Nutritious! all-year-round FOOD!

Delicious!

EGG NOODLE PUDDING

MUELLER'S EGG NOODLES
There are so many delightful ways of preparing Mueller's Egg Noodles, that we have confined this little folder to a few selected recipes, which we have personally tested and recommend as tempting recipes for the whole family. They're all Good!

Kept clean and fresh in the famous Mueller "Triple-Sealed" Packages. Air cannot reach the contents, moisture cannot affect it, odors or dust cannot get in. Keep your pantry shelves stocked all year 'round. Delicious and Nutritious Foods.

DIRECTIONS FOR COOKING
Recipe No. 1  To cook perfectly, put 1 package Mueller's Egg Noodles in 3 quarts boiling salted water (1 teaspoon salt). Many housewives add ½ tablespoon butter to the water, which gives an added flavor. Boil rapidly until tender (9 min.) stir occasionally. Place Egg Noodles in colander; drain thoroughly. When baked in oven or recooked, cook only 6 min.

**EGG NOODLE PUDDING**
You'll Never Believe What a Delicious Dessert This Is Until You Try It!

1 package Mueller's (Wide) Egg Noodles; cook according to recipe 1.
1 cup sugar, ½ cup butter or substitute, 3 eggs, ½ lemon (grated) ½ cup raisins, ½ cup walnuts (chopped), 3 apples (cut in thin slices), and ½ teaspoon salt.

Method: Cream butter and sugar, add eggs, lemon rind, raisins, walnuts, apples and salt. Mix thoroughly with Egg Noodles. Pour into a well greased dish and bake in a moderate oven about one hour.

**EGG NOODLES AND PRUNES FOR BREAKFAST?**
Certainly! Fine Hot or Cold!

1 package Mueller's Egg Noodles (fine or wide). Cook according to recipe No. 1.

1 lb. prunes, 2 pieces stick cinnamon about 2 inches each, ½ lemon cut in thin slices, ½ cup sugar.

Method: Cook prunes slowly until tender with lemon and cinnamon, then add sugar. Place the drained Egg Noodles on a platter, sprinkle with a little sugar and cinnamon, garnish with the cooked prunes.

**EGG NOODLES CHOW MEIN**
Something Different!
Try It—It's Good!

1 package Mueller's Egg Noodles (Wide). Cook according to recipe 1.

½ lb. pork, ½ lb. veal, ¼ cup boiled ham, 1 cup celery cut small, 1 cup sliced onions, ¼ lb. mushrooms or a bunch of radishes, 1 hard boiled egg, paprika, 1 to 1½ cups consommé, 2 tablespoons fat, and 1 tablespoon flour.

Method: Cut meat in small cubes and brown in hot fat. 1 cup soup stock (consommé) add celery and onion, cook slowly until tender. Add boiled ham and mushrooms. Thicken gravy with 1 tablespoon flour, season to taste. Place boiled Egg Noodles in serving dish, cover with meat garnish, hard boiled egg and paprika.

**EGG NOODLES CUSTARD**
Children Love This Tasty Dish!
Serve Hot or Cold!

Cook one package Mueller's Wide Egg Noodles according to recipe 1. Add ½ cup grated cheese, 3 eggs slightly beaten, 3 cups milk, 3 tablespoons sugar, ¼ teaspoon salt.

Method: Mix and turn into buttered fire proof dish and bake in a moderate oven for half hour, or until custard is set, then serve.

**EGG NOODLES FRIED**
Very Appropriate for Sunday Guests!
Tasty—Nutritious—Satisfying

Beat 2 eggs and add 3 or 4 tablespoons of milk, pour over 1 package of cooked Mueller's Egg Noodles; mix, fry in spoonful hot fat, sprinkle with paprika, serve with any preferred sauce.

*Mueller's Egg Noodles are "the kind that made Mother stop making her own."*
A GRAND PRIZE RECIPE

Served by Otto Gentsch, Chef de Cuisine, Hotel Astor, New York, to Executives of the C. F. Mueller Co., and Endorsed by Them.

Elbow Macaroni Salad a la Mueller

1 package Mueller’s Elbow Macaroni in 3 quarts boiling water, and 1 teaspoon salt. Boil 9 minutes or until tender.

1 large head lettuce, 1 onion grated fine, ½ cup crisp celery diced, ½ pimento cut in thin slices, ½ cup shredded cabbage, 1 teaspoon chopped parsley, 1 teaspoon sugar and 1 cup Mayonnaise (or French Dressing).

Method: Mix ingredients with mayonnaise, let stand one hour; add the chilled Elbow Macaroni. Serve on crisp lettuce leaves, add more Mayonnaise, if desired.

Buy a package of Mueller’s Elbow Macaroni for other novel and tempting dishes.

Delicious!