



Favorites
From
Nora's Kitchen



Nora's Baked Beans

Ingredients:

2 lbs State of Maine soldier beans
1 TBS baking soda
1 quart of warm water
1 TBS dry mustard
salt
1/4 lb lean salt pork
1 onion
1 lb light brown sugar
1/2 cup white sugar

Soak overnight -

2 lbs of State of Maine Soldier beans

Drain and place in large kettle - cover with water and bring to a boil. Continue to boil until the skin on the bean wrinkles when you blow on it gently. (Remove a few beans in a large spoon to test). When this happens stir in 1 TBS of baking soda into kettle - which will froth. Drain beans and place in bean pot or other container to bake in oven.

Mix 1 quart of warm water with 1 TBS. dry mustard and salt. Pour over beans. Cut an onion in hunks and mix in with beans along with 1/4 pound of lean salt pork cut through to the rind. Stir in 1 lb light brown sugar and 1/2 cup of white sugar.

Bake at 325° for about 5 - 6 hours or until done. It is important to check often to make sure they don't dry out. Add water to them as necessary.

Spaghetti

Ingredients:

2 lbs. chuck hamburger
2 slices of bread, softened & crumbled
salt & pepper
1 large can & 1 - 15 oz. can Hunt's tomato sauce
4 onions fried in olive oil
garlic salt & whole garlic

Cooking Instructions:

Mix hamburger with the bread, softened in water. Mix all together and work into small balls. Broil the balls just until brown on each side.

Remove from the oven and put in tomato mixture.

Simmer in crockpot for 2-3 hours or whatever...

Rolls

one large bowl

Ingredients:

1 cup milk
1 bar of oleo (margarine)
1 envelope yeast that has been moistened in 2 tbl. warm water
1 spoon full of salt
3 tbl. sugar
3 cups of flour

Cooking Instructions:

Put the milk & butter in to scald. When oleo is melted pour milk into large bowl to cool. When just tepid add the salt and sugar. Stir this in the cooled milk and then add yeast. Stir in flour, about 3 cups, enough to make a nice soft dough.

Place all this in a large bowl to raise. Set in a warm place to raise, about 3 hours.

When the dough is raised place it on a large breadboard and knead. Work it with your hands and then roll it out to about the thickness for rolls. Roll doll and cur in biscuit size. Place these on a large pan and let rise for about 3 hours in nice warm spot.

Cook at 375° for about 20 minutes. Glaze with oleo after.

If you want to make sweet rolls reserve about half dough. Roll out and roll up in a long roll. Then slice and put in pan with topping of the following:

1/2 bar of oleo
1 cup of brown sugar
dash of cinnamon

1/4 cup Karo if you have it
nuts if you have them

Boil these ingredients together. This should make about 12 sweet
rolls.

Good Luck!!



Chicken Pie

Ingredients:

1 – 3 lb chicken, clean
1 onion
2 sticks of celery

Cooking Instructions:

Boil chicken with onion and celery. When chicken is done peel all the meat off the carcass and place in braising dish (about 9x12 dish).

Take the broth from the chicken to make gravy, pour the gravy over the chicken and cover very well.

Use bisquick and make as many biscuits as you like, usually about 9-12.

Place the biscuits on the chicken and gravy and bake about 45 minutes to 1 hour.

Five O'Clock Chocolate Cake

1 bar Blue Bonnet oleo
1 cup sugar
2 eggs
1 cup hot water
3 to 4 heaping TBL cocoa
1 scant tsp. baking soda
1 tsp. baking powder
salt & 1 tsp. vanilla
1 cup flour

Beat sugar, oleo and eggs together until creamy.

Divide hot water in half:

{1/2 cup water, 3 heaping TBL cocoa}

{1/2 cup water, 1 tsp. baking soda}

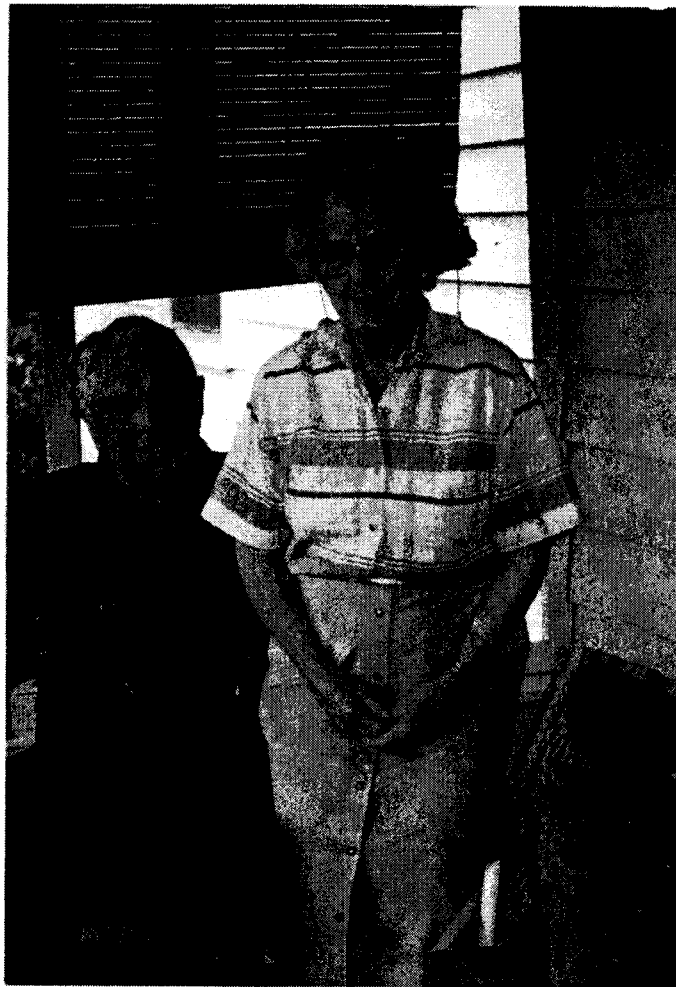
Add this mixture to egg mixture, then flour and baking powder & vanilla.

Bake at 350° 20 - 25 minutes.

Chocolate Chip Cookies

- 1 bar Blue Bonnet oleo
- 1 cup sugar
- 1 egg
- 1 tsp. vanilla
- salt
- 1 cup flour + (little over)

Beat all together until creamy. Add 1 cup of chocolate chips.
Bake at 350° 10 - 12 minutes.



Turkey ala King

Make a gravy of -

- 1 bar oleo
- 2 ½ to 3 TBL flour
- 2 cups half & half
- dash of Holland House cooking sherry

When the gravy is finished, add as much cooked turkey as you have - at least 1 to 2 cups. Add 1 tsp. of diced pimentos. Serve over toast..



Apple Pie

Make crusts for two shells.

2 cups of flour sifted
1/2 tsp. Salt
2/3 cup Crisco

Mix flour, Crisco and salt. Work with fingers until crumbly, then add small amount of water at a time. Keep mixing until you have a nice firm ball that is easy to roll out. Roll out enough for bottom of pie. Put in filling. After, moisten the edges of the crust before putting on the top.

Apples

3 good sized apples sliced
1 cup sugar
1 tbl. flour
dash of nutmeg
4 pats of butter
1 tbl. flour

Cover with top crust.

Oven 375° for 15 minutes, then 325° for 45 minutes.

Popovers

4 eggs
1½ cups of milk
1½ cups flour
1 tsp melted butter

Mix all in blender about 2-3 minutes.

Wipe pans with vegetable oil and put in hot oven 425°. When pans are hot, take out and put one small bit of butter in each pan. Put back in the oven for about ½ minute (till it sizzles).

Make sure pans are really hot.

Pout batter in each cup, about ¾ full.

Place pan in oven.

Bake at 425° for 15 minutes, and then at 400° for 10 minutes.

Macaroni & Cheese

1 ¼ cups of macaroni
1 cup firmly packed sharp cheese
2 bars Blue Bonnet margarine
2 ½ Tbl. flour
2 cups milk
salt
few crumbled saltine crackers (4 or 5)

Cook macaroni as directed.

Melt oleo in pan and add flour to make a paste. Pour in milk to make gravy. Add cheese and stir until dissolved. Add generous dash of garlic salt.

When macaroni is cooked, drain in colander.

Pour cheese mixture in the pan that you cooked the macaroni in – then alternate the cheese and gravy in the casserole. Top with the saltine crackers.



Merry Xmas
From the Keri's

Love
Grandma Nancy

