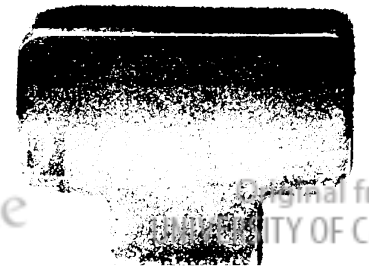
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1/4 Ed
TM10-412
Aug. 15, 1944

# TM 10-412

WAR DEPARTMENT TECHNICAL MANUAL

# ARMY RECIPES

...OF CALIFORNIA
...RY
JAN 26 1945
...DIVISION

WAR DEPARTMENT • 15 AUGUST 1944

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*WAR DEPARTMENT TECHNICAL MANUAL*

*TM 10-412*

*This manual supersedes Chapter 2, TM 10-405, 24 April 1942.*

# ARMY

# RECIPES

*WAR DEPARTMENT • 15 AUGUST 1944*

*United States Government Printing Office*

*Washington : 1944*

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WAR DEPARTMENT,

WASHINGTON 25, D. C., 15 August 1944.

TM 10-412, Army Recipes, is published for the information and guidance of all concerned.

[A. G. 300.7 (22 May 44).]

BY ORDER OF THE SECRETARY OF WAR:

G. C. MARSHALL,
*Chief of Staff.*

OFFICIAL:

J. A. ULIO,
*Major General,*
*The Adjutant General.*

DISTRIBUTION:

As prescribed in paragraph 9a, FM 21-6; C and H (2); Sch for Bakers and Cooks (100).

For explanation of symbols see FM 21-6.



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*This manual supersedes Chapter 2, T.M 10-405, 24 April 1942*

## SECTION I

# INTRODUCTION

**1. GENERAL. a.** Recipes are essential for both experienced and inexperienced cooks. Even after long years of service, a cook cannot remember the exact quantities of every recipe. He needs the stimulation of new recipes if the meals he prepares are to be interesting and not monotonous. Recipes, accurate as to amounts and procedure, are important for good cooking. In this book directions for combining ingredients are given in detail to aid the cook in obtaining desirable results.

**b.** A cook needs more than recipes. He needs practice, imagination and, above all, a desire to please those who eat the food he prepares. The soldier who develops these qualities and follows the recipes provided for him soon becomes a skillful cook. He quickly learns to judge the consistency of a batter by the way it feels under the spoon. He knows when bread is light by the touch of his fingers. He knows when extra seasoning will make a sauce more enjoyable and when a garnish will make a dish more appetizing.

**2. RECIPES. a.** The recipes in this manual represent the food habits of American families. They utilize the foods which are most abundant in this country. Each recipe as set up will yield food sufficient for 100 portions of the size designated.

**b.** The unit of 100 portions was selected because requisitions for food issues are based on amounts for 100 men. It is the responsibility of mess personnel to observe the actual number of men who will eat a certain food. If only 50 out of 100 men like a specific dish, amounts of ingredients for 50 rather than for 100 should be made the basis for requisitions. In this way waste through overpreparation can be avoided.

**c.** Many messes have more than 100 men assigned to them. However, some soldiers assigned to a mess may be absent for one or more meals. The number of men who will be present for each meal must be determined before supplies are ordered. If 175 men are to be there the amount for 100 is multiplied by 1¾ to get the total quantity of food needed. After a short time the cooks will be able to determine the average number of men who will be present for every meal. Each recipe can be increased or decreased accordingly and the amounts required can be written with pencil in the blank column and can be changed from time to time as necessary. (See model recipe.)

**d.** A large number of recipes in this book are followed by one or more variations. These show only the ingredients or procedures which differ from the basic recipe. In preparing a variation follow the basic recipe making the substitutions as directed.



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**e. Model recipe.**

**NO. BAKING POWDER BISCUITS** Yield: 25 pounds mixture
212 biscuits, each
2½ inch diameter

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Flour, sifted | 12 pounds (12 No. 56 dippers) | |
| Baking powder | 10 ounces (½ mess kit cup) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Shortening | 3 pounds (1½ No. 56 dippers) | |
| Milk, evaporated | 4¼ — 14½ ounce cans | |
| Water (for milk)* | 2½ quarts (2½ No. 56 dippers) | |

1. Sift flour, baking powder, and salt together. Add shortening; stir until mixture resembles coarse crumbs.
2. Mix milk and water. Add to dry ingredients, mixing only enough to combine dry and liquid ingredients.
3. Place dough on floured bread board and knead lightly. Roll ¾ inch thick; cut dough into biscuits with floured biscuit cutter.
4. Place in baking pans. Bake in hot oven (450° F.) about 15 minutes.

*The amount of water will vary according to the type of flour used.

**3. MEASUREMENTS. a.** Accuracy at all times is essential for success in cooking. Ingredients either must be weighed accurately or measured accurately. It is preferable to weigh ingredients if scales are available; otherwise it is best to measure them in graduated measures and in standard cups and spoons. If graduated measures are not available, No. 56 dippers, mess kit cups, and mess kit spoons can be used. A cook or baker can obtain satisfactory results with Army equipment if he is careful to follow the same procedure each time he prepares the recipe. He can train his eye to judge the line on the utensil that means ¼, ½, or ¾ full when an unmarked measure is used. One cupful of liquid comes approximately to the top of the date figures on a No. 56 dipper; two cupfuls to the top of the letters designating the manufacturer; three cupfuls to the top of the "U. S." letters.

**b.** Measure sugar, cornstarch, and other dry ingredients without packing or shaking. Pack brown sugar and shortening firmly into the measuring utensil. Sift flour *before measuring;* place lightly, without packing, in measuring utensil until level full. If ingredients are weighed, flour may be weighed before sifting but must be sifted afterwards before combining with other ingredients.

**c.** To measure with a spoon, fill spoon to overflowing and level with the straight edge of a knife. To measure a half spoonful, fill the spoon; level and divide it lengthwise with a knife. The Quartermaster tablespoon is slightly larger than the mess kit spoon but for practical purposes may be used as an identical measure.



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## 4. TABLES OF INFORMATION. a. Table of equivalent measures.

| | |
|---|---|
| 3 teaspoons | 1 tablespoon |
| 4 tablespoons | 1/4 cup* |
| 5 1/3 tablespoons | 1/3 cup* |
| 8 tablespoons | 1/2 cup* |
| 16 tablespoons | 1 cup* |
| 2 cups* | 1 pint |
| 2 pints | 1 quart |
| 4 cups* | 1 quart |
| 4 quarts | 1 gallon |
| 8 quarts | 1 peck |
| 4 pecks | 1 bushel |

### b. Table of equivalent weights.

| | |
|---|---|
| 16 ounces | 1 pound |
| 100 pounds | 1 hundred weight |
| 20 hundred weights | 1 short ton |
| 2240 pounds | 1 long ton |

### c. Table of mess equipment measures.

| | |
|---|---|
| 1 mess kit cup | 1 1/2 liquid pints |
| 1 No. 56 dipper | 1 liquid quart |
| 1 No. 55 dipper | 1 3/4 liquid quarts |

### d. Table of weights and mess measurements of commonly used foods.

| ITEM | M-1910 spoon ounces | Mess kit cup (1½ pints) | | No. 56 dipper (1 quart) | | No. 55 dipper (1¾ quarts) | |
|---|---|---|---|---|---|---|---|
| | | Pounds | Ounces | Pounds | Ounces | Pounds | Ounces |
| Allspice, ground | 1/4 | — | — | — | — | — | — |
| Apples, evaporated | — | — | 7 | — | 9 | 1 | — |
| Apricots, evaporated | — | 1 | — | 1 | 5 | 2 | 5 |
| Barley | — | 1 | 8 | 2 | — | 3 | 8 |
| Beans, dry, kidney | — | 1 | 3 | 1 | 9 | 2 | 12 |
| Beans, dry, lima | — | 1 | 4 | 1 | 10 | 2 | 14 |
| Beans, dry, navy | — | 1 | 5 | 1 | 12 | 3 | 1 |
| Beef, ground, raw | — | 1 | 8 | 2 | — | 3 | 8 |
| Bread crumbs, dried | — | — | 12 | 1 | — | 1 | 12 |
| Bread crumbs, moist (loose pack) | — | — | 6 | — | 8 | — | 14 |
| Butter (solid pack) | — | 1 | 8 | 2 | — | 3 | 8 |
| Carrots, cubed | — | — | 14 | 1 | 3 | 2 | 1 |
| Celery, cubed | — | — | 12 | 1 | — | 1 | 12 |
| Cheese, American cheddar, ground | — | — | 14 | 1 | 3 | 2 | 1 |
| Cheese, American cheddar, shredded | — | — | 12 | 1 | — | 1 | 12 |
| Cheese, cottage | — | 1 | 8 | 2 | — | 3 | 8 |
| Cinnamon, ground | 1/4 | — | — | — | — | — | — |
| Cloves, ground | 1/4 | — | — | — | — | — | — |
| Cocoa | 1/4 | — | 10 | — | 13 | 1 | 7 |
| Coconut, shredded (loose pack) | — | — | 8 | — | 11 | 1 | 3 |
| Coffee, roasted and ground | — | — | 12 | 1 | — | 1 | 12 |
| Cornmeal | — | 1 | — | 1 | 5 | 2 | 5 |
| Cornstarch | 1/3 | 1 | — | 1 | 5 | 2 | 5 |
| Cream of tartar | 1/3 | — | — | — | — | — | — |
| Eggs, powdered, whole | 1/4 | — | 9 | — | 12 | 1 | 5 |



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## d. Table of weights and mess measurements of commonly used foods. (Con't)

| ITEM | M-1910 spoon ounces | Mess kit cup (1½ pints) | | No. 56 dipper (1 quart) | | No. 55 dipper (1¼ quarts) | |
|---|---|---|---|---|---|---|---|
| | | Pounds | Ounces | Pounds | Ounces | Pounds | Ounces |
| Eggs, whites, fresh | — | 1 | 8 | 2 | — | 3 | 8 |
| Eggs, whole, without shell | — | 1 | 8 | 2 | — | 3 | 8 |
| Eggs, yolks, fresh | — | 1 | 8 | 2 | — | 3 | 8 |
| Extract, lemon or vanilla | ½ | — | — | — | — | — | — |
| Farina | — | 1 | 3 | 1 | 9 | 2 | 12 |
| Flour, issue, sifted | ¼ | — | 12 | 1 | — | 1 | 12 |
| Flour, issue, unsifted | ¼ | — | 15 | 1 | 4 | 2 | 3 |
| Flour, pastry, sifted | ⅓ | — | 10 | — | 13 | 1 | 7 |
| Flour, pastry, unsifted | ⅓ | — | 13 | 1 | 1 | 1 | 14 |
| Flour, whole wheat | ⅓ | — | 14 | 1 | 3 | 2 | 1 |
| Gelatin powder, flavored | ¼ | 1 | — | 1 | 5 | 2 | 5 |
| Ginger, ground | ¼ | — | — | — | — | — | — |
| Hominy grits | — | 1 | 2 | 1 | 8 | 1 | 10 |
| Lard substitute | — | 1 | 8 | 2 | — | 3 | 8 |
| Lentils | — | 1 | — | 1 | 5 | 2 | 5 |
| Mace | ¼ | — | — | — | — | — | — |
| Milk, powdered, whole | ¼ | — | 12 | 1 | — | 1 | 12 |
| Molasses | — | 2 | 4 | 3 | — | 5 | 4 |
| Mustard, ground | ¼ | — | — | — | — | — | — |
| Nutmeg, ground | ¼ | — | — | — | — | — | — |
| Oats, rolled | — | — | 9 | — | 12 | 1 | 5 |
| Oil, salad | — | 1 | 4 | 1 | 10 | 2 | 14 |
| Onions, diced | — | — | 12 | 1 | — | 1 | 12 |
| Paprika | ¼ | — | — | — | — | — | — |
| Parsley, chopped | — | — | 9 | — | 12 | 1 | 5 |
| Peaches, evaporated | — | 1 | — | 1 | 5 | 2 | 5 |
| Peas, dry, split | — | 1 | 5 | 1 | 12 | 3 | 1 |
| Pepper, black | ¼ | — | — | — | — | — | — |
| Peppers, green, chopped | — | — | 12 | 1 | — | 1 | 12 |
| Powder, baking | ⅜ | 1 | 2 | 1 | 8 | 2 | 10 |
| Powder, chili | ¼ | — | — | — | — | — | — |
| Powder, curry | ¼ | — | — | — | — | — | — |
| Prunes, evaporated | — | 1 | — | 1 | 5 | 2 | 5 |
| Raisins, seedless | — | 1 | — | 1 | 5 | 2 | 5 |
| Rice | — | 1 | 8 | 2 | — | 3 | 8 |
| Sage | ⅛ | — | — | — | — | — | — |
| Salt | ½ | 1 | 9 | 2 | 1 | 3 | 10 |
| Seasoning, poultry | ¼ | — | — | — | — | — | — |
| Soda, baking | ½ | 1 | 8 | 2 | — | 3 | 8 |
| Sugar, brown (loose pack) | ¼ | 1 | — | 1 | 5 | 2 | 5 |
| Sugar, powdered | ¼ | — | 14 | 1 | 3 | 2 | 1 |
| Sugar, granulated | ½ | 1 | 8 | 2 | — | 3 | 8 |
| Tapioca, granulated | — | 1 | 3 | 1 | 9 | 2 | 12 |
| Tapioca, pearl | — | 1 | — | 1 | 5 | 2 | 5 |
| Tea | — | — | 8 | — | 11 | 1 | 3 |
| Vinegar | ½ | 1 | 9 | 2 | 1 | 3 | 10 |
| Water | — | 1 | 8 | 2 | — | 3 | 8 |

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SECTION XVIII

# VEGETABLES

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## SECTION XVIII

# VEGETABLES

**27. FRESH VEGETABLES. a.** Potatoes, carrots, beets and other vegetables with the edible portion grown underground are prepared for cooking by cleaning and paring before cooking or peeling after cooking. They are most often cooked in boiling salted water. Use ½ ounce (1 mess kit spoon) salt to each gallon of water.

**b.** Asparagus, cauliflower, greens and other vegetables with the edible portion grown above the ground are usually delicate and need careful handling to prevent breaking and bruising. They are most often cooked in a minimum amount of boiling salted water.

**c.** Cook vegetables until tender but not soft. The time of cooking depends on the size and age of the vegetable. Vegetables may be served with butter or a sauce to add flavor and variety. For buttered vegetables use 1 pound (½ No. 56 dipper) butter to 20 to 25 pounds vegetable. Drain immediately after cooking and add the butter while still hot.

**28. FROZEN VEGETABLES. a. Time table for cooking.**

| Vegetable | Issue for 100 servings (pounds) | Boiling salted water (gallons) | Cooking time (minutes) |
|---|---|---|---|
| Asparagus | 20 | 2 | 6-9 |
| Broccoli | 17½ | to cover | 5-7 |
| Brussel Sprouts | 20 | to cover | ½ |
| Cauliflower | 17½ | to cover | 3-5 |
| Corn | 20 | 1 | ½ |
| Beans, green | 20 | 2 | 8-13 |
| Beans, Lima | 20 | 2 | 10-13 |
| Peas | 20 | 2 | 4-6 |
| Spinach | 17½ | 2 | 4-6 |
| Beans, wax | 20 | 2 | 8-13 |

**b. Directions for cooking.** (1) Remove vegetables from carton; cut large frozen blocks into quarters to reduce time required for defrosting and cooking.

(2) All vegetables except spinach and corn on the cob may be cooked without defrosting. Keep spinach at room temperature 4 to 6 hours before cooking. Cook corn on the cob only until heated through. Long cooking will soften the cob, thus making it soggy.

(3) Place vegetables in small amount of boiling water. Stir while thawing to separate the particles.

(4) Allow 20 to 30 minutes for water to again reach boiling point after vegetables are added. Count the cooking time from the moment the water reaches the boiling point after the addition of the vegetables.

(5) Cook until tender; avoid over-cooking.

(6) Drain vegetables if necessary. Add butter, salt and pepper.



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## NO. 548. SCALLOPED ASPARAGUS

Yield: 100 servings.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Asparagus stalks | 35 pounds* | |
| Salt | | |
| Water, boiling | | |
| Bread crumbs, coarse | 2 pounds | |
| Onions, chopped (optional) | 6 ounces (½ No. 56 dipper) | |
| Salt | 1¼ ounces (2½ mess kit spoons) | |
| Pepper | | |
| Milk, evaporated | 4—14½ ounce cans | |

*3 to 4 No. 10 cans asparagus may be substituted for the 35 pounds fresh asparagus. Heat asparagus in liquid from the can.

1. Remove and discard the tough lower ends of the asparagus stalks. Wash remainder of stalks thoroughly.
2. Stand stalks upright in deep kettle. Add boiling salted water. Cover and heat to boiling point; reduce heat and simmer about 20 minutes or until tender. Drain.
3. Combine bread crumbs, butter, onions, salt and pepper.
4. Spread ½ crumb mixture on bottom of well greased baking pans.
5. Place asparagus on crumbs.
6. Mix milk and 1 quart (1 No. 56 dipper) asparagus liquid; pour over asparagus.
7. Cover with remaining crumbs.
8. Bake in moderate oven (375° F.) until thoroughly heated and crumbs are brown.

NOTE. Fresh asparagus may be cut into 1 inch pieces before cooking. Cook the tougher parts first and add the tender tips the last 15 minutes of cooking. Use asparagus liquid in soups.

## NO. 549. ASPARAGUS AND CHEESE

Yield: 100 servings, approximately ½ cup asparagus over one slice toast per serving.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Asparagus | 35 pounds* | |
| Salt | | |
| Water, boiling | | |
| Butter, melted | 8 ounces (¼ No. 56 dipper) | |
| Flour, sifted | 6 ounces (½ No. 56 dipper) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Pepper | | |
| Mustard, dry | | |
| Milk, evaporated | 6—14½ ounce cans | |
| Cheese, chopped | 2 pounds (2 No. 56 dippers) | |
| Bread, toasted | 100 slices | |

*3 to 4 No. 10 cans asparagus may be substituted for the 35 pounds fresh asparagus.

1. Remove and discard the tough lower ends of the asparagus stalks. Wash remainder of stalks thoroughly.



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2. Stand stalks upright in deep kettle. Add boiling salted water. Cover and heat to boiling point; reduce heat and simmer about 20 minutes or until tender. Drain.
3. Heat 2 quarts (2 No. 56 dippers) asparagus liquid to boiling point.
4. Mix melted butter, flour, salt, pepper and mustard together. Add hot liquid; stir until smooth. Heat to boiling point; boil 2 minutes or until thick, stirring constantly. Add milk; reheat to boiling point. Remove from heat.
5. Add cheese; stir until cheese is melted.
6. Add asparagus and heat. Serve on toast.

NOTE. Fresh asparagus may be broken into 1 inch pieces before cooking. Cook the tougher parts first and add the tender tips the last 15 minutes of cooking. Use any remaining asparagus liquid in soups.

**NO. 550. ASPARAGUS AND BACON WITH CHEESE SAUCE**

Place a slice of crisp fried bacon on top of each serving of asparagus in recipe for asparagus with cheese sauce.

**NO. 551. BAKED BEANS AND TOMATOES** Yield: 100 servings, approximately 1 cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, navy | 16 pounds (9 No. 56 dippers) | |
| Water, cold | 4 to 5 gals. (16 to 20 No. 56 dippers) | |
| Salt | | |
| Onions, quartered | 2 pounds (2 No. 56 dippers) | |
| Molasses | ¾ pint (½ mess kit cup) | |
| Sugar, brown | 8 ounces (½ mess kit cup) | |
| Mustard, dry | ¼ ounce (1 mess kit spoon) | |
| Paprika | | |
| Salt | 6 ounces (12 mess kit spoons) | |
| Vinegar | 2 ounces (4 mess kit spoons) | |
| Tomato catsup or puree | 2 quarts (2 No. 56 dippers) | |
| Pork, salt, sliced | 4 pounds | |
| Water, hot | | |

1. Wash beans thoroughly. Cover with cold water; soak 6 to 8 hours.
2. Add salt. Cover and heat to boiling point; reduce heat and simmer until tender but not split or mushy. Drain.
3. Combine beans, onions, molasses, sugar, mustard, paprika, salt, vinegar and catsup or puree; mix well.
4. Arrange alternate layers of salt pork and bean mixture in baking pans, starting with pork and finishing with bean mixture.
5. Bake in slow oven (300° F.) 3 to 4 hours, adding hot water as needed.



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## NO. 552. BOSTON BAKED BEANS

Yield: 100 servings, approximately 1 cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, navy | 16 pounds (9 No. 56 dippers) | |
| Water, cold | 4 to 5 gals. (16 to 20 No. 56 dippers) | |
| Salt | | |
| Onions, quartered | 1½ pounds (2 No. 56 dippers) | |
| Sugar, granulated | 1 pound (½ No. 56 dipper) | |
| Salt | 6 ounces (12 mess kit spoons) | |
| Molasses | 1½ quarts (1½ No. 56 dippers) | |
| Pork, salt, sliced | 6 pounds | |
| Water, boiling | | |

1. Wash beans thoroughly. Cover with cold water; soak 6 to 8 hours.
2. Add salt. Cover and heat to boiling point; reduce heat and simmer until beans are tender but not split or mushy. Drain.
3. Combine beans, onions, sugar, salt and molasses; mix well.
4. Place alternate layers of salt pork and beans in baking pans, beginning and ending with salt pork. Cover pans.
5. Bake in slow oven (300° F.) at least 6 hours or as long as possible. Add boiling water as needed during baking.

## NO. 553. BAKED BEANS AND HAM

Substitute 6 pounds diced smoked ham for salt pork in recipe for Boston baked beans.

## NO. 554. BAKED BEANS (CANNED) AND BACON

Yield: 100 servings, approximately ⅔ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, baked, plain | 4 No. 10 cans | |
| Onions, chopped | 1½ pounds (1½ No. 56 dippers) | |
| Catsup (optional) | 1 quart (1 No. 56 dipper) | |
| Bacon, sliced | 1 pound | |

1. Combine baked beans, onions and catsup; pour into baking pans.
2. Cut bacon into 2-inch pieces; place on top of beans.
3. Bake in moderate oven (375° F.) about 40 minutes or until bacon is crisp.

NOTE. Beans may be heated on top of stove. Fry bacon and onions; add to beans. Stir occasionally.



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## NO. 555. SPANISH STYLE KIDNEY BEANS

Yield: 100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, kidney | 15 pounds (9½ No. 56 dippers) | |
| Water, cold | 3¼ gallons (13 No. 56 dippers) | |
| Salt | | |
| Onions, chopped | 2½ pounds (2½ No. 56 dippers) | |
| Peppers, green, chopped | 1½ pounds (1½ No. 56 dippers) | |
| Tomato puree | 1 No. 10 can | |
| Meat stock | 1 quart (1 No. 56 dipper) | |
| Pork, salt, diced | 2¼ pounds | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Pepper | | |
| Paprika | | |

1. Wash beans thoroughly. Cover with cold water; soak 3 to 4 hours.
2. Add salt. Cover and heat to boiling point; reduce heat and simmer until tender but not split or mushy.
3. Combine remaining ingredients. Add to beans; mix well.
4. Pour into well greased baking pans.
5. Bake in moderate oven (350° F.) 1½ to 2 hours.

NOTE. Add hot water during baking if necessary.

## NO. 556. KIDNEY BEANS AND CHILI

Yield: 100 servings, approximately 1 cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, kidney | 9 pounds (5¾ No. 56 dippers) | |
| Water, cold | 2 gallons (8 No. 56 dippers) | |
| Salt | | |
| Meat, cooked or raw, chopped | 15 pounds | |
| Onions, chopped | 4 pounds (4 No. 56 dippers) | |
| Peppers, green, chopped | 6 pounds (6 No. 56 dippers) | |
| Beef fat | 12 ounces (½ mess kit cup) | |
| Tomatoes | 1 No. 10 can | |
| Chili powder* | 3¾ ounces (15 mess kit spoons) | |
| Salt | | |

*The amount of chili powder may be reduced if desired.

1. Wash beans thoroughly. Cover with cold water; soak 3 to 4 hours.
2. Add salt. Cover and heat to boiling point; reduce heat and simmer until half cooked.
3. Combine meat, onions and peppers; fry in beef fat.
4. Add beans and tomatoes; continue cooking until beans are tender.
5. Add chili powder and salt.



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## NO. 557. SIMMERED BEANS (Lima, kidney or navy)

Yield: 100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, Lima, kidney or navy | 14 pounds | |
| Water, cold | 3 gallons (12 No. 56 dippers) | |
| Salt | | |
| Bacon | 1¾ pounds | |
| Onions, chopped | 1¾ pounds (1¾ No. 56 dippers) | |
| Tomatoes | 1 No. 10 can | |
| Sugar, granulated | 3 ounces (6 mess kit spoons) | |
| Salt | 3¾ ounces (7½ mess kit spoons) | |
| Pepper | (½ mess kit spoon) | |

1. Wash beans thoroughly. Cover with cold water; soak kidney or Lima beans 3 to 4 hours or navy beans 6 to 8 hours.
2. Add salt. Cover and heat to boiling point; reduce heat and simmer until tender but not split or mushy.
3. Fry bacon and onions together.
4. Add tomatoes, sugar, salt and pepper; mix well.
5. Add tomato and bacon mixture to beans. Heat to boiling point; reduce heat and simmer about 30 minutes.

NOTE. Beans may be cooked in ham stock instead of water. Add ham bones and cook until beans are tender but not split or mushy. Remove bones.

## NO. 558. CHEESE BEAN ROAST

Yield: 100 servings, 6 ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, kidney, dry | 7½ pounds (4¾ No. 56 dippers) | |
| Water | | |
| Cheese, cheddar | 12½ pounds | |
| Onions, chopped | 1½ pounds (1½ No. 56 dippers) | |
| Fat, melted (for frying) | 12 ounces (½ mess kit cup) | |
| Eggs, beaten | 50 eggs (2½ No. 56 dippers) | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Paprika | | |
| Bread crumbs, soft | 2½ pounds | |
| Tomato sauce | 2 gallons (8 No. 56 dippers) | |

1. Wash beans. Cover with water; soak 4 hours.
2. Cover and heat to boiling point; reduce heat and simmer until tender. Drain.
3. Grind cooked beans and cheese together.
4. Fry onions until tender.
5. Combine bean mixture, onions, beaten egg, salt, pepper and paprika; mix well. Add bread crumbs; mix lightly.
6. Place in greased baking pans. Bake in moderate oven (350° F.) 40 to 50 minutes or until set.
7. Prepare tomato sauce (recipe No. 508).
8. Cut roast into squares; serve with tomato sauce.



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## NO. 559. BAKED LIMA BEANS

Yield: 100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, Lima, dry | 15 pounds (9 No. 56 dippers) | |
| Water, cold | 2½ gallons (10 No. 56 dippers) | |
| Salt | | |
| Bacon, diced | 2 pounds | |
| Onions, chopped | 2 pounds (2 No. 56 dippers) | |
| Peppers, green, chopped | 1 pound (1 No. 56 dipper) | |
| Pimientos, chopped | 8 ounces (⅓ mess kit cup) | |
| Molasses | 1 pint (½ No. 56 dipper) | |
| Salt | 4½ ounces (9 mess kit spoons) | |
| Pepper | (½ mess kit spoon) | |
| Mustard, prepared | (3¾ mess kit spoons) | |

1. Wash beans thoroughly. Cover with cold water; soak 3 to 4 hours.
2. Add salt. Cover and heat to boiling point; reduce heat and simmer until tender but not split or mushy.
3. Combine bacon, onions, green peppers and pimientos; fry until tender.
4. Combine beans, onion and bacon mixture, molasses, salt, pepper and mustard.
5. Pour mixture into well greased baking pans. Bake in moderate oven (350° F.) 1½ hours.

NOTE. Add more water during baking if necessary.

## NO. 560. CREOLE LIMA BEANS

Yield: 100 servings, approximately 1 cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, Lima, dry | 15 pounds | |
| Water, cold | 2½ gallons (10 No. 56 dippers) | |
| Onions, quartered | 12 ounces | |
| Salt | 4½ ounces (9 mess kit spoons) | |
| Bacon, diced | 3 pounds | |
| Meat stock | 3 quarts (3 No. 56 dippers) | |
| Tomatoes | 2 No. 10 cans | |
| Flour, sifted | 1½ pounds (1½ No. 56 dippers) | |
| Bacon fat, melted | 1½ pounds (¾ No. 56 dipper) | |
| Sugar, granulated | 6 ounces (12 mess kit spoons) | |
| Pepper | | |
| Chili sauce | 1½ pints (¾ No. 56 dipper) | |

1. Wash beans thoroughly. Cover with cold water; soak 3 to 4 hours.
2. Add onions. Cover and heat to boiling point; reduce heat and simmer until beans are tender but not split or mushy.
3. Fry bacon; drain. Add bacon to beans.
4. Mix stock and tomatoes; heat.
5. Mix flour and melted bacon fat. Add small amount of tomato mixture; stir until smooth. Add gradually to remaining tomato mixture. Heat to boiling point; boil 2 minutes, stirring constantly.
6. Add sugar, pepper and chili sauce; mix well.
7. Place beans in baking pans. Pour tomato mixture over beans.
8. Bake in moderate oven (350° F.) 40 minutes to 1 hour.



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## NO. 561. LIMA BEANS AND BACON

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, Lima, dry | 15 pounds (9 No. 56 dippers) | |
| Water, cold | | |
| Salt | | |
| Bacon | 2 pounds | |
| Salt | ¼ ounce (½ mess kit spoon) | |
| Pepper | (¼ mess kit spoon) | |

1. Wash beans thoroughly. Cover with cold water; soak 3 to 4 hours.
2. Add salt. Cover and heat to boiling point; reduce heat and simmer until tender but not split or mushy. Drain.
3. Add bacon to hot liquid; heat to boiling point; simmer about 20 minutes.
4. Add beans, salt and pepper; continue simmering about 15 minutes or until heated through.

## NO. 562. GREEN BEANS AND BACON

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, green | 25 pounds* (20 No. 56 dippers) | |
| Meat stock, boiling | 1½ gallons (6 No. 56 dippers) | |
| Bacon rind or ham hocks | 1 pound | |
| Bacon, diced | 12 ounces | |
| Butter | 8 ounces (¼ No. 56 dipper) | |
| Salt | | |
| Pepper | | |

*3 to 4 No. 10 cans green beans may be substituted for the 25 pounds fresh green beans. Omit ham hocks.

1. Wash beans and remove ends. Cut into pieces or leave whole. Add boiling stock and bacon rind or ham hocks.
2. Heat to boiling point; reduce heat and simmer about 30 minutes or until beans are tender.
3. Remove bacon rinds or ham hocks. If ham hocks are used, remove meat from bones and return to stock.
4. Fry bacon. Combine bacon, bacon fat, butter, salt, pepper and cooked beans; mix well.



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**NO. 563. GREEN BEANS AND TOMATOES** Yield: 100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, green | 17 pounds | |
| Salt | | |
| Water, boiling | | |
| Bacon, sliced | 1 pound | |
| Onions, chopped | 12 ounces (¾ No. 56 dipper) | |
| Peppers, green, chopped (optional) | 6 ounces (½ No. 56 dipper) | |
| Flour, sifted | 8 ounces (½ No. 56 dipper) | |
| Tomatoes | 1 No. 10 can | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Pepper | (¼ mess kit spoon) | |
| Sugar, granulated (optional) | 2 ounces (4 mess kit spoons) | |

1. Wash beans and remove ends. Cut into pieces. Add boiling salted water.
2. Heat to boiling point; reduce heat and simmer about 30 minutes or until tender. Drain; reserve liquid.
3. Cut bacon into ½ inch pieces; add onions and green peppers. Fry until bacon becomes slightly brown.
4. Mix flour and 1 quart (1 No. 56 dipper) bean liquid; stir until smooth. Heat to boiling point; boil 2 minutes, stirring constantly. Add to bacon mixture; mix well.
5. Add tomatoes, salt, pepper, sugar and cooked beans. Heat to boiling point; reduce heat and simmer about 15 minutes.

**NO. 564. SAVORY GREEN BEANS** Yield: 100 servings, approximateiy ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, green | 25 pounds* | |
| Salt | | |
| Water, boiling | | |
| Onions, chopped | 1¾ pounds (1¾ No. 56 dippers) | |
| Bacon fat, melted | 8 ounces (¼ No. 56 dipper) | |
| Cloves, whole | | |
| Sugar, granulated | 3 ounces (6 mess kit spoons) | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Pepper | | |
| Tomatoes | 1 No. 10 can | |

*3 No. 10 cans green beans may be substituted for the fresh green beans.

1. Wash beans and remove ends. Cut into pieces or leave whole. Add boiling salted water.
2. Heat to boiling point; reduce heat and simmer about 30 minutes or until tender. Drain.
3. Fry onions in bacon fat.
4. Tie cloves in cheesecloth. Combine cloves, sugar, cooked onions, salt, pepper and tomatoes. Heat to boiling point. Remove bag with cloves.
5. Combine beans and tomato mixture just before serving.



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## NO. 565. CREAMED BEANS AND CELERY

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, green | 20 pounds* | |
| Salt | | |
| Water, boiling | | |
| Celery | 5 pounds | |
| Salt | | |
| Water, boiling | | |
| White sauce, hot | 5½ quarts (5½ No. 56 dippers) | |

*3 No. 10 cans green beans may be substituted for the 20 pounds fresh green beans. Heat beans before draining.

1. Wash beans and remove ends. Cut beans into pieces. Add boiling salted water.
2. Cover and heat to boiling point; reduce heat and simmer about 30 minutes or until tender. Drain; reserve liquid.
3. Scrub celery; dice and cover with boiling salted water.
4. Cover and heat to boiling point; reduce heat and simmer about 10 to 15 minutes or until tender. Drain; reserve liquid.
5. Mix beans and celery.
6. Prepare white sauce (recipe No. 497) using liquids drained from beans and celery.
7. Pour white sauce over vegetables just before serving.

NOTE. Diced pimientos or chopped, fried bacon or ham may be added to the white sauce for variety.

## NO. 566. LYONNAISE WAX BEANS

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, wax | 33 pounds* | |
| Salt | | |
| Water, boiling | | |
| Onions, chopped | 12 ounces (¾ No. 56 dipper) | |
| Bacon fat, melted | 12 ounces (½ mess kit cup) | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Pepper | | |
| Parsley, chopped | 1 ounce (5 mess kit spoons) | |
| Lemon juice | ⅓ pint (¼ mess kit cup) | |

*4 No. 10 cans wax beans may be substituted for the 33 pounds fresh beans.

1. Wash beans and remove ends. Cut into pieces. Add boiling salted water.
2. Heat to boiling point; reduce heat and simmer about 30 minutes or until tender.
3. Drain all but 2 quarts (2 No. 56 dippers) water from beans.
4. Fry onions in bacon fat until tender but not brown.
5. Combine beans and onion mixture; add salt and pepper. Heat to boiling point; reduce heat and simmer 15 minutes.
6. Add parsley and lemon juice.



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## NO. 567. DICED BEETS AND BACON

Yield: 100 servings, approximately ¼ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beets | 25 pounds | |
| Water, boiling | | |
| Bacon, sliced, chopped | 2 pounds | |

1. Remove beet tops about 3 inches from the beets, leaving tap root attached. Wash beets thoroughly without breaking the skin. If the skin is broken, juice will escape from the beets while cooking.
2. Add boiling water to beets. Heat to boiling point; reduce heat and simmer 30 to 35 minutes or until tender. Drain; reserve liquid.
3. Cool and remove stems and skins with fingers; slice.
4. Fry bacon crisp. Add beets and heat through.
5. Add salt and pepper; mix well.

NOTE. A little vinegar may be added if desired.

## NO. 568. HARVARD BEETS

Yield: 100 servings, approximately ¼ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beets | 20 pounds* | |
| Water, boiling | | |
| Sugar, granulated | 1 pound (½ No. 56 dipper) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Cornstarch | 5 ounces (⅓ mess kit cup) | |
| Vinegar | 1½ pints (¾ No. 56 dipper) | |
| Butter | 4 ounces (8 mess kit spoons) | |

*3 No. 10 cans beets may be substituted for the 20 pounds fresh beets.

1. Remove beet tops about 3 inches from the beets, leaving tap root attached. Wash beets thoroughly without breaking the skin. If the skin is broken, juice will escape from the beets while cooking.
2. Add boiling water to beets. Cover and heat to boiling point; reduce heat and simmer about 30 to 35 minutes or until tender. Drain; reserve liquid.
3. Cool and remove stems and skins with fingers. Slice.
4. Heat 3 quarts (3 No. 56 dippers) beet liquid to boiling point.
5. Combine sugar, salt, cornstarch and a small amount of cold beet liquid; stir until smooth. Add to boiling liquid; boil 2 minutes, stirring constantly.
6. Add vinegar, butter and beets. Reheat to boiling point; reduce heat and simmer 10 minutes, stirring frequently to prevent scorching. Allow to stand 10 minutes.



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## NO. 569. HOT SPICED BEETS

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beets | 20 pounds* | |
| Water, boiling | | |
| Vinegar | 1½ quarts (1½ No. 56 dippers) | |
| Sugar, granulated | 1½ pounds (¾ No. 56 dipper) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Pepper | | |
| Cinnamon, stick | 10 — 2½-inch sticks | |
| Cloves, whole | ¼ ounce (1 mess kit spoon) | |
| Allspice, whole | ¼ ounce (1 mess kit spoon) | |
| Onions, sliced (optional) | 1 onion | |
| Cornstarch | 1½ ounces (5 mess kit spoons) | |

*3 No. 10 cans beets may be substituted for the 20 pounds fresh beets.

1. Remove beet tops about 3 inches from the beets, leaving tap root attached. Wash beets thoroughly without breaking the skin. If the skin is broken, juice will escape from the beets while cooking.
2. Add boiling water to beets. Heat to boiling point; reduce heat and simmer about 30 to 35 minutes or until tender. Drain; reserve liquid.
3. Cool and remove stems and skins with fingers; slice.
4. Combine vinegar, sugar, salt, pepper and all but ¾ pint (½ mess kit cup) beet liquid.
5. Tie spices and onion in cheesecloth; add to vinegar mixture. Heat to boiling point; reduce heat and simmer 15 minutes. Remove from heat; allow to stand 1 hour.
6. Mix cornstarch with the ¾ pint (½ mess kit cup) cold beet liquid; stir until smooth.
7. Reheat vinegar mixture to boiling point; remove spice bag. Add cornstarch mixture. Heat to boiling point; boil 2 minutes, stirring constantly.
8. Reduce heat; add beets and simmer about 10 minutes.

## NO. 570. COLD SPICED BEETS

Prepare recipe for hot spiced beets, omitting cornstarch. Allow beets to chill overnight in liquid before serving.

## NO. 571. BROCCOLI AU GRATIN

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Broccoli | 35 pounds | |
| Salt | | |
| Water, boiling | | |
| Cheese sauce | 1 gallon (4 No. 56 dippers) | |
| Butter, melted | 6 ounces (¼ No. 56 dipper) | |
| Bread crumbs | 1 quart (1 No. 56 dipper) | |
| Cheese, finely chopped | 6 ounces (¼ No. 56 dipper) | |



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1. Wash broccoli by plunging heads up and down in cold water; soak in salted water about 30 minutes. Drain. Remove leaves and woody peeling from stalks.
2. Separate heads and stalks. Cut stalks into several pieces lengthwise; leave heads whole.
3. Place heads and stalks in separate cooking utensils. Add boiling salted water to each. Heat each to boiling point; reduce heat and simmer. Simmer heads 10 to 15 minutes. The stalks require a little longer cooking period. Drain.
4. Place broccoli in baking pans.
5. Prepare cheese sauce (recipe No. 395); pour over broccoli.
6. Pour melted butter over bread crumbs; cover broccoli with buttered crumbs and chopped cheese.
7. Bake in moderate oven (350° F.) about 15 minutes or until crumbs are brown.

## NO. 572. BROCCOLI WITH HOLLANDAISE SAUCE

Pour hollandaise sauce (recipe No. 498) over broccoli in recipe for broccoli au gratin just before serving.

## NO. 573. CARROTS A LA KING

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Carrots | 25 pounds* | |
| Salt | | |
| Water, boiling | | |
| Onions, chopped | 1½ ounces (5½ mess kit spoons) | |
| Butter, melted | 6 ounces (½ No. 56 dipper) | |
| Sugar, granulated | 2½ ounces (5 mess kit spoons) | |
| Salt | 2½ ounces (5 mess kit spoons) | |
| Pepper | | |
| White sauce | 1½ gallons (6 No. 56 dippers) | |
| Pimientos, chopped | 6 ounces (1 mess kit cup) | |
| Peppers, green, chopped | 12 ounces (¾ No. 56 dipper) | |

*3 No. 10 cans carrots may be substituted for the 25 pounds fresh carrots. Heat before draining.

1. Scrub carrots thoroughly and scrape to remove outer layer of skin.
2. Slice and add boiling salted water. Cover and heat to boiling point; reduce heat and simmer 10 to 15 minutes or until just tender.
3. Fry onions in melted butter until tender but not brown.
4. Combine carrots, sugar, salt and pepper; mix well.
5. Prepare white sauce (recipe No. 497); add onions, pimientos and green peppers.
6. Pour sauce over carrots just before serving.



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## NO. 574. CABBAGE AND BACON

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Cabbage | 25 pounds | |
| Salt | | |
| Water, boiling | | |
| Bacon, diced | 8 ounces | |
| White sauce | 1 gallon (4 No. 56 dippers) | |

1. Remove and discard outside leaves of cabbage; cut heads into quarters. Shred. Discard center core.
2. Add small amount of boiling salted water. Heat to boiling point; reduce heat and simmer, uncovered, about 10 to 20 minutes or until just tender. Drain; reserve liquid.
3. Fry bacon; drain.
4. Prepare white sauce (recipe No. 497) using bacon fat and cabbage liquid; add diced bacon.
5. Pour white sauce over cabbage just before serving.

NOTE. White sauce may be omitted. Add bacon, salt and pepper to cabbage and serve.

## NO. 575. HOT CABBAGE SLAW

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Cabbage | 25 pounds | |
| Bacon, diced | 1½ pounds | |
| Water | 1½ quarts (1½ No. 56 dippers) | |
| Vinegar | 1½ quarts (1½ No. 56 dippers) | |
| Sugar, granulated | 1 pound (½ No. 56 dipper) | |
| Salt | 3 ounces (6 mess kit spoons) | |

1. Remove and discard outside leaves of cabbage; cut heads into quarters. Shred. Discard center core.
2. Fry bacon. Drain. Add to cabbage.
3. Mix water and vinegar; heat to boiling. Add sugar, salt and bacon fat.
4. Pour sauce over cabbage about 10 minutes before serving.

NOTE. If old cabbage is used, cook in boiling water 5 to 10 minutes. Drain well before adding sauce.

## NO. 576. GLAZED CARROTS

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Carrots | 25 pounds* | |
| Salt | | |
| Water, boiling | | |
| Sugar, brown | 2¼ pounds (1¾ No. 56 dippers) | |
| Water, boiling | 1½ pints (¾ No. 56 dipper) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Butter, melted | 8 ounces (¼ No. 56 dipper) | |

*3 No. 10 cans carrots may be substituted for the 25 pounds fresh carrots. Heat before draining.



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1. Scrub carrots thoroughly and scrape to remove outer layer of skin.
2. Slice and add boiling salted water. Cover and heat to boiling point. Reduce heat and simmer 10 to 15 minutes or until carrots are just tender. Drain.
3. Add sugar to the 1½ pints (¾ No. 56 dipper) boiling water; stir until sugar is dissolved. Heat to boiling point; boil, without stirring, until a thin sirup is formed. Add salt and butter.
4. Place carrots in baking pans; pour sirup over carrots.
5. Bake in moderate oven (375° F.) about 20 minutes, basting frequently with sirup.

## NO. 577. LYONNAISE CARROTS

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Carrots | 25 pounds* | |
| Salt | | |
| Water, boiling | | |
| Onions, chopped | 1 pound (1 No. 56 dipper) | |
| Fat, melted | 1 pound (½ No. 56 dipper) | |
| Butter | 8 ounces (¼ No. 56 dipper) | |
| Pepper | | |
| Parsley, chopped | 3 ounces (⅓ mess kit cup) | |
| Sugar, granulated | 8 ounces (¼ No. 56 dipper) | |

*3 No. 10 cans carrots may be substituted for the 25 pounds fresh carrots. Heat before draining.

1. Scrub carrots thoroughly and scrape to remove outer layer of skin.
2. Slice and add boiling salted water. Cover and heat to boiling point; reduce heat and simmer 10 to 15 minutes or until carrots are just tender. Drain.
3. Fry onions in fat until light brown.
4. Combine onions, butter, pepper, parsley and sugar; mix well. Pour over carrots; mix lightly.

## NO. 578. SWEET AND SOUR CARROTS

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Carrots, medium size | 25 pounds | |
| Salt | | |
| Water, boiling | | |
| Butter, melted | 1½ pounds (¾ No. 56 dipper) | |
| Flour, sifted | ½ pound (½ No. 56 dipper) | |
| Lemon juice | ½ pint (¼ No. 56 dipper) | |
| Sugar, granulated | 6 ounces (¼ mess kit cup) | |
| Salt | | |
| Pepper | | |

1. Scrub carrots thoroughly and scrape to remove outer layer of skin. Cut into quarters; if long, cut into two pieces. Add rapidly boiling salted water, allowing only enough water to cook the carrots so there will be



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approximately 2 quarts (2 No. 56 dippers) liquid left on the carrots when cooked.

2. Heat to boiling; reduce heat and simmer 10 to 15 minutes or until tender. Drain.
3. Mix melted butter and flour together; stir until smooth. Add the 2 quarts (2 No. 56 dippers) carrot liquid. Heat to boiling; boil 2 minutes, stirring constantly. Add carrots.
4. Remove from heat and add lemon juice, sugar, salt and pepper.
5. Serve immediately.

**NO. 579. CAULIFLOWER AU GRATIN** Yield: 100 servings, approximately ¼ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Cauliflower | 35 pounds | |
| Salt | | |
| Water, boiling | | |
| White sauce | 3 quarts (3 No. 56 dippers) | |
| Cheese, finely chopped | 2 pounds (2 No. 56 dippers) | |
| Butter, melted | 8 ounces (¼ No. 56 dipper) | |
| Bread crumbs | 12 ounces (½ No. 56 dipper) | |

1. Cover cauliflower with cold salted water; soak 30 minutes. Wash heads; remove base of stalks and discard large leaves.
2. Add boiling salted water. Heat to boiling point; reduce heat and simmer, uncovered, 8 to 10 minutes or until tender. Drain and cool. Break into pieces.
3. Prepare white sauce (recipe No. 497); add cheese and stir until cheese is melted.
4. Place cauliflower in well greased baking pans. Pour cheese sauce over cauliflower.
5. Pour melted butter over bread crumbs; cover cauliflower with buttered crumbs.
6. Bake in moderate oven (350° F.) 30 minutes.

**NO. 580. CREAMED CAULIFLOWER**

Omit cheese in recipe for cauliflower au gratin.

**NO. 581. CAULIFLOWER WITH BROWN CRUMBS**

Cook 2 pounds (2 No. 56 dippers) dry bread crumbs in 1 pound (½ No. 56 dipper) butter until brown. Add to recipe for cauliflower au gratin. Omit cheese.

**NO. 582. CAULIFLOWER WITH HOLLANDAISE SAUCE**

Substitute hollandaise sauce (recipe No. 498) for white sauce in recipe for cauliflower au gratin. Omit cheese and crumbs.



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## NO. 583. BRAISED CELERY

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Celery | 25 pounds | |
| Beef or veal stock, boiling | 2 gallons (8 No. 56 dippers) | |
| Flour, sifted | 10 ounces (½ No. 56 dipper) | |
| Butter, melted | 8 ounces (¼ No. 56 dipper) | |
| Parsley, chopped | 2½ ounces (¼ mess kit cup) | |
| Salt | | |
| Pepper | | |

1. Remove discolored leaves and root ends of celery stalks; wash stalks thoroughly in cold water. Cut into 1-inch pieces.
2. Add boiling beef or veal stock to celery. Heat to boiling point; reduce heat and simmer until celery is just tender. Drain.
3. Mix flour and melted butter. Add small amount of cold water; stir until smooth. Add slowly to hot celery liquid. Heat to boiling point; boil 2 minutes, stirring constantly.
4. Add celery, parsley, salt and pepper; mix well.

NOTE. The amount of salt and pepper needed will depend upon how much salt and pepper has been added to the meat stock.

## NO. 584. CREAMED CELERY

Substitute 1 gallon (4 No. 56 dippers) white sauce (recipe No. 497) for flour and butter in recipe for braised celery. Use water in which celery was cooked as part of the liquid in the white sauce.

## NO. 585. CORN AND KIDNEY BEANS

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, kidney, dry | 6 pounds* | |
| Water, cold | | |
| Salt | | |
| Corn | 2 No. 10 cans | |
| Bacon, diced | 6½ ounces | |
| Chili sauce | ½ pint (¼ No. 56 dipper) | |
| Salt | | |

*Two No. 10 cans kidney beans may be substituted for the 6 pounds dry kidney beans.

1. Wash beans thoroughly. Cover with cold water; soak 3 to 4 hours.
2. Add salt. Cover and heat to boiling point; reduce heat and simmer until tender but not split or mushy.
3. Drain part of liquid from beans and part from corn. Combine beans and corn; heat.
4. Fry bacon until crisp.
5. Combine vegetables, bacon, bacon fat, chili sauce and salt just before serving.



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## NO. 586. CORN A LA SOUTHERN

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Corn, cream style | 3 No. 10 cans | |
| Eggs, slightly beaten | 10 eggs (½ No. 56 dipper) | |
| Butter, melted | 12 ounces (½ mess kit cup) | |
| Peppers, green, chopped | 2½ pounds (2½ No. 56 dippers) | |
| Sugar, granulated | 2¼ ounces (4½ mess kit spoons) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Pepper | | |
| Milk, evaporated | 4 — 14½-ounce cans | |
| Water (for milk) | 2 quarts (2 No. 56 dippers) | |

1. Combine all ingredients; mix well.
2. Pour into well greased baking pans. Bake in slow oven (300° F.) about 1 hour or until firm.

## NO. 587. CORN PILAFF

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Rice, uncooked | 2 pounds (1 No. 56 dipper) | |
| Fat | 1 pound (½ No. 56 dipper) | |
| Water | 3½ quarts (3½ No. 56 dippers) | |
| Salt | 1¼ ounces (2½ mess kit spoons) | |
| Onions, chopped | 11 ounces (¾ No. 56 dipper) | |
| Corn | 3 No. 10 cans | |
| Pimientos, chopped | 12 ounces (½ mess kit cup) | |

1. Wash rice thoroughly; drain to remove excess water.
2. Cook rice in ½ the fat until brown, stirring occasionally.
3. Combine rice, water, salt and onions. Heat to boiling point; reduce heat and simmer 30 minutes or until rice is tender.
4. Add corn, pimientos and remaining fat; mix well. Heat to serving temperature.

## NO. 588. CORN SOUFFLE

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Corn | 3 No. 10 cans | |
| Milk, evaporated | 4 — 14½-ounce cans | |
| Flour, sifted | 12 ounces (¾ No. 56 dipper) | |
| Butter, melted | 12 ounces (½ mess kit cup) | |
| Egg yolks, slightly beaten | 9 yolks (⅓ No. 56 dipper) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Pepper | | |
| Sugar, granulated | 2 ounces (4 mess kit spoons) | |
| Egg whites | 9 whites (¼ No. 56 dipper) | |

1. Mix corn and milk; heat.
2. Mix flour and melted butter. Add a small amount of liquid; stir until



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smooth. Add hot corn and milk mixture. Heat to boiling point; boil 2 minutes, stirring constantly.

3. Add egg yolks, salt, pepper and sugar; mix well.
4. Beat egg whites until stiff but not dry; add to corn mixture.
5. Pour into well greased baking pans. Bake in slow oven (325° F.) about 1 hour or until firm.

## NO. 589. CORN AND CHEESE SOUFFLE

Add 1½ pounds (1½ No. 56 dippers) finely chopped cheese to corn mixture in recipe for corn souffle. Sprinkle with crumbs if desired.

## NO. 590. SCALLOPED CORN

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Corn | 3 No. 10 cans | |
| Onions, diced (optional) | 5 ounces (¼ No. 56 dipper) | |
| Milk, evaporated | 2 — 14½-ounce cans | |
| Water (for milk) | ¾ pint (½ mess kit cup) | |
| Flour, sifted | 4 ounces (⅓ mess kit cup) | |
| Butter, melted | 12 ounces (½ mess kit cup) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Pepper | | |
| Sugar, granulated | 2½ ounces (5 mess kit spoons) | |
| Butter, melted | 12 ounces (½ mess kit cup) | |
| Bread or cracker crumbs, dry | 1¼ pounds (1¼ No. 56 dippers) | |

1. Mix corn and onions; heat slowly, stirring occasionally.
2. Mix milk and water; heat.
3. Mix flour and melted butter. Add a small amount of milk; stir until smooth. Add hot milk slowly. Heat to boiling point; boil 2 minutes, stirring constantly.
4. Combine white sauce, salt, pepper, sugar and corn; mix well.
5. Pour melted butter over crumbs.
6. Arrange alternate layers of corn and crumbs in well greased baking pans, finishing with crumbs.
7. Bake in moderate oven (350° F.) about 15 minutes or until crumbs are brown.

## NO. 591. SAUTEED CORN

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Corn | 100 ears* | |
| Salt | | |
| Water, boiling | | |
| Bacon, diced | 1½ pounds | |
| Peppers, green, chopped | 8 ounces (½ No. 56 dipper) | |
| Pimientos, chopped | 7 ounces (¼ mess kit cup) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Pepper | | |

*4 No. 10 cans whole kernel corn may be substituted for the 100 ears of fresh corn.



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1. Remove husks and silk from corn. Clean thoroughly; cut corn from cob.
2. Add a small amount of boiling salted water to corn. Cover and heat to boiling point; reduce heat and simmer 10 to 12 minutes or until corn is tender.
3. Mix corn, bacon, green peppers and pimientos together; fry until peppers are tender.
4. Add salt and pepper.

## NO. 592. SUCCOTASH

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, Lima, dry | 3 pounds* | |
| Water, cold | | |
| Salt | | |
| Corn | 2 No. 10 cans | |
| Onion juice | 2 ounces (4 mess kit spoons) | |
| Paprika | | |
| Butter | 12 ounces (½ mess kit cup) | |

*1 No. 10 can Lima beans may be substituted for the 3 pounds dry Lima beans.

1. Wash beans thoroughly. Cover with cold water; soak 3 to 4 hours.
2. Add salt. Cover and heat to boiling point; reduce heat and simmer 1½ hours or until tender but not split or mushy. Drain.
3. Combine beans, corn, salt, onion juice, paprika and butter; mix well. Heat slowly to serving temperature.

## NO. 593. FRIED EGGPLANT

Yield: 100 servings, approximately 2 to 3 slices per serving.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Eggplant | 25 pounds | |
| Eggs, slightly beaten | 19 eggs (1 No. 56 dipper) | |
| Water | ¾ pint (½ mess kit cup) | |
| Salt | 2½ ounces (5 mess kit spoons) | |
| Bread crumbs or flour, sifted | 12 ounces (1 mess kit cup) | |
| Fat (for frying) | | |

1. Wash eggplant; cut into slices ¼ inch thick. Pare slices.
2. Combine beaten egg, water and ½ of the salt.
3. Add remaining salt to bread crumbs or flour.
4. Dip slices of eggplant into egg mixture; drain. Dip into crumbs or flour.
5. Fry in deep hot fat (350° F.) until golden brown and tender.
6. Drain on absorbent paper.



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## NO. 594. SCALLOPED EGGPLANT

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Eggplant | 25 pounds | |
| Salt | | |
| Water, boiling | | |
| Bread crumbs, moist | 2 pounds (4 No. 56 dippers) | |
| Butter, melted | 12 ounces (½ mess kit cup) | |
| Onions, chopped | 12 ounces (¾ No. 56 dipper) | |
| Parsley, chopped | 2½ ounces (⅓ mess kit cup) | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Milk, evaporated | 5 — 14½-ounce cans | |
| Water (for milk) | 2 quarts (2 No. 56 dippers) | |
| Cheese, finely chopped | 6 ounces (½ mess kit cup) | |

1. Wash eggplant; pare and cut into cubes.
2. Add boiling salted water to eggplant. Cover and heat to boiling point; reduce heat and simmer 5 minutes or until tender. Drain well.
3. Pour ¾ of the melted butter over crumbs; cook until light brown.
4. Fry onions and parsley in remaining butter. Add to crumbs.
5. Arrange alternate layers of eggplant and crumb mixture in well greased baking pans, beginning and finishing with crumbs. Sprinkle each layer with salt and pepper.
6. Mix milk and water; heat. Pour over layers in baking pans. Sprinkle with cheese.
7. Bake in moderate oven (350° F.) 1 hour.

## NO. 595. SCALLOPED EGGPLANT AND TOMATOES

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Eggplant | 25 pounds | |
| Salt | | |
| Water, boiling | | |
| Sugar, granulated | 2 ounces (4 mess kit spoons) | |
| Salt | ¾ ounce (1½ mess kit spoons) | |
| Pepper | | |
| Tomatoes | 1½ No. 10 cans | |
| Onions, chopped | 3 pounds (3 No. 56 dippers) | |
| Butter, melted | 12 ounces (½ mess kit cup) | |
| Bread crumbs, moist | 12 ounces (2 mess kit cups) | |

1. Wash eggplant; pare and dice.
2. Add boiling salted water to eggplant. Cover and heat to boiling point; reduce heat and simmer 5 minutes or until tender. Drain well.
3. Combine sugar, salt, pepper and tomatoes; heat.
4. Fry onions in butter; add crumbs and continue frying until crumbs are light brown.
5. Combine eggplant, tomatoes and crumb mixture.
6. Place in well greased baking pans. Bake in moderate oven (350° F.) about 30 minutes.



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## NO. 596. GREENS AND EGGS AU GRATIN

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Spinach or other greens | 25 pounds* | |
| Salt | | |
| Water, boiling | | |
| Eggs, hard-cooked, sliced | 24 eggs | |
| White sauce | 1 gallon (4 No. 56 dippers) | |
| Cheese, chopped | 1 pound (1 No. 56 dipper) | |

*3 No. 10 cans spinach or other greens may be substituted for the fresh spinach or other greens.

1. Cut roots from spinach or other greens. Wash leaves several times to remove all sand. Drain well.
2. Add small amount boiling salted water to greens. Heat to boiling; reduce heat and simmer 5 to 10 minutes or until just tender. Drain.
3. Line bottom of greased baking pans with ½ of the sliced eggs.
4. Prepare white sauce (recipe No. 497).
5. Pour ½ of the white sauce over eggs in baking pans. Place spinach or other greens on top of eggs and cover with remaining white sauce. Arrange remaining slices of eggs on top and sprinkle with cheese.
6. Bake in moderate oven (375° F.) 40 minutes.

## NO. 597. SIMMERED GREENS AND BACON

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Spinach or other greens | 40 pounds | |
| Salt | | |
| Water, boiling | 4 gallons (16 No. 56 dippers) | |
| Bacon | 4 pounds | |
| Beef stock | 1 quart (1 No. 56 dipper) | |
| Salt | | |

1. Cut roots from spinach or other greens. Wash leaves several times to remove all sand. Drain well.
2. Add a small amount of boiling salted water to greens. Add strips of bacon. Heat to boiling point; reduce heat and simmer about 10 minutes or until spinach or greens are tender. Drain well.
3. Add beef stock and salt; heat to serving temperature.

NOTE. 18 sliced hard-cooked eggs may be placed on top of greens to improve flavor and appearance.



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## NO. 598. FRIED HOMINY

Yield: 100 servings, ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Hominy | 4 No. 10 cans | |
| Peppers, green, chopped (optional) | 1¼ pounds (1¼ No. 56 dippers) | |
| Pimientos, chopped (optional) | 10 ounces (½ mess kit cup) | |
| Salt | | |
| Pepper | | |
| Butter or bacon fat, melted | 1¼ pounds (¾ mess kit cup) | |

. Drain hominy; combine hominy, peppers, pimientos, salt and pepper.
. Fry in butter or bacon fat until brown.

## NO. 599. HOMINY (CANNED)

Yield: 100 servings, ¼ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| alt | 2 ounces (4 mess kit spoons) | |
| epper | | |
| lominy | 3 No. 10 cans | |

. Add salt and pepper to hominy; heat slowly, without draining, 20 minutes.

NOTE. A small amount of butter may be added to the hominy.

## IO. 600. WILTED LETTUCE

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| ettuce, trimmed | 20 heads | |
| nions, chopped | 8 ounces (½ No. 56 dipper) | |
| acon, diced | 3 pounds | |
| inegar | 2½ quarts (2½ No. 56 dippers) | |
| ater | 1½ quarts (1½ No. 56 dippers) | |
| it, bacon | 12 ounces (½ mess kit cup) | |
| our, sifted | 6 ounces (½ mess kit cup) | |
| igar, granulated | 1¼ pounds (⅔ No. 56 dipper) | |
| lt | ½ ounce (1 mess kit spoon) | |
| pper | ½ ounce (2 mess kit spoons) | |

Wash lettuce; separate leaves. Dry thoroughly.
Stack leaves together; roll and cut crosswise into medium sized pieces.
Fry onions and bacon together; drain and reserve fat.
Mix vinegar and water; heat to boiling point.
Mix bacon fat and flour; stir until smooth. Add slowly to hot vinegar.
Heat to boiling point; boil 2 minutes, stirring constantly.
Add sugar, salt and pepper.
Combine lettuce, onions and bacon. Pour hot vinegar mixture over lettuce just before serving.



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## NO. 601. ONIONS AU GRATIN

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Onions | 25 pounds | |
| Salt | | |
| Water, boiling | | |
| White sauce | 1 gallon (4 No. 56 dippers) | |
| Mustard, dry | 2¼ ounces (9 mess kit spoons) | |
| Cheese, finely chopped | 1 pound (1 No. 56 dipper) | |
| Butter, melted | 4 ounces (8 mess kit spoons) | |
| Bread, coarsely chopped | 1¼ pounds (2 No. 56 dippers) | |

1. Wash onions; peel. Cut into halves or quarters.
2. Add boiling salted water to onions. Heat to boiling point; reduce heat and simmer, uncovered, 5 to 7 minutes or until tender. Drain.
3. Prepare white sauce (recipe No. 497); add mustard and ¾ of the cheese, stir until cheese is melted.
4. Pour melted butter over crumbs.
5. Arrange layers of onions and cheese sauce in well greased baking pans. Cover with crumbs and remaining cheese.
6. Bake in moderate oven (350° F.) until crumbs are brown and cheese is melted.

## NO. 602. FRIED ONIONS

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Onions | 30 pounds | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Fat, bacon, melted | 2½ pounds (1¼ No. 56 dippers) | |

1. Wash onions; peel. Cut crosswise into slices ¼ to ⅓ inch thick.
2. Sprinkle with salt and pepper.
3. Cover and fry in bacon fat until brown and tender, stirring frequently.

## NO. 603. FRENCH FRIED ONIONS

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Onions, large | 30 pounds | |
| Milk, evaporated | 5 — 14½-ounce cans | |
| Flour, sifted | 1¼ pounds (1¼ No. 56 dippers) | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Pepper | (¼ mess kit spoon) | |
| Shortening (for frying) | | |

1. Wash onions; peel. Cut into slices ¼ inch thick. Separate slices into rings.
2. Dip onion rings in milk; drain thoroughly.
3. Mix flour, salt and pepper together; dip onion rings in flour mixture.
4. Fry in deep hot fat (375° F.) until golden brown.
5. Drain on absorbent paper.



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## NO. 604. GLAZED ONIONS

Yield: 100 servings, approximately 1/3 cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Onions | 25 pounds | |
| Salt (for onions) | | |
| Water, boiling (for onions) | | |
| Sugar, brown | 1½ pounds (1 No. 56 dipper) | |
| Water, boiling (for sugar) | 1¾ quarts (1¾ No. 56 dippers) | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Butter | 12 ounces (½ mess kit cup) | |

1. Wash onions; peel. Cut into halves or leave whole.
2. Add boiling salted water to onions. Heat to boiling point; reduce heat and simmer, uncovered, 5 to 7 minutes or until tender. Drain.
3. Mix sugar and water, stirring only until sugar is dissolved. Heat to boiling point; boil, without stirring, until a thin sirup is formed. Add salt and butter.
4. Place onions in baking pans; pour sirup over onions.
5. Bake in hot oven (400° F.) about 30 minutes, basting frequently with sirup.

## NO. 605. ONIONS AND TOMATOES

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Onions | 15 pounds | |
| Salt | | |
| Water, boiling | | |
| Tomatoes | 2 No. 10 cans | |
| Sugar, granulated | 4 ounces (8 mess kit spoons) | |
| Pepper | 2 ounces (8 mess kit spoons) | |
| Salt | 2½ ounces (5 mess kit spoons) | |
| Cloves, whole | 6 to 8 cloves | |
| Celery salt | 1 ounce (3 mess kit spoons) | |
| Flour, sifted | 4 ounces (⅓ mess kit cup) | |
| Butter, melted | 8 ounces (⅓ mess kit cup) | |

1. Wash onions; peel. Cut into halves or leave whole.
2. Add boiling salted water to onions. Heat to boiling point; reduce heat and simmer, uncovered, 5 to 7 minutes or until tender. Drain.
3. Combine tomatoes, sugar, pepper, salt, cloves and celery salt; mix well. Heat to boiling point; reduce heat and simmer 5 minutes.
4. Mix flour and melted butter. Add a small amount of water; stir until smooth. Add tomato mixture slowly. Heat to boiling point; boil 2 minutes, stirring constantly.
5. Pour tomato mixture over onions; reheat.



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## NO. 606. SAVORY ONIONS

Yield: 100 servings, approximately 1/3 cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Onions | 25 pounds | |
| Salt | | |
| Water, boiling | | |
| Sugar, brown | 1 pound (1 mess kit cup) | |
| Salt | 2½ ounces (5 mess kit spoons) | |
| Pepper | | |
| Chili sauce | 2½ quarts (2½ No. 56 dippers) | |
| Butter | 12 ounces (½ mess kit cup) | |

1. Wash onions; peel. Cut into halves or leave whole.
2. Add boiling salted water to onions. Heat to boiling point; reduce heat and simmer, uncovered, 5 to 7 minutes or until tender.
3. Arrange in baking pans.
4. Combine sugar, salt, pepper, chili sauce and butter; pour over onions.
5. Bake in moderate oven (375° F.) until onions are tender.

## NO. 607. SCALLOPED ONIONS

Yield: 100 servings, approximately 1/2 cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Onions | 25 pounds | |
| Salt | | |
| Water, boiling | | |
| Butter, melted | 4 ounces (8 mess kit spoons) | |
| Bread crumbs, moist | 1 pound (2 No. 56 dippers) | |
| White sauce | 4½ quarts (4½ No. 56 dippers) | |

1. Wash onions; peel. Cut into halves or quarters.
2. Add boiling salted water to onions. Heat to boiling point; reduce heat and simmer, uncovered, 5 to 7 minutes or until tender. Drain.
3. Pour melted butter over crumbs.
4. Prepare white sauce (recipe No. 497).
5. Arrange layers of onions, white sauce and crumbs in well greased baking pans, finishing with crumbs.
6. Bake in moderate oven (375° F.) 20 to 30 minutes or until crumbs are brown.

## NO. 608. FRIED PARSNIPS

Yield: 100 servings.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Parsnips | 25 pounds | |
| Salt | | |
| Water, boiling | | |
| Milk, evaporated | ¼ — 14½ ounce can | |
| Water (for milk) | ¼ pint (8 mess kit spoons) | |
| Eggs, slightly beaten | 13 eggs (⅔ No. 56 dipper) | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Bread crumbs, dry | 1¼ pounds (1¼ No. 56 dippers) | |
| Fat (for frying) | | |



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1. Wash parsnips; scrape to remove skins. Cut into halves or quarters.
2. Add boiling salted water to parsnips. Cover and heat to boiling point; reduce heat and simmer until tender. Drain and cool.
3. Mix milk and water; add beaten eggs. Mix well.
4. Mix salt and crumbs.
5. Dip parsnips in milk and egg mixture; drain. Dip in crumbs.
6. Fry in deep hot fat (375° F.) about 3 to 4 minutes or until brown.

NOTE. Parsnips may be baked in moderate oven (350° F.). Place in well greased baking pans; brush with melted butter or beef fat and bake until brown.

**NO. 609. SAVORY CREAMED PARSNIPS** Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Parsnips | 25 pounds | |
| Salt | | |
| Water, boiling | | |
| Parsley, chopped | 2 ounces (¼ mess kit cup) | |
| Pepper | (¼ mess kit spoon) | |
| Pork, salt, diced | 2 pounds | |
| White sauce | 1¼ gallons (5 No. 56 dippers) | |

1. Wash parsnips; scrape to remove skins. Cut into quarters.
2. Add boiling salted water to parsnips. Cover and heat to boiling point; reduce heat and simmer until tender. Drain.
3. Add parsley and pepper.
4. Fry salt pork until brown and crisp. Drain and reserve fat.
5. Prepare white sauce (recipe No. 497) using fat from salt pork.
6. Add salt pork to white sauce. Pour over parsnips just before serving.

**NO. 610. BAKED PEAS** Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Peas | 40 pounds* | |
| Salt | | |
| Water, boiling | | |
| Tomatoes | 1 No. 10 can | |
| Flour, sifted | 3 to 5 pounds (3 to 5 No. 56 dippers) | |
| Peppers, green, chopped | 12 ounces (¾ No. 56 dipper) | |
| Onions, chopped | 4 ounces (¼ No. 56 dipper) | |
| Pimientos, chopped | 2 ounces (4 mess kit spoons) | |
| Sugar, brown | 4 ounces (¼ mess kit cup) | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Butter, melted | 2 ounces (4 mess kit spoons) | |
| Bread crumbs, dry | 1¼ pounds (1¼ No. 56 dippers) | |

*3 No. 10 cans peas may be substituted for the 40 pounds fresh peas.

1. Shell peas; wash in cold water.
2. Barely cover peas with boiling salted water. Heat to boiling point; reduce heat and simmer until tender. Drain and reserve liquid.
3. Drain tomatoes. Combine liquids from peas and tomatoes; measure.



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4. Mix flour and a small amount of liquid, using 3 ounces (12 mess kit spoons) flour to each quart (1 No. 56 dipper) liquid measured; stir until smooth.
5. Heat remaining liquid; add flour mixture slowly. Heat to boiling point; boil 2 minutes, stirring constantly.
6. Add peas, tomatoes, green peppers, onions, pimientos, sugar and salt; mix well.
7. Pour melted butter over crumbs.
8. Pour vegetables into baking pans. Sprinkle with buttered crumbs.
9. Bake in moderate oven (375° F.) 20 to 30 minutes.

## NO. 611. CREAMED PEAS

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Peas | 40 pounds* | |
| Salt | | |
| Water, boiling | | |
| Flour, sifted | 6 ounces (½ mess kit cup) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Pepper | | |
| Mustard, dry | | |
| Butter, melted | 8 ounces (¼ No. 56 dipper) | |
| Milk, evaporated | 6—14½-ounce cans | |

*3 No. 10 cans peas may be substituted for the 40 pounds fresh peas.

1. Shell peas; wash in cold water.
2. Barely cover peas with boiling salted water. Heat to boiling point; reduce heat and simmer until tender. Drain and reserve liquid.
3. Mix flour, salt, pepper, mustard and melted butter together. Add a small amount of liquid; stir until smooth.
4. Heat 2 quarts (2 No. 56 dippers) liquid to boiling point. Add flour mixture slowly. Heat to boiling point; boil 2 minutes, stirring constantly.
5. Reduce heat; add milk and simmer about 5 minutes.
6. Add peas and continue simmering until peas are heated through, stirring frequently to prevent scorching.

## NO. 612. HOPPING JOHN

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Peas, blackeyed | 6 pounds | |
| Water, boiling | | |
| Ham bones or rind | | |
| Onions, sliced | 1 pound (1 No. 56 dipper) | |
| Pepper, black | ¼ ounce (1 mess kit spoon) | |
| Rice, uncooked | 6 pounds (3 No. 56 dippers) | |
| Water, boiling | | |

1. Cover peas with boiling water. Add ham bones or rind, onions and pepper.
2. Cover and heat to boiling point; boil 1 hour.
3. Place rice on top of other ingredients. Add enough water to cover rice.
4. Cover and heat to boiling point; reduce heat and simmer, without stirring, about 30 minutes or until rice is tender.



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## NO. 613. POTATOES AU GRATIN

Yield: 100 servings, approximately ⅔ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, white | 40 pounds | |
| Salt | | |
| Water, boiling | | |
| White sauce | 1¼ gallons (5 No. 56 dippers) | |
| Cheese, finely chopped | 1½ pounds (1½ No. 56 dippers) | |
| Mustard, dry | ¼ ounce (1 mess kit spoon) | |
| Butter, melted | 6 ounces (¼ mess kit cup) | |
| Bread crumbs, dry | 1¼ pounds (1¼ No. 56 dippers) | |

1. Wash potatoes thoroughly.
2. Cover potatoes with boiling salted water. Cover and heat to boiling point; reduce heat and simmer 20 to 30 minutes or until tender. Drain and cool. Peel; cut into ¾ inch cubes.
3. Prepare white sauce (recipe No. 497); add cheese and mustard. Stir until cheese is melted.
4. Pour melted butter over crumbs.
5. Arrange alternate layers of potatoes and cheese sauce in well greased baking pans. Cover with buttered crumbs.
6. Bake in moderate oven (375° F.) 10 to 25 minutes.

## NO. 614. POTATOES AU GRATIN WITH CURRY

Reduce cheese to 10 ounces (½ No. 56 dipper) in recipe for potatoes au gratin. Add ¼ ounce (1 mess kit spoon) curry powder to white sauce. Omit crumbs.

## NO. 615. POTATOES BAKED IN MILK

Yield: 100 servings, approximately ⅔ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, white | 45 pounds | |
| Salt | | |
| Water, boiling | | |
| Milk, evaporated | 5—14½ ounce cans | |
| Water (for milk) | 2 quarts (2 No. 56 dippers) | |
| Salt | 3 ounces (6 mess kit spoons) | |

1. Wash potatoes; pare and dice.
2. Cover potatoes with boiling salted water. Cover and heat to boiling point; reduce heat and simmer 20 to 30 minutes or until nearly tender. Drain.
3. Mix milk, water and salt together; add to potatoes and mix well.
4. Place in baking pans. Bake in slow oven (325° F.) until potatoes are tender and milk is absorbed, stirring occasionally.

NOTE. Use water drained from potatoes as the water for diluting the milk.



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## NO. 616. BAKED POTATOES

Yield: 100 servings, one potato each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, white, medium size | 100 potatoes | |
| Beef fat, melted | 1 pound (½ No. 56 dipper) | |

1. Scrub potatoes thoroughly; dry.
2. Brush skins with beef fat to keep them soft.
3. Place in baking pans. Bake in hot oven (450° F.) 1 to 1½ hours or until tender when pierced. Remove from oven.
4. Prick each potato with a fork or break open to allow steam to escape.

NOTE. Potatoes may be cut crosswise and lengthwise on the top. Press both ends until potatoes break open. Place lump of butter and sprinkle paprika in opening in each potato.

## NO. 617. FRENCH BAKED POTATOES

Yield: 100 servings, one potato each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, white, large | 100 potatoes | |
| Salt | | |
| Beef stock | 1 gallon (4 No. 56 dippers) | |
| Beef fat | 2 pounds (1 No. 56 dipper) | |

1. Scrub potatoes; pare and cut into halves lengthwise.
2. Place in well greased baking pans; add salt, stock and fat.
3. Bake in moderate oven (350° F.) about 1 hour without stirring.

## NO. 618. HASHED BROWN POTATOES

Yield: 100 servings, approximately ⅔ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, white, cooked, chopped | 45 pounds | |
| Beef fat, melted | 2 pounds (1 No. 56 dipper) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Pepper | (½ mess kit spoon) | |

1. Place chopped potatoes in baking pans; pour beef fat over potatoes.
2. Sprinkle with salt and pepper.
3. Fry on top of stove or bake in hot oven (450° to 500° F.) 20 to 25 minutes or until brown, stirring occasionally.



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## NO. 619. FRANCONIA POTATOES

Yield: 100 servings, approximately ⅔ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, white | 45 pounds | |
| Salt | | |
| Water, boiling | | |
| Butter, melted | 2 pounds (1 No. 56 dipper) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Pepper | | |

1. Wash potatoes; pare and cut into quarters.
2. Cover potatoes with boiling salted water. Cover and heat to boiling point; reduce heat and simmer 20 to 30 minutes or until tender. Drain.
3. Place in well greased baking pans. Pour melted butter over potatoes; sprinkle with salt and pepper.
4. Bake in hot oven (400° F.) until brown.

## NO. 620. FRENCH FRIED POTATOES

Yield: 100 servings, approximately ⅔ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, white | 50 pounds | |
| Fat (for frying) | | |
| Salt | 3 ounces (6 mess kit spoons) | |

1. Wash potatoes; pare and cut into long narrow strips.
2. Cover with water; allow to stand 30 to 45 minutes. Drain; roll in a cloth to dry.
3. Fry in deep hot fat (350° F.) about 4 to 6 minutes or until brown and tender.
4. Drain on absorbent paper. Sprinkle with salt.

NOTE. Cook potatoes just before serving as they cool very quickly.

## NO. 621. LYONNAISE POTATOES

Yield: 100 servings, approximately ⅔ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, white | 45 pounds | |
| Salt | | |
| Water, boiling | | |
| Onions, chopped | 1 pound (1 No. 56 dipper) | |
| Bacon fat | 2 pounds (1 No. 56 dipper) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Pepper | | |
| Parsley, chopped (optional) | ¼ pound (½ mess kit cup) | |

1. Wash potatoes; pare and cut into ½ inch cubes.
2. Cover potatoes with boiling salted water. Cover and heat to boiling point; reduce heat and simmer 20 minutes or until tender. Drain.



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3. Fry onions in bacon fat until tender but not brown.
4. Combine potatoes, onions, salt and pepper.
5. Place potato mixture in well greased baking pans. Bake in moderate ove (350° F.) until light brown.
6. Place parsley over potatoes just before serving.

## NO. 622. POTATOES IN JACKETS

Yield:

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, white | 40 pounds | |
| Salt | | |
| Water, boiling | | |

1. Wash potatoes thoroughly.
2. Cover potatoes with boiling salted water. Cover and heat to boiling point reduce heat and simmer 20 to 30 minutes or until tender. Drain.
3. Allow potatoes to stand uncovered until steam escapes and potatoes ar dry and mealy.

NOTE. Potatoes may be pared before cooking if desired.

## NO. 623. PARSLEY POTATOES

Mix 12 ounces (½ mess kit cup) melted butter and 4 ounces finely choppe parsley. Pour over peeled potatoes, mixing until each potato is coated wit butter.

## NO. 624. MASHED POTATOES

Yield: 100 servings, approximately ⅔ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, white | 40 pounds | |
| Salt | | |
| Water, boiling | | |
| Milk, evaporated | 6—14½ ounce cans | |
| Water, potato (for milk) | 2½ quarts (2½ No. 56 dippers) | |
| Butter | 6 ounces (¼ mess kit cup) | |
| Salt | | |
| Pepper | | |

1. Wash potatoes; pare.
2. Cover potatoes with boiling salted water. Cover and heat to boiling point reduce heat and simmer 20 to 30 minutes or until tender. Drain.
3. Mash well.
4. Mix milk and potato water; heat.
5. Add milk and butter to potatoes; beat well. Add salt and pepper; mi well.



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## NO. 625. POTATOES O'BRIEN

Yield: 100 servings, approximately ⅔ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, white | 45 pounds | |
| Fat (for frying) | | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Pimientos, chopped* | 1 pound | |
| Peppers, green, chopped | 1 pound (1 No. 56 dipper) | |
| Bacon fat | 8 ounces (¼ No. 56 dipper) | |

*If pimientos are not available increase amount of green peppers to 2 pounds (2 No. 56 dippers).

1. Wash potatoes; pare and cut into ¾ inch cubes.
2. Cover potatoes with cold water; allow to stand 30 to 45 minutes. Drain; roll in a cloth to dry.
3. Fry in deep hot fat (350° F.) about 4 to 6 minutes or until brown and tender.
4. Drain on absorbent paper; sprinkle with salt.
5. Fry pimientos and peppers in bacon fat.
6. Combine potatoes, pimientos and pepper just before serving.

NOTE. Potato cubes, pimientos and peppers may be baked in the oven instead of fried. Place in baking pans in a small amount of bacon fat. Bake in moderate oven (350° F.) turning frequently.

## NO. 626. POTATO PUFF

Yield: 100 servings, approximately ⅔ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Milk, evaporated | 1¼—14½ ounce cans | |
| Water (for milk) | 1 pint (½ No. 56 dipper) | |
| Potatoes, white, mashed | 32 pounds (16 No. 56 dippers) | |
| Egg yolks, beaten | 15 yolks (⅓ No. 56 dipper) | |
| Butter, melted | ¾ pound (½ mess kit cup) | |
| Salt | | |
| Pepper | | |

1. Combine milk, water, potatoes, egg yolks, ¾ of the butter, salt and pepper; mix well.
2. Place potato mixture in well-greased baking pans. Pour remaining butter over top.
3. Bake in moderate oven (375° F.) until light brown.

NOTE. Chopped chives, pimientos or green peppers may be added to the potato mixture.

## NO. 627. SCALLOPED POTATOES

Yield: 100 servings, approximately ⅔ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, white | 30 pounds | |
| White sauce | 2 gallons (8 No. 56 dippers) | |



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1. Wash potatoes; pare. Cut into thin crosswise slices.
2. Prepare thin white sauce (recipe No. 497).
3. Place potatoes in well greased baking pans. Pour white sauce over potatoes.
4. Bake in moderate oven (350° F.) 2 hours or until tender.

NOTE. Potato slices may be simmered 10 minutes to reduce baking time. A few minced onions and additional salt and pepper may be added to the white sauce if desired.

## NO. 628. BAKED SWEET POTATOES

Yield: 100 servings, 1 potato each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, sweet, medium size | 100 potatoes | |
| Beef fat, melted | 8 ounces (¼ No. 56 dipper) | |

1. Scrub potatoes thoroughly; dry.
2. Brush skins with beef fat to keep them soft.
3. Place in baking pans. Bake in hot oven (450° F.) 45 minutes or until tender. Remove from oven.
4. Prick each potato with a fork or break open to allow steam to escape.

## NO. 629. BAKED SWEET POTATOES AND APPLES

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, sweet | 32 pounds | |
| Salt | 2½ ounces (5 mess kit spoons) | |
| Water, boiling | | |
| Sugar, brown | 2½ pounds (2 No. 56 dippers) | |
| Apples, tart, sliced | 8 pounds (8 No. 56 dippers) | |
| Butter | 6 ounces (¼ mess kit cup) | |

1. Wash sweet potatoes; pare and cut into crosswise slices ¼ inch thick.
2. Cover sweet potatoes with boiling salted water. Cover and heat to boiling point; reduce heat and simmer until tender. Drain.
3. Arrange potato slices overlapping one another in well greased baking pans.
4. Sprinkle with salt and ½ the sugar.
5. Cover potato slices with a layer of sliced apples.
6. Sprinkle apples with remaining sugar. Place pieces of butter on top of apples.
7. Bake in moderate oven (350° F.) until apples are tender.

## NO. 630. BAKED SWEET POTATOES WITH APPLES AND MARSHMALLOWS

Add 1 pound marshmallows to recipe for baked sweet potatoes and apples. Cut marshmallows into quarters and place on top of layers of sweet potatoes and apples in baking pans.



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## NO. 631. BAKED SWEET POTATOES AND PINEAPPLE

Substitute 2 No. 2 cans sliced or diced pineapple for apples in recipe for baked sweet potatoes and apples. Reduce brown sugar to 1¼ pounds (1 No. 56 dipper).

## NO. 632. BROWN SWEET POTATOES

Yield: 100 servings, approximately 2 halves per serving.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, sweet | 40 to 50 pounds | |
| Salt | | |
| Water, boiling | | |
| Sugar, brown | 1 pound (1 mess kit cup) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Butter or bacon fat | 1 pound (½ No. 56 dipper) | |

1. Wash sweet potatoes.
2. Cover sweet potatoes with boiling salted water. Cover and heat to boiling; reduce heat and simmer until tender. Drain; cool and peel.
3. Cut potatoes into halves lengthwise or into slices crosswise, ¼ inch thick.
4. Place in baking pans; sprinkle with sugar and salt.
5. Place pieces of butter or pour melted bacon fat over potatoes.
6. Bake in moderate oven (375° F.) about 1 hour or until brown.

## NO. 633. GLAZED SWEET POTATOES

Yield: 100 servings, approximately 4 to 6 slices per serving.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, sweet | 45 pounds | |
| Salt | | |
| Water, boiling | | |
| Sugar, brown | 3½ pounds (3½ mess kit cups) | |
| Water, boiling (for sugar) | 2 quarts (2 No. 56 dippers) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Butter | 8 ounces (¼ No. 56 dipper) | |

1. Wash sweet potatoes.
2. Cover sweet potatoes with boiling salted water. Cover and heat to boiling point; reduce heat and simmer until tender. Drain; cool and peel.
3. Cut potatoes into crosswise slices; place slices in well greased baking pans.
4. Mix sugar and boiling water, stirring only until sugar is dissolved. Heat to boiling point; boil without stirring until a thin sirup is formed.
5. Add salt and butter. Pour sirup over potatoes.
6. Bake in moderate oven (350° F.) 30 minutes.

NOTE. ½ quart (½ No. 56 dipper) corn sirup may be substituted for ½ of the brown sugar in recipe for glazed sweet potatoes. Reduce water to 1 quart (1 No. 56 dipper).



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**NO. 634. MASHED SWEET POTATOES** Yield: 100 servings, approximately ½ cup per servin

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, sweet | 40 pounds | |
| Salt | | |
| Water, boiling | | |
| Milk, evaporated | 3—14½ ounce cans | |
| Water, potato (for milk) | ½ to 1½ pints (⅓ to 1 mess kit cup) | |
| Butter | 8 ounces (¼ No. 56 dipper) | |
| Sugar, granulated | 6 to 8 ounces (¼ to ⅓ mess kit cups) | |
| Salt | 3 to 4 ounces (6 to 8 mess kit spoons) | |
| Pepper | | |

1. Wash sweet potatoes; pare.
2. Cover sweet potatoes with boiling salted water. Cover and heat to boilin point; reduce heat and simmer until tender. Drain.
3. Mash well.
4. Mix milk and potato water; heat.
5. Add milk, butter and sugar to potatoes; beat well. Add salt and pepper mix well.

**NO. 635. BAKED PUMPKIN** Yield: 100 servings, approximately ⅓ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Eggs, beaten | 20 eggs (1 No. 56 dipper) | |
| Sugar, brown | 1½ pounds (1½ mess kit cups) | |
| Mace | ¼ ounce (1 mess kit spoon) | |
| Salt | 1¼ ounces (2½ mess kit spoons) | |
| Pumpkin | 3 No. 10 cans | |
| Butter, melted | 1½ pounds (1 mess kit cup) | |

1. Mix beaten egg, sugar, mace and salt together.
2. Add pumpkin and melted butter; pour into baking pans.
3. Bake in moderate oven (375° F.) about 1 hour.

**NO. 636. HOT SAUERKRAUT** Yield: 100 servings, approximately ⅜ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Sauerkraut | 3 No. 10 cans | |
| Butter, melted | 8 ounces (¼ No. 56 dipper) | |
| Salt | 2 ounces (4 mess kit spoons) | |

1. Heat sauerkraut to boiling point in liquid from the can; reduce heat and simmer about 30 minutes.
2. Drain part of liquid from sauerkraut; add butter and salt.

NOTE. Beef stock may be substituted for sauerkraut liquid in recipe for hot sauerkraut



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## NO. 637. BAKED HUBBARD SQUASH

Yield: 100 servings, approximately 1-3 inch square per serving.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Squash, Hubbard | 40 pounds | |
| Water, boiling | | |
| Butter, melted | 1 ounce (2 mess kit spoons) | |
| Salt | | |
| Pepper | | |

1. Wash squash.
2. Cover squash with boiling water. Cover and heat to boiling point; boil about 10 minutes to soften skin.
3. Cut squash into halves; remove seeds. Cut halves into 3 inch squares.
4. Brush with melted butter. Sprinkle with salt and pepper.
5. Bake in moderate oven (350° F.) 1 hour or until tender.

## NO. 638. BAKED HUBBARD SQUASH AND MOLASSES

Prepare squash as in recipe for baked Hubbard squash. Cover each piece of squash with ½ mess kit spoon molasses before baking. Add salt and pepper. Allow 1½ pints (one mess kit cup) molasses for 100 servings.

## NO. 639. CREOLE SUMMER SQUASH

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Squash, summer | 20 pounds | |
| Salt | | |
| Water, boiling | | |
| Onions, chopped | 3 pounds (3 No. 56 dippers) | |
| Butter or bacon fat | 1 pound (½ No. 56 dipper) | |
| Tomatoes | ½ No. 10 can | |
| Sugar, granulated | 2 ounces (4 mess kit spoons) | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Pepper | | |

1. Wash squash thoroughly; cut into 1 inch cubes.
2. Add boiling salted water. Cover and heat to boiling point; reduce heat and simmer about 6 minutes or until tender. Drain.
3. Fry onions in butter or bacon fat until tender.
4. Add cooked squash, tomatoes, sugar, salt and pepper; mix well.
5. Cover and heat to boiling point; reduce heat and simmer 15 minutes.



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## NO. 640. FRIED SUMMER SQUASH

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Squash, summer, young | 25 pounds | |
| Flour, sifted | 1 pound (1 No. 56 dipper) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Pepper | | |
| Eggs, slightly beaten | 20 eggs (1 No. 56 dipper) | |
| Bread crumbs, dry | 2 pounds (2 No. 56 dippers) | |
| Fat (for frying) | | |

1. Wash squash; slice without paring.
2. Mix flour, salt and pepper. Dip squash in flour mixture.
3. Dip in beaten egg; drain well and dip in bread crumbs.
4. Fry in deep hot fat (350° F.) until tender and golden brown.

NOTE. Eggs and crumbs may be omitted if desired.

## NO. 641. MASHED HUBBARD SQUASH

Yield: 100 servings.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Squash, Hubbard | 40 pounds | |
| Water, boiling | | |
| Butter | 1¼ pounds (¾ mess kit cup) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Pepper | | |
| Sugar, granulated | 2 to 3 ounces (4 to 6 mess kit spoons) | |

1. Cover squash with boiling water. Cover and heat to boiling point; boil 10 minutes to soften skin. Drain.
2. Cut squash into medium sized pieces; pare. Remove seeds.
3. Cover with boiling salted water. Cover and heat to boiling point; reduce heat and simmer until very tender. Drain.
4. Mash squash thoroughly. Add butter, salt, pepper and sugar; beat well.

NOTE. If mixture is too moist, place in well-greased baking pans and bake in moderate oven (350° F.) 30 minutes.

## NO. 642. BAKED TOMATOES

Yield: 100 servings.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Tomatoes | 3 to 4 No. 10 cans | |
| Bread, cubed | 2 pounds (4 No. 56 dippers) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Pepper | | |
| Sugar, granulated | 8 ounces (¼ No. 56 dipper) | |
| Butter | 1 pound (½ No. 56 dipper) | |

1. Heat tomatoes in the liquid from the can.
2. Combine tomatoes, bread, salt, pepper and sugar. Place in baking pans; place small pieces of butter on top of tomatoes.
3. Bake in moderate oven (375° F.) 30 to 45 minutes.



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## NO. 643. BAKED, STUFFED TOMATOES

Yield: 100 servings, one tomato each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Tomatoes | 100 tomatoes | |
| Peppers, green, chopped | 1 pound (1 No. 56 dipper) | |
| Onions, chopped | 8 ounces (½ No. 56 dipper) | |
| Parsley, chopped | 1½ ounces (8 mess kit spoons) | |
| Bacon, diced | 2 pounds | |
| Butter, melted | 1 pound (½ No. 56 dipper) | |
| Bread crumbs, moist | 3 pounds (6 No. 56 dippers) | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Pepper | (⅓ mess kit spoon) | |

1. Wash tomatoes. Cut piece from top of each tomato; scoop out pulp.
2. Fry green peppers, onions, parsley and bacon together.
3. Pour butter over crumbs; combine crumbs, green pepper and bacon mixture, salt, pepper and tomato pulp. Mix well.
4. Fill tomatoes with mixture.
5. Bake in moderate oven (350° F.) about 20 to 30 minutes or until tender but not soft.

## NO. 644. GRILLED TOMATOES

Yield: 100 servings, two halves per serving.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Tomatoes | 100 tomatoes | |
| Butter, melted | 2 pounds (1 No. 56 dipper) | |
| *or* | | |
| French dressing | 1 quart (1 No. 56 dipper) | |
| Salt | | |
| Pepper | | |

1. Wash tomatoes; cut into halves.
2. Place in well greased baking pans. Brush with melted butter or French dressing (recipe No. 474). Sprinkle with salt and pepper.
3. Bake in moderate oven (350° F.) about 20 minutes or until thoroughly heated but not soft.

NOTE. Dry bread crumbs may be sprinkled over tomatoes before baking.

## NO. 645. SCALLOPED TOMATOES

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Tomatoes* | 4 No. 10 cans | |
| Sugar, granulated | 6 ounces (¼ mess kit cup) | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Pepper | | |
| Flour, sifted | 6 ounces (½ mess kit cup) | |
| Onions, chopped | 4 ounces (¼ No. 56 dipper) | |
| Bread, chopped | 3 pounds (6 No. 56 dippers) | |
| Butter, melted | 1 pound (½ No. 56 dipper) | |

*30 pounds cooked fresh tomatoes may be substituted for the 4 No. 10 cans tomatoes.



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1. Combine tomatoes, sugar, salt, pepper, flour and onions; mix well.
2. Pour melted butter over crumbs.
3. Arrange alternate layers of tomato mixture and crumbs in well greased baking pans, finishing with crumbs.
4. Bake in moderate oven (375° F.) 30 to 40 minutes.

**NO. 646. STEWED TOMATOES**

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Tomatoes | 4 No. 10 cans | |
| Onions, chopped | 8 pounds (8 No. 56 dippers) | |
| Sugar, granulated | 8 ounces (¼ No. 56 dipper) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Pepper | | |
| Bread, cubed, dry | 5 pounds (5 No. 56 dippers) | |
| Butter | 12 ounces (½ mess kit cup) | |

1. Combine tomatoes, onions, sugar, salt, pepper, bread cubes and butter; Mix well.
2. Heat to boiling point; reduce heat and simmer 10 minutes.

**NO. 647. STEWED TOMATOES AND ONIONS**

Reduce tomatoes to 2 No. 10 cans and increase onions to 12 pounds (12 No. 56 dippers) in recipe for stewed tomatoes. Peel onions; cut into halves or quarters. Cover with boiling salted water. Heat to boiling point; reduce heat and simmer until tender. Drain. Combine tomatoes, onions and remaining ingredients.

**NO. 648. STEWED TOMATOES AND CELERY**

Reduce tomatoes to 2 No. 10 cans in recipe for stewed tomatoes. Substitute 8 pounds (8 No. 56 dippers) diced celery for the onions. Cover celery with boiling salted water. Heat to boiling point; reduce heat and simmer until tender. Drain. Combine tomatoes, celery and remaining ingredients.

**NO. 649. STEWED TOMATOES AND CORN**

Reduce tomatoes to 2 No. 10 cans in recipe for stewed tomatoes. Heat 1 No. 10 can corn in liquid from the can; drain. Combine tomatoes, corn and remaining ingredients.

**NO. 650. BOILED TURNIPS AND SALT PORK**

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Turnips | 25 pounds | |
| Pork, salt, cut in chunks | 5 pounds | |
| Salt | | |
| Water, boiling | | |
| Salt | | |
| Pepper | | |



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. Wash turnips; pare and slice. Add salt pork.
. Cover with boiling salted water. Heat to boiling point; reduce heat and simmer, uncovered, until turnips are tender. Drain.
. Add salt and pepper.

**IO. 651. MASHED TURNIPS** Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| urnips, white or rutabagas | 25 pounds | |
| alt | | |
| Vater, boiling | | |
| Iilk, evaporated | 1 — 14½-ounce cans | |
| Vater (for milk) | 1 pint (½ No. 56 dipper) | |
| utter | 4 ounces (8 mess kit spoons) | |
| alt | 2 ounces (4 mess kit spoons) | |
| epper | (½ mess kit spoon) | |

. Wash turnips or rutabagas; pare and slice.
. Add boiling salted water to turnips. Heat to boiling point; reduce heat and simmer, uncovered, about 40 minutes or until tender. Drain.
. Mash well.
. Mix milk and water; heat.
. Add milk and butter to turnips or rutabagas; beat well. Add salt and pepper.

**IO. 652. BUTTERED MIXED VEGETABLES** Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| egetables, mixed | 3 to 4 No. 10 cans | |
| utter | 1 pound (½ No. 56 dipper) | |
| alt | ½ ounce (1 mess kit spoon) | |
| epper | | |

. Drain liquid from vegetables.
. Combine vegetables, butter, salt, pepper and 1½ quarts (1½ No. 56 dippers) liquid; mix well.
Heat to boiling point; reduce heat and simmer about 15 minutes or until heated through, stirring frequently.

NOTE. Use remaining vegetable liquid in soups.



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## NO. 653. CREAMED VEGETABLES

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Peas | 1 No. 10 can | |
| Corn, kernel | 1 No. 10 can | |
| Beans, green | ⅓ No. 10 can | |
| Onions, chopped | 3 ounces (¼ mess kit cup) | |
| Butter or bacon fat | 3 ounces (6 mess kit spoons) | |
| White sauce | 5⅓ quarts (5⅓ No. 56 dippers) | |
| Celery, cooked, diced | 3¼ pounds (3¼ No. 56 dippers) | |
| Carrots, cooked, diced | 2¾ pounds (2 No. 56 dippers) | |
| Salt | | |
| Pepper | | |

1. Mix peas, corn and beans together; heat. Drain.
2. Fry onions in butter or bacon fat.
3. Prepare white sauce (recipe No. 497) using liquid from canned vegetables
4. Combine all vegetables; add salt and pepper. Pour white sauce over vegetables just before serving.

NOTE. Use any remaining vegetable liquid in soups.

## NO. 654. VEGETABLE PIE

Yield: 100 servings, approximately ¾ cup vegetable and 1 biscuit per serving

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Carrots, cooked diced | 6 pounds (4½ No. 56 dippers) | |
| Potatoes, cooked, diced | 9 pounds (5½ No. 56 dippers) | |
| Celery, cooked, diced | 5 pounds (5 No. 56 dippers) | |
| Peas | 1 No. 10 can | |
| Meat stock | 1¼ gallons (5 No. 56 dippers) | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Sugar, granulated | | |
| Tomatoes | 1⅓ No. 10 cans | |
| Onions, chopped | 1 pound (1 No. 56 dipper) | |
| Butter or beef fat | 2½ pounds (1¼ No. 56 dippers) | |
| Flour, sifted | 4½ pounds (4½ No. 56 dippers) | |
| Baking powder | 4 ounces (¼ mess kit cup) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Shortening | 1 pound (½ No. 56 dipper) | |
| Milk, evaporated | 1½ — 14½-ounce cans | |
| Water (for milk) | 1¼ pints (¾ No. 56 dipper) | |

1. Drain cooked carrots, potatoes and celery.
2. Drain peas. Mix peas, meat stock, salt, sugar and tomatoes together; heat
3. Fry onions in butter or beef fat; add ½ pound (½ No. 56 dipper) flour slowly; mix well. Add to tomato mixture. Heat to boiling point boil 2 minutes or until thick, stirring constantly.
4. Combine all vegetables. Place in well greased baking pans.
5. Sift remaining flour, baking powder and salt together for biscuit dough
6. Add shortening; mix well.



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7. Mix milk and water; add gradually to flour mixture, mixing until soft dough is formed.
8. Place dough on floured board; roll ½ inch thick. Cut into biscuits 2 inches in diameter.
9. Heat vegetables slowly in moderate oven (350° F.).
10. Place biscuits on top of vegetables and bake in hot oven (425° F.) until biscuits are done.

NOTE. Use vegetable liquids in soups.

## NO. 655. VEGETABLE STEW

Yield: 100 servings, approximately ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Carrots, cooked, diced | 3¾ pounds (2¾ No. 56 dippers) | |
| Potatoes, cooked, diced | 3¾ pounds (2¼ No. 56 dippers) | |
| Celery, cooked, diced | 3 pounds (3 No. 56 dippers) | |
| Beans, wax | 1 No. 10 can | |
| Peas | 1 No. 10 can | |
| Flour, sifted | 6 ounces (½ mess kit cup) | |
| Sugar, granulated | 3 ounces (6 mess kit spoons) | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Pepper | (¼ mess kit spoon) | |
| Tomatoes | 1 No. 10 can | |
| Butter or bacon fat | 12 ounces (½ mess kit cup) | |

1. Drain cooked carrots, potatoes and celery.
2. Mix beans and peas; heat. Drain.
3. Combine flour, sugar, salt, pepper and tomatoes; mix well. Heat.
4. Combine all vegetables; add butter or bacon fat. Heat thoroughly.

NOTE. Use vegetable liquids in soups.



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SECTION XIX

# MISCELLANEOUS

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## SECTION XIX

## MISCELLANEOUS

**29. USES FOR STALE BREAD. a. Toast.** Use bread that is at least a day old. Cut slices ¼ to ½ inch thick. Heat bread quickly until brown for soft toast; slowly for crisp toast. Serve hot.

**b. Melba toast.** Slice bread very thin. Bake in slow oven (300° F.) about 20 minutes or until brown. Serve unbuttered with soup.

**c. Oven toast.** Butter slices of bread. Bake in slow oven (300° F.) until brown.

**d. Milk toast.** Heat milk; add butter and salt. Pour over slices of toast just before serving.

**e. Cinnamon toast.** Butter toast; sprinkle with mixture of sugar and cinnamon. Heat in slow oven (300° F.) until sugar melts.

**f. Croutons.** Cut stale bread into cubes. Fry in fat until brown, turning frequently, or fry in deep hot fat. Bread may also be buttered, cut into cubes and baked in a slow oven (300° F.) until brown. Use in soups or on top of creamed dishes.

**g. Bread crumbs.** Rub slices of soft bread together to break into crumbs. Roll, grind or grate dry bread into crumbs. Use soft crumbs in scalloped potatoes; dry crumbs for covering foods to be fried.

**30. APPETIZERS. a.** An appetizer is a food served to stimulate the appetite. An appetizer is very light, looks attractive and tempts the eater to want more food. The most commonly served appetizers are relishes such as celery, young onions, olives, pickles and radishes. Raw vegetables such as carrot strips, flowerlets of cauliflower, green pepper rings and watercress may also be used. They must be clean, cold and crisp.

**b.** Fruit cocktail may be any one fruit or a mixture of fruits. Slices of cantaloupe, watermelon balls, whole strawberries, pineapple wedges, orange sections and grapefruit halves are the most common fruits served. Sweeten fresh fruits; chill before serving. Chill canned fruits thoroughly. The sirup from canned fruits may be combined with lemon juice and water and served as an appetizer in summer.

**c.** Juices from canned vegetables may be used as appetizers. Add seasonings and chill before serving. The flavor of tomato juice may be varied by adding salt, lemon juice, Worcestershire sauce and onion juice.

**31. DEHYDRATED FOODS. a.** See War Department Technical Manual TM 10-406 for directions on the preparation of dehydrated foods.

**b. Powdered eggs.** (1) Powdered eggs are prepared by removing the eggs



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from the shell and drying the eggs by the spray method. By the newer methods of dehydration egg yolks and whites are dried separately and then combined. Reconstituted powdered eggs have approximately the same food value as fresh eggs.

(2) *Egg conversion table.*

| Fresh Eggs | Powdered whole eggs | | Water Measure No. 56 dippers |
|---|---|---|---|
| | Measure No. 56 dippers | Weight | |
| 1 dozen | ⅓ | 5⅓ ounces | ⅓ |
| 2 dozen | ⅔ | 10⅔ ounces | ⅔ |
| 3 dozen | 1 | 1 pound | 1 |
| 4 dozen | 1⅓ | 1⅓ pounds | 1⅓ |
| 8 dozen | 2⅔ | 2⅔ pounds | 2⅔ |
| 12 dozen | 4 | 4 pounds | 4 |
| 24 dozen | 8 | 8 pounds | 8 |

(3) *Reconstituting powdered eggs.* Stir powdered eggs to remove lumps. Add measured water slowly, stirring until a smooth mixture is obtained. If possible refrigerate reconstituted eggs for several hours. Any remaining lumps can easily be removed by beating the cold eggs. If means of refrigeration are not available, use reconstituted eggs within 10 to 15 minutes after mixing powder with water. In preparing cooked foods powdered eggs may be added to other dry ingredients without first being reconstituted. Combine thoroughly before adding liquids.

**c. Powdered milk.** (1) Powdered milk is fresh milk dried by the spray or roller process. A solution can easily be made of powdered milk and cold water. Warm water is better for rolled processed milk.

(2) *Milk conversion table.*

| Fresh liquid milk | Evaporated milk | Water | Powdered whole milk | Water |
|---|---|---|---|---|
| 1 quart | 1—14½-ounce can | ½ No. 56 dipper | ¼ No. 56 dipper (¼ lb.) | 1 No. 56 dipper |
| 1 gallon | 4—14½-ounce cans | 2 No. 56 dippers | 1 No. 56 dipper (1 lb.) | 4 No. 56 dippers |
| 5 gallons | 2¼ gallons (2—8-lb. cans) | 6 No. 55 dippers | 5 No. 56 dippers (5 lb.) | 11½ No. 55 dippers |
| 10 gallons | 5 gallons (5—8-lb. cans) | 11½ No. 55 dippers | 10 No. 56 dippers (10 lb.) | 23 No. 55 dippers |

(3) *Reconstituting powdered milk.* Sprinkle the powdered milk on top of the water; mix vigorously with a wire whisk. Scrape the caked powder from the whisk occasionally. If a mechanical mixer is available, add the powdered milk gradually to the water in the mixing bowl and mix at low speed. Continue mixing until powder is completely dissolved and the chalky flavor is lost. When in complete solution the milk will have the flavor and appearance of fresh milk. Handle reconstituted powdered milk in the same manner as fresh milk. Keep it cold. The flavor is improved by refrigerating for a few hours.



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## NO. 656. MOCK MAPLE SIRUP

Yield: 1 gallon.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| ıgar, brown | 6 pounds (4½ No. 56 dippers) | |
| 'ater, boiling | 2½ quarts (2½ No. 56 dippers) | |
| anilla | | |

Add sugar to boiling water; stir until sugar is dissolved.

Heat to boiling point; boil 10 minutes or until a thin sirup is formed, without stirring. Remove from heat.

Add vanilla; cool.

## NO. 657. PLAIN SIRUP

Yield: One gallon.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| ıgar, granulated | 6 pounds (3 No. 56 dippers) | |
| 'ater | 2 quarts (2 No. 56 dippers) | |
| ılt | (⅓ mess kit spoon) | |
| orn sirup | 1 pint (½ No. 56 dipper) | |

Mix sugar, water, salt and corn sirup together.

Heat to boiling point; reduce heat and simmer about 10 minutes or until thin sirup is formed. Cool; cover and store until needed.

## NO. 658. MAPLE SIRUP

dd 2⅔ mess kit spoons maple flavoring to recipe for plain sirup after it removed from the heat.



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- And biscuit rolls (beef, lamb, pork, veal, or smoked ham) ... 32
- And cheese, jellied (ham, lamb, pork, or veal) ... 3




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| | Paragraph | Recipe |
|---|---|---|
| Bacon: | | |
| And vegetables, simmered | | 259 |
| Fried | | 255 |
| Griddle broiled | | 256 |
| Omelet | | 149 |
| Oven broiled | | 257 |
| Simmered | | 258 |
| Balls: | | |
| Braised (beef, lamb, or veal) | | 282 |
| Combination (beef, lamb, pork, or veal) | | 284 |
| Swedish | | 287 |
| With rice | | 286 |
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| Beef, corned: | | |
| And cabbage | | 264 |
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| And scrambled eggs | | 339 |
| Breaded | | 338 |
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| Spiced pot roast | | 239 |
| With vegetables | | 238 |
| Yankee pot roast | | 241 |
| Burgers (beef, lamb, or veal): | | |
| Baked | | 270 |
| Braised | | 271 |
| Griddle broiled (beef or lamb) | | 272 |
| Salisbury steak | | 275 |
| With barbecue or tomato sauce | | 273 |
| Cabbage rolls | | 276 |
| Cheeseburgers | | 274 |
| Chicken: | | |
| a la king | | 382 |
| And eggs, creamed | | 384 |
| And ham, creamed | | 383 |
| And noodles, baked | | 370 |
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| Braised | | 371 |
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| Braised with vegetables | | 373 |
| Country style (southern fried) | | 377 |
| Creamed | | 381 |
| Fricassee | | 380 |
| Fried (Maryland style) | | 376 |
| Fried in deep fat | | 379 |
| Oven fried | | 378 |
| Pie with biscuits or biscuit crust | | 386 |
| Pie with mashed potato crust | | 387 |
| Pie with pie crust | | 388 |
| Roast | | 362 |
| Simmered with vegetables | | 375 |
| Stew | | 385 |
| Stew with barley or rice | | 389 |
| Stew with dumplings or noodles | | 390 |
| Tamales | | 391 |
| Chili con carne (beef, lamb, pork, or veal) | | 321 |
| Chops (pork or lamb): | | |
| Braised | | 244 |




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| | Paragraph | Recipe |
|---|---|---|
| Braised with barbecue or tomato sauce | | 25[illegible] |
| Breaded | | 25[illegible] |
| Breaded with barbecue or tomato sauce | | 25[illegible] |
| Country style | | 24[illegible] |
| Fried | | 25[illegible] |
| Griddle broiled | | 25[illegible] |
| Pork with stuffing | | 25[illegible] |
| Chop suey (beef, lamb, pork, veal, or smoked ham) | | 318 |
| Chow mein | | 319 |
| Corned beef. (*See* Beef, corned.) | | 265 |
| Croquettes: | | |
| Beef | | 183 |
| Chicken or turkey | | 186 |
| Ham | | 188 |
| Lamb or veal | | 189 |
| Loaf, beef, lamb or veal | | 294 |
| Loaf, chicken or turkey | | 187 |
| Creamed (beef, lamb, veal, or ham) | | 299 |
| Curry (beef, lamb, pork, or ham) | | 304 |
| Cutlets (veal): | | |
| Braised | | 244 |
| Braised with barbecue or tomato sauce | | 245 |
| Breaded | | 250 |
| Breaded with barbecue or tomato sauce | | 251 |
| Country style | | 246 |
| Fried | | 253 |
| Griddle broiled | | 252 |
| Diced in gravy | | 300 |
| Dried beef. (*See* Beef, dried.) | | |
| Duck, roast | | 365 |
| Frankfurters in blankets | | 334 |
| Fricassee (beef, lamb, pork, or veal) | | 315 |
| General | 19 | |
| Goulash (beef, lamb, or veal) | | 316 |
| Goulash with rice | | 317 |
| Ham: | | |
| And apples, scalloped | | 297 |
| Apples and sweet potatoes, scalloped | | 298 |
| And corn, scalloped | | 255 |
| And cornbread shortcake | | 302 |
| And Lima bean scallop | | 296 |
| And meat in acorn squash | | 332 |
| And meat loaf | | 290 |
| Baked | | 227 |
| Baked with barbecue or tomato sauce | | 228 |
| Creamed | | 299 |
| Croquettes | | 294 |
| Curry | | 304 |
| Fritters | | 180 |
| Omelet | | 148 |
| Slices and potatoes, scalloped | | 234 |
| Slices, baked | | 230 |
| Slices, fried | | 231 |
| Slices, griddle broiled | | 232 |
| Slices, smothered | | 233 |
| Stew | | 305 |
| Stock | | 520 |
| Hash: | | |
| Baked (beef, corned beef, lamb, pork, veal, or ham) | | 322 |
| Baked, and eggs | | 324 |
| Soft (beef, corned beef, lamb, pork, veal, or ham) | | 325 |
| With sauce (all except ham) | | 323 |
| Heart: | | |
| Country style (pork or veal) | | 342 |




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| | Paragraph | Recipe |
|---|---|---|
| Stuffed and braised (beef) | | 340 |
| Stuffed with barbecue or tomato sauce | | 341 |
| Kidney: | | |
| And beef pie | | 344 |
| Braised | | 343 |
| Liver: | | |
| And pork dumplings and sauerkraut | | 353 |
| And pork loaf | | 354 |
| And pork loaf with tomato sauce | | 355 |
| Braised (beef, lamb, pork, or veal) | | 345 |
| Chop suey | | 351 |
| Chow mein | | 352 |
| Fried (beef, lamb, or pork) | | 346 |
| Fried in deep fat | | 349 |
| Fried with bacon | | 247 |
| Fried with onions | | 348 |
| Griddle broiled (lamb or veal) | | 350 |
| Loaf: | | |
| Beef or lamb | | 288 |
| Ham and other meat | | 290 |
| Pork and other meat | | 289 |
| Quick pork | | 293 |
| Veal and pork | | 291 |
| With barbecue or tomato sauce, tomato or spiced tomato gravy | | 292 |
| Patties: | | |
| Baked | | 280 |
| Braised (beef, lamb, pork, sausage, ham, or veal) | | 281 |
| Cabbage rolls | | 276 |
| Griddle broiled (beef, lamb, or sausage) | | 278 |
| Griddle broiled with barbecue sauce or catsup | | 279 |
| Peppers, stuffed (beef, lamb, pork, veal, or ham) | | 326 |
| Pie with biscuit, potato or pie crust | | 307 |
| Pig ends with sauerkraut and dumplings | | 337 |
| Pork hocks: | | |
| Simmered | | 267 |
| Simmered with horseradish sauce or sauerkraut | | 268 |
| Simmered with vegetables | | 269 |
| Pot roast: | | |
| Sour | | 240 |
| Spiced | | 239 |
| Yankee | | 241 |
| Roast (beef, lamb, pork, or veal) | | 222 |
| Beef with Yorkshire pudding | | 224 |
| Lamb, spiced | | 226 |
| With dressing | | 223 |
| Sausage: | | |
| Pork, fried | | 328 |
| Pork, griddle broiled | | 329 |
| Pork in acorn squash | | 331 |
| Pork, links (pigs) in blankets | | 333 |
| Pork, links and sauerkraut pie | | 336 |
| Pork, oven cooked | | 330 |
| Pork, patties | | 280 |
| Vienna, in blankets | | 335 |
| Simmered (beef, corned beef, pork hocks, ham shanks) | | 260 |
| With horseradish sauce or sauerkraut | | 261 |
| With vegetables | | 262 |
| Spareribs: | | |
| Braised | | 242 |
| Braised with barbecue sauce or sauerkraut | | 243 |
| Simmered | | 267 |
| Simmered with horseradish sauce or sauerkraut | | 268 |
| Simmered with vegetables | | 269 |
| Steaks (beef): | | |
| Braised | | 244 |




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| | Paragraph | Recipe |
|---|---|---|
| Braised with barbecue sauce or tomato sauce | | 245 |
| Country style | | 246 |
| Fried | | 253 |
| Griddle broiled | | 252 |
| Smothered with onions | | 247 |
| Swiss and Spanish | | 248 |
| Stew (beef, lamb, pork, veal, or smoked ham) | | 305 |
| el rancho | | 313 |
| Goulash (beef, lamb, or veal) | | 316 |
| Goulash with rice | | 317 |
| Irish (beef, lamb, or veal) | | 306 |
| Ragout | | 308 |
| Spanish | | 310 |
| Spiced | | 312 |
| Turkish | | 311 |
| With barley, rice, cheese, dumplings, or noodles | | 309 |
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| And luncheon meat, creamed | | 357 |
| Creamed | | 356 |
| Tamale loaf | | 295 |
| Tamales. (*See* chicken.) | | |
| Tongue: | | |
| a la Maryland | | 359 |
| Simmered | | 358 |
| Sliced, cold | | 360 |
| With horseradish sauce | | 361 |
| Turkey: | | |
| a la king | | 382 |
| And veal tamales | | 392 |
| Braised | | 371 |
| Braised with dressing | | 372 |
| Braised with vegetables | | 373 |
| Creamed | | 381 |
| Creamed with ham | | 383 |
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| Minestrone soup | | 528 |
| Mint sauce | | 506 |
| Miscellaneous desserts | 12 | |
| Mocha butter frosting | | 94 |
| Molasses crumb cookies | | 86 |
| Muffins: | | |
| Blueberry | | 35 |
| Bran | | 38 |
| Plain | | 34 |
| Raisin, nut or date | | 36 |
| Spice | | 37 |
| Mustard: | | |
| Cream salad dressing | | 467 |
| French salad dressing | | 478 |


## N


| | | |
|---|---|---|
| Navy bean soup | | 531 |
| Noodles: | | |
| And buttered crumbs | | 216 |




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| | Paragraph | Recipe |
|---|---|---|
| And mackerel, baked | | 168 |
| And salmon, baked | | 168 |
| And tuna fish, baked | | 167 |
| Fried | | 217 |
| Scalloped with cheese, tomatoes, and bacon | | 218 |
| Use in meal | 18 | |
| Nut: | | |
| Brownies | | 84 |
| Chocolate cookies | | 76 |
| Topping, toasted | | 106 |
| Nutmeg sauce | | 490 |


## O


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| Oatmeal: | | |
| Cereal | 11 | |
| Cookies | | 87 |
| Fritters | | 181 |
| Omelet: | | |
| Bacon | | 149 |
| Cheese | | 147 |
| Ham | | 148 |
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| French fried | | 603 |
| Fried | | 602 |
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| Butter frosting | | 95 |
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| Charlotte | | 130 |
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| Perfection salad | | 446 |
| Oysters: | | |
| Scalloped | | 163 |
| Scalloped, baked | | 164 |
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## P


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| Parsley: | | |
| Potatoes | | 623 |
| Sauce | | 493 |
| Parsnips: | | |
| Fried | | 608 |
| Savory creamed | | 609 |
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| Peaches | 16 | |
| Baked | | 197 |
| Dried, stewed | | 203 |
| Fritters | | 172 |
| Pie (canned peaches) | | 408 |
| Pie (dried peaches) | | 416 |




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| | Paragraph | Recipe |
|---|---|---|
| Upside down cake | | 64 |
| Peanut butter: | | |
| Frosting | | 96 |
| Salad dressing | | 461 |
| Peanut cookies | | 78 |
| Pears | 16 | |
| Baked | | 197 |
| Peas: | | |
| And celery soup | | 533 |
| And shrimp, creamed | | 166 |
| Baked | | 610 |
| Creamed | | 611 |
| Hopping John | | 612 |
| Soup, cream | | 537 |
| Peppers, green: | | |
| And potato croquettes | | 192 |
| Stuffed | | 326 |
| Picallili relish | | 433 |
| Pickle: | | |
| Mayonnaise | | 468 |
| Salad dressing | | 479 |
| Pie: | | |
| Apple (canned apples) | | 405 |
| Apple (dried apples) | | 414 |
| Apple (fresh apples) | | 404 |
| Apricot (dried apricots) | | 415 |
| Apricot (canned apricots) | | 406 |
| Banana cream | | 398 |
| Carrot | | 413 |
| Cherry | | 407 |
| Chocolate cream | | 399 |
| Cobblers | | 395 |
| Cream | | 397 |
| Crust (one crust) | | 394 |
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| Mincemeat | | 412 |
| Pastry | 20 | |
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| Peach (dried) | | 416 |
| Pineapple | | 409 |
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| Raisin | | 410 |
| Rhubarb | | 411 |
| Turnovers | | 396 |
| Pineapple | 16 | |
| And cheese salad | | 447 |
| Cream pie | | 401 |
| Fritters | | 171 |
| Gelatin | | 129 |
| Mayonnaise | | 473 |
| Pie | | 409 |
| Rice cream | | 117 |
| Upside down cake | | 65 |
| Sponge | | 131 |
| Plain cake | | 45 |
| Plums | 16 | |
| Popovers | | 43 |




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| | Paragraph | Recipe |
|---|---|---|
| Pork. (*See* Meat.) | | |
| Potatoes: | | |
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| Au gratin | | 613 |
| Baked | | 616 |
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| Mashed | | 624 |
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| Parsley | | 623 |
| Puff | | 626 |
| Salad No. I | | 434 |
| Salad No. II | | 435 |
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| Scalloped | | 627 |
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| Sweet, and apples, baked | | 629 |
| Sweet, and pineapple, baked | | 631 |
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| Sweet, baked | | 628 |
| Sweet, brown | | 632 |
| Sweet, glazed | | 633 |
| Sweet, mashed | | 634 |

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|---|---|---|
| Raisin: | | |
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| Cake, old fashioned | | 70 |
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| Use in meal | 18 | |
| Rolls: | | |
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| Fruit | | 115 |




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| | Paragraph | Recipe |
|---|---|---|
| Parker house | | 19 |
| Plain | | 17 |
| Roquefort salad dressing | | 488 |
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# S


| | Paragraph | Recipe |
|---|---|---|
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| Catsup | | 475 |
| Cheese and egg | | 476 |
| Cole slaw | | 460 |
| Cooked | | 459 |
| Cream | | 464 |
| French No. I | | 474 |
| French No. II | | 482 |
| Ham | | 465 |
| Horseradish | | 472 |
| Marmalade | | 466 |
| Mayonnaise | | 463 |
| Mixed pickles | | 479 |
| Mustard cream | | 467 |
| Mustard French | | 483 |
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| Pickle mayonnaise | | 468 |
| Pineapple mayonnaise | | 473 |
| Roquefort | | 488 |
| Russian | | 469 |
| Savory | | 462 |
| Sour milk | | 484 |
| Special green | | 485 |
| Special mayonnaise | | 471 |
| Vinaigrette | | 481 |
| Salad ingredients | 22 | |
| Salads: | | |
| Bean, string, beet and pea | | 418 |
| Beet and horseradish | | 419 |
| Cabbage, apple and pineapple | | 420 |
| Cabbage, apple and raisin | | 421 |
| Cabbage and chipped beef | | 422 |
| Cabbage and green pepper | | 423 |
| Chicken or turkey | | 451 |
| Cherries, red, spiced, jellied | | 448 |
| Club | | 424 |
| Cole slaw, old fashioned | | 427 |
| Cole slaw with bacon | | 428 |
| Cucumber and onion | | 425 |
| Fruit | | 442 |
| Fruit and garden green | | 443 |
| Grapefruit, apple and banana | | 444 |
| Green | | 430 |
| Lettuce and mixed green | | 431 |
| Lettuce and tomato | | 432 |
| Macaroni | | 450 |
| Meat | | 452 |
| Orange, apple and celery | | 445 |
| Orange perfection | | 446 |
| Picallili relish | | 433 |
| Pineapple and cheese | | 447 |
| Potato No. I | | 434 |
| Potato No. II | | 435 |
| Potato, hot | | 436 |
| Salmon and celery | | 453 |
| Salmon or tuna fish | | 454 |




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| | Paragraph | Recipe |
|---|---|---|
| Shrimp and celery | | 455 |
| Shrimp and macaroni or spaghetti | | 456 |
| Tomato aspic | | 438 |
| Tomato, jellied | | 437 |
| Tuna fish and celery | | 458 |
| Tuna fish, spring | | 457 |
| Vegetable, cooked | | 440 |
| Vegetable and egg, jellied | | 441 |
| Vegetable, raw, chopped | | 439 |
| Waldorf | | 449 |
| **lmon:** | | |
| And celery salad | | 453 |
| And noodles, baked | | 168 |
| Cakes | | 160 |
| Hash, baked | | 158 |
| Loaf | | 162 |
| Salad | | 453 |
| Sauce | | 509 |
| Scalloped | | 165 |
| **ındwiches:** | | |
| Apple butter | 24 | |
| Apple butter and cottage or cream cheese | 24 | |
| Bacon and baked beans | 24 | |
| Bacon and peanut butter | 24 | |
| Bean rarebit | 24 | |
| Beans, baked | 24 | |
| Beans, baked and celery | 24 | |
| Beef, dried and cheese | 24 | |
| Beef, roast, sliced | 24 | |
| Bologna and cheese | 24 | |
| Carrot and celery | 24 | |
| Carrot and raisin | 24 | |
| Cheese and bacon | 24 | |
| Cheese and mustard | 24 | |
| Cheese and peanut butter | 24 | |
| Cottage cheese and carrot | 24 | |
| Cottage cheese and pineapple | 24 | |
| Date and nut | 24 | |
| Egg | 24 | |
| Egg, Denver | 24 | |
| Ham, chopped | 24 | |
| Ham, deviled | 24 | |
| Ham, sliced | 24 | |
| Jam | 24 | |
| Jam and cream cheese or peanut butter | 24 | |
| Jelly | 24 | |
| Jelly and cream cheese or peanut butter | 24 | |
| Meat, chopped | 24 | |
| Meat, deviled | 24 | |
| Nuts and raisins | 24 | |
| Preparation | 24 | |
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| Suggestions for making | 24 | |
| **auces:** | | |
| Apricot | | 485 |
| Barbecue | | 500 |
| Brown gravy | | 511 |
| Brown onion gravy | | 514 |
| Cheese | | 496 |
| Cherry | | 486 |
| Chocolate | | 487 |
| Cream gravy | | 516 |
| Cream onion gravy | | 517 |
| Creole or Spanish | | 501 |




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| | Paragraph | Rec |
|---|---|---|
| Creole with bacon | | 50 |
| Creole with celery | | 50 |
| Creole with pimientos | | 50 |
| Drawn butter sauce | | 49 |
| Egg | | 49 |
| Giblet gravy | | 51 |
| Hard | | 48 |
| Hollandaise | | 49 |
| Lemon | | 48 |
| Lemon butter | | 49 |
| Mint | | 50 |
| Mustard | | 49 |
| Natural pan gravy | | 51 |
| Nutmeg | | 48 |
| Parsley | | 49 |
| Preparation | 25 | |
| Raisin | | 50 |
| Salmon | | 50 |
| Savory butter | | 49 |
| Spiced tomato gravy | | 51 |
| Tartar | | 51 |
| Tomato | | 508 |
| Tomato gravy | | 51 |
| White | | 49 |
| Sauerkraut, hot | | 65 |
| Sausage. (*See* Meat.) | | |
| Savory butter sauce | | 49 |
| Scotch broth | | 52 |
| Sea foam frosting | | 10 |
| Shortcake biscuits | | 30 |
| Shrimp: | | |
| And celery salad | | 455 |
| And macaroni or spaghetti salad | | 456 |
| And peas, creamed | | 166 |
| Sirup, mock maple | | 656 |
| Soups | 26 | |
| Bean, Army | | 530 |
| Bean chowder | | 542 |
| Bean, Lima or navy | | 532 |
| Beef with barley, macaroni, noodles, rice or spaghetti | | 522 |
| Celery and green pea | | 533 |
| Chicken or turkey stock | | 521 |
| Clam chowder | | 545 |
| Consomme | | 525 |
| Cream of asparagus | | 534 |
| Cream of celery | | 535 |
| Cream of corn | | 536 |
| Cream of green pea | | 537 |
| Cream of green split pea | | 538 |
| Cream of onion | | 539 |
| Cream of tomato | | 540 |
| Corn and tomato chowder | | 544 |
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| Creole | | 527 |
| Ham stock | | 520 |
| Lentil or split pea | | 532 |
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| Meatless vegetable | | 524 |
| Minestrone | | 528 |
| Oyster stew | | 547 |
| Potato, old fashioned | | 529 |
| Scotch broth | | 526 |
| Vegetable beef | | 523 |
| Vegetable cream | | 541 |




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| | Paragraph | Recipe |
|---|---|---|
| Sour milk dressing | | 484 |
| Spaghetti: | | |
| And shrimp salad | | 456 |
| And tomato cheese sauce | | 214 |
| Tomato sauce and meat balls | | 215 |
| Use in meal | 18 | |
| Spanish: | | |
| Cake | | 54 |
| Omelet | | 150 |
| Spice: | | |
| Cake | | 55 |
| Cookies | | 79 |
| Split pea soup | | 532 |
| Split pea soup, cream | | 538 |
| Sponge: | | |
| Angel food cake | 9 | |
| Baking | 9 | |
| Cake | 9 | |
| Chocolate | 9 | 124 |
| Jelly roll | 9 | |
| Pineapple | 9 | 131 |
| Squash: | | |
| Hubbard, baked | | 637 |
| Hubbard, baked with molasses | | 638 |
| Hubbard, mashed | | 641 |
| Summer, creole | | 639 |
| Summer, fried | | 640 |
| Stale bread | 29 | |
| Croutons | 29 | |
| Toast | 29 | |
| Toast, cinnamon | 29 | |
| Toast, melba | 29 | |
| Toast, milk | 29 | |
| Toast, oven | 29 | |
| Uses | 29 | |
| Stew: | | |
| Meat. (*See* Meat stew.) | | |
| Oyster | | 547 |
| Vegetable | | 523 |
| Succotash | | 592 |
| Sugar cookies | | 74 |
| Sweet dough, basic | | 22 |
| Sweet potatoes: | | |
| And apples, baked | | 629 |
| And pineapple, baked | | 631 |
| Apples and marshmallows, baked | | 630 |
| Baked | | 628 |
| Brown | | 632 |
| Glazed | | 633 |
| Mashed | | 634 |


## T


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SECTION II

# BEVERAGES

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## SECTION II

## BEVERAGES

**. COFFEE, TEA. a. Rules for making.** (1) Measure accurately.
(2) Make only amount needed.
(3) Discard used grounds or leaves.
(4) Keep equipment clean.

**IO. 1. COFFEE** (kettle method) Yield: 7 gallons.

| Ingredients | 100 servings | servings |
|---|---|---|
| offee, roasted and ground... | 3 pounds (3 No. 56 dippers)..... | ..... |
| Vater, freshly drawn..... | 7½ gallons (30 No. 56 dippers)..... | ..... |

. Place coffee in a 50-pound coffee sack or other cloth bag large enough to permit free circulation of water and expansion of the coffee.*

. Tie the bag with a cord of sufficient length to fasten to the handle of the container. This facilitates removal of the bag from the hot brew.

. Pour freshly drawn water into a large kettle; heat to boiling point.

. Place coffee bag in boiling water; tie cord to handle of kettle. Reduce heat to keep water below the boiling point. *Coffee must always be kept below the boiling point.*

. Submerge the bag with a stick or paddle; push up and down to force the water through the grounds.

Cover kettle; brew 12 to 15 minutes.

Lift bag; drain thoroughly in kettle. Remove bag entirely.

Serve coffee at once.

*15 pounds of coffee is the maximum amount that can be placed in one bag if the full extraction of vor is to be obtained from the coffee. If 100 gallons of coffee are to be made, divide the 40 pounds ffee evenly into three bags. This expedites extraction and facilitates the removal of the coffee bags ter brewing.

NOTE. Remove coffee grounds from bags immediately after they are taken from the ew. Wash bags thoroughly, without soap, in cold water and place in pans of cold water ntil used again. Keep the bags wet all the time they are not in use. Replace the bag with a ew one about once a week.

**O. 2. COFFEE** (emergency method)

our the 7½ gallons (30 No. 56 dippers) freshly drawn water into a large ettle; heat to boiling point. Pour 3 pounds (3 No. 56 dippers) loose coffee to boiling water. Reduce heat; brew 10 to 12 minutes. If necessary, settle rounds by sprinkling a small amount of cold water over coffee (use less than ½ pint [⅓ mess kit cup] cold water to 1 pound coffee). The cold water rries the coffee grounds to the bottom of the kettle. Pour coffee carefully to oid stirring up the grounds.



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**NO. 3. COFFEE** (urn method) Yield: 7 gallons

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Coffee, roasted and ground | 3 pounds (3 No. 56 dippers) | |
| Water, freshly drawn | 7½ gallons (30 No. 56 dippers) | |

1. Pour water into jacket of urn until glass gauge registers about ¾ full.
2. Heat the water to the boiling point but avoid boiling it.
3. Replenish water whenever gauge shows less than ½ full.
4. Pour coffee into wet urn bag or basket and pour or siphon freshly boiling water evenly over the coffee.
5. Cover and let water drip completely through once.
6. If urn bag is used, pour ½ of the coffee brew back over grounds to give a full extraction and a clear brew. Remove bag or basket as any seepage from grounds impairs the delicacy of flavor and aroma.

NOTE. Coffee grounds will absorb about 2 quarts (2 No. 56 dippers) water. Make coffee just before using as it deteriorates on standing.

**NO. 4. COFFEE** (dunking method)

Heat water in urn jacket as in steps 1 and 2 in recipe for coffee (urn method). Pour the 7½ gallons (30 No. 56 dippers) freshly boiling water into the urn. Place 3 pounds (3 No. 56 dippers) coffee in cloth bag; tie with a cord long enough to facilitate removal. Drop bag into the hot water in urn; tie cord to handle of urn. Reduce heat to keep water below the boiling point. Push coffee bag up and down to force water through the grounds. Brew 10 to 12 minutes. Remove coffee bag.

**NO. 5. ICED COFFEE**

Prepare iced coffee as in recipe for hot coffee but make *twice* as strong. Use twice as much ground coffee to the same amount of water as is used in making hot coffee to compensate for the dilution caused by melting ice. Remove coffee brew from urn or kettle; place in a dispenser with sufficient ice to keep coffee well chilled until served.

**NO. 6. TEA** (urn method) Yield: 8 gallons

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Tea | 8 ounces (1 mess kit cup) | |
| Water, freshly boiling | 8 gallons (32 No. 56 dippers) | |

1. Place tea in a cloth bag large enough to hold at least three times the amount.
2. Tie top of bag with cord long enough to facilitate removal; tie cord to handle of urn.
3. Heat water in tank to boiling point; lower bag containing tea into dry urn crock.
4. Pour or siphon boiling water over bag containing tea. If siphon is used watch water gauge on boiler to determine quantity of water.



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5. Submerge tea bag with a paddle; push up and down repeatedly 5 to 7 minutes to force water through the tea leaves.
6. Lift tea bag; drain thoroughly in kettle. Remove bag entirely.

NOTE. Remove tea leaves from bag immediately after it is taken from the brew. Wash bag thoroughly, without soap, in cold water and place in pan of cold water until used again. Keep tea bag wet all the time it is not in use. Replace the bag with a new one about once a week.

### NO. 7. TEA (kettle method)

Use amounts in recipe for urn method. Tie tea in cloth bag large enough to hold at least three times the amount. Tie cord to the container to make it easy to pull bag out of the water. Drop bag into kettle of boiling water; cover tightly. Reduce heat to prevent boiling; brew 5 to 7 minutes. Plunge bag up and down several times; remove bag from brew. If bag is not used and tea is put directly into the boiling water, strain beverage as soon as it is brewed. Otherwise, it will develop an undesirable flavor.

### NO. 8. ICED TEA

Prepare iced tea as in recipe for hot tea reducing boiling water to 5 gallons (20 No. 56 dippers). Brew 1 minute longer than for hot tea. Add 5 gallons (20 No. 56 dippers) cold water; chill. If ice is to be added, reduce total water to 8 gallons (32 No. 56 dippers) as melting ice will weaken the tea.

### NO. 9. COCOA

Yield: 8 gallons.

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Cocoa | 2½ pounds (3 No. 56 dippers) | |
| Sugar, granulated | 4½ pounds (2¼ No. 56 dippers) | |
| Salt | ¼ ounce (½ mess kit spoon) | |
| Water, cold | 1 gallon (4 No. 56 dippers) | |
| Water, hot | 5 gallons (20 No. 56 dippers) | |
| Milk, evaporated | 24 — 14½ ounce cans | |
| Vanilla (optional) | ½ ounce (1 mess kit spoon) | |

1. Combine cocoa, sugar and salt.
2. Add cold water gradually. Heat to boiling point; boil 5 minutes, stirring constantly.
3. Add hot water, milk, and vanilla; heat to serving temperature.
4. Beat well before serving.

### NO. 10. ICED COCOA

Prepare cocoa as in recipe for hot cocoa; chill the hot mixture. Substitute 5 gallons (20 No. 56 dippers) cold water for the 5 gallons of hot water. Add the cold water, milk, and vanilla to chilled mixture; stir until smooth. Serve with chipped ice.



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## NO. 11. LEMONADE

Yield: 8 gallons

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Sugar, granulated | 4¼ pounds (2⅛ No. 56 dippers) | |
| Water, hot | 1½ gallons (6 No. 56 dippers) | |
| Water, cold | 5½ gallons (22 No. 56 dippers) | |
| Lemon juice* | 1 gallon (4 No. 56 dippers) | |

1. Dissolve sugar in hot water; cool.
2. Add cold water and lemon juice.
3. Serve very cold using ice if available.

*Use approximately 90 lemons.

## NO. 12. GRAPE LEMONADE

Substitute 1½ gallons (six No. 56 dippers) grape juice for the 1½ gallons (six No. 56 dippers) cold water in recipe for lemonade. Reduce sugar to 3 pounds (1½ No. 56 dippers).

## NO. 13. FRUIT PUNCH

Substitute a combination of grape juice and one or more other fruit juices such as pineapple, grapefruit, or orange for ½ lemon juice in recipe for lemonade. Reduce sugar as necessary.

## NO. 14. LEMONADE (made with lemon juice powder synthetic)

Yield: 8 gallons

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Lemon juice powder, synthetic | 18 ounces (1 mess kit cup) | |
| Sugar, granulated | 8 pounds (4 No. 56 dippers) | |
| Water | 8 gallons (32 No. 56 dippers) | |

1. Mix lemon juice powder and sugar together thoroughly.
2. Add mixture slowly to water, stirring constantly.
3. Chill; serve immediately.

## NO. 15. TEA PUNCH

Yield: 8 gallons

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Tea | 6½ ounces (¾ mess kit cup) | |
| Water, fresh boiling | 7¼ gallons (29 No. 56 dippers) | |
| Sugar, granulated | 3¼ pounds (1½ No. 56 dippers) | |
| Lemon juice* | 2⅓ quarts (2⅓ No. 56 dippers) | |
| Fruit juice (grape, pineapple, or grapefruit) | 3 quarts (3 No. 56 dippers) | |

1. Tie tea loosely in a cloth bag.
2. Pour freshly boiling water over tea leaves; brew 4 to 6 minutes. Remove tea bag.
3. Add sugar; stir until sugar is dissolved. Chill; add fruit juices.
4. Serve very cold.

*Use approximately 56 lemons.

NOTE. If ice is added to the punch, reduce water to 6 gallons (24 No. 56 dippers).



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SECTION III

# BREADS

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## SECTION III

## BREADS

**5. QUICK BREADS. a.** Quick breads are flour mixtures which can be baked immediately after mixing. They are leavened by baking powder, soda, or steam. Mix all quick breads as rapidly as possible and with a minimum amount of handling to prevent development of the gluten in the flour.

**b. Batters.** A batter is a flour mixture that is thin enough to be poured or dropped from a spoon. Batters may be thick or thin depending upon the proportion of flour to liquid. Muffins, fritters, and drop biscuits are made from thick batters. Waffles, griddle cakes, and popovers are made from thin batters.

**c. Doughs.** A dough is a flour mixture containing a much smaller proportion of liquid than a batter. It contains sufficient flour to enable handling. Baking powder biscuits, rolled cobblers, and shortcakes are made from quick doughs.

**7. YEAST BREADS. a.** Yeast breads are leavened by the gas released during the growth of yeast plants. Yeast needs moisture, air and warmth. Moisture is supplied by milk or water; air by kneading; warmth by controlling the temperature of the ingredients and the atmosphere where the dough is placed to rise. The most satisfactory temperature is about 80° F.

**b.** Yeast doughs are kneaded to develop gluten in the flour. This makes the dough elastic and enables it to hold the gasses which give the bread a satisfactory texture.

### NO. 16. WHITE BREAD

Yield: Approximately 20 1-pound loaves.

| Ingredients | 100 servings | servings |
|---|---|---|
| Milk, evaporated | 1 — 14½ ounce can | |
| Water (for milk) | 1 gallon (4 No. 56 dippers) | |
| Yeast | 6 ounces | |
| Salt | 5 ounces (10 mess kit spoons) | |
| Sugar, granulated | 1 pound (½ No. 56 dipper) | |
| Flour, sifted* | 15 pounds (15 No. 56 dippers) | |
| Shortening, softened | 1 pound (½ No. 56 dipper) | |

1. Mix milk and water. Scald; cool to 80° F.
2. Soften yeast in milk; add salt and sugar.
3. Add flour and shortening; mix about 10 minutes to make a smooth and elastic dough.
4. Place dough in a warm place (80° F.); allow to rise 2 hours. Punch dough; allow to rise 20 minutes more.
5. Cut dough into 1½-pound pieces; mould evenly into loaves and place in greased 1-pound pans.



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6. Allow to rise until double in volume.
7. Bake in hot oven (425° to 450° F.) approximately 30 to 40 minutes.

*The amount of water will vary according to the type of flour used.

**NO. 16A. WHITE RAISIN BREAD**

Prepare basic dough as in recipe for white bread, increasing yeast to 1 pound. Add 10 pounds raisins during the last 2 or 3 minutes of mixing. Make dough slightly softer by reducing the quantity of flour if raisins are quite dry.

**NO. 17. PLAIN ROLLS** Yield: Approximately 300 rolls.

Prepare basic dough as in recipe for white bread. Divide into pieces weighing 3 to 4 pounds each. Roll each piece into a long strip. Cut strips into pieces about 1 inch thick; shape into rolls. Place ½ inch apart on greased sheet pans. Cover pans; allow dough to rise until double in volume. Handle rolls carefully after rising as jarring will cause them to fall. Protect rolls from drafts to prevent formation of a crust on the dough. Bake in hot oven (425° to 450° F.) about 20 minutes.

**NO. 18. PARKERHOUSE ROLLS** Yield: Approximately 300 rolls.

Prepare basic dough as in recipe for white bread. Shape into plain rolls. Brush with melted fat. Crease each roll across the center on greased side with a small rolling pin. Fold rolls on the crease. Place close together in greased pans with creased side up. Cover pans; allow to rise until double in size. Bake in hot oven (425° to 450° F.) about 20 minutes.

**NO. 19. WHOLE WHEAT BREAD** (100 per cent) Yield: Approximately 20 1-pound loaves.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Milk, evaporated | 1 — 14½-ounce can | |
| Water (for milk) | 1 gallon (4 No. 56 dippers) | |
| Yeast | 6 ounces | |
| Salt | 5 ounces (10 mess kit spoons) | |
| Sugar, granulated | 1 pound (½ No. 56 dipper) | |
| Flour, whole wheat* | 15 pounds (15 No. 56 dippers) | |
| Shortening, softened | 1 pound (½ No. 56 dipper) | |

1. Mix milk and water. Scald; cool to 80° F.
2. Soften yeast in milk; add salt and sugar.
3. Add flour and shortening; mix about 10 minutes to make a smooth and elastic dough.
4. Place dough in a warm place (80° F.); allow to rise 2 hours. Punch dough; allow to rise 20 minutes more.
5. Cut dough into 1½-pound pieces; mould evenly into loaves and place in greased 1-pound pans.
6. Allow to rise until double in volume.
7. Bake in hot oven (425° to 450° F.) approximately 30 to 40 minutes.

*The amount of water will vary according to the type of flour used.
NOTE. This recipe may be made by using ⅓ whole wheat flour and ⅔ sifted white flour.



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## IO. 20. WHOLE WHEAT RAISIN BREAD

repare basic dough as in recipe for whole wheat bread, increasing yeast ) 1 pound. Add 10 pounds raisins during the last 2 or 3 minutes of mixing. fake dough slightly softer by reducing the quantity of flour if raisins are uite dry.

## IO. 21. RYE BREAD

Yield: Approximately 20 1-pound loaves.

| Ingredients | 100 servings | ... servings |
|---|---|---|
| east | 4 ounces | |
| ater, cool | 1 gallon (4 No. 56 dippers) | |
| lt | 4 ounces (8 mess kit spoons) | |
| ugar, granulated | 3 ounces (6 mess kit spoons) | |
| araway seeds, ground (optional) | ½ ounce (1½ mess kit spoons) | |
| lour, white, sifted | 12 pounds (12 No. 56 dippers) | |
| lour, rye | 3 pounds (2¼ No. 56 dippers) | |
| hortening, softened | 6 ounces (12 mess kit spoons) | |
| ornmeal | | |

. Soften yeast in water; add salt, sugar, and caraway seeds.

. Add white flour, rye flour, and shortening; mix until a smooth dough is obtained. The dough will be somewhat stiffer than that for other breads.

. Place dough in a warm place (80° F.); allow to rise about 1½ hours. Punch dough; allow to rise 20 minutes more.

. Cut dough into 1½-pound pieces; mould evenly into loaves.

. Sprinkle shallow sheet pans with cornmeal. Place loaves 6 inches apart on top of cornmeal. Allow to rise 30 to 40 minutes.

. Cut the surface of each loaf several times across the width with a sharp knife or razor blade.

. Bake in hot oven (425° to 450° F.) 35 to 40 minutes.

NOTE. If a glossy crust is desired, brush loaves before baking with a mixture of boiled ornstarch. Use ⅔ ounce (2 mess kit spoons) cornstarch and 1 quart (one No. 56 dipper) vater.

## NO. 22. BASIC SWEET DOUGH

| Ingredients | 100 servings | ... servings |
|---|---|---|
| ugar, granulated | 4 pounds (2 No. 56 dippers) | |
| hortening | 4 pounds (2 No. 56 dippers) | |
| alt | 5 ounces (10 mess kit spoons) | |
| ggs, beaten | 30 eggs (1½ No. 56 dippers) | |
| Milk, evaporated | 2 — 14½-ounce cans | |
| Water (for milk) | 3 quarts (3 No. 56 dippers) | |
| Yeast | 1½ pounds | |
| Vanilla | | |
| lour, sifted | 16 pounds (16 No. 56 dippers) | |

1. Combine sugar, shortening, and salt; mix thoroughly.
2. Add eggs; beat well.
3. Mix milk and water. Scald; cool to 80° F. Add yeast and vanilla; stir until well mixed. Add to egg mixture.



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4. Add flour; mix thoroughly.
5. Place dough in a warm place (80° F.); allow to rise 2 hours or until double in volume. Punch down; allow to rise 15 minutes more.

**NO. 23. CINNAMON ROLLS**

Divide basic sweet dough into seven pieces of equal size. Roll each into an oblong shape ½ inch thick. Grease each piece with melted shortening. Mix 4 pounds (two No. 56 dippers) granulated sugar and 1 ounce (four mess kit spoons) cinnamon together. Sprinkle mixture over pieces of dough. Roll each piece tightly like jelly roll. Cut into pieces ¾ inch thick. Place close together in greased baking pans. Allow to rise until double in size. Bake in hot oven (400° to 450° F.) about 20 minutes.

**NO. 24. RAISED COFFEE CAKE** (streussel cake)

Roll 32 to 36 pounds basic sweet dough into sheet approximately ½ inch thick. Place on baking sheet pans. Combine 2 pounds (one No. 56 dipper) granulated sugar, 1 pound (½ No. 56 dipper) butter, 1 pound (½ No. 56 dipper) shortening and ½ ounce (one mess kit spoon) salt for streussel mixture; mix well. Add 6 ounces (eight mess kit spoons) honey or sirup and 3 pounds (three No. 56 dippers) sifted flour; stir until a crumb-like mixture is obtained. Sprinkle mixture over dough in baking pans. Bake in hot oven (400° F.) about 30 minutes.

**NO. 25. RAISED DOUGHNUTS**

Divide basic sweet dough into seven pieces. Allow to rise 15 to 20 minutes. Roll each piece into sheet ½ inch thick. Cut with floured doughnut cutter. Place in pans; cover pans and allow dough to rise about 30 minutes. Place doughnuts, a few at a time, into a kettle of hot fat.* Fry in hot deep fat (350° to 360° F.) until golden brown on under side. Turn and fry on other side. See directions (section IX) for deep fat frying.

*Use screen if available.

**NO. 26. BAKING POWDER BISCUITS**

Yield: 25 pounds mixture, 212 biscuits, each 2½ inches diameter

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Flour, sifted | 12 pounds (12 No. 56 dippers) | |
| Baking powder | 10 ounces (½ mess kit cup) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Shortening | 3 pounds (1½ No. 56 dippers) | |
| Milk, evaporated | 4¼ — 14½-ounce cans | |
| Water (for milk)* | 2½ quarts (2½ No. 56 dippers) | |

1. Sift flour, baking powder, and salt together. Add shortening; stir until mixture resembles coarse crumbs.
2. Mix milk and water. Add to dry ingredients, mixing only enough to combine dry and liquid ingredients.



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Place dough on floured bread board and knead lightly. Roll ¾ inch thick; cut dough into biscuits with floured biscuit cutter.

Place in baking pans. Bake in hot oven (450° F.) about 15 minutes.

The amount of water will vary according to the type of flour used.

NOTE. Biscuits may be brushed with melted shortening or milk before baking.

### D. 27. BUTTERSCOTCH BISCUITS

epare biscuit dough as in recipe for baking powder biscuits. Divide dough :o 2-pound pieces. Roll each piece into an oblong shape, 20 by 9 by ¼ :hes. Combine 12 ounces (⅓ mess kit cup) butter, 3 pounds (two No. 56 ppers) brown sugar and 1½ pounds (1½ No. 56 dippers) chopped raisins nut meats; mix well. Sprinkle mixture over dough and roll each piece like lly roll beginning on long side. Slice into 1-inch pieces. Place in lightly eased baking pans. Bake in hot oven (450° F.) about 15 minutes. Nuts raisins may be omitted.

### O. 28. CHEESE BISCUITS

dd 3 pounds (three No. 56 dippers) chopped cheese to recipe for plain iscuits after shortening has been combined with dry ingredients. Add liquid ıd proceed as for plain biscuits.

### IO. 29. CINNAMON BISCUITS

repare and roll biscuit dough as in recipe for baking powder biscuits. Com- ine 3 pounds (1½ No. 56 dippers) sugar, ¾ pound (½ mess kit cup) ɔft butter and 6 ounces (12 mess kit spoons) cinnamon. Spread over dough; prinkle 3 pounds (2¼ No. 56 dippers) seedless raisins over surface; press ıto dough lightly with rolling pin. Roll, cut, and bake as for butterscotch ıiscuits.

### NO. 30. SHORTCAKE BISCUITS

Prepare recipe for plain baking powder biscuits using 1 pound (½ No. 56 lipper) granulated sugar and 2 pounds (one No. 56 dipper) shortening ınd ½ of all other ingredients. Mix, roll, cut, and bake as for plain biscuits. Split and serve with fruit between the halves and on top.

### NO. 31. WHEAT GRIDDLE CAKES

Yield: 6 gallons mixture,
100 servings, four cakes per serving, each four mess kit spoons mixture.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Flour, sifted | 15 pounds (15 No. 56 dippers) | |
| Sugar, granulated | 1½ pounds (1 mess kit cup) | |
| Baking powder | 10 ounces (½ mess kit cup) | |
| Salt | 5 ounces (10 mess kit spoons) | |
| Milk, evaporated | 11½ — 14½-ounce cans | |
| Water (for milk) | 1¾ gallons (7 No. 56 dippers) | |
| Eggs, well beaten | 50 eggs (2½ No. 56 dippers) | |
| Shortening, melted | 2¼ pounds (1⅛ No. 56 dippers) | |



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1. Sift flour, sugar, baking powder, and salt together.
2. Mix milk and water; add beaten egg.
3. Combine dry ingredients, milk mixture, and shortening. Stir only until dry and liquid ingredients are mixed and most of the lumps beaten out.
4. Drop batter by spoonfuls onto hot, greased griddle. Cook cakes on one side until top is full of bubbles. Turn and cook on other side. Turn cakes only once.

## NO. 32. BUCKWHEAT GRIDDLE CAKES

Yield: 4¾ gallons mixture, 100 servings, four cakes per serving, each three mess kit spoons mixture.

| Ingredients | 100 servings | ..... servings |
|---|---|---|
| Flour, sifted | 6¼ pounds (6¼ No. 56 dippers) | |
| Flour, buckwheat | 7¼ pounds (6 No. 56 dippers) | |
| Sugar, granulated | 2½ pounds (1¼ No. 56 dippers) | |
| Baking powder | 6⅔ ounces (¼ No. 56 dipper) | |
| Salt | 5 ounces (10 mess kit spoons) | |
| Milk, evaporated | 10¼ — 14½-ounce cans | |
| Water (for milk) | 5¾ quarts (5¾ No. 56 dippers) | |
| Eggs, well beaten | 33 eggs (1½ No. 56 dippers) | |
| Shortening, melted | 1 pound (½ No. 56 dipper) | |

1. Sift flour, buckwheat flour, sugar, baking powder, and salt together.
2. Mix milk and water; add beaten egg.
3. Combine dry ingredients, milk mixture, and shortening. Stir only until all dry and liquid ingredients are mixed an dmost of the lumps beaten out.
4. Drop batter onto hot, greased griddle. Cook cakes on one side until top is full of bubbles. Turn and cook on other side. Turn cakes only once.

## NO. 33. CORNMEAL GRIDDLE CAKES

Yield: 4¾ gallons mixture, 100 servings, four cakes per serving, each three mess kit spoons mixture.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Flour, sifted | 11 pounds (11 No. 56 dippers) | |
| Cornmeal | 3½ pounds (2¾ No. 56 dippers) | |
| Sugar, granulated | 3 pounds (1½ No. 56 dippers) | |
| Baking powder | 8¼ ounces (⅓ No. 56 dipper) | |
| Salt | 5 ounces (10 mess kit spoons) | |
| Milk, evaporated | 9 — 14½-ounce cans | |
| Water (for milk) | 1¼ gallons (5 No. 56 dippers) | |
| Eggs, well beaten | 45 eggs (2¼ No. 56 dippers) | |
| Shortening, melted | 1 pound (½ No. 56 dipper) | |

1. Sift flour, cornmeal, sugar, baking powder, and salt together.
2. Mix milk and water; add beaten egg.



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. Combine dry ingredients, milk mixture, and shortening. Stir only until all dry and liquid ingredients are mixed and most of the lumps beaten out.

. Drop batter by spoonfuls onto hot, greased griddle. Bake cakes on one side until top is full of bubbles. Turn and bake on other side. Turn cakes only once.

### NO. 34. PLAIN MUFFINS

Yield: Approximately 25 pounds mixture, 250 muffins, each 2¼ inches diameter.

| Ingredients | 100 servings | servings |
|---|---|---|
| Flour, sifted | 9 pounds (9 No. 56 dippers) | |
| Sugar, granulated | 2½ pounds (1¼ No. 56 dippers) | |
| Baking powder | 7½ ounces (¼ No. 56 dipper) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Milk, evaporated | 4½ — 14½-ounce cans | |
| Water (for milk) | 2⅔ quarts (2⅔ No. 56 dippers) | |
| Eggs, beaten | 20 eggs (1 No. 56 dipper) | |
| Shortening, melted | 1½ pounds (¾ No. 56 dipper) | |

. Sift flour, sugar, baking powder, and salt together.

. Mix milk and water; add beaten egg.

. Combine dry ingredients, milk mixture, and shortening. Stir only until liquid and dry ingredients are combined. Avoid overmixing.

. Fill greased muffin pans ⅔ full. Bake in hot oven (400° F.) about 25 minutes.

### NO. 35. BLUEBERRY MUFFINS

Add 4 pounds (three No. 56 dippers) blueberries to sifted dry ingredients n recipe for plain muffins. Add liquid ingredients; mix carefully to prevent nashing blueberries. Bake as for plain muffins.

### NO. 36. RAISIN, NUT, OR DATE MUFFINS

Add 4 pounds (three No. 56 dippers) raisins, 3 pounds (three No. 56 lippers) chopped nut meats, *or* 4½ pounds (three No. 56 dippers) chopped lates to sifted dry ingredients in recipe for plain muffins. Add liquid and proceed as for plain muffins.

### NO. 37. SPICE MUFFINS

Sift 2 ounces (eight mess kit spoons) cinnamon and 2 ounces (five ½ mess kit spoons) ground cloves with dry ingredients in recipe for plain muffins. Proceed as for plain muffins.



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## NO. 38. BRAN MUFFINS

Yield: 26 pounds mixture, approximately 250 muffins, each 2¼ inches in diameter

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Milk, evaporated | 5 — 14½-ounce cans | |
| Water (for milk) | 3 quarts (3 No. 56 dippers) | |
| Bran, prepared | 3 pounds (6 No. 56 dippers) | |
| Sugar, granulated | 2 pounds (1 No. 56 dipper) | |
| Shortening | 1½ pounds (¾ No. 56 dipper) | |
| Eggs, beaten | 24 eggs (1¼ No. 56 dippers) | |
| Flour, sifted | 6 pounds (6 No. 56 dippers) | |
| Baking powder | 8 ounces (⅓ No. 56 dipper) | |
| Salt | 4 ounces (8 mess kit spoons) | |

1. Mix milk and water. Add bran; soak about 10 minutes.
2. Mix sugar and shortening; stir until smooth. Add beaten egg; mix well.
3. Add soaked bran; mix well.
4. Sift flour, baking powder, and salt together; add to bran mixture, stirring only until dry and liquid ingredients are combined.
5. Spread in greased muffin pans. Bake in hot oven (425° F.) about 20 minutes.

NOTE. Bran muffin mixture may be baked in sheet pans and cut into pieces. It will yield four pans, each 17 by 24 by 1 inches, 60 pieces per pan, each piece 2½ by 2¾ by 1 inches.

## NO. 39. CORNBREAD

Yield: 12 pounds mixture, 120 pieces, each 2⅓ by 2¾ by 1 inches

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Flour, sifted | 2 pounds (2 No. 56 dippers) | |
| Sugar, granulated | 6 ounces (¼ mess kit cup) | |
| Cornmeal | 3 pounds (3 mess kit cups) | |
| Baking powder | 3 ounces (8 mess kit spoons) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Milk, evaporated | 2 — 14½-ounce cans | |
| Water (for milk) | 1 quart (1 No. 56 dipper) | |
| Eggs, beaten | 10 eggs (½ No. 56 dipper) | |
| Shortening, melted | 1 pound (½ No. 56 dipper) | |

1. Sift flour, sugar, cornmeal, baking powder, and salt together.
2. Mix milk and water; add beaten egg.
3. Add milk and egg mixture to dry ingredients; partially mix. Add melted shortening. Stir only until dry and liquid ingredients are combined. Avoid overmixing.
4. Spread mixture in greased baking pans. Bake in hot oven (425° F.) about 20 minutes.

## NO. 40. BACON CORNBREAD

Prepare cornbread reducing the amount of melted shortening to 4 ounces (eight mess kit spoons). Place 2 pounds (1¼ No. 56 dippers) chopped raw



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›acon over surface of batter in baking pans. Bake as for cornbread. Bacon ›ill be more crisp and brown if mixture is placed under broiler for a few ›inutes after the bread is baked.

## NO. 41. QUICK COFFEE CAKE

Yield: 12 pounds mixture, 120 pieces, each 2⅓ by 2¾ by 1 inches.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Flour, sifted | 3½ pounds (3½ No. 56 dippers) | |
| Sugar, granulated | 3 pounds (1½ No. 56 dippers) | |
| Baking powder | 2½ ounces (7 mess kit spoons) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Milk, evaporated | 1½ — 14½-ounce cans | |
| Water (for milk) | 1¼ pints (⅞ No. 56 dipper) | |
| Eggs, beaten | 10 eggs (½ No. 56 dipper) | |
| Shortening, melted | 1 pound (½ No. 56 dipper) | |
| Butter, melted | ½ pound (¼ No. 56 dipper) | |
| Sugar, brown | 1½ pounds (¾ No. 56 dipper) | |
| Flour, sifted | 4 ounces (⅓ mess kit cup) | |
| Cinnamon | 1 ounce (4 mess kit spoons) | |

1. Sift flour, sugar, baking powder, and salt together.
2. Mix milk and water; add beaten egg.
3. Combine dry ingredients, milk mixture, and shortening. Stir only until liquid and dry ingredients are combined. Avoid overmixing.
4. Spread mixture in greased baking pans.
5. Mix melted butter, brown sugar, flour, and cinnamon together. Stir until a crumb-like mixture is obtained. Sprinkle over dough in baking pans.
6. Bake in moderate oven (375° F.) about 25 minutes.

## NO. 42. APPLE COFFEE CAKE

Prepare quick coffee cake and spread in baking pans. Arrange 4 pounds (four No. 56 dippers) sliced apples over the top. Mix 1½ pounds (one No. 56 dipper) brown sugar, 1 ounce (3½ mess kit spoons) cinnamon and ¾ pound (½ mess kit cup) butter together. Sprinkle mixture over apples. Bake in moderate oven (375° F.) 30 to 35 minutes.

## NO. 43. POPOVERS

Yield: 100 servings, two popovers each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Milk, evaporated | 6 — 14½-ounce cans | |
| Water (for milk) | 3 quarts (3 No. 56 dippers) | |
| Eggs, slightly beaten | 50 eggs (2½ No. 56 dippers) | |
| Flour, sifted | 6 pounds (6 No. 56 dippers) | |
| Salt | 1 ounce (2 mess kit spoons) | |

1. Mix milk and water; add beaten egg. Beat thoroughly.
2. Add flour and salt; continue beating until mixture is smooth.
3. Pour mixture into hot, greased muffin pans. Bake in hot oven (450° F.)



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30 minutes. Reduce heat to moderate (350° F.) and continue baking 10 to 15 minutes.

4. Remove from pans and puncture the surface of each popover to allow steam to escape.
5. Serve as soon as possible.

NOTE. Popovers are done if they feel light when lifted from the pan.

## NO. 44. FRENCH TOAST

Yield: 3¾ gallons mixture, 100 servings, three slices toast each.

| Ingredients | 100 servings | . . . servings |
|---|---|---|
| Milk Evaporated | 13 — 14½-ounce cans | |
| Water (for milk) | 6 quarts (6 No. 56 dippers) | |
| Eggs, slightly beaten | 60 eggs (3 No. 56 dippers) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Sugar, granulated | ¾ pound (½ mess kit cup) | |
| Bread, dry, sliced | 300 slices | |

1. Mix milk and water; add beaten egg, salt, and sugar. Mix well.
2. Dip slices of bread in milk and egg mixture.
3. Fry on greased griddle until brown on one side. Turn and fry on other side.



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SECTION IV

# CAKES AND COOKIES

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## SECTION IV

# CAKES AND COOKIES

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. **"BUTTER" CAKES. a.** There is an unlimited variety of "butter" cakes, but ıe same basic ingredients and mixing procedures are used for all of them. 'he texture and tenderness of the cake depends on the shortening. Use a 'pe of shortening that softens easily and mixes well with other ingredients.

**b. Mixing.** The quality of a cake is dependent upon the method of handling nd combining ingredients. Sift the flour to ensure accurate measurement nd reduce the amount of mixing required to make a smooth batter. The our and liquid are added to the shortening and sugar mixture alternately, eginning and ending with flour. The addition of liquid first tends to eparate the fat from the other ingredients while the flour binds the ingredi- nts together. Unnecessary beating after the liquid and flour are added will oughen the cake by developing the elasticity of the gluten (the toughening roperty of the flour).

**c. Temperature control.** Temperature control is important. Have sugar and hortening at room temperature (70° to 73° F.) to enable easier mixing. Eggs and milk may be colder (about 65° F.) but not at refrigerator tempera- ure. If the batter is too warm, the fat becomes oily; if too cold, the fat ıardens and gives the batter a curdled appearance. Under both conditions he cakes will have poor grain and small volume.

**d. Baking.** Bake cakes at temperatures recommended in the recipes. Too rapid baking gives cakes a hard crust and poor volume; slow baking causes coarse grain and may give cakes a gummy or sticky quality. Overbaking will make dry cakes with hard crusts. When the cake shrinks and pulls away from the sides of the pan it is done. Test the doneness of the cake by inserting a toothpick; if it comes out clean the cake has been cooked sufficiently. The cake is done if it springs back when pressed with the finger.

**e. Care of cakes after baking.** Remove cakes from pans while warm. If cakes remain in pans until cold, rust resulting from water condensing on the pan may discolor the cake and affect the flavor. When cool, replace cakes in pans lined with paper and cover tightly to prevent evaporation of moisture when exposed to air. Frost cakes only when cold to prevent frosting from softening and running off the cake. Frosting seals the top surface and prevents loss of moisture.

**f. Characteristics.** A well mixed and baked cake has a soft golden brown crust which is only slightly rounded. It has a fine, uniform sized grain, is moist and feels light when lifted. The cake holds its shape when cut.

**9. SPONGE CAKES. a.** Angel food, jelly roll, and sponge cakes are made without shortening. They are leavened by air incorporated into beaten eggs. The



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quality of this type of cake is dependent upon the number of eggs used and the degree to which they are beaten. The tenderness of the cake depends upon the amount of air incorporated into the mixture as there is no fat added to separate the particles of flour and prevent them from forming a tough product.

**b. Angel food cake.** If possible use thin egg whites as they will produce a larger cake than the thicker ones. Have eggs at room temperature. They will yield a larger volume than when at refrigerator temperature. Beat whites until just stiff but not dry. Stiffly beaten egg whites will cause a tough cake with poor volume and grain. Cream of tartar is added to the cake to prevent shrinkage during baking and to bleach the cake, thus making it very white.

(1) *Mixing.* Sift flour several times until fluffy, thereby decreasing the amount of mixing necessary to distribute it. Mix flour with eggs by folding the flour into the eggs rather than by stirring or beating. The flour or sugar prevents the air cells from being broken. Great care must be taken in folding in the flour, otherwise the air cells will be broken and the air lost. After the last amount of flour has been added, mix only until flour disappears.

(2) *Baking.* Bake angel food cakes in ungreased pans. If pan is not greased, the cake will stick to the pan until cold, thus aiding the cake to support its weight. The cake is done when it is brown and pulls away from the sides of the pan. Avoid overbaking as this toughens the cake. After baking invert pans on racks or rest the edges on props to permit circulation of air around the cake. Prevent the surface of the cake from resting on the rack or props. Remove from pans when cool.

**c. Sponge cakes.** A true sponge cake differs from an angel food in that the yolks of the eggs are used. Beat the egg yolks until they are light, thick, and fluffy. Overbeating at this stage is impossible. Underbeating produces a compact and soggy cake. Follow the same methods and precautions for sponge cakes as for angel food cakes.

**d. Jelly roll.** Heat eggs and sugar to 100° F. to hasten the beating and insure a firmer cell structure. This makes a lighter roll as less of the foamy mass will break down when the flour is added. If cake is used for cream roll, turn upside down on cloth covered with sugar, loosen paper, and cover with pan; cool. Thus, the moisture is retained in the cake, making it less likely to crack when rolled.

**10. COOKIES.** Cookies are easy to mix but need constant attention while baking. Drop cookies can be made from cake dough if more flour or less liquid is added so as to make a stiff batter. A soft cookie dough suitable for rolling can be made from cake dough if still further increase in flour or decrease in liquid is made. Use sheet pans smaller than the oven rack for baking cookies to permit the hot air to circulate around the cookies. Fill pans and stack criss-cross; bake as many as the ovens will hold at one time. Use knife or spatula to remove cookies from pans. Place cookies in single layers on racks or clean paper to cool. Avoid stacking or piling cookies while cooling.



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## NO. 45. PLAIN CAKE

Yield: 15 pounds mixture, 100 servings, each 3⅓ by 2⅓ by 1¼ inches.

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Shortening | 1¾ pounds (⅞ No. 56 dippers) | |
| Sugar, granulated | 3¾ pounds (1⅞ No. 56 dippers) | |
| Eggs | 23 eggs (1½ mess kit cups) | |
| Flour, sifted | 4 pounds (2 No. 56 dippers) | |
| Baking powder | 2½ ounces (6⅔ mess kit spoons) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Milk, evaporated | 1¾ — 14½-ounce cans | |
| Water (for milk) | 1½ pints (1 mess kit cup) | |
| Vanilla | 1½ ounces (3 mess kit spoons) | |

1. Stir shortening until soft and smooth.
2. Add sugar gradually; mix thoroughly.
3. Add unbeaten eggs, a few at a time, beating after each addition until well mixed. Beat thoroughly at this stage to insure a light tender cake.
4. Sift flour, baking powder and salt together twice.
5. Mix milk and water; add vanilla.
6. Add dry ingredients and milk alternately to sugar and egg mixture, first adding about ⅓ dry ingredients, then ½ milk, then another ⅓ dry ingredients and remaining milk and dry ingredients.
7. Mix thoroughly but avoid overmixing.
8. Place in greased sheet pans. Bake in moderate oven (350° F.) 30 to 35 minutes or until done.

NOTE. This recipe makes two sheet pans (17 by 24 by 1 inches) or eight loaf pans 9⅞ by 4¼ by 2¾ inches) or 200 individual cakes each 3 inches in diameter.

## NO. 46. BANANA CAKE

Prepare plain cake reducing baking powder to 1½ ounces (four mess kit spoons) and adding ¾ ounce (1½ mess kit spoons) baking soda. Reduce evaporated milk to one 14½ can and water to 1 pint (½ No. 56 dipper). Add 3¾ pounds (1¾ No. 56 dippers) peeled, crushed bananas to shortening and sugar. Frost cake with banana or lemon butter cream frosting (recipes Nos. 91 and 93) or cover before baking with cinnamon topping (recipe No. 104).

## NO. 47. BOSTON CREAM CAKE

Prepare plain cake; bake in pie tins. Use two thin layers for each cake or if layers are thick, cool and split each in half. Spread vanilla pudding (recipe No. 112) between halves or layers. Sprinkle with confectioners or granulated sugar or frost with butter frosting (recipe No. 90).

## NO. 48. CHOCOLATE CREAM CAKE

Prepare plain cake; bake in pie tins. Use two thin layers for each cake or if layers are thick, cool and split each in half. Spread chocolate pudding (recipe No. 114) between halves or layers. Sprinkle with confectioners or granulated sugar or frost with chocolate butter frosting (recipe No. 92).



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**NO. 49. GOLD CAKE**

Substitute 21 egg yolks * (½ No. 56 dipper) for whole eggs in recipe for plain cake. Use 2 additional ounces (four mess kit spoons) evaporated milk and 2 additional ounces (four mess kit spoons) water. Frost with marshmallow or lemon butter frosting (recipes Nos. 100 and 93) or cover before baking with crumb or cinnamon topping (recipes Nos. 86 and 104).

*Use egg whites for frosting or pie meringue.

**NO. 50. LEMON CAKE**

Substitute either 2 ounces (four mess kit spoons) lemon extract or 2½ ounces (ten mess kit spoons) grated lemon rind for vanilla in recipe for plain cake. Frost with lemon butter frosting, banana butter frosting (recipes Nos. 93 and 91).

**NO. 51. MAPLE CAKE**

Substitute 1¼ ounces (2½ mess kit spoons) maple extract for vanilla in recipe for plain cake. Frost with marshmallow frosting (recipe No. 100).

**NO. 52. ORANGE CAKE**

Substitute either 2 ounces (four mess kit spoons) orange extract or 2½ ounces (ten mess kit spoons) grated orange rind for vanilla in recipe for plain cake. Frost with orange butter frosting, banana butter frosting (recipes Nos. 95 and 91).

**NO. 53. RAISIN SPICE CAKE**

Add 2½ pounds raisins with the last amount of flour in recipe for plain cake. Serve plain or frost with banana cream frosting (recipe No. 91).

**NO. 54. SPANISH CAKE**

Sift 1¼ ounces (five mess kit spoons) cinnamon with dry ingredients in recipe for plain cake. Frost with lemon butter or mocha butter frosting (recipes Nos. 93 and 94) or cover before baking with cinnamon topping (recipe No. 104).

**NO. 55. SPICE CAKE**

Substitute ½ pint (¼ No. 56 dipper) molasses for 9 ounces of the sugar in recipe for plain cake. Add molasses with the milk. Sift ¼ ounce (one mess kit spoon) cinnamon with dry ingredients. Serve plain or frost with lemon butter or marshmallow frosting (recipes Nos. 93 and 100).

**NO. 56. WASHINGTON PIE**

Prepare plain cake; bake in pie tins. Use two thin layers for each cake or if layers are thick, cool and split each in half. Spread jam or jelly between halves or layers. Sprinkle with confectioners or granulated sugar or frost with jelly frosting (recipe No. 97).

**NO. 57. WHITE CAKE**

Substitute 20 egg whites * (½ No. 56 dipper) for whole eggs in recipe for plain cake. Frost with chocolate butter cream, or peanut butter frosting



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(recipes Nos. 92 and 96) or cover before baking with toasted nut topping (recipe No. 106).

*Use egg yolks in custards, scrambled eggs, or mayonnaise.

## NO. 58. APPLESAUCE CAKE

Yield: 15¼ pounds mixture, 100 servings, each 3⅓ by 2⅓ by 1 inches.

| Ingredients | 100 servings | servings |
|---|---|---|
| Shortening | 1¾ pounds (⅞ No. 56 dipper) | |
| Sugar, granulated | 3¼ pounds (1⅝ No. 56 dippers) | |
| Eggs | 9 eggs (½ No. 56 dipper) | |
| Flour, sifted | 3½ pounds (3½ No. 56 dippers) | |
| Baking powder | 1¼ ounces (3⅓ mess kit spoons) | |
| Baking soda | ¾ ounce (1½ mess kit spoons) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Cinnamon | ½ ounce (2 mess kit spoons) | |
| Cloves, ground | ¼ ounce (1 mess kit spoon) | |
| Applesauce | 2¼ quarts (2¼ No. 56 dippers) | |
| Raisins | 1¾ pounds (1⅓ No. 56 dippers) | |

1. Stir shortening until soft and smooth.
2. Add sugar gradually; mix thoroughly.
3. Add unbeaten eggs a few at a time, beating after each addition until well mixed. Beat thoroughly at this stage to insure a light tender cake.
4. Sift flour, baking powder, soda, salt, cinnamon, and cloves together twice.
5. Add dry ingredients and applesauce alternately to egg and sugar mixture, first adding about ⅓ dry ingredients, then ½ applesauce, then another ⅓ dry ingredients, and remaining applesauce and dry ingredients. Add raisins with last amount of dry ingredients.
6. Mix thoroughly but avoid overmixing.
7. Place in greased sheet pans. Bake in moderate oven (350° F.) 30 to 35 minutes or until done.

NOTE. This recipe makes two sheet pans (18 by 26 by 1 inches) or seven loaf pans (9⅞ by 4¼ by 2¾ inches). Serve cake plain or frost with lemon or banana butter cream frosting (recipes Nos. 93 or 91).

## NO. 59. DEVIL'S FOOD CAKE

Yield: 15½ pounds mixture, 100 servings, each 3⅓ by 3⅓ by 1¼ inches.

| Ingredients | 100 servings | servings |
|---|---|---|
| Shortening | 1⅓ pounds (¾ No. 56 dipper) | |
| Sugar, granulated | 4½ pounds (2¼ No. 56 dippers) | |
| Eggs | 17 eggs (¾ No. 56 dipper) | |
| Flour, sifted | 3½ pounds (3½ No. 56 dippers) | |
| Baking powder | ½ ounce (1⅓ mess kit spoons) | |
| Baking soda | ¾ ounce (1½ mess kit spoons) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Cocoa | 1⅛ pounds (1⅓ No. 56 dippers) | |
| Vinegar | 2 ounces (4 mess kit spoons) | |
| Milk, evaporated | 1 — 14½-ounce can | |
| Water (for milk) | 1 quart (1 No. 56 dipper) | |
| Vanilla | 1 ounce (2 mess kit spoons) | |



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1. Stir shortening until soft and smooth.
2. Add sugar gradually; mix thoroughly.
3. Add unbeaten eggs a few at a time, beating after each addition until well mixed. Beat thoroughly at this stage to insure a light tender cake.
4. Sift flour, baking powder, soda, salt, and cocoa together twice.
5. Combine vinegar, milk, water, and vanilla.
6. Add dry ingredients and liquid alternately to egg and sugar mixture, first adding about ⅓ dry ingredients, then ½ liquid, then another ⅓ dry ingredients and remaining milk and dry ingredients.
7. Mix thoroughly but avoid overmixing.
8. Place in greased sheet pans. Bake in moderate oven (350° F.) 30 to 35 minutes or until done.

NOTE. This recipe makes two sheet pans (18 by 26 by 1 inches) or eight loaf pans (9⅞ by 4¼ by 2¾ inches) or 200 individual cakes each 3 inches in diameter. Frost devil's food cake with butter cream, fudge, peanut butter, or marshmallow frostings (recipes Nos. 90, 98, 96, and 100) or cover before baking with coconut topping (recipe No. 105).

## NO. 60. MARBLE CAKE

Prepare ½ recipe for devil's food cake and ½ recipe for plain or white cake. Drop small amounts of cake mixture into greased loaf pans, alternating dark and light mixtures. Bake as directed for devil's food cake. Serve plain or frost with butter cream, marshmallow, or fudge frostings (recipes Nos. 90, 100, and 98).

## NO. 61. GINGERBREAD

Yield: 15¼ pounds mixture, 100 servings, each 3⅓ by 2⅓ by 1¼ inches.

| Ingredients | 100 servings | servings |
|---|---|---|
| Shortening | 1 pound (½ No. 56 dipper) | |
| Sugar, granulated | 1½ pounds (¾ No. 56 dipper) | |
| Eggs | 5 eggs (¼ No. 56 dipper) | |
| Molasses | 1¾ quarts (1¾ No. 56 dippers) | |
| Flour, sifted | 4½ pounds (4½ No. 56 dippers) | |
| Baking powder | ¾ ounce (2 mess kit spoons) | |
| Baking soda | 1½ ounces (2½ mess kit spoons) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Ginger | 1¼ ounces (5 mess kit spoons) | |
| Cinnamon | ½ ounce (2 mess kit spoons) | |
| Water | 1½ quarts (1½ No. 56 dippers) | |

1. Stir shortening until soft and smooth.
2. Add sugar gradually; mix thoroughly.
3. Add unbeaten eggs a few at a time, beating after each addition until well mixed. Beat thoroughly at this stage to insure a light tender cake.
4. Add molasses and beat well.
5. Sift flour, baking powder, soda, salt, ginger, and cinnamon together twice.
6. Add dry ingredients and water alternately to egg and sugar mixture, first adding about ⅓ dry ingredients, then ½ water, then another ⅓ dry ingredients and remaining water and dry ingredients.



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7. Mix thoroughly but avoid overmixing.
8. Place in greased sheet pans. Bake in moderate oven (350° F.) 30 to 35 minutes or until done.

NOTE. This recipe makes two sheet pans (18 by 26 by 1 inches) or seven loaf pans (9⅞ by 4¼ by 2¾ inches) or 200 individual cakes each 3 inches in diameter.

## NO. 62. UPSIDE DOWN CAKE

Yield: 17½ pounds mixture, 100 servings, each 2 by 2¼ by 1¾ inches.

| Ingredients | 100 servings | servings |
|---|---|---|
| Shortening | 1 pound (½ No. 56 dipper) | |
| Sugar, granulated | 2¾ pounds (1⅜ No. 56 dippers) | |
| Eggs | 9 eggs (½ No. 56 dipper) | |
| Flour, sifted | 3½ pounds (3½ No. 56 dippers) | |
| Baking powder | 2½ ounces (6⅔ mess kit spoons) | |
| Salt | ¼ ounce (½ mess kit spoon) | |
| Milk, evaporated | 2 — 14½-ounce cans | |
| Water | 1¾ pints (⅞ No. 56 dipper) | |
| Vanilla | ¼ ounce (½ mess kit spoon) | |
| Butter | 1 pound (½ No. 56 dipper) | |
| Sugar, granulated | 1½ pounds (¾ No. 56 dipper) | |
| Fruit, crushed, sliced or halved, drained | 1½ quarts (1½ No. 56 dippers) | |
| Fruit juice or sirup | 1 pint (½ No. 56 dipper) | |

1. Stir shortening until soft and smooth.
2. Add sugar gradually; mix thoroughly.
3. Add unbeaten eggs, a few at a time, beating after each addition until well mixed; continue beating until light and fluffy. Beat thoroughly at this stage to insure a light tender cake.
4. Sift flour, baking powder, and salt together twice.
5. Mix milk and water; add vanilla.
6. Add dry ingredients and milk alternately to egg and sugar mixture, first adding about ⅓ dry ingredients, then ½ milk, then another ⅓ dry ingredients and remaining milk and dry ingredients.
7. Mix thoroughly but avoid overmixing.
8. Stir butter until soft and smooth; and sugar gradually and mix well.
9. Spread butter and sugar mixture generously in shallow pans.
10. Cover with fruit and sirup or juice making ½ inch layer.
11. Pour layer of cake batter ½ inch thick over fruit. Bake in moderate oven (350° F.) 30 to 40 minutes or until done.
12. Cool slightly; loosen from sides of pans and turn out upside down on trays.

NOTE. Bake upside down cake in pans which are at least 2 inches deep.

## NO. 63. APRICOT UPSIDE DOWN CAKE

Use canned or freshly cooked apricots and apricot juice for the fruit and fruit juice in recipe for upside down cake.



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## NO. 64. PEACH UPSIDE DOWN CAKE

Use canned, sliced peaches, and peach juice for the fruit and fruit juice in recipe for upside down cake.

## NO. 65. PINEAPPLE UPSIDE DOWN CAKE

Use canned, crushed pineapple, and pineapple juice for the fruit and fruit juice in recipe for upside down cake.

## NO. 66. RAISIN UPSIDE DOWN CAKE

Prepare upside down cake. Combine ¾ pound (½ mess kit cup) soft butter. 1¼ pounds (¾ No. 56 dipper) granulated sugar and ¾ ounce (three mess kit spoons) grated orange rind; mix well. Spread in bottom of shallow pans. Combine 2¼ pounds (1¾ No. 56 dippers) raisins, ¾ pound (½ mess kit cup) granulated sugar and 2¼ pints (1⅛ No. 56 dippers) water; heat to boiling point and boil 5 minutes. Cool. Cover butter and sugar mixture with cooked raisins. Add cake batter and bake as directed for upside down cake.

## NO. 67. PRUNE AND APRICOT UPSIDE DOWN CAKE

Use equal amounts of cooked, dried apricots, and cooked prunes, and apricot and prune juice for the fruit and fruit juice in recipe for upside down cake.

## NO. 68. HOLIDAY FRUIT CAKE

Yield: 19 pounds mixture. 100 servings, 2¾ ounces each.

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Raisins, seedless | 1½ pounds (1⅛ No. 56 dippers) | |
| Currants | 1½ pounds (1¼ No. 56 dippers) | |
| Pineapple, candied, diced | 1½ pounds (¾ No. 56 dipper) | |
| Citron | 1½ pounds (1¼ No. 56 dippers) | |
| Cherries, candied | 1½ pounds (1¼ No. 56 dippers) | |
| Lemon juice | 3 ounces (6 mess kit spoons) | |
| Orange rind, grated | 4 ounces (⅓ mess kit cup) | |
| Cider or fruit juice | 1 pint (½ No. 56 dipper) | |
| Butter or shortening | 2 pounds (1 No. 56 dipper) | |
| Sugar, brown | 2 pounds (1½ No. 56 dippers) | |
| Eggs | 20 eggs (1 No. 56 dipper) | |
| Molasses | 4 ounces (8 mess kit spoons) | |
| Flour, sifted | 2¼ pounds (2¼ No. 56 dippers) | |
| Baking powder | ¼ ounce (⅔ mess kit spoon) | |
| Cinnamon | 1 ounce (4 mess kit spoons) | |
| Cloves, ground | ½ ounce (2 mess kit spoons) | |
| Allspice | ¼ ounce (1 mess kit spoon) | |

1. Combine fruits, lemon juice, orange rind, and cider. Cover and allow to stand overnight.
2. Stir shortening until soft and smooth.
3. Add brown sugar gradually, beating until light and fluffy.
4. Add unbeaten eggs a few at a time, beating after each addition until well mixed; continue beating until light and fluffy. Add molasses and mix well.



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5. Sift flour, baking powder, and spices together twice; add gradually to sugar mixture, beating after each addition until well mixed. Add fruit with last amount of dry ingredients; mix well.
6. Mix thoroughly but avoid overmixing.
7. Place in greased loaf pans lined with greased paper. Bake in slow oven (200° F.). Increase heat gradually to moderate (325° F.) during last half of baking period. Time will vary from 3 to 4 hours according to the size of the loaves.

NOTE. This recipe makes seven loaf pans (9⅞ by 4¼ by 2¾ inches).

## NO. 69. PRUNE CAKE

Yield: 14¾ pounds mixture, 100 servings, each 3⅓ by 3⅓ by 1¼ inches.

| Ingredients | 100 servings | servings |
|---|---|---|
| Shortening | 1⅓ pounds (¾ No. 56 dipper) | |
| Sugar, granulated | 3½ pounds (1¾ No. 56 dippers) | |
| Eggs | 13 eggs (⅔ No. 56 dipper) | |
| Flour, sifted | 4½ pounds (4½ No. 56 dippers) | |
| Baking powder | 2½ ounces (6⅔ mess kit spoons) | |
| Baking soda | ½ ounce (1 mess kit spoon) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Cloves, ground | ¼ ounce (1 mess kit spoon) | |
| Allspice | ½ ounce (2 mess kit spoons) | |
| Cinnamon | 1½ ounces (6 mess kit spoons) | |
| Milk, evaporated | 1¾ — 14½-ounce cans | |
| Water (for milk) | 1½ pints (¾ No. 56 dipper) | |
| Prunes, cooked, chopped | 1⅓ quarts (1⅓ No. 56 dippers) | |

1. Stir shortening until soft and smooth.
2. Add sugar gradually; mix thoroughly.
3. Add unbeaten eggs, a few at a time, beating after each addition until well mixed. Continue beating until light and fluffy. Beat thoroughly at this stage to insure a light tender cake.
4. Sift flour, baking powder, soda, and spices together twice.
5. Mix milk and water; add vanilla.
6. Add dry ingredients and milk alternately to egg and sugar mixture, first adding about one-third dry ingredients, then ½ milk, then another ⅓ dry ingredients and remaining milk and dry ingredients.
7. Add prunes. Mix thoroughly but avoid overmixing.
8. Place in greased sheet pans. Bake in moderate oven (350° F.) about 30 to 35 minutes.

NOTE. This recipe makes two sheet pans (18 by 26 by 1 inches) or eight loaf pans (9⅞ by 4¼ by 2¾ inches) or 200 individual cakes each 3 inches in diameter.



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## NO. 70. OLD FASHIONED RAISIN CAKE

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Raisins, seedless | 4 pounds (4 mess kit cups) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Allspice | ¼ ounce (1 mess kit spoon) | |
| Cinnamon | ½ ounce (2 mess kit spoons) | |
| Cloves, ground | ¼ ounce (1 mess kit spoon) | |
| Nutmeg | ¼ ounce (1 mess kit spoon) | |
| Water, boiling | 2 quarts (2 No. 56 dippers) | |
| Sugar, brown | 4 pounds (4 mess kit cups) | |
| Shortening | 1¼ pounds (⅞ mess kit cup) | |
| Flour, sifted | 4 pounds (4 No. 56 dippers) | |
| Baking soda | 1¼ ounces (2½ mess kit spoons) | |

1. Wash raisins. Combine raisins, salt, allspice, cinnamon, cloves, nutmeg, and water. Heat to boiling point. Remove from heat.
2. Add sugar and shortening; stir until sugar is dissolved. Cool.
3. Sift flour and soda together; add slowly to liquid mixture. Mix well.
4. Pour batter into well greased and floured pans. Bake in moderate oven (350° F.) about 45 minutes.

NOTE. Frost with sea foam frosting or serve hot or cold with hard sauce (recipe No. 488) or lemon sauce (recipe No. 489).

## NO. 71. ANGEL FOOD CAKE

Yield: 11½ pounds mixture, 100 servings, 1¾ ounces each.

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Egg whites | 80 eggs (4 No. 56 dippers) | |
| Cream of tartar | 1¼ ounces (3¾ mess kit spoons) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Vanilla | ½ ounce (1 mess kit spoon) | |
| Sugar, granulated | 5 pounds (2½ No. 56 dippers) | |
| Flour, sifted | 1¾ pounds (1¾ No. 56 dippers) | |

1. Have egg whites at room temperature (70° F.); add cream of tartar and salt. Beat 2 to 3 minutes or until egg whites are foamy.*
2. Add flavoring and ½ sugar slowly, beating constantly.
3. Continue beating until just stiff enough to hold up in peaks but not dry.
4. Sift flour and remaining sugar together five times.
5. Fold flour and sugar mixture carefully into egg whites, mixing just enough to combine well.
6. Fill ungreased 50-ration pans ⅔ full. Bake in slow oven (325° F.) 25 to 30 minutes or until done.
7. Cool before serving.

*The slightest quantity of grease or egg yolk in the egg whites will injure the beating of the whites and cause baking failure.

NOTE. This recipe makes three 50-ration pans, 3¾ pounds mixture each.

Serve plain or frost with jelly frosting, chocolate, orange, or lemon butter frosting (recipes Nos. 97, 92, 95, and 93).



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## NO. 72. SPONGE CAKE

Yield: 11½ pounds mixture, 100 servings, 1¾ ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| gg yolks | 36 yolks (4/5 No. 56 dipper) | |
| ugar, granulated | 3½ pounds (1¾ No. 56 dippers) | |
| Vater, hot | 1⅛ pints (⅝ No. 56 dipper) | |
| anilla | 1 ounce (2 mess kit spoons) | |
| emon extract | ¾ ounce (1½ mess kit spoons) | |
| lour, sifted | 2¼ pounds (2¼ No. 56 dippers) | |
| alt | ½ ounce (1 mess kit spoon) | |
| gg whites | 36 whites (4/5 No. 56 dipper) | |

. Mix egg yolks and ½ sugar; beat 15 to 20 minutes.
. Combine water, vanilla, and lemon extract; add to egg mixture. Mix thoroughly.
. Sift flour and salt together twice. Add to egg mixture, mixing only enough to combine.
. Beat egg whites until light and foamy; add remaining sugar gradually. Continue beating until stiff enough to hold up in peaks but not dry.
. Fold egg whites carefully into egg yolk mixture, mixing only enough to combine well.
. Fill ungreased 50-ration pans ⅔ full. Bake in slow oven (325° F.) 25 to 30 minutes or until done.
. Cool before serving.

NOTE. This recipe makes three 50-ration pans, 3¾ pounds mixture each.

Serve plain or frost with lemon or orange butter cream frostings (recipes No. 3 and 95).

Sponge cakes also may be served with ice cream (recipe No. 132) or with a fruit auce (recipes Nos. 485 to 486).

## NO. 73. JELLY ROLL

Yield: 8 pounds mixture, 100 servings, 1¼ ounces each, 25 portions to each roll.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| ggs | 32 eggs (1½ No. 56 dippers) | |
| ugar, granulated | 2 pounds (1 No. 56 dipper) | |
| Water, hot | ¾ pint (½ No. 56 dipper) | |
| anilla | ½ ounce (1 mess kit spoon) | |
| lour, sifted | 2 pounds (2 No. 56 dippers) | |
| aking powder | 2 ounces (5⅓ mess kit spoons) | |
| alt | 1 ounce (2 mess kit spoons) | |

. Mix eggs and sugar; heat over hot water until warm (110° F.), stirring constantly.
. Beat rapidly 15 to 20 minutes or until mixture is fluffy and thick.
. Mix water and vanilla; add to egg mixture.



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4. Sift flour, baking powder, and salt together twice; fold carefully into egg mixture, mixing only enough to combine ingredients.
5. Spread on greased baking sheets lined with greased paper. Bake in hot oven (400° F.) 5 to 6 minutes.
6. Turn at once from pans onto cloth covered with powdered sugar.
7. Remove paper; spread with jelly * and roll.

*A cream filling such as vanilla or chocolate (recipes Nos. 112, 114) may be used instead of jelly.

NOTE. This recipe makes four sheet pans (18 by 26 by 1 inches).

## NO. 74. SUGAR COOKIES

Yield: 8½ pounds mixture. 204 cookies, each 3½ inches in diameter.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Flour, sifted | 3 pounds (3 No. 56 dippers) | |
| Baking powder | 1⅛ ounces (3 mess kit spoons) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Shortening | 1½ pounds (1 mess kit cup) | |
| Sugar, granulated | 2¼ pounds (2¼ mess kit cups) | |
| Eggs, beaten | 6 eggs (⅓ No. 56 dipper) | |
| Vanilla | ½ ounce (1 mess kit spoon) | |
| Milk, evaporated | 2—14½-ounce cans | |
| Water (for milk) | ½ pint (⅓ mess kit cup) | |
| Sugar, granulated (for topping) | 8 ounces (⅓ mess kit cup) | |
| Cinnamon (for topping) | 1 ounce (4 mess kit spoons) | |

1. Sift flour, baking powder, and salt together.
2. Mix shortening and sugar; stir until light and fluffy.
3. Add beaten egg gradually, mixing well after each addition; add vanilla.
4. Mix milk and water. Add flour mixture and milk alternately to sugar mixture, mixing well after each addition.
5. Mix sugar and cinnamon.
6. Drop cookie mixture by spoonfuls onto ungreased baking pans. Sprinkle with sugar and cinnamon mixture.
7. Bake in moderate oven (375° F.) 12 to 15 minutes.
8. Remove from pans at once.

NOTE. Cookie dough may be rolled ⅛ inch thick on lightly floured board and cut with floured cookie cutter.

## NO. 75. CHOCOLATE COOKIES

Substitute 10 ounces (1 mess kit cup) cocoa for ¾ pound (1 mess kit cup) flour in recipe for sugar cookies. Sift cocoa with remaining flour and other dry ingredients.

## NO. 76. CHOCOLATE NUT COOKIES

Substitute 10 ounces (one mess kit cup) cocoa for ¾ pound (one mess kit cup) flour in recipe for sugar cookies. Sift cocoa with remaining flour and other dry ingredients. Add ¾ pound (one mess kit cup) broken nut meats to the sifted flour mixture. Mix well.



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### ). 77. GINGER COOKIES

t 1½ ounces (⅓ mess kit spoon) soda, ¾ ounce (three mess kit spoons) ıger and ¼ ounce (¾ mess kit spoon) cinnamon with flour in recipe for ;ar cookies. Substitute 1⅛ pounds (½ mess kit cup) molasses for the ıporated milk and water; mix well.

### ). 78. PEANUT COOKIES

ld 1½ pounds (one No. 56 dipper) chopped peanuts to the sifted flour recipe for sugar cookies.

### ). 79. SPICE COOKIES

:t ½ ounce (two mess kit spoons) cinnamon, ¼ ounce (one mess kit oon) nutmeg and ⅛ ounce (½ mess kit spoon) ground cloves with flour recipe for sugar cookies.

### O. 80. RAISIN COOKIES

dd 3 pounds (three mess kit cups) seedless raisins to sifted flour in recipe r sugar cookies.

### O. 81. APPLESAUCE COOKIES

Yield: 11 pounds mixture, 200 cookies, each 3 inches in diameter.

| Ingredients | 100 servings | servings |
|---|---|---|
| our, sifted | 3 pounds (3 No. 56 dippers) | |
| ıking powder | ¾ ounce (2 mess kit spoons) | |
| lt | ½ ounce (1 mess kit spoon) | |
| ıking soda | ¼ ounce (½ mess kit spoon) | |
| nnamon | (½ mess kit spoon) | |
| utmeg | (⅛ mess kit spoon) | |
| ıisins | 1 pound (1 mess kit cup) | |
| ortening | 1 pound (½ No. 56 dipper) | |
| gar, granulated | 2 pounds (1 No. 56 dipper) | |
| ;gs, beaten | 5 eggs (¼ No. 56 dipper) | |
| ›plesauce, thick | 1⅛ quarts (1⅛ No. 56 dipper) | |

Sift flour, baking powder, salt, soda, and spices together. Add raisins; mix well.

Mix shortening and sugar; stir until light and fluffy.

Add beaten egg gradually, mixing well after each addition. Add applesauce.

Add flour mixture gradually; mix well.

Drop by spoonfuls on ungreased baking pans. Bake in hot oven (400° F.) 8 to 10 minutes.

Remove from pans at once.



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## NO. 82. BANANA DROP COOKIES

Yield: 14¼ pounds mixture. 225 cookies, each 3 inches in diameter.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Flour, sifted | 3¼ pounds (3¼ No. 56 dippers) | |
| Baking powder | 1¼ ounces (3½ mess kit spoons) | |
| Baking soda | ⅛ ounce (⅓ mess kit spoon) | |
| Salt | ¾ ounce (1½ mess kit spoons) | |
| Shortening | 2½ pounds (1¼ No. 56 dippers) | |
| Sugar, granulated | 3¼ pounds (2¼ mess kit cups) | |
| Eggs | 15 eggs (¾ No. 56 dipper) | |
| Vanilla | 1½ ounces (3 mess kit spoons) | |
| Bananas, ripe, peeled, mashed | 3¼ pounds (2½ mess kit cups) | |
| Sugar, granulated (for topping) | | |
| Cinnamon (for topping) | | |

1. Sift flour, baking powder, soda, and salt together.
2. Mix shortening and sugar; stir until light and fluffy.
3. Add eggs gradually, mixing well after each addition; add vanilla.
4. Add flour mixture and bananas alternately, mixing well after each addition.
5. Mix sugar and cinnamon.
6. Drop cookie mixture by spoonfuls on ungreased baking pans. Sprinkle with cinnamon mixture. Bake in hot oven (400° F.) 10 to 12 minutes.
7. Remove from pans at once.

## NO. 83. BROWNIES

Yield: 17 pounds mixture 218 cookies, each 2 inches square.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Flour, sifted | 2⅛ pounds (2⅛ No. 56 dippers) | |
| Baking powder | ¾ ounce (2 mess kit spoons) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Cocoa | 1 pound (1¼ No. 56 dippers) | |
| Raisins, seedless | 3 pounds (3 mess kit cups) | |
| Shortening | 2½ pounds (1¼ No. 56 dippers) | |
| Sugar, granulated | 5½ pounds (2¾ No. 56 dippers) | |
| Eggs, beaten | 26 eggs (1¼ No. 56 dippers) | |
| Vanilla | 2 ounce (4 mess kit spoons) | |

1. Sift flour, baking powder, salt, and cocoa together. Add raisins; mix well.
2. Mix shortening and sugar; stir until light and fluffy.
3. Add beaten egg gradually, mixing well after each addition; add vanilla.
4. Add flour mixture and mix only enough to dampen flour.
5. Spread mixture about ¾ inch thick in well greased baking pans. Bake in slow oven (325° F.) 35 minutes.
6. Cut into 2-inch squares at once. Turn out onto rack to cool.

## NO. 84. NUT BROWNIES

Substitute 1¾ pounds (1½ No. 56 dippers) broken nut meats for raisins in recipe for brownies.



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## O. 85. FRUIT BARS

| Ingredients | 100 servings | servings |
|---|---|---|
| gar, granulated | 2½ pounds (1¼ No. 56 dippers) | |
| lt | 1¼ ounces (2½ mess kit spoons) | |
| nnamon | 1¼ ounces (5 mess kit spoons) | |
| nger | ⅝ ounce (2½ mess kit spoons) | |
| king soda | 1¼ ounces (2½ mess kit spoons) | |
| ortening | 1¾ pounds (⅞ No. 56 dipper) | |
| gs | 16 eggs (¾ No. 56 dipper) | |
| olasses or brown sugar | 2½ pounds (⅞ No. 56 dipper) | |
| isins, seedless, or other fuit | 3¾ pounds (2½ No. 56 dippers) | |
| our, sifted | 5 pounds (5 No. 56 dippers) | |

Combine sugar, salt, cinnamon, ginger, soda, and shortening; stir until light and fluffy.

Mix eggs and molasses or brown sugar; beat well.

Add egg and molasses mixture to sugar mixture in three parts, beating until light after each addition.

Add fruit and flour; mix until a smooth dough is formed.

Place dough on sheet cake pans, using ½ No. 56 dipper dough to each pan; flatten with spatula until ½ inch thick. Bake in hot oven (380° to 400° F.) 18 to 20 minutes.

Cool. Cut each strip into 12 pieces.

## O. 86. MOLASSES CRUMB COOKIES

Yield: 14½ pounds mixture, 232 cookies, each 3½ inches in diameter.

| Ingredients | 100 servings | servings |
|---|---|---|
| our, sifted | 4 pounds (4 No. 56 dippers) | |
| king powder | 1½ ounces (3 mess kit spoons) | |
| king soda | 1 ounce (2 mess kit spoons) | |
| lt | 1 ounce (2 mess kit spoons) | |
| inger | ½ ounce (2 mess kit spoons) | |
| nnamon | ½ ounce (2 mess kit spoons) | |
| oves, ground | ½ ounce (1 mess kit spoon) | |
| ke crumbs | 1½ pounds (2½ mess kit cups) | |
| ortening | 1½ pounds (1 mess kit cup) | |
| gar, granulated | 3 pounds (1½ No. 56 dippers) | |
| gs, beaten | 10 eggs (½ No. 56 dipper) | |
| olasses | 2¾ pounds (1⅛ mess kit cup) | |
| ater | ¾ pint (½ mess kit cup) | |

Sift flour, baking powder, baking soda, salt, and spices together. Add cake crumbs; mix well.

Mix shortening and sugar; stir until light and fluffy.

Add beaten egg and molasses gradually, mixing well after each addition.

Add flour mixture and water alternately, mixing well after each addition.

Drop by spoonfuls onto greased baking pans. Bake in moderate oven (350° F.) 10 to 12 minutes.

Remove from pans at once.



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## NO. 87. OATMEAL COOKIES

Yield: 12½ pounds mixture. 200 cookies, each 3 inches in diameter.

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Flour, sifted | 2¼ pounds (2¼ No. 56 dippers) | |
| Baking powder | 1¼ ounces (2¾ mess kit spoons) | |
| Salt | ¼ ounce (1½ mess kit spoons) | |
| Cinnamon | ⅛ ounce (1½ mess kit spoons) | |
| Nutmeg | (½ mess kit spoon) | |
| Cloves, ground | (¼ mess kit spoon) | |
| Shortening | 2¼ pounds (1⅛ No. 56 dippers) | |
| Sugar, granulated | 2¼ pounds (1⅛ No. 56 dippers) | |
| Eggs | 7 eggs (⅓ No. 56 dipper) | |
| Oats, rolled | 1¼ pounds (1⅓ No. 56 dippers) | |
| Raisins, seedless | 1½ pounds (1⅛ No. 56 dippers) | |
| Milk, evaporated | 1—14½-ounce can | |
| Water (for milk) | 1¼ pints (¾ mess kit cup) | |

1. Sift flour, baking powder, salt, and spices together.
2. Mix shortening and sugar; stir until light and fluffy.
3. Add eggs gradually, mixing well after each addition.
4. Add rolled oats and raisins; mix thoroughly.
5. Mix milk and water. Add flour mixture and milk alternately to oatmeal mixture, mixing well after each addition.
6. Drop by spoonfuls onto ungreased baking pans. Bake in hot oven (400° F.) 12 to 15 minutes.
7. Remove from pans at once.

## NO. 88. BANANA OATMEAL COOKIES

Substitute ½ ounce (¾ mess kit spoon) baking soda for baking powder and 3 pounds (two mess kit cups) peeled, mashed ripe bananas for evaporated milk and water in recipe for oatmeal cookies.

## NO. 89. VANILLA WAFERS

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Flour, sifted | 3¾ pounds (3¾ No. 56 dippers) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Shortening | 2¼ pounds (1½ mess kit cups) | |
| Sugar, granulated | 1¾ pounds (⅞ No. 56 dipper) | |
| Eggs, beaten | 12 eggs (⅔ No. 56 dipper) | |
| Vanilla | 2 ounces (4 mess kit spoons) | |

1. Sift flour and salt together.
2. Mix shortening and sugar; beat until light and fluffy.
3. Add beaten egg gradually, mixing well after each addition.
4. Add vanilla. Add flour mixture gradually; mix well.
5. Drop onto ungreased baking pans and flatten with a spatula. Bake in moderate oven (375° F.) 8 to 10 minutes.
6. Remove from pans at once.



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## NO. 90. BUTTER CREAM FROSTING

Yield: 6¼ pounds frosting

| Ingredients | 100 servings | servings |
|---|---|---|
| Butter or shortening | 1⅛ pounds (⅜ No. 56 dipper) | |
| Milk, evaporated | ½—14½-ounce can | |
| Water (for milk) | ¼ pint (8 mess kit spoons) | |
| Vanilla | 2 ounces (4 mess kit spoons) | |
| Sugar, confectioners | 4½ pounds (4 No. 56 dippers) | |
| Salt | ½ ounce (1 mess kit spoon) | |

1. Stir butter or shortening until soft and smooth.
2. Mix milk and water; and vanilla.
3. Sift sugar and salt together. Add sugar and milk gradually to butter or shortening, beating constantly. Beat until mixture is smooth.
4. Spread carefully on cakes.

NOTE. This recipe makes enough frosting for two sheet cakes (18 by 26 by 1 inches) or for 200 individual cakes.

Frosting may be stored in tightly covered containers in refrigerator and used as needed. Warm frosting slightly and stir until smooth before spreading on cakes. Add a little hot water if necessary.

## NO. 91. BANANA CREAM FROSTING

Substitute ¾ pint (½ mess kit cup) mashed bananas and 1¼ ounces (2½ mess kit spoons) lemon juice for the liquid in recipe for butter cream frosting. Omit vanilla.

## NO. 92. CHOCOLATE BUTTER FROSTING

Sift ¾ pound (one No. 56 dipper) cocoa with the sugar and salt in recipe for butter cream frosting. Increase water to ½ pint (¼ No. 56 dipper).

## NO. 93. LEMON BUTTER FROSTING

Substitute three mess kit spoons grated lemon rind for vanilla and 2 ounces (four mess kit spoons) lemon juice for an equal amount of water in recipe for butter cream frosting.

## NO. 94. MOCHA BUTTER FROSTING

Substitute cold coffee for the water in recipe for chocolate butter frosting.

## NO. 95. ORANGE BUTTER FROSTING

Substitute three mess kit spoons grated orange rind for vanilla and 4 ounces (eight mess kit spoons) orange juice for an equal amount of water in recipe for butter cream frosting. 2¼ mess kit spoons orange extract may be used instead of the orange rind and juice.

## NO. 96. PEANUT BUTTER FROSTING

Mix ¾ pound peanut butter with the butter in recipe for butter cream frosting.



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## NO. 97. JELLY FROSTING

Yield: 5½ pounds frosting

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Butter or shortening | 13 ounces (½ mess kit cup) | |
| Peanut butter | 5 ounces (⅛ No. 56 dipper) | |
| Salt | | |
| Sugar, confectioners | 2¼ pounds (2⅓ No. 56 dippers) | |
| Jelly, currant | 1¼ pounds (⅜ No. 56 dipper) | |

1. Mix butter or shortening, peanut butter, and salt together; stir until smooth.
2. Add ½ sugar gradually.
3. Add remaining sugar and currant jelly alternately.
4. Mix thoroughly; spread on cakes.

NOTE. This recipe makes frosting for two sheet cakes (18 by 26 by 1 inches). Other flavors of jelly may be substituted for the currant jelly. Use on plain cake, spice cake, angel food, or sponge cake.

## NO. 98. FUDGE FROSTING NO. 1

Yield: 6 pounds frosting

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Gelatin, plain | 1¼ ounces (5 mess kit spoons) | |
| Water, cold | ¼ pint (8 mess kit spoons) | |
| Cocoa | 10 ounces (1 mess kit cup) | |
| Sugar, granulated | 2 pounds (1 No. 56 dipper) | |
| Salt | ¼ ounce (½ mess kit spoon) | |
| Butter | ½ pound (¼ No. 56 dipper) | |
| Water, boiling | ¾ pint (½ mess kit cup) | |
| Egg yolks, beaten | 6 yolks (1/5 mess kit cup) | |
| Vanilla | 1 ounce (2 mess kit spoons) | |
| Sugar, confectioners | 2½ pounds (⅓ mess kit cup) | |

1. Soak gelatin in cold water 5 minutes.
2. Mix cocoa, sugar, and salt together; add butter and boiling water.
3. Heat to boiling; boil about 5 minutes, stirring constantly. Remove from heat.
4. Add gelatin; beat well.
5. Add a small amount of cocoa and gelatin mixture to beaten egg yolk; mix well.
6. Add remaining cocoa and gelatin mixture; mix well.
7. Add vanilla and confectioners sugar; beat until smooth.
8. Spread on cakes.

NOTE. This recipe makes frosting for two sheet cakes (18 by 26 by 1 inches) or for 200 individual cakes.



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## D. 99. FUDGE FROSTING NO. II

Yield: 5 quarts

| Ingredients | 100 servings | .. servings |
|---|---|---|
| ;ar, granulated | 4 pounds (2 No. 56 dippers) | |
| ocolate, chopped | ¾ pound | |
| ır | | |
| coa | 7 ounces (⅔ mess kit cup) | |
| t | ½ ounce (1 mess kit spoon) | |
| lk, evaporated | 1 — 14½-ounce can | |
| ter (for milk) | 1 quart (1 No. 56 dipper) | |
| n sirup | 1 pound (¾ mess kit cup) | |
| ter | ½ pound (¼ No. 56 dipper) | |
| nilla | 1 ounce (2 mess kit spoons) | |

Mix sugar, chocolate, *or* cocoa and salt together.

Mix milk and water. Combine sugar mixture, milk, corn sirup, and butter; mix well.

Heat to boiling over low heat; boil until sugar is dissolved, stirring constantly.

Boil, without stirring, to 238° F. or until sirup spins a long thread when dropped from a spoon or forms a soft ball when a spoonful is dropped into a little cold water. Remove from heat.

Cool to 110° to 120° or until pans can be touched without discomfort. Add vanilla.

Beat vigorously with a paddle or large spoon. Scrape sides of pan occasionally and continue beating until frosting is creamy and thick enough to spread.

NOTE. If the humidity is high, boil fudge frosting to 240° to 242° F.

## ). 100. MARSHMALLOW FROSTING

Yield: 4½ quarts frosting

| Ingredients | 100 servings | .... servings |
|---|---|---|
| ;ar, granulated | 2½ pounds (1¼ No. 56 dippers) | |
| am of tartar* | ⅛ ounce (½ mess kit spoon) | |
| ter, hot | ¾ pint (½ mess kit cup) | |
| ; whites, stiffly eaten | 12 whites (⅓ No. 56 dipper) | |
| nilla | ½ ounce (1 mess kit spoon) | |

Mix sugar, cream of tartar, and water together.

Heat to boiling over low flame; stir constantly until sugar is dissolved.

Boil, without stirring, to 238° F. or until sirup spins a long thread when dropped from a spoon or forms a soft ball when a spoonful is dropped in a little cold water.

Pour sirup in fine stream over egg whites, beating constantly.

Continue beating until cold and stiff enough to spread on cake; add vanilla.

Spread on cakes.

*If cream of tartar is not available use ½ mess kit cup corn sirup.

NOTE. This recipe makes frosting for two sheet cakes (18 by 26 by 1 inches) or for 200 lividual cakes.



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## NO. 101. CHOCOLATE MARSHMALLOW FROSTING

Add 6 ounces (½ mess kit cup) sifted cocoa to the cooled frosting in recipe for marshmallow frosting. Mix thoroughly.

## NO. 102. RAISIN MARSHMALLOW FROSTING

Add ½ pound (½ mess kit cup) chopped seedless raisins to marshmallow frosting recipe.

## NO. 103. SEA FOAM FROSTING

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Sugar, brown | 3 pounds (3 mess kit cups) | |
| Water, boiling | ¾ pint (½ mess kit cup) | |
| Salt | ¼ ounce (½ mess kit spoon) | |
| Egg whites | 16 whites-(⅔ No. 56 dipper) | |

1. Combine sugar, water and salt.
2. Cover and heat to boiling; boil, without stirring, to 238° or until sirup spins a long thread when dropped from a spoon.
3. Beat egg whites until stiff but not dry. Pour sirup in a fine stream over beaten egg white. Continue beating until the frosting is cold and stiff enough to spread.

NOTE. Clean cooking utensils thoroughly before preparing sea foam frosting. If utensils are greasy, the grease will interfere with the beating of the egg whites.

## NO. 104. CINNAMON TOPPING

Yield: 2¼ pounds mixture

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Cinnamon | 1¼ ounces (5 mess kit spoons) | |
| Sugar, granulated | 2¼ pounds (1½ mess kit cups) | |

1. Mix cinnamon and sugar.
2. Sprinkle generously over cake batter before baking.

## NO. 105. COCONUT TOPPING

Yield: 4½ pounds mixture

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Butter, melted | 10 ounces (⅔ No. 56 dipper) | |
| Coconut, shredded | 2½ pounds (3⅓ No. 56 dippers) | |
| Sugar, granulated | 1 pound (½ No. 56 dipper) | |
| Cocoa | 7 ounces (½ No. 56 dipper) | |

1. Combine melted butter, coconut, sugar, and cocoa; mix well.
2. Sprinkle generously over cake batter before baking.

NOTE. This recipe makes topping for two sheet cakes (18 by 26 by 1 inches).

## NO. 106. TOASTED NUT TOPPING

Yield: 4½ pounds mixture

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Nuts, chopped | 3 pounds (3 No. 56 dippers) | |
| Sugar, granulated | 1½ pounds (¾ No. 56 dipper) | |

1. Mix nuts and sugar.
2. Sprinkle generously over cake batter before baking.



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SECTION V

# BREAKFAST CEREALS

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## SECTION V

# BREAKFAST CEREALS

### 1. CEREAL COOKERY. a. Table for cooking cereals.

| Cereal | Amount | Water* (gallons) | Salt** (mess kit spoons) | Cooking time (minutes) | Approximate size of serving |
|---|---|---|---|---|---|
| Cornmeal | 6 pounds (4 No. 56 dippers) | 5 | 6 | 30 | 6 ounces (¼ mess kit cup) |
| Hominy grits | 6 pounds (4 No. 56 dippers) | 6 | 6 | 40 | 6 ounces (¼ mess kit cup) |
| Oats, rolled | 6 pounds (8 No. 56 dippers) | 6 | 6 | 20 | 6 ounces (¼ mess kit cup) |
| Rice | 8 pounds (4¼ No. 56 dippers) | 9 | 6 | 20 | 6 ounces (¼ mess kit cup) |
| Wheat cereal | 6 pounds (3¾ No. 56 dippers) | 4 | 6 | 20 | 6 ounces (¼ mess kit cup) |
| Whole wheat cereal | 6 pounds (4¼ No. 56 dippers) | 4 | 6 | 20 | 6 ounces (¼ mess kit cup) |

*The amount of water needed will vary according to the method of cooking, the type of utensil used, and the length of the cooking period.

**It may be necessary to increase the amount of salt.

**b. Directions for cooking cereals.** (1) Add salt to water; heat to boiling point.

(2) Add cereal slowly to boiling water. Heat to boiling point; reduce heat and simmer until thick, stirring constantly to prevent lumping. When large quantities are cooked, lumping may be prevented by adding the cereal to cold water. Heat to boiling point; stir constantly until mixture thickens.

(3) Continue cooking cereal over low heat until required cooking time is completed. (See chart, Par. 93 a.) Stir occasionally to prevent sticking and scorching.

**c. Cooked cereals.** (1) Hot cooked cereals may be served with milk and sugar. Raisins, chopped, seeded dates or chopped, dried figs may be added to the cereal a few minutes before serving.

(2) Cooked cornmeal, oatmeal, or hominy grits may be fried. Pour the cooked cereal into well greased pans to a depth of about 1 inch; cool. Cut into squares and fry. Serve with sirup or jelly. If the squares are moist, dip in flour or batter before frying.



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SECTION VI

# DESSERTS

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## SECTION VI

## DESSERTS

**12. PUDDINGS AND MISCELLANEOUS DESSERTS. a.** The most commonly used desserts are cakes, pies, fruits, and puddings. Cakes, pies, and fruit are discussed in other sections; puddings and miscellaneous desserts are in this section.

### NO. 107. APPLE BROWN BETTY

Yield: 100 servings, ½ cup (4 ounces) each.

| Ingredients | 100 servings | servings |
|---|---|---|
| Apples, fresh* | 20 pounds | |
| Bread, cubed | 6 pounds | |
| Sugar, granulated | 7 pounds (3½ No. 56 dippers) | |
| Salt | ¾ ounce (1½ mess kit spoons) | |
| Cinnamon | 1½ ounces (6 mess kit spoons) | |
| Raisins, seedless | 3 pounds (3 mess kit cups) | |
| Lemon juice | ½ pint (⅓ mess kit cup) | |
| Molasses | 1 quart (1 No. 56 dipper) | |
| Water | 1 gallon (4 No. 56 dippers) | |
| Butter, melted | 2 pounds (1 No. 56 dipper) | |

1. Wash apples; pare and core. Slice apples.
2. Mix all ingredients together and place in greased baking pans.
3. Bake in moderate oven (375° F.) about 1 hour.

*Three No. 10 cans apples may be substituted for the 20 pounds fresh apples.

NOTE. Serve with hard sauce (recipe No. 488) or lemon sauce (recipe No. 489), or with evaporated milk.

### NO. 107a. APPLE CRISP

Yield: 3¾ gallons, 100 servings, ½ cup (5½ ounces) each.

| Ingredients | 100 servings | servings |
|---|---|---|
| Apples, fresh* | 40 pounds | |
| Nutmeg | 1 ounce (4 mess kit spoons) | |
| Sugar, granulated | 3 pounds (1½ No. 56 dippers) | |
| Sugar, brown | 7½ pounds (5 No. 56 dippers) | |
| Flour, sifted | 4 pounds (4 No. 56 dippers) | |
| Butter | 4 pounds (2 No. 56 dippers) | |

1. Wash apples; pare and core. Slice apples.
2. Spread apples in greased baking pans.
3. Mix nutmeg and granulated sugar; sprinkle over apples.
4. Mix brown sugar, flour, and butter together; stir until crumbly. Sprinkle over apples.
5. Bake in moderate oven (350° F.) 1½ hours or until apples are tender.

*Four No. 10 cans apples may be substituted for the 40 pounds fresh apples.



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## NO. 108. BAKED CUSTARD

Yield: 100 servings, approximately 6 ounces each.

| Ingredients | 100 servings | ..... servings |
|---|---|---|
| Eggs | 60 eggs (3 No. 56 dippers) | |
| Sugar, granulated | 2 pounds (1 No. 56 dipper) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Vanilla | 1 ounce (2 mess kit spoons) | |
| Milk, evaporated | 16 — 14½-ounce cans | |
| Water (for milk) | 2 gallons (8 No. 56 dippers) | |
| Nutmeg (optional) | ¼ ounce (1 mess kit spoon) | |

1. Combine eggs, sugar, salt, and vanilla; beat thoroughly.
2. Mix milk and water; add to egg mixture. Mix well.
3. Pour mixture into sheet pans. Sprinkle nutmeg over top of mixture.
4. Bake in slow oven (300° F.) about 30 minutes or until firm.

## NO. 109. BANANA PUDDING

| Ingredients | 100 servings | ..... servings |
|---|---|---|
| Milk, evaporated | 13 — 14½-ounce cans | |
| Water (for milk) | 1½ gallons (6 No. 56 dippers) | |
| Cornstarch | 1¼ pounds (1¼ mess kit cups) | |
| Sugar, granulated | 4 pounds (2 No. 56 dippers) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Eggs, well beaten | 24 eggs (1¼ No. 56 dippers) | |
| Vanilla | 1 ounce (2 mess kit spoons) | |
| Bananas, sliced | 12 pounds | |

1. Mix milk and water.
2. Mix cornstarch, ½ sugar and a small amount of cold milk together; stir until smooth.
3. Combine the other 2 pounds sugar, the salt and remaining milk; heat to boiling point.
4. Add cornstarch mixture very slowly to hot milk. Simmer until thick and clear, stirring constantly. Remove from heat.
5. Pour hot mixture slowly onto beaten egg; mix well. Add vanilla.
6. Cool, stirring occasionally.
7. Add bananas just before serving.

## NO. 110. FRUIT PUDDING

Substitute diced peaches or other diced fruit for bananas in recipe for banana pudding.



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## D. 111. BREAD PUDDING

| Ingredients | 100 servings | servings |
|---|---|---|
| ad, cubed | 5 pounds | |
| isins, seedless | 2½ pounds (2½ mess kit cups) | |
| *or* | | |
| conut, shredded | 2½ pounds (3½ No. 56 dippers) | |
| gar, granulated | 2½ pounds (1¼ No. 56 dippers) | |
| inamon | ¾ ounce (3 mess kit spoons) | |
| t | 1½ ounces (3 mess kit spoons) | |
| lk, evaporated | 11 — 14½-ounce cans | |
| ter (for milk) | 5¼ quarts (5¼ No. 56 dippers) | |
| tter, melted | ¾ pound (½ mess kit cup) | |
| gs, beaten | 40 eggs (2 No. 56 dippers) | |

Place bread cubes in greased baking pans. Sprinkle with raisins *or* coconut.

Mix sugar, cinnamon, and salt together.

Mix milk and water; heat. Add melted butter.

Combine sugar mixture, milk, and beaten egg; mix well.

Pour over bread. Allow to stand ½ hour before baking.

Bake in moderate oven (325° F.) 1½ hours or until firm.

NOTE. Serve with lemon sauce or hard sauce (recipes Nos. 489 and 488) or with porated milk.

## D. 112. CORNSTARCH PUDDING

| Ingredients | 100 servings | servings |
|---|---|---|
| lk, evaporated | 15½ — 14½-ounce cans | |
| ater (for milk) | 7½ quarts (7½ No. 56 dippers) | |
| rnstarch | 2¼ pounds (2 No. 56 dippers) | |
| gar, granulated | 5 pounds (2½ No. 56 dippers) | |
| t | 2½ ounces (5 mess kit spoons) | |
| gs, well beaten | 30 eggs (1½ No. 56 dippers) | |
| nilla | 1½ ounces (3 mess kit spoons) | |

Mix milk and water.

Mix cornstarch, ½ of the sugar and a small amount of cold milk together; stir until smooth.

Combine the other 2½ pounds sugar, salt, and remaining milk; heat to boiling point.

Add cornstarch mixture to hot milk very slowly. Reduce heat; simmer until thick and clear, stirring constantly.

Remove from heat and pour slowly onto beaten egg; mix well. Add vanilla.

Cool before serving.



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3. Add unbeaten eggs a few at a time, beating after each addition until well mixed; continue beating until light and fluffy.
4. Sift flour, baking powder, salt, soda, and cocoa together twice.
5. Mix milk and water; add vanilla.
6. Add dry ingredients and milk alternately to sugar mixture, first adding about ⅓ dry ingredients, then ½ milk, then another ⅓ dry ingredients and remaining milk and dry ingredients.
7. Mix thoroughly until smooth.
8. Pour into greased sheet pans. Bake in moderate oven (350° F.) about 30 to 35 minutes or until done.

NOTE. This recipe makes two sheet cakes (17 by 24 by 1 inches). Serve with chocolate sauce or hard sauce (recipes Nos. 489 and 488).

## NO. 115. FRUIT ROLL

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Flour, sifted | 9 pounds (9 No. 56 dippers) | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Shortening | 3 pounds (1½ No. 56 dippers) | |
| Water, cold | 1¼ quarts (1¼ No. 56 dippers) | |
| Butter, melted | 1 pound (½ No. 56 dipper) | |
| Apples, sliced* | 14 pounds | |
| Sugar, granulated | 4½ pounds (2¼ No. 56 dippers) | |
| Nutmeg | ¾ ounce (3 mess kit spoons) | |
| Cinnamon | ¾ ounce (3 mess kit spoons) | |

1. Sift flour and salt together.
2. Add shortening; stir until a crumbly mixture is obtained.
3. Add water gradually; stir until mixture is moistened just enough to hold together. Stir lightly until smooth.
4. Divide dough evenly into 11 portions. Roll each piece of dough into strips about ¼ inch thick, 8 inches wide, and a little longer than length of baking pan to be used.
5. Brush each strip of dough with melted butter.
6. Mix apples, sugar, nutmeg, and cinnamon together. Spread over dough.
7. Roll up lengthwise like a jelly roll.
8. Place rolls in pan seam side down and close together so that rolls will retain their shape.
9. Bake in moderate oven (375° to 400° F.) about 1 hour or until apples are tender and dough is well baked.

*Two No. 10 cans apples may be substituted for the 14 pounds fresh apples.

NOTE. Drained, canned cherries may be used as the fruit in this recipe. Use two No. 10 cans. Omit apples, nutmeg, and cinnamon. Serve with cherry sauce (recipe No. 486).



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## NO. 116. INDIAN PUDDING

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Milk, evaporated | 23 — 14½-ounce cans | |
| Water (for milk) | 10½ quarts (10½ No. 56 dippers) | |
| Cornmeal | 3½ pounds (3½ mess kit cups) | |
| Sugar, granulated | 5 pounds (2½ No. 56 dippers) | |
| Ginger | 1¼ ounces (7 mess kit spoons) | |
| Cinnamon | ⅞ ounce (4 mess kit spoons) | |
| Salt | 2¼ ounces (4½ mess kit spoons) | |
| Molasses | 4¼ quarts (4¼ No. 56 dippers) | |
| Butter, melted | 2 pounds (1 No. 56 dipper) | |

1. Mix milk and water; heat slowly until a slight film forms on top of the milk.
2. Add cornmeal slowly, stirring constantly. Cook, stirring constantly, 20 minutes or until thick.
3. Add remaining ingredients; mix thoroughly.
4. Pour into baking pans. Bake in slow oven (250° to 300° F.) 3 hours without stirring.
5. Serve warm or cool.

## NO. 117. PINEAPPLE RICE CREAM

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Milk, evaporated | 17½ — 14½-ounce cans | |
| Water (for milk) | 7 quarts (7 No. 56 dippers) | |
| Rice | 3¾ pounds (2½ mess kit cups) | |
| Sugar, granulated | 5 pounds (2½ No. 56 dippers) | |
| Salt | 1¼ ounces (2½ mess kit spoons) | |
| Butter | 1¼ pounds (⅝ mess kit cup) | |
| Pineapple, crushed | 3 No. 10 cans | |

1. Mix milk and water; heat slowly until a slight film forms on top.
2. Add rice, sugar, salt, and butter; mix thoroughly.
3. Cook slowly, stirring frequently, about 2⅓ hours or until rice is soft and has absorbed most of the milk. Remove from heat.
4. Cool. Add pineapple just before serving.

NOTE. If available, use double boiler for cooking rice mixture.

## NO. 118. PRUNE PUDDING

Yield: 4½ gallons.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Prunes, dried | 10½ pounds | |
| Water, cold | 4½ gallons (10 No. 56 dippers) | |
| Sugar, granulated | 6 pounds (3 No. 56 dippers) | |
| Cinnamon | 1 ounce (4 mess kit spoons) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Cornstarch | 1⅞ pounds (1⅓ No. 56 dippers) | |
| Water, cold | 1½ quarts (1½ No. 56 dippers) | |
| Lemon juice | ¾ pint (½ mess kit cup) | |

1. Wash prunes; add water. Heat to boiling; reduce heat and simmer 45 minutes or until soft.



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2. Drain and remove pits.
3. Measure prune juice and if necessary add water to make 9 quarts (nine No. 56 dippers) liquid.
4. Combine prunes, prune juice, sugar, cinnamon, and salt; heat to boiling.
5. Mix cornstarch, cold water, and lemon juice together; stir until smooth. Add slowly to hot prune mixture. Reheat to boiling; boil 5 minutes, stirring frequently.

NOTE. Serve with cream or evaporated milk.

## NO. 119. PRUNE WHIP

Yield: 4 gallons, 100 servings, ¾ cup each.

| Ingredients | 100 servings | servings |
|---|---|---|
| Prunes, dried | 11½ pounds | |
| Water, cold | 4 gallons (16 No. 56 dippers) | |
| Egg whites | 28 whites (¾ No. 56 dipper) | |
| Sugar, granulated | 3½ pounds (1¾ No. 56 dippers) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Lemon juice | ½ pint (⅓ mess kit cup) | |

1. Wash prunes; add cold water. Heat to boiling without draining; reduce heat and simmer 45 minutes or until soft.
2. Drain and remove pits; press pulp through a sieve. Cool.
3. Beat egg whites until stiff; add sugar and salt gradually.
4. Add lemon juice and prune pulp; mix carefully but thoroughly.
5. Serve cold.

NOTE. Use prune liquid in fruit drinks.

## NO. 120. APRICOT WHIP

Substitute 9½ pounds dried apricots, 2½ gallons (10 No. 56 dippers) cold water, and 56 egg whites (1⅓ No. 56 dippers) for similar ingredients in recipe for prune whip. Omit lemon juice. Use apricot liquid in fruit drinks.

## NO. 121. RICE PUDDING

Yield: 4½ gallons.

| Ingredients | 100 servings | servings |
|---|---|---|
| Milk, evaporated | 20 — 14½-ounce cans | |
| Water (for milk) | 2¼ gallons (9 No. 56 dippers) | |
| Rice | 4½ pounds (3 mess kit cups) | |
| Sugar, granulated | 4½ pounds (2¼ No. 56 dippers) | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Vanilla | 3 ounces (6 mess kit spoons) | |
| Raisins | 2 pounds (2 mess kit cups) | |

1. Mix milk and water. Heat 3 gallons (12 No. 56 dippers) milk slowly until slight film forms on top.
2. Add rice, sugar, and salt; mix thoroughly.
3. Cook, stirring occasionally, about 2 hours or until rice has absorbed most of the milk.

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4. Remove from heat and add remainder of milk, vanilla, and raisins; mix thoroughly.
5. Pour into greased baking pans. Bake in moderate oven (350° F.) about 1 hour or until rice is soft.
6. Serve hot or cold.

## NO. 122. TAPIOCA PUDDING

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Milk, evaporated | 17½ — 14½-ounce cans | |
| Water (for milk) | 1¼ gallons (7 No. 56 dippers) | |
| Tapioca, quick cooking | 2 pounds | |
| Sugar, granulated | 5 pounds (2½ No. 56 dippers) | |
| Salt | 2½ ounces (5 mess kit spoons) | |
| Eggs, beaten | 30 eggs (1½ No. 56 dippers) | |
| Vanilla | 1½ ounces (3 mess kit spoons) | |

1. Mix milk and water. Heat ⅔ milk slowly until a slight film forms on top.
2. Combine remaining cold milk, tapioca, sugar, and salt; stir until smooth.
3. Add tapioca mixture gradually to hot milk, stirring constantly. Cook, stirring constantly, until tapioca granules are transparent.
4. Remove from heat. Pour slowly onto beaten egg; mix well. Add vanilla; chill.
5. Cool; stirring occasionally.

NOTE. Serve plain or with a sauce (recipes Nos. 485 to 490) or with evaporated milk.

## NO. 123. COFFEE JELLY

Yield: 100 servings, 4 ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Water, cold | 1 quart (1 No. 56 dipper) | |
| Gelatin, plain | 5½ ounces (⅓ mess kit cup) | |
| Coffee, hot, strong | 1½ gallons (6 No. 56 dippers) | |
| Sugar, granulated | 3 pounds (1½ No. 56 dippers) | |
| Salt | ⅓ ounce (⅔ mess kit spoon) | |
| Lemon juice | ½ pint (⅓ mess kit cup) | |

1. Pour cold water over gelatin; allow to stand 5 minutes.
2. Add hot coffee, sugar, salt, and lemon juice; stir until sugar is dissolved.
3. Chill.

NOTE. Serve with whipped cream or whipped evaporated milk.



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## NO. 124. CHOCOLATE SPONGE

Yield: 100 servings, 4 ounces each.

| Ingredients | 100 servings | servings |
|---|---|---|
| Water, cold | 1¾ quarts (1¾ No. 56 dippers) | |
| Gelatin, plain | 7 ounces (½ mess kit cup) | |
| Water, hot | 1¾ quarts (1¾ No. 56 dippers) | |
| Sugar, granulated | 4¾ pounds (2⅓ No. 56 dippers) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Chocolate | 1¼ pounds | |
| *or* | | |
| Cocoa | 1 pound (1½ mess kit cups) | |
| Egg yolks, slightly beaten | 84 yolks (1⅔ No. 56 dippers) | |
| Egg whites, stiffly beaten | 84 whites (2 No. 56 dippers) | |
| Vanilla | 3 ounces (6 mess kit spoons) | |

1. Pour cold water over gelatin; mix and allow to stand 5 minutes.
2. Mix hot water, sugar, salt, and chocolate or cocoa together. Heat to boiling point; boil about 3 minutes or until smooth.
3. Add gelatin; stir until thoroughly dissolved.
4. Add slightly beaten egg yolks. When mixture begins to thicken, add stiffly beaten egg whites and vanilla.
5. Chill.

NOTE. Serve with whipped cream or whipped evaporated milk.

## NO. 125. GELATIN BREAD PUDDING

Yield: 100 servings, 4 ounces each.

| Ingredients | 100 servings | servings |
|---|---|---|
| Milk, evaporated | 9 — 14½-ounce cans | |
| Water (for milk) | 4¼ quarts (4¼ No. 56 dippers) | |
| Gelatin, plain | 3 ounces (12 mess kit spoons) | |
| Sugar, granulated | 3 pounds (1½ No. 56 dippers) | |
| Salt | ¾ ounce (1½ mess kit spoons) | |
| Bread cubes, white | 10½ quarts (10½ No. 56 dippers) | |
| Eggs, slightly beaten | 30 eggs (1½ No. 56 dippers) | |
| Vanilla | ¾ ounce (1½ mess kit spoons) | |

1. Mix milk and water; pour 1 quart (one No. 56 dipper) milk over gelatin and allow to stand 5 minutes, stirring frequently.
2. Combine remaining milk, sugar, and salt. Heat over low fire until slight film forms on top.
3. Add gelatin; stir until gelatin is thoroughly dissolved.
4. Pour hot milk mixture slowly over beaten egg, stirring constantly.
5. Add bread cubes; cook until thick.
6. Remove from fire; add vanilla and beat until frothy.
7. Chill.

NOTE. Serve with a sauce (recipes Nos. 485 to 490) or with cream.



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## NO. 126. FRUIT GELATIN

Yield: 4½ gallons, 100 servings, ¾ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Gelatin, flavored | 5 pounds | |
| Water, boiling | 1½ gallons (6 No. 56 dippers) | |
| Water, cold | 1½ gallons (6 No. 56 dippers) | |
| Fruit, sliced and fruit juice | 1½ gallons (6 No. 56 dippers) | |

1. Dissolve gelatin in boiling water; add cold water.
2. Chill until mixture begins to thicken; add mixed fruit. Chill until firm.
3. Cut in squares.

## NO. 127. LEMON GELATIN

Yield: 4 gallons, 100 servings, ¾ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Water, cold | 1¼ quarts (5 No. 56 dippers) | |
| Gelatin, plain | 1 pound (1 mess kit cup) | |
| Water, boiling | 2½ gallons (10 No. 56 dippers) | |
| Sugar, granulated | 10 pounds (5 No. 56 dippers) | |
| Lemon juice | 3⅓ quarts (3⅓ No. 56 dippers) | |

1. Pour cold water over gelatin; mix and allow to stand 5 minutes.
2. Add boiling water and sugar; stir until sugar is dissolved.
3. Add lemon juice; mix thoroughly.
4. Pour into pans and chill until firm.
5. Cut into squares.

NOTE. Serve with cream or evaporated milk.

## NO. 128. ORANGE GELATIN

Yield: 5 gallons, 100 servings, ¾ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Water, cold | 2 quarts (2 No. 56 dippers) | |
| Gelatin, plain | 1 pound (1 mess kit cup) | |
| Water, boiling | 2½ gallons (10 No. 56 dippers) | |
| Sugar, granulated | 5 pounds (2½ No. 56 dippers) | |
| Lemon juice | 1¼ quarts (1¼ No. 56 dippers) | |
| Orange juice | 1¾ gallons (7 No. 56 dippers) | |

1. Pour cold water over gelatin; mix and allow to stand 5 minutes.
2. Add boiling water and sugar; stir until sugar is dissolved.
3. Add lemon juice and orange juice; mix thoroughly.
4. Pour into pans; chill until firm.
5. Cut into squares.

NOTE. Orange sections may be added to the gelatin if desired.



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## NO. 129. PINEAPPLE GELATIN

Yield: 5 gallons, 100 servings, ¾ cup each.

| Ingredients | 100 servings | servings |
|---|---|---|
| Water, cold | 2 quarts (2 No. 56 dippers) | |
| Gelatin, plain | 1 pound (1 mess kit cup) | |
| Water, boiling | 2½ gallons (10 No. 56 dippers) | |
| Sugar, granulated | 5 pounds (2½ No. 56 dippers) | |
| Lemon juice | 1¼ quarts (1¼ No. 56 dippers) | |
| Pineapple juice | 2 No. 10 cans | |

1. Pour cold water over gelatin; mix and allow to stand 5 minutes.
2. Add boiling water and sugar; stir until sugar is dissolved.
3. Add lemon juice and pineapple juice; mix thoroughly.
4. Pour into pans; chill until firm.
5. Cut into squares.

## NO. 130. ORANGE CHARLOTTE

Yield: 100 servings, 4 ounces each.

| Ingredients | 100 servings | servings |
|---|---|---|
| Water, cold | 1 pint (½ No. 56 dipper) | |
| Orange juice and pulp | 2 quarts (2 No. 56 dippers) | |
| Gelatin, plain | 3 ounces (12 mess kit spoons) | |
| Water, boiling | 1 quart (1 No. 56 dipper) | |
| Sugar, granulated | 4 pounds (2 No. 56 dippers) | |
| Salt | ⅓ ounce (⅔ mess kit spoon) | |
| Lemon juice | ½ pint (⅓ mess kit cup) | |
| Egg whites | 24 whites (⅓ No. 56 dipper) | |

1. Pour cold water and ½ pint (⅓ mess kit cup) orange juice over gelatin; allow to stand 5 minutes.
2. Add boiling water, sugar, and salt; stir until sugar is dissolved.
3. Add lemon juice and remaining orange juice; mix thoroughly.
4. Cool. When mixture begins to stiffen, beat until light and frothy.
5. Beat egg whites until stiff; add carefully to gelatin.
6. Chill.

NOTE. Serve on stale cake.

## NO. 131. PINEAPPLE SPONGE

Yield: 4½ gallons.

| Ingredients | 100 servings | servings |
|---|---|---|
| Water, cold | 2 quarts (2 No. 56 dippers) | |
| Gelatin, plain | ½ pound (½ mess kit cup) | |
| Egg yolks, beaten | 32 yolks (⅔ No. 56 dipper) | |
| Sugar, granulated | 8 pounds (4 No. 56 dippers) | |
| Lemon juice | 1 pint (½ No. 56 dipper) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Water, boiling | 3 quarts (3 No. 56 dippers) | |
| Pineapple, crushed | 2 No. 10 cans | |
| Vanilla | 4 ounces (8 mess kit spoons) | |
| Egg whites | 32 whites (⅓ No. 56 dipper) | |



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1. Pour cold water over gelatin; mix and allow to stand 5 minutes.
2. Mix beaten egg yolk and ¾ sugar. Add lemon juice and salt; mix well.
3. Pour boiling water over gelatin; stir until gelatin is dissolved.
4. Pour gelatin into egg mixture slowly, stirring constantly.
5. Chill until mixture begins to thicken; add pineapple and vanilla.
6. Beat egg whites until stiff; add remaining sugar gradually.
7. Add egg white to gelatin mixture. Pour into pans; chill until firm.

## NO. 132. VANILLA ICE CREAM

Yield: 4 gallons.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Cornstarch | 8 ounces (½ mess kit cup) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Sugar, granulated | 5 pounds (2½ No. 56 dippers) | |
| Milk, evaporated | 13 — 14½-ounce cans | |
| Water (for milk) | 1½ gallons (6 No. 56 dippers) | |
| Eggs, slightly beaten | 24 eggs (1¼ No. 56 dippers) | |
| Cream, thin | 1 pint (½ No. 56 dipper) | |
| Vanilla | 2½ ounces (5 mess kit spoons) | |

1. Mix cornstarch, salt, and ½ sugar together.
2. Mix milk and water; add to cornstarch mixture. Mix well.
3. Heat to boiling point; reduce heat and simmer until thick, stirring constantly.
4. Mix beaten egg and remaining sugar; add to cooked mixture a little at a time, beating after each addition.
5. Cool; add cream and vanilla. Mix well.
6. Place can in freezer; put in dasher and fill can ⅔ full of mixture. Cover and adjust crank.
7. Pack with alternate layers of ice and coarse salt to within 3 inches of top. Use six parts ice to one part salt.
8. Turn crank steadily and slowly. The mixture is frozen when the crank turns hard. While freezing, add more salt and ice if necessary.
9. Remove dasher and pack with additional ice and salt; allow to stand 2 hours before serving.

## NO. 133. CHOCOLATE ICE CREAM

Add 1¼ pounds (2 mess kit cups) cocoa to dry ingredients in recipe for vanilla ice cream. Increase sugar to 7 pounds (3½ No. 56 dippers).

## NO. 134. COFFEE ICE CREAM

Substitute 2 quarts (two No. 56 dippers) strong coffee for an equal amount of water in recipe for vanilla ice cream. Increase sugar to 6 pounds (three No. 56 dippers).

## NO. 135. FRUIT ICE CREAM

Increase sugar to 6 pounds (three No. 56 dippers) in recipe for vanilla ice cream. Omit vanilla. Add 1 gallon (four No. 56 dippers) crushed fruit such as peaches, raspberries, or strawberries.



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## NO. 136. ORANGE ICE

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Gelatin, orange flavored | 26 ounces (1¼ No. 56 dippers) | |
| Sugar, granulated | 8 pounds (4 No. 56 dippers) | |
| Water, boiling | 2 gallons (8 No. 56 dippers) | |
| Water, cold | 2 gallons (8 No. 56 dippers) | |
| Orange juice | 1 gallon (4 No. 56 dippers) | |
| Lemon juice | ½ pint (⅓ mess kit cup) | |

1. Mix gelatin and sugar. Pour boiling water over gelatin mixture; stir until gelatin and sugar are dissolved.
2. Add cold water; cool.
3. Add orange juice and lemon juice; mix thoroughly.
4. Freeze, following directions for freezing vanilla ice cream (recipe No. 132).

## NO. 137. LEMON ICE

Substitute lemon flavored gelatin for orange flavored gelatin in recipe for orange ice. Omit orange juice and increase lemon juice to 1 quart (one No. 56 dipper).

## NO. 138. RASPBERRY ICE

Substitute raspberry-flavored gelatin for orange-flavored gelatin in recipe for orange ice. Omit orange juice and increase lemon juice to 1 pint (½ No. 56 dipper).



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# SECTION VII

# EGGS

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## SECTION VII

# EGGS

**13. COOKING.** Eggs are a protein food and must be cooked at low temperatures. High temperature toughens egg whites and darkens the yolks.

### NO. 139. "BOILED" EGGS

Yield: 100 servings
2 eggs per serving.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Eggs | 200 eggs | |
| Water, boiling | | |

1. Place 100 eggs at a time in large wire basket or other similar utensil with long handle.
2. Lower basket into boiling water; reduce heat and simmer 3 to 5 minutes for soft cooked eggs and 12 to 15 minutes for hard cooked eggs.
3. Remove from water. Plunge hard cooked eggs into cold water.

NOTE. If hard cooked eggs are to be used in salads or other dishes, remove shells immediately after plunging in cold water.

### NO. 140. CREAMED EGGS

Yield: 100 servings,
one egg per serving.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Eggs, hard-cooked | 100 eggs | |
| White sauce | 2¼ gallons (9 No. 56 dippers) | |
| Parsley, minced | 5 ounces (½ mess kit cup) | |
| Worcestershire sauce | 3 ounces (6 mess kit spoons) | |
| Bread, toasted | 100 slices | |

1. Remove shells from eggs; cut eggs into quarters or slices.
2. Prepare white sauce (recipe No. 497).
3. Combine white sauce, parsley, Worcestershire sauce, and eggs; mix well.
4. Heat slowly to serving temperature.
5. Pour creamed eggs over toast.

### NO. 141. DEVILED EGGS

Yield: 100 servings,
one egg per serving.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Eggs, hard-cooked | 100 eggs | |
| Milk, evaporated | ½ — 14½-ounce cans | |
| Water (for milk) | ½ pint (⅓ mess kit cup) | |
| Mayonnaise | 1½ pints (1 mess kit cup) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Mustard, dry | ½ ounce (2 mess kit spoons) | |
| Vinegar | ½ pint (⅓ mess kit cup) | |



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1. Remove shells from eggs; cut eggs in half lengthwise.
2. Remove yolks from eggs; mash thoroughly.
3. Combine mashed yolks and remaining ingredients; mix thoroughly.
4. Refill whites with yolk mixture, using approximately one mess kit spoon filling for each half of egg white.

## NO. 142. FRIED EGGS

Yield: 100 servings, two eggs per serving.

| Ingredients | 100 servings | servings |
|---|---|---|
| Eggs | 200 eggs | |
| Shortening, melted | 2½ pounds (1¼ No. 56 dippers) | |
| Salt | | |
| Pepper | | |

1. Break eggs one at a time into a saucer.
2. Place eggs in hot fat; cook slowly until eggs are firm.
3. Sprinkle with salt and pepper.
4. Turn eggs and cook on other side if desired.

## NO. 143. POACHED EGGS

Yield: 100 servings, two eggs per serving.

| Ingredients | 100 servings | servings |
|---|---|---|
| Eggs | 200 eggs | |
| Water, boiling | | |
| Salt | 5½ ounces (11 mess kit spoons) | |

1. Break eggs one at a time into a saucer.
2. Place eggs carefully one at a time in greased pans containing enough boiling salted water to cover eggs.
3. Cover pan and allow eggs to cook without boiling about 5 minutes or until firm.

## NO. 144. SCRAMBLED EGGS

Yield: 100 servings.

| Ingredients | 100 servings | servings |
|---|---|---|
| Eggs | 150 eggs | |
| Milk, evaporated | 3 — 14½-ounce cans | |
| Water (for milk) | 1½ quarts (1½ No. 56 dippers) | |
| Shortening, melted | 1½ pounds (1 mess kit cup) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |

1. Break eggs; beat slightly.
2. Mix milk and water; add beaten egg. Add salt and pepper.
3. Pour egg mixture into hot fat.
4. Cook slowly to desired firmness, stirring occasionally when eggs begin to thicken.



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## NO. 145. SHIRRED EGGS

Yield: 100 servings, two eggs per serving.

| Ingredients | 100 servings | servings |
|---|---|---|
| Eggs | 200 eggs | |
| Salt | | |
| Pepper | | |

1. Break eggs into greased muffin pans.
2. Sprinkle with salt and pepper.
3. Bake in moderate oven (375° F.) about 15 minutes or until eggs are firm. Remove from pans with a spatula.

## NO. 146. PLAIN OMELET

Yield: 15 quarts mixture, ⅔ cup (4¾ ounces) per serving.

| Ingredients | 100 servings | servings |
|---|---|---|
| Milk, evaporated | 8 — 14½-ounce cans | |
| Water (for milk) | 3¾ quarts (3¾ No. 56 dippers) | |
| Eggs, beaten | 150 eggs (7½ No. 56 dippers) | |
| Salt | 5 ounces (10 mess kit spoons) | |
| Pepper | ⅓ ounce (1 mess kit spoon) | |
| Fat, melted | 4 ounces (8 mess kit spoons) | |

1. Mix milk and water; add beaten egg, salt, and pepper.
2. Pour egg mixture 2 to 2½ inches deep into melted fat in baking pans.
3. Bake in slow oven (325° F.) about 35 to 40 minutes.

NOTE. Omelet may be cooked on griddle instead of in the oven.

## NO. 147. CHEESE OMELET

Add 3½ pounds (3½ No. 56 dippers) finely chopped cheese to egg mixture in recipe for plain omelet.

## NO. 148. HAM OMELET

Add 4½ pounds (3½ No. 56 dippers) finely chopped ham to egg mixture in recipe for plain omelet.

## NO. 149. BACON OMELET

Cut 4 pounds sliced bacon into small pieces. Fry until crisp; pour fat from bacon. Add bacon to egg mixture in recipe for plain omelet.

## NO. 150. SPANISH OMELET

Serve plain omelet with Spanish sauce (recipe No. 501).

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SECTION VIII

# FISH

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## SECTION VIII

## FISH

**. FISH COOKERY. a.** Fish are of two general types; fat and lean. Fat fish are st for baking and broiling and lean fish for steaming, simmering, and for owder. Either fat or lean fish may be fried. The retention of the shape of e fish is a problem in cooking. The muscle fibers separate during cooking e to the small amount of connecting tissue. For this reason baking and aming give the best results.

**b.** Sprinkle both sides of the raw fish with salt 5 to 10 minutes before cook-g. The packaged fillets and steaks are usually lightly salted before packing. ook at low temperature until well done but not tough and dry. The time quired for cooking depends upon the depth of the fish in the pan. Press the h lightly with a fork. If it separates into flakes, it is cooked sufficiently.

### O. 151. CREAMED CODFISH

Yield: Approximately 3½ gallons, 100 servings, approximately ½ cup fish over one slice toast each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| odfish, salt* | 16 pounds | |
| ilk, evaporated | 9 — 14½-ounce cans | |
| ater (for milk) | 4½ quarts (4½ No. 56 dippers) | |
| utter, melted | 2 pounds (1 No. 56 dipper) | |
| our, sifted | ¾ pound (¾ No. 56 dipper) | |
| ustard, dry | | |
| lt | 1½ ounces (3 mess kit spoons) | |
| epper | | |
| oast | 100 slices | |

. Wash codfish and remove bones; soak 4 hours or overnight in cold water. Drain.

. Mix milk and water; heat to boiling.

. Mix melted butter, flour, mustard, salt, and pepper together; stir until smooth. Add to hot milk, stirring constantly. Heat to boiling point; reduce heat and simmer until thick, stirring constantly.

. Add codfish; reheat and serve on toast.

*Tuna fish, salmon, or mackerel may be substituted for codfish in recipe above.

### NO. 152. BAKED CREAMED CODFISH

Add 1 pound (one No. 56 dipper) chopped onions, 2 quarts (two No. 56 lippers) cubed toast, 1 pound (⅔ mess kit cup) chopped pickles to mixture n recipe for creamed codfish. Place in baking pans. Bake in moderate oven (375° F.) 30 minutes.



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## NO. 153. CODFISH CAKES

Yield: 200 cakes, 100 servings, two 3-inch cakes each.

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Codfish, salt | 16 pounds | |
| Water, boiling | | |
| Potatoes, mashed, without seasoning | 16 pounds (8 No. 56 dippers) | |
| Eggs, beaten | 16 eggs (¼ No. 56 dipper) | |
| Shortening, melted | ½ pound (⅓ mess kit cup) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Pepper | | |
| Flour, sifted | 13 ounces (⅔ No. 56 dipper) | |
| Fat (for frying) | 2 pounds (1 No. 56 dipper) | |

1. Wash codfish and remove bones; soak fish 4 hours or overnight in cold water. Drain.
2. Cover with boiling water. Heat to boiling point; reduce heat and simmer 20 minutes. Drain.
3. Mix codfish, potatoes, beaten egg, melted shortening, salt, and pepper; beat until well mixed.
4. Form into cakes weighing about 3 ounces each (3 inches in diameter, ½ inch thick); roll in flour.
5. Fry until brown.

NOTE. Codfish mixture may be rolled into balls and fried in deep fat.

## NO. 154. BAKED FRESH FISH

Yield: Two No. 50 baking pans, 100 servings, 2½ by 4½ inches each.

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Bacon or salt pork, thinly sliced | 4 pounds | |
| Fish, fresh, dressed | 35 pounds | |
| Salt | 2½ ounces (5 mess kit spoons) | |
| Pepper | (¼ mess kit spoon) | |

1. Cut 1 pound bacon or salt pork into small pieces. Place in baking pans and fry until crisp.
2. Wash fish and remove bones; cut into servings about 2½ by 4½ inches in size.
3. Place fish over fried bacon in pans; sprinkle with salt and pepper. Cover with thin slices of remaining bacon or salt pork.
4. Bake in moderate oven (325° F.) about 1 hour. Baste occasionally with melted fat.

NOTE. If there is enough oven space, place the fish in single layers in pans and bake for 30 minutes instead of 1 hour.



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## NO. 155. BAKED FISH WITH STUFFING

Yield: Two No. 50 baking pans, 100 servings, 2 by 3 inches each, 1/3 cup dressing each.

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Shortening, melted | 2 pounds (1 No. 56 dipper) | |
| Bread cubes, dry | 2 gallons (8 No. 56 dippers) | |
| Onions, finely chopped | ½ pound (⅔ mess kit cup) | |
| Salt | 1¼ ounces (2½ mess kit spoons) | |
| Pepper | (¼ mess kit spoon) | |
| Poultry seasoning (optional) | 1 ounce (4 mess kit spoons) | |
| Parsley, chopped (optional) | 6 ounces (⅔ mess kit cup) | |
| Fish, fresh, dressed | 35 pounds | |
| Salt | 2 ounces (4 mess kit spoons) | |

1. Combine melted shortening, bread cubes, onions, salt, pepper, poultry seasoning, and parsley; mix well.
2. Wash fish and remove bones. If whole fish are used, stuff with bread and onion mixture. If fillets are used, spread mixture in bottom of greased baking pans and place fish slices on top. Sprinkle fish with salt.
3. Bake in moderate oven (325° F.) 1 hour or until fish are flaky.

NOTE. The fish is improved if basted several times during baking with a small amount of hot water and butter. Use 1 quart (one No. 56 dipper) hot water and ¼ pound (eight mess kit spoons) butter.

## NO. 156. FISH BAKED WITH TOMATO SAUCE

Yield: Two No. 50 baking pans, 100 servings, 2½ by 4½ inches each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Fish, fresh, dressed | 35 pounds | |
| Onions, finely chopped | 1 pound (1 No. 56 dipper) | |
| Celery, diced | 1 pound (1 No. 56 dipper) | |
| Peppers, green, diced | ¾ pound (¾ No. 56 dipper) | |
| Shortening, melted | 1 pound (½ No. 56 dipper) | |
| Flour, sifted | 8½ ounces (⅔ mess kit cup) | |
| Salt | 1¼ ounces (2½ mess kit spoons) | |
| Pepper | | |
| Tomatoes | 1 No. 10 can | |
| Parsley, finely chopped (optional) | 4½ ounces (½ mess kit cup) | |

1. Wash fish and remove bones; cut fish into servings and place in well-greased baking pans.
2. Fry onions, celery, and green peppers in shortening until tender but not brown. Add flour, salt, and pepper; mix well. Add tomatoes and parsley.
3. Heat to boiling; reduce heat and simmer slowly about 20 minutes, stirring frequently.
4. Pour over fish. Bake in moderate oven (325° F.) about 1 hour. Serve sauce from pan with the fish.



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## NO. 157. FRIED HADDOCK FILLETS

Yield: 100 servings, 2½ by 4½ inches each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Fish, dressed, fillets | 35 pounds | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Flour, sifted | 1 pound (1 No. 56 dipper) | |
| Cornmeal or dry bread crumbs | 1 pound (1 mess kit cup) | |
| Fat (for frying) | 1 pound (⅔ mess kit cup) | |

1. Wash fish; cut into servings.
2. Sprinkle with salt.
3. Mix flour and cornmeal or bread crumbs; roll fish in mixture.
4. Fry in hot fat (375° F.) until brown.

NOTE. Two pounds of flour or 2 pounds cornmeal may be used instead of 1 pound flour and 1 pound cornmeal.

Serve fried haddock with hot tomato sauce (recipe No. 508).

## NO. 158. BAKED SALMON HASH

Yield: Two No. 50 baking pans, 100 servings, approximately ¾ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Salmon | 20 — 1-pound cans | |
| Potatoes, mashed, without seasonings | 15 pounds (8 No. 56 dippers) | |
| Onions, chopped | 10 pounds (10 No. 56 dippers) | |
| Salt | 2½ ounces (5 mess kit spoons) | |
| Pepper | (½ mess kit spoon) | |

1. Remove skin from salmon. Mix salmon, salmon liquid, and remaining ingredients together.
2. Spread mixture in greased baking pans. Bake in moderate oven (375° F.) about 1¼ hours.

NOTE. If hash is too dry, small lumps of butter or shortening may be placed on top of fish before baking.

## NO. 159. BAKED MACKEREL

Substitute canned mackerel for salmon in recipe for baked salmon hash.

## NO. 160. SALMON CAKES

Yield: 200 cakes, 100 servings, 2 cakes per serving, each 3 inches in diameter.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Salmon | 20 — 1-pound cans | |
| Potatoes, mashed, without seasonings | 20 pounds (10 No. 56 dippers) | |
| Eggs | 16 eggs (¾ No. 56 dipper) | |
| Bread or cracker crumbs | 2¾ pounds (2¾ No. 56 dippers) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Pepper, black | | |
| Pepper, cayenne | | |
| Fat (for frying) | 2 pounds (1 No. 56 dipper) | |



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1. Remove skin from salmon.
2. Combine salmon, salmon liquid, potatoes, eggs, crumbs, salt, pepper, and cayenne.
3. Make into cakes each weighing 3 ounces (3 inches in diameter, 1 inch thick). Fry in fat until brown.

NOTE. Serve with tomato sauce (recipe No. 508).

### NO. 161. MACKEREL CAKES

Substitute canned mackerel for salmon in recipe for salmon cakes.

### NO. 162. SALMON LOAF

Yield: 100 servings.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Salmon | 20 — 1-pound cans | |
| Eggs, beaten | 24 eggs (1¼ No. 56 dippers) | |
| Bread crumbs, soft | 1 pound (2 No. 56 dippers) | |
| Butter | 1 pound (½ No. 56 dipper) | |
| Milk, evaporated | 2 — 14½-ounce cans | |
| Water (for milk) | 1 quart (1 No. 56 dipper) | |

1. Drain salmon; reserve juice.
2. Combine salmon, beaten egg, bread crumbs, butter, milk, and water; mix well. Shape into loaves.
3. Place in well greased bread pans. Bake in slow oven (300° F.) about 1 hour or until slightly brown.

NOTE. Serve with salmon sauce (recipe No. 509) made with juice drained from salmon.

### NO. 163. SCALLOPED OYSTERS

Yield: Approximately 6 gallons, 100 servings, 1 cup (6 oysters) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Bacon, sliced | 3 pounds | |
| Oysters, standards or shucked | 3 gallons (12 No. 56 dippers) | |
| Bread, diced, toasted *or* crackers | 4 gallons (16 No. 56 dippers) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Pepper | .....(½ mess kit spoon) | |
| Milk, evaporated | 6—14½-ounce cans | |

1. Cut bacon into ½ pieces; fry until crisp. Add oysters with juice; heat to boiling.
2. Add bread *or* crackers, salt, and pepper. Heat to boiling point; reduce heat and simmer 10 minutes.
3. Add undiluted milk just before serving. Heat thoroughly.

### NO. 164. BAKED SCALLOPED OYSTERS

Prepare mixture as in recipe for scalloped oysters. Place in baking pans. Bake in moderate oven (350° F.) about 30 minutes.

### NO. 165. SCALLOPED SALMON

Substitute salmon for oysters in recipe for scalloped oysters. Use salmon liquid and oil.



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## NO. 166. CREAMED SHRIMP AND PEAS

Yield: Approximately 3 gallons, 100 servings, approximately ½ cup each over one slice of toast.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Peas | 2 No. 10 cans | |
| Flour, sifted | 6 ounces (½ mess kit cup) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Mustard, dry | | |
| Pepper | | |
| Butter | 8 ounces (⅓ mess kit cup) | |
| Milk, evaporated | 6—14½-ounce cans | |
| Shrimp* | 16—5¾-ounce cans | |
| Toast | 100 slices | |

1. Drain peas; heat 2 quarts (two No. 56 dippers) liquid to boiling point.
2. Mix flour, salt, mustard, pepper, and butter together; stir until smooth.
3. Add to hot liquid gradually. Heat to boiling point; boil until thick, stirring constantly. Add milk and continue cooking slowly about 5 minutes.
4. Add peas and shrimp; simmer slowly until heated through. Serve on toast.

*Nine pounds fresh shrimp may be substituted for the 16 cans shrimp. Cover shrimp with water; heat to boiling point; reduce heat and simmer 20 minutes. Peel, remove sand vein, and wash. Leave shrimp whole or cut into pieces.

## NO. 167. BAKED TUNA FISH AND NOODLES

Yield: Two No. 50 baking pans, approximately 100 servings, ½ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Noodles | 6 pounds | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Water, boiling | 3 gallons (12 No. 56 dippers) | |
| Celery, diced | 2 pounds (2 No. 56 dippers) | |
| Onions, chopped | (4 mess kit spoons) | |
| Pimiento, chopped (optional) | 2—4-ounce cans | |
| Corn flakes | 2 quarts (2 No. 56 dippers) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Pepper | | |
| Tuna fish, flaked | 12—12-ounce cans | |
| Fat, melted | 1 pound (½ No. 56 dipper) | |
| Flour, sifted | 8 ounces (½ No. 56 dipper) | |
| Milk, evaporated | 6—14½-ounce cans | |
| Water (for milk) | 3 quarts (3 No. 56 dippers) | |

1. Add noodles to boiling salted water; boil 10 minutes. Drain well.
2. Combine noodles, celery, onions, pimiento, corn flakes, salt, pepper, tuna fish, and fish liquid and oil.
3. Mix melted fat and flour; stir until smooth.



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4. Mix milk and water; add to flour mixture. Heat to boiling point; boil 5 minutes or until thick, stirring constantly. Pour over fish and noodle mixture; mix well.
5. Pour into well greased baking pans. Bake in moderate oven (375° F.) 40 minutes.

**NO. 168. BAKED SALMON OR MACKEREL AND NOODLES**

Substitute either salmon or mackerel for tuna fish in recipe for baked tuna fish and noodles.



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SECTION IX

# FRITTERS AND CROQUETTES



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## SECTION IX

# FRITTERS AND CROQUETTES

**15. DEEP FAT FRYING. a.** It is customary to use lard, hydrogenated fat, or oil for deep fat frying; however, carefully rendered beef fat will give satisfactory results. Rendered lamb fat can be used in combination with lard, lard substitute or beef fat.

**b.** Melt fat in fryer or deep kettle, using enough to fill the kettle to within 3 inches of the rim. If the kettle is too full the fat will bubble over when the food is added. Drain moist foods well before frying as the moisture forms steam when in contact with hot fat. The steam may cause the fat to boil over and catch fire. Set thermostat on the fryer or test fat with a thermometer or by frying a cube of stale bread. A 1-inch cube of bread will become brown as follows:

| *Temperature* | *Time* |
|---|---|
| 350° F. | 1½ minutes |
| 360° F. | 1 minute |
| 370° F. | 40 seconds |

Food will become grease soaked if the temperature is too low. Heat fat to required temperature before each addition of food. Cook a small amount of food at one time, otherwise the fat will be cooled. Flavors and odors left in fat after frying strong foods may be removed by frying several slices of potatoes. The potatoes will absorb the flavors and odors.

**c.** Foods most often cooked in deep fat are breaded meats, fish, fritters, croquettes, potatoes, and doughnuts. The recipes for fritters and croquettes are found in this section.

### NO. 169. BANANA FRITTERS

Yield: Approximately 11¼ pounds mixture, 100 servings, two fritters each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Flour, sifted | 4¼ pounds (4¼ No. 56 dippers) | |
| Sugar, granulated | 1¾ pounds (⅞ No. 56 dipper) | |
| Baking powder | 4 ounces (10½ mess kit spoons) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Milk, evaporated | 2—14½-ounce cans | |
| Water (for milk) | 1½ pints (1 mess kit cup) | |
| Eggs, beaten | 12 eggs (⅔ No. 56 dipper) | |
| Shortening, melted | 6 ounces (¼ mess kit cup) | |
| Bananas | 50 to 60 bananas | |
| Flour, sifted (for rolling) | 1 pound (1 No. 56 dipper) | |
| Shortening (for frying) | | |



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1. Sift flour, sugar, baking powder, and salt together.
2. Combine milk, water, beaten egg, and shortening; mix well. Add to flour mixture; stir until smooth.
3. Cut each banana into three or four diagonal pieces. Roll each piece lightly in flour.
4. Drop pieces of bananas into batter; stir lightly until each piece is completely covered.
5. Fry bananas in deep hot fat (375° F.) 4 to 6 minutes, turning frequently to cook them evenly.
6. Drain on absorbent paper or a rack.
7. Serve very hot.

### NO. 170. BANANA BRAN FRITTERS

Add 14 ounces (two No. 56 dippers) bran to sifted flour mixture in recipe for banana fritters; mix well. Add ½ pint (⅓ mess kit cup) water to liquid ingredients.

### NO. 171. PINEAPPLE FRITTERS

Substitute 3¾ quarts (five mess kit cups) or one No. 10 can thoroughly drained, diced pineapple for the bananas in recipe for banana fritters. Use the juice for sauce to serve on fritters.

### NO. 172. PEACH FRITTERS

Substitute 3¾ quarts (five mess kit cups) or one No. 10 can thoroughly drained, sliced peaches for the bananas in recipe for banana fritters. Use the juice in sauce to serve on fritters.

### NO. 173. APPLE FRITTERS

Substitute 4¾ quarts (4¾ No. 56 dippers) or one No. 10 can thoroughly drained, sliced apples for the bananas in the recipe for banana fritters. Use the juice in sauce to serve on fritters.

### NO. 174. BEEF FRITTERS

Yield: 100 servings, 2 fritters (3 ounces each) per serving.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Bread | 8 pounds | |
| Beef, cooked, ground | 20 pounds | |
| Onions, finely chopped | 3 pounds (3 No. 56 dippers) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Milk, evaporated | 1—14½-ounce can | |
| Water (for milk) | 1 pint (½ No. 56 dipper) | |
| Eggs, slightly beaten | 10 eggs (½ No. 56 dipper) | |
| Flour, sifted (for rolling) | 1 pound (1 No. 56 dipper) | |
| Fat (for frying) | | |

1. Soak bread in water; press and discard water.
2. Combine bread, meat, onions, salt, and pepper; mix thoroughly.



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3. Make into 3-ounce cakes.
4. Combine milk and water; add beaten egg. Dip meat cakes in mixture. Roll in flour.
5. Fry in deep hot fat (350° F.) until golden brown.

**NO. 175. LAMB, HAM, VEAL, CHICKEN, CR TURKEY FRITTERS**

Substitute lamb, ham, veal, chicken, or turkey for beef in recipe for beef fritters. Use same weight of cooked lamb, ham, or veal or 12 pounds cooked chicken or turkey.

**NO. 176. CORN FRITTERS** (Using cream-style corn)

Yield: Approximately 18 pounds mixture, 100 servings, two fritters each.

| Ingredients | 100 servings | . . servings |
|---|---|---|
| Flour, sifted | 5 pounds (5 No. 56 dippers) | |
| Sugar, granulated | 2½ ounces (5 mess kit spoons) | |
| Baking powder | 2½ ounces (7 mess kit spoons) | |
| Salt | 2½ ounces (5 mess kit spoons) | |
| Eggs, beaten | 10 eggs (½ No. 56 dipper) | |
| Shortening, melted | 7½ ounces (⅓ mess kit cup) | |
| Corn, cream-style | 9 No. 2 cans | |
| Fat (for frying) | | |

1. Sift flour, sugar, baking powder, and salt together.
2. Combine beaten egg, shortening, and corn; add to flour mixture and stir until smooth.*
3. Drop by spoonfuls into deep hot fat (375° F.) and fry about 6 or 7 minutes, turning fritters frequently to cook them evenly.
4. Drain on absorbent paper or a rack.
5. Serve very hot.

*If necessary, add water to make batter of proper consistency.

NOTE. Serve corn fritters with sirup or jelly.

**NO. 177. CORN FRITTERS** (Using kernel corn)

Yield: Approximately 20 pounds mixture, 100 servings, two fritters each.

| Ingredients | 100 servings | . . servings |
|---|---|---|
| Flour, sifted | 4¼ pounds (4¼ No. 56 dippers) | |
| Sugar, granulated | 2¼ ounces (4½ mess kit spoons) | |
| Baking powder | 2¼ ounces (6 mess kit spoons) | |
| Salt | 2¼ ounces (4½ mess kit spoons) | |
| Milk, evaporated | 2—14½-ounce cans | |
| Water (for milk) | 1 quart (1 No. 56 dipper) | |
| Eggs, beaten | 9 eggs (½ No. 56 dipper) | |
| Shortening, melted | 6 ounces (¼ mess kit cup) | |
| Corn, kernel, drained | 2 No. 10 cans | |
| Fat (for frying) | | |



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1. Sift flour, sugar, baking powder, and salt together.
2. Combine milk, water, beaten egg, and shortening; add to flour mixture and stir until smooth.
3. Add corn and mix well.
4. Drop by spoonfuls into deep hot fat (375° F.) and fry about 6 or 7 minutes, turning fritters frequently to cook them evenly.
5. Drain on absorbent paper or rack.
6. Serve very hot.

NOTE. Serve with sirup or jelly.

**NO. 178. CARROT FRITTERS**

Substitute 6½ quarts (6½ No. 56 dippers) cooked, diced carrots, or two No. 10 cans diced carrots for corn in recipe for corn fritters.

**NO. 179. CORN AND HAM FRITTERS**

Substitute 4½ pounds (four No. 56 dippers) cooked, finely chopped ham for ½ corn in recipe for corn fritters.

**NO. 180. HAM FRITTERS**

Yield: Approximately 14 pounds mixture, 100 servings, two fritters each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Flour, sifted | ¾ pound (¾ No. 56 dipper) | |
| Baking powder | 2¼ ounces (6 mess kit spoons) | |
| Pepper | ⅜ ounce (2 mess kit spoons) | |
| Milk, evaporated | 1—14½-ounce can | |
| Water (for milk) | 1 pint (½ No. 56 dipper) | |
| Eggs, beaten | 32 eggs (1½ No. 56 dippers) | |
| Ham, cooked, chopped | 9 pounds (8 No. 56 dippers) | |
| Onions, chopped | 2⅔ ounces | |
| Fat (for frying) | | |

1. Sift flour, baking powder and salt together.
2. Combine milk, water, and beaten egg; add to flour mixture and stir until smooth.
3. Add ham and onions; mix well.
4. Drop by spoonfuls into deep hot fat (375° F.) and fry about 2 to 3 minutes, turning fritters frequently to cook them evenly.
5. Drain on absorbent paper or rack.
6. Serve very hot.

NOTE. Serve with sirup.



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## NO. 181. OATMEAL FRITTERS

Yield: Approximately 18¼ pounds mixture, 100 servings, two fritters each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Flour, sifted | 6 pounds (6 No. 56 dippers) | |
| Sugar, granulated | 3 pounds (1½ No. 56 dippers) | |
| Baking powder | 6 ounces (⅓ mess kit cup) | |
| Salt | 3½ ounces (7 mess kit spoons) | |
| Cinnamon | ¾ ounce (3 mess kit spoons) | |
| Nutmeg | 3½ ounces (14 mess kit spoons) | |
| Oats, rolled | 2¾ pounds (4 No. 56 dippers) | |
| Milk, evaporated | 3—14½-ounce cans | |
| Water (for milk) | 1½ pints (¼ No. 56 dipper) | |
| Eggs, beaten | 14 eggs (¼ No. 56 dipper) | |
| Shortening, melted | 10 ounces (½ mess kit cup) | |
| Fat (for frying) | | |

1. Sift flour, sugar, baking powder, salt, cinnamon, and nutmeg together. Add rolled oats; mix well.
2. Combine milk, water, beaten egg, and shortening; add to flour mixture and mix well.
3. Drop by spoonfuls into deep hot fat (375° F.) and fry about 4 minutes, turning fritters frequently to cook them evenly.
4. Drain on absorbent paper or a rack.
5. Serve very hot.

NOTE. Serve with sugar, sugar and cinnamon, sirup, or a sauce.

## NO. 182. VEGETABLE FRITTERS

Yield: 100 servings, two fritters each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Celery, cooked, diced | 2¾ pounds (2¾ No. 56 dippers) | |
| Carrots, cooked, diced | 2½ pounds (2 No. 56 dippers) | |
| Peas, shelled, cooked | 2 pounds (2½ No. 56 dippers) | |
| Flour, sifted | 8½ pounds (8½ No. 56 dippers) | |
| Baking powder | 6 ounces (⅓ mess kit cup) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Milk, evaporated | 5—14½-ounce cans | |
| Water (for milk) | 1¾ quarts (1¾ No. 56 dippers) | |
| Eggs, beaten | 18 eggs (1 No. 56 dipper) | |
| Fat (for frying) | | |

1. Combine cooked vegetables.
2. Sift flour, baking powder, and salt together.
3. Combine milk, water, and beaten egg; add to flour mixture and stir until smooth.
4. Add cooked vegetables and mix lightly.
5. Drop by spoonfuls into deep hot fat (375° F.). Fry about 6 or 7 minutes, turning fritters frequently to cook them evenly.
6. Drain on absorbent paper or a rack.
7. Serve very hot.

NOTE. Serve very hot with a meat gravy, cheese, or tomato sauce (recipes Nos. 511, 496 and 508). Use liquid from vegetables in soups.



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## NO. 183. BEEF CROQUETTES

Yield: 100 servings, two croquettes each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beef, cooked, ground | 25 pounds | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Onions, finely chopped | 5 pounds (5 No. 56 dippers) | |
| Fat (for frying) | 2½ pounds (1¼ No. 56 dippers) | |
| Flour, sifted | 2 pounds (2 No. 56 dippers) | |
| Meat stock, hot | 2 quarts (2 No. 56 dippers) | |
| Eggs, slightly beaten | 30 eggs (1½ No. 56 dippers) | |
| Bread crumbs, dry | 5 pounds (5 No. 56 dippers) | |
| Mace (optional) | ¼ ounce (½ mess kit spoon) | |
| Milk, evaporated | 1—14½-ounce can | |
| Water (for milk) | 1 pint (½ No. 56 dipper) | |
| Eggs, slightly beaten | 10 eggs (½ No. 56 dipper) | |
| Flour, sifted (for rolling) | | |
| Bread crumbs | | |
| Fat (for frying) | | |

1. Mix ground beef, salt, and pepper together.
2. Fry onions until brown; add flour and mix well.
3. Add hot stock gradually; heat to boiling point, stirring constantly.
4. Cool; add slightly beaten egg, bread crumbs, mace, and ground beef; mix thoroughly. Refrigerate until thoroughly chilled.
5. Mix milk and water; add beaten egg and mix well.
6. Shape meat into croquettes; roll in flour and dip in egg and milk mixture. Roll in crumbs.
7. Fry in deep fat (350° F.) 12 to 15 minutes or until golden brown. Serve hot.

## NO. 184. LAMB OR VEAL CROQUETTES

Substitute lamb or veal for beef in recipe for beef croquettes.

## NO. 185. BEEF, LAMB, OR VEAL CROQUETTE LOAF

Prepare croquette mixture as in recipe for beef croquettes. Place in well oiled baking pans. Bake in slow oven (325° F.) 1 hour. Cut in squares.

## NO. 186. CHICKEN OR TURKEY CROQUETTES

Yield: 100 servings, two croquettes each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Chicken or turkey, cooked, finely chopped | 16 pounds | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Pepper | ½ ounce (2 mess kit spoons) | |
| Onions, finely chopped | 4 pounds (4 No. 56 dippers) | |
| Fat (for frying) | 2 pounds (1 No. 56 dipper) | |
| Flour, sifted | 1½ pounds (1½ No. 56 dippers) | |
| Chicken or turkey stock, hot | 2 quarts (2 No. 56 dippers) | |
| Eggs, slightly beaten | 24 eggs (1¼ No. 56 dippers) | |
| Bread crumbs, dry | 3 pounds (3 No. 56 dippers) | |
| Flour, sifted (for rolling) | | |
| Eggs, slightly beaten | 10 eggs (½ No. 56 dipper) | |
| Milk, evaporated | 1—14½-ounce can | |
| Water (for milk) | 1 pint (½ No. 56 dipper) | |
| Bread crumbs (for rolling) | | |



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1. Mix turkey or chicken, salt, and pepper together.
2. Fry onions until brown; add flour and mix well.
3. Add hot stock gradually; heat to boiling point, stirring constantly.
4. Cool; add slightly beaten egg, bread crumbs, and chicken or turkey; mix thoroughly. Refrigerate until thoroughly chilled.
5. Mix milk and water; add beaten egg and mix well.
6. Shape meat into croquettes; roll in flour and dip in egg and milk mixture. Roll in crumbs.
7. Fry in deep hot fat (350° F.) 12 to 15 minutes or until brown.

## NO. 187. BAKED CHICKEN OR TURKEY CROQUETTE LOAF

Prepare croquette mixture as in recipe for chicken or turkey croquettes. Place in well oiled baking pans. Bake in slow oven (325° F.) 1 hour. Cut in squares.

## NO. 188. HAM CROQUETTES

Yield: 100 servings, two croquettes each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Ham, cooked, finely chopped | 25 pounds | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Pepper | ½ ounce (2 mess kit spoons) | |
| Mace (optional) | ¼ ounce (1 mess kit spoon) | |
| Parsley (optional) | 2 ounces | |
| Onions, finely chopped | 5 pounds (5 No. 56 dippers) | |
| Fat (for frying) | 2 pounds (1 No. 56 dipper) | |
| Flour, sifted | 2 pounds (2 No. 56 dippers) | |
| Ham stock, hot | 5 quarts (5 No. 56 dippers) | |
| Eggs, slightly beaten | 30 eggs (1½ No. 56 dippers) | |
| Bread crumbs, dry | 5 pounds (5 No. 56 dippers) | |
| Flour, sifted | | |
| Milk, evaporated | 1—14½-ounce can | |
| Water (for milk) | 1 pint (½ No. 56 dipper) | |
| Eggs, slightly beaten | 10 eggs (½ No. 56 dipper) | |
| Bread crumbs | | |
| Fat (for frying) | | |

1. Combine ham, salt, pepper, mace, and parsley.
2. Fry onions until brown; add flour and mix well.
3. Add hot ham stock gradually; heat to boiling point, stirring constantly.
4. Cool; add slightly beaten egg, bread crumbs, and ham; mix thoroughly. Refrigerate until thoroughly chilled.
5. Mix milk and water; add beaten egg and mix well.
6. Shape meat into croquettes; roll in flour and dip in egg and milk mixture. Roll in crumbs.
7. Fry in deep hot fat (350° F.) 12 to 15 minutes or until golden brown. Serve hot.



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## NO. 189. MEAT CROQUETTES

Yield: 25½ pounds mixture, 100 servings, two croquettes each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Onions, finely chopped | ½ pound (½ No. 56 dipper) | |
| Fat (for frying) | ¾ pound (½ mess kit cup) | |
| Flour, sifted | ¾ pound (¾ No. 56 dipper) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Pepper | | |
| Worcestershire sauce | 4 ounces (7 mess kit spoons) | |
| Milk, evaporated | 4—14½-ounce cans | |
| Water (for milk) | 1½ quarts (1½ No. 56 dippers) | |
| Meat, left-over, finely ground | 16 pounds (14 No. 56 dippers) | |
| Bread crumbs, soft | 2¼ pounds (4½ No. 56 dippers) | |
| Eggs, beaten | 10 eggs (½ No. 56 dipper) | |
| Bread crumbs | | |
| Fat (for frying) | | |

1. Fry onions until tender. Add flour, salt, pepper, and Worcestershire sauce. Mix well.
2. Mix milk and water; add to onions. Heat to boiling; boil until thick, stirring constantly. Remove from heat.
3. Add meat and bread crumbs; mix well. Refrigerate until thoroughly chilled.
4. Shape mixture into croquettes; dip in beaten egg. Roll in crumbs.
5. Fry in deep hot fat (375° F.) about 3 to 5 minutes.
6. Drain on absorbent paper.
7. Serve very hot.

NOTE. Serve with brown gravy (recipe No. 511) or tomato sauce (recipe No. 508).

## NO. 190. POTATO CROQUETTES

Yield: Approximately 23½ pounds mixture, 100 servings, two croquettes each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, mashed | 22 pounds | |
| Eggs, beaten | 27 eggs (1⅓ No. 56 dippers) | |
| Bread crumbs | | |
| Fat (for frying) | | |

1. Mix potatoes and ⅔ beaten egg*. Refrigerate until thoroughly chilled.
2. Shape potato mixture into croquettes; dip in remainder of beaten egg. Roll in crumbs.
3. Fry in deep hot fat (375° F.) 3 to 5 minutes or until brown.
4. Drain on absorbent paper.
5. Serve very hot.

*If mixture is too soft to handle, add small amount of sifted flour.

NOTE. Serve with tomato sauce (recipe No. 508).



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## NO. 191. POTATO AND ONION CROQUETTES

Add 1 pound (one mess kit cup) finely chopped onions to the potato mixture in recipe for potato croquettes.

## NO. 192. POTATO AND GREEN PEPPER CROQUETTES

Add 1½ pounds (1½ No. 56 dippers) finely diced green peppers to the potatoe mixture in recipe for potato croquettes.

## NO. 193. TOMATO, CHEESE AND RICE CROQUETTES

Yield: 22¼ pounds mixture, 100 servings, two croquettes each.

| Ingredients | 100 servings | servings |
|---|---|---|
| Flour, sifted | ½ pound (½ No. 56 dipper) | |
| Salt | 5½ ounces (11 mess kit spoons) | |
| Pepper | | |
| Worcestershire sauce | 1½ ounces (2½ mess kit spoons) | |
| Mustard, dry | 1⅓ ounces (4¾ mess kit spoons) | |
| Shortening, melted | ½ pound (⅓ mess kit cup) | |
| Tomatoes | 2 No. 3 cans | |
| Cheese, finely chopped | 2 pounds (2 No. 56 dippers) | |
| Rice, cooked | 12¾ quarts (12¾ No. 56 dippers) | |
| Eggs, beaten | 10 eggs (½ No. 56 dipper) | |
| Bread crumbs | | |
| Fat (for frying) | | |

1. Combine flour, salt, pepper, Worcestershire sauce, mustard, and melted shortening; mix well.
2. Strain tomatoes through a coarse sieve; add to flour mixture. Heat to boiling point; reduce heat and simmer until smooth and thick, stirring constantly.
3. Add cheese and heat until cheese is melted. Remove from heat.
4. Add cooked rice and mix lightly. Refrigerate until thoroughly chilled.
5. Shape mixture into croquettes; dip in beaten egg. Roll in crumbs.
6. Fry in deep hot fat (375° F.) 2 to 3 minutes.
7. Drain on absorbent paper.
8. Serve very hot.

NOTE. Serve with tomato sauce (recipe No. 508).

## NO. 194. CHEESE AND RICE CROQUETTES

Substitute three 14½-ounce cans evaporated milk and 1½ pints (one mess kit cup) water for strained, canned tomatoes in recipe for tomato, cheese, and rice croquettes.



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# SECTION X

# FRUIT

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## SECTION X

## FRUIT

**16. FRESH FRUITS. a. Preparation.** Wash all fresh fruits thoroughly to remove any insect sprays which might be present. If possible pare fresh fruits immediately before using. When pared and left in contact with the air, some fresh fruits become discolored. Discoloration may be partially prevented by covering the fruit with a thin sirup or lemon juice until ready for use.

**b. Uses for fresh fruits.** (1) *Apples.* Serve raw and whole for breakfast; sliced or cubed in salads or fruit cocktail; baked, stewed, or as applesauce for breakfast or dessert. Leave skin on raw apples if it is tender.

(2) *Bananas.* Serve whole for breakfast; sliced for breakfast, dessert, salads, or fruit cocktail. Peel and slice bananas as short a time as possible before using to prevent discoloration.

(3) *Berries.* Wash and drain; handle carefully to avoid crushing. Serve raw for breakfast or dessert; cooked in shortcake, cobblers, or pies.

(4) *Dates.* Wash and seed. Serve on cereals or in cakes, cookies, or puddings.

(5) *Grapes.* Wash. Serve raw in bunches; if firm, slice, seed, and serve in salads or fruit cocktail.

(6) *Grapefruit.* Cut into halves crosswise; cut around rind to loosen pulp; remove seeds and loosen pulp from each section with a knife. Serve raw for breakfast or dessert; baked or broiled with sugar at low temperature for dessert. Pare thickly and remove each section of pulp by cutting carefully between membranes for salads.

(7) *Lemons.* Cut into halves; squeeze juice for use in fruit drinks, pies, or puddings. Slice or cut into eights lengthwise for use in tea.

(8) *Melons.* Cut into halves or quarters; remove seeds. Serve for breakfast or dessert. Slice and pare or remove pulp with a teaspoon and shape into balls for salads or fruit cocktail.

(9) *Oranges.* Serve whole, cut into halves, or pared, sliced, and segmented for breakfast, dessert, salads, or fruit cocktail. Cut into halves; squeeze juice for use in fruit drinks or desserts.

(10) *Peaches.* Serve raw and whole or peeled, stoned, and sliced for breakfast or dessert; cooked in shortcake, cobblers, or pies. Peel and slice peaches as short a time as possible before using to prevent discoloration.

(11) *Pears.* Serve raw and whole or pared, cored, and sliced for breakfast or dessert; stewed with sugar, cinnamon, cloves, or lemon.

(12) *Pineapple.* Pare pineapple with long, sharp knife beginning at top and cutting down. Remove eyes with pointed knife; slice. Serve for breakfast, dessert, salads, or fruit cocktail. Shred pineapple by cutting in slices before paring; shred with a fork.



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(13) *Plums.* Serve raw and whole for breakfast or dessert; stewed with sugar for sauce or pies.

(14) *Rhubarb.* Serve stewed or baked with sugar for breakfast, dessert, or pies.

(15) *Watermelons.* Serve sliced and cut in large wedge shaped pieces for dessert.

**17. DRIED FRUITS. Preparation.** Wash thoroughly before using. Dried fruits may be soaked to reduce cooking time. Avoid a long soaking period as it produces a watery, tasteless fruit. Cook raisins and dates without soaking. Cook dried fruits slowly in the water used for soaking. Add sugar at the end of the cooking period. When added at the beginning, sugar interferes with the absorption of water by the fruit.

**NO. 195. APPLESAUCE**

Yield: 5½ gallons, 100 servings, approximately ¾ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Apples, fresh | 35 pounds | |
| Water | 8½ quarts (8½ No. 56 dippers) | |
| Sugar, granulated | 7½ pounds (3¾ No. 56 dippers) | |
| Nutmeg *or* cinnamon | ¾ ounce (3 mess kit spoons) | |

1. Wash apples; remove cores. Cut apples into quarters.
2. Add water. Heat to boiling point; reduce heat and simmer about 25 minutes or until soft.
3. Press through a sieve. Add sugar and nutmeg or cinnamon; mix well.

NOTE. Six sliced lemons may be added to the applesauce to improve the flavor.

**NO. 196. BAKED APPLES**

Yield: 100 servings, one apple each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Apples | 100 apples | |
| Sugar, granulated | 6¼ pounds (3⅛ No. 56 dippers) | |
| Cinnamon (optional) | | |
| Water | 4¾ quarts (4¾ No. 56 dippers) | |

1. Wash apples; remove cores. Remove 1 inch of skin from top of apples.
2. Place apples in baking pans.
3. Mix sugar, cinnamon, and water together; pour over apples.
4. Bake in moderate oven (375° F.) about 1 hour.

**NO. 197. BAKED PEACHES OR PEARS**

Substitute 100 peaches or pears for apples in recipe for baked apples. Leave whole or cut in halves.



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## NO. 198. STEWED APPLES

Yield: 100 servings.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Apples | 35 pounds | |
| Sugar, granulated | 8 pounds (4 No. 56 dippers) | |
| Water | 2 gallons (8 No. 56 dippers) | |
| Orange rind *or* lemon rind | | |

1. Wash apples; pare and remove cores. Cut apples into eights.
2. Mix sugar and water. Heat to boiling point; boil until sugar is dissolved, stirring constantly.
3. Continue boiling 5 minutes. Reduce heat and add grated rind.
4. Add apples to sirup; simmer until transparent. If sirup thickens during cooking, add more water.

## NO. 199. CRANBERRY SAUCE

Yield: 100 servings, approximately 3 ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Sugar, granulated | 5 pounds (2½ No. 56 dippers) | |
| Water, boiling | 2 quarts (2 No. 56 dippers) | |
| Cranberries | 5 pounds (5 No. 56 dippers) | |

1. Mix sugar and hot water. Heat to boiling point; boil 5 minutes.
2. Wash cranberries; add to boiling sirup. Heat to boiling point; reduce heat and simmer, without stirring, 5 minutes or until all skins pop open. Remove from heat.
3. Cool before serving.

## NO. 200. CRANBERRY JELLY

Force cooked cranberries in recipe for cranberry sauce through a coarse sieve. Heat the juice to boiling point; boil 5 minutes or until jellied. Chill until firm.

## NO. 201. CRANBERRY APPLE RELISH

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Oranges | 7 oranges | |
| Lemons | 3 lemons | |
| Apples | 2½ pounds | |
| Cranberries | 3½ pounds (3½ No. 56 dippers) | |
| Sugar, granulated | 4 pounds (2 No. 56 dippers) | |

1. Wash oranges and lemons; cut into quarters without peeling.
2. Remove seeds. Chop pulp and rind.
3. Wash apples; remove seeds and cores. Cut into quarters; chop.
4. Wash cranberries; chop.
5. Combine chopped oranges, lemons, apples, and cranberries. Add sugar; mix well.
6. Refrigerate a few hours before serving.



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## NO. 202. CRANBERRY ORANGE RELISH

Yield: 100 servings, approximately 2 ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Oranges | 10 oranges | |
| Cranberries | 5 pounds (5 No. 56 dippers) | |
| Sugar, granulated | 5 pounds (2½ No. 56 dippers) | |

1. Wash oranges; cut into quarters without peeling. Remove seeds. Chop pulp and rind.
2. Wash cranberries; chop.
3. Combine oranges, cranberries, and sugar, mix well.
4. Refrigerate a few hours before serving.

## NO. 203. STEWED DRIED APRICOTS

Yield: 100 servings.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Apricots, dried | 7 pounds | |
| Water, cold | 2 gallons (8 No. 56 dippers) | |
| Sugar, granulated | 3 pounds (1½ No. 56 dippers) | |

1. Wash apricots. Cover with cold water; soak 2 hours.
2. Heat to boiling; reduce heat and simmer 30 minutes or until tender.
3. Add sugar; continue cooking 5 minutes.

## NO. 204. STEWED DRIED PEACHES

Substitute an equal amount of dried peaches for the dried apricots in recipe for stewed dried apricots. Increase water to 3 gallons (12 No. 56 dippers).

## NO. 205. STEWED PRUNES

Yield: 100 servings.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Prunes, dried | 8 pounds | |
| Water, cold | 2¾ gallons (11 No. 56 dippers) | |
| Sugar, granulated | 1½ pounds (¾ No. 56 dipper) | |
| Lemons, sliced | 3 lemons | |

1. Wash prunes. Cover with cold water; soak 2 hours.
2. Heat to boiling point; reduce heat and simmer 45 minutes or until soft
3. Add sugar and lemon slices. Continue simmering 5 minutes.



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SECTION XI

# MACARONI, SPAGHETTI, NOODLES, AND RICE

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## SECTION XI

# MACARONI, SPAGHETTI, NOODLES, AND RICE

**18. USE IN THE MEAL.** Macaroni, spaghetti, noodles, and rice are sometimes served instead of potatoes. If combined with meat, cheese, or eggs, they may be used as a main dish. The recipes in this chapter yield 8- to 12-ounce portions which can be reduced when served as a side dish.

### NO. 206. BOILED MACARONI

Yield: 100 servings, 8 ounces (1½ cups) each.

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Macaroni | 15½ pounds | |
| Salt | 7½ ounces (⅓ mess kit cup) | |
| Water, boiling | 15 gallons (60 No. 56 dippers) | |
| Butter | 3 pounds (1½ No. 56 dippers) | |

1. Break macaroni into 2- to 3-inch pieces.
2. Add macaroni slowly to boiling salted water; boil 10 to 15 minutes or until tender. Drain well.
3. Add butter; mix lightly.

### NO. 207. MACARONI AU GRATIN

Yield: 100 servings, 12 ounces (1½ cups) each.

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Macaroni | 11¼ pounds | |
| Salt | 5 ounces (10 mess kit spoons) | |
| Water, boiling | 10 gallons (40 No. 56 dippers) | |
| Cheese, shredded | 10 pounds (10 No. 56 dippers) | |
| Fat, melted | 1 pound (½ No. 56 dipper) | |
| Flour, sifted | 8 ounces (½ No. 56 dipper) | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Pepper | | |
| Milk, evaporated | 15—14½-ounce cans | |
| Water (for milk) | 7½ quarts (7½ No. 56 dippers) | |
| Butter, melted | 2 pounds (1 No. 56 dipper) | |
| Bread crumbs, dry | 3 pounds (3 No. 56 dippers) | |

1. Break macaroni into 2- to 3-inch pieces.
2. Add macaroni slowly to boiling salted water; boil 10 to 15 minutes or until tender. Drain well.
3. Place macaroni in well-greased baking pans; cover with shredded cheese.
4. Mix melted fat, flour, salt, and pepper together; stir until smooth.
5. Mix milk and water; add to flour mixture. Heat to boiling point; boil until thick, stirring constantly. Pour sauce over macaroni and cheese.
6. Pour melted butter over crumbs; sprinkle crumbs over macaroni.
7. Bake in moderate oven (350° F.) 25 minutes or until crumbs are brown.



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## NO. 208. MACARONI AU GRATIN WITH CORN AND BACON

Add two No. 10 cans cream-style corn to macaroni in recipe for macaroni au gratin. Omit buttered crumbs and reduce cheese to 4 pounds (four No. 56 dippers). Place strips of broiled bacon (2½ pounds) on top.

## NO. 209. MACARONI AU GRATIN WITH MEAT

Add 10 to 12 pounds chopped cooked ham or corned beef to white sauce in recipe for macaroni au gratin. Shredded cheese and buttered crumbs may be omitted.

## NO. 210. MACARONI AU GRATIN WITH PIMIENTOS

Add 1½ pints (one mess kit cup) chopped pimientos to white sauce in recipe for macaroni au gratin.

## NO. 211. BAKED MACARONI AND CHEESE (Without cream sauce)

Yield: 100 servings, 12 ounces (1¾ cups) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Macaroni | 20 pounds | |
| Salt | 10 ounces (⅓ mess kit cup) | |
| Water, boiling | 20 gallons (80 No. 56 dippers) | |
| Cheese, shredded | 16 pounds (16 No. 56 dippers) | |

1. Break macaroni into 2- to 3-inch pieces.
2. Add macaroni slowly to boiling salted water; boil 10 to 15 minutes or until tender. Drain well.
3. Place ½ macaroni in well-greased baking pans; cover with ½ cheese. Add remaining macaroni; sprinkle remaining cheese on top.
4. Bake in moderate oven (350° F.) 25 minutes or until cheese is melted.

## NO. 212. MACARONI REPUBLIC

Yield: 100 servings, 12 ounces (1½ cups) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Macaroni | 10 pounds | |
| Salt | 8 ounces (⅔ mess kit cup) | |
| Water, boiling | 15 gallons (60 No. 56 dippers) | |
| Milk, evaporated | 10—14½-ounce cans | |
| Water (for milk) | 1¼ gallons (5 No. 56 dippers) | |
| Butter | 2½ pounds (1¼ No. 56 dippers) | |
| Pimientos, finely chopped | 7½—14-ounce cans | |
| Parsley, chopped | 5 bunches | |
| Bread, diced | 3¾ pounds (3¾ No. 56 dippers) | |
| Salt | 10 ounces (2/5 mess kit cup) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Celery salt | (1 mess kit spoon) | |
| Mustard, dry | ¼ ounce (1 mess kit spoon) | |
| Cheese, shredded | 5 pounds (5 No. 56 dippers) | |
| Eggs, beaten | 90 eggs (4½ No. 56 dippers) | |
| Paprika | | |



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1. Break macaroni into 2- to 3-inch pieces.
2. Add macaroni slowly to boiling salted water; boil 10 to 15 minutes or until tender. Drain well.
3. Mix milk and water; heat. Add butter, pimientos, parsley, bread crumbs, salt, pepper, celery salt, mustard, and cheese. Reheat and simmer until cheese is melted.
4. Add milk and crumb mixture to beaten egg.
5. Mix macaroni and crumb mixture.
6. Place in well-greased baking pans. Sprinkle with paprika. Bake in slow oven (325° F.) until firm.

## NO. 213. MACARONI WITH TOMATOES AND CHEESE

Yield: 100 servings, 12 ounces (1½ cups) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Macaroni | 8 pounds | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Water, boiling | 8 gallons (32 No. 56 dippers) | |
| Tomato puree | 2 No. 10 cans | |
| Water | 3 quarts (3 No. 56 dippers) | |
| Onions, chopped | 2 pounds (2 No. 56 dippers) | |
| Celery leaves | 1 ounce | |
| Sugar, granulated | 6 ounces (¼ mess kit cup) | |
| Pepper | | |
| Butter | ½ pound (⅓ mess kit cup) | |
| Cheese, shredded | 4 pounds (4 No. 56 dippers) | |

1. Break macaroni into 2- to 3-inch pieces.
2. Add macaroni slowly to boiling salted water; boil 10 to 15 minutes or until tender. Drain well.
3. Combine tomato puree, water, onions, celery leaves, sugar, and pepper. Heat to boiling point; reduce heat and simmer 20 minutes. Strain.
4. Add butter and cheese to hot tomato mixture; stir until cheese is melted.
5. Combine sauce and macaroni.
6. Place in baking pans. Bake in moderate oven (350° F.) 25 minutes.

NOTE. Noodles or spaghetti may be substituted for the macaroni.



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## NO. 214. SPAGHETTI WITH TOMATO CHEESE SAUCE

Yield: 100 servings, 12 ounces (1½ cups) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Tomatoes | 3 No. 10 cans | |
| Sugar, granulated | 6 ounces (¼ mess kit cup) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Onions, chopped | 3 pounds (3 No. 56 dippers) | |
| Parsley | 2 ounces | |
| Cloves, ground | ½ ounce (2 mess kit spoons) | |
| Fat, melted | 3 pounds (1½ No. 56 dippers) | |
| Flour, sifted | 1½ pounds (1½ No. 56 dippers) | |
| Soup stock or water, hot | 1½ gallons (6 No. 56 dippers) | |
| Cheese, shredded | 6 pounds (6 No. 56 dippers) | |
| Spaghetti | 10 pounds | |
| Salt | 5 ounces (10 mess kit spoons) | |
| Water, boiling | 10 gallons (40 No. 56 dippers) | |

1. Combine tomatoes, sugar, salt, onions, parsley, and cloves. Heat to boiling point; reduce heat and simmer until onions are tender. Press through sieve.
2. Mix melted fat and flour; stir until smooth. Add hot tomato mixture and hot soup stock.
3. Heat to boiling point; boil 5 minutes or until thick, stirring constantly. Remove from fire; add cheese. Stir until cheese is melted.
4. Break spaghetti into 2- to 3-inch pieces.
5. Add spaghetti to boiling salted water; boil 20 minutes or until tender. Drain well.
6. Add sauce to spaghetti; mix well.

## NO. 215. SPAGHETTI WITH TOMATO SAUCE AND MEAT BALLS

Prepare spaghetti as in recipe for spaghetti with tomato cheese sauce, omitting cheese. Mix 10 pounds ground beef (fresh or left-over) with 12 slightly beaten eggs (⅔ No. 56 dipper); add salt and pepper. Form into balls; fry in 1 pint (⅔ mess kit cup) bacon fat until meat is done. Add to spaghetti just before serving.

## NO. 216. NOODLES AND BUTTERED CRUMBS

Yield: 100 servings, 8 ounces (1½ cups) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Noodles | 12½ pounds | |
| Salt | 6 ounces (¼ mess kit cup) | |
| Water, boiling | 12½ gallons (50 No. 56 dippers) | |
| Bread crumbs, dry | 2 pounds (2 No. 56 dippers) | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Butter, melted | 2½ pounds (1¼ No. 56 dippers) | |



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1. Add noodles to boiling salted water; boil 10 to 15 minutes or until tender. Drain well.
2. Mix bread crumbs, salt, and pepper; cook in melted butter until bread crumbs are brown.
3. Mix bread and noodles together.

### NO. 217. FRIED NOODLES

Boil noodles as in recipe for noodles and buttered crumbs. Drain thoroughly. Dry noodles between soft paper towels. Fry in deep hot fat (390° F.) 1 minute or until brown. Drain on slices of bread or paper towels. Sprinkle with salt.

### NO. 218. SCALLOPED NOODLES WITH CHEESE, TOMATOES, AND BACON

Yield: 100 servings, 12 ounces (1½ cups) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Tomatoes | 5 No. 10 cans | |
| Salt (for tomatoes) | 3 ounces (6 mess kit spoons) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Noodles | 12 pounds | |
| Salt (for noodles) | 6 ounces (¼ mess kit cup) | |
| Water, boiling | 12 gallons (48 No. 56 dippers) | |
| Cheese, shredded | 9 pounds (9 No. 56 dippers) | |
| Bacon, thinly sliced | 3 pounds | |

1. Mix tomatoes, salt, and pepper together. Heat to boiling point; reduce heat and simmer until slightly thick.
2. Add noodles to boiling salted water; boil 10 to 15 minutes or until tender. Drain well.
3. Arrange alternate layers of noodles, tomatoes, and cheese in well-greased baking pans. Cover with bacon slices.
4. Bake in moderate oven (350° F.) 20 minutes or until bacon is crisp.

### NO. 219. BOILED RICE

Yield: 100 servings, 1 cup (8 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Rice | 15 pounds (7½ No. 56 dippers) | |
| Salt | 12 ounces (½ mess kit cup) | |
| Water, boiling | 6 gallons (24 No. 56 dippers) | |

1. Wash rice thoroughly several times.
2. Add rice to rapidly boiling salted water. Heat to boiling point; boil, uncovered, about 30 minutes or until nearly all the water has been absorbed. Stir occasionally with a fork.
3. Cover and reduce heat; continue cooking until all the water is absorbed and rice is tender.



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## NO. 220. BAKED RICE AND CHEESE

Yield: 100 servings, 12 ounces (1½ cups) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Rice, raw | 8 pounds (4 No. 56 dippers) | |
| Salt | 8 ounces (¼ mess kit cup) | |
| Water, boiling | 8 gallons (32 No. 56 dippers) | |
| Butter, melted | 4 pounds (2 No. 56 dippers) | |
| Flour, sifted | 2 pounds (2 No. 56 dippers) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Mustard, dry | 1½ ounces (6 mess kit spoons) | |
| Milk, evaporated | 16 14½-ounce cans | |
| Water (for milk) | 2 gallons (8 No. 56 dippers) | |
| Cheese, shredded | 16 pounds (16 No. 56 dippers) | |
| Butter, melted | 1½ pounds (1 mess kit cup) | |
| Bread crumbs, moist | 4 pounds (8 No. 56 dippers) | |

1. Wash rice thoroughly.
2. Add rice to rapidly boiling salted water; boil 15 to 20 minutes or until tender. Drain well.
3. Combine melted butter, flour, salt, and mustard; stir until smooth.
4. Mix milk and water; add to flour mixture. Heat to boiling point; boil about 5 minutes or until thick, stirring constantly.
5. Add cheese; stir until cheese is melted.
6. Pour melted butter over bread crumbs.
7. Mix cheese sauce and cooked rice.
8. Place in well-greased baking pans. Sprinkle with buttered crumbs. Bake in moderate oven (350° F.) 25 minutes or until crumbs are brown.

## NO. 221. SPANISH RICE

Yield: 7 gallons, 100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Tomatoes | 4 No. 10 cans | |
| Water | 3 gallons (12 No. 56 dippers) | |
| Onions, chopped | 3 pounds (3 No. 56 dippers) | |
| Peppers, green, chopped | 2 pounds (2 No. 56 dippers) | |
| Salt | 8 ounces (⅓ mess kit cup) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Rice, uncooked | 12 pounds (6 No. 56 dippers) | |
| Cheese, shredded | 9 pounds (9 No. 56 dippers) | |

1. Combine tomatoes, water, onions, peppers, salt, and pepper; heat to boiling point.
2. Wash rice; drain thoroughly.
3. Add rice to tomato mixture. Cover and heat to boiling point; reduce heat and simmer until rice is tender, stirring frequently.
4. Remove from heat; add cheese. Stir until cheese is melted.



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SECTION XII

# MEAT

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## SECTION XII

# MEAT

**19. GENERAL.** A large percentage of the money allotted for the ration is spent for meat; therefore it is important to exercise great care in the selection and preparation of this food. The maximum number of servings will be obtained only if the recipes in this section are followed exactly. These recipes recommend low cooking temperatures which lessen shrinkage of the meat.

**NO. 222. ROAST MEAT** (beef, lamb, pork, or veal) Yield: 100 servings, 4 ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Meat, carcass | 60 pounds | |
| *or* | | |
| Meat, boneless | 42 pounds | |
| Salt | 10 ounces (⅓ No. 56 dipper) | |
| Pepper | ½ ounce (2 mess kit spoons) | |

1. Cut meat into pieces weighing 6 to 8 pounds each.
2. Rub with salt and pepper.
3. Place in baking pans with fat side up. Fill pans without stacking or crowding. Place larger roasts in oven first.
4. Roast, uncovered, at constant temperature in moderate oven (325° F.) approximately 3 hours for beef, 4 hours for lamb and veal and 4½ to 5 hours for pork.* Cook pork well.
5. Remove roasts from pans. Allow lamb, pork, and veal roasts to stand 30 minutes before carving. Carve in thin slices across the grain and serve immediately.

*The cooking time for beef is approximately 30 minutes per pound, for lamb and veal approximately 40 to 45 minutes per pound, and for pork approximately 45 to 50 minutes per pound.

**NO. 223. ROAST MEAT WITH DRESSING**

Prepare dressing (recipe No. 365); place in pan with roast. Roast as directed in recipe for roast meat.

**NO. 224. ROAST BEEF WITH YORKSHIRE PUDDING**

Serve roast beef with Yorkshire pudding (recipe No. 225).



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## NO. 225. YORKSHIRE PUDDING

Yield: 100 servings, 2 pieces per serving, each 2 by 1 inches.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Flour, sifted | 6 pounds (6 No. 56 dippers) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Eggs, unbeaten | 48 eggs (2½ No. 56 dippers) | |
| Milk, evaporated | 6 - 14½-ounce cans | |
| Water (for milk) | 3 quarts (3 No. 56 dippers) | |
| Beef fat (from roasts), hot | | |

1. Sift flour; measure flour and sift again with salt.
2. Add unbeaten eggs; mix thoroughly.
3. Mix milk and water; add gradually to egg mixture. Beat until smooth and bubbles form.
4. Cover bottoms of baking pans with hot fat. Pour mixture to depth of ½ inch into the pans.
5. Bake in moderate oven (350° F.) 45 minutes.
6. Cut into squares and serve with roast beef.

## NO. 226. SPICED LAMB ROAST

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Lamb, carcass | 60 pounds | |
| Vinegar | 1 gallon (4 No. 56 dippers) | |
| Water | 2 gallons (8 No. 56 dippers) | |
| Garlic, finely chopped | 2 cloves | |
| Onions, chopped | 4 pounds (4 No. 56 dippers) | |
| Tomatoes | 1 No. 10 can | |
| Bay leaves | ½ ounce | |
| Salt | | |
| Pepper | | |

1. Remove bones from meat; cut meat into 4-pound pieces. Roll.
2. Add vinegar, water, and garlic; refrigerate over night.
3. Remove meat from liquid; wipe thoroughly with a clean cloth.
4. Place meat in baking pans; cover with onions, tomatoes, bay leaves, salt, and pepper.
5. Roast in slow oven (300° F.) about 2½ hours or until thoroughly done.

## NO. 227. BAKED (ROAST) HAM

Yield: 100 servings, 4 to 5 ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Ham, smoked, commercial | 55 pounds | |
| *or* | | |
| Ham, boneless, commercial | 38 pounds | |

1. Remove hock from ham at stifle joint, leaving as much meat as possible on cushion section. Remove the skin from regular (skin-on) hams.



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2. Place in baking pans with fat side up. Fill pans without stacking or crowding. Allow room for circulation of air between hams.
3. Roast, uncovered and without water, at constant temperature in slow oven (300° F.) allowing 18 to 25 minutes per pound for hams weighing 10 to 14 pounds with bone-in. Larger hams will cook in fewer minutes per pound.
4. Remove aitch bone; split ham lengthwise along leg bone into knuckle and cushion sections. Remove leg bone from knuckle section. Split cushion into two equal sized pieces. Carve the three boneless pieces of ham across the grain.

### NO. 228. BAKED HAM WITH BARBECUE OR TOMATO SAUCE

Serve baked ham with barbecue sauce (recipe No. 500) or tomato sauce (recipe No. 508).

### NO. 229. SIMMERED HAM

Prepare hams as in recipe for baked ham. Place in kettle without stacking or overlapping. Barely cover with water; cover tightly. Heat to boiling point; reduce heat and simmer until tender. Remove from water and keep warm until ready to serve.

### NO. 230. BAKED HAM SLICES

Yield: 100 servings, 6 to 9 ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Ham, bone-in | 55 pounds | |
| *or* | | |
| Ham, boneless | 38 pounds | |

1. Split ham into knuckle, inside, and outside sections. Cut these pieces into slices ½ to ¾ inch thick. Cut slices into servings weighing 6 to 9 ounces each.
2. Place slices in baking pans. Roast, uncovered and without water, in slow oven (300° F.) 45 minutes or until tender.

### NO. 231. FRIED HAM SLICES

Cut ham into servings as in recipe for baked ham slices. Cut fat edge in several places on each serving to prevent curling. Fry slowly, allowing fat to collect in pan, 10 minutes for slices ⅜ inch thick.

### NO. 232. GRIDDLE BROILED HAM SLICES

Cut ham into servings as in recipe for baked ham slices. Cut fat edge in several places to prevent curling. Remove fat from griddle as it accumulates to prevent ham from frying. Broil approximately 10 minutes for slices ⅜ inch thick.



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## NO. 233. SMOTHERED HAM SLICES

Cut ham into servings as in recipe for baked ham slices. Place in baking pans; cover with boiling water. Heat to boiling point; reduce heat and simmer 35 to 40 minutes. Drain. Combine ¼-ounce (one mess kit spoon) ground cloves, 1 pound (one mess kit cup) brown sugar, 2 pounds (1½ No. 56 dippers) chopped onions, 5 pounds (five No. 56 dippers) dry bread crumbs; place over ham slices. Mix four 14½-ounce cans evaporated milk and ½ gallon (two No. 56 dippers) water; pour over crumb mixture. Bake in slow oven (325° F.) about 45 minutes or until top is brown and crisp.

## NO. 234. HAM SLICES WITH SCALLOPED POTATOES

Reduce ham to 45 pounds bone-in or 31 pounds boneless. Cut into servings as in recipe for baked ham slices. Prepare scalloped potatoes (recipe No. 627); place in baking pans. Place slices of ham on uncooked potatoes. Bake in moderate oven (375° F.) until potatoes are tender and ham is cooked.

## NO. 235. SCALLOPED HAM AND CORN

Cut ham into servings as in recipe for baked ham slices. Fry slowly until brown in its own fat; drain. Mix four 14½-ounce cans evaporated milk and 2 quarts (two No. 56 dippers) water; heat. Add fat drained from ham. Pour mixture over 4½ pounds bread or cracker crumbs. Add three No. 10 cans corn and 8 ounces (½ No. 56 dipper) chopped onions; mix lightly. Place mixture over slices of ham in baking pans. Pour 6 ounces (¼ mess kit cup) melted butter over 2 pounds (two No. 56 dippers) bread crumbs. Sprinkle buttered crumbs over mixture on ham slices. Bake in moderate oven (350° F.) about 1 hour.

## NO. 236. BRAISED MEAT (beef, lamb or veal)

Yield: 100 servings, 4 to 5 ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Meat, carcass | 60 pounds | |
| *or* | | |
| Meat, boneless | 42 pounds | |
| Fat | 8 ounces (¼ No. 56 dipper) | |
| Salt | 6 ounces (¼ mess kit cup) | |
| Pepper | ½ ounce (2 mess kit spoons) | |
| Onions, chopped | 5 pounds (5 No. 56 dippers) | |
| Water or stock, hot | 1 quart (1 No. 56 dipper) | |

1. Cut meat into pieces weighing 6 to 8 pounds each.
2. Cook meat until brown in its own fat or in the ½ pound added fat.
3. Add salt, pepper, onions*, and water or stock.
4. Cover tightly and heat to boiling point; reduce heat and simmer on top of stove or in slow oven (300° F.) 3 hours or until tender, turning meat two or three times while cooking. Add small amounts of liquid as needed.
5. Remove from pans; slice in thin slices across the grain.

*Onions may be cooked in fat until brown.

NOTE. Heavy utensils are best for cooking pot-roasts.



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### NO. 237. MEAT A LA MODE

Add 3 pounds (three No. 56 dippers) diced carrots, 2 pounds (two No. 56 dippers) diced onions and one No. 10 can tomatoes to recipe for braised meat 30 to 45 minutes before meat is tender. Drain stock from meat and vegetables; prepare gravy (recipe No. 511) using stock. Serve gravy and vegetables over meat.

### NO. 238. BRAISED MEAT AND VEGETABLES

Reduce meat to 45 pounds carcass or 31 pounds boneless in recipe for braised meat. Add 8 pounds each of sliced carrots, onions, celery, and turnips 30 to 45 minutes before meat is tender.

### NO. 239. SPICED POT-ROAST

Prepare recipe for braised meat using a mixture of spices and diluted vinegar, sour milk, or buttermilk as the liquid instead of water or stock.

### NO. 240. SOUR POT-ROAST

Prepare sour pot-roast as in recipe for spiced pot-roast allowing the meat to stand in the vinegar mixture 24 hours or longer before braising.

### NO. 241. YANKEE POT-ROAST

Add parsley, bay leaves, thyme, tomatoes, carrots, onions, and garlic to the vinegar mixture in recipe for spiced pot-roasts before cooking the meat.

### NO. 242. BRAISED SPARERIBS

Yield: 100 servings, 8 to 10 ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| spareribs | 75 pounds | |
| salt | 10 ounces (⅓ No. 56 dipper) | |
| pepper | ½ ounce (2 mess kit spoons) | |
| Water or stock | | |

1. Cut spareribs into 4-rib pieces weighing about 8 to 10 ounces each.
2. Place in baking pans, stacking as little as possible. Bake, uncovered, in hot oven (400° F.) until brown.
3. Sprinkle with salt and pepper; add water or stock to cover bottom of pans.
4. Cover pans. Braise in slow oven (325° F.) 1½ to 2 hours or until meat will slip from ribs.

### NO. 243. BRAISED SPARERIBS WITH BARBECUE SAUCE OR SAUERKRAUT

Prepare spareribs as in recipe for braised spareribs. Braise in barbecue sauce (recipe No. 500) instead of water or braise on top of sauerkraut in greased baking pans. Use three No. 10 cans sauerkraut.



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## NO. 244. BRAISED STEAKS, CHOPS, AND CUTLETS

Yield: 100 servings, two pi
of meat per serving,
3½ ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Meat, carcass | 60 pounds | |
| *or* | | |
| Meat, boneless | 42 pounds | |
| Flour, sifted | 2 pounds (2 No. 56 dippers) | |
| Salt | 7 ounces (1/5 No. 56 dipper) | |
| Pepper | ½ ounce (2 mess kit spoons) | |
| Fat | 2 pounds (1 No. 56 dipper) | |
| Water | | |

1. Slice meat into steaks, chops, or cutlets ½ to ¾ inch thick. Cut i pieces about 3 by 5 inches.
2. Mix flour, salt, and pepper; roll meat in mixture.
3. Cook meat in fat until brown. Turn occasionally. Stack chops on end baking pans, bone side down.
4. Add small amount of water to cover bottom of pans; cover tightly a bake in slow oven (300° F.) about 1½ hours or until tender.

## NO. 245. BRAISED STEAKS, CHOPS, OR CUTLETS WITH BARBECUE OR TOMATO SAUCE

Serve braised steaks, chops, or cutlets with barbecue sauce (recipe No. 500 or tomato sauce (recipe No. 508).

## NO. 246. COUNTRY STYLE STEAKS, CHOPS, AND CUTLETS

Serve braised steaks, chops, and cutlets with milk gravy (recipe No. 516).

## NO. 247. BEEF STEAKS SMOTHERED WITH ONIONS

Prepare braised steaks and cover with 50 pounds sliced and partly cooked onions instead of water. Cover tightly and braise until steaks are tender.

## NO. 248. SWISS AND SPANISH BEEF STEAKS

Cut beef into 1- to 1½-inch steaks weighing about 6 ounces each. Prepare as braised beef steaks substituting three No. 10 cans tomatoes for water. Cover with 6 pounds sliced onions. Sprinkle with 4 ounces (eight mess kit spoons) salt. Cover and bake in slow oven (300° F.) 3 hours or until steaks are tender. Drain liquid from steaks. Mix 1 pound (one No. 56 dipper) sifted flour and a small amount of water; stir until smooth. Add to liquid. Heat to boiling; boil 2 minutes, stirring constantly. Pour gravy over steaks. Prepare Spanish beef steaks by adding 6 to 8 pounds (six to eight No. 56 dippers) chopped green peppers to tomatoes. Proceed as for Swiss steaks.



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**NO. 249. BIRDS** (beef, pork or veal)

Reduce meat in recipe for braised steaks, chops and cutlets to 50 pounds carcass or 35 pounds boneless; cut into slices ½ inch thick, weighing about 3 ounces each. Prepare bread stuffing (recipe No. 365). Spread small amount of stuffing on each piece of meat; roll and fasten with a toothpick. Mix 4 ounces (eight mess kit spoons) salt, ¼ ounce (two mess kit spoons) pepper and 2 pounds (two No. 56 dippers) sifted flour together. Dip rolled meat in flour mixture. Cook as for braised meats using brown gravy (recipe No. 511) or tomato sauce (recipe No. 508) instead of water.

**NO. 250. BREADED STEAKS, CHOPS AND CUTLETS** (lamb, pork or veal) Yield: 100 servings, two pieces meat per serving, 4 to 5 ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Meat, carcass | 60 pounds | |
| *or* | | |
| Meat, boneless (pork or veal only) | 42 pounds | |
| Flour, sifted | 5 pounds (5 No. 56 dippers) | |
| Salt | 10 ounces (⅓ No. 56 dipper) | |
| Pepper | ½ ounce (2 mess kit spoons) | |
| Milk, evaporated | 2—14½-ounce cans | |
| Water (for milk) | 1 quart (1 No. 56 dipper) | |
| Eggs, beaten | 20 eggs (1 No. 56 dipper) | |
| Bread or cracker crumbs, dry | 2 pounds (2 No. 56 dippers) | |
| Fat | | |

1. Cut meat into steaks, chops, or cutlets ⅜ to ½ inch thick, weighing 3 to 4 ounces each.
2. Mix flour, salt, and pepper; roll meat in flour mixture.
3. Mix milk and water; add beaten egg. Mix well.
4. Dip floured meat into milk and egg mixture; dip into crumbs.
5. Cook until brown in a small amount of fat. Stack on end, bone side down, in baking pans. Cover tightly. Bake in slow oven (325° F.) 45 minutes.

NOTE. Breaded steaks, chops, and cutlets may also be fried. Fry until tender in shallow fat, turning frequently to insure even cooking. They may also be fried in deep hot fat (350° F.) approximately 7 to 10 minutes or until done.

**NO. 251. BREADED STEAKS, CHOPS, AND CUTLETS WITH BARBECUE OR TOMATO SAUCE**

Serve breaded steaks, chops, and cutlets with barbecue sauce (recipe No. 500) or tomato sauce (recipe No. 508).



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## NO. 252. GRIDDLE-BROILED STEAKS AND CHOPS

Yield: 100 servings, two steaks per serving, 3½ ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Meat, carcass | 60 pounds | |
| *or* | | |
| Meat, boneless beef only) | 42 pounds | |
| Salt | | |
| Pepper | | |

1. Cut meat into ¾-inch steaks or chops weighing about 3½ ounces each.
2. Broil steaks or chops on griddle until brown, turning frequently to insure even cooking.*
3. Cook to the desired degree of doneness; avoid overcooking.
4. Sprinkle with salt and pepper just before serving.

*If meat lacks fat, grease griddle slightly.

NOTE. Steaks and chops may be cooked quickly on griddle until brown, stacked on edge in open baking pans, and baked in slow oven (300° F.) to desired degree of doneness.

## NO. 253. FRIED STEAKS, CHOPS AND CUTLETS

(beef, lamb, pork and veal)

Yield: 100 servings, two steaks per serving, 3½ ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Meat, carcass | 60 pounds | |
| *or* | | |
| Meat, boneless (beef, pork, veal) | 42 pounds | |
| Flour, sifted | 2 pounds (2 No. 56 dippers) | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Pepper | ½ ounce (2 mess kit spoons) | |
| Fat | 2 pounds (1 No. 56 dipper) | |

1. Cut meat into ½-inch steaks, chops, or cutlets, weighing about 3½ ounces each.
2. Mix flour, salt, and pepper together; roll meat in mixture.
3. Fry in small amount of fat until light, golden brown, turning frequently to insure even cooking. Continue cooking until tender.

## NO. 254. PORK CHOPS WITH STUFFING

Fry pork chops until brown as in recipe above. Prepare dressing (recipe No. 365). Place dressing in baking pans; arrange pork chops on top of dressing. Bake in moderate oven (350° F.) about 1 to 1½ hours.



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## NO. 255. FRIED BACON

Yield: 100 servings, 4 ounces each.

| Ingredients | 100 servings | servings |
|---|---|---|
| Bacon | 25 pounds | |

1. Slice bacon and place in pans.
2. Fry in its own fat on top of stove or in moderate oven (350° F.)*.
3. Stir or turn frequently to insure even cooking. Keep fat from smoking and avoid overcooking.

*Bacon may be fried at a higher oven temperature but constant watching is necessary to prevent burning the fat and overcooking the bacon.

NOTE. Use bacon fat for seasoning or frying.

## NO. 256. GRIDDLE BROILED BACON

Remove rind from slabs of bacon, cutting away as little fat as possible. Slice bacon about eight slices to the inch. Broil slowly on griddle until crisp but not brittle, turning frequently.

## NO. 257. OVEN COOKED BACON

Cut brown paper into pieces 3 inches wider and 4 inches longer than 50-ration baking pans. Place bacon slices, slightly overlapping, on pieces of paper. Place only enough slices on each piece of paper to fill length of baking pan, folding the extra paper over the bacon. Turn two papers of bacon into each baking pan. Cook in moderate oven (350° F.) until bacon is of the desired degree of doneness. Avoid overcooking as the crisper the bacon, the more salty it tastes. Lift bacon from hot fat and place on hot platters for serving.

## NO. 258. SIMMERED BACON

Slice bacon about 3/8 inch thick. Place bacon in kettle; cover with water. Cover tightly. Heat to boiling point; reduce heat and simmer approximately 1 hour.

## NO. 259. SIMMERED BACON OR HAM HOCKS WITH VEGETABLES

Reduce bacon to 20 pounds or use 50 pounds ham hocks. Cover with water. Heat to boiling point; reduce heat and simmer approximately 1 hour. Add 12 pounds small, whole onions, 12 pounds potatoes cut in half, 8 pounds whole carrots. Continue simmering 30 minutes. Add 15 pounds cabbage cut in wedges. Simmer until cabbage is tender.



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## NO. 260. SIMMERED MEAT (beef, corned beef, pork hocks, ham shanks)

Yield: 100 servings, 3 ounces each

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Meat, carcass | 60 pounds | |
| *or* | | |
| Meat, boneless | 42 pounds | |
| Water, boiling | | |
| Salt | 8 ounces (¼ No. 56 dipper) | |
| Pepper | 1 ounce (4 mess kit spoons) | |
| Onions, peeled, whole | 1½ pounds | |
| Bay leaves | 15 leaves | |
| Garlic (optional) | 1 to 2 cloves | |

1. Cut meat into pieces weighing about 5 pounds each.
2. Place in kettles without stacking or overlapping; barely cover with boiling water.
3. Add salt, pepper, onions, bay leaves, and garlic.
4. Cover tightly and heat to boiling point; reduce heat and simmer about 3 to 4 hours or until meat is tender. Remove meat from water.
5. Carve across the grain.

NOTE. Serve simmered meat with potatoes cooked in meat broth. Chopped parsley or paprika may be added to the potatoes.

## NO. 261. SIMMERED MEAT WITH HORSERADISH SAUCE OR SAUERKRAUT

Serve simmered meat with horseradish sauce (recipe No. 477) or sauerkraut. Combine 15 pounds sauerkraut, 2 quarts (two No. 56 dippers) vinegar and ½ pound (½ mess kit cup) brown sugar; add to meat 15 minutes before it has finished cooking.

## NO. 262. SIMMERED MEAT AND VEGETABLES

Reduce meat to 45 pounds carcass or 31 pounds boneless in recipe for simmered meat. Add 8 pounds each of potatoes, carrots, turnips, and parsnips to meat, allowing sufficient time for each to cook before meat is tender.

## NO. 263. SIMMERED CORNED BEEF

Substitute 42 pounds boneless corned beef for meat in recipe for simmered meat. Increase cooking time to 4 to 6 hours or until meat is tender. Add cold water from time to time to solidify fat. Skim grease from top of water to prevent possibility of discoloration. Test each piece of meat after 3½ to 4 hours cooking; remove each piece from water as soon as it is tender to prevent overcooking as pieces of exactly the same size may vary 15 minutes in cooking time. Submerge all pieces in cold water, fat side down, at least 15 minutes to bleach and solidify fat and prevent shrinkage. Serve immediately or if it is to be held several hours, immerse in lukewarm, mildly salted water and reheat before serving.



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## NO. 264. CORNED BEEF AND CABBAGE

Prepare corned beef as in recipe for simmered corned beef. Drain; add 25 pounds quartered cabbage to corned beef liquid. Heat to boiling point; reduce heat and simmer, uncovered, about 10 to 20 minutes or until tender.

## NO. 265. CORNED BEEF WITH HORSERADISH SAUCE

Serve simmered corned beef with horseradish sauce (recipe No. 477).

## NO. 266. NEW ENGLAND DINNER (corned beef or ham)

Use 42 pounds boneless corned beef or ham. Prepare as in recipe for simmered meat or corned beef. Add potatoes, whole carrots, onions, and quartered cabbage when meat is nearly tender; cook until vegetables are tender.

## NO. 267. SIMMERED PORK HOCKS OR SPARERIBS

| Ingredients | 100 servings | . . servings |
|---|---|---|
| Pork hocks or spareribs | 75 pounds | |
| Water, boiling | | |
| Salt | 8 ounces (¼ No. 56 dipper) | |
| Pepper | 1 ounce (4 mess kit spoons) | |
| Onions, peeled, whole (optional) | 1½ pounds | |
| Bay leaves (optional) | 15 leaves | |
| Garlic (optional) | 1 to 2 cloves | |

1. Cut spareribs into four-rib pieces weighing about 8 to 10 ounces each.
2. Cook ribs until brown in their own fat; barely cover with boiling water.
3. Add salt, pepper, onions, bay leaves, and garlic.
4. Cover tightly and heat to boiling point; reduce heat and simmer about 3 to 4 hours or until meat is tender. Remove from water and keep warm until ready to serve.

## NO. 268. SIMMERED PORK HOCKS OR SPARERIBS WITH HORSERADISH SAUCE OR SAUERKRAUT

Serve simmered pork hocks or spareribs with horseradish sauce (recipe No. 477) or sauerkraut. Add three No. 10 cans sauerkraut to meat in sufficient time for it to become thoroughly heated before meat is tender.

## NO. 269. SIMMERED PORK HOCKS OR SPARERIBS AND VEGETABLES

Reduce meat to 60 pounds in recipe for simmered pork hocks or spareribs. Add 8 pounds each of sliced carrots, onions, celery, and turnips to meat allowing sufficient time for each to cook before meat is tender.



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**NO. 270. BAKED MEATBURGERS** (beef, lamb or veal)

Yield: 100 servings, two meatburgers per serving, 3½ ounces each

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Meat, carcass | 55 pounds | |
| *or* | | |
| Meat, ground | 38 pounds | |
| Onions, chopped | 5 pounds (5 No. 56 dippers) | |
| Salt | 6½ ounces (¼ mess kit cup) | |
| Pepper | ½ ounce (2 mess kit spoons) | |
| Water | 2½ quarts (2½ No. 56 dippers) | |

1. Cut meat into cubes; grind.
2. Mix all ingredients together lightly but thoroughly.
3. Shape into patties 1 inch thick and weighing 3 to 3½ ounces each.
4. Arrange patties in baking pans. Bake, uncovered and without water, i moderate oven about 45 minutes or until desired degree of doneness i reached.

**NO. 271. BRAISED MEATBURGERS**

Prepare meatburgers as in recipe for baked meatburgers substituting 2½ quarts (2½ No. 56 dippers) tomato juice or stock for water and reducing onions to 2½ pounds (2½ No. 56 dippers). Cook until brown on both sides in baking pans in just enough fat to prevent meat from sticking. Add a small amount of water; cover. Bake in slow oven (300° F.) about 45 minutes or until tender.

**NO. 272. GRIDDLE-BROILED MEATBURGERS** (beef or lamb)

Prepare meatburgers as in recipe for baked meatburgers. Griddle broil about 12 minutes or until the desired degree of doneness is reached, turning frequently to insure even cooking.

**NO. 273. MEATBURGERS WITH BARBECUE OR TOMATO SAUCE**

Serve meatburgers with barbecue sauce (recipe No. 500) or tomato sauce (recipe No. 508).

**NO. 274. MEAT CHEESEBURGERS** (beef or lamb)

Reduce meat to 45 pounds carcass or 31 pounds ground meat in recipe for baked meatburgers. Form into 200 flat patties, 2½ ounces each or 5 to the pounds. Split and toast 200 buns; cover lower half of each with a slice of cheese, using 10 pounds American chedder cheese. Place under broiler or in moderate oven (350° F.) until cheese is melted. Broil meat patties on griddle. Place on top of cheese on bun; spread with pickle relish. Cover with top half of bun. Serve at once.

**NO. 275. SALISBURY STEAK** (beef or lamb)

Prepare meatburgers as in recipe for baked meatburgers. Shape into 50 patties 1 inch thick, each weighing 6 to 7 ounces. Broil on griddle about 12 minutes



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or until the desired degree of doneness is reached, turning frequently to insure even cooking. Serve with hot creole sauce (recipe No. 501).

### NO. 276. CABBAGE ROLLS

Reduce ground meat to 20 pounds in recipe for baked meatburgers. Combine meat, 5 ounces (10 mess kit spoons) salt, ½ ounce (two mess kit spoons) pepper, 2 pounds (1½ No. 56 dippers) finely ground onions and 3 pounds (1½ No. 56 dippers) uncooked rice; mix thoroughly. Shape into 200 loosely formed balls. Dip 200 fresh, large cabbage leaves into hot water or wilt slightly in steamer so they will roll. Wrap each meat and rice roll in a cabbage leaf. Place in baking pans and add three No. 10 cans tomato juice; cover. Bake in moderate oven (350° F.) 1½ hours or until rice is cooked.

### NO. 277. MEAT PATTIES WITH BARBECUE OR TOMATO SAUCE

Serve meat patties with barbecue sauce (recipe No. 500) or tomato sauce (recipe No. 508).

### NO. 278. GRIDDLE-BROILED MEAT PATTIES (beef, lamb or sausage; ham and pork combined with other meat)

Yield: 100 servings, two patties per serving, 3½ ounces each.

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Meat, carcass | 45 pounds | |
| *or* | | |
| Meat, ground | 31 pounds | |
| Bread crumbs, soft | 7 pounds | |
| Onions, chopped | 5 pounds (5 No. 56 dippers) | |
| Salt | 5 ounces (10 mess kit spoons) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Water or stock | 3 quarts (3 No. 56 dippers) | |
| *or* | | |
| Milk, evaporated | 3—14½-ounce cans | |
| Water (for milk) | 1½ quarts (1½ No. 56 dippers) | |

1. Cut meat into cubes; grind.
2. Mix all ingredients together lightly but thoroughly.
3. Shape into patties 1 inch thick weighing 3 to 3½ ounces each.
4. Griddle-broil about 12 minutes or until the desired degree of doneness is reached, turning frequently to insure even cooking.
5. Serve at once.

### NO. 279. GRIDDLE-BROILED MEAT PATTIES WITH BARBECUE SAUCE OR CATSUP

Substitute barbecue sauce (recipe No. 500) or catsup for part or all of the water in recipe for griddle broiled meat patties.



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**NO. 280. BAKED MEAT PATTIES**

Prepare meat as in recipe for griddle-broiled meat patties. Arrange patties in baking pans. Bake, uncovered and without water, in slow oven (325° F.) about 45 minutes or until desired degree of doneness is reached.

**NO. 281. BRAISED MEAT PATTIES** (beef, lamb, pork, sausage, ham, or veal)

Prepare meat as in recipe for griddle-broiled meat patties. Cook in hot fat until brown on both sides. Add small amount of water. Cover tightly. Bake in slow oven (325° F.) approximately 1 hour or until desired degree of doneness is reached.

**NO. 282. BRAISED MEAT BALLS** (beef, lamb or veal)

Yield: 100 servings, four meat balls per serving, 2 ounces each.

| Ingredients | 100 servings | ....servings |
|---|---|---|
| Bread, dry | 5 pounds | |
| Meat, carcass | 45 pounds | |
| *or* | | |
| Meat, ground | 31 pounds | |
| Eggs | 10 eggs (½ No. 56 dipper) | |
| Onions, chopped | 5 pounds (5 No. 56 dippers) | |
| Salt | 6½ ounces (¼ mess kit cup) | |
| Pepper | ½ ounce (2 mess kit spoons) | |
| Meat stock | 1 quart (1 No. 56 dipper) | |

1. Soak bread in water; press and discard water.
2. Cut meat into small pieces; grind.
3. Mix all ingredients together thoroughly.
4. Shape into 2-ounce meat balls (eight meat balls to the pound).
5. Place in greased baking pans; cook in hot oven (400° F.) until brown on all sides.
6. Add small amount of stock; cover tightly.
7. Braise in slow oven (300° F.) about 30 minutes.

**NO. 283. BRAISED MEAT BALLS WITH TOMATO SAUCE OR BROWN GRAVY**

Serve braised meat balls with tomato sauce (recipe No. 508) or brown gravy (recipe No. 511).

**NO. 284. COMBINATION MEAT BALLS** (any combination of beef, lamb, pork or veal)

Use an equal weight of any two kinds of meat. Use same amount of other ingredients and prepare as for braised meat balls.

**NO. 285. MEAT BALLS WITH SPAGHETTI**

Prepare braised meat balls; cook until brown. Cover 6 pounds spaghetti with 14 gallons (56 No. 56 dippers) boiling salted water (use 6 ounces salt).



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Heat to boiling point; boil 8 minutes or until tender. Drain. Pour 3 gallons (12 No. 56 dippers) tomato sauce (recipe No. 508) over the spaghetti; add the meat balls. Simmer spaghetti and meat balls together 20 to 30 minutes.

### NO. 286. MEAT BALLS WITH RICE

Substitute 3 pounds (1½ No. 56 dippers) uncooked rice for dry bread in recipe for braised meat balls.

### NO. 287. SWEDISH MEAT BALLS

Prepare braised meat balls using ground pork or veal for ⅓ meat. Substitute brown gravy (recipe No. 511) for meat stock. Increase cooking time to 1½ hours.

### NO. 288. MEAT LOAF (beef or lamb)

Yield: 100 servings, 5 ounces each.

| Ingredients | 100 servings | servings |
|---|---|---|
| Meat, carcass | 45 pounds | |
| *or* | | |
| Meat, ground* | 31 pounds | |
| Onions, finely chopped | 3 pounds (3 No. 56 dippers) | |
| Celery, finely chopped | 3 pounds (3 No. 56 dippers) | |
| Garlic, finely chopped | 1 to 2 cloves | |
| Bread crumbs, soft | 6 pounds | |
| Salt | 6 ounces (¼ mess kit cup) | |
| Pepper | ½ ounce (2 mess kit spoons) | |
| Eggs, slightly beaten | 48 eggs (2½ No. 56 dippers) | |
| Meat stock** | 2 to 3 quarts (2 to 3 No. 56 dippers) | |
| Bacon fat | | |

1. Cut meat into small pieces; grind.
2. Combine meat, onions, celery, and garlic.
3. Add bread crumbs, salt and pepper, slightly beaten egg and stock; mix well but avoid overmixing.
4. Mold into loaves about 4 inches wide by 3 inches high and as long as baking pans are wide. Place in baking pans. Brush tops of loaves with bacon fat.
5. Bake, uncovered and without water, at constant temperature in moderate over (325° F.) 1½ hours or until desired degree of doneness is reached. Avoid overcooking.

*10 to 12 pounds of the 31 pounds ground raw meat may be left-over cooked meat.
**Amount of stock used depends upon quantity of moisture in bread crumbs.

NOTE. Meat loaf is a roast. Gravy may be made in pans in which meat was cooked.

### NO. 289. MEAT AND PORK LOAF

Reduce ground beef or lamb to 25 pounds in recipe for meat loaf. Add 6 pounds ground fresh pork, 10 slightly beaten eggs (½ No. 56 dipper), 2 gallons (eight No. 56 dippers) cooked rolled oats, 1 pound (one No. 56 dipper) chopped onions, 6 ounces (¼ mess kit cup) salt and ¼ ounce (one mess kit spoon) pepper; mix thoroughly. Pack lightly into greased baking



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pans. Bake at constant temperature in slow oven (325° F.) about 1½ hou
or until there is no trace of pink left.

### NO. 290. MEAT AND HAM LOAF

Substitute an equal weight of ground smoked pork for fresh pork in recip
for meat and pork loaf. Use same weight of other ingredients. Other left-ov
cereals may be used instead of oatmeal.

### NO. 291. VEAL AND PORK LOAF

Substitute 35 pounds carcass or 25 pounds boneless veal and 9 pounds bone-i
or 6 pounds boneless pork cuts for beef or lamb in recipe for meat loa
Cut carcass meat into cubes; grind. Combine ground veal and pork, 4 poun
soft bread crumbs, 1 pound (one No. 56 dipper) finely chopped onion
1 pound (one No. 56 dipper) finely chopped celery, 1½ pounds (1½ N
56 dippers) finely chopped green peppers, 8—14½-ounce cans evaporate
milk, ½ pound (⅓ No. 56 dipper) salt, ½ ounce (two mess kit spoons
pepper and water if bread is dry. Mix thoroughly. Shape into loaves abo
4 inches wide by 3 inches high by width of 50-ration baking pans. Pla
in baking pans; brush tops of loaves with bacon fat. Bake, uncovered an
without water, at constant temperature in slow oven (325° F.) 2 hours
until well-done. The meat will be done when all pink color has disappeare
Baste loaves at 15 to 20 minute intervals. Serve hot or cold.

### NO. 292. MEAT LOAF WITH BARBECUE OR TOMATO SAUCE, TOMATO, OR SPICED TOMATO GRAVY

Serve meat loaf with barbecue sauce (recipe No. 500), tomato sauce (recip
No. 508).

### NO. 293. QUICK PORK LOAF

Yield: 100 servings, ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Tapioca, granular | 1½ pounds (1½ No. 56 dippers) | |
| Pork, cooked, free from fat, ground | 23 pounds | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Pepper, cayenne (optional) | | |
| Pepper, black | ⅛ ounce (½ mess kit spoon) | |
| Onions, finely chopped | 8 ounces (½ No. 56 dipper) | |
| Parsley, finely chopped (optional) | | |
| Tomato juice | 1 No. 10 can | |
| Worcestershire sauce | 3 ounces (6 mess kit spoons) | |
| Water, hot | 2 quarts (2 No. 56 dippers) | |
| Bacon fat | 10 ounces (¼ No. 56 dipper) | |

1. Combine tapioca, ground pork, salt, cayenne and black pepper, onions parsley, tomato juice, and Worcestershire sauce. Mix thoroughly.
2. Shape into loaves approximately 4 inches wide by 3 inches high by width of 50-ration baking pans. Place in baking pans.



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3. Bake, uncovered and without water, at constant temperature in slow oven (325° F.) 1 hour, basting frequently with mixture of water and bacon fat.
4. Serve hot or cold.

**NO. 294. MEAT CROQUETTE LOAF** (beef, lamb, veal, corned beef, pork, or smoked ham) Yield: 100 servings.

| Ingredients | 100 servings | servings |
|---|---|---|
| Meat, cooked, ground | 25 pounds | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Onions, finely chopped | 5 pounds (5 No. 56 dippers) | |
| Meat fat | 2½ pounds (1¼ No. 56 dippers) | |
| Flour, sifted | 2 pounds (2 No. 56 dippers) | |
| Meat stock, hot | 2 quarts (2 No. 56 dippers) | |
| Eggs, slightly beaten | 30 eggs (1½ No. 56 dippers) | |
| Bread or cracker crumbs, dry | 5 pounds (5 No. 56 dippers) | |
| Mace (optional) | ¼ ounce | |

1. Combine ground beef, salt, and pepper.
2. Cook onions in fat until brown. Add flour; mix well.
3. Add hot stock gradually. Heat to boiling point, stirring constantly.
4. Cool; add slightly beaten egg, crumbs, and ground mace; mix thoroughly.
5. Pour into well-greased baking pans. Bake in slow oven (325° F.) 1 hour.
6. Cut into squares.

**NO. 295. MEAT TAMALE LOAF** (beef, lamb, pork, veal, or ham) Yield: 100 servings, 6 ounces each.

| Ingredients | 100 servings | servings |
|---|---|---|
| Milk, evaporated | 4—14½-ounce cans | |
| Water (for milk) | 3 quarts (3 No. 56 dippers) | |
| Cornmeal | 5 pounds (3⅓ No. 56 dippers) | |
| Onions, finely chopped | 2 pounds (2 No. 56 dippers) | |
| Garlic, finely chopped | 4 cloves | |
| Fat | 2½ pounds (1¼ No. 56 dippers) | |
| Tomatoes | 2 No. 10 cans | |
| Corn | 2 No. 10 cans | |
| Meat, cooked, ground | 20 pounds | |
| Eggs | 30 eggs (1½ No. 56 dippers) | |
| Chili powder | | |
| Salt | 8 ounces (¼ No. 56 dipper) | |

. Mix milk and water. Add cornmeal to milk. Heat to boiling point; reduce heat and cook until thick, stirring constantly.
. Cook onions and garlic in fat until soft. Add tomatoes and corn.
. Combine cornmeal, vegetables, cooked meat, eggs, chili powder, and salt. Heat to boiling point.
. Pour into baking pans. Bake in moderate oven (350° to 400° F.) about 45 minutes.



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## NO. 296. HAM AND LIMA BEAN SCALLOP

Yield: 100 servings, 8 ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, Lima, dried | 12 pounds | |
| Water | | |
| Ham, cooked, sliced* | 20 pounds | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Pepper | ⅛ ounce (½ mess kit spoon) | |

1. Wash lima beans. Add just enough water to cover; soak 4 hours.
2. Heat, to boiling, in water in which they were soaked; reduce heat and simmer until almost tender, being careful that the skins are not broken.
3. Add cooked ham, salt, and pepper; mix well.
4. Place mixture in greased baking pans. Bake in slow oven (325° F.) 45 minutes to 1 hour.

*Uncooked ham may be used instead of cooked ham. Cut ham into cubes and add to lima beans about 1½ hours before they are tender. Bake as for lima beans with cooked ham.

NOTE. One quart (one No. 56 dipper) sorghum molasses or brown sugar and ¾ pound (¾ No. 56 dipper) chopped onions may be added to ham and lima beans for flavor.

## NO. 297. SCALLOPED HAM AND APPLES

Yield: 100 servings.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Apples | 20 pounds | |
| Sugar, brown | 4 pounds (4 mess kit cups) | |
| Cloves, ground | ¾ ounce (3 mess kit spoons) | |
| Ham, cooked, chopped | 20 pounds | |
| Water or fruit juice | 1½ quarts (1½ No. 56 dippers) | |

1. Wash apples; slice.
2. Mix brown sugar and cloves together.
3. Arrange alternate layers of apples, sugar mixture, and ham in baking pans. Pour water or fruit juice over top.
4. Bake in slow oven (300° F.) 1½ hours or until apples are cooked.

## NO. 298. SCALLOPED HAM, APPLES, AND SWEET POTATOES

Place layer of sweet potatoes, cut lengthwise, on top of apples in recipe for scalloped ham and apples.



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## NO. 299. CREAMED MEAT (beef, lamb, veal or ham)

Yield: 100 servings, 6 ounces each.

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Meat, carcass | 25 pounds | |
| *or* | | |
| Meat, ground | 17 pounds | |
| Onions, chopped (optional) | 1 pound (1 No. 56 dipper) | |
| Bacon or meat fat | 1 pound (½ No. 56 dipper) | |
| Flour, sifted | 1½ pounds (1½ No. 56 dippers) | |
| Milk, evaporated | 16—14½-ounce cans | |
| Beef stock or water (for milk) | 2 gallons (8 No. 56 dippers) | |
| Salt | | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Bread, toasted | 100 slices | |

1. Cut meat into 1-inch pieces; grind.
2. Cook meat in its own fat until brown, stirring frequently.
3. Cook onions in bacon fat; add flour and mix thoroughly.
4. Mix milk and beef stock or water; heat.
5. Add hot milk to fat and flour mixture gradually. Heat to boiling point; boil 1 minute, stirring constantly. Add salt and pepper.
6. Pour sauce over meat; simmer until meat is well-done but not overcooked.
7. Serve on toast.

NOTE. Chopped green peppers or pimientos may be added to sauce and simmered with meat.

## NO. 300. DICED MEAT IN GRAVY

Yield: 100 servings, 8 ounces (one cup) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Onions, chopped | 1 pound (1 No. 56 dipper) | |
| Meat or bacon fat | 2 pounds (1 No. 56 dipper) | |
| Flour, sifted | 2 pounds (2 No. 56 dippers) | |
| Meat stock, hot | 2 gallons (8 No. 56 dippers) | |
| Milk, evaporated | 8—14½-ounce cans | |
| Water (for milk) | 1 gallon (4 No. 56 dippers) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Meat, cooked, diced | 23 pounds | |
| Bread, toasted | 200 slices | |

1. Cook onions slowly in fat until tender. Add flour and mix well.
2. Add meat stock gradually. Heat to boiling point, stirring constantly.
3. Mix milk and water. Add milk, salt, and pepper to hot onion mixture. Heat to boiling point; boil about 3 minutes, stirring constantly. Remove from heat.
4. Add cooked meat; reheat to serving temperature.
5. Serve on toast.



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**NO. 301. MEAT A LA KING**

Add 2 to 4 pounds (two to four No. 56 dippers) diced celery, 1 to 2 pounds (one to two No. 56 dippers) finely chopped green peppers and 24 hard-cooked eggs to recipe for diced meat in gravy. Cook celery with onions. Add eggs and peppers to the meat.

**NO. 302. HAM AND CORNBREAD SHORTCAKE**

Prepare recipe for diced meat in gravy using 20 pounds cooked, diced ham. Prepare cornbread (recipe No. 39). Cut into servings and split. Serve the creamed ham between and over the split pieces of cornbread.

**NO. 303. CREAMED DRIED BEEF** Yield: 6 gallons, 100 servings, one cup (8 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beef, dried, chipped | 7 pounds | |
| Fat, melted | 1 pound (½ No. 56 dipper) | |
| Flour, sifted | 1¼ pounds (1¼ No. 56 dippers) | |
| Milk, evaporated | 12—14½-ounce cans | |
| Water (for milk) | 1½ gallons (6 No. 56 dippers) | |
| Pepper | ¼ ounce (½ mess kit spoon) | |

1. Separate beef into small pieces.
2. Mix melted fat and flour; stir until smooth.
3. Mix milk and water; heat. Add gradually to flour mixture, stirring constantly.
4. Add chipped beef and pepper. Heat to boiling point; reduce heat and simmer about 10 minutes.

NOTE. Serve hot over toast.

**NO. 304. MEAT CURRY** (beef, lamb, pork, or ham)

Yield: 100 servings, 1 pound (two cups) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Rice, uncooked | 12 pounds (6 No. 56 dippers) | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Water, boiling | 6 gallons (24 No. 56 dippers) | |
| Flour, sifted | 2 pounds (2 No. 56 dippers) | |
| Fat | 4 pounds (2 No. 56 dippers) | |
| Milk, evaporated | 16—14½-ounce cans | |
| Water (for milk) | 2 gallons (8 No. 56 dippers) | |
| Salt | 6 ounces (¼ mess kit cup) | |
| Pepper, red | | |
| Curry powder | 6 ounces (12 mess kit spoons) | |
| Cinnamon | | |
| Cloves, ground | | |
| Nutmeg | | |
| Allspice | | |
| Onions, chopped | 3½ pounds (3½ No. 56 dippers) | |
| Apples, sliced | 6 pounds (3 No. 56 dippers) | |
| Meat, cooked, diced | 23 pounds | |



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1. Wash rice thoroughly. Add to rapidly boiling salted water; boil 15 to 20 minutes or until tender. Drain well.
2. Mix flour and ½ melted fat; stir until smooth.
3. Mix milk and water; heat. Add to flour mixture. Heat to boiling point; boil 3 minutes, stirring constantly.
4. Mix remaining fat, salt, pepper, curry powder, cinnamon, cloves, nutmeg, and allspice together.
5. Add onions, apples, and meat. Cover and heat to boiling point; reduce heat and simmer slowly 30 to 45 minutes. Add to hot white sauce.
6. Reheat rice; serve curried meat around or over rice.

**NO. 305. STEW** (beef, lamb, pork, veal or smoked ham)

Yield: 100 servings, 10 ounces (approximately one cup) each.

| Ingredients | 100 servings | servings |
|---|---|---|
| Meat, carcass | 40 pounds | |
| *or* | | |
| Meat, boneless | 28 pounds | |
| Flour, sifted | 1½ pounds (1½ No. 56 dippers) | |
| Salt | 6 ounces (¼ mess kit cup) | |
| Pepper | ½ ounce (2 mess kit spoons) | |
| Fat | 1½ pounds (¾ No. 56 dipper) | |
| Water or beef stock | 4 gallons (16 No. 56 dippers) | |
| Onions, small, whole | 8 pounds | |
| Carrots, sliced or cubed | 8 pounds | |
| Turnips, sliced or cubed | 8 pounds | |
| Celery, diced (optional) | 5 pounds (5 No. 56 dippers) | |
| Peas, fresh or frozen | 5 pounds | |
| Water, boiling | | |
| Flour, sifted (for gravy) | 1 pound (1 No. 56 dipper) | |
| Water, cold (for gravy) | | |
| Salt | | |
| Pepper | | |

1. Cut meat into 1- to 2-inch cubes.
2. Mix flour, salt, and pepper together. Roll meat in flour and cook in fat until brown.
3. Add water or stock; cover and heat to boiling point; reduce heat and simmer 2½ to 3 hours or until tender.
4. Add vegetables in the following order allowing required time for each to cook: onions 45 minutes to 1 hour; carrots, 30 minutes; turnips and celery, 15 to 20 minutes. Drain; reserve liquid.
5. Barely cover peas with boiling water. Heat to boiling point; reduce heat and simmer 20 to 30 minutes or until tender.
6. Mix flour and water; stir until smooth. Add to hot meat and vegetable stock. Heat to boiling point; boil 2 minutes, stirring constantly. Add salt and pepper.
7. Pour gravy over meat and vegetables. Add cooked peas; reheat.



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**NO. 306. IRISH STEW** (beef, lamb or veal)

Prepare recipe for stew but simmer meat without first cooking it until brown. Any of the following combination of vegetables may be added to the stew: turnips and celery; celery, green peppers, and summer squash; lima beans and turnips; onions, apples, and celery; okra, tomatoes, and celery; carrots, onions and green beans; onions and tomato puree; and kidney beans, celery, and onions.

**NO. 307. MEAT PIE WITH BISCUIT, POTATO, OR PIE CRUST**

Prepare recipe for stew, reducing cooking time to 2 hours. In ham pie omit salt and simmer meat without first cooking until brown. Place stew in baking pans; cover with biscuit crust (recipe No. 26), pie crust (recipe No. 393) or mashed potatoes (recipe No. 624). Mashed sweet potatoes (recipe No. 634) may be used for ham pie. Bake in hot oven (425° F.) until brown.

**NO. 308. RAGOUT** (beef, lamb or veal)

Increase meat to 45 pounds carcass or 31 pounds boneless in recipe for stew. Substitute tomatoes and chopped green peppers for carrots, turnips, and peas. Paprika, Worcestershire sauce, bay leaves, and parsley may be used for seasoning.

**NO. 309. STEW WITH BARLEY, RICE, CHEESE, DUMPLINGS, OR NOODLES**

Prepare recipe for stew but simmer meat without first cooking it until brown. Omit salt in ham stew. Reduce cooking time to 2 hours. Stew may be served with or on cooked barley or rice. Ten pounds shredded cheese may be added to stew; heat stew until cheese is melted, being careful not to boil mixture after cheese is added. Stew may also be varied by adding dumplings (recipe No. 314) or noodles (recipe No. 216) 15 to 20 minutes before the end of cooking period.

**NO. 310. SPANISH STEW**

Increase meat to 45 pounds carcass or 31 pounds boneless in recipe for stew. Add one No. 10 can tomatoes, 8 pounds (eight No. 56 dippers) chopped onions, 5 pounds (five No. 56 dippers) chopped green peppers and 2 pounds diced and cooked bacon to meat stock; cook until meat is tender. Drain; prepare gravy using meat stock. Add ½ pint (⅓ mess kit cup) Worcestershire sauce to gravy.

**NO. 311. TURKISH STEW**

Prepare stew as in recipe for Spanish stew, rolling meat cubes in mixture of flour, salt, and cayenne pepper before cooking until brown. Add one or two cloves crushed garlic to gravy. Wash 9 pounds (4½ No. 56 dippers) rice thoroughly. Add to rapidly boiling salted water; boil 15 to 20 minutes or until tender. Drain well. Serve stew over rice.



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## NO. 312. SPICED STEW

Increase meat to 50 pounds carcass or 35 pounds boneless in recipe for stew. Omit all vegetables. Add 2 quarts (two No. 56 dippers) vinegar, 2 pounds (one No. 56 dipper) brown sugar, 1 ounce (four mess kit spoons) cinnamon, 16 bay leaves, and 1 pound (¾ No. 56 dipper) sliced onions to liquid covering meat.

## NO. 313. STEW EL RANCHO

Prepare recipe for stew, substituting 15 pounds potatoes, 10 pounds tomatoes, and 8 pounds cabbage, cut in eights, for celery and peas. Add 2 ounces (eight mess kit spoons) chili powder to liquid covering meat. Decrease onions to 5 pounds.

## NO. 314. DUMPLINGS

| Ingredients | 100 servings | servings |
|---|---|---|
| Flour, sifted | 8 pounds (8 No. 56 dippers) | |
| Baking powder | 6 ounces (⅓ mess kit cup) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Water | 3 to 4 quarts (3 to 4 No. 56 dippers) | |

1. Sift flour, baking powder and salt together.
2. Add water to make a stiff drop batter.
3. Drop by spoonfuls on top of meat stew.
4. Cover tightly and steam 15 minutes without removing cover from kettle during the cooking period.

NOTE. Serve dumplings separately or on top of meat.

## NO. 315. FRICASSEE (beef, lamb, pork or veal)

| Ingredients | 100 servings | servings |
|---|---|---|
| Meat, carcass | 50 pounds | |
| *or* | | |
| Meat, boneless | 35 pounds | |
| Salt | | |
| Pepper | | |
| Fat | 3 pounds (1½ No. 56 dippers) | |
| Beef stock or water | 1 gallon (4 No. 56 dippers) | |
| Onions, chopped | 5 pounds (5 No. 56 dippers) | |
| Celery, chopped | 3 pounds (3 No. 56 dippers) | |
| Carrots, diced | 3 pounds (2½ No. 56 dippers) | |

1. Cut meat into 2-inch pieces.
2. Sprinkle with salt and pepper; cook in fat until brown on all sides.
3. Add small amount of beef stock or water; cover and bake in moderate oven (325° F.) approximately 3 hours or until tender. Add more liquid as needed.
4. Add chopped vegetables about 45 minutes to 1 hour before meat has finished cooking.



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**NO. 316. GOULASH** (beef, lamb or veal) Yield: 100 servings, 6 to 8 ounces each.

| Ingredients | 100 servings | servings |
|---|---|---|
| Meat, carcass | 50 pounds | |
| *or* | | |
| Meat, boneless | 35 pounds | |
| Onions, chopped | 5 pounds (5 No. 56 dippers) | |
| Beef or bacon fat | 1 pound (½ No. 56 dipper) | |
| Garlic, ground | ½ pound | |
| Majoram, powdered* | ¾ ounce (3 mess kit spoons) | |
| Salt | 4½ ounces (9 mess kit spoons) | |
| Paprika | | |
| Water, boiling | 1¼ gallons (5 No. 56 dippers) | |
| *or* | | |
| Tomatoes | 1½ No. 10 cans | |
| Flour, sifted | | |
| Water (for flour) | | |

1. Cut meat into 1-inch cubes.
2. Cook onions in fat until light brown; add cubed meat and cook until brown.
3. Add garlic, majoram, salt, and enough paprika to color red.
4. Add water or tomatoes. Cover tightly. Heat to boiling point; reduce heat and simmer about 3 hours or until meat is tender. Add more liquid as needed. Drain.
5. Mix flour and a small amount of water; stir until smooth. Add to liquid. Heat to boiling point; boil 2 minutes, stirring constantly.
6. Combine gravy and meat; heat to serving temperature.

*If available.

**NO. 317. GOULASH AND RICE**

Reduce meat in recipe for goulash to 40 pounds carcass or 28 pounds boneless. Reduce onions to 4 pounds (four No. 56 dippers) and garlic to 12 cloves. Wash 6 pounds (three No. 56 dippers) rice. Add to 6 gallons (24 No. 56 dippers) rapidly boiling salted water. (Use 6 ounces salt.) Boil 15 to 20 minutes or until tender. Drain well. Serve goulash with or on rice.

**NO. 318. CHOP SUEY** (beef, lamb, pork, veal or smoked ham) Yield: 100 servings, 16 ounces each.

| Ingredients | 100 servings | servings |
|---|---|---|
| Meat, carcass | 35 pounds | |
| *or* | | |
| Meat, boneless | 25 pounds | |
| Fat | | |
| Water or stock | 2 gallons (8 No. 56 dippers) | |
| Salt | 6 ounces (¼ No. 56 dipper) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Onions, thinly sliced | 12 pounds (12 No. 56 dippers) | |
| Celery, thinly diced | 8 to 12 pounds | |
| Bean sprouts | 2 No. 10 cans | |
| Soy sauce | 1 pint (½ No. 56 dipper) | |
| Cornstarch | 1 pound (1 mess kit cup) | |
| Water (for cornstarch) | | |
| Rice, uncooked | 10 pounds (5 No. 56 dippers) | |
| Salt (for rice) | 3½ ounces (7 mess kit spoons) | |
| Water, boiling (for rice) | 5 gallons (20 No. 56 dippers) | |



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1. Cut meat into cubes or strips 1 by ½ by ¼ inches. Cook in fat until brown. Cover with stock or water; add salt and pepper. Heat to boiling point; reduce heat and simmer 1 hour.
2. Add onions and celery; continue cooking 30 minutes. Drain.
3. Mix liquid from meat and liquid from bean sprouts; use as base for soy sauce.
4. Prepare soy sauce.
5. Mix cornstarch and a small amount of water; stir until smooth. Add to sauce; heat to boiling point; boil 2 minutes, stirring constantly. Add cooked meat and bean sprouts.
6. Meanwhile, cook rice in boiling salted water 15 to 18 minutes or until tender.
7. Serve chop suey over boiled rice.

## NO. 319. CHOW MEIN

Omit rice in recipe for chop suey. Serve meat mixture on fried Chinese noodles.

## NO. 320. MEAT AND BISCUIT ROLLS

(beef, lamb, pork, veal, or smoked ham)

Yield: 100 servings, two rolls per serving, each 1 inch in diameter.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Bread crumbs | 3 pounds | |
| Onions, chopped | 2 pounds (2 No. 56 dippers) | |
| Fat, bacon | 2 pounds (1 No. 56 dipper) | |
| Meat, cooked, ground | 20 pounds | |
| Chili powder | 1 ounce (4 mess kit spoons) | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Biscuit dough | | |

1. Soak bread crumbs in water; press and discard water.
2. Cook onions in fat until brown.
3. Combine meat, bread crumbs, cooked onions, chili powder, and salt; mix well.
4. Prepare rich biscuit dough (recipe No. 26) using 8 pounds (eight No. 56 dippers) sifted flour. Roll into rectangles ¼ inch thick, 8 inches wide by length of baking pans.
5. Spread meat mixture about ½ inch thick over each piece of dough.
6. Roll like jelly roll in length equal to that of pans and seal with water. Place in baking pans.
7. Bake in slow oven (325° F.) about 30 minutes until golden brown.
8. Slice at once into 1-inch slices.



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**NO. 321. CHILI CON CARNE** (beef, lamb, pork or veal)

Yield: 100 servings, ½ pound (one cup) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, chili, small | 8 pounds | |
| Meat, carcass | 35 pounds | |
| *or* | | |
| Meat, ground | 25 pounds | |
| *or* | | |
| Meat, cooked, ground | 18 pounds | |
| Garlic, crushed | 4 cloves | |
| Fat | 1 pound (½ No. 56 dipper) | |
| Pepper, chili, ground | 6 ounces | |
| Chili powder | 2 ounces (8 mess kit spoons) | |
| Salt | 6 ounces (¼ mess kit cup) | |
| Meat stock | 2 gallons (8 No. 56 dippers) | |
| Tomatoes | 1 No. 10 can | |

1. Wash beans thoroughly. Cover with cold water; soak 8 hours.
2. Cover and heat to boiling point; reduce heat and simmer 1½ hours or until tender but not split or mushy. Drain.
3. Run ⅔ beans through food chopper and leave remainder whole.
4. Cut meat into ½-inch cubes or run through coarse meat grinder.
5. Cook crushed garlic in fat until brown; add meat and cook until brown. Add chili pepper, chili powder, salt, and enough meat stock to cover.
6. Cover tightly and heat to boiling point; reduce heat and simmer until meat is tender. Add remainder of stock as needed.
7. Mix ground beans, remaining whole beans, and tomatoes with meat.
8. Serve very hot.

**NO. 322. BAKED MEAT HASH** (beef, corned beef, lamb, pork, veal, or ham)

Yield: 100 servings, 8 ounces (one cup) each

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Meat, boneless, cooked | 22 pounds | |
| Potatoes, cooked | 20 pounds | |
| Onions | 5 pounds (5 No. 56 dippers) | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Meat stock | 2 gallons (8 No. 56 dippers) | |

1. Chop or cut cooked meat, potatoes, and onions into cubes. Add salt pepper, and meat stock; mix well.
2. Spread hash in well-greased baking pans. Bake in slow oven (325° F.) about 1 hour.
3. Cut into squares.

NOTE. If there is an insufficient amount of cooked meat, fresh ground meat may be used to make up the deficiency. Increase cooking time. Use ⅓ more uncooked boneless meat than cooked to allow for shrinkage.



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**NO. 323. MEAT HASH WITH SAUCE** (all except ham)

Prepare hash as in recipe for baked meat hash substituting 2 gallons (eight No. 56 dippers) barbecue sauce (recipe No. 500) for meat stock.

**NO. 324. MEAT HASH AND EGGS**

Prepare hash as in recipe for baked meat hash. Spread in baking pans and make 100 slight hollows on top of hash. Bake in slow oven (325° F.) about 25 minutes. Remove from oven; fill each hollow with a raw egg. Replace in oven and bake 20 minutes or until eggs are cooked. Cut in squares in such a way as to have an egg in each square.

**NO. 325. SOFT MEAT HASH** (beef, corned beef, lamb, pork, veal, or ham) Yield: 100 servings, 8 ounces (one cup) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Meat, cooked, diced | 22 pounds | |
| Potatoes, cooked, diced | 20 pounds | |
| Onions, chopped | 5 pounds (5 No. 56 dippers) | |
| Salt (if needed) | 4 ounces (8 mess kit spoons) | |
| Pepper (if needed) | ¼ ounce (1 mess kit spoon) | |
| Meat stock or gravy | 1 gallon (4 No. 56 dippers) | |

1. Combine diced meat, potatoes, and onions; add salt and pepper if needed.
2. Pour hash into well-greased baking pans to depth of 3 inches. Add enough stock or gravy to cover entirely and moisten thoroughly, but avoid making mixture as thin as a stew.
3. Bake in slow oven (325° F.) until mixture is thoroughly hot and slightly brown on top.

NOTE. All kinds of left-over potatoes except fried may be utilized in this recipe. Left-over meats, gravies, and bread stuffings may also be used.

**NO. 326. STUFFED PEPPERS** (beef, lamb, pork, veal, or ham) Yield: 100 servings, 8 ounces (one cup) filling and one pepper each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Peppers, green, large | 100 peppers | |
| Salt | | |
| Water, boiling | | |
| Bread crumbs* | 8 pounds (8 No. 56 dippers) | |
| Onions, chopped | 2½ pounds (2½ No. 56 dippers) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Meat, cooked, finely chopped | 18 pounds | |
| Meat stock** | 2 quarts (2 No. 56 dippers) | |

1. Wash peppers and cut in halves. Remove seeds and tough white portions.



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2. Cover with boiling salted water. Heat to boiling point; reduce heat and simmer 3 to 5 minutes.
3. Mix bread crumbs, onions, salt, and pepper together.
4. Add chopped meat; moisten with meat stock. Fill halves of peppers with mixture.
5. Place in baking pans. Bake in moderate oven (350° F.) 20 to 30 minutes.

*Rice, 4 pounds uncooked, may be used instead of bread crumbs. Add rice to 4 gallons (16 No. 5 dippers) rapidly boiling salted water. Use 4 ounces salt. Boil 15 to 20 minutes or until rice is tender. Drain well.

**The amount of meat stock needed to make the mixture pack will depend upon the dryness of the bread. Use only enough to moisten the bread.

## NO. 327. JELLIED MEAT AND CHEESE (ham, lamb, pork, or veal)

Yield: 100 servings, ⅓ pound each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Gelatin, lemon flavored | 2½ pounds (2 No. 56 dippers) | |
| Water, boiling | 1 gallon (4 No. 56 dippers) | |
| Water, cold | 1 gallon (4 No. 56 dippers) | |
| Lemon juice | 1 pint (½ No. 56 dipper) | |
| Mustard, dry | 1 ounce (2 mess kit spoons) | |
| Milk, evaporated | 4—14½-ounce cans | |
| Water (for milk) | 2 quarts (2 No. 56 dippers) | |
| Mayonnaise | 1 gallon (4 No. 56 dippers) | |
| Cheese, American, chopped | 3 pounds (3 No. 56 dippers) | |
| Ham, cooked, finely chopped | 5 pounds (4 No. 56 dippers) | |
| Parsley, chopped | 4 ounces (¾ No. 56 dipper) | |
| Onions, chopped | 8 ounces (½ No. 56 dipper) | |
| Tomatoes, fresh (optional) | 25 pounds | |

1. Dissolve gelatin in boiling water; add cold water, lemon juice, and mustard. Mix well.
2. Chill until mixture begins to thicken.
3. Mix milk and water. Beat milk and mayonnaise gradually into gelatin mixture.
4. Fold in remaining ingredients and pour into shallow pans. Chill until firm.

NOTE. Slice and serve on lettuce as a salad or on a cold meat platter, garnishing with sliced or quartered tomatoes.

## NO. 328. FRIED SAUSAGE (bulk or links)

Yield: 100 servings, 5 to 6 ounces links each or two patties per serving, 4 ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Pork sausage, fresh, bulk or link | 35 pounds | |

1. Shape bulk sausage into patties, making about five to the pound.
2. Fry patties or links in their own fat on top of stove.
3. Turn frequently to insure even cooking. Prevent fat from smoking and avoid overcooking.



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## NO. 329. GRIDDLE-BROILED SAUSAGE

Griddle broil link sausage slowly 10 to 12 minutes or sausage patties about 15 minutes or until cooked in the center. Keep temperature below the smoking point of fat; turn frequently to insure even cooking. Serve immediately.

## NO. 330. OVEN-COOKED SAUSAGE

Bake sausage patties or links at constant temperature in moderate oven (350° F.) until thoroughly cooked.

## NO. 331. PORK SAUSAGE IN ACORN SQUASH

Yield: 100 servings.

| Ingredients | 100 servings | servings |
|---|---|---|
| Pork, sausage, fresh | 20 pounds | |
| Squash, acorn | 50 squash | |
| Salt | | |

1. Shape sausage into patties, making about five to the pound.
2. Wash the squash and split lengthwise. Sprinkle with salt.
3. Place a sausage pattie in each half of squash.
4. Place in flat baking pans. Bake in moderate oven (350° F.) about 1½ hours or until well done.

## NO. 332. HAM AND MEAT IN ACORN SQUASH

Substitute 10 pounds ground ham and 10 pounds ground lamb, beef, or pork for pork sausage in recipe for pork sausage in acorn squash. Omit salt.

## NO. 333. PORK SAUSAGE LINKS (PIGS) IN BLANKETS

Yield: 100 servings.

| Ingredients | 100 servings | servings |
|---|---|---|
| Biscuit dough | | |
| Pork sausage links | 35 pounds | |
| Eggs, slightly beaten | 5 eggs (¼ No. 56 dipper) | |

1. Prepare biscuit dough (recipe No. 26) reducing the amount of shortening to one-half. Roll ¼ inch thick; cut into pieces, each large enough to cover one sausage link.
2. Broil links on griddle until slightly brown.
3. Roll each link in a piece of dough and seal the edges by moistening with water.
4. Dip each roll in slightly beaten egg.
5. Bake in hot oven (400° F.) approximately 20 minutes or until golden brown.

NOTE. Serve hot with or without gravy or a sauce.

## NO. 334. FRANKFURTERS IN BLANKETS

Substitute 30 pounds frankfurters for pork sausage links in recipe for pigs in blankets. Use same weight of other ingredients.



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## NO. 335. VIENNA SAUSAGE IN BLANKETS

Substitute 35 pounds Vienna sausage for pork sausage links in recipe fo pork sausage links in blankets. Use same weight of other ingredients.

## NO. 336. PORK SAUSAGE LINKS AND SAUERKRAUT PIE

Yield: 100 serving

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Pork sausage links | 25 pounds | |
| Sauerkraut, hot | 8 No. 10 cans | |
| Flour, sifted | | |
| Water, hot | 2 quarts (2 No. 56 dippers) | |
| Biscuit dough | | |

1. Broil sausage links on griddle until brown.
2. Cover bottoms of two 50-ration baking pans with ½ heated sauerkraut sprinkle lightly with flour. Add another layer of hot sauerkraut; sprinkl with flour.
3. Place sausage links over sauerkraut and add 1 quart (one No. 56 dipper water to each pan.
4. Prepare biscuit dough (recipe No. 26); roll ¼ inch thick. Cover pan with biscuit dough.
5. Bake in hot oven (400° F.) 30 minutes or until brown.

NOTE. Serve with sweet potatoes or noodles and brown gravy made with fat from sausage.

## NO. 337. PIG ENDS WITH SAUERKRAUT AND DUMPLINGS

Yield: 100 servings, 1 ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Pig ends (feet, tails, ears, etc.) | 60 pounds | |
| Water or soup stock | | |
| Salt | | |
| Pepper | | |
| Sauerkraut | 7 No. 10 cans | |
| Flour, sifted | 4 pounds (4 No. 56 dippers) | |
| Baking powder | 3½ ounces (9⅓ mess kit spoons) | |
| Salt | 5 ounces (10 mess kit spoons) | |
| Nutmeg (optional) | | |
| Milk, evaporated | 3—14½-ounce cans | |
| Water (for milk) | 1¼ quarts (1¼ No. 56 dippers) | |
| Eggs, beaten | 20 eggs (1 No. 56 dipper) | |
| Fat | 8 ounces (¼ No. 56 dipper) | |

1. Clean pig ends; scrape and wash thoroughly.
2. Cover with water or soup stock; add salt and pepper.
3. Cover and heat to boiling point; reduce heat and simmer slowly about 2½ to 3 hours or until tender.
4. Add sauerkraut.
5. Sift flour, baking powder, salt, and nutmeg together.



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6. Mix milk and water. Add beaten egg and fat; mix well. Add to flour mixture; stir until smooth*.
7. Drop batter by spoonfuls onto hot meat and sauerkraut 20 minutes before serving. Cover tightly and simmer 20 to 25 minutes.

*If necessary, more flour or liquid may be added to make batter of right consistency to drop from spoon.

## NO. 338. BREADED BRAINS

Yield: 100 servings, 4 ounces each.

| Ingredients | 100 servings | servings |
|---|---|---|
| Brains, calf | 25 pounds | |
| Water, cold | | |
| Vinegar | | |
| Salt | | |
| Flour, sifted | 4 ounces (8 mess kit spoons) | |
| Pepper | | |
| Milk, evaporated | 1—14½-ounce can | |
| Water (for milk) | 1 pint (½ No. 56 dipper) | |
| Eggs | 10 eggs (½ No. 56 dipper) | |
| Bread or cracker crumbs | | |
| Fat | | |
| Parsley | | |

1. Cover brains with cold water; soak approximately 30 minutes. Drain.
2. Cover with fresh water. Add vinegar and ½ salt. Heat to boiling point; reduce heat and simmer 15 to 20 minutes. Drain; drop into cold water again. Drain.
3. Remove membrane and separate brains into pieces.
4. Mix flour, pepper, and remaining salt together; roll brains in mixture.
5. Mix milk and water; add eggs. Mix thoroughly.
6. Dip brains in milk mixture; roll in crumbs.
7. Fry in deep hot fat (350° F.) until golden brown.
8. Garnish with parsley and serve at once.

## NO. 339. BRAINS AND SCRAMBLED EGGS

Prepare brains as in recipe for breaded brains. Beat 120 eggs until light and fluffy; add 2 ounces (four mess kit spoons) salt, ¼ ounce (one mess kit spoon) pepper, four 14½-ounce cans evaporated milk and 1¾ quarts (1¾ No. 56 dippers) water; mix well. Pour brains into melted fat in frying pan; pour egg mixture over brains. Cook slowly, turning as eggs coagulate and become slightly brown. Avoid overcooking. Garnish with chopped parsley. Serve at once.



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**NO. 340. STUFFED AND BRAISED HEART** (beef) Yield: 100 servings, 8 ounces.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Hearts, beef | 35 pounds | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Onions, chopped | 5 ounces (⅓ No. 56 dipper) | |
| Celery, diced | 1 pound (1 No. 56 dipper) | |
| Fat | 1 pound (½ No. 56 dipper) | |
| Bread crumbs, soft, coarse | 8 pounds (16 No. 56 dippers) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Poultry seasoning (optional) | 1 ounce (2 mess kit spoons) | |
| Parsley, finely chopped (optional) | 1 ounce (2 mess kit spoons) | |
| Eggs, slightly beaten | 15 eggs (¾ No. 56 dipper) | |
| Meat stock, hot | | |
| Fat | | |

1. Wash hearts in warm water; remove arteries and veins. Wash again drain and sprinkle inside with salt and pepper.
2. Cook onions and celery in fat until brown. Add bread crumbs, remainin salt and pepper, poultry seasoning, and parsley. Remove from heat.
3. Add beaten egg and a little hot stock to moisten; mix lightly.
4. Fill hearts with hot stuffing; pack loosely. Tie or sew if necessary.*
5. Place hearts in a utensil that can be tightly covered. Add fat; cook unti brown.
6. Add small amount of meat stock.
7. Cover pans. Braise in slow oven (300° F.) 3 to 4 hours or until tender Add more stock during cooking if necessary.
8. Remove hearts; slice into ½-inch slices across each heart so stuffing wil be in center of slice.

*Hearts may be rolled in flour if desired.

NOTE. Serve braised hearts with brown gravy (recipe No. 511).

**NO. 341. STUFFED HEARTS WITH BARBECUE OR TOMATO SAUCE**

Serve stuffed hearts with barbecue sauce (recipe No. 500) or tomato sauc (recipe No. 508).

**NO. 342. COUNTRY STYLE HEART** (pork or veal)

Increase hearts to 45 pounds in recipe for stuffed and braised hearts. Increas salt to 6 ounces (12 mess kit spoons) and pepper to ½ ounce (2 mess ki spoons). Dredge hearts in flour. Cook until brown on all sides in hot fat Add small amount of water. Cover tightly. Braise in slow oven (300° F.) 1½ to 2 hours or until tender. Remove hearts and prepare gravy (recipe No 511) to serve over meat.



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## NO. 343. BRAISED KIDNEYS

Yield: 100 servings, 4 to 5 ounces each.

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Kidneys | 40 pounds | |
| Fat | 4 pounds (2 No. 56 dippers) | |
| Salt | 6 ounces (¼ mess kit cup) | |
| Pepper | ½ ounce (2 mess kit spoons) | |
| Worcestershire sauce | | |
| Water or stock | | |
| Onions, sliced | 5 pounds (5 No. 56 dippers) | |
| Fat | | |

1. Slice kidneys; wash in cold water. Dry well. Cook in fat until brown.
2. Add salt, pepper, and Worcestershire sauce.
3. Add small amount of water or stock; cover tightly. Heat to boiling point; reduce heat and simmer until kidneys are tender.
4. Cook onions in fat until brown. Add to kidneys.

NOTE. Tomato juice may be used instead of water or stock.

## NO. 344. KIDNEY AND BEEF PIE

Yield: 100 servings, 8 ounces each.

| Ingredients | 100 servings | ... servings |
|---|---|---|
| Kidneys | 10 pounds | |
| Water | | |
| Beef, carcass | 35 pounds | |
| *or* | | |
| Beef, boneless | 25 pounds | |
| Salt | 6 ounces (¼ mess kit cup) | |
| Pepper | ½ ounce (2 mess kit spoons) | |
| Flour, sifted | 2 pounds (2 No. 56 dippers) | |
| Fat | 1 pound (½ No. 56 dipper) | |
| Water | 3 quarts (3 No. 56 dippers) | |
| Biscuit dough | | |

1. Slice kidneys; wash in cold water. Cover with fresh water; cover pans tightly. Heat to boiling point; reduce heat and simmer about 45 minutes or until tender. Drain.
2. Mix salt, pepper and ½ flour together.
3. Cut beef into 1-inch cubes. Roll in flour mixture; cook in fat until brown.
4. Add water; braise in slow oven (300° F.) 1 to 1½ hours or until tender. Drain.
5. Mix remaining flour and a small amount of cold water; stir until smooth. Add slowly to hot beef liquid. Heat to boiling point; boil 2 minutes, stirring constantly.
6. Combine kidneys, beef, and gravy; place in baking pans.
7. Prepare biscuit dough (recipe No. 26); cover meat mixture with dough.
8. Bake in hot oven (425° F.) until brown.

NOTE. Use stock drained from kidneys in soups.



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**NO. 345. BRAISED LIVER** (beef, lamb, pork or veal)

Yield: 100 servings, 5 ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Liver | 35 pounds | |
| Flour, sifted | 3 pounds (3 No. 56 dippers) | |
| Salt | 5 ounces (10 mess kit spoons) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Fat | 4 pounds (2 No. 56 dippers) | |
| Water or stock, hot | | |

1. Cut liver into slices ⅜ inch thick; cut slices into pieces weighing 4 to 5 ounces each.
2. Mix flour, salt, and pepper together; roll liver in mixture. Cook in fat until brown.
3. Add enough hot water or stock to cover bottom of pans; cover tightly and braise slowly about 20 minutes or until tender on top of stove or stack in baking pans and add a small amount of water. Cover tightly and braise in slow oven (300° F.) until done.

**NO. 346. FRIED LIVER** (beef, lamb, or pork)

Prepare liver as in recipe for braised liver. Fry until done in bacon fat, turning frequently to insure even cooking.*

**NO. 347. FRIED LIVER WITH BACON**

Reduce liver to 25 pounds. Prepare as fried liver; serve with 10 pounds bacon, fried, griddle broiled, or oven-cooked.

**NO. 348. FRIED LIVER AND ONIONS**

Add 50 pounds peeled and sliced onions to recipe for fried liver. Prepare onions either by shallow frying in 4 pounds (two No. 56 dippers) fat in uncovered pan or by dipping onion slices in Yorkshire pudding batter (recipe No. 225) and frying in deep hot fat (360° F.) until golden brown. Add salt and pepper to onions.

*Pork liver needs to be cooked well-done and for this reason is more often braised. Overcooking in time or temperature hardens liver and destroys its flavor.

**NO. 349. LIVER FRIED IN DEEP FAT**

Remove membrane from 35 pounds liver. Cut liver into 1-inch cubes. Prepare French dressing (recipe No. 474) using twice as much oil or bacon fat as vinegar. Soak liver 30 minutes or longer in dressing. Fry in deep hot fat (350° F.) until brown.

**NO. 350. GRIDDLE-BROILED LIVER** (lamb or veal)

Cut liver into slices ½ inch thick. Dip in bacon fat and broil on griddle at moderate temperature, 6 to 10 minutes or until color has changed, turning frequently. Add 5 ounces (10 mess kit spoons) salt and ¼ ounce (one mess kit spoon) pepper. Serve at once.



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## NO. 351. LIVER CHOP SUEY

Yield: 100 servings, 12 ounces per serving (including 4 ounces liver).

| Ingredients | 100 servings | servings |
|---|---|---|
| Liver, any kind, cut into ½ inch cubes | 25 pounds | |
| Fat | 1 pound (½ No. 56 dipper) | |
| Celery, diced | 4 pounds (4 No. 56 dippers) | |
| Peppers, green, chopped | 2 pounds (2 No. 56 dippers) | |
| Tomatoes | 3 No. 10 cans | |
| Rice, uncooked | 10 pounds (5 No. 56 dippers) | |
| Salt (for rice) | 3½ ounces (7 mess kit spoons) | |
| Water, boiling | 5 gallons (20 No. 56 dippers) | |
| Vegetables, Chinese | 3 No. 10 cans | |
| Cornstarch | 1½ pounds (¾ No. 56 dipper) | |
| Soy sauce | 1 quart (1 No. 56 dipper) | |
| Salt | 6 ounces (12 mess kit spoons) | |
| Pepper | ½ ounce (2 mess kit spoons) | |

1. Cook diced liver in hot fat until brown; add celery, green peppers, and tomatoes. Heat to boiling point; reduce heat and simmer 20 to 25 minutes.
2. Wash rice thoroughly. Add to rapidly boiling salted water; boil 15 to 18 minutes or until tender. Drain well.
3. Drain Chinese vegetables and add to liver and other vegetables; heat.
4. Mix cornstarch and soy sauce; stir until smooth. Add enough liquid from vegetables to make a sauce of pouring consistency. Heat to boiling point; boil 2 minutes, stirring constantly. Add salt and pepper.
5. Add sauce to meat and vegetable mixture; heat to serving temperature.
6. Serve chop suey over boiled rice.

## NO. 352. LIVER CHOW MEIN

Omit rice in recipe for liver chop suey and serve mixture on fried Chinese noodles.

## NO. 353. LIVER AND PORK DUMPLINGS AND SAUERKRAUT

Yield: 100 servings, 8 ounces each.

| Ingredients | 100 servings | servings |
|---|---|---|
| Pork cuts, bone-in | 14 pounds | |
| *or* | | |
| Pork, boneless | 10 pounds | |
| Liver | 20 pounds | |
| Bread, sliced | 8 pounds | |
| Water | | |
| Onions, chopped | 5 pounds (5 No. 56 dippers) | |
| Salt | 6 ounces (¼ mess kit cup) | |
| Pepper | ½ ounce (2 mess kit spoons) | |
| Parsley, chopped | | |
| Nutmeg (optional) | ¼ ounce (1 mess kit spoon) | |
| Eggs, slightly beaten | 30 eggs (1½ No. 56 dippers) | |
| Salt | | |
| Bay leaves (optional) | | |
| Sauerkraut, hot | 3 No. 10 cans | |

1. Cut pork into cubes.
2. Place pork and liver in separate utensils. Barely cover each with water.



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Heat each to boiling point; reduce heat and simmer until done. Drai and reserve pork stock.

3. Grind pork and liver together.
4. Soak bread in water; press and discard water. Chop soaked bread.
5. Combine bread, ground meat, onions, salt, pepper, parsley, and nutme Add beaten egg; mix thoroughly.
6. Heat pork stock to boiling point; add salt and bay leaves.
7. Drop pork and liver dumplings from spoon into boiling stock; simm 10 to 15 minutes.
8. Serve on bed of hot sauerkraut.

## NO. 354. LIVER AND PORK LOAF

Yield: 100 servings, ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Liver, pork | 25 pounds | |
| Water | 2½ quarts (2½ No. 56 dippers) | |
| Bread, chopped | 5 pounds | |
| Pork, ground | 5 pounds | |
| Salt | 6 ounces (¼ mess kit cup) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Tomato catsup | 1 quart (1 No. 56 dipper) | |
| Eggs, slightly beaten | 30 eggs (1½ No. 56 dippers) | |
| Lemon juice | 1 pint (½ No. 56 dipper) | |
| Onions, finely chopped | 2 pounds (2 No. 56 dippers) | |

1. Barely cover liver with water. Heat to boiling point; reduce heat an simmer 10 minutes. Drain; grind liver.
2. Mix all ingredients together thoroughly.
3. Pack mixture lightly into greased baking pans.
4. Bake in slow oven (325° F.) about 2 hours or until well-done.
5. Remove from pans; slice. Serve hot.

NOTE. Mixture may be shaped into 4-ounce patties; wrap each in bacon strip and cool in oven or braise until done.

## NO. 355. LIVER AND PORK LOAF WITH TOMATO SAUCE

Serve liver and pork loaf with tomato sauce (recipe No. 508).

## NO. 356. CREAMED SWEETBREADS

Yield: 100 servings, 8 t 10 ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Sweetbreads | 25 pounds | |
| Water, cold | | |
| Onions, chopped | 1 to 2 pounds (1 to 2 No. 56 dippers) | |
| Salt | 6 ounces (¼ mess kit cup) | |
| Vinegar | | |
| Water, cold | | |
| Butter, melted | 1½ pounds (¾ No. 56 dipper) | |
| Flour, sifted | 1½ pounds (1½ No. 56 dippers) | |
| Milk, evaporated | 12—14½-ounce cans | |
| Water (for milk) | 1½ gallons (6 No. 56 dippers) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |



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Cover sweetbreads with cold water; soak about 30 minutes. Drain. Remove membrane and fibers.
2. Cover with fresh water; add chopped onions, ½ salt and ½ ounce (one mess kit spoon) vinegar for each quart (1 No. 56 dipper) water used.
Heat to boiling point; reduce heat and simmer 15 to 20 minutes. Drain. Drop into cold water or allow cold water to run over sweetbreads. Drain.
4. Remove any remaining membrane; cut sweetbreads into ½-inch cubes.
5. Mix melted butter and flour; stir until smooth.
6. Mix milk and water. Add to flour mixture. Heat to boiling point; boil 2 minutes, stirring constantly. Add pepper and remaining salt.
7. Add sweetbreads; reheat.

**NO. 357. CREAMED SWEETBREADS AND LUNCHEON MEAT**

Reduce sweetbreads to 12 pounds. Add 12 pounds ground luncheon meat; mix well. Prepare as in recipe for creamed sweetbreads.

**NO. 358. SIMMERED TONGUE** (beef, fresh or smoked)

Yield: 100 servings, 4 ounces each.

| Ingredients | 100 servings | servings |
|---|---|---|
| Tongue, fresh | 45 pounds | |
| *or* | | |
| Tongue, smoked | 40 pounds | |
| Water | | |
| Salt (for fresh tongues only) | 7 ounces (¼ mess kit cup) | |
| Pepper (optional) | | |
| Water | | |

Cover tongue with water; if fresh tongue is used, add salt and pepper.
Cover and heat to boiling point; reduce heat and simmer until tongue is tender.
Plunge into cold water. Remove skin and cut away roots.
If tongue is to be served cold, cool in water in which it was cooked; if tongue is to be served hot, trim and return to cooking water. Heat to serving temperature.

NOTE. Spices and chopped onions, carrots, or green peppers may be added to the cooking water.

**NO. 359. TONGUE A LA MARYLAND**

Add spices, bay leaves, and one No. 10 can cherries to recipe for simmered tongue. Heat and thicken sauce if desired. Serve sauce over hot sliced tongue.

**NO. 360. SLICED COLD TONGUE**

Prepare tongue as in recipe for simmered tongue. Allow tongue to cool in water in which it was cooked. Remove from water and slice.

**NO. 361. TONGUE WITH HORSERADISH SAUCE**

Serve sliced tongue with horseradish sauce (recipe No. 477).



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## NO. 362. ROAST CHICKEN

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Chickens, young, fat* | 100 pounds | |
| Salt | 8 ounces (⅓ mess kit cup) | |
| Pepper | 1 ounce (4 mess kit spoons) | |

1. Clean chickens. Wash inside and out; dry thoroughly.
2. If chickens are large, tie legs together and tie string around chicken hold wings close to the body.
3. Rub cavity with salt and pepper; stuff with poultry dressing (recipe 365) if desired.
4. Brush chickens with melted fat; place in baking pans without stack or crowding.
5. Bake, uncovered and without water, at constant temperature in mode oven (350° F.) 2 to 2½ hours or until thoroughly cooked and juic no longer pink. Turn chickens frequently to insure even cooking. B at regular intervals with the juice.

*Select chickens weighing 4 to 5 pounds each.

## NO. 363. ROAST DUCK

Substitute 75 pounds young fat ducks for chickens in recipe for roast chick Reduce salt to 5 ounces (10 mess kit spoons) and pepper to ¼ ounce ( mess kit spoon). Increase baking time to 3½ hours.

## NO. 364. ROAST TURKEY

Substitute 100 pounds young fat turkeys for chickens in recipe for r chicken. Reduce salt to 6 ounces (12 mess kit spoons) and pepper to ounce (three mess kit spoons). Bake turkeys weighing up to 16 pounds moderate oven (325° F.) approximately 4 hours, turkeys weighing 16 to pounds in slow oven (300° F.) and turkeys over 20 pounds in slow o (250° F.). Bake turkeys until all traces of pink juice have disappeared f the meat. Allow turkeys to stand at least 30 minutes before carving.

## NO. 365. POULTRY DRESSING

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Celery, chopped | 5 pounds (5 No. 56 dippers) | |
| Onions, finely chopped | 2½ pounds (2½ No. 56 dippers) | |
| Fat (for frying) | 3 pounds (1½ No. 56 dippers) | |
| Bread crumbs, soft | 24 pounds (48 No. 56 dippers) | |
| Poultry seasoning | 1½ ounces (3 mess kit spoons) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Pepper | ½ ounce (2 mess kit spoons) | |
| Parsley, finely chopped | 8 ounces (1 mess kit cup) | |

1. Fry celery and onions until partially cooked.
2. Add bread crumbs, poultry seasoning, salt, pepper, and parsley; mix w
3. Place in greased baking pans; cover with buttered parchment paper.
4. Bake in moderate oven (350° F.) about 1 to 1½ hours.



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### NO. 366. CORNBREAD DRESSING

Substitute an equal quantity of crumbled cornbread for the bread crumbs in recipe for poultry dressing.

### NO. 367. NUT DRESSING

Add any desired kind of nuts to recipe for poultry dressing. Chop or leave whole according to size and kind.

### NO. 368. MUSHROOM DRESSING

Add mushrooms, chopped or whole, to recipe for poultry dressing. If mushrooms are fresh, fry in fat with celery and onions.

### NO. 369. OYSTER DRESSING

Heat oysters over low heat in their own liquid until edges begin to curl. Drain; add to recipe for poultry dressing. Mix carefully.

### NO. 370. BAKED CHICKEN AND NOODLES

Yield: 100 servings.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Chicken (stewing fowl) | 4 chickens | |
| Salt (for chicken) | | |
| Water, boiling (for chicken) | | |
| Noodles | 5 pounds | |
| Salt (for noodles) | 2 ounces (4 mess kit spoons) | |
| Water, boiling (for noodles) | 5 gallons (20 No. 56 dippers) | |
| White sauce | 1½ gallons (6 No. 56 dippers) | |
| Onions, chopped | 2 onions | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Pepper | | |
| Flour, sifted | | |
| Butter, melted | | |
| Bread crumbs | 2 pounds (2 No. 56 dippers) | |
| Cheese, diced | 1 pound (1 No. 56 dipper) | |

1. Clean chickens. Add boiling salted water. Heat to boiling point; reduce heat and simmer until tender.
2. Cool. Skim fat from broth. Remove meat from bones; leave meat in large pieces.
3. Add noodles to boiling salted water; boil 10 to 15 minutes or until tender. Drain well.
4. Prepare white sauce (recipe No. 497); add onions, salt, and pepper.
5. Mix flour and melted fat; stir until smooth. Add 1½ gallons (six No. 56 dippers) chicken broth. Heat to boiling point; boil 2 minutes or until thick, stirring constantly. Add noodles.
6. Combine white sauce and cooked chicken.
7. Spread layer of noodles on bottom of greased baking pans; add layer of creamed chicken.
8. Pour melted butter over bread crumbs; mix crumbs and diced cheese. Sprinkle over chicken.
9. Bake in hot oven (400° F.) until mixture is heated through and crumbs are light brown.



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## NO. 371. BRAISED CHICKEN OR TURKEY

Yield: 100 servings.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Chicken or turkey, New York dressed | 80 pounds | |
| *or* | | |
| Chicken or turkey, full drawn | 60 pounds | |
| Flour, sifted | | |
| Salt | 6 ounces (¼ mess kit cup) | |
| Pepper | ¾ ounce (3 mess kit spoons) | |
| Chicken or turkey fat | | |
| Stock or water | | |

1. Clean chicken or turkey; cut into servings or leave whole.
2. Mix flour, salt, and pepper; roll chicken or turkey in flour.
3. Cook until brown in hot fat. Place in baking pans and add enough hot stock to moisten bottom of pans.
4. Cover tightly; braise in moderate oven (350° F.) 2½ to 3½ hours, depending upon kind of poultry.

## NO. 372. BRAISED CHICKEN OR TURKEY WITH DRESSING

Reduce chicken or turkey to 70 pounds New York dressed or 52 pounds full drawn in recipe for braised chicken or turkey. Serve with dressing (recipe No. 365).

## NO. 373. BRAISED CHICKEN OR TURKEY WITH VEGETABLES

Reduce chicken to 60 pounds New York dressed or 45 pounds full drawn in recipe for braised chicken or turkey. Combine cooked chicken or turkey, brown gravy (recipe No. 410), and 8 pounds cooked whole onions, 8 pounds cooked carrots, and 10 pounds cooked, diced potatoes. Heat to serving temperature.

## NO. 374. SIMMERED CHICKEN

Yield: 100 servings.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Chicken, New York dressed | 80 pounds | |
| *or* | | |
| Chicken, full drawn | 60 pounds | |
| Celery, leaves and stalks | 2 pounds (2 No. 56 dippers) | |
| Onions, chopped | 4 pounds (4 No. 56 dippers) | |
| Salt | 6 ounces (¼ mess kit cup) | |
| Water | | |

1. Clean chicken; cut into suitable servings or leave whole.
2. Add celery, onions, salt, and enough water to cover chicken.
3. Cover tightly and heat to boiling point; reduce heat and simmer 3½ to 4½ hours or until tender.

NOTE. If meat and stock are cooked for future use, cool meat quickly and refrigerate. Cool stock; strain if necessary and pour into clean cans or jars. The fat layer which congeals on top will help to keep stock 2 or 3 days under refrigeration. When only part of stock is used, heat remaining stock with fat layer to boiling point. Cool quickly and refrigerate.



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## NO. 375. SIMMERED CHICKEN WITH VEGETABLES

Reduce chicken to 65 pounds New York dressed or 49 pounds full drawn in recipe for simmered chicken. Add 8 pounds whole, small onions, 8 pounds sliced or cubed carrots, 10 pounds cubed potatoes, and 8 pounds diced celery, allowing 45 minutes to 1 hour for onions to cook; 30 minutes for carrots and potatoes and 15 to 20 minutes for celery. Drain stock from chicken and vegetables; thicken stock with flour mixture. Simmer 10 to 15 minutes. Add salt and pepper. Combine gravy, chicken, and vegetables; heat to serving temperature. Add cooked peas or asparagus just before serving.

## NO. 376. FRIED CHICKEN (MARYLAND STYLE)

Yield: 100 servings.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Chicken, New York dressed* | 80 pounds | |
| *or* | | |
| Chicken, full drawn* | 60 pounds | |
| Flour, sifted | | |
| Salt | 6 ounces (¼ mess kit cup) | |
| Pepper | ¾ ounce (3 mess kit spoons) | |
| Milk, evaporated | 2 — 14½-ounce cans | |
| Water (for milk) | 1 quart (1 No. 56 dipper) | |
| Eggs, slightly beaten | 20 eggs (1 No. 56 dipper) | |
| Bread crumbs, dry | 4 pounds (4 No. 56 dippers) | |
| Fat, melted | | |
| Water, boiling | | |

1. Clean chicken; cut into suitable servings.
2. Mix flour, salt, and pepper together; roll chicken in flour.
3. Mix milk and water; add beaten egg and mix well. Dip floured chicken in milk and egg mixture. Roll in bread crumbs.
4. Place in well-greased baking pans. Pour small amount of melted fat over chicken.
5. Bake in moderate oven (350° F.) 1 to 2½ hours or until tender depending upon size of chickens. Baste with mixture of hot fat and water several times during cooking.

*Broilers or fryers.

## NO. 377. COUNTRY STYLE CHICKEN (SOUTHERN FRIED)

Yield: 100 servings.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Chicken, New York dressed | 80 pounds | |
| *or* | | |
| Chicken, full drawn | 60 pounds | |
| Flour or flour and bread crumbs | | |
| Salt | 6 ounces (¼ mess kit cup) | |
| Pepper | ¾ ounce (3 mess kit spoons) | |
| Chicken fat (for frying) | | |



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1. Clean chicken; disjoint chicken or cut into halves or quarters according to size.
2. Mix flour, salt, and pepper together; roll chicken in flour or flour and bread crumbs.
3. Place chicken in pan of hot fat without crowding. Place largest pieces in first and on hottest part of pan.
4. Fry until brown, turning occasionally. Reduce heat after 10 to 15 minutes of cooking or when chicken begins to brown*.

*Keep temperature below smoking point of fat.

## NO. 378. OVEN-FRIED CHICKEN

Clean chickens as in recipe above. Fry until brown. Place one or two layers of chicken in baking pans. Pour enough stock over chicken to keep it from sticking to bottom of pan. Bake in moderate oven (350° F.) 1½ to 2½ hours or until tender. Add additional stock in small amounts if necessary during baking.

## NO. 379. CHICKEN FRIED IN DEEP FAT

Yield: 100 servings.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Chicken, New York dressed* | 80 pounds | |
| *or* | | |
| Chicken, full drawn* | 60 pounds | |
| Flour, sifted | | |
| Salt | 6 ounces (¼ mess kit cup) | |
| Pepper | ¾ ounce (3 mess kit spoons) | |
| Milk, evaporated | 2 — 14½-ounce cans | |
| Water (for milk) | 1 quart (1 No. 56 dipper) | |
| Eggs, slightly beaten | 20 eggs (1 No. 56 dipper) | |
| Bread crumbs, dry | | |
| Fat (for frying) | | |

1. Clean chicken; cut into suitable servings.
2. Mix flour, salt, and pepper together; roll chicken in flour.
3. Mix milk and water; add beaten egg and mix well. Dip floured chicken in milk and egg mixture; roll in bread crumbs.
4. Fill frying basket with chicken leaving space between pieces. Lower chicken carefully into deep hot fat (350° F.). Fry 15 to 20 minutes after the temperature has dropped to 320° to 325° F.
5. Place cooked pieces of chicken on paper in heated pans. Keep hot in slow oven (300° to 325° F.).

*Broilers or fryers.

NOTE. Unless chicken is very tender and small, it is best to simmer it in water until tender (recipe No. 374). Drain and fry as in recipe above.



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## NO. 380. CHICKEN FRICASSEE

Yield: 100 servings.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Chicken, New York dressed* | 70 pounds | |
| *or* | | |
| Chicken, full drawn* | 52 pounds | |
| Flour, sifted | | |
| Salt | 6 ounces (¼ mess kit cups) | |
| Pepper | ¾ ounce (3 mess kit spoons) | |
| Fat (for frying) | | |
| Water | | |
| Flour, sifted | | |
| Milk, evaporated | | |
| Salt | | |
| Pepper | | |

1. Clean chicken; cut into suitable servings.
2. Mix flour, salt, and pepper together; roll chicken in flour.
3. Fry until brown. Place in kettle and cover with water. Heat to boiling point; reduce heat and simmer until tender. Drain and reserve stock.
4. Mix flour and a small amount of stock; mix thoroughly. Add remaining stock slowly. Heat to boiling point; boil 2 minutes or until thick, stirring constantly.
5. Add milk; continue simmering 10 to 15 minutes, stirring constantly. Add salt and pepper.
6. Remove meat from chicken bones if cooked whole; cut into chunks. If chicken was disjointed before cooking, bones may be left with meat.
7. Combine meat and gravy; heat to serving temperature.

*Stewing hens.

NOTE. Serve very hot over split baking powder biscuits.

## NO. 381. CREAMED CHICKEN OR TURKEY

Yield: 100 servings, approximately 6 ounces (⅔ cup) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Onions, chopped | 1 pound (1 No. 56 dipper) | |
| Celery, finely chopped | 5 pounds (5 No. 56 dippers) | |
| Chicken fat (for frying) | 2 pounds (1 No. 56 dipper) | |
| Flour, sifted | 2 pounds (2 No. 56 dippers) | |
| Chicken or turkey stock, hot | 2 gallons (8 No. 56 dippers) | |
| Milk, evaporated | 8 — 14½-ounce cans | |
| Water (for milk) | 1 gallon (4 No. 56 dippers) | |
| Salt | | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Chicken or turkey, cooked, diced | 15 pounds (15 No. 56 dippers) | |

1. Fry onions and celery in chicken fat until tender.
2. Add flour; mix thoroughly. Add hot stock slowly. Heat to boiling point; boil 2 minutes or until thick, stirring constantly. Add milk, water, salt, and pepper; mix well.
3. Add chicken or turkey. Heat to serving temperature, stirring constantly.

NOTE. Serve very hot over toast or split baking powder biscuits (recipe No. 26), cornbread (recipe No. 39), boiled noodles (recipe No. 206), or boiled rice (recipe No. 219).



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## NO. 382. CHICKEN OR TURKEY A LA KING

Add 1 to 2 pounds (one to two No. 56 dippers) finely chopped green peppers and pimientos to recipe for creamed chicken or turkey. Heat thoroughly. Mix 1½ cups egg yolks with enough cream or milk to make a smooth mixture. Pour slowly into creamed chicken or turkey, stirring constantly. Heat about 5 minutes. Remove from heat to prevent simmering after egg yolks are added. Serve at once.

## NO. 383. CREAMED CHICKEN OR TURKEY WITH HAM

Reduce cooked diced chicken or turkey to 10 pounds (10 No. 56 dippers) in recipe for creamed chicken or turkey. Add 10 pounds cooked, diced ham.

## NO. 384. CREAMED CHICKEN WITH EGGS

Add two dozen coarsely chopped hard-cooked eggs to recipe for creamed chicken.

## NO. 385. CHICKEN STEW

Yield: 100 servings

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Chicken, New York dressed | 65 pounds | |
| *or* | | |
| Chicken, full drawn | 49 pounds | |
| Celery, coarsely chopped | 2 pounds (2 No. 56 dippers) | |
| Onions, coarsely chopped | 2 pounds (2 No. 56 dippers) | |
| Carrots, diced | 2 pounds (1½ No. 56 dippers) | |
| Salt | 6 ounces (¼ mess kit cup) | |
| Water | 7 gallons (28 No. 56 dippers) | |
| Flour, sifted | | |
| Water, cold | | |

1. Clean chicken; cut into suitable servings or leave whole.
2. Add celery, onions, carrots, salt, and enough water to cover chicken.
3. Cover tightly and heat to boiling point; reduce heat and simmer 3½ to 4½ hours or until tender.
4. Drain stock from meat; heat stock to boiling point. Mix flour and small amount of stock; stir until smooth. Pour slowly into remaining stock. Heat to boiling point; reduce heat and simmer about 10 minutes, stirring constantly.
5. Remove meat from chicken bones; cut into small pieces.
6. Combine meat and gravy. Heat to serving temperature.

## NO. 386. CHICKEN PIE WITH BISCUITS OR BISCUIT CRUST

Pour chicken stew into baking pans. Cover with biscuits or biscuit crust (recipe No. 26). Bake in hot oven (425° F.) until mixture bubbles and biscuits or biscuit crust are brown.

## NO. 387. CHICKEN PIE WITH MASHED POTATO CRUST

Pour chicken stew into baking pans. Cover with layer of mashed potatoes (recipe No. 624). Bake in hot oven (425° F.) until mixture bubbles and potatoes are brown.



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## NO. 388. CHICKEN PIE WITH PIE CRUST

Pour chicken stew into baking pans. Cover with pie crust (recipe No. 293). Bake in hot oven (425° F.) until mixture bubbles and crust is brown.

## NO. 389. CHICKEN STEW WITH BARLEY OR RICE

Reduce chicken to 60 pounds New York dressed or 45 pounds full drawn in recipe for chicken stew. Serve stew with or on cooked barley or rice.

## NO. 390. CHICKEN STEW WITH DUMPLINGS OR NOODLES

Reduce chicken to 60 pounds New York dressed or 45 pounds full drawn in recipe for chicken stew. Drop dumplings (recipe No. 314) by spoonfuls or noodles (recipe No. 206) into hot gravy and meat. Cover tightly; simmer 15 to 20 minutes.

## NO. 391. CHICKEN OR TURKEY TAMALES

Yield: 100 servings, 4 to 4½ ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Chicken or turkey, cooked, cubed | 15 pounds (15 No. 56 dippers) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Chili powder | 2 ounces (8 mess kit spoons) | |
| Garlic, crushed | 1 clove | |
| Chicken stock | 1 quart (1 No. 56 dipper) | |
| Potatoes, mashed | 5 pounds (2½ No. 56 dippers) | |
| Cornmeal | 1½ pounds (1½ mess kit cups) | |
| Flour, sifted | 8 pounds (8 No. 56 dippers) | |
| Water (to make sufficient dough) | | |
| Fat (for frying) | | |

1. Combine meat, salt, pepper, chili powder, garlic, and chicken stock; mix well.
2. Prepare mashed potatoes (recipe No. 624). Mix mashed potatoes, cornmeal, and flour together; add enough water to make a stiff dough.
3. Roll out dough ¼ inch thick. Cut into long strips, 2½ inches wide.
4. Place enough chicken mixture in center of each strip of dough to form a small core about ½ inch in diameter.
5. Moisten edges of dough and seal together. Cut rolled strips into pieces about 5 inches long.
6. Fry in deep hot fat (350° F.) until biscuit dough is cooked.

## NO. 392. CHICKEN OR TURKEY AND VEAL TAMALES

Reduce cooked chicken or turkey to 10 pounds in recipe for chicken or turkey tamales. Add 10 pounds cooked veal.



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SECTION XIII

# PIES

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## SECTION XIII

## PIES

**20. PASTRY. a. Ingredients.** The ingredients of pastry are flour, shortening, salt, and water. Successful pastry can be made with hard wheat flour if the correct proportion of fat to flour is used and the ingredients are carefully combined. Soft wheat flour sometimes produces a crust that is too tender and crumbly to handle easily. For best results use a solid fat. Lard or hydrogenated vegetable fat makes tender pastry. Butter produces a flaky pastry. A combination of the two is often used. Use ice cold water and keep the mixture.

**b. Mixing.** Handle pastry as lightly as possible. In combining the shortening and flour, mix only enough to distribute the ingredients evenly. Overmixing must be avoided; otherwise the gluten will become too well-developed. The development of the gluten is prevented by coating each particle of fat with flour. If overmixed, the flour becomes coated with fat, thus preventing absorption of sufficient water to form a dough. Add only enough water to the flour mixture to make the dough hold together. If the water is added all at one time, excessive mixing will be required to incorporate it into the flour. As the flour becomes moist enough to form lumps, push it aside and dampen other particles of flour. When the entire mixture sticks together, enough water has been added. Avoid the use of excess water as unnecessary flour will be required to prepare the dough for rolling, thereby increasing the possibility of a tough pie crust.

**c. Characteristics.** Pastry can be made into one crust pies, two crust pies, or baked as pie shells. A good pastry when baked has a blistery, pebbly surface and is tender when cut. It is easily cut with a fork but not crumbly. The entire crust is light brown in color.

**21. FILLINGS.** Pies may be filled with fruit, custard, or cream fillings. Fruit fillings are thickened with a mixture of water and cornstarch or flour. The amount of cornstarch or flour varies according to the acidity and juiciness of the fruit and the amount of sugar. The more acid the fruit, the more starch is needed as the acid may liquify the starch during cooking. More starch is required if a large amount of juice and sugar are used. Chill filling before placing in pie shells. Chilling helps to preserve the natural color of the fruit. If the filling is cold when pies are placed in the oven, the crust will have time to cook before the filling reaches the boiling point. Both custard and cream pie fillings contain milk and eggs—two protein foods that are very perishable. Because of the danger of spoilage, custard and cream pies are unsatisfactory in hot weather.



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**NO. 393. PIE CRUST** (two crust) Yield: Crust for eighteen 9-inch pies.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Flour, sifted | 7½ pounds (7½ No. 56 dippers) | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Shortening | 4½ pounds (2¼ No. 56 dippers) | |
| Water (variable)* | 1½ quarts (1½ No. 56 dippers) | |

1. Combine flour, salt, and shortening by cutting with a knife or rubbing between the fingers until shortening is in particles about the size of dried peas.
2. Add water to flour, sprinkling a small amount at a time over the mixture mix lightly with a fork until all particles are moistened and in small lumps. Place portions that stick together to one side of the bowl before adding more water.
3. Mix ingredients as little as possible to form a stiff dough (*if dough is undermixed, the finished crust will have raw spots; if overmixed, the crust will be tough*).
4. Place dough on floured board or table top. Divide into as many portions as there are pies to be made. Cut each portion into two pieces, each about 3 inches in diameter. Use one piece for bottom crust and the other for the top.
5. Work with one piece of dough at a time; keep remainder in refrigerator. Sprinkle flour on dough to be used for bottom crust. Roll dough, with floured rolling pin, into circular shape, 3/16 inch thick and slightly larger than pie pan. Use light, even strokes, rolling from center of dough out in every direction.
6. Roll dough onto rolling pin and unroll onto pie pan; press out all air between pan and dough.
7. Dampen outer rim of bottom crust with water to help seal top and bottom crusts together.
8. Roll out top crust in same way as bottom crust. Pierce dough with a fork in several places, making an attractive pattern, to allow steam to escape during baking.
9. Roll crust onto rolling pin and unroll onto filled lower crust.
10. Remove excess dough by pressing hands against rim of pie pan. Press the two layers of dough together and crimp with a fork or crimp between thumb and forefinger. This seals the two crusts together and helps to keep juicy pies from running over. Reserve excess dough for bottom crust of next pie. (*Always use fresh dough for top crusts.*)
11. Bake pies in hot oven (425° to 450° F.) 40 to 45 minutes. Remove from oven when filling reaches boiling point and crust is golden brown.

*The amount of water needed will vary according to the strength of the flour and the amount of fat used.



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**NO. 394. PIE CRUST** (One-crust pie)

Prepare ⅔ recipe for two-crust pies and follow directions for rolling bottom crusts. Pie crust may be baked with or without filling. If baked without filling, prick crust all over with tines of a fork before baking.

**NO. 395. COBBLERS**

Prepare ⅔ recipe for two-crust pies. Roll into rectangular shape to fit shallow baking pans. Fill with fruit filling. Cover with pastry if desired. Bake in hot oven (400° to 425° F.) 55 to 60 minutes. Cut each cobbler into 56 servings by dividing it into eight portions lengthwise and seven portions crosswise.

**NO. 396. TURNOVERS**

Prepare recipe for two-crust pies. Cut dough into individual servings, each 6 inches square. Place 4 ounces of filling (fruit pie fillings, recipes Nos. 404 to 416) in center of each square. Fold opposite corners of dough together; seal by crimping edges. Place on sheet pans. Brush tops with melted butter. Bake in hot oven (425° F.) about 20 minutes or until brown.

**NO. 397. CREAM PIE FILLING** Yield: Filling for eighteen 9-inch pies.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Milk, evaporated | 13 — 14½-ounce cans | |
| Water (for milk) | 6 quarts (6 No. 56 dippers) | |
| Cornstarch | 2½ pounds (2 No. 56 dippers) | |
| Sugar, granulated | 7 pounds (3½ No. 56 dippers) | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Butter | 14 ounces (½ No. 56 dipper) | |
| Eggs, slightly beaten | 60 eggs (3 No. 56 dippers) | |
| Vanilla | 4 ounces (8 mess kit spoons) | |

1. Mix milk and water.
2. Mix cornstarch and ½ sugar. Add ½ milk; stir until smooth.
3. Mix salt, remaining sugar, and remaining milk together; heat to boiling point.
4. Add cornstarch mixture very slowly to hot milk. Heat to boiling point; boil 2 minutes or until thick, stirring constantly.
5. Add butter; mix well.
6. Pour about ¼ cooked mixture over beaten egg; stir until well mixed.
7. Pour egg mixture slowly into remaining cooked mixture; mix thoroughly. Heat to boiling point*, stirring constantly.
8. Cool slightly; add vanilla and mix well.
9. Pour into baked pie shells.

*Heat only to boiling point. If mixture boils the eggs will be overcooked and the mixture will be curdled.

**NO. 398. BANANA CREAM PIE FILLING**

Pour ½ cooked filling in recipe for cream pie filling into baked pie shells. Cover with layer of sliced bananas using 20 pounds (15 No. 56 dippers)



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for the 18 pies. Pour remaining filling over bananas. Cover with meringue (recipe No. 417) if desired.

### NO. 399. CHOCOLATE CREAM PIE FILLING

Add 1½ pounds (1¾ No. 56 dippers) cocoa to salt, sugar, and milk mixture in recipe for cream pie filling.

### NO. 400. LEMON PIE FILLING

Yield: Filling for eighteen 9-inch pies.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Cornstarch | 2 pounds (2 mess kit cups) | |
| Sugar, granulated | 9 pounds (4½ No. 56 dippers) | |
| Water, cold | 2¼ gallons (9 No. 56 dippers) | |
| Salt | ¾ ounce (1½ mess kit spoons) | |
| Butter | ¾ pound (½ mess kit cup) | |
| Eggs holks, slightly beaten | 54 yolks (1½ mess kit cups) | |
| Lemons, juice and grated rind | 30 lemons | |

1. Mix cornstarch and ½ sugar together. Add ½ water; stir until smooth.
2. Mix salt, remaining sugar, and remaining water together; heat to boiling point.
3. Add cornstarch mixture very slowly. Heat to boiling point; boil 2 minutes or until thick, stirring constantly.
4. Add butter; mix well.
5. Pour about ¼ cooked mixture over beaten eggs; mix well.
6. Pour egg mixture into remaining cooked mixture; mix well. Heat to boiling point*, stirring constantly.
7. Add lemon juice and rind; mix well.
8. Pour into baked pie shells.

*Heat only to boiling point. If mixture boils the eggs will be overcooked and the mixture will be curdled.

NOTE. Cover pies with meringue (recipe No. 417) if desired.

### NO. 401. PINEAPPLE CREAM PIE FILLING

Yield: Filling for eighteen 9-inch pies.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Cornstarch | 2¾ pounds (2 No. 56 dippers) | |
| Corn sirup | 1½ quarts (1½ No. 56 dippers) | |
| Sugar, granulated | 10 pounds (5 No. 56 dippers) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Pineapple juice | 5½ quarts (5½ No. 56 dippers) | |
| Butter | ½ pound (¼ No. 56 dipper) | |
| Egg yolks, beaten | 20 yolks (1 No. 56 dipper) | |
| Lemon juice | 12 ounces (½ mess kit cup) | |
| Lemon rind | 1 ounce | |

1. Mix cornstarch, corn sirup, sugar, and salt together. Add 1 quart (one No. 56 dipper) pineapple juice; stir until smooth.
2. Heat 3 quarts (three No. 56 dippers) of the remaining pineapple juice to boiling point.



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3. Add cornstarch mixture very slowly to hot juice. Heat to boiling point; boil 2 minutes or until thick, stirring constantly.
4. Add butter; mix well.
5. Pour about ¼ cooked mixture slowly over beaten eggs; stir until well-mixed.
6. Pour egg mixture slowly into remaining cooked mixture; mix thoroughly. Heat to boiling point*; stirring constantly.
7. Add lemon juice, lemon rind, and remaining 1½ quarts (1½ No. 56 dippers) pineapple juice; mix well.
8. Pour into baked pie shells.

*Heat only to boiling point. If mixture boils the eggs will be overcooked and the mixture will be curdled.

## NO. 402. CUSTARD PIE FILLING

Yield: Filling for eighteen 9-inch pies.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Sugar, granulated | 6 pounds (3 No. 56 dippers) | |
| Cornstarch | 1½ ounces (4 mess kit spoons) | |
| Salt | ¾ ounce (1½ mess kit spoons) | |
| Eggs, slightly beaten | 70 eggs (3½ No. 56 dippers) | |
| Milk, evaporated | 11 — 14½-ounce cans | |
| Water (for milk) | 1 gallon (4 No. 56 dippers) | |
| Butter, melted | 6 ounces (¼ mess kit cup) | |
| Vanilla | 3 ounces (6 mess kit spoons) | |
| Nutmeg | | |

1. Sift sugar, cornstarch, and salt together.
2. Add beaten eggs and mix thoroughly.
3. Mix milk and water; add vanilla, butter, and nutmeg. Stir slowly into egg mixture; mix thoroughly.
4. Place unbaked pie shells in oven. Pour one No. 56 dipper filling into each pie shell.
5. Bake in hot oven (400° to 425° F.) about 15 minutes. Reduce heat and continue baking 15 minutes or until center of pie filling has risen level with crust. Remove immediately from oven.

## NO. 403. PUMPKIN PIE FILLING

Yield: Filling for eighteen 9-inch pies.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Sugar, brown | 6½ pounds (5 No. 56 dippers) | |
| Cinnamon | 1½ ounces (6 mess kit spoons) | |
| Mace (optional) | ½ ounce (2 mess kit spoons) | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Eggs, slightly beaten | 30 eggs (1½ No. 56 dippers) | |
| Milk, evaporated | 6 — 14½-ounce cans | |
| Water (for milk) | 3 quarts (3 No. 56 dippers) | |
| Pumpkin | 2 No. 10 cans | |

1. Mix sugar, cinnamon, mace, and salt together.
2. Add beaten egg; mix thoroughly.



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3. Mix milk and water; heat. Add hot milk and pumpkin to egg mixture; mix thoroughly.
4. Place unbaked pie shells in oven. Pour one No. 56 dipper filling into each pie shell.
5. Bake in hot oven (400° to 425° F.) about 15 minutes. Reduce heat and continue baking 15 minutes or until center of pie filling has risen level with crust. Remove immediately from oven.

## NO. 404. FRESH APPLE PIE FILLING

Yield: Filling for eighteen 9-inch pies.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Apples, fresh | 35 pounds | |
| Sugar, granulated | 9 pounds (4½ No. 56 dippers) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Cinnamon | 1½ ounces (6 mess kit spoons | |
| *or* | | |
| Nutmeg | ¾ ounce (3 mess kit spoons) | |
| Butter | ¾ pound (½ mess kit cup) | |

1. Pare apples; core and slice.
2. Mix sugar, salt, cinnamon, or nutmeg together.
3. Fill unbaked pie shells with alternate layers of apples and sugar mixture.
4. Place small pieces of butter on top of apples; cover with pastry (recipe No. 393).
5. Bake in hot oven (425° F.) 10 minutes; reduce heat and continue baking slowly until apples are tender and transparent.

NOTE. Other fresh fruits such as peaches or apricots may be substituted for apples in recipe for fresh apple pie filling. The amount of sugar and spices needed will vary according to the sweetness of the fruit used.

## NO. 405. APPLE PIE FILLING

Yield: Filling for eighteen 9-inch pies.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Apples, solid pack | 3 No. 10 cans | |
| Water | 2½ quarts (2½ No. 56 dippers) | |
| Cornstarch | 15 ounces (1 mess kit cup) | |
| Water (for cornstarch) | 1 quart (1 No. 56 dipper) | |
| Sugar, granulated | 9 pounds (4½ No. 56 dippers) | |
| Salt | ¼ ounce (½ mess kit spoon) | |
| Butter | ¾ pound (½ mess cup) | |
| Cinnamon | ¼ ounce (1 mess kit spoon) | |
| Lemon juice | 3 lemons | |

1. Drain juice from apples. Add water to juice; heat to boiling point.
2. Mix cornstarch and water; stir until smooth. Add slowly to hot juice. Heat to boiling point; boil 2 minutes or until thick, stirring constantly.
3. Add sugar and salt; stir until sugar is dissolved. Remove from heat.
4. Add butter, cinnamon, lemon juice, and apples; mix well. Cool before placing in unbaked pie shells.



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## NO. 406. APRICOT PIE FILLING

Yield: Filling for eighteen 9-inch pies.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Apricots | 4 No. 10 cans | |
| Cornstarch | 1¼ pounds (1 No. 56 dipper) | |
| Water (for cornstarch) | 1¼ quarts (1¼ No. 56 dippers) | |
| Sugar, granulated | 12 pounds (6 No. 56 dippers) | |
| Salt | ¼ ounce (½ mess kit spoon) | |

1. Drain juice from apricots. Heat juice to boiling point.
2. Mix cornstarch and water; stir until smooth. Add slowly to hot juice. Heat to boiling point; boil 2 minutes or until thick, stirring constantly.
3. Add sugar and salt; stir until sugar is dissolved. Remove from heat.
4. Add apricots; mix well. Cool before placing in unbaked pie shells.

## NO. 407. CHERRY PIE FILLING

Substitute four No. 10 cans sour cherries for apricots in recipe for apricot pie filling. Add enough water to cherry juice to make a total of 5 quarts (five No. 56 dippers) liquid.

## NO. 408. PEACH PIE FILLING

Yield: Filling for eighteen 9-inch pies.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Peaches | 4 No. 10 cans | |
| Cornstarch | ¾ pound (¾ mess kit cup) | |
| Water (for cornstarch) | ¾ quart (¾ No. 56 dipper) | |
| Sugar, granulated | 8 pounds (4 No. 56 dippers) | |
| Salt | ¼ ounce (½ mess kit spoon) | |

1. Drain juice from peaches. Heat juice to boiling point.
2. Mix cornstarch and water; stir until smooth. Add slowly to hot juice. Heat to boiling point; boil 2 minutes or until thick, stirring constantly.
3. Add sugar and salt; stir until sugar is dissolved. Remove from heat.
4. Add pineapple; mix well. Cool before placing in unbaked pie shells.

## NO. 409. PINEAPPLE PIE FILLING

Yield: Filling for eighteen 9-inch pies.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Pineapple, shredded | 4 No. 10 cans | |
| Cornstarch | 1 pound (1 mess kit cup) | |
| Water (for cornstarch) | 1 quart (1 No. 56 dipper) | |
| Sugar, granulated | 8 pounds (4 No. 56 dippers) | |
| Salt | ¼ ounce (½ mess kit spoon) | |

1. Drain juice from pineapple. Heat juice to boiling point.
2. Mix cornstarch and water; stir until smooth. Add slowly to hot juice. Heat to boiling point; boil 2 minutes or until thick, stirring constantly.
3. Add sugar and salt; stir until sugar is dissolved. Remove from heat.
4. Add pineapple; mix well. Cool before placing in unbaked pie shells.



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## NO. 410. RAISIN PIE FILLING

Yield: Filling for eighteen 9-inch pies.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Raisins | 12 pounds (9 No. 56 dippers) | |
| Sugar, brown | 2½ pounds (2½ mess kit cups) | |
| Sugar, granulated | 2½ pounds (1¼ No. 56 dippers) | |
| Water, boiling | 2 gallons (8 No. 56 dippers) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Cornstarch | 4 ounces (¼ mess kit cup) | |
| Water (for cornstarch) | 1 quart (1 No. 56 dipper) | |
| Butter | 4 ounces (8 mess kit spoons) | |
| Lemon juice | 1 ounce (2 mess kit spoons) | |
| Cinnamon | ½ ounce (2 mess kit spoons) | |

1. Combine raisins, brown sugar, granulated sugar, water, and salt. Heat to boiling point; reduce heat and simmer until raisins are tender.
2. Mix cornstarch and water; stir until smooth. Add slowly to hot raisin mixture. Heat to boiling point; boil 2 minutes or until thick, stirring constantly. Remove from heat.
3. Add butter, lemon juice, and cinnamon; mix well. Cool before placing in unbaked pie shells.

## NO. 411. RHUBARB PIE FILLING

Yield: Filling for eighteen 9-inch pies.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Rhubarb | 25 pounds | |
| Sugar, granulated | 12½ pounds (6¼ No. 56 dippers) | |
| Salt | 2½ ounces (5 mess kit spoons) | |
| Water | ½ pint (⅓ mess kit cup) | |
| Cornstarch | 4½ ounces (¼ mess kit cup) | |

1. Wash rhubarb; cut into ½ inch cubes.
2. Combine rhubarb, 10 pounds (five No. 56 dippers) sugar, salt, and water.
3. Heat to boiling point; reduce heat and simmer 20 minutes or until rhubarb is tender, stirring frequently. Drain.
4. Mix cornstarch, the remaining 2½ pounds (1¼ No. 56 dippers) sugar and 1 quart (one No. 56 dipper) rhubarb liquid together; stir until smooth.
5. Add cornstarch mixture slowly to hot liquid. Heat to boiling point; boil 5 minutes or until thick, stirring constantly.
6. Add rhubarb. Cool before placing in unbaked pie shells.



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## NO. 412. MINCEMEAT PIE FILLING

Yield: Filling for eighteen 9-inch pies.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beef, lean, cooked, ground | 3 pounds (2 No. 56 dippers) | |
| Beef suet, ground | 2 pounds (2 No. 56 dippers) | |
| Raisins, cooked, drained | 5 pounds (3½ No. 56 dippers) | |
| Sugar, brown | 5 pounds (4 No. 56 dippers) | |
| Apples, chopped | 10 pounds (8 No. 56 dippers) | |
| Apple cider | 2½ quarts (2½ No. 56 dippers) | |
| Molasses | ¾ quart (¾ No. 56 dipper) | |
| Lemon, juice and grated rind | 4 lemons | |
| Cinnamon, ground | 3 ounces (12 mess kit spoons) | |
| Cloves, ground | 1 ounce (4 mess kit spoons) | |
| Mace, ground | 1 ounce (4 mess kit spoons) | |
| Allspice | 1 ounce (4 mess kit spoons) | |
| Ginger | 1 ounce (4 mess kit spoons) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Water | 1½ quarts (1½ No. 56 dippers) | |

1. Combine all ingredients; mix thoroughly.
2. Heat to boiling point; reduce heat and simmer 1 hour or until apples and raisins are tender.
3. Refrigerate approximately 1 week before using.

## NO. 413. CARROT PIE FILLING

Yield: Filling for eighteen 9-inch pies.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Carrots | 35 pounds | |
| Water, boiling | | |
| Sugar, brown* | 6¼ pounds (4¾ No. 56 dippers) | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Allspice | 1 ounce (4 mess kit spoons) | |
| Cinnamon | 1 ounce (4 mess kit spoons) | |
| Ginger | 1 ounce (4 mess kit spoons) | |
| Nutmeg | 1 ounce (4 mess kit spoons) | |
| Cornstarch | 5 ounces (¼ No. 56 dipper) | |
| Eggs | 40 eggs (2 No. 56 dippers) | |
| Milk, evaporated | 10—14½-ounce cans | |
| Water (for milk) | 1¼ gallons (5 No. 56 dippers) | |

*If brown sugar is not available, white sugar may be used.

1. Scrub carrots thoroughly and scrape to remove outer layer of skin; cover with boiling water.
2. Heat to boiling point; reduce heat and simmer 10 to 15 minutes or until tender. Drain.
3. Mash carrots; rub through sieve to remove lumps.**
4. Combine sugar, salt, spices and cornstarch; mix well. Add to carrot puree.
5. Mix milk and water. Add to carrot mixture; stir until smooth.
6. Add eggs; mix thoroughly.
7. Allow mixture to stand 1 to 2 hours before placing in pie shells.

**35 pounds carrots will yield 10 quarts (10 No. 56 dippers) carrot puree.



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## NO. 414. DRIED APPLE PIE FILLING

Yield: Filling for eighteen 9-inch pies.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Apples, dried | 12 pounds | |
| Water, cold | 4½ gallons (18 No. 56 dippers) | |
| Sugar, granulated | 12 pounds (6 No. 56 dippers) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Nutmeg | ¼ ounce (1 mess kit spoon) | |
| Cornstarch | 10 ounces (½ No. 56 dipper) | |
| Water (for cornstarch) | 1 pint (½ No. 56 dipper) | |
| Lemon juice | 4 ounces (8 mess kit spoons) | |

1. Wash apples. Cover with cold water; soak 2 hours.
2. Add sugar, nutmeg, and salt; mix well.
3. Heat to boiling point; reduce heat and simmer until apples are tender. Drain.
4. Mix cornstarch and water; stir until smooth.
5. Add cornstarch mixture slowly to hot apple juice. Heat to boiling point; boil 5 minutes or until thick, stirring constantly.
6. Add apples and lemon juice; mix well. Pour into unbaked pie shells.

## NO. 415. DRIED APRICOT PIE FILLING

Yield: Filling for eighteen 9-inch pies.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Apricots, dried | 8 pounds | |
| Water, cold | 2 gallons (8 No. 56 dippers) | |
| Sugar, granulated | 8 pounds (4 No. 56 dippers) | |
| Nutmeg | | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Cornstarch | 12 ounces (¾ mess kit cup) | |
| Water (for cornstarch) | 1 quart (1 No. 56 dipper) | |
| Lemon juice | 4 ounces (8 mess kit spoons) | |

1. Wash apricots. Cover with cold water; soak 2 hours.
2. Add sugar, nutmeg, and salt; mix well.
3. Heat to boiling point; reduce heat and simmer until apricots are tender. Drain.
4. Mix cornstarch and water; stir until smooth.
5. Add cornstarch mixture slowly to apricot liquid. Heat to boiling point; boil 5 minutes on until thick, stirring constantly.
6. Add apricots and lemon juice; mix well. Cool before placing in unbaked pie shells.

## NO. 416. DRIED PEACH PIE FILLING

Substitute 8 pounds dried peaches for dried apricots in recipe for dried apricot pie filling. Omit nutmeg.



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## NO. 417. MERINGUE

Yield: Meringue for eighteen 9-inch pies.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Salt | ¼ ounce (½ mess kit spoon) | |
| Egg whites | 50 whites (1¼ No. 56 dippers) | |
| Sugar, granulated | 4 pounds (2 No. 56 dippers) | |
| Vanilla | 2¼ ounces (4½ mess kit spoons) | |

1. Combine salt and egg whites; beat until stiff but not dry.
2. Add sugar gradually; continue beating until light and the meringue stands in peaks; add flavoring.
3. Pile lightly onto filling in pie shell using approximately 6 ounces per pie. Shape meringue over pie shell to depth of ½ inch, touching rim on all sides; leave in peaks.
4. Bake in slow oven (325° F.) 15 minutes or until meringue is a golden brown.



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SECTION XIV

# SALADS

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## SECTION XIV

## SALADS

**22. INGREDIENTS. a.** A salad is any combination of raw or cooked foods served cold and crisp with a salad dressing and greens such as lettuce, watercress, chicory, or endive. Use as much of the greens as possible, discarding only those leaves which are wilted or discolored. Coarse outside leaves may be shredded for use in the salad or put aside for use in soups or stews.

**b.** Wash greens in a large amount of water. Remove the leaves from the water rather than pour the water from the leaves. Drain and refrigerate as soon as washed. The longer greens are allowed to remain at room temperature, the more vitamins will be lost. If head lettuce is used, remove the core and allow the water to run through the head. The water forces the leaves apart without injury to the leaves. Wilted greens can be more readily revived by adding a half cup of vinegar to each gallon of water and allowing the greens to remain in the mixture several hours until refreshed.

**c.** Cut ingredients into small pieces, but not so small as to lose their identity. Fruits and vegetables that are easily cut may be left in large pieces. Use cooked foods that are tender but firm enough to hold their shape. Drain ingredients well before placing in mixing bowl. Mix just before serving and mix only enough to combine ingredients. Serve salad dressing separately.

**23. SALAD DRESSINGS. a.** There are three basic types of salad dressings; cooked, French, and mayonnaise. The cooked is a sauce which is thickened with starch, flour, or eggs. The French is a mixture of oil, acid, and seasonings which must be beaten just before using as the oil separates from the remainder of the ingredients if allowed to stand. Mayonnaise is a mixture of fat and oil held together by raw eggs. The oil will not separate from other ingredients in mayonnaise if care is taken to beat the mixture well and add the oil only in small amounts at the beginning. After an emulsion of the fat and oil is formed, the oil may be added in larger amounts.

### NO. 418. STRING BEAN, BEET, AND PEA SALAD

Yield: Approximately 25 pounds
100 servings, four mess kit spoons (4 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beets, cooked, chopped | 5 pounds | |
| Beans, green, cooked, diced | 4 pounds | |
| Peas, shelled, cooked | 10 pounds | |
| Celery, diced | 4 pounds (4 No. 56 dippers) | |
| Onions, chopped | 3 pounds (3 No. 56 dippers) | |
| Salt | 1⅓ ounces (3 mess kit spoons) | |
| Lettuce | 6 heads | |
| Mayonnaise or salad dressing | 1 quart (1 No. 56 dipper) | |



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1. Drain cooked vegetables.
2. Combine cooked vegetables, celery, onions, and salt; mix well.
3. Chill and serve on lettuce with mayonnaise or salad dressing (recipes 459 to 484)

## NO. 419. BEET AND HORSERADISH RELISH

Yield: Approximately 22 pounds, 100 servings, five mess kit spoons (3½ ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beets, drained | 2 No. 10 cans | |
| Cabbage | 14 pounds | |
| Horseradish | 1 pound (1 No. 56 dipper) | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Pepper | | |
| French or other dressing | 1½ pints (¾ No. 56 dipper) | |

1. Chop beets and cabbage in separate containers.
2. Combine vegetables, horseradish, salt, and pepper; mix well.
3. Add French or other dressing (recipes Nos. 459 to 484).
4. Allow to stand 15 minutes before serving.

NOTE. 13 pounds fresh beets may be substituted for the two No. 10 cans beets.

## NO. 420. CABBAGE, APPLE, AND PINEAPPLE SALAD

Yield: Approximately 25 pounds, 100 servings, five mess kit spoons (4 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Lemon juice | 5 ounces (10 mess kit spoons) | |
| Apples, diced | 6 pounds (6 No. 56 dippers) | |
| Pineapple, sliced | 1 No. 10 can | |
| Cabbage, shredded | 18 pounds (18 No. 56 dippers) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Lettuce | 6 heads | |
| Mayonnaise or salad dressing | 1 quart (1 No. 56 dipper) | |

1. Sprinkle lemon juice over diced apples to prevent discoloration of the apples.
2. Drain pineapple; cut slices into uniform pieces.
3. Combine cabbage, apples, pineapple, and salt; mix well.
4. Serve on lettuce with mayonnaise or salad dressing (recipes Nos. 459 to 484).



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## NO. 421. CABBAGE, APPLE, AND RAISIN SALAD

Yield: Approximately 25 pounds, 100 servings, five mess kit spoons (4 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Lemon juice | 3½ ounces (7 mess kit spoons) | |
| Apples, diced | 12 pounds (12 No. 56 dippers) | |
| Raisins, seedless | 3 pounds (2¼ No. 56 dippers) | |
| Cabbage, shredded | 13 pounds (13 No. 56 dippers) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Lettuce | 6 heads | |
| Salad dressing, boiled | 1 quart (1 No. 56 dipper) | |

1. Sprinkle lemon juice over diced apples to prevent discoloration of the apples.
2. Wash raisins.
3. Combine raisins, apples, cabbage, and salt; mix well.
4. Serve on lettuce with boiled salad dressing (recipe No. 459).

## NO. 422. CABBAGE AND CHIPPED BEEF SALAD

Yield: Approximately 25 pounds, 100 servings, one piece per serving, each 2½ by 2 by 1½" (4 ounces).

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Gelatin, lemon flavored | 2½ pounds (2½ mess kit cups) | |
| Water, boiling | 3 quarts (3 No. 56 dippers) | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Vinegar | 3 quarts (3 No. 56 dippers) | |
| Water, cold | 1½ quarts (1½ No. 56 dippers) | |
| Milk, evaporated | 1¾—14½-ounce cans | |
| Water (for milk) | 1½ pints (¾ No. 56 dipper) | |
| Mayonnaise or salad dressing | 1½ quarts (1½ No. 56 dippers) | |
| Beef, chipped | 1 pound | |
| Cabbage, chopped | 6 pounds (6 No. 56 dippers) | |
| Onions, chopped | ¾ pound (¾ No. 56 dipper) | |
| Pickles, sweet, chopped | ¾ pound (¾ No. 56 dipper) | |
| Lettuce | 6 heads | |

1. Dissolve gelatin in boiling water; add salt, vinegar, and cold water. Chill until it begins to thicken.
2. Mix milk and water; add mayonnaise or salad dressing (recipes Nos. 459 to 484). Mix well.
3. Combine gelatin, salad dressing mixture, beef, cabbage, onions, and pickles. Pour into shallow pans; chill until firm.
4. Cut in squares and serve on lettuce.



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## NO. 423. CABBAGE AND GREEN PEPPER SALAD

Yield: Approximately 20 pounds, 100 servings, four mess kit spoons (3 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Cabbage, chopped | 15 pounds (15 No. 56 dippers) | |
| Peppers, green, chopped | 5 pounds (5 No. 56 dippers) | |
| Salt | 2½ ounces (5 mess kit spoons) | |
| Pepper | (½ mess kit spoon) | |
| French or other dressing | 1 quart (1 No. 56 dipper) | |
| Vinegar | ½ pint (¼ No. 56 dipper) | |

1. Combine cabbage, green peppers, salt, and pepper.
2. Mix French or other dressing (recipes Nos. 459 to 484) and vinegar; mix well.
3. Add to cabbage and pepper mixture; mix lightly.
4. Allow to stand 5 to 10 minutes before serving.

## NO. 424. CLUB SALAD

Yield: Approximately 18 pounds, 100 servings, approximately 3 ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Macaroni, cooked | 5 pounds (5 No. 56 dippers) | |
| Eggs, hard-cooked, diced | 20 eggs | |
| Pickles, chopped | 2 pounds (2 No. 56 dippers) | |
| Celery, diced | 6 pounds (6 No. 56 dippers) | |
| Pimientos, chopped | 1 pound (½ No. 56 dipper) | |
| Peppers, green, chopped | 1 pound (1 No. 56 dipper) | |
| Parsley, chopped | 2½ ounces (12 mess kit spoons) | |
| Onions, chopped | ½ pound (½ No. 56 dipper) | |
| Salt | 1¼ ounces (2½ mess kit spoons) | |
| Vinegar | 1 pint (½ No. 56 dipper) | |
| Lettuce | 6 heads | |
| Mayonnaise or salad dressing | 1 quart (1 No. 56 dipper) | |

1. Combine macaroni, eggs, pickles, chopped vegetables, salt, and vinegar; mix well.
2. Chill and serve on lettuce with mayonnaise or salad dressing (recipes Nos. 459 to 484).

## NO. 425. CUCUMBER AND ONION SALAD

Yield: Approximately 25 pounds, 100 servings, four mess kit spoons (4 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Cucumbers, sliced | 20 pounds | |
| Onions, sliced | 6 pounds (6 No. 56 dippers) | |
| Vinegar | 2¼ quarts (2¼ No. 56 dippers) | |
| Water | 2¼ quarts (2¼ No. 56 dippers) | |
| Sugar, granulated | ½ pound (⅓ mess kit cup) | |
| Salt | 2¼ ounces (4½ mess kit spoons) | |
| Pepper | (⅓ mess kit spoon) | |



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1. Mix sliced cucumbers and onions.
2. Combine vinegar, water, sugar, salt, and pepper; mix well. Pour over cucumbers and onions.
3. Serve as a relish.

**NO. 426. CUCUMBER AND ONION SALAD WITH OTHER VEGETABLES**
Add any one or all of the following vegetables to the above recipe: sliced radishes, tomato sections, shredded green peppers, diced celery, chopped raw cauliflower, or chopped raw carrots.

**NO. 427. OLD FASHIONED COLE SLAW**

Yield: 20 pounds, 100 servings, three mess kit spoons (3 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Salad dressing, boiled | 1 gallon (4 No. 56 dippers) | |
| Cabbage, shredded | 15 pounds (15 No. 56 dippers) | |
| Salt | 1½ ounces (3 mess kit spoons) | |

1. Prepare salad dressing (recipe No. 459).
2. Pour hot salad dressing over shredded cabbage.
3. Add salt; allow to stand until cold before serving.

**NO. 428. COLE SLAW WITH BACON** Yield: Approximately 20 pounds, 100 servings, five mess kit spoons (4 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Bacon, diced | 3 pounds | |
| Onions, chopped | 3 pounds (3 No. 56 dippers) | |
| Vinegar* | 1½ pints (¾ No. 56 dipper) | |
| Sugar, granulated | ¾ pound (½ mess kit cup) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Cabbage, shredded | 15 pounds (15 No. 56 dippers) | |

*If vinegar is too sour, dilute with water.

1. Fry bacon until crisp. Remove from pan; drain on paper.
2. Fry onions in bacon fat. Add vinegar, sugar, and salt. Heat to boiling; reduce heat and simmer 5 minutes. Cool.
3. Pour onion mixture over cabbage just before serving. Add diced bacon; mix well.



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## NO. 429. CRISPY GARDEN SALAD

Yield: Approximately 25 pound 100 serving, one piece per serving, each 2½ by 2 by 1½ inches (4 ounces)

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Gelatin, lemon powdered | 3¼ pounds (2½ No. 56 dippers) | |
| Water, boiling | 3 quarts (3 No. 56 dippers) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Tomato catsup | ½ pint (⅓ mess kit cup) | |
| Vinegar | 1 quart (1 No. 56 dipper) | |
| Water, cold | 1 gallon (4 No. 56 dippers) | |
| Celery, diced | 2 pounds (2 No. 56 dippers) | |
| Lettuce, chopped | 3 heads | |
| Radishes, cubed | 2 bunches | |
| Onions, green, chopped | 1½ pounds (1½ No. 56 dippers) | |

1. Dissolve gelatin in boiling water; add salt, catsup, vinegar, and cold water. Chill until slightly thickened.
2. Add celery, lettuce, radishes, and onions. Pour into shallow pans; chill until firm.
3. Cut into squares.

## NO. 430. GREEN SALAD

Yield: Approximately 20 pounds, 100 servings, 3 ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Romaine, shredded | 4 heads | |
| Endive, shredded | 8 heads | |
| Lettuce, shredded | 8 heads | |
| Watercress, shredded | 2 pounds | |
| Onions, diced | 1 pound (1 No. 56 dipper) | |
| Salt | | |
| Pepper | | |
| French or other dressing | 1 quart (1 No. 56 dipper) | |

1. Combine shredded greens; chill until crisp. Dry thoroughly.
2. Add onions, salt, and pepper.
3. Serve with French or other dressing (recipes Nos. 459 to 484).

## NO. 431. LETTUCE OR MIXED GREEN SALAD

Yield: 20 pounds, 100 servings, four mess kit spoons (3 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Lettuce or mixed greens | 20 pounds | |
| French or other dressing | 2 quarts (2 No. 56 dippers) | |

1. Chill lettuce or mixed greens until crisp; dry and cut into 1½-inch pieces.
2. Serve with French or other dressing (recipes Nos. 459 to 484).



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## NO. 432. LETTUCE AND TOMATO SALAD

Yield: Approximately 25 pounds, 100 servings, five mess kit spoons (4 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Lettuce | 24 heads | |
| Tomatoes | 10 pounds | |
| French dressing | 1 quart (1 No. 56 dipper) | |

1. Chill lettuce until crisp; cut into 1½-inch pieces.
2. Cut tomatoes into quarters or eights depending on the size; add to lettuce.
3. Serve with French dressing (recipe No. 484).

## NO. 433. PICALILLI RELISH

Yield: Approximately 25 pounds, 100 servings, four mess kit spoons (3 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Cabbage, shredded | 6 pounds (6 No. 56 dippers) | |
| Tomatoes, diced | 6 pounds | |
| Onions, chopped | 6 pounds (6 No. 56 dippers) | |
| Pickles, sweet, chopped | 6 pounds (6 No. 56 dippers) | |
| Vinegar | 1¼ pints (¾ No. 56 dipper) | |
| Cloves, ground | (⅓ mess kit spoon) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Pepper | (⅔ mess kit spoon) | |
| Water | | |

1. Combine all ingredients; barely cover with water.
2. Allow to stand 1 hour; drain well.

## NO. 434. POTATO SALAD NO. 1

Yield: 38 pounds, 100 servings, five mess kit spoons (6 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, cooked, sliced* | 25 pounds | |
| Salt | 6 ounces (¼ No. 56 dipper) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Oil, salad | ¾ pint (½ mess kit cup) | |
| Vinegar | ½ pint (⅓ mess kit cup) | |
| Celery, diced | 10 pounds (10 No. 56 dippers) | |
| Onions, chopped | ¾ pound (¾ No. 56 dipper) | |
| Eggs, hard-cooked, chopped | 36 eggs | |
| Mayonnaise or salad dressing | 1 quart (1 No. 56 dipper) | |
| Lettuce | 6 heads | |

*Cook potatoes in skins; peel and slice while warm.

1. Spread layer of potatoes in bottom of shallow baking pans.
2. Mix salt, pepper, vinegar, and salad oil together; sprinkle a small amount over potatoes in baking pans. Continue filling pans with alternate layers of potatoes and oil mixture. Allow to stand 1 hour.



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3. Combine celery, onions, eggs, and mayonnaise or salad dressing (recipes Nos. 459 to 484). Add to potatoes; mix well.
4. Serve on lettuce.

## NO. 435. POTATO SALAD NO. II

Yield: 34 pounds, 100 servings, five mess kit spoons (6 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, cooked, diced* | 25 pounds (14 No. 56 dippers) | |
| Onions, chopped | 2 pounds (2 No. 56 dippers) | |
| Celery, chopped | 5 pounds (5 No. 56 dippers) | |
| Bacon, diced | 2 pounds | |
| Peppers, green, chopped | 4¾ pounds | |
| Vinegar | ½ pint (⅓ mess kit cup) | |
| Mayonnaise or salad dressing | 1 quart (1 No. 56 dipper) | |
| Salt | 8 ounces (⅓ mess kit cup) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Lettuce | 6 heads | |

*Cook potatoes in skins; peel and dice while warm.

1. Mix potatoes, onions, and celery together.
2. Fry bacon; add hot bacon and bacon fat to potato mixture. Mix well.
3. Combine peppers, vinegar, mayonnaise, or salad dressing (recipes Nos. 459 to 484), salt and pepper; mix well.
4. Add to potato mixture; allow to stand until cold.
5. Serve on lettuce.

## NO. 436. HOT POTATO SALAD

Yield: Approximately 32 pounds, 100 servings, five mess kit spoons (5 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, cooked in skins | 32 pounds | |
| Onions, chopped | 1 pound (1 No. 56 dipper) | |
| Bacon, diced | 3 pounds | |
| Water | 1½ pints (¾ No. 56 dipper) | |
| Vinegar | 1½ quarts (1½ No. 56 dippers) | |
| Salt | 4 ounces (8 mess kit spoons) | |

1. Peel cooked potatoes; cut crosswise into thin slices. Add chopped onions.
2. Fry bacon until crisp; remove from fat. Add bacon to potatoes; mix well.
3. Combine bacon fat, water, vinegar, and salt. Heat to boiling point; pour over potato mixture; mix well.
4. Place salad in oven and allow to remain 15 minutes before serving.

NOTE. One pound chopped green peppers and 4 pounds diced celery may be added to potatoes and onions in recipe above.



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## NO. 437. JELLIED TOMATO SALAD

Yield: 25 pounds, 100 servings, one piece per serving, each 2½ by 2 by 1½ inches (4 ounces).

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Water, cold | 2 quarts (2 No. 56 dippers) | |
| Gelatin, plain | 6 ounces | |
| Tomatoes | 4 No. 10 cans | |
| Onions, chopped | 4 ounces (⅓ mess kit cup) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Sugar, granulated | ½ pound (⅓ mess kit cup) | |
| Lettuce | 6 heads | |

1. Pour cold water over gelatin; allow to stand 5 minutes.
2. Drain tomatoes; heat juice to boiling point.
3. Add hot tomato juice to gelatin; stir until dissolved.
4. Add onions, salt, and sugar; pour into shallow pans. Cool.
5. Add tomatoes and stir until thoroughly mixed. Chill until firm.
6. Cut into squares. Serve on lettuce.

## NO. 438. TOMATO ASPIC

Yield: 25 pounds, 100 servings, one piece per serving, each 2½ by 2 by 1½ inches (5 ounces).

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Tomato juice | 4 No. 10 cans | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Sugar, granulated | 12 ounces (½ mess kit cup) | |
| Pepper, cayenne | | |
| Onions, chopped | 5 ounces (½ mess kit cup) | |
| Parsley, chopped | ¼ bunch | |
| Water, cold | 1⅓ quarts (1⅓ No. 56 dippers) | |
| Gelatin, plain | 6 ounces | |
| Lettuce | 6 heads | |

1. Combine tomato juice, salt, sugar, pepper, onions, and parsley; mix well.
2. Heat to boiling point; reduce heat and simmer 20 minutes. Strain through a very fine strainer.
3. Pour cold water over gelatin; allow to stand 5 minutes.
4. Pour hot tomato juice over gelatin; stir until dissolved.
5. Pour into shallow pans. Chill until firm.
6. Cut into squares. Serve on lettuce.



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## NO. 439. CHOPPED RAW VEGETABLE SLAW

Yield: 22 pounds, 100 servings, five mess kit spoons (3½ ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Cabbage, shredded | 9 pounds (9 No. 56 dippers) | |
| Carrots, chopped | 9 pounds (7½ No. 56 dippers) | |
| Radishes, chopped | 12 bunches | |
| Cucumbers, chopped | 3 pounds (1½ No. 56 dippers) | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| French or other dressing | 1 quart (1 No. 56 dipper) | |

1. Combine cabbage, carrots, radishes, cucumbers, salt, and pepper; mix well.
2. Serve with French or other dressing (recipes Nos. 459 to 484).

## NO. 440. COOKED VEGETABLE SALAD

Yield: 25 pounds, 100 servings, three mess kit spoons (4 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Peas, cooked | 15 pounds | |
| Carrots, cooked | 6½ pounds | |
| Cauliflower, cooked | 6½ pounds | |
| Beans, string, cooked | 7 pounds | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Lettuce | 6 heads | |
| French or other dressing | 1 quart (1 No. 56 dipper) | |

1. Drain cooked vegetables; chill. Add salt.
2. Serve on lettuce with French or other dressing (recipes Nos. 459 to 484).

## NO. 441. JELLIED VEGETABLE AND EGG SALAD

Yield: Approximately 25 pounds, 100 servings, one piece per serving, each 2½ by 2 by 1½ inches (4 ounces).

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beef stock, cold | 1 gallon (4 No. 56 dippers) | |
| Gelatin, plain | 1½ pounds (1½ mess kit cups) | |
| Beef stock, boiling | 3 quarts (3 No. 56 dippers) | |
| Beans, string, cooked, diced | 8 pounds (7 No. 56 dippers) | |
| Celery, diced | 4 pounds (4 No. 56 dippers) | |
| Carrots, diced | 4 pounds (3½ No. 56 dippers) | |
| Eggs, hard-cooked, diced | 48 eggs | |
| Lettuce | 6 heads | |
| Mayonnaise or salad dressing | 1 quart (1 No. 56 dipper) | |



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1. Pour cold beef stock over gelatin; allow to stand 5 minutes.
2. Add boiling beef stock to gelatin; stir until dissolved. Chill until slightly thickened.
3. Add beans, celery, and carrots.
4. Add eggs last. Pour into shallow pans; chill until firm.
5. Cut into squares.
6. Serve on lettuce with mayonnaise or salad dressing (recipes Nos. 459 to 484).

## NO. 442. FRUIT SALAD

Yield: 25 pounds, 100 servings, five mess kit spoons (4 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Oranges | 30 oranges | |
| Apples, diced | 5 pounds (5 No. 56 dippers) | |
| Pineapple, sliced, drained, diced | 2½ No. 10 cans | |
| Lettuce | 6 heads | |
| French or other dressing | 1 quart (1 No. 56 dipper) | |

1. Pare oranges; cut into sections. Remove seeds and inside tough portions; dice.
2. Combine oranges, apples, and pineapple immediately after dicing to prevent discoloration of the apples. Chill.
3. Serve on lettuce with French or other dressing (recipes Nos. 459 to 484).

## NO. 443. FRUIT AND GARDEN GREEN SALAD

Yield: Approximately 25 pounds, 100 servings, five mess kit spoons (4 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Oranges | 30 oranges | |
| Grapefruit | 12 grapefruit | |
| Pineapple, sliced, drained | 3 No. 10 cans | |
| Apples, diced | 3 pounds (3 No. 56 dippers) | |
| Spinach, fresh, chopped | 4 pounds | |
| Lettuce | 6 heads | |
| French or other dressing | 1 quart (1 No. 56 dipper) | |

1. Pare oranges and grapefruit; cut into sections. Remove seeds and inside tough portions; dice.
2. Combine all fruit immediately after dicing to prevent discoloration of the apples.
3. Add chopped spinach.
4. Serve on lettuce with French or other dressing (recipes Nos. 459 to 484).



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## NO. 444. GRAPEFRUIT, APPLE, AND BANANA SALAD

Yield: Approximately 25 pounds, 100 servings, five mess kit spoo (4¼ ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Grapefruit | 16 grapefruit | |
| Apples, diced | 11 pounds (11 No. 56 dippers) | |
| Bananas, sliced | 4 pounds | |
| Lettuce | 6 heads | |
| French or other dressing | 1 quart (1 No. 56 dipper) | |

1. Pare grapefruit; cut into sections. Remove seeds and inside tough portion cut into uniform pieces.
2. Mix grapefruit and apples immediately after dicing to prevent discolo tion of the apples.
3. Just before serving, peel and slice bananas; add to grapefruit and appl Mix well.
4. Serve on lettuce with French or other dressing (recipes Nos. 459 to 484

## NO. 445. ORANGE, APPLE, AND CELERY SALAD

Yield: Approximately 25 pound 100 servings, five mess k spoons (3½ ounces) each

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Oranges | 20 oranges | |
| Apples, diced | 13 pounds (13 No. 56 dippers) | |
| Celery, diced | 4 pounds (4 No. 56 dippers) | |
| Lettuce | 6 heads | |
| Mayonnaise or salad dressing | ¾ quart (¾ No. 56 dipper) | |

1. Pare oranges; cut into sections. Remove seeds and inside tough portion Dice.
2. Combine oranges and apples immediately after dicing to prevent discolor tion of the apples.
3. Add celery just before serving.
4. Serve on lettuce with mayonnaise or salad dressing (recipes Nos. 459 484).



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## NO. 446. ORANGE PERFECTION SALAD

Yield: Approximately 25 pounds, 100 servings, one piece per serving, each 2½ by 2 by 1½ inches (4 ounces).

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Gelatin, orange flavored | 3¼ pounds (2½ No. 56 dippers) | |
| Water, boiling | 1 gallon (4 No. 56 dippers) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Lemon juice | ½ pint (⅓ mess kit cup) | |
| Water, cold | 1 gallon (4 No. 56 dippers) | |
| Cabbage, shredded | 4 pounds (4 No. 56 dippers) | |
| Celery, diced | 2 pounds (2 No. 56 dippers) | |
| Carrots, finely chopped | 1½ pounds (1¼ No. 56 dippers) | |
| Onions, finely chopped | ½ pound (½ No. 56 dipper) | |

1. Dissolve gelatin in boiling water. Add salt, lemon juice, and cold water; Chill until slightly thickened.
2. Add cabbage, celery, carrots, and onions; mix well. Pour into shallow pans; chill until firm.
3. Cut into squares.

## NO. 447. PINEAPPLE AND CHEESE SALAD

Yield: Approximately 25 pounds, 100 servings, four mess kit spoons (4 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Pineapple, sliced | 2 No. 10 cans | |
| Lettuce | 10 pounds | |
| Cheese, American, diced | 1 pound (1 No. 56 dipper) | |
| Coconut, shredded (optional) | 1 pound (1½ No. 56 dippers) | |
| Mayonnaise or salad dressing | 1 quart (1 No. 56 dipper) | |

1. Drain pineapple; cut into uniform pieces.
2. Chill lettuce until crisp; cut into ½-inch pieces just before serving.
3. Combine pineapple, lettuce, and cheese; mix well. Sprinkle coconut over the top.
4. Serve with mayonnaise or salad dressing (recipes Nos. 459 to 484).

NOTE. If soaked in milk 1 hour before using, shredded coconut will look and taste like fresh coconut. Drain carefully before using.



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## NO. 448. JELLIED SPICED RED CHERRIES

Yield: Approximately 25 pounds, 100 servings, one piece per serving, each 2½ by 2 by 1½ inches (4 ounces).

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Cherries, red, sour | 3 No. 10 cans | |
| Sugar, brown | 2 pounds (2 mess kit cups) | |
| Cinnamon, stick | ½ ounce | |
| Nutmeg, ground | (½ mess kit spoon) | |
| Cloves, whole | (⅓ mess kit spoon) | |
| Gelatin, cherry flavored | 2½ pounds (2½ mess kit cups) | |
| Water, boiling | 3 quarts (3 No. 56 dippers) | |
| Salt | 1 ounce (2 mess kit spoons) | |

1. Combine cherries, cherry juice, sugar, cinnamon, nutmeg, and cloves. Heat to boiling; reduce heat and simmer 20 minutes. Remove cinnamon and cloves.
2. Dissolve gelatin in boiling water; add salt and spiced cherry mixture.
3. Pour into shallow pans; chill until firm.
4. Cut into squares.

## NO. 449. WALDORF SALAD

Yield: Approximately 25 pounds, 100 servings, five mess kit spoons (4 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Lemon juice | ½ pint (⅓ mess kit cup) | |
| Apples, diced | 14 pounds (14 No. 56 dippers) | |
| Celery, diced | 12 pounds (12 No. 56 dippers) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Lettuce | 6 heads | |
| Mayonnaise or salad dressing | 1 quart (1 No. 56 dipper) | |

1. Sprinkle lemon juice over diced apples to prevent discoloration.
2. Combine apples, celery, and salt.
3. Serve on lettuce with mayonnaise or salad dressing (recipes Nos. 459 to 484).

## NO. 450. MACARONI SALAD

Yield: Approximately 18 pounds, 100 servings, four mess kit spoons (5 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Macaroni, cooked | 5 pounds (5 No. 56 dippers) | |
| Celery, diced | 10 pounds (10 No. 56 dippers) | |
| Pimientos, chopped | ½—15-ounce can | |
| Onions, chopped | ½ pound (½ No. 56 dipper) | |
| Parsley, chopped | ½ bunch | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Eggs, hard-cooked, chopped | 30 eggs | |
| Lettuce | 6 heads | |
| Mayonnaise or salad dressing | 1 quart (1 No. 56 dipper) | |



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1. Combine macaroni, celery, pimientos, onions, and parsley.
2. Add salt and eggs just before serving.
3. Serve on lettuce with mayonnaise or salad dressing (recipes Nos. 459 to 484).

## NO. 451. CHICKEN OR TURKEY SALAD

Yield: 100 servings, 5 ounces (⅔ cup) each.

| Ingredients | 100 servings | . . . servings |
|---|---|---|
| Chicken or turkey, cooked, cubed | 10 pounds (10 No. 56 dippers) | |
| Onions, finely chopped | 2 pounds (2 No. 56 dippers) | |
| Pineapple cubes, well drained | 2 No. 10 cans | |
| Lemon juice | | |
| Salt | | |
| Pepper | | |
| Celery, diced | 12 pounds (2 No. 56 dippers) | |
| Lettuce | 6 heads | |
| Mayonnaise | 1 quart (1 No. 56 dipper) | |

1. Mix chicken or turkey with onions and pineapple cubes.
2. Add lemon juice, salt, and pepper; mix well.
3. Chill; drain thoroughly. Add celery just before serving.
4. Serve on lettuce with mayonnaise.

NOTE. Garnish with pickles, tomato wedges, or hard cooked eggs if desired.

## NO. 452. MEAT SALAD (beef, lamb, pork, veal or ham)

Yield: 100 servings, 8 ounces each.

| Ingredients | 100 servings | . . . . servings |
|---|---|---|
| Apples | 6 pounds (3 No. 56 dippers) | |
| Meat, cooked, cubed | 23 pounds (16 No. 56 dippers) | |
| Celery, cubed | 6 pounds (6 No. 56 dippers) | |
| Carrots, shredded | 3 pounds | |
| Peppers, green, diced | 1 pound (1 No. 56 dipper) | |
| Peas | 1 No. 10 can | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Mayonnaise | 3 quarts (3 No. 56 dippers) | |

1. Combine apples, meat, and vegetables.
2. Add salt and mayonnaise (recipe No. 463); mix lightly.



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## NO. 453. SALMON AND CELERY SALAD

Yield: 25 pounds,
100 servings, four mess kit spoons (4 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Salmon, flaked | 15 — 1-pound cans | |
| Celery, diced | 12 pounds (12 No. 56 dippers) | |
| Pickles, sweet, chopped | ½ pound | |
| Eggs, hard-cooked, chopped | 24 eggs | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Lettuce | 6 heads | |
| Mayonnaise or salad dressing | 1 quart (1 No. 56 dipper) | |

1. Remove skin from salmon. Combine salmon, celery, pickles, eggs, and salt; mix well.
2. Serve on lettuce with mayonnaise or salad dressing (recipes Nos. 459 to 484).

NOTE. Other fish such as tuna, crab, halibut, cod, or any firm white fish may be substituted for salmon.

## NO. 454. SALMON OR TUNA FISH SALAD

Yield: 100 servings,
4 ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Water, cold | 1½ quarts (1½ No. 56 dippers) | |
| Gelatin, plain | 6 ounces | |
| Water, boiling | | |
| Salmon or tuna fish, flaked | 5 — 1-pound cans | |
| Celery, finely chopped | 3 pounds (3 No. 56 dippers) | |
| Peppers, green, chopped | ¼ pound (¼ No. 56 dipper) | |
| Pimientos, chopped | ¼ pound | |
| Lemon juice | ¾ pint (½ mess kit cup) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Lettuce | 6 heads | |
| Mayonnaise or salad dressing | 1 quart (1 No. 56 dipper) | |

1. Pour cold water over gelatin; allow to stand 5 minutes.
2. Pour boiling water over gelatin; stir until dissolved.
3. Remove skin from salmon. Add salmon or tuna fish, celery, peppers, pimientos, lemon juice, salt, and mayonnaise or salad dressing (recipes Nos. 459 to 484); mix well.
4. Pour into pans; chill until firm.
5. Cut into squares. Serve on lettuce.



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## NO. 455. SHRIMP AND CELERY SALAD

Yield: 32 pounds, 100 servings, five mess kit spoons (5 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Shrimps | 40 pounds | |
| Salt | | |
| Water, boiling | | |
| Lemon juice | 5½ ounces (11 mess kit spoons) | |
| Celery, diced | 14 pounds (14 No. 56 dippers) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Pepper | | |
| Lettuce | 6 heads | |
| Mayonnaise or salad dressing | 2 quarts (2 No. 56 dippers) | |

1. Cover shrimps with boiling salted water. Heat to boiling point; boil 15 to 20 minutes until shrimps turn pink. Drain.
2. Cover with cold water; drain. Remove shells and black intestinal vein running along the back.
3. Cut shrimps into uniform pieces; add lemon juice.
4. Combine shrimps, celery, salt, and pepper; mix well.
5. Serve on lettuce with mayonnaise or salad dressing (recipes Nos. 459 to 484).

## NO. 456. SHRIMP AND MACARONI OR SPAGHETTI SALAD

Substitute 6 pounds macaroni or spaghetti for celery in recipe for shrimp and celery salad.

## NO. 457. SPRING TUNA FISH SALAD

Yield: 25 pounds, 100 servings, four mess kit spoons (4 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Spinach, tender leaves | 3 pounds | |
| Onions, green, chopped | ¾ pound (¾ No. 56 dipper) | |
| Pickles, sweet, chopped | 1¼ pounds | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Tuna fish, flaked | 27 — 13-ounce cans | |
| French or other dressing | 1 quart (1 No. 56 dipper) | |
| Lettuce | 6 heads | |

1. Chill spinach until crisp; shred.
2. Combine spinach, onions, pickles, salt, and tuna fish; mix well.
3. Serve on lettuce with French or other salad dressing (recipes Nos. 459 to 484).



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## NO. 458. TUNA FISH AND CELERY SALAD

Yield: 25 pounds, 100 servings, four mess k spoons (4 ounces) each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Tuna fish, flaked | 20 — 13-ounce cans | |
| Pimientos | 3 — 15-ounce cans | |
| Pickles, sweet, chopped | 2½ pounds (2½ No. 56 dippers) | |
| Celery, diced | 8 pounds (8 No. 56 dippers) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Lettuce | 6 heads | |
| Mayonnaise or salad dressing | 1 quart (1 No. 56 dipper) | |

1. Combine fish, pimientos, pickles, celery, and salt; mix well.
2. Serve on lettuce with mayonnaise or salad dressing (recipes Nos. 459 t 484).

## NO. 459. COOKED SALAD DRESSING

Yield: 2 quart

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Flour, sifted | 2 ounces (8 mess kit spoons) | |
| Sugar, granulated | 6 ounces (¼ mess kit cup) | |
| Salt | ¾ ounce (1½ mess kit spoons) | |
| Mustard, dry | ½ ounce (2 mess kit spoons) | |
| Milk, evaporated | 2 — 14½-ounce cans | |
| Water (for milk) | 1¼ pints (⅞ mess kit cup) | |
| Vinegar | 1 pint (½ No. 56 dipper) | |
| Eggs, beaten | 8 eggs (½ mess kit cup) | |
| Butter | 4 ounces (8 mess kit spoons) | |

1. Sift flour, sugar, salt, and mustard together.
2. Mix milk and water. Add slowly to dry ingredients; stir until smooth. Ad vinegar slowly; mix well.
3. Heat to boiling point; boil 2 minutes or until thick, stirring constantly.
4. Add 1½ pints (1 mess kit cup) mixture slowly to beaten eggs; stir unt smooth.
5. Add to remaining cooked mixture. Mix well; reheat but avoid overcookin eggs. Add butter; mix well. Cool.

## NO. 460. COLE SLAW DRESSING

Add ½ pint (⅓ mess kit cup) prepared mustard to cooled dressing in recip for cooked salad dressing.

## NO. 461. PEANUT BUTTER DRESSING

Add 1 pint (⅔ mess kit cup) peanut butter to the cooled dressing in recip for boiled salad dressing.

## NO. 462. SAVORY DRESSING

Add 1 pint (⅔ mess kit cup) pickle relish or chopped sweet pickles to th cooled dressing in recipe for cooked salad dressing.



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## NO. 463. MAYONNAISE

Yield: 2 quarts.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Salt | ¾ ounce (1½ mess kit spoons) | |
| Mustard, dry | ¼ ounce (1 mess kit spoon) | |
| Eggs | 5 eggs (¼ No. 56 dipper) | |
| Oil, salad | 3½ pints (1¾ No. 56 dippers) | |
| Vinegar | 4 ounces (8 mess kit spoons) | |
| Water, hot | 1 ounce (2 mess kit spoons) | |

1. Sift salt and mustard together.
2. Add eggs and beat until well mixed.
3. Add remaining liquid gradually, alternating vinegar and oil. Add hot water last; mix well.

## NO. 464. CREAM DRESSING

Add 1¼ pints (⅞ mess kit cup) heavy whipped cream to recipe for mayonnaise.

## NO. 465. HAM DRESSING

Add 1 pint (⅔ mess kit cup) tomato juice and ½ pint (⅓ mess kit cup) chopped Virginia ham to recipe for mayonnaise.

## NO. 466. MARMALADE DRESSING

Add 10 mess kit spoons orange marmalade to recipe for mayonnaise.

## NO. 467. MUSTARD CREAM DRESSING

Add 1 pint (⅔ mess kit cup) prepared mustard and 1 quart (one No. 56 dipper) heavy whipped cream to recipe for mayonnaise.

## NO. 468. PICKLE MAYONNAISE

Add four mess kit spoons catsup, four mess kit spoons minced parsley, 10 mess kit spoons minced sweet pickles, 10 mess kit spoons minced cucumbers and 10 mess kit spoons minced beets to recipe for mayonnaise.

## NO. 469. THOUSAND ISLAND DRESSING

Add 1 quart (1 No. 56 dipper) chili sauce, 2 pounds (2 No. 56 dippers) chopped green peppers, 4 mess kit spoons chopped parsley, 4 ounces (⅓ mess kit cup) chopped onions, ⅓ mess kit spoon Worcestershire sauce and 2 hard-cooked eggs to recipe for mayonnaise.

## NO. 470. RUSSIAN DRESSING

Add 1 quart (1 No. 56 dipper) chili sauce, 2 pounds (2 No. 56 dippers) chopped green peppers, 12 mess kit spoons chopped beets or pimientoes and ⅓ mess kit spoon Worcestershire sauce to recipe for mayonnaise.



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## NO. 471. SPECIAL MAYONNAISE

Yield: 2 quarts.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Mayonnaise | 1½ quarts (1½ No. 56 dippers) | |
| Milk, evaporated | 1 — 14½ ounce can | |
| Onion juice | 1 ounce (2 mess kit spoons) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Pepper, cayenne | | |

1. Combine mayonnaise (recipe No. 463) and remaining ingredients; mix well.

## NO. 472. HORSERADISH MAYONNAISE

Add ¾ ounce (2½ mess kit spoons) paprika and ½ pint (⅓ mess kit cup) grated horseradish to ½ of recipe for special mayonnaise.

## NO. 473. PINEAPPLE MAYONNAISE

Add ½ pint (⅓ mess kit cup) pineapple juice to ½ recipe for special mayonnaise.

## NO. 474. FRENCH DRESSING NO. 1

Yield: 2 quarts.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Oil, salad | ¾ quart (¾ No. 56 dipper) | |
| Vinegar | 1 quart (1 No. 56 dipper) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Sugar, granulated | 1 ounce (2 mess kit spoons) | |
| Onion juice (optional) | 1½ ounces (3 mess kit spoons) | |

1. Mix all ingredients together. Shake before using.

## NO. 475. CATSUP DRESSING

Add ½ pint (⅓ mess kit cup) catsup to recipe for French dressing.

## NO. 476. CHEESE AND EGG DRESSING

Add 7 mess kit spoons chopped parsley, 7 mess kit spoons chopped pimiento, 1 pint (⅔ mess kit cup) chopped American cheddar cheese and 8 hard-cooked eggs to recipe for French dressing.

## NO. 477. HORSERADISH DRESSING

Add 7 mess kit spoons prepared horseradish to recipe for French dressing.

## NO. 478. MUSTARD FRENCH DRESSING

Add ¾ ounce (2½ mess kit spoons) dry mustard and ¼ teaspoon cayenne pepper to recipe for French dressing.

## NO. 479. MIXED PICKLE DRESSING

Add ½ pint (⅓ mess kit cup) chopped pickles to recipe for French dressing.

## NO. 480. ROQUEFORT DRESSING

Add ½ pint (⅓ mess kit cup) crumbled Roquefort cheese to recipe for French dressing.

## NO. 481. VINAIGRETTE DRESSING

Add 7 mess kit spoons chopped green peppers, 7 mess kit spoons chopped pickles and 7 mess kit spoons chopped parsley to recipe for French dressing.



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## NO. 482. FRENCH DRESSING NO. II (Thick)

Yield: 2 quarts.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Salt | 1¾ ounces (3½ mess kit spoons) | |
| Pepper, black | | |
| Sugar, granulated | 1 ounce (2 mess kit spoons) | |
| Mustard, dry | ¾ ounce (3 mess kit spoons) | |
| Pepper, cayenne | | |
| Mayonnaise | ½ pint (⅓ mess kit cup) | |
| Vinegar | 1 pint (½ No. 56 dipper) | |
| Oil, salad | 1⅓ quarts (1⅓ No. 56 dippers) | |
| Water | ¼ pint (4 mess kit spoons) | |

1. Sift salt, black pepper, sugar, mustard and cayenne pepper together.
2. Add mayonnaise; mix well.
3. Add oil and vinegar alternately to mixture. Add water last; mix well.

## NO. 483. SPECIAL GREEN SALAD DRESSING

Yield: 1¾ quarts.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Salt | 1 ounce (2 mess kit spoons) | |
| Pepper | | |
| Mustard, prepared | | |
| Catsup | ½ pint (⅓ mess kit cup) | |
| Worcestershire sauce | | |
| Oil, salad | ¾ pint (½ mess kit cup) | |
| Vinegar | ½ pint (⅓ mess kit cup) | |
| Peppers, green, chopped | 4 ounces (⅓ mess kit cup) | |
| Parsley, chopped | | |
| Eggs, hard-cooked, chopped | 2 eggs | |

1. Combine salt, pepper, mustard, catsup and Worcestershire sauce; mix well.
2. Add a small amount of oil, beating continually with a wire whisk.
3. Add remaining oil and vinegar alternately in small quantities.
4. Add remaining ingredients; mix well.

NOTE. Serve on green salads.

## NO. 484. SOUR MILK DRESSING

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Vinegar | 1 pint (½ No. 56 dipper) | |
| Milk, evaporated | 2 — 14½ ounce cans | |
| Sugar, granulated | 4 ounces (8 mess kit spoons) | |
| Salt | ⅓ ounce (⅔ mess kit spoon) | |

1. Mix vinegar and evaporated milk. Add sugar and salt, stirring rapidly with a wire whip; stir until well mixed.
2. Chill.

NOTE. Pepper, paprika and mustard may be added to sour milk dressing. Serve cold on green salads.



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SECTION XV

# SANDWICHES

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## SECTION XV

## SANDWICHES

**24. PREPARATION OF SANDWICHES. a. Suggestions for making sandwiches.**

(1) Allow butter to stand in a warm place until soft.

(2) Cut bread into slices ⅜ inches or less in thickness.

(3) Spread butter evenly over all of one side of a slice of bread. If a moist sandwich filling is used, spread both slices of bread with butter to prevent the bread from becoming soggy.

(4) Make sandwich fillings moist but not wet enough to drip when they are eaten; add seasonings carefully.

(5) Cover entire slice of bread with filling. Lettuce leaves or tender cabbage leaves may be added if sandwiches are to be served immediately.

(6) Color contrasts may be obtained by placing the filling between a slice of white and a slice of dark bread. Vary the kind of bread by using nut, raisin, whole wheat, rye or white bread.

(7) Wrap sandwiches in wax paper immediately after making. (Commercial bread wrappers may be used.)

(8) Make sandwiches as short a time in advance as possible. If made in advance, store in refrigerator after wrapping.

(9) Avoid the use of ground meat and egg fillings in hot weather.

**b. Proportions of ingredients for sandwich fillings.** (1) Meat, cheese and egg fillings:

| Ingredients | Quantity | |
|---|---|---|
| Bacon and baked beans: | | |
| Bacon, cooked, chopped<br>Beans, baked | 5 pounds | (3 No. 56 dippers) |
| Bacon and peanut butter: | | |
| Bacon, cooked, chopped<br>Peanut butter | 5 pounds | (8 No. 56 dippers) |
| Sliced roast beef: | | |
| Beef, roast, sliced | | |
| Bologna and cheese: | | |
| Bologna | 6 pounds | |
| Cheese, sliced | 6 pounds | |
| Cheese and mustard: | | |
| Cheese, sliced | 12 pounds | |
| Mustard, prepared | | |
| Cheese and peanut butter: | | |
| Cheese, chopped | 3 pounds | (3 No. 56 dippers) |
| Peanut butter | 1½ gallons | (6 No. 56 dippers) |
| Mustard, dry | | |
| Cheese and bacon: | | |
| Cheese, chopped | 6 pounds | (6 No. 56 dippers) |
| Bacon, cooked, chopped | 3 pounds | |



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| Ingredients | Quantity | |
|---|---|---|
| Cottage cheese and carrot: | | |
| Cheese, cottage | 3 pounds | (3 No. 56 dippers) |
| Carrots, chopped | 3¾ pounds | (3 No. 56 dippers) |
| Pickles, sweet, chopped | 1 quart | (1 No. 56 dipper) |
| *or* | | |
| Raisins, chopped | 1¼ pounds | (1 No. 56 dipper) |
| Cottage cheese and pineapple: | | |
| Cheese, cottage | 3 pounds | (3 No. 56 dippers) |
| Pineapple, crushed | 1 No. 10 can | |
| Chopped meat: | | |
| Meat, cooked, ground | 10 pounds | (8 No. 56 dippers) |
| Mayonnaise | 1 quart | (1 No. 56 dipper) |
| Pickle relish | | |
| Eggs, hard-cooked, chopped | 28 eggs | |
| Salt | 4 ounces | (8 mess kit spoons) |
| Deviled ham: | | |
| Ham, cooked, ground | 8 pounds | |
| Milk, evaporated | 3 — 14½-ounce cans | |
| Pickle relish, sweet, well-drained | 1½ pints | (¾ No. 56 dipper) |
| Mustard, dry | 1 ounce | (4 mess kit spoons) |
| Mayonnaise | 1⅓ quarts | (1⅓ No. 56 dippers) |
| Deviled meat: | | |
| Meat, cooked, ground | 12 pounds | (9¾ No. 56 dippers) |
| Catsup or chili sauce | 1 quart | (1 No. 56 dipper) |
| Pepper, cayenne | ¼ ounce | (1 mess kit spoon) |
| Worcestershire sauce | | |
| Paprika | ¾ ounce | (3 mess kit spoons) |
| Onion juice | | |
| Salt | 3 ounces | (6 mess kit spoons) |
| Mayonnaise | 1½ quarts | (1½ No. 56 dippers) |
| Dried beef and cheese: | | |
| Cheese, chopped | 5½ pounds | (5½ No. 56 dippers) |
| Milk, evaporated | 5 — 14½-ounce cans | |
| Beef, dried, shredded | 3 pounds | |
| Horseradish, drained | 1 pint | (½ No. 56 dipper) |
| Pepper | | (⅔ mess kit spoon) |
| Egg: | | |
| Eggs, hard-cooked, chopped | 75 eggs | |
| Mayonnaise | 1 quart | (1 No. 56 dipper) |
| Add prepared mustard, minced onions, chopped pickles or celery if desired. | | |
| Eggs, Denver: | | |
| Eggs, beaten | 75 eggs | (3¾ No. 56 dippers) |
| Ham, cooked, chopped | 5 pounds | |
| Onions, chopped | 1 pound | (1 No. 56 dipper) |
| Fat, bacon | | |
| Combine eggs, ham and onions; scramble in fat. | | |
| Fish: | | |
| Salmon or tuna fish | 16 — 1 pound cans | |
| Lemon juice | ½ pint | (⅓ mess kit cup) |
| Mayonnaise | 1 quart | (1 No. 56 dipper) |
| Pickles, chopped | 2 quarts | (2 No. 56 dippers) |
| *or* | | |
| Celery, chopped | 2 pounds | (2 No. 56 dippers) |
| Sliced ham: | | |
| Ham, sliced | 15 pounds | |
| Mustard, prepared | | |
| Chopped ham: | | |
| Ham, chopped | 12 pounds | |
| Mayonnaise | 1 quart | |
| Chopped hard-cooked eggs, chopped pickles, chopped onions, chopped meat, ground cheese, ground raisins or chopped celery may be added to the chopped ham. | | |



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(2) Vegetable sandwich fillings.

| Ingredients | Quantity | |
|---|---|---|
| Baked bean: | | |
| Beans, baked | | (8 No. 56 dippers) |
| Mustard | | |
| Salt | | |
| Pepper | | |
| Vinegar | | |
| Bean rarebit: | | |
| Beans, baked | | (6 No. 56 dippers) |
| Cheese, chopped | 2 pounds | (2 No. 56 dippers) |
| Onions, chopped | | |
| Salt | | |
| Pepper | | |
| Catsup | | |
| Baked beans and celery: | | |
| Beans, baked | | (6 No. 56 dippers) |
| Celery, chopped | 2 pounds | (2 No. 56 dippers) |
| Mayonnaise | | |
| Carrot and celery: | | |
| Carrots, chopped | 7 pounds | (6 No. 56 dippers) |
| Celery, chopped | 2 pounds | (2 No. 56 dippers) |
| Mayonnaise | | |
| Carrot and raisin: | | |
| Carrots, chopped | 7 pounds | (6 No. 56 dippers) |
| Raisins, chopped | 2½ pounds | (2 No. 56 dippers) |
| Peanut butter | | |

(3) Sweet sandwich fillings.

| Ingredients | Quantity |
|---|---|
| Apple butter: | |
| Butter, apple | |
| Apple butter and cottage or cream cheese | |
| Butter, apple | (6 No. 56 dippers) |
| Cheese, cottage or cream | (2 No. 56 dippers) |
| Date and nut: | |
| Dates, chopped | (6 No. 56 dippers) |
| Nuts, chopped | (2 No. 56 dippers) |
| Jam: | |
| Jam | |
| Jam and cream cheese or peanut butter: | |
| Jam | (6 No. 56 dippers) |
| Cheese, cream | (2 No. 56 dippers) |
| *or* | |
| Peanut butter | |
| Jelly: | |
| Jelly | |
| Jelly and cream cheese or peanut butter: | |
| Jelly | (6 No. 56 dippers) |
| Cream cheese | (2 No. 56 dippers) |
| *or* | |
| Peanut butter | |
| Nuts and raisin: | |
| Nuts, chopped | (2 No. 56 dippers) |
| Raisins, chopped | (6 No. 56 dippers) |



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SECTION XVI

# SAUCES

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## SECTION XVI

# SAUCES

**25. PREPARATION OF SAUCES. a.** The purpose of a sauce is to add flavor, moisture and nutritive value to foods. Use milk or the juice drained from cooked vegetables or fruits as the liquid in sauces. If possible prepare cream sauces in a double boiler as there is less danger of scorching. If a sauce has been thickened with eggs, avoid boiling. Serve sauces immediately after preparation if possible, otherwise cover to avoid the formation of a crust on the surface.

### NO. 485. APRICOT SAUCE

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Apricots | 1 No. 10 can | |
| Water | 2 quarts (2 No. 56 dippers) | |
| Cornstarch | 2 ounces (6 mess kit spoons) | |
| Sugar | 4 pounds (2 No. 56 dippers) | |
| Salt | ¼ ounce (½ mess kit spoon) | |
| Water | 1 pint (½ No. 56 dipper) | |
| Lemon juice | ¼ pint (8 mess kit spoons) | |

1. Drain apricots; chop. Add water to apricot juice.
2. Mix cornstarch, sugar and salt together; add water and stir until smooth.
3. Combine chopped apricots and juice; heat to boiling point. Add cornstarch mixture slowly, stirring constantly.
4. Heat to boiling point; boil 5 minutes or until clear and thick, stirring constantly. Remove from heat.
5. Add lemon juice.
6. Serve hot or cold.

### NO. 486. CHERRY SAUCE

Yield: 1 gallon
100 servings, 2½ mess kit spoons each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Cherries, sour | 3 No. 10 cans | |
| Water | | |
| Cornstarch | 6 ounces (⅓ mess kit cup) | |
| Sugar, granulated | 1½ pounds (1 mess kit cup) | |
| Salt | ⅛ ounce (¼ mess kit spoon) | |
| Water | ½ pint (⅓ mess kit cup) | |
| Butter | ¼ pound (8 mess kit spoons) | |
| Lemon juice | ½ ounce (1 mess kit spoon) | |

1. Drain cherries. Add water to juice, if necessary, to make 3¾ quarts (3¾ No. 56 dippers) liquid.
2. Mix cornstarch, sugar and salt together; add water and stir until smooth.



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3. Heat cherry juice to boiling point; add cornstarch mixture slowly, stirring constantly.
4. Heat to boiling point; boil 5 minutes or until clear and thick, stirring constantly. Remove from heat.
5. Add butter and lemon juice; mix well.
6. Serve hot or cold.

## NO. 487. CHOCOLATE SAUCE

Yield: 3½ quarts
100 servings, two mess kit spoons each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Cornstarch | 4 ounces (¼ mess kit cup) | |
| Sugar, granulated | 1½ pounds (1 mess kit cup) | |
| Salt | ⅓ ounce (⅔ mess kit spoon) | |
| Cocoa | 6 ounces (½ mess kit cup) | |
| Water | 2¼ quarts (2¼ No. 56 dippers) | |
| Butter | ¾ pound (½ mess kit cup) | |

1. Mix cornstarch, sugar, salt and cocoa together; add ¾ pint (½ mess kit cup) water. Stir until smooth.
2. Heat remaining water to boiling point; add cornstarch mixture slowly, stirring constantly.
3. Heat to boiling point; boil 5 minutes or until clear and thick, stirring frequently. Remove from heat.
4. Add butter; mix well.
5. Serve hot or cold.

## NO. 488. HARD SAUCE

Yield: 100 servings

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Butter | 3 pounds (1½ No. 56 dippers) | |
| Sugar, granulated | 6½ pounds (3¼ No. 56 dippers) | |
| Vanilla | 3 ounces (6 mess kit spoons) | |

1. Stir butter until soft; add sugar gradually.
2. Stir mixture until light and fluffy. Add vanilla; mix well.

## NO. 489. LEMON SAUCE

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Cornstarch | 7 ounces (½ mess kit cup) | |
| Sugar, granulated | 3 pounds (1½ No. 56 dippers) | |
| Water | 2¼ quarts (2½ No. 56 dippers) | |
| Butter | ½ pound (⅓ mess kit cup) | |
| Lemon juice | ¾ pint (½ mess kit cup) | |

1. Mix cornstarch and sugar; add ½ pint (⅓ mess kit cup) of the water. Stir until smooth.
2. Heat remaining water to boiling point; add cornstarch mixture slowly, stirring constantly.



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3. Heat to boiling point; boil 5 minutes or until clear and thick, stirring constantly. Remove from heat.
4. Add butter and lemon juice; mix well.
5. Serve hot or cold.

## NO. 490. NUTMEG SAUCE

Yield: 3½ quarts
100 servings, two mess kit spoons each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Cornstarch | 4 ounces (¼ mess kit cup) | |
| Sugar, granulated | 1½ pounds (1 mess kit cup) | |
| Salt | ⅓ ounce (⅔ mess kit spoon) | |
| Water | 2¼ quarts (2¼ No. 56 dippers) | |
| Butter | ¾ pound (½ mess kit cup) | |
| Nutmeg | ⅛ ounce (½ mess kit spoon) | |

1. Mix cornstarch, sugar and salt together; add ½ pint (⅓ mess kit cup) of the water. Stir until smooth.
2. Heat remaining water to boiling point; add cornstarch mixture slowly, stirring constantly.
3. Heat to boiling point; boil 5 minutes or until clear and thick, stirring constantly. Remove from heat.
4. Add butter and nutmeg; mix well.
5. Serve hot or cold.

## NO. 491. DRAWN BUTTER SAUCE

Yield: 3 quarts.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Butter, melted | 1 pound (½ No. 56 dipper) | |
| Flour, sifted | 12 ounces (1 mess kit cup) | |
| Water, boiling | 2 quarts (2 No. 56 dippers) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Cayenne (optional) | | |

1. Mix melted butter and flour; stir until smooth.
2. Add to hot water. Heat to boiling point; boil until slightly thick, stirring occasionally.
3. Add salt and cayenne.

NOTE. Vegetable juice may be used instead of water.

## NO. 492. EGG SAUCE

Add 12 sliced hard cooked eggs to recipe for drawn butter sauce just before serving.

## NO. 493. PARSLEY SAUCE

Add ½ mess kit cup minced parsley to recipe for drawn butter sauce just before serving.



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## NO. 494. LEMON BUTTER SAUCE

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Butter, melted | 2¼ pounds (1⅛ No. 56 dippers) | |
| Flour, sifted | 12 ounces (1 mess kit cup) | |
| Water, boiling | 2 quarts (2 No. 56 dippers) | |
| Lemon juice | 12 lemons | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Cayenne | | |
| Parsley, minced | 2 ounces (¼ mess kit cup) | |

1. Mix melted butter and flour; stir until smooth.
2. Add to hot water. Heat to boiling point; boil 10 minutes or until thick, stirring frequently.
3. Add lemon juice, salt, cayenne and parsley.

## NO. 495. SAVORY BUTTER SAUCE

Add 1 chopped onion, 2 ounces chopped pimiento and 2 chopped green peppers to recipe for lemon butter sauce.

## NO. 496. CHEESE SAUCE

Yield: 1½ gallons.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Flour, sifted | 8 ounces (½ No. 56 dipper) | |
| Water, cold | 1½ pints (1 mess kit cup) | |
| Milk, evaporated | 4 — 14½ ounce cans | |
| Water (for milk) | 2 quarts (2 No. 56 dippers) | |
| Fat | 12 ounces (½ mess kit cup) | |
| Salt | ¾ ounce (1½ mess kit spoons) | |
| Cheese, chopped | 4 pounds (4 No. 56 dippers) | |

1. Mix flour and cold water; stir until smooth.
2. Mix milk and water; heat to boiling point.
3. Pour flour mixture slowly into hot milk, stirring constantly. Heat to boiling point; boil 5 minutes or until thick, stirring constantly. Add fat and salt. Remove from heat.
4. Add chopped cheese; stir until cheese is melted.



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## NO. 497. WHITE SAUCE

Yield: 1 gallon.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| *Thin* | | |
| Fat, melted | 8 ounces (⅓ mess kit cup) | |
| Flour, sifted | 4 ounces (⅓ mess kit cup) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Pepper | | |
| Milk, evaporated | 4 — 14½-ounce cans | |
| Water (for milk) | 2 quarts (2 No. 56 dippers) | |
| *Medium* | | |
| Fat, melted | 14 ounces (½ mess kit cup) | |
| Flour, sifted | 7 ounces (½ mess kit cup) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Pepper | | |
| Milk, evaporated | 4 — 14½-ounce cans | |
| Water (for milk) | 2 quarts (2 No. 56 dippers) | |
| *Thick* | | |
| Fat, melted | 1½ pounds (1 mess kit cup) | |
| Flour, sifted | 12 ounces (1 mess kit cup) | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Pepper | | |
| Milk, evaporated | 4 — 14½-ounce cans | |
| Water (for milk) | 2 quarts (2 No. 56 dippers) | |

1. Mix melted fat, flour, salt and pepper together; stir until smooth.
2. Mix milk and water; heat.
3. Add milk gradually to flour mixture; stir until thoroughly mixed.
4. Heat to boiling point; boil 5 minutes or until thick, stirring constantly.

## NO. 498. HOLLANDAISE SAUCE

Prepare 1 gallon medium white sauce. Place 24 egg yolks (½ No. 56 dipper) in pan over hot water; add white sauce to egg yolks and beat vigorously. Add 12 ounces (½ mess kit cup) butter, ½ pint (¼ No. 56 dipper) lemon juice and a small amount of tabasco sauce or red peppers. Cook slowly, stirring constantly. Keep the temperature of the water below the boiling point. Serve hot.

## NO. 499. MUSTARD SAUCE

Add ¾ pint (½ mess kit cup) prepared mustard to recipe for thin white sauce. Mix well. Serve hot on vegetables or meat.

## NO. 500. BARBECUE SAUCE

Yield: 2 gallons
100 servings, ⅓ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Onions, chopped | 1 pound (1 No. 56 dipper) | |
| Fat, bacon or ham, melted | 4 pounds (2 No. 56 dippers) | |
| Vinegar | 2 quarts (2 No. 56 dippers) | |
| Water | 1 quart (1 No. 56 dipper) | |
| Mustard, prepared | 1 pint (½ No. 56 dipper) | |
| Catsup | 1½ quarts (1½ No. 56 dippers) | |
| Sugar, brown | 4 ounces (⅛ No. 56 dipper) | |
| Salt | | |
| Pepper, red | | |
| Chili powder (optional) | | |
| Worcestershire sauce (optional) | 2 ounces (4 mess kit spoons) | |



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1. Fry onions in melted fat until tender and slightly brown.
2. Add remaining ingredients; mix thoroughly.
3. Refrigerate until ready for use.

NOTE. Serve on all kinds of meat.

## NO. 501. CREOLE OR SPANISH SAUCE

Yield: 2 gallons
100 servings, ¹
cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Onions, chopped | 1½ pounds (1½ No. 56 dippers) | |
| Peppers, green, chopped | 1½ pounds (1½ No. 56 dippers) | |
| Mushrooms | 1½ pounds (1½ No. 56 dippers) | |
| Fat, melted | 1 pound (½ No. 56 dipper) | |
| Tomato puree | 2 quarts (2 No. 56 dippers) | |
| Tomatoes | 8 pounds (4 No. 56 dippers) | |
| Meat stock | 2 quarts (2 No. 56 dippers) | |
| Flour, sifted | 1 ounce (2 mess kit spoons) | |
| Butter, melted | 4 ounces (8 mess kit spoons) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Parsley, finely chopped | 3 sprigs | |
| Garlic, crushed | 1 small clove | |

1. Fry onions, green peppers and mushrooms in fat about 5 minutes; ac tomato puree, tomatoes and meat stock.
2. Mix flour and melted butter; stir until smooth. Add to onion and toma mixture. Heat to boiling point; boil 2 minutes, stirring constantly.
3. Add salt, pepper, parsley and garlic; mix well.

## NO. 502. CREOLE SAUCE WITH PIMIENTOS

Add chopped pimientos and red peppers to recipe for creole or Spanish sauc

## NO. 503. CREOLE SAUCE WITH BACON OR SALT PORK

Cut bacon or salt pork into ½ inch pieces; fry until crisp. Add fried bac to recipe for creole or Spanish sauce. Bacon fat may be used for the fat i the sauce.

## NO. 504. CREOLE SAUCE WITH CELERY

Add 1½ pounds (1½ No. 56 dippers) diced celery to recipe for creole sauc Omit mushrooms.

## NO. 505. HORSERADISH SAUCE

Yield: 2 gallons
100 servings, ½
cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Milk, evaporated | 8 — 14½ ounce cans | |
| Water (for milk) | 1 gallon (4 No. 56 dippers) | |
| Flour, sifted | 1 pound (1 No. 56 dipper) | |
| Lemon juice | ½ pint (¼ No. 56 dipper) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Pepper | (¼ mess kit spoon) | |
| Butter or fat | 1 pound (½ No. 56 dipper) | |
| Horseradish, prepared | 1 quart (1 No. 56 dipper) | |



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1. Mix milk and water. Mix flour and 1 quart (1 No. 56 dipper) milk; stir until smooth. Add remaining milk.
2. Heat to boiling point; boil 2 minutes or until thick, stirring constantly.
3. Add lemon juice, salt, pepper and horseradish; heat.
4. Keep hot over hot water until ready for use.

## NO. 506. MINT SAUCE

Yield: 2 quarts
100 servings, one mess kit spoon each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Mint, fresh, chopped | 8 ounces (1½ No. 56 dippers) | |
| Sugar, granulated | 1 pound (½ No. 56 dipper) | |
| Vinegar | 2 quarts (2 No. 56 dippers) | |

1. Wash mint thoroughly; remove stems and old leaves. Drain and chop.
2. Mix mint and sugar; allow to stand 30 to 60 minutes.
3. Add vinegar; allow to stand 1 hour.

NOTE. Serve with roast lamb or broiled lamb chops.

## NO. 507. RAISIN SAUCE

Yield: 2 gallons
100 servings, three ounces each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Raisins | 1½ pounds | |
| Water, hot (for raisins) | | |
| Cider or pineapple juice | 1 gallon | |
| Water | 1 gallon | |
| Salt | 1 ounce | |
| Pepper | ¼ ounce | |
| Sugar, brown | 1 pound | |
| Cornstarch | 6 ounces | |
| Water, cold (for cornstarch) | | |
| Butter | 1 pound | |
| Lemon juice | 4 lemons | |
| *or* | | |
| Vinegar | | |

1. Wash raisins. Cover with hot water; soak until plump.
2. Mix cider or pineapple juice and water; add raisins, salt, pepper and brown sugar; heat.
3. Mix cornstarch and a little cold water; add to raisin mixture. Heat to boiling point; boil 5 minutes or until thick; stirring constantly.
4. Add butter and lemon juice or vinegar; mix well.

NOTE. Serve hot with baked ham or tongue.



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## NO. 508. TOMATO SAUCE

Yield: Approximately 2 gallons 100 servings, approximately 1/3 cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Onions, finely chopped | 1¾ pounds (1¾ No. 56 dippers) | |
| Garlic, chopped (optional) | 1 clove | |
| Fat (for frying) | 2 pounds (1 No. 56 dipper) | |
| Flour, sifted | 1 pound (1 No. 56 dipper) | |
| Cloves, ground | ⅓ ounce (1⅓ mess kit spoons) | |
| Cinnamon, ground | ½ ounce (2 mess kit spoons) | |
| Salt | 1¼ ounces (2½ mess kit spoons) | |
| Cayenne | | |
| Water | 2 quarts (2 No. 56 dippers) | |
| Tomatoes | 2 No. 10 cans | |

1. Fry chopped onions and garlic about 5 minutes but not until brown.
2. Add flour, cloves, cinnamon, salt and cayenne; mix well.
3. Add water and tomatoes. Heat to boiling point; boil 5 minutes or until thick, stirring constantly. Reduce heat and simmer another 5 minutes, stirring frequently to prevent scorching.

NOTE. Serve on spaghetti, meat balls or fish.

## NO. 509. SALMON SAUCE

Yield: 2 gallons.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Fat, melted | 2 pounds (1 No. 56 dipper) | |
| Flour, sifted | 1 pound (1 No. 56 dipper) | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Pepper | ¼ ounce (1 mess kit spoon) | |
| Juice from salmon | | |
| Water | | |
| Milk, evaporated | 8 — 14½ ounce cans | |
| Catsup | 1 quart (1 No. 56 dipper) | |

1. Mix melted fat, flour, salt and pepper together; stir until smooth.
2. Place over low heat and cook about 10 minutes or until brown, stirring constantly.
3. Add enough water to salmon juice to make 1 gallon (4 No. 56 dippers) of liquid.
4. Mix milk and liquid together; heat to boiling point.
5. Add hot liquid to flour mixture. Heat to boiling point; boil 2 to 3 minutes or until thick, stirring constantly.
6. Add catsup; mix well.



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## NO. 510. TARTAR SAUCE

Yield: 1½ gallons
100 servings, three mess kit spoons each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Mayonnaise, thick | 1 gallon (4 No. 56 dippers) | |
| Eggs, hard cooked, chopped | 10 eggs | |
| Pickles, dill, finely chopped | 1 pound (½ No. 56 dipper) | |
| Onions, finely chopped | 1 pound (1 No. 56 dipper) | |
| Parsley, finely chopped | 4 ounces (¾ No. 56 dipper) | |

1. Mix all ingredients together thoroughly.

NOTE. Serve cold with corned beef hash or fish.

## NO. 511. BROWN GRAVY

Yield: 2 gallons
100 servings, ⅓ cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Fat from cooked meat | 1½ pounds (¾ No. 56 dipper) | |
| Garlic, crushed (optional) | ½ clove | |
| Flour, sifted | 1½ pounds (1½ No. 56 dippers) | |
| Water or stock, hot | 2 gallons (8 No. 56 dippers) | |
| Salt | | |
| Pepper | | |

1. Pour clear fat from roasting or frying pans after meat is cooked, allowing brown particles to remain. Measure fat.
2. Return the 1½ pounds (¾ No. 56 dipper) measured fat to pans; add crushed garlic and fry until brown.
3. Add flour; stir until smooth. Continue cooking over low heat until flour is brown.
4. Add hot liquid gradually, stirring constantly.
5. Heat to boiling point; boil 2 minutes or until thick, stirring constantly. Add salt and pepper.

NOTE. When flour is cooked it loses some of its thickening power. The amount needed to make gravy of right consistency will depend upon how brown the flour becomes before the liquid is added.

## NO. 512. TOMATO GRAVY

Increase fat to 2 pounds (1 No. 56 dipper) and flour to 2 pounds (2 No. 56 dippers) in recipe for brown gravy. Add ⅓ No. 10 can tomatoes. The acid in the tomatoes decreases the thickening power of the flour.

## NO. 513. SPICED TOMATO GRAVY

Add grated nutmeg, mace, ground cinnamon, ground cloves and any other seasonings desired to recipe for tomato gravy. Add seasonings cautiously and in amounts desired.

## NO. 514. BROWN ONION GRAVY

Add 5 pounds (3½ No. 56 dippers) peeled and sliced onions to fat in recipe for brown gravy before the addition of the flour.



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## NO. 515. GIBLET GRAVY

Wash the liver, heart and gizzard of poultry; remove any portion of the liver which may have a greenish color. Cover gizzard with cold water. Cover and heat to boiling point; reduce heat and simmer about 20 minutes. Add the heart and continue simmering 10 minutes. Add the liver and cook 10 to 15 minutes longer. Drain and chop. Add the chopped cooked giblets to recipe for brown gravy. Substitute the liquid in which giblets were cooked for part or all of the water in the gravy.

## NO. 516. CREAM GRAVY

Yield: 2 gallons
100 servings, 1/3 cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Fat from cooked meat | 1 pound (½ No. 56 dipper) | |
| Flour, sifted | 1 pound (1 No. 56 dipper) | |
| Milk, evaporated | 8 — 14½-ounce cans | |
| Water (for milk) | 1 gallon (4 No. 56 dippers) | |
| Salt | | |
| Pepper | | |

1. Pour clear fat from roasting or frying pans where meat has been cooked, allowing brown particles to remain in pan. Measure fat.
2. Return the 1 pound (½ No. 56 dipper) measured fat to pans; add flour and stir until smooth.
3. Mix milk and water; heat.
4. Add hot liquid gradually to flour and fat, stirring constantly.
5. Heat to boiling point; boil 2 minutes or until thick, stirring constantly. Add salt and pepper.

NOTE. The amount of salt depends upon the seasoning of the meat. Milk requires more salt than water or seasoned stock.

## NO. 517. CREAM ONION GRAVY

Add 5 pounds (3½ No. 56 dippers) peeled and sliced onions to fat in recipe for cream gravy before the addition of the flour.

## NO. 518. NATURAL PAN GRAVY

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Water, boiling | 1 quart (1 No. 56 dipper) | |
| Fat from cooked meat | 4 pounds (2 No. 56 dippers) | |
| Worcestershire sauce | 4 ounces (6 mess kit spoons) | |
| Salt | | |
| Pepper | | |

1. Pour hot water into hot fat in pan in which meat was cooked.
2. Add Worcestershire sauce, salt and pepper; stir well.

NOTE. Serve very hot over meat. Use just enough gravy to moisten meat well.



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SECTION XVII

# SOUPS



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## SECTION XVII

# SOUPS

**26. SOUPS.** Thin soups are best served with a heavy meal. Thick soups and chowders are used to add food value and satisfaction to a lighter meal.

### NO. 519. MEAT STOCK

Yield: 6¼ gallons
100 servings, approximately 1 cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Meat bones (shank) | 24 pounds | |
| Shank meat (cut from bones) | 8 pounds | |
| Water | 8¼ gallons (33 No. 56 dippers) | |
| Worcestershire sauce | 1 ounce (2 mess kit spoons) | |
| Celery, chopped | 8 ounces (½ No. 56 dipper) | |
| Carrots, chopped | 14 ounces (1 mess kit cup) | |
| Onions, diced | 8 ounces (½ No. 56 dipper) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Cloves, ground | (¼ mess kit spoon) | |
| Pepper | (⅓ mess kit spoon) | |

1. Saw shank bones into pieces. Cut shank meat into 1 inch cubes.
2. Combine bones, meat and water.
3. Cover and heat to boiling point; reduce heat and simmer about 3 hours, skimming as necessary.
4. Add Worcestershire sauce, celery, carrots, onions, salt, cloves and pepper; mix well.
5. Cover and heat to boiling point; reduce heat and simmer 2 to 3 hours. Strain.
6. Cool as quickly as possible. Refrigerate until needed.
7. Before using, remove layer of hardened fat from surface of stock.

NOTE. Save hardened fat for frying or shortening.

### NO. 520. HAM STOCK

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Ham scraps, hocks, bones or whole hams | 18 pounds | |
| Water | 7¾ gallons (31 No. 56 dippers) | |
| Salt* | | |
| Onions, diced | 1 pound (1 No. 56 dipper) | |
| Celery, diced | 1 pound (1 No. 56 dipper) | |
| Carrots, diced | 1 pound (¾ No. 56 dipper) | |
| Pepper | (¼ mess kit spoon) | |



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1. Combine all ingredients.
2. Cover and heat to boiling; reduce heat and simmer 4 to 5 hours or unt meat is tender. Remove meat; strain stock.
3. Cool as quickly as possible. Return cooked ham to stock. Refrigerate unti needed.
4. Before using, remove layer of hardened fat from surface.

NOTE. Save hardened fat for frying or shortening.

## NO. 521. CHICKEN OR TURKEY STOCK

Yield: 6¼ gallons
100 servings, approxi mately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Chicken or turkey, bony parts | 30 pounds | |
| Water | 7¼ gallons (31 No. 56 dippers) | |
| Carrots, diced | 10 ounces (¾ mess kit cup) | |
| Onions, diced | 4 ounces (¼ No. 56 dipper) | |
| Celery, diced | 4 ounces (¼ No. 56 dipper) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Pepper | (¼ mess kit spoon) | |

1. Use all bones, backs, necks, wing tips and feet of chicken or turkey; scrut thoroughly.
2. Add water, carrots, onions, celery, salt and pepper.
3. Cover and heat to boiling point; reduce heat and simmer about 2 hours Strain.
4. Cool as quickly as possible. Refrigerate until needed.
5. Before using, remove layer of hardened fat from surface of stock.

NOTE. Save hardened fat for frying or shortening.

## NO. 522. BEEF SOUP WITH BARLEY, MACARONI, NOODLES, RICE OR SPAGHETTI

Yield: 6¼ gallons
100 servings, approxi- mately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beef stock | 7¼ gallons (29 No. 56 dippers) | |
| Barley, macaroni, noodles, rice *or* spaghetti | 1½ pounds | |
| Celery, diced | 1½ pounds (1½ No. 56 dippers) | |
| Onions, diced | 1½ pounds (1½ No. 56 dippers) | |
| Salt | 1½ ounces (3 mess kit spoons) | |

1. Prepare beef stock (recipe No. 519).
2. Combine all ingredients.
3. Cover and heat to boiling; reduce heat and simmer 45 minutes.

NOTE. Fresh or canned tomatoes may be substituted for part of the beef stock.



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## NO. 523. VEGETABLE BEEF SOUP

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beef bones | 20 pounds | |
| Water | 5¼ gallons (21 No. 56 dippers) | |
| Pepper | | |
| Cloves, ground | | |
| Celery, diced | 2½ pounds (2½ No. 56 dippers) | |
| Onions, sliced | 12 ounces (¾ No. 56 dipper) | |
| Turnips, diced | 1½ pounds (1¼ No. 56 dippers) | |
| Carrots, diced | 1½ pounds (1¼ No. 56 dippers) | |
| Potatoes, diced | 3 pounds (2 No. 56 dippers) | |
| Tomatoes | 1½ No. 10 cans | |
| Salt | 4 ounces (8 mess kit spoons) | |

1. Remove meat from bones; saw bones into pieces.
2. Combine meat and bones; cover with water.
3. Cover and heat to boiling point; reduce heat and simmer about 1 hour.
4. Add pepper, cloves, celery, onions, turnips, carrots, potatoes, tomatoes and salt; mix well.
5. Cover and heat to boiling point; reduce heat and simmer 1 hour. Remove bones.

## NO. 524. MEATLESS VEGETABLE SOUP

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Celery, diced | 3 pounds (3 No. 56 dippers) | |
| Onions, diced | 1½ pounds (1½ No. 56 dippers) | |
| Turnips, diced | 3 pounds (2½ No. 56 dippers) | |
| Carrots, diced | 3 pounds (2½ No. 56 dippers) | |
| Fat, bacon, melted | 1½ pounds (¾ No. 56 dipper) | |
| Water, boiling | 4½ gallons (18 No. 56 dippers) | |
| Potatoes, diced | 6 pounds (4 No. 56 dippers) | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Pepper | | |
| Paprika | | |
| Tomatoes | 13 pounds | |
| Parsley, chopped | 10 ounces (1 mess kit cup) | |

1. Fry celery, onions, turnips and carrots in melted bacon fat about 15 minutes.
2. Add boiling water, potatoes, salt, pepper, paprika and tomatoes; mix well.
3. Cover and heat to boiling point; reduce heat and simmer about 1 hour.
4. Add parsley just before serving.



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## NO. 525. CONSOMME

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Veal bones (part knuckles) | 32 pounds | |
| Water | 8¼ gallons (33 No. 56 dippers) | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Beef cubes, raw | 7 pounds | |
| Fat (for frying) | 8 ounces (¼ No. 56 dipper) | |
| Ham cubes, raw | 1½ pounds | |
| Onions, diced | 1 pound (1 No. 56 dipper) | |
| Celery leaves | 4 ounces (½ No. 56 dippers) | |
| Carrots, diced | 1 pound (¾ No. 56 dipper) | |
| Pepper | (⅓ mess kit spoon) | |
| Cloves, ground | (¼ mess kit spoon) | |

1. Saw bones into pieces.
2. Cover bones with water; add salt.
3. Cover and heat to boiling; reduce heat and simmer 1 to 2 hours or until meat is tender. Remove bones.
4. Fry beef cubes in fat. Add to soup stock.
5. Add ham cubes, onions, celery leaves, carrots, pepper and cloves; mix well.
6. Cover and heat to boiling; reduce heat and simmer about 3 hours. Strain.
7. Cool as quickly as possible. Refrigerate until needed.
8. Before using, remove layer of hardened fat from surface of soup.

NOTE. Save hardened fat for frying or shortening.

## NO. 526. SCOTCH BROTH

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Lamb bones and meat | 18 pounds | |
| Water | 7¾ gallons (31 No. 56 dippers) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Pepper | | |
| Barley, pearl | 1½ pounds (1 mess kit cup) | |
| Carrots, diced | 3 pounds (2½ No. 56 dippers) | |
| Turnips, diced | 3 pounds (2¼ No. 56 dippers) | |
| Onions, sliced | 12 ounces (¾ No. 56 dipper) | |
| Celery, diced | 2½ pounds (2½ No. 56 dippers) | |
| Parsley, chopped | 2 ounces (¼ mess kit cup) | |

1. Saw bones into pieces; cover with water.
2. Cover and heat slowly to boiling point; reduce heat and simmer 2 hours.
3. Skim; remove bones. Cut meat from bones.
4. Combine lamb broth, salt, pepper, barley and all vegetables except parsley; mix well.
5. Cover and heat to boiling point; reduce heat and simmer 1 hour.
6. Chop meat cut from bones; add meat to soup.
7. Add parsley just before serving.

NOTE. ½ mess kit spoon curry powder may be added to recipe above if desired.



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## NO. 527. CREOLE SOUP

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beef stock | 6¼ gallons (25 No. 56 dippers) | |
| Onions, diced | 1½ pounds (1½ No. 56 dippers) | |
| Peppers, green, chopped | 6 ounces (½ mess kit cup) | |
| Tomatoes | 1½ No. 10 cans | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Pepper | (⅓ mess kit spoon) | |
| Spaghetti | 1½ pounds | |

1. Prepare beef stock (recipe No. 519); heat.
2. Combine hot stock, onions, green peppers, tomatoes, salt and pepper; mix well.
3. Break spaghetti into small pieces; wash. Add to other ingredients.
4. Cover and heat to boiling point; reduce heat and simmer about 1 hour. Stir occasionally to prevent spaghetti from sticking to bottom of pan.

## NO. 528. MINESTRONE SOUP

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, navy, dry | 1¼ pounds | |
| Water | 5 quarts (5 No. 56 dippers) | |
| Barley, noodles, rice *or* spaghetti | 1½ pounds | |
| Garlic | 2 cloves | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Stock, beef, chicken or ham | 3¼ gallons* (13 No. 56 dippers) | |
| Onions, diced | 2½ pounds (2½ No. 56 dippers) | |
| Potatoes, diced | 2½ pounds (2½ No. 56 dippers) | |
| Celery strips | 2½ pounds (2½ No. 56 dippers) | |
| Carrots, diced | 4 pounds (3⅓ No. 56 dippers) | |
| Parsley, chopped | 2 ounces (¼ mess kit cup) | |
| Cheese, chopped (optional) | 12 ounces (¾ No. 56 dipper) | |

*More stock may be added if needed for volume.

1. Wash beans. Add enough water to cover beans; soak 6 to 8 hours or overnight.
2. Add remaining water. Cover and heat to boiling point; reduce heat and simmer 1 hour or until beans are tender.
3. Add barley, noodles, rice *or* spaghetti, garlic and salt; mix thoroughly. Continue simmering 30 minutes.
4. Prepare beef stock (recipe No. 519), chicken stock (recipe No. 521) or ham stock (recipe No. 520).
5. Combine beans, stock, onions, potatoes, celery, carrots and parsley; mix well.
6. Cover and heat to boiling point; reduce heat and simmer about 1 hour.
7. Sprinkle chopped cheese over soup just before serving.

NOTE. Left-over vegetables may be used instead of the fresh if care is taken to prevent overcooking. Use a quantity equal to the total amount of vegetables in recipe above. Peeled fresh tomatoes may also be used.



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## NO. 529. OLD FASHIONED POTATO SOUP

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Potatoes, cubed | 10 pounds (6¼ No. 56 dippers) | |
| Water, boiling | 3¼ gallons (13 No. 56 dippers) | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Bacon or salt pork, diced | 2½ pounds | |
| Onions, chopped | 1¼ pounds (1¼ No. 56 dippers) | |
| Pepper | (⅛ mess kit spoon) | |
| Paprika | ¼ ounce (1 mess kit spoon) | |
| Milk, evaporated | 19—14½-ounce cans | |

1. Combine potatoes, boiling water and salt.
2. Cover and heat to boiling point; reduce heat and simmer about 45 minutes or until potatoes are very soft.
3. Fry bacon until crisp. Remove from pan and drain.
4. Fry onions in bacon fat about 10 minutes; drain.
5. Combine potatoes, onions, pepper, paprika and milk; mix well.
6. Cover and heat to boiling point; reduce heat and simmer about 30 minutes.
7. Add crisp bacon just before serving.

## NO. 530. ARMY BEAN SOUP

Yield: 6¼ gallons
100 servings, approximately 1 cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, navy, dry | 6 pounds | |
| Water | 8¼ gallons (33 No. 56 dippers) | |
| Bones | 18 pounds | |
| Onions, whole, peeled | 10 ounces (½ No. 56 dipper) | |
| Tomatoes | ½ No. 10 can | |
| Fat, melted | 12 ounces (½ mess kit cup) | |
| Flour, sifted | 12 ounces (¾ No. 56 dipper) | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Pepper | (½ mess kit spoon) | |

1. Wash beans. Add enough water to cover beans; soak 6 to 8 hours or overnight.
2. Saw soup bones into pieces.
3. Combine beans, remaining water, bones and onions.
4. Cover and heat to boiling; reduce heat and simmer 4 to 5 hours or until beans are very mushy.
5. Remove soup bones.
6. Rub mixture through sieve.
7. Add tomatoes and reheat.
8. Mix melted fat, flour, salt and pepper together; stir until smooth. Add slowly to hot soup. Heat to boiling; reduce heat and simmer about 20 minutes or until soup is slightly thick, stirring constantly.



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## 0. 531. LIMA BEAN OR NAVY BEAN SOUP

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| ans, Lima or navy, dry | 9 pounds (3 No. 56 dippers) | |
| ater | 3 gallons (12 No. 56 dippers) | |
| am stock | 3¼ gallons (13 No. 56 dippers) | |
| lery, diced | 6 ounces (½ mess kit cup) | |
| ions, diced | 15 ounces (1 No. 56 dipper) | |
| ppers, green, chopped | 6 ounces (½ mess kit cup) | |
| gar, granulated | 4 ounces (8 mess kit spoons) | |
| pper | | |
| our, sifted | 12 ounces (¾ No. 56 dipper) | |
| ilk, evaporated | 8—14½ ounce cans | |
| *or* | | |
| matoes | 1 No. 10 can | |
| lt | 2 ounces (4 mess kit spoons) | |

Wash beans. Add enough water to cover beans; soak lima beans 3 to 4 hours or navy beans 6 to 8 hours.

Add remaining water. Partially cover and heat to boiling point; reduce heat and simmer 2 hours or until skins of beans begin to burst.

Prepare ham stock (recipe No. 520).

Combine beans, all but 1 pint (½ No. 56 dipper) ham stock, celery, onions, green peppers, sugar and pepper; mix well.

Cover and heat to boiling point; reduce heat and simmer about 1 hour.

Mix the 1 pint ham stock and flour; stir until smooth. Add slowly to hot soup; mix thoroughly. Heat to boiling point; reduce heat and simmer 20 minutes or until soup is slightly thick, stirring constantly.

Add milk or tomatoes about 10 minutes before serving. Reheat and add salt.

## 0. 532. LENTIL OR SPLIT PEA SOUP

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| ntils or split peas | 8½ pounds (5 No. 56 dippers) | |
| ater | 1¼ gallons (5 No. 56 dippers) | |
| am stock | 5 gallons (20 No. 56 dippers) | |
| ions, diced | 1½ pounds (1½ No. 56 dippers) | |
| lery, diced | 1½ pounds (1½ No. 56 dippers) | |
| rrots, diced | 1½ pounds (1¼ No. 56 dippers) | |
| gar, granulated | ¾ ounce (1½ mess kit spoons) | |
| lt | 2 ounces (4 mess kit spoons) | |
| pper | (½ mess kit spoon) | |
| ustard, dry | (½ mess kit spoon) | |
| utmeg, ground | (½ mess kit spoon) | |
| orcestershire sauce | (½ mess kit spoon) | |
| t, melted | 10 ounces (⅓ No. 56 dipper) | |
| our, sifted | 12 ounces (¾ No. 56 dipper) | |

Wash lentils or split peas. Cover with water; soak 5 hours or overnight.

Prepare ham stock (recipe No. 520).



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3. Combine lentils or split peas, ham stock, onions, celery, carrots, sugar, sal pepper, mustard and nutmeg; mix well.
4. Cover and heat to boiling point; reduce heat and simmer 2 hours or unt lentils or split peas are very soft.
5. Rub through sieve.
6. Add Worcestershire sauce; reheat.
7. Mix melted fat and flour; stir until smooth. Add slowly to hot soup; m thoroughly. Heat to boiling point; reduce heat and simmer about 20 mi utes or until soup is slightly thick, stirring constantly.

**NO. 533. CELERY AND GREEN PEA SOUP** Yield: 6¼ gallons
100 servings, approx
mately one cup each

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Milk, evaporated | 24—14½ ounce cans | |
| Water *or* liquid drained from peas (for milk) | 2½ gallons (10 No. 56 dippers) | |
| Peas, drained | 2½ No. 10 cans | |
| Onions, chopped | 8 ounces (½ No. 56 dipper) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Nutmeg | | |
| Fat, melted | 12 ounces (½ mess kit cup) | |
| Flour, sifted | 12 ounces (¾ No. 56 dipper) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Pepper | (⅓ mess kit spoon) | |
| Celery, finely diced | 3¾ pounds (3¾ No. 56 dippers) | |

1. Combine 6—14½ ounce cans milk, 1 quart (1 No. 56 dipper) wate peas, onions, salt and nutmeg; mix well.
2. Cover and heat to boiling point; reduce heat and simmer about 45 minute
3. Rub through sieve.
4. Mix remaining milk and remaining water; heat.
5. Mix melted fat, flour, salt and pepper together; stir until smooth. Ac slowly to hot milk; mix thoroughly. Add celery. Heat to boiling poin reduce heat and simmer until mixture is slightly thick, stirring constantl
6. Add peas and onions; continue simmering until celery is tender.

**NO. 534. CREAM OF ASPARAGUS SOUP** Yield: 6¼ gallons
100 servings, appro
mately one cup each

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beef stock | 1¾ gallons (7 No. 56 dippers) | |
| Asparagus | 4 No. 10 cans | |
| Onions, chopped | 8 ounces (½ No. 56 dipper) | |
| Fat, melted | 1 pound (½ No. 56 dipper) | |
| Flour, sifted | 1 pound (1 No. 56 dipper) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Pepper | (⅛ mess kit spoon) | |
| Nutmeg | (⅛ mess kit spoon) | |
| Milk, evaporated, heated | 12 — 14½-ounce cans | |



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1. Prepare beef stock (recipe No. 519).
2. Mix beef stock and asparagus including liquid from the can; heat to boiling point.*
3. Fry onions in melted fat until tender. Add flour, salt, pepper and nutmeg; stir until smooth.
4. Add onion mixture slowly to hot milk; mix thoroughly. Heat to boiling point; reduce heat and simmer about 20 minutes or until soup is slightly thick, stirring constantly.
5. Mix asparagus and milk mixtures just before serving.

*Asparagus mixture may be rubbed through a sieve if desired.

## NO. 535. CREAM OF CELERY SOUP

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beef stock | 3¼ gallons (13 No. 56 dippers) | |
| Celery, finely diced | 12 pounds (12 No. 56 dippers) | |
| Milk, evaporated | 30 — 14½-ounce cans | |
| Onions, chopped | 12 ounces (¾ No. 56 dipper) | |
| Fat, melted | 1½ pounds (¾ No. 56 dipper) | |
| Flour, sifted | 1 pound (1 No. 56 dipper) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Pepper | (¼ mess kit spoon) | |

1. Prepare beef stock (recipe No. 519); add celery.
2. Cover and heat to boiling point; reduce heat and simmer about 35 minutes or until celery is tender. Add milk.
3. Fry onions in melted fat. Add flour, salt and pepper; stir until smooth.
4. Add onion mixture slowly to hot celery mixture; mix thoroughly. Heat to boiling point; reduce heat and simmer about 20 minutes or until soup is slightly thick, stirring constantly.

## NO. 536. CREAM OF CORN SOUP

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Celery, diced | 12 ounces (¾ No. 56 dipper) | |
| Onions, chopped | 12 ounces (¾ No. 56 dipper) | |
| Water, boiling | 1½ gallons (6 No. 56 dippers) | |
| Milk, evaporated | 19 — 14½-ounce cans | |
| Corn, cream-style | 3 No. 10 cans | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Sugar, granulated | ½ ounce (1 mess kit spoon) | |
| Pepper | | |
| Paprika | ¼ ounce (1 mess kit spoon) | |
| Fat, melted | 1 pound (½ No. 56 dipper) | |
| Flour, sifted | 1 pound (1 No. 56 dipper) | |
| Worcestershire sauce | ½ ounce (1 mess kit spoon) | |

1. Combine celery, onions and water.
2. Cover and heat to boiling point; reduce heat and simmer until tender.



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3. Combine milk, corn, salt, sugar, pepper and paprika; mix well.
4. Cover and heat to boiling; reduce heat and simmer about 30 minutes. Add to celery and onions.*
5. Mix melted fat and flour; stir until smooth. Add to hot soup; mix thoroughly. Heat to boiling point; reduce heat and simmer about 20 minutes or until slightly thick, stirring constantly.

*Mixture may be rubbed through a sieve if desired.

## NO. 537. CREAM OF GREEN PEA SOUP

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beef stock | 1½ gallons (6 No. 56 dippers) | |
| Water | 1 gallon (4 No. 56 dippers) | |
| Peas, fresh shelled, canned or frozen | 2½ gallons (10 No. 56 dippers) | |
| Milk, evaporated | 24 — 14½-ounce cans | |
| Onions, chopped | 10 ounces (¾ mess kit cup) | |
| Fat, melted | 1 pound (½ No. 56 dipper) | |
| Flour, sifted | 1 pound (1 No. 56 dipper) | |
| Salt | 2½ ounces (5 mess kit spoons) | |
| Pepper | (⅛ mess kit spoon) | |
| Nutmeg | (⅛ mess kit spoon) | |

1. Prepare beef stock (recipe No. 519).
2. Add water and peas.
3. Cover and heat to boiling; reduce heat and simmer until peas are tender.
4. Rub all but 1 quart (1 No. 56 dipper) peas through sieve.
5. Add milk to puree; continuing simmering 10 minutes.
6. Fry onions in melted fat. Add flour, salt, pepper and nutmeg; stir until smooth.
7. Add onion mixture to hot soup; mix thoroughly. Heat to boiling point; reduce heat and simmer 20 minutes or until slightly thick, stirring constantly.
8. Add remaining quart (1 No. 56 dipper) green peas just before serving.

## NO. 538. CREAM OF GREEN SPLIT PEA SOUP

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Peas, split, green | 8 pounds (4½ No. 56 dippers) | |
| Onions, sliced | 12 ounces (1 mess kit cup) | |
| Pork, salt, diced | 1½ pounds | |
| Water | 4¾ gallons (19 No. 56 dippers) | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Pepper | | |
| Nutmeg | | |
| Milk, evaporated | 21 — 14½-ounce cans | |
| Fat, melted | 1 pound (½ No. 56 dipper) | |
| Flour, sifted | 1 pound (1 No. 56 dipper) | |



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1. Wash peas; add onions and salt pork. Add enough water to cover peas; soak 5 hours or overnight.
2. Add remaining water. Cover and heat to boiling point; reduce heat and simmer about 45 minutes or until peas are soft.
3. Rub through sieve; reheat.
4. Add salt, pepper, nutmeg and milk; continue simmering 20 to 30 minutes.
5. Mix melted fat and flour together; stir until smooth. Add slowly to hot soup; mix thoroughly. Heat to boiling point; reduce heat and simmer 20 minutes or until soup is slightly thick, stirring constantly.

## NO. 539. CREAM OF ONION SOUP

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Onions, thinly sliced | 10 pounds (10 No. 56 dippers) | |
| Water, boiling | 2 gallons (8 No. 56 dippers) | |
| Beef stock | 2¾ gallons (11 No. 56 dippers) | |
| Milk, evaporated | 8½ — 14½-ounce cans | |
| Salt | 3 ounces (6 mess kit spoons) | |
| Pepper | | |
| Fat, melted | 1 pound (½ No. 56 dipper) | |
| Flour, sifted | 1 pound (1 No. 56 dipper) | |

1. Add onions to ½ gallon boiling water. Heat to boiling point; reduce heat and simmer about 30 minutes.*
2. Prepare beef stock (recipe No. 519).
3. Combine beef stock, milk, remaining water, salt and pepper; add to onions.
4. Mix melted fat and flour; stir until smooth. Add slowly to hot soup; mix thoroughly. Heat to boiling point; reduce heat and simmer 20 minutes or until soup is slightly thick, stirring constantly.

*Cooked onions may be rubbed through a sieve before combining with other ingredients.

## NO. 540. CREAM OF TOMATO SOUP

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Tomatoes | 6 No. 10 cans | |
| Parsley | 2 ounces (¼ mess kit cup) | |
| Pepper | | |
| Cloves, ground | | |
| Onions, chopped | 6 ounces (½ mess kit cup) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Sugar, granulated | 2 ounces (4 mess kit spoons) | |
| Fat, melted | 1 pound (½ No. 56 dipper) | |
| Flour, sifted | 1 pound (1 No. 56 dipper) | |
| Milk, evaporated | 9 — 14½-ounce cans | |
| Water (for milk) | 3½ quarts (3½ No. 56 dippers) | |
| Salt | ½ ounce (1 mess kit spoon) | |
| Pepper | | |



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1. Combine tomatoes, parsley, pepper, cloves, onions, salt and sugar; mix well.
2. Cover and heat to boiling point; reduce heat and simmer about 40 minutes.
3. Rub through sieve; reheat.
4. Mix ½ melted fat and ½ of flour; stir until smooth. Add to hot tomato mixture; mix thoroughly. Heat to boiling point; reduce heat and simmer about 20 minutes or until slightly thick, stirring constantly.
5. Mix milk and water; heat slowly to boiling point.
6. Mix remaining fat and remaining flour, salt and pepper together; stir until smooth. Add to hot milk; mix thoroughly. Heat to boiling point; reduce heat and simmer about 20 minutes or until slightly thick, stirring constantly.
7. Add hot tomato mixture slowly to hot milk mixture, stirring constantly, just before serving. Serve without reheating. If soup must be held, keep in hot water bath.

## NO. 541. VEGETABLE CREAM SOUP

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Onions, chopped | 4 ounces (¼ No. 56 dipper) | |
| Fat, melted | 1½ pounds (¾ No. 56 dipper) | |
| Flour, sifted | 12 ounces (¾ No. 56 dipper) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Pepper | | |
| Milk, evaporated | 19 — 14½-ounce cans | |
| Water (for milk) | 2 gallons (8 No. 56 dippers) | |
| Vegetables, cooked, chopped or pureed* | 2 gallons (8 No. 56 dippers) | |

*Left-over peas, carrots, cabbage or spinach may be used.

1. Fry onions slowly in melted fat about 10 minutes. Add flour, salt and pepper; stir until smooth.
2. Mix milk and water; heat. Add onion mixture slowly to hot milk; mix thoroughly. Heat to boiling point; reduce heat and simmer about 20 minutes or until soup is slightly thick, stirring constantly.

## NO. 542. BEAN CHOWDER

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Beans, navy, dry | 7 pounds (4½ No. 56 dippers) | |
| Water | 4¼ gallons (17 No. 56 dippers) | |
| Pork, salt, diced | 3 pounds (2 No. 56 dippers) | |
| Potatoes, diced | 4 pounds (2½ No. 56 dippers) | |
| Onions, chopped | 12 ounces (¾ No. 56 dipper) | |
| Tomatoes | 2 No. 10 cans | |
| Sugar, granulated | 3 ounces (6 mess kit spoons) | |
| Molasses | 5 ounces (7 mess kit spoons) | |
| Salt | 1 ounce (2 mess kit spoons) | |
| Pepper | (⅓ mess kit spoon) | |



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1. Wash beans. Add enough water to cover beans; soak 6 to 8 hours or overnight.
2. Add remaining water and ½ the salt pork. Cover and heat to boiling point; reduce heat and simmer about 2 hours or until skins of beans begin to burst.
3. Add potatoes and continue simmering.
4. Fry remaining salt pork until crisp; remove from fat and drain.
5. Fry onions in pork fat until tender. Add tomatoes, sugar, molasses, salt and pepper; mix well.
6. Cover and heat to boiling point; reduce heat and simmer about 20 minutes.
7. Add crisp pork cubes just before serving.

## NO. 543. CORN CHOWDER WITH EGGS

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Onions, sliced | 1 pound (1 No. 56 dipper) | |
| Peppers, green, chopped | ½ pound (½ No. 56 dipper) | |
| Water, boiling | 1¾ gallons (7 No. 56 dippers) | |
| Corn, cream-style | 3 No. 10 cans | |
| Milk, evaporated | 14 — 14½-ounce cans | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Pepper | | |
| Eggs, hard-cooked, slices | 18 eggs | |
| Parsley | 1 ounce (8 mess kit spoons) | |

1. Combine onions, green peppers and ½ gallon (2 No. 56 dippers) water.
2. Heat to boiling; reduce heat and simmer 1 hour.
3. Combine remaining water, corn, milk, salt and pepper. Heat thoroughly and add to onions and peppers.
4. Cover and heat to boiling; reduce heat and simmer about 40 minutes.
5. Add egg slices and parsley just before serving.

## NO. 544. CORN AND TOMATO CHOWDER

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Milk, evaporated | 13 —14½-ounce cans | |
| Water (for milk) | 1½ gallons (6 No. 56 dippers) | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Sugar, granulated | 1½ ounces (3 mess kit spoons) | |
| Pepper | (⅓ mess kit spoon) | |
| Corn, cream-style | 2½ No. 10 cans | |
| Onions, diced | 11 ounces (1 mess kit cup) | |
| Tomatoes | 2½ No. 10 cans | |

1. Combine milk, salt, sugar, pepper, corn and onions; mix well.
2. Cover and heat to boiling point; reduce heat and simmer about 45 minutes.
3. Heat tomatoes to boiling point.
4. Mix corn mixture and tomatoes just before serving.



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## NO. 545. CLAM CHOWDER (BOSTON STYLE)

Yield: 6¼ gallons
100 servings, approximately 1 cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Celery, diced | 2½ pounds (2½ No. 56 dippers) | |
| Onions, chopped | 2½ pounds (2½ No. 56 dippers) | |
| Potatoes, cubed | 3½ pounds (2¼ No. 56 dippers) | |
| Salt | 2 ounces (4 mess kit spoons) | |
| Water, boiling | 1¾ gallons (7 No. 56 dippers) | |
| Clams | 8 pounds | |
| Water, boiling (for clams) | | |
| Milk, evaporated | 24 — 14½-ounce cans | |
| Salt | 1½ ounces (3 mess kit spoons) | |
| Pepper | (⅓ mess kit spoon) | |
| Fat, melted | 1 pound (½ No. 56 dipper) | |
| Flour, sifted | 1 pound (1 No. 56 dipper) | |

1. Combine celery, onions, potatoes, salt and boiling water.
2. Cover and heat to boiling point; reduce heat and simmer about 1 hour or until vegetables are tender.
3. Scrub clams with brush; wash under running water to remove salt. Cover with boiling water. Cover and heat to boiling; reduce heat and simmer about 12 to 15 minutes or until shells open.
4. Remove from shells; drain. Strain clam liquor through cheesecloth. Measure and reserve 3 quarts (3 No. 56 dippers) liquid. Chop clams.
5. Combine vegetable mixture, chopped clams, the 3 quarts (3 No. 56 dippers) clam liquor, milk, salt and pepper. Heat slowly to boiling point.
6. Mix melted fat and flour; stir until smooth. Add slowly to hot soup; mix thoroughly. Heat to boiling; reduce heat and simmer about 15 minutes or until soup is slightly thick, stirring constantly.

## NO. 546. FISH CHOWDER

Yield: 6¼ gallons
100 servings, approximately 1 cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Pork, salt, diced | 1½ pounds (1 No. 56 dipper) | |
| Onions, sliced | 2 pounds (2 No. 56 dippers) | |
| Potatoes, sliced | 6½ pounds (4 No. 56 dippers) | |
| Water, boiling | 1¾ gallons (7 No. 56 dippers) | |
| Haddock, cleaned, boned* | 15 pounds | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Pepper | | |
| Milk, evaporated | 19 — 14½-ounce cans | |
| Water (for milk) | ¾ gallon (3 No. 56 dippers) | |

*Any similar fish may be used.

1. Fry salt pork until crisp; remove from fat and drain.
2. Fry onions slowly in pork fat until light brown. Add potatoes and water.
3. Cover and heat to boiling point; reduce heat and simmer about 10 minutes.



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4. Add fish and continue simmering until fish can be easily separated into large pieces with a fork.
5. Add milk, water, salt and pepper to fish; mix well.
6. Heat to boiling point; reduce heat and simmer about 15 minutes.

**NO. 547. OYSTER STEW**

Yield: 6¼ gallons
100 servings, approximately one cup each.

| Ingredients | 100 servings | .... servings |
|---|---|---|
| Oysters, washed and drained | 5 quarts (5 No. 56 dippers) | |
| Fat, melted | 1¼ pounds (¾ mess kit cup) | |
| Milk, evaporated | 22 — 14½-ounce cans | |
| Water (for milk) | 2½ gallons (10 No. 56 dippers) | |
| Salt | 4 ounces (8 mess kit spoons) | |
| Pepper | (¼ mess kit spoon) | |
| Worcestershire sauce | (⅔ mess kit spoon) | |

1. Fry oysters in melted fat until edges curl.
2. Mix milk and water; heat.
3. Combine oysters, hot milk, salt, pepper and Worcestershire sauce; mix well.
4. Serve immediately.



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