



Featured
WEDNESDAY 2:30 P.M.
WPMT-TV and WLAM-TV
- Menu -

Ham Delight
Escalloped Potatoes in Mushroom Sauce
Summer Squash
Fruit Coffee Ring
Peach Cobbler
Frozen Blackberry Jam

HAM DELIGHT
Cut cooked Daisy ham into slices about 3/4 inch thick. Place in a greased baking pan. Spread with undiluted orange concentrate; place slice of pineapple on ham and spread pineapple with the orange concentrate. Insert three whole cloves in pineapple and place a maraschino cherry in center. Pour 1/2 c. pineapple juice in pan. Bake 30 to 40 minutes at 350°.

ESCALLOPED POTATOES IN MUSHROOM SAUCE
1 can mushroom soup
1 c. milk
1/2 tsp. salt
dash pepper
1 tbsp. minced onion
5 c. cooked sliced potatoes
1/2 c. buttered crumbs
Combine soup, milk, onion and seasonings to make sauce. Arrange one half of potatoes in greased casserole and over them pour half of sauce. Repeat. Top with buttered crumbs and bake about 40 minutes at 350°.

SUMMER SQUASH
Wash crookneck squash and cut in 1/2 inch slices. Place in covered casserole with salt, pepper and 3 or 4 tablespoons butter. Cook with oven meal. Stir and drain before serving.

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MMN # 104258
Date: 1954
Description: Electri Kitchen Recipes - Ham Delight

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Ham Delight

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Bake 30 to 40 / minutes at 350.

Escalloped Potatoes in Mushroom Sauce

1 can mushroom
1 c. milk
1/2 tsp. salt
dash pepper
1 tbsp. minced onion
5 c. cooked sliced potato
1/2 c. buttered crumbs

Combine soup, milk, onion and seasonings to make sauce. Arrange one half of potatoes /
in greased casserole and over them pour half of sauce. Repeat. Top with buttered / crumbs and bake about 40 minutes at 350.

Summer Squash

Wash crookneck squash and cut in 1/2 inch slices. Place in covered casserole with salt, / pepper and 3 or 4 tablespoons butter. Cook with oven meal. Stir and drain before / serving.

FRUIT COFFEE RING

1 3/4 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt
1/4 c. sugar

1/3 c. shortening
1 egg
1/4 c. milk
3/4 c. mincemeat

Sift dry ingredients into bowl; cut in shortening with pastry blender. Beat egg; add milk and mincemeat and mix well. Make depression in dry ingredients and pour in liquid mixture. Mix quickly and not too much. Pour into 8" ring mold and bake 30 to 40 minutes at 400°. Top with confectioners' sugar icing and chopped nuts.

PEACH COBBLER

3 tbsp. shortening
4 tbsp. sugar
1 egg
1/2 tsp. vanilla

1 c. sifted flour
1 1/2 tsp. baking powder
1/2 tsp. salt
1/2 c. milk

6 or 7 peaches

Beat first four ingredients until very light and fluffy; combine dry ingredients and sift twice. Add alternately with milk to the first mixture. Peel and slice peaches into greased casserole; sprinkle with a little sugar and nutmeg; pour cake batter over top and bake 30 minutes at 350°.

FROZEN BLACKBERRY JAM

3 1/2 c. crushed blackberries (about one-fourth should be under ripe)
1 box Sure-Jell
1 c. cold water
5 1/2 c. sugar

Combine crushed berries and sugar in a mixing bowl. Place Sure-Jell and cold water in sauce pan; bring to boil and boil one minute, stirring constantly. Pour at once into berry mixture and stir until sugar is all dissolved and mixture thickens. Pour into containers and let stand in cool place until firm (about 24 hours). Seal airtight and FREEZE.

Fruit Coffee Ring

1 3/4 c. sifted flour
2 tsp. baking powder
1/2 tsp. salt
1/4 c. sugar

1/3 c. shortening
1 egg
1/4 c. milk
3/4 c. mincemeat

Sift dry ingredients into bowl; cut in shortening with pastry blender. Beat egg; add / milk and mincemeat and mix well. Make depression in dry ingredients and pour in liquid mixture. Mix quickly and not too much. Pour into 8" ring mold and bake 30 to 40 minutes / at 400. Top with confectioners' sugar icing and chopped nuts.

Peach Cobbler

3 tbsp. shortening
4 tbsp. sugar
1 egg
1/2 tsp. vanilla

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1 1/2 tsp. baking powder
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1/2 c. milk

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Frozen Blackberry Jam

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