



Recipes

FROM THE

Borden KITCHEN

BORDEN CO. LTD. (MONTREAL)
Recipes...

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Cookery

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IF IT'S BORDEN'S, IT'S GOT TO BE GOOD!

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Recipes

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Borden



The generous use of milk and milk products is a quick, easy, low-cost way to make meals for your family taste good, look good and be good for them.

Dairy products add a wide assortment of health-giving nutrients to our diets. They are a good source of high-quality protein, riboflavin and thiamine, and when containing milk fat, also provide vitamin A. Milk is our leading source of calcium. Since few foods are rich in this mineral, diets are apt to be low in calcium unless generous amounts of dairy products are used.

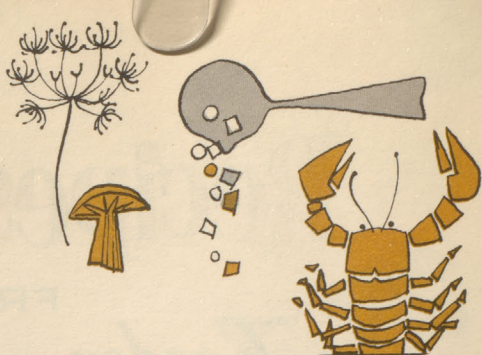
Surveys show that the average Canadian family's diet today is low in calcium more often than in any other nutrient. This is why nutritionists stress these recommended daily amounts of milk: 3 to 4 cups for children, 4 or more cups for teen-agers, and 2 or more cups for adults.

The entire amount of the recommended milk intake may be consumed in the form of fluid whole milk. But part or all of the intake may come from milk products, provided the amounts used supply enough calcium to equal the quantity of calcium in the recommended amount of milk.

From breakfast to bed-time snack, from soup to dessert, there are many glamorous, flavourful ways to use milk and milk products. On the following pages are recipes developed in the famous Borden Kitchen. All are rich in dairy products. You can profit by using them. And now . . . Here's for good health and good eating!

The Borden Company, Limited

Soups



QUICK OYSTER BISQUE (Makes 6 to 8 servings)

- | | |
|--|-------------------------------|
| 1 cup oysters, fresh, canned or frozen | 1 teaspoon salt |
| 5½ cups Borden's Homogenized Milk | ¼ teaspoon paprika |
| ¼ cup minced onion | ⅛ teaspoon pepper |
| ½ cup finely chopped celery | 3 tablespoons butter |
| 1 bay leaf | ⅓ cup crushed salted crackers |
| 2 sprigs parsley | |

Drain oysters; pour liquor into small saucepan. Chop oysters fine; return to the oyster liquor; bring slowly to boiling point over low heat. Combine milk, onion, celery, bay leaf, parsley, salt, paprika and pepper in 2-quart saucepan; bring to boiling point; strain. Add oysters to hot milk mixture. Stir in butter and crackers. Serve at once. If bisque is not to be served at once, do not combine oysters and hot milk mixture until just before serving. Garnish with parsley, if desired.

CREAM OF VEGETABLE SOUP (Makes 6 servings)

WHITE SAUCE:

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|---------------------------|----------------------------------|
| 2 tablespoons butter | 1 1/2 teaspoons salt |
| 1 tablespoon minced onion | 1/8 teaspoon pepper |
| 2 tablespoons flour | 3 cups Borden's Homogenized Milk |

VEGETABLES:

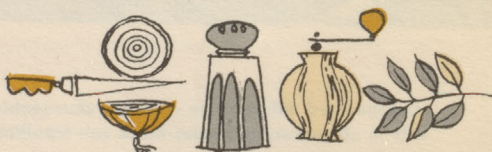
- 1 1/2 cups vegetable puree, your choice

Melt butter in 2-quart saucepan or top of double boiler; add onion; saute over direct heat until soft but not brown, about 3 minutes. Remove from heat. Combine flour, salt and pepper; blend with butter and onion. Gradually add milk, stirring constantly. Cook over low heat or boiling water, stirring constantly, until thickened. Gradually stir in vegetable puree; blend well. Continue heating until mixture is heated through, but do not boil. Serve piping hot.

QUICK VICHYSOISSE (Makes 4 to 6 servings)

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|--------------------------|-------------------------------------|
| 2 teaspoons minced chive | Dash pepper |
| 1/8 teaspoon salt | 4 cups Borden's Buttermilk, chilled |

Combine all ingredients; mix well. Serve at once.



FROSTED BUTTERMILK SOUP (Makes 6 servings)

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|--|-------------------------------------|
| 1/2 pound cooked shrimps, cleaned and finely chopped | 1 tablespoon minced onion |
| 1/2 cup finely chopped or grated cucumber | 1 1/2 teaspoons prepared mustard |
| 1 tablespoon minced fresh dill | 2 teaspoons sugar |
| | 1 teaspoon salt |
| | 4 cups Borden's Buttermilk, chilled |

Combine all ingredients; mix well. Chill thoroughly. Serve at once.



"Milk in one or more of its various forms may well be part of every meal and . . . it is quite clear that a decidedly increased prominence of milk in the diet is an important step toward the best use of food."

Henry C. Sherman, Ph.D.

Main Dishes



BAKED MACARONI WITH CHEESE (Makes 6 servings)

1½ cups (6 oz.) elbow macaroni,
cooked and drained
3 tablespoons butter
3 tablespoons flour
1 teaspoon salt
⅛ teaspoon pepper

⅛ teaspoon dry mustard
1 teaspoon onion juice
2 cups Borden's Homogenized Milk
½ pound Borden's Chateau
Cheese, shredded

Melt butter in saucepan. Remove from heat. Combine flour, salt, pepper and mustard; stir into butter, blending well. Stir in onion juice. Gradually stir in milk, blending well. Cook over low heat, stirring constantly, until thickened. Add ¾ of the cheese; cook over low heat, stirring constantly, until cheese melts and mixture is smooth. Put macaroni in a buttered 1½ quart casserole. Pour cheese sauce over macaroni. Sprinkle remaining cheese over top. Bake in moderate oven (350°F.) until browned, about 30 minutes.

Homogenized milk may be used interchangeably with non-homogenized milk in all cookery processes which call for whole milk.

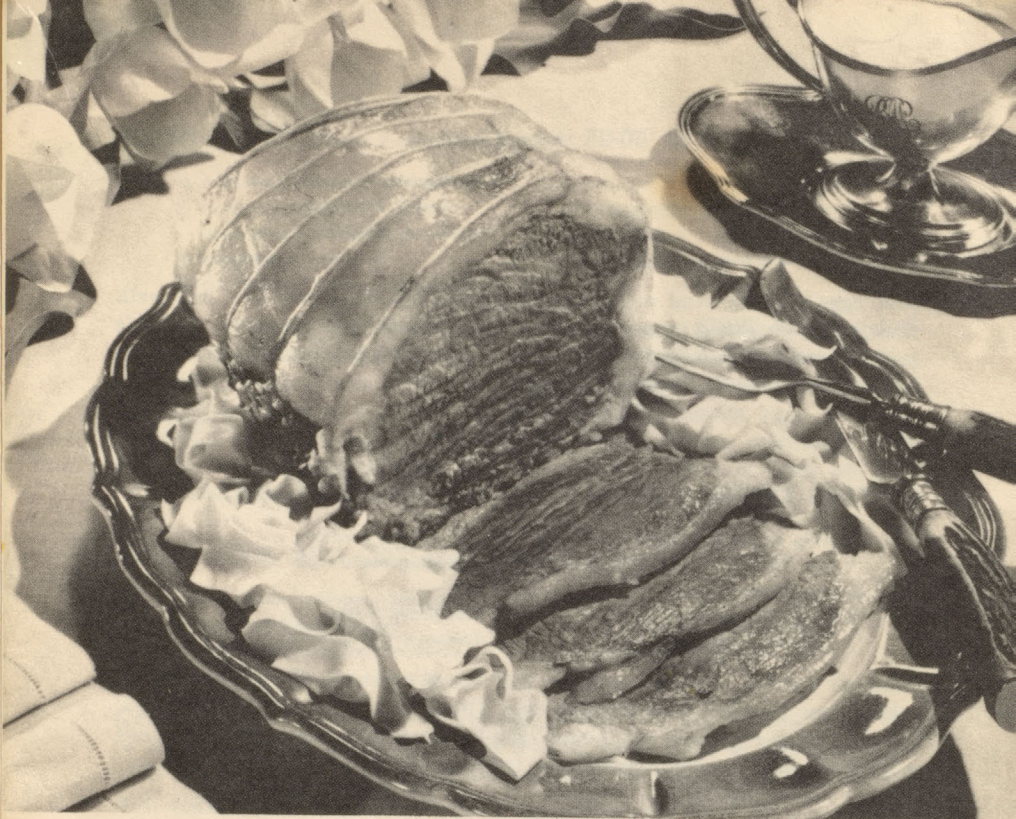


SAVORY CORNED BEEF RING (Makes 6 servings)

1 tablespoon prepared mustard
1 cup soft bread crumbs
2 tablespoons finely chopped onion
2 tablespoons finely chopped
green pepper
2 tablespoons butter, melted
⅛ teaspoon pepper

2 cups (12 oz.) canned or cooked
corned beef, chopped
1 cup Borden's Homogenized Milk
2 eggs, slightly beaten
Cooked vegetables or salad greens,
if desired

Mix together mustard, bread crumbs, onion, green pepper, butter, pepper and corned beef. Combine milk and eggs; add to corned beef mixture; mix well. Pour into well-greased 1-quart ring mold. Place mold in baking pan on rack in oven. Pour hot water into baking pan to depth of 1 inch. Bake in a moderate oven (350°F.) until a knife inserted in ring comes out clean, about 30 minutes. Unmold. To serve hot: fill center of ring with vegetables. To serve cold: garnish with salad greens.



SWEDISH POT ROAST (Makes 6 servings)

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|---------------------------------|---|
| 4 pounds pot roast | $\frac{2}{3}$ cup diced onion |
| 2 tablespoons bacon fat | 1 garlic clove, sliced |
| 2 teaspoons salt | 1 $\frac{1}{2}$ cups Borden's Sour Cream |
| $\frac{1}{4}$ teaspoon pepper | 1 package (6 oz.) fine or medium
noodles, cooked and drained |
| 2 tablespoons grated lemon rind | |

Brown roast in hot fat in skillet or Dutch oven. Add seasonings, grated lemon rind, onion and garlic. Pour sour cream over all. Cover. Simmer over low heat, 3 $\frac{1}{2}$ to 4 hours, basting once in awhile, with gravy. Serve with noodles. Add noodles to sauce, 20 minutes before serving for added flavor, if desired.



Cocoa and chocolate beverages made at home with homogenized milk have a pleasingly heavier body and appreciably less cocoa solids settle out during the normal drinking time than in those made with non-homogenized milk.

CREAMY SCRAMBLED EGGS (Makes 6 servings)

6 eggs	1 tablespoon chopped chives or parsley, if desired
1 cup Borden's Homogenized Milk	2 tablespoons butter
$\frac{1}{2}$ teaspoon salt	
$\frac{1}{8}$ teaspoon pepper	

Beat eggs slightly. Add milk, seasonings and chives or parsley; mix well. Melt butter in skillet; pour in egg mixture. Cook over low heat, scraping cooked portions from bottom and sides of pan with a spatula until mixture is thick and creamy. Serve at once.



COTTAGE CHEESE CODFISH CAKES (Makes twelve 2-inch cakes)

2 (10 $\frac{1}{2}$ oz.) cans codfish	2 tablespoons Borden's Homogenized Milk
1 egg	1 egg
$\frac{1}{4}$ cup chopped parsley	Fine bread crumbs
1 cup (8-oz. container) Borden's Creamed Cottage Cheese	Tomato or tartar sauce

Combine codfish, one egg, parsley and cottage cheese. Shape into 2-inch cakes. Beat together milk and one egg. Dip fish cakes into bread crumbs, milk-egg mixture; again into bread crumbs. Sauté cakes on both sides until golden brown. Serve with tomato or tartar sauce.

CREAMY SHRIMP NEWBURG (Makes 6 servings)

1 $\frac{1}{2}$ cups (10 oz.) frozen, cooked and cleaned shrimps	1 teaspoon salt
3 tablespoons butter	1 $\frac{3}{4}$ cups Borden's Half and Half
3 tablespoons flour	2 tablespoons cooking sherry, if desired
$\frac{1}{4}$ teaspoon dry mustard	*Curry flavoured popovers
$\frac{1}{4}$ teaspoon black pepper	

Cut shrimps in half lengthwise. Melt butter in saucepan over low heat; blend in flour and seasonings. Remove from heat. Gradually stir in Half and Half. Cook over medium heat, stirring constantly, until mixture thickens. Remove from heat; stir in sherry and shrimps. Serve in curry flavored popovers.

*Curry flavoured popovers: Add one teaspoon curry powder to recipe for six popovers.

Milk should be stored at 35° to 40°F. to safeguard its healthfulness and flavour. Milk left standing in a sunny spot for several hours in summer may increase in temperature as much as 10° to 20°F.



WELSH RABBIT (Makes 2 to 3 servings)

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|---------------------------------|----------------------------|
| ¼ teaspoon salt | ½ pound Borden's Chateau |
| ⅛ teaspoon paprika | Cheese, shredded |
| Dash of cayenne pepper | 1 egg, if desired |
| ½ teaspoon dry mustard | Toast or unsalted crackers |
| ½ cup Borden's Homogenized Milk | |

Combine salt, paprika, cayenne and mustard in top of double boiler; gradually stir in milk; blend well. Add cheese; cook over hot water, stirring constantly, until cheese melts and mixture is smooth. For a thick rabbit, stir a little of the cheese mixture into a slightly beaten egg; return to remaining cheese mixture. Cook over hot water, stirring constantly, until mixture is thick and smooth, about 3 minutes. Serve at once on toast or unsalted crackers.

BAKED HAM AND COTTAGE CHEESE (Makes 4 to 6 servings)

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|----------------------------------|-----------------------------|
| ½ cup Borden's Homogenized Milk | 1 egg |
| 1½ cups soft bread crumbs | 1 pound uncooked ground ham |
| 1 cup (8-oz. container) Borden's | Parsley sprigs, if desired |
| Creamed Cottage Cheese | |

Combine milk, bread crumbs, cottage cheese and egg; blend well. Stir in ham. Turn into 10 x 6 x 2-inch baking dish. Bake in moderate oven (375°F.) until top is lightly browned about 45 to 50 minutes. Garnish with parsley.

Variation: Before baking arrange 4 pineapple slices on top; sprinkle with 2 tablespoons brown sugar.

JULIENNE BEEF IN SOUR CREAM (Makes 4 servings)

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|-----------------------------|---------------------------------|
| 1 small onion, sliced | Dash pepper |
| 2 tablespoons butter | 1 cup Borden's Sour Cream |
| 1 pound round steak, cut in | 2 tablespoons flour |
| ¼ inch strips | Chinese noodles, cooked rice or |
| ⅛ teaspoon ginger | peas, or toast points |
| 1 teaspoon salt | |

Sauté onion slices in butter; add meat strips, ginger and seasonings. Cook, stirring constantly, until meat is browned and thoroughly cooked, about 10 to 15 minutes. Combine sour cream and flour; add to meat in skillet. Cook, stirring constantly, just until sour cream is heated. Serve with crisp Chinese noodles, rice, peas or toast points.



To prevent milk from curdling when baking scalloped potatoes to which no flour has been added, use a low to moderate oven temperature and add only about half the cold milk when baking is started; add the remaining cold milk gradually during the baking period.



Ways with Cheese

CAULIFLOWER AND CHEESE SOUFFLE

1 medium cauliflower
1 cup water
½ teaspoon salt
3 tablespoons butter
3 tablespoons flour

1 cup milk
1 cup Borden's Chateau Cheese,
shredded
3 eggs, separated
salt and pepper

Place the whole cauliflower in boiling salted water in covered saucepan. Cook until almost tender. Do not overcook. Make cheese sauce by melting butter in top of double boiler, then add flour, pepper and salt, stirring until blended. Add milk slowly, stirring constantly. Add cheese, cook until smooth and thickened, stirring. Remove from heat, pour cheese sauce a little at a time into slightly beaten egg yolks. Beat egg whites until stiff; slowly pour cheese sauce into them while folding. Separate cauliflower into tiny flowerets and add to egg and cheese mixture carefully. Pour into casserole and bake in moderate oven 350°F. — 40 minutes. Serves 4 to 6.

CHIVE CHEESE WEDGES

¼ lb. package Baumert Chive Cream Cheese
4 slices bologna

Allow cheese to soften at room temperature. Spread 3 slices of bologna with cheese, using approximately ⅓ of cheese for each slice; stack one on top of the other, placing the 4th slice of bologna on top. Press together gently so that cheese is sandwiched evenly between meat slices. Chill.

At serving time, cut into 12 pie-shaped wedges. Serve with a pick through each wedge.

PIQUANT SHRIMP DIP

1 8-oz. pkg. Baumert Plain Cream Cheese	¼ teaspoon dry mustard
½ cup Borden's Sour Cream	1 teaspoon sugar
1 teaspoon Worcestershire Sauce	1 teaspoon onion juice
¼ teaspoon salt	4½ oz. can deveined shrimp, flaked

Let cheese soften at room temperature. Add sour cream, beat together until fluffy. Blend in remaining ingredients. Chill.

Serve as a dip with crisp crackers or chips. Makes about 2 cups dip.

LASAGNE

1 large onion	1 small onion
1 clove garlic	4 tablespoons shortening
6 sprigs parsley	3 tablespoons flour
¼ cup salad oil	½ teaspoon salt
3½ cups canned tomatoes	1 cup shredded Chateau Cheese
1 small tin tomato paste	2 cups milk
2 bay leaves	2 egg yolks
1 teaspoon salt	½ pound lasagne noodles (2")
¼ teaspoon pepper	½ cup grated Borden's Parmesan & Romano Cheese
1 lb. ground beef	

Tomato Sauce — Chop onion, garlic and parsley; fry slightly in hot oil. Add tomatoes, tomato paste, bay leaves, salt, pepper. Stir well. Add beef. Cover. Simmer 45 minutes.

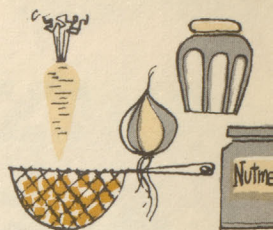
Cheese Sauce — Chop small onion and cook in shortening. Blend in flour and salt. Add milk and cheese, simmer stirring constantly until cheese melts. Beat egg yolks. Stir hot mixture into eggs. Cook few minutes longer.

Cook noodles until tender. Drain. Set oven at 325°F. Grease large pan (12" x 8"). Place layer of noodles, then tomato sauce and cheese sauce. Repeat — ending with cheese sauce. Sprinkle with grated cheese.

Bake 1 hour.

Makes 12 servings.

Vegetables



CREAMY HASHED POTATOES (Makes 4 to 6 servings)

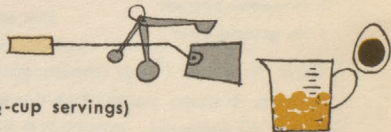
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| 1 tablespoon butter | 5 medium-sized cooked potatoes,
diced |
| 1 tablespoon chopped onion | |
| 1 teaspoon salt | $\frac{1}{4}$ cup Borden's Half and Half |
| $\frac{1}{4}$ teaspoon pepper | |

Sauté onion in butter until golden brown. Stir in salt, pepper, potatoes and Half and Half. Cook only until heated through. Serve at once.

POTATOES MARGARET (Makes 6 servings)

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|---|---|
| 3 tablespoons fine bread crumbs | 6 medium-sized cooked potatoes,
sliced |
| 2 cups Borden's Sour Cream | 3 hard-cooked eggs, sliced |
| 2 tablespoons flour | $\frac{1}{4}$ cup butter |
| 2 tablespoons finely minced
chives or onions | |

Lightly sprinkle one tablespoon of the bread crumbs in a buttered 12 x 7 $\frac{1}{2}$ x 1 $\frac{3}{4}$ -inch casserole. Combine sour cream, flour and chives or onions. Place $\frac{1}{3}$ of the potatoes in casserole; cover with one-half of the egg slices. Dot with 1 tablespoon of the butter. Add one-third of the sour cream mixture. Repeat layers ending with a third layer of potatoes. Top with remaining sour cream mixture, sprinkle with bread crumbs; dot with remaining butter. Bake in a moderate oven (350°F.) until thoroughly heated, about 20 minutes.



COSMOPOLITAN CABBAGE (Makes five $\frac{1}{2}$ -cup servings)

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|---|---|
| 1 $\frac{1}{2}$ cups Borden's Half and Half | 1 tablespoon butter, melted |
| 4 cups finely shredded cabbage | $\frac{1}{2}$ cup sliced stuffed olives |
| 1 tablespoon flour | Paprika, if desired |
| 1 teaspoon salt | |

Heat Half and Half in 1 $\frac{1}{2}$ -quart saucepan. Add cabbage; simmer until cabbage is tender but crisp, about 20 minutes. Combine flour and salt; add to melted butter; blend well. Stir a little of the liquid from the cabbage mixture into the butter-flour mixture. Stir into remaining cabbage mixture in saucepan. Cook over low heat, stirring constantly, until thickened. Add olives; heat well. Sprinkle paprika on top before serving.

SCALLOPED POTATOES AU GRATIN (Makes 12 servings)

6 cups sliced raw potatoes	3 tablespoons grated onion
1½ teaspoons salt	3 tablespoons butter
¼ teaspoon pepper	3 cups Borden's Homogenized Milk
3 tablespoons flour	½ cup Borden's Grated Cheese

Place 2 cups of the potatoes in 12½ x 8 x 2-inch baking dish. Sprinkle one-third of each of salt, pepper, flour, onion and butter over layer of potatoes. Repeat, making three layers. Pour milk over all. Sprinkle on grated cheese. Bake in moderate oven (350°F.) until potatoes are tender and top is golden brown, about 1½ hours.

COTTAGE CHEESE SPINACH CASSEROLE (Makes 6 servings)

½ cup finely chopped onion	2 eggs, slightly beaten
2 tablespoons butter	1 teaspoon salt
1½ cups chopped, cooked spinach	¼ teaspoon pepper
1 cup (8-oz. container) Borden's Creamed Cottage Cheese	½ cup buttered bread crumbs



Sauté onion in butter in skillet until golden brown. Combine with spinach, cottage cheese, eggs, salt and pepper; blend well. Place mixture in buttered 8-inch pie plate. Sprinkle bread crumbs on top. Bake in a moderate oven (350°F.) until crumbs are golden brown, 35 minutes.

SAVORY CORN (Makes six ½-cup servings)

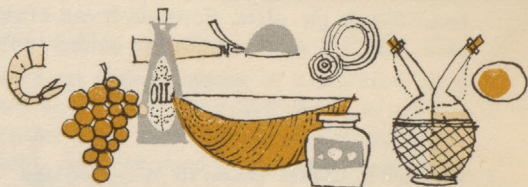
3 slices bacon	¾ cup Borden's Homogenized Milk
½ cup chopped green pepper	½ teaspoon paprika
½ cup chopped onion	Salt
1½ cups cooked corn or canned whole kernel corn, drained	Pepper
½ pound Borden's Chateau Cheese, diced	6 bread baskets or mashed potatoes

Fry bacon in heavy skillet until golden brown. Remove bacon from skillet. Cook green pepper and onion in remaining bacon fat until tender. Chop bacon into small pieces. Add bacon, corn and cheese to green pepper and onion; cook over low heat. Gradually stir in milk; cook, stirring constantly, until cheese is melted. Add paprika, and seasonings. Serve at once in bread baskets or with mashed potatoes.

Bread Baskets: Press 6 slices of bread into 6 buttered muffin cups so that each slice of bread takes the shape of a basket. Brush with melted butter. Bake in preheated hot oven (425°F.) about 10 minutes. Remove from muffin cups.



Salads



and Salad Dressings

MAGIC MAYONNAISE

$\frac{2}{3}$ cup Eagle Brand Sweetened
 Condensed Milk
 $\frac{1}{4}$ cup vinegar or lemon juice
 $\frac{1}{4}$ cup salad oil or melted butter

1 egg yolk
 $\frac{1}{2}$ teaspoon salt
 Few grains cayenne
 1 teaspoon dry mustard

Place ingredients in mixing bowl.*

Beat with rotary egg beater until mixture thickens.

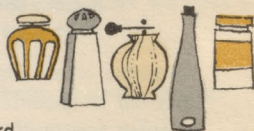
If thicker consistency is desired, chill before serving. Makes $1\frac{1}{4}$ cups. *Or place in jar, cover tightly, and shake vigorously 2 minutes.

The mayonnaise recipe given above will carry an additional cup of oil if this flavour is particularly liked. The vinegar may also be increased up to $\frac{1}{2}$ cup. TO DOUBLE RECIPE—Use one whole egg instead of the egg yolk and double all other ingredients. This makes $2\frac{1}{2}$ cups.

COTTAGE CHEESE-TOMATO SALADS (Makes 4 servings)

1 cup (8-oz. container) Borden's Creamed Cottage Cheese	1 tablespoon chopped parsley
1/2 cup Borden's Sour Cream	1/2 teaspoon salt
2 tablespoons finely chopped onion	1/4 teaspoon pepper
	4 large tomatoes
	Lettuce

Combine cottage cheese, sour cream, onion, parsley, salt and pepper; mix well. Wash tomatoes. Place on cutting board, with blossom end down. Cut each tomato into four equal lengthwise sections, being careful not to cut all the way through the tomato. Spread sections slightly and place cheese mixture between each section. Serve on lettuce.



COTTAGE CHEESE POTATO SALAD (Makes 6 servings)

3 cups cooked, diced potatoes	1 teaspoon dry mustard
1/2 cup thinly sliced celery	1 tablespoon lemon juice or vinegar
1 tablespoon chopped green pepper	1/2 cup mayonnaise
1 tablespoon chopped pimiento	1/4 teaspoon salt
2 tablespoons minced onion	1 cup (8-oz. container) Borden's Creamed Cottage Cheese
1 teaspoon salt	Lettuce
1/8 teaspoon pepper	

Chill potatoes. Add celery, green pepper, pimiento and onion. Mix together the 1 teaspoon salt, pepper, mustard, lemon juice and mayonnaise; add to potato mixture. Combine the 1/4 teaspoon salt and cottage cheese; add to potato mixture. Toss lightly until mixture is blended. Chill. Serve on lettuce or in a salad bowl.

COTTAGE CHEESE FLAVOUR VARIATIONS

1 cup (8-oz. container) Borden's Creamed Cottage Cheese	1 (2 1/4 oz.) can deviled ham
	1/2 teaspoon dry mustard

Combine all ingredients; blend well.

1 cup (8-oz. container) Borden's Creamed Cottage Cheese	2 tablespoons finely chopped pimiento
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Combine all ingredients; blend well.

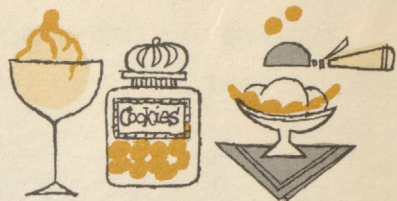
1 cup (8-oz. container) Borden's Creamed Cottage Cheese	1 teaspoon curry powder
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Combine all ingredients; blend well.

1 cup (8-oz. container) Borden's Creamed Cottage Cheese	3 teaspoons chopped chutney
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Combine all ingredients; blend well.

Desserts



DUTCH CHOCOLATE MOCHA PUDDING (Makes four 1/2-cup servings)

2 tablespoons cornstarch
1/3 cup sugar
1 teaspoon Borden's Instant
Rich Roast Coffee

2 cups Borden's Dutch
Chocolate Drink
Borden's Whipping Cream, whipped
and sweetened, if desired

Combine cornstarch, sugar and instant coffee in a 1-quart saucepan. Gradually stir in chocolate drink, keeping mixture smooth. Cook over medium heat, stirring constantly, until mixture comes to a boil. Pour into individual serving dishes. Chill. Garnish with whipped cream just before serving.



FLUFFY MINT SUNDAES (Makes 9 servings)

8 (1 inch) chocolate covered
mint patties
1 tablespoon water

1 cup Borden's Whipping Cream
3 pints Lady Borden Vanilla
Ice Cream

Melt mints in top of double boiler over hot water. Add water; stir until smooth. Cool slightly. Add melted mints to cream. Beat with rotary beater until stiff. Serve with ice cream.

Frosty cool, fruit-flavoured sherbets served with meats, poultry, fish and game make any meal a gala affair. Delicious flavour combinations are:

Beef: Pineapple, raspberry, strawberry, grape sherbets

Pork and veal: Pineapple, orange, cranberry, raspberry, blackberry, lemon, tangerine, sherbets

Lamb: Lemon, lime, pineapple

Fish: Lemon, lime, orange, pineapple, tangerine

Poultry: Orange, cranberry, lemon, raspberry, tangerine

MINCE MEAT AMBROSIA PIE (Makes one 9-inch pie)

1 unbaked pastry shell (9 inch)
2 cups of mince meat
2 eggs, beaten

2 cups Borden's Sour Cream
2 tablespoons sugar
1 teaspoon vanilla
2 tablespoons chopped nut meats

Pour mince meat into pastry shell. Bake in a hot oven (425°F.) 20 minutes. Combine eggs, sour cream, sugar and vanilla. Remove pie from oven. Pour sour cream mixture over mince meat. Sprinkle with nut meats. Return to oven and bake until cream mixture is almost set, 5 to 8 minutes. Remove from oven; cool. Chill until firm, about 1½ hours. Serve cold.

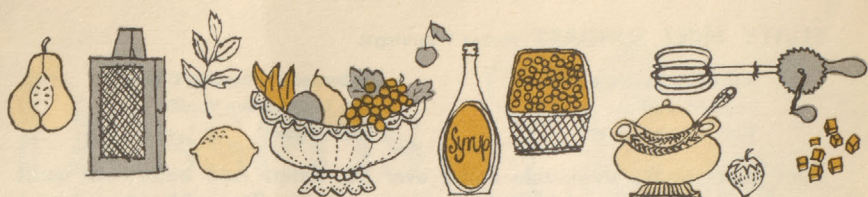


DATED RICE DELIGHT (Makes 6 servings)

1½ cups cooked rice
(½ cup uncooked)
½ cup sugar
3½ cups Borden's Homogenized Milk

½ teaspoon vanilla
12 dates, chopped
6 maraschino cherries, if desired

Combine rice, sugar and milk in saucepan; blend well. Place over medium heat, stirring constantly, until mixture comes to a boil. Reduce heat. Simmer 15 minutes, stirring once in awhile. Remove from heat; stir in vanilla. Place dates in bottom of six individual serving dishes. Pour pudding over dates. Chill. Garnish with cherries. Simmer until pudding is thick.



MARTHA'S BREAD PUDDING (Makes eight $\frac{1}{2}$ -cup servings)

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|---|------------------------------|
| 3 cups diced stale bread,
lightly packed | 2 eggs, slightly beaten |
| 2 cups Borden's Homogenized Milk | 1 teaspoon grated lemon rind |
| 1 cup raisins | $\frac{1}{2}$ cup sugar |
| 1 cup sweetened apple sauce | Cinnamon, if desired |
| | 2 tablespoons butter |

Add bread to milk; stir in raisins and apple sauce. Add eggs and lemon rind; blend well. Pour into buttered $1\frac{1}{2}$ -quart casserole. Sprinkle sugar and cinnamon on surface; dot with butter. Place casserole in shallow baking pan in oven. Pour hot water in baking pan to depth of 1 inch. Bake in a slow oven (325°F.) until sharp knife inserted near center comes out clean, about $1\frac{1}{4}$ hours. Serve hot or cold.

FOR FULL FLAVOUR

Regardless of when or how you are serving cheese — in order to enjoy its fullest flavour the cheese must be at room temperature — so remember to remove the cheese from the refrigerator well in advance of serving time.



COFFEE ANGEL PIE (Makes 1 8-inch pie)

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|--|--|
| 4 egg whites | 3-4 drops almond extract |
| $\frac{1}{8}$ teaspoon cream of tartar | $\frac{1}{2}$ pint ($1\frac{1}{4}$ cups) whipping cream |
| 1 tablespoon Borden's Instant Coffee | sugar |
| $\frac{2}{3}$ cup sugar | 1 cup drained sweetened fruit |

Beat egg whites until foamy; add cream of tartar and beat until blended. Add coffee; beat until stiff but not dry. Add $\frac{2}{3}$ cups sugar gradually, beating until mixture stands in peaks. Fold in almond extract. Grease deep 8-inch pie pan and dust lightly with flour. Turn mixture into pie pan, heaping the mixture in the centre and sloping towards the edge. Bake in slow oven (325°F.) 20 minutes. Cool. (This mixture puffs high during baking. As it cools the mixture settles.) Cover with whipped cream which has been sweetened to taste and top with slices of ripe peaches or fresh raspberries.

LAZY SUSAN SUNDAES (Makes 12 servings)

4 pints Borden's Ice Cream
(vanilla, chocolate and
strawberry flavours)

Suggested toppings:

Maraschino cherries
Crushed, sweetened pineapple

Banana slices
Melon balls
Pear halves
Chopped nut meats
Borden's Whipping Cream, whipped
and sweetened



Spoon ice cream into the well-chilled center bowl of a six-sectioned lazy susan. Fill side dishes with suggested toppings. Invite guests to make their own sundaes.

BRANDY MINCE SUNDAES (Makes 1 1/4 cups sauce or enough for 12 servings)

1 cup of mince meat
1/4 cup brandy or
brandy flavouring

2 quarts Lady Borden Vanilla
Ice Cream

Heat mince meat in saucepan; stir in brandy. Serve hot over vanilla ice cream.



ORANGE COCONUT PUDDING (Makes five 1/2-cup servings)

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|----------------------------------|-----------------------------------|
| 3 tablespoons cornstarch | 1/2 teaspoon vanilla |
| 1/4 cup sugar | 1/2 teaspoon grated orange rind |
| 1/8 teaspoon salt | 1/2 cup shredded coconut, toasted |
| 2 cups Borden's Homogenized Milk | 1/2 cup diced orange sections |
| 1 egg, slightly beaten | |

Combine cornstarch, sugar and salt in top of double boiler; gradually stir in milk. Cook over boiling water, stirring constantly, until thick and smooth. Reduce heat; cover pan; cook 15 minutes, stirring once in awhile. Stir a little of hot mixture into beaten egg; slowly stir this into remaining cornstarch mixture. Cook over hot, *not boiling*, water, stirring constantly, 3 minutes. Cool slightly. Stir in vanilla, orange rind, coconut and orange; blend well. Pour into 5 individual serving dishes. Chill.



SPICED APPLESAUCE AND ICE CREAM (Makes 6 servings)

- | | |
|-----------------------|------------------------------------|
| 1 1/2 cups applesauce | 1/4 teaspoon nutmeg |
| 1/2 teaspoon cinnamon | 1 quart Borden's Vanilla Ice Cream |

Combine applesauce, cinnamon and nutmeg in a saucepan. Heat over low heat just until heated through. Serve hot over vanilla ice cream.

APRICOT COCONUT BALLS (doubles for candy or cookies)

Tart and sweet apricots, Eagle Brand makes these bonbons a real taste-thrill. (Makes 32 candies 1 1/4" in diameter.)

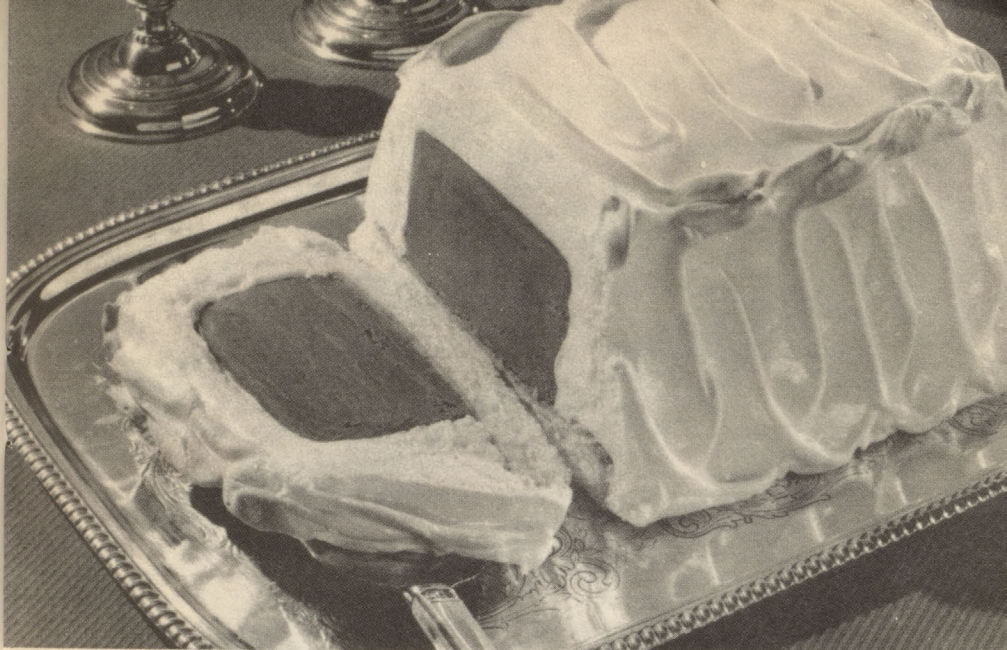
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|-----------------------------------|--------------------------------------|
| 1 1/2 cups dried apricots, ground | 3/5 cup (1/2 15-oz. can) Eagle Brand |
| 2 cups shredded coconut | Sweetened Condensed Milk |
| | Confectioners' sugar |

1. Combine apricots and coconut. Add Eagle Brand Sweetened Condensed Milk and blend well. 2. Shape into small balls and roll in confectioners' sugar, if desired. 3. Let stand until firm.

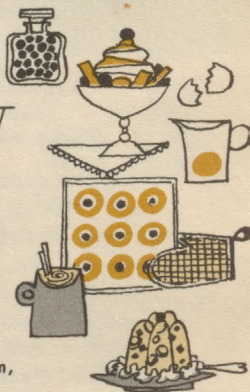
Cream whips best when:

1. Very cold;
2. The bowl and beater are chilled before adding the cream;
3. At least 24 hours old;
4. The amount whipped is regulated to the size of the beater — the blades of the beater should not be completely covered, and.
5. It is whipped fast enough so it will double in volume in 2 to 3 minutes.





Frankly Fancy



BAKED ALASKA (Makes 6-8 servings)

6 egg whites
1/8 teaspoon salt
1/4 teaspoon cream of tartar
1 teaspoon vanilla

3/4 cup sugar
1 sponge layer cake
2 pints Borden's Ice Cream,

Beat egg whites until foamy. Add salt, cream of tartar and vanilla. Beat until almost stiff enough to hold a peak. Gradually add sugar, beating until stiff enough to hold sharp peaks, but not dry.

Cover wooden board with brown paper. Place cake on center of paper on board. Cake should be at least 1-inch wider and longer than ice cream. Turn ice cream out of containers onto center of cake. Cover ice cream and cake completely with meringue. With a spoon, swirl surface to make peaks. Bake in an extremely hot oven (500°F.) until light golden brown, about 3 minutes. Remove from paper and board; place on a cold tray or cake plate; serve at once.

NOTE: Baked Alaska may be prepared ahead of time and stored in freezer for several days. In which case, prepare Alaska but do not bake. The Alaska should be frozen solid quickly and then wrapped in freezer-paper. Five minutes before serving, remove from freezer, remove freezer wrapping and bake.

"SHORT CUT" FUDGE

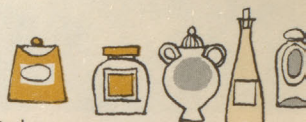
QUICKLY MADE REQUIRES NO BEATING (Makes about 2 pounds)

- | | |
|--|-------------------------|
| 1 1/2 cups (15 oz. can) Eagle Brand Sweetened Condensed Milk | 1/8 teaspoon salt |
| 2 1/4 cups (14 oz.) pieces of semi-sweet chocolate | 1 teaspoon vanilla |
| | 1 cup chopped nut meats |

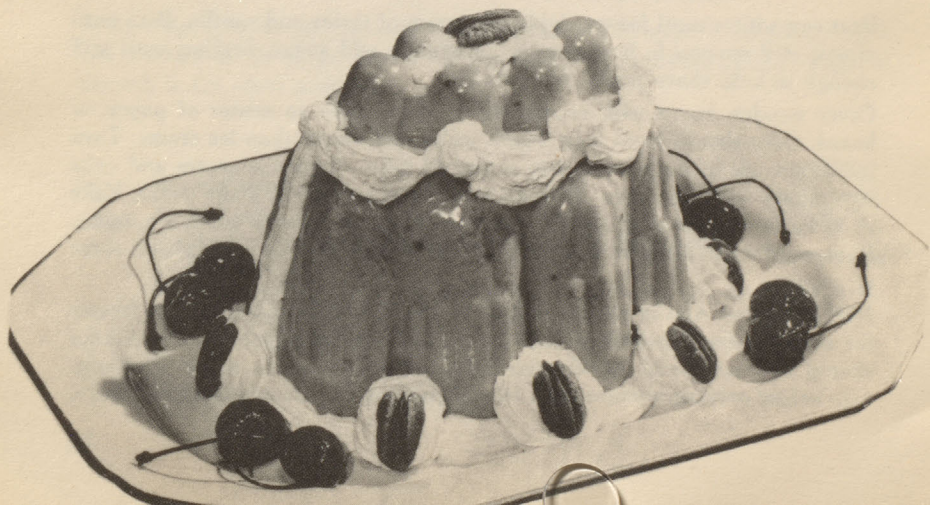
1. Put Eagle Brand Sweetened Condensed Milk, chocolate and salt in top of double boiler.
2. Cook over *rapidly* boiling water, stirring frequently, until thick (about 10 minutes).
3. Remove from heat. Add vanilla and nut meats.
4. Pour into 8" x 8" x 2" pan which has been buttered or lined with waxed paper.
5. Chill until firm (about 3 hours). Cut into squares.

COFFEE BAVARIAN (Makes 8 to 10 servings)

- | | |
|--|--|
| 1/3 cup sugar | 2 eggs, separated |
| 1 1/2 tablespoons Borden's Rich Roast Instant Coffee | 2 cups Borden's Homogenized Milk |
| 1 envelope (1 tablespoon) unflavored gelatine | 1 teaspoon vanilla |
| 1/4 teaspoon salt | 1 cup Borden's Whipping Cream, whipped |

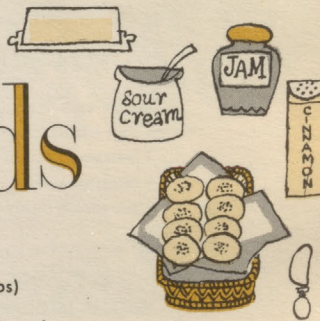


Combine sugar, instant coffee, gelatine and salt in top of double boiler. Beat egg yolks slightly; blend in milk. Stir into coffee mixture. Cook over hot water, stirring constantly, until gelatine is completely dissolved, about 8 minutes. Stir in vanilla. Chill gelatine mixture over ice water, stirring constantly, until syrupy. Beat egg whites until stiff but not dry; fold into gelatine mixture. Fold in whipped cream. Pour into 2-quart mold which has been rinsed in cold water. Chill until firm, about 3 hours. Unmold. Garnish with whipped cream, if desired.





Quick Breads



CREAMY APPLE ROLL-UPS (Makes about sixteen roll-ups)

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|----------------------------------|--------------------------|
| 2 cups Borden's Homogenized Milk | 1 cup finely diced apple |
| 1 egg, slightly beaten | Spicy Cream |
| 2 cups prepared pancake mix | Icing sugar |

Add milk and egg to pancake mix; beat until smooth. Stir in apple. Pour $\frac{1}{4}$ cup of mixture for each pancake on greased hot griddle. Brown on both sides. Remove from griddle. Spread rounded tablespoonful of Spicy Cream over pancake. Roll up. Sprinkle with confectioner's sugar. Serve warm.

SPICY CREAM (Makes $1\frac{1}{2}$ cups)

- | | |
|---------------------------------|---|
| 3 tablespoons sugar | $1\frac{1}{2}$ cups Borden's Sour Cream |
| $\frac{1}{4}$ teaspoon cinnamon | |

Combine sugar and cinnamon. Stir into sour cream; blend well. Use as filling for Creamy Apple Roll-Ups. If prepared in advance, store in refrigerator.

RAISIN CORN MEAL MUFFINS (Makes 16 to 18 medium-sized muffins)

- | | |
|--|--|
| $\frac{3}{4}$ cup seedless raisins | 1 teaspoon salt |
| $1\frac{1}{2}$ cups sifted all-purpose flour | $\frac{1}{4}$ cup brown sugar, firmly packed |
| 2 cups yellow corn meal | 1 cup Borden's Buttermilk |
| 3 teaspoons baking powder | 2 eggs, well beaten |
| 1 teaspoon baking soda | $\frac{1}{4}$ cup butter, melted |

Rinse raisins in hot water; drain. Sift together flour, corn meal, baking powder, soda and salt. Stir in brown sugar. Combine buttermilk, eggs, butter and raisins. Add to dry ingredients; stir only enough to dampen dry ingredients. Fill greased muffin cups $\frac{2}{3}$ full. Bake in a very hot oven (450°F.) 18 to 20 minutes.

Borden's Creamed Cottage Cheese is a rich source of high-quality protein for building and repairing body tissues. It is good for even very young children because it is so easily digested.



CORN STICKS (Makes 12 cornsticks)

- | | |
|--|------------------------------|
| $1\frac{1}{2}$ cups corn meal | 2 teaspoons sugar |
| $\frac{1}{2}$ cup sifted all-purpose flour | 2 eggs, well beaten |
| 1 teaspoon baking soda | 2 cups Borden's Buttermilk |
| 1 teaspoon salt | 3 tablespoons butter, melted |
| 1 teaspoon baking powder | |

Sift together corn meal, flour, baking soda, salt, baking powder and sugar. Combine eggs, buttermilk and melted butter; add dry ingredients; beat until well blended. Fill well-greased corn stick pans $\frac{2}{3}$ full. Bake in hot oven (425°F.) 20 to 25 minutes.



Baked custards made with homogenized milk take a longer baking time to thicken but are firmer than those made with non-homogenized milk.

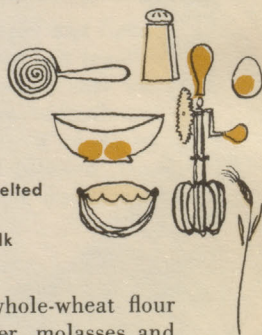




BUTTERMILK NUT BREAD (Makes one 9 x 4-inch loaf)

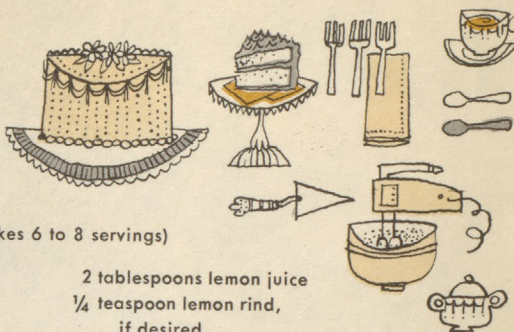
1 1/4 cups sifted all-purpose flour
3/4 teaspoon salt
3/4 teaspoon baking soda
1 1/2 teaspoons baking powder
1 cup whole-wheat flour
1 cup chopped walnut meats

2 eggs, well beaten
1/2 cup sugar
2 tablespoons butter, melted
1/3 cup molasses
1 cup Borden's Buttermilk



Sift together flour, salt, soda and baking powder. Add whole-wheat flour and walnuts; mix well. Combine eggs, sugar, melted butter, molasses and buttermilk; blend well. Add to dry ingredients; beat until smooth. Pour into a buttered 9 x 4 x 3-inch loaf pan. Bake in moderate oven (350°F.) 50 to 60 minutes.

Cakes



COTTAGE CHEESE CAKE (Makes 6 to 8 servings)

1 ½ cups graham cracker
crumbs, lightly packed
1 ¼ cups sugar
¼ cup butter, melted
4 eggs
¼ cup all-purpose flour
¼ teaspoon salt

2 tablespoons lemon juice
¼ teaspoon lemon rind,
if desired
¾ cup Borden's Whipping Cream
3 cups (three 8-oz. containers)
Borden's Creamed Cottage Cheese,
sieved

Combine cracker crumbs and ¼ cup of the sugar; blend in butter. Press mixture evenly on side and bottom of greased 8-inch spring form pan. Beat eggs until thick; gradually beat in remaining 1 cup sugar; beat in flour and salt. Stir in lemon juice and rind, heavy cream and cottage cheese; beat until well blended. Turn into lined pan. Bake in slow oven (325°F.) 1¼ hours. Turn off oven heat; let cake remain in oven 1 hour with door closed. Remove cake from oven; place on cake rack, in pan; cool. Remove side of pan. Chill in refrigerator.





Borden's fresh, slightly tart, creamed cottage cheese is ready to eat at a moment's notice . . . and it's a no-waste food.

COFFEE ANGEL FOOD CAKE (Makes one 10-inch tube cake)

- 2 tablespoons Borden's Instant Rich Roast Coffee
- 1 package Angel Food Cake Mix

Mix instant coffee with cake mix. Prepare cake according to manufacturer's directions on package.

MALTED WHIPPED CREAM — For Icing

- $\frac{3}{4}$ cup Borden's Whipping Cream
- 4 tablespoons Borden's Instant Chocolate Malted

Beat cream with rotary beater until almost stiff enough to hold its shape. Add instant chocolate malted and finish beating. Spread on cake.



BORDEN'S CENTENNIAL CAKE

(Makes two 8-inch layers or one 9"x9"x2" or one 3½" deep 9" tube or one 9"x5"x3" loaf or one 15½"x10"x2¾" cake.)

- | | |
|-----------------------------|-------------------------------|
| 2 cups sifted cake flour | 1 cup Borden's Whipping Cream |
| 1 cup sugar | 1 teaspoon vanilla extract |
| 3 teaspoons baking powder | 2 eggs |
| $\frac{1}{2}$ teaspoon salt | |

Lightly grease cake pan(s), then line bottom with waxed paper and lightly grease the waxed paper. Sift flour, sugar, baking powder and salt together twice. Pour cream and vanilla into a deep 1-quart bowl; beat cream with electric mixer or rotary beater just until stiff, about 1½ minutes. Add unbeaten eggs and beat just until blended. Add flour mixture and beat — if an electric mixer is used, beat at low speed — just until batter is well blended. Turn into pan(s). Bake in a moderate oven (350°F.) until center top of cake springs back when lightly touched with finger, about

- | | |
|--------------------------------------|------------------------------|
| 25-30 minutes for 8-inch layer cake | 1 hour for loaf cake |
| 35-40 minutes for 9-inch square cake | 12-15 minutes for sheet cake |
| 45-50 minutes for 9-inch ring cake | |

Cool cake in pan placed on cake rack for about 10 to 15 minutes, depending on size of cake. Remove cake from pan, remove waxed paper, turn cake right side up on cake rack and finish cooling. Frost with your favourite frosting.



ONE-BOWL BUTTERMILK CHOCOLATE CAKE (Makes two 8-inch layers)

1 $\frac{3}{4}$ cups sifted cake flour
1 $\frac{1}{2}$ cups sugar
1 teaspoon baking soda
1 teaspoon salt

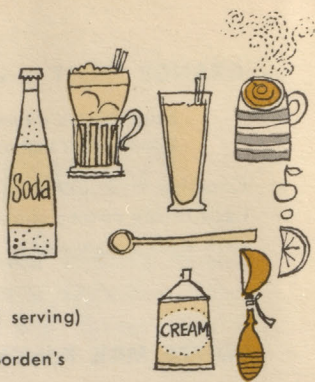
$\frac{1}{2}$ cup cocoa
 $\frac{1}{2}$ cup soft shortening
1 cup Borden's Buttermilk
2 eggs

Sift together cake flour, sugar, soda, salt and cocoa. Add shortening and $\frac{2}{3}$ cup of the buttermilk. Beat vigorously by hand, 300 strokes or beat with electric mixer at medium speed, 2 minutes. Add remaining $\frac{1}{3}$ cup buttermilk and eggs. Beat 2 minutes. Pour batter into two greased 8-inch layer cake pans, lined with waxed paper and greased again. Bake in moderate oven (350°F.) until center top of cake springs back when lightly touched with finger, about 30 minutes. Cool 10 minutes before removing from pan. Frost with your favorite frosting.

Puddings made with commercial mixes and homogenized milk usually are creamier in texture than those made with non-homogenized milk.



Beverages



BASIC RECIPE FOR ICE CREAM SODA (Makes 1 serving)

Flavouring(s)

1 tablespoon Borden's Ice Cream,
whipped cream or light cream
Carbonated water

$\frac{3}{8}$ cup ($\frac{1}{3}$ pint) Borden's
Ice Cream

1 tablespoon whipped cream,
if desired

Mix together flavouring(s) and 1 tablespoon ice cream, whipped cream or light cream in a 14-ounce glass. Fill glass $\frac{3}{4}$ full with carbonated water; stir slightly. Add the $\frac{3}{8}$ cup ice cream. If glass is not full, fill with carbonated water. Top with whipped cream.

*Flavour suggestions: 3 tablespoons chocolate syrup; 3 tablespoons minced maraschino cherries and $1\frac{1}{2}$ tablespoons cherry juice; 3 tablespoons crushed, sweetened, frozen or canned pineapple; 3 tablespoons crushed, sweetened, fresh or frozen blueberries; or 4 tablespoons sweetened, fresh or frozen strawberries. Serve at once.



To prevent stirred or soft custard from over-cooking, remove the custard from the heat as soon as done and pour it into a chilled dish placed in a pan of cold water.

COFFEE MALTED FROSTED (Makes 1 quart)

$1\frac{3}{4}$ cups Borden's
Homogenized Milk
1 pint Lady Borden Vanilla
Ice Cream

2 tablespoons Borden's Instant
Rich Roast Coffee
2 tablespoons Borden's Plain
Malted Milk

Pour milk into bowl. Spoon ice cream into milk. Sprinkle instant coffee and malted milk onto surface; beat with rotary beater or electric mixer, about 1 minute. Serve at once.



ORANGE FROST (Makes 6 servings)

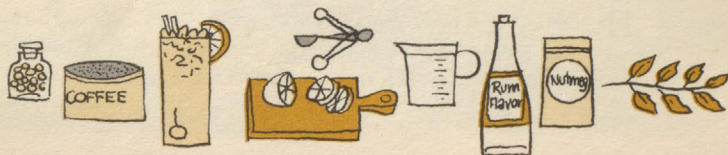
3 cups Borden's Homogenized Milk ½ teaspoon vanilla
1 pint Borden's Orange Sherbet

Combine milk, about $\frac{2}{3}$ of the sherbet and vanilla in shaker or large jar with tight fitting cover; shake until well blended. Pour into 6 serving glasses; top each with a spoonful of remaining sherbet. Serve at once.

COFFEE MILK PUNCH (Makes ten ½-cup servings)

3 tablespoons sugar 4 teaspoons rum flavouring
4 teaspoons Borden's Instant Cracked ice
 Rich Roast Coffee 1 cup Borden's Whipping Cream, whipped
1 quart Borden's Homogenized Nutmeg
 Milk, chilled

Combine sugar and instant coffee in large bowl. Add milk, rum flavouring and cracked ice; stir until well blended. Top with whipped cream; sprinkle with nutmeg. Serve at once.



BUTTERMILK TOMATO COCKTAIL (Makes eight ½-cup servings)

2 cups Borden's Buttermilk, chilled ¼ teaspoon salt
2 cups tomato juice, chilled 1 teaspoon Worcestershire sauce

Combine all ingredients; blend well. Serve cold.

GRAPE BUTTERMILK (Makes 1 serving)

3 tablespoons grape juice ¾ cup Borden's Buttermilk, chilled

Stir grape juice into buttermilk. Serve cold.

For satin-smooth baked custards bake them in a 1-inch water bath. Be sure the water is hot, not boiling. Otherwise, the custard will become porous on the side and bottom surfaces.



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Garnish with Grated

BORDEN'S GRATED PARMESAN AND ROMANO CHEESE imparts an epicurean touch to ordinary foods. The secret is just a few shakes of Grated Parmesan and Romano cheese and a new flavour treat is developed.

Pour browned butter over asparagus or spinach and sprinkle well with Grated Parmesan and Romano.

If you're serving frozen potato puffs — heat them according to directions on the package, then sprinkle generously with the cheese.

Tossed green salads are made delightfully different and flavourful when sprinkled with this zesty cheese.

Garnish your meat platter with alternate slices of large tomatoes and spanish onions — drizzle with French dressing and sprinkle with grated cheese.

Soups take to this cheese too, especially chicken and French onion — so just before serving, sprinkle generously with cheese.

Cut each unpeeled tomato in half, crosswise. Place in greased baking dish. Pour small amount of French dressing on cut surface; then sprinkle generously with Borden's Grated Cheese. Bake in 350°F. oven or place under broiler until tomato is heated and cheese slightly browned.



For a real flavour treat, try Borden's Dutch Chocolate Flavoured Drink on cereals, sliced bananas and vanilla puddings.

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