



Simply Delicious Recipes from

KULSA Gourmet



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Appetizers



Recipes
Compiled By



Kansas University Library Staff Association
Watson Library/University of Kansas
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Many thanks to everyone who contributed recipes for this cookbook and made it a reality.

About KULSA, The University of Kansas Libraries and the *KULSA Gourmet*

The Kansas University Library Staff Association, or KULSA, is made up of about 150 faculty and staff who work in the Libraries at the University of Kansas, in Lawrence and Overland Park, Kansas.

In the beginning KULSA was the representative organization for the staff, as a bargaining unit, as a staff development body, and as a social group. Over the years the professional roles have been taken over by other groups, while KULSA has retained the social function. KULSA organizes social functions for the staff such as an annual summer picnic, a holiday party, and a picnic each spring to show our appreciation to our student assistants. In addition, KULSA tries to keep in touch with major events in the lives of the staff, by sending cards when staff marry, have babies or grandchildren, complete a course of study, are very ill, or if there is a death in the immediate family. Staff members who are hospitalized receive a blooming plant, and new parents receive a gift certificate. KULSA gives retirees and departing staff farewell gift certificates. Flowers or an appropriate memorial are sent to the funeral of a staff member.

KULSA members work in seven different buildings that house the University of Kansas Libraries on the campus in Lawrence, KS, and on the Edwards Campus in Overland Park, KS. The KU Libraries contain more than 3.6 million volumes of printed books and other materials including microforms, manuscripts, maps, photographs, and other media housed in buildings in Lawrence and Overland Park, KS.

For the most part, collections in the social sciences and humanities are housed in Watson Library. When this library opened in 1926 it had over 184,000 volumes, moved from various locations across campus, including Spooner Hall, which had formerly housed the library. By 1940 Watson was too small, and in 1950 there was a small addition to the building. A separate science library opened in 1954, but by 1963 Watson needed another addition. Finally in 1982 Watson Library was completely renovated and is today the oldest and largest library on the Lawrence campus.

Anschutz Library, the second largest library building on the Lawrence campus, houses science collections, mathematics, geography, the T.R.

Smith Map Collection, U.S. Government publications, international documents collections, and older social science and humanities titles. When it opened in 1989 Anschutz brought together many small, overcrowded library collections formerly housed in various campus buildings. The open architectural style of this new building allows for flexibility and maximum use of space.

Located behind Strong Hall overlooking Marvin Grove, Spencer Research Library opened in 1969 and contains materials that require special handling and storage, such as rare books, manuscripts, and archival materials. These treasures cover many subjects including natural history, history of science, literature, Kansas history, and the history of KU. These collections were begun in 1892 when Carrie Watson, one of KU's early librarians, founded the Kansas Collection. The Department of Special Collections was established in 1953, and the University Archives were founded in 1969.

The Music and Dance Library, in Murphy Hall, is the newest library on the Lawrence campus, opening in June 2000. It was initially formed in 1953 through contributions from KU's music faculty. The library has state-of-the art facilities for the use of audio, video, and electronic resources as well as print collections.

The Murphy Art & Architecture Library opened in 1980 on the ground floor of the Spencer Museum of Art, uniting the art collection, formerly in Watson Library, and the architecture collection, formerly in Marvin Hall. The result is one of the largest libraries of its kind in the Midwest.

Begun in 1984, the Spahr Engineering Library was built initially as a one-story library; the second floor was added in 1988. Until 1980 the engineering and architectural collections of the KU Libraries had been housed in Marvin Hall, and from 1980 to 1984 the engineering collection was housed temporarily in the basement of the Burge Union.

The library at the Edwards Campus, 12600 Quivira Road, Overland Park, KS, opened in 1992, and serves faculty and older students in the greater Kansas City metropolitan area with extensive electronic resources and document delivery services, rather than a traditional print collection. This collection was founded in 1976 at Linwood Elementary School, 9900 Mission Rd., where it was housed in two classrooms and then in the school's former gymnasium.

In addition to these seven libraries, University of Kansas library materials are available at the Law Library, in Green Hall, Lawrence, and

the Dykes Library for Health Sciences and the Clendening History of Medicine Library at the KU Medical Center, Kansas City, KS.

KULSA published its first cookbook in 1955, naming it *The Watson Gourmet* after Watson Library, the main and oldest library on the Lawrence campus. This popular collection of recipes and household tips, contributed by KULSA members was reprinted in 1957. A second edition appeared in 1969, and now, over thirty years later, it is time for a third edition. A few recipes from the earlier editions have been included for this collection. We hope you enjoy it!



Appetizers

Deborah's Fresh Mexican Salsa

- | | |
|--|--------------------------------|
| 3 ripe tomatoes, chopped | 1/2 tsp. salt |
| 1/2 c. onion, chopped | 1 tbsp. cumin |
| 1 Jalapeno pepper, finely chopped | 2 tsp. fresh lime juice |
| 4 to 6 HOT peppers (Serrano, Habanera, etc.)-optional | |

Mix ingredients and refrigerate for one hour. Serve with chips, tacos, or other prepared dishes.

*John Richardson
Cataloging*

Salsa

- | | |
|---|--------------------------------------|
| 10 c. (6 lbs.) chopped red-ripe tomatoes | 3/4 c. cider vinegar |
| 2 1/2 c. (1 lb.) seeded chopped Anaheim peppers | 2 to 3 cloves garlic, minced |
| 2 1/2 c. (3/4 lb.) chopped onion | 1 to 2 tbsp. cilantro, minced |
| 1 1/2 c. (1 to 1/4 lb.) seeded, chopped jalapeno peppers | 1 1/2 tsp. salt |
| | 1/2 tsp. Tabasco sauce |
| | Juice of 1/2 lime |

Combine all ingredients in a large sauce pot. Bring mixture to a boil. Reduce heat and simmer 10 minutes. Pour hot into pint jars, leaving 1/4 inch head space. Adjust caps. Process 15 minutes in a boiling water bath.

*Carmen Orth-Alfie
Cataloging*

Picante Sauce

5 lbs. red-ripe tomatoes
24 oz. sweet banana
peppers
8 oz. chili peppers
(jalapeno peppers
may be substituted)
6 oz. green peppers
(about 2)

2 c. vinegar
1 c. instant minced
onions
1/4 c. salt
8 pt. canning jars, rings
and flats

Wash and remove stems from tomatoes and cut into quarters. Remove all seeds and interior parts of bell peppers and banana peppers. Cut the top off of the chili peppers but leave the seeds. Grind tomatoes and peppers in food grinder (or chop by hand) and place in 6 quart saucepan (do not use Teflon or aluminum pan because the pan will retain heat from the red peppers). Add minced onions, vinegar and salt and bring to a boil over medium to high heat. Reduce heat and simmer 20 to 30 minutes. Scald jars, rings, and flats, while sauce is simmering and have them very hot when mixture is complete. After simmering is completed fill jars and seal according to directions on the boxes of rings and flats.

Picante sauce can be used as a dip for chips, as taco sauce, or in chili con queso from the jar. You can also mix the picante sauce with mashed avocados for a chip or cracker dip. Suggestion: for mild sauce reduce chili peppers to 2 ounces; for very mild sauce eliminate chili peppers; and for hot sauce use 8 ounces chili or jalapeno peppers.

*Nancy Jaeger
Administrative Office*

Clam Dip

1 (8 oz.) pkg. cream
cheese
1 (6 1/2 oz.) can minced
clams (not chopped)
Finely chopped onions, to
taste

Fresh lemon juice, to
taste
Drop of Tabasco sauce, or
to taste
Drop of Worcestershire
sauce, or to taste

Be somewhat sparing with the last three items. Mix well.

*Marion Howey
formerly Government Documents*

Eggplant Spread

(Mock Caviar)

- | | |
|--|--------------------------|
| 1 lg. eggplant | 2 tbsp. lemon juice |
| 1 lg. onion, chopped fine | 1 tsp. finely chopped |
| 3 cloves garlic, finely
chopped | parsley |
| 3 tbsp. extra virgin or
light olive oil | Salt and pepper to taste |
| 4 to 5 tomatoes, peeled
and chopped (1 can
16 oz. tomato sauce
and 1 can 6 oz.
tomato puree may be
substituted) | |

Peel eggplant and cut into $\frac{1}{2}$ inch cubes. Cook onions in oil until tender. Add garlic and eggplant and continue to cook over medium heat for about 12 to 15 minutes, stirring often. Add chopped tomatoes (or sauce/puree), lemon juice, parsley and seasonings. Cook until you have a thick puree. Serve with crackers or fresh baked bread. This is a good accompaniment to many meats and taste good as an alternative to ketchup.

Jennie Dienes
Map Library

Shrimp Or Seafood Dip

- | | |
|---------------------------------|----------------------------------|
| 1 c. ketchup | Tabasco or hot sauce to
taste |
| 1 tbsp. Worcestershire
sauce | 1 shot of Gin (optional) |
| Horseradish to taste | |

I do not have a recipe for this mixture, only the ingredients, so one needs to experiment to get the right flavor. The original recipe was used by the S&J Oyster Company in Kansas City and they started with a shot of Gin in a small bowl and added the above ingredients to the gin at the table. The gin, of course is optional. This makes a great cocktail sauce for seafood. Or, you can also add to this mixture for a dip. It is really great in the center of a plate with slices of cream cheese and crackers.

Nancy Jaeger
formerly Administrative Office

Fruit/Sausage Dip

4 tbsp. cornstarch
2 c. orange juice
1/2 c. lemon juice

2 sticks cinnamon
2 cans Vienna sausages

Cook first four ingredients above until thick. Add two cans of Vienna sausages including the juice that are cut into 1/16 inch slices. Dip with pieces of sliced bread cut up or club crackers.

*Ellen Johnson
formerly Music Library*

Layered Fiesta Dip

16 oz. can refried beans
1/2 pkg. taco seasoning
1 (6 oz.) ctn. frozen
avocado dip, thawed
1 (8 oz.) ctn. sour cream
1 (4 1/2 oz.) can chopped
ripe olives

2 tomatoes, diced
1 sm. onion, chopped fine
1 (4 oz.) can chopped
green chilies
1 1/2 c. Monterey Jack or
Cheddar cheese,
shredded

Combine refried beans and taco seasoning. Spread on large round plate or in bottom of 12 x 8 x 2 inch baking dish. Layer remaining ingredients in the order listed. Serve with taco chips.

*Inge Starr
formerly Government Documents*

Mexican Bean Dip

1 (11 oz.) can Campbell's
fiesta chili soup
2 (11 oz.) cans Campbell's
bean-n-bacon soup
2 c. sour cream
1/2 to 3/4 pkt. Williams chili
seasoning

1 c. shredded Cheddar
cheese
1 c. chunky picante salsa
2 sm. cans chopped black
olives
1 bunch green onions,
diced

In a medium microwave-safe dish, combine Campbell's soups, sour cream, and chili powder. Microwave 2 minutes to soften. Mix. Return to microwave for approximately 10 minutes, stirring every 2 minutes. (Time varies depending on the microwave). After the dip is warm, cover it with salsa, shredded cheese, olives, and onions. Return to microwave for about 45 seconds to 1 minute. Serve with chips.

*Katie Anderson
Fines Office*

Mexican Haystack Dip

1 (16 oz.) can refried
beans
8 oz. sour cream
8 oz. avocado dip or
guacamole

Shredded Cheddar
cheese
Diced tomatoes
Black olives
Green onions, diced

Layer ingredients on a small platter or plate. Spread beans to form the bottom layer. Add sour cream as next layer. Avocado dip/guacamole will be top layer. Cover with shredded Cheddar cheese. Top with diced tomatoes, black olives, and green onions. Serve with tortilla chips.

*Summer Schippers
Cataloging*

Pizza Dip

2 (8 oz.) pkgs. cream
cheese
2 bottles chili sauce
1 lg. can sliced black
olives

1 lg. can sliced
mushrooms
8 oz. Mozzarella cheese,
grated

Soften cream cheese to room temperature. Spread on round pizza pan or large platter. Top with chili sauce (about 1 1/2 bottles). Sprinkle olives and mushrooms on top of sauce and top with grated cheese. Refrigerate until cold. Serve with crackers.

*Nancy Hollingsworth
Kansas Collection*

Raw Vegetable Dip

1 (8 oz.) pkg. sour cream
1/3 c. mayonnaise
1 tbsp. parsley
1 tbsp. chopped green
onion

1 tbsp. dill weed
1 tbsp. Beau Monde
(spice)

Mix all. Let stand in refrigerator a few hours. Dip cauliflower, radishes, celery, and other vegetables.

*Inge Starr
formerly Government Documents*

Creamy Dill Dip

1 c. sour cream
1 c. mayonnaise
1 tbsp. dill

1 tbsp. minced dried
onion
1/2 tsp. Beau Monde

Mix well, refrigerate at least 8 hours to blend flavors before serving. Freezes well, can be made ahead and stored.

*Shelley Sandberg
formerly Retrieval Services*

Lorraine's Spinach Dip

1 (10 oz.) pkg. frozen
chopped spinach
1 pkg. Knorr vegetable
soup mix

1 c. sour cream
1 c. mayonnaise

Cook spinach according to package directions. Add other ingredients and stir well. Chill before serving. Serve in a round bread bowl. Serve with bread cubes and fresh vegetables.

*Sarah Couch
Access Services*

Tuna Dip For Crackers

Or Party Breads

1 c. tuna (water packed),
drained thoroughly
1 sm. onion, finely
chopped
1/2 bell pepper, finely
chopped
1/4 to 1/2 c. (or to taste)
cilantro, finely
chopped

1/2 fresh jalapeno pepper,
grated finely (may
use more or less)
1 sm. can whole green
chilies (drained
thoroughly and
chopped)
1 tbsp. mayonnaise

This dip is best if all ingredients are drained very thoroughly. Combine tuna and all ingredients except mayonnaise and mix well. Suggestion: to drain chilies, pour off liquid and place on a double-thick paper towel and press them dry before chopping into dip. Mix mayonnaise into dip before serving (the less mayonnaise used the better). Place crackers around bowl or small bread slices.

*Nancy Jaeger
formerly Administrative Office*

Guacamole

2 to 3 avocados,
depending on size
and number of bad
spots

2 to 3 jalapeno peppers,
seeded and finely
chopped

1 sm. onion, finely
chopped

1 med. tomato, finely
chopped
 $\frac{1}{4}$ c. fresh cilantro, finely
chopped (or less if
you prefer)

Juice of 2 limes

$\frac{1}{2}$ tsp. salt

Squeeze limes into a bowl. Slice each avocado in half along a meridian. Pop the seed out with a spoon. Scoop avocado flesh out with a spoon into the bowl, stirring to coat with lime juice so it will not turn brown. Mash with fork until desired consistency (I prefer on the lumpy side). Add remaining ingredients and stir thoroughly. Serve with chips and margaritas.

*John Miller
Automation*

Guacamole

8 oz. light cream cheese,
softened

3 or 4 ripe peeled and
pitted avocados

1 $\frac{1}{2}$ tbsp. lemon juice
(lime can substitute)

$\frac{1}{2}$ clove garlic, crushed
(garlic powder can
substitute)

Tabasco to taste

Pepper to taste

Dash of salt if using fresh
garlic

1 lg. tomato diced

1 sm. to med. onion diced

Mash avocados and softened cream cheese until well blended (a food processor works well) add lemon juice, garlic and spices, mix well. Stir in diced tomato and onion, let refrigerate for 2 hours before serving. Serve with tortilla chips.

*Summer Shippers
Cataloging Department*

Hummus

2 c. cooked chick peas
1/4 to 1/2 c. chick pea
cooking liquid
3 to 5 cloves garlic,
mashed

1/2 tsp. salt
1/4 to 1/2 c. finely chopped
fresh parsley
1/4 to 1/2 c. tahini sauce
Juice of 1 lemon

Mash the cooked chick peas with a fork, grind them through a meat grinder or grain mill, or by placing them in a food processor with a steel blade. Run the processor at a slow speed or with alternating pulses until the desired consistency is achieved. Mix the garlic and salt in a separate bowl. Stir in the tahini sauce, then heat in the lemon juice. Add a small amount of cooking liquid and beat some more. Continue adding liquid and beating until the sauce has the consistency of thick mayonnaise and holds its shape almost solidly in a spoon. Beat the tahini mixture into the mashed chick peas. At the end, if the mixture is too thick, beat in a little more liquid until it's spreadable. Mix in the fresh parsley and taste. Yields 2 cups.

Notes: Some will prefer more salt. To reduce the fat contents somewhat, use the smallest amount of tahini and larger amount of cooking liquid. Freezes well with out parsley. Add the parsley and a bit of lemon juice after thawing. Mixing the tahini and lemon juice in a separate bowl is essential in order to achieve a creamy texture. Adapted from "Wings of Life" by Julie Jordan.

Sarah Couch
Access Services

Pizza Spread

1 lb. grated Cheddar
cheese
1 c. sliced mushrooms
(can or jar)
2 bunches green onions
Salt

1 sm. jar stuffed green
olives
1 sm. can tomato sauce
Wesson oil
2 pkgs. Pepperidge Farm
party rye rounds

Chop mushrooms, olives and onions. Mix cheese, and chopped vegetables. Add salt (to taste), tomato sauce and enough oil to help bind and moisten. Spread on party rye. Place under broiler until bubbly.

Kerry Chapman
Cataloging

Stuffed Mushrooms

2 doz. mushrooms
1 (8 oz.) pkg. nonfat
cream cheese
1/2 c. Parmesan cheese

1 tsp. Worcestershire
sauce
Margarine
Ground black pepper

Rinse mushrooms, pluck stems from mushrooms and place caps on a towel to dry. While drying caps, combine cream cheese, Parmesan cheese and Worcestershire sauce in small mixing bowl. Place mushroom caps on a cookie sheet. Drizzle a few drops of margarine into each cap. Next, generously stuff cheese mixture into each mushroom. Sprinkle mushrooms with ground black pepper. Bake at 350° for 15 minutes. Let cool for a few minutes before serving.

*Janet Revenew
Access Services*

Best Deviled Eggs

12 hard cooked eggs
1/2 c. mayonnaise
1 tsp. dried parsley flakes
1/2 tsp. dried chives
1/2 tsp. ground mustard
1/2 tsp. dill weed
1/4 tsp. salt

1/4 tsp. paprika
1/8 tsp. pepper
1/8 tsp. garlic powder
2 tbsp. milk
Fresh parsley &
additional paprika

Slice eggs in half lengthwise. Remove yolks and set whites aside. In a small bowl, mash yolks. Add next ten ingredients; mix well. Evenly fill the whites. Garnish with paprika and parsley.

*Barb Woodruff
Administrative Office*

Deviled Eggs

12 hard boiled eggs, cut
in half lengthwise
1 to 2 tbsp. finely
chopped or grated
onion
1 to 2 tbsp. Grey Poupon
mustard (to taste)

1/4 c. mayonnaise (can be
regular or low fat)
Salt and pepper to taste
Paprika, mild or sharp

Remove yolks and mash. Add onion and mustard, salt, pepper, and enough mayonnaise to make a pleasant consistency. Use spoon to fill egg white halves or use a cake decorating tube with a wide decorator tip to squeeze filling into egg whites. Sprinkle with paprika.

Another variation, eliminate the mustard and paprika and add one medium turnip peeled and finely chopped.

*Jennie Dienes
Map Library*

Sausage Bagels

- | | |
|---|---|
| 1 lb. med. sausage | 2 c. grated sharp Cheddar
cheese |
| 1 can cream of mushroom
soup | 2 pkgs. mini bagels |
| 3 tbsp. Miracle Whip | |

Fry sausage and drain. Mix with soup, Miracle Whip, and cheese. Spread on halved bagels. Bake at 350° for 10 minutes. Topping can be made ahead one day and refrigerated.

*Shelley Sandberg
formerly Retrieval Services*

Hot & Spicy Chex Party Mix

- | | |
|---|--|
| 1/4 c. margarine or butter | 2 2/3 c. Rice Chex cereal |
| 1 tbsp. Worcestershire
sauce | 2 2/3 c. Wheat Chex cereal |
| 2 to 3 tsp. Tabasco pepper
sauce | 1 c. mixed nuts |
| 1 1/4 tsp. seasoned salt | 1 c. pretzels |
| 2 2/3 c. Corn Chex cereal | 1 c. bite sized spicy
cheese crackers |

Melt margarine in open roasting pan in preheated 250° oven. Stir in seasonings. Gradually add cereals, nuts, pretzels, and cheese crackers. Stir to coat evenly. Bake one hour, stirring every 15 minutes. Spread on absorbent paper to cool. Store in an air tight container. Makes 11 cups.

*Barb Woodruff
Administrative Office*

Seasoned Crackers

- | | |
|---|-------------------------------|
| 1 pkg. Hidden Valley
Ranch Original dry
dressing mix | 1 c. vegetable oil |
| | 1 tsp. dill weed |
| | 1 pkg. oyster crackers |

Combine oil, dill and dressing in bowl. Heat oven to 250°. Put crackers in oven safe 13 x 9 inch dish or pan. Pour oil mixture onto crackers and mix until crackers are well coated. Place in oven for 10 minutes. Remove from oven and stir crackers until well coated again. Cook for another 10 minutes.

*Miloché Kottman
Cataloging*

Beer Cheese

- | | |
|--|---|
| 1 lb. aged natural cheddar cheese | 1 tsp. dry mustard |
| 1 lb. natural Swiss cheese | 1 to 2 tsp. Worcestershire sauce |
| 1 garlic clove, mashed | 1 c. beer (approximate) |

Grind or grate cheeses finely. Mix cheeses with garlic, dry mustard, Worcestershire sauce. Gradually beat in enough beer until mixture is well blended and of spreading consistency.

*Kathy Lathrom
Retrieval Services*

Dixie Harper's Sausage Balls

- | | |
|---|--------------------------------------|
| 1 lb. hot bulk sausage, cooked and drained | 2 1/2 c. prepared biscuit mix |
| 4 oz. extra sharp Cheddar cheese, shredded | 1 tbsp. water |

Mix together all ingredients. Shape into small balls and place on lightly greased baking sheet. Bake at 350° for 20 minutes.

*Barb Woodruff
Administrative Office*

Beef Pinwheels

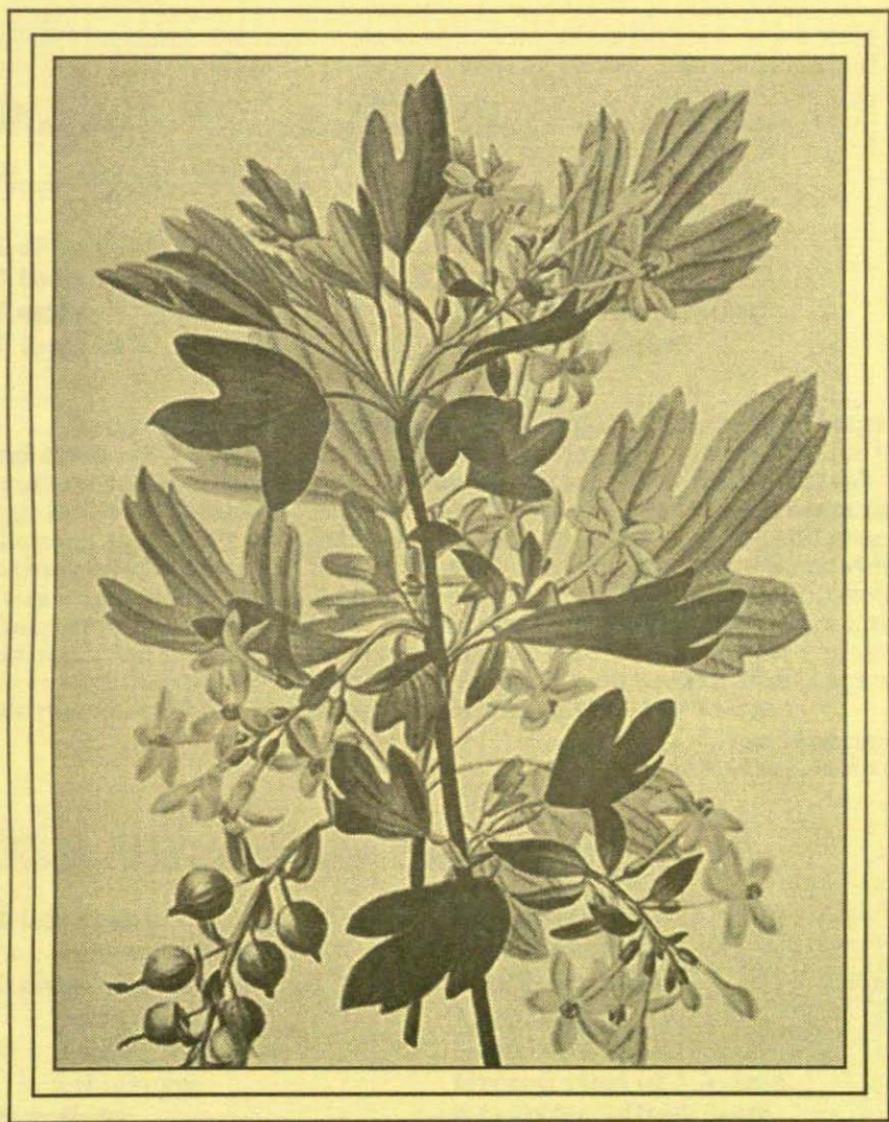
- | | |
|-------------------------------------|-------------------------|
| 1 (2.25 oz.) pkg. dried beef | 6 to 8 tortillas |
| 1/3 onion, chopped | |
| 8 oz. cream cheese, softened | |

Chop beef and onion very fine, mix into cream cheese and refrigerate 4 hours to overnight. Spread on tortillas, roll tortilla, then slice into 1/2 inch wheels. Mixture can be formed into a ball and served with crackers as an alternative.

*Krissondra Brauer
formerly Retrieval Services*

Wash wheat thoroughly in a sieve under running water. Soak overnight in lukewarm water. Cook wheat in same water. Bring to a boil and simmer until tender, some 2 to 6 hours. You may need to add water. Stir occasionally. Wheat should not be too watery. Add honey and ground poppy seeds.

*Jennie Dienes
Map Library*



Breads & Rolls

Maybelle Wagstaff's (Class of 1905)

Ice Box Rolls

- | | |
|------------------------|-----------------------|
| 1 cake yeast | 4 tbsp. Crisco |
| 3 tbsp. sugar, divided | 5 c. flour, divided |
| 2 eggs | 1/2 c. lukewarm water |
| 1 tbsp. salt | 1 c. warm water |

Break a cake of yeast in a cup. Over it put 1 tablespoon of sugar and cover with 1/2 cup of lukewarm water. Set in a warm place for 1/2 hour until yeast dissolves and comes to the top of the water. Break 2 eggs in a bowl, beat well and add 2 tablespoon of sugar and 1 scant tablespoon salt. Melt 4 tablespoons Crisco and add to above. Add yeast to this and stir all well. Then mix into this mixture 2 cups of flour. Add 1 cup warm water, stir. Add 3 more cups of flour. Stir until well mixed. Cover bowl and put in ice box. To use, pinch off small pieces (large walnut size), roll into a ball, flatten on floured board with bottom of glass, dip in clarified melted butter, fold over, place next to each other in pan. Let rise about 2 hours. Bake 20 minutes in hot (400°) oven.

Ann Thompson
University Archives

Rich Basic Sweet Dough

- | | |
|-------------------------------|----------------------------|
| 2 tsp. sugar | 1/2 c. sugar |
| 1/3 c. lukewarm water | 2 whole eggs |
| 2 pkgs. dry granulated yeast | 3 to 4 egg yolks |
| 3/4 c. scalded milk, lukewarm | 1 tsp. salt |
| 3/4 c. flour | 1 tsp. vanilla |
| 1/2 c. butter | Grated rind of 1 lemon |
| | 4 1/2 to 5 c. sifted flour |

Dissolve the sugar in lukewarm water, sprinkle yeast over it, and let stand 5 to 10 minutes for the yeast to proof. Combine the yeast mixture with the lukewarm milk and 3/4 cup flour. Beat well, cover and let the sponge rise in a warm place until light and bubbly. In a large bowl, cream the butter and sugar together. Set aside. In another bowl, beat the whole eggs, egg yolks and salt together. Add this mixture to the sugar and butter mixture and beat thoroughly. Stir in the vanilla, lemon rind and the sponge. Add the flour and knead in the bowl for about 10 minutes. This dough should be soft. Cover and let the dough rise in a warm place until double in bulk. Punch the dough down,

knead it a few times, and let it rise again. Form into the desired shape and bake at 350° for 20 to 45 minutes depending upon the size and shape of the loaf. I usually divide the dough into 4 parts and roll out each into a long rectangle. Spread each rectangle with Solo poppy seed filling (or a mixture of poppy seed and almond filling). Roll the rectangle into the shape a longish roll. Cover each roll with oiled plastic wrap and let them rise in a warm place until double in bulk. Before baking, brush the rolls with your choice of either: milk, egg white or melted butter. Bake the bread rolls at 350° for about 20 to 30 minutes.

*Jennie Dienes
Map Library*

Basic Sweet Dough

(Bread Machine Method)

- | | |
|---|--|
| 1 tsp. sugar | 1/4 c. sugar |
| 1 pkg. dry granular yeast | 1/4 c. powdered skim milk |
| 1/2 c. warm water | 1/8 c. margarine or extra
light olive oil |
| 1/4 tsp. ground ginger | 1 whole egg |
| 3/4 tsp. salt | 2 to 3 egg whites |
| 1 tsp. vanilla | |
| A grated rind of 1 orange | |
| 3 c. bread flour, scooped
into measuring cup
and leveled | |

Use the bread machine on its dough cycle. Mix the sugar, yeast, water and ground ginger in a small bowl and allow the yeast to proof some 5 to 10 minutes. Warm the egg while still in its shell in a small bowl filled with warm water. After the egg is warm, crack it into a 1/2 cup measuring cup. Add the egg whites to the same measuring cup. Add enough warm water so the cup measures exactly 1/2 cup. Mix into the bread making pan, the yeast mixture, the egg mixture and additional 2 tablespoons of water. Please note that the eggs and warm water, including the water used to proof the yeast must be exactly 1 cup and 2 tablespoons. Measure out the other ingredients and add to the bread making pan. Let the machine do the kneading / rising cycles. Check the dough in the early cycles to see if it is soft, but not too soft. When the dough is ready, divide into 2 parts. Roll or spread dough out to form a rectangle. Spread with poppy seed filling (or whatever you prefer). Shape the dough into a roll. Place the roll on a greased pan or cookie sheet. Cover with an oiled plastic wrap. Allow the dough to rise until it is double in bulk. When ready to bake, brush the dough with either milk, egg white, or melted margarine. Bake at 350° for 20 to 40 minutes.

*Jennie Dienes
Map Library*

Whole Wheat Bread

3 to 3 1/2 c. bread flour
3 c. whole wheat flour
2 tbsp. yeast (2 pkgs.)
1 tsp. salt
1/2 c. dry milk

2 c. warm water
1/2 c. honey
3 tbsp. shortening
(margarine)
1 egg

Put water in bowl. Add yeast and honey. Stir lightly. Wait for yeast to dissolve. Add dry milk, shortening, salt, egg. Add whole wheat flour. Stir. Add bread flour as needed. Knead 5 to 8 minutes. Place in greased bowl. Cover. Let rise until double in size (1 to 1 1/2 hour). Punch down dough. Let rest 15 to 30 minutes. Divide into 2 parts. Place in greased bread pans. Cover. Let rise until double (30 to 45 minutes). Bake at 375° for 35 to 40 minutes.

*Al Mauler
Cataloging*

Mom's Rye Bread

1 qt. warm water
1 tbsp. anise seed
1 tbsp. caraway seed
1 c. molasses
1 c. sugar
1 tbsp. salt

3 tbsp. (heaping)
shortening
5 c. rye flour
10 c. white flour
3 pkgs. yeast

Roll anise seeds and caraway seed between wax paper with rolling pin to crush them. In a saucepan, warm the water. Melt shortening in the water. Add molasses, seeds, sugar and salt to this mixture. Let cool. Add rye flour first to warm mixture (make sure water isn't hot). Take 1 cup of lukewarm water and dissolve yeast. Add this to mixture. Now add white flour. Put the mixture in a big bowl, cover and set aside to rise double in size. (This takes 2 to 2 1/2 hours). After dough has risen, turn it onto floured surface and knead about 5 to 10 minutes, shifting flour on hands and dough so it doesn't stick. Knead until it isn't sticky to the touch. Form into 5 balls of dough and shape into loaves. Cover; let rise about 2 to 2 1/2 hours or until double in size. Bake between 350° and 375° for 30 to 35 minutes.

*Lindsay Shipman
Access Services*

Plymouth Bread

4 pkgs. dry yeast
2/3 c. nonfat dry milk
2 tbsp. salt
4 1/2 to 5 c. unbleached white flour

1 c. oatmeal
4 c. hot water
6 tbsp. honey
4 1/2 c. whole wheat flour

In a large mixing bowl, combine yeast, dry milk, salt, oatmeal, and 3 cups white flour. Set aside. Stir butter and honey in hot water until butter is melted. Add to flour mixture. Beat at low speed with mixer for 30 seconds and then at high speed for 3 minutes. Stir in whole wheat flour and enough white flour to make a moderately stiff dough. Knead on a floured surface for 10 to 12 minutes. Place in a greased bowl. Cover and let rise in a warm place until doubled. Punch down and let rest for 10 minutes. Shape into flour loaves and place in greased 8 inch loaf pans. Let rise until doubled. Bake at 350° for 25 to 30 minutes and lightly browned.

*Jennie Dienes
Map Library*

Bread Sticks

1 pkg. yeast (1 tbsp.)
2/3 c. warm water
2 tbsp. salad oil
2 tbsp. olive oil
1 tsp. salt
1 tbsp. sugar

2 1/4 c. flour (can be half whole wheat and half bread flour)
1 egg, beaten
Poppy or sesame seed (optional)

Dissolve yeast in the warm water; add salad oil, olive oil, salt, sugar, and 1 cup of the flour. Beat until smooth. Add enough of the remaining flour to make a stiff dough. Turn out on a floured board and knead until smooth and elastic (about 5 minutes), using additional flour as needed. Place dough in greased bowl, cover with damp towel, and let rise in a warm place until doubled in bulk (about 1 hour). Punch dough down; divide in half. Cut each half into 24 equal-sized pieces; roll each, using palms of hands, into 6 or 8 inch lengths. Place parallel on greased baking sheets about 1/2 inch apart. (The gap between sticks is important so that they each bake separately into crisp, individual sticks). Brush with egg and sprinkle with poppy or sesame seed, if desired. Let rise in warm place until almost doubled (about 30 minutes). Bake in moderately slow oven (325°) for approximately 15 minutes until golden. Makes 4 dozen. Freezes well.

*Al Mauler
Cataloging*

Chewy Baguettes

**5 to 6 c. flour (all white,
or 2 c. whole wheat)**
1 tbsp. salt

1 1/2 pkgs. yeast
1 tbsp. sugar
2 c. very warm water

Combine sugar and yeast in 1 cup water and allow to proof. Mix flour and salt. Stir in yeast mixture and then rest of water. Turn out onto a floured surface and knead 5 to 10 minutes. Place ball of dough in an oiled bowl, cover with a towel and allow to rise for 1 to 1 1/2 hours.

Punch down dough and shape into two or three baguette style loaves. Place loaves in a French bread pan or a cookie sheet which has been sprayed with cooking spray or dusted with cornmeal. There is no second rise. Place loaves in a cold oven and turn oven to 400°. Bake 30 to 35 minutes.

Turn out on rack and cool for about half an hour. Cut thickish slices (approximately 3/4 inch) and place in an airtight container (large ziploc bags are good).

*Cindy Rivera
Cataloging*

French Bread Monterey

**French bread (sliced the
long way)**
1 c. margarine
1/2 c. Parmesan cheese

1 1/2 tsp. dried onions
**1/2 tsp. Worcestershire
sauce**
Sprinkle of paprika

Mix margarine, cheese, dried onions and Worcestershire sauce and spread on bread. Sprinkle with paprika. Broil until light brown.

*Joy Fry
Serials Cataloging*

Honey Garlic Bread

Loaf of bread (A fairly heavy bread is best, such as sourdough, or an Italian or French long loaf)
1 stick butter (salted or unsalted) warmed to room temperature
Crushed or chopped garlic
Freshly cut basil

Parmesan cheese (Romano or Asidago cheese could substitute)
1/2 c. honey (maybe more, maybe less, depending on the size of your loaf of bread, and how much you want on it)

Preheat oven to 250°. In a bowl, blend together butter, garlic, basil, most of the cheese, salt and pepper. Set aside. Slice bread. Spread butter mixture on one side of each slice. Reassemble bread into a loaf. Place bread onto a sheet of aluminum foil large enough to completely wrap around the loaf. Before wrapping, drizzle the honey on top of the loaf, using enough to cover it well. Sprinkle remaining cheese on top of bread.

Wrap loaf in foil, put onto baking sheet, and bake for approximately 20 to 30 minutes, and serve.

*Jeff Bullington
Reference Department*

Black Bean Bread

1 c. black beans (2 c. cooked)
2 c. liquid from cooking beans
1/4 c. blackstrap molasses
2 tbsp. oil

4 tsp. yeast
1/4 c. warm water
5 c. whole wheat flour
1 tsp. salt
1 c. raisins, steamed 5 minutes and drained

Cook the beans, drain them preserving the liquid. Mash or blend the beans until nearly smooth. Cool to about 100°. Add molasses and oil and enough bean water to total 1 quart. Dissolve the yeast in 1/4 cup warm water. Mix the flour and salt in a bowl. Add the bean mixture and the yeast to the flour to make a soft dough. Knead very well, about 20 minutes. Add the raisins toward the end of the kneading. Cover and let rise 45 minutes. Punch down and let rise 20 to 30 minutes. Divide into 2 parts and place in greased bread pans. Cover and let rise 30 minutes. Bake at 350° for 1 hour.

*Al Mauler
Cataloging*

Ms. Bean's Biscuity Scones

2 c. flour
3 tsp. baking powder
1/2 tsp. salt
2 tbsp. sugar
**1/3 c. shortening or
margarine (or half of
both)**

2 eggs, slightly beaten
About 1/2 c. milk

Sift flour; measure; add baking powder, salt and sugar; sift again. Cut in shortening with pastry blender or two knives (or your very clean hands). Blend until the mixture resembles a coarse corn meal.

To slightly beaten eggs, add enough milk to make $\frac{3}{4}$ cup. Add enough of this liquid to the flour mixture to make a soft dough. Continue to mix until all the flour disappears.

Turn out onto lightly floured counter or board. Knead lightly for about 30 seconds. Try not to handle the dough too much, as that makes it a bit tough. The last batch will be "used" more than the first. Pat or roll out about $\frac{1}{2}$ inch thick. Cut into 4 inch squares, then cut diagonally to make triangles. (You can also use cookie cutters, such as circles, stars, etc.). Repeat rolling/cutting process as needed until all dough is used.

Place on lightly greased baking sheet. Brush with remaining milk-egg mixture (add more milk if needed); sprinkle with sugar. Bake at 425° for 10 to 13 minutes or until lightly golden.

Variations: Throw in a handful of currants (before adding the milk/eggs); add a bit of orange or lemon zest; sprinkle in some cinnamon.

*Julie Warrick
Access Services*

Ann's Scones

2 c. flour
1/2 c. sugar
1/4 c. shortening
4 tsp. baking powder
1/4 tsp. salt
**1/2 c. raisins (currants or
dried blueberries can
be used instead)**

**2 eggs (egg substitute will
work)**

**1/4 c. milk (skim milk can
be used)**

Mix shortening and sugar, then add flour, baking powder, salt and eggs. Mix well, adding milk, then stir in the raisins. Divide the

dough into 2 balls, and pat them very gently by hand on a floured surface until they are $\frac{1}{2}$ inch thick. Cut each circle into 6 wedges. Bake at 425° for 10 to 15 minutes.

Variations: add a little cinnamon, or sprinkle the tops with cinnamon and sugar.

*Ann Snow
Art and Architecture Library*

Lemon Poppy Seed Scones

2 c. all purpose flour
3 tsp. baking powder
 $\frac{1}{4}$ tsp. salt
 $\frac{1}{4}$ c. sugar
1 tbsp. poppy seeds
 $\frac{1}{3}$ c. stick margarine

**2 tbsp. lemon juice or 1
tsp. lemon extract**
 $\frac{3}{4}$ c. milk
**Sugar for dusting if
desired**

Heat oven to 425°. Spray cookie sheet with nonstick cooking spray. Mix flour, baking powder, salt, $\frac{1}{4}$ cup sugar and poppy seeds in a large bowl. Cut in margarine, using pastry cutter or criss-crossing two knives, until mixture resembles fine crumbs. Mix lemon juice and milk, stir into flour mixture until dough leaves side of bowl and forms a ball. Turn dough onto lightly floured surface, gently roll in flour to coat. Knead lightly 10 times. Roll to pat into 9 inch circle. Sprinkle with sugar. Cut into eight wedges. Place on cookie sheet. Bake 12 to 15 minutes or until golden brown. Immediately remove from cookie sheet. Serve warm. Makes 8 servings.

*Al Mauler
Cataloging*

Lefse

(Norwegian Potato Bread)

5 lg. potatoes
 $\frac{1}{2}$ c. sweet cream
1 tbsp. salt

3 tbsp. butter
 $\frac{1}{2}$ c. flour for each of
mashed potatoes

Boil potatoes and mash or rice them very fine. Add the cream, butter and salt. Beat until light and let cool. Measure the amount of potatoes to be baked and add the appropriate amount of flour. Roll thin and bake on lefse grill or on a griddle until a little brown (like a tortilla).

*Tanya Shaw
formerly Engineering Library*

Olive, Tomato, And Onion

Polenta Loaf

5 c. water	1/4 c. chopped green onion
1 1/3 c. polenta (coarse or fine cornmeal)	1/4 c. chopped, pitted black olives (can substitute chopped, pitted green olives)
1/2 tsp. salt	1 tbsp. olive oil
2/3 c. chopped tomato (fresh or canned)	1 lg. clove garlic, finely chopped
1/2 c. grated Parmesan cheese (tofu Parmesan works well, too)	1/2 tsp. dried oregano

Generously oil an 8 x 4 inch (bottom measurement) loaf pan. In large pot, heat water to boiling over medium-high heat. Using a whisk, stir the boiling water in a circular motion. Pour polenta in a steady stream into the water, whisking continuously. Reduce heat to medium and cook at a low boil, stirring frequently, for 8 to 10 minutes or until very thick.

Remove polenta from heat and stir in remaining ingredients. Pour into prepared pan, spreading evenly. Cool to room temperature. Cover and refrigerate at least 2 hours or overnight.

To serve, invert polenta loaf onto cutting board. Cut into 1/2 inch thick slices. Grill, toast, or pan-fry slices briefly, to warm, then serve.

If polenta is not available, substitute stone-ground cornmeal, which will yield a slightly finer and a more delicate flavor.

*E. Gaele Gillespie
Retrieval Services*

Corn Bread

3 tbsp. sugar	1 c. cornmeal
3 tbsp. butter or margarine	1 c. milk
1 egg	1 tsp. baking soda
1 c. flour	1 tsp. vinegar

Cream sugar and butter, add egg. Sift flour with corn meal and add to sugar mixture. Mix soda and vinegar into milk and beat until it foams and add to batter; beating slightly. Bake at 350° for 30 minutes in a greased 8 x 8 inch pan until brown.

*Shelley Sandberg
formerly Retrieval Services*

Sour Cream Cornbread

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|------------------------------|---------------------------|
| 1 (8 1/2 oz.) can cream corn | 1 c. sour cream |
| 2 eggs | 1 c. self-rising cornmeal |
| 1/2 c. vegetable oil | 2 tsp. baking powder |

Combine corn, sour cream, eggs and oil; beat well. Combine cornmeal and baking powder; stir into corn mixture. Pour into a greased 10 inch skillet. Bake at 350° for 30 minutes or until done.

*Rena Katherine Clodfelter
Cataloging*

Brown Sugar Cornmeal Muffins

- | | |
|---------------------------------|----------------------|
| 1/4 c. plus 2 tsp. cornmeal | 1 tsp. baking powder |
| 1/2 c. plus 1 tbsp. brown sugar | 1 c. vanilla yogurt |
| 2 c. flour | 1/4 c. milk |
| 1 tsp. baking soda | 1/4 c. oil |
| | 2 eggs |

Mix together 2 teaspoons of cornmeal and 1 tablespoon of brown sugar in a small bowl and set aside. Combine the rest of the cornmeal, brown sugar, flour, baking soda and baking powder together. In another large bowl, mix the yogurt, milk, oil and eggs together. Quickly mix the dry mixture into the liquid mixture. Spoon the batter into 12 muffin cups. Sprinkle the reserved cornmeal and brown sugar topping over each muffin. Bake at 375° for 20 minutes.

*Shelley Sandberg
formerly Retrieval Services*

Cheddar Dill Muffins

- | | |
|-----------------------------|-------------------------|
| 3 1/2 c. flour | 1 3/4 c. milk |
| 3 tbsp. sugar | 2 eggs, slightly beaten |
| 2 tbsp. baking powder | 1/4 c. melted butter |
| 2 tsp. dill | |
| 1 c. Cheddar cheese, grated | |

In a medium bowl, mix first 5 ingredients. In a small bowl combine liquid ingredients. Make a well in the dry ingredients and add liquids, stir until just moistened. Fill greased or lined muffin tins almost full. Bake at 400° for 25 to 30 minutes. Makes 12 muffins.

*Shelley Sandberg
formerly Retrieval Services*

English Muffin Loaf

2 $\frac{3}{4}$ to 3 c. flour
1 pkg. dry yeast
1 $\frac{1}{2}$ tsp. sugar
1 tsp. salt

$\frac{1}{8}$ tsp. baking soda
1 c. milk
 $\frac{1}{4}$ c. water
Cornmeal

Combine 1 $\frac{1}{2}$ cups flour, yeast, sugar, salt and soda. Heat liquids until very warm (120° to 130°). Add to dry mixture; beat well. Stir in more flour to make a stiff batter. Spoon into a loaf pan that has been greased and sprinkled with cornmeal. Cover, let rise in a warm place for 45 minutes. Bake at 400° for 25 minutes. Remove from pan immediately and let cool.

*Shelley Sandberg
formerly Retrieval Services*

Banana Muffins

$\frac{1}{4}$ c. olive oil
1 c. sugar
2 eggs, beaten
2 ripe bananas, mashed
2 c. flour

1 tsp. salt
1 tsp. soda
3 tbsp. cold water
1 tsp. vanilla

Beat oil, sugar, eggs, and bananas. In another bowl, sift flour, salt and soda. Blend sifted ingredients into beaten mixture, add water and vanilla. Pour mixture into cupcake pans that are lined with cupcake papers. Bake at 350° for 30 minutes. Makes 18 muffins.

*Lois Bauer
Retrieval Services*

Kowalski's Oat Bran Muffins

Dry ingredients:

2 c. oat bran
2 tsp. baking powder

1 tsp. cinnamon
2 or 3 tbsp. sugar

Wet ingredients:

$\frac{3}{4}$ c. white grape juice
concentrate (about $\frac{1}{2}$
of 12 oz. pkg.)
 $\frac{3}{4}$ c. skim milk
1 or 2 tbsp. extra virgin
olive oil, rice bran oil
or canola oil

1 tsp. vanilla
1 med. apple, quartered
1 med. banana, grated
 $\frac{1}{2}$ c. grated carrots
 $\frac{1}{2}$ c. golden or regular
raisins
4 egg whites, beaten stiff

If you prefer a more cake-like muffin, put the oat bran in a food processor until it is the consistency of flour. Mix wet ingredients into dry ingredients. Fold in beaten egg whites. Heat oven to 350°. Bake in cups set into muffin tin, for 20 minutes. Makes about 18 to 24 muffins.

Jennie Dienes
Map Library

Kowalski's Cranberry Oat-Bran Muffins

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|--|--|
| 1 lb. box oat bran | 1/4 c. canola or rice bran oil |
| 1/2 c. granulated sugar | 1 c. fresh or frozen whole cranberries |
| 2 tbsp. baking powder | 1/4 c. chopped walnuts |
| 1 1/2 c. (12 oz.) frozen white grape-juice concentrate | |
| 1 1/2 c. (12 oz.) skim milk | |
| 1 ctn. egg beaters 8 oz. = 4 eggs or 8 egg whites) | |

Preheat oven to 350° to 375°. Combine oat bran, sugar, and baking powder in food processor with large metal blade. Allow the food processor to grind the oat bran as you combine the moist ingredients in a separate bowl or blender. Add whole cranberries to the oat bran in the food processor and pulse the mixture for a few seconds to break up the berries. Combine all ingredients, including chopped walnuts, in a large bowl and mix gently. Pour batter into muffin pans lined with paper baking cups. Bake 17 minutes. Test for doneness with a toothpick; it should come out moist but not wet. You don't have to use a food processor for this recipe. Just omit the grinding of the oat bran and cut the cranberries into small pieces with a paring knife.

Jennie Dienes
Map Library

Apricot Bread

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|-------------------------------|-------------------------------------|
| 1/2 lb. dry apricots, chopped | 1 tsp. salt |
| 4 tsp. orange peel | 3 eggs |
| 1 1/2 c. sugar | 3/4 c. orange juice |
| 3 1/2 c. flour | 3/4 c. water |
| 3 tsp. baking powder | 3/4 c. butter or margarine |
| 1 tsp. baking soda | 1 1/2 c. pecans or walnuts, chopped |

Banana Nut Bread

2 c. flour, sifted
1 $\frac{1}{4}$ c. sugar
1 tsp. baking powder
1 tsp. baking soda
Pinch salt
2 eggs

$\frac{1}{2}$ c. shortening
1 c. bananas, mashed
 $\frac{1}{4}$ c. milk
1 tbsp. vanilla
Nuts if desired

Sift together flour, baking powder, soda, and salt. In a large bowl, cream shortening, eggs, sugar, and vanilla. Mix dry ingredients alternately with cream mixture and with milk and mashed bananas. Mix in nuts if desired. Bake at 350° for 30 to 40 minutes. This can easily be made into a nice layer cake with cream cheese frosting. Slice fresh bananas between the layers for a special touch.

*Carmen Orth-Alfie
Cataloging*

Blueberry-Orange Nut Bread

3 c. flour
 $\frac{3}{4}$ c. sugar
1 tbsp. baking powder
 $\frac{1}{4}$ tsp. soda
1 tsp. salt
3 eggs
 $\frac{1}{2}$ c. milk

1 c. melted butter
1 tbsp. orange peel
 $\frac{2}{3}$ c. orange juice
2 c. fresh or frozen
blueberries
 $\frac{1}{2}$ c. chopped nuts

Sift together flour, sugar, baking powder, soda, and salt. Beat together eggs, milk, melted butter, orange juice and peel. Stir into flour mixture just until dry ingredients are moistened. Fold in blueberries and nuts. Pour batter into greased loaf pan. Bake at 350° for 60 to 70 minutes. Remove from pan and cool on rack. Wrap in foil and store overnight in refrigerator before slicing.

*Nancy Hollingsworth
Kansas Collection*

Chop apricots and nuts and set aside. Sift flour together with baking powder, baking soda and salt. Cream butter and sugar then add egg, one at a time. Add orange peel. Add dry ingredients alternately with water and orange juice. Mix in chopped apricots and nuts. Preheat oven to 350°. Place batter in two greased loaf pans. Bake for about 1 to 1 1/4 hours. Let cool slightly before turning onto a wire rack.

*Inge Starr
formerly Government Documents*

Currant Bread

4 c. all purpose flour (you can substitute 2 c. whole wheat pastry flour)

1 tsp. salt

3 tsp. baking powder

1 tsp. soda

1/4 c. sugar

1/4 tsp. cardamom

4 tbsp. margarine

2 eggs

1 3/4 c. buttermilk

1 c. currants

Combine in a large bowl, flour, salt, baking powder, soda, sugar and cardamom. Add margarine and cut in with a pastry blender. In a small bowl, beat eggs slightly and mix with buttermilk, add to dry ingredients and stir until blended. Add currants. Turn out on a floured board and knead until smooth, 2 to 3 minutes. Divide dough in half and shape each into a round loaf. Place each loaf in an 8 inch cake pan. Press down until dough fills pans. With a sharp knife, cut crosses on tops of loaves about 1/2 inch deep. Bake at 375° for 35 to 40 minutes.

*Al Mauler
Cataloging*

Grandma Pearl's Date Bread

2 c. boiling water

2 c. dates, chopped

2 tsp. baking soda

2 eggs

2 sticks margarine

2 c. sugar

1 c. nuts

3 1/2 c. flour, sifted

Pour water over the dates and soda. Let set. Cream eggs, margarine and sugar. Add dates and water to this mixture. Add the nuts and flour. Mix well. Makes 2 loaves. Put in a greased pan and bake 1 hour at 350°. This is really good sliced thin and served with cream cheese.

*Donna Mitchell
formerly Access Services*

Pumpkin Nut Bread

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|--------------------------------|-------------------------------|
| 3 $\frac{1}{3}$ c. flour | 1 $\frac{1}{2}$ tsp. salt |
| 1 c. oil | 2 tsp. baking soda |
| 4 eggs, beaten | 1 $\frac{1}{2}$ tsp. cinnamon |
| $\frac{2}{3}$ c. water | $\frac{1}{2}$ tsp. cloves |
| 1 $\frac{1}{2}$ c. brown sugar | 1 tsp. nutmeg |
| 1 $\frac{1}{2}$ c. white sugar | $\frac{1}{4}$ tsp. ginger |
| 2 c. pumpkin | 1 c. nut meats |

Mix oil, eggs, sugar, water and pumpkin together. Sift dry ingredients into mixing bowl. Make well in center add pumpkin mixture. Blend until dry ingredients are moistened. Stir in nuts. Grease and flour 2 loaf bread pans. Bake at 350° for about 1 hour.

*Kathy Lathrom
Retrieval Services*

Nick's Gingerbread

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|--------------------------------|-----------------------------------|
| 1 $\frac{1}{2}$ c. flour | $\frac{3}{4}$ c. brown sugar |
| $\frac{1}{2}$ tsp. baking soda | 1 c. milk |
| 1 tbsp. ginger | $\frac{1}{2}$ c. molasses |
| 1 tsp. cinnamon | $\frac{1}{4}$ c. honey |
| $\frac{3}{4}$ tsp. nutmeg | $\frac{1}{4}$ c. light corn syrup |
| $\frac{1}{2}$ tsp. cloves | 1 egg |
| $\frac{1}{2}$ c. cold butter | |

Sift together dry ingredients, then cut in butter until mix forms a fine crumb. Combine brown sugar and milk in a saucepan and bring to a simmer. Remove from heat and add molasses, honey, and corn syrup. Let stand until lukewarm, then whisk in egg. Pour into dry mix and whisk until smooth. Pour into a greased loaf or 9 x 9 inch pan, with the bottom only lined with wax paper. Bake at 350° for 50 to 60 minutes until tests done with a pick or knife.

*Shelley Sandberg
formerly Retrieval Services*

Crepes

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|----------------------------|--|
| 2 egg whites | 1 tbsp. sugar |
| 1 whole egg | 1 c. sifted flour |
| $\frac{1}{2}$ c. skim milk | 1 tsp. canola or extra
virgin olive oil |
| $\frac{1}{2}$ c. water | |

Using a blender or food processor, zap together eggs, milk, water, sugar, and oil. Sift the flour into a measuring cup and level it off and add to liquids while they are whirring. Check the consistency. May add $\frac{1}{8}$ cup or up to $\frac{1}{4}$ cup more sifted flour if needed. Use non-stick pans; heated to medium heat. Even with non-stick pans, use a paper towel dipped in a little oil to fine coat the pan (but you shouldn't see any oil at all). Pour in about $\frac{1}{4}$ cup for an 8 inch skillet and top it in all directions to spread evenly. After crepe is browned a little, it will pull away from edges. Turn to other side. Brown lightly. Remove to plate. Continue until all batter is done. Fillings can be ice cream, pudding, cottage cheese, Ricotta cheese. Pour over with fruit sauces or serve with jam.

*Jennie Dienes
Map Library*



Cakes & Cookies

Amaretto Cake

- | | |
|----------------------------|------------------------|
| 2 1/2 c. sifted cake flour | 2/3 c. shortening |
| 1 2/3 c. sugar | 3 eggs |
| 3 1/2 tsp. baking powder | 1/4 c. Amaretto liquor |
| 1 tsp. salt | 1/4 c. milk |
| 3/4 c. milk | 1 tsp. almond extract |

Preheat oven to 350°. In mixing bowl, combine the cake flour, sugar, baking powder and salt. Add the 3/4 cup milk and shortening. Beat with electric mixer at medium speed for 2 minutes, or beat vigorously by hand for 300 strokes. Add eggs, the 1/4 cup milk, Amaretto and almond extract. Beat 2 minutes more or 300 strokes. Pour batter into 2 greased and floured 9 inch round cake pans. Bake at 350° for 35 to 40 minutes or until tests done. Cool 15 minutes and remove from cake pans. Or, bake 35 to 40 minutes in a 13 x 9 x 2 inch pan.

Quicker method: Use a yellow cake mix, but substitute almond extract for vanilla and substitute 1/4 cup Amaretto for 1/4 cup of liquid used in mix.

Lorrie Knox
formerly Anschutz Library

Kuchen

- | | |
|-----------------------|----------------------|
| 1 tbsp. yeast | 1/2 c. butter |
| 1/2 c. lukewarm water | 1/2 c. sugar |
| 1 tbsp. water | 1 1/2 tsp. salt |
| 2 c. warm water | 7 1/2 c. bread flour |
| 2/3 c. dry milk | |

Dissolve yeast in the lukewarm water and sugar. Pour liquid ingredients in bowl, then add dry ingredients. Knead until smooth. Let rise until double (about 1 hour or so). Divide into walnut size pieces, flatten, place filling in center (1 to 1 1/2 teaspoons) of each. Pinch ends together to seal in filling. Place sealed side down on greased pan about 1 inch apart. Let rise until double. Brush with melted butter and put topping on each. Bake 350°, about 10 to 15 minutes.

TOPPING:

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|--------------|------------------|
| 3/4 c. flour | 1/4 tsp. vanilla |
| 3/4 c. sugar | 1/4 c. butter |

Mix all ingredients together.

Al Mauler
Cataloging

Fresh Apple Cake

Beat 3 eggs until frothy. Beat in 1 cup oil, 1 1/2 cup sugar, 1 teaspoon vanilla. Sift together 2 cups flour, 1 teaspoon cinnamon, 1/2 teaspoon soda, 1/2 teaspoon salt, dash of nutmeg and add to egg mixture, mixing well. Stir in 4 cups chopped apples and 1 cup nuts. Pour into greased and floured bundt pan and bake in 350° oven for 50 to 60 minutes.

Frosting:

Beat together until smooth: 1 (3 ounce) package cream cheese, 2 tablespoons melted butter, 1 teaspoon vanilla, 1 cup powdered sugar. Spread while cake is hot.

Nancy Hollingsworth
Kansas Collection

Autumn Apple Cake

2 c. sugar	1/2 c. shortening
2 eggs	2 c. flour
1/2 tsp. salt	1 tsp. baking soda
1 tsp. baking powder	1 tsp. cinnamon
1 tsp. nutmeg	1/4 tsp. ground cloves
4 c. finely diced apples (Jonathan are best)	

Cream sugar and shortening. Add eggs and beat well. Mix dry ingredients together and add to sugar, shortening, and egg mixture (batter will be quite stiff). Stir in diced apples. Spread into well greased and floured 9 x 12 inch pan. Bake at 350° for 40 to 45 minutes. Cut in squares, serve with whipped cream or ice cream.

I've had this recipe for about 35 years, and it really means "fall" to me.

Barbara Gorman
Administrative Office

Swedish Apple Cake

1 1/2 c. sugar	1 tsp. cinnamon
1/2 c. shortening (Crisco)	1 tsp. nutmeg
2 eggs	1 tsp. baking soda
1 1/2 c. sifted flour	1 tsp. vanilla
3 c. peeled and diced apples	Dash of cloves
1/2 c. nuts	Pinch of salt

Cream shortening and sugar, add eggs, salt and vanilla. Sift spices and soda into flour and add to first mixture. Add apples and nuts. Bake 25 minutes at 350°. Mix together 3 tablespoons melted butter, 3 tablespoons milk, and 1 1/2 cups brown sugar. Put this mixture on top of the cake mixture after it has baked 25 minutes. Put back in oven and bake another 25 minutes. Cut in squares and top with whipped cream.

*Maxine Hack
formerly Acquisitions*

Moist Apple Cake

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|-----------------------------------|--|
| 2 c. sugar | 1 1/2 c. oil |
| 3 c. flour | 2 eggs, beaten |
| 1 tsp. baking soda | 2 tsp. vanilla |
| 1 tsp. salt | 1/2 c. nuts, optional (can
use raisins too) |
| 1 tsp. cinnamon | |
| 3 c. peeled and chopped
apples | |

Mix dry ingredients. Add apples and mix until coated. Add oil, eggs and vanilla, mix well. Pour in an ungreased 9 x 12 inch pan. Bake at 350° for 40 to 60 minutes or until cake is done and slightly brown.. Can serve with whipped cream hot or cold.

*Fay Stainbrook Talley
formerly Acquisitions*

Apricot Nectar Cake

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|------------------------------|------------|
| 1 pkg. yellow cake mix | 1/2 c. oil |
| 1 (3 oz.) pkg. apricot Jello | 4 eggs |
| 1 c. apricot nectar | |

Mix together and beat until smooth. Pour into greased and floured bundt pan. Bake at 350° for 1 hour.

GLAZE:

Mix 1 cup (or more) of confectioners' sugar with small amount of apricot nectar to make a glaze. Pour over warm cake.

*Sherry Williams
Kansas Collections & University Archives*

Breakfast Bundt Cake

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|--------------------------------|--|
| 1 pkg. yellow cake mix | 4 eggs |
| 1 pkg. vanilla instant pudding | 1 tsp. butter extract |
| $\frac{3}{4}$ c. corn oil | 1 tsp. vanilla |
| $\frac{3}{4}$ c. water | $\frac{1}{2}$ c. chopped pecans (optional) |

FILLING:

- | | |
|------------------------|-----------------|
| $\frac{1}{2}$ c. sugar | 2 tsp. cinnamon |
|------------------------|-----------------|

GLAZE:

- | | |
|---------------------|------------------------------------|
| 1 c. powdered sugar | $\frac{1}{2}$ tbsp. butter extract |
| 3 tbsp. milk | $\frac{1}{2}$ tsp. vanilla |

Grease bundt pan generously and sprinkle with half the nuts. Combine cake and pudding mixes, then add oil and water. Add eggs, mixing well after each addition, then add flavorings. Set timer and beat for 6 to 8 minutes at high speed. In pan, layer this batter in thirds, with nuts and filler, starting and ending with batter. Bake in 350° oven for 45 to 50 minutes. Test with toothpick. Move onto cooling rack for 8 minutes. Turn out onto cake plate and glaze while warm.

*Barb Woodruff
Administrative Office*

Carrot Cake

- | | |
|----------------------------------|---|
| 2 c. grated carrots | 2 tsp. baking powder |
| 2 c. sugar | 1 tsp. salt |
| 4 eggs | 2 tsp. cinnamon |
| 1 $\frac{1}{2}$ c. vegetable oil | 1 (8 $\frac{1}{2}$ oz.) can crushed pineapple |
| 2 c. flour | $\frac{1}{2}$ c. nuts (optional) |
| 1 $\frac{1}{2}$ tsp. baking soda | |

Mix together by hand, sugar, eggs and oil. Mix together flour, soda, baking powder, salt and cinnamon and add to first mixture. Fold in crushed pineapple and carrots. (Hint: chop carrots in a blender.) Pour into greased 9 x 13 inch pan. Bake 350° for 35 to 40 minutes.

FROSTING:

Mix 1 stick of butter, 8 ounces cream cheese, 1 teaspoon vanilla and approximately 1 pound of powdered sugar. Beat until thick and creamy.

Hint: add powdered sugar a little at a time until it suits your taste.

*Nancy Rake
Cataloging*

Carrot Cake

- | | |
|-----------------------------|--|
| 3 c. flour | 1 sm. can (6 oz.) crushed
pineapple |
| 1 tsp. cinnamon | 1 1/2 tsp. vanilla |
| 1 tsp. baking soda | 3 eggs |
| 1 tsp. baking powder | 1 1/2 c. oil |
| 1/2 tsp. salt | 2 c. sugar |
| 2 c. carrots, grated | |
| 1 c. pecans, chopped | |

Sift together into large bowl the flour, cinnamon, baking soda, baking powder, and salt. Set aside. In another bowl, mix carrots, pecans, pineapple and vanilla. In third, beat eggs, oil, and sugar together. Mix 1/2 the contents of each bowl by hand. Carefully add remaining mixtures. Do not overmix. Grease two 9 inch round cakes pans, cut paper to fit. Pour half the batter into each, bake in preheated oven at 325° for 25 minutes, or until cake springs back when lightly touched. Wait 10 minutes before removing from pans. Cool on wire racks.

FROSTING:

- | | |
|--|-----------------------------------|
| 1 (8 oz.) pkg. cream
cheese, softened | 1 lb. confectioners' sugar |
| | 1 tsp. vanilla |

Put cream cheese, butter, sugar and vanilla in bowl of food processor or mixer. Beat until light and fluffy. Thickly frost cooled cake.

*Sarah Couch
Access Services*

Mini Chocolate Cakes With White Chocolate Lava

1 c. unsalted butter,
softened

1/2 c. sugar

3 eggs

3 egg yolks

1 lb. bittersweet
chocolate

1 c. flour

1 c. toasted ground
pecans

1 tsp. pure vanilla extract

6 (1 oz.) chunks white
chocolate

3/4 c. heavy cream,
whipped

2 oz. bittersweet
chocolate, grated for
garnish

Beat butter, eggs and sugar in mixer. In the meantime, melt chocolate over a water bath. Don't let bottom of pan touch the boiling water, otherwise it will scorch the chocolate and make it taste bitter. Add melted chocolate to mixture slowly, while mixing on low, add toasted ground pecans. Add flour and vanilla by hand, mix well. Grease six ramekins and pour batter into ramekins. Bake in 350° oven for about 15 minutes (about half way baked). Add 1 ounce white chocolate pieces into each ramekin, push it all the way down into cake, but make sure not to burn your finger. Bake for another 15 minutes. Test with toothpick, if comes out clean, cake is done. Place vanilla cream sauce in bottom of plate, decorate with raspberry and chocolate sauce. Place chocolate cake in middle of plate and decorate with whipping cream and either raspberries or strawberries.

*Inge Starr
formerly Government Documents*

Texas Sheet Cake And Frosting

1/2 c. butter or margarine

1/2 c. shortening

4 tbsp. cocoa

1 c. water

2 c. flour

2 c. sugar

1/2 c. buttermilk

1 tsp. baking soda

1 tsp. cinnamon

1 tsp. vanilla

2 eggs, beaten

Dash of salt

Mix together butter, shortening, cocoa, and water in saucepan; bring to boil. Pour over flour and sugar, which have been sifted together. Mix well. Add buttermilk, soda, cinnamon, vanilla, eggs, and salt

and mix well. Bake 20 minutes at 400° in greased and floured jelly roll pan (10 x 15 inches). Five minutes before cake is done, prepare frosting.

FROSTING:

- | | |
|-----------------------------------|----------------------------|
| 1/2 c. butter or margarine | 6 tbsp. milk |
| 4 tbsp. cocoa | 4 c. powdered sugar |
| 1 tbsp. vanilla | 1 c. chopped nuts |

In saucepan, melt butter; add cocoa, vanilla, and milk, and bring to a boil. Remove from heat and add to powdered sugar and nuts (optional). Beat until smooth. Frost cake while hot.

*Doxie Larsen
formerly Access Services*

Fudgy Chocolate Layer Cake

- | | |
|---|---|
| 1 3/4 c. flour | 2/3 c. granulated sugar |
| 1 c. less 1 tbsp.
unsweetened cocoa
powder | 2/3 c. firmly packed brown
sugar |
| 1 1/4 tsp. baking soda | 2 lg. eggs |
| 1/8 tsp. salt | 2 tsp. vanilla extract |
| 3/4 c. (1 1/2 sticks) butter,
softened | 1 1/2 c. buttermilk |

Preheat oven to 350°. Line bottoms of two 9 inch round cake pans with waxed paper. Grease paper and sides of pans. Dust with flour. Mix flour, cocoa, baking soda, and salt. In another bowl, beat butter, granulated sugar, and brown sugar at medium speed until light and fluffy. Add eggs, 1 at a time, beating well after each addition. Add vanilla. At low speed, alternately beat flour mixture and buttermilk into butter mixture just until blended. Divide batter equally between prepared pans. Bake cake until a toothpick inserted in center comes out clean, 25 to 30 minutes. Transfer pans to wire rack to cool for 10 minutes. Turn out onto racks. Remove paper. Turn layers top-side up and cool completely.

FROSTING AND GARNISH:

- | | |
|---|--|
| 1/2 c. (1 stick) butter,
softened | 2 tsp. vanilla extract |
| 1 1/2 c. confectioners'
sugar, sifted | Chocolate shavings
(optional) |
| 3 (3 oz.) sqs. unsweetened
chocolate, melted | |

Beat confectioners' sugar at medium speed until light and fluffy. Add melted chocolate and vanilla; continue beating until shiny and

smooth. Place 1 cake layer on a serving plate; spread with frosting. Top with remaining cake layer. Spread frosting on top and sides of cake. Let stand for at least 30 minutes before sprinkling with chocolate shavings and slicing.

*Karon Ballard
Retrieval Services*

German Chocolate Cake

3/4 c. butter	3 c. sifted flour
2 1/4 c. white sugar	1 1/2 tsp. soda
1 1/2 tsp. vanilla	3/4 tsp. salt
3 eggs	1 1/2 c. ice water
1 (4 oz.) pkg. German sweet chocolate	

Beat butter, sugar, vanilla and eggs until light and fluffy. Blend in melted German chocolate. Add sifted dry ingredients, alternating with ice water to rest of ingredients. Beat until well blended. Bake in three 8 inch layer pans or 9 x 13 x 2 inch pan at 350° for 30 to 35 minutes.

COCONUT-PECAN FROSTING:

Combine 1 cup evaporated milk, 1 cup sugar, 3 slightly beaten egg yolks, 1/2 cup butter and 1 teaspoon vanilla. Cook and stir over medium heat until thickened, about 12 minutes. Add 1 1/2 cups flaked coconut and 1 cup chopped pecans. Cool until thick to spread.

*Carmen Orth-Alfie
Cataloging*

Old-Fashioned Cocoa Cake

1 1/2 sticks butter or margarine	2/3 c. cocoa powder
1 2/3 c. sugar	1 1/4 tsp. baking soda
3 eggs	1 tsp. salt
1 tsp. vanilla	1/4 tsp. baking powder
2 c. all-purpose flour	1 1/3 c. water

Heat oven 350°. Grease and flour two 9 inch round cake pans or one 13 x 9 x 2 inch pan. Cream together butter and sugar; add eggs and vanilla and blend. Stir together all dry ingredients and add this mixture alternately with water to butter mixture until blended. Pour into pans and bake 30 to 35 minutes or until wooden pick inserted in center comes out clean. Cool 10 minutes in pan, then turn out of pans onto wire racks and cool completely. Frost as desired.

*Jill Sibley
formerly Spain, Portugal & Latin American studies*

Kahlua Fudge Cake

- | | |
|---|---|
| 1 pkg. chocolate cake mix
(without pudding) | 4 eggs |
| 1 (3 3/4 oz.) pkg. chocolate
instant pudding | 3/4 c. oil |
| 2 c. sour cream | 1/3 c. Kahlua coffee
liqueur |
| | 1 (6 oz.) pkg. semisweet
chocolate chips |

Combine all ingredients except chocolate chips; mix until well-blended. Stir in chocolate chips. Pour into a well-greased and floured bundt pan. Bake at 350° about 1 hour. Serve with whipped cream.

Linda Hermes
formerly Engineering

Kansas Dirt Cake

- | | |
|--------------------------------|--|
| 1 lg. pkg. Oreo cookies | 1 lg. ctn. Cool Whip |
| 1 (8 oz.) pkg. cream
cheese | 2 (3 1/2 oz.) boxes instant
pudding (vanilla) |
| 1/2 c. margarine | 3 c. milk |
| 1 c. powdered sugar | 1 tsp. vanilla |

Remove vanilla cream from Oreo cookies. Crush cookies and put 1/2 of crumbs in a 9 x 13 inch pan. Mix cream cheese, vanilla cream from Oreo cookies, and margarine until smooth, mix in powdered sugar. Fold in Cool Whip. In a second bowl, mix pudding and milk and add vanilla, fold the two mixtures together and pour into pan over crumbs. Spread remaining crumbs over the filling and refrigerate.

Hope Cundiff
Retrieval Services

Cupid's Cake

- | | |
|-------------------------|----------------------------|
| 1/2 c. Crisco | 2 1/4 c. all purpose flour |
| 1 1/2 c. sugar | 1 to 1 1/2 tsp. vanilla |
| 2 eggs | 1 c. buttermilk |
| 2 oz. red food coloring | 1 tbsp. vinegar |
| 2 1/2 to 3 tbsp. cocoa | 1 tsp. baking soda |
| 1/2 tsp. salt | |

Cream shortening, sugar and eggs. Make a paste of the food coloring and cocoa and add to the creamed mixture. Sift the dry ingredients together and add alternately with buttermilk. Add vanilla and stir the soda into the vinegar and blend into the other ingredients. Bake at 350° in greased, floured pan for 25 minutes or until done. Heart shaped pans look really nice.

FROSTING:

- | | |
|--------------------------|----------------|
| 1 c. milk | 1 c. sugar |
| 3 tbsp. flour | 1 tsp. vanilla |
| 1 c. butter or margarine | |

Cook milk and flour until thick. Remove from heat and thoroughly cool (may be placed in refrigerator). Beat sugar and butter until fluffy. Add vanilla and beat until like whipped cream. Add to cooled flour mixture. Spread between layers and on cake, sides and top. Cake must be refrigerated.

Suggestion: This is also a GREAT Christmas cake!!!

*Helen Krische Dee
Access Services*

Yule Fruit Cake

- | | |
|---|------------------------|
| 1 1/2 c. whole Brazil nuts | 3/4 c. flour |
| 1 1/2 c. walnut halves | 3/4 c. sugar |
| 7 1/4 or 8 oz. pitted dates | 1/2 tsp. baking powder |
| 1/2 c. seedless raisins
(optional) | 1/2 tsp. salt |
| 1/2 c. red maraschino
cherries, drained (cut
into pieces) | 3 eggs |
| 1/2 c. green maraschino
cherries, drained (cut
into pieces) | 1 tsp. vanilla |

Grease bottom and sides of 10 x 5 x 3 inch pan. Line bottom with wax paper. Grease paper. Place nuts and fruit in large bowl. Mix together flour, sugar, baking powder and salt and sift over nuts and fruits. Mix well. Beat eggs until light and fluffy. Add vanilla and blend into first mixture. Batter is very stiff. Spoon into pan. Bake in slow oven 300° for 1 hour and 45 minutes. Cool cake in pan 10 minutes. Loosen around edges and turn onto wire rack. Remove wax paper. Cool completely before slicing. Store in refrigerator.

*Inge Starr
formerly Government Documents*

Egg Nogq Cake

- | | |
|---|----------------------------|
| 1 c. all-purpose flour (sift
before measuring) | 1/4 tsp. salt |
| 1 1/2 c. sugar, divided | 1 1/4 tsp. cream of tartar |
| 10 egg whites | Filling (recipe below) |

Mix $\frac{1}{2}$ cup of the sugar and the flour then sift together four times. Beat egg whites until foamy then add salt and cream of tartar. Continue beating until peaks hold. Add the remaining cup of sugar, two tablespoons at a time, beating continuously.

Lightly fold in flour, then egg yolks which have been well beaten. Pour into an ungreased tube cake pan and bake in preheated 325° oven for 50 to 60 minutes. Hang to cool at least one hour (invert pan over tall bottle).

When cool cut into two layers. (Mark the layer with one pick on each layer at the same point, the layers can later be matched.)

FILLING:

5 lightly beaten egg yolks

Pinch of salt

1 $\frac{1}{4}$ c. milk

$\frac{3}{4}$ c. sugar

1 env. unflavored gelatin

plus $\frac{1}{4}$ c. water

1 pt. whipping cream

$\frac{1}{2}$ c. rum

To beaten egg yolks add milk and sugar and cook in double boiler, (or heavy enameled pan-not aluminum) until thickened. Add 1 envelope gelatin which has been soaking in $\frac{1}{4}$ cup of water for five minutes. Let cool in refrigerator until it begins to thicken but do not allow it to set completely. Stir in one pint whipping cream then the rum. Return to refrigerator until it congeals. Spread between layers, top and sides of cake and refrigerate 24 hours. Yields: 16 servings. Baking time: 50 to 60 minutes.

*Kevin Fussell
Cataloging Department*

Bakeless Fruit Cake

**1 (1 lb.) box graham
crackers, crushed**

2 $\frac{1}{2}$ c. raisins

**1 (10 oz.) jar maraschino
cherries, chopped**

2 c. pecans

**1 (16 oz.) bag orange slice
candy, chopped**

$\frac{1}{4}$ c. butter

**1 (5.33 oz.) can
evaporated milk**

**1 (10 oz.) bag
marshmallows**

$\frac{1}{2}$ tsp. cloves

$\frac{1}{2}$ tsp. cinnamon

In a very large bowl combine graham crackers, raisins, cherries, pecans, and orange slices. Mix well. In a saucepan, heat butter, milk, marshmallows and spices over low heat until butter and marshmallows melt. Pour melted mixture over dry ingredients and mix well.

Shape into two 2 inch thick loaves. Place on dampened cloth, roll in cloth and then wrap with foil. Place loaves in airtight container and store in refrigerator for up to 3 weeks. Slice to serve.

Kevin Fussell
Cataloging Department

Tutti Fruitti Cake

1/2 c. orange juice	1/2 c. chopped raisins
1 1/2 tsp. lemon juice	1/4 c. chopped pecans
1 1/2 c. sugar	1 1/2 c. all-purpose flour
1/2 c. shortening	1/2 tsp. baking powder
1 egg	1 tsp. baking soda
1 orange rind, grated	1 c. buttermilk

Grease and flour an 11 x 15 inch pan. Combine orange juice, and 1/2 cup of sugar. Stir until sugar is dissolved and set aside until the cake is baked. Cream remaining shortening and sugar. Add egg and beat until fluffy. Add grated rinds, raisins and pecans. Combine flour, baking powder and baking soda and add alternately with buttermilk. Bake in a preheated 350° oven for 20 to 25 minutes or until center tests done. While cake is hot, pour juice and sugar over entire cake. Cool before cutting. May be served with whipped cream or ice cream. Yields: 15 servings. Baking time: 20 to 25 minutes.

Kevin Fussell
Cataloging Department

Krumkake

4 eggs	1 c. white sugar
1 c. whipping cream	2 c. flour
1/2 tsp. nutmeg	1/2 c. melted butter

Beat eggs until light. Add sugar, mix well. Stir in cream, then flour and nutmeg. Add cooled, melted butter. Drop 1 teaspoon of dough on a hot krumkake iron. Bake until lightly browned, bake the other side until lightly browned. Roll quickly on a cone. Let cool then remove cone.

Tanya Shaw
formerly Engineering

Pineapple Cake

- | | |
|--------------------|---|
| 2 c. flour | 1 tsp. vanilla |
| 1 c. sugar | 1 (20 oz.) can crushed
pineapple,
unsweetened |
| 2 eggs | |
| 2 tsp. baking soda | |

Mix together, all ingredients for cake. Pour into greased and floured 9 x 13 inch pan. Bake at 325° for 40 to 45 minutes.

ICING:

- | | |
|------------------------|-------------------------|
| 1 (8 oz.) cream cheese | 1 1/4 c. powdered sugar |
| 1/4 c. margarine | 1 tsp. vanilla |

Mix together all icing ingredients. Spread on cooled cake.

Jennie Dienes
Map Library

Plum Cake

PASTRY:

- | | |
|----------------------------|----------------------------|
| 1/2 c. margarine or butter | 2 c. all-purpose flour |
| 1/4 c. sugar | 1 tsp. baking powder |
| 1/2 tsp. salt | 1/2 tsp. grated lemon peel |
| 1/4 tsp. ground mace | 1 egg, beaten |
| 2 tbs. cold water | |

Cut margarine into flour, sugar, baking powder, salt, lemon peel and mace until mixture resembles fine crumbs. Mix egg and water, stir into flour mixture. Gather pastry into a ball; knead just until smooth, 5 or 6 times. Press evenly on bottom and side of ungreased round layer pan, 9 x 1 1/2 inches.

TOPPING:

- | | |
|--|-------------------------|
| 2 lbs. prune plums,
halved and pitted
(about 5 cups) | 1/4 c. slivered almonds |
| 2 tbs. flour | 3/4 c. sugar |
| | 1 tsp. ground cinnamon |

Place plum halves cut sides down and overlapping slightly in pastry-lined pan. Mix sugar, flour and cinnamon; sprinkle over

Applesauce Cookies

- | | |
|--------------------------|--|
| 2 c. flour | 1 egg |
| 1/2 tsp. cinnamon | 1 c. applesauce (plain or chunky) |
| 1/2 tsp. cloves | 1 tsp. baking soda |
| 1/2 tsp. nutmeg | 1 c. raisins |
| 1/2 tsp. salt | 1 c. walnuts |
| 1/2 c. shortening | |
| 1 c. white sugar | |

Sift together dry ingredients and set aside. Cream together sugar and shortening, add egg to mixture. Add soda to applesauce, then add applesauce to egg mixture. Mix well, add flour mixture to egg mixture and mix well. Add raisins, nuts and mix well. Preheat oven to 350°. Drop cookies by spoonful (for about 100) or by ice cream scoop (for about 35 big cookies) onto cookie sheet. Bake about 12 to 14 minutes at 350°.

*Annie Williams
Cataloging*

Beach Cookies

- | | |
|---------------------------|--------------------------------|
| 3 1/2 c. flour | 1/2 c. sugar |
| 1 tsp. baking soda | 1 c. molasses |
| 1/2 tsp. salt | 1/3 c. shortening |
| 1 tsp. cloves | 1 egg |
| 1 tsp. ginger | 1 c. raisins (optional) |
| 1 tsp. cinnamon | 1 c. walnuts (optional) |

Sift together dry ingredients and set aside. Cream together sugar, molasses, shortening and egg. Add flour mixture to egg mixture and mix well. Add raisins and nuts if desired. Drop by spoonful (or ice cream scoop) onto cookie sheet. Bake about 350° about 10 to 15 minutes.

*Annie Williams
Cataloging*

Berlinger Kranzer Cookies

3 hard cooked egg yolks
4 raw egg yolks (save whites)
1 lb. butter (no substitutes)
1 $\frac{1}{3}$ c. powdered sugar ($\frac{1}{2}$ lb.)

6 c. flour (1 $\frac{1}{2}$ lb.)
Sugar (coarse textured sugars like colored sugar work best, though granulated sugar is ok)

Preheat oven to 325°. Mash hard cooked egg yolks and combine with raw egg yolks. Mix with other ingredients. Dough will be stiff. Roll into pencil-thin rolls about 6 inches long. Cross one end over another to form a wreath shape. Refrigerate 15 minutes, until hard. Lightly beat egg whites. Brush tops of cookies with egg whites, then dip in coarse sugar. Bake 15 to 30 minutes at 325° until slightly golden. Vary baking times according for your oven. Cookies should not be brown. Watch carefully; a minute too long in the oven can make these taste scorched.

Marianne Reed
Automation

Maybelle's Chocolate Chip Chews

$\frac{2}{3}$ c. shortening
1 c. brown sugar
 $\frac{3}{4}$ c. granulate sugar
1 tsp. salt
 $\frac{1}{2}$ tsp. baking soda

1 tsp. vanilla
2 $\frac{1}{4}$ c. flour
 $\frac{1}{2}$ tsp. baking powder
1 c. chopped nuts
1 sm. pkg. chocolate chips

Cream shortening and sugars. Add beaten eggs and vanilla, stir. Then add dry ingredients that have been sifted together. Add nuts and chocolate chips and mix. Spread into jelly roll pan and bake at 350° for 15 to 25 minutes.

Sarah Couch
Access Services

Chocolate Chip Date Nut Cookies

1 c. plus 2 tbsp. flour
1/2 c. brown sugar (light)
1/2 tsp. baking soda
Dash of salt
2 tbsp. white sugar
1 stick butter (melted)

1 egg
1 tsp. vanilla
2 oz. chocolate chips
1/4 c. chopped dates
1/4 c. chopped pecan pieces

Mix dry ingredients (flour, sugar, soda, salt) in one bowl. Mix butter, vanilla and egg in separate bowl. Add dry mixture to liquid mixture slowly and mix. Add nuts, chips and dates. Distribute teaspoon size on ungreased cookie sheet. Bake in 300° oven, middle rack, 10 to 12 minutes. Makes 2 dozen small cookies.

*Rena Katherine Clodfelter
Cataloging*

Pudding Chocolate Chip Cookies

1 c. (2 sticks) margarine,
softened
1/4 c. granulated sugar
1 (4 oz.) pkg. instant
pudding (vanilla for
regular cookies, or
try chocolate for
chocolate chip)

2 eggs
1 tsp. vanilla
2 1/4 c. flour
1 tsp. baking soda
1 (12 oz.) pkg. semi-sweet
chocolate chips

Preheat oven to 375°. Beat margarine, sugars, dry pudding mix, eggs, and vanilla in a large bowl with an electric mixer on medium speed until light and fluffy. Mix in flour and baking soda. Stir in chocolate chips. Drop teaspoonful onto ungreased cookie sheet. Bake 10 minutes or until golden brown. Cool on wax paper or wire racks. Makes about 6 dozen cookies.

*Christine Bogner
Access Services*

Cowboy Cookies

- | | |
|---------------------------------|-------------------------|
| 2 c. flour | 1/2 tsp. salt |
| 1 c. white sugar | 1/2 tsp. baking powder |
| 1 c. brown sugar | 1 tsp. vanilla |
| 1 c. shortening or
margarine | 1 c. quick cooking oats |
| 2 eggs | 1 c. Rice Krispies |
| 1 tsp. baking soda | 1 pkg. chocolate chips |

Cream shortening and sugar until fluffy. Add eggs, beat well. Add vanilla. Add flour which has been sifted with salt, soda and baking powder. Add oats, then fold in chocolate chips and Rice Krispies. Drop from teaspoon onto greased cookie sheet. Bake at 375° for 15 minutes or until done.

*Faye Christenberry
Reference Department*

Pappakakor

(Swedish Ginger Cookies)

- | | |
|-----------------------------------|-----------------------|
| 1 c. butter | 3 1/3 c. sifted flour |
| 1 1/2 c. sugar | 2 tsp. baking soda |
| 1 1/2 tbsp. grated orange
peel | 2 tsp. cinnamon |
| 2 tbsp. dark corn syrup | 1 tsp. ginger |
| 1 tbsp. water | 1/2 tsp. cloves |

Thoroughly cream butter and sugar. Add egg and beat until light and fluffy. Add orange peel, corn syrup and water, stir well. Sift together dry ingredients, stir into creamed mixture. Chill dough thoroughly. On lightly floured surface, roll to 1/8 inch. Cut in desired shapes. Place 1 inch apart on ungreased baking sheet. Top each cookie with blanched almonds. Bake in moderate oven 375° for 8 to 10 minutes. Makes about a dozen.

*Lindsay Shipman
Access Services*

Grandma's Hermits

3 $\frac{3}{4}$ c. flour
1 tsp. all spice
1 tsp. baking soda
 $\frac{1}{2}$ tsp. nutmeg
 $\frac{1}{2}$ tsp. cinnamon
1 c. brown sugar

$\frac{1}{2}$ c. white sugar
1 c. shortening
 $\frac{1}{2}$ c. milk
3 eggs
1 c. raisins or dates

Sift together dry ingredients and set aside. In a large bowl, cream together the sugar and shortening, add milk. Add egg, breaking each first into measuring cup to avoid shells in batter, mix well. Add flour mixture to egg mixture, mix well. Add raisins or dates. For bar cookies, spread mixture on cookie sheet, or roll on plastic wrap and use biscuit cutter or glass to cut out cookies, or scoop by spoonful onto cookie sheet. Bake about 350° for 10 minutes for cookies or 15 minutes for bars. Watch baking and remove when seems done.

*Annie Williams
Cataloging*

Hermits

1 c. Spry (shortening)
1 c. sugar
3 eggs
 $\frac{1}{2}$ c. molasses
1 c. raisins

1 tsp. cinnamon
 $\frac{1}{2}$ tsp. cloves
Pinch of nutmeg
1 tsp. baking soda
3 c. (about) flour

Dissolve soda in a little warm water. Mix all the ingredients together. Drop by spoonful onto greased cookie sheet. Bake at 350° about 12 minutes.

*Kendall Simmons
Government Documents*

Carrot Oatmeal Cookies

1 c. flour
1 c. rolled oats
 $\frac{1}{2}$ c. shortening
 **$\frac{1}{2}$ c. honey (sugar is
better than honey)**
1 tsp. baking powder

$\frac{1}{4}$ tsp. baking soda
1 egg
1 tsp. vanilla
 $\frac{1}{2}$ c. raisins
 $\frac{1}{2}$ c. walnuts
 $\frac{1}{2}$ c. grated carrots

In a large bowl combine first 8 ingredients. Beat until well blended. Stir in carrots, raisins and walnuts. Preheat oven to 350°.

Grease large cookie sheet. Drop dough by rounded teaspoonfuls 1 inch apart. Bake 10 to 12 minutes until edges are lightly browned. Remove from sheet to cool. When cookies are cool prepare icing.

ICING:

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|---|----------------------------|
| 1 $\frac{1}{4}$ c. powdered sugar | 1 tsp. water |
| $\frac{1}{2}$ (3 oz.) pkg. cream cheese | $\frac{1}{2}$ tsp. vanilla |

In small bowl beat powdered sugar, cream cheese, water and vanilla until well blended and smooth. Dribble over top of cookies. Let icing dry. Store in tightly covered container. Makes about 4 dozen very good moist cookies.

Nancy Jaeger
formerly Administrative Office

Coll House Oatmeal Cookies

- | | |
|--|---------------------------------|
| 1 $\frac{1}{2}$ c. flour | 1 c. shortening |
| 1 tsp. baking soda | 1 tbs. hot water |
| 1 tsp. salt | 1 tsp. vanilla |
| 2 c. uncooked oatmeal
(old fashioned is best) | 2 eggs |
| $\frac{3}{4}$ c. white sugar | 1 (12 oz.) pkg. chocolate chips |
| $\frac{3}{4}$ c. brown sugar | 1 pkg. nuts (any size) |

Sift together flour, soda and salt, stir in oatmeal and set aside. Cream together sugars and shortening. Add hot water, vanilla and eggs, mix well. Add flour mixture to egg mixture and blend well. Add chips and nuts, mix well. Preheat oven to 350°. Use small spoon to drop mixture onto cookie sheet for about 120 cookies, or use ice cream scoop to drop mixture onto cookie sheet for about 35 to 40 cookies. Bake at 350° for about 10 to 20 minutes.

Annie Williams
Cataloging

Patricia's Simple Peanut Butter Cookies

- | | |
|--------------------|-------|
| 1 c. peanut butter | 1 egg |
| 1 c. sugar | |

Mix 1 minute. Form into thin patties. Bake 7 to 10 minutes at 350°. Do not overbake.

Options: Sprinkle with sugar in place of chocolate chips on top.
Hint: Better peanut butter makes better cookies.

*Bob Marvin
Cataloging*

Date Balls

**1 (8 to 10 oz.) pkg.
chopped dates**
2 beaten eggs
1 c. sugar

1 tbsp. margarine
3 c. Rice Krispies cereal
1 c. chopped nuts
1 bag coconut

Combine dates, eggs, sugar and margarine in a medium saucepan. Cook until dates are softened and bubbly. When cool enough to handle, add Rice Krispies and nuts; grease hands and roll into balls about the size of walnuts. Roll balls in coconut. Refrigerate until ready to serve.

*Julia Rholes
Assistant Dean, Information Services*

Rum Balls

**1 (6 oz.) pkg. semi sweet
chocolate chips**
**3 tbsp. corn syrup (light
or dark)**
1/2 c. rum

**1/2 c. vanilla wafers
(crushed)**
1/2 c. powdered sugar
3/4 c. chopped nuts

Melt chocolate chips in double boiler. Add corn syrup and rum. Combine vanilla wafer crumbs, powdered sugar and nuts and add to chocolate mixture. Drop by teaspoon fulls in powdered sugar and roll into balls. Let stand in refrigerator for about 2 hours and then roll in powdered sugar again.

Hint: Let mixture cool slightly before dropping in powdered sugar the first time. Variations: Rum may be replaced by Bourbon, Peppermint Schnapps, Bailey's Irish Cream, Amaretto or Kahlua (let your imagination run!!).

*Helen Krische Dee
Access Services*

Stone Crock Cookies

3 c. flour
1 tsp. baking soda
1 tsp. salt
1/2 tsp. nutmeg
2 c. brown sugar
1 c. shortening

1/4 c. milk
2 eggs
1 tsp. vanilla
1 c. nuts (walnuts)
1 c. raisins or dates

Variant: omit milk and use mincemeat pie filling instead of raisins or dates.

Sift dry ingredients together and set aside. In a large bowl, cream together sugar and shortening, add milk and eggs and vanilla. (Breaking eggs into used measuring cups to avoid shells in batter). Mix well. Add flour mixture and mix well. Add nuts and raisins or dates and mix well. Spread on cookie sheet for bar cookies, or drop by spoonful onto cookie sheet. Small spoon yields about 110 cookies, ice cream scoop yields about 35 to 40 cookies. Bake in 350° oven about 10 to 20 minutes.

Annie Williams
Cataloging

Thumbprint Cookies

1 c. softened butter
1/2 c. brown sugar
2 egg yolks (save the whites)

1 tsp. vanilla
2 c. flour
1/2 tsp. salt
1 1/2 c. finely chopped nuts

Mix together butter, brown sugar, egg yolks and vanilla. Sift dry ingredients and add to first mixture to form a heavy dough. Roll into 1 inch balls (no bigger, or they won't be as good). Dip in slightly beaten egg whites. Roll in finely chopped nuts. Place 1 inch apart on ungreased baking sheets. Bake 5 minutes in 375° oven. Remove from oven and quickly press thumb (or thimble) gently on top of each cookie. Return to oven and bake 8 minutes longer. Cool, and in the thumbprint place currant (or other fruit) jelly, a bit of candied fruit, or tinted powdered sugar icing. Makes about 4 dozen cookies.

Kathleen Neeley
University Archives

Valentine Sugar Cookies

3 c. flour
2 tsp. baking powder
1/4 tsp. salt
1 c. sugar
1/2 c. shortening
1 egg

1/2 c. milk
1/2 tsp. vanilla
Big jar red jam
(strawberry or
raspberry)
Powdered sugar

Sift together dry ingredients and set aside. In another bowl cream together sugar and shortening, add in milk, vanilla and egg. Add flour mixture to egg mixture and mix well. Chill overnight. Roll on Saran plastic wrap and use heart shaped cookie cutter, using smaller heart to cut centers out of half your cookies. Bake at 350° not long. When crisp remove and cool. Make a cookie sandwich with solid heart on bottom, then teaspoon of jam, then heart with cut out center. Sprinkle with powdered sugar.

Annie Williams
Cataloging

Venetians

(Rainbow Cookies)

1 (8 oz.) can almond paste
3/4 lb. butter softened
1 c. granulated sugar
4 eggs, separated
1/tsp. almond extract
1/4 tsp. salt
10 drops liquid green
food coloring

8 drops liquid red food
coloring
1 (12 oz.) jar apricot
preserves
1 bar semisweet
chocolate

Preheat oven to 350°, coat three 13 x 9 x 2 inch pans with non-stick cooking spray. Line each with wax paper, allowing paper to come up the short ends, spray paper with non-stick cooking spray. Break up almond paste in large bowl, add butter, sugar, egg yolks and almond extract. Beat with electric mixer until light and fluffy, 5 minutes. Beat in flour and salt. Beat egg whites with electric mixer until stiff peaks form, fold into dough mixture, mix until well blended. Divide mixture into three equal portions, add green food coloring to one portion and red food coloring to another, leaving the last portion yellow. Separately spread each colored portion into prepared pans. Bake in preheated 350° oven 15 minutes or until edges are golden brown. Immediately remove the cakes from pans using the wax paper overhang. Heat apricot preserves in a small saucepan, strain through sieve. Place green cake layer on jelly roll pan. Spread half of warm preserves over layer to edges. Slide yellow layer on top, spread with remaining apricot pre-

serves, slide pink layer up onto yellow layer. Cover with plastic wrap, weigh down with large wooden cutting board or heavy plate; place in refrigerator overnight. Melt chocolate in double boiler over hot water. Trim edges of cake. Spread melted chocolate to edge of cake. Let dry for 10 minutes or until hardened. Cut into 1 inch squares.

Inge Starr
formerly *Government Documents*

Zucchini Drop Cookies

1 c. unpeeled grated zucchini
1 tsp. baking soda
1 c. sugar
1/2 c. shortening
1 egg
2 c. flour

1 tsp. cinnamon
1/2 tsp. ground cloves
1/2 tsp. nutmeg
1/4 tsp. salt
1 c. chopped nuts
1 c. raisins

Beat sugar and shortening until light. Add egg and beat well. Combine all dry ingredients and add to sugar mixture. Beat well. Add shredded zucchini, raisins and nuts. Drop by spoonful onto a greased cookie sheet. Bake at 375° for 12 to 15 minutes. Makes about 4 to 5 dozen very delicious cookies. These cookies can be frozen for later use.

Nancy Jaeger
formerly *Administrative Office*

Fattigmann

6 egg yolks
1 tbsp. melted butter
1 tbsp. ground cardamon
1/2 tsp. salt

1/4 c. sugar
1/3 c. heavy cream,
whipped
2 c. flour

Beat egg yolks, gradually add sugar. Stir in butter. Fold in whipped cream and cardamon. Gradually fold in flour and salt into yolk mixture to make a soft dough. Chill well. Divide dough into half. On floured surface, roll each 1/8 inch thickness. Cut into strips 2 inches wide, then cut diagonally to make diamond shapes. Cut a slit in the center of each, pull one end through the slit. Fry a few at a time in oil heated to 375°, for 1 to 1 1/2 minutes. Drain on paper towels. Sprinkle with powdered sugar.

Tanya Shaw
formerly *Engineering Library*

Pavitica

5 1/2 c. nuts (English
walnuts or pecans)
ground fine
2 tsp. cocoa
2 c. sugar

1 stick oleo or butter
1 1/4 c. scaled milk
1 tsp. vanilla
Pinch salt
2 eggs

Scald milk, then add all of the other ingredients and mix well. Spread on yeast bread dough that has been stretched very thin on a floured cloth. Roll up and place on greased pan. Let stand 1/2 hour and bake at 350° for about 45 minutes or until done and very brown.

John Glinka
formerly Administrative Office

Brownies

2 (1 oz.) sqs. Bakers
unsweetened
chocolate
1/2 c. butter or margarine

1 c. sugar
1 tsp. vanilla
1/2 c. sifted flour
1/2 c. walnuts (optional)

Cream butter and sugar, add eggs. Blend in vanilla, flour and walnuts. Bake in 8 x 8 x 2 inch pan at 325° for 35 minutes.

Joy Fry
Serials Cataloging

Mocha Fudge Brownies

1/2 c. plus 1 tbsp. butter
1 c. granulated sugar
1 1/2 tsp. vanilla
2 eggs
4 (4 oz.) sqs. unsweetened
chocolate
1/2 c. flour

2 tbsp. milk or Half and
Half
3/4 c. confectioners' sugar
2 tbsp. instant coffee
3/4 c. chopped pecans
(optional)

Melt 3 of the chocolate squares and set aside. In a mixing bowl, cream together 1/2 cup of the butter, the granulated sugar and the vanilla. Add the eggs and beat well. Blend in the melted chocolate, then stir in the flour, coffee and nuts. Add a little more vanilla if the mixture seems too stiff. Bake in a greased 8 inch square or 9 inch round pan at 325° for 25 to 35 minutes. Check to see if it's done by inserting a knife or toothpick. If done, run a knife around the edge to loosen and put on a rack to cool.

In a small saucepan, melt 1 square of chocolate and the remaining tablespoon of the butter. Add the milk, stirring constantly. Beat in the confectioners' sugar a little at a time until the frosting is the right consistency. Spread the frosting over the top of the brownies.

Lyn Wolz
Regents Center Library

Butterscotch Brownies

Melt in saucepan:

1/2 c. butter

Stir into butter until dissolved:

2 c. brown sugar

Cool above slightly, then beat in well:

2 eggs

2 tsp. vanilla

Sift, then measure:

1 c. flour

1/2 tsp. salt

2 tsp. baking powder

Sift dry ingredients into butter mixture. Add 1 cup chopped nuts or 1 1/2 cups coconut. Bake in a greased 8 x 8 inch pan for 30 minutes at 350° oven. Cool and cut into squares.

Kathleen Neeley
University Archives

Baker's Chocolate Peanut Butter Brownies

4 sqs. Baker's

unsweetened

chocolate

3/4 c. margarine or butter,

minus 1 tbsp.

2 c. sugar, minus 2 tbsp.

3 eggs

1 tsp. vanilla

1 c. flour

Preheat oven to 350°. Grease 13 x 9 inch cake pan. Microwave chocolate and butter on high until margarine is melted, about 2 minutes. Stir until chocolate is melted. Stir into chocolate mixture, eggs and vanilla, stir in flour until well blended. Spread in prepared pan.

PEANUT BUTTER TOPPING:

**1 tbsp. margarine or
butter, reserved from
brownies**

**2 tbsp. sugar, reserved
from brownies**

2/3 c. peanut butter

Combine butter, sugar and peanut butter for topping. Drop by heaping teaspoonfuls on top of brownies. Swirl lightly with a rubber spatula for a marble effect. Bake 30 to 35 minutes or until toothpick inserted in center comes out with fudge crumbs. Cool in pan and cut into 24 squares.

Marianne Reed
Automation

Chocolate Revel Bars

1 c. butter or margarine	2 1/2 c. sifted flour
2 c. brown sugar	1 tsp. soda
2 eggs	1 tsp. salt
2 tsp. vanilla	3 c. quick oatmeal

Cream butter and sugar until light and fluffy, mix in eggs and vanilla. Sift together flour, soda and salt. Stir in oatmeal. Add dry ingredients to creamed mixture. Set aside.

CHOCOLATE FILLING:

1 (12 oz.) pkg. chocolate chips	1/2 tsp. salt
1 (15 oz.) can sweetened condensed milk	1 c. chopped walnuts
2 tbsp. butter or margarine	2 tsp. vanilla

Mix chocolate pieces, sweetened condensed milk, butter and salt together in the top of a double boiler and melt. When smooth, add nuts and vanilla. Spread $\frac{2}{3}$ oatmeal mixture in the bottom of 15 $\frac{1}{2}$ x 10 $\frac{1}{2}$ x 1 inch baking pan. Cover with chocolate mixture. Dot with remaining oatmeal. Bake in a moderate oven 350° for 25 to 30 minutes.

Carmen Orth-Alfie
Cataloging

Lemon Deluxe Bars

2 c. flour	2 c. sugar
1/2 c. powdered sugar	1/2 c. lemon juice
1 c. butter	1/4 c. flour
4 eggs	1/2 tsp. baking powder

Mix together flour and powdered sugar. Cut in butter until mixture clings together. To do this more easily, I melt butter and then mix

together. Press in 9 x 13 inch pan. Bake at 350° for 20 to 25 minutes. Then combine remaining ingredients and pour over crust. Bake at 350° for 25 minutes. Sprinkle with powdered sugar. Cool. Cut into bars. Makes about 30.

Nancy Rake
Serials Cataloging

Lemon Bars

CRUST:

1/2 c. butter
1 c. flour

1/2 tsp. powdered sugar

Mix crust ingredients until very fine. Pat into an ungreased 9 inch square pan and bake 15 minutes at 350°.

FILLING:

2 eggs, slightly beaten
2 tbsp. lemon juice and
grated rind

2 tsp. baking powder
1 c. sugar
2 tbsp. flour

Mix filling ingredients and pour on baked crust mixture. Bake 25 additional minutes at 350°. Sprinkle powdered sugar while still warm. Do not overbake.

Kendall Simmons
Government Documents

Pumpkin Bars

4 eggs
1 c. oil
2 c. sugar
1 (16 oz.) can pumpkin
2 c. flour
2 tsp. baking powder

1 tsp. baking soda
1/2 tsp. cloves
1/2 tsp. salt
2 tsp. cinnamon
1/2 tsp. ginger
1/2 tsp. nutmeg

Mix egg, oil, sugar and pumpkin in large bowl. In another bowl, sift together flour, baking powder, soda, cloves, salt, cinnamon, ginger, and nutmeg. Add to first mixture and bake at 350° for 25 to 30 minutes.

FROSTING:

1 (6 oz.) pkg. cream
cheese
3/4 stick butter

1 tbsp. milk
1 tsp. vanilla
3 to 4 c. powdered sugar

Beat all but powdered sugar until smooth. Mix in powdered sugar and frost cooled bars.

*Janet Revenew
Access Services*

Mark's Rice Krispie Treats

(Microwave)

6 c. Rice Krispies
10 oz. pkg. large marshmallows (about 40)
1/8 to 1/4 c. margarine or butter

6 oz. peanut butter chips
6 oz. milk chocolate chips
8 to 9 c. Rice Krispies, use 16 oz. pkg. marshmallows

Use large glass bowl (marshmallows expand). In microwave melt margarine for 20 to 30 seconds. Add marshmallows and toss or mix to coat with margarine. Microwave 1 1/2 to 2 minutes to melt. In the meanwhile, coat mixing bowl, mixing spoon and 9 x 13 inch pan with margarine or butter. Stir marshmallows until smooth, but quickly. Pour over cereal and mix until well coated. Add peanut butter and milk chocolate chips near the end of mixing so that they get distributed but not too melted by the warm marshmallows. Press into 9 x 13 inch pan. Cut into 24 or 48 pieces. I like using Cheerios or a mixture of Cheerios and Rice Krispies. Depending upon the season or holiday, we sometime add a touch of Wilton paste food coloring to the melted marshmallows before mixing with cereal. For example, orange for Halloween, red and green for Christmas, pink for Valentine's, etc.

*Jennie Dienes
Map Library*

Quick & Easy Healthy

Walnut Roll

1 loaf frozen white bread dough
2 tbsp. butter (or amount to taste)
1/2 c. brown sugar (or amount to taste)

1/4 tsp. cinnamon (or amount to taste)
1 c. chopped walnuts (or amount to taste)
White sugar (optional)

Thaw the frozen white bread dough. Let it rise to about twice the original size. (This can be done by leaving the dough overnight in a plastic bag in the refrigerator.) Dust your working surface generously with flour. Roll the dough as thin as possible, or until it measures

about 14 x 8 inches. Spread the butter, brown sugar, and walnuts evenly on the dough. Sprinkle with cinnamon. Roll up and place in a wax-paper lined loaf pan. Bake at 350° for about 30 minutes or until your knife comes out clean. Remove from oven and sprinkle with sugar. Slice and serve hot.

*Mon Yin Lung
Law Library*

Desserts

☆☆☆ *Extra Recipes* ☆☆☆

Rice Karpis

Microcaved

- 1 cup rice
- 2 cups water
- 1/2 tsp salt
- 1/4 cup butter

- 1/2 cup onion
- 1/2 cup carrot
- 1/2 cup celery
- 1/2 cup mushroom

Put rice in a pot with water and salt. Bring to a boil, then reduce heat and cover. Cook for 15 minutes. Add butter and stir. Chop vegetables and add to rice. Mix well. Serve hot.

Quick & Easy Healthy

Meloni Kull

- 1/2 cup brown wild rice
- 1 cup lentils
- 1/2 cup onion
- 1/2 cup carrot
- 1/2 cup celery
- 1/2 cup mushroom
- 1/2 cup olive oil
- 1/2 cup white sugar

Place the brown wild rice in a pot with water. Bring to a boil, then reduce heat and cover. Cook for 15 minutes. Add lentils and vegetables. Stir well. Serve hot.



Desserts

Dolly's Pie Crust

4 c. sifted flour

1 tbsp. sugar

1 1/2 tsp. salt

1 1/2 c. shortening

1 egg, lightly beaten

1 tbsp. vinegar

1/2 c. cold water

Sift together flour, sugar and salt. Cut into flour mixture shortening. Blend all with egg, vinegar and water.

*Carmen Orth-Alfie
Cataloging*

Grandma Sally's Pie Crust

1/2 c. Crisco

1 to 1 1/2 c. flour

1/4 c. water

1/2 tsp. salt

Cut Crisco into flour, using fork or pastry cutter. Add water and salt. Mix until it forms a ball. Divide into 2 parts. Roll out on floured surface. Makes 2 pie crusts.

*Helen Krische Dee
Access Services*

Thelma Schulte's

Stir And Roll Pie Crust

2 c. flour

1 tsp. salt

1/4 c. milk

1/2 c. oil

Sift together the flour and salt. Measure milk in see-through cup; add oil on top. Make a well in the sifted flour, add liquid and stir until mixed. For bottom crust, press 1/2 of dough into pie pan with fingers. For top crust, roll rest of dough between two sheets of waxed paper.

*Lin Fredericksen
Kansas Collection*

Deborah's Mincemeat

- | | |
|---|-------------------------------------|
| 1 lb. stew meat | 2 c. dried currants |
| 4 lbs. apples, peeled,
cored and finely
chopped | 1 tsp. grated orange peel |
| 4 oz. suet, finely chopped | 1/4 c. lemon juice
(concentrate) |
| 1 (15 oz.) pkg. raisins | 1 tsp. salt |
| 2 1/2 c. brown sugar | 1/2 tsp. nutmeg |
| 1/2 c. mixed candied fruits
and peels | 1/4 tsp. mace |

Simmer beef until tender (2 hours). Drain and cool. Add next two ingredients in large mixing bowl. Combine with remaining ingredients in large kettle. Stir in 2 1/2 cups water. Cover and simmer one hour stirring often. Cool, and place in 3-cup freezer bags and put in deep freeze for up to six months. For double-crust pies, use one bag and bake at 400° for 35 to 40 minutes. Can be served hot on ice cream. Can be mixed hot with freshly cooked rice and sprinkled with cinnamon. Can be served with homemade bread.

*John Richardson
Cataloging*

Strawberry-Rhubarb Pie

- | | |
|----------------------------------|---------------------------|
| 2 c. rhubarb, 1/4 inch
pieces | 1 1/4 c. flour |
| 2 c. strawberries,
quartered | Crust for two 9 inch pies |
| | 1 1/2 tbsp. butter |

Mix flour and sugar thoroughly and mix with rhubarb and strawberries. Pour into bottom crust, dot with butter. Moisten edge of bottom crust with water. Cover with top crust, seal edge, make slits in top to release steam. Bake at 425° for 45 minutes.

This is a bit tart. Sugar can be increased.

*Barb Gaeddert
formerly Cataloging*

Oatmeal Pie

- | | |
|------------------------|-------------------------|
| 1/4 c. butter | 1/2 tsp. salt |
| 1/4 c. sugar | 1 c. Karo pancake syrup |
| 1/2 tsp. cinnamon | 3 eggs |
| 1/2 tsp. ground cloves | 1 c. quick oats |

Cream butter and sugar, add spices and salt. Stir in syrup, add eggs, one at a time. Stir in oats. Pour into unbaked shell. Bake at 350° about 45 minutes to one hour, or until knife comes out clean.

*Rena Katherine Clodfelter
Cataloging*

Paradise Cafe's Douglas County Pie

Pate brisee (recipe follows)

2 lg. eggs, beaten lightly

1/2 c. all-purpose flour

1/2 c. firmly packed dark brown sugar

1/2 c. granulated sugar

1 tsp. vanilla

1 stick (1/2 c.) unsalted butter, melted and cooled

1 c. pecan halves

1 c. semisweet chocolate chips

Whipped cream as an accompaniment

Roll out the dough 1/8 inch thick on a lightly floured surface, fit it into a 9 inch pie pan, crimping the edge decoratively, and chill the shell for 30 minutes.

In a bowl whisk together the eggs, flour, sugars, vanilla, butter, pecans, and chocolate chips and pour the filling into the shell. Bake the pie in the middle of a preheated 350° oven for 35 to 40 minutes, or until filling is golden and set, let it cool, and serve it with the whipped cream.

PATE BRISEE

1 1/4 c. all-purpose flour

3/4 stick (6 tablespoons) cold unsalted butter, cut into bits

2 tbsp. cold vegetable shortening

1/4 tsp. salt

2 tbsp. ice water plus additional if necessary

In a large bowl blend the flour, butter, shortening, and salt until the mixture resembles meal. Add 2 tablespoons of ice water, toss the mixture until the water is incorporated, adding more ice water if necessary to form a dough, and form the dough into a ball. Dust the dough with flour and chill it, wrapped in wax paper, for 1 hour.

*Brenda Owens
Access Services*

Priscilla Munroe's Pecan Pie

- | | |
|------------------------|--------------------------------|
| 1/2 c. sugar | 1 tsp. vanilla |
| 1 c. corn syrup | 1 tbsp. melted butter |
| 1/4 tsp. salt | 8 inch pie shell (deep) |
| 2 tbsp. flour | 1 3/4 c. pecan halves |
| 2 eggs | |

Beat sugar, corn syrup, salt, flour and eggs together. Stir in vanilla, melted butter and pecan halves. Pour into unbaked shell. Bake at 300° for 1 hour and 20 minutes or until center is set.

*Carmen Orth-Alfie
Cataloging*

Southern Pecan Pie

- | | |
|--------------------------------|--|
| 3 eggs | 1 tsp. vanilla extract |
| 3/4 c. granulated sugar | 1 c. chopped pecans |
| 3/4 c. white corn syrup | Unbaked 9 inch pastry
shell |
| Dash salt | Whipping cream |
| 1/4 c. melted butter | |

Beat eggs thoroughly. Add sugar, syrup, and salt, and mix well. Add butter and vanilla, and beat well. Put pecans in bottom of pie shell. Pour mixture over nuts. Bake in a preheated oven at 400° for 10 minutes; then lower temperature to 300° and cook 35 minutes longer, or until center of pie is firm. Garnish with whipped cream.

*Kevin Fussell
Cataloging Department*

Grandma Sullivan's Pecan Pie

- | | |
|---|----------------------------------|
| 1 c. brown sugar | 1 tsp. cinnamon |
| 1 c. white sugar (or dark
syrup if you prefer) | 1 tsp. nutmeg |
| 1 c. pecans | 1 tsp. allspice |
| 3 eggs | 4 tbsp. butter (optional) |

Beat eggs well. Add sugar, syrup and spices. Mix in pecans. Pour into unbaked pie shell. Bake at 350° about 45 minutes.

*Lin Fredericksen
Kansas Collection*

Pecan Pie

1 pastry for 9 inch
one-crust pie

3 eggs

$\frac{2}{3}$ c. sugar

$\frac{1}{2}$ tsp. salt

$\frac{1}{3}$ c. butter or margarine,
melted

1 c. corn syrup

1 c. pecans halves or
broken pecans

Heat oven to 375°. Prepare pastry. Beat eggs, sugar, salt, butter and syrup with hand beater. Stir in pecans. Pour into pastry-lined pie shell. Bake on the bottom rack until set, 40 to 50 minutes, or until a knife comes out clean.

Linda Hermes
formerly Engineering Library

Lemon Chiffon Pie

3 lg. eggs

1 tsp. lemon rind

$\frac{1}{2}$ c. lemon juice

7 tbsp. cornstarch

1 $\frac{1}{2}$ c. sugar

$\frac{1}{4}$ tsp. salt

1 $\frac{1}{2}$ c. hot water

2 tbsp. butter or
margarine

1 baked pie crust (9 inch)

Separate eggs while cold, put yolks in medium bowl and beat slightly, put whites aside to beat later. Prepare lemon rind and juice, set aside. Put cornstarch, sugar and salt in saucepan, mix with wooden spoon. Add water, stir until smooth. Bring to a boil, stir. Remove from heat and stir in several spoonfuls of hot mixture into egg yolks mixing thoroughly. Stir into saucepan mix. Heat on medium, cook and stir for 5 minutes (will be very thick). Remove from heat and stir in butter and lemon rind. Add lemon juice in fourths, and mix until smooth. Scoop into bowl and cool. Add egg whites (beaten until stiff) and stir until mixed. Put in pie shell and cool until firm.

Susan Zeller
formerly Access Services

Peg Wolz's Famous Chocolate Pie

Baked pie crust

2 $\frac{1}{2}$ c. milk

2 sqs. (2 oz.) unsweetened
chocolate

2 tbsp. butter

$\frac{1}{3}$ c. flour

1 c. sugar

$\frac{1}{4}$ tsp. salt

3 egg yolks

1 $\frac{1}{2}$ tsp. vanilla extract

(not artificial vanilla
flavoring)

Scald the milk. Melt the chocolate squares and the butter together in a large saucepan. In a mixing bowl, combine the flour, sugar and salt. Stir the dry ingredient mixture into the melted chocolate a few tablespoons at a time, alternating with spoonfuls of the hot milk, and continue mixing until well blended. Add 1 cup of the hot milk and stir until smooth. Add the remaining milk and continue to cook, stirring constantly until mixture is smooth and thickened (about 15 minutes). Beat 3 egg yolks well. Stir a spoonful of the chocolate mixture into the beaten egg yolks, then add two more spoonfuls, one at a time, stirring between spoonfuls. Now pour the mixture back into the pan. (This keeps the egg yolks from curdling when you add them to the hot pudding). Cook for 2 minutes, stirring constantly. Remove the pan from the heat and stir in the vanilla. Pour immediately into the cooled pie shell.

*Lyn Wolz
Regents Center Library*

Frozen Kahlua Mousse Pie

1 pt. ice cream, softened
6 oz. semisweet chocolate
1 oz. unsweetened
chocolate
2 lg. eggs, separated
2 tbsp. sugar

$\frac{1}{4}$ c. Kahlua
1 c. heavy cream,
whipped
Chopped and whole nuts
for garnish

CRUMB CRUST:

1 c. macaroon crumbs
1 tbsp. brown sugar
3 tbsp. melted butter

$\frac{1}{3}$ c. chopped pecans
1 tbsp. Kahlua

Mix macaroon crumbs, brown sugar, butter, and chopped pecans together and press the mixture over the bottom of an oiled spring-form pan. Bake at 350° for 7 to 8 minutes. Cool slightly, brush with 1 tablespoon Kahlua, and freeze briefly. Fill with softened ice cream and return to the freezer. In the top of a double boiler, melt the chocolates together. In a bowl, beat the egg whites to form soft peaks then beat in sugar until stiff and glossy. In another large bowl, whisk the egg yolks until thick and add the chocolate mixture and $\frac{1}{4}$ cup of Kahlua. Slowly fold in the egg whites. Fold half of the whipped cream into the chocolate mixture and spread over the ice cream pie. Sprinkle lightly with chopped nuts. Freeze. Before serving, top with whole nuts and dollops of whipped cream.

*Shelley Sandberg
formerly Retrieval Services*

Orange Mousse Pie

- | | |
|----------------------------------|---|
| 1 env. gelatin | 1 (6 oz.) frozen orange juice concentrate |
| 1/4 c. cold water | 3/4 c. confectioners' sugar |
| 1 c. whipping cream | 1 1/2 tsp. vanilla |
| 1 (8 oz.) cream cheese, softened | 1 graham cracker crust |

Heat cream to the boiling point. In a blender, sprinkle gelatin over water and let stand one minute. Add the hot water and process on low about two minutes until gelatin is all dissolved. Add remaining ingredients and continue to blend. Chill until mixture begins to thicken, then pour into crust, chill until firm. Garnish with fruit slices if desired.

*Shelley Sandberg
formerly Retrieval Services*

Pumpkin Chiffon Pie

- | | |
|------------------|---------------------|
| 1 1/4 c. pumpkin | 1/2 c. milk |
| 1 tsp. cinnamon | 1/2 tsp. salt |
| 1/2 tsp. nutmeg | 3 eggs |
| 1/2 tsp. ginger | 1 env. Knox gelatin |
| 1 c. sugar | 1/4 c. cold water |

To slightly beaten egg yolks, add 1/2 cup sugar, pumpkin, spices, salt and milk. Cook until thick in double boiler or on low heat. Pour cold water into small bowl and sprinkle gelatin on top of water. Add this to hot pumpkin mixture. Mix thoroughly and cool. When it begins to thicken, fold in beaten egg whites, to which remaining 1/2 cup of sugar has been added. Chill in refrigerator. Garnish with whipped cream or ice cream. Good in either baked pie crust or graham cracker crust.

*Carol Ann Vernon
Retrieval Services*

Never Fail Meringue

- | | |
|--------------------------------|-----------------------------------|
| 1 tbsp. corn starch | 6 tbsp. sugar (3 tbsp. will work) |
| 2 tbsp. cold water | 1 tbsp. vanilla |
| 1/2 c. boiling water | Dash of salt |
| 3 egg whites, room temperature | |

Blend corn starch and cold water in saucepan. Add boiling water and cook over medium heat, stirring constantly until mixture be-

comes clear and thickened. Let stand until completely cool. With mixer at high speed, beat egg whites until foamy. Gradually add sugar and beat until stiff but not DRY. Turn mixer to low speed and gradually beat in cold corn starch mixture. Turn mixer to high speed again and beat well. Spread over pie and bake at 350° for 10 minutes, or until light brown.

*Fay Stainbrook Talley
formerly Acquisitions*

Boston Cream Pie

3 lg. eggs, separated
1 tsp. vanilla extract
1/2 c. granulated sugar

Pinch of salt
3/4 c. cake flour

Preheat oven to 350°. Grease a 9 inch round cake pan. Line with waxed paper. Beat together egg yolks and vanilla at medium speed until blended. Beat in half of sugar until very thick and pale. Using clean, dry beaters, beat together egg whites and salt at medium speed until very soft peaks form. Gradually beat in remaining sugar until stiff, but not dry, peaks form. Fold egg yolk mixture into egg whites. Sift flour over mixture; fold in gently. Do not overmix. Pour batter into prepared pan. Bake until top springs back when lightly pressed, 25 minutes. Loosen cake by running a metal spatula around sides of pan. Invert cake onto a wire rack. Remove pan, leaving waxed paper on cake. Turn cake right-side up. Cool on rack.

Baking tips: Cream pies can spoil easily, so they must be stored in the refrigerator.

FILLING:

1/2 c. granulated sugar
1/4 c. all-purpose flour
1 1/2 c. milk

6 lg. egg yolks
2 tsp. vanilla extract
Pinch of salt

Mix together sugar and flour. Gradually whisk in milk, then egg yolks, vanilla and salt. Bring to a boil over medium heat; boil for 1 minute, whisking constantly. Strain through a fine sieve into a bowl. Press plastic wrap on surface. Chill for 30 minutes. Using a serrated knife, cut cake horizontally in half. Carefully remove waxed paper. Place bottom layer on a serving plate. Spread evenly with filling. Top with remaining cake layer.

GLAZE:

1/2 c. granulated sugar
3 tbsp. light corn syrup
2 tbsp. water

**4 (4 oz.) sqs. semisweet
chocolate, coarsely
chopped**

In a saucepan, bring sugar, corn syrup, and water to a boil over low heat, stirring constantly until sugar has dissolved. Remove from

heat. Add chocolate; let stand for 1 minute. Whisk until smooth. Gradually pour glaze over cake, allowing it to drip down sides. Let stand until glaze sets.

*Karon Ballard
Retrieval Services*

Favors (Chrust-Faworki)

4 egg yolks
1 whole egg
1/2 tsp. salt
1/3 c. confectioners' sugar
2 tbsp. rum or brandy
1 tsp. vanilla extract

1 1/4 c. all purpose flour
Fat for deep frying,
heated to 350°
Confectioners' sugar or
honey for topping
(optional)

Combine egg yolks, whole egg and salt in small bowl of electric mixer. Beat at highest speed 7 to 10 minutes, until mixture is thick and piles softly. Beat in sugar, a small amount at a time. Then beat in rum and vanilla extract. By hand fold in flour. Turn onto a generously floured surface. Knead dough until blisters form, about 10 minutes. Divide dough in half. Cover half of dough to prevent drying. Use a towel or plastic wrap. Roll out half of dough as thin as possible. Cut dough into 5 x 2 inch strips. Make a 2 inch slit from center almost to end of each strip of dough. Then pull opposite end through slit. Repeat with remaining dough. Fry in hot fat until golden brown. Drain on paper towels. If desired, sprinkle with confectioners' sugar or drizzle with honey.

*John Glinka
formerly Administrative Office*

Linzer Torte

1/2 c. blanched almonds,
chopped
1 c. butter, very cold
2 c. flour, sifted
1/2 tsp. powdered
cinnamon

1/8 tsp. powdered cloves
2 tsp. cocoa
1/2 tsp. baking powder
1 c. sugar
2 eggs

Put almonds through a food chopper, using coarse blade. Put almonds and very hard butter together in bowl and chop until butter is cut into pieces the size of peas. Add sugar and eggs and mix well. Sift flour with spices, cocoa and baking powder, add to butter, almond, egg and sugar mixture, mix well into an elastic dough. Remove the dough from bowl, wrap in a towel and put into refrigerator at least one hour.

When well chilled, divide into two parts, one a little larger than the other. Roll out the larger portion and place on well greased cookie sheet. It can also be placed into round springform. Fill the shell with red jam (raspberry, currant, strawberry, cherry or any other mixture), roll out the other portion of the dough, cut into strips, and arrange a lattice like top over jam. Bake in moderate oven 350° for 30 to 40 minutes. Cool and fill lattice opening with more jam. Sprinkle with powdered sugar.

Variations: Two tablespoons of chopped citron and the same amount of chopped candied orange peel may be added to the dough during mixing.

*Inge Starr
formerly Government Documents*

Sandra's Plum Torte

1 c. sugar

1/2 c. butter

1 c. sifted flour

1 tsp. baking powder

Pinch salt

2 eggs

12 plums, cut into halves

Cream sugar and butter. Add flour, baking powder, salt and eggs. Beat thoroughly. Grease and flour 10 inch springform pan. Pour in batter. Put plums on top of batter skin-side up. Sprinkle with a bit of sugar, lemon juice and cinnamon. Bake 350° for about 1 hour. Test after 40 minutes. Serve with whipped cream or Cool Whip.

You can substitute small apples, apricots, pears, peaches or nectarines for plums.

*Jennie Dienes
Map Library*

Ricotta Raspberry Tart

2 c. Ricotta

Zest of 1 orange

3 eggs, lightly beaten

1/2 c. sugar

Place Ricotta cheese in mixer, add lightly beaten eggs, add sugar and zest of orange. Mix well. Place in non-stick or greased springform.

FILLING:

**2 pts. fresh or individual
frozen raspberries**

Add raspberries.

TOPPING:

- | | |
|------------------------|---------------------------------|
| 1 1/2 c. flour | 1/2 tsp. almond extract |
| 1/2 c. powdered sugar | 1/2 c. toasted slivered almonds |
| 1 egg | |
| 3/4 c. unsalted butter | |

Mix together flour, powdered sugar, unsalted butter, egg, almond extract and toasted slivered almonds. Sprinkle on top of fruit. Bake in 350° oven for about 35 to 40 minutes, or until when you insert a knife and it comes out clean. Serve with whipped cream and garnish with orange zest. Can be served slightly warm.

Inge Starr
formerly Government Documents

Black Forest Torte

- | | |
|-----------------------|---------------------------------|
| 4 oz. sweet chocolate | 3 egg yolks |
| 1/3 c. water | 2/3 c. buttermilk |
| 1 2/3 c. flour | 3 stiff-beaten egg whites |
| 1 tsp. baking soda | 2 pts. whipping cream |
| 1/2 tsp. salt | 1 can dark cherries,
drained |
| 1/2 c. butter | Maraschino cherries,
drained |
| 1 c. sugar | |
| 1 tsp. vanilla | |

Lightly grease springform pan. Melt chocolate in 1/3 cup water, let cool. Combine flour, soda and salt. Beat butter about 30 seconds, add sugar and vanilla, beat until fluffy. Add egg yolks, one at a time, beating 1 minute after each. Beat in chocolate mixture, add dry ingredients and buttermilk alternately to beaten mixture, mix well after each addition. Fold in egg whites. Pour into springform and bake at 350° for about 40 to 45 minutes. Let cool for about 10 minutes, then remove from springform and place on wire rack. Let cool completely. Divide cake into 2 layers. Place on layer on cake plate and frost with whipping cream. Add 1 can of dark cherries (well drained), place second layer on top and cover entire cake with whipping cream. Use cake decorator to finish decorating the cake, then finish off with maraschino cherries.

Substitute: Whipping cream can be substituted with dream whip or any other artificial cream.

Inge Starr
formerly Government Documents

Leta Owens' Dump Cake

- 1 (15 oz.) can crushed pineapple**
- 1 (15 oz.) can sweetened cherry pie filling**
- 1 white or yellow cake mix (regular instead of pudding type works better)**

- 1 to 1 1/2 c. walnuts**
- 1 stick (1/2 c.) butter or margarine plus 1 tbsp.**
- Cool Whip or vanilla ice cream (optional)**

Use 1 tablespoon of butter to grease a 9 x 13 inch pan. Layer into the pan, the crushed pineapple, cherry pie filling, cake mix and walnuts in that order. Cut the rest of the butter into chunks and spread evenly over the top of the "cake". Bake in a 350° oven for 1 hour or until the crust is a golden brown. Serve warm or cold with whipped topping or ice cream if desired.

*Brenda Owens
Access Services*

Marilyn's Cherry Crunch

- 1 box white (or yellow, not lemon) cake mix**
- 1 stick butter**

- 1 pkg. chopped pecans (med. pkg.)**
- 1 lg. can cherry pie filling**

Mix together, in large mixing bowl, the chopped pecans and cake mix. Melt the stick of butter and add it to the dry mixture, mixing well, mixture will be very lumpy. Open cherry pie filling and put it into a deep dish pie pan, making sure it is evenly distributed. Crumble the dry mixture over the pie filling until all mixture is used and pie filling is completely covered. Place pie dish on a cookie sheet and bake in a 375° to 425° oven for approximately 35 to 40 minutes (or until top is brown). Serve HOT with whipped cream.

*Marilyn Hu
Anschutz Library*

Baked Devil's Float

- 1 c. flour**
- 1/4 tsp. salt**
- 3/4 c. sugar**
- 2 tsp. baking powder**
- 1 1/2 tbsp. baking powder**

- 1 1/2 tbsp. cocoa**
- 1/2 c. milk**
- 2 tbsp. melted butter**
- 1 tsp. vanilla**
- 1/2 c. pecans, chopped**

Combine flour, salt, sugar, baking powder and cocoa. Set aside. Combine milk, butter, vanilla and nuts. Add to dry ingredients. Pour into a well greased pan and cover with hot sauce.

HOT SAUCE:

$\frac{1}{2}$ cup white sugar, $\frac{1}{2}$ cup brown sugar, 5 tablespoons cocoa, 1 cup hot water. Bake at 350° for about 40 minutes in an 8 x 8 inch pan. Serve with whipped cream.

*Janet Renew
Access Services*

Four Layer Dessert

First layer:

1 c. flour **$\frac{1}{2}$ c. melted oleo**
 $\frac{1}{2}$ c. chopped nuts

Mix together and pat into 9 x 13 inch pan. Bake 15 minutes at 350° . Cool completely.

Second layer:

1 (8 oz.) pkg. cream **1 (9 oz.) ctn. whipping**
cheese **cream**
1 c. powdered sugar

Mix together and spread over first layer and chill.

Third layer:

2 sm. pkgs. instant **3 c. milk**
pudding mix, any
flavor

Beat well until thick and pour over second layer. Chill.

Fourth layer:

Top with one 9 ounce carton whipped topping. Chill and serve. This is a very simple dessert but takes a little time as each layer should set a while before adding the next. Also, you could use pie filling in place of the pudding. To halve, use a 8 x 8 inch pan.

*Verna Froese
Retrieval Services*

Caramel Flan

1 c. sugar **1 tbsp. vanilla**
 $\frac{1}{4}$ c. water **1 c. whipped cream**
3 lg. eggs **1 $\frac{1}{4}$ c. whole milk**
3 lg. egg yolks **$\frac{3}{4}$ c. sugar**

Combine sugar and water in saucepan, stir over low heat until sugar dissolves. Increase heat and boil without stirring until sugar caramelizes. Immediately pour into 6 to 8 custard cups, dividing as evenly as possible. Coat bottom and sides by turning. Whisk eggs and vanilla in large bowl to blend. Add whipping cream, milk, sugar and stir gently until sugar dissolves. Pour into custard dishes. Place dishes in large baking pan. Add hot water to pan to come halfway up sides of dishes. Bake at 325° for about 50 minutes until knife inserted into center comes out clean. Remove from water and cool. Cover and refrigerate overnight. To serve, invert each flan on to a dessert plate.

*Carmen Orth-Alfie
Cataloging*

Gooseberry Pudding

1/4 c. butter	1 c. gooseberries (frozen work best)
1/3 c. sugar	1 c. sugar
3/4 c. flour	1 tbsp. butter
1 tsp. baking powder	1 c. boiling water
1/2 c. milk	

Mix first 5 ingredients and spread in greased 8 inch square pan. Top with gooseberries. Boil together sugar, butter, and water. Pour slowly over gooseberries. Bake at 350° for 30 to 40 minutes. As pudding cooks, the dough in the bottom of the pan will rise to the surface and the liquid will form a thick sauce under the dough. Serve warm, refrigerate any unused portions. Also taste quite good cold.

*Lorrie Knox
formerly Anschutz Library*

Plum Pudding With Lemon Sauce

2 c. chopped suet	1 c. cold water
2 c. raisins	3 c. flour
1 c. chopped apple	1 tsp. baking soda
1 c. currants	1/2 tsp. salt
1 c. light molasses	2 tsp. cinnamon
1/2 tsp. cloves	1/2 tsp. allspice

Combine suet, fruit, molasses and water, sift flour, soda, salt and spices, add to fruit mix and mix well. Fill greased pan, cover tight and steam for 3 hours on rack in covered container. Use small amount boiling water and set pan into oven and bake 3 hours at 300° to 325°. Add more water if needed. Cool and remove from mold.

LEMON SAUCE:

1 c. water
1 tbsp. cornstarch

Juice of 1 or 2 lemons
Sugar to taste

Mix all together, cook over heat stirring constantly until thick and clear.

*Lindsay Shipman
Access Services*

Chocolate Velvet

1/3 c. cold water
1 env. gelatin
1/2 c. sugar
1/2 c. cocoa, unsweetened
3/4 c. skim milk

2 tsp. vanilla
3 egg whites, room
temperature
1/4 c. sugar

Sprinkle gelatin over cold water, soften five minutes. Mix 1/2 cup sugar and cocoa in medium saucepan. Add milk, then stir while bringing to a boil. Add gelatin and vanilla, stir well, then cool. Beat egg whites foamy, add remaining sugar, 1 tablespoon at a time, until stiff peaks arise. Stir 1/4 of egg into cocoa mixture, gently fold in rest. Spoon into stemmed glasses or whatever. Chill two hours to set. Note: consistency of Cool Whip or a soft mousse.

*Shelley Sandberg
formerly Retrieval Services*

Norwegian Giftas

2 bags cranberries
1 c. water
2 c. sugar
1 pkg. graham crackers,
crushed

1 (12 oz.) Cool Whip or
1 1/2 c. whipping
cream with 2 tbsp.
sugar, 1 tbsp. vanilla

Bring water and sugar to boil, then add cranberries. Cook for 10 minutes until berries are soft. Cool mixture in refrigerator. When cool, layer ingredients in a clear glass bowl or trifle dish in this order: berries, cream, cracker crumbs and repeat.

*Shelley Sandberg
formerly Retrieval Services*

Cherry Fluff

1 (8 oz.) ctn. frozen
whipped topping,
thawed
1 (20 oz.) can crushed
pineapple, drained
1 (21 oz.) can cherry pie
filling

1 (14 oz.) can sweetened
condensed milk
 $\frac{1}{2}$ c. flaked coconut
 $\frac{1}{2}$ c. chopped pecans

Combine all ingredients well in a large bowl. Chill overnight.

*Janet Revenew
Access Services*

Baked Rice Pudding

$\frac{1}{2}$ c. rice
1 qt. milk
 $\frac{1}{2}$ c. white or $\frac{2}{3}$ c. brown
sugar

$\frac{1}{2}$ tsp. salt
 $\frac{1}{4}$ tsp. nutmeg
 $\frac{1}{2}$ c. seedless raisins

Combine rice, milk, sugar and salt, pour into buttered 1 $\frac{1}{2}$ quart baking dish. Bake in slow oven 300° for one hour, stir occasionally. Add nutmeg and raisins, continue baking another 1 $\frac{1}{2}$ to 1 $\frac{3}{4}$ hours. Makes 6 servings.

*Nancy Rake
Serials Cataloging*

Glorified Rice

$\frac{2}{3}$ c. rice
Food coloring
1 c. cubed pineapple
18 lg. marshmallows,
quartered

$\frac{1}{2}$ c. sugar
1 c. whipped cream

Cook rice, add food coloring. Drain and rinse rice. Mix with the pineapple, marshmallows and sugar. Chill 1 hour. Fold in whipped cream. Chill before serving.

*Janet Revenew
Access Services*

Grandma's Berry Cobbler

1/2 c. soft butter

1/2 c. sugar

2 c. flour

4 tsp. baking powder

1 c. milk

1 c. sugar

2 cans berries in water (I usually do cherries)

Cream butter with 1/2 cup sugar and add dry ingredients. Add milk and mix. Pour into casserole dish and spoon drained berries over batter. Sprinkle with 1 cup sugar and 2 cups of juice. Bake at 375° for 45 minutes.

*Christy Kulp
Anschutz Library*

Mom's Apple Dumplings

2 1/4 c. sifted flour

3/4 c. shortening (I use butter flavored Crisco)

3/4 tsp. salt

7 or 8 tbsp. ice water, or just enough to make dough stay together

Roll on floured board about 1/8 inch thick. Cut in six 7 inch squares. Pare and core and slice 6 apples, one for each square.

FILLING:

1/2 c. sugar

1 to 2 tbsp. butter

1/2 tsp. cinnamon

Place apples in center of square and fill with the above mixture. Moisten the points and edges of the pastry square and fold up around the apples. Seal well. Place about 2 inches apart in an 8 x 12 inch pan. Pour over a syrup made of:

1 c. sugar

1/4 tsp. cinnamon

4 tbsp. butter

2 c. hot water

Boil syrup for 3 minutes. Bake 5 to 7 minutes until crust slightly browns in hot 500° oven. Then reduce heat to 350° and bake for 30 to 35 minutes. Serve hot or cold with ice cream or milk poured over the top.

*Nancy Jaeger
formerly Administrative Office*

Genevieve Weihe's Apple Dumplings

2 c. flour	1 c. brown sugar
1 c. shortening	2 c. water
1 tsp. salt	1/4 c. oleo
1/4 c. water	1 tsp. nutmeg
1 c. white sugar	1/2 tsp. cinnamon

To make dough, mix flour, shortening, salt and water. Roll thin in 6, 5 inch circles. Put one small apple in each. Boil white sugar, brown sugar, water, oleo, nutmeg and cinnamon. Pour hot syrup over dumplings. Bake 350° for 35 to 40 minutes.

GRAVY:

1/4 cup oleo melted, 1/4 cup flour, milk for thin sauce, add 1/2 cup sugar and 1/2 teaspoon cinnamon to taste. Small green apples are the best. Sometimes, I use 1/2 of a large Granny Smith.

*Carmen Orth-Alfie
Cataloging*

Warm Caramel Peaches

2 tbsp. butter	5 peaches or nectarines,
1/3 c. brown sugar	sliced
2 tbsp. dark rum	Vanilla ice cream, sour
(optional)	cream or cream
1/4 tsp. ground cinnamon	fraiche
1/4 c. whipping cream	Fresh mint for garnish

Melt butter in a large skillet over medium heat. Stir in brown sugar, dark rum and cinnamon. When mixture is hot, stir in cream. Add peaches. Cook over medium heat, basting with sauce, until peaches are warmed through. Be careful not to over cook. Serve peaches and sauce in shallow bowls or on small plates with small scoops of ice cream. Or pass creme fraiche or sour cream separately. Makes 6 servings.

CREME FRAICHE:

Combine 1/2 cup whipping cream (not ultrapasturized), 1 teaspoon finely grated lemon peel and 1 tablespoon lemon juice. Cover and let stand at room temperature 4 to 6 hours until mixture thickens to the consistency of sour cream. (It will thicken more when chilled). Refrigerate until chilled. Stir in brown sugar to taste. Makes 1/2 cup.

*Inge Starr
formerly Government Documents*

Cheesecake

- | | |
|------------------------------|--------------------|
| 1 pkg. graham crackers | 1 1/2 tsp. vanilla |
| 1 stick margarine, melted | 1 1/2 c. sugar |
| 4 eggs | |
| 4 (8 oz.) pkgs. cream cheese | |

Crush graham crackers, add in melted margarine and press up sides and on bottom of springform pan. Combine eggs, cheese, vanilla and sugar. Beat with electric mixer 25 minutes. Pour into springform pan. Bake at 350° for 45 minutes. Chill overnight.

*LeAnn Weller
formerly Engineering Library*

Patricia's No-Crust-No-Cherry

Yummy Cheesecake

- | | |
|----------------------------------|----------------|
| 24 oz. cream cheese,
softened | 1/2 c. sugar |
| | 1 tsp. vanilla |

Mix. Mix in 5 eggs, one at a time, very thoroughly. Pour into 10 inch springform pan. Bake at 325° for 50 minutes. The top may crack. Top with mixture of 12 ounces sour cream, 1/4 cup sugar and 1/2 teaspoon almond extract. Bake another 20 minutes.

*Bob Marvin
Cataloging*

Cheesecake

CRUST:

- | | |
|-------------------|------------------|
| 32 vanilla wafers | 1/2 stick butter |
| 2 tsp. sugar | |

Melt butter and mix with crushed wafers and sugar. Line pie plate with this mixture to form a crust.

FILLING:

- | | |
|--------------------|------------------|
| 2 eggs, beaten | 1/2 c. sugar |
| 8 oz. cream cheese | 1/2 tsp. vanilla |
| 8 oz. Neufchatel | |

Work cheese, sugar, and vanilla into beaten eggs. Pour into prepared crust and bake at 375° for 20 minutes. Remove from oven, sprinkle with cinnamon and cool.

Grease bottom of a 9 inch springform pan. Prepare basic brownie mix as directed on package; pour batter evenly into springform pan. Bake at 350° for 15 minutes.

2 pkgs. cream cheese,
softened
1/2 c. sugar
1 tsp. vanilla

2 eggs
1 c. chocolate chips,
melted

Combine cream cheese, sugar and vanilla, mixing until well blended. Add eggs, one at a time, mixing well after each addition. Pour over brownie layer. Spoon melted chocolate over cream cheese mixture; cut through batter with knife several times for marble effect. Bake at 350° for 35 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with whipped cream and maraschino cherries, if desired.

*Nancy Hollingsworth
Kansas Collection*

Marble Cheesecake

CRUST:

1 c. chocolate wafer
crumbs (about 18
wafers)

1 tbsp. margarine, melted

In small bowl, combine crumbs and butter. Mix well. Press into bottom of 8 inch springform pan. Wrap outside of pan with heavy-duty foil. Set aside.

3 (8 oz.) pkgs. cream
cheese, softened
1 1/4 c. granulated sugar
1 c. sour cream
1 tbsp. flour

2 tsp. vanilla
2 lg. eggs
2 (2 oz.) sqs. semisweet
chocolate, melted

In a large mixing bowl, beat cream cheese and sugar for 2 minutes on medium speed. Beat in sour cream, flour, and vanilla. Add the eggs, one at a time, beating well after each addition. Transfer 1 1/2 cups of batter to a small bowl. Stir in chocolate. Spread half of vanilla batter over crust. Top with half of chocolate batter. Spoon remaining vanilla batter on chocolate batter. Top with remaining chocolate batter. Using a knife, gently swirl batters together. Place pan in shallow roasting pan. Add enough boiling water to come halfway up sides of springform pan. Bake until just set, about 1 hour 15 minutes. Place pan on wire rack and cool to room temperature. Cover and chill for 4 hours.

*Christine Bogner
Access Services*

Cheesecake

1 yellow cake mix
(prepared according
to directions and
poured into pan)

2 c. Ricotta cheese (I use
the light variety)
2 eggs
1/2 c. sugar

Mix together Ricotta cheese, eggs and sugar. Spread mixture over top of batter. Bake according to package directions, or maybe a few minutes longer. Serve with fruit topping. (See Ruby Sauce).

Joy Fry
Serials Cataloging

Cheesecake

1 (8 oz.) cream cheese,
softened
1/3 c. sugar
1 c. sour cream,
(about 1/2 pt.)
2 tsp. vanilla

1 (8 oz.) ctn. Cool Whip
1 prepared 9 inch graham
cracker crust
1 can sweet cherry pie
topping (optional)

Beat cheese until smooth, gradually beat in sugar. Blend in sour cream and vanilla. Fold in whipped topping, blend well. Spoon into crust and chill until set (about 4 hours). Serve with cherry topping if desired.

Verna Froese
Retrieval Services

Cherry Cheese Cake

2 c. flour
1 c. sugar (or less)
2/3 c. salad oil
1 1/2 tsp. baking soda
2 eggs, beaten

1 (20 oz.) can cherry pie
filling
1/2 c chopped nuts
(optional)

Mix first 5 ingredients together and bake in a 9 x 13 inch greased and floured pan at 350° for 35 to 45 minutes. (Test after 30 to 35 minutes).

FROSTING:

1 (8 oz.) cream cheese,
softened
2 c. powdered sugar

1 tsp. vanilla
4 tbsp. margarine or
butter

Mix ingredients well. Spread on cool cake. Cover with cherries and nuts. Keep refrigerated.

*Jennie Dienes
Map Library*

Chase's Cherry Mash Sundae

4 Chase's mini cherry
mashes
2 tbsp. milk

2 scoops vanilla ice cream
1 cherry

Melt mini mashes with milk. While still warm, pour over vanilla ice cream.

*Jim Dryden
Automation*

Strawberry Grapefruit Sorbet

2 pts. strawberries,
rinsed, hulled and
sliced

1 c. sugar
1 c. grapefruit juice

Process fruit, sugar and $\frac{1}{4}$ cup of the juice in a blender until smooth. Stir in remaining juice until blended. Pour into an ice cream maker and freeze according to directions. Or, use the still-freeze method: place mixture in freezer for an hour, process in the blender, return to the freezer and repeat until it is the desired consistency.

*Shelley Sandberg
formerly Retrieval Services*

Simple Orange Sherbet

4 c. milk
2 c. (1 lg. can) evaporated
milk
2 c. sugar

1 (12 oz.) can frozen juice
(thawed)
 $\frac{1}{4}$ tsp. salt (or a squirt of
lemon juice)

Mix all together. Put in a 13 x 9 inch pan and freeze. If you need it sooner, put some in individual dessert cups and freeze. Using evaporated canned skim milk and skim milk gives this a "sorbet" consistency.

*Elizabeth Stephens
formerly Acquisitions*

Mock Fried Ice Cream

2 1/2 c. Rice Krispies
1 1/2 c. coconut
1 c. broken pecans

1/2 c. butter
3/4 c. brown sugar
Vanilla ice cream

Drizzle melted butter over Rice Krispies, coconut, pecans in a 9 x 13 inch pan. Bake at 300° for 30 minutes, stirring occasionally. Remove from oven and add brown sugar while mixture is still hot. Let cool and divide mixture in half. Spread half of mixture on bottom of 9 x 13 inch pan. Slice 1 inch of vanilla ice cream and lay on top of mixture. Sprinkle remaining mixture on top and freeze.

*Janet Revenew
Access Services*

Jack And Jill's Peanut Butter Fudge

1/2 c. peanut butter

1/2 c. corn syrup

Blend.

3/4 c. powdered milk solids

3/4 c. confectioners' sugar

Add to above and mix. Knead mixture until well blended. Press into pan to a thickness of 1/2 inch. Or roll into balls. We always made balls. Keep refrigerated.

*Kathleen Neeley
University Archives*

Cranberry Fudge

1 1/4 c. cranberries
1/2 c. light corn syrup
2 c. chocolate chips

1/2 c. confectioners' sugar
1/4 c. evaporated milk
1 tsp. vanilla

Line an 8 x 8 inch pan with film wrap, set aside. Bring cranberries and corn syrup to a boil. Boil on high for 5 to 7 minutes, stirring occasionally. Be careful fruit will burst and spatter. Reduce liquid to 3 tablespoons. Remove from heat and add chocolate, stirring until completely melted. Add remaining ingredients and stir vigorously until mixture is thick and glossy. Pour into prepared pan. Cover and chill until firm. Cut, store covered in refrigerator.

*Shelley Sandberg
formerly Retrieval Services*

Cherry Mash Candy

2 c. granulated sugar
2/3 c. evaporated milk
Dash of salt
12 lg. marshmallows
1/2 c. margarine
1 tsp. vanilla

1 (6 oz.) pkg. cherry chips
1 (12 oz.) milk chocolate
chips
3/4 c. peanut butter
2 c. salted, crushed
peanuts

Combine sugar, milk, salt, marshmallows and margarine in saucepan. Cook over medium heat, add cherry chips and vanilla, pour into a buttered waxed and lined 9 x 13 inch pan. Melt chocolate chips and peanut butter in a saucepan over low heat, stirring constantly. Stir in peanuts and spread over cherry layer. Refrigerate until cool and cut into squares.

*Barb Woodruff
Administrative Office*

Fruit Pizza

DOUGH:

2 1/3 c. Bisquick
1/2 c. milk
3 tbsp. sugar

3 tbsp. melted butter or
margarine

Mix together all ingredients until soft dough forms. With your hands, spread dough evenly to the edges of a round, ungreased pizza pan. Bake the crust 10 to 15 minutes at 425°. Cool.

CREAM CHEESE MIXTURE:

8 oz. pkg. softened cream
cheese

1 tbsp. sugar
1/2 tsp. vanilla

Mix well until blended. When crust is completely cool, spread the cream cheese mixture all over it. Cut a variety of fruits into bite sizes. Arrange the fruits on top of the cheese mixture. Mix the colors and kinds of fruit. Starting from the edge and working inward, make rings of overlapping fruit slices. Canned fruits, with the liquid drained off, can substitute for the fresh fruits.

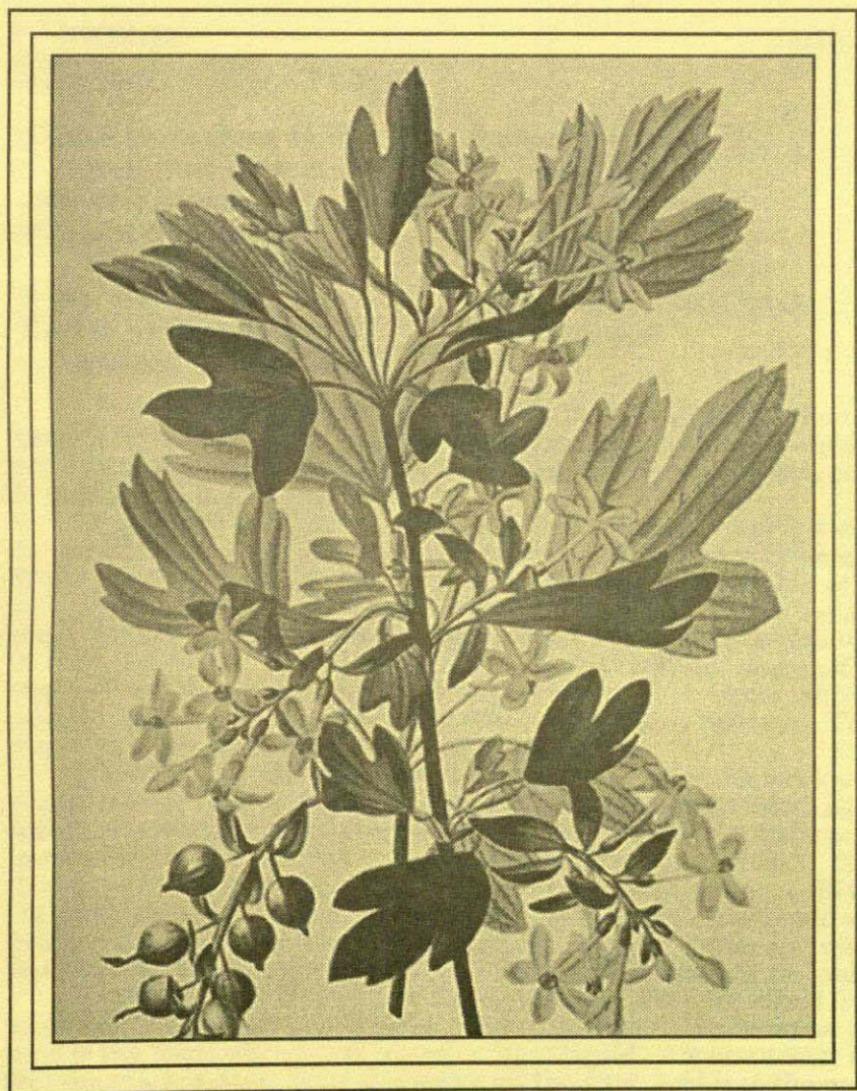
GLAZE:

2/3 c. sugar
2 tbsp. cornstarch

1/4 tsp. salt
1 c. orange juice

In a saucepan bring the ingredients to a boil for 1 minute. Set the glaze to cool for 5 minutes. Spread the glaze over the pizza and refrigerate.

*Kathy Lathrom
Retrieval Services*



Main Dishes

Marsala Pot Roast

**Chuck roast sized to fit
into your slow cooker**
Salt and pepper
**Kitchen Bouquet,
seasoning liquid**
6 bay leaves
**2 med. sized yellow
onions**

**2 white potatoes,
scrubbed**
**1 pkg. peeled baby
carrots**
1 bottle Marsala wine
**1 pkg. dried mixed fruit
(optional)**

Plug in the base of the slow cooker so that it will be hot after you have browned the roast. Set the temperature according to whether you will be cooking the meat for 4 hours or 8 hours (see your slow cooker manual for more information).

Brown the chuck roast in the slow cooker pot on top of the stove on medium high heat (you want it to sear as well as brown the meat). When the first side is brown, turn the meat over to brown the other side. Salt and pepper the brown side that's now up. When the side that's down is brown, turn again, searing one edge briefly as you turn it. Salt and pepper the other side. Turn again briefly searing another edge. Cover the up side with Kitchen Bouquet. Turn again, searing another edge, and cover the other side with Kitchen Bouquet. Turn one more time, searing the last unbrowned edge.

Transfer the pot to the slow cooker base. Arrange the bay leaves evenly over the top of the meat. Peel and slice the onions into 3 slices each, and arrange evenly over the bay leaves. Peel and cut the potatoes and add to the pot. Put the entire bag of carrots into the pot. Pour the entire bottle of Marsala into the pot, plus enough water to fill the pot to within an inch of the rim. (Do not overfill because the liquid will bubble during cooking and might overflow.) Put the lid on and when you come home from work a delicious meal will be waiting for you.

Optional fruit: If you like fruit pot roast, place the dried fruit into a bowl and cover it with boiling water, 2 inches or more above the level of the fruit, since it will absorb a lot of liquid. About an hour before the roast is done, pour the water off the fruit (add it to the pot if it needs more liquid) and put the fruit on top of the pot roast. Cover and cook for another hour.

*Lyn Wolz
Regents Center Library*

Prime Rib Roast Beef And Yorkshire Pudding

1 prime rib roast beef

Cook roast to your preference (18 to 20 minutes per pound for medium rare).

YORKSHIRE PUDDING:

$\frac{7}{8}$ c. flour

$\frac{1}{2}$ tsp. salt

$\frac{1}{2}$ c. water

$\frac{1}{2}$ c. milk

2 eggs

All the pudding ingredients must be at room temperature or the pudding won't poof. Just before the roast is done, mix the flour, salt, water and milk in a bowl. Beat eggs in another bowl until frothy and then beat the eggs into flour mixture until large bubbles form. When the roast is done to perfection, remove from pan. Leave the roast drippings and $\frac{1}{8}$ to $\frac{1}{4}$ inch of grease in the bottom of the pan. Put the pan with the drippings and grease back into the oven and heat to 400°. Beat the pudding mixture a little more and pour into the pan and cook at 400° for 20 minutes. Then cook at 350° for 10 to 15 minutes more until golden brown (it will poof up very nicely). Cut into squares and serve immediately with the roast.

Mary Ann Baker
Special Collections

Bigos

(A Meat Stew)

1 lb. sour kraut (big can
drained)

1 med. head raw cabbage,
shredded

$\frac{1}{2}$ lb. pork, diced

$\frac{1}{2}$ lb. beef, diced

$\frac{1}{2}$ lb. kielbasa, sliced

4 stripes bacon, fried and
diced

1 tbsp. butter

$\frac{1}{2}$ lg. onion, chopped and
fried in oil

Handful of dried
mushrooms (porcini
are excellent)

$\frac{1}{2}$ c. tomato sauce

Salt and pepper

Simmer shredded cabbage and dried mushrooms for 40 minutes in a small amount of water. In another pot simmer meat with and the sour kraut until the meat is tender. Combine the mixtures, add bacon, butter, onion, tomato sauce, salt and pepper. You have some flexibility

in preparing this dish: you can add some red wine and generally the more meat, the better the bigos. Serving suggestion: Serve hot with a piece of good bread.

*Malgorzata Stamm
Cataloging and Slavic Departments*

Mom's Pork Chops

6 lean pork chops	1/4 c. soy sauce
1 can cream of mushroom soup	1 c. rice
1 can water	2 tbsp. chopped green pepper (optional)

Brown the pork chops. Combine soup, water and soy sauce in large kettle and bring to a boil. Rinse rice in running water until the water comes clear. Add to the soup mixture and cook 6 to 8 minutes stirring constantly. Place rice mixture in large buttered casserole (green peppers may be added now if desired). Place browned pork chops on top. Cover with foil and bake approximately 1 hour at 350°. Uncover the last 15 minutes.

*Brad Schaffner
Slavic Department*

Mushroom Lamb Chops

6 blade lamb chops (about 3 lbs.)	1 (10 1/2 oz.) beef consomme, undiluted
1 tbsp. olive or vegetable oil	3 tbsp. all purpose flour
1/2 tsp. dried thyme	1/4 c. water
1/2 tsp. salt	1 (4 oz.) can button mushrooms (drained)
1/4 tsp. pepper	1 tbsp. fresh parsley, minced
1/2 c. celery, chopped	Hot cooked noodles
1/2 c. green onions, chopped	

In a large skillet, brown the chops in oil, drain. Sprinkle with thyme, salt and pepper. Add celery, onions and beef consomme, cover and simmer for 40 to 45 minutes or until meat is tender. Remove chops and keep warm. Combine flour and water until smooth, gradually stir into skillet and bring to a boil. Cook and stir for 2 minutes. Add mushrooms and parsley, heat through. Serve over chops and noodles. Yield: 6 servings.

*Janet Revenew
Access Services*

Oriental Spareribs

**3 1/2 to 4 lbs. slab
spareribs (pork)
2 tsp. salt**

**1/2 c. ketchup
1/4 c. soy sauce
3/4 c. sugar**

Rub ribs with salt, let meat stand 1/2 hour to absorb salt. Combine ketchup, soy sauce and sugar. Add spareribs; marinate at least 1/2 hour. Bake uncovered in a 9 x 13 inch baking pan at 450° for 25 minutes; turn ribs over, lower heat to 350° and bake another 20 minutes.

*Janet Revenew
Access Services*

Tasty And Tender BBQ Ribs

**Country style ribs
Water**

**Salt and pepper
Your favorite BBQ sauce**

Cook the country style ribs in water, seasoned with salt and pepper, for a minimum of three hours or until tender (easily pierced with fork). Allow meat to cool and remove fat and bones. Place in a flat Pyrex dish and cover with your favorite prepared BBQ sauce. Cook at 325° for 30 minutes.

*Barb Woodruff
Administrative Office*

Liver And Vermouth

**liver (beef or calf)
Butter
Paprika
Clove of garlic**

**Dry vermouth
Parsley
Onions (optional)**

Sprinkle liver with paprika and rub with garlic. Saute liver in butter until done then remove to a warm plate. Throw a good glass of dry vermouth into the pan, let sizzle with the juices and over the liver it goes. Sprinkle with parsley. You can also saute onions with the liver and treat the same way.

*Joseph Rubinstein
formerly Special Collections*

Israeli Stuffed Peppers

6 lg. green peppers	1/2 tsp. pepper
1 lb. ground beef	Cooking oil
2 tbsp. onion flakes	1 lg. onion, chopped
3 tbsp. uncooked rice	1 lg. can tomatoes
1 egg	3 tbsp. lemon juice
2 tbsp. water	3 tbsp. sugar

Cut piece from tops of peppers and save. Clean out insides. Mix meat, onion flakes, rice, egg, water, and pepper. Stuff peppers. Do not pack tightly. Replace tops. Saute onion in oil in deep saucepan until tender. Mix in drained tomatoes. Put in peppers standing upright. Cover and cook over low heat 45 minutes. Add lemon juice and sugar. Cover and cook 30 minutes. Baste frequently. Any extra mixture may be put directly into sauce. The most important thing is to baste frequently so that the sweet/sour sauce gets into the meat mixture inside the peppers.

*Kendall Simmons
Government Documents*

Chili Cheese Casserole

12 to 16 oz. Monterey Jack cheese	1/4 c. flour
12 to 16 oz. Cheddar cheese	1 tbsp. baking powder
8 oz. cottage cheese	1 can chopped green chilies
6 eggs	1 stick margarine

Grate cheeses and set aside. Beat eggs; mix in flour and baking powder until it foams. Beat well. Add cheeses and chilies. Mix well. Melt stick of margarine in bottom of a 9 x 13 inch pan. Pour cheese mixture into pan. Bake at 400° for 10 minutes. Reduce heat to 350° and bake for 30 minutes or until a toothpick in center comes out clean.

*LeAnn Weller
formerly Engineering Library*

Merle's Chili

- | | |
|--|-------------------------|
| 4 cans tomato soup | 2 pkgs. chili seasoning |
| 2 cans water | 1/2 tsp. garlic powder |
| 3 cans beans (chili beans,
pinto beans) | 1 tbsp. chili powder |
| 1/2 c. ketchup | 3 lbs. ground beef |
| 1/8 c. Worcestershire sauce | 3 tbsp. picante sauce |
| 1 tbsp. mustard | 2 whole red chilies |

Brown meat and drain. Open beans and rinse. Pour tomato soup and water into pan, heat and add seasonings. Add meat, chili and beans. Mix together and simmer for about 2 hours. If fixed in crock-pot, start with high heat until thoroughly heated then turn to low for about 8 hours. This serves 10 people with big appetites.

*Inge Starr
formerly Government Documents*

Hazel's Chili

- | | |
|--|--|
| 1 lb. lean ground beef | 2 (15 1/2 oz.) cans dark red
kidney beans |
| 3 to 4 cloves chopped
garlic | 1 (15 1/2 oz.) cans black
beans |
| 1 med. onion, chopped | 2 (15 1/2 oz.) cans tomatoes |
| 3 rounded tsp. Mexene
chili powder* | Salt and pepper to taste |

Brown the hamburger with the onion and garlic; drain. Add other ingredients and cook covered for 30 minutes. Taste test at that point and add more chili powder, salt, and pepper as needed. Continue cooking uncovered for 30 minutes. Serve over spaghetti (Cincinnati style) and crackers.

*Note: Mexene is the signature brand that works well with this recipe. Other brands of chili powder would also work, though the amount would need to be adjusted for the brand. Most grocery stores in the Midwest stock Mexene.

*Keith Russell
Dean of the Libraries*

Chili

1 sm. onion, chopped
1 lb. ground chuck
1/4 tsp. celery seed
1 tsp. cumin
1 tsp. chili powder
1 tsp. curry powder
1/2 tsp. garlic powder
1 (10 3/4 oz.) can tomato soup
1 pkg. chili seasoning mix

1 (16 oz.) can stewed tomatoes, chopped
2 (15 1/2 oz.) cans chili beans, Mexican style
1/4 c. chili sauce
1 tbs. light brown sugar
1 1/2 cans warm water (use chili bean can)
1/2 c. minute rice

Cook ground chuck, onion and celery seed in Dutch oven until done, drain grease. Add cumin, chili powder, curry powder, garlic powder, and chili seasoning mix to ground chuck and stir. Add stewed tomatoes, chili beans, chili sauce, tomato soup and stir. Add water and stir. Cook on low heat for 30 minutes. Add brown sugar and minute rice. Cook for 20 minutes more on low heat. Good hot off the stove, but even better if refrigerated overnight to allow spices to enhance the flavor. Makes 8 large servings. Original recipe.

*Rena Katherine Clodfelter
Cataloging*

Burger Chili And Chips

1 lb. ground beef
1/2 c. chopped onion
1/4 c. diced celery
1 tsp. salt
1/4 tsp. pepper

2 c. chili con carnie with beans
1 c. corn chips
1 c. diced processed American cheese

Brown meat. Add onion and celery and cook until tender but not brown. Drain the grease. Season with salt and pepper. Add chili and mix. Place layer of corn chips in greased 1 1/2 quart casserole. Alternate layers of chili mixture, corn chips and diced cheese ending with corn chips. Bake at 350° for 10 minutes. Serves 6.

*Kathy Lathrom
Retrieval Services*

Chicken Chili

3 to 4 chicken breasts
1 can chicken broth
1 tbsp. oil
1 onion, chopped
1 to 2 tsp. garlic powder
1/4 c. flour
1 to 1 1/2 tsp. ground white pepper
1 to 1 1/2 tsp. cumin
1 tsp. salt

1 (4 oz.) can chopped green chilies
2 to 3 (19 oz.) cans Great Northern beans, undrained
6 tortillas
Shredded Cheddar cheese
Salsa

Cook chicken with enough water to cover. Remove chicken, cool, then debone, remove skin, and cut chicken meat into bite size pieces. Save broth, adding canned chicken broth to make 3 cups. Saute onion in oil. Add flour and spices to onion and oil. Add broth, heat to boiling and thicken. Remove from heat, add chicken, chilies and beans. Simmer until heated through. Serve on shredded tortillas. Top with salsa and cheese.

*Joy Fry
Serials Cataloging*

SZWB Chili

2 lbs. steak cut into small bite size pieces
6 tbsp. oil
2 tbsp. butter
2 cloves garlic, diced
2 med. onions, chopped
4 to 6 tbsp. chili powder
3 to 4 tbsp. ground cumin
2 to 3 tbsp. red pepper
1 tbsp. paprika
3 tbsp. oregano
1/2 tsp. hot pepper, ground (optional)
1 tbsp. salt (optional)
1 tbsp. sugar
2 cans diced tomatoes
1 lg. can tomato paste

1 zucchini, cut into bite size pieces
2 to 4 lg. mushrooms, chopped
1 to 2 carrots, chopped into small half moon pieces
2 to 3 green and/or red peppers
1 can corn
6 to 8 cans of various beans, (red, kidney, black, white, black-eyed peas, etc.)
1 sq. semi-sweet chocolate

Brown the steak in 2 tablespoons of oil and 2 tablespoons of butter. Add the garlic and onions to the pan and allow the mixture to sim-

mer for a few minutes. In a very large soup pot add 4 tablespoons of oil and all of the spices. Simmer for no more than 4 minutes. Add the meat, garlic and onion to the large pot. Add the rest of the ingredients except for the beans and the chocolate. You may use the tomato liquid or water to keep this mixture moist as it simmers for 2 hours. Stir occasionally. Add the beans and simmer for another hour. During the last few minutes of cooking, add the square of semi-sweet chocolate. Stir until melted. The steak can be left out for vegetarian chili and will taste just as good.

*Sherry Hawkins Backhus
formerly Reference Department*

Nancy Sanders' World's Best Chili

1 can hot & spicy Brooke's chili beans	1 lb. hamburger
1 can tomatoes	1/2 chopped onion
1/4 c. ketchup	1/4 green pepper, chopped
1 tsp. Worcestershire sauce	1 tsp. salt
Pinch pepper	1 tsp. sugar
	1 tsp. chili powder

Brown onion, hamburger, pepper, add remaining ingredients and simmer 1 hour. Serves 4.

*Bill Crowe
Spencer Librarian*

Meatloaf

2 eggs	Dash of pepper
3/4 c. milk	1 1/2 lbs. ground beef
2/3 c. finely crushed saltine crackers	1 tsp. ketchup
1/2 c. chopped onions	1/2 c. packed brown sugar
1 tsp. salt	1 tsp. Worcestershire sauce
1/2 tsp. rubbed sage	

Beat eggs in a large bowl. Add milk, saltines, onions, salt, sage and pepper. Add beef and mix well. Shape into a 8 1/2 x 4 1/2 inch loaf in an ungreased shallow baking pan. Combine remaining ingredients; spread 3/4 cup over meat loaf. Bake at 350° for 60 to 65 minutes or until no pink remains; drain. Let stand 10 minutes before slicing. Serve with remaining sauce.

*Janet Revenew
Access Services*

Spring Meatloaf

2 lbs. ground beef

1/2 sm. onion

1 egg

1/2 c. potato flakes

1 1/2 tsp. salt

**2 tsp. Worcestershire
sauce**

1/2 can tomato soup

Mix all ingredients together and bake at 375° for 45 minutes covered, and 15 minutes uncovered.

*Susan Zeller
Access Services*

Poor Man's Steak

1 1/2 lbs. hamburger

1 c. milk

1 1/2 tsp. salt

1 1/2 c. dried bread crumbs

1 tsp. pepper

**1 c. cream of mushroom
soup**

Mix all ingredients except the soup and pat onto a cookie sheet. Let stand overnight in the refrigerator. Cut into long serving pieces and flour each piece. Brown in oil. Place in a baking dish and cover with soup. Bake at 350° until done (1/2 hour or longer).

*Janet Revenew
Access Services*

Hollywood Spaghetti

2 lbs. hamburger

1 onion, chopped

1 sm. can mushrooms

1 can corn

2 cans tomato soup

3 drops Tabasco sauce

1 can tomato sauce

1/2 c. olive oil

1 lb. spaghetti

Grated cheese

Salt and pepper to taste

Cook spaghetti, drain and rinse. Brown hamburger and onion. In large baking pan, mix together all ingredients except cheese. Grate cheese over top of spaghetti. Bake 1 hour at 350°.

*JoAnna Traxler
Retrieval Services*

Easy Lasagna

1 (8 oz.) pkg. lasagna
noodles
1 lb. ground beef
1 (32 oz.) jar spaghetti
sauce
 $\frac{1}{2}$ to $\frac{3}{4}$ c. water
1 tsp. salt

$\frac{1}{2}$ tsp. sugar
1 (16 oz.) ctn. small curd
cottage cheese
3 c. low fat Mozzarella
cheese, shredded
1 c. Parmesan cheese,
grated

Brown beef and drain off fat; add sauce, water, salt, and sugar. Simmer 5 to 10 minutes. In a 9 x 13 inch greased casserole dish layer $\frac{1}{3}$ of sauce, half of the noodles (uncooked), 1 cup cottage cheese, $\frac{1}{3}$ cup Parmesan cheese, and 1 cup Mozzarella cheese. Repeat, ending with Parmesan and Mozzarella cheese. Cover with foil. This is best if prepared the day before and refrigerated overnight. Bake at 350° for 55 to 60 minutes. Let stand 10 minutes before serving.

Barb Woodruff
Administrative Office

Marilyn's BBQ Meatballs

3 lbs. ground beef
2 c. quick oatmeal
1 (12 oz.) can evaporated
milk
2 eggs, slightly beaten
1 pkg. Lipton onion soup
mix

$\frac{1}{2}$ tsp. garlic powder
2 tsp. salt
 $\frac{1}{2}$ tsp. pepper
2 tsp. chili powder

SAUCE:

4 c. ketchup
1 c. brown sugar
 $\frac{1}{2}$ c. honey

3 tbsp. liquid smoke
1 tsp. garlic powder
1 c. chopped onion

Mix all meatball ingredients together, shape into walnut sized balls. Flour hands when shaping balls. Place in roaster (meatballs may be stacked). Mix all sauce ingredients together dissolve and pour over meatballs. Bake covered 1 hour at 350°.

Janet Revenew
Access Services

Deborah's Cranberry Sauce Meatballs

2 lbs. ground beef
1 c. corn flake crumbs
1/3 c. parsley flakes
2 eggs
2 tbsp. soy sauce

1/2 tsp. pepper
1/2 tsp. garlic powder
1/3 c. ketchup
2 tbsp. dried minced
onions

Combine all ingredients in large bowl. Shape into walnut-sized balls. Place into casserole pan (15 x 10 x 1).

SAUCE:

1 (16 oz.) can jelled
cranberry sauce
1 tbsp. lemon juice
concentrate

2 tbsp. dark brown sugar
1 (12 oz.) bottle chili
sauce (or dry-mix
packet equivalent)

Combine all ingredients; blend well. Pour over meatballs. Bake uncovered at 350° for 45 minutes. Serve with rice or hot mashed potatoes.

*John Richardson
Cataloging*

Barbecued Meatballs

3 lbs. lean ground beef
2 c. quick oatmeal
1 onion, chopped
1/2 tsp. pepper
1 tsp. salt

1 (13 oz.) can carnation
milk
2 eggs
1/2 tsp. garlic powder
2 tbsp. chili powder

SAUCE:

2 c. ketchup
1 c. brown sugar
2 tbsp. liquid smoke

1/2 tsp. garlic powder
1/2 c. onion, chopped

Mix well. Make into meatballs, placing into large baking dish. Bake at 350° for 30 minutes. Remove liquid that has cooked out of the meatballs. Mix sauce ingredients together and heat to boil in saucepan. Pour over meatballs and bake an additional 45 minutes.

*Tanya Shaw
formerly Engineering*

Hamballs

2 lbs. ground ham
2 lbs. ground hamburger
1 1/2 c. graham cracker
 crumbs

2 eggs
1 c. milk

SAUCE:

1 can tomato soup
1 c. brown sugar

6 tbsp. vinegar
1 tsp. dry mustard

Mix meats, crumbs, eggs and milk. Form into 25 large or 40 or so small balls and put into shallow baking pan. Mix sauce ingredients and pour over hamballs. Bake at 350° for 45 to 60 minutes. These freeze well.

*Jennie Dienes
Map Library*

Bean And Meatball Casserole

1 (10 oz.) can frozen Lima
 beans
1 can baked beans
2 cans red kidney beans,
 drained

1/4 c. brown sugar
2 tsp. salt
1/4 tsp. pepper
1 tsp. prepared mustard

BARBECUE SAUCE:

1/4 c. water
1 c. ketchup
1 tbsp. vinegar

1 tbsp. brown sugar
1/2 tsp. dry mustard
1 tbsp. margarine

Combine beans, brown sugar, salt, pepper, and mustard and bake at 375° for 45 minutes. Fix your favorite meatballs (1 inch in diameter). Remove from skillet, add ketchup, vinegar, water, brown sugar, dry mustard, and margarine, stir until blended. Return meatballs to sauce and simmer 20 minutes. Stir into beans in casserole dish. Keep refrigerated until needed, then reheat in oven or microwave.

*Inge Starr
formerly Government Documents*

Braised Stuffed Beef Rolls

2 lbs. very lean rump roast, cut into $\frac{1}{4}$ inch slices	Salt and pepper 3 slices bacon, cut into halves
2 tbsp. prepared mustard	$\frac{1}{4}$ c. chopped parsley
1 med. onion, chopped	2 tbsp. oil
3 dill pickles, cut into halves	$\frac{1}{2}$ tsp. salt
1 $\frac{1}{4}$ c. water	2 tbsp. cold water
$\frac{1}{4}$ tsp. pepper	Parsley sprigs and wooden picks
1 tbsp. flour	

Pound meat and then lightly sprinkle with salt and pepper. Spread each piece with 1 teaspoon mustard. Place $\frac{1}{2}$ strip bacon down the center of each piece. Sprinkle with onion and chopped parsley. Place pickle half on narrow end of each piece; roll up. Fasten with wooden picks. Heat oil in skillet until hot. Over medium heat, brown meat on all sides. Add 1 $\frac{1}{4}$ cups water, $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper. Heat to boiling; reduce heat. Cover and simmer until beef is tender, about 1 hour. Remove rolls and keep them warm. If necessary, add water to liquid in skillet to measure 1 cup. In a tightly covered container, shake 2 tablespoons water and the flour; stir gradually into broth. Heat to boiling, stirring constantly. Boil and stir 1 minute (add water if necessary). Top the rolls with gravy and a garnish of parsley sprigs. Red cabbage with apples and boiled potatoes are traditional accompaniments with this dish.

Inge Starr
formerly Government Documents

Bierocks

FILLING:

2 lbs. hamburger	$\frac{1}{2}$ tsp. pepper
2 onions, chopped	4 to 8 garlic cloves, minced (optional)
1 lb. cabbage, chopped	
2 tsp. seasoned salt (or to taste)	

Fry hamburger and drain off excess grease. Add remaining ingredients and cook until vegetables are tender. Drain off excess liquid.

DOUGH:

3 to 4 c. bread flour	2 c. warm water
3 c. whole wheat flour	1/2 c. honey
2 tbsp. yeast	3 tbsp. margarine
1 tsp. salt	1 egg
1/2 c. dry milk	

Put water in bowl, add yeast and honey. Stir lightly. Wait for yeast to dissolve. Add dry milk, shortening, salt and egg. Add whole wheat flour. Stir. Add bread flour as needed. Knead 5 to 8 minutes. Place in greased bowl. Cover. Let rise until double (1 1/2 hour). Punch down dough. Let rest 15 to 39 minutes. Divide dough into 40 pieces. Pat each piece flat. Divide filling among the 40 pieces of dough. Pull up edges of dough, sealing in the filling. Place sealed side down on greased cookie sheet. Let rise until double (about 30 to 45 minutes). Bake 15 to 20 minutes at 350° (until top browns).

*Al Mauler
Cataloging*

Cornish Pasties

2 pkgs. Pillsbury pie crusts	1 lb. round steak, trimmed and minced
3 to 4 potatoes, peeled and chopped	Butter
1 lg. onion, peeled and chopped	Salt and pepper

Chop 3 to 4 potatoes, 1 large onion, 1 pound round steak and divide each item into 4 equal parts. Spread one pie crust, top 1/2 or crust with a layer of potatoes, layer of meat, and finally a layer of onions. Dot with butter and sprinkle with salt and pepper. Fold over crust, pinch ends and fork holes randomly in crust. Continue until all piles are used. Bake 1 hour at 350°. Freezes well, may be eaten cold as leftovers.

*Kerry Chapman
Cataloging*

Burgers

2 tsp. olive oil	Pinch of dry mustard
1 lb. ground round	2 pinches of oregano
2 to 3 cloves garlic, finely chopped	Salt and pepper
1/2 sm. onion, finely chopped	

Mix together beef, garlic, onion, mustard and oregano. Do this by hand, squishing and kneading until well mixed. Wash your hands first. Form 4 to 5 fairly thick patties. Heat skillet to medium-high. When the skillet is completely hot, add the olive oil. Add patties to skillet. Cook 2 minutes. Flip. Sprinkle with salt and pepper. Cook 2 minutes on the other side. Flip. Sprinkle with salt and pepper. Cook another 3 to 4 minutes on each side. Serve however you like.

*John Miller
Automation*

Cowboy Dinner

3 med. potatoes
1 onion, sliced
1 lb. ground beef,
browned
1 (31 oz.) can pork and
beans

1/4 c. ketchup
2 tbsp. brown sugar
Dash of Worcestershire
sauce

Put in well greased casserole, potatoes at bottom. Sprinkle with salt and pepper. Cover with half of the sliced onions, then ground beef in small chunks. Top with remaining onions. Combine pork and beans, ketchup, brown sugar and tablespoon Worcestershire sauce and pour over meat. Cover and bake 30 minutes at 350°. Uncover and bake 30 minutes longer.

*Janet Revenew
Access Services*

Janet K McCorison's Company Casserole

8 oz. wide egg noodles
cooked, rinsed and
drained

1 lb. hamburger, cooked
and drained
16 oz. can tomato sauce

Combine:

1/2 lb. cottage cheese
8 oz. creamed cheese
1/2 c. sour cream
1/2 c. chopped scallions

1/3 c. chopped green
pepper
Salt and pepper

Put 1/2 noodles in a buttered casserole; add all of cheese mixture and smooth to cover noodles; add rest of noodles; add all the meat sauce; top with grated cheese. Cook at 375° for 45 minutes. Serves 6.

*Mary McCorison Rosenbloom
Administrative Office*



Aunt Martha's Hamburger Stretch

- | | |
|---------------------------------------|----------------------------|
| 1 lb. ground beef,
browned | 1 can tomato soup |
| 2 c. cooked macaroni | 1/2 c. celery |
| 1 can mushroom soup | 1/2 c. green pepper |
| | 1/4 c. onion |

Combine ingredients to bake in oven at 350°, or combine in large saucepan and heat on stove.

*Susan Zeller
formerly Access Services*

Beef-N-Tater Microwave Recipe

- | | |
|--|--|
| 1 lb. ground beef | 1 can cream of chicken
soup |
| 2 tsp. instant minced
onion | 1 can cream of celery
soup |
| 1 pkg. frozen Tater Tots | |

Combine ground beef in 2 quart dish. Cook in microwave 5 minutes, stirring and turning the dish twice. Top with instant onion and Tater Tots. Mix soups together and spoon over mixture in dish. Bake 15 minutes, turning dish every 5 minutes. Can substitute the cream of chicken and celery soups with one can cream of mushroom and one can of Cheddar soup. You can also mix in frozen peas or corn to add to the mixture.

*Barb Woodruff
Administrative Office*

Cheese Meat Roll

(Microwave Recipe)

- | | |
|--|--|
| 1 1/2 lb. ground beef | 1/2 tsp. oregano |
| 1 egg, beaten | 1 tsp. salt |
| 1/2 c. cracker crumbs | 1/4 tsp. pepper |
| 1/2 c. onion, diced | 2 c. shredded Mozzarella
cheese |
| 1 (15 oz.) can tomato
sauce | |

Combine meat, egg, crumbs, onion, 1/3 cup tomato sauce and spices. Mix well and shape into 12 x 10 inch rectangle on sheet of

waxed paper. Sprinkle cheese evenly over meat. Roll (jelly roll fashion) and seal edge. Place in baking dish. Cover with waxed paper, microwave 8 to 10 minutes. Drain off fat. Pour remaining tomato sauce over meat and microwave another 3 minutes. Let stand 5 minutes before slicing.

*Barb Woodruff
Administrative Office*

Sausage Macaroni Bake

- | | |
|---|-----------------------------|
| 1 1/2 c. macaroni | 1 c. milk |
| 1 lb. bulk sausage (I use "hot") | 1 c. onion, chopped |
| 1 can mushroom soup | 1/4 tsp. celery salt |
| | 1/4 tsp. ground sage |

Cook macaroni as directed. Drain. Saute sausage until lightly browned. Add onion and cook for 5 minutes. Pour off drippings. Stir in mushroom soup, milk, celery salt and sage. Mix thoroughly. Place cooked and drained macaroni in a 2 quart greased casserole. Pour in sauce and mix lightly. Bake 350° for 30 to 40 minutes. I've cooked this dish in the microwave. I use a little less milk and cook for 12 to 15 minutes on high.

*Barb Woodruff
Administrative Office*

Country Franks

- | | |
|--|------------------------------------|
| 1 (16 oz.) pkg. frankfurters, cut diagonally into 1/4 inch pieces | 2 lg. onions, thinly sliced |
| 1 tbsp. salad oil | 1/2 tsp. oregano leaves |
| 2 lg. green peppers, cut into bite sized pieces | 1/4 tsp. salt |

In 12 inch skillet over medium heat, cook frankfurter slices until lightly browned, stirring constantly. Remove frankfurter slices to bowl. In same skillet, over medium heat, in hot salad oil, cook green peppers, onions, oregano, salt and pepper until vegetables are tender, stirring frequently. Add frankfurter slices, toss gently, heat through and serve.

*Janet Revenew
Access Services*

Beverly Manuel Pardue's Jambalaya

- | | |
|-------------------------------------|--|
| 1 lb. smoked sausage | 1 (16 oz.) can cut tomatoes |
| 1 fryer, cut up | 4 c. water |
| 3 tbsp. shortening or oil | 1/2 lb. peeled shrimp or crawdads |
| 2 to 3 ribs celery, chopped | 2 tbsp. chopped parsley |
| 1 onion, chopped | 1/4 c. sliced green onion tops |
| 3 tbsp. flour | 2 tsp. salt |
| 1 to 2 cloves garlic, minced | |
| 1 bell pepper, chopped | |
| 2 c. rice (uncooked) | |

Brown sausage and chicken. Put aside to cool. When chicken is cool, debone. Fry celery, onions, garlic and bell pepper in shortening or oil, add flour and cook until the roux is a nice brown color. Add water, rice, tomatoes, parsley, onion tops and salt. Put in chicken, sausage and shrimp. Bring all ingredients to a boil, lower heat and cover pot. Raise lid occasionally to stir, but no too often. It is cooked when rice is tender. Serves 6 to 8.

*David Pardue
Cataloging*

Cajun Boil

- | | |
|-------------------------------------|------------------------------|
| 8 ears corn, cut into pieces | 2 shrimp spice bags |
| 2 lbs. Cajun sausage | 1/2 tsp. celery seeds |
| 3 lbs. new red potatoes | 2 bottles beer |
| 2 lbs. shrimp | Enough water to cover |

Place all ingredients except shrimp in stock pot and simmer for about 1 1/2 hours. Add shrimp and simmer for another 10 minutes. Place on a large tray.

Guide: 1 ear corn per person
1 lb. shrimp for 4 persons
1 pkg. of sausage 3 to 4 persons

Add more seasonings as amount increases.

*Inge Starr
formerly Government Documents*

Sole In Herbed Butter

4 tbsp. butter or margarine, softened	1/2 tsp. onion powder
2 lbs. sole fillets	1/2 tsp. garlic powder
1 tsp. dill weed	1/2 tsp. salt (optional)
	1/4 tsp. white pepper

In a bowl, mix butter, dill, onion powder, garlic powder, salt if desired and white pepper. Transfer to a skillet and heat on medium until melted. Add the sole and saute for several minutes on each side or until fish flakes easily with a fork. Garnish with dill and lemon if desired. Yields: 6 servings.

Suggestion: Can be made with light margarine and without added salt.

*Janet Renew
Access Services*

Salmon Loaf

2 c. canned salmon	2 tbsp. onion, minced
3/4 c. Ritz-type crackers	2 tbsp. butter, melted
1 egg, slightly beaten	3 tbsp. lemon juice
3/4 c. milk	Pepper

Drain salmon. Mix everything. Toss with a fork, turn into greased 9 x 5 x 3 inch loaf pan. Bake 40 to 55 minutes at 350°.

*Kendall Simmons
Government Documents*

Baked Salmon With Tarragon And Fennel-Seed Butter

2 tbsp. butter	1/2 tbsp. grated lemon peel
2 tsp. chopped fresh tarragon	1/2 tbsp. fresh lemon juice
1 1/2 tsp. fennel seeds, crushed	2 (6 to 7 oz.) salmon fillets

Stir butter, chopped tarragon, fennel seeds, lemon peel and lemon juice in small saucepan over low heat until butter melts. Season with salt and pepper. Arrange salmon on baking sheet. Brush butter mixture over salmon. (Can be made 8 hours ahead. Cover; chill.)

Position rack in center of oven and preheat to 450°. Bake salmon until just opaque in center, about 12 minutes. Transfer salmon to plates.

*Joe Orosco
Access Services*

Fiesta Fish

2 fillets of your favorite fish (preferably a white fish)

Rice

1 mango

2 kiwis

1 green pepper

1 sweet pepper (orange, red, or yellow)

2 tbsp. butter (optional)

2 lemons (optional)

4 sprigs of thyme (optional)

Cut mango and kiwis into 1/2 inch size pieces. Chill in refrigerator while you prepare the rest of the food. Cook rice as you like it. Cut peppers into 1/2 inch pieces and steam. Broil fish as you like it.

Suggestion: mix melted butter, lemon juice, and a couple of sprigs of thyme. Brush this mixture on fillets before broiling. Spread rice over plates, place fillets on rice. Mix peppers, mango, and kiwis. Spread over top of fillet and rice. Stick a sprig of thyme in each fillet.

*Lars Leon
Retrieval Services*

Catfish In Thai Sweet

Chili Sauce

2 catfish fillets, about 1 1/2 lbs.

2 tbsp. cooking oil or 1/2 stick of soybean margarine

GARNISH:

2 tbsp. Thai sweet chili sauce

1 tbsp. non-refined sugar or brown sugar

2 cloves garlic, minced

1/2 tsp. corn or tapioca starch

2 tbsp. light soy sauce

1 tbsp. rice wine or vodka, or brandy, or whiskey (optional)

If the catfish was caught in a river or it is a flat head or you think it may be muddy tasting, soak the fillet in 8 ounces of water with 1 teaspoon of salt dissolved in it for 20 to 30 minutes. Then rinse and dry the fillets with a paper towel. If the fillets are thick, slightly slit the top of the fillets every $\frac{3}{4}$ inch for the marinade to get in. To make the marinade, mix the soy sauce and starch together first then add the other ingredients. If you think the fillet may be muddy tasting, you may wish to add the rice wine or other options. Marinate the fillets at least 20 to 30 minutes. Melt the cooking oil or soybean margarine in a frying pan over high heat until it smokes. Fry the fillets until the edges are brown. Turn the fillets over and brown on the other side. The total cooking time is about 6 minutes. Remove the cooked fillets to a warm plate and make a sauce with the garnish. Before washing the cooking pan, put the garnish materials in and stir for 30 seconds on high heat. Add 2 to 3 tablespoons of water and keep stirring until the mixture boils, about 30 seconds. Pour the garnish on top of the fillets to serve. Serves 4.

*Ned Kehde
University Archives*

Baked Oyster Pippin

2 pts. chilled oysters	Salt
Tomato sauce	Pepper
Green pepper, chopped	Dill seed
Cracker crumbs	

Take 2 pint cans of chilled oysters, drain and mix the liquor with a little more than one can of tomato sauce. Have at hand some chopped green pepper and cracker crumbs. Place a layer of oysters in a baking dish, sprinkle with a layer of green pepper, one of cracker crumbs and one of tomato sauce. Salt and pepper and use dill seed sparingly. Repeat until all ingredients are used. Bake at 350° for about 35 minutes. Serve piping hot with toasted French bread and a dry white wine.

*Joseph Rubinstein
formerly Special Collections*

Vietnamese Combination

Fried Rice

5 c. cooked rice
1 slice ham
4 slices roast pork
1 green onion
3 dried mushrooms (soak
in warm water)

1 egg with dash of salt
and sugar
2 tbsp. oil
2 tbsp. soy sauce
1 1/2 tsp. sugar
Dash of pepper

Dice ham, roast pork, soaked mushrooms and onion. Season beaten egg with salt and sugar. Heat in oil in pan. Scramble egg quickly and set aside. Heat 2 tablespoons oil in pan, saute onion, add diced mushrooms, ham, and roast pork. Return scrambled egg back to pan, mix nicely. Add rice, a portion at a time, stirring constantly while frying. Add seasoning (sugar, pepper, soy sauce). Remove from heat. Makes 4 servings.

*Diem Pham
formerly Map Library*

Tofu Steak

1 lb. firm tofu (available
at Dillons or the
Community
Mercantile)
Flour
Butter (oil may be
substituted)

Soy sauce
1 tsp. ground ginger
Sliced dry bonito (a dried
fish)
Green onions, minced

Cut tofu as desired. Drain it, dry with a paper towel, and dredge in flour. Grill tofu, using butter or oil, and adding the soy sauce and ginger. Serve with sliced dry bonito and garnish with minced green onions.

*Michiko Ito
East Asian Library*

Spicy Thai Green Curry

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|--|---|
| 4 tbsp. dried coconut powder | 12 Thai eggplants, about $\frac{1}{5}$ inch diameter, cut into bite-sized pieces |
| 6 tbsp. dried coconut powder | Chicken, shrimp, or tofu, cut into bite-sized pieces (beef or pork are inappropriate for green curries) |
| Luke-warm water | 1 tbsp. nampla (a salted fish sauce) |
| 2 tbsp. vegetable oil | Jasmine rice |
| 1 can Thai green curry paste | Fresh cilantro for garnish |
| 4 to 5 Kafir lime leaves or strips of lime peel (remove leaves before serving) | |
| 2 tbsp. palm sugar, optional (don't substitute cane sugar) | |

Prepare a thick paste using 4 tablespoons coconut powder and water, set aside. Prepare a second runnier paste using 6 tablespoons coconut powder and 2 cups water, set aside. Heat 2 tablespoons vegetable oil in wok or pan. When hot, and in a well-ventilated area, stir in $\frac{1}{2}$ can Thai green curry paste. (The paste will form a toxic green cloud that will sear your lungs).

Fry this green paste about 1 minute. Add the thick coconut paste; continue to cook until a brownish oil starts to separate out on the top. Add the runnier coconut paste and cook the entire mixture until it boils. Add 4 or 5 lime leaves or lime peel. (Be sure to remove leaves before serving). Add palm sugar. Add eggplants. Add chicken, shrimp, or tofu. Cook until eggplant pieces are soft, but not mushy. Add nampla; if it needs more salt, add more nampla. Serve over a bed of jasmine rice. Garnish with cilantro, and as much/little of the liquid as you wish.

*Geoff Husic
Slavic Department*

Fettuccini Primavera

1 c. broccoli flowers

1 c. sliced zucchini

1/2 c. onion, chopped

1/2 c. green or red pepper,
diced

1/2 tsp. dried basil leaves

3/4 c. margarine

2 med. tomatoes, cut into
wedges

1/2 c. mushrooms, sliced

1 (12 oz.) pkg. fettuccini
noodles, cooked and
drained

Grated Parmesan cheese

In large skillet, over medium-high heat, cook broccoli, zucchini, pepper, onion and basil in margarine until vegetables are tender, stir in tomatoes and mushrooms. Cook 5 more minutes. Toss vegetable mixture with hot fettuccini. Serve with Parmesan cheese if desired. For lower fat contents reduce margarine to 1/4 cup, if more liquid is needed add some vegetable broth. Other pasta may be substituted. Makes 5 servings.

*Inge Starr
formerly Government Documents*

Meatless Mexican Casserole

Refried beans

Salsa

Black olives (optional)

Garlic (optional)

Green chilies (optional)

Any thing else that
sounds good to you

Place some tortilla chips in a casserole dish and smash them down. Pour a little water or salsa juice over the chips to moisten. Layer the above listed items in order as they are listed. Top with grated cheese and bake at 350° for about 30 minutes.

*Donna Mitchell
formerly Access Services*

Pesto-Based Pizza

PESTO:

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|--|---|
| 4 c. (loosely packed) fresh basil leaves | $\frac{1}{2}$ rounded tsp. salt |
| 2 or more cloves of finely minced garlic (I use at least 4) | $\frac{1}{4}$ c. pine nuts (may be called pignolia nuts) |
| $\frac{1}{2}$ to 1 c. extra virgin olive oil (I use a generous $\frac{1}{2}$ c.) | $\frac{1}{2}$ to 1 c. freshly grated Parmesan cheese (I use about $\frac{3}{4}$ c.) |

Make the pesto as soon as you can after getting the fresh basil leaves, as the leaves do not keep well. Put all of the pesto ingredients except the Parmesan cheese into a food processor. Blend until smooth and consistent and all of the nuts have been well chopped. Scrape everything from the processor bowl. Fold in the Parmesan cheese and mix thoroughly. It should look sort of firm, but not dry. If it is too runny, add more cheese. Put extra pesto in an ice cube tray and wrap it in plastic. Freeze. After the pesto has frozen, pop out the cubes and wrap each one in two layers of aluminum foil. Put the wrapped cubes in a plastic bag and keep frozen until needed.

PIZZA:

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|--|--|
| $\frac{1}{3}$ c. pesto | 2 ozs. crumbled Feta cheese |
| 1 12 inch pizza shell (I prefer Boboli) | Several chopped kalamata olives (or other dark Greek olives) |
| Several ozs. thinly sliced Monterey Jack or other mild, white cheese | Small amount freshly grated Parmesan cheese (to taste) |
| Several ozs. thinly sliced Canadian bacon | 1 thinly sliced ripe tomato (optional) |
| $\frac{1}{2}$ red bell pepper | |
| 3 or 4 slices portobello mushroom | |

Preheat the oven to 425°. Chop the red pepper and mushroom and pan fry them in a little oil for a couple of minutes until the pepper is soft. Spread the pizza shell evenly with the pesto. Cover with a sparse layer of red pepper and mushroom combo evenly on the top of the Canadian bacon. Sprinkle with the Feta cheese, olives, and the Parmesan cheese. You can also add some herbs (oregano, etc.) if you

like. If you wish, add a thinly sliced very ripe tomato, which has been sprinkled with a little salt and pepper. Bake the pizza for 12 minutes at 425°.

*John Miller
Automation*

Vegetable Pizza

2 tubes crescent rolls
**2 (8 oz.) pkgs. cream
cheese, softened**
**1 pkg. Ranch dry
dressing mix**
1/2 to 3/4 c. mayonnaise

**4 to 5 c. fresh vegetables,
chopped finely (e.g.,
celery, carrots,
broccoli, cauliflower,
black olives, water
chestnuts, etc.)**

Mix the chopped vegetables and shredded cheese together in a large bowl. Open the two tubes of crescent rolls and spread them over the bottom of an ungreased cookie sheet and press down to form a crust. Bake according to the directions on the rolls. Let the crust cool. Mix together the two packages of softened cream cheese, mayonnaise, and dry Ranch dressing until smooth. Spread this mixture on top of the cooled pizza crust. Top with the chopped vegetable and shredded cheese mixture, pressing down lightly to pack the vegetables into the cream cheese. This helps to keep the vegetables from falling off when serving. Cut into squares and serve.

*Nancy Jaeger
formerly Administrative Office*

Zwiebelkuchen

(Onion Tart)

1/2 c. plus 1 tbsp. butter
1 3/4 c. all-purpose flour
1 egg
3 to 5 tbsp. Half and Half
Salt
3 lg. or 4 med. onions

4 slices bacon, diced
**Generous 1/2 c. whipping
cream**
2 eggs
Salt and pepper

Preheat oven to 400°. Lightly grease an 11 inch quiche pan; set aside. Using a pastry blender or fork, work butter into flour. Stir in 1 egg, Half and Half and salt to make a dough. Let stand in a cool place. A few minutes. Thinly slice onions. Fry bacon in a small skillet over medium heat until golden brown. Add onion rings; saute 2 to 3 minutes. Drain off excess fat. In a medium bowl, beat together whipping cream, 2 eggs, salt and pepper. On a lightly floured surface, roll out

pastry. Line greased pan with pastry. Prick pastry surface with fork. Spread cooked bacon and onions over pastry. Pour in cream mixture. Cover with foil. Bake 20 minutes. Remove foil; bake 10 to 15 minutes longer or until set. Cut in squares or wedges. Serve warm. Makes 8 servings.

*Inge Starr
formerly Government Documents*

Potato And Egg Casserole

6 med. red potatoes, washed, cooked, and diced	1 c. milk
1/4 lb. thick sliced bacon, cooked crisp	1/8 tsp. oregano
6 hard boiled eggs, sliced	1/2 tsp. onion salt
1 can cream of chicken or mushroom soup	1/4 tsp. garlic salt
	1/8 tsp. pepper
	1 tbsp. finely chopped onion
	1 c. marbled cheese

Layer potatoes, bacon, and eggs in a casserole dish. Blend together remaining ingredients, and pour over layered mixture. Bake at 375° for 25 minutes.

*Julia Rholes
Information Services*

Spanish Tortilla

3 slices (reduced sodium) bacon	Black pepper to taste
1 lg. onion	1 (14.5 oz.) can sliced new potatoes, drained
1/2 lg. bell pepper, green or red	6 eggs
1 tsp. bottled minced garlic	Nonstick cooking spray

Place the broiler rack on the second level from the heating element and preheat the broiler to high about 450°. Spray a cast iron or other ovenproof skillet with nonstick cooking spray and preheat to medium while dicing the bacon into bite size pieces. Begin to fry the bacon, stirring occasionally to prevent sticking. While the bacon cooks, peel and coarsely chop the onion. Immediately add the onion to the skillet and cook until soft, about 3 minutes. Seed and dice the bell pepper, adding it to the skillet. Stir occasionally. Add the garlic, black pepper, and drained potatoes. Continue to cook, stirring occasionally, break the eggs into a mixing bowl and whisk, until foamy. Before adding the eggs, give the skillet a vigorous shake to distribute the ingredi-

ents evenly. Add the eggs and cook without stirring until the edges and bottom begin to get dry, about 2 1/2 to 3 minutes. Place the skillet under the broiler and cook until the top of the tortilla is light gold, 2 1/2 to 3 minutes. Run a knife around the edge of the tortilla to loosen. Then cut it into pie-shaped wedges and serve at once.

Jim Ranz
formerly Dean of Libraries

Eggs Supreme

1 lb. sausage, ham or bacon (browned)	2 c. milk
6 eggs, slightly beaten	1 tsp. salt
1 c. Cheddar cheese, grated	1 tsp. dry mustard or Tabasco sauce

Mix all ingredients together and pour in a 1 1/2 quart baking dish. Let sit in refrigerator overnight. Bake at 350° for 45 to 60 minutes.

Helen Krische Dee
Access Services

Breakfast Casserole

1 lb. bacon	1 bunch green onions, rinsed
1/3 box Velveeta cheese, cubed	1/3 of an 8 oz. box of fresh mushrooms, cleaned and sliced
5 slices rye bread, cubed	2 tbsp. butter or oil
1/2 loaf poppy seed round bread, cubed	8 eggs
1/2 bunch fresh asparagus, rinsed	1 c. milk

Cook the bacon, drain, cool, crumble and set aside. Cut asparagus into bite-sized pieces and blanch for about 4 minutes. Chop green onions and, with mushrooms and butter, add to asparagus. Let simmer for another 4 minutes on low heat; then turn off heat. Grease a 4 quart baking dish and add ingredients in layers, bread on the bottom. Beat together eggs and milk, and pour over mixture in baking dish. Bake at 350° for 55 minutes.

Malcolm Lodwick
Art and Architecture Library

Chili Rellenos Casserole

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|--|------------------------------------|
| 4 (4 oz.) cans whole green chili peppers, rinsed and drained | 2 tbsp. all purpose flour |
| 1 c. Cheddar cheese, shredded | 1/2 tsp. seasoned salt |
| 1 c. Monterey Jack cheese, shredded | 1/2 tsp. garlic powder |
| 4 beaten eggs or 1 c. frozen egg product, thawed | 1/2 tsp. ground cumin |
| 1 (12 oz.) can evaporated milk (or evaporated skim milk) | 1/4 tsp. dried cilantro (optional) |
| | Flour tortillas (optional) |
| | Crushed red pepper or paprika |
| | Sliced green onions (optional) |

Grease a 9 x 13 inch baking dish. To remove any excess moisture, pat peppers with paper towels, halve the peppers lengthwise; remove seeds, if desired. Place half of the chili peppers in the bottom of the dish, sprinkle with half of both cheeses, place remaining chili peppers in the dish; sprinkle with remaining cheeses. Combine eggs or egg product, milk, flour, seasoned salt, garlic powder, cumin, cilantro if desired and black pepper; beat with a wire whisk or rotary beater until smooth. Pour over peppers and cheese. Bake uncovered in a 350° oven for 30 to 35 minutes or until set in center. Stack tortillas; wrap in foil. During last 10 minutes of baking, place tortillas in oven to soften.

Optional: Before serving, sprinkle casserole with crushed red pepper or paprika and green onions, if desired. Makes 8 main dish servings.

*Elizabeth Stephens
formerly Acquisitions*

Ann Glinka's Enchilada Casserole

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|------------------------------|-----------------------------------|
| 1 lb. ground beef | 2 cans enchilada sauce |
| 1/4 c. green pepper, chopped | 1 c. Cheddar cheese, grated |
| 1/4 c. onion, chopped | 1 lg. onion, chopped |
| 1 can tomato paste | 1 can pitted ripe olives, chopped |
| Dash salt | Tortillas |
| Dash garlic salt | |

Brown ground beef; cook with green pepper, onion, tomato paste and salt. Set aside. Dip tortillas in hot grease and then in warm enchilada sauce; spread a smaller amount of meat mixture, onions, cheese and ripe olives, roll up and place in oblong pan about 9 x 13 x 2 inches. Continue making until pan is filled, pour rest of sauce and olives, cheese and onion (if any left) over top and bake in 350° oven until cheese melts or until hot through.

John Glinka
formerly Administrative Office

Meatless Eggs And Sausage

6 eggs	1/4 tsp. sweet basil
1/2 tsp. salt	1/4 tsp. pepper
1/4 tsp. thyme	3/4 c. cottage cheese
1/4 tsp. marjoram	2 tbsp. butter

Beat eggs and seasonings together. Beat in cottage cheese removing as many lumps as possible. Melt butter in skillet. Add egg mixture and cook over medium heat until desired firmness. Taste like sausage and eggs. May reduce the amount of salt, if desired.

Aaron Major
formerly Retrieval Services

Quiche Au Fromage

1/4 lb. bacon, cooked until crisp, then crumbled	1/2 tsp. salt
1/2 c. onion, chopped	Dash nutmeg
1/2 lb. Swiss cheese, grated	1 pie crust
3 eggs, slightly beaten	
2 c. either cream (whipping) or Half and Half, or milk, or any combination	

Layer bacon, cheese and onion in pie crust. Mix eggs, cream, salt and nutmeg and pour liquid mixture into pie crust. Bake 10 minutes at 400° and 20 minutes at 350° or until set. May vary by leaving out bacon, varying cheese and so on.

Kerry Chapman
Cataloging

Worlds Easiest Tortilla And Custard Casserole

1 pkg. flour tortilla, torn
into pieces

Cheese

Green chili

2 eggs

Buttermilk (enough
buttermilk to make

1 c. including the

eggs)

Layer tortilla pieces into casserole dish, cover with grated cheese, add chilies, repeat a couple of times. Beat eggs with buttermilk, add salt and pepper to taste and pour over tortilla and cheese. Bake at 350° for about 35 minutes.

Inge Starr
formerly Government Documents

Dad's Fried Chicken

3 lbs. chicken legs and
thighs (with skin)

2 c. flour

1 c. cornbread (or
cornbread mix)

3 tbsp. paprika

3 c. whole milk

6 eggs, mixed

1 tbsp. salt

1 tbsp. course ground
pepper

1 tbsp. garlic powder

Cold wash chicken thighs and legs, thawed to room temperature and dry on towel. Meanwhile, mix dry ingredients in large freezer bag. Place two or three chicken pieces in bag and seal bag. Shake until meat is thoroughly covered.

Remove meat and place in large pre-heated hot skillet (on medium high) with one cup vegetable oil using tongs. Continue adding meat until skillet is full. Turn meat frequently until crispy brown for 10 minutes. Using tongs, remove meat to rack and drain for 15 minutes. Continue process until all meat is finished frying. Pour out oil from skillet and return to stove top on medium-low heat. Pour in half of milk and return meat to skillet. Cover and cook for 20 to 30 minutes. Add milk as it becomes absorbed. Meat should be thoroughly cooked and nearly falling off the bones. Remove from skillet and set aside in large serving bowl and cover tightly.

Continue to cook remaining fried meat in similar manner, adding milk, until all meat is done. With remaining liquid in skillet, add three to four tablespoons of dry ingredient and stir over medium heat until thick gravy is formed. Pour over meat and serve hot with mashed potatoes or hot rice.

John Richardson
Cataloging

Baked Chicken Breasts

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|--|---|
| 1 pat butter | 1 chicken breast |
| 2 tbsp. quick cooking rice
or cooked rice | 1/2 can mushroom soup to
each chicken breast |
| 3 slices onion | |

Wrap all ingredients in order listed above in foil. Bake at 350° for one hour.

*Janet Renew
Access Services*

Lemon Pepper Chicken

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|--|--|
| 1 1/2 lbs. boned and
skinned chicken
breasts | Juice of 1 lemon |
| 1/3 c. flour | 1 tbsp. parsley, chopped |
| 4 tbsp. butter | Salt |
| 2 tbsp. oil | 1 to 2 tbsp. lemon pepper
seasoning |

Shake chicken in flour and lemon pepper. Melt butter and oil. When this mixture foams, add chicken and cook at medium-high heat for 3 to 4 minutes on each side or until thoroughly cooked. Remove to warm platter. Stir in lemon juice, salt to taste. Spoon over chicken and sprinkle with parsley.

*Kerry Chapman
Cataloging*

Diet Chicken

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| 2 pieces of chicken
(breasts or thighs) | 1 tsp. onion flakes |
| 1 tsp. beef bouillon | 1/4 c. water |
| | 1 sm. can mushrooms |

Cook chicken for 30 minutes or longer for more pieces of chicken. Combine all ingredients except mushrooms in skillet. Cover, cook until almost dry, turning once. Add mushrooms to skillet and cook until mushroom juice is almost gone.

*Janet Renew
Access Services*

Joan's Italian Chicken

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| 8 to 10 pieces of chicken,
drumsticks and
thighs | $\frac{3}{4}$ c. sliced pimento
stuffed Spanish
olives |
| 1 (15 oz.) jar tomato pasta
sauce (example,
Prego) | $\frac{1}{4}$ c. olive oil or other
vegetable oil for
browning the
chicken |
| 1 (15 oz.) can diced
tomatoes | |
| 4 oz. white wine or
Vermouth | |

Dust chicken pieces with flour. Heat oil in a large (6 quart) pot with a tight fitting lid and brown chicken. Pour pasta sauce and diced tomatoes over the browned chicken. Add wine to chicken and sauce and bring to a boil. Turn heat down so that the chicken simmers in the sauce. Cover with lid and simmer for 45 minutes to an hour, turning the pieces and stirring the sauce occasionally, until the meat is tender. After 30 minutes, add the sliced olives. Serve over rice, noodles, or short pasta.

*Rich Ring
Bibliographer*

Tomato Chicken

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|----------------------------|--|
| 1 c. tomato juice | 4 skinless uncooked
chicken breasts |
| $\frac{1}{4}$ tsp. pepper | 1 c. mushrooms, sliced |
| 1 tsp. salt | 1 c. green peppers, sliced |
| $\frac{1}{2}$ tsp. oregano | |
| $\frac{1}{2}$ tsp. garlic | |

Mix dry ingredients with tomato juice. Stir in sliced mushrooms and green peppers. Pour mixture over chicken in a baking dish. Bake in oven at 350° for 1 hour. Sprinkle Mozzarella cheese over chicken during the last few minutes of baking time (just enough to melt the cheese).

*Lindsay Shipman
Access Services*

Italian Chicken Breasts

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|--|--------------------------------------|
| 4 skinless and boneless
chicken breasts | $\frac{1}{2}$ c. bread crumbs |
| 2 tbsp. margarine | $\frac{1}{2}$ pkg. dry spaghetti mix |
| 1 tbsp. lemon juice | 4 oz. Mozzarella cheese |

Wash chicken breast. Melt margarine and add lemon juice, mix well, add dry spaghetti mix with bread crumbs. Roll chicken breasts in liquid and then roll in bread crumb mix, coat well. Place chicken breasts in baking dish and bake for 40 minutes in a 400° oven. Take out and sprinkle chicken breasts with the Mozzarella cheese, return to oven and bake for another 5 minutes.

*Inge Starr
formerly Government Documents*

Skillet Chicken Scampi

**1 lb. skinless, boneless
chicken breasts**
Salt and pepper to taste
**3 tbsp. strongly flavored,
undiluted chicken
broth**

Juice of two lemons
2 tbsp. low fat margarine
3 to 4 tbsp. white wine
**1 tbsp. fresh parsley,
minced**

Cut chicken into 1 1/2 inch cubes. Season lightly with salt and pepper. Spray a large non stick skillet liberally with cooking spray. Arrange cubes in single layer. Brown chicken cubes, with no fat added over moderate heat, about 3 to 4 minutes per side. Transfer to heated platter. Add remaining ingredients to skillet, cook and stir until butter melts and mixture combines. Spoon pan juices over chicken cubes. Makes 4 servings.

*Janet Revenew
Access Services*

Chinese Chicken Salad

**3 c. cooked chicken, cut
up bite size**
1/3 c. canola oil
3 tbsp. lemon juice
2 tbsp. vinegar
1 tbsp. granulated sugar
1 tsp. soy sauce
1/2 tsp. ginger
**2 (11 oz.) cans mandarin
oranges, drained**

**1 (8 oz.) can sliced water
chestnuts, drained**
**1 head lettuce, torn in
bite-size pieces**
3/4 c. chow mein noodles
**2 tbsp. toasted sesame
seeds (optional)**

Combine cooked chicken, oil, lemon juice, vinegar, sugar, soy sauce and ginger. Marinate 1 to 2 hours. Add mandarin oranges and water chestnuts. Serve on a bed of lettuce topped with chow mein noodles, chicken mixture, and sesame seeds. Serves 10 to 12.

*Kathy Graves
Reference Department*

Stir Fry

- 1 1/2 lb. chicken, cut into bite sized pieces
- 3 pkgs. frozen stir-fry vegetables
- 2 c. brown rice (not instant)

- Ginger
- Garlic
- Onion

Start rice (read package instructions, can take up to an hour). In a 6 to 8 quart pot, pour in cooking oil to cover the bottom. Add ginger, garlic and onion (to taste), set on medium high heat. Brown chicken, add vegetables, stir until heated through. Serve with rice. Soy sauce optional.

*Richard Borton
formerly Cataloging*

Chicken Picante

- 1/2 c. med. chunky taco sauce
- 1/4 c. Dijon mustard
- 6 chicken breasts, halved, boned and skinned

- 2 tbsp. butter
- 6 tbsp. yogurt, divided
- 1 lime peeled, sliced into 6 segments

In a bowl, make the marinade by mixing taco sauce, mustard and lime juice. Add chicken and marinate for at least 30 minutes, turning to coat. In a large frying pan, melt butter until foamy, and add chicken. Cook chicken about 10 minutes turning until brown on all sides. Add marinade and cook about 5 minutes more until marinade is slightly reduced and beginning to glaze.

Remove chicken to platter. Raise heat to high and boil marinade 1 minute. Pour over chicken. Garnish each breast, with 1 tablespoon yogurt and segment of lime.

*Julia Rholes
Information Services*

Jalapeno Chicken

Cooked chicken
4 to 6 jalapeno peppers
1 med. onion
1 clove garlic
2 tbsp. oil
1 pt. sour cream
**1 can cream of chicken
soup**

1 (8 oz.) pkg. corn chips
**2 c. Monterey Jack
cheese, shredded**
**1 (10 oz.) pkg. frozen
spinach**

In large skillet, over medium heat saute diced jalapeno peppers, onion and garlic in oil. Stir in undiluted soup, and spinach. Heat on high to boiling, breaking up frozen spinach. Reduce to low heat. Simmer until spinach is cooked. Stir in chicken and sour cream. Heat through. In 2 quart casserole, arrange $\frac{1}{3}$ chips, $\frac{1}{3}$ cheese, $\frac{1}{2}$ chicken mixture. Repeat ending with cheese. Cover. Microwave on medium for 14 to 16 minutes or in oven at 350° for 45 minutes.

*Kendall Simmons
Government Documents*

Mark's Spiced Chicken

**8 to 10 pieces of chicken
breasts**
**1 can Rotel tomato sauce
with green chilies**
**1 to 2 (24 oz.) cans
Delmonte traditional
spaghetti sauce**

**1 lb. box regular or
spinach fettuccini**
1 pkg. Alfredo sauce
 **$\frac{1}{2}$ cucumber, chopped in
cubes**

Cut chicken in bite size pieces and cook in Rotel sauce. Prepare Alfredo sauce as directed on package. Add spaghetti sauce and cook together. Add cubed cucumbers into chicken and continue to cook. Cook fettuccini according to package directions. Put fettuccini in serving dish, cover with spaghetti sauce and top with chicken mix and serve.

*Jennie Dienes
Map Library*

Chicken Curry

1/3 c. vegetable oil or olive oil

2 med. onions, chopped

2 tsp. chopped fresh ginger root

2 cloves garlic, finely chopped

2 tbsp. tomato paste

2 1/4 c. water, divided

4 to 5 bay leaves

2 cinnamon sticks or 1 tsp. powdered cinnamon

1/2 c. cashews (optional)

1/2 tsp. chili powder

2 tbsp. coriander powder

1 tsp. turmeric powder

1 tsp. sea salt

3 to 4 potatoes, diced

1 can kidney beans

3 chicken breasts, cut in chunks

Heat oil in a large wok or skillet. Add chicken and saute until chicken is cooked. Remove chicken from wok/skillet, then add onions, ginger and garlic and saute 5 minutes on medium heat. Add tomato paste and 2 cups of water. Add bay leaves, cinnamon, cashews and stir 2 minutes. Add chili powder, coriander, turmeric, salt and if needed 14 cup water. Stir for 5 minutes. Add potatoes and more water if needed, cover and cook until potatoes are tender. Add chicken and kidney beans. Cook until all ingredients are done. Season to taste by adding more spices. Serve over hot basmati rice.

*Muriel Cook
Retrieval Services*

Gold Coast Stew

2 green peppers, cut into rings

1 med. onion, cut into rings

2 tbsp. shortening

1 (6 oz.) can tomato paste

3/4 c. peanut butter

3 c. chicken broth

1 1/2 tsp. salt

1 tsp. chili powder

1 tsp. sugar

1/2 tsp. nutmeg

4 c. cubed cooked chicken

6 c. hot cooked rice

Cook and stir green pepper and onion in hot shortening until onion is tender. Drain off excess fat. In a bowl, blend tomato paste and peanut butter; stir in broth and seasonings; add to onion mixture. Stir in chicken. Cook and stir over low heat until heated through (if too thick, stir in more chicken broth). Serve over hot rice with your choice of accompaniments. 8 servings.

Accompaniments: Grated coconut; chopped peanuts; pineapple chunks; sauteed banana slices ($\frac{1}{4}$ inch thick); sauteed tomato slices; sauteed eggplant slices.

*Ken Lohrenz
Cataloging and Government Documents*

Mango Chicken

$\frac{3}{4}$ lb. chicken breast
 $\frac{1}{2}$ green pepper, sliced
 $\frac{1}{2}$ red pepper, sliced
**2 mangoes, peeled and
julienne sliced**

1 tbsp. grated ginger
**1 tsp. garlic powder or 3
cloves fresh garlic,
minced**
1 lg. shallot, chopped

MARINADE:

1 $\frac{1}{2}$ tsp. soy sauce
 $\frac{1}{4}$ tsp. salt (optional)

Pinch of pepper
1 tbsp. cornstarch

SAUCE:

2 tsp. cider vinegar
1 to 1 $\frac{1}{2}$ c. ketchup
1 to 1 $\frac{1}{2}$ tsp. sugar

2 tbsp. water
1 tsp. "5 Chinese spices"
1 tbsp. canola or olive oil

Marinate chicken in marinade for 30 minutes. Stir fry chicken in 1 tablespoon oil for 3 to 5 minutes. Add sauce ingredients. Mix together. Add remaining ingredients and stir while cooking. Serve over rice, noodles, or with some variety of noodles.

*Jennie Dienes
Map Library*

Tropical Skillet

2 tbsp. oil
**1 lb. boneless chicken
strips**
 $\frac{1}{2}$ c. Miracle Whip
 $\frac{1}{2}$ c. orange juice
2 tbsp. brown sugar

1 c. minute rice
**1 (11 oz.) can mandarin
oranges, drained**
**1 (8 oz.) can pineapple
chunks, drained**

Heat oil in a skillet over medium high heat. Add chicken, stir and cook for three minutes. Combine Miracle Whip, orange juice and

brown sugar, then stir this mixture into the skillet. Add rice and bring to a boil. Remove from heat, add fruit and cover. Let stand five minutes before serving. Pork may be substituted for the chicken.

*Shelley Sandberg
formerly Retrieval Services*

Baked Chicken Salad

2 c. chicken, cooked	4 tsp. onion, chopped
2 c. cream of chicken soup	1 tsp. salt
2 c. celery, chopped	Pepper
1 c. cashews	2 tbsp. lemon juice
$\frac{3}{4}$ c. mayonnaise	4 hard boiled eggs
	2 c. crushed potato chips

Combine all ingredients, except crushed potato chips. Bake 400° for 30 to 40 minutes. Top with crushed potato chips about 5 minutes before done.

*Joy Fry
Serials Cataloging*

Chicken And Rice Bake

4 boneless, skinless chicken breasts, seasoned	1 can cream of mushroom soup
1 can cream of chicken soup	1 pkg. dry onion soup mix
	2 $\frac{1}{2}$ c. water
	1 c. uncooked rice

Mix soups, water and rice together. Place in a greased baking dish. Place the chicken breasts on top. Cover with foil and bake for 1 $\frac{1}{2}$ hours at 350°. Remove foil and bake for another 45 minutes.

*Lisa Shaw
formerly Copy Services*

Yellow Rice And Chicken

Chicken to feed a crowd (cut up)	1 clove garlic, cut in small pieces
2 (15 oz.) cans tomato sauce	1 qt. beer
1 lg. onion, cut into small pieces	Spice boil (can substitute curry)
	4 to 5 c. rice

On stove, in a turkey roaster, cook all of the above ingredients on top of stove (except chicken) on medium temperature until onions and green pepper start to get tender. Add chicken and continue to cook. When the chicken is about half way done, add 1 quart of cheap beer, and add spice boil (or curry), this gives it the yellow coloring and adds wonderful flavoring. Add to taste, about 4 to 5 cups of rice, stir and cover and place in oven at 375° for about 45 minutes to 1 hour. Check several times and stir each time to make sure everything is covered with the sauce. Serve when rice and chicken are done. Top the rice with peas and pimentos.

Lisa Shaw
formerly Copy Services

Oyako Don

(Chicken And Egg With Rice)

1 chicken, cleaned and
cut into bite-size
pieces
1 white onion, sliced
Soup stock (fish is
preferable, chicken
or vegetable can be
substituted)
1 tbsp. sake (Japanese
wine; white wine may
be substituted)

1 tbsp. mirin (a sweet
Japanese liquor; a bit
of sugar may be
substituted)
4 tbsp. soy sauce
4 eggs, beaten
Steamed rice for 4

Place chicken and onion in a flat pan, pour in soup stock (not too much liquid or it will be watery). Bring to a boil; add sake, mirin, and soy sauce. Reduce heat and simmer until chicken is cooked. Add eggs on top; remove pan from heat, cover and let sit while eggs cook. Serve over steamed rice. Serves 4.

Michiko Ito
East Asian Library

Broccoli Chicken Casserole

- | | |
|-------------------------------------|---|
| 1 (16 oz.) pkg. frozen
broccoli | 1 pkg. dry onion soup mix |
| 3 c. cooked diced chicken
breast | 1 (8 oz.) ctn. sour cream |
| 1 can cream of celery
soup | 1 sm. box stove top
stuffing (chicken
flavored) |
| 1 can cream of chicken
soup | |

In a bowl mix soups, sour cream and chicken, set aside. Make dressing according to directions on box, except reduce water to $\frac{3}{4}$ cup. Grease 9 x 13 inch pan. Place broccoli in bottom, next cover with soup and chicken mix, then place dressing on top. Cover with foil. Bake at 350° for about 45 minutes. Remove foil and bake another 15 minutes.

Inge Starr

formerly Government Documents

Chicken Loaf

- | | |
|---------------------------------------|---|
| 1 cooked chicken, boned
and cut up | $\frac{1}{2}$ c. celery |
| 4 eggs | 1 can mushroom soup |
| 45 Ritz crackers
(crushed) | $\frac{1}{2}$ c. Longhorn cheese,
shredded |
| $\frac{1}{4}$ c. onion | 1 $\frac{1}{2}$ c. chicken broth |

Mix ingredients together and bake about 45 minutes at 350°.

*Janet Revenew
Access Services*

Chicken Pepperidge Farm Casserole

- | | |
|--|---|
| 4 whole chicken breasts,
halved | 1 (7 oz.) pkg. Pepperidge
farm herb seasoned
stuffing |
| 2 (10 $\frac{3}{4}$ oz.) cans cream of
chicken soup | $\frac{1}{2}$ c. margarine |
| 1 c. milk | |

Simmer chicken breasts in water to cover 1 $\frac{1}{2}$ hours. Save 1 cup broth. Heat oven to 350°. Arrange chicken in 9 x 13 inch glass baking

dish. Combine broth with soup and pour over chicken. Sprinkle stuffing over chicken. Heat reserved broth and margarine to boiling. Pour over stuffing. Bake 1 hour.

*Tanya Shaw
formerly Engineering*

Cuban Turkey

1 turkey
Juice of 1 lemon
1 clove garlic, peeled
1 onion

1 green pepper
2 lg. cans tomato sauce
10 lg. potatoes, peeled

Place lemon juice, garlic, onion, green pepper and tomato sauce in a blender, (the above contents should fill the entire blender). Blend then pour half of the magic mixture on the turkey inside and out. While the turkey is cooking keep re-basting with the sauce in the bottom of the pan. One hour before the turkey is done, peel potatoes and leave whole. Place the potatoes in the bottom of the roasting pan with the turkey. Baste the turkey making sure to cover the potatoes with the rest of the magic mixture. When the turkey and potatoes are done, serve over white rice or black beans and rice.

*Lisa Shaw
formerly Copying Services*

Turkey Pile On

Turkey
**Chopped green onions,
tops and bottoms**
Celery
Cheddar cheese, grated

Tomatoes, diced
Crushed pineapple
Toasted coconut
Chopped and sliced nuts

Cook turkey with celery and onions. Bone and chunk. Make gravy with pan juice, onion and celery. Use blender to chop and thicken with flour. (Make a thick gravy.) Add turkey. Serve as follows: 1 ladle of turkey and gravy, 1 tablespoon green onions, celery, grated cheese, diced tomatoes, crushed pineapple, toasted coconut and sliced nuts.

*Joy Fry
Serials Cataloging*



Soups & Salads

Old Fashioned Bean Soup

- | | |
|---|--|
| 3 med. carrots (diced) | 1 tsp. salt |
| 1 lb. dry navy beans or Great Northern beans (cover beans with water and soak overnight, drain, rinse and drain) | $\frac{2}{3}$ tsp. liquid smoke |
| 2 qts. water | $\frac{1}{2}$ tsp. coarse ground pepper |
| 1 lb. ham chunks | $\frac{1}{2}$ c. chopped celery (leaves can be used) |
| | 1 med. onion, chopped |
| | 1 bay leaf, optional |
| | 4 tsp. butter |

Saute onion in butter until light brown. Pour onion and butter into crockpot. Add remaining ingredients and stir. Cover and cook on low for 10 to 12 hours, until beans are tender and soup consistency is slightly thickened. Makes 2 $\frac{1}{2}$ quarts. Excellent served over cornbread (buttered or not).

Rita Wilson
Administrative Office

Shrimp Chowder

- | | |
|--|--|
| $\frac{1}{3}$ c. green onions, diced | $1 \frac{1}{2}$ c. cleaned, diced shrimp |
| 1 tbsp. butter | 1 can Campbell's cream of potato soup |
| 4 oz. cream cheese | 1 $\frac{1}{2}$ cans milk |
| $\frac{1}{2}$ tsp. garlic salt | |
| $\frac{1}{4}$ tsp. cayenne pepper | |
| 1 can corn, undrained | |

Lightly saute green onion with 1 tablespoon of butter in bottom of soup kettle. Cube cream cheese and melt slowly on low heat. After cream cheese is COMPLETELY melted, add garlic salt and cayenne pepper. Add corn and shrimp. Stir in Campbell's cream of potato soup and 1 $\frac{1}{2}$ cans of milk. Simmer on medium heat for 10 to 20 minutes.

Note: I always use light cream cheese and skim milk, and I usually double this recipe.

Summer Schippers
Cataloging

Santa Fe Soup

1 lb. ground beef
 $\frac{1}{2}$ onion, chopped
1 (16 oz.) can corn
1 (16 oz.) can pinto beans
1 (16 oz.) can diced
tomatoes

1 (10 oz.) can diced Rotel
1 lb. Velveeta, cubed
Tortilla chips

Brown beef with onion, drain. Add canned goods (do not drain) and cubed cheese. Heat until cheese is melted. Serve with tortilla chips.

Shelley Sandberg
formerly Retrieval Services

Steak Soup

1 stick oleo
1 c. flour
1 (46 oz.) can tomato juice
 $\frac{2}{3}$ c. water
2 lbs. ground beef,
browned and drained
 $\frac{1}{2}$ onion, minced
4 carrots, sliced
1 celery stalk, sliced

2 potatoes, cubed
1 tbsp. "Accent"
1 tsp. black pepper
2 tbsp. beef base or 4 beef
bouillon cubes
1 pt. green beans
1 pt. peas
1 (6 oz.) pkg. frozen corn

Melt oleo, stir in flour to make a paste, stir in tomato juice and water, then add ground beef, onion, celery, potatoes, carrots, "Accent", pepper, and beef base. Cover and cook over low heat about 30 minutes. Add beans, peas, and corn, cook until all vegetables are tender. Do not add salt.

Barb Woodruff
Administrative Office

Goulash Soup

1 lb. beef (small cubes)
1 lg. onion
 $\frac{1}{2}$ lg. red pepper, chopped
1 clove garlic, minced
2 tbsp. paprika
 $\frac{1}{2}$ tsp. thyme

$\frac{1}{2}$ to 1 sm. can tomato
paste
1 to 2 qts. water or beef
broth
1 sm. can mushrooms
3 tbsp. flour

Brown meat well in open skillet. Remove, saute onions, red pepper and garlic. Return meat to skillet. Add paprika, salt, pepper, and thyme to taste and stir well. Add tomato paste with liquid and simmer slowly for 1 to 1 1/2 hours. 15 minutes before done, add mushrooms and continue to simmer. Mix flour with water, beat well to avoid lumps. Add to soup to thicken.

For options, you might want to add some lemon zest, also optional add sour cream.

Inge Starr
formerly Government Documents

Hamburger Soup

1 lb. ground round
1 lg. can peeled &
crushed tomatoes
2 c. frozen corn
2 c. frozen peas
1 c. frozen Lima beans
2 lg. onions
1/2 head green cabbage
4 to 5 stalks celery
3 to 6 carrots
1 (46 oz.) can V-8 juice
2 c. dry pasta, cooked

1 tbsp. Worcestershire
sauce
1 to 2 tbsp. olive oil
2 tbsp. parsley
1 tsp. marjoram
1/2 tsp. basil
1 tsp. thyme
1/2 tsp. black pepper
2 to 4 c. water (stir before
you decide)
juice of 1 lemon or some
red wine

Brown ground round until crumbled and thoroughly cooked and drain. Chop cabbage, celery and carrots. Chop the onions and fry in olive oil until onions are transparent. (If you want to add minced garlic, this would be the time to do it). Cook and stir for 3 to 4 minutes. Add the herbs and cook for 5 minutes. Add water to prevent sticking rather than adding more oil. Combine all ingredients except water, pasta and lemon juice or wine in a large soup kettle. Stir well. Add water to achieve preferred consistency. Cook about 1 to 1 1/2 hours on low to medium temperature or until vegetables are cooked to your taste. Stir every 10 to 15 minutes. Toward end of cooking time add cooked pasta and lemon juice or wine. Stir and heat thoroughly. Serves a crowd!

Sarah Couch
Access Services

Chicken And Rice Soup

2 tbsp. oil	6 c. water
3 med. carrots, sliced	2 tbsp. dried parsley
2 lg. celery stalks, sliced	1 bay leaf
2 med. onions, chopped	4 chicken bouillon cubes
3 1/2 lbs. chicken pieces	1 c. rice

Over medium heat cook vegetables in hot oil until lightly browned. Remove to another bowl. In remaining oil, heat water with bouillon, chicken and herbs to boiling. Reduce heat to low, cover and simmer 20 minutes until chicken juices run clear when pierced. Remove chicken, cool and then debone and chop. While preparing chicken, add vegetables and rice to broth. Heat to boiling then reduce heat, cover, simmer 30 minutes until all is tender. Return chicken and heat to boiling. Discard bay leaf and serve.

*Shelley Sandberg
formerly Retrieval Services*

Cheesy Chicken Soup

1 pkg. Lipton onion soup mix	3 lg. or 5 to 6 med. potatoes, diced
1 chicken (or 6 chicken thighs)	1/2 to 1 c. mushrooms, finely sliced
1 pkg. Lipton onion soup mix	2 tbsp. parsley flakes
1 whole bunch celery, chopped	1/2 c. margarine
1 onion, chopped	1/2 c. flour
2 to 3 carrots, finely sliced	1/3 to 1/2 lg. box Velveeta, cubed

Boil chicken for stock. Remove chicken from stock, debone and chop chicken while the vegetables are cooking in the stock (you should have one-half gallon left). Turn the chicken stock down to medium heat and add chicken, onion soup mix, chopped celery, onions and carrots. Cook for 15 minutes, then add potatoes, mushrooms and parsley flakes. Cook until potatoes are done but not mushy. When potatoes are done, turn down heat to simmer. In another saucepan make the rye. Add margarine to pan, melt, then add the flour. Stir while cooking so flour is golden light brown, then slowly add 1 cup hot water or 1 cup hot broth to rye. Stir well. Add the rye mixture to the soup and stir well. You may want to turn the heat of the soup up to medium or

medium low. Add Velveeta, keep stirring. Add chicken chunks, be careful that the soup does not scorch. Cook until chicken is warmed up again, about 5 to 10 minutes.

*Brenda Owens
Access Services*

Cream Of Chicken & Cheese Soup

4 cans cream of chicken soup	3 cans milk
1/2 c. chicken stock	1 can water
5 c. Cheddar cheese, grated	1 c. chopped broccoli
1/4 c. Chardonnay wine	1 c. diced carrots
1/3 c. cooking sherry	2 bay leaves
2 boneless, skinless chicken breasts	1/2 tsp. thyme
1 tbsp. vegetable oil	Pinch of tarragon
	Pinch of sage
	1/2 tsp. parsley flakes
	Salt and pepper to taste

Pour cans of soup into large pot, add milk, water, and chicken stock. Heat at medium low. Add vegetable oil to separate frying pan, cook chicken breasts slowly at a low temperature. When ready, cut into 1 inch cubes and add to soup. Add cheese slowly, stirring to prevent burning at the bottom. Add spices, Chardonnay wine, cooking sherry, stir and cover. Chop and dice vegetables, steam in microwave or small pan with water until tender. When ready to add to soup. Allow 10 to 15 minutes extra for flavoring to cook in. Stirring occasionally to prevent cheese from burning on the bottom.

*Andrew Rich
formerly Retrieval Services*

Corn Chowder Bisque

5 slices bacon, diced	1 pt. boiling water
4 sm. onions, minced	2 c. corn
6 med. tomatoes, peeled and diced (or used canned)	1/4 tsp. soda
1 to 1 1/2 tsp. salt	1 qt. hot milk
1/4 tsp. pepper	2 tbsp. flour
	2 tbsp. butter

Fry bacon in casserole until crisp. Remove from heat. Add onions, potatoes, tomatoes, salt and pepper. Cover with boiling water and simmer until the vegetables are nearly tender. Add corn and cook

10 minutes longer. Add the soda and hot milk, which has been thickened with butter and flour. Stir rapidly while adding milk and serve hot. Serves 8, with bread and a tossed salad.

Kathleen Neeley
University Archives

Gazpacho

- | | |
|--------------------------|--------------------------|
| 1 med. onion | 1/2 tsp. dried tarragon |
| 2 med. cucumbers | Tabasco sauce to taste |
| 3 lbs. ripe tomatoes | 3 tbsp. chopped parsley |
| 1/4 green pepper | 1 tbsp. chopped chives |
| 1 clove garlic | 3 tbsp. lemon juice |
| 2 c. tomato juice | 1 tsp. paprika |
| 3 tbsp. tarragon vinegar | 1/2 c. olive oil |
| 1/2 tsp. dried basil | Sour cream (optional) |
| 1/2 tsp. dried chervil | Salt and pepper to taste |

Chop and dice tomatoes, green pepper, onion, cucumbers. If you have a food processor, chop them one ingredient at a time and mix all ingredients in a large bowl except Tabasco and sour cream. Chill and serve cold. Tabasco sauce can be added to the bowl or individual servings. One teaspoon of sour cream per serving is optional. This is an excellent dish served with French bread.

Channette Kirby
Reference Department

Gazpacho

(Andalusian Cold Soup)

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|---|--------------------------------------|
| 6 med. tomatoes, peeled
and minced | 4 tsp. salt |
| 2 med. cucumbers, seeded
and minced | 1/4 tsp. pepper |
| 1 med. onion, peeled and
minced | 1/8 tsp. cayenne |
| 1 (4 oz.) can pimentos,
drained and minced | 1 to 1 1/2 c. canned tomato
juice |
| 1 to 2 cloves garlic,
peeled and minced | Ice cubes |
| 1/4 c. olive oil | Snipped parsley |
| 3 tbsp. vinegar | Pitted ripe olives
(optional) |
| | Toasted bread cubes
(optional) |

Several hours before serving: In large bowl combine tomatoes, cucumbers, onion, pimentos, and garlic. Then stir in olive oil, vinegar,

salt, pepper, cayenne, and tomato juice, blending well. Cover and refrigerate until well chilled. Serve in soup bowls with an ice cube in center of each, and sprinkle with parsley. If desired, sprinkle with olive slices and bread crumbs. Makes about 8 servings.

Excellent way to use up all those garden fresh vegetables. Use extra virgin olive oil, (from the first pressing of olives) if you don't like the taste of regular olive oil. I prefer Japanese rice vinegar to the regular vinegar. I love fresh tomatoes so this is one of my favorite meals in the summer. I leave out the pimentos and ice, reduce the oil by half, and add 2 or 3 (or more) cloves of garlic. Delicious with rye bread.

*Jennie Dienes
Map Library*

Lentil Soup

1 lb. uncooked lentils
3 strips bacon
4 carrots
2 stalks celery
1 tbsp. oil
**8 c. chicken or vegetable
stock**
1 lg. leek

4 potatoes
1 clove garlic
Fresh parsley, chopped
1 lb. Polish sausage
Sour cream (optional)
Vinegar (optional)
Salt and pepper to taste

Rinse lentils in a sieve under running water and discard any stones. Chop and fry bacon gently in oil until crisp. Chop leeks into fine rings, peel and dice carrots and potatoes, clean and dice celery and peel and crush garlic. Add vegetables to bacon and cook until vegetables are somewhat softened. Add lentils, stir quickly until they are mixed with the vegetables, then add the broth, bring to a boil, then reduce heat and simmer gently over low heat for about one hour, or until lentils are done (soft but not mushy). If necessary, add a little extra broth. (I like my soup thick, more like a stew). To make a more substantial meal add Polish sausage and simmer for another 7 to 10 minutes, just long enough to warm the sausage. To serve, ladle into bowls, add a dash or two of vinegar to taste, a dollop of sour cream and a sprinkle of parsley and sausage. Serve with hot crusty bread. (Vegetarians, please omit the bacon and sausage, substitute vegetable broth for the chicken broth).

*Inge Starr
formerly Government Documents*

George Harrison's Lentil Soup

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|-------------------------|--------------------------|
| 1 red chili | 2 lg. tomatoes |
| 1 tsp. cumin seeds | 2 green peppers, chopped |
| 2 lg. onions, chopped | 1 bay leaf |
| 2 cloves garlic, minced | Salt and pepper to taste |
| 1 c. lentils | |

Heat a small amount of oil in frying pan. When oil is hot, add chili and cumin seeds. When seeds stop sputtering, brown onions and garlic in heated oil. Wash lentils well and cover with water. Add browned onions to pan of lentils. Add tomatoes, peppers, bay leaf, salt and pepper. Bring to a boil, cover, lower heat. Soup's on for four in an hour.

*Nancy Hollingsworth
Kansas Collection*

Zucchini Soup

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|--|-----------------------------|
| 4 chicken breasts | 1 (15 oz.) can tomato sauce |
| 1 med. onion, chopped | 1 (8 oz.) can tomato sauce |
| 4 med. potatoes, chopped | 1 can white corn |
| 1 carrot, sliced | 3 to 4 tbsp. Cheddar cheese |
| 6 celery stalks, sliced | 8 flour tortillas |
| 6 fresh green beans, cut up | |
| 1/3 c. green pepper, cut up | |
| 2 med. zucchini | |
| 1 (24 oz.) ctn. Old El Paso tomato & green chilies | |

Boil chicken in enough water to cover 15 to 20 minutes. Remove from bone, return 2 cups of broth to pot. Add all vegetables except canned items and zucchini. Simmer at least one hour. Serve over bite size pieces or tortilla with cheese melted inside.

*Joy Fry
Serials Cataloging*

Upstate Minestrone Soup

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|--|--|
| 1 lb. sweet Italian sausage | 2 cans beef bouillon or 3 bouillon cubes dissolved |
| 1 tbsp. olive oil | 2 c. cabbage, finely chopped (or more to taste) |
| 1 c. onion, diced | 1 tsp. salt |
| 1 clove garlic | $\frac{1}{4}$ tsp. pepper |
| 1 c. carrots, sliced | 1 (16 oz.) can Great Northern Beans, undrained |
| 1 tsp. basil | |
| 2 sm. zucchini, chopped | |
| 1 (16 oz.) can Italian poa tomatoes (or plain) chopped not drained | |

Brown sausage in olive oil. Add onion, garlic, carrots and basil, and cook 5 minutes. Add zucchini, tomatoes, beef bouillon, cabbage, salt, and pepper and simmer for 1 hour. Add beans and cook 20 minutes more.

*Joy Fry
Serials Cataloging*

Spicy Italian Potato Soup

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|--|-----------------------------------|
| 2 links Italian sausage | 8 c. chicken stock |
| $\frac{1}{2}$ bunch kale, (only leafy part, chopped) | $\frac{1}{8}$ tsp. nutmeg or mace |
| 4 to 5 sliced potatoes (if new, leave peel on) | Red pepper flakes |

Crumble sausage in pan and saute, add chopped kale and stir until starting to wilt. Add chicken stock and sliced potatoes, nutmeg, and pepper flakes. Simmer for about 1 hour until vegetables are cooked well. Use pepper flakes at your own discretion.

*Inge Starr
formerly Government Documents*

Potato Soup

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|--------------------------------------|--|
| 4 potatoes, cubed | 2 c. water |
| 1 onion, diced | Salt and pepper to taste |
| 2 Butterball turkey sausages, sliced | Paper-thin garnishing of carrot and celery |
| 1 c. evaporated milk | |

Prepare the potatoes, onion and sausages. Simmer over medium heat with a little added water to prevent burn. When the potatoes crumble and the savory sausage spell is cast, add the 2 cups water. Simmer but don't boil. Add the evaporated milk. Salt and pepper to taste. Add garnish. Serves 3 to 4 in about 20 to 30 minutes.

*Bryan Culp
Kansas Collection*

Leek And Potato Soup

4 to 5 lg. leeks, sliced	8 c. chicken broth
4 to 5 lg. potatoes	1/2 c. cooked finely chopped precooked ham
1 tsp. toasted cumin seeds	
1 tsp. toasted sesame seeds	1 tbsp. canola oil
1 tsp. toasted fennel seeds	Salt and pepper to taste

Over medium-high heat place oil in stock pot, add leeks, stir until tender, add potatoes stir about 5 minutes more. Add toasted seeds, cooked ham and chicken broth, bring to a boil, then reduce heat to medium and simmer for about 45 to 60 minutes. You might want to taste the soup before adding any salt. I put soup in blender, but this can be served chunky.

*Inge Starr
formerly Government Documents*

Borscht

2 lg. beets, julienne sliced	2 to 3 cloves garlic, finely chopped
1 med. onion, chopped	
2 stalks celery, chopped	1 (48 oz.) can tomato juice
2 carrots, finely sliced	1 (48 oz.) can water

Bring all ingredients to a boil. Do not cover, simmer 45 to 60 minutes. Let stand 2 hours or overnight (refrigerate) to let flavors blend. Reheat or eat cold. Serve with small amount of sweet cream, sour cream or milk. Excellent with rye bread. There are many recipes for borscht, because it is a basic "Slavic" soup. It can be prepared with or without meat and can include beans, cabbage, potatoes, green and red peppers. Some recipes call for the vegetables to be removed.

*Jennie Dienes
Map Library*

Sauerkraut Salad

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|----------------------------------|-----------------------|
| 1 (16 oz.) can sauerkraut | 1/4 c. onion, chopped |
| 1/2 c. celery, chopped | 1 c. sugar |
| 1/2 c. carrots, chopped | 1 tbsp. vinegar |
| 1/2 c. green peppers,
chopped | |

Cut the sauerkraut with scissors and mix with all other ingredients. Chill for several hours before serving.

*Janet Revenew
Access Services*

Mom's Cabbage Salad

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|---------------------------------|--------------------------------------|
| 1 med. head cabbage,
chopped | 2 to 3 stalks celery, sliced
thin |
| 1 med. onion, chopped | 7/8 c. white sugar |
| 2 carrots, grated | Dill weed to taste |

DRESSING:

- | | |
|--|-------------------------|
| 3/4 c. white vinegar
(diluted about half
with water) | 2 tbsp. sugar |
| 1/4 c. oil | Celery seed (optional) |
| | Mustard seed (optional) |

Layer vegetables in bowl. Layer one, cabbage; layer two, onion; layer three, carrots; layer four, celery. Do not mix. Cover with 7/8 cup sugar, sprinkle with dill weed. Do not mix. Cook dressing to heat through and dissolve sugar. While hot, pour over vegetables in bowl. Do not mix. Let stand at room temperature for 6 hours. Stir and refrigerate overnight. Serves 8.

*Donna Koepf
GIS and Map Library*

Grandmother's Slaw

- | | |
|----------------|------------------------|
| 1/2 c. vinegar | 1/2 c. butter |
| 1/2 c. water | 1 med. head of cabbage |
| 1/2 c. sugar | |

Melt the vinegar, water, sugar and butter together in a saucepan, set aside. Shred the cabbage into a serving bowl. Pour the dressing over the cabbage and refrigerate.

My grandmother got this recipe from some neighbors who ran a tavern in her old St. Louis neighborhood. It was a favorite in taverns because, since it is dressed with vinegar, it could sit out on the buffet all day and not go bad. It's good to take on picnics on hot days when slaw made with mayonnaise or milk-based dressings might not be safe.

*Lyn Wolz
Regents Center Library*

Brookville Hotel's Old-Fashioned Sweet-Sour Cole Slaw

**1 1/2 lb. shredded green
cabbage**
1 tsp. salt
2/3 c. sugar

1/3 c. cider vinegar
**1 c. whipping cream (do
not whip)**

Place shredded cabbage in covered dish in refrigerator for several hours. Mix ingredients in order given 30 minutes before serving. Chill and serve.

*Shannon Royer
Administrative Office*

Curried Chicken Salad

2 c. cubed cooked chicken
**1 med. unpeeled red
apple, chopped**
3/4 c. dried cranberries
1/2 c. thinly sliced celery
1/4 c. chopped walnuts

**2 tbsp. thinly sliced green
onions**
**3/4 c. mayonnaise or salad
dressing**
2 tsp. lime juice
1/2 to 3/4 tsp. curry powder

In a bowl, combine the first six ingredients. Combine mayonnaise, lime juice and curry powder; add to chicken mixture and stir to coat. Cover and refrigerate until ready to serve. You can also mix everything together add the apples just before serving. The lime juice keeps the apples from turning dark. This could be used as a sandwich filling.

*LeAnn Weller
formerly Engineering Library*

Wild Rice Chicken Salad

- | | |
|----------------------------------|------------------------------------|
| 2/3 c. uncooked wild rice | 2 whole chicken breasts, |
| 2 c. water | cooked and cut into |
| 2 tsp. salt | bite size pieces |
| 1/2 sm. onion, grated | 1 (28 oz.) can sliced water |
| 2/3 c. mayonnaise or | chestnuts, drained |
| Miracle Whip | 2 c. seedless green |
| 1/2 tsp. pepper | grapes, halved |
| 1/3 c. milk | 1 c. cashews |
| 1/3 c. fresh lemon juice | |

Combine rice, water and salt in a medium-sized saucepan and bring to boil. Cover and cook over low heat 45 to 60 minutes until rice is tender. In a large bowl, mix onion, mayonnaise, pepper, milk and lemon juice; blend well. Stir in rice, chicken and water chestnuts. Refrigerate until well chilled. Fold in grapes and cashews just before serving. Serves 6 to 8.

LeAnn Weller
formerly *Engineering Library*

Orange Wild Rice Salad *With Smoked Turkey*

- | | |
|------------------------------------|-----------------------------------|
| 6 c. water | 1/4 c. thawed orange juice |
| 1 c. uncooked wild rice | concentrate, |
| 1 c. orange sections | undiluted |
| (about 4 oranges) | 2 tbsp. fresh lemon juice |
| 1/2 c. dried sweet cherries | 2 tbsp. water |
| or dried cranberries | 1 tbsp. Dijon mustard |
| 1/3 c. diced celery (sliced | 1 1/2 tsp. olive oil |
| also works) | 1/2 tsp. salt (optional) |
| 1/2 lb. smoked turkey | 1/4 tsp. freshly ground |
| breast, diced | black pepper |

Bring water to boil in a medium saucepan, stir in rice. Partially cover, reduce heat, and simmer 1 hour or until tender. Drain, cool. Place rice, oranges, celery, cherries or cranberries and turkey in a bowl.

Combine orange juice concentrate and remaining ingredients, stir well with a whisk. Pour over rice mixture, toss well. Cover and chill. Yields 7 cups.

LeAnn Weller
formerly *Engineering Library*

Popular Broccoli Salad

- | | |
|--|--|
| 2 bunches broccoli | 1/3 lb. bacon, fried and crumbled |
| 1/2 red onion, sliced thin in 1 inch pieces | Slivered almonds (optional) |
| 2 c. raisins (any color) | |

Toss ingredients together. Add the dressing and mix well right before you serve it.

DRESSING:

- | | |
|------------------------------|--------------------------------------|
| 1 1/2 c. Miracle Whip | 1/2 c. sugar (white or brown) |
| 3 tbsp. vinegar | |

*Sherry Hawkins Backhus
formerly Reference Department*

Quick, Crunchy Broccoli Salad

- | | |
|--------------------------------------|-----------------------------|
| 1 bunch green onions | 1 c. sunflower seeds |
| 1 pkg. broccoli slaw | 1/4 c. vegetable oil |
| 2 pkgs. chicken Ramen noodles | 1/2 c. sugar |
| 1 c. cashews or almonds | 1/3 c. cider vinegar |

Chop green onions, mix together onion, broccoli slaw and uncooked, broken Ramen noodles. Mix together oil, sugar, vinegar, and seasoning packets from Ramen noodles. Pour over slaw, add nuts and seeds. A very quick (5 minutes or so) salad. You can add shredded chicken if you have some on hand.

*Barbara Gorman
Administrative Office*

Janet K McCorison's Spinach Salad

- | | |
|--|--|
| 2 lbs. fresh spinach, washed and torn | 1/2 lb. bacon, cooked well and crumbled |
| 2 heads red leaf lettuce or 1 head iceberg lettuce, washed and torn | |

DRESSING:

1/4 c. sugar	1 tbsp. poppy seeds
1 tsp. dry mustard	1 tbsp. onion juice
1 c. salad oil	1/3 c. cider vinegar

Shake ingredients in a jar to mix well.

1 1/2 c. cottage cheese

Mix 1/2 dressing with greens, add remained to cottage cheese, mix with greens. This makes an awful lot of salad.

*Mary McCorison Rosenbloom
Administrative Office*

Mexican Chef Salad

1 head lettuce, washed and torn	1 bag cheese tortilla chips
1 onion, chopped	1 lb. hamburger
4 oz. Cheddar cheese, grated	1 (15 oz.) can kidney beans, drained
8 oz. French dressing	1 (8 oz.) jar taco sauce

Brown hamburger and drain fat. Mix all ingredients in large bowl, tossing well to distribute dressing and taco sauce.

*Shelley Sandberg
formerly Retrieval Services*

Old Fashioned Potato Salad

1 (5 lb.) bag regular white potatoes, scrubbed, peeled and boiled until tender	Salt and pepper Mrs. Dash, cavenders, other spices/seasonings you prefer
2 doz. eggs, hard boiled	Very large bowl
2 pt. jars sweet pickles	
1 to 3 lg. sweet onions	
1 (32 oz.) jar Miracle Whip	

Exact measurements aren't really needed. Let the cooked potatoes and eggs cool into bite size pieces. Finely dice the sweet pickles and onions. Mix together the potatoes, eggs, pickles, and onions. Add enough Miracle Whip and mustard to hold together. Season with salt, pepper, and other spices.

Amounts of ingredients can be varied according to how you like it, e.g. fewer eggs, more mustard, etc. It also makes enough so that it can be halved or divided into thirds with each batch made differently, e.g. no onion, no mustard, whatever your family wants. Serves a crowd.

Susan Hamilton
Access Services

Jennie's Potato Salad

- | | |
|--|--|
| 12 lg. potatoes | Finely ground black pepper |
| 12 hard boiled eggs | Salt |
| 1 to 1 1/2 c. chopped red Spanish onions | Enough mayonnaise or salad dressing to moisten |
| 1 (12 oz.) jar sweet pickle relish | 2 tbsp. grey Poupon mustard |
| 2 c. celery, chopped | |
| 1 tsp. celery seed | |

Bake potatoes for 40 to 45 minutes in a 375° to 400° oven. Remove. Allow to cool enough to handle. Cut in half, scoop out insides and cut into cubes or bite sized chunks. Chop eggs using potato masher or use egg slicer and cut eggs in 2 or 3 different directions. Add onions, celery, relish, celery seeds, pepper and salt. Mix everything with enough mayonnaise or salad dressing to moisten everything evenly.

Jennie Dienes
Map Library

Vinaigrette-Russian Salad

- | | |
|------------------------|------------------------|
| 3 lbs. potatoes | 1 can peas |
| 1 lb. carrots | Celery to taste |
| 1 lb. beets | Parsley to taste |
| 2 bunches green onions | Dill to taste |
| 1 jar dill pickles | Vegetable or olive oil |

Peel carrots. Boil potatoes, carrots, beets (potatoes and beets are left in skin while boiling) until soft. Each vegetable cooks a different length of time. Let cool, then peel the skins off the potatoes and beets. Chop potatoes, carrots and beets into small pieces of about the same size. Chop up onions and pickles and toss all vegetables together adding enough oil to coat evenly. Chill and serve cold. Comes out pink in color. Makes about 3 quarts.

Lorrie Knox
formerly Anschutz Library

Summer Pasta Salad

1 lb. box mostaccioli
3 green peppers
3 cucumbers
1 lg. onion
3 tomatoes
1 zucchini
 $\frac{1}{3}$ c. ripe olives

1 stalk celery
6 radishes
1 c. ham cubes
1 c. cheese cubes
12 oz. Italian dressing
4 oz. Ranch dressing

Chop all vegetables into medium size pieces. Cook mostaccioli according to directions on box. Combine cooked pasta with chopped vegetables, ham and cheese. Pour salad dressing over all and mix. Better if made a few hours before serving. Serves 12.

Donna Koepf
GIS and Map Library

Potluck Salad

1 head Romaine lettuce
1 head iceberg lettuce
1 red onion
1 jar pimentos
1 jar marinated artichoke hearts

$\frac{1}{2}$ c. olive oil
 $\frac{1}{3}$ c. vinegar
2 tbsp. sugar
 $\frac{1}{2}$ c. grated Parmesan cheese

Wash, dry, and tear up the lettuce into a large salad bowl. Slice the red onion into very thin slices. Set aside a few slices. Drain the pimentos. Drain the artichoke hearts into a measuring cup, saving the oil for the dressing. Slice the artichoke hearts. Add the onions, pimentos, and artichoke hearts to the bowl. Add the artichoke oil with olive oil to make up the $\frac{1}{2}$ cup. Combine the oil, vinegar, and sugar to make a well-mixed dressing and pour immediately onto the salad ingredients in the bowl. Add the Parmesan cheese and toss. Put the remaining onion slices on top of your salad and top with a bit more Parmesan cheese.

A great salad for potlucks; makes a large bowl and people love it.

Lyn Wolz
Regents Center Library

Rice Salad

1 pkg. Uncle Ben's Long
Grain and Wild Rice
mix, original flavor
in regular or
quick-cooking
version

1 can lg. pitted black
olives, drained
1 jar pimentos, drained
1 jar marinated artichoke
hearts, NOT drained

Cook the rice according to the directions on the package. (This will take about 25 minutes if you use the original mix or only about 5 minutes if you use the quick-cooking mix.) Transfer the rice into a large mixing bowl. Add black olives and pimentos to rice. Pour the artichoke hearts and their oil into the bowl and mix well. That's it. It's very easy and a good dish for potlucks. You can double the recipe as long as you follow the modifications in the directions on the rice box for cooking 2 boxes at the same time.

Lyn Wolz
Regents Center Library

Acini De Pepe Fruit Salad

1/2 of a (1 lb.) pkg. Acini
De Pepe, uncooked
1 egg
1/2 c. sugar
1 tbsp. flour
1/4 tsp. salt
1 (15 1/4 oz.) can juice pack
crushed pineapple,
drained, reserving
juice

1 (16 oz.) can fruit
cocktail, drained
1 c. miniature
marshmallows
1 c. (1/2 pt.) whipping
cream, whipped

Prepare Acini De Pepe according to package directions. In heavy saucepan, beat egg with white, whisk until foamy. Stir in sugar, flour, salt and reserved pineapple liquid. Over low heat, cook and stir until thickened and bubbly. In large bowl, combine Acini De Pepe with egg mixture. Chill thoroughly, about one hour. Stir in pineapple, fruit cocktail and marshmallows. Fold in whipped cream. Cover, chill thoroughly. Stir before serving. Refrigerate leftovers. 6 to 8 servings.

Jennie Dienes
Map Library

Fluffy Salad

**1 lg. pkg. Jello (I use
sugar free)**
1 (12 oz.) ctn. Cool Whip
**1 (24 oz.) ctn. cottage
cheese, small curd**

**1 to 2 sm. cans or 1 lg.
can, drained fruit**

Mix dry Jello into the Cool Whip, add cottage cheese and mix. Last add the fruit. Chill and serve. My favorites are orange Jello with mandarin oranges, or in the summer, strawberry Jello with fresh strawberries but you can use any combination you can think of.

*Nancy Rake
Serials Cataloging*

Autumn Fruit Salad

3 to 5 apples, diced
1/2 c. celery, chopped
1 1/2 c. raisins
3/4 c. walnuts, chopped

**3/4 c. mayonnaise or low
fat salad dressing**
1/2 tsp. lemon juice
3/4 c. whipping cream

Combine apples, celery, raisins and walnuts. Combine mayonnaise and lemon juice. Whip cream until soft peaks form, fold into mayonnaise mixture. Makes 8 to 10 servings.

*Donna Koepf
GIS and Map Library*

Fruit Salad

2 cans mandarin oranges
**2 cans mixed fruit
(chunky)**

1 can pineapple chunks
1 can apricot pie filling

Drain fruit. Mix all ingredients together. Chill before serving. Makes about 8 cups. Quick to fix, excellent for potlucks.

*Lorrie Knox
formerly Anschutz Library*

Yum Yum Salad

- | | |
|------------------------|-----------------------------------|
| 1 c. sugar | 1/2 c. nuts |
| 1 c. crushed pineapple | 1/2 c. Longhorn cheese,
grated |
| 1 pkg. lemon Jello | 1/2 c. whipped cream |
| 1 c. cold water | |

Boil sugar and pineapple for 5 minutes. Add lemon Jello which has been dissolved in the cold water. Refrigerate until nearly set, then mix in nuts, cheese and whipping cream. Refrigerate until ready to serve.

*JoAnna Traxler
Retrieval Services*

Cranberry Salad

- | | |
|---------------------------------|----------------------------------|
| 1 pkg. cranberries,
chopped | 1/2 or 3/4 c. pecans,
chopped |
| 1 (#2) can crushed
pineapple | 2 c. sm. marshmallows |
| 2 c. sugar | 1/2 pt. whipped cream |

Mix all ingredients together except whipped cream. Let set overnight or longer. Then add whipped cream just before serving.

*Joy Fry
Serials Cataloging*

Cherry Jubilee

- | | |
|--|----------------|
| 1 can (any size) cherry
pie filling | 3 to 4 bananas |
| 1 can (any size) chunk
pineapple, drained | |

Empty cherry pie filling into a mixing bowl along with pineapple chunks. Slice bananas and add to the mixture. Chill for 1 hour before serving. You can use whatever size cans of fruit you want and make this as thick with pineapples and bananas as you like. Serve as a fruit salad or as a dessert.

*Cathy Bell
Automation Department*

Grape Salad

1 head broccoli, broken
2 c. seedless red grapes
1 c. chopped celery
1 c. golden raisins

1 bunch green onions &
tops, minced
1 c. slivered almonds

DRESSING:

$\frac{1}{4}$ c. white sugar
1 c. light mayonnaise

1 tbsp. vinegar

Mix and add dressing at the last minute. Serves 6 to 8.

Kathy Graves
Reference Department

Janet K McCorison's Cranberry Jello Salad

1 lb. fresh cranberries
1 $\frac{3}{4}$ c. water (scant)
1 $\frac{3}{4}$ c. sugar (scant, adjust
to taste after you've
made this for several
years)

Cook the above until berries pop; add 2 small packages lemon
Jello. Cool, then add:

1 c. chopped celery
1 c. red grapes, halved
(seedless or take
seeds out)

2 oranges, peeled &
chopped
Chopped walnuts or
pecans

Pour all into Jello mold and chill until firm. Serves at least 8.

Mary McCorison Rosenbloom
Administrative Office

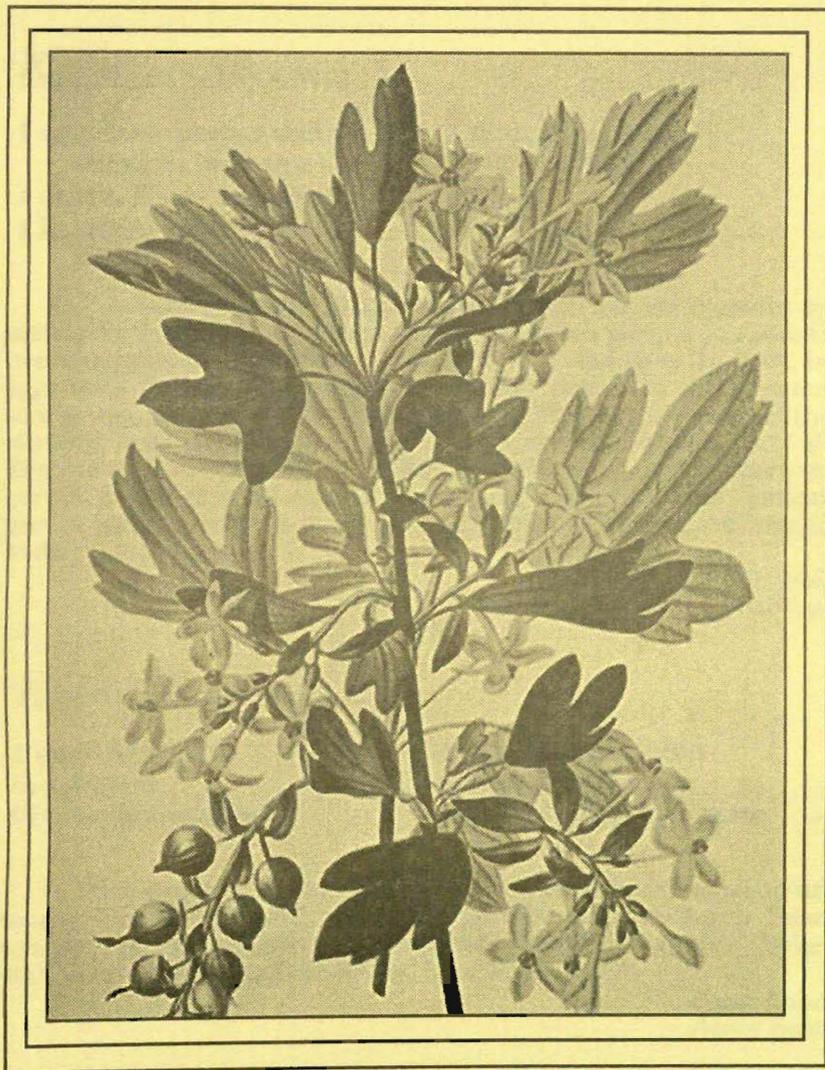
Deborah's Lime Jello Salad

1 (20 oz.) can crushed,
unsweetened
pineapple (do not
drain)

1 (8 oz.) pkg. cream
cheese
 $\frac{1}{2}$ c. finely chopped celery
 $\frac{1}{2}$ c. sugar

Melt ingredients in saucepan on medium heat. Add 1 package lemon gelatin dissolved in 1 cup boiling water. Cool completely and then refrigerate until softly jelled (2 to 3 hours). Fold in 2 cups frozen whipped topping and then 1/2 cup chopped walnuts. Mix well and refrigerate overnight.

John Richardson
Cataloging



Vegetables

Eggplant Supreme

1 eggplant, peeled and sliced $\frac{1}{4}$ inch thick
1 onion, finely chopped
1 lg. green pepper, thinly sliced

1 tbsp. margarine
Chili powder
Salt
4 to 5 eggs

Heat margarine in 10 inch skillet. Place 4 slices eggplant symmetrically in skillet. Add some onion and green pepper in spaces between eggplant. Sprinkle with chili powder and salt. In bowl, beat eggs until foamy. When eggplant softens, pour into skillet some of beaten egg, just enough to cover eggplant. Fry over low heat, without stirring, until egg is cooked. Turn "pancake" and brown other side. Remove to platter and hold in warm oven. Repeat, adding more margarine to skillet until eggplant and eggs are used. One "pancake" serves one person as a main dish. Optional: add chopped tomatoes and/or minced garlic.

*Al Mauler
Cataloging*

Baked Eggplant

1 med. eggplant
 $\frac{1}{4}$ c. butter
 $\frac{1}{2}$ c. bread crumbs

1 tsp. minced onion
2 eggs, well beaten
Salt and pepper to taste

Pare eggplant. Cut into $\frac{1}{4}$ inch slices. Cook in salted water until tender. Drain and mash. Add butter, crumbs, onion and eggs. Season to taste. Mix thoroughly. Pour into well oiled baking dish. Bake at 400° until thoroughly heated and browned.

*Janet Revenew
Access Services*

New Orleans Red Beans And Rice

**1 lb. dried red kidney
beans**
1 ham bone or ham hock
1 lg. onion, chopped fine
**1 c. celery with tops,
chopped fine**
1 green pepper, chopped
3 tbsp. garlic, minced
2 tbsp. parsley, minced

1 bay leaf
6 drops Tabasco
Salt to taste
5 c. water
5 c. chicken broth
**1 lb. smoked sausage, cut
into 1/2 inch pieces**
3 c. hot boiled rice

Soak beans 6 hours in enough water to cover. Drain and discard water. In 12 cup saucepan place all ingredients except sausage and rice, cook over medium heat about 20 minutes or until a brisk boil occurs. Lower heat to simmer, cover and cook about 1 1/2 hours until beans are soft. Remove about 15 beans and mash; return them to pot and allow to cook another 15 minutes uncovered. Add smoked sausage and cook until done, about 10 minutes. Serve over hot boiled rice. Remove bay leaf before serving. Serves 6 to 8. To make this vegetarian, use vegetable stock and omit sausage and ham bone or ham hock.

Inge Starr
formerly Government Documents

Black Beans

5 cans black beans
1 1/2 cans tomato sauce
1 onion, chopped
1 green pepper, chopped

Garlic salt to taste
1 sm. can liquid smoke
3 to 4 ham hocks

Cook on stove for at least 1 hour, if you want, you can cook in crockpot (it will take several hours longer). Serve over white rice.

Lisa Shaw
formerly Copying Services

Multi Baked Beans

- | | |
|--|---|
| 6 slices bacon | 1 (15 oz.) can black beans,
drained |
| 1 c. onion, chopped (1 lg.) | 1 (15 oz.) can pinto beans,
drained |
| 1 clove garlic, minced | $\frac{3}{4}$ c. ketchup |
| 1 (16 oz.) can pork and
beans, with tomato
sauce | $\frac{1}{2}$ c. molasses |
| 1 (15 $\frac{1}{2}$ oz.) can red
kidney beans,
drained | $\frac{1}{4}$ c. packed brown sugar |
| 1 (15 oz.) can navy beans,
drained | 1 tbsp. prepared mustard |
| | 1 tbsp. Worcestershire
sauce |

Heat oven to 375°, in skillet cook onion, bacon and garlic until bacon is done and onions are tender but not brown; drain. Mix in a bowl or 3 quart casserole dish the onion mixture with remaining ingredients. Can cook in 3 quart casserole or a bean pot. Bake covered at 375° for 1 hour. You can mix any kind of beans you want.

*Catherine "Cat" Smith
formerly Copying Services*

Black Eyed Peas With Bacon

- | | |
|--|--|
| 1 lb. black-eyed peas,
rinsed and sorted | 1 clove garlic, minced |
| $\frac{1}{2}$ lb. bacon, cooked and
crumbled | 1 tbsp. butter or
margarine |
| 1 lg. onion, chopped | $\frac{1}{2}$ tsp. dried thyme |
| | Salt to taste |

Place peas, bacon and enough water to cover in a large kettle; bring to a boil. Boil for 2 minutes. Remove from heat; cover and let stand for 1 hour. Do not drain. In a skillet, saute onion and garlic in butter until tender. Add to pea mixture with thyme and salt. Return to heat; simmer, covered for 30 minutes or until peas are soft. Top with crumbled bacon if desired.

*Janet Renew
Access Services*

Rotel Green Bean Casserole

- | | |
|---|-----------------------------------|
| 2 tbsp. margarine | 1/2 lb. Velveeta cheese,
cubed |
| 1 c. milk | |
| 3 c. French style green
beans, drained | 1 can Rotel tomatoes,
drained |
| 2 tbsp. flour | |

Melt margarine, stir in flour, then add milk. Cook stirring until thickened. Add cheese. Stir in drained Rotel tomatoes, then stir in green beans. Put in baking dish. Bake at 375° for 30 minutes.

*Tanya Shaw
formerly Engineering Library*

Deborah's Cheese Casserole

- | | |
|--|---|
| 2 (10 oz.) pkgs. frozen
chopped broccoli, or
fresh broccoli
equivalent | 1 (8 oz.) pkg. cream
cheese, softened to
room temperature |
| 1 can cream of mushroom
soup | 1 (20 oz.) pkg. herb
seasoned stuffing
mix, with seasoned
bread croutons |
| 2 (4 oz.) cans sliced
mushrooms, drained
or equivalent of
freshly sliced
mushrooms | 1 c. onion, chopped |
| | 1 red pepper, chopped |
| 1/4 wedge (6 oz.) blue
cheese, softened to
room temperature | 1/4 c. butter |
| | 1 c. walnuts, finely
chopped |
| | 1 ctn. (1 lb.) sour cream |

Steam broccoli and mushrooms, and saute onions and pepper in butter until softened, stirring often. Using medium-low heat, add broccoli and mushroom mix and stir well. Add soup, cheeses and sour cream and mix well. Add dry (unprepared) herb seasoned stuffing mix and nuts and stir well. Place in buttered casserole and cover with more stuffing croutons and bake at 350° for 20 to 30 minutes, or until done. This recipe can be modified to the following:

Layer cheese mixture with chopped left-over turkey or skinned chicken meat and (in place of dry unprepared stuffing) leftover prepared stuffing mix. Place meat on bottom of casserole dish, then layer with cheese, then layer with stuffing mix, then cheese, then another layer of meat and so on. Finish with cheese mixture on top, cover with tin foil and bake at 300° for 45 minutes to one hour.

*John Richardson
Cataloging*

Buckwheat Kasha

1 c. buckwheat, whole or
cracked
1 med. onion, chopped
2 tbsp. margarine or olive
oil

1 tsp. salt
 $\frac{1}{8}$ tsp. pepper
2 $\frac{1}{2}$ c. boiling water

Fry onions in margarine or oil until golden brown in a large skillet. Add buckwheat and continue to fry together until buckwheat is browned (3 to 5 minutes). Add salt, pepper and boiling water. Stir, cover tightly. Cook over low heat 25 to 30 minutes. If you use cracked buckwheat, cooking time is only 20 minutes.

*Jennie Dienes
Map Library*

Tabbouleh

1 c. dry bulghur
2 c. warm water
2 med. onions, finely
chopped
1 tbsp. chopped fresh
mint leaves
 $\frac{1}{2}$ to 1 c. finely chopped
fresh parsley

1 to 2 lg. tomatoes,
peeled, drained and
chopped
2 tbsp. olive oil
Juice of 2 lemons
 $\frac{1}{2}$ tsp. salt
Freshly ground black
pepper to taste

Soak bulghur in the warm water until most of the water is absorbed, about 1 hour. Drain excess water. Mix in the onions, mint, parsley and tomatoes. Mix the lemon juice, olive oil and salt together and pour over grain mixture. Stir until a balanced mixture is achieved. Chill or let set for several hours so that the grain absorbs the moisture. Serves 8 to 10. The original recipe calls for 1 cup mint, 3 cups parsley and $\frac{1}{4}$ cup olive oil, and more salt. For variation add 1 cup seeded and chopped cucumber.

*Sarah Couch
Access Services*

Corn Bake

1 (16 oz.) can creamed
corn
1 (16 oz.) can regular
kernel corn and
liquid

2 eggs, beaten
1 stick margarine
1 pkg. Jiffy corn muffin
mix
Grated cheese

Mix corns, eggs, margarine and muffin mix. Bake in 9 x 13 inch pan at 350° for 15 minutes. Sprinkle with grated cheese. Bake an additional 15 to 20 minutes. Good hot or cold.

*Jennie Dienes
Map Library*

Cream Corn

1 lb. frozen corn
1 (8 oz.) pkg. cream
cheese
1 stick margarine

3 tbsp. sugar
3 tbsp. water
Dash salt

Combine all of the above. Either cook 4 hours in crockpot or 30 minutes in microwave. Stir often.

*Christine Bogner
Access Services*

Raw Potato Dumplings

8 to 10 med. baking
potatoes
1 c. milk
1 tsp. salt
1 tbsp. butter
 $\frac{1}{3}$ c. flour

$\frac{1}{2}$ tsp. marjoram, if
desired
2 tbsp. margarine
3 slices stale bread, cut
into cubes

Grate potatoes into a bowl, strain thru a cheese-cloth squeeze to remove excess moisture. In a medium saucepan, combine milk, salt, butter, flour and marjoram if desired. Cook over medium heat until mixture boils and thickens. Melt margarine into medium skillet and saute until lightly browned. Combine grated potatoes with milk mixture, shape into 8 dumplings, enclosing a few bread cubes in center of each. Bring a large saucepan of salt water to a boil. Add dumplings, one at a time, to boiling water, making sure they are not overcrowded. Do not cover. Simmer about 15 minutes. Dumplings are done when they float. Carefully remove dumplings using a slotted spoon. Drain well. Serve immediately with roast meat and gravy or sauce. Dumplings are excellent with roast goose or duck. Makes 8 servings.

Note: Floury potatoes with a very high starch content must be used. Otherwise, dumplings fall apart when cooked.

Inge Starr
formerly *Government Documents*

Cheesy Potato Casserole

2 lbs. frozen hash browns	1 bag Cheddar cheese,
1 pt. Half and Half	grated
1 stick margarine or	1/2 c. onions, diced
butter	Cornflakes
1/2 lb. Velveeta cheese	Salt and pepper

Place hash browns into casserole dish. Heat Half and Half, margarine, Velveeta, grated cheese, onions, and salt and pepper to taste. Pour mixture over hash browns and let stand for 45 minutes. Top with cornflakes and small bits of butter. Bake at 350° for 30 to 40 minutes.

Kathlene Schumm
formerly *Retrieval Services*

Chili-Roasted Sweet Potatoes

1 1/2 lbs. (about 3 med.)	1/2 tsp. paprika
sweet potatoes	1/2 tsp. salt
2 tsp. ground cumin	1/4 tsp. cayenne pepper
1 tsp. chili powder (or to	1 tbsp. olive oil
taste)	

Preheat oven to 425°. Peel sweet potatoes and cut into 1 1/2 inch chunks. Place sweet potatoes in large bowl and sprinkle with cumin, chili powder, paprika, salt and cayenne. Mix well, coating the chunks with the spices. Drizzle with the olive oil and mix well again.

Arrange the sweet potatoes in a single layer on a large-rimmed baking sheet or roasting pan. Roast on the lower rack of oven for 8 minutes, or until the chunks brown on the bottom. Turn the chunks over and roast for another 5 to 10 minutes longer, or until they are tender. Serve warm.

Pair this side dish with meat or poultry, or serve it with braised greens and rice for a colorful, satisfying vegetarian meal.

E. Gaele Gillespie
Retrieval Services

Mushroom Rice

1 can beef consume
1 can onion soup
1 sm. can mushrooms

1 stick margarine
1 c. whole grain rice (not
instant)

Combine ingredients and bake at 350° for one hour using covered casserole dish.

*Janet Revenew
Access Services*

Clara Bohm's Rice And Mushroom Casserole

1 stick margarine
1 can water
1 can Campbell's onion
soup

1 c. long grain rice
1 can mushrooms, pieces
and stems, undrained

Combine all ingredients in a 2 quart casserole dish, cover and cook 1 hour at 350°.

*Barb Woodruff
Administrative Office*

Mrs. Wilke's Savannah Red Rice

4 strips bacon
2 green peppers, chopped
2 med. onions, chopped
2 c. rice (cooked)
1 (16 oz.) can stewed
tomatoes

1 c. tomato sauce
1/2 tsp. Tabasco sauce
1 tbsp. Parmesan cheese
Pepper to taste

In large skillet, fry bacon crisp, remove to paper towel saving drippings in skillet. Brown bell pepper and onion in drippings. Add rice, tomatoes, tomato sauce, Tabasco and crumbled bacon. If desired, add one pound cooked sausage and/or cooked shrimp. Preheat oven to 325°, pour contents into greased 2 quart casserole. Sprinkle top with Parmesan cheese, bake 30 minutes.

*Marion Howey
formerly Government Documents*

Blanche Schubert's Arroz Con Jacque

**3/4 lb. Monterey Jack
cheese**
3 c. sour cream
**1 (4 oz.) can green chilies,
chopped fine**
**3 c. rice, cooked and
cooled, seasoned with
salt and pepper**

**3 tbsp. butter or
margarine**
**1/2 c. Cheddar cheese,
grated**

Butter 1 1/2 quart casserole and fill layer upon layer. Cut Monterey Jack cheese in fine strips. Mix sour cream and chili peppers thoroughly. Bake 30 minutes at 350°. Last few minutes, sprinkle grated Cheddar cheese over top. Allow it time to melt.

*John Glinka
formerly Administrative Office*

Stephenson's Green Rice

**3 c. cooked rice (1 1/4 c.
raw)**
**1 sm. pkg. frozen chopped
spinach, defrosted**
1/3 c. chopped onion
**1/4 c. chopped green
pepper**
1 clove garlic, minced
**1/2 c. grated Cheddar
cheese**

**14 1/2 oz. can evaporated
milk**
2 eggs, beaten
1 tsp. salt
1/2 c. oil
1/2 tsp. seasoned salt
1/2 tsp. pepper

Saute onion, green pepper, and garlic in 1 tablespoon butter until soft but not brown. Mix rice, spinach, cheese, green pepper and garlic in greased 2 quart casserole. Blend rest of ingredients. Mix into rice. Set casserole in pan of hot water and bake in 350° oven for 45 minutes, or until like soft custard.

*Nancy Hollingsworth
Kansas Collection*

Serbian Squash

1 lb. young zucchini
3 to 4 tbsp. oil
1 onion, chopped
2 garlic cloves, chopped
fine

1 bunch parsley
1 tbsp. flour
3 tbsp. vinegar (I use
wine & herb vinegar)

Peel zucchinis and cut into small, longish pieces, fry in oil until lightly browned, then remove. Brown onion in same oil, add zucchini again; sprinkle with garlic and parsley. Mix flour with vinegar and pour over zucchini pieces. Simmer everything well covered for 20 to 30 minutes. Serves 4 to 6. Good hot or cold.

Sally Haines
Special Collections

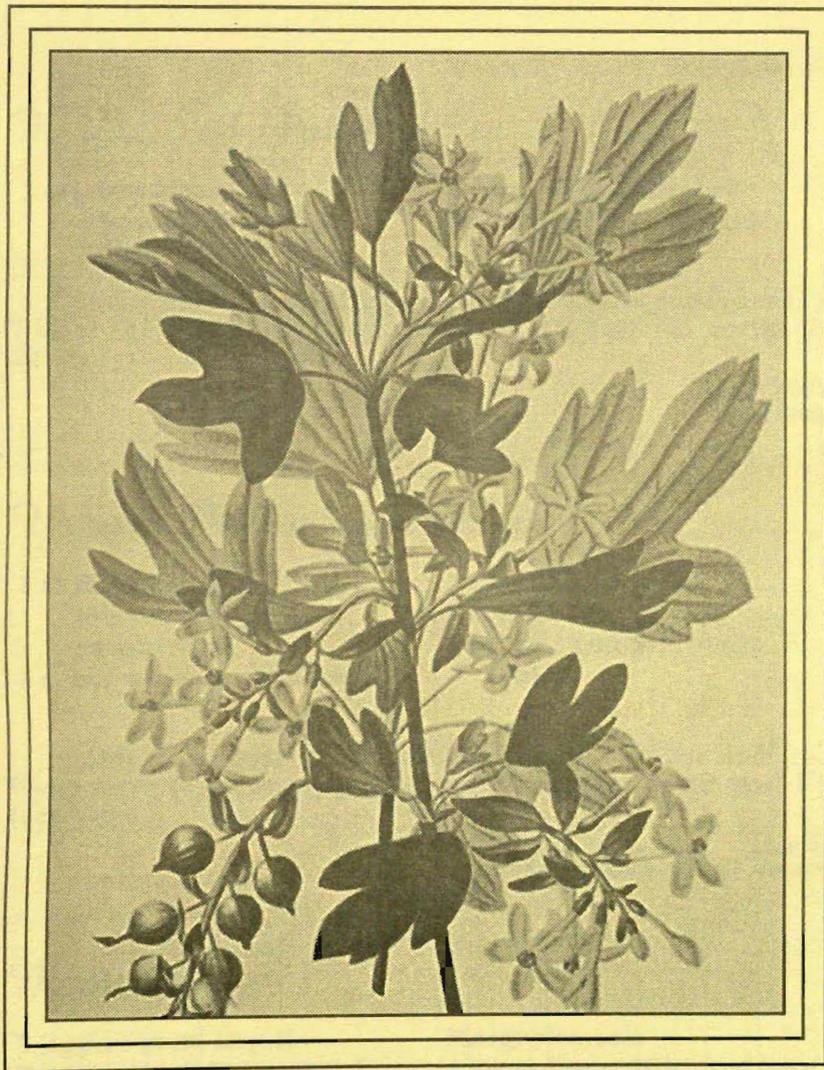
Tomato Aspic Loaf

1 (6 oz.) pkg. lemon Jello
2 tsp. prepared
horseradish
1/8 tsp. cayenne pepper

2 c. boiling tomato juice
1 1/2 c. cold tomato juice
1 tbsp. onion, grated

Dissolve Jello in boiling tomato juice. Add cold juice, horseradish, onion and cayenne. Pour into 9 x 5 x 3 inch pan. Chill at least 3 hours.

Kendall Simmons
Government Documents



Potpourri

KULSA Punch

1 sm. can lemonade
(thawed) or orange
juice

6 cans 7-Up or Squirt
Strawberries (optional)

Empty thawed lemonade or orange juice into punch bowl. Add 7-Up or Squirt, stir. For classy affairs add strawberries. Serves about 20.

*Annie Williams
Cataloging*

Yvonne Mellenbruch's Punch

1 (3 oz.) pkg. Jello
(strawberry or
raspberry)
1 c. hot water to dissolve

1 c. sugar
2 c. cold water
1 (46 oz.) can pineapple
juice

Makes one batch. Mix all ingredients together and freeze. When ready to use chop up into punch bowl, add 16 ounces 7-Up to each batch.

*Inge Starr
formerly Government Documents*

Margaritas

3 jiggers good tequila
2 jiggers freshly squeezed
lime juice
1 1/2 jiggers triple sec

Margarita salt
4 ice cubes (additional ice
optional)

Take 2 glasses and 1 glass quart jar with screw top lid and put in freezer for 10 minutes. Remove the quart jar from the freezer and put all ingredients in it, except Margarita salt. Shake until the 4 ice cubes are $\frac{3}{4}$ melted. Put additional ice cubes into each glass, if desired. Pour contents of quart jar into glasses. Serve with lots of chips and guacamole. These margaritas are tart and strong.

*John Miller
Assistant Dean*

Hot Buttered Rum

1 lb. butter (not
margarine)
1 lb. brown sugar

1 tsp. nutmeg
2 tsp. cinnamon
1 qt. vanilla ice cream

Cream together first four ingredients. Add ice cream and cream together. Store in freezer. To serve add boiling water to mug. Add 1 jigger of rum and 1 teaspoon of frozen butter.

*Tanya Shaw
formerly Engineering Library*

To Anne Jones' Wassail

3 pts. water
3 c. sugar
1 tbsp. cardamon seed (or
1 tsp. powder)
1/2 tbsp. whole cloves
8 sticks cinnamon
1 hunk pressed ginger (or
1 tsp. powder)

2 tea bags
2 c. hot water
2 sm. cans frozen orange
juice
1 can frozen lemonade
2 qts. apple cider

Boil first 6 ingredients for 20 to 30 minutes, let cool and strain. Add tea made from 2 tea bags and two cups of hot water, orange juice, lemonade and apple cider and stir. Serve hot.

*Inge Starr
formerly Government Documents*

Maude Ellsworth's Christmas Tea

1 gal. clear, med. strong
tea
1/2 can frozen lemon juice
1 sm. can frozen orange
juice
15 cloves

1 stick cinnamon, broken
into pieces
4 tbsp. sugar, more if
preferred, but should
not be too sweet

Put tea in a porcelain container. Add all other ingredients and heat to the boiling point, stirring occasionally. Keep hot (not quite boiling) for 1/2 hour and reheat when ready to serve. Skim if necessary.

*Ann Thompson
University Archives*

Hot Spiced Wine

4 c. water
1 c. sugar
Peel of $\frac{1}{2}$ lemon

1 doz. whole cloves
2 ($\frac{4}{5}$ qt.) bottles dry red
wine

Dissolve sugar in water in large saucepan. Add peel of lemon and cloves. Boil 15 minutes. Strain. Add two bottles of wine, heat gently. Serve hot in preheated mugs or cups. Garnish with a cinnamon stick. Makes about 20 servings.

*Donna Koepp
GIS and Map Library*

Holiday Treat

1 bottle champagne
1 can cranberry juice
(concentrate)

1 lime

Mix champagne with undiluted concentrated cranberry juice. Garnish with lime.

*Shelley Sandberg
formerly Retrieval Services*

Apple-Orange Smoothie

$\frac{3}{4}$ c. apple juice
 $\frac{3}{4}$ c. orange juice

1 tbsp. lemon juice
1 $\frac{1}{2}$ tsp. sour cream

Process ingredients in a blender until smooth. Serve immediately. Serves 2.

*Kevin Fussell
Cataloging Department*

Orange Julius

1 (6 oz.) can orange juice
concentrate
1 c. milk

$\frac{1}{4}$ c. sugar
1 tsp. vanilla
Ice

Add ingredients to blender with a handful of ice. Process, adding ice slowly until desired consistency.

*Shelley Sandberg
formerly Retrieval Services*

Yogurt Smoothie

1 c. vanilla fat-free yogurt
**1/2 c. frozen berries (such
as raspberries or
blueberries)**

1/4 c. orange juice
**1 med. banana, cut into
chunks**

Place all ingredients in blender. Cover and blend on high speed about 30 seconds, or until smooth. Add a pear to give yourself another serving of fruit. Blend in an ice cube or two if you like it really cold. Serve immediately. Makes two 1 cup servings.

*Al Mauler
Cataloging*

Fresh Fruit Salad Dressing

This works really well, if not best, with summer fruit such as peaches, nectarines, berries, etc.

**2 med. sized lemons or 4
sm. limes**

Honey
Cinnamon

Squeeze the lemons or limes, retaining the pulp. In a tightly sealing jar, add 2 parts juice, 1 part honey, and a dash of cinnamon. Shake jar to mix thoroughly and pour over cut fruit. Stir salad to mix in dressing and let it all sit for a few hours (2 to 4 at most) and serve. Best if eaten within 2 days.

*Jeff Bullington
Reference Department*

Balsamic Vinegar Salad Dressing

Balsamic vinegar
Olive oil
**1 tsp. stoneground,
horseradish, or
brown mustard**

Pepper to taste
**Mayonnaise, optional for
a thicker, creamier
dressing**

In a tightly sealing jar, mix 2 parts vinegar and 1 part olive oil. Add a teaspoon, or so, of mustard and pepper. Shake to mix thoroughly and use with a dark green salad. Also makes a great marinade for chicken.

*Jeff Bullington
Reference Department*

Fresh Greek Dressing

1/2 c. virgin olive oil
1 fresh lemon, squeezed
(1/4 c.)
1 clove garlic, minced

1 tsp. dried oregano
leaves
Salt & pepper to taste

Mix ingredients together, pour over lettuce and vegetables.

Janet Revenew
Access Services

Orange Lime Salad Dressing

1 orange
1 lime
1/8 c. olive oil
Salt & pepper (optional)

2 cloves garlic, finely
chopped
1 to 2 tbsp. ginger, finely
chopped or grated

Scrape rind of lime and orange into a bowl. Add juice of lime and orange. Mix in garlic, ginger, salt, pepper and olive oil. To make an oil and salt free dressing, I leave out the oil and salt.

Jennie Dienes
Map Library

Blueberry Soup

1 lb. blueberries
4 c. water
Pinch of cinnamon

3 cloves
1/2 c. sugar
1/3 c. sour cream

Wash the blueberries and put them into a pot. In a separate pot bring water, cinnamon and cloves to boil. Pour the hot water/cinnamon/cloves mixture onto the blueberries and let cook a few minutes until the blueberries are mushy. Pour the liquid through a strainer, removing the cloves. Save the liquid as this will be your soup. Rub the blueberries through a strainer into the liquid soup; throw away any bits left on the strainer. Add sugar and stir. Let it cool until you can add sour cream without curdling. You can substitute cherries, strawberries, raspberries, plums, even rhubarb or apples for the blueberries. Serve warm or cold over wide noodles or acini de pepe.

Malgorzata Stamm
Cataloging and Slavic Departments

Fresh Cranberry Sauce

1 bag fresh cranberries,
washed and picked
over for duds
1 (12 oz.) can apple juice
concentrate

Cinnamon
Dash black pepper,
optional

In a large saucepan, heat apple juice concentrate to boiling, do not any water. Reduce heat to medium-low and add cranberries and cinnamon. (If you want this to be really interesting, add a dash of black pepper along with the cinnamon.)

Watch and stir occasionally until all the berries pop. If you want to cover it, be sure to turn the heat down even lower and watch it carefully. When all the berries have popped, remove from heat and let cool. Put mixture into a bowl and chill.

Jeff Bullington
Reference Department

Ruby Sauce

1/2 c. sugar
2 tbsp. cornstarch
1 c. boiling water

1 c. frozen raspberries
Red food coloring
1/2 tsp. almond extract

Mix sugar with cornstarch in saucepan. Add boiling water gradually. Boil one minute. Add berries, extract, food coloring. Bring to boil, chill.

Joy Fry
Serials Cataloging

Dark Chocolate Sauce

1 1/2 c. heavy cream
2/3 c. dark brown sugar
4 oz. bittersweet
chocolate

3 oz. unsweetened
chocolate
1/4 c. butter, softened
3 tbsp. amaretto

Combine cream and sugar in a heavy saucepan. Bring to a boil over moderately high heat, whisking occasionally. Once boiling, whisk until sugars are dissolved. Remove pan from heat and add chopped chocolates; whisk until melted. Whisk in butter and amaretto until sauce is smooth. Cool slightly for immediate use. Store remainder in refrigerator.

Shelley Sandberg
formerly Retrieval Services

Spaghetti Meat Sauce

1 sm. onion, chopped	1 tbsp. garlic, minced
1 sm. green pepper, chopped	1/2 tsp. celery seed
1 can button mushrooms, sliced	1 1/2 tsp. parsley
1/2 (8 oz.) jar green olives, sliced	1/2 tsp. ground marjoram
	1 1/2 tsp. leaf oregano
	1 1/2 tsp. sweet basil leaves

Cook above ingredients in olive oil or butter until tender, about 8 minutes, put aside. Brown 1 pound ground chuck and 1/2 of an 8 ounce package of pepperoni (or just 1 1/2 pounds ground chuck). Drain and put aside. Assemble 1 (15 ounce) can of Italian stewed tomatoes (or plain tomatoes), 2 (6 ounce) cans of Contadina tomato paste, 3 cans of water. Put stewed tomatoes in electric skillet and chop into bite-sized pieces. Add vegetables, meat, both cans of tomato paste and stir. Add the 3 cans of water from the tomato paste can; add more water if needed to correct thickness. Simmer about 1 hour 30 minutes. Garnish with fresh Parmesan or Romano cheese.

*Rena Katherine Clodfelter
Cataloging*

Steve's Easy Marinade

2 parts Italian dressing	1 part Worcestershire sauce
1 part soy sauce	

Mix and use for basting or marinating. This is delicious on everything, particularly chops, potatoes, squash and onions.

*Kendall Simmons
Government Documents*

Rhubarb Blueberry Jam

1 (12 oz.) bag frozen rhubarb	3/4 to 7/8 c. water
1 (12 oz.) bag frozen blueberries	3/4 to 7/8 c. sugar
	1 tsp. vanilla (optional)

Measure water and sugar in a 2 or 3 quart saucepan. Bring to a boil and let sugar dissolve. Add frozen rhubarb, bring to a boil. Turn heat down to allow rhubarb to cook or simmer 20 minutes. Add frozen blueberries, bring to a boil again. Reduce heat and simmer about 10 to 15 minutes. Remove from heat, add vanilla and stir. Allow to cool,

pour into jars and refrigerate. Both rhubarb and blueberries also come in 16 ounce bags but I do not increase the sugar. Use whatever size you like.

*Jennie Dienes
Map Library*

Lemon Curd

1 lb. (2 c.) sugar
1 1/2 sticks (6 oz.) butter
5 jumbo eggs, beaten

About 3 lemons (1/2 c.
juice)

Grate, then squeeze juice from lemons. Melt butter in double boiler, add sugar, stir, then add lemon rind and lemon juice. Heat until very warm. Add 5 beaten eggs. Stir constantly until thickened. Pour into jars.

*Geri Slater
Cataloging*

Home-Made Granola Cereal

Pour 1 cup of cooking oil and 1 cup of corn syrup into saucepan and heat to boiling. (Honey may be substituted for all or part of corn syrup). Empty 1 large box of oats (42 ounces) into large mixing bowl or large paper grocery sack. Add 2 cups of dry milk, 2 cups of Nutty Nuggets cereal, and 3 cups of shredded coconut. (One of the other grainy, crunchy cereals may be substituted for Nutty Nuggets.)

Add nuts if desired. Mix thoroughly. Pour part of the contents of saucepan onto other ingredients and mix well. Repeat until saucepan is empty. Fill lightly greased cookie sheet with mixed ingredients, setting aside remainder of mix, sprinkle liberally with cinnamon or nutmeg, and bake for 15 to 18 minutes at 350° in a preheated oven. Serve with milk warm or cold. Add raisins and fresh fruit.

*John Richardson
Cataloging*

Pumpkin Oatmeal

1/2 c. rolled oats (not
instant)
1/4 c. cooked or canned
pumpkin
1 tbsp. brown sugar or
molasses

Dash cinnamon
Salt to taste
Chopped pecans,
sunflower seeds,
fresh berries,
optional

Cook oats according to package directions. Add pumpkin, brown sugar, cinnamon and salt to saucepan. Continue cooking over medium heat until hot, about 1 minute, stirring constantly. Garnish with optional ingredients. (Cook in microwave according to package directions for a quick breakfast). Makes 1 serving.

*Al Mauler
Cataloging*

Oatmeal Pancakes

3/4 c. rolled oats	3/4 tsp. salt
1 1/2 c. buttermilk	1 tsp. baking soda
1 beaten egg	1 tbsp. sugar
1 c. whole wheat (or can use half whole and half white flour)	3 tbsp. oil

Mix oats with buttermilk and let stand 20 minutes. Add other ingredients. If too thick, add a bit more milk. Cook in a lightly oiled frying pan until well done. Delicious with maple syrup or apple butter.

*Kathleen Neeley
University Archives*

Carmel Corn

1 c. real butter	1/2 tsp. baking soda
2 c. brown sugar	1 tsp. vanilla
1/2 c. light corn syrup	6 qts. popped corn (plain)
1/2 tsp. salt	

Bring butter, sugar, syrup and salt to a boil in pan, stirring constantly. Boil 5 minutes without stirring. Remove from heat. Add baking soda and vanilla and stir. Pour over corn and bake 1 hour at 250° stirring every 15 minutes.

*Kathy Lathrom
Retrieval Services*

Vanilla Almond Corn

8 qts. popped corn	1 c. butter or margarine
4 oz. sliced almonds	1 tsp. salt
2 c. sugar	2 tbsp. butter vanilla
1/2 c. light corn syrup	1/2 tsp. baking soda

In large saucepan, melt butter with sugar and corn syrup. Add salt, then bring to a boil for five minutes, stirring occasionally. Quickly stir in butter vanilla and soda. In a turkey roaster, pour $\frac{1}{2}$ mixture over pop corn and almonds, mix, repeat. Bake at 350° for 60 minutes, stir at 20 minute intervals. Spread quickly on a clean surface and separate until cool, then form into balls. Store in an air-tight container.

*Shelley Sandberg
formerly Retrieval Services*

Popcorn Cake

$\frac{1}{4}$ lb. butter or margarine
1 lb. peanuts
1 lb. mini marshmallows
1 lb. plain M&M's

**Enough popcorn to fill
large angel food cake
pan**

Remove unopened kernels from popcorn. Melt butter, then add marshmallows and stir until melted. Using a turkey roaster, pour butter mixture over nuts and popcorn. Add candy last. Press into angel food cake pan. Once set, turn out on a cake plate. Cut with a sharp knife.

*Linda Kucza
Retrieval Services*

Dulce De Leche

**1 or more cans sweetened
condensed milk
(regular, low fat or
fat free, all work)**

**$\frac{1}{2}$ to 1 tsp. vanilla per can
of milk**

Leave cans unopened. Remove the labels if you want. Place in large kettle. Add enough water to cover the cans. Bring to a boil. Simmer covered for 3 to $3\frac{1}{2}$ hours. Check periodically, adding more water if necessary. (Whatever you do, don't let the kettle go dry, the cans will explode!) Remove from heat. Take the cans out of the kettle and allow to cool to room temperature. Open the cans, scoop contents into bowl, and stir until smooth. Add vanilla to taste ($\frac{1}{2}$ to 1 teaspoon per can).

Dulce de leche is a staple in Argentina, where I grew up. It is used as a filling in crepes and cakes, as a breakfast time spread on medialunas (croissants) and bread, and as a dessert accompaniment with bananas or apples. In my family, no gathering is complete without dulce de leche in some form.

*Rachael Miller
Retrieval Services*

Rum Cake

Before you start, check rum to make sure it is of good quality. Select a large bowl, measuring cup and spoon. Assemble all ingredients, then check rum again.

With electric mixer, beat one cup butter in a large fluffy bowl. Add one teaspoon of sugar and beat. Meanwhile, check rum again. Add three large eggs, two cups fried fruit and beat until very high. If fruit sticks in beaters, pry out with screwdriver and taste rum again. Add three cups baking powder, a pint of rum, one seaspoon of toda and one cup pepper. Sift one half-pint of lemon juice and fold in chopped buttermilk and strained nuts. Add one bablespoon of scrown sugar....or whatever color you have. Turn pan to 350° and grease oven. Pour whole mess in. Sample rum while waiting. Cook about two or three hours or until rum is gone.

*Nancy Hollingsworth
Kansas Collection*

Cousin Karen's Wildcat Roast

1 ordinary barn cat

2 c. sugar

1 1/2 qts. water

2 tsp. cinnamon

Bonfire

Spit

Take the "cat" that has been walloped by a "hawk"-this works best during the basketball season. Boil the water with cinnamon and sugar added. The boiling will make the cat "wild", and will improve the flavor as everyone knows "Wildcats" have poor taste. Place "wild-cat" on spit over bonfire until evenly heated. Length of time is undetermined since the "Wildcats" are never ready.

*Barb Woodruff
Administrative Office*

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