15 BRAND NEW RECIPES THAT SHOW HOW TO MAKE A LITTLE "Uneeda Bakers" Go Far
### CORN WAFFLES

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Amount</th>
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<tbody>
<tr>
<td>2 cups canned corn</td>
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<tr>
<td>3 eggs</td>
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<tr>
<td>24 Premium Flake Crackers, crumbled fine</td>
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<tr>
<td>1 tbsp. sugar</td>
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<tr>
<td>¾ tsp. salt</td>
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<tr>
<td>3 tsps. baking powder</td>
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<tr>
<td>¼ cup melted butter</td>
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Into corn stir beaten egg yolks. Crumble crackers and add sugar, salt and baking powder and stir into corn. Add melted butter and fold in stiffly beaten whites of eggs. Bake in a hot waffle iron until crisp and brown. 16 individual servings.

### PEPPER SURPRISE

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>6 green peppers</td>
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<tr>
<td>1 tbsp. butter or other fat</td>
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<tr>
<td>10 Premium Flake Crackers, crumbled</td>
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<tr>
<td>1 egg</td>
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<tr>
<td>½ tsp. mustard</td>
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<tr>
<td>pepper and salt</td>
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<tr>
<td>nutmeg</td>
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<tr>
<td>celery seed</td>
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<tr>
<td>1 cup cooked crab meat, fresh or canned</td>
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<td>1 cup stock or water</td>
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Cut off stem ends of peppers and remove seeds and veins. Melt butter, stir in crumbled crackers, beaten egg, seasonings and crab meat. Stuff the peppers with this mixture and put in a greased baking dish. Add 1 cup of stock or water and bake in a moderate oven (375°F.) for 30 minutes. 6 portions.

### CHICKEN CROQUETTES

<table>
<thead>
<tr>
<th>Ingredient</th>
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<tbody>
<tr>
<td>¾ cup hot chicken stock or milk</td>
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<tr>
<td>28 Premium Flake Crackers, rolled fine</td>
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<tr>
<td>2 eggs, well beaten</td>
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<tr>
<td>1 tsp. minced onion</td>
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<tr>
<td>2 cups minced, cooked chicken</td>
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<tr>
<td>salt and pepper</td>
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<tr>
<td>1 tbsp. cold water</td>
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</tbody>
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Pour hot stock or milk over 1 cup crumbled crackers and beat until smooth. Combine with 1 beaten egg, onion, chicken and seasoning, mixing well. Cool and shape. Add water to 1 beaten egg. Coat croquettes with remaining crumbs, egg and water mixture and again with cracker crumbs. Fry in deep hot fat (390°F.) until golden brown. 6 portions.
BAKED EGGS IN TOMATO SAUCE

1 cup tomato sauce
18 Premium Flake Crackers, crumbled fine
2 tbsps. grated American cheese

Butter individual baking dishes and place 2 tablespoons of tomato sauce in each. Add a layer of crumbled crackers. Break an egg in each dish, season, add a layer of crumbled crackers and more tomato sauce. Sprinkle with grated cheese and bake in a very hot oven (500°F.) for 10 minutes. Serve hot. 6 portions.

CHEESE ENTREE

18 Premium Flake Crackers, rolled fine
½ cup grated cheese
1 tbsp. butter

1 cup boiling water
salt and pepper
1 egg, beaten

Put finely rolled crackers and cheese in top of double boiler, add butter and gradually stir in the hot water. Remove from fire, season and stir into well beaten egg. Cook 3 minutes longer and serve hot on whole toasted Premium Flake Crackers. Sprinkle with paprika. 6 portions.

HAWAIIAN HAM

1 large slice smoked ham (½ inch thick)
12 Premium Flake Crackers, crumbled fine

1 cup drained crushed pineapple
2 tbsps. butter
2 tbsps. brown sugar
1 cup pineapple juice

Trim excess fat from ham slice. Mix crumbled crackers, pineapple and softened butter and place on the ham slice. Roll and skewer or tie. Place in a casserole. Sprinkle with sugar and pour pineapple juice in casserole. Cover and bake 1 hour in a hot oven (425°F.). 6 portions.
SCALLOPED EGGS WITH SALMON

1 pint hot milk 1 tsp. salt
16 Premium Flake Crackers, 4 hard boiled eggs
rolled fine 1½ cups flaked salmon
3 tbsps. butter

Pour scalded milk over cracker crumbs, 2 tablespoonfuls butter and salt and beat until smooth and creamy. In a buttered baking dish put alternate layers of salmon and sliced egg. Pour cracker mixture over all and dot with remaining butter. Bake in a hot oven (475°F.) for 10-15 minutes. 6 portions.

QUICK JAMBALAYA

2 slices bacon 2 cups canned tomatoes
2 tbsps. minced onion 1½ cups water
3 tbsps. minced green 1½ cups cooked shrimp
pepper 1 tsp. salt
29 Premium Flake ¼ tsp. pepper
Crackers, rolled fine

Cook bacon over low flame until fat flows freely, add onion and green pepper and lightly brown. Then add cracker crumbs, tomatoes and water and cook over low flame for 10 minutes. Add shrimp and season. Cover, simmer slowly (stirring occasionally) for 5 minutes. If necessary add a little more water to prevent sticking. Serve hot. 6 portions.

NORMANDY BRUSSELS SPROUTS

2 cups hot milk 1 tbsp. lemon juice
16 Premium Flake Crackers, crumbled fine 2 cups cooked brussels sprouts
1 tbsp. onion juice grated cheese

Pour hot milk over two-thirds of the crumbled crackers and beat until smooth. Add onion juice and lemon juice. Place sprouts in greased baking dish, cover with cracker-milk mixture. Sprinkle remaining crackers and grated cheese on top and bake in a hot oven (475°F.) 15 minutes, or until browned on top. 6 portions.
LIVER A LA BEQUE

salt and pepper  2 onions, sliced thin
6 slices liver  16 Premium Flake Crackers, crumbled fine
2 tbsps. flour  4 tbsps. tomato sauce
2 tbsps. bacon fat

Season liver and dredge with flour. Heat bacon fat in pan and lightly brown onions; add crumbled crackers and tomato sauce and stir over fire for 3 minutes. Cool and put small portions on each slice of liver. Roll and skewer or tie with string. Fry in deep hot fat (375°F.) until brown. 6 portions.

LAMB RING

2 cups cooked lamb, ground  1 bouillon cube, dissolved in 1 cup hot water
20 Premium Flake Crackers, crumbled fine  1 egg, well beaten
salt and pepper  1 tsp. minced onion
¼ tsp. poultry seasoning  2 tbsps. butter

Combine all ingredients except butter. Place in buttered ring mold and brush with butter. Bake in a hot oven (425°F.) about 30 minutes. Unmold on platter and fill center of ring with hot creamed vegetables. Garnish with mint jelly. 6 portions.

TUNA NEWBURGH

10 Premium Flake Crackers, rolled fine  1 tbsp. minced onion
1 ¾ cups rich milk  2 tbsps. pimiento strips
1 tbsp. butter  2 cups tuna
2 tbsps. shredded green pepper  1 egg
salt and pepper

Soak cracker crumbs in milk, add butter and slowly bring to boiling point. Add peppers, onion, pimiento and tuna. Stir into beaten egg, season and return to fire and cook 3 minutes, stirring constantly. Serve on heated Premium Flake Crackers. 6 portions.
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**CHERRY PUDDING**

- 3 cups milk
- 18 Premium Flake Crackers, crumbled fine
- 2 eggs
- 1 cup sugar
- 1 cup cooked, drained cherries, pitted
- ¼ cup melted butter
- 1 tsp. vanilla
- Speck of nutmeg

Heat milk in double boiler, add crumbled crackers and cool. Add beaten eggs and remaining ingredients. Pour into buttered pudding dish and set in a pan of water and bake in a moderate oven (375° F.) for 40-45 minutes. Serve with whipped cream. 6 portions.

**DUTCH APPLE CAKE**

- 30 Premium Flake Crackers
- 3 apples, peeled, cored and cut in ⅛ths
- 1 tsp. baking powder
- ¼ cup shortening
- 1 egg
- ½ cup milk
- 4 tbsps. butter
- ½ cup sugar
- ½ tsp. cinnamon

Roll crackers fine. Add baking powder and rub in shortening. Combine egg and milk and mix with first mixture to form a soft dough. Spread in greased pan (8 x 8 x 2 inches) having dough higher at edges than in center. Arrange apple sections on top of dough. Bake in a hot oven (425° F.) 30 minutes. Cream butter, sugar and cinnamon and spread on top of apples. Continue baking until apples are soft and top a golden brown. 6 portions.

**JELLY OMELET**

- ¾ cup hot milk
- 8 Premium Flake Crackers, finely rolled
- ½ tsp. salt
- 4 eggs
- 2 tbsps. butter
- ½ glass tart jelly
- 1 tbsp. pwd. sugar

Pour hot milk over finely rolled crackers, add salt and beat until creamy. Beat egg yolks until lemon colored and add cracker-milk mixture. Fold in stiffly beaten egg whites. Heat butter in heavy frying pan and pour in omelet. Cook, covered, over very low flame 20-25 minutes. When set, spread one-half with jelly; fold other half of omelet over jellied half; slip on to a warm platter and sprinkle with sugar. Serve hot. 6 portions.