

Ann Landers' meat loaf

2 pounds ground round steak
2 eggs

1½ cups bread crumbs
¾ cup ketchup
1 teaspoon Accent
½ cup warm water
1 package Lipton's onion soup mix

Mix thoroughly. Put into loaf pan.
Cover with two strips of bacon, if you
like that flavor. Pour over all one 8-
ounce can tomato sauce. Bake one
hour at 350 degrees. Serves 6.

OVER NIGHT COLE SLAW

- 12 cups shredded cabbage (1 small head)
- 1 GREEN PEPPER, CHOPPED
- 1 MEDIUM RED ONION, CHOPPED
- 2 CARROTS, GRATED
- 1 C SUGAR

DRESSING:

- 2 t SUGAR
- 1 t DRY MUSTARD
- 1 t CELERY SEED
- 1 t SALT
- 1 C VINEGAR
- 3/4 C VEGETABLE OIL

In a large bowl combine the first 4 ingredients. Sprinkle with sugar, set aside. In a saucepan, combine dressing ingredients; bring to boil. Remove from heat and pour over vegetables, stirring to cover evenly. Cover and refrigerate overnight. Stir well before serving.

12-16 servings

Italian Zucchini Crescent Pie

- 8 oz Can ref. Crescent roll dough
- 3/4 C Cashew nuts (optional)
- 3 med zucchini
- 3 Tbsp. butter
- 1/2 Clove garlic, crushed
- 1/4 tsp. salt
- 1/4 tsp. dill weed
- 1/8 tsp. pepper
- 2 eggs, beaten
- 1 C cubed Monterey Jack cheese
- 2 tsp. Chopped Parsley.

← or most any white cheese

Preheat oven to 325°. Separate Crescent dough into 8 triangles. Place in ungreased 8 or 9 inch pie pan pressing pieces together to form crust; seal well. Sprinkle in nuts.

Slice squash 1/8" thick. Sauté in butter, add seasoning. Spoon into crust. Pour on eggs. Top with cheese + parsley. Bake at 325 for 45-50 min or until eggs are golden brown. Refrigerate any leftovers.

This is real gourmet!
 Microwave to serve again.

ZUCCHINI CASSEROLE

Cook 3 medium size zucchini in salted water until barely tender (5-6 min.) Dice squash.

Combine $\frac{1}{4}$ C sour cream, 1 tbsp butter, 1 - 2 tbsp. grated cheese, $\frac{1}{2}$ tsp salt, dash of paprika. Stir over low heat until cheese is melted. Remove from heat and stir in 1 beaten egg yolk (or 1 whole egg) and 1 tsp chopped chives.

Mix zucchini and sauce and place in small casserole. Top with bread crumbs, butter, and grated cheese. Brown in 375° oven 20-25 min.

The cooked zucchini should be thoroughly drained. Use paper towels!

Use stuffing croutons for the crumbs (using rolling pin) for a tasty topping.

Serves 4 - 6

CREPES

eggs
3/4 C flour
1/8 t salt
1 tsp sugar
1 C milk
2 T melted butter

Use iron skillet. Heat to #3 on burner. Oil lightly. Pour and spread batter.

Here's what's cookin': Hickory Nut Cake

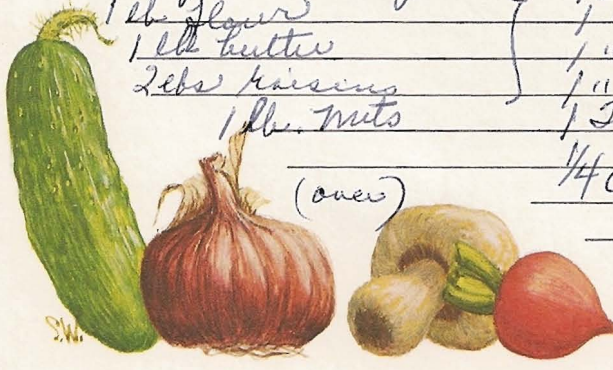
Recipe from: Evelyn Thicker

Serves: _____

6 eggs
1 lb. light brown sugar } Sift flour with
1 lb. flour } 1/2 tsp cinnamon
1 lb. butter } 1 " cloves
2 lbs raisins } 1 " allspice
1 lb. nuts } 1 " nutmeg
1 tsp baking powder
1/4 cup liquid

(over)

(white grape
juice is good)



Cream butter and sugar add egg yolks
& mix thoroughly. add flour, spices
and liquid. mix well after each addition
Add Raisins & nuts which have been floured
then fold in egg whites which have been
beaten stiff. Bake 2 hrs in large cake
pan lined with greased brown paper.

This cake needs to set and
mellow for a couple of weeks. It is
not a moist cake.

Fruit Cocktail Cake

Preheat oven to 350° (335° convection)

Prepare pan.

Beat 5 eggs + ^{8 cups} 4⁵/₅ gal. fruit cocktail
& 2 Tbsp vanilla (fruit & juice)

7¹/₂ C white flour } Sift or mix and
scant 5 C white sugar } add to fruit
5 Tsp. baking soda } mixture & mix
2 Tsp salt } well.

over

Put in pan. Cover with 3 cups
brown sugar & 2 cups chopped nuts.

Bake 25 min at 335° in
convection oven.

Bake 40 min. at 350° in
regular oven.

Here's what's cookin' Apple-Nut Pie Serves 8^(3 hrs)

Recipe from the kitchen of M.J. - from "Atlanta
Cooks for Company"

(This has a Do-It-Yourself Crust)



2 eggs

1 Cup granulated sugar

1/2 Cup flour; 2 Teaspoons baking
powd; 1/4 Teaspoon salt;

1 Apple, diced; 3/4 Cup chopped
Pecans; 1/4 Teaspoon Vanilla

1. Preheat oven to 350°. Grease 9 inch pie pan.

2. Beat eggs, add sugar, mixing well. Sift flour,
baking powder & salt together. (over)

3. Add to egg mixture, stir just enough
to mix (don't beat).

4. Add apples, pecans, vanilla & mix (do not
overmix).

5. Pour into pan & bake 25 to 30 minutes
at 350°.

Philadelphia® 3-Step® Cheesecake



PREP. TIME: 10 min. + refrigerating

BAKE TIME: 45 min.

- 3 pkg. (8 oz. each) PHILADELPHIA Fat Free Cream Cheese
- $\frac{3}{4}$ cup sugar
- 1 tsp. vanilla
- 3 eggs
- $\frac{1}{3}$ cup crushed low fat graham crackers
- 1 can (20 oz.) reduced calorie cherry pie filling

MIX cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs; mix until blended. Spray 9-inch pie plate with no stick cooking spray; sprinkle bottom with crumbs.

POUR cream cheese mixture into prepared pie plate.

BAKE at 325°F for 45 minutes or until center is almost set. Cool. Refrigerate 3 hours or overnight. Top with pie filling. Makes 10 servings

Variation: Substitute $\frac{3}{4}$ tsp. almond extract for vanilla.

Nutrition Information Per Serving: 200 calories, 2.5g fat, 75mg cholesterol, 400mg sodium, 32g carbohydrate, 1g dietary fiber, 13g protein