Try One of These New Recipes
Try one of these new recipes
DUCHESS SOUP

Add Minute Tapioca, salt, pepper, and onion to milk and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add butter, cheese, and parsley. Cook until cheese is melted. Serve with croutons or saltines. Serves 5.
DATE BUTTERSCOTCH PUDDING

1/4 cup Minute Tapioca  6 tablespoons brown sugar
1/8 teaspoon salt  1/2 teaspoon vanilla
1 pint hot water  1 cup dates, chopped
3 tablespoons butter

Cook Minute Tapioca and salt in water in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Melt butter in saucepan, add sugar and stir until melted. Stir into tapioca mixture. Add vanilla and dates. Pour into greased baking dish and bake 30 minutes in moderate oven (350° F.). Serve hot with cream. Serves 6.
# Minute Tapioca Sandwich Filling

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity/Description</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 tablespoons Minute Tapioca</td>
<td></td>
</tr>
<tr>
<td>1 pint canned tomatoes, strained</td>
<td>1 1/4 cups dried beef, ground fine (1/4 pound)</td>
</tr>
<tr>
<td>and heated</td>
<td>1/8 teaspoon pepper</td>
</tr>
<tr>
<td>2 1/2 cups grated cheese (1/2 pound)</td>
<td>1 teaspoon prepared mustard</td>
</tr>
<tr>
<td></td>
<td>1/4 teaspoon Worcestershire Sauce</td>
</tr>
</tbody>
</table>

Add Minute Tapioca to tomato juice and cook in double boiler 15 minutes, or until tapioca is clear. Stir frequently. Add cheese gradually. Stir until it is melted. Remove from fire, add dried beef and seasonings. Cool before spreading on bread. Makes 2 1/2 cups filling.
Add Minute Tapioca, salt, paprika, green pepper, and pimiento to milk, and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Remove from fire, add salmon and lemon juice. Let mixture become cold. Shape into round balls, roll in crumbs, dip into egg, then roll again in crumbs. Fry in deep fat (390° F.) until golden brown (about 1 minute). Makes 8 croquettes.
CHOCOLATE MINUTE TAPIOCA

2 ounces Baker’s Unsweetened Chocolate, melted 1 quart milk, scalded
6 tablespoons sugar 6 tablespoons Minute Tapioca
1/8 teaspoon salt 1 teaspoon vanilla

Add chocolate, sugar, and salt to milk. When blended, add Minute Tapioca and cook in double boiler 15 minutes, or until tapioca is clear, stirring frequently. Add vanilla and chill. Serve with sweetened whipped cream. Serves 8.
MINUTE TAPIOCa OMELET

1/2 teaspoon salt  1 tablespoon butter
3/4 teaspoon pepper  1 egg yolks, beaten until
tablespoons Minute  thick and lemon-colored
Tapioca  2 tablespoons Minute thick and lemon-colored
4 egg whites, stiffly beaten

3/4 cup milk, scalded

Add salt, pepper, and Minute Tapioca to milk and cook in double boiler 10 minutes, stirring frequently. Add butter. Combine with egg yolks, stirring constantly. Fold in egg whites. Pour into hot buttered frying pan. Cook over low flame 17 minutes. (Omelet is cooked when a knife inserted comes out clean.) Dry top of omelet in slow oven (275° F.) 5 minutes. Fold carefully. Serve on hot platter. Serves 6.
COCONUT CREAM TAPIOCA

1 quart milk  4 egg yolks, slightly beaten
1/2 teaspoon salt  MERINGUE
3 tbsps. Minute Tapioca  4 egg whites
1 cup granulated sugar  1/2 cup sugar
4 tbsps. Baker's Coconut  1/2 cup Baker's Coconut

Scald milk in top of double boiler. Add salt and tapioca and cook 15 minutes, stirring frequently. Add sugar and coconut to egg yolks; combine with tapioca. Cook until egg begins to thicken. Pour into buttered baking dish. Beat egg whites until stiff; fold in sugar. Pile lightly on top of tapioca mixture. Cover with coconut. Bake about 15 minutes, or until browned, in slow oven (300° F.). Serves 8.
Berry Minute Tapioca

1 pint berries  1 teaspoon butter

1/2 cup sugar  1/4 teaspoon salt

1/2 cup Minute Tapioca  3 cups hot water or berry juice

1 tablespoon lemon juice

Crush berries, sweeten to taste, let stand 1 hour. Cook Minute Tapioca, sugar, butter, and salt in hot water or juice for 15 minutes, using top of double boiler. Stir frequently. Remove from heat; stir in berries and lemon juice. Chill until firm. Serve in sherbet glasses with sweetened whipped cream; garnished with whole berries. Makes 8 portions.

Any sort of canned berries may be used. Berries should be drained, sugar omitted, juice used to replace part of water.
The Culinary Quiz

1. How can you make an omelet that stays light and fluffy?
2. How can you extend leftovers into delicious lunch-eon dishes that can serve a whole family?
3. How can you keep berry pie filling from running over or making the undercrust soggy?
4. Why do home economics experts call Minute Tapioca a precision ingredient?

Send the coupon for the Minute Tapioca Cook Book that answers these questions.
Mail this Coupon Now!

Minute Tapioca Company,
1 Taylor Street Orange, Mass.

Please send me a copy of the new Minute Tapioca Cook Book containing Dessert and Precision Ingredient recipes.

Name..................................................

Address.............................................
Why Precision Ingredient

In addition to its many delicious dessert uses Minute Tapioca is also used as a precision ingredient. Culinary experts have come to rely on it as an ingredient which imparts to many dishes that ideal texture, flavor, or appearance otherwise difficult to attain. Used in certain recipes, it helps to guard against culinary failures. (See the Culinary Quiz on the other side)