21 Blue Bonnet Margarine recipes you can make with butter, too.
Flounder with Mustard Sauce
Makes 3 to 4 servings

1 1/2 sticks Blue Bonnet Margarine
2 tablespoons flour
1 1/2 tablespoons prepared mustard
1/2 teaspoon salt
Dash white pepper
1 egg yolk, beaten
1 cup milk
6 flounder fillets, breaded
1 tablespoon lemon juice

Melt 1/4 cup margarine. Remove from heat. Stir in flour, prepared mustard, salt, pepper. Combine egg yolk and milk and gradually add to mustard mixture. Cook, stirring constantly, until sauce thickens and looks satiny smooth. Remove from heat. In a skillet, melt remaining margarine. Add fish fillets and fry until golden brown. Reheat mustard sauce. Add lemon juice and blend in thoroughly. Serve fish immediately with mustard sauce.

Garlic Bread
Makes 1 loaf (12 slices)

1 stick Blue Bonnet Margarine, softened
2 cloves garlic, minced
1 loaf Italian bread

Combine softened margarine and garlic; blend well. Slash loaf of bread diagonally into 1-inch slices, cutting almost through to bottom. Spread margarine mixture between bread slices. Wrap loaf in aluminum foil; seal edges. Heat at 400°F. about 20 minutes.

Lemon Sauce
Makes about 3/4 cup

1 stick Blue Bonnet Margarine
2 tablespoons lemon juice
1/2 teaspoon salt

Combine ingredients in a small saucepan. Heat until margarine melts and sauce is hot. Serve with lobster or artichokes.

Herb Bread
Makes 1 loaf

1 stick Blue Bonnet Margarine, softened
1/2 teaspoon crushed oregano leaves
1/4 teaspoon crushed rosemary leaves
1/2 teaspoon garlic powder
1 loaf French bread

Blend margarine, oregano, rosemary and garlic powder. Cut French bread diagonally into 1 to 1 1/2-inch slices, cutting almost to the bottom. Spread all sides generously with herb-margarine mixture. Wrap tightly in aluminum foil. Bake at 375°F. 25 minutes, or until hot.
**Onion Bread**  
Makes 1 loaf

1 stick Blue Bonnet Margarine, softened  
2 tablespoons grated white onion  
\( \frac{1}{8} \) teaspoon paprika  
\( \frac{1}{8} \) teaspoon white pepper  
1 loaf French bread


**Fettucini**  
Makes about 6 servings

1 box (8-ounce) noodles  
6 tablespoons Blue Bonnet Margarine, melted  
1 jar (3-ounce) grated Parmesan cheese  
Dash pepper  
Parsley

Cook noodles according to package directions; drain thoroughly. Toss gently but thoroughly with melted margarine, grated cheese and pepper. Garnish with parsley.

**Chicken Kiev**  
Makes 4 servings

2 large whole breasts of chicken without wing bones attached  
\( \frac{1}{2} \) cup Blue Bonnet Margarine  
2 tablespoons chopped chives  
\( \frac{1}{2} \) teaspoon salt  
Dash pepper  
1 egg  
1 tablespoon milk  
\( \frac{1}{2} \) cup fine dry bread crumbs  
Planters Peanut Oil

Halve each breast; skin and bone without cutting through flesh. Place between sheets of wax paper and pound very thin; do not tear flesh. Remove wax paper. Place \( \frac{1}{2} \)-tablespoons margarine on each breast. Sprinkle with chives, salt and pepper. Roll each breast and overlap sides so that margarine is completely enclosed; the flesh will adhere without toothpicks or skewers. Beat egg and milk together. Roll chicken in bread crumbs, then in egg and again in crumbs; coat well. Chill at least 20 minutes. Deep fry chicken rolls in hot (370°F) oil until well browned on all sides, about 8 minutes. Drain on paper towels. Serve hot.
Fried Chicken Gourmet
Makes 4 to 6 servings

1 1/2 cups cornflake crumbs
1 teaspoon salt
1/2 teaspoon pepper
1 3-pound frying chicken, cut in serving pieces
2 eggs, beaten
1 stick Blue Bonnet Margarine

Combine cornflake crumbs, salt and pepper. Dip chicken pieces in beaten eggs and then cornflake crumb mixture. Melt margarine in large skillet over medium heat. Add chicken and brown on all sides. Cover; reduce heat and cook 20 minutes. Uncover and cook 10 minutes longer, or until done. Serve.

Hollandaise Sauce
Makes 1 cup

3 egg yolks, well beaten
1 tablespoon lemon juice
1 1/2 sticks Blue Bonnet Margarine, melted
1/8 teaspoon salt
1/8 teaspoon cayenne pepper

Place egg yolks and lemon juice in top of double boiler over warm water. Beating mixture constantly with a wooden spoon, add melted margarine a few drops at a time. Heat over warm water until mixture thickens. Remove from heat and stir in salt and cayenne pepper. Serve immediately over a hot green vegetable.

Carrots à l’Orange
Makes 4 servings

3 cups sliced carrots
(about 8 medium-sized carrots)
2 tablespoons Blue Bonnet Margarine
2 teaspoons sugar
1 teaspoon grated orange peel
1/4 teaspoon salt

Cook carrots in unsalted water to cover until barely tender. Drain. Melt margarine in a large skillet. Stir in sugar, orange peel, salt and cooked carrots. Cook over medium heat, stirring frequently, until carrots are lightly glazed. Top with margarine.

Carrots
Makes 4 servings

3 cups sliced carrots
(about 8 medium-sized carrots)
2 tablespoons Blue Bonnet Margarine
2 tablespoons sugar
1 teaspoon grated orange peel
1/4 teaspoon salt

Cook carrots in unsalted water to cover until barely tender. Drain. Melt margarine in a large skillet. Stir in sugar, orange peel, salt and cooked carrots. Cook over medium heat, stirring frequently, until carrots are lightly glazed. Top with margarine.

Potato Rissole
Makes 5 to 6 servings

2 pounds (about 18) small new potatoes, peeled
1/2 stick Blue Bonnet Margarine
1 teaspoon salt
2 tablespoons chopped parsley

Cook potatoes in boiling salted water 8 to 10 minutes, or until done. Drain well. In a skillet, heat margarine. Add potatoes and cook until golden brown on all sides, stirring frequently. Sprinkle with salt and garnish with chopped parsley.
**Fancy Party Cookies**  
Makes about 7 dozen cookies

2 sticks Blue Bonnet Margarine, softened  
½ cup sugar  
1 egg  
1 teaspoon almond extract  
½ teaspoon salt  
2⅔ cups unsifted flour  

Cream margarine and sugar. Thoroughly mix in remaining ingredients. Fill cookie press with ¼ dough at a time. Force dough through cookie press onto ungreased baking sheets in desired shapes. Bake at 400°F. 6 to 10 minutes, or until done. Remove from baking sheets and cool.

**Cheese Soufflé**  
Makes 4 to 6 servings

½ stick Blue Bonnet Margarine  
¼ cup quick-cooking tapioca  
½ teaspoon salt  
¼ teaspoon dry mustard  
½ teaspoon pepper  
1½ cups milk  
1½ cups grated sharp Cheddar cheese  
4 egg yolks, beaten  
4 egg whites  


**Green Beans Polonaise**  
Makes 6 to 8 servings

½ stick Blue Bonnet Margarine  
2 tablespoons water  
2 10-oz. pkgs. frozen French green beans  
2 tablespoons unseasoned fine bread crumbs  
1 hard-cooked egg, finely chopped  
2 tablespoons chopped parsley  

Add 2 tablespoons margarine and water to frozen beans. Bring to boil; cover and cook slowly until tender, 20 to 25 minutes. Melt remaining margarine. Stir in bread crumbs; heat until golden brown. Combine egg and parsley. Place beans in serving dish. Top with egg then bread crumb mixture; serve immediately.

**Chive Parsley Sauce**  
Makes ¼ cup

½ stick Blue Bonnet Margarine  
1 tablespoon minced chives  
1 tablespoon minced parsley  

Melt margarine in small saucepan. Stir in chives and parsley. Serve over cooked potatoes, cauliflower or zucchini. Store any remaining sauce covered in refrigerator.
Pound Cake
Makes 2 cakes

2 sticks Blue Bonnet Margarine
1 cup sugar
1 cup confectioners' sugar
4 eggs, separated
1 teaspoon vanilla extract
1 teaspoon almond extract
3 cups sifted flour
2 teaspoons Royal Baking Powder
¼ teaspoon salt
1 cup milk

Have all ingredients at room temperature. Cream margarine. Sift sugars together and gradually add to margarine, blending well after each addition. Add egg yolks, one at a time, beating well after each. Add extracts. Sift flour, baking powder and salt together. Alternately add flour and milk, starting and ending with flour. Beat egg whites until stiff; fold into batter. Pour into 2 greased and floured 8½ x 4½ x 2½-inch loaf pans. Bake at 350°F about 1 hour, or until done. Let stand in pans 10 minutes, remove, and cool.

Mocha Cream Frosting
Makes 2 cups—enough to fill and frost 8 or 9-inch layer cake.

1 square unsweetened chocolate (1 ounce)
1½ sticks Blue Bonnet Margarine, softened
3 cups sifted confectioners' sugar
½ teaspoon grated lemon peel
2 egg yolks
2 teaspoons instant coffee

Melt unsweetened chocolate in top of a small double boiler. Meanwhile, cream margarine, sugar and lemon peel until light and fluffy. Thoroughly beat in egg yolks. Stir instant coffee into melted chocolate; add to margarine mixture and beat until well blended.

Walnut Fudge Frosting
Makes 2½ cups—enough to fill and frost 8-inch layer cake

1 stick Blue Bonnet Margarine
¼ cup cocoa
¼ cup milk
4½ cups unsifted confectioners' sugar
1 teaspoon vanilla extract
1 cup chopped Planter's English Walnuts

Almond Cookies
Makes about 4 dozen

2 sticks Blue Bonnet Margarine
1 cup sugar
2 egg yolks
1 teaspoon almond extract
2 cups unsifted flour
1 cup chopped Planters Blanched Almonds

Cream margarine and sugar until light and fluffy. Beat in egg yolks and almond extract. Stir in flour and almonds. Mix thoroughly. Form dough into 1-inch balls. Place on ungreased cookie sheets. Press down to form cookies about ¼-inch thick. Bake at 325°F. 15 minutes, or until lightly brown. Remove from baking sheets and cool. Frost with Almond Glaze (below).

Almond Glaze: Combine 1 cup unsifted confectioners' sugar, 2 tablespoons milk and ¼ teaspoon almond extract. Stir until well blended.

Old-Fashioned Sugar Cookies
Makes about 5 dozen

2 sticks Blue Bonnet Margarine, softened
1 cup sugar
1 egg
1 teaspoon almond extract
½ teaspoon vanilla extract
2 ¼ cups unsifted flour
2 teaspoons baking powder
Sugar

Cream softened margarine and 1 cup sugar. Mix in egg, almond extract and vanilla. Sift together dry ingredients. Stir alternately with milk, beating until smooth. Pour into two greased 9-inch layer cake pans. Bake at 350°F 8 to 10 minutes, or until done. Remove from baking sheets; sprinkle with sugar and then cool.

Golden Holiday Cake
Makes 2 9-inch layers

2 sticks Blue Bonnet Margarine
2 cups sugar
4 eggs
1 ½ teaspoons vanilla
4 cups sifted cake flour
4 tablespoons Royal Baking Powder
1 teaspoon salt
1 ¼ cups milk

Cream margarine and sugar. Add eggs, one at a time, beating well after each. Blend in vanilla. Sift together dry ingredients. Add alternately with milk, beating until smooth. Pour into two greased 9-inch layer cake pans. Bake at 350°F 30 to 40 minutes. Cool slightly; remove from pan.
Butter Forms?

No; made with Blue Bonnet Margarine.

Butter up your holiday guests with fancy butter shapes. Numbers 3, 4, and 6 were made using softened Blue Bonnet in a pastry tube. Small cookie cutters dipped in hot water were used to cut numbers 1, 2, and 5 out of pats of Blue Bonnet. Refrigerate or freeze until ready to serve.

Everything's better with Blue Bonnet on it (or in it).