DELICIOUS DISHES

MADE FROM

Uncle Sam's Macaroni

"THE CLEANLY KIND"
IMPORTANT
GENERAL DIRECTIONS

Break the contents of a package of Uncle Sam's Macaroni Products into suitable lengths and put into briskly boiling water. At least 8 quarts of water must be used for each 10-cent package.

The water must be thoroughly salted.
It must be kept boiling briskly.
Boil macaroni at least 20 minutes.

If an aluminum dish is used the macaroni will not stick to it. Otherwise, stir frequently. When cooked, put into a collander and drain; then pour cold water thru it to blanch it and to prevent the tubes from sticking together.

After thus cooking, which is the foundation of all well served macaroni, follow carefully the detailed receipts in this booklet.

Macaroni will attain added flavor if cooked in milk, soup stock, tomato juice, or any similar liquid other than water.

Remember These Axioms:
Salt Well    Boil Thoroly    Serve Hot
FOREWORD

This booklet contains in condensed form the best macaroni receipts culled by us from every quarter of the globe for the consumers of our Uncle Sam's Macaroni Products.

Not one of these receipts but what has been practically tested in our own kitchens, and scientifically arranged to suit American conditions.

Many a housewife will find herein a veritable mine of macaroni information. By its study she will not only be able to make delicious variations in her daily menus, but she may dispense with half the meat previously consumed—and, at the same time, provide more real nourishment for her household by the exercise of this wise economy.

We especially desire to draw your attention to the frequent use of our Uncle Sam's Curve Cut Macaroni—a ready-cut product which will quickly appeal to Americans who are unfamiliar with the correct use of the longer tubes.

In any of the following receipts, Curve Cuts may be substituted for Macaroni, and vice versa; and, in most cases, Spaghetti, Curve Cuts and Macaroni are interchangeable and equally delicious.

All our receipts are based upon using the contents of a 10c size carton of Uncle Sam's Macaroni Products,—a 5c package is half the size.

Be sure you get the Uncle Sam's Product,—none other is so clean and good. Be sure and boil it briskly in well salted water for not less than 20 minutes. Be sure and serve hot, and you then have a dish fit to frequently grace any table in the land.

Baked Macaroni or Spaghetti

Prepare one-half package of Uncle Sam's Macaroni or Spaghetti according to the directions on first inside cover page.

Use one-half pound of grated cheese, two tablespoonfuls of butter and one cup of cream. Put a layer of the macaroni or spaghetti in the bottom of a baking dish, then a layer of the cheese, then a sprinkling of salt and pepper, then another layer of macaroni or spaghetti, and so continue until all is used.

Cut the butter into small bits and distribute evenly over the top. Add the cream, and bake in a moderately quick oven for about 20 minutes, or until a golden brown. Serve very hot in the dish in which it was cooked.
Macaroni au Gratin

Prepare one-half package of *Uncle Sam's Macaroni* according to the directions on first inside cover page.

Melt two tablespoonfuls of butter without browning. Add two tablespoonfuls of flour. Stir until smooth and the flour well cooked. This, and this alone, secures a fine tasting sauce. Now add slowly two cups of milk. Season to taste with salt and pepper. Add the macaroni to the sauce and stir carefully until it is heated. Melt four ounces of cheese with two tablespoonfuls of butter. Grease a baking dish and fill with alternate layers of macaroni and the sauce. When all this has been used, pour over the macaroni the melted cheese and butter.

This penetrates the whole dish, blending with the macaroni and sauce as layers of grated cheese never do. Cover the top with bread crumbs and brown in a quick oven. Serve very hot in the dish in which it was cooked.

Macaroni Croquettes

Prepare one-half package of *Uncle Sam's Macaroni* according to the directions on first inside cover page.

Cool this macaroni and cut up quite fine. Make a thick sauce of two tablespoonfuls of butter and four tablespoonfuls of flour and one cup of milk. Add one cup of the macaroni, one heaping tablespoonful of grated cheese, the beaten yolks of two eggs, and salt and pepper to taste. Cool, form into usual shape, then roll in a batter of eggs and crumbs and fry in deep and very hot fat. Serve hot.

Macaroni with Oysters

Prepare one-half package of *Uncle Sam's Macaroni* according to the directions on first inside cover page.

Put alternate layers of this boiled macaroni and fine, large oysters in a baking dish. Season each layer well with salt, black pepper and paprika. Sprinkle the top with bread crumbs and bits of butter and brown in a moderate oven. Serve very hot in the dish in which it was cooked. Clams may be substituted for oysters.
Macaroni with Clams

Prepare one-half package of *Uncle Sam's Macaroni* according to the directions on first inside cover page.

Chop fifteen clams very fine. Drain the liquor therefrom, then scald and skim it. Add one sliced onion, season with pepper and salt and simmer ten minutes. In another sauce pan put one tablespoonful of butter, one tablespoonful of flour, and when melted and bubbling, add one cup of rich milk. Stir this until it thickens, and then add the clam juice and cook one minute longer.

Now fill a buttered baking dish with alternate layers of the boiled macaroni and the chopped clams, leaving the top layer of macaroni. Pour over this the sauce. Put bits of butter over the top and brown in a moderate oven. Serve very hot in the dish in which it was cooked.

Oysters may be substituted for clams.

Macaroni au Gratin in a Cheese Shell

Prepare one-half package of *Uncle Sam's Macaroni* according to the directions on first inside cover page.

Place a layer of this macaroni in a shell of Edam cheese. Cover this layer with cream sauce (directions for making which are found on page 8), to which has been added a little onion juice. Continue these alternate layers of macaroni and cream sauce until the shell is filled as far as desired. Sprinkle with brown bread crumbs and bake 20 minutes in a moderate oven. Serve in the shell while very hot.

Tomatoes and Macaroni in Chafing Dish

Prepare one-half package of *Uncle Sam's Macaroni* according to the directions on first inside cover page.

Put in a chafing dish one-half cupful of tomatoes. Add a bay leaf, a few drops of onion juice, and pepper and salt to suit the taste. Let cook until tender, then remove the bay leaf and stir in as much of the boiled macaroni as can be well coated and moistened with the tomatoes.

Serve very hot with wafers or toast.
Macaroni with Mushrooms

Prepare one-half package of *Uncle Sam's Macaroni* according to the directions on first inside cover page.

Cover the bottom of a baking dish with about a tablespoonful of melted butter. Over this put a layer of the boiled macaroni, and season lightly with salt and pepper. Dot here and there with slices of butter. Now add a thick layer of mushrooms cut into slices, then another layer of the boiled macaroni, and so continue until the dish is full. Finally pour over this one pint of cream. Cover and bake in a moderate oven for one hour; then remove the cover and brown quickly. Serve very hot.

Macaroni with Onions

Prepare one-half package of *Uncle Sam's Macaroni* according to the directions on first inside cover page.

Put alternate layers of this boiled macaroni, boiled onions and cream sauce (sauce receipt on page 8) in a baking dish. Sprinkle the top with bread crumbs moistened with melted butter, and brown in a moderate oven. Serve hot.

Macaroni and Chestnuts

Prepare one-half a package of *Uncle Sam's Macaroni* according to the directions on first inside cover page.

Bake about twenty chestnuts until tender. Then peel them and pound in a mortar with a little pepper, salt and butter, until they are a paste, or they may be put thru a meat chopper. Put the previously prepared macaroni in a stewpan with the chestnut paste and four tablespoonfuls of butter to moisten it. Stir this all together and put a whole onion in to flavor it, removing it before serving. If the mixture becomes too dry, moisten with a little rich milk or stock. Cook for fifteen minutes, stirring constantly. Then turn it into a baking dish, cover with a little Parmesan cheese, and bake in moderate oven until brown. Serve hot.

Macaroni with Minced Meat

Mix the required quantity of *Uncle Sam's Macaroni* prepared according to the directions on first inside cover page, with minced cold chicken or any other desirable meat, and moisten with a cream sauce (directions for making which are given on page 8). The meat should be minced very fine. When served piping hot this makes an excellent luncheon dish.
Spaghetti a la Fiorita

Prepare one-half package of Uncle Sam's Spaghetti according to the directions on first inside cover page.

After thus preparing, place a layer of this spaghetti on a hot platter or in a serving bowl. Sprinkle with grated Parmesan cheese. Pour on some of the Sauce Fiorita (directions for making which are given on page 8); then continue to add more of the spaghetti, cheese and sauce alternately until all has been used. Serve very hot.

Spaghetti in Green Peppers

Prepare one-half package of Uncle Sam's Spaghetti according to the directions on first inside cover page.

Mix with two cups of cream sauce (sauce receipt on page 8) and with one-half pound of grated cheese. Fill green sweet peppers, from which the seeds have been removed, with this mixture, and bake one-half hour with water in baking pan. Serve very hot.

Spaghetti with Chicken

Prepare a sufficient quantity of Uncle Sam's Spaghetti according to the directions on first inside cover page to equal the amount of cold chicken you intend to use.

Take equal parts of the prepared macaroni, cold chicken and tomato sauce. Arrange in alternate layers in a shallow baking dish and cover with buttered bread crumbs. Bake in a moderate oven until brown. Serve very hot. Any other cold fowl may be utilized in this same manner.

Timbale of Vermicelli

Put in a sauce pan one pint of milk and two ounces of granulated sugar, one-half teaspoonful of vanilla extract, or any preferred flavor, and one-half teaspoonful of butter. When at the boiling point add one-half package of Uncle Sam's Vermicelli, broken as desired.

Cook at least twenty minutes. Remove from the fire and cool. Now add to the vermicelli one whole egg. Mix well. Add also two tablespoonfuls of whipped cream. Mix again. Butter a quart mould. Pour the mixture into it. Put the mould in a deep pan half filled with hot water. Bake in a hot oven for twenty minutes. Put a round hot plate over the top of the mould and turn the timbale out. Serve around it a hot marmalade of fruits,—the kind to suit the taste.
Creamed Curve Cuts on Toast

Prepare one-half package of Uncle Sam's Curve Cuts according to the directions on first inside cover page.

To two tablespoonfuls of melted butter add two tablespoonfuls of flour and cook until well blended but not browned. To this add slowly one pint of cream. Stir until it boils and add salt and pepper to taste.

Stir into this sauce the previously prepared Curve Cuts. Pour the mixture over slices of well-buttered toast. Dust with grated Parmesan cheese and serve very hot.

Curry of Curve Cuts

Prepare one-half package of Uncle Sam's Curve Cuts according to the directions on first inside cover page.

Melt four tablespoonfuls of butter. Cook it in four slices of onion until the onion becomes a pale straw color, then add four tablespoonfuls of flour, two tablespoonfuls of curry powder, one-half teaspoonful of salt and a dash of pepper. When blended with the butter, add gradually two cups of milk and stir until smooth and boiling.

Pour this sauce over the previously prepared Curve Cuts, reheat and serve very hot. Four tablespoonfuls of tomato pulp may be added.

Deviled Curve Cuts

Prepare one-half package of Uncle Sam's Curve Cuts according to the directions on first inside cover page.

Chop the Curve Cuts very fine. To four tablespoonfuls of melted butter and four tablespoonfuls of flour, well cooked and blended, add one quart of milk, stirring constantly until boiling. Now add the hard-boiled yolks of six eggs, previously pressed thru a sieve, and the whites of the eggs, chopped very fine, two tablespoonfuls of chopped parsley, two salt spoons of red pepper, two finely chopped sweet Spanish peppers, a grating of nutmeg, two tablespoonfuls of grated onion, and the previously prepared Curve Cuts. Put this mixture into individual casseroles or into cases, sprinkle the tops with bread crumbs moistened in melted butter, and brown in a moderate oven. Serve very hot.
Curve Cuts with Beef

Prepare one-half a package of Uncle Sam's Curve Cut Macaroni according to the directions on first inside cover page.

Take one-half pound of lean and tender beef and put it in a stewpan with one-half a tablespoonful of butter and brown well. Then add only water enough to keep from burning. Add one-half pint of tomatoes, two dozen dried mushrooms and a small red pepper, chopped fine.

Let this mixture simmer slowly for an hour and a half. When done take out the beef. Add the Curve Cuts to the gravy with two ounces of grated cheese. Mix this well thru the Curve Cuts and season with salt to taste. Serve meat and macaroni separately while hot. Veal may be substituted for beef, but the amount of butter must then be doubled.

Macaroni a la Verona

Prepare one-half package of Uncle Sam's Macaroni according to the directions on first inside cover page, but boil only about fifteen minutes.

Prepare eight tablespoonfuls of tomato pulp, four ounces grated Parmesan cheese, four ounces smoked sausage and a teacupful of good stock.

Put the macaroni in alternate layers with the thinly sliced sausage in a baking dish. Add to each layer some of the stock and tomato pulp and season to taste with pepper and nutmeg. When the dish is full, sprinkle the surface thickly with the cheese. Finish by cooking it in a moderate oven for about twenty minutes, or until the top is browned.

Noodles with Butter

Boil the desired quantity of Uncle Sam's Noodles for about fifteen minutes, or until about three-fourths done, then mix with butter, salt and pepper in a saucepan and saute (fry) until well seasoned and slightly browned. Serve very hot.

Noodle Soup

Melt two quarts of soup stock, then bring it to the boiling point. Add one fourth of a package of Uncle Sam's Noodles. Boil fifteen minutes. Add salt and pepper to suit the taste and serve at once while hot.
Sauce Fiorita

Fry four medium onions and two slices of finely chopped bacon in olive oil or butter. To this gradually add one three-pound can of tomatoes, and stir constantly until the sauce is smooth and thickened.

Season well with salt, pepper and paprika. Let the sauce cook slowly for at least an hour, adding water if it becomes too thick.

Fifteen minutes before the sauce is finished, add one-half pound of canned mushrooms, or an equal amount of fresh mushrooms. Use while hot.

Tomato Sauce

Put one tablespoonful of butter in a saucepan. Add one tablespoonful each of chopped onion and carrot, and let slightly brown. Add one tablespoonful of flour and cook five minutes. Stir constantly. Add one pint of tomatoes, three cloves, one bay leaf, one-half teaspoonful of salt, and one-fourth teaspoonful of black pepper. Cook slowly for half an hour, or until the tomatoes are thoroughly softened. Add a tablespoonful of butter; strain and add more salt and pepper if required. Use while hot.

Mushroom Sauce

Put a tablespoonful of butter in a saucepan on the fire and let it brown. Stir into this a tablespoonful of flour and let that brown also. Pour in a cupful of stock and a half cupful of the liquor from the can of mushrooms. Cook for five minutes, then add one can of drained mushrooms, a teaspoonful of lemon juice, a half teaspoonful of salt and a quarter teaspoonful of pepper. Let the mushrooms become hot, then remove from the fire and stir in the yolk of an egg rubbed with a teaspoonful of butter. Stir the hot sauce until the egg is set, and add a teaspoonful of chopped parsley or a half teaspoonful of kitchen bouquet. Use while hot.

Cream Sauce

Put one tablespoonful of butter in a saucepan on the fire. When it bubbles, add one tablespoonful of flour and cook for five minutes, stirring constantly, but do not let it brown. Now draw the pan to a cooler part of the stove and add very slowly one cupful of rich milk. Continue to stir until the sauce is perfectly smooth and a little thickened. Season to taste with salt and pepper. Use hot.
"THE CLEANLY KIND"

The whole world willingly concedes that there is nothing too good for "Uncle Sam."

The best of everything is produced by him, and the best of everything is demanded by his hundred millions of people.

This is why we have christened the best macaroni it is possible to produce: "Uncle Sam's Macaroni,"—The Cleanly Kind,—nor is this cleanliness any figment of fancy.

We wish you might see the great white-enamelled room in which white-clad workmen operate the gigantic presses which transform carloads of the finest Durum flour into carloads of the finest macaroni. We wish you might see the big glistening-white curing chambers where properly tempered, humidified and sterilized air brings the slender ivory-like tubes to perfection, and we wish you could see the dainty young women in immaculate caps and gowns who carefully place this perfect product in spotless packages.

To really see all this, and we hope you sometime may, would make you a life-long friend of the Uncle Sam's Macaroni Products.

"Once try them and you will always buy them."