Borden's Recipes

Entrees
CAFE COD PIE

1 pint raw clams, including liquor
2 tablespoons butter
1 tablespoon flour
1 egg yolk, beaten

Prepare the clams by removing the black parts from the bodies and chopping the hard parts fine. Make a sauce of one tablespoon butter, the flour and the clam liquor. Add the clams, milk, beaten egg yolk, and seasoning. Line a deep pie dish with the pastry. Pour in the clam mixture. Dot with the remaining butter. Cover with an upper crust and bake until the crust is done.

CHEESE CUSTARD

1 1/4 cups Borden's Evaporated Milk
diluted with 3/4 cup water
1 cup bread crumbs
1/4 pound cheese, grated

Mix the butter with the bread crumbs, cheese, and seasoning. Beat the eggs until foamy, mix with the milk and combine with the first mixture. Pour into buttered individual moulds and bake until firm.

CHICKEN SOUFFLE

1 1/4 cups Borden's Evaporated Milk
3/4 cup water
2 cups chicken, (cooked and cut in dice)
1/2 cup bread crumbs

Melt butter, add flour, milk diluted with water, and bread crumbs. Stir until well blended, cook two minutes; remove from the fire. When cool add the chicken, well beaten egg yolks, and seasoning. Fold into this mixture the egg whites (beaten until dry.) Bake in buttered individual dishes, set in pan of hot water, ten to fifteen minutes and serve as soon as removed from the oven.
ECONOMY ENTREE

1 cup diced meat (left over from roast or boiled dinner)  1 cup Borden's Evaporated Milk
diced with \( \frac{3}{4} \) cup water
1 \( \frac{3}{4} \) cups left-over potatoes, carrots, diced, Salt and pepper to taste
and peas  Pastry shells
1 tablespoon butter

Line six cups of a muffin tin with thin pie crust. Brush over with Borden's Evaporated Milk
to give a brown color when cooked. Prick with a fork. Bake in a quick oven. Melt the butter
in a saucepan. Add the flour and stir until smooth. Pour in the diluted milk and cook until it
thickens, stirring constantly. Add the diced meat, vegetables, and seasonings and cook ten minutes longer.
Place each pastry shell on a dinner plate, fill with the mixture. Garnish with a small sprig of parsley.
Surround the shells with sliced, boiled, buttered beets or sliced, raw tomatoes
marinated in French dressing or with a spoonful of mayonnaise on each slice.

CHICKEN A LA KING

1\( \frac{1}{2} \) cups Borden's Evaporated Milk
3 cups cooked chicken, diced
1 cup chicken stock
3 tablespoons butter
1 slice onion
2 tablespoons flour
\( \frac{1}{2} \) green pepper, minced
1 tablespoon pimiento, minced
1 teaspoon salt
1 cup mushroom caps broken in
1 teaspoon paprika small pieces
1 tablespoon lemon juice
2 egg yolks
Dash of nutmeg

Melt the butter, add green pepper, onion, and mushrooms, stir and cook 5 minutes.
Add the flour and stir until smooth. Dilute one cup of the milk with the chicken stock
and pour slowly into the mixture stirring until it thickens. Set over boiling water,
add seasoning, chicken, and pimiento; cook ten minutes longer. Just before serving,
combine the remaining half-cup of milk with egg yolks and add to the mixture, stir
until the eggs are set. Serve on toast or in patty shells.
BORDEN'S BAKED HAM

1 slice of ham about 1 inch thick with a rim of fat
1 teaspoon mustard
1 tablespoon flour
2 tablespoons brown sugar
1/2 cup Borden's Evaporated Milk
1/2 cup water

Pat the flour into the ham, after trimming off the rim of fat. Cut the fat in very small pieces, rub the sugar all over and through them. Put the slice of ham in a pan, place the sugared fat over the top, and pour the milk diluted with the water, around the ham. Bake in a moderate oven until the ham is tender (from thirty-five to forty-five minutes).