

THE MOTHERS' GUILD OF ST. GABRIEL'S

MADRI GRAS BUFFET

COOK BOOK

1960

## DEVEILED EGGS

6 hard-cooked eggs

1/4 cup mayonnaise

1/4 tsp salt

Speck pepper

1/4 tsp curry powder

1/4 tsp prepared  
mustard

1 tsp minced  
onion

Cut shelled eggs into lengthwise halves. With teaspoon, carefully remove yolks to small bowl; set white aside. Mash yolks until very fine and crumbly; blend in mayonnaise, rest of ingredients. Generously refill hollows in whites with yolk mixture, slightly rounding each. Sprinkle with paprika.

Elaine Bruton

## STUFFED CELERY

Fill crisp celery stalks, 2" to 3" long with pimineto cream cheese. Sprinkle paprika.

Elaine Bruton

## MARINATED GREEN BEANS

X In bowl, combine 2 cans green beans (blue lake variety) and 1 red onion, sliced and in rings. In jar, mash 1 clove garlic in  $1/2$  tsp. salt. Add to  $2/3$  cup salad oil,  $1/4$  cup vinegar,  $1/2$  tsp oregano leaves,  $1/2$  tsp. basil leaves. Shake well. Pour over beans. Refrigerate several hrs. (Makes 6 to 8 servings)

Mrs. R. Duca

## MARINATED GARBANZO BEANS

1 can garbanzo beans, drained  
 $1/2$  c minced green onion  
 $4$  oz chopped pimiento  
 $1/4$  c olive oil  
2 tbs wine vinegar  
1 tsp salt,  $1/2$  tsp pepper  
 $1 1/2$  tb sugar  
Combine all ingredients and chill well before serving.

Wanda Fitzgerald

## CUCUMBER MOLD

1 pkg lime jello  
3/4 cup hot water  
1/4 cup lemon juice  
1 cup sour cream  
1 cup chopped unpeeled cucumbers  
Dissolve jello in hot water. Add lemon juice. Cool slightly. Add sour cream and mix well. Add cucumbers. Chill.  
Serves 4.

June Barmore

## LIME PEAR DELITE SALAD

2 pkgs lime jello  
1 #2 can drained pears, mashed  
1/2 pt whipping cream  
Prepare jello as on pkg. Cool and when starting to thicken, beat. To this add whipped cream and pears. Let stand in refrigerator until it thickens.

Marge Reynolds

## JELLO DELIGHT

1 pkg lime jello  
1 pkg strawberry jello  
1 #2 $\frac{1}{2}$  can fruit cocktail  
1/2 pkg miniature marshmallow  
2 cups hot water  
Cold water

Drain fruit cocktail. Separate cherries for special placing. Make lime jello with 1 cup hot water and 1 cup fruit juice. When it begins to jell add 1/2 fruit cocktail. Place cherries in mold and add lime jello with fruit cocktail and marshmallows. Chill. Repeat with strawberry jello using balance of juice plus enough water to make one cup. When lime jello is firm put strawberry jello containing fruit and marshmallows on top. Chill.

Grace Scholz

## AVOCADO CREAM MOLD

- 1 pkg lemon jello
- 1 cup boiling water
- 1 tb lemon juice
- 1/2 tsp sugar
- 1/2 cup avocado, mashed and put  
through sieve
- 1/2 c whipped cream
- 1/2 cup mayonnaise

Stir boiling water into gelatin. Add sugar, lemon juice and cool. When mixture begins to thicken, fold in mashed avocado which has been mixed with the mayonnaise. Fold in whipped cream and pour into mold. Chill until firm.

Lois Cahill

## WEDDING RING SALAD

Drain juice from #2 $\frac{1}{2}$  can cling peach slices. Overlap slices in bottom of 1 $\frac{1}{2}$  qt ring mold. Outline with quartered maraschino cherries. Dissolve 2 pkgs orange or lemon jello in 1 $\frac{1}{2}$  cups hot water. Add one 12 oz bottle ginger ale. Chill until slightly thickened. Beat until fluffy. Chop remaining peaches and fold into gelatin with 1/2 cup chopped walnuts. Spoon into mold. Chill until firm.

Mrs. R. Luchini

## 3-LAYER JELLO SALAD

1st Layer-Prepare 1 pkg lime jello. Jell overnight.

2nd Layer-Drain 1 small can crushed pineapple, mix with small pkg cream cheese which has been brought to room temperature. Dissolve 1 pkg lemon jello in 1 cup hot water. Add to mixture and pour over 1st layer. Chill until firm.

3rd Layer-Prepare 1 pkg black raspberry jello. Chill until mushy, then add to make 3rd layer.

Mrs. R. Duca

## GINGER ALE SALAD

Soak 2 tbs. gelatin in  $\frac{1}{4}$  tbs cold water. Dissolve it in  $\frac{1}{2}$  cup boiling fruit juice. Add  $\frac{1}{2}$  cup sugar,  $\frac{1}{8}$  tsp salt, 1 pint ginger ale. Chill these ingredients until the jello is nearly set. Combine with 1 small can drained mixed fruits (8 oz), 1 small can grapefruit and orange sections, 1 small can Queen Anne cherries. Place in wet mold.

Agnes Sikora

## CABBAGE SALAD

1 medium head cabbage  
2 #2 can crushed pineapple  
2 cups bite size marshmallows  
Mayonnaise

Chop cabbage very fine. Add pineapple and marshmallows to cabbage, using enough mayonnaise to moisten.

Ann Bolin



### RASPBERRY JELLO MOLD

- 4 pkgs frozen raspberries
- 4 pkgs raspberry jello
- 1 cup chopped celery
- 1 #2 can crushed pineapple
- 4 cups boiling water

#### DRESSING FOR ABOVE SALAD

- 2 small pkgs cream cheese
  - 4 tbs. mayonnaise
  - 1/2 cup crushed pineapple
  - 1/2 cup chopped nuts. Blend ingredients.
- Serve over salad. Makes 2 molds.

Gloria Dellanini

### POLKA-DOT PARTY MOLD

Prepare 2 pkgs lime or other flavored gelatin, using 3 1/2 cups water; chill till thickened. Arrange polka dots of pitted cherries and baby marshmallows in loaf or mold; cover with 1/2 in. of gelatin; chill till firm. To remaining gelatin add 1 cup small curd cottage cheese and 1 9-oz can crushed pineapple. Spoon over firm gelatin and chill till set.

Nora Swensen

RASPBERRY-BOYSENBERRY SOUR CREAM  
MOLD

- 2 pkgs raspberry jello
- 1 jar Del Monte boysenberries
- 1 small carton sour cream

Drain berries, save syrup. Dissolve 2 pkgs. raspberry jello in 2 cups boiling water plus 1 cup boysenberry syrup. Place berries in bottom of mold and pour over them enough jello to cover them well. Put aside to set. Add sour cream to remaining jello and beat with rotary beater until sour cream is all dissolved. Add to set jello in mold.

Vera Brennan

TROPICAL FRUIT SALAD MOLD

- 2 pkgs watermellon jello
- 1 large raspberry jello
- 2 13-oz cans chunk pineapple
- 2 pkgs mixed mellon balls
- 1 can seedless grapes

Use juice of pineapple and 2 tbs. lemon juice with water to make jello (4 cups warm). Add 4 cups cold water. Cool until set enough to add to well-drained fruit. Chill. Serves 16.

## FROZEN FRUIT SALAD

- 2 3-oz pkgs cream cheese
- 1 c mayonnaise
- 1 c heavy cream, whipped
- 1 #2 $\frac{1}{2}$  can fruit cocktail, well drained
- 1/2 c drained maraschino cherries,  
quartered
- 2 1/2 cups tiny marshmallows
- Few drops red food coloring

Soften cream cheese; blend with mayonnaise. Fold in remaining ingredients, adding few drops red food coloring for delicate pink color. Pour salad mixture into two 1-qt round ice-cream containers or freezer containers. Freeze firm, about 6 hrs or overnight. To serve, let stand out a few minutes, then remove from container, slice and place on crisp lettuce. Trim with cherries (stems on), small lettuce leaves. Makes 10 to 12 servings.

Mrs. R. Duca

## POTATO SALAD

5 lbs. potatoes	1½ pints celery
1/2 c salad oil	6 hardboiled eggs
1/4 c vinegar	1½ pints mayonnaise
2 tbs salt	1/4 c medium cream
1/2 tsp pepper	

Cook potatoes. Cool. Peel and dice or slice. Combine oil, vinegar, onion, salt and pepper. Pour over potatoes and allow to stand at least 1 hr. Combine remaining ingredients. Yield: 24 servings or 3 quarts.

Claudia Brocco

## FRUIT MOLD

3 pkgs lime jello  
3 bananas  
3 large cans pineapple tid-bits  
1/2 pkg miniature marshmallows  
Juice from 1/2 lemon  
Prepare jello according to pkg. Let stand until a little firm. Add fruit and marshmallows and juice of lemon. Chill until firm. May be served with mayonnaise-whipped cream dressing.

Gloria Phillips

## POTATO SALAD

Boil, peel and cut 4 lbs new red potatoes. Place in large bowl and add 6 strips of fried bacon (crumbled), 6 celery sticks diced, 5 green onions diced, 5 sliced hard-boiled eggs, 3 tbls sweet pickle relish, 2 pimientos diced, 1 can sliced olives, 3 tbls vinegar mixed with 1 tsp sugar, 3 tbls chopped parsely, salt and pepper to taste. Stir in about 3/4 jar Kraft mayonnaise which has been whipped with 1/2 c milk. (This is to prevent salad from becoming dry) Decorate top of salad with mayonnaise, parsely, sliced eggs and paprika.

Mrs. Ed Lawson

## PINEAPPLE-CARROT SALAD

4 pkgs lemon jello  
2 large grated carrots  
1 large can crushed pineapple.  
Make jello according to instructions.  
Add grated carrots and pineapple. Let set. Serves 16.

Mrs. Johnston

## MACARONI SALAD

- 1 lb pkg salad macaroni
- 1 qt Krafts French dressing
- 1 qt Sandwich relish spread
- 1 pkg celery hearts
- 2 Or 3 carrots, 2 Or 3 green onions

Cook macaroni; drain well. Grate carrots; cut up onions and celery. Marinate macaroni while hot in the French dressing, also the carrots, celery and onions. Add salt and pepper to taste. When cool, mix sandwich relish thoroughly thruout the salad - do not have the salad too moist or too dry. Garnish with hard-boiled eggs, parsley flakes and paprika.

Marge Silver

## TROPIC SALAD

1 #2 1/2 can sliced pineapple  
2 large bananas  
1 (12 oz) can apricot nectar  
1 tsp grated lemon peel  
1 tbsp lemon juice  
1/2 tsp salt  
2 1/2 tbsp unflavored gelatin  
Water

Drain pineapple well, pouring syrup into a four-cup measure. Add water to make 1 1/2 cups. Peel bananas. Score lengthwise with fork. Slice into syrup. Add nectar, lemon peel, lemon juice, salt. Soften gelatin in one cup water. Dissolve over hot water. Combine with syrup mixture. Spoon bananas out of gelatin-syrup mixture into lightly oiled nine-inch cake pan, 1 1/4 inches deep. Let stand until just set. Add remaining mixture carefully. Chill until firm. Unmold on plate. Top with 5 to 8 pineapple slices.

Pat Robles

## TORTILLA PIE

- 1 can (10 oz) Mexican style tomato sauce (such as Las Palmas brand)
- 1 can water
- 1 can (8 oz tomato sauce
- 1 pound ground beef
- 1 large onion and 2 cloves chopped garlic
- 1 can (4 1/2 oz) chopped ripe olives
- 1/2 tsp salt
- 6 tortillas
- 1/2 pound Monterey Jack cheese in slices or mild cheddar

Heat hot sauce, water, and tomato sauce. Brown meat with onion and garlic; add olives, salt and 1/2 cup sauce. In a casserole, layer tortillas (dipped first in sauce), meat mixture, and cheese. Pour over remaining sauce. Top with cheese. Bake in 350° oven 25 minutes. Serves 6.

Edna Carniglia  
Bea Kearney  
Andy Kelly  
Carmelita O'Brien  
Florence Pozza  
Marie Stevens  
Betty Watson



## ZUCCHINI FRITATA

Wash and cut off ends of 3 medium sized zucchini. Cut in thin round slices. In skillet, heat approx. 3 tbs. cooking oil. Saute zucchini slices and 1 chopped onion in hot oil stirring frequently. Cook until zucchini slices are limp and transparent. Add salt and pepper to taste. In bowl, beat well 6 eggs, add tsp grated parmesan cheese,  $\frac{1}{4}$  tsp oregano. Transfer sauteed zucchini and onion to  $7\frac{1}{2}$ " square baking dish which has been lightly greased with cooking oil. Pour egg mixture over and bake in  $325^{\circ}$  oven approx. 20 minutes or until "set". Cool. Cut in squares and serve as a vegetable. May also be served hot as main dish. (Cooked spinach, artichokes, or cauliflower may be substituted.

Mrs. R. Duca

## HOT BUTTERED ROLLS

- 1 pkg active dry yeast
- 1/4 c warm water
- 3/4 cup lukewarm thick buttermilk
- 1 tsp sugar
- 1/4 tsp soda
- 1 tsp salt
- 2 1/2 cups sifted enriched flour
- 3 tsp soft shortening

Dissolve yeast in water. Stir in buttermilk, sugar, soda and salt. Add half of flour and shortening; mix with a spoon. Add remaining flour; mix with hands. Turn out onto a lightly-floured board and knead 'til smooth and elastic. Form bits of dough into balls about 1 inch in diameter, and place 3 balls in each of 18 greased muffin cups. Cover with a damp cloth. Let rise in warm place until double in bulk, 1 to 1 1/2 hrs. Bake in hot oven (400°) for 15 to 20 minutes. When done, rub top with soft butter.

Margaret Lee

## APRIL SHOWERS CAKE

2 1/4 c sifted cake flour	1/4 c water
3 1/2 tsp baking powder	2 tsp vanilla
1 tsp salt	4 egg whites
2/3 c all-purpose oil	1/4 tsp cream
1/2 cup milk	of tartar
1 1/2 cups sugar	

Sift together flour, baking powder and salt. Add oil, milk, water & vanilla; beat until very smooth. Beat egg whites until frothy, add cream of tartar and beat until stiff. Gradually add sugar and beat until well blended. Fold egg and sugar mixture into batter. Bake in 2 wax paper-lined 9" pans 350° oven 35-40 min. When cool, frost with

### FROSTING

Blend 8 oz pkg cream cheese and 1 tbs. milk. Gradually blend in 4 cups sifted powdered sugar. Add 1 tsp vanilla. Frost cake with half of frosting; decorate with remaining frosting, tinting half of it pink, other half green.

Margaret Lee

## COCOA DIVINITY CAKE

1 7/8 c sifted Softasilk  
1 1/2 c sugar  
1 1/4 tsp baking powder  
1/2 tsp soda  
1 tsp salt  
6 tbsls cocoa  
2/3 c Crisco  
1 c buttermilk  
2 eggs

Cream shortening and sugar. Add dry ingredients alternately with buttermilk, mixing well after each addition, and beat well 2 minutes. Add eggs and 1/4 tsp red food coloring and beat another 2 minutes. Pour into two 8 or 9-inch layer pans which have been greased and floured. Bake in 350° oven for 30-35 minutes. When cool, split layers and frost with whipped cream. (for the 4 layers, use 1 pint whipping cream). Decorate with shaved sweet chocolate on top.

Mrs. R. Duca

## BUTTERSCOTCH OATMEAL CRISPS

Preheat oven to 300°F. Combine and set aside 1 c rolled oats, 1/2 c sifted flour, 1 tsp baking powder, 1/4 tsp salt. Melt over hot (not boiling) water one 6 oz pkg Nestles Butterscotch Morsels. Remove from water. Stir in till smooth 1/3 c soft butter or margarine. Beat in 1 egg. Stir in rolled oats mixture. Drop by half teaspoonfuls 3" apart to allow for spreading on ungreased baking sheet. Bake at 300° 18-20 min. Yield: 5 doz. Remove immediately from cooky sheet. If cookies should stick, return to oven for several minutes.

Phoebe Dineen