking pans and casserole dishes.

To reheat roast, wrap in aluminum foil and heat in a slow oven.

Hard boiled eggs will peel easily when cracked and placed in cold water immediately after taking out of the hot water.

You can cut a meringue pie cleanly by coating both sides of the knife lightly with butter.

When recipe calls for adding raw eggs to hot mixture, always begin by adding a small amount of hot mixture to the beaten eggs slowly to avoid curdling.

To remove fish odor from hands, utensils and dish cloths, use one teaspoon baking soda to quart of water.

To keep icings moist and to prevent cracking, add a pinch of baking soda to the icing.

If soup tastes very salty, a raw piece of potato placed in the pot will absorb it.

Pour water into mold and then drain before pouring in mixture to be chilled. Will come out of mold easier.

When rolling cookie dough, sprinkle board with powdered sugar instead of flour. Too much flour makes the dough heavy. When freezing cookies with a frosting, place them in freezer unwrapped for about 2 hours - wrap without worrying about them sticking together.

## BEVERAGES, SANDWICHES & MISCELLANEOUS

### BIG WHEEL LOAF

- |                                  |                                  |
|----------------------------------|----------------------------------|
| 1 (8-inch) round loaf bread      | 1/4 lb. thinly sliced ham        |
| 2 tsp. horseradish               | 1 medium tomato, sliced          |
| 1/4 lb. thinly sliced roast beef | 4 slices bacon, cooked           |
| 2 Tbsp. mayonnaise               | 4 (1 oz.) slices American cheese |
| 4 (1 oz.) slices Swiss cheese    | 1/2 medium onion, sliced         |
| 2 Tbsp. mustard                  |                                  |

Slice bread horizontally into 6 equal layers. Spread first layer with horseradish and top with roast beef and 2nd bread layer. Spread 2nd layer with mayonnaise and Swiss cheese and 3rd bread layer. Spread mustard over 3rd layer and top with ham and 4th bread layer. Cover 4th layer with tomato slices, bacon and 5th bread layer. Top 5th bread layer with American cheese, onion and remaining bread layer. Slice into wedges. Yield: 8 servings.

Linda Wall

### TOFFEE POPCORN

- |                          |                        |
|--------------------------|------------------------|
| 1 c. butter or margarine | 1 1/2 tsp. vanilla     |
| 1 1/3 c. sugar           | 1/2 c. nuts (optional) |
| 1 Tbsp. light corn syrup | coconut (optional)     |
| 2 Tbsp. water            | popped popcorn         |

Pop corn and put in large bowl. Mix all ingredients, except nuts, vanilla, coconut and popcorn. Cook in microwave for 10 to 12 minutes, stirring once or twice. Check drop of toffee in cold water to make sure it is hard crack. Blend in vanilla (or whatever flavoring desired). Quickly dribble toffee over corn while stirring. Add nuts or coconut and continue stirring until well mixed. Put toffee can on cookie sheet to cool. Break apart.

Carol Stine

## PEGGY'S PUNCH

2 small pkg. Kool-Aid (1  
cherry, 1 raspberry)  
2 c. sugar

1 (46 oz.) can unsweetened  
pineapple juice  
1 large bottle ginger ale  
2 qt. water

Mix all together and chill.

Peggy A. Schmidt

## KOOL-AID PUNCH

3 envelopes unsweetened  
raspberry Kool-Aid  
4 c. sugar  
6 c. water  
1 (46 oz.) can pineapple juice

1 small can frozen orange  
juice  
1 small can frozen lemonade  
ginger ale or 7-Up

This recipe makes enough for a big crowd. Use half of a third of it for a smaller party. Heat Kool-Aid, sugar and water on stove until dissolved. Mix in remaining ingredients (except ginger ale). Cool, then place in 3 or more (1/2 gallon) plastic ice cream containers. To serve place frozen mixture in punch bowl and pour two quarts of ginger ale or 7-Up over it. You will need 2 quarts for each container of punch. Let set for 1/2 hour or more before serving.

Mary Kenchel

## CRANBERRY PUNCH

1 qt. cranberry juice cocktail  
1 qt. red soda (cream soda,  
red pop, etc.)

1 qt. to 1/2 gal. strawberry  
ice cream

Carol Cosby

## HOMEMADE EGG NOG (CHRISTMAS SPECIAL)

6 eggs, separated  
1 tsp. vanilla  
1 tsp. nutmeg

1/2 c. sugar  
2 c. half and half  
1 c. milk

Beat eggs, then add remaining ingredients. Beat egg whites and drop on top in a punch bowl.

Linda Baumhoegger

## SWEETENED CONDENSED MILK

1 c. instant dry milk  
2/3 c. sugar

1/3 c. boiling water  
3 Tbsp. melted butter

Combine ingredients. Makes same amount as 1 (15 ounce) can of condensed milk.

Melinda Mansfield

<<< Extra Recipes >>>

<<< Extra Recipes >>>