

Katie's Gourmet Cook Book

all my secret recipes
you have been drooling over

First edition — Feb. 1963

Second edition — Feb. 1978

Third and Last
edition — Feb. 2003

That's enough already

Order NOW

This is my VERY favorite recipe
(I do not use measured amounts)

FRIENDS

People
Understanding
Love
Tolerance
Blindness to faults
Appreciation of virtues
Deafness to gossip

Mix well and serve all the time, using
large amounts of last six ingredients.

Helpful Hints

- Never measure when you can just dump
- To remove stubborn spots or stains, use very sharp scissors
- If gravy or sauce is lumpy, toss out and start over
- If toast is burnt, spray with shaving cream
- To remove odors:

Fish - Place large limburger cheese on floor near stove - jump on it once and run

Cabbage cooking - mash 6 large peeled onions. When you finish crying, you won't smell anything

Hors d'oeuvres

(serves 6)

1 extra large round loaf pumpernickle

Cut off top and scoop out insides. Break scooped bread in small pieces to put around shell.

Cheese Filling or Dip

Melt together:

- 6 pounds yellow rat cheese
- 13 cans beer
- 1 TB Brandy
- 1 dollop cigarette ashes

Place bread shell on large plate with bread pieces around it. Fill with cheese mixture. Put top back on and secure well with masking tape. Then your guests can figure out how to get at it.

Beef with Pea Pods

(serves 5)

12 pounds beef tenderloin (butt end only)
6 pounds pea pods (fresh) (if necessary,
fly to China for them)
4 pounds butter
1 tsp. flour - salt - pepper - ginger -
and cigarette ashes
1 bottle 27 year old Grand Marnier Brandy

Cut beef in 1 inch strips and marinate overnight in brandy. Remove from brandy, sprinkle with flour and seasonings and saute in butter. Remove from butter and blend butter with $\frac{1}{2}$ of brandy - throw in disposal and drink balance of brandy.

Add 2 lbs. freshly melted butter to tenderloin and $\frac{1}{2}$ bottle Martel's 12 year old brandy. Add pea pods and cook for 70 seconds.

Serve over noodles.

Creamed Spinach

(serves 7)

12 pounds fresh spinach
Cook in 12 TB consomme and grind 7 times
Add to following cream sauce:

2 qts. heavy cream
1½ pounds butter
17 egg yolks
3 TB flour
salt
pepper
1 dollop cigarette ashes

Rice 7 hard boiled eggs to decorate top
of spinach.

Chicken Strudel

(serves 6)

Dough:

Use any basic recipe and stretch for days. Throw away and buy strudel leaves in store!

Chicken Filling:

8 whole capons - remove breasts and discard rest of fowl in disposal. Cook breasts any way you like - dice and put in following sauce:

Sauce:

- 4 qts. heavy cream
- 1 cup flour
- 6 TB chicken broth
- 22 egg yolks
- 1 dollop cigarette ashes

Use 6 strudel leaves - place on damp napkin with cornflake crumbs between each leaf.

Spoon chicken mixture on last layer and roll. Put on baking sheet and cover with 1 cup melted butter. Bake at 350° while you play four hands of canasta.

Serve with following gravy:

- 6 cans Campbell's chicken broth
- 1 cup flour
- 8 whole eggs

Angel Food Cake

(serves 2 or 3)

12 egg whites (Jumbo size eggs)
 $\frac{1}{2}$ tsp. cream of tartar
1 $\frac{3}{4}$ cup sugar
1 $\frac{3}{4}$ cup cake flour
1 bottle (8 oz.) Kroger vanilla

Beat whites and cream of tartar until stiff enough to turn bowl upside down. (If you turn it too soon - mop floor and start over)

Fold in sugar (using wire whip). Fold in flour. Fold in vanilla.

Bake at 325° until done. Cool upside down in pan. Remove to cake plate and ice with:

Icing

1 $\frac{1}{2}$ quarts heavy cream (whipped)
1 small box Drostes cocoa
1 (4 oz.) Kroger vanilla
1 tsp. XXX sugar

My Famous French Pastry Cake

This is a super-marvelous dessert, and
if you are crazy enough to use:

92 eggs
7 pounds sweet butter
6 pounds milk chocolate
and various other ingredients

call me for the recipe.

Or, if you want to have your kitchen
redecorated - I'll come over and make
it at your house!