ONION LOVER'S HANDBOOK
In addition to your old favorites, Instant Minced and Chopped Onion, Durkee now offers, Diced Onion and Garden Onion Bits. The addition of these two new items means that you will never have to chop, dice, mince or shred onion again. Peeling, tears, and waste are banished forever. Try each type of Durkee Instant Onion for instant pleasure.
CHILI DIP
1 cup baked beans
3 tablespoons chopped dill
2 hard-cooked eggs, chopped
2 teaspoons Durkee Chili Powder
Mix beans with mixer or blender until smooth. Stir in remaining ingredients. Chill until serving time.

BUCKS COUNTY DIP
1 cup cottage cheese
3 tablespoons milk
2 1/2 teaspoons Durkee Chicken Seasoned Stock Base
3/4 teaspoon Durkee Lemon Peel
Combine cottage cheese, milk, and stock base, and beat until well mixed. Mix in remaining ingredients. Refrigerate until shortly before serving time. Makes about 1 1/4 cups.

PEPPERY OLIVE DIP
1 1/4 cup cream-style cottage cheese
1/4 cup milk
1 tablespoon Durkee Instant Minced or Chopped Onion
1/6 to 1/4 teaspoon Durkee Crushed Red Peppers
1/4 cup chopped stuffed olives
Blend cottage cheese and milk until smooth. Stir in remaining ingredients. Chill until a half hour before serving time.

QUICK HAM DIP
1 pkg. (3 oz.) cream cheese
1 jar (3 1/2 oz.) strained ham baby food
2 tablespoons Durkee Instant Garden Onion Bits
Mix all ingredients until smooth and well blended. Chill 1 hour before serving.

DRIED BEEF ROULADES
1 teaspoon Durkee Instant Diced Onions
1 teaspoon bottled horseradish
1 pkg. (3 oz.) cream cheese
12 slices dried beef
Add two teaspoons of water to the instant onion and allow to stand 5-10 minutes. Blend the cream cheese, onion, and horseradish. Spread each slice of dried beef with some of this cheese mixture, roll tightly, and secure each with a toothpick.
CONFETTI CHICKEN SALAD

2 tablespoons Durkee Instant Garden Onion Bits
2 tablespoons water
1 cup salad dressing
1 cup diced celery

Add onions to water. Let stand for 5 minutes. Combine salad dressing, orange juice, and onions. Pour over chicken and celery and toss until combined. Chill several hours before serving. Makes 4 servings.

CRUNCHY SALAD

1 pkg. (3 oz.) lemon flavored gelatin
1 cup boiling water
1 cup cold water
1 tablespoon Durkee Instant Garden Onions Bits

Dissolve gelatin in boiling water. Add cold water. Chill until thick but not set. Fold in remaining ingredients. Pour into a 1-quart mold and chill until firm. Makes 4 to 6 servings.

SMACKERONI SALAD

4½ teaspoons Durkee Instant Garden Onion Bits
2 tablespoons vinegar
1 cup mayonnaise
1¾ teaspoons salt
¼ teaspoon Durkee Ground Black Pepper
2 teaspoons Durkee Paprika


TOMATO-CUCUMBER VINAIGRETTE

3 tablespoons vinegar
3 tablespoons salad oil
½ teaspoon sugar
½ teaspoon salt
¼ teaspoon Durkee Instant Minced Onion
1 medium cucumber, peeled and sliced
3 large tomatoes, sliced and chilled

Combine first seven ingredients in jar or shaker. Shake well. Pour over cucumber slices. Cover and chill for 1 hour. Pour over tomato slices and mix gently. Makes 6 to 8 servings.
CAESAR'S SALAD

6 cups crisp, dry salad greens
2 tablespoons Durkee Instant Garden Onion Bits
2 tablespoons grated Parmesan Cheese
2 tablespoons grated blue cheese
2 tablespoons olive oil
2 tablespoons lemon juice

Toss salad greens, onion bits, Parmesan cheese, and blue cheese together in a large salad bowl. Sprinkle with olive oil and lemon juice, add egg and toss lightly until blended. Add seasonings and croutons drizzled with melted margarine. Toss lightly and serve.

Makes 4 to 6 servings.

HOT CABBAGE SLAW

4 cups finely sliced cabbage
1 egg, slightly beaten
1/4 teaspoon Durkee Mill Grind or Cracked Black Pepper
2 1/2 teaspoons Durkee Parsleyed Garlic Salt
1 1/2 cups toasted bread croutons
2 tablespoons melted margarine or butter

Cover and cook cabbage, carrots, green pepper, and onions 3 minutes in 1 cup boiling water and 1 teaspoon salt. Drain well. Add vinegar, sugar, 1 teaspoon salt, and pepper to hot bacon drippings, and pour over vegetables. Sprinkle crumbled bacon on top. Makes 8 servings.

HOT GREEN BEAN SALAD

1 pkg. frozen French-style green beans
5/3 tablespoons cider vinegar
1/2 cup Durkee Instant Diced Onions
3 slices crisp bacon and drippings

Cook green beans and onions in 1/2 cup salted boiling water 3 minutes. Fry bacon until crisp. Remove bacon and add vinegar, salt, and pepper to bacon drippings. Drain beans and onions. Pour hot vinegar mixture over the beans. Serve with crumbled bacon on top. Makes 3 to 4 servings.
CHEESE PUFFS

3 eggs
2/3 cup milk
1 tablespoon Durkee Instant Diced or Minced Onion
2 tablespoons chopped green pepper
1 cup cubed cheddar cheese
1 cup biscuit mix
1/4 teaspoon salt
Dash of Durkee Cayenne Pepper

Beat eggs slightly. Add milk, then remaining ingredients in order given. Drop by spoonfuls onto lightly greased griddle or skillet. Bake until golden brown on both sides. Serve at once. These are good for a luncheon main dish. Pass chili sauce.

CHEESE-ONION TREATS

2 pkgs. refrigerated biscuits
1 egg
2 tablespoons milk
4 teaspoons Durkee Instant Diced Onions
1 cup grated sharp cheddar cheese
1/4 teaspoon Durkee Oregano
Pinch of salt
Pinch of Durkee Cayenne Pepper
Durkee Caraway Seed

Place biscuits on lightly greased baking sheet. Beat egg, add milk, onion, cheese, oregano, salt, and pepper. Make a depression in center of each biscuit with fingers. Put a spoonful of cheese mixture in center of each. Sprinkle with caraway seed. Bake at 400 degrees for 12 to 15 minutes, or until biscuits are done. Serve hot with soup or salads.

QUICK ONION BREAD

1 1/2 cups buttermilk
1 egg
3/4 cup grated cheddar cheese
3 1/2 cups biscuit mix
1/4 teaspoon salt
1/4 cup Durkee Chopped Onion
Durkee Caraway Seeds

Mix buttermilk and egg. Add remaining ingredients and mix until all flour is moistened. Pour batter into greased loaf pan (9 x 5 x 3 inches). Sprinkle with caraway seeds. Bake at 350° for one hour.
**BEEF PINWHEEL CASSEROLE**

1 1/2 cups ground beef
2 tablespoons Durkee Instant Chopped Onions
1/4 teaspoon thyme
1/4 teaspoon Durkee Black Pepper
1 1/2 teaspoons salt
2 tablespoons shortening

Brown beef, onion, and seasonings in shortening. Reserve one cup of meat mixture for biscuits. To remaining meat add peas and tomatoes. Blend flour with cold water, stir into meat mixture, and simmer until slightly thickened. Pour into a 2-quart casserole. Prepare biscuit dough as directed on package and roll into a 24" x 6" rectangle. Spread with reserved meat mixture. Roll up jellyroll fashion. Form into a ring around edge of casserole, press together. With scissors cut slices through ring almost to center, about one inch apart. Turn each slice slightly on its side. Bake at 450 degrees for 25 minutes. Cover during last ten minutes of baking. Makes 4 servings.

**VEGETABLE-BEEF CASSEROLE**

1 pkg. Durkee Brown Gravy Mix
1 1/4 cups water
1 pound ground beef
2 tablespoons Durkee Instant Chopped Onion
1 pkg. frozen mixed vegetables, cooked and drained

Add gravy mix to water. Bring to boil, stirring constantly. Brown beef and add to gravy. Stir in onion and mixed vegetables, and pour into 7 x 11 inch baking dish. Top with a package of refrigerated biscuits. Bake at 375° for 25 minutes. Makes 4 to 6 servings.

**EGG FOO YUNG**

2 tablespoons flour
1/4 teaspoon Durkee MSG
Dash of Durkee Ground Black Pepper
4 eggs, well beaten
2 tablespoons Durkee Instant Minced Onion
1 cup bean sprouts, drained
1 pkg. (1 oz.) Durkee Brown Gravy Mix
1 tablespoon soy sauce
2 teaspoons sugar

Combine first seven ingredients in order given. Mix well. Use a 1/4 cup measure to pour one portion at a time into a medium hot skillet with 1/4 inch of melted shortening. Brown until bubbly. Turn and brown on other side. Remove from skillet and keep hot while cooking remaining patties. Prepare brown gravy mix as directed, adding soy sauce and sugar. Serve over hot egg patties. Makes 6 servings.
COLORFUL CHEESE SOUFFLE

1 pkg. Durkee Cheese Sauce Mix 3 eggs, separated
1 cup milk ¼ teaspoon Durkee Cream of Tartar
2 tablespoons Durkee Instant Garden Onion Bits

Add sauce mix to milk and bring to a boil, stirring constantly. Lower heat and simmer 1 minute, add onions. Cool slightly, add egg yolks. Beat egg whites with cream of tartar and salt until stiff, but not dry. Fold into cheese sauce. Pour into ungreased 1¼ quart casserole. Bake at 325 degrees for 35 minutes. Serve at once. Makes 4 servings.

TUNA STROGANOFF

2 cans (6½ oz.) chunk tuna 1 can (3 or 4 oz.) mushrooms, undrained
⅛ cup flour 1 teaspoon Durkee Parsley Flakes
1 can (13½ oz.) chicken broth 1 cup sour cream, or use 1 pkg. Durkee Sour Cream Sauce Mix made according to directions on package.
1 can (8 oz.) tomato sauce
¼ cup Durkee Instant Diced Onions


CHICKEN ORIENTAL

2 tablespoons margarine or butter ¼ teaspoon Durkee Ground Black Pepper
2 tablespoons Durkee Instant Minced Onion 1 tablespoon soy sauce
¼ cup flour 3 cups water
1 can (13 ½ oz.) chicken broth 3 cups cubed cooked chicken or turkey
1 can (8 oz.) tomato sauce 2 medium oranges, peeled and sectioned
1 tablespoon Durkee Ground Ginger 1 cup green pepper strips, thinly cut
1⅛ tablespoons Durkee Ground Cloves

**PORK STEAKS BAVARIAN STYLE**

- 4 pork blade steaks, 1/2 inch thick
- 1 tablespoon shortening
- 1 1/2 teaspoons salt
- 1/2 teaspoon Durkee Instant Minced Onion
- 1/2 teaspoon Durkee Ground Black Pepper
- 1 can (1 lb. 11 oz.) sauerkraut, drained
- 1 can (1 lb.) whole tomatoes

Brown pork steaks in shortening. Pour off drippings and season both sides with 1 1/2 teaspoons salt and 1/2 teaspoon of the pepper. Combine remaining ingredients. Mix well. Pour into a 7 1/2" x 11 3/4" baking pan. Arrange pork steaks over top. Cover with aluminum foil and bake at 325 degrees for 30 minutes. Uncover and bake another 30 minutes or until pork steaks are tender. Makes 4 servings.

**CHILI MEXICAN**

- 1 pound ground beef
- 3 tablespoons Durkee Instant Chopped Onion
- 1 teaspoon Durkee Garlic Powder
- 2 tablespoons Durkee Chili Powder

Brown meat well. Add remaining ingredients except for beans. Cover and simmer one hour. Add beans and simmer, uncovered, for 15 minutes. Makes 6 servings.

**HAM A LA DURKEE**

- 1/2 cup Durkee Minced or Diced Onion
- 1/4 cup water
- 1/4 cup butter or margarine
- 1/4 cup flour
- 2 cups milk
- 1 1/2 cups cubed, cooked ham
- 1 1/2 cups cooked lima beans
- 3 tablespoons Durkee Famous Sauce
- 1/4 teaspoon salt
- 1/8 teaspoon Durkee Ground Black Pepper

Add water to onion and let stand 20 minutes. Drain. Saute' in the butter or margarine 5 minutes. Blend in flour to make a smooth paste. Add milk and cook over low heat, stirring constantly, until sauce is smooth and thickened. Add remaining ingredients and continue cooking until mixture is heated thoroughly. Serve on toasted buns or toasted English muffins. Makes 6 servings.
CHICKEN CORDON BLEU

4 chicken breasts
1 can (5½ oz.) evaporated milk
½ cup dry bread crumbs
1 teaspoon salt
½ teaspoon Durkee Black Pepper
½ teaspoon Durkee Paprika

Dip chicken into evaporated milk and then into mixture of bread crumbs, salt, pepper, and paprika. Melt margarine or butter in a 8” x 12” baking pan. Place chicken in melted margarine, skin side up, and bake at 400 degrees for 30-40 minutes. Combine cheese sauce mix, milk, and onions in a saucepan. Bring to a boil and boil 1 minute. Add ham. Place chicken on a hot serving dish, pour cheese sauce over the top. Makes 4 servings.

HERB TURKEY DRESSING

8 cups dry bread cubes
2 tablespoons Durkee Instant Diced Onions
2 teaspoons Durkee Poultry Seasoning
¼ teaspoon Durkee Black Pepper
1 teaspoon salt
½ cup melted margarine or butter

Combine all ingredients. Add hot water to moisten, as directed. Mix with fork. Enough for 10-12 lb. turkey.

BEEF VALENCIANA

4 slices bacon
1½ pounds ground round steak
1 can (6 oz.) tomato paste
½ cup water
½ cup sour cream or use 1 pkg. Durkee Sour Cream Sauce Mix made according to directions on package and omit cheese.
1½ cup grated cheddar cheese
½ cup chopped stuffed green olives

### VEAL MADELAN

- 2 pounds boneless veal, cut into 1-inch cubes
- 2 tablespoons margarine or butter
- 2 tablespoons all-purpose flour
- 1/2 teaspoon salt
- 1/4 teaspoon Durkee Black Pepper

Brown veal in hot margarine. Sprinkle with flour, salt, and pepper. Add water, bouillon cube, onion and lemon peel. Cover and simmer 30-45 minutes, or until meat is tender. Remove lemon peel. Add cream and reheat. Serve over rice. Makes 4 to 6 servings.

### FAMILY STEAK

- 3/4 cup salad or vegetable oil
- 1/4 cup cider vinegar
- 1 tablespoon Durkee Flavor Salt
- 2 1/2 teaspoons Durkee Italian Seasoning
- 1/4 teaspoon Durkee Black Pepper
- 1/4 teaspoon Durkee Garlic Powder
- 1 tablespoon Durkee Instant Chopped Onion

Combine first seven ingredients and mix well. Pour over meat. Let stand 24 hours in refrigerator or 6 hours at room temperature. Turn meat 2 or 3 times. Place meat in roasting pan. Pour on half of marinade. Bake at 325 degrees for 1 1/2 hours. Add remaining marinade and continue baking for 40 minutes, or until done to your taste. Serves 6 to 8.

### HAMBURGER AND NOODLE SKILLET

- 1/3 cup Durkee Instant Minced Onion
- 3 cups (6 oz.) noodles, uncooked
- 3/4 cup boiling water
- 1 chicken bouillon cube
- 2 tablespoons Durkee Instant Chopped Onions
- 1/2 cup light cream
- 2 strips lemon peel
- 1/4 teaspoon Durkee Ground Black Pepper
- 1/4 cup sour cream or use 1 pkg. Durkee Sour Cream Sauce Mix made according to directions on package.

Combine onion and water. Let stand 10 minutes. Saute' onions in margarine or butter until golden. Add ground beef and brown. Stir in seasonings and noodles. Add tomato juice and green pepper. Cover and simmer about 30 minutes or until noodles are tender. Stir occasionally. Stir in sour cream. Makes 4 to 6 servings.