

Rebecca Knight Glover's Cookbook

Edited by

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Aunt Becky was known for keeping a wonderful table filled with good things to eat. I hope you enjoy trying some of her special recipes. I tried to elaborate on the instructions or add missing ones. Any mistakes are mine alone. CBA

Breads

Ruby's Yeast Rolls

2 Medium Potatoes, Peeled and Sliced Thinly

2 ½ Cups Water

1 Teaspoon Salt

1 Package (1 Cake) Yeast

2 Eggs

1 Stick Butter

½ Cup Sugar

3 Cups Sifted Flour + 1 ½ - 2 Cups more (about 5 cups in all)

Butter to coat bowl and dough. Melted butter for brushing rolls before baking.

1. Cook potatoes in about 2 ½ cups water until done.
2. Save ½ cup potato water and when lukewarm (about 110 degrees), dissolve 1 package yeast (yeast cake) in it.
3. In bowl, beat eggs.
4. Add butter to potatoes while hot.
5. Add mashed potatoes and butter; stirring as you do so.
6. Then add potato water with yeast
7. Then add sugar.
8. Add 1 ½ to 2 cups flour.
9. Beat together
10. Add remaining flour, dough will be too fluid.
11. Add about 1 ½ to 2 cups more flour and knead until dough consistency is stiff
12. Put into a buttered bowl and put some butter also on top of the dough
13. Cover and allow to rise 2 -3 hours.
14. Knead, then roll out and cut out rolls.
15. Brush with melted butter as you fold them over in pan.
16. Allow to rise a second time.
17. Cook at 350 degrees for 7 minutes if you wish to freeze.
18. Otherwise, cook in hot oven (425 degrees) 15 - 20 minutes.

Spoonbread

1 Cup Water
1 Cup Cornmeal
1 Egg
½ Cup Milk
½ Tablespoon Fat
1 Teaspoon Salt

1. Mix water and cornmeal.
2. Boil 5 minutes
3. Beat egg well.
4. Add everything together.
5. Pour into a greased dish.
6. Bake in a slow oven 275 degrees about 45 minutes.

Appetizers and Drinks

Elise Gery

Juice of 2 Limes
1 ½ Ounces Curacao
7 Ounces Rum
10 Ounces Frozen Strawberries
Ice

1. Blend all ingredients together except the ice.
2. Add ice and pour into glasses to serve.

Cream Cheese Pineapple Sandwich

8 Ounces Cream Cheese Softened
6 Ounces Pineapple Preserves
½ Teaspoon Lemon Juice
Very Thin Sliced White Bread (Pepperidge Farm)

1. Soften the cream cheese by leaving out for 30 minutes or placing unwrapped in the microwave for about 30 seconds.
2. Heat the pineapple preserves in the microwave for 30 seconds
3. Blend all ingredients together.
4. Cut the edges off the bread.
5. Spread on thin slices of white bread.
6. Cover with additional slice of bread.
7. Cut in halves or quarters.

Cheese Treat Sandwiches

6 Ounces Pimiento Cream Cheese
2 Tablespoon Minced Parsley or Green Pepper
¼ Cup Minced Onion
2 Tablespoons Mayonnaise
½ Teaspoon Prepared Mustard
4 Slices Bread
4 Bacon Strips, cut in half

1. Blend cheese, parsley, onion, mayonnaise, and mustard together.
2. Toast bread on one side.
3. Turn and spread with mixture.
4. Crisscross 2 half strips of bacon on each.
5. Broil until bacon is crisp and cheese is bubbly.

Baked Toastwiches

1 Tablespoon Butter
4 Slices Bread
Mustard
2 – 4 Slices Table Ready Meat
1 Egg
1 Tablespoon Milk
¼ Teaspoon Sugar
¾ Teaspoon Salt
Cheese (optional)

1. Melt butter in a baking pan.
2. Spread two slices of bread with mustard.
3. Cover with 1 or 2 slices table ready meats.
4. Cover with bread.
5. Beat together egg, milk, sugar and salt.
6. Dip sandwich in egg mixture.
7. Place in pan.
8. Top with shredded cheese, if desired.
9. Bake in moderately hot oven (400 degrees) 10 to 12 minutes.
10. Serve hot.
11. Serves 2

Cheese Spread

2 3 Ounce Packages Cream Cheese
½ Cup Bleu Cheese
2 Tablespoons Mayonnaise
Dash Cayenne Pepper
2 Tablespoons Finely Chopped Parsley
2 Tablespoons Minced Green Onion

1. Soften the cream cheese and bleu cheese for 30 minutes.
2. Mix together cream cheese, bleu cheese and mayonnaise.
3. Add remaining ingredients and mix well.
4. Serve with crackers.
5. Makes 2 Cups

Ruby's Cheese Straws

4 Cups Grated Cheese (Finely grated)
2 Cups Flour
1 Teaspoon Salt
Dash Red Pepper
1 ¼ Stick Butter

Mix together and bake at 350 degrees.

Mother's Cheese Straws

2 Cups Grated Cheese (Finely grated)
1 ½ Cups Flour
½ Cup Butter (1 Stick)
Salt and Pepper
1 Teaspoon Baking Powder

Egg Nog

24 Eggs

1 quart Cream, Whipped

1 Cup Sugar plus $\frac{3}{4}$ Cup Sugar

2 Tablespoons Whiskey to an Egg (24 ounces/ 3 cups)

Ground Nutmeg

1. Beat egg whites until very stiff. (Beat 12 egg whites at a time using $\frac{1}{2}$ cups sugar with each mixture)
2. Whip Cream adding $\frac{3}{4}$ cup sugar gradually
3. Beat egg yolks well. Add whiskey slowly to yolks.
4. Fold in egg whites.
5. Add whipped cream.
6. Sprinkle with Nutmeg

12 Eggs

1 Pint Cream

$\frac{1}{2}$ Cup Sugar Plus 6 Tablespoons ($\frac{1}{4}$ cup + 2 Tablespoons)

1 $\frac{1}{2}$ Cups Whiskey

6 Eggs

1 Cup Cream

$\frac{1}{4}$ Cup Sugar Plus 3 Tablespoons Sugar

$\frac{3}{4}$ Cup Whiskey

3 Eggs

$\frac{1}{2}$ Cup Cream

2 Tablespoons Sugar

1 $\frac{1}{2}$ Tablespoon Sugar

3 Ounces Whiskey

Seafood

Shrimp Adlai

Boiled Shrimp (7-8 Per person)

15 ounce Can Artichoke Hearts, Packed in Citric Acid

½ Pound Fresh Mushrooms sautéed in butter

Light Cream Sauce with plenty of Sherry

2 T Butter

1 T Flour

½ Cup Chicken Broth

½ Cup Milk or Heavy Cream

¼ Cup Sherry

Sprinkle Parmesan Cheese over all

Paprika for looks

Cook at 350 degrees (30 minutes if room temperature)

1. Rinse shrimp and peel, if not already peeled and deveined. Set aside
2. Drain artichoke hearts.
3. Rinse mushroom and drain.
4. Melt 2 Tablespoons butter in skillet and sauté the mushroom.
5. Remove the mushrooms and add the flour.
6. Cook over low heat for 2 minutes.
7. Add chicken broth, milk. and Sherry.
8. Stir until smooth.
9. Cook over medium heat, stirring constantly, until thickened.
10. Place shrimp, artichoke hearts, and mushrooms in a greased casserole.
11. Cover with light sherried cream sauce
12. Sprinkle with Parmesan cheese.
13. Bake at 350 degrees about 30 minutes.

Quail Hollow Snapper

Filet Fish

Bacon Strip

Lemon Juice

Salt

Seasoned Pepper

White Wine

Butter

Parsley Flakes

Paprika

1. Mix together lemon juice, salt, seasoned pepper, parsley flakes, and white wine.
2. Marinate fish filets in the lemon mixture.
3. Cover each filet with a bacon strip.
4. Dot with butter.
5. Sprinkle with paprika
6. Cook about 25 minutes at 350 degrees.

Shrimp Mousse

- 1 Can Shrimp (2 cans are better)
- 1 Can Condensed Tomato Soup
- 3 Packages Cream Cheese
- 2 Tablespoons Gelatin
- 1 ½ Cups Water*
- 1 Cup Mayonnaise
- 1 ½ Cups Celery
- 1 ½ Cups Onion
- 1 ½ Cups Green Pepper

1. Drain, rinse and dice shrimp.
2. Boil soup, add cheese, and beat until creamy.
3. Add gelatin, which has been soaked in cold water and dissolved in boiling water. (*Sprinkle gelatin over ½ cup cold water. After this has soaked add one cup boiling water to melt.)
4. Cool and add mayonnaise, diced shrimp, and vegetables.
5. Pour into an oiled mold and chill until firm.
6. Serve with dressing made with equal quantities of mayonnaise and whipped cream.
7. Garnish with stuffed eggs, and tomatoes or sliced honeydew melon.

French Fried Shrimp

- 1 Cup Flour
- ½ Teaspoon Sugar
- ½ Salt
- 1 Egg
- 1 Cup Ice Water
- 2 Tablespoons Melted Fat or Salad Oil
- 2 Pounds Fresh Shrimp

1. Combine all ingredients except shrimp; beat well.
2. Peel shell from uncooked shrimp, leaving last section and tail intact.
3. Cut slit through center back, remove black line (Devein).
4. Dry shrimp thoroughly.
5. Dip into batter.
6. Fry in hot deep fat (375 degrees) until golden brown.
7. Drain on brown paper.
8. Serve with soy or tartar sauce.

Cookies

Polka Dot Marguerites

1 Egg White
Few grains of Salt
5 Tablespoons Sugar
¼ Cup Chopped Pecans
1 Teaspoon Vanilla
14 Soda Crackers
1 Cup Chocolate Chips/Bits

1. Beat egg white until stiff but not dry.
2. Gradually beat in salt and sugar.
3. Fold in chopped pecan meats and vanilla.
4. Mound a teaspoonful on each soda cracker.
5. Dot each with 4 chocolate bits.
6. Place on an ungreased baking sheet.
7. Bake in moderately slow oven (325 degrees) 15 minutes or until topping is a delicate brown.
8. Makes about 14

Chocolate Peppermint Balls

½ Cup Soft Shortening
1 Egg Yolk
½ Teaspoon Peppermint Extract
1 Package Devil's Food Cake Mix
Sifted Confectioners Sugar or Sweet Cocoa Mix

1. Heat oven to 375 degrees.
2. Cream shortening with egg and extract until fluffy.
3. Add cake mix and work mixture with spoon, pastry blender, or fingers until like pastry dough.
4. Form into small balls, using about 1 teaspoon dough for each.
5. Place 2" apart on ungreased cookie sheet.
6. Bake until done (about 10 minutes)
7. Roll warm cookies in cocoa mix or confectioners sugar.

Decorative Confectioner's Sugar Icing

Blend ¼ Cup Sifted Powdered sugar with 1 teaspoon water, Drizzle over cake, etc.

Ice Box Cookies

2 Cups Sifted Flour
2 Teaspoons Baking Powder
1/8 Teaspoon Salt
½ Cup Shortening
1 Cup Granulated Sugar
¼ Cup brown sugar firmly packed
1 egg, well beaten
1 Cup Chopped Nuts
1 ½ teaspoons Vanilla

1. Sift flour before measuring.
2. Sift together flour, baking powder, and salt
3. Cream shortening and add both sugars gradually creaming thoroughly.
4. Add the egg, nuts and vanilla.
5. Beat well
6. Add flour gradually, mixing after each addition
7. Shape into rolls/logs about 1 ½ inches in diameter.
8. Roll in waxed paper.
9. Chill in refrigerator preferably overnight.
10. Cut into 1/8 " slices
11. Bake 5 to 8 minutes on ungreased baking sheet in very hot oven (425 degrees)

Toll House Cookie

- 1 ½ Sticks butter (¾ Cup)
- 9 Tablespoons Granulated Sugar (½ Cup + 1 Tablespoon)
- 9 Tablespoons Brown Sugar
- 1 Egg
- 2 ½ Cups Flour
- ¾ Teaspoon Salt
- ¾ Teaspoon Baking Soda
- ¾ Teaspoons Hot Water
- 1 Teaspoon Vanilla
- 1 Small Package Chocolate Chips (6 Ounces or 1 Cup)

1. Cream butter and sugars well
2. Add Egg; beat to mix well.
3. Add flour, salt, soda, and water, mix well.
4. Add vanilla and chocolate drops.
5. Drop on greased cookie sheet by the teaspoonful.
6. Bake at 375 degrees 10 – 12 minutes.

Snappy Turtle Cookies

1 ½ Cups Sifted Plain Flour

¼ Teaspoon Baking Soda

¼ Teaspoon salt

1 Egg

1 Egg Yolk

¼ Teaspoon Vanilla Extract

1/8 Teaspoon Maple Extract

Pecan Halves, Split

1 Egg White

1. Sift flour before measuring
2. Sift together flour, soda, and salt.
3. Cream butter and sugar thoroughly.
4. Add egg, egg yolk, and flavorings and beat Well.
5. Add sifted dry ingredients and mix thoroughly.
6. Chill the dough for at least 30 minutes.
7. Arrange nuts in groups of 3 or 5 on greased baking sheets to form head and legs of turtles.
8. Mold dough into balls.
9. Dip bottom in unbeaten egg white, press onto nuts.
10. Bake 350 degrees for 10 – 12 minutes.
11. Yield 2 ½ dozen.
12. Frost with chocolate icing.

Gingerbread Boys

1 Package of Gingerbread Mix

½ Cup Milk

1. Mix all ingredients thoroughly and chill the dough for at least an hour.
2. Roll ¼ inch thick on lightly floured surface. (I use a mixture of flour and granulated sugar)
3. Cut with cookie cutter.
4. Bake on greased cookie sheet in moderate oven (375 degrees) 10 to 12 minutes.
5. Dip toothpick in confectioner's icing; make eyes, nose, and mouth.
6. Use candies for buttons.

Cakes

Marble Cake

1 ½ Ounces Unsweetened Chocolate Melted
3 Tablespoons Water
1 ½ Tablespoons Sugar
¼ Teaspoon Baking Soda
Package of White or Yellow Cake Mix

1. Preheat oven to 350 degrees
2. Grease 10 x 5 x 3 loaf pan
3. Combine melted chocolate, water, sugar, and soda together in a separate bowl.
4. Make cake mix as directed on label.
5. To 1/3 of batter, add combined chocolate, sugar, water, and soda.
6. Put alternate spoonfuls of light and dark batter in the greased loaf pan.
7. With a plastic spatula, cut through the batter in a wide zigzag.
8. Bake 50 to 60 minutes.
9. Cool in pan on wire rack about 10 minutes.
10. Remove from pan and place on serving platter
11. Sift confectioners sugar on top.

Peppermint Icing

3 Cups Sugar
1 ½ Cups Water
4 Egg Whites
½ to 1 Teaspoon Peppermint Extract, to taste
Few Drops Red Food Coloring

1. Reserve ¼ cup of sugar from the 3 cups and save to add to beaten egg whites.
2. Add water to remaining sugar and cook until a long thread from spoon develops.
3. Beat whites with little salt until stiff then add saved sugar gradually beating until stiff.
4. Pour syrup over whites; beating while pouring.
5. Add peppermint extract to taste and enough red coloring to make it pretty.
6. Don't get too much coloring and spread.

Brownies

¼ Cup Sifted Flour
½ Teaspoon Baking Powder
¼ Teaspoon Salt
1 Cup Granulated Sugar
½ Cup Soft Shortening
2 Eggs
1 Teaspoon Vanilla Extract
2 Ounces Unsweetened Chocolate (I think she means cocoa 6 Tablespoons +
2 Tablespoons Butter)
1 Cup Chopped Nuts

1. Heat oven {to 350 degrees}
2. Grease 8 x 8 x 2 pan.
3. Sift flour, baking powder, and salt together.
4. Gradually add sugar to shortening mixing until light.
5. Add eggs, vanilla and mix until smooth.
6. Mix in chocolate, then flour mixture and nuts.
7. Turn into pan.
8. Bake until done. (Usually, 350 degrees about 25-30 minutes)
9. Cool in pan; cut into squares or bars.
10. Sprinkle with powdered sugar.

Louisiana Fruit Cake

6 Eggs, Separated
1 Pound Butter (4 Sticks)
1 Pound Sugar (2 ¼ Cups)
1 Bottle Lemon Extract (2 Ounces)
1 Pound Flour (4 Cups, Sifted)
1 Teaspoon Baking Powder
1 Cup Candied Pineapple and Cherries (Red and Green)
1 Bottle Red Cherries, drained and chopped
1 Pound Pecans, Shelled and Chopped (4 Cups)
1 Cup Coconut

1. Separate the eggs.
2. Beat the egg yolks until light in color and thickened.
3. In a separate bowl, beat the egg whites until stiff.
4. Cream butter and sugar well.
5. Add well-beaten egg yolks.
6. Stir in lemon extract.
7. Sift flour and measure.
8. Sift flour with baking powder.
9. Mix in flour, reserving ½ cup for fruits, nuts, and coconut.
10. Coat the fruits and nuts with reserved flour.
11. Add the coated fruit and nuts to batter.
12. Fold in stiffly beaten egg whites.
13. Bake in greased and parchment lined loaf pan or tube pan at 275 degrees for 3 to 4 hours.
14. Place a shallow pan filled with water in the oven. Remove it for the last hour of baking.
15. Cool at least 30 minutes before removing from the pan.
16. Remove the parchment paper.
17. Allow to cool until no heat remains.
18. To store, wrap the loaves or tubes in brandy or wine soaked linens; then in foil.
19. For very long storage, bury the liquor soaked cake in powdered sugar. Place in a tightly covered tin in a cool place.

Old Fashioned Jelly Roll

$\frac{3}{4}$ Cup Sifted Cake Flour
 $\frac{3}{4}$ Teaspoon Baking Powder
 $\frac{1}{4}$ Teaspoon Salt
4 Eggs (at room temperature)
 $\frac{3}{4}$ Cup Sugar
1 Teaspoon Vanilla
1 Cup Tart Jelly.

1. Sift flour once before measuring.
2. Combine baking powder, salt and eggs together and beat adding sugar gradually till mixture is thick and light colored.
3. Gradually fold in flour then vanilla.
4. Prepare pan, which has been parchment paper lined and greased.
5. Pour fluffy batter into the pan and spread evenly to the corners, using a spatula or rubber scraper.
6. Bake in a hot oven (400 degrees) about 13 minutes.
7. Turn out on a towel.
8. Turn up cake about 1 inch, lifting with towel and start rolling.
9. Let towel roll up in cake.
10. Cool for 10 minutes.
11. Unroll, spread with jelly, and roll again.
12. After jellyroll has cooled sufficiently, it may be cut into slices for eating.

Note: Other filling may be used for this roll, such as $\frac{3}{4}$ cup fruit jam with $\frac{1}{2}$ cup cream, whipped, or for a custard cream roll, use a custard filling, lemon filling or orange filling instead of jelly.

Chocolate Ice Box Cake

½ Pound Sponge Cake (Lady Fingers)

Part I

4 Eggs, Separated

2 Squares Baker's Unsweetened Chocolate

½ Cup Sugar

¼ Cup Cold Water

1. Separate eggs.
2. Beat the egg yolks until light in color and thickened.
3. Put chocolate in double boiler to melt
4. Add sugar, water and beaten egg yolks.
5. Cook until very thick, stirring occasionally.
6. Beat egg whites until stiff peaks form
7. Fold in stiffly beaten egg whites.
8. Set aside until chilled and add second part.

Part II

½ Cup Unsalted Butter

1 Cup Powdered Sugar

1 Teaspoon Vanilla

1 Cup Nuts

1. Cream butter until waxy
2. Gradually add sugar
3. Beat until creamy, and then add vanilla and nuts.
4. Combine the two mixtures.
5. Line spring form pan with waxed or parchment paper.
6. Put layer of cake around sides and bottom of the pan.
7. Then over Lady Fingers in bottom of pan, put filling.
8. Then another layer of cake and filling until all is used.
9. Place in the ice box 24 hours.
10. Garnish with whipped cream, cherries and pineapple.
11. Serves 12

Fudge Cupcakes

2/3 Cup Brown Sugar
1/3 Cup Milk
2 Squares of Unsweetened Chocolate
1/3 Cup Shortening
2/3 Cup Brown Sugar
2 Beaten Eggs
1 1/3 Cup Flour
1 Teaspoon Soda
1/2 Teaspoon Salt
1/2 Cup Milk
1 Teaspoon Vanilla

1. Heat 2/3 Cup brown sugar, 1/3 cup milk, and chocolate in double boiler till chocolate is melted.
2. Cool.
3. Thoroughly cream shortening and 2/3 cup brown sugar.
4. Add eggs; beat well.
5. Sift dry ingredients; add alternately with 1/2 cup milk.
6. Add vanilla and chocolate mixture.
7. Fill paper lined cupcake pans 1/2 full.
8. Bake in moderate oven (375 degrees) about 20 minutes.
9. Makes about 18 cupcakes/ Frost tops with Chocolate glaze or frosting of your choice.

Chocolate Glaze

1/4 Cup Water
2 Tablespoons, Butter
1/2 Teaspoon Vanilla
2 (1 Ounce) Squares of Unsweetened Chocolate
2 Cups Confectioner's Sugar

1. Heat water, butter, vanilla, and chocolate.
2. Stir until melted.
3. Add two cups sifted confectioners sugar.
4. Beat till of spreading consistency.

Crisp Apple Cake

3 – 4 Medium Apples
¾ Cup Quick Oats
¾ Cup Brown Sugar
½ Cup Flour
1 Teaspoon Cinnamon
½ Cup Butter (1 Stick)

1. Pare apples and slice thin.
2. Arrange slices in greased 8 x 1 ½ round pan.
3. Mix oats, sugar, flour, and cinnamon together.
4. Cut in butter.
5. Sprinkle this mixture over apples.
6. Bake in moderate oven (350 degrees) 35 to 40 minutes.
7. Serve warm with cream. 6 Servings

Sauces

Clear Orange Sauce

½ Cup Sugar
2 Tablespoons Cornstarch
Pinch Salt
1 Tablespoon Grated Orange Peel
1 Cup Orange Juice
1 Tablespoon Butter

1. Mix sugar and cornstarch thoroughly in small saucepan.
2. Add salt and grated peel.
3. Stir in orange juice until dry ingredients are well moistened.
4. Place over medium heat
5. Bring to a boil
6. Cook until sauce is clear and thick, stirring constantly
7. Remove from heat and stir in butter.
8. Serve warm or cold.
9. Make 1 ½ cups

Mushroom Sauce

½ Pound Mushrooms (or one can)
4 Tablespoons Butter
4 Tablespoons Flour
½ Teaspoon Salt
1 Cup Top Milk (Cream)

1. Sauté mushrooms in butter.
2. Sift in flour and brown slightly.
3. Add milk and cook until it thickens.

Desserts

Egg Custard (Jean's)

1 Cup Sugar
2 Tablespoons Flour
3 Egg Yolks
1 Tablespoon Butter
1 Cup Milk (Sweet)
1 Teaspoon Vanilla
3 Egg Whites
½ Cup Sugar

1. Mix sugar and flour together.
2. Cream sugar, flour and egg yolks.
3. Melt butter.
4. Add butter to creamed yolks, flour and sugar.
5. Add milk and vanilla.
6. Bake about 10 minutes in oven at 450 degrees then turn back and bake slowly until done.
7. Beat egg whites with ½ cup sugar for meringue.
8. Cover baked custard with the meringue and broil until slightly brown.
9. Brown and serve.

Rum Pudding

Vanilla Wafers (6-8 ounces)
2 Tablespoons Melted Butter
2 Eggs, Separated
½ Cup Sugar
3 Tablespoons Rum
1 Pint Whipping Cream (Do not use Cool Whip)
1 (6 ounce) Bottle Cherries
1 Cup Chopped Pecans

1. Grind vanilla wafers.
2. Sprinkle ice tray, which has been buttered with the ½ wafers which have been mixed with 2 tablespoons melted butter
3. To 2 egg yolks beaten light, add sugar and rum.
4. Mix well.
5. Beat 2 egg whites well until stiff.
6. Whip Cream and add to the beaten whites.
7. Combine cream mixture with the egg yolk mixture.
8. Add chopped cherries and pecans.
9. Put in pan and cover with vanilla wafer crumbs.
10. Bake in a water bath at 350 degrees for about 1 hour.

Fluffy Lemon Dessert

1 Envelope Unflavored Gelatin (1 Tablespoon)
½ Cup Cold Water
3 Slightly Beaten Egg Yolks
½ Cup Sugar
½ Teaspoon Salt
½ Teaspoon Grated Lemon Peel
½ Cup Lemon Juice
1 Cup Marshmallow Crème
3 Egg Whites
¼ Cup Sugar

1. Soften gelatin in cold water.
2. In top of double boiler, combine egg yolks, ½ cup sugar, salt, lemon peel, and juice.
3. Cook and stir over hot, not boiling water until thick.
4. Remove from heat, add gelatin and stir until dissolved.
5. Add marshmallow crème and cool.
6. Beat egg whites until soft peaks form, gradually add ¼ cup sugar, beating until stiff peaks form.
7. Fold into gelatin mixture.
8. Pour into 8 x 8 x 2 inch pan.
9. Chill until firm.
10. Top with sweetened whipped cream and chopped nuts.
11. Cut into 9 squares.

Chocolate Charlotte Russe

1 Envelope Unflavored Gelatin
2 Tablespoons Cold Water
3 Ounces Unsweetened Chocolate
½ Cup Water
4 Eggs Separated
½ Cup Sugar
1 Teaspoon Vanilla
Dash Salt
½ Teaspoon Cream of Tartar
¼ Cup Sugar
1 Cup Heavy Cream, Whipped
⅔ Cup Chopped Walnuts or Pecans
3 Dozen Single Ladyfingers

1. Soften gelatin in 2 tablespoons cold water.
2. Melt chocolate in ½ cup water over low heat, stirring constantly.
3. Remove melted chocolate from heat; add softened gelatin, stir to dissolve.
4. Beat egg yolks until thick and lemon colored.
5. Gradually beat in ½ cup sugar.
6. Add vanilla and dash salt.
7. Gradually stir in chocolate mixture.
8. Cool; then stir until smooth.
9. Beat egg whites and cream of tartar to soft peaks; gradually add ¼ cup sugar, beating until stiff peaks.
10. Fold into chocolate mixture.
11. Fold in whipped cream and nuts.
12. Set aside about 10 ladyfingers for center layer.
13. Line bottom of 8-inch spring-form pan with lady fingers, cutting to fit.
14. Line the sides by standing ladyfingers on end all around.
15. Fill with half the chocolate mixture
16. Then add reserved ladyfingers, making a layer.
17. Top with chocolate mixture.
18. Chill 8 hours, or overnight.
19. Makes 8 – 10 Servings.

Raspberry Bavarian Mold

10 Ounce Package Red Raspberries, Thawed

1 Package Red Raspberry Flavored Gelatin

1 Cup Hot Water

1 Tablespoon Lemon Juice

Dash Salt

6 Ounce Can (2/3 Cups) Evaporated Milk, Chilled Icy Cold (12 hours in refrigerator or 1 hour in freezer)

Red Food Coloring

1. Drain raspberries, reserving juice.
2. Dissolve gelatin in hot water
3. Add reserved syrup, lemon juice and dash salt.
4. Chill till partially set.
5. Add milk.
6. Beat at high speed on mixer until fluffy and soft peaks form, about 4 minutes*
7. Fold in raspberries.
8. Tint pink with red food coloring.
9. Pour into 1 ½ quart mold.
10. Chill firm.
11. Trim with dessert topping, if desired.
12. Makes 6 servings.

*For extra fluffy dessert, beat mixture about 7 minutes. Pour into 1 ½ quart mold.

Mousse Au Chocolat

6 Ounces Semi Sweet Chocolate Squares
2-3 Tablespoons Water or Black Coffee
1 Tablespoon Butter
1 Tablespoon Rum or ½ Teaspoon Vanilla
3 Eggs
½ Cup Heavy Cream (to serve-optional)
4 - 6 Mousse or custard pots

1. Break the chocolate into pieces, put into a small saucepan with the water or black coffee and stir continuously over gentle heat until melted, thick and creamy. The chocolate should be quite hot, but the sides of the pan must not become so hot that you cannot touch them.
2. Remove from heat and stir in butter and flavoring.
3. Separate eggs, putting whites into a small bowl and dropping yolks, one at a time, into the chocolate pan; stir well after each addition.
4. Watchpoint: the chocolate should be hot enough so that when yolks are added, they cook slightly.
5. Beat the whites until they hold a soft peak and fold very carefully into the chocolate.
6. When thoroughly mixed, pour mousse into the pots and chill overnight in the refrigerator.
7. For easy pouring, transfer mixture first into a pitcher, scraping the pan with a rubber spatula.

Note: These mousses may be served plain with cigarettes Russe cookies or they may be topped with cream. Chill the cream, then stiffly whip it and add a spoonful to the top of each pot. Better still, put the cream in a pastry bag fitted with a star tube and pipe a flat rosette to cover the top.

Whip cream until it is stiff but still falls from a spoon—if it is too stiff, it will curdle as it is forced through the tube.

Rosette: Move the tube in clockwise circles

Flower shape: hold the tube upright and press gently; when flower is of right size, lift the bag away.

Strawberry Whip

2 Egg Whites
1 Cup Sugar
2 Cups Berries

Put all together and beat until stiff, about 20 minutes.

Raspberry Ice

1 2/3 Cup Sugar
2 Cups Raspberries
2 Egg Whites
4 Cups Water
2 Tablespoons Lemon Juice

1. Boil sugar and water.
2. Cool.
3. Add lemon juice, mashed raspberries and freeze.
4. Beat the egg whites until stiff.
5. Just as the mixture begins to freeze, add egg whites, well beaten.
6. Finish freezing.

Grape Juice Frappe

2 Cups Sugar
1 Quart Grape Juice
2 Egg Whites
4 Cups Water
2 Tablespoons Lemon Juice

1. Boil sugar and water.
2. Cool.
3. Add juices and freeze.
4. Beat the egg whites until stiff.
5. Just as the mixture begins to freeze, add egg whites, well beaten.
6. Finish freezing.

Charlotte (Rebecca Knight Parrott)

1 Quart Thick Cream
4 Egg Whites
1 Cup Sugar
2 Tablespoons Gelatin
¼ Cup Water

1. Whip Cream.
2. Let it drain in a colander to be dry.
3. Whip egg whites stiff.
4. Add sugar and continue beating for some time.
5. Mix cream, flavoring and egg mixture.
6. Dissolve gelatin over hot water.
7. When melted, mix quickly with Charlotte.
8. Put in any desired mold.

Apple Soufflé

2 Cups Graham Cracker Crumbs
½ Teaspoon Cinnamon
2 Tablespoons Butter, Melted
3 Egg Yolks
15 Ounce Can Sweetened Condensed Milk
2 Tablespoons Lemon Juice
1 Tablespoon Grated Lemon Rind
2 Cups Applesauce
3 Stiffly Beaten Egg Whites

1. Combine crumbs, cinnamon and butter.
2. Spread layer of crumbs in 8 inch square baking dish.
3. Reserve some crumbs for the top of soufflé.
4. Beat egg yolks until thick and lemon colored.
5. Stir in milk, lemon juice, lemon peel, and applesauce.
6. Fold in stiffly beaten egg whites.
7. Pour into baking dish.
8. Sprinkle with remaining crumb mixture.
9. Bake in a moderate oven (350 degrees) about 50 minutes.

Cinnamon Apples

Garnish Meat Platter, serve on a salad

6 Apples

½ Cup Red Cinnamon Candies (2 Bottles)

¼ Cup Sugar

1 – 1 ½ Cups Water

1. Pare and Core Apples.
2. Cut in half.
3. Cook candies and sugar in water until dissolved.
4. Add apples and cook slowly until transparent but not soft.

Glazed Baked Apples

4 Apples

Water to Cover

½ Cup Melted Butter

½ Cup Sugar (more if preferred)

1. Wipe apples.
2. Core and remove skin from top of each, one-third of the way down.
3. Put apples close together in a saucepan, peeled side up.
4. Add water, cover closely, and cook slowly, testing occasionally until they are easily pierced with a skewer or tooth pick.
5. Put into baking dish peeled side up.
6. Sprinkle with sugar.
7. Place in broiling oven or bake at 425 degrees until sugar is dissolved and tops are crisp and delicately brown.
8. Baste frequently with the water in which the apples were covered.

Additional Stuffing Ideas

Ginger Honey graham cracker crumbs, sugar, cinnamon, lemon juice and melted butter.

**Baked Apples Holiday Style
Lemon Baked Apples**

4 Apples
2 Tablespoons Mincemeat
2 Tablespoons Raisins
2 Tablespoons Chopped Oranges

1. Core the apples.
2. Fill each one with two tablespoons of mincemeat or raisins and the same quantity of chopped oranges.
3. Pour the lemon sauce over the apples and bake.

Lemon Sauce

½ Cup Butter
½ Cup Sugar
1 Egg, beaten
3 Tablespoons Water
3 Tablespoons Fresh Lemon Juice
1 Tablespoon Grated Lemon Peel

1. Cream butter.
2. Add sugar gradually.
3. Then add the beaten egg.
4. Add water, lemon juice, and lemon peel.
5. Pour over apples and bake at 350 degrees for about 40 minutes, or until apples are done.

Pies

Pastry (Mother's)

1 Cup Flour
3 Tablespoons Lard
½ Teaspoon Salt
2 Tablespoons Ice Water

1. Mix flour, lard, and salt until mixed well. (Cut in with 2 knives or a pastry blender until consistency of peas)
2. Add water.

Frozen Lemon Pie

3 Egg Yolks, Well Beaten
3 Egg Whites, Beaten Stiffly
¼ Cup Lemon Juice
½ Cup Lemon Rind, Grated
1/8 Teaspoon Salt
½ Cup Sugar, Plus 1 Tablespoon
1 Cup Heavy Cream, Whipped
¾ Cup Crushed Vanilla Wafers

1. Separate the eggs.
2. Beat eggs yolks until thick and lemon colored
3. Beat egg whites until stiff.
4. Combine egg yolks, lemon juice, lemon rind, salt, and sugar together.
5. Cook until thick, like a custard.
6. Fold in whipped cream and egg whites.
7. Sprinkle half of finely crushed vanilla wafers in freezing tray of refrigerator.
8. Pour lemon mixture over the crumbs.
9. Cover with remaining crumbs.
10. Freeze until firm.

Entrees

Turkey Tetrazzini

12 Ounces Uncooked Spaghetti
4 to 6 Quarts Water
1 Tablespoon Salt
6 Tablespoons (3/4 stick) Butter
3/4 Cup Flour
3 3/4 Cups Chicken Broth
1 1/2 Cups Light Cream (Half and Half)
5 Tablespoons Cooking Sherry
1 3/4 and 1/8 Teaspoon Salt
3/4 Teaspoon Monosodium glutamate (Accent)
Dash Pepper
1 1/2 6 Ounce can Mushrooms drained
1/4 Chopped Green Pepper
3 Cups Diced Turkey
3/4 Cup Shredded Parmesan Cheese

1. Cook spaghetti in boiling, salted water till just tender (don't overcook).
2. Drain the spaghetti and rinse with cold water. Set aside.
3. Melt butter in a saucepan.
4. Blend in flour and cook on low for 2 minutes.
5. Gradually stir broth into flour mixture.
6. Add cream.
7. Cook and stir till mixture thickens.
8. Add cooking sherry and seasonings.
9. Divide sauce in half.
10. To one half of sauce, add drained spaghetti, mushrooms and green pepper.
11. Place in a greased 11 1/2 x 7 1/2 x 1 1/2 inch baking dish.
12. Add turkey to remaining sauce.
13. Make well in center of spaghetti and pour in turkey mixture.
14. Sprinkle Parmesan cheese over all.
15. Bake in moderate oven (350 degrees) about 25 minutes or till hot.
16. Makes 8 to 10 servings.

Ham Soufflé

1 Cup Cooked Ham, Chopped
1 Tablespoon Butter
½ Slice Onion, Chopped
1 Tablespoon Flour
½ Teaspoon Paprika
1 Cup Milk
¼ Cup Bread Crumbs
1 Egg Yolk, Beaten
1 Egg White Beaten

1. Heat butter in frying pan and add chopped onion and fry for 2 to 4 minutes.
2. Then blend in flour and paprika and continue cooking for two minutes on low heat.
3. Stir in milk and bring just to boiling point.
4. Strain and pour over bread crumbs.
5. Add ham and beaten egg yolk.
6. Fold in beaten egg whites and pour in a buttered baking dish.
7. Set in a pan of hot water in a slow oven (275 -300 degrees) for 35 to 40 minutes.
8. Serves three generously.

Ham Croquettes

3 Tablespoons Butter
1/3 Cup Flour
1/2 Teaspoon Salt
1 Cup Milk
2 Cups Coarsely ground cooked ham
1 Tablespoon Chopped Onion
2 Tablespoons Prepared Mustard
1 Beaten Egg
1/3 Cup Fine Cracker Crumbs

1. Melt butter, add flour, and blend.
2. Cook over low heat for 2 minutes.
3. Add salt and milk and cook over low heat until thick, stirring constantly.
4. Cool.
5. Add ham, onion and mustard.
6. Shape into round flat croquettes.
7. Dip in beaten egg, then in crumbs.
8. Let stand a few minutes.
9. Fry in deep hot fat (365 degrees) until brown, 7 to 8 minutes.
10. Drain on absorbent paper (brown).
11. Serve with creamed peas.

Spaghetti Ring

8 Ounce Package Spaghetti
4 – 6 Quarts Water
1 Tablespoon Salt
½ Pound Package Kraft American Cheese
2 Tablespoons Green Pepper Chopped
2 Tablespoons Onion Chopped
3 Beaten Eggs
1 Cup Tomato Soup
1 Teaspoon Worcestershire Sauce
Salt to Taste
Pepper to Taste
English Peas
Shrimp

1. Cook 8 ounce package of spaghetti in 4 to 6 quarts of boiling, salted water until done. Do not overcook. See package for directions.
2. Grate the Cheese.
3. Drain the spaghetti and rinse with cold water.
4. Drain again and set aside.
5. Cook two tablespoons each of chopped green pepper and onion in 2 tablespoons butter.
6. Add the cooked spaghetti, eggs, tomato soup, Worcestershire sauce, salt, pepper, and a half pound package of Kraft American cheese grated.
7. Butter a ring mold.
8. Place spaghetti mixture in the mold.
9. Bake one hour at 325 degrees.
10. Unmold and fill center with peas and shrimp heated in butter.

Creole Pork Chops

4 to 6 Pork Chops, $\frac{3}{4}$ to 1 inch thick

$\frac{1}{2}$ Cup Flour

$\frac{1}{2}$ Teaspoon Salt

$\frac{1}{4}$ Teaspoon Pepper

2 Tablespoons Butter

2 Tablespoons Olive Oil

$\frac{1}{2}$ Cup Water

Tomatoes, Sliced (2 slices per chop)

Onion Sliced (1 slice per chop)

Green Pepper, Cut in Rings (1 ring per chop)

2 Cups Cooked Rice

1. Rinse the chops and blot dry with a paper towel.
2. Mix together flour, salt and pepper in a plastic bag.
3. Heat the oil and butter together in a large skillet.
4. Shake each chop in the bag of flour and set aside.
5. Add the chops to the hot fat.
6. Sauté chops until brown on both sides.
7. Then place chops in one layer in a greased casserole with cover.
8. Add flour to the sauce left from sautéing and cook for two minutes on low.
9. Add the water and cook until thickened.
10. Cover each chop with 2 slices tomato, 1 slice onion, and a green pepper ring filled with cooked rice.
11. Pour the sauce over the chops.
12. Steam in this manner about 30 to 40 minutes at 350 degrees basting frequently with the sauce.

Braised Pork Chops

4 to 6 Pork Chops, $\frac{3}{4}$ to 1 inch thick
 $\frac{1}{2}$ Teaspoon Salt
 $\frac{1}{4}$ Teaspoon Pepper
2 Tablespoons Butter
2 Tablespoons Olive Oil
 $\frac{1}{2}$ Cup Water

1. Season pork chops with salt and pepper.
2. Heat the oil and butter until hot in a Dutch oven.
3. Add chops and brown on both sides.
4. Add small amount of water, to deglaze the pan.
5. Cover tightly, cook over low heat or bake in moderate oven (350 degrees) for one hour.
6. The secret is to cook very slowly.

Brunswick Stew (Aunt Becky)

1 Pound Ground Steak
1 Onion
1 Large Can Tomatoes
1 Can Cream Style Corn (1/2 package frozen corn)
1 Can Butter Beans (1/2 frozen package)
 $\frac{1}{2}$ Bottle Worcestershire sauce (small)
Juice of one Lemon (2 Tablespoons)
Chili Sauce

1. Cook meat and onion till brown.
2. Add other ingredients and let simmer for 1 $\frac{1}{2}$ to 2 hours.

Meat Balls

1 Egg, Well Beaten
½ Pound Ground Steak
3 Tablespoons Rice, Uncooked
3 Tablespoons Chopped Onion
3 Tablespoons Green Pepper
Salt
Black Pepper
Can Of Tomato Soup
Can of Water or Milk to dilute

1. Beat egg.
2. Mix together egg, steak, rice, onion, green pepper, salt and pepper.
3. Form into 1 inch balls.
4. Place in greased casserole dish with a cover.
5. Cook 1 ½ hours at 350 degrees in a covered casserole dish.
6. Mix the soup and water or milk together.
7. Remove the meatballs from the oven.
8. Pour the soup mixture over the meatballs.
9. Cook an additional 15 minutes.

Sunday Supper

4 Tablespoons Butter
4 Tablespoons flour
½ Teaspoon Salt
1 ½ Cups Milk
3 Ounce Can Sliced Mushrooms, Drain and Reserve Liquid
1/3 Cup Mushroom Broth
½ Pound Nippy Spreading Cheese, Cubed
¼ Cup finely chopped pimientos
¾ Cup Drained English Peas
4 Hard Cooked Boiled Eggs, Sliced
1 to 2 #2 Cans Noodles

1. Melt butter, add flour and salt; blend.
2. Cook over low heat 2 minutes.
3. Gradually add liquid, stirring constantly.
4. Cook over low heat until smooth and thick stirring constantly.
5. Add cheese and stir until melted.
6. Stir in remaining ingredients except noodles.
7. Heat noodles in the oven for 10 minutes at 350 degrees.
8. Serve over crisp, oven hot noodles.

Serve 6 to 8

Meatloaf

1 ½ Pounds Ground Beef
½ Pound Ground Pork
¼ Cup Finely Chopped Onion
2 Tablespoons Finely Chopped Celery
2 Teaspoons Salt
½ Teaspoon Poultry Seasoning
¼ Teaspoon Pepper
¼ Teaspoon Dry Mustard
4 Sliced of Bread, Crumbled
½ Cup Milk
2 Eggs
1 Tablespoon Worcestershire Sauce

1. Mix meats thoroughly using a potato masher.
2. Add onion, celery, and seasonings.
3. In a separate bowl, soak bread crumbs in milk.
4. Add eggs and Worcestershire sauce to the eggs.
5. Beat with rotary beater.
6. Combine meat and egg mixture and form into a loaf.
7. Place in a baking pan.
8. Bake in moderate oven (350 degrees) about 1 hour.
9. Makes 8 to 10 servings.

Meat Loaf Trim

Meat loaf Recipe Above
¼ Cup Dry Bread Crumbs
½ Cup Chili Sauce

1. Shape into a large loaf.
2. Roll log in ¼ cup dry bread crumbs.
3. Place loaf in shallow baking pan.
4. For trim, press ridges in tip of loaf, herringbone style.
5. Spread with ½ cup chili sauce.
6. Bake in 350 degree oven one hour.

Vegetables

Corn Medley

¼ Cup Chopped Green Pepper
¼ Cup Chopped Onion
1/3 Cup Butter
2 10 Ounce Packages Frozen Corn
1 Teaspoon Salt

1. Cook green pepper and onion in butter until onion is golden.
2. Add frozen corn (no water) and salt.
3. Cover and cook over medium heat until corn is tender, 3 or 4 minutes.
4. Stir.

Broccoli Casserole

2 Cups Uncooked Broccoli
1 Can Mushroom Soup
1 Cup Shredded Sharp Cheddar Cheese
1 Small Onion Grated
¼ Cup Mayonnaise
3 Eggs beaten
Pepperidge Farm Bread Crumbs

1. Cook broccoli until softened, drain.
2. Mix soup, cheese, onion, mayonnaise and beaten eggs.
3. Place broccoli in a 1 ½ quart greased casserole.
4. Pour soup mixture over the broccoli.
5. Bake 350 degrees for 45 minutes
6. Top with Pepperidge Farm Bread Crumbs.
7. Bake for 8-10 more minutes.

Soups

Chicken Broth Soup

1 Large Carrot
1 Medium Potato
1 Onion
Celery
2 Tablespoons Olive Oil
2 Tablespoons Butter
2 Cups Broth
2 Cups Milk
2 Tablespoons Uncooked Rice
1 Pinch Baking Soda

1. Chop the carrot, onion, celery, and potato finely.
2. Melt olive oil and butter together.
3. Cook vegetables in oils till tender.
4. In large sauce pan, place equal amounts of broth and milk. Add the vegetables, rice, and soda.
5. Cook until rice is done (about 25 minutes)

Chicken Stock Soup

4 Large Carrots
2 Large Onions
4 Medium Potatoes
1 Tablespoon Butter
2 Teaspoons Olive Oil
1 Pint Very Strong Chicken Stock
½ Pint Cream or Milk
1 Tablespoon Uncooked Rice
½ Teaspoon Baking Soda

1. Chop the carrot, onion, celery, and potato finely.
2. Melt olive oil and butter together.
3. Cook vegetables in oils till tender.
4. In large sauce pan, place equal amounts of broth and milk.
5. Add the vegetables, rice, and soda.
6. Cook 1 ½ Hours on low.

Soup Bags

As a child I was constantly on good terms with the soup kettle. First, because of our French cook; secondly, because of the Winter blasts of the north. Quite naturally, I have learned that by the simple term "Soup Bags" are known some of the most magical devices to make complex the tantalizing aromas that steam out when the cover of the soup kettle is lifted. However, there us a seasoning Yvonne used to prepare that was in the constantly simmering soup kettle as well as other dishes. It's a seasoning that's almost all herb, all spice and certainly unique, and should be on every gourmet's shelf. Ingredients needed are three ounces each of dried basil marjoram, and thyme; two ounces each of dried Winter savory, parsley, onion, and celery, salt, black pepper and ground clove; one ounce each of bay leaves, mace and nutmeg; one half ounce each of cayenne and dried lemon peel. If you're not one of the fortunate people with an herb garden, get them in the market or through one of the several good herb houses. If you obtain them from an outside source, try to have them already ground.

The next step gives a great sense of creating. First, put the dried herbs, spices and seasoning in a mortar and grind them together vigorously, or put them through the meat grinder, using the finest blade. Then sift several times, the last time through cheese cloth. Store the mixture in a dry tightly corked bottle or sealed jar and use as needed. A little jar of this seasoning will add interest to any food gift basket. Incidentally, it's a strong mixture, so use it sparingly and discreetly. Just a soupcon proves to be quite an exhibitionist in vinegar, mushrooms, spinach, eggs, salad, stuffing and cheese soufflé, etc. Any hen would be proud of her output if her scrambled eggs were lightly (and I certainly mean lightly) seasoned with this seasoning. And in the one-dish meal onion soup, along with a pinch of curry powder and a dash of red wine . . . life **will** be beautiful.

Summer supping is almost with us again . . . and this means that pleasant twilight hour, between the dark and the daylight. Not the dinner hour, for that word conjures up a picture of chops still sizzling from the fiery ordeal of the broiling oven, the formal course of a vital meal, a heart warming in Winter or Fall, but very forbidding on a warm Summer night. However, the Summer heat need not reduce our creative powers, because the basic principle for a perfectly harmonious Summer supper, we need only blend hot and cold dishes, spicy and bland. In other words, balance. Begin with a soup, for soup's on in Summer as in Winter. A hot soup for an otherwise cold meal, a cold soup to be followed by a hot entrée or hot

vegetable. Anyway, whichever way you prefer, here is Yvonne's onion soup.

Peel and slice five good-sized onions. Brown thoroughly in two tablespoons of butter. Add two level tablespoons of flour and brown. Add one slight pinch of the "soup bag" plus a pinch of curry. While blending, add slowly four cups of beef stock. Simmer and simmer on and on. Before serving place a thin slice of French bread toasted, sprinkled with a generous layer of grated Parmesan Cheese and one tablespoon of red wine into each bouillon cup. Lift the cooked onions from the soup and place gently on the toast. Fill the cups with the onion beef stock and serve immediately.

I'd suggest the following tidbit for the person who is not used to garlic or wishes to experiment with it. I'd also suggest this more properly should accompany a balmy Spring day or a cloudless Summer afternoon with a crisp tossed salad. Get your butcher to slice some veal cutlets as thin as paper. Spread these tender slices on something solid and then with a mallet pound them even thinner; pound them until every fiber is crushed and softened. Now cut a clove of garlic in half and rub the meat with it, first on one side and then on the other; cut into morsels the size of a dollar bill, dip in egg and bread crumbs and fry in deep hot fat exactly as you would an oyster. Sprinkle with salt and serve scorching hot and eat with a squeeze of lemon juice. You'll say a prayer for the soul who first thought of this dish.

Crème Vichyoisse

2 Large Carrots
2 Onions
2 Potatoes
1 Tablespoon Butter
2 Teaspoons Olive Oil
1 Pint Strong Chicken Stock
1 Tablespoon Rice
½ Pint Heavy Cream

1. Chop carrots, onions, leeks, and potatoes very fine.
2. Cook vegetables in the butter and olive oil until soft (about 10 minutes); stirring constantly to prevent scorching.
3. Add chicken stock. Cook slowly for 1 hour.
4. Add rice and cook for 20 to 30 more minutes.
5. Add the cream and heat until just before boiling.