

*Main Dishes
Eggs, Cheese, Casseroles*





To preserve leftover egg yolks for future use, place them into a small bowl and add two tablespoons of salad oil. Then put into refrigerator. The egg yolks will remain soft and fresh, and egg yolks kept in this way can be used in many ways.

You may determine the age of an egg by placing it in the bottom of a bowl of cold water. If it lays on its side, it is strictly fresh. If it stands at an angle it is at least three days old and ten days old if it stands on end.

To keep egg yolks from crumbling when slicing hard-cooked eggs, wet the knife before each cut.

Bread crumbs added to scrambled eggs will improve the flavor and make larger helpings possible.

A tablespoon of vinegar added to the water when poaching eggs will help set the whites so they will not spread.

When cooking eggs it helps prevent cracking if you wet the shells in cold water before placing them in boiling water.

Add a little vinegar to the water when an egg cracks during boiling. It will help seal the egg.

Meringue will not shrink if you spread it on the pie so that it touches the crust on each side and bake it in a moderate oven.

When you cook eggs in the shell, put a big teaspoon of salt in the water. Then the shell won't crack.

Set eggs in pan of warm water before using as this releases all white from shells.

Egg whites for meringue should be set out to room temperature before beating, then they can be beaten to greater volume.

If you want to make a pecan pie and haven't any nuts, substitute crushed cornflakes. They will rise to the top the same as nuts and give a delicious flavor and crunchy surface.

To prevent crust from becoming soggy with cream pie, sprinkle crust with powdered sugar.

Cut drinking straws into short lengths and insert through slits in pie crusts to prevent juice from running over in the oven and permit steam to escape.

Put a layer of marshmallows in the bottom of a pumpkin pie, then add the filling. You will have a nice topping as the marshmallow will come to the top.

If the juice from your apple pie runs over in the oven, shake some salt on it, which causes the juice to burn to a crisp so it can be removed.

Use cooking or salad oil in waffles and hot cakes in the place of shortening. No extra pan or bowl to melt the shortening and no waiting.

MAIN DISHES--
CHEESE, EGG, SPAGHETTI, CASSEROLE

DENVER BRUNCH

JANET SMITH

8 slices bacon	1/4 c. chopped pimento*
6 eggs	1/4 c. chopped green pepper
1/3 c. milk	1/4 tsp. salt
1/2 c. mayonnaise	tomato slices

Cook bacon according to your microwave instructions. Remove bacon and crumble, set aside. Combine eggs, milk and mayonnaise in bowl. Beat with mixer. Stir in bacon and remaining ingredients. Pour into baking dish and cover with plastic wrap. Microwave on "ROAST" setting for 6 or 7 minutes. Garnish with tomato slices and let stand covered for 5 minutes. Serves 4 to 6 people.

*(optional)

EGG AND BACON CASSEROLE

CAROL PITTS

5 slices of bread without crust	4 eggs
1/2 lb. grated cheddar cheese	2 c. milk
1/2 lb. bacon, sausage or ham (fried)	1 tsp. salt
	1 tsp. dry mustard

Butter bread on both sides. Cut in bite size pieces. Put in 9x13 inch buttered dish. Sprinkle cheese and meat over that. Combine eggs and milk. Pour over ingredients. Let stand overnight. Bake at 350 degrees for 1 hour. Serves 6 people.

QUICHE LORRAINE

JUDITH ANN LEU

1 baked 9" pie shell	2 c. half and half
6 slices cooked bacon	1/2 tsp. salt
2 c. shredded swiss cheese	4 eggs
3 green onions, chopped	1/4 tsp. dry mustard

Mix crumbled bacon, cheese and onion, pour in crust. Mix salt, eggs, dry mustard and cream, pour over bacon mixture. Sprinkle with Parmesan cheese. Bake 45 minutes at 375 degrees. Cool 10 minutes before serving.

BROCCOLI CASSEROLE

RACHEL WITTE

1 onion, chopped	1 can cream of chicken soup
1/2 stick butter	1/8 c. water

(Cont.)

1 pkg. chopped frozen
broccoli
1/2 c. Cheese Whiz

1/4 c. milk
1 c. Minute Rice

Saute onion in butter. Cook broccoli per instructions on package. Mix remaining ingredients. Bake at 350 degrees for 45 minutes.

CHICKEN CASSEROLE

1/4 c. chopped onion
1 c. finely chopped celery
1 Tbsp. margarine
1 (10 1/2 oz.) can cream of
mushroom soup
1/3 c. chicken broth
2 to 3 Tbsp. soy sauce

dash of hot red sauce
pepper to taste
2 c. diced cooked chicken
1 can water chestnuts, sliced
1 sm. can mushrooms, sliced
cooked rice and chow mein
noodles

Saute onion and celery in butter in skillet; add soup and broth. Season with soy sauce, pepper sauce and pepper. Add chicken, water chestnuts and mushrooms. Make a shell in casserole dish with cooked rice. Pour chicken mixture in rice shell and sprinkle with chow mein noodles. Bake in 350 degree oven for 20 minutes or until bubbly.

CORN-POTATO CASSEROLE

SUSIE SCOTT

4 large potatoes
1 (16-17 oz.) can whole
kernel corn
1/2 c. chopped onion

salt and pepper to taste
4-6 slices American cheese
butter

Peel potatoes, slice 1/4 inch thick, mix potatoes, corn with liquid, onion finely chopped, together with salt and pepper to taste. Put in casserole, dot with butter and bake at 350 degrees until potatoes are fork tender. Place slices of cheese on top and place in oven until cheese melts. Serves 6.

STROGANOFF CASSEROLE

PAT GAJARSKY

2 c. dry elbow macaroni
1 lb. ground beef
1 c. chopped onion
1 tsp. salt

1/4 tsp. pepper
1 (17 oz.) can sweet peas
1 c. dairy sour cream
1 (10 1/2 oz.) can condensed
cream of mushroom soup

Cook elbow macaroni according to package directions. Combine ground beef, onion and seasonings. (If desired, shape into 16 meatballs.) Brown beef mixture in small amount of vegetable shortening. Stir in soup; cover and simmer 10 minutes. Remove from heat; stir in dairy sour cream, macaroni and peas. Pour into a 2 1/2 quart casserole. Bake at 350 degrees for 45 minutes. Serves 4 to 6.

ENCHILADA CASSEROLE

SUE DAVIS

1 1/2 lbs. ground beef
1 c. chopped onion
1 1/2 tsp. ground cumin
4 tsp. chili powder
1 1/2 tsp. salt
1/2 tsp. pepper

1 c. water
2 c. taco sauce
12 corn tortillas (fresh, frozen
(canned))
1 lb. Monterey Jack cheese,
shredded
1 c. sour cream

Preheat oven to 375 degrees. Grease 13x9 inch baking dish; set aside. In skillet, cook ground beef and onion over medium high heat until meat is brown, stirring occasionally. Discard drippings. Add next 6 ingredients. Simmer until most of liquid had evaporated. Meanwhile, pour 1/2 cup taco sauce into prepared casserole. Arrange half of the tortillas to cover bottom of baking dish. Pour 1/2 cup of additional taco sauce evenly over tortillas. Spoon in beef mixture, top with sour cream and sprinkle on half the cheese. Arrange the remaining tortillas and repeat as you just did. Top with the remaining cheese. Cover with foil and bake 40 minutes. Remove foil and bake 5 more minutes. Serves 8 to 10.

SPAGHETTI PLUS (can't recall real name)

YVONNE YATES

small pkg. spaghetti
1 lb. lean bacon

lots of cheese, 8 oz. or more
6 eggs, beaten

(These ingredients are adjustable. Use more or less of any to suit your taste.)

Cook spaghetti according to directions on package, in boiling salted water. While spaghetti is cooking, cut bacon in 1 1/2 inch pieces and fry. Drain off 1/2 bacon drippings. When spaghetti is done, drain and add beaten eggs while hot. Dump in bacon, rest of bacon grease, and cheese. Stir until cheese melts. If necessary place on burner on low and stir until cheese melts. Serves 6 or 8.

SPAGHETTI SAUCE

CAROL PITTS

1 1/2 lb. hamburger
1 large onion, chopped
1 can tomatoes
1 (15 oz.) can tomato sauce
1 (8 oz.) can tomato sauce

1 can tomato puree
1 can tomato soup
2 pkgs. Lawry Italian Mix

Cook hamburger and onion in skillet. When done, combine hamburger and all the rest in large kettle. Cook slowly for 1 hour or until flavor is well mixed. Salt and pepper and sugar to taste. Makes enough sauce for two pounds of spaghetti.

Serves 8.

Write your extra recipes here: