

Casseroles



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Tamale Pie



*1940's in front bottom left - Leah Grosse, across from her, looking up,
Dean Stitt. In back on left in Tshirt, Al Grosse. Myrtle & Robert Leipper in
middle with backs to camera*

Shrimp Stuffed Eggplant

Virginia Leipper

3 medium eggplant	oregano
1/2 cup part oleo shortening	tarragon
4 cloves garlic	3 teaspoon chopped parsley
3 medium onions	juice of 1 large lemon
3 stalks celery	cayenne
1 small can shrimp	pepper
3 slices dry toast	salt
3 eggs	paprika
1 teaspoon Worcestershire	

Cut eggplant in half lengthwise, parboil in salted water until just tender. Remove from water and scoop out centers. Place shells on baking sheet. Chop the garlic, onion and celery fine and saute in the shortening/oleo.

Drain shrimp saving the juice. Mash the garlic, onion, celery, eggplant, shrimp. Add toast crumbs, saving out 1-1/4 cups crumbs for topping. Add the beaten eggs, Worcestershire sauce, spices, parsley, and lemon juice to eggplant mixture. Add salt and red pepper, mix, add strained shrimp juice to make a soft consistency.

Place mixture in shells, dust well with crumbs. Place ring of lemon on top of each, sprinkle with the minced parsley, place pat of butter on lemon ring, sprinkle with paprika. Bake until brown in medium oven for 30 to 40 minutes.

This is a recipe that I got in College Station, Texas, when I was to help cook for a University function. VJLL

Pizza

Virginia Leipper

Crust

3/4 cup warm water	3-1/4 cups sifted flour
1 pkg yeast	1-1/2 teaspoon salt
6 Tablespoon oil	1/4 teaspoon pepper

Topping

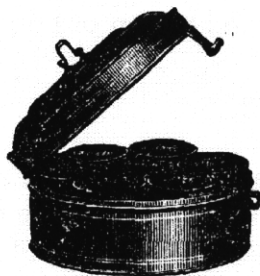
tomato sauce	oregano
sausage	mushrooms
Mozzarella cheese	green peppers
Parmesan cheese	anchovies

Dissolve yeast in warm water, stir in oil. Sift dry ingredients into yeast mixture, blend thoroughly. Turn dough onto lightly floured board, knead until smooth and elastic. Place in large bowl, let rise until double in bulk, (about 2 hours). Turn out onto floured board, knead a bit then cut in half. Roll and stretch each half to make a thin shell in a 14 inch pizza pan. Fill with appropriate filling and bake.

For filling, pour a can of tomato sauce over pastry, slice Italian sausage and arrange; then slice Mozzarella cheese and arrange over the tomato sauce. Sprinkle generously with Parmesan and oregano. May use mushrooms, anchovies, green pepper strips, or whatever to your taste.

SPICE BOX.—The spice box serves the same purpose as the rack and cabinet, but is closer than either and equally convenient. It has a handle on the top and a clasp which fastens the lid in place. For keeping spices from waste, and for convenience, one of these contrivances is a great addition to a kitchen outfit.

A PAIR OF GOOD SCALES is a necessity in every well-regulated kitchen. Unfortunately for people who always want to get the full worth of their money, not every grocer and butcher is honest, and when the quality of goods is satisfactory there is sometimes a serious shortage in weight. A good pair of scales is a little detective that does its work quietly and faithfully. If after all allowance for error that a reasonable man could ask, you find weights habitually short, it is better and safer to try a new dealer; but if the dealer knows you have a weighing scale and use it, your weights will be full, especially if you pay your bills promptly.



Italian Delight		Leah Grosse
1/2 lb spaghetti	1 can olives	garlic
1/2 cup grated cheese	1/2 cup salad oil	1/2 lb Hamburger
1 can corn	1 can tomato soup	1 medium onion
1 green pepper	salt & pepper to taste	
Cook spaghetti until done; fry onion, green pepper & garlic in oil until done; add tomato soup & 1/2 of cheese; add corn and hamburger (pre-browned if desired); cook 5 min. Mix all with spaghetti. Put in baking dish, sprinkle with cheese; Bake at 350° for one hour.		

One of Dad's good standbys - JGR

Marjorie's Quiche

Marjorie Reid

- | | |
|--|--------------------------------|
| 1-1/2 cup grated cheese (Swiss, cheddar) | 3 eggs |
| 1/2 lb. crumbled bacon or ham or sausage | if desired sauted minced onion |
| 1-1/3 cup milk | baked pie shell |

Crumble the bacon, ham or sausage into the baked pie shell. Add the cheese. Beat the eggs, add the milk and stir. Pour into the shell on top of the bacon and cheese. Bake about 45 minutes on a cookie sheet.

Cheesy Tuna'n Rice Muffinets

Diane Leipper

2 cups cooked rice	1 Tablespoon instant chopped onion
1 cup shredded cheddar cheese	1 Tablespoon dried (flakes) parsley
1 6 1/2 oz. can tuna	1 teaspoon seasoned salt
3/4 cup black olives	2 eggs
	1 or 2 Tablespoons milk

Drain and flake tuna, slice olives in thirds. Combine rice, cheese, tuna, olives, onion, parsley and seasoned salt. Beat eggs, add milk, add to tuna mixture, mix thoroughly. Spray 6 muffin cups with Pam, or grease with shortening. Divide tuna mixture into the cups. Bake in 375 degrees oven 15 minutes or until lightly browned. Loosen with spatula and arrange on serving plate. Serve with Tangy Butter Sauce. Makes 6 servings.

Tangy Butter Sauce

1/4 cup melted butter	1/2 teaspoon seasoned salt
1 Tablespoon lemon juice	1/2 teaspoon dried (flakes) parsley

Mix all ingredients, pour over muffinets.

This recipe will work just as well in a casserole dish or bread pan as the muffin cups.

☛ If girls were taught to take as much genuine pride in dusting a room well, hanging a curtain gracefully, or broiling a steak to a nicety, as they feel when they have mastered one of Mozart's or Beethoven's grand symphonies, there would be fewer complaining husbands and unhappy wives.

No Name Easy Casserole

1 lb. hamburger	2 Tablespoon flour
1/2 minced onion	1 can water chestnuts
2 Tablespoon oil	1 can mushrooms
2 teaspoon salt	1 can cream of chicken soup
1/4 teaspoon pepper	1 cup sour cream
1/4 teaspoon paprika	noodles
garlic	

Brown the onions and hamburger in the oil. Add the salt, paprika, garlic and flour, stir; add the rest of the ingredients, pour over the cooked noodles.

Baked Bean Bash

Nina Hadden

3 Lbs ground beef	10 cups canned baked beans
2 teaspoons salt	1/2 cups dry red wine or beef consommé
1/2 teaspoon pepper	1/2 cup bread crumbs
2 cans sliced tomatoes	1/2 cup grated sharp cheese
2 cups thinly sliced onions	
1/4 cup butter	

Brown beef in a skillet. Add salt and pepper and juice from canned tomatoes. Cook till liquid evaporates. Saute onions in butter till yellow. Place a layer of baked beans a layer of cooked beef, and a layer of tomatoes and onions in a buttered 2 quart shallow casserole. Repeat layers and add red wine over the top, sprinkle with bread crumbs and cheese. Place foil over the top and bake at 350 degrees until brown and bubbly. Can make this a day before and bake when ready to serve. Serves 25.

Leek and Bacon Pie

Elizabeth Higgins

8 or 10 slices of bacon, chopped
3 cups thinly sliced leeks (including
tender green tops)
1/4 cup water
2 eggs

1 cup canned milk
1/4 - 1/2 teaspoon salt
unbaked 9 or 10 inch cream cheese
pastry shell

Cook bacon until crisp, remove from pan and set aside. Discard all but 3 Tablespoons of drippings. Put leeks and water in pan. Cook over high heat, stirring until water evaporates and leeks are tender and slightly browned. Beat eggs with canned milk, add bacon mixture and salt to taste. Pour into pastry shell. Bake on lowest rack in a hot oven (400 degrees) for 25 minutes or until crust is browned. Let stand before serving.

Cream Cheese Pastry

Elizabeth Higgins

Sift and measure 1 and 1/4 cups regular or all purpose flour into a bowl. Add 1/2 cup (1/4 lb.) butter and 1 small package (3 oz.) cream cheese. Cut into flour with a pastry blender until particles are no larger than small peas. Mix in egg thoroughly with a fork. Shape dough into a ball with your hands and flatten into a round cake.

Roll out on a floured board until just large enough to fit into a 9 or 10 inch pie pan (this pastry will be slightly thicker than typical of a regular pastry). Fit dough into pan and crimp rim. Fill and bake as directed in recipe. Makes a 9 or 10 inch pastry shell.

Dorothy's Enchiladas

Dorothy Higgins

tortillas
1 can chili con carne

1 can enchilada sauce
cheese

Soften tortillas in hot oil. Put a dab of cheese and a spoonful of chili on each tortilla and roll. Place rolled tortilla, seam side down in baking pan. Pour enchilada sauce over all. Sprinkle with cheese. Bake. This is a good short cut recipe.

Trips to California always included a stopover in Kingman to visit Aunt Dorothy and Uncle Ted. One expectation was that sometime before we left, Aunt Dorothy would fix her enchiladas. She would often make her own chili to use in this recipe. - DLF

Baked Green Enchiladas

Florence Erwin

1 doz. tortillas
1 small onion cut fine
2 - 3 Tablespoons butter
1 can cream of chicken soup
1 can chopped green chilies
1 cup sliced chicken

pinch of oregano
1 small can condensed milk
1/2 can tomato and green chili (or
more to taste)
pinch of salt
Grated sharp cheese

Sauce

Saute onion in butter until soft. Add soup, milk, green chili and mix until smooth. Add tomato and green chili to taste. Add salt and oregano to taste. Heat over medium heat.

Preparation

Turn tortillas in hot fat as for red enchiladas. Dip each tortilla in sauce and arrange in casserole cover a layer each of sliced chicken and grated cheese. Repeat. Cover with remaining sauce. Heat in medium oven until bubbling (if sauce seems too thick it may be thinned with milk or water.

Tamale Pie Harrison Version

Jo Harrison

1 lb. veal round	1 can hominy
3 Tablespoons shortening	salt
2 onions	butter
3 heaping teaspoon chili powder	olives
3 Tablespoons flour	

Cut veal into small pieces. Stew until tender. Remove from liquid and flour. Fry in shortening, add chopped onions and saute till tender, add chili powder and flour. Stir. Add stock from meat to make thick gravy. Put through meat grinder hominy with salt. Butter baking dish, alternate layers of hominy with layers of meat with olive pieces between layers. Bake 40 minutes.

☛ No mother, who has the happiness of her daughter at heart, will neglect to teach her first the duties of the household; and no daughter who aspires to be queen at home and in her circle of friends, can afford to remain ignorant of the smallest details that contribute to the comfort, peace and the attractiveness of home.

Tamale Pie

Diane Leipper

1 cup corn meal	1 1/2 cups tomatoes (can use 1 can stewed tomatoes)
1 teaspoon salt	
1/8 teaspoon pepper	1/2 teaspoon chili powder
1 onion, chopped	1/2 teaspoon A-1 sauce
1/2 clove garlic, minced	9 ripe olives
3/4 lb. beef, chopped or ground	

Mix cornmeal to a paste with 1 cup cold water. Add 1/2 teaspoon of the salt to 2 1/2 cups boiling water and stir in cornmeal paste. Slowly cook (about 1 hour). Brown onion in fat, add garlic and meat and brown. Season, add tomatoes, cover and simmer gently for one hour or until the meat is tender.

Grease a flat pan and add part of the mush. Pour in the meat mixture, add the olives and either cover with the remaining mush or add the mush in large spoonfuls onto meat mixture. Bake at 350 degrees for 30 minutes.

Source: El Molino Best Recipes

Chili Wow

Jo Harrison

- 2 pkgs (12 oz.) corn bread mix
- 1 envelope (1 1/4 oz.) chili seasoning mix
- 2 cups water
- 2 eggs
- 4 cans chili con carne
- 1-1/3 cups sliced olives (pitted black)
- 1/2 cup minced onion
- 2 cans (9 oz.) pineapple crushed and drained
- 1 cup grated cheddar cheese

Preheat oven to 400 degrees. Combine corn bread mix and chili seasoning in a bowl. Mix lightly, add water and eggs. Mix until well blended and smooth. Spoon into a well greased 2 1/2 qt. ring mold. Bake for 30 minutes, or until done. Cool slightly. Combine chili, olives, onion and pineapple in a large saucepan.

Cook stirring occasionally until thoroughly heated. Turn out corn bread onto hot platter. Fill center with the chili mixture. Sprinkle with cheese. Makes 10 to 12 servings.

1 lg onion, sliced
1 chopped green pepper } brown
1 1/2 lb ground beef
1/2 teaspoon salt
1/8 t paprika
1/2 t cayenne pepper
3 whole cloves
1 bay leaf
1 to 2 tablespoons chili powder

1 no. 2 1/2 can tomatoes

Simmer 2 hours then

add 1 no 2 1/2 can kidney beans

Heat thoroughly

Mary Stitt
(from Myrtle Leipper's recipe box)

This is the
chili recipe
we all make
from memory
MLS

☛ *Bad Smells - Articles of clothing or of any other character, which have become impregnated with bad-smelling substances, will be freed from them by burying for a day or two in the ground. Wrap up lightly before burying.*

Sour Cream Enchiladas

Diane Leipper

- | | |
|--|--|
| 2 cups (1 pint) sour cream | 12 corn tortillas |
| 1 cup chopped green onions (including some tops) | Salad oil shortening, or lard for frying tortillas |
| 1/4 teaspoon ground cumin | 1 can (10 oz.) Enchilada sauce |
| 4 cups (about 1 lb.) shredded long-horn Cheddar cheese | Sour cream and chopped green onions for garnish |

I often add sliced black olives to the mixture. I usually make my own sauce to dip the tortillas in.

Blend the 2 cups sour cream, 1 cup chopped onion, cumin, and 1 cup of the shredded cheese. Fry the tortillas in the oil and dip into the heated sauce.

In an ungreased casserole about 8 X 10 inches. overlap two tortillas at one end of the pan, allowing part of the tortillas to extend over the edge of the pan. Spread about 6 Tablespoons of the sour cream mixture down the center of the tortillas, and fold the extending sections down over the filling. Repeat this technique to fill remaining tortillas, placing them side by side and completely covering the pan bottom; use all the filling. Sprinkle the remaining 3 cups cheese evenly over the top. (You can cover and chill the casserole for 3 or 4 hours if you want to make it ahead).

Bake uncovered in a 375 degree oven for 20 minutes. Garnish with more sour cream spooned down the center of the Enchiladas and sprinkle with more

green onions. Makes six large Enchiladas.

Source: *Sunset Mexican Cook Book*

LASAGNA (Barb Grosse)

1 lb. Italian Sausage	2 Eggs
1 Clove Garlic	24 oz. Cottage or Ricotta Cheese
1 tbs. Whole Basil	1/2 Cup Parmesan Cheese
1-1/2 tsp. salt	2 tbs. Parsley Flakes
16 Oz. Canned Tomatoes	1 tsp. Salt
12 Oz. Tomato Paste	1/2 tsp. Pepper
10 oz. Lasagna Noodles	16 Oz. Mozzarella Cheese (very thin sliced)

Brown meat and spoon off fat, add next 5 ingredients, simmer 30 min. uncovered, stir occasionally. Cook noodles until tender, beat eggs and add rest of ingredients except Mozzarella Cheese. Layer $\frac{1}{2}$ noodles in buttered 9 X13 dish and spread $\frac{1}{2}$ of filling and $\frac{1}{2}$ of meat sauce. Repeat. Bake 30 min. @ 350 or @ 375 if not in glass dish. 15 min. longer if refrigerated. Let stand 10 min. before serving.

Lasagna

Diane Leipper

1 lbs ground beef	oregano
1 6 oz. can tomato sauce	basil
1 28 oz. can stewed tomatoes	salt
1 cloves garlic, diced	pepper
1 large yellow onion	1 egg
8 oz. ricotta cheese or combination ricotta and cottage cheese	grated or thinly sliced mozzarella cheese
8 oz. pkg lasagna noodles	

→ Meat Sauce

On the stove, in a large cast iron dutch oven (or pot) brown onion and garlic in small amount of olive oil. When onion is slightly limp add beef and brown on medium high heat. Add tomatoes and tomato paste, bring to a boil then reduce heat and simmer (approximately 1 hour). Add spices and continue simmering while bringing pot of water to a boil.

→ Ricotta filling

Combine ricotta and eggs in a mixing bowl and beat until smooth and somewhat fluffy. (Sometimes I add tofu)

→ Layering

When water is boiling add lasagna noodles. Cook until pliable then turn off heat. Spray a large pan with cooking spray and begin layering. Start with a layer of lasagna noodles covering bottom. (Keep noodles in hot water till used. Drain off each noodle before placing it in the pan). Add layer of meat sauce, then layer of ricotta mixture (dropped by spoonfuls), then layer of cheese. Repeat process using all ingredients and ending with a layer of cheese.

Bake at 350 degrees about 1 hour, till casserole is bubbly and cheese on top is lightly brown.

I usually use the recipe as a base line only, adding ingredients and increasing amounts as it suits me. I sometimes add tofu to the ricotta cheese in the lasagna. I also add tofu to other recipes including soups, stews, meat-loaf, tamale pie, etc.

Lasagna freezes well so I like to make a lot (usually double the recipe), divide up, and freeze for later meals. - DLF

Paella

Diane Leipper

6 rock-lobster tails	1/4 cup tomato sauce
12 large raw shrimp	3 cups long-grain rice
6 cherrystone clams	1/8 teaspoon saffron powder
6 mussels	1 teaspoon salt
1/2 lb. chorizos or other garlic-flavored sausage	1 teaspoon garlic powder
2/3 cup olive oil	1/4 teaspoon pepper
1/2 lb pork cubes	1 1/2 quarts boiling water
4 chicken breasts, thighs, and legs	1 cup frozen peas
1 onion	1 fresh tomato, peeled, seeded, diced
1 green pepper	

With kitchen shears break centers of ribs on belly sides of lobster shells. Loosen meat from shells with fingers; leave meat attached near tail fins. Shell and devein shrimp. Scrub clams and mussels. Soak mussels in cold water 30 minutes to remove salty taste. Discard any that open their shells while soaking; drain. Place sausage in shallow skillet. Cover with water; bring to a boil. Boil 5 minutes; drain. Remove skin; cut into 1/4 inch rounds. Heat 1/3 cup oil. Fry sausage until brown on all sides and no longer pink. Remove from skillet; drain. Add remaining oil to skillet; heat thoroughly. Peel and chop onion; saute in skillet 10 minutes or until tender. Remove seeds and membranes from green pepper; dice.

Add to onions; saute 5 minutes. Stir in tomato sauce simmer until mixture thickens and holds its shape in a spoon. Add rice, saffron, salt, garlic powder, and pepper; mix well. Add boiling water; mix well. Bring mixture to a boil; reduce heat to simmer. Arrange lobster, shrimp, clams, mussels, sausage, pork, and chicken on top of rice mixture. Scatter peas and tomato over rice and meat; cover. Simmer 30 to 45 minutes or until rice is tender, shrimp and lobster meat turn white, and mussels and clams pop open. Remove from heat. Cover; let rest 10 minutes for flavors to mingle. Serve directly from pan. Yield 6 to 8 servings.

Source: The Encyclopedia of Creative Cooking

OUR HOUSEWIVES' CLUB

YOUR WINDOW HERB-GARDEN

PLANTED NOW, IT WILL YIELD BEAUTY
AND SEASONING ALL WINTER

By Louise Rice



Savory

ANY ONE who has traveled through Italy or France can remember that even in the poorest tenements there are usually window-boxes full of feathery, plummy green, which add much to the picturesqueness of the old stone and stucco houses. Their purpose, however, is strictly utilitarian. They are the herb-gardens of the poor, the indispensable adjuncts of kitchens where art must supplant expense.

No dried and factory-boxed herbs for the Old World!—the world which has learned to conserve and multiply flavor as we do money. No, the cheapest cut of meat and the simplest salad has its own individual little leaf or bit of root affinity, which is plucked or dug, and cooked, with all the joy which goes to any epicurean task.

In America there are only three herbs that are well known, and they are either wilted and indifferent specimens of the greengrocer's product, or dried and half-spoiled factory products. They are parsley, sage and thyme. The last named herb is usually confounded with sage, despite the fact that its flavor is entirely submerged when it is used with the stronger one; and often in small towns and even near trucking districts it is difficult to get parsley.

America, which has always prided itself upon eating "simple" food (such as chicken, oysters and beefsteak), is now finding out that such simplicity is the acme of luxury, and that it must learn from older and poorer nations how to extract the grace of lesser viands. In this, nothing will be of so much help as the use of herbs, but as almost none of them is raised for the market, the consumer must do that. This is not possible at first sight, for the very people who need to reduce the truly high cost of living are in cities, and cities do not, as a rule, afford even the shadow of a yard for growing things. The flat-dweller, therefore, and the more opulent occupant of apartment houses may well take a lesson from the *poverini* of Italian cities, who contrive to raise much for their table in window-boxes. This is especially desirable in Winter, when meat constitutes a large part of the menu and when fresh vegetables are scarce.

Boxes for the raising of herbs should be five to six inches deep, and as wide as is convenient. They should not be over a foot wide, however, as in that event the rows at the back will be pale and "spindly."

Bore holes in one end of the box and



a room that one or two might well be put in sunny windows in various parts of the house. A pot of geranium at each end of an herb-box would add a touch of color and would, in turn, be set off by the various greens of the herbs, and by their decorative leaves, quite as beautiful in their way as the ferns and asparagus with which the florist dresses his flowers.

A whole box of parsley is attractive for a dining-room window, especially as it diffuses a refreshing, spicy odor on the air.

Parsley, the best known of all herbs, and the one which has the most uses, is very slow to germinate, sometimes taking as long as three weeks before even a hint of green will show. Soaking the seed in lukewarm water for four or five hours before planting will help, and so will a sunny situation. Or, if you wish to pay a little more than the five cents for seed, you can buy parsley plants from any large seed house at a cost of ten cents each. Four of these would be sufficient for a window-box.



Rue

Three herbs that are extensively used by European cooks are unknown in America. They are chervil, sweet basil and coriander, used, as parsley is, by infusing or shredding the leaves, or for garniture.

Chervil and basil are splendid for soups and stews, and in salad are pungent and refreshing when added to the usual rather heavy Winter lettuce. Coriander is a sweetish, peppery herb. If used very sparingly, it is delicious in kippered herring, salted sardines and meat salads.

Chervil, basil and coriander are all annuals, but by care in plucking off the leaves and keeping the ground around them stirred, they may be made to live throughout a whole year.

Sage and thyme and sweet marjoram are the standard dried herbs of the grocery, but they are infinitely better if pulled fresh and merely allowed to wither for a day in the sun before being used. They also are annuals, and their life is some-

