A GUIDE TO TEMPTING DISHES

HOW TO CARVE
When Grandpa kept a carriage, when Great-Grandmother danced with Lafayette, Lea & Perrins Sauce was already a family favorite as a cooking and table sauce, and a family favorite it remains today!

Famous chefs in every country rely on Lea & Perrins to add a flavor-bonus to their finest dishes. Their personal letters testify to the honest admiration real cooking experts have for this famous sauce.

Every meal a masterpiece! That's Lea & Perrins' special talent: dressing up everyday dishes to party proportions, giving new flavor and subtlety to inexpensive cuts of meat, promoting the humblest left-over to a place of honor at your table!
A nobleman brought the precious formula for Lea & Perrins Sauce from India to England. Today the secret of the sauce that can't be copied is that it's made exactly the same way, from the same rare ingredients as it was more than 100 years ago.

Menu Magic on a Budget! Yes, Lea & Perrins is economical to use: its goodness is concentrated, so that every teaspoonful tells! Keep two bottles handy—one for cooking, one for a matchless table sauce.
The Carving of
STANDING RIB ROAST

1. Carving's easier if you have the butcher separate the backbone from the ribs when you buy across the grain. Cut along rib with tip of knife to release each slice. Slices \( \frac{1}{8} \)" to \( \frac{3}{8} \)" thick.

2. Slice from the far outside edge across the grain. Cut along rib with tip of knife to release each slice. Slices \( \frac{1}{8} \)" to \( \frac{3}{8} \)" thick.

3. Be sure you've sliced enough for everyone before putting meat on individual plates.
LONDON LOAF

1 lb. ground raw beef
1/2 lb. ground raw pork
or
4 cups left-over cooked meat
1 teaspoon salt
1 onion, minced

1 teaspoon chopped parsley
1 tablespoon Lea & Perrins Sauce
2 eggs, slightly beaten
1/2 cup bread crumbs
1/2 cup milk, scalded

Combine meat, salt, onion, parsley, Lea & Perrins Sauce and eggs. Add crumbs softened in milk; mix well. (If cooked meat is used, use extra crumbs and milk). Pack in well greased ring mold. Bake in moderate oven (370°F) 25 minutes for left-over meat, and 1 hour for raw meat. Turn out on hot serving platter. Fill center of mold with parsley potato balls and buttered green peas. Arrange glazed baby carrots on outside. Serves 6 to 8.

Make a sauce for meat loaf by heating a can of mushroom soup with drippings from meat.

BROILED STEAK

Top round steak can be broiled and will be delightfully tender and flavorsome if allowed to stand over night in this mixture:

1/3 cup lemon juice or vinegar
1/2 cup salad oil
2 teaspoons onion juice
1 tablespoon Lea & Perrins Sauce

Wipe dry and broil on each side. Serve with sauce made of 3 parts melted butter blended with one part Lea & Perrins Sauce.
The Carving of
ROLLED RIB ROAST

1. Slice across grain from the far right side.
   Make slices \( \frac{3}{8} \) to \( \frac{3}{8} \) thick

2. Remove each cord only as you come to it.
   Cut, loosen with fork, let drop on plate
SPANISH STEAK

3-pound chuck steak | 1/2 cup flour
4 tablespoons shortening | 2 onions
1 green pepper | 2 teaspoons salt
1 No. 2 can tomatoes | 1 1/2 tablespoons Lea & Perrins Sauce

Have steak cut about 1 1/2 inches thick from arm side of chuck. Dredge with flour and brown in hot shortening. Sprinkle the remaining flour over meat while browning. Add onion, pepper, Lea & Perrins Sauce and salt. Pour tomatoes over all. Cover and allow to simmer 1 1/2 hours or until tender. This makes 4 to 6 servings.

CORNED BEEF HASH

2 cups cold corned beef, chopped | 1 tablespoon butter
2 cups cold boiled potatoes, chopped | 1/2 cup milk
1 tablespoon Lea & Perrins Sauce

Mix corned beef and potato. Heat butter in frying pan and turn hash into it. Stir around with a knife or spatula for a few minutes, adding more butter if necessary. Then press lightly down in pan. Over hash pour the milk mixed with Lea & Perrins Sauce. Cover and cook over a low fire 30 minutes. Do not stir during this time, but move the pan around so that the heat is evenly distributed. There should be a rich but not hard or scorched crust on the bottom. Fold as you would fold an omelet and turn out on a heated platter. Serve with Lea & Perrins Sauce.
The Carving of
ROAST LEG OF LAMB

1. Place shank end at carver’s right, with thick meaty section on far side

2. Cut a few lengthwise slices, turn roast to rest on cut edge, and carve parallel slices to the bone

3. Release slices by cutting along bone at right angles to the slices
ONE-DISH PORK CHOP MEAL

6 pork chops
1 tablespoon shortening
2 teaspoons salt
2 tablespoons grated onion
1 tablespoon Lea & Perrins Sauce
1 can tomato soup (condensed)
1/2 cup water
4 cups cooked noodles

Brown chops in shortening until golden brown, season with half the salt. Combine remaining salt, onion, Lea & Perrins Sauce, tomato soup and water. Place noodles in casserole, add tomato soup mixture. Arrange chops overlapping around inner edge of casserole; cover and bake in moderate oven (350° F.) for 1 1/2 hours. This makes 4 to 6 servings.

DELICIOUS LIVER CASSEROLE

1 pound sliced liver
Boiling water
2 tablespoons butter
2 tablespoons flour
1 1/2 cups soup stock
2 tablespoons chopped celery
1/2 cup sliced olives
1 teaspoon salt
1/4 teaspoon paprika
1 tablespoon Lea & Perrins Sauce
2 hard-cooked eggs
1/2 cup buttered bread crumbs

Drop liver into water and simmer 3 to 5 minutes. Drain. Cut into one-fourth inch cubes. Melt butter, add flour and gradually pour in soup stock, stirring until thickened. Add liver, celery, olives, seasonings and mashed hard-cooked egg yolks. Pour into buttered casserole. Sprinkle first with bread crumbs then with chopped egg whites. Bake uncovered in a moderate oven (350° F.) 20 minutes or until thoroughly heated. Serves 6.
The Carving of PORK LOIN ROAST

1. Have the butcher saw across ribs to loosen ribs from backbone.

2. Before serving, remove the backbone, by cutting between it and the rib ends.

3. With rib side facing you, cut down between ribs, making alternate slices with and without rib.
Economical and So Good

**TOPSY-TURVY MEAT PIE**

1 pound ground beef  
2 tablespoons lard  
1 tablespoon Lea & Perrins Sauce  
1 teaspoon salt  
1 cup milk  
1 cup chopped onion  
1/4 teaspoon celery seed  
1 can tomato soup  
2 cups biscuit mix

Add meat to onion which has been browned in lard. Cook until brown and crumbly but not hard. Add seasonings and tomato soup and simmer until thick. Add milk to biscuit mix and stir well. Pour over hot meat. Bake in a hot oven (450°F) for 20 minutes. Turn out onto chop plate. Cut in wedges and serve hot. Serves 6.

**SUCCULENT MEAT PIE**

1 onion, sliced  
2 tablespoons butter  
2 cups cooked meat, in 1-inch cubes  
1 1/4 cups milk  
1 1/2 tablespoons flour  
1 cup each cooked peas, carrots, potatoes  
Salt  
1 tablespoon Lea & Perrins Sauce  
1/2 pastry recipe

Brown sliced onion in butter, and add meat cubes, searing well. Remove meat and onions, blend flour and pan fat and add milk and Lea & Perrins Sauce. Fill well-greased 8-inch baking dish with mixture of meat and vegetables and pour over sauce. Cover with pastry rolled thin, with three gashes in center. Turn under edges and press with tines of fork. Bake in hot oven (450°F) for 30 minutes. Serves 6.

Left-over gravy may be used in place of milk.
1. Remove garnish to side of platter. Slice down between ribs

2. Allow one rib to each slice. Lift out on knife blade, with fork to steady it
POTTED VEAL WITH DUMPLINGS

2 pounds veal shoulder  1 tablespoon Lea & Perrins Sauce
1 onion, sliced  4 tablespoons flour
1 quart water  \( \frac{1}{4} \) cup cold water
6 carrots, sliced  2 cups biscuit mix
2 cups potatoes, diced  1 cup milk
2 teaspoons salt

Remove fat and cut meat into one-inch cubes. Simmer veal and onion in water for 1 hour. Add carrots, potatoes, salt and Lea & Perrins Sauce; continue cooking for 15 minutes. Thicken mixture with flour which has been blended with water. Combine biscuit mix and milk and drop by teaspoonfuls on top of meat and vegetables which are gently boiling. Cover closely and steam 20 minutes without lifting cover. Serves 4 to 6.

DUMPLINGS

1 1/2 cups flour  \( \frac{3}{4} \) teaspoons salt
3 teaspoons baking powder  2 tablespoons lard
\( \frac{3}{4} \) cup milk

Sift flour, measure, and sift again with baking powder and salt. Cut in shortening until a fine even crumb. Add milk and mix to a soft dough.

MAKE THE GLASS STOPPER YOUR CHECK-FLOW

When using Lea & Perrins Sauce at the table hold bottle as shown and use the glass stopper as illustrated. It then becomes easy to obtain the right amount of Sauce to suit your individual taste.
The Carving of
BAKED WHOLE HAM

1. Place shank end of ham at carver’s right. Make first slices length-wise from the thin side

2. Now turn ham so it rests on cut side. Then cut parallel slices down to the bone

3. Release slices by cutting along bone at right angles to the slices
LINK LOAF

1 pound small sausage links
1 tablespoon water


CHEESE SAUCE (FOR LINK LOAF)

2 tablespoons butter
1 cup milk
1/2 teaspoon salt
1/4 cup flour

Melt butter, add flour, and stir until smooth. Add milk gradually, stirring constantly, and cook until very thick. Add seasonings and cheese; cook until cheese is melted.

CHIPPED BEEF IN SAVORY SAUCE

They'll ask for this again

1 tablespoon butter
1/2 lb. chipped beef,
shredded
1/2 tablespoon mustard
2 tablespoons flour

1/4 cup milk
1/4 cup cream
2 teaspoons Lea & Perrins Sauce

Frizzle beef in butter. Add mustard and flour. When mixed, add the milk, stirring until smooth and thick. Add cream and Lea & Perrins Sauce. When well blended, pour into patty shells or croustades. Garnish with parsley. Serves 4.
The Carving of
BLADE POT ROAST

1. Separate a section by running knife between two muscles, then close to bone

2. Turn the section so the grain runs parallel with platter, then cut across grain

3. Cut each section across grain; serve two or three slices to each person
Dressing Up Your Hamburgers

**HAMBURGER CHOPS**

- 1 pound ground beef
- 2 slices white bread, soaked in sufficient milk to soften
- 1 egg
- 1 tablespoon Lea & Perrins Sauce
- ½ teaspoon salt
- 1 small onion, grated
- Shortening

Thoroughly blend meat, bread, egg, and seasonings. Mold into shape of chops. Brown quickly in small amount of hot shortening; then cook until done. Dress with chop ruffle, and garnish with watercress. This makes 4 to 5 servings.

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**OVEN STEW**

- 2 slices salt pork
- 1 large onion
- 1½ cups water
- 1 teaspoon salt
- 6 small onions
- 6 medium potatoes
- 1½ lbs. diced beef chuck
- 2 tablespoons flour
- 1 can condensed tomato soup
- 1 tablespoon Lea & Perrins Sauce
- 6 medium carrots

Cube pork and brown with beef chuck in frying-pan. Remove to baking dish. Brown chopped onion in fat remaining in frying-pan. Add flour, mix well and add water, tomato soup, salt, pepper and paprika. Cook three minutes, stirring constantly. Pour over meat. Add whole onions, carrots and potatoes. Cover and bake in a moderate oven (375°F) for 1½ hours, or cook slowly on top of range for the same length of time. Serves 6.
The Carving of
PORTERHOUSE STEAK

1. Remove bone and lift to side of platter

2. Always cut a steak with the grain. It's tender that way, and looks much handsomer

3. To save your knife-blade, serve your steak on a board cut to fit the platter
**Delicious Anywhere**

**SWEDISH MEAT BALLS**

<table>
<thead>
<tr>
<th>1 pound ground beef</th>
<th>4 slices bread</th>
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<tbody>
<tr>
<td>1 egg</td>
<td>1/4 cup water</td>
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<tr>
<td>1 teaspoon salt</td>
<td>2 tablespoons shortening</td>
</tr>
<tr>
<td>3 tablespoons grated onion</td>
<td>2 tablespoons flour</td>
</tr>
<tr>
<td>2 teaspoons Lea &amp; Perrins Sauce</td>
<td>1 cup milk</td>
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</tbody>
</table>

Combine meat, egg, salt, onion and Lea & Perrins Sauce. Toast bread slowly until dry and brown. Break in small pieces; add water to toast. Combine softened toast with meat mixture. Shape into small balls and brown in hot shortening. Remove meat balls from pan. Add flour, stir until smooth, then gradually add milk, stirring constantly until smooth and thickened. Place meat balls in gravy, cover and simmer about 15 minutes. Makes 4 to 5 servings.

**BALANCED ONE-DISH MEAL**

<table>
<thead>
<tr>
<th>1/2 pound ground beef</th>
<th>1 10-ounce can tomato soup</th>
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<tbody>
<tr>
<td>1/2 pound ground pork</td>
<td>1/2 cup grated cheese</td>
</tr>
<tr>
<td>2 tablespoons lard</td>
<td>1/2 cup liquid from vegetables</td>
</tr>
<tr>
<td>1 small onion</td>
<td>2 teaspoons Lea &amp; Perrins Sauce</td>
</tr>
<tr>
<td>1 cup celery</td>
<td>1 1/2 teaspoons salt</td>
</tr>
<tr>
<td>1 can Chinese vegetables</td>
<td></td>
</tr>
<tr>
<td>1 cup uncooked spaghetti</td>
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The Carving of

HAM SLICE—CENTER CUT

Cut into three sections and turn each on its side to slice across the grain. Before slicing end section remove the bone.

CUSHION LAMB SHOULDER

Make thin slices through meat and stuffing as shown in illustration.

PICNIC SHOULDER

Slice from the small side until the shoulder can stand on this surface. Then make parallel slices, releasing from bone.
LEG OF LAMB — STORK CLUB

Leg of Lamb
Salt to taste

1 cup French Dressing
with 1 tablespoon
Lea & Perrins Sauce
added

Place leg of lamb, well salted, skin side down on a rack in open pan. Do not add water. Roast in slow oven (300° F.) basting every half hour with French Dressing. If a meat thermometer is used, it should register 175° F. for medium-done lamb; 180° F. for well-done lamb. Allow 30-35 minutes to the pound. A 6-lb. leg of lamb serves 8-10 people.

LIVER AND ONIONS IN CASSEROLE

1 pound sliced liver
6 sweet gherkins
1½ cups mashed potatoes
1⁄2 teaspoon salt
2 teaspoons Lea & Perrins Sauce

1 egg
4 tablespoons cream
4 tablespoons bacon drippings
Creamed onions
4 slices bacon

Parboil liver, drain and grind with the pickles. Combine with potatoes, seasonings, egg and cream. Shape into small patties and brown in bacon drippings. Place creamed onions in bottom of casserole and arrange patties on top. Lay slices of bacon over patties and bake, uncovered, in a moderately hot oven (400° F.) for 20 minutes or until bacon is browned. Serves 6.
The Carving of

BEEF TONGUE

Remove excess tissue and cartilage from large end of tongue; continue to make thin even slices.

HALF HAM (SHANK END)

Divide cushion and shank section. Slice cushion across the grain. To make further servings, cut through joint, remove bone and slice.

BEEF BRISKET

Have round side away from you, when you place on platter and trim off excess fat. Then slice in rotation from each of three sides as pictured.
MEAT LOAF

2 cups left-over or raw beef, ground (1 lb.)
2 tablespoons fat salt pork or bacon, minced
2 cups bread crumbs
2 tablespoons Lea & Perrins Sauce
2 eggs, well beaten

1 minced onion
1 minced green pepper (may be omitted)
Milk to moisten
1 1/4 teaspoons salt
1/4 cup finely chopped celery or 1 teaspoon celery seed

Mix ground meat with crumbs, salt, Lea & Perrins Sauce, celery, onion and green pepper. Add well beaten eggs, and mix thoroughly. Add enough milk to make a compact mass. Pack into a greased loaf pan and chill in refrigerator. Turn out on a roasting pan, containing a little melted fat.

FOR A MOIST LOAF

To be eaten hot, pour 1 cup tomato juice mixed with 1 teaspoon Lea & Perrins Sauce over loaf and bake 1 1/4 hours in moderate oven (350°-375° F.). Serve immediately.

FOR A FIRM LOAF

To be eaten hot, with a sauce on the side, or to be sliced for cold meat or sandwich filling, omit sauce in cooking, dredge loaf with flour and have oven hot (450° F.) before putting loaf in to bake. After fifteen minutes reduce heat and roast for 30 minutes at 400° F., basting occasionally and adding more fat and a little hot water or stock if needed. Make a brown gravy, in the pan. Season with salt and Lea & Perrins Sauce and serve in a gravy boat.

CHOW MEIN NOODLE RING

1 cup cooked veal or pork
6 tablespoons flour
2 teaspoons Lea & Perrins Sauce
2 eggs
1 can chow mein noodles

6 tablespoons butter
1 teaspoon salt
3 cups milk
1/2 cup blanched almonds
Buttered peas

Remove all fat from meat and dice finely. Melt butter and blend in flour and salt. Add milk gradually, and cook, stirring constantly until thickened. Add to the well beaten egg yolks and cook for a minute longer. Combine the meat with almonds which have been cut into slivers lengthwise and the chow mein noodles. Fold in the stiffly beaten egg whites and pour into a well greased 8-inch ring mold. Set in a pan of hot water and bake in a moderate oven (350° F.) for 30 minutes or until firm. Turn out on platter and fill center with buttered peas. Serves 6.
The Carving of ROAST TURKEY

1. With turkey's legs to your right, remove leg and thigh and place on separate platter. Sever leg and thigh by cutting through joint.

2. Remove wing, cut in two pieces, then carve leg and thigh in lengthwise slices.

3. Carve breast in thin slices angling across grain.

4. Another method of carving a thigh and drumstick.

5. For each serving, have white slices laid over dark, with dressing underneath or alongside.
A Delightful Combination

SAVORY HAM

1 thick slice smoked ham
1 2 1/2-size can tomatoes
2 teaspoons Lea & Perrins Sauce
1 tablespoon flour

Place ham in frying pan. Add tomatoes and seasoning. Let simmer gently 40 to 45 minutes. Thicken with flour stirred smooth with little cold water. A pleasing combination to serve with fluffy mashed potatoes.

POT ROAST

4 lbs. rump of beef
1 tablespoon salt
2 tablespoons flour
1/2 to 3/4 cup water
Small onions
Potato balls
Slices of carrot
2 teaspoons Lea & Perrins Sauce
2 tablespoons ketchup

Have butcher roll meat and tie with string. Wipe with a damp cloth and dredge well with a mixture of the salt and flour. Use a heavy kettle. Brown meat on all sides in a little fat to which a small, minced onion has been added. Pour 1/2 to 3/4 cup water over meat (according to size of bottom of kettle), cover tightly and simmer until almost tender — 50 minutes per pound. About an hour before meat has finished cooking, add vegetables and 1 cup boiling water. Cover and cook slowly. The gravy will thicken itself if the meat is well floured. Just before removing from fire, stir in the Lea & Perrins Sauce and ketchup.
The Carving of LARGE FISH

1. Using a silver (not steel) knife, cut rectangle A to A, B to B, and then A to B

2. Now cut in individual slices, 1 inch to 1½ inches

3. Lift out pieces on knife and fork and serve. Do other side of fish same way

SMALL FISH
Cut rectangle as in large fish, then lift out entire fillet and serve in one piece as individual portion
**A Supper Delight**

**TUNA CROQUETTES**

3 tablespoons butter  
3 tablespoons flour  
½ teaspoon salt  
1 cup milk  
2 cups tuna fish  
1 tablespoon Lea & Perrins Sauce  
Salt to taste  
1 cup fine bread crumbs  
1 egg, beaten  
1 tablespoon cold water

Make white sauce of butter, flour, salt and milk. Cool, mix lightly with tuna fish, Lea & Perrins Sauce and salt. Spread in shallow pan and set in refrigerator 1 hour. Mold mixture into desired shape, using rounded tablespoon of mixture for each croquette. Roll in crumbs, then in egg to which water is added, and again in crumbs. Fry in deep fat at 390° F. for 3 minutes. This makes 5 servings.

**BAKED STUFFED FISH**

Blue fish or other fish suitable for baking  
Salt pork or bacon  
Bread stuffing  
1 onion, sliced  
Salt  
Flour  
1 cup boiling water  
1 tablespoon Lea & Perrins Sauce

Stuff fish and sew up with white thread. Place a thin layer of minced salt pork or bacon and a few slices of onion on baking platter and lay stuffed fish on top. Over fish pour 1 cup boiling water mixed with Lea & Perrins Sauce. Bake in hot oven (400° F.), allowing 60 minutes for a 5 pound fish. Baste frequently. If desired, serve with Egg Sauce, made by adding two chopped, hard-cooked eggs to two cups White Sauce.
SALMON SURPRISE RING

1 7-oz. can red salmon or tuna
1/4 cup mayonnaise or tartar sauce
1 teaspoon Lea & Perrins Sauce
1 recipe biscuit mix


SALMON PIE WITH CHEESE WHIRLS

1 13-oz. can red salmon
1 can cream of mushroom soup
2 hard cooked eggs, sliced
1 recipe biscuits or biscuit mix
1 cup grated American cheese
2 teaspoons Lea & Perrins Sauce

Flake salmon and arrange in two-quart casserole. Add soup, hard cooked eggs and Lea & Perrins Sauce and blend together. Place in oven at 450° F. to heat thoroughly while making biscuits. Make biscuits, rolling out to 1/4-inch thickness. Brush with melted butter and cover with grated cheese. Roll up pinwheel fashion and cut into 8 pieces. Place cut side up on top of hot salmon mixture. Bake at 450° F. for 15 minutes.

FISH AU GRATIN

2 tablespoons butter
2 tablespoons flour
1/2 teaspoon salt
2 cups milk
3/4 cup grated Swiss cheese
1 tablespoon Lea & Perrins Sauce
2 cups flaked fish

Make a thin white sauce by melting butter in top of double boiler, and blend with flour and salt. Stir in milk gradually and cook for 10 minutes. Add cheese and cook till melted. Stir in Lea & Perrins Sauce and flaked fish. Turn in 5 or 6 buttered ramekins and bake in moderate oven (350° F.) till sauce is thick and browned on top.
EGG SALMON LOAF

3 cups boiled rice  
2 cups flaked salmon  
2 tablespoons melted butter  
1 teaspoon salt

\( \frac{1}{4} \) cup soft bread crumbs  
1 tablespoon Lea & Perrins Sauce

Line buttered loaf pan with rice, reserving \( \frac{3}{4} \) cup for top. Mix salmon with remaining ingredients, put whole, hard cooked eggs in middle of loaf. Cover with layer of rice; bake in pan of hot water in moderate oven (375°F.) 40 minutes. Unmold. Serve hot with creamed peas. Serves 4 or 5.

SAVORY SALMON CROQUETTES

3 tablespoons butter  
3 tablespoons flour  
\( \frac{1}{2} \) teaspoon salt  
1 cup milk  
2 cups salmon, flaked  
\( \frac{1}{2} \) teaspoon onion juice

1 tablespoon Lea & Perrins Sauce  
Salt to taste  
1 egg, beaten  
1 cup fine bread crumbs

Melt butter in top of double boiler. Blend with flour and salt. Add milk gradually and cook till smooth and thick. Remove from fire and cool. Mix lightly with salmon and seasonings. Salt to taste. Spread in shallow pan and stiffen \( \frac{1}{2} \) to 1 hour in refrigerator. Before handling mixture, wash hands with cold water, but do not dry. Shape croquettes into cylinders, using rounded tablespoon of mixture for each. Roll in fine bread crumbs, then in beaten egg to which has been added 1 tablespoon cold water, and again in crumbs. Fry in deep fat at 390°F. for three minutes. Drain on absorbent paper. Makes 12 croquettes.
FISH PIE DELIGHT

2 tablespoons butter
2 tablespoons flour
\(\frac{3}{4}\) teaspoon salt
Few grains white pepper
1 cup milk
2 teaspoons Lea & Perrins Sauce
2 hard cooked eggs, chopped
1 tin tuna fish
\(\frac{1}{2}\) recipe prepared biscuit mix

Melt butter, add flour mixed with salt and pepper and stir well. Add milk gradually, stirring constantly. Boil 2 minutes, add Lea & Perrins Sauce, eggs, flaked tuna, and turn into buttered casserole. Top with biscuit dough and bake in hot oven, 450° F. 15-20 minutes until biscuits are golden brown. Serves 6.

TUNA PIE SUPREME

4 tablespoons butter
4 tablespoons flour
1 teaspoon salt
2 cups milk
1 13-oz. can tuna fish
1 pimiento
1 teaspoon minced onion
1 tablespoon Lea & Perrins Sauce
1 recipe prepared biscuit mix

Melt butter, add flour and salt and stir well. Add milk gradually, stirring constantly. Cook until thickened and add flaked fish, pimiento, onion and Lea & Perrins Sauce. Turn into buttered baking dish, place small unbaked biscuits on top. Bake in hot oven (450° F.) 12-15 minutes. Serves 4 or 5.

OYSTER RABBIT

1 tablespoon butter
\(\frac{3}{4}\) lb. mild cheese
2 tablespoons chopped green pepper
\(\frac{1}{2}\) teaspoon salt
\(\frac{1}{2}\) cup tomato pulp
2 eggs, well beaten
1 cup oysters
2 teaspoons Lea & Perrins Sauce

Melt butter and cheese in top of double boiler. Add other ingredients except oysters and cook slowly till hot and well blended. Heat oysters in their own liquor till edges curl, and place on slices of toast. Pour over the cheese mixture and serve at once. Makes 6 portions.
OYSTER OR CLAM BISQUE

Use basic cream soup recipe with 4 tablespoons flour instead of 3. Heat gently for 10 minutes ¾ cup oysters or clams in their own juice, adding water to make a cup and using milk for balance of the liquid. Chop oysters or clams very fine, and add to cream soup in place of vegetables. Serves 4.

RECIPE FOR ANY CREAM SOUP

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<table>
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<tbody>
<tr>
<td>3 tablespoons butter</td>
<td>1 teaspoon grated onion</td>
</tr>
<tr>
<td>3 tablespoons flour</td>
<td>1 ½ cups top milk</td>
</tr>
<tr>
<td>1 teaspoon salt</td>
<td>½ cup sliced cooked vegetables or puree of vegetables mashed through sieve</td>
</tr>
<tr>
<td>1 ½ cups water in which vegetables were boiled, or liquid from canned vegetables: bouillon or meat stock</td>
<td>2 teaspoons Lea &amp; Perrins Sauce</td>
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In top of double boiler melt butter, add flour and salt, blending thoroughly. Stir in gradually the vegetable juice and vegetables, then the milk. Cook, stirring constantly until soup thickens. Cover and cook 15 minutes longer, stirring occasionally. Add Lea & Perrins Sauce and serve at once. Makes 4 portions. Any cream soup looks more attractive garnished with minced parsley. The following vegetables will make delicious cream soups, with the above recipe. Mash them through a sieve for a puree or cut them in thin, tiny slices (mushrooms or carrots).

Asparagus Broccoli Carrots Cauliflower Celery
Corn Mushrooms Peas Spinach

CREAM OF TOMATO SOUP

This can quickly and easily be made by heating together one can condensed tomato soup with its own volume of water, adding ½ teaspoon celery salt and ¼ teaspoon soda. Follow basic recipe for cream soup, using ¼ teaspoon salt in white sauce, and omitting water and vegetables. Just before serving, pour tomato soup slowly into cream sauce and serve at once (to avoid curdling). If desired garnish with a heaping teaspoon of whipped cream. Serves 4.
JUNO FISH CHOWDER

Delicious made with cod or other white fish — a famous Maine recipe.

2 lbs. cod 4 potatoes diced
1 onion sliced 2 cups scalded milk
1 cup fish stock 1 tablespoon Lea & Perrins Sauce
1 teaspoon salt 2 tablespoons butter
2 tablespoons salt pork 4 pilot biscuits

Free fish from skin and bone and cut in pieces. Cover skin and bones with cold water and simmer for twenty minutes to make fish stock. Cut pork into cubes and try out. Cook onion in pork fat five minutes, then strain fat into soup kettle. Parboil potatoes in one cup water and add water and potatoes to fat. Cover and simmer ten minutes. Add fish stock and fish. Cover and simmer fifteen minutes, or until fish is cooked. Add hot milk, salt, butter and Lea & Perrins Sauce. Split pilot biscuits, soak in a little cold milk and add to chowder. Makes 4 servings.

TEMPTING CANNED SOUPS

Excellent canned soups are made nowadays and most of us no longer want to spend time over the soup kettle. But male members of the family often yearn for the tempting flavor of home-made soups. Here's an easy way to please them: Just before serving, season to taste with Lea & Perrins Sauce, usually about ½ teaspoon to each cup of soup. This piquant seasoning gives canned soup the tantalizing flavor and aroma of home-made soup.

JELLIED SOUP

Delicious on a hot day

Use clear tomato soup or any clear stock. Season with salt and Lea & Perrins Sauce, adding anything else you like, such as onion juice or wine flavoring. For each pint of soup, soak one tablespoon gelatine in two tablespoons cold water for five minutes and dissolve in the boiling hot soup. Cool and chill. When it has jellied, break up with a fork and serve very cold.
NEW ORLEANS STYLE EGGS

Use an average sized skillet. Melt about 1/4 pound butter. Do not let it burn. Add 1 teaspoon Lea & Perrins Sauce, about 2 small or 1/2 large onion grated, and allow to simmer for about 3 minutes. Drop in eggs, as for fried eggs, allowing 2 for each serving. Cover tightly. Cook slowly until only whites coagulate. Season. These will have a steamed appearance. Serve on toast. Don't take orders for 1, as everyone comes back for seconds.

EGG CROQUETTES

2 cups chopped, hard-cooked eggs
1 cup thick white sauce, seasoned with 2 teaspoons Lea & Perrins Sauce
2 tablespoons diced green pepper
1 egg, beaten and diluted with 1 tablespoon water
Salt to taste
Bread crumbs

Mix chopped eggs, white sauce and green pepper; salt to taste. Pack mixture one-half inch thick in shallow pan and chill in refrigerator. Cut with cookie cutter. Roll in crumbs, then in beaten egg and again in crumbs. Let stand a few minutes to dry. Fry in deep fat at 390° F. for three minutes. Drain on brown paper and serve with White Sauce or Cheese Sauce. Makes 12 croquettes. Try serving spinach and carrots with these.

EGGS MOLLET EN CASSEROLE

A tempting main dish

8 whole, soft-cooked eggs
2 cups thin white sauce
Buttered crumbs
1 cup grated cheese
1 tablespoon Lea & Perrins Sauce

Cook eggs about five minutes, only long enough so that they may be shelled. Arrange them, whole, in small buttered casserole. Mix grated cheese and Lea & Perrins Sauce with white sauce till smooth and pour over eggs. Cover with buttered crumbs and brown in moderate oven (375° F.) for about 20 minutes. Serves 4. Delicious with a fresh vegetable salad and French Dressing.
SNAPPY WELSH RABBIT (RAREBIT)

Always brings compliments!

1 tablespoon butter  
1 1/2 lbs. medium sharp cheese  
1/2 bottle beer  
1/4 teaspoon salt  
1 egg, well beaten  
1 tablespoon Lea & Perrins Sauce

Melt butter, add cheese and beer. Allow cheese to melt without stirring over low fire. Then add salt and well-beaten egg. Season with Lea & Perrins Sauce and serve quickly on hot toast, on warm plates. If a more piquant flavor is desired, add Lea & Perrins Sauce to the portions after service. Makes six generous servings.

NEAPOLITAN SPAGHETTI

A meal in itself

1/2 pound spaghetti  
1 chopped onion  
1 clove garlic, chopped  
1 green pepper, chopped  
1/2 cup olive oil  
1/2 pound raw chopped beef  
1 cup tomato  
1/2 cup stuffed olives  
1 1/2 teaspoons salt  
1/2 cup grated cheese  
1 tablespoon Lea & Perrins Sauce

Cook the spaghetti in boiling water until tender, then drain. Fry the chopped onion, garlic and green pepper in the olive oil until the onion is brown. Add the meat and stir around until it is browned. Add the tomato, olives, salt, and cheese. Cover and cook over a slow fire for thirty minutes, stirring occasionally. Add the Lea & Perrins Sauce, pour over the hot cooked spaghetti, and serve with additional grated cheese. Makes 4 to 6 servings.

SCRAMBLED EGGS

Beat eggs until whites and yolks are well mixed. For each egg used, add one tablespoon water, one-eighth teaspoon salt, one-half teaspoon Lea & Perrins Sauce, and one-half tablespoon butter. Melt the butter, add the beaten eggs and cook, over a low heat, stirring gently until the mass becomes jelly-like.
CHEESE AND BEAN LOAF

Hearty and well seasoned

1 lb. can kidney beans
1/2 pound American cheese
1 chopped onion
1 tablespoon butter

1 cup bread crumbs
2 eggs
1 tablespoon Lea & Perrins Sauce
1 teaspoon salt

Drain beans. Run beans and cheese through the food grinder. Cook onion in butter and add the ground cheese and beans. Add the crumbs and mix thoroughly. Beat the eggs and add to the mixture, then add the salt and the Lea & Perrins Sauce and work all together. Mold into a loaf or roll, brush with melted butter and roll in crumbs. Or pack firmly in a buttered bread pan and cover the top with crumbs. Bake in a moderate oven (350°-400° F.) until nicely browned. Serve with any desired sauce. Makes 6 portions.

SPINACH LOAF

2 eggs
1 cup soft bread crumbs
2 cups cooked, chopped spinach
3 tablespoons finely chopped onion

1 teaspoon salt
1/4 teaspoon paprika
1 tablespoon melted butter
2 tablespoons milk
1 tablespoon Lea & Perrins Sauce

Beat eggs, add bread crumbs, spinach, onion, salt, pepper, paprika and butter. Add milk to make mixture of consistency to form into a loaf. Place in greased loaf pan and bake 30 minutes in moderate oven, 375° F. Serves 6.

CABBAGE AU GRATIN

4 tablespoons butter
2 tablespoons flour
2 cups milk
1 teaspoon salt
1 tablespoon Lea & Perrins Sauce

4 cups cooked cabbage
2 cups soft bread crumbs
1/4 lb. American cheese, grated

Melt butter, add the dry ingredients and mix well. Add the milk gradually, add salt, stirring constantly, and boil 2 minutes. Add Lea & Perrins Sauce and cooked cabbage and turn into buttered casserole. Sprinkle with bread crumbs and grated cheese. Bake in moderate oven (375° F.) 15 minutes, or until brown. Serves 8.
ASPARAGUS IN PIG JACKETS

2 tablespoons butter
2 tablespoons flour
1 cup milk
½ cup grated American cheese
½ teaspoon salt
2 teaspoons Lea & Perrins Sauce
6 thin slices boiled or baked ham
18 stalks cooked asparagus (fresh or canned)

Melt butter and blend with flour until smooth. Add milk and cook over boiling water for 15 minutes, stirring occasionally. When thickened, add cheese, seasonings and Lea & Perrins Sauce. Place three stalks of asparagus on each ham slice, moisten with additional Lea & Perrins Sauce and roll ham slice around asparagus. Fasten with a toothpick and place on baking sheet. Cover with cheese sauce, garnish with paprika and bake in a moderate oven, 350°F., until heated through. Serves 6.

BAKED ONIONS WITH CHEESE

Men rave over these!

1½ lbs. onions
3 tablespoons butter
1½ teaspoons salt
1½ teaspoons Lea & Perrins Sauce
½ cup soft bread crumbs
½ cup grated American cheese

Cut onions in thin slices crosswise and cook in boiling salted water about 10 minutes, till tender. Melt butter in frying pan and sauté onions until they are well coated with butter. Add salt and Lea & Perrins Sauce; turn into greased glass pie plate. Sprinkle with crumbs and cheese. Bake 15 minutes in hot oven (400°F.) till cheese is melted and crumbs are brown. These are particularly tempting with roast beef, and may be heated while gravy is being made. Serves 6.

CREAMED POTATOES OR POTATO CAKES

Try adding onion juice and Lea & Perrins Sauce to taste. You'll be surprised what a difference this makes!
**FROZEN TUNA FISH SALAD**

2 teaspoons plain gelatine soaked in 6 tablespoons cold water
2 cups flaked tuna fish
½ cup tomato catsup
2 tablespoons lemon juice
2 teaspoons Lea & Perrins Sauce
3 tablespoons cider vinegar
1 tablespoon horseradish sauce
¾ teaspoon salt
½ cup mayonnaise

Dissolve gelatine over boiling water. Add tuna fish, catsup, lemon juice, Lea & Perrins Sauce, vinegar, horseradish sauce, salt and mayonnaise. Mix gently, pour into two freezing trays of refrigerator and allow to freeze, stirring once during process. Cut into ½ inch squares and serve on slices of tomato on nests of lettuce. Use 3 slices tomato for each serving and place a square on each slice. Garnish with additional mayonnaise and serve. Serves 6.

**CHILLED TOMATO SALAD**

1½ tablespoons plain gelatine
2 cups tomato juice
2 teaspoons lemon juice
1 teaspoon sugar
½ teaspoon salt
2 teaspoons Lea & Perrins Sauce
½ cup chopped cucumber pickle
½ cup celery, chopped mayonnaise

Soak gelatine in ¼ cup of the cold tomato juice. Over this pour 1 cup boiling tomato juice. Stir until dissolved. Add remaining juice, lemon juice and seasonings. When slightly thickened, add celery and pickle. Pour into molds and chill. Turn out on lettuce and garnish with mayonnaise.

**DEVILED EGG SALAD**

6 hard cooked eggs
3 tablespoons sandwich spread
2 teaspoons Lea & Perrins Sauce
1 tablespoon prepared mustard
Cooked salad dressing or mayonnaise
1 teaspoon salt

HAM MOUSSE SALAD

2 teaspoons plain gelatine
1/4 cup cold water
2 cups minced ham
1/4 cup minced celery
1 green pepper
1/8 teaspoon paprika
3/4 cup cold water
2 cups minced celery
1 green pepper
1/2 cup whipping cream

Soak gelatine in cold water 5 minutes. Dissolve over boiling water. Add ham, celery, paprika and olives. Mix thoroughly and add Lea & Perrins Sauce. Fold in stiffly beaten cream. Put into individual molds (or one large mold) which have been dipped in cold water. Chill thoroughly. Turn out on bed of crisp lettuce or watercress. Garnish with green pepper and olives. Serve with snappy mayonnaise dressing.

RUSSIAN DRESSING

Makes hearts of lettuce extra-delicious!

1/2 cup mayonnaise
2 tablespoons mixed green and red peppers, chopped
1 tablespoon chili sauce
1 tablespoon Lea & Perrins Sauce

Mix all ingredients. This recipe may be varied by adding a little lemon juice, chopped celery, caviar, anchovy or onion juice.

FRENCH DRESSING

1/2 cup salad oil
1 tablespoon Lea & Perrins Sauce
2 tablespoons vinegar
1 teaspoon salt

Chill oil and vinegar. Mix ingredients and beat or shake well before using. This dressing may be varied by the addition of onion juice, chopped parsley, Roquefort cheese, chopped pickles or olives, or by using instead of the vinegar the juice of any tart fruit, such as lemon, orange, pineapple, tomato or cranberry juice.
EPICUREAN SAUCE

\[
\begin{align*}
\frac{1}{2} \text{ cup whipping cream} & \quad \frac{1}{2} \text{ teaspoon salt} \\
2 \text{ tablespoons grated horseradish} & \quad 2 \text{ teaspoons Lea & Perrins Sauce} \\
\frac{1}{2} \text{ teaspoon prepared mustard} & \\
\end{align*}
\]

Whip cream until stiff. Fold in remaining ingredients and serve with rib roast or beef. This sauce travels in the best of circles.

WHITE SAUCE

The best you ever tasted!

\[
\begin{align*}
2 \text{ tablespoons butter} & \quad 1 \text{ cup cream or milk} \\
2 \text{ tablespoons flour} & \quad 1 \text{ teaspoon Lea & Perrins Sauce} \\
\frac{1}{2} \text{ teaspoon salt} & \\
\end{align*}
\]

Melt butter, stir in flour and salt; blend well. Add the cream or milk gradually, stirring constantly. Cook, still stirring, over boiling water until the sauce thickens. Cover and cook 15 minutes, stirring occasionally. Just before taking from fire, add the Lea & Perrins Sauce. If there are lumps, beat vigorously with an egg beater for a minute. This is a basic sauce which may be varied in many ways. For a thin sauce, to use in cream soups and scalloped dishes, reduce the butter and flour to one tablespoon each. For a thick sauce, to use in croquettes, souffles and timbales, increase them to four tablespoons each. To dress up plain white sauce for creamed eggs, meat or vegetables, add Lea & Perrins Sauce, with diced pimiento and parboiled, chopped green pepper.

CONNOISSEURS’ SPREAD

\[
\begin{align*}
3 \text{ ounces Roquefort cheese} & \quad 1 \text{ teaspoon Lea & Perrins Sauce} \\
2 \text{ tablespoons softened butter} & \\
\end{align*}
\]

Combine cheese, butter and Lea & Perrins Sauce until easy to spread. Serve with toasted hard crackers. Or spread on sirloin, porterhouse or T-bone steak before broiling, or even on hamburgers to be broiled. The spread will “make” the dish.
BREAD STUFFING

4 cups soft bread crumbs  1 egg, slightly beaten
tablespoons sage  2 teaspoons salt
3 tablespoons minced onion  1/4 cup melted butter

Mix dry ingredients well. Fry onion till golden in the butter, and add to dressing. Then mix lightly together with beaten egg.

BUTTER SAUCE

3 parts melted butter  1 part Lea & Perrins Sauce

This is universally useful as a sauce. Serve it with broiled meat or fish, boiled or baked vegetables, lobsters, crabs, scallops, steamed clams, eggs, rice or spaghetti. Vary it in any way you like, by the addition of onion juice, wine flavoring, tomato juice or minced parsley.

ROQUEFORT SAUCE

3 oz. Roquefort cheese  1 cup French Dressing
1 teaspoon Lea & Perrins Sauce

Crumble cheese and add, with Lea & Perrins Sauce, to the French dressing. Mix well. Delicious with certain vegetables like cooked cucumbers and also with hearts of lettuce salad.

BROWN GRAVY

Remove roast from pan. Pour off fat, measure 4 tablespoons and put into saucepan. Stir 3 tablespoons flour till smooth. Brown over medium fire for about one minute. Pour juice from pan into a measuring cup and add boiling water to make 2 cups. Add gradually to flour mixture, stirring until thickened. Season to taste with Lea & Perrins Sauce and salt. A rich, temptingly smooth gravy can be made in this way for any kind of roast.
CRABMEAT COCKTAIL SAUCE

2 tablespoons mayonnaise
Juice of half a lemon
4 tablespoons chili sauce
1 teaspoon Lea & Perrins Sauce
1 tablespoon horseradish

Mix and chill thoroughly before serving.

MUSTARD SAUCE

2 tablespoons butter
1 teaspoon prepared mustard
2 teaspoons Lea & Perrins Sauce
1 tablespoon whipping cream

Melt butter, add other ingredients and serve hot with baked ham.

COCKTAIL DRESSING

The amount to be made depends upon the number of cocktails required and the size of the containers. Make the quantity you need, using the following proportions:

1 tablespoon Lea & Perrins Sauce
3 tablespoons tomato ketchup

Blend thoroughly and chill before using. This may be varied by the addition of a little chili sauce, lemon juice, onion juice, horseradish, chopped celery or finely minced parsley.

BARBECUE SAUCE

Good with roasts or any dish requiring a highly seasoned sauce

1 minced onion
2 tablespoons butter
2 tablespoons vinegar
2 tablespoons brown sugar
1 tablespoon lemon juice
1 cup tomato ketchup
1 cup brown stock
or water
1 cup diced celery
2 teaspoons salt
3 tablespoons Lea & Perrins Sauce

Fry the minced onion in the butter. Add other ingredients in order named. Cover and simmer for an hour, adding a little water, if necessary.
**TOMATO JUICE COCKTAIL**

*Seasoned just right*

Use canned or bottled tomato juice or strain the juice from canned or stewed fresh tomatoes. To each 8 ounce cup of juice add a dash of salt and a teaspoon of Lea & Perrins Sauce—more if you like. Serve ice cold.

**MORNING GLORY**

To a raw egg, add two teaspoons of Lea & Perrins Sauce.

**EXCELLENT PICK-ME-UP**

To each glass of tomato or sauerkraut juice, add two teaspoons of Lea & Perrins Sauce.

**CANAPÉS**

*Easy to make with cookie cutters*

Unusually attractive canapés may be made easily and quickly. Just slice bread thinly and cut into fancy shapes with small cookie cutters or a sharp knife. These may be finger-length strips, small rounds, triangles, diamonds and other bridge shapes. Toast the bread lightly on one side or sauté in butter.

Large potato chips may serve as the basis for well-seasoned spreads. New and modern are tiny meat cornucopias filled with seasoned cheese and fastened with toothpicks.

No matter how simple they may be canapes are more enjoyable if highly seasoned with Lea & Perrins Sauce blended into the spread—more attractive if served in a variety of shapes and colors.
**Sandwiches**

**CHEESE AND TOMATO SANDWICH**

Drain all the juice from canned or stewed fresh tomatoes and mix the pulp with an equal quantity of grated cheese, adding a teaspoon of Lea & Perrins Sauce and one-half teaspoon salt for each cup of the mixture. Spread between buttered slices of white or whole wheat or rye bread. Or scoop out the centers of split finger rolls and fill with the tomato and cheese paste.

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**CHOPPED MEAT SANDWICH**

*Tasty made with left-over roast meat*

Put cold cooked meat through the grinder and mix with mayonnaise. Season to taste with salt and Lea & Perrins Sauce and spread a good layer on buttered bread. Add a leaf of lettuce or a spreading of pickle or relish or a thin slice of tomato dipped into French dressing, and cover with another slice of buttered bread.

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**WHIRLS**

*As dainty as they are delicious*

Cut all the crusts from a loaf of fresh sandwich bread and cut lengthwise slices one-fourth inch thick. Spread each slice with butter and then with any soft filling you like. On one use cream cheese mixed with finely chopped nuts and Lea & Perrins Sauce; on another, minced ham mixed with mayonnaise; on a third, orange marmalade and peanut butter seasoned with Lea & Perrins Sauce. Roll each slice tightly lengthwise; wrap in waxed paper and chill. Just before serving, cut into half-inch slices crosswise of the roll. This makes small circles. The chilled butter keeps them from unrolling. The different colors in the fillings give an attractive variety to the sandwich plate.
SNAPPY HAM SANDWICHES

Popular at picnics

1 cup chopped cooked ham
2 teaspoons Lea & Perrins Sauce
1 tablespoon mayonnaise
3 tablespoons mixed pickle relish

Add Lea & Perrins Sauce to mayonnaise and mix thoroughly with chopped ham. Add pickle relish and mix well. Spread on buttered bread and top with another slice of bread. These are delicious toasted or browned in a waffle iron. Makes 8 to 10 large sandwiches.

SPANISH CHICKEN SANDWICH

Tempting toasted or waffle-ized

2 cups minced chicken
(1 large can boned chicken)
¾ cup chopped stuffed olives
3 tablespoons mayonnaise
2 teaspoons Lea & Perrins Sauce
Salt to taste

Mix the chicken and olives. Blend Lea & Perrins Sauce with mayonnaise and mix thoroughly with chicken and olives to form a spread. Salt to taste.

RED-AND-WHITE SANDWICHES

You’ll love their marvelous flavor!

1 pkge. cream cheese
1 teaspoon Lea & Perrins Sauce
2 pimientos, finely chopped
2 pimientos, finely chopped
Salt to taste

Blend Lea & Perrins Sauce thoroughly with cream cheese and mix with pimientos to a smooth paste. Makes filling for 6 large sandwiches. Try them toasted or browned on a waffle iron.
WAFFLE SANDWICHES

Novel . . . delicious . . . easy to make

Cut crusts from thin slices of sandwich bread. Spread one slice thinly with sandwich mixture, and top with slice of buttered bread. Cut diagonally into triangles. Dip in following waffle mixture.

3 eggs, well beaten
\[ \frac{1}{4} \text{ cup milk} \]
\[ \frac{1}{2} \text{ teaspoon salt} \]
\[ 1 \text{ tablespoon melted butter} \]

Mix other ingredients with beaten eggs and dip each sandwich in mixture. Fry 4 triangles at a time on hot waffle iron. Press upper lid of waffle iron down slightly when closing. Bake 2 to 4 minutes. Serve at once, with maple syrup, if desired.

CHEESE DREAMS

Irresistibly tempting!

1 tablespoon butter
1 egg, beaten
\[ \frac{1}{4} \text{ teaspoon salt} \]
2 teaspoons Lea & Perrins Sauce
\[ \frac{1}{2} \text{ teaspoon mustard} \]
2 cups grated American cheese
\[ 6 \text{ slices bread} \]
\[ 6 \text{ slices bacon} \]

Mix first six ingredients to a paste and spread liberally on bread. Top with a slice of bacon and bake in a hot oven (425° F.) for 5 to 8 minutes. Serve at once. Makes 6 portions. Delicious with pickle relish or small sweet cucumber pickles.

FRIED MEAT SANDWICHES

Men like these

Butter slices of bread and spread with minced cooked ham, tongue, corned beef or salt fish mixed with Lea & Perrins Sauce. Beat an egg with a half cup of milk. Dip the sandwiches, first on one side, then on the other, into this mixture and fry a golden brown in a frying pan containing melted butter. Garnish with lettuce leaves and pickles.
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