

## 29—RELISHES

Radishes, onions, carrot sticks and celery sticks

For	25	50	75	100	Price
<i>Ingredients</i>					
Celery.....	1 medium stalk	2 medium stalks	3 medium stalks	4 medium stalks	
Carrots.....	2 bunches	4 bunches	6 bunches	8 bunches	
Radishes.....	2½ bunches	5 bunches	7½ bunches	10 bunches	
Onions.....	2 bunches	4 bunches	6 bunches	8 bunches	

*Method*

1. Clean vegetables.
2. Cut celery into 2½-inch pieces and carrots in 2½-inch strips.
3. Crisp vegetables in refrigerator or ice water for a short time before serving.

Total cost of recipe..... Cost per portion.....

## 30—HAMBURG PATTIES

Serving: about 3 oz. cooked meat

For	25	50	75	100	Price
<i>Ingredients</i>					
Beef, ground.....	5½ lb.	11 lb.	16½ lb.	22 lb.	
Salt.....	2 tbsp.	4 tbsp.	6 tbsp.	½ c.	
Pepper.....	1 tsp.	2 tsp.	3 tsp.	4 tsp.	
Onion, minced.....	6 tbsp.	¾ c.	1⅛ c.	1½ c.	
Milk.....	1½ c.	3 c.	4½ c.	6 c.	
Breadcrumbs, fine.....	1½ c.	3 c.	4½ c.	6 c.	

*Method*

1. Mix all ingredients and blend lightly.
2. Shape into flat, thin patties. Fry quickly in small amount of butter or other fat; turn when brown.

Total cost of recipe..... Cost per portion.....

## 31—BAKED POTATOES

Serving: 1 potato

For	25	50	75	100	Price
<i>Ingredients</i>					
Potatoes.....	11 lb. or 25 medium sized	22 lb. or 50 medium sized	33 lb. or 75 medium sized	44 lb. or 100 medium sized	

*Method*

1. Select potatoes of even shape and size. Scrub until thoroughly clean.
2. Bake on shallow baking pans in hot oven 400° F. about 1 to 1½ hours or until done.
3. Remove from oven and prick with fork to allow steam to escape.
4. Serve immediately.

Total cost of recipe..... Cost per portion.....

## 34—COCONUT CREAM PUDDING

Serving: about 1/2 cup

For	25	50	75	100	Price
<i>Ingredients</i>					
Sugar, granulated.....	1 1/2 c.	3 c.	4 1/2 c.	6 c.	
Flour, sifted.....	1 1/2 c.	3 c.	4 1/2 c.	6 c.	
Salt.....	3/4 tsp.	1 1/2 tsp.	2 1/4 tsp.	1 tbsp.	
Milk*.....	3 qt.	6 qt.	9 qt.	12 qt.	
Eggs, beaten slightly.....	6	12	18	24	
Vanilla.....	2 tbsp.	4 tbsp.	6 tbsp.	8 tbsp.	
Coconut.....	2 c. or 1/3 lb.	4 c. or 2/3 lb.	6 c. or 1 lb.	8 c. or 1 1/3 lb.	

*Method*

1. Mix sugar, flour, salt, with a small amount of milk.
2. Scald remaining milk.
3. Add flour mixture; cook in double boiler for 25 minutes, stirring constantly.
4. Beat eggs slightly.
5. Add small amount of the cream mixture to eggs, stirring constantly.
6. Combine all ingredients; cook for 5 minutes.
7. Add vanilla and coconut when cool.

Total cost of recipe..... Cost per portion.....

\*To substitute nonfat dry milk for fluid milk, use reconstituted milk as directed on pages 5 and 6.

## 35—CHILI

Serving: about 1 cup

For	25	50	75	100	Price
<i>Ingredients</i>					
Beans, dried kidney.....	1 lb., 2 oz. or 3 c.	2 lb., 4 oz. or 6 c.	3 lb., 6 oz. or 9 c.	4 1/2 lb. or 12 c.	
Beef, ground.....	6 lb.	12 lb.	18 lb.	24 lb.	
Onions, chopped.....	1 medium	2 medium	3 medium	4 medium	
Tomatoes, canned.....	2 qt.	1 gal.	1 1/2 gal.	2 gal.	
Salt.....	4 tsp.	2 1/2 tbsp.	4 tbsp.	5 tbsp.	
Chili powder.....	1 tbsp.	2 1/3 tbsp.	3 1/3 tbsp.	4 2/3 tbsp.	

*Method*

1. Wash and cook kidney beans.
2. Brown meat and onions, mixing to a smooth, even consistency.
3. Add beans, tomatoes, salt and chili powder; simmer 20 to 25 minutes.

Total cost of recipe..... Cost per portion.....

## 43—TOSSED SALAD

Serving: about  $\frac{3}{4}$  cup

For	25	50	75	100	Price
<i>Ingredients</i>					
Cabbage, shredded.....	1 $\frac{1}{8}$ lb. or 3 c.	2 $\frac{1}{4}$ lb. or 1 $\frac{1}{2}$ qt.	3 $\frac{3}{8}$ lb. or 2 $\frac{1}{4}$ qt.	4 $\frac{1}{2}$ lb. or 3 qt.	
Carrots, shredded.....	$\frac{1}{2}$ lb. or 1 $\frac{3}{4}$ c.	1 lb. or 3 $\frac{1}{2}$ c.	1 $\frac{1}{2}$ lb. or 1 $\frac{1}{3}$ qt.	2 lb. or 1 $\frac{3}{4}$ qt.	
Celery, chopped.....	$\frac{3}{4}$ lb. or 3 c.	1 $\frac{1}{2}$ lb. or 1 $\frac{1}{2}$ qt.	2 $\frac{1}{4}$ lb. or 2 $\frac{1}{4}$ qt.	3 lb. or 3 qt.	
Green pepper, chopped.....	1 medium	2 medium	3 medium	4 medium	
Tomatoes, cubed.....	$\frac{1}{2}$ lb.	1 lb.	1 $\frac{1}{2}$ lb.	2 lb.	
French dressing (recipe No. 6)	2 c.	1 qt.	1 $\frac{1}{2}$ qt.	2 qt.	
Onions, minced.....	1 tbsp.	2 tbsp.	3 tbsp.	4 tbsp.	
Lettuce, shredded coarse.....	2 heads	4 heads	6 heads	8 heads	
Salt.....	$\frac{1}{2}$ tsp.	1 tsp.	1 $\frac{1}{2}$ tsp.	2 tsp.	

### Method

1. Toss cabbage, carrots, celery and green peppers together. Refrigerate.
2. Combine with French dressing desired, tomatoes, onion, lettuce and salt just before serving.

Total cost of recipe.....

Cost per portion.....

## 44—POTATO SALAD

Serving: about  $\frac{3}{4}$  cup

For	25	50	75	100	Price
<i>Ingredients</i>					
Potatoes, boiled and cubed...	5 qt. or 6 lb.	9 $\frac{1}{2}$ qt. or 12 lb.	14 qt. or 18 lb.	19 qt. or 24 lb.	
Celery, chopped.....	1 qt. or 1 lb.	2 qt. or 2 lb.	3 qt. or 3 lb.	4 qt. or 4 lb.	
Eggs, hard cooked.....	12	24	36	48	
Green peppers, chopped.....	1 medium	2 medium	3 medium	4 medium	
Salt.....	1 tbsp.	2 tbsp.	3 tbsp.	4 tbsp.	
Vinegar, regular.....	$\frac{1}{4}$ c.	$\frac{1}{2}$ c.	$\frac{3}{4}$ c.	1 c.	
Mayonnaise (recipe No. 7)...	1 c.	2 c.	3 c.	4 c.	
Cooked salad dressing (recipe No. 8).....	1 c.	2 c.	3 c.	4 c.	
Onion, chopped.....	1 c.	2 c.	3 c.	4 c.	

### Method

1. Cut potatoes and eggs in  $\frac{1}{2}$ -inch cubes.
2. Cut peppers, celery and onions in  $\frac{1}{4}$ -inch cubes.
3. Combine potatoes, celery, eggs, green peppers, salt and onion.
4. Add vinegar to dressing and mayonnaise.
5. Combine the two mixtures, avoiding over stirring.

Note: This salad improves on standing, so prepare early.  
Do not mix in tin, or potatoes will darken.

Total cost of recipe.....

Cost per portion.....

## 45—FRUITED GELATINE

Serving: about  $\frac{1}{2}$  cup

For	25	50	75	100	Price
<i>Ingredients</i>					
Fruit gelatine powder . . . . .	13 oz. or 2 c. and $\frac{1}{2}$ tbsp.	26 oz. or 4 c. and 1 tbsp.	2 lb. 7 oz. or 6 c. and $1\frac{1}{2}$ tbsp.	3 lb. 4 oz. or 8 c. and 2 tbsp.	
Water, boiling . . . . .	2 qt.	4 qt.	6 qt.	8 qt.	
Apples, chopped . . . . .	4 c.	8 c.	12 c.	16 c.	
Peaches, canned, sliced . . . . .	$\frac{1}{2}$ No. 10* can	1 No. 10* can	$1\frac{1}{2}$ No. 10* cans	2 No. 10* cans	
Bananas . . . . .	$\frac{1}{2}$ doz.	1 doz.	$1\frac{1}{2}$ doz.	2 doz.	

*Method*

1. Drain peaches well.
2. Distribute peaches, apples and bananas evenly in bottom of pan.
3. Dissolve gelatine in boiling water. (Fruit juice may be substituted for part of water.)
4. Cool the gelatine; pour it over fruit in pan.

Total cost of recipe.....

Cost per portion.....

\*One No. 10 can is equal to approximately four No. 2 $\frac{1}{2}$  cans.

## 46—CINNAMON TOAST

Serving: 2 slices per person

For	25	50	75	100	Price
<i>Ingredients</i>					
Cinnamon . . . . .	3 tbsp.	6 tbsp.	9 tbsp.	$\frac{3}{4}$ c.	
Sugar, granulated . . . . .	1 c.	2 c.	3 c.	4 c.	
Toast, buttered . . . . .	50 slices	100 slices	150 slices	200 slices	

*Method*

1. Mix cinnamon and sugar.
2. Spread over toast.
3. Set in hot oven for 2 minutes and serve.

Total cost of recipe.....

Cost per portion.....