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Ah-hh ... the crisp, bright days of Fall. It’s the perfect time to savor sports events, friends and the winning new American picnic idea—the Tailgate Party.

The Tailgate Party began as an impromptu picnic originated by fun-loving sports fans who arrived early for the game. But today’s Tailgate Party is plainly more elaborate than the cold sandwiches and hot coffee of the early Tailgaters.

The Tailgate Party is now outdoor entertaining at its best. A moveable feast that travels anywhere people enjoy getting together—whether that spot is the stadium parking lot or a scenic campsite in the country.

To help you make the most of this delightful entertaining style, Chiffon Margarine has created the Tailgate Party Cookbook. It’s a delicious collection of easy-to-make, easy-to-take recipes that will delight hearty outdoor appetites. Chiffon Tailgate recipes combine elegance with easy entertaining. Imagine luscious Beef Stroganoff, Golden Chicken Oriental or tempting Catfish Gumbo at your next cookout! Impressive, yet simple to prepare, Chiffon’s Tailgate recipes won’t keep you tied to the fire. You’ll enjoy these great recipes any time you entertain, whatever the season!

If you’re new to tailgate entertaining, you’ll enjoy these practical hints on easy outdoor cookery. Most importantly, remember this rule of thumb: keep equipment to the minimum and rely on a few essential items to make cooking outdoors simple—and fun.

Use empty Chiffon Margarine tubs for bringing dips, sauces, sliced fruits and picnic extras to the tailgate cookout. Fill empty tubs with water and freeze to carry as cool-packs in the picnic basket, too. Fresh salad stays crisp in a chilled, insulated ice bucket sprinkled with a few ice cubes. When ready to serve, simply drain and add garnishes stored in Chiffon tubs. Hot food, hearty stews, stroganoff or spaghetti prepared ahead of time should travel in large thermoses or other tightly sealed, insulated containers.

Other tailgate cookout essentials are heavy-duty plastic tableware, sturdy paper plates, two sets of tongs (one for the coals and one for the meat), asbestos mitts, and aluminum foil.

Aluminum foil is versatile and practically a necessity for outdoor cooking. You can turn an open grill into an oven by shaping a simple cover from heavy-duty foil. Your outdoor oven will cook foods evenly throughout. Even frozen vegetables can be cooked on an open grill. Place vegetables in foil packets, season with Chiffon and spices, seal and cook away from the hottest part of the fire.

Warm your fresh-baked tailgate recipe breads in a loose foil jacket; spread generously with Chiffon. What a treat! Poultry or beef will cook more evenly on the grill when covered by a foil tent. Aluminum foil’s “shiny side” reflects heat—so always keep it facing foods to be cooked.
Char-broiled steaks won't curl—and flare-ups will be minimized—when excess fat is trimmed and the fatty edge is slashed at 1-to 2-inch intervals. Avoid cutting into the lean tissue to retain juices.

A plastic spray bottle filled with water is a must for outdoor cooking. Use it to spray out nasty flare-ups that can give foods a smudgy taste, or to cool down fast-cooking coals.

Cooking time on an open grill is often short, and flavors that are basted on only cling to the surface of the food. For richer flavor, marinate several hours before you plan to cook. To marinate small steaks or kabob cubes, place meat in empty Chiffon Margarine tubs and cover with your favorite Chiffon Tailgate Marinade. Replace lid and keep cool til ready to grill.

For outdoor cooking, a small brazier-type grill or hibachi offers the easy portability so important in tailgate entertaining.

Success as an outdoor chef begins with a well-built, well-controlled fire. Start by lining the bed of the grill pan with foil, shiny side up. Then pyramid-stack charcoal briquets in the center. It doesn't take many briquets for a good bed of coals, and unless cooking on a large grill, 25-30 are enough.

To light coals easily, place a few marinated briquets on the bottom layer of the pyramid. Marinate briquets by soaking them in charcoal lighting fluid.

On a windy, inclement day, use a homemade chimney starter to start coals. To make a chimney starter, remove the top and bottom of a 3-pound coffee tin. Punch several holes near the bottom edge. Position chimney in the center of the grill pan and place two sheets of wadded newspaper or several marinated briquets in first. Fill with briquets and light. Coals will be ready in 25-40 minutes. To begin cooking, remove chimney, spread coals and start.

Always allow 25-40 minutes for coals to reach prime cooking temperature once a fire is started. Coals are ready to cook when covered with gray-white ash by day or glowing red after dark.

When cooking outdoors, many factors influence cooking time. The weather, the amount of food to prepare, even the type charcoal used are only a few of the variables that need to be considered. Always allow plenty of time to enjoy your Tailgate Party without a rush. Savor this outdoors feast and use the last glowing embers of your fire to keep coffee hot, toast marshmallows or warm fruit pies to serve with a generous dollop of Chiffon for a true cool weather treat.

Enjoy this season with a great new picnic idea—the Tailgate Party—a cookout that's as creative as you are!
MAIN DISHES & SAUCES

DO-IT-YOURSELF
KABOBS

Lean beef, about 1½-inch cubes
Precooked small whole onions
Green pepper pieces, about 1-inch square
Large whole mushrooms
Zucchini slices, ½-inch thick
Cherry tomatoes
1 recipe Kabob Sauce

Allow 3 to 4 beef cubes, 5 to 6 vegetables, plus a cherry tomato per skewer. Place meat, onions, green peppers, mushrooms and zucchini in 1 pound Chiffon tubs or plastic bags. Add Kabob Sauce. Seal. Marinate 2 to 3 hours in the refrigerator, turning occasionally. Reserve marinade for basting sauce. Let each person thread their own skewers. Place skewers on grill 3 to 4 inches from hot coals. Cook to desired doneness, turning once and basting with marinade.

Tip - Kabobs can be broiled, as directed in the oven.

KABOB SAUCE

½ cup Chiffon Margarine
½ cup chopped onion
½ cup wine vinegar
¼ cup water
¼ cup Worcestershire sauce
4 cloves garlic, minced
2 bay leaves
2 teaspoons dry mustard
2 teaspoons rosemary leaves
1 teaspoon salt
1 teaspoon cracked black pepper
½ teaspoon oregano leaves
½ teaspoon thyme leaves

Mix all ingredients in saucepan. Bring to a boil. Use on beef, lamb, or chicken. Makes 2 cups.

SLIM JIM
STROGANOFF

4 cups sliced fresh mushrooms
1 cup sliced onion
¼ cup Chiffon Margarine
2½ pounds top round beef, ¼-inch thick cut in 1-inch strips
¼ cup flour
2 cups hot water
2 tablespoons dried parsley flakes
2 teaspoons salt
2 teaspoons Worcestershire sauce
2 cloves garlic, minced
1 teaspoon paprika
½ teaspoon pepper
2 beef bouillion cubes
2 cups buttermilk
6 to 8 cups cooked noodles

Place mushrooms, onions and Chiffon in large skillet. Saute until onion is tender; remove and set aside. Add beef strips and saute. Stir in flour, water and seasonings. Cover and simmer about 20 minutes, until meat is fork tender. Stir occasionally. Add mushroom mixture and buttermilk. Heat through but do not boil. Serve over noodles. Makes 8 servings.

Hints - For variety use half spinach noodles. Stroganoff and noodles can be made ahead of time; then mixed together for an easy carry out meal.
LEMON HERB SAUCE

1 cup Chiffon Margarine
1/2 cup water
1/2 cup lemon juice
1/2 cup chopped onion
2 cloves garlic, minced
2 teaspoons cracked black pepper
2 teaspoons sweet basil leaves
1 teaspoon thyme leaves
1 teaspoon salt
1/2 teaspoon celery seed

Measure all ingredients in saucepan. Mix well. Simmer about 10 minutes. Use on fish or chicken. Makes 2 cups.

GRILLED CHICKEN

2 broiler-fryer chickens, quartered
2 cups Lemon Herb Sauce or
2 cups Oriental Sauce or
2 cups Texas Barbecue Sauce

Place chicken quarters in plastic bags. Add desired sauce. Turn to coat chicken. Seal. Marinate 1 hour at room temperature or several hours in refrigerator. Remove chicken. Reserve marinade for basting sauce. Place chicken quarters skin side up on grill 5 to 8 inches from medium coals. Cook until chicken is tender, turning and basting with marinade, according to timetable. Any marinade left, thicken with flour, if desired. Makes 8 servings.

Tip - Chicken can be broiled, except place chicken pieces skin side down on rack in the oven, as directed.

ORIENTAL SAUCE

1 cup pineapple juice
1/2 cup Chiffon Margarine
1/2 cup lemon juice
1/2 cup honey
2 tablespoons soy sauce
1 tablespoon curry powder

Mix all ingredients in saucepan. Bring to a boil. Use on chicken. Makes about 2 1/2 cups.
TEXAS BARBECUE SAUCE

1/2 cup Chiffon Margarine
1/2 cup chopped onion
2 cloves garlic, minced
2 cups tomato juice
1 tablespoon chili powder
1 bay leaf
1/4 cup vinegar
1/4 cup Worcestershire sauce
1/4 cup firmly packed brown sugar
1 1/2 teaspoon prepared mustard
1 1/2 teaspoon celery seed
1/2 teaspoon pepper
1/4 teaspoon hot sauce
1/6 teaspoon ground allspice

Mix all ingredients in saucepan. Simmer about 10 minutes. Use on chicken or beef. Makes about 3 1/2 cups.

HAMBURGER ALL-AMERICAN

1/4 cup Chiffon Margarine
1/3 cup prepared mustard
1/3 cup chopped dill pickles
1/3 cup chopped onion
1/2 cup chopped tomato
1 teaspoon Worcestershire sauce
1/4 teaspoon hot sauce
2 pounds extra lean ground beef
8 hamburger buns, split and toasted with Chiffon Margarine

Mix Chiffon, mustard, dill pickles, onion, tomato, Worcestershire sauce and hot sauce. Mix half the mustard mixture with ground beef and shape into 8 patties. Place patties on greased grill 3 to 4 inches from hot coals. Cook to desired doneness, turning once, according to timetable. Top patties with remaining Chiffon mixture the last few minutes of cooking. Serve patties on toasted bun. Makes 8 servings.

Tip - Patties can be fried in skillet or oven broiled, as directed.

ITALIAN SPAGHETTI SAUCE

2 cups chopped onion
1 cup chopped celery
1/2 cup chopped green pepper
1/2 cup finely grated carrot
4 cloves garlic, minced
1/4 cup Chiffon Margarine
2 1/2 pounds extra lean ground beef
1/4 cup dried parsley flakes
4 teaspoons sugar
4 teaspoons Worcestershire sauce
2 teaspoons oregano leaves
2 teaspoons sweet basil leaves
1/2 teaspoon marjoram leaves
1/2 teaspoon crumbled rosemary leaves
1/2 teaspoon fennel seed
1/4 teaspoon thyme leaves
2 bay leaves
2 cans (15 ounces each) tomato sauce
2 cans (6 ounces each) tomato paste
3 (4 ounces each) mushroom stems and pieces
2 cups water
6 to 8 cups cooked spaghetti

Place onion, celery, green pepper, carrot, garlic and Chiffon in large saucepan. Saute a few minutes. Add ground beef and spices. Cook, stirring constantly, until beef is browned. Stir in remaining ingredients, except spaghetti. Cover and simmer about 1 1/2 hours, stir occasionally to prevent sticking. Makes 8 servings.

Hint - Spaghetti sauce and cooked spaghetti can be made ahead of time; then mixed together for a easy carry out meal.
GRILLED STEAK

8 rib eye or strip steaks, about 1-inch thick
salt and pepper
8 teaspoons Chiffon Margarine

Place steaks on grill 3 to 4 inches from hot coals. Cook to desired doneness, turning once, according to time-table. Season with salt and pepper. Garnish with Chiffon, or if desired, Garlic Onion Spread or Mushroom Sauce. Makes 8 servings.

Tip - Steaks can be broiled in the oven, as directed.

MUSHROOM SAUCE

2 cups sliced fresh mushrooms
2 tablespoons finely chopped onion
1 clove garlic, minced

1 1/2 tablespoons Chiffon Margarine
1/6 teaspoon lemon juice
1 cup hot water
1 beef bouillion cube
2 tablespoons minced parsley
1 tablespoon Worcestershire sauce
1 bay leaf
1/6 teaspoon crushed marjoram leaves
1/6 teaspoon cracked black pepper
dash of thyme
2 teaspoons cornstarch
1 tablespoon water

Saute mushrooms, onion and garlic in Chiffon. Sprinkle with lemon juice. Add water and seasonings. Simmer about 5 minutes. Mix cornstarch with water, then add to sauce. Stir until thickened. Serve over steaks, chicken, potatoes, rice or green vegetables. Makes 1 1/2 cups.

Grilling Times
(approximate time in minutes)

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<tr>
<td>2 1/2-3 pound broiler-fryer Chicken</td>
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<tr>
<td>quarters or halves</td>
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<td>pieces</td>
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<td>Burgers</td>
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<td>3 per pound</td>
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<td>(3/4-inch thick)</td>
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<td>Tender Steaks*</td>
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<td>1-inch thick</td>
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<tr>
<td>1 1/2 inches thick</td>
<td>14-18</td>
<td>15-22</td>
<td>22-30</td>
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<td>2 inches thick</td>
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*Steaks like club, porterhouse or sirloin can be used. Also less tender cuts that have been seasoned with meat tenderizer as directed on label.
GRILLED SALMON STEAKS

½ cup Chiffon Margarine, melted
3 tablespoons lemon juice
1 tablespoon finely snipped parsley
1 teaspoon dill weed
½ teaspoon salt
½ teaspoon pepper
6 salmon steaks, about ¾ inch thick

Mix Chiffon, lemon juice, parsley, dill weed, salt and pepper. Pour marinade over salmon steaks in plastic bag.

turning to coat both sides. Marinate 1 hour at room temperature or several hours in refrigerator. Remove salmon. Reserve marinate for basting sauce. Place salmon on greased grill 4 to 6 inches from hot coals. Cook 8 to 14 minutes turning once and basting with marinade, until fish flakes. If desired, the last few minutes of cooking top each salmon steak with lemon slice.

Makes 6 servings.

Tip: Salmon Steaks can be broiled in the oven, as directed.

GRILLED TROUT

6 whole dressed trout, about 8-ounces each
½ cup Chiffon Margarine, melted
Seasoned salt or salt
Seasoned pepper or pepper

Brush trout inside and out with Chiffon. Season. Place trout on greased grill 3 to 4 inches from hot coals. Cook 15 to 20 minutes, turning once and brushing with Chiffon until fish flakes.

Makes 6 servings.

Tip: Trout can be broiled in the oven, as directed.

GARDEN FOILED FISH FILLETS

2 pounds fish fillets, flounder, sole, cod, bass or halibut
1 medium onion, sliced, separated into rings
¾ cup finely chopped celery
¾ cup finely chopped carrots
6 green pepper squares, about 1-inch
6 tablespoons Chiffon Margarine
6 teaspoons water
Salt, pepper and paprika

Divide fish fillets into 6 portions. Place each portion on large square of heavy duty foil. Equally divide onion, celery and carrots and top fish. Add green pepper, dot with Chiffon. Add water; then sprinkle with salt, pepper and paprika. Seal each packet securely. Place on grill 4 inches from hot coals, turning once, about 15 to 20 minutes, or until fish flakes. Makes 6 servings.

Tip: Fish packets can be baked in 350° oven, as directed.
Chiffon Tailgate Recipes bring variety and elegance to easy entertaining. Imagine Catfish Gumbo or Country-Style Chicken Stew at your next tailgate party! Easy, delicious...and very impressive.

Great recipes you'll enjoy anytime you entertain - whatever the season.
CHUCK-WAGON
BEEF STEW

2 pounds lean beef, cut in 1\(\frac{1}{2}\)-
inches pieces
\(\frac{1}{4}\) cup Chiffon Margarine
2 cups thinly sliced onion
4 cups hot water
4 beef bouillion cubes
2 teaspoons Worcestershire sauce
1 teaspoon sugar
1 teaspoon salt
1 clove garlic, minced
1 bay leaf
\(\frac{1}{2}\) teaspoon cracked black pepper
\(\frac{1}{2}\) teaspoon paprika
dash of allspice
6 small carrots, cut in 1-inch
slices
1 pound small whole onions
4 cups cubed potatoes
chopped parsley

Place beef and Chiffon in large sauce-pan. Saute until brown on all sides. Add sliced onions, water and seasonings. Cover and simmer for 1 hour, stirring occasionally. Add onions and carrots and cook until onions are almost tender, about 30 minutes. Add potatoes and cook until vegetables are tender, about 15 minutes. Garnish with chopped parsley. Makes 6 servings.

COUNTRY-STYLE
CHICKEN STEW

1\(\frac{1}{2}\) pounds split chicken breasts
or chicken pieces
1\(\frac{1}{2}\) cups water
2 tablespoons Chiffon Margarine
3 chicken bouillion cubes
2 teaspoons Worcestershire sauce
\(\frac{1}{4}\) teaspoon summer savory
\(\frac{1}{4}\) teaspoon crumbled rosemary
\(\frac{1}{4}\) teaspoon ground cumin
\(\frac{1}{4}\) teaspoon salt
\(\frac{1}{4}\) teaspoon cracked black pepper
\(\frac{1}{2}\) pound small whole onions
1 package (6 ounces) frozen
mixed vegetables
2 stalks celery, cut in 1\(\frac{1}{2}\)-inch
pieces
1 medium zucchini, cut in thin
sticks
1 can (2 ounces) chopped
pimientos
\(\frac{1}{4}\) cup flour
1 cup milk

Place chicken, water, Chiffon and seasonings in large saucepan. Cover and simmer for 30 minutes. Add onions and cook for 30 minutes or until chicken is done. Remove chicken. Debone and remove skin. Cut in large pieces. Add frozen vegetables and celery and cook for 10 minutes. Add zucchini, pimientos and chicken pieces. Stir in a mixture of flour and milk. Continue cooking until vegetables are tender and chicken is heated through, if too thick, add additional milk. Makes 4 to 6 servings.
CATFISH GUMBO
1 cup chopped celery
1 cup chopped green pepper
1 cup chopped onion
2 cloves garlic, minced
½ cup Chiffon Margarine
2 cans (1 pound each) peeled tomatoes
2 packages (10 ounces each) frozen cut-up okra
2 cups hot water
2 beef bouillion cubes
1 teaspoon salt
½ teaspoon ground thyme
½ teaspoon hot sauce
2 bay leaves
2 pounds catfish fillets, cut in 1-inch pieces
2 cups cooked rice

Place celery, green pepper, onion, garlic and Chiffon in large saucepan. Saute. Add tomatoes, okra, water and seasonings. Cover and simmer 30 minutes or until vegetables are tender. Add catfish and cook 10 minutes longer or until fish flakes easily with a fork. Remove bay leaves. If too thick, add additional water. Place ¼ cup rice in bowl. Add gumbo. Makes 8 servings.

CREAMY CAULIFLOWER SOUP
2 packages (10 ounces each) frozen cauliflower
2 to 3 tablespoons water
salt
¼ cup chopped green onion
¼ cup Chiffon Margarine
3 tablespoons flour
1 quart milk
2 teaspoons salt
dash of pepper
paprika and chopped parsley

Cover and simmer cauliflower in small amount of water with salt until tender. Cut up or mash. Saute onion in Chiffon. Stir in flour. Cook 1 minute, stirring constantly. Blend in milk, salt, pepper and cauliflower. Cook and stir until thickened. Garnish with paprika and chopped parsley. For a satin smooth soup use a blender. Makes 8 (¼ cup) servings.

For CREAMY ASPARAGUS SOUP use 2 packages (10 ounces each) frozen cut asparagus in place of cauliflower. Makes 8 (¼ cup) servings.

For CREAMY BROCCOLI SOUP use 2 packages (10 ounces each) frozen cut broccoli in place of cauliflower. Makes 8 (¼ cup) servings.
VEGETABLES

ROASTED HERB CORN

\[ \frac{1}{2} \text{ cup Chiffon Margarine} \]
\[ 1 \text{ teaspoon dried crumbled parsley} \]
\[ \frac{3}{4} \text{ teaspoon crumbled rosemary leaves} \]
\[ \frac{3}{2} \text{ teaspoon sugar} \]
\[ \frac{1}{2} \text{ teaspoon paprika} \]
\[ \frac{1}{2} \text{ teaspoon cracked black pepper} \]
\[ \frac{3}{2} \text{ teaspoon salt} \]
\[ 6 \text{ ears corn} \]

Mix Chiffon and seasonings. Spread evenly over corn. Wrap tightly in heavy duty foil. Place corn on grill 4 to 6 inches from hot coals. Roast, turning corn frequently 15 to 25 minutes. If desired, serve with additional melted Chiffon. Makes 6 servings.

Tip: Wrapped corn can be baked at 400° for 30 to 45 minutes, turning once during baking.

INDIAN STYLE ROASTIN’ EARS

Pull back husks from ears of corn. Remove silks. Rinse corn and husks leaving some water droplets. Generously spread each ear of corn with Chiffon Margarine. Replace husks. Place on grill 4 to 6 inches from hot coals. Roast, turning corn frequently 15 to 25 minutes. If desired, serve with additional melted Chiffon, plus salt and pepper.

GRILLED POTATOES

Scrub potatoes well. Pierce with a fork. Brush potatoes with Chiffon Margarine. Wrap each potato in a square of heavy duty foil. Place potatoes on grill 4 to 6 inches from hot coals. Roast, turning several times, about 1 hour, or until tender. Unwrap potatoes. Slit top of each. Serve with plenty of Chiffon Margarine, plus salt and pepper.

Tip: Wrapped potatoes can be baked in the oven - 350° to 400° (1 to 1½ hours) depending upon other foods in oven.
PEAS 'N CELERY SAUTE

2 tablespoons Chiffon Margarine
2 cups thinly diagonally sliced celery
1 package (10 ounces) frozen peas
2 tablespoons water
½ teaspoon salt
½ teaspoon pepper
1 tablespoon cut-up pimiento
1 teaspoon lemon juice

Saute celery in Chiffon on grill 4 to 6 inches from hot coals. Add peas and water. Separate peas with fork. Add salt and pepper. Cover and cook until peas are tender-crisp. Stir in pimiento and lemon juice. Makes 6 servings.

For CORN 'N CELERY SAUTE use 1 package (10 ounces) frozen whole kernel corn in place of peas. Makes 6 servings.

CANNED VEGETABLES ON GRILL

Remove lid and label from canned vegetables. Place on grill. Heat until liquid bubbles and vegetables are hot. Drain off some of the liquid. Season with Chiffon Margarine. If desired, add spices or herbs.

FROZEN VEGETABLES IN FOIL

Most frozen vegetables may be cooked on the grill. Remove frozen vegetables from wrapper. Place in center of a square of heavy duty foil. Season with Chiffon Margarine, salt and pepper. (You may want to add herbs or spices plus slices of mushrooms, water chestnuts or onions). Bring up sides of foil. Fold down onto vegetables in tight double fold. Fold ends up in tight double folds. Place packets on grill 4 to 6 inches from hot coals. Cook for 20 to 30 minutes, turning frequently, or until tender. 1 package vegetables, about 2 to 4 servings.

SKILLET BROWNED POTATOES

2 cans (1 pound each) whole new potatoes
3 tablespoons Chiffon Margarine
¼ cup green onions sliced, tops included
salt and pepper

Drain and rinse potatoes. Drain well. Saute potatoes in Chiffon on grill 4 to 6 inches from hot coals until browned. Add onions, salt and pepper. Makes 4 to 6 servings.

POTATOES ON TOTEM POLES

String scrubbed small new potatoes on skewers. Stand them upright in tall cans (from fruit juice or coffee cans) in boiling salted water. Place on grill 4 to 6 inches from hot coals. Cook for 30 minutes, or until potatoes are tender. Remove from skewers. Cut potatoes in half. Serve with plenty of Chiffon Margarine, plus salt and pepper.

CHERRY TOMATOES SAUTEED

2 tablespoons Chiffon Margarine
1 small green pepper, cut into thin slices
1 basket (1 pound) cherry tomatoes
½ teaspoon salt

Saute green pepper lightly in Chiffon on grill 4 to 6 inches from hot coals. Add cherry tomatoes. Move skillet back and forth over grill (so tomatoes cook evenly). Tomatoes will be done when skins are slightly wrinkled. Season with salt. Makes 6 servings.
BREADS & SPREADS

ITALIAN HERB SPREAD

1 cup Chiffon Margarine
1/3 cup Parmesan cheese
2 tablespoons Italian Spice Mix
1/2 teaspoon garlic powder

Mix Chiffon, Parmesan cheese, Italian Spice Mix and garlic together. Makes 1 cup.

PARMESAN CHEESE SPREAD

1/2 cup Chiffon Margarine
1 cup Parmesan cheese
1/4 teaspoon paprika

Mix Chiffon, Parmesan cheese and paprika together. Makes 1 cup.

GARLIC ONION SPREAD

1/2 cup Chiffon Margarine
1/4 cup green onion, thinly sliced, tops included
1 clove garlic, minced


CARAWAY SWISS SPREAD

1/2 cup Chiffon Margarine
1/2 cup grated Swiss cheese
2 teaspoons caraway seeds

Mix Chiffon, Swiss cheese and caraway seeds together. Makes about 3/4 cup.

GREEN CHILIES SPREAD

1/2 cup Chiffon Margarine
1/2 cup grated Monterey Jack cheese
2 tablespoons finely chopped green chilies
1/4 teaspoon hot sauce

Mix Chiffon, cheese, green chilies and hot sauce together. Makes about 1 cup.

GREEN OLIVE SPREAD

1/2 cup Chiffon Margarine
1/2 cup fine chopped stuffed green olives
1/2 cup grated American cheese
1/4 teaspoon onion powder

Mix Chiffon, green olives, cheese and onion powder together. Makes about 1 cup.

BREAD FIX-UPS

Unsliced Bread - Cut 1-pound loaf of French, Italian or sour-dough bread into thick slices, almost through bottom crust. Bread may also be sliced lengthwise or any other way you desire. Spread with your choice of filling. Wrap loosely in heavy foil. Place on grill. Heat 30 to 45 minutes, or until heated through. Makes 16 slices.

Sliced Bread - Use 12 slices rye, whole wheat or firm textured white bread. Spread filling of your choice on one side of bread slices. Place together to form 6 sandwiches. Wrap loosely in heavy duty foil. Place on grill. Heat 20 to 30 minutes or until heated through. Pull slices apart to serve. Makes 12 slices.

Rolls - Cut dinner or hard rolls (8-14) crosswise or lengthwise depending upon size of roll. Spread filling of your choice on cut surfaces of each roll. Reassemble rolls. Wrap loosely in heavy duty foil. Place on grill. Heat 15 to 25 minutes or until heated through. Makes 8 to 14 servings.

Tip - Bread or rolls can be heated in 350° to 375° oven, as directed.
CORN MUFFINS PLUS
1 cup cornmeal
⅔ cup unsifted all-purpose flour
2 tablespoons sugar
2 3/4 teaspoons baking powder
1/2 teaspoon onion powder
1/4 teaspoon ground thyme
1/4 teaspoon celery seed
1/4 teaspoon ground oregano
1/4 teaspoon salt
1/4 cup Chiffon Margarine
1 cup well drained whole kernel corn
3/4 cup milk
1 egg, beaten

Place cornmeal, flour, sugar, baking powder and seasonings in mixing bowl. Mix well. Add Chiffon and mix in with a fork or pastry blender. Stir in corn, milk and egg just enough to moisten. Fill 12 medium well greased muffin cups or 14 well greased corn stick pans. Bake at 450° for 15 to 17 minutes or until lightly browned. Makes 12 muffins or 14 corn sticks.

SHREDDED WHEAT BREAD
3 large shredded wheat biscuits (about 4 x 2 1/2-inches) crumbled
2 cups boiling water
1/2 cup molasses
1 1/2 teaspoons salt
5 cups all-purpose flour
1 package dry yeast
1/4 cup Chiffon Margarine

Pour boiling water over shredded wheat. Add molasses and salt. Let cool to lukewarm (120° - 130°). In a large mixer bowl mix 1 1/2 cups flour and undissolved yeast. Add Chiffon and shredded wheat mixture. Beat until mixed, then beat 2 minutes on medium speed. Add 1 cup flour and beat 1 minute longer on high speed. Stir in remaining flour to make a stiff dough. Knead for a few minutes. Place in a bowl brushed with Chiffon. Turn dough to grease top. Cover. Let rise in warm place until double in bulk, about 1 hour. Punch dough down. Divide in half. Shape into 2 loaves. Place each in greased 8 1/2x4 1/2x2 1/2-inch loaf pan. Cover. Let rise in warm place until double. Bake at 375° for 45 to 50 minutes or until loaves sound hollow when tapped. Makes 2 loaves.

SPICY BANANA NUT BREAD
1/2 cup Chiffon Margarine
1 cup firmly packed brown sugar
1 egg
1 teaspoon vanilla
1 1/4 cups all-purpose flour
3/4 cup whole wheat flour
2 1/2 teaspoons baking powder
1/2 teaspoon salt
3/4 teaspoon cinnamon
1/2 teaspoon nutmeg
1/6 teaspoon cloves
1 1/4 cups mashed ripe bananas
2 tablespoons milk
1/4 cup chopped nuts

Place Chiffon and sugar in large mixing bowl. Mix well. Add egg and vanilla and mix until light and fluffy. Blend flours and remaining dry ingredients; then add alternately with bananas and milk. Spoon into a greased 9x5x2 3/4-inch loaf pan. Sprinkle top with nuts, pressing lightly into batter. Bake at 350° for 55 to 60 minutes. Cool, then remove from pan. If allowed to age, flavors blend. Makes 1 loaf.

For Smaller Loaves use 2 greased 7 1/2x2 3/4x3 1/2-inch loaf pans. Increase nuts to 1/3 cup. Bake for 40 to 45 minutes. Makes 2 loaves. For Mini Loaves use 5 greased 4 1/2x2 1/4x1 1/2-inch pans. Increase nuts to 1/6 cup. Bake for about 30 minutes. Makes 5 loaves.
DESSERTS

APPLE 'N SPICE CAKE

- ½ cup raisins
- ½ cup water
- 2 cups unsifted all-purpose flour
- 1 cup sugar
- ½ teaspoon baking powder
- 1 teaspoon soda
- ½ teaspoon cloves
- ½ teaspoon nutmeg
- ¼ teaspoon salt
- ½ cup Chiffon Margarine
- ½ cup finely chopped apple

Simmer raisins in water for 5 minutes. Remove from heat. Measure and add enough water to make 1 cup. Cool. Place flour, sugar, baking powder, soda, cloves, nutmeg and salt in mixing bowl. Mix well. Cut in Chiffon with pastry blender or fork until mixture looks like coarse meal. Add apple and cool raisin mixture to dry ingredients. Stir until thoroughly blended. Pour into greased 9x5x2 ½-inch loaf pan. Bake at 325° about 1 hour or until cake springs back when lightly touched in center. When cooled, spread top of cake with Caramel or Coffee Frosting, if desired. Makes 12 to 14 servings.

CARAMEL FROSTING

- 2 tablespoons Chiffon Margarine
- ¼ cup firmly packed brown sugar
- 1 tablespoon milk
- ½ teaspoon vanilla
- ¼ cup sifted powdered sugar

Mix Chiffon and brown sugar. Bring mixture to all-over boil. Remove from heat. Cool slightly. Stir in milk and vanilla. Gradually beat in powdered sugar until frosting is smooth and creamy. If frosting is too stiff, add a little more milk for proper consistency. Makes enough frosting to spread on top of Apple 'N Spice Cake.

DESSERT APPLES 'N SYRUP

- 8 large cooking apples
- 8 tablespoons orange marmalade
- 8 tablespoons raisins
- 8 tablespoons water
- ¾ cup chopped walnuts
- ½ cup Chiffon Margarine
- 1 cup maple-blended syrup
- ¼ teaspoon cinnamon
- ¼ teaspoon allspice

Core apples. Remove one inch of peel around top. Enlarge opening slightly. Place each apple on a large square of heavy duty foil. Add a tablespoon of marmalade, raisins and water to each apple. Bring foil around apples. Seal loosely. Place packets on grill. These may be placed on the grill after main course has been taken off. Cook about 1 hour. Length of time will depend upon amount of heat and size of fruit. Cook until fork-tender. Heat walnuts in Chiffon. Add syrup, cinnamon and allspice. Serve over apples. Serves 8.

Tip - Apples can be placed on grill 4 to 6 inches from hot coals for about 15 to 20 minutes, or until tender. Apples can be baked at 375° for 45 minutes, or until tender.

COFFEE FROSTING

- 1 teaspoon instant coffee
- 1 tablespoon milk
- 1 cup sifted powdered sugar
- 2 tablespoons Chiffon Margarine

Dissolve coffee in milk. Blend in powdered sugar and Chiffon until smooth and creamy. Makes enough frosting to spread on top of Apple 'N Spice Cake.
CHEESECAKE BROWNIES

1 package (8 ounces) cream cheese, softened
1 1/2 cups sugar
3 eggs
3/4 cup Chiffon Margarine
6 tablespoons unsweetened cocoa
3/4 cup all-purpose flour
1/2 teaspoon baking powder
1 teaspoon salt
1 teaspoon vanilla

Mix cream cheese with 1/4 cup sugar and 1 egg until light and fluffy. Set aside. Cream Chiffon with remaining sugar; then beat in two eggs, one at a time, until light and fluffy; then add cocoa. Stir in a mixture of flour, baking powder and salt until blended. Add vanilla. Spoon half chocolate mixture into greased 8x8x2-inch or 9x9x2-inch baking pan. Spoon cheese mixture over chocolate layer. Add remaining chocolate by teaspoonfuls to cover cream cheese, spreading carefully. Bake at 350° for about 30 to 40 minutes depending on size of pan. Do not overbake. Cool. Cut into squares. Makes 36 squares.

EASY DATE BARS

48 whole graham cracker squares
3 eggs, slightly beaten
3/4 cup sugar
1/2 cup Chiffon Margarine
1/2 cup milk
1/4 teaspoon salt
1 1/2 cups finely cut-up dates
1 can (3 1/2 ounces) flaked coconut
1 cup English Walnuts
1 teaspoon vanilla
1/4 cups powdered sugar
1 1/2 tablespoons Chiffon Margarine
2 tablespoons lemon juice
1 tablespoon water

Arrange 24 whole graham crackers in 15 1/2x10 1/2x1-inch or larger shallow pan. Set aside. Mix eggs, sugar, Chiffon, milk and salt. Cook and stir over medium heat until thick, about 7 minutes. Stir in dates, coconut, nuts and vanilla. Spread warm mixture evenly over surface of crackers. Top with remaining graham crackers, pressing down slightly. Glaze with a mixture of powdered sugar, Chiffon, lemon juice and water. Let cookies set for several hours or overnight to mellow. Cut along cracker lines to make bars. Makes 48 bars.
SCOTTISH BAR COOKIES
2 cups unsifted all-purpose flour
1 cup firmly packed brown sugar
1 cup Chiffon Margarine
1 egg
1 teaspoon vanilla


For TOPPINGS glaze warm cookies with ½ cup orange marmalade or apricot preserves or place 6-ounce package semi-sweet chocolate pieces over cookies. As soon as chocolate melts spread evenly over cookies. Cool, then cut into bars. If desired, before baking, brush dough with milk or slightly beaten egg white; sprinkle with ¼ cup sugar or ½ cup chopped pecans. Bake as directed above.

CRISPY CHEWS
3 cups crisp rice cereal
½ cup chopped pecans
¾ cup firmly packed brown sugar
½ cup cut-up dates
½ cup Chiffon Margarine
2 tablespoons orange juice
1 tablespoon corn syrup
dash of salt
½ cup powdered sugar

Mix cereal with nuts. Set aside. Place sugar, dates, Chiffon, orange juice, syrup and salt in 1-quart saucepan. Mix well. Over medium heat, bring to a full all-over boil and continue to boil for 3 minutes, stirring constantly. (Mixture should leave bottom and sides of pan.) Pour over cereal mixture and mix thoroughly. Cool until easy to handle, then shape into small balls. (Moisten hands with water if necessary.) Roll in powdered sugar. Makes 48 cookies.

FRUIT SQUARES
2 cups unsifted all-purpose flour
1 cup firmly packed brown sugar
1 teaspoon baking powder
2¼ cups rolled oats
1½ teaspoons vanilla
1 cup Chiffon Margarine
1 jar (1 pound 2 ounces) preserves or marmalade

Place flour, brown sugar, baking powder, oats and vanilla in mixing bowl. Mix well. Add Chiffon. Mix at low speed of mixer until well blended. (Dough will be crumbly in appearance.) Firmly pat a little more than half of the crumb mixture into two 9x9x2-inch baking pans. Spread with preserves or marmalade. Add remaining crumbs and press lightly. Bake at 350° for 25 to 30 minutes or until top is golden brown. Cool. Cut into squares. Makes 32 squares.
OATMEAL DELIGHTS

2½ cups rolled oats
1 cup unsifted all-purpose flour
½ cup firmly packed brown sugar
½ cup sugar
1 teaspoon cinnamon
1 teaspoon soda
½ teaspoon salt
1 cup Chiffon Margarine
2 tablespoons water
1 teaspoon vanilla

Place oats, flour, sugars, cinnamon, soda and salt in mixing bowl. Mix well. Add Chiffon, water and vanilla. Mix at low speed of mixer until well blended. Shape dough into balls, about 1 tablespoon per cookie. Place 2-inches apart on ungreased baking sheet. Bake at 350° for 10 to 12 minutes. Cookies will be soft. Let stand 1 or 2 minutes before removing. For a crisper cookie, flatten cookie balls before baking. Makes 48 cookies.

BAKED APPLE SLICES

5 cups thinly sliced pared apples
1 tablespoon lemon juice
½ cup sugar
¼ cup Chiffon Margarine

Arrange apples in 9-inch pie pan. Sprinkle with lemon juice and sugar. Dot with Chiffon. Bake at 375° about 30 to 35 minutes or until apples are tender. Serve warm as a meat accompaniment or dessert. Makes 8 servings.

For BAKED PEAR SLICES use pear slices in place of apples and only ¼ cup sugar.

CHIFFON PASTRY

FOR ONE 9-INCH PIE

1 cup unsifted all-purpose flour
½ teaspoon salt
¼ cup Chiffon Margarine
2 tablespoons cold water

Place flour and salt in mixing bowl. Mix well. Cut in Chiffon with pastry blender or fork until mixture looks like coarse meal. Sprinkle with water, lightly stirring with a fork, until all the flour is moistened. Gather dough together and press firmly into a ball. Place on lightly floured surface. Flatten dough slightly keeping edges free from cracks. Roll from center out to edge keeping a circle 1½-inches larger than an inverted 9-inch pie pan. Fit loosely into pan. Fold overhang under, pressing in place to form a rim. Flute edges. Fill and bake as directed in recipe. Makes one 9-inch pastry crust.

For BAKED PASTRY SHELL, prick all over with a fork. Bake at 450° for 10 to 12 minutes or until lightly browned. Cool.
PECAN PIE

1 unbaked 9-inch pie shell
1 cup sugar
1 cup dark corn syrup
¼ cup Chiffon Margarine
1 teaspoon vanilla
½ teaspoon salt
3 eggs slightly beaten
½ cup chopped pecans
1 cup pecan halves

Mix sugar, corn syrup and Chiffon; bring to a boil. Cool slightly and add vanilla and salt. Stirring constantly, add mixture slowly to eggs. Stir in chopped pecans. Pour filling into unbaked pie shell. Place pecan halves, topside up over filling. Bake at 350° for 40 minutes; then 225° for 15 minutes longer. Makes 6 to 8 servings.

Hint - Bake until filling is almost firm in center. If pecans and filling browns too fast—make a tent of aluminum foil punched with holes and place over pie. This pie freezes well for those impromptu parties.

ROCKY-ROAD FUDGE PIE

1½ cup graham cracker crumbs
¼ cup Chiffon Margarine
3 tablespoons sugar
1 package (5½ ounces) chocolate pudding and pie filling mix
2 tablespoons unsweetened cocoa
3 tablespoons Chiffon Margarine
2⅛ cups milk
2 cups miniature marshmallows
2 cups thawed non-dairy whipped topping
½ cup chopped English walnuts

Mix graham cracker crumbs, Chiffon, and sugar until crumbly. With back of a spoon press crumb mixture on bottom and sides of 9-inch pie pan. Bake at 350° for 8 to 10 minutes. Blend mix with cocoa. Add Chiffon and milk. Cook according to package directions. Let pudding cool, stirring only twice. Stir in marshmallows, then fold in ⅔ cup whipped topping and nuts. Pour filling into cooled crumb crust. Chill. When ready to serve, top with remaining whipped topping on outer edge of pie. Serves 6 to 8.
PEACH CRUMB PIE

- 2/3 cup unsifted all-purpose flour
- 1/3 cup firmly packed brown sugar
- 1/3 cup Chiffon Margarine
- 1 unbaked 9-inch pie shell
- 2 cans (1-pound each) sliced peaches in heavy syrup
- 3 tablespoons sugar
- 2 teaspoons cornstarch
- 1/4 teaspoon salt
- 1/2 teaspoon Chiffon Margarine
- 1/2 teaspoon grated lemon rind
- 1/2 teaspoon lemon juice
- 1/4 teaspoon nutmeg

Mix flour, brown sugar and Chiffon Margarine until crumbly. Set aside. Drain peaches. Set aside 1 cup syrup. Place sugar, cornstarch and salt in saucepan. Stir in peach syrup. Cook and stir over medium heat until thick and clear. Mix in Chiffon, lemon rind and juice and nutmeg. Add peaches. Pour filling into unbaked pie shell. Sprinkle crumb mixture evenly over top. Bake at 400° for 30 to 35 minutes or until golden brown. Makes 6 to 8 servings.

GINGERBREAD

- 2 1/4 cups unsifted all-purpose flour
- 3/4 cup sugar
- 1 teaspoon soda
- 1/2 teaspoon baking powder
- 2 teaspoons ginger
- 1 teaspoon cinnamon
- 1/4 teaspoon cloves
- 1/4 teaspoon salt
- 3/4 cup Chiffon Margarine
- 3/4 cup water
- 1/2 cup dark molasses

Place flour, sugar, soda, baking powder, ginger, cinnamon, cloves and salt in mixing bowl. Mix well. Add remaining ingredients. Mix at low speed of mixer until blended, about 1 minute. Pour into greased 10-inch round skillet or 9x9x2-inch baking pan. Bake at 350° for 30 to 40 minutes or until gingerbread springs back when lightly touched in center. If desired, serve warm Gingerbread with Chiffon. Makes 8 to 12 servings.
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