



KATIE'S KOOK BOOK



or

kome into
my kitchen

FOREWARD

GIRLS, you will never know my thrill at this moment when ...

I can share with you all my good friends (and you can even travel to any foreign country and never find an enemy of mine) some of my simple recipes which you have all enjoyed in my home. And I'll include some of my household hints and helps. So I dedicate this little book to all of you, and as I realize some of you may not be too adept at the culinary arts, I must add -- "Don't get discouraged at a failure - just try, try, and try again. Remember - Grandma Moses never painted until the old man with the sickle was breathing down her neck." So if years pass before you achieve some form of success - remember your friends and family are aging and their senses are dulling - they soon won't be able to see or taste - so your chances of success improve with the passing of time.

And now on to the Household Hints!!!!

HOUSEHOLD HINTS

When entertaining never use the same dishes or glasses more than one time. This is easily accomplished with a superb talented maid such as my EVELYN.

REMOVING SPOTS

When your best linens are marked by lipstick - coffee - blueberries - or anything hard to remove - place it (the linen) on a hard surface - apply a sharp scissor to the affected area and send remainder to the Resale Shop.

CLEANING A COFFEE POT

After using a coffee pot for a while, it can affect the taste of your coffee. To prevent this, always use a pyrex coffee-maker, and when suspicions of a strong taste in the coffee - drop pot on cement floor.

When using my recipes, follow all measurements and instructions exactly. (If they work out, please let me know as I never measure anything except Bilko's food.) If, in a recipe, I specify a certain wine - use nothing else even if you have to travel to a foreign country to find it (and bring back some for me).

One last hint - and this is the secret of my success - never keep an ash try in your kitchen, but SMOKE always while cooking and let the ashes blend with the mixtures.

RECIPES

French Pancakes (for 4)

- 3 dozen eggs (separated, if you don't have 6 dozen bowls to put them in - got to go out shopping)
To each beaten yolk add:
1 Tablespoon flour and white beaten with fork for 2 3/4 minutes.
1 cup whipping cream (not whipped)
Blend all 12 mixtures together.
Refrigerate while preparing skillet.
In extra large skillet melt -
1 pound butter

Open box Aunt Jemima's Pancake Flour and follow directions on package - throw out mixture in refrigerator ---- it was "too rich anyway."

Basic Soup Stock

This soup can be used as any clear soup with noodles, matzo balls - liver dumplings or sweep the kitchen.

- In large Schussel (pot to you dumb-clucks)
2-3 rib roast (first cut only, with all fat removed)
6 large cans best tomatoes
3 bunches celery hearts (including tops)
10 onions
2 bunches carrots
1 bunch watercress
Salt, pepper, basil, marjoram, water to fill

Cover and cook slowly for 48 hours, adding water as needed and stirring every 5 minutes. Strain, and throw out all except broth.

BEEF STROGONOFF (6 people)

- 6 whole beef tenderloins (remove all fat, skin, gristle, everything except meat). Cut off bottom 10 inches and throw in the incinerator, using only top 4 to 6 inches. Cut these in strips 2 inches long by 1 inch wide, dredge in flour, season with salt, pepper and ginger, saute lightly in.
- 3 pounds butter
- Add -
- 12 chopped onions
- 4 pounds mushrooms (that have been sauteed in 2 pounds butter)
- Over this pour one bottle finest Imported Sherry (not Harvey's Bristol Cream - I use that for furniture polish)
- In double boiler make cream sauce -
- 2 pounds butter
- $\frac{1}{2}$ cup flour
- 1 quart whipping cream
- Add to cream sauce
- 1 bottle Heinz Catsup
- 1 quart sour cream
- and meat mixture

Serve over French toast, garnished with artichoke hearts and water chestnuts.

MY TOMATO PUDDING (serves 6)

- 12 large cans Italian pear tomatoes
- 3 large cans tomato sauce
- 3 cans tomato paste
- 2 pounds butter, melted
- 1 pound brown sugar
- 1 pint maple syrup

Bake in large casserole 4 to 6 hours.

MY \$500.00 PRIZE CHOCOLATE CAKE

Melt together -

12 cakes German Sweet Chocolate

2 cups Spring Valley Mountain Water, set aside and cool.

In mixture blend -

6 pounds Swiss Butter (get this only from Berne, Switzerland)

2 cups extra fine granulated sugar

29 egg yolks

4 cups flour

6 teaspoons baking powder

1 quart sour whipping cream

8 pounds Macadamia nuts (go over to Honolulu to buy the fresh ones)

Add the chocolate mixture and remove from mixer - fold in

29 beaten whites

6 teaspoons vanilla

Bake in six 20-inch round cake pans buttered with 2 pounds sweet butter and floured with Swansdown Cake Flour. Bake at 350° until the cakes are done. The best test is to stick your index finger into the center of the cake - if you can pull it out again, the cake is done.

Now for the simple icing, when cake is finished baking:

To 5 pounds melted butter add -

6 cans Eagle brand milk

5 pounds freshly grated coconut

8 pounds chopped pecans

Cook for almost one minute - spread or drizzle over layers, piling them as you go, and work fast, girls! You know I'm the impatient type.

This cake won a \$500.00 prize for me and great acclaim. I find it cost only \$840.00 to make - but I take the \$340.00 as a tax deduction.

DIET DESSERT (serves 6-8)

18 egg yolks

1½ cups sugar

2 quarts cream (not whipped - remember this is a diet dessert)

3 envelopes gelatine

Cook in double boiler until just thick - set aside to cool. When cool, add:

18 whites beaten

1 quart whipping cream (whipped)

(We have to cheat on this diet a little, GIRLS)

3 teaspoons vanilla

Put into spring form you have already lined with lady fingers. But when you separate the lady fingers (they come in pairs like a sandwich), use only the lady finger on left-hand side. I find the ones on right side are substandard.

Now back to the diet again. Don't put whipping cream on the top, altho it does make it much prettier - just tie a maline ribbon around the lady fingers (after removing from spring form) with a big bow.

Serve with a simple sauce of -

8 bottles marrons, chopped

1 bottle best old French Brandy

MENU SUGGESTIONS

Informal Luncheon for 90

One large glass Metrecal per person. Roll napkins daintily and tie satin ribbons, bows and corsages of water lilies. Carry out this decoration on glasses, silver, table legs and chair legs.

Dinner for 17

Cocktails --- 22 varieties hors d'oeuvres
Fruit cup (whole pineapple filled to brim with fresh fruit)
Petit Marmite Soup
Catfish Almondine
New York Strip steaks stuffed with chicken breasts, stuffed with crabmeat
New Peas with Truffles -- Artichoke Hearts
Tomato Pudding, Noodle Pudding, Potato Pudding
Tossed Salad (toss out window and substitute Avocados filled with Lobster)
Relishes, buttered rolls
Nut Torte, Chocolate Souffle, Sherbet
Bavarian Creme
Coca-Cola and No-Cal

These are just a few sample menus - build your own from these basic ideas. Now to conclude culinary treasure - here are a few testimonials:

"Katie's cooking made a man out of me!!! I was barely 5 feet tall when Maxine and I were married. Bernie Spiegel"

"My Grandma's peanut butter sandwiches and Farm Crest Cup Cakes are the greatest. Julie Rodecker"

GOOD LUCK, GALS !!!!!

Write and tell me how you make out -- I'm leaving
for the MILK FARM.

Katie