Bread Crumbs Base For Variety Of Cookie Recipes

Well! well! and what uses will they find for left overs. Here are a few cookie recipes that call for bread crumbs which are one of the greatest problems when we have extra bread on hand.

NUT CRUMB COOKIES

1 cup sweetened condensed milk
1 cup nuts, chopped
1 cup fine bread crumbs
½ teaspoon salt
2 teaspoons cinnamon
½ teaspoon vanilla

Combine all ingredinets and drop by spoonfuls into buttered baking sheet. Bake in a moderate oven, 375 F. for about 12 minutes or until a golden brown.

CHOCOLATE INDIANS

4 square chocolate
2 eggs, beaten
1-3 cup butter
1 cup sugar
½ cup dry bread crumbs
½ cup bran
½ cup nuts, chopped
1 teaspoon vanilla

Melt chocolate and add butter. Beat eggs until light. Add sugar and beat. Combine with chocolate, and add crumbs, bran, nuts and vanilla. Turn into baking pan and spread to ½ inch thickness. Bake in a moderate oven 375 F. for 20 minutes. Cool and cut into 2 inch squares.

Another Delicious Eggplant Recipe

When one takes time to discover the many, many ways of preparing an eggplant it really presents an interesting study.

An eggplant is a vegetable almost universally used, and naturally, prepared in various fashions in various countries. However, right here in our country there's fully a dozen or more ways and all of them delicious. Here is a recipe that was recently sent to us, which we have used several times with great success.

BAKED EGGPLANT WITH CHEESE

1 large eggplant
¾ cup Italian tomato sauce
4 tablespoons butter
Grated Parmesan cheese
Salt

Peel the eggplant, slice it, and sprinkle well with salt to extract the bitter juices. Let stand 1 hour, then wash and drain. Heat 3 tablespoons of butter in a large fryng pan and fry the slices until they are a light brown on both sides. Cover the bottom of a baking dish with the slices, pour a little of the Italian tomato sauce over them, and sprinkle lightly with Parmesan cheese; put in the remainder of the eggplant slices, moisten with the rest of the sauce, and sprinkle with more cheese over all. Dot with butter and bake in a moderate oven one-half hour.

To grate cheese, a rotating rather than an up-and-down motion should be used. Cheese must be quite firm for grating. Soft cheese may be put through a sieve.

Stuff large, cooked and seeded prunes with a mixture of mayonnaise, whipped cream, cream cheese and chopped coconut. Serve on crisp excarole or lettuce with additional mayonnaise.

Pineapple Salad In "Sunday Best"

A pineapple salad is somewhat of a common occurrence in many house holds, so the housewife will probably feel no expectation in reading about another one. However, this is a most luscious pineapple salad, and when served with cheese biscuits will be the answer to many a housewife's wishes.

PINEAPPLE SALAD

1 large can sliced pineapple
½ pound marshmallows
½ pound blanched whole almonds
½ teaspoon salt
½ teaspoon mustard
3 teaspoons flour
2½ teaspoons vinegar
½ tablespoon sugar
½ tablespoon butter
½ pint cream, whipped
½ cup thick cream
3 egg yolks

Drain pineapple overnight, or sevreal hours before using. Mix sugar, salt, flour, mustard and vinegar in a double boiler. Cook until it begins to thicken. Add the beaten egg yolks and butter, stirring all the time. Let cool, then thin with the cream. Cut the pineapple in small pieces and quarter the marshmallows. Pour the dressing over the pineapple and marshmallow, mix thoroughly and place in ice box to get very cold.

Before serving add almonds and the stiffly whipped cream. Serve on hearts of lettuce.

A Good Appetizer Is A Prelude To A Successful Dinner

That delightful custom of having a cocktail of one sort or another and an appetizer before dinner can really do more toward making the dinner a success than all the nice conversation in the world. It can make the family man forget his troubles and it will put a guest right at ease—so, with this in mind, the housewife is wise to make this a daily custom, serving them either in the living room before dinner, or if the house is maid-less, then they can be placed on the table before dinner is served. Here is just one of the many nice combinations:

TOMATO JUICE WITH TOAST FINGERS

1 can tomato juice
1 lemon
Bread
3 hard boiled egg yolks
3 tablespoons grated horseradish
Salt and pepper
Vinegar

Serve the tomato juice, garnished with a thin slice of lemon in a cocktail glass on a small plate. Surround with toast fingers, made by browning in a very hot oven (450 F.) pieces of bread cut into narrow obling shapes, three inches long. Spread with hard boiled egg yolks which have been blended with cream and grated horseradish (1 tablespoon for each egg yolk) and enough vinegar to moisten. Season to taste with salt and pepper.

Butter frostings are often used in a pastry bag, as they hold their shape the tube is much more efficient if only half filled.

Hot Sandwiches For Midnight Snacks

When the middle of the night comes sneaking up without much warning and stomachs begin to feel the well-known urge for nourishment, something hot will often make you sleep better than something cold right out of the ice box, so here is:

QUICK MOCK BARBECUE SANDWICH

Sliced cooked ham
Sliced hard boiled eggs
¼ pound butter
2 tablespoons vinegar
Salt and pepper
1 teaspoon chili powder
1 tablespoon prepared mustard

Lay a thin slice of ham on a slice of untoasted bread and put egg slices on top of it. Melt butter, add other seasonings and heat. Pour this sauce over ham and egg slices.

HOT TUNA SANDWICH

1 small can turna fish
½ tablespoon chopped green pepper
½ tablespoon pimento, chopped
½ cup cooked salad dressing
¼ teaspoon salt

Mince tuna fish and add other ingredients. Spread on white bread and toast.

Cabbage Rolls For Lunch

A grand easy luncheon dish appears in the form of cabbage rolls that are easily made in this manner:

CABBAGE ROLLS

6 large cabbage leaves
1½ cups water
2 cups soft bread crumbs
½ pound chopped round steak
1 onion, minced
1 teaspoon salt
⅛ teaspoon pepper
1 tablespoon butter
½ green pepper, minced
⅛ teaspoon paprika
1 small can tomatoes

Parboil cabbage leaves in salt water. Moisten crumbs with water. Moisten crumbs with water. Combine with meat, half the minced onion, salt and pepper. Form meat mixture into 6 smlal rolls, wrap each in cabbage leaf. Melt butter in deep frying pan, add cabbage rolls, rest of minced onion, green pepper, paprika and tomatoes. Cook slowly over low fire 30 to 40 minutes. If necessary, add water.

Baked Squash

Cut winter squash in pieces for serving. Remove seeds and inside fiber. Place on baking sheet, top with bits of butter, and sprinkle with salt and pepper. Bake in moderate oven (400 F.) 45 to 6$ minutes. Serve with butter.

A Spinach Dish To Tempt All

If the weekly dose of spinach arrives on the able looking much the same week in and week out, we can't blame those around the table for giving sour looks, and the poor spinach (Who has done his best) see it's last bit of daylight amid frowning countenances. Poor spinach And to think that a little effort on the part of the housewife would have made his end so much happier. Here is a fine finish for spinach:

SPINACH ROLLS

2 cups cooked spinach
2 tablespoons chopped inion
Salt and pepper
1 cup dry bread crumbs
½ teaspoon baking powder
2 tablespoons grated cheese
2 eggs, well beaten
¼ cup spinach water

Chop spinach and combine with onion, seasoning, crumbs, baking powder and cheese. Add one half the beaten egg. Mix well, shape into finger-length rolls. Add ¼ cup spinach water to the rest of the beaten egg. Dip spinach rolls in bread crumbs, then in egg and water mixture, then in crumbs again. Fry in deep hot fat until brown. Drain on brown paper and serve hot.

Scalloped Mushrooms

1 pound fresh mushrooms
2 cups white sauce
1 teaspoon onion juice
1 cup cream
1 cup buttre zwieback crumbs

Saute mushrooms and prepare white sauce, add the onion juice. Into a well greased baking dish, place a layer of sauted mushrooms, ¼ of the white sauce, and ¼ of the crumbs continue in this way until the sauce is all used up, pour cream over this and sprinkle remaining crumbs over top. Bake for 15 minutes in a moderate oven until the crumbs are browned.

Day old bread of close, firm texture is the best to use when making sandwiches. Before slicing the loaf, remove the crusts; if long, cut the loaf in two, crosswise, and then slice the long way of the loaf. Cooky and biscuit cutters are useful for cutting sandwiches in fancy shapes.

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