



recipes for

the hungry years

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Family
Weekly
Cookbook

Fudgies à la Mode

GOOD FOR FREEZING

TO PREPARE: 20 MIN. TO BAKE: 40 MIN.

- 2 sq. (2 oz.) unsweetened chocolate
- $\frac{3}{4}$ cup sifted flour
- $\frac{1}{2}$ teaspoon salt
- 1 cup (about 4 oz.) coarsely chopped pecans
- $1\frac{1}{4}$ cups firmly packed light brown sugar
- $\frac{1}{4}$ cup thick sour cream
- 1 teaspoon vanilla extract
- 2 eggs, well beaten (until thick and piled softly)

1. Butter a 9x9x2-in. pan. Set aside.
2. Melt chocolate over simmering water and set aside to cool.

3. Sift together the flour and salt. Mix pecans with the dry ingredients.
4. Beat together until well blended the brown sugar, sour cream, and vanilla extract. Add beaten eggs in thirds, beating well after each addition. Stir in the chocolate. Blend in the dry ingredients in fourths. Turn into pan and spread evenly.
5. Bake at 350°F about 40 min., or until wooden pick inserted in center comes out clean. Remove pan to cooling rack. Cut into bars while still warm; cool completely in pan. Serve topped with vanilla ice cream and Chocolate Miracle Sauce.

About 1½ doz. Fudgies

Chocolate Miracle Sauce

CONVENIENCE FOOD RECIPE

TO PREPARE: 25 MIN.

- 5 sq. (5 oz.) unsweetened chocolate
- $1\frac{1}{2}$ cups sugar
- $1\frac{1}{2}$ cups water
- $\frac{1}{4}$ teaspoon salt
- $\frac{1}{2}$ cups (15-oz. can) sweetened condensed milk

1. Mix together in top of double boiler the chocolate, sugar, water, and salt. Cook over simmering water 5 min., or until smooth; stir occasionally.
2. Add sweetened condensed milk, stir to blend. Continue cooking over simmering water until mixture coats a silver spoon. Store covered in refrigerator.

About 3½ cups sauce

Cole Slaw

Serve this crisp cole slaw in a hollowed head of cabbage. Decorate with whole cloves. (See photo)

TO PREPARE: 20 MIN.

- 3 cups (about $\frac{3}{4}$ lb.) chopped cabbage
- $\frac{1}{2}$ cup green pepper strips
- $\frac{1}{3}$ cup finely chopped onion
- 2 tablespoons drained pimiento strips
- $\frac{1}{2}$ cup chilled Dairy Dressing (below)

1. Put cabbage, green pepper, onion, and pimiento in a bowl and toss lightly. Chill thoroughly in refrigerator.
2. Shortly before serving, pour the Dairy Dressing over cabbage mixture. Toss lightly to coat well. Serve immediately.

About 6 servings

Dairy Dressing

CONVENIENCE FOOD RECIPE

TO PREPARE: 5 MIN.

- 1 cup thick sour cream
- 1 tablespoon minced onion
- 2 tablespoons tarragon vinegar
- 1 teaspoon seasoned salt
- $\frac{1}{2}$ teaspoon black pepper
- 2 tablespoons sugar
- $\frac{1}{2}$ cup mayonnaise

Thoroughly blend together all ingredients. Store covered in refrigerator.

About 1½ cups dressing

Garlic-Cheeseburgers

TO PREPARE AND COOK: 20 MIN.

Flavorful Tomato Sauce (below)

- $1\frac{1}{2}$ lbs. ground beef
- 1 egg, beaten
- 2 cloves garlic, crushed in a garlic press or minced
- $1\frac{1}{2}$ teaspoons seasoned salt
- $\frac{1}{4}$ teaspoon black pepper
- 1 tablespoon butter
- 6 slices sharp Cheddar cheese

1. Prepare Flavorful Tomato Sauce and keep hot.
2. Mix together lightly and thoroughly: the ground beef, beaten egg, garlic, and a

mixture of the seasoned salt and pepper.

3. Heat butter in a large, heavy skillet.
4. Divide the meat mixture into six portions and shape into patties about $\frac{3}{4}$ in. thick. Put patties in the skillet and cook over medium heat until brown on one side. Turn and brown other side. Allow about 10 min. for browning.
5. Cover each patty with a slice of cheese. Cook about 3 min. longer, or until cheese is slightly melted.
6. Pour hot tomato sauce into a warm serving dish and arrange cheeseburgers in the sauce.

6 servings

Flavorful Tomato Sauce

CONVENIENCE FOOD RECIPE

TO PREPARE AND COOK: 10 MIN.

- 2 tablespoons butter
- 1 tablespoon grated onion
- 2 tablespoons flour
- 1 teaspoon dry mustard
- 1 teaspoon seasoned salt
- 2 8-oz. cans tomato sauce
- $\frac{1}{2}$ cup water
- 2 tablespoons brown sugar
- $\frac{1}{2}$ teaspoon Worcestershire sauce

1. Heat butter in a saucepan over medium heat. Add the onion and cook until onion is transparent, stirring occasionally.
2. Blend in a mixture of the flour, mustard, and seasoned salt. Heat until mixture bubbles, stirring constantly.
3. Add tomato sauce and water gradually, stirring until blended. Stir in the brown sugar and Worcestershire sauce. Cook, stirring constantly, until sauce thickens. Cook 1 to 2 min. longer. Serve sauce hot.

About 1½ cups sauce