Minute Tapioca is so prepared that it softens immediately and requires no soaking. It is pure tapioca in its most convenient form; manufactured by an exclusive patented process, it always comes in the familiar red package with the blue band. It cooks quickly without lumps or sogginess, and the following suggestions are helpful when using the recipes in this booklet:

1. Minute Tapioca expands a great deal and when first added to the liquid, the quantity called for in the recipe will appear to be insufficient, but by the time it is thoroughly cooked it will thicken properly.

2. When adding the Minute Tapioca to the liquid, it is well to sprinkle the tapioca in gradually, stirring continuously for two or three minutes. After that stir frequently. This will prevent lumps forming in the bottom of the dish.

3. It is always best to cook Minute Tapioca in a double boiler to prevent burning on. If a double boiler is not convenient, set the cooking dish in a larger receptacle of boiling water.

4. The water in the lower section of the double boiler should be boiling hard while the pudding is cooking.
Minute Tapioca Recipes

The following recipes were written expressly for the use of Minute Tapioca and all have been carefully tested. No other tapioca will give as good results.

Minute Tapioca Tomato Bisque
(6 portions)

1 pint strained red tomatoes
2 level tablespoons butter
2 level tablespoons Minute Tapioca
Salt, pepper, and sugar to taste
Pinch of baking soda
1 1/2 pints hot milk or cream

To the strained tomatoes add butter, Minute Tapioca, salt, pepper, sugar and baking soda and boil 15 minutes in a double boiler.

When ready to serve stir the hot soup gradually INTO milk or cream which has been heated to the boiling point. (Never stir the milk into the tomato as it may curdle.)

Serve with croutons, toast, or crackers.

Canned tomato soup may be used in this recipe by cooking 2 level tablespoons Minute Tapioca and a pinch of baking soda in 1 1/2 pints of milk or cream for 15 minutes, and then adding the soup which has been previously heated to boiling.
Minute Tapioca Rabbit
(6 portions)

1 cup cheese
1 pint milk
2 level tablespoons Minute Tapioca
1 level teaspoon mustard
1/2 teaspoon salt
Red pepper or paprika to taste
1 egg well beaten

Cut the cheese into small pieces.

Put all the ingredients except the egg into the
cold milk. Cook in a chafing dish or a double
boiler until thick.

Just before serving stir in the beaten egg, and
serve on toast or crackers.

This same rabbit makes a delicious baked
pudding to be served in place of meat. Simply
put all the ingredients into a baking dish and cook
in the oven until quite thick, stirring occasionally.

Minute Tapioca White Sauce

2 level tablespoons Minute Tapioca
1 tablespoon butter
2 cups hot milk
1/2 teaspoon salt

Put all ingredients into a double boiler and
cook 15 minutes, stirring occasionally.

Many people prefer Minute Tapioca to flour
for thickening, as it will not lump and need not
be strained. It may be used for purees, creamed
vegetables, creamed toast, creamed fish or meat.
Minute Tapioca Cream
(8 portions)

1 quart hot milk 1 egg
½ cup Minute Tapioca ½ cup sugar
Pinch of salt Flavoring

Boil in double boiler 15 minutes milk, Minute Tapioca and salt, stirring frequently.

Beat together yolk of egg, and a tablespoon of cold water, and at the end of 15 minutes stir into the milk and tapioca. Boil until it begins to thicken like custard.

Remove from the fire, whip in beaten white of egg. Add any flavoring desired. The white of egg may be used as meringue if preferred.

This is delicious poured cold over any fruit or berries, either fresh or canned. Raisins, prunes, figs, dates, or nuts may be stirred into it while cooling.

Apple Minute Tapioca
(8 portions)

6 tart apples 1 cup sugar 1 quart hot water
Butter ½ cup Minute Tapioca Salt
Spice

Pare and quarter apples. Place in dish and cover with sugar, salt, spice and butter.

Boil 15 minutes in double boiler, Minute Tapioca, and pinch of salt in quart of hot water, stirring frequently.

Pour over apples and bake until they are soft. Serve with cream and sugar.
Chocolate Minute Tapioca  
(6 portions)

4 cups hot chocolate or cocoa, made proper strength for drinking.

1/2 cup Minute Tapioca  Pinch of salt
1/2 cup sugar  Vanilla

Add Minute Tapioca, sugar and salt to hot chocolate or cocoa and boil in a double boiler 15 minutes, stirring frequently.

Remove from fire, flavor with vanilla.
Serve cold with sugar and cream. If a thicker consistency is desired use 3 cups of hot chocolate or cocoa.

Maple Flavor Minute Tapioca  
(6 portions)

3 cups hot water  1/2 teaspoon salt
1/2 cup Minute Tapioca  Vanilla
1 1/4 cups dark brown sugar

Cook the Minute Tapioca, brown sugar and salt 15 minutes in the hot water in a double boiler, stirring frequently.

Remove from fire and flavor with vanilla.
Serve cold with cream.

For Children's Scrap Book  
Non-Injurious Paste

1 cup boiling water
2 level tablespoons Minute Tapioca
3 level tablespoons sugar  Pinch of salt
1 teaspoon lemon juice  Cinnamon

Put the Minute Tapioca, sugar, lemon juice, salt, and cinnamon in the boiling water in a double boiler and cook until very thick. When cool it is ready for use.
Minute Tapioca Potato Soup
(5 portions)

2 medium-sized potatoes
1 onion
2 cups hot water
1 level tablespoon butter
Salt and pepper
1 level tablespoon Minute Tapioca
3 cups hot milk

Pare and cut potatoes and onion into small dice
Add water, butter, salt and pepper and cook until potatoes are soft.

Just before serving add Minute Tapioca which has been cooked in milk 15 minutes in double boiler.

Minute Tapioca Casserole Stew
(6 portions)

1 pound (1 3/4 cups) left-over meat cut in medium-sized pieces.
1/2 cup Minute Tapioca
1 tablespoon butter
1/2 can peas
4 potatoes
Salt and pepper

4 carrots
4 onions

Put all ingredients in a casserole and bake slowly until meat and vegetables are tender, stirring frequently. Keep filled with water and covered. Serve hot.

The kind of vegetables and meat in this recipe may be varied according to taste. Any left-over gravy may be used instead of butter.
Escalloped Minute Tapioca
(6 portions)

\[
\begin{align*}
\frac{3}{4} \text{ cup hot milk} \\
\frac{1}{2} \text{ cup hot water} \\
3 \text{ level tablespoons Minute Tapioca} \\
\frac{3}{4} \text{ cup cooked fish or meat} \\
1 \text{ egg} \\
\text{Salt and pepper} \\
\frac{1}{4} \text{ cup bread or cracker crumbs} \\
1 \text{ tablespoon butter}
\end{align*}
\]

Heat the milk and water in a double boiler, add the Minute Tapioca and cook 10 minutes. Add the chopped fish or meat and cook 5 minutes more.

While this is cooking beat the white of egg until stiff, add the yolk and beat again, then add it to the tapioca and season to taste.

Remove from fire and put into a well-buttered baking dish, cover with bread or cracker crumbs and bits of butter and bake until brown, about 40 or 50 minutes. Serve hot.

If not convenient to bake, add 1 level tablespoon more of Minute Tapioca and cook in the double boiler only. This recipe is especially good with tuna fish or left-over ham.

Minute Tapioca for Thickening Gravies

Any gravy is improved by using 2 level tablespoons of Minute Tapioca for each pint of liquid in place of flour. Boil until clear, stirring as needed. Season to taste.
Minute Tapioca Baked Indian Pudding
(6 portions)

1 quart hot milk
4 level tablespoons Minute Tapioca
3 level tablespoons Indian meal
1/2 cup molasses
Butter
Salt, cinnamon and nutmeg
1 cup cold milk

Cook Minute Tapioca in quart of milk 10 minutes in a double boiler, stirring frequently. While boiling, stir in meal wet with a little milk, molasses, a small piece of butter, salt, cinnamon and nutmeg to taste.

Pour into a dish, add 1 cup of cold milk and bake 2 hours, stirring occasionally.

If one likes raisins in Indian Pudding, 1 1/2 cups raisins may be added before baking.

Minute Tapioca Raisin Pie

1 pint hot water 1/2 cup raisins
1/2 cup Minute Tapioca Juice of half a lemon
1/3 teaspoon salt 1 egg
1/2 cup sugar Nutmeg or cinnamon

Boil 15 minutes in double boiler, Minute Tapioca, salt, sugar, and raisins in hot water, stirring frequently.

Remove from stove, and lemon juice an egg well beaten.

Line deep plate with pie crust, fill with the cooked tapioca and sprinkle with nutmeg or cinnamon. Cover with top crust and bake a delicate brown, or make with one crust and use a meringue.
Fruit Minute Tapioca
(8 portions)

Fruit or berries  Pinch of salt
1 quart hot water  1 tablespoon butter
1/2 cup Minute Tapioca  1 teaspoon vanilla
1/2 cup sugar

Line a bowl with any canned or fresh fruit or berries and sprinkle with sugar.

Boil in a double boiler 15 minutes, stirring frequently; 1 quart of water, using all available fruit juices as part of the quart, Minute Tapioca, sugar, salt, and butter. Use milk in place of water if a richer dessert is desired.

Remove from fire, add vanilla and pour over the fruit or berries.

Serve cold with plain or whipped cream.

Pineapple Minute Tapioca
(8 portions)

1 quart hot water
1/2 cup Minute Tapioca
1/4 cup sugar
Pinch of salt
1 cup pineapple grated or chopped

Boil in a double boiler 15 minutes, Minute Tapioca, sugar, and salt in quart of hot water, stirring frequently.

Remove from fire and stir in pineapple sweetened to taste.

Serve with milk and sugar or whipped cream slightly sweetened and flavored. Any canned or fresh fruit may be used.
Minute Tapioca Spring Pudding
(6 portions)

1 cup prune juice
1/2 cup hot water
2 cups rhubarb cut fine, or juice of 1 lemon
20 stewed prunes, stones removed
1/2 cup Minute Tapioca
1 small cup sugar

Cook in a double boiler all ingredients in the prune juice and hot water until the tapioca is soft, about 20 minutes, stirring frequently.

Cool and serve with cream.

Minute Tapioca for Thickening Pies
A tablespoon of Minute Tapioca is excellent for thickening rhubarb, apple and berry pies. Prevents running out. Scatter it over the fruit or berries in place of flour. It does not lump and it improves the flavor.

Maple Walnut Minute Tapioca
(6 portions)

1 pint hot milk
1/3 cup Minute Tapioca
2/3 cup maple syrup
1/2 teaspoon salt
1 egg
2/3 cup English walnut meats

Cook in double boiler 15 minutes, Minute Tapioca, maple syrup and salt in hot milk, stirring frequently.

Add the well-beaten egg yolk, but NO sugar. Stir for 3 minutes, cool, and add part of the walnut meats, chopped fine.

Fold in beaten white of egg, decorate with unchopped nuts, and serve cold with plain or whipped cream.
MINUTE GELATINE is a sister product of MINUTE TAPIOCA.

MINUTE GELATINE is distinctive in that it is accurately measured for use. Each envelope in the package makes exactly one pint of jelly. Highest Quality - You will like it.

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MINUTE TAPIOCA COMPANY
615 W. Main St., Orange, Mass.