A COLLECTION OF OUR PET BRAND FAMILY RECIPES SINCE 1885

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*Shown in photograph
SALLY LUNNS
An old fashioned sweet yeast bun.

4 to 5 cups all purpose flour
¼ cup sugar
2 teaspoons salt
1 package active dry yeast
1 tall can (1⅔ cups) PET Evaporated Milk
½ cup hot water
½ cup butter or margarine
2 eggs

1. Stir together 3 cups flour, sugar, salt, and yeast.
4. Cover. Let rise in warm place until doubled in size, about 1 hour.

Makes 24 buns.
SPRING SALAD

Evaporated milk makes the dressing for a lettuce and carrot salad.

4 hard cooked eggs
5 cups coarsely shredded lettuce
1 cup grated carrot
2 tablespoons finely chopped onion
3 tablespoons vegetable oil
1 1/2 teaspoons sugar
3/4 teaspoon salt
1/4 teaspoon dry mustard
1/8 teaspoon pepper
3 tablespoons MUSSELMAN'S® Apple Cider Vinegar
1/3 cup PET Evaporated Milk

1. Separate yolks and whites. Thinly slice whites and mash yolks.
2. Combine lettuce, carrot, onion and sliced egg whites in large bowl. Refrigerate.

Makes 6 servings, 1 cup each.
LIME GRAPEFRUIT SALAD
A cool green molded salad with fresh grapefruit.

1 package (3 oz.) lime flavored gelatin
1 1/2 cups boiling water
1/4 teaspoon salt
2 tablespoons lemon juice
1 small can (2/3 cup) PET Evaporated Milk
1 cup fresh grapefruit sections
1/3 cup chopped celery
1/4 cup chopped FUNSTEN® Pecans

1. Dissolve gelatin in boiling water. Stir in salt and lemon juice. Chill until thick as unbeaten egg whites.
2. Fold evaporated milk, grapefruit sections, celery and nuts into chilled gelatin. Pour into oiled 4-cup mold. Chill until firm.
Makes 8 servings.
CARROT PINEAPPLE SALAD

Carrots and pineapple together with evaporated milk make a tasty molded salad.

1 package (3 oz.) lemon flavored gelatin
2/3 cup boiling water
1 package (8 oz.) cream cheese, softened
1 can (8 oz.) crushed pineapple
2/3 cup finely shredded carrots
2 tablespoons MUSSELMAN'S® Distilled White Vinegar
1 small can (2/3 cup) PET Evaporated Milk

1. Dissolve gelatin in boiling water.
2. Beat cream cheese until creamy. Gradually beat in dissolved gelatin mixture until smooth.
3. Fold in pineapple, carrots, and vinegar. Chill until cool to touch.
4. Stir in evaporated milk. Pour into oiled 4-cup mold. Chill until firm. To serve, unmold onto lettuce leaves, if desired.

Makes 6 servings.
SCALLOPED ASPARAGUS
Asparagus and hard cooked eggs make a tasty combination.

2 cups cut up fresh asparagus, cooked
or 1 package (10 oz.) frozen cuts and tips asparagus
4 hard cooked eggs, sliced
3 tablespoons butter or margarine, divided usage
2 tablespoons flour
½ teaspoon salt
½ teaspoon pepper
1 cup PET Evaporated Milk
½ cup water
¼ cup bread or cracker crumbs

1. Arrange asparagus and egg slices in alternate layers in 1-quart casserole dish.
3. Combine crumbs and 1 tablespoon butter. Sprinkle over asparagus. Bake at 350° F. for 20 minutes or until crumbs are browned and casserole is bubbly.

Makes 6 servings.
EASY CREAMED POTATOES
Creamed potatoes cooked in one saucepan.

1/2 cup water
4 cups diced potatoes (1/2-inch cubes)
1 1/2 teaspoons salt
Few grains pepper
1 small can (1/3 cup) PET Evaporated Milk

1. Heat water to boiling in a 2-quart saucepan. Add potatoes, salt and pepper. Cover. Cook over medium heat for 10 minutes or until potatoes are tender.
2. Stir in evaporated milk. Cook 5 minutes more, or until potatoes are tender and sauce is thickened. Serve hot.

Makes 6 servings, 1/2 cup each.
CREAMY GREEN PEA SOUP
Thick and creamy.

3 cups peas, fresh or frozen
2 tablespoons chopped onion
2 tablespoons chopped parsley
1/2 cup water
1 tall can (1 1/2 cups) PET Evaporated Milk
1 tablespoon snipped chives
1/4 teaspoon salt
Few grains pepper

1. Cook peas, onion and parsley in water until tender, about 20 minutes. Pour cooked peas mixture and evaporated milk into blender container. Whir until smooth.


Makes 4 servings, 3/4 cup each.
**SPANISH TOMATO RICE**

A rice and cheese casserole topped with tomato slices.

<table>
<thead>
<tr>
<th>Ingredient</th>
<th>Quantity</th>
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<tbody>
<tr>
<td>¼ cup chopped onion</td>
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<tr>
<td>½ cup diced green pepper</td>
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<tr>
<td>2 tablespoons butter or margarine</td>
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<tr>
<td>3 cups cooked rice</td>
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<td>1 teaspoon salt</td>
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<td>½ teaspoon pepper</td>
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<td>1 small can (½ cup) PET Evaporated Milk</td>
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<tr>
<td>¾ cup shredded process American cheese</td>
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<tr>
<td>1 large tomato, sliced</td>
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1. Cook onion and green pepper in butter until tender.
2. Stir in rice, salt, pepper, evaporated milk and cheese. Pour into a 9-inch square baking dish.
3. Place tomato slices on top. Bake at 350°F. for 25 minutes or until hot throughout. Serve hot.

Makes 6 servings.
LENTEN SPECIAL
A rice and cheese mold to serve as a main dish with cheese sauce.

1 cup uncooked rice
2 cups water
1½ cups frozen or fresh peas
1 teaspoon salt
¾ teaspoon dry mustard
1 small can (¾ cup) PET Evaporated Milk
1 cup (4 oz.) shredded cheddar cheese

1. Place in saucepan rice, water, peas and salt. Heat to boiling. Cover. Lower heat. Cook over low 15 minutes or until rice is cooked through.


3. Pack hot mixture into a well-buttered 4-cup mold. Let stand in a warm place 5 minutes. Then turn out onto serving plate. Serve hot with cheese sauce.

Makes 6 servings.

See SPRING photograph
ASPARAGUS-TUNA NOODLE

Fresh asparagus and tuna in a casserole with olives for a taste treat!

1 pound fresh asparagus
1/2 cup boiling water
3 tablespoons butter
3 tablespoons flour
1 1/2 teaspoons salt
1/2 teaspoon dry mustard
1 1/2 teaspoons Worcestershire sauce
1 tall can (1 1/3 cups) PET Evaporated Milk
1 can (6 1/2 oz.) tuna
1 can (3 1/2 oz.) sliced and pitted ripe olives
3 cups cooked noodles
1 1/2 cups grated process Cheddar cheese, divided usage

3. Stir in tuna, olives, noodles, and 1 cup cheese. Pour in a shallow 2-quart baking dish. Sprinkle remaining cheese over top. Bake at 350° F. for 30 minutes or until hot and bubbly. Serve hot.

Makes 6 servings, 1 cup each.

NOTE: Frozen asparagus may be used. Use 1 package (10 oz.) frozen cuts and tips asparagus.
BAKED HAM SQUARES
A tasty way to use up leftover ham.

1 1/2 pounds ground cooked ham
1 1/2 cups finely crushed cornflake crumbs
1 tall can (1 3/4 cups) PET Evaporated Milk
3/4 cup chopped onion
3/4 cup shredded carrots
1 teaspoon dry mustard
1/8 teaspoon pepper

1. Combine all ingredients.
2. Spread in a greased 9-inch square baking dish. Bake at 400°F. for 45 minutes or until top is lightly browned. Serve hot with Mustard Sauce (See recipe card Summer No. 12), if desired.

Makes 6-8 servings.
MUSTARD SAUCE
Use over Baked Ham Squares.

2 tablespoons butter or margarine
3 tablespoons prepared mustard
1 teaspoon Worcestershire sauce
1 small can (2/3 cup) PET Evaporated Milk
2 tablespoons lemon juice
2 tablespoons finely chopped parsley


2. Mix in lemon juice and parsley. Serve at once over Baked Ham Squares. (See recipe card Spring No. 11). Makes 1 cup sauce.
HAMBURGER PIES
Ground beef forms the crust.

¾ pound ground beef
1 cup cooked rice
1 tablespoon chopped onion
1 tall can (1½ cups) PET Evaporated Milk, divided usage
2 teaspoons salt, divided usage
½ teaspoon pepper
2 eggs, beaten
2 cups frozen or fresh peas
½ cup shredded process American cheese

1. Mix together well ground beef, rice, onion, ⅔ cup evaporated milk, 1 ⅛ teaspoons salt and pepper. Press into bottom and sides of 9-inch pie plate.
2. Mix together 1 cup evaporated milk, ¾ teaspoon salt, eggs and peas. Pour into meat-lined pan. Bake at 350°F. for 30 minutes.
Makes 6 servings.
BEEF AND POTATO BAKE UPSIDE DOWN

Beef bakes on top but is served upside down so it becomes crowned with potatoes.

4 cups sliced potatoes
1 cup grated process American cheese
1 teaspoon dried parsley flakes
1 envelope onion soup mix, divided usage
1 pound ground beef
1 tall can (1 1/3 cups) PET Evaporated Milk
1/2 cup dry bread crumbs

1. Toss together potatoes, cheese and parsley. Spread over bottom of buttered 2-quart casserole. Sprinkle half of onion soup mix over potatoes.
2. Mix well: ground beef, evaporated milk, bread crumbs and remaining onion soup mix. Spread over potatoes. Cover. Bake at 350°F for 1 hour or until beef is well browned and cooked throughout. Serve hot. Turn over onto large serving platter, if desired.

Makes 6 servings.
SPANISH CREAM
A cool and refreshing dessert served with fresh strawberries.

2 eggs, separated
6 tablespoons sugar, divided usage
1/8 teaspoon salt
1 envelope (1 tablespoon) unflavored gelatin
1 tall can (1 1/3 cups) PET Evaporated Milk
1/2 cup water
2 teaspoons vanilla
Sliced strawberries

1. Beat egg yolks, 3 tablespoons sugar, and salt together in 3-quart saucepan. Stir in gelatin, evaporated milk and water. Cook and stir over low heat until slightly thickened and gelatin is dissolved. Remove from heat.

2. Stir in vanilla. Chill until slightly thicker than unbeaten egg whites.


Makes 6 servings.
FANCY LAYER COOKIES
A layered bar cookie.

1 3/4 cups all purpose flour
1 teaspoon salt
1/4 teaspoon baking soda
3/4 cup butter or margarine, softened
1 cup sugar
2 eggs
1 small can (3/4 cup) PET Evaporated Milk, divided usage
1 1/2 teaspoons vanilla, divided usage
1 square (1 oz.) unsweetened chocolate, melted
3/8 cup coarsely chopped FUNSTEN® Almonds
15 graham crackers, each 2 1/2-inches sq.
1/2 cup semi-sweet chocolate pieces

1. Stir together in 1 1/2-quart bowl: flour, salt and baking soda.
2. Beat butter, sugar and eggs in large mixing bowl until light and fluffy. Stir in half of flour mixture.
3. Mix in 1/3 cup evaporated milk and 1 teaspoon vanilla. Stir in remaining flour mixture.
4. Pour half of batter into small bowl. Stir in 1/2 teaspoon vanilla, melted chocolate, almonds, and 1/3 cup evaporated milk. Spread into greased 13x9x2-inch baking pan.
5. Arrange graham crackers in one layer on top of chocolate mixture.
6. Stir chocolate pieces into remaining batter. Drop by tablespoons onto graham crackers. Spread evenly to form a third layer. Bake at 375°F for 20 minutes or until lightly browned. Cool in pan before cutting into bars.

Makes 32 bars.

See SPRING photograph
STRAWBERRY MALLOW PIE
A creamy fluffy strawberry pie.

1 (9-inch) graham cracker pie crust shell
1 pint strawberries
2 tablespoons sugar
1 envelope (1 tablespoon) unflavored gelatin
¼ cup water
32 large marshmallows
1 tall can (1 ½ cups) PET Evaporated Milk, divided usage
2 tablespoons lemon juice

2. Sprinkle gelatin over water in a 3-quart saucepan. Heat over medium until gelatin dissolves. Add marshmallows and ½ cup evaporated milk. Heat and stir until marshmallows melt completely. Chill until mixture begins to hold its shape.
3. Freeze 1 cup evaporated milk in small 1½-quart mixing bowl until ice crystals form along edges. Chill beaters.

Makes 1, 9-inch pie.
LEMON CHIFFON PIE
A refreshingly light lemon chiffon pie.

1 (9-inch) frozen PET-RITZ® Pie Crust Shell, baked
1 envelope (1 tablespoon) unflavored gelatin
% cup sugar, divided usage
% teaspoon salt
1 small can (% cup) PET Evaporated Milk
4 eggs, separated
% cup lemon juice


CHOCOLATE PIE

A traditional chocolate pie with no eggs.

1 (9-inch) frozen PET-RITZ® “Deep Dish” Pie Crust Shell, baked

¾ cup sugar
1/3 cup cornstarch
1/2 teaspoon salt
1 tall can (1 1/3 cups) PET Evaporated Milk
1 1/3 cups water
2 squares (1 oz. each) unsweetened chocolate, broken up
1 tablespoon vanilla

1. Mix sugar, cornstarch, and salt in large saucepan. Gradually stir in evaporated milk and water. Add chocolate.

2. Cook and stir over medium heat until chocolate is completely melted and mixture boils. Boil 1 minute. Remove from heat.

3. Stir in vanilla. Pour into baked crust. Chill pie at least 2 hours before serving. Serve topped with meringue or Whipped Topping. (See recipe card Winter No. 21).

Makes 1, 9-inch pie.
STRAWBERRY REFRIGERATOR CAKE
Quick to make and tasty!

2 (9-inch) layers yellow cake
2 cups sliced strawberries
1 cup sugar, divided usage
1 envelope (1 tablespoon) unflavored gelatin
¼ cup water
1 package (3 oz.) cream cheese
½ teaspoon salt
1 tall can (1 ½ cups) PET Evaporated Milk

1. Combine strawberries and ½ cup sugar. Let stand to dissolve sugar.
2. Sprinkle gelatin over water in a small saucepan. Heat and stir until gelatin dissolves.
4. Beat chilled evaporated milk mixture on high until mixture doubles in size.
5. Gently fold in sliced strawberries.
6. Cut each layer of cake in half, making 4 layers. Place one layer in a deep 9-inch round casserole dish or pan. (A deep dish is needed to hold layers together until the gelatin sets.) Spread one-fourth of strawberry mixture over bottom layer. Repeat layering 3 more times ending with strawberry mixture. Garnish top with strawberries. Chill until set about 3 hours. Cut in wedges.

Makes 8 servings.

See SPRING photograph
FRUIT COCKTAIL CAKE
A moist and delicious cake.

2 eggs

$\frac{1}{2}$ cup PET Evaporated Milk

1 1/2 cups sugar

$\frac{1}{4}$ teaspoon salt

2 teaspoons baking soda

2 cups all purpose flour

1 can (17 oz.) fruit cocktail, undrained

GLAZE:

$\frac{3}{4}$ cup sugar

$\frac{1}{3}$ cup Pet Evaporated Milk

$\frac{1}{3}$ cup butter or margarine, melted

1 teaspoon vanilla

$\frac{1}{2}$ cup chopped FUNSTEN® Walnuts

1. Beat together eggs, evaporated milk, sugar, salt, baking soda, flour and fruit cocktail.

2. Pour into greased and floured 13x9x2-inch baking pan. Bake at 350° F. for 30 minutes. Cool 10 minutes then turn out onto serving tray.

3. For glaze: combine sugar, evaporated milk, butter, vanilla and walnuts. Pour over warm cake. Serve warm or cold.

Makes 12 servings.
CHEESECAKE SQUARES
Natural cereal forms the bottom crust for a baked cheesecake.

CRUST:
2 cups HEARTLAND® Natural Cereal
¼ cup butter or margarine, melted
1 tablespoon sugar

FILLING:
2 packages (8 oz. each) cream cheese, softened
1 egg
1 small can (¾ cup) PET Evaporated Milk
¾ cup sugar
2 teaspoons vanilla
½ teaspoon grated lemon peel
Sliced strawberries, optional

1. Place cereal in plastic bag. Crush with rolling pin.
2. Combine cereal, butter and sugar. Press into bottom of 9-inch square baking pan. Bake at 350°F. for 8-10 minutes or until browned.
3. Beat cream cheese until soft. Beat in egg, evaporated milk, sugar, vanilla and lemon peel. Pour over cereal crust. Bake at 350°F. for 45 minutes or until center is puffed up. Cool. Serve cold with sliced strawberries, if desired.

Makes 9 servings.
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*Shown in photograph
BANANA MILK SHAKE
Thick and tasty. 
Ice cubes cool the drink as they are crushed.

1 ripe banana, sliced
1 tablespoon sugar
½ teaspoon vanilla
1 cup PET Evaporated Milk
4 ice cubes

1. Whir in blender banana, sugar, vanilla and evaporated milk.
2. While blender is running, drop ice cubes into container. Whir until cubes are crushed. Serve immediately. Makes 2 cups shake, enough for 2 servings.
CORN FRITTERS
A tasty bread to serve with meals. Especially good with Ham and Milk Gravy.

1 1/2 cups all purpose flour
2 teaspoons baking powder
1 teaspoon salt
1 tablespoon sugar
3 tablespoons butter or margarine
2 eggs
1 small can (3/4 cup) PET Evaporated Milk
1 can (17 oz.) corn, drained

Hot oil

1. Stir together flour, baking powder, salt, and sugar.
2. Cut butter into flour mixture until finely crumbled.

NOTE: For Ham and Milk Gravy Recipe see recipe card Summer No. 13.

See SUMMER photograph
DUCHESS POTATO SALAD
Toss all ingredients together.
No separate dressing to make.

4 medium potatoes, (about 1 1/2 pounds)
3 eggs
1 medium onion, chopped
8 slices bacon, diced
1 small can (3/4 cup) PET Evaporated Milk
1/4 cup MUSSELMAN'S® Apple Cider Vinegar
2 tablespoons sugar
2 teaspoons salt
1/2 teaspoon dry mustard
1/6 teaspoon pepper
1 cup chopped celery


2. Meanwhile, cook onion and bacon in skillet until bacon is crisp. Peel eggs and slice.

3. Cool potatoes slightly. Peel and dice. Place in mixing bowl. Pour evaporated milk over. Potatoes must be steaming hot to absorb some of the evaporated milk.

4. Toss into potatoes: cooked bacon and onion, sliced eggs, vinegar, sugar, salt, mustard, pepper and celery. Serve hot or cold.

Makes 6 servings.

See SUMMER photograph
THOUSAND ISLAND DRESSING
A creamy Thousand Island Dressing.

1 small can (¾ cup) PET Evaporated Milk
½ cup bottled chili sauce
¾ cup vegetable oil
1 tablespoon lemon juice
½ teaspoon salt
¼ teaspoon pepper

1. Combine all ingredients in a jar. Shake well.
2. Chill. Serve over green tossed salad.
Makes about 2 cups.
MEXICAN SALAD DRESSING
Delicious with lettuce and salad greens.

% cup diced bacon (about 5 strips)
1/2 cup MUSSELMAN'S® Apple Cider Vinegar
3 teaspoons salt
1/4 teaspoon pepper
1 1/2 teaspoons chili powder
2 tablespoons sugar
1/4 teaspoon onion powder
1 small can (1/3 cup) PET Evaporated Milk

1. Cook bacon in skillet until crisp.
2. Stir in vinegar, salt, pepper, chili powder, sugar and onion powder. Let cool slightly.
4. Toss with salad greens. Serve immediately.

Makes 1 1/4 cups, about 8 servings.
PEAR RIBBON SALAD
A molded salad with the layered-look.

1 small can (⅓ cup) PET Evaporated Milk
1 can (29 oz.) pear halves
2 packages (3 oz. each) strawberry flavored gelatin
1 cup water

1. Pour evaporated milk into small mixing bowl. Freeze until ice crystals form along sides of bowl. Chill beaters.
3. Remove ½ cup of gelatin mixture. Save.
4. To the remaining gelatin mixture add water. Pour into 13x9x2-inch pan. Place pears in mixture. Chill until firm.

Makes 8 servings.

NOTE: In place of strawberry flavored gelatin, you may use lime, orange, or cherry flavored gelatin. Other fruits may be used, too.
SPINACH CASSEROLE
Spinach can become a family favorite.

3 hard cooked eggs, chopped
1/4 cup butter or margarine
1/4 cup chopped onions
2 packages (10 oz. each) frozen chopped spinach or 2 pounds fresh spinach, cleaned and cut-up
1 cup sliced mushrooms
1/4 cup flour
1 1/2 teaspoons salt
1/8 teaspoon pepper
1 tall can (1 1/3 cups) PET Evaporated Milk
2/3 cup water
1/4 cup dry bread crumbs
1/2 cup shredded cheddar cheese

1. Melt butter in large saucepan. Cook onions until limp. Place spinach in saucepan. Cover. Stir occasionally until spinach is thawed, if frozen, or cooked down, if fresh. Cook and stir over medium heat until most of the liquid in the saucepan has evaporated.
2. Stir in mushrooms. Sprinkle flour, salt, and pepper over. Stir well.

Makes 8 servings.

See SUMMER photograph
GREEN BEANS AND POTATOES
Green beans and potatoes cooked together on top of the range.

8 slices bacon, diced
1½ pounds green pole beans
1 pound potatoes (about 4 small)
1 teaspoon salt
½ cup water
1 teaspoon flour
1 small can (⅔ cup) PET Evaporated Milk

1. Cook bacon in saucepan until limp.
2. Wash and string beans, break into thirds. Peel potatoes, cut into quarters.
3. Add beans, potatoes, salt, and water to bacon. Heat to boiling. Cover. Lower heat. Cook over low until vegetables are tender.

Makes 8 servings.

See SUMMER photograph
SUMMER VEGETABLES
A creamy tasty dish with tomatoes, zucchini and corn.

1/2 cup chopped onion
1/2 cup chopped green pepper
2 tablespoons butter or margarine
2 cups diced fresh tomatoes (about 2 medium)
2 zucchini, sliced
1 cup frozen or fresh corn
1 teaspoon salt
1 teaspoon sugar
1/2 teaspoon pepper
2 tablespoons flour
1 small can (3/4 cup) PET Evaporated Milk

1. In a saucepan, cook onion and green pepper in butter until limp. Add tomatoes, zucchini, corn, salt, sugar, and pepper. Heat over low 15 minutes or until vegetables are tender.


Makes 8 servings, 1/2 cup each.

NOTE:
1) In place of fresh tomatoes use well-drained canned tomatoes.
2) In place of zucchini use carrots or celery, cut in strips.
3) In place of corn use lima beans or peas.
4) For a casserole vegetable, put into baking dish. Top with buttered bread crumbs or French-Fried onion rings. Brown briefly under broiler.

See SUMMER photograph
TACO OMELET
Fresh vegetables in an open faced omelet.

6 eggs
1 small can (⅔ cup) PET Evaporated Milk
¾ teaspoon dry mustard
½ teaspoon salt
2 tablespoons butter or margarine
1 tomato, diced
1 stalk green onion, thinly sliced
1 cup chopped green pepper
1 ½ cups shredded cheddar cheese
Taco sauce

1. Beat together well: eggs, evaporated milk, dry mustard, and salt.
2. Melt butter in large skillet over medium heat. Pour egg mixture into heated skillet. When edges are firm, lift with fork to let soft part of mixture flow to bottom of skillet.
3. When all is almost firm, sprinkle tomato, green onion, green pepper, and cheddar cheese over. Cover. Heat until cheese melts.
4. To serve, cut into wedges. Serve hot with taco sauce if desired.

Makes 6 servings.
FISH CAKES
Try canned tuna in a tasty patty.

1 large can (9 1/4 oz.) tuna, drained and flaked
1 1/2 cups leftover or instant mashed potatoes
1 small can (1/3 cup) PET Evaporated Milk, divided usage
2 teaspoons parsley flakes
1 teaspoon salt
1/8 teaspoon pepper
1 cup fine dry bread crumbs

1. Mix together well: tuna, mashed potatoes, 1/3 cup evaporated milk, parsley, salt and pepper. Shape into 12 patties (1/4 cup each).
FRIED CHICKEN
WITH COUNTRY GRAVY
Old-fashioned fried chicken and gravy.

3½ pounds frying chicken, cut-up
1 tall can (1 ½ cups) PET Evaporated Milk
4-5 drops tabasco sauce
4 teaspoons salt, divided usage
¼ teaspoon garlic salt
1 cup flour, divided usage
1 cup water

1. Place chicken in a plastic bag or bowl. Pour evaporated milk and tabasco sauce over. Cover tightly. Refrigerate for 2 hours.
2. Combine 3 teaspoons salt, garlic salt, and ¼ cup flour.
3. Remove chicken pieces from evaporated milk, saving evaporated milk for gravy. Coat pieces with flour mixture. (If you prefer a thicker coating, dip flour-coated pieces back into evaporated milk then coat again with flour mixture.)
5. Place ¼ cup flour and 1 teaspoon salt in skillet. Gradually stir in evaporated milk drained from chicken and water. Heat to boiling. Boil 1 minute. Serve at once with the chicken.

Makes 6-8 servings.
HAM WITH MILK GRAVY
Serve ham with Corn Fritters and a milk gravy.

1 large slice smoked ham
    (about 1 pound)
2 tablespoons flour
½ teaspoon salt
Few grains red pepper
½ cup water
1 tall can (1 1/4 cups) PET Evaporated Milk

1. Brown ham on both sides over low heat in an oiled skillet. Remove to platter, keep hot.
2. Blend into the skillet flour, salt, and pepper. Slowly stir in water and evaporated milk. Boil for 1 minute stirring all the time.
3. Serve hot gravy with ham and Corn Fritters. (See recipe card Summer No. 2).
Makes 4-6 servings.
SPONBURGERS
Quick and easy.
May be used as crepe filling.

1 pound ground beef
¼ cup chopped onion
2 tablespoons flour
1 small can (2/3 cup) PET Evaporated Milk
¾ cup catsup
½ teaspoon salt
1/8 teaspoon pepper

1. Brown ground beef and onion in hot skillet.

Makes 6 servings.
ALL-AMERICAN HAMBURGERS
A basic ground beef mixture takes on other all-American flavors.

2 pounds ground beef
1 small can (3/4 cup) PET Evaporated Milk
1/4 cup rolled oats
2 teaspoons salt
1/6 teaspoon pepper

1. Combine all ingredients. Mix well. Shape into 8 jumbo-sized patties.
2. Cook on grill until well-browned on both sides. Serve hot on sandwich buns.
Makes 8 hamburgers.

See Summer No. 15A for variations on the above recipe.
Try any of these additions to vary your All-American Hamburgers.

SMOKY BURGERS: Follow recipe for All-American Hamburgers, but add 1 teaspoon bottled liquid smoke to meat mixture.

SHANGHAI BURGERS: Follow recipe for All-American Hamburgers, but add 3 tablespoons finely cut onion and 1 tablespoon soy sauce.

TREASURE BURGERS: Follow recipe for All-American Hamburgers, but shape into 16 thin patties. Mix 2 tablespoons drained pickle relish with 1 tablespoon prepared mustard. Top 8 patties with equal parts of mixture. Top with other 8 patties. Press edges to seal.

SURPRISE BURGERS: Follow recipe for All-American Hamburgers, but shape into 16 thin patties. Put equal parts of 1/2 cup chopped stuffed olives on 8 of the patties. Top with other 8 patties. Press edges to seal.

CHEESEBURGERS: Follow recipe for All-American Hamburgers, but shape into 16 thin patties. Cut each of 4 slices American cheese into 4 squares. Place 2 squares of cheese (one on top of the other) on 8 of the patties. Top with other 8 patties. Press edges well to seal.

BAR-B-Q BURGERS: Follow recipe for All-American Hamburgers. Brown on one side, then turn and brush with a mild Bar-B-Q Sauce.
GRILLED CHEESEBURGERS
Grilled beef patties topped with cheese and a slice of tomato.

1 pound ground beef
1 small can (% cup) PET Evaporated Milk
1 teaspoon salt
½ teaspoon pepper
1 tablespoon vegetable oil
5 slices process American Cheese, cut in halves
5 slices tomato
Hamburger buns

1. Combine ground beef, evaporated milk, salt and pepper. Mix well. Lightly shape into 5 patties about ½-inch thick.
3. Crisscross two half slices of cheese over each patty. Turn off heat. Cover. Let steam about 3-4 minutes or until cheese melts. Top with tomato slice and serve on toasted buns.

Makes 5 servings.
TOP STOVE RICE PUDDING
Made on top of your range.
Saves on energy.

1 cup uncooked rice
2 cups water
2 eggs, beaten
½ cup sugar
½ teaspoon salt
1 tall can (1 1/2 cups) PET Evaporated Milk
2 teaspoons vanilla
½ cup raisins, optional

1. Place rice and water in 3-quart saucepan. Heat to boiling. Cover. Lower heat. Cook over low 10 minutes or until rice is cooked.

2. Meanwhile combine eggs, sugar, salt, and evaporated milk. Stir into cooked rice. Cook and stir over medium heat until mixture thickens.


Makes about 8 servings, ½ cup each.

NOTE: If pudding becomes too thick as it stands, stir in additional evaporated milk or pour evaporated milk over each serving in bowl.
CONGO BARS
Moist and chocolaty bars!

1/3 cup butter or margarine
1 1/4 cups packed brown sugar
1 1/3 cups all purpose flour
1 teaspoon baking powder
1/4 teaspoon salt
1/2 cup semi-sweet chocolate pieces
1/2 cup chopped FUNSTEN® Pecans
1 egg
1 small can (2 1/3 cup) PET Evaporated Milk

2. Meanwhile, combine flour, baking powder, salt, chocolate pieces and nuts.
4. Add flour mixture, 1/4 at a time mixing well after each addition. Spread into greased and floured 9-inch square baking pan. Bake at 350°F for 30 minutes or until lightly browned and cake tester comes out clean. Cool before cutting into bars.

Makes 18 bars.
CREAMY LIME PIE
Smooth and creamy.

1 (9-inch) frozen PET-RITZ® Pie Crust Shell, baked
2/3 cup sugar, divided usage
2 tablespoons cornstarch
1/8 teaspoon salt
1 Tall can (1 1/3 cups) PET Evaporated Milk
3 eggs, separated
1/3 cup lime juice
3 drops green food coloring

1. In saucepan combine 1/3 cup sugar, cornstarch and salt. Gradually stir in evaporated milk. Cook over low, stirring constantly, until mixture boils.
2. Stir small amount of hot mixture into beaten egg yolks. Then stir into hot mixture. Cook and stir over low heat 1 minute. Cool until warm to touch. (Place waxed paper over top to prevent a skin from forming.)
3. To the cooled mixture, mix in lime juice and food coloring until smooth.
5. Pour in baked pie shell. Chill until firm.

Makes 1, 9-inch pie.

See SUMMER photograph
RIBBON ICEBOX DESSERT
An old-fashioned favorite!

1 can (30 oz.) fruit cocktail, drained, reserving liquid
2 packages (3 oz. each) strawberry flavored gelatin
30 graham crackers, each 2 1/2 inches square
1/2 cup butter or margarine, softened
2 cups powdered sugar
1 tall can (1 3/4 cups) PET Evaporated Milk, divided usage
1/2 cup water

See SUMMER photograph

1. Heat 1 1/2 cups fruit cocktail liquid to boiling (if not enough liquid, add water to make 1 1/2 cups liquid). Add gelatin and stir until dissolved. Cool to room temperature.
2. Place half of graham crackers in one layer on bottom of 13x9x2-inch pan.
5. Stir in 1/2 cup water and drained fruit cocktail to remaining dissolved gelatin. Pour over chilled gelatin-evaporated milk mixture. Chill until firm. Cut into squares and serve.

Makes 12 servings.
LEMON MILK SHERBET
A refreshing sherbet!

2 tall cans (3 3/4 cups) PET Evaporated Milk
2 cups water
2 cups sugar
1 tablespoon grated lemon peel
1 cup lemon juice

1. Mix together well: evaporated milk, water, sugar and lemon peel.
2. Stir in lemon juice. Pour into freezer container. Churn and freeze according to manufacturer's directions. Makes about 2 1/2 quarts.
CINNAMON CHOCOLATE ICE CREAM

Chocolate with a touch of cinnamon and nutmeg gives a Mexican chocolate flavor.

4 eggs
2 cups sugar
1/2 teaspoon cinnamon
1/4 teaspoon nutmeg
4 squares (4 oz.) unsweetened chocolate
4 cans (6 2/3 cups) PET Evaporated Milk, divided usage

1. Combine eggs, sugar, cinnamon and nutmeg in large mixing bowl. Beat until light and fluffy.
2. Meanwhile, combine chocolate and 1 can (1 1/3 cups) evaporated milk in small saucepan. Heat over low until chocolate melts. Stir hot chocolate mixture into egg mixture. Beat well.
3. Stir in remaining 3 cans evaporated milk. Chill until cool to touch. Pour into freezer container. Churn and freeze according to manufacturer’s directions.

Makes about 3 quarts.
VANILLA ICE CREAM
Delicious homemade ice cream!

5 eggs
2 cups sugar
3 tall cans (5 cups) PET Evaporated Milk
4 cups whole milk
2 tablespoons vanilla

2. Stir in evaporated milk, whole milk and vanilla.
3. Pour into ice cream freezer container. Churn and freeze according to manufacturer’s directions.
Makes about 4 quarts.

See SUMMER photograph
FROZEN VANILLA CUSTARD
An ice cream you make right in your freezer.

1 tall can (1 1/2 cups) PET Evaporated Milk
1 envelope (1 tablespoon) unflavored gelatin
1/2 cup water
2 eggs
1 cup sugar
1 tablespoon vanilla

1. Pour evaporated milk into a large mixing bowl. Freeze just until ice crystals form along edge of bowl. Chill beaters.

Makes 9 servings.
PINEAPPLE-MALLOW ICE CREAM
No ice cream freezer necessary.

1 small can (¾ cup) PET Evaporated Milk
1 jar (7 oz.) marshmallow creme
1 can (8½ oz.) crushed pineapple
2 tablespoons lemon juice

1. Freeze evaporated milk in small mixing bowl until ice crystals begin to form along sides. Chill beaters.
2. Combine marshmallow creme and crushed pineapple.

Makes 9 servings.
BUTTERSCOTCH SAUCE
Make your own butterscotch sauce.

4 tablespoons butter or margarine
1 1/4 cups packed brown sugar
2/3 cup dark corn syrup
1 small can (2/3 cup) PET Evaporated Milk

1. Mix in 2-quart saucepan butter, brown sugar, and corn syrup. Heat to boiling. Then heat to 236°F., soft ball stage.
2. Cool slightly. Stir in evaporated milk. Serve warm or cold on ice cream, cake or other desserts.
Makes 2 cups.
CREAMY CHOCOLATE SAUCE
No cooking. Just mix, stir and serve!

1 package (4½ oz.) chocolate instant pudding
½ cup corn syrup
1 small can (¾ cup) PET Evaporated Milk
1 teaspoon vanilla

1. Mix in a small bowl pudding and corn syrup.
2. Gradually stir in evaporated milk.

Makes 1¼ cups.
CHOCOLATE FUDGE SAUCE

¾ cup sugar
½ cup cocoa
2 tablespoons corn syrup
1 small can (½ cup) PET Evaporated Milk
1 teaspoon vanilla

1. Mix together in saucepan sugar and cocoa.
3. Stir in vanilla. Serve warm or cold on ice cream, cake or other desserts.

Makes 1¾ cups.

NOTE: Refrigerate unused sauce.
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24. WHIPPED LEMON TOPPING

*Shown in photograph
THREE GRAINS BREAD
Wheat, oats, and corn combine for a hearty bread.

3½ to 4 cups all purpose flour
2 cups whole wheat flour
1 cup rolled oats
½ cup wheat germ
½ cup yellow corn meal
2 teaspoons salt
2 packages active dry yeast
1 cup hot water
¼ cup butter or margarine
1 tall can (1⅓ cups) PET Evaporated Milk
½ cup honey
2 eggs

1. Stir together 1 cup all purpose flour, whole wheat flour, oats, wheat germ, corn meal, salt, and yeast.
2. Combine hot water, butter, evaporated milk, and honey. Stir into flour mixture. Beat 2 minutes on medium speed of electric mixer.
4. Gradually stir in remaining all purpose flour until batter is stiff.
5. Turn out on a lightly floured board. Knead until smooth and elastic. Place dough in greased bowl, cover and let rise until doubled in size.
6. Divide into 2 equal parts. Shape each into loaves. Put into two greased 9-inch loaf pans. Cover and let rise until doubled in size.
7. Bake at 375°F. for 20 minutes. Lower oven temperature to 350°F. and bake 30 to 35 minutes longer or until done.

TOTAL BAKE TIME: 50 to 55 minutes.

Makes 2 loaves.
EASY BROWN BREAD

A hearty quick bread made with bran flakes.

1 1/2 cups all purpose flour
1/2 teaspoon salt
1/2 teaspoon baking soda
1/2 teaspoon baking powder
1 small can (3/4 cup) PET Evaporated Milk
1 tablespoon MUSSELMAN'S® Apple Cider Vinegar
1/2 cup dark molasses
1 cup bran flakes
3 tablespoons butter or margarine
3/4 cup raisins

1. Stir together flour, salt, baking soda and baking powder.
2. Combine evaporated milk, vinegar and molasses. Stir in bran flakes and let stand 5 minutes to soften.
3. Cut butter into flour with fork or pastry blender until mixture resembles fine crumbs. Mix in bran mixture and raisins just until combined.
4. Pour into greased 8-inch loaf pan. Bake at 350° F. for 40-45 minutes, or until bread shrinks from sides of pan. Remove to cooling rack. Serve warm with butter.

Makes 1 loaf.
HALLOWEEN SALAD
A tasty molded apple salad.

1 small can (1/3 cup) PET Evaporated Milk
1 cup MUSSELMAN'S® Apple Juice
1 package (3 oz.) lemon flavored gelatin
1/4 teaspoon salt
2 1/4 cups cored shredded apples, unpared (about 2 medium apples)

1. Pour evaporated milk into small mixing bowl. Chill in freezer until ice crystals form along edges. Chill beaters.
3. Whip icy evaporated milk with cold beaters at high speed until stiff. Fold into gelatin mixture. Pour into oiled 5-cup mold. Chill until firm. Unmold and serve on lettuce leaves.

Makes 8 servings.

See FALL photograph
GARDEN EGGPLANT
Quick and delicious!

4 tablespoons butter or margarine
2 medium onions, sliced
1 cup sliced celery
2 medium eggplants
1 cup chopped green pepper
2 1/2 teaspoons salt
2 teaspoons paprika
2 tablespoons flour
1 tall can (1 1/2 cups) PET Evaporated Milk

1. Melt butter in large saucepan. Stir in onions and celery. Cook over medium heat until onions are limp.
2. Peel and cut eggplant into 1-inch cubes.
3. Stir into saucepan eggplant and green pepper. Cover. Cook over medium heat for 10 to 15 minutes, stirring occasionally, until eggplant is tender.

Makes 8 servings, about 1/2 cup each.
SURPRISE SWEET POTATOES
A mashed sweet potato casserole that compliments the main dish.

3 cups mashed sweet potatoes
7 tablespoons melted butter or margarine, divided usage
1 teaspoon cinnamon
1/4 teaspoon salt
1 small can (2/3 cup) PET Evaporated Milk
1/3 cup raisins
1/2 cup cornflake crumbs

1. Mix together sweet potatoes, 3 tablespoons melted butter, cinnamon, salt and evaporated milk.
2. Stir in raisins. Pour into 1 1/2-quart baking dish.
3. Combine cornflake crumbs and 4 tablespoons melted butter. Spread over top. Bake at 350° F. for 40 minutes or until top is slightly browned. Serve hot.

Makes 6 servings.

See FALL photograph
QUICK OYSTER STEW

Easy to have for a quick meal.

2 tablespoons butter or margarine
1/4 cup chopped celery
1 can (8 oz.) ORLEANS® Oysters
1 can (10 3/4 oz.) cream of celery soup
1 tall can (1 3/4 cups) PET Evaporated Milk
1/2 cup water
Dash pepper

1. Melt butter in 2-quart saucepan. Cook celery until tender.
2. Stir in oysters, celery soup, evaporated milk, water, and pepper. Serve hot with crackers.

Makes 4 servings, 1 cup each.
BAKED FISH FILLETS
Use cod, haddock, sole, perch, or turbot fillets for a tasty oven-fried fish.

1 1/2 pounds fish fillets
1 small can (3/4 cup) PET Evaporated Milk
1 teaspoon salt
1/8 teaspoon pepper
3/4 cup fine cornflake crumbs

1. Cut fish fillets into individual portions.
2. Dip fish in mixture of evaporated milk, salt and pepper. Roll in cornflake crumbs.
3. Place on greased baking pan. Bake at 400°F. for 20 minutes or until browned. Serve hot with baked potatoes and creamed peas and carrots.
Makes 6 servings.
ROAST TURKEY STUFFING
A moist old-fashioned stuffing.

1 cup chopped onion
3 cups diced celery
½ cup butter or margarine
2 teaspoons salt
1 teaspoon pepper
1 teaspoon sage
1 teaspoon poultry seasoning
12 cups cubed stale bread
1 cup PET Evaporated Milk


2. Lightly stuff turkey just before placing in oven.

Makes 3 quarts stuffing, enough for a 12-14 lb. turkey.

Baking time for turkey in 325° F. oven:

- 10-13 lb. turkey — 3-4 hours
- 14-17 lb. turkey — 4-5 hours
- 18-20 lb. turkey — 5½-6½ hours

See FALL photograph
GIBLET GRAVY
Smooth and creamy.

1/4 cup flour
1/2 teaspoon salt
1/8 teaspoon pepper
1 1/2 cups broth
1 tall can (1 3/4 cups) PET Evaporated Milk
Diced cooked giblets


Makes 3 cups.
TURKEY NOODLE CASSEROLE

Quick and easy turkey noodle casserole. You may use tuna or chicken if you wish, in place of turkey.

3 cups noodles
6 cups boiling water
1 1/2 teaspoons salt
1 tall can (1 1/3 cups) PET Evaporated Milk
1 can (10 1/4 oz.) cream of chicken soup
1 1/2 cups cut-up cooked turkey or chicken
3/4 cup fine cornflake crumbs
3 tablespoons butter or margarine, melted

1. Cook noodles in boiling water with salt until tender. Drain.
2. Add to noodles evaporated milk, soup, and turkey. Mix well. Pour into shallow 2-quart baking dish.

Makes 8 servings.
DELUXE CREAMED TURKEY
Quick and easy.
May be used as a filling for crepes.

2 cups diced cooked turkey or chicken
1 can (10 3/4 oz.) cream of mushroom soup
1 small can (3/4 cup) PET Evaporated Milk
1/4 cup chopped green pepper
1/4 cup chopped pimiento
1/2 teaspoon poultry seasoning
Dash pepper

1. Combine all ingredients in saucepan.
Serve hot over buttered toast.
Makes 6 servings, 1/2 cup each.
PORK CHOP DINNER
Pork chops and stuffing cooked together.

6 pork chops
1/2 teaspoon salt
1/8 teaspoon pepper
1/2 cup chopped onion
1 box (6 oz.) seasoned stuffing mix
1 can (12 oz.) corn, drained
1 tall can (1 3/4 cups) PET Evaporated Milk

1. Sprinkle pork chops with salt and pepper. Brown on both sides in small amount of oil in hot skillet. Place pork chops in bottom of shallow 2-quart baking dish.
2. Cook onion in skillet. Drain fat. Stir into skillet stuffing mix, corn and evaporated milk. Spread over pork chops. Bake at 350°F. for 45 minutes or until top is browned. Serve hot.

Makes 6 servings.
SWEET POTATO HAM CASSEROLE
A delightful combination!

2 tablespoons butter or margarine
3 tablespoons flour
Dash pepper
1 cup water
1 tall can (1 1/3 cups) PET Evaporated Milk, divided usage
3 cups (1 pound) diced cooked ham
2 cans (23 oz. each) sweet potatoes, drained and mashed (about 3 cups mashed)
1 1/4 teaspoons salt

2. Stir in 1 cup evaporated milk and ham. Pour into greased 2-quart round casserole.
3. Beat together potatoes, 2/3 cup evaporated milk and salt. Drop by tablespoonfuls over creamed ham. Bake at 400°F. for 20 minutes or until sweet potatoes are browned and creamed mixture is bubbly. Serve hot.

Makes 6 servings.
SPANISH DINNER
Green pepper rings around each patty cooked in a tomato-rice sauce.

2 large green peppers
1 1/2 pounds ground beef
1 small can (3/4 cup) PET Evaporated Milk
3/4 cup finely chopped onions
3 teaspoons salt, divided usage
1 teaspoon chili powder
1 teaspoon dry mustard
1/2 cup uncooked rice
2 cans (16 oz. each) tomatoes, cut up

1. Cut green peppers into 6 rings.
2. Mix together well ground beef, evaporated milk, onions, 1 1/2 teaspoons salt, chili powder and dry mustard. Fill each ring of green pepper with a ground beef patty.
3. Brown patties on both sides in hot oiled skillet.
4. Spread rice around patties. Pour tomatoes and 1 1/2 teaspoons salt over. Heat to boiling. Cover. Simmer 30 minutes or until rice is tender. Serve hot.

Makes 6 servings.
GUMDROP BARS
A sweet bar studded with gum drops.

2 cups all purpose flour
1 teaspoon cinnamon
¼ teaspoon salt
3 eggs
2 cups packed brown sugar
¼ cup PET Evaporated Milk
1 cup soft gumdrops, cut in small pieces*
½ cup finely chopped FUNSTEN® Pecans

1. Stir together flour, cinnamon and salt.
3. Add flour mixture a third at a time, beating until smooth after each addition. Stir in gumdrops and pecans. Spread into greased 13x9x2-inch baking pan. Bake in preheated oven 325°F. for 35 minutes or until lightly browned and bar pulls from sides of pan. Cool. Spread with Creamy Vanilla Frosting (See recipe card Fall No. 16) and cut into bars.
Makes 32 bars.
*omit licorice-flavored gumdrops

See FALL photograph
CREAMY VANILLA FROSTING
A versatile creamy vanilla frosting.

½ cup butter or margarine, softened
¼ cup PET Evaporated Milk
2 teaspoons vanilla
1 pound powdered sugar (4 cups)

1. Combine butter, evaporated milk and vanilla in a 1½-quart mixing bowl.
2. Add powdered sugar, 1 cup at a time, mixing until smooth after each addition. Mix until frosting is smooth and shiny. If consistency is too thick, add a few drops of evaporated milk. Spread on cooled Gumdrop Bars (See recipe card Fall No. 15) or use over cakes.

Makes 1¾ cups frosting; enough for 9-inch layer cake, 48 cupcakes, or a 13x9x2-inch sheet cake.
SPICE COOKIES
A rolled cookie that is spiced!

3 cups all purpose flour
4 teaspoons baking powder
2 teaspoons cinnamon
1 teaspoon salt
3/4 cup butter or margarine, softened
1 1/2 cups sugar
1 small can (3/4 cup) PET Evaporated Milk

1. Stir together flour, baking powder, cinnamon and salt.
2. Beat butter and sugar until light and fluffy. Mix in one-third of flour mixture. Stir in half of evaporated milk. Repeat procedure, ending by adding remaining 1/3 cup flour mixture. Chill for 3 hours.

Makes 8 dozen cookies.

See FALL photograph
CHOCOLATE CHESS PIE
A rich chocolate chess pie.

1 (9-inch) frozen PET-RITZ® “Deep Dish” Pie Crust Shell
1/2 cup butter or margarine
1 square (1 oz.) unsweetened chocolate
1 1/2 cups sugar
1 small can (1/3 cup) PET Evaporated Milk
3 eggs, beaten
1/4 teaspoon salt
1 teaspoon vanilla

1. Place in saucepan butter and chocolate. Heat until melted completely.
2. Stir in sugar, evaporated milk, eggs, salt and vanilla.
3. Pour into pie crust. Bake at 350° F. for 30 minutes or until center puffs up. Cool before serving.

Makes 1, 9-inch pie.
PERFECT PUMPKIN PIE
A Thanksgiving Tradition.

1 (9-inch) frozen PET-RITZ® “Deep Dish” Pie Crust Shell
1 egg
1 tablespoon flour
½ teaspoon salt
1 tablespoon pumpkin pie spice
1 can (16 oz.) pumpkin
1 cup packed brown sugar
1 tall can (1⅓ cups) PET Evaporated Milk

1. Beat egg in mixing bowl. Stir in flour, salt, and pumpkin pie spice until smooth.
2. Mix in pumpkin and brown sugar. Gradually stir in evaporated milk until smooth. Pour into pie crust. Place on cookie sheet. Bake at 375° F. for 50-60 minutes or until knife inserted 2 inches from edge comes out clean.

Makes 1, 9-inch pie.

NOTE:
1) In place of pumpkin pie spice, you may use 1⅛ teaspoons cinnamon, ½ teaspoon nutmeg, ½ teaspoon ginger and ¼ teaspoon ground cloves.
2) For Sweet Potato Pie, substitute 1½ cups mashed sweet potatoes for pumpkin.

See FALL photograph
PUMPKIN CREAM PIE
No baking necessary, yet looks and tastes like the baked pie.

1 (9-inch) frozen PET-RITZ® “Deep Dish” Pie Crust Shell, baked
¼ cup cornstarch
¾ cup sugar
1 tablespoon pumpkin pie spice
½ teaspoon salt
1 tall can (1½ cups) PET Evaporated Milk
1 can (16 oz.) pumpkin
3 eggs, beaten

2. Mix part of hot mixture into beaten eggs. Pour back into saucepan. Cook and stir over low heat 2 minutes longer. Pour into baked pastry shell. Chill. Serve topped with Whipped Topping. (See recipe card Winter No. 21).

Makes 1, 9-inch pie.
APPLE NUT CAKE
A fresh apple cake.

1 1/4 cups all purpose flour
1 1/2 teaspoons baking powder
3/4 teaspoon salt
3/4 teaspoon cinnamon
1 egg
1 cup sugar
1 small can (2/3 cup) PET Evaporated Milk
1 1/2 teaspoons vanilla
3 medium apples, pared and finely diced (about 2 cups)
3/4 cup finely chopped FUNSTEN® Pecans

1. Stir together flour, baking powder, salt and cinnamon.
2. Beat together egg and sugar. Mix in evaporated milk and vanilla.
3. Add flour mixture all at once. Beat on high for 1 minute.
4. Fold in apples and nuts. Pour into greased and floured 9-inch square pan. Bake at 350°F for 45 minutes or until cake pulls from sides of pan. Remove to wire rack. When cool, spread with Uncooked Frosting. (See recipe card Fall No. 22).

Makes 9 servings.
UNCOOKED FROSTING
No cooking necessary for a tasty, creamy frosting.

3 tablespoons PET Evaporated Milk
1 1/2 tablespoons butter or margarine, melted
1 1/2 teaspoons vanilla
1/8 teaspoon salt
2 cups powdered sugar, sifted

1. Combine evaporated milk, melted butter, vanilla and salt.
3. Refrigerate until thick enough to spread. Frost top and sides of Apple Nut Cake. (See recipe card Fall No. 21).

Frosts 1, 9-inch square cake.

See FALL photograph
JIFFY FRUIT GINGERBREAD

Gingerbread becomes a tasty peach or banana shortcake.

1 package prepared gingerbread mix
1 small can (1/2 cup) PET Evaporated Milk
1/3 cup water
2 cups sliced fresh peaches or bananas

2. Pour into greased and floured 8-inch square pan. Bake at 350°F. for 30-35 minutes, or until toothpick inserted in center comes out clean. Remove to wire rack.
3. When cold, split gingerbread to make 2 layers. Fill and top with Whipped Lemon Topping (See recipe card Fall No. 24) and sliced fresh peaches or bananas. Refrigerate until set. Serve immediately.

Makes 1, 9-inch cake.
WHIPPED LEMON TOPPING

1 small can (⅓ cup) PET Evaporated Milk
3 tablespoons sugar
1 tablespoon lemon juice
¾ teaspoon grated lemon peel

1. Freeze evaporated milk in small mixing bowl until ice crystals form along edge. Chill beaters, too.
2. Whip on high speed until foamy.
3. Add lemon juice and grated peel. Whip until stiff. Spread on Jiffy Fruit Gingerbread. (See recipe card Winter No. 23).
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*Shown in photograph
EGGNOG
Rich and creamy.
A favorite holiday beverage.

2 eggs
¼ cup sugar
Few grains salt
1 tablespoon vanilla
1 tall can (1⅓ cups) PET Evaporated Milk, chilled
¾ cup cold water

2. Serve cold sprinkled with nutmeg or cinnamon.
Makes 1 quart.
HOLIDAY CHEESE BALL
A combination of four cheeses. Best when allowed to mellow at least a day in the refrigerator.

2 cups (8 oz.) shredded cheddar cheese
2 ounces blue cheese, crumbled
1 cup grated Parmesan cheese
1 package (3 oz.) cream cheese, softened
½ teaspoon hot dry mustard
1 small can (½ cup) PET Evaporated Milk
½ cup chopped FUNSTEN® Walnuts

1. Beat together all ingredients except walnuts. Shape into a ball.
Makes 1 large ball.
DEVILED CHEESE SNACKS
Wonderful for holiday parties.
Economical.

1 jar (2½ oz.) dried sliced beef, shredded (about 1 ⅓ cups)
1 tablespoon butter or margarine
4 teaspoons flour
1 small can (⅔ cup) PET Evaporated Milk
1 teaspoon prepared mustard
8 slices bread
4 slices process American cheese

4. Remove crusts from bread. Toast. Cut each slice in half. Spread beef mixture on each piece.
5. Cut each slice of cheese into 4 strips. Place 1 strip on top of each beef-topped toast. Place on buttered baking sheet. Bake in a preheated 400°F. oven for 5 minutes, or until cheese melts. Serve warm.

Makes 16 cheese snacks.
WHITE YEAST BREAD
There's nothing like the aroma of fresh bread being baked!

1 package active dry yeast
3 tablespoons sugar
2½ teaspoons salt
5 to 5½ cups all purpose flour
1 cup hot water
¼ cup shortening
1 cup PET Evaporated Milk

1. Stir together in large mixing bowl: yeast, sugar, salt, and a third of flour.
2. Combine hot water, shortening, and evaporated milk. Add to flour mixture. Beat for 2 minutes at medium speed.
3. Gradually add enough flour to make a thick batter. Beat 2 minutes on high speed. Mix in remaining flour.
4. Turn out on lightly floured board. Knead until smooth and elastic. Shape into a smooth ball. Place in greased bowl. Grease dough lightly. Cover and let rise in a warm place until doubled in size.
5. Divide into 2 equal parts and shape each into loaves. Put into greased 9-inch loaf pans. Cover and let rise again until doubled in size. Bake at 400° F. for 40-50 minutes or until crust is browned and bread shrinks from sides of pans. Turn out on wire racks to cool. Makes 2 loaves.
CRUSTY ROLLS
Hard, crusty on the outside, soft and tender inside.

2 tablespoons sugar
2 1/2 teaspoons salt
1 tablespoon shortening
1 cup PET Evaporated Milk
1 cup water
1 package active dry yeast
6 cups all purpose flour
1/4 cup corn meal

1. Combine in saucepan sugar, salt, shortening, evaporated milk and water. Heat until warm.
2. Combine yeast and 3 cups flour. Stir in evaporated milk mixture. Beat with electric beaters at medium speed for 3 minutes.
5. Put a large shallow pan containing about 1-inch water on bottom of oven. Place rolls in oven. Bake at 450° F. for 20 minutes or until crisp and brown.

Makes 2 dozen.
CRANBERRY WALDORF SALAD
Fresh cranberries and apples make a seasonal treat.

½ teaspoon salt
½ teaspoon paprika
3 tablespoons sugar
Few grains pepper
1 small can (¾ cup) PET Evaporated Milk
2 tablespoons vegetable oil
4 tablespoons lemon juice
2 cups fresh cranberries, washed and stemmed
3 cups diced, unpared apples
¾ cup diced celery

1. Stir together salt, paprika, sugar, and pepper. Mix in evaporated milk and vegetable oil. Gradually stir in lemon juice. Chill until ready to use.
2. At serving time, slice cranberries in half or chop coarsely. Toss together cranberries, apples, celery, and evaporated milk mixture. If cranberries are very tart, add more sugar. Serve on lettuce leaves.
Makes 12 servings, ½ cup each.
CREAMY SLAW
Evaporated milk makes a tasty slaw.

1 small can (⅔ cup) PET Evaporated Milk
¼ cup MUSSELMAN’S® Apple Cider Vinegar
2 tablespoons sugar
1 teaspoon salt
¼ teaspoon celery seeds
⅛ teaspoon pepper
½ cup mayonnaise
4 cups shredded cabbage
1 carrot, shredded
1 stalk celery, diced

1. Stir together evaporated milk, vinegar, sugar, salt, celery seeds, pepper, and mayonnaise. Chill until ready to serve.
2. Combine cabbage, carrot, and celery. Chill.
3. To serve: Pour evaporated milk mixture over cabbage mixture. Toss to coat well. Serve immediately.

Makes 6 servings, ½ cup each.
CREAMED CABBAGE
A light cream sauce merely coats cabbage shreds for a pleasing taste.

¼ cup butter or margarine
1 medium head cabbage, shredded
   (about 2 quarts shredded cabbage)
1 medium green pepper, sliced
1 ½ teaspoons salt
2 tablespoons flour
1 small can (¾ cup) PET Evaporated Milk

2. Sprinkle salt and flour over cabbage. Toss.
Makes 8 servings, ½ cup each.
CAULIFLOWER-BROCCOLI CASSEROLE
A fresh cauliflower and broccoli casserole topped with cheeses.

1 head (about 2¼ pounds) cauliflower
1 bunch broccoli
2 teaspoons salt, divided usage
2 tablespoons butter
3 tablespoons flour
½ teaspoon pepper
1 tall can (1½ cups) PET Evaporated Milk
1 cup shredded cheddar cheese
1 cup shredded mozzarella cheese
1 tablespoon grated Parmesan cheese

1. Separate cauliflower and broccoli into flowerets. Place in saucepan of boiling water with 1 teaspoon salt. Cook uncovered until tender. Drain, saving ½ cup liquid. Place cauliflower and broccoli in shallow 2-quart baking dish.


3. Stir in cheddar cheese. Pour over cauliflower and broccoli in baking dish.


Makes 8 servings.

See WINTER photograph
CHICKEN AND POTATO SOUP
A delicious hearty soup.

4 cups diced potatoes
1 medium onion, chopped
4 tablespoons vegetable oil
1 1/2 cups chopped cooked chicken
1 cup chicken broth
2 teaspoons parsley flakes
2 teaspoons salt
1 large can (1 1/3 cups) PET Evaporated Milk

1. Coat potatoes and onion with oil in hot saucepan.
2. Add chicken, chicken broth, parsley and salt. Heat to boiling. Lower heat. Cover. Simmer until potatoes are tender, about 30 minutes.

Makes 6 servings, 1 cup each.

See WINTER photograph
SHRIMP AND OYSTERS SUPREME
Shrimp and oysters in a southern cream sauce.

¾ cup chopped green pepper
¾ cup chopped onion
¾ cup sliced celery
¼ cup butter or margarine
¼ cup flour
½ teaspoon dry mustard
¼ teaspoon salt
Dash red pepper
½ cup water
1 tall can (1½ cups) PET Evaporated Milk
1 can (8 oz.) ORLEANS® Oysters

1 can (4½ oz.) ORLEANS® Shrimp, drained
1 tablespoon lemon juice
1 teaspoon Worcestershire sauce

1. Cook green pepper, onion and celery in butter until just tender.
2. Stir in flour, mustard, salt and pepper.
4. Stir in oysters, shrimp, lemon juice and Worcestershire sauce. Heat to boiling, gently stirring so as not to break shrimp. Serve hot over rice or toast.

Makes 6 servings.

See WINTER photograph
STEWED CHICKEN WITH GRAVY
Old fashioned stewed chicken.

3 1/2 pound roasting or stewing chicken, cut-up
2 cups water
1/2 cup chopped onion
2 teaspoons salt
Few grains pepper
1/4 cup flour
1 small can (1/3 cup) PET Evaporated Milk


Makes 4 servings.
VEGETABLE BEEF STEW
A hearty stew made with fresh vegetables.

1 pound stew meat
2 tablespoons flour
2⅛ teaspoons salt, divided usage
⅛ teaspoon pepper
1 small onion, chopped
1 cup water
3 potatoes, peeled and diced
4 carrots, cut in sticks
1 tall can (1⅓ cups) PET Evaporated Milk

1. Dust meat with mixture of flour, 1⅓ teaspoons salt and pepper. Brown in a small amount of oil in a hot saucepan.
2. Stir in onion, water, potatoes, carrots and 1 teaspoon salt. Heat to boiling. Cover. Simmer for 1 hour or until meat is tender.

Makes 6 servings.
VEGETABLE SWISS STEAK
Swiss Steak flavored with a can of vegetable soup.

2 to 2½ pounds round steak
¼ cup flour
1½ teaspoons salt
½ teaspoon pepper
1 medium onion, sliced
1 can (10½ oz.) vegetable soup
¼ cup water
1 small can (¾ cup) PET Evaporated Milk

1. Cut round steak into serving portions.
2. With edge of saucer or a mallet, pound mixture of flour, salt and pepper into meat.
3. Brown meat on both sides in a small amount of oil in a hot skillet. Remove from pan.
5. Return meat to skillet. Pour vegetable soup and water over. Cover. Simmer for 1 ¼ hours or until meat is tender.

Makes 6-8 servings.
CHILI BURGER PIE
Chili burger mixture topped with sesame seed biscuit crust.

1/4 cup chopped onion
1 pound ground beef
1 can (15 oz.) tomato sauce or 1 can (14 1/2 oz.) whole tomatoes, cut up
1 can (15 oz.) OLD EL PASO® Mexe-Beans
1/2 to 1 teaspoon chili powder
2 cups biscuit mix
1 small can (2/3 cup) PET Evaporated Milk
1/4 cup sesame seeds

2. Stir in tomato sauce (or tomatoes), beans and chili powder. Cook over low heat for 15 minutes.
3. Meanwhile, combine biscuit mix and evaporated milk with a fork in a small bowl. Drop by heaping tablespoons into sesame seeds, making 12 balls. Roll.
4. Pour hot ground beef mixture into shallow 2-quart baking dish. Top with sesame biscuits. Bake at 400°F for 20 minutes or until biscuits are lightly browned. Serve hot.

Makes 6 servings.
GLORIFIED HAMBURGERS
Hamburger patties and potatoes on a skewer.

4 medium potatoes
1 pound ground beef
1 small can (½ cup) PET Evaporated Milk
1 cup cooked rice
1 cup soft bread crumbs
¼ cup chopped onion
2 tablespoons chopped green pepper
1½ teaspoons salt
¼ teaspoon pepper

2. Mix together well ground beef, evaporated milk, rice, bread crumbs, onion, green pepper, salt, and pepper. Shape into 18 patties.
3. Arrange on 6 skewers the potatoes and meat patties, placing alternately 3 meat patties and 2 pieces of potato on each skewer.
4. Put in greased baking dish. Bake at 400°F. for 30 minutes, basting with melted butter after 15 minutes. Serve hot.
Makes 6 servings.
HOLIDAY CRESCENTS
Nutty crescents covered with powdered sugar.

1 1/2 cups all purpose flour
1 cup powdered sugar, divided usage
1/2 teaspoon salt
1/2 cup butter or margarine, softened
1/2 cup PET Evaporated Milk
1/2 teaspoon vanilla
1 cup finely chopped FUNSTEN® Pecans or Walnuts

1. Stir together flour, 1/2 cup powdered sugar, and salt.
2. Beat butter until fluffy. Gradually add evaporated milk and vanilla (about a tablespoon at a time).
3. Stir in flour mixture, about 1/4 cup at a time. Mix well. Stir in nuts.
4. Roll a teaspoon of dough with fingers into strips about 2 1/2 inches long. Turn each strip to form a half-moon. Put on ungreased baking sheet about an inch apart. Bake at 350° F. for 12 minutes or until very lightly browned.
5. Dip while still warm in 1/2 cup powdered sugar.

Makes 3 dozen.
GINGERBREAD MEN
Gingerbread men cookies are a holiday tradition.

2 1/4 cups all purpose flour
1/2 cup sugar
1 teaspoon ginger
1 teaspoon cinnamon
1/4 teaspoon baking soda
1/2 teaspoon salt
1/2 cup soft shortening
1/2 cup molasses
1/4 cup PET Evaporated Milk

1. Stir together in bowl the flour, sugar, ginger, cinnamon, baking soda, and salt.
2. Cut shortening into flour mixture with fork or pastry blender until finely crumbled.
4. Roll 1/8-inch thick on lightly floured board. Cut with floured gingerbread man cutter, measuring about 4 1/2 inches high. Bake on greased baking sheet at 350° F. for 12 minutes or until lightly brown. Gently remove to cooling racks.
5. When cool, spread with Creamy Vanilla Glaze. (See recipe card Winter No. 19). Decorate with red cinnamon candies or raisins.

Makes about 36 Gingerbread Men.

See WINTER photograph
CREAMY VANILLA GLAZE
A glaze to use on Gingerbread Men.

2 cups sifted powdered sugar
½ teaspoon salt
1 teaspoon vanilla
2 tablespoons PET Evaporated Milk

1. Combine all ingredients.
Frosts 36 Gingerbread Men.

See WINTER photograph
EGGNOG PIE
A holiday dessert.

1 (9-inch) graham cracker pie crust shell
1 large can (1 2/3 cups) PET Evaporated Milk, divided usage
1 envelope (1 tablespoon) unflavored gelatin
1/4 cup water
1/3 cup sugar
2 eggs, beaten
1 tablespoon vanilla
1/4 teaspoon nutmeg
Whipped Topping

1. Freeze 1 cup evaporated milk in small mixing bowl until ice crystals form along edges. Chill beaters, too.
3. Stir part of hot evaporated milk mixture into eggs. Then pour mixture back into saucepan. Cook over low just until mixture begins to thicken. Chill until thick as unbeaten egg whites.

Makes 1, 9-inch pie.

See WINTER photograph
WHIPPED TOPPING
An economical topping. Whips up to 5 times its original volume.

1 small can (⅓ cup) PET Evaporated Milk
2 teaspoons lemon juice
3 tablespoons sugar
1 teaspoon vanilla

1. Pour evaporated milk in a small mixing bowl. Chill in freezer just until ice crystals form along the edge (about 20 to 30 minutes). Chill beaters, too.
2. Beat icy evaporated milk with chilled beaters until soft mounds form, about 2 minutes on high speed of electric mixer.
3. Add lemon juice. Beat until stiff peaks form, about 2 minutes on high speed of electric mixer.
4. Blend in sugar and vanilla. Serve immediately. Whipped Topping is best if served with 1 hour after prepared.

Makes about 3½ cups.
PARTY JEWEL CAKE
A pretty party cake.

2 (9-inch) layers white cake, cooled
1 egg
1 cup sugar
1 cup PET Evaporated Milk
\( \frac{1}{4} \) teaspoon salt
\( \frac{1}{2} \) cup butter or margarine
1 teaspoon vanilla
1 1/2 cups shredded coconut
1 cup chopped FUNSTEN® Pecans
1 cup cut-up candied cherries

1. Combine egg, sugar, evaporated milk, salt and butter in 2-quart saucepan. Cook and stir over medium heat until mixture thickens, about 8-10 minutes. Do not boil. Remove from heat.


3. When cake is cool, spread cooled frosting mixture between and on top of layers. Drizzle frosting down sides of cake. If desired, decorate cake with additional nut halves and cherries. Refrigerate until thoroughly chilled before serving.

Makes 1, 9-inch 2 layer cake.
FESTIVE FRUIT CAKE
No baking! Make ahead for better flavor.

2 cups miniature marshmallows
1 small can (2/3 cup) PET Evaporated Milk
6 tablespoons orange juice
1 cup chopped FUNSTEN® Pecans
1 cup candied mixed fruit
3/4 cup diced dates
3/4 cup raisins
1/4 cup candied cherries
4 cups graham cracker crumbs
1 teaspoon cinnamon
1 teaspoon nutmeg
1/2 teaspoon cloves

1. In a 3-quart saucepan heat marshmallows, evaporated milk and orange juice until marshmallows melt completely.
2. Combine remaining ingredients. Stir into melted marshmallow mixture.
3. Press firmly into a 5 to 6-cup ring mold or loaf pan lined with waxed paper. Cover tightly. Chill at least two days before serving.

Makes 3 lbs.

NOTE: Festive Fruit Cake can be stored in a tightly covered container in a cool place for about 3 months or freeze and keep for 4 to 6 months.

See WINTER photograph
CREAMY MARSHMALLOW FUDGE
A five-minute fudge. Easy to make.

2 cups sugar
1 small can (2/3 cup) PET Evaporated Milk
16 large marshmallows
1/4 teaspoon salt
1/4 cup butter or margarine
1 package (6 oz.) semi-sweet chocolate pieces (about 1 cup)
1 cup chopped FUNSTEN® Almonds, Pecans, or Walnuts
1 teaspoon vanilla

1. Combine in 3-quart saucepan: sugar, evaporated milk, marshmallows, and salt. Heat over medium to boiling, stirring all the time.
2. When bubbles cover entire top surface, boil and stir over medium heat for 5 minutes.
3. Remove from heat and stir in butter, chocolate pieces, nuts, and vanilla. Stir until chocolate is completely melted and blended into mixture. Pour into buttered 9-inch square pan. Refrigerate. Cool thoroughly before cutting into squares.

Makes about 2 pounds.
PECAN ROLLS
Old-fashioned pecan rolls with creamy caramel centers and crunchy pecans outside.

1 cup packed light brown sugar
2 cups granulated sugar
½ cup corn syrup
1 cup PET Evaporated Milk
½ cup powdered sugar
1½ cups coarsely chopped FUNSTEN® Pecans

1. Butter sides of 3-quart saucepan. Mix in sugars, corn syrup and evaporated milk. Cook, stirring occasionally, over medium heat to 236°F. or until a few drops of mixture form a soft ball when dropped into cold water.

2. Remove from heat. Place on wire rack and let cool without disturbing until hand can be held comfortably to the pan.

3. Beat until candy holds shape.


Makes about 32 slices.

See WINTER photograph
PEANUT BUTTER FUDGE
Creamy and peanutty.

2 1/4 cups sugar
1 small can (2/3 cup) PET Evaporated Milk
1/2 cup peanut butter
1 teaspoon vanilla
2 tablespoons butter or margarine

2. Remove from heat. Cool at room temperature, without stirring, until lukewarm.

Makes 36 squares.