



Recipe Corner

by Dorothy Johnson

As our grocery bills climb, we have to figure a way to stretch the more expensive ingredients with the less expensive ones. One usually use pasta as a stretcher.

Equally fortunately pasta has a way of turning up in all parts of good recipes from soup to desserts.

One reason many people shy away from eating much pasta is because there's always been rumored that it is fattening.

Fattening or not pastas are excellent choices for both quickie meals and do ahead dishes, some inexpensive and some are not.

Many attractive pasta dishes can be completely prepared in advance and then refrigerated until the final last-minute baking.

To show how truly versatile the various pastas are, there are collections of recipes that go all the way through a menu - soup, salad, main dish and dessert. Some will help ease the strain on a stretched to the hilt food budget while others cast caution to the winds and are frankly hang-the-cost party treats.

MISRINE

- 3 cups (6 oz.) egg noodles
- 2 (9 oz.) smoked thuringer sausages, sliced
- 1 tbsp. poppy seeds
- 1 cup blanched slivered or sliced almonds
- 1/4 cup butter or margarine
- 1 tsp. salt

Cook noodles in boiling water (2 quarts plus 1 tbsp. salt) for 3 to 5 minutes. Saute thuringer slices, almonds and poppy seeds in butter, about 10 minutes. Add noodles and salt to sausage mixture and blend. Cover and cook about 15 minutes or until heated through. Makes 6 to 8 servings.

ALMOND MACARONI CAKE

- 1/2 cup whole unblanched almonds
- 1 cup elbow macaroni
- 6 eggs
- 3 tbsp. butter or margarine
- 1/4 cup chopped onion
- 2 (10 3/4 oz.) cans cream of vegetable soup, undiluted
- 1 cup diced american cheese
- 1/4 cup grated parmesan cheese
- 2 tbsp. lemon juice
- 1/2 tsp. salt
- 1/4 tsp. pepper
- Minced parsley

Set aside a few whole almonds to garnish. Coarsely chop remaining and spread in single layer in shallow pan. Toast at 350 degrees about 10 minutes. Do not over cook, stirring occasionally. Cook macaroni as package directs. Drain. Hard-cook 2 eggs, cool and dice. Melt butter in large sauce pan, add onion and saute until tender crisp. Remove from heat. Stir in chopped almonds, macaroni, 4 eggs slightly beaten, soup, both cheeses, lemon juice, salt & pepper. Lightly grease an 8 inch spring form pan. Line sides of pan with some egg slices setting aside some for garnish. Turn macaroni mixture into prepared pan. Bake at 350 degrees about 1 hour or until set. Cool slightly, then remove pan sides. Serve on warm plate. Garnish top with sliced egg, whole almonds and parsley. Makes about 6 main course servings.

NOODLE PUDDING WITH RAISIN NUT SAUCE

- 2 cups cooked noodles
- 3 eggs
- 2 cups milk
- 2/3 cup sugar
- 1/2 tsp cinnamon
- Raisin nut sauce

Place noodles in greased 8 inch square glass baking dish. Beat eggs, add milk, sugar

and cinnamon. Pour over noodles and gently mix. Bake at 300 degrees 50 to 70 minutes or until knife inserted in center comes out clean. Cut noodle pudding into squares and serve hot or cold with warm raisin nutsauce. Garnish with whipped cream or topping if desired.



PADDING THE PUDDING--This Noodle Pudding With Raisin-Nut Sauce takes 2 cups of noodles.

RAISIN NUT SAUCE

- 1 cup water
 - 1/2 cup raisins
 - 1/4 cup sugar
 - 2 tbsp butter or margarine
 - 2 tbsp. cornstarch
 - 3 tbsp. cold water
 - 1/3 cup walnut pieces
 - 1/2 tsp grated orange peel
 - 2 tbsp. rum or 1/2 tsp. rum flavoring
- In small sauce pan bring water to boil. Remove from heat, add sugar and cornstarch and cold water, stir into boiling mixture and cook, stirring until thickened. Remove from heat, stir in walnuts, orange peel and rum.

EGG NOODLE SLAW INTERLACHEN

- 8 oz. egg noodles
- 3 qts. boiling water
- 2 quarts shredded cabbage, about 1 lb.
- 1 cup sliced celery
- 1/3 cup sliced cucumber
- 4 oz. sharp american cheese diced
- 1 cup plain yogurt
- 1/4 cup oil
- 2 tbsp. vinegar
- 2 tsp. sugar
- 1/2 tsp. dry mustard
- 1/4 tsp. pepper paprika
- Watercress

Gradually add noodles and 1 tbsp. salt to rapidly boiling water so that water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Rinse with cold water, drain again. In large bowl, combine noodles, cabbage, celery, cucumbers and cheese. Stir together yogurt, oil, vinegar, 2 tsp. salt, sugar, mustard and pepper. Gently fold into noodle mixture. Chill several hours to blend flavors. To serve, sprinkle generously with paprika and garnish with watercress sprigs. Makes about 2 1/2 quarts.

Pasta

FRUIT MACARONI SALAD

- 8 oz. spaghetti rings or elbow macaroni (2 2/3 cups spaghetti rings or 2 cups elbow macaroni)
- 1 tbsp. salt
- 3 qts boiling water
- 2 (15 1/4 oz.) cans pineapple chunks, drained
- 2 (11 oz.) cans mandarin oranges, drained
- 1 (15 1/4 oz.) can seedless grapes drained
- 2 oranges, sectioned
- 2 cups miniature marshmallows
- 1 tsp. vanilla
- 1 pint whipping cream, whipped
- Lemon cream dressing

Gradually add spaghetti rings or macaroni and salt to rapidly boiling water so that the water continues to boil. Cook uncovered, stirring occasionally, until tender. Drain in colander. Rinse with cold water, drain again. In large bowl combine macaroni, pineapple mandarin oranges, grapes, orange sections and marshmallows. Fold vanilla into cream, then fold into macaroni mixture. Fold in lemon cream dressing. Cover and refrigerate until serving time. Makes 12 servings.

LEMON CREAM DRESSING

- 4 egg yolks
 - 1/4 cup whipping cream
 - 2 tbsp. sugar
 - 2 tbsp lemon juice
- In small pan, slightly beat yolks. Mix in cream, sugar and lemon juice. Cook over low heat, stirring constantly, until mixture thickens. Cool thoroughly.

BUTTERFLIES GREEN, DILLY - DILLY

- 12 oz. durum rippled noodles
- 2 (10 oz. pkgs.) frozen spinach, cooked
- 2 cups small curd cottage cheese
- 2 cups sour cream
- 2 (4oz.) cans diced green chiles
- 1/4 cup lemon juice
- 2 tbsp. dried dill weed
- 1 1/2 tsp. garlic salt
- 2 cups shredded mozzarella cheese
- 1 1/2 cups crushed salted tortilla chips
- 1 avocado, sliced
- 1 tomato, cut in small wedges
- 6 black olives, sliced

Cook noodles in boiling salted water (2 quarts plus 1 tbsp. salt) until tender but firm, about 6 to 8 minutes. Drain well. Combine noodles and spinach. For sauce, blend together cottage cheese and sour cream. Add green chiles, lemon juice, onion, dill weed and garlic salt. Layer half of noodle spinach mixture in 13 x 9 inch baking pan. Spread with half the sauce and sprinkle with half mozzarella cheese. Repeat. Cover top with tortilla chips. Bake at 350 degrees 30 minutes. To garnish, make 4 to 5 butterflies as follows: place 2 slices of avocado in butterfly shape. Top each slice with tomato wedge and olive slices. Makes 6 to 8 servings.

STUFFED SHELLS NEAPOLITAN

- 1 (10 3/4 oz.) can condensed cream of celery soup
 - 1/2 tsp. lemon juice
 - 1/4 tsp. oregano, crushed
 - 1 (10 oz.) pkg. frozen chopped broccoli, cooked and well drained
 - 1/2 cup cup drained chopped canned tomatoes
 - 1 (7 oz.) can tuna, drained and flaked
 - 12 jumbo macaroni shells, cooked and drained
 - 1/2 cup shredded cheddar cheese
- Combine soup, lemon juice, oregano, broccoli, tomatoes and tuna. Stuff about 1/4 cup mixture into each shell. Arrange stuffed shells in greased 10 x 6 inch baking dish. Bake at 400 degrees 20 minutes or until hot. Sprinkle with cheese, bake 5 minutes or until cheese melts. Garnish with parsley or until cheese melts. Garnish with parsley. Makes 4 servings.