

COCI MA  
REPOSTERIA

Esther Garcia Payer

Recetas  
para fiesta

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Fiesta

✓ Pomelo de vino tinto

Para 1 botella de vino tinto  
1 litro de agua, higos secos, cascara  
de naranja, cascara y gajos de limon  
almendras, pasas, estueta, ciruelas  
un poco de cognac, hierbabuena.  
Se hierve toda breves el vino, se le pone el  
ultimo el vino, azucar al gusto cinco litros.

✓ Cuadros de Digo

3 huevos  $\frac{3}{4}$  cup sugar, 1 teaspoon  
1 cup enriched flour  $\frac{1}{8}$  salt 2 teaspoons  
Royal,  $1\frac{1}{2}$  cups figs chopped 1 cup chopped  
California walnuts

Beat eggs until light. Add sugar  
and vanilla and mix well. Add sifted  
dry ingredients and mix well, stir in  
figs and walnuts. Bake in grease. 9  
inch square pan in moderate oven  
cool. Cut in squares and sprinkle with  
sifted confectioner's sugar, if you like  
thinner bars bake in larger pan

✓ Grandmother's cheese pie  
1 recipe plain pastry 1 lb cottage  
cheese,  $\frac{1}{4}$  cup light cream,  $\frac{1}{3}$  cup sugar  
 $\frac{1}{2}$  tsp salt  $\frac{1}{2}$  cup chopped raisins  
 $\frac{3}{4}$  eggs beaten 2 tbs melted butter  
Rind and juice of 1 lemon

Line a 9 inch pie pan with  
pastry and bake in hot oven until  
delicate brown. Remove from oven.  
Press cheese through a fine sieve. Add  
remaining ingredients and stir until  
thoroughly blended. Pour mixture  
into previously baked pie shell and  
bake in a moderate oven about 25  
minutes or until firm in the center.

Citrus and grated chocolate may  
be added. Serves 6 to 8

✓ Custard cheese cake  
4 cups corn flakes, finely crushed  
 $\frac{1}{4}$  cup sugar,  $\frac{1}{4}$  cup butter or margarine  
melted 1  $\frac{1}{2}$  tbs unflavored gelatin  
 $\frac{1}{2}$  cup cold water 2 eggs separated  
 $\frac{1}{2}$  cup sugar  $\frac{3}{4}$  cup milk Dash of salt  
1 lb cottage cheese sieved 1 tsp grated lemon  
rind  $\frac{1}{4}$  cup lemon juice

Mix corn flakes  $\frac{1}{4}$  cup sugar and  
butter. Press half of mixture over bottom and  
around the sides of a lightly greased 8 inch  
square pan. Reserve the remainder of the  
crumbs for the top of the cake. Soften  
gelatin in the cold water. Then beat egg yolks  
and add sugar, milk and salt. Cook until  
mixture thickens stirring constantly. Add  
the softened gelatin to the hot mixture  
and stir until gelatin dissolves. Add  
the sieved cottage cheese, lemon rind and juice.  
Fold in the stiffly beaten egg whites. Pour  
mixture into cereal lined square pan.  
Sprinkle the remaining crumbs on top & chill  
in refrigerator until firm. Cut in squares to  
serve.

Serves 8

# Chocolate Truffles

2 oz 2 oz unweltemed chocolate  
1/4 cup butter 3/4 cup confectioner sugar  
3 eggs y lts

Melt chocolate over hot water  
Work butter or margarine until soft  
add sugar gradually and continue work  
until mixture is smooth. Beat in egg  
yolts one at a time and the melted  
chocolate. Chill until candy is set  
enough to hold its shape. Then roll into  
balls about the size of a large marble  
and sprinkle with marooned sprinkles  
or chocolate sprinkles or coron decoration.  
Makes 18 to 20 truffles

# Tapiques de nuez

Se muelen doce ytos gramos de nuez  
pelada y se mezclan con doce ytos  
gramos de azucar pulverizado y una  
cucharita de polvo de canela. Para el  
uso bien la pasta si es necesario se va  
poniendo poco a poco unas cucharaditas  
de crema. Se hacen bolitas y se pican  
con un palito para figurar papas y se  
revuelcan en polvo de canela.

# Torta de Ricotta as Pie

1/2 cup butter 1/4 teaspoon salt  
1/4 cup sugar 2 lb ricotta cheese  
2 eggs 1 1/2 cups sugar  
1/2 teaspoon vanilla 1/2 1/4 teaspoon salt  
2 1/2 cups flour 10 eggs  
1 teaspoon royal 2/3 cup dried citron  
4 bars milk chocolate coarsely grated

Beat butter until soft add 1/2 cup  
sugar 2 eggs vanilla, flour baking powder  
1/4 ts salt Mix well divide this paste  
in thirds. One to bottom two sides

third strips  $\frac{1}{4}$  wide over Refrigerate  
Mix cheese  $1\frac{1}{2}$  cups sugar  $\frac{1}{2}$   
tsp salt and 10 eggs fold citron  
chocolate. Pour into pastry cross  
cross pastry strips overlap  
Bake until golden brown

### Midnight Cake

Shortening  $\frac{1}{2}$  cup Sugar  
 $1\frac{1}{4}$  cups could be brown sugar  
Eggs 2 Hot water 1 cup  
Cocoa  $\frac{1}{2}$  cup Sifted flour  $1\frac{1}{2}$   
cups Salt  $\frac{1}{8}$  tsp Soda 1 tsp  
Baking powder 1 tsp Vanilla 1 tsp  
Cream - shortening add  
eggs gradually and cream in  
all fluffy Blend in well  
beat eggs slowly add hot  
water to cocoa and mix until  
smooth then to dissolve completely  
Sift flour salt soda and baking  
powder together and add the cream  
ed. mix but alternately with hot

water and cocoa mixture Blend in  
vanilla. Pour into an 8 inch square  
pan which has been greased. Bake  
50 to 55 min in moderate oven  
When cool spread double boiler icing  
Double boiler icing

Egg white 1 Sugar  $\frac{3}{4}$  cup Cream of  
tartar  $\frac{1}{8}$  tsp Water 3 tbs Vanilla  
Combine in top of double boiler  
the egg white sugar cream of tartar  
 $\frac{1}{8}$  tsp Water 3 tbs Vanilla  $\frac{1}{2}$  tsp

Combine in top of double boiler  
the egg white sugar cream of tartar  
and water Beat together just enough to  
completely blend ingredients Place  
over rapidly boiling water and beat with  
rotary beater until mixture is white and  
very light. Doing as done when it barely holds  
its shape and is not runny as beater is pulled  
out This takes 5 to 7 min depending on  
size of boiler and vigor of beating Remove  
from over hot water and do not beat any more  
Fold in flavoring. If mixture becomes grainy  
add a few drops of lemon juice

# Carnation Tuna Omelette ✓

Macaroni loaf  
4 eggs,  $\frac{1}{3}$  cup sliced Spanish  
green olives, 2 tablespoons grated onion.  
 $\frac{1}{2}$  cups drained tuna, 1 cup soft  
bread crumbs.  $\frac{1}{4}$  to  $\frac{1}{2}$  cooked  
macaroni.  $2\frac{1}{2}$  cups Carnation. 3  
minutes Cheese sauce.  $\frac{1}{4}$  cup melted butter

Beat eggs slightly. Add  
olives, onion, tuna and bread crumbs.  
Combine egg mixture with macaroni  
Carnation sauce and butter. Grease  
bottom of loaf pan with aluminum foil.  
Butter foil. Turn macaroni mixture.  
Bake in moderate oven 50-60 minutes.  
May be served warm or cold.

Carnation 3 minutes Cheese sauce  
Summer  $1\frac{1}{3}$  cups large cap "undiluted"  
Carnation evaporated milk with  $\frac{1}{2}$  teaspoon  
salt mustard and 1 tablespoon horseradish  
in saucepan over low heat about 2 minutes.  
Add 2 cups grated process American

cheese. Stir over low heat until cheese melts  
1 minute. Add to macaroni mixture.

~~Apple~~ Cider Pudding  
 $\frac{1}{2}$  cup almonds or nuts  
 $\frac{3}{4}$  cup dry crumb cookies  
4 eggs,  $\frac{3}{4}$  cup sugar Grated rind  
of  $\frac{1}{2}$  lemon  $\frac{1}{2}$  teaspoon cinnamon.  $\frac{1}{4}$   
teaspoon salt  $2\frac{1}{2}$  cups cider

Grind nuts and cookies. Separate  
eggs yolks from whites. Beat yolks until  
creamy add sugar gradually, lemon rind,  
cinnamon salt almond or nuts and crumbs.  
Then beat egg whites until hard and mix.  
Pour into greased mold and bake 30  
minutes. Heat the cider until hot and  
when pudding comes out of the oven pour hot  
cider over the surface. Serve hot or cold.  
to 8 Top with hard sauce. With  $\frac{1}{3}$  cup  
butter until soft. Stir in 1 cup confec-  
tioner's sugar smoothly and flavor with  
2 tablespoons cognac or rum.

✓ Chiles rellenos de  
pollo y aguacate

Se lavan pelan y desvenan  
doce chiles poblanos o veinte para 8  
personas pómendolos en una cacerola  
con media taza de aceite, una  
taza de vinagre, una cebolla grande  
cebolla de agua, de ajo, hierbas de  
olor, sal pimentón (para 12 chiles)  
poniéndolos al fuego hasta que  
estén suaves se retiran se sacan  
del vinagre y se escurren. Tres  
de ellos o cuatro se muelen se re  
vuelven con taza de crema batida  
y se sazona con sal y pimentón  
para formar una salsa. Por  
separado se pican pedruzca de pollo  
cocida, 250 gr papá cocida 250 gr  
jitomate, 3 aguacates grandes se go  
nande con vinagre del que se picó  
con los chiles. Se rellenan con es  
ta mezcla los chiles, se colocan en platón.

cubriéndolos con la salsa y espolvo  
reándolos con queso añejo desmenu  
zado.

✓ Volcancitos de amor

2 tazas harina, 1 taza azúcar  
1/2 mantecquilla, 3 huevos 1/2  
cocoarita Royal 1/2 naranja faja  
y raspadura.

Se tamiza la harina con la  
mitad del azúcar y el cacao. En  
lo meso se hace la fuente en ella  
se ponen 2 yemas mantecquilla  
y raspadura se cuece por un  
fuego de naranja rápido se hacen  
bolitas se guantan la otra yema y  
el azúcar y se cubren con esto.  
Se anotan al horno



## Hot Spiced Tea

- 1 teaspoon whole cloves
- 1 inch stick cinnamon
- 6 cups cold water
- 6 tea bags
- $\frac{3}{4}$  cup orange juice
- 2 tablespoons lemon juice
- $\frac{1}{2}$  cup sugar

Add spices to water bring to rolling boil. Add tea, cover and steep 5 minutes strain into heated teapot or carafe. Heat juices and sugar just to boiling add to hot tea. Makes 6 to 8 servings.

## Pineapple Shrimp Maui

(Hawaii)

2 cups pineapple diced 1 cup cooked cleaned shrimp 1 cup sliced celery 1 cup orange sections Blend with  $\frac{3}{4}$  cup mayonnaise  $\frac{1}{2}$  to 1 tsp each curry powder and garlic salt 1 Tbs fresh lime juice Toss salad with  $\frac{1}{4}$  cup of the dressing then spoon onto crisp lettuce in a serving bowl. It may be topped with slices of pineapple.

Fresh-fall fruit cup (salad)  
2 large oranges 1 large red apple  
1 ripe Anjou pear  $\frac{1}{2}$  cup pitted dates 1 large ripe banana  
 $\frac{3}{4}$  cup Tokay grapes 1 pomegranate (granade)  $\frac{1}{4}$  cup Muscatel  
Peel and section oranges. Core and cut up apple and pear. Slice dates. Peel banana cut into  $\frac{1}{4}$  inch diagonal slices & arrange

grapes seed them Reserve seeds  
from pomegranate

In large bowl combine  
fruits pomegranate seeds and the  
wine mix well. Refrigerate  
covered until well chilled (1 hour)

Before serving toss again to  
mix well. Spoon fruit along  
with liquid into 6 sherbet  
dishes. Make 6 servings

## ✓ Sangria

Wine, luteo, cognac, gingerale -  
zucar, rebanadas de limon y naranja  
y hielo, sedosa centozas de menta

## ✓ WTA TZA

Heat oven to 450 extremely hot  
1. Mix  $\frac{1}{2}$  cup evaporated milk  
 $\frac{3}{4}$  cup, grated Parmesan Cheese and  
 $\frac{1}{2}$  teaspoon onion salt. Set stand  
to thicken. Make <sup>my</sup> pastry. Nearly  
bake. 3. Spread cheese mixture almost  
to edge of pastry cover with  $\frac{1}{2}$  cup Catup  
or Chilli sauce then with a 2oz can  
Tuna drained and broken into pieces  
Sprinkle pregaro Return to oven until  
crust is golden brown. Serve hot.  
Variations: shrimp, cardines anchovies,  
mushrooms sausages hamburger salami,  
thuringer pepperoni bologna. etc.

✓ Fig Cookies  
 1/2 cup butter, 1/2 cup sugar  
 1 egg 2 cups flour 1 cup dried  
 figs 3/4 cup water 3/4 cup sugar  
 1/4 teaspoon salt 2 tablespoons lemon juice

Work or cream butter  
 with sugar then egg and beat in  
 flour. Dough must be stiff. Chill  
 in water figs through food chopper  
 they with remaining ingredients. Cook  
 to boil slowly 10 min. Cool. Fill  
 cookies with <sup>cool</sup> ~~water~~ for two days and  
 store in a tight container.

Peach Brownies  
 2 squares unsweetened chocolate  
 1/2 cup shortening 1 cup sugar 2 eggs  
 1/2 teaspoon vanilla 1/2 cup flour  
 1/2 1/4 teaspoon baking powder 3/4 cup  
 coarsely chopped salted nuts  
 Slightly grease baking pan  
 or lot of double boiler melt  
 chocolate and shortening over hot

not boiling water. With wooden spoon  
 beat in sugar eggs and vanilla  
 and flour. Baking powder into chocolate  
 stir in peanuts. Turn to pan bake 30  
 min. Set cool in pan. Cut into 16 squares.

Peach Tuckers  
 2 cups flour 1/4 teaspoon baking powder  
 1/2 teaspoon salt 1 cup sugar 1/2 cup butter  
 12 peaches halves fresh or canned  
 1 teaspoon cinnamon 2 eggs (yolks)  
 1 cup heavy or sour cream

Mix flour baking powder salt and 2  
 tablespoons sugar. Cut in butter until  
 mixture looks like coarse cornmeal.  
 Pat on even layer over bottom and sides of  
 pan. Press. Stem fresh peaches arrange  
 over bottom pastry sprinkle with sugar and  
 cinnamon. Bake 20 min. then pour  
 mixture of beaten egg yolks and  
 cream. Bake 30 min. longer. Serve  
 warm or cold to G.

# ✓ The shell

1 1/2 cups graham cracker crumbs  
1/2 cup butter melted

1/4 cup honey or 1/4 cup sugar

Mix all well press into mold.

Refrigerate (or 1 1/2 cups lady fingers)  
Old-fashioned Bread ✓

6 slices day old bread 2 tables -  
poons melted butter 2 tablespoons

plus 1/2 cup sugar 1 teaspoon cunna  
mon 1/2 cup seedless raisins 4 eggs

2 cups milk 1 teaspoon vanilla extract

Grease 1 1/2 quart baking  
dish Cut crusts from bread brush

bread with melted butter sprinkle  
with 2 tablespoons sugar and cunna

mon Cut each slice into quarters  
Arrange in layers on baking dish

sprinkling with seedless raisins  
Beat eggs just enough to blend

Stir in remaining sugar milk vanilla

continue stirring Pour over bread Set  
baking dish in a pan containing  
simmering hot water Bake 1 hour until  
knife comes clean Serve warm or chilled

## To-Land

3/4 cup sugar 4 eggs 1 can sweet  
ened condensed milk (Nestle's 1 cup  
water) 1 teaspoon extract vanilla

Start oven at 350° F

Put sugar in heavy skillet over low  
heat stirring constantly with a wooden  
spoon until sugar melts and turns

golden. Pour into a 1/4 casserole dish  
spread caramel to coat evenly let

cool. Beat eggs add sweetened con  
densed milk water and vanilla

Pour into caramel Place casserole in  
pan containing simmering hot water

Bake 1 hour or until center comes clean

Run knife around edge of flan and  
turn onto serving dish Pour caramel over

flan Chill Makes 6 to 8 servings

## ✓ Double chocolate Brownies

2 squares unsweetened  
chocolate,  $\frac{1}{2}$  cup butter, 2 eggs  
1 cup sugar, 1 teaspoon vanilla  
 $\frac{1}{2}$  teaspoon grated orange rind  
 $\frac{1}{2}$  cup sifted flour,  $\frac{1}{8}$  teaspoon  
salt, 1 cup chopped  $\frac{1}{2}$  cup semisweet  
chocolate pieces.

Melt chocolate squares  
and butter in small saucepan. remove  
from heat. Beat eggs until thick  
gradually beat in sugar until mix-  
ture is thick and fluffy. Stir in melted  
chocolate, butter, vanilla and  
orange rind. Blend in flour and  
salt. Fold in walnuts and semisweet  
chocolate pieces. Pour into buttered  
square pan  $8 \times 8 \times 2$ .

Bake in moderate oven 30 minutes  
until a shiny top crust forms. Do not  
overbake, for center should be fudge  
like. Cool completely in pan or  
invert onto rack. Loosen around edges

with sharp knife. cut into 16 squares  
remove from pan

## ✓ Almond-raspberry cookies

2 cups unblanched almonds  
3 cups sifted flour  
1 tablespoon cocoa  
2 teaspoons cinnamon  
 $\frac{1}{4}$  cups sugar, grated rind 1 lemon  
1 cup butter, 2 eggs, 1 egg yolk  
1 cup raspberry jam

Grate or grind almonds fine  
and save to use later on soft flour  
cocoa cinnamon sugar together in a  
bowl and mix with almonds and  
rind. Add butter and cut in with a  
pastry blender. Beat the eggs slightly  
and knead mixture. Chill dough.  
Cut cookies and spread on thin layer  
of raspberry jam. Bake 12 minutes.  
Remove from sheets and cool  
about 80 very special cookies

# STUFFED Pimientos

Red Pimientos those needed  
Cream Cheese, processed American  
cheese, 1 tablespoon flour, 2 table-  
spoons milk, 1 egg, 1 teaspoon salt  
Dash Tabasco, Dash black pepper  
1/2 teaspoon prepared mustard

## Sauce

Cans mushroom soup, milk  
Cans drained mushrooms

Strips crisply fried crumbled bacon

Prepare one day before pie  
pimientos with oil vinegar herbs. Then

Drain and clean pimientos 24 hours  
after. Mash cream cheese grate American

cheese, flour stir in milk slightly  
beaten egg and seasoners. Fill

pimientos with cheese mixture.

Place on greased pan and bake  
until tender. Heat soup with milk  
add mushrooms and bacon. Serve hot  
over pimientos and serve.

# CREAM PIE

Mary Lincoln's recipe

wife to Abraham Lincoln

Pastry for 9 inch pie shell

Two eggs, 1/2 cup heavy cream, 1 cup  
brown sugar firmly packed, 1/4 cup  
butter, 1/2 teaspoon vanilla, 3 teaspoons  
rice flour.

See piepan with pastry. Separate  
egg yolks from whites. Beat yolks and  
cream slightly. Then stir in brown sugar  
melted butter until smooth. Add flour  
and vanilla. Beat egg whites until firm  
add to first mixture <sup>and</sup> pour into unbaked  
pastry shell and bake until firm.

Reduce oven heat, Allow pie to cool  
before serving.

# Pa Red. T. 2121A pie

1 can glazed tomatoes cooked  
medium

1/2 cup diced celery 1 cup cooked  
peas & drained, 2 Tbsp chopped  
green pepper or pimiento, 1 Tbsp  
finely chopped onion 1 Tbsp salt  
pepper, 1 cup grated cheese  
1/2 cup milk 2 Tbsp mayonnaise  
1 pie crust unbaked

Mix all ingredients. spread  
on pie crust. Bake.  
Pour beaten egg on crust before  
cooking.

# Pastel de Picadillo

100 gr manteca 100 gr mantegulle  
Pasta

600 gr harina sal 1 cucharita yema  
leche la necesario. Se viene la  
harina con el royal y la sal se ponen  
manteca mantequilla puros con la  
harina y leche la necesario se viene  
se divide a la 1/2 se extiende al gusto  
se pone en la tarta se rellena y se  
cubre con la otra 1/2 se cubre de huevos  
batidos

## Relleno

1 cucharada manteca 250 gr carne de  
puro 250 res molida cebolla 1/2  
puros acitunas shiles en vinagre acitunas  
1 cucharadita azucar. Se sazona con  
ano 1/2 Tula. El jitomate se sazona  
despachurre. Se frien la cebolla y  
jitomate se sazonan con oil y  
etc se le ponen las carnes a guisar

dovec no se deja suer se vaca en  
la parte se cubre con la otra me-  
tal y se barniza con huevos

## ✓ COCO ART,

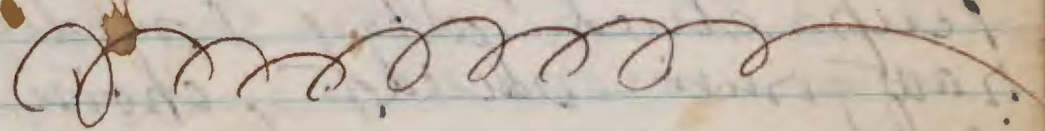
Pastry recipe: using 1 cup flour  
1 cup milk  $\frac{1}{2}$  cup heavy cream  
2 eggs beaten  $\frac{1}{2}$  cup sugar  
 $\frac{1}{2}$  cup grated fresh coconut  $\frac{1}{2}$  cup  
sterilized pot cheese

Roll pastry  $\frac{1}{8}$  thick and fit  
9" pie pan & flute edges  
combine milk and cream and heat  
to scalding. Beat eggs and sugar  
gradually add hot liquid and  
beat well. Add coconut and cheese  
and pour into shell  
in moderate oven 40

## ✓ HOLLY WREATHS

1 cup butter 1 cup sugar  
3 egg yolks  $2\frac{1}{2}$  cups flour  
 $1\frac{1}{2}$  teaspoons vanilla

Cream butter with sugar un-  
til fluffy beat in egg yolks and  
vanilla stir in flour blending  
well to make a stiff dough  
Wrap in waxed paper and chill  
several hours. Roll out dough to  
to cut as listed. Place on ungreased  
sanded sheets sprinkle with green  
sugar. Bake in moderate oven.  
Remove and decorate as desired





## ✓ Light Mayonnaise

1 hard cooked egg,  $\frac{1}{4}$  cup  
salad oil 1 tablespoon vinegar  
1 egg (raw) 2 teaspoons chopped  
parsley  $\frac{1}{4}$  teaspoon salt  $\frac{1}{4}$  teas-  
poon sugar, dash paprika  
 $\frac{1}{2}$  teaspoon dry mustard.

Put cooked egg through  
sieve. Combine with whole an-  
gredients beat until done.

## ✓ Salmon Salad

2 cups flaked red salmon  
strained, 1 cup peas (drained)  
1 cup sliced celery 1 medium  
raw onion sliced, choice of  
salad greens.

Orange salad may be tossed  
with light mayonnaise.

## ✓ Salsa de Huevo

Chense en una cazuela  
cuatro yemas de huevo, rueda de  
limón muy moseada sal poquito  
vinagre y un trozo de manteca que  
pongase sobre fuego manso menca-  
do de ser cesar p. que traben su  
que hieren se sirve en salsa  
para pescados aves lenguas etc.

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## ✓ Masa

Se machucan ajo y al-  
mendras o nuez de Castilla morda-  
das se les machuca miga de pan  
mojada en vinagre se le va baten-  
do aceite de oliva hasta hacer  
pasta se puede aclarar con  
tantillo agua.

# ✓ Pastel Inglés de carne.

Pasta 2 tazas harina 4 cucharadas  
Royal sal manteca o mantecquilla  
4 cucharadas  $\frac{3}{4}$  taza leche o agua.

$\frac{3}{4}$  libras carne de vaca cruda  
falda o filete.

un poco jamon crudo  
1 cucharada mantecquilla

2 cucharadas cebolla

2 cucharadas harina

2 tazas agua papas peladas, con  
todas en rebanadas dos o cuatro

$\frac{3}{4}$  cucharita sal  $\frac{1}{2}$  cucharita pimiento

$\frac{1}{4}$  cucharita salsa inglesa Worcestershire

2 huevos cocidos

Cortese la carne y el jamon  
en pedazos delgado. Se retira la  
mantecquilla se chese la cebolla y la  
carne a dorar. Anádase la harina  
después el agua revolviendo siempre

Anádase sal pimiento salsa inglesa  
y papatos. Quiérase todo 20 minu-  
tos o mas. Ponase en molde en gra-  
sado colórese y el huevo cocido en un  
Cubre el pastel con la masa de  
queso con un huevo. Cocer a horno  
caliente

# ✓ Waldorf Salad

- 2 cups diced unpared red apples
- 2 tablespoons lemon juice
- 1/2 cup mayonnaise
- 1 cup thinly sliced celery
- 1/2 cup broken walnuts
- 1/2 cup seedless raisins
- lettuce leaves

About 1 hour before serving  
1 In medium bowl toss diced red apples with lemon juice and 1 tablespoon mayonnaise refrigerate  
2 Just before serving to the diced apples add thinly sliced celery rest of mayonnaise broken walnuts and seedless raisins.

Serve on lettuce leaves on large plate or salad plates if desired you may add French dressing (vinegar oil)  
Makes 4 servings.

# Spiced Broccoli Vinaigrette

- 1 large frozen broccoli (florets)
- 1 teaspoon onion salt
- 1 teaspoon oregano
- 1/2 teaspoon thyme
- 1 teaspoon garlic salt
- 1/2 teaspoon black pepper
- 1/2 teaspoon dry mustard
- 1/4 cup vinegar
- 2/3 cup salad or olive oil
- 2 hard cooked eggs sliced
- snipped parsley

Cook broccoli Meanwhile in medium bowl mix together onion salt oregano thyme garlic salt black pepper dry mustard vinegar salad oil beat with wire whisk or egg beater one minute add drained broccoli toss to coat cover refrigerate overnight stirring occasionally When ready to serve if desired drain away marinade arrange in serving plate top with sliced egg & snipped parsley. Makes 6 servings.

# Fruit Nut Pie From Austria

Butter, 1 cup sifted flour  
1/3 cup blanched almonds (ground)  
1 pound 14 ounces can apricot halves  
well drained, 1/4 cup granulated sugar  
3 eggs separated, 1/2 teaspoon cinnamon  
confectioner sugar

Make pastry with butter and flour  
line on 9 inch pie plate making fluted  
edge. Sprinkle pie shell with 1/4 cup  
ground almonds, over them arrange a  
layer of apricots. Blend 1/4 cup butter with sugar  
add egg yolks cinnamon and 1/2 cups  
ground almonds. Beat egg whites  
stiff fold into almond mixture, pour  
over apricots. Bake 40 minutes or until  
done. Cool, sprinkle with confectioner  
sugar. Serve in 8 wedges.

P.S. Tinned canned plums or cherries may  
replace apricots

# Tart D'Alsace From Spain

Pastry as in fruit nut pie  
4 eggs separated 1/3 cup granula-  
ted sugar 1/4 cup lemon juice  
2 teaspoons grated lemon rind  
2/3 cups dry white wine, 1 cup  
seedless grapes

Make up pastry in 9 inch pie plate  
making fluted edge. Bake well. Bake  
at 375 F. 20 minutes or until golden.

Meanwhile in top of double boiler com-  
bine egg yolks sugar lemon juice and  
rind and wine. Cook over boiling water while  
stirring till thickened. Into this fold egg  
whites beaten stiff. Spoon into pie shell  
bake 15 minutes or until gold. Cool on  
rack. Garnish with grapes, then refrigerate  
until needed. Serve cup & wedges.

✓  
Tomato cheese pie from New Zealand

Mattie pastry pie

Cut tomato wedges to cover bottom of pastry. Grate natural Cheddar cheese abundantly crumble bacon. Sprinkle. Blend 3 eggs  $1\frac{1}{4}$  cups milk salt pepper and parsley pour over cheese and bake. You may add poultry or tuna fish or some other one.

✓  
Cheese cake Supreme  
 $1\frac{1}{4}$  cups graham cracker crumbs  
 $\frac{1}{4}$  cup sugar  $\frac{1}{4}$  cup butter melted  
5 packages (8 ounces each) cream cheese  
1  $\frac{3}{4}$  cups sugar  
3 tablespoons flour  
Grated rind of 1 lemon  
Grated rind of  $\frac{1}{2}$  orange  
5 whole eggs 2 eggs yolks  
 $\frac{1}{4}$  cup heavy cream  
Fruit and glaze

Mix graham cracker crumbs sugar and butter. Butter a 10" spring form pan  $2\frac{1}{4}$ " deep and press crumb mixture onto bottom and sides of pan. Set ingredients, except last 2 reach room temperature. Then beat cheese until fluffy. Mix sugar and flour gradually blend into cheese. Keeping mixture smooth add grated rinds. Add eggs and egg yolks one at a time. Beat well after each. Stir in cream. Turn into crust. Bake on very low.

oven 500 F 30 minutes Reduce heat to 200 F and bake 1 hour longer. Remove from oven and place away from drafts until cooled. Refrigerate until cold, then remove sides.

of pan and put cake on serving platter. Top with fruit and glaze. Refrigerate until serving time.

cake can be made the day before but fruit and glaze should be put on the same day as served. Makes 12 servings.

Note: Cake can also be baked in a spring form pan 3 deep for the same length of time. Cake is good too with cookie dough crust.

Fruit and glaze arrange fruit on chilled cake 4 or 5 canned apricot halves around, cant pineapple, straw berries or blueberries can be employed together.

To make glaze combine syrup, fruit drained from fruit to make 3/4 cup. Add 1 tablespoon lemon juice, 1/2 teaspoon cornstarch, with 2

tablespoons cold water. Add to juices and cook stirring until thickened.

Add a drop of yellow food coloring. Spoon over fruit. Refrigerate. At serving time garnish with mint leaves.

### Salad Niçoise (French)

Tomato, radish, purple onion, beans, garlic, hard eggs and cab salmon or tuna or halibut etc. red wine vinegar, olive oil, salad oil, pepper, salt, pitted ripe olives.

Invited Port C to P.S.  
England.

- 4 Port chops
- 2 cup dried prunes
- 1 cup dried apricots
- 1 cup orange juice
- 1/4 cup curry powder 2 tables
- poons <sup>brown</sup> sugar salt cinnamon
- butter

Brown port chops on both sides in a heavy skillet. Add prunes and apricots. Combine juice, curry powder, sugar and salt. Pour over chops. Cover cook over low heat until done. These may be baked in a moderate oven, keep enough juice or water to prevent burning but when finished these should be just enough sauce to coat the fruit.

Mince meat (Christmas Present)

- 2 cups currants
- 2 cups seeded raisins
- 2 cups brown sugar
- 3 cups finely chopped beef suet
- 3 cups chopped apples
- 1 cup chopped citrus
- 1 cup chopped almonds
- 3 teaspoons mixed ground spices

Soaked rind and juice of 3 lemons  
Soaked rind and juice of 1 orange  
1 cup grape juice or canned fruit  
Carefully wash and  
dry currants blend all ingredients  
and if possible make up the mince meat  
some time ahead that it may cool out  
and the flavors blend well  
Use as a filling for a hot or cold  
pie

# Chilaquiles esquitos

Tortillas del día 1/2 kilo  
Leche evaporada 1 ltr<sup>o</sup> grande  
Chiles poblanos 3  
Cebollas rebanadas 2  
Queso de Chihuahua rallado 200 gr  
Aceite al necesario

Las tortillas se cortan en  
cuatro partes cada una y se pasan  
por aceite bien caliente se colocan  
en platon refractario en capas con  
manteca o mantequilla en capas  
tortilla cebolla picada y levemente  
frito en aceite chiles poblanos asados  
devenados y en trozos queso y  
sovan abundantemente con leche ca  
da capa finalizar con tortillas  
Se mete a horno regular hasta  
dorar y quede suave por dentro  
Se sirven bien calientes

# Garden pepper pie

Crust.  
3/4 cup sifted flour 1/2 cup  
yellow corn meal 1 1/2 teaspoon  
baking powder 1/2 teaspoon salt  
4 tablespoons shortening 1/3 cup milk

Filling  
2 medium size sweet red peppers  
2 " " " green peppers  
1 large onion chopped (1 cup)  
4 tablespoons butter 3 tablespoons  
flour 1 teaspoon salt 1 teaspoon  
oregano 1 egg 3/4 cup milk

1 Matie crust. Combine  
flour corn meal baking powder  
and salt, cut in shortening with  
pastry blender until crumbly  
Add in milk with fork just  
until dough clings together and  
leaves side of bowl clean.  
Press evenly on 10 inch pie plate  
Matie filling Wash peppers  
cut out stems seeds and membrane



cut in 1 inch squares Parboil in small amount boiled salted water in medium saucepan 5 mint drain. Sauté onion in butter in same saucepan. stir in drained peppers sprig with flour salt and oregano toss lightly to mix spoon into shell. Beat egg slightly with milk in 2 cup measure pour over vegetable. May be added ham chicken or fish.

Bake in hot oven (400) until top is golden and custard set but still soft in center. Set stand 10 to 15 minutes. Serve

## Kentucky Fried Chicken

- 1 chicken cut up (2 1/2 pounds)
  - 3 cups water, 1 table spoon salt
  - 2 teaspoons fines herbs (blended)
  - 2 teaspoons onion sauté powder
  - 2 teaspoons seasoned salt
  - 2 envelopes instant chicken broth
  - 1/4 teaspoon seasoned pepper
  - 1 cup flour, fat for frying
- Chicken broth, Chicken grease
- 1 Cover chicken with a mixture of water and salt in a medium size bowl. Chill at least 1 hour.
  - 2 Whisk fine herbs onion sauté salt instant chicken broth and pepper in grid or a mortar. Com bine with flour in a plastic bag.
  - 3 Remove chicken pieces a few at a time from water, shake in flour mixture while still wet until thickly coated.
  - 4 Melt enough shortening or pour

in enough salad oil to make a 1/2 inch  
deep in a large skillet or chicken  
fryer heat to 375°

5 Fry chicken pieces 3 minutes  
on each side drain on paper towel

6 When all pieces are fried drain  
the fat from skillet. Add 1 cup  
chicken broth to skillet return  
chicken pieces cover.

7 Cook 15 minutes or until tender  
Place on hot serving platter and  
keep warm in oven while making

### Chicken Gravy:

Chicken Broth Place salted  
water in which chickens soaked  
with chicken giblets in a small  
saucepan add 2 onion slices and  
a handful of celery tops cover and  
simmer 30 minutes. Makes 3 cups.

### Chicken Gravy

Strain and add remaining  
chicken broth to skillet that chicken  
was cooked in heat to boiling

stirring and scraping bottom - or  
juices from bottom and sides of  
pan. Make a paste with 4  
tablespoons flour and 1/2 cup  
cold water in a small cup.  
Stir into boiling liquid. Continue  
stirring and boil 1 minute. Season  
to taste with salt and pepper. Thicken  
with a little gray coloring if you wish.  
Add chopped giblets and simmer  
2 minutes longer. Makes about 2 1/2 cups  
may serve with vegetables.

✓ Pastas secas para té

- 950 - 975 gramos harina
- 258 - 125. azúcar
- 258 - 125 mantegulla
- 5 - 3 huevos
- 1/4 - 1/8 litro leche
- 1/4 - 1/8 royal raspadura y jugo de naranja

Se pone en la table harina royal y azúcar en fuente se ponen 3 huevos 2 yemas mantegulla, raspadura. Se incorpora se agrega leche o jugo de naranja. Se cortan se barujan de huevo con azúcar se meten al horno

- ✓ Volcancitos amador
- 250 gr 2 tazas harina
- 236 1 taza azúcar
- 115 1/2 taza mantegulla
- 6 3 huevos
- royal carbonato pieza jugo de naranja

Se juntan harina y mitad del azúcar y el royal se hace fuente se ponen 5 yemas mantegulla raspadura de naranja. Se incorpora con jugo de naranja y mas harina. Se hacen bolitas con yema de huevo y azúcar por encima. Se pegan en latas engrasadas al horno.

Se hace rapido con bar mucho la masa

# Yemas de Almendra

325 gr azucar  
250 gr almendra remojada  
pelada y molida  
6 yemas  
1 copa cognac

El azucar se pone al fuego con  $\frac{1}{4}$  litro de agua (solo a humedecer) se espuma se clarifica con limon. Al punto de bolla floja fuera del fuego se le mezcla la almendra. Se revuelve al fuego se bate a blanquear se detiene se le pone batiente  $\frac{1}{4}$  por 1 de las yemas. Se revuelve al fuego a tomar punto de cafeta y se gorda en el cofre frio se forman bolitas envolviendolas en lo que se desee

# Yemas de huevo

600 gr azucar mas  
350 " " "  
200 gr agua  
30 huevos

El azucar se pone al fuego con  $\frac{1}{4}$  litro de agua (solo a humedecer) se clarifica con limon. Al punto de bolla floja fuera del fuego se le ponen poco a poco las yemas sin batir con sabor de lo que se desee. Se revuelve al fuego a que tome punto de cafeta muy consistente se enfria y se le incorporan la agua con (350 gr) se hacen bolitas envolviendolas en lo que se desee. Se hiza chubasco de madera

Turrón de miel  
460 gr azúcar  
250 miel de colmena  
200 gr marez encarejada  
8 claras

El azúcar se humedece con agua se pone al fuego <sup>con la miel</sup> y se toma punto de bola dura. Al hervir se clarifica con higo.

Se retira, se le añaden batidas a punto de turro las claras rápidamente, se humedece al fuego batiendo sin cesar con espátula de madera hasta que tome consistencia de cajeta.

Antes se le incorporan la marez. Se vacía en cajas de madera laminadas forradas con oblea.

V,  
Espárragos a la Parmesana  
2 latos espárragos 2 cuba  
radas mostaza, 2 yemas crudas  
50 gr queso Parmesano 3 yemas  
cocidas sal pimentón

Los espárragos sin limpiar se colocan en plato refractario. Se funde la manteca (1 taza) y se le ponen la mostaza la yema sal pimentón. Se mete en capas sobre los espárragos combiniando con el queso (puede ser también fresco) la yema cocida. Se meten 5 min al horno de corande con clara cocida y tiras de pimentos en otros.

Chiles en nogada  
6 chiles poblanos 3 huevos  
50 gr harina 250 mantequilla  
relleno

150 gr carne de puerco molida  
2 filomates 30 gr almendra  
50 gr pasitas 30 gr piñon  
1 aceituna 3 duraznos azucar  
mantequilla

Nogada 5 docenas huevos de  
cazallito pelada  $\frac{1}{4}$  de queso fresco  
1 taza vino blanco sal

Los chiles se preparan en agua  
aceite vinagre cebolla ajo fresco  
de olla con pimienta se dejan  
de un día a otro y después se pier-  
den en la misma a que quedan  
suaves y se escurren

Se hace el picadillo la  
carne de puerco (se cuece si se desea)  
se fre se agrega el filomate asado  
con dados cebolla ajo trocitos  
de durazno durazno pelado en cuadrado

almendra pelada pasas y piñon  
May cuando se rellenan los chiles se  
cubren con la nogada y granos  
de granada y ramitos de perejil  
Nogada Las pueras después de  
ponerse en agua hirviendo se pelean  
con el queso bajándolos con  
vino blanco se sazona con sal  
y pimienta blanca

Ensalada de Lengua

$\frac{1}{4}$  kilo lengua cocida, 3 manzanas  
1 apio (200 gr papa cocida 3 huevos cocidos  
pepino en vinagre 1 lata punta de es-  
parrajos (trufas optional) 1 lechuga  
crema de leche, aceite vinagre sal pimienta

Se pica todo en cuadritos se sazo-  
na con aceite vinagre sal pimienta se  
cubre con crema batida con sal y pimienta  
se decora con trufas y esparrajos

Hogada para chiles  
Nueces frescas de Castilla  
60 piezas Almendra 30 piezas  
Luzo fresco de cabra 100 gr  
Seche alrededor de  $\frac{1}{4}$  de litro  
Agua al gusto Granada, pimentón  
Las nueces se la pela  
se muelen con la almendra pelada  
el queso y leche mesquina se la  
agrega truncan al gusto se cubren  
los chiles ya fritos con huevo o co  
cinos en aceite y se ungen adoran  
dose con granos de granada y pere  
jil picado y se decoran con guisantes  
de gelatina y se van sucesos  
encarceladas y por encima

---

Frosting to chocolate cake  
3 squares Baker's Unsweetened  
Chocolate,  $1\frac{1}{2}$  cups sifted  
confectioner sugar 2 tablespoons  
hot water 1 egg 4 tablespoons  
softened butter  
Melt chocolate in double  
boiler. Remove add sugar and  
water, blend. Add egg and beat  
well. Then add butter 2 table  
spoon at a time beating well.  
Frost for two 8- or 9 inch layers

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# Huevo, reales

- 20 yemas de huevo
- 500 gr azúcar
- 1 cucharada de harina
- 1 rafa grande canela
- 1 copa Catalán o Jerez

Se baten las yemas a punto de burros ya batida se incorporan la harina.

En un molde engrasado de manteca y espalmeado de harina se vacian las yemas, se meten al horno a que se pague o se pone en baño maria ya machada se vacian en servilleta envolviendolos bien ya fríos se cortan en rebanadas se ponen a hervir en miel de media punta con canela. y el vino, se retiran ya bien penetrados en la miel se adornan al gusto, por almendra, fruta enlatada etc.

# Bunuelos

- Harina 400 gramos
- Huevos 2
- Azúcar 40 gramos
- Harina 50 gr.
- Levadura 1/8 litro
- Levadura 1/8 cucharita
- Levadura de 10 Tomates verdes
- Juete 1/2 litro Filonillo
- 500 gr <sup>2</sup> Canela 3 rajas

Se pone al fuego el agua con el jugo de tomate, se cocina de tomate y al bollar el hervor se retira y se deja enfriar. Se cuela la harina de media en los huevos manteniendo agua de te que es necesario para formar una masa suave amasando hasta que forme pompas. Se forma una bola de masa de manteca se deja reposar 2 horas se pasan bolitas y se estiran



Lo mas delgado posible sobre  
una servilleta puesta en la  
rodilla se piden en aceite  
y se sirven con una prepa-  
racion. se pone el papel  
con plomillo y cañal. al  
fuego que ploreca 5 minutos  
se retira y se seque se  
enclay. al servir los bunngh  
se unan con este miel

Strawberry Cold Souffle  
1 package frozen strawberries  
1 envelope unflavored gelatine  
1/4 cup cold water 4 eggs  
3/4 cup sugar salt 1 cup heavy  
cream few drops coloring  
Wash berries through a sieve  
or blender. Sprinkle gelatine over  
cold water. Separate egg yolks  
from egg whites and mix yolks  
with 1/2 cup sugar and salt in top  
of double boiler. Cook over boil-  
ing water stirring constantly until  
slightly thick and custardy. Stir  
in gelatine cool and when cool  
mix with strawberry puree.  
Beat egg whites until thick. Gradually  
add remaining 1/4 cup sugar and con-  
tinue beating until mixture is  
shiny and holds a definite peak.  
Beat cream until it holds its shape.  
Pipe cream on top of egg whites  
and stir in strawberry mixture very

gently and add a few drops of red  
food coloring if you like a pinkish  
soufflee Turn on dish and chill  
2 or three hours

Chocolate Bombon ~~fr~~ ~~str~~  
Melt 1 cup semisweet chocolate  
pieces with 2 tablespoons butter or  
margarine in top of double boiler  
over hot water. Remove from heat  
beat in 2 cups confectioner powdered  
sugar alternately with about 3 to  
4 tablespoons hot water to spreading  
consistency.

V  
Aguacates rellenos de pollo  
dillo Sardina etc  
Aguacates Pechuga, se pica  
pepino en vinagre mayonesa, mas  
tapa. A veces rellenos muy fuertes  
Huevo cocido (Sechuga picada, fite  
neta, Sal pimenton  
La pechuga se deshiera y se  
mezcla con todo los aguacates ya  
casi pelados o con cascara se par  
ten a lo largo se rellenan se colocan  
en plato que ya tendra la ensaya  
de la lechuga ya preparada sobre  
los aguacates se ponen rebanaditas  
de aceitunas yajos de pimenton

Pollo en salsa de almendra  
Pollo, cebolla ajo  
higado de pollo manteca perejil  
Azafran almendras sal clara  
pimenton.

Se frie el pollo en manteca  
con sal cebolla ajo azafran  
perejil se pone en agua de  
leche a cocer.

Las almendras se pulan  
duran y muelen con especias  
higado de le pure 1/2 taza de  
salsa se agrega al pollo a  
que hiera y espese.

Chuletas de puerco en  
naranja

Se frien en aceite  
las chuletas o dejalas doraditas  
con cebolla y ajo se les quita  
la grasa restante y se les  
pone agua hirviendo que se  
naranja muy blanca dulce  
maizana laurel sal pimenton  
Se le quedan un poco espesa  
la salsa se sirven con chicharos,  
hongo, o lo que se desee.

Braised pork chops

4 pork chops, 1 cup dried prunes,  
1 cup dried apricots, 1 cup orange juice,  
1/4 teaspoon curry powder, 2 tablespoons  
sugar, 1 teaspoon salt.

Brown the chops on both sides  
in heavy skillet. Add prunes and  
apricots. Combine juice, curry, sugar  
and salt. Pour over chops. Cook until  
done. They may be baked in moderate

oven - only keep enough juice or water  
to prevent burning they should be with  
just enough sand to coat them

### Pollo a la Normanda

En una cacerola se pone man  
tequilla un poco de tomo a  
dorar las piezas a que tomen  
color se sazona con sal pimienta  
y salvia se rocia con vino blanco  
y se sirve a que lentamente se  
cuelga en su jugo se le añade  
cebolla papas zanahorias etc. al  
fuego y que cocinan despues

Des grasado se pone en plato  
de porcelana o de fructario que se  
siente a fuego para calentarlo

---

\*

Washington Apple pie  
4 or 5 apples, 1 cup sugar  $\frac{1}{2}$  teas  
poon cinnamon, 2 tablespoons  
flour,  $\frac{1}{8}$  teaspoon - salt, 1 table  
poon lemon juice, 1 tablespoon  
melted butter finely grated  
peel of apples

Peel apples and grate peeling  
Cut each apple into pieces and  
place in baking dish combine  
sugar cinnamon - flour salt and  
peel and sprinkle over apples.  
Drizzle lemon juice and butter

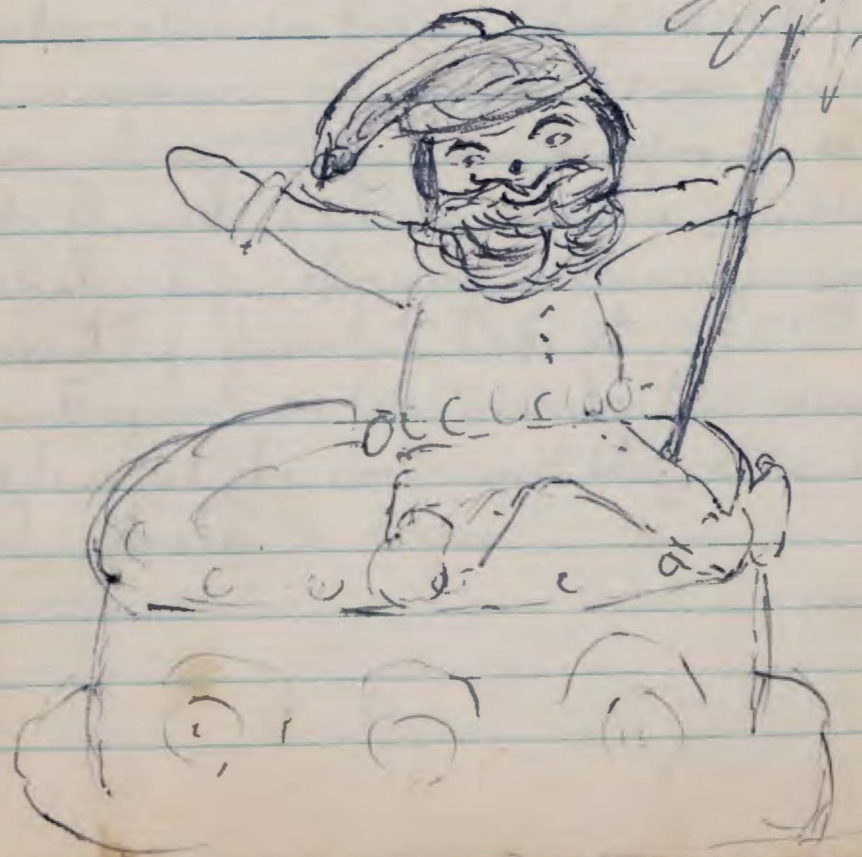
Steam in oven or over direct  
heat until apples are done.

Spoon into unbaked crust cover  
with top crust and press edges  
together 15 minutes or until done

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Port chops and apples  
 6 pork chops, 4 unpeeled  
 apples cored and sliced  
 1/4 cup brown sugar  
 1/4 cup cinnamon 2 tables  
 paprika butter  
 Brown chops on both sides  
 in hot fat. Place apple  
 slices in greased baking  
 dish sprinkle with sugar  
 and cinnamon and butter  
 top with chops cover and  
 bake until done.

CHRISTMAS  
 COOKIES



# Holiday Macarons

2 eggs,  $\frac{3}{4}$  cup sugar,  $\frac{1}{3}$  cup flour  
 $\frac{1}{4}$  tsp Royal,  $\frac{1}{8}$  tsp salt, 1 tbsp melted butter  
cooled, 1 tsp vanilla,  $2\frac{2}{3}$  cups Bakers coconut  
 $\frac{1}{2}$  cup bar sweet chocolate melted, cooled,  $\frac{1}{4}$  tsp  
cinnamon,  $\frac{1}{4}$  tsp grated lemon rind

Beat eggs until foamy. Slowly  
add sugar and beat until thickened about  
5 minutes. Fold in flour, baking powder and  
salt, then fold in butter, vanilla, coconut  
Divide batter in half, blend chocolate or cocoa  
and cinnamon into half, lemon rind into  
remainder. Drop from teaspoon onto greased  
and floured baking sheets. Decorate with  
chocolate chips, cherries, nuts, sugar sprinkles or  
coconut if desired. Bake at  $325^{\circ}\text{F}$  about 15  
minutes, cool a few seconds then remove from  
baking sheets, cool completely, store lightly cov-  
ered. Makes 3 dozens

# ↑ Pie de crema

~~Parte~~  
 1 taza harina mantegulla  
 $\frac{3}{4}$  taza se puede mezclar con  
 manteca vegetal o nata <sup>if possible</sup>  
~~mantegulla~~ en lugar de mantegulla  
 picada sal se hace la pasta con  
 la menos agua posible (se mas  
 gruesa) y se forma el molde

~~Refrigerado~~  
 2 huevos  $\frac{1}{2}$  taza  
 crema gruesa 1 taza azúcar  
 morena (con cacahado)  $\frac{1}{2}$  taza  
 mantegulla (extracto vainilla)  
 3 cucharadas harina de arroz  
 nuez molida se separan las  
 yemas de las claras se batea  
 con la crema las yemas se  
 les añade el azúcar la man  
 lequilla derretida esta con el  
 azúcar y tubo se pone se añade  
 el extracto y las claras a punto  
 de nieve y la harina se se

quiere se añade nuez molida  
 se vacía en la pasta y se  
 mete al horno.

Orange Coconut Refrige  
 rator cake  
 Cornstarch 4 tablespoons  
 Salt few grains  
 Sugar  $\frac{1}{4}$  cup  
 Milk  $1\frac{1}{4}$  cups  
 Eggs separated 2  
 Fresh orange juice 6 ounce can or  
 1 large orange  
 Shredded Coconut moist  $\frac{1}{3}$   
 Lady fingers split 2 packages or  
 2 dozen  
 Combine cornstarch salt  
 and sugar in top of double  
 boiler stir in milk. Cook  
 over boiling water until thickened  
 stirring constantly cover cook  
 10 mint more stir occasionally  
 spoon a little of the hot mix

into slightly beaten egg & yolk  
mix quickly pour back into  
2 minutes more stirring contin-  
tly. Add frozen juice and  
coconut mix well. Fold in stiff-  
ly beaten egg whites. Line  
loaf pan with waxed paper &  
over bottom and sides with lady-  
fingers then alternate the filling  
and lady fingers in layers.  
Chill about 24 hours. Turn  
out on platter remove paper.  
Arrange sections maraschino cherries  
make it fancy 8 to 10 servings

✓ Agnesseon Cookies  
3 cups firmly packed brown  
sugar, 3 cups butter or mar-  
garine or half each other  
6 cups oatmeal uncooked  
1 tablespoon baking soda  
3 cups sifted flour  
Place all ingredients  
in bowl in the order given  
mix until thoroughly mixed  
Form small balls and place  
on ungreased sheets dip a  
brush in granulated sugar and  
brush the balls flat. Bake  
350° F oven for 15 to 20 minutes  
Allow them to cool on sheets



Polvorones de naranja  
 Jugo de 1/2 naranja

Harina 500 gramos  
 Manteca 250 "  
 Azúcar 125 gr.  
 Naranja 2  
 Limón 2  
 Royal 5 gr  
 Carbonato 1/4 cucharita

Se bate la manteca hasta que blanquee, se le pone el azúcar, y se sigue batiendo hasta que espume, entonces se le incorpora la harina el royal el carbonato el jugo y jugo de naranja. Se revuelve y se empasta. Con la pasta y el resto de la harina se moldean al queso de 1/2 centímetro. Se cortan y se meten al horno, se espolvorean alientes con azúcar glas.

✓  
 Ensalada de pollo

Se ponen a cocer 3 pechugas grandes de pollo tiernas cocidas se sacan del caldo se les quita hueso y pellejo y se pican. Se pica 1/2 kilo de queso Kraft muy fresco en cuadritos 1/2 kilo de nueces y se sazona con sal pimienta vinagre a cete de olivo y mostaza. Se coloca en plato se cubre con salsa mayonesa espesa se adorna con cerezas culantro y doredador con lechuga tierna.

Pineapple Cheese: recipe  
 One half pint creamed cottage cheese  
 One half pint canned crushed pineapple  
 One half teaspoon salt  
 One eighth teaspoon pepper  
 One tablespoon lemon juice  
 One tablespoon gelatine (pink)  
 One fourth cup cold milk  
 Fruit or vegetable salad  
 Combine the first five ingredients in a bowl using

and lemon juice to taste.

Sprinkle the gelatine over the milk in a cup in two minutes set the cup (over hot water may bath) stir constantly until the gelatine has dissolved add to the cheese mixture turn into a ring mold brushed with fastness oil or ~~glycerine~~ glycerine. Chill until firm. To unmold set the pan of warm water a minute remove loosened edge of cheese ring.

Cinnamon Apple Salad  
6 tart apples, 1 cup red  
cinnamon candies, Mayonnaise  
dressing, 1 cup Kraft Meringue  
Massed mallow, 1/2 cup chopped  
celery, 1 cup seedless raisins  
1/2 cup chopped pecans.

## Chop Suey

1/2 pound meat: ~~veal~~, pork  
hearts or poultry to 1 pound  
2 cups water, 1/2 teaspoon salt  
2 tablespoon flour, 1/4 cup water  
1/4 cup sliced green pepper  
2/3 tablespoon chopped onion  
1/2 cup sliced celery, ~~mushrooms~~  
1 can bean sprouts (frozen de soy)  
9 tablespoons soy sauce  
1 cup rice boiled  
1 can Chinese noodles

Brown the meat on skillet.  
Add 2 cups water and salt. Sim-  
mer until tender. Combine flour and  
water. Stir with the hot meat with onion  
and celery. Boil 15 minutes. Add  
bean sprouts (when fresh leave 5 min-  
utes in boiling water) add to meat  
soy sauce. Boil 5 or 10 minutes  
to blend flavors. Taste for seasoning.  
Serve on hot fluffy rice. May  
garnish with Chinese noodles.

Pastel de atun  
4 tazas atun + taza harina  
5 Blanquillos 200 gr mante  
quilla 2 cucharitas <sup>de</sup> sal  
200 gr queso de Chihuahua  
rallado 100 gr aceitunas 2  
cucharadas perejil 2 cucharadas  
cebolla 2 jitomates 1 lata pimien  
to miron todo esto picado  
1/8 cucharita Royal 1 diente de ajo  
1/8 Rollino se frien en aceite  
o manteca y aq. a que dore  
se saca se frien la cebolla sig  
desp. que dore se le agrega el  
jitomate el perejil, aceitunas  
pimiento todo de esto picado a este  
se le agrega el atun desmenuzado  
y se da una puz sal y pimienta  
se deja enfriar  
Pastel se pone la harina en  
una tabla con el royal y se  
hace un bolillo se hace fuego a la puz  
de la mantequilla a parte

Blanquillos incorporando sin a  
masa se le añade el queso ra  
llado se deja reposar. El puz  
se extiende con el palote al  
espesor de 1 cent. a la forma que  
se desea. Se rellena si es rollo  
se aprietan los extremos para  
que no se desmenucen. Se  
manta con el queso restante la  
pasta. Se cocina en molde  
o lata engrasada y espolvore  
da de harina y se mete al  
horno se sirve con ensalada  
fria o caliente

Ensalada  
Puz de lata con Zane  
hoyito rallado queso de  
Chihuahua o americano  
crema ligera

# Pineapple Bavarian Cream

1 envelope unflavored gelatin  
2 tablespoons cold water  
1 can (pound 4 ounces) crushed  
pineapple drained  
3 eggs separated, 1/2 cup sugar  
1/4 teaspoon salt, 1/2 heavy cream  
1/4 Maraschino cherries

Soften gelatin in cold water. Combine pineapple, egg yolks, sugar and salt in top of double boiler. Cook stirring until thickened. Remove from heat and stir in the gelatin. Cool. Whip the egg whites and 1/2 cup cream separately until stiff and fold into pineapple mixture. Carefully pour into a mold. Chill until firm. Turn mold on pretty serving plate and decorate with additional whipped heavy cream, cherries and nuts.

# Italian scalloped potatoes

2 tablespoons minced onion  
2 cans tomatoes or fresh tomatoes  
1/4 cup parsley, salt and pepper  
6 cups thinly sliced peeled potato  
Bread crumbs & Grated parmesan cheese

Mix first 5 ingredients. Mash with a fork so the tomatoes break apart. Put a layer of potato in buttered large decorative casserole. Cover with a few spoonfuls of the tomato mixture. Repeat layers until all ingredients are used and casserole is full. Sprinkle lightly with bread crumbs and parmesan. Bake covered in moderate oven 195°F 45 minutes. Uncover and cook until tender.

# Zuppa inglese

This well known Italian dessert has been given a most deceptive name for in Italian it means Dutch soup. Nevertheless the decorative cake is delicious.

2 tablespoons butter 2 cups milk  
3/4 cup sugar 3 tablespoons corn  
starch 1/4 teaspoon salt  
2 eggs beaten 1 teaspoon vanilla  
1 1/2 ounce sponge cake 6 tables  
poons light cream 3/4 cup raspberry  
jam 2 cups heavy cream 1/2 cup  
chopped candied fruit  
Heat butter and milk  
to scalding. Mix 1/2 cup sugar the  
corn starch and salt. Stir in hot  
liquid. Blend well, and put  
in saucepan. Cool stirring until  
mixture thickens. Stir a little of  
the mixture into eggs and put  
back in saucepan. Cool, stirring

until thick and smooth. Add  
vanilla and cool.  
Cut cake lengthwise in  
to 3 layers. Put first layer in  
plate. Sprinkle with rum. Raspbe  
rry jam, and cooled custard.  
Do the same with other layers.  
Whip cream until stiff. Add 1/4  
cup sugar and spread over top  
and sides of cake. Decorate  
with chopped fruit and shell

# Yorkshire Pudding

Yorkshire pudding is made of a batter similar to that of a popovers. It has been a traditional accompaniment to roast beef in England for centuries. Both were particular favorites of Queen Victoria but in those days the baked pudding was placed under the spitted roast of beef for the last few minutes of cooking so it might be flavored with rich drippings from the meat. Today we add a few spoonfuls of drippings to the baking dish before pouring in the batter.

1 cup all purpose flour  
1/2 teaspoon salt 1 cup milk 2 eggs  
beaten 3 tablespoons drippings  
(Fat from roast meat)

Sift flour and salt into a bowl. Add milk and beat until smooth. Add eggs and beat 2 or 3 minutes. Heat drippings

in a baking dish. Mix batter once and pour into the pan. Bake in very hot oven until puffed and golden about 30 minutes.

## Almond cream pie

1 cup sugar 1/4 cup corn starch 2 cups milk scalded  
4 eggs yolks beaten 1 table spoon butter 3/4 cup chopped blanched almonds 1 teaspoon almond extract 1 cup heavy cream whipped. Mascarpone cheese  
1 baked 9" pie shell

Combine 3/4 cup sugar and the corn starch on top of double boiler. Add scalded milk cook over boiling water stirring almost constantly until thickened then cover. Cook 10 minutes mix some of the hot mixture with egg yolks. Put in double boiler. Cook

stirring 2 or 3 minutes Remove from heat add butter almonds and almond extract cool. Pour into pie shell (baked) Mix cream and 1/4 cup sugar spoon on pie. Decorate with cherries. Chill.

Note Pie can be decorated with toasted chopped almonds as well as cherries. Toast almonds in moderate oven (350) about 10 minutes or until golden brown. Cool before topping pie.

### Marinating to meats

oil, <sup>red</sup> wine, nutmeg, garlic, paprika, vinegar, Worcestershire, mustard, salt, chili powder, rosemary, ~~garlic~~ soy sauce, onion, lemon, garlic seed etc etc.

### Pecan Tarts

2 cups chopped pecan 2 cups sugar  
2 cups light corn syrup 4 eggs  
beaten, 2 teaspoons vanilla extract  
12 unbaked tart shells

Combine all ingredients except shells. Mix well. And spoon into shells. Bake in slow oven one hour. Serve cold. Topped with whipped cream if desired.

### Copas Tantitas Jerry

6 Yemas / 1 taza  
azúcar, 2 lenguas de  
gato desmenuzadas y clara  
de huevo de turrón 2 cu-  
chardas azúcar cerezas nuevas  
Se baten yemas y  
azúcar a que se ponga  
de mariposa el Jerry y las  
lenguas se pone en copas  
y encima el turrón con  
cerezas y nueces.

# GAS Chapultepec, S.A.



SUCURSAL CLAVERIA  
Av. Claveria No. 151-B

TELEFONO 3-96-67-32

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Domicilio Av. Azcapotztlco # 197

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NOTA: Exija su Nota de Remisión, sin ella no admitimos reclamación alguna.

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# Southern Chess Pie

Much like Southern Pecan pie  
Pastry for one Crust Pie

One cup brown sugar  $\frac{1}{2}$  cup  
granulated sugar 1 tablespoon  
flour 2 tablespoons flour rice flour

2 eggs joined or can be separated  
whites beaten as for meringue

2 tablespoons milk vanilla

$\frac{1}{2}$  cup butter melted or sour  
milk  $\frac{1}{2}$  cup pecans and coconut

Heat oven to 375. Mix  
together sugars and flour. Beat  
in thoroughly eggs milk va-  
nilla butter. Fold in nuts  
and coconut. Pour into pastry lined

pan Bake 40 to 50 min. Drop  
slightly warm plain or with  
whipped cream

x Torche de vime tute ✓

x Cuachros de huevos ✓

x Grandmother's cheese pie ✓

x Custard cheese pie ✓

x Chocolate Truffles ✓

x Yapitas de miel ✓

x Torta de Ricotta ✓

x Midnight cake

x Double boiler cream

x Carnation Tuna dice Macaroni ✓

x Cedar Pudding ✓

x Chiles rellenos de pollo y aguacate ✓

x Volcanato de miel ✓

x Hot spiced tea ✓

x Pineapple shrimp terrine ✓

x Fresh fall fruit cup salad ✓

x Sangria ✓

x Tuna pasta ✓

x Five coonies ✓

x Peanut bromes ✓

x Peach torches ✓

x Tye shells ✓

x Old fashioned bread pudding ✓

Flan Salud Mexose ✓  
Double chocolate brownies ✓  
Almond raspberry cookies ✓  
Stuffed pimientos ✓  
Cream pie ✓  
Baked tuna pie ✓  
Cassrol de picadillo ✓  
Coco tart ✓  
Holy Wreaths ✓  
Light Mayonnaise ✓  
Salmon Salad ✓  
Salsa de huevo ✓  
Nogada  
Cassrol ingles de carne ✓  
Waldorf Salad ✓  
Spiced Broccoli Vinaigrette  
Fruit Nut Pie from Austria  
Tart Hija from Spain  
Cheese Skate Supreme  
Fruited port chops  
Mince Meat  
Chilagriles exquisitos  
Garden pepper pie crust

69  
Entrée fried chicken  
Casta-seas parasite ✓  
Voluntarios amor ✓  
Yemas de almendra  
Yemas de huevo  
Turrón de miel  
Espárragos a la Parmesana  
Chiles de nogada  
Ensalada de lengua  
Nogada para chiles  
Frosting to chocolate cake  
Huevos reales  
Branche  
Strawberry Cold Soufflé  
Chocolate Bumban frosting  
Varecates rellenos  
Dolle en salsa de almendra  
X Chuletos de puerco en naranja  
Fruited port chops  
Tollo a la Parmesana  
Washington Apple pie  
Fruited chops with apples  
Holiday macarons

x Pie de creme  
Orange coconut refrigerator cake  
x Aggression cookies V  
x Popoveres de murenya  
Ensalada de pollo V  
Pineapple cheese ring  
x Chap Sney  
x Pistel de salm  
Pineapple Bavarian cream  
Supa inglese. Italian scalloped  
Yorkshire pudding potatoes  
Almond cream pie  
Marmalade to meats  
Pecan tarts  
Copas crema de huevo  
x Souther - Chess pie

