Armour's STAR LARD

Absolutely Pure

for Shortening
for Pastry
for all Frying Purposes
DOUGHNUTS
Serves 24; Preparation 20 minutes, Frying 20 minutes
3 tbsp. "Star" Lard 4 c. flour
1 1/4 c. sugar 1/2 tsp. salt
2 Cloverbloom eggs 1/2 tsp. grated nutmeg
1/4 c. Veribest Evaporated Milk 1/2 tsp. baking powder
3/4 c. water

METHOD—Work "Star" Lard until creamy and beat in the sugar gradually. Then add the yolks of the eggs beaten thick and the whites beaten stiff. Mix and sift the dry ingredients and add alternately with the liquid to the first mixture. Toss on a board slightly floured, knead slightly, pat and roll to one-fourth inch in thickness, using one-half the mixture at a time. Shape with a doughnut cutter, first dipped in flour, fry in "Star" Lard and drain on brown paper.

FRENCH FRIED POTATOES
Serves 6-8; Preparation 11/2 hours
8 medium size potatoes
2 lbs. "Star" Lard
Salt

METHOD—Wash and pare potatoes, cut in eightths lengthwise and soak one hour in cold water. Drain, dry between towels and fry in a kettle of hot "Star" Lard. Drain on brown paper and sprinkle with salt. The frying temperature should average around 432° F.

CHICKEN AND HAM CROQUETTES
Serves 6; Preparation 25 minutes
2 tbsp. "Star" Lard 3/4 tsp. pepper
1/4 tbsp. onion (finely chopped)
Dash nutmeg
3 Cloverbloom eggs (beaten yolks)
1/4 c. flour
1 c. chicken stock
1/4 c. cooked chicken
1 tsp. salt
1/2 c. cold boiled "Star" ham
1/2 tsp. paprika

METHOD—Cook onion in lard three minutes stirring constantly. Add flour and stir until well blended, then add gradually, while stirring constantly, one cup chicken stock (canned or broth left after cooking a fowl). Bring to the boiling point and add the seasoning, the yolks of eggs slightly beaten, the cold, cooked chicken and the cold, boiled ham, cut in small cubes. Mix thoroughly and spread on a plate to cool. Shape, dip in crumbs, egg, then crumbs, fry in deep kettle of "Star" Lard and drain on brown paper. Remove to hot serving dish and garnish with parsley.

FRITTERS
Serves 5; Preparation 25 minutes
1 c. flour
1/4 tsp. salt
1/2 c. water
1/4 c. Veribest evaporated milk

Yolks 2 Cloverbloom eggs
Whites 2 Cloverbloom eggs
1 tsp. "Star" Lard

METHOD—Mix salt and flour, add liquid gradually, yolks of eggs beaten until thick, lard, and whites of eggs beaten until stiff. Drop by spoonfuls and fry in deep fat. Drain on brown paper, and sprinkle with powered sugar. Omit sugar if you serve with syrup.

Armour's "STAR" LARD HELPS

BAKING POWDER BISCUITS
Serves 50; Preparation 10 minutes, Baking 15 minutes
2 c. flour 1/4 c. "Star" Lard
4 tsp. baking powder 1/4 c. Veribest evaporated milk
1 tsp. salt 1/4 c. water

METHOD—Mix and sift dry ingredients. Work in "Star" Lard, using finger tips, then add liquid, mixing with a knife. Roll or pat out 1/2 inch thick. Cut. Bake close together on shallow pan.

QUICK COFFEE CAKE
Serves 5-6; Preparation 30 minutes
1/2 c. "Star" Lard
3/4 c. sugar
1/4 c. flour
1 1/2 c. Veribest evaporated milk
2 tbsp. sugar
1 tsp. salt
1 tsp. cinnamon

METHOD—Mix melted fat, sugar, slightly beaten egg and liquid. Sift flour, salt and baking powder, and add to other ingredients. Add chopped raisins. Pour in greased cake-pans and sprinkle with a mixture of sugar and cinnamon. Bake in a hot oven for fifteen or twenty minutes.

SHORT-CAKE
Serves 6-8; Preparation 15-20 minutes, Baking 15 minutes
2 c. flour 1/2 tsp. salt
4 tsp. baking powder 1/4 c. Veribest evaporated milk
3 1/2 tbsp. "Star" Lard 1/2 c. water

METHOD—Sift dry materials together, mix in lard with tips of the fingers, add liquid gradually until you have a soft dough, mixing with a knife. Bake individual short-cakes or in one large cake. Serve with fresh or canned fruit.

LAYER CAKE
Serves 12; Preparation 25 minutes, Baking 20 minutes
1/4 c. "Star" Lard
2 c. flour
2 c. light brown sugar 1/2 tsp. soda
2 "Cloverbloom" eggs (beaten until light) 1/2 tsp. salt
1/2 c. sour milk 1/2 tsp. baking powder

METHOD—Work the "Star" Lard until creamy. Add sugar gradually while beating constantly. Add the beaten eggs to sugar and lard. Mix and sift remaining dry ingredients excepting soda and add to first mixture, alternating with sour milk in which soda is dissolved. Bake 20 minutes in three greased layer cake tins. Put together with chocolate frosting.

SAUTED POTATOES
Serves 4-6; Preparation 20 minutes
6 medium sized cold boiled potatoes
2 tbsp. "Star" Lard
1/2 tsp. pepper 1/2 tsp. salt

METHOD—Cut the potatoes in one-fourth inch slices, season. Melt lard in frying pan. When hot put in the potatoes, brown on one side, turn and brown on other side.
MARYLAND FRIED CHICKEN
Serves 8-10; Preparation and cooking 25-35 minutes

2 young chickens 3 tbsp. flour
1 tsp. salt 1 c. "Star" Lard

1/4 tsp. pepper

METHOD—Clean, singe and cut in pieces for serving the two chickens. Plunge into cold water, drain, but do not wipe. Sprinkle with the salt and pepper and coat thickly with flour. Put lard into hot frying pan, and when melted and hot add chicken, a few pieces at a time (so as not too quickly reduce the temperature of the fat) and cook slowly, turning frequently until chicken is tender and well browned; the time required being about thirty-five minutes. Serve with or without cream sauce.

GRIDDLE CAKES
Serves 5; Preparation 20 minutes

3 c. flour 1/4 c. sugar
1 1/2 tbsp. baking powder 3/4 c. Veribest Evaporated Milk
1 tsp. salt 1 Cloverbloom egg
2 tbsp. melted "Star" Lard 1/3 c. water

METHOD—Mix and sift dry ingredients; beat egg, add liquid and pour slowly on first mixture. Beat thoroughly, and add melted lard. Begin cooking cakes at once, or more baking powder will be required.

PLAIN PASTE
(For Two Pies)
Serves 12; Preparation 30 minutes, Baking 45-50 minutes

8 tbsp. "Star" Lard 1 tsp. salt
2 c. pastry flour 1/2 c. cold water

METHOD—Mix and sift the dry ingredients. Cut in the lard with a knife, and then use the finger tips. Moisten with one-half cup cold water, and when well mixed, toss on a slightly floured board and divide. Roll out lower crust and fit tin. Make incisions in top. Cover pie, trim and bake about 45 minutes in a moderate oven.

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