ECONOMY DISHES

MADE WITH "Uneeda Bakers"

N.B.C. SODA CRACKERS
OMELET SOUBISSE

Roll crackers fine and combine with milk, beaten egg yolks and salt and beat thoroughly. Fold in stiffly beaten egg whites. Heat butter in heavy frying pan and pour into it the egg mixture. Cover and cook over very low flame about 15 minutes or until set. Combine white sauce and onions. Fold omelet and slip on to hot platter. Pour onion sauce over omelet and sprinkle with paprika. 6 portions.

APPLE FRITTERS

Pour hot milk over finely rolled crackers and salt and beat until smooth. Cool and add baking powder and beaten eggs. Stir in apples. Drop by spoonfuls in deep hot fat (360°-370° F.) and fry for 2-3 minutes. Serve with powdered sugar or foamy sauce. 6 portions.

BAKED STUFFED TOMATOES

Cut a slice from the stem end of each tomato and scoop out centers without breaking the walls. Mix chopped centers of tomatoes with finely crumbled N. B. C. Soda Crackers, salt, pepper, celery and onion. Stuff prepared tomatoes with cracker mixture and dot with bacon fat or butter. Place in greased baking dish and bake in a hot oven (475° F.) until tender. Serve hot in baking dish. 6 portions.
**APPETITE PLEASING**

**CORN OYSTERS**

2 cups grated fresh corn or strained, canned corn  
10 N.B.C. Soda Crackers, finely rolled salt and pepper  
2 eggs, beaten

Combine all ingredients and drop the batter from a spoon into deep hot fat (385° F.) and fry light brown. Makes 30 Corn Oysters.

**CAULIFLOWER AU GRATIN**

1 medium cauliflower, cooked  
10 N.B.C. Soda Crackers, crumbled fine salt and pepper  
1 cup milk  
3 tbsps. grated American cheese  
2 tbsps. butter

Separate cauliflower into flowerets. In a greased baking dish put alternate layers of cauliflower and crackers. Season and pour milk over all. Sprinkle cheese on top and dot with butter. Bake in a hot oven (475° F.) for 15-20 minutes. 6 portions.

**SWEET POTATOES WITH PINEAPPLE**

6 medium sweet potatoes  
12 N.B.C. Soda Crackers  
½ cup cut pineapple, drained  
2 tbsps. butter  
½ cup honey  
1 cup pineapple juice

Peel, boil and season potatoes and cut in thin slices. Crumble crackers fine and arrange potatoes, crackers and pineapple in alternate layers in buttered baking dish having crackers on top. Dot with butter. Mix honey with pineapple juice and pour over all. Bake for 15-20 minutes in a hot oven (475° F.). 6 portions.
VEAL LOAF WITH BOILED EGGS

1 1/2 lbs. stewing veal  
1 tsp. minced onion  
1 tsp. salt  
13 N.B.C. Soda Crackers  
1 egg (uncooked)  
1/2 cup stock or water  
3 hard boiled eggs  
2 tbsp. butter

Put meat through grinder, add onion, salt, finely crumbled crackers, raw egg and stock or water. Mix thoroughly. Put half of this mixture into a well greased loaf pan, place the boiled eggs end to end, on top of the mixture, the long way of the pan and cover with remaining mixture, pressing firmly into the pan. Dot with butter. Bake for 45 minutes in a hot oven (425° F.). To serve turn out of the pan and slice, either hot or cold.

CASSEROLE ITALIENNE

16 N.B.C. Soda Crackers, crumbled fine  
1 tsp. minced onion  
1/2 cup minced ham  
1 1/2 cups hot rich milk  
2 tbsp. butter  
1/2 tsp. salt  
1 egg yolk, beaten  
3 egg whites, beaten stiff  
1/2 cup grated cheese

Over N. B. C. Soda Crackers pour milk and add butter. Beat for 2 minutes and then add all ingredients except egg whites and cheese and beat until fluffy. Fold in egg whites and put lightly into greased baking dish, leaving top rough. Sprinkle with cheese. Bake in a hot oven (425° F.) for 15 minutes. Reduce heat to (300° F.) and continue baking for 15 minutes. Serve at once. 6 portions.

STRING BEANS CREOLE

1 tbsp. minced onion  
1 tbsp. minced green pepper  
2 tbsp. butter  
2 1/4 cups cooked green beans  
1 1/2 cups canned tomatoes  
salt and pepper  
7 N.B.C. Soda Crackers, crumbled  
2 tbsp. American cheese, grated

Brown onion and pepper in butter; combine with beans and tomatoes, season and place in a buttered baking dish. Top with crumbled crackers and sprinkle with cheese. Bake covered in a moderate oven (375° F.) for 15-20 minutes or until cheese is melted and lightly browned. 6 portions.
DESSERTS

BROWN BUTTER PUDDING

\[ \frac{1}{2} \text{ cup butter} \]
\[ 12 \text{ N.B.C. Soda Crackers} \]
\[ \frac{1}{2} \text{ cup sugar} \]

Melt butter in frying pan, add crumbled crackers and cook until light brown, stirring frequently. Add sugar and milk and cook fifteen minutes in a double boiler. Remove from fire, cool and add vanilla. Pour into a greased baking dish and bake in a slow oven (350° F.) until firm, 35 minutes. Serve plain or with crushed fruit. 6 portions.

APPLE CRACKER PUDDING

\[ 25 \text{ N.B.C. Soda Crackers} \]
\[ \frac{1}{2} \text{ cups hot milk} \]
\[ 2 \text{ eggs} \]
\[ \frac{3}{4} \text{ cup sugar} \]
\[ \frac{1}{2} \text{ cup raisins} \]

Crumble crackers fine and cover with hot milk. Add beaten egg yolks, sugar, raisins, cinnamon, salt and apples. Fold in stiffly beaten egg whites. Melt butter in baking dish; stir one-half of it into pudding, coat inside of dish with remainder. Pour pudding into baking dish and bake in a moderate oven, (375° F.) about 40 minutes. Serve hot with sweet cream. 6 portions.

PEACH MERINGUE PIE

\[ 14 \text{ N.B.C. Soda Crackers} \]
\[ \frac{1}{2} \text{ cup butter} \]
\[ 2 \text{ tbsp. sugar} \]
\[ \frac{1}{4} \text{ tsp. salt} \]
\[ \frac{3}{4} \text{ cup sugar} \]
\[ 3 \text{ cups sliced peaches} \]

Roll crackers fine and mix with softened butter, 2 tbsp. sugar and salt. Press mixture firmly against sides and bottom of buttered pie plate. Reserve 2 tbsp. sugar for meringue. Mix remainder with peaches, sherry flavoring and almonds and pour into crumb-lined plate. Bake in a hot oven (475° F.) for 10 minutes; continue baking at 350° F. for 15-20 minutes. Combine stiffly beaten egg whites with 2 tbsp. sugar and the vanilla. Spread over peaches and bake 15 minutes longer. Makes one 8 inch pie.
Golden baked . . . flaky in texture . . . generous sized—a fine crisp cracker for spreads, hearty soups and chowders.

Try the recipes in this folder. If you would like to have other Cracker Cookery recipes, simply send your name and address on a penny post card for the latest "Menu Magic" booklet,—FREE. Full of new ideas—all recipes tested. Address:

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