

This would make
great pie!

Cookbook Collect 1950 to 2000



PRaises
FOR THE
COOK



AROUND THE WORLD

SUKIYAKI

Often cooked right at the table in a chafing dish.

- ¼ cup Crisco
- 1 pound round steak, sliced thin across grain
- 2 medium onions sliced thin
- ½ pound fresh mushrooms sliced
- 2 cups celery cut in 1" pieces
- 1 bunch green onions or scallions chopped fine
- 2 cups fresh spinach coarsely chopped
- 2 5-oz. cans bamboo shoots (optional)
- ½ cup water
- 1 beef bouillon cube
- ½ cup soy sauce
- 2 tablespoons sugar

Melt CRISCO in large skillet or Dutch oven. Cook meat over low heat until tender but not browned. Add onions, mushrooms, celery, green onions, spinach and bamboo shoots. Cover and cook 5 minutes, stirring occasionally. Combine remaining ingredients and add to meat and vegetables. Cook 15 minutes longer. Serve with rice. Makes 6 servings.

HAWAIIAN PORK

Bright green pepper and yellow pineapple. Perfect luncheon dish.

- 1½ pounds lean shoulder pork cut in 1" pieces
- ¼ cup Crisco
- ¼ cup water
- 2 tablespoons cornstarch
- ½ teaspoon salt
- ¼ cup brown sugar
- ½ cup vinegar
- 1 cup pineapple juice
- 1 tablespoon soy sauce
- ½ cup green pepper, chopped
- 1 medium onion, thinly sliced
- 2½ cups (1-lb. 4-oz. can) pineapple chunks or tidbits

Brown pork in CRISCO. Add water. Cover and cook about 1 hour over low heat. Combine cornstarch, salt, sugar, vinegar, pineapple juice and soy sauce in saucepan and cook, stirring constantly, until slightly thickened. Pour sauce over hot pork. Allow to stand 10 minutes. Stir in green pepper, onion and pineapple. Cook about 5 minutes. Serve over hot rice. Makes 6 servings.

HUNGARIAN GOULASH

Ladled from a tureen, it's good company fare. Men love it.

- 1½ pounds lean beef, 1" cubes
- ¼ cup flour
- 1 tablespoon salt
- ¼ cup Crisco
- ¾ cup onion, finely chopped
- ¼ cup green pepper, finely chopped
- 2½ cups (1-lb. 4-oz. can) tomatoes
- ¼ teaspoon red pepper
- 1 teaspoon paprika
- ½ cup celery, finely chopped
- 1 cup carrot strips

Dredge meat in seasoned flour. Melt CRISCO in large deep skillet or Dutch oven and brown meat with onion and green pepper. Add tomatoes, red pepper and paprika. Cover and cook over low heat about 20 minutes or until meat is tender. Add vegetables and cook another 20 minutes. Add and cook paprika dumplings. Makes 6 servings.

PAPRIKA DUMPLINGS

- 1 cup sifted enriched flour
- 1½ teaspoons double-acting baking powder
- ½ teaspoon salt
- 2 tablespoons melted Crisco
- ½ cup milk
- Paprika

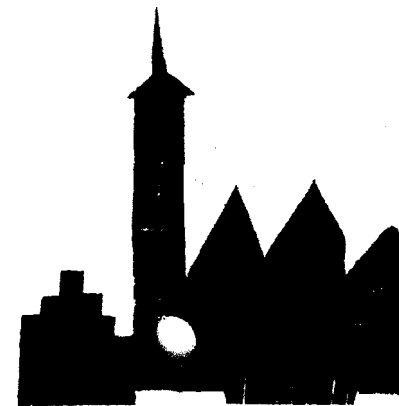
Mix dry ingredients, except paprika. Add melted CRISCO and milk. Drop from tablespoon on simmering goulash and sprinkle lightly with paprika. Cover. Steam about 15 minutes.

VEAL CONTINENTAL

Popular in every country. Tastes marvelous any time, any place.

- 2 thin slices of veal round steak
- 1 teaspoon salt
- ¼ cup flour
- 1 egg plus 2 tablespoons water
- ½ cup fine dry crumbs
- ½ cup Crisco for pan frying
- Lemon and hard cooked egg for garnish

Cut each steak into two servings. Dip in seasoned flour, then in egg mixed with water and finally in crumbs. Heat CRISCO in a large frying pan. Fry veal over medium heat until well browned on each side. Cover pan and cook over low heat until meat is tender, 20 to 30 minutes. Garnish with lemon and hard cooked egg slices. Makes 4 servings.





COOKERY FOR MEN

CRISCO BARBECUE GLAZE

If you enjoy outdoor cookery, here is a magic glaze that will delight and baffle your guests. It is easily prepared and may be kept on the shelf for several weeks. Try it on steaks, hamburgers and chops. Brush it on chicken and Rock Cornish hens. Spread it on kabobs and frankfurters. No matter what meat you use, be sure to cook it as all the experts advise—OVER MODERATE HEAT.

RECIPE:

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

2 tablespoons Kitchen Bouquet

Blend CRISCO and Kitchen Bouquet together and use to spread over meats. For an extra tang, try some of these variations. Any ONE ingredient or combination of flavorings may be added.

VARIATIONS:

To $\frac{1}{4}$ cup Barbecue Glaze add any one of the follow

FOR BEEF—

$\frac{1}{8}$ teaspoon rosemary

1 clove crushed garlic

2 teaspoons prepared mustard

FOR LAMB, CHICKEN—

$\frac{1}{2}$ teaspoon oregano

2 tablespoons catsup

1 tablespoon lemon juice

FOR PORK—

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

2 teaspoons prepared mustard

ADVENTURE IN THE BACK YARD

Since both the cooking equipment and the man of the house have moved out to the back yard, outdoor cookery has taken on a new and imaginative flavor. Nearly every man enjoys cooking a succulent steak over hot coals, or meeting the challenge of inventing a new skewer combination.

FISH AND FRY

Whether you've caught your fish or bought your fish, your meal will be a success if you cook it out-of-doors. Start with fresh, cleaned, pan-size fish. Combine equal parts of flour and cornmeal. Add salt, pepper and paprika. Meanwhile melt $\frac{1}{2}$ cup CRISCO in a 10" heavy iron frying pan over hot coals. Dip fish into the seasoned flour mixture and pan fry in hot CRISCO. Cook until brown and crisp on one side. Turn and brown on the other side. A small bass or trout will be done in about 10 minutes. Serve with plenty of fire-baked spuds. Rub scrubbed potatoes with CRISCO and pierce with fork. Wrap in aluminum foil and bury them in the coals. The potatoes bake in 35 to 40 minutes.

HUSH PUPPIES

Fishermen's bread that bakes in the frying pan to a golden brown. Can be made at home and served with any dish.

2 cups cornmeal

1 tablespoon flour

$\frac{1}{2}$ teaspoon soda

1 teaspoon baking powder

1 teaspoon salt

3 tablespoons chopped onion

1 cup buttermilk

1 egg

Mix dry ingredients together. Add onion, then buttermilk and finally the beaten egg. Drop by spoonfuls into the pan in which fish is being fried. Fry to a golden brown. Drain on absorbent paper. Makes 4 servings.

