EASY DOES IT

Some new and tasty recipes for your kitchen from ours at PET
For more than half a century...

PET® Evaporated Milk has been found in cupboards all over America. It’s a good product, a versatile product. It’s a product American homemakers trust for quality and purity.

That’s probably why, for years, people ask for “PET MILK” more than any other evaporated milk.

Here at PET, we’re always interested in finding interesting new ways to cook with PET Evaporated Milk.

In “Easy does it,” we’d like to share some of the good things we’ve learned with you. The first section, “You asked for it” includes the twelve most-requested PET Evaporated Milk recipes. In section two, there are special recipes for special occasions. The third section remembers the good old days—a fond look back at recipes our mothers made for us. And the last section offers good things to eat made with PET Evaporated Milk . . . things quick and simple enough to prepare on the spur of the moment.

For a complete index of recipes, see inside the back cover.

"PET" REG. U.S. PAT. OFF.
You asked for it!

Good cooks all over America have asked us for PET Evaporated Milk recipes. Here are the twelve "most requested"... fun to fix... a guaranteed success at the table.

Molded Lime Salad

3-oz. pkg. lime gelatin
¾ cup boiling water
1 cup PET Evaporated Milk
8½-oz. can crushed pineapple, undrained
1 cup creamed cottage cheese
½ cup cut-up nuts
½ cup finely cut celery
½ cup mayonnaise
1 Tablesp. lemon juice

1-2-3 Meat Loaf

2 lbs. ground beef
1 1/2 cups PET Evaporated Milk
1 pkg. (2 envelopes) dried onion soup mix

Mix all ingredients. With wet hands shape into loaf in shallow baking pan. Bake in 350 oven 1 hour and 30 minutes. Serves 8.

Corn Crisp Chicken

2 1/2 to 3 lb. fryer, cut up
1/2 cup PET Evaporated Milk
1 cup corn flake crumbs
1 1/2 teasp. salt
1/4 teasp. pepper

Mix corn flake crumbs, salt and pepper in paper or plastic bag. Dip chicken in evaporated milk. Shake one or two pieces at a time in bag to coat. Arrange on foil lined pan. Bake in 350 oven 1 hour or until drumstick is tender.

Corn Crisp Pork Chops—Use 4 to 6 lean pork chops, 1/2-inch thick, in place of chicken. Bake in 350 oven 45 minutes.

Corn Crisp Fillets—Use 1-lb. pkg. frozen fish fillets, thawed, in place of chicken. Bake in 375 oven about 20 minutes.
Baked Custard

2 eggs, slightly beaten  
1 cup PET Evaporated Milk  
\(\frac{1}{2}\) cup water  
\(\frac{1}{4}\) cup sugar  
1 teasp. vanilla  
few grains salt

Mix all ingredients thoroughly until sugar is dissolved. Pour into four custard cups. Set in shallow pan holding 1 inch hot water. Bake in 350° oven 45 minutes or until knife inserted near edge comes out clean. Cool. Serves 4.


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Bread Pudding

4 slices toasted bread  
2 Tablesp. butter or margarine  
\(\frac{1}{3}\) cup raisins  
2 eggs, slightly beaten  
\(\frac{1}{4}\) cup sugar  
few grains salt  
1 cup PET Evaporated Milk  
1 cup boiling water  
1 teasp. vanilla  
4 teasp. sugar  
\(\frac{1}{4}\) teasp. cinnamon

Spread toasted bread with butter and cut into quarters. Place buttered side up in greased 1 1/2-qt. baking dish. Sprinkle raisins over toast. Mix eggs, \(\frac{1}{4}\) cup sugar, salt, evaporated milk, boiling water and vanilla. Pour over toast and let stand 10 minutes. Sprinkle cinnamon and sugar over top. Bake in 350° oven 35 minutes or until knife inserted near edge comes out clean. Serve warm or cold. Serves 4.
Cheesecake Pie

1 cup graham cracker crumbs
1/4 cup sugar
1/4 cup melted butter or margarine
two 8-oz. pkgs. cream cheese, softened
2 unbeaten eggs
1/2 cup sugar
1 Tablesp. lemon juice
1/2 cup PET Evaporated Milk
1 teasp. vanilla

Mix graham cracker crumbs, 1/4 cup sugar, and melted butter or margarine. Press on bottom and sides of a lightly greased 9-inch pie pan. Beat cream cheese until fluffy. Add eggs, sugar, lemon juice and beat until smooth. Add evaporated milk gradually. Stir in vanilla. Pour into crumb crust. Bake in 300 oven 45 minutes. Cool. Top with fruit or sweetened sour cream. Serves 6 to 8.
Dream Bars

1/3 cup soft shortening
1/2 cup brown sugar
2 Tablesp. PET Evaporated Milk
1 cup sifted flour
1 egg
1 cup firmly packed brown sugar
1/4 teasp. salt
1 teasp. baking powder
3 Tablesp. PET Evaporated Milk
1 teasp. vanilla
4-oz. can shredded coconut
6-oz. pkg. chocolate pieces
1/2 cup cut-up pecans
2 Tablesp. flour

Mix shortening, 1/2 cup brown sugar and
2 Tablesp. evaporated milk until light and fluffy. Gradually mix in flour. Press dough evenly over
the bottom of a greased 13 x 9 x 1 1/2-inch pan.
Bake in 325 oven 15 minutes. Beat egg until
foamy in medium bowl. Beat in brown sugar,
salt, baking powder, evaporated milk, and
vanilla. Stir in coconut, chocolate pieces, nuts and
flour. Using two forks spread on baked dough.
Bake 30 minutes or until top is brown. Cut into
30 bars.
Festive Fruit Cake

2 cups miniature marshmallows
2/3 cup PET Evaporated Milk
6 Tablesp. frozen orange juice concentrate, thawed
1 cup cut-up nuts
1 cup candied mixed fruit
3/4 cup cut-up dates
3/4 cup raisins
1/4 cup candied cherries
4 cups graham cracker crumbs
1 teasp. cinnamon
1 teasp. nutmeg
1/2 teasp. cloves

Mix marshmallows, evaporated milk and orange juice concentrate in a large saucepan. Stir over medium heat until marshmallows melt completely. Stir in nuts, candied mixed fruit, dates, raisins and cherries. Mix separately graham cracker crumbs, cinnamon, nutmeg, and cloves. Stir into fruit mixture. Press firmly into 5 to 6 cup ring mold or loaf pan lined with wax paper. Cover tightly. Chill 2 days. Makes 3 lbs.

Glaze

1/2 cup red currant jelly
2 Tablesp. sugar

Mix jelly and sugar in small saucepan. Bring to boil and boil 3 minutes. Apply to unmolded fruitcake with pastry brush while glaze is warm. Let dry 1 hour before covering. Refrigerate until serving time.

Fruit Freeze Pie

9-inch baked pastry crust or crumb crust
1 1/2 cups PET Evaporated Milk
1 envelope sugar-sweetened soft drink mix (any flavor)

Marshmallow Fudge

2 1/4 cups sugar
3/4 cup PET Evaporated Milk
16 large marshmallows or 1 cup marshmallow creme
1/4 cup butter or margarine
1/4 teasp. salt
6-oz. pkg. semi-sweet chocolate pieces (1 cup)
1 teasp. vanilla
1 cup cut-up nuts, optional

Mix sugar, evaporated milk, marshmallows, butter or margarine and salt in a heavy medium saucepan. Cook, stirring constantly, over medium heat to an all over boil. Boil and stir 5 minutes. Stir in chocolate until completely melted. Add vanilla and nuts. Spread in buttered 8-inch square pan. Cool. Cut into 30 pieces.

Pumpkin Pie

9-inch unbaked pastry crust
1 cup firmly packed brown sugar
1 Tablesp. flour
1 Tablesp. pumpkin pie spice (see note)
1/2 teasp. salt
1-lb. can pumpkin (2 cups)
1 1/2 cups PET Evaporated Milk
1 egg, beaten

Mix brown sugar, flour, spice and salt in large bowl. Stir in pumpkin, evaporated milk and egg until smooth. Pour into pastry crust. Bake in 375 oven 50 to 55 minutes or until knife inserted 2 inches from edge comes out clean. Serve warm or cold. Serves 8.

Note: You can use 1 1/4 teasp. cinnamon, 1/2 teasp. nutmeg, 1/2 teasp. ginger and 1/4 teasp. cloves in place of pumpkin pie spice.
Egg Nog Punch

4 eggs
1/2 cup sugar
1/4 teasp. salt
3 Tablesp. vanilla or 1 cup brandy or rum
three 13-oz. cans PET Evaporated Milk
2 cups water
1 inch slice orange rind

Beat eggs until light and fluffy in large bowl or saucepan. (Use only whole fresh refrigerated eggs.) Beat in sugar, salt, evaporated milk and water. Add orange rind. Stir over medium heat until steaming. Add vanilla or rum or brandy. Remove orange rind. Serve hot or cold. Top with nutmeg and whipped cream. Makes 2 quarts.
PET Evaporated Milk is a hostess' friend. Try these tempting treats the next time there's a special event in your family... when the girls are coming for bridge... or when you're planning a party for friends.

Quiche Lorraine—Appetizer Pie

9-inch unbaked pastry crust
6 slices bacon, fried and crumbled
4½-oz. can sliced mushrooms, drained
1½ cups shredded Swiss cheese (6 oz.)
1 medium onion, cut up
1 Tablesp. flour
½ teasp. salt
¼ teasp. garlic powder
2 eggs, beaten
1 cup PET Evaporated Milk

Bake pastry crust about 5 minutes in 450 oven. Remove and reduce heat to 325. Mix bacon, mushrooms, Swiss cheese, onion, flour, salt, and garlic powder. Add eggs and evaporated milk. Pour into pastry crust. Bake 1 hour. Cool 10 to 15 minutes before serving. Serves 8.
Vichyssoise—Cream of Potato Soup

2 Tablesp. butter or margarine
2 Tablesp. minced onion
1 Tablesp. finely cut-up green onion
two 13½-oz. cans chicken broth
4 cups mashed potatoes
1½ cups PET Evaporated Milk
½ teasp. salt
few grains pepper

Melt butter or margarine in large saucepan. Add onion and cook until tender. Add chicken broth. Mix evaporated milk and potatoes. Add to broth. Season with salt and pepper. Cook and stir over medium heat until steaming. (For smoother texture, cool, whirl in blender, and serve hot or cold.) Serves 6-8.

Broccoli Sidedish

two 10-oz. pkgs. frozen chopped broccoli, thawed
2 Tablesp. butter or margarine
2 Tablesp. flour
¼ teasp. salt
1 cup PET Evaporated Milk
1 Tablesp. cut-up green onion
¾ cup mayonnaise
2 eggs

Fettucine
12-oz. pkg. fine egg noodles
6 Tablesp. butter or margarine
1 1/3 cups PET Evaporated Milk
5-oz. pkg. shredded Parmesan cheese
few grains salt
few grains pepper
few grains nutmeg

Cook noodles according to package directions. While noodles cook, melt butter or margarine in large saucepan. Add 1/2 cup evaporated milk. Drain noodles and add to sauce. Fold in cheese and remaining evaporated milk, a little at a time, mixing after each addition. Season with salt, pepper, and nutmeg. Serve immediately. Serves 6.

Cheese Fondue
few grains ground nutmeg
1 lb. shredded Swiss cheese
1 cup PET Evaporated Milk
1/4 cup Sauterne or Neuchâtel, optional

Chicken Curry

- 1/2 cup finely cut onion
- 2 Tablesp. butter or margarine
- 3/4 cup PET Evaporated Milk
- 10-oz. can cream of mushroom soup
- 1 teasp. curry powder
- 1 1/2 teasp. Worcestershire sauce
- 2 cups cooked cut-up chicken

Brown onion in butter or margarine in large skillet. Add evaporated milk, cream of mushroom soup, curry powder, and Worcestershire sauce. Stir in chicken. Simmer until steaming. Serve over buttered rice. Serve with a few of the following for toppings: raisins, cut-up hard cooked egg, cut-up green pepper, chutney or cut-up peanuts. Serves 6.

Seafood Newburg

- 2 cups lobster, shrimp, or crab meat, cooked
- 2 Tablesp. butter or margarine
- 1 Tablesp. flour
- 1/4 teasp. salt
- 1/4 teasp. white pepper
- 1 cup PET Evaporated Milk
- 1/4 cup Sherry, optional

Beef Stroganoff

1½ lb. sirloin steak, cut thin
1 teasp. salt
¼ teasp. pepper
4 Tablesp. butter or margarine
½ lb. fresh mushrooms, thinly sliced
1 medium onion, sliced thin
1 Tablesp. flour
½ cup PET Evaporated Milk
½ cup Sauterne, optional


Veal in Port

2 veal cutlets, cut thin
½ teasp. salt
¼ teasp. pepper
4 Tablesp. butter or margarine
½ cup green pepper strips, optional
½ lb. fresh mushrooms, sliced
¼ cup Port wine, optional
1 Tablesp. flour
1 cup PET Evaporated Milk

Cut veal into serving pieces. Season with salt and pepper. Brown veal in butter or margarine in large skillet. Transfer to warm platter. Brown mushrooms and green pepper in remaining butter or margarine. Stir wine into pan juices and cook a few minutes. Mix flour and evaporated milk. Add to skillet gradually until thickened. Return veal to pan and simmer until warm. Serve over buttered rice or egg noodles. Serves 4.
Lemon Bavarian

2 envelopes unflavored gelatin
1/2 cup sugar
1/4 teasp. salt
1/2 cup cold water
1 1/2 cups PET Evaporated Milk
3/4 cup lemon juice
1 Tablesp. grated fresh lemon rind
6 drops yellow food coloring


Chocolate Fondue

two 8-oz. milk chocolate bars
1/3 cup PET Evaporated Milk
1/6 teasp. salt
3 Tablesp. crème de cacao or orange-flavored liquor


Dippers: angel cake, pound cake, Maraschino cherries, apples, or marshmallows.
Strawberry Crepes

1 1/4 cups biscuit mix
1 1/2 cups PET Evaporated Milk
2 eggs
two 10-oz. pkgs. frozen strawberries, thawed*
8-oz. pkg. cream cheese, softened
1/4 cup sugar
1/3 cup PET Evaporated Milk
1/2 teasp. vanilla
1 Tablesp. cornstarch
1/3 cup brandy, optional

Mix together biscuit mix, 1 1/2 cups evaporated milk, and eggs. Pour batter onto hot griddle or heavy skillet. Bake until golden brown. Makes 12 to 16 pancakes using about 1/4 cup batter for each. Drain strawberries, reserving juice. Beat cream cheese, sugar, 1/3 cup evaporated milk and vanilla until light and fluffy. Fold in strawberries. Chill until ready to use. Roll each pancake with 1 or 2 Tablesp. cream cheese mixture. Place side by side on warm platter. Mix strawberry liquid and cornstarch. Cook and stir over medium heat until clear and slightly thickened. Stir in brandy. Serve with pancakes. Serves 6-8 (two crepes each).

*Two 10-oz. pkgs. frozen peaches, raspberries, cherries or other fruit may be substituted for strawberries.
Remembering the good old days.

Nostalgia-provoking goodies are a PET Evaporated Milk specialty. Here are a dozen just-like-Mama-used-to-make sensations.

Party Vegetable Dip

8-oz. pkg. cream cheese, softened
2 teasp. celery seeds
1 teasp. lemon juice
1 teasp. Worcestershire sauce
½ teasp. sweet basil
½ teasp. garlic powder
¼ teasp. onion salt
3 drops Tabasco
¼ cup PET Evaporated Milk

Beat cream cheese, celery seeds, lemon juice, Worcestershire sauce, sweet basil, garlic powder, onion salt, and Tabasco in medium bowl. Beat in evaporated milk gradually. Cover. Chill several hours to blend flavors. Serve with carrot sticks, celery sticks, green pepper strips, radish roses and cauliflower florets. Makes 1 cup dip.
Very Berry Mold
3-oz. pkg. raspberry gelatin
⅔ cup boiling water or cranberry juice
⅔ cup PET Evaporated Milk
16-oz. can whole cranberry sauce, drained
1 ripe avocado, peeled and cubed


Corn Chowder
6 slices bacon, fried and crumbled
1 medium onion, cut up
1 can cream of potato soup
12-oz. can whole kernel corn with peppers
1 teasp. seasoned salt
1 ⅔ cups PET Evaporated Milk

French Toasted Sandwiches

8 slices buttered bread, crusts removed
4 slices boiled ham
4 slices Cheddar or Swiss cheese
2 eggs
3/4 cup PET Evaporated Milk

Make sandwiches with one slice each of ham and cheese between two slices bread (buttered side toward filling). Cut in half for easier handling. Dip each sandwich into a mixture of evaporated milk and eggs. (Hold sandwich in milk mixture a few seconds to allow bread to absorb mixture.) Heat about 1-inch of oil in deep frying pan over medium heat for about 8 minutes or 350 in electric fry pan. Fry quickly until golden brown on each side. Drain on absorbant paper and place in oven a few minutes to keep warm while frying remaining sandwiches. Serves 4.

Cheese Spoon Bread

1 1/2 cups yellow cornmeal
1 1/2 Tablesp. sugar
3/4 teasp. salt
1/2 teasp. basil
1 cup PET Evaporated Milk
1 cup water
5 eggs
3 cups shredded Swiss cheese (12 oz.)

Stir cornmeal, sugar, salt, and basil into milk and water. Cook and stir over medium heat until thickened, about 15 minutes. Beat eggs until thick and pale yellow in color. Stir in cornmeal mixture and 2 1/2 cups cheese. Pour into 1 1/2-qt. greased baking dish. Sprinkle remaining cheese over top. Bake in 425 oven for 45 to 50 minutes or until brown. Serve at once. Serves 6 to 8.
Smothered Chicken

2½ to 3 lb. fryer, cut up  
1/2 cup flour  
1 teasp. salt  
1/2 teasp. paprika  
1 envelope dried chicken noodle soup mix  
1 1/2 cups water  
2 teasp. dried parsley flakes  
1 1/2 teasp. poultry seasoning  
1 cup PET Evaporated Milk

Stuffed Pork Chops

6 pork chops, 1 to 1½ inches thick, cut for stuffing
1½ cups seasoned stuffing mix
¾ cup PET Evaporated Milk
3 Tablesp. shortening
1 envelope dried onion soup mix
1½ cups water
1 teasp. soy sauce
1 teasp. Worcestershire sauce
2/3 cup PET Evaporated Milk
2 Tablesp. flour

Pot Roast And Noodles

4 pounds beef for pot roast
1/4 cup flour
1 1/2 teasp. salt
1/2 teasp. pepper
3 Tablesp. shortening
1 1/2 cups water
4-oz. can mushroom stems and pieces, drained
1 medium onion, cut up
2 bouillon cubes
1/4 cup PET Evaporated Milk
2 Tablesp. flour
1 Tablesp. paprika

Mix flour, salt and pepper. Dredge meat in flour mixture. Brown in hot shortening in deep skillet or dutch oven. Drain. Add water, mushrooms, onion and bouillon cubes. Cover and simmer about 3 1/2 hours or until meat is tender. Remove meat to warm platter. Add evaporated milk gradually to flour and paprika. Stir mixture into hot liquid in pan. Cook and stir until liquid has thickened. Slice meat and serve with thickened gravy with buttered Caraway Noodles.* Serves 4 to 6. Makes about 3 cups gravy.

* Buttered Caraway Noodles

Cook a 12-oz. pkg. egg noodles in boiling salted water as package directs. In a separate pan, melt 1 Tablesp. butter or margarine. Add 3 Tablesp. PET Evaporated Milk and 1 teasp. caraway seeds. Drain noodles. Mix with milk mixture. Serve with Pot Roast.
Cream Style Swiss Steak

\[
\begin{align*}
1 \frac{1}{2} \text{ lbs. round steak} \\
\frac{1}{4} \text{ cup flour} \\
1 \text{ teasp. salt} \\
\frac{1}{4} \text{ teasp. pepper} \\
3 \text{ Tablesp. shortening} \\
1 \frac{1}{2} \text{ cups water} \\
2 \text{ bouillon cubes} \\
1 \text{ teasp. soy sauce} \\
\frac{1}{4} \text{ teasp. ginger} \\
\frac{3}{4} \text{ cup PET Evaporated Milk} \\
2 \text{ Tablesp. flour}
\end{align*}
\]


Ice Cream

\[
\begin{align*}
5 \text{ eggs} \\
two 13-oz. cans PET Evaporated Milk \\
2 \text{ cups sugar} \\
3 \text{ cups whole milk} \\
1 \text{ Tablesp. vanilla} \\
4 \text{ cups mashed fresh fruit, optional}
\end{align*}
\]

Beat eggs in large bowl. (Use only whole fresh refrigerated eggs.) Mix evaporated milk, sugar, milk and vanilla until sugar dissolves. Add fruit. Pour into 1 gal. capacity ice-cream maker. Follow general operating instructions for your freezer. Makes about 4 quarts.
Fudge Brownies

1 cup sifted flour
½ teasp. baking powder
¼ teasp. salt
½ cup cocoa
½ cup soft shortening
1 cup sugar
1 egg
¼ cup PET Evaporated Milk
½ cup broken nuts

Sift flour, baking powder, salt and cocoa. Cream shortening, sugar and egg in large bowl of electric mixer at medium speed until light and fluffy. Add evaporated milk. Mix in dry ingredients gradually. Stir in nuts. Spread in a greased 8-inch square pan. Bake in 350 oven 25 to 30 minutes or until top springs back when touched lightly with finger. Cut into 25 squares while warm. Cool in pan.

Easy Chocolate Frosting

½ cup semi-sweet chocolate pieces
½ cup PET Evaporated Milk
2 cups sifted powdered sugar
½ teasp. vanilla

Stir chocolate and evaporated milk in small saucepan over low heat until chocolate melts. Stir in powdered sugar gradually until smooth (about 1/2 cup at a time). Add vanilla. Spread on cooled BROWNIES.
Coconut Pecan Torte

1 pkg. German sweet chocolate cake mix
1 1/2 cups sugar
1 cup PET Evaporated Milk
1/2 cup butter or margarine
1 egg
2 cups shredded coconut
1 1/2 cups pecan pieces
2 tsp. vanilla

Prepare cake mix as package directs for two 8-inch layers. Mix sugar, evaporated milk, butter and egg in medium saucepan. Stir over medium heat until mixture thickens and begins to bubble. Stir in coconut, pecans and vanilla. Cool thoroughly. Cut each cake layer in half horizontally. Spoon filling onto each layer and on the top of last layer. Serves 8.
PET perk-ups for everyday—any day.

Here are some PET Evaporated Milk recipes that promise to perk-up any meal . . . and they’re easy enough to make any time.

**Frozen Fruit Salad**

\[ \frac{3}{4} \text{ cup PET Evaporated Milk} \]
\[ \text{two 3-oz. pkgs. cream cheese, softened} \]
\[ 1\text{-lb. can fruit cocktail, drained} \]
\[ \frac{1}{4} \text{ cup Maraschino cherries, cut in half} \]
\[ 1 \text{ medium banana, thinly sliced} \]
\[ 2 \text{ Tablesp. lemon juice} \]

Chill evaporated milk in a refrigerator tray until almost frozen at edges. Mix cream cheese in large bowl until smooth and creamy. Stir in fruit cocktail, cherries and banana. Put ice-cold milk into cold small bowl of electric mixer. Using cold beaters, whip until fluffy with electric mixer at high speed or with rotary beater. Add lemon juice and whip until stiff. Fold into fruit mixture. Put into 9-inch square pan. Freeze until firm, about 3 hours. Cut into 9 squares. Serve on lettuce. May be served for dessert with chocolate or fruit sauce.
Potato Salad

2 Tablesp. flour
2 Tablesp. sugar
1½ Tablesp. salad oil
¾ cup PET Evaporated Milk
1 egg beaten
2 Tablesp. cider vinegar
few grains pepper
1 teasp. dry mustard
6 potatoes, cooked and diced
1 cup cut-up celery
1 medium onion, cut up
¼ cup cut-up olives
1 teasp. salt
1 teasp. seasoned salt
½ teasp. celery seed

Mix flour, sugar, salad oil and evaporated milk. Cook and stir over medium heat until thickened slightly. Mix eggs, vinegar, pepper and mustard, and add gradually to warm mixture. Cool. Toss potatoes, celery, onion, olives, salt, seasoned salt, and celery seed. Add to cooled mixture. Chill 3 hours. Serves 8.
Patio Potato Puff

\[ \frac{3}{4} \text{ cup water} \]
\[ \frac{1}{2} \text{ teasp. salt} \]
\[ 2 \text{ Tablesp. butter or margarine} \]
\[ 1\frac{1}{2} \text{ cups PET Evaporated Milk} \]
\[ 2 \text{ cups instant potatoes} \]
\[ 2 \text{ egg yolks} \]
\[ \frac{1}{4} \text{ teasp. pepper} \]
\[ \frac{1}{2} \text{ cup finely cut-up onion} \]
\[ 2 \text{ Tablesp. finely cut parsley} \]
\[ 2 \text{ Tablesp. finely cut pimiento} \]
\[ 2 \text{ stiffly beaten egg whites} \]

Boil water and salt in 2-qt. saucepan. Stir in butter or margarine and evaporated milk. Beat in instant potatoes until thick and fluffy. Beat in egg yolks, pepper, onion, parsley and pimiento. Fold in stiffly beaten egg whites. Pour mixture into a greased 1-qt. baking dish. Bake in 350 oven 30 minutes or until lightly browned. Garnish with cheese. Serves 4.

Creamed Chipped Beef

\[ 4 \text{ Tablesp. butter or margarine} \]
\[ 4 \text{ Tablesp. flour} \]
\[ 1 \frac{1}{4} \text{ cup PET Evaporated Milk} \]
\[ 1 \text{ cup water} \]
\[ 1 \text{ beef bouillon cube} \]
\[ 4-\text{oz. can mushroom stems and pieces, drained} \]
\[ \text{two 5-oz. pkgs. dried or smoked beef} \]

Melt butter or margarine in medium saucepan. Stir in flour. Gradually add evaporated milk stirring constantly. Add water, bouillon cube, mushrooms and torn pieces of beef. Cook and stir over medium heat until bouillon cube is dissolved. Spoon over toast, into toast cups, or noodle nests. Serves 6.
Skillet Beef

2 Tablesp. shortening
1 lb. ground beef
7-oz. pkg. elbow macaroni
2 Tablesp. instant minced onion
½ cup cut-up green pepper
1 teasp. salt
¼ teasp. pepper
1 teasp. oregano
2½ cups water
1 Tablesp. flour
1½ cups PET Evaporated Milk
2 cups shredded process American cheese (8 oz.)
1 beef bouillon cube

Brown beef in hot shortening in large skillet. Drain off fat. Add macaroni, onion, peppers, salt, pepper, oregano and water. Cover and simmer 20-25 minutes, stirring occasionally. Add flour, evaporated milk, cheese and bouillon cube. Cook and stir for 10 minutes or until cheese is melted, macaroni is tender, and bouillon cube is dissolved. Serves 6.

Macaroni and Cheese

3½ cups cooked elbow macaroni
(1¾ cups uncooked)
4-oz. can mushroom stems and pieces, drained
⅛ cup finely cut pimiento
1¼ cups shredded process American cheese
1 cup PET Evaporated Milk
3 Tablesp. onion
2 teasp. dry mustard
1 teasp. salt
1 teasp. Worcestershire sauce
¼ teasp. pepper

Mix cooked macaroni, mushroom pieces and pimiento in 1½-qt. baking dish greased. Stir cheese, evaporated milk, onion, mustard, salt, Worcestershire sauce, and pepper in medium saucepan over low heat until cheese is completely melted. Stir into macaroni. Top with more cheese or crushed potato chips. Bake in 350 oven 25 minutes or until bubbly hot. Serves 6.
Planned Over Casserole

2 cups cooked noodles, macaroni, rice or sliced potatoes

1½ cups cut-up cooked chicken, ham, beef, turkey, corned beef, or pork

1½ cups shredded process American cheese (6-oz.)

10-oz. can of cream of mushroom soup, cream of celery, cream of chicken, or cheese soup

10-oz. pkg. frozen peas, cooked and drained

½ cup PET Evaporated Milk

1 Tablesp. instant minced onion

Mix all ingredients in a large mixing bowl. Pour into 1½-qt. baking dish. Top with more cheese, bread crumbs, crushed corn chips, or potato chips. Bake in 350 oven 20 to 25 minutes or until bubbling hot. Serves 4 to 6.

Coconut Cream Pie

8-inch baked pastry crust or crumb crust

2 eggs, separated

1 pkg. vanilla pudding and pie filling mix

¾ cup coconut

1 cup PET Evaporated Milk

¾ cup water

¼ cup sugar

Mix egg yolks, pudding mix, and coconut in medium saucepan. Stir in evaporated milk and water gradually. Cook and stir over medium heat until mixture boils and thickens, about 5 minutes. Pour into crust. Beat egg white until soft peaks form. Beat in sugar gradually until stiff peaks form. Spread on filling. Bake in 350 oven 12 to 15 minutes or until lightly browned. Serves 6.
Pineapple Sherbet

\(\frac{2}{3}\) cup PET Evaporated Milk
6-oz. can frozen concentrated pineapple juice, thawed*
\(\frac{1}{4}\) cup sugar
2 Tablesp. lemon juice

Chill evaporated milk in refrigerator tray until ice crystals form at edges. Put cold milk into cold bowl and with chilled beaters, whip until stiff. Combine undiluted pineapple juice and sugar. Beat into evaporated milk gradually. Pour into refrigerator tray and freeze about 2 hours or until firm. Makes 1 quart.

*You may use a 6-oz. can of frozen concentrated orange juice, lemonade, or limeade.

Doughnut Holes

\(\frac{1}{4}\) cup shortening
1 cup sugar
2 eggs
4 cups flour
2 teasp. baking powder
\(\frac{1}{2}\) teasp. baking soda
1 teasp. mace or nutmeg
\(\frac{1}{4}\) cup frozen orange juice concentrate, thawed
\(\frac{1}{4}\) cup PET Evaporated Milk
2 Tablesp. orange rind

Whipped Topping

\frac{3}{4} \text{ cup PET Evaporated Milk} \\
3 \text{ Tablesp. sugar} \\
2 \text{ teasp. vanilla}

Chill evaporated milk in refrigerator tray until almost frozen at edges. Put ice-cold milk into cold small bowl or electric mixer. Using cold beaters, whip with electric mixer at high speed or with rotary beater until fluffy. Add sugar and vanilla. Whip until stiff. Serve as topping on plain cake, fruit gelatin or other desserts. Makes 2 cups.

Milk Gravy

For each cup of gravy, stir $\frac{1}{2}$ Tablesp. flour, $\frac{1}{2}$ teasp. salt and few grains pepper into $1\frac{1}{2}$ Tablesp. hot meat or poultry drippings. Stir in gradually $\frac{1}{2}$ cup water. Boil and stir over low heat 1 minute. Stir in $\frac{1}{2}$ cup PET Evaporated Milk. Heat until steaming. Do not boil.

For sauces: Gradually stir $\frac{3}{4}$ cup PET Evaporated Milk into 1 can cream soup (mushroom, chicken or celery), or tomato soup or cheese soup. Heat mixture until steaming. Do not boil. Serve over hot sandwiches or use to cream vegetables, meats or hard-cooked eggs.
Here's what PET Evaporated Milk is ... and why it's good for you.

PET Evaporated Milk is whole milk with about half the water evaporated. Nothing else is removed. One undiluted 13 fluid ounce can of PET Evaporated Milk has about (by percentage composition) 7.9% total milk fat, 7.0% protein, 9.9% carbohydrate, 1.5% total minerals, and 43.4 calories per fluid ounce. Plus 35% of MDR* Vitamin A and 81% of MDR* Vitamin D in 13 fluid ounces.

*Minimum Daily Requirement
# Index

## Appetizers and Salads

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<tbody>
<tr>
<td>Egg Nog Punch</td>
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<td>Frozen Fruit Salad</td>
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<td>Molded Lime Salad</td>
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<td>Party Vegetable Dip</td>
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<td>Quiche Lorraine</td>
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<td>Appetizer Pie</td>
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<td>Very Berry Mold</td>
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<td>Vichyssoise</td>
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<tr>
<td>Cream of Potato Soup</td>
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## Casseroles and Sidedishes

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<tbody>
<tr>
<td>Bread Pudding</td>
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<tr>
<td>Broccoli Sidedish</td>
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<tr>
<td>Cheese Spoon Bread</td>
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<tr>
<td>Corn Chowder</td>
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<tr>
<td>Fettucine</td>
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<tr>
<td>Macaroni and Cheese</td>
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<td>Patio Potato Puff</td>
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<td>Planned Over Casserole</td>
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<td>Potato Salad</td>
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## Meat

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<tbody>
<tr>
<td>Beef Stroganoff</td>
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<tr>
<td>Cream Style Swiss Steak</td>
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<td>Creamed Chipped Beef</td>
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<td>French Toasted Sandwiches</td>
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<td>Milk Gravy</td>
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<td>1-2-3 Meat Loaf</td>
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<td>Stuffed Pork Chops</td>
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<td>Veal in Port</td>
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## Cheese, Poultry, Seafood

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<td>Chicken Curry</td>
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<td>Corn Crisp Chicken</td>
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<td>Seafood Newburg</td>
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<td>Smothered Chicken</td>
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## Desserts

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<tbody>
<tr>
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<td>Chocolate Fondue</td>
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<td>Doughnut Holes</td>
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<td>Dream Bars</td>
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<td>Fudge Brownies</td>
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<td>Marshmallow Fudge</td>
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<td>Strawberry Crepes</td>
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<td>Whipped Topping</td>
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## Pies, Cakes, Ice Cream

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<tbody>
<tr>
<td>Cheesecake Pie</td>
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<td>Fruit Freeze Pie</td>
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<td>Pineapple Sherbet</td>
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