

Cooking with Dorothy

BAKED EGGS WITH SAUSAGE

BREAKFAST

Serves: 1

Ingredients:

2	pkg	brown and serve sausages
10	slices	decrusted bread
6		eggs
3/4	Tsp	dry mustard
3	Cups	milk
1/2	Tsp	salt
2	cups	shredded sharp american or cheddar cheese

Directions:

Cut bread into cubes. Beat eggs, seasonings and milk. Mix bread, cheese and sausage. Add to eggs. Butter 11 x 7 x 1 1/2 baking dish. Add mixture and bake at 325 degrees for one hour or until custard sets.

Cooking with Dorothy

BATTLESTATIONS POPCORN

SNACKS

Serves: 4

Ingredients:

- | | | |
|-----|-------|---------|
| 1/2 | Cup | Popcorn |
| 3 | Tblsp | Oil |
| 1/2 | Stick | Butter |
| 4 | | Kids |

Directions:

1. Plug in popcorn maker
 2. Pour in oil
 3. Pour in popcorn
 4. Put on glass cover
 5. In separate pan on stove - melt butter
 6. Wait impatiently
 7. When condensation clouds glass cover - kids get ready and put heads over popcorn maker and get excited
 8. When first popcorn seed pops, all kids yell "Battle Stations!!"
 - a. one kid mans the plug (Patty)
 - b. second kid gets bowl ready and pours completed popcorn in (Jim)
 - c. third kid gets butter and puts on corn (Dave)
 - d. if there is a fourth kid, serves as understudy (Bill)
 9. Eat popcorn
 10. Mom cleans up
- *****

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BILL'S BAKED TATERS

POTATOES

Serves: 4

Ingredients:

4 Each Taters

Directions:

Buy some taters.
Preheat oven to 35 degrees.
Clean the taters.
Grease outside skins of taters.
Put taters in oven. Close door of oven.
Go eat Corn Curls for 30 minutes.
Poke the taters.
Go eat Corn Curls for another 30 minutes.
Eat taters with all the fixin's.
Buy more Corn Curls.

Cooking with Dorothy

BILL'S INCREDIBLY EASY POPCORN

SNACKS

Serves: 2

Ingredients:

1/2	Cup	Popcorn
4	Tblsp	Oil
1/2	Stick	Butter
2	Adult	Brothers

Directions:

1. Dave asks, "Hey Bill, do you want some popcorn?"
2. Bill replies, "Why yes Dave, that sounds great!!"
3. Dave says, "Hey, why don't you make it this time?"
4. Bill cleverly states, "Hey, I don't feel like it."
5. Dave says, "Oh come on Bill, I make it all the time."
6. Bill says, "You know what Dave, I'll just have some Corn Curls."
7. Dave storms into the kitchen.
8. Dave makes popcorn.
9. Bill eats some popcorn anyway.
10. Bill wins again.

Cooking with Dorothy

BUTTER COOKIE: FANCY SQUEEZER

COOKIES

Serves: 10

Ingredients:

1	Pound	Butter
1	Cup	Sugar
1		Egg
5	Cup	Flour
1	Tsp.	Vanilla

Directions:

Mix ingredients together. Add food coloring to separate sections. Put into fancy squeezer and make Xmas trees and flowers. Decorate. (If you do not have a fancy squeezer - go to a fancy squeezer store - or wait for TV offer and get one free with a Vegematic).

Bake at 350 degrees 10-12 minutes.

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BUTTER COOKIES: ROSIE MCGUIRE

COOKIES

Serves: 10

Ingredients:

1	Cup	Sugar
1	Cup	Butter
2	Cup	Flour
1/2	Tsp.	Cream Tartar
1/2	Tsp.	Baking Soda
	Pinch	Salt
1		Egg
1	Tsp.	Vanilla

Directions:

Preheat oven to 375 degrees.
Mix ingredients together.

Drop by teaspoons on greased cookie sheet. Put granular sugar in custard cup and dip bottom of small glass into sugar and flatten cookie.

Cook for 9-10 minutes.

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BUTTERSCOTCH BROWNIES

DESSERTS

Serves: 12

Ingredients:

1	Stick	Margarine
2	Cups	Brown Sugar
1	Tsp.	Salt
2		Eggs
1	cup	Flour
2	Tsp.	Baking Powder
2	Tsp.	Vanilla
1/2	Cup	Chopped Nuts

Directions:

Preheat oven to 350 degrees.
Grease 8 x 14 pan.

Melt margarine. Stir in a bowl the margarine, brown sugar, salt, and eggs.
Add flour baking powder, vanilla and nuts.
(No nuts for bridge club).

Bake at 350 degrees for 30 minutes.
Sprinkle powdered sugar over top after you take out of the oven, but while still hot.

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CARAMEL PUDDING

DESSERTS

Serves: 8

Ingredients:

1 Can Eagle Brand Sweetened Condensed Milk

Directions:

Put can (yes the can) in a pot of boiling water for two to four hours. Take out open and you have the richest caramel pudding you ever ate. Add milk if desired. Real Morrison men don't add milk and eat at full strength.

Cooking with Dorothy

CAULIFLOWER DIP

SAUCES-&-DIPS

Serves: 6

Ingredients:

1	Cup	Helmanns Mayonaisse
	As req	Miracle French Dressing
3	Tblsp	Worcestershire Souce
1	head	Cauliflower

Directions:

Cut cold cauliflower into bite size pieces
Mix ingredients together and chill
Dip with your favorite cocktail

And it better be a
Manhattan!

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CHEESE SNACKS

SNACKS

Serves: 6

Ingredients:

1	Jar	Old English Cheese
1/2	Cup	Butter
1/2	Cup	Flour
		Paprika

Directions:

Cream ingredients together.
Add nuts. Chill dough. Roll into small balls.
Press flat with fork onto cookie sheet.
Sprinkle with paprika.
Bake at 450 degrees for 8 to 10 minutes.

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CHEESE SQUARES

SNACKS

Serves: 1

Ingredients:

1	cup	mayonnaise
1/2	cup	miced onion
1	cup	parmesan cheese
2	loaves	bread

Directions:

Mix mayonnaise, onions, and cheese together. Decrust bread. Spread mixture on bread. Cut into small squares. Bake at 350 degrees, until brown. About 10-15 minutes.

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CHILI

CHILI

Serves: 4

Ingredients:

2	Pound	Ground Beef
2	Cans	Tomato Soup
2	Cans	Red Kidney Beans
2	Tblsp	Chili Powder
1		Green Pepper
1		Onion
1	Pkg	Chilo-O-Mix
1	Tsp.	Salt
1	Dash	Pepper

Directions:

Brown beef, onion, green pepper and chili powder. Add soups and beans and simmer for one hour. Add water for thinning juice, salt and pepper

Cooking with Dorothy

CHOCOLATE CHIP BLONDE BROWNIES

DESSERTS

Serves: 10

Ingredients:

1	cup	sifted flour
1/2	Tsp.	baking powder
1/8	Tsp.	baking soda
1/2	Tsp.	salt
1/2	cup	chopped pecans
1/3	cup	butter or margarine
1	Tbl.	hot water (if margarine used)
1	cup	brown sugar firmly packed
1	Tsp.	vanilla
1		egg
1/2	pkg.	chocolate morsels

Directions:

Preheat oven to 350 degrees.

Add flour, baking powder, salt, baking soda into a bowl.
Add chopped nuts - set aside.

Melt butter (margarine). Mix in separate bowl the butter and brown sugar.
Add water if margarine is used. Let cool.

Add one beaten egg and vanilla.

Mix in flour mixture gradually.

Spread in 9 x 9 x 2 greased pan - sprinkle chocolate morsels on top.

Bake 20 - 25 minutes.

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CHOCOLATE CREAM PIE

PIES

Serves: 1

Ingredients:

2 1/2	cups	milk
2		squares chocolate
1/2	cup	sugar
1/4	cup	corn starch
1/2	tsp	salt
2		eggs
1 1/2	tsp	vanilla
1	tbsp	butter

Directions:

Scald milk and chocolate in double boiler (sliver the chocolate squares). Beat well in mixer. Mix separately sugar, corn starch, and salt together. Add hot mixture gradually to sugar mixture, stirring constantly. Return the mixture to double boiler, stirring constantly until thickened. Cover and cook ten minutes longer. Gradually add slightly beaten egg yolks, stirring constantly. Cook two more minutes. Blend in vanilla and butter. When cooled, put in pie shell which has been baked. To see instructions on pie shell please refer to the recipe "Pie Crust-Crisco". Chill and keep in fridge.

Cooking with Dorothy

CHOCOLATE ICE BOX DESSERT

DESSERTS

Serves: 1

Ingredients:

		Chocolate Wafer Cookies
	Pint	Whipping Cream
1	Tsp.	Vanilla

Directions:

Whip cream and add vanilla.

Layer wafers with whipped cream. Put in ice box to cool.

Cooking with Dorothy

CINNAMON COFFEE CAKE

BREAKFAST

Serves: 1

Ingredients:

1	Tblsp	Crisco shortening
1/3	Cup	Sugar
1		Egg
1	Cup	Milk
2	Cup	Flour
2	Tsp.	Baking Powder
1	Tsp.	Salt
3	Tblsp	Butter
1/2	Cup	Sugar
1	Tsp.	Cinnamon (Large)

Directions:

Preheat oven at 350 degrees.

Cream large tablespoon of shortening with 1/3 cup of sugar. Add egg and milk alternately with the flour. Add baking powder and salt.

Bake for 30 minutes.

Melt butter. Add 1/2 cup sugar and cinnamon. Pour on top of coffee cake.

Cooking with Dorothy

CORN FRITTERS

STARCHES

Serves: 1

Ingredients:

1	can	Cream style corn
1	Cup	Flour
1	Tsp.	Baking Powder
2	Tsp.	Salt
	Dash	Pepper
1		Egg
1/4	Cup	Milk

Directions:

Mix all ingredients together.

Fry in greased skillet like pancakes.

Bill's take on Mom's recipe.

Cooking with Dorothy

CRACKER TOFFEE

CANDY

Serves: 1

Ingredients:

24		Soda Crackers (Saltines)
2	Stks	Margarine
1	cup	brown sugar
1	pkg	12 oz chocolate chips

Directions:

Line 9 x 13 pan with aluminum foil. Lay crackers on bottom. Melt margarine, add sugar and bring to boil. Simmer for 5 minutes. Pour over crackers. Bake at 400 degrees for 5 minutes. Remove and let stand for 3 minutes. NO EATING YET!! Scatter chips over top and spread as they melt. Place in refrigerator to harden. Break into pieces and eat.

Cooking with Dorothy

CREAM CHEESE CONCOCTIONS

SANDWICHES

Serves: 1

Ingredients:

- Cream Cheese
- Celery Sticks
- Sugar

Directions:

Sandwich: Spread cream cheese on white bread. Sprinkle sugar on top. Eat open face.

Snacks: fill celery sticks with cream cheese.

Dad: Ooga gaba...

Dave and Jim: What?

Dad: You know, ooga gaba, the tape you guys made.

Jim: That's "Ungawa", Dad, how could you forget the highlight of our lives? We were going to Hollywood to make dinosaur movies before you told us to become Accountants first - then do the Hollywood thing.

Cooking with Dorothy

CROAK MISSOURI SANDWICH

SANDWICHES

Serves: 1

Ingredients:

1/3	stk	butter
1/2	Tsp	Curry
2	Dashes	Tobasco
3	Dashes	Onion Salt
2	Tsp	Brown sugar
2	Tbsp	Brandy - Cognac
		Ham
		Rye Bread
		Favorite Cheese

Directions:

Melt butter. Make sauce by bringing to boil the butter, curry, tobasco, salt, sugar and brandy. Drink a swig of brandy. Begin toasting rye bread under broiler. Take a swig of brandy. Baste rye with sauce. Take a swig of brandy. Add ham and cheese to melt. Take a swig of brandy. Put pillows on floor to ease pain if you fall over. Baste as cheese melts. Take a gulp of brandy. Eat and laugh loudly like a Frenchman between each bite.

Go to liquor store for more brandy.

Cooking with Dorothy

CRUSTLESS APPLE PIE

PIES

Serves: 1

Ingredients:

6		medium apples
1/3	cup	sugar
		A little cinnamon
1/2	cup	butter
1	cup	brown sugar
1	cup	flower

Directions:

Preheat oven to 325 degrees. Slice apples in pie plate. Sprinkle with sugar and cinnamon. Mix butter, brown sugar, and flour together. Cover apples and the sides with the flour mixture and pat down with hand. Be sure that you have washed your dirty little hands before you do this, or else. Bake for 45 long and tiring minutes.

Cooking with Dorothy

CUPCAKES!

DESSERT

Serves: 1

Ingredients:

1		package cream cheese
1		egg
1/3	cup	sugar
1/8	tsp	salt
1/2	cup	flour
1	cup	sugar
1/4	cup	cocoa
1	tsp	baking soda
1/2	tsp	salt
1	cup	water
1/3	cup	oil
1	tbsp	vinegar
1	tsp	vanilla

Directions:

Beat cream cheese, egg, 1/3 cup sugar, and 1/8 tsp salt.

Sift together flour, 1 cup sugar, cocoa, baking soda, 1/2 tsp salt. Add water, oil, vinegar, and vanilla, and beat. Fill lined muffin tins 1/3 to 1/2 full with flour mixture. Top each with heaping tsp of cream cheese mixture. Sprinkle with sugar. Bake at 350 degrees for 30 minutes.

Cooking with Dorothy

CUT-OUT XMAS COOKIES

COOKIES

Serves: 10

Ingredients:

3	Cup	Flour
1		Egg
1	Cup	Margarine
1/2	Cup	Sugar (lg)
1/2	Tsp.	Baking Powder
1/8	Tsp.	Salt
2	Tsp.	Vanilla

Directions:

Preheat oven to 350 degrees.

Mix ingredients. Roll flat on floured surface. Get kids to decorate with red and green sugar, little silver beads, etc. Bake 10-12 minutes.

Cooking with Dorothy

DAD'S SPECIAL STEAK SAUCE

SAUCES & DIPS

Serves: 1

Ingredients:

1/2	Stick	Butter
1	Ounce	A-1 Sauce
1	Ounce	Lea & Perrins Sauce
1	Ounce	Brandy

Directions:

Melt Butter

Pour in A-1, Lea & Perrins, and brandy.
Bring to boil.

Baste steak while barbecuing steaks.
Take steaks off grill 15 minutes before Mom has all the vegetables ready.
Pour remaining sauce over steaks.

Have time to drink another Manhattan.

Tell kids about food being thrown to the poor people from the Water Tower in St.
Louis.

Cooking with Dorothy

DAD'S SPECIAL TOMATO SOUP

SOUP

Serves: 1

Ingredients:

1	can	Campbell's Tomato Soup
1 1/2	Tblsp	Salsa
1/4	Tsp.	Curry
1/2	Tsp.	Chives
1/2	Tsp.	Sour Cream
1/4	Tsp.	Garlic Powder

Directions:

First forget how you made it the last time.
Get saltine crackers and butter ready.
Add all ingredients together except salsa and cook over medium heat,
Add salsa to bowl and pour in soup.
Don't give Uncle Larry credit for salsa ingredient.

Cooking with Dorothy

DAVID'S SRI LANKA CHEESE TOAST

SANDWICHES

Serves: 1

Ingredients:

- cheddar cheese
 - white cheese
 - onions
 - mayo
 - tomatoes
- *****

Directions:

Grate the cheeses, add the onions, and diced tomatoes.

Other mysterious ingredients may be mayo to bind the mixture together and some kind of spicy chile to give it some bite. Experiment and you may find the key to this magical recipe. Broil and eat.

This recipe was invented by David, Tom & Mary's driver in Sri Lanka. David was the one who worshipped Tom as a god. I reminded Tom that David and others in Sri Lanka worships monkeys.

Cooking with Dorothy

DEVILS FOOD CAKE

CAKES

Serves: 1

Ingredients:

1/2	cup	lard
2	cups	sugar
1	tsp	salt
2		eggs
1	cup	sour milk
1	tsp	baking soda
2 1/2	cup	flour
1	tsp	baking powder
1	tsp	vanilla
5	tbsp	cocoa

Directions:

Boil cocoa and 1/2 cup of water. Cream lard and sugar. Add whipped whites of egg. Mix together all ingredients. Bake at 350 degrees for 40 minutes.

Cooking with Dorothy

DIVINITY FUDGE

CANDY

Serves: 1

Ingredients:

2 1/2	Cup	Sugar
	Dash	Salt
1/2	Cup	White Corn Syrup
1/2	Cup	Chopped Nuts
1/2	Cup	Water
1	Tsp.	Vanilla
2		Egg whites

Directions:

Beat egg whites till stiff. Cook sugar, syrup and water until it spins a thread. Add 1/2 mixture to egg whites. Cook other half till it forms a hard ball in water. Add to other mixture and beat till ready to put in a buttered pan. Add vanilla and nuts.

Cooking with Dorothy

DOROTHY'S FUDGE

CANDY

Serves: 1

Ingredients:

- | | | |
|-------|-------|-----------------|
| 3 | Cup | Sugar |
| 2/3 | Cup | Hershey's Cocoa |
| | Dash | Salt |
| 1 | Tblsp | Karo Syrup |
| 1 1/2 | Cup | Milk |
| 4 | Tblsp | Butter |
| 1 | Tsp. | Vanilla |

Directions:

Mix sugar, salt and Hershey's cocoa together. Add milk and stir (may add 2 cups of milk instead of 1 and 1/2). Add syrup. Put on medium high burner to bring mixture to a boil (about 5 minutes). Watch closely as it can boil over. Turn burner to medium to medium low to maintain boiling. It will gradually boil to thicken and will not boil over.

Usually has to boil for 30 to 45 minutes. It is done when you can drop fudge into a cup of cold water and it forms a soft ball.

Take off burner and add butter and vanilla. Let stand for 5 minutes and then beat fudge until it loses its glossy look and gets quite stiff. Pour into buttered square pan. Let cool and cut into squares.

Do not refrigerate, or it will not harden. Hide from other brothers.

Cooking with Dorothy

DOT & KEITH'S SHRIMP DIPPETEE DOO SPREAD

SNACKS

Serves: 1

Ingredients:

20		shrimp
1		onion
1		lemon
1/3		package cream cheese w/chives
1	tbsp	mayonnaise
		crackers or melba rounds

Directions:

Devein shrimp, and bring to boil plus one minute. Chop into small bits. Add three slices onion. Add juice of lemon to shrimp. Let stand for 15 minutes. Toss and eliminate excess juice. Add croak Missouri sauce (see recipe). Add cream cheese and mayonnaise. Toss and place in fridge. Serve with crackers.

Cooking with Dorothy

DR. DONOHUE'S CONSTIPATION REMEDY

REMEDIES

Serves: 1

Ingredients:

2	Cups	Miller Bran
2	Cups	Applesauce
1	Cup	Unsweetened Prune Juice

Directions:

Mix and refrigerate.

2 to 3 tablespoons twice a day.

Cooking with Dorothy

DURKEE TURKEY SANDWICH

SANDWICHES

Serves: 1

Ingredients:

Turkey Slices
Durkees Famous Dressing

Directions:

From leftover turkey dinners. Add turkey to white bread, sprinkle lightly with salt. Add generous portions of Durkees Dressing (Yes, it is still sold in fine stores throughout the land).

The Morrison refrigerator was not complete without Hellman's mayonnaise, Heine's catchup, Frenches mustard, and Durkees Dressing.

Cooking with Dorothy

EGG NOG

BEVERAGES

Serves: 1

Ingredients:

6		eggs
1/2	cup	sugar
1/4	cup	sugar
1	Pint	whipped cream
1	Pint	milk
		Whiskey
		Rum
		Nutmeg

Directions:

Separate the egg whites and yolk. Add 1/2 cup sugar to yolks while beating. Add 1/4 cup sugar to whites after they have been beaten stiff. Mix whites with yolks. Stir in whipped cream and milk. Add liquor to suit and top with nutmeg.

Cooking with Dorothy

EMMET GOGGIN'S PIZZA

ITALIAN

Serves: 1

Ingredients:

1	pkg	Active Dry Yeast
1 1/4	cup	Warm water
2	Tblsp	Cooking Oil
4	cups	Flour
1	Tsp.	salt

Directions:

Dissolve yeast in water. Stir in oil. Sift flour and salt - stir in water mix. Knead vigorously on board until smooth and elastic, about 15 minutes. Shape into ball and place in greased bowl. Brush with oil, cover with damp cloth. Let rise double in bulk (about 2 hours).

Make spaghetti sauce (use your own recipe). Use mozarrela cheese, sausage and bacon and whatever for toppings.

Form again into ball. Cut dough into four even pieces. Roll each into 9 to 10 inch circles and form into pie tins. Brush with cooking oil. Spread filling over dough.

Top with cheese and toppings. Bake in very hot oven 550 degrees, 12 - 15 minutes or until dough is brown and crisp.

Cooking with Dorothy

FAMOUS BARR ONION SOUP

SOUP

Serves: 1

Ingredients:

22	oz	Peeled Onions
3	oz	butter
1	Tblsp	Spanish Paprika
1	Tsp.	Freshly Ground Pepper
2		Bay Leaves
1 1/2	Tsp	Salt
1/2	Cup	All Purpous Flour
1 1/2	Qrts	Beef Bouillon

Directions:

Cut onions and slice with grain 1/8 in thick. Melt butter and add onions. Saute slowly for 20 minutes. Add paprika, pepper, bay leaves and flour. Mix well over low fire. Stir while cooking 5 minutes.

Make bouillon from cubes or canned. Gradually add hot bouillon while stirring. Simmer soup covered 30 min more. If desired add caramel coloring.

Cooking with Dorothy

FRENCH SILK PIE

PIES

Serves: 1

Ingredients:

1	cup	butter
1	cup	sugar
1	tsp	vanilla
4		eggs
1		nine-inch baking pie shell
3	square	unsweetened chocolate
		whipped cream

Directions:

Mix butter and sugar until light and fluffy. Melt chocolate. Pour in chocolate and vanilla. Add two eggs, and beat for five minutes. Add remaining two eggs, and beat five more minutes. Pour in pie shell. Let stand for six hours before serving.

Cooking with Dorothy

FRIED BALONEY SANDWICH

SANDWICHES

Serves: 1

Ingredients:

- 1 Two slice toaster
- 1 Skillet
- 1 Spatula
- 1 Butter knife
- 2 Slices All meat baloney
- 2 slices White Bread
- 1 Slice Kraft American Cheese
- 1 Tblsp Durkee's Famous Dressing
- 1 Tsp. Hellmans Mayonnaise

Directions:

Preheat skillet (oh yeah, a stove is also needed) to medium heat. Place baloney on skillet right-side up and cut edges to prevent curling. When edges of baloney turn dark brown, flip to wrong-side up. Place bread in toaster on dark setting. When edges of baloney begin to turn black, place cheese on one slice. Spread Durkees on one side of toasted bread and mayonnaise on other slice (use the butter knife). Place baloney on toast, with cheese between the two slices. Enjoy!

Warning: both toast and baloney must be crisp!

Denny

Cooking with Dorothy

GOOEY BUTTER CAKE

BREAKFAST

Serves: 1

Ingredients:

1	pkg	Yellow Cake Mix
1/2	Cup	Margarine
1		egg
1	box	powdered sugar
2		eggs
8	oz	cream cheese

Directions:

Mix cake mix, margarine and one egg. Pour into 9x13 pan. Form shell up on sides.

Mix 2/3 box powdered sugar, 2 eggs and cream cheese. Pour into shell. Bake at 350 degrees for 25-35 minutes. After baking, wait 15 minutes and sprinkle rest of box of powdered sugar on top. Can add nuts if you wish.

Cooking with Dorothy

GRASSHOPPER PIE

PIES

Serves: 1

Ingredients:

30		marshmallows
1/2	cup	milk
1	cup	whipping cream
3	tbsp	green creme de menthe
3	tbsp	cream de cocoa-white
20		oreo cookies
1/2	cup	butter

Directions:

Crush oreo cookies between wax paper. Melt butter and mix with the crumbs of the cookies. Press into pie plate and chill.

Blend marshmallows and milk in double boiler. Fold in whip cream after cooled. Add creme de minthe and cocoa. Pour in pie shell. Chill. Sprinkle cookie crumbs on top.

Cooking with Dorothy

HOLLANDAISE SAUCE

SANDWICHES

Serves: 1

Ingredients:

1/2	cup	butter
1/4	cup	hot water
4		egg yolks
2	tbsp	lemon juice
1/4	tsp	salt
	dash	pepper

Directions:

Melt butter with water, salt, and pepper in double boiler. Beat egg yolks slightly. Blend small amount of butter mixture into beaten egg yolks. Then add to remaining butter. Place top of double boiler over mixture. Beat until thick and smooth. Blend in lemon juice.

Cooking with Dorothy

JIM'S CURRY SOUP

SOUP

Serves: 3

Ingredients:

1	Can	Campbell's Tomato soup
	Lotsa	Curry

Directions:

Take Dad's special tomato soup recipe and add 10 times the instructed curry amount.

Have cold water handy.

Cooking with Dorothy

KARO SYRUP SANDWICH

SANDWICHES

Serves: 1

Ingredients:

		Karo Syrup (white or dark)
		Butter
2	Slices	White Bread

Directions:

Butter both slices of bread. Spread Karo syrup on bread, making sure to cover both slices completely. When eating, hold bread level to avoid spillage. When done eating, ask to be excused from the table and go wash hands.

Cooking with Dorothy

MOM'S POTATO SALAD

POTATOES

Serves: 10

Ingredients:

3	Pound	New Potatoes
1	Small	Onion
1	Small	Jar Sliced Pimento
1/2		Green Pepper
4	Stalks	Celery
		Hellman's Mayonnaise

Directions:

Boil new potatoes to soften about ?? minutes.
Grate onion. Dice celery and green pepper.

Add extra green pepper if David is invited.

Mix potatoes, onion, celery, green pepper, and pimento together and let stand overnight in the ice box. (That's a refrigerator, you younguns!!).

Add mayo, pepper, and salt to taste. WARNING!!! REAL MORRISONS DO NOT SUBSTITUTE MIRACLE WHIP FOR HELLMAN'S MAYONNAISE!

Add juice of 1/2 lemon and mix well.

Cooking with Dorothy

MOSTACHOLLI

ITALIAN

Serves: 8

Ingredients:

2	Pound	Ground beef
2		Onions (Large)
1		Green Pepper
2	Cans	Tomato Soup
2	Cans	Tomato Puree

Directions:

Put one tablespoon oil or Crisco in pan. Turn burner to high. Add ground beef and brown. Add onions and green pepper. Add tomato soup and puree. Add salt and pepper to taste. Bring to boil. Let simmer on low heat for one hour and add water so that it does not get too thick.

Cook noodles in water with one tablespoon of salt. When tender, drain water and add tomato sauce.

Cooking with Dorothy

NUT BREAD

BREAD

Serves: 50

Ingredients:

2		eggs
2	Cup	milk
2	Tsp.	salt
1 1/2	Cup	sugar
4	Tsp.	Baking powder
5	Cup	Flour
6	Ounce	Seedless raisins (1/2 box)
1	Cup	Chopped pecans

Directions:

Grease and flour bread pans
Set oven at 350 degrees
Mix together eggs and milk
Add other dry ingredients and mix together. Round the teaspoons of baking powder.
Bake for one hour.

"I always check with toothpick in the middle deepest part - if it is still sticky - or doesn't come out clean - I leave it in an extra 10 minutes or so".

Dorothy

Cooking with Dorothy

OLIVE SPREAD SANDWICH

SANDWICHES

Serves: 1

Ingredients:

2	Slices	Black Olive Spread
		White bread
		Hellmans Mayonnaise

Directions:

Buy a small can of Black Olive spread (Yes, they sell it that way).
Spread on bread with mayo.

Was great to have this at the lunch table at school. During the morning the olive spread juice would seep into the bread and turn it dark brown. The other kids thought we were eating moldy sandwiches. The worst thing I ever did as an 8 year old was to take a bite and then open my mouth at the girl across the table. She screamed for 5 minutes.

Cooking with Dorothy

OYSTER CRACKERS

APPETIZER

Serves: 1

Ingredients:

1	Bag	Oyster Crackers
1 1/2	Stick	Margarine
1/2	Cup	Parmesan Cheese
2	Shakes	Garlic Powder

Directions:

Preheat oven to 225 degrees.
Melt margarine. Add parmesan cheese and garlic powder.
Pour over crackers in uncovered roasting pan. Bake for 45 minutes.
Mix thoroughly and then bake another 45 minutes.

Cooking with Dorothy

PEANUT BUTTER CONCOCTIONS

SANDWICHES

Serves: 1

Ingredients:

- Peanut Buttter
- Hellman's Mayo
- Pickle Relish
- Bacon
- Bananas

Directions:

No, do not mix all this together.

Sandwich one: PB, mayo and pickle relish. (Jim's favorite)

Sandwich two: PB, bacon and mayo. (Mom's creation)

Sandwich three: PB and bananas open face. (A Denny favorite)

Cooking with Dorothy

PEGGY'S CARAMEL CORN

CANDY

Serves: 1

Ingredients:

5	Quart	Popcorn
2	Sticks	butter
2	Cup	Brown Sugar
1/2	Cup	White Corn Syrup
1	Tsp.	Vanilla
1	Tsp.	Baking soda
1	Tsp.	salt

Directions:

Boil butter, sugar and syrup for 5 minutes. Remove from heat and add vanilla, salt, and baking soda. Stir.

Pour over popcorn and stir until all pieces are coated. Spread on cookie sheets and bake at 200 degrees for two hours - stirring every 15 minutes.

Peggy! This is not as incredibly easy as some of your other recipes!!

Cooking with Dorothy

PIE CRUST-CRISCO

PIES

Serves: 1

Ingredients:

1 1/3	cup	sifted flour
1/2	tsp	salt
1/2	cup	crisco
3	tbsp	water
1/4	cup	more flour

Directions:

Blend together with pastry blender, the sifted flour (1 1/3), salt, and crisco. Blend 1/4 cup flour and the water. Blend both mixtures together. Roll into pie crust.

Cooking with Dorothy

PIZZA MUFFINS

ITALIAN

Serves: 1

Ingredients:

6		English Muffins
1	lb	ground beef
1	Tblsp	Buter
1/2	Tsp.	Salt
1	Tblsp	Minced onion
6	oz	Tomato Paste
4	oz	water
1	Tblsp	Sugar
		Oregano
		Mazzarella

Directions:

Split muffins. Brown meat, drain and add seasonings (onion, butter and salt).

Butter and toast muffins.

Add tomato paste, water, 1/2 tsp salt and sugar.

On muffin, spread thin amount of paste, then add meat, oregano and mozzarella. Bake at 350 degrees for 20 minutes.

Cooking with Dorothy

PUMPKIN PIE

PIES

Serves: 1

Ingredients:

1 1/2	cup	pumpkin
2/3	cup	brown sugar
2/3	cup	sugar
1/2	tsp	salt
1	tsp	cinnamon
1/2	tsp	all spice
1/2	tsp	ginger
2		eggs
1 1/2	cups	milk
1	tbsp	flour
1	lump	butter

Directions:

Melt butter. Mix all ingredients with butter. Bake 450 degrees for 15 minutes. Then 40-50 minutes at 325 degrees, or until knife comes out clean.

Cooking with Dorothy

RICE KRISPIE CANDY

CANDY

Serves: 6

Ingredients:

10	Ounce	Marshmallows
1/4	Cup	Butter
6	Cup	Rice Krispies

Directions:

Melt marshmallows and butter. Stir till creamy.
Add Rice Krispies.
Spread in buttered pan using buttered spatula
Chill in ice box.

Even Dad can do this one!

(Dad, if you do, make sure you do not use Uncle Ben's Converted Rice as a shortcut).

Cooking with Dorothy

ROAST CHRISTMAS SPAM

MAIN-DISH

Serves: 1

Ingredients:

1 can spam
brown sugar
cloves

Directions:

Tom tells us of this childhood memory.

"One of the great all-time meals from my childhood was a can of Spam (or Treet) made to look like a baked ham. This recipe, still used by the poor people of the world I am told, consists of simply opening the can of Spam with a can opener, placing it in a roasting pan, sprinkling it with brown sugar and specially placed cloves, and baking it in the oven for an hour. I'll never forget Dad sharpening his carving knife, with the beautiful cube of browned Spam on the platter in the middle of the table, and then slicing off the pieces one at a time as if it was the most delicious of baked hams... And it was!"

Cooking with Dorothy

SALTINE CRACKER COOKIES

COOKIES

Serves: 4

Ingredients:

- 8 Saltine Crackers
 - White Icing
 - Chocolate Icing
- *****

Directions:

After baking a cake. Take leftover white or chocolate icing and spread on saltine crackers until the icing runs out. Keep kids away from icing bowl or there will be little left for the crackers.

Best to do while they are at school. (Dads are also bad).

Cooking with Dorothy

SCROODLE STUFF (KATHY & BILL)

ITALIAN

Serves: 80

Ingredients:

16	oz	Rotini Noodles (Scroodles)
1	can	Sweet Peas
1	can	Green Beans
1	can	Corn
2	Tblsp	Vinegar
1/2	Tblsp	Celery Seed
1 1/2	Tblsp	Italian Seasoning
1	Tblsp	Parmesan Cheese
3	Tblsp	Margarine
2	Tblsp	Lemon Pepper

Directions:

Cans are 15 oz. Basically Bill (Yes Bill) just throws the ingredients against the wall (into a bowl) without measuring. The rest of the directions are illegible, so you're just going to have to trust Bill (Ha!!). I assume this has to be cooked.

Cooking with Dorothy

SHRIMP DIPPETEE DOO SPREAD

SAUCES & DIPS

Serves: 8

Ingredients:

- 15 Shrimp medium size
- 1 Onion
- 1 Lemon
- 3 Ounce Crock Missouri Sauce
- 1 Tblsp Cream Cheese with Chives
- 1 Box Hellman's Mayo
- 1 Crackers

Directions:

De-vein the shrimp or buy that way. Bring shrimp to boil for a little over a minute. Cut up into small pieces.

Chop up 3 slices of medium size onion. Cut slices about 1/8 inch thick. Add to shrimp and juice of lemon. Let stand.

Pour off excess juice and add "Crock Missouri Sauce". See other recipe for this. Toss. (Not out the window).

Add cream cheese and mayo. Mix and set in refrigerator. Serve with crackers or melba rounds. Keep dip cool before serving.

Cooking with Dorothy

SPAGHETTI AND MEATBALLS

ITALIAN

Serves: 6

Ingredients:

2	Pound	Ground Beef
2	Cans	Tomato Paste
2	Lg	Onions
2	Stalks	Celery
1		Green Pepper
2	Tblsp	Italian Seasoning
1	Tblsp	Sweet Basil
1	Tblsp	Oregano
		Garlic Powder

Directions:

Dice onions, green pepper and celery.

Brown ground beef, onions, celery and seasonings. Add sauces and simmer one hour. Add water to tomato paste (2-3 cans water per can of paste). Brown meatball and put in sauce to warm.

Cooking with Dorothy

SPINACH CASSEROLE

VEGETABLES

Serves: 8

Ingredients:

3	Pkg.	Frozen Spinach
1	Lg Pkg	Cream Cheese
1	Stk	Margarine or butter
		Corn Flake Crumbs

Directions:

Cook spinach as directed on package.
Stir cream cheese and butter until well mixed.
Put in casserole and sprinkle corn flakes on top.
Heat in oven at 350 degrees for about 30 minutes.

Cooking with Dorothy

TACO DIP

SAUCES-&-DIPS

Serves: 1

Ingredients:

- 3 cans refried beans
- 4 ripe avocados
- 3 tbsp lemon juice
- 1/2 cup taco sauce
- 3/4 pint sour cream
- 1 package taco seasoning
- grated cheddar cheese
- green onions
- black olives
- tomato

Directions:

Spread beans on large round tray. Mash avocados and spread over beans. Mix lemon juice and taco sauce, and spread over avocados. Mix sour cream and taco seasoning and spread over top. Sprinkle cheese, onions, olives, and tomato over top. Refrigerate.

Cooking with Dorothy

TERRYAKI FLANK STEAK

MAIN-DISH

Serves: 1

Ingredients:

1	Tsp	Ginger
1	Tsp	dry mustard
1	Tsp	Accent seasoning
1	Tbsp	sugar or molassas
1/2	cup	soy sauce
1/4	Cup	Salad Oil
2	clove	minced garlic

Directions:

Combine ingredients in glass bowl. Cover the bowl, and let stand for twenty-four hours at room temperature. Marinade flank steak for about two hours. Broil steak five minutes on each side. For a larger steak broil longer.

Cooking with Dorothy

TOLL HOUSE COOKIES

COOKIES

Serves: 1

Ingredients:

2 1/4	Cup	Flour
1	Tsp	Baking Soda
1	Tsp	Salt
1	Cup	Butter
1	Tsp	Vanilla
2		eggs
1	pkg	chocolate morsels
1	cup	chopped nuts
3/4	cup	sugar
3/4	cup	Brown sugar

Directions:

Mix dry ingredients in bowl. Combine butter, sugars and vanilla. Beat until creamy. Beat in eggs and dry ingredients. Add nuts and morsels and beat some more. Beat the kids. Drop onto ungreased cookie sheet and bake at 375 degrees for 5-7 minutes or until brown.

Cooking with Dorothy

TURKEY WALDORF

SANDWICHES

Serves: 24

Ingredients:

1 1/2	Pounds	Turkey - smoked shredded
3/4	Cup	Mandarin orange segments
3/4	Cup	Granny Smith apples - diced
1	Cup	Mayonnaise
1/2	Cup	Lime juice
1/2	Cup	Cilantro - chopped rough
1	Cup	Walnuts - toasted
24	slices	Jarlsberg cheese 2 x 1/2 oz.
24	slices	Sour dough bread 5/8 inches thick

Directions:

Mix turkey, orange, apples, mayo, lime juice, cilantro, and walnuts together.

Per order: Scoop 5 oz. of turkey mixture on one slice of bread. Top with 2 slices of cheese. Place under broiler until cheese melts. Toast another slice of bread at the same time and place over the cheese.

A special sandwich from the kitchens of ANGUS Chemical Company.

Cooking with Dorothy

VEGETABLE DIP

SAUCES-&-DIPS

Serves: 1

Ingredients:

1	cup	Mayonnaise
1	Tsp	tarragon
1	tsp	horse raddish
1	tsp	grated onion
1	tsp	garlic powder
1	Tblsp	curry

Directions:

Mix the ingredients and then chill them. Eat with crackers, and say, "yummy in my tummy!"

Cooking with Dorothy

VELVEETA AND PICKLE SANDWICH

SANDWICHES

Serves: 1

Ingredients:

- 2 Slice Velveeta Cheese
- 3 Small Sweet Pickles
- Hellman's Mayonnaise
- 2 Slice White Bread

Directions:

Cut sweet pickles lengthwise.
Make sandwich with cheese and pickles and mayo.
Enjoy.

Dad: Hey, Bill. I finally fixed those hemoglobins.

Bill: The what??

Dad: You know, the hemaglobins in the kitchen that were burnt out.

Bill and Kathy look at each other.

Kathy: You ... mean ... the ... halogen lights?

Dad: Yeah! That's what I mean - the hemagens.

Kathy gets real scared as she now believes she is beginning to understand Dad.

