TIE SUE ID PROVEN

RECIPES

MUeller's

Spaghetti, Egg Noodles, Macaroni
Elbow Macaroni, Cooked Spaghetti
To the Home-Makers of America

EVERY day of the week, a hundred thousand home-makers are preparing delicious, well-balanced meals with the aid of Mueller’s Macaroni, Spaghetti, Elbow Macaroni, Egg Noodles and Cooked Spaghetti. In order that you may share their nutritional secrets and further the healthful custom of serving these body-building and easily digested foods throughout the year, we have prepared this booklet containing carefully tested recipes.

The Mueller Macaroni Products are as fine as sixty years of experience can make them and are approved by the Good Housekeeping Bureau of Food, Sanitation and Health.

All home-makers appreciate the special Mueller process of manufacture, which enables them to serve these products after only 9 to 12 minutes’ cooking. Nourishing, economical and quickly prepared, Mueller’s Macaroni, Spaghetti and Egg Noodles are unexcelled. From the novel and distinctive suggestions offered in the pages that follow, you will find satisfying recipes to take the place of meat or as a change from potatoes.

To meet the problems of emergency meals and quick-time home cookery, we have prepared Mueller’s Cooked Spaghetti in Mueller’s tasty sauce. The delightful flavor of this ready-to-serve delicacy has won for it universal approval.

We take this opportunity to thank all our friends who have expressed their appreciation of our products and invite them to write us when they discover recipes inspired by the Mueller family of foods. Their suggestions will be passed on to other Mueller enthusiasts.

Cordially yours,

C. F. MUELLER CO.
The Health Value of Mueller Products

The daily problem of planning, preparing and serving nutritious, well-balanced meals to satisfy the taste and whims of each member of the family, requires thought and skill on the part of the homemaker.

In every menu, foods should be so prepared and served that they are pleasing in flavor and appearance and offer wide variety. To balance the dietary, means to supply in the meals each day, in a form best suited to the individual, these important food principles:

- **Protein** for body building and repair
- **Fats and carbohydrates** for heat and energy
- **Mineral salts** for blood, bone and teeth
- **Vitamins** for health and growth

And that is why food and health authorities agree that there is probably no better food for people of all ages than macaroni. Mueller's Products, on account of their fine flavor, can be served plain by just garnishing with butter or meat gravy; they also lend themselves readily to the preparation of hundreds of delicious dishes and combine happily with other nutritious foods into perfectly balanced one-dish meals.

The scientific selection of the materials used in the Mueller Products is based on the research studies and laboratory tests of eminent chemists. Mueller's Macaroni, Spaghetti, Egg Noodles, etc., have, as a result, higher nutritive value and more of the real wheat flavor. They are more easily digested, for when cooked, they are lighter, fluffier and more tender than any other like products on the market. The secret lies in the blending of the two finest hard wheats in just the right proportion, and in the method of manufacture.

« For flavor, nourishment, tenderness and digestibility, there is no macaroni like Mueller's. »
For Growing Boys and Girls
Mueller’s Macaroni is rich in protein—from the glutenous heart of the wheat—especially valuable for body building and repair. Growing boys and girls with muscles and sinews to build require a liberal amount of macaroni in dishes combined with milk and cheese. And by the addition of tomato, with its high vitamin content, and the cheese and milk, which furnish the fat, a macaroni dish becomes a balanced meal, appetizing, easily digested and economical.

For High Pressure Executives
Home-makers realize, too, that macaroni is rich in carbohydrates, the fuel demanded by the human engine to make good the energy spent in work or play. For those whose lives require the expenditure of physical force, macaroni will create new energy and buoyant vigor, day by day. And, on the other hand, those leading inactive lives—the high pressure executives and brain workers—can rely on macaroni because it supplies the nourishing elements with the smallest possible tax on the digestion.

Rich in Mineral Salts
No diet is complete without a supply of the precious mineral salts, on which depend the quality of the blood, the beat of the heart and the ready response of nerves and muscles. Macaroni contains a higher percentage of magnesium, phosphorus, potassium, chlorine and sulphur than does milk. It contributes calcium, sodium and iron as well, to help fortify the body against illness—to create new health.

Health Building Foods
Spaghetti, too, contains all of the same valuable food elements of macaroni, while Mueller’s Egg Noodles add the priceless vitamins A and B as well as iron to the health giving qualities of macaroni. You can rely on Mueller’s Macaroni, Spaghetti, Elbow Macaroni and Egg Noodles, obtainable throughout the year, to help you solve the problem of serving well-balanced meals for these products contain food elements that build health.

When Mueller’s Spaghetti is served as a main dish, there is no need for meat or potatoes.
Mueller’s Macaroni, Spaghetti and Elbow Macaroni are made from the finest farina—the heart of the wheat. Unbleached and free from all artificial coloring, they contribute to the dietary the precious gluten cells which supply the muscle building elements of meat in a purer and more digestible form.

Mueller’s Egg Noodles contain fresh eggs, selected with the utmost care, blended with choice selected hard wheat flour with all its delicate flavor retained. Free of bleaching or artificial coloring, they are so delicious and healthful that they are known as “the kind that made Mother stop making her own”.

Mueller’s Egg Noodles are made in two sizes—fine and wide. The fine for soups; the wide for side dishes, salads and desserts or for the main dish of the meal.

Mueller’s Cooked Spaghetti has a delicate flavor that appeals to everyone. The Spaghetti is firm yet tender. The tomato sauce is flavorful. The zest of cheese is there too—just a delicate hint.

You need only to heat Mueller’s Cooked Spaghetti in order to serve a delicious well-balanced meal at a moment’s notice.

The sunlit plant in which the Mueller Products are made is one of the finest examples of immaculate cleanliness and order to be found in the world. From the moment the raw materials arrive until the final packing in air-tight, triple-sealed packages, every process is supervised and safeguarded and every care exercised to assure the quality, purity, delicious flavor and food value which have made Mueller’s the most popular macaroni products in the world.

Mueller’s Products contribute precious minerals so essential to health.
Directions for Cooking

The cooking of Mueller's Macaroni, Spaghetti, Elbow Macaroni and Egg Noodles is the same.

**Boil 9 minutes**

For one package of the Mueller Macaroni Products use four quarts of rapidly boiling water to which one tablespoon of salt has been added. The reason for requiring this amount of water is due to the fact that Mueller's Macaroni Products expand in cooking at least three and a half times their dry weight. Be sure that the water is vigorously boiling when the product is put in. Many home makers add one tablespoon of butter which gives added flavor. Stir occasionally. Boil nine minutes. Then test to see if it is done to taste. American housewives often over-cook macaroni products. Nine minutes boiling is sufficient for the Mueller Macaroni Products under ideal cooking conditions, but if desired more tender, boil a few minutes longer. Place in a colander to drain.

If Mueller’s Macaroni Products are to be baked in the oven or recooked with other ingredients, parboil only eight minutes.

Strictly follow these directions and do not over-cook, because Mueller’s Macaroni Products are different from other brands. They have a thin wall which causes them to become tender more quickly, hence the nine minutes cooking. Being made of Farina and dried by our highly improved and unique drying system, they expand more in the cooking and become light, fluffy and digestible. It is due also to the drying system that Mueller’s Macaroni Products retain the natural wheat flavor which a fine quality of wheat imparts to them.
All the delicate flavor and fine quality of Mueller’s Macaroni Products are brought out by good plain serving. To serve Mueller’s Macaroni Products plain, it is only necessary to boil them 9 minutes according to directions on Page 4.

Serve them piping hot with plenty of butter. Nothing brings out the delicate flavor better.

Or try them with hot gravy.

Or with sauerkraut. Mueller’s Egg Noodles with sauerkraut and pork make a fine combination.

Or place frankfurters in the water in which Mueller’s Egg Noodles have been cooking for four minutes and boil together for an additional five minutes. The noodles will absorb the flavor and be delicious.

If you had planned creamed potatoes, use Mueller’s Elbow Macaroni in the same way.

In place of potatoes au gratin serve any one of the Mueller Macaroni Products in the same manner.

Instead of fried potatoes, try Mueller’s Fried Egg Noodles, the recipe for which will be found on page 15. You'll find them delicious.

Try Mueller’s Macaroni Products, after boiling nine minutes, sprinkled with grated American or Parmesan cheese.

On the other hand, Mueller’s Macaroni Products combine with any flavors and extend the more expensive foods—in novel and appetizing dishes for summer or winter menus—the recipes for which will be found on pages to follow.

**Added Nourishment for Soups**

Mueller’s Egg Alphabets or Fine Egg Noodles add health value as well as interest to soups, either made at home or bought ready prepared in cans. Cook the Alphabets or Fine Egg Noodles right in home-made soups, adding them the last ten minutes of cooking. Or boil 10 minutes—drain off water and add to prepared consomme or bouillon.

Compare the ease of preparation and quick cooking of Mueller’s Macaroni Products with the laborious washing, peeling and long boiling needed for potatoes. Any of these products will fit into the menu where potatoes are used.
Frankfurters with Egg Noodles

1 Package Mueller's Egg Noodles (wide)  
5 Frankfurters  
4 Tablespoons shortening  
1 Medium onion, sliced  
2 Tablespoons flour  
2 Tablespoons minced parsley  

2 Cups canned tomatoes  
1 Stalk celery, chopped  
½ Teaspoon salt  
½ Teaspoon pepper  
½ Teaspoon prepared mustard  

Boil the noodles for 9 to 12 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Skin the frankfurters. Melt the shortening, add the onion and frankfurters and cook, stirring constantly, until the latter are well browned. Remove the frankfurters. Discard the browned onion and add to the shortening, the flour made into a paste with 2 tablespoons of water, the tomatoes, celery, salt, pepper and mustard. Cook 15 minutes. Pour the sauce over the noodles arranged on a hot platter. In the centre place the frankfurters garnished with the parsley. Elbow macaroni may be substituted for the noodles.

Elbow Macaroni with Dried Beef

½ Package Mueller’s Elbow Macaroni  
3 Tablespoons butter  
1 Tablespoon flour  
½ Pound dried beef  

¼ Teaspoon salt  
1½ Cups hot milk  
½ Cup grated cheese  

Parboil the elbow macaroni for 7 minutes in 2 quarts of rapidly boiling water to which ½ tablespoon salt has been added. Drain. Melt butter, add flour, salt and milk and cook until the mixture thickens. Add cheese gradually and mix until well blended. Mince dried beef, cover with boiling water and let stand 5 minutes on back of range. Then drain and add, with macaroni, to the cheese sauce. Combine well and bake in a moderate oven 20 minutes.

All Mueller’s Products are free from artificial coloring.
**Spaghetti Royal**

1 Package Mueller's Spaghetti
7 Slices Lean Bacon
1 Small onion, chopped fine
¼ Pound snappy cheese
2 Cans tomato soup

Parboil the spaghetti for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Pan-broil the bacon. Place layer of spaghetti in the bottom of baking dish, dot with pieces of the minced cheese and bacon, add another layer of spaghetti and continue until used up. Mix the tomato soup and onion and pour over the top. Bake in a moderate oven for 20 minutes. Macaroni may be substituted for the spaghetti.

**Elbow Macaroni with Left-Over Meat**

1 Package Mueller's Elbow Macaroni
½ Cup left-over meat
2 Cups gravy
½ Onion, chopped
1 Tablespoon melted butter
¼ Teaspoon salt
¾ Teaspoon pepper
1 Cup grated cheese
Buttered bread crumbs

Parboil the elbow macaroni for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Mix together the meat, chopped, the gravy, onion, butter, salt, pepper and cheese. Combine well with the macaroni and pour into a well-greased baking dish. Cover with the crumbs and bake for 20 minutes. Spaghetti may be substituted for the elbow macaroni.
Spaghetti with Calves' Liver

1 Package Mueller's Spaghetti 2 Tablespoons flour
2 Tablespoons butter 1 Can consomme
1 Onion, chopped 1 Cup tomatoes
½ Pound calves' liver ½ Teaspoon salt
¼ Teaspoon pepper

Boil the spaghetti 9 to 12 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Melt the butter and in it cook the onion for 5 minutes, then remove. Scald the liver 5 minutes in boiling water and cook slowly in the butter for 20 minutes. Make a paste of the flour and a little cold water. Add, with the salt and pepper, to the consomme and tomatoes. Cook 15 minutes. Combine with the spaghetti and cook 2 minutes longer. Garnish with the liver and onions. 4 chicken livers may be substituted for the calves’ liver or 1 cup of chopped ham. Or the meat may be omitted.

Spaghetti with Tuna Fish

1 Package Mueller's Spaghetti 5 Tomatoes or 1½ Cups canned tomatoes
1 (3 oz.) can tuna fish 2 Teaspoons sugar
2 Tablespoons olive oil or butter 2 Teaspoons lemon juice
1 Tablespoon minced parsley ½ Teaspoon salt
¼ Teaspoon pepper

Boil the spaghetti for 9 to 12 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Into a frying pan containing the hot olive oil place the flaked tuna fish. Fry until brown. Add the parsley, tomatoes, sugar, salt and pepper and cook slowly for 20 minutes. Add the spaghetti and lemon juice. Combine well and serve. Macaroni may be substituted for the spaghetti. Any other cooked or canned fish may be substituted.

Spaghetti Chop Suey

1 Package Mueller's Spaghetti 1½ Cups Chopped celery
2 Tablespoons butter 3 Cups tomatoes
2 Green peppers, chopped 1 Teaspoon salt
2 Onions, chopped 1 Teaspoon Sugar
½ Pound ground round steak ¼ Teaspoon pepper

Parboil the spaghetti for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Melt the butter in a frying pan, add the peppers, onions and celery and cook slowly for 10 minutes stirring constantly. Add the tomatoes, salt, sugar and pepper and continue cooking until the mixture thickens, then add the well drained spaghetti and cook slowly for ½ hour. Fry the round steak in small cakes. Just before serving, crumble over the top of the mixture. Serve piping hot. Mushrooms may be substituted for the steak. Macaroni may be used instead of the spaghetti if desired.
Scalloped Clams with Elbow Macaroni

1 Package Mueller’s Elbow Macaroni
1 Quart clams
3 Tablespoons butter
1 Tablespoon flour
1½ Cups milk

1 Teaspoon salt
½ Teaspoon pepper
½ Teaspoon paprika
1 Tablespoon minced parsley
Buttered bread crumbs

Parboil the elbow macaroni for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Clean the clams, steam to remove from shell (or remove from the can), reserving ½ cup of the liquor. Mince the clams, rejecting the tough parts. Make a white sauce by melting the butter and blending in the flour and the milk. Add the salt, pepper, paprika and parsley and cook till the sauce thickens. Then add the strained liquor. Into a well-buttered baking dish put alternate layers of macaroni and clams, finishing with the macaroni. Pour the sauce over this, cover with buttered crumbs and bake in a quick oven 15 minutes.

Macaroni Beef Loaf

½ Package Mueller’s Macaroni
1½ Cups finely chopped round of beef
2 Teaspoons salt
½ Cup water or stock

½ Teaspoon pepper
1 Teaspoon onion juice
2 Beaten eggs
1 Cup stock (extra)

Tomato Sauce

Parboil the macaroni for 7 minutes in 2 quarts rapidly boiling water to which ½ tablespoon salt has been added. Drain. Mix with the beef, the salt, pepper, onion juice, eggs and ½ cup water or stock. Mould into a loaf to fit into centre of casserole. Place a bed of the macaroni in the casserole, on this place the meat loaf with a border of macaroni. Pour over it the remaining cup of stock, cover and bake 45 minutes. Then remove cover and pour over the dish one pint of tomato sauce. (Page 21.) Serve from the casserole.

Oysters en Casserole with Spaghetti

1 Package Mueller’s Spaghetti
1 Quart oysters
2 Tablespoons butter
1 Tablespoon flour

1½ Cups milk
1 Teaspoon salt
½ Teaspoon pepper
Buttered bread crumbs

Parboil the spaghetti for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Scald the oysters in their own liquor, reserving the liquor. Make a white sauce by melting the butter and blending in the flour and the milk. Add the salt and pepper and cook until the mixture thickens, then add the liquor. Into a well-buttered casserole put alternate layers of spaghetti and oysters, finishing with the spaghetti and garnishing with a few oysters. Pour the white sauce over this, cover with buttered bread crumbs and bake in a quick oven 15 minutes. Scallops or clams may be substituted for the oysters.

[The purest is the most economical in the long run. No matter in what form you buy it, Mueller’s spells purity.]
**Spaghetti a l'Ohio**

1 Package Mueller's Spaghetti  
\(\frac{3}{8}\) Cup mushrooms (1 cup if desired)  
4 slices lean bacon  
2 medium sized onions  
\(\frac{3}{4}\) Pound ground round steak  
1 Can tomato soup  
2 pieces chopped pimento  
\(\frac{1}{2}\) Teaspoon salt  
\(\frac{3}{4}\) Teaspoon pepper  
1 Tablespoon butter

Parboil the spaghetti for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Peel and stew the mushrooms for 15 minutes. Cut the bacon in small pieces and fry in frying pan. Add chopped onions, and ground steak and cook for 5 minutes. Then add the spaghetti and mushrooms, the soup, pimento, seasonings and butter. Combine thoroughly and pour into a well-greased baking dish. Bake in a slow oven \(\frac{1}{2}\) hour. Macaroni may be substituted for the spaghetti.

**Elbow Macaroni and Kidney**

1 Package Mueller’s Elbow Macaroni  
2 Tablespoons butter  
2 Tablespoons flour  
2 cups milk  
\(\frac{3}{8}\) Teaspoon salt  
\(\frac{1}{2}\) Teaspoon pepper  
1 Tablespoon chopped parsley  
1 Cup of diced Swiss cheese  
1 Cup cooked kidney (lamb or beef)  
Buttered bread crumbs

Parboil the elbow macaroni for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Melt the butter in a double boiler, stir in the flour, add the milk and cook till it thickens, then stir in the cheese. Add parsley. Cook until well blended. Add seasonings. Into a well-greased baking dish put alternate layers of macaroni, kidney and sauce, finishing with the macaroni. Cover with the bread crumbs and bake in a moderate oven 20 minutes. Sweetbreads may be substituted for the kidney.

For dinner tonight in place of potatoes, serve Mueller's Macaroni.
Scalloped Elbow Macaroni with Asparagus

\[
\begin{align*}
\frac{1}{4} \text{ Package Mueller's Elbow Macaroni} & \quad 1 \text{ Cup milk} \\
1\frac{1}{2} \text{ Cups cooked fresh or canned asparagus} & \quad \frac{1}{2} \text{ Teaspoon salt} \\
2 \text{ Tablespoons butter} & \quad \frac{1}{6} \text{ Teaspoon pepper} \\
1 \text{ Tablespoon flour} & \quad \frac{1}{4} \text{ Cup buttered bread crumbs}
\end{align*}
\]

Boil the elbow macaroni 9 to 12 minutes in 2 quarts of rapidly boiling water to which \(\frac{1}{2}\) tablespoon salt has been added. Drain. Cut the asparagus into 1 inch lengths. Make a white sauce of the butter, flour, milk, salt and pepper (see page 21). In a well-greased baking dish place layers of macaroni, asparagus and white sauce, continuing until the ingredients are used up. Allow the top layer to be of the macaroni. Cover the top with buttered bread crumbs and bake in moderate oven until brown.

Macaroni with Peas and Bacon

\[
\begin{align*}
1 \text{ Package Mueller's Macaroni} & \quad \frac{1}{6} \text{ Teaspoon salt} \\
2 \text{ Tablespoons butter} & \quad \frac{1}{4} \text{ Teaspoon pepper} \\
2\frac{1}{2} \text{ Tablespoons flour} & \quad \frac{1}{2} \text{ Cup grated cheese} \\
2 \text{ Cups milk} & \quad 4 \text{ Slices bacon} \\
\end{align*}
\]

Boil the macaroni 9 to 12 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Make a white sauce in a double boiler of the butter, flour, milk and seasonings (see page 21). Add the grated cheese and blend thoroughly. In a separate saucepan, cook the peas until heated through. Cut the bacon into squares and fry until crisp and brown. Mix the macaroni and the sauce. On a heated platter make a nest of the macaroni and sauce and in the centre place the hot, well drained peas. Garnish with the bacon.
Macaroni with Corn

\[ \frac{1}{2} \text{ Package Mueller's Macaroni} \]
\[ 3 \text{ Tablespoons butter} \]
\[ 2 \text{ Medium sized onions} \]
\[ 2 \text{ Tablespoons chopped green pepper} \]
\[ 1 \text{ Cup white sauce} \]

Buttered bread crumbs

Parboil the macaroni for 7 minutes in 2 quarts rapidly boiling water to which has been added \( \frac{1}{2} \) tablespoon salt. Drain. Heat the butter, add the chopped onions and the green pepper and cook until tender. Pour this mixture into double boiler containing the white sauce (see page 21). Cook for 10 minutes. Into a well-greased baking dish put alternate layers of macaroni and corn, with the macaroni as the top layer. Pour the sauce over the top. Add a layer of bread crumbs and bake in a moderate oven 20 minutes. Garnish with the bacon.

Stuffed Green Peppers

\[ 1 \text{ Can Mueller's Cooked Spaghetti} \]
\[ 6 \text{ Green peppers} \]
\[ 6 \text{ Tablespoons grated cheese} \]

Cut tops off the peppers, remove seeds and fibre. Stand in boiling water for 10 minutes. Drain. Fill each pepper with the canned spaghetti, cover the top with the grated cheese. Place the peppers upright in a pan containing a small amount of hot water. Bake in a moderate oven for 20 minutes.

Macaroni and Kidney Beans

\[ 2 \text{ Cups Mueller's Macaroni (cooked)} \]
\[ 2 \text{ Cups red kidney beans} \]
\[ 7 \text{ Slices bacon} \]
\[ 2 \text{ Cups tomatoes} \]
\[ 1 \text{ Teaspoon sugar} \]

Soak the beans over night, then boil until tender. Fry the bacon, remove and to the fat add the tomatoes and boil hard for 10 minutes. Add chili sauce, sugar, tabasco and seasonings. Place beans in the centre of platter and pour sauce over them. Place the macaroni in a ring around the beans. Sprinkle grated cheese over all and garnish with the bacon strips.

Egg Noodles with Sauerkraut

\[ 1 \text{ Package Mueller's Egg Noodles} \]
\[ 4 \text{ Cups sauerkraut} \]
\[ 1 \text{ Pound sausages} \]

Parboil noodles 5 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. In a well-greased casserole place a layer of sauerkraut, seasoned with salt and pepper, then a layer of noodles and continue, alternating until used up, allowing noodles to form the top layer. On this place sausages, each pricked with a fork, cover casserole, bake in a moderate oven 1 hour. If vegetable dish is required, sausage may be omitted.

Just heat Mueller's Cooked Spaghetti and you can serve a delicious, well-balanced meal.
Elbow Macaroni and Lima Beans

¾ Package Mueller's Elbow Macaroni  1 Cup milk
1 Cup cooked Lima beans  ½ Teaspoon salt
½ Tablespoon flour  ¾ Teaspoon paprika
1 ½ Tablespoons butter  1 Cup grated cheese
4 Slices broiled bacon

Parboil the elbow macaroni for 7 minutes in 2 quarts rapidly boiling water to which ½ tablespoon salt has been added. Drain. Make a white sauce in a double boiler by melting butter, blending in flour and milk and seasoning with salt and paprika. Cook until the mixture thickens, then add the grated cheese. Continue cooking until cheese is melted. Into a well-greased baking dish put alternate layers of the macaroni and Lima beans, continuing until the ingredients are used up. Allow the top layer to be elbow macaroni. Pour the cheese sauce over this, cover with the sliced bacon and bake in a moderate oven for 20 minutes. Fresh or canned Lima beans may be used.

Italian Macaroni

1 Package Mueller's Macaroni  1 Cup grated cheese
1 Pound veal cutlets  1 Teaspoon salt
1 Small chopped onion  ¼ Teaspoon pepper
4 Cups canned tomatoes  ¼ Tablespoon sugar

Parboil macaroni for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Cut veal in small pieces and season. Brown quickly in smoking hot shortening. Remove from frying pan and pour in tomatoes and chopped onion and season with salt, pepper and sugar. Let come to a boil. In a large baking dish put a layer each of macaroni, cheese and tomatoes. Then add all the meat which should be about half done. Add more layers of macaroni, cheese and tomatoes until all is used, reserving enough cheese to cover top. Bake in a medium hot oven about one hour, till golden brown on top. The veal may be omitted.

Spaghetti with Mushrooms

1 Package Mueller’s Spaghetti  1 Teaspoon salt
2 Tablespoons butter  1 Cup cold water
¾ Pound mushrooms  1 Tablespoon flour
1 Chopped onion  1 Can tomato soup

Boil the spaghetti for 9 to 12 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Melt the butter, add the mushrooms, peeled and sliced, and the onion. Cook, stirring constantly for 10 minutes. Add the flour, mixed to a paste with a little cold water, then add the remaining water. Pour in the tomato soup, season and cook 15 minutes. Add the spaghetti, cook 5 minutes longer and serve. Macaroni may be substituted for the spaghetti.

Mueller's Products are made from the hearts of the finest hard wheats grown.
Elbow Macaroni Rarebit

1 Package Mueller's Elbow Macaroni
2 Tablespoons butter
1 Tablespoon flour
1½ Cups hot milk
1 Teaspoon salt

¼ Teaspoon paprika
1 Teaspoon Worcestershire Sauce or prepared mustard
3 Cups grated cheese
2 Egg yolks

Boil the elbow macaroni for 9 to 12 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. In a double boiler, melt the butter, add flour, hot milk, salt, paprika and Worcestershire and cook till the mixture thickens. Then add the cheese, stirring constantly until melted. Pour a little of this mixture over the well-beaten egg yolks, blending thoroughly, and then pour back into the rarebit, stirring well until the egg is cooked. Arrange the macaroni on toast or crackers, pour the rarebit over it and serve piping hot. Wide egg noodles may be substituted for the elbows.

English Walnut Scalloped Spaghetti

1 Package Mueller's Spaghetti
2 Tablespoons butter
2 Tablespoons flour
1 Cup hot milk
Buttered bread crumbs

1 Teaspoon salt
¼ Teaspoon pepper
1 Cup grated cheese
¼ Cup chopped English walnuts

Parboil the spaghetti for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. In a double boiler make white sauce of the butter, flour, hot milk and seasonings (page 21). Add the cheese and stir until it melts. Fill a well-buttered baking dish with alternate layers of spaghetti, white sauce and nuts allowing the spaghetti to form the top layer. Cover the top with crumbs and bake in a moderate oven for 20 minutes. Macaroni may be substituted for the spaghetti if desired.
Fried Egg Noodles

1 Package Mueller's wide Egg Noodles
4 Tablespoons butter
1 Egg
2 Tablespoons milk

Parboil the noodles for 5 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Melt the butter in a frying pan, add the noodles, then pour over the egg, beaten up with the milk. Fry to a delicate brown.

Elbow Macaroni with Stuffed Tomatoes

1 Package Mueller’s Elbow Macaroni
6 Tomatoes
3 Tablespoons butter
1 Tablespoon flour
1⅔ Cups hot milk
1 hard-cooked egg
¼ Cup grated cheese
1 Teaspoon salt
¾ Teaspoon paprika
¼ Cup buttered bread crumbs
2 Teaspoons parsley

Boil the elbow macaroni for 9 to 12 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Cut off tops of the tomatoes and remove the pulp. In a double boiler, melt the butter, add the flour and when well blended, pour in the hot milk. Cook for 10 minutes, then add cheese, salt and paprika and stir until thoroughly blended. Mix half of the sauce with 1⅔ cups of the cooked elbow macaroni and fill the tomatoes with the mixture. Cover the tops with bread crumbs, dot with butter and bake in a moderate oven until the tomatoes are tender. On a platter place the remaining elbows and pour over them the remaining sauce. Put the stuffed tomatoes in the centre and garnish with the egg, cut in slices, and the parsley. Spaghetti may be substituted for the elbow macaroni, or wide noodles may be used.
Spaghetti au Gratin

1 Package Mueller's Spaghetti  
2 Tablespoons butter  
2 Tablespoons flour  
2 Cups hot milk  
1 Teaspoon salt  
½ Teaspoon pepper  
2 Cups grated cheese  
½ Cup bread crumbs  

Parboil the spaghetti for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. In a double boiler melt the butter, add the flour, hot milk and seasonings and cook until thick. In a well-greased baking dish put a layer of spaghetti, then a layer of cheese, continuing until both are used up, having the top layer of the spaghetti. Pour the white sauce over, cover with bread crumbs and dot with butter. Set the dish in a pan of hot water and bake slowly 20 minutes or until the crumbs are golden brown. Macaroni may be substituted for the spaghetti.

Elbow Macaroni Timbales

1 Package Mueller's Elbow Macaroni  
4 Eggs  
2 Tablespoons flour  
1½ Cups milk  
4 Tablespoons melted butter  
1 Teaspoon salt  
½ Teaspoon pepper  
2 Tablespoons minced parsley  
1½ Cups grated cheese  

Parboil the elbow macaroni for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Beat the eggs, add the flour, made into a paste with 4 tablespoons of the milk. Add the remaining milk, and the butter, salt, pepper and parsley, then mix in the cheese. Combine this mixture with the macaroni. Grease the sections of 4 muffin tins very thoroughly and fill ¾ full with the timbale mixture, pressing it in compactly. Bake slowly in a moderate oven until firm, about 20 minutes. Spaghetti may be substituted for the elbow macaroni.

Elbow Macaroni with Peanut Butter

½ Package Mueller's Elbow Macaroni  
1 Cup peanut butter  
1 tablespoon minced parsley  
½ Teaspoon salt  
½ Teaspoon paprika  
½ Cup bread crumbs  
1½ Tablespoons flour  
1½ Cups milk  

Tomato sauce

Parboil the elbow macaroni for 7 minutes in 2 quarts rapidly boiling water to which ½ tablespoon salt has been added. Drain. Stir the peanut butter into the macaroni, a teaspoon at a time, cover and set in a warm place until the peanut butter melts and blends in. Add the salt, paprika and parsley, then mix in the crumbs. Add the flour to the milk first rubbing to a smooth paste with a small quantity of milk, then pour into the macaroni mixture and blend thoroughly. Pour into a well greased baking dish, cover top with crumbs and dot with the peanut butter. Bake until brown or about 20 minutes. Serve with tomato sauce (page 21).

Combining cheese with macaroni offers an ideal way of introducing protein into the diet.
**Noodle Ring**

1 Package Mueller's wide Egg Noodles 6 Tablespoons cream
5 Eggs 1 Teaspoon salt
2 Tablespoons butter ¼ Teaspoon pepper
Pimentos for garnish

Parboil the noodles for 5 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Beat the egg yolk well, add the noodles, the melted butter, cream, salt and pepper. Fold in the stiffly beaten egg whites. Bake in a well-greased ring mold, set in a pan of hot water, for 30 minutes. Turn out on a hot platter. Creamed mushrooms, fish, diced chicken or meat may be used to fill the centre of the ring. Garnish with slices of the pimento.

**Spaghetti with Eggs**

2 Cups Mueller's Spaghetti (boiled) ¾ Cup grated cheese
2 Tablespoons butter ¼ Teaspoon salt
1 Tablespoon flour ¼ Teaspoon pepper
1 Cup milk 3 or 6 Eggs

Line with spaghetti 6 well-buttered ramekins, 6 individual sections of a muffin tin or a large baking dish. In a double boiler melt the butter, add the flour and milk and cook 10 minutes. Season, then add the cheese. Pour two tablespoons of this sauce into each ramekin and over each, break an egg. Or if the large baking dish is used, pour in all the sauce over which break three eggs. Dot with butter and cheese. Set in a pan of hot water and bake in a moderate oven until the eggs are cooked. A good dish for children.

**Elbow Macaroni Cheese Cutlets**

1 Package Mueller's Elbow Macaroni 1½ Cups cheese cut in cubes
4 Tablespoons butter ¼ Teaspoon salt
4 Tablespoons flour ¼ Teaspoon paprika
1 Cup hot milk 1 Tablespoon chopped parsley
1 Egg yolk Egg and crumbs

Boil the elbow macaroni for 9 to 12 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. In a double boiler make a thick white sauce of the butter, flour, milk, salt and paprika (Page 21). Take from the fire and add the well beaten egg yolk. Stir in thoroughly, return to the fire and add the cheese and parsley. Stir constantly until the cheese is melted, then pour over the cooked macaroni, mix thoroughly and set aside to cool. When cold and firm, shape into the form of cutlets—dip in sifted bread crumbs, then in a well beaten egg yolk to which 2 tablespoons water have been added, then in crumbs again. Put in a frying basket, fry in deep fat and drain on soft paper. Fish may be substituted for the cheese. Garnish with parsley.

Mueller's Products, on account of their fine flavor, can be served plain by just garnishing with butter or meat gravy.
Elbow Macaroni Salad a la Mueller

1 Package Mueller's Elbow Macaroni
1 Cup diced celery
1/4 Cup shredded cabbage
1 Tablespoon minced parsley
1 Head lettuce

1/2 Tablespoon lemon juice
1/4 Teaspoon salt
1/4 Teaspoon paprika
1 Cup mayonnaise dressing

Boil the elbow macaroni for 9 to 12 minutes in 4 quarts rapidly boiling water to which has been added 1 tablespoon salt. Drain and chill. Combine the celery, cabbage, parsley, lemon juice, salt and paprika. Add the mayonnaise, chilled. Toss together with a fork and serve individually on crisp lettuce leaves. Garnish with rose radishes.

Elbow Macaroni Salad

1/4 Package Mueller's Elbow Macaroni
1 Teaspoon salt
1/4 Teaspoon pepper
1 Cup chopped celery

1/4 Cup diced pimento
1/4 Cup chopped sweet pickle
1/4 Cup tomatoes, cut in pieces
1 Cup Thousand Island Dressing
1 Head lettuce

Boil the elbow macaroni for 9 to 12 minutes in 2 quarts rapidly boiling water to which 1/2 tablespoon salt has been added. Drain and chill. Cut in small pieces and season with salt and pepper. Add the celery, pimento, pickle and tomatoes. Mix with Thousand Island Dressing, tossing together lightly with a fork. Serve on crisp lettuce leaves. Capers make a good addition to this salad and the tomato may be omitted if desired. This is also an excellent way to use macaroni left over from the day before.
Egg Noodle Peach Cobbler

1 Package Mueller's wide Egg Noodles
1 Large can peaches
¼ Cup water
2 Tablespoons sugar

Few grains nutmeg
2 Tablespoons butter
¼ Teaspoon salt
Buttered bread crumbs

Parboil the noodles for 7 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Pour the juice off the peaches and slice them. To the juice add the water, sugar and nutmeg. In a well-greased baking dish put alternate layers of noodles and peaches, allowing the top layer to be of noodles. Dot each layer with bits of butter. Pour the seasoned liquid over the dish, cover with the crumbs. Dot with butter. Bake in a moderate oven for 12 minutes. Serve with hard sauce.

Egg Noodle Pudding

1 Package Mueller's wide Egg Noodles
1 Cup sugar
1 Tablespoon flour
¼ Cup butter
2 Eggs

Grated rind and juice of ½ lemon
½ Cup raisins
½ Cup chopped walnuts
3 Apples, thinly sliced
½ Teaspoon salt

Parboil the noodles for 5 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Cream the butter, add the sugar and flour, sifted together. Then mix in the well-beaten eggs and the lemon rind and juice. Add the walnuts and raisins, the apples and salt. Combine with the noodles, pour into a well-greased baking dish, set in a pan of water and bake in a moderate oven for 1 hour. Serve with whipped cream.
Egg Noodle Date Pudding

1 Package Mueller’s wide Egg Noodles
\[\frac{3}{4}\] Cup butter
\[\frac{3}{4}\] Cup sugar
1 Tablespoons flour
2 Eggs
\[\frac{1}{2}\] Cup chopped dates
\[\frac{1}{2}\] Cup chopped English walnuts
\[\frac{1}{2}\] Cups milk
1 Teaspoon vanilla
\[\frac{1}{2}\] Teaspoon salt

Parboil the noodles for 5 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Cream the butter, add the sugar, flour, well-beaten eggs, dates, nuts, milk, vanilla and salt. Blend the cooked noodles into this mixture, place in a well-greased baking dish, set in a pan of water and bake in a moderate oven for 40 minutes. Serve with lemon or hard sauce.

Egg Noodle Chocolate Pudding

1 Package Mueller’s wide Egg Noodles
\[\frac{3}{4}\] Cup butter
\[\frac{3}{4}\] Cup sugar
1 Tablespoons flour
2 Eggs
2 Ounces sweet chocolate
\[\frac{3}{4}\] Cups milk
1 Teaspoon vanilla
\[\frac{1}{2}\] Teaspoon salt
\[\frac{1}{2}\] Cup chopped nuts

Parboil the noodles for 5 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Cream the butter, add the sugar, flour, well-beaten eggs, melted chocolate, milk, vanilla, salt and walnuts. Combine this mixture with the noodles, blend thoroughly and pour into a well-greased baking dish. Set in a pan of water and bake in a moderate oven for 40 minutes. Serve with whipped cream or hard sauce.

Egg Noodle Cream Pudding

1 Package Mueller’s wide Egg Noodles
3 Cups milk
\[\frac{1}{2}\] Cup sugar
1 Tablespoon butter
\[\frac{1}{2}\] Teaspoon salt
\[\frac{1}{4}\] Teaspoon cinnamon

Parboil the noodles for 5 minutes in 4 quarts rapidly boiling water to which 1 tablespoon salt has been added. Drain. Combine the ingredients in the order given. Place in a well greased baking dish, set in a pan of hot water and bake in a moderate oven for one hour.

Mueller’s Egg Noodles make an unusually attractive and satisfying dessert.
**Sauces**

**Tomato Sauce**

- 2 Cups tomato pulp
- 2 Slices onion, chopped
- 1 Bayleaf
- 3 Cloves
- 3 Tablespoons butter
- 3 Tablespoons flour
- 1 Teaspoon salt
- ¼ Teaspoon pepper
- 2 Teaspoons sugar

Cook the tomatoes, onion, bayleaf and cloves together for 15 minutes. Rub through a strainer. Melt butter, add flour and cook until smooth, then add the tomato, salt, pepper and sugar, with a few grains of soda if tomatoes are very acid. Bring to the boiling point and serve.

**White Sauce**

- 2 Tablespoons butter
- 2 Tablespoons flour
- 1 Cup hot milk
- ¼ Teaspoon salt
- ¼ Teaspoon pepper

In a double boiler melt the butter, add the flour and blend thoroughly. Add hot milk and seasonings. Cook for 10 or 15 minutes or until the sauce thickens. Cheese sauce may be made by using this recipe as a base and adding ½ cup cheese, grated, before serving.

**Creole Sauce**

- ¼ Cup chopped onion
- ¼ Cup chopped green pepper
- 2 Tablespoons butter
- 1 Tablespoon flour
- 1¼ Cups canned tomatoes
- 2 Tablespoons chopped pimento
- 1 Teaspoon sugar
- ¼ Teaspoon salt
- ¼ Teaspoon pepper

Cook the onion and green pepper in the butter for 5 minutes. Add the flour, mixed to a paste with 2 tablespoons of tomato juice, the tomatoes, pimento, sugar, salt and pepper and cook slowly until the mixture thickens, stirring constantly.

**Celery Sauce**

- 2 Cups diced celery
- 2 Tablespoons butter
- 3 Tablespoons flour
- 2 Cups hot milk
- 1 Teaspoon salt
- ¼ Teaspoon pepper

Place the diced celery in a saucepan with just enough water to cover. Simmer gently until celery is cooked. Drain. In a double boiler, melt the butter, add the flour, milk, salt and pepper. Cook until the sauce thickens, add the celery and cook 10 minutes longer.

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Mueller's Macaroni Products — a relief for busy mothers — they cook in 9 to 12 minutes
Joyous Feastings

Thanksgiving Dinner

STUFFED GRAPEFRUIT
ELBOW MACARONI SOUP (PAGE 5)
CELERY OLIVES
ROAST TURKEY CHESTNUT STUFFING
FROZEN CRANBERRIES
NOODLE RING (PAGE 17)
BUTTERED PEAS
HOT ROLLS BUTTER
HEARTS OF LETTUCE SALAD
PUMPKIN PIE
NUTS RAISINS
COFFEE

Company Dinner

SARDINE CANAPE
CHICKEN GUMBO (PAGE 5)
ROAST LEG OF LAMB MINT SAUCE
SCALLOPED ELBOW MACARONI WITH ASPARAGUS (PAGE 11)
DINNER ROLLS BUTTER
HEAD LETTUCE SALAD RUSSIAN DRESSING
EGG NOODLE PEACH COBBLER (PAGE 19)
AFTER DINNER MINTS
COFFEE

Keep half a dozen cans of Mueller’s Cooked Spaghetti on the emergency shelf for the unexpected guests.
Joyous Feastings

Christmas Dinner

FRUIT CUP
EGG NOODLE SOUP (PAGE 5)
STUFFED CELERY
ROAST TURKEY
CRANBERRY SAUCE
GIBLET GRAVY
MACARONI WITH CORN (PAGE 12)
CANDIED SWEET POTATOES
PARKER HOUSE ROLLS
ROMAINE SALAD
BUTTER
EGG NOODLE PUDDING (PAGE 19)
SALTED NUTS
COFFEE
RAISINS

Company Luncheon

FRUIT COCKTAIL IN ORANGE BASKETS
ELBOW MACARONI CHEESE CUTLETS (PAGE 17)
HOT BISCUITS
CREAMED CAULIFLOWER
BUTTER
STUFFED TOMATO SALAD
EGG NOODLE DATE PUDDING (PAGE 20)
SALTED ALMONDS
COFFEE
BON-BONS

Time Saving Dinner

*CANNED CONSOMME WITH NOODLES
OLIVES
LAMB CHOPS
STUFFED PEPPERS WITH MUELLER'S CANNED SPAGHETTI (PAGE 12)
ROLLS
HEAD LETTUCE SALAD
BUTTER
SLICED PEACHES
COFFEE
CUP CAKES

*Parboil the noodles for 7 minutes, then add to consommé and boil 2 minutes longer

Mueller's Elbow Macaroni is an ideal food for children.
How and Where Mueller's Foods are Made

One of the Many Macaroni Presses

One of the Many Labeling Machines

One of the Elbow Macaroni Presses

Employee in Standard White Uniform

One of the Large Kneading Machines

A Section of the Mixing Room
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C.F. MUELLER CO.

146-180 Baldwin Ave.
Jersey City, N.J.
U.S.A.

MUeller's Spaghetti

9 Ounces
MUeller's Spaghetti