Magic Menus with Mueller's Macaroni Products
To women everywhere
"Mueller's" stands for supreme quality.

All Mueller's Products cook up tender, yet firm—each separate strand an appetizing tidbit. The exclusive Mueller "quik-dried" method by which they are made causes them to expand more in the cooking and gives them that better taste and lightness. And their special thin wall causes them to cook in double-quick time—just nine minutes. Mueller's Egg Noodles are famous for their quality and richness in eggs. They are made from farm-fresh eggs and plenty of them.

Mueller's Products come to you, from a modern sunlit plant, in triple-sealed packages, protected from dust and germs. They're always fresh. They come to you with a tradition of quality behind them that goes back over seventy years. Today the direct descendants of the founder of the company carry on his original aim—to furnish food products of the finest and purest quality.
Magic Menus
with
MUELLER'S

C.F. MUELLER CO.
JERSEY CITY, N.J.
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FINE PRODUCTS deserve fine treatment. To make the most of the products themselves, they should be cooked according to the directions on the following pages—the results of careful experimental work by The Home Economics Department of C. F. Mueller Company.

In order to bring out the fine, delicate flavor of the products, they should be dressed with butter or with sauces of contrasting flavors. For service with meats, a sauce of melted butter, brown butter, meat gravy, or a highly seasoned cream sauce may be used. With certain meats a cheese or tomato sauce may be preferable. For luncheon and supper dishes, sauces which provide contrast both in flavor and texture are indicated. When fresh or leftover meat is combined with a Mueller product, plus an interesting sauce, a satisfying one-dish meal results. Almost any leftover vegetable, whether it is listed as an ingredient or not, may be put to good use and will supply an original touch to a sauce.

The recipes which C. F. Mueller Company present to you provide suggestions for many types of dishes. In most of the recipes any one of the Mueller products may replace the one which has been chosen as a basis. In the collection, you will find suitable dishes for every occasion.
How to cook

ALL MUELLER'S MACARONI PRODUCTS

MUELLER'S MACARONI  MUELLER'S WIDE EGG NOODLES
MUELLER'S FINE EGG NOODLES  MUELLER'S THIN SPAGHETTI
MUELLER'S ELBOW MACARONI  MUELLER'S SPAGHETTI
MUELLER'S EGG ALPHABET

1 PACKAGE OF ANY MUELLER PRODUCT
4 QUARTS BOILING WATER
1 TABLESPOON SALT

Add contents of package to rapidly boiling salted water. Boil 9 minutes, stirring occasionally. Drain in a colander and dress as desired.

NOTE: The high quality of the ingredients used in Mueller's Products and the method of manufacture are responsible for the short cooking time. For the sake of flavor and texture, do not overcook.

Cook 9 minutes
The following three recipes are particularly recommended for use with Mueller's Thin Spaghetti or Spaghetti, but can be used with any one of the other products.

**TOMATO SAUCE**

3 tablespoons butter  
2 tablespoons flour  
2 tablespoons chopped green pepper  
2 tablespoons chopped onion  

Pepper

Melt butter, add green pepper and onion and cook 10 minutes. Add flour and stir until well blended. Strain tomatoes and stir in gradually to first mixture with sugar, salt and pepper. Cook slowly until slightly thickened, stirring constantly to avoid lumping.

**MEAT SAUCE**

For your Spaghetti Dinner

1 pound beef or veal  
1 quart canned tomatoes  
½ cup olive oil  
½ can tomato paste  
1 clove garlic  
2 teaspoons salt  
1 green pepper, chopped  
1 onion, chopped  

Chop meat or cut in small pieces and cook in oil with garlic, green pepper and onion about 5 minutes, until light brown. Add strained tomatoes, tomato paste, salt and sugar. Let simmer one and a half hours, add water, stirring occasionally to prevent sticking to the pan. Serve over spaghetti with grated cheese.

**MUSHROOM TOMATO SAUCE**

1 large onion (Chopped)  
¼ lb. butter  
½ can (No. 2) tomatoes  
1 - 6 oz. can tomato paste  
¼ lb. mushrooms  
1 teaspoon salt  
¼ teaspoon pepper

Fry chopped onion in ¼ lb. butter until brown. Put in saucepan, add tomatoes and let boil 20 minutes, add tomato paste and stir. Fry chopped mushrooms in ¼ lb. butter until brown, then add with salt and pepper, to the other ingredients. Thin to desired consistency with a little water. Let simmer 10 minutes, stirring occasionally. Serve over spaghetti with grated cheese.
MUSHROOM SAUCE
(for Egg Noodles)

4 tablespoons butter  
3 cups sliced mushrooms  
2 tablespoons flour  
1 1/2 cups mushroom stock and milk  
1/2 cup cream  
1 teaspoon salt  
Pepper  
1 teaspoon Worcestershire sauce  
1 teaspoon onion juice  

Melt butter and cook mushrooms in it for five minutes. Sprinkle with flour and blend well. Add the stock (made by cooking tougher portions of mushrooms in water), milk and cream and stir over low fire until smooth and thick. Add seasonings and serve.

MUSHROOM SAUCE

4 tablespoons olive oil  
1 clove garlic  
1 cup minced onions  
1/2 cup minced celery  
1/2 cup minced carrots  
1/2 lb. sliced mushrooms  
2 tablespoons flour  
1/2 cup shredded ham  
3 cups meat and mushroom stock  
Salt, pepper  

Heat olive oil, add vegetables and cook slowly 10 minutes. Stir in flour. Add ham and stock, season with salt and pepper to taste and stir over low fire until slightly thickened. To make stock, cook mushroom stems with 4 cups of boiling water to which 2 bouillon cubes have been added. Note: Instead of the ham, 6 chicken livers may be sautéed separately and added to the sauce when ready to serve.

CHEESE SAUCE

4 tablespoons butter  
2 tablespoons flour  
2 cups milk  
1 teaspoon salt  
1 teaspoon mixed mustard  
1 teaspoon Worcestershire sauce  
1 1/2 cups grated cheese  
Pepper  

Melt butter, stir in flour and when well blended, add milk, stir over low fire until smooth and thick. Add seasonings and cheese and stir until cheese is melted.

CURRY SAUCE

4 tablespoons butter  
3 tablespoons flour  
2 cups milk or white stock  
1/2 teaspoon nutmeg  
1 teaspoon salt  
2 teaspoons curry powder  
1 teaspoon onion juice  

Melt butter, stir in flour and when well blended, add milk or white stock, stir over low fire until smooth and thick. Add seasonings and mix well. If stock is used, one-quarter cup chutney may be added.

All the Mueller Products are delicious served plain, garnished with melted butter, meat gravies or sauces.
All of the Mueller Macaroni Products add flavor, food value and satisfying substance to soups. The Egg Alphabet is a particularly attractive addition to clear soups. When Egg Alphabet, Egg Noodles, Macaroni, or Spaghetti are chosen for use with clear soups, they may be boiled in the stock for nine minutes instead of being cooked separately. These products may also be used to advantage in soups of the chowder type.

**VEGETABLE CHOWDER**

| 1 package Mueller’s Egg Alphabet | 1½ cups diced leftover vegetables (carrots, peas, beans or corn) |
| 3 tablespoons butter             | 4 cups milk |
| 1 onion, minced                  | Salt, pepper |
| 2 stalks celery, diced           | Parsley |

Cook egg alphabet as directed and drain. Melt butter and cook onion and celery in it 2 minutes. Add vegetables, milk, seasoning, egg alphabet and heat. Pour into soup dishes and garnish with parsley.

**ONION SOUP**

| 1 package Mueller’s Egg Alphabet | 1 quart stock, or 4 bouillon cubes dissolved in 1 quart boiling water |
| 6 onions, sliced                | 6 tablespoons grated cheese |
| 3 tablespoons butter            |  |

Cook egg alphabet as directed and drain. Saute the onions in the butter 5 minutes. Add stock and when boiling add egg alphabet. Pour soup into casserole, sprinkle cheese over top and bake in a hot oven, 450 degrees F., until cheese is melted.
Meat Dishes

A dish featuring spaghetti with meatballs and bell peppers. The plate is surrounded by a patterned border, and there is a fork and spoon visible in the background.
SPAGHETTI ORIENTAL

1 package Mueller's Thin Spaghetti
2 tablespoons butter
2 onions, minced
2 green peppers, minced
1/2 cup celery, diced

3 cups tomatoes
1 teaspoon sugar
1 teaspoon salt
1/4 teaspoon pepper
1/2 pound ground round steak, well seasoned
3 slices bacon

Cook thin spaghetti as directed and drain. Melt butter, stir in onions, green pepper and celery and cook 5 minutes. Add tomatoes and seasonings and cook half an hour, until sauce is thickened. Form seasoned steak into six patties, wrap half a slice of bacon around each patty, fasten with a toothpick and fry on both sides until well browned. Arrange spaghetti on hot platter, pour sauce around it and garnish with meat and sliced green pepper.

EGG NOODLES WESTERN STYLE

1 package Mueller's Wide Egg Noodles
2 cups canned tomatoes
1 teaspoon sugar
1 green pepper
1/2 teaspoon salt

2 tablespoons butter
2 tablespoons flour
1 1/2 cups leftover corned beef or 1 12-oz. can
1 tablespoon minced parsley
Mustard pickles

Cook wide egg noodles as directed and drain. Cook tomatoes, sugar, chopped green pepper and salt 15 minutes; press through sieve. Melt butter, add flour, then gradually the strained tomatoes and cook until smooth and slightly thickened, stirring constantly. Slice or coarsely shred leftover corned beef (canned corned beef may be used); heat in tomato mixture, add parsley and pour around a platter of hot egg noodles. Serve with mustard pickles.
MACARONI AND CURRIED LAMB

1 package Mueller's Macaroni  
2 lbs. shoulder lamb cut in small pieces  
2 tablespoons flour  
2 teaspoons curry powder

1 teaspoon salt  
2 tablespoons butter or bacon fat  
2 cups boiling water  
2 cups milk

Buttered crumbs

Cook macaroni as directed and drain. Roll meat in flour, mixed with curry powder and salt, and brown in melted butter. Add boiling water, cover and cook slowly until the meat is tender—about 1 1/2 to 2 hours. Remove cover and let liquid boil down to about 1/2 cup. Add milk gradually, then the macaroni. Add more seasoning if necessary. Turn into greased baking dish, cover with buttered crumbs and bake in a moderate oven, 350 degrees F., 20 to 30 minutes, until brown.

CREAMED HAM AND ELBOW MACARONI

in spinach ring

1/2 package Mueller's Elbow Macaroni  
3 tablespoons butter  
3 tablespoons flour  
1/4 teaspoon dry mustard  
1/4 teaspoon paprika

2 1/2 cups milk  
1 1/2 cups cooked ham  
1 tablespoon chopped parsley  
Salt and pepper  
Worcestershire sauce  
Cooked spinach

Hard cooked egg

Cook elbow macaroni as directed and drain. Melt butter, add flour, mustard and paprika and stir until smooth. Add milk gradually and cook until thickened, stirring constantly. Add ham, minced or diced, parsley and cooked macaroni. Season to taste with salt and pepper and a dash of Worcestershire. Pack cooked and seasoned spinach into ring mold, steam until very hot, unmold on serving platter and pour creamed ham mixture in the center, or serve it around a mound of spinach. Garnish with hard-cooked egg.

SPAGHETTI WITH MEAT CRUST

1 package Mueller's Spaghetti  
2 cups canned tomatoes  
1 teaspoon salt  
Few grains pepper  
1 teaspoon sugar  
2 tablespoons chopped green pepper

1 lb. ground beef and pork (1/4 beef—1/4 pork)  
1/2 teaspoon salt  
2 tablespoons minced onion  
1 egg well beaten  
1/4 cup milk

Cook spaghetti as directed and drain. Mix tomatoes, salt, pepper, sugar and green pepper and add to spaghetti. Pour into greased casserole. Combine ground raw meat, salt, onion, egg and milk and form into about 8 flat patties. Place these close together on spaghetti—they should about cover the surface. Bake in moderate oven, 350 degrees F., 30 to 40 minutes or until meat is thoroughly done and brown on top.
**CHOW MEIN WITH FRIED EGG NOODLES**

- 2 tablespoons butter or salad oil
- 1/2 pound sliced beef
- 3 chopped onions
- 1/2 cup chopped celery
- 1 can bean sprouts
- 2 tablespoons flour
- 1 tablespoon soy bean sauce
- 2 cups boiling water
- 1/4 teaspoon salt
- 1/2 teaspoon sugar
- 1/2 cup shredded ham
- 1 hard cooked egg
- Fried egg noodles

Heat butter or salad oil in frying pan, stir in beef and when brown add vegetables and cook five minutes. Sprinkle with flour and blend. Add water and soy bean sauce. Cook over low fire, stirring constantly until smooth and thick. Add salt and sugar. Arrange chow mein in center of platter and garnish with shredded ham and hard cooked egg. Serve with fried noodles.

**FRIED EGG NOODLES**

- 1 package Mueller’s Wide Egg Noodles
- 1 teaspoon salt
- 1 cup dry, sifted cracker crumbs
- 1 egg

Cook wide egg noodles in boiling salted water as directed and drain. Mix salt with half the cracker crumbs and toss egg noodles in them with a fork. Beat egg and mix well with noodles. Cook egg noodles a few at a time in deep hot fat, 395 degrees F., until golden brown. Serve with Chow Mein. These fried egg noodles may be sprinkled with finely grated cheese after they have been fried and served with cocktails or salads.

**MACARONI WITH CHIPPED BEEF**

- 1 package Mueller’s Macaroni
- 3 tablespoons butter
- 1 1/2 cups shredded smoked beef
- 2 tablespoons flour
- 2 cups milk
- Pepper

Cook macaroni as directed and drain. Melt butter, stir in beef and cook three minutes. Stir in flour, add milk and stir over low fire until smooth and thick. Season with pepper. Add a dash of Worcestershire if desired. Combine with cooked macaroni and serve at once or turn into a baking dish, sprinkle with buttered crumbs and bake in a moderate oven, 350 degrees F., until brown.
CASSEROLE OF SPAGHETTI, HAM AND CHEESE

1 package Mueller's Spaghetti  
3 tablespoons butter  
2 tablespoons flour  
2 1/2 cups milk  
3/4 teaspoon salt  
Pepper  
1 teaspoon mixed mustard  
1 teaspoon Worcestershire Sauce  
1 cup grated cheese  
1/2 lb. boiled ham

Cook spaghetti as directed and drain. Melt butter, stir in flour and add milk gradually, stir over low fire until thick and smooth. Add seasonings and cheese and stir until cheese is melted. Add ham, which has been cut in one-inch cubes, and spaghetti. Mix well and pour into greased casserole. Arrange four strips of ham on top and bake in a hot oven, 425 degrees F., until brown, about 20 minutes.

SPAGHETTI SOUTHERN STYLE

1 package Mueller’s Spaghetti  
1 pound veal cutlet  
1 onion, chopped  
2 tablespoons butter  
or bacon fat  
1 cup tomato paste  
1 1/2 cups boiling water  
1 tablespoon sugar  
1 teaspoon salt  
Pepper

Cook spaghetti as directed and drain. Cut veal in small cubes; brown with onion in hot fat. Add tomato paste, boiling water, sugar, salt and pepper. Bring to boiling point and simmer for about 20 minutes. Put layer of spaghetti in greased baking dish, add a layer of meat and tomato mixture and continue until all the ingredients are used. Bake in moderate oven, 350 degrees F., about 20 minutes.
VEAL PAPRIKA WITH VIENNESE NOODLES

Cut the veal into 2-inch pieces and sprinkle with salt and pepper. Cook garlic in the fat 3 minutes, add the meat and sear on all sides until light brown. Add the water, cover and simmer over a very low heat for 1 hour. Add the cream and paprika, remove garlic and reheat. Arrange Viennese noodles around outside of hot platter and put veal paprika in center. Garnish with strips of pimiento if desired.

VIENNESE NOODLES

Cook wide egg noodles as directed and drain. Melt 1 tablespoon of the butter, add chopped nuts and stir over a low heat until light brown. Add remaining butter, the egg noodles, and poppy seeds and stir lightly until heated thoroughly. Serve with veal paprika, or with any creamed meat or fish dish, or with creamed mushrooms.
COLD WEATHER MENUS

Dinners

ROAST BEEF
MACARONI AU GRATIN
(Recipe on page 23)
Buttered beets
Tomato salad
Pumpkin pie  Coffee

VEAL PAPRIKA
WITH VIENNESE NOODLES
(Recipe on page 13)
Buttered  green salad
peas  Cottage pudding
Butterscotch sauce  Coffee

Suppers

MACARONI
WITH SCALLOPED OYSTERS
(Recipe on page 17)
Cole slaw  Hot rolls
Fruit compote  Tea

SHRIMP CREOLE
WITH THIN SPAGHETTI
(Recipe on page 18)
Celery  Olives
Popovers  Whipped cream
Coffee jelly  Tea

Luncheons

VEGETABLE CHOWDER
(Recipe on page 7)
Corn bread
Grapefruit salad  Tea

MACARONI A LA GOLDENROD
(Recipe on page 21)
Cheese biscuits
Celery and green pepper salad
Hot ginger bread  Tea
WARM WEATHER MENUS

**Dinners**

SPAGHETTI ORIENTAL
(Recipe on page 9)
Corn on the cob
Mixed green salad
Caramel custard
Coffee

Jellied consomme
Toasted crackers
Radishes
Carrot strips
MACARONI WITH CHIPPED BEEF
(Recipe on page 11)
Buttered stringbeans
Asparagus with grated cheese
Strawberry shortcake
Coffee

**Suppers**

Cold sliced ham
ELBOW MACARONI SALAD
A LA MUELLER
(Recipe on page 24)
Bran muffins
Sliced peaches
Tea

EGG NOODLE RING
(Recipe on page 21)
with creamed salmon
Tomato and cucumber salad
Hot biscuits
Pineapple sherbet
Tea

**Luncheons**

EGG NOODLES
AND SPINACH AU GRATIN
(Recipe on page 19)
Melba toast
Pepper relish
Fruit salad
Tea

STUFFED BAKED TOMATOES
(Recipe on page 19)
Carrot and lettuce salad
French toast
Tea
BROILED HAM AND EGG NOODLES WITH BROWNED CRUMBS

1 package Mueller's Wide Egg Noodles
1 slice ham (one inch thick)
1 teaspoon mustard
4 tablespoons butter
1⅓ cups fine dry bread crumbs
Parsley

Cook wide egg noodles as directed and drain. Spread mustard on ham and broil under hot flame, turning often, about 20 minutes, or until tender. Melt one tablespoon of the butter and brown the crumbs in it. Add remaining butter and when melted, dress the egg noodles with browned crumbs. Put ham in center of large platter, arrange egg noodles around it and garnish with parsley.

CHICKEN A LA KING WITH EGG NOODLES

1 package Mueller's Wide Egg Noodles
½ teaspoon salt
4 tablespoons butter or chicken fat
1⅓ cups milk
1 cup sliced mushrooms
1⅔ cups cream
⅔ cup green pepper
2 egg yolks, beaten
3 tablespoons flour
2 cups cooked or canned chicken
2 tablespoons sherry

Cook wide egg noodles as directed and drain. Melt butter, add mushrooms and green pepper and cook 5 minutes. Stir in flour and seasoning. Add milk and cream slowly, stirring constantly until mixture boils. Add a little of this sauce to the beaten egg yolks and stir into the rest of the sauce. Add chicken, heat and stir in sherry just before serving on a hot platter with egg noodles.

BAKED MACARONI AND SAUSAGES

1 package Mueller's Macaroni
1 can condensed tomato soup
½ cup boiling water
1 teaspoon sugar
1 teaspoon salt
Pepper
1 lb. pork sausages

Cook macaroni as directed and drain. To the tomato soup, add water, sugar, salt and pepper. Line shallow greased baking dish with macaroni, pour over the tomato mixture, arrange sausages on top and bake in a hot oven, 400 degrees F., until sausages are brown, about 20 minutes.
MACARONI WITH SCALLOPED OYSTERS

1 package Mueller's Macaroni  
1 quart oysters  
½ cup butter  
3 tablespoons flour  
¼ teaspoon paprika  
2 cups milk  
Salt, pepper  
1 tablespoon minced parsley  

Buttered crumbs

Cook macaroni as directed and drain. Pick over oysters to remove any bits of shell and drain. Melt half the butter, stir in flour and paprika and add milk gradually, stir over low fire until smooth and thick. Add oysters and cook 1 minute. Add salt and pepper to taste and parsley. Line a greased baking dish with macaroni, dot with remaining butter, sprinkle with salt and pepper and cover with a layer of oysters, then a thin layer of macaroni and cover with buttered crumbs. Bake in a moderate oven, 350 degrees F., 20 to 30 minutes.

ELBOW MACARONI WITH TUNA FISH AND CORN

1 package Mueller's Elbow Macaroni  
2 tablespoons butter  
2 tablespoons flour  
2 cups milk  
1 7-oz. can tuna fish  
1 cup whole kernel corn  
Salt, pepper, paprika  
1 cup grated cheese

Cook elbow macaroni as directed and drain. Melt butter, stir in flour, gradually add the milk and stir over low fire until smooth and thick. Stir in tuna fish, corn and seasonings to taste and half the cheese. Arrange fish mixture in alternate layers with elbow macaroni in a buttered baking dish, sprinkle with remaining cheese and bake in a moderate oven, 350 degrees F., until brown.

SPAGHETTI WITH SALMON

1 package Mueller’s Spaghetti  
1 tablespoon chopped green pepper  
2 tablespoons butter  
2 cups canned tomatoes  
1 teaspoon sugar  
½ teaspoon salt  
Pepper  
1 tablespoon minced parsley  
1 7-oz. can salmon  
2 teaspoons lemon juice

Cook spaghetti as directed and drain. Cook green pepper in butter 5 minutes; add tomatoes, sugar, salt, pepper, parsley and cook 10 minutes longer. Drain oil from fish, flake it and add lemon juice. Combine fish, tomato sauce and spaghetti; serve as soon as thoroughly heated.
THIN SPAGHETTI WITH ANCHOVIES

1 package Mueller's Thin Spaghetti  
6 anchovy fillets  
1 tablespoon olive oil  
Tomato Sauce (see page 5)

Cook thin spaghetti as directed and drain. Cut anchovy fillets into small pieces and cook in olive oil 5 minutes. Stir in tomato sauce and heat. Arrange spaghetti on hot platter and pour sauce around it.

EGG NOODLES WITH GRILLED SARDINES

1 package Mueller's Wide Egg Noodles  
12 sardines  
2 tablespoons lemon juice  
Sliced lemon

Cook wide egg noodles as directed. Drain and dress with buttered crumbs. Saute sardines in their own oil in a hot frying pan until thoroughly heated. Season with lemon juice. Arrange egg noodles on hot platter and put sardines on top. Garnish with sliced lemon.

SHRIMP CREOLE WITH THIN SPAGHETTI

1 package Mueller's Thin Spaghetti  
2 tablespoons butter  
2 tablespoons onion  
½ cup sliced mushrooms  
1 green pepper, minced  
2 tablespoons minced ham  
2 tablespoons flour  
½ cup stock  
2 cups canned tomatoes  
1 large can shrimps  
Salt, pepper

Cook thin spaghetti as directed and drain. Melt butter and cook onion, mushrooms, green pepper and ham in it 5 minutes. Stir in flour and add stock and tomatoes. Stir over low fire until thick. Add shrimps and heat. Season to taste with salt and pepper. Arrange spaghetti in a ring around chop plate. Pour shrimp creole in center and serve.
STUFFED BAKED TOMATOES

1/2 package Mueller's Elbow Macaroni
6 medium sized tomatoes
1 cup grated cheese
1 teaspoon salt
1/2 teaspoon pepper

Worcestershire sauce

Cook elbow macaroni as directed and drain. Cut a slice from top of each tomato and remove most of pulp. Combine macaroni, grated cheese, salt, pepper, a few drops Worcestershire and enough of the tomato pulp to moisten well. Fill tomato shells with this mixture, mounding it well over the top. Bake in moderate oven, 400 degrees F., 20 to 25 minutes.

BAKED EGGPLANT WITH ELBOW MACARONI

1 package Mueller's Elbow Macaroni
1 eggplant
3 tablespoons butter
3 tablespoons minced onion
2 tablespoons minced green pepper
2 tablespoons minced parsley
1 teaspoon salt
1/2 teaspoon poultry seasoning
1/2 teaspoon lemon juice
Buttered bread crumbs

Cook elbow macaroni as directed and drain. Wash eggplant and cook in boiling salted water until tender. Remove from water, drain and peel. Cut pulp in small pieces. Melt butter and cook onion, green pepper, celery and parsley in it for about 3 minutes. Mix with eggplant and drained elbow macaroni. Add seasonings and turn into a buttered baking dish, cover with buttered crumbs and bake in a moderate oven, 375 degrees F., until brown, about 15 minutes.

EGG NOODLES AND SPINACH AU GRATIN

1 package Mueller's Wide Egg Noodles
2 lbs. spinach
(3 to 4 cups cooked)
2 tablespoons butter
2 tablespoons flour
2 cups milk
1/4 teaspoon paprika
Salt and pepper
1 cup grated cheese
Buttered crumbs

Cook wide egg noodles as directed and drain. If fresh spinach is used wash thoroughly, cook until tender, drain and chop slightly. Canned spinach should be drained and chopped. Melt butter, add flour and gradually the milk, stir over low fire until smooth and thick. Add paprika, salt and pepper to taste. Add cheese and stir until melted. Put cooked egg noodles in bottom of shallow greased baking dish, dot with butter, sprinkle with salt and pepper, cover with cooked spinach and pour over the cheese sauce. Sprinkle with fine buttered crumbs and bake in hot oven, 400 degrees, F., until brown, about 15 minutes.
ELBOW MACARONI A LA GOLDENROD

1 package Mueller's Elbow Macaroni  
2 tablespoons butter  
2 tablespoons flour  
3 hard cooked eggs

2½ cups milk
Salt, pepper
1 pimiento, chopped
2 tablespoons minced parsley

Cook elbow macaroni as directed and drain. Melt butter, stir in flour and add milk gradually, stir over low fire until smooth and thick. Season to taste with salt and pepper, and add pimiento, parsley and chopped whites of the hard cooked eggs. Combine this sauce with the elbow macaroni. Arrange macaroni on a large platter, sprinkle center with egg yolks, pressed through a sieve and garnish with parsley and pimiento.

BAKED EGGS IN RAMEKINS

½ package Mueller's Egg Noodles, Fine or Wide  
1 tablespoon flour  
4 tablespoons butter  
1 cup milk

½ teaspoon salt
Pepper
1 cup grated cheese
6 eggs
Paprika

Cook egg noodles as directed and drain well. Line greased ramekins or baking cups with egg noodles. Heat half the butter, add flour, milk, salt and pepper and cook until thickened, stirring constantly. Add ½ cup cheese and stir until melted. Pour an equal amount of sauce over egg noodles in ramekins, then break an egg into each. Dot with remaining butter and sprinkle with remaining cheese and a dash of paprika. Place cups in pan of hot water and bake in moderate oven, 325 degrees F., 15 to 20 minutes or until eggs are set.

EGG NOODLE RING

1 package Mueller's Wide Egg Noodles  
2 tablespoons butter

1 teaspoon salt
1/4 teaspoon pepper
1/2 cup rich milk or cream

3 eggs

Cook wide egg noodles as directed and drain. Stir in melted butter, seasonings, milk and beaten egg yolks. Fold in beaten egg whites. Pour into well greased ring mold (1 quart size), set in a pan of hot water and bake thirty minutes in a moderate oven, 375 degrees F. Turn out on hot platter and fill center of ring with creamed mushrooms, fish, diced chicken or meat. Garnish with pimientos and green pepper slices, if desired.
**SPAGHETTI MOLD**

1 package Mueller's Spaghetti  
1 tablespoon butter  
1 tablespoon flour  
1 cup milk  

\[\frac{3}{4}\] teaspoon salt  
Pepper  
1 teaspoon Worcestershire Sauce  
\[\frac{2}{3}\] cup grated cheese  
2 eggs

Cook spaghetti as directed and drain. Melt butter, stir in flour and add milk gradually; stir over low fire until mixture is smooth and thick. Stir in seasonings and cheese. When cheese has melted, pour sauce onto slightly beaten eggs and mix well. Stir in spaghetti and fill greased casserole with spaghetti mixture. Put dish in a pan of hot water and bake in a moderate oven, 375 degrees F., 20 to 30 minutes. Unmold onto hot platter and serve with grilled tomatoes, if desired.

**EGG NOODLES BENEDICT**

1 package Mueller's Fine Egg Noodles  
\[\frac{1}{2}\] cup butter  
2 egg yolks  

1 tablespoon lemon juice  
Cayenne  
6 slices frizzled ham  
6 poached eggs

Cook fine egg noodles as directed and drain. Divide the butter into two portions, put one piece in a small saucepan with egg yolks and lemon juice. Hold saucepan over a larger one containing hot, not boiling, water and stir constantly until butter is melted. Add remaining portion of butter and cook until sauce is thickened. Arrange egg noodles in six nests on a hot platter. On each nest, arrange a piece of ham which has been frizzled lightly in a frying pan and on this drop a poached egg. Pour over the Hollandaise sauce and serve.

**MOLDED EGG NOODLES WITH CREAMED EGGS**

1 package Mueller's Wide Egg Noodles  
4 to 6 eggs  
4 tablespoons butter  
3 tablespoons flour  

1 teaspoon salt  
\[\frac{1}{4}\] teaspoon pepper  
1 teaspoon onion juice  
2 cups milk  
1 tablespoon minced parsley

Cook wide egg noodles as directed, drain and put in well greased top of double boiler. Let stand over hot water until needed. Hard cook eggs. Melt butter, stir in flour and seasonings and when well blended, add the milk slowly, stir over low fire until smooth and thick. Add parsley. Cut hard cooked eggs into quarters. Unmold egg noodles in center of a hot platter. Arrange sauce around egg noodles and arrange eggs on the sauce.
SUPPER SPECIAL—THIN SPAGHETTI

1 package Mueller's Thin Spaghetti
4 tablespoons butter
2 tablespoons flour
2 cups milk
Salt, pepper
1 teaspoon Worcestershire sauce
2 cups grated cheese

Cook thin spaghetti as directed and drain. Melt butter, stir in flour, and add milk; stir over low fire until smooth and thick. Season to taste with salt and pepper and add Worcestershire sauce. Stir in cheese and stir over low fire until melted. Arrange spaghetti on a hot platter and pour cheese sauce over it. One minced pimiento may be added with the cheese if desired.

EGG NOODLE RING WITH FRIED APPLES

1 package Mueller's Fine Egg Noodles
1/4 teaspoon black pepper
1/2 teaspoon nutmeg
2 tablespoons brown sugar
1 teaspoon salt
1/4 cup melted butter
2 jars cottage cheese
4 to 5 apples

Cook fine egg noodles as directed and drain. Add seasonings, 2 tablespoons of butter and cheese. Blend carefully with a fork. Put mixture into well buttered ring mold and reheat in hot water. Core and slice apples and fry in remaining butter. Sprinkle with brown sugar, cover and cook 2 minutes. Turn out molded egg noodles on hot platter and fill with fried apples.

MACARONI ROYAL

1 package Mueller's Macaroni
1/4 lb. snappy cheese
7 slices lean bacon
1 small onion, chopped
1 can condensed tomato soup
(1 1/3 cups)
1 1/2 cups water

Cook macaroni as directed and drain. Grate or crumble the cheese. Panbroil bacon until crisp and cut in small pieces. Cook onion in bacon fat 5 minutes, remove from fat and add to tomato soup and water. Into a buttered baking dish put alternate layers of the cooked macaroni, cheese and bacon until all ingredients have been used. Pour over the tomato mixture. Bake in moderate oven, 350 degrees F., about 30 minutes.

MACARONI AU GRATIN

1 package Mueller's Macaroni
2 cups grated cheese
4 tablespoons butter
Salt and pepper
2 cups milk
Buttered crumbs

Cook macaroni as directed and drain. Into a buttered baking dish put alternate layers of the cooked macaroni and grated cheese, sprinkling each layer with salt and pepper and dotting with butter. When all ingredients have been used, pour milk over all, cover with buttered crumbs and bake in a moderate oven, 350 degrees F., 30 to 35 minutes.
ELBOW MACARONI SALAD A LA MUELLER

1 package Mueller's Elbow Macaroni
1 cup diced celery
1 cup shredded cabbage
1 pimiento, chopped
1 teaspoon salt
\( \frac{1}{2} \) teaspoon paprika
1 tablespoon lemon juice
Mayonnaise
Salad greens

Cook elbow macaroni as directed, drain and chill. Combine celery with cabbage, pimiento, green pepper and seasonings. Mix with chilled elbow macaroni and mayonnaise to moisten. Serve on crisp lettuce and garnish with mayonnaise. One cup diced chicken or tuna fish may replace the cabbage.

PIQUANT ELBOW MACARONI SALAD

1 package Mueller’s Elbow Macaroni
1 green pepper
1 pimiento
1 minced onion
\( \frac{1}{2} \) cup highly seasoned French dressing
Mayonnaise
Salad greens

Cook elbow macaroni as directed, drain and chill. Cut pepper and pimiento into small pieces, reserving one ring of green pepper for garnishing. Mix elbow macaroni with pepper, pimiento, onion and French dressing. Press firmly into a bowl and chill. When ready to serve, unmold on a large salad plate, surround with salad greens and garnish with green pepper ring and mayonnaise.
NEAPOLITAN FLUFF

1 package Mueller's Fine Egg Noodles
1/2 lb. prunes
1 tablespoon lemon juice
2 cups milk, scalded
2 egg yolks
1/4 cup sugar
Salt
1/2 teaspoon vanilla
1/2 cup light brown sugar
1/4 teaspoon cinnamon
1/8 teaspoon nutmeg
2 egg whites
1/4 cup sugar

Cook fine egg noodles as directed and drain. Cook prunes until tender, remove pits and add lemon juice. Pour the scalded milk onto the slightly beaten egg yolks, sugar and salt. Cook this over hot water until custard coats the spoon, stirring constantly. Add vanilla. Line a shallow baking dish with the prune pulp, cover with cooked egg noodles mixed with brown sugar and spices. Pour the custard over this.

Beat the egg whites until stiff, beat in sugar and spread this meringue over the pudding. Bake in a moderate oven, 350 degrees F., fifteen minutes until meringue is light brown. Dates or cooked apricots sweetened to taste may replace the prunes.

EGG NOODLES WITH FRUIT

1 package Mueller's Wide Egg Noodles
2 tablespoons melted butter
2 cups crushed sweetened berries, or sliced peaches or stewed apples
1/2 cup sugar

Cook wide egg noodles as directed and drain. Mix with melted butter and sugar and arrange around outside of a round platter. Put fruit in center. Garnish with whipped cream, if desired.
TUTTI FRUTTI PUDDING

1 package Mueller's Egg Noodles, Wide or Fine
1/4 cup butter
1 cup sugar
1/2 teaspoon salt
1/2 cup chopped walnuts
1/2 cup chopped dates
3 apples, thinly sliced

Cook egg noodles as directed, drain and cut or chop slightly. Cream butter, add sugar gradually and mix until well blended. Add well beaten eggs, salt, lemon juice and rind, and beat thoroughly. Add walnuts, dates mixed with flour, and sliced apples. Fold in the egg noodles, turn mixture into greased baking dish and set in pan of hot water. Bake in moderate oven, 350 degrees F., about 50 minutes. Serve with lemon sauce or whipped cream.

EGG NOODLE NESTS

1 package Mueller's Fine Egg Noodles
2 eggs
1/3 cup sugar
1/2 cup milk
1 orange
1 tablespoon lemon juice
Stewed apricots

Cook fine egg noodles, broken in short lengths, as directed and drain. Beat eggs slightly, add sugar, milk, orange rind and lemon juice. Combine with egg noodles and place over boiling water. Cook 10 minutes. Fill individual baking cups or ramekins with this mixture leaving a hollow in center. Place apricot in each hollow, sprinkle with stale cake or macaroon crumbs and brown quickly in hot oven or under broiler. Serve with apricot juice or whipped cream.

EGG NOODLE CUSTARD PUDDING

1/2 package Mueller's Fine Egg Noodles
2 cups milk
3 eggs
1/2 cup sugar
1 teaspoon salt
1 teaspoon vanilla
Grated rind 1/2 lemon

Cook fine egg noodles, finely broken, as directed and drain. Add milk. Let stand 1/2 hour. Beat egg yolks slightly; add sugar, salt, vanilla and lemon rind; combine with egg noodles and milk. Beat egg whites until stiff and fold into first mixture. Pour into a buttered baking dish and bake in moderate oven, 325 degrees F., until firm like custard—about 1 hour. Serve hot, with lemon or fruit sauce.
The ready-to-serve spaghetti for which you have been searching. Perfectly cooked and dressed with a sauce worthy of a Mueller Product. A smooth, delicately seasoned tomato sauce blended with well ripened American cheese which supplies just the right tang. Needs but to be heated to provide a luncheon or supper dish.

Will furnish the main ingredient of a one dish meal when served with sausages, frankfurters, meat cakes, bacon, eggs, chicken livers, or mushrooms. Can be used as a stuffing for green peppers, tomatoes, eggplant and squash.

First aid to the housewife in the preparation of the quick meal.

One can of Mueller’s Cooked Spaghetti provides four servings.
### Spaghetti with Chicken Livers

- 1 can Mueller’s Cooked Spaghetti
- 1/2 cup sliced cooked chicken livers
- 1 cup canned or fresh sliced mushrooms
- 2 tablespoons butter or bacon fat
- Parsley

Open can of Mueller’s Cooked Spaghetti. Cook mushrooms and chicken livers in butter five minutes, stir in cooked spaghetti and heat. Serve on hot platter garnished with parsley.

### Stuffed Peppers

- 1 can Mueller’s Cooked Spaghetti
- 6 green peppers
- Grated cheese

Open can of Mueller’s Cooked Spaghetti and heat. Parboil peppers in boiling salted water 5 minutes. Drain and cut thin slice from top. Remove seeds and fiber. Fill pepper shells with hot spaghetti, sprinkle top with grated cheese and bake in a moderate oven, 375 degrees F., until cheese has browned, about 15 minutes.

### Baked Spaghetti with Meat Balls

- 1 can Mueller’s Cooked Spaghetti
- 2 teaspoons salt
- 1 onion minced
- 2 tablespoons butter
- 1 lb. chopped beef
- 1/4 teaspoon nutmeg
- 1 tablespoon chili sauce
- Pepper

Open can of Mueller’s Cooked Spaghetti and heat. Cook onion in butter three minutes and add to the meat. Mix in other seasonings. Form into balls. Put hot spaghetti into greased baking dish. Arrange meat balls on top, and bake in a hot oven, 400 degrees F., until meat is well browned, about 20 minutes.

Sausages may be substituted for the meat balls if desired.
Mueller's Macaroni Products

Fine ingredients and careful manufacture and packing produce fine results.

With cheese or tomato sauce (or combined with meat) produces a tasty luncheon dish.

Dressed with butter or a savory sauce provides contrasting texture and flavor.

Particularly good with highly flavored sauces.

Attractive addition to clear soups.

For use with meat or as an ingredient for desserts.

Especially good in salads as well as for service with meats. A children's favorite.
Dear Madam:

We’re delighted to send you at your request a copy of our new recipe book, "Magic Menus with Mueller’s Macaroni Products". You will find it attractive and useful. We’ve gone to endless trouble and expense to make it so.

If you will keep it and use it, and discover in it some recipes that become real favorites with your family, we shall feel well rewarded.

You’ll find delicious, easy-to-make recipes for the entire family and all occasions. For a simple home dinner tonight, why not try that wonderful combination . . . Mueller’s Macaroni with Chipped Beef? The recipe is on page 11 of "Magic Menus". Or see how the children will go for their spinach when it’s given new interest, as in Spinach Au Gratin with Mueller’s Egg Noodles, on page 19. You’ll even discover desserts in this surprising book that are simple enough for the children and interesting for grown-ups . . . such as Neapolitan Fluff on page 25 and Egg Noodle Custard Pudding on page 26.

All of these recipes have been thoroughly tested in Mueller’s kitchens, so that you may be sure of success if you follow the directions.

And so you’ll know why Mueller’s products are outstandingly fine, there’s a little story inside the front cover telling you briefly of Mueller’s traditions. On pages 3, 4 and 5 are basic recipes for cooking Mueller’s and for sauces that will afford easy variations.

We’re confident you are going to like "Magic Menus" and the magic it can work with your meals.

Sincerely yours,

[Signature]

President

C. F. MUELLER CO.

Jersey City, N. J.