

Here's what's cookin': Hot Dog Surprise

Recipe from the kitchen of: M. L. Serves: 8

6 weiners

1/2 C grated sharp cheese

1 tbsp. mustard

2 hard boiled eggs (chopped)

2 tbsp. salad oil

2 tbsp. sweet pickle relish

Pinch salt

3 tbsp. catsup



Grind weiners, add other ingredients, put on hot dog buns, wrap in foil. Heat in 250° oven for 20 minutes.

Here's what's cookin' Pizza

Serves \_\_\_\_\_

Recipe from the kitchen of \_\_\_\_\_



1 c. flour

1 tsp. oregano

1 tsp. salt

2 eggs

$\frac{1}{8}$  tsp. pepper

$\frac{2}{3}$  c. milk

Mix these ingredients together; brown meat; pour crust mixture into greased pizza pan. (Mixture will be thin.) Place meat on top. Bake at 425° for 15 min.

Pour 1 c. pizza sauce on meat.

Sprinkle grated cheese on top.

Bake 10 min. more.

### Dovie Witt's Custard

1 gal. milk

10 eggs

4 cups sugar

2 to 4 oz. Lemon extract

Heat milk (do not boil) and remove from heat to cool. Beat eggs until light and foamy. Add eggs to cooled milk. Replace on medium heat in double boiler and cook until it comes to a boil stirring

slowly. add sugar stirring constantly & cook until sugar is dissolved and custard is thickened. Remove from heat and let cool before adding lemon. Serve cold. Will keep in refrigerator about 3 weeks.



## Cheesy Rice & Broccoli

1 pkg. (10 oz.) frozen chopped broccoli,  
thawed, drained

1 cup water

1 1/2 cups MINUTE Original Rice, uncooked

8 oz. (1/2 lb.) VELVEETA Pasteurized Process Cheese Spread

- ① **BRING** broccoli and water to full boil in medium saucepan on medium-high heat.
- ② **ADD** rice. Stir; cover and remove from heat.  
Let stand 4 to 5 minutes.
- ③ **STIR IN VELVEETA.** Cover and let stand 4 to 5 minutes.  
Stir until VELVEETA is melted. Makes 6 servings.

**VARIATION:** Substitute 2 cups chopped fresh broccoli flowerets for frozen chopped broccoli and increase water to 1 1/4 cups.



## PORK CHOPS AND PEACHES

(For about 6 chops)

Dip chops in peach juice. Shake in Shake N Bake. Bake for 40 minutes at 375°. Remove and brush pork chops with peach juice. Place 1/2 peach on each chop. Bake an additional 10 minutes.

### SAUCE

½ cup peach juice

¼ cup brown sugar

¼ Cup catsup

2 T vinegar. Heat to boiling and remove.

### Sidie's Pork Chops

Stridge chops in flour (season)  
and sear in fat. (Elect. skillet)

Add chopped carrots, celery &  
onions that have been  
sauteed slightly. Pour over  
all 1 can tomatoes. Simmer  
until meat is done, adding  
water as necessary.

(I cover tightly and bake  
1 hr at 350°.)



the  
RECIPE  
COLLECTOR

Recipe Name: Beef vegetable soup

From: Martha Serves:       

Cooking Time: 4 1/4 hrs. prep time 45 min

① Fill large stockpot with 2 gal. water. Add 2 beef soup bones (1#) and 2 ~~beef soup bones~~ pounds beef chuck, cut into 1/2 cubes; bring to a boil; simmer 2 hrs.

② Add 6 cubed potatoes, 5 C sliced celery, 5 C sliced carrots, 2 C chopped onions, 1 can corn, drained, 1 can green beans, (kale) lima beans, 1 C pearl barley, bay leaf, 1/2 ts each rosemary, oregano, thyme.

Return to simmer and cook 30 min.

③ Stir in one can whole tomatoes w/ juice, chopped - 1 can (Cox) tomato paste, 2 T salt; cook 1 hour longer.

Can be made ahead - freeze - 8 qts + 3 C soup.

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ONION TART (Served at the annual Onion Market in Berne, Switzerland, since 1405.)

Make pie crust and line bottom and sides of a well-buttered 10-inch layer cake pan.

FILLING:

1 1/2 tbsp butter	2 cups milk
6 large onions, thinly sliced	3 tbsp all-purpose flour
1/2 tsp salt	2 eggs, well beaten
1/3 cup diced bacon	2 cups shredded cheese

Heat the butter in a pan and saute the onions. Add the salt and diced bacon. Cook over medium heat until the onions and bacon are golden brown.

Add the milk gradually to the flour. Stir until smooth. Beat in the eggs and cheese. Add the sauteed onions and the bacon, including the fat in which they were sauteed.

Pour mixture into dough-lined pan. Bake in a preheated oven (350) for 30 min. Raise temp to 400 and bake 5 min. longer, or until the top is browned and crisp.

Cut into wedges; serve hot.