

Mama's Recipes



A Treasury of

HUNGARIAN - AMERICAN FOODS

MAMA'S RECIPES

A TREASURY OF HUNGARIAN-AMERICAN FOODS

"We may live without poetry, music and art;
We may live without conscience and live without heart;
We may live without friends; we may live without books;
But civilized man cannot live without cooks."
--O. Meredith.

This Cookbook has been compiled and edited
by the Hostess Committee of St. Elias
Byzantine Catholic Church Building Fund
for the benefit of

ST. ELIAS BYZANTINE CATHOLIC CHURCH
4200 Homestead-Duquesne Road
Munhall, Pennsylvania

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St. Elias Byzantine Catholic Church

1964 - First Printing
1964 - Second Printing
1964 - Third Printing
1965 - Fourth Printing
1966 - Fifth Printing
1971 - Sixth Printing
1974 - Seventh Printing
2003 - Eighth Printing

The printing of this Eighth Edition was inspired by our present Pastor, Father Eugene Yackanich as a tribute to the parishioners who contributed to and worked so hard to issue its original edition. He also wished to provide the present and future generations of parishioners with a record of our very rich cooking and baking heritage.

MAY THE GIFT OF GOOD COOKERY
WHICH WE RECEIVED FROM OUR MOTHERS
BE PASSED ON AND ENJOYED ALWAYS!

WE HEREBY DEDICATE THIS TREASURY
TO THE FUTURE COOKS OF
ST.ELIAS BYZANTINE CATHOLIC CHURCH
AS WELL AS TO THE FUTURE GENERATIONS
OF OUR FRIENDS.

These are our favorite but not necessarily
original recipes. We wish to thank all
those who contributed in any way to our
Cookbook, i.e., by their recipes, compiling,
typing, editing, printing and selling.

HOSTESS COMMITTEE
ST. ELIAS BUILDING FUND

Printers: J.M.D. and Wm.A.Chontos
Artist: E. Maszle

MY KITCHEN PRAYER

Bless my little kitchen, Lord
I love its every nook,
And bless me as I do my work,
Wash pots and pans and cook.

May the meals that I prepare
Be seasoned from above
With Thy blessings and Thy grace,
But most of all Thy love.

As we partake of earthly food,
The table Thou hast spread,
We'll not forget to thank Thee
For all our daily bread.

So bless my little kitchen, Lord,
And those who enter in
May they find only peace
And happiness therein.

G R A C E S

BYZANTINE CATHOLIC (Before Meals)

O Christ our God, bless this food and drink,
Through the prayers of Thy Most Holy Mother,
And all the Saints, for Thou art blessed forever. Amen.

BYZANTINE CATHOLIC (After Meals)

We give Thee thanks, O Christ our God,
That Thou has filled us with Thy earthly goods;
Do not deprive us of Thy Heavenly kingdom,
But come to us and save us as Thou didst
Come into the Midst of Thy Disciples,
Granting them peace. Amen.

ROMAN CATHOLIC (Before Meals)

Bless us, O Lord, and these Thy gifts,
Which we are about to receive from Thy bounty,
Through Christ our Lord. Amen.

ROMAN CATHOLIC (After Meals)

We give Thee thanks for all Thy benefits,
O Almighty God, Who livest and reignest forever. Amen.
May the souls of the faithful departed,
Through the mercy of God rest in peace. Amen.

A PROTESTANT GRACE

We are Thankful, our Heavenly Father, for this food,
A symbol of Thy Great Provision for us.
We are mindful of the hands that prepared it,
Of the work that brought it to the house,
And of the care that attended its growth.
Bless us, we pray, as we partake of it.

A JEWISH GRACE

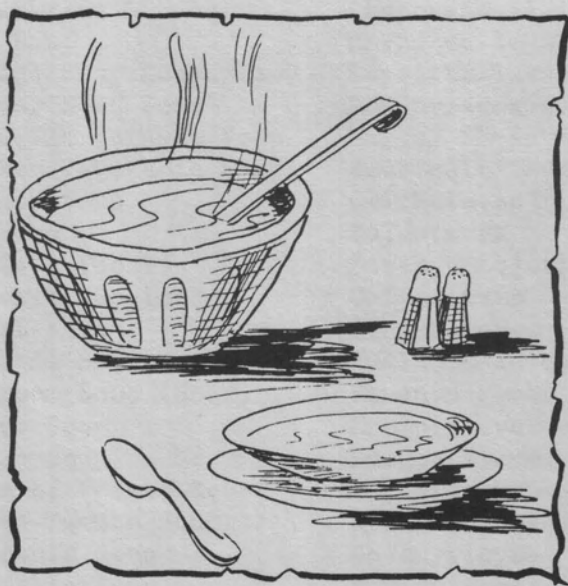
Blessed Be Thou, O Lord,
Who Bringeth forth Bread from the Earth.

In this Cookbook, the following symbols are used:

C. - - - - - cup or cups
T. - - - - - tablespoon
t. - - - - - teaspoon
- - - - - pound

STANDARD KITCHEN MEASUREMENTS

3 tsp..... 1 Tbsp.
2 Tbsp..... 1 fluid oz.
4 Tbsp..... 1/4 cup
6 Tbsp..... 3/8 cup
8 Tbsp..... 1/2 cup
16 Tbsp..... 1 cup
1 cup..... 8 fluid ounces
2 cups..... 1 pint
2 pints..... 1 qt.
4 qts..... 1 gal.
11 qts..... 1 peck
4 pks..... 1 bu.
16 oz..... 1 lb.
2 C. liquid..... 1 lb.
4 C. flour..... 1 lb.
2 C. granulated sugar..... 1 lb.
2-2/3 C. brown sugar..... 1 lb.
3-1/2 C. powdered sugar... 1 lb.
2 C. butter..... 1 lb.
2 C. solid meat..... 1 lb.
1 lb. brick butter..... 2 cups
9 medium sized eggs..... 1 lb.
4 Tbsp. flour..... 1 oz.
2 tsp. butter or salt..... 1 oz.
1 oz. chocolate..... 1/4 C. cocoa
1 sq. bitter chocolate.... 1 oz.
1 peck tomatoes..... 15 pounds
#2 can is 17 oz.
2-1/2 can is 27-- 29 oz.
211 can is 8--12 oz.
303 can is # 1 can
Pie filling can is 21 oz.
\$0.10 cake of yeast is a large cake



Soups

S O U P S

ENGLISH

HUNGARIAN

- | | |
|---------------------------------------|--|
| 1. Creamed String Bean Soup | Habart zöld-bab-leves |
| 2. Roman Bean Soup with
Sauerkraut | Roman bab-leves savanyu
kaposztaval |
| 3. Beef Soup | Marhahus-leves |
| 4. Cabbage Soup(Hungarian) | Káposztásleves(Magyarosan) |
| 5. Caraway Seed Soup | Köménymagosleves |
| 6. Hungarian Caraway Soup | Magyar Köménymagosleves |
| 7. Chicken Vegetable Soup | Becsinált leves |
| 8. Chicken Soup | Csirkeleves |
| 9. Egg Soup | Tojásleves |
| 10. Egg Soup (Sour) | Savanyu tojásleves |
| 11. Hungarian Goulash | Gulyásleves |
| 12. Lentil Soup | Lencse-leves |
| 13. Meatball Soup | Huslabda-leves |
| 14. Mushroom Soup (Sour) | Savanyu gomba leves |
| 15. Potato Soup | Krumplileves |
| 16. Potato Soup | Burgonyaleves |
| 17. Cream of Potato Soup | Tejfőlös krumplileves |
| 18. Potato-Tomato Soup | Krumpli paradicsomleves |
| 19. Vegetable Soup | Növényileves |
| 20. Vegetable Soup | Növényileves |
| 21. Friday Vegetable Soup | Penteki Zöldségleves |
| 22. Homemade Vegetable Soup | Hazi leves |
| 23. Sauerkraut and Bean Soup | Kaposzta bableves |

CREAMED STRING BEAN SOUP
(HABART ZÖLD-BAB LEVES)

Mrs. Kathryn Szente

1# fresh green beans	1/2 pt. sour cream
salt to taste	1/4 C. vinegar
3 to 4 T. flour	2 qts. water
2 or 3 C. milk	

Cook beans in salted water. Mix flour, milk and sour cream and add to beans when tender. Add the vinegar. Let soup come to boil.

ROMAN BEAN SOUP W/SAUERKRAUT
(BAB LEVES SAVANYU KAPOSZTAVAL)

Mrs. John Hriczo

2# smoked ham hocks	1 sm. onion, chopped
1/2# dried roman beans	3 T. oleo or butter
1# fresh sauerkraut	3 T. flour
5 qts. water	Salt and pepper

Wash beans, cook with ham hocks in 5 quarts of water. When beans are tender, add sauerkraut and cook 1/2 hr. longer. Melt butter in skillet, add flour, onions and brown, adding 1-1/2 cups water gradually to make thin gravy. Add gravy to soup and cook 5-10 min. longer. Add salt and pepper to taste.

BEEF SOUP (HUS LEVES)

Mrs. John Sabol

1-1/2# chuck	4 carrots
1 marrow soup bone	Salt & Pepper to taste
3 stalks celery	Potatoes
6 sprigs parsley	3 qts. water
1 onion	1 fresh tomato or canned

Wash meat & bone. Place in kettle, add 3 qts. water. Bring to boil and skim top. Simmer slowly for 2 hrs. Add all vegetables except potatoes. Cook for 1/2 hr. Add whole potatoes, cooking until potatoes are tender, approx. 20 min. Meanwhile boil noodles in salted water and drain. Pour strained soup over noodles and serve.

CABBAGE SOUP, HUNGARIAN STYLE
(KÁPOSZTÁS LEVES)

Mrs. Roland Stock

1/2# lean pork or lamb, cubed	2 T. flour
1 lg. onion chopped	1 t. paprika
2 med. tomatoes or 1 C. canned	1/4 C. water
1 qt. hot water	1 C. sour cream
2# cabbage chopped (6-7 C.)	salt to taste

Place cubed pork or lamb in pot. Add a little fat if meat is lean. Cook over low heat until meat is lightly browned. Add onion and cook until it is transparent. Add chopped tomatoes and hot water. Cover and simmer gently for 30 min. Add chopped cabbage and salt to taste. Cover and simmer until meat and cabbage are tender. Combine flour, paprika and 1/4 cup of water to make a paste; add to cabbage mixture. Add sour cream, heat, but do not boil. Serves 6.

CARAWAY SEED SOUP

Mrs. George Lucas

2 qts. water	1/8 t. pepper
1 t. caraway seeds	1/4 t. paprika
2 T. butter	1 C. cold water
4 T. flour	REVALS-see below
1-1/2 t. salt	

Boil caraway seeds in one quart water for about 20 min. in a covered pot. Strain and add the other quart of boiling water. Brown flour and butter until golden brown. Cool, then gradually add one cup cold water. Reheat, stirring steadily until it boils. Add to the caraway broth and add salt, pepper and paprika. Boil for 10 minutes. Add Revals into soup and continue boiling 5 min. more. (For Revals see Noodle Recipe # 3.)

HUNGARIAN CARAWAY SOUP

Mrs. Roland Stock

3 T. drippings, butter or oleo	1 t. caraway seeds
1/2 C. chopped onion	3 C. boiling water
1/2 t. salt	3 T. flour

Melt drippings or butter in a heavy saucepan. Add chopped onion and cook over low heat until lightly golden. Add salt, flour and caraway seeds to taste. Blend and cook one minute. Add water and cook, stirring constantly, until mixture is slightly thickened. Serve at once with buttered croutons. Makes 4-5 servings.

CHICKEN VEGETABLE SOUP (BECSINÁLT LEVES)

Mrs. P. Janosi

10 chicken wings	2 fresh green onion tops
1 T. butter	1 med. green pepper
1 med. onion	1 fresh tomato
1/2 t. paprika	1 T. salt
3 stalks celery	4 whole blk. peppers
2 carrots	(crushed)
1 parsley root & greens	5 qts. water
1 C. grated uncooked noodles	

Dice and fry onions in butter until golden brown, add paprika and stir. Add chicken wings and all diced vegetables. Add 5 quarts of water, salt & pepper. Simmer for 1 hr. Grate noodles into soup and cook 15 min. and serve. (See Noodle Recipe # 2.)

NOTES:

CHICKEN SOUP
(CSIRKE LEVES)

Miss M. J. Katrincsak

5# soup chicken	3 carrots, cut in thirds
2 1/2 T. salt	1 sm. onion
1/4 t. black pepper	1/2 sm. kohlrabi
1 t. red paprika	1/4 head cabbage
1 large root parsley & greens	6 oz. tomato juice or
2 stalks celery, halved	1 whole tomato
	2 med. potatoes

Cut chicken into pieces and place in 7 quarts of water. Bring to a boil and skim top to make clear soup. Add salt, pepper, paprika and simmer 30 minutes. Add tomato juice and all vegetables, except potatoes. Simmer slowly for 1-1/2 hrs. Then add the potatoes and cook until potatoes are tender. Strain and serve with thin egg noodles. (See Noodle Recipe #1.)

EGG SOUP

Mrs. M. Perenyi

2 T. butter	6 C. water
4 T. flour	5 eggs
2 bay leaves (optional)	1 T. vinegar
Salt and pepper to taste.	

Melt butter, add flour and brown. Add water and stir until well blended. Add bay leaves, salt and pepper. Simmer slowly for 30 Min. When ready to serve soup, drop eggs in one at a time and cook 5 more min. Add vinegar and serve. Whole boiled potatoes may be served on the side.

EGG SOUP (SOUP)
(SAVANYU TOJÁS LEVES)

Mrs. Edmund Kulpa

3 T. flour	1/4 C. vinegar
3 T. shortening	1/4 t. paprika
4-6 eggs	1/4 t. pepper
1 qt. water	1 t. salt
1 onion chopped	

In sauce pan fry onion, paprika and flour in shortening until browned. Add water, vinegar, pepper and salt and bring to boil. Simmer 10 minutes and add eggs one at a time, approx. 2 eggs per person. Cook until yolks are set, about 10 min.

HUNGARIAN GOULASH
(GULYÁS LEVES)

Mrs. Andrew Deutsch

1# beef chuck	3 med. carrots
1 T. salt	2 parsley roots
1 med. onion chopped	1 qt. water
2 T. lard or shortening	4 med. potatoes
1 t. paprika	1/4 t. black pepper

Cut beef into 1" cubes, add 1-1/2 tsp. salt. Brown onions in shortening, add paprika and beef. Let beef simmer in own juice for 1 hr. Add sliced carrots and parsley roots. Simmer for 1-1/2 hrs. Add water, diced potatoes and remaining 1/2 tsp. salt. Simmer until potatoes are tender.

NOTES:

LENTIL SOUP

Mrs. Andrew Loosz, Jr.

1# dry lentils	2 T. flour
1 med. onion	Salt and pepper to taste
2 T. butter or shortening	4 qts. water

Wash and cook lentils in 4 qts. water until soft. Saute onion in butter until soft and golden but not brown, add flour and a little water to make a smooth, thin paste. Bring to a boil; add to lentils, slowly, stirring constantly. Boil, add salt & pepper and serve. This is a good Lenten Dish but you may also use either kolbass or smoked spareribs - cook meat with lentils & follow balance of recipe.

MEAT BALL SOUP

Mrs. Edmund Kulpa

1 onion chopped	1 can tomato sauce
1 stalk celery	2-1/2 qts. water
3 potatoes diced	(1# ground meat
2 T. shortening	(1 t. salt
1/2# cooked lima beans	(1/4 t. pepper
or 2 #303 cans butter beans	

Fry onion and celery in shortening, add water and lima beans. Bring to boil, add potatoes and small meat balls (walnut size). Add salt and pepper, simmer 1 hr. Add tomato sauce and simmer another 30 min.

Meat Balls: Combine 1 lb. ground meat, salt and pepper and form small meat balls.

MUSHROOM SOUP (SOUR)

Mrs. John Losz

1/2 # dry mushrooms
1 T. butter
1 T. flour
1 med. onion

2 qts. water
1 pt. sauerkraut juice
Salt & pepper to taste
1/4 C. raw rice (optional)

Wash mushrooms and soak for a couple of hours. Drain and chop mushrooms. Cook in 2 qts. of water and add enough sauerkraut juice to desired sourness. Add salt, pepper and onion and cook until mushrooms are tender about 3 hrs. Add rice if thick soup is desired. When soup is almost done, brown flour in butter and add to soup. Simmer a few min. more.

POTATO SOUP (KRUMPLI LEVES)

Mrs. J. Giran

1/2 t. salt
6 med. potatoes, diced
2 bay leaves
3 T. vinegar
2 T. flour

1 T. milk
2 T. sour cream
1 pt. milk
1 T. butter
3 C. water
1 med. onion chopped

Cook diced potatoes, bay leaves in water for 15-20 min. Add salt, pepper and vinegar, stir well.

Remove from heat, add gravy mixture. Mix well.

Return to heat and bring to a boil; saute onions in a little shortening and stir into soup.

GRAVY MIXTURE: Blend 2 T. flour, 1 T. milk and 2 T. sour cream and stir in 1 pt. of milk, mixing well.

4 Servings.

POTATO SOUP
(BURGONYA LEVES)

Mrs. K. Szente

1 T. butter	4 C. water(hot) or stock
4 lg. potatoes, diced	1 T. paprika
1 onion chopped	1/2 t. salt
1 pimento, minced	3 T. sour cream
1 T. minced parsley	

Melt butter in sauce pan; add onions & pimento. Simmer slowly until onions start to brown, add potatoes and sprinkle with parsley. Add hot stock or water, stir in paprika. Season with salt and simmer about 30 minutes. Add 1 Tbsp. sour cream and cook for 3 min. more. Remove from heat, add remaining sour cream and serve.

CREAM OF POTATO SOUP
(Tejfölös krumplileves)

Mrs. S. Ganszky

4 med. potatoes, cubed	1 T. salt
2 qts. water	Dash black pepper
1 T. butter	1/4 t. paprika
1 T. flour	1/2 C. sour cream
1 sm. onion, chopped	1/2 C. tomato juice
2 bay leaves	

Heat water to boiling. Melt butter, add flour and onion, fry until golden brown. Cool slightly and add paprika; add water gradually and stir until smooth; add bay leaves salt, pepper, potatoes. Cook until potatoes are tender. Take one tablespoon of flour and add a little of the sour cream and stir until smooth and add rest of the cream. Add cream mixture to soup stirring it in the soup gradually. Add tomato juice and bring to boil. Serves 4.

POTATO-TOMATO SOUP

Mrs. K. Szente

3 qts. water	3 T. shortening
4-5 med. potatoes, diced	3 T. (heaping) flour
1-1/2 C. tomato juice	1/2 pt. sour cream
1 onion diced	

Cook potatoes in salted water. Melt shortening in skillet; add flour and onions and brown. Add tomato juice and sour cream. If mixture is too thick add about 1 cup of water. Strain this mixture into the kettle of cooked potatoes. Season to taste. Cook about 5 min. until it comes to a full boil.

VEGETABLE SOUP

Mrs. Robert Chasko

1# ground beef	2 T. butter
3 carrots diced	1 med. onion diced
2 stalks celery diced	1/2 C. cabbage, diced
1 sm. can peas	1/4 C. ketchup
1 sm. can whole kernel corn	1/2 C. tomato juice
3 med. potatoes diced	4 qts. water
	Salt & Pepper

Melt butter in soup pot, add diced onion and ground beef and brown. Add 4 quarts of water and all diced vegetables (except canned ones), ketchup, tomato juice, salt and pepper to taste. Bring to boil. Let simmer slowly 3/4 hour. Add canned vegetables and cook an additional 10 minutes.

VEGETABLE SOUP

Mrs. George Lucas

1/2# dry lima beans
1 med. onion
2 lge. carrots
3 stalks celery
1 med. potato
4 qts. water

1 T. salt
1/4 t. paprika
2 T. canned tomatoes
4 T. butter or oleo
2 T. flour
Grated noodles

Wash and sort lima beans. Soak 4 hrs. or overnight. Drain, cook in 4 qts. of boiling water with 1/2 onion diced and salt, for 1 hr. Melt butter, add flour and brown lightly, adding 1/2 diced onion and cook until golden. Cool, add paprika, 2 cups cold water, stir and bring to boil. Add cut carrots and celery, grated noodles, tomatoes and fine diced potato. Cook 1/2 hr. or until vegetables are tender. For Grated Noodles, see Noodle Recipe # 2.)

ADD YOUR FAVORITE RECIPE

FRIDAY VEGETABLE SOUP

Mrs. Sue Vanischak

2 T. butter or oleo	1 piece celery, few sprigs
1 T. chopped onion	parsley, 1 tomato (a wedge
2 C. frozen mixed vegetables	of cabbage may be added)
1/3 C. rice or barley, rinsed	Salt and pepper to taste
1 medium potato, diced	Paprika (for color)

Saute onion in butter till transparent. Add mixed vegetables and rice and simmer for about 5 minutes. Add 2 quarts of water. Then add parsley, celery, tomato, cabbage and 1 small whole unpeeled onion. Cook and simmer until vegetables are tender, about 15 min. Then add diced potato and cook until potatoes are done.

HOMEMADE VEGETABLE SOUP

Mrs. Brinker

In a 6 quart or larger pan, boil 1# boiling (or soup) meat and soup bone. Skim fat off top; then add:

1/2 stalk celery, diced	1 large onion, diced
1/2 head cabbage, diced	4 carrots, diced

Cook 1 hour then add:

1 #303 can green beans	1 #303 can whole kernel corn
1 #303 can yellow beans	4 potatoes, diced
1 #303 can peas	2 lg. cans tomatoes

In a separate saucepan, boil 1/4 C. barley; drain and add to soup. Add salt to taste. Cook until vegetables are done. Sprinkle chopped parsley over top when almost done. Fresh vegetables may be used in place of all canned ones if preferred.

SAUERKRAUT AND BEAN SOUP

Mrs. Sue Vanischak

Boil 1# spare ribs and 4 smoked ham hocks in 2 quarts of water for 30 min. Then add 2# sauerkraut, 1 can kidney or red beans, 1/2 small onion, salt, pepper and paprika to taste and boil for 1-1/2 hours. Soup may be served as is or slightly thickened. Optional: 1/2 t. caraway seed.



Meats and Main Dishes

M E A T S -- M A I N D I S H E S

ENGLISH

HUNGARIAN

- | | |
|--|---|
| 1. Creamed Beef on Toast | Tejfölös marhahus |
| 2. Creamed Chipped Beef | Tejfölös reszelt marhahus |
| 3. Beef Stroganoff | |
| 4. Beef Goulash w/
Dumplings | Marhahus gulyás haluskával |
| 5. Quick & Easy Roast
Beef | Gyorsas könyű sült marhahus |
| 6. Sweet-Sour Beef | |
| 7. Hungarian Beef Stew | Marhahus pörkölt magyarosan |
| 8. Brown Beef Stew | Barna marha pörkölt |
| 9. Smothered Meat Balls | Sima huslabda |
| 10. Smothered Meat Balls | Sima huslabda |
| 11. Stuffed Cabbage | Töltött káposzta |
| 12. Creamed Chicken | Tejfölös csirke |
| 13. Chicken Burgers | |
| 14. Chicken Casserole
Delight | Rakott öröm csirke |
| 15. Honey Chicken | Mézes-csirke |
| 16. Hungarian Stuffed
Chicken | Magyar töltött csirke |
| 17. Mushroom stuffed
Chicken | Gombával töltött csirke |
| 18. Chicken, Rice &
Vegetables | Csirke rizskása és növény |
| 19. Baked Ham Slices | Sült sonka szelet |
| 20. Ham & Potato
Casserole | Rakott sonka és krumpli |
| 21. Creamed Ham & Peas | Tejfölös sonka és borsó |
| 22. Barbecued Hamburger | |
| 23. Hungarian Hamburger | Schnitzly |
| 24. Hamburger Pie | Örölt marhahus pástétom |
| 25. Lamb Stew | Bárány pörkölt |
| 26. Shish-Kabob | |
| 27. Stuffed Peppers | Töltött paprika |
| 28. Stuffed Peppers with
sour Cream Gravy | Töltött paprika savanyu tej-
félel és huslével |

M E A T S--M A I N D I S H E S

ENGLISH

HUNGARIAN

29. Scalloped Pork	Kolozsvári káposzta
30. Scalloped Pork and Rice	Kolozsvári káposzta rizskásával
31. Sauerkraut & Pork	Székely gulyás
32. Swiss Steak	Swiss marhahus szelet
33. Swiss Steak	Swiss marhahus szelet
34. Steak with Mushroom Soup	Marhahus gombalevessel
35. Veal Paprikas	Borju paprikás
36. Veal Stew	Borju pörkölt
37. Veal Paprika	Borju paprikás
38. City Chicken (Veal)	
39. Shrimp Creole	Creole tengeri-rák
40. Fish Barbecue	Sült hal
41. Salmon & Creamettes	
42. Easter Cheese	Sargaturo
43. " "	" "
44. Hungarian Stuffed Eggs	Magyar töltött tojás
45. Baked Eggs with Sour Cream	Sült tojás savanyu tej-főlel

QUANTITY

1. Barbecued Spareribs for 50
2. Carnival Doughnuts Farsangi fánk
3. Stuffed cabbage Töltött káposzta
4. Potato Salad for 50
5. Savory Meat Loaf for 50

CREAMED BEEF ON TOAST

Mrs. John R. Putanko

2 T. butter or drippings	salt to taste
1 # lean ground chuck	dash pepper
1 lg. onion chopped	dash paprika
1 green pepper chopped	3-4 drops hot sauce
1 can cr. of mushroom soup	1-1/2 T. catsup
1 soup can milk	

Saute onions and green peppers in butter or drippings. Add ground beef, cook uncovered until lightly browned. Add mushroom soup and milk. Stir to blend well. Cover and simmer slowly 1/2 hour. Stir occasionally. Season to taste with salt and pepper. Add dash of paprika, hot sauce, and catsup. Do not boil. Serve over hot toast or mashed potatoes.

CREAMED CHIPPED BEEF

Mrs. Erma Bakora Zahorchak

1 can celery soup	Dash paprika, salt, pepper
1/2 can milk	4 oz. chipped dried beef

Add to can of celery soup, 1/2 can milk, salt, pepper, and paprika. Add beef and heat all ingredients together; do not boil. Serve on toast or hot biscuits. If soup is lumpy, beat with beater.

NOTE: Chipped dried beef may be quite salty.

BEEF STROGANOFF

Mrs. John Losz

1/2 C. minced onion	1-3 oz. can mushrooms
1 clove garlic	1 t. salt
2 T. fat	1/4 t. pepper
1-1/2 # ground beef	1/4 t. paprika
3 T. flour	1 C. sour cream
1 bouillon cube	

Saute onions and garlic in fat. Stir in ground beef, mushrooms and salt, pepper and paprika. Cook 5 min. Add 3 tbsp. flour mixed in 1 cup bouillon, and simmer 10 min. Stir in 1 cup sour cream. Heat but do not boil. Serve over rice or noodles.

BEEF GOULASH WITH DUMPLINGS
(Gulyás)

Mrs. Kathryn Szente

1# brisket of beef	1-1/2 C. water
2 lg. onions, chopped	4-5 potatoes, diced
2 t. sweet paprika	1 tomato sliced
1/2 t. salt	

Cut beef into cubes and wash in cold water. Put meat into a saucepan with a tight fitting lid, add onions, sweet paprika, salt and the 1/2 cup of water. (The onions may be browned in butter first, if desired.) Simmer for 1-1/2 hours. Add more water if necessary to prevent meat from burning. Add diced potatoes and 1 cup of water. Simmer until the meat and potatoes are tender, then add the tomato. Serve with dumplings. (See Noodle Recipe #5.)

QUICK & EASY ROAST BEEF

Mrs. Jos. P. Fedor

3# chuck roast
1 can mushroom soup (undiluted)
1 pkg. onion soup mix (undiluted)
2 T. A-1 Sauce (NO OTHER SEASONING NEEDED)

Preheat oven to 350°F. Place meat on sheet of aluminum foil, spread remaining ingredients over meat and wrap LOOSELY to allow meat to steam. Bake for 3 hours.

SWEET-SOUR BEEF

Helen Zabik

3# beef cut in cubes	3 T. vinegar
2 T. shortening	1/2 t. salt
4 T. flour	2 qts. water
3/4 C. sugar	onion -just enough to flavor

Braise meat well in hot skillet; set aside. Make gravy. Melt shortening, add flour, sugar, onion, and brown. Add cool water, vinegar, and salt. Cook until smooth. Pour gravy over meat and simmer for 1-1/2 hours.

STUFFED CABBAGE (Töltött Káposzta) Mrs. John R. Putanko

2 T. bacon drippings	1/4 t. black pepper
1 lg. onion chopped	1 qt. tomato juice
1# ground beef (chuck)	2 C. water
1# ground pork	1 C. sauerkraut (divided
3/4 C. rice	equally on bottom, top,
salt to taste	and between layers)
1 solid head cabbage	dash paprika
(about 3-3 1/2 lbs.)	

Scald cabbage and remove leaves as they become wilted. Cut off heels from 20-25 leaves and discard. Chop small remaining cabbage head and combine with sauerkraut. Set aside. Simmer chopped onion in drippings until transparent. Remove from heat; add ground beef, pork, rice, (which has been washed and soaked for a few minutes in hot water), salt and pepper. Mix thoroughly. Fill each cabbage leaf with a rounded tablespoonful of the meat mixture. Roll up and tuck in ends. Using about a 4 qt. pot, place a bed of chopped cabbage and sauerkraut between layers. Sprinkle top layer with salt, pepper, and paprika. Heat tomato juice and water to boiling. Pour over rolls. Cook uncovered to bring to boil; lower heat to simmering and cover. Continue cooking for 1-1/2 hrs. Season juice to taste, adding bit of sugar if too sour.

CREAMED CHICKEN

Mrs. Michael Kohut

3 T. lard	1 C. water
1 sm. onion, chopped fine	2-3 T. flour
1 sm. chicken (3#)	3 C. milk
salt and pepper to taste	3 T. sour cream
1 t. paprika	

Brown onion in lard. Add cut-up chicken. Season to taste, adding paprika and water (add more water as it cooks, if needed). Stew until tender, about 1 hour. Remove chicken from pan; add flour for gravy, mixing until browned. Add milk; stir, scraping bottom. Add sour cream and stir well. Replace chicken in pan and reheat for a few minutes.

HUNGARIAN BEEF STEW

Mrs. Kathryn Szente

5 onions chopped	1/2 t. salt
6 T. butter or shortening	1 clove garlic
2# beef (cut in 2" strips)	1/2# bacon (cut in pieces and browned)
dash marjoram	2 C. sour cream
1/4 t. pepper	3/4 C. white wine

Brown onions in butter or shortening. Add meat which has been cut into 2 inch strips. Season with salt, marjoram, pepper, and garlic. Add wine, and stew until meat is tender; add the bacon. Stir in sour cream and continue cooking until meat is tender.

BROWN BEEF STEW

Mrs. Howard Collins

2# beef, cubed	6 carrots, diced
2 T. fat	4 potatoes, diced
2 t. salt	4 sm. onions, diced
dash of pepper	1/2 C. celery, diced
dash of garlic salt	4 Bouillon cubes dissolved in 1 qt. hot water
2 T. flour mixed in 1/4 C. water	

Brown meat in fat and season to taste. Add water to cover meat. Simmer on low heat 30-45 min. Add bouillon and the flour thickening. Add carrots, onions and celery. Cook 15-30 min. Add potatoes and cook until vegetables are tender.

SMOTHERED MEAT BALLS

Mrs. A. Deutsch

1# ground beef	1/4 C. milk
1/2 C. soft bread crumbs	salt & pepper to taste
1 egg	1 can mushroom soup

Combine all ingredients, except soup; mix thoroughly. Shape into balls and brown in fat. Add mushroom soup and cook slowly 30-40 minutes.

BARBECUED CHICKEN

Mrs. Louis Horton

2# chicken parts
2 T. shortening
1 can tomato soup
1/3 C. celery, diced
1/3 C. chopped onion
1 clove garlic

2 T. brown sugar
2 T. Worcestershire sauce
2 T. lemon juice
2 T. prepared mustard
2-4 drops hot sauce

In skillet, brown chicken parts in shortening; stir in remaining ingredients. Cover, simmer 45 min., or until chicken is tender, stirring occasionally. For an extra bright touch, garnish chicken with lemon slices. Serves 4-6.

CHICKEN BURGERS

Mrs. Jos. Kontra

1 C. diced cooked chicken
1 C. diced celery
1/2 C. finely diced
cheddar cheese
1/2 C. chopped ripe olives

1/4 C. mayonnaise
1 t. minced onion
6 hamburger buns
salt, pepper, paprika to
taste

Mix the first 6 ingredients, adding salt and pepper to taste. Split buns; butter and sprinkle with paprika. Fill with chicken mixture. Wrap in aluminum foil. Keep chilled. Before serving, bake at 350°F. for 15-20 min.

CHICKEN CASSEROLE DELIGHT

Mrs. Edw. Fetzko

3-4# cut-up frying chicken
4-5 potatoes, quartered
4-5 carrots
2 med. onions, sliced

4 T. butter or oleo
2 t. paprika
1/4 t. pepper
1 t. salt

Wash chicken pieces. Arrange in roast pan with potatoes and carrots. Cover with sliced onions. Dot with butter. Sprinkle seasonings over top. Cover; bake at 350°F. for 2-2-1/2 hours or until tender. Uncover last 1/2 hour to brown.

HONEY CHICKEN
(Mezes Csirke)

Miss Mgt.J.Katrincsak

3 chicken legs or breasts	1/2 C. flour
1/4 onion, diced	1/2 t. salt
1 stick oleo	dash pepper and paprika
6 T. honey	

Cut legs or breasts in half. Using large skillet, saute onions in oleo until transparent. Place flour, salt, paprika and pepper in paper bag; add chicken pieces and shake to coat pieces thoroughly. Lay pieces of floured chicken in skillet on top of onions and brown lightly. Turn chicken over and brown. Then place chicken in 1-1/2 qt. casserole and pour pan drippings on top. Drizzle 3 tbsp. of honey over chicken; bake at 350°F. for 1/2 hour. Turn chicken and drizzle remaining 3 tbsp. honey over it. Bake another 1/2 hour or until chicken is fork tender.

HUNGARIAN STUFFED CHICKEN

Mrs. John Repasi

3-4# roasting chicken	1/4 C. minced parsley
10 slices bread	1 chopped chicken liver
2 eggs	1/4# melted butter or oleo
1 med. onion chopped	1 T. paprika
3 T. butter or oleo	salt and pepper to taste

Singe chicken; wash and pat dry. Salt cavity of chicken lightly. Moisten bread slices and squeeze out excess water and crumble. Add eggs; saute parsley, liver, and onions in butter; add salt and pepper. Mix thoroughly. Stuff mixture into cavity of chicken; close with skewers. Brush chicken with melted oleo and sprinkle with paprika. Place in roaster, adding a cup of water. Cover with foil. Baste occasionally. Bake at 350°F. for 2-1/2 hours.

MUSHROOM STUFFED CHICKEN

Mrs.M.Perenyi

1 sm. can mushrooms, diced	2 eggs hard boiled
1 chicken liver, diced	2 eggs, separated
2 lg. hard rolls, cubed	1/2 C. warm milk
1 onion, diced	2 T. oleo
few sprigs parsley, chopped	1/4# butter
5# roasting chicken	2 T. water

Clean chicken. Soak rolls in milk. Saute onion in butter and add to rolls; mix. Add parsley, hard boiled eggs, mushrooms and beaten egg yolks. Beat egg whites until stiff. Add to remaining ingredients and mix well. Stuff into cavity and fasten with skewers. Place in roaster with oleo and water. Bake at 325°F. for 2-2-1/2 hours.

CHICKEN, RICE & VEGETABLES

Mrs.Geo.Lucas

2-3# frying chicken	2 celery stalks, diced
4 T. butter or Crisco	1 lg. carrot, diced
1 med. onion, chopped	1 T. parsley, chopped
1-1/2 t. salt	3 C. boiling water
1/4 t. black pepper	1 C. rice

Cut chicken into serving pieces. Brown onions in butter; add chicken, salt, pepper. Stew for 1/2 hour or until partly tender. Add celery and carrots, cook for 5 min. Add boiling water. Wash rice; add to chicken. Continue cooking 25 minutes at slow heat until tender.

NOTES:

BAKED HAM SLICES

Mrs. Julia Uhrinyak

2 ham slices
shortening1 can cream soup
(any variety)

Brown ham slices lightly and place in baking dish. Mix cream soup with 1/2 can water and pour over ham slices. Bake at 350°F. for 1 hour.

HAM AND POTATO CASSEROLE

Mrs. John Losz

1-1/2 C. cubed cooked ham	1 C. milk
1/2 med. onion chopped fine	salt and pepper
1-1/2 T. chopped green pepper	1-1/2 C. cubed cooked potatoes
2 T. butter	
1-1/4 T. flour	1/2 C. shredded cheese

Saute onion and green pepper 5 minutes. Add flour and milk. Stir and cook until thickened. Season. Add potatoes and ham. Pour into 1-1/2 qt. casserole. Top with cheese. Bake at 350°F. for 25-30 minutes.

CREAMED HAM & PEAS

Mrs. Julia Uhrinayk

1 can cream of celery or mushroom soup	1 C. canned peas
1 C. diced cooked ham	1 t. chopped parsley
	salt & pepper to taste

Heat soup, add ham, peas, and seasonings. Heat thoroughly and serve. May be placed in nest of mashed potatoes.

NOTES:

CHICKEN PAPRIKAS (Csirke Paprikas)

Mrs. John Kohut

2½-3# chicken, fryer	1/2 green pepper
2 T. drippings or oleo	salt, pepper to taste
1 lg. onion, chopped	1 T. flour
1-1/2 t. paprika	2 C. milk
1/2 C. water	1/2 C. sour cream

Simmer onion in drippings until transparent. Add paprika and water, bring to a boil; add cut up (washed & drained) chicken and green pepper. Simmer 45-50 minutes until all water is absorbed and chicken lightly browned. Sprinkle flour over chicken, stir; add milk. Bring to a boil, remove from heat. Add sour cream. Serve with small dumplings (See Noodle Recipe #5), or with whipped potatoes or macaroni.

CASSEROLE-SKILLET OF HAM AND POTATOES

1# slice cooked ham	1/4 C. chopped onion
1 T. butter or oleo	1/2 t. salt
1 T. brown sugar	1/8 t. pepper
1 can cream of mushroom soup	3 C. thinly sliced raw
2/3 C. canned milk	potatoes
1/3 C. water	1 C. sliced raw carrots

In 10" skillet, brown ham in butter and brown sugar. Remove ham, pour off drippings. Place into skillet all remaining ingredients. Cover; cook over low heat stirring occasionally, until vegetables are tender, about 35 min. Place ham slice onto vegetables. Cover and cook 10 min. longer. Serves 4.

CORN-CRISPED CHICKEN

2½-3# fryer chicken	1 t. accent
1/2 C. canned milk	1 t. salt
1 C. corn flake crumbs	1/4 t. pepper

Dip chicken pieces into canned milk. Roll in mixture of remaining ingredients. Place chicken in shallow baking pan lined with aluminum foil. Bake uncovered at 350°F. for 1 hour or until chicken pieces are tender.

CASSEROLE BEEF AND POTATO LOAF

4 C. thinly sliced raw potatoes	1# lean ground beef
1 T. chopped onion	3/4 C. canned milk
1 t. salt	1/2 C. cracker crumbs or rolled oats
1/8 t. pepper	1/4 C. catsup or chili
1 T. chopped parsley	1/4 C. chopped onion
1/2 t. sage	1 t. salt
	1/8 t. pepper

Using a greased 2-2½ qt. casserole, arrange sliced potatoes evenly and sprinkle with next five ingredients. Then combine ground beef with all remaining ingredients and spread evenly over potatoes. Decorate top with a little catsup if desired. Bake at 350°F. for 1 hour, until potatoes are tender. Serves 4.

NOTE: For larger meat loaf, increase ground beef to 1½#.

ADD YOUR FAVORITE RECIPE:

BARBECUED HAMBURGER

Mrs. Louis Horton

2# ground beef	1/4 C. chopped onion
1 t. salt, dash pepper	1 T. brown sugar
1 can tomato soup	1 T. vinegar
1/4 C. sweet pickle relish	1 T. Worcestershire sauce

Mix beef, salt, pepper. Form into 8 patties. Brown in skillet (use shortening if needed). Pour off fat. Combine remaining ingredients, pour over burgers. Simmer 20 minutes or until done.

HUNGARIAN HAMBURGERS (Schnitzly)

Mrs. Edmund Kulpa

1# lean ground pork	1 egg
1 T. chopped parsley	1 t. salt
1 med. onion diced	dash pepper
4 slices dry rye bread	1 sm. clove garlic, diced

Soak bread in warm water; squeeze out, place in large bowl. Add all ingredients and mix well; mixture will be moist. Form into thick patties; fry in hot fat 20 min. on each side. Cover with lid for last 10 minutes.

HAMBURGER PIE

Mrs. John A. Katrincsak

1# ground beef	5 med. potatoes, cooked
1 med. onion, chopped	1/2 C. warm milk
1 lg. can green beans	1 egg, beaten
1 lg. can tomato soup	salt & pepper to taste

Brown onion in fat. Add beef and seasonings. Cook until meat is browned. Add green beans and tomato soup. Mix well. Pour into greased 2 qt. casserole. Mash potatoes; add the milk and beaten egg. Spoon potatoes, forming mounds, around the edge of the casserole. Bake at 350°F. for 30 minutes.

LAMB STEW

Mrs. John Losz

2# stewing lamb
1/4 C. flour
3 T. shortening
3 C. boiling water
1 clove garlic
1-1/2 t. salt

1/4 t. pepper
1/4 t. marjoram
2 stalks celery, cut up
1 onion, chopped
4 carrots cubed
2 potatoes cubed

Cut lamb in 2" cubes. Dredge with flour and brown in shortening. Add boiling water, garlic, salt, pepper, marjoram, celery and onion. Cover and simmer for 1 hour or until meat is almost tender. Add vegetables and cook until tender.

SHISH-KABOB, OUTDOOR

Miss Mary J. Hriczo

3# lean lamb cut in 2" cubes
green pepper

onions
mushrooms, parboiled

Marinate cubes of lamb overnight or several hours in sauce made by combining:

1/4 C. vinegar
1/2 C. salad oil

1 t. salt
1/4 t. garlic salt, onion
salt, black pepper

When ready to cook kabobs, thread skewers with cubes of meat, alternating with a vegetable such as onion, green pepper, and mushrooms between each cube. Cook over charcoal or broil in oven, until tender and well done.

NOTE:

STUFFED PEPPERS

Mrs. Robert Chasko

6 med. green peppers
1 sm. onion, diced
1 t. salt
1/8 t. pepper
1 T. oleo
2 C. water

3/4# ground pork
3/4# ground veal
3/4 C. rice
2 C. tomato juice
1/2 pint sour cream

Wash peppers and remove seeds. Saute onions in oleo until tender. Add to ground meats, rice, salt and pepper, mixing well. Fill peppers. Place in pot; add water, to which salt has been added to taste. Cook over low heat for about 1 hour. Add tomato juice and cook an additional hour. Pour off 1 cup of juice, add sour cream and mix well. Pour over peppers, heat and serve.

STUFFED PEPPERS, SOUR CREAM GRAVY

Mrs. John Sabol

6 green peppers
1# ground beef
1/2 C. cooked rice
1 egg
1 can tomato soup

1 med. onion chopped
2 T. shortening
1/2 pint sour cream
2 T. milk
salt & pepper to taste
2 T. flour

Clean and core green peppers. Scald in hot water for 1 minute. Combine ground beef, rice, egg, salt, pepper and onion. Mix thoroughly and fill peppers. Place in pot; pour tomato soup over peppers, adding an additional soup can of water. Cook over low heat about 45 min. When done, remove peppers from pot. Combine flour, sour cream and milk; mix until smooth. Add to tomato soup mixture and blend thoroughly. Pour over peppers, reheat and serve.

SCALLOPED PORK
(Kolozsvári Káposzta)

Zsuzsi Neni

1# lean pork
1 can sauerkraut
1/2 C. rice

1 sm. onion, chopped
bacon drippings
2 T. sour cream

Saute onion in bacon drippings. Cut pork into small pieces and add to onion mixture; fry meat until tender. Season to taste. Rinse sauerkraut in cold water; add to meat, along with a little water, and simmer until sauerkraut is cooked. Meanwhile, cook the rice. When the meat and sauerkraut are done, grease a casserole, 2 qt., place layers of sauerkraut, rice, and meat, repeating till all ingredients are used. Mix 2 tbsp. sour cream with a little milk until smooth and pour over top of casserole mixture. Bake at 350°F. for about 25-30 min.

SCALLOPED PORK & RICE
(Kolozsvári Káposzta)

Mrs. Elizabeth Kovacs

1 lg. can sauerkraut
1# lean pork, cubed
1 sm. onion, diced
1 C. rice

1 pint sour cream
bacon drippings
salt & pepper to taste
unbaked 9" pie shell

Saute onion in bacon drippings; add pork, browning well and let simmer. Wash sauerkraut in cold water, drain; add to pork mixture, simmering until kraut is cooked. Cook rice partially; drain. Make pie dough; line glass pie pan or round casserole allowing enough dough to turn over edges. Mix pork, sauerkraut and rice together. Add sour cream which has been blended with a little milk to make a smooth consistency. Place mixture in pie pan, folding edges of dough over mixture (an open-faced pie effect). Bake at 350°F. until pie crust is baked and mixture well heated.

STEAK WITH MUSHROOM SOUP

Mrs. Andrew Deutsch

1-1/2# round steak
2 T. shortening
salt & pepper to taste

1 can mushroom soup
1 soup can water

Cut meat in pieces, add salt and pepper. Melt shortening in frying pan. Brown meat on both sides. Mix mushroom soup and water; pour over meat. Simmer over low heat about 1 to 1-1/2 hours.

VEAL PAPRIKAS

Mrs. John Kohut

(Borju Paprikás)

2# veal (rump, shoulder, or leg)	1 T. flour
2 T. bacon drippings	1 t. paprika
1 lg. onion, chopped	2 C. milk
1/4 lg. green pepper	3 T. sour cream
1/2 C. water (more if needed)	1-1/2 t. salt

Simmer onion in drippings in large pot. Add paprika, 1/2 cup water and meat which has been cut into about 1-1/2" cubes. Add green pepper and salt. Cover and simmer over low heat about 50 minutes until tender and liquid has been absorbed. Sprinkle flour over meat and stir well for about 3 minutes over heat. Add 2 cups of milk and bring to a boil. Remove from heat; add sour cream. Serve with dumplings (Noodle #5). Serves 3-4.

VEAL STEW

Mrs. Kathryn Szenté

(Borju Paprikás)

6 onions, sliced	salt to taste
2 T. butter or shortening	3 tomatoes
1 T. paprika	3 green peppers, sliced
3# veal, cut in cubes	

Brown onions in butter or shortening. Add paprika and meat. Season to taste and stew slowly. Add water if needed. When meat is half cooked, add tomatoes and green peppers. Cover and cook until meat is tender.

SAUERKRAUT & PORK
(Székely Gulyás)

Mrs. Andrew Deutsch

2# pork cubed
1-1/2# sauerkraut
1-1/2 pt. sour cream

2 T. fat
1 onion minced
1/2 T. paprika, salt,
pepper

Brown onion in fat, add paprika and meat, salt and pepper to taste. Add water to prevent burning. Cook over low heat until meat is done. Add sauerkraut; cook with meat for 1/2 hour. Add sour cream and heat thoroughly.

SWISS STEAK

Mrs. John Sabol

2-3# round steak (cut
1 to 1-1/2" thick)
2 t. salt, 1/2 C. flour
3 T. fat

1 onion, sliced
1 sm. green pepper, sliced
1 C. water or strained
tomatoes

Combine salt with flour. Pound into both sides of steak with meat mallet. Place fat in fryer over medium heat; add steak, brown well on both sides. Add onion, green pepper, and water or tomatoes. Cover skillet; reduce heat to low for 1 hour or until meat is tender. This is best prepared in waterless cookware.

SWISS STEAK

Mrs. John Hriczo

2# round steak or chuck steak (cut 1" thick)
1/2 C. flour seasoned with salt and pepper
1 onion, sliced
1/2 C. shortening
#2-1/2 can tomatoes

Dip steak in seasoned flour; brown in shortening. Add onion and tomatoes; cover and cook over low heat until meat is tender, about 1 hour. Serves 5.

VEAL PAPRIKA
(Borju Paprikás)

Mrs. Kathryn Szente

1-1/2# veal (pounded and cut very thin)	1 C. water
1 clove garlic	1 pt. sour cream
2 T. butter	1/2 t. salt
	1 T. paprika

Thinly slice clove of garlic and brown lightly in butter. Add veal and brown well. Add 1 cup water, cover and simmer 45 minutes. Add sour cream, paprika, and salt. Blend well and cook slowly over low heat 10 minutes longer. Serve over buttered rice or wide buttered noodles.

CITY CHICKEN (VEAL)

Mrs. John Hriczo

2# veal (steak, shoulder or rump),
cut into 1" cubes
1 C. fine cracker crumbs
1 t. salt
1 egg
3 T. water
Crisco

Thread pieces of veal on wooden skewers. Dip meat into crumbs, then in egg beaten with water, and again in crumbs. Pan fry in hot Crisco. When browned, reduce heat, cover and cook until tender, about 40 minutes.

NOTE: If desired, use 1# pork cubes alternating with 1# veal cubes. Cook this combination at least 1 hour.

SHRIMP CREOLE

Mrs. John Losz

1/4 C. butter or oleo	dash pepper
1 lg. onion, chopped	1/8 t. rosemary
1/2 C. minced green pepper	1/8 t. paprika
1 clove garlic minced	1# cooked shrimp
1 t. salt	2 C. canned tomatoes

Melt butter in saucepan. Add onion, green pepper and garlic. Saute 10 minutes. Add salt, pepper, rosemary, paprika and tomatoes. Bring to a boil; reduce heat and simmer 15 minutes. Add shrimp and heat thoroughly. Serve over cooked rice.

FISH BARBECUE

Mrs. John Losz

3-4# whitefish or trout	3 T. Worcestershire sauce
2 T. onion, chopped	1/4 C. lemon juice
1 T. fat	2 T. brown sugar
1 C. catsup	1/2 t. salt
2 T. vinegar	dash of pepper

Place fish in greased shallow pan. Sprinkle with salt. Lightly brown onion in fat; add remaining ingredients. Simmer 5 minutes and pour over fish. Bake at 425°F. for 35-40 minutes. Serves 6-8.

SALMON & CREAMETTES

1 C. sour cream	1 box Creamettes
1/4 C. butter	1 lg. can salmon
salt & pepper to taste	

Cook Creamettes in salted water. Drain and place in a buttered 1-1/2 qt. baking dish. Add flaked salmon, salt and pepper. Pour sour cream and melted butter over casserole. Bake at 400°F. for 20 minutes.

HUNGARIAN STUFFED EGGS

Mrs. Edmund Kulpa

4 hard-boiled eggs	1/4 C. flour
1-1/2 t. salt	2 C. milk
3 T. mayonnaise	1 T. horseradish
1 t. mustard	1/4 g grated Amer. cheese
1/4 C. margarine or butter	2 T. minced parsley

Chill and shell eggs. Halve lengthwise; remove yolks and mash. Add 1 tsp. salt, mayonnaise and mustard. Blend into smooth paste and fill egg white halves. Place in shallow baking pan. Melt butter, add flour, blending well. Add milk. Cook over low heat stirring constantly until thick and smooth. Add horseradish, remaining salt and cheese. Stir until melted. Pour over eggs. Place under broiler until golden brown. Sprinkle with parsley.

BAKED EGGS WITH SOUR CREAM
(Tojás Tejföl)

Mrs. Kathryn Szente

1-3/4 C. thick sour cream
1/3 C. bread crumbs
1/4 C. butter, melted
6 eggs
1/3 C. Parmesan cheese, grated

Butter 1-1/2 qt. casserole; put in 1-1/4 cups sour cream and half of the butter. Dribble bread crumbs over this. Take 6 eggs; break each one in a dish and slip it onto the bread crumbs. Spoon the rest of the sour cream, butter and crumbs over the eggs. Sprinkle with grated cheese. Bake at 325°F for 25-35 minutes until eggs are set. Serve immediately.

EASTER CHEESE
(Sargaturo)

Mrs. John Hriczo

2 qts. milk
2 dozen eggs
1/2 t. salt
1/2 C. sugar
1 t. vanilla

Beat eggs, salt, sugar and vanilla together. Heat milk and egg mixture. Stir slowly over low heat until it forms into cheese lumps. It is done when milk turns into water. Pour into a bag made of cheese cloth. Squeeze together in ball shape and tie from a clothes line; letting it drip about 8 hours, or overnight, in a cool place. Refrigerate.

EASTER CHEESE
(Sargaturo)

Mrs. John Sabol

12 eggs
1 qt. milk
2 T. sugar
1/4 t. vanilla
1/4 C. light raisins (optional)

Pour milk into saucepan and bring to a boil. Beat eggs slightly and add gradually to milk. Cook over low heat about 8 minutes. STIR constantly. Add vanilla. Pour mixture into cheese cloth and tie tightly, forming a ball. Hang and let drain into pan for 2 hours. Remove from cheese cloth; cover with dampened cloth and refrigerate.

BARBECUED SPARERIBS FOR 50

25# spareribs

Cut spareribs into half pound serving portions. Place in single layers in shallow roasting pans. Cover and bake in oven for 1 hour. Cover with barbecue sauce and bake uncovered for 1 hour, until tender, basting once or twice.

BARBECUE SAUCE:

12 eight ounce cans tomato sauce
1 1/2 C. vinegar
3 T. chilli powder
1 C. sugar
few drops tobasco sauce
4 T. worcestershire sauce
2 C. minced onion
1 1/2 C. minced green pepper
1 t. pepper
2 T. salt

Add all ingredients to tomato sauce. Stir until well mixed.

CARNIVAL DOUGHNUTS (FARSANGI FANK)

Mrs. Elizabeth Kovacs

25# flour	1/2# yeast
2 doz. eggs	3 cans Carnation milk
3# sugar	4 qts. milk
1# butter	

Dissolve yeast; in a large bowl, add egg yolks, butter, and sugar, mixing well, then add the rest of the ingredients. Beat egg whites until fluffy and add to mixture last. Work dough out well. Cut into doughnuts and deep fry in Crisco. Yield: 46 doz.

STUFFED CABBAGE (Quantity)

Mrs. John A. Katrincsak

40# meat (beef & pork)
35 heads med. cabbage
10# rice
2# oleo or bacon grease
5# diced onions

6 cans sauerkraut
3 lg. cans water
5 lg. cans tomato juice
Salt & pepper to taste

Soak rice in hot water for approx. 1/2 hr. Cook cabbage heads to soften for rolling. Simmer onions in oleo or bacon grease until slightly browned. Mix meat, rice, onions, salt & pepper together in large pot. Roll meat loosely in parboiled cabbage leaves. Place in large pot, cover with tomato juice & water. Cook approx. 2 hrs. or until soft. Yield: 500 rolls

POTATO SALAD FOR 50

2 T. salt
1/2 t. pepper
15# potatoes, cooked and diced
6 C. diced celery
3 C. green peppers (chopped) or
3 C. pickles (chopped) or
3 C. stuffed olives (chopped)
1 C. minced onion
1 1/2 doz. eggs, hard-cooked
1 1/2 qt. salad dressing

Add salt, pepper to cold potatoes, mix with prepared vegetables. (Note, green peppers may be used, or chopped pickles, or chopped stuffed olives in addition to celery and onion). Add chopped eggs and salad dressing. Toss lightly together. This recipe allows 2/3 cup per serving. Refrigerate.

SAVORY MEAT LOAF FOR 50

3 C. milk	1 1/2 t. pepper
3 C. fine dry bread crumbs	2 T. onion juice
9# ground beef	2 T. lemon juice
3# ground pork	1 T. poultry seasoning
3 T. salt	2 T. minced parsley

Scald milk, add to bread crumbs. Combine with meat seasoning, mix thoroughly. Pat into 6 loaf pans, 9 1/2X4 1/4 inches. Bake in oven 350° one hour. Serve with tomato sauce.

TOMATO SAUCE

Small piece bay leaf	2/3 C. butter or oleo
3 C. minced celery leaves	1 onion
2/3 C. flour	1 1/2 t. salt
2 No. 2 1/2 cans tomatoes	1/2 t. pepper

Add bay leaf, celery leaves and minced onion to tomatoes; simmer 10 minutes; strain. Melt butter or margarine in saucepan; stir in flour and seasonings. Add strained tomatoes gradually. Cook stirring constantly until mixture thickens; reduce heat and cook 10 minutes. Allow about 2 tablespoons sauce per serving.

ADD YOUR FAVORITE RECIPE:

COFFEE (URN METHOD)

Coffee, ground, for 50 servings, 1-1/2 #; for 100 servings, 3 # Water freshly drawn, for 50 servings - 3 gallons and 3 quarts; for 100 servings 7-1/2 gallons.

Method:

- 1-Fill jacket of urn with water until glass gauge registers about 3/4 full.
- 2-Heat the water to the boiling point, but avoid boiling.
- 3-Replenish water whenever gauge shows less than 1/2 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 1/2 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.

COFFEE (KETTLE METHOD)

Coffee, ground, for 25 servings, 1/2 #; for 50 servings, 1-1/2#. Water, freshly drawn, for 50 servings, 3 gallons and 3 quarts; for 50 servings, 7-1/2 gallons.

Method:

- 1-Place coffee in a sack large enough to permit free circulation, (any cloth bag may be used that is not too heavy) of water and allowing expansion of coffee.
- 2-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.
- 3-Pour freshly drawn water into a large kettle; heat to boiling point.
- 4-Place coffee bag in boiling water; tie cord to handle of kettle; reduce heat to keep water below boiling point; coffee must always be kept below the boiling point.
- 5-Submerge the bag with a stick or paddle push up and down to force the water through the grounds.
- 6-Cover kettle; brew 12-15 minutes.
- 7-Lift bag; drain thoroughly in kettle. Remove bag entirely. Serve coffee at once.



Bread and Rolls

B R E A D S

ENGLISH

1. Apricot Nut
2. Banana Nut
3. White Nut Loaf
4. Bread
5. Easter Bread #1
6. Easter Bread #2
7. Oat Bread
8. Potato Bread
9. Buttermilk Biscuits
10. Crackling Biscuits
11. Refrigerator Rolls
12. Sour Cream Twists

HUNGARIAN

- Diós baraczk
Diós banana
Fehér dióskenyer
Kenyér
Husvéti pászka
Husvéti pászka
Zabkenyér
Krumplis kenyér
Írós pogácsa
Tópörtös pogácsa

APRICOT NUT BREAD

Mrs. John Losz

1 1/2 C. dried apricots	2 3/4 C. flour
3/4 C. sugar	1 egg (well beaten)
5 t. baking powder	1 C. plus 1 t. buttermilk
1/2 t. salt	3 tbsp. melted shortening
1/2 t. baking soda	1 C. chopped walnuts

Wash, drain and cut apricots into small slivers. Sift sugar, baking powder, salt and baking soda with the flour. (Save 1 tbsp. flour to dredge the apricots). Mix the egg with the buttermilk and add to dry ingredients with shortening. Mix ingredients just enough to dampen. Fold in the nuts and apricots which have been dredged with flour. Pour into a greased and floured 9x5x2-3/4 inch loaf pan. Bake at 350 degrees for 1 hr. Turn out and cool on rack.

BANANA NUT BREAD

Mrs. Alex Bredacs

1/2 C. Shortening or butter	2 C. flour
1 C. sugar	1 t. soda
2 eggs	1/2 t. salt
2 or 3 well ripened bananas	1/2 C. nut meats

Cream shortening & sugar. Add beaten eggs. Cut bananas and nuts into small pieces and add. Sift flour with salt, soda and add to mixture. Bake in well greased loaf pan 1 1/2 hrs. in a 350 degree oven.

NOTES:

WHITE NUT LOAF

Mrs. John A. Katrincsak

3/4 C. sugar
2 T. shortening (soft)
1 egg
1-1/2 C. milk

3 C. flour
3-1/2 t. baking powder
1 t. salt
3/4 C. chopped nuts

Cream sugar, shortening and egg. Add alternately the milk and dry ingredients. Blend in nuts. Pour into bread loaf pan. Let stand for 20 min. before baking. Bake at 350 degrees for 1 hr.

BREAD (KENYER)

Mrs. P. Fedor Sr.

1/2 C. warm water	1/4 C. sugar
2 pkg. dry yeast	2 T. salt
3-1/2 C. warm liquid	1/4 C. shortening
(water, milk, potato water)	11-12 C. sifted all purp. flour

Soak yeast in 1/2 cup warm water 5 min. Combine liquids with sugar and salt. Stir to dissolve. Beat in 4 cups flour, yeast mixture, and shortening until smooth. Add remaining flour, mixing with a spoon until dough leaves side of bowl. Turn out onto lightly floured board. Knead until dough becomes smooth and elastic and is no longer sticky (5-10 Min.) Place in lightly greased bowl. Grease top of dough, cover with wax paper. Let rise until doubled (1-1/2 hrs.). Punch down and let rise again until nearly doubled. Divide dough in 4 equal parts. Shape into loaf, place in greased 9x5x3" loaf pans. Cover, let rise in warm place until dough reaches top of pan and corners are filled (1-1/2 hrs.). Bake at 400° for 45 min. Remove from pans and cool on racks. Yields: 4 loaves.

PASZKA I (Easter Bread)

Mrs.A.Deutsch

12 C. flour	1/2 # butter or oleo
6 egg yolks	1/2 pint sour cream
2 t. salt	1 C. sugar
1 - 10¢ cake yeast	3/4 cup milk, 1 T. sugar
	2 cups warm milk

Dissolve yeast in 3/4 cup lukewarm milk with 1 tbsp. sugar. Set aside. Cream butter, sugar, add egg yolks and a little flour. Sift flour and salt. Add rest of ingredients including yeast and 2 cups lukewarm milk to make soft dough. Work until it does not stick to hands or pan. Cover, let rise in warm place until doubled in bulk; makes 2 large or 3 small paszkas. Let rise in pan until double in bulk, spread tops with beaten egg yolk and a little milk. Bake at 350°F. for 50-60 min. While still hot, brush with butter.

PASZKA II (Easter Bread)

Mrs.M.Perenyi

2 sm. cakes yeast	1 C. warm water
1 C. milk, scalded	1/2 C. melted butter
8 C. flour	4 beaten egg yolks
1 reg. size can evaporated milk, warmed	1/4 C. sugar
	1 t. salt

Dissolve yeast and sugar in warm milk. Set aside. Sift flour into bowl, add warm evap. milk mixed with water and melted butter. Mix. Add beaten egg yolks, salt and yeast mixture. Knead until smooth, about 10 min. Cover, let stand in warm place for 2 hours. Roll out on floured board just enough to permit dividing the dough into 6 rounds. Cover rounds with towel, let them stand for 15 min. Flatten each round into strips about 15 inches long. Braid into 2 loaves, place in greased angel food type pans or ones without hole. Cover; allow to rise until doubled in bulk. Brush with beaten egg yolks. Bake at 350°F. for about 1 hour.

NOTE: If dough seems too moist, add a little flour. Also, if you prefer a sweeter paszka, use 1 tablespoon of sugar per cup of flour.

OAT BREAD

Mrs. Nick Wm. Kish

1 C. uncooked rolled oats	1/4 C. sugar
2 C. milk (scalded) with	1 T. salt
2 T. shortening	4-1/2-5 C. flour
1 large cake yeast softened in	
1/2 C. lukewarm water	

Pour hot milk over oats and let cool to lukewarm. Add yeast & sugar. Begin beating in flour as for kalach dough. Let rise until double in size. Punch down. Shape into 2 loaves. Let rise again. Bake at 425 degrees for 15 min., then 350 degrees for 35 min. Turn out on rack, butter tops immediately and cover lightly with towel.

POTATO BREAD

Mrs. Joseph Repasi

1 med. potato (pared and sliced)	1/4 C. shortening
2 C. salted water	1 pkg. active dry yeast
1/2 C. sugar	1/4 C. warm water
2 eggs (well beaten)	6 C. sifted flour
	1 t. salt

Cook potato in salted water until tender. Drain reserving 1-1/2 cups potato water. Mash potato and measure 1/4 cup. Beat with sugar in large mixing bowl, add eggs, mix well. Add salt and shortening. Gradually add hot potato water, stirring until shortening is melted. Let cool to lukewarm. Dissolve yeast in 1/4 cup water. Beat into potato mixture. Gradually stir in flour. Knead on well floured surface. Place in greased bowl. Cover, let rise 2-1/2 to 3 hrs. Divide in half, makes two loaves. Bake at 400 degrees for 45 Min.

BUTTERMILK BISCUITS

Mrs. J. R. Putanko

2 C. flour
1 T. baking powder
1/2 t. salt
1/4 t. baking soda

6 T. butter
1 C. buttermilk
1 C. shredded Cheddar cheese

Sift together flour, baking powder, salt, baking soda. Cut in butter until mixture is mealy. Stir in 1 cup buttermilk. Knead lightly on very lightly floured board. Roll out in rectangle about 1/2" thick. Cut into 12 biscuits and place on ungreased cookie sheet. Brush tops with buttermilk and sprinkle with shredded cheese. Bake at 425° for 12-15 min. If tops brown too quickly, reduce temperature.

CRACKLING BISCUITS

Mrs. S. Ganszky

(Tépertős Pogácsa)

2 med. potatoes mashed
1 cake yeast
1/4 C. water
1 1/2 to 2 C. warm milk
1 egg (beaten)

2 T. shortening
1 t. salt
2 T. sugar
1 #. cracklings (salted & ground)

Cook and mash potatoes, then cool. Dissolve yeast in lukewarm water, add sugar. Scald milk, add salt, 1 T. sugar & shortening. Cool to lukewarm. Add egg and combine with mashed potatoes, and enough flour to make a medium dough. Knead till smooth and elastic. Cover, let rise till double. Roll out and spread with crackling and fold over into a square. Repeat entire process 3 more times. (Complete rising time--about 4 hrs.) Roll out about 1/2" thick and cut with biscuit cutter. Bake on cookie sheet at 350 degrees about 25-30 min. Makes 2 dozen.

REFRIGERATOR ROLLS

Mrs. J. R. Putanko

1 C. warm water	1 egg
2 pkgs. dry yeast	1/2 C. soft shortening
1/2 C. sugar plus 1 t.	1 C. canned milk
2 t. salt	6-6 1/4 C. flour

Dissolve yeast in warm water. Add sugar, salt, egg, shortening, canned milk. Add 3 cups flour. Beat until smooth. Add rest of flour. Mix with hands. Place in buttered bowl. Butter top of dough. Cover with waxed paper and a damp towel. Refrigerate overnight. Two hrs. before baking, shape rolls. Cover, let rise in warm place till double--about 1 hr. Bake at 375°; rolls 15-20 min., bread 25-30 min.

SOUR CREAM TWISTS

Mrs. Roland Stock

3-1/2 C. flour	3/4 C. sour cream
1 t. salt	1 whole egg & 2 egg yolks
1 C. shortening	(well beaten)
(part butter)	1 t. vanilla
1 pkg. active dry yeast	1 C. sugar
1/4 C. warm water	

Sift flour, salt into bowl. Cut in shortening. Dissolve yeast in water. Stir into flour mixture with sour cream, eggs, vanilla. Mix well with hands. Cover with damp cloth and refrigerate 2 hrs. Roll half of dough on sugared board into oblong 8x16". Fold ends toward center, ends overlapping. Sprinkle with sugar. Repeat process twice. Roll about 1/4" thick. Twist ends in opposite directions stretching dough slightly. Put in shape of horse-shoe on ungreased baking sheet, pressing ends to keep shape. Bake at 375 degrees about 15 min.



Salads and Vegetables

S A L A D S

ENGLISH

HUNGARIAN

- | | |
|-------------------------------|--------------------------------|
| 1. Banana Candlestick | |
| 2. Calico Bean | |
| 3. Beet Horseradish | Tormás cékla |
| 4. Cabbage Salad | Káposztás saláta |
| 5. Cranberry Jewel Salad | |
| 6. Cucumber Salad | Uborka saláta |
| 7. Elinor's Salad | |
| 8. Frosty Lime Fruit Salad | |
| 9. Jello Salad | Kocsonya saláta |
| 10. Lots of Salad | Sok saláta |
| 11. Macaroni Salad | Makaróni saláta |
| 12. Red & Green Holiday Salad | Piros és zöld ünnepi
saláta |
| 13. Thanksgiving Salad | Hálaadási saláta |
| 14. 3-Layer Salad | Harmas saláta |
| 15. Mandarin Orange Salad | |
| 16. Gerry's Salad | |
| 17. Jello-Creme Mold | |
| 18. Apricot Fruit Mold | |
| 19. Lime-Pear Salad | |
| 20. Applesauce Salad | |
| 21. Sunday Jello Salad | |

BANANA CANDLESTICK SALAD

Mrs. John Repasi

Bananas
Pineapple Rings
Maraschino Cherries
Lettuce
Mayonnaise
Whipping Cream

Select straight rather than curved bananas. If bananas are large, you'll need large canned pineapple rings. For each serving, place 1 or 2 pineapple rings on a ruffle of lettuce as a base. For the candle, insert half of banana in the center of the pineapple. Make a tiny hole at top of banana and insert a maraschino cherry as a flickering flame. Dribble a little creamy mayonnaise down the candle to look like melting wax. For candlestick handle, tuck one end of a strip of orange peel at base of banana, curve other end and let rest near edge of pineapple.

CREAMY MAYONNAISE: Whip 1/2 cup whipping cream, and fold into 1 cup manonnaise.

CALICO BEAN SALAD

Mrs. John Losz

1 # can cut green beans drained
1 # can cut yellow beans drained
1 # can kidney beans drained
1/2 C. chopped green pepper
3/4 C. sugar
1/3 C. salad oil
1 t. pepper
2/3 C. vinegar
1 t. salt

Combine all ingredients and toss lightly. Refrigerate overnight. Drain before serving. Serves 6-8.

BEET HORSERADISH

Mrs. John Sabol

1 # boiled beets
2 oz. horseradish
2 T. vinegar

1 t. sugar
1 t. salt
Pepper
1/2 C. water

Grate beets and horseradish. Combine remaining ingredients and bring to boil. Pour over beets and horseradish. Mix thoroughly. Refrigerate.

CABBAGE SALAD

Mrs. John Losz

1-1/2 C. finely shredded crisp red cabbage
1-1/2 C. finely shredded crisp green cabbage
1/4 C. minced onions

1/3 C. mayonnaise or salad dressing

1 T. vinegar

1/2 t. salt

2 t. sugar

1/2 t. celery seed

Combine chilled vegetables. Combine remaining ingredients, stirring to dissolve sugar. Pour dressing over vegetables; toss lightly. Serves 4-6.

CRANBERRY JEWEL SALAD

Mrs. J. Uhrinyak

1 pkg. raspberry or
strawberry Jello

1 C. finely diced celery

1 C. thinly diced apples

1-1/2 C. hot water

1/2 C. nuts

1 can jellied cranberry sauce

Dissolve Jello in hot water. Chill until mixture begins to jell. Crush cranberry jelly with fork and add to chilled jello. Add celery, nuts and apples. Place in a large mold and chill until firm. Serve on lettuce with mayonnaise.

CUCUMBER SALAD

Mrs. John Putanko

3 lg. cucumbers sliced
1 sm. onion chopped
1 T. green pepper
(finely chopped)
3 T. salt

3 T. salad vinegar
1/2 t. sugar
1/8 t. black pepper
scant 1/2 C. cold
water

Peel and slice cucumbers very thin. Sprinkle with 3 tbsp. salt and set aside for at least 15 minutes. Squeeze out liquid from cucumbers and discard. Add remaining ingredients to cucumbers and sprinkle with paprika. Chill thoroughly. Serves 4-5.

ELINOR'S SALAD

Mrs. James Lesko

1 #211 can pineapple tidbits
1 #211 can Mandarin oranges
1/2 pt. sour cream
1 C. miniature marshmallows

Drain pineapple and oranges. Mix drained fruit together with marshmallows and sour cream in bowl. Refrigerate at least a half hour or more. Serve as salad on lettuce or serve as a dessert.

FROSTY LIME FRUIT SALAD

Mrs. John Sabol

1 - 3 oz. pkg. lime Jello 1/2 C. coconut
1 pkg. Dream Whip 1/2 C. chopped walnuts
1 - #2 can crushed pineapple drained (optional)

Prepare Jello. Let set until firm. Prepare Dream Whip. When jello is firm, whip with mixer until fluffy. Fold in Dream Whip. Add remaining ingredients and place in mold. Refrigerate. Serve with whipped cream.

JELLO SALAD

Mrs. Alex Evans

- 1 pkg. lime jello
- 2 large carrots (grated)
- 2 apples (grated)

Prepare jello. Add carrots and apples. Mix into jello. Place in molds. Refrigerate until set. Serve on lettuce.

LOTS OF SALAD

Mrs. Nick Wm. Kish

- | | |
|-----------------------------|----------------------|
| 1/2 # thin salami | 1/4 C. fresh parsley |
| 1/2 # sliced ham | (chopped) |
| 1/2 # brick cheese | 10 lg. tomatoes |
| 1/2 # swiss cheese | Oil, vinegar, salt |
| 1 large sweet onion (cut | and pepper to taste |
| in thin rings and separate) | |

Cut meats and cheeses into strips or squares. In a very large salad bowl, arrange in layers (as many as you like) alternating meat and cheese with onion rings and parsley between all layers. Chill well. Just before serving, slice chilled tomatoes and add immediately. Toss with oil, vinegar, salt and pepper. Serve immediately in soup bowls. This salad will not stand longer than 1/2 hr. Serves 6-8. Serve with garlic bread.

GARLIC BREAD: Cut one loaf bread (French or Italian) into 2" slices. Mix together 1/4 lb. butter and garlic powder to taste. Spread on bread slices and sprinkle with Parmesan cheese (grated). Place on broiler pan and toast until top is golden.

MACARONI SALAD

Mrs. John Losz

4 C. cooked elbow macaroni	2 T. vinegar
1 C. diced celery	1 to 2 t. prepared
1 C. slivered processed	mustard
American Cheese	1-1/2 t. salt
1/4 to 1/2 C. sliced	1 t. celery seed
green onions	1/8 t. pepper
2 T. snipped parsley	1/4 C. sliced radishes
1 C. mayonnaise	

Several hours before serving time, combine all ingredients and toss lightly to mix. Refrigerate. Serve on lettuce; garnish with tomato or hard cooked eggs, sliced olives or pickles. Serves 6-8.

RED AND GREEN HOLIDAY SALAD

Mrs. J. Uhrinyak

1 pkg. lime jello
1 - 8 oz. pkg. cream cheese
1 - 9 oz. can crushed drained pineapple
1/2 C. Tokay grapes, halved and seeded
1 pkg. cherry or strawberry jello

Prepare lime jello. Pour into 10x6x1-1/2" glass pan. Chill until firm.

Blend cream cheese, pineapple and grapes. Spread mixture over lime jello. Prepare red jello and when it starts to jell, pour over cheese mixture. Makes a nice, colorful salad.

NOTES:

THANKSGIVING SALAD

Mrs. Alex Bredacs

- | | |
|---------------------------------|---------------------|
| 1 # can jellied cranberry sauce | 1/2 C. chopped |
| 1 box lemon or orange jello | marshmallows |
| 3/4 C. boiling water | 1 lg. chopped apple |
| 1/2 C. chopped celery | 1/2 C. chopped nuts |

Dissolve jello in hot water, add remaining ingredients and mix until well blended. Put in mold. Serve on lettuce.

THREE LAYER SALAD

Mrs. Thomas Rylatt

1st Layer:

- | | |
|--------------------|---------------------------|
| 2 boxes lime jello | 1 lg. carrot (shredded) |
| 1/4 head cabbage | 1 lg. banana (cut up) |
| (shredded) | 1/3 can crushed pineapple |

Drain large can of crushed pineapple and divide into 3 equal parts. Prepare jello. When it begins to set, add remaining ingredients and mix well. Place in mold (9x13x2"). When firm add second layer.

2nd Layer:

- | | |
|---------------------------|-----------------|
| 1 lg. pkg. cream cheese | Pineapple juice |
| 1/3 can crushed pineapple | |

Blend cream cheese with enough juice to spread easily. Add pineapple and spread on 1st layer. When set, add third layer.

3rd Layer:

- 1 box lemon chiffon pie filling
- 1/3 can crushed pineapple

Prepare filling. Add crushed pineapple. Place on first two layers. Refrigerate.

MANDARIN ORANGE SALAD

Mrs. G. Charney

- | | |
|------------------------------|--------------------------------|
| 2 - 3 oz. pkgs. orange Jello | 1 - #303 can crushed pineapple |
| 3 C. boiling water | 1 can mandarin oranges |
| 1 pint orange sherbet | 1 cup fruit juices |

Dissolve Jello in water. Chill till partially set. Beat in orange sherbet. Add drained fruits plus 1 cup of combined fruit juices. Pour into mold or glass dish and chill until firm. Top with whipped cream.

GERRY'S SALAD

Mrs. Gerry Kohut

- | | |
|-----------------------------|----------------------------|
| 6 C. mixed salad greens | 1 sm. onion, chopped |
| (lettuce, endive, escarole) | 2 hardboiled eggs, chopped |
| 1 C. celery, chopped | |

Combine mixed greens, celery and onion. Sprinkle chopped eggs over top. Pour dressing over and garnish with tomato wedges. Serve immediately.

Dressing: Blend together 1/2 C. yogurt (or sour cream), 2 T. Miracle Whip, 1/3 C. milk, 1 t. sugar, salt and pepper to taste. Pour over salad.

JELLO-CREME MOLD

Mrs. E. Ruhl

- | | |
|------------------------------------|--------------------|
| 1 - 3 oz. pkg. lemon or lime Jello | 1 C. boiling water |
| 1 - 8 oz. pkg. cream cheese | 1 sm. can crushed |
| 1/2 jar marshmallow creme | pineapple, drained |

Dissolve jello in water. Add pineapple juice with cream cheese and marshmallow creme (use wire whip). Chill till partly set. Add pineapple, pour into mold. Chill till firm.

APRICOT FRUIT MOLD

Mrs. Sue Vanischak

Dissolve 1 - 3 oz. pkg. lemon Jello in 2 C. hot apricot-nectar. Chill until thickened; whip until light and frothy. Fold in 1 C. diced canned or fresh fruit and 1/2 C. chopped nuts. Pour into mold; chill until firm. Serve plain or with whipped topping.

LIME-PEAR SALAD

Mrs. John R. Putanko

- | | |
|---------------------------|------------------------------|
| 1 - 3 oz. pkg. lime Jello | 1 - 3 oz. pkg. cream cheese |
| 1 - 1# can pears, drained | 1 pkg. Dream Whip, or 2 cups |
| 1 C. hot pear juice | of Cool Whip |

Dissolve Jello in hot pear juice; add softened cream cheese (use wire whip to blend thoroughly), and cool. Add 1 cup mashed pears; then blend in the prepared Dream Whip or Cool Whip. Pour into a 11x7x1-1/2" glass dish and chill until firm. May also be used as dessert.

APPLESAUCE SALAD

- | | |
|---------------------------|----------------------------|
| 2 C. canned applesauce | Optional: chopped pecans |
| 1 3 oz. pkg. lime Jello | and/or maraschino cherries |
| 1 - 7 oz. bottle Seven-Up | |

Heat applesauce to boiling. Add jello, stir to dissolve. Cool mixture then add Seven-Up. Chill well. When mixture begins to thicken, pour into a mold and chill until firm. If desired, add chopped pecans and/or maraschino cherries. Serve on lettuce. Serves 6.

SUNDAY JELLO SALAD

Mrs. John R. Putanko

- | | |
|--------------------------------|----------------------------|
| 1 - 3 oz. pkg. orange Jello | 1 can mandarin oranges |
| 1 - 3 oz. pkg. pineapple " | 1/2 C. cold water |
| 2 C. boiling water | 1 C. finely chopped celery |
| 1 - #303 can crushed pineapple | 1/4 C. chopped walnuts |

In 1-1/2 qt. square Pyrex dish, dissolve jellos in boiling water. When cold and slightly thickened, add the undrained pineapple, the drained mandarin oranges, cold water, celery and walnuts. Stir to mix well. Chill until firm. Cut into squares and serve on lettuce.

V E G E T A B L E S

ENGLISH

1. Hungarian Green Beans
2. Cabbage in Sour Cream
3. Sweet/Sour Red Cabbage
4. Glazed Carrots
5. Cauliflower with
buttered bread crumbs
6. Creamed Cauliflower
7. Eggplant Scalloped
8. Lentils (Mashed)
9. Mushroom Paprikas
10. Pickle Sauce
11. Potato Puffs
12. Potatoes Au-Gratin
13. Creamed Potatoes with
Tomato Juice
14. Cheese Creamed Potatoes
15. Potato & Egg Casserole
16. Shirred Potato-Carrot
Casserole
17. Scalloped Potatoes
18. Potatoes Paprika
19. Potato Salad
20. Fried Rice
21. Stewed Summer Squash
22. Potatoes A La Different
23. Potatoes Bonne Femme
24. Sour Cream Potatoes

HUNGARIAN

Magyar zöldbab
Tejfölös káposzta
Édes-savanyu piros
káposzta
Édes sargarépa
Karfiol vajas kenyér-
morzsával
Tejfölös karfiol
Törött lencse
Paprikás gomba
Uborka szósz
Paradicsomos krumpli
Turós-tejfölös krumpli
Rakott burgonya
Rakott burgonya-sárga-
repával
Lerakott krumpli
Paprikas krumpli
Burgonya saláta
Rántott rizskása
Tejfölös tök
Tejfölös krumpli

HUNGARIAN GREEN BEANS

Mrs. John Hriczo

4 C. green beans, drained	2 egg yolks, beaten
1 small onion, chopped	4 oz. can mushrooms
2 T. parsley	and liquid
1/4 t. paprika	2 C. medium white sauce
salt & pepper	

Mix all ingredients. Put into a 2 qt. baking dish; pour white sauce over mixture. Sprinkle buttered bread crumbs on top. Bake at 350°F. for 3 to 5 min. Serves 5.

White Sauce:

2 T. butter	1/2 t. salt
2 T. flour	2 C. milk

Melt butter, blend flour until smooth and add seasoning; add milk slowly stirring until thick.

CABBAGE IN SOUR CREAM

Mrs. Edmund Kulpa

1 med. head cabbage	1 t. salt
3 T. butter	1/4 t. pepper
1 egg beaten lightly	3 T. lemon juice
2 T. sugar	1/2 C. sour cream

Shred cabbage. Add 3 tbsp. butter and steam in large frying pan, about 15 min. Do not brown. In saucepan place egg, sour cream, salt, sugar, pepper and lemon juice. Pour over cabbage and heat thoroughly.

SWEET SOUR RED CABBAGE

Mrs. Edmund Kulpa

2 # red cabbage	1/3 C. vinegar
1 C. water	3 T. sugar
1 t. salt	3 T. butter or oleo

Shred and chop cabbage. In 2 qt. saucepan place water, salt, vinegar, sugar and cabbage. Cook until tender over low heat about 25 min. Add butter or oleo last 5 min.

GLAZED CARROTS

Mrs. John Losz

- 2 # carrots
- 1 t. salt
- 1/2 C. dark brown sugar firmly packed
- 8-1/2 oz. can crushed pineapple drained

Wash carrots, pare, slice diagonally into 1-1/2" pieces. Place in boiling salt water. Cook until tender. Drain. In same saucepan add pineapple and sugar. Keep stirring and cook over high heat 5 minutes or until carrots are glazed.

CAULIFLOWER WITH BUTTERED BREAD CRUMBS

Mrs. R. Chasko

- 1 head cauliflower
separated into flowerettes
- 2 T. melted butter
- 1 C. bread crumbs

Cook flowerettes 8 to 10 minutes. Drain. Melt butter, stir in crumbs until lightly browned. Combine.

CREAMED CAULIFLOWER

Mrs. Mary Perenyi

- | | |
|--------------------|----------------|
| 1 head cauliflower | 1/4 t. salt |
| 3 T. butter | Dash of pepper |
| 3 T. flour | 1 C. milk |

Break cauliflower into flowerettes and cook 15 to 20 min. Melt butter, blend flour until smooth and creamy. Add milk and stir until thickened. Drain cauliflower and add to white sauce. Mix well and serve.

EGGPLANT-SCALLOPED

Mrs. J. R. Putanko

1 med. to large eggplant
1/2 C. chopped onion
2 t. salt
1-1/2 C. crushed soda
crackers

1 t. salt
Dash pepper
1-1/4 C. milk
1/4 # butter or oleo
melted

Preheat oven to 375° F. Pare eggplant, cut into 1" cubes. Boil together with onions and salt covered in small amount of water about 1", until tender but not mushy, about 5 min. Drain in a strainer. Spread half of cracker crumbs in a greased baking dish (10x6x2"). Arrange eggplant and onions on top of crumbs, sprinkle with the salt and pepper. Add balance of crumbs. Pour milk into the corners of the dish so that bottom is covered. Pour melted butter or oleo over top. Bake uncovered for about 45 minutes. Serves 4-5.

LENTILS (MASHED)
(TÖRÖTT LENCSE)

Mrs. Peter Janosi

3 C. water
1 C. Lentils
1 raw potato diced
1/2 t. salt

1 clove garlic
1 onion
2 T. butter
1 T. flour

Boil lentils, potatoes, salt, and garlic together in water for 1/2 hour. Drain juice into cup, set aside. Mash lentils thoroughly. If too dry, use a little of the lentil juice. Saute onions in butter and flour until golden brown. Mix into lentils and serve as a side dish.

MUSHROOM PAPRIKAS
(PAPRIKÁS GOMBA)

Mrs. K. Szenté

1 # mushrooms
1 onion (sliced)
3 T. butter
1/2 t. salt

1 T. paprika
1 T. minced parsley
2 T. flour
1-1/2 C. sour cream

Wash, trim and slice mushrooms. Brown onions in butter, add mushrooms, dredged in flour, seasoning and parsley. Cook 10 min. Add sour cream and blend well. Bring to a boil.

PICKLE SAUCE

Mrs. E. Kulpa

3 T. shortening
3 T. flour
1 t. paprika
1/4 C. dill pickle juice

1/2 t. salt
1 lg. dill pickle, diced
1/8 t. black pepper
2 C. water or broth

In saucepan fry shortening, flour and paprika until well browned. Add diced pickle, fry about 3 minutes. Add liquid, salt and pepper. Stir constantly until smooth and cook 15 minutes after it comes to a boil. Serve with beef.

POTATO PUFFS

Sift together:

1/2 C. sifted flour
1 t. baking powder

1/4 t. salt
1 C. mashed potatoes
1 egg beaten slightly

Add egg to mashed potatoes, add dry ingredients and mix well. Form into medium size balls and fry in deep hot fat until golden in color.

POTATOES AU GRATIN

Mrs. John Losz

3 T. butter	4 med. potatoes, cooked and cubed
1/4 C. flour	
2 C. milk	1-1/2 C. grated Amer. cheese
1/2 t. salt	1/2 C. bread crumbs
dash pepper	2 T. butter

Melt 3 tbsp. butter, blend in flour. Gradually stir in milk. Cook till thick, stirring constantly; add salt and pepper. Put half of the potatoes in greased 1-1/2 qt. casserole. Add 1/2 of the sauce and 1/2 of the cheese. Repeat layers. Mix crumbs with melted butter. Sprinkle over top. Bake at 350° for 45 min.

CREAMED POTATOES WITH TOMATO JUICE M. J. Katrincsak

6 med. potatoes	1/2 C. Tomato Juice
1 t. salt	1 C. potato liquid
1 sm. bay leaf	1 T. sour cream
3 T. flour	1 t. sugar(optional)
2 t. oleo	

Clean and dice potatoes - cover with cold water, add 1 tsp. salt and bay leaf. Cook until potatoes are soft but not mushy. Meanwhile, brown flour in oleo in skillet. Drain potatoes, reserving liquid. Add 1 cup of potato liquid slowly to browned flour, stirring constantly. Add 1/2 cup tomato juice to this mixture, stirring over low heat. Pour liquid over potatoes and simmer slowly. Dissolve 1 tbsp. sour cream in a small amount of potato liquid until smooth. Add to the potatoes. Simmer slowly for 2 to 3 min. Serves 4-6.

CHEESE CREAMED POTATOES

Mrs. J. Uhrinyak

1 can cream of celery
or mushroom soup
1/2 C. shredded American
Cheese
Paprika
1/4 C. milk
4-6 C. diced, cooked potatoes

Blend soup and milk in saucepan, add cheese. Heat, stirring often until cheese is melted. Add cooked potatoes, heat thoroughly. Garnish with paprika. Serves 8.

POTATO AND EGG CASSEROLE (Rakatt Burgonya)

Mrs. Kathryn Szenté

6-7 potatoes (cooked)	Blend together:
6 hard boiled eggs	1 C. thick sour cream
1/3 C. buttered bread crumbs	1/2 C. melted butter
	Salt & pepper to taste

Butter a 2 qt. casserole. Peel and slice potatoes and eggs 1/4" thick. Place 1 potato layer and 1 egg layer in casserole, alternating layers and ending with potatoes. Pour about 6 tbsp. sour cream mixture over each layer. (Save 1/2 of sour cream for top of casserole). Season with salt and pepper. Cover top layer with reserved sour cream mixture. Sprinkle with buttered bread crumbs. Bake at 350° F. 20 to 30 minutes or until crumbs are browned.

POTATOES PAPRIKA
(Paprikás Krumpli)

Mrs. J. R. Putanko

2 T. bacon drippings
1 med. onion chopped
1/2 t. paprika
1/2 C. water (or more)
3 med. potatoes sliced

1 T. chopped green pepper
1 t. salt
Dash black pepper

In fry pan brown onions in bacon drippings. Add paprika and water. Stir to blend. Add potatoes, green pepper and salt. Cover tightly and let steam over low heat until liquid is absorbed and potatoes are tender. 12 to 15 minutes.

POTATO SALAD

Mrs. John Repasi

15 med. sized potatoes
1/3 C. salad oil
1 T. grated onion
1/8 t. pepper
2 T. salt

6 hard cooked eggs
1/2 C. chopped green
pepper
1 C. chopped celery
1 pt. Kraft mayonnaise

Boil potatoes 45 min. in salt water. Pare & cube. Combine salad oil, onion, salt & pepper. Pour over potatoes and toss lightly. Halve 2 eggs; remove yolks and set aside. Dice eggs, green pepper and celery, add to the potatoes. Blend in mayonnaise. Pack into 10" tube pan. Cover with foil or saran wrap. Chill 2-3 hours. When ready to serve, loosen salad around edge of tube pan with a thin blade knife. Invert pan over serving plate. Sieve egg yolk onto top of salad.
Serves 12-16.

SHIRRED POTATO-CARROT CASSEROLE Mrs. J. R. Putanko

3 T. butter	1 C. (about 2 med.)
3 T. flour	shredded raw carrots
2 t. salt	2 T. grated onion
3 C. milk	1-1/4 C. shredded
3 C. (about 4 med.)	Cheddar cheese
shredded raw potatoes	

Preheat oven at 325° F. Butter 1 or 2 qt. baking dish. In saucepan melt butter over low heat; blend in flour and salt. Cook 1 minute. Remove from heat and gradually stir in milk. Return to heat and cook, stirring constantly until thickened (white sauce). Pour over vegetables and blend. Pour into baking dish. Bake 1-1/2 hours. Sprinkle with the shredded cheese. Bake an additional 30 minutes. Serves 6-8.

SCALLOPED POTATOES Mrs. E. Fetzko

4-6 C. thinly sliced potatoes	1 C. milk
salt and pepper	2 T. butter
1/2 to 3/4 C. grated cheese	2 T. flour

Melt butter in a saucepan. Add flour and stir until smooth. Add milk, stirring until smooth. Butter a 2 qt. casserole and add layers of potatoes and cheese and seasonings alternately. Dot with butter, sprinkle with grated cheese and paprika. Pour sauce over potatoes. Cover, and bake in 350° for 1 hr. Uncover, bake 1/2 hour or until done.

FRIED RICE

Mrs. Nick Wm. Kish

- | | |
|---------------------------------|---|
| 1 C. raw rice | 1-1/2 C. ham, cubed |
| 1 small green pepper
chopped | browned |
| 1 small onion chopped | 1/2 small bottle soysauce
(optional) |
| 3 eggs scrambled | 4 T. oleo |

Boil 2-1/2 cups water, 1/2 tsp. salt, add rice. Reduce heat simmer till rice is fluffy, but not mushy. Remove from heat. In large skillet brown ham in 4 tbsp. oleo. Remove ham and fry eggs. Add rice, ham, raw onions and pepper. Sprinkle with soy sauce, if desired. Add salt to taste. Stir and continue to fry until all ingredients are heated through. Serve immediately. Serves 6-8

STEWED SUMMER SQUASH
(Tejfeles Tök)

Mrs. E. Kovacs

- | | |
|----------------------|--------------------------------------|
| 1 med. summer squash | 1 C. sour cream with |
| 1 T. flour | 2 T. milk |
| 2 T. bacon drippings | 1 piece of fresh dill.
(optional) |
| 1/2 t. vinegar | |

Peel squash and shred. Salt and let stand. Brown flour in bacon drippings; add a little water to make it of sauce consistency. Squeeze salt from squash and add to sauce mixture in saucepan. Add the vinegar and cover squash with water. Add the dill. Cook until squash is tender. Mix sour cream with milk until smooth; add to squash and bring to boil. Season to taste.

POTATOES A LA DIFFERENT

Mrs. John R. Putanko

4 boiled potatoes salt
1/4# butter or oleo pepper

Peel boiled potatoes and grate, using side of grater which gives long thin strips. Melt butter or oleo in large, heavy skillet; add grated potatoes. Cook over medium flame, allowing enough time for potatoes to brown nicely on bottom. Turn, using a large egg turner & again cook until nicely browned. If needed, add a little more butter as potatoes tend to absorb it. Crusts should be quite crisp. Add salt and pepper to taste. NOTE: If desired, a little grated onion may be added for extra flavor. Serves three.

POTATOES BONNE FEMME

Mrs. John G. Kish

5 slices bacon 1/2 t. salt
4 lg. potatoes 1/4 t. pepper
1 lg. onion

Fry bacon, remove from pan and save. Slice potatoes medium thick; slice onion thinly. Saute potatoes and onions together in bacon drippings. Add salt and pepper. Crumble bacon and put over top of potatoes. Cover pan and cook over low heat for 10-15 min. or until potatoes are just soft. Serves four.

SOUR CREAM POTATOES

Mrs. John A. Fedor

4 boiled potatoes 1 t. Worcestershire sauce
1/2 C. milk or cream 1 t. salt
1/2 C. sour cream 1/4 t. pepper

Cube boiled potatoes. Combine milk (or cream) and sour cream in a saucepan. Add Worcestershire sauce, salt, pepper and potatoes. Simmer over low heat until the potatoes are well heated and some of the cream has been absorbed. Sprinkle with chopped parsley or chives. Serves four.



Noodles

N O O D L E S

ENGLISH

1. Hungarian Pancakes
2. Pancakes
3. Crepe Suzettes
4. Pancakes with Cottage Cheese
5. Dumplings (Noodle #5)
6. Cheese Dumplings
7. Farina Dumpling (Noodle #6)
8. Farina Dumpling (Noodle #7)
9. Liver Dumplings
10. Potato Dumplings
11. Cheese-Potato Dumplings
12. Grated Noodles (#2)
13. Revals (Noodle #3)
14. Tarhonya
15. Noodles (#1)
16. Potato Noodles
17. Noodles with Poppy Seeds or Nuts
18. Noodle Casserole
19. Sweet Cabbage Haluska
20. Boiled Dough with Cheese
21. Pirohy
22. Tuna Noodle Casserole

HUNGARIAN

- Palacsinta
Palacsinta
Palacsinta
Palacsinta
Gombóc
Turós gombóc
Gersli gombóc
Gersli gomboc
Májjas gombóc
Krumplihaluska
Krumplihaluska Turóval
Reszelt tészta
Gombóc
Tarhonya
Gyúrt tészta
Angyal bögyörő
Makos vagy Diós Metélt
Rakott Metélt
Haluska édes káposztával
Csipetke
Derelye

HUNGARIAN PANCAKES
(Palacsinta)

Mrs. John Sabol

6 eggs
3 C. flour
1/2 C. sugar
1/2 t. salt
1-1/2 qts. milk

Beat eggs well; add sugar, salt and one cup milk. Beat well and add flour gradually, putting in the remaining milk. Beat until very smooth. Have greased skillet hot. Put about 2 tbsp. batter on skillet. (Will be like very thin pancake batter and should fill skillet.) Brown on both sides. Place on heated platter and fill with jelly, cottage cheese or lekvar and roll. Yield: 30 pancakes.

PALACSINTA

Mrs. Stephen Kohut

4 eggs
2 C. milk
2 C. sifted flour
1 t. salt
2 t. sugar
2 T. melted butter

Sift flour, sugar, and salt together into a bowl. Beat eggs well, add milk and melted butter. Add egg mixture to dry mixture slowly, beating until smooth. Spoon just enough batter to spread evenly over buttered skillet, by tilting back and forth. Cook until lightly browned on each side. Spread with jelly, cottage cheese or lekvar and roll up.

CREPE-SUZETTES
(Palacsinta)

Mrs. John Hriczo

4 eggs
1 pint milk
1-1/2 C. flour
pinch salt
1 T. sugar
1 t. vanilla

Beat eggs, sugar, vanilla and salt together. Add flour and milk gradually. Beat to a thin, smooth batter. Pour 3 tbsp. onto a hot greased skillet. Brown lightly on both sides. Spread with creamed cottage cheese filling or preserves and roll up. Yield: 20 palacsintas.

PANCAKES WITH COTTAGE CHEESE
(Palacsinta)

Mrs. Julia Uhrinyak

2 C. sifted flour
2 t. sugar
1 t. salt
4 eggs well beaten
2 C. milk
butter

Mix flour, sugar and salt. Combine eggs and milk; add gradually to flour mixture, beating to a thin, smooth batter. Spoon 3 tbsp. batter onto a hot greased griddle, tilting pan to spread very thin. Brown lightly on both sides. Stack on warm plate. Spread with cottage cheese filling and roll up. Place in buttered baking dish, sprinkle with confectioner's sugar and heat in 300°F. oven just until warmed through. Top with sour cream if desired.

COTTAGE CHEESE FILLING: Combine 1# dry cottage cheese, 1 egg well beaten, 1/4 to 1/2 cup sugar, pinch salt, 1/2 tsp. vanilla and mix thoroughly.

DUMPLINGS

(Noodle #5)

Mrs. Michael Kohut

2 C. flour
2 eggs
1/2 C. water
1/2 t. salt

Combine flour, eggs, and salt. Add water. Beat well until dough is gummy. Drop noodles gradually into 2 quarts boiling salted water. Boil 2 additional minutes. Drain; rinse with hot water. Fry 2 tbsp. butter until brown. Pour over dumplings. Add salt and pepper to taste.

CHEESE DUMPLINGS

(Turós Gombóc)

Mrs. Kathryn Szente

1# dry cottage cheese
pinch salt
1 T. butter
2 C. flour
3 eggs, separated
1/2 pt. sour cream
1/4# butter
1 T. sugar (optional)
1/2 C. bread crumbs

Sieve cottage cheese. Place in bowl and add egg yolks, salt and butter. Beat until smooth; add flour and mix well. Beat egg whites until stiff and able to stand in peaks. Fold into egg and flour mixture. Have boiling, salted water ready. Flour hands lightly; take 1 tsp. dough at a time, roll into a ball and drop into boiling water. If dough should feel too soft, add small amount of flour. Drain. Fry bread crumbs in 1/4 lb. butter. Combine crumbs, dumplings, and sour cream and serve.

FARINA DUMPLINGS
(Noodle #6)

Mrs. Edmund Kulpa

1 egg
1/2 t. salt

1 T. water
1/2 C. quick cooking Farina

Beat egg, salt and water until light and fluffy. Add Farina slowly, beating with a fork. Do not stir. Let stand 10 to 15 minutes. Drop by spoonfuls into boiling chicken soup. Cover, simmer (not boil) 30-40 minutes.

FARINA DUMPLINGS
(Noodle #7)

Mrs. Roland Stock

Farina (see below)
1 egg
1 T. butter or shortening

1/4 t. baking powder
pinch salt

Mix egg and butter in small bowl till smooth. Add enough Farina to hold together and not stick to bowl. Add baking powder and salt, mix thoroughly. Using a teaspoon, drop small amounts of batter into boiling soup. Boil for 3 minutes.

LIVER DUMPLINGS (Noodle #8)
(Májas Gáluska)

Mrs. John Hriczo
Mrs. Edmund Kulpa
Mrs. Kathryn Szente

1/2# chicken or beef liver, chopped fine
1 T. minced parsley
1 onion chopped fine (optional)
2 eggs
2 C. flour
1/2 t. salt
black pepper

Beat eggs lightly, add liver, onion, parsley, salt and pepper. Add flour, 1/2 cup at a time; beat well. Batter should be heavy. Drop by teaspoonful into boiling soup. Cover, cook slowly 30-45 minutes.

POTATO DUMPLINGS
(Krumpli Haluska)

Mrs. John Kohut

3 med. potatoes, peeled and grated	1 t. salt
2 T. water	3 C. flour
1 egg	1/4# butter, browned
	5 qts boiling water

Combine grated potatoes, water, salt, and egg. Mix well. Add flour; mix to make a medium soft dough. Rinse a flat plate with boiling water. Place dough on plate. Spoon bite-sized pieces into rapidly boiling water. Boil briskly. Remove from heat; add 1 cup cold water to settle dumplings. Drain and rinse with cold water. Drain again. Pour melted browned butter over well-drained dumplings. Serve with 1/2 lb. dry cottage cheese mixed through the dumplings. (These dumplings can also be served with fried cabbage or simmered sauerkraut.)

CHEESE POTATO DUMPLINGS

Mrs. John Putanko

2 lg. potatoes, cubed & boiled	2 C. flour
2 lg. potatoes, peeled & grated	1 t. salt
1 egg	1/4# butter or oleo
	1 med. onion, chopped
	1/2# grated Longhorn cheese

Add egg, salt and flour to grated potatoes and mix well. Spoon dough from flat plate in small amounts into 3 qts. boiling salted water. Boil for 15 minutes over medium heat. Add 1 cup cold water to settle dumplings. Drain. Add grated cheese and stir until cheese melts. Meanwhile, saute chopped onion in butter or oleo until lightly browned. Pour over dumplings; mix well. Add the boiled hot potato cubes and again mix well. Serves 3-4.

GRATED NOODLES

Mrs. Geo. Lucas

(Noodle #2) - (Reszelt Testa)

1 C. flour

1 egg

Mix flour and egg by hand and form into a hard ball. Grate on potato grater. Drop noodles gradually into 2 quarts boiling water. Boil 5 minutes. Drain; rinse with hot water.

REVALS

Mrs. Geo. Lucas

(Noodle #3)

1 egg

6 T. flour

Mix egg and flour and beat to a running consistency. Drop by spoonful into boiling soup. Cook 5 minutes.

TARHONYA

Mrs. M. Perenyi

(Noodle #4)

2 eggs

1 egg yolk

2 T. water

3/4 to 1 C. flour

1 sm. onion, chopped (optional)

Combine eggs and water in bowl. Add flour to make dough. Knead on lightly floured board until smooth. Grate onto clean towel; let stand three hours (separate to hasten drying). To cook: Fry chopped onion in oleo until brown; add tarhonya and brown. Add chicken or beef broth to moisten. Cover and simmer till done. Add more broth as needed.

NOODLES

(Noodle #1)

Mrs.M.Perenyi

3 egg yolks
1 egg
about 3 T. cold water
2 C. sifted flour

Beat eggs until light and lemon colored. Add water and flour; work in with hands until absorbed. Place on board, knead until smooth. Divide into three parts. Roll out on board until thin as paper. Let set until dry. Cut dough into three parts; placing one on top of the other; then roll as for jelly roll. Cut into desired widths with a thin sharp knife - using 1/8" for fine and 1/2" for wide. Separate and drop into boiling salted water, continue boiling until noodles rise to surface. Drain and rinse in cold water. Serve with soup. If desired, noodles may be dried and stored, and cooked whenever needed.

POTATO NOODLES

(Angyal Bőgyörő)

Mrs.John Hriczo

3 potatoes	2/3 C. bread crumbs
3 C. flour	1/4 C. hot water
1 t. salt	1 T. sugar
1/2# butter	1 egg

Cook potatoes and mash. Add flour, salt. Mix and add egg. Knead dough until soft. Break off pieces and roll with palm of hand on floured board. Roll until it forms a rope, about 1/4" in diameter. Cut into 1" pieces, drop into boiling water and cook until they rise to the surface of the water. Drain and rinse well with hot water. Melt butter, add bread crumbs and brown; add 1/4 cup hot water and sugar to noodles. Cook about 5 minutes. Sprinkle with salt, add browned bread crumbs and serve.

NOODLES WITH POPPY SEED OR NUTS

Mrs. Kathryn Szente

Noodles

- 1 C. flour
- 1/2 t. salt
- 1 egg beaten
- 1 to 2 T. water

Sift together flour and salt. Make well in center of flour and add egg. Blend in water and mix until dough is stiff. Turn out dough on floured board and knead. Cover and let rest for 5 minutes. Roll out thin and let dry for 1 hour. Cut 2-1/2 inch wide noodles. Cook in boiling water till tender; drain. Add nuts or poppy seeds. Mix well and serve. (If using nuts, sprinkle top also with nut mixture before serving.)

NUT MIXTURE

- 1 C. finely chopped walnuts
- 1/3 C. powdered sugar
- 2 T. melted butter
- 1 t. lemon juice
- 1/2 t. lemon peel, grated

Combine all ingredients and add to noodles.

POPPY SEED MIXTURE

- 2/3 C. freshly ground poppy seed
- 1/3 C. powdered sugar
- 1/4 C. melted butter
- 1 t. lemon juice
- 1/2 t. lemon peel, grated

Combine all ingredients and add to noodles.

NOODLE CASSEROLE

Mrs. Julia Uhrinyak

1# wide noodles, boiled	1 C. sugar
1/2# butter or oleo, melted	1 #2 can crushed pineapple
1 pt. creamed cottage cheese	
1 pt. sour cream	4 eggs, beaten
1 t. salt	

Add melted butter to hot drained noodles. Combine sour cream, cottage cheese, sugar, and undrained crushed pineapple in a bowl; add to noodles mixing well. Add beaten eggs and mix thoroughly. Pour into 13x9x2" baking pan and bake at 350°F. for 1 hour. This is a large recipe and may be cut in half for small family.

SWEET CABBAGE HALUSKA

Wide noodles, cooked	1 t. salt
1/4# butter or oleo	1 t. sugar
1 med. head cabbage	1 sm. onion chopped(optional)

Chop or grate cabbage until fine. Sprinkle with salt and let stand 10 minutes. Squeeze out liquid and put cabbage into a heavy skillet with oleo and sugar. Cook over low heat until lightly browned and tender. Fry onion in butter or oleo until lightly browned; add to cabbage. Combine with the cooked noodles.

NOTE: This also may be prepared with cottage cheese or sauerkraut.

BOILED DOUGH WITH CHEESE
(Csipet)

Mrs. Kathryn Szente

4 C. flour
6 eggs
1/2 t. salt
water

1/4# dry cottage cheese
1 C. sour cream
bacon

Sift flour and salt. Beat eggs; add flour, salt and enough water to make a stiff dough. Chill for 20 minutes. Roll out very thin. Break into small pieces, spread them out on board to keep them from sticking together. Drop into rapidly boiling, salted water; cook until they rise to the surface. Drain; rinse in cold water, then brown in hot fat. Before serving, crumble the cottage cheese over dough, pour sour cream over the top. Sprinkle with crisply fried cubed bacon.

PIROHY
(Derelye)

Mrs. M. Perenyi

1 C. flour
1 egg
about 4 T. water

Mix flour and egg with enough water to make a soft dough; knead well. Roll out on floured board until thin. Cut into squares. Place 1 tsp. filling on each square. Fold in half, making a triangle. Pinch edges well to keep filling inside. Drop into boiling salted water and cook until they rise to surface. Cook five minutes longer. Rinse in colander with hot water. Drain; pour melted butter over pirohy and serve.

CHEESE FILLING: 1/2 C. dry cottage cheese, 1 egg yolk, 1 t. butter, pinch salt. Mix together.

POTATO FILLING: 1 lg. potato cooked and mashed. Add 1 tbsp. butter. (Optional--grated cheese to taste.)

LEKVAR and COOKED SAUERKRAUT may also be used as filling.

TUNA NOODLE CASSEROLE

Mrs. John Repasi

1 pkg. wide noodles
1 lg. can tuna fish
1/4# butter
2 T. flour

2 C. milk
1 t. salt
1/2 t. pepper
grated cheese

Cook noodles as directed on package. Add tuna to noodles, then salt and pepper to taste. Make a white sauce by blending flour, milk, and seasoning. Cook until mixture thickens slightly. Add to noodles. Pour into a buttered 2 qt. casserole. Top with grated cheese and buttered crumbs. Bake at 400°F. until cheese is melted and casserole thoroughly heated.

ADD YOUR FAVORITE RECIPE:



Cakes, Cookies and Pies

C A K E S

ENGLISH

1. Apple Cake
2. Applesauce Nut Cake
3. Banana Cake
4. Carrot Cake
5. Fruit Cocktail Cake
6. Swiss Chocolate Cake
7. Golden Nugget Coffee
Cake
8. Cottage Cheese Cake
9. Christmas Tree Coffee
Cake
10. Chocolate Cake Supreme
11. Cremes
12. Rich Cold Dough Cake
13. Cold Dough
14. Cold Dough
15. Cold Dough Horns
16. Flakey Nut Horns
17. Csoroge
18. Creole Cake
19. Heavenly Crescents
20. Easy Csoroge for
Beginners
- 20a. Easy Cheese Cake
- 20b. Pineapple Cottage Cheese
Cake
- 20c. Cream Cheese Crescents

HUNGARIAN

- Almás kalács
Almamártásos dios kalács
Banana kalács
Sárgarépa kalács

Swiss csokoláde kalács
Aranygaluska

Turós kalács
Karácsonyfa kávékalács

Legfőbb csokoládé kalács
Krémek
Kalács
Kalács
Kalács
Hideg kalacs
Díós kifli
Csöröge
Creole kalács
Csöröge

C A K E S

ENGLISH

21. Ice Box Pineapple Cheese
Easy Cheese Cake
22. Cottage Cheese Cake
23. Dobos Torte
24. Love Letters
25. Miniature Lady Locks
26. Nut and Poppy Seed Rolls
27. Nut Rolls
28. Nut Rolls
29. Glazed Orange Cake
30. Pound Cake
31. Poppy Seed Cake
32. Poppy Seed Cake
33. Apple Strudel Roll
34. Summer Fruit Cake
35. Strudel
36. Hungarian Strudel
37. Nut Torte
38. Nut Torte
39. Salad Dressing Cake
40. Coffee Torte
41. Double-Fruit Sheet Cake
42. Pineapple Sheet Cake
43. Chocolate Banana Cream Roll
44. Unpeeled Apple Cake
45. Fast Day Devil's Food Cake
46. Tube Pan Coffee Cake
47. Old Fashioned Cinnamon Rolls

HUNGARIAN

- Jégdoboz ananászturó
Könnyű Turós kalács
Turós kalacs
Dobos Torta
Szerelmeslevél
Kicsided hölgylakat
Diós es mákos kalács
Diós kalács
Diós kalács
Mézes narancs-kalács
Verett kalács
Mákos kalács
Mákos kalács
Almásrétes
- Rétes
Magyar rétes
Diós torta
Diós torta
- Kávés torta

APPLE CAKE

Mrs. John Radvansky

3 C. flour
1 C. sugar
1/2 lb. oleo
1/4 C. milk

4 t. baking powder
1 T. Crisco
1/2 t. salt
2 lg. eggs

Work flour, sugar, oleo, Crisco, baking powder, and salt together as for pie dough. Then add the eggs which have been slightly beaten together with the milk. Spread 1/2 of the dough in a greased 9"x13"x2" pan.

FILLING:

5 lg. apples sliced
cinnamon (to taste)

1/2 C. sugar

Spread sliced apples over dough evenly; sprinkle sugar and cinnamon on top. Place remaining 1/2 of dough on top of apples. Prick dough thoroughly. Bake at 350°F. for 1/2 hour or until nicely browned.

APPLE SAUCE NUT CAKE

Mrs. John C. Vida

1/2 C. shortening
2/3 C. brown sugar
2 eggs
1 C. apple sauce
2 C. sifted flour
1 t. baking soda

1 t. baking powder
1/2 t. salt
1/2 C. chopped nuts
1/2 C. candied fruits
(optional)

Cream shortening and sugar. Add eggs and apple sauce. Mix until smooth. Add flour, baking powder, soda, and salt. Finally add nuts and fruit. Mix well, pour in greased and floured loaf pan. Bake 55 minutes to one hour at 350°F.

BANANA CAKE

Mrs. Alex Loosz

4 C. cake flour	4 eggs
2 t. baking powder	4 ripe bananas
3/4 t. salt	2 t. baking soda
1 C. crisco	1 pt. sour cream
1 1/4 C. sugar	1/2 t. vanilla

Cream crisco and sugar. Add eggs. Add flour and baking powder. To the mashed bananas add soda and sour cream, add to the above mixture. Mix well. Add vanilla. Bake in 13"x9 1/2" greased and floured pan 25 to 30 min. at 350° F.

CARROT CAKE

Mrs. Howard Collins

2 C. self rising flour	4 eggs
1 t. cinnamon	3 C. grated carrots
1 1/2 C. wesson oil	1 C. walnuts
2 C. sugar	1 t. vanilla

Sift first two ingredients into a large bowl. Into a second bowl mix thoroughly the oil and sugar. Add grated carrots in small amounts alternately with egg. Mix well. Add vanilla and walnuts. Gradually add the dry ingredients and mix thoroughly. Pour into a lightly greased tube pan and bake in a moderate oven 350 F. for one hour. Let cake set in pan 1 hour before removing.

FRUIT COCKTAIL CAKE

Mrs. Roland Stock

1 C. sugar	1 or 2 eggs
1-1/4 C. sifted flour	1 can drained fruit cocktail
1 t. baking soda	1 t. vanilla
1/2 t. salt	

Mix sugar, flour, soda and salt. Add beaten egg, fruit cocktail and vanilla to dry mixture. Mix well. Pour into buttered and floured 8x12" pan. Sprinkle with one cup brown sugar and nuts. Bake at 325°F. for 1 hour.

SWISS CHOCOLATE CAKE

Mrs. John C. Vida

1/2 C. spry
3/4 t. salt
1 t. vanilla
1 1/4 C. sugar
2 unbeaten eggs

1 oz. melted chocolate
2 C. sifted flour (cake
flour preferred)
2 1/2 t. baking powder
1 C. evaporated milk

Combine spry, salt and vanilla. Add sugar gradually and cream until light and fluffy. Add eggs, one at a time, beating thoroughly after each addition. Add melted chocolate and blend well. Sift flour and baking powder together three times. Add small amount of flour to spry mixture, alternately with milk, beating after each addition until smooth. Pour batter into two square, 8 inch layer pans greased with spry. Bake in moderate oven (350°) 25-30 min. Spread Swiss chocolate frosting between layers and on top and side of cake.

SWISS CHOCOLATE FROSTING

1 pkg. 3 oz. cream cheese
4 T. milk
dash of salt
2 C. sifted confectioners sugar
1 oz. chocolate melted
1/2 t. vanilla

Soften cream cheese with milk, add salt, and sugar gradually, beating well after each addition. Add chocolate and beat until smooth. Add vanilla.

GOLDEN NUGGET COFFEE CAKE
(Aranygaluska)

Miss Muncie

1 lg. cake yeast
1/2 C. lukewarm water
2 C. milk, scalded
1/2 C. soft butter

1 C. sugar
1 t. salt
4 eggs, well beaten
5 C. flour (approx.)

TOPPING

1/2 C. melted butter
1-1/2 C. ground nuts

1 C. sugar
1-1/2 t. cinnamon

Dissolve yeast in water. Mix with other ingredients and knead together. Let rise one hour, roll out on floured board to 1/2" thickness and cut out with small glass. Dip pieces in melted butter and roll in ground nuts mixed with sugar and cinnamon. Layer pieces in angel food cake pan or oven-ware dish until half full and let rise one hr. Bake in 350 F. oven for 45 minutes or until golden brown. Use fork to tear apart-do not cut with knife. (If you wish to save time melted butter can be poured over each layer and just sprinkle the topping over each layer.

COTTAGE CHEESE CAKE

Mrs. Julia Uhrinyak

4 eggs
2 t. vanilla
1 1/2 C. sugar
1 can milk

32 graham crackers
1/2 C. melted butter
2 lb. dry cottage cheese

Sieve cottage cheese and add remaining ingredients. Mix well. Roll out graham crackers. Put into bowl and add 1/2 cup melted butter. Mix well. Pat 1/2 of mixture into baking pan. Fill with cheese filling and cover with remaining crumbs. Bake for 25 min. 350 F.

CHRISTMAS TREE COFFEE CAKE

Mrs. John Losz

2 C. sifted all-purpose flour
3 t. baking powder
1/2 t. salt

1/3 C. shortening
3/4 cup milk

Sift flour with baking powder, salt 3 times. Cut in shortening. Add milk all at once, mix lightly with a fork. Using a generous tbsp. of dough at a time, drop on greased cookie sheet to make tree form. Start with one spoonful at the top, then continue with touching rows of 2, 3, 4, 5, and 6 using last dough to form trunk at bottom. Bake at 400° F. for 15 min., or until lightly browned. While still hot spoon frosting over it. Decorate top with citron, and cherries.

FROSTING

1 C. confectioners sugar
2 T. evaporated milk
1 t. vanilla
2 T. chopped citron
1/2 C. candied cherries (cut in half)

Blend sugar and milk until smooth. Add vanilla. Spread on warm cake.

CHOCOLATE CAKE SUPREME

Mrs. Edw. Bandola

1 C. Crisco
2 C. sugar
1 C. milk
2 eggs beaten
2 t. vanilla

2-1/2 C. flour
2 t. baking soda
1/2 C. cocoa
1/4 t. salt
1 C. boiling water

Cream Crisco and sugar; add milk and eggs. Add vanilla. Sift flour, soda, salt and add along with cocoa. Beat 2 min. Add boiling water and beat 2 min. more. Pour into greased and floured pans - two 8" or 9" round; or 13x9x2" pan. Bake at 375°F. for 40 minutes. Bake loaf cake slightly longer.

CREMES
(Krémes)

Mrs. Elizabeth Kovacs

Dough:

1/2 # sweet butter
2 C. flour
3 egg yolks

Filling:

2 C. milk
3 egg yolks
1/2 C. sugar
2-3/4 T. flour
1 tsp. vanilla

Blend butter with one cup flour, cutting in as for pie dough. Place in refrigerator. Mix egg yolks with second cup of flour, adding a little water to make a stiff dough. Roll out dough. Spread the butter-flour mixture over egg yolk dough. Fold in 4 layers. Place in refrigerator for 20 minutes. Roll to about 1/4" thickness. Fold four times again. Repeat this process four times. Roll out and place in pan 12x15". Fold dough in envelope fashion - the more you fold it, the flakier it will be. Bake at 425° F. until light brown. Combine milk, sugar and flour; cook until thickened. Remove from heat; add egg yolks and vanilla. Separate baked pastry onto two layers; spread filling over one layer; place other layer on top. Sprinkle with confectioner's sugar.

ADD YOUR FAVORITE RECIPE:

RICH COLD DOUGH CAKES

Mrs. Andrew Snyder

10 C. sifted flour
8 egg yolks
1 pt. sour cream
1/4 C. lukewarm milk

1# butter
1# Crisco
1 lg. cake fresh yeast
3 t. baking powder
1 cup sugar

Dissolve yeast in lukewarm milk. In large bowl, sift baking powder and flour; add butter, sugar & Crisco & work like pie dough. Add sour cream, beaten egg yolks & then milk with yeast. Work dough thoroughly. Place in refrigerator overnight. Take small portion & roll on sugar. Cut in 3" squares and fill with nut, apricot or poppy-seed filling and make small rolls. Brush tops with beaten egg white & bake for 15 min. at 325°F.

COLD DOUGH

Mrs. John Radvansky

8 C. flour
1# Crisco
6 egg yolks

1 lg. cake yeast
2 C. lukewarm milk
1 t. salt

Mix together and refrigerate overnight. Roll out, fill with ground nuts and let stand for 1-1/2 hours to raise. Yields 6 rolls. Bake at 350° F. for 45 min.

COLD DOUGH

Mrs. John Hriczo

3 C. flour
3 egg yolks
2 t. baking powder
1/2 # butter
1/2 pt. sour cream

1 cake small yeast
2 T. crisco
2 T. sugar
Pinch of salt

Cut butter & Crisco into dry ingredients as for pie dough. Add yeast to lukewarm water, let stand for 3 minutes. Beat egg yolks with sugar, add sour cream & yeast. Add to dry ingredients. Work it until it comes clean from the bowl. Roll out on floured board, cut into small squares, filling with nuts, prunes or apricots. Bake 375° 10 to 15 minutes.

COLD DOUGH HORNS

Mrs. Edmund Kulpa

1# oleo or part butter
6 to 7 C. flour
6 eggs
1 C. lukewarm milk

1 lg. cake yeast or
2 pkgs. dry yeast
1 t. salt

Dissolve yeast in warm milk in large bowl. Add salt and beaten eggs. Mix flour and shortening as for pie crust. Add to yeast mixture and mix until smooth. Chill dough at least 3 hours or overnight. Divide dough into several parts. Roll out on board dusted with 1/2 C. flour and 1/2 C. granulated sugar. Cut into squares and fill. Brush with lightly beaten egg with 1 tbs. water. Let rise. Bake 375° oven 8-10 minutes or until lightly browned.

NUT FILLING

2# ground walnuts
little milk

2 eggs
1/4 C. honey

Mix all together with enough milk to make stiff paste bring to boil. Cool. Use as filling.

FLAKY NUT HORNS

Mrs. Edmund Kulpa

3 1/2 C. flour
1 T. sugar
1 t. salt

1 egg
1 C. ice water (Approx)
1# Spry

Blend flour, sugar, salt and egg together adding water (use judgement on water). Dough should be soft enough to roll. Roll out dough thin. Spread 1 lb. Spry completely over dough. Fold dough as an envelope and place in refrigerator for 1/2 hour. Repeat folding process two more times placing in refrigerator for 1/2 hour each time. Roll out thin, cut into squares about 2"x2". Fill with favorite nut or apricot filling. (Roll into horns) Bake 10-12 min. 400°.

CSOROGÉ

Mrs. Andrew Chontos

3 C. flour
4 T. sugar
1/4# butter or shortening
1/8 t. salt

1/2 C. milk or sour cream
3 eggs
1 t. vanilla or wine

Combine flour and shortening, mix as for pie. Add eggs, sugar, salt. Blend well. Add vanilla or wine. Turn out on floured board roll very thin. Cut into 5 inch diamond shaped pieces. Fry in deep fat until golden brown.

CREOLE CAKE

Mrs. Edward Bandola

1 C. milk
1 t. vanilla
1/2 C. shortening
2 1/4 C. flour

2 1/2 t. baking powder
1 t. salt
1 1/2 C. sugar
2 eggs

Blend milk and vanilla. Cream shortening. Sift flour, baking powder, salt and sugar. Add to shortening and beat. Add 3/4 cup of the milk beat two minutes. Add eggs; remaining milk; beat one minute. Bake in greased and floured pan at 375 F. 25 min. for layer cake or 35 min. for sheet. Remove and spread with the following topping.

1/2 C. firmly packed brown
sugar
1/4 C. melted butter

2/3 C. finely chopped nuts
2 T. water

Spread over cake and return to the oven 5 min. longer.

HEAVENLY CRESCENTS (CSOROGÉ)

Mrs. Andrew Loosz Jr.

10 lg. C. flour
5 egg yolks and 1 whole egg
 beaten
2 t. baking soda

1 T. salt
1/2# oleo
Approx. 1 to 2 qts.
 buttermilk

Mix flour, baking soda, salt and oleo together as for pie dough. Add beaten eggs gradually. Add enough buttermilk until dough is soft. Mix batter well and roll out very thin on floured board. Cut into triangles, slit center slightly and pull long end of triangle through center. Deep fry at 360° F. in electric skillet using either oil or shortening. When cool, sprinkle with powdered sugar.

EASY CSOROGÉ FOR BEGINNERS

Mrs. Edward Fetzko

3 C. flour
1/2 C. Crisco
1/4 t. salt

8 T. sugar
3 t. baking powder

then add:

6 T. orange juice

3 eggs

Work as for pie. Roll out on very lightly floured board 1/4 inch thick. Cut into squares and make a slit through the center and pull one corner through the slit. Fry in deep hot fat. Sprinkle with powdered sugar.

EASY CHEESE CAKE

Mrs. John Sabol

1# graham crackers, rolled
fine
1/2 C. sugar
1/2 t. vanilla
3/4 C. melted butter
1/2 t. cinnamon

FILLING:
2# dry cottage cheese
1 C. sugar
4 eggs
1-1/4 C. sweet cream
1 t. vanilla

Combine graham crackers, sugar and cinnamon with melted butter and pat well into baking pan. Reserve 3 tbsp. for topping. Beat eggs; add sugar. Add sieved cottage cheese, cream and vanilla; beat until creamy. Pour cheese mixture on crumb layer and sprinkle with topping. Bake in slow oven for 1 hour or more.

PINEAPPLE COTTAGE CHEESE CAKE

Mrs. Alex Loosz

2-1/2 C. flour
1 C. sugar
1 egg
1 C. oleo
2 t. baking powder
1/2 t. baking soda

2 t. vanilla
1/4 C. pineapple juice
1# cottage cheese
1 egg
1 med. can crushed pineapple
1/2 t. sugar

Mix flour, sugar, soda, baking powder, oleo, vanilla together, as for pie dough. Add egg and juice, mix again. Press the dough on a floured cookie sheet. Mix cottage cheese, pineapple, sugar and egg together and spread on top of dough. Bake at 350°F. for 25-30 minutes.

CREAM CHEESE CRESCENTS

Mrs. Robert Chasko

1/2# butter or oleo
8 oz. cream cheese

2 C. sifted flour

Soften cheese at room temperature. Add softened butter, flour and mix well. Refrigerate overnight. Roll out on floured board, about 1/8 inch thick. Cut into 2 inch squares. Fill with prune, nut, apricot or pineapple filling. Roll into crescents. Bake at 400°F until lightly browned. Sprinkle with powdered sugar when cool.

ICE BOX PINEAPPLE CHEESE CAKE

Mrs. Edward Kohut

1 lge. can milk
36 graham crackers
1 T. powdered sugar
1/4# soft oleo
1 pkg. lemon jello
1 C. sugar
1 t. lemon juice

1 lg. pkg. cream cheese
1 sm. pkg. cream cheese
1 t. vanilla
1 can crushed pineapple
1 C. boiling water
Dash of cinnamon

Freeze one can milk. Crush crackers with rolling pin. Add powdered sugar, soft oleo and dash of cinnamon. Mix well. Line oblong or pie pans with this mixture, saving a handful for topping. Bake 10 min. at 300 F. Cool. Whip milk with lemon juice until it stands in peaks. Dissolve jello in 1 cup boiling water. Combine jello, cheese, sugar and vanilla and fold in whipped milk. Add drained pineapples. Pour into crumb crust and sprinkle with remaining crumbs. Chill. Pan size 13x9x2".

COTTAGE CHEESE CAKE

Mrs. Frank Lesko
Mrs. A. Deutsch

20 graham crackers
1# dry cottage cheese mashed
4 egg yolks beaten
1/4 butter or oleo
1 lg. can milk

2 T. flour
1/2 t. salt
1 C. milk
1 C. sugar
4 egg whites

Crush crackers fine. Add butter or oleo and mix with fork. Line a 13x9 inch cake pan. Reserve 3 T. for topping. Mash cottage cheese and add the rest of the ingredients. Fold in stiffly beaten egg whites until well mixed. Pour on crumb mixture. Sprinkle crushed graham cracker on top. Bake 40 minutes at 350 F. Leave in oven with door open for 1 hr. so cake can set.

DOBOS TORTE

Mrs. Katherine Szente

8 eggs (separated)	1 T. water
8 T. sugar	1-1/2 T. baking powder
8 T. flour	grated lemon rind (Optional)

Separate eggs, add sugar and water to beaten egg yolks. Mix well. Sift flour with baking powder; add gradually to egg mixture. Fold in grated lemon rind & beaten egg whites. Butter & line an 8" spring mold with waxed paper. Place a tbsp. of batter at a time then bake at 450°F. 5 to 6 min. or until very lightly browned. Remove cake and repeat process for 7 to 8 layers. When cool, put 1 layer aside, spread following filling between and on top of remaining seven layers, pressing the layers firmly, but gently together. Then chill.

FILLING:

6 eggs	1# butter
1-1/2 C. powdered sugar	1 t. vanilla
2 oz. chocolate, cut in small pieces	

Blend eggs, powdered sugar & chocolate in top of double boiler. Stir until smooth and thick. Cream butter; add to cooled mixture; add vanilla. Mix well. Spread on layers & stack. Brown 4 tbsp. sugar in heavy skillet over low flame. Spread melted sugar quickly on top of cake, moving spatula in one direction.

LOVE LETTERS

Mrs. Elizabeth Kovacs

Szerelmes Level

Mix together and work well

1-1/2 lb. flour	18 egg yolks
1 lb. sweet butter	

Mix ingredients. Form into small balls approx. the size of a walnut. Place on floured pan, cover with a cloth and refrigerate over night. Roll out each ball and brush with butter and fill with ground nuts & roll up. Sprinkle nuts over top. Bake at 350°F. BE CAREFUL as they bake quickly and may burn. Makes about 200.

MINIATURE LADY LOCKS

Mrs. John Kish

3 C. flour

1 t. salt

1-1/2 C. cold water

48 clothespins covered with
aluminum foil

1 3# can Crisco

NOTE: Use large white coffee cup for measuring ingredients.

Mix flour, salt and water to make a soft dough. Refrigerate 1/2 hour. Place dough on floured board; divide into 3 parts. Roll each part 1/4 inch thick. Using a spatula spread Crisco thickly over entire dough. Fold dough like a man's handkerchief. Continue process for remaining doughs. Refrigerate each for 1 hour. Repeat the Crisco process 3 times for each dough and refrigerate 1 hour each time. After final Crisco process, refrigerate overnight. Next day, roll each dough on a board covered with mixture of 1 cup flour and 1 cup sugar. Roll dough out 1 section at a time, to about 1/4 inch thick. Cut into strips 4" long and 2" wide. Wind these strips around the foil covered clothespins. Place them on an ungreased cookie sheet 1/2 inch apart. Make sure ends are on bottom so they do not unfold. Bake at 400°F. for 10 to 15 minutes, until lightly brown. Remove from oven; as soon as possible, remove clothespin with a slight twist of the pin, DO NOT twist the lady lock. Cool and fill.

FILLING: Cook large cup milk with 2 tsp. cornstarch until thickened. Cool. Beat with mixer for 5 minutes 1 cup Crisco, 1 cup sugar, 1 tsp. vanilla. Add to cool thickened mixture and beat thoroughly for about 10 minutes longer - until all grains of sugar are dissolved. Use to fill lady locks and sprinkle with powdered sugar before serving.

NUT ROLLS AND POPPY SEED

Mrs. M. Kohut

8 egg yolks
1 C. sugar
8 C. flour
2 C. scalded milk

1/2 # butter
4 T. shortening
1 cake yeast

Beat eggs and sugar. Melt butter and shortening in hot milk, save 1/2 cup milk for yeast. Add flour, milk, yeast and beat well with hands until dough leaves the hands. Refrigerate overnight. In the morning divide dough into 8 balls and let rise for 1 hour. Roll out, spread with nut filling, and roll up. Bake at 350 F. until brown about 45 Min. Yield: 8 nut rolls.

NUT FILLING

1 # ground walnuts
1/2 C. sugar
1/2 C. canned milk

2 eggs
1/4 C. honey

Combine sugar with nuts. Beat eggs and add to mixture. Add honey and milk. Cook over medium heat, stirring constantly, and bring to a boil. Remove from fire, let cool. Roll out dough 1/4 inch thick, brush with melted butter then spread on nut filling.

POPPY SEED FILLING

1 # ground poppyseed
1/2 C. sugar
1/4 C. honey

1/4 C. milk
2 T. butter
or shortening melted

Combine sugar with poppyseed. Add melted butter or shortening. Add honey and milk. Cook over medium heat stirring thoroughly until blended. Cool.

NUT ROLLS

Mrs. A. Deutsch

8 C. flour	1/2 C. sugar
3/4 # butter or oleo	1 pt. sour cream
6 egg yolks	1 large cake yeast
1 T. salt	1/2 C. milk

Sift flour, salt and sugar. Add butter or oleo, and rub in flour. Add egg yolks, sour cream and yeast dissolved in 1/2 C. lukewarm milk. Work dough till it does not stick to your hand or bowl. Divide into 7 equal balls. Place in cool place (not refrigerator) for 3 hrs. Roll 1/4" thick, fill with nut filling, brush top with egg yolk, beaten with a little milk. Bake 350 F. 30-45 min.

NUT ROLLS

Mrs. Andrew Chontos

1 t. salt	8 C. flour
1 C. butter	1 oz. cake yeast
1 C. sugar	1 pt. lukewarm milk
4 eggs	

Crumble yeast in bowl. Add lukewarm milk and cup of flour. Set aside to rise in warm place. Cream butter, sugar and add eggs. Stir until well blended. Add rest of flour and yeast mixture. Blend thoroughly. Add only enough flour to knead. Knead until dough is smooth and elastic. Set aside in warm place until doubled in bulk. Form in 5 rolls, using nut, poppy seed or plum butter filling and allow to rise again. Bake rolls about 35 min. at 375 F. or until brown.

GLAZED ORANGE CAKE

Mrs. Roland Stock

1 C. butter or oleo	5 eggs
2 C. sugar	3 C. cake flour
1/2 t. vanilla	1 T. baking powder
2 T. grated orange rind	Pinch salt
	3/4 C. milk

Butter and flour 10" tube pan. Cream butter or oleo and sugar until light and fluffy. Add vanilla and orange rind. Add eggs one at a time, beating after each addition. Sift together (twice) cake flour, baking powder and salt. Add to the creamed mixture a little at a time, alternating with milk, ending with flour & beating well after each addition. Spoon into prepared tube pan. Bake 350° F. for one hour. Cool pan on wire rack for two minutes.

GLAZE:

1/4 C. butter or oleo
2/3 C. sugar
1/3 C. orange juice

Heat ingredients for glaze in a saucepan until sugar dissolves. Pour evenly over cake, while cake is still hot. Allow cake to cool thoroughly in pan before removing.

POUND CAKE

Mrs. Andrew Chontos

1 C. margarine or butter	1/2 t. almond flavoring
1 2/3 C. sugar	2 C. cake flour
5 eggs	1/2 t. salt
1-1/2 T. lemon flavoring	

Cream shortening and sugar. Add eggs one at a time, beating well. Add flavoring and sifted dry ingredients. Pour batter into loaf pan, lined with waxed paper. Bake at 325 F. for 70 min.

POPPY SEED CAKE

Mrs. Edward Kohut

2 C. sugar	1/2 t. salt
1 1/2 C. wesson oil	1 can milk (13 oz.)
4 eggs	1 can "Bakers" or "Solo"
1 t. vanilla	poppy seed filling
3 C. sifted flour	1 C. chopped nuts
1 1/2 t. baking soda	

Place sugar, oil, eggs and vanilla in large mixing bowl and beat well. Sift together flour, soda, and salt. Add to first mixture alternately with milk and poppy seed, then add nuts. Bake in ungreased 10" tube pan 350 F. for one hour and 10 Min.

POPPY SEED CAKE

1 can poppy seed filling	1 C. sour cream
1 C. shortening	2 1/2 C. flour
1 1/2 C. sugar	1 t. soda
4 eggs separated	1 t. salt
1 t. vanilla	

Cream shortening and sugar until light, add poppy seed filling. Add egg yolks one at a time beating after each addition. Blend in vanilla and sour cream. Add sifted flour, soda and salt, gradually. Fold in stiffly beaten egg whites. Pour into angel food pan (9"-10") greased and floured. Bake one hour at 350° F.

APPLE STRUDEL ROLL

Mrs. J. Giran

Dough

3 C. flour
1 C. margarine
3 egg yolks
2 T. vinegar
1/4 C. water

Filling

3 T. of sugar to apples
1/4 T. cinnamon
12 apples sliced

Mix flour, margarine as for pie in small bowl. Add egg yolks, vinegar, water and mix together. Add at once to flour mixture. Work the dough and divide into 3. Wrap each in wax paper. Set in refrigerator 6 hrs. Roll out on pastry cloth and spread apple filling. Roll up as you would for jelly roll. Place on cookie sheet. Bake 350 F. Cut while still warm in pan. 50-60 min.

SUMMER FRUIT CAKE

Mrs. George Lucas

1/2 C. shortening
1 1/2 C. sugar
3 eggs
2 C. flour
1 t. cinnamon
1/2 t. allspice

1/2 t. nutmeg
1 t. baking powder
1 t. baking soda
1 C. sour milk
1 C. chopped prunes
1 C. ground walnuts

Stir 1 tbsp. of vinegar into milk, set aside. Cream shortening add sugar and well beaten eggs. Sift flour, soda, baking powder and spices together. Add alternately with sour milk, beat well. Fold in prunes and nuts. Save 2 tbsp. nuts to sprinkle on top of cake. Pour into a well greased and floured 13x9x2 pan. Bake 30 to 40 minutes at 350°.

STRUDEL

Mrs. Robert Chasko

3 C. flour	1/2 t. salt
3 T. vegetable shortening	1 1/4 C. lukewarm water
3 eggs	

Mix all ingredients together on board. Knead dough until very smooth and bubbles appear on surface. Put on floured cloth and cover with warm bowl for one half hour. Stretch on cloth and fill. Stretching dough--Spread tablecloth on table and sprinkle with flour. Place dough in center of cloth. Take rolling pin and roll very lightly until dough is about 1/2 inch thick. Starting in center place hands under dough, pull and stretch gently being careful not to tear dough. Continue going around table until dough is paper thin.

FILLING

4# apples sliced	Sugar
1 C. bread crumbs	Cinnamon
1/4 C. butter or oleo	Raisins

1 Cup bread crumbs browned in 1/4 cup butter or oleo. Spread crumbs on dough. Then spread thin layer of apples. Sprinkle with sugar to taste dot with melted butter and cinnamon. Add raisins as desired. Taking one end of tablecloth, hold it up and dough will start to roll; until strudel is rolled. Place on greased baking sheet and bake at 350° 45 to 60 minutes.

HUNGARIAN STRUDEL

Mrs. Wm. M. Kohut

2 C. all-purpose flour

1/4 t. salt

1 egg

1/3 C. warm water

2 T. lard, melted & cooled

FILLING:

1 T. lard, melted & cooled

6 T. butter, " " "

Confectioner's sugar

Sift flour & salt. Add egg & gradually add warm water mixing by hand. Add 2 tbsp. lard. Knead dough on bowl for 10 min. or until dough is bubbly, elastic and not sticky. Place dough on lightly floured tablecloth. Cover with bowl. Let rest from 20-30 min. Dough is now ready to stretch. Roll dough to a 9" circle. Brush with 1 tbsp. lard & begin stretching with hands very gently. Pull & stretch until dough covers table completely. Dough will be paper thin. Dry for 5 min. Remove edges. Sprinkle filling all over dough. Sprinkle generously with melted butter as evenly as possible. Hold up cloth & let dough roll half way. Repeat process with other half, rolling strudel to meet the half that has already been rolled. Cut rolled dough to size of greased pan, place gently in pan. Bake in hot oven 400° for 30 min. until brown & crisp. When cool, cut in 3" wide diagonal strips. Sprinkle with confectioners sugar.

FILLINGS:

Cottage Cheese: 1# cream style cottage cheese; 2 eggs well beaten; 4 T. sugar; 1 t. lemon or orange extract. (Mix all ingredients, sprinkle over strudel & Roll).

Nut: 3 egg whites; 1/2 C. sugar; 1# walnuts, ground; 1/2 t. lemon extract. (Beat egg whites until stiff but moist. Fold in sugar & nuts carefully. Add lemon extract & spread on strudel. Bake as directed.

YIELD: 12 servings.

NUT TORTE

Mrs. Andrew Deutsch

1/2# butter or oleo	3 t. baking powder
1 C. sugar	1 t. vanilla
6 eggs, separated	1/2# nuts-ground or
1 C. flour	8 oz. can-ground

Cream butter, sugar, until light and creamy. Add egg yolks, and beat well, add flour and baking powder which has been sifted. Fold in beaten egg whites, vanilla and the nuts. Bake at 350 F. for 40-45 minutes in greased pan 9-1/2x13x2.

NUT TORTE

Mrs. Anne Kovel

1/2# butter	2 t. baking powder-heaping
1 C. sugar	1# ground nuts
6 egg yolks	1 t. vanilla
6 T. flour heaping	6 egg whites, stiff

Cream butter, sugar, egg yolks. Add flour with baking powder. Fold in nuts, vanilla and egg whites. Pour into 8x11" baking pan. Bake in 350 F. oven for 30-45 min.

SALAD DRESSING CAKE

Mrs. Roland Stock

2 C. sifted cake flour	1/2 t. salt
1 C. sugar	1 C. salad dressing
1 1/2 t. soda	3/4 C. cold water
4 T. cocoa	2 t. vanilla

Sift dry ingredients together. Add salad dressing all at once. Blend thoroughly. Add water and vanilla gradually and stir until smooth. Pour into 2 greased and floured 8" layer pans. Bake at 350° F. for 30 minutes or bake in 8x8x2 pan for 50 min.

COFFEE TORTE (MOCHA TORTA)

Mrs. Kathryn Szente

4 eggs	1 t. baking powder
1 C. sugar	2 T. water
1 C. cake flour	1 T. instant coffee

Beat egg yolks with half the sugar until lemon colored and thick; add water; beat again. Beat egg whites in separate bowl until stiff, with remaining sugar. Put 2 tbsp. egg whites into yolk mixture; add dry ingredients and mix well. Fold in remaining egg whites. Bake in two 8" ungreased cake pans at 350° F. 15-20 min.

FILLING:

1 egg	3 T. corn starch
1/2 C. sugar	1/4# butter
1 C. milk	5 T. powdered sugar

Beat egg & sugar; add milk & cornstarch and bring to boil until thickened. Cool. Beat butter with powdered sugar. Add cooled custard gradually; beat after each addition. Beat to consistency of whipped cream. Split layer and spread between.

MOCHA FROSTING

7 egg yolks	1/2# sweet butter
7 T. sugar	1 C. cold strong black coffee

Beat egg yolks with sugar and slowly add coffee. Cook over low flame until thickened, stirring constantly. Let cool. Add butter and beat until creamy and light brown in color. Frost cake.

DOUBLE-FRUIT SHEET CAKE

Mrs. Robert Chasko

- 1 Can prepared pineapple
filling #303
- 1 Can prepared cherry
filling #303
- 4 1/2 C. sifted flour
- 2 t. baking powder

- 2 eggs
- 1 C. sugar
- 1/2# butter or oleo
- 1 C. sour cream
- 1/2 t. soda
- 1/2 t. salt

Sift flour, baking powder, salt and baking soda into bowl. Work butter in as for pie. Add sugar and mix well. Combine eggs and sour cream, add to flour mixture. Mix well then turn out onto board and knead until smooth. Pat into 13x9 baking sheet reserving bout 1/4 for lattice top. Spread pineapple filling on half the cake, using cherry filling for the other half. Roll out lattice top. Bake at 350° for 25 to 30 minutes.

PINEAPPLE SHEET CAKE

Mrs. John Losz

- 5 C. flour
- 1 C. sugar
- 4 t. baking powder
- 2 t. baking soda
- 1/2# butter
- 2 T. Crisco

- 4 egg yolks, beaten
- 1/2 pt. sour cream
- 1 t. vanilla
- Pinch salt
- 2-1/2 C. ground walnuts
- 1/2 C. sugar

Sift flour, sugar, baking powder, baking soda and salt. Add crisco and butter. Work as for pie dough. Add egg yolks, sour cream and vanilla. Knead lightly. Divide dough into 3. Roll each between wax paper and place in jelly roll pan. Spread with the nuts mixed with sugar. Place second layer of dough and cover with pineapple preserves. Place lattice strips on top. Bake at 350 F. for 25 min.

CHOCOLATE BANANA CREAM ROLL

Mrs. John Pendro

10 eggs, separated	1 t. vanilla
2 squares melted chocolate	2 T. cake flour
2 C. powdered sugar	

Beat egg yolks, add sugar, flour, chocolate, vanilla, and beaten egg whites. Bake in wax paper lined sheet pan at 425°F for 20 min.

Filling:

1/2 C. sugar	2 eggs
1/4 C. flour	1-1/4 C. scalded milk
1/4 t. salt	1 t. vanilla
2 bananas, cubed	

Mix dry ingredients, add eggs and milk. Cook, stirring until thick. When cool, add vanilla and cubed bananas. Meanwhile, wet and ring out small tea towel and spread on table. As soon as cake is done, invert onto wet towel, peel off wax paper. Spread filling over cake. Roll up as for a jelly roll, carefully. To serve, slice and sprinkle with powdered sugar.

UNPEELED APPLE CAKE

Mrs. John R. Putanko

3 C. unpeeled apples, diced	2 eggs
2-1/2 C. flour	2 C. sugar
1 t. salt	1 C. Crisco oil
1 t. baking powder	2 t. vanilla
1 t. baking soda	1 C. walnuts, chopped
2 t. cinnamon	

Core and dice apples. Sift together dry ingredients. Using large bowl, beat eggs well; add sugar, oil, cinnamon and vanilla and blend. Add dry ingredients. Using wooden spoon, fold in apples and nuts to make very thick batter (like cookie dough). Spread evenly in greased and floured 13x9x2" pan. Bake at 350°F. for about 60 min. Keep in covered cake pan. This cake will soften and be very moist after standing over night. Serve plain or with ice cream.

FAST DAY DEVIL'S FOOD CAKE

Mrs. Sue Vanischak

3 C. sifted flour	2/3 C. oil
2 C. sugar	2 T. vinegar
6 T. cocoa	2 t. vanilla
1 t. salt	2 C. cold water
2 t. baking soda	

Sift together dry ingredients 3 times. Place in mixing bowl. Make 3 holes; put vinegar in one, vanilla in one, and oil in one. Pour cold water over all and mix well. Pour into ungreased 13x9x2" pan. Bake at 350°F. for 25 to 30 min.

TUBE PAN COFFEE CAKE

Mrs. Steve Shimko

3 C. flour	1-1/2 sticks oleo
1-1/2 C. sugar	3 eggs
3/4 t. salt	1 pint sour cream
1-1/2 t. baking soda	1-1/2 t. vanilla

Cream oleo, sugar until fluffy; add eggs beating well. Add sifted dry ingredients to creamed mixture alternately with sour cream; add vanilla. Grease 10" tube pan well sprinkle with nut filling on bottom, then add batter alternately with nut filling. Bake at 350°F. for 1 hr.

Filling: Combine 1 C. nuts, 1/4 C. sugar, 1 t. cinnamon.

OLD FASHIONED CINNAMON ROLLS

Mrs. Brinker

6 C. warm milk	1 C. shortening
2 C. sugar	4 eggs
2 T. salt	1 lg. cake yeast
5# flour (more or less)	Melted butter, sugar, nuts

In large pan, mix all ingredients. Knead, adding flour until it cleans off side of pan. Set aside to raise for 8 hrs. Roll out about 1/5th of the dough on floured board, stretching dough. Brush on melted butter, sprinkle with sugar, cinnamon and nuts. Roll up like jelly roll. Cut in 1-1/2" slices; place on greased cookie sheet allowing room for dough to raise and slices to join at sides. Bake at 350°F. until golden brown. Makes 8 dozen rolls.

C O O K I E S

ENGLISH

1. Apricot Bars
2. Crescent Cookies
3. Date and Nut Pinwheel
Cookies
4. English Toffee Cookie
5. Hungarian Christmas
Balls
6. Icebox Cookies
7. Pumpkin Cookies
8. Potato Chip Cookies
9. Viennese Crescents
10. Cream Wafers
11. Filled Butter Cookies
12. Sherried Walnut Bars
13. Easy Mix Cookie Bars
14. Fruit Drops
15. Chocolate Nut Drops

HUNGARIAN

Baraczk kovika
Kifli
Datolya és dios gömbölyű
kukisz
Magyar karácsonyi labda
Jégdoboz kukisz
Tök kukisz
Becsi kifli

APRICOT BARS

1/3 C. butter or oleo
1/4 C. sugar
1 egg
1-1/4 C. flour
1/8 t. salt
1/2 t. vanilla

Filling--Meringue

2 egg whites
1/8 t. cream of tartar
1 C. brown sugar
1/2 C. chopped nuts
1 jar apricot filling

Cream butter and sugar well. Beat in egg. Add flour and salt 1/3 at a time. Add vanilla. Use hands to spread dough evenly in 13x9x2" pan. Bake at 350°F. for 15 minutes. Cool slightly; spread with apricot and top with meringue. Bake 15 minutes longer. Cut into bars.

MERINGUE: Beat egg whites with cream of tartar until stiff. Gradually beat in sugar and fold in nuts. Spread on cake.

CRESCENT COOKIES (Kossuth Kifli)

Mrs.A.Costoff

1# sweet butter
2 C. sugar
6 whole eggs, separated

2-1/2 C. flour
pinch of salt
juice from 1/2 lemon

Mix butter and sugar with fork. Add egg yolks. Add flour, salt and lemon juice. Pour into shallow pan. Spread with beaten egg whites and sprinkle top with nuts. Bake at 350°F for 40 minutes. Cut into crescent shapes with cookie cutter.

DATE AND NUT PINWHEEL COOKIES

Mrs. L. T. Lintner

1/2 # finely chopped dates
1/4 C. sugar
1/3 C. water

1/4 C. finely chopped
nuts

Blend and boil above ingredients 5 minutes, stirring constantly. Remove from heat and cool slightly. Add nuts and set aside to cool.

Cream well:

1/2 C. melted butter
1/2 C. brown sugar-packed
1/2 C. white sugar

Then add one slightly beaten egg and mix well.

Sift together:

2 C. flour
1/4 t. salt

1/2 t. soda

Add 1 tsp. vanilla to above ingredients and blend well. Turn out on floured board, roll 1/4" thick; spread with date mixture almost to edges of dough. Roll up as jelly roll and refrigerate overnight. Preheat oven to 400°. Slice thin and bake for 12 to 15 minutes until golden brown. Yield: about 100 cookies.

ENGLISH TOFFEE COOKIE

Mrs. Thomas Rylatt

1 C. butter or 2 sticks oleo
1 egg yolk
3/4 C. granulated sugar
2 C. flour

1-1/2 t. cinnamon
1 egg white
3/4 C. chopped nuts

Cream butter, add egg yolk, sugar, mix well. Add flour and cinnamon until well mixed. Press out evenly on cookie sheet. Brush with egg white. Press chopped nuts into batter. Bake 25-30 minutes at 350°. Remove from oven, cut into 2" squares. Dust with powdered sugar before serving. Use cookie sheet 1/4" deep.

HUNGARIAN CHRISTMAS BALLS

Mrs. Roland Stock

1 C. sugar
Grated rind-2 oranges
2 T. orange juice
1 t. lemon juice
1 C. finely ground walnuts
1/2 C. chopped candied fruits
1/2 C. Dutch-process cocoa

Over low heat, melt sugar with grated orange rind, lemon and orange juice. Cool. Add walnuts and fruits. With hands work until well mixed. Pinch off pieces of dough and roll into 3/4" balls. Roll in cocoa until covered. Makes 30.

ICE BOX COOKIES

Mrs. Andrew Chontos

2 C. shortening (part butter)
5 C. flour
2 Eggs
2 C. sugar
1 t. soda
1/2 t. salt
1/2 t. cinnamon
1-1/2 C. nuts, chopped
1 t. vanilla

Cream butter and sugar. Add eggs one at a time, mixing well after each addition. Sift together flour, soda, salt, cinnamon and add to butter. Add nuts and vanilla. Blend well. Shape into rolls, wrap in waxed paper and refrigerate for one hour or overnight. When ready to bake, slice and place on greased cookie sheet and bake 10 to 12 minutes at 375°.

PUMPKIN COOKIES

Mrs. Erma Bakora Zahorchak

1 C. sugar (light brown sugar may be used).

1 egg

1/2 t. cinnamon

1 t. baking powder

1-1/4 C. flour

1/4 t. ginger

3/4 C. canned pumpkin

1/4 t. salt

1/2 C. shortening

Cream sugar and shortening until fluffy. Add egg. Sift dry ingredients. Add to creamed mixture. Stir in canned pumpkin. Drop by teaspoonfuls on greased cookie sheet. Bake at 375° F. for 12 minutes.

POTATO CHIP COOKIES

1 C. butter

1 C. brown sugar

1 C. white sugar

2 eggs

3 C. flour

1 t. soda

1/2 t. salt

1 C. crushed potato chips

1 C. crushed walnuts

Cream butter, sugar until light. Add eggs and mix well. Add sifted flour and soda. Add chips and nuts. Form into balls and flatten out on ungreased cookie sheet. Bake 10 minutes at 325° F.

VIENNESE CRESCENTS

Mrs. Roland Stock

Combine the following:

1 C. ground walnuts or pecans 2-1/2 C. sifted flour
1 C. butter (this is a must) 1-1/2 t. vanilla extract
3/4 C. sugar

Knead to a smooth dough and shape 1 tsp. of dough at a time into small crescents 1-1/2" long. Bake on ungreased cookie sheets at 350°F until slightly browned, 15 minutes. Cool 1 minute. While still warm, roll cookies in vanilla sugar. Cool completely and roll again in vanilla sugar. Makes about 70.

Vanilla Sugar: Cut 2 or 3 vanilla beans into inch long pieces and place in a jar with 1 lb. sifted confectioner's sugar. Let stand 3 days.

CREAM WAFERS

Mrs. John G. Kish

1 C. soft butter 2 C. sifted flour
1/3 C. cream

Combine above ingredients; mix well and chill. Roll out 1/3 of dough at a time to 1/8" thickness on floured board. Cut rounds about the size of a silver dollar. Transfer rounds to waxed paper heavily coated with granulated sugar and coat both sides. Place on ungreased baking sheet. Prick with fork about 4 times. Bake 7 to 9 min. at 375°F. When cool, combine two cookies with filling between.

Filling: Combine 1/4 C. soft butter, 3/4 C. sifted powder sugar, 1 egg yolk, and 1 t. vanilla and mix well. Tint with food color if desired. Use to fill cookies above.

FILLED BUTTER COOKIES

Mrs. L. G. Yanyo

1 C. butter
1/2 C. sugar
2 C. flour

3 T. orange gelatin (dry)
Apricot filling (or other
favorite flavor)

In large mixing bowl, cream butter and sugar. Add sifted flour and gelatin. Form in a ball; cover tightly and refrigerate for 1 hour. Remove dough and form into 1" balls. Place on greased cookie sheet; indent center with back of spoon. Fill with apricot or other filling. Bake at 350°F. for 8 to 12 min. Makes 30 cookies.

SHERRIED WALNUT BARS

Mrs. Sophia Kasko

1/2 C. butter
1 C. brown sugar
1 egg
1/4 C. sherry
1/4 C. milk
1-2/3 C. sifted flour
1 T. instant coffee

3/4 t. salt
1/2 t. baking powder
1/2 t. baking soda
1/2 t. cinnamon
1 C. chopped walnuts
1 C. semi-sweet chocolate bits

Cream butter, sugar and eggs together until fluffy. Add milk and sherry. Sift flour, coffee, salt, baking soda, baking powder and cinnamon. Add to creamed mixture; blend until smooth. Stir in walnuts and chocolate. Spread in greased 10x15x1" pan. Bake at 375°F. for 20 min. (or until top springs back when lightly touched). Cool in pan; cut into squares. Ice with confectioner's sugar icing.

CONFECTIONER'S SUGAR ICING

2-1/4 C. sifted confectioner's sugar
1-1/2 T. soft butter
1 t. instant coffee

2 T. sherry
1 T. milk

Combine all ingredients and beat until smooth.

EASY MIX COOKIE BARS

Mrs. Tony Semak

- | | |
|------------------------|--------------------|
| 2 eggs | 1 t. cinnamon |
| 2 C. moist brown sugar | 1 t. baking soda |
| 1 C. shortening | 1 t. taking powder |
| 1 C. raisins | 1 C. boiling water |
| 3 C. sifted flour | 1 t. vanilla |

Measure all ingredients into bowl together in order listed. Beat thoroughly. Spread on cookie sheet 11x17x1-1/2". Bake at 375°F. for about 20 min. Drizzle confectioner's sugar icing over cookie bars.

FRUIT DROPS

Mrs. John G. Kish

- | | |
|-----------------------------------|--|
| 1 C. Crisco | 1 t. baking soda |
| 2 C. brown sugar | 1-1/2 C. chopped walnuts |
| 2 eggs | 2 C. chopped maraschino or
candied cherries |
| 3-1/2 C. flour | 2 C. chopped dates |
| 1/2 C. sour milk or
buttermilk | |

Cream Crisco and sugar; add eggs and mix well. Sift flour with baking soda and add to creamed mixture alternately with sour milk. Fold in nuts, cherries and dates. Chill 1 hour. Drop by teaspoonful onto ungreased baking sheet. Bake at 400°F. for 8 to 10 min.

CHOCOLATE NUT DROPS

Mrs. Stephen Shimko

- | | |
|--------------------|----------------------------|
| 1-2/3 C. flour | 3 squares melted chocolate |
| 1/2 t. baking soda | 2 eggs |
| 1/4 t. salt | 1/2 t. vanilla |
| 1 C. brown sugar | 1/2 C. milk |
| 1/2 C. shortening | 1 C. chopped nuts |

Cream sugar, shortening, eggs and vanilla. Add dry ingredients alternately with milk to cream mixture. Add nuts. Drop by teaspoonful onto greased baking sheet. Bake at 350°F for 12 to 15 min. If desired, frost while warm and sprinkle with chopped nuts. Makes 5 to 6 dozen.

P I E S

ENGLISH

HUNGARIAN

- | | |
|-------------------------------|--------------------------------|
| 1. Apricot Fluff Pie | Baraczk pelyhes
pástetom |
| 2. Heavenly Cherry Pie | Mennyei cseresznye
pastétom |
| 3. Cream Pie | Tejfölös pástétom |
| 4. Lemon Meringue Pie | |
| 5. Orange Meringue Pie | |
| 6. Red Raspberry Ribbon Pie | |
| 7. Toasted Almond Parfait Pie | |
| 8. Spicy Pumpkin Pie | |
| 9. Cheesecake Pie | |
| 10. Lemon-Pineapple Pie | |
| 11. Strawberry Chiffon Pie | |
| 12. Pecan Pie | |

APRICOT FLUFF PIE

Mrs. L. T. Lintner

1-17 oz. can whole apricots
1 pkg. lemon jello (3 oz.)
1/4 C. sugar
1 C. apricot juice
1 C. hot water
Dash salt

1/2 C. cold milk
1/2 t. vanilla
2 t. powdered sugar
1 pkg. Dream Whip
1 baked 8" or 9"
pie shell

Drain and puree apricots, reserving juice; dissolve Jello, sugar and salt in hot water; add apricot juice and puree. Chill until slightly thickened. Combine milk, vanilla, powdered sugar and Dream Whip as directed on package. Fold Dream Whip into Jello. Pour into cooled pie shell and chill until firm.

HEAVENLY CHERRY PIE

Mrs. L. T. Lintner

1 env. unflavored gelatin
1/4 C. water
1 t. lemon juice
1/2 C. flaked coconut
1/2 C. chopped nuts
1 can (20 oz.) sweetened frozen cherries(defrosted)

Blend into:
1/2 t. almond extract
1/4 C. powdered sugar
1 C. heavy cream whipped
1- 8"-9" baked pie shell

Soften gelatin in cold water. Drain cherries and add enough water to cherry juice to make 1 cup liquid. In saucepan combine lemon juice, cherry liquid and bring to a boil. Remove from heat and add gelatin stirring until dissolved. Chill. When slightly congealed, whip till fluffy. Add cherries, coconut and nuts. Fold 1/2 oz. whipped cream into gelatin and fruit mixture and spoon into pie shell. Marble top of pie with remaining whipped cream. Chill thoroughly.

CREAM PIE

Mrs. John Hriczo

2/3 C. sugar
3 T. cornstarch
1/2 t. salt
3 C. milk

3 egg yolks, slightly beaten
1 T. butter
1 T. vanilla
1-8" or 9" baked pie shell

Mix sugar, cornstarch, salt, milk in saucepan. Cook over medium heat, stirring constantly until thickened. Add egg yolks, boil 1 minute, stirring constantly. Remove from heat. Blend in butter and vanilla. Pour immediately into baked pie shell. Spread meringue lightly on pie filling to edge of crust to prevent shrinking. Bake 10 minutes at 400° F. or until browned. Cool at room temperature.

LEMON MERINGUE PIE

Mrs. John Hriczo

1- 9" pie shell
1 C. sugar
1/4 t. salt
1/4 C. flour
3 T. cornstarch
2 C. water

3 egg yolks
1 T. butter
1/4 C. lemon juice
1 t. grated lemon rind
Meringue: 3 egg whites
1/4 C. sugar

Combine sugar, salt, flour, cornstarch with 1/2 cup water. Heat remaining water and add. Cook over hot water or low heat until thickened and clear (about 20 minutes). Beat egg yolks, add a little of hot mixture, and return to first mixture, stirring constantly. When thick, remove from heat (about 5 min.) Stir in butter, lemon juice and rind. Pour into baked shell and cool. Top with meringue made by beating egg whites with sugar until stiff enough to hold peaks. Brown in slow oven 325° F. about 5 minutes.

ORANGE MERINGUE PIE

Mrs. Kathryn Szente

1 C. sugar
5 T. cornstarch
1/4 t. salt
1 T. grated orange peel
2 C. orange juice

3 egg yolks beaten
1 T. butter
2 T. lemon juice
3 egg whites
6 T. sugar

Mix sugar, cornstarch, salt and grated peel in top of double boiler. Add orange juice and cook over boiling water about 15 minutes or until thickened, stirring frequently. Stir in beaten egg yolks, and cook 2 min. Remove from heat. Add butter and lemon juice. Cool slightly. Pour into baked 9" orange pastry shell. Cover with meringue.

ORANGE PASTRY:

1-1/2 C. sifted flour
1 T. sugar
1/2 t. salt

1 T. grated orange peel
1/2 C. shortening
1/4 C. orange juice

Sift flour, salt, sugar, add orange peel. Cut in shortening until about the size of a pea. Add orange juice a little at a time. Mix lightly, chill few minutes, roll out. Bake and cool, fill with orange meringue filling.

ADD YOUR FAVORITE RECIPE:

RED RASPBERRY RIBBON PIE

Mrs. L. T. Lintner

- | | |
|-------------------------------|-------------------------|
| 1- 3 oz. pkg. raspberry Jello | 1/3 C. sifted powdered |
| 1/2 C. granulated sugar | sugar |
| 1-1/4 C. boiling water | 1 t. vanilla |
| 1-10 oz. pkg. frozen red | 1 C. heavy cream, whip- |
| raspberries | ped; or Dream Whip |
| 1 T. lemon juice | 1-8" or 9" baked pie |
| 1- 3 oz. pkg. cream cheese, | shell |
| softened | dash salt |

Red Layers: Dissolve Jello and sugar in boiling water. Add frozen berries and lemon juice. Stir till berries thaw. Chill till partially set.

White Layers: Meanwhile blend cream cheese, powdered sugar, vanilla and salt. Fold in small amount of whipped cream, then fold in remainder; spread 1/2 of the white cheese mixture over bottom of pastry shell. Cover with 1/2 of the red Jello mixture. Repeat layers. Chill until set.

TOASTED ALMOND PARFAIT PIE

Mrs. L. T. Lintner

- 1 - 8" or 9" baked pie shell
- 1-1/4 C. water
- 1 pkg. lemon Jello
- 1 pt. vanilla Ice Cream
- 1/3 C. almonds, slivered and toasted
- 1/4 C. Maraschino cherries, drained and chopped

Heat water to boiling point in 2 qt. saucepan. Remove from heat, add jello and stir until dissolved; add ice cream, cut into small pieces, to hot liquid and stir until melted. Chill until thickened but not set, (15-20 min.) Fold in almonds and cherries. Spoon into pie shell. Chill until firm (20-30 min.) Garnish with whipped cream and additional cherries, if desired.

SPICY PUMPKIN PIE

Mrs. John Kohut

1-1/2 C. canned pumpkin	1 t. cinnamon
1/2 C. brown or white sugar	1/2 t. nutmeg
2 T. butter	1/2 t. salt
2 T. molasses	2 eggs, separated
1 t. ginger	1-1/2 C. milk, scalded (fresh, canned or mixed)

Add sugar, butter, molasses, spices and salt to pumpkin. Mix well. Add slightly beaten egg yolks, then add cooled milk and mix. Fold in stiffly beaten egg whites. Bake in 10" unbaked pie shell for 10 min. at 450°F., then reduce heat to 325°F. and bake until knife inserted in center comes out clean. Serve very cold with whipped cream.

CHEESECAKE PIE

Mrs. John Pendro

3 - 8 oz. pkgs. cream cheese	2 t. vanilla
1-1/2 C. sugar	2 t. lemon juice
5 eggs	1 pint sour cream

Cream together cream cheese and sugar. Add eggs, one at a time, then vanilla and lemon juice. Fold in sour cream. Pour into a 9" springform pan lined with graham cracker crust. Bake at 350°F for 1 hour and 10 min. Do not open oven during baking. Release spring on pan immediately. DO NOT INVERT CHEESECAKE.

Graham Cracker Crust (for above)

1 pkg. graham crackers (about 11 or 12)
1/4 C. sugar
1/4 C. soft butter or oleo

Roll crackers fine. Add sugar and butter and blend well. Butter springform pan. Put cracker crust on bottom and up sides of pan.

LEMON-PINEAPPLE PIE

Mrs. John Pendro

- | | |
|-----------------------------|-------------------------------|
| 1 pkg. lemon Whip & Chill | 1 unbaked 9" graham cracker |
| 1/2 C. sugar | crust |
| 1 - 8 oz. pkg. cream cheese | 1-1/2 C. pie filling or |
| | 1 - 20 oz. can fruit, drained |

Prepare dessert mix as directed on pkg. Add sugar to soft cream cheese and beat until smooth. Blend in prepared Whip & Chill. Spoon into crumb crust. Chill 2 hours or more. Spread pie filling or well drained canned fruit over top. Can be decorated with lattice of whipped cream or whipped topping, if desired.

STRAWBERRY CHIFFON PIE

Mrs. Sue Vanischak

- | | |
|-----------------------------------|---|
| 1 T. gelatin | 1 T. lemon juice |
| 1/2 C. cold water | 1 egg white |
| 1/2 C. sugar | 1 C. whipping cream |
| 1-1/2 C. strawberries,
crushed | 1 unbaked 9" graham cracker or
vanilla wafer crust |

In top of double boiler, place gelatin, sugar and water. Let stand 5 min., then stir over boiling water until sugar and gelatin dissolve. Remove from heat, add strawberries and lemon juice. Cool until it begins to set, then beat until foamy. Fold in stiffly beaten egg white and whipped cream. Pour into crust lined 9" pan. Chill thoroughly.

PECAN PIE

Mrs. Sue Vanischak

- | | |
|-------------------------------|-------------------|
| 1 C. corn syrup | 1/8 t. salt |
| 1 C. brown sugar | 1 t. vanilla |
| 3 eggs | 1 C. pecan halves |
| 1/4 C. butter or oleo, melted | |

Beat eggs well. Add remaining ingredients; the melted butter should be added last. Pour into unbaked 9 or 10" pie shell over the pecans. Bake at 350°F. for 50 to 60 min.



Desserts

D E S S E R T S

ENGLISH

1. Angel Food Dessert
2. Baked Alaska
3. Broken Glass Dessert
4. Cherry Delight
5. Floating Island
6. Heavenly Frozen Fruit
Dessert
7. Holiday Ribbon Dessert
8. Hungarian Meringue
Pancake Dessert
9. Bread Pudding
10. Orange Sherbet
11. Refrigerator Ice Cream
12. Rice Pudding
13. Deep Dish Apple Tapioca
14. Tapioca Cream

HUNGARIAN

Angyal utóétek
Sült Alaszka
Törött üveg utóétek
Öröm cseresznye
Madártej
Mennyei fagyott gyümölcs
utóétek
Ünnepi pántlika utóétek
Magyar töltött palacsinta
utóétek
Kenyér pudding utóétek
Narancs szórb
Yeghideg fagylalt
Kása pudding (étel)
Mély edényben alma
manihotliszt
Manihotliszt tejfőlösen

ANGEL FOOD DESSERT

1 pkg. strawberry jello	1-1/2 C. canned milk
3/4 C. hot water	2 T. lemon juice
1 pkg. frozen strawberries	Angel food cake

Dissolve jello in 3/4 cup hot water. Add strawberries. Chill until syrupy. Whip chilled can. milk with lemon juice. Fold into jello; add broken pieces angel food cake. Chill. (Use 1/2 of a large cake).

BAKED ALASKA

4 individual shortcakes	1/2 C. sugar
1 pkg. frozen strawberries	1 t. vanilla
6 egg whites	1 pt. ice cream

Beat egg whites, add vanilla and beat until stiff. Add sugar, beat well. Place shortcakes on cookie sheet. Place frozen fruit in center and top with ice cream. Cover generously with meringue. Bake at 450° F for 4 to 5 min.

BROKEN GLASS DESSERT

Mrs. Frank Lesko

4 boxes Jello-lemon, lime, cherry, orange	1/2 C. hot pineapple juice
	1 pt. whipping cream
1-1/2 C. hot water for each box jello	1/2 C. powdered sugar--
	pinch salt
1 envelope plain gelatin	2 pkgs. lady fingers, plain
1/4 C. cold water	

Make each Jello separately; pour into ice cube trays. Dissolve plain gelatin in 1/4 cup cold water. Add hot pineapple juice. Whip cream, add sugar. Add cooled gelatin to whipped cream. Cut jello into cubes & fold into whipped cream. Line angel food cake pan with split lady fingers; pour in mixture and chill. Serves 12 to 15.

CHERRY DELIGHT

Mrs. Russell Fetzko

6 egg whites	2 T. vanilla
3/4 t. cream tartar	1 C. chopped nuts
2 C. sugar	1 can cherry pie filling
2 C. soda crackers	1 pkg. Dream Whip

Beat egg whites until stiff. Add sugar and cream of tartar. Crush soda crackers very fine, fold into egg whites. Add nuts and vanilla. Bake in a greased 13x9x2" pan at 350° for 25 min. Cool. Prepare Dream Whip. Spread on cooled cake then spread cherries on top. Refrigerate.

FLOATING ISLAND
(MADAR TEJ)

Mrs. Andrew Deutsch

2 C. milk	1 t. vanilla
4 eggs (separated)	1/4 t. salt
3 T. sugar	1/4 C. cold milk
1 t. flour	

Scald milk in large pan. Beat egg whites until stiff, then mix with 2 tbsp. sugar. Drop carefully with a tablespoon into hot milk. Cook for 1 min. or until stiff egg whites come to top. Then turn with a spoon and cook for another min. Remove and place on platter. Repeat until all egg whites are done. Remove pan from heat; in separate bowl beat egg yolks, add 1 tbsp. sugar, salt, flour and 1/4 cup milk, mix until smooth. Pour into pan containing hot milk. Cook and stir until thickened, add vanilla and cool. Pour in deep bowl, top with cooked egg whites, garnish with cherries or chopped nuts. Serve cold.

HEAVENLY FROZEN FRUIT DESSERT

Mrs. John Losz

- | | |
|-------------------------------|---------------------------|
| 1 t. unflavored gelatin | 1/4 C. Maraschino |
| 2 T. lemon juice | cherries, quartered |
| 1-3 oz pkg. soft cream cheese | 1 #2 can crushed pine- |
| 1/4 C. mayonnaise | apple, or, |
| 1/4 t. salt | 1 #303 can fruit cocktail |
| 2 T. sugar | drained, or, |
| 1/2 C. whipped cream | 1-3/4 C. mixed sliced |
| 1/4 C. chopped nuts | fresh fruit |

Set refrigerator to coldest setting. Sprinkle gelatin over lemon juice in glass measuring cup to soften. Let stand 10 min. then stir over hot water until dissolved. Add to combined cheese, mayonnaise, salt and sugar. Fold in rest of ingredients. Pour into ice cube tray; freeze only until firm.

HOLIDAY RIBBON DESSERT

Mrs. Jos. Kovel

- | | |
|----------------------|-----------------------------|
| 2 pkgs. lime jello | 1 lg. can crushed pineapple |
| 2 pkgs. cherry Jello | 1-8 oz. pkg. cream cheese |
| 2 pkgs. lemon Jello | 1 lg. can fruit cocktail |

Prepare lime Jello using part of the drained fruit juices instead of water. Add drained pineapple. Pour into 13x9x2" dish. Chill until set. Soften cream cheese with pineapple juice. Add to prepared lemon Jello. Beat until well blended. Cool slightly, pour over lime Jello which has set. Prepare cherry Jello; add fruit cocktail. Pour over cream cheese and Jello after it has set. Chill until firm. Will serve 15 or more. Top with whipped cream.

HUNGARIAN MERINGUE PANCAKE DESSERT

Mrs. John Losz

3 egg yolks	3/4 C. club soda
1 egg white	1-1/2 C. sifted all-pur. flour
3/4 C. light cream	3/4 t. salt

Combine all ingredients and beat until smooth. Use 1/4 cup batter for each pancake. Bake on greased 9" skillet, tilting pan to make thin pancake. Brown both sides. Use waxed paper between pancakes while making filling. This will prevent them from sticking together. Makes 10 pancakes.

FILLING:

1 C. cottage cheese, sieved	1 oz. semi-sweet chocolate, grated
1 egg yolk	
1/3 C. raisins	3/4 C. apricot or orange jam
3 T. sugar	
1/2 C. ground nuts	3 egg whites
	6 T. sugar

Combine cottage cheese, egg yolks, raisins and 2 tbsp. sugar. In separate dish combine 1 tbsp. sugar, walnuts, and chocolate. Place one pancake on ovenproof plate, spread with 1/3 cottage cheese mixture; place second pancake on top; spread with 1/3 chocolate nut mixture; place third pancake on top, spread with 1/4 cup jam. Repeat layering twice. Place tenth pancake on top. Beat egg whites until foamy; slowly add 6 tbsp. sugar. Beat until stiff, glossy peaks form; spread meringue on top of pancakes. Bake 15-20 min. at 325° F. until delicately browned. Cut into 6-8 pie-shaped wedges and serve at once.

BREAD PUDDING

Mrs. Andrew Snyder

- | | |
|----------------------------|---------------------|
| 2 C. Milk | 1/4 C. sugar |
| 1-1/2 C. soft bread crumbs | 1/4 t. salt |
| 1 T. butter or oleo | 1/3 C. dark raisins |
| 2 eggs, beaten | |

Heat milk until hot. Add to bread crumbs and butter or oleo in bowl. Combine sugar, salt and raisins with slightly beaten eggs; then slowly add to hot mixture. Pour into a greased baking dish. Set in pan of hot water and bake at 350° F. for 1 hr. or until set. Serves 4.

ORANGE SHERBERT

- | | |
|-------------------|---------------------------|
| 1-1/2 C. sugar | 1 T. gelatin softened in: |
| 1 C. water | 2 T. water |
| 2 C. orange juice | 2 egg whites |
| 3 T. lemon Juice | |

Combine sugar and water and boil for 5 min. Dissolve softened gelatin in hot syrup. Beat egg whites until stiff. Pour syrup over beaten egg whites, beating well. Add fruit juices. Pour into tray and freeze. When almost frozen, remove and beat again. Freeze until firm.

REFRIGERATOR ICE CREAM

- | | |
|----------------------|------------------------|
| 2 C. evaporated milk | 2 t. vanilla |
| 2 eggs | 1 small can pineapple, |
| 3/4 C. sugar | crushed |

Beat eggs, add sugar, vanilla and mix well. Chill canned milk in refrigerator overnight. Whip milk until fluffy; fold in beaten eggs and continue beating. Add pineapple and pour in refrigerator tray. When it begins to freeze, remove from refrigerator and stir well. Return to freezer until serving time.

RICE PUDDING

Mrs. John Hriczo

1 qt. milk	1/2 C. light raisins
1/2 C. uncooked rice	1/2 C. sugar
1/3 t. salt	1 t. vanilla

Combine rice, milk and salt in saucepan; cook over low heat until mixture begins to boil. Pour into greased 1-1/2 qt. baking dish. Bake at 300°F. for 50 min., stirring 4 or 5 times. Rinse and drain raisins, combine with sugar and vanilla; add to rice and bake 20 min. longer. NOTE: For creamier pudding, reduce rice to 1/3 cup.

DEEP DISH APPLE TAPIOCA

Mrs. John Losz

2-1/2 C. thickly sliced tart apples	1 C. light brown sugar, firmly packed
3 T. butter	3 C. water
1/4 t. mace or cinnamon	3/4 t. salt
1/2 C. quick tapioca	2 T. lemon juice

Place sliced apples into 1-1/2 qt. greased casserole; dot with butter, sprinkle with mace or cinnamon. Combine tapioca, and remaining ingredients, in saucepan. Bring to a boil over medium heat, stirring until cooked. Pour over apples in casserole. Cover; bake at 375°F for 20 minutes.

TAPIOCA CREAM

Mrs. John Hriczo

2 beaten egg yolks	2 T. quick tapioca
2 C. milk	1/4 t. salt
2 T. sugar	1 t. vanilla

Combine first 5 ingredients in saucepan. Cook over low heat, stirring constantly until mixture boils. Remove from heat. Cool, stir in vanilla. Fold in meringue made with 2 egg whites and 1/4 cup sugar. Spoon into dessert dishes and serve with fruit, if desired.



Mens

M E N ' S

ENGLISH

1. Barbecued Spare Ribs
2. Mushrooms with Eggs
3. 3-Day Cucumbers
4. Hot Chili
5. French Pancakes
6. Jellied Pigs Feet
7. Fresh Cooked Shrimp
8. Broiled Steak
9. Bacon Fry
10. Hungarian Goulash
11. Onion Stew
12. Scrambled Eggs

HUNGARIAN

Gomba tojással
Kaproz uborka

Francia palacsinta
Disznóláb kocsonya
Frissen főzött ollótlan
tengeri-rák
Gösbén-főtt marha-szelet
Szalona sütes
Magyar gulyás
Pörkölt hagyma
Tojás rántotta

BARBECUED SPARE RIBS

John R. Hriczo

3 # spare ribs cut in pieces
1/2 C. chopped onions
1 lemon (optional)

Place on rack in shallow pan. Sprinkle chopped onions over the ribs. Add lemon juice. Bake at 400° for 30 Min. Pour barbecue sauce over ribs and continue to bake at 350° for 1-1/2 to 2 hours. Baste ribs every 15 min. Cover last 1/2 hr. If sauce is thick, add hot water.

BARBECUE SAUCE:

2 T. brown sugar	2 T. Worcestershire sauce
1 T. paprika	1/4 C. vinegar
1 t. salt	1 C. tomato juice
1 t. dry mustard	1/4 C. catsup
1/4 t. chili powder	1/2 C. water
1/8 t. cayenne pepper	

Mix all ingredients in saucepan and simmer for 15 min.

MUSHROOMS WITH EGGS

John R. Hriczo

2 # fresh mushrooms, chopped	1/2 t. salt
5 eggs	1 onion chopped
1/4 t. pepper	4 T. butter

Wash mushrooms. Cook in 2 qt. of salt water for 20 to 30 minutes, or until tender. Drain. Saute onions in butter, add mushrooms, salt and pepper and cook for 10 minutes. Beat eggs slightly and scramble in mushroom mixture. Cook until eggs are done and serve.

THREE DAY CUCUMBERS
(Kapro's Uborka)

Peter Janosi

6 fresh cucumbers
2 stalks fresh dill
1 clove garlic

4 T. salt
4 slices dry rye bread
3 quarts warm water

Place some dill on bottom of crock. Add the rest of the ingredients, and water. Place bread and remaining dill on top. Cover and set aside for 3 days to ferment. Serve with meat as a relish.

HOT CHILI

John Losz

2 C. kidney or chili beans
1/2 # ground beef
1/2 # ground pork
1 green pepper chopped
2 T. shortening
1 lg. onion chopped

2 C. tomatoes
2 t. chili powder
1 t. salt
1/4 t. black pepper
1/2 t. dry mustard
1 clove garlic

Place ground meat, green pepper and onions and shortening in skillet and simmer until tender, and brown. Add tomatoes and stir well. Add seasonings and cook 5 more min. Add water if mixture is too thick.

FRENCH PANCAKES OR LIGHT PANCAKES

Jack Sabol, Sr.

1 C. sifted flour
1 T. sugar
3/4 t. salt
1/2 t. baking powder

2 eggs beaten
1-1/2 C. milk
2 T. melted butter

Sift flour, sugar, salt and baking powder. Combine well beaten eggs and milk, stir into dry ingredients. Add melted butter, beat until smooth. Pour batter on griddle. Cakes should be 4" in diameter.

JELLIED PIGS FEET

Andrew Deutsch

4 pigs feet split
water to cover
1 T. salt
6 whole black peppers

1 whole onion
2 or 3 cloves garlic
2 t. paprika

Brown skin on pigs feet by holding over gas flame. Wash and scrape well in warm water. Place in kettle, and add enough water to cover well. Bring to boil and skim. Lower heat and simmer slowly. Add garlic, salt, whole peppers, onion and paprika. Simmer until meat falls off bones, 4 to 5 hours or 45 minutes in pressure cooker. Strain and pour into dishes, add meat. Let set in cold place or refrigerate over night. Before serving sprinkle with paprika.

FRESH COOKED SHRIMP

John Losz

1 # shrimp
1 bay leaf
1 stalk celery

1/2 t. pickling spice
1 T. vinegar
Salted water to cover.

Add shrimp to boiling water together with bay leaf, celery, spice and vinegar. Cook until shells turn pink, about 15 minutes. Drain, cover with cold water and drain again. Remove shells and with pointed knife remove black line down back.

COCKTAIL SAUCE

1 C. chili sauce
2 T. lemon juice
Dash tobasco sauce
Pinch salt

1 t. grated onion
1/4 C. catsup
1/4 C. horseradish
1 t. worcestershire

Combine ingredients and chill.

HUNGARIAN GOULASH

John Losz

2 # beef or veal	1 lg. onion chopped fine
1 qt. boiling water	3 T. butter
2 cloves garlic	3 T. flour
2 t. paprika	1/8 t. marjoram(if desired)
1-1/2 C. potato cubes	

Cut meat in 1-1/2" cubes. Brown onion in butter until slightly brown, add meat. Add flour and seasonings and blend well. Add water (or part water and part tomato juice). Cover and cook slowly until tender, about 1 hour. Add potatoes and cook until tender.

ONION STEW

Frank Lesko

2 # slab bacon (meaty)
4 # yellow onions
4 banana peppers (half & half)
1/4 C. water
1 large can tomatoes (whole or halves)
salt and pepper to taste

Cut bacon into 1/2 inch cubes and fry out the fat completely. Drain fat, add rest of the ingredients. Slice onions and peppers. Add water to prevent sticking. Add tomatoes. Cook over low heat (simmer) for about 2-1/2 to 3 hours.

SCRAMBLED EGGS

Jack Sabol, Sr.

6 eggs	2 T. butter
3/4 C. milk	Salt and pepper to taste

Beat eggs, add salt, pepper and milk. Beat until well blended. Melt butter in frying pan over medium flame; add egg mixture. Cover fryer and reduce heat to low. Stir occasionally, turning mixture from bottom to top as soon as firm.

BROILED PORTERHOUSE OR SIRLOIN STEAK

Steak, porterhouse or sirloin Salt
cut 1 to 2 inches thick Pepper

Preheat broiler. Place steak on broiler rack. Insert so the top of 1 in. steak is 2 inches from heat and 2 inch steak is 3 inches from heat. When one side is browned, season, turn and finish cooking on other side. Season.

Steaks 1 inch thick broil 20 min. for rare and 25 min. for medium done. Steaks 2 inches thick broil 30 min. for rare and 45 min. for medium.

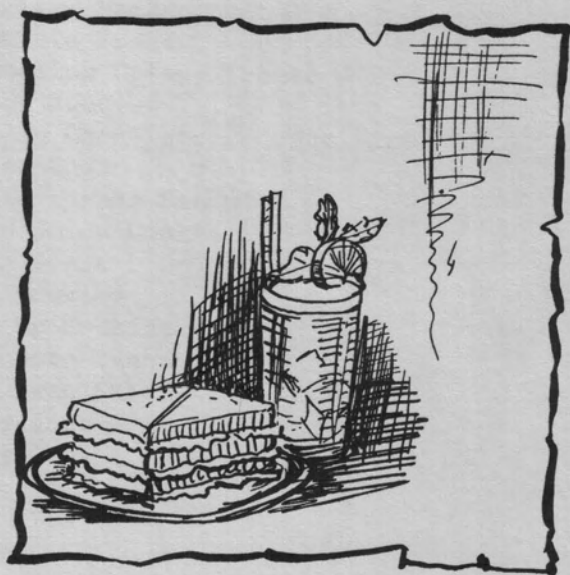
BACON FRY

James F. Lesko

(Szalona sütés)

1 pc. Slab bacon 2"x4"
1 peeled onion (whole)
1 pc. smoked Kolbass
Sliced onions, radishes, green pepper
Dark rye bread slices

Remove skin from bacon. Place on metal skewer or on twig thru center lengthwise. Slash top of bacon 1/4" deep lengthwise and slash bottom of bacon crosswise 1/4". This allows the fat to drip out. Place piece of smoked kolbass and the whole onion on skewer and roast over hot coals. Place vegetables on sliced rye bread. As bacon starts cooking drippings may be added to bread. Season to taste. When bacon is done, remove from skewer and slice on bread.



Teenagers

T E E N - A G E R S

These are strictly American recipes.

1. Puffed Wheat Balls
2. Caramel Apples
3. Corn Flake Macaroons
4. Remarkable Fudge
5. Marshmallow Crispy Treats
6. Apricot Squares
7. Saucepan Chocolate Coconut Bars
8. Deviled Eggs
9. Toasted Cheese Sandwich
10. Tomato Juice Cocktail
11. French Toast
12. Sugar Cookies
13. Hurry Up Cookies
14. Super Hobo Beans
15. Chili Bean Salad
16. Sloppy Joes
17. Sloppy Joes
18. Pizza
19. Snack Buns A-Go-Go
20. Cut-ups

APRICOT SQUARES

Sandra Kohut

1 C. sifted flour	1 t. grated lemon rind
1/2 t. salt	2 eggs, separated
1/4 t. baking soda	1-1/2 C. apricot jam
1/2 C. margarine	1/4 C. granulated sugar
1/2 C. granulated sugar	1/2 C. chopped nuts

Preheat oven to 350°F. Grease 13x9x2" baking dish. Sift together flour, salt and baking soda. Cream shortening with sugar, and lemon rind until very light and fluffy. Add egg yolks one at a time, beating after each addition. Add flour mixture. Mix well; pat dough over the bottom of baking dish. Cover with apricot jam. Beat egg whites until they form moist peaks. Gradually add 1/4 cup sugar beating until stiff. Fold in walnuts. Spread meringue over jam. Bake 35 min. Cool. Cut into squares or bars.

SAUCEPAN CHOCOLATE COCONUT BARS

Jackie Mae Sabol

1/2 C. butter, shortening or oleo	1 egg
1/3 C. white sugar	1 t. vanilla
1/3 C. brown sugar, packed	1/2 C. chopped nuts
2 T. water	1/2 C. shredded coconut
1-1/4 t. baking powder	6 oz. pkg. semi-sweet chocolate bits
1 C. sifted flour	

Grease bottom of 9" square pan. Melt butter in saucepan. Remove from heat. Add sugars and water. Blend. Stir in flour and baking powder. Add egg and vanilla. Beat well. Add nuts, coconut, and chocolate bits, and stir lightly to combine. Bake at 350°F for 30 min. Do not overbake. Cool in pan. Cut into bars. Yield 18 bars, 1-1/2 x 3".

DEVILED EGGS

Richard Losz

6 hard boiled eggs	Dash lemon juice
1-4½ oz. can deviled ham	Dash of Worcestershire
1 t. chopped onion	sauce
	Mayonnaise to blend

Cut hard boiled eggs in half lengthwise. Mash yolks and blend with deviled ham, chopped onion, mayonnaise, lemon juice and Worcestershire sauce. Stuff in egg whites.

TOASTED CHEESE SANDWICH

Jackie Mae Sabol

butter
cheese
bread

Butter slices of bread and make into sandwiches, using 2 or 3 thin slices of cheese between each. Brush both sides of sandwiches with melted butter. Preheat griddle until quite warm. Place sandwiches on griddle reduce heat to low and toast slowly until brown on one side, turn with pancake turner and brown on the other side. Various cheese spreads may be substituted for cheese.

TOMATO JUICE COCKTAIL

Karen Losz

2 C. tomato juice	1/2 t. sugar
2 T. minced onion	1/2 t. celery and salt
2 T. chopped parsley	1/2 t. Worcestershire sauce
2 T. lemon juice	
1/4 t. salt	

Combine ingredients, chill 1 hr. Stain and serve. Good served with Horsd'oeuvres or any snack.

FRENCH TOAST

Jackie Mae Sabol

3 eggs beaten
1 T. sugar
1/2 t. salt

1 C. milk
2 T. butter
6-8 slices stale bread

Combine eggs, sugar, salt and milk. Beat until well blended. Melt butter in fryer. Dip bread in milk mixture to cover both sides. Fry over medium heat turn to brown other side. Serve with butter, honey, maple syrup or applesauce.

SUGAR COOKIES

Suzy Repasi

2 C. flour
2 t. baking powder
1/2 t. salt
2/3 C. mazola oil

2 eggs
3/4 C. sugar
1/2 t. vanilla
1 t. lemon extract

Preheat oven to 375 F. Mix and sift dry ingredients. Cream oil, eggs, and sugar. Add dry ingredients and beat until smooth. Add vanilla and lemon, mix well. Drop from teaspoon onto ungreased baking sheet. Dip a small glass into oil lightly then into sugar and flatten each cookie. Bake 10 min. Cool on absorbent paper towel.

HURRY-UP COOKIES

Paula Fedor

(No Baking)

Bring to a hard rolling boil:

2 C. sugar
1 stick oleo

4 T. instant chocolate
1/2 C. milk

Quickly add:

3 C. quick rolled oats
1/2 C. peanut butter
1 t. vanilla

Drop by teaspoons on waxed paper. Cool.

SLOPPY JOES

Robert Chasko, Jr.

1-1/2 # ground beef	1 t. salt
1 sm. can tomato sauce	1/8 t. pepper
1 can tomato soup	1/2 t. sugar
1 soup can water	1 sm. diced onion
	1 T. shortening

Simmer diced onion in shortening until tender. Add ground meat and brown. Add tomato sauce, tomato soup, water and seasonings. Simmer about one hour stirring frequently. Serve on sandwich buns.

SLOPPY JOES

Karen Anne Losz

1# ground beef	2 T. prepared mustard
1/2 C. chopped onion	1/4 C. ketchup
1 can Campbells chicken gumbo soup	1/4 t. black pepper

Brown ground meat with chopped onion. Stir to separate meat particles. Add soup, mustard, ketchup and pepper. Simmer 5 min. Spoon on 8 split toasted buns.

PIZZA

Richard Losz

3/4# ground beef	1/4 t. sweet basil
1/4 C. minced onion	1/4 t. oregano
1 C. diced mushrooms	1/8 t. salt
1 C. tomato paste	dash pepper

Brown onion and meat. Add mushrooms which have been sauted in butter. Add rest of ingredients in order given and simmer until well done. Spoon on slices of French bread and place in oven at 350° F. until bread is crisp. American and Parmesan cheese may be used as topping.

PUFFED WHEAT BALLS

Jack Giran

1 C. dark Karo syrup 1 t. vinegar
1/2 C. sugar

Combine sugar and Karo in 1 qt. saucepan and bring to a boil. Add vinegar; boil until it spins a thread. Pour quickly over puffed wheat which has been placed in a large bowl. Butter fingers and form into balls.

CARAMEL APPLES

1 bag caramels (49) 4-5 med. apples, washed & dried
2 T. water 4-5 wooden sticks

Place caramels and water in top of double boiler or pan over low heat. Stir till melted and smooth. Insert stick in apple (from stem end). Dip into hot sauce, turning till coated. Scrape excess sauce from bottom. Place on waxed paper, chill a few minutes till firm.

CORN FLAKE MACAROONS

3 T. butter or oleo melted 1/4 C. nuts
1/4 C. granulated sugar 1/4 C. coconut
1/4 C. brown sugar 2-1/2 C. crushed corn flakes
1 egg

Blend butter or oleo and sugars thoroughly; add egg. Beat vigorously; add nuts, coconut and corn flakes. Fold ingredients until well mixed. Drop on greased cookie sheet by teaspoon. Bake at 350°F for 10 min. Remove from pan when done.

REMARKABLE FUDGE

Nancy Repasi

- 4 C. sugar
- 1 - 14-1/2 oz. can evaporated milk
- 1 C. butter or oleo
- 1 - 12 oz. pkg. semi=sweet chocolate bits
- 1 pt. marshmallow creme
- 1 t. vanilla
- 1 C. broken walnuts.

Butter sides of heavy 3 qt. saucepan. In pan combine sugar, milk and butter. Cook over medium heat to a soft ball stage, stirring frequently. Remove from heat, add remaining ingredients. Beat until chocolate is melted and blended. Pour into 13x9x2" pan. Score, cool, cut in squares.

MARSHMALLOW CRISPY TREATS

- 1/4 C. butter or oleo
- 3 C. Kraft miniature marshmallows
- 5 C. Rice Krispies

Melt oleo in 3 qt. saucepan. Add marshmallow and stir over low heat until melted and well blended. Remove from heat. Add rice krispies and stir till well coated with marshmallow mixture. Press into greased 9x13x2" pan and cool.

ADD YOUR FAVORITE RECIPE:

SUPER HOBO BEANS

Jack Hriczo

Man sized meal for anyone.

- 3 cans (1 lb. 15 oz. each) pork and beans.
- 6 can (4 oz. Vienna sausage
- 1 C. catsup
- 1 t. prepared mustard

Combine all ingredients in a skillet and let bubble a few minutes on stove. Spoon generous helpings onto buttered round sandwich buns. Makes enough to fill 12 good picnic sandwiches. A few pickles taste mighty good tucked in with these, too.

CHILI BEAN SALAD

Karen Anne Losz

- | | |
|--------------------------------------|--------------------------------|
| 1 # franks sliced in
small pieces | 1/2 C. chopped sweet
pickle |
| 1 t. chili powder | 1/4 C. chopped green
pepper |
| 3-1 # cans kidney beans
drained | 1/4 C. chopped onion |
| 1 C. chopped celery | 2 hard cooked eggs
chopped |
| 1/2 C. chopped cucumber | |

Sprinkle chili powder over beans. Combine all ingredients in a large bowl. Fold in salad dressing. Chill. Serve salad in lettuce cups.

SALAD DRESSING

Combine 3/4 C. salad dressing, 1 T. prepared mustard, 1 t. salt, 1 t. lemon juice and 1 t. Worcestershire sauce.

SNACK BUNS A-GO-GO

½ C. softened butter	6 hamburger buns
2 T. grated onion	6 slices Swiss cheese
2 T. mustard	6 slices boiled ham
1 T. sesame or poppy seeds	

Heat oven to 350°F. Combine butter, onion, mustard, and sesame or poppy seeds. Split buns; spread cut sides with the butter mixture. Arrange a slice of cheese and a slice of ham on bottom half; cover with top half of bun. Place on ungreased baking sheet. Spread tops with some of the butter mixture. Bake 10 to 12 minutes until thoroughly heated. Serve at once. Serves 6. These may be made ahead, wrapped in waxed paper, and stored in refrigerator until ready to heat and serve.

CUT-UPS

5 T. butter	6 slices white bread
1/2 C. maple syrup	

Melt butter together with syrup in heavy 12" skillet. Remove bread crusts then cut bread into finger shapes or small squares and triangles. Add bread to skillet; simmer over medium-low flame for 2 min., then turn and cook for 5 min.; turn again and cook 5 min. longer. Cut-ups should be removed to cool on waxed paper and dusted with powdered sugar before serving. Especially delicious as a snack with coffee or tea.

EXTRA TREASURED RECIPES: