PORK CHOPS PIQUANT
LOUISIANA SHRIMPS
DEVILED CHICKEN
WELSH RABBIT
OLD STYLE POT ROAST
MACARONI CAMP STYLE
SHRIMP COCKTAIL SAUCE
TEXAS BARBECUE SAUCE
LONDON LOAF
SAVORY SCALLOPS
CHEESE CLUB SANDWICH
PORK ‘n BEAN BAKE

DISHES MEN LIKE
NEW AND OLD FAVORITES
EASY TO PREPARE...
SURE TO PLEASE

CAESAR SALAD
OYSTER BAR STEW
STEAK STROGANOFF
TEXAS BARBECUE SAUCE
LONDON LOAF
CHEESE CLUB SANDWICH
PORK ‘n BEAN BAKE
168 Recipes . . . all easy to make. Some are a bit longer than others, but that's because they're such favorites we couldn't omit them!

**Good Go-Togethers.** . . . Not menus but combinations of good things that you can build a menu around. You'll find this a handy check list that will help answer the never ending question, "What'll we have for dinner?" Pages 53-55.

**Original Texas Barbecue Sauce** . . . really authentic and beloved by Texans for years. You'll be amazed at how simple it is to make this super de luxe sauce. Page 42.

**How to Carve** . . . The one who does the carving will find these illustrated instructions helpful. Pages 56-62.

**Standard Measurements** are used in all recipes.

**Abbreviations:** c. for cup; teasp. for teaspoon; tabsp. for tablespoon; pt. for pint; qt. for quart; lb. for pound; pkg. for package.

**Baking Temperatures:**

- Very slow oven .............. 250°
- Slow oven .................. 300°
- Moderately slow oven .... 325°
- Moderate oven ............ 350°
- Moderately hot oven ....... 375°
- Hot oven .................... 400°
- Very hot oven ............. 500°
- Broiling .................... 500°
Dishes Men Like

New Recipes and Old Favorites
Easy to Prepare...Sure to Please

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Lea & Perrins, Inc., 241 West St., New York 13, N. Y.
IF YOU HAVE A HUSBAND WHO LIKES TO COOK PAMPER HIM

Encourage him! You are lucky indeed, even though you find yourself only a fetch-and-carry handmaiden while his genius glows. But men are wise, not one in a thousand really wants to take over the job. They usually have a few specialties to produce on occasion and leave the rest of the cooking to us.

So, what do we do? It goes without saying that most women choose dishes men like. And men have quite definite likes and dislikes about food.

For instance, they like Lea & Perrins, the Original Worcestershire Sauce. That’s not just hearsay or one woman’s opinion. Lea & Perrins is America’s most popular sauce, for generations the favorite of men in all parts of the country. They’ve asked for Worcestershire Sauce over and over again in restaurants, clubs and hotels and
have expected to see without fail the familiar bottle of Lea & Perrins come their way.

So—to please a man—what easier way than to season his food at home the way he likes it! In this collection of recipes, some of the dishes may be new to you, some old. But all are seasoned with the zesty flavor of Lea & Perrins Sauce. As you find your own favorites along the pages of this book, we hope you'll get into a habit the men in your life are sure to like, that of keeping Lea & Perrins handy in the kitchen as well as in the dining room.

If you're curious about the story of this zesty easy-to-use Lea & Perrins Sauce men seem to prefer above all others—here's how it started . . .

Over a hundred years ago an English nobleman, who had been Governor of the province of Bengal, returned from the Orient with a treasure. Not gold, but a recipe: the recipe for a rare sauce, a secret blend of spices and seasonings that lend to food new savor and delight. Well worth its weight in gold for the thrilling flavor it seemed to release from almost every dish!

Tell Lea & Perrins that their sauce is highly esteemed in India and is in my opinion the most palatable as well as the most wholesome sauce that is made.

Extract of a letter from a medical gentleman at Madras, to his brother at Worcester, May, 1851.

Yellowed with time this framed parchment expresses the sentiment that for more than a century has made Lea & Perrins a world favorite. It hangs in the company offices at New York.
From this recipe, Lea & Perrins of Worcester, England, compounded a sauce. The sauce became popular at once, first locally, then from continent to continent.

Today Lea & Perrins is an institution; a symbol for good dining and good hospitality. You will find it in the world's most famous cafes and hotels... in London, Vienna, Paris, the Orient... wherever fine flavor in food is appreciated.

And the quality of Lea & Perrins Worcestershire sauce has remained supreme for over a century... unmatched by any of its many imitators. Be certain you enjoy the genuine... insist on the label identifying the sole possession of the original formula—Lea & Perrins.

**NEW NON-DRIPT BOTTLE**
A new, patented pouring device will allow you to pour Lea & Perrins freely in the kitchen according to your recipe or pour drops at the table according to your taste. And with no mess—the bottle is now drip-proof. Use Lea & Perrins as freely and as often as you use salt and pepper to flavor steaks, chops, roasts, hamburgers, and fish. See what a difference a touch of Worcestershire makes in egg, cheese and macaroni dishes—in your favorite salad dressing. It is the sauce that makes the barbecue. Here in one handy bottle is a blend of rare seasonings and spices so versatile you'll never want to be without it.

**YOUR TABLE TRIO**
Don't wait for your man to ask for the Worcestershire. Include it with the salt and pepper shakers when you set the table. You'll save extra trips by keeping a bottle of Lea & Perrins on the dinner table as well as in the kitchen. And make it easier for each individual to season his food just as he likes it best.


**TOMATO JUICE COCKTAIL**

For every 8 ounce glass of plain tomato juice, add 1 teaspoon Lea & Perrins Worcestershire Sauce. Stir well and chill. More Worcestershire Sauce may be added if desired. Can also be heated and served as a soup.

**TOMATO BISQUE COCKTAIL**

Season equal parts of chilled tomato juice and buttermilk with salt, pepper and Lea & Perrins Worcestershire Sauce. Shake and top with chopped up onion tops or fresh dill.

**CREAM CHEESE SPREAD**

Pour liberal portion of Lea & Perrins Worcestershire Sauce over a package of Cream Cheese. Mix and chill in refrigerator. Serve as spread on Triscuits or crackers.

**CLAM JUICE COCKTAIL**

*Makes 4 servings*

- 12 clams with own juice OR 1 c. canned or bottled clam juice
- 1 1/2 c. water
- 1 teasp. lemon juice
- 2 tbsp. Lea & Perrins Worcestershire Sauce

If fresh clams are used, pick over carefully to remove bits of shell, wash, chop slightly, and simmer with juice and water for 5 minutes. Strain through cheesecloth. If necessary, add water to make 2 cups. If canned juice is used, add 1 cup cold water. Add rest of ingredients to clam juice; mix well and chill before serving. For immediate use, mixture may be shaken with cracked ice.
**SARDINE AND CHEESE DIP**  
*Makes about 2 1/4 cups*

- 2 3 1/4-ounce cans sardines
- 2 3-ounce pkgs. cream cheese
- 1 clove garlic, finely minced
- 3 tbsp. minced onion
- 1/4 tsp. salt
- 2 tbsp. Lea & Perrins
- Worcestershire Sauce
- 1 tbsp. lemon juice
- Strips of pimiento

Mash drained sardines with cheese, blend with other seasonings. Chill several hours before serving to blend flavors. Serve garnished with pimiento strips. Use as a dip for crackers, potato or corn chips.

**SARDINE STUFFED EGGS**  
*Makes 12*

- 6 hard-cooked eggs, halved
- 1 3 1/4-ounce can sardines
- 1/2 c. mayonnaise
- 1 tsp. minced onion
- 1 tsp. Lea & Perrins
- Worcestershire Sauce
- 1 tbsp. lemon juice

Remove yolks from eggs. Drain sardines. Mash yolks and sardines with rest of ingredients; refill whites.
CLAM APPETIZER DIP  
Makes about 1 1/2 cups

1 peeled clove garlic  
1 8-ounce pkg. cream cheese  
2 teasp. lemon juice  
1 1/2 teasp. Lea & Perrins Worcestershire Sauce  
1/2 teasp. salt  
Dash pepper  
1/2 c. drained canned minced clams  
1/4 c. clam broth

Rub small mixing bowl with garlic clove. Blend rest of ingredients in bowl. Use as a dip for crackers, potato or corn chips. If thinner mixture is desired, use more clam broth.

MYSTERY CHEESE BALL SPREAD  
Makes about 2 cups

3 5-ounce glasses blue cheese spread  
1/2 8-ounce pkg. spreading cheese  
1 teasp. finely chopped onion  
1/2 c. chopped walnuts  
1 teasp. finely chopped onion  
1/2 c. chopped parsley

Blend first four ingredients together well; chill overnight. Shape into a ball; roll in walnuts and parsley. Serve as a spread for salted crackers or saltines.

CHEESE ANCHOVY SPREAD  
Enough for 12

2 3-ounce pkg. cream cheese  
1/2 tube anchovy paste  
1 teasp. finely chopped onion  
1 teasp. Lea & Perrins Worcestershire Sauce  
1 teasp. minced onion

Mix all ingredients together; chill to blend flavors. Use as a spread for crackers, potato or corn chips or as a canape topping.

EGG AND CHEESE SPREAD  
Makes about 2 cups

3 3-ounce pkgs. cream cheese  
1/4 section blue cheese (1 ounce)  
2 hard-cooked eggs, chopped  
1 teasp. onion juice  
1 tabsp. Lea & Perrins Worcestershire Sauce  
Cream to moisten  
Salt and pepper to taste

Combine all ingredients, mash with fork, adding enough cream to moisten. Form into ball, chill until firm. Serve with crackers or Melba toast.

DEVILED CRACKERS  
Enough for 40 saltines

1/2 c. butter  
1 teasp. Lea & Perrins Worcestershire Sauce  
Saltines  
Paprika

Cream butter with Worcestershire, spread on saltines, sprinkle lightly with paprika, heat on cake rack or cookie sheet in a moderate oven (350° F.) 5 minutes.
DRIED BEEF CORNUCOPIAS
Makes 8 – 10

Dried Beef
½ c. creamed cottage cheese
¼ teasp. salt

1 teasp. Lea & Perrins Worcestershire Sauce
Paprika

Separate slices of dried beef. Season cottage cheese with salt and Worcestershire. Place 1 teaspoon of mixture on each slice of dried beef, roll into a cornucopia and fasten each with a toothpick. Dust lightly with paprika.

SHRIMP CANAPES
Makes 16

¼ c. softened butter
1 teasp. Lea & Perrins Worcestershire Sauce

Small rounds of toast
16 cooked cleaned shrimp

Cream butter with Worcestershire, spread on toast rounds. Top each canape with a whole shrimp.

Charlie’s SHRIMP COCKTAIL SAUCE
Makes 1 cup

½ c. prepared mustard
½ c. mayonnaise
½ c. catsup

1 tabsp. Lea & Perrins Worcestershire Sauce
Dash lemon juice
¼ teasp. salt

Mix well, use as a cocktail sauce for any seafood and as a salad dressing.

SEAFOOD COCKTAIL SAUCE
Makes 1½ cups

1 c. tomato catsup
½ c. chili sauce
Juice 1 lemon

1 teasp. Lea & Perrins Worcestershire Sauce
1 tabsp. horseradish

Mix all ingredients, chill. Use as a sauce for shrimp, oysters, lobster, crab, or seafood cocktail.

PICK-ME-UP

Note for husbands! Lea & Perrins Worcestershire Sauce if taken on “the morning after” will immediately set you right for a good day’s work. Here are two suggestions:

— Add 2 teaspoons Lea & Perrins to a raw egg, stir and swallow.
— Add 2 teaspoons Lea & Perrins to an 8-ounce glass of tomato or sauerkraut juice and drink contents as quickly as possible.
"OYSTER BAR" OYSTER STEW

Makes 4 servings

1 pt. stewing oysters
6 tbsp. butter
2 teasp. Lea & Perrins Worcestershire Sauce
1 teasp. paprika
1 c. cream
1 c. milk
Salt to taste

Pick over oysters, removing bits of shell. Melt butter in frying pan or large saucepan, add Worcestershire, and paprika. Add oysters and cook gently until edges curl. Add milk and cream, heat gently, salt to taste, and bring almost to a boil before serving. Add dash of paprika to each serving.

BOSTON CLAM CHOWDER

Makes 4 servings

2 slices salt pork or bacon, diced
1 onion, diced
1 pt. shucked clams OR
1 7-ounce can minced or whole clams
1 c. water
2 c. diced potatoes
1 teasp. salt
1/4 teasp. pepper
2 teasp. Lea & Perrins Worcestershire Sauce
2 c. milk
2 tbsp. butter
2 tbsp. flour

Saute pork or bacon until light brown, skim out pieces. Cook onion in fat until golden, drain clams of their liquor and add liquor to fat with water and potatoes. Cook until potatoes are tender, add seasonings, then add clams, minced coarsely. Scald milk and add. Thicken with butter and flour creamed together, cook 10 minutes longer, being careful not to let mixture boil. Pour chowder over crackers in serving dishes. Thickening may be omitted if desired. If left out, add butter before serving.

MANHATTAN CLAM CHOWDER

Follow recipe for Boston Clam Chowder using bacon. Use cooked tomatoes (#2 can or 2 1/2 cups) instead of milk. Add 1/2 cup diced celery, 1 cup diced carrots with clam liquor. Add 2 teaspoons minced parsley.
FISH CHOWDER
Makes 5 — 6 medium servings

3 lbs. haddock or cod (in a solid piece)
2 c. boiling water
2 ounces fat salt pork, diced
3 medium onions, sliced
4 medium potatoes, peeled and sliced
2 c. boiling water
1 qt. milk, scalded
1 tabsp. salt
¼ teasp. pepper
1 tabsp. Lea & Perrins Worcestershire Sauce
common crackers or pilot biscuit

Wash fish, cover with 2 cups boiling water, boil gently until fish falls away from bones. Remove fish, discard all bones, skin, etc., but strain off liquor and reserve. Break fish into good sized pieces, put fish back into liquor. Saute salt pork till light brown, add onions, potatoes, and second 2 cups of water and boil, covered, until potatoes are tender (about 10 minutes). Combine potato and fish mixture. Scald milk, add to fish mixture, add salt, pepper, and Worcestershire. Taste and add more if desired. Split common crackers and add to chowder, heat thoroughly (but do not boil) and serve. Store leftovers in covered containers in refrigerator after thorough cooling. May be reheated.

CREAM OF OYSTER SOUP
Makes 4 servings

½ pt. stewing oysters
1 can condensed cream of celery or chicken soup
1 soup can light cream
1 ½ tabsp. Lea & Perrins Worcestershire Sauce
Salt and pepper to taste

Pick over oysters, removing any bits of shell, chop if desired. Combine with soup, cream, and seasonings. Heat gently, but do not boil.

LOBSTER SUPREME
Makes 6 servings

To 1 can each of condensed cream of asparagus and cream of mushroom soup add 1 soup can full of light cream. Then add ¼ pound flaked lobster meat, fresh or canned, diced in fairly large pieces. Add 2 teaspoons Lea & Perrins Worcestershire Sauce, salt and pepper to taste. Heat but do not boil. Add sherry flavoring if desired. Serve hot.

QUICK CRAB BISQUE
Makes 4 — 5 servings

1 c. crabmeat
1 tabsp. butter
1 teasp. Lea & Perrins Worcestershire Sauce
Salt and pepper to taste
1 can condensed pea soup
1 soup can water

Saute crabmeat in butter, add seasonings. Blend into soup mixed with water, heat thoroughly, serve at once.
Quick French Onion Soup

QUICK FRENCH ONION SOUP
Makes 6 servings

4 large onions
4 tbsp. butter
6 beef bouillon cubes OR
6 c. beef or chicken stock
1 tbsp. Lea & Perrins Worcestershire Sauce
2 teasp. salt
½ teasp. paprika
¼ teasp. pepper
2 hard rolls
Grated Parmesan or Parmesan-style cheese

Slice onions thin, cook in a large frying pan in the butter until golden. Pour dissolved bouillon cubes (or stock) over cooked onions. Add Worcestershire, salt, paprika, and pepper. Bring to boiling point and simmer gently about 5 minutes. Do not boil. Serve in deep bowls, each topped with sliced hard rolls sprinkled with cheese. If possible, place individual servings in heat-proof soup bowls and slide under broiler to melt cheese just before serving. This soup develops flavor as it stands and is excellent when reheated.

TOMATO CELERY SOUP
Makes 5 — 6 servings

Heat together 1 can each of condensed tomato soup and celery soup. Blend in 1 soup can full of milk or a bouillon cube dissolved in 1 soup can full of water. Add 2 teaspoons Lea & Perrins Worcestershire Sauce, salt and pepper to taste. Serve with a sprinkling of minced parsley or chives.
RUBY CONSOMME
Makes 4 servings

1 c. Lea & Perrins Tomato Juice Cocktail
2 teasp. Lea & Perrins Worcestershire Sauce
1 can condensed chicken consomme
Salt and pepper to taste
Lemon slices

Mix Lea & Perrins Tomato Juice Cocktail with consomme, add seasonings. Let simmer gently about 10 minutes. Float a thin slice of lemon on each serving.

PUREE MONGOLE
Makes 5—6 servings

1 can condensed tomato soup
1 can condensed pea soup
1 c. light cream
1 c. milk
1 teasp. Lea & Perrins Worcestershire Sauce
Salt and pepper to taste
1 c. buttered croutons

Combine soups, cream, milk, seasonings, and heat thoroughly. Serve garnished with buttered croutons.

BLACK BEAN SOUP DE LUXE
Makes 3—4 servings

Heat slowly 1 can condensed black bean soup combined with 1 can water and 2 teaspoons Lea & Perrins Worcestershire Sauce. When heated and almost ready to serve, add 1 or 2 tablespoons sherry. Continue to heat almost to boiling, stirring gently. Top with finely sieved hard-cooked egg yolk or a slice of lemon on each serving. Note: If the uncondensed type of canned bean soup is used, omit water.

MADRILENE

Heat together equal amounts of consomme or bouillon, chicken broth, and Lea & Perrins Tomato Juice Cocktail. Garnish with lemon slice; serve.

JELLIED MADRILENE
Makes 6 servings

Soften 1 1/4 teaspoons plain gelatin in 1 tablespoon cold water. Add to contents of 1 can consomme or bouillon and chicken broth, mixed as above with Worcestershire Sauce and heated. Stir until gelatin is dissolved, add 1/8 teaspoon salt, 1 tablespoon lemon juice; chill. Break up slightly with fork and pile in bouillon cups. Top with lemon slices.
BUTTER SAUCE

3 parts melted butter  1 part Lea & Perrins
Worcestershire Sauce

Here is a universally useful sauce for meats, fish, vegetables, seafood, etc. Vary the sauce as you wish by adding onion juice, wine flavoring, tomato juice, minced parsley or chive, etc.

GOOD BROWN GRAVY
(for beef, lamb, veal or pork roasts)

Remove cooked roast to serving platter and keep warm. Pour off fat and juice from pan into a measuring cup. Return 4 tablespoons of these drippings to roasting pan, add 2 teaspoons Lea & Perrins Worcestershire Sauce and blend well. Add 4 tablespoons flour and blend well. Add 4 cups of cold water. Cook, stirring constantly until gravy is thick and smooth and brown. Cook at least 5 minutes. Add salt and pepper as desired. Makes 1 quart. Additional Lea & Perrins Worcestershire Sauce may be added if desired.

HOT STEAK SAUCE

Makes about 1 cup

\[
\begin{align*}
\frac{1}{2} \text{ c. butter} & \quad 3 \text{ tbsp. catsup} \\
2-4 \text{ tbsp. minced green onions} & \quad \frac{1}{4} \text{ tsp. dry English mustard} \\
2 \text{ tbsp. Lea & Perrins} & \quad \text{Salt, pepper, paprika to taste} \\
\text{Worcestershire Sauce} & \quad & \\
\end{align*}
\]

Melt butter, add rest of ingredients, heat through and serve hot with steak.
SAVORY ONION GRAVY

Makes 6 — 8 servings

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount</th>
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<tbody>
<tr>
<td>4 c. sliced onions</td>
<td></td>
</tr>
<tr>
<td>2 tbsp. fat</td>
<td></td>
</tr>
<tr>
<td>2 tbsp. flour</td>
<td></td>
</tr>
<tr>
<td>2 c. meat stock</td>
<td></td>
</tr>
<tr>
<td>1 tbsp. Lea &amp; Perrins Worcestershire Sauce</td>
<td></td>
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<tr>
<td>Salt and pepper to taste</td>
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Cook onions in hot fat until golden, stir in flour. Add meat stock, Worcestershire, salt and pepper, and cook, stirring constantly, over low heat until thick. Cover, simmer 10 minutes. (2 bouillon cubes dissolved in 2 cups hot water may be used instead of meat stock.)

STEAK STROGANOFF

 Makes 3 — 4 servings

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amount</th>
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<tbody>
<tr>
<td>1 lb. round steak cut in 3/4&quot; cubes</td>
<td></td>
</tr>
<tr>
<td>1/4 c. flour</td>
<td></td>
</tr>
<tr>
<td>2 tbsp. fat</td>
<td></td>
</tr>
<tr>
<td>1/2 c. chopped onion</td>
<td></td>
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<tr>
<td>1 clove garlic, minced</td>
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<tr>
<td>1 6-oz. can broiled mushrooms and broth</td>
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<tr>
<td>1 c. sour cream</td>
<td></td>
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<tr>
<td>1 can condensed mushroom soup</td>
<td></td>
</tr>
<tr>
<td>1 tbsp. Lea &amp; Perrins Worcestershire Sauce</td>
<td></td>
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<tr>
<td>1/2 teasp. salt</td>
<td></td>
</tr>
<tr>
<td>1/4 teasp. pepper</td>
<td></td>
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<tr>
<td>2 c. cooked hot rice</td>
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</tbody>
</table>

Roll meat in flour, brown in hot fat in a large frying pan. Remove meat, add onion, garlic, and mushrooms, cook gently until onions are golden. Add remaining ingredients, except rice, cook until thickened and bubbly. Return meat and simmer, stirring occasionally, about 1 hour or until meat is tender —stir occasionally. Serve over fluffy cooked rice. Pass grated Parmesan cheese if desired.
TENDER ROUND STEAK BROIL
Makes 3 – 4 servings

1 tabsp. Lea & Perrins
Worcestershire Sauce
1/2 c. lemon juice or vinegar

2 teasp. onion juice
1 lb. round steak, 1-inch thick

Mix first three ingredients, pour over steak and allow to remain overnight. When ready to cook, wipe steak dry and broil each side (about 10 minutes overall for medium rare). Season to taste and serve with Butter Sauce (page 13).

SWISS STEAK DE LUXE
Makes 6 servings

1 1/2 lbs. round steak, 1 1/2" thick
1 large onions, sliced
1/2 teasp. salt
1/4 c. flour
2 tabsp. fat
1 clove garlic, minced
1/4 teasp. pepper

2 tabsp. Lea & Perrins
Worcestershire Sauce
1 stalk celery, diced
2 8-oz. cans tomato sauce

Trim excess fat from meat. Add salt and pepper to flour. Divide flour mix, and pound half into each side of steak, using the side of a saucer. Brown meat in hot fat quickly on both sides. Add remaining ingredients, cover, reduce heat to simmer and cook 1 1/2 to 2 hours or until meat is tender. Remove cover last 15 minutes to thicken sauce.

BROILED GROUND ROUND STEAK
Makes 4 servings

1 lb. round steak, ground
1/4 c. cream
1/2 teasp. each, salt and pepper
1/4 c. chopped onion
2 1/2 tabsp. butter

1 c. tomato catsup
2 tabsp. Lea & Perrins
Worcestershire Sauce
1 teasp. prepared mustard

Mix lightly the meat, cream, salt and pepper. Shape into 1 large or 2 smaller oblongs 1-inch thick. Brown onions in butter, add rest of ingredients and cook slowly about 5 minutes. Pour 1/2 sauce over meat. Broil slowly about 5 minutes. Turn, cover with rest of sauce and broil until browned.

DRIED BEEF WITH ASPARAGUS
Makes 4 servings

4 tabsp. butter
4 tabsp. flour
2 c. milk
2 teasp. Lea & Perrins
Worcestershire Sauce

1/4 lb. dried beef, torn into bits
1 lb. asparagus, cooked
hot buttered toast

Melt butter, stir in flour, add milk and seasonings. Cook, stirring constantly until thickened and smooth. Gently fold in dried beef and heat through. Serve over asparagus on hot buttered toast.
RICH BROWN STEW
Makes 6 — 8 servings

2 lbs. beef chuck in 1½" cubes
2 tabsp. fat
4 c. boiling water
1 teasp. lemon juice
1 tabsp. Lea & Perrins Worcestershire Sauce
1 clove garlic
1 medium-sized onion, sliced

2 bay leaves
1 tabsp. salt
½ teasp. pepper
½ teasp. paprika
1 teasp. sugar
6 carrots, quartered
1 lb. (18-24) small white onions

Brown meat in hot fat, add rest of ingredients except carrots and small onions. Simmer 2 hours, stirring constantly. Add carrots and small onions and continue cooking 20 to 30 minutes longer or until vegetables are tender. Remove meat and vegetables, thicken liquid for gravy. (Use 4 tablespoons flour blended with 3 tablespoons fat and 1 teaspoon Lea & Perrins Worcestershire Sauce.)

30-minute Brown Stew: (Pressure Cooker)
Cook meat and seasonings as above at 10 pounds pressure in a pressure cooker for 25 minutes. Reduce pressure quickly, following pressure cooker manufacturer's directions. Add vegetables, cook 8 minutes at 10 pounds pressure. Reduce pressure quickly. Thicken gravy as above.

BEEF AND KIDNEY STEW
Makes 6 servings

2 lbs. beef, cut in 1" cubes
¼ c. flour
2 tabsp. fat
1 beef kidney, freed of membrane, large veins and extra fat
4 c. water

2 teasp. salt
2 tabsp. Lea & Perrins Worcestershire Sauce
2 c. sliced carrots
1 c. sliced onions
2 tabsp. chopped parsley

Roll beef in flour, brown in fat. Cut beef kidney in small pieces, wash and drain. Add to beef with other ingredients except vegetables. Cook, covered, over low heat 1½ to 2 hours or until almost tender. Add vegetables except parsley and simmer 20 to 30 minutes longer or until tender. Add parsley just before serving.

BEEF AND MUSHROOM CASSEROLE with sour cream
Makes 6 servings

2 lbs. round steak, cut in ½" cubes
2 tabsp. fat
1 large onion, chopped
1 clove garlic, chopped
2 tabsp. flour
1 c. sour cream

1 3-oz. can broiled mushrooms
½ c. chopped celery
1 8-oz. can tomato sauce
1 teasp. salt
1 tabsp. Lea & Perrins Worcestershire Sauce

Brown steak in hot fat. Remove meat, add onion and garlic, and cook until onion is golden. Blend in flour, add cream, and cook, stirring constantly until thickened. Return meat to pan, add remaining ingredients, mix well. Turn into greased 3-quart casserole, bake uncovered in moderate oven (350° F.) until meat is tender, about 1½ hours. Serve over steaming noodles or cooked rice, if desired.
SUCCULENT MEAT PIE
Makes 6 servings

2 c. cooked meat, in 1" cubes
2 tbsp. butter
1 onion, sliced
1 1/2 tbsp. flour
1 1/4 c. milk
1 tbsp. Lea & Perrins
1 c. each, cooked peas, carrots and potatoes
V/2 tbsp. flour
1 c. milk

Brown meat in butter, remove and add onion, cook until golden, return meat to pan, blend in flour, add milk, salt and Worcestershire. Cook, stirring constantly until thick and bubbly. Fill well-greased 8-inch casserole with layers of meat, sauce, and vegetables. Top with pastry rolled thin. Turn edges under dish rim and press with fork to flute edges. Gash center to permit steam to escape. Bake in a hot oven (400° F.) for 30 minutes. Reduce heat to moderate (350° F.) during last 10 minutes if crust gets too brown. Left-over gravy may be used in place of milk.

EASY BEEF PIE WITH CHEESE
Makes 3 servings

1 16-oz. can beef stew
1 teasp. Lea & Perrins
Worcestershire Sauce
Buttered white bread triangles
4 tbsp. grated Cheddar cheese

Add Worcestershire to beef stew and heat. Place in a shallow baking dish, arrange bread triangles around edge and sprinkle top with cheese. Brown under broiler.
MEAT LOAF  
Makes 8 servings

1 lb. ground beef  
1/2 lb. ground lean pork  
2 c. dry bread crumbs  
1 egg, beaten  
1 1/2 c. milk  
4 tbsp. minced onion  
2 tsp. salt  
2 tbsp. Lea & Perrins Worcestershire Sauce

Mix thoroughly and pack into a greased loaf pan (8 1/2 x 4 1/2 x 2 1/2”). Bake in a moderate oven (350° F.) about 1 1/2 hours. Unmold and serve hot or cold.

Hamburger Chops: Mix as above, mold in form of chops. Broil or pan-fry 10 to 15 minutes, turning to brown both sides. Dress with chop ruffle before serving.

MEAT BALLS IN TOMATO SAUCE  
Makes 6 servings

Make MEAT LOAF mixture as in preceding recipe. Shape into 30-35 small balls, about 1 teaspoon each. Brown balls in 1/4 cup hot fat in large frying pan, turning with a spatula to brown all sides. Add 1/2 cup chopped onion, 1 clove garlic, minced, and cook until onions are golden. Add 3 8-ounce cans tomato sauce, 1 teaspoon Lea & Perrins Worcestershire Sauce, 1/2 teaspoon salt, 1/4 cup chopped parsley, and 3/4 cup diced celery. Cover and simmer 20 minutes. Add salt and pepper to taste.

BAKED BEEF ROUNDS  
Makes 6 servings

Combine MEAT LOAF mixture as directed. Shape into 6 thick rounds (patties), place in a shallow baking dish. Combine 1 8-ounce can tomato sauce with 1 small onion, sliced and separated into rings. Spoon around beef patties. Bake, uncovered in moderately hot oven (350° F.) 1 hour or until cooked to desired doneness. Serve garnished with lemon slices.

LONDON LOAF  
Makes 6 servings

1 lb. raw beef, ground  
1/2 lb. pork, ground  
1 tsp. salt  
1 onion, minced  
1 tsp. chopped parsley  
1 tbsp. Lea & Perrins Worcestershire Sauce  
2 eggs, slightly beaten  
1/2 c. dry bread crumbs  
1/2 c. milk, scalded

Combine all ingredients, except bread crumbs and milk. Soak crumbs in milk and add, mix well. Pack in a well-greased 8- or 9-inch ring mold, bake in moderate oven (350° F.) about 1 hour. Turn out on hot serving platter, fill center of mold with parsley potato balls and buttered green peas. Arrange glazed carrots on outside. Make a gravy for the meat by heating a can condensed mushroom soup and 1 teaspoon Lea & Perrins Worcestershire Sauce with pan drippings.

Left-over cooked meat may be used instead of raw meat. Use 4 cups and increase bread crumbs and milk by 1/4 cup each. Bake cooked meat loaf about 25 minutes.
HOTEL CLARIDGE CORNED BEEF HASH

Makes 6 servings

1 c. chopped onion
2 green peppers, chopped fine
2 celery stalks, chopped fine
1 clove garlic, minced
3 tbsp. butter
2 lbs. cooked corned beef coarsely ground
5 medium potatoes, cooked and diced
1 tbsp. minced parsley
1 tbsp. Lea & Perrins Worcestershire Sauce
1/2 c. beef stock

Saute onion, peppers, celery and garlic in butter until onions are golden. Add beef, potatoes, and parsley, sprinkle with Worcestershire. Heat mixture over medium heat, adding beef stock a little at a time. Stir constantly as mixture cooks until well blended. Transfer hash to buttered skillet and brown on both sides, turning once. May be served with poached eggs.

CRISP CORNED BEEF HASH CAKES

Makes 6 — 8 cakes

Add 1 teaspoon Lea & Perrins Worcestershire Sauce, 2 teaspoons chopped onion, 1 teaspoon water to 1 16-ounce can corned beef hash. Mix, form into cakes, coat lightly with flour, brown on both sides quickly in small amount of hot fat.
ROAST BEEF HASH IN CUPS
Makes 10 cups

- ½ c. chopped onion
- ¼ c. dry bread crumbs
- ½ c. diced celery
- ¼ c. chopped parsley
- 2 tbsp. fat
- 1 tsp. salt
- 1½ c. coarsely ground left-over roast beef
- 2 tsp. Lea & Perrins Worcestershire Sauce
- 1 c. finely diced cooked potatoes
- 1 c. evaporated milk

Cook onion and celery in hot fat until golden. Add to remaining ingredients, mix well. Pack in well-greased muffin pans. Bake in hot oven (400° F.) 25 to 30 minutes.

Serve with

SAVORY TOMATO SAUCE

- ½ c. catsup
- 2 tsp. Lea & Perrins Worcestershire Sauce
- ½ c. chili sauce
- 1 tbsp. sweet pickle relish

Mix ingredients and heat to almost boiling.

POT ROAST MEAT PIE
Makes 6 servings

Brown ½ cup each diced celery, onion and chopped green pepper in 2 tablespoons hot fat, add 2 cups cubed leftover pot roast, 1 cup each leftover potatoes, peas and carrots, 1 cup gravy and 1 teaspoon Lea & Perrins Worcestershire Sauce. Bake in casserole topped with 4 slices of dried bread, cubed and browned in butter. Bake in moderate oven (350°F.) 30 minutes.

OLD-STYLE POT ROAST
Makes 6 — 8 servings

Wipe meat, dredge with flour mixed with salt. Heat fat in heavy deep kettle, brown meat, turning frequently to brown all sides. Add carrots, onion, and just enough water to cover the bottom of the kettle about ½ inch. Add Worcestershire. Cover lightly and simmer gently about 3 hours, or until meat is very tender. Turn frequently during cooking and add more water carefully to keep meat from sticking. Lift out meat, strain gravy in pan, and let cool. Skim off all fat from top of pan gravy. Return meat to gravy in pan and let heat through before serving. Gravy may be thickened if desired before reheating with meat by blending in flour and fat in the proportions of 1 tablespoon melted butter or other fat blended with 1 tablespoon flour to each cup of gravy. (Additional Worcestershire may be added to gravy if desired.)

Serve with boiled potatoes and creamed carrots. This pot roast is equally good hot or cold.
SAVORY CORNED BEEF
Makes 8 servings

Simmer a 5-pound brisket of corned beef covered with water until tender (about 4 hours). Remove from water, place in open pan and cover with the following sauce:

- 1 1/2 cups catsup
- 1 1/2 tablespoons brown sugar
- 1 1/2 tablespoons dry mustard
- 3 tablespoons Lea & Perrins Worcestershire Sauce

Bake in a moderate oven (350° F.) about 45 minutes or until brown, basting frequently.

HAM LOAF DE LUXE
Makes 6—8 servings

- 1 lb. lean ham, ground
- 1 lb. lean pork, ground
- 1 cup rice krispies, crushed
- 2 eggs, beaten
- 1 cup milk
- 1 teaspoon each, salt and pepper

Mix all ingredients, pack into loaf pan (8 1/2 x 4 1/2 x 2 1/2”). Bake in moderate oven (350° F.) 30 minutes, reduce heat to very slow (250° F.) and bake 1 1/2 hours, basting frequently with sauce made as follows:

- 1/2 cup warm water
- 1/2 cup brown sugar
- 1 teaspoon dry mustard
- 1/4 cup vinegar
- 1/4 cup Lea & Perrins Worcestershire Sauce

Stir ingredients, heat and use to baste loaf.

PORK CHOPS PIQUANT

Dip each pork chop in a mixture of slightly beaten egg and water (use 3 tablespoons water to each egg), then in fine dry bread crumbs. Brown chops lightly in small amount of fat in a large frying pan. Top each chop with 1 tablespoon condensed mushroom soup to which 1/2 teaspoon Lea & Perrins Worcestershire Sauce has been added and sprinkle with salt and pepper. Top each chop with a slice of Bermuda onion. Cover and simmer slowly, about 45 minutes or until chops are tender.

ONE DISH PORK CHOP DINNER
Makes 4—6 servings

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

Brown chops in hot fat, season with half the salt. Combine rest of salt, Worcestershire, onion, soup and water. Place noodles in a 3-quart casserole; add soup mixture. Arrange chops overlapping around inner edge of casserole, cover, and bake in moderate oven (350° F.) for 1 hour.
SAVORY SAUERKRAUT

Makes 4 servings

10 slices bacon  1 teasp. Lea & Perrins Worcestershire Sauce
1 medium onion, chopped  1½ lbs. sauerkraut
2 tabsp. flour  Salt and pepper to taste
1½ c. tomato juice

Cook 6 slices bacon until crisp, cut in small pieces. Add onion to pan drippings and cook until golden. Blend in flour, add tomato juice and cook, stirring constantly, until mixture thickens. Add Worcestershire, sauerkraut, cut bacon and season with salt and pepper. Pour into a greased 2-quart casserole, top with remaining strips of bacon. Bake in a moderately hot oven (375° F.) for 30 minutes.

BRAISED LAMB SHANKS

Makes 4 servings

4 lamb shanks (about 2 lbs.)  2 c. water
4 tabsp. fat  1 c. each cut-up carrots and potatoes
2 tabsp. Lea & Perrins Worcestershire Sauce  ½ c. each cut-up celery and onion
1 teasp. salt
½ teasp. pepper

Brown lamb shanks in hot fat. Add Worcestershire, salt, pepper and water. Cover and simmer 1½ hours (or bake in a moderate oven [350° F.] 1½ hours). Add vegetables and cook until tender (30 minutes to 1 hour). Thicken juice for gravy, blending 1½ tablespoons flour, 1 tablespoon fat and 1 teaspoon Worcestershire Sauce for every cup of juice. Serve hot.

JELLY GLAZED VEAL SAUTE

Makes 4 servings

1½ lbs. veal steak, cut in 3 tabsp. fat
1" cubes  ½ c. currant jelly
¼ c. flour  1 tabsp. Lea & Perrins Worcestershire Sauce
salt and pepper  4 tabsp. lemon juice
1½ teasp. dry mustard

Roll veal in flour, seasoned with salt and pepper and mustard. Brown in hot fat, cover and cook slowly for 20 minutes, turning frequently. Add rest of ingredients and continue cooking, stirring constantly until veal is coated with a glaze of jelly.

CALF'S LIVER SUPREME

Makes 3 - 4 servings

Cut ½ pound calf's liver in very thin slices and brown in 2 tablespoons bacon fat in a frying pan rubbed with a cut clove of garlic. Cook 1½ minutes on each side. Remove, add 1 teaspoon butter and 1 teaspoon Lea & Perrins Worcestershire Sauce to pan. Stir and cook 1 minute. Pour over liver.
### When the MAIN DISH IS CHICKEN

#### CHICKEN DIVAN

*Makes 6 servings*

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity/Type</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 lbs. asparagus</td>
<td></td>
</tr>
<tr>
<td>1 can condensed cream of chicken soup</td>
<td></td>
</tr>
<tr>
<td>1/4 tsp. nutmeg</td>
<td></td>
</tr>
<tr>
<td>1 tsp. Lea &amp; Perrins Worcestershire Sauce</td>
<td></td>
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<tr>
<td>1 cup grated Parmesan cheese</td>
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</tr>
<tr>
<td>1 c. sliced cooked chicken or 7-oz. can boned chicken</td>
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<tr>
<td>1/2 c. heavy cream, whipped</td>
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<tr>
<td>1/4 c. mayonnaise or hollandaise sauce</td>
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Cook asparagus in boiling salted water until tender; drain. Place in oblong shallow baking dish. Combine soup, nutmeg, Worcestershire, and pour 1/2 mixture over asparagus. Sprinkle with 1/2 cup cheese. Top with sliced chicken and pour over remaining soup mixture and sprinkle with 1/2 cup cheese. Bake in a hot oven (400°F.) 25 minutes. Fold whipped cream into mayonnaise or hollandaise and spread over chicken; sprinkle with remaining 1/3 cup cheese. Broil for 2 or 3 minutes or until golden brown.

#### CHICKEN MARENGO

*Makes 6–8 servings*

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity/Type</th>
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</thead>
<tbody>
<tr>
<td>1 3 1/2-4 lb. ready-to-cook chicken</td>
<td></td>
</tr>
<tr>
<td>1/2 c. fat</td>
<td></td>
</tr>
<tr>
<td>1 tsp. salt</td>
<td></td>
</tr>
<tr>
<td>1/4 tsp. pepper</td>
<td></td>
</tr>
<tr>
<td>2 tsp. Lea &amp; Perrins Worcestershire Sauce</td>
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<tr>
<td>12 small white onions, peeled</td>
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<tr>
<td>12 medium mushrooms</td>
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<tr>
<td>1 clove garlic, minced</td>
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<tr>
<td>4 medium tomatoes</td>
<td></td>
</tr>
<tr>
<td>2 c. chicken consomme (or 1 chicken bouillon cube and hot water)</td>
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</tr>
<tr>
<td>1/2 c. white wine</td>
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Cut chicken in 8 serving pieces, brown in fat in large frying pan. Add rest of ingredients except consomme and wine and bake in a moderate oven (350°F.) about 1 hour or until chicken is tender. Baste while cooking at least three times with consomme. Remove chicken to hot platter. Add Worcestershire and wine, cook sauce until thickened. Pour over chicken.
DEVILED CHICKEN
Makes 4 servings

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amounts</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 2½-3 lb. ready-to-cook broilers, split</td>
<td>1 tabsp. vinegar</td>
</tr>
<tr>
<td>6 tabsp. butter</td>
<td>1 tabsp. Lea &amp; Perrins Worcestershire Sauce</td>
</tr>
<tr>
<td>1 teasp. salt</td>
<td>1 c. dry bread crumbs</td>
</tr>
</tbody>
</table>

Place broiler halves skin side down in shallow pan and broil 6 inches from heat about 5 minutes on each side. Turn broilers. Mix 4 tablespoons butter with rest of ingredients, except crumbs, and spread over the chicken. Melt rest of butter, stir in crumbs, and spread over the chicken. Bake uncovered in a moderate oven (350° F.) until chicken is tender and crumbs are browned (about 50-60 minutes). Potatoes may be pan-roasted with chicken if desired.

CHICKEN LIVERS AND MUSHROOMS ON TOAST
Makes 6–8 servings

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Amounts</th>
</tr>
</thead>
<tbody>
<tr>
<td>4-6 chicken livers</td>
<td>¼ teasp. pepper</td>
</tr>
<tr>
<td>½ lb. fresh mushrooms, sliced</td>
<td>1 teasp. Lea &amp; Perrins Worcestershire Sauce</td>
</tr>
<tr>
<td>¼ c. fat (part butter)</td>
<td>Toast</td>
</tr>
<tr>
<td>1 teasp. salt</td>
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</tbody>
</table>

Pan-fry livers and mushrooms in hot fat 10 to 15 minutes, turning frequently. Just before serving, add salt, pepper, and Worcestershire. Let blend for 1 minute and serve over toast slices.
SOUTHERN FRIED CHICKEN
Makes 6 — 8 servings

2 1 1/2-2 lb. ready-to-cook
chickens
1 c. flour
2 tsp. salt

Vegetable, bacon or salt pork fat
Butter
1 tbsp. Lea & Perrins
Worcestershire Sauce

Cut chickens in quarters or halves, wash, dry well, and roll in flour to which salt has been added. Place in a heavy deep skillet in 1/2 inch hot fat (part butter; part other fat), skin side down. Add Worcestershire to fat in pan. Brown on both sides and cover tightly. Cook over low heat until tender (35-40 minutes). To crisp crust, remove cover and cook 5-10 minutes longer. Serve, if desired, with Cream Gravy.

Cream Gravy: Make as for Good Brown Gravy (p. 13), using milk or light cream or a combination of both instead of water.

JELLIED CHICKEN LOAF
Makes 8 — 10 servings

9 slices cooked white meat
of chicken
2 tbsp. (2 envelopes)
unflavored gelatin
1/4 c. cold water
4 c. chicken stock
2 1/2 c. diced cooked chicken

1/4 c. pimiento
2 c. diced celery
2 c. cooked peas
1/4 c. lemon juice
2 tbsp. Lea & Perrins
Worcestershire Sauce
Salt

Arrange white meat in well-oiled loaf pan (8 1/2 x 4 1/2 x 2 1/2”). Soften gelatin in cold water; dissolve in hot chicken stock. Cool; pour 1/2 cup over white meat; chill until set. Add diced chicken and rest of ingredients to remainder of gelatin mixture. Fill pan. Chill until firm, invert to unmold. Garnish as desired.

CHICKEN A LA KING
Makes 8 servings

6 tbsp. butter
6 tbsp. flour
1/2 teasp. salt
2 c. milk
1 1/2 c. cooked chicken in 1 1/2”
or larger pieces
1/2 c. diced cooked celery

3 tbsp. diced cooked green
peppers
2 tbsp. chopped pimiento
2 egg yolks, beaten
1 tbsp. Lea & Perrins
Worcestershire Sauce
8 slices toast

Melt butter, blend in flour and salt, add milk and cook, stirring constantly over low heat or in chafing dish until sauce is thick and bubbly. Add chicken, celery, green peppers, and pimiento and heat through. Beat eggs with Worcestershire, add a small amount of creamed mixture, stir well, and add to rest of creamed mix. Stir in well, away from heat, and serve at once over slices of toast.
ROYAL CHICKEN SANDWICH
Makes 8
8 slices buttered toast
slices cooked chicken
slices tomato
salt
1 c. grated Cheddar cheese
2 teasp. Lea & Perrins
Worcestershire Sauce

Lay slices of buttered toast in a shallow baking pan. Place sliced chicken on the toast, slices of tomato on the chicken, and sprinkle with salt. Spread thickly with the grated cheese mixed with the Worcestershire. Broil quickly until cheese is melted and browned. Serve at once.

BREAD AND ONION STUFFING
Enough for one 4-lb. ready-to-cook chicken
4 c. soft bread crumbs
2 teasp. salt
1 1/2 tbsp. sage or poultry seasoning
1/2 c. melted butter
1/4 c. finely minced onion
1/2 c. chopped celery (stalks and leaves)
1 1/2 tbsp. Lea & Perrins Worcestershire Sauce
1 egg
Hot water if desired

Mix first three ingredients. Saute the onion and celery in butter until onion is golden. Combine mixtures and add the Worcestershire. Beat in egg lightly. If a moist stuffing is desired, add just enough hot water to moisten crumbs. Makes 1 quart; enough for 1 4-lb. ready-to-cook chicken. Triple recipe (3 quarts) for 12-lb. ready-to-cook turkey.

BREAD AND SAUSAGE STUFFING: Make as for Bread and Onion Stuffing, add 1/2 lb. sausage meat, crumbled and browned over low heat. Use 1-lb. sausage for 3 quarts.

CHESTNUT STUFFING: Make as for Bread and Onion Stuffing. Add chopped boiled chestnuts (1 cup for 1 quart stuffing, 3 cups for 3 quarts).

OYSTER STUFFING: Make as for Bread and Onion Stuffing, add oysters chopped and drained (1 cup for 1 quart, 3 cups for 3 quarts).

APPLE STUFFING—for Roast Goose: Make three times the recipe for Bread and Onion Stuffing. Add 1 1/2 cups chopped tart apple and omit sage or poultry seasoning. Enough for 1 10-12 lb. ready-to-cook goose.

POTATO STUFFING
Makes 3 1/2 cups
2 c. hot mashed potatoes
2 teasp. salt
1 tbsp. minced onion
1 c. dry bread crumbs
1/4 c. melted butter
1 tbsp. Lea & Perrins Worcestershire Sauce

Mix all ingredients, use as stuffing for 1 4-lb. ready-to-cook chicken or duckling. Triple recipe for 10-12 lb. ready-to-cook goose.
**LOUIS SAUCE**

_Makes about 1 1/2 cups_  
1 c. mayonnaise  
1/4 c. French dressing  
1/4 c. catsup  
1 1/2 tsp. Lea & Perrins  
_Worcestershire Sauce_  
1/4 tsp. each salt and pepper

Mix and chill. Use as a sauce for seafood cocktails, as a salad dressing, as a sauce for pan-fried, sautéed or broiled fish.

**QUICK BAKED FILLETS**

_Makes 3 — 4 servings_  
1 lb. fresh or quick-frozen cod, haddock, or other fillets  
1/2 c. melted butter  
1/4 c. lemon juice  
1/2 tsp. salt  
2 tbsp. Lea & Perrins  
_Worcestershire Sauce_  
1/4 c. grated onion  
4 c. corn flakes, finely crushed

Dip fillets into combined ingredients except corn flakes. Then coat with corn flakes. Arrange on greased cookie sheet or shallow baking pan. Bake in very hot oven (500° F.) about 15 minutes or until fish flakes easily when pierced with a fork.

**FISH AU GRATIN**

_Makes 5 — 6 servings_  
2 tbsp. butter  
2 tbsp. flour  
1/2 tsp. salt  
2 c. milk  
3/4 c. grated Swiss cheese  
1 tbsp. Lea & Perrins  
_Worcestershire Sauce_  
2 c. flaked fish

Melt butter, blend in flour and salt. Add milk and cook, stirring constantly until sauce is thick and bubbly. Add cheese and cook gently over low heat until cheese melts. Stir in Worcestershire and fold in flaked fish. Fill 5-6 individual greased ramekins or bakers, and bake in a moderate oven (350° F.) about 20-25 minutes or until browned and bubbly on top.
JEAN'S SALMON LOAF
Makes 5—6 servings

1 lb. can salmon, drained and flaked
2 tbsp. melted butter
2 egg yolks
1 teasp. Lea & Perrins Worcestershire Sauce

½ teasp. salt
½ c. milk, scalded
½ c. soft bread crumbs
1 teasp. lemon juice
2 egg whites, beaten stiff

Remove bones from salmon, add all ingredients except egg whites. Fold egg whites in carefully. Place in a greased loaf pan (8½ x 4½ x 2½") and bake in a moderate oven (350° F.) until brown. Serve with Cream of Mushroom Sauce made by heating 1 can condensed cream of mushroom soup with 1 teaspoon Lea & Perrins Worcestershire Sauce.

SCALLOPED OYSTERS
Makes 4 servings

1 pt. oysters
2 c. coarse cracker crumbs
½ teasp. salt
¼ teasp. pepper

½ c. butter, melted
1 teasp. Lea & Perrins Worcestershire Sauce
1 c. milk

Pick over oysters, removing any bits of shell, drain. Combine cracker crumbs, salt, pepper, and butter. Sprinkle ½ in bottom of well-buttered 1-quart casserole, cover with ½ oysters. Repeat layer. Add Worcestershire to milk, pour over contents of dish. Sprinkle remaining crumbs over top. Bake in a moderate oven (350° F.) for 30 minutes. If dish begins to dry, add more milk cautiously.

MAINE CRAB CAKES
Makes 6 servings

1½ c. crabmeat
3 egg yolks
1 c. cracker or soft bread crumbs
1 teasp. Lea & Perrins Worcestershire Sauce
¼ c. melted butter

2 teasp. lemon juice
1 teasp. minced green pepper
1 teasp. diced celery
½ teasp. salt
¼ teasp. pepper
3 egg whites

Mix all ingredients, except egg whites. Beat whites until stiff, fold into crab mixture. Turn into well-greased custard cups and bake in a moderate oven (350° F.) 20 to 25 minutes or until firm. Unmold. Serve with Lobster Sauce:

LOBSTER SAUCE

2 tbsp. butter
2 tbsp. flour
1 c. milk

½ c. finely chopped lobster meat
½ teasp. Lea & Perrins Worcestershire Sauce

Melt butter, blend in flour, add milk and cook, stirring constantly until thick and bubbly. Add lobster meat and Worcestershire and heat through (10 minutes), stirring constantly.
SOUTHERN CRAB CAKES
Makes 4 servings

2 c. cooked crabmeat, freed of membrane
1 1/2 teasp. salt
1 teasp. dry mustard
2 teasp. Lea & Perrins Worcestershire Sauce
1 egg yolk
1 tbsp. mayonnaise
2 teasp. minced parsley
Flour
1 egg, slightly beaten
2 tbsp. water
Finely sifted dry bread crumbs
Butter

Mix first 7 ingredients together. Press mixture into 8 firm cakes. Chill well. Just before serving, dip cakes in flour, then in egg beaten with water, then in bread crumbs. Melt small amount of butter in frying pan, saute cakes quickly over high heat until golden brown, turning once.

DEVILED LOBSTER
Makes 4 servings

1/2 c. butter
1 teasp. Lea & Perrins Worcestershire Sauce
1/2 teasp. salt
1 tbsp. lemon juice
1 teasp. dry mustard
2 c. firm lobster meat

Place all ingredients, except lobster, in top of double boiler. Heat over hot water, stir to blend well. Cut lobster in small pieces, add to mixture and heat 6 to 10 minutes. Serve on toast with lemon wedges.

DEVILED SHRIMP
Make as for DEVILED LOBSTER, substituting 2 cups cooked cleaned shrimp for the lobster meat.

DEVILED CRAB
Make as for DEVILED LOBSTER, substituting 2 cups crabmeat, freed of membrane, for the lobster meat.

LOBSTER NEWBURG
Makes 6 servings

4 lbs. live lobsters (2 medium)
4 tbsp. butter
1 teasp. Lea & Perrins Worcestershire Sauce
1/2 teasp. salt
1/2 teasp. paprika
1 1/2 c. light cream
2 well-beaten egg yolks
1/4 c. sherry

Cook lobsters in boiling salted water 15 to 20 minutes. Cool, remove meat from shell. Cut large pieces in 1 1/2-inch chunks. Cook lobster gently in butter in a large frying pan or chafing dish to which seasonings have been added for about 5 minutes. Add cream and heat through. Add a little of this sauce to egg yolks, stir, add to sauce. Cook over very low heat, stirring constantly, until sauce is somewhat thickened. Add sherry, a little at a time, just before serving over toast points.
**BROILED LIVE LOBSTER**

For 4 people, split four 2-pound live lobsters down the entire length of body and tail. Open lobster flat. Remove intestinal vein, stomach, and liver. Crack claws. Prepare a dressing of 1 1/2 cups cracker crumbs or meal, 1/2 teaspoon salt, moistened with 2 tablespoons Lea & Perrins Worcestershire Sauce and 4 tablespoons melted butter. Spread dressing generously in body cavity. Place on greased broiler pan, broil 6 inches from heat, 8 to 10 minutes on flesh side, turn and broil 6 to 8 minutes on shell side. Serve with melted butter.

**SAVORY SCALLOPS**

*Makes 4 servings*

<table>
<thead>
<tr>
<th>1/4 c. butter</th>
<th>1/4 c. onion, minced</th>
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</thead>
<tbody>
<tr>
<td>1 teasp. Lea &amp; Perrins Worcestershire Sauce</td>
<td>1/4 c. white wine</td>
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<tr>
<td>1 pt. bay scallops</td>
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</tbody>
</table>

Melt butter in small frying pan with Worcestershire. Add onion and cook until golden. Pick over and rinse scallops. Divide into 4 large scallop shells or individual bakers. Divide butter-onion mixture evenly over scallops. Add 1 tablespoon wine to each and bake in a very hot oven (500° F.) 10 minutes. Serve at once.

_Savory Scallops_
PIQUANT SALMON STEAKS
Makes 4 servings

1/2 c. softened butter
1/2 teasp. salt
1/4 teasp. pepper
3 tbsp. flour
1 teasp. Lea & Perrins
Worcestershire Sauce
1/4 c. chopped sweet pickle
4 salmon steaks, 1” thick

Blend all ingredients, except pickles and fish. Stir in pickles. Arrange fish steaks in shallow baking dish. Spread pickle mixture evenly over tops of fish. Bake in very hot oven (450° F.) 20 to 25 minutes or until fish flakes easily when pierced with a fork.

HALIBUT can be substituted for salmon in the above recipe.

SAVORY SARDINE SANDWICH SPREAD
Makes 4 full-sized sandwiches

1/2 c. mashed sardines
1/2 tbsp. lemon juice
2 tbsp. mayonnaise
1 teasp. Lea & Perrins
Worcestershire Sauce
1/4 teasp. onion juice
2 tbsp. minced stuffed olives

Mix ingredients in order given, blending well. Spread on whole wheat bread with lettuce for sandwiches or use as a canape spread.
TUNA AND CHIPS IN CASSEROLE
Makes 4 servings

2 tbsp. butter
2 tbsp. flour
1/2 tsp. salt
1/2 tsp. pepper
2 c. milk

2 tsp. Lea & Perrins Worcestershire Sauce
1 c. potato chips, crumbled
2 7-oz. cans tuna fish, drained and flaked

Melt butter, blend in flour, salt and pepper, add milk and cook, stirring constantly until thick and smooth. Add Worcestershire. Cover bottom of greased 1 1/2-quart casserole with 1/4 cup potato chips. Top with 1/4 of tuna fish. Repeat layers, top with potato chips. Pour sauce over and bake in a moderate oven (350° F.) for 1/2 hour.

TUNA FONDUE
Makes 6 servings

1 7-oz. can tuna fish
1 c. finely diced celery
1/4 c. mayonnaise
1 tbsp. prepared mustard
1/4 tsp. salt
12 thin slices whole wheat bread

3/4 lb. Cheddar cheese, sliced
3 eggs, beaten
2 1/2 c. milk
2 tsp. Lea & Perrins Worcestershire Sauce


QUICK FLAVOR TIPS FOR FISH

Add 1 teaspoon Lea & Perrins Worcestershire Sauce to 1 10-ounce can prepared codfish cakes. Shape into balls or cakes and deep-fry or pan-fry.

Add 2 teaspoons Lea & Perrins Worcestershire Sauce to each 8-ounce can of tomato sauce for pan-fried or broiled steaks or fillets.

After broiling or pan-frying fish fillets, remove fish to hot serving platter. Add small amount of butter and 1 teaspoon Lea & Perrins Worcestershire Sauce to pan-drippings, heat through, and pour over fish.

FISH SAUCES

See LOUIS SAUCE (page 27), SEAFOOD COCKTAIL SAUCE, CHARLIE'S SHRIMP SAUCE (page 8).

32
WELSH RABBIT (RAREBIT) with Beer
Makes 6 servings

1 tbsp. butter 1 egg, well beaten
1 1/2 lbs. sharp Cheddar cheese, diced 1 tbsp. Lea & Perrins Worcestershire Sauce
1/2 bottle beer (4 oz.) Toast
1/4 teasp. salt

Melt butter in a double boiler, add cheese and beer and allow cheese to melt. Stir in salt, egg, and Worcestershire. Serve at once over toast on heated plates.

RINK TUM DIDDY RABBIT (RAREBIT)
Makes 4 servings

1/2 lb. grated cheese (2 c.) 1 tbsp. Lea & Perrins Worcestershire Sauce
1/2 teasp. salt Toast or toasted crackers
1 can condensed tomato soup
3 tbsp. water

Stir and melt cheese over hot water. Add salt, tomato soup, water and Worcestershire, and heat, stirring constantly until thick and bubbly. Serve over toast or toasted crackers.

SHARP CHEESE RABBIT (RAREBIT) with Milk
Makes 4—6 servings

Melt 1/2 pound old sharp crumbly American cheese, broken in small pieces, over hot water. Stir in 2 tablespoons flour, 1 tablespoon Lea & Perrins Worcestershire Sauce and 1/2 teaspoon dry English mustard. Blend well, add 2 cups milk slowly. Cook and stir until thick and bubbly, about 10 minutes. Serve over toast or toasted crackers.

KIDNEY BEAN RABBIT (RAREBIT)
Makes 4—6 servings

Melt over hot water or in a chafing dish 2 cups diced Cheddar cheese (1/2 lb.). Stir in 2 1/2 cups heated cooked kidney beans (No. 2 can), 1/2 cup diced green pepper, 1 tablespoon Lea & Perrins Worcestershire Sauce. Keep hot. Serve on crisp toast or crackers.
CHEESE CLUB SANDWICH
Makes 4

Melt ½ lb. (2 c.) sharp Cheddar cheese in chafing dish or top of double boiler. Add ½ c. milk gradually, stirring until sauce is smooth. Add ½ teasp. salt and ¼ teasp. pepper, 1 teasp. Lea & Perrins Worcestershire Sauce, and ½ teasp. dry mustard.

Trim crusts from 12 slices white bread and toast slices on both sides. For each sandwich, spread toast slice with mayonnaise, cover with peeled sliced tomatoes, and second toast slice spread with mayonnaise on both sides, add 2 slices broiled bacon and a lettuce leaf. Cover with third toast slice spread with mayonnaise. Cut diagonally and serve each sandwich with generous amount of hot cheese sauce. Garnish with pickle fan.

CHEESE SAUCE
Makes 1½ cups

| 2 tbsp. butter | 1 teasp. Lea & Perrins Worcestershire Sauce |
| 2 tbsp. flour | 1 c. milk |
| ¼ teasp. salt | ½ c. cut up sharp Cheddar cheese |
| ¼ teasp. pepper |

Melt butter over low heat, blend in flour and seasonings, add milk, and cook, stirring constantly until smooth and bubbly (about 10 minutes). Add cheese and stir over low heat until cheese is melted.
SOUR CREAM CHEESE SAUCE
Makes about 2 cups

1 egg
1 teasp. cornstarch
1 teasp. salt
1 teasp. Lea & Perrins Worcestershire Sauce

¼ teasp. dry mustard
¼ c. sour cream
1 c. diced Cheddar cheese
1½ c. milk, scalded

Beat egg, stir in cornstarch and seasonings. Add sour cream, cheese and mix well. Gradually stir mixture into scalded milk and cook till thickened over hot water.

SNAPPY CHEESE STRAWS
Makes 2½ dozen

2 c. flour
¼ teasp. salt
½ c. shortening
1 ½ c. grated Cheddar cheese

2 teasp. Lea & Perrins Worcestershire Sauce
Water if needed

Sift together flour and salt. Cut in shortening and grated cheese mixed with Worcestershire until well blended. Add water if necessary to form mixture into a ball as for pastry. Roll on floured board to ¼ inch thickness. Cut in strips ½ x 3 inches. Bake on a pie plate or cooky sheet in hot oven (400° F.) 8 to 10 minutes, or until golden.

BAKED OMELET WITH CHEESE
Makes 6 servings

4 eggs
1/2 lb. grated Cheddar cheese (2 c.)
2 c. soft bread crumbs
3 c. milk

1 teasp. salt
1 tbsp. minced parsley
1 tbsp. Lea & Perrins Worcestershire Sauce

Beat eggs with fork until light, add milk, then rest of ingredients. Pour into a greased 1 ½ -quart casserole, set dish in a pan containing an inch of hot water. Bake in a moderate oven (350° F.) until firm. Sprinkle with parsley over top just before serving.

SWISS PUFF
Makes 4 servings

6 slices buttered toast, cubed
2 c. grated Swiss cheese (1/2 lb.)
3 eggs, slightly beaten
2 c. milk
1 teasp. salt

¼ teasp. pepper
½ teasp. dry mustard
1 teasp. Lea & Perrins Worcestershire Sauce

Butter a 2-quart casserole, fill with alternate layers of toast cubes and cheese. Combine eggs, milk, and seasonings; pour over toast-cheese mixture. Bake in a moderate oven (350° F.) 35 minutes, or until a knife inserted in center comes out clean. Serve at once.
SCRAMBLED EGGS
*Makes 2 — 3 servings*

| 4 eggs | 1/2 teasp. salt |
| 4 tbsp. milk or cream | 1 tbsp. butter, margarine, or drippings |
| 1 teasp. Lea & Perrins Worcestershire Sauce |  |

Mix eggs, milk, Worcestershire and salt with fork or spoon. Heat fat in skillet (approximately 8 inches) just hot enough to sizzle drop of water. Pour in egg mixture. Reduce heat promptly. Cook slowly, lifting from the bottom and sides as the mixture thickens. As the cooked mixture is lifted, the thin uncooked part should flow to the bottom. *Avoid constant stirring.* Cook until eggs are thickened throughout but still moist, 5 to 8 minutes.

DEVILED EGGS

| 6 hard-cooked eggs | 1 tbsp. Lea & Perrins Worcestershire Sauce |
| 1/2 teasp. salt | About 2 tbsp. salad dressing or vinegar to moisten |
| 1/4 teasp. pepper | 1/2 teasp. dry mustard |

Halve eggs, slip out yolks. Mash yolks with seasonings and moisten with salad dressing or vinegar. Refill whites with yolk mixture, heaping lightly.

DEVILED EGGS WITH CHEESE SAUCE

Serve CHEESE SAUCE (page 34) over toast, top each serving with two deviled egg halves. Dust with paprika.

CREAMED EGGS
*Makes 6 servings*

Fold in to CHEESE SAUCE (page 34) 6 hard-cooked eggs cut in quarters. Serve hot over buttered toast or biscuits. Garnish with crisp bacon slices.

NEW ORLEANS STYLE EGGS
*Makes 3 servings*

Melt 4 tablespoons butter in large frying pan. Add 1 teaspoon Lea & Perrins Worcestershire Sauce, 1 medium onion, diced, and cook until golden. Drop in 6 eggs, as for fried eggs. Cover tightly; cook slowly until only whites coagulate. Season to taste. Serve on toast; allowing 2 per serving.
SPAGHETTI MEAT SAUCE
Makes 10—12 servings

1 lb. ground beef or beef and pork
2 tbsp. olive oil
3 1/2 c. cooked tomatoes (No. 2 1/2 can)
2 cloves garlic, minced
1 bay leaf, crumbled
1 tbsp. Lea & Perrins Worcestershire Sauce
1 tsp. salt

Cook meat in hot oil until browned. Add rest of ingredients and simmer slowly, 1 hour or longer. Use as a sauce over hot boiled spaghetti. Sprinkle with grated Parmesan cheese.

ITALIAN SPAGHETTI WITH MEAT BALLS
Makes 6—8 servings

Mix and form into 1 1/2-inch balls
3/4 lb. each ground beef and pork
1 c. fine dry bread crumbs
1/2 c. grated Parmesan cheese
1 tbsp. minced parsley
2 small cloves garlic, minced
1/2 c. milk
2 eggs, beaten
1 1/2 tsp. salt
3 tsp. sugar
2 small bay leaves, crumbled
1 tbsp. Lea & Perrins Worcestershire Sauce

Pan-fry until browned in 4 tablespoons hot fat with 1 cup minced onion. Blend in 2 tablespoons flour, then add and simmer about 1 hour.

5 c. cooked tomatoes (2 No. 2 cans)
6 tbsp. minced parsley
6 tbsp. minced green pepper
2 1/2 tsp. salt

Serve hot over hot drained boiled spaghetti (use 8 ounces uncooked spaghetti, boiled in 3 quarts water—1 tablespoon salt. Cook until tender 9 to 12 minutes). Sprinkle with grated Parmesan cheese.
MACARONI, CAMP STYLE

Makes 6 servings

1 8-oz. pkg. macaroni
2 c. grated Cheddar cheese
(½ lb.)
¼ c. chili sauce
3 tbsp. Lea & Perrins
Worcestershire Sauce
Salt and pepper to taste
¼ c. hot melted butter

Cook macaroni in boiling salted water (3 quarts water—1 tablespoon salt) until tender (9 to 12 minutes). Drain and spread out on a hot large platter. Sprinkle with cheese, chili sauce, Worcestershire. Add salt and pepper to taste. Pour over the hot melted butter and toss with 2 forks until sauce is creamy. Serve at once.

NOODLES ROMANOFF

Makes 6 servings

1 c. cottage cheese
1 c. sour cream
2 c. hot boiled noodles
(6 oz. uncooked)
1 teasp. minced onion
1 small clove garlic, minced
1 teasp. Lea & Perrins
Worcestershire Sauce
½ teasp. salt
¼ c. grated cheese


Cook noodles in 2 quarts boiling water, ½ tablespoon salt until tender (10-12 minutes). Drain.
30-MINUTE NOODLE GOULASH
Makes 8 servings

3/4 lb. ground pork, beef, and veal
1 tbsp. hot fat
2 small onions, minced
2 c. diced celery
1 tbsp. Lea & Perrins Worcestershire Sauce
Drained hot boiled noodles (6 oz. uncooked)
2 c. cooked tomatoes (No. 1 tall can)
3/4 c. shredded cheese
1 tsp. salt
1/4 tsp. pepper

Cook meat in fat until browned, add onions, celery and Worcestershire. Gently mix in noodles and rest of ingredients. Simmer 30 minutes or bake in buttered 2-quart casserole in moderate oven (350° F.) 45 minutes.

Cook noodles in 2 quarts boiling water, 1/2 tablespoon salt till tender (10 to 12 minutes). Drain.

SPEEDY GREEN NOODLES DE LUXE
Makes 4 servings

1/2 lb. green noodles
12-oz. jar spaghetti meat sauce
1 clove garlic
2 tbsp. red table wine
Grated Parmesan or Romano cheese

Cook noodles in 2 quarts boiling salted water, 1/2 tablespoon salt until tender (10-12 minutes). Drain. Heat spaghetti sauce with Worcestershire, garlic and red wine. Pile noodles on garlic-rubbed plates. Pour sauce in center. Sprinkle liberally with cheese.

SPAGHETTI AND BEEF (with sour cream)
Makes 6 servings

1 lb. round steak, cut in 3/4" cubes
1/4 c. flour
1/2 c. onion, minced
1 clove garlic, minced
1 can (6 oz.) mushrooms, quartered
1 c. sour cream
1 condensed tomato soup
1 tbsp. Lea & Perrins Worcestershire Sauce
1/2 tsp. salt
1/4 tsp. pepper
1 8-oz. pkg. spaghetti, cooked

Cut fat from meat, heat in frying pan. Roll meat in flour, brown in meat fat. Add onions, garlic and mushrooms, and cook until onions are golden. Stir in rest of ingredients except spaghetti; cover and simmer until meat is tender (about 1 hour). Serve over hot cooked spaghetti.

Cook spaghetti in 3 quarts boiling water—1 tablespoon salt until tender (10 to 12 minutes). Drain.

SAVORY SAUSAGE AND SPAGHETTI
Makes 6 servings

Substitute 3/4 to 1 pound bulk sausage for round steak in SPAGHETTI AND BEEF (with sour cream). Omit flour.
SPANISH RICE
Makes 4 — 5 servings

1 onion, minced
1 green pepper, minced
1/4 c. diced celery
4 tbsp. butter
2 c. cooked tomatoes
(No. 1 tall can)
2 teasp. salt
1 teasp. Lea & Perrins Worcestershire Sauce
1/4 teasp. pepper
Hot boiled rice (1 c. uncooked)
Grated cheese or crumbled crisp bacon

Cook onions, pepper and celery in butter until onions are golden. Add rest of ingredients except rice and cheese, and cook slowly 15 minutes. Stir in hot drained cooked rice and cook 5 minutes longer. Serve hot sprinkled with cheese or bacon.

Cook washed rice in 2 quarts boiling water, 1 tablespoon salt until tender (20 to 25 minutes). Drain; rinse under boiling water.

TEXAS HASH
Makes 6 servings

3 large onions, sliced
1 large green pepper, minced
3 tbsp. fat
1 lb. ground beef
2 c. cooked tomatoes
(No. 1 tall can)
1 c. washed uncooked rice
2 teasp. Lea & Perrins Worcestershire Sauce
2 teasp. salt

Cook onions and pepper in fat until onions are golden. Add beef and fry until mixture falls apart. Stir in rest of ingredients and pour into greased 2-quart casserole, cover and bake about 1 hour in a moderate oven (350° F.) removing cover last 15 minutes.

ALL-BEAN BAKE
Makes 6 — 8 servings

3 c. dried beans (a mixture of pea, lima, kidney, yellow-eye)
1/4 lb. salt pork, sliced
1 tbsp. salt
4 tbsp. molasses
1 teasp. dry mustard
1 teasp. Lea & Perrins Worcestershire Sauce

Pick over the four kinds of beans, cover with cold water and soak for several hours or over night. In morning add water to cover. Place a few slices of salt pork in bottom of a bean pot, add beans, and rest of ingredients. Add remainder of salt pork cut in strips to top of beans. Fill pot to cover beans with cold water. Bake for 1 hour in moderate oven (350° F.). Reduce heat to 250° F. and bake 7 hours longer, adding water if necessary. Remove cover to brown top 1 hour before serving.
Literally, to "barbecue" means to cook slowly over a hot bed of coals—usually in a pit. But with the increased popularity of outdoor cooking the word has come to stand for almost any kind of informal broiling or roasting where meat is frequently turned and basted with sauce. The tantalizing aroma of good smoke and the delicious flavor of the meat or chicken done this way makes a barbecue something to remember.

According to Mr. V. D. Liggett of Tyler, Texas, the secret of barbecuing is to use a sauce that really blends with the smoke. With 50 years of barbecuing to his credit Mr. Liggett ought to know. He comes from the real barbecue country and has an interesting story of how it became a hobby:

"My largest barbecue," writes Mr. Liggett, "was 400 fryers for the Chamber of Commerce here. One fine old gentleman from Mississippi came down to the pit after the feed, wanting to talk with the man who did the barbecuing. He told me he had been going to barbecues all his life but this was the finest he had ever tasted. He asked me if he could have the recipe and I was glad to give it to him. Later the Secretary of the Chamber of Commerce told me he had dozens of letters from their guests and all of them mentioned 'that sauce.' 'That sauce' was what started me on barbecuing when I was sixteen years old. I was invited to a party with a group of some of the finest old-timers that ever lived. They had the best of everything: good living, good hunting, fishing and lots of barbecues. The one
who did the barbecuing took me right under his wing and explained every little detail.

"His sauce was Lea & Perrins, vinegar, lemon juice, a little garlic and black pepper. Nothing more, not even water. He barbecued a dozen fryers over his hickory fire directly in the smoke for some two hours, basting his sauce on the chicken with a 2-foot green limb with a rag mop on the end. It tasted so good that I decided right then and there I'd be a barbecue 'expert,' too. I have done a lot of experimenting with the sauce and have been able to improve the flavor and reduce the price.

"Hundreds of people from all over the country have told me and others this sauce is the finest they have ever tasted. Follow my recipe and I feel sure you will agree with them."

**TEXAS BARBECUE SAUCE**

*The original Lea & Perrins Barbecue Sauce*

*Makes 1 quart*

- 2 c. water
- $\frac{1}{2}$ teasp. black pepper
- 4 tbsp. brown sugar
- 1 teasp. garlic salt OR 2 cloves garlic, chopped fine
- 2 teasp. salt
- 1 c. cider vinegar
- 1 5-oz. bottle of Lea & Perrins Worcestershire Sauce
- Juice of 4 lemons
- 4 tbsp. butter

Bring water to boil in a large 2-quart kettle, add pepper, simmer 5 minutes. Add brown sugar, stir until dissolved, add garlic salt or chopped garlic, salt, vinegar, and stir. Add $\frac{1}{2}$ the bottle of Worcestershire, simmer for a few minutes, add lemon juice and stir. Then add balance of the Worcestershire and stir while heating.

Add butter as sauce heats during use.

In making up this sauce it is easier to make it in a larger quantity than you need for a single barbecue. By omitting the butter, it will keep for weeks in the refrigerator. When ready to use, heat slowly with the butter. Omit butter when barbecuing pork.

**The Sauce makes the Barbecue**

The secret of a good barbecue is to use plenty of sauce so it will be absorbed while the meat is cooking.

Four other barbecue sauces follow: one made with catsup, one with tomato juice, one with lemon, one with wine. We suggest you try them as well as the preceding Texas recipe, each has its own characteristic flavor. Whatever you choose as your favorite we feel sure your guests will beg to come again when your barbecue fire is started and your luscious savory food flavors fill the air.
CATSUP BARBECUE SAUCE
Makes about 1 pint

2 medium onions, chopped  1 bouillon cube dissolved in 1 c. water
4 tbsp. fat  2 tbsp. Lea & Perrins Worcestershire Sauce
1/2 clove garlic, grated
1/2 c. catsup

Salt and pepper to taste

Cook onion in fat until golden, add rest of ingredients. Simmer for 30 minutes. Use as a baste for turkey broilers, chicken, short ribs, hamburger.

TOMATO JUICE BARBECUE SAUCE
Makes about 2 1/2 cups

2 teasp. salt  4 1/2 teasp. Lea & Perrins Worcestershire Sauce
1/4 teasp. pepper  1/2 to 3/4 c. vinegar
1 1/2 c. tomato juice  1 teasp. sugar
1/4 teasp. cayenne pepper  3 cloves garlic, minced
1/4 teasp. dry mustard  2 tbsp. butter or salad oil
1 bay leaf

Simmer all ingredients 10 minutes. Use as a baste for chicken, chops, turkey, etc.

LEMON BARBECUE SAUCE
Makes 3/4 cup

1 clove garlic  2 tbsp. grated onion
1/2 teasp. salt  1/2 teasp. black pepper
1/4 c. salad or olive oil  1 teasp. Lea & Perrins Worcestershire Sauce
1/2 c. lemon juice

Mash garlic with salt in bowl, stir in remaining ingredients. Chill 24 hours. Especially nice for chicken.

WINE BARBECUE SAUCE
Makes 3/4 cup

1/4 c. salad oil  1/2 teasp. salt
1/2 c. red or white wine  1 tbsp. Lea & Perrins Worcestershire Sauce
1 clove garlic, grated  1/2 teasp. black pepper
1 teasp. onion, grated

Mix oil and wine, add rest of ingredients, chill several hours. Pour over poultry or meat, let chill 3 hours. Baste again with sauce during cooking. Use red wine for steaks or lamb; white wine for chicken or veal.
BARBECUE HINTS

FUEL
Hickory chips are best, but any hard wood is satisfactory. Charcoal is excellent because of its quick coals and uniform heat but does not provide the smoke that gives a true barbecue flavor. Best tip—make a fire with whatever you have and when it burns down to glowing coals, start cooking.

CONTROL OF FIRE
When using charcoal for grill cooking arrange the pieces loosely to make a 2 or 3-inch bed. A deeper layer is needed for pit roasting. Give it from 30 minutes to an hour to make cooking coals. Wood takes longer: one hour is the minimum. If possible, load the fire box with all the wood you expect to use and let it burn down to coals. If necessary, it can be freshened with chips, twigs or pieces of charcoal.

TO GRILL
Put meat on rack, grill or wire broiler 3 to 5 inches from the coals, turning once.

TO BARBECUE
Meat is usually 6 to 12 inches from coals, turned and basted frequently. Chicken cooks best 12-18 inches from coals.

WHAT TO COOK?
The more you go in for outdoor cooking, the more things you will want to try. Practically any of the meats that are broiled or fried in the kitchen can be cooked successfully on your barbecue. Start with hamburger, hot dogs and steak and you’ll soon be adding ham slices, sausage, lamb and chicken to your repertoire.

HOW LONG TO COOK?
It is not possible to give the exact time required for barbecue cooking in view of the many uncertain factors involved: how hot the fire is, how close the meat is to the coals, etc. We suggest you use any given directions as approximation only, testing for doneness and relying on your own cooking experience to determine the moment to remove the barbecue from the heat. As a suggestion, it is better to err on the underdone side. A piece can easily be put back for a few minutes grilling, but once overcooked nothing can be done about it.

SERVING
Barbecues are informal: choose dishes that are simple and easy to prepare and can be eaten with the least outlay of silver and dishes. Use paper dishes, cups and napkins to save cleanup time. Heavy desserts are unnecessary—fruit or ice cream (in cones) is ideal. As you experiment, write down the menus that work out best and you’ll never be at a loss to know what to serve when you want your barbecue party to be extra special.
STEAKS

Steak de luxe is from 2 to 3 inches thick, charcoaled on the outside, tender, pink and tender inside, served sliced with the grain.

If this is out of the question (and except for that very special barbecue it often is) have your steak at least 1-inch thick. Allow from one half to one pound per serving. Grill a 1-inch steak about six minutes on each side if you like it medium. For rare grill 5 min., well done 7 min.

A 2-inch steak takes much longer. 18 min. each side for medium, 16 for rare, 20 for well done.

GRILLED CUBE STEAKS: Soak cube steaks in Texas Barbecue Sauce at least 15 minutes. Grill 15 to 20 minutes over glowing coals. Serve, if desired, with toasted buns, with additional Texas Barbecue Sauce.

MINUTE STEAKS: Saute minute steaks (¼" thick) in a little hot fat in a skillet about 1 to 2 minutes on each side. Remove from pan, add 1 teaspoon butter and 1 teaspoon Lea & Perrins Worcestershire Sauce to pan drippings, stir while heating, pour over steaks.

LONDON BROIL: Trim 1½ pounds flank steak of excess fat and membrane and score on both sides. Let stand 8 to 24 hours in 1½ cups Texas Barbecue Sauce, turning occasionally. Remove from sauce, grill over hot coals or broil until brown but still rare (about 5 minutes on each side). Season with butter, salt, and pepper. Cut into very thin slant-wise slices to serve. Makes about 4-5 servings.
CHEESEBURGERS

*Enough for 6 — 8 hamburgers*

Mix 4 teaspoons Lea & Perrins Worcestershire Sauce with ½ cup sharp cheese spread. Spread on grilled, pan-fried, or broiled hamburgers just before they are completely cooked. Serve in toasted buttered buns. Enough for 6 to 8 hamburgers.

FRANKFURTERS

*Simmer* frankfurters 7 minutes, but do not prick.

*Grill* frankfurters over hot coals until brown.

*Broil* whole or split lengthwise; 2 or 3 inches from broiler heat 6 to 7 minutes. Serve in toasted buttered buns topped with Texas or other Barbecue Sauce or Creamy Mustard Sauce.

*Pan-fry* gently until brown in frying pan in butter. Remove frankfurters, add 1 to 2 teaspoons Lea & Perrins Worcestershire Sauce, heat and pour over frankfurters in toasted buttered buns. Pass Catsup Barbecue Sauce.

*Bake* frankfurters in shallow covered pan in Texas Barbecue Sauce, in moderate oven (350° F.) for 20 minutes. Baste often during baking.

*In foil:* Wrap individual franks with 2 tablespoons of any barbecue sauce in foil. Heat on hot coals 10 minutes.

HAMBURGERS

*Makes 6 — 8 patties*

1 lb. chuck beef, ground
(80% lean—20% fat)
2 to 3 tabsp. minced onion
1 teasp. salt
2 teasp. Lea & Perrins Worcestershire Sauce

Add a dash of cold water and lightly mix all ingredients; shape gently into 4 to 6 patties. Grill over hot coals 4 to 5 minutes on each side. Patties may be pan-fried in hot fat in a frying pan, or they may be broiled in a kitchen broiler, placing them 1½ inches from heat. Broil 4 to 5 minutes on each side. Brush with Texas Barbecue Sauce once or twice on each side during cooking. Serve cooked hamburgers in split toasted buns or between slices of toasted bread with Texas Barbecue Sauce.

Zesty additions: Spread toasted buns with softened butter to which Lea & Perrins Worcestershire Sauce has been added (¼ cup butter, 1 teaspoon Worcestershire makes enough for 6 buns). Top hamburgers with minced onion or onion rings, sweet pickle relish, or cheese slices.

For extra flavor, sprinkle grilled or broiled hamburgers with grated Parmesan cheese just after broiling. Serve in toasted buttered buns.

BARBECUED OVEN FRIED CHICKEN

*Makes 4 servings*

Brown a quartered 2½ to 3-pound ready-to-cook broiler in ¼ cup salad oil or fat. Place in shallow baking pan, pour over 1½ to 2 cups Texas Barbecue Sauce or any other of the Barbecue Sauces. Bake, uncovered, in moderate oven (350° F.) 1 hour or until tender, basting every 10 minutes with sauce. If sauce thickens too much, thin with a little water.
BARBECUED CHICKEN
Makes 4 — 5 servings

Grilled: Cut 2 to 2½ pounds ready-to-cook broiler into serving pieces. Let stand in any of the Barbecue Sauces 8 to 24 hours, or as long as possible. Grill over hot coals slowly—about 25 minutes or until tender, turning often. Baste frequently with additional Barbecue Sauce.

Broiled: Heat broiler 10 minutes. Fix chicken as for grilling, place on broiler pan, cut side. Broil slowly, turning and basting often until tender and brown (30 to 45 minutes).

BARBECUED OVEN FRIED TURKEY

Choose 3 to 6-pound ready-to-cook turkey broilers, cut in 8 pieces. Cook as for BARBECUED OVEN FRIED CHICKEN 1½ to 2 hours or until tender.

BARBECUED TURKEY BROILERS

Grill or broil as for chicken (above) using 3 to 6 pounds ready-to-cook turkey broilers.
BARBECUED SPARERIBS
Makes 3—4 servings

Grilled: Cut 4 pounds spareribs into 3 to 4 rib portions. Simmer in 2 cups water until almost tender (about 1 hour) or pressure cook in 1 cup water at 15 pounds pressure 20 minutes according to manufacturer’s directions. Dip each piece in Texas Barbecue Sauce, and grill over hot coals, turning often to brown well. Brush with more Texas Barbecue Sauce frequently during grilling. *

Baked: Place 3 or 4 pounds cut-up spareribs, meaty side up, in shallow roasting pan. Add 1 lemon and 1 large onion, thinly sliced. Roast in very hot oven (450° F.) 30 minutes. Pour off fat. Then add 1½ cups Texas Barbecue Sauce, and continue baking, basting often, in moderate oven (350° F.) 1 hour or until brown.

BARBECUED SHORT RIBS
Makes 6 servings

Grilled: Cut meat from bones of 3 pounds beef short ribs cut in serving pieces. Let stand in 1½ cup Texas Barbecue Sauce 2 or 3 hours; then grill over hot coals, turning often to brown. Brush often during grilling with Texas Barbecue Sauce.

Braised: Brush 3 pounds beef short ribs cut in chunks with Texas Barbecue Sauce. Brown well in 2 tablespoons fat in large heavy frying pan or Dutch oven. In same fat cook 1 clove garlic, minced, and ½ cup minced onion until onion is golden. Add 1½ to 2 cups Texas Barbecue Sauce, cover, and simmer about 1 hour or until tender.

BARBECUED FISH STEAKS
3 lbs. steaks makes 8 servings

Choose ¾-inch-thick salmon, halibut or swordfish steaks cut in serving-size pieces. Let stand in Texas Barbecue Sauce or Lemon Barbecue Sauce 1 hour. Grill close to hot coals about 3 minutes on each side or until golden brown.

LAMB STEAK

Choose cut (from leg) 1 to 1½ inches thick and cook same as steak.

LAMB-PORK CHOPS

Choose cuts 1 to 1½ inches thick and cook same as steak.
FRENCH DRESSING

Makes 1 1/3 cups

1 c. salad oil (preferably olive)  
1/2 teasp. paprika  
1/2 c. vinegar or lemon juice  
4 teasp. dry mustard  
(use wine or cider vinegar or part vinegar and part lemon juice)  
1/4 teasp. dry mustard  
1 teasp. sugar  
1/4 teasp. Lea & Perrins Worcestershire Sauce  
1/4 clove garlic, if desired

Place all ingredients in a stoppered bottle, chill well. Remove garlic clove after standing one night. Before serving, shake vigorously until ingredients are well blended.

Use the French dressing as above for the following dressings:

CREOLE FRENCH DRESSING: Add 4 tablespoons tomato catsup. Shake well.

CHIFFONADE DRESSING: Add 1 finely chopped hard-cooked egg, 1 teaspoon each chopped onion, chopped parsley, and chopped pimiento.

ROQUEFORT DRESSING: Mash or crumble 1 ounce Roquefort or blue cheese and shake with the dressing.

CREAM CHEESE DRESSING: Mash 1 3-ounce package cream cheese, stir in French dressing to form a smooth paste. Add to remainder of French dressing and shake well.

COTTAGE CHEESE DRESSING: Add 1/4 to 1/2 cup cottage cheese and shake.

RUSSIAN DRESSING

Makes 4 salad servings

1/2 c. mayonnaise  
1/2 c. mayonnaise  
2 tabsp. mixed green and red peppers, chopped  
1 tabsp. chili sauce  
1/2 tabsp. mixed green and red peppers, chopped  
1 tabsp. Lea & Perrins Worcestershire Sauce

Mix all ingredients. Serve over hearts of lettuce or other greens. Vary flavor if desired by adding a little lemon juice, onion juice, chopped celery or anchovy.
TOMATO FRENCH DRESSING
Makes 3 1/2 cups

3 tbsp. sugar
1 1/2 tbsp. salt
1 tsp. paprika
2 tbsp. Lea & Perrins Worcestershire Sauce
1 can condensed tomato soup
1 c. cider vinegar
1 1/2 c. salad oil
1 clove garlic, grated

Combine all ingredients. Beat thoroughly until well blended. Serve over crisp greens, tomato wedges, sliced cucumber, shredded carrots or other salad ingredients.

BLUE CHEESE TREAT: Add 1/2 cup crumbled Blue Cheese.

IMPERIAL SALAD
Makes 4 servings

1/4 c. sugar
1 tsp. Lea & Perrins Worcestershire Sauce
1 tsp. salt
1/4 tsp. pepper
1/4 tsp. garlic salt
1 tsp. prepared mustard
3 1/4 c. cider vinegar
Water
3 strips bacon, cooked in
4 tbsp. salad oil
1 large head lettuce
1/2 large mild onion, diced

Combine first seven ingredients in measuring cup; add water to fill cup. Break lettuce into large bowl; add onion. Stir contents of cup; combine with fried bacon and oil. Heat, but do not boil and pour over bowl of lettuce. Serve immediately.

CHEESE AND PINEAPPLE SALAD
Makes 6 servings

1 pkg. lime flavored gelatin
1/2 c. boiling water
1 3-ounce pkg. pimiento cream cheese
1 3-ounce pkg. cream cheese
1 c. pineapple juice
1/4 c. salt
1 tsp. Lea & Perrins Worcestershire Sauce
3/4 c. pineapple chunks
1/4 c. coarsely chopped walnut meats
1/4 c. thin green pepper strips

Dissolve gelatin in boiling water; set aside. Mix cheese and pineapple juice until smooth; stir into dissolved gelatin with salt and Worcestershire. Mix in pineapple, nutmeats, and green pepper; pour into molds and chill until firm. Serve on lettuce greens with plain French dressing.
Caesar Salad

CAESAR SALAD
Makes 4 – 6 servings

1 clove garlic
1/2 c. salad oil
1/2 head lettuce
1/2 bunch curly endive
1 c. croutons
1 2-oz. can anchovy fillets
3 or 4 tomatoes, diced
1 beaten egg
1 tbsp. Lea & Perrins Worcestershire Sauce
1/4 c. lemon juice
1/2 tsp. pepper
1/2 tsp. salt
1/2 c. grated Parmesan cheese

Mash garlic and add to salad oil. Break lettuce in large wooden salad bowl; tear endive. Add croutons, anchovies and tomatoes. Strain oil to remove garlic, pour over vegetables. Combine remaining ingredients; beat well. Pour over salad and toss lightly.

CROUTONS

Work one teaspoon Lea & Perrins Sauce into one-half cup butter and spread on slices of stale bread. Cut into cubes and brown in the oven or in a frying pan. Sprinkle lightly with salt and use as a garnish for soups, stews and Caesar Salad.
TOMATO ASPIC
Makes 6 — 8 servings

1 envelope (1 tabsp.)
unflavored gelatin
2 c. tomato juice
1/4 teasp. salt
2 bouillon cubes

1 slice onion
1 stalk celery
1 tabsp. Lea & Perrins
Worcestershire Sauce

Soften gelatin in 1/2 cup tomato juice. Simmer rest of tomato juice with remainder of ingredients 10 minutes. Strain over gelatin; stir well. Pour into oiled mold. Chill.

Use the Tomato Aspic as a salad on lettuce or other crisp greens with French dressing or other salad dressing. Or add 1 cup cold cooked chicken, veal, or canned or cooked fish, or mold over hard-cooked eggs, or 1 cup chopped or sliced stuffed olives.

SALMON-CUCUMBER MOUSSE
Makes 4 servings

1 envelope (1 tabsp.)
unflavored gelatin
1/4 c. cold water
1 bouillon cube
1/2 c. boiling water
1/2 c. mayonnaise
1 teasp. Lea & Perrins
Worcestershire Sauce

1 tabsp. onion, scraped
1 tabsp. vinegar
1 teasp. salt
1/4 teasp. pepper
2 c. flaked salmon, fresh, cooked, or canned
1 1/2 c. diced cucumber
1/2 c. heavy cream, whipped

Soften gelatin in cold water. Dissolve bouillon cube in boiling water; add to gelatin; stir until gelatin dissolves and cool. Add mayonnaise, Worcestershire, onion, vinegar, salt and pepper; blend well; chill until thick. Beat with rotary egg beater until light and foamy; fold in salmon, cucumber, and whipped cream. Turn into 1-quart mold, chill until firm. Serve on greens with slices of cucumber. Pass mayonnaise. This mousse looks handsome molded in a fish-shaped mold.

HOT SLAW
Makes 4 salad servings

1/2 teasp. salt
1 tabsp. sugar
1 egg, beaten
2 tabsp. butter
1/2 c. hot milk

1/4 c. hot vinegar
1 tabsp. Lea & Perrins
Worcestershire Sauce
2 c. shredded cabbage
2 mild onions, thinly sliced

Mix salt, sugar, and egg. Add butter, then hot milk, stirring constantly. Cook over low heat for 2 minutes, stirring constantly. Remove from heat, and add slowly the vinegar and Worcestershire. Mix cabbage and onion, pour hot sauce over, cool, and chill in covered container. Serve as a salad or as a relish.
Not menus, but a combination of good things you can build menus around. Many are sure to be familiar to you but we include them here because they will help remind you of family favorites. Lea & Perrins acknowledges with thanks the suggestions which have been sent in and hopes this “check list” will make it easier to answer the never-ending question, “what shall we have for dinner?”

**When the main dish is MEAT**

**STEAK**
- Parsley Potatoes, Spinach
- Mashed Potatoes, Peas
- Au Gratin Potatoes, Green Beans

**ROAST BEEF**
- Oven Browned Potatoes, Broccoli
- Baked Potatoes, Asparagus

**POT ROAST**
- Boiled Potatoes, Creamed Carrots
- Macaroni, Cole Slaw

**HAMBURGER**
- Potato Salad, Carrot Sticks

**CHEESE HAMBURGERS**
- On Toasted Buns with Sweet Onion Rings

**MEAT PATTIES**
- Hashed Brown Potatoes, Braised Carrots

**CORNED BEEF HASH**
- Poached Eggs, Green Salad

**SPARERIBS**
- (Barbecued)
  - Horseradish Sauce, Julienne Beets
  - French Fried Potatoes, Pineapple Wedges, Tossed Green Salad

**BOILED TONGUE**
- Buttered Noodles, Spinach

**MEAT LOAF**
- Mashed Potatoes, Baked Squash

**MEAT PATTIES**
- Hashed Brown Potatoes, Braised Carrots

**BEEF GOULASH**
- Buttered Noodles, Rhubarb Sauce

**LIVER**
- Bacon, Cream-style Corn

**FRANKFURTERS**
- Sauerkraut or Potato Salad, Pumpernickel
--- GOOD "GO-TOGETHERS" ---

| BAKED HAM | { Sweet Potatoes, Spinach  
|          |   Parsley Potatoes, Asparagus  
|          |   Mashed Potatoes, Glazed Pineapple  
|          |   Fried Eggs, Corn Muffins  
|          |   Fried Eggs, Hashed Brown Potatoes  
|          |   Hominy, Fried Bananas  
|          |   Buttered Rice, Apple Sauce  |
| HAM STEAK | { Potato Salad, Dill Pickles  
|          |   Baked Beans, Picalilli, Hot Rolls  |
| COLD HAM | { Corn Fritters, Maple Syrup  
|          |   Hot Biscuits, Pickled Peaches  |
| BACON | { Horseradish or Apple Sauce  
|          |   Baked Potatoes, Cabbage Au Gratin  
|          |   Mashed Potatoes, Sauerkraut  
| CANADIAN BACON | { Scalloped Potatoes, Apple Sauce  
|          |   Mashed Potatoes, Corn Bread  
|          |   Griddle Cakes, Maple Syrup  |
| ROAST PORK | { Milk Gravy, Baked Potatoes, String Beans  
|          |   Milk Gravy, Baked Sweet Potatoes, String Beans  
|          |   Dumplings, Tossed Salad  
|          |   Brown Gravy, Mashed Potatoes, Currant Jelly  |
| PORK CHOPS | { Baked Potato, Cole Slaw  
|          |   on Toast, Green Salad  
| SAUSAGE | { Browned Potatoes, Succotash or Spinach  
|          |   on Toast, Green Salad  
| FRIED SALT PORK | { Boiled Potatoes, Cole Slaw  
| BRAISED VEAL | { Boiled Potatoes, Cole Slaw  
| CUTLETS | { Boiled Potatoes, Cole Slaw  
| LAMB CHOPS | { Browned Potatoes, Succotash or Spinach  
|          |   Baked Potato, Peas  
| LAMB STEW | { Potato Chips, Peas, Celery and Olives  
| ROAST LAMB | { Sweet Potatoes, Currant Jelly, Tossed Salad  
| CREAMED DRIED BEEF | { Boiled Potatoes, Cole Slaw  

**When the main dish is CHICKEN**

| ROAST CHICKEN | Candied Sweet Potatoes, Cauliflower  
| FRIED CHICKEN | { Mashed Potatoes, Lima Beans  
|          |   Corn on the Cob, Stewed Tomatoes  
| CHICKEN FRICASSEE | { Dumplings, Corn on the Cob  
| CHICKEN PIE | { Green Peas, Mixed Green Salad  
| CHICKEN SALAD | { Potato Chips, Peas, Celery and Olives  
| DUCKLING | { Sweet Potatoes, Currant Jelly, Tossed Salad  

**When the main dish is FISH**

| CREAMED SALT COD | { Boiled Potatoes, Cole Slaw  
|          |   on Toast, Green Salad  
| FISH CHOWDER | { Boston Crackers, Cole Slaw or Dill Pickles
BAKED SALMON .................. Baked Potato, Tossed Salad
BROILED SALMON .............. Egg or Hollandaise Sauce, Mashed Potatoes, Peas
BROILED HALIBUT ............ Scalloped Tomatoes, Broccoli
FRIED FISH ...................... French Fried Potatoes, Greens
SCALLOPED OYSTERS ........ Hashed Brown Potatoes, Broccoli
BROOK TROUT .................. Potatoes Diced in Cream, Asparagus
BAKED SHAD .................... Broccoli with Hollandaise Sauce, Mashed Potatoes, Tossed Salad
LOBSTER ....................... Steamed Clams, French Fried Potatoes
LOBSTER NEWBURGH ........... French Fried Onions, Watermelon Pickle
FRENCH FRIED SHRIMP ....... Peas and Carrots, Tomato and Onion Salad
BROILED FILLETS .......... Baked Potatoes, Scalloped Tomatoes
CODFISH CAKES ............. \{ Baked Beans, Salad \\

When the main dish is CHEESE or EGGS

WELSH RABBIT ............... Dill Pickle or Stuffed Celery, Beer, Fruit Salad
CHEESE SOUFFLE .............. Peas, Green Salad
CHEESE OMELET ............. French Fried Potatoes, Stewed Tomatoes
SCRAMBLED EGGS .......... French Fried Potatoes, String Beans
SCRAMBLED EGGS WITH CUT-UP HAM .......... Rye Bread, Tossed Green Salad

MISCELLANEOUS

BAKED MACARONI AND CHEESE ........ Stewed Tomatoes, Lettuce Salad
SPLIT PEA SOUP ............ Crackers, Caesar Salad
LENTIL SOUP ................. Cheese Souffle, Green Salad
CREAM OF TOMATO SOUP ..... Tunafish Salad Sandwich
CONSORMME .................. French Omelet, Asparagus Tips
TURKEY CLUB SANDWICH ...... Cranberry Sauce, Potato Chips
HAM AND CHEESE SANDWICH ..... Tossed Salad
WAFFLES ................... Broiled Bacon, Maple Syrup, Fruit Salad
CHOW MEIN .............. \{ Buttered Rice, Pickled Peaches \\

Mashed Potatoes, Tossed Salad
Good meat looks better, tastes better when correctly carved. And good carving is easy. Here are the simple ABC’s:

A.—A keen edge on your knife
B.—A safety guard on your fork
C.—A mental picture of where to cut

Study the diagrams that follow. They will help you win compliments on your carving.

**ROLLED RIB ROAST**

1. Slice across grain from the far right side. Make slices ¼” to ⅜” thick.
2. Remove each cord only as you come to it. Cut, loosen with fork, let drop on plate.

**CROWN ROAST**

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.
STANDING RIB ROAST

1. Carving's easier if you have the butcher separate the backbone from the ribs when you buy.

2. Slice from the far outside edge across the grain. Cut along rib with tip of knife to release each slice. Slices 1/4" to 3/8" thick.

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

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 you knife-blade, serve your steak on a board cut to fit the platter.
BLADE POT ROAST

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

BEEF TONGUE

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

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.

HALF HAM

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

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

2. Cut each section across grain; serve two or three slices to each person.
HAM SLICE

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

BAKED WHOLE HAM

1. Place shank end of ham at carver's right. Make first slices lengthwise from the thin side.

PICNIC SHOULDER

Slice from the small side until the shoulder can stand on this surface. Then make parallel slices, releasing from bone.

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

CUSHION LAMB SHOULDER

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

3. Release slices by cutting along bone at right angles to the slices.
ROAST TURKEY AND CHICKEN...STANDARD STYLE

1. With turkey's legs to your right, remove leg and thigh and place on separate platter.

2. Sever leg and thigh by cutting through joint.

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

4. Carve breast in thin slices angling across grain.

5. Another method of carving a thigh and drumstick.

6. For each serving, have white slices laid over dark, with dressing underneath or alongside.
1. Bird comes to table, tipped on its side. Remove wing tip and first joint, then the drumstick, disjointing it from the thigh.

2. Cut slices of thigh meat parallel to the body until bone is reached. Remove bone, then slice remaining thigh meat.

3. Beginning at the front end of bird, slice white meat until wing socket is exposed. Remove second joint of the wing. Continue slicing white meat until breast-bone is reached.

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.
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.

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.
INDEX

APPETIZERS
Avocado Cocktail ........................................ 5
Cheese Anchovy Spread ................................ 7
Clam Appetizer Dip ........................................ 7
Clam Juice Cocktail ....................................... 5
Deviled Crackers ......................................... 7
Dried Beef Cornucopias ................................ 8
Egg and Cheese Spread .................................. 7
Mystery Cheese Ball Spread ............................ 7
Pick-Me-Up .................................................. 8
Sardine and Cheese Dip ................................ 6
Sardine Stuffed Eggs ..................................... 6
Shrimp Canapes ............................................ 8
Tomato Bisque Cocktail ................................ 5
Tomato Juice Cocktail .................................... 5

SOUPS
Black Bean Soup De Luxe ............................... 12
Boston Clam Chowder .................................. 9
Cream of Oyster .......................................... 10
Fish Chowder ............................................. 10
Jellied Madrilene ......................................... 12
Lobster Supreme .......................................... 10
Madrilene .................................................. 12
Manhattan Clam Chowder ............................. 9
"Oyster Bar" Oyster Stew ............................... 9
Puree Mongole ........................................... 12
Quick Crab Bisque ....................................... 10
Quick French Onion ...................................... 11
Ruby Consomme .......................................... 12
Tomato Celery ............................................ 11

MEATS
Baked Beef Rounds ....................................... 18
Beef and Kidney Stew ................................... 16
Beef and Mushroom Casserole with sour cream .... 16
Braised Lamb Shanks .................................... 22
Broiled Ground Round Steak .......................... 15
Calf's Liver Supreme .................................... 22
Crisp Corned Beef Hash Cakes ....................... 19
Dried Beef with Asparagus ............................ 15
Easy Beef Pie with Cheese ............................ 17
Hamburger Chops ........................................ 18
Ham Loaf De Luxe ....................................... 21
Hotel Claridge Corned Beef Hash .................... 19
Jelly Glazed Veal Saute ................................ 22
London Loaf .............................................. 18
Meat Balls in Tomato Sauce .......................... 18
Meat Loaf ................................................ 18
Old-Style Pot Roast ..................................... 20
One Dish Pork Chop Dinner ........................... 21
Pork Chops Piquant ...................................... 21
Pot Roast Meat Pie ...................................... 20
Rich Brown Stew ......................................... 16
Roast Beef Hash in Cups ............................... 20
Savory Beef Hash ......................................... 21
Savory Sauerkraut ........................................ 22
Steak Stroganoff ......................................... 14
Succulent Meat Pie ....................................... 17
Swiss Steak De Luxe ..................................... 15
Tender Round Steak Broil .............................. 15

SAUCES
Butter ....................................................... 13
Catsup Barbecue ......................................... 43
Charlie's Shrimp Cocktail ............................ 8
Cheese ...................................................... 34
Fish Sauces ............................................... 32
Hot Steak .................................................. 13
Lemon Barbecue ......................................... 43
Lobster ...................................................... 28
Louis ......................................................... 27
Savory Tomato ............................................ 20
Seafood Cocktail ......................................... 8
Sour Cream Cheese ....................................... 35
Spaghetti Meat ........................................... 37
Texas Barbecue ........................................... 42
Tomato Juice Barbecue ............................... 43
Wine Barbecue ............................................ 43

GARNISH
Croutons ................................................... 51

CHICKEN
Chicken A La King ....................................... 25
Chicken Divan ............................................ 23
Chicken Marengo ......................................... 23
Chicken Livers and Mushrooms on Toast .......... 24
Deviled Chicken .......................................... 24
Jellied Chicken Loaf .................................... 25
Royal Chicken Sandwich .............................. 26
Southern Fried Chicken .............................. 25
STUFFINGS
Apple .................................................. 26
Bread and Onion ................................. 26
Bread and Sausage ......................... 26
Chestnut ............................................. 26
Oyster ............................................... 26
Potato .................................................. 26

FISH AND SEAFOOD
Broiled Live Lobster ......................... 30
Deviled Crab ........................................ 29
Deviled Lobster .................................. 29
Deviled Shrimp .................................... 29
Fish Au Gratin .................................... 27
Jean's Salmon Loaf .............................. 28
Lobster Newburg ................................. 29
Maine Crab Cakes ............................... 28
Piquant Halibut Steaks ....................... 31
Piquant Salmon Steaks ....................... 31
Quick Baked Fillets ............................ 27
Quick Flavor Tips for Fish .................. 32
Savory Sardine Sandwich Spread .......... 31
Savory Scallops ................................... 30
Scalloped Oysters ............................... 28
Southern Crab Cakes .......................... 29
Tuna and Chips in Casserole ............... 32
Tuna Fondue ....................................... 32

CHEESE AND EGGS
Baked Omelet with Cheese .................. 35
Cheese Club Sandwich ....................... 34
Creamed Eggs ..................................... 36
Deviled Eggs ....................................... 36
Deviled Eggs with Cheese Sauce .......... 36
Kidney Bean Rabbit (Rarebit) .......... 33
New Orleans Style Eggs ..................... 36
Rink Tum Diddy Rabbit (Rarebit) ........ 33
Scrambled Eggs .................................. 36
Sharp Cheese Rabbit (Rarebit) with Milk ... 33
Swiss Puff .......................................... 35
Welsh Rabbit (with Beer) ..................... 33

BARBECUE
Barbecue Hints .................................. 44
Cheeseburgers .................................... 46
Chicken ............................................. 47
Fish Steaks ......................................... 48
Frankfurters ...................................... 46
Hamburgers ....................................... 46
Lamb-Pork Chops .................................. 48
Lamb Steak ......................................... 48
Oven Fried Chicken ............................. 46
Oven Fried Turkey ............................... 47
Short Ribs .......................................... 48
Spareribs ............................................ 48
Steaks ............................................... 45
Turkey Broilers .................................... 47

SALADS
Caesar ................................................. 51
Cheese and Pineapple ....................... 50
Hot Slaw ............................................. 52
Imperial .............................................. 50
Salmon-Cucumber Mousse .................. 52
Tomato Aspic ....................................... 52

SALAD DRESSINGS
Chiffonade .......................................... 49
Cottage Cheese .................................... 49
Cream Cheese ...................................... 49
Creole French ...................................... 49
French ................................................ 49
Roquefort .......................................... 49
Russian .............................................. 49
Tomato French ..................................... 50

GOOD "GO-TOGETHERS" .......................... 53-55

LESSONS IN CARVING ................................. 56-62
If you are using this book of recipes, you've probably rediscovered many old favorites and have perhaps tried some that may be new to you.

Our sincere hope is that you've discovered how easy it is to get fine flavor just by using Lea & Perrins Worcestershire Sauce. For truly, it is the day-in and day-out use of this zesty, flavorful sauce, in the kitchen and on your table, that makes DISHES MEN LIKE.
MORE THAN A CENTURY PERFECTION SEASONING FOR COOKING TABLE WORCESTERSHIRE SAUCE FOR THE AND USE THE ORIGINAL and Genuine WORCESTERSHIRE SAUCE