

Family Cookbook

COLLECTOR'S EDITION



Over 300 treasured family recipes from Post readers and famous friends, plus a sampling of Post humor.

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EGGPLANT ESPAÑOL

VEGETABLES

2 eggplants	½ teaspoon salt
14 slices lean bacon	½ teaspoon fresh ground peppercorns
1 cup grated cheddar cheese	1/8 teaspoon chili powder
½ stick butter or margarine	½ teaspoon paprika
Juice of ½ lemon	

Wash but do not peel eggplants. Stab each plant 5 or 6 times with paring knife. Broil 15 to 20 minutes on foil-covered pan, with top of eggplant no more than 4 inches from heating element. When skin is scorched black and you think you've ruined it, it's ready to turn. Repeat broiling on other side until black, juices are running, and plant is sagging. Meanwhile, fry bacon in flat strips, removing when almost crisp. Drain quickly on paper towel, then form little rings by bending each piece in a semicircle and fastening 2 semicircles together by overlapping and spearing with toothpicks. You'll have 6 rings and 2 slices left over. Crumble leftover slices and hold in reserve. Remove eggplant from broiler, cut in two, scoop insides into mixing bowl. Should be of consistency of cooked squash. Add cheese, butter, lemon juice, salt, pepper and chili powder. Mix well. Fill bacon rings with eggplant, sprinkle paprika lightly on surface, top with crumbled bacon bits, garnish with parsley and serve hot. Serves 4.

Jack D. Daum, *Tesuque, New Mexico*

ARTICHOKE HEARTS AND MUSHROOMS ITALIAN

1 (8-ounce) package frozen artichoke hearts	Freshly ground pepper
4 tablespoons olive oil	½ teaspoon crumbled dried oregano
1 pound small whole mushrooms	2 tablespoons lemon juice
2 cloves garlic, finely minced	2 tablespoons finely chopped parsley
½ teaspoon salt	

Blanch artichoke hearts in boiling salted water for 2 minutes, then drain. Heat olive oil in a frying pan. Add mushrooms and artichoke hearts, garlic, salt, pepper and oregano. Heat until hot through. Sprinkle with lemon juice and stir lightly to blend flavors. Serves 4.

Mrs. W.H. Stevens, *Mill Valley, California*

MUSHROOM HOT SCOTCH SUPPER

2 cans cream of mushroom soup	1 tablespoon soy sauce
1/3 cup water	1½ cups fresh raw mushrooms, sautéed
1 cup raw oatmeal	1/3 cup grated Parmesan cheese
2 large eggs, lightly beaten	
1 teaspoon monosodium glutamate	

Mix together 1 can condensed cream of mushroom soup with 1/3 cup water. Add raw oatmeal, then beaten eggs, monosodium glutamate, soy sauce, and sautéed mushrooms. Put in lightly greased or oiled casserole. Top with the second can of condensed mushroom soup, undiluted. Sprinkle Parmesan cheese on top. Bake at 350° for about 25 minutes. Serves 6.

Mrs. Thomas C. Voight, *Berkeley, California*

CHEESE PUDDING

4 slices of white bread
Butter
Pepper
Salt

Cheddar cheese, grated
2 eggs
1 pint whole milk

Butter bread and place in buttered baking dish. Between each slice sprinkle pepper, salt and a generous amount of grated cheddar cheese. Beat eggs in milk and pour over bread. Grate more cheese over top and bake in 375° oven for ½ hour, or until brown and bubbly. Serve piping hot. Serves 2 to 4.

Mrs. A. C. Archibald, *Eastport, Maine*

EGGS & CHEESE

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CURRIED CHEESE SPAGHETTI CASSEROLE

1 rounded teaspoon curry powder
2 tablespoons tomato sauce
2 tablespoons milk
1 rounded teaspoon butter

or margarine
½ cup grated cheddar cheese
1 cup spaghetti,
broken into 2-inch pieces

Cook spaghetti in boiling salted water until tender. Drain and place in mixing bowl. Add other ingredients. Mix well. Place in casserole. Bake in 375° oven 20 minutes until cheese is melted and spaghetti is hot through. Serves 4.

Mrs. Deveaux M. Ackley, *Jackson, Mississippi*

