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 dirt. They’re always fresh. They come to you with a tradition of quality behind them that goes back over seventy-five 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.

1st printing — 1937
2nd printing — 1945
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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 SPAGHETTI         MUELLER’S EGG ALPHABET

1 PACKAGE OF ANY MUELLER PRODUCT
3 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. **DO NOT OVERCOOK**

**IMPORTANT:** The recipes in this book were planned for use with Mueller’s regular size package. Double the ingredients when using Mueller’s economical large package.

**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.

**MEATLESS SAUCE**

- ¼ cup olive oil
- 1 clove garlic (chopped) or ½ teaspoon ground garlic
- 1 onion (chopped)
- 1 green pepper (chopped)
- 1 can tomato paste
- 2 cups water
- 1 tablespoon Worcestershire sauce
- 1 teaspoon paprika
- Salt (to taste)
- Pepper (to taste)

Put the olive oil in a sauce pan, heat thoroughly, add the garlic, onion, green pepper and simmer until light brown. Then add the tomato paste, water, Worcestershire sauce, paprika, salt and pepper and let simmer for 1 hour, stirring occasionally. Serve over spaghetti with grated cheese.

**MEAT SAUCE**

- ½ pound beef (chopped)
- ¼ cup olive oil (or butter)
- 1 clove garlic (chopped)
- 1 green pepper (chopped)
- 1 onion (chopped)
- 1 medium can tomatoes
- 1 can tomato paste
- 2 teaspoons salt
- 2 cups water

Put beef, oil, garlic, pepper and onion in a sauce pan and fry about 10 minutes or until light brown. Then add tomatoes, tomato paste, salt and water. Let simmer about one hour, stirring occasionally. Serve over spaghetti with grated cheese.

**QUICK SAUCE**

- 1 onion (chopped)
- 1 green pepper (chopped) (if desired)
- 2 tablespoons butter
- 1 can condensed tomato soup
- Water

Put onion, pepper (if desired) and butter in a sauce pan and simmer until light brown. Add tomato soup and ¼ can of water. Cook two minutes and serve over spaghetti with grated cheese.
**MUSHROOM SAUCE**
(for Egg Noodles)

<table>
<thead>
<tr>
<th>4 tablespoons butter</th>
<th>1/2 cup cream</th>
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<tbody>
<tr>
<td>3 cups sliced mushrooms</td>
<td>1 teaspoon salt</td>
</tr>
<tr>
<td>2 tablespoons flour</td>
<td>Pepper</td>
</tr>
<tr>
<td>1 1/2 cups mushroom stock and milk</td>
<td>1 teaspoon Worcestershire sauce</td>
</tr>
<tr>
<td>1 teaspoon onion juice</td>
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</tbody>
</table>

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.

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**MUSHROOM SAUCE**

<table>
<thead>
<tr>
<th>4 tablespoons olive oil</th>
<th>1/2 lb. sliced mushrooms</th>
</tr>
</thead>
<tbody>
<tr>
<td>1 clove garlic</td>
<td>2 tablespoons flour</td>
</tr>
<tr>
<td>1 cup minced onions</td>
<td>1/2 cup shredded ham</td>
</tr>
<tr>
<td>1/2 cup minced celery</td>
<td>3 cups meat and mushroom stock</td>
</tr>
<tr>
<td>1/2 cup minced carrots</td>
<td>Salt, pepper</td>
</tr>
</tbody>
</table>

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.

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**CHEESE SAUCE**

<table>
<thead>
<tr>
<th>4 tablespoons butter</th>
<th>1 teaspoon mixed mustard</th>
</tr>
</thead>
<tbody>
<tr>
<td>2 tablespoons flour</td>
<td>1 teaspoon Worcestershire sauce</td>
</tr>
<tr>
<td>2 cups milk</td>
<td>1 1/2 cups grated cheese</td>
</tr>
<tr>
<td>1 teaspoon salt</td>
<td>Pepper</td>
</tr>
</tbody>
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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.

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**CURRY SAUCE**

<table>
<thead>
<tr>
<th>4 tablespoons butter</th>
<th>1 teaspoon salt</th>
</tr>
</thead>
<tbody>
<tr>
<td>3 tablespoons flour</td>
<td>2 teaspoons curry powder</td>
</tr>
<tr>
<td>2 cups milk or white stock</td>
<td>1 teaspoon onion juice</td>
</tr>
<tr>
<td>1/4 teaspoon nutmeg</td>
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</tbody>
</table>

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
- 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
- 1 quart stock or 4 bouillon cubes dissolved in 1 quart boiling water
- 6 onions, sliced
- 3 tablespoons butter
- 6 tablespoons grated cheese

Cook egg alphabet as directed and drain. Sauté 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.

**ELBOW MACARONI SOUP**

- ½ package Mueller’s
- 1 bunch celery (chopped)
- 4 quarts cold water
- 1 tablespoon parsley (chopped)
- 2 teaspoons salt
- 2 onions (chopped)
- 1 soup bone
- 1 medium can tomatoes
- 2 pounds soup meat
- ¼ teaspoon pepper

Into a soup kettle place the water and salt. Add the soup bone and the meat, cut in small pieces. Let simmer 45 minutes. Then add the vegetables and cook 1 hour longer. Remove the bone and meat, add the uncooked elbow macaroni and boil for 9 minutes.
**SPAGHETTI ORIENTAL**

- 1 package Mueller's Thin Spaghetti
- 2 tablespoons butter
- 2 onions, minced
- 2 green peppers, minced
- ½ cup celery, diced
- 3 cups tomatoes
- 1 teaspoon sugar
- 1 teaspoon salt
- ¼ teaspoon pepper
- ½ 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
- ½ teaspoon salt
- 2 tablespoons butter
- 2 tablespoons flour
- 1½ 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 WITH LEFT-OVER MEAT

1 package Mueller's Macaroni
1 onion (chopped)
1 large can tomatoes
1 cup leftover meat
(ground)

1 teaspoon sugar
1 tablespoon butter
½ teaspoon salt
¼ teaspoon pepper
¼ cup bread crumbs

Cook macaroni as directed and drain. Sauté onion in butter. Into a well greased casserole place alternate layers of macaroni, onion, tomatoes, meat, a sprinkle of bread crumbs and seasonings. Cover top with remaining bread crumbs and bake in hot oven 20 minutes.

CREAMED HAM AND ELBOW MACARONI
in spinach ring

½ package Mueller's Elbow Macaroni
3 tablespoons butter
3 tablespoons flour
⅛ teaspoon dry mustard
⅛ teaspoon paprika
2½ cups milk
1½ cups cooked ham
1 tablespoon chopped parsley
Salt and pepper
Worcestershire sauce
Cooked spinach

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
(¾ beef—¼ pork)
½ teaspoon salt
2 tablespoons minced onion
1 egg, well beaten
¼ 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  
2 cups boiling water  
1/2 cup shredded ham

2 tablespoons soy bean sauce  
2 cups boiling water  
1/2 teaspoon salt  
1/2 cup shredded ham

1 tablespoon flour  
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 egg  
1 teaspoon salt  
1 cup dry, sifted cracker crumbs

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
2½ cups milk
¾ teaspoon salt

Pepper
1 teaspoon mixed mustard
1 teaspoon Worcestershire Sauce
1 cup grated cheese
½ 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
1½ 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

2 lbs. veal steak
1 teaspoon salt
\( \frac{1}{2} \) teaspoon pepper
1 clove garlic
1\( \frac{1}{2} \) cups water

2 tablespoons butter or bacon fat
\( \frac{3}{4} \) cup sour cream
1 teaspoon paprika
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

1 package Mueller's Wide Egg Noodles
\( \frac{1}{4} \) cup butter

\( \frac{1}{2} \) cup chopped Almonds or Brazil nuts
2 teaspoons poppy seeds

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 AND CHEESE
(Recipe on page 23)
Buttered beets
Tomato salad
Pumpkin pie
Coffee

Suppers

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

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

Luncheons

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

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

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

Luncheons

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
Asparagus with grated cheese
Stringbeans
Strawberry shortcake
Coffee

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

EGG NOODLE RING
Recipe on page 28
with creamed chicken
Tomato and cucumber salad
Hot biscuits
Pineapple sherbet
Tea

STUFFED BAKED TOMATOES
Recipe on page 19
Carrot and lettuce salad
French toast
Tea

Suppers

Dinners
BROILED HAM AND EGG NOODLES
WITH BROWNED CRUMBS

1 package Mueller's Wide Egg Noodles
1 teaspoon mustard
1 slice ham (one inch thick)
4 tablespoons butter
1 1/2 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
4 tablespoons butter or chicken fat
1/4 cup green pepper
1/4 cup cream
3 tablespoons flour
1/2 teaspoon paprika
1/2 teaspoon salt
1/2 cup milk
1 1/2 cups milk
2 egg yolks, beaten
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
1/2 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 1/4 teaspoon paprika
1 quart oysters 2 cups milk
1/4 cup butter Salt, pepper
3 tablespoons flour 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 cups milk
2 tablespoons butter 1 7-oz. can tuna fish
2 tablespoons flour 1 cup whole kernel corn
1 cup grated cheese Salt, pepper, paprika

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 teaspoon sugar
1 tablespoon chopped green pepper 1/2 teaspoon salt
Pepper
2 tablespoons butter 1 tablespoon minced parsley
2 cups canned tomatoes 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
1 cup buttered crumbs
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 minced ham
2 tablespoons flour
½ cup stock
2 cups canned tomatoes
1 large can shrimps
Salt, pepper
1 green pepper, minced

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
Pepper
1/2 teaspoon poultry seasoning
1/2 tablespoon 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

2 ½ 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 NOODLES NEW YORKER

1 package Mueller's Egg Noodles, Fine or Wide
1 cup cottage cheese
(dry or creamed)
1 cup sour cream

¼ cup grated onion
1 to 2 teaspoons Worcestershire Sauce
Dash of tabasco sauce
½ teaspoon salt

Grated sharp cheese

Cook egg noodles as directed and drain. Combine with other ingredients. Place in a greased casserole. Sprinkle with grated sharp cheese. Bake 30 minutes in hot oven. Adjust seasonings as desired.
SPAGHETTI MOLD

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

¾ teaspoon salt
Pepper
1 teaspoon Worcestershire Sauce
⅔ 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
½ 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
¼ 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
2 cups milk
4 tablespoons butter
2 tablespoons flour
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 teaspoon salt
1/4 teaspoon black pepper
1/2 teaspoon nutmeg
2 tablespoons brown sugar
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 1/2 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 AND CHEESE

1 package Mueller's Macaroni
3 cups milk
4 tablespoons butter
3 level tablespoons flour
1 teaspoon salt
1 1/2 cups dry sharp cheese (grated)

Cook macaroni as directed and drain. Scald the milk in a double boiler. Meanwhile combine melted butter and flour. Add slowly to scalded milk, stirring constantly. Let cook 20 minutes. Add salt and 1/2 cheese, grated. Combine with the cooked macaroni and put in baking dish. Sprinkle top with remainder of grated cheese and dot with butter. Bake in hot oven (400-500 degrees F.) 15 to 20 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 chopped green pepper
1 teaspoon salt
1/4 teaspoon paprika

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
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

1/2 cup sugar

Salt

1/2 teaspoon vanilla

1/4 cup light brown sugar

1/2 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.
TU‘TI FRUTTI PUDDING

1 package Mueller's Egg Noodles, Wide or Fine
1/4 cup butter
1 cup sugar
2 eggs
1/2 teaspoon salt
Grated rind and juice of 1/2 lemon
1/2 cup chopped walnuts
1/2 cup chopped dates
1 tablespoon flour
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
1/2 cup sugar
1/2 cup milk
Grated rind 1 orange
1 tablespoon lemon juice
Stewed apricots
Dry cake crumbs

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.
FOR BABIES AND CHILDREN

A small quantity of Mueller’s Egg Noodles or Egg Alphabets may be cooked in rapidly boiling salted water and served with milk and sugar or with butter. This is a welcome change and provides abundant energy for active boys and girls.

**EGG NOODLE MILK DISH**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1/2 package Mueller’s Fine</td>
<td>1/2 teaspoon pepper</td>
</tr>
<tr>
<td>Egg Noodles</td>
<td>1/4 teaspoon salt</td>
</tr>
<tr>
<td>1 quart milk</td>
<td>1 teaspoon butter</td>
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<tr>
<td>1/8 teaspoon nutmeg</td>
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Heat the milk and place the egg noodles right from the package in the milk. Let simmer for 12 minutes, stirring occasionally. If more tenderness is desired, simmer a few minutes longer. Then add the butter and seasonings and serve. If you wish to make a thicker mixture, use a full package of egg noodles.

**ELBOW MACARONI WITH LIVER**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1 package Mueller’s Elbow</td>
<td>1 egg, well beaten</td>
</tr>
<tr>
<td>Macaroni</td>
<td>2 cups milk</td>
</tr>
<tr>
<td>1/2 pound liver (ground)</td>
<td>2 tablespoons butter</td>
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<tr>
<td>1/8 teaspoon salt</td>
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Cook elbow macaroni as directed and drain. Parboil the liver until tender. Combine the elbow macaroni with the ground liver, salt, well beaten egg, milk and half the butter. Pour the elbow macaroni mixture into a well greased baking dish, dot with the remaining butter and bake until well browned.

**THIN SPAGHETTI WITH TOMATOES**

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>1 package Mueller’s Thin</td>
<td>2 tablespoons sugar</td>
</tr>
<tr>
<td>Spaghetti</td>
<td>Bread crumbs</td>
</tr>
<tr>
<td>1 can (or 6 fresh) tomatoes</td>
<td>Grated cheese</td>
</tr>
<tr>
<td>2 tablespoons butter</td>
<td></td>
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Cook thin spaghetti as directed and drain. Combine thin spaghetti with tomatoes, butter, sugar and bread crumbs in a baking dish, top with grated cheese and bake in a moderate oven for 20 minutes.

These recipes are made up in family portions as they are equally good for grownups.
CHICKEN TETRAZZINI

1 package Mueller's Thin Spaghetti
1 fowl (4 to 5 pounds) Pinch of poultry seasoning, if desired
4 tablespoons butter
2 tablespoons flour
Salt

Grated cheese

Clean and wash fowl thoroughly. Cut into pieces. Place in a large stew kettle and add enough boiling water to half cover the chicken. Add one tablespoon salt. Cover kettle and cook chicken at a simmering temperature for two to three hours, or until tender. Then roll chicken pieces in seasoned flour and brown in skillet, using 2 tablespoons melted butter. In the meantime, cook the thin spaghetti as directed. Drain and pour on hot platter. Arrange pieces of browned chicken around thin spaghetti and keep warm while the gravy is being made. Measure chicken stock. To 1½ cups of stock use 2 tablespoons flour blended with 2 tablespoons butter for thickening. Cook thoroughly and add the cream or milk and desired seasonings. Heat to boiling and pour gravy over hot platter of chicken and thin spaghetti. Serve with grated cheese.

EGG NOODLE RING

with creamed mushrooms—diced chicken—or shrimps

1 package Mueller’s Wide Egg Noodles
2 tablespoons butter
3 eggs
1 teaspoon salt
¼ teaspoon pepper
½ cup rich milk or cream

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, diced chicken or shrimp. Garnish with pimientos and green pepper slices, if desired.

THIN SPAGHETTI WITH MEAT BALLS

2 packages Mueller's Thin Spaghetti
1 large can tomatoes, strained
1 can tomato paste
1 cup water
½ pound veal (ground)

Grated cheese

Cook thin spaghetti as directed and drain. Combine tomatoes, tomato paste and water and simmer in large sauce pan. Meanwhile mix all remaining ingredients together and form into small meat balls. Fry in fat. Pour fried meat balls and fat drippings into tomato sauce and simmer slowly for 1 hour. Pour over cooked thin spaghetti and serve with grated cheese.
MUELLER’S MACARONI PRODUCTS

Fine ingredients and careful manufacture and packing produce fine results.

MACARONI

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

SPAGHETTI

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

THIN-SPAGHETTI

Particularly good with highly flavored sauces. Italian style.

EGG ALPHABET for soup

For babies, children and as an addition to all soups.

EGG NOODLES-FINE for soup

For use with meat or served plain with butter as a side dish.

EGG NOODLES-WIDE

Especially good in salads as well as for service with meats. A children’s favorite.

ELBOW MACARONI

For use with meat or served plain with butter as a side dish.